

CONTENTS

Research papers

- Antarctic krill lipid extracted by subcritical *n*-butane and comparison with supercritical CO₂ and conventional solvent extraction**
D. Sun, C. Cao, B. Li, H. Chen, J. Li, P. Cao and Y. Liu 1
- Purification procedures meaningfully influence DNA quantification in milk**
J. Liao and Y. Liu 8
- Physicochemical properties and oxidative stability of fish emulsion sausage as influenced by snakehead (*Channa striata*) protein hydrolysate**
N.A. Zakaria and N.M. Sarbon 13
- A quantitative method to measure and evaluate the peelability of shrimps (*Pandalus borealis*)**
N. Gringer, T.T. Dang, V. Orlien, K. Olsen, N. Bøknæs and F. Jessen 20
- Antimicrobial and antibiofilm effects of *trans*-cinnamic acid nanoemulsion and its potential application on lettuce**
K.S. Letsididi, Z. Lou, R. Letsididi, K. Mohammed and B.L. Maguy 25
- Effect of the addition of phytomix-3+ mangosteen on antioxidant activity, viability of lactic acid bacteria, type 2 diabetes key-enzymes, and sensory evaluation of yogurt**
A.B. Shori, F. Rashid and A.S. Baba 33
- Characterization of enzyme-liquefied soursop (*Annona muricata* L.) puree**
L.S. Chang, R. Karim, A. Sabo Mohammed and H. Mohd Ghazali 40
- Influence of protein source on the characteristics of gluten-free layer cakes**
M. Sahagún, Á. Bravo-Núñez, G. Báscones and M. Gómez 50
- Potentially probiotic goat cheese produced with autochthonous adjunct culture of *Lactobacillus mucosae*: Microbiological, physicochemical and sensory attributes**
G.M.D. de Moraes, K.M.O. dos Santos, S.C. de Barcelos, S.A. Lopes and A.S. do Egito 57
- Comparison of three types of drying (supercritical CO₂, air and freeze) on the quality of dried apple – Quality index approach**
I. Djekic, N. Tomic, S. Bourdoux, S. Spilimbergo, N. Smigic, B. Udovicki, G. Hofland, F. Devlieghere and A. Rajkovic 64
- Quality characteristics and moisture sorption isotherm of three varieties of dried sweet potato manufactured by hot air semi-drying followed by hot-pressing**
S. Oh, E.-J. Lee and G.-P. Hong 73
- Physicochemical properties of tucumã (*Astrocaryum aculeatum*) powders with different carbohydrate biopolymers**
R.S. Silva, C. de L. Santos, J.M. Mar, A.M. Kluczkowski, J. de A. Figueiredo, S.V. Borges, A.M. Bakry, E.A. Sanches and P.H. Campelo 79
- Compositional differences between veiled and filtered virgin olive oils during a simulated shelf life**
G. Veneziani, S. Esposto, A. Minnocci, A. Taticchi, S. Urbani, R. Selvaggini, B. Sordini, L. Sebastiani and M. Servili 87
- Application of growth tests employing a Δ *sod1* mutant of *Saccharomyces cerevisiae* to study the antioxidant activity of berry fruit extracts**
A. Święciło, K. Rybczyńska-Tkaczyk, A. Najda, A. Krzepitko, R. Prazak and G. Zawisłak 96
- A highly selective enrichment broth combined with real-time PCR for detection of *Staphylococcus aureus* in food samples**
J.-H. Yoon, S. Wei and D.-H. Oh 103
- The effect of *sous vide* packaging with rosemary essential oil on storage quality of fresh-cut potato**
V. Rizzo, L. Amoroso, F. Licciardello, A. Mazzaglia, G. Muratore, C. Restuccia, S. Lombardo, G. Pandino, M.G. Strano and G. Mauromicale 111
- Predicting intramuscular fat content variations in boiled pork muscles by hyperspectral imaging using a novel spectral pre-processing technique**
J. Ma, H. Pu and D.-W. Sun 119

| | | | |
|---|-----|--|-----|
| Effects of ultra-high temperature treatment and packages on baked purple sweet potato nectar <i>H. Zou, L. Xu, Z. Xu, W. Xie, Y. Wang, X. Liao and X. Kong</i> | 129 | Comprehensive evaluation of solubilization of flavonoids by various cyclodextrins using high performance liquid chromatography and chemometry <i>G.-J. You, L.-L. Sun, X.-X. Cao, H.-H. Li, M. Wang, Y.-N. Liu and X.-L. Ren</i> | 172 |
| Design and application of a passive modified atmosphere packaging for maintaining the freshness of Chinese cabbage <i>D. Yang, D. Li, W. Xu, R. Liao, J. Shi, Y. Fu, J. Wang, Y. Wang and X. He</i> | 136 | Characterising volatiles in tea (<i>Camellia sinensis</i>). Part I: Comparison of headspace-solid phase microextraction and solvent assisted flavour evaporation <i>H. Lau, S.Q. Liu, Y.Q. Xu, B. Lassabliere, J. Sun and B. Yu</i> | 178 |
| Characterising volatiles in tea (<i>Camellia sinensis</i>). Part II: Untargeted and targeted approaches to multivariate analysis <i>H. Lau, S.Q. Liu, Y.Q. Xu, L.P. Tan, W.L. Zhang, B. Lassabliere, J. Sun and B. Yu</i> | 142 | Effects of modified atmosphere vacuum cooling (MAVC) on the quality of three different leafy cabbages <i>Z. Zhu, X. Wu, Y. Geng, D.-W. Sun, H. Chen, Y. Zhao, W. Zhou, X. Li and H. Pan</i> | 190 |
| Effect of the carbohydrates composition on physicochemical parameters and metabolic activity of starter culture in yogurts <i>C.I. Vénica, I.V. Wolf, V.B. Suárez, C.V. Bergamini and M.C. Perotti</i> | 163 | Volatile profile of monofloral honeys produced in Brazilian semiarid region by stingless bees and key volatile compounds <i>A.C.V. da Costa, J.M.B. Sousa, T.K.A. Bezerra, F.L.H. da Silva, G.M. Pastore, M.A.A.P. da Silva and M.S. Madruga</i> | 198 |