

Review articles

Isomalto-oligosaccharides: Recent insights in production technology and their use for food and medical applications

W. Sorndech, K.N. Nakorn, S. Tongta and A. Blennow

Cold maceration application in red wine production and its effects on phenolic compounds: A review

J.L. Alexandre-Tudo and W. du Toit

Research papers

Rheological analysis of honeydew honey adulterated with glucose, fructose, inverted sugar, hydrolysed inulin syrup and malt wort

M. Oroian, S. Ropciuc, S. Paduret and E. Todosi

Real-time monitoring of enzyme-assisted animal protein hydrolysis by NMR spectroscopy – An NMR reactomics concept

U.K. Sundekilde, L. Jarno, N. Eggers and H.C. Bertram

Diversity of isolated lactic acid bacteria in Ya'an sourdoughs and evaluation of their exopolysaccharide production characteristics

A. Liu, Y. Jia, L. Zhao, Y. Gao, G. Liu, Y. Chen, G. Zhao, L. Xu, L. Shen, Y. Liu, H. Chen, W. Wu, C. Li and S. Liu

Development of fermented sausage produced with mutton and native starter cultures

C.E.d.S. Cruzen, C.L.K. Braun, M.B. Fagundes, M.A. Gularte, R. Wagner, W. Padilha da Silva and Â.M. Fiorentini

Increased vitamin B₅ uptake capacity of ultrasonic treated milled rice: A new method for rice fortification

A.P. Bonto, K.S.I. Camacho and D.H. Camacho

Effect of the method of rapeseed oil aromatisation with rosemary *Rosmarinus officinalis* L. on the content of volatile fraction

R. Kowalski, G. Kowalska, U. Pankiewicz, A. Mazurek, M. Sujka, M. Włodarczyk-Stasiak and K. Katwa

The impact of sugar particle size manipulation on the physical and sensory properties of chocolate brownies

A.M. Richardson, A.A. Tyufitin, K.N. Kilcawley, E. Gallagher, M.G. O' Sullivan and J.P. Kerry

Assessment of rheological and microstructural changes of soluble fiber from chia seeds during an in vitro micro-digestion

H. Lazaro, L. Puente, Ma.C. Zúñiga and L.A. Muñoz

135 Microorganism control and product quality improvement of Twice-cooked pork dish using ZnO nanoparticles combined radio frequency pasteurization

J. Xu, M. Zhang, B. Bhandari and P. Cao

200

Optimization of a gluten free formulation of the Turkish dessert revani using different types of flours, protein sources and transglutaminase

R.M. Yildirim, T. Gumus and M. Arici

1

Nutritional potential and inhibitory activity of bread fortified with green coffee beans against enzymes involved in metabolic syndrome pathogenesis

A. Jakubczyk, M. Świeca, U. Gawlik-Dziki and D. Dziki

9

Partial replacement of wheat flour by pecan nut expeller meal on bakery products. Effect on muffins quality

L. Marchetti, A.N. Califano and S.C. Andrés

17

Comparison of processing parameters in small and very small beef processing plants and their impact on *Escherichia coli* prevalence

S.C. Corkran, M. Bailey, J. Brar, C. Velasquez, J. Waddell, H.F. Oliver, C.L. Bratcher, L. Wang, S. Kumar and M. Singh

23

Effect of *Lactobacillus rhamnosus* on the antioxidant activity of Cheddar cheese during ripening and under simulated gastrointestinal digestion

L. Liu, X. Qu, Q. Xia, H. Wang, P. Chen, X. Li, L. Wang and W. Yang

32

Exploring the antivirulent and sea food preservation efficacy of essential oil combined with DNase on *Vibrio parahaemolyticus*

S. Farisa Banu, D. Rubini, R. Murugan, V. Vadivel, S. Gowrishankar, S.K. Pandian and P. Nithyanand

40

Tara pod (*Caesalpinia spinosa*) extract mitigates neo-contaminant formation in Chilean bread preserving their sensory attributes

F. Pedreschi, I. Saavedra, A. Bunger, R.N. Zúñiga,

51

R. Pedreschi, R. Chirinos, D. Campos and M.S. Mariotti-Celis 116

Feasibility of using sequential infrared and hot air for almond drying and inactivation of <i>Enterococcus faecium</i> NRRL B-235^a <i>C. Venkitasamy, C. Zhu, M.T. Brandl, F.J.A. Niederholzer, R. Zhang, T.H. McHugh and Z. Pan</i>	123
Functional evaluation of microencapsulated anthocyanins from sour cherries skins extract in whey proteins isolate <i>A.-M. Oancea, M. Hasan, A.M. Vasile, V. Barbu, E. Enachi, G. Bahrim, G. Râpeanu, S. Silvi and N. Stănciuc</i>	129
Influence of salting processes on water and lipid dynamics, physicochemical and microstructure of duck egg <i>S. Cheng, T. Zhang, X. Wang, Y. Song, H. Wang, H. Wang, P. Yang and M. Tan</i>	143
Ultrasound-vacuum infusion effect on jalapeño pepper (<i>Capsicum annuum</i> L.) blanching and thermal behavior of its pectin methylesterase <i>J.A. Salas-Tovar, A.C. Flores-Gallegos, J.C. Contreras-Esquível, S. Escobedo-García, S.M. González-Herrera, J. Morales-Castro and R. Rodríguez-Herrera</i>	150
Exploring the relation between composition of extracts of healthy foods and their antioxidant capacities determined by electrochemical and spectrophotometrical methods <i>M.P. Rivas Romero, R. Estévez Brito, J.M. Rodríguez Mellado, J. González-Rodríguez, M. Ruiz Montoya and R. Rodríguez-Amaro</i>	157
Effect of proteins, glucose and NaCl on growth, biosynthesis and functionality of bacteriocins of <i>Lactobacillus sakei</i> subsp. <i>sakei</i> 2a in foods during storage at 4 °C: Tests in food models <i>M.S. Barbosa, C. Jurkiewicz, M. Landgraf, S.D. Todorov and B.D.G.M. Franco</i>	167
Quality traits prediction of the passion fruit pulp using NIR and MIR spectroscopy <i>G. Oliveira-Folador, M.d.O. Bicudo, E.F. de Andrade, C.M.-G.C. Renard, S. Bureau and F. de Castilhos</i>	172
Changes in anthocyanin profile, color, and antioxidant capacity of hawthorn wine (<i>Crataegus pinnatifida</i>) during storage by pretreatments <i>S. Liu, X. Zhang, L. You, Z. Guo and X. Chang</i>	179
Development of a method for producing selenium-enriched radish sprouts <i>S.N. Trollove, Y. Tan, S.C. Morrison, L. Feng and J. Eason</i>	187
Effects of removal of non-network protein on the rheological properties of heat-induced soy protein gels <i>C. Wu, W.B. Navicha, Y. Hua, Y. Chen, X. Kong and C. Zhang</i>	193
Structural and solubility properties of pale, soft and exudative (PSE)-like chicken breast myofibrillar protein: Effect of glycosylation <i>Y. Xu, X. Zhao, G. Bian, L. Yang, M. Han, X. Xu and G. Zhou</i>	209
Optimization of a spray-drying process for the production of maximally viable microencapsulated <i>Lactobacillus pentosus</i> using a mixture of starch-pulque as wall material <i>Z. Hernández-López, E. Rangel-Vargas, J. Castro-Rosas, C.A. Gómez-Aldapa, A. Cadena-Ramírez, O.A. Acevedo-Sandoval, A.J. Gordillo-Martínez and R.N. Falfán-Cortés</i>	216
Effects of thermal treatment on polysaccharide degradation during black garlic processing <i>X. Lu, N. Li, X. Qiao, Z. Qiu and P. Liu</i>	223
Impact of UV-C irradiation on the quality, safety, and cytotoxicity of cranberry-flavored water using a novel continuous flow UV system <i>V.V.S. Gopisetty, A. Patras, A. Kilonzo-Nthenge, S. Yammam, R.R. Bansode, M. Sasges, S.M. Burns, M.J. Vergne, C. Pan and H. Xiao</i>	230
Evaluation of mycotoxins and their estimated daily intake in popcorn and cornflakes using LC-MS techniques <i>G.C.R.M. Andrade, R.F. Pimpinato, J.G. Francisco, S.H. Monteiro, M.A. Calori-Domingues and V.L. Tornisielo</i>	240
Hot water dips elicit disease resistance against anthracnose caused by <i>Colletotrichum musae</i> in organic bananas (<i>Musa acuminata</i>) <i>R. Vilaplana, G. Hurtado and S. Valencia-Chamorro</i>	247
Solubility improvement of hesperetin by using different octenyl succinic anhydride modified starches <i>J. Guo, W. Tang, S. Lu, Z. Fang, K. Tu and M. Zheng</i>	255
Physicochemical and sensory properties of wheat- Apricot kernels composite bread <i>N. Dhen, I. Ben Rejeb, H. Boukhris, C. Damergi and M. Gargouri</i>	262
The effects of two essential oil and UV-light irradiation treatments on the formation of biogenic amines in vacuum packed fillets of carp (<i>Cyprinus carpio</i>) <i>M. Křížek, E. Dadařková, F. Vácha, T. Pelikánová and K. Matějková</i>	268
Structural and thermal properties of nanofibrillated whey protein isolate in the glassy state <i>F. Farrokhi, M.R. Ehsani, F. Badii and M. Hashemi</i>	274
Interactions and emulsifying properties of ovalbumin with tannic acid <i>Y. Chen, J. Hu, X. Yi, B. Ding, W. Sun, F. Yan, S. Wei and Z. Li</i>	282
Effects of pulsed electric fields treatment on vacuum drying of potato tissue <i>C. Liu, N. Grimi, N. Lebovka and E. Vorobiev</i>	289
Cytotoxicity, antihypertensive, antidiabetic and antioxidant activities of solid-state fermented lupin, quinoa and wheat by <i>Bifidobacterium</i> species: In-vitro investigations <i>M. Ayyash, S.K. Johnson, S.-Q. Liu, A. Al-Mheiri and A. Abushelaibi</i>	295