

LWT—Food Science and Technology

CONTENTS

Volume 100, February 2019

Research papers

Effects of different drying methods on the physicochemical properties and antioxidant activities of isolated acorn polysaccharides

S. Ahmadi, M. Sheikh-Zeinoddin, S. Soleimani-Zad, F. Alihosseini and H. Yadav

Rheological behaviour and microstructural properties of dark chocolate produced by combination of a ball mill and a liquefier device as small scale chocolate production system

A.D. Saputro, D. Van de Walle, B.A. Caiquo, M. Hinneh, M. Kluczykoff and K. Dewettinck

Quantification and identification of adulteration in the fat content of chicken hamburgers using digital images and chemometric tools

D.D.d.S. Fernandes, F. Romeo, G. Krepper, M.S. Di Nezio, M.F. Pistonesi, M.E. Centurión, M.C.U. de Araújo and P.H.G.D. Diniz

Black sesame pigment extract from sesame dregs by subcritical CO₂: Extraction optimization, composition analysis, binding copper and antioxidant protection

L. Bai, X. Cheng, J. Xu, X. Wang, H. Zhao, Y. Tao and H. Huang

Water activity, not moisture content, explains the influence of water on powder flowability

E. Juarez-Enriquez, G.I. Olivas, E. Ortega-Rivas, P.B. Zamudio-Flores, S. Perez-Vega and D.R. Sepulveda

Influence of cold stress on the survival of *Listeria monocytogenes* Bug600 and ScottA in lethal alkali, acid and oxidative stress

P. De Abrew Abeyesundara, N. Dhowlaghar and R. Nannapaneni

Young astringent persimmon tannin inhibits methicillin-resistant *Staphylococcus aureus* isolated from pork

M. Liu, K. Yang, J. Wang, J. Zhang, Y. Qi, X. Wei and M. Fan

Induction of superoxide anion radical-scavenging capacity in an argan press cake-suspension by fermentation using *Lactobacillus plantarum* Argan-L1

M. Goto, T. Kuda, A. Shikano, Z. Charrouf, K. Yamauchi, M. Yokozawa, H. Takahashi and B. Kimura

56

1 Effect of microencapsulated process on stability of mulberry polyphenol and oxidation property of dried minced pork slices during heat processing and storage

L. Xu, J.-R. Cheng, X.-M. Liu and M.-J. Zhu

62

10 Effects of thermal pasteurization and ultrasound treatment on the peroxidase activity, carotenoid composition, and physicochemical properties of goldenberry (*Physalis peruviana* L.) puree

L. Etzbach, A. Pfeiffer, A. Schieber and F. Weber

69

Toward the design of insect-based meat analogue: The role of calcium and temperature in coagulation behavior of *Alphitobius diaperinus* proteins

D. Azzollini, T. Wibisaphira, C.M.M. Lakemond and V. Fogliano

75

Acrylamide content in French fries prepared in food service establishments

M. Mesias, C. Delgado-Andrade, F. Holgado and F.J. Morales

83

Inhibition of *Salmonella enterica* serovar Typhimurium by combined carvacrol and potassium sorbate *in vitro* and in tomato paste

A.F. Pereira Batista, A. Rodrigues dos Santos, A. Fiori da Silva, D.A. Coelho Trevisan, L.H. Ribeiro, P.A. Zanetti Campanerut-Sá, B. Alves de Abreu Filho, M.M. Junior and J.M. Graton Mikcha

92

40 Phenolic compounds in Rojo Brillante and Kaki Tipo persimmons at commercial harvest and in response to CO₂ and ethylene treatments for astringency removal

C. Ancillotti, C. Caprini, C. Scordo, L. Renai, E. Giordani, S. Orlandini, S. Furlanetto and M. Del Bubba

48

99

Effect of pre-treatments on yield and properties of lipid extracted from cephalothorax of Pacific white shrimp (<i>Litopenaeus vannamei</i>) by ultrasonic assisted process <i>S. Gulzar and S. Benjakul</i>	106	Finding out potent probiotic cultures from ayurvedic formulation <i>Takrarishta</i> through <i>in-vitro</i> probiotic characterization and principal component analysis <i>L.R. Chopade, J.S. Paradeshi, K.P. Amrutkar and B.L. Chaudhari</i>	205
Production of β-glucan, glutathione, and glutathione derivatives by probiotic <i>Saccharomyces cerevisiae</i> isolated from cucumber <i>jangajji</i> <i>J.-Y. Hong, S.-H. Son, S.-P. Hong, S.-H. Yi, S.H. Kang, N.-K. Lee and H.-D. Paik</i>	114	Microstructural modification and its effect on the quality attributes of frozen-thawed bigeye tuna (<i>Thunnus obesus</i>) meat during salting <i>Q. Jiang, N. Nakazawa, Y. Hu, K. Osako and E. Okazaki</i>	213
<i>In vitro</i> adsorption mechanism of acrylamide by lactic acid bacteria <i>Y. Shen, S. Zhao, X. Zhao, H. Sun, M. Shao and H. Xu</i>	119	Nutritional and pro-health quality of lentil and adzuki bean sprouts enriched with probiotic yeast <i>Saccharomyces cerevisiae</i> var. <i>boulardii</i> <i>M. Swieca, M. Kordowska-Wiater, M. Pytko, U. Gawlik-Dziki, L. Seczyk, U. Złotek and I. Kapusta</i>	220
Chemometric classification and quantification of cold pressed grape seed oil in blends with refined soybean oils using attenuated total reflectance–mid infrared (ATR–MIR) spectroscopy <i>G. Akin, Ş.N. Karuk Elmas, F.N. Arslan, İ. Yılmaz and A. Kenar</i>	126	High-pressure assisted enzymatic proteolysis of kidney beans protein isolates and characterization of hydrolysates by functional, structural, rheological and antioxidant properties <i>N. Al-Ruwaih, J. Ahmed, M.F. Mulla and Y.A. Arfat</i>	231
Effect of <i>Lactobacillus reuteri</i> on vitamin B12 content and microbiota composition of furu fermentation <i>X. Bao, S. Xiang, J. Chen, Y. Shi, Y. Chen, H. Wang and X. Zhu</i>	138	Quality characteristics and storage stability of low-fat tofu prepared with defatted soy flours treated by supercritical-CO₂ and hexane <i>K.-Y. Lee, M.S. Rahman, A.-N. Kim, K. Gul, S.-W. Kang, J. Chun, W.L. Kerr and S.-G. Choi</i>	237
Fermentation of acorn dough by lactobacilli strains: Phytic acid degradation and antioxidant activity <i>S.M.B. Hashemi, A. Gholamhosseinpour and A. Mousavi Khaneghah</i>	144	Evaluation of antioxidant properties of <i>Chlorella vulgaris</i> and <i>Spirulina platensis</i> and their application in order to extend the shelf life of rainbow trout (<i>Oncorhynchus mykiss</i>) filets during refrigerated storage <i>M.B. Taghavi Takyar, S. Haghghat Khajavi and R. Safari</i>	244
Protein concentration and hydrocolloid effect on the rheological and tribological behaviour of resulting protein solution <i>Y. Zhu, B. Bhandari, Z. Pang, X. Liu and S. Prakash</i>	150	MAPK mediates NO/cGMP-induced GABA accumulation in soybean sprouts <i>C. Jiao, Y. Duan and Q. Lin</i>	253
Polymorphism, textural and crystallization properties of winged bean (<i>Psophocarpus tetragonolobus</i>, D.C) oil-based trans-fatty acids free ternary margarine blends <i>M. Makeri, M.M. Sahri, H.M. Ghazali, K. Ahmad and K. Muhammad</i>	158	Investigating the oxyresveratrol β-cyclodextrin and 2-hydroxypropyl-β-cyclodextrin complexes: The effects on oxyresveratrol solution, stability, and antibrowning ability on fresh grape juice <i>J. He, F. Guo, L. Lin, H. Chen, J. Chen, Y. Cheng and Z.-P. Zheng</i>	263
Simulated digestion and fermentation <i>in vitro</i> with human gut microbiota of polysaccharides from <i>Coralline pilulifera</i> <i>Y. Wang, G. Chen, Y. Peng, Y. Rui, X. Zeng and H. Ye</i>	167	The rheological and physicochemical properties of a novel thermosensitive hydrogel based on konjac glucomannan/gum tragacanth <i>J. Gong, L. Wang, J. Wu, Y. Yuan, R.-J. Mu, Y. Du, C. Wu and J. Pang</i>	271
Retardation of curcumin degradation under various storage conditions via turmeric extract-loaded nanoemulsion system <i>S.J. Hong, C.V. Garcia, S.J. Park, G.H. Shin and J.T. Kim</i>	175	W/O/W emulsions applied for conveying FeSO₄: Physical characteristics and intensity of metallic taste perception <i>A.A. Simiqueli, E.B. de Oliveira, L.A. Minim, P.S. Reis, M.C. Teixeira Ribeiro Vidigal, T.L. Filho and V.P. Rodrigues Minim</i>	278
Internalization assessment of <i>E. coli</i> O157:H7 in hydroponically grown lettuce <i>M.J. Moriarty, K. Semmens, G.K. Bissonnette and J. Jaczynski</i>	183	Evaluation of some Turkish <i>Salvia</i> species by principal component analysis based on their vitamin B2, mineral composition, and antioxidant properties <i>G. Gezek, P. Hashemi, Z. Kalaycıoğlu, H. Kaygusuz, G. Sarioğlu, S. Döker, T. Dirmenci and F.B. Erim</i>	287
Encapsulation of β-carotene in emulgels-based delivery systems formulated with sweet fennel oil <i>J. Santos, M.C. Alfaro, L.A. Trujillo-Cayado, N. Calero and J. Muñoz</i>	189		
The effects of carbohydrase, probiotic <i>Lactobacillus paracasei</i> and yeast <i>Lindnera saturnus</i> on the composition of a novel okara (soybean residue) functional beverage <i>W.C. Vong and S.-Q. Liu</i>	196		

Improvements of drying rate and structural quality of microwave-vacuum dried carrot by freeze-thaw pretreatment <i>Y. Ando, S. Hagiwara, H. Nabetani, I. Sotome, T. Okunishi, H. Okadome, T. Orikasa and A. Tagawa</i>	381
Reducing the glycemic index of short dough biscuits by using apple pomace as a functional ingredient <i>M. Alongi, S. Melchior and M. Anese</i>	390
Mechanisms of the <i>Escherichia coli</i> and <i>Enterococcus faecalis</i> inactivation by ozone <i>Z. Girgin Ersoy, S. Barisci and O. Dinc</i>	396
Development of vinegar obtained from lemon juice: Optimization and chemical characterization of the process <i>A. Leonés, E. Durán-Guerrero, M. Carbú, J.M. Cantoral, C.G. Barroso and R. Castro</i>	394
The development of an alternative fermentation model system for vinegar production <i>N.K. Mat Isham, N. Mokhtar, S. Fazry and S.J. Lim</i>	322
Nanoemulsification of <i>Satureja khuzestanica</i> essential oil and pure carvacrol; comparison of physicochemical properties and antimicrobial activity against food pathogens <i>Z. Mazarei and H. Rafati</i>	328
Inhibitory of grey mold on green pepper and winter jujube by chlorine dioxide (ClO₂) fumigation and its mechanisms <i>M.-r. Fu, X.-m. Zhang, T. Jin, B.-q. Li, Z.-q. Zhang and S.-p. Tian</i>	335
A starch edible surface coating delays banana fruit ripening <i>R. Thakur, P. Pristijono, M. Bowyer, S.P. Singh, C.J. Scarlett, C.E. Stathopoulos and Q. V. Vuong</i>	341
Effect of addition of phenolic compounds recovered from apple pomace on cider quality <i>L. Benvenuti, D.G. Bortolini, A. Nogueira, A.A.F. Zielinski and A. Alberti</i>	348
Quantitative determination of free and esterified phytosterol profile in nuts and seeds commonly consumed in China by SPE/GC-MS <i>M. Wang, L. Zhang, X. Wu, Y. Zhao, L. Wu and B. Lu</i>	355
Probiotic alcohol-free beer made with <i>Saccharomyces cerevisiae</i> var. <i>boulardii</i> <i>B. Senkarcinova, I.A. Graça Dias, J. Nespór and T. Brányik</i>	362
Probing the interaction of catechin and its β-CD inclusion complex with different food models <i>S. Ho, Y.Y. Thoo, D.J. Young and L.F. Siow</i>	368
Novel method for valorization of by-products from carrot discards <i>A. Clementz, P.A. Torresi, J.S. Molli, D. Cardell, E. Mammarella and J.C. Yori</i>	374
Effect of ultra-high pressure on the structure and gelling properties of low salt golden threadfin bream (<i>Nemipterus virgatus</i>) myosin <i>J. Wang, Z. Li, B. Zheng, Y. Zhang and Z. Guo</i>	381
Viabilities of <i>Lactobacillus rhamnosus</i> ATCC 290 and <i>Lactobacillus casei</i> ATCC 334 (in free form or encapsulated with calcium alginate-chitosan) in yellow mombin ice cream <i>T.G.S.d. Farias, H.F.L. Ladislau, T.C.M. Stamford, J.A.C. Medeiros, B.L.M. Soares, T.M. Stamford Arnaud and T.L.M. Stamford</i>	391
Determination of phenolic compounds and antioxidant activity in passion fruit pulp (<i>Passiflora</i> spp.) using a modified QuEChERS method and UHPLC-MS/MS <i>E.M. Rotta, C.A. Rodrigues, I.C.S.F. Jardim, L. Maldaner and J.V. Visentainer</i>	397
Rapid quantification of 3-monochloropropane-1,2-diol in deep-fat frying using palm olein: Using ATR-FTIR and chemometrics <i>Y.H. Wong, K.M. Goh, F. Abas, M. Maulidiani, K.L. Nyam, I.A. Nehdi, H.M. Sbihi, M.M. Gewik and C.P. Tan</i>	404
Tortilla added with <i>Moringa oleífera</i> flour: Physicochemical, texture properties and antioxidant capacity <i>D.E. Páramo-Calderón, A. Aparicio-Saguilán, A. Aguirre-Cruz, J. Carrillo-Ahumada, J.P. Hernández-Uribe, S. Acevedo-Tello and J.G. Torruco-Uco</i>	409
Antimicrobial activity of grape, apple and pitahaya residue extracts after carbohydrase treatment against food-related bacteria <i>C. Zambrano, E.B. Kerekes, A. Kotogán, T. Papp, C. Vágvölgyi, J. Krisch and M. Takó</i>	416
The effects of superchilling on shelf-life and quality indicators of whole Atlantic cod and fillets <i>S. Eliasson, S. Arason, B. Margeirsson, A.B. Bergsson and O.P. Palsson</i>	426
<i>In vitro</i> evaluation of the bioaccessibility of phenolic acids in different whole wheats as potential prebiotics <i>L. Gong, J. Chi, Y. Zhang, J. Wang and B. Sun</i>	435
Freeze-dried candies from blackcurrant (<i>Ribes nigrum</i> L.) and yoghurt. Physicochemical and sensorial characterization <i>D. Archaina, N. Sosa, R. Rivero and C. Schebor</i>	444
Short communications	
Effect of high hydrostatic pressure and activated film packaging on bacterial diversity of fruit puree <i>M.J. Grande Burgos, I. Ortega Blázquez, R. Pérez-Pulido, A. Gálvez and R. Lucas</i>	227
Muscle-specific effect of aging on beef tenderness <i>M.N. Nair, A.C.V.C.S.. Canto, G. Rentfrow and S.P. Suman</i>	250