

LWT—Food Science and Technology

CONTENTS

Volume 117, January 2020

Research papers

- Optimization of ultrasonic-assisted extraction of kahweol and cafestol from roasted coffee using response surface methodology**
M. Bianchin, H.H.C.d. Lima, A.M. Monteiro and M.d.T. Benassi 108593
- Novel isothermal calorimetry approach to monitor micronutrients stability in powder forms**
K. Morozova, A. Bulbarello, C. Schaefer, E. Funda, F. Porta and M. Scampicchio 108594
- Phytochemical comparison of different tea (*Camellia sinensis*) cultivars and its association with sensory quality of finished tea**
J. Li, J. Wang, Y. Yao, J. Hua, Q. Zhou, Y. Jiang, Y. Deng, Y. Yang, J. Wang, H. Yuan and C. Dong 108595
- Combination of bacteria concentration and DNA concentration for rapid detection of *E. coli* O157:H7, *L. monocytogenes*, and *S. Typhimurium* without microbial enrichment**
J.-H. Kim, S. Jung and S.-W. Oh 108609
- Physicochemical, antioxidant and sensory characteristics of bread partially substituted with aerial parts of sweet potato**
J.-L. Mau, C.-C. Lee, C.-W. Yang, R.-W. Chen, Q.-F. Zhang and S.-D. Lin 108602
- Effect of drying temperatures and storage on chemical and bioactive attributes of dried tomato and sweet pepper**
R. Kaur, K. Kaur and P. Ahluwalia 108604
- Study on the tofu quality evaluation method and the establishment of a model for suitable soybean varieties for Chinese traditional tofu processing**
F. Wang, J. Meng, L. Sun, Z. Weng, Y. Fang, X. Tang, T. Zhao and X. Shen 108441
- Bio-preservation of white brined cheese (Feta) by using probiotic bacteria immobilized in bacterial cellulose: Optimization by response surface method and characterization**
Z. Motalebi Moghanjoughi, M. Rezazadeh Bari, M. Alizadeh Khaledabad, H. Almasi and S. Amiri 108603
- Changes in methylxanthines and flavanols during cocoa powder processing and their quantification by near-infrared spectroscopy**
M.A. Quelal-Vásconez, M.J. Lerma-García, É. Pérez-Esteve, A. Arnau-Bonachera, J.M. Barat and P. Talens 108598
- Application of the 222 nm krypton-chlorine excilamp and 280 nm UVC light-emitting diode for the inactivation of *Listeria monocytogenes* and *Salmonella Typhimurium* in water with various turbidities**
S.-S. Kim, M. Shin, J.-W. Kang, D.-K. Kim and D.-H. Kang 108458
- Phospholipid composition and emulsifying properties of rice bran lecithin from enzymatic degumming**
X. Sun, L. Zhang, S. Tian, K. Yang and J. Xie 108588
- Preparation and evaluation of an encapsulated anthocyanin complex for enhancing the stability of anthocyanin**
J.-L. Fang, Y. Luo, K. Yuan, Y. Guo and S.-H. Jin 108543
- Mechanisms underlying the effect of commercial starter cultures and a native yeast on ochratoxin A production in meat products**
S. Meftah, S. Abid, T. Dias and P. Rodrigues 108611
- Liposome-chitosan hydrogel bead delivery system for the encapsulation of linseed oil and quercetin: Preparation and *in vitro* characterization studies**
J. Huang, Q. Wang, L. Chu and Q. Xia 108615

- Preparation of antimicrobial active packaging film by capacitively coupled plasma treatment**
L.-W. Wong, C.-Y. Hou, C.-C. Hsieh, C.-K. Chang, Y.-S. Wu and C.-W. Hsieh 108612
- Preparation and characterization of oxidized starch-chitosan complexes for adsorption of procyanidins**
Y. Ji, X. Lin and J. Yu 108610
- Improvement of the viability of encapsulated probiotics using whey proteins**
M. de Araújo Etchepare, G.L. Nunes, B.R. Nicoloso, J.S. Barin, E.M. Moraes Flores, R. de Oliveira Mello and C. Ragagnin de Menezes 108601
- The germination of soybeans increases the water-soluble components and could generate innovations in soy-based foods**
D.B. Bueno, S.I. da Silva Júnior, A.B. Seriani Chiarotto, T.M. Cardoso, J.A. Neto, G.C. Lopes dos Reis, M.B.A. Glória and O.L. Tavano 108599
- Optimization of extraction process of antioxidant compounds from yellow onion skin and their use in functional bread production**
T. Piechowiak, K. Grzelak-Błaszczak, R. Bonikowski and M. Balawejder 108614
- The effects of hydrolysis condition on the antioxidant activity of protein hydrolysate from *Cyprinus carpio* skin gelatin**
J. Tkaczewska, J. Borawska-Dziadkiewicz, P. Kulawik, I. Duda, M. Morawska and B. Mickowska 108616
- Effects of dielectric barrier discharge cold plasma treatment on the structure and binding capacity of aroma compounds of myofibrillar proteins from dry-cured bacon**
J. Luo, M. Muhammad Nasiru, W. Yan, H. Zhuang, G. Zhou and J. Zhang 108606
- Microbial stabilization of craft beer by filtration through silica supports functionalized with essential oil components**
N. Peña-Gómez, M. Ruiz-Rico, É. Pérez-Esteve, I. Fernández-Segovia and J.M. Barat 108626
- Pre-gelation assisted spray drying of whey protein isolates (WPI) for microencapsulation and controlled release**
S. Tan, C. Zhong and T. Langrish 108625
- Influence of high-intensity ultrasound application on the physicochemical properties, isoflavone composition, and antioxidant activity of tofu whey**
C.-C. Zhao, P.-H. Kim and J.-B. Eun 108618
- Exploring epigallocatechin gallate impregnation to inhibit 5-hydroxymethylfurfural formation and the effect on antioxidant ability of black garlic**
C.-H. Lee, Y.-T. Chen, H.-J. Hsieh, K.-T. Chen, Y.-A. Chen, J.-T. Wu, M.-S. Tsai, J.-A. Lin and C.-W. Hsieh 108628
- Enrichment of branched chain fatty acids from lanolin via urea complexation for infant formula use**
X. Wang, W. Xiaohan, Y. Chen, W. Jin, Q. Jin and X. Wang 108627
- Impact of heat treatments on technological performance of re-milled semolina dough and bread**
A. Raiola, A. Romano, H. Shanakhat, P. Masi and S. Cavella 108607
- Survival of *Salmonella* in Peruvian pisco sour drink**
S.M. Lopes and E.C. Tondo 108608
- Regulation of quality and biogenic amine production during sufu fermentation by pure *Mucor* strains**
B. Yang, Y. Tan and J. Kan 108637
- Preparation, characterization and the *in vitro* bile salts binding capacity of celery seed protein hydrolysates via the fermentation using *B. subtilis***
G. Chen, Y. Chen, Y. Hou, Y. Huo, A. Gao, S. Li and Y. Chen 108571
- Modulation of *in vitro* digestibility and physical characteristics of protein enriched gluten free breads by defining hydration**
M. Sahagún, Y. Benavent-Gil, C.M. Rosell and M. Gómez 108642
- The new insight into the influence of fermentation temperature on quality and bioactivities of black tea**
F. Qu, W. Zeng, X. Tong, W. Feng, Y. Chen and D. Ni 108646
- Cellulose ether emulsions as fat source in cocoa creams: Thermorheological properties (flow and viscoelasticity)**
M. Espert, A. Salvador, T. Sanz and M.J. Hernández 108640
- Effects of surfactant type and preparation pH on the droplets and emulsion forms of fish oil-loaded gelatin/surfactant-stabilized emulsions**
T. Zhang, M. Ding, N. Tao, X. Wang and J. Zhong 108654
- Fish gelatin films containing aqueous extracts from phenolic-rich fruit pomace**
H. Staroszczyk, B. Kusznierevicz, E. Malinowska-Pańczyk, I. Sinkiewicz, K. Gottfried and I. Kołodziejaska 108613
- Plasma-activated water (PAW) and slightly acidic electrolyzed water (SAEW) as beef thawing media for enhancing microbiological safety**
X. Liao, Q. Xiang, P.J. Cullen, Y. Su, S. Chen, X. Ye, D. Liu and T. Ding 108649
- Volatile profiles of extra virgin olive oil, olive pomace oil, soybean oil and palm oil in different heating conditions**
A.M. Giuffrè, M. Capocasale, R. Macrì, M. Caracciolo, C. Zappia and M. Poiana 108631
- Evaluation of antioxidant, antibacterial and physicochemical properties of whey protein-based edible films incorporated with different soy sauces**
A. García, L.M. Pérez, G.N. Piccirilli and R.A. Verdini 108587
- Analysis of chemical components and biological activities of essential oils from black and white pepper (*Piper nigrum* L.) in five provinces of southern China**
Y.-x. Li, C. Zhang, S. Pan, L. Chen, M. Liu, K. Yang, X. Zeng and J. Tian 108644

- Effect of different types of active biodegradable films containing lactoperoxidase system or sage essential oil on the shelf life of fish burger during refrigerated storage**
A. Ehsani, M. Hashemi, A. Afshari, M. Aminzare, M. Raeisi and T. Zeinali 108633
- Inhibition of *Escherichia coli* O157:H7 biofilm on vegetable surface by solid liposomes of clove oil**
H. Cui, C. Zhang, C. Li and L. Lin 108656
- Investigation of free amino acids, bioactive and neuroactive compounds in different types of tea and effect of black tea processing**
C. Yilmaz, F. Özdemir and V. Gökmen 108655
- Validation of *in-vitro* antifungal activity of the fermentation quotient on bread spoilage moulds through growth/no-growth modelling and bread baking trials**
E. Debonne, P. Maene, A. Vermeulen, F. Van Bockstaele, L. Depredomme, P. Vermeir, M. Eeckhout and F. Devlieghere 108636
- Novel polyisoprene based UV-activated oxygen scavenging films and their applications in packaging of beef jerky**
K.K. Gaikwad, S. Singh, J. Shin and Y.S. Lee 108643
- Structural characterization and antioxidant activity of polysaccharides extracted from jujube using subcritical water**
X.-X. Liu, H.-M. Liu, Y.-Y. Yan, L.-Y. Fan, J.-N. Yang, X.-D. Wang and G.-Y. Qin 108645
- Stability and *in vitro* digestion simulation of soy protein isolate-vitamin D₃ nanocomposites**
A. Zhang, S. Chen, Y. Wang, X. Wang, N. Xu and L. Jiang 108647
- Effects of micronization on dietary fiber composition, physicochemical properties, phenolic compounds, and antioxidant capacity of grape pomace and its dietary fiber concentrate**
A.B.B. Bender, C.S. Speroni, K.I.B. Moro, F.D.P. Morisso, D.R. dos Santos, L.P. da Silva and N.G. Penna 108652
- Simulated gastrointestinal digestion and *in vitro* colonic fermentation of carob polyphenols: Bioaccessibility and bioactivity**
Y.A. Chait, A. Gunenc, F. Bendali and F. Hosseinian 108623
- Incorporation of wheat malt into a cookie recipe and its effect on the physicochemical properties of the corresponding dough and cookies**
B. Yang, M. Guo and Z. Zhao 108651
- Optimizing the extraction of protein from *Prosopis cineraria* seeds using response surface methodology and characterization of seed protein concentrate**
D. Garg, S. Chakraborty and J.S. Gokhale 108630
- Development of a topical applied functional food formulation: Adlay bran oil nanoemulgel**
W.-C. Chang, Y.-T. Hu, Q. Huang, S.-C. Hsieh and Y. Ting 108619
- Leaf cuticular waxes of lettuce are associated with reduced attachment of the foodborne pathogen *Salmonella* spp. at harvest and after postharvest storage**
K.-M. Ku, Y.-C. Chiu, C. Shen and M. Jenks 108657
- Preparation of rooibos extract-chitosan microparticles: Physicochemical characterisation and stability of aspalathin during accelerated storage**
C. Human, D. de Beer, M. Aucamp, I.J. Marx, C.J. Malherbe, M. Viljoen-Bloom, M. van der Rijst and E. Joubert 108653
- Enrichment and preservation of a vegetable smoothie with an antioxidant and antimicrobial extract obtained from beet by-products**
M.V. Fernandez, M. Bengardino, R.J. Jagus and M.V. Agüero 108622
- Apple pomace from variety "Blanca de Asturias" as sustainable source of pectin: Composition, rheological, and thermal properties**
B.E. Morales-Contreras, L. Wicker, W. Rosas-Flores, J.C. Contreras-Esquivel, J.A. Gallegos-Infante, D. Reyes-Jaquez and J. Morales-Castro 108641
- Model for prediction of the carbonyl value of frying oil from the initial composition**
X. Liu, S. Wang, E. Masui, S. Tamogami, J. Chen and H. Zhang 108660
- A two-step process for the synthesis of sweetening syrup from aqueous lactose**
S. Cheng, M. Hummel, B. Dahal, Z. Gu, P. Kharel and S.I. Martínez-Monteagudo 108659
- Airbrush encapsulation of *Lactobacillus rhamnosus* GG in dry microbeads of alginate coated with regular buttermilk proteins**
A.M. Hugues-Ayala, J.A.-i. Sarabia-Sainz, H. González-Rios, L. Vázquez-Moreno and G. Ramos-Clamont Montfort 108639
- The biochemical characteristics of a novel fermented loose tea by *Eurotium cristatum* (MF800948) and its hypolipidemic activity in a zebrafish model**
Y. Xiao, K. Zhong, J.-R. Bai, Y.-P. Wu, J.-Q. Zhang and H. Gao 108629
- Healthy dried baby corn silk vinegar production and determination of its main organic volatiles containing antimicrobial activity**
W. Krusong, W. Sripochanart, R. Suwapanich, O. Mekkerdchoo, P. Sriprom, A. Wipatanawin and S. Massa 108620
- Application of an electronic nose with novel method for generation of smellprints for testing the suitability for consumption of wheat bread during 4-day storage**
R. Rusinek, M. Gancarz and A. Nawrocka 108665
- Chemical and sensorial characterization of a novel alcoholic beverage produced with native acai (*Euterpe precatoria*) from different regions of the Amazonas state**
L.S. Boeira, P.H. Bastos Fréitas, N.R. Uchôa, J.A. Bezerra, S.V. Cád, S.D. Junior, P.M. Albuquerque, J.M. Mar, A.S. Ramos, M.B. Machado and L.R. Maciel 108632
- Comparison between the nutritional qualities of wild-caught and rice-field male Chinese mitten crabs (*Eriocheir sinensis*)**
H. Wu, M. Ge, H. Chen, S. Jiang, L. Lin and J. Lu 108663

- Glycation-induced structural modification of myofibrillar protein and its relation to emulsifying properties**
Y. Xu, M. Dong, C. Tang, M. Han, X. Xu and G. Zhou 108664
- Antioxidant activity of high purity blueberry anthocyanins and the effects on human intestinal microbiota**
L. Zhou, M. Xie, F. Yang and J. Liu 108621
- Effect of sequential multi-frequency ultrasound washing processes on quality attributes and volatile compounds profiling of fresh-cut Chinese cabbage**
E.A. Alenyorege, H. Ma, J.H. Aheto, A.A. Agyekum and C. Zhou 108666
- Antibacterial activity of essential oils against *Stenotrophomonas maltophilia* and the effect of citral on cell membrane**
Y. Zhang, J. Wei, H. Chen, Z. Song, H. Guo, Y. Yuan and T. Yue 108667
- Response of *Shewanella putrefaciens* to low temperature regulated by membrane fluidity and fatty acid metabolism**
S.-P. Yang, J. Xie, Y. Cheng, Z. Zhang, Y. Zhao and Y.-F. Qian 108638
- Improvement of calcium sulfate-induced gelation of soy protein via incorporation of soy oil before and after thermal denaturation**
H. Zhao, B. Yu, Y. Hemar, J. Chen and B. Cui 108690
- Isolation of gallic acid, caffeine and flavonols from black tea by on-line coupling of pressurized liquid extraction with an adsorbent for the production of functional bakery products**
M.C. Souza, M.P. Santos, B.R. Sumere, L.C. Silva, D.T. Cunha, J. Martínez, G.F. Barbero and M.A. Rostagno 108661
- NMR and LC-MS assessment of compound variability of common bean (*Phaseolus vulgaris*) stored under controlled atmosphere**
S.R.M. Coelho, E.G. Alves Filho, L.M.A. Silva, T.Z. Bischoff, P.R.V. Ribeiro, G.J. Zocolo, K.M. Canuto, P.Z. Bassinello and E.S. de Brito 108673
- The stability and in vitro digestion of curcumin emulsions containing Konjac glucomannan**
S. He, C. Gu, D. Wang, W. Xu, R. Wang and Y. Ma 108672
- Discrimination of reconstituted milk in China market using the content ratio of lactulose to furosine as a marker determined by LC-MS/MS**
H. Liu, R. Huang, G. Zeng, Z. Xu, Y. Sun, H. Lei, Y. Sheng, H. Wang, B. Xu and X. Wei 108648
- Determination of the utility of ultraviolet-C irradiation for dried bay leaves microbial decontamination through safety and quality evaluations**
A.A. Gabriel, K.M.D. Melo and J.C.D. Michelena 108634
- Influence of protein isolates from Pangas processing waste on physico-chemical, textural, rheological and sensory quality characteristics of fish sausages**
V.K.R. Surasani, C.V. Raju, U. Shafiq, M.V. Chandra and I.P. Lakshmisha 108662
- Protective effects of the use of taro and rice starch as wall material on the viability of encapsulated *Lactobacillus paracasei* subsp. *Paracasei***
O. Alfaro-Galarza, E.O. López-Villegas, N. Rivero-Perez, D. Tapia-Maruri, A.R. Jiménez-Aparicio, H.M. Palma-Rodríguez and A. Vargas-Torres 108686
- Microstructure and chemical composition of camel and cow milk powders' surface**
A. Zouari, P. Schuck, F. Gaucheron, M. Triki, G. Delaplace, C. Gauzelin-Gaiani, C. Lopez, H. Attia and M.A. Ayadi 108693
- Lactobacillus crustorum* ZHG 2-1 as novel quorum-quenching bacteria reducing virulence factors and biofilms formation of *Pseudomonas aeruginosa***
T. Cui, F. Bai, M. Sun, X. Lv, X. Li, D. Zhang and H. Du 108696
- Structural properties of lotus seed starch prepared by octenyl succinic anhydride esterification assisted by high hydrostatic pressure treatment**
S. Sun, X. Lin, B. Zhao, B. Wang and Z. Guo 108698
- The efficacy of antimicrobial interventions on Shiga toxin producing *Escherichia coli* (STEC) surrogate populations inoculated on beef striploins prior to blade tenderization**
C.L. Thomas, H. Thippareddi, M. Rigdon, S. Kumar, R.W. McKee, W.M. Sims and A.M. Stelzleni 108689
- Biofilm formation by *Staphylococcus aureus* isolated from food poisoning outbreaks and effect of *Butia odorata* Barb. Rodr. Extract on planktonic and biofilm cells**
D.S.V. Maia, L. Haubert, I.S. Kroning, K.d.S. Soares, T.L. Oliveira and W.P. da Silva 108685
- Bioactive fish hydrolysates resistance to food processing**
F. Rivero-Pino, F.J. Espejo-Carpio and E.M. Guadix 108670
- A novel sensitive visual count card for detection of hygiene bio-indicator—molds and yeasts in contaminated food**
L. Xu, P. Chen, T. Liu, D. Ren, N. Dong, W. Cui, P. He, Y. Bi, N. Lv and M. Ntakatsane 108687
- Deterministic and probabilistic predictive microbiology-based indicator of the listeriosis and microbial spoilage risk of pasteurized milk stored in residential refrigerators**
V. Rodriguez-Martinez, G. Velázquez, R. de Jesús Rodríguez Altaif, F. Fagotti, J. Welti-Chanes and J.A. Torres 108650
- Preparation and characterization of blended edible films manufactured using gelatin, tragacanth gum and, Persian gum**
D. Khodaei, K. Oltrogge and Z. Hamidi-Esfahani 108617
- Microbiological and physicochemical changes during fermentation of solid residue of olive mill wastewaters: Exploitation towards the production of an olive paste – type product**
I. Nanis, M. Hatzikamari, E. Katharopoulos, E. Boukouvala, L. Ekateriniadou, E. Litopoulou-Tzanetaki and D. Gerasopoulos 108671

Relative abundance of halophilic archaea and bacteria in diverse salt-fermented fish products <i>O. Das, S.H. Kumar and B.B. Nayak</i>	108688	Effect of chitosan and <i>Pediococcus acidilactici</i> on <i>E. coli</i> O157:H7, <i>Salmonella</i> Typhimurium and <i>Listeria monocytogenes</i> in meatballs <i>G.K. Incili, P. Karatepe and O.İ. İlhak</i>	108706
Bacterial composition in sourdoughs from different regions in China and the microbial potential to reduce wheat allergens <i>W. Fu, H. Rao, Y. Tian and W. Xue</i>	108669	Influence of lard-based diacylglycerol on the rheological and physicochemical properties of thermally induced pork myofibrillar protein gels at different pH levels <i>X. Zhao, G. Han, Q. Sun, H. Liu, Q. Liu and B. Kong</i>	108708
Characterization of spray dried probiotic Sohiong fruit powder with <i>Lactobacillus plantarum</i> <i>K. Vivek, S. Mishra and R.C. Pradhan</i>	108699	Short communications	
Effect of radio frequency heating stress on sublethal injury of <i>Salmonella</i> Typhimurium in red pepper powder <i>H. Zhang, Y. Zhao, C. Gong and S. Jiao</i>	108700	Antibacterial effect of non-thermal atmospheric plasma against soft rot bacteria on paprika <i>S.-M. Go, H.-S. Kim, M.-R. Park and R.-D. Jeong</i>	108600
Evaluation of the thermal resistance of <i>Salmonella</i> Typhimurium ATCC 14028 after long-term blanched peanut kernel storage <i>A.A.M. Pereira, F.S. Prestes, A.C.M. Silva and M.S. Nascimento</i>	108701	Antibacterial activity of buckwheat honey added with ferrous lactate against <i>Pseudomonas aeruginosa</i> <i>Y. Liang, L. Zhang, Y. Qu, H. Li and B. Shi</i>	108624
		Preservation of raw watermelon juice up to one year by hyperbaric storage at room temperature <i>Á.T. Lemos, A.C. Ribeiro, I. Delgado and J.A. Saraiva</i>	108695