

# LWT—Food Science and Technology

## CONTENTS

Volume 118, January 2020

### Review article

- Calcium-lactate-induced enzymatic hydrolysis of extruded broken rice starch to improve Chinese rice wine fermentation and antioxidant capacity**  
*E. Xu, Z. Wu, J. Chen, J. Tian, H. Cheng, D. Li, A. Jiao, X. Ye, D. Liu and Z. Jin*

108803

108714

### Research papers

- Inactivation of *Listeria Monocytogenes* at various growth temperatures by ultrasound pretreatment and cold plasma**  
*Y. Pan, Y. Zhang, J.-H. Cheng and D.-W. Sun*

108635

108712

- Efficacy of ascorbic acid on processing characteristics and lipid oxidation of pre-rigor salted chicken breasts during vacuum refrigerated storage**  
*Y.-K. Ham, D.-H. Song, J.-H. Ha, S.-K. Park, Y.-R. Kim, K.B. Chin and H.-W. Kim*

108691

108721

- Purification and characterization of an extracellular lipase from *Trichosporon* sp. and its application in enrichment of omega-3 polyunsaturated fatty acids**  
*X. Cao, L. Liao and F. Feng*

108692

108723

- In vitro and In vivo antioxidant properties of paprika carotenoids nanoemulsions**  
*M.P. Jimenez-Escobar, L.I. Pascual-Mathey, C.I. Beristain, E. Flores-Andrade, M. Jiménez and L.A. Pascual-Pineda*

108694

108710

- Postmortem biochemical and textural changes in the sea cucumber *Stichopus japonicus* body wall (SJBW) during iced storage**  
*X. Xiong, B. He, D. Jiang, X. Dong, C. Yu and H. Qi*

108705

108727

- Nutritional and aroma improvement of gluten-free bread: is bee pollen effective?**  
*P. Conte, A. Del Caro, P.P. Urgeghe, G.L. Petretto, L. Montanari, A. Piga and C. Fadda*

108711

108697

- Cistus extract as a valuable component for enriching wheat bread**  
*A. Mikulec, S. Kowalski, M. Makarewicz, Ł. Skoczylas and M. Tabaszewska*

108713

108719

- Comparative characterization of proximate nutritional compositions, microbial quality and safety of camel meat in relation to mutton, beef, and chicken**  
*H. Hamed Hammad Mohammed, G. Jin, M. Ma, I. Khalifa, R. Shukat, A.E. Elkhedir, Q. Zeng and A.E. Noman*

108714

- Increase of walnuts' shelf life using a walnut flour protein-based edible coating**

*A.L. Grossi, C.M. Asensio, N.R. Grossi and V. Nepote*

108712

- Identification of rancidity markers in roasted sunflower seeds produced from raw materials stored for different periods of time**

*M. Fu, X. Shen, H. Peng, Q. Zhou, J. Yun, Y. Sun, C.-T. Ho, H. Cai and R. Hou*

108721

- The effects of drying methods on chemical profiles and antioxidant activities of two cultivars of *Psidium guajava* fruits**

*S. Tan, Z. Wang, Y. Xiang, T. Deng, X. Zhao, S. Shi, Q. Zheng, X. Gao and W. Li*

108723

- Volatile compounds and odour characteristics during long-term storage of kombu seaweed (*Laminaria ochroleuca*) preserved by high pressure processing, freezing and salting**

*O. López-Pérez, A. del Olmo, A. Picon and M. Nuñez*

108710

- Inhibition of  $\alpha$ -amylase,  $\alpha$ -glucosidase and pancreatic lipase by phenolic compounds of *Rumex maderensis* (Madeira sorrel). Influence of simulated gastrointestinal digestion on hyperglycaemia-related damage linked with aldose reductase activity and protein glycation**

*V. Spínola, E.J. Llorent-Martínez and P.C. Castilho*

108727

- Effects of cold atmospheric plasma on mackerel lipid and protein oxidation during storage**

*J.M. Pérez-Andrés, M. de Alba, S.M. Harrison, N.P. Brunton, P.J. Cullen and B.K. Tiwari*

108697

- Storage related changes in spray dried colostrum preparations**

*S.G. Borad, A.K. Singh, G.S. Meena and H.V. Raghu*

108719

<b>Antifungal and antimycotoxicogenic activity of hydrolyzed goat whey on <i>Penicillium spp</i>: An application as biopreservation agent in pita bread</b> <i>C. Luz, L. Izzo, A. Ritieni, J. Mañes and G. Meca</i>	<b>Effects of prebiotic carbohydrates on the growth promotion and cholesterol-lowering abilities of compound probiotics in vitro</b> <i>M. Kuerman, Y. Bao, Y. Guo and M. Guo</i>	<b>108703</b>
<b>Differential inhibitory effects of organic acids on pear polyphenol oxidase in model systems and pear puree</b> <i>T. Liao, J. Liu, Y. Sun, L. Zou, L. Zhou, C. Liu, N.S. Terefe and W. Liu</i>	<b>Interaction of <i>Pseudomonas aeruginosa</i> and <i>Staphylococcus aureus</i> with <i>Listeria innocua</i> in dual species biofilms and inactivation following disinfectant treatments</b> <i>A.M. Kocot and M.A. Olszewska</i>	<b>108736</b>
<b>Identification of gas-forming spoilage bacteria in chili sauce and its control using nisin and salt</b> <i>C. Niu, Y. Xue, C. Liu, F. Zheng, J. Wang and Q. Li</i>	<b>Improvement in the yield and selectivity of lactulose synthesis with <i>Bacillus circulans</i> <math>\beta</math>-galactosidase</b> <i>C. Aburto, C. Guerrero, C. Vera and A. Illanes</i>	<b>108746</b>
<b>The viability of <i>Lactobacillus rhamnosus</i> in orange juice fortified with nettle (<i>Urtica dioica</i> L.) and bioactive properties of the juice during storage</b> <i>I.Y. Sengun, A. Kirmizigul, K. Atlama and B. Yilmaz</i>	<b>Modification of lipid oxidation and antioxidant capacity in canned refrigerated pork with a nitrite content reduced by half and addition of sweet pepper extract</b> <i>K. Ferysiuk, K.M. Wójciak, M. Materska, B. Chilczuk and M. Pabich</i>	<b>108738</b>
<b>Low-concentration salting of cod loins: The effect on biochemical properties and predicted water retention during heating</b> <i>M.J. Blikra, F. Jessen, A.H. Feyissa, M.R. Vaka and D. Skipnes</i>	<b>Effects of tocopherol nanoemulsion addition on fish sausage properties and fatty acid oxidation</b> <i>X. Feng, J.Y.Y. Tjia, Y. Zhou, Q. Liu, C. Fu and H. Yang</i>	<b>108737</b>
<b>Identification and quantification of synergistic antioxidants and their application in sunflower oil</b> <i>K. Wang, Z. Zheng, C. Liu, Y. Wang, J. Li and Y. Liu</i>	<b>Improvement of sulfur compounds in broccoli sprouts by methionine loaded polyvinyl alcohol-sodium alginate hydrogels for application in Kimchi</b> <i>S.J. Park, M.J. Lee, Y.-J. Choi, Y.-R. Yun, M.-A. Lee, S.J. Oh and S.H. Park</i>	<b>108745</b>
<b>Variety and shelf-life of coffee packaged in capsules</b> <i>F. Cincotta, G. Tripodi, M. Merlini, A. Verzera and C. Condurso</i>	<b>Effect of legume addition on the physiochemical and sensorial attributes of sorghum-based sourdough bread</b> <i>A.O. Olojede, A.I. Sanni and K. Banwo</i>	<b>108769</b>
<b>Chemical characterization of fourteen kinds of novel edible oils: A comparative study using chemometrics</b> <i>T. Zhang, T. Wang, R. Liu, M. Chang, Q. Jin and X. Wang</i>	<b>Inhibition of <i>Listeria monocytogenes</i> in fresh sausage by bacteriocinogenic <i>Lactobacillus curvatus</i> UFV-NPAC1 and its semi-purified bacteriocin</b> <i>N.P.A. de Castilho, S.D. Todorov, L.L. Oliveira, L. dos Santos Bersot and L.A. Nero</i>	<b>108757</b>
<b>Versatility of microbial consortia and sensory properties induced by the composition of different milk and pea protein-based gels</b> <i>S. Ben-Harb, F. Irlinger, A. Saint-Eve, M. Panouillé, I. Souchon and P. Bonnarme</i>	<b>Sub-critical CO<sub>2</sub> extraction of volatile flavour compounds from ghee and optimization of process parameters using response surface methodology</b> <i>N. Duhan, J.K. Sahu and S.N. Naik</i>	<b>108731</b>
<b>Antioxidant and antibacterial activity and <i>in vitro</i> digestion stability of cottonseed protein hydrolysates</b> <i>W. Song, X. Kong, Y. Hua, X. Li, C. Zhang and Y. Chen</i>	<b>Application of ATR-FTIR spectroscopy along with regression modelling for the detection of adulteration of virgin coconut oil with paraffin oil</b> <i>Amit, R. Jamwal, S. Kumari, A.S. Dhaulaniya, B. Balan and D.K. Singh</i>	<b>108754</b>
<b>Impact of post-bottling storage conditions on colour and sensory profile of a rosé sparkling wine</b> <i>I. Benucci</i>	<b>Effects of different temperatures on bacterial diversity and volatile flavor compounds during the fermentation of suancai, a traditional fermented vegetable food from northeastern China</b> <i>Z. He, H. Chen, X. Wang, X. Lin, C. Ji, S. Li and H. Liang</i>	<b>108773</b>
<b>Synergistic effects of whey protein isolate and amorphous sucrose on improving the viability and stability of powdered <i>Lactobacillus salivarius</i> NRRL B-30514</b> <i>A. Wang, J. Lin and Q. Zhong</i>	<b>Measurement of total free amino acids content in black tea using electronic tongue technology coupled with chemometrics</b> <i>Q. Ouyang, Y. Yang, J. Wu, Q. Chen, Z. Guo and H. Li</i>	<b>108768</b>
<b>Response of nutritional and functional composition, anti-nutritional factors and antioxidant activity in germinated soybean under UV-B radiation</b> <i>M. Ma, H. Zhang, Y. Xie, M. Yang, J. Tang, P. Wang, R. Yang and Z. Gu</i>	<b>Low-temperature centrifugation of milk for manufacture of raw milk cheeses: Impact on milk debacterization and cheese yield</b> <i>P. D'Incecco, E. Bancalari, M. Gatti, A. Ranghetti and L. Pellegrino</i>	<b>108789</b>
<b>Correlations between the phenolic and fibre composition of mushrooms and the glycaemic and textural characteristics of mushroom enriched extruded products</b> <i>X. Lu, M.A. Brennan, J. Narciso, W. Guan, J. Zhang, L. Yuan, L. Serventi and C.S. Brennan</i>		

<b>Solid state lactic acid fermentation: A strategy to improve wheat bran functionality</b> <i>M. Spaggiari, A. Ricci, L. Calani, L. Bresciani, E. Neviani, C. Dall'Asta, C. Lazzi and G. Galaverna</i>	<b>A novel bacteriocin PE-ZYB1 produced by <i>Pediococcus pentosaceus</i> zy-B isolated from intestine of <i>Mimachlamys nobilis</i>: Purification, identification and its anti-listerial action</b> <i>Y. Zhang, J. Yang, Y. Liu, Y. Wu, Z. Fang, Y. Wang, L. Sun, Q. Deng, R. Gooneratne and L. Xiao</i>	<b>108760</b>
<b>Discriminating the origin of basil seeds (<i>Ocimum basilicum L.</i>) using hyperspectral imaging analysis</b> <i>J.-Y. Choi, S. Heo, S. Bae, J. Kim and K.-D. Moon</i>	<b>Evaluation of xylooligosaccharides and fructooligosaccharides on digestive enzymes hydrolysis and as a nutrient for different probiotics and <i>Salmonella typhimurium</i></b> <i>F.C. de Figueiredo, F.F. de Barros Ranke and P. de Oliva-Neto</i>	<b>108761</b>
<b>Effect of non-thermal plasma technology on microbial inactivation and total phenolic content of a model liquid food system and black pepper grains</b> <i>C.M.G. Charoux, L. Free, L.M. Hinds, R.K. Vijayaraghavan, S. Daniels, C.P. O'Donnell and B.K. Tiwari</i>	<b>Effect of immersion freezing with edible solution on freezing efficiency and physical properties of obscure pufferfish (<i>Takifugu Obscurus</i>) fillets</b> <i>F. Yang, D. Jing, Y. Diao, D. Yu, P. Gao, W. Xia, Q. Jiang, Y. Xu, P. Yu and X. Zhan</i>	<b>108762</b>
<b>Effect of marc pressing and geographical area on Sangiovese wine quality</b> <i>A. Rinaldi, P. Louazil, N. Iturmendi, V. Moine and L. Moio</i>	<b>Corn protein hydrolysate as a new structural modifier for soybean protein isolate based O/W emulsions</b> <i>Y.-H. Wang, J.-M. Wang, Z.-L. Wan, X.-Q. Yang and X.-W. Chen</i>	<b>108763</b>
<b>Rheological properties, textural and compound preservative of kelp recombination noodles</b> <i>H. Ge, Y. Zang, Z. Cao, X. Ye and J. Chen</i>	<b>Effects of low-dose <math>\gamma</math>-irradiation on the water state of fresh <i>Lentinula edodes</i></b> <i>D. Shi, R. Zhou, X. Feng, X. Dong, H. Gao, X. Fan, C. Yin, Y. Qiao, Y. Liu and W. Huang</i>	<b>108764</b>
<b>Shelf-life of shucked oyster in epigallocatechin-3-gallate with slightly acidic electrolyzed water washing under refrigeration temperature</b> <i>S. Tantratian and K. Kaephen</i>	<b>High share granulation process affecting the quality and stability of spine date seed oil (SDSO) tablets</b> <i>X. Wang, S.-Y. Wang, J. Wang, J.-M. Wang, C. Yang, H.-Q. Ma and B. Zhang</i>	<b>108765</b>
<b>Effects of grain debranning on bioactive compounds, antioxidant capacity and essential and toxic trace elements in purple durum wheats</b> <i>D.B.M. Ficco, G.M. Borrelli, O. Miedico, V. Giovanniello, M. Tarallo, C. Pompa, P. De Vita and A.E. Chiaravalle</i>	<b>Effects of alginate coating enriched with tannins on shelf life of cultured rainbow trout (<i>Oncorhynchus mykiss</i>) fillets</b> <i>M.I. Sáez, M.D. Suárez and T.F. Martínez</i>	<b>108766</b>
<b>Nutrient requirements of <i>Lactobacillus casei</i> Shirota and their application in fermented milk</b> <i>Y. Zhang, L. Meng, M. Ai, Y. Qiao, G. Liu, X. Fan, X. Lv and Z. Feng</i>	<b>Fast, inexpensive purification of <math>\beta</math>-glucosidase from <i>Aspergillus niger</i> and improved catalytic/physicochemical properties upon the enzyme immobilization: Possible broad prospects for industrial applications</b> <i>F. Karami, M. Ghorbani, A. Sadeghi Mahoonak and R. Khodarahmi</i>	<b>108770</b>
<b>Autolytic changes involving proteolytic enzymes on Atlantic salmon (<i>Salmo salar</i>) preserved by hyperbaric storage</b> <i>L.G. Fidalgo, I. Delgadillo and J.A. Saraiva</i>	<b>Untargeted metabolomics reveals metabolic state of <i>Bifidobacterium bifidum</i> in the biofilm and planktonic states</b> <i>F.A. Sadiq, B. Yan, J. Zhao, H. Zhang and W. Chen</i>	<b>108772</b>
<b>Development of a probiotic non-fermented blend beverage with juçara fruit: Effect of the matrix on probiotic viability and survival to the gastrointestinal tract</b> <i>A.P. de Oliveira Ribeiro, F. dos Santos Gomes, K. Maria Olbrich dos Santos, V.M. da Matta, D. de Grandi Castro Freitas de Sá, M.C.P. de Araujo Santiago, C. Conte, S.D. de Oliveira Costa, L. de Oliveira Ribeiro, R.L. de Oliveira Godoy and E.H.M. Walter</i>	<b>NMR-based metabolic profiling of different yeast fermented apple juices</b> <i>E. Cusano, L.R. Cagliani, R. Consonni, B. Simonato and G. Zapparoli</i>	<b>108771</b>
<b>Development and characterization of alginate/pectin edible films containing <i>Lactobacillus plantarum</i> KMC 45</b> <i>D. Shahrampour, M. Khomeiri, S.M.A. Razavi and M. Kashiri</i>	<b>Links between microbial compositions and volatile profiles of rice noodle fermentation liquid evaluated by 16S rRNA sequencing and GC-MS</b> <i>C. Yi, H. Zhu, R. Yang, J. Bao, H. He and M. Niu</i>	<b>108774</b>
<b>Characterization and evaluation of antibacterial efficacy of a novel antibiotic-type compound from a probiotic strain <i>Lactobacillus plantarum</i> KJB23 against food-borne pathogens</b> <i>S. Kavitha, A. Harikrishnan and K. Jeevaratnam</i>	<b>Effect of a variety of polyphenols compounds and antioxidant properties of rhubarb (<i>Rheum rhabarbarum</i>)</b> <i>S. Kalisz, J. Oszmiarński, J. Kolniak-Ostek, A. Grobelna, M. Kieliszek and A. Cendrowski</i>	<b>108775</b>

<b>Valorisation of grape by-products as a bulking agent in soft candies: Effect of particle size</b> <i>E. Altinok, I. Palabiyik, R. Gunes, O.S. Toker, N. Konar and S. Kurultay</i>	<b>Effects of wheat tempering with slightly acidic electrolyzed water on the microbial, biological, and chemical characteristics of different flour streams</b> <i>Y.-X. Chen, X.-N. Guo, J.-J. Xing, X.-H. Sun and K.-X. Zhu</i>	<b>108790</b>
<b>Dielectric barrier discharge (DBD) plasma induced flavonoid degradation kinetics and mechanism in water</b> <i>M.S.I. Khan and Y.-J. Kim</i>	<b>Characterization of the narrow-spectrum bacteriophage LSE7621 towards <i>Salmonella Enteritidis</i> and its biocontrol potential on lettuce and tofu</b> <i>A. Liu, Y. Liu, L. Peng, X. Cai, L. Shen, M. Duan, Y. Ning, S. Liu, C. Li, Y. Liu, H. Chen, W. Wu, X. Wang, B. Hu and C. Li</i>	<b>108791</b>
<b>Influence of carboxymethylcellulose on the interaction between ovalbumin and tannic acid via noncovalent bonds and its effects on emulsifying properties</b> <i>Y. Chen, Z. Li, X. Yi, H. Kuang, B. Ding, W. Sun and Y. Luo</i>	<b>Screening the impact of food co-digestion on lipolysis under sub-optimal intestinal conditions</b> <i>J. Calvo-Lerma, A. Asensio-Grau, A. Heredia and A. Andrés</i>	<b>108792</b>
<b>Application of lactic acid fermentation to elderberry juice: Changes in acidic and glucidic fractions</b> <i>M. Cirlini, A. Ricci, G. Galaverna and C. Lazzi</i>	<b>Variations of the antimicrobial, antioxidant, sensory attributes and biogenic amines content in Lithuania-derived bee products</b> <i>E. Bartkiene, V. Lele, V. Sakiene, P. Zavistanaviciute, E. Zokaityte, A. Dauksiene, P. Jagminas, D. Klupsaite, S. Bliznikas and M. Ruzauskas</i>	<b>108793</b>
<b>Antioxidant and phytoestrogenic activities of puffed black soybeans (<i>Glycine max</i>)</b> <i>J. Kim, H.-I. Lee, Y.J. Lim, Y.J. Park, W. Kim, D.-O. Kim, B.-Y. Kim, S.H. Eom and M.-Y. Baik</i>	<b>Heat-induced changes in microstructure of spray-dried plant protein isolates and its implications on <i>in vitro</i> gastric digestion</b> <i>A. Rivera del Rio, M. Opazo-Navarrete, Y. Cepero-Betancourt, G. Tabilo-Munizaga, R.M. Boom and A.E.M. Janssen</i>	<b>108795</b>
<b>Bacterial diversity of naturally fermented game meat sausages: Sources of new starter cultures</b> <i>M. Mrkonjic Fuka, I. Tanuwidjaja, A. Zgomba Maksimovic, M. Zunabovic-Pichler, S. Kublik, N. Hulak, K.J. Domig and M. Schloter</i>	<b>Pasting behaviors, gel rheological properties, and freeze-thaw stability of rice flour and starch modified by green tea polyphenols</b> <i>Y. Wu, M. Niu and H. Xu</i>	<b>108796</b>
<b>Preservation effect of <i>Polylophium involucratum</i> essential oil incorporated poly lactic acid/nanochitosan composite film on shelf life and sensory properties of chicken fillets at refrigeration temperature</b> <i>R. Javaherzadeh, A.S. Tabatabaei Bafroee and A. Kanjari</i>	<b>Assessing tyrosol and hydroxytyrosol in Portuguese monovarietal olive oils: Revealing the nutraceutical potential by a combined spectroscopic and chromatographic techniques - based approach</b> <i>C. Pereira, A.M. Costa Freitas, M.J. Cabrita and R. Garcia</i>	<b>108797</b>
<b>Non-digestible oligosaccharides of green coffee spent and their prebiotic efficiency</b> <i>N.M. Desai, G.S. Martha, N.V. Harohally and P.S. Murthy</i>	<b>Enzymatic synthesis of structured triacylglycerols rich in 1,3-dioleoyl-2-palmitoylglycerol and 1-oleoyl-2-palmitoyl-3-linoleoylglycerol in a solvent-free system</b> <i>X. Wang, C. Jiang, W. Xu, Z. Miu, Q. Jin and X. Wang</i>	<b>108798</b>
<b>Analysis of red wines using an electronic tongue and infrared spectroscopy. Correlations with phenolic content and color parameters</b> <i>C. Garcia-Hernandez, C. Salvo-Comino, F. Martin-Pedrosa, C. Garcia-Cabezon and M.L. Rodriguez-Mendez</i>	<b>Effect of <math>\alpha</math>-tocopherol antioxidant on rheological and physicochemical properties of chitosan/zein edible films</b> <i>L. Zhang, Z. Liu, Y. Sun, X. Wang and L. Li</i>	<b>108799</b>
<b>Characterization of flavor active non-volatile compounds in chicken broth and correlated contributing constituent compounds in muscle through sensory evaluation and partial least square regression analysis</b> <i>H. Zhan, K. Hayat, H. Cui, S. Hussain, C.-T. Ho and X. Zhang</i>	<b>Assessing the effect of Maillard reaction with dextran on the techno-functional properties of collagen-based peptides obtained from bovine hides</b> <i>C. Anzani, C. Alvarez and A.M. Mullen</i>	<b>108800</b>
<b>Resistance of biofilm formation and formed-biofilm of <i>Escherichia coli</i> O157:H7 exposed to acid stress</b> <i>H. Wang, X. Wang, L. Yu, F. Gao, Y. Jiang and X. Xu</i>	<b>Effect of homogenization methods on the physical stability of nutrition grade nanoliposomes used for encapsulating high oleic palm oil</b> <i>J.D. Beltrán, L. Ricaurte, K.B. Estrada and M.X. Quintanilla-Carvajal</i>	<b>108801</b>
<b>Effect of pulsed electric fields on mannoproteins release from <i>Saccharomyces cerevisiae</i> during the aging on lees of <i>Caladoc</i> red wine</b> <i>M.A. Maza, C. Delso, I. Alvarez, J. Raso and J.M. Martínez</i>	<b>108788</b>	

<b>Ultrasound-assisted enzymatic extraction of natural food colorant C-Phycocyanin from dry biomass of <i>Arthrospira platensis</i></b> <i>H.A. Tavanandi and K.S.M.S.. Raghavarao</i>	<b>108802</b>	<b>Ultrasound application for quality improvement of beef <i>Biceps femoris</i> physicochemical characteristics</b> <i>L.P. Fallavena, L.D. Ferreira Marczak and G.D. Mercali</i>	<b>108817</b>
<b>The characteristics and correlation of the microbial communities and flavors in traditionally pickled radishes</b> <i>Y. Rao, Y. Tao, X. Chen, X. She, Y. Qian, Y. Li, Y. Du, W. Xiang, H. Li and L. Liu</i>	<b>108804</b>	<b>Investigation of tofu products coagulated with trimagnesium citrate as a novel alternative to nigari and gypsum: Comparison of physical properties and consumer preference</b> <i>K.H. Joo and G.A. Cavender</i>	<b>108819</b>
<b>Inactivation of <i>Listeria monocytogenes</i> on post-harvest carrot and tomato by gamma radiation, sanitizer, biocontrol treatments and their combinations</b> <i>A. Berrios-Rodriguez, O.M. Olanya, D.O. Ukuwu, B.A. Niemira, L.E. Orellana, S. Mukhopadhyay, J.M. Cassidy and G. Boyd</i>	<b>108805</b>	<b>Effect of cold storage on the potentially bioaccessible isoflavones and antioxidant activities of soybean sprouts enriched with <i>Lactobacillus plantarum</i> 299v</b> <i>M. Świeca, U. Gawlik-Dziki, U. Złotek, I. Kapusta, M. Kordowska-Wiater and B. Baraniak</i>	<b>108820</b>
<b>Comparison of the inhibitory potential of benzyl isothiocyanate and phenethyl isothiocyanate on Shiga toxin-producing and enterotoxigenic <i>Escherichia coli</i></b> <i>C.-X. Yang, H.-T. Wu, X.-X. Li, H.-Y. Wu, T.-X. Niu, X.-N. Wang, R. Lian, G.-L. Zhang and H.-M. Hou</i>	<b>108806</b>	<b>Development and validation of a differential pulse polarography method for determination of total vitamin C and dehydroascorbic acid contents in foods</b> <i>A. Mazurek, M. Włodarczyk-Stasiak, U. Pankiewicz, R. Kowalski and J. Jamroz</i>	<b>108828</b>
<b>Shelf life and growth potential of <i>Listeria monocytogenes</i> in steak tartare</b> <i>E. Tirloni, C. Bernardi and S. Stella</i>	<b>108807</b>	<b>Effect of different drying methods on total bioactive compounds, phenolic profile, <i>in vitro</i> bioaccessibility of phenolic and HMF formation of persimmon</b> <i>S. Kayacan, S. Karasu, P.K. Akman, H. Goktas, I. Doymaz and O. Sagdic</i>	<b>108830</b>
<b>Estimating the performance of four culture media used for enumeration and detection of <i>Campylobacter</i> species in chicken meat</b> <i>N.D. Andritsos, N. Tzimotoudis and M. Mataragas</i>	<b>108808</b>	<b>Effects of microencapsulated eugenol emulsions on microbiological, chemical and organoleptic qualities of farmed Japanese sea bass (<i>Lateolabrax japonicus</i>) during cold storage</b> <i>P. Li, Y. Peng, J. Mei and J. Xie</i>	<b>108831</b>
<b>Development of oil-in-water emulsions based on rice bran oil and soybean meal as the basis of food products able to be included in ketogenic diets</b> <i>L.O. Benitez, J.M. Castagnini, M.C. Añón and P.R. Salgado</i>	<b>108809</b>	<b>Real-time benchtop NMR spectroscopy for the online monitoring of sucrose hydrolysis</b> <i>A. Soyler, D. Bouillaud, J. Farjon, P. Giraudeau and M.H. Oztop</i>	<b>108832</b>
<b>Effect of <i>Lactobacillus plantarum</i> L125 strain with probiotic potential on physicochemical, microbiological and sensorial characteristics of dry-fermented sausages</b> <i>F.G. Pavli, A.A. Argyri, N.G. Chorianopoulos, G.-J.E. Nychas and C.C. Tassou</i>	<b>108810</b>	<b>24-Epibrassinolide delays senescence in harvested kiwifruit through effects on mitochondrial membrane and antioxidant activity</b> <i>X. Wang, Z. Lu, J. Su, Y. Li, M. Cao and H. Gao</i>	<b>108833</b>
<b>Sterilization of <i>Bacillus tequilensis</i> isolated from aerogenic vinegar by intense pulsed light</b> <i>G. Huang, W. Sun, C. Dai, L. Sun, Y. Tang, R. He and H. Ma</i>	<b>108811</b>	<b>Effect of the addition of thermostable and non-thermostable type 2 resistant starch (RS2) in cake batters</b> <i>P.A. Magallanes-Cruz, L.A. Bello-Pérez, E. Agama-Acevedo, J. Tovar and R. Carmona-Garcia</i>	<b>108834</b>
<b>Quantification of ergothioneine in <i>Aspergillus oryzae</i>-fermented rice bran by a newly-developed LC/ESI-MS/MS method</b> <i>Y. Horie, A. Goto, R. Imamura, M. Itoh, S. Ikegawa, S. Ogawa and T. Higashi</i>	<b>108812</b>	<b>Whey protein isolate conjugated with xylo-oligosaccharides via maillard reaction: Characterization, antioxidant capacity, and application for lycopene microencapsulation</b> <i>C. Jia, D. Cao, S. Ji, W. Lin, X. Zhang and B. Muhoza</i>	<b>108837</b>
<b>Development and characterization of sodium caseinate edible films cross-linked with genipin</b> <i>H.-C. Lin, B.-J. Wang and Y.-M. Weng</i>	<b>108813</b>	<b>Lipase-catalyzed modification of structural properties and sensory profile of recombined skim milk: From a non-volatile perspective</b> <i>X. Zhang, N. Ai, L. Chen and B. Sun</i>	<b>108838</b>
<b>Relationship between lipid composition and rheological properties of colloidal fat crystal networks: A comparative study using chemometrics</b> <i>X. Chai, Z. Meng and Y. Liu</i>	<b>108814</b>	<b>Antibacterial and anticavity activity of probiotic <i>Lactobacillus plantarum</i> 200661 isolated from fermented foods against <i>Streptococcus mutans</i></b> <i>S.-M. Lim, N.-K. Lee and H.-D. Paik</i>	<b>108840</b>

<b>Storage stability of freeze-dried arazá (<i>Eugenia stipitata</i> Mc Vaugh) powders. Implications of carrier type and glass transition</b> <i>C.A. Reyes-Álvarez and M.C. Lanari</i>		<b>Effect of gac fruit (<i>Momordica cochinchinensis</i>) powder on <i>in vitro</i> starch digestibility, nutritional quality, textural and sensory characteristics of pasta</b> <i>C. Chusak, P. Chanbunyawat, P. Chumnumduang, P. Chantarasinlapin, T. Suantawee and S. Adisakwattana</i>	<b>108856</b>
<b>Structure and characterization of laccase-crosslinked <math>\alpha</math>-lactalbumin: Impacts of high pressure homogenization pretreatment</b> <i>L. Ma, A. Li, T. Li, M. Li, X. Wang, M.A. Hussain, A. Qayum, Z. Jiang and J. Hou</i>	<b>108842</b>	<b>Oxidative stabilities of olive and camellia oils: Possible mechanism of aldehydes formation in oleic acid triglyceride at high temperature</b> <i>J. Cao, X. Jiang, Q. Chen, H. Zhang, H. Sun, W.-M. Zhang and C. Li</i>	<b>108858</b>
<b>Effect of microencapsulation in whey protein and water-soluble chitosan derivative on the viability of the probiotic <i>Kluyveromyces marxianus</i> VM004 during storage and in simulated gastrointestinal conditions</b> <i>N.L. Vanden Braber, L.I. Díaz Vergara, Y.E. Rossi, C.A. Aminahuel, A.N. Mauri, L.R. Cavaglieri and M.A. Montenegro</i>	<b>108843</b>	<b>The possibility of using by-products from the flaxseed industry for functional bread production</b> <i>A. Wirkijowska, P. Zarzycki, A. Sobota, A. Nawrocka, A. Blicharz-Kania and D. Andrejko</i>	<b>108860</b>
<b>Effects of the enzymatic hydrolysis treatment on functional and antioxidant properties of quinoa protein acid-induced gels</b> <i>M. Galante, R. De Flaviis, V. Boeris and D. Spelzini</i>	<b>108844</b>	<b>Method for identifying acacia honey adulterated by resin absorption: HPLC-ECD coupled with chemometrics</b> <i>Q. Wang, H. Zhao, M. Zhu, J. Zhang, N. Cheng and W. Cao</i>	<b>108863</b>
<b>Comparison of <i>in vitro</i> and <i>in situ</i> antagonism assays as tools for the selection of bio-preservative lactic acid bacteria (LAB) in poultry meat</b> <i>P. Morales, J. Aguirre, M. Troncoso and G. Figueroa</i>	<b>108845</b>	<b>Inhibitory effects of probiotic potential lactic acid bacteria isolated from kimchi against <i>Listeria monocytogenes</i> biofilm on lettuce, stainless-steel surfaces, and MBEC™ biofilm device</b> <i>M.I. Hossain, M.F.R. Mizan, M. Ashrafudoulla, S. Nahar, H.-J. Joo, I.K. Jahid, S.H. Park, K.-S. Kim and S.-D. Ha</i>	<b>108864</b>
<b>Effect of grape maturity on wine sensory and chemical features: The case of Moristel wines</b> <i>S. Ferrero-del-Teso, I. Arias, A. Escudero, V. Ferreira, P. Fernández-Zurbano and M.-P. Sáenz-Navajas</i>	<b>108846</b>	<b>Assessment of the rheological properties and bread characteristics obtained by innovative protein sources (<i>Cicer arietinum</i>, <i>Acheta domesticus</i>, <i>Tenebrio molitor</i>): Novel food or potential improvers for wheat flour?</b> <i>A. Cappelli, N. Oliva, G. Bonaccorsi, C. Lorini and E. Cini</i>	<b>108867</b>
<b>Dose affected the role of gallic acid on mediating gelling properties of oxidatively stressed Japanese seerfish myofibrillar protein</b> <i>J. Pan, H. Lian, H. Jia, R. Hao, Y. Wang, H. Ju, S. Li and X. Dong</i>	<b>108848</b>	<b>Effect of calcium on the preservation of green olives intended for black ripe olive processing under free-sodium chloride conditions</b> <i>P. García-Serrano, C. Romero, E. Medina, P. García-García, A. de Castro and M. Brenes</i>	<b>108870</b>
<b>Citral nanoemulsion incorporated edible coating to extend the shelf life of fresh cut pineapples</b> <i>A. Prakash, R. Baskaran and V. Vadivel</i>	<b>108849</b>	<b>Improving safety and quality of Egyptian pastrami through alteration of its microbial community</b> <i>S.M. Abd-Elghany, A.M. El-Makhzangy, A.-G.M. El-Shawaf, R.M. El-Mougy and K.I. Sallam</i>	<b>108872</b>
<b>Effect of non-gluten proteins and transglutaminase on dough rheological properties and quality of bread based on millet (<i>Panicum miliaceum</i>) flour</b> <i>J. Tomić, A. Torbica and M. Belović</i>	<b>108850</b>	<b>Effect of high hydrostatic pressure on <i>Salmonella</i> spp inactivation and meat-quality of frozen chicken breast</b> <i>M. Cap, P.F. Paredes, D. Fernández, M. Mozgovoj, S.R. Vaudagna and A. Rodriguez</i>	<b>108873</b>
<b>Removal of patulin in apple juice based on novel magnetic molecularly imprinted adsorbent <math>\text{Fe}_3\text{O}_4 @ \text{SiO}_2 @ \text{CS-GO} @ \text{MIP}</math></b> <i>J. Sun, W. Guo, J. Ji, Z. Li, X. Yuan, F. Pi, Y. Zhang and X. Sun</i>	<b>108851</b>	<b>Antibacterial activity, safety and preservative effect of aminoethyl-phloretin on the quality parameters of salmon fillets</b> <i>L. Wei, J. Zhao, Y. Meng, Y. Guo and C. Luo</i>	<b>108874</b>
<b>Influence of hot and cold break tomato powders on survival of probiotic <i>L. paracasei</i> subsp. <i>paracasei</i> F19, texture profile and antioxidative activity in set-type yoghurts</b> <i>T. Demirci, D. Sert, K. Aktaş, D.S. Atik, H.I. Öztürk Negiç and N. Akin</i>	<b>108852</b>	<b>Dielectric and microstructural properties of high-pressure treated hummus in the selected packaging materials</b> <i>J. Ahmed, L. Thomas and M. Mulla</i>	<b>108885</b>
	<b>108853</b>		
	<b>108854</b>		
	<b>108855</b>		

**Short communications****Determination of lactose and lactulose isomers in UHT milk by CZE-UV**

*L.N. de Oliveira Neves and M.A.L. de Oliveira*

**108766****Effect of high pressure processing combined with temperature on the inactivation and germination of *Alicyclobacillus acidoterrestris* spores: Influence of heat-shock on the counting of survivors**

*L.R. Ribeiro and M. Cristianini*

**108781****Application of unsupervised clustering algorithm and heat-map analysis for selection of lactic acid bacteria isolated from dairy samples based on desired probiotic properties**

*Y. Nami, B. Panahi, H. Mohammadzadeh Jalaly, R. Vaseghi Bakhshayesh and M.A. Hejazi*

**108839****Potentially symbiotic fermented milk: A preliminary approach using lactose-free milk**

*J.A. Pereira, S.S. Pinto, C.O. Dias, M.P.T. Vieira, D.H.B. Ribeiro, R.D.M.C. Amboni and C.B. Fritzen-Freire*

**108847**