

LWT—Food Science and Technology

CONTENTS

Volume 127, June 2020

Review articles

Lycopene in human health

M. Caseiro, A. Ascenso, A. Costa, J. Creagh-Flynn,
M. Johnson and S. Simões

109323

Degradation of pyrimidine glycosides and L-DOPA in the faba bean by *Rhizopus oligosporus*

K. Polanowska, A. Szwengiel, M. Kuligowski and
J. Nowak

109353

Starter cultures as a reservoir of antibiotic resistant microorganisms

U. Zarzecka, A. Zadernowska and
W. Chajęcka-Wierzchowska

109424

Enzymatic maceration of Tabasco pepper: Effect on the yield, chemical and sensory aspects of the sauce

V.L.d. Farias, I.M.d.S. Araújo, R.F.J.d. Rocha,
D.d.S. Garruti and G.A.S. Pinto

109311

Research papers

Optimization of microwave-assisted extraction of cocoa bean shell waste and evaluation of its antioxidant, physicochemical and functional properties

A.C. Mellinas, A. Jiménez and M.C. Garrigós

109361

Effects of high hydrostatic pressure processing and sodium reduction on physicochemical properties, sensory quality, and microbiological shelf life of ready-to-eat chicken breasts

R. Orel, G. Tabilo-Munizaga, Y. Cepero-Betancourt,
J.E. Reyes-Parra, A. Badillo-Ortiz and
M. Pérez-Won

109352

Alterations in structural and functional properties of insoluble dietary fibers-bound phenolic complexes derived from lychee pulp by alkaline hydrolysis treatment

Z. Xu, X. Xiong, Q. Zeng, S. He, Y. Yuan, Y. Wang,
Y. Wang, X. Yang and D. Su

109335

Partial characterization and antioxidant activity of exopolysaccharides produced by *Lactobacillus plantarum* CNPC003

V.B. Bomfim, J.H. Pereira Lopes Neto, K.S. Leite,
É. de Andrade Vieira, M. Iacomini, C.M. Silva,
K.M. Olbrich dos Santos and H.R. Cardarelli

109349

Buttermilk as a wall material for microencapsulation of omega-3 oils by spray drying

Y. Zhang, X. Pang, S. Zhang, L. Liu, C. Ma, J. Lu and
J. Lyu

109320

Effect of moderate electric field pretreatment in combination with ozonation on inactivation of *Escherichia coli* K12 in intact shell eggs

D.R. Kasler, T. Pyatkovskyy, A.E. Yousef and
S.K. Sastry

109338

Solid-state fermentation of canola meal with *Aspergillus sojae*, *Aspergillus ficuum* and their co-cultures: Effects on physicochemical, microbiological and functional properties

O.O. Olukomaiya, W.C. Fernando, R. Mereddy, X. Li and
Y. Sultanbawa

109362

Effect of thermal and high-pressure processing on the thermo-rheological and functional properties of common bean (*Phaseolus vulgaris* L.) flours

T. Lin and C. Fernández-Fraguas

109325

Effect of cooking methods on glycemic index and *in vitro* bioaccessibility of potato (*Solanum tuberosum* L.) carbohydrates

A. Singh, P. Raigond, M.K. Lal, B. Singh, N. Thakur,
S.S. Changan, D. Kumar and S. Dutt

109363

Effects of double emulsion (W₁/O/W₂) containing encapsulated *Murraya koenigii* berries extract on quality characteristics of reduced-fat meat batter with high oxidative stability

Y. Kumar and V. Kumar

109365

Effects of sodium alginate and rice variety on the physicochemical characteristics and 3D printing feasibility of rice paste

Y. Liu, T. Tang, S. Duan, Z. Qin, C. Li, Z. Zhang, A. Liu,
D. Wu, H. Chen, G. Han, B. Lin, J. He and W. Wu

109360

Interaction between *Bifidobacterium bifidum* and *Listeria monocytogenes* enhances antioxidant activity through oxidoreductase system

X. Yu, X. Wu, N.P. Shah and F. Xu

109209

An efficient ultrasound-assisted extraction method of pea protein and its effect on protein functional properties and biological activities <i>F. Wang, Y. Zhang, L. Xu and H. Ma</i>	109348	Glycosylation between recombinant peanut protein Ara h 1 and glucosamine could decrease the allergenicity due to the protein aggregation <i>Y. Tian, C. Liu, K. Zhang, S. Tao and W. Xue</i>	109374
Lactobacillus casei CSL3: Evaluation of supports for cell immobilization, viability during storage in Petit Suisse cheese and passage through gastrointestinal transit in vitro <i>H.R. Soares Vitola, C. Eduardo dos Santos Cruxen, F. Tavares da Silva, P.R. Thiel, J. de Lima Marques, W. Padilha da Silva and Â.M. Fiorentini</i>	109381	Effect of the time and temperature of germination on the phenolic compounds of <i>Triticum aestivum</i>, L. and <i>Panicum miliaceum</i>, L. <i>D. Ceccaroni, V. Alfeo, E. Bravi, V. Sileoni, G. Perretti and O. Marconi</i>	109396
Characterization of the key aroma compounds and microorganisms during the manufacturing process of Fu brick tea <i>Q. Li, Y. Li, Y. Luo, L. Xiao, K. Wang, J. Huang and Z. Liu</i>	109355	Synergistic antioxidant effect of glutathione and edible phenolic acids and improvement of the activity protection by coencapsulation into chitosan-coated liposomes <i>L. Ran, Y. Chi, Y. Huang, Q. He and Y. Ren</i>	109409
Degradation kinetics of pelargonidin-3-(<i>p</i>-coumaroyl) diglucoside-5-(malonyl)glucoside and pelargonidin-3-(feruloyl)diglucoside-5-(malonyl)glucoside in red radish during air-impingement jet drying <i>W. Li, X. Pang, J. Xiao, X. Wang, R. He and X. Zhao</i>	109390	Oxidative stability of baby dehydrated purees formulated with different oils and germinated grain flours of quinoa and amaranth <i>D. Jiménez, M. Lobo, B. Irigaray, M.A. Grampone and N. Sammán</i>	109229
Thymol and carvacrol in nanoliposomes: Characterization and a comparison with free counterparts against planktonic and glass-adhered <i>Salmonella</i> <i>C. Heckler, C. Marques Maders Silva, F. Ayres Cacciatore, D.J. Daroit and P. da Silva Malheiros</i>	109382	Novel process to obtain agave sap (aguamiel) by directed enzymatic hydrolysis of agave juice fructans <i>F.J. Vicente-Magueyal, A. Bautista-Méndez, H.D. Villanueva-Tierrablanca, J.L. García-Ruiz, H. Jiménez-Islas and J.L. Navarrete-Bolaños</i>	109387
Studies on the anti-proliferative and anti-quorum sensing potentials of <i>Myrtus communis</i> L. essential oil for the improved microbial stability of salmon-based products <i>K. Myszka, N. Sobieszczańska, A. Olejnik, M. Majcher, A. Szwengiel, Ł. Wolko and W. Juzwa</i>	109380	A kinetic approach to microwave-assisted auto-catalytic synthesis of sesamyl butyrate and evaluating its antioxidant activity on improving canola oil thermal stability <i>M. Keramat and M.-T. Golmakani</i>	109364
An efficient, scalable and environmentally friendly separation method for ovoinhibitor from chicken egg white <i>Y. Yao, T. Liu, N. Wu, Y. Tu, X. Huang and D.U. Ahn</i>	109367	Effect of relative humidity on the inactivation of foodborne pathogens by corona discharge plasma jet (CDPJ) <i>C. Kim, T. Lee, P. Puligundla and C. Mok</i>	109379
Effect of high-pressure homogenization on rheological properties of citrus fiber <i>D. Su, X. Zhu, Y. Wang, D. Li and L. Wang</i>	109366	Purified exopolysaccharides from <i>Weissella confusa</i> 11GU-1 and <i>Propionibacterium freudenreichii</i> JS15 act synergistically on bread structure to prevent staling <i>S.K. Tinzl-Malang, F. Grattepanche, P. Rast, P. Fischer, J. Sych and C. Lacroix</i>	109375
Detection of durum wheat pasta adulteration with common wheat by infrared spectroscopy and chemometrics: A case study <i>A. De Girolamo, M.C. Arroyo, S. Cervellieri, M. Cortese, M. Pascale, A.F. Logrieco and V. Lippolis</i>	109368	Effect of extraction condition on the antioxidant, antiglycation and α-amylase inhibitory activities of <i>Opuntia macrorhiza</i> fruit peels polysaccharides <i>S. Amamou, H. Lazreg, J. Hafsa, H. Majdoub, C. Rihouey, D. Le Cerf and L. Achour</i>	109411
RNA sequencing reveals the involvement of quorum sensing in dairy spoilage caused by psychrotrophic bacteria <i>L. Yuan, N. Wang, F.A. Sadiq and G. He</i>	109384	Impact of ultra high pressure on microbial characteristics of rose pomace beverage: A comparative study against conventional heat pasteurization <i>X. Wang, X. Zhai, H. Zhang, X. Zhang, D. Ren and J. Lu</i>	109395
Oxidative stability of linseed oil nano-emulsions filled in calcium alginate hydrogels <i>Z. Rahiminezhad, H. Hashemi Gahruei, S. Esteghlal, G.R. Mesbahi, M.-T. Golmakani and S.M.H. Hosseini</i>	109392	Effect of fermentation in nutritional, textural and sensorial parameters of vegan-spread products using a probiotic folate-producing <i>Lactobacillus sakei</i> strain <i>A.L. Mosso, J.G. LeBlanc, C. Motta, I. Castanheira, P. Ribotta and N. Sammán</i>	109339
Trehalose and alginate oligosaccharides affect the stability of myosin in whiteleg shrimp (<i>Litopenaeus vannamei</i>): The water-replacement mechanism confirmed by molecular dynamic simulation <i>B. Zhang, X.-e. Qi, J.-l. Mao and X.-g. Ying</i>	109393	Use of different biopolymers as carriers for purposes of obtaining a freeze-dried orange snack <i>M.A. Silva-Espinoza, M.d.M. Camacho and N. Martínez-Navarrete</i>	109415

Development of magnetic solid phase extraction platform for the purification of bioactive γ-glutamyl peptides from garlic (<i>Allium sativum</i>) <i>X. Yu, C.Y.X. Lim, B. Dong and K. Hadinoto</i>	109410	Farm management practices that affect the prevalence of <i>Salmonella</i> in pastured poultry farms <i>D. Hwang, M.J. Rothrock Jr., H. Pang, G. Dev Kumar and A. Mishra</i>	109423
Molecular serogrouping and virulence of <i>Listeria monocytogenes</i> from local dairy cattle farms and imported beef in Jordan <i>M.M. Obaidat, H. Kiryluk, A. Rivera and A.P. Stringer</i>	109419	Simultaneous determination of goat milk adulteration with cow milk and their fat and protein contents using NIR spectroscopy and PLS algorithms <i>E.V.d.S. Pereira, D.D.d.S. Fernandes, M.C.U. de Araújo, P.H.G.D. Diniz and M.I.S. Maciel</i>	109427
Comparative study on quality of whole milk processed by high hydrostatic pressure or thermal pasteurization treatment <i>G. Liu, C. Carøe, Z. Qin, D.M.E. Munk, M. Crafack, M.A. Petersen and L. Ahrné</i>	109370	Effects of ozone and chlorine washes and subsequent cold storage on microbiological quality and shelf life of fresh parsley leaves <i>H. Karaca and Y.S. Velioglu</i>	109421
Inactivation kinetics of <i>Listeria monocytogenes</i> in whey dairy beverage processed with ohmic heating <i>M.O. Pereira, J.T. Guimarães, G.L.P.A. Ramos, L. do Prado-Silva, J.S. Nascimento, A.S. Sant'Ana, R.M. Franco and A.G. Cruz</i>	109420	UPLC-DAD-QToF/MS analysis of green tea phenolic metabolites in their free, esterified, glycosylated, and cell wall-bound forms by ultra-sonication, agitation, and conventional extraction techniques <i>P.R. Das, Md.T. Islam, S.-H. Lee, M.-K. Lee, J.-B. Kim and J.-B. Eun</i>	109440
Purification and characterizations of a nanocage ferritin GF1 from oyster (<i>Crassostrea gigas</i>) <i>H. Li, J. Zang, X. Tan, X. Xia, Z. Wang and M. Du</i>	109416	Inactivation of <i>Escherichia coli</i> O157:H7, <i>Salmonella</i>, <i>Listeria monocytogenes</i>, and Tulane virus in processed chicken breast via atmospheric in-package cold plasma treatment <i>S.H. Roh, Y.J. Oh, S.Y. Lee, J.H. Kang and S.C. Min</i>	109429
Sensory profiling and quality assessment of wines derived from Graciano \times Tempranillo selections <i>C. Manso-Martínez, M.P. Sáenz-Navajas, M.M. Hernández and C.M. Menéndez</i>	109394	A multi-step screening approach of suitable non-<i>Saccharomyces</i> yeast for the fermentation of hawthorn wine <i>L. Yin, C. Wang, X. Zhu, C. Ning, L. Gao, J. Zhang, Y. Wang and R. Huang</i>	109432
Dioscorea saponin transforms the structure of truffle exo-polysaccharide and enhances its antioxidant activity <i>X. Liu, Z. Zhang, L. Xu, W. Shi, Q. Sun, C. Ding, H. Zheng and F. Wang</i>	109417	Formulation of vitamin C encapsulation in marine phospholipids nanoliposomes: Characterization and stability evaluation during long term storage <i>A. Hassane Hamadou, W.-C. Huang, C. Xue and X. Mao</i>	109439
Exogenous application of melatonin maintains storage quality of jujubes by enhancing anti-oxidative ability and suppressing the activity of cell wall-degrading enzymes <i>Q. Tang, C. Li, Y. Ge, X. Li, Y. Cheng, J. Hou and J. Li</i>	109431	Towards valorization of herring filleting by-products to silage 2.0: Effect of temperature and time on lipid oxidation and non-enzymatic browning reactions <i>M. Sajib and I. Undeland</i>	109441
A wet-screening strategy for flaxseed dehulling and compositional quantification of the separated fractions <i>S. Liang, X. Li, Z. Cai, N. Zhang, M.J.T. Reaney and Y. Wang</i>	109386	Short communications	
Physicochemical and biological characterization of the EPS produced by <i>L. acidophilus</i> isolated from rice bran sourdough <i>A. Abedfar, S. Abbaszadeh, M. Hosseinienezhad and M. Taghdir</i>	109373	Towards the manufacture of camembert cheese powder: Characteristics of cheese feeds without emulsifying salts <i>D. Felix da Silva, D. Tziouri, R. Ipsen and A.B. Hougaard</i>	109412
Effect of whey protein concentrate on physicochemical properties of acid casein processed cheese sauces obtained with coconut oil or anhydrous milk fat <i>J.O. Szafranska, S. Muszyński and B.G. Sotowiej</i>	109434	The use of papain for the removal of biofilms formed by pathogenic <i>Staphylococcus aureus</i> and <i>Campylobacter jejuni</i> <i>Y.J. Song, H.H. Yu, Y.J. Kim, N.-K. Lee and H.-D. Paik</i>	109383
Effects of drying methods on non-volatile taste components of <i>Stropharia rugoso-annulata</i> mushrooms <i>S. Hu, X. Feng, W. Huang, S.A. Ibrahim and Y. Liu</i>	109428	Comparison of different morphological mushroom parts based on the antioxidant activity <i>D. Krüzselyi, Á.M. Móricz and J. Vetter</i>	109436
Changing chemical leavening to improve the structural, textural and sensory properties of functional cakes with blackcurrant pomace <i>E. Diez-Sánchez, E. Llorca, A. Tárrega, S. Fiszman and I. Hernando</i>	109378	Corrigendum	
Insights into microbial diversity of traditional Austrian sourdough <i>V. Fraberger, C. Unger, C. Kummer and K.J. Domig</i>	109358	Corrigendum for “Investigation on “spontaneous fermentation” and the productivity of microbial exopolysaccharides by <i>Lactobacillus plantarum</i> and <i>Pediococcus pentosaceus</i> isolated from wheat bran sourdough” [LWT – Food Science and Technology 96 (2018) 686–693] <i>A. Abedfar, M. Hosseinienezhad, A. Sadeghi, M. Raeisi and J. Feizy</i>	109351