

LWT—Food Science and Technology

CONTENTS

Volume 130, August 2020

Review articles

Metabolic variations of organic acids, amino acids, fatty acids and aroma compounds in the pulp of different pummelo varieties

C. Zhu, Q. Lu, X. Zhou, J. Li, J. Yue, Z. Wang and S. Pan

109445

109631

Research papers

Comparing the quality characteristics and bacterial communities in meatballs with or without blown pack spoilage

R. Li, L. Cai, T. Gao, C. Li, G. Zhou and K. Ye

109529

109560

Effect of ultrasound on goat cream hydrolysis by lipase: Evaluation on enzyme, substrate and assisted reaction

A.d.S. Soares, B.R.d.C. Leite Júnior, A.A.L. Tribst, P.E.D. Augusto and A.M. Ramos

109636

109620

Development and viability of probiotic orange juice supplemented by *Pediococcus acidilactici* CF51

K. Cristiny de Oliveira Vieira, C. Da Silv E.B. Toso Bueno, Y.A. De Moraes, A.C. Campagnolo Gonçalves Toledo, W.R. Nakagaki, V.C. Pereira and L.K. Winkelstroter

109637

109500

Analysis of volatile compounds in *Paracentrotus lividus* by HS-SPME/GS-MS and relation to its sensorial properties

L.F. Baião, A.S. Oliveira, A. Gonçalves, P. Guedes de Pinho, L.M.P. Valente and L.M. Cunha

109629

109644

Catabolism of *Saccharina japonica* polysaccharides and oligosaccharides by human fecal microbiota

X. Zhang, Y. Liu, X.-Q. Chen, J.J. Aweya and K.-L. Cheong

109635

109626

Physicochemical and functional properties of proteins isolated from local beans of Turkey

R. Gundogan and A. Can Karaca

109609

109622

Factors influencing the production of the antioxidant hydroxytyrosol during alcoholic fermentation: Yeast strain, initial tyrosine concentration and initial must

I. Rebolledo-Romero, E. Fernández-Cruz,

F. Carrasco-Galán, E. Valero, E. Cantos-Villar,

A.B. Cerezo, A.M. Troncoso and M.C. García-Parrilla

109631

Effects of high-pressure homogenization and ultrasonic treatment on the structure and characteristics of casein

T. Han, M. Wang, Y. Wang and L. Tang

109560

Analysis of spatial distribution of bacterial community associated with accumulation of volatile compounds in *Jiupei* during the brewing of special-flavor liquor

K. Li, Y. Chen, T. Liu, M. Deng, Z. Xu, G. Fu, Y. Wan, F. Chen and F. Zheng

109620

Application of lyophilized plum pomace as a functional ingredient in a plum spread: Optimizing texture, colour and phenol antioxidants by ANN modelling

A. B. ijić, L.L. Pezo, A. Stupar, B. Filipčev, B.R. Cvetković, A.T. Horecki and J. Mastilović

109500

Modulation of aroma and flavor using dielectric barrier discharge plasma technology in a juice rich in terpenes and sesquiterpenes

P.H. Campelo, E.G. Alves Filho, L.M.A. Silva, E.S. de Brito, S. Rodrigues and F.A.N. Fernandes

109644

Comparison of lipid radical scavenging capacity of spice extract *in situ* in roast beef with DPPH and peroxy radical scavenging capacities *in vitro* models

Y. Bao, X. Ren, Y. Zhu, Y. Zhang, Z. Peng and G. Zhou

109626

GC-MS based targeted metabolomics approach for studying the variations of phenolic metabolites in artificially ripened banana fruits

M. Tallapally, A.S. Sadiq, V. Mehtab, S. Chilakala, M. Venkula, S. Chenna and V. Upadhyayula

The effects of removing aflatoxin B₁ and T-2 toxin by lactic acid bacteria in high-salt fermented fish product medium under growth stress <i>L. Ye, Y. Wang, L. Sun, Z. Fang, Q. Deng, Y. Huang, P. Zheng, Q. Shi, J. Liao and J. Zhao</i>	Metabolomics analysis based on UHPLC-Q-TOF-MS/MS reveals effects of genistein on reducing mycotoxin citrinin production by <i>Monascus aurantiacus</i> Li AS3.4384 <i>S. He, X. Liu, Y. Wang, J. Xie, H. Gao, X. Li and Z. Huang</i>	109540	109613
Utilization of strawberry and raspberry waste for the extraction of bioactive compounds by deep eutectic solvents <i>M. Vázquez-González, Á. Fernández-Prior, A. Bermúdez Oria, E.M. Rodríguez-Juan, A.G. Pérez-Rubio, J. Fernández-Bolaños and G. Rodríguez-Gutiérrez</i>	Molecular formation mechanism of <i>trans</i> linolenic acid in thermally induced α-linolenic acid <i>Q. Guo, T. Li, Y. Qu, X. Wang, L. Liu, H. Liu and Q. Wang</i>	109645	109595
A nanoparticle/oil double epigallocatechin gallate-loaded Pickering emulsion: Stable and delivery characteristics <i>S. Zhang, W. Jiang, Z. Zhang, Y. Zhu, L. Wang and J. Fu</i>	Granulometric fractionation and micronization: A process for increasing soluble dietary fiber content and improving technological and functional properties of olive pomace <i>C.S. Speroni, A.B.B. Bender, J. Stiebe, C.A. Ballus, P.F. Ávila, R. Goldbeck, F.D.P. Morisso, L.P.d. Silva and T. Emanuelli</i>	109369	109526
Quality and protein degradation of golden pompano (<i>Trachinotus blochii</i>) fillets during four drying methods <i>J. Zhang, D. Zhou, X. Zhong, Z. Pei, Y. Tian, D. Xiang, J. Cao, X. Shen and C. Li</i>	Comparative analysis of the texture and physicochemical properties of cooked rice based on adjustable rice cooker <i>L. Zhu, S. Bi, G. Wu, H. Zhang, L. Wang, H. Qian, X. Qi and H. Jiang</i>	109638	109650
Assessment of different blanching strategies on quality characteristics and bioactive constituents of <i>Toona sinensis</i> <i>C. Wang, B. Zhang, L. Song, P. Li, Y. Hao and J. Zhang</i>	Identification and quantification of free, esterified, glycosylated and insoluble-bound phenolic compounds in hawthorn berry fruit (<i>Crataegus pinnatifida</i>) and antioxidant activity evaluation <i>X. Lou, H. Xu, M. Hanna and L. Yuan</i>	109549	109643
Development of differential pulse voltammetric method for rapid quantification of total hydroxyl-sanshools in Sichuan Pepper <i>X. Sun, D. Zhang, L. Zhao, B. Shi, J. Xiao, J. Shi and X. Zou</i>	Supercritical extracts of wild thyme (<i>Thymus serpyllum</i> L.) by-product as natural antioxidants in ground pork patties <i>B. Šojić, V. Tomović, S. Kocić-Tanackov, D.B. Kovačević, P. Putnik, Ž. Mrkonjić, S. Đurović, M. Jokanović, M. Ivić, S. Škaljac and B. Pavlić</i>	109640	109661
Effects of fermentation with probiotics on anti-nutritional factors and proximate composition of lupin (<i>Lupinus mutabilis</i> sweet). <i>A.M. Romero-Espinoza, S.O. Serna-Saldivar Dr., M.C. Vintimilla-Alvarez, M. Briones-García and M.A. Lazo-Vélez</i>	Physicochemical changes in the discoloration of dried green tea noodles caused by polyphenol oxidase from wheat flour <i>K. Yu, H.-M. Zhou, K.-X. Zhu, X.-N. Guo and W. Peng</i>	109658	109614
Identification of technological/metabolic/environmental profiles of cheeses with high GABA contents <i>B. Redruello, A. Szwengiel, V. Ladero, B. del Rio and M.A. Alvarez</i>	Pathogen reduction by predatory bacteria and survival of <i>Bdellovibrio bacteriovorus</i> and <i>Escherichia coli</i> on produce and buffer treated with low-dose gamma radiation <i>O.M. Olanya, B.A. Niemira, J.M. Cassidy, G. Boyd and J. Uknalis</i>	109603	109630
Water sorption and glass transition in freeze-dried persimmon slices. Effect on physical properties and bioactive compounds <i>C.M. González, E. Llorca, A. Quiles, I. Hernando and G. Moraga</i>	Inhibition of <i>Bacillus cereus</i> by garlic (<i>Allium sativum</i>) essential oil during manufacture of white sufu, a traditional Chinese fermented soybean curd <i>Z. Jin, L. Li, Y. Zheng and P. An</i>	109633	109634
Biopreservation of tomatoes using fermented media by lactic acid bacteria <i>C. Luz, V. D'Opazo, J.M. Quiles, R. Romano, J. Mañes and G. Meca</i>	Withering degree affects flavor and biological activity of black tea: A non-targeted metabolomics approach <i>J. Zhou, X. Yu, C. He, A. Qiu, Y. Li, Q. Shu, Y. Chen and D. Ni</i>	109618	109535
Optimization and characterization of functional cookies with addition of <i>Tinospora cordifolia</i> as a source of bioactive phenolic antioxidants <i>P. Tyagi, A.K. Chauhan and Aparna</i>	The PCR-HCR dual signal amplification strategy for ultrasensitive detection of <i>Escherichia coli</i> O157:H7 in milk <i>T. Liang, X. Wu, B. Chen, J. Liu, Z.P. Aguilar and H. Xu</i>	109639	109642

Mechanism of sea cucumbers (<i>Apostichopus japonicus</i>) body wall changes under different thermal treatment at micro-scale	109461	Novel encapsulation approach for <i>Bifidobacterium</i> subsp. <i>lactis</i> (BB-12) viability enhancement through its incorporation into a double emulsion prior to the extrusion process	109671
<i>J. Wang, L. Lin, X. Sun and H. Hou</i>		<i>G. Frakolaki, M. Katsouli, V. Giannou and C. Tzia</i>	
Inactivation efficacy of a sixteen UVC LED module to control foodborne pathogens on selective media and sliced deli meat and spinach surfaces	109422	The microbiota of Kalathaki and Melichloro Greek artisanal cheeses comprises functional lactic acid bacteria	
<i>D.-K. Kim and D.-H. Kang</i>		<i>G. Zoumpopoulou, K. Papadimitriou, V. Alexandraki, E. Mavrogonatou, K. Alexopoulou, R. Anastasiou, M. Georgalaki, D. Kletsas, E. Tsakalidou and E. Giaouris</i>	109570
Application of defatted apple seed cakes as a by-product for the enrichment of wheat bread	109391	Using stirring and homogenization to improve the fermentation profile and physicochemical characteristics of set yogurt from fresh, refrigerated and frozen/thawed sheep milk	
<i>M. Purić, B. Rabrenović, V. Rac, L. Pezo, I. Tomašević and M. Demin</i>		<i>A.A.L. Tribst, L.T.P. Falcade, N.S. Carvalho, B.R.d.C.L. Junior and M.M. de Oliveira</i>	109557
Bioactivity enhancement of fucoidan through complexing with bread matrix and baking	109646	Improving the color stability and antioxidation activity of blueberry anthocyanins by enzymatic acylation with p-coumaric acid and caffeic acid	
<i>H.S.A. Koh, S.E.V. Lim, J. Lu and W. Zhou</i>		<i>J. Liu, Y. Zhuang, Y. Hu, S. Xue, H. Li, L. Chen and P. Fei</i>	109673
Improving the nutritional value and extending shelf life of red guava by adding calcium chloride	109655	Effect of mild-parboiling treatment on the structure, colour, pasting properties and rheology properties of germinated brown rice	
<i>L.R. Ribeiro, S. Leonel, J.M.A. Souza, E.L. Garcia, M. Leonel, L.N.H. Monteiro, M.d.S. Silva and R.B. Ferreira</i>		<i>Q. Liu, Q. Kong, X. Li, J. Lin, H. Chen, Q. Bao and Y. Yuan</i>	109623
Application of Bayesian statistics to model Incidence of <i>Vibrio parahaemolyticus</i> associated with fishery products and their geographical distribution in China	109662	Recovery of high-content ω-3 fatty acid oil from raspberry (<i>Rubus idaeus</i> L.) seeds: Chemical composition and functional quality	
<i>Y. Yang, L. Wei and J. Pei</i>		<i>B. Marić, B. Pavlić, D. Čolović, B. Abramović, Z. Žeković, M. Bodroža-Solarov, N. Ilić and N. Teslić</i>	109627
Influence of high-pressure homogenization on structural properties and enzymatic hydrolysis of milk proteins	109657	Bread-making potential of heat-moisture treated cassava flour-additive complexes	
<i>D. Carullo, F. Donsì and G. Ferrari</i>		<i>O.E. Dudu, Y. Ma, A. Adelekan, A.B. Oyedele, S.A. Oyeyinka and J.W. Ogungbemi</i>	109477
Effect of the intracellular content from <i>Lactobacillus casei</i> CRL-431 on the antioxidant properties of breast milk: Randomized double-blind controlled trial	109672	Flavor binding property of coconut protein affected by protein-glutaminase: Vanillin-coconut protein model	
<i>J.N. González-González, B. Vallejo-Cordoba, A.F. González-Córdova, L.M. Beltrán-Barrientos, H.S. García and A. Hernández-Mendoza</i>		<i>W. Temthawee, A. Panya, K.R. Cadwallader and I. Suppavorasatit</i>	109676
The texture of fresh rice noodles as affected by the physicochemical properties and starch fine structure of aged paddy	109610	Effect of β-lactoglobulin on perception of astringency in red wine as measured by sequential profiling	
<i>C. Yi, H. Zhu, J. Bao, K. Quan and R. Yang</i>		<i>J.B. Olatujoye, L. Methven and P. Jauregi</i>	109611
Improving the lipid oxidation in pork fat processing for Chi-aroma Baijiu through pretreatments and segmented soaking with liquor	109624	Microstructure and physicochemical properties: Effect of pre-chilling and storage time on the quality of Channel catfish during frozen storage	
<i>D. Wei, L. Li, S. He, J. Yu, X. Tian and Z. Wu</i>		<i>L. Shi, T. Yin, G. Xiong, A. Ding, X. Li, W. Wu, Y. Qiao, L. Liao, J. Wang and L. Wang</i>	109606
Gastrointestinal and colonic <i>in vitro</i> bioaccessibility of γ-aminobutyric acid (GABA) and phenolic compounds from novel fermented sorghum food	109664	Characterization of ethanol-induced egg white gel and transportation of active nutraceuticals	
<i>A.G. Garzón, F. Van de Velde and S.R. Drago</i>		<i>L. Yao, A. Jiang and L. Chen</i>	109530
Characterization and antioxidant properties of Manchurian walnut meal hydrolysates after calcium chelation	109632	Investigation of antimicrobial properties of sage essential oil and its nanoemulsion as antimicrobial agent	
<i>S. Fang, G. Ruan, J. Hao, J.M. Regenstein and F. Wang</i>		<i>H. Yazgan</i>	109669
Simultaneous determination of carotenoids, tocopherols and phylloquinone in 12 Brassicaceae vegetables	109649		
<i>H.W. Lee, H. Zhang, X. Liang and C.N. Ong</i>			

An <i>in silico</i> model to predict and estimate digestion-resistant and bioactive peptide content of dairy products: A primarily study of a time-saving and affordable method for practical research purposes <i>M. Barati, F. Javanmardi, M. Jabbari, A. Mokari-Yamchi, F. Farahmand, I. Eş, H. Farhadnejad, S.H. Davoodi and A. Mousavi Khaneghah</i>	109616	<i>Myristica fragrans</i> essential oil nanoemulsion as novel green preservative against fungal and aflatoxin contamination of food commodities with emphasis on biochemical mode of action and molecular docking of major components <i>S. Das, V.K. Singh, A.K. Dwivedy, A.K. Chaudhari and N.K. Dubey</i>	109495
Evaluation of antimicrobial activity of green tea kombucha at two fermentation time points against <i>Alicyclobacillus</i> spp. <i>A.G. Mizuta, J.L. de Menezes, T.V. Dutra, T.V. Ferreira, J.C. Castro, C.A.J. da Silva, E.J. Pilau, M. Machinski Junior and B.A.d. Abreu Filho</i>	109641	A comparison between the open-ended coaxial probe method and the parallel plate method for measuring the dielectric properties of low-moisture foods <i>S.K. Lau, D. Dag, S. Ozturk, F. Kong and J. Subbiah</i>	109719
Compliance with EU vs. extra-EU labelled geographical provenance in virgin olive oils: A rapid untargeted chromatographic approach based on volatile compounds <i>R. Palagano, E. Valli, C. Cevoli, A. Bendini and T.G. Toschi</i>	109566	Differentiating grades of Xihu Longjing teas according to the contents of ten major components based on HPLC-DAD in combination with chemometrics <i>H.-W. Gu, X.-L. Yin, Y.-X. Ma, J. Wang, F. Yang, W. Sun, B. Ding, Y. Chen and Z. Liu</i>	109688
Antioxidant and antibacterial activities of cassava starch and whey protein blend films containing rambutan peel extract and cinnamon oil for active packaging <i>R. Chollakup, S. Pongburoos, W. Boonsong, N. Khanoonkon, K. Kongsin, R. Sothornvit, P. Sukyai, U. Sukatta and N. Harnkarnsujarit</i>	109573	Effect of β-glucan enrichment on the sensory properties of fresh egg white pasta <i>D. De Santis, M. Moresi and A. Cimini</i>	109654
Effects of candelilla wax/canola oil oleogel on the rheology, texture, thermal properties and <i>in vitro</i> starch digestibility of wheat sponge cake bread <i>J. Alvarez-Ramirez, E.J. Vernon-Carter, Y. Carrera-Tarela, A. Garcia and C. Roldan-Cruz</i>	109701	Rapid determination of nine N-nitrosamines in dry-cured mackerel (<i>Scomberomorus niphonius</i>) using salting out homogeneous phase extraction with acetonitrile followed by GC-MS/MS <i>H. Dong, H. Li, M. Liang, D. Luo, G. Liu, X. Zeng, W. Bai, J. Yang and Y. Xian</i>	109716
Antifungal and aflatoxin B₁ inhibitory efficacy of nanoencapsulated <i>Pelargonium graveolens</i> L. essential oil and its mode of action <i>A. Kujur, A. Kumar, A. Yadav and B. Prakash</i>	109619	Determination of the presence of pathogens and anthelmintic drugs in raw milk and raw milk cheeses from small scale producers in Ireland <i>A. Lourenco, M. Fraga-Corral, L. De Colli, M. Moloney, M. Danaher and K. Jordan</i>	109347
Bacterial cellulose/cashew gum films as probiotic carriers <i>A.V. Oliveira-Alcântara, A.A.S. Abreu, C. Gonçalves, P. Fuciños, M.A. Cerqueira, F.M.P. Gama, L.M. Pastrana, S. Rodrigues and H.M.C. Azeredo</i>	109699	Utilization of front-face fluorescence spectroscopy for monitoring lipid oxidation during Lebanese Qishta aging <i>M. Najib, E.P. Botosoa, W. Hallab, K. Hallab, Z. Hallab, M. Hamze, G. Delaplace, R. Karoui and N.-E. Chihib</i>	109693
The potential improvements of naked barley pretreatments on GABA, β-glucan, and antioxidant properties <i>W. AL-Ansi, A.A. Mahdi, Q.A. Al-Maqtari, B.S. Mushtaq, A. Ahmed, E. Karrar, J.K. Mohammed, M. Fan, Y. Li, H. Qian and L. Wang</i>	109698	Toward the implementation of mid-infrared spectroscopy along the processing chain to improve quality of the tomato based products <i>S. Bureau, A. Arbex de Castro Vilas Boas, R. Giovinazzo, B. Jaillais and D. Page</i>	109518
Effects of dynamic and static withering technology on volatile and nonvolatile components of Keemun black tea using GC-MS and HPLC combined with chemometrics <i>Z.-W. Hou, Y.-J. Wang, S.-S. Xu, Y.-M. Wei, G.-H. Bao, Q.-Y. Dai, W.-W. Deng and J.-M. Ning</i>	109547	Comprehensive <i>in silico</i> analysis of lactic acid bacteria for the selection of desirable probiotics <i>S. Vijayalakshmi, D.E. Adeyemi, I.Y. Choi, G. Sultan, I.H. Madar and M.-K. Park</i>	109617
Development and quality evaluation of gluten-free pasta with grape peels and whey powders <i>M. Ungureanu-Iuga, M. Dimian and S. Mironeasa</i>	109714	Utilization of undesirable heat-induced precipitates/sediments in soy sauce production to fabricate nanoparticles for curcumin delivery <i>Y. Sun, D. Sun-Waterhouse, C. Cui, Y. Feng and W. Wang</i>	109551
The stability of antioxidant and ACE-inhibitory peptides as influenced by peptide sequences <i>M. Mirzaei, S. Mirdamadi, M. Safavi and N. Soleymanzadeh</i>	109710	Pickering emulsions stabilized by various plant materials: Cocoa, rapeseed press cake and lupin hulls <i>C. Joseph, R. Savoire, C. Harscoat-Schiavo, D. Pintori, J. Monteil, C. Faure and F. Leal-Calderon</i>	109621
		Effects of <i>Nigella sativa</i> L. seed extracts on lipid oxidation and color of chicken meatballs during refrigerated storage <i>A. Zwolan, D. Pietrzak, L. Adamczak, M. Chmiel, S. Kalisz, M. Wirkowska-Wojdyła, T. Florowski and J. Oszmiański</i>	109718

Comparison of composition and physical properties of soluble and insoluble navy bean flour components after jet-cooking, soaking, and cooking	Effect of boiling and steaming on the surface tackiness of frozen cooked noodles
<i>J.A. Kenar, F.C. Felker, M. Singh, J.A. Byars, M.A. Berhow, M.J. Bowman and J.K. Winkler-Moser</i>	<i>Y.-H. Wang, Y.-R. Zhang, F. Xu and Y.-L. Zhang</i>
109765	109747
Microbial communities and amino acids during the fermentation of Wuyi Hong Qu Huangjiu	Short communications
<i>Z. Liang, H. Su, X. Lin, Z. He, W. Li and D. Deng</i>	Odour active compounds determined in the headspace of yellow and black plum wines (<i>Prunus domestica L.</i>)
109743	<i>J. Niimi, B. Guiixer and R. Splivallo</i>
Food to food fortification of breads and biscuits with herbs, spices, millets and oilseeds on bio-accessibility of calcium, iron and zinc and impact of proteins, fat and phenolics	Is it possible to predict the microbiological quality of goat milk by physicochemical parameters?
<i>D. Agrahar-Murugkar</i>	<i>L.S. Xavier, G.H.C. Carvalho, R.O. Amaro, A.P. da Capela, R.C.S. Mendonça, A.A.L. Tribst and B.R.d.C. Leite Junior</i>
109703	109702
	109670