

LWT—Food Science and Technology

CONTENTS

Volume 123, April 2020

Research papers

Effects of microbial fermentation and microwave treatment on the composition, structural characteristics, and functional properties of modified okara dietary fiber <i>D. Lin, X. Long, Y. Huang, Y. Yang, Z. Wu, H. Chen, Q. Zhang, D. Wu, W. Qin and Z. Tu</i>	109059	Chestnut allergen detection in complex food products: Development and validation of a real-time PCR method <i>A. Sanchiz, I. Ballesteros, A. López-García, A. Ramírez, J. Rueda, C. Cuadrado and R. Linacero</i>	109067
Formulation of functional crackers enriched with germinated lentil extract: A Response Surface Methodology Box-Behnken Design <i>H. Polat, T. Dursun Capar, C. Inanir, L. Ekici and H. Yalcin</i>	109065	Inhibition of germination and outgrowth of <i>Clostridium perfringens</i> spores by buffered calcium, potassium and sodium citrates in cured and non-cured injected pork during cooling <i>P.R. Velugoti, S. Kumar, L.K. Bohra, V.K. Juneja and H. Thippareddi</i>	109074
Characterization of a novel T7-like <i>Salmonella</i> Typhimurium (ATCC13311) bacteriophage LPST144 and its endolysin <i>Q. Yang, Y. Ding, R. Nie, L. Yao, X. Wang, M. Zhou, J. Wang and X. Wang</i>	109034	Assessment of metabolic changes in <i>Acinetobacter johnsonii</i> and <i>Pseudomonas fluorescens</i> co-culture from bigeye tuna (<i>Thunnus obesus</i>) spoilage by ultra-high-performance liquid chromatography-tandem mass spectrometry <i>X.-Y. Wang and J. Xie</i>	109073
Using a combined neural network — genetic algorithm approach for predicting the complex rheological characteristics of microfluidized sugarcane juice <i>A. Tarafdar, B.P. Kaur, P.K. Nema, O.A. Babar and D. Kumar</i>	109058	Rapid freezing using atomized liquid nitrogen spray followed by frozen storage below glass transition temperature for <i>Cordyceps sinensis</i> preservation: Quality attributes and storage stability <i>Y. Tian, D. Li, W. Luo, Z. Zhu, W. Li, Z. Qian, G. Li and D.-W. Sun</i>	109066
Antibacterial activities of a polyphenolic-rich extract prepared from American cranberry (<i>Vaccinium macrocarpon</i>) fruit pomace against <i>Listeria</i> spp. <i>M.S. Diarra, Y.I. Hassan, G.S. Block, J.C.G. Drover, P. Delaquis and B.D. Oomah</i>	109056	Structure and emulsifying properties of whey protein isolate: Effect of safflower yellow concentration <i>W. Chen, T. Li, H. Yu, C. Ma, X. Wang, A. Qayum, J. Hou and Z. Jiang</i>	109079
Characterizing the effect of free amino acids and volatile compounds on excessive bitterness and sourness in defective dry-cured ham <i>C.-Y. Zhou, Y. Le, Y.-Y. Zheng, J.-J. Wang, G. Li, Y. Bai, C.-B. Li, X.-L. Xu, G.-H. Zhou and J.-X. Cao</i>	109071	Bioaccessibility of anti-AGEs activity, antioxidant capacity and phenolics from water biscuits prepared from fermented buckwheat flours <i>H. Zieliński, D. Szawara-Nowak and M. Wronkowska</i>	109051
Prevention of protein and lipid oxidation in freeze-thawed bighead carp (<i>Hypophthalmichthys nobilis</i>) fillets using silver carp (<i>Hypophthalmichthys molitrix</i>) fin hydrolysates <i>L. Zhang, Y. Shan, H. Hong, Y. Luo, X. Hong and W. Ye</i>	109050	Physicochemical, rheological, microbiological and sensory properties of newly developed coffee flavored kefir <i>W.C. Vimercati, C. da Silva Araújo, L.L. Macedo, H.C. Fonseca, J.S. Guimarães, L.R. de Abreu and S.M. Pinto</i>	109069

The degradation of bioactive compounds and formation of their oxidation derivatives in refined rapeseed oil during heating in model system <i>M. Kasprzak, M. Rudzińska, R. Przybylski, D. Kmiecik, A. Siger and A. Olejnik</i>	Cape gooseberry Petit Suisse Cheese incorporated with moringa leaf powder and gelatin <i>K.A. Bermudez-Beltrán, J.K. Marzal-Bolaño, A.B. Olivera-Martínez and P.J.P. Espitia</i>	109101
Rheological and microstructural properties of Bambara groundnut protein gels <i>F.M. Ruzengwe, E.O. Amponsou and T. Kudanga</i>	Growth control of molds isolated from smoked fermented sausages using basil and caraway essential oils, <i>in vitro</i> and <i>in vivo</i> <i>S. Kocić-Tanackov, G. Dimić, N. Đerić, L. Mojović, V. Tomović, B. Šojić, A. Đukić-Vuković and J. Pejin</i>	109078 109070 109068
A novel method for detection of lipid oxidation in edible oil <i>M. Xie, X. Dong, Y. Yu and L. Cui</i>	Effect of combined drying method on phytochemical components, antioxidant capacity and hygroscopicity of Huyou (<i>Citrus changshanensis</i>) fruit <i>L. Li, M. Zhang, B. Chitrakar and H. Jiang</i>	109095 109102
The effect of electrolyzed water on fresh-cut eggplant in storage period <i>X. Li, H. Yue, S. Xu, J. Tian, Y. Zhao and J. Xu</i>	The role of soy protein degradation caused by spoilage <i>Bacillus amyloliquefaciens</i> in texture deterioration of yuba, a soy product <i>G. Shen, L. Zheng, S. Li, H. Wu, M. Li, Q. Luo, G. Yu, A. Chen and Z. Zhang</i>	109080
Objective measures of grape quality: From Cabernet Sauvignon grape composition to wine sensory characteristics <i>J. Niimi, O. Tomic, T. Nes, S.E.P. Bastian, D.W. Jeffery, E.L. Nicholson, S.M. Maffei and P.K. Boss</i>	Effect of autochthonous lactic acid bacteria on fermented Yucha quality <i>J. Han, J. Zhang, X. Lin, H. Liang, S. Li, C. Yu, B. Zhu and C. Ji</i>	109108
Seed oil and seed oil byproducts of common purslane (<i>Portulaca oleracea</i> L.): A new insight to plant-based sources rich in omega-3 fatty acids <i>S.A. Petropoulos, Â. Fernandes, D.A. Arampatzis, N.G. Tsiropoulos, J. Petrović, M. Soković, L. Barros and I.C.F.R. Ferreira</i>	Fate of moniliformin during different large-scale maize dry-milling processes <i>V. Scarpino, F. Vanara, A. Reyneri and M. Blandino</i>	109105 109099 109060
Evaluating technological quality of okara flours obtained by different drying processes <i>R.M. Guimarães, E.I. Ida, H.G. Falcão, T.A.M. de Rezende, J. de Santana Silva, C.C.F. Alves, M.A.P. da Silva and M.B. Egea</i>	Use of passion fruit seed extract (<i>Passiflora edulis</i> Sims) to prevent lipid oxidation in dairy beverages during storage and simulated digestion <i>E.M. Rotta, H.J. Giroux, S. Lamothe, D. Bélanger, H. Sabik, J.V. Visentainer and M. Britten</i>	109088
Radio frequency cooking of pork hams followed with conventional steam cooking <i>I. Muñoz, X. Serra, M.D. Guàrdia, D. Faridinov, J. Arnau, P.A. Picouet and P. Gou</i>	Dynamic membranes of tunable pore size for lemon oil encapsulation <i>W. Kaade, C. Giell, A. Ballon, J. Mellado-Carretero, S. De Lamo-Castellví and M. Ferrando</i>	109104 109090
Antibiotic activities of the natural antimicrobial substance produced by <i>Lactobacillus paracasei</i> FX-6 against <i>Pseudomonas putida</i> <i>X. Duan, S. Chen, S. Duan, C. Lan, Z. Yang, Y. Cao and J. Miao</i>	Effect of freezing methods, frozen storage time, and thawing methods on the quality of mildly cooked snow crab (<i>Chionoecetes opilio</i>) clusters <i>G. Lorentzen, A. Hustad, F. Lian, A.E. Grip, E. Schrøder, T. Medeiros and S.I. Siikavuopio</i>	109096 109103
The impact of <i>Saccharomyces</i> and non-<i>Saccharomyces</i> yeasts on wine colour: A laboratory study of vinylphenolic pyranoanthocyanin formation and anthocyanin cell wall adsorption <i>J.T. Božić, L. Butinar, A. Albreht, I. Vovk, D. Korte and B.M. Vodopivec</i>	Method study on determination of total purine content in fish meat by diazotization reaction combined with SERS <i>X. Guo, X. Wang, D. Huang, J. Zhang, D. Xu, W. Yang, Q. Hu, Z. Fang and T. Huang</i>	109072 109027
Thermal and ultraviolet-c inactivation of <i>Salmonella enterica</i> in cold-pressed virgin coconut oil <i>A.A. Gabriel and I.N. Nepomuceno</i>	(–)-Epigallocatechin gallate protected molecular structure of collagen fibers in sea cucumber <i>Apostichopus japonicus</i> body wall during thermal treatment <i>X. Dong, P. Shen, M. Yu, C. Yu, B. Zhu and H. Qi</i>	109092 109075 109076
Select a protective agent for encapsulation of <i>Lactobacillus plantarum</i> <i>S. Tantratian and M. Pradeamchai</i>	Influence of temperature and chemical composition on water sorption isotherms for dry-cured ham <i>L.F. Leonardo Betiol, R.R. Evangelista, M.A. Ribeiro Sanches, R.C. Bassa, B. Gullón, J.M. Lorenzo, A. Carla da Silva Barreto and J.T. Romero</i>	109112
Ozonation of Brazil nuts: Decomposition kinetics, control of <i>Aspergillus flavus</i> and the effect on color and on raw oil quality <i>J.M. de Oliveira, E.R. de Alencar, L.E.B. Blum, W.F. de Souza Ferreira, S. de Carvalho Campos Botelho, A.M.C. Racanicci, E. dos Santos Leandro, M.A. Mendonça, E.S. Moscon, L.V.A. dos Santos Bizerra and C.R. da Silva</i>	109106	

Quality of cold-stored cucumber as affected by nanostructured coatings of chitosan with cinnamon essential oil and cinnamaldehyde <i>M.A. Istúriz-Zapata, M. Hernández-López, Z.N. Correa-Pacheco and L.L. Barrera-Nechá</i>	Simultaneous study of the antioxidant activity, microbial decontamination and color of dried peppermint (<i>Mentha piperita L.</i>) using low pressure cold plasma <i>A.S. Kashfi, Y. Ramezan and M.R. Khani</i>	109121
Survival of <i>Salmonella</i> in spaghetti alla carbonara <i>S.M. Lopes and E.C. Tondo</i>	Comparative studies on the stabilization of <i>Flos Sophorae Immaturus</i> beverages by various hydrocolloids <i>Y. Li and L. Fan</i>	109117
Determination of pesticide residues in selected citrus fruits and vegetables cultivated in the Jordan Valley <i>F.M. Al-Nasir, A.G. Jiries, G.J. Al-Rabadi, M.H. Alu'datt, C.C. Tranchant, S.A. Al-Dalain, N. Alrabadi, O.Y. Madanat and R.S. Al-Dmour</i>	Acrylamide in industrial potato crisp manufacturing: A potential tool for its reduction <i>M. Ledbetter, L. Bartlett, A. Fiore, G. Montague, K. Sturrock and G. McNamara</i>	109111
<i>Lactobacillus fermentum</i> (MTCC-5898) supplementation renders prophylactic action against <i>Escherichia coli</i> impaired intestinal barrier function through tight junction modulation <i>M.I. Bhat, S. Kapila and R. Kapila</i>	Roles of four enzyme crosslinks on structural, thermal and gel properties of potato proteins <i>Y. Gui, J. Li, Y. Zhu and L. Guo</i>	109116
Effect of edible plant materials on provitamin A stability and bioaccessibility from extruded whole pearl millet (<i>P. typhoides</i>) composite blends <i>C. Ndiaye, M.M. Martinez, B.R. Hamaker, O.H. Campanella and M.G. Ferruzzi</i>	Production and characterization of a high molecular weight levan and fructooligosaccharides from a rhizospheric isolate of <i>Bacillus aryabhattachai</i> <i>A. Nasir, F. Sattar, I. Ashfaq, S.R. Lindemann, M.-H. Chen, W. Van den Ende, E.T. Öner, O. Kirtel, S. Khalil, M.A. Ghauri and M.A. Anwar</i>	109093
Bacterial cellulose nano crystal as hydrocolloid matrix in immobilized β-galactosidase onto silicon dioxide nanoparticles <i>S. Tizchang, M.S. Khiabani, R.R. Mokarram and H. Hamishehkar</i>	Analysis of the synergistic antifungal mechanism of eugenol and citral <i>J. Ju, Y. Xie, H. Yu, Y. Guo, Y. Cheng, H. Qian and W. Yao</i>	109128
Microwave-assisted extraction of carotenoids from carrot juice processing waste using flaxseed oil as a solvent <i>A. Elik, D.K. Yanık and F. Göğüş</i>	Role of using adjunct cultures in release of bioactive peptides in white-brined goat-milk cheese <i>A. Kocak, T. Sanli, E.A. Anli and A.A. Hayaloglu</i>	109127
Microencapsulation of anthocyanins extracted from grape skin by emulsification/internal gelation followed by spray/freeze-drying techniques: Characterization, stability and bioaccessibility <i>R. Zhang, L. Zhou, J. Li, H. Oliveira, N. Yang, W. Jin, Z. Zhu, S. Li and J. He</i>	Alginate/pectin cold-set gelation as a potential sustainable method for jelly candy production <i>M.H.M. de Avelar and P. Efraim</i>	109119
Antioxidant and anti-isomerization effects of sesamol and resveratrol on high oleic acid peanut oil <i>J. Huang, Q. Sun, G. Song, S. Qi, J. Chen, P. Zhang, T. Geng, Q. Lin and Y. Duan</i>	Controlled oleosome extraction to produce a plant-based mayonnaise-like emulsion using solely rapeseed seeds <i>M.J. Romero-Guzmán, N. Köllmann, L. Zhang, R.M. Boom and C.V. Nikiforidis</i>	109120
Fifty Ohm radio frequency heating treatment under controlled atmosphere for inactivating <i>Escherichia coli</i> ATCC 25922 inoculated on almond kernels <i>T. Cheng, H. Ramaswamy, R. Xu, Q. Liu, R. Lan and S. Wang</i>	Optimization of pea protein hydrolysate preparation and purification of antioxidant peptides based on an <i>in silico</i> analytical approach <i>J. Ding, R. Liang, Y. Yang, N. Sun and S. Lin</i>	109126
Short communication	Thermosensitization enhancement of <i>A. niger</i>, <i>S. cerevisiae</i>, and <i>L. fructivorans</i> using combination of mild heat treatment with nanoemulsion-based mediterranean formulation to fabricate wholesome orange juice <i>L. Bagheri, M. Khelifi, B. Maherani, S. Salmieri and M. Lacroix</i>	109094