LWT—Food Science and Technology

CONTENTS

Volume 125, May 2020

Research papers		Potential of non-thermal N ₂ plasma-treated buffer	
Chia (Salvia hispanica L.) mucilage as a new fat substitute in emulsified meat products: Technological, physicochemical, and rheological characterization		(NPB) for inhibiting plant pathogenic bacteria and enhancing food storage H. Seo, J. Hong, J. Woo, Y. Na, W.l. Choi, D. Sung and E. Moon	109210
A.K.F.I. Câmara, P.K. Okuro, R.L.d. Cunha, A.M. Herrero, C. Ruiz-Capillas and M.A.R. Pollonio	109193	Genotype selection influences the quality of gluten-free bread from maize	
Identification of antibacterial peptides generated from enzymatic hydrolysis of cottonseed proteins		O. Ekpa, N. Palacios-Rojas, A. Rosales, S. Renzetti, V. Fogliano and A.R. Linnemann	109214
W. Song, X. Kong, Y. Hua, Y. Chen, C. Zhang and Y. Chen	109199	Commercial cold-water fish skin gelatin and bovine bone gelatin: Structural, functional, and emulsion	
Effect of γ-irradiation on the microbial inactivation, nutritional value, and antioxidant activities of infant formula		stability differences T. Zhang, R. Sun, M. Ding, L. Li, N. Tao, X. Wang and J. Zhong	109207
V. Robichaud, L. Bagheri, B.R. Aguilar-Uscanga, M. Millette and M. Lacroix	109211	Effects of Lactobacillus spp. on the phytochemical composition of juices from two varieties of Citrus	
Phase inversion temperature-fabricated cinnamon oil nanoemulsion as a natural preservative for prolonging shelf-life of chilled Asian seabass (<i>Lates</i>		sinensis L. Osbeck: 'Tarocco' and 'Washington navel' S. Multari, I. Carafa, L. Barp, M. Caruso, C. Licciardello, R. Larcher, K. Tuohy and S. Martens	109205
calcarifer) fillets P. Chuesiang, R. Sanguandeekul and U. Siripatrawan	109122	Effects of package type on the quality of fruits and nuts panned in chocolate during long-time storage A. Kita, S. Lachowicz and P. Filutowska	109212
Composition, antioxidant, and anti-biofilm activity of anthocyanin-rich aqueous extract from purple highland barley bran Y. Zhang, Y. Lin, L. Huang, M. Tekliye, H.A. Rasheed and M. Dong	109181	Effect of pectin osmosis or degradation on the water migration and texture properties of apple cube dried by instant controlled pressure drop drying (DIC) X. Li, J. Bi, X. Jin, X. Li, Y. Zhao and Y. Song	109212
Lyophilised legume sprouts as a functional ingredient for diamine oxidase enzyme supplementation in histamine intolerance O. Comas-Basté, M.L. Latorre-Moratalla, J. Rabell-González, M.T. Veciana-Nogués and		Citric acid as crosslinking agent in starch/xanthan gum hydrogels produced by extrusion and thermopressing B.M. Simões, C. Cagnin, F. Yamashita, J.B. Olivato, P.S. Garcia, S.M. de Oliveira and M.V. Eiras Grossmann	108950
M.C. Vidal-Carou Utilization of butter and oleogel blends in sweet pan bread for saturated fat reduction: Dough rheology	109201	Enzymatic hydrolysis of <i>Carioca</i> bean (<i>Phaseolus</i> vulgaris L.) protein as an alternative to commercially rejected grains	
and baking performance D. Jung, I. Oh, J. Lee and S. Lee	109194	F.G.B. Los, I.M. Demiate, R.C. Prestes Dornelles and B. Lamsal	109191

A universal analytical approach for screening and monitoring of authorized and unauthorized GMOs W. Fu, C. Wang, P. Zhu, W. Xu, X. Li and S. Zhu	109176	Process design for processed Kashar cheese (a pasta-filata cheese) by means of microbial transglutaminase: Effect on physical properties, yield	
Reduction in chilling injury symptoms by hot electrolyzed functional water treatment may function		and proteolysis A. Topcu, T. Bulat and B. Özer	109226
by regulating ROS metabolism in Satsuma orange fruit F. Shi, X. Li, H. Meng, W. Wei and Y. Wang	109218	The potential of new bionic acids as prebiotics and antimicrobials A. Wojciechowska, R. Klewicki and E. Klewicka	109246
Screening and identification of electron-beam irradiated dried spice-mixture products by electronic sensing and standard analytical methods through dose estimation K. Ameer, Y. Jo, R.M. Amir, H.M. Shahbaz and JH. Kwon	108957	Physicochemical interactions between rice starch and different polyphenols and structural characterization of their complexes X. Han, M. Zhang, R. Zhang, L. Huang, X. Jia, F. Huang and L. Liu Effect of goldtinization processing on the antiquidant	109227
Modification of insoluble dietary fiber from ginger residue through enzymatic treatments to improve its bioactive properties C. Wang, R. Song, S. Wei, W. Wang, F. Li, X. Tang and		Effect of gelatinization processing on the antioxidant, digestion, and physicochemical properties of wheat starch enhanced with tannic acid L. Zeng, L. Zhang, K. Li, J. He, H. Xin and Q. Wang	109228
N. Li Yacon (Smallanthus sonchifolius) flour obtention: Effect	109220	Effect of high pressure homogenization on sugar beet pulp: Rheological and microstructural properties X. Huang, O. Liu, Y. Yang and WO. He	109245
of process conditions on quality attributes and its incorporation in gluten-free muffins R. Lancetti, P.M. Palavecino, M.C. Bustos and A.E. León Preparation of whey protein isolate nanofibrils by	109217	Rapid detection of pure coconut oil adulteration with fried coconut oil using ATR-FTIR spectroscopy coupled with multivariate regression modelling Amit, R. Jamwal, S. Kumari, S. Kelly, A. Cannavan and	10,210
microwave heating and its application as carriers of lipophilic bioactive substances		D.K. Singh	109250
Y. Zhang, S. Liang, J. Zhang, Y. Chi, B. Tian, L. Li, B. Jiang, D. Li, Z. Feng and C. Liu	109213	Fermented blueberry pomace with antioxidant properties improves fecal microbiota community structure and short chain fatty acids production in	
Purification and characterization of novel antioxidant peptides from duck breast protein hydrolysates T. Li, C. Shi, C. Zhou, X. Sun, Y. Ang, X. Dong,	100215	an in vitro mode Y. Cheng, T. Wu, X. Chu, S. Tang, W. Cao, F. Liang, Y. Fang, S. Pan and X. Xu	109260
M. Huang and G. Zhou Influence of temperature fluctuations on the state/phase, ice crystal morphology, cell structure, and quality of celery during frozen storage	109215	The inhibition of oleanolic acid on protein non- enzymatic glycation H. Ding, M. Ni, G. Zhang, Y. Liao, X. Hu, Y. Zhang and D. Gong	109253
CC. Xu, DK. Liu, L. Zhang, XJ. Chen, YC. Sui, HZ. Zhang and H. Ma Intelligent evaluation of black tea fermentation degree	109219	Assessment of matcha sensory quality using hyperspectral microscope imaging technology Q. Ouyang, L. Wang, B. Park, R. Kang, Z. Wang,	
by FT-NIR and computer vision based on data fusion strategy G. Jin, Y. Wang, L. Li, S. Shen, WW. Deng, Z. Zhang		Q. Chen and Z. Guo Effect of self-assembling peptides on its antioxidant activity and the mechanism exploration	109254
and J. Ning Microencapsulation of healthier oils to enhance the	109216	C. Ma, H. Ju, Y. Zhao, S. Zhang and S. Lin	109258
physicochemical and nutritional properties of deer pâté M. Vargas-Ramella, M. Pateiro, F.J. Barba, D. Franco, P.C.B. Campagnol, P.E.S. Munekata, I. Tomasevic, R. Domínguez and J.M. Lorenzo	109223	£. =	109264
Screening of bacteriocin-producing lactic acid bacteria in Chinese homemade pickle and dry-cured meat, and bacteriocin identification by genome sequencing L. Yi, T. Qi, Y. Hong, L. Deng and K. Zeng	109177	Characterization of phenolic and triacylglycerol compounds in the olive oil by-product pâté and assay of its antioxidant and enzyme inhibition activity Ž. Peršurić, L. Saftić Martinović, G. Zengin, M. Šarolić and S. Kraljević Pavelić	109225
A simple method of enrichment of honey powder with phytochemicals and its potential application in isotonic drink industry M. Tomczyk, G. Zaguła and M. Dżugan	109204	Kinetic study of vitamin D ₂ degradation in mushroom powder to improve its applications in fortified foods D. Pedrali, F. Gallotti, C. Proserpio, E. Pagliarini and V. Lavelli	109248

Development of gluten-free breads started with chia and flaxseed sourdoughs fermented by selected lactic acid bacteria S. Dentice Maidana, S. Finch, M. Garro, G. Savoy,		Comparative study of the bioactive compounds, flavours and minerals present in black pepper before and after removing the outer skin JG. Lee, DW. Kim, Y. Shin and YJ. Kim	109356
M. Gänzle and G. Vignolo Composition of hairless canary seed oil and starch- associated lipids and the relationship between starch pasting and thermal properties and its lipids ES.M. Abdel-Aal, M. Hernandez, I. Rabalski and	109189	Evaluation of the effectiveness of different preservation techniques on the inactivation of <i>Listeria</i> monocytogenes by using challenge testing protocol in the fresh, soft cheese - paneer	109359
P. Hucl High-efficiency anti-enterotoxigenic activity of Lactobacillus on staphylococcal enterotoxins biosynthesis M. Yolmeh, M. Khomeiri and E. Ghaemi	109257 109266		109357
Effect of roasting on the chemical components of peanut oil D. Zhang, X. Li, Y. Cao, C. Wang and Y. Xue		, , ,	109270
Use of potato processing by-product: Effects on the 3D printing characteristics of the yam and the texture of	10/24/		109324
air-fried yam snacks C. Feng, M. Zhang, B. Bhandari and Y. Ye Some probiotic potential of Weissella confusa MD1 and	109265	Comparison of methylxantines, trigonelline, nicotinic acid and nicotinamide contents in brews of green and processed Arabica and Robusta coffee beans –	
Weissella cibaria MD2 isolated from fermented batter A.K. Lakra, L. Domdi, G. Hanjon, Y.M. Tilwani and V. Arul	109261	Influence of steaming, decaffeination and roasting processes on coffee beans M. Jeszka-Skowron, R. Frankowski and A. Zgoła-Grześkowiak	109344
Investigation of the effects of apple polyphenols on the chromatic values of weakly acidic lysine-fructose maillard system solutions X. Li, K. Gao, B. Jinfeng, X. Wu, X. Li and C. Guo	109237	Characterization and transcriptomic basis of biofilm formation by <i>Lactobacillus plantarum</i> J26 isolated from traditional fermented dairy products	
Yerba Mate (<i>Ilex paraguariensis</i>) a potential food antibacterial agent and combination assays with different classes of antibiotics E. Fayad, S. El-Sawalhi, L. Azizi, M. Beyrouthy and R.M. Abdel-Massih	109267	 L. Sun, Y. Zhang, X. Guo, L. Zhang, W. Zhang, C. Man and Y. Jiang Short communications A study of poly (butylene adipate-co-terephthalate)/ orange essential oil films for application in active 	109333
Detection of flaxseed oil multiple adulteration by near- infrared spectroscopy and nonlinear one class partial least squares discriminant analysis Z. Yuan, L. Zhang, D. Wang, J. Jiang, P.d.B. Harrington, J. Mao, Q. Zhang and P. Li	109247	antimicrobial packaging M. Felix de Andrade, I. Diego de Lima Silva, G. Alves da Silva, P.V. David Cavalcante, F. Thayse da Silva, Y.M. Bastos de Almeida, G.M. Vinhas	109148
Development of Chinese yam/chicken semi-liquid paste for space foods J. Jiang, M. Zhang, B. Bhandari and P. Cao	109251	Evaluation of viability of <i>E. coli</i> O157: H7 on chlorine and lactic acid treated spinach leaves using combined propidium monoazide staining and real-time PCR	109259
Composition and some functional properties of Bambara groundnuts vicilin fraction O.O. Alabi, N. Ali, I.D. Nwachukwu, R.E. Aluko and E.O. Amonsou	109256	Lipid and protein extraction from edible insects — Crickets (Gryllidae) R.V. Amarender, K. Bhargava, A.T. Dossey and	109222
Influence of thermal treatment on physical, structural characteristics and stability of lactoferrin, EGCG and high methoxylated pectin aggregates J. Liu, J. Yang, A. Abliz, L. Mao, F. Yuan and Y. Gao	109221	S. Gamagedara	109222
Impact of unripe banana flour on water states, rheological behaviour and structural properties of myofibrillar protein composite gel J. Pereira, S. Malairaj, S.A. Brohi, E.F. Boateng and	100077		
W. Zhang	109276		