

LWT—Food Science and Technology

CONTENTS

Volume 151, November 2021

Review articles

- Traditional analytical approaches for lactose residues determination in lactose hydrolysed milks: A review**
P.S. Rao, P. Singh, V. Sharma and S. Arora 112069
- Probiotics in fruit and vegetable matrices: Opportunities for nondairy consumers**
S. Lillo-Pérez, M. Guerra-Valle, P. Orellana-Palma and G. Petzold 112106
- A mini review of the physicochemical properties of amahewu, a Southern African traditional fermented cereal grain beverage**
A.T. Oyeyinka, M. Siwela and K. Pillay 112159
- Functional food & ingredients from seaweed, edible bird's nest and tropical fruits: A translational research**
S.J. Lim, L.S. Chang, S. Fazry, W.A. Wan Mustapha and A.S. Babji 112164
- Advances in microfluidic nanobiosensors for the detection of foodborne pathogens**
X. Weng, C. Zhang and H. Jiang 112172
- Novel processing technologies for improving quality and storage stability of jerky: A review**
S.-M. Kim, T.-K. Kim, J.Y. Cha, M.-C. Kang, J.H. Lee, H.I. Yong and Y.-S. Choi 112179
- Research papers**
- Strain-level multiomics analysis reveals significant variation in cheeses from different regions**
C. Yang, L. You, L.-Y. Kwok, H. Jin, J. Peng, Z. Zhao and Z. Sun 112043
- Removal of *Shewanella putrefaciens* Biofilm by acidic electrolyzed water on food contact surfaces**
J. Yan and J. Xie 112044
- Fermentation and characterisation of potential kombucha cultures on papaya-based substrates**
S.A. Sharifudin, W.Y. Ho, S.K. Yeap, R. Abdullah and S.P. Koh 112060
- Effect of high-pressure homogenization on structural changes and emulsifying properties of chicken liver proteins isolated by isoelectric solubilization/precipitation**
G. Xiong, X. Jiang, F. Xie, Y. Fan, X. Xu, M. Zhang, J. Qi, S. Wang and X. Zhou 112092
- Determination of Xinjungan pesticide residue in foodstuffs of plant origin by a modified QuEChERS method and ultra performance liquid chromatography-tandem mass spectrometry**
C. Han, B. Hu, S. Chen, N. Wang, J. Hou, N. Jin and Y. Shen 112101
- Mannitol bioproduction from surplus grape musts and wine lees**
M. Hijosa-Valsero, J. Garita-Cambronero, A.I. Paniagua-García and R. Díez-Antolínez 112083
- Investigation of the compositional and structural changes in the proteins of cow milk when processed to cheese**
Ö. Tarhan and A. Kaya 112102
- The direct current magnetic field improved the water retention of low-salt myofibrillar protein gel under low temperature condition**
D. Wu, J. Guo, X. Wang, K. Yang, L. Wang, J. Ma, Y. Zhou and W. Sun 112034
- Technological properties, shelf life and consumer preference of spelt-based sourdough bread using novel, selected starter cultures**
D. Korcari, R. Secchiero, M. Laureati, A. Marti, G. Cardone, N.S. Rabitti, G. Ricci and M.G. Fortina 112097
- Component analysis and antifungal activity of three Chinese herbal essential oils and their application of postharvest preservation of peach fruit**
L. Mou, X. Du, X. Lu, Y. Lu, G. Li and J. Li 112089
- Comprehensive evaluation of saturated monoglycerides for the forming of oleogels**
J. Li, R. Guo, Y. Bi, H. Zhang and X. Xu 112061

Fabrication and characterization of myofibrillar microgel particles as novel Pickering stabilizers: Effect of particle size and wettability on emulsifying capacity <i>Y. Sun, L. Ma, Y. Fu, H. Dai and Y. Zhang</i>	112002	A potential flavor seasoning from aquaculture by-products: An example of <i>Takifugu obscurus</i> <i>N. Zhang, Y. Yang, W. Wang, Y. Fan and Y. Liu</i>	112160
Modified mung bean protein: Optimization of microwave-assisted phosphorylation and its functional and structural characterizations <i>M. Hadidi, S. Jafarzadeh and A. Ibarz</i>	112119	Production and transepithelial transportation of casein-derived peptides and identification a novel antioxidant peptide LHSMK <i>M. Liu, T. Zhang, X. Liang, Q. Yuan, X. Zeng, Z. Wu, D. Pan, M. Tao and Y. Guo</i>	112194
Prevention of frozen-dough from deterioration with incorporation of glutenin-polyphenols conjugates prepared by ultrasound <i>F. Xue, Y. Xie, C. Li, S. Wang and X. Liu</i>	112141	Corrigendum Corrigendum to “Comparative study of walnut and <i>Camelina sativa</i> oil as a functional components for the unsaturated fatty acids and conjugated linoleic acid enrichment of kefir” [LWT - Food Science and Technology, 147, 111681] <i>K. Turek and M. Wszolek</i>	112182
Characterization of whey protein-based nanocomplex to load fucoxanthin and the mechanism of action on glial cells PC12 <i>C. Wang, J. Ren, H. Song, X. Chen and H. Qi</i>	112208		

- Combining Alcalase hydrolysis and transglutaminase-cross-linking improved bitterness and techno-functional properties of hypoallergenic soybean protein hydrolysates through structural modifications**
Q. Zhang, Z. Cheng, Y. Wang, S. Zheng, Y. Wang and L. Fu 112096
- Integrated green-based methods to recover bioactive compounds from by-product of acerola processing**
O.M. Alves Borges, K. Cesca, G.D. Arend, G. Alvarez-Rivera, A. Cifuentes, A.A. Ferreira Zielinski and P. Poletto 112104
- The enhancement of rice bran oil quality through a novel moderate biorefining process**
D. Li, J. Zhang, M. Faiza, L. Shi, W. Wang, N. Liu and Y. Wang 112118
- Buffalo powder dairy products with and without lactose hydrolysis: Physical-chemical and technical-functional characterizations**
I. Lima de Paula, E.B. Scaldini Teixeira, J.d. Francisquini, R. Stephani, Í.T. Perrone, A. Fernandes de Carvalho and L.F. Cappa de Oliveira 112124
- Optimization of spray drying parameters for custard apple (*Annona squamosa* L.) pulp powder development using response surface methodology (RSM) with improved physicochemical attributes and phytonutrients**
A. Shrivastava, A.D. Tripathi, V. Paul and D. Chandra Rai 112091
- Isolation of an exopolysaccharide from a novel marine bacterium *Neorhizobium urealyticum* sp. nov. and its utilization in nanoemulsion formation for encapsulation and stabilization of astaxanthin**
R. Roychowdhury, N. Srivastava, S. Kumari, A.K. Pinnaka and A. Roy Choudhury 112105
- Effect of an active packaging with rice bran extract and high-pressure processing on the preservation of sliced dry-cured ham from Iberian pigs**
S. Martillanes, J. Rocha-Pimienta, R. Ramírez, J. García-Parra and J. Delgado-Adámez 112128
- High-intensity ultrasound treatment for prolongation of wheat bran oxidative stability**
M. Habuš, D. Novotni, M. Gregov, N. Čukelj Mustač, B. Voučko and D. Čurić 112110
- Effects of a defatting process on the thermal stabilities and volatile compound profiles of proteins isolated from *Protaetia brevitaris* larvae**
J.H. Lee, J.-Y. Cha, T.-K. Kim, Y.-S. Choi and H.W. Jang 112095
- Identification and quantification of free, esterified, and insoluble-bound phenolics in grains of hullless barley varieties and their antioxidant activities**
J. Deng, Z. Xiang, C. Lin, Y. Zhu, K. Yang, T. Liu, C. Xia, J. Chen, W. Zhang, Y. Zhang and B. Zhu 112001
- In vitro* antioxidant and immunomodulation capacities of low-molecular weight-alginate- and laminaran-responsible gut indigenous bacteria**
M. Harada, T. Kuda, S. Nakamura, G. Lee, H. Takahashi and B. Kimura 112127
- Aroma and bacterial communities dramatically change with storage of fresh white truffle *Tuber magnatum***
J. Niimi, A. Deveau and R. Splivallo 112125
- Designing and developing biodegradable intelligent package used for monitoring spoilage seafood using aggregation-induced emission indicator**
J. Zhu, Z. Liu, H. Chen, H. Liu, X. Bao, C. Li, L. Chen and L. Yu 112135
- Improve the physical and oxidative stability of O/W emulsions by moderate solidification of the oil phase by stearic acid**
Y. Wu, F. Chen, C. Zhang, W. Lu, Z. Gao, L. Xu, R. Wang and K. Nishinari 112120
- Bioaccumulation of selenium-by fruit origin lactic acid bacteria in tropical fermented fruit juices**
L. Crespo, R. Gaglio, F.G. Martínez, G.M. Martin, E. Franciosi, Y. Madrid-Albarrán, L. Settanni, F. Mozzi and M. Pescuma 112103
- From cattle to pastirma: Contamination source of methicillin susceptible and resistant *Staphylococcus aureus* (MRSA) along the pastirma production chain**
C. Gungor, M. Barel, A. Dishan, H. Burak Disli, K. Koskeroglu and N.E. Onmaz 112130
- Simultaneous hot-air assisted radio frequency drying and disinfestation for in-shell walnuts using a two-stage strategy**
Y. Mao and S. Wang 112134
- Comparisons of characteristics, kinetics and biological activities of glycosylated α -lactalbumin produced by microwave and conventional heating**
Z. Jiang, H. Yu, W. Chen, M.-A. Gantumur, A. Bilawala, J. Hou and H. Wang 112111
- Informative title: Incorporation of finger millet affects *in vitro* starch digestion, nutritional, antioxidative and sensory properties of rice noodles**
J. Chen, L. Wang, P. Xiao, C. Li, H. Zhou and D. Liu 112145
- Evaluation of the addition of artichoke by-products to O/W emulsions for oil microencapsulation by spray drying**
M. Umaña, P. Wawrzyniak, C. Rosselló, B. Llavata and S. Simal 112146
- Characterization of volatiles in *Allium tenuissimum* L. flower by headspace-gas chromatography-olfactometry-mass spectrometry, odor activity values, and the omission and recombination experiments**
S.-S. Zhang, S. Guo, Z.-J. Zheng, S.-J. Liu, Y.-F. Hou, C.-T. Ho and N.-S. Bai 112144
- Application of high hydrostatic pressure for the reduction of STEC on raw ground beef patties and its impact on physicochemical properties: pH and color**
I. Martínez Bernié, P. Mussio, S. Jorcin, M. Rajchman and T. López-Pedemonte 112126
- The application of kombucha inoculum as an innovative starter culture in fresh cheese production**
V. Vukić, M. Iličić, D. Vukić, S. Kocić-Tanackov, B. Pavlič, M. Bjekić, K. Kanurić, J. Degenek and Z. Zeković 112142

- Effect of cellulose nanocrystals on the formation and stability of oil-in-water emulsion formed by octenyl succinic anhydride starch**
J. Li, Y. Li, J. Zhong, Y. Wang, X. Liu and X. Qin 112214
- Sequential Microwave – Ultrasound assisted extraction of soymilk and optimization of extraction process**
R. Kumar, A. Kumar, L.E. Jayachandran and P.S. Rao 112220
- Modeling the effect of initial cell concentration and soluble solids on the plasma inactivation of yeast in apple juices**
X. Bao, Z. Wang, W. Zhang, H. Yang, X. Zhu and Y. Wang 112227
- Towards authentication of Korean ginseng-containing foods: Differentiation of five *Panax* species by a novel diagnostic tool**
L. Grazina, J.S. Amaral, J. Costa and I. Mafra 112211
- Method for the accurate determination of phytic acid in beverages by liquid chromatography-mass spectrometry after methylation with (trimethylsilyl) diazomethane**
S. Yu, C. Cai, X. Zhang, C. Sheng and K. Jiang 112212
- Use of an exopolysaccharide-based edible coating and lactic acid bacteria with antifungal activity to preserve the postharvest quality of cherry tomato**
A. Álvarez, J.J. Manjarres, C. Ramírez and G. Bolívar 112225
- Evaluation of technological properties, microstructure and predictive glycaemic response of durum wheat pasta enriched with psyllium seed husk**
N. Renoldi, C.S. Brennan, C. Lagazio and D. Peressini 112203
- Use of *Centella asiatica* extract in reducing microbial contamination and browning effect in fresh cut fruits and vegetables during storage: A potential alternative of synthetic preservatives**
J.X. Wong, S. Ramli, S. Desa and S.N. Chen 112229
- Evaluating Japanese dace (*Tribolodon hakonensis*) fish freshness during storage using multispectral images from visible and UV excited fluorescence**
K.A. Omwange, Y. Saito, H. Zichen, A. Khaliduzzaman, M. Kuramoto, Y. Ogawa, N. Kondo and T. Suzuki 112207
- Effect of beetroot peel dip treatment on the quality preservation of Deccan mahseer (*Tor khudree*) steaks during frozen storage (–18 °C)**
H. Maqbool, M.P. Safeena, Z. Abubacker, M. Azhar and S. Kumar 112222
- Late-maturity α -amylase (LMA) testing and its methodological challenges**
G.K.S. Neoh, K. Tao, M.J. Dieters, G.P. Fox and R.G. Gilbert 112232
- Identification and characterization of *Bacillus coagulans* strains for probiotic activity and safety**
G. Konuray Altun and Z. Erginkaya 112233
- Determination of nutritional constituents, antioxidant properties, and α -amylase inhibitory activity of *Sechium edule* (chayote) shoot from different extraction solvents and cooking methods**
K.A. Chang, S.L. Ley, M.Y. Lee, H.Y. Yaw, S.W. Lee, L.Y. Chew, Y.P. Neo and K.W. Kong 112177
- Prebiotic potential and bioactive volatiles of hemp byproduct fermented by lactobacilli**
L. Nissen, F. Casciano, E. Babini and A. Gianotti 112201
- Changes in egg yolk gelation behaviour and mechanisms during freezing**
R. Wang, Y. Ma, L. Zhang, Z. Zhang, Y. Chi and Y. Chi 112223
- Evaluation of ovalbumin nanocarriers to promote the vehiculization and antifungal properties of cinnamaldehyde in aqueous media**
M.B. Finos, M.L. Deseta, O.E. Sponton, L.N. Frisón, M.A. Musumeci, L.G. Santiago and A.A. Perez 112224
- Ohmic heating pretreatment accelerates black garlic processing**
K.L. Ríos-Ríos, M. Gaytán-Martínez, D.M. Rivera-Pastrana, E. Morales-Sánchez, M. Villamiel, A. Montilla, E.M. Mercado-Silva and M.E. Vázquez-Barrios 112218
- Double fortified (iron and zinc) spray-dried microencapsulated premix for food fortification**
A. Pratap-Singh and A. Leiva 112189
- Effect of ultrasound on mass transfer kinetics and phenolic compounds of apple cubes during osmotic dehydration**
Y. Ma, J. Yi, J. Bi, Y. Zhao, X. Li, X. Wu and Q. Du 112186
- Effects of Laminaria japonica polysaccharides on the texture, retrogradation, and structure performances in frozen dough bread**
Y. Fu, X. Liu, Q. Xie, L. Chen, C. Chang, W. Wu, S. Xiao and X. Wang 112239
- Analysis of α -dicarbonyl compounds and 4-methylimidazole in coffee made with various roasting and brewing conditions**
S. Hyong, M. Chu, H. Park, J. Park and K.-G. Lee 112231
- Influence of particle size on the properties of rice flour and quality of gluten-free rice bread**
W. Qin, Z. Lin, A. Wang, Z. Chen, Y. He, L. Wang, L. Liu, F. Wang and L.-T. Tong 112236
- Characterization of biosurfactants derived from probiotic lactic acid bacteria against methicillin-resistant and sensitive *Staphylococcus aureus* isolates**
B.H. Nataraj, C. Ramesh and R.H. Mallappa 112195
- Influence of addition of mushroom powder to semolina on proximate composition, physicochemical properties and some safety parameters of material for pasta production**
M. Szydłowska-Tutaj, U. Złotek and M. Combrzyński 112235
- Postharvest freezing process assessment of the blueberry structure in three acts: Bioimpedance, color, and granulometry analysis**
H. Arteaga, E. Robleto-Martinez, A. Carolina de Sousa Silva, S. Souto, J. Batista and E.J. Xavier Costa 112237

- Comparison of experimental setups for the production of milk concentrates and subsequent characterization**
É.F. Maurício, G. Tanguy, C. Le Floch-Fouéré, E. Beaucher, A. Dolivet, A.F. de Carvalho and Í.T. Perrone 112193
- Kluyveromyces lactis* and *Torulaspora delbrueckii*: Probiotic characterization, anti-*Salmonella* effect, and impact on cheese quality**
G.C. Andrade, R.P. Andrade, D.R. Oliveira, M.F. Quintanilha, F.S. Martins and W.F. Duarte 112240
- Interpreting the correlation between repeated sheeting process and wheat noodle qualities: From water molecules movement perspective**
L. Liu, Z. Shi, X. Wang, T. Ren, Z. Ma, X. Li, B. Xu and X. Hu 112219
- In vitro* digestion using dynamic rat stomach-duodenum model as an alternative means to assess bioaccessibility of glucosinolates in dietary fiber powder from cabbage**
T. Kuljarachanan, N. Fu, N. Chiewchan, S. Devahastin and X.D. Chen 112243
- The combined effects of extrusion and recrystallization treatments on the structural and physicochemical properties and digestibility of corn and potato starch**
Q. Liu, A. Jiao, Y. Yang, Y. Wang, J. Li, E. Xu, G. Yang and Z. Jin 112238
- Computational design of *de novo* nutraceuticals: Effects of spray drying temperatures on the interaction between apo-lactoferrin whey protein complex and the peptidoglycan layer in lactic acid bacteria**
K.K. Darmawan, T.C. Karagiannis, J.G. Hughes, D.M. Small and A. Hung 112246
- Application of yuba film as frozen dumpling wrappers**
F. Yang and Y. Kim 112245
- β -Mannanase *BoMan26B* from *Bacteroides ovatus* produces mannan-oligosaccharides with prebiotic potential from galactomannan and softwood β -mannans**
A. Bhattacharya, M. Wiemann and H. Stålbrand 112215
- Short communications**
- Abrasive milling: A method to pre-fractionate testa and embryonic axis from yellow pea**
A.C. Möller, A. van der Padt and A.J. van der Goot 112087
- Aroma profiling of forward-osmosis watermelon juice concentrate and comparison to fresh fruit and thermal concentrate**
R.R. Milczarek and I. Sedej 112147
- Effect of Ricotta matrix on viability of probiotic organism exposed to simulated gastro-intestinal (GI) digestion**
B.S. Kisan, S. Ganguly, Y. Khetra, P.N. Raju, S.P. Ashok and S. Sakhala 112099
- Salmonella* survival during soft-cooked eggs processing by steam oven**
S.M. Lopes, A.C.F. Batista, D.C. da Silva, R.d.Q. Rodrigues and E.C. Tondo 112167
- Cheese powders as emulsifier in mayonnaise**
D. Felix da Silva, L. Bettera, R. Ipsen and A.B. Hougaard 112188
- Letter to Editor**
- Incorrect citation in "Turek, K, Wszolek, M. (2021). Comparative study of walnut and *Camelina sativa* oil as a functional components for the unsaturated fatty acids and conjugated linoleic acid enrichment of kefir. LWT, 147, 111681. <https://doi.org/10.1016/j.lwt.2021.111681>"**
F.C. Alonso Buriti and Á.M.d.S. Pereira 112109
- Special section on 'Emerging Processing Technologies to Improve the Safety and Quality of Foods'; edited by Dr. Amin Mousavi Khaneghah and Dr. Mohsen Gavahian**
- Physicochemical properties of pectin extracted from navel orange peel dried by vacuum microwave**
H. Dong, T. Dai, L. Liang, L. Deng, C. Liu, Q. Li, R. Liang and J. Chen 112100
- Effect of sporulation conditions following solid-state cultivation on the resistance of *Geobacillus stearothermophilus* spores for use as bioindicators testing inactivation by H₂O₂**
P. Stier, S. Maul and U. Kulozik 112078
- Sustainability of emerging green non-thermal technologies in the food industry with food safety perspective: A review**
A.K. Chakka, Sriraksha M.S. and Ravishankar C.N. 112140
- Visualizing structural changes of egg avidin to thermal and electric field stresses by molecular dynamics simulation**
Y. Zhu, J. Wang, S.K. Vanga and V. Raghavan 112139
- Impact of high hydrostatic pressure on the stability of lytic bacteriophages cocktail SalmorexTM towards potential application on *Salmonella* inactivation**
C. Maciel, A. Campos, N. Komora, C.A. Pinto, R. Fernandes, J.A. Saraiva and P. Teixeira 112108
- Effect of cold atmospheric pressure plasma processing on quality and shelf life of red currants**
A. Limnaios, N. Pathak, G. Grossi Bovi, A. Fröhling, V.P. Valdramidis, P.S. Taoukis and O. Schlüter 112213
- High-pressure homogenization influences the functional properties of protein from oyster (*Crassostrea gigas*)**
Z. Liu, Z. Guo, D. Wu, X. Fei, H.R. Ei-Seedi and C. Wang 112107
- Application of high energy electromagnetic radiations in elimination of anti-nutritional factors from oilseeds**
D.M. Kadam, M. Kumar and A. Kasara 112085
- Special section on 'Food Proteins: From Natural Source to Emerging Application'; edited by Dr. Yangchao Luo, Dr. Xing Chen, Dr. Yixiang W Wang and Dr. Wahyu Wijaya**
- Mild heating assisted alkaline pH shifting modify the egg white protein: The mechanism and the enhancement of emulsifying properties**
Y. Yu, Y. Guan, H. Wen, Y. Zhang, J. Liu and T. Zhang 112094

- Insight into the cross-linking preferences and characteristics of the transglutaminase from *Bacillus subtilis* by *in vitro* RNA display**
H. Wang, Y. Wang, Z. Yuan, Y. Wang, X. Li, P. Song, F. Lu and Y. Liu 112152
- Quality assessment of fermented rose jams based on physicochemical properties, HS-GC-MS and HS-GC-IMS**
A.-N. Xia, X.-J. Tang, G.-Z. Dong, S.-M. Lei, Y.-G. Liu and X.-M. Tian 112153
- An explorative study on the relationships between the quality traits of peanut varieties and their peanut butters**
H. Yu, H. Liu, S.W. Erasmus, S. Zhao, Q. Wang and S.M. van Ruth 112068
- Effects of various roasting temperatures on the structural and functional properties of starches isolated from tigernut tuber**
W.-B. Miao, S.-Y. Ma, X.-G. Peng, Z. Qin, H.-M. Liu, X.-S. Cai and X.-D. Wang 112149
- Influence of buriti pulp (*Mauritia Flexuosa* L.) concentration on thermophysical properties and antioxidant capacity**
C. Camelo-Silva, M.A. Ribeiro Sanches, R.M. Brito, I.A. Devilla, L. Tussolini and P.B. Pertuzatti 112098
- How macroscopic structure of 3D printed protein bars filled with chocolate influences instrumental and sensory texture**
S. Zhu, I.V. Ruiz de Azua, S. Feijen, A.J. van der Goot, M. Schutysse and M. Stieger 112155
- Physicochemical and functional properties of lactoferrin-hyaluronic acid complexes: Effect of non-covalent and covalent interactions**
M. Li, X. Li, D.J. McClements, M. Shi, Q. Shang, X. Liu and F. Liu 112121
- Effects of modification methods on microstructural and physicochemical characteristics of defatted rice bran dietary fiber**
F. Ren, Y. Feng, H. Zhang and J. Wang 112161
- Determination of statistical sampling criteria for microbial contamination of cereal and *Saeng-sik* products**
Y.J. Kim, J.Y. Park, S.H. Suh, M.-G. Kim, H.-S. Kwak, S.H. Kim and E.J. Heo 112129
- Changes in the volatile profile, fatty acid composition and oxidative stability of flaxseed oil during heating at different temperatures**
X. Sun, Y. Wang, H. Li, J. Zhou, J. Han and C. Wei 112137
- Psyllium as an improver in gluten-free breads: Effect on volume, crumb texture, moisture binding and staling kinetics**
B. Filipčev, M. Pojić, O. Šimurina, A. Mišan and A. Mandić 112156
- Phytosomal nanocarriers for encapsulation and delivery of resveratrol- Preparation, characterization, and application in mayonnaise**
M. Rabbani, A. Pezeshki, R. Ahmadi, M. Mohammadi, M. Tabibiazar, F. Ahmadzadeh Nobari Azar and M. Ghorbani 112093
- Characterization, antioxidant and antibacterial activities of gelatin film incorporated with protocatechuic acid and its application on beef preservation**
C. Zhong, P.-F. Hou, Y.-X. Li, W.-Y. Yang, M. Shu and G.-P. Wu 112154
- Effect of addition of collagen and plasma as substitutes for mechanically deboned chicken meat on physicochemical and sensory properties of salchichón**
R. Monsalve-Atencio, N. Ospina-Millán and J. Contreras-Calderón 112157
- Ultrasound thawing of mushroom (*Agaricus bisporus*): Effects on thawing rate, protein denaturation and some physical properties**
R. Farahnak, M. Nourani and E. Riahi 112150
- Innovative fermented soya drink with the microalgae *Chlorella vulgaris* and the probiotic strain *Levilactobacillus brevis* LOCK 0944**
S. Ścieszka, M. Gorzkiewicz and E. Klewicka 112131
- Comprehensive target analysis for 19 pyrethroids in tea and orange samples based on LC-ESI-QqQ-MS/MS and LC-ESI-Q-ToF/MS**
J. Wan, P. He, Y. Chen and Q. Zhu 112072
- Characterization of acid-thinned cassava starch and its technological properties in sugar solution**
D.G. Pereira and A. Del Pino Beleia 112151
- High-pressure homogenisation of sheep milk ice cream mix: Physicochemical and microbiological characterisation**
D. Sert and E. Mercan 112148
- Current knowledge about physical properties of innovative probiotic spray-dried powders produced with lactose-free milk and prebiotics**
A. Dantas, S. Verruck, M.H. Machado Canella, B.M. Maran, F.S. Murakami, L.B. de Avila Junior, C.E.M. de Campos, E. Hernandez and E.S. Prudencio 112175
- Photodynamic inactivation of *Pseudomonas fluorescens* in Minas Frescal cheese using curcumin as a photosensitizer**
B.B. Saraiva, B.M. Rodrigues, R.C. da Silva Junior, M.R.d.S. Scapim, C.A.C. Lancheiros, C.V. Nakamura, W. Caetano, P.C.d.S. Pereira, E.H.W. de Santana and M.S.d.S. Pozza 112143
- Low intensity of high pressure processing increases extractable recovery of polyphenols and antioxidant activities of non-astringent persimmon fruit**
S. Ketnawa, D. Hamanaka, R. Wongpoomchai, Y. Ogawa and S. Setha 112162
- Viscoelastic properties and compensation study of apple juice enriched with apple fiber**
D.E. Salinas, A. Garvin, R. Ibarz and A. Ibarz 111971
- Effectiveness of lactic and acetic acids on the growth of *Listeria monocytogenes* and *Bacillus cereus* in primo sale fresh cheese**
E. Tirloni, C. Bernardi, F. Celandroni, E. Ghelardi and S. Stella 112170

Sodium caseinate-coated and β -cyclodextrin/vitamin E inclusion complex-loaded nanoliposomes: A novel stabilized nanocarrier <i>J. Souri, H. Almasi, H. Hamishehkar and S. Amjadi</i>	112174	Instant soups from cowpea varieties using foam-mat drying <i>K.O. Falade and O.G. Adeniyi</i>	112191
Quality properties and bioactivities of American cookies with coffee extract residues <i>I. Han and C.-S. Lee</i>	112173	Response surface methodology and UPLC-QTOF-MS ^E analysis of phenolic compounds from grapefruit (<i>Citrus X paradisi</i>) by-products as novel ingredients for new antioxidant packaging <i>G. Kaanin-Boudraa, F. Brahmi, M. Wrona, C. Nerín, M. Moudache, K. Mouhoubi, K. Madani and L. Boulekbache-Makhlouf</i>	112158
Lycopene-loaded bilayer emulsions stabilized by whey protein isolate and chitosan <i>P. Lv, D. Wang, R. Liang, J. Liu, J. Li, Y. Gao, J. Zhang and F. Yuan</i>	112122	The effect of salt ion on the freeze-thaw stability and digestibility of the lipophilic protein-hydroxypropyl methylcellulose emulsion <i>M. Zhong, Y. Sun, Y. Sun, Y. Huang, B. Qi and Y. Li</i>	112202
Enhancement of fish sauce quality by application of nanofiltration <i>Q.D. Lai and H.D. Nguyen</i>	112181	Galactose to tagatose isomerization by the L-arabinose isomerase from <i>Bacillus subtilis</i> : A biorefinery approach for <i>Gelidium sesquipedale</i> valorisation <i>S.L. Baptista, A. Romani, C. Oliveira, S. Ferreira, C.M.R. Rocha and L. Domingues</i>	112199
Fabrication, characterization and <i>in vitro</i> digestion of food-grade β -carotene high loaded microcapsules: A wet-milling and spray drying coupling approach <i>L. Zhang, W. Liao, Y. Wei, Z. Tong, Y. Wang and Y. Gao</i>	112176	Ultrasound-assisted three phase partitioning for simultaneous extraction of oil, protein and polysaccharide from pumpkin seeds <i>H. Wang, K. Chen, J. Cheng, L. Jiang, D. Yu, Y. Dai and L. Wang</i>	112200
Aqueous ozone sanitization of whole peeled onion: Process optimization and evaluation of keeping quality during refrigerated storage <i>R. Aslam, M.S. Alam, S. Singh and S. Kumar</i>	112183	Understanding the pathways for irreversible aggregate clusters formation in concentrated sugarcane juice derived from the membrane clarification process <i>L. Meng, K. Li, J. Li, Y. Shang, F. Cui, C. Hou, Q. Wang, F. Hang, W. Li, C. Shi, C. Xie and W.O.S. Doherty</i>	112204
Influence of creamer addition on chlorogenic acid bioaccessibility and antioxidant activity of instant coffee during <i>in vitro</i> digestion <i>H. Yu, H. Jeon, J. Myeong, C.W. Kwon and P.-S. Chang</i>	112178	Impact of calcium-carboxylate interactions in cellulose nanofiber reinforced alginate based film with triple-decker-like structure <i>J. Xiao, K. Zhao, X. Tian, Q. Song, K. Zhang, Y. Ma and W. Wang</i>	112197
β -Glucosidase activity of <i>Cyberlindnera (Williopsis) saturnus</i> var. <i>mrakii</i> NCYC 2251 and its fermentation effect on green tea aroma compounds <i>R. Wang, J. Sun, B. Lassabliere, B. Yu and S.Q. Liu</i>	112184	Study on the physicochemical and emulsifying property of proteins extracted from <i>Pleurotus tuoliensis</i> <i>H.-B. Fan, Y. Zou, S.-Y. Huang, Y.-L. Liu, Q.-W. Zheng, L.-Q. Guo and J.-F. Lin</i>	112185
β -Cyclodextrin-assisted extraction of phenolic compounds from pomegranate (<i>Punica granatum</i> L.) peel: A new strategy for anthocyanin copigmentation <i>S. Kalantari, L. Roufegarinejad, S. Pirsá, M. Gharekhani and M. Tabibiazar</i>	112136	Effects of pulsed electric field pretreatment on mass transfer kinetics of pickled lotus root (<i>Nelumbo nucifera</i> Gaertn.) <i>J. Li, J. Shi, T. Wang, X. Huang, X. Zou, Z. Li, D. Zhang, W. Zhang and Y. Xu</i>	112205
Physicochemical and rheological properties of cooked extruded reformed rice with added protein or fiber <i>K. Na-Nakorn, B.R. Hamaker and S. Tongta</i>	112196	A single point mutation engineering for changing the substrate specificity of D-lactate dehydrogenase from <i>Lactobacillus fermentum</i> <i>X. Fan, Y. Bai, T.-P. Fan, X. Zheng and Y. Cai</i>	112209
Characterization of apple (<i>Malus domestica</i>) seed flour for its structural and nutraceutical potential <i>M. Manzoor, J. Singh and A. Gani</i>	112138	Anthocyanin degradation and the underlying molecular mechanism in a red-fleshed grape variety <i>S. Xie, Y. Liu, H. Chen, Z. Zhang and M. Ge</i>	112198
Effect of drying and grinding or micro-grinding process on physical and rheological properties of whole cladode (<i>Opuntia ficus-indica</i>) flour <i>P. Chaloulos, A.-E. Bazanis, M. Georgiadou, S. Protonotariou and I. Mandala</i>	112171	Identification of angiotensin converting enzyme (ACE) inhibitory and antioxidant peptides derived from Pixian broad bean paste <i>M. Li, W. Fan and Y. Xu</i>	112221
Carotenoid-enriched oil preparation and stability analysis during storage: Influence of oils' chain length and fatty acid saturation <i>Y. Liu, C. Zhang, B. Cui, M. Wang, H. Fu and Y. Wang</i>	112163		
Online NIRS analysis for the routine assessment of the nitrate content in spinach plants in the processing industry using linear and non-linear methods <i>M. Vega-Castellote, D. Pérez-Marín, I. Torres and M.-T. Sánchez</i>	112192		