

LWT—Food Science and Technology

CONTENTS

Volume 135, January 2021

Research papers

- Ferulic acid production from brewery spent grains, an agro-industrial waste**
H.K. Sibhatu, S. Anuradha Jabasingh, A. Yimam and S. Ahmed 110009
- Dynamics of water mobility, salt diffusion and hardness changes in bighead carp fillets during low-salting**
Y. Liang, Y. Xie, D. Li, Y. Luo and H. Hong 110033
- Structure and properties of chitosan films: Effect of the type of solvent acid**
C. Qiao, X. Ma, X. Wang and L. Liu 109984
- Exploring core microbiota responsible for the production of volatile flavor compounds during the traditional fermentation of Koumiss**
Y. Meng, X. Chen, Z. Sun, Y. Li, D. Chen, S. Fang and J. Chen 110049
- Novel antimicrobial packaging film based on porous poly(lactic acid) nanofiber and polymeric coating for humidity-controlled release of thyme essential oil**
T. Min, X. Sun, Z. Yuan, L. Zhou, X. Jiao, J. Zha, Z. Zhu and Y. Wen 110034
- Free, soluble-bound and insoluble-bound phenolics and their bioactivity in raspberry pomace**
J. Yao, J. Chen, J. Yang, Y. Hao, Y. Fan, C. Wang and N. Li 109995
- Fresh-cut orange preservation based on nano-zinc oxide combined with pressurized argon treatment**
D. Wu, M. Zhang, B. Xu and Z. Guo 110036
- Rhizopus oligosporus* as a biotransforming microorganism of *Anacardium othonianum* Rizz. byproduct for production of high -protein, -antioxidant, and -fiber ingredient**
T.M.d. Lima, A.B.d. Almeida, D.S. Peres, R.M.d.S.F.d. Oliveira, T.L.d. Sousa, B.S.M.d. Freitas, F.G. Silva and M.B. Egea 110030
- Fermentative behavior of native lactobacilli in goat milk and their survival under *in vitro* simulated gastrointestinal conditions**
I.K.C.P.d.O. Galdino, M.M. Oliveira, A.T. Oliveira, G.M.d. Silva, T.A. de Oliveira, K.M.O. dos Santos, A.S.d. Egito and F.C. Alonso Buriti 109905
- Bovine milk fortifiers and fortified pasteurized donor human milk for premature infant nutrition. Peptidomic overview**
V. Pica, M. Stuknyté, F. Masotti, I. De Noni and S. Cattaneo 110037
- The effects of four edible mushrooms (*Volvariella volvacea*, *Hypsizygus marmoreus*, *Pleurotus ostreatus* and *Agaricus bisporus*) on physicochemical properties of beef paste**
Z. Qing, J. Cheng, X. Wang, D. Tang, X. Liu and M. Zhu 110063
- Impact of prior high-pressure processing on lipid damage and volatile amines formation in mackerel muscle subjected to frozen storage and canning**
R. Prego, L.G. Fidalgo, J.A. Saraiva, M. Vázquez and S.P. Aubourg 109957
- The effects of fermentation with lactic acid bacteria on the antioxidant and anti-glycation properties of edible cyanobacteria and microalgae**
Y. Kaga, T. Kuda, M. Taniguchi, Y. Yamaguchi, H. Takenaka, H. Takahashi and B. Kimura 110029
- Cocoa beans and derived products: Effect of processing on polycyclic aromatic hydrocarbons levels**
C. Abballe, F.M.L. Gomes, B.D. Lopes, A.P.F. de Oliveira, M.I. Berto, P. Efraim and S.A.V. Tfouni 110019
- Enhanced β -carotene encapsulation and protection in self-assembled lyotropic liquid crystal structures**
M.P. Jiménez-Escobar, L.A. Pascual-Pineda, E.J. Vernon-Carter and C.I. Beristain 110056

- Effect of stabilized wholegrain maize flours on the quality characteristics of gluten-free layer cakes**
C. Paesani, Á. Bravo-Núñez and M. Gómez 109959
- Delivery of β -carotene to the *in vitro* intestinal barrier using nanoemulsions with lecithin or sodium caseinate as emulsifiers**
A. Gasa-Falcon, E. Arranz, I. Odriozola-Serrano, O. Martín-Belloso and L. Giblin 110059
- Metabolomics profiling reveals defense strategies of *Pediococcus pentosaceus* R1 isolated from Harbin dry sausages under oxidative stress**
H. Zhang, J. Liu, R. Wen, Q. Chen and B. Kong 110041
- Reuse of oak chips for modification of the volatile fraction of alcoholic beverages**
E. Coelho, J.A. Teixeira, T. Tavares, L. Domingues and J.M. Oliveira 110046
- Effect of wheat bran steam explosion pretreatment on flavors of nonenzymatic browning products**
G. Zhao, Q. Gao, H. Hadiatullah, J. Zhang, A. Zhang and Y. Yao 110026
- The specific biological characteristics of spoilage microorganisms in eggs**
W. Liu, J. Zhang, A. Guo, Q. Chen, L. Gu, Y. Ruan and X. Zhang 110069
- Alcohol complexing agents influence bacterial α -cyclodextrin production**
C. Li, Y. You, Z. Lu, Z. Gu, Y. Hong, L. Cheng, X. Ban and Z. Li 110031
- Bioactive compounds and antioxidant capacity of grape pomace flours**
G.C. Monteiro, I.O. Minatel, A.P. Junior, H.A. Gomez-Gomez, J.P.C. de Camargo, M.S. Diamante, L.S. Pereira Basilio, M.A. Tecchio and G.P. Pereira Lima 110053
- Quinoa protein isolate supplemented pasta: Nutritional, physical, textural and morphological characterization**
A. Gupta, S. Sharma and V.K. Reddy Surasani 110045
- Development of polylactic acid/ZnO composite membranes prepared by ultrasonication and electrospinning for food packaging**
R. Zhang, W. Lan, T. Ji, D.E. Sameen, S. Ahmed, W. Qin and Y. Liu 110072
- Characterization of lactones in Wagyu (Japanese beef) and imported beef by combining solvent extraction and gas chromatography–mass spectrometry**
K. Yoshinaga, A. Tago, A. Yoshinaga-Kiriake and N. Gotoh 110015
- Influence of bread shape on the sensory characteristics of Galician breads: Development of lexicon, efficacy control of the trained panel and establishment of a sensory profile**
R.D. Estévez-López, B. García-Gómez, M.L. Vázquez-Odériz, N.M. Ferreira and M.Á. Romero-Rodríguez 110024
- Effects of processing methods on the chemical composition and antioxidant capacity of walnut (*Juglans regia* L.) oil**
P. Gao, R. Liu, Q. Jin and X. Wang 109958
- A new inverse olive oil emulsion plus carrot powder to replace animal fat in model meat batters**
B. Öztürk-Kerimoğlu, A. Kara, M. Urgu-Öztürk and M. Serdaroglu 110044
- Influence of microalgal lipids from *Chlorella variabilis* (ATCC PTA 12198) in reducing the virulence factors of multidrug-resistant *Vibrio cholerae* variant strains**
S. Chatterjee, I. Raval, K. Raval, R. Tapader, G. Bhojani, A. Pal and S. Mishra 110047
- Application of radiofrequency heating and low humidity air for sequential drying of apple slices: Process intensification and quality improvement**
S.R. Shewale, D. Rajoriya, M.L. Bhavya and H.U. Hebbar 109904
- Enrichment of nitrite in onion powder using atmospheric pressure plasma and egg whites for meat curing**
J.W. Kim, H.J. Lee, D.-J. Shin, K.H. Baek, H.-I. Yong, S. Jung and C. Jo 110050
- Factors affecting vinegar metabolites during two-stage fermentation through metabolomics study**
E.-J. Kim, K.-M. Cho, S.J. Kwon, S.-H. Seo, S.-E. Park and H.-S. Son 110081
- Bacterial community dynamics reveal its key bacterium, *Bacillus amyloliquefaciens* ZB, involved in soybean meal fermentation for efficient water-soluble protein production**
R. Wang, P. Dong, Y. Zhu, M. Yan, W. Liu, Y. Zhao, L. Huang, D. Zhang and H. Guo 110068
- The effect of egg white protein and β -cyclodextrin mixture on structural and functional properties of silver carp myofibrillar proteins during frozen storage**
N. Walayat, Z. Xiong, H. Xiong, H.M. Moreno, A. Nawaz, N. Niaz, C. Hu, M.I. Taj, B.S. Mushtaq and I. Khalifa 109975
- Selected probiotic lactic acid bacteria isolated from fermented foods for functional milk production: Lower cholesterol with more beneficial compounds**
J. Jitpakdee, D. Kantachote, H. Kanzaki and T. Nitoda 110061
- Production of kombucha-like beverage and bacterial cellulose by acerola byproduct as raw material**
E. Leonarski, K. Cesca, E. Zanella, B.U. Stambuk, D. de Oliveira and P. Poletto 110075
- Development of an integrated process involving palm industry co-products for monoglyceride/diglyceride emulsifier synthesis: Use of palm cake and fiber for lipase production and palm fatty-acid distillate as raw material**
A.C.A. Collaço, E.C.G. Aguiéiras, E.D.C. Cavalcanti and D.M.G. Freire 110039

- Tef [*Eragrostis tef* (Zucc.) Trotter] variety determines viscoelastic and thermal properties of gluten-free dough and bread quality
M. Villanueva, W. Abebe, C. Collar and F. Ronda 110065
- Shelf-life extension of Paneer by a sequential supercritical-CO₂-based process
R. Kapoor, A. Jash and S.S.H. Rizvi 110060
- Effect of high pressure processing of pork (*Longissimus dorsi*) on changes of protein structure and water loss during frozen storage
G. Jia, V. Orlien, H. Liu and A. Sun 110084
- Comparative phytochemical analysis of the fruits of four Florida-grown finger lime (*Citrus australasica*) selections
B. Adhikari, M. Dutt and T. Vashisth 110003
- Improvement in physical and thermal stability of cloudy ginkgo beverage during autoclave sterilization: Effects of microcrystalline cellulose and gellan gum
Y. Ni, X. Tang and L. Fan 110062
- High fiber, low glycaemic index (GI) prebiotic multigrain functional beverage from barnyard, foxtail and kodo millet
S.S. Arya and N.K. Shakya 109991
- Physicochemical, thermal and rheological properties of isolated Argentina quinoa starch
M.P. López-Fernández, S.D. Rodríguez, L.C. Favre, V.M. Busch and M.d.P. Buera 110113
- Effects of fermentation periods on antioxidant and angiotensin I-converting enzyme inhibitory activities of peptides from fish sauce by-products
P. Khositanon, N. Panya, S. Roytrakul, S. Krobthong, S. Chanroj and W. Choksawangkarn 110122
- Physical properties and bioactivities of fish gelatin films incorporated with cinnamaldehyde-loaded nanoemulsions and vitamin C
M. Ji, J. Wu, X. Sun, X. Guo, W. Zhu, Q. Li, X. Shi, Y. Tian and S. Wang 110103
- Phenolic profiles and antioxidant activity of *Crataegus pinnatifida* fruit infusion and decoction and influence of in vitro gastrointestinal digestion on their digestive recovery
X. Lou, X. Guo, K. Wang, C. Wu, Y. Jin, Y. Lin, H. Xu, M. Hanna and L. Yuan 110171
- Nutritional value and antioxidant activity of Chinese black truffle (*Tuber indicum*) grown in different geographical regions in China
Z. Wu, M. Meenu and B. Xu 110226
- In vitro gastrointestinal digestion and fermentation properties of *Ganoderma lucidum* spore powders and their extracts
M. Cai, H. Mu, H. Xing, Z. Li, J. Xu, W. Liu, K. Yang and P. Sun 110235
- Effect of pulsed electric field pretreatment on oil content of potato chips
C. Zhang, W. Zhao, W. Yan, M. Wang, Y. Tong, M. Zhang and R. Yang 110198
- Effect of superheated steam treatment on yield, physicochemical properties and volatile profiles of perilla seed oil
K.-Y. Lee, M.S. Rahman, A.-N. Kim, E.-J. Jeong, B.-G. Kim, M.-H. Lee, H.-J. Kim and S.-G. Choi 110240
- Fabrication and comparison of active films from chitosan incorporating different spice extracts for shelf life extension of refrigerated pork
T. Liu, L. Liu, X. Gong, F. Chi and Z. Ma 110181
- Physicochemical properties of starch-wheat germ oil complex and its effects on water distribution and hardness of noodles
H. Yan and Q. Lu 110211
- Structural and sensory studies on chocolate spreads with hydrocolloid-based oleogels as a fat alternative
S. Bascuas, M. Espert, E. Llorca, A. Quiles, A. Salvador and I. Hernando 110228
- Germination reduces black gram (*Vigna mungo*) and mung bean (*Vigna radiata*) vicilin immunoreactivity
S. Gupta, S.K. Sathe, M. Su and C. Liu 110217
- Technological features of *Saccharomyces cerevisiae* var. *boulardii* for potential probiotic wheat beer development
B. Pereira de Paula, H. de Souza Lago, L. Firmino, W.J. Fernandes Lemos Júnior, M. Ferreira Dutra Corrêa, A. Fioravante Guerra, K. Signori Pereira and M.A. Zarur Coelho 110233
- Mixed malolactic co-culture (*Lactobacillus plantarum* and *Oenococcus oeni*) with compatible *Saccharomyces* influences the polyphenolic, volatile and sensory profile of Shiraz wine
A. Devi and K.A. Anu-Appaiah 110246
- Recombinase aided amplification with photoreactive DNA-binding dye for rapid detection of viable *Staphylococcus aureus*
G. Xie, D. Zhou, G. Zhao, X. Feng, Z.P. Aguilar and H. Xu 110249
- Radiofrequency-assisted hot-air drying of Sichuan pepper (Huajiao)
S. Liu, H. Wang, S. Ma, J. Dai, Q. Zhang and W. Qin 110158
- Comparison of the carotenoid profiles of commonly consumed smear-ripened cheeses
B.R. Yeluri Jonnala, P.L.H. McSweeney, P.D. Cotter, S. Zhong, J.J. Sheehan and R.E. Kopec 110241
- Development of ready-to-cook shrimp analogue from surimi: Effect of natural plant extracts on the chemical quality during refrigerated storage
M.B. Priyadarshini, K.A.M. Xavier, V. Dhanabalan, B.B. Nayak and A.K. Balange 110239
- Gastrointestinal bioaccessibility and bioactivity of phenolic compounds from araçá-boi fruit
F.F. de Araújo, D. de Paulo Farias, I.A. Neri-Numa, F.L. Dias-Audibert, J. Delafiori, F.G. de Souza, R.R. Catharino, C.K. do Sacramento and G.M. Pastore 110230

- Aqueous sesame seed extracts: Study of their foaming potential for the preparation of cappuccino-type coffee beverages**
P. Zakidou and A. Paraskevopoulou 110258
- Functional properties of protein concentrates of KB6 kenaf (*Hibiscus cannabinus*) seed and its milky extract**
S.G. Ibrahim, W.Z. Wan Ibadullah, N. Saari and R. Karim 110234
- Molecular mechanism of the role of Mare Nectaris in the Feng-Flavor Baijiu aging**
W. Jia, A. Du, Z. Fan, R. Zhang, Y. Li, Q. Shi, L. Shi and X. Chu 110254
- Reduction of sodium content in frozen goat sausage using different types of salt**
D.H. da Silva Araujo, R.T. de Souza Rodrigues, M.M. da Costa, J.O. de Miranda, N.R.C. de Lira-Alencar, M.A.Á. Queiroz, M.G. de Alencar, T.P.R. Oliveira, A.F. Neto, H.C. Bonfá, F.A.L. de Carvalho and G.C. Gois 110272
- Discovery of novel *Lactobacillus plantarum* co-existence-associated influencing factor(s) on *Saccharomyces cerevisiae* fermentation performance**
Y. Ding, Y. Niu, Z. Chen, S. Dong and H. Li 110268
- Regular and decaffeinated espresso coffee capsules: Unravelling the bioaccessibility of phenolic compounds and their antioxidant properties in milk model system upon *in vitro* digestion**
M.J. Soares, G.R. Sampaio, G.M. Guizellini, M.S. Figueira, A.C.d.C. Pinaffi, R.A.M. Soares Freitas, F. Shahidi, A.C. de Camargo and E.A.F.d.S. Torres 110255
- Investigation of combined effects of xylanase and glucose oxidase in whole wheat buns making based on reconstituted model dough system**
M. Yang, Y. Yue, L. Liu, L. Tong, L. Wang, J. Ashraf, N. Li, X. Zhou and S. Zhou 110261
- Effect of oat milk pasteurization type on the characteristics of yogurt**
H. Demir, M. Simsek and G. Yıldırım 110271
- Active packaging with starch, red cabbage extract and sweet whey: Characterization and application in meat**
M.A. Ribeiro Sanches, C. Camelo-Silva, C. da Silva Carvalho, J. Rafael de Mello, N.G. Barroso, E. Lopes da Silva Barros, P.P. Silva and P.B. Pertuzatti 110275
- The influence of the substitution of fat with modified starch on the quality of pork liver pâtés**
R. Rezler, M. Krzywdzińska-Bartkowiak and M. Piątek 110264
- GABA mediates NO/cGMP/GSK-3-induced isoflavone accumulation in soybean sprouts**
C. Jiao and Y. Liu 110027
- Function and characterization of novel antioxidant peptides by fermentation with a *wild Lactobacillus plantarum* 60**
L. Chen, Y. Hui, T. Gao, G. Shu and H. Chen 110162
- Gamma ray irradiation: A new strategy to increase the shelf life of salt-reduced hot dog wieners**
I. Rodrigues, A. Baldini, M. Pires, J. Carvalho Barros, R. Fregonesi, C. Gonçalves de Lima and M.A. Trindade 110265
- Effect of dynamic high pressure microfluidization treatment on physical stability, microstructure and carotenoids release of sea buckthorn juice**
A. Abliz, J. Liu, L. Mao, F. Yuan and Y. Gao 110277
- Development of a modified malaxer reel: Influence on mechanical characteristic and virgin olive oil quality and composition**
G. Difonzo, S. Fortunato, A. Tamborrino, G. Squeo, B. Bianchi and F. Caponio 110290
- Enhancement of bioactivity of rice bran by solid-state fermentation with *Aspergillus* strains**
N. Ritthibut, S.-J. Oh and S.-T. Lim 110273
- Microfluidics assisted tragacanth gum based sub-micron curcumin suspension and its characterization**
K. Verma, A. Tarafdar and P.C. Badgujar 110269
- Quality evaluation of Kungpao Chicken as affected by radio frequency combined with ZnO nanoparticles**
L. Ma, M. Zhang, J. Xu and B. Bai 110203
- Structures and physicochemical characterization of enzyme extracted oil bodies from rice bran**
D. Xu, Q. Gao, N. Ma, J. Hao, Y. Yuan, M. Zhang, Y. Cao and C.-T. Ho 109982
- Pre-neutralized crude palm oil as natural colorant and bioactive ingredient in fish sausage prepared from tilapia (*Oreochromis niloticus*)**
M. Chaijan and W. Panpipat 110289
- Short communications**
- Characterization of enterotoxigenic *Staphylococcus aureus* from ready-to-eat seafood (RTES)**
A. Beshiru, I.H. Igbinsosa and E.O. Igbinsosa 110042
- In-situ SAXS investigation of high-pressure triglyceride polymorphism in milk cream and anhydrous milk fat**
J. Vella, Y. Hemar, Q. Gu, Z.R. Wu, N. Li and T. Söhnel 110174
- Special section on 'Recovery, enhancement and functionalization of value-added bioactive materials from food processing by-products'; edited by Dr. Matteo Bordiga and Dr. Harold Corke**
- Special issue on "recovery, enhancement and functionalization of value-added bioactive materials from food processing by-products"**
M. Bordiga and H. Corke 110333