

# LWT—Food Science and Technology

## CONTENTS

Volume 148, August 2021

### Research papers

<b>Functional fermented sausages incorporated with microencapsulated <i>Lactobacillus plantarum</i> BG 112 in Acrycoat S100</b> <i>L.I. Machado Vasconcelos, R.A.d. Silva-Buzanello, D.L. Kalschne, F.R. Scremenin, P.R. Stival Bittencourt, J.T. Gaudêncio Dias, C. Canan and M.P. Corso</i>	<b>111596</b>	<b>Microbial community composition during artificial frosting of dried persimmon fruits</b> <i>X. Chen, Q. Chen, Y. Liu, B. Liu, X. Zhao and X. Duan</i>	<b>111694</b>
<b>The microbial population structure and function of peanut peanut and their effects on aflatoxin contamination</b> <i>Y. Yao, S. Gao, X. Ding, P. Li and Q. Zhang</i>	<b>111285</b>	<b>Evolutions of rheology, microstructure and digestibility of parboiled rice during simulated semi-dynamic gastrointestinal digestion</b> <i>S. Iqbal, P. Zhang, P. Wu, A. Ge, F. Ge, R. Deng and X.D. Chen</i>	<b>111700</b>
<b>Magnetic modified cellulose nanocrystals fabricated using ultrasound-coprecipitation: Characterization and application as pickering emulsion stabilizers</b> <i>X. Hu, S. Zhu, T. Ma, S. Lu, J. Zhao, X. Hu, Y. Song and X. Liao</i>	<b>111680</b>	<b>Molecular cloning, gene overexpression and characterization of glutamate decarboxylase from <i>Enterococcus faecium</i> DO</b> <i>H. Yarabbi, S.A. Mortazavi, M. Yavarmanesh and A. Javadmanesh</i>	<b>111699</b>
<b>Single cell oil production by <i>Trichosporon</i> sp.: Effects of fermentation conditions on fatty acid composition and applications in synthesis of structured triacylglycerols</b> <i>X. Cao, Y. Pan, W. Wei, T. Yuan, S. Wang, L. Xiang and Y. Yuan</i>	<b>111691</b>	<b>Nutrient diversity in 251 Indian rice germplasms and dietary nutrient supply through rice in rice based diets</b> <i>T. Longvah, N.K. Boiroju, V.S.S. Prasad, K.O. Kumar, K. Mangthya, P. Sharma, R. Ananthan and V. Ravindra Babu</i>	<b>111721</b>
<b>Silica lipid hybrid microparticles for the co-encapsulation of linseed oil and coenzyme Q10: Preparation and <i>in vitro</i> characterization</b> <i>J. Huang, L. Wang, N. Li, W. Xie, P. Jiang, L. Liu, L. Chu and Y. Zhou</i>	<b>111704</b>	<b>Changes in volatile compound profiles of cold-pressed berry seed oils induced by roasting</b> <i>S. Mildner-Szkudlarz, M. Różańska, A. Gaca and H.H. Jeleń</i>	<b>111718</b>
<b>Potential of preparing meat analogue by functional dry and wet pea (<i>Pisum sativum</i>) protein isolate</b> <i>H.-G. Zhu, H.-Q. Tang, Y.-Q. Cheng, Z.-G. Li and L.-T. Tong</i>	<b>111702</b>	<b>Role of honey diastase on textural, thermal, microstructural, chemical, and sensory properties of different dodols</b> <i>E.-K. Seow, T.-C. Tan and A.M. Easa</i>	<b>111715</b>
<b>Green extraction using deep eutectic solvents and antioxidant activities of flavonoids from two fruits of <i>Rubia</i> species</b> <i>X.-Q. Chen, Z.-H. Li, L.-L. Liu, H. Wang, S.-H. Yang, J.-S. Zhang and Y. Zhang</i>	<b>111708</b>	<b>Microencapsulation of <i>Spirulina</i> sp. LEB-18 and its incorporation in chocolate milk: Properties and functional potential</b> <i>T.T. Batista de Oliveira, I. Miranda dos Reis, M. Bastos de Souza, E. da Silva Bispo, L. Fonseca Maciel, J.I. Druzian, P.P. Lordelo Guimarães Tavares, A. de Oliveira Cerqueira, E. dos Santos Boa Morte, M.B. Abreu Glória, V. Lima Deus and L.R. Radomille de Santana</i>	<b>111674</b>
<b>Evaluating and predicting egg quality indicators through principal component analysis and artificial neural networks</b> <i>L.H. Malfatti, A. Zampar, A.C. Galvão, W. da Silva Robazza and M.M. Boiago</i>	<b>111720</b>	<b>Stability and <i>in vitro</i> digestion of high purity diacylglycerol oil-in-water emulsions</b> <i>N. Liu, N. Li, M. Faiza, D. Li, X. Yao and M. Zhao</i>	<b>111744</b>

<b>Characterization of key aroma compounds in pixian broad bean paste through the molecular sensory science technique</b> <i>C. Zhao, W. Fan and Y. Xu</i>	111743	<b>Physicochemical characterization, bioactive compounds, in vitro antioxidant activity, sensory profile and consumer acceptability of fermented alcoholic beverage obtained from Caatinga passion fruit (<i>Passiflora cincinnata</i> Mast.)</b> <i>R.T.S. Santos, A.C.T. Biasoto, A.C.P. Rybka, C.D.P.C. Castro, S.T. Aidar, G.S.C. Borges and F.L.H. Silva</i>	111714
<b>Analysis of the relationship between heterocyclic amines and the oxidation and thermal decomposition of protein using the dry heated soy protein isolate system</b> <i>J. Xi and Y. Chen</i>	111738	<b>Interaction between gliadin/glutenin and starch granules in dough during mixing</b> <i>M. Li, Q. Yue, C. Liu, X. Zheng, J. Hong, N. Wang and K. Bian</i>	111624
<b>Comparison of apple polyphenol-gelatin binary complex and apple polyphenol-gelatin-pectin ternary complex: Antioxidant and structural characterization</b> <i>D. Lin, L. Xiao, Y. Wen, W. Qin, D. Wu, H. Chen, Q. Zhang and Q. Zhang</i>	111740	<b>Whey protein isolate-lignin complexes as encapsulating agents for enhanced survival during spray drying, storage, and <i>in vitro</i> gastrointestinal passage of <i>Lactobacillus reuteri</i> KUB-ACS</b> <i>P. Diêp Huy Vũ, A. Rodklongtan and P. Chitprasert</i>	111725
<b>Metabolomic approaches to analyze the seasonal variations of amino acid, 5'-Nucleotide, and lipid profile of clam (<i>Ruditapes philippinarum</i>)</b> <i>Z. Zhou, Y.-Y. Zhang, J.-X. Gao, L.-X. Ma, X.-H. Huang, J. Zheng, X.-P. Dong and L. Qin</i>	111709	<b>Antioxidant and anti-staphylococcal activity of polyphenolic-rich extracts from Ataulfo mango seed</b> <i>C. Torres-León, B. de Azevedo Ramos, M.T. dos Santos Correia, M.G. Carneiro-da-Cunha, N. Ramirez-Guzman, L.C. Alves, F.A. Brayner, J. Ascacio-Valdes, O.B. Álvarez-Pérez and C.N. Aguilar</i>	111653
<b>Enhancement of fructan extraction from garlic and fructooligosaccharide purification using an activated charcoal column</b> <i>S. R. J. Krishna, M. Sankaranarayanan and U. Antony</i>	111703	<b>Determination of the biosafety of potential probiotic <i>Enterococcus faecalis</i> and <i>Enterococcus faecium</i> strains isolated from traditional white cheeses</b> <i>O. Oruc, O. Cetin, D. Onal Darilmaz and Z.N. Yüsekdag</i>	111741
<b>Lactic microbiota of the minas artisanal cheese produced in the serro region, Minas Gerais, Brazil</b> <i>L.A. Nero, M. Andretta, T.T. Almeida, L.R. Ferreira, A.C. Camargo, R.S. Yamatogi, A.F. Carvalho and D.R. Call</i>	111698	<b>Palatable functional cucumber juices supplemented with polyphenols-rich herbal extracts</b> <i>A.M. Saad, A.S. Mohamed, M.T. El-Saadony and M.Z. Sitohy</i>	111668
<b>A comparison of microbial communities and volatile compounds in wheat Qu from different geographic locations</b> <i>C. Xiao, L. Wang, Y.-G. Zhang, T.-Y. Tu, S.-T. Wang, C.-H. Shen, H.-W. Yuan and X.-Z. Zhong</i>	111756	<b>Sodium reduction in “spam-like” product elaborated with mechanically separated tilapia meat</b> <i>E.A. dos Santos, A.E.C. Ribeiro, A.R. Oliveira, M.L.G. Monteiro, E.T. Márscico, M. Morgano, M. Caliari and M.S. Soares Júnior</i>	111676
<b>Highly sensitive glutamate biosensor based on platinum nanoparticles decorated MXene-Ti<sub>3</sub>C<sub>2</sub>T<sub>x</sub> for L-glutamate determination in foodstuffs</b> <i>J. Liu, Y. Fan, G. Chen and Y. Liu</i>	111752	<b>Effect of drying process on oil, phenolic composition and antioxidant activity of avocado (cv. Hass) fruits harvested at two different maturity stages</b> <i>M.S. Alkaltheram, N. Uslu, M.M. Özcan, A.M. Salamatullah, I.A. Mohamed Ahmed and K. Hayat</i>	111716
<b>Rheological, sensorial and volatile profiles of symbiotic kefirs produced from cow and goat milk containing varied probiotics in combination with fructooligosaccharide</b> <i>I. Buran, C. Akal, S. Ozturkoglu-Budak and A. Yetisemiyen</i>	111748	<b>The study of the potential application of nanofiber microcapsules loading lactobacillus in targeted delivery of digestive tract <i>in vitro</i></b> <i>X. Chang, M.T. Lambo, D. Liu and X. Li</i>	111692
<b>Perspectives of <i>Bacillus coagulans</i> MTCC 5856 in the production of fermented dairy products</b> <i>F.V. Lavrentev, M.S. Ashikhmina, S.A. Ulasevich, O.V. Morozova, O.Y. Orlova, E.V. Skorb and N.V. Iakovchenko</i>	111591	<b>Differential specificities of polyphenol oxidase from lotus seeds (<i>Nelumbo nucifera</i> Gaertn.) toward stereoisomers, (-)-epicatechin and (+)-catechin: Insights from comparative molecular docking studies</b> <i>J. Li, Z.-y. Deng, Y. He, Y. Fan, H. Dong, R. Chen, R. Liu, R. Tsao and X. Liu</i>	111728
	111623		

<b>Preparation and characterization of chitosan flake and chitosan nanopowder gels: A comparative study of rheological, thermal and morphological perspectives</b>	111771	<b>Pectin-sodium caseinat hydrogel containing olive leaf extract-nano lipid carrier: Preparation, characterization and rheological properties</b>	111757
<i>T.A. Wani, F.A. Masoodi and R. Akhter</i>		<i>F.A. Nobari Azar, A. Pezeshki, B. Ghanbarzadeh, H. Hamishehkar, M. Mohammadi, S. Hamdipour and H. Daliri</i>	
<b>Simulation of coffee beans contamination by <i>Aspergillus</i> species under different environmental conditions and the biocontrol effect by <i>Saccharomyces cerevisiae</i></b>	111610	<b>Investigation of the antimicrobial mode of action of sodium acid sulfate and potassium acid sulfate</b>	111719
<i>T.T.d. Neves, R.M. Brandão, R.B. Barbosa, M.d.G. Cardoso, L.R. Batista and C.F. Silva</i>		<i>C. McDaniel, X.M. Teng, D. Jaroni and R. Jadeja</i>	
<b>Impact of sturgeon gelatin hydrolysates (SGH) on physicochemical and microbiological properties of fat-free set-type yogurt</b>	111665	<b><i>Mesona chinensis</i> polysaccharides promote molecular crosslinking and gel formation of debranched waxy maize starch</b>	111773
<i>S.P. Ghoshlaghi, M.A. Khaledabad, M. Nikoo, J.M. Regenstein and H.A. Gavighi</i>		<i>W. Xiao, M. Shen, Y. Ren, L. Rong, W. Liu, X. Chen, J. Yang, J. Li and J. Xie</i>	
<b>Development of multi-strain probiotic cheese: Nisin production in food and gut</b>	111706	<b>Impacts of unit operation of cheese manufacturing on the aflatoxin M1 level: A global systematic review and meta-analysis</b>	111772
<i>S. Langa, A. Peirotén, P. Gaya, C. Escudero, E. Rodríguez-Mínguez, J.M. Landete and J.L. Argúes</i>		<i>E. Sarmast, A.A. Fallah, T. Jafari and A. Mousavi Khanegah</i>	
<b>Digestibility and stability of ultrasound-treated fish oil emulsions prepared by water-soluble bitter almond gum glycated with caseinate</b>	111697	<b>Effects of hydroxyethyl cellulose and sodium alginate edible coating containing asparagus waste extract on postharvest quality of strawberry fruit</b>	111770
<i>P. Rahimi, E. Hosseini, E. Rousta and H. Bostar</i>		<i>C. Liu, T. Jin, W. Liu, W. Hao, L. Yan and L. Zheng</i>	
<b>In silico modelling of apo-lactoferrin under simulated gastric conditions: Structural dynamics, binding with <math>\beta</math>-lactoglobulin and <math>\alpha</math>-lactalbumin, and functional implications</b>	111726	<b>Characterization of salt-preserved orange peel using physico-chemical, microbiological, and sensory analyses</b>	111769
<i>K.K. Darmawan, T.C. Karagiannis, J.G. Hughes, D.M. Small and A. Hung</i>		<i>S. Deba-Rementeria, M. Zugazua-Ganado, O. Estrada, J. Regefalk and L. Vázquez-Araújo</i>	
<b>The effect of linalool, limonene and sabinene on the thermal stability and structure of rabbit meat myofibrillar protein under malondialdehyde-induced oxidative stress</b>	111707	<b>Relationship between total cell counts and exopolysaccharide production of <i>Streptococcus thermophilus</i> T9 in reconstituted skim milk</b>	111775
<i>Z. Wang, Z. He, D. Zhang, X. Chen and H. Li</i>		<i>E. Korcz, L. Varga and Z. Kerényi</i>	
<b>Effect of polymeric proanthocyanidin on the physicochemical and <i>in vitro</i> digestive properties of different starches</b>	111713	<b>Ultrasound-treated lupin (<i>Lupinus albus</i> L.) flour: Protein- and fiber-rich ingredient to improve physical and textural quality of bread with a reduced glycemic index</b>	111767
<i>J. Xu, X. Li, J. Chen, T. Dai, C. Liu and T. Li</i>		<i>E. Yaver and N. Bilgiçli</i>	
<b>Physico-chemical properties of reduced-fat biscuits prepared using O/W cellulose-based pickering emulsion</b>	111745	<b>Temporal dynamics of probiotic <i>Lacticaseibacillus casei</i> and <i>rhamnosus</i> abundance in a fermented dairy product evaluated using a combination of cultivation-dependent and -independent methods</b>	111750
<i>Y. Xie, Y. Lei, J. Rong, X. Zhang, J. Li, Y. Chen, H. Liang, Y. Li, B. Li, Z. Fang, X. Luo, Y. Pei, C. Zhong and S. Liu</i>		<i>Y. Berezhnaya, I. Bikayeva, A. Gachkovskaya, A. Demidenko, N. Klimenko, A. Tyakht, O. Volokh and D. Alexeev</i>	
<b>Low molecular weight fucoidan prepared by fucoidanase degradation – A promising browning inhibitor</b>	111739	<b><i>Pleurotus ostreatus</i>: A potential concurrent biotransformation agent/ingredient on development of functional foods (cookies)</b>	111727
<i>Y. Wang, D. Niu, F. Que, Y. Li and Q. Chen</i>		<i>E. Espinosa-Páez, C.E. Hernández-Luna, S. Longoria-García, P.A. Martínez-Silva, I. Ortiz-Rodríguez, M.T. Villarreal-Vera and C.M. Cantú-Saldaña</i>	
<b>Isolation and identification of lactobacilli from traditional yogurts as potential starter cultures</b>	111774	<b>Effect of <i>Yarrowia lipolytica</i> RO25 cricket-based hydrolysates on sourdough quality parameters</b>	111760
<i>O.F. Celik, A.H. Con, H. Saygin, N. Şahin and H. Temiz</i>		<i>S. Rossi, L. Parrotta, S. Del Duca, M.D. Rosa, F. Patrignani, O. Schluter and R. Lanciotti</i>	

<b>Encapsulation of α-tocopherol in whey protein isolate/chitosan particles using oil-in-water emulsion with optimal stability and bioaccessibility</b> <i>W. Xu, K. Lv, W. Mu, S. Zhou and Y. Yang</i>	111724	<b>Effect of date palm (<i>Phoenix dactylifera</i> L.) spikelets extract on the physicochemical and microbial properties of set-type yogurt during cold storage</b> <i>I.A. Almusallam, I.A. Mohamed Ahmed, E.E. Babiker, F.Y. Al-Juhaimi, A. Saleh, A.A. Qasem, S. Al Maiman, M.A. Osman, K. Ghafoor, H.A. Hajji and A.S. Al-Shawaker</i>	111762
<b>Evaluation of prebiotic mannooligosaccharides obtained from spent coffee grounds for nutraceutical application</b> <i>C. Wongsiridetchai, V. Jonjaroen, T. Sawangwan, T. Charoenrat and S. Chantorn</i>	111717	<b>High-gravity brewing without adjuncts – The effect on beer parameters</b> <i>T. Kinčl, P. Dostálek, T. Brányik and J. Olšovská</i>	111755
<b>Buffalo milk protein concentrate 60: Effect of skim milk heat treatment on its reconstitutability and functionality</b> <i>A.T. Patil, G.S. Meena, N. Upadhyay, Y. Khetra, A.K. Singh and S.G. Borad</i>	111638	<b>Extract isolated from cranberry pomace as functional ingredient in yoghurt production: Technological properties and digestibility studies</b> <i>G. Zygmantaitė, M. Keršienė, I. Jasutienė, A. Šipailienė, P.R. Venskutonis and D. Leskauskaitė</i>	111751
<b>Fabrication of gallic acid loaded yeast (<i>Saccharomyces cerevisiae</i>) microcapsules: Effect of plasmolysis treatment and solvent type on bioactivity and release kinetics</b> <i>K. Karaman</i>	111640	<b>Improvement in bioactive, functional, structural and digestibility of potato protein and its fraction patatin via ultra-sonication</b> <i>M. Hussain, A. Qayum, X. Zhang, X. Hao, L. Liu, Y. Wang, K. Hussain and X. Li</i>	111747
<b>Enzymatic lipophilization of d-borneol extracted from <i>Cinnamomum camphora</i> chvar. Borneol seed</b> <i>Z. Dong, Y. Zhao, J. Chen, M. Chang, X. Wang, Q. Jin and X. Wang</i>	111801	<b>Comprehensive evaluation of high temperature tolerance of six rice varieties during grain-filling period based on key starch physicochemical indexes</b> <i>D. Yao, J. Wu, Q. Luo, H. Shen, W. Zhuang, G. Xiao, J. Li, Y. Li, Q. Deng, D. Lei and B. Bai</i>	111804
<b>Contribution of ultrasound and conventional hot water to the inactivation of <i>Rhizopus stolonifer</i> in sweet potato</b> <i>L. Li, M. Zhang, H.-N. Sun and T.-H. Mu</i>	111797	<b>Effects of fermentable carbohydrates on the quality properties and <i>in vitro</i> digestibility of Yiyang rice cake</b> <i>C. Yang, Z. Liu, M. Zhang, M.W. Woo, S. Li, H. Xiong and Q. Zhao</i>	111800
<b>Microbiological and sensory evaluation of meat sausage using thyme (<i>Thymus vulgaris</i>, L.) essential oil and powdered beet juice (<i>Beta vulgaris</i> L., Early Wonder cultivar)</b> <i>L.Z. Lages, M. Radünz, B.T. Gonçalves, R. Silva da Rosa, M.V. Fouchy, R. de Cássia dos Santos da Conceição, M.A. Gularte, C.R. Barboza Mendonça and E.A. Gandra</i>	111794	<b>Concurrent inoculations of <i>Oenococcus oeni</i> and <i>Lachancea thermotolerans</i>: Impacts on non-volatile and volatile components of spent coffee grounds hydrolysates</b> <i>Y. Liu, R.H. Seah, M.S. Abdul Rahaman, Y. Lu and S.Q. Liu</i>	111795
<b>Impacts of high hydrostatic pressure processing on the structure and properties of pectin</b> <i>L. Zhong, X. Li, M. Duan, Y. Song, N. He and L. Che</i>	111793	<b>Microbial–physicochemical integrated analysis of kombucha fermentation</b> <i>C.D. Barbosa, A.P. Trovatti Uetanabaro, W.C. Rodrigues Santos, R.G. Caetano, H. Albano, R. Kato, G.P. Cosenza, A. Azeredo, A. Góes-Neto, C.A. Rosa, P. Teixeira, V.O. Alvarenga and I.C. Alves Lacerda</i>	111788
<b>A validated HPLC – FLD method for the determination of mycotoxin levels in sun dried fermented cocoa beans: Effect of cola nut extract and powder</b> <i>V.O. Kyei-Baffour, J.E. Kongor, G. Anyebuno, A.S. Budu, S.K. Firibui and E.O. Afoakwa</i>	111790	<b>Community level physiological profiling of reduced or replaced salt fresh sausage inoculated with <i>Escherichia coli</i> ATCC 25922</b> <i>A. Freitag, M. Cluff, A.C. Hitzeroth, L. van Wyngaardt, A. Hugo and C.J. Hugo</i>	111786
<b>Self-assembly potential of bioactive peptides from Norwegian sea cucumber <i>Parastichopus tremulus</i> for development of functional hydrogels</b> <i>J. Mildenberger, M. Remm and M. Atanassova</i>	111678	<b>Spatial distribution of total polyphenols in multi-type of tea using near-infrared hyperspectral imaging</b> <i>Y. Wang, Y. Liu, Y. Chen, Q. Cui, L. Li, J. Ning and Z. Zhang</i>	111737
<b>Whey protein isolate-dextran conjugates: Decisive role of glycation time dependent conjugation degree in size control and stability improvement of colloidal nanoparticles</b> <i>Q. Liu, H. Cui, B. Muhoza, K. Hayat, S. Hussain, M.U. Tahir, X. Zhang and C.-T. Ho</i>	111766	<b>Use of aniseed cold-pressed by-product as a food ingredient in muffin formulation</b> <i>G. Göksen and H.I. Ekiz</i>	111722

<b>Acrylamide content in French fries prepared with vegetable oils enriched with <math>\beta</math>-cyclodextrin or <math>\beta</math>-cyclodextrin-carvacrol complexes</b> A.J. Pérez-López, L. Noguera-Artiaga, S. López-Miranda González, P. Gómez-San Miguel, B. Ferrández and Á.A. Carbonell-Barrachina	<b>Antagonistic effects of amylopectin and amylose molecules on the starch inter- and intramolecular interactions during retrogradation</b> C. Li and Y. Hu	111942
<b>Fate of <i>Salmonella</i> spp. in fresh-cut papaya (<i>Carica papaya L.</i>) at different storage temperature and relative humidity</b> A. Singh and V. Yemmireddy	<b>Special section on 'Emerging Processing Technologies to Improve the Safety and Quality of Foods'; edited by Dr. Amin Mousavi Khaneghah and Dr. Mohsen Gavahian</b>	
<b>Effect of cellulose powder content on the water sorption, glass transition, mechanical relaxation, and caking of freeze-dried carbohydrate blend and food powders</b> A.E. Alvino Granados and K. Kawai	<b>Novel technologies for extending the shelf life of drinking milk: Concepts, research trends and current applications</b> P. D'Incecco, S. Limbo, J.A. Hogenboom and L. Pellegrino	111746
<b>Microencapsulation by spray drying of omega-3 lipids extracted from oilseeds and microalgae: Effect on polyunsaturated fatty acid composition</b> N. Castejón, P. Luna and F.J. Señoráns	<b>Influence of ohmic heating on the structural and immunoreactive properties of soybean proteins</b> R.N. Pereira, R.M. Rodrigues, L. Machado, S. Ferreira, J. Costa, C. Villa, M.P. Barreiros, I. Mafra, J.A. Teixeira and A.A. Vicente	111710
<b><i>Torulaspora delbrueckii</i> promotes malolactic fermentation in high polyphenolic red wines</b> A. Balmaseda, N. Rozès, A. Bordons and C. Reguant	<b>Microwave heating of dried minced pork slices with different fat content: An assessment of dielectric response and quality properties</b> B. Yan, X. Jiao, H. Yang, K. Jiang, J. Huang, J. Zhao, H. Zhang, W. Chen and D. Fan	111729
<b>Antioxidant and cytoprotective effects of synthetic peptides identified from <i>Kluyveromyces marxianus</i> protein hydrolysate: Insight into the molecular mechanism</b> S. Mirdamadi, M. Mirzaei, N. Soleymanzadeh, M. Safavi, N. Bakhtiari and M. Zandi	<b>Improving the quality and reducing oil absorption of fried potato chips by ultrasound pretreatment</b> J. Zhang, T. Xie and L. Fan	111763
<b>Initial purification of antimicrobial fermentation metabolites from <i>Paecilomyces cicadae</i> and its antimicrobial mechanism</b> Q.-W. Cen, Z.-Y. Wang, Z.-X. Tang, Y. Zhang, T. Chen, D.-W. Xue, M.-F. Xu, X.-L. Bai, T. Zhou and L.-E. Shi	<b>Use of modified atmosphere packaging combined with essential oils for prolonging post-harvest shelf life of mango (cv. Banganapalli and cv. Totapuri)</b> A.B. Perumal, R.B. Nambiar, P.S. Sellamuthu and R.S. Emmanuel	111662
<b>Lipidomics study on the molecular changes of eicosapentaenoic and docosahexaenoic acyl structured glycerides during enzyme-catalysis and chemocatalysis</b> M. Zhang, W. Lu, H. Yang, P. Zheng, H. Xie, K. Chen, J. Xue and Q. Shen	<b>Application of chemometrics to assess the influence of ultrasound and chemical sanitizers on vegetables: Impact on natural microbiota, <i>Salmonella Enteritidis</i> and physicochemical nutritional quality</b> E.M.R. Pelissari, K.V. Covre, D.K.A. do Rosario and J.F.B. de São José	111711
<b>Antifungal activity of peracetic acid against toxicogenic fungal contaminants of maize and barley at the postharvest stage</b> C. Luz, R. Carbonell, J.M. Quiles, R. Torrijos, T. de Melo Nazareth, J. Mañes and G. Meca	<b>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</b>	
<b>In-house and on-field validation of the multiplex PCR assay developed for authentication of three commercially important shrimp species</b> L. Wilwe, R. JeyaShakila, B. Sivaraman, B.B. Nayak, H.S. Kumar, A.K. Jaiswar, V.P. Ratrey and G. Jeyasekaran	<b>Increased stability of curcumin-loaded pickering emulsions based on glycated proteins and chitooligosaccharides for functional food application</b> J. Yu, Q. Wang, H. Zhang, X. Qin, H. Chen, H. Corke, Z. Hu and G. Liu	111742
<b>Development and characterization of starch films prepared by extrusion blowing: The synergistic plasticizing effect of water and glycerol</b> W. Gao, J. Zhu, X. Kang, B. Wang, P. Liu, B. Cui and A.M. Abd El-Aty	<b>Influence of phenolic compounds on the structural characteristics, functional properties and antioxidant activities of Alcalase-hydrolyzed protein isolate from <i>Cinnamomum camphora</i> seed kernel</b> X. Yan, G. Zhang, J. Zhao, M. Ma, X. Bao, Z. Zeng, X. Gong, P. Yu, X. Wen and D. Gong	111799
	111820	