

Table of Contents ..... i  
 JFS Masthead ..... iv  
 Industrial Application Briefs ..... v

**R: CONCISE REVIEWS/HYPOTHESES IN FOOD SCIENCE**

Mechanochemistry in Thermomechanical Processing of Foods: Kinetic Aspects—Xuewei Zhao, Yimin Wei, Zhangcun Wang, Fengliang Chen, and Peiqi Zhang ..... R134  
 Egg Yolk Phosvitin and Functional Phosphopeptides—Review—Himali Samaraweera, Wan-gang Zhang, Eun Joo Lee, and Dong U. Ahn ..... R143

**C: FOOD CHEMISTRY**

Optimization of the Enzymatic Hydrolysis of Blue Shark Skin—Julio C. Rodríguez-Díaz, Louise E. Kurozawa, Flavia M. Netto, Miriam D. Hubinger ..... C938  
 Proximate Composition, Total Phenolic Content, and Antioxidant Activity of Seagrape (*Caulerpa lentillifera*)—Van Tang Nguyen, Jimn-Pyng Ueng, and Guo-Jane Tsai ..... C950  
 Antioxidant Activity and Protective Effect Against Plasmid DNA Strand Scission of Leaf, Bark, and Heartwood Extracts from *Acacia catechu*—Sanjay Guleria, A.K. Tiku, Gurjinder Singh, Dhiraj Vyas, and Ashwani Bhardwaj ..... C959  
 Phenolic Composition, Isolation, and Structure of a New Deoxyloganic Acid Derivative from Dhokar and Gemri-Dhokar Olive Cultivars—Ghayth Rigane, Ridha Ben Salem, Sami Sayadi, and Mohamed Bouaziz ..... C965

Levels of Glutathione and Related Enzymes in Yellowtail Fish Muscle Subjected to Ice Storage in a Modified Atmosphere—Shota Tanimoto, Xing An Song, Morihiko Sakaguchi, Tatsuya Sugawara, and Takashi Hirata ..... C974

Physicochemical Properties of Monosodium Glutamate-Compounded Tapioca Starch Exceeds Those of Simple Heat-Moisture Treated Starch—Takahiro Yagishita, Koichi Ito, Eiji Yokomizo, Shigeru Endo, and Koji Takahashi ..... C980

Antioxidant and Antiinflammation Capacities of Some Pear Cultivars—Xia Li, Wen-Yuan Gao, Li-Jing Huang, Jun-Ying Zhang, and Xin-Hua Guo ..... C985

Comparative Analysis of the Chemical Composition and Antioxidant Activity of Red (*Psidium cattleianum*) and Yellow (*Psidium cattleianum* var. *lucidum*) Strawberry Guava Fruit—Renata Bieglmeyer, Juliana Maria Mello Andrade, Ana Lúcia Abov, Miriam Anders Apel, Roger Remy Dresch, Rafaela Marin, Maria do Carmo Bassols Raseira, and Amélia Teresinha Henriques ..... C991

A Novel  $\beta$ -Glucosidase from *Sporidiobolus pararoseus*: Characterization and Application in Winemaking—Milla A. Baffi, Thaise Tobal, João Henrique G. Lago, Rodrigo S.R. Leite, Maurício Boscolo, Eleni Gomes, and Roberto Da-Silva ..... C997

Interactions between Hemoglobin and Cod Muscle Constituents following Treatment at Extreme pH Values—Patroklos Varelziz, Konstantinos G. Adamopoulos, and Herbert O. Hultin ..... C1003

Selective Removal of the Violet Color Produced by Anthocyanins in Procyanidin-Rich Unfermented Cocoa Extracts—Taylor C. Wallace, and M. Monica Giusti ..... C1010

**On the cover:** SEM image of vascular bundles in fresh-cut cubes of cantaloupe, from "Physiological, Volatile, and SEM Surface Effects Resulting From Cutting and Dipping Treatments in Cantaloupe" by John C. Beaulieu, Bruce F. Ingber, and Jeanne M. Lea; p S419.



R: Concise Reviews in Food Science  
 C: Food Chemistry  
 E: Food Engineering & Physical Properties  
 M: Food Microbiology & Safety  
 S: Sensory & Food Quality  
 N: Nanoscale Food Science  
 H: Health, Nutrition & Food  
 T: Toxicology & Chemical Food Safety



Thermal Denaturation of Tilapia Myosin and Its Subunits as Affected by Constantly Increasing Temperature—*Zachary Harold Reed, William Guilford, and Jae Won Park* .....C1018

Partial Replacement of Pork Back-Fat by Vegetable Oils in Burger Patties: Effect on Oxidative Stability and Texture and Color Changes during Cooking and Chilled Storage—*J.G. Rodríguez-Carpena, D. Morcuende, and M. Estévez* .....C1025

Volatile Compounds and Sensory Analysis of Both Harvests of Double-Cut Yakima Peppermint (*Mentha piperita* L.)—*Michael Z. Chen, Laurence Trinnaman, Kathryn Bardsley, Craig J. St Hilaire, and Neil C. Da Costa* .....C1032

Blackberry Seed Extracts and Isolated Polyphenolic Compounds Showing Protective Effect on Human Lymphocytes DNA—*Dejan Godevac, Vele Tešević, Vlatka Vajs, Slobodan Milosavljević, and Miroslava Stanković* .....C1039

Kinetics of 3-Deoxy-D-Erythro-Hexos-2-Ulose in Unifloral Honey—*Elena Arena, Gabriele Ballistreri, and Biagio Fallico* .....C1044

Thermophysical Characterization of Tilapia Myosin and Its Subfragments—*Zachary H. Reed, Jae W. Park* .....C1050

Effect of  $\gamma$ -Irradiation on Bioactivity, Fatty Acid Compositions and Volatile Compounds of Clary Sage Seed (*Salvia sclarea* L.)—*Hasan Yalcin, Ismet Ozturk, Eray Tidukcu, and Osman Sagdic* .....C1056

Effects of Anticaking Agents and Relative Humidity on the Physical and Chemical Stability of Powdered Vitamin C—*Rebecca A. Lipasek, Lynne S. Taylor, and Lisa J. Maurer* .....C1062

Changes in Carotenoids, Ascorbic Acids, and Quality Characteristics by the Pickling of Paprika (*Capsicum Annum* L.) Cultivated in Korea—*Jihyun Park, Suna Kim, and Bekyung Moon* .....C1075

Comprehensive Analysis of Umami Compounds by Ion-Pair Liquid Chromatography Coupled to Mass Spectrometry—*Leon Coulier, Richard Bas, Maarten Hekman, Bianca J. C. van der Werff, Maurits Burgering, and Uwe Thissen* .....C1081

Phenolics and Antioxidant Capacity of Table Grape (*Vitis vinifera* L.) Cultivars Grown in Chile—*Mariane Lutz, Katterin Jorquera, Beatriz Cancino, Rene Ruby, and Carolina Henriquez* .....C1088

Effect of Temperature and Some Added Compounds on the Stability of Blood Orange Marmalade—*Fabio Licciardello and Giuseppe Muratore* .....C1094

Metastable Radicals and Intrinsic Chemiluminescence from Soy Proteins—*Christopher M. Liebold, Qingsin Lei, William L. Boatright, and M. Shah Jahan* .....C1101

## E: FOOD ENGINEERING AND PHYSICAL PROPERTIES

Evaluation of Green Tea Extract as a Glazing Material for Shrimp Frozen by Cryogenic Freezing—*Srijanani Sundararajan, Alfredo Prudente, J. David Bankston, Joan M. King, Paul Wilson, and Subramaniam Sathivel* .....E511

Gelation, Oxygen Permeability, and Mechanical Properties of Mammalian and Fish Gelatin Films—*R.J. Avena-Bustillos, B. Chiou, C.W. Olsen, P.J. Bechtel, D.A. Olson, and T.H. Meugh* .....E519

Inactivation of Vegetative Cells by Continuous High-Pressure Processing: New Insights on the Contribution of Thermal Effects and Release Device—*George A. Cavender and William L. Kerr* .....E525

## M: FOOD MICROBIOLOGY AND SAFETY

Preservation of Acidified Cucumbers with a Combination of Fumaric Acid and Cinnamaldehyde That Target Lactic Acid Bacteria and Yeasts—*Ilenys M. Pérez-Díaz* .....M473

Survival of *Escherichia coli* O157:H7 in Meat Product Brines Containing Antimicrobials—*Jeremy M. Adler, Ifigenia Geomaras, Olesandr A. Byelashov, Keith E. Belk, Gary C. Smith, and John N. Sofos* .....M478

Prevalence, Characterization, and Antimicrobial Resistance of *Aeromonas* Strains from Various Retail Food Products in Mumbai, India—*Vandan Nagar, Ravindranath Shashidhar, and Jayant R. Bandekar* .....M486

Antifungal Activity of *Lactobacillus fermentum* Te007, *Pediococcus pentosaceus* Te010, *Lactobacillus pentosus* G004, and *L. paracasi* D5 on Selected Foods—*Belal J. Mubialdin, Zaiton Hassan, and Sajaa Kh. Sadon* .....M493

Efficacy of Cold-Pressed Terpeneless Valencia Oil and Its Primary Components on Inhibition of *Listeria* Species by Direct Contact and Exposure to Vapors—*Erin M. Shannon, Sara R. Milillo, Michael G. Johnson, and Steven C. Ricke* .....M500

Use of Taiwanese Ropy Fermented Milk (TRFM) and *Lactococcus lactis* subsp. *cremoris* Isolated from TRFM in Manufacturing of Functional Low-Fat Cheeses—*Ming-Lun Chiang, Hsi-Chia Chen, Sheng-Yao Wang, Yueh-Ling Hsieh, and Ming-Ju Chen* .....M504

Internal Transcribed Spacer as a Target to Assess Yeast Biodiversity in Italian Taleggio PDO Cheese—*Maria L. Giannino, Joanna N. Buffoni, Elisabetta Massone, and Maria Feligini* .....M511

Effect of Grape Pomace Extracts Obtained from Different Grape Varieties on Microbial Quality of Beef Patty—*Osman Sagdic, Ismet Ozturk, Mustafa Tahsin Yilmaz, and Hasan Yetim* .....M515



## S: SENSORY AND FOOD QUALITY

Physiological, Volatile, and SEM Surface Effects Resulting from Cutting and Dipping Treatments in Cantaloupe—  
*John C. Beaudieu, Bruce F. Ingber, and Jeanne M. Lea*.....S415

Effect of Freezing Temperature on the Color of Frozen Salmon—*Silje Ottestad, Grethe Enersen, and Jens Petter Wold*.....S423

Total Phenolic Content, Consumer Acceptance, and Instrumental Analysis of Bread Made with Grape Seed Flour—*Clifford Hoye, Jr. and Carolyn F. Ross*.....S428

Quality of Shell Eggs Pasteurized with Heat or Heat-Ozone Combination during Extended Storage—*J.J. Perry, L.E. Rodriguez-Saona, and A.E. Yousef*.....S437

Chemical Stability of Extra-Virgin Olive Oil Added with Oregano Essential Oil—*Claudia M. Asensio, Valeria Nepote, and Nelson R. Grosso*.....S445

Desalination of Fish Sauce by Electrodialysis: Effect on Selected Aroma Compounds and Amino Acid Compositions—*Nathamol Chindapan, Sakamon Devalastin, Naphaporn Chiewchan, and Shyam S. Sablani*.....S451

Preferences for Berries Among Consumers in Southern Chile: Blueberries Are Produced but Are They Consumed?—  
*Berta Schmettler, Horacio Miranda, José Sepúlveda, Mariana Denegri, Marcos Mora, and Germán Lobos*.....S458

## N: NANOSCALE FOOD SCIENCE, ENGINEERING, AND TECHNOLOGY

Innovative Composite Films of Chitosan, Methylcellulose, and Nanoparticles—*Stefania Mura, Francesco Corrias, Giuseppe Stano,*

*Massimo Piccinini, Nicola Sechi, Daniela Marongiu, Plinio Innocenzi, Joseph Inudayaraj, and Gian F. Greppi*.....N54

## H: HEALTH, NUTRITION, AND FOOD

Effects of Spray Drying on Antioxidant Capacity and Anthocyanidin Content of Blueberry By-Products—  
*Kar Lim Mitzi Ma, and Kirk D. Dolan*.....H156

*Angelica Acutiloba* Root Alleviates Advanced Glycation End-Product-Mediated Renal Injury in Streptozotocin-Diabetic Rats—*I-Min Liu, Thing-Fong Tzeng, Shorong-Shii Liou, and Chia Ju Chang*.....H165

Cruciferous Vegetable Phytochemical Sulforaphane Affects Phase II Enzyme Expression and Activity in Rat Cardiomyocytes through Modulation of Akt Signaling Pathway—*Emannuela Leoncini, Marco Malaguti, Cristina Angeloni, Elisa Motori, Daniele Fabbri, and Silvana Hrelia*.....H175

Supercritical CO<sub>2</sub> Decaffeination of Unroasted Coffee Beans Produces Melanoidins with Distinct NF- $\kappa$ B Inhibitory Activity—*Yumin Chen, Peter H. Brown, Kang Hu, Richard M. Black, Ronald L. Prior, Boxin Ou, and Yi-Fang Chu*.....H182

## T: TOXICOLOGY AND CHEMICAL FOOD SAFETY

Inhibitory Effects of Glycoprotein Isolated from *Laminaria japonica* on Lipopolysaccharide-Induced Pro-Inflammatory Mediators in BV2 Microglial Cells—*Hye-Young Park, Min-Ho Han, Gi-Young Kim, Nam Deuk Kim, Taek-Jeong Nam, and Yung Hyun Choi*.....T156

Antioxidant and Antiproliferation Effects of Extractable and Nonextractable Polyphenols Isolated from Apple Waste Using Different Extraction Methods—*Wei Wei Tou, Robert Prentier, Hao Jing, and Said Ajlouni*.....T163

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