June/July 2009 Volume 74, Number 5

Journal Food Science

Table of Contents	
Page Charge Notice i JFS Masthead i	
JFS Masthead	
Editorial	
Letter to the Editor	ii
Erratum	
C: Food Chemistry	-
Thermal Sensitivity of Some Plantain Micronutrients	
during Deep-Fat Frying-Sylvie Avallone,	
Juan A. Rojas-Gonzalez, Gilles Trystram,	
and Philippe Bohuon	9
Physiological and Genetic Properties of Tomato Fruits	
from 2 Cultivars Differing in Chilling Tolerance at Cold	
Storage-D.Y. Zhao, L. Shen, B. Fan, K.L. Liu, M.M. Yu,	
Y. Zheng, Y. Ding, and J.P. Sheng	8
Effect of Gamma Irradiation on Molecular Structure and	
Physicochemical Properties of Corn Starch—HJ. Chung	
and Q. Liu	3
Kinetic Study of the Quenching Reaction of Singlet	
Oxygen by Common Synthetic Antioxidants (tert-	
Butylhydroxyanisol, tert-di-Butylhydroxytoluene,	
and tert-Butylhydroquinone) as Compared with	
α-Tocopherol—Ji In Kim, Jun Hyun Lee,	
Dong Seong Choi, Bo Mi Won, Mun Yhung Jung,	
and Jiyong Park	2
Seed Viability and Functional Properties of Broccoli	
Sprouts during Germination and Postharvest Storage as	
Affected by Irradiation of Seeds—Catherine K. Waje,	
So-Yun Jun, Yeon-Kyung Lee, Kwang-Deog Moon,	
Yong Hee Choi, and Joong-Ho Kwon	
Effect of Chelating Agents and Spice-Derived Antioxidants	
on Myoglobin Oxidation in a Lipid-Free Model	_
System—Karin Allen and Daren Cornforth	5
Effects of Riboflavin Photosensitization on the	
Degradation of Risphanol A (RDA) in Model and	

Chan	Food Systems—Dong-Oh Ha, Min Kyu Jeong, Uk Park, Min Hee Park, Pahn-Shick Chang, ne Hwan Lee	C380
Authe	Transform Infrared Spectroscopy for Kona Coffe entication—Jun Wang, Soojin Jun, H.C. Bittenbe Gautz, and Qing X. Li	
Plasti and P	Method for the Determination of Adipate cizers in Ham Sausage and Its Application to Kingenetration Studies—D.Y. Wei, M.L. Wang, Z.Y. Ging, H.L. Li, H.N. Zhang, and P.P. Gai	iuo,
Overall and N Pome	Quality and Shelf Life of Minimally Processed dodified Atmosphere Packaged "Ready-to-Eat" granate Arils— <i>Zehra Ayhan</i>	C399
Change Korea Proce Fried	s in the Composition of Raw Tea Leaves from the n Yabukida Plant during High-Temperature ssing to Pan-Fried Kamairi-Cha Green Tea—Mo man, Carol E. Levin, Suk-Hyun Choi, Seung-Un	ende

E: Food Engineering and Physical Properties

Kinetic Study of the Combined Effect of High Hydrosta Pressure and Temperature on the Activity of Lactobacillus delbrueckii ssp. bulgaricus Aminopeptidases—G.I. Katsaros, M.N. Giannoglou, and P.S. Taoukis	tic .E219
Influence of Extrusion-Cooking Parameters on Some Quality Aspects of Precooked Pasta-Like Products—A. Wójtowicz and L. Mościcki	.E226
Magnetic Resonance Temperature Mapping of Microwave-Fried Chicken Fingers—Isil Barutcu, Michael J. McCarthy, Young-Seob Seo,	Food
and Serpil Sahin Inverse Method to Estimate Kinetic Degradation Parameters of Grape Anthocyanins in Wheat Flour U Simultaneously Changing Temperature and Moisture—KPK Lai KD, Dolan and PKW Na	.E234 Inder

Journal Food Science

Fick's Law Classical Modeling—Huu-Thuan Bui, Joseph Makhlouf, and Cristina Ratti	Probiotic Cheddar Cheese: Influence of Ripening Temperatures on Proteolysis and Sensory Characteristics of Cheddar Cheeses— L. Ong and N.P. Shah		
Effects of Waxy Wheat Flour and Water on Frozen Dough and Bread Properties—Jinhee Yi, William L. Kerr, and Jerry W. Johnson	nd Water on Frozen Dough ee Yi, William L. Kerr, E278 N: Nanoscale Food Science, Engineering, and Technology Nanocomposite Edible Films from Mango Puree Reinforced with Cellulose Nanofibers—Henriette M.C. Azeredo, Luiz Henrique C. Mattoso, Delilah Wood,		
M: Food Microbiology and Safety Validation of an Improved Method for Detection of Campylobacter jejuni in Foods—R. Odongo, S.S. Reilly,	Tina G. Williams, Roberto J. Avena-Bustillos, and Tara H. McHughN31		
and S.E. Gilliland	H: Health, Nutrition, and Food Characterization and ACE-Inhibitory Activity of Amaranth Proteins—A. Tiengo, M. Faria, and FM. Netto		
Survival of Listeria monocytogenes, Listeria innocua, and Lactic Acid Bacteria in Chill Brines—R.R. Boyer, K. Matak, S.S. Sumner, B. Meadows, R.C. Williams, J.D. Eifert, and W. Birbari	Lipid Metabolism in Rats Fed a High-Fat Diet—I. Ichi, H. Hori, Y. Takashima, N. Adachi, R. Kataoka, K. Okihara, K. Hashimoto, and S. Kojo		
S: Sensory and Food Quality	Children's Acceptance, Nutritional, and Instrumental		
Consumer Liking of Fruit Juices with Different Açai (Euterpe oleracea Mart.) Concentrations—Sara Sabbe, Wim Verbeke, Rosires Deliza, Virginia M. Matta, and Patrick Van Damme	Evaluations of Whole Grain and Soluble Fiber Enriched Foods—A. Toma, M.B. Omary, L.F. Marquart, E.A. Arndt, K.A. Rosentrater, B. Burns-Whitmore, L. Kessler, K. Hwan, A. Sandoval, and A. Sung		
A Method for Intercultivar Comparison of Potato Tuber Nutrient Content Using Specific Tissue Weight Proportions—E. Ortiz-Medina, V. Sosle, V. Raghavan, and D.J. Donnelly	Iron, Zinc, and Protein Bioavailability Proxy Measures of Meals Prepared with Nutritionally Enhanced Beans and Maize—H. Pachón, D.A. Ortiz, C. Araujo, M.W. Blair, and J. Restrepo		

T: Toxicology and Chemical Food Safety

Improved Determination of Phoxim Residue in Stored Wheat by HPLC with DAD-Zhaolin Lv, Lili Gao, Haibo Gao, Zhixia Hou, and Bolin ZhangT37 Fate of Aflatoxin M1 during Manufacture and Storage of Feta Cheese—M.M. Motawee and D.J. McMahon,......T42

Detection of Mustard, Egg, Milk, and Gluten in Salad Dressing Using Enzyme-Linked Immunosorbent Assays (ELISAs)—Poi-Wah Lee, Lynn M. Niemann, Debra M. Lambrecht, Julie A. Nordlee, and Steve L. Taylor......T46

NOTICE: Page Charges for Publication of Research Papers

There are no page charges for IFT members; for non-IFT- members, a charge of \$85 per printed page for the first 4 pages (\$120 for each additional page) applies to all manuscripts on original research. Color figures can be included in the print version for a fee of \$500 per figure, or online only for free. When payment is possible only from an author's personal funds, and this means of payment would impose undue financial hardship, a request for partial or full waiver of page charges can be made, provided this is done prior to publication. In this instance, a statement certifying that the author's employer(s) is unable to pay because of financial distress, and that the author cannot personally pay because this would impose an undue financial burden, signed by both the author and the employer, should be sent-prior to publication—to: JFS Managing Editor, Institute of Food Technologists, 525 W. Van Buren St., Suite 1000, Chicago, IL 60607, USA (E-mail: akferguson@ift.org).

Submission of papers must be made electronically through Scholar One Manuscripts on the Web at: http://mc.manuscriptcentral.com/jfs. Submission of manuscripts in paper form is no longer permitted.

Concise Reviews and Hypothesis Papers are exempt from page charges, provided the Scientific Editor (Daryl B. Lund, dlund@cals.wisc.edu) is consulted and issues an invitation in advance of submission.