April 2010

Volume 75, Number 3

Journal Food Science

Table of Contents

Page Charge Noticeiii
FS Mastheadiv
Industrial Application Briefs บ
E ditorial vii
Erratumviii
R: Concise Reviews/Hypotheses in Food Science
Soy Sauce and Its Umami Taste: A Link from the Past to Current Situation—Hanifah Nuryani Lioe, Jinap Selamat, and Masaaki Yasuda
Caffeine (1, 3, 7-trimethylxanthine) in Foods: A Comprehensive Review on Consumption, Functionality, Safety, and Regulatory Matters—Melanie A. Heckman, Jorge Weil, and Elvira Gonzalez de Mejia
C: Food Chemistry
Trypsin Inhibitor from 3 Legume Seeds: Fractionation and Proteolytic Inhibition Study— <i>Richa Kusuma Wati, Theerapong Theppakorn, Soottawat Benjakul,</i>
and Saroat Rawdkuen
Effects of Olive Maturation and Stoning on Quality Indices and Antioxidant Content of Extra Virgin Oils (cv.
Coratina) during Storage—G. Gambacorta, M. Faccia, M.A. Previtali, S. Pati, E. La Notte, and A. Baiano C229
Effect of Nano-Packing on Preservation Quality of Fresh Strawberry (Fragaria ananassa Duch. cv Fengxiang)
during Storage at 4°C—F.M. Yang, H.M. Li, F. Li, Z.H. Xin, L.Y. Zhao, Y.H. Zheng, and Q.H. Hu
Stabilizing Smoked Salmon (Oncorhynchus gorbuscha)
Tissue after Extraction of Oil—Cindy Bower and Katie Hietala
Simple, Selective, and Rapid Quantification of
1-Deoxynojirimycin in Mulberry Leaf Products

by High-Performance Anion-Exchange Chromatography with Pulsed Amperometric Detection— <i>Tadashi</i> <i>Yoshihashi, Huong Thi Thu Do,</i> <i>Patcharee Tungtrakul, Sumitra Boonbumrung,</i>
and Kohji Yamaki
Comparing Antioxidant Effectiveness of Natural and Synthetic Free Radical Scavengers in Thermally-Oxidized Lard using DPPH Method—Ju Dong Yeo, Min Kyu Jeong, Chan Uk Park, and JaeHwan Lee
Evaluation of Accelerated UV and Thermal Testing for Benzene Formation in Beverages Containing Benzoate and Ascorbic Acid—Patricia J. Nyman, Wayne G. Wamer, Timothy H. Begley, Gregory W. Diachenko, and Gracia A. Perfetti
Comparison of Tomatillo and Tomato Volatile Compounds in the Headspace by Selected Ion Flow Tube Mass Spectrometry (SIFT-MS)—Yichi Xu and Sheryl Barringer
Effect of Solid Fat Content on Structure in Ice Creams Containing Palm Kernel Oil and High-Oleic Sunflower Oil—Kristine K. Sung and H. Douglas Goff
Phenolic Acids and Methylxanthines Composition and Antioxidant Properties of Mate (<i>Ilex paraguariensis</i>) Residue—Manoela A. Vieira, Marcelo Maraschin, Cristiane M. Pagliosa, Rossana Podestá, Karina N. de Simas, Ismael Ivan Rockenbach, Renata D. de M. C. Amboni, and Edna R. Amante C286
Changes in the Functional Properties and Antinutritional Factors of Extruded Hard-to-Cook Common Beans (Phaseolus vulgaris, L.)—Karla A. Batista,

Sandra H. Prudêncio, and Kátia F. Fernandes C286

Journal Food Science

Fermentation of Cucumbers Brined with Calcium Chloride Instead of Sodium Chloride—Roger F. McFeeters and Ilenys Pérez-Diaz	Uptake of Tritiated Liquids by Individual Breakfast Cereal Flakes—Wenceslao T. Medina, Sophie Laurent, Enrique Brandan, and José M. AguileraE194
Impact of Harvesting and Processing Conditions on Green Leaf Volatile Development and Phenolics in Concord Grape Juice—M.M. Iyer, G.L. Sacks, and O.I. Padilla-Zakour	M: Food Microbiology and Salety Fungal Inactivation by Mexican Oregano (Lippia berlandieri Schauer) Essential Oil Added to Amaranth, Chitosan, or Starch Edible Films—Raúl Avila-Sosa, Erika Hernández-Zamoran, Ingrid López-Mendoza, Enrique Palou, María Teresa Jiménez Munguía,
Dried Cranberry—Gwen J. Leusink, David D. Kitts, Parastoo Yaghmaee, and Tim Durance	Guadalupe Virginia Nevárez-Moorillón, and Aurelio López-Malo
E: Food Engineering and Physical Properties	and Azlin MustaphaM134
The Effect of Milk Processing on the Microstructure of the Milk Fat Globule and Rennet Induced Gel Observed Using Confocal Laser Scanning Microscopy—L. Ong, R.R. Dagastine, S.E. Kentish, and S.L. Gras	Enhancing the Biotransformation of Isoflavones in Soymilk Supplemented with Lactose Using Probiotic Bacteria during Extended Fermentation—W.K. Ding and N.P. Shah
Postharvest Hardness and Color Evolution of White Button Mushrooms (Agaricus bisporus)—Debabandya Mohapatra, Zuberi M. Bira, Joe P. Kerry, Jesús M. Frias,	Identification of Natural Antimicrobial Substances in Red Muscadine Juice against Cronobacter sakazakii—T.J. Kim, W.L. Weng, J.L. Silva, Y.S. Jung, and D. Marshall M150
and Fernanda A. Rodrigues	Enhanced Growth of Lactobacilli in Soymilk upon , Immobilization on Agrowastes—Sue-Siang Teh, Rosma Ahmad, Wan-Nadiah Wan-Abduliah, and Min-Tze Liong
Rozina Darvesh, and Allan T. Paulson	Loop-Mediated Isothermal Amplification (LAMP) for the Rapid and Sensitive Detection of Salmonella Typhimurium from Pork—Chayapa Techathuvanan, Frances Ann Draughon, and Doris Helen D'Souza M165
and Elena Guillén Ruiz	Screening for Alternative Antibiotics: An Investigation into the Antimicrobial Activities of Medicinal Food Plants of Mauritius—M.F. Mahomoodally, A. Gurib-Fakim, and A.H. Subratty
and Subramaniam Sathivel	Use of Lysozyme, Nisin, and EDTA Combined Treatments for Maintaining Quality of Packed Ostrich Patties—Marianna Mastromatteo, Annalisa Lucera, Milena Sinigaglia, and Maria Rosaria Corbo
Xanthan Enhances Water Binding and Gel Formation of Transglutaminase-Treated Porcine Myofibrillar	
Proteins—Yongbiao Shang and Youling L. XiongE178	S: Sensory and Food Quality
Migration of Antimicrobial Silver from Composites of Polylactide with Silver Zeolites—Avelina Fernández, Eva Soriano, Pilar Hernández-Muñoz, and Rafael Gavara	Physical Stability Assessment and Sensory Optimization of a Dairy-Free Emulsion Using Response Surface Methodology—Daniel Granato, 1. Alves de Castro, L. Souza Neves Ellendersen, and M. Lucia MassonS149

Effects of Seasonal Variation on Sensory Properties and Total Phenolic Content of 5 Lettuce Cultivars— Marisa	Ngatu Nlandu Roger, Hiroyuki Nakamura, Hee-Sun Song, Masayoshi Sawamura, and Narufumi Suganuma H87
L. Bunning, Patricia A. Kendall, Martha B. Stone, Frank H. Stonaker, and Cecil Stushnoff	Effect of Piperine, a Major Component of Black Pepper, on the Intestinal Absorption of Fexofenadine and Its
Sensory and Nutritional Quality of Split Peas (Pisum Sativum) Stored up to 34 Y in Residential Storage—	Implication on Food–Drug Interaction—Ming-Ji Jin and Hyo-Kyung Han
J.S. Chapman, L.K. Jefferies, and O.A. PikeS162	In Vitro Potential of Ascophyllum nodosum Phenolic Antioxidant-Mediated α-Glucosidase and α-Amylase Inhibition—E. Apostolidis and C.M. Lee
H: Health, Nutrition, and Food	Bog Bilberry (Vaccinium uliginosum L.) Extract Reduces
Discoulish News Control D. J. and J. J.	Cultured Hen-G2 Caco-2 and 3T3-L1 Cell Viability

Bioavailability of a Heme-Iron Concentrate Product Added to Chocolate Biscuit Filling in Adolescent Girls Living in a Rural Area of Mexico—Guillermina González-Rosendo, Javier Polo, José Juan Rodríguez-Jerez, Rubén Puga-Díaz, Eduardo G. Reves-Navarrete, and Adrián G. Quintero-Gutiérrez.....

Effects of Chronic Red Wine Consumption on the Expression of Vascular Endothelial Growth Factor, Angiopoietin 1, Angiopoietin 2, and Its Receptors in Rat Erectile Tissue—Delminda R.G.L.M. Neves, Inês M.A.S.C.M. Tomada, Marco M.B. Assunção, Franklim A.P. Marques, Henrique M.N. Almeida,

Anti-inflammatory Effects of Limonene from Yuzu (Citrus junos Tanaka) Essential Oil on Eosinophils—Ryoji Hirota,

T: Toxicology and Chemical Food Safety

Purification of Parvalbumin from Carp: A Protocol that Avoids Heat-Treatment-Stef J. Koppelman, Roland A. Romijn, Harmen H.J. de Jongh, Julie A. Nordlee, Sander Piersma, Martin Hessing, and Steve L. Taylor ... T49 Development and Validation of a Matrix Solid-Phase

Affects Cell Cycle Progression, and Has Variable Effects

Hao Jing, and David G. PopovichH103

on Membrane Permeability-Jia Liu, Wei Zhang,

Dispersion Method to Determine Acrylamide in Coffee and Coffee Substitutes-Cristina M. Dias Soares, Rita C. Alves, Susana Casal, M. Beatriz P.P. Oliveira. and José Oliveira Fernandes......T57

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.