



21/11/2025
SB

Journal of Food Science and Technology

Association of
Food Scientists &
Technologists (India)

For circulation in India only



REVIEW ARTICLES

Advanced extraction techniques and functional applications of millet-derived nutrients: a review

K.R. Pawar · P.K. Nema · D.K. Yadav · S.B. Kokane · V.T. Atkari 1799

Occurrence and concentration of zearalenone, nivalenol, and trichothecene in beers: a global systematic review and meta-analysis and health risk assessment

Y. Fakhri · V. Ranaei · Z. Pilevar · A. Mahmoudizheh · A. Mousavi Khaneghah 1813

Exploring potential biomarkers in foods of animal origin

R. Thomas · D. Sharma · R. Thomas · D. Bharadwaj · J.N. Vishwakarma · V.K. Gupta 1825

A possible role for food-based citrus bioactive compounds in bridging the gap between prevalence of diabetes and the effectiveness of current treatments

M. Evans · E. Lewis · A. Joseph · D. Crowley · N. Guthrie 1842

ORIGINAL ARTICLES

Effect of molecular weight distribution of sesame meal hydrolysates on the flavor profile of cysteine Maillard reaction products

N. Aslam · S. Liu · S. He · X. Cao · Y. Ma · S. Al-Dalali · I. Aslam · H. Sun 1852

The bio-transformation of green tea infusion with tannase enzymes produced by *Bacillus subtilis* KMS2-2

R.K. Govindarajan · A.F. Alrefaei · M.H. Almutairi · C. Khanongnuch · M. Lackner 1863

Potential application of seaweed extract in tomato to improve bioactive compounds during postharvest storage

V. Villa e Vila · R. Rezende · P.A.A. Marques · B.R. Saraiva · G.S. Wenneck · P.T. Matumoto-Pintro 1874

Physical and chemical properties of exopolysaccharide obtained from whey fermentation by *Lactiplantibacillus plantarum* DF60Mi

J.H.P. Lopes Neto · S. Soares · R.E. Santos · K.S. Leite · M.I.F. Campos · C.V.B. Grisi · J.E.S. Ribeiro · M.T. Cavalcanti · C.M. Silva · M. Iacomini · H.R. Cardarelli 1885

Watermelon juice microfiltration: optimization to maximize antioxidant compounds and influence mineral content

F. Lovato · J. Kowaleski · S.Z. da Silva · L.B.M. Kottwitz · C.A. Martin · T.S. Tiuman · R.F. Zara 1895

Biomass production optimization and quality assessment of *Saccharomyces eubayanus* starter cultures for their application in the craft brewing industry

J.A. Burini · A. Trochine · D. Libkind Frati 1905

Using near-infrared reflectance spectroscopy (NIRS) and chemometrics for non-destructive estimation of the amount and composition of seed tocopherols in *Brassica juncea* (Indian mustard)

H.K. Mundi · S. Sharma · H. Kaur · J. Devi · C. Atri · M. Gupta 1915

Influence of bamboo fiber on the technological and nutritional qualities of semi-hard plant-based cheese alternative

M. Mefleh · C. Summo · A. Pasqualone · G. Squeo · D. de Angelis · G. Natrella · F. Caponio · M. Faccia 1925

Effect of propolis extracted and basil gum addition on physicochemical, rheological, sensory, and antioxidant properties of low-fat yogurt

M. Noshadi · M. Karami · M. Arab · M. Taheri · V. Ghasemzadeh-Mohammadi 1935

Utilizing artificial-intelligence image recognition systems to assist in the quality control analysis of 3D printing chocolate appearance and styling after oleogel adding

J.H.R. Huang · G.C.W. Lim · C.-H. Su · J.-Y. Ciou 1945

Optimization of the fermentation process of Moutai-flavored *Daqu* with the addition of green tea: impacts on bacterial succession and endogenous factors

L. Zhao · X. Wang · Z. Luo · G. Gan · F. Wu · Y. Zhong · X. Wang 1957

Physicochemical properties and sensory acceptability of acai sorbet enriched with waste flour from Amazonian fruits

I.R. Martins · L.H.d.S. Martins · A.C.C. Braga · T.G.M. Waughon · M.R.S.P. Joele · F.d.F. Barbosa 1968

Experimental and mechanism analysis of vacuum cooling for high temperature liquid food

Y. Yang · T. Zou · B. Chen · Y. Du · B. Dai 1978

Mixtures of phenolic extracts of *Plinia jaboticaba*, *Euterpe edulis* and *Vaccinium myrtillus* fruits and identification of the anthocyanins by HPLC-DAD-ESI/MSⁿ

J.d.C.G. Rocha · T.C.B. Rigolon · N.d. Andrade Neves · L.L.R. Borges · A.L.A.A. Nascimento · F.A.R. de Barros · S. Gómez-Alonso · P.C. Stringheta 1988

Further articles can be found at link.springer.com/journal/13197

2018 Impact Factor: 1.797

Indexed/abstracted in *Science Citation Index Expanded (SciSearch)*, *Journal Citation Reports/Science Edition*, *PubMed (12 months embargo)*, *PubMedCentral*, *SCOPUS*, *INSPEC*, *Chemical Abstracts Service (CAS)*, *Google Scholar*, *CSA*, *ProQuest*, *CAB International*, *ASFA*, *Biological Abstracts*, *BIOSIS*, *CAB Abstracts*, *Current Contents/Agriculture, Biology & Environmental Sciences*, *EI-Compendex*, *Food Science and Technology Abstracts*, *Global Health*, *Indian Science Abstracts*, *INIS Atomindex*, *OCLC*, *SCImago*, *Summon by ProQuest*, *Vitis - Viticulture and Enology Abstracts*

Instructions for Authors for *J Food Sci Technol* are available at www.springer.com/13197

Utilizing artificial-intelligence image recognition systems to assist in the quality control analysis of 3D printing chocolate appearance and styling after oleogel adding

J.H.R. Huang · G.C.W. Lim · C.-H. Su · J.-Y. Ciou 1945

Optimization of the fermentation process of Moutai-flavored *Daqu* with the addition of green tea: impacts on bacterial succession and endogenous factors

L. Zhao · X. Wang · Z. Luo · G. Gan · F. Wu · Y. Zhong · X. Wang 1957

Physicochemical properties and sensory acceptability of acai sorbet enriched with waste flour from Amazonian fruits

I.R. Martins · L.H.d.S. Martins · A.C.C. Braga · T.G.M. Waughon · M.R.S.P. Joele · F.d.F. Barbosa 1968

Experimental and mechanism analysis of vacuum cooling for high temperature liquid food

Y. Yang · T. Zou · B. Chen · Y. Du · B. Dai 1978

Mixtures of phenolic extracts of *Plinia jaboticaba*, *Euterpe edulis* and *Vaccinium myrtillus* fruits and identification of the anthocyanins by HPLC-DAD-ESI/MSⁿ

J.d.C.G. Rocha · T.C.B. Rigolon · N.d. Andrade Neves · L.L.R. Borges · A.L.A.A. Nascimento · F.A.R. de Barros · S. Gómez-Alonso · P.C. Stringheta 1988

Further articles can be found at link.springer.com/journal/13197

2018 Impact Factor: 1.797

Indexed/abstracted in *Science Citation Index Expanded* (SciSearch), *Journal Citation Reports/Science Edition*, PubMed (12 months embargo), PubMedCentral, SCOPUS, INSPEC, Chemical Abstracts Service (CAS), Google Scholar, CSA, ProQuest, CAB International, ASFA, Biological Abstracts, BIOSIS, CAB Abstracts, Current Contents/Agriculture, Biology & Environmental Sciences, EI-Compendex, Food Science and Technology Abstracts, Global Health, Indian Science Abstracts, INIS Atomindex, OCLC, SCImago, Summon by ProQuest, Vitis - Viticulture and Enology Abstracts

Instructions for Authors for *J Food Sci Technol* are available at www.springer.com/13197