

Journal of Food Science and Technology

Association of
Food Scientists &
Technologists (India)



SB
30/11/22



AFSTI
Empowering the Food Professional



Springer

For circulation in India only

Journal of Food Science and Technology

Volume 59 · Number 10 · October 2022

REVIEW ARTICLES

Harmful compounds of soy milk: characterization and reduction strategies

N. Mollakhalili-Meybodi · M. Arab · L. Zare 3723

Maltooligosaccharide forming amylases and their applications in food and pharma industry

V.K. Shinde · K.R. Vamkudoth 3733

ORIGINAL ARTICLES

Anti-diabetic and anti-cancer related health food properties of selected Sri Lankan traditional rice based porridges

N. Thushara · P. Malawiarachchi · S.R. Samarakoon · P.I. Godakumbura 3745

Development of fortified probiotic dairy desserts with added date extract, whey protein, inulin, folic acid, vitamin D and calcium

F. Hemmati · A. Abbasi · A. Bedeltavana · M. Akbari · V. Baeghbali · S.M. Mazloomi 3754

Investigation on the effect of thermal sterilization versus non-thermal sterilization on the quality parameters of jujube juice fermented by *Lactobacillus plantarum*

L. Zhang · M. Zha · S. Li · W. Zong 3765

Growth and survival of *Bifidobacterium breve* and *Bifidobacterium longum* in various sugar systems with fructooligosaccharide supplementation

P. Parhi · K.P. Song · W.S. Choo 3775

A quantitative and qualitative investigation of the impact of irradiation on the physico-chemical of pointed gourd during storage

S. Yashi · S.K. Ghosh · A.D. Semwal 3787

Formulation of plant-based food and characterisation of the nutritional composition: A case study on soy-moringa beverage

V.V. Matabura · L.M.P. Rweyemamu 3794

Development and characterization of lactose-free probiotic goat milk beverage with bioactive rich jambo pulp

N.G. Araújo · I.M. Barbosa · T.L.S. Lima · R.T. Moreira · H.R. Cardarelli 3806

Production of synbiotic Doogh enriched with *Plantago psyllium* mucilage

S.S. Arabshahi · M. Sedaghati 3819

Cereal bar functionalised with non-conventional alfalfa and dhaincha protein isolates: quality characteristics, nutritional composition and antioxidant activity

P. Sahni · S. Sharma · B. Singh · H. Bobade 3827

Multiresponse optimization of physical, chemical, and sensory properties of the gluten-free cake made with whole white quinoa flour

E. Nakilcioğlu · S. Ötles 3836

A study on the shelf life of cookies incorporated with sapota and beetroot leaf powders

S.Z. Asadi · M.A. Khan · S. Zaidi 3848

Novel application of ultrasound and microwave-assisted methods for aqueous extraction of coconut oil and proteins

L.P. Martínez-Padilla · F.S. Hernández-Rojas · M.G. Sosa-Herrera · P. Juliano 3857

Utilization and characterization of flaxseed oil in ultrasonically emulsified mango beverage

G. Ghoshal · S. Singh · R. Sharma 3867

Pre milling debranning of wheat with a commercial system to improve flour quality

R. Barroso Lopes · E. Salman Posner · A. Alberti · I. Mottin Demiate 3881

Synbiotic microencapsulation of *Enterococcus faecium* Rp1: a potential probiotic isolated from ragi porridge with antiproliferative property against colon carcinoma cell line

G. Ashwanandhini · R. Reshma · R. Preetha 3888

Process optimization for simultaneous production of phenolic acids and enzymes with high transfructosylation activity in cupuassu

(*Theobroma grandiflorum*) residue by submerged

fermentation with *Aspergillus carbonarius*

R.G.C. Barros · U.C. Pereira · J.K.S. Andrade ·

J.P. Nogueira · C.S. de Oliveira · N. Narain 3895

- Effect of ultrasound-assisted pretreatment in combination with heating on characteristics and antioxidant activities of protein hydrolysate from edible bird's nest co-product**
K. Chantakun · S. Benjakul 3908
- Bacterial diversity of traditional fermented food, *Idli* by high thorough-put sequencing**
D. Kavitate · M.V. Suryavanshi · S. Kandasamy · P.B. Devi · Y. Shouche · P.H. Shetty 3918
- Investigation of effect of cold plasma on microbial load and physicochemical properties of ready-to-eat sliced chicken sausage**
F. Zeraatpisheh · F. Tabatabaei Yazdi · F. Shahidi 3928
- Phenotypic diversity of nutritional quality attributes and chilling injury symptoms in four early peach [*Prunus persica* (L.) Batsch] cultivars grown in west central Tunisia**
W. Abidi · R. Akrimi 3938
- Incorporation of hydrogen into the packaging atmosphere protects the nutritional, textural and sensorial freshness notes of strawberries and extends shelf life**
D. Alwazeer · N. Özkan 3951
- Effect of partial substitution of tomato for avocado on physico-chemical and sensory aspects of sweet-and-sour sauce**
W.F.S. Pereira · T. De Oliveira Lemos · V.K.G. Abreu · A.G.D. de Vasconcelos · R.A. Pinto · A.L.F. Pereira 3965
- Effects of zinc oxide nano particle on fortified tilapia mince during refrigerated storage (4±1 °C)**
K. Pati · S. Chowdhury · K.C. Dora · P. Murmu · S. Nath 3976
- Mathematical modelling and characterization of drying of pre-treated sweet corn (*Zea mays* L.) kernels**
N. Kumar · K. Sagar · N. Seth 3989
- Exploring the potential of paper-based analytical sensors for tea geographical origin authentication**
M. Pérez-Rodríguez · M.P. Cañizares-Macías 3997
- Cadmium exposure in population: alcoholic beverage consumption and health risk assessment**
O. Kaplan Ince · M. Ince · A. Onal 4005
- Dipeptidyl peptidase-4 (DPP-4) inhibitory activity and glucagon-like peptide (GLP-1) secretion in arsenically safe pigmented red rice (*Oryza sativa* L.) and its product**
D. Samyor · D. Calderwood · M. Carey · A.B. Das · B.D. Green · S.C. Deka 4016
- Comparison of non-volatile flavor compounds in *Stropharia rugosoannulata* soup processed by different methods**
Q. Lu · S. Wang · S. Xue · D. Yang · L. Li 4025
- Physicochemical and nutritional properties of yogurt emulsion with lycopene during chilled storage**
J. Chen · C.-H.-Y. Yuan · W.-C. Li · L. Zhao · Y.-B. Huang · H.-H. Li · G. Liu · H. Ni · V. Raikos 4037
- Development of a food colorant from *Syzygium cumini* L. (Skeels) by spray drying**
F.M. Gaibor · D. Rodríguez · M.A. García · C.M. Peraza · D. Vidal · A. Nogueira · A. Casariego 4045
- Characteristics and qualities of edible bird's nest beverage as affected by thermal pasteurization and sterilization**
K. Chantakun · S. Benjakul 4056
- Grapefruit and pomelo peel extracts as natural antioxidants for improved storage stability of Turkey patties during refrigerated storage**
A.S. Babaoğlu · T. Ainiwaer · H. Özkan · M. Karakaya 4067
- The effect of organic acids and storage temperature on lite salad dressing rheology and *Zygosaccharomyces parabailii* growth**
A.D. Meldrum · G. Ünlü · H. Joyner 4075
- Putrescine with *Aloe vera* gel coating improves bioactive compounds and quality of table grape under cold storage**
A. Ehtesham Nia · S. Taghipour · S. Siahmansour 4085
- Development and validation of a GC-MS method for analysis of Dithiocarbamate Fungicide residues in the Spices Cardamom (*Elettaria cardamomom*) and black pepper (*Piper nigrum*)**
R.B. Natarajan · J.T. Kakkasery · R. Arimboor · J. Jacob · B. Thankan 4097
- Characterization of aroma-active compounds in *Dongli* by quantitative descriptive analysis, gas chromatography-triple quadrupole tandem mass spectrometry, and gas chromatography-olfactometry**
J.-N. Chen · H.-T. Han · C.-J. Liu · Q. Gao · X.-W. Wang · J.-W. Zhang · M. Tanokura · Y.-L. Xue 4108
- Modifying textural and functional characteristics of fish (*Nemipterus japonicus*) mince using high pressure technology**
S. Kunnath · B. Jaganath · S.K. Panda · C.N. Ravishankar · V. Gudipati 4122

SHORT COMMUNICATION

Evaluating the ability of rapid evaporative ionization mass spectrometry to differentiate beef palatability based on consumer preference

C. Zhai · B. Schilling · J.E. Prenni · J.C. Brooks ·
J.F. Legako · R.K. Miller · M.J. Hernandez-Sintharakao ·
C.L. Gifford · R. Delmore · M.N. Nair **4134**

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

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*,