55

Journal of Food Science and Technology

Association of Food Scientists & Technologists (India)

B 03/05/2023





Journal of Food Science and Technology

Volume 60 · Number 4 · April 2023

REVIEW ARTICLES

Khoa and khoa based traditional dairy products: preparation, spoilage and shelf life extension

R. Badola · W. Prasad · N.R. Panjagari · R.R.B. Singh · A.K. Singh · S.A. Hussain 1209

A review on application of ultrasound and ultrasound assisted technology for seed oil extraction R.C.N. Thilakarathna \cdot L.F. Siow \cdot T.-K. Tang \cdot Y.Y. Lee 1222

Application of blockchain technology in shaping the future of food industry based on transparency and consumer trust

V. Singh · S.K. Sharma 1237

A global systematic review and meta-analysis on prevalence of the aflatoxin B_1 contamination in olive oil F. Shavakhi \cdot A. Rahmani \cdot Z. Piravi-Vanak 1255

Agave fructans: a review of their technological functionality and extraction processes

W.G. García-Villalba · R. Rodríguez-Herrera · L.A. Ochoa-Martínez · O.M. Rutiaga-Quiñones · J.A. Gallegos-Infante · S.M. González-Herrera 1265

Foodborne illnesses of *Escherichia coli* O157origin and its control measures

S. Singha \cdot R. Thomas \cdot J.N. Viswakarma \cdot V.K. Gupta 1274

ORIGINAL ARTICLES

Microwave-assisted valorization and characterization of *Citrus limetta* peel waste into pectin as a perspective food additive

P. Sharma \cdot K. Osama \cdot S. Varjani \cdot A. Farooqui \cdot K. Younis 1284

The relationship among knowledge, attitude, and behavior of workers on food safety in Taiwan's Company A

S.H. Hazeena · X.-H. Chen · C.-S. Yeh · C.-W. Hsieh · M.-H. Chen · P.-H. Huang · C.-Y. Hou · M.-K. Shih 1294

Milk fermentation with prebiotic flour of *Vasconcellea* quercifolia A.St.-Hil.

L. de Fátima Ferreira da Silva · K.F. Rodrigues · A. Gennari · E.M. Ethur · L. Hoehne · C.F.V. de Souza · E.M. de Freitas 1303

Upcycling of black currant pomace for the production of a fermented beverage with *Wolfiporia cocos*

S. Sommer · J.L. Hoffmann · M.A. Fraatz · H. Zorn 1313

Technological characteristics of tofu from soybean coagulated with cardoon flower extract

G.C.R. da Silva Scherer · R. Colet · D. Cavalheiro · E. Valduga · M.C. Carrão-Panizzi · J. Steffens · J. Zeni · C. Steffens · 1323

Nutritional, textural and sensory properties of lasagna dough containing air yam, a non-conventional edible plant

A.C. Weber \cdot D.A. Weber \cdot B. Costa \cdot B.R. Dahmer \cdot S.G. Cordeiro \cdot L. Hoehne \cdot E.M. Ethur 1332

Influence of different drying techniques on quality parameters of mushroom and its utilization in development of ready to cook food formulation M. Das · V.P. Mayookha · V. Geetha · R. Chetana · G. Suresh Kumar 1342

Evaluation the effects of temperature and packaging conditions on the quality of button mushroom during storage using e-nose system

R. Gholami · N. Aghili nategh · H. Rabbani 1355

Detection and quantification of zearalenone and its modified forms in enzymatically treated oat and wheat flour

X. Pascari · S. Weigel · S. Marin · V. Sanchis · R. Maul 1367

Influence of milk fat on the physicochemical property of nanoencapsulated curcumin and enhancement of its biological properties thereof

P.J. Rao · H. Khanum · P.S. Murthy · S.V. Shreelakshmi · M.S. Nazareth 1376



Fabrication and characterization of gelatin-based nanocomposite edible film prepared from eggshell with anthocyanin as pH indicator to assure quality of food

M. Priyadharshee · R. Preetha 1389

Calcium carbonate-enriched pumpkin affects calcium status in ovariectomized rats

N. Wawrzyniak · A. Gramza-Michałowska · P. Kurzawa · P. Kołodziejski · J. Suliburska 1402

Effects of different re-fermentation methods on the quality characteristics of kombucha beverages W. Xu·Y. Tong·Q. Tong·Y. Liu·Z. Wang 1414

Sequential ultrasound assisted deep eutectic solventbased protein extraction from Sacha inchi meal biomass: towards circular bioeconomy

V. Sharma · M.-L. Tsai · P.-P. Sun · C.-W. Chen · P. Nargotra · C.-D. Dong 1425

Eugenol nanoemulsion as bio-fumigant: enhanced insecticidal activity against the rice weevil, Sitophilus oryzae adults

S.S. Ibrahim · U. Sahu · P. Karthik · S.E. Vendan 1435

RETRACTION NOTE

Retraction Note: Influence of infrared heating processing technology on the cooking characteristics and functionality of African legumes: a review O.M. Ogundele · E. Kayitesi 1446

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