

54

ISSN 0022-1155 (print version)
ISSN 0975-8402 (electronic version)

Volume 61 • Number 11 • November 2024

Journal of Food Science and Technology

Association of
Food Scientists &
Technologists (India)

24/3/25
LB



REVIEW ARTICLES

Tropical fruits as a potential source for the recovery of bioactive compounds: *Tamarindus indica* L., *Annona muricata*, *Psidium guajava* and *Mangifera indica*

M.A. Toscano Oviedo · L.A. García Zapateiro · S.E. Quintana 2027

Review of history and mechanisms of action of lactulose (4-O- β -D-Galactopyranosyl- β -D-fructofuranose): present and future applications in food

V. Vičič · R. Pandel Mikuš · B. Ferjančič 2036

Inhibition of hepatic stellate cell activation by nutraceuticals: an emphasis on mechanisms of action

V. Sekar · V. VP · V. Vijay · A. BR · N. Vijayan · M.K. Perumal 2046

A bibliometric analysis: what do we know about edible coatings?

E. Kavrut · Ç. Sezer · D. Alwazeer 2057

ORIGINAL ARTICLES

Artificial intelligence predictability of moisture, fats and fatty acids composition of fish using low frequency Nuclear Magnetic Resonance (LF-NMR) relaxation

N. Al-Habsi · R. Al-Julandani · A. Al-Hadhrani · H. Al-Ruqaishi · J. Al-Sabahi · Z. Al-Attabi · M.S. Rahman 2071

Microplastics contamination in selected staple consumer food products

E.Q. Espiritu · J.L.R. Pauco · R.S. Bareo · G.B. Palaypayon · H.A.M. Capistrano · S.R. Jabar · A.S.O. Coronel · R.S. Rodolfo · E.P. Enriquez 2082

Quality and stability of meat products prepared with chicken fillets affected by white striping myopathy

D.F. Marchi · B.C. Geronimo · D.C. Savoldi · F.J. Mendonça · M.M. Yamaguchi · G.R.S. Almeida · A.L. Soares 2093

Improving the oxidative stability of butter oil with nanoencapsulated *Ferulago angulata* essential oil during accelerated shelf-life storage

N. Shavisi 2100

Comparative analysis on the properties of egg yolk lipids extracted by different extraction methods

Y. Su · Y. Cai · C. Chang · J. Li · Y. Sun · Q. Zhao · Z. Huang · W. Xiong · L. Gu · Y. Yang 2111

Optimization of vacuum impregnated nutmeg rind candy using RSM modeling: effect on functional and nutritional properties

P. Saleena · E. Jayashree · K.C. Neethu · S. Bhuvaneswari · P.V. Alfiya · K. Anees 2121

Selenium-enriched fermented beverage with improved sensorial properties using lactic acid bacteria

F.G. Martínez · G. Moreno-Martín · F. Mohamed · M. Pescuma · Y. Madrid-Albarrán · F. Mozzi 2133

Effects of the extrusion conditions, the addition of oil and the food matrix on the physical and sensory characteristics of pre-extrusion flavored products

I.G. Flôres · C. Salles · A.C. Conti 2145

Development of biocomposite films incorporated with the extract from pitcher associated bacteria for the postharvest protection from fungi

R. Aswani · S. Das · K.S. Sebastian · J. Mathew · E.K. Radhakrishnan 2157

Physicochemical, colour, microbiology, sensory and mineral attributes of set-type yoghurt produced from *Gundelia tournefortii* L. and its gum

D. Say 2166

Microencapsulation of gamma oryzanol using inulin as wall material by spray drying: optimization of formulation and characterization of microcapsules

U. Rodsuwan · B. Thumthanaruk · S. Vatanyoopaisarn · K. Thisayakorn · Q. Zhong · S. Panjawattanangkul · V. Rungsardthong 2177

Total fat and fatty acid profile including TFA content of Indian fried foods versus the oils used for frying

A. Jain · S.J. Passi · W. Selvamurthy 2185

Development of high-fiber and high-protein virgin coconut oil-based spread and its physico-chemical, and sensory qualities

V. Hitlamani · P. Huded · G.S. Kumar · R. Chetana 2196

Using food to color food: photostability of canistel pulp and its application as a food dye

F.A. Anjo · C.Y.L. Ogawa · B.R. Saraiva · L.V. de Castro-Hoshino · F.L. Hegeto · J.B. da Silva · A.C.P. Vital · M.L. Bruschi · A.M. Neto · F. Sato · P.T. Matumoto-Pintro 2205

Intelligent modelling of sugarcane juice quality characteristics based on microfluidization processing conditions

A. Tarafdar · B.P. Kaur 2215

CORRECTION

Correction: Peanuts as functional food: a review

S.S. Arya · A.R. Salve · S. Chauhan 2222

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