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REVIEW ARTICLES

Advances in apple packaging: a review

S.A. Bhat · D. Rizwan · S.A. Mir · S.M. Wani ·
F.A. Masoodi 1847

Use of fenugreek seed gum in edible film formation: major drawbacks and applicable methods to overcome

S. Senarathna · S. Navaratne · I. Wickramasinghe ·
R. Coorey 1860

Arsenic contamination in rice, radiation and chemical methods of measurement, and implications for food safety

S. Sabbagh 1870

Application of natural extracts as active ingredient in biopolymer based packaging systems

D. Dutta · N. Sit 1888

The influence of insect-derived and marine-based diets on sensory quality of poultry meat and egg: a systematic review

A.R. Shaviklo 1903

Green technology approach for heavy metal adsorption by agricultural and food industry solid wastes as bio-adsorbents: a review

S. Mathew · J.C. Soans · R. Rachitha · M.S. Shilpalekha ·
S.G.S. Gowda · P. Juvvi · A.K. Chakka 1923

ORIGINAL ARTICLES

Use of electrochemical methods to determine the effect of brewing techniques (Espresso, Turkish and Filter coffee) and roasting levels on the antioxidant capacity of coffee beverage

S. Yildirim · E. Demir · I. Gok · H.Y. Aboul-Enein 1933

Development and characterization of a new active and intelligent packaging system based on soluble soybean polysaccharide-*Malva sylvestris* extract

M. Jafarian · P. Taghinia · S. Sedaghati 1944

Detection of moisture ratio and carotenoid compounds in mamey (*Pouteria sapota*) fruit during dehydration process using spectroscopic techniques

G. López-Morales · M.F. López-Páez · P. López ·
R. Carriles · H. Vilchis 1952

Evaluation of multicomplex systems on pomegranate concentrate loaded alginate hydrogels by low-field NMR relaxometry: physicochemical characterization and controlled release study

S. Cikrikci Erunsal 1960

Triple layer hermetic bags for safe storage of dry Chili (*Capsicum annuum* L.) pods

M.R. Kunreddy · S. Pidigam · H. Sudini · G. Amarapalli ·
R.R. Komatireddy · V. Margam 1970

Development of the dairy products incorporated with co-product bioactive compounds-rich as an alternative ingredient in the food industry

H.E.A. de Barros · L.S. Soares · C.V.L. Natarelli ·
A.L.M. de Oliveira · S.A. de Sousa Campos · I.A. Santos ·
E.E.N. de Carvalho · E.V. de Barros Vilas Boas ·
M. Franco 1981

Facile analysis of mycotoxin in coffee and tea samples using a novel semi-automated in-syringe based fast mycotoxin extraction (FaMEx) technique coupled with direct-injection ESI-MS/MS analysis

K. Prakasham · S. Gurrani · J. Shiea · M.-T. Wu ·
R.R. Singhanian · A.K. Patel · C.-D. Dong ·
Y.-C. Lin · B. Tsai · P.-C. Huang · G. Andaluri ·
V.K. Ponnusamy 1992

Clarification of citrus fruit juices using microfiltration technique equipped with indigenously developed novel ceramic membrane

K.V.V. Satyannarayana · S.L. Sandhya Rani ·
R. Vinoth Kumar 2001

Effect of retrograded starch with different amylose content on the rheological properties of stored yogurt

M.A. Dircio-Morales · G. Velazquez · I. Sifuentes-Nieves ·
P.C. Flores-Silva · H.A. Fonseca-Florida ·
G. Mendez-Montevalvo 2012

Effect of heat treatments on quinoa germ quality and its storage study

A. Ray · A. Kumar · R.S. Matche · A.K. Srivastava ·
S.D. Sakhare 2023

Combination of enzymatically hydrolyzed potato powder with skimmed milk powder on the quality improvements of yogurt during refrigeration storage

I. Ahmad · Z. Xiong · X. Hanguo · F. Lyu · N. Khalid · R.M. Aadil · A. Ahmad · N. Walayat · A. Mujtaba · A. Iqbal · M. Hao · Y. Li **2031**

Study on the utilization of by-products of wheat milling industry for the development of biodegradable plates

A. Rana · O. Dogiparthi · S.D. Sakhare · B.V. Sathyendra Rao · A.A. Inamdar **2042**

Chemometric analysis for authentication of 'Syrah' and 'Tempranillo' red wines of San Francisco

Valley-Brazil compared to wines from other world regions by the molecular profile in HPLC

D.L.L. Dantas · G.E. Pereira · A.L. de Souza · M. dos Santos Lima **2050**

The optimization of sequential fermentation in the dealcoholized apple juice for reducing lipids

H. Li · F. Gao · Z. Wang · Z. Gao **2063**

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