



Contents

Articles

- Effects of encapsulation on the viability of potential probiotic *Lactobacillus plantarum* exposed to high acidity condition and presence of bile salts 399
W.F. Tee, R. Nazaruddin, Y.N. Tan and M.K. Ayob
- Multi-plate freeze concentration: Recovery of solutes occluded in the ice and determination of thawing time 405
R. Gulfo, J.M. Auleda, F.L. Moreno, Y. Ruiz, E. Hernández and M. Raventós
- Specific phenolic compounds and sensory properties of a new dealcoholized red wine with pomegranate (*Punica granatum* L.) extract 421
M.A. Tárrega, P. Varela, E. Fromentin, N. Feuillère, N. Issaly, M. Roller, M. Sanz-Buenhombre, S. Villanueva, C. Moro, A. Guadarrama and S. Fiszman
- The effect of combined traditional and novel treatments on oxidative status of dolphinfish (*Coryphaena hippurus*) and sardine (*Sardina pilchardus*) muscle lipids 431
J. Gómez-Estaca, M.C. Gómez-Guillén and P. Montero
- A comparison of composition and emulsifying properties of MFGM materials prepared from different dairy sources by microfiltration 441
J. Miocinovic, T.T. Le, E. Fredrick, P. Van der Meeren, P. Pudja and K. Dewettinck
- Influence of malting conditions on sorghum (*Sorghum bicolor* (L.) Moench) as a raw material for fermented beverages 453
A. Hassani, M. Zarnkow and T. Becker
- Image analysis and green tea color change kinetics during thin-layer drying 465
M. Shahabi, S. Rafiee, S.S. Mohtasebi and S. Hosseinpour