

FOOD SCIENCE AND TECHNOLOGY RESEARCH

Contents of Vol. 21, No. 1

Food Technology and Engineering

Original papers

- 1 Rapid Determination of Low-level Sulfite in Dry Vegetables and Fruits by LC-ICP-MS
Zhanglin NI, Fubin TANG, Yihua LIU, Danyu SHEN and Runhong MO
- 7 Rapid Inactivation of Pectin Methylesterase in Tomato Juice Using High Electric Field Alternating Current
Kunihiko UEMURA, Isao KOBAYASHI and Chieko TAKAHASHI
- 13 Characteristics and Kinetic Properties of L-Rhamnose Isomerase from *Bacillus Subtilis* by Isothermal Titration Calorimetry for the Production of D-Allose
Wei BAI, Jie SHEN, Yueming ZHU, Yan MEN, Yuanxia SUN and Yanhe MA
- 23 Physicochemical and Rheological Evaluation of Cassava Flower Honey Produced by Africanized *Apis mellifera*
Dalany Menezes OLIVEIRA, Angela KWIATKOWSKI, Cassia Ines Lourenzi FRANCO ROSA, Edmar CLEMENTE, Lucimar Peres de Moura PONTARA and Charles Windson Isidoro HAMINIUK
- 31 Antimicrobial Paper with a Coating Containing Emulsified AITC and Lemongrass Oil for Protecting Japanese Pear against *Alternaria*
Chisho YAMAMOTO, Tze Loon NEOH, Eiko TANAKA, Shinichi KIMURA, Yukio YAMAGUCHI, Takeshi FURUTA and Hidefumi YOSHII
- 41 Comparative Study on Phenolic Profiles and Antioxidant Activity of Litchi Juice Treated by High Pressure Carbon Dioxide and Thermal Processing
Lei LIU, Qinshuai ZENG, Ruifen ZHANG, Zhencheng WEI, Yuanyuan DENG, Yan ZHANG, Xiaojun TANG and Mingwei ZHANG

Technical paper

- 51 Microbial Reduction and Quality Changes in Powdered White and Black Pepper by Treatment with Compressed Oxygen or Carbon Dioxide Gas
Satoshi KAWACHI, Yoshihisa SUZUKI, Yasuhiro UOSAKI and Katsuhiro TAMURA

Note

- 59 Nondestructive Evaluation of Anthocyanin Concentration and Soluble Solid Content at the Vine and Blossom Ends of Green Mature Mangoes during Storage by Hyperspectral Spectroscopy
Yoshio MAKINO, Aiko ISAMI, Takehiro SUHARA, Kenjiro GOTO, Seiichi OSHITA, Yoshinori KAWAGOE, Shinichiro KUROKI, Yohanes A. PURWANTO, Usman AHMAD and SUTRISNO

Food Science and Chemistry

Original papers

- 67 Identification and Profile of Furanocoumarins from the Ribbed Celery (*Apium Graveolens* L. Var. *Dulce* Mill./ Pers.)
Agnieszka NAJDA, Jan DYDUCH, Klaudia ŚWICA, Magdalena KAPLAN, Rafał PAPLIŃSKI, Monika SACHADYN-KRÓL and Kamila KLIMEK
- 77 Hypolipidemic Property of a New Fermented Tea Made with Third Crop Green Tea (*Camellia sinensis*) Leaves and Unripe Satsuma Mandarin (*Citrus unshiu*) Fruits
Hisayuki NAKAYAMA, Naho YUITO, Yuji MIYATA, Kei TAMAYA, Takashi TANAKA, Yoshinori SAITO, Toshiro MATSUI, Sadayuki ARAMAKI, Yasuo NAGATA, Shizuka TAMARU and Kazunari TANAKA
- 87 Evaluation of the Effect of Glyceraldehyde 3-phosphate Dehydrogenase on Heat-induced Myofibril Gels by Investigating Actin-myosin Interaction
Shun SASAKI, Yasuki OGAWA, Satoko ICHINOSEKI, Manabu TANABE, Koji NAKADE and Yuji MIYAGUCHI
- 95 Physicochemical and Functional Properties of Chinese Jujube (*ziziphus jujube* mill.) Seeds Protein Concentrate
Jiachen ZANG, Jian ZHANG, Wenying LIU and Guanghua ZHAO

(Contents continued on inside of back cover)

(continued from back cover)

- 103 Cytotoxicity and Apoptosis Induction of Bovine Alpha-lactalbumin-oleic Acid Complex in Human Breast Cancer Cells
Saiyi ZHONG, Shouchun LIU, Suhua CHEN, Hai LIU, Siyi ZHOU, Xiaoming QIN and Weimin WANG
- 111 Inhibitory Effect of Oligomeric Polyphenols from Peanut-skin on Sugar Digestion Enzymes and Glucose Transport
Tomoko TAMURA, Megumi OZAWA, Shoko KOBAYASHI, Hirohito WATANABE, Soichi ARAI and Kiyoshi MURA
- 117 Quality Characteristics and Consumer Acceptability of Salt Bread Supplemented with Chili Pepper (*Capsicum sp.*) Leaves
Riza G. Abilgos-RAMOS, Rosaly V. MANAOIS, Amelia V. MORALES and Henry F. MAMUCOD

Notes

- 125 Effects of Freeze-thaw Treatment on the Characteristics of Soymilk and Formulated Tofu Curd
Kazuhiro MORITA, Makoto SHIMOYAMADA and Mitsutoshi NAKAJIMA
- 129 Effects of Hydroxypropyl Methylcellulose and Temperature of Dough Water on the Rice Noodle Quality
Jung A Ko, Hyung Sun KIM, Hyun Ho BAEK and Hyun Jin PARK
- 137 Suppressive Effects of Natural Compounds on Methionine Auxotrophy of a Cu,Zn-Superoxide Dismutase-Deficient Mutant of *Saccharomyces cerevisiae*
Shogo IKEDA, Takanori SENOO, Shinji KAWANO, Sayaka TAMURA, Yuki SHINOZUKA and Shihori SUGISHITA