FOOD SCIENCE AND TECHNOLOGY RESEARCH

Contents of Vol. 21, No. 3

1 dog recitioned, with the time of the	Food	Technology	and E	nginee	ring
--	------	------------	-------	--------	------

Original papers

- Applicability of Dry Flours Produced from a Table Potato Variety (*Solanum tuberosum* L. cv. May Queen) in Bread Making Daiki Murayama, Tomone Kimura, Kazumasa Tsuboi, Daiju Yamada, Dennis Marvin Santiago, Hiroshi Koaze and Hiroaki Yamauchi
- 291 Simulation of Droplet Generation from Injection Water into Air

Yuta Umeno, Fumihiko Tanaka, Junichi Otsun, Hideo Shidara and Toshitaka Uchino

297 Construction of Quintuple Protease and Double Amylase Gene Deletant for Heterologous Protein Production in Aspergillus oryzae KBN616

Noriyuki KITAMOTO, Natsuko Ono and Shoko Yoshino-Yasuda

309 Effect of Xanthan Gum on Improvement of Bread Height and Specific Volume upon Baking with Frozen and Thawed Dough Naomi Молимото, Aya Тавала and Masaharu Seguchi

Technical paper

Whey Powder, Broken Rice Grains and Passion Fruit Peel Flour in Extruded Breakfast Cereals: Physical, Chemical and Functional Characteristics

Priscila Alonso dos Santos, Márcio Caliari, Manoel Soares Soares Junior, Letícia Fleury Viana and Nathália Duarte Leite

Notes

- 327 Effect of Sodium Chloride on the Adsorption of Proteins from Pink Shrimp (*Pandalus eous*) onto Stainless Steel Surfaces Savitree Ratanasumawong, Tomoaki Hagiwara and Takaharu Sakiyama
- Quercetin Glycosides-rich Tea Cultivars (*Camellia sinensis* L.) in Japan
 Мапаті Молове, Sachiko Nomura, Kaori Ема, Akiko Матѕилада, Atѕиshi Nesumi, Katѕиyuki Yoѕніда,
 Магі Маеда-Yамамото and Hideki Horie
- Temperature Effect on Pink Shrimp (*Pandalus eous*) Protein Adsorption onto a Stainless Steel Surface
 Tomoaki Hagiwara, Madoka Suzuki, Yuki Hasegawa, Saki Isago, Hisahiko Watanabe and Takaharu Sakiyama
- 347 Suppression of Blue Mold Symptom Development in Satsuma Mandarin Fruits Treated by Low-Intensity Blue LED Irradiation Ittetsu Yamaga, Testuya Takahashi, Kanako Ishii, Mitsuhiro Kato and Yasushi Kobayashi
- Research on the Application of Soybean, Adzuki Bean and Chestnut Inner Shell Polyphenols Contained in Cooking Water to Cheese Manufacturing

Takayuki Miura, Kaori Tokumaru and Ryozo Akuzawa

Food Science and Chemistry

Original papers

- 359 Effect of Extrusion-Cooking Variables on the Properties of Cornstarch with Soybean Oil Toshihiro Ito, Mitsutoshi Nакалма and Seiichiro Isobe
- 365 Inactivation Characteristics and Modeling of Mold Spores by UV-C Radiation Based on Irradiation Dose Vipavee Trivittayasil, Kohei Nashiro, Fumihiko Tanaka, Daisuke Hamanaka and Toshitaka Uchino
- 371 Classification of Chinese Rice Wine According to Geographic Origin and Wine Age Based on Chemometric Methods and SBSE-TD-GC-MS Analysis of Volatile Compounds

Zuobing XIAO, Xin DAI, Jiancai ZHU and Haiyan YU

381 Identification of Teas Cultivated in Eastern, Southeastern and Southern Asia Based on Nucleotide Sequence Comparison of Ribulose 1,5-bisphosphate Carboxylase Large-subunit of Chloroplast DNA and 18S Ribosomal RNA of Nuclear DNA

Yoshinobu Katoh, Miyuki Katoh and Masashi Omori

- Effect of Vegetable Milk on Survival of Probiotics in Fermented Ice Cream under Gastrointestinal Conditions 391 Fatemeh Aboulfazlı and Ahmad Salihin Baba
- In Vitro and In Vivo Anti-Helicobacter pylori Activity of Probiotics Isolated from Mongolian Dairy Products 399 Shiro Такеда, Masahiko Такезніта, Tastuya Matsusaki, Yukiharu Кікисні, Chuluunbat Тsend-аyush, Tsendesuren Oyunsuren, Masahiko Miyata, Ken Maeda, Shin Yasuda, Yuji Aiba, Yasuhiro Koga and Keiji Igoshi
- Comparative Study of the Antioxidative Activity of Culinary Herbs and Spices, and Hepatoprotective Effects 407 of Three Selected Lamiaceae Plants on Carbon Tetrachloride-Induced Oxidative Stress in Rats Hideki Masuda, So Hironaka, Yoko Matsui, Saori Hirooka, Mami Hirai, Yushi Hirata, Makoto Akao and Hitomi Kumagai
- Effect of Starter Cultures on the Ripening Properties of Yak Milk Cheese 419 Ji Wang, Zhe Zheng, Xiao Zhao, Yawei Yang and Zhennai Yang
- Antibacterial Effects of Monoglycerol Fatty Acid Esters and Sucrose Fatty Acid Esters on Bacillus spp. 431 Motokazu Nакауама, Daisuke Томгуама, Keisuke Ікера, Mao Katsuki, Ai Nonaka and Takahisa Мгуамото
- Characterization of Soymilk Prepared by Ohmic Heating and the Effects of Voltage Applied 439 Makoto Shimoyamada, Yuki Ітаваяні, Izumi Sugimoto, Makoto Kanauchi, Mitsuharu Іяніда, Kimiko Tsuzuki, Shintaro Egusa and Yoshitaka Honda
- Purification and Partial Characterization of an X-prolyl-dipeptidyl Aminopeptidase from Lactobacillus gasseri ME-284 445 Ryosuke Мічаве, Yuto Таканазні, Hiroshi Matsufun, Jun Ogihara, Kentarou Itou, Yasushi Kawai, Tetsuya Masuda, Koichi Suzuki and Munehiro Oda
- Investigation of the Safety and Antihyperglycemic Effect of Apios americana Flower Intake as a Food Material 453 in Normal and Diabetic Mice Jin Kawamura, Emi Miura, Ken Kawakishi, Tsutomu Kitamura, Yae Morinaga, Toshio Norikura, Hajime Matsue and Kunihisa Iwai
- Optimization of Microwave-assisted Extraction of Phenolic Compounds from "Anli" Pear (Pyrus ussuriensis Maxim) 463 Fei Peng, Caihong Cheng, Ying XIE and Yuedong YANG
- Evaluation of a Method to Quantify Isoflavones in Soybean by Single and Multi-laboratory Validation Studies 473 Tasuku Ogita, Jun Watanabe, Manabu Wakagi, Kouji Nakamichi, Seiichi Қоміуама, Jun Такевауазні, Junichi Mano, Kazumi Кітта, Shigekazu Koyano and Yuko Такано-Ізнікаwa
- Rheological Analysis of the Aggregation Behavior of a Soymilk Colloidal System 479 Shiori Idogawa and Tomoyuki Fuu
- Black Tea Polyphenols Promotes GLUT4 Translocation through Both PI3K- and AMPK-dependent Pathways 489 in Skeletal Muscle Cells Tomoya Nagano, Kaori Hayashibara, Manabu Ueda-Wakagi, Yoko Yamashita and Hitoshi Ashida

Notes

- Antioxidant Activity of Different Grades of Maple Syrup as Determined by the Hydrophilic Oxygen Radical 495 Absorbance Capacity Method Tomonori Unno
- Evaluation of Exercise Performance with the Intake of Highly Branched Cyclic Dextrin in Athletes 499 Takahisa Shiraki, Takashi Kometani, Kayo Yoshitani, Hiroki Таката and Takeo Nomura