

FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL

VOLUME 21

NUMBER 5

JULY 2015

ISSN 1082-0132

CONTENTS

Page

ARTICLES

- N. AGUILAR, E. ALBANELL, B. MIÑARRO, B. GUAMIS AND M. CAPELLAS 323
Effect of tiger nut-derived products in gluten-free batter and bread
- R.D. ANDRADE, O. SKURTYS, F. OSORIO, R. ZULUAGA, P. GAÑÁN AND C. CASTRO 332
Rheological and physical properties of gelatin suspensions containing cellulose nanofibers for potential coatings
- I. APRODU AND I. BANU 342
Rheological, thermo-mechanical, and baking properties of wheat-millet flour blends
- R. BHAT AND R. STAMMINGER 354
Impact of ultraviolet radiation treatments on the physicochemical properties, antioxidants, enzyme activity and microbial load in freshly prepared hand pressed strawberry juice
- N.S. DEORA, A. DESWAL AND H.N. MISHRA 364
Functionality of alternative protein in gluten-free product development
- A.A. MARIOD AND H. FADUL 380
Extraction and characterization of gelatin from two edible Sudanese insects and its applications in ice cream making
- B. JIANG, N. MANTRI, Y. HU, J. LU, W. JIANG AND H. LU 392
Evaluation of bioactive compounds of black mulberry juice after thermal, microwave, ultrasonic processing, and storage at different temperatures