FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL

VOLUME 21

NUMBER 7 OCTOBER 2015

ISSN 1082-0132

CONTENTS	Page
ARTICLES	
S. DEVATKAL, R. ANURAG, B. JAGANATH AND S. RAO Microstructure, microbial profile and quality characteristics of high-pressure-treated chicken nuggets	481
S.B. TULSE, V. RESHMA, J. RAJIV AND S.D. SAKHARE Effect of co-milled wheat, green gram and barley on the rheological and quality characteristics of cookies	492
M. MEDINA, T. ANTEQUERA, J. RUIZ, E. JIMÉNEZ-MARTÍN AND T. PÉREZ-PALACIOS Quality characteristics of fried lamb nuggets from low-value meat cuts: Effect of formulation and freezing storage	503
M. ROLDÁN, T. ANTEQUERA, A. HERNÁNDEZ AND J. RUIZ Physicochemical and microbiological changes during the refrigerated storage of lamb loins sous-vide cooked at different combinations of time and temperature	512
C. COLLAR, P. CONTE, C. FADDA AND A. PIGA Gluten-free dough-making of specialty breads: Significance of blended starches, flours and additives on dough behaviour	523
J. LADO, M.J. RODRIGO AND L. ZACARÍAS Analysis of ethylene biosynthesis and perception during postharvest cold storage of Marsh and Star Ruby grapefruits	537
N. FALAGÁN, F. ARTÉS, P.A. GÓMEZ, F. ARTÉS-HERNÁNDEZ, W. CONEJERO AND E. AGUAYO Deficit irrigation strategies combined with controlled atmosphere preserve quality in early peaches	547