

FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL

VOLUME 22 NUMBER 1 JANUARY 2016 ISSN 1082-0132

CONTENTS

Page

ARTICLES

- J.A. HUDSON, C. BILLINGTON, A. PREMARATNE AND S.L.W. ON 3
Inactivation of *Escherichia coli* O157:H7 using ultraviolet light-treated bacteriophages
- U. GONZALES-BARRÓN, L. PIZA, C. XAVIER, E. COSTA AND V. CADAVEZ 10
An exposure assessment model of the prevalence of *Salmonella* spp. along the processing stages of Brazilian beef
- C. RUIZ-CAPILLAS, A.M. HERRERO, S. TAHMOUZI, S.H. RAZAVI, M. TRIKI, L. RODRÍGUEZ-SALAS, K. SAMCOVÁ AND F. JIMÉNEZ-COLMENERO 21
Properties of reformulated hot dog sausage without added nitrites during chilled storage
- A. EROGLU, K. BAYRAMBAŞ, Z. EROGLU, O.S. TOKER, M.T. YILMAZ, S. KARAMAN AND M. DOGAN 31
Steady, dynamic, creep/recovery, and textural properties of yoghurt/molasses blends: Temperature sweep tests and applicability of Cox–Merz rule
- G.E. VIACAVA, A.G. PONCE, R. GOYENECHÉ, L. CARROZZI, A. YOMMI AND S.I. ROURA 47
Freshly characterization and storability of mini head lettuces at optimal and abusive temperatures
- M.L.F. FREITAS, M.B. DE LIMA DUTRA AND H.M.A. BOLINI 58
Time–intensity profile of pitanga nectar (*Eugenia uniflora* L.) with different sweeteners: Sweetness and bitterness
- A. FILOMENA-AMBROSIO, M.X. QUINTANILLA-CARVAJAL, ANA-PUIG, I. HERNANDO, M. HERNÁNDEZ-CARRIÓN AND I. SOTELO-DÍAZ 68
Changes of the water-holding capacity and microstructure of panga and tilapia surimi gels using different stabilizers and processing methods
- REVIEW
- Y.I. HASSAN, T. ZHOU AND L.B. BULLERMAN 79
Sourdough lactic acid bacteria as antifungal and mycotoxin-controlling agents