

FOOD SCIENCE AND TECHNOLOGY RESEARCH

Contents of Vol. 22, No. 4

Food Technology and Engineering

Original papers

- 409 Effects of Xylanase on Quality of Frozen Dough Steamed Bread
Shuncheng REN and Ruiping MA
- 419 Optimization of Hydrostatic Pressure Processing to Extending Shelf-life with Minimal Quality Changes of Refrigerated Abalone
Yun-Kyung LEE and Geun-Pyo HONG
- 429 Numerical Simulation of Gas Exchange in Fresh-keeping Transportation Containers with a Controlled Atmosphere
Jiaming GUO, Enli LÜ, Huazhong LU, Yu WANG and Junhong ZHAO
- 443 A Modified American Association of Cereal Chemists Method for Compressive Force Value Determination of White Bread Crumb Firmness
Yukinori SATO
- 451 Effect of Calcium Fertilization on Processing Properties and Storability of Frozen French Fries
Daiki MURAYAMA, Yasuha SAKASHITA, Tomoka YAMAZAWA, Kazuma NAKATA, Yurina SHINBAYASHI, Jiwan PALTA, Masayuki TANI, Hiroaki YAMAUCHI and Hiroshi KOAZE
- 461 Simulation of UV-C Dose Distribution and Inactivation of Mold Spore on Strawberries in a Conveyor System
Fumihiko TANAKA, Kohei NASHIRO, Vipavee TRIVITTAYASIL and Toshitaka UCHINO

Technical papers

- 467 Characterization of Microbial Community during the Fermentation of Chinese Homemade *paocai*, a Traditional Fermented Vegetable Food
Huipeng LIANG, An ZHANG, Zhengyun WU, Chaolan LIU and Wenxue ZHANG
- 477 Production Method for Cyclic Dipeptide Derived from Native Collagen
Fumitaka HAYASAKA, Shoko YAMAMOTO and Yasuo SAKAI

Notes

- 485 Evaluation of the Relationship Between Shock and Bruise Area of Apple Fruit
Hiroaki KITAZAWA, Naoko HASEGAWA and Yoshiki TSUKAKOSHI
- 491 Water Sorption Kinetics of Gluten-added Wheat Noodle
Soma FUKUZAWA, Takenobu OGAWA, Kyuya NAKAGAWA and Shuji ADACHI

Food Science and Chemistry

Original papers

- 497 Characterization of Aroma Volatiles in Camellia Seed Oils (*Camellia oleifera* Abel.) by HS-SPME/GC/MS and Electronic Nose Combined with Multivariate Analysis
Wenming CAO, Lang LIN, Yunwei NIU, Zuobing XIAO and Xuezhi FANG
- 507 Fucoidan from *Cucumaria frondosa* Inhibits Pancreatic Islets Apoptosis Through Mitochondrial Signaling Pathway in Insulin Resistant Mice
Shiwei HU, Shijie LI, Wendong SONG, Lili JI, Lu CAI, Yaning WANG and Wei JIANG
- 519 Production for High-vitality Starter Culture of *Lactobacillus plantarum* NDC 75017 by High Cell-density Cultivation and Low-temperature Vacuum Drying
Baochao HOU, Hui WANG, Tianwen YAN, Yi SHAN, Wenqi ZHOU, Lidong ZHANG, Chaoxin MAN, Yu DENG and Yujun JIANG
- 529 Metabolomic Profile Characteristics of *Pyropia haitanensis* as Affected by Harvest Time
Dandan WEI, Daian CHEN, Yongjiang LOU, Yangfang YE and Rui YANG

- 537 Preparation of Bamboo Hemicellulose Hydrolysate Possessing Anti-oxidative Properties and Their Effects on Mice Plasma Cholesterol

Miki MAEMURA, Miho HORIUCHI, Tomoko ABE and Kiwamu SHIBA

Technical paper

- 545 Effect of Milk Components on Release of Retronasal-aroma Compounds from Coffee with Milk

Masayuki AKIYAMA, Ryosuke WATANABE, Miyako OHATA, Masanobu ONISHI, Yasumichi MIZOTA, Teichiro OKAWA and Hisakatsu IWABUCHI

Notes

- 557 Antioxidative Activities in Rutin Rich Noodles and Cookies Made with a Trace Rutinosidase Variety of Tartary Buckwheat (*Fagopyrum tataricum* Gaertn.), 'Manten-Kirari'

Koji ISHIGURO, Toshikazu MORISHITA, Junzo ASHIZAWA, Tatsuro SUZUKI and Takahiro NODA

- 563 Procyanidin Concentrations and H-ORAC of Apples Cultivated in Japan

Mina OBARA, Saeko MASUMOTO, Yuko ONO, Yoshihiko OZAKI and Toshihiko SHON

- 569 Increase in the Activity of α -amylase Produced by *Aspergillus oryzae* in Dried Unripe Apple Pulp Culture on Addition of NaNO_3 and MgSO_4

Hiromi IZAWA, Sayoko KAMATA and Miho KUWANO