

FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL

VOLUME 23

NUMBER 1

JANUARY 2017

ISSN 1082-0132

CONTENTS

Page

ARTICLES

- E. SANCHÍS, M. MATEOS AND M.B. PÉREZ-GAGO 3
Effect of antibrowning dips and controlled atmosphere storage on the physico-chemical, visual and nutritional quality of minimally processed "Rojo Brillante" persimmons
- N.T. GRABOWSKI AND G. KLEIN 17
Microbiology of cooked and dried edible Mediterranean field crickets (*Gryllus bimaculatus*) and superworms (*Zophobas atratus*) submitted to four different heating treatments
- C. COLLAR AND P. CONTE 24
Lipid dynamics in blended wheat and non-wheat flours breadmaking matrices: Impact on fresh and aged composite breads
- M. ARJMANDI, M. OTÓN, F. ARTÉS, F. ARTÉS-HERNÁNDEZ, P.A. GÓMEZ AND E. AGUAYO 36
Continuous microwave pasteurization of a vegetable smoothie improves its physical quality and hinders detrimental enzyme activity
- N. CASTILLEJO, G.B. MARTÍNEZ-HERNÁNDEZ, K. MONACO, P.A. GÓMEZ, E. AGUAYO, F. ARTÉS AND F. ARTÉS-HERNÁNDEZ 46
Preservation of bioactive compounds of a green vegetable smoothie using short time-high temperature mild thermal treatment
- C. AGUDELO, M. IGUAL, M.M. CAMACHO AND N. MARTÍNEZ-NAVARRETE 61
Effect of process technology on the nutritional, functional, and physical quality of grapefruit powder
- B.M. NAVEENA, P.S. KHANSOLE, M.S. KUMAR, N. KRISHNAIAH, V.V. KULKARNI AND S.J. DEEPAK 75
Effect of sous vide processing on physicochemical, ultrastructural, microbial and sensory changes in vacuum packaged chicken sausages
- H.E. BALAGUERA-LÓPEZ, M. ESPINAL-RUIZ, L. ZACARÍAS AND A.O. HERRERA 86
Effect of ethylene and 1-methylcyclopropene on the postharvest behavior of cape gooseberry fruits (*Physalis peruviana* L.)