

FOOD SCIENCE AND TECHNOLOGY RESEARCH

Contents of Vol. 23, No. 4

Review

- 487 Lectins as Bioactive Proteins in Foods and Feeds
Koji MURAMOTO

Food Technology and Engineering

Original papers

- 495 Anti-Solvent Crystallization of L-Alanine and Effects of Process Parameters and Ultrasound
Hui TENG, Lei CHEN and Won Young LEE
- 503 Surface Oil Measurement for Spray-dried Fish Oil Microcapsules Using Nile Red and Confocal Laser Scanning Microscopy
Asmaliza ABD GHANI, Renon FRANCOISE, Hirokazu SHIGA, Tze Loon NEOH, Shuji ADACHI and Hidefumi YOSHII
- 511 Health Risk Assessment of Heavy Metal in Moso Bamboo Shoots from Farm Markets, China
Chuanyi REN, Yanping ZHANG, Zhanglin NI, Fubin TANG and Yihua LIU
- 517 Formation of Phosphatidic Acid in Japanese Mustard Spinach (Komatsuna) during the Milling Process
Xinyue LI, Mito KOKAWA and Yutaka KITAMURA
- 525 Highly Efficient Synthesis of Phytosterol Linolenate Catalyzed by *Candida Rugosa* Lipase through Transesterification
Wen-Sen HE, Dan-Dan CUI, Yi-Lu ZHANG, Yu LIU, Ji YIN, Gang CHEN, Cheng-Sheng JIA and Biao FENG
- 535 Optimization of Ultrasound Assisted Extraction of Phenolic Compounds and Anthocyanins from Perilla Leaves Using Response Surface Methodology
Lixia Cui, Zhijun ZHANG, Huizhen LI, Na LI, Xiaojun LI and Tie CHEN

Technical paper

- 545 Estimation of Subjective Internal Browning Severity Ratings for Scanned Images of Fuji Apples
Kazuya MATSUBARA, Satoshi KASAI, Tomohiro MASUDA, Toshihiko SHOJI, Fumiyo HAYAKAWA, Yukari KAZAMI, Akifumi Ikehata, Masatoshi YOSHIMURA, Yuko KUSAKABE and Yuji WADA

Food Science and Chemistry

Original papers

- 551 Establishment and Single Laboratory Validation for Quantitative Determination of Tamarind Seed Polysaccharide by Iodine Staining
Akira TABUCHI, Yohei BABA, Yasunao INOUE and Kazuhiko YAMATOYA
- 561 Inactivation of *Bacillus subtilis* Spores by Heat Treatment after Carbonation in the Presence of Monoglycerol Fatty Acid Esters
Yukiko TOMINAGA, Zhu QIUYUE, Seiji NOMA, Noriyuki IGURA and Mitsuya SHIMODA
- 567 Estimation of the Iron Absorption from Ferrous Glycinate-loaded Solid Lipid Nanoparticles by Rat Everted Intestinal Sac Model
Hualin YANG, Xiangzhou YI, Li LI and Baomiao DING
- 575 Anti-allergic Effects of a Hot Water Extract of *Stephania tetrandra* S. Moore in RBL-2H3 Cells and an Allergic Rhinitis Mouse Model
Akihiro MAETA, Mika UZAKI, Haruna NISHI, Mariko ASANO and Kyoko TAKAHASHI
- 583 Optimization of Headspace Solid-phase Microextraction for GC-MS Analysis of Volatile Compounds Produced by Biocontrol Strain *Bacillus subtilis* CF-3 Using Response Surface Methodology
Haiyan GAO, Xinxing XU, Qing ZENG and Peizhong LI
- 595 Physical Properties of Heat-induced Whey Protein Aggregates Formed at pH 5.5 and 7.0
Cherry Wing Yu LAM and Shinya IKEDA

Notes

- 603 Carotenoid Profiling in the Peel and Pulp of 36 Selected *Musa* Varieties
Zhou HENG, Ou SHENG, Shijuan YAN, Hongxian LU, Ievgen MOTORYKIN, Huijun GAO, Chunyu LI, Qiaosong YANG,
Chunhua HU, Ruibin KUANG, Fangcheng BI, Tongxin DOU, Shenxi XIE, Guiming DENG and Ganjun YI
- 613 Characterization of Volatiles in Garlic and in Exhaled Breath after Garlic Ingestion by On-line Atmospheric Pressure
Photoionization Quadrupole Time-of-Flight Mass Spectrometry
Wenzhao ZHOU, Xue ZOU, Yan LU, Lei XIA, Chaoqun HUANG, Chengyin SHEN, Xiaojing CHEN and Yinnan CHU
- 621 Translocation of Barley β -amylase into Rice Grains during Cooking Rice Mixed with Barley (Mugimeshi)
Anna SANO, Mika TSUYUKUBO, Yuka MABASHI, Yukie MURAKAMI, Hiroshi NARITA, Midori KASAI and Tetsuya OOKURA