FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL

VOLUME 23 NUMBER 5

JULY 2017 ISSN 1082-0132

CONTENTS	Page
ARTICLES	
L. LI, H. SUN, H. KITAZAWA AND X. WANG Effects of a high O_2 dynamic-controlled atmosphere technology on the browning of postharvest white mushroom (<i>Agaricus bisporus</i>) in relation to energy metabolism	385
V. TEJADA-ORTIGOZA, L.E. GARCÍA-AMEZQUITA, S.O. SERNA-SALDÍVAR AND J. WELTI-CHANES The dietary fiber profile of fruit peels and functionality modifications induced by high hydrostatic pressure treatment	396 s
C. PABLOS, A. FERNÁNDEZ, A. THACKERAY AND J. MARUGÁN Effects of natural antimicrobials on prevention and reduction of bacterial cross-contamination during the washing of ready-to-eat fresh-cut lettuce	403
M. DIANAT, M. TAGHIZADEH, F. SHAHIDI AND S.M.A. RAZAVI The flow properties of honey-malt spread	415
H.S. JAYANTH AND M.C. VARADARAJ Survival of a native toxigenic isolate of <i>Listeria monocytogenes</i> CFR 1302 during storage of milk-based foods can be a potential cause of health risk	426
P. GARCÍA-SEGOVIA, M.J. PAGÁN-MORENO, I.F. LARA AND J. MARTÍNEZ-MONZÓ Effect of microalgae incorporation on physicochemical and textural properties in wheat bread formulation	437
J. MORENO, J. ECHEVERRIA, A. SILVA, A. ESCUDERO, G. PETZOLD, K. MELLA AND C. ESCUDERO Apple snack enriched with L-arginine using vacuum impregnation/ohmic heating technology	448
M. ERBEN AND C.A. OSELLA Optimization of mold wheat bread fortified with soy flour, pea flour and whey protein concentrate	457