

FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL

VOLUME 23 NUMBER 6 SEPTEMBER 2017 ISSN 1082-0132

CONTENTS

Page

ARTICLES

- P.C.B. CAMPAGNOL, B.A. DOS SANTOS, J.M. LORENZO AND A.J. CICHOSKI 471
A combined approach to decrease the technological and sensory defects caused by fat and sodium reduction in Bologna-type sausages
- T. SANZ, A. QUILES, A. SALVADOR AND I. HERNANDO 480
Structural changes in biscuits made with cellulose emulsions as fat replacers
- M. LAUKOVÁ, Z. KOHAJDOVÁ, J. KAROVIČOVÁ, V. KUČTOVÁ, L. MINAROVÍČOVÁ AND L. TOMÁŠIKOVÁ 490
Effects of cellulose fiber with different fiber length on rheological properties of wheat dough and quality of baked rolls
- A. SINGH, S. SHARMA AND B. SINGH 500
Influence of grain activation conditions on functional characteristics of brown rice flour
- F. ARTÉS-HERNÁNDEZ, A.C. FORMICA-OLIVEIRA, F. ARTÉS AND G.B. MARTÍNEZ-HERNÁNDEZ 513
Improved quality of a vitamin B12-fortified 'ready to blend' fresh-cut mix salad with chitosan
- A. CITO, S. LONGO, G. MAZZA, E. DREASSI AND V. FRANCARDI 529
Chemical evaluation of the *Rhynchophorus ferrugineus* larvae fed on different substrates as human food source
- T. TÜRKEN AND H.S. ERGE 540
Effect of ultrasound on some chemical and microbiological properties of sour cherry juice by response surface methodology
- I.O. MOHAMED AND J. BABUCURR 550
Pasting, rheological, and retrogradation properties of low-amylose rice starch with date syrup