

FOOD SCIENCE AND TECHNOLOGY RESEARCH

Contents of Vol. 24, No. 2

Review

- 183 Research and Development for Bioavailable Functional Foods in Food Science
Kazuki KANAZAWA

Food Technology and Engineering

Original papers

- 193 Obtaining a Protein Concentrate from Squid Mantle (*Dosidicus gigas*) by Direct Isoelectric Precipitation and Evaluation of its Gelling Capacity
Murrieta-Martínez CLAUDIA, Ocano-Higuera VÍCTOR M, Ramírez-Wong BENJAMÍN, Torres-Arreola WILFRIDO, Ruiz-Cruz SAUL and Márquez-Ríos ENRIQUE
- 201 Taste Quality of the Hot Water Extract from *Flammulina velutipes* and its Application in Umami Seasoning
Jeng-Leun MAU, Yi-Lin CHEN, Rao-Chi CHIEN, Yu-Chang LO and Sheng-Dun LIN
- 209 Effects of Severity Factor on the Subcritical Water Treatment of Polyphenols Obtained from Japanese Persimmon
Akane HORIE, Takashi KOBAYASHI, Takashi KOMETANI and Shuji ADACHI
- 215 Effects of Interlayer Ion in Montmorillonite on Appearance of Decaffeinated Tea Beverage
Takashi SHIONO, Kenichiro YAMAMOTO, Yuko YOTSUMOTO and Aruto YOSHIDA
- 223 Distribution and Chemoenzymatic Removal of Heavy Metals in Sea Cucumber *Acaudina leucoprocta*
Sai-Jun LIN, Li-Fang CHEN, Yan-Bo JIA, Hai-Long XIAO, Ya-Ping XUE and Yu-Guo ZHENG
- 231 Optimization and Application of Ultrasound Assisted QuEChERS and Ionic Liquid Dispersive Liquid-liquid Microextraction Followed by HPLC for Determination of BBP and DBP in Packaging Food
En-Qin XIA, Yonghong CHEN, Qin LU, Ya LI, Ying HANG, Jiewen SU, Yuting LIU and Hua-Bin LI
- 241 Quality Characteristics of Functional Restructured Spent Hen Meat Slices Developed by Utilizing Different Binders and Extenders
Swati GUPTA and B.D. SHARMA
- 249 Microencapsulation of Sodium Bicarbonate Based on Glycerol Monostearate and Konjac Glucomannan Wall Systems by Phase Separation
Baomiao DING, Quanhui ZHENG, Xiangzhou YI, Minhsiung PAN, Yishiou CHIOU, Fengwei YAN and Zhenshun LI
- 257 Food Texture Quantification Using a Magnetic Food Texture Sensor and Dynamic Time Warping
Ninomae SOUDA, Hiroyuki NAKAMOTO and Futoshi KOBAYASHI

Technical papers

- 265 Fortification of Mucilage and GABA in *Hovenia dulcis* Extract by Co-fermentation with *Bacillus subtilis* HA and *Lactobacillus plantarum* EJ2014
Woong-Kyu YOON, Coralia V. GARCIA, Chan-Schick KIM and Sam-Pin LEE
- 273 Preparation of a Highly Water-dispersible Powder Containing Hydrophobic Polyphenols Derived from Chrysanthemum Flower with Xanthine Oxidase-inhibitory Activity
Kazunori KADOTA, Mie HASHIMOTO, Takao YAMAGUCHI, Hideo KAWACHI, Hiromasa UCHIYAMA and Yuichi TOZUKA
- 283 Quantitative Evaluation of Changes in Color during Maillard Reaction for Development of Novel Time-Temperature Integrators/Indicators
Jung-Hyun LEE, Shuso KAWAMURA and Shigenobu KOSEKI
- 289 Control of the Generation Time of Microorganisms by Long-term Application of Hydrostatic Pressure of 50 MPa or Less
Miyuki OGINO and Tadayuki NISHIUMI

Food Science and Chemistry

Original papers

- 299 Effects of the Addition of Non-Starter Lactic Acid Bacteria on Free Amino Acid Production During Cheese Ripening
Risa SAIKI, Tatsuro HAGI, Takumi NARITA, Miho KOBAYASHI, Keisuke SASAKI, Yui ASAHINA, Atsushi TAJIMA and Masaru NOMURA
- 311 Quality Characteristics of Extruded Brown Rice Noodles with Different Amylose Contents
Na-Na WU, Bin TAN, Sha-Sha LI, Min ZHANG, Xiao-Hong TIAN, Xiao-Tong ZHAI, Ming LIU, Yan-Xiang LIU, Li-Ping WANG and Kun GAO
- 321 Inhibitory Effects of Traditional Okinawan Vegetable Methanol Extracts and Their Primary Constituents on Histamine Release from Human Basophilic KU812 cells
Jun-ichi NAGATA, Takuro MATSUZOE, Yoko AKAMINE and Goki MAEDA
- 329 Biocontrol of *Morganella morganii* subsp. *morganii* and Histamine Accumulation in Tuna Meat by Treatment with a Lytic Bacteriophage
Shogo YAMAKI, Yuji KAWAI and Koji YAMAZAKI
- 339 Hepatoprotective Effect of Ultrafine Powder of *Dendrobium officinale* against Acetaminophen-Induced Liver Injury in Mice
Song-Zhi KONG, Guo-Sheng LIN, Jing-Jing LIU, Ling-Ye SU, Lei ZENG, Dan-Dan LUO, Zi-Ren SU and Hong-Feng WANG
- 347 Characterization of Amylopectin Fine Structure and its Role on Pasting Properties of Starches in Rice (*Oryza sativa* L.)
Huiying ZHOU, Guifeng ZHANG, Changlan ZHU, Xiaosong PENG, Xiaorong CHEN, Junru FU, Linjuan OUYANG, Jianmin BIAN, Lifang HU, Xiaotang SUN, Jie XU, Haohua HE and Xiaopeng HE

Technical paper

- 355 Effects of pH on Foam Formation by Whipping in Spray-Dried Egg White Dispersion
Makoto SHIMOYAMADA, Kazuhiro YONEDA, Hayato MASUDA and Akihiro HANDA

Note

- 363 Binding Interaction of Porcine Pancreatic α -Amylase with *waxy/amylose extender* Double-mutant Rice Starch Granules Does Not Determine Their Susceptibility to Hydrolysis
Hiroki TAKAGI, Akiko KUBO, Mei INOUE, Makoto NAKAYA, Shiho SUZUKI and Shinichi KITAMURA