

FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL

VOLUME 24 NUMBER 2 MARCH 2018 ISSN 1082-0132

CONTENTS

Page

ARTICLES

- J. PILI, A. DANIELLI, N.L.D. NYARI, J. ZENI, R.L. CANSIAN, G.T. BACKES AND E. VALDUGA
Biotechnological potential of agro-industrial waste in the synthesis of pectin lyase from
Aspergillus brasiliensis 97
- D. SAVRAN, F. PÉREZ-RODRÍGUEZ AND A.K. HALKMAN 110
Modeling the survival of *Salmonella* Enteritidis and *Salmonella* Typhimurium during the fermentation
of yogurt
- D. SAUCEDO-REYES, J.A. CARRILLO-SALAZAR, L. ROMÁN-PADILLA, C. SAUCEDO-VELOZ,
M.I. REYES-SANTAMARÍA, M. RAMÍREZ-GILLY AND A. TECANTE 117
Modeling the pressure inactivation of *Escherichia coli* and *Salmonella typhimurium* in sapote mamey
(*Pouteria sapota* (Jacq.) H.E. Moore & Stearn) pulp
- W. UTTO, R. PREUTIKUL, P. MALILA, A. NOOMHORM AND J.E. BRONLUND 132
Delaying microbial proliferation in freshly peeled shallots by active packaging incorporating ethanol
vapour-controlled release sachets and low storage temperature
- J. GARCÍA-PARRA, F. GONZÁLEZ-CEBRINO, J. DELGADO-ADÁMEZ, R. CAVA,
O. MARTÍN-BELLOSO, P. ÉLEZ-MARTÍNEZ AND R. RAMÍREZ 145
Effect of high-hydrostatic pressure and moderate-intensity pulsed electric field on plum
- C. CHEN, W. HU, R. ZHANG AND A. JIANG 161
Effects of postharvest oligochitosan treatment on fungal diseases and defence responses in Dongxue
peach fruit
- G.B. MARTÍNEZ-HERNÁNDEZ, N. CASTILLEJO, M. DEL M CARRIÓN-MONTEAGUDO,
F. ARTÉS AND F. ARTÉS-HERNÁNDEZ 172
Nutritional and bioactive compounds of commercialized algae powders used as food supplements
- REVIEWERS FOR FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL: 2017 183