FOOD SCIENCE AND TECHNOLOGY RESEARCH

Contents of Vol. 24, No. 6

Food Technology and Engineering

Review

949 Application of Active Edible Coatings to Improve the Shelf-life of Cheese Niloofar Bagheripoor, Sadegh Khoshgozaran-Abras, Sara Sohrabvandi, Nasim Khorshidian, Amir Mohammad Mortazavian, Neda MollaKhalili and Sahar Jazaeri

Original papers

963 Online Enrichment Combined with High Performance Liquid Chromatography for Quantitation of Trace-level Chloramphenicol in Milk

Shunyang Zhang, Shijie Li, Ming Lei and Zhonghui Han

971 Quality Properties of Wheat Breads Incorporated with Dried Sourdoughs Produced with Different Fermentation and Drying Methods

M. HENDEK ERTOP, Ş.M. İLTER, F. YILMAZ, C. BALTACI and A. GÜNDOĞDU

- Extraction of Deoiled Walnut Dietary Fibers and Effects of Particle Sizes on the Physiochemical Properties Luying Fu, Shuwen Geng, Hao Chen, Yuanyuan Yang, Runguang Zhang and Youlin Zhang
- 991 Effects of Different Preparation Conditions on Fish Oil Oxidation in Heat-induced Emulsified Surimi Gels Yuanpei Gao, Hideto Fukushima, Kazuya Shirota, Yusuke Kakizaki, Shanggui Deng, Naho Nakazawa, Kazufumi Osako and Emiko Окаzaki
- 999 "Setting-Freezing-Reheating" Procedure Improves the Gel Properties of Frozen Starch-Surimi Gel Ru Jia, Yoshinobu Hiraoka, Yilun Tung, Naho Nakazawa, Kazufumi Osako and Emiko Okazaki

Technical paper

1007 Dried Jujube Classification Based on a Double Branch Deep Fusion Convolution Neural Network Lei Geng, Wenlong Xu, Fang Zhang, Zhitao Xiao and Yanbei Liu

Note

Reducing the Formation of Acrolein from Linolenate-Rich Oil by Blending with Extra Virgin Olive Oil during Repeated Frying of Food at High Temperatures

Norihito Kishimoto and Ayako Kashiwagi

Short communication

Model for the Effect of Carbon Dioxide on Listeria Monocytogenes in Fresh-cut Iceberg Lettuce Packaged Under Modified Atmosphere
Xiaoting YIN, Yincheng ZHANG, Sicong Tu, Yangmin Huang and Kang Tu

Food Science and Chemistry

Original papers

- 1029 Physicochemical Properties and Biological Activities of Melanin Extracted from Sunflower Testae Chaofeng Li, Yun Chen and Boping Tang
- 1039 Effect of Drying and Storage on the Volatile Compounds of Jujube Fruit Detected by Electronic Nose and GC-MS Yunfeng Pu, Tian Ding, Ruiling Lv, Huan Cheng and Donghong Liu
- Molecular Analysis of Polymeric Glutenins in Wheat Gluten with Gliadin-like Characteristics by Ammonia Dispersion Tetsuya Murakami, Takahisa Nishimura, Takenobu Ogawa, Naofumi Kitabatake and Fumito Tani
- Metabolomics Profiling of Roasted Stem Tea Using Gas Chromatography-Mass Spectrometry and a Sensory Test Tetsuya Sasaki, Yuuki Tanase, Toshihiko Yonezawa, Toshihide Michihata and Yasuko Kawamura-Konishi
- 1069 Candida Ethanolica Strain Y18 Enhances Aroma of Shanxi Aged-vinegar

Xiaoying Xing, Yuanhui Wang, Nairui Huo and Rufu Wang

1083 Properties of Ribose-conjugated Chicken Myofibrillar Protein with the Strongest Hydroxyl Radical Scavenging Activity Prepared Using Random-Centroid Optimization

Kimio Nishimura and Hiroki Saeki

1093 Red Grape Marc Flour as Food Ingredient in Durum Wheat Spaghetti: Nutritional Evaluation and Bioaccessibility of Bioactive Compounds

Valeria Marinelli, Lucia Padalino, Amalia Conte, Matteo Alessandro Del Nobile and Karlis Briviba

- Protective Effect of Zeaxanthin against Tunicamycin-induced Cell Damage in SH-SY5Y Cell Jun Wei, Fanfan Zhao, YingHui Shang, Xinjun Liu, Hanchang Huang and Fengxue Lao
- 1111 Thermal Treatment of Soybean Seeds can Improve the Quality of Soymilk by Enhancing the Extraction Efficiency of "Kokumi" Taste Components

Masayuki Shibata, Motohiko Hirotsuka, Yukiko Mizutani, Haruya Таканаshi, Teruo Kawada, Kentaro Matsumiya, Yukako Hayashi and Yasuki Matsumura

Development of an Ultra-sensitive Detection Method for Genetically Modified Soybeans in Natto, a Traditional Japanese Fermented Food

Syuji Shigyo, Kanji Томюка and Shiro Окимика

Technical paper

Changes in Odor Compounds of a *Lactobacillus*-fermented Dairy Beverage during Two Weeks of Refrigerated Storage Masayuki Akiyama, Taisuke Suzuki, Yusuke Murakami, Masanobu Onishi, Yasumichi Mizota, Kazuhiro Miyaji, Michio Ikeda and Hisakatsu Iwabuchi