

FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL

VOLUME 24 NUMBER 8 DECEMBER 2018 ISSN 1082-0132

CONTENTS

Page

ARTICLES

- L. CAI, L. NIAN, A. CAO, W. WU, J. WANG, Y. WANG AND J. LI 639
Effects of xylitol and stevioside on the physical and rheological properties of gelatin from cod skin
- A. BARKA, A.B. AMIRA, F. FRANCIS AND C. BLECKER 651
Physicochemical characterization of colored soluble protein fractions extracted from *Spirulina* (*Spirulina platensis*)
- P. POOJITHA AND K.A. ATHMASELVI 664
Influence of sucrose concentration on electric conductivity of banana pulp during ohmic heating
- J. CHEN, T. MU, M. ZHANG AND D. GOFFIN 673
Effect of heat treatments on the structure and emulsifying properties of protein isolates from cumin seeds (*Cuminum cyminum*)
- S. AZLIN-HASIM, M.C. CRUZ-ROMERO, M.A. MORRIS, E. CUMMINS AND J.P. KERRY 688
Spray coating application for the development of nanocoated antimicrobial low-density polyethylene films to increase the shelf life of chicken breast fillets
- N.T. GRABOWSKI, J.F. OLIVAS, D.G. LOZANO, C. KEHRENBURG AND D.G. AGUILAR 699
Assessment of pasteurisation of edible insects using enzymatic tests (activity of alkaline phosphatase and lactoperoxidase) applied in dairy products
- A.E. RESTREPO, J.D. ROJAS, O.R. GARCÍA, L.T. SÁNCHEZ, M.I. PINZÓN AND C.C. VILLA 705
Mechanical, barrier, and color properties of banana starch edible films incorporated with nanoemulsions of lemongrass (*Cymbopogon citratus*) and rosemary (*Rosmarinus officinalis*) essential oils
- J.A. RAGAZZO-SÁNCHEZ, Q. GUTIÉRREZ-SÁNCHEZ, J.A. RAMÍREZ-DE-LEÓN, R.I. ORTIZ-BASURTO AND M. CALDERÓN-SANTOYO 713
Application of high hydrostatic pressure on Pacific white shrimp (*Litopenaeus vannamei*) pâté: Microbiological, physicochemical and consumer acceptance