

# **FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL**

VOLUME 27      NUMBER 3      APRIL 2021      ISSN 1082-0132

## **CONTENTS**

	<b>Page</b>
Articles	
<b>X. ZENG, W. WAN, L. HE, L. DENG AND J. FAN</b> Commercial <i>Saccharomyces cerevisiae</i> as a starter culture in "Wanergao": A traditional fermented food in China	197
<b>J. ZACARÍAS-GARCÍA, F. REY, J.-V. GIL, M.J. RODRIGO AND L. ZACARÍAS</b> Antioxidant capacity in fruit of Citrus cultivars with marked differences in pulp coloration: Contribution of carotenoids and vitamin C	210
<b>I. DERRICHE, A.M. NOGACKA, N. SALAZAR, P. RUAS-MADIEDO, M. GUEIMONDE, F. BENSALAH AND C.G. DE LOS REYES-GAVILÁN</b> Effect of inulin-type fructans and galactooligosaccharides on cultures of <i>Lactobacillus</i> strains isolated in Algeria from camel's milk and human colostrum	223
<b>T.R.J. SANTOS, P.R.B. FEITOSA, N.C. GUALBERTO, N. NARAIN AND L.C.L.A. SANTANA</b> Improvement of bioactive compounds content in granadilla ( <i>Passiflora ligularis</i> ) seeds after solid-state fermentation	234
<b>B. DEMİR AND N. BİLGİÇLİ</b> Utilization of quinoa flour ( <i>Chenopodium quinoa</i> Willd.) in gluten-free pasta formulation: Effects on nutritional and sensory properties	242
<b>P. SAHNI, S. SHARMA AND B. SINGH</b> Impact of different processing treatments on techno and biofunctional characteristics of dhaincha ( <i>Sesbania aculeata</i> )	251
<b>T.A. ZAFAR, A.R. ALLAFI, D. ALKANDARI AND A. AL-OTHMAN</b> Rheological characteristics of wheat-chickpea composite flour doughs and effect of Amla powder ( <i>Phyllanthus emblica</i> L.) addition on the functional properties of bread	264
<b>Z. SHEIKHI, S.M. HOSSEINI, M.R. KHANI, M. FARHOODI, K. ABDOLMALEKI, B. SHOKRI, S. SHOJAEE-ALIABADI AND L. MIRMOGHADAIE</b> Treatment of starch films with a glow discharge plasma in air and O <sub>2</sub> at low pressure	276