

FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL

VOLUME 28 NUMBER 5 JULY 2022 ISSN 1082-0132

CONTENTS

Page

ARTICLES

- J.F. RODRIGUES, R.D.S. ANDRADE, V.R.D. SOUZA, L.R.D. ABREU, A.D.F. BARCELOS,
A.G.D. CRUZ, E.A. ESMERINO AND A.C.M. PINHEIRO 379
Drivers of linking of Prato cheeses: An evaluation using the check all that apply (CATA) and
temporal dominance of sensations (TDS) tools
- L.M. GUARDIANELLI, M.V. SALINAS AND M.C. PUPPO 388
Quality of wheat breads enriched with flour from germinated amaranth seeds
- A. ŠIPAILIENĖ, G. ŠLIMAITĖ, S. JEZNIENĖ, P.R. VENSKUTONIS AND D. LESKAUSKAITĖ 397
W/O/W double emulsion-loaded alginate capsules containing *Lactobacillus plantarum* and
lipophilic sea buckthorn (*Hippophae rhamnoides* L.) pomace extract in different phases
- J. PERJÉSSY, F. HEGYI, M. NAGY-GASZTONYI AND Z. ZALÁN 408
Effect of the lactic acid fermentation by probiotic strains on the sour cherry juice and its bioactive compounds
- C. ALEGRIA, E.M. GONÇALVES, M. MOLDÃO-MARTINS AND M. ABREU 421
Influence of a heat-shock pre-treatment on wound-induced phenolic biosynthesis as an alternative
strategy towards fresh-cut carrot processing
- S.A.S. JAYAWARDANA, J.K.R.R. SAMARASEKERA, G.H.C.M. HETTIARACHCHI AND J. GOONERATNE 430
Formulation and quality evaluation of finger millet (*Eleusine coracana* (L.) gaertn.) flour incorporated biscuits
- I.B.A. MARTINS, I.D.C.C. BARBOSA, A. ROSENTHAL, G. ARES AND R. DELIZA 440
Development of tropical mixed juice with low added-sugar content: Sensory and nutritional aspects
- K. STOLLEWERK, A. JOFRÉ, J. COMAPOSADA, M.D. GUARDIA, J. ARNAU AND K. KILCAWLEY 451
Innovative strategies to enhance the sensory quality of dry fermented sausages containing lactic
ingredients by the addition of exogenous enzymes