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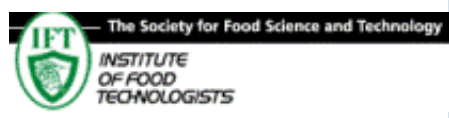
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Issue Navigation [Early View](#) | [Current Issue](#) | [2009](#) | [2008](#) | [2007](#) | [2006](#) | [2005](#) | [ALL ISSUES](#)
 (1936 - 2009)

TABLE OF CONTENTS

< [Previous Issue](#) | [Next Issue](#) >

Volume 73 Issue 3 , Pages T26 - C121 (April 2008)

Industrial Application Briefs
Industrial Applications of Selected JFS Articles (p v-vi)

Published Online: Apr 2 2008 12:00AM

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 Journal of Food Science

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 Vol: Issue: Page:

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DOI: 10.1111/j.1750-3841.2008.00738.x

[Abstract](#) | Full Text: [HTML](#), [PDF](#) (Size: 47K)[Save Article](#)**Editorials****The Nanoscale Food Science, Engineering, and Technology Section (p vii-vii)**

Published Online: Apr 2 2008 12:00AM

DOI: 10.1111/j.1750-3841.2008.00740.x

[Abstract](#) | Full Text: [HTML](#), [PDF](#) (Size: 28K)[Save Article](#)**Notice of a New Book about Peer Review and an Open Letter to Peer Reviewers without Whom the Science Establishment Could Not Solidly Stand (p viii-viii)**

Published Online: Apr 2 2008 12:00AM

DOI: 10.1111/j.1750-3841.2008.00739.x

[Abstract](#) | Full Text: [HTML](#), [PDF](#) (Size: 29K)[Save Article](#)**Errata****Erratum (p ix-ix)**

Published Online: Apr 2 2008 12:00AM

DOI: 10.1111/j.1750-3841.2008.00737.x

[Abstract](#) | Full Text: [HTML](#), [PDF](#) (Size: 29K)[Save Article](#)**Erratum (p ix-ix)**

Published Online: Apr 2 2008 12:00AM

DOI: 10.1111/j.1750-3841.2008.00748.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 29K)[Save Article](#)**C: Food Chemistry****A Study of the Soluble Complexes Formed during Calcium Binding by Soybean Protein Hydrolysates (p C117-C121)**

X.-L. Bao, Y. Lv, B.-C. Yang, C.-G. Ren, S.-T. Guo

Published Online: Feb 28 2008 12:00AM

DOI: 10.1111/j.1750-3841.2008.00673.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 534K)[Save Article](#)**Effect of Preservative Agents on the Respiration Rate of Minimally Processed Potato (*Solanum tuberosum* cv. Monalisa) (p C122-C126)**

E. Petri, C. Arroqui, I. Angós, P. Vírveda

Published Online: Mar 13 2008 12:00AM

DOI: 10.1111/j.1750-3841.2008.00696.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 783K)[Save Article](#)[Free Article Access](#)**LATEST NEWS & INFORMATION**

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Effects of Pork Meat Cut and Packaging Type on Lipid Oxidation and Oxidative Products during Refrigerated Storage (8 °C) (p C127-C134)

S.Y. Park, Y.J. Kim, H.C. Lee, S.S. Yoo, J.H. Shim, K.B. Chin

Published Online: Feb 5 2008 12:00AM

DOI: 10.1111/j.1750-3841.2007.00656.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 554K)

[Save Article](#)

Study of the Biosynthesis of 1-Octen-3-ol Using a Crude Homogenate of *Agaricus bisporus* in a Bioreactor (p C135-C139)

R.O. Morawicki, R.B. Beelman

Published Online: Feb 6 2008 12:00AM

DOI: 10.1111/j.1750-3841.2007.00660.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 508K)

[Save Article](#)

Properties of High-Oleic Palm Oils Derived by Fractional Crystallization (p C140-C145)

M.R. Ramli, W.L. Siew, K.Y. Cheah

Published Online: Feb 5 2008 12:00AM

DOI: 10.1111/j.1750-3841.2007.00657.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 528K)

[Save Article](#)

Production of n-3 Polyunsaturated Fatty Acid Concentrate from Sardine Oil by Immobilized *Candida rugosa* Lipase (p C146-C150)

T. Okada, M.T. Morrissey

Published Online: Feb 6 2008 12:00AM

DOI: 10.1111/j.1750-3841.2008.00661.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 600K)

[Save Article](#)

Pressurized Liquid Extraction of Flavonoids from Spinach (p C151-C157)

L. Howard, N. Pandjaitan

Published Online: Feb 5 2008 12:00AM

DOI: 10.1111/j.1750-3841.2007.00658.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 862K)

[Save Article](#)

Modification of Granular Corn Starch with 4- α -Glucanotransferase from *Thermotoga maritima*: Effects on Structural and Physical Properties (p C158-C166)

E.J. Oh, S.J. Choi, S.J. Lee, C.H. Kim, T.W. Moon

Published Online: Feb 5 2008 12:00AM

DOI: 10.1111/j.1750-3841.2007.00655.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 831K)

[Save Article](#)

Chemical and Physical Stability of Protein and Gum Arabic-Stabilized Oil-in-Water Emulsions Containing Limonene (p C167-C172)

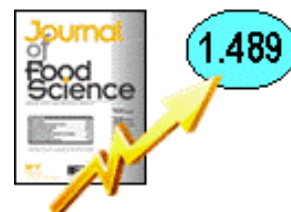
D. Djordjevic, L. Cercaci, J. Alamed, D.J. McClements, E.A. Decker

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Physicochemical Properties of Partially Oxidized Corn Starch from Bromide-Free TEMPO-Mediated Reaction (p C173-C178)

P.S. Chang, K.O. Park, H.K. Shin, D.S. Suh, K.O. Kim

Published Online: Feb 28 2008 12:00AM

DOI: 10.1111/j.1750-3841.2008.00682.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 577K)

 [Save Article](#)

Discoloration and Lipid Deterioration of Farmed Giant Catfish (*Pangasianodon gigas*) Muscle during Refrigerated Storage (p C179-C184)

S. Rawdkuen, A. Jongjareonrak, S. Benjakul, M. Chaijan

Published Online: Feb 28 2008 12:00AM

DOI: 10.1111/j.1750-3841.2008.00683.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 525K)

 [Save Article](#)

Effect of Heat on the Distribution of Fluorescently Labeled Plasminogen and Plasminogen Activators in Bovine Skim Milk (p C185-C190)

L. Wang, L. J. Mauer

Published Online: Feb 6 2008 12:00AM

DOI: 10.1111/j.1750-3841.2007.00666.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 581K)

 [Save Article](#)

Biochemical and Conformational Changes of Myosin Purified from Pacific Sardine at Various pHs (p C191-C197)

J.D. Park, J. Yongsawatdigul, Y.J. Choi, J.W. Park

Published Online: Mar 3 2008 12:00AM

DOI: 10.1111/j.1750-3841.2008.00691.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 800K)

 [Save Article](#)

Measurement of the Oxidation–Reduction Potential of cheddar Cheese (p C198-C203)

A. Topcu, I. McKinnon, P.L.H. McSweeney

Published Online: Mar 3 2008 12:00AM

DOI: 10.1111/j.1750-3841.2008.00692.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 529K)

 [Save Article](#)

Nitrogen-to-Protein Conversion Factors for Some Cereal Products in Japan (p C204-C209)

S. Fujihara, H. Sasaki, Y. Aoyagi, T. Sugahara

Published Online: Feb 6 2008 12:00AM

DOI: 10.1111/j.1750-3841.2008.00665.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 501K)

 [Save Article](#)

Comparative Structural, Emulsifying, and Biological Properties of 2 Major Canola Proteins, Cruciferin and Napin (p C210-C216)

J. Wu, A.D. Muir

Published Online: Feb 28 2008 12:00AM

DOI: 10.1111/j.1750-3841.2008.00675.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 643K)

 [Save Article](#)

Mechanical Properties of a *Gelidium corneum* Edible Film Containing Catechin and Its Application in Sausages (p C217-C221)

K.-J. Ku, Y.-H. Hong, K.B. Song

Published Online: Mar 13 2008 12:00AM

DOI: 10.1111/j.1750-3841.2008.00700.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 559K)

 [Save Article](#)

Carbon-Centered Radicals in Isolated Soy Proteins (p C222-C226)

W.L. Boatright, M.S. Jahan, B.M. Walters, A.F. Miller, D. Cui, E.J. Hustedt, Q. Lei

Published Online: Mar 3 2008 12:00AM

DOI: 10.1111/j.1750-3841.2008.00693.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 777K)

 [Save Article](#)

E: Food Engineering and Physical Properties

Development and Experimental Validation of a Frying Model to Estimate Acrylamide Levels in French Fries (p E109-E114)

T. K. Palazoğlu, V. Gökmen

Published Online: Feb 28 2008 12:00AM

DOI: 10.1111/j.1750-3841.2008.00676.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 839K)

 [Save Article](#)

Formulation of a Cosurfactant-Free O/W Microemulsion Using Nonionic Surfactant Mixtures (p E115-E121)

Y.-H. Cho, S. Kim, E.K. Bae, C.K. Mok, J. Park

Published Online: Mar 3 2008 12:00AM

DOI: 10.1111/j.1750-3841.2008.00688.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 810K)

 [Save Article](#)

A Different Perspective to Study the Effect of Freeze, Air, and Osmotic Drying on Oil Absorption during Potato Frying (p E122-E128)

M.C. Moreno, P. Bouchon

Published Online: Feb 22 2008 12:00AM

DOI: 10.1111/j.1750-3841.2008.00669.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 936K)

 [Save Article](#)

Cortical Networks Grown on Microelectrode Arrays As a Biosensor for Botulinum Toxin (p E129-E136)

A. Scarlatos, A.J. Cadotte, T.B. DeMarse, B.A. Welt

Published Online: Mar 3 2008 12:00AM

DOI: 10.1111/j.1750-3841.2008.00690.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 1067K)

[Save Article](#)

Preparation of Low-Fat Uptake Doughnut by Dry Particle Coating Technique (p E137-E142)

J.-S. Lee, B.-K. Kim, K.-H. Kim, D.-J. Park

Published Online: Feb 22 2008 12:00AM

DOI: 10.1111/j.1750-3841.2008.00670.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 652K)

[Save Article](#)

Effect of Polymer Surface Modification on Polymer-Protein Interaction via Hydrophilic Polymer Grafting (p E143-E150)

S.X. Liu, J.-T. Kim, S. Kim

Published Online: Mar 13 2008 12:00AM

DOI: 10.1111/j.1750-3841.2008.00699.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 837K)

[Save Article](#)

M: Food Microbiology and Safety

Effect of Hot Water Surface Pasteurization of Whole Fruit on Shelf Life and Quality of Fresh-Cut Cantaloupe (p M91-M98)

X. Fan, B.A. Annous, J.C. Beaulieu, J.E. Sites

Published Online: Mar 13 2008 12:00AM

DOI: 10.1111/j.1750-3841.2008.00695.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 561K)

[Save Article](#)

Quality of and Mold Growth on White Enriched Bread for Military Rations Following Directional Microwave Treatment (p M99-M103)

D.G. Lakins, A. Echeverry, C.Z. Alvarado, J.C. Brooks, M.T. Brashears, M.M. Brashears

Published Online: Feb 28 2008 12:00AM

DOI: 10.1111/j.1750-3841.2008.00677.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 574K)

[Save Article](#)

Relationships between Ultimate pH and Microbial, Chemical, and Physical Characteristics of Vacuum-Packaged Pork Loins (p M104-M110)

B.L. Knox, R.L.J.M. van Laack, P.M. Davidson

Published Online: Feb 22 2008 12:00AM

DOI: 10.1111/j.1750-3841.2008.00667.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 753K)

[Save Article](#)

Influence of Probiotic *Lactobacillus acidophilus* and *L. helveticus* on Proteolysis, Organic Acid Profiles, and ACE-Inhibitory Activity of cheddar Cheeses Ripened at 4, 8, and 12 °C (p M111-M120)

L. Ong, N.P. Shah

Published Online: Mar 3 2008 12:00AM

DOI: 10.1111/j.1750-3841.2008.00689.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 905K)

[Save Article](#)

Phytosterol Effects on Milk and Yogurt Microflora (p M121-M126)

E. Monu, G. Blank, R. Holley, J. Zawistowski
Published Online: Feb 22 2008 12:00AM
DOI: 10.1111/j.1750-3841.2008.00668.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 654K)
[Save Article](#)

Biodegradable Polylactic Acid Polymer with Nisin for Use in Antimicrobial Food Packaging (p M127-M134)

T. Jin, H. Zhang
Published Online: Feb 28 2008 12:00AM
DOI: 10.1111/j.1750-3841.2008.00681.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 807K)
[Save Article](#)

Influence of Autoinducer-2 (AI-2) and Beef Sample Extracts on *E. coli* O157:H7 Survival and Gene Expression of Virulence Genes *yadK* and *hhA* (p M135-M139)

K.A. Soni, L. Lu, P.R. Jesudhasan, M.E. Hume, S.D. Pillai
Published Online: Feb 5 2008 12:00AM
DOI: 10.1111/j.1750-3841.2007.00654.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 526K)
[Save Article](#)

Autoinducer-2 Activity of Gram-Negative Foodborne Pathogenic Bacteria and Its Influence on Biofilm Formation (p M140-M147)

Y. Yoon, J.N. Sofos
Published Online: Mar 13 2008 12:00AM
DOI: 10.1111/j.1750-3841.2008.00697.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 576K)
[Save Article](#)

Fresh-Cut Lettuce in Modified Atmosphere Packages Stored at Improper Temperatures Supports Enterohemorrhagic *E. coli* Isolates to Survive Gastric Acid Challenge (p M148-M153)

D. Chua, K. Goh, R.A. Saftner, A.A. Bhagwat
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DOI: 10.1111/j.1750-3841.2008.00698.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 620K)
[Save Article](#)

Detergent and Sanitizer Stresses Decrease the Thermal Resistance of *Enterobacter sakazakii* in Infant Milk Formula (p M154-M157)

T.M. Osaili, R.R. Shaker, A.N. Olatimat, A.A. Al-Nabulsi, M.A. Al-Holy, S.J. Forsythe
Published Online: Feb 22 2008 12:00AM
DOI: 10.1111/j.1750-3841.2008.00671.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 505K)
[Save Article](#)

Effect of Lactulose on Biotransformation of Isoflavone Glycosides to Aglycones in Soymilk by *Lactobacilli* (p M158-M165)

T.T. Pham, N.P. Shah
Published Online: Mar 3 2008 12:00AM
DOI: 10.1111/j.1750-3841.2008.00687.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 609K)

[Save Article](#)

S: Sensory and Food Quality

Plasticizer Types and Coating Methods Affect Quality and Shelf Life of Eggs Coated with Chitosan (p S111-S117)

S.H. Kim, H.K. No, W. Prinyawiwatkul
Published Online: Feb 5 2008 12:00AM
DOI: 10.1111/j.1750-3841.2007.00650.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 597K)

[Save Article](#)

Composition and Consumer Acceptability of a Novel Extrusion-Cooked Salmon Snack (p S118-S123)

J. Kong, M.P. Dougherty, L.B. Perkins, M.E. Camire
Published Online: Feb 5 2008 12:00AM
DOI: 10.1111/j.1750-3841.2007.00651.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 524K)

[Save Article](#)

Effect of Pyrophosphate and 4-Hexylresorcinol Pretreatment on Quality of Refrigerated White Shrimp (*Litopenaeus vannamei*) Kept under Modified Atmosphere Packaging (p S124-S133)

R. Thepnuan, S. Benjakul, W. Visessanguan
Published Online: Feb 28 2008 12:00AM
DOI: 10.1111/j.1750-3841.2008.00674.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 931K)

[Save Article](#)

Changes of Soybean Quality during Storage As Related to Soymilk and Tofu Making (p S134-S144)

F. Kong, S.K.C. Chang, Z. Liu, L.A. Wilson
Published Online: Feb 5 2008 12:00AM
DOI: 10.1111/j.1750-3841.2007.00652.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 594K)

[Save Article](#)

Physical Properties and Consumer Liking of Cookies Prepared by Replacing Sucrose with Tagatose (p S145-S151)

T.P. Taylor, O. Fasina, L.N. Bell
Published Online: Feb 5 2008 12:00AM
DOI: 10.1111/j.1750-3841.2007.00653.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 531K)

[Save Article](#)

Utilization of Okara, a Byproduct from Soymilk Production, through the Development of Soy-Based Snack Food (p S152-S157)

M. Katayama, L.A. Wilson
Published Online: Feb 6 2008 12:00AM
DOI: 10.1111/j.1750-3841.2008.00662.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 516K)

[Save Article](#)

Utilization of Soybeans and Their Components through the Development of Textured Soy Protein Foods (p S158-S164)

M. Katayama, L.A. Wilson
Published Online: Feb 6 2008 12:00AM
DOI: 10.1111/j.1750-3841.2008.00663.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 748K)
[Save Article](#)

How Does Roasting Process Influence the Retention of Coffee Aroma Compounds by Lyophilized Coffee Extract? (p S165-S171)

I. López-Galilea, I. Andriot, M. P. de Peña, C. Cid, E. Guichard
Published Online: Feb 20 2008 12:00AM
DOI: 10.1111/j.1750-3841.2008.00672.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 677K)
[Save Article](#)

H: Health, Nutrition, and Food

A Soybean Cultivar Lacking Lipoxygenase 2 and 3 Has Similar Calcium Bioavailability to a Commercial Variety Despite Higher Calcium Absorption Inhibitors (p H33-H35)

H.S.D. Martino, B.R. Martin, C.M. Weaver, J. Bressan, M.A. Moreira, N.M.B. Costa
Published Online: Feb 28 2008 12:00AM
DOI: 10.1111/j.1750-3841.2008.00684.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 491K)
[Save Article](#)

The Degree of Polymerization of Inulin-Like Fructans Affects Cecal Mucin and Immunoglobulin A in Rats (p H36-H41)

H. Ito, T. Wada, M. Ohguchi, K. Sugiyama, S. Kiriya, T. Morita
Published Online: Mar 3 2008 12:00AM
DOI: 10.1111/j.1750-3841.2008.00686.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 618K)
[Save Article](#)

T: Toxicology and Chemical Food Safety

Preventive Effects of Edible Mushroom (*Hypsizigus marmoreus*) on Mouse Type IV Allergy: Fluctuations of Cytokine Levels and Antioxidant Activities in Mouse Sera (p T21-T25)

K. Yoshino, M. Nishimura, A. Watanabe, S. Saito, M. Sano
Published Online: Feb 6 2008 12:00AM
DOI: 10.1111/j.1750-3841.2008.00664.x

[Abstract](#) | [References](#) | Full Text: [HTML](#), [PDF](#) (Size: 584K)
[Save Article](#)

Promotion Potential of Madder Color in a Medium-Term Multi-Organ Carcinogenesis Bioassay Model in F344 Rats (p T26-T32)

M. Yokohira, K. Yamakawa, K. Hosokawa, Y. Matsuda, T. Kuno, K. Saoo, K. Imaida
Published Online: Mar 3 2008 12:00AM
DOI: 10.1111/j.1750-3841.2008.00685.x

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