

CUMULATIVE TABLE OF CONTENTS PJFNS, 2019, VOL. 69

No. 1

Technological and Nutritional Challenges, and Novelty in Gluten-Free Breadmaking: a Review. <i>P. Conte, C. Fadda, N. Drabińska, U. Krupa-Kozak</i>	5
Phenolic Extracts from <i>Vaccinium corymbosum</i> L. Loaded in Microemulsions and Liposomes as Enhancers of Olive Oil Oxidative Stability. <i>N. Liović, P. Bošković, I. Drvenica, A. Režek Jambrak, A.M. Dropulić, G. Krešić, V. Nedović, B. Bugarski, Z. Zorić, S. Pedisić, T. Bilušić</i>	23
Modulation of Caecal Microbiome in Obese Mice Associated with Administration of Amaranth or Soybean Protein Isolates. <i>D. Olgún-Calderón, J.L. González-Escobar, R. Ríos-Villa, E. Dibildox-Alvarado, A. De León-Rodríguez, A.P. Barba de la Rosa</i>	35
Behavior of <i>Listeria innocua</i> Strains Under Pressure Treatment – Inactivation and Sublethal Injury. <i>J. Nasitowska, B. Sokolowska, M. Fonberg-Broczek</i>	45
Continuous Consumption of Reused Palm Oil Induced Hepatic Injury, Depletion of Glutathione Stores, and Modulation of Cytochrome P450 Profiles in Mice. <i>W. Chatuphonprasert, Y. Sriset, K. Jarukamjorn</i>	53
Post-Harvest Warehouse Management for <i>Actinidia arguta</i> Fruits. <i>N.R. Giuggioli, R. Briano, C. Baudino, C. Peano</i>	63
Nutritional Quality of Edible Marine Bivalves from the Southern Coast of Italy, Mediterranean Sea. <i>F. Biandolino, A. Di Leo, I. Parlapiano, L. Papa, S. Giandomenico, L. Spada, E. Prato</i>	71
Importance of Cheese Whey Processing: Supplements for Sports Activities – a Review. <i>P. Fassina, G. Quadros Nunes, F. Scherer Adami, M.I. Goettert, C.F. Völken de Souza</i>	83
Intermittent Microwave-Vacuum Drying Effects on Pears. <i>O. Taskin, A. Polat, N. Izli, B.B. Asik</i>	101
68 Volume's Reviewers' Index	109
Instruction for Authors	111

No. 2

Functional Properties of Enzymatic Hydrolysate and Peptide Fractions from Perilla Seed Meal Protein. <i>Bo Yeon Park, Kyung Young Yoon</i>	119
Functional Properties of Protein Isolate and Acid Soluble Protein-Rich Ingredient Co-Produced from Ethanol-Treated Industrial Rapeseed Meal. <i>H. Kalaydzhiev, P. Ivanova, C.L.M. Silva, V.I. Chalova</i>	129
Composition of Anthocyanins in Colored Grains and the Relationship of Their Non-Acylated and Acylated Derivatives. <i>S. Žilić, D. Dodig, J. Vančetović, N. Grčić, V. Perić, P. Titan, V. Maksimović</i>	137

Dietary Chicory Inulin-Rich Meal Exerts Greater Healing Effects than Fructooligosaccharide Preparation in Rats with Trinitrobenzenesulfonic Acid-Induced Necrotic Colitis.	147
B. Fotschki, A. Jurgoński, J. Fotschki, M. Majewski, K. Ognik, J. Juśkiewicz	
Nutritional Quality, Potential Health Promoting Properties and Sensory Perception of an Improved Gluten-Free Bread Formulation Containing Inulin, Rice Protein and Bioactive Compounds Extracted from Coffee Byproducts.	157
A. Guglielmetti, B. Fernandez-Gomez, G. Zeppa, M.D. del Castillo	
Effect of the Addition of Polysaccharide Hydrocolloids on Sensory Quality, Color Parameters, and Anthocyanin Stabilization in Cloudy Strawberry Beverages.	167
M. Tęleszko, P. Nowicka, A. Wojdyło	
Effect of Thermal Processing on Simultaneous Formation of Acrylamide and Hydroxymethylfurfural in Plum Purée.	179
O.E. Constantin, K. Kukurová, L Daško, N. Stănciu, Z. Ciesarová, C. Croitoru, G. Râpeanu	
Predicting the Botanical Origin of Honeys with Chemometric Analysis According to Their Antioxidant and Physicochemical Properties.	191
A. Kaczmarek, M. Muzolf-Panek, J. Tomaszevska-Gras, P. Konieczny	
Sprouted and Non-Sprouted Chickpea Flours: Effects on Sensory Traits in Pasta and Antioxidant Capacity.	203
J.A. Bruno, D.W. Konas, E.L. Matthews, Ch.H. Feldman, K.M. Pinsley, A.L. Kerrihard	
Instruction for Authors	211

No. 3

The Dose Makes the Poison: Sugar and Obesity in the United States – a Review.	219
S. Faruque, J. Tong, V. Lacmanovic, Ch. Agbonghae, D.M. Minaya, K. Czaja	
Microwave-Assisted Extraction of Different Groups of Phenolic Compounds from Grape Skin Pomaces: Modeling and Optimization.	235
N. Čurko, K. Kelšin, V. Dragović-Uzelac, D. Valinger; M. Tomašević, K. Kovačević Ganić	
Fat from Tenebrionidae Bugs – Sterols Content, Fatty Acid Profiles, and Cardiovascular Risk Indexes.	247
J. Mlček, A. Adámková, M. Adámek, M. Borkovcová, M. Bednářová, I. Knížková	
Cytoprotective Effect of <i>Morchella esculenta</i> Protein Hydrolysate and Its Derivative Against H₂O₂-Induced Oxidative Stress.	255
Q. Zhang, C.-E. Wu, Y.-J. Sun, T.-T. Li, G.-J. Fan	
Composition and Significance of Bacterial Microbiota and Volatile Organic Compounds of Swiss-Dutch-Type Cheese as Determined by PCR-DGGE and HS-GC.	267
B. Nalepa, M.A. Olszewska, L.H. Markiewicz, M. Aljewicz	
Advantages and Disadvantages of Partial High Pressure Homogenisation of Milk in Relation to Full-Stream Homogenisation.	279
K. Ambroziak, K. Kielczewska, D. Mickiewicz, A. Dąbrowska	
Effects of Biopreservatives Combined with Modified Atmosphere Packaging on the Quality of Apples and Tomatoes.	289
O. Babich, L. Dyshlyuk, S. Sukhikh, A. Prosekov, S. Ivanova, V. Pavsky, T. Chaplygina, O. Kriger	
Influence of Pretreatments on Microwave Vacuum Drying Kinetics, Physicochemical Properties and Sensory Quality of Apple Slices.	297
Y. Wang, H. Zhao, H. Deng, X. Song, W. Zhang, S. Wu, J. Wang	
Fruit Low-Alcoholic Beverages with High Contents of Iridoids and Phenolics from Apple and Cornelian cherry (<i>Cornus mas</i> L.) Fermented with <i>Saccharomyces bayanus</i>.	307
K. Adamenko, J. Kawa-Rygielska, A.Z. Kucharska, N. Piórecki	
Instruction for Authors	319

No. 4**Lemongrass (*Cymbopogon citratus*) Essential Oil: Extraction, Composition, Bioactivity, and Uses for Food Preservation – a Review.**

E. Majewska, M. Kozłowska, E. Gruczyńska-Sękowska, D. Kowalska, K. Tarnowska 327

Changes in the Composition of Aroma and Phenolic Compounds Induced by Different Enological Practices of Croatian White Wine.

M. Tomašević, K. Lisjak, A. Vanzo, H. Baša Česnik, L. Gracin, N. Ćurko, K. Kovačević Ganić 343

Antioxidant Activity of Extracts of Soursop (*Annona muricata L.*) Leaves, Fruit Pulps, Peels, and Seeds

H.H. Orak, I.S. Bahrişefit, T. Sabudak 359

Variation in the Phenolic Compounds Profile and Antioxidant Activity in Different Parts of Hawthorn (*Crataegus pentagyna* Willd.) During Harvest Periods.

J. Pavlović, S. Mitić, M. Mitić, G. Kocić, A. Pavlović, S. Tošić 367

Concentrations of Blood Serum and Urinal Ellagitannin Metabolites Depend Largely on the Post-Intake Time and Duration of Strawberry Phenolics Ingestion in Rats.

E. Żary-Sikorska, M. Kosmala, J. Milala, B. Fotschki, K. Ognik, J. Juśkiewicz 379

Effect of Transglutaminase and Bacterial Concentrates on the Development of Functional and Technological Properties of Minced Meat.

S. Merenkova, O. Zinina, O. Loretz, O. Neverova, P. Sharaviev 387

Efficacy of an Aromatic Vinegar in Reducing Psychrotrophic Bacteria and Biogenic Amines in Salmon Fillets (*Salmo salar*) Stored in Modified Atmosphere Packaging.

J. Di Toro, R. Branciari, R. Roila, S. Altissimi, H. Jang, K. Zhou, S. Perucci, M. Codini, D. Ranucci 397

Survival of Wild Strains of Lactobacilli During Kombucha Fermentation and Their Contribution to Functional Characteristics of Beverage.

D. Cvetković, A. Ranitović, D. Savić, N. Joković, A. Viđaković, L. Pezo, S. Markov 407

Design of Bacterial Cultures in Fermented Functional Maize Product Formulation.

Z. Matejčeková, A. Mikulajová, E. Vlková, D. Liptáková, S. Mošovská, E. Hybenová, L. Valík 417

68 Volume's Authors' Index 427**68 Volume's Table of Contents** 429**Instruction for Authors** 433