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Anti-hyperlipidaemic and antioxidant effects of turmeric oil in hyperlipidaemic rats
Pages 229-235
Jingjing Ling, Bo Wei, Guangping Lv, Hui Ji, Shaoping Li

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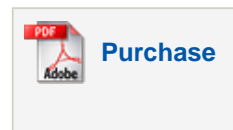
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Highlights




► We investigate the hypolipidaemic effect of turmeric oil using hyperlipidaemic rats. ► Turmeric oil attenuates oxidative stress accompanied by hyperlipidaemia. ► Turmeric oil prevents the damage of liver issues induced by high-fat diet.

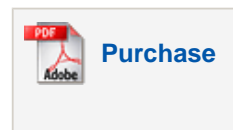
General Papers

- 3  [Sensory and molecular characterisation of the protective effect of storage at -80 °C on the odour profiles of human milk](#)
Pages 236-242
Stefanie Sandgruber, Daniela Much, Ulrike Amann-Gassner, Hans Hauner, Andrea Buettner
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**Highlights**

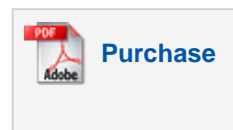
► Proof of sensory aroma stability of human milk under storage at -80 °C for 24 month. ► Molecular proof for prevention of oxidative formation of odourants at -80 °C storage. ► Proof of absence of deep freeze odour changes also for PUFA-enriched milk samples. ► Basis for novel recommendations regarding human milk storage e.g. in milk banking.

- 4  [Gluconacetobacter hansenii UAC09-mediated transformation of polyphenols and pectin of coffee cherry husk extract](#)
Pages 243-247
M. Usha Rani, K.A. Anu Appaiah
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**Highlights**

► Production of bacterial cellulose in coffee cherry husk extract. ► Synthesis of pectinase, degradation of pectins and the accumulation of its monomers. ► Co-utilisation of glucose and galacturonic acid was observed. ► Biotransformation of phenolics during the growth of *Gluconacetobacter hansenii*. ► Synthesis of polyphenol oxidase and tannase enzymes by *Gluconacetobacter hansenii*.

- 5  [Isolation of some active compounds from *Origanum vulgare* L. ssp. *vulgare* and determination of their genotoxic potentials](#)
Pages 248-253
Medine Gulluce, Mehmet Karadayi, Zuhul Guvenalp, Hilal Ozbek, Tulin Arasoglu, Ozlem Baris
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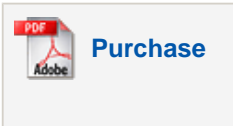

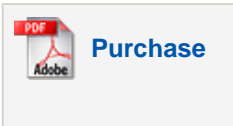

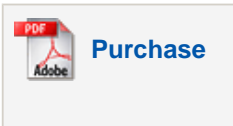


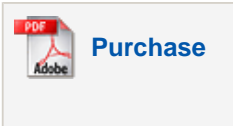
**Highlights**

► *Origanum vulgare* contains Luteolin-7-O-glucuronide and Luteolin-7-O-xyloside. ► *O. vulgare* has antimutagenic potential against 9-AA and MNNG mutagenicity. ► Flavonoids are constituents related to the antimutagenicity of *O. vulgare*.

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- 6  **Significant longevity-extending effects of a tetrapeptide from maize on *Caenorhabditis elegans* under stress**
Pages 254-260
Hang Wu, Yan Zhao, Yi Guo, Li Xu, Baolu Zhao
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- Highlights**
- A tetrapeptide from maize (TPM) extends the lifespan of *C. elegans* under heat and oxidative stress. ► TPM has strong free radical-scavenging effects *in vitro* and *in vivo*. ► TPM up-regulates the expression of heat shock protein HSP-16.2. ► TPM up-regulates the expression of superoxide dismutase-3 (SOD-3). ► TPM regulates the mRNA expression of ageing-associated genes in *C. elegans*.
-
- 7  **Inhibitory potential of trilobatin from *Lithocarpus polystachyus* Rehd against α -glucosidase and α -amylase linked to type 2 diabetes**
Pages 261-266
Hua-Qiang Dong, Mei Li, Feng Zhu, Fu-Lai Liu, Jian-Bo Huang
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- Highlights**
- We identified the sweet compound from *Lithocarpus polystachyus* Rehd as trilobatin. ► We evaluated inhibitory activity of trilobatin against α -glucosidase and α -amylase. ► Trilobatin inhibits α -glucosidase strongly and α -amylase mildly. ► The DPPH scavenging activity was evaluated and trilobatin was higher than rutin.
-
- 8  **Changes in anthocyanins in arils of chitosan-coated pomegranate (*Punica granatum* L. cv. Rabbab-e-Neyriz) fruit during cold storage**
Pages 267-272
Feryal Varasteh, Kazem Arzani, Mohsen Barzegar, Zabihollah Zamani
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- Highlights**
- Anthocyanins in pomegranate (ACs) were mono and diglucoside derivatives of cyanidin, delphinidin and pelargonidin. ► Juice ACs decreased during storage, while lightness and hue angle increased. ► Chitosan reduced AC degradation in arils and prevented colour deterioration. ► AC diglucosides have higher stability than AC monoglucosides.
-
- 9  **Effect of high hydrostatic pressure (HHP) on structure and activity of phytoferritin**
Pages 273-278
Tuo Zhang, Chenyan Lv, Shaojun Yun, Xiayun Liao, Guanghua Zhao, Xiaojing Leng
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- Highlights**

► HHP treatment had little effect on the primary and secondary structure of SSF. ► HHP greatly changed its tertiary and quaternary structure around Trp residues. ► Protein aggregation properties were markedly altered after HHP treated. ► The rate of iron release from holo-SSF became much slower. ► The catalytic activity of SSF remained unchanged.

10

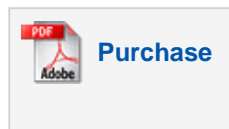


Limiting the deterioration of mango fruit during storage at room temperature by oxalate treatment

Pages 279-285

Xiaolin Zheng, Libin Ye, Tianjia Jiang, Guoxin Jing, Jianrong Li

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Highlights

► First report on oxalate successfully limited postharvest deterioration of mangoes. ► Oxalate increased activity of POD and PPO, and total phenolic content in mangoes. ► These effects of oxalate might be involved in induced resistance of mango fruit.

11

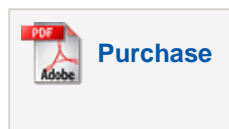


Fluoride in teas of different types and forms and the exposure of humans to fluoride with tea and diet

Pages 286-290

Alenka Koblar, Gašper Tavčar, Maja Ponikvar-Svet

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Highlights

► Human exposure to F from tea and from tea and diet assessed. ► Leaching and availability of F from teas of different types and forms studied. ► F leaching not affected by the type or form with the exception of Pu'erh tea. ► Consumption of 1000 ml of tea per day (person with 70 kg) provides 9–101% of AI. ► In nonfluoridated areas tea and diet can provide 25–173% of AI (in fluoridated 35–210%).

12

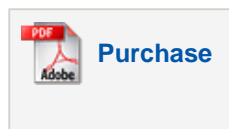


Susceptibility of 5-methyltetrahydrofolic acid to heat and microencapsulation to enhance its stability during extrusion processing

Pages 291-298

Ashok K. Shrestha, Jayashree Arcot, Sri Yuliani

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Highlights

► Folate deficiency causes neural tube defects. ► 5-Methyltetrahydrofolic acid (5-MTHF) is better source of folate fortification than folic acid. ► 5-MTHF fortified model foods are highly sensitive to heat than folic acid. ► Microencapsulation provides protection to 5-MTHF during thermal processing such as extrusion.

13

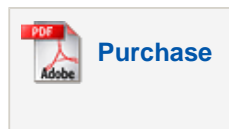


Effect of insoluble dietary fibre addition on technological, sensory, and structural properties of durum wheat spaghetti

Pages 299-309

Nisha Aravind, Mike Sissons, Narelle Egan, Christopher Fellows

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Highlights

► Substitution of semolina for bran (0–30%) or pollard (0–60%) improved fibre and antioxidants in pasta. ► Pollard at 10% has minimal impact on pasta but levels >30% is deleterious. ► Bran causes deterioration in eating quality of pasta but still provides enhanced fibre and antioxidants. ► Significant amounts of antioxidants are retained in cooked pasta. ► Microscopy provides information for the impact of fibre on pasta–fibre properties.

14

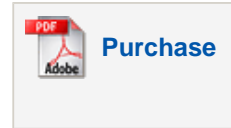


Composition, antimicrobial, antiradical and spasmolytic activity of *Ferula heuffelii* Griseb. ex Heuffel (*Apiaceae*) essential oil

Pages 310-315

Ivan Pavlović, Silvana Petrović, Mirjana Radenković, Marina Milenković, Maria Couladis, Suzana Branković, Milica Pavlović Drobac, Marjan Niketić

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Highlights

► We analysed essential oil from *Ferula heuffelii* underground parts. ► Composition was analysed by GC and GC–MS and elemicin was the main compound. ► Good activity against *Candida albicans* and Gram (+) bacteria was noted. ► Essential oil showed substantial anti-DPPH activity. ► Good spasmolytic activity of essential oil was demonstrated *in vitro*.

15

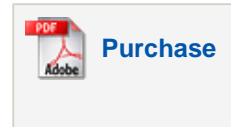


Changes in Muscovy duck breast muscle marinated with ginger extract

Pages 316-320

Long-Li Tsai, Nai-Jia Yen, Rong-Ghi R. Chou

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Highlights

► We examined the *postmortem* changes in Muscovy duck breast muscle marinated in ginger extract (GE). ► GE marination could retard lipid oxidation (in terms of TBARS value) of duck muscle. ► GE marination could enhance the *postmortem* proteolysis of duck muscle.

16

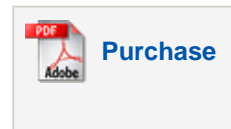


Kaempferol inhibits VEGF expression and *in vitro* angiogenesis through a novel ERK-NFκB-cMyc-p21 pathway

Pages 321-328

Haitao Luo, Gary O. Rankin, Noelle Juliano, Bing-Hua Jiang, Yi Charlie Chen

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Highlights

► In this study we analysed kaempferol's inhibitory effect on VEGF expression and angiogenesis in ovarian cancer cells. ► We identified ERK-NFκB-cMyc-p21 pathway as a novel mechanism to explain kaempferol's effects. ► This new pathway supplements our understanding of the mechanisms and paves the way to future chemoprevention.

17

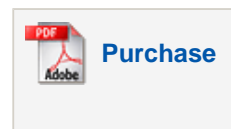


Chemical composition of alpaca (*Vicugna pacos*) charqui

Pages 329-334

Bettit K. Salvá, Ana Fernández-Diez, Daphne D. Ramos, Irma Caro, Javier Mateo

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Highlights

► Chemical composition of the two main types of alpaca Andean charqui. ► This charqui is a low- a_w intermediate moisture and high salted meat product. ► Lipid-derived compounds, mainly hydrocarbons, dominate the volatile fraction. ► Composition varies between types of charqui.

18

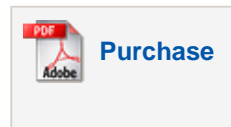
**Molecular and structural characteristics of cod gelatin films modified with EDC and TGase**

Pages 335-343

Hanna Staroszczyk, Julia Pielichowska, Katarzyna Sztuka, Janusz Stangret, Ilona Kolodziejaska



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**Highlights**

► Cross-linking of cod gelatin with EDC and TGase affects the FT-IR spectra of obtained films. ► The helical structure of gelatin is difficult to recover in the modified films. ► Formation of covalent bonds in gelatin leads to an increase of the thermal stability of films. ► The decrease of the glass temperature of the modified films can indicate the plasticizing effect of water.

19

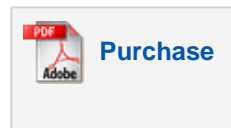
**Anti-inflammatory, antinociceptive, antipyretic and antioxidant activities and phenolic constituents from *Loranthus regularis* Steud. ex Sprague**

Pages 344-349

Ramzi A.A. Mothana, Mansour S. Al-Said, Adnan J. Al-Rehaily, Tunis M. Thabet, Nasser A. Awad, Michael Lalk, Ulrike Lindequist



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**Highlights**

► *Loranthus regularis* showed significant anti-inflammatory and antioxidant activity. ► *L. regularis* demonstrated also interesting antinociceptive and antipyretic activity. ► The ethyl acetate fraction of the crude extract was the most active fraction. ► A bioassay-guided fractionation yielded three flavonoids for the first time from this species. ► Quercetin 3-galactoside, quercetin 3-araboside and quercetin 3-rhamnoside were isolated.

20

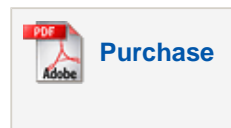
**Anti-inflammatory activity of methanolic extracts from edible mushrooms in LPS activated RAW 264.7 macrophages**

Pages 350-355













Carlos Moro, Irene Palacios, Miguel Lozano, Matilde D'Arrigo, Eva Guillamón, Ana Villares, José A. Martínez, Ana García-Lafuente



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**Highlights**

► Methanolic extracts from some edible mushrooms showed anti-inflammatory activity. ► Mushrooms extracts inhibited NO production and iNOS expression in activated macrophages. ► Mushrooms extracts reduced IL-1 β , and IL-6 mRNA expressions in activated macrophages. ► The most effective species were *Agaricus bisporus*, *Cantharellus cibarius*, and *Lactarius deliciosus*. ► Pyrogallol was found only in the species with anti-inflammatory activity.

<p>21</p>	<p> Astaxanthin rich crude extract of <i>Haematococcus pluvialis</i> induces cytochrome P450 1A1 mRNA by activating aryl hydrocarbon receptor in rat hepatoma H4IIE cells <i>Pages 356-361</i> Marumi Ohno, Wageh Sobhy Darwish, Yoshinori Ikenaka, Wataru Miki, Shoichi Fujita, Mayumi Ishizuka</p> <p> Show preview Related articles Related reference work articles</p>	<p> Purchase</p>
<p>Highlights</p>		
<p>► Astaxanthin-rich extract from <i>Haematococcus pluvialis</i> induced cytochrome P450 1a1 mRNA in H4IIE. ► Aryl hydrocarbon receptor was translocated into the nucleus after exposure to the extract. ► It activated the human <i>CYP1A1</i> enhancer region in a luciferase assay. ► The nuclear proteins stimulated by the extract interacted with xenobiotic responsive element.</p>		
<p>22</p>	<p> Antioxidant activity and rosmarinic acid changes in salicylic acid-treated <i>Thymus membranaceus</i> shoots <i>Pages 362-369</i> Víctor Pérez-Tortosa, Antonio López-Orenes, Ascensión Martínez-Pérez, María A. Ferrer, Antonio A. Calderón</p> <p> Show preview Related articles Related reference work articles</p>	<p> Purchase</p>
<p>Highlights</p>		
<p>► Several tests have been used to assess the antioxidant potential of thyme shoots. ► RA was identified as being the major phenolic compound in <i>Thymus membranaceus</i> shoots. ► Low doses of SA boosted RA and TPC levels, and improved antioxidant properties. ► Thyme shoot cultures are proposed as feasible sources of valuable antioxidants.</p>		
<p>23</p>	<p> Effects of noble rot on must composition and aroma profile of Amarone wine produced by the traditional grape withering protocol <i>Pages 370-375</i> Emanuele Tosi, Bruno Fedrizzi, Michela Azzolini, Fabio Finato, Barbara Simonato, Giacomo Zapparoli</p> <p> Show preview Related articles Related reference work articles</p>	<p> Purchase</p>
<p>Highlights</p>		
<p>► This is the first time that the effects of <i>Botrytis cinerea</i> on a dry full body red wine have been investigated. ► There are important links between specific aroma volatiles and the presence of <i>Botrytis</i>. ► This work highlights the importance of <i>Botrytis</i> in Amarone wine aroma.</p>		
<p>24</p>	<p> Polyphenol-rich seaweed (<i>Eucheuma cottonii</i>) extract suppresses breast tumour via hormone modulation and apoptosis induction <i>Pages 376-382</i> Farideh Namvar, Suhaila Mohamed, Samaneh Ghasemi Fard, Javad Behravan, Noordin M. Mustapha, Noorjahan Banu M. Alitheen, Fauziah Othman</p> <p> Show preview Related articles Related reference work articles</p>	<p> Purchase</p>

Highlights

► Apoptotic effects in oestrogen dependent and independent human breast cancer cells. ► The anti-estrogenic properties in female mammals. ► Breast tumour prevention and suppression using sustainable cultivated seaweeds.

25

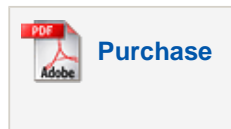


[Metabolic pathways of the colonic metabolism of flavonoids \(flavonols, flavones and flavanones\) and phenolic acids](#)

Pages 383-393

Aida Serra, Alba Macià, Maria-Paz Romero, Jordi Reguant, Nadia Ortega, Maria-José Motilva

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Highlights

► We performed an *in vitro* colonic fermentation of flavonoids and phenolic acids. ► A nuts–cocoa cream enriched with flavonoids and phenolic acids was fermented. ► Great number of flavonoid metabolites was quantified mainly after 48 h. ► Phenolic acids were slightly metabolized by the colonic microflora.

26

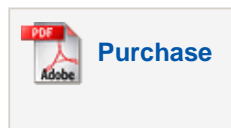


[Towards chemical and nutritional inventory of Portuguese wild edible mushrooms in different habitats](#)

Pages 394-403

Eliana Pereira, Lillian Barros, Anabela Martins, Isabel C.F. R. Ferreira

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Highlights

► A chemical and nutritional inventory of Portuguese wild mushrooms was performed. ► Wild mushrooms from different habitats are nutritionally well-balanced foods. ► Mushrooms have micronutrients and non-nutrients with antioxidant properties. ► Wild mushrooms can be used in diet as nutraceuticals and/or functional foods.

27

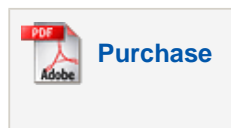


[Isoflavone content and apoptotic effect in HT-29 cancer cells of a soy germ extract](#)

Pages 404-407













Gyo-Nam Kim, Ji-Hye Song, Eui-Su Kim, Hyung-Taek Choi, Hae-Dong Jang

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Highlights

► Daidzein and genistein was the major isoflavone of a soy germ extract. ► They contributed to the apoptotic effect of a soy germ extract in HT-29 cells. ► The soy germ extract may be used as supplementary strategy for cancer prevention.

28	 <p>Effect of tannic acid and kiam wood extract on lipid oxidation and textural properties of fish emulsion sausages during refrigerated storage <i>Pages 408-416</i> Sajid Maqsood, Soottawat Benjakul, Amjad Khansaheb Balange</p> <p> Show preview Related articles Related reference work articles</p>	 <p>Purchase</p>
Highlights		
<p>► Tannic acid and EKWE were effective in retarding the lipid oxidation in fish emulsion sausage. ► Addition of tannic acid in the fish emulsion sausage had no detrimental effect on the sensory properties. ► Tannic acid at a level of 0.04% could maintain the textural properties to the highest extent.</p>		
29	 <p>Macroporous resin purification behavior of phenolics and rosmarinic acid from <i>Rabdosia serra</i> (MAXIM.) HARA leaf <i>Pages 417-424</i> Lianzhu Lin, Haifeng Zhao, Yi Dong, Bao Yang, Mouming Zhao</p> <p> Show preview Related articles Related reference work articles</p>	 <p>Purchase</p>
Highlights		
<p>► HP-20 and XAD-7HP had similar phenolics adsorption/desorption behaviors. ► Film diffusion and intra-particle diffusion kinetics affected adsorption process. ► Adsorption equilibriums were well fitted to the Langmuir and Freundlich isotherms. ► Antioxidant-related components were effectively enriched by gradient elution.</p>		
Short Communication		
30	 <p>Winemaking by barley supported yeast cells <i>Pages 425-431</i> Panagiotis Kandylis, Dimitra Dimitrellou, Athanasios A. Koutinas</p> <p> Show preview Related articles Related reference work articles</p>	 <p>Purchase</p>
Highlights		
<p>► A biocatalyst with immobilised yeast cells on barley grains was prepared. ► It was used for ambient and low temperature wine making. ► Immobilised cells produced wines with improved flavour compared to free cell systems.</p>		
Analytical Methods		
31	 <p>Volatiles of plums evaluated by HS-SPME with GC-MS at the germplasm level <i>Pages 432-440</i> Qianqian Chai, Benhong Wu, Weisheng Liu, Lijun Wang, Chunxiang Yang, Yiju Wang, Jinbao Fang, Youchun Liu, Shaohua Li</p> <p> Show preview Related articles Related reference work articles</p>	 <p>Purchase</p>
Highlights		

► Plum germplasm has rich volatiles. ► Ester, aldehydes and terpenoids are the main volatile compounds in plums. ► Composition and content of volatiles in plum depend largely on genetic background. ► *Prunus salicina* has much more volatiles and higher contents than the other genotypes. ► 'Shuili', 'Jixinli' and 'Wuyueli' of *P. salicina* have extremely high volatiles.

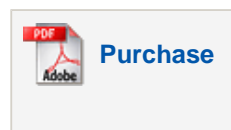
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Solid phase extraction with flame atomic absorption spectrometry for determination of traces of Ca, K, Mg and Na in quality control of white sugar

Pages 441-446
P. Pohl, H. Stecka, P. Jamroz

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Highlights

► Simple and fast procedure for determination of Ca, K, Mg and Na traces in white sugars. ► Separation of sucrose from Ca, K, Mg and Na by Dowex 50 W x 8-400. ► Pre-concentration of Ca, K, Mg and Na prior to measurements. ► Accurate and interference-free measurements of elements of interest by FAAS.

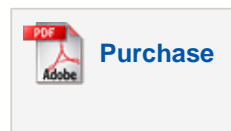
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Use of electronic nose, validated by GC-MS, to establish the optimum off-vine dehydration time of wine grapes

Pages 447-452
Nieves Lopez de Lerma, Andrea Bellincontro, Fabio Mencarelli, Juan Moreno, Rafael A. Peinado

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Highlights

► Measurement of the evolution of volatile aroma compounds of must from dried grapes. ► Chemical families differentiate musts from dried grape by cluster analysis. ► E-nose discriminates musts according their chemical composition. ► Relationship between E-nose and GC data established using multiple regression analysis. ► Determination of the optimum drying time from the data reported by the E-nose.

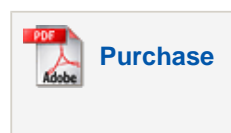
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Speciation of arsenite and arsenate in rice grain – Verification of nitric acid based extraction method and mass sample survey







Pages 453-459
J.-H. Huang, P. Fecher, G. Ilgen, K.-N. Hu, J. Yang

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Highlights

► General validation of 0.28 M HNO₃ at 95 °C extraction for arsenic speciation in rice grains. ► Either arsenite or dimethylarsinic acid predominates in rice grains. ► Monomethylarsonic acid and two unknown arsenic are usually minor components in rice grains. ► Predominance of arsenite averagely 90% of inorganic arsenic in grains. ► Trace elements may potentially influence arsenic speciation in rice grains.

35	 <p>Voltammetric determination of ultra-trace total mercury and toxic metals in meals <i>Pages 460-466</i> Clinio Locatelli, Dora Melucci</p> <p> Show preview Related articles Related reference work articles</p>	 <p>Purchase</p>
<p>Highlights</p> <p>► Set up and validation of a new analytical method to check meals quality. ► Toxic metals in meals. ► First paper about simultaneous voltammetric determination of Hg and Cu in meals. ► Simultaneous voltammetric determination of Cu, Pb, Cd and Zn in meals. ► Voltammetric and spectroscopic measurements: critical comparison for validation.</p>		
36	 <p>Calendar <i>Pages I-II</i></p> <p> Show preview Related articles Related reference work articles</p>	 <p>Purchase</p>

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