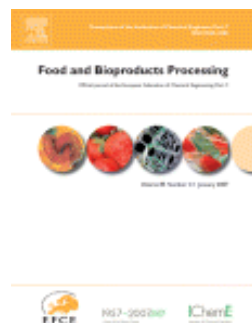


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October to December 2012



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Krishnaiah, D.; Sarbatly, R.; Nithyanandam, R.
[Cited by SciVerse Scopus \(38\)](#)

2. **Utility of apple pomace as a substrate for various products: A review** • Review article
Food and Bioproducts Processing, Volume 90, Issue 4, October 2012, Pages 597-605
Mahawar, M.; Singh, A.; Jalgaonkar, K.

3. **Extraction of anthocyanins from red cabbage and purification using adsorption**
Food and Bioproducts Processing, Volume 90, Issue 4, October 2012, Pages 615-623
Chandrasekhar, J.; Madhusudhan, M.C.; Raghavarao, K.S.M.S.

4. **Proposals for the residues recovery: Orange waste as raw material for new products** • Review article
Food and Bioproducts Processing, Volume 90, Issue 4, October 2012, Pages 606-614
Rezzadori, K.; Benedetti, S.; Amante, E.R.

5. **Effect of process conditions on the microencapsulation of coffee oil by spray drying**
Food and Bioproducts Processing, Volume 90, Issue 3, July 2012, Pages 413-424
Frascareli, E.C.; Silva, V.M.; Tonon, R.V.; Hubinger, M.D.
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6. **A method for pomegranate seed application in food industries: Seed oil encapsulation**
Food and Bioproducts Processing, Volume 90, Issue 4, October 2012, Pages 639-652
Goula, A.M.; Adamopoulos, K.G.

7. **Effect of spray drying conditions and feed composition on the physical properties of black mulberry juice powder**
Food and Bioproducts Processing, Volume 90, Issue 4, October 2012, Pages 667-675
Fazaeli, M.; Emam-Djomeh, Z.; Kalbasi Ashtari, A.; Omid, M.

8. **Pineapple wastes: A potential source for bromelain extraction**
Food and Bioproducts Processing, Volume 90, Issue 3, July 2012, Pages 385-391
Ketnawa, S.; Chaiwut, P.; Rawdkuen, S.

9. **Microencapsulation of lycopene by spray drying: Characterization, stability and application of microcapsules**
Food and Bioproducts Processing, Volume 90, Issue 1, January 2012, Pages 37-42
Rocha, G.A.; Favaro-Trindade, C.S.; Grosso, C.R.F.
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10. **Pectinase enzyme-complex production by *Aspergillus* spp. in solid-state fermentation: A comparative study**
Food and Bioproducts Processing, Volume 90, Issue 2, April 2012, Pages 102-110
Heerd, D.; Yegin, S.; Tari, C.; Fernandez-Lahore, M.

11. **Effect of fermentation conditions on yeast growth and volatile composition of wine produced from mango (*Mangifera indica* L.) fruit juice**
Food and Bioproducts Processing, Volume 89, Issue 4, October 2011, Pages 487-491
Reddy, L.V.A.; Reddy, O.V.S.

12. **Influence of air drying temperature on kinetics, physicochemical properties, total phenolic content and ascorbic acid of pears**
Food and Bioproducts Processing, Volume 90, Issue 3, July 2012, Pages 433-441
Djendoubi Mrad, N.; Boudhrioua, N.; Kechaou, N.; Courtois, F.; Bonazzi, C.

13. **Comparison of different extraction methods for the extraction of major bioactive flavonoid compounds from spearmint (*Mentha spicata* L.) leaves**
Food and Bioproducts Processing, Volume 89, Issue 1, January 2011, Pages 67-72
Bimakr, M.; Rahman, R.A.; Taip, F.S.; Ganjioo, A.; Salleh, L.M.; Selamat, J.; Hamid, A.; Zaidul, I.S.M.
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14. **Subcritical water extraction of phenolic compounds from pomegranate (*Punica granatum* L.) seed residues and investigation into their antioxidant activities with HPLC-ABTS^{•+} assay**
Food and Bioproducts Processing, Volume 90, Issue 2, April 2012, Pages 215-223
He, L.; Zhang, X.; Xu, H.; Xu, C.; Yuan, F.; Knez, Z.; Novak, Z.; Gao, Y.
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15. **Effect of drying treatments on texture and color of vegetables (pumpkin and green pepper)**
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Guine, R.P.F.; Barroca, M.J.
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16. **Microbiological shelf life and sensory evaluation of fruit juices treated by high-intensity pulsed electric fields and antimicrobials**
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Mosqueda-Melgar, J.; Raybaudi-Massilia, R.M.; Martin-Belloso, O.
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17. **Effect of frying cycles on physical, chemical and heat transfer quality of rice bran oil during deep-fat frying of poori: An Indian traditional fried food**
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Debnath, S.; Rastogi, N.K.; Gopala Krishna, A.G.; Lokesh, B.R.

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18. Recent and Emerging Applications of Membrane Processes in the Food and Dairy Industry

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Daufin, G.; Escudier, J.P.; Carrere, H.; Berot, S.; Fillaudeau, L.; Decloux, M.

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19. Effect of drying methods on volatiles of Chinese ginger (*Zingiber officinale* Roscoe)

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20. Dehydration of red bell-pepper (*Capsicum annuum* L.): Change in drying behavior, colour and antioxidant content

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Arsilan, D.; Ozcan, M.M.

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21. Thin layer drying kinetics of *Gundelia tournefortii* L.

Food and Bioproducts Processing, Volume 90, Issue 2, April 2012, Pages 323-332

Evin, D.

22. Extraction of pomegranate (*Punica granatum* L.) seed oil using superheated hexane

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Eikani, M.H.; Golmohammad, F.; Homami, S.S.

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23. Effects of drying and pretreatment on the nutritional and functional quality of raisins

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Carranza-Concha, J.; Benloch, M.; Camacho, M.M.; Martinez-Navarrete, N.

24. Production of low calorie Malay apples by dual stage sugar substitution with Stevia-based sweetener

Food and Bioproducts Processing, Volume 90, Issue 4, October 2012, Pages 713-718

Oliveira, F.I.P.; Rodrigues, S.; Fernandes, F.A.N.

25. A study on microwave vacuum dried re-structured lychee (*Litchi chinensis* Sonn.) mixed with purple sweet potato (*Ipomoea batatas*) snacks

Food and Bioproducts Processing, Volume 90, Issue 4, October 2012, Pages 653-658

Qiao, F.; Huang, L.I.; Xia, W.s.