

# International Journal of Food Engineering

## CONTENTS

---

### Volume 2, Number 2, December 2016

#### Food Chemistry

Biodegradable Pellets Based on Poly (3-hydroxybutyrate-co-3-hydroxyvalerate)/Poly (vinyl alcohol)/Sugarcane Bagasse: Thermal and Biodegradable Properties .....84

*Jinchyau Peng, Chia-Yang Wu, Li-Jhen Jheng, and Wai-Bun Lui*

Effect of Chemical Pretreatments on the Physical Properties of Kiwi .....90

*Raquel P. F. Guin é Ana Rita F. Roque, Fábio F. A. Sei çã, and C tia E. O. Batista*

Modeling of Silver Migration from Polyethylene Nanocomposite Packaging into a Food Model System Using Response Surface Methodology .....96

*Maryam Jokar, Katrin Loeschner, and Abdorreza Mohammadi Nafchi*

The Effect of Molecular Sieve Addition on the Thermal Decomposition of Japanese Cedar.....103

*M. Nakayasu, N. Morita, Y. Kawabata, T. Wajima, and H. Nakagome*

Advances in Super-Saturation Measurement and Estimation Methods for Sugar Crystallisation Process .....108

*Aniediong M. Umo and Sunday B. Alabi*

Quality Characteristics of Maize Flours and Breads .....113

*Paula M. R. Correia, Andreia M. Soares, and Carla Brites*

Predictive Model for Post-Seeding Super-Saturation of Sugar Massecuite in a Fed-Batch Evaporative Crystalliser.....119

*Aniediong M. Umo and Sunday B. Alabi*

#### Health Food Research

A Functional Food Additive: *Scolymus Hispanicus* L. Flour .....124

*Dilek Dulger Altiner and Yasemin Sahan*

Biotechnological Methods for the Improvement Cereals .....128

*G il Ebru Orhun*

Antioxidant Properties of Fibre Rich Dietetic Chocolate Cake Developed by Jackfruit (*Artocarpus heterophyllus* L.) Seed Flour .....132

*J. David*

#### Biological Food

Antioxidant Properties and Functional Characteristics of Radiation-Processed Fungal Chitosan from *Ganoderma tsugae* Residue .....136

*Shih-Jeng Huang, Tsun-Hsien Tung, and Shu-Yao Tsai*

Alpha-Linolenic Acid Production by the Mutant *Rhodosporidium toruloides* .....140

*F. Qi, L. Sun, M. L. Zhang, X. Z. Jiang, X. Cao, and J. Z. Huang*

Assessing the Efficacy of Honey in Diabetes Using SD Rats: By Comparing Acacia Honey, Manuka Honey, and Sugar .....147  
*Wonsang Gong, Seoyeon Shin, Seongmin Choi, Minjeong Kim, and Hojin Kim*

**Protein Engineering**

Efficient Production of Mastoparan B, a Cationic Venom Peptide, via the Artificial Oil Body-Cyanogen Bromide Purification Platform .....151  
*Feng-Chia Hsieh and Tzyy-Rong Jinn*

Processing Stability of Antioxidant Protein Hydrolysates Extracted from Degreased Walnut Meal.....155  
*Ting Lai, Zehua Lin, Rong Zhang, Xiaolei Guo, Zhonghua Ma, Wenzhen Liao, Jiaoyan Ren, and Xiao Hu*