ORIGINAL ARTICLES

Enzymatic synthesis of cholecalciferol glycosides using \( \beta \)-glucosidase from sweet almond
B. Manohar · S. Divakar 469

Effects of edible film coatings on shelf-life of mustafakemalpasa sweet, a cheese based dessert
M. Guldas · A.A. Bayizit · T.O. Yilsay · L. Yılmaz 476

Effect of drying on nutritional and functional quality and electrophoretic pattern of soyflour from sprouted soybean (\textit{Glycine max})
D. Agharahar-Murugkar · K. Jha 482

Effect of osmotic pretreatment on air drying characteristics and colour of pepper (\textit{Capsicum spp}) cultivars
K.O. Falade · O.O. Oyedele 488

Constitutive production of extracellular glucose isomerase by an osmophillic \textit{Aspergillus} sp. under submerged conditions
R.Z. Sayyed · G.B. Shimpi · S.B. Chincholkar 496

Effect of pre-harvest calcium sprays on post-harvest life of winter guava (\textit{Psidium guajava} L.)
M. Goutam · H.S. Dhaliwal · B.V.C. Mahajan 501

Kinetics of thermal softening of cassava tubers and rheological modeling of the starch
M.S. Sajeev · J. Sreekumar · M. Unnikrishnan · S.N. Moorthy · S. Shanavas 507

Ripening of tomato (\textit{Solanum lycopersicum} L.). Part I: 1-methylecyclopentene mediated delay at higher storage temperature
V. Paul · R. Pandey · G.C. Srivastava 519

Ripening of tomato (\textit{Solanum lycopersicum} L.). Part II: Regulation by its stem scar region
V. Paul · R. Pandey · G.C. Srivastava 527

Improvement of cooking quality and gel formation capacity of Bombay duck (\textit{Harpodon nehereus}) fish meat
C. Rupsankar 534

Effect of open air drying, LPG based drier and pretreatments on the quality of Indian gooseberry (aonla)
P. Gudapaty · S. Indavarapu · G.R. Korwar · A.K. Shankar · R.K.V. Adake · V. Bandi · S.R. Kanchu 541

Behavioural pattern of vegetative cells and spores of \textit{Bacillus cereus} as affected by time-temperature combinations used in processing of Indian traditional foods
S.V. Desai · M.C. Varadaraj 549

Selection of starter cultures for \textit{idli} batter fermentation and their effect on quality of \textit{idlis}
J. Sridevi · P.M. Halami · S.V.N. Vijayendra 557

Physical, gravimetric and functional characterization of various milling fractions of popped gorgon nut (\textit{Euryale ferox})
S.N. Jha · R. Sharma 564

SHORT COMMUNICATIONS

Quality of low fat pork sausage containing milk-co-precipitate
M.N. Eswarapragada · P.M. Reddy · K. Prabhakar 571

Process standardization for rennet casein based Mozzarella cheese analogue
R. Shah · A.H. Jana · K.D. Aparnathi · P.S. Prajapati 574

Effect of household cooking methods on nutritional and anti nutritional factors in green cowpea (\textit{Vigna unguiculata}) pods
J.K. Deol · K. Bains 579

Evaluating sago as a functional ingredient in dietetic mango ice cream
A.S. Patel · A.H. Jana · K.D. Aparnathi · S.V. Pinto 582


Instructions for Authors for \textit{J Food Sci Technol} are available at www.springer.com/13197.