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<td>Free of Isoflavones and Luminescent Components</td>
<td>No</td>
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<td>Precise Nutrient Delivery</td>
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<td>Nutritionally Adjustable</td>
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Volume 3 • April 2012 • Online & In Print • http://food.annualreviews.org

Co-Editors: Michael P. Doyle, University of Georgia
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The Annual Review of Food Science and Technology, in publication since 2010, strives to cover current and significant developments in the multidisciplinary field of food science and technology. This journal is ideal for food scientists and engineers, food microbiologists, and those in the fields of plant biology, genomics, biotechnology, and nutrition.

TABLE OF CONTENTS:
• Acrylamide in Foods: A Review of the Science and Future Considerations, David R. Lineback, James R. Coughlin, Richard H. Stadler
• Aerobic Respiration Metabolism in Lactic Acid Bacteria and Uses in Biotechnology, Martin B. Pedersen, Philippe Gaudu, Delphine Lecherdeur, Marie-Agnes Petit, Alexandra Gruss
• Alternatives to Those Artificial FD&C Food Colorants, Ronald Wrolstad, Cathy Culver
• Biochemical Basis for Functional Ingredient Design from Fruits, Jisay K. Jacob, Krishnaraj Tiwari, Julia Correa-Betanzo, Azizah Misran, Renu Chandralekaran, Gopinadhan Paliyath
• Challenges for the Delivery of Long-Chain n-3 Fatty Acids in Functional Foods, Amit Taneja, Harjinder Singh
• Cold Plasma Decontamination of Foods, Brendan A. Niemira
• CRISPR: New Horizons in Phage Resistance and Strain Identification, Rodolphe Barrangou, Philippe Horvath
• Egg Yolk Antibodies for Passive Immunity, Jennifer Kovacs-Nolan, Yoshinori Mine
• Encapsulation of New Active Ingredients, C. I. Onwulata
• Food Safety and Organic Meats, Ellen J. Van Loo, Walid Alali, Steven C. Ricke
• Functional Replacements for Gluten, Emanuele Zannini, Julie Miller Jones, Stefano Zennetti, Elke K. Arendt
• Health Claims in Europe: Probiotics and Prebiotics as Case Examples, Henk van Løeren, Yolanda Sanz, Seppo Salminen
• Improving Mass Transfer to Soften Tissues by Pulsed Electric Fields: Fundamentals and Applications, E. Puértolas, E. Luengo, I. Álvarez, J. Raso
• Internalization of Fresh Produce by Foodborne Pathogens, Marilyn C. Erickson
• Lessons Learned, Richard Hall
• Mission to Mars: Food Production and Processing for the Final Frontier, Michele H. Perchonok, Maya R. Cooper, Patricia M. Catarino
• New Interventions Against Human Norovirus: Progress, Opportunities, and Challenges, Jianrong Li, Ashley Predmore, Erin Divers, Fangfei Lou
• Non-Caloric Sweeteners, Sweetness Modulators, and Sweetener Enhancers, Grant E. DuBois, Indra Prakash
• Novel Natural Food Antimicrobials, Vijay Juneja, Hari P. Dwivedi, Xianghe Yan
• Polymer and Colloidal Models Describing Structure-Function Relationships, Shinya Ikeda, Qixin Zhong
• The Early Settlers: Intestinal Microbiology in Early Life, Petra A.M.J. Scholtens, Raish Oozeer, Riccio Martin, Kauther Ben Amor, Jan Knol
• The Structure of the Casein Micelle of Milk and Its Changes During Processing, Douglas G. Daigleish, Milena Comedig
• Wheat Gluten Functionality as a Quality Determinant in Cereal-Based Food Products, Jan A. Delcour, Iris J. Joye, Bram Pareyt, Edith Wilderjans, Kristof Brijs, Bert Lagrain
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