

**Journal of Functional Foods (5 Article)**  
**New Articles in Press, 2014**  
**Sumber: Alert**

1. Pilot-scale membrane fractionation of ACE inhibitory and antioxidative peptides from ultrasound pretreated milk protein concentrate hydrolysates Original Research Article  
*Available online 7 March 2014*  
Hankie Uluko, Shuwen Zhang, Lu Liu, Hongjuan Li, Wenming Cui, Haixiao Xue, Lili Zhao, Yanjun Sun, Jing Lu, Jiaping Lv

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2. Anthocyanins profile and antioxidant capacity of red cabbages are influenced by genotype and vegetation period Original Research Article  
*Available online 6 March 2014*  
Wieslaw Wiczowski, Joanna Topolska, Joanna Honke

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3. Anthocyanins, proanthocyanidins and total phenolics in four cultivars of aronia: Antioxidant and enzyme inhibitory effects  
*Available online 5 March 2014*  
Helle Wangenstein, Marie Bräunlich, Viktoria Nikolic, Karl Egil Malterud, Rune Slimestad, Hilde Barsett

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4. Purification and identification of antioxidant peptides from sweet potato protein hydrolysates by Alcalase Original Research Article  
*Available online 5 March 2014*  
Miao Zhang, Tai-Hua Mu, Min-Jie Sun

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5. Red peppers with different pungencies and bioactive compounds differentially modulate energy and glucose metabolism in ovariectomized rats fed high fat diets Original Research Article  
*Available online 3 March 2014*  
Hye Jeong Yang, Dae Young Kwon, Min Jung Kim, Da Sol Kim, Suna Kang, Bae Keun Shin, Jung Ju Lee, Na Rang Moon, James W. Daily, Sunmin Park