

CONTENTS OF VOLUME 16

Number 1

Comparative Studies on the Physicochemical Properties and Micro-structure of Raw and Parboiled Rice	1
A. A. DAMIR (Egypt)	
Identification and Quantitative Determination of the Lipids of Dried <i>Origanum dictamnus</i> Leaves	15
K. REVINTHI-MORAITI, M. E. KOMAITIS, G. EVANGELATOS and V. V. KAPOULAS (Greece)	
Lysine in Cassava Based Diets: II. The Nutritional Evaluation of Acetylated Casein in Maize Meal, Corn Starch and Cassava Based Diets	25
S. R. A. ADEWUSI AND O. L. OKE (Nigeria)	
Effect of Maillard Reaction Products on Carbohydrate Utilisation—Studies <i>in vitro</i> and <i>in vivo</i>	37
RICKARD ÖSTE, PER SJÖDIN, MARGARETHA JÄGERSTAD, INGER BJÖRCK and ARNE DAHLQVIST (Sweden)	
Oxygen Involvement in Betanine Degradation—Measurement of Active Oxygen Species and Oxidation Reduction Potentials	49
J. H. von ELBE and E. L. ATTOE (USA)	
Effects of Ascorbic Acid and Pre-packaging on Shelf-life and Quality of Raw and Cooked Okra (<i>Hibiscus esculentus</i>)	69
B. I. ADERIYE (Nigeria)	
Book Reviews	79

Number 2

Editor's Note	83
Free Amino Acids by High Performance Liquid Chromatography and Peptides by Gel Electrophoresis in Mahon Cheese During Ripening	85
C. POLO, M. RAMOS and R. SÁNCHEZ (Spain)	
Inhibition of the Pro-Oxidant Activity of Copper by Primary Antioxidants in Lard	97
SALAH E. O. MAHGOUB and BERTRAM J. F. HUDSON (Great Britain)	
Heat Inactivation of a Soluble Peroxidase Extract from Acetone Powder of Kohlrabi and its Reactivation after Heat Treatment	103
KATALIN SCHMIDT and LILLY VÁMOS-VIGYÁZÓ (Hungary)	

Application of Infrared Reflectance Spectroscopy to the Analysis of Milk and Dairy Products	115
JOHN F. KENNEDY, CHARLES A. WHITE and ANTHONY J. BROWNE (UK)	
Differences in Concentration of Essential and Toxic Elements in Peanuts and Peanut Oil	133
K. AKRIDA-DEMERTZI, S. M. TZOUWARA-KARAYANNI and E. VOUDOURIS (Greece)	
Individual Variation in Nigerian Palm Kernel Oil	141
J. O. OFFEM (Nigeria) and R. K. DART (Great Britain)	
Oligosaccharide Structures Formed During the Hydrolysis of Lactose by <i>Aspergillus oryzae</i> β -Galactosidase	147
TAKAHIRO TOBA, AKITSUGO YOKOTA and SUSUMI ADACHI (Japan)	
Stoichiometric Dye-Binding Procedure for the Determination of the Reactive Lysine Content of Soya Bean Protein	163
IBOLYA M. PERL, MARGIT P. SZAKÁCS, ÁGNES KÖVAGÓ and JÁNOS PETRÓCZY (Hungary)	
Technical Note	
Composition and Proposed Use of Two Wild Fruits from Zaire	175
KADIATA MBIYANGUNDU (Zaire)	
Reviews	179
Announcements	183

Numbers 3 and 4

Editorial	185
Nutritional Aspects of Bulk Sweeteners Compared with Sucrose	187
IAN MACDONALD (Great Britain)	
The Chemistry and Metabolism of the Starch Based Sweeteners	191
M. W. KEARSLEY and G. G. BIRCH (Great Britain)	
Developments in the Properties and Applications of Lycasin [®] and Sorbitol	209
D. A. WHITMORE (Great Britain)	
Safety Assessment of Polyol Sweeteners—Some Aspects of Toxicity	231
A. BÄR (Switzerland)	
Isomalt as a Reduced-calorie Bulk Sweetener (<i>Abstract</i>)	243
F. BERSCHAUER (Federal Republic of Germany)	
Aspartame: Technical Considerations and Predicted Use	245
WERNER VETSCH (Switzerland)	

Contents of Volume 16

323

The New Intense Sweetener Acesulfame K	259
GERT-WOLFHARD VON RYMON LIPINSKI (Federal Republic of Germany)	
Confectionery Technology and the Pros and Cons of Using Non-sucrose Sweeteners	271
A. G. DODSON and TAMMY PEPPER (Great Britain)	
The Fate of Intense Sweeteners in the Body	281
A. G. RENWICK (Great Britain)	
Regulatory Procedures in Securing Approval for New Sweeteners	303
D. J. SNODIN (Great Britain)	