

CONTENTS OF VOLUME 18

Number 1

Mechanisms by Which Nitrite Inhibits the Development of Warmed-Over Flavour (WOF) in Cured Meat	1
J. O. IGENE, K. YAMAUCHI, A. M. PEARSON, J. I. GRAY and S. D. AUST (USA)	
Proteolytic Activity, Amino Acid Composition and Protein Quality of Germinating Fenugreek Seeds (<i>Trigonella foenum graecum</i> L.)	19
AHMED RAFIK EL-MAHDY and LAILA A. EL-SEBAIY (Egypt)	
Chemical Composition and Nutritional Quality of Tehineh (Sesame Butter)	35
WAJIH N. SAWAYA, MUHAMMAD AYAZ, JEHANGIR K. KHALIL and ABDALLAH F. AL-SHALHAT (Saudi Arabia)	
Effects of Dietary Proteins on Iron Bioavailability—A Review	47
L. A. BERNER and D. D. MILLER (USA)	
Reactivity of Sorbic Acid and Glycerol in Non-Enzymatic Browning in Liquid Intermediate Moisture Model Systems	71
C. C. SEOW and P. B. CHEAH (Malaysia)	
Book Review	81

Number 2

Proteolytic Characterization of Kariesh Cheese Made from Lactose-Hydrolyzed Milk	83
MOHAMED M. OMAR (Egypt)	
The Use of Infrared Reflectance Spectroscopy for the Automatic Continuous Monitoring and Control of Whey Ultrafiltration Processes	95
JOHN F. KENNEDY, CHARLES A. WHITE and ANTHONY J. BROWNE (Great Britain)	
Fungal Damage to Palm Kernel Oil	113
R. K. DART, E. B. DEDE (Great Britain) and J. O. OFFEM (Nigeria)	
The Effect of Ammonia Concentration on the Properties of Canola Meals Produced by the Ammonia-Methanol/Hexane Extraction System	121
L. L. DIOSADY, M. NACZK and L. J. RUBIN (Canada)	
Release of Inulin by Enzymatic Liquefaction of Chicory Roots	131
E. LECLERQ and G. J. HAGEMAN (The Netherlands)	

Effect of Alcohol Content on Emulsion Stability of Cream Liqueurs WILLIAM BANKS and D. DONALD MUIR (Great Britain)	139
Technical Note	
Anthocyanins from <i>Tibouchina grandiflora</i> F. O. BOBBIO, P. A. BOBBIO and C. H. DEGÁSPARI (Brazil)	153
Announcement	161

Number 3

Effect of Cooking on the Chemical Composition of Lentils, Rice and Their Blend (Koshary) LAILA A. E. SHEKIB, M. E. ZOUIL, M. M. YOUSSEF and M. S. MOHAMMED (Egypt)	163
Slow Lowering of pH Induces Gel Formation of Myosin K. FRETHEIM, B. EGELANDSDAL, O. HARBITZ and K. SAMEJIMA (Norway)	169
Effect of Polyphosphates on the Survival of Pre-stressed <i>Salmonella typhimurium</i> Cells in Frozen Chicken Meat A. OBAFEMI and R. DAVIES (Great Britain)	179
The Digestibility of Gelatin Complexed with Propylene Glycol Alginate SUHAILA BINTI MOHAMED and GEORGE STAINSBY (Great Britain)	193
Theaflavin Analysis of Black Tea—Problems and Prospects STUART G. REEVES, FRANCIS GONE and PHILIP O. OWUOR (Kenya)	199
Degradation of Retinyl Acetate in Simple Solvent Systems G. PAQUETTE and M. A. KANAAN (Canada)	211
Technical Note	
A Preliminary Note on the Detection and Partial Characterization of Chicken Muscle Soluble Proteins by Immunoelectrophoresis in Agarose Gels CARMEN CASAS, JOSÉ TORMO, PABLO E. HERNANDEZ and BERNABE SANZ	233
Book Reviews	239

Number 4

The Quantitative Estimation of Saponin in Pea (<i>Pisum sativum</i> L.) and Soya (<i>Glycine max</i>) C. L. CURL, K. R. PRICE and G. R. FENWICK (Great Britain)	241
Isolation and Purification of Polyphenol Oxidase from a New Variety of Potato JOSÉ PASCHOAL BATISTUTI and EUCLIDES J. LOURENÇO (Brazil)	251

Variation of the Anti-nutritional Behenic Acid Content Among the Cultivars of Winged Bean (<i>Psophocarpus tetragonolobus</i> L. DC)	265
TUDOR FERNANDO and GEORGE BEAN (USA)	
Genetic and Environmental Effects on Levels of Glycoalkaloids in Cultivars of Potato (<i>Solanum tuberosum</i> L.)	271
S. C. MORRIS and J. B. PETERMANN (Australia)	
Fluoride Content of Common Vegetables from Different Parts of Kenya	283
PHILIP O. OWUOR (Kenya)	
The Recovery and Nutritional Evaluation of Alkali Extracted Protein Coagulates from Crushed Bone Residues	291
KRYSTYNA PALKA, ZDZISŁAW E. SIKORSKI and MARIA RAKOWSKA (Poland)	
Studies on Flavonol Degradation by Peroxidase (Donor: H ₂ O ₂ -oxidoreductase, EC 1.11.1.7): Part 2—Quercetin	301
PETER SCHREIER and ERNST MILLER (West Germany)	