

Food Chemistry

Papers Published in 1985

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 KŐVAGÓ 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)	
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)	

CONTENTS OF VOLUME 17

Number 1

The Relationship of Endogenous Phytase, Phytic Acid and Moisture Uptake with Cooking Time in <i>Vicia faba minor</i> cv. Aladin	1
H. MICHAEL HENDERSON and SYLVIA A. ANKRAH (Canada)	
<i>In Vitro</i> Studies on Chelating Agents as Potential Iron Absorption Promoters	13
K. SUBBA RAO and B. S. NARASINGA RAO (India)	
Changes in the Chlorophyll and Pheophytin Concentrations of Kiwifruit during Processing and Storage	25
GORDON L. ROBERTSON (New Zealand)	
Production of Aflatoxins on Amaranth Seeds by <i>Aspergillus</i> Spp.	33
TUDOR FERNANDO and GEORGE BEAN (USA)	
Chemical Evaluation of the Nutritive Value of Seeds of African Breadfruit (<i>Treculia africana</i>)	41
E. E. EDET, O. U. EKA and E. T. IFON (Nigeria)	
Subcellular Distribution of Palmitoyl-CoA Hydrolase Activity in Carrot—An Enzyme Releasing Free Fatty Acids	49
PERNILLE BAARDSETH and ERIK SLINDE (Norway)	
Chemical Composition and Amino Acid Content of African Breadfruit (<i>Treculia africana</i> Decne)	59
T. E. EKPENYONG (Nigeria)	

Evaluation of the Effect of Processing on Sunflower Protein Quality NOAH MILLER and EMILIE PRETORIUS (Republic of South Africa)	65
Technical Note	
Some Physico-Chemical Characteristics of Soybean, <i>Glycine max. Merr.</i> A. P. GANDHI, M. M. NENWANI and N. ALI (India)	71
Book Review	75
<i>Number 2</i>	
Evaluation of Threonic Acid Toxicity in Small Animals M. THOMAS and R. E. HUGHES (Great Britain)	79
Estimation of Sucrose, Raffinose and Stachyose in Soybean Seeds I. R. KENNEDY, O. D. MWANDEMELE and K. S. McWHIRTER (Australia)	85
Kinetics of Degradation of Sorbic Acid in Aqueous Glycerol Solutions C. C. SEOW and P. B. CHEAH (Malaysia)	95
Undesirable Sensory Properties of the Dried Pea (<i>Pisum sativum</i>). The Rôle of Saponins K. R. PRICE, N. M. GRIFFITHS, C. L. CURL and G. R. FENWICK (Great Britain)	105
Proximate Analysis of the Flesh and Anatomical Weight Composition of Skipjack Tuna (<i>Katsuwonus pelamis</i>) A. M. BALOGUN and S. O. TALABI (Nigeria)	117
The Dissociation Constant of the Hydroxysulphonate of 3,4-Dideoxy-4-Sulphohexosulose in the Sulphite-Inhibited Maillard Reaction of Glucose and Glycine. B. L. WEDZICHA, J. KABAN and D. G. ALDOUS (Great Britain)	125
Isolation and Characterization of 1,4- β -Glucan 4-Glucanohydrolases (EC 3.2.1.4) from a Technical <i>Trichoderma viride</i> Cellulase RUTH KITTSTEINER-EBERLE, MECHTILD HÖFELMANN and PETER SCHREIER (West Germany)	131
Studies on Flavonol Degradation by Peroxidase (Donor: H ₂ O ₂ -oxidoreductase, EC 1.11.1.7): Part 1—Kaempferol ERNST MILLER and PETER SCHRIER (West Germany)	143
Book Reviews	155
<i>Number 3</i>	
Kinetic Studies on Strawberry Anthocyanin Hydrolysis by a Thermo-stable Anthocyanin- β -Glycosidase from <i>Aspergillus niger</i> HANS BLOM and MAGNY S. THOMASSEN (Norway)	157

Effect of pH on the Acid Hydrolysis of Jerusalem Artichoke Inulin B. PEKIĆ, B. SLAVICA, Ž. LEPOJEVIĆ and M. PETROVIĆ (Yugoslavia)	169
Fatty Acid Composition of Seed Oils of Some Members of the Leguminosae Family A. M. BALOGUN and B. L. FETUGA (Nigeria)	175
Effect of Irradiation and Germination on Selected Nutrients of Corn ABDUS SATTAR, F. MAHMOOD, S. KHAN, NEELOFAR and I. KHAN (Pakistan)	183
Structural Functions of Taste in the Sugar Series: Characteristics of Simple Chlorinated Sugars IMAD A. TOUFEILI and STANLEY Z. DZIEDZIC (Great Britain)	193
Acetone Extraction of Haem from Haemoglobin in the Presence of Acetate, Citrate and Phosphate Buffers B. L. WEDZICHA and D. LADIKOS (Great Britain)	199
Spectrophotometric Determination of Some Antioxidants with Potassium Permanganate and Metol U. VIPLAVA PRASAD, K. EKAMBARESWARA RAO and C. S. PRAKASA SASTRY (India)	209
A Spectroscopic Study of Vanadium in Mushroom R. A. ODERINDE, A. O. JIBOKU, J. A. FANIRAN and B. B. ADELEKE (Nigeria)	215
Technical Notes	
The Stability of Cyanohydrins R. T. FOMUNYAM, A. A. ADEGBOLA and O. L. OKE (Nigeria)	221
Spectrophotometric Determination of Tyrosine in Proteins C. S. P. SASTRY, P. SATYANARAYANA and M. K. TUMMURU (India)	227
Book Reviews	231

Number 4

Development of Soymilk—A Review H. G. ANG, W. L. KWIK and C. Y. THENG (Singapore)	235
The Production of Aroma by <i>Aspergillus oryzae</i> During The Preparation of Soy Sauce <i>Koji</i> S. M. BULL, F. M. YONG and H. A. WONG (Singapore)	251
Dietary Fibre in Some Norwegian Plant Foods During Storage R. REISTAD, I. ANDELIC, M. STEEN, E. S. RØGEBERG and W. FRÖLICH (Norway)	265

A Rapid Method for Determining the Carbohydrate Component of Dietary Fibre	273
RICHARD M. FAULKS and STEPHEN B. TIMMS (Great Britain)	
Reaction of <i>N</i> ² -Acetyl-DL-Tryptophan Amide with D-Xylose or D-Glucose in Acidic Solution	289
TOMAS NYHAMMAR and PER ÅKE PERNEMALM (Sweden)	
Technical Note	
Preliminary Study of Enzymic Solubilization of Nitrogenous Constituents of Palm Kernel Cake	297
J. O. ONUORA and R. D. KING (Great Britain)	
Book Reviews	303
Conference Report	307

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
WAJID 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	139
WILLIAM BANKS and D. DONALD MUIR (Great Britain)	
Technical Note	
Anthocyanins from <i>Tibouchina grandiflora</i>	153
F. O. BOBBIO, P. A. BOBBIO and C. H. DEGÁSPARI (Brazil)	
Announcement	161

Number 3

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

Technical Note

A Preliminary Note on the Detection and Partial Characterization of Chicken Muscle Soluble Proteins by Immunoelectrophoresis in Agarose Gels	233
CARMEN CASAS, JOSE TORMO, PABLO E. HERNANDEZ and BERNABE SANZ	
Book Reviews	239

Number 4

The Quantitative Estimation of Saponin in Pea (<i>Pisum sativum</i> L.) and Soya (<i>Glycine max</i>)	241
C. L. CURL, K. R. PRICE and G. R. FENWICK (Great Britain)	
Isolation and Purification of Polyphenol Oxidase from a New Variety of Potato	251
JOSÉ PASCHOAL BATISTUTI and EUCLIDES J. LOURENÇO (Brazil)	
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_2O_2 -oxidoreductase, EC 1.11.1.7): Part 2—Quercetin	301
PETER SCHREIER and ERNST MILLER (West Germany)	