

CONTENTS OF VOLUME 20

Number 1

Fate of Ingested Linamarin in Malnourished Rats . . . . .	1
I. B. UMOH, E. N. MADUAGWU and A. A. AMOLE (Nigeria)	
Characterisation of the Carotenoids and Assessment of the Vitamin A Value of Brazilian Guavas ( <i>Psidium guajava</i> L.) . . . . .	11
MARISA PADULA and DELIA B. RODRIGUEZ-AMAYA (Brasil)	
Dye-Binding Stoichiometry of AO 12, AB 10B and OG with Etalon Proteins, Feed and Feedingstuffs and its Application for Reactive Lysine Determination . . . . .	21
IBOLYA MOLNÁR-PERL, MARGIT PINTÉR-SZAKÁCS, ÁGNES KŐVÁGÓ, ISTVÁN PETRÓCZY, U. PÁL KRALOVÁNSZKY and JAKAB MÁTYÁS (Hungary)	
Chemical Composition of Egyptian Sweet Potatoes . . . . .	39
HATTIM M. MAKKI, A. Y. ABDEL-RAHMAN, M. K. M. KHALIL and M. S. MOHAMED (Egypt)	
Coloured Compounds Formed by the Interaction of Glycine and Xylose . . . . .	45
HARRY E. NURSTEN and ROSEMARY O'REILLY (Great Britain)	
Amino Acid Composition and <i>In vitro</i> Digestibility of Lentil and Rice Proteins and Their Mixture ( <i>Koshary</i> ) . . . . .	61
LAILA A. H. SHEKIB, M. E. ZOUËIL, M. M. YOUSSEF and M. SAFWAT MOHAMED (Egypt)	
<b>Technical Notes</b>	
Biochemical Dynamics of Hypocholesterolemic Action of <i>Balanites Aegyptiaca</i> Fruit . . . . .	69
E. A. ABDEL-RAHIM, S. S. EL-SAADANY and M. M. WASIF (Egypt)	
Extractability and Functionality of Rice Proteins and Their Application as Meat Extenders . . . . .	79
EL-SAYED M. ABDEL-AAL, MOHAMED M. YOUSSEF, A. ADEL-SHEHATA and AHMED R. EL-MAHDY (Egypt)	

Number 2

Improving the Quality of Domiati Cheese Made from Recombined Milk . . . . .	85
M. M. ASHOUR, A. A. ABDEL-BAKY, A. A. EL NESHAWY and O. M. SALEM (Egypt)	

Kinetic Studies on Cooking of Tropical Milled Rice BIENVENIDO O. JULIANO and CONSUELO M. PEREZ (Philippines)	97
The Use of Skim Milk Permeate in the Preparation of Spray Dried Beverages Part I—Orange Beverage M. H. ABD EL-SALAM, S. EL-SHIBINY, M. B. MAHFOUZ and H. EL-ETRIBY (Egypt)	107
Changes in Carbohydrate Contents of Germinating Cowpea Seeds ANTHONY D. OLOGHOBO and BABATUNDE L. FETUGA (Nigeria)	117
Isolation and Identification of the Food Mutagens IQ and MeIQx from a Heated Model System of Creatinine, Glycine and Fructose SPIROS GRIVAS, TOMAS NYHAMMAR, KJELL OLSSON and MARGARETHA JÄGERSTAD (Sweden)	127
Changes in Polyalcohol and Phenol Compound Contents in the Ageing of Sherry Wines M. I. ESTRELLA, M. T. HERNÁNDEZ and A. OLANO (Spain)	137
<b>Technical Notes</b>	
Chemical and Functional Properties of Some Legume Powders EL-SAYED M. ABDEL-AAL, MOHAMED M. YOUSSEF, A. ADEL-SHEHATA and AHMED R. EL-MAHDY (Egypt)	153
Sensitive Spectrophotometric Determinations of Carbaryl and Propoxur in Formulations, Water, Grains and Pulses C. S. P. SASTRY, D. VIJAYA and K. EKAMBARESWARA RAO (India)	157
Announcement	163

### Number 3

A New, Hydrolytically Stable, Sweet Tasting Aspartic Acid Derivative GEORGE P. RIZZI and RICHARD S. ECHLER (USA)	165
Changes in the Parboiled Seeds of <i>Treculia africana</i> Caused by Improper Drying and Microbial Infection R. OLA LAWAL (Nigeria)	175
Ultrafiltration Studies of Foods: Part I—The Removal of Undesirable Components in Soymilk and the Effects on the Quality of the Spray-dried Powder H. G. ANG, W. L. KWIK, C. K. LEE and C. Y. THENG (Singapore)	183

The Manufacture of Ras Cheese from Gamma Irradiated Milk . . . . .	201
A. A. ABDEL BAKY, S. M. FARAHAT, A. M. RABIE and S. A. MOBASHER (Egypt)	
The Composition and Properties of Squid Meat . . . . .	213
ZDZISŁAW E. SIKORSKI and ILONA KOŁODZIEJSKA (Poland)	
Caffeine Contents of Clonal Tea; Seasonal Variations and Effects of Plucking Standards Under Kenyan Conditions . . . . .	225
PHILIP O. OWUOR and ABINIZER M. CHAVANJI (Kenya)	
<b>Technical Note</b>	
Production of Trichothecene Mycotoxins on Cereal Grains by <i>Myrothecium</i> spp. . . . .	235
TUDOR FERNANDO and GEORGE BEAN (USA)	
Announcement . . . . .	241

Number 4

Effect of Fermentation on the Thiamin, Riboflavin and Niacin Contents of Melon Seed ( <i>Citrullus vulgaris</i> ) and African Oil Bean Seed ( <i>Pentaclethra macrophylla</i> ) . . . . .	243
S. C. ACHINEWHU (Nigeria) and J. RYLEY (Great Britain)	
Free Sugars and Non-Starchy Polysaccharides of Finger Millet ( <i>Eleusine coracana</i> ), Pearl Millet ( <i>Pennisetum typhoideum</i> ), Foxtail Millet ( <i>Setaria italica</i> ) and their Malts . . . . .	253
N. G. MALLESHI, H. S. R. DESIKACHAR and R. N. THARANATHAN (India)	
Nutritional Effects of Extrusion-Cooking . . . . .	263
JEAN CLAUDE CHEFTEL (France)	
Changes in Carotenoid Content of Carrots During Growth and Post-Harvest Storage . . . . .	285
C. Y. LEE (USA)	
Thermal Inactivation of Lectins (PHA) Isolated from <i>Phaseolus vulgaris</i> . . . . .	295
C. BOUFASSA, J. LAFONT, J. M. ROUANET and P. BESANÇON (France)	
The Rôle of Non-Covalent Forces in Micelle Formation by Vicilin from <i>Vicia faba</i> . The Effect of pH Variations on Protein Interactions . . . . .	305
M. A. H. ISMOND, E. D. MURRAY and S. D. ARNTFIELD (Canada)	
Announcements . . . . .	319