

## CONTENTS OF VOLUME 21

### *Number 1*

Obituary . . . . .	1
Enhancement of Flavour Development in Ras Cheese Made by Direct Acidification . . . . .	5
A. M. RABIE, A. A. EL-NESHAWY, A. A. ABDEL BAKY, W. M. ABOU EL-ELLA and E. A. EMARA (Egypt)	
Unconventional Sources of Food: Chemical Composition of Rubber Seed ( <i>Hevea Brasiliensis</i> ) . . . . .	17
S. C. ACHINEWHU (Nigeria)	
The Rôle of Non-covalent Forces in Micelle Formation by Vicilin from <i>Vicia faba</i> . II. The Effect of Stabilizing and Destabilizing Anions on Protein Interactions . . . . .	27
M. A. H. ISMOND, E. D. MURRAY and S. D. ARNTFIELD (Canada)	
Nutrient Composition of Multimixes for Use as Weaning Foods in Nigeria . . . . .	47
A. O. KETIKU and J. O. OLUSANYA (Nigeria)	
Reactivity of Sorbate and Glycerol in Some Model Intermediate Moisture Systems . . . . .	57
Z. A. OBANU and D. A. LEDWARD (Great Britain)	
Book Reviews . . . . .	77

### *Number 2*

Relationship Between Lipophilicity, Bitterness and Structure of Phenyl $\beta$ -D-Glucopyranosides . . . . .	83
AKIKO MATSUMOTO, NORIO KAWAGUCHI, YUKIHIRO ASAKA, TAKASHI KUBOTA (Japan) and ISAO KUBO (USA)	
Fractionation of Proteins in Reconstituted Skimmed Milk . . . . .	93
MOHAMED M. OMAR (Egypt) and ZBIGNIEW ŚMIETANA (Poland)	
Nutritional Quality of Diacetyl/Urea Treated Caseinates . . . . .	103
P. K. McCARTHY, A. FLYNN and P. F. FOX (Ireland)	

The Effect of Ripening and Cooking Temperatures on Proteolysis and Lipolysis in Manchego Cheese . . . . .	115
M. NUÑEZ, C. GARCÍA-ASER, M. A. RODRÍGUEZ-MARTIN, M. MEDINA and P. GAYA (Spain)	
Use of a Bacterial Mutagenicity Assay as a Rapid Method for the Detection of Early Stage of Maillard Reactions in Orange Juices . . . . .	125
INDRIATI EKASARI, W. M. F. JONGEN and W. PILNIK (The Netherlands)	
Reactivity of Sorbate and Glycerol in Intermediate Moisture Meat Products . . . . .	133
C. E. M. WEBSTER, S. E. ALLISON, I. O. ADELAKUN, Z. A. OBANU and D. A. LEDWARD (Great Britain)	
Effect of Sequestering Agents on Lipid Oxidation in Cooked Meats . . . . .	145
F. SHAHIDI, L. J. RUBIN, L. L. DIOSADY, N. KASSAM, J. C. LI SUI FONG and D. F. WOOD (Canada)	
The Effects of Radiation and Extended Storage on the Chemical Quality of Garlic Bulbs . . . . .	153
O. A. CURZIO, C. A. CROCI and L. N. CECI (Argentina)	

*Number 3*

Some Chemical Changes in Heated Crude Palm Oil . . . . .	161
D. A. OKIY and O. L. OKE (Nigeria)	
Evaluation of a Reversed Phase High Performance Liquid Chromatographic Column for Estimation of Legume Seed Oligosaccharides . . . . .	167
A. W. WIGHT and J. M. DATEL (South Africa)	
Flavour Changes in Gamma Irradiated Grapefruit . . . . .	183
ALBERTO J. NUÑEZ SELLÉS (Cuba), HENK MAARSE and JO M. H. BEMELMANS (The Netherlands)	
Optimising Fermentation Time in Black Tea Manufacture . . . . .	195
PHILIP O. OWUOR and STUART G. REEVES (Kenya)	
Phytic Acid in Sunflower Seeds, Pressed Cake and Protein Concentrate . . . . .	205
N. MILLER, H. E. PRETORIUS and L. J. DU TOIT (South Africa)	
Modifications and Interactions of Lactose with Mineral Components of Milk During Heating Processes . . . . .	211
ISABEL MARTINEZ-CASTRO, AUGUSTIN OLÁNO and NIEVES CORZO (Spain)	

- Determination of Fatty Acids in Butter Fat Using Temperature-Programmed Gas Chromatography of the Butyl Esters . . . . . 223  
JOHN L. IVERSON and ALAN J. SHEPPARD (USA)

- Book Reviews . . . . . 235

*Number 4*

- Editorial Note . . . . . 243

- Structure/Activity Relationships in Sweetness . . . . . 245  
G. G. BIRCH and S. SHAMIL (Great Britain)

- Recent Insights into the Mechanisms of Taste Transduction and Modulation . . . . . 259  
SUSAN S. SCHIFFMAN (USA)

- The Chemistry of Colour and Appearance . . . . . 283  
D. B. MACDOUGALL (Great Britain)

- Heat-Shocked Lactobacilli for Accelerating Flavour Development of Ras Cheese . . . . . 301  
A. A. ABDEL BAKY, A. A. EL-NESHAWY, A. M. RABIE and M. M. ASHOUR (Egypt)

- Technical Note  
A Study of the Trypsin Inhibitor of Black Gram (*Vigna mungo* (L.) *Hepper*) . . . . . 315  
R. CHITRA and S. SADASIVAM (India)