

CONTENTS OF VOLUME 29

Number 1

Analysis of Phospholipid Classes in Various Beef Tissues by High Performance Liquid Chromatography	1
YOUNG K. YEO & LLOYD A. HORROCKS (USA)	
The Condensation of 5-(Hydroxymethyl)-2-Furfuraldehyde with Some Aldoses on Heating	7
TADASU URASHIMA, KYOZO SUYAMA & SUSUMU ADACHI (Japan)	
Chemical Composition and <i>In Vitro</i> Protein Digestibility of Italian Millet (<i>Setaria italica</i>)	19
P. VINCENT MONTEIRO (India), D. HARA GOPAL (USA), T. K. VIRUPAKSHA & GEETA RAMACHANDRA (India)	
Chemical and Technological Studies on Faba Bean Seeds. Effect of Storage on Some Physical and Chemical Properties	27
AHMED A. EL-REFAI, HUSSEIN M. HARRAS, KAMAL M. EL-NEMR & MOHAMMED A. NOAMAN (Egypt)	
Degradation Products of Sorbic Acid in Aqueous Solutions	41
S. S. ARYA & B. R. THAKUR (India)	
Influence of Acid and Temperature on the Rate of Inversion of Sucrose	51
W. J. WIENEN & R. S. SHALLENBERGER (USA)	
Aqueous Protein and Gossypol Extraction from Glanded Cottonseed Flour: Factors Affecting Protein Extraction	57
A. H. EL TINAY, A. M. NOUR, S. H. ABDEL-KARIM & S. O. MAHGOUB (Sudan)	
Effect of Variety on Protein Content, Amino Acid Composition and Trypsin Inhibitor Activity of Cowpeas	65
NEENA KOCHHAR, ANN F. WALKER & DEREK J. PIKE (UK)	
Book Reviews	79

Number 2

Studies on Commercially Canned Juices Produced Locally in Saudi Arabia: Part 2—Physicochemical, Organoleptic and Microbiological Assessment	81
E. H. EWALDAH (Saudi Arabia)	

Protein Concentrates from Italian Millet (<i>Setaria italica</i>) and Their Enzymatic Hydrolysis	97
D. HARA GOPAL (USA), P. VINCENT MONTEIRO, T. K. VIRUPAKSHA & GEETA RAMACHANDRA (India)	
Some Functional Properties of Acetylated and Succinylated Oat Protein Concentrates and a Blend of Succinylated Oat Protein and Whey Protein Concentrates	109
RATHY PONNAMPALAM, GILLES GOULET, JEAN AMIOT, BRUNO CHAMBERLAND & GERMAIN J. BRISSON (Canada)	
Factors Inducing Mushiness in Stored Prawns	119
PINHAS LINDNER, SAMUEL ANGEL, ZVI G. WEINBERG & RINA GRANIT (Israel)	
Chemical Indicators for Determining the Presterilization Quality of Canned Curried Meat: Factors Affecting the Quantity of the Chemical Indices	133
T. S. VASUNDHARA, K. V. KUMUDAVALLY, JOYCE D'SOUZA, H. S. PHANINDRA KUMAR & T. R. SHARMA (India)	
The Chemistry and Stability of the Haem-Protein Complex in Relation to Meat	143
D. LADIKOS & B. L. WEDZICHA (UK)	
Book Reviews	157
Announcement	160
<i>Number 3</i>	
On the Mechanism of the Stable Red Colour Expression of Cellulose-bound Carthamin	161
KOSHI SAITO & AKIYOSHI FUKUSHIMA (Japan)	
Gas Chromatographic Analysis of Free Carboxylic Acids in Foods Using a Micropacked Column	177
T. HERRAIZ, G. REGLERO & M. HERRAIZ (Spain)	
The Role of Noncovalent Forces in Micelle Formation by Vicilin from <i>Vicia faba</i> . III. The Effect of Urea, Guanidine Hydrochloride and Sucrose on Protein Interactions	189
M. A. H. ISMOND, E. D. MURRAY & S. D. ARNTFIELD (Canada)	
Chemical and Technological Studies on Faba Seeds: Effect of the Stewing Process on Physical, Organoleptic and Chemical Properties	199
MOHAMMED A. NOAMAN, KAMAL M. EL-NEMR, HUSSIEN M. HARRAS & AHMED A. EL-REFAI (Egypt)	
Biochemical Studies of Cocoa Bean <i>o</i> -diphenol O ₂ Oxidoreductase (catechol oxidase)	209
STUART G. REEVES, IAN McDOWELL, KEVIN BEHN & JANE DENCH (UK)	

The Effect of Environmental Conditions on the Chemical Composition of Soybean Seeds: Relationship Between the Protein, Oil, Carbohydrate and Trypsin Inhibitor Content	221
A. B. SAKLA, Y. GHALI, A. EL-FARRA & LAILA F. RIZK (Egypt)	

Technical Note

Discriminant Analysis of Black Tea by Near Infrared Reflectance Spectroscopy	233
B. G. OSBORNE & T. FEARN (UK)	

Book Review	239
-----------------------	-----

Number 4

Ripening Changes and Quality of Recombined Milk Blue Cheese as Affected by Mould Strain and Salting Method	241
A. M. RABIE, S. M. FARAHAT & A. A. FARAG (Egypt)	

Influence of Low Voltage Electrical Stimulation and Rate of Chilling on Post-mortem Glucolysis in Lamb.	257
J. CARBALLO, E. GARCÍA-MATAMOROS & F. JIMÉNEZ-COLMENERO (Spain)	

The Effect of Environmental Conditions on the Chemical Composition of Soybean Seeds: Deactivation of Trypsin Inhibitor and Effect of Microwave on Some Components of Soybean Seeds	269
A. B. SAKLA, Y. GHALI, A. EL-FARRA & LAILA F. RIZK (Egypt)	

A Simple Method of Identifying Peroxidase Isoenzymes from Crude Pea Seed Extracts	275
HELEN C. LEE & BARBARA P. KLEIN (USA)	

Effects of Light, Air, Anti-oxidants and Pro-oxidants on Annatto Extracts (<i>Bixa orellana</i>)	283
S. V. NAJAR, F. O. BOBBIO & P. A. BOBBIO (Brazil)	

The Chlorogenic Acids Content of Green Robusta Coffee Beans as a Possible Index of Geographic Origin	291
M. N. CLIFFORD & T. JARVIS (UK)	

The Fate in the Rat of Ingested Dhurrin Present in Sprouted Sorghum Grain	299
P. N. OKOH, C. O. IKEDIOBI & O. OLUGBOJI (Nigeria)	

Nutritional Quality of Blended Foods of Rice, Soy and Lupins, Processed by Extrusion	309
JENNY RUALES (Ecuador/Sweden), PABLO PÓLIT (Ecuador) & BABOO M. NAIR (Sweden)	