



CONTENTS OF VOLUME 38

Number 1

Indices of Quality and Maturity for Different Commercial Sizes of Pea Seed for Canning	1
GASPAR ROS & FRANCISCO RINCÓN (Spain)	
Characterisation and Crystallisation of an 11S Seed Storage Globulin from Coconut (<i>Cocos nucifera</i>)	11
H. J. CARR, G. W. PLUMB, M. L. PARKER & N. LAMBERT (UK)	
Effect of Germination and Fermentation on Available Carbohydrate Content of Pearl Millet	21
NEELAM KHETARPAUL & B. M. CHAUHAN (India)	
Polyphenol Oxidase from Artichoke (<i>Cynara scolymus</i> L.)	27
ONOFRIO LEONI, SANDRO PALMIERI, VINCENZO LATTANZIO (Italy) & CHRISTIAAN F. VAN SUMERE (Belgium)	
Thiols in Flour and Baking Quality	41
J. A. D. EWART (UK)	
Colour Characteristics of Cooked Cured-Meat Pigment and its Application to Meat	61
F. SHAHIDI & R. B. PEGG (Canada)	
Research Note	
Cellulase Inhibition by Polyphenols in Olive Fruits	69
ANTONIA HEREDIA, JUAN FERNÁNDEZ-BOLAÑOS & RAFAEL GUILLÉN (Spain)	
Book Reviews	75

Number 2

Compositional and Pasting Characteristics of Plain-Dried and Parboiled Cassava (<i>Manihot esculenta</i> Crantz)	79
K. C. M. RAJA & S. V. RAMAKRISHNA (India)	
315	

Combined Gas Chromatography-Mass Spectrometric Analysis of the Aroma Components of Cooked Taro (<i>Colocasia esculenta</i> L.)	89
GLESNI MACLEOD (UK)	
Buckwheat Lipoygenase: Inactivation by Gamma-Irradiation	97
H. MICHAEL HENDERSON, N. A. MICHAEL ESKIN & JOSEPH BORSA (Canada)	
Multicomponent Flow Injection Analysis: Determination of Potassium and Calcium in Wine	105
L. ILCHEVA, R. YANAKIEV, V. VASILEVA & N. IBEKWE (Bulgaria)	
Mineral Elements in Fresh and Canned Asparagus	113
G. ZURERA-COSANO & R. MORENO-ROJAS (Spain)	
Liquorice, <i>Glycyrrhiza glabra</i> L.—Composition, Uses and Analysis	119
G. R. FENWICK (UK), J. LUTOMSKI (Poland) & C. NIEMAN (The Netherlands)	
Digestible and Undigestible Carbohydrates in Autoclaved Legumes, Potatoes and Corn	145
MONICA SILJESTRÖM & INGER BJÖRCK (Sweden)	

Short Communication

Changes in Alpha-Galactosidase Activity and Oligosaccharides During Germination and Incubation of Cowpeas (<i>Vigna unguiculata</i>)	153
S. R. ALANI, D. M. SMITH & P. MARKAKIS (USA)	

Number 3

Comments on Recent Hypotheses for Glutenin	159
J. A. D. EWART (UK)	
Mercury Content of Squid <i>Loligo opalescens</i>	171
JERZY FALANDYSZ (Poland)	
The Interaction between Oxalic Acid and Divalent Ions— Mg^{2+} , Zn^{2+} and Ca^{2+} —in Aqueous Medium	179
OLUFEMI O. FABOYA (Nigeria)	
Determination of Water Activity in Brie and Camembert Cheese Varieties by Four Different Methods	189
A. MARCOS, M. A. ESTEBAN & M. ALCALÁ (Spain)	
The Relationship Between Lipid Composition and Oxidative Stability of Potato Granules	201
M. LILJA HALLBERG & H. LINGNERT (Sweden)	

Changes in Fatty Acid Levels of Young Shoots of Tea (<i>Camellia sinensis</i> L.) due to Nitrogenous Fertilizers	211
P. O. OWUOR, R. M. MUNAVU & J. W. MURITU (Kenya)	
Analysis of Maleic Hydrazide in Potatoes by Competitive Inhibition Enzyme-Linked Immunosorbent Assay	221
R. O. HARRISON & J. O. NELSON (USA)	
Book Reviews	235

Number 4

Nutrient Composition and Antinutritional Factors of <i>Dolichos lablab</i> L. Seeds	239
R. K. DEKA & C. R. SARKAR (India)	
Instantization and Evaluation of Some Traditional Egyptian Foods	247
M. M. YOUSSEF (Egypt)	
Organic Acids in Potato Tubers: Part I—The Effect of Storage Temperatures and Time on Citric and Malic Acid Contents of Potato Tubers	255
G. LISIŃSKA & K. ANIOŁOWSKI (Poland)	
Starch and Protein Digestibility of Rice Bean (<i>Vigna umbellata</i>): Effects of Domestic Processing and Cooking Methods	263
DEEPINDER KAUR & AMIN C. KAPOOR (India)	
Amino Acid Composition of Cumin Seed (<i>Cuminum cyminum</i> L.)	273
FARID H. BADR & EVG. V. GEORGIEV (Bulgaria)	
The Mutagenicity of some Spanish Edible Mushrooms in the Ames Test	279
P. MORALES, E. BERMÚDEZ, P. E. HERNÁNDEZ & B. SANZ (Spain)	
Effect of Diet on Caries-Inducing <i>Streptococcus mutans</i> Growth	289
S. TANDON, A. R. PRABHAKAR & S. UDUPA (India)	
The Effect of Pre-process Handling Conditions on the Ascorbic Acid Content of Green Leafy Vegetables	297
O. O. P. FABOYA (Nigeria)	
Technical Note	
Oligosaccharide Formation During the Hydrolysis of Lactose with Hydrochloric Acid and Cation Exchange Resin.	305
K. T. HUH, T. TOBA & S. ADACHI (Japan)	