



Bibliography on analytical food chemistry

1 BOOKS, REVIEWS & SYMPOSIA

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2 GENERAL

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Meier W/Kantonales Lab Zurich, CH-8030 Zurich, Switzerland
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Analysis of irradiated food

3 AMINO ACIDS, PROTEINS & ENZYMES

Aristoy MC, Toldra F/**CSIC, Inst Agroquim & Tecnol Aimentos,
Jaime Roig 11, E-46010 Valencia, Spain
J AGR FOOD CHEM 1991, 39 (10) 1792
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SM Kirov State Univ, Alma Ata, Kazahstan

As a service to subscribers of Food Chemistry, this bibliography contains newly published material in the field of analytical food chemistry. The bibliography is divided into fourteen sections: 1 Books, Reviews & Symposia; 2 General; 3 Amino Acids, Proteins & Enzymes; 4 Carbohydrates; 5 Lipids; 6 Vitamins & Co-factors; 7 Trace Elements & Minerals; 8 Drug, Biocide & Chemical Residues; 9 Toxins; 10 Additives; 11 Flavours & Aromas; 12 Organic Acids; 13 Animal Products; 14 Plant & Microbial Products. Within each section, articles are listed in alphabetical order with respect to the subject. Where there are no papers to appear under a heading, it will be omitted

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44072 Nantes 03, France
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Vigne, Biochim Metab & Technol Lab, Pl Viala, F-34060 Montpellier,
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Calull M, Borrull F*, Marce RM, Zamora F//Univ Barcelona, Fac Ciencies Quim Tarragona, PCA Imperial Tarraco 1, E-43005 Tarragona, Spain

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Dept Chem, Hakodate, Hokkaido 041, Japan

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Yasuhara A, Shibamoto T//Nat'l Inst Environm Studies, Reg Environm Div, 16-2 Onogawa, Yatabe, Ibaraki 305, Japan

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6 VITAMINS & CO-FACTORS

Montelongo FG, Sanchez MJ, Castro JCG, Hardisson A//Univ La Laguna, Dept Analyt Chem Food Sci & Toxicol, E-38204 La Laguna, Spain

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Sawamura M, Takemoto K, Li ZF//Kochi Univ, Fac Agr, Dept Agr Chem, B-2000 Monobe, Nankoku, Kochi 783, Japan

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Russell LF, Vanderslice JT//Agr Canada, Food Res Ctr, Ottawa, Ontario, Canada K1A 0C6

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Sanders DE//Address not available

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Bradshaw D//Perkin Elmer Corp, Suite 1, 400 Technol Pk, Lake Mary, FL 32746, USA

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Yamamoto Y, Hashiguchi R, Araki K, Kushima H//Miyazaki Prefectural Inst Publ Hlth & Environm, 2-3-2 Gaskuenkibanadai, Miyazaki, Japan

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Mironcomas MA, Xirauvayreda M*//Univ Barcelona, Fac Farm, Dept Quim Analit, Avda Diagonal S-N, E-08028 Barcelona, Spain
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Horvat M//J Stefan Inst, Dept Nucl Chem, Jamova 39, YU-61111 Ljubljana, Yugoslavia

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Lansens P, Leermakers M, Baeyens W//Free Univ Brussels, Dept Analyt Chem, Pleinlaan 2, B-1250 Brussels, Belgium

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Meetschen U, Petz M*//Berg Univ Wuppertal, Fachbereich Lebensmittelchem 9, Gausstr 20, W-5600 Wuppertal 1, FRG

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Beernaert H, Hucorne P//Inst Hyg & Epidemiol, Div Food, J Wytsmanstr 14, B-1050 Brussels, Belgium

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Hahnau S, Weiler EW*//Ruhr Univ Bochum, Lehrstuhl Pflanzenphysiol, Univ Str 150, W-4630 Bochum, FRG

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Hatakeyama T, Hiraoka M, Funatsu G*//Kyushu Univ, Fac Agr, Prot Chem & Engn Lab, Fukuoka 812, Japan

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Kaur D, Kapoor AC*//Harayana Agr Univ, Dept Food Nutr, Hisar-125004, India

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Chudy D, Ivanko S, Sulik E, Slesarova L, Bystricky P//Biogema VD, Kotayho 1, CS-04001 Kosice, Czechoslovakia

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Omi T, Kamesaki T, Kajii E, Ikemoto S*//Jichi Med Sch, Dept Legal Med & Human Genet, Minami kawachi, Tochigi 32904, Japan

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Fukal L//Prague Inst Chem Technol, Fac Food & Biochem Technol, CS-16628 Prague 6, Czechoslovakia

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Tadano K, Yasuda K, Ushiyama H, Nishima T//Tokyo Metropolitan Res Lab Publ Hlth, 3-24-1 Hyakunin cho, Shinjuku ku, Tokyo 160, Japan

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Groszewachter S, Dirks U**/Dr August Oetker Nahrungsmittel Kg, Forsch & Entwicklung, Zent Analyt, Postfach 21, W-4800 Bielfeld, FRG

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Greenway GM, Kometa N, Macrae R//Univ Hull, Sch Chem, Hull HU6 7RX, England

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Kakiuchi M, Kawamoto R, Tsuji S, Shibata T, Ito Y//Natl Inst Hyg Sci, Osaka Branch, 1-143 Hoenzaka, Chuo ku, Osaka, Japan

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Bartroli J, Escalada M, Jorquera CJ, Alonso J//Univ Autonoma Barcelona, Dept Quim, E-08193 Barcelona, Spain

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Barron D//Univ Joseph Fourier Grenoble I, Pharmacognosie Lab, UFR Pharm, Domaine Merc, F-38706 La Tonche, France

Z LEBENSMITTEL-UNTERSUCH FORS 1991, 193 (5) 454

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Le Thanh M, Thibeau P, Thibaut MA, Voilley A//Campus Univ, Lab Biol Phys-Chim, ENS.BANA, F-21000 Dijon, France

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Sawamura M, Shichiri K, Ootani Y, Zheng XH//Kochi Univ, Fac Agr, Dept Agr Chem, B-200 Monobe, Nanoku, Kochi 783, Japan

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Ohshima T, Yokoyama T, Wada S, Lee EH, Koizumi C//Tokyo Univ Fisheries, Dept Food Sci & Technol, Minato ku, Tokyo 108, Japan

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Girard B, Nakai S//Univ British Columbia, Dept Food Sci, 6650 NW Marine Dr, Vancouver, BC, Canada V6T 1Z4

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Takeoka GR, Buttery RG, Teranishi R, Flath RA, Guntert M//USDA ARS, Western Reg Res Ctr, 800 Buchanan St, Albany, Ca 94710, USA

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New Jersey Med Sch, Dept Preventive Med & Comm Hlth & Med,
Newark, NJ 07107, USA

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M//Inst Agron & Vet Hassan, Dept Hyg & Ind Denrees Alimentaires
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Jemmi T, Schlosser H//Bundesamt Vet Wesen, Sekt Mikrobiol, Liebe-
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Palombo R, Vanropon PS, Prins A, Krol B//Bar Kat Food Prod &
Mkt 1985 Ltd, POB 144, IL-53101 Givataim, Israel

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Rodel W//Bundesanstalt Fleischforsch, Inst Mikrobiol Toxikol & His-
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Sedlmeier H, Stolle A*, Klein J//Univ Munich, Fak Tierarztl, Inst
Hyg & Technol Lebensmittel Tierischen Ursprungs, W-8000 Munich
22, FRG

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J//Ustav Zoohygieny & Vet Techn Trnava, Pod Drahami 918, CS-
96086 Zvolen, Czechoslovakia

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PE*//Univ Complutense, Fac Vet, Dept Nutr & Bromatol 3 Hig &
Tecnol Alimentos, E-28040 Madrid, Spain

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Pommier SA//Agr Canada, Lennoxville Res Stn, POB 90, Lennoxville,
Quebec, Canada J1M 1Z3

J FOOD SCI 1991, 56 (5) 1455

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Barnes DL, Harper SJ, Bodyfelt FW, McDaniel MR*//Oregon State
Univ, Dept Food Sci & Technol, Corvallis, Or 97331, USA

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cal measures of sweetness and sourness

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Datzberger K, Steiner I*, Washuttl J, Kroyer G//Tech Univ Vienna,
Inst Food Chem & Technol, Getreidemarkt 9, A-1060 Vienna, Austria

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Cano MP//Spanish Council Sci Res, Inst Frio, Dept Freezing Veget-
able Prod, Ciudad Univ, E-28040 Madrid, Spain

J AGR FOOD CHEM 1991, 39 (10) 1786

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Obasi NBB//Univ Benin, Coll Med Sci, Sch Pharm, Dept Pharmacog-
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ARS, Richard B Russell Agr Res Ctr, POB 5677, Athens, Ga 30613,
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Secber R, Sferlazzo G, Leardi R, Serra AD, Versini G//Univ Sassari,
Dipartimento Chim, via Vienna 2, I-07100 Sassari, Italy

J AGR FOOD CHEM 1991, 39 (10) 1764

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Mazza G, Velioglu YS//Food Res Lab, Agr Canada Res Stn, Morden,
Manitoba, Canada R0G 1J0

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Zhu M, Xiao PG//Chinese Acad Med Sci, Inst Med Plant Dev, Beijing
100094, Peoples R China

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Chem, Oya Shizuoka 422, Japan

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Heredia FJ, Chozas MG//Univ Sevilla, Dept Nutr & Food Sci, Fac
Pharm, 41012 Sevilla, Spain

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