

CONTENTS OF VOLUME 44

Number 1

Estimation of dietary calcium utilization in rats using a biomechanical functional test . . . . .	1
Y. V. YUAN & D. D. KITTS (Canada)	
Studies of food value and contaminants in canned foods . . . . .	9
CHIKE F. ODUOZA (Nigeria)	
Seed protein of millets: amino acid composition, proteinase inhibitors and in-vitro protein digestibility . . . . .	13
G. RAVINDRAN (Sri Lanka)	
Compositional profiles of fruit juice concentrates and sweeteners . . . . .	19
LETICIA S. PILANDO & RONALD E. WROLSTAD (USA)	
Size as source of variance in lipid composition of pea . . . . .	29
M. A. MURCIA & F. RINCÓN (Spain)	
Stability of anthocyanic pigments from <i>Panicum melinis</i> . . . . .	37
PAULO C. STRINGHETA, PAULO A. BOBBIO & FLORINDA O. BOBBIO (Brazil)	
Chemical composition and fatty acid profiles of cereals in Nigeria . . . . .	41
A. ADÉYEYE & K. AJEWOLE (Nigeria)	
Post-harvest treatment of wild mango ( <i>Irvingia gabonensis</i> ) for improved shelf life . . . . .	45
KOLADE JOSEPH & O. C. AWORH (Nigeria)	

**Technical Note**

Examples of direct and indirect effects of technological treatments on ascorbic acid, folate and thiamine . . . . .	49
L. PIZZOFERRATO (Italy)	

**ANALYTICAL METHODS SECTION**

Determination of phenolic compounds in virgin olive by reversed-phase HPLC with emphasis on UV detection. . . . .	53
M. TSIMIDOU, G. PAPADOPOULOS & D. BOSKOU (Greece)	
An improved analytical method for the determination of carotenes and xanthophylls in dried plant materials and mixed feeds . . . . .	61
B. H. CHEN & S. H. YANG (Taiwan)	
Simultaneous liquid chromatographic analysis of 5-(hydroxymethyl)-2-furaldehyde and methyl anthranilate in honey . . . . .	67
P. VIÑAS, N. CAMPILLO, HERNÁNDEZ CÓRDOBA & M. E. CANDELA (Spain)	
Bibliography on analytical food chemistry . . . . .	73

Number 2

Study of some factors affecting intensity/time characteristics of sweetness . . . . .	83
MARIE-ODILE PORTMANN, SAMIRA SERGHAT & MOHAMED MATHLOUTHI (France)	
Ultrafiltration as a valuable method in calcium-binding studies with milk proteins . . . . .	93
CHRISTOPHOROS P. PAPPAS (Greece) & JAMES ROTHWELL (UK)	
Studies on commercially canned juices produced locally in Saudi Arabia: Part 3—Physicochemical, organoleptic and microbiological assessment . . . . .	103
E. H. EWALDAH (Saudi Arabia)	

A study of soluble proteins from four potato varieties used in the Swedish starch industry INGER AHLDÉN & GUN TRÄGÅRDH (Sweden)	113
Antioxidant properties of extracts from tanshen ( <i>Salvia miltiorrhiza Bunge</i> ) M. H. GORDON & X. C. WENG (UK)	119
Extraction of soybean ( <i>Glycine max.</i> ) with hexane-acetic acid: Effect on oil quality S. BHAGYA & H. SRINIVAS (India)	123
Chemical composition of the muscle tissue of ray ( <i>Raja radiata</i> ) from Terranova L. PASTORIZA & G. SAMPEDRO (Spain)	127
Variations in cyanogen content of cassava during village processing in Cameroon G. M. O'BRIEN (UK), L. MBOME (Cameroon), A. J. TAYLOR & N. H. POULTER (UK)	131
<b>Technical Note</b>	
Production of improved cassava fufu, 'akpu', through controlled fermentation. N. P. OKOLIE, I. N. IBEH & E. N. UGOCHUKWU (Nigeria)	137
<b>ANALYTICAL METHODS SECTION</b>	
Determination of ascorbic acid in fruit and vegetables using normal polarography FERHUNDE ŞAHBAZ & GÜLER SOMER (Turkey)	141
The use of HPLC protein profiles in fish species identification SHARYN G. ARMSTRONG, DAVID N. LEACH & S. GRANT WYLLIE (Australia)	147
Bibliography on analytical food chemistry	157

*Number 3*

Infrared and ultraviolet spectra of sulphur(IV) oxospecies in water-non-electrolyte mixtures B. L. WEDZICHA, I. R. BELLION & S. J. GODDARD (UK)	165
Fibre fraction carbohydrates in <i>Olea europaea</i> (Gordal and Manzanilla var.) RAFAEL GUILLÉN, ANTONIA HEREDIA, BLANCA FELIZÓN, ANA JIMÉNEZ, ALFREDO MONTAÑO & JUÁN FERNÁNDEZ-BOLAÑOS (Spain)	173
Accelerated ripening of Ras cheese using freeze-shocked mutant strains of <i>Lactobacillus casei</i> M. A. EL-SODA, A. A. HANTIRA, N. I. EZZAT & H. K. EL-SHAFFI (Egypt)	179
Purification and separation of oenocyanin anthocyanins on sulphoxyethylcellulose G. SPAGNA & P. G. PIFFERI (Italy)	185
Thermodynamic analysis of the effect of calcium on bovine alpha-lactalbumin conformational stability R. K. OWUSU (UK)	189
Growth of young rats on diets based on fish silage with different degrees of hydrolysis MARIT ESPE, HERBORG HAALAND, LEIF R. NJAA & JAN RAA (Norway)	195
A kinetic model for the reaction of tryptophan with glucose and mannose—the role of diglycation in the Maillard reaction V. A. YAYLAYAN & N. G. FORAGE (Canada)	201
Effect of storage and insect infestation on protein and starch digestibility of cereal grains SUDESH JOOD & A. C. KAPOOR (India)	209

## ANALYTICAL METHODS SECTION

- Zinc determination in human milk by flameless atomic absorption spectrometry after dry ashing  
 JOSIANÉ ARNAUD, MARIE CHRISTINE BOUILLET,  
 JOSETTE ALARY & ALAIN FAVIER (France) . . . . . 213
- A spectrofluorimetric procedure for the determination of  $\alpha$ -tocopherol in nutritional supplement products . . . . . 221  
 IBRAHIM B. RAZAGUI, PHILIP J. BARLÖW & KEITH D. A. TAYLOR (UK)
- Isolation and partial characterization of a porcine thyroglobulin-binding *Phaseolus vulgaris* L. lectin  
 WILLIAM R. BONORDEN & BARRY G. SWANSON (USA) . . . . . 227
- Bibliography on analytical food chemistry . . . . . 235

## Number 4

- Model reactions of roast aroma formation: X. Amino acid-specific products after roasting of tryptophan with reducing sugars and sugar degradation products . . . . . 243  
 EBERHARD KNOCH & WERNER BALTES (FDR)
- Influence of pH treatment on pectic substances and firmness of blanched carrots . . . . . 251  
 NOACH BEN-SHALOM, DAVID PLAT, AHARON LEVI &  
 RIVKA PINTO (Israel)
- Variation in physical and chemical composition during maturation of umbu (*Spondias tuberosa*) fruits . . . . . 255  
 NARENDRA NARAIN, PUSHKAR S. BORA, HEINZ J. HÖLSCHUH &  
 MARGARIDA ANGELICA DA S. VASCONCELOS (Brazil)
- Heat inactivation of lipase from psychotropic *Pseudomonas fluorescens* P38: activation parameters and enzyme stability at low or ultra-high temperatures . . . . . 261  
 R. K. OWUSU, A. MAKHZOUM & J. S. KNAPP (UK)
- Sorbitol and free sugar contents in plums . . . . . 269  
 E. FORNI, M. L. ERBA, A. MAESTRELLI & A. POLESELLO (Italy)
- Nutrient composition and anti-nutritional factors in vegetable soybean: II. Oil, fatty acids, sterols, and lipoxygenase activity . . . . . 277  
 A. I. MOHAMED & M. RANGAPPA (USA)
- Research Notes**
- Insensitivity of the amino acids of canola and rapeseed to methanol-ammonia extraction and commercial processing . . . . . 283  
 F. SHAHIDI, M. NACZK, D. HALL & J. SYNOWIECKI (Canada)
- Effect of supercritical carbon dioxide on arginine . . . . . 287  
 JÜRGEN K. P. WEDER, MARIA V. BOKER (FDR) &  
 MERVYN P. HEGARTY (Australia)

## ANALYTICAL METHODS SECTION

- Phosphate determination in foodstuffs using a plant tissue electrode . . . . . 291  
 L. CAMPANELLA, M. CORDATORE, F. MAZZEI, M. TOMASSETTI &  
 G. VOLPE (Italy)
- Quantitative analysis of sugar solutions using infrared spectroscopy. . . . . 299  
 E. K. KEMSLEY, LI ZHUO, M. K. HAMMOURI & R. H. WILSON (UK)
- Comparative study by gas chromatography-mass spectrometry of methods for the extraction of sulfur compounds in *Allium cepa* L. . . . . 305  
 R. ARTACHO MARTÍN-LAGOS, M. F. OLEA SERRANO &  
 M. D. RUIZ-LÓPEZ (Spain)

**Technical Note**

- A chemical clean-up procedure to reduce trace metal contamination from laboratory blenders  
IBRAHIM B. RAZAGUI & PHILIP J. BARLOW (UK) . . . . . 309
- Bibliography on Analytical Food Chemistry . . . . . 313

*Number 5*

- The effect of a single oral dose of polyphenols obtained from the outercoat of the fruit of *Treculia africana* in protein-deficient rats . . . . . 321  
R. O. LAWAL (Nigeria)
- Bile acid activity in the presence of dietary fibres, casein, calcium, phospholipid, fatty acid and cholesterol: factorial experiments *in vitro* . . . . . 325  
JOHN A. MONRO, JULIAN LEE & BRUCE R. SINCLAIR (New Zealand)
- A comparison of the methods for the *in vitro* determination of the effects of tea on iron availability from foods . . . . . 331  
DIVINAGRACIA H. VALDÉZ, JENNIFER M. GEE,  
SUSAN J. FAIRWEATHER-TAIT & IAN T. JOHNSON (UK)
- Determination of apparent molar volumes (AMV) and capacity factors ( $k_w$ ) for sweet and non-sweet sulphamates, correlation between AMV values, and Corey-Pauling-Koltun volumes and relative sweetness correlations . . . . . 336  
WILLIAM J. SPILLANE, GABRIELLA MORINI & GORDON G. BIRCH (UK)
- Folic acid stability in hydrogen peroxide-potassium thiocyanate-treated milk . . . . . 343  
MOHIUDDIN M. TAHER & N. LAKSHMAIAH (India)
- On manganese-induced reddening of florets from dyer's saffron capitula . . . . . 349  
KOSHI SAITO & MASATOSHI KATSUKURA (Japan)
- Comparison of oxidation of sucrose octaesters and triacylglycerols derived from olive oil . . . . . 357  
J. J. RIOS, M. C. PÉREZ-CAMINO, G. MÁRQUEZ-RUIZ &  
M. C. DOBARGANES (Spain)

**ANALYTICAL METHODS SECTION**

- Spectrophotometric assay using *o*-phthaldialdehyde for determination of reactive lysine in dairy products . . . . . 363  
M. S. VIGO, L. S. MALEC, R. G. GOMEZ & R. A. LLOSA (Argentina)
- A new, modified acid phosphatase assay for determining the extent of heat treatment in canned hams . . . . . 367  
L. KÖRMENDY, GABRIELLA ZSARNÓCZAY &  
VILMA MIHÁLYI (Hungary)
- Selected ion monitoring of tert-butyldimethylsilyl cholesterol ethers for determination of total cholesterol content in foods . . . . . 377  
GALE STEWART, CLAUDE GOSSELIN & SITHIAN PANDIAN (Canada)
- The effect of xylose on the generation of volatiles from heated thiamine . . . . . 381  
ODILE HINCELIN (France), JENNIFER M. AMES,  
ANTON APRIYANTONO & J. STEPHEN ELMORE (UK)
- Protein extractability in dry-cured ham . . . . . 391  
FIDEL TOLDRA, M.-CARMEN MIRALLES & JOSÉ FLORES (Spain)
- Bibliography on analytical food chemistry . . . . . 395