



# Bibliography on analytical food chemistry

## 3 AMINO ACIDS, PROTEINS & ENZYMES

Shahidi F, Naczk M, Hall D, Synowiecki J//Mem Univ Newfoundland, Dept Biochem, St John's, Newfoundland A1B 3X9, Canada  
FOOD CHEM 1992, 44 (4) 283

In sensitivity of the amino acids of canola and rapeseed to methanol-ammonia extraction and commercial processing

Ferron-Baumy C, Molle D, Garric G, Maubois JL\*//INRA, Rech Technol Laitiere Lab, 65 Rue St Brieuc, F-35042 Rennes, France  
LAIT 1992, 72 (2) 165

Characterization of caseinomacropeptides released from renneted raw and UHT treated milks

Fritsch RJ, Martens F, Belitz HD//Kraft Gen Foods, Res & Dev, Unterbiberger Str 15, W-8000 Munich 83, FRG

Z LEBENSMITTEL-UNTERSUCH FORS 1992, 194 (4) 330

Monitoring cheddar cheese ripening by chemical indices of proteolysis.  
1. Determination of free glutamic acid, soluble nitrogen, and liberated amino groups

Abraham J, Rajulu PV//Andhra Pradesh Agr Univ, Coll Vet Sci, Dept Meat Sci & Technol, Tirupati 517502, Andhra Pradesh, India

INDIAN J ANIM SCI 1992, 62 (1) 69

Species identification in unprocessed meats through agarose isoelectric focusing of urea-extracted proteins and myoglobin

Wu YV, Stringfellow AC//USDA ARS, Natl Ctr Agr Utilizat Res, Biopolymer Res, 1815 N Univ St, Peoria, IL 61604, USA

CEREAL CHEM 1992, 69 (2) 188

Air classification of flours from wheats with varying hardness - Protein shifts

Esen A, Stetler DA//Virginia Polytech Inst & State Univ, Dept Biol, Blacksburg, Va 24061, USA

AMER J BOT 1992, 79 (3) 243

Immunocytochemical localization of delta-zein in the protein bodies of maize endosperm cells

## 4 CARBOHYDRATES

Narinesingh D, Stoute VA, Davis G, Persad D//Univ W Indies, Dept Chem, St Augustine, Trinidad & Tobago

ANAL CHIM ACTA 1992, 258 (1) 141

Improved spectrophotometric determination of lactose in milk using flow-injection analysis

Forni E, Erba ML, Maestrelli A, Polesello A//Ist Valorizzazione Tecnol Prodotti Agr, Via Venezian 26, I-20133 Milan, Italy  
FOOD CHEM 1992, 44 (4) 269

## Sorbitol and free sugar contents in plums

Kemsley EK, Zhuo L, Hammouri MK, Wilson RH//AFRC Inst Food Res, Norwich Lab, England

FOOD CHEM 1992, 44 (4) 299

Quantitative analysis of sugar solutions using infrared spectroscopy

## 5 LIPIDS

Foster ML, Gonzales SE//Kansas State Board Agr, Div Labs, 2524 W 6th St, Topeka, KS 66606, USA

J AOAC INT 1992, 75 (2) 288

Soxtec fat analyzer for determination of total fat in meat - Collaborative study

Mohamed AI, Rangappa M//Virginia State Univ, ARS, PO Box 285, Petersburg, Va 23803, USA

FOOD CHEM 1992, 44 (4) 277

Nutrient composition and anti-nutritional factors in vegetable soybean: II. Oil, fatty acids, sterols, and lipoxygenase activity

## 6 VITAMINS & CO-FACTORS

Behrens WA, Madere R//Hlth & Wlf Canada, Bur Nutr Sci, Hlth Protect Branch, Ottawa, Ontario, Canada K1A 0L2

J LIQ CHROMATOGR 1992, 15 (5) 753

Quantitative analysis of ascorbic acid and isoascorbic acid in foods by high-performance liquid chromatography with electrochemical detection

## 7 TRACE ELEMENTS & MINERALS

Nagata T, Hayatsu M, Kosuge N//Kyushu Natl Agr Exptl Stn, Kumamoto 86111, Japan

PHYTOCHEMISTRY 1992, 31 (4) 1215

Identification of aluminium forms in tea leaves by <sup>27</sup>Al NMR

Ybanez N, Cervera ML, Montoro R//CSIC, Inst Agroquim & Tecnol, Jaime Roig 11, E-4610 Valencia, Spain

ANAL CHIM ACTA 1992, 258 (1) 61

Determination of arsenic in dry ashed seafood products by hydride generation atomic absorption spectrometry and a critical comparative study with platform furnace Zeeman-effect atomic absorption spectrometry and inductively coupled plasma atomic emission spectrometry

Horwitz W, Albert R, Deutsch M, Thompson JN//US FDA, Ctr Food Safety & Appl Nutr, Washington, DC 20204, USA

J AOAC INT 1992, 75 (2) 227

Precision parameters of methods of analysis required for nutrition labeling. 2. Macroelements - Calcium, magnesium, phosphorus, potas-

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.

**sium, sodium, and sulfur**

Campanella L, Cordatore M, Mazzei F, Tomassetti M, Volpe G// Univ La Sapienza, Dept Chem, P le A Moro 5, I-00185 Rome, Italy  
FOOD CHEM 1992, 44 (4) 291

Phosphate determination in foodstuffs using a plant tissue electrode

Hurbut JA, Burkepile RG, Heisler CA//Metropolitan State Coll, Dept Chem, Denver, Co 80217, USA

J AOAC INT 1992, 75 (2) 269

Colorimetric determination of selenium in premixes and supplements

Razagui IB, Barlow PJ//Humber Side Polytech, Sch Food Fish & Environ Stud, Nuns Corner, Grimsby DN34 5BQ, England

FOOD CHEM 1992, 44 (4) 309

A chemical clean-up procedure to reduce trace metal contamination from laboratory blenders

## **8 DRUG, BIOCIDE & CHEMICAL RESIDUES**

Facino RM, Carini M, Traldi P//Univ Milano, Ist Chim Farmaceut Tossicol, Via Abruzzi 42, I-20131 Milan, Italy

BIOL MASS SPECTROM 1992, 21 (4) 195

Application of collisionally-activated decomposition mass-analysed ion kinetic energy spectrometry to a survey of sheep milk for benzimidazole residues in relation to withdrawal periods

Keukens HJ, Aerts MML, Traag WA, Nourws JFM, De Ruig WG, Beek WMJ, Den Hartog JMP//State Inst Qual Control Agr Prod, 6700 AE Wageningen, The Netherlands

J AOAC INT 1992, 75 (2) 245

Analytical strategy for the regulatory control of residues of chloramphenicol in meat - Preliminary studies in milk

Moats WA, Mallisch R//USDA ARS, Beltsville Agr Res Ctr, Bldg 201, Barc E, Beltsville, Md 20705, USA

J AOAC INT 1992, 75 (2) 257

Determination of cloxacillin and penicillin-V in milk using an automated liquid chromatography cleanup

Felton JS, Knize MG, Roper M, Fultz E, Shen NH, Turteltaub KW// Univ Calif Lawrence Livermore Natl Lab, Div Biomed Sci, POB 5507, Livermore, Ca 94550, USA

CANCER RES 1992, 52 (7) S2103

Chemical analysis, prevention, and low-level dosimetry of heterocyclic amines from cooked food

Bushway RJ, Kugabalaosoriar J, Perkins LB, Harrison RO, Young BES, Ferguson BS//Univ Maine, Dept Food Sci, Orono, Me 04469, USA

J AOAC INT 1992, 75 (2) 323

Determination of methyl 2-benzimidazolecarbamate in blueberries by competitive inhibition enzyme immunoassay

Parks OW, Kubena LF//USDA ARS, Eastern Reg Res Ctr, Philadelphia, Pa 19118, USA

J AOAC INT 1992, 75 (2) 261

Liquid chromatographic determination of incurred nitrofurazone residues in chicken tissues

Grob K, Artho A, Biedermann M, Caramaschi A, Mikle H//Kantonaes Lab, CH-8030 Zurich, Switzerland

J AOAC INT 1992, 75 (2) 283

Batching oils on sisal bags used for packaging foods - Analysis by coupled LC/GC

Gardyan C, Thier HP//Univ Munster, Inst Lebensmittelchem, Piusallee 7, W-4400 Munster, FRG

Z LEBENSMITTEL-UNTERSUCH FORS 1992, 194 (4) 344

HPTLC for the confirmation of results in pesticide multiresidue analysis (German, English Abstract)

Yoshida S, Moriguchi Y, Konishi Y, Taguchi S, Yakushiji T//Osaka Prefectural Inst Publ Hth, 3-69 Nakamichi 1-chome, Higashinari ku, Osaka, Japan

JAPAN J TOXICOL ENVIRON HEALTH 1992, 38 (1) 52

Analysis of organophosphorus termiticides in human milk (Japanese, English Abstract)

## **9 TOXINS**

Hongyo KI, Itoh Y, Hifumi E, Takeyasu A, Uda T//Hiroshima Prefectural Univ, Sch Bioresources, Nanatsukahara 562, Shobara, Hiroshima 727, Japan

J AOAC INT 1992, 75 (2) 307

Comparison of monoclonal antibody-based enzyme-linked immunosorbent assay with thin-layer chromatography and liquid chromatography for aflatoxin-B<sub>1</sub> determination in naturally contaminated corn and mixed feed

Roch OG, Blunden G, Coker RD, Nawaz S//Portsmouth Polytech, Sch Pharm & Biomed Sci, King Henry 1st St, Portsmouth PO1 2DZ, England

CHROMATOGRAPHIA 1992, 33 (5-6) 208

The development and validation of a solid-phase extraction/HPLC method for the determination of aflatoxins in groundnut meal

Urano T, Truckless MW, Matusik J, Dorner JW//US FDA, Div Contaminants Chem, Washington, DC 20204, USA

J AOAC INT 1992, 75 (2) 319

Liquid chromatographic determination of cyclopiazonic acid in corn and peanuts

Gelderblom WCA, Marasas WFO, Vleggaar R, Thiel PG, Cawood ME// S African MRC, Res Inst Nutr Dis, POB 19070, Tygerberg 7505, South Africa

MYCOPATHOLOGIA 1992, 117 (1-2) 11

Fumonisins - Isolation, chemical characterization and biological effects

Sydenham EW, Shephard GS, Thiel PG//S African MRC, Programme Mycotoxins & Exptl Carcinogenesis, POB 19070, Tygerberg 7505, South Africa

J AOAC INT 1992, 75 (2) 313

Liquid chromatographic determination of fumonisin-B<sub>1</sub>, fumonisin-B<sub>2</sub>, and fumonisin-B<sub>3</sub> in foods and feeds

Stabell OB, Steffenak I, Aune T//Ctr Vet Med, POB 3065 Guleng, N-9001 Tromso, Norway

FOOD CHEM TOXICOL 1992, 30 (2) 139

An evaluation of the mouse bioassay applied to extracts of diarrhetic shellfish toxins

## **10 ADDITIVES**

Rodewald JM, Moran JW, Donoho AL, Coleman MR//Eli Lilly & Co, Lilly Res Lab, 2001 W Main St, Greenfield, In 46140, USA

J AOAC INT 1992, 75 (2) 272

Determination of monensin in raw material, premix, and animal feeds by liquid chromatography with correlation to microbiological assay

## **11 FLAVOURS & AROMAS**

Miranda-Lopez R, Libbey LM, Watson BT, McDaniel MR//Oregon

State Univ, Dept Food Sci & Technol, Wiegand Hall, Corvallis, OR 97331, USA  
 AMER J ENOL VITICULT 1992, 43 (1) 90  
 Identification of additional odor-active compounds in Pinot-Noir wines

Kopke T, Mosandl A\*//Univ Frankfurt, Inst Lebensmittelchem, Robert Mayer Str 7-9, W-6000 Frankfurt, FRG  
 Z LEBENSMITTEL-UNTERSUCH FORS 1992, 194 (4) 372  
 Stereoisomeric flavour compounds. 54. 8-mercaptopara-menthan-3-one - Optically pure stereoisomers and chiospecific analysis (German, English Abstract)

Yoshii H, Furuta T\*, Asada M, Sugisawa H//Toyama Natl Coll Technol, Dept Biochem Engn, Toyama 939, Japan  
 BIOSCI BIOTECHNOL BIOCHEM 1992, 56 (3) 384  
 Quantitative analysis by X-ray diffraction of the inclusion complex formed by D-limonene in a beta-cyclodextrin maltodextrin mixed powder

Cerny C, Grosch W\*//Deutsch Forschungsanstalt Lebensmittelchem, Lichtenbergstr 4, W-8046 Garching, FRG  
 Z LEBENSMITTEL-UNTERSUCH FORS 1992, 194 (4) 322  
 Evaluation of potent odorants in roasted beef by aroma extract dilution analysis

Martin-Lagos RA, Serrano MFO, Ruiz-Lopez MD//Univ Granada, Dept Nutr & Bromatol, Fac Farm, E-18071 Granada, Spain  
 FOOD CHEM 1992, 44 (4) 305  
 Comparative study by gas chromatography-mass spectrometry of methods for the extraction of sulfur compounds in Allium cepa L

Jirovetz L, Jager W, Koch HP\*, Remberg G//Univ Vienna, Inst Pharmaceut Chem, Wahrigerstr 10, A-1090 Vienna, Austria  
 Z LEBENSMITTEL-UNTERSUCH FORS 1992, 194 (4) 344  
 Investigations of volatile constituents of the essential oil of Egyptian garlic (*Allium sativum* L) by means of GC-MS and GC-FTIR

Misharina TA, Golovnya RV, Charnomskii VV//AN Nesmeyanov Heteroorgan Cpds Inst, Moscow, Russia  
 J ANAL CHEM USSR-ENGL TR 1991, 46 (7) PT 2, 1042  
 Gas chromatographic and mass spectrometric study of volatile components of boiled shrimp (*Funchalia woodwardi*) and crab (*Geryon mariae*)

Sanz J, Defrutos M, Castro IM\*//CSIC, Inst Quim Organ Gen, Juan de la Cierva 3, E-28006 Madrid, Spain  
 CHROMATOGRAPHIA 1992, 33 (5-6) 213  
 Design and evaluation of a mixed-phase capillary column for the gas chromatographic separation of the volatile components of cheese

## 12 ORGANIC ACIDS

Lima JLFC, Rangel AOSS//Univ Oporto, Fac Pharm, Dept Phys Chem, R Anibal Cunha 164, 4000 Oporto, Portugal  
 AMER J ENOL VITICULT 1992, 43 (1) 58  
 Enzymatic determination of L(-)-malic and L(+)-lactic acids in wine by flow injection analysis

## 13 ANIMAL PRODUCTS

Glaze LE//US FDA, Div Microbiol, Washington, DC 20204, USA  
 J AOAC INT 1992, 75 (2) 263  
 Extraction of light filth from fish paste and sauce (Bagoong) not containing spice - Collaborative study

Egelandsdal B, Kidman S, Hermansson AM, Kraai G, Wilding P, Kookmees PA, Cassens R//Matforsk, Norwegian Food Res Inst, Oslovn 1, N-1430 AS, Norway  
 FOOD STRUCT 1991, 10 (4) 303  
 Immunohistochemical techniques applied to raw and mildly heat treated meat systems

Mattulat A, Baltes W\*//Tech Univ Berlin, Inst Lebensmittelchem, Gustav Meyer Allee 25, W-1000 Berlin 65, FRG  
 Z LEBENSMITTEL-UNTERSUCH FORS 1992, 194 (4) 326  
 Determination of lipoic acid in meat of commercial quality

## 14 PLANT & MICROBIAL PRODUCTS

Ologunde MO, Akinyemiju AO, Adewusi SRA, Afolabi OA, Shepard RL, Oke OL/Oyo State Univ Technol, Dept Pure & Appl Chem, PMB 4000, Ogbomoso, Nigeria  
 TROP AGR 1992, 69 (2) 106  
 Chemical evaluation of exotic grain amaranth seed planted in the humid lowlands of West Africa

Medlicott AP, Semple AJ, Thompson AJ, Blackbourne HR, Thompson AK//Fdn Hondurena Invest Agr, AP 2067, San Pedro Sula, Honduras  
 TROP AGR 1992, 69 (2) 161  
 Measurement of colour changes in ripening bananas and mangoes by instrumental, chemical and visual assessments

Nakashima MJ//US FDA, Div Microbiol, Washington, DC20204, USA  
 J AOAC INT 1992, 75 (2) 266  
 Extraction of light filth from dried bean curd - Collaborative study

Engelhardt UH, Finger A, Herzig B, Kuhr S//Tech Univ Braunschweig, Inst Lebensmittelchem, Schleinitzstr 290, W-3300 Braunschweig, FRG  
 DEUT LEBENSM-RUND SCH 1992, 88 (3) 69  
 Determination of flavonol glycosides in black tea

Symons SJ, Dexter JE//Canadian Grain Commiss, Grain Res Lab, 1404-303 Main St, Winnipeg, Manitoba, Canada R3C 3G8  
 CEREAL CHEM 1992, 69 (2) 137  
 Estimation of milling efficiency - Prediction of flour refinement by the measurement of pericarp fluorescence

Buckee GK//Inst Brewing, Anal Comm, London, England  
 MONATSSCHR BRAUWISSEN 1992, 45 (3) 87  
 Determination of moisture in hops and hop products

Delapena MAG, Menendez-Arias L, Monsalve RI, Rodriguez R\*//Univ Complutense Madrid, Fac Ciencias Quim, Dept Bioquim & Biol Molec, E-28040 Madrid, Spain  
 INT ARCH ALLERGY APPL IMMUNOL 1991, 96 (3) 263  
 Isolation and characterization of a major allergen from oriental mustard seeds, Braj-I

Krueger DA, Krueger RG, Maciel J//Krueger Food Labs Inc, 24 Blackstone St, Cambridge, Ma 02139, USA  
 J AOAC INT 1992, 75 (2) 280  
 Composition of pineapple juice

Narain N, Bora PS, Holschuh HJ, Vasconcelos MAdS//Univ Fed Paraiba, Dept Tecmol Quim Aliment, 58059-Joao Pessoa-PB, Brazil  
 FOOD CHEM 1992, 44 (4) 255  
 Variation in physical and chemical composition during maturation of umbu (*Spondias tuberosa*) fruits