

Contents of Volume 58

Numbers 1–2

REGULAR PAPERS

- 1 The effect of cooking on the content of heavy metals in fish (*Tilapia nilotica*)
M. B. ATTA, L. A. EL-SEBAIE, M. A. NOAMAN & H. E. KASSAB (Egypt)
- 5 Dephytinisation of wheat bran and the consequences for fibre matrix non-starch polysaccharides
C. N. JAYARAJAH, H.-R. TANG, J. A. ROBERTSON & R. R. SELVENDRAN (UK)
- 13 Stability of neohesperidine dihydrochalcone in a lemonade system
H. MONTIJANO, F. BORREGO, F. A. TOMÁS-BARBERÁN (Spain) & M. G. LINDLEY (UK)
- 17 Metal ion complexation by products of the Maillard reaction
J. O'BRIEN (UK) & P. A. MORRISSEY (Republic of Ireland)
- 29 The selenium content of selected food from the Slovak Republic
J. KADRABOVA, A. MADARIC & E. GINTER (Slovak Republic)
- 33 Isolation and characterization of an extracellular lipase from *Pseudomonas tolaasii*
A. BARAL & P. F. FOX (Republic of Ireland)
- 39 Nitrate and nitrite levels in fresh and frozen broccoli. Effect of freezing and cooking
J. C. HUARTE-MENDICOA, I. ASTIASARÁN & J. BELLO (Spain)
- 43 Hydrolysis of α_s - and β -caseins during ripening of Serra cheese
A. C. MACEDO & F. X. MALCATA (Portugal)
- 49 Denaturation of β -lactoglobulin and native enzymes in the plate exchanger and holding tube section during continuous flow pasteurization of milk
M. VILLAMIEL, R. LÓPEZ-FANDIÑO, N. CORZO & A. OLANO (Spain)
- 53 An immunological approach to monitor protein lactosylation of heated food model systems
V. FOGLIANO, S. M. MONTI, A. RITIENI, C. MARCHISANO, G. PELUSO & G. RANDAZZO (Italy)
- 59 Effect of processing methods on nutrients and anti-nutritional factors in cowpea
N. WANG, M. J. LEWIS, J. G. BRENNAN & A. WESTBY (UK)
- 69 Purification, characterisation and analysis of melanin extracted from *Tuber melanosporum* Vitt.
E. HARKI, T. TALOU & R. DARGENT (France)
- 75 Effects of enzyme preparations for baking, mixing time and resting time on bread quality and bread staling
S. SAHLSTRÖM & E. BRÅTHEN (Norway)
- 81 Thermal gelation properties of two different composition sardine (*Sardina pilchardus*) muscles with addition of non-muscle proteins and hydrocolloids
C. GÓMEZ-GUILLÉN, A. J. BORDERÍAS & P. MONTERO (Spain)
- 89 Changes in phenolic compounds during accelerated browning in white wines from cv. Pedro Ximenez and cv. Baladi grapes
M. MAYÉN, R. BARÓN, J. MÉRIDA & M. MEDINA (Spain)
- 97 Characterization of the components of a salty smoke flavouring preparation
M. D. GUILLÉN & M. J. MANZANOS (Spain)
- 103 Anthocyanins as natural food colours—selected aspects
P. BRIDLE & C. F. TIMBERLAKE (UK)
- 111 Deamidation-induced fragmentation of maize zein, and its linked reduction in fatty acid-binding capacity as well as antioxidative effect
H. CHIUE, T. KUSANO & K. IWAMI (Japan)
- 119 Characteristics of soursop natural puree and determination of optimum conditions for pasteurization
A. UMME, B. A. ASBI, Y. SALMAH, A. H. JUNAINAH & B. JAMILAH (Malaysia)

- 125 Valorization of the honeys from the Molise region through physico-chemical, organoleptic and nutritional assessment
M. ESTI, G. PANFILI, E. MARCONI & M. C. TRIVISONNO (Italy)
- 129 Quality evaluation of different types of Indian honey
N. SINGH & P. K. BATH (India)
- 135 Effect of geographic origin, variety and storage on tocopherol concentrations in walnuts by HPLC
F. LAVEDRINE, A. RAVEL, A. POUPARD & J. ALARY (France)
- 141 *In vitro* protein digestibility and content of thiamin and riboflavin in extruded tarhana, a traditional Turkish cereal food
S. IBANOGLU, P. AINSWORTH & G. D. HAYES (UK)

ANALYTICAL, NUTRITIONAL AND CLINICAL METHODS SECTION

Letter to the editor

- 145 How to present an analytical method
S. POLESELLO (Italy)
- 149 Comparison of capillary column gas chromatographic and AOAC gravimetric procedures for total fat and distribution of fatty acids in foods
L. H. ALI, G. ANGYAL, C. M. WEAVER & J. I. RADER (USA)
- 161 Comparison of methods for the assessment of the extent of staling in bread
J. S. SIDHU, J. AL-SAQER & S. AL-ZENKI (Kuwait)
- 169 Determination of mercury in dry-fish samples by microwave digestion and flow injection analysis system cold vapor atomic absorption spectrometry
L. ADUNA DE PAZ, A. ALEGRÍA, R. BARBERÁ, R. FARRÉ & M. J. LAGARDA (Spain)
- 173 Electrospray mass spectrometric study of haem changes during peroxidase denaturation
J. B. ADAMS & S. J. LOCK (UK)
- 177 Bibliography of analytical, nutritional and clinical methods
- 183 Book reviews

Number 3

RAPID COMMUNICATION

- 185 The application of capillary electrophoresis to the determination of total niacin in concentrated yeast spreads
C. M. WARD, V. C. TRENERRY & I. PANT (Australia)

GENERAL PAPERS

- 193 Influence of added salt and non-muscle proteins on the rheology and ultrastructure of gels made from minced flesh of sardine (*Sardina pilchardus*)
C. GÓMEZ-GUILLEN, T. SOLAS & P. MONTERO (Spain)
- 203 Antioxidant activity of preformed cooked cured-meat pigment in a β -carotene/linoleate model system
M. WETTASINGHE & F. SHAHIDI (Canada)
- 209 Concentrations of five biogenic amines in Czech beers and factors affecting their formation
P. KALAČ, V. HLAVATÁ & M. KRÍZEK (Czech Republic)
- 215 Malonated anthocyanins of garlic *Allium sativum* L.
T. FOSSEN & Ø. M. ANDERSEN (Norway)
- 219 Effect of heat treatment on chemically modified proteins of legume seeds
M. KLEPACKA, H. PORZUCEK & M. KLUCZYŃSKA (Poland)
- 223 Effect of seed size and testa colour on saponin content of Spanish lentil seed
R. G. RUIZ, K. R. PRICE, M. E. ROSE & G. R. FENWICK (UK)
- 227 Effects of frying and warmholding on fatty acids and cholesterol of sole (*Solea solea*), codfish (*Gadus morrhua*) and hake (*Merluccius merluccius*)
M. CANDELA, I. ASTIASARÁN & J. BELLO (Spain)
- 233 Formation of biogenic amines in four edible mushroom species stored under different conditions
P. KALAČ & M. KRÍZEK (Czech Republic)
- 237 The effect of heat- and acid-treatment on the structure of rapeseed albumin (napin)
Y. L. FOLAWIYO & R. K. OWUSU APENTEN (UK)

- 245 Antioxidative activity of extracts from selected species of the family *Lamiaceae* in sunflower oil
E. M. MARINOVA & N. V. YANISHLIEVA (Bulgaria)
- 249 A new approach to study the significance of Amadori compounds in the Maillard reaction
M. D. MOLERO-VILCHEZ & B. L. WEDZICHA (UK)

ANALYTICAL, NUTRITIONAL AND CLINICAL METHODS SECTION

- 255 Effects of enzymatic treatments on carotenoid extraction from marigold flowers (*Tagetes erecta*)
F. DELGADO-VARGAS & O. PAREDES-LÓPEZ (Mexico)
- 259 A liquid chromatographic method for the estimation of Class III caramel added to foods
J. S. COFFEY, H. E. NURSTEN, J. M. AMES & L. CASTLE (UK)
- 269 The development and evaluation of secondary food reference materials for the determination of cholesterol, fatty acids and selected water-soluble vitamins in foods
P. A. MARSHALL, J. M. VANDEPEER, I. PANT, V. C. TRENERRY, P. SCHEELINGS & D. R. BUICK (Australia)
- 277 Bibliography of analytical, nutritional and clinical methods
- 283 Book reviews

Number 4

REGULAR PAPERS

- 285 Cyanide content and sensory quality of Cassava (*Manihot esculenta* Crantz) root tuber flour as affected by processing
C. I. IWUOHA, E. O. I. BANIGO & F. C. OKWELUM (Nigeria)
- 289 Effects of steeping condition and germination time on the alpha-amylase activity, phenolics content and malting loss of Nigerian local red and hybrid short Kaura sorghum malts
C. I. IWUOHA & J. O. AINA (Nigeria)
- 297 Taste and flavor compounds in box thorn (*Lycium chinense* Miller) leaves
S. Y. KIM, K. H. LEE, K. S. CHANG, J. Y. BOCK & M. Y. JUNG (Republic of Korea)
- 305 Does chemical modification of tastants merely enhance their intrinsic taste qualities?
S. G. WIET & G. A. MILLER (USA)
- 313 Deep fat-fried snacks from blends of soya flour and corn, amaranth and chenopodium starches
N. T. AHAMED, R. S. SINGHAL, P. R. KULKARNI & M. PAL (India)
- 319 Fractionation of cheese nitrogen using chitosan
M. FERNÁNDEZ & P. F. FOX (Republic of Ireland)
- 323 The effect of pH on the volatiles formed in an extruded starch–glucose–lysine model system
J. M. AMES, A. B. DEFAYE & L. BATES (UK)
- 329 Optimization of germination process of cowpea by response surface methodology
N. WANG, M. J. LEWIS, J. G. BRENNAN & A. WESTBY (UK)
- 341 Flavour volatiles of 'malt beverage' from roasted Sorghum
O. O. LASEKAN, W. O. LASEKAN & M. A. IDOWU (Nigeria)
- 345 Changes in carbohydrate, free amino acids, organic acids, phytate and HCl extractability of minerals during germination and fermentation of finger millet (*Eleusine coracana*)
G. SRIPRIYA, U. ANTONY & T. S. CHANDRA (India)
- 351 Aluminium contents of some raw and processed Nigerian foods
P. C. ONIANWA, G. C. IKADEH & S. E. NWEZE (Nigeria)
- 355 Antioxidant activity of peptide fractions of capelin protein hydrolysates
R. AMAROWICZ & F. SHAHIDI (Canada)
- 361 Functional characteristics of cowpea (*Vigna unguiculata*) flour and starch as affected by soaking, boiling, and fungal fermentation before milling
W. PRINYAWIWATKUL, K. H. McWATTERS, L. R. BEUCHAT & R. D. PHILLIPS (USA)
- 373 α -Tocopherol, total vitamin A and total fat in margarines and margarine-like products
J. I. RADER, C. M. WEAVER, L. PATRASCU, L. H. ALI & G. ANGYAL (USA)

ANALYTICAL, NUTRITIONAL AND CLINICAL METHODS SECTION

- 381 Liquid chromatographic determination of organic acids in txakoli from Bizkaia
A. ESCOBAL, J. GONZALEZ, C. IRIONDO & C. LABORRA (Spain)

- 385 Determination of biogenic amines in mini-salami during long-term storage
E. TREVIÑO, D. BEIL & H. STEINHART (Germany)
- 391 Zinc analysis of Egyptian foods and estimated daily intakes among an urban population group
L. HUSSEIN (Egypt) & J. BRUGGEMAN (Germany)
- 399 Bibliography of analytical, nutritional and clinical methods