



Food Chemistry

Papers Published in Volume 62

Numbers 1

GENERAL PAPERS

- 1 Effect of cooking on protein quality of chickpea (*Cicer arietinum*) seeds
A. CLEMENTE, R. SANCHEZ-VIOQUE, J. VIOQUE, J. BAUTISTA & F. MILLAN (Spain)
- 7 Natural occurrence of steroid hormones in food
S. HARTMANN, M. LACORN & H. STEINHART (Germany)
- 21 The effect of heat treatment on intrinsic and fortified selenium levels in cow's milk
L. H. FOSTER & S. SUMAR (UK)
- 27 Salt-soluble seed globulins of various dicotyledonous and monocotyledonous plants—I. Isolation/purification and characterization
M. F. MARCONE & R. Y. YADA (Canada)
- 49 Inhibition of polyphenol oxidase and the browning control of litchi fruit by glutathione and citric acid
YUEMING JIANG & JIARUI FU (People's Republic of China)
- 53 Effect of sulphite treatment of allyl isothiocyanate in mustard paste
K. CEJPEK, J. URBAN, J. VELÍSEK & H. HRABCOVÁ (Czech Republic)
- 59 A comparison of the vitamin C content of fresh and frozen vegetables
D. J. FAVELL (UK)
- 65 Nitrophenyl glucoside hydrolysis as a potential time-temperature integrator reaction
J. B. ADAMS & F. M. LANGLEY (UK)
- 69 Plasma total, lipoprotein cholesterol, organs cholesterol and growth performance in rats fed dietary gum arabic
A. A. AL-OTHMAN, R. A. AL-SHAGRAWI, F. M. HEWEDY & M. M. HAMDI (Saudi Arabia)

ANALYTICAL, NUTRITIONAL AND CLINICAL METHODS SECTION

- 73 Review on cocoa butter and alternative fats for use in chocolate—Part A. Compositional data
M. LIPP & E. ANKLAM (Italy)
- 99 Review on cocoa butter and alternative fats for use in chocolate—Part B. Analytical approaches for identification and determination
M. LIPP & E. ANKLAM (Italy)
- 109 Determination of sugars and alditols in food samples by HPAEC with integrated pulsed amperometric detection using alkaline eluents containing barium or strontium ions
T. R. I. CATALDI, G. MARGIOTTA & C. G. ZAMBONIN (Italy)
- 117 Automation of iron and copper determination in milks using FIA systems and colourimetric detection
J. L. F. C. LIMA, C. DELERUE-MATOS & M. C. V. F. VAZ (Portugal)
- 123 Bibliography of analytical, nutritional and clinical methods

Number 2

GENERAL PAPERS

- 133 Site-specific mutations of calf chymosin B which influence milk-clotting activity
S. CHITPINITYOL, D. GOODE & M. J. C. CRABBE (UK)
- 141 Formation of oligosaccharides from whey UF-permeate by enzymatic hydrolysis—analysis of factors
I. Y. S. RUSTOM (Sweden), M. I. FODA (Egypt) & M. H. LÓPEZ-LEIVA (Sweden)
- 149 Postnatal metabolic changes in the pups of rats exposed to toddy (palm wine) during pregnancy and lactation
C. V. SREERANJITKUMAR, J. J. LAL, M. INDIRA & P. L. VIJAYAMMAL (India)
- 157 Analytical study of the mineral fraction of mustard seed and mustard sauces
E. LÓPEZ-ARGÜELLO, M. L. PÉREZ-RODRÍGUEZ, N. BOSCH-BOSCH & C. BARRERA-VÁZQUEZ (Spain)

- 161 Strawberry quality as a function of the 'high pressure fast cooling' design
A. G. PÉREZ, R. OLÍAS, J. M. OLÍAS & C. SANZ (Spain)
- 169 Determining the distribution of ash in wheat using debranning and conductivity
N. SINGH, H. SINGH & M. S. BAKSHI (India)
- 173 Oxidative stability of Atlantic salmon (*Salmo salar*, L.) fillet enriched in α -, γ -, and δ -tocopherol through dietary supplementation
K. HAMRE, R. K. BERGE & Ø. LIE (Norway)
- 179 Investigation of Maillard reaction products using ^{15}N isotope studies and analysis by electrospray ionization–mass spectrometry
L. M. BENSON, S. NAYLOR & A. J. TOMLINSON (USA)
- 185 Effect of dietary α -tocopherol supplementation and gamma-irradiation on α -tocopherol retention and lipid oxidation in cooked minced chicken
K. GALVIN, P. A. MORRISSEY & D. J. BUCKLEY (Ireland)
- 191 A study on vegetable oil blends
Y.-H. CHU & Y.-L. KUNG (Republic of China)
- 197 Collagen content in farmed Atlantic salmon (*Salmo salar*, L.) and subsequent changes in solubility during storage on ice
K. M. ECKHOFF, I. AIDOS, G.-I. HEMRE & Ø. LIE (Norway)
- 201 Effect of adding smoke-flavouring to frankfurters on nitrate and nitrite levels
M. L. PÉREZ-RODRÍGUEZ, M. GARCÍA-MATA & N. BOSCH-BOSCH (Spain)
- 207 Comparative evaluation of a non-toxic and toxic varieties of *Jatropha curcas* for chemical composition, digestibility, protein degradability and toxic factors
H. P. S. MAKKER, A. O. ADERIBIGBE & K. BECKER (Germany)

ANALYTICAL, NUTRITIONAL AND CLINICAL METHODS SECTION

- 217 Rapid spectrophotometric and fluorimetric methods for monitoring nitrogenous (proteinaceous) compounds in cheese and cheese fractions: a review
J. M. WALLACE & P. F. FOX (Ireland)
- 225 Determination of biogenic amines with an electrochemical biosensor and its application to salted anchovies
R. DRAISCI, G. VOLPE, L. LUCENTINI, A. CECILIA, R. FEDERICO & G. PALLESCHI (Italy)
- 233 Effect of processing on the content of β -N-oxalyl- α , β -diaminopropionic acid (β -ODAP) in grass pea (*Lathyrus sativus*) seeds and flour as determined by flow injection analysis
G. AKALU, G. JOHANSSON & B. M. NAIR (Sweden)
- 239 A modified microdiffusion assay with solid-state detection for the determination of total cyanogens (CNp) in cassava flour. Comparison to the method of O'Brien *et al.* (1991)
L. BRIMER (Denmark), M. ABRAHAMSSON (Sweden), N. MLINGI (Tanzania) & H. ROSLING (Sweden)
- 243 Bibliography of analytical, nutritional and clinical methods
- 253 Book Reviews
- 255 Announcement

Number 3**RAPID COMMUNICATION**

- 257 Physicochemical characteristics and rennet coagulation time of ultrafiltered goat milk
M. A. MEHAIA & S. M. EL-KHADRAGY (Saudi Arabia)

GENERAL PAPERS

- 265 Effect of commercial processing procedures on carbofuran residues in soybean oil
S. M. A. D. ZAYED, M. FARGHALY & F. MAHDY (Egypt)
- 269 The use of sesame oil unsaponifiable matter as a natural antioxidant
H. M. A. MOHAMED & I. I. AWATIF (Egypt)
- 277 Changes in enzyme activities (polyphenol oxidase and phenylalanine ammonia lyase) with type of tea leaf and during black tea manufacture and the effect of enzyme supplementation of dhoor on black tea quality
R. RAVICHANDRAN & R. PARTHIBAN (India)

- 283 Tomato pulp quality from transgenic fruits with reduced polygalacturonase (PG)
S. PORRETTA, G. POLI & E. MINUTI (Italy)
- 291 A study of the role of tissue disruption in the removal of cyanogens during cassava root processing
Z. BAINBRIDGE, S. HARDING, L. FRENCH (UK), R. KAPINGA (Tanzania) & A. WESTBY (UK)
- 299 Degradation and isomerization of chlorophyll a and β -carotene as affected by various heating and illumination treatments
B. H. CHEN & J. H. HUANG (Republic of China)
- 309 Reducing sugars effect on available lysine loss of casein by moderate heat treatment
G. B. NARANJO, L. S. MALEC & M. S. VIGO (Argentina)
- 315 Influence of naturally acid-soluble proteins from beans (*Phaseolus vulgaris* L.) on *in vitro* digestibility determination
M. I. GENOVESE & F. M. LAJOLLO (Brazil)
- 325 Chemical characterization of commercial soybean products
M. C. GARCÍA, M. L. MARINA, F. LABORDA & M. TORRE (Spain)
- 333 Physical properties of polyol-plasticized edible films made from sodium caseinate and soluble starch blends
I. ARVANITOYANNIS & C. G. BILIADERIS (Greece)
- 343 Microcomponents of olive oil. Part II: Digalactosyldiacylglycerols from *Olea europaea*
A. BIANCO, R. A. MAZZEI, C. MELCHIONI, M. L. SCARPATI, G. ROMEO & N. UCCELLA (Italy)
- 347 The impact of processing techniques on tea volatiles
R. RAVICHANDRAN & R. PARTHIBAN (India)

ANALYTICAL, NUTRITIONAL AND CLINICAL METHODS SECTION

- 355 Capillary electrophoresis analysis of *trans*- and *cis*-resveratrol, quercetin, catechin and gallic acid in wine
B. C. PRASONGSIDH & G. R. SKURRAY (Australia)
- 359 FIA evaluation of nitrite and nitrate contents of liver pâtés
O. PINHO, I. M. P. L. V. O. FERREIRA, M. B. P. P. OLIVEIRA & M. A. FERREIRA (Portugal)
- 363 Determination of α -amino nitrogen in pea protein hydrolysates: a comparison of three analytical methods
R. PANASIUK, R. AMAROWICZ, H. KOSTYRA (Poland), L. SIJTSMA (The Netherlands)
- 369 The influence of pH on the non-volatile reaction products of aqueous Maillard model systems by HPLC with diode array detection
S. M. MONTI, R. G. BAILEY & J. M. AMES (UK)
- 377 Bibliography of analytical, nutritional and clinical methods
- 387 Book Reviews
- 389 Announcement

Number 4**ARTICLES ON THE MAILLARD REACTION**

- 391 Editorial
G. BIRCH
- 393 Reactive intermediates and carbohydrate fragmentation in Maillard chemistry
H. WEENEN (The Netherlands)
- 403 Effect of heating on Maillard reactions in milk
M. A. J. S. VAN BOEKEL (The Netherlands)
- 415 Flavour formation in meat and meat products: a review
D. S. MOTTRAM (UK)
- 425 Separation of Maillard reaction products from xylose-glycine and glucose-glycine model systems by capillary electrophoresis and comparison to reverse phase HPLC
L. ROYLE, R. G. BAILEY & J. M. AMES (UK)
- 431 Applications of the Maillard reaction in the food industry
J. M. AMES (UK)
- 441 Maillard reactions: do the properties of liquid matrices matter?
W. A. W. MUSTAPHA, S. E. HILL, J. M. V. BLANSHARD & W. DERBYSHIRE (UK)

RAPID COMMUNICATION

- 451 Use of a microbiological assay with tri-enzyme extraction for measurement of pre-fortification levels of folates in enriched cereal-grain products
J. I. RADER, C. M. WEAVER & G. ANGYAL (USA)

GENERAL PAPERS

- 467 Kinetic study of cyclopiazonic acid during the heat-processing of milk
B. C. PRASONGSIDH, K. KAILASAPATHY, G. R. SKURRAY & W. L. BRYDEN (Australia)
- 473 Proximate composition and caloric value of the mussel *Perna perna*, cultivated in Ubatuba, São Paulo State, Brazil
M. TAVARES, M. R. P. DO AMARAL MELLO, N. C. CAMPOS, C. DE MORAIS & S. OSTINI (Brazil)
- 477 Nutrient composition and food potential of *Parkia roxburghii*, a less known tree legume from northeast India
T. LONGVAH & Y. G. DEOSTHALE (India)
- 483 Volatiles of avocado fruit
S. SINYINDA & J. W. GRAMSHAW (UK)
- 489 Current research developments on polyphenolics of rapeseed/canola: a review
M. NACZK (Canada), R. AMAROWICZ (Poland), A. SULLIVAN & F. SHAHIDI (Canada)

ANALYTICAL, NUTRITIONAL AND CLINICAL METHODS SECTION

- 503 Enzymatic determination of L-malic acid in honey
I. MATO, J. F. HUIDOBRO, M. P. SÁNCHEZ, S. MUNIATEGUI, M. A. FERNÁNDEZ-MUÑO & M. T. SANCHO (Spain)
- 509 Immobilized β -lactoglobulin on a HPLC-column: a rapid way to determine protein-flavour interactions
K. SOSTMANN & E. GUICHARD (France)
- 515 Analysis of carotenoids with emphasis on 9-cis β -carotene in vegetables and fruits commonly consumed in Israel
A. BEN-AMOTZ & R. FISHLER (Israel)
- 521 Bibliography of analytical, nutritional and clinical methods