

# Bibliography of analytical, nutritional and clinical methods

(2 weeks journals - Search completed at 27th May 1998)

## 2 GENERAL

Buning-Pfaue H, Hartmann R, Harder J, Kehraus S, Urban C// Univ Bonn, Inst Food Sci & Food Chem, Endenicher Allee 11-13, DE-53115 Bonn, Germany

*Fresenius J Anal Chem* 1998 **360** (7-8) 832

NIR-spectrometric analysis of food. Methodical development and achievable performance values

Fay LB// Nestec Ltd, Vers Chez les Blanc, CP 44, CH-1000 Lausanne 26, Switzerland

*Analisis* 1998 **26** (1) M28

Application of GC/MS/MS to food product analysis (French)

Hener U, Brand WA, Hilkert AW, Juchelka D, Mosandl A\*, Podebrad F// \*Univ Frankfurt, Inst Lebensmittelchem, Marie Curie Str 9, DE-60439 Frankfurt, Germany

*Z Lebensm Unters Forsch A-Food* 1998 **206** (3) 230

Simultaneous on-line analysis of  $^{18}\text{O}/^{16}\text{O}$  and  $^{13}\text{C}/^{12}\text{C}$  ratios of organic compounds using GC-pyrolysis-IRMS

## 3 AMINO ACIDS, PROTEINS & ENZYMES

Galova Z, Smolkova H, Michalik I, Gregova E// Slovak Univ Agr, a Hlinku 2, SK-94976 Nitra, Slovakia

*Rostl Vyroba* 1998 **44** (3) 111

Prediction of breadmaking quality of wheat grain on the base of electrophoretic spectra of HMW glutenin subunits (Spanish, English Abstract)

Mayer HK, Heidler D, Rockenbauer C// Agr Univ Vienna, Dept Dairy Res & Bacteriol, Gregor Mendel Str 33, AU-1180 Vienna, Austria

*Int Dairy J* 1997 **7** (10) 619

Determination of the percentages of cows', ewes' and goats' milk in cheese by isoelectric focusing and cation-exchange HPLC of  $\gamma$ - and  $para$ - $\kappa$ -caseins

Zhuang Y, Zhou W\*, Nguyen MH, Hourigan JA// \*Univ Western Sydney Hawkesbury, Sch Food Sci, Richmond, NSW 2753, Australia

*Int Dairy J* 1997 **7** (10) 647

Determination of protein content of whey powder using electrical conductivity measurement

## 4 CARBOHYDRATES

Dolmatova L, Ruckebusch C, Dupuy N, Huvenne JP\*, Legrand P// \*Russian Acad Sci, Inst Physiol Active Cpd, Lab Comp Aided Mol Design, RU-142432 Chernogolovka, Russia

*Appl Spectrosc* 1998 **52** (3) 329

Identification of modified starches using infrared spectroscopy and artificial neural network processing

Kolekar TG, Keskar VS// Address not available.

*Int Sugar J* 1998 **100** (1192) 164

An HPLC method for analysing sugars in sugar house products

Lovsin-Kukman I, Zelenik-Blatnik M, Abram V// Univ Ljubljana, Biotechnol Fac, Dept Food Sci & Technol, Jamnikarjeva 101, SI-61000 Ljubljana, Slovenia

*Z Lebensm Unters Forsch A-Food* 1998 **206** (3) 175

Quantitative estimation of the action of  $\alpha$ -amylase from *Bacillus subtilis* on native corn starch by HPLC and HPTLC

Marconi E, Baldino C, Messia MC, Cubadda R, Moscone D, Palleschi G// Univ Molise, DISTAAM, Via de Sanctis, IT-86100 Campobasso, Italy

*Anal Lett* 1998 **31** (5) 733

Determination of damaged starch in wheat flour using an electrochemical bi-enzyme maltose probe

Suzuki T, Chiba A, Yano T// Tokyo Univ Fisheries, Dept Food Sci & Tech-

nol, 4-5-7 Konan, Minato-ku, Tokyo 108, Japan

*Carbohydr Polym* 1997 **34** (4) 357

Interpretation of small angle X-ray scattering from starch on the basis of fractals

## 5 LIPIDS

De Leonardi A, Macciola V, De Felice M// Univ Molise, Dipt Sci & Tecnol Agroalimentari Ambientali, IT-86100 Campobasso, Italy

*Ital J Food Sci* 1998 **10** (1) 75

Rapid determination of squalene in virgin olive oils using gas-liquid chromatography

Evers JM, Crawford RA// New Zealand Dairy Res Inst, Private Bag 11029, Palmerston North, New Zealand

*Int Dairy J* 1997 **7** (10) 655

Comparison of routine and reference methods for the determination of moisture, solids-not-fat and fat in butter: A pilot collaborative study

Jo C, Ahn DU// \*Iowa State Univ, Dept Anim Sci, Ames, IA 50011, USA

*Poultry Sci* 1998 **77** (3) 475

Fluorometric analysis of 2-thiobarbituric acid reactive substances in turkey

Kinoshita H, Chijiwa T, Torimura M, Kano K, Ikeda T// Kwassui Women's Coll, 1-5 Higashi Yamate, Nagasaki 8500911, Japan

*Bunseki Kagaku* 1998 **47** (4) 233

Direct determination of high-density lipoprotein- and total cholesterol in serum using a peroxidase-entrapped electrode and polyethylene glycol-modified enzymes (Japanese, English Abstract)

Molkentin J, Precht D// Bundesanstalt Milchforsch, Inst Chem & Phys, Postfach 6069, DE-24121 Kiel, Germany

*Z Lebensm Unters Forsch A-Food* 1998 **206** (3) 213

Comparison of gas chromatographic methods for analysis of butyric acid in milk fat and fats containing milk fat

Ruan R, Chang K, Chen PL, Fulcher RG, Bastian ED// Univ Minnesota, Dept Biosyst & Agr Engn, 1390 Eckles Ave, St Paul, MN 55108, USA

*J Dairy Sci* 1998 **81** (1) 9

A magnetic resonance imaging technique for quantitative mapping of moisture and fat in a cheese block

## 6 VITAMINS & CO-FACTORS

Barrales PO, De Cordoba MLF, Diaz AM\*// \*Univ Jaen, Dept Phys & Analyt Chem, Paraje Las Lagunillas s/n, ES-23071 Jaen, Spain

*Anal Chim Acta* 1998 **360** (1-3) 143

Indirect determination of ascorbic acid by solid-phase spectrophotometry

## 7 TRACE ELEMENTS & MINERALS

Borella P, Bargellini A, Caselgrandi E, Menditto A, Patriarca M, Taylor A, Vivoli G// Univ Modena, Dipt Sci Biomed, Sez Igiene & Microbiol, Via Campi 287, IT-41100 Modena, Italy

*Microchem J* 1998 **58** (3) 325

Selenium determination in biological matrices

Gerhart P, Macasek F, Rajec P// Comenius Univ, Dept Nucl Chem, Mlynska Dolina CH-1, SK-84215 Bratislava, Slovakia

*J Radioanal Nucl Chem* 1998 **229** (1-2) 83

Speciation of fission products in raw cow milk by high-performance size exclusion radiochromatography

Harms U// Bundesforsch Anstalt Fischerei, Inst Fischereiokol, Wustland 2, DE-22589 Hamburg, Germany

*Mar Pollut Bull* 1997 **35** (1-6) 169

Improvement in the determination of lead in cod liver by graphite furnace

As a service to subscribers of *Food Chemistry*, this bibliography contains newly published material in the field of analytical, nutritional and clinical methods. 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 & Processing 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 author. Where there are no papers to appear under a heading, it will be omitted.

## atomic absorption spectrometry

- Hendrix P, Van Cauwenbergh R, Robberecht H\*// Deelstra H// \*Univ Instelling Antwerp, Dept Pharmac Sci, Universiteitspl 1, BE-2610 Wilrijk, Belgium  
*Z Lebensm Unters Forsch A-Food* 1998 **206** (3) 222
- Daily dietary zinc intake in Belgium measured using duplicate portion sampling
- Lucker E, Weyermann F// Univ Giessen, Inst Tierarztliche Nahrungsmittelkunde, Frankfurter Str 92, DE-35393 Giessen, Germany  
*Fleischwirtschaft* 1998 **78** (4) 373
- Rapid analysis of Cd in equine muscle tissue by means of direct solid sampling and ETAAS (German, English Abstract)
- Malinowska E, Meyerhoff ME// Warsaw Univ Technol, Fac Chem, Dept Analyt Chem, PL-00664 Warsaw, Poland  
*Anal Chem* 1998 **70** (8) 1477
- Influence of nonionic surfactants on the potentiometric response of ion selective polymeric membrane electrodes designed for blood electrolyte measurements
- Perez-Jordan MY, Salvador A, De la Guardia M// Univ Valencia, Dept Analyt Chem, 50 Dr Moliner St, ES-46100 Burjassot, Spain  
*Anal Lett* 1998 **31** (5) 867
- Determination of Sr, K, Mg and Na in human teeth by atomic spectrometry using a microwave assisted digestion in a closed flow system
- Sandborgh-Henglund G, Bjorkhem I, Bjorkman L, Valtersson C// Karolinska Inst, Dept Basic Oral Sci, POB 4064, SE-14104 Huddinge, Sweden  
*Scand J Clin Lab Invest* 1998 **58** (2) 155
- Determination of low levels of total mercury in blood and plasma by cold vapour atomic fluorescence spectrometry
- Suturovic ZJ, Marjanovic NJ// Univ Novi Sad, Fac Technol, Dept Appl Chem, Blvd Cara Lazara 1, YU-21000 Novi Sad, Yugoslavia  
*Nahrung* 1998 **42** (1) 36
- Determination of zinc, cadmium, lead and copper in wines by potentiometric stripping analysis
- Yaman M// Univ Firat, Fac Arts & Sci, Dept Chem, Elazig, Turkey  
*Mikrochim Acta* 1998 **129** (1-2) 115
- Simultaneous enrichment of aluminium and lead with cupferron on activated carbon for determination in milk and fruit juices by atomic absorption spectrometry

## 8 DRUG, BIOCIDE &amp; PROCESSING RESIDUES

- Al-Rifai J, Akeel N// Royal Sci Soc, Ind Chem Ctr, POB 1438, Al-Jubeiha 11941, Jordan  
*J Apicultr Res* 1997 **36** (3-4) 155
- Determination of pesticide residues in imported and locally produced honey in Jordan
- Cerda H// Swedish Univ Agr Sci, Dept Radioecol, POB 7031, SE-75007 Uppsala, Sweden  
*Food Sci Technol-Lebensm Wiss* 1998 **31** (1) 89
- Detection of irradiated fresh chicken, pork and fish using the DNA comet assay
- Gevorgyan AM, Kireev GV, Shibelgut RP, Kalyadin VG, Sultanov AA// Tashkent State Univ, Tashkent, Uzbekistan  
*Khim Prirodoznan* 1997 (6) 893
- Certain aspects of the applicability of amperometric sensors for the determination of dillor in honey (Russian)
- Kersting HJ, Eich E, Schulenberg-Schell H// Bundesanstalt Getreide Kartoffel & Fettforsch, Inst Biochem Getreude & Kartoffeln, DE-32756 Detmold, Germany  
*Agribiol Res* 1997 **50** (4) 373
- Using supercritical fluid extraction as a preparation method in multi-residue analysis of cereal and cereal products (German, English Abstracts)
- Looser R, Ballschmiter K\*// \*Univ Ulm, Dept Analyt & Environm Chem, Albert Einstein Allee 11, DE-89069 Ulm, Germany  
*Fresenius J Anal Chem* 1998 **360** (7-8) 816
- Biomagnification of polychlorinated biphenyls (PCBs) in freshwater fish (Poster)
- Raffi J// Fac Sci & Tech St Jerome, LARQUA, FR-13397 Marseille 20, France  
*Trend Anal Chem* 1998 **17** (4) 226
- Identifying irradiated foods

## 9 TOXINS

- Yeoh HH, Tatsuma T, Oyama N\*// \*Tokyo Univ Agr & Technol, Fac Technol, Dept Appl Chem, Naka cho, Tokyo 184, Japan  
*Trend Anal Chem* 1998 **17** (4) 234
- Monitoring the cyanogenic potential of cassava: The trend towards biosensor development

## 10 ADDITIVES

- Demertzis PG, Franz R// Univ Ioannina, Dept Chem, Lab Food Chem, POB 1186, GR-45110 Ioannina, Greece  
*Z Lebensm Unters Forsch A-Food* 1998 **206** (3) 193
- Development of an HPLC method for measurements of the stability of organox-type polymer antioxidants in fatty food simulants
- Mandrou B, Nolleau V, Gastaldi E, Fabre H// Fac Pharm Montpellier, Lab Chim Analyt, Ave Charles Flahault, F-34060 Montpellier 2, France  
*J Liq Chromatogr Relat Technol* 1998 **21** (6) 829
- Solid-phase extraction as a clean-up procedure for the liquid chromatographic determination of benzoic and sorbic acids in fruit-derived products
- Tarantilis PA, Beljebar A, Manfait M, Polissiou M\*// \*Agr Univ, Lab Gen Chem, Iera Odos 75, GR-11855 Athens, Greece  
*Spectrochim Acta Pt A-Molec Biomolec Spectr* 1998 **54** (4) 651
- FT-IR, FT-Raman spectroscopic study of carotenoids from saffron (*Crocus sativus* L.) and some derivatives

## 11 FLAVOURS &amp; AROMAS

- Backheet EY// Assiut Univ, Pharmacog Dept, Fac Pharm, Assiut, Egypt  
*Phytochem Analysis* 1998 **9** (3) 134
- Micro determination of eugenol, thymol and vanillin in volatile oils and plants
- Broda S, Zellner S, Hanke A, Schaller R, Habegger R, Schnitzler WH// TUM Weihenstephan, Lehrstuhl Gemusebau, Alte Akad 10, DE-85350 Freising Weihenstephan, Germany  
*Deut Lebensm-Rundsch* 1998 **94** (3) 77
- Use of an "electronic nose" for fast characterizing of volatile aroma compounds of carrot varieties (German, English Abstract)
- Campeanu G, Burcea M\*, Doneanu C, Namolosanu I, Visan L// \*Univ Agr Sci & Vet Med, Fac Biotechnol, Blvd Marasti 59, RO-71329 Bucharest, Romania  
*Analisis* 1997 **26** (2) 93
- GC/MS characterization of the volatiles isolated from the wines obtained from the indigenous cultivar Feteasca Regala
- De Cooman L, Everaert E, De Keukeleire D\*// Univ Gent, Lab Pharmacog & Phytochem, Harelbekestr 72, BE-9000 Gent, Belgium  
*Phytochem Analysis* 1998 **9** (3) 145
- Quantitative analysis of hop acids, essential oils and flavonoids as a clue to the identification of hop varieties
- Garcia-Romero E, Perez-Coello MS, Sanz J, Cabezudo MD// Univ Castilla La Mancha, Food Sci Lab, ES-13071 Ciudad Real, Spain  
*Analisis* 1998 **26** (1) 33
- Quantitative analysis of the principal volatile compounds in oak wood by direct thermal desorption (DTD) and GC/MS
- Gopel W, Ziegler C, Breer H, Schild D, Apfelbach R, Joerges J, Malaka R// Univ Tubingen, Inst Phys & Theoret Chem, Auf Morgenstelle 8, DE-72076 Tubingen, Germany  
*Biosens Bioelectron* 1998 **13** (3-4) 479
- Bioelectronic noses: A status report part I
- Heiler C, Schieberle P\*// \*Deutsch Forsch Anstalt Lebensmittelchem, Lichtenbergstr 4, DE-85748 Garching, Germany  
*Int Dairy J* 1997 **7** (10) 659
- Quantitative instrumental and sensory studies on aroma compounds contributing to a metallic flavour defect in buttermilk
- Jirovetz L, Buchbauer G, Shafi MP, Saiduty A// Univ Vienna, Inst Pharmaceut Chem, Althanstr 14, AU-1090 Vienna, Austria  
*Z Lebensm Unters Forsch A-Food* 1998 **206** (3) 228
- Analysis of the aroma compounds of the essential oil of seeds of the spice plant *Zanthoxylum rhetsa* from southern India
- Tominaga T, Furrer A, Henry R, Dubourdieu D// Univ Victor Segalen Bordeaux 2, Fac Oenologie, 351, Cours de la Liberation, FR-33405 Talence, France  
*Flavour Fragr J* 1998 **13** (3) 159
- Identification of new volatile thiols in the aroma of *Vitis vinifera* L. var. Sauvignon blanc wines
- Toth A, Praszna L// Univ Hort & Food Ind, Dept Chem & Biochem, PO Box 53, HU-1518 Budapest, Hungary  
*Flavour Fragr J* 1998 **13** (3) 196
- Improvement of the reproducibility of retention indices in temperature-programmed gas-liquid chromatography. Part I: DB-1 column

## 13 ANIMAL PRODUCTS

- Carrera E, Garcia T, Cespedes A, Gonzalez I, Sanz B, Hernandez PE, Martin R// Univ Complutense, Fac Vet, Dept Nutr & Bromatol 3, ES-28040 Madrid, Spain

- J Food Protect* 1998 **61** (4) 482  
 Identification of Atlantic salmon (*Salmo salar*) and rainbow trout (*Oncorhynchus mykiss*) by using polymerase chain reaction amplification and restriction analysis of the mitochondrial cytochrome *b* gene
- Eberhardt A, Galensa R// Univ Bonn, Inst Lebensmittelwissenschaft & Lebensmittelchem, Endernicher Allee 11-13, DE-53115 Bonn, Germany  
*Deut Lebensm-Rundsch* 1998 **94** (3) 75  
 Detection of plant fibres in meat products (German, English Abstract)
- Hsieh YHP, Sheu SC, Bridgman RC// Auburn Univ, Dept Nutr & Food Sci, Auburn, AL 36849, USA  
*J Food Protect* 1998 **61** (4) 476  
 Development of a monoclonal antibody specific to cooked mammalian meats
- Melichercik JP, Fulton CD, Szijarto L, Hill AR\*// \*Univ Guelph, Dept Food Sci, Guelph, Ontario, Canada N1G 2W1  
*J Dairy Sci* 1998 **81** (2) 346  
 Effects of sample age on the suitability of fresh milk samples for instrumental composition analysis
- Sandusky CL, Heath JL\*// \*Univ Maryland, Dept Anim & Avian Sci, College Park, Md 20742, USA  
*Poultry Sci* 1998 **77** (3) 481  
 Sensory and instrument-measured ground chicken meat color
- Zimmermann S, Zehner R, Mebs D// Univ Frankfurt, Zentrum Rechtsmed, Kennedyallee 104, DE-60596 Frankfurt, Germany  
*Fleischwirtschaft* 1998 **78** (5) 530  
 Identification of animal species in meat samples by DNA-analysis (German)
- ## 14 PLANT & MICROBIAL PRODUCTS
- Aksu O, Bozdogan A\*, Kunt GK// \*Yildiz Tech Univ, Dept Chem, Istanbul, Turkey  
*Anal Lett* 1998 **31** (5) 859  
 Simultaneous determination of theobromine and caffeine in cocoa by partial least-squares multivariate spectrophotometric calibration
- Andrade P, Seabra R, Ferreira M, Ferreres F, Garcia-Viguera C\*// \*CEBAS CSIC, Dept Ciencia & Tecnol Alimentos, Lab Fitocomp, Apdo Correos 4195, ES-30080 Murcia, Spain  
*Z Lebensm Unters Forsch A-Food* 1998 **206** (3) 161  
 Analysis of non-coloured phenolics in port wines by capillary zone electrophoresis: Influence of grape variety and ageing
- Archibald DD, Kays SE, Himmelsbach DS, Barton FE// USDA/ARS, Qual Assessment Res Unit, Russell Res Ctr, POB 5677, Athens, Ga 30604, USA  
*Appl Spectrosc* 1998 **52** (1) 22  
 Raman and NIR spectroscopic methods for determination of total dietary fiber in cereal foods: A comparative study
- Archibald DD, Kays SE, Himmelsbach DS, Barton FE// Address as above.  
*Appl Spectrosc* 1998 **52** (1) 32  
 Raman and NIR spectroscopic methods for determination of total dietary fiber in cereal foods: Utilizing model differences
- Bronze MR, Boas LFV// Inst Biol Expt & Tecnol, Apdo 12, PT-2780 Oeiras, Portugal  
*Analisis* 1998 **26** (1) 40  
 Characterisation of brandies and wood extracts by capillary electrophoresis
- Cui DF, Cai XX, Han JH, He ZH, Zhu HZ, Feng GP// Chinese Acad Sci, Inst Elect, State Key Labs Transducer Technol, POB 2652, CN-100080 Beijing, Peoples Rep China  
*Sensor Actuator B-Chem* 1997 **45** (3) 229  
 Lipid LB films from room temperature ethanol gas assay
- Escribano J, Pedreno MA, Garcia-Carmona F, Munoz R\*// \*Univ Murcia, Fac Biol, Dept Biol Veg (Fis Veg) ES-30100 Espinardo, Spain  
*Phytochem Analysis* 1998 **9** (3) 124  
 Characterization of the antiradical activity of betalains from *Beta vulgaris* L. roots
- Furui H, Inakuma T, Ishiguro Y, Kiso M// Kagome Co Ltd, Res Inst, 17 Nishi nasuno, Tochigi 32927, Japan  
*Biosci Biotechnol Biochem* 1998 **62** (3) 556  
 Tomato content in host and transgenic tomatoes by absorptiometric measurement
- Garcia DD, Reichenbacher M\*, Danzer K, Hurlbeck C, Bartzsch C, Feller KH// \*Univ Jena, Inst Anorgan & Analyt Chem, Lessingstr 8, DE-07743 Jena, Germany  
*Fresenius J Anal Chem* 1998 **360** (7-8) 784  
 Use of solid-phase microextraction-capillary-gas chromatography (SPME-CGC) for the varietal characterization of wines by means of chemometrical methods
- Grassi G, Giraudi G, Moschella A, Giovannoli C, Baggiani C// Ist Sperimentale Colture Ind, Via Corticella 133, IT-40129 Bologna, Italy  
*Ital J Food Sci* 1998 **10** (1) 5  
 Production of antibodies against benzodiazepines for competitive enzyme immunoassay detection in plant extracts
- Gutsche B, Herderich M\*// \*Univ Wurzburg, Lehrstuhl Lebensmittelchem, Hubland, DE-97074 Wurzburg, Germany  
*Fresenius J Anal Chem* 1998 **360** (7-8) 836  
 HPLC-MS/MS identification of tryptophan-derived tetrahydro-β-carboline derivatives in food (Poster)
- Kamaya M, Furuki T, Nagashima K// Kogakuin Univ, Fac Engn, Dept Appl Chem, 2665-1 Nakano cho, Hachioji City, Tokyo 192, Japan  
*Phytochem Analysis* 1998 **9** (3) 119  
 Flow injection analysis of phytic acid by a modified molybdenum blue method
- Kosir I, Kocjanovic M, Kidric J\*// \*Natl Inst Chem, Hajdrihova 19, SI-1000 Ljubljana, Slovenia  
*Analisis* 1998 **26** (2) 97  
 Wine analysis by 1D and 2D NMR spectroscopy
- Lai HM, Jeng ST, Lii CY// China Grain Prod Rd Inst, 12-6 Hsia Ku Tze, Pali Hsiang 24901, Taipei Hsien, Taiwan  
*Food Sci Technol-Lebensm Wiss* 1998 **31** (1) 57  
<sup>17</sup>O NMR and DSC for studying quality of taro paste as affected by processing and storage
- Linget C, Netter C, Heems D, Verette E\*// \*Gilson SA, BP 45, FR-95400 Villiers le Bel, France  
*Analisis* 1998 **26** (1) 35  
 On-line dialysis with HPLC for the automated preparation and analysis of amino acids, sugars and organic acids in grape juice and wines
- Miketova P, Schram KH\*, Whitney JL, Kerns EH, Valcic S, Timmermann BN, Volk KJ// \*Univ Arizona, Coll Pharm, Dept Pharmacol & Toxicol, Tucson, Az 85721, USA  
*J Nat Prod* 1998 **61** (4) 461  
 Mass spectrometry of selected components of biological interest in green tea extracts
- Reichart E, Obendorf D\*// \*Innsbruck Univ, Inst Analyt Chem & Radiochem, Inrain 52A, AU-6020 Innsbruck, Austria  
*Anal Chim Acta* 1998 **360** (1-3) 179  
 Determination of naringin in grapefruit juice by cathodic stripping differential pulse voltammetry at the hanging mercury drop electrode
- Rudan-Tasic D, Klofutar C// Univ Ljubljana, Dept Food Technol, Jamnikarjeva 101, SI-1000 Ljubljana, Slovenia  
*Analisis* 1998 **26** (1) 25  
 Gran's plots for end-point detection in potentiometric titration of wine
- Sargentti SR, Lancas FM\*// \*Univ Sao Paulo, Inst Quim Sao Carlos, CP 780, BR-13560-970 Sao Carlos, SP, Brazil  
*J Chromatogr Sci* 1998 **36** (4) 169  
 Influence of extraction mode and temperature in the supercritical fluid extraction of *Citrus sinensis* (Osbeck)
- Slawinska D, Slawinski J\*// \*Poznan Tech Univ, Inst Chem & Tech Electrochem, Dept Radio & Photochem, Piotrowo 3 Str, PL-60965 Poznan, Poland  
*J Biolumines Chemilumines* 1998 **13** (1) 13  
 Chemiluminescence of cereal products II. Chemiluminescence spectra
- Slawinska D, Slawinski J\*// \*Address as above.  
*J Biolumines Chemilumines* 1998 **13** (1) 21  
 Chemiluminescence of cereal products III. Two-dimensional photocount imaging of chemiluminescence
- Song HP, Delwiche SR\*, Line MJ// \*USDA/ARS, Beltsville Agr Res Ctr, Instrumental & Sensing Lab, Beltsville, Md 20705, USA  
*J Cereal Sci* 1998 **27** (2) 191  
 Moisture distribution in a mature soft wheat grain by three-dimensional magnetic resonance imaging
- Tourjee KR, Barrett DM, Romero MV, Gradziel TM// Univ Missouri, Agroforestry Ctr, Columbia, Mo 65211, USA  
*J Amer Soc Hort Sci* 1998 **123** (3) 433  
 Measuring flesh color variability among processing clingstone peach genotypes differing in carotenoid composition
- Vaccari G, Godshall MA, Nemeth M// Univ Ferrara, Via L Borsari 46, IT-44100 Ferrara, Italy  
*Zuckerindustrie* 1998 **123** (3) 186  
 Moisture determination in cane and beet molasses and raw sugar by the Karl Fischer method
- Vivas N, Bourgeois G, Glories Y, Augustin M, Vitry C// Univ Victor Segalen Bordeaux II, Fac Oenol, 351 Cours Liberat, FR-33405 Talence, France  
*Analisis* 1997 **26** (2) 88  
 Development of an analytical method for the detection of specific biomarkers of wines aging in barrels (French, English Abstract)
- Watanabe T, Nishiyama R, Yamamoto A, Nagai S, Terabe S// Yaegaki Bioind Inc, Yaegaki Tech Dev Labs, 681 Hayashida, Himeji, Hyogo 6794298, Japan  
*Anal Sci* 1998 **14** (2) 435  
 Simultaneous analysis of individual catechins, caffeine, and ascorbic acid in commercial canned green and black teas by micellar electrokinetic chromatography