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(4 weeks journals. Search completed at 27th. March 2002)

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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.

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Naar J, Bourdelais A, Tomas C, Kubanek J, Whitney PL, Flewelling L, Steidinger K, Lancaster J, Baden DG*// *Univ Nth Carolina, Ctr Marine Sci, 5600 Marvin K Moss Lane, Wilmington, NC 28401, USA

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Olsson J, Borjesson T, Lundstedt T, Schnurer J// Olligon AB, Ultunaallen 2B, SE-75651 Uppsala, Sweden

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Thirumala-Devi K, Mayo MA, Hall AJ, Craufurd PQ, Wheeler TR, Waliyar F,

Subrahmanyam A, Reddy DVR*// *Int Crops Res Inst Semi Arid Trop, GREP, IN-502324 Patancheru, India

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Combeau S, Chatelut M, Vittori O*// *Univ Lyon 1, Lab Electrochim Analyt-LICAS, Bat 308-ESCPE, 43 Blvd 11 Novembre 1918, FR-69622 Villeurbanne, France

Talanta 2002 56 (1) 115

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Lopez de Alba PL, Lopez-Martinez L, De Leon-Rodriguez LM// Univ Guanajuato, Inst Invest Cient, MX-36000 Guanajuato, Gto, Mexico *Electroanalysis* 2002 **14** (3) 197

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Tfouni SAV, Toledo MCF*// *State Univ Campinas, Fac Food Engn, Dept Food Sci, Caixa Postal 6121, BR-13081-970 Campinas, SP, Brazil Food Control 2002 13 (2) 117

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Vinas P, Pardo-Martinez M, Lopez-Garcia I, Hernandez-Cordoba M*// *Univ Murcia, Fac Chem, Dept Analyt Chem, ES-30071 Murcia, Spain *J Agric Food Chem* 2002 **50** (5) 949

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Alonso L, Juarez M, Abd Rabou NS, El Shibiny S// Inst Prod Lacteos Asturias, C/ Infiesto s/n, ES-33300 Villaviciosa, Spain

Milchwissenschaft 2002 57 (2) 76

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Bicchi C, Iori C, Rubiolo P, Sandra P// Dipt Sci & Tecnol Farmaco, via Pietro Giuria 9, IT-10125 Turin, Italy

J Agric Food Chem 2002 50 (3) 449

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Bilia AR, Flamini G, Taglioli V*, Morelli I, Vincieri FF// *Univ Florence, Fac Pharm, Dept Pharmaceut Sci, Via Gino Capponi 9, IT-50121 Florence, Italy

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Boothe DDH, Arnold JW*// *USDA, Richard B Russell Agr Res Ctr, POB 5677, Athens, Ga 30604, USA

J Sci Food Agric 2002 82 (3) 315

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Chung HY, Yung IKS, Ma WCJ, Kim JS// Chinese Univ Hong Kong, Dept Biol, Food & Nutr Sci Programme, Shatin, Hong Kong, Peoples Rep China Food Res Int 2002 35 (1) 43

Analysis of volatile components in frozen and dried scallops (Patinopecten yessoensis) by gas chromatography/mass spectrometry

Diaz-Maroto MC, Perez-Coello MS*, Cabezudo MD// *Univ Castilla la Mancha, Fac Ciencias Quim, Area Tecnol Alimentos, Campus Univ s/n, ES-13071 Ciudad Real, Spain

J Chromatogr A 2002 **947** (1) 23

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Hakala MA, Lapvetelainen AT, Kallio HP// Univ Turku, Dept Biochem & Food Chem, FI-20014 Turku, Finland

J Agric Food Chem 2002 50 (5) 1133

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Liu TT, Yang TS// Yuanpei Inst Sci & Technol, Dept Food Sci, 306 Yuanpei St. Hsinchu 300, Taiwan

J Agric Food Chem 2002 50 (4) 653

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Mestres M, Busto O, Guasch J// Univ Rovira & Virgili, Fac Enol Tarragona, Dept Quim Analit & Quim Organ, Unitat Enol CeRTA, ES-43005 Tarragona, Spain

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Pinheiro C, Rodrigues CM, Schafer T, Crespo JG*// *Univ Nova Lisboa, Fac Ciencias & Tecnol, CQFB, Dept Chem, PT-2829516 Caparica, Portugal *Biotechnol Bioeng* 2002 77 (6) 632

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Soleas GJ, Yan J, Seaver T, Goldberg DM*// *Univ Toronto, Dept Lab Med & Pathobiol, 100 Coll St, Toronto, Ontario, Canada M5G 1L5

J Agric Food Chem 2002 50 (5) 1032

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Steenson DF, Lee JH, Min DB*// *Ohio State Univ, Dept Food Sci & Technol, 2015 Fyffe Court, Columbus, Oh 43210, USA

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Timm M, Jorgensen BM*// *Tech Univ Denmark, Danish Inst Fisheries Res, Dept Seafood Res, Bldg 221, DK-2800 Kgs Lyngby, Denmark

Food Chem 2002 76 (4) 509

Simultaneous determination of ammonia, dimethylamine, trimethylamine and trimethylamine-N-oxide in fish extracts by capillary electrophoresis with indirect UV-detection

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Aleu J, Fronza G*, Fuganti C, Serra S, Fauhl C, Guillou C, Reniero F//
*Politecnico & CNR, Dipt Chim, Ctr Stud Sostanz Organ Nat, via Mancinelli
7, IT-20131 Milan, Italy

Eur Food Res Technol 2002 214 (1) 63

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Cunha SC, Fernandes JO, Ferreira IMPLVO*// *Univ Porto, Fac Farm, Serv Bromatol, CEQUP, Rua Anibal Cunha 164, PT-4050-047 Oporto, Portugal Eur Food Res Technol 2002 **214** (1) 67

HPLC/UV determination of organic acids in fruit juices and nectars

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Brodersen K, Bremner HA*// *Royal Greenland AS, Fabriksvej 4, Postbox 270, GL-3900 Nuuk, Greenland

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Carpana E, Marcazzan GL, Zucchi P// Ist Nazl Apicoltura, via di Saliceto 80, IT-40128 Bologna, Italy

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Garcia-Alvarez M, Ceresuela S, Huidobro JF*, Hermida M, Rodriguez-Otero JL// *Univ Santiago de Compostela, Dept Quim Analit Nutr & Bromatol, Area

Nutr & Bromatol, ES-15782 Santiago de Compostela, Spain

J Agric Food Chem 2002 50 (3) 419

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Krause W, Koch J, Bohm A, Partzsch M// Tech Univ Dresden, Inst Food Chem, Mommsenstr 13, DE-01062 Dresden, Germany

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Larrain MA, Abugoch L, Quitral V, Vinagre J, Segovia C// Univ Chile, Dept Ciencia Alimentos & Tecnol Quim, Vicuna Mackenna 20, Santiago, Chile Food Chem 2002 **76** (3) 377

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Terol J, Mascarell R, Fernandez-Pedrosa V, Perez-Alonso M// Sistemas Genomicos SL, Benjamin Franklin 12, Parque Tecnol, ES-46980 Valencia, Spain *J Agric Food Chem* 2002 **50** (5) 963

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Uddin M, Ishizaki S, Okazaki E, Tanaka M*// *Tokyo University Fisheries, Department Food Sci & Technol, Minato ku, 4-5-7 Konan, Tokyo 1088 477, Japan

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Assad ED, Sano EE, Da Cunha SAR, Correa TBS, Rodrigues HR// Embrapa Cerrados, Ctr Pesquisa Agropecuaria, Rodovia Brasilia Fortaleza, BR 020 km 18, BR-73301-970 Planaltina, DF, Brazil

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Botting CH, Davidson NE, Griffiths DW, Bennett RN, Botting NP// University St Andrews, Sch Chem, Biomol Sci Bldg, St Andrews KY16 9ST, Scotland

J Agric Food Chem 2002 50 (5) 983

Analysis of intact glucosinolates by MALDI-TOF mass spectrometry

Dobiasova Z, Pazourek J, Havel J*// *Masaryk Univ, Dept Analyt Chem, Kotlarska 2, CZ-61137 Brno, Czech Republic

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Simultaneous determination of trans-resveratrol and sorbic acid in wine by capillary zone electrophoresis

Feriotto G, Borgatti M, Mischiati C, Bianchi N, Gambari R*// *Univ Ferrara, Ctr Biotechnol, IT-44100 Ferrara, Italy

J Agric Food Chem 2002 50 (5) 955

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Gangidi RR, Proctor A*, Meullenet JF// *Univ Arkansas, Dept Food Sci, 2650 Young Ave, Fayetteville, Ar 72704, USA

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Garcia-Canas V, Gonzalez R, Cifuentes A*// *CSIC, Inst Ind Fermentat, Juan Cierva 3, ES-28006 Madrid, Spain

J Agric Food Chem 2002 **50** (5) 1016

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Garrido A, Sanchez MT, Cano G, Perez D, Lopez C// Univ Cordoba, ETS Ingn Agron & Montes, Dept Anim Prod, Alameda Obispo s/n, ES-14080 Cordoba, Spain

J Food Qual 2001 24 (6) 539

Prediction of neutral and acid detergent fiber content of green asparagus stored under refrigeration and modified atmosphere conditions by near-infrared reflectance spectroscopy

Gonzalez-Rodriguez J, Perez-Juan P, Luque de Castro MD// Div Analyt Chem, Campus Rabanales, Annex C-3, Cordoba, Spain

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Hayasaka Y, Asenstorfer RE// Australian Wine Res Inst, POB 197, Glen Osmond, SA 5064, Australia

J Agric Food Chem 2002 50 (4) 756

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Kays SE, Barton FE// USDA/ARS, Richard B Russell Agr Res Ctr, Qual Assessment Res Unit, POB 5677, Athens, Ga 30604, USA

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Rapid prediction of gross energy and utilizable energy in cereal food products using near-infrared reflectance spectroscopy

Koleva II, Van Beek TA*, Linssen JP, De Groot A, Evstatieva LN// *Wageningen Univ, Lab Organ Chem, Dreijenplein 8, NL-6703 HB Wageningen, The Netherlands

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Nuutila AM, Kammiovirta K, Oksman-Caldentey KM// VTT Biotechnol, PO Box 1500, FI-02044 VTT, Finland

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Rodriguez-Delgado MA, Gonzalez G, Perez-Trujillo JP, Garcia-Montelongo FJ// Univ La Laguna, Dept Analyt Chem Nutr & Food Sci, ES-38201 La Laguna, Spain

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Sevcikova P, Glatz Z*, Slanina J// *Masaryk Univ, Fac Sci, Dept Biochem, Kotlarska 2, CZ-61137 Brno, Czech Republic

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Analysis of artichoke (Cynara cardunculus L) extract by means of micellar electrokinetic capillary chromatography

Shang XY, Yuan ZB*// *Univ Sci & Technol China, Grad Sch, Dept Chem, CN-100039 Beijing, Peoples Rep China

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Tsuchikawa S, Kumada S, Inoue K, Cho RK// Nagoya Univ, Grad Sch Bioagr Sci, Nagoya, Aichi 464 8601, Japan

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Umegaki K, Sugisawa A, Yamada K, Higuchi M// Natl Inst Hlth & Nutr, Shinjuku ku, 1-23-1 Toyama, Tokyo 162 8636, Japan

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Analytical method of measuring tea catechins in human plasma by solid-phase extraction and HPLC with electrochemical detection

Unno T, Yayabe F, Hayakawa T, Tsuge H// ITO EN, Cent Res Inst, 21 Mekami, Sagara-cho, Haibara-gun, Shizuoka 421-0516, Japan

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Vinha AF, Silva BM, Andrade PB, Seabra RM*, Pereira JA, Oliveira MB//*Univ Porto, Fac Farm, CEQUP, Serv Farmacognosia, Rua Anibal Cunha, PT-4050-047 Oporto, Portugal

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Development and evaluation of an HPLC/DAD method for the analysis of phenolic compounds from olive fruits

Wang Y, Catana F, Yang YN, Roderick R, Van Breemen RB*// *Univ Illinois, Coll Pharm, Dept Med Chem & Pharmacognosy, Chicago, Il 60612, USA

J Agric Food Chem 2002 **50** (3) 431

An LC-MS method for analyzing total resveratrol in grape juice, cranberry juice and in wine