

Bibliography of analytical, nutritional and clinical methods

(2 weeks journals. Search completed at 16th. Apr. 2003)

1. Books, reviews & symposia

Schoefs B// Univ Joseph Fourier, Lab Plast & Express Genomes Microbiens, CNRS-FRE 2383, BP 53, 260 rue Piscine, FR-38041 Grenoble 09, France
Trends Food Sci Technol 2003 **13** (11) 361
Chlorophyll and carotenoid analysis in food products. Properties of the pigments and methods of analysis (Review)

3. Amino acids, proteins & enzymes

Nygren L, Sternesjo A, Bjorck L*// *Swedish Univ Agr Sci, Dept Food Sci, POB 7051, SE-75007 Uppsala, Sweden
Int Dairy J 2003 **13** (4) 283
Determination of folate-binding proteins from milk by optical biosensor analysis

You JM, Shan YC, Zhen L, Zhang L, Zhang YK*// *Chinese Acad Sci, Dalian Inst Chem Phys, 161 Zhongshan Rd, CN-116011 Dalian, Peoples Rep China
Anal Biochem 2003 **313** (1) 17

Determination of peptides and amino acids from wool and beer with sensitive fluorescent reagent 2-(9-carbazole)-ethyl chloroformate by reverse phase high-performance liquid chromatography and liquid chromatography mass spectrometry

4. Carbohydrates

Baik MY, Dickinson LC, Chinachoti P*// *Univ Massachusetts, Dept Food Sci, Amherst, Ma 01003, USA
J Agric Food Chem 2003 **51** (5) 1242

Solid-state ¹³C CP/MAS NMR studies on aging of starch in white bread

Bruce J// Metrohm UK Ltd, Metrohm House, Unit 2, Top Angel, Buckingham Ind Pk, Buckingham MK18 1TH, England
Int Sugar J 2003 **105** (1251) 107

Analysis of sugar using ion chromatography

Wetzel DL, Srivarin P, Finney JR// Kansas State Univ, Microbeam Mol Spect Lab, Shellenberger Hall, Manhattan, Ks 66506, USA
Vib Spectrosc 2003 **31** (1) 109

Revealing protein infrared spectral detail in a heterogeneous matrix dominated by starch

5. Lipids

Anderson NM, Walker PN*// *Penn State Univ, 223 Ag Eng Bldg, University Park, Pa 16802, USA
Trans ASAE 2003 **46** (1) 117

Measuring fat content of ground beef stream using on-line visible/NIR spectroscopy

Lorenzo IM, Pavon JLP, Laespada MEF, Pinto CG, Cordero BM*, Henriques LR, Peres MF, Simoes MP, Lopes PS// *Univ Salamanca, Fac Quim, Dept Quim Analit Nutr & Bromatol, ES-37008 Salamanca, Spain
Anal Bioanal Chem 2002 **374** (7-8) 1205

Application of headspace-mass spectrometry for differentiating sources of olive oil

6. Vitamins & co-factors

Arya SP, Jain P, Mahajan M// Kurukshetra Univ, Dept Chem, IN-136119 Kurukshetra, Haryana, India
Ann Chim-Rome 2002 **92** (11-12) 1159

A new method for the ascorbic acid assay using iron(II)-pyridine-2,6-dicarboxylic acid complex

Bicanic D, Anese M, Luterotti S, Dadarlat D, Gibkes J, Lubbers M// Univ Wageningen & Res Ctr, Dept Agrotechnol & Food Sci, Laser Photoacoust Lab, NL-6703 HA Wageningen, The Netherlands
Rev Sci Instrum 2003 **74** (1) 687

Rapid, accurate, and direct determination of total lycopene content in tomato paste

Cayuela JM, Garrido MD*, Banon SJ, Ros JM// *Univ Murcia, Dept Technol Alimentos Nutr & Bromatol, Campus Espinardo, ES-30071 Murcia, Spain
J Agric Food Chem 2003 **51** (5) 1120

Simultaneous HPLC analysis of α -tocopherol and cholesterol in fresh pig meat

Fang LQ, Pajkovic N, Wang Y, Gu CG, Van Breemen RB*// *Univ Illinois, Dept Med Chem & Pharmacognosy, 833 Sth Wood St, Chicago, Il 60612, USA
Anal Chem 2003 **75** (4) 812

Quantitative analysis of lycopene isomers in human plasma using high-performance liquid chromatography-tandem mass spectrometry

Holler U, Brodhag C, Knobel A, Hofmann P, Spitzer V*// *Roche Vitamins Ltd, VFHA, CH-4070 Basel, Switzerland
J Pharmaceut Biomed Anal 2003 **31** (1) 151

Automated determination of selected water-soluble vitamins in tablets using a bench-top robotic system coupled to reversed-phase (RP-18) HPLC with UV detection

Holler U, Wolter D, Hofmann P, Spitzer V*// *Address as above
J Agric Food Chem 2003 **51** (6) 1539

Microwave-assisted rapid determination of vitamins A and E in beverages

Loikas S, Lopponen M, Suominen P, Moller J, Irjala K, Isoaho R, Kivela SL, Koskinen P, Pelliniemi TT// Turku Univ, Cent Hosp, Dept Clin Chem, FI-20521 Turku, Finland
Clin Chem 2003 **49** (3) 455

RIA for serum holo-transcobalamin: Method evaluation in the clinical laboratory and reference interval

Luterotti S, Markovic K, Franko M, Bicanic D, Vahcic N, Doka O// Univ Zagreb, Fac Pharm & Biochem, Ante Kovacica 1, HR-10000 Zagreb, Croatia
Rev Sci Instrum 2003 **74** (1) 684

Ultratraces of carotenes in tomato purees: HPLC-TLS study

Margolis SA, Vangel M, Duewer DL// Natl Inst Stand & Technol, Div Analyt Chem, Chem Sci & Technol Lab, Gaithersburg, Md 20899, USA
Clin Chem 2003 **49** (3) 463

Certification of Standard Reference Material 970, ascorbic acid in serum, and analysis of associated interlaboratory bias in the measurement process

Moore JC, Dolan KD*// *Michigan State Univ, Dept Food Sci & Human Nutr, East Lansing, Mi 48824, USA
Cereal Chem 2003 **80** (2) 238

Optimization of oxidation steps used in fluorometric determination of thiamin in soft wheat flour

Rocha FRP, Fatibello O, Reis BF// Univ Sao Paulo, Inst Quim, POB 26077, Avda Lineu Prestes, BR-05513-970 Sao Paulo, Brazil
Talanta 2003 **59** (1) 191

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/Allergens; 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.

A multicommuted flow system for sequential spectrophotometric determination of hydrosoluble vitamins in pharmaceutical preparations

Thomas PM, Flanagan VP, Pawlosky RJ*// *NIAAA, Lab Membrane Biochem & Biophys, 12420 Parklawn Dr, Rockville, Md 20852, USA
J Agric Food Chem 2003 **51** (5) 1293

Determination of 5-methyltetrahydrofolic and folic acid in citrus juices using stable isotope dilution-mass spectrometry

Wu X, Diao YX, Sun CX, Yang JH*, Wang YB, Sun SN// *Shandong Univ, Sch Chem & Chem Engr, Dept Chem, Key Lab Colloid & Interface Chem Educ Minist, CN-250100 Jinan, Peoples Rep China
Talanta 2003 **59** (1) 95

Fluorimetric determination of ascorbic acid with *o*-phenylenediamine

7. Trace elements & minerals

Cardoso SL, Dias CMF, Lima JAP, Massunaga MSO, Da Silva MG, Vargas H// Univ Estadual Norte Fluminense, Ctr Ciencia & Tecnol, Avda Alberto Lamego 2000, BR-28015-620 Campos dos Goytacazes, RJ, Brazil
Rev Sci Instrum 2003 **74** (1) 712

On the use of the optothermal window technique for the determination of iron (II) content in fortified commercial milk

Dolan SP, Nortrup DA, Bolger PM, Capar SG*// *US/FDA, Ctr Food Safety & Appl Nutr, 5100 Paint Branch Pkwy, College Park, Md 20740, USA
J Agric Food Chem 2003 **51** (5) 1307

Analysis of dietary supplements for arsenic, cadmium, mercury, and lead using inductively coupled plasma mass spectrometry

Frias S, Conde JE, Rodriguez-Bencomo JJ, Garcia-Montelongo F, Perez-Trujillo JP*// *Univ La Laguna, Dept Anal Chem Nutr & Food Sci, ES-38201 Santa Cruz de Tenerife, Spain
Talanta 2003 **59** (2) 335

Classification of commercial wines from the Canary Islands (Spain) by chemometric techniques using metallic contents

Hernandez-Caraballo EA, Burguera M, Burguera JL// Univ Los Andes, Fac Ciencias, IVAIQUIM, VE-5101 Merida, Venezuela
Spectrochim Acta Pt B Atom Spect 2002 **57** (12) 2159

Evaluation of ammonia as diluent for serum sample preparation and determination of selenium by graphite furnace atomic absorption spectrometry

Jimenez MS, Lopez A, Castillo JR// Univ Zaragoza, Dept Analyt Chem, Analyt Spect & Sensors Grp, Pedro Cerbuna 12, ES-50009 Zaragoza, Spain
Atom Spectrosc 2002 **23** (6) 183

Automatic emulsion formation as a sample introduction system for the GFAAS determination of iron in edible and mineral oils

McFeeters RF, Barish AO// USDA/ARS, Nth Carolina State Univ, Raleigh, NC 27695, USA
J Agric Food Chem 2003 **51** (6) 1513

Sulfite analysis of fruits and vegetables by high-performance liquid chromatography (HPLC) with ultraviolet spectrophotometric detection

Perring L, Basic-Dvorzak M// Nestle Res Ctr, Dept Qual & Safety Assurance, POB 44, Vers-chez-Blanc, CH-1000 Lausanne 26, Switzerland
Atom Spectrosc 2002 **23** (6) 201

Determination of Cu, Fe, Ni, and Pb in edible oils using microemulsion sample preparation and GFAAS analysis

Yebrá MC, Moreno-Cid A// Univ Santiago de Compostela, Fac Chem, Dept Analyt Chem Nutr & Bromatol, ES-15782 Santiago de Compostela, Spain
Anal Chim Acta 2003 **477** (1) 149

On-line determination of manganese in solid seafood samples by flame atomic absorption spectrometry

8. Drug, biocide & processing residues

Barron D, Jimenez-Lozano E, Bailac S, Barbosa J*// *Univ Barcelona, Dept Analyt Chem, Avda Diagonal 647, ES-08028, Barcelona, Spain
Anal Chim Acta 2003 **477** (1) 21

Simultaneous determination of flumequine and oxolinic acid in chicken tissues by solid phase extraction and capillary electrophoresis

Billedeau SM, Heinze TM, Siitonen PH// US/FDA, Natl Ctr Toxicol Res, Div Chem, 3900 NCTR Rd, Jefferson, Ar 72079, USA
J Agric Food Chem 2003 **51** (6) 1534

Liquid chromatography analysis of erythromycin A in salmon tissue by electrochemical detection with confirmation by electrospray ionization mass spectrometry

Furusawa N// Osaka City Univ, Grad Sch Human Life Sci, Sumiyoshi ku, Osaka 558 8585, Japan
Talanta 2003 **59** (1) 155

Isolation of tetracyclines in milk using a solid-phase extracting column and water eluent

Kim DH, Choi JO, Kim JS, Lee DW// Korea Res Inst Stand & Sci, Div Chem Metrol & Mat Evaluat, Organ Anal Lab, Yusong, Taejon 305600, South Korea
Bull Korean Chem Soc 2002 **23** (11) 1590

Determination of sulfonamides in meat by liquid chromatography coupled with atmospheric pressure chemical ionization mass spectrometry

Wong JW, Webster MG, Halverson CA, Hengel MJ, Ngim KK, Ebeler SE// Bureau Alcohol Tobacco & Firearms, Alcohol & Tobacco Lab, Natl Lab Ctr, 1401 Res Blvd, Rockville, Md 20850, USA
J Agric Food Chem 2003 **51** (5) 1148

Multiresidue pesticide analysis in wines by solid-phase extraction and capillary gas chromatography-mass spectrometric detection with selective ion monitoring

9. Toxins/Allergens

James KJ, Sierra MD, Lehane M, Magdalena AB, Furey A// Cork Inst Technol, Dept Chem, Mass Spectrometry Ctr Proteom & Biotoxin Res, Cork, Rep Ireland

Toxicol 2003 **41** (3) 277

Detection of five new hydroxyl analogues of azaspiracids in shellfish using multiple tandem mass spectrometry

Sharma SK, Ramzan MA, Singh BR*// *Univ Massachusetts, Dept Chem & Biochem, Ctr Marine Sci & Technol, 285 Old Westport Rd Nth, Dartmouth, Ma 02747, USA

Toxicol 2003 **41** (3) 321

Separation of the components of type A botulinum neurotoxin complex by electrophoresis

10. Additives

Mantell C, Rodriguez M, De la Ossa EM// Univ Cadiz, Sci Fac, Dept Chem Engr Food Technol & Environm Technol, Box 40, ES-11510 Cadiz, Spain

J Supercrit Fluid 2003 **25** (1) 57

Measurement of the diffusion coefficient of a model food dye (malvidin 3,5-digluconide) in a high pressure CO₂: Methanol system by the chromatographic peak-broadening technique

11. Flavours & aromas

Adhikari C, Balasubramaniam VM*, Abbott UR// *Ohio State Univ, Dept Food Sci & Technol, 213 Parker Food Sci & Technol Bldg, 2015 Fyffe Rd, Columbus, Oh 43210, USA

Lebensm-Wiss Technol-Food Sci 2003 **36** (1) 21

A rapid FTIR method for screening methyl sulfide and hexanal in modified atmosphere meal, ready-to-eat entrees

Boudaoud N, Eveleigh L*// *Inst Natl Agron Paris Grignon, Lab Chim Analyt, 16 rue Claude Bernard, FR-75231 Paris 05, France

J Agric Food Chem 2003 **51** (6) 1530

A new approach to the characterization of volatile signatures of cork wine stoppers

Castro-Vazquez L, Perez-Coello MS*, Cabezudo MD// *Univ Castilla La Mancha, Fac Ciencias Quim, Dept Ciencias & Tecnol Alimentos, Campus Univ s/n, ES-13071 Ciudad Real, Spain

Chromatographia 2003 **57** (3-4) 227

Analysis of volatile compounds of rosemary honey. Comparison of different extraction techniques

Ceva-Antunes PMN, Bizzo HR, Alves SM, Antunes OAC*// *Univ Brasil, Inst Quim, Lab 641, CT, Bloco A, Cidade Univ, BR-21945-970 Rio de Janeiro, Brazil

J Agric Food Chem 2003 **51** (5) 1387

Analysis of volatile compounds of tapereba (*Spondias mombin* L) and caja (*Spondias mombin* L) by simultaneous distillation and extraction (SDE) and solid phase microextraction (SPME)

Drake MA, Gerard PD, Kleinhenz JP, Harper WJ// Nth Carolina State Univ, SE Dairy Foods Res Ctr, Dept Food Sci, Raleigh, NC 27695, USA

Lebensm-Wiss Technol-Food Sci 2003 **36** (1) 13

Application of an electronic nose to correlate with descriptive sensory analysis of aged Cheddar cheese

Jordan MJ, Margaria CA, Shaw PE, Goodner KL*// *USDA/ARS, Sth Atlantic Area, Citrus & Subtrop Prod Lab, 600 Ave Sth NW, Winter Haven, Fl 33881, USA

J Agric Food Chem 2003 **51** (5) 1421

Volatile components and aroma active compounds in aqueous essence and fresh pink guava fruit puree (*Psidium guajava* L) by GC-MS and multidimensional GC/GC-O

Mayr D, Mark T, Lindinger W, Brevard H, Yeretzian C*// *Nestle Res Ctr, POB 44, CH-1000 Lausanne 26, Switzerland

Int J Mass Spectrom 2003 **223** (1-3) 743

Breath-by-breath analysis of banana aroma by proton transfer reaction mass spectrometry

Mookdasanit J, Tamura H*, Yoshizawa T, Tokunaga T, Nakanishi K// *Kagawa Univ, Fac Agr, Dept Biochem & Food Sci, Miki, Kagawa 761 0795, Japan

Food Sci Technol Res 2003 **9** (1) 54

Trace volatile components in essential oil of *Citrus sudachi* by means of modified solvent extraction method

Murakami AA, Goldstein H, Navarro A, Seabrooks JR, Ryder DS// Miller Brewing Co, 3939 West Highland Blvd, Milwaukee, WI 53201, USA

J Am Soc Brewing Chem 2003 **61** (1) 23

Investigation of beer flavor by gas chromatography-olfactometry

Qian M, Reineccius GA// Oregon State Univ, Dept Food Sci & Technol, 100 Wiegand Hall, Corvallis, OR 97331, USA

J Dairy Sci 2003 **86** (3) 770

Quantification of aroma compounds in Parmigiano Reggiano cheese by a dynamic headspace gas chromatography-mass spectrometry technique and calculation of odor activity value

Rodrigues VM, Rosa PTV, Marques MOM, Petenate AJ, Meireles MAA*// *FEA-UNICAMP, LASEFI-DEA, Caixa Postal 6121, BR-13083-970 Campinas, SP, Brazil

J Agric Food Chem 2003 **51** (6) 1518

Supercritical extraction of essential oil from aniseed (*Pimpinella anisum* L) using CO₂: Solubility, kinetics, and composition data

Taylor AJ, Linforth RST// Univ Nottingham, Div Food Sci, Samworth Flavour Lab, Sutton Bonington Campus, Loughborough LE12 5RD, England

Int J Mass Spectrom 2003 **223** (1-3) 179

Direct mass spectrometry of complex volatile and non-volatile flavour mixtures

Tsiafoulis CG, Prodromidis MI*, Karayannis MI// *Univ Ioannina, Dept Chem, Analyt Chem Lab, GR-45110 Ioannina, Greece

Anal Chem 2003 **75** (4) 927

Development of a flow amperometric enzymatic method for the determination of total glucosinolates in real samples

Van Ruth S, Boscaini E, Mayr D, Pugh J, Posthumus M// Univ Coll Cork, Dept Food Sci Food Technol & Nutr, Western Rd, Cork, Rep Ireland

Int J Mass Spectrom 2003 **223** (1-3) 55

Evaluation of three gas chromatography and two direct mass spectrometry techniques for aroma analysis of dried red bell peppers

12. Organic acids

Kim M, Kim MJ// Kyungpook Natl Univ, Dept Food Sci & Nutr, Taegu 702701, South Korea

Food Res Int 2003 **36** (3) 223

Isocitrate analysis using a potentiometric biosensor with immobilized enzyme in a FIA system

13. Animal products

Bottero MT, Civera T, Nucera D, Rosati S, Sacchi P, Turi RM// Univ Turin, Dipt Patol Anim, via Leonardo da Vinci 44, IT-10095 Turin, Italy

Int Dairy J 2003 **13** (4) 277

A multiplex polymerase chain reaction for the identification of cows', goats' and sheep's milk in dairy products

Moller JKS, Parolari G, Gabba L, Christensen J, Skibsted LH// Royal Vet & Agr Univ, Dept Dairy & Food Sci, Rolighedsvej 30, DK-1958 Frederiksberg C, Denmark

J Agric Food Chem 2003 **51** (5) 1224

Monitoring chemical changes of dry-cured parma ham during processing by surface autofluorescence spectroscopy

Rodriguez MA, Garcia T*, Gonzalez I, Asensio L, Mayoral B, Lopez-Calleja I, Hernandez PE, Martin R// *Univ Complutense, Fac Vet, Dept Nutr & Bromatol III, ES-28040 Madrid, Spain

J Agric Food Chem 2003 **51** (6) 1524

Identification of goose, mule duck, chicken, turkey, and swine in foie gras by species-specific polymerase chain reaction

Togersen G, Arnesen JF, Nilsen BN, Hildrum KI// Norwegian Food Res Inst, MATFORSK, NO-1430 As, Norway

Meat Sci 2003 **63** (4) 515

On-line prediction of chemical composition of semi-frozen ground beef by non-invasive NIR spectroscopy

14. Plant & microbial products

Backleh M, Leupold G, Parlar H*// *Tech Univ Munich, Dept Chem Tech Anal & Chem Food Technol, Weihenstephaner Steig 23, DE-85350 Freising Weihenstephan, Germany

J Agric Food Chem 2003 **51** (5) 1297

Rapid quantitative enrichment of carnosic acid from rosemary (*Rosmarinus officinalis* L) by isoelectric focused adsorptive bubble chromatography

Biasioli F, Gasperi F, Aprea E, Colato L, Boscaini E, Mark TD// Ist Agrario S Michele all'Adige, via E Mach 2, IT-38010 S Michele all'Adige, Italy

Int J Mass Spectrom 2003 **223** (1-3) 343

Fingerprinting mass spectrometry by PTR-MS: Heat treatment vs. pressure treatment of red orange juice - A case study

Bonoli M, Colabufalo P, Pelillo M, Toschi TG, Lercker G// Univ Bologna, Dipt Sci Alimenti, via Ravennate 1020, IT-47023 Cesena, FC, Italy

J Agric Food Chem 2003 **51** (5) 1141

Fast determination of catechins and xanthines in tea beverages by micellar electrokinetic chromatography

Cai R, Hettiarachchy NS*, Jalaluddin A// *Univ Arkansas, Dept Food Sci, Fayetteville, AR 72704, USA

J Agric Food Chem 2003 **51** (6) 1623

High-performance liquid chromatography determination of phenolic constituents in 17 varieties of cowpeas

Dugo P, Mondello L, Morabito D, Dugo G// Univ Messina, Fac Sci, Dipt Chim Organ & Biol, IT-98166 Messina, Italy

J Agric Food Chem 2003 **51** (5) 1173

Characterization of the anthocyanin fraction of Sicilian blood orange juice by micro-HPLC-ESI/MS

Floridi S, Montanari L*, Marconi O, Fantozzi P// *University Perugia, Dept Food Sci, Div Food Technol & Biotechnol, via S Costanzo, IT-06126 Perugia, Italy

J Agric Food Chem 2003 **51** (6) 1548

Determination of free phenolic acids in wort and beer by coulometric array detection

Gotz J, Schneider J, Forst P, Weisser H// Tech Univ Munich, Lehrstuhl Brauereianlagen & Lebensmittel-Verpackungstechnik, Weihenstephaner Steig 22, DE-85350 Freising Weihenstephan, Germany

J Am Soc Brewing Chem 2003 **61** (1) 37

A comparative nuclear magnetic resonance and rheological study on mash and spent grain suspensions, worts, and carbohydrate solutions

Krishnan P, Nagarajan S, Moharir AV// Cent Rice Res Inst, Div Plant Physiol, IN-753006 Cuttack, Orissa, India

Indian J Biochem Biophys 2003 **40** (1) 46

Changes in NMR relaxation times in soybean and wheat seeds equilibrated at different temperatures and relative humidity

McPhail DB, Hartley RC, Gardner PT, Duthie GG// Rowett Res Inst, Greenburn Rd, Bucksburn, Aberdeen AB21 9SB, Scotland

J Agric Food Chem 2003 **51** (6) 1684

Kinetic and stoichiometric assessment of the antioxidant activity of flavonoids by electron spin resonance spectroscopy

Nielsen JP, Bro R, Larsen J, Munck L// Royal Vet & Agr Univ, Dept Dairy & Food Sci, Rolighedsvej 30, DK-1958 Frederiksberg C, Denmark

J Inst Brew 2003 **108** (4) 444

Application of fuzzy logic and near infrared spectroscopy for malt quality evaluation

Ram MS, Dowell FE, Seitz LM// USDA/ARS, Grain Mktg & Prod Res Ctr, Engn Res Unit, Manhattan, KS 66502, USA

Cereal Chem 2003 **80** (2) 188

FT-Raman spectra of unsoaked and NaOH-soaked wheat kernels, bran, and ferulic acid

Saenz-Lopez R, Fernandez-Zurbano P, Tena MT*// *Univ La Rioja, Dept Chem, Madre de Dios 51, ES-26006 Logrono, La Rioja, Spain

J Chromatogr A 2003 **990** (1-2) 247

Development and validation of a capillary zone electrophoresis method for the quantitative determination of anthocyanins in wine

Shang XY, Yuan ZB*// *Acad Sinica, University Science & Technol China, Grad Sch, Dept Chem, Inst Appl Chem, CN-100039 Beijing, Peoples Rep China

J Pharmaceut Biomed Anal 2003 **31** (1) 75

Determination of hydroxyanthraquinoids in rhubarb by cyclodextrin-modified micellar electrokinetic chromatography using a mixed micellar system of sodium dodecyl sulfate and sodium cholate

Walker T, Morris J*, Threlfall R, Main G// *Univ Arkansas, Inst Food Sci & Engn, 2650 Nth Young Ave, Fayetteville, AR 72701, USA

J Agric Food Chem 2003 **51** (6) 1543

Analysis of wine components in Cynthiana and Syrah wines