

Bibliography of analytical, nutritional and clinical methods

(5 weeks journals. Search completed at 25th. June 2003)

1. Books, reviews & symposia

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J Proteome Res 2003 **2** (2) 127
Proteomics as a tool for the investigation of seafood and other marine products (Review)

Robbins RJ// USDA/ARS, Beltsville Agr Res Ctr, Food Compos Lab, Bldg 161 - BARC East, Beltsville, Md 20705, USA
J Agric Food Chem 2003 **51** (10) 2866
Phenolic acids in foods: An overview of analytical methodology

2. General

Thygesen LG, Lokke MM, Micklander E, Engelsen SB// *Royal Vet & Agr Univ, Dept Dairy & Food Sci, Ctr Adv Food Studies, Rolighedsvej 30, DK-1958 Frederiksberg C, Denmark
Trends Food Sci Technol 2003 **14** (1) 50
Vibrational microspectroscopy of food. Raman vs. FT-IR

3. Amino acids, proteins & enzymes

Bramanti E, Sortino C, Onor M, Beni F, Raspi G// Italian Natl Res Council, Ist Processi Chim-Fis - CNR, Diagn Instrument Anal Chem, via G Moruzzi 1, IT-56124 Pisa, Italy
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Separation and determination of denatured α_{s1} - α_{s2} -, β - and κ -caseins by hydrophobic interaction chromatography in cows', ewes' and goats' milk mixtures and cheeses

De Block J, Merchiers M, Mortier L, Braekman A, Ooghe W, Van Renterghem R// Agr Res Ctr Ghent, Dept Anim Prod Qual & Transformat Technol, Brusselsesteenweg 370, BE-9090 Melle, Belgium
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MacGregor AW, Donald LJ, MacGregor EA, Duckworth HW// Canadian Grain Commiss, Grain Res Lab, 1404-303 Main St, Winnipeg, Manitoba, Canada R3C 3G8
J Cereal Sci 2003 **37** (3) 357

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Moure F, Rendueles M, Diaz M// *Univ Oviedo, Dept Chem Engn & Environm Technol, C/ Julian Claveria s/n, ES-33006 Oviedo, Spain
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Coupling process for plasma protein fractionation using ethanol precipitation and ion exchange chromatography

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J Sci Food Agric 2003 **83** (7) 714

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Carbohydr Polym 2003 **53** (1) 101

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J Am Oil Chem Soc 2003 **80** (4) 307

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Int Dairy J 2003 **13** (2-3) 111

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Meat Sci 2003 **64** (2) 141

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Karabulut I, Kayahan M, Yaprak S// Hacettepe Univ, Dept Food Engr, Ankara, Turkey
Food Chem 2003 **81** (3) 453

Determination of changes in some physical and chemical properties of soybean oil during hydrogenation

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.

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J Am Oil Chem Soc 2003 **80** (3) 195
 Structural characterization of triacylglycerols using electrospray ionization-MSⁿ ion-trap MS
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Eur J Lipid Sci Technol 2003 **105** (3-4) 156
 Determination of *trans* double bonds in polyunsaturated fatty acid methyl esters from their electron impact mass spectra
- Solberg C, Saugen E, Swenson LP, Bruun L, Isaksson T// Bodo Reg Univ, Dept Fisheries & Nat Sci, NO-8049 Bodo, Norway
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 Determination of fat in live farmed Atlantic salmon using non-invasive NIR techniques

6. Vitamins & co-factors

- Arkbage K, Witthoft C, Fonden R, Jagerstad M// Swedish Univ Agr Sci, Dept Food Sci, POB 7051, SE-75007 Uppsala, Sweden
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 Retention of vitamin B₁₂ during manufacture of six fermented dairy products using a validated radio protein-binding assay
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 Assessment of riboflavin and flavin content in common food samples by capillary electrophoresis with laser-induced fluorescence detection
- Dinc E, Baleanu D// Ankara Univ, Fac Pharm, Dept Analyt Chem, TR-06100 Tandogan, Ankara, Turkey
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Anal Biochem 2003 **315** (2) 247
 Comparison of folate quantification in foods by high-performance liquid chromatography-fluorescence detection to that by stable isotope dilution assays using high-performance liquid chromatography-tandem mass spectrometry
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J Food Compos Anal 2003 **16** (1) 37
 Determination of folate contents in some Australian vegetables
- Juraja SM, Trenerry VC*, Millar RG, Scheelings P, Buick DR// *State Chem Lab, 621 Sneydes Rd, Werribee, Vic 3030, Australia
J Food Compos Anal 2003 **16** (1) 93
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- Kall MA// H Lundbeck A/S, Dept Early Dev Pharmacokinet, Otiliaevj 9, DK-2500 Valby, Copenhagen, Denmark
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 Direct fluorometric determination of fluorescent substances in powders: The case of riboflavin in cereal flours
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- Marengo E, Aceto M// *Univ Eastern Piedmont, Dept Sci & Adv Technol, Spalto Marengo 33, IT-15100 Alessandria, Italy
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 Spectrophotometric determination of total phosphorus in rape seeds and oils at various stages of technological process: Calculation of phospholipids and non-hydratable phospholipids contents in rapeseed oil
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 Development and validation of an automated extraction method (accelerated solvent extraction®) and a reverse-phase HPLC analysis method for assay of ivermectin in a meat-based chewable formulation
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J Environ Sci Health B-Pestic 2003 **38** (3) 391
 Analysis of microbiological screen test data for antimicrobial residues in food animals
- Lambropoulou DA, Albanis TA// *Univ Ioannina, Dept Chem, Lab Ind Chem, GR-45110 Ioannina, Greece
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Osemwengie LI, Steinberg S// US/EPA, Natl Exposure Res Lab, Div Environm Sci, POB 93478, Las Vegas, Nv 89193, USA

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J Chromatogr A 2003 **992** (1-2) 121

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Perz R, Schwack W// Univ Hohenheim, Inst Lebensmittelchem, Garbenstr 28, DE-70599 Stuttgart, Germany

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J Chromatogr A 2003 **992** (1-2) 133

Determination of abamectin and azadirachtin residues in orange samples by liquid chromatography-electrospray tandem mass spectrometry

Prados-Rosales RC, Garcia JLL, Luque de Castro MD// *Univ Cordoba, Div Analyt Chem, Marie Curie Bldg, Edificio Anexo C-3, Campus Rabanales, ES-14071 Cordoba, Spain

J Chromatogr A 2003 **993** (1-2) 121

Rapid analytical method for the determination of pesticide residues in sunflower seeds based on focused microwave-assisted Soxhlet extraction prior to gas chromatography-tandem mass spectrometry

Sternesjo A, Johnsson G// Swedish Univ Agr Sci, Dept Food Sci, Box 7051, SE-75007 Uppsala, Sweden

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The Swedish system for detection and separation of β -lactam antibiotics contaminated milk: A practical approach

Tateo F, Bononi M// Univ Milan, Dipt Prod Vegetale, via Celoria 2, IT-20133 Milan, Italy

Ital J Food Sci 2003 **15** (1) 149

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Analyst 2003 **128** (5) 486

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Zhuang WS, McKague B, Reeve D, Carey J// Taro Pharmaceut Inc, R&D Dept, 130 East Dr, Brampton, Ontario, Canada L6T 1C1

J Chromatogr A 2003 **994** (1-2) 137

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9. Toxins/Allergens

Arkhyova VN, Dzyadevych SV, Soldatkin AP, El'skaya AV, Martelet C, Jaffrezic-Renault N// Nat Acad Sci Ukraine, Inst Mol Biol & Genet, Lab Biomol Electronics, 150 Zabolotnogo St, UA-03143 Kiev, Ukraine

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A rapid gas chromatographic method for the determination of histamine in fish and fish products

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Profiling of cyclic hexadepsipeptides roseotoxins synthesized *in vitro* and *in vivo*: a combined tandem mass spectrometry and quantum chemical study

Lagana A, Curini R, D'Ascenzo G, De Leva I, Faberi A, Pastorini E// Univ La Sapienza, Dipt Chim, Box 34, Roma 62, Piazzale Aldo Moro 5, IT-00185 Rome, Italy

Rapid Commun Mass Spectrom 2003 **17** (10) 1037

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Nasir MS, Jolley ME// Diachemix LLC, 683 East Ctr St, Unit H, Grayslake, IL 60030, USA

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Pallaroni L, Von Holst C// *Commiss European Communities Joint Res Ctr, Cent Bur Nucl Measurements, Food & Feed Unit, BE-2440 Geel, Belgium

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Yigit M, Ersoy L// *Univ Istanbul, Fac Pharm, Dept Analyt Chem, TR-34452 Istanbul, Turkey

J Pharmaceut Biomed Anal 2003 **31** (6) 1223

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10. Additives

Evans L// US Pharmacopeia, 12601 Twinbrook, Rockville, Md 20852, USA

J Chromatogr A 2003 **991** (2) 275

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Garcia I, Ortiz MC*, Sarabia L, Vilches C, Gredilla E// *Univ Burgos, Fac Sci, Dept Chem, Pza Misael Banuelos s/n, ES-09001 Burgos, Spain

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Karl H, Koch R// Inst Fischereitech & Fischqualität, Bundesforschungsanstalt, Palmallee 9, DE-22767 Hamburg, Germany

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Simple photometric method for the determination of the food colours E110 and E124 in salmon substitute products (German, English Abstract)

Tojo E, Prado J// Univ Vigo, Dept Organ Chem, As Lagoas, ES-36200 Vigo, Pontevedra, Spain

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11. Flavours & aromas

Dreher JG, Rouseff RL*, Naim M// *Univ Florida, Ctr Agr Res & Educ, Inst Food & Agr Sci, 700 Expt Stn Rd, Lake Alfred, FL 33850, USA

J Agric Food Chem 2003 **51** (10) 3097

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Kang JH, Lee JH*, Min S, Min D// *Ohio State Univ, Dept Food Sci & Technol, 2015 Fyffe Rd, Columbus, Oh 43210, USA

J Food Sci 2003 **68** (3) 849

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Lee JH, Kang JH, Min D// *Ohio State Univ, Dept Food Sci & Technol, 2015 Fyffe Rd, Columbus, Oh 43210, USA

J Food Sci 2003 **68** (3) 844

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Pillonel L, Ampuero S, Tabacchi R, Bosset JO*// *Fed Dairy Res Inst, CH-3003 Bern, Switzerland

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

J Food Sci 2003 **68** (3) 794

Static headspace and aroma extract dilution analysis of Parmigiano Reggiano cheese

Satake A, Une A, Ueno T, Ukeda H, Sawamura M// Kochi Univ, Fac Agr, Dept Bioresources Sci, Nanko ku, Kochi 783 8502, Japan

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Food Chem 2003 **81** (3) 469

Determination of estragole, safrole and eugenol methyl ether in food products

Vazquez MJ, Lorenzo RA, Cela R*// *Univ Santiago de Compostela, Fac Chem, Dept Analyt Chem Nutr & Food Sci, Avda Ciencias s/n, ES-15706 La Coruna, Spain

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The use of an 'electronic nose' device to monitor the ripening process of anchovies

Wadodkar UR, Punjrath JS, Shah AC, Przybylski R// Natl Dairy Dev Board, IN-388001 Anand, Gujarat, India

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Evaluation of volatile compounds in different types of ghee using headspace with GC/MS

12. Organic acids

Benitez JG, Macias VMP, Lopez RV, Rodriguez LP// Univ Cadiz, Sci Fac, Dept Chem Engn Food Technol & Environm Technol, Campus Rio San Pedro, PB 40, ES-11510 Puerto Real, Cadiz, Spain

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Prediction of tartrate stability of sherry wines by a conductimetric system with rapid response

13. Animal products

Antignac JP, Cariou R, Le Bizec B, Cravedi JP, Andre F// Ecole Nat Vet Nantes, Lab Etude Residus & Contaminants Aliments, BP 50707, FR-44307 Nantes 3, France

Rapid Commun Mass Spectrom 2003 **17** (12) 1256

Identification of phytoestrogens in bovine milk using liquid chromatography/electrospray tandem mass spectrometry

Faccia M, Gambacorta G, Liuzzi VA, Alvitì G, Di Luccia A// Univ Bari, Dipt Prod Anim, via Amendola 165/A, IT-70126 Bari, Italy

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Influence of cheese weight and type of rennet on composition and proteolysis of Canestrato Pugliese cheese. II. Chromatographic characterization of soluble nitrogen

Pillonel L, Luginbuhl W, Picque D, Schaller E, Tabacchi R, Bosset JO*// *Fed Dairy Res Inst, CH-3003 Bern, Switzerland

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Analytical methods for the determination of the geographic origin of Emmental cheese: Mid- and near-infrared spectroscopy

Roseiro LB, Garcia-Risco M, Barbosa M, Ames JM, Wilbey RA*// *Univ Reading, Sch Food Biosci, Reading RG6 6AP, England

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Evaluation of Serpa cheese proteolysis by nitrogen content and capillary zone electrophoresis

Wissiaek R, De la Calle B, Bordin G, Rodriguez AR// Commiss European Communities Joint Res Ctr, Inst Reference Mat & Measurements, Retieseweg, BE-2440 Geel, Belgium

Meat Sci 2003 **64** (4) 427

Screening test to detect meat adulteration through the determination of hemoglobin by cation exchange chromatography with diode array detection

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Voltammetric determination of free and total sulfur dioxide in beer

Antoine E, Fleurence J// IFREMER, Lab Phycotoxins, BP 21105, FR-44311 Nantes 3, France

J Sci Food Agric 2003 **83** (7) 709

Species identification of red and brown seaweeds using ITS ribosomal DNA amplification and RFLP patterns

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

Food Chem 2003 **81** (4) 631

Analysis of green tea catechins: Comparative study between HPLC and HPCE

Breithaupt DE, Weller P, Grashorn MA// Univ Hohenheim, Inst Lebensmittelchem, Garbenstr 28, DE-70599 Stuttgart, Germany

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Quantification of carotenoids in chicken plasma after feeding free or esterified lutein and capsanthin using high-performance liquid chromatography and liquid chromatography-mass spectrometry analysis

Chevalier M, Perrochon E, Clement A, Dubot AL, Tellier M, Cadot Y, Barbeau G// INRA, Unite Ameliorat Espces Fruitières & Ornementales, FR-49071 Beaucauze, France

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Use of image analysis for the study of phenolic compounds of the grape berry skin (*Vitis vinifera* L., cv Cabernet Franc) (French, English Abstract)

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Hierarchical scheme for LC-MSⁿ identification of chlorogenic acids

Esti M, Volpe G, Compagnone D, Mariotti G, Moscone D, Palleschi G*// *Univ Roma Tor Vergata, Dipt Sci & Tecnol Chim, via Ricerca Sci, IT-00133 Rome, Italy

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Monitoring alcoholic fermentation of red wine by electrochemical biosensors

Grace PB, Taylor JI, Botting NP, Fryatt T, Oldfield MF, Al-Maharik N, Bingham SA// MRC Dunn Human Nutr Unit, Wellcome Trust/MRC Bldg, Hills Rd, Cambridge CB2 2XY, England

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Characterization of the wound-induced material in *Citrus paradisi* fruit peel by carbon-13 CP-MAS solid state NMR spectroscopy

Lichtenthaler R, Marx F*, Kind OM// *Univ Bonn, Inst Food Sci & Food Chem, Endenicher Allee 11-13, DE-53115 Bonn, Germany

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Determination of antioxidative capacities using an enhanced total oxidant scavenging capacity (TOSC) assay

Peirs A, Tirry J, Verlinden B, Darius P, Nicolai BM// Catholic Univ Louvain, Lab Postharvest Technol, Wm de Croylaan 42, BE-3001 Heverlee, Belgium

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Effect of biological variability on the robustness of NIR models for soluble solids content of apples

Perez-Caballero V, Ayala F*, Echavarri JF, Negueruela AI// *Univ La Rioja, Lab Color, Madre de Dios 51, ES-26006 Logrono, Spain

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Proposal for a new standard OIV method for determination of chromatic characteristics of wine

Sano M, Yoshida R, Degawa M, Miyase T, Yoshino K// Univ Shizuoka, Sch Pharmaceut Sci, 52-1 Yada, Shizuoka 422 8526, Japan

J Agric Food Chem 2003 **51** (10) 2912

Determination of peroxy radical scavenging activity of flavonoids and plant extracts using an automatic potentiometric titrator