

Bibliography of analytical, nutritional and clinical methods

(6 weeks journals. Search completed at 5th. Nov. 2003)

1. Books, reviews & symposia

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2. General

Frenzel T, Miller A, Engel KH// *Tech Univ Munich, Lehrstuhl Allgemeine Lebensmitteltechnol, Am Forum 2, DE-85350 Freising Weihenstephan, Germany
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A methodology for automated comparative analysis of metabolite profiling data

3. Amino acids, proteins & enzymes

Castro MS, Gerhardt IR, Orru S, Pucci P, Bloch C// Univ Brasilia, Dept Ciencias Fisiol, IB, Lab Toxinol, BR-70910-900 Brasilia, DF, Brazil
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Performance of a portable near infrared instrument for Brix value determination of intact mango fruit

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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Control of contamination of olive oil by sunflower seed oil in bottling plants by GC-MS of fatty acid methyl esters

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Marquez AJ// Direccion Gen Invest & Formac Agr & Pesquera, CIFA Venta del Lano, Estacion Olivicultura & Elaiotecnol, PO Box, ES-23620 Mangibar, Jaen, Spain

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Iwase H// Ajinomoto Co Inc, Cent Res Labs, 1-1 Suzuki cho, Kawasaki ku, Kawasaki, Kanagawa 210 868, Japan

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Furusawa N// Osaka City Univ, Grad Sch Human Life Sci, Osaka 558 8585, Japan

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 Hydrolysis of wine aroma precursors during malolactic fermentation with four commercial starter cultures of *Oenococcus oeni*

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