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## Bibliography of analytical, nutritional and clinical methods

(4 weeks journals. Search completed at 24th. Mar. 2004)

### 1. Books, reviews & symposia

- Hidalgo FJ, Zamora R\*// \*Inst Grasa - CSIC, Avda Padre Garcia Tejero 4, ES-41012 Seville, Spain  
*Trends Food Sci Technol* 2003 **14** (12) 499  
Edible oil analysis by high-resolution nuclear magnetic resonance spectroscopy: Recent advances and future perspectives (Review)  
Martinez I, Aursand M, Erikson U, Singstad TE, Veliyulin E, Van der Zwaag C// SINTEF Fisheries & Aquaculture Ltd, NO-7465 Trondheim, Norway  
*Trends Food Sci Technol* 2003 **14** (12) 489  
Destructive and non-destructive analytical techniques for authentication and composition analyses of foodstuffs (Review)

### 3. Amino acids, proteins & enzymes

- Delgado S, Garcia MC, Marina ML, Torre M\*// \*Univ Alcala de Henares, Fac Quim, Dept Quim Analit, ES-28871 Madrid, Spain  
*J Sep Sci* 2003 **26** (15-16) 1363  
Influence of the organic modifier and the ion-pairing agent in the mobile phase on the separation of soya bean proteins by perfusion liquid chromatography. Analysis of commercial dairylike soya bean products using multivariate techniques  
Drzweiecki J, Delgado-Licon E, Haruenkit R, Pawelzik E, Martin-Belloso O, Park YS, Jung ST, Trakhtenberg S, Gorinstein S\*// \*Hebrew Univ Jerusalem, Hadassah Med Sch, Sch Pharm, Dept Med Chem & Nat Prod, POB 12065, IL-91120 Jerusalem, Israel  
*J Agric Food Chem* 2003 **51** (26) 7798  
Identification and differences of total proteins and their soluble fractions in some pseudocereals based on electrophoretic patterns  
Godefroy S, Korb JP\*, Creamer LK, Watkinson PJ, Callaghan PT// \*Ecole Polytech, Lab Phys Mat Condensee, UMR CNRS 7643, FR-91128 Palaiseau, France  
*J Colloid Interface Sci* 2003 **267** (2) 337  
Probing protein hydration and aging of food materials by the magnetic field dependence of proton spin-lattice relaxation times  
Salgado P, Freire JPB, Ferreira RB, Teixeira A, Bento O, Abreu MC, Toullec R, Lalles JP\*// \*INRA-ENSA, Unite Mixte Rech Veau & Porc, 65 rue St Briuc, FR-35042 Rennes, France  
*J Sci Food Agric* 2003 **83** (15) 1571  
Immunodetection of legume proteins resistant to small intestinal digestion in weaned piglets  
Wang Q, Crofts AR, Padua GW\*// \*Univ Illinois, Dept Food Sci & Human Nutr, 1304 West Penn Ave, Urbana, IL 61801, USA  
*J Agric Food Chem* 2003 **51** (25) 7439  
Protein-lipid interactions in zein films investigated by surface plasmon resonance

### 4. Carbohydrates

- Chatakononda P, Dickinson LC, Chinachoti P\*// \*Univ Massachusetts, Dept Food Sci, Amherst, Ma 01003, USA  
*J Agric Food Chem* 2003 **51** (25) 7445  
Mobility and distribution of water in cassava and potato starches by <sup>1</sup>H and <sup>2</sup>H

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.

### NMR

- Kanauchi M, Bamforth CW\*// \*Univ Calif Davis, Dept Food Sci & Technol, Davis, Ca 95616, USA  
*J Inst Brew* 2003 **109** (3) 203  
Use of xylose dehydrogenase from *Trichoderma viride* in an enzymic method for the measurement of pentosan in barley

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- Adanyi N, Varadi M// Cent Food Res Inst, POB 393, HU-1537 Budapest, Hungary  
*Eur Food Res Technol* 2003 **218** (1) 99  
Development of organic phase amperometric biosensor for measuring cholesterol in food samples  
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*J Sep Sci* 2003 **26** (15-16) 1347  
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*Sci Aliment* 2003 **23** (3) 425  
Composition and oxidation level of some vegetable oils consumed in Cameroon, determined by classical and mid infrared spectroscopic methods (French, English Abstract)  
Mondello L, Tranchida PQ, Costa R, Casilli A, Dugo P, Controneo A, Dugo G// Univ Messina, Fac Farm, Dipt Farmacochim, Viale Annunziata, IT-98168 Messina, Italy  
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*Anal Chim Acta* 2003 **494** (1-2) 41  
Comparative studies on the antioxidant activity of aqueous extracts of olive oils and seed oils using chemiluminescence  
Pires CK, Reis BF\*, Galhardo CX, Martelli PB// \*Univ Sao Paulo, Ctr Energia Nucl & Agr, BR-13400-970 Piracicaba, SP, Brazil  
*Anal Lett* 2003 **36** (14) 3011  
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Yoshida S, Yoshida H// Gifu Univ, Fac Engn, Dept Biomol Sci, 1-1 Yanagido, Gifu 501 1193, Japan  
*Biopolymers* 2003 **70** (4) 604  
Nondestructive analyses of unsaturated fatty acid species in dietary oils by attenuated total reflectance with Fourier transform IR spectroscopy

### 6. Vitamins & co-factors

- Kim GH// Duksung Womens Univ, Dept Food & Nutr, Seoul 132 714, South Korea  
*Food Sci Technol Res* 2003 **9** (4) 316  
Determination of vitamin U in food plants

Noroozifar M, Khorasani-Motlagh M// Sistan & Baluchestan Univ, Dept Chem, POB 98165-181, Zahedan, Iran  
*Talanta* 2003 **61** (2) 173  
 Solid-phase iodine as an oxidant in flow injection analysis: Determination of ascorbic acid in pharmaceuticals and foods by background correction  
 Rychlik M// Tech Univ Munich, Inst Lebensmittelchem, Lichtenbergstr 4, DE-85748 Garching, Germany  
*Anal Chim Acta* 2003 **495** (1-2) 133  
 Simultaneous analysis of folic acid and pantothenic acid in foods enriched with vitamins by stable isotope dilution assays

## 7. Trace elements & minerals

Ariyama K, Horita H, Yasui A// Natl Food Res Inst, 2-1-12 Kannondai, Tsukuba, Ibaraki 305 8642, Japan  
*Bunseki Kagaku* 2003 **52** (11) 969  
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*Talanta* 2003 **61** (4) 485  
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*Eur Food Res Technol* 2003 **218** (1) 96  
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*Talanta* 2003 **61** (5) 675  
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 A rapid method for the determination of selenium in blood and serum by ETAAS with Zeeman background correction

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*Anal Chim Acta* 2003 **493** (2) 205  
 Enrichment and determinations of nickel(II), cadmium(II), copper(II), cobalt(II) and lead(II) ions in natural waters, table salts, tea and urine samples as pyrrolidine dithiocarbamate chelates by membrane filtration-flame atomic absorption spectrometry combination

Reyes LH, Marchante-Gayon JM, Alonso JIG\*, Sanz-Medel A// \*Univ Oviedo, Dept Phys & Analyt Chem, C/ Julian Claveria 8, ES-33006 Oviedo, Spain

*J Anal Atom Spectrom* 2003 **18** (10) 1210  
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Song K, Cha H, Park SH, Lee YI// Korea Atom Energy Res Inst, Lab Quantum Opt, POB 105, Yusong, Taejon 305 600, South Korea  
*Microchem J* 2003 **75** (2) 87  
 Determination of trace cobalt in fruit samples by resonance ionization mass spectrometry

Trevizan LC, Nogueira ARA, Nobrega JA\*// \*Univ Fed Sao Carlos, Dept Quim, Grp Anal Instrumental Aplicada, Caixa Postal 676, BR-13560-970 Sao Carlos, SP, Brazil

*Talanta* 2003 **61** (2) 81  
 Single vessel procedure for acid vapor partial digestion of bovine liver in a focused microwave: Multielement determination by ICP-OES

Waheed S, Zaidi JH, Ahmad S// Pakistan Inst Nucl Sci & Technol, Div Nucl Chem, PO Nilore, Islamabad, Pakistan

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 Instrumental neutron activation analysis of 23 individual food articles from a high altitude region - Part II. Determination of toxic trace elements

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*J Agric Food Chem* 2003 **51** (23) 6761  
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*Anal Bioanal Chem* 2003 **377** (6) 1038  
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Gfrerer M, Lankmayr E\*// Graz Univ Technol, Inst Analyt Chem Micro & Radiochem, Technikerstr 4, AT-8010 Graz, Austria

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*Chem Anal* 2003 **48** (4) 707  
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Michel M, Buszewski B\*// \*Nicholas Copernicus Univ, Fac Chem, Dept Environm Chem & Ecoanalyt, 7 Gagarin St, PL-87100 Torun, Poland

*J Sep Sci* 2003 **26** (14) 1269  
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- Correlation study of enzyme-linked immunosorbent assay and high-performance liquid chromatography/tandem mass spectrometry for the determination of *N*-methylcarbamate insecticides in baby food
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- Immunochemical rapid test for multiresidue analysis of antimicrobial drugs in milk using monoclonal antibodies and haptens-glucose oxidase conjugates
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- Determination of the herbicide isoproturon in cereal grains and pasta by LC with LC/MS confirmation

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- HPLC analysis of citrinin in red yeast rice

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- Tracy M, Kiser R, Slingsby R, Bordunov A, Liu XD// Dionex Chem Corp, 1228 Titan Way, Sunnyvale, Ca 94088, USA  
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## 11. Flavours & aromas

- Bicchi C, Brunelli C, Cravotto G, Rubiolo P, Galli M, Mendicuti F\*// \*Univ Alcala, Dept Quim Fis, ES-28871 Alcala de Henares, Spain  
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- Watts VA, Butzke CE, Boulton RB\*// \*Univ Calif Davis, Dept Viticulture & Enol, 1 Shields Ave, Davis, Ca 95616, USA  
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*Talanta* 2003 **61** (2) 95  
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