

## Bibliography of analytical, nutritional and clinical methods

(2 weeks journals. Search completed at 7th. Apr. 2004)

### 1. Books, reviews & symposia

Frazier RA, Papadopoulou A// Univ Reading, Sch Food Biosci, POB 226, Reading RG6 6AP, England  
*Electrophoresis* 2003 **24** (22-23) 4095  
Recent advances in the application of capillary electrophoresis for food analysis

Yeboah FK, Konishi Y// Natl Res Council Canada, Hlth Sector, Biotechnol Res Inst, 6100 Royalmount Ave, Montreal, Quebec, Canada H4P 2R2  
*Anal Lett* 2003 **36** (15) 3271  
Mass spectrometry of biomolecules: Functional foods, nutraceuticals, and natural health products

### 3. Amino acids, proteins & enzymes

Bramanti E, Quigley WWC, Sortino C, Beni F, Onor M, Raspi G, Synovec RE// Natl Res Council Italy, CNR, Ist Proc Chim Fis, Lab Instrumental Analyt Chem, Via G Moruzzi, IT-56124 Pisa, Italy  
*J Chromatogr A* 2004 **1023** (1) 79  
Multidimensional analysis of denatured milk proteins by hydrophobic interaction chromatography coupled to a dynamic surface tension detector

Ferrer E, Alegria A, Farre R, Abellan P, Romero F// Univ Valencia, Fac Pharm, ES-46100 Burjassot, Spain  
*Nahrung* 2003 **47** (6) 403  
Fluorometric determination of chemically available lysine: Adaptation, validation and application to different milk products

Iametti S, Cappelletti C, Oldani A, Scafuri L, Bonomi F// Assoc Ital Celiacchia, Dipt Sci Mol Agroalimentari, Lombardia 11, IT-23888 Rovagnate, Italy  
*Cereal Chem* 2004 **81** (1) 15  
Improved protocols for ELISA determination of gliadin in glucose syrups

Jung S, Rickert DA, Deak NA, Aldin ED, Recknor J, Johnson LA, Murphy PA// Iowa State Univ, Dept Food Sci & Human Nutr, 2312 Food Sci Bldg, Ames, Ia 50011, USA  
*J Am Oil Chem Soc* 2003 **80** (12) 1169  
Comparison of Kjeldahl and Dumas methods for determining protein contents of soybean

Komarova N, Kamentsev JS, Solomonova AP, Anufrieva RM// Lumex Ltd, Moskovsky prospekt 19, RU-198005 St Petersburg, Russia  
*J Chromatogr B* 2004 **800** (1-2) 135  
Determination of amino acids in fodders and raw materials using capillary zone electrophoresis

Magalhaes I, Ledrich ML, Pihan JC, Falla J\*// \*IUT Thionville Yutz, Dept Genie Biol, LIM/ESE-CNRS Unite FRE2635, 1 Impasse A Kastler, FR-57970 Yutz, France  
*J Chromatogr B* 2004 **799** (1) 87  
One-step, non-denaturing purification method of carp (*Cyprinus carpio*) vitellogenin

### 4. Carbohydrates

Cotte JF, Casabianca H, Chardon S, Lheritier J, Grenier-Loustalot MF\*// \*Serv Cent Anal, USR 059 CNRS, BP 22, FR-69390 Vernaison, France  
*J Chromatogr A* 2003 **1021** (1-2) 145

Application of carbohydrate analysis to verify honey authenticity

Marconi E, Messia MC, Palleschi G, Cubadda R// Univ Molise, DISTAAM, Via Sanctis, IT-86100 Campobasso, Italy  
*Cereal Chem* 2004 **81** (1) 6  
A maltose biosensor for determining gelatinized starch in processed cereal foods

### 5. Lipids

Buchgraber M, Ulberth F, Anklam E\*// \*Commiss European Communities, DG Joint Res Ctr, Inst Reference Mat & Measurements, Retieseweg, BE-2440 Geel, Belgium

*Eur J Lipid Sci Technol* 2003 **105** (12) 754

Capillary GLC: A robust method to characterise the triglyceride profile of cocoa butter - Results of an intercomparison study

Cao XL, Ito YC\*// \*NIH/NHLBI, Biophys Chem Lab, Bldg 50, Room 3334, 50 Sth Dr, Bethesda, Md 20892, USA  
*J Chromatogr A* 2003 **1021** (1-2) 117

Supercritical fluid extraction of grape seed oil and subsequent separation of free fatty acids by high-speed counter-current chromatography

Jalali-Heravi M, Vosough M// Sharif Univ Technol, Dept Chem, POB 11365-9516, Tehran, Iran  
*J Chromatogr A* 2004 **1024** (1-2) 165

Characterization and determination of fatty acids in fish oil using gas chromatography-mass spectrometry coupled with chemometric resolution techniques

Lofborg N, Smith P\*, Furo I, Bergenstahl B// \*Inst Surface Chem, Box 5607, ES-11486 Stockholm, Sweden  
*J Am Oil Chem Soc* 2003 **80** (12) 1187

Molecular exchange in thermal equilibrium between dissolved and crystalline tripalmitin by NMR

Lolekha PH, Srisawasdi P, Jearanaikoon P, Wetprasit N, Sriwanthana B, Kroll MH// Mahidol Univ, Ramathibodi Hosp, Fac Med, Dept Pathol, Div Clin Chem, TH-10400 Bangkok, Thailand  
*Clin Chim Acta* 2004 **339** (1-2) 135

Performance of four sources of cholesterol oxidase for serum cholesterol determination by the enzymatic endpoint method

Meurens M// Univ Catholique Louvain, Croix Sud 2/8, BE-1348 Louvain, Belgium

*OCL-OI Corp Gras Lipides* 2003 **10** (4) 248

Immediate chemical analysis of fats by spectrophotometric sensors (French, English Abstract)

Ollivier D// Direct Gen Concurrence Consommat & Repression Fraude, Lab Marseille, 146 Traverse Charles Susini, FR-13388 Marseille 13, France  
*OCL-OI Corp Gras Lipides* 2003 **10** (4) 315

Research on the adulteration of vegetable oils: Application to the quality of virgin oils, particularly olive oil (French, English Abstract)

Sato T, Maw AA, Katsuta M// KONARC, NARO, Nishigoshi, Kumamoto 861 119, Japan  
*J Am Oil Chem Soc* 2003 **80** (12) 1157

NIR reflectance spectroscopic analysis of the FA composition in sesame (*Sesamum indicum* L) seeds

Shimamoto J, Hasegawa K, Hattori S, Hattori Y, Mizuno T// Shizuoka Prefectural Fisheries Expt Stn, Shizuoka 425 0033, Japan  
*Fisheries Sci* 2003 **69** (6) 1247

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.

Non-destructive determination of the fat content in glazed bigeye tuna by portable near infrared spectrophotometer

Siddiqui N, Sim J, Silwood CJL, Toms H, Iles RA, Grootveld M\*// \*Royal London Hosp, Med Unit, Room AW518, 5th Floor, Alexandra Wing, London E1 1BB, England

*J Lipid Res* 2003 **44** (12) 2406

Multicomponent analysis of encapsulated marine oil supplements using high-resolution <sup>1</sup>H and <sup>13</sup>C NMR techniques

Sjovall O, Kuksis A\*, Kallio H// \*Univ Toronto, Banting & Best Dept Med Res, Charles H Best Institute, 112 College St, Toronto, Ontario, Canada M5G 1L6

*Lipids* 2003 **38** (11) 1179

Tentative identification and quantification of TAG core aldehydes as dinitrophenylhydrazones in autoxidized sunflowerseed oil using reversed-phase HPLC with electrospray ionization MS

Wright S, Hagen L// Pioneer Hi-Bred Int Inc, Dept Biotechnol Res, 7300 NW 62nd St, POB 1004, Johnston, Ia 50131, USA

*J Am Oil Chem Soc* 2003 **80** (12) 1163

Oleic acid content in ground corn by NIR spectroscopy with an indirect calibration method

Zhang WN, He HB, Feng YQ, Da SL\*// \*Wuhan Univ, Coll Chem & Mol Sci, CN-430072 Wuhan, Peoples Rep China

*J Chromatogr B* 2003 **798** (2) 323

Separation and purification of phosphatidylcholine and phosphatidylethanolamine from soybean degummed oil residues by using solvent extraction and column chromatography

## 6. Vitamins & co-factors

Caelen I, Kalman A, Wahlstrom L// Nestec Ltd, Nestle Res Ctr, Vers-chez-les-Blanc, CH-1000 Lausanne 26, Switzerland

*Anal Chem* 2004 **76** (1) 137

Biosensor-based determination of riboflavin in milk samples

Favaro RMD, Iha MH, Bianchi MDLP// Inst Adolfo Lutz Registro, Secao Bromatol & Quim, Lab Ribeirao Preto, Rua Minas 877, BR-14085-410 Ribeirao Preto, SP, Brazil

*J Chromatogr A* 2003 **1021** (1-2) 125

Liquid chromatographic determination of geometrical retinol isomers and carotene in enteral feeding formulas

Heudi O, Trisconi MJ, Blake CJ// Nestec Ltd, Dept Qual Assurance, Nestle Res Ctr, Vers-chez-les-Blanc, CH-1000 Lausanne 26, Switzerland

*J Chromatogr A* 2004 **1022** (1-2) 115

Simultaneous quantification of vitamins A, D<sub>3</sub> and E in fortified infant formulae by liquid chromatography-mass spectrometry

Hewavitharana AK, Lanari MC, Becu C// Queensland Hlth Sci Serv, POB 594, Archerfield, Qld 4108, Australia

*J Chromatogr A* 2004 **1025** (2) 313

Simultaneous determination of vitamin E homologs in chicken meat by liquid chromatography with fluorescence detection

Ruhl R, Schweigert FJ// Univ Potsdam, Inst Nutr Sci, Arthur Scheunert Allee 114-116, DE-14558 Potsdam, Rehbrücke, Germany

*J Chromatogr B* 2003 **798** (2) 309

Automated solid-phase extraction and liquid chromatographic method for retinoid determination in biological samples

Ruperez FJ, Mach M, Barbas C\*// \*Univ San Pablo-CEU, Fac CC Expt & Salud, ES-28668 Boadilla del Monte, Madrid, Spain

*J Chromatogr B* 2004 **800** (1-2) 225

Direct liquid chromatography method for retinol  $\alpha$ - and  $\gamma$ -tocopherols in rat plasma

Tomcik P, Banks CE, Davies TJ, Compton RG\*// \*Univ Oxford, Phys & Theoret Chem Lab, Sth Parks Rd, Oxford OX1 3QZ, England

*Anal Chem* 2004 **76** (1) 161

A self-catalytic carbon paste electrode for the detection of vitamin B<sub>12</sub>

Zhang GF, Maudens KE, Storozhenko S, Mortier KA, Van Der Straeten D, Lambert WE\*// \*State Univ Ghent, Toxicol Lab, Harelbekestr 72, BE-9000 Ghent, Belgium

*J Agric Food Chem* 2003 **51** (27) 7872

Determination of total folate in plant material by chemical conversion into para-aminobenzoic acid followed by high performance liquid chromatography combined with on-line postcolumn derivatization and fluorescence detection

## 7. Trace elements & minerals

Das P, Gupta M, Jain A, Verma KK\*// \*Rani Durgavati Univ, Dept Chem, IN-482001 Jabalpur, Madhya Pradesh, India

*J Chromatogr A* 2004 **1023** (1) 33

Single drop microextraction or solid phase microextraction-gas chromatography-mass spectrometry for the determination of iodine in pharmaceuticals, iodized salt, milk powder and vegetables involving conversion into 4-iodo-N,N-dimethylaniline

## 8. Drug, biocide & processing residues

Abdulkadar AHW, Kunhi AAM, Jassim AJ\*, Abdulla AA// \*Minist Publ Hlth, Cent Food Lab, POB 21266, Doha, Qatar

*Food Addit Contam* 2003 **20** (12) 1164

Determination of benzo(a)pyrene by GC/MS/MS in retail olive oil samples available in Qatar

Bogusz MJ, El Haj SA, Ehaideb Z, Hassan H, Al-Tufail M// King Faisal Specialist Hosp & Res Ctr, Dept Pathol & Lab Med, POB 3354, MBC 10, SA-11211 Riyadh, Saudi Arabia

*J Chromatogr A* 2004 **1026** (1-2) 1

Rapid determination of benzo(a)pyrene in olive oil samples with solid-phase extraction and low-pressure, wide-bore gas chromatography-mass spectrometry and fast liquid chromatography with fluorescence detection

Botchkareva AE, Eremin SA, Montoya A, Manclus JJ, Mickova B, Rauch P, Fini F, Girotti S\*// \*Univ Bologna, Ist Sci Chim, Via San Donato 15, IT-40127 Bologna, Italy

*J Immunol Methods* 2003 **283** (1-2) 45

Development of chemiluminescent ELISAs to DDT and its metabolites in food and environmental samples

Chen SS, Chou SS, Hwang DF\*// \*Natl Taiwan Ocean Univ, Dept Food Sci, 2 Pei Ning Rd, Chilung 202, Taiwan

*J Chromatogr A* 2004 **1024** (1-2) 209

Determination of methylmercury in fish using focused microwave digestion following by Cu<sup>2+</sup> addition, sodium tetrapropylborate derivatization, n-heptane extraction, and gas chromatography-mass spectrometry

DeVries JW, Post BE\*// \*General Mills, 9000 Plymouth Ave Nth, Golden Valley, Mn 55427, USA

*Analyst* 2004 **129** (1) 93

Comment on "Soxhlet extraction of acrylamide from potato chips" by J.R. Pedersen and J.O. Olsson, *Analyst*, 2003 **128**, 332

Grob K, Biedermann M, Hoenicke K, Gatermann R// Official Food Control Authority Canton Zurich, Zurich, Switzerland

*Analyst* 2004 **129** (1) 92

Comment on "Soxhlet extraction of acrylamide from potato chips" by J.R. Pedersen and J.O. Olsson, *Analyst*, 2003 **128**, 332

Jansson C, Pihlstrom T, Osterdahl BG, Markides KE// Swedish Natl Food Admin, Dept Res & Dev, POB 622, SE-75126 Uppsala, Sweden

*J Chromatogr A* 2004 **1023** (1) 93

A new multi-residue method for analysis of pesticide residues in fruit and vegetables using liquid chromatography with tandem mass spectrometric detection

Jezussek M, Schieberle P\*// \*Tech Univ Munich, Inst Lebensmittelchem, Lichtenbergstr 4, DE-85748 Garching, Germany

*J Agric Food Chem* 2003 **51** (27) 7866

A new LC/MS-method for the quantitation of acrylamide based on a stable isotope dilution assay and derivatization with 2-mercaptobenzoic acid. Comparison with two GC/MS methods

Jones-Lepp TL, Varner KE, Heggem D// US/EPA, Environm Chem Branch, Div Environm Sci, Natl Exposure Res Lab, Off Res & Dev, POB 93478, Las Vegas, Nv 89193, USA

*Arch Environm Contam Toxicol* 2004 **46** (1) 90

Monitoring dibutyltin and triphenyltin in fresh waters and fish in the United States using micro-liquid chromatography-electrospray/ion trap mass spectrometry

Korpimaki T, Brockmann EC, Kuronen O, Saraste M, Lamminmaki U, Tuomola M// Univ Turku, Dept Biotechnol, FI-20520 Turku, Finland

*J Agric Food Chem* 2004 **52** (1) 40

Engineering of a broad specificity antibody for simultaneous detection of 13 sulfonamides at the maximum residue level

Pedersen JR, Olsson JO\*// \*Arealia AB, Goteborgsv 91B, SE-43137 Molndal, Sweden

*Analyst* 2004 **129** (1) 99

Reply to the "Comments on "Soxhlet extraction of acrylamide from potato chips" by K. Grob *et al.*, *Analyst*, 2004 **129**, 92; J.W. DeVries *et al.*, *Analyst*, 2004 **129**, 93; M Tanaka *et al.*, *Analyst*, 2004 **129**, 96

Singh SB, Foster GD, Khan SU\*// \*George Mason Univ, Dept Chem, MSN 3E2, 4400 Univ Dr, Fairfax, Va 22030, USA

*J Agric Food Chem* 2004 **52** (1) 105

Microwave-assisted extraction for the simultaneous determination of thiamethoxam, imidacloprid, and carbendazim residues in fresh and cooked vegetable samples

Tanaka M, Yoneda Y, Terada Y, Endo E, Yamada T\*// \*Nissin Food Prod Co

Ltd, Food Safety Res Inst, Shiga 525 0055, Japan  
*Analyst* 2004 **129** (1) 96  
 Comment on "Soxhlet extraction of acrylamide from potato chips" by J.R. Pedersen and J.O. Olsson, *Analyst*, 2003 **128**, 332

Vinas P, Balsalobre N, Lopez-Erroz C, Hernandez-Cordoba M// \*Univ Murcia, Fac Chem, Dept Analyt Chem, ES-30071 Murcia, Spain  
*J Chromatogr A* 2004 **1022** (1-2) 125  
 Liquid chromatography with ultraviolet absorbance detection for the analysis of tetracycline residues in honey

Yoshioka N, Akiyama Y, Teranishi K// Hyogo Prefectural Inst Publ Hlth & Environm Sci, 2-1-29 Arata cho, Hyogo ku, Kobe, Hyogo 652 0032, Japan  
*J Chromatogr A* 2004 **1022** (1-2) 145  
 Rapid simultaneous determination of *o*-phenylphenol, diphenyl, thiabendazole, imazalil and its major metabolite in citrus fruits by liquid chromatography-mass spectrometry using atmospheric pressure photoionization

## 9. Toxins/Allergens

Bily AC, Reid LM, Savard ME, Reddy R, Blackwell BA, Campbell CM, Krantis A, Durst T, Philogene BJR, Arnason JT, Regnault-Roger C// \*Univ Pau & Pays Adour, Inst Biol Environm Aquitaine Sud, Dept Sci Biol, Lab Ecol Mol, Ave Univ, FR-64000 Pau, France  
*Mycopathologia* 2004 **157** (1) 117  
 Analysis of *Fusarium graminearum* mycotoxins in different biological matrices by LC/MS

Dall'Asta C, Galaverna G, Dossena A, Marchelli R// \*Univ Parma, Dipt Chim Organ & Ind, Parco Area Sci 17/A, IT-43100 Parma, Italy  
*J Chromatogr A* 2004 **1024** (1-2) 275  
 Reversed-phase liquid chromatographic method for the determination of ochratoxin A in wine

Domijan AM, Peraica M, Miletic-Medved M, Lucic A, Fuchs R// Inst Med Res & Occupat Health, Toxicol Unit, Ksaverska c 2, HR-10000 Zagreb, Croatia  
*J Chromatogr B* 2003 **798** (2) 317  
 Two different clean-up procedures for liquid chromatographic determination of ochratoxin A in urine

Ferreira JL, Eliasberg SJ, Edmonds P, Harrison MA// US/FDA, 60 8th St NE, Atlanta, Ga 30309, USA  
*J Food Prot* 2004 **67** (1) 203  
 Comparison of the mouse bioassay and enzyme-linked immunosorbent assay procedures for the detection of type A botulinum toxin in food

Gonzalez-Penas E, Leache C, Viscaretti M, Perez de Obanos A, Araguas C, Lopez de Cerain A// Univ Navarra, Organ & Pharmaceut Chem Dept, Fac Pharm, C/ Irunlarrea s/n, ES-31008 Pamplona, Spain  
*J Chromatogr A* 2004 **1025** (2) 163  
 Determination of ochratoxin A in wine using liquid-phase microextraction combined with liquid chromatography with fluorescence detection

Lindenmeier M, Schieberle P, Rychlik M// \*Tech Univ Munich, Inst Lebensmittelchem, Lichtenbergstr 4, DE-85748 Garching, Germany  
*J Chromatogr A* 2004 **1023** (1) 57  
 Quantification of ochratoxin A in foods by a stable isotope dilution assay using high-performance liquid chromatography-tandem mass spectrometry

Pal A, Dhar TK// \*Indian Inst Chem Biol, Dept Immunobiol, 4 Raja SC Mullick Rd, IN-7000322 Calcutta, India  
*Anal Chem* 2004 **76** (1) 98  
 An analytical device for on-site immunoassay. Demonstration of its applicability in semiquantitative detection of aflatoxin B<sub>1</sub> in a batch of samples with ultrahigh sensitivity

Rajkowski KT// USDA/ARS, Food Safety Intervent Technol Res Unit, Eastern Reg Res Ctr, 600 East Mermaid Lane, Wyndmoor, Pa 19038, USA  
*J Food Prot* 2004 **67** (1) 212  
 Simplified qualitative method for canavanine in seeds and sprouts

## 10. Additives

Antonopoulos A, Herbreteau B, Lafosse M\*, Helbert W// \*Univ Orleans, UMR CNRS 6005, Inst Chim Organ & Analyt, BP 6759, FR-45067 Orleans 2, France  
*J Chromatogr A* 2004 **1023** (2) 231  
 Comparative analysis of enzymatically digested κ-carrageenans, using liquid chromatography on ion-exchange and porous graphitic carbon columns coupled to an evaporative light scattering detector

Kao SH, Hsu CH, Su SN, Hor WT, Chang WHT, Chow LP// \*Nat'l Taiwan Univ, Coll Med, Inst Biochem & Mol Biol, 1 Sec 1 Jen Ai Rd, Taipei 100, Taiwan  
*J Allergy Clin Immunol* 2004 **113** (1) 161  
 Identification and immunologic characterization of an allergen, alliin lyase,

from garlic (*Allium sativum*)

Lehane M, Saez MJF, Magdalena AB, Canas IR, Sierra MD, Hamilton B, Furey A, James KJ// \*Cork Inst Technol, Dept Chem, Mass Spectrometry Ctr Proteom & Biotoxin Res, Cork, Rep Ireland  
*J Chromatogr A* 2004 **1024** (1-2) 63  
 Liquid chromatography-multiple tandem mass spectrometry for the determination of ten azaspiracids, including hydroxyl analogues in shellfish

Masar M, Dankova M, Olvecká E, Stachurova A, Kaniánsky D\*, Stanislawski B// \*Comenius Univ, Fac Nat Sci, Dept Analyt Chem, Mlynska dolina CH-2, SK-84215 Bratislava, Slovakia  
*J Chromatogr A* 2004 **1026** (1-2) 31  
 Determination of free sulfite in wine by zone electrophoresis with isotachopheresis sample pretreatment on a column-coupling chip

Schocker F, Luttkopf D, Scheurer S, Petersen A, Cistero-Bahima A, Enrique E, San Miguel-Moncin M, Akkerdaas J, Van Ree R, Vieths S, Becker WM// Forschungszentrum Borstel, Div Biochem & Mol Allergol, Parkallee 22, DE-23845 Borstel, Germany  
*J Allergy Clin Immunol* 2004 **113** (1) 141  
 Recombinant lipid transfer protein Cor a 8 from hazelnut: A new tool for *in vitro* diagnosis of potentially severe hazelnut allergy

Shah ZC, Huffman FG// \*Coll Hlth & Urban Affairs, Dept Nutr & Dietet, Univ Pk Campus, 11200 SW 8th St, HLS 437, Miami, Fl 33199, USA  
*Ecol Food Nutr* 2003 **42** (6) 357  
 Current availability and consumption of carrageenan-containing foods

## 11. Flavours & aromas

Ampuero S, Bogdanov S, Bosset JO// Swiss Fed Res Stn Anim Prod, CH-1725 Posieux, Switzerland  
*Eur Food Res Technol* 2004 **218** (2) 198  
 Classification of unifloral honeys with an MS-based electronic nose using different sampling modes: SHS, SPME and INDEX

Bicchi C, Brunelli C, Cravotto G, Rubiolo P, Galli M, Mendicuti F// Dipt Sci & Tecnol Farmaco, Via Pietro Giuria 9, IT-10125 Turin, Italy  
*J Sep Sci* 2003 **26** (9-10) 761  
 Cyclodextrin derivatives in GC separation of racemates with different volatilities. Part XIX: Thermodynamic aspects of enantioselective GC separation of some volatiles with γ-cyclodextrins 2,3-substituted with methyl and acetyl groups

Bicchi C, Cordero C, Libertò E, Rubiolo P, Sgorbini B// Univ Turin, Dipt Sci & Tecnol Farm, Via Pietro Giuria 9, IT-10125 Turin, Italy  
*J Chromatogr A* 2004 **1024** (1-2) 217  
 Automated headspace solid-phase dynamic extraction to analyse the volatile fraction of food matrices

Chizzola R, Hochsteiner W, Hajek S// Univ Vet Med, Inst Appl Bot, AT-1210 Vienna, Austria  
*Res Vet Sci* 2004 **76** (1) 77  
 GC analysis of essential oils in the rumen fluid after incubation of *Thuja orientalis* twigs in the Rusitec system

De Oliveira AM, Pereira NR, Marsaioli A, Augusto F// \*UNICAMP, Inst Chem, CP 6154, BR-13084-971 Campinas, SP, Brazil  
*J Chromatogr A* 2004 **1025** (1) 115  
 Studies on the aroma of cupuassu liquor by headspace solid-phase microextraction and gas chromatography

Diez J, Dominguez C, Guillen DA\*, Veas R, Barroso CG// \*Univ Cadiz, Dept Quim Analit, Fac Ciencias, Poligono Rio San Pedro s/n, POB 40, ES-11510 Cadiz, Spain  
*J Chromatogr A* 2004 **1025** (2) 263  
 Optimisation of stir bar sorptive extraction for the analysis of volatile phenols in wines

Ferreira V, Jarauta I, Ortega L, Cacho J// Univ Zaragoza, Dept Analyt Chem, Fac Sci, ES-50009 Zaragoza, Spain  
*J Chromatogr A* 2004 **1025** (2) 147  
 Simple strategy for the optimization of solid phase extraction procedures through the use of solid-liquid distribution coefficients. Application to the determination of aliphatic lactones in wine

Guillen MD, Cabo N// UPV, Fac Farm, Paseo Univ 7, ES-01006 Vitoria, Spain  
*Meat Sci* 2004 **66** (3) 647  
 Study of the effects of smoke flavourings on the oxidative stability of the lipids of pork adipose tissue by means of Fourier transform infrared spectroscopy

Lee SJ, Noble AC// Korea Food Res Inst, Sungnam, South Korea  
*J Agric Food Chem* 2003 **51** (27) 8036  
 Characterization of odor-active compounds in Californian Chardonnay wines using GC-olfactometry and GC-mass spectrometry

Marti MP, Mestres M, Sala C, Busto O, Guasch J// Univ Rovira & Virgili,



Fac Enol Tarragona, Dept Quim Analit & Quim Organ, Unitat Enol CeRTA, ES-43005 Tarragona, Spain

*J Agric Food Chem* 2003 **51** (27) 7861

Solid-phase microextraction and gas chromatography olfactometry analysis of successively diluted samples. A new approach of the aroma extract dilution analysis applied to the characterization of wine aroma

Mielle P// INRA, Unite Mixte Rech Aromes, 17 rue Sully, BP 86510, FR-21065 Dijon, France

*OCL-OI Corp Gras Lipides* 2003 **10** (4) 251

Electronic nose and tongue: Assessment and perspectives for edible oils (French, English Abstract)

Preston C, Richling E, Elss S, Appel M, Heckel F, Hartlieb A, Schreier P// \*Univ Wurzburg, Lehrstuhl Lebensmittelchem, DE-97074 Wurzburg, Germany

*J Agric Food Chem* 2003 **51** (27) 8027

On-line gas chromatography combustion/pyrolysis isotope ratio mass spectrometry (HRGC-C/P-IRMS) of pineapple (*Ananas comosus* L. Merr.) volatiles

Rocha S, Maeztu L, Barros A, Cid C, Coimbra MA// Univ Aveiro, Dept Quim, PT-3810-193 Aveiro, Portugal

*J Sci Food Agric* 2004 **84** (1) 43

Screening and distinction of coffee brews based on headspace solid phase microextraction/gas chromatography/principal component analysis

Santos JP, Garcia M, Alexandre M, Horrillo MC, Gutierrez J, Sayago I, Fernandez MJ, Ares L// Inst Fis Aplicada - CSIC, Lab Sensores, Serrano 144, ES-28006 Madrid, Spain

*Meat Sci* 2004 **66** (3) 727

Electronic nose for the identification of pig feeding and ripening time in Iberian hams

Szoke E, Maday E, Tyihak E, Kuzovkina IN, Lemberkovic E// Semmelweis Univ Med, Dept Pharmacognosy, Ulloi St 26, HU-1085 Budapest, Hungary

*J Chromatogr B* 2004 **800** (1-2) 231

New terpenoids in cultivated and wild chamomile (*in vivo* and *in vitro*)

Zunin P, Boggia R, Lanteri S, Leardi R, De Andreis R, Evangelisti F// Univ Genoa, Dipt Chim & Tecnol Farmaceut & Alimentari, Via Brigata Salerno Ponte, IT-16147 Genoa, Italy

*J Chromatogr A* 2004 **1023** (2) 271

Direct thermal extraction and gas chromatographic-mass spectrometric determination of volatile compounds of extra-virgin olive oils

## 12. Organic acids

Zaydan R, Dion M, Boujtita M// \*Fac Sci & Techniques, Lab Analyse Isotop & Electrochim Metab, UMR CNRS 6006, Grp Electrochim, 2 rue Houssiniere, BP 92208, FR-44322 Nantes 03, France

*J Agric Food Chem* 2004 **52** (1) 8

Development of a new method, based on a bioreactor coupled with an L-lactate biosensor, toward the determination of a nonspecific inhibition of L-lactic acid production during milk fermentation

## 13. Animal products

Colombo F, Cardia A, Renon P, Cantoni C// Dipt Sci & Tecnol Vet Sicurezza Alimentare, Via Grasselli 7, IT-20137 Milan, Italy

*Meat Sci* 2004 **66** (3) 753

A note on the identification of *Rupicapra rupicapra* species by polymerase chain reaction product sequencing

Girish PS, Anjaneyulu ASR, Viswas KN, Anand M, Rajkumar N, Shivakumar BM, Bhaskar S// Indian Vet Res Inst, Div Livestock Prod Technol, IN-243122 Bareilly, Uttar Pradesh, India

*Meat Sci* 2004 **66** (3) 551

Sequence analysis of mitochondrial 12S rRNA gene can identify meat species

Kelly JFD, Downey G\*, Fourtner V// \*Teagasc, Natl Food Ctr, Dublin 15, Rep Ireland

*J Agric Food Chem* 2004 **52** (1) 33

Initial study of honey adulteration by sugar solutions using midinfrared (MIR) spectroscopy and chemometrics

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