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Bibliography of analytical, nutritional and clinical methods

(2 weeks journals. Search completed at 16th. June 2004)

2. General

Liu G, Su W, Xu Q, Long M, Zhou J, Song S*// *Xiamen Univ, Sch Life Sci, Si Ming Rd 422, CN-361005 Xiamen, Peoples Rep China
Food Control 2004 **15** (4) 303
Liquid-phase hybridization based PCR-ELISA for detection of genetically modified organisms in food

3. Amino acids, proteins & enzymes

Bak-Jensen KS, Laugesen S, Roepstorff P, Svensson B*// *Carlsberg Lab, Dept Chem, Gamle Carlsberg Vej 10, DK-2500 Copenhagen, Denmark
Proteomics 2004 **4** (3) 728
Two-dimensional gel electrophoresis pattern (pH 6-11) and identification of water-soluble barley seed and malt proteins by mass spectrometry
Hurley IP, Coleman RC, Ireland HE, Williams JHH*// *Univ Coll Chester, Dept Biol Sci, Chester Ctr Stress Res, Parkgate Rd, Chester CH1 4BJ, England
J Dairy Sci 2004 **87** (3) 543
Measurement of bovine IgG by indirect competitive ELISA as a means of detecting milk adulteration

4. Carbohydrates

Bernardez MM, Miguelez JDM*, Queijeiro JG// *Univ Vigo, Fac Ciencias, Area Nutr & Bromatol, Campus Ourense, As Lagoas s/n, ES-32004 Ourense, Spain
J Food Compos Anal 2004 **17** (1) 63
HPLC determination of sugars in varieties of chestnut fruits from Galicia (Spain)

5. Lipids

Kays SE, Barton FE// USDA/ARS, Qual Assessment Res Unit, Richard B Russell Agr Res Ctr, POB 5677, Athens, Ga 30604, USA
J Agric Food Chem 2004 **52** (6) 1669
Energy from fat determined by near-infrared reflectance spectroscopy
Wang YW, Vanstone CA, Parsons WD, Jones PJH*// *McGill Univ, Sch Dietet & Human Nutr, Ste Anne de Bellevue, Quebec City, Quebec, Canada H9X 3V9
Lipids 2004 **39** (1) 87
Validation of a single-isotope-labeled cholesterol tracer approach for measuring human cholesterol absorption

6. Vitamins & co-factors

Kok RM, Smith DEC, Dainty JR, Van den Akker JT, Finglas PM, Smulders YM, Jakobs C, De Meer K*// *Vrije Univ Med Ctr, Dept Clin Chem, NL-1007 MB Amsterdam, The Netherlands
Anal Biochem 2004 **326** (2) 129
5-Methyltetrahydrofolic acid and folic acid measured in plasma with liquid chromatography tandem mass spectrometry: Applications to folate absorption

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.

and metabolism

Perez-Ruiz T, Martinez-Lozano C, Sanz A, Guillen A// Univ Murcia, Fac Chem, Dept Analyt Chem, ES-30071 Murcia, Spain
J Pharm Biomed Anal 2004 **34** (3) 551
Successive determination of thiamine and ascorbic acid in pharmaceuticals by flow injection analysis
Portela JG, Costa ACS, Teixeira LSG*// *Univ Salvador - UNIFACS, Dept Engn & Arquitetura, Avda Cardeal da Silva 132, BR-40220-141 Salvador, BA, Brazil
J Pharm Biomed Anal 2004 **34** (3) 543
Determination of vitamin B₆ in pharmaceutical formulations by flow injection-solid phase spectrophotometry
Sanchez-Machado DI, Lopez-Cervantes J, Lopez-Hernandez J*, Pascierto-Losada P// *Univ Santiago de Compostela, Fac Farm, Dept Quim Analit Nutr & Bromatol, La Coruna, Spain
J Chromatogr Sci 2004 **42** (3) 117
Simultaneous determination of thiamine and riboflavin in edible marine seaweeds by high-performance liquid chromatography

7. Trace elements & minerals

Kannamkumarath SS, Wrobel K, Wrobel K, Caruso JA*// *Univ Cincinnati, Dept Chem, Cincinnati, Oh 45221, USA
J Agric Food Chem 2004 **52** (6) 1458
Speciation of arsenic in different types of nuts by ion chromatography-inductively coupled plasma mass spectrometry

8. Drug, biocide & processing residues

Barcelo-Barrachina E, Moyano E, Puignou L, Galceran MT*// *Univ Barcelona, Dept Quim Analit, Marti i Franques 1-11, ES-08028 Barcelona, Spain
J Chromatogr A 2004 **1023** (1) 67
Evaluation of different liquid chromatography-electrospray mass spectrometry systems for the analysis of heterocyclic amines
Sin DWM, Wong YC*, Ip ACB// *Govt Lab, 7/F Homantin Govt Off, 88 Chung Hau St, Homantin, Hong Kong, Peoples Rep China
J Pharm Biomed Anal 2004 **34** (3) 651
Quantitative analysis of lincomycin in animal tissues and bovine milk by liquid chromatography electrospray ionization tandem mass spectrometry

9. Toxins/Allergens

Ensafi AA, Emadi M// Esfahan Univ Technol, Coll Chem, Iman Khomini Blvd, IR-84156 Esfahan, Iran
Anal Lett 2004 **37** (2) 321
Spectrophotometric reaction rate method for determination of oxalic acid in food based on its enhancing effect on the oxidation of pyrocatechol violet by dichromate
Jestoi M, Ritieni A, Rizzo A// EELA, Dept Chem, POB 45, FI-00581 Helsinki, Finland
J Agric Food Chem 2004 **52** (6) 1464
Analysis of the *Fusarium* mycotoxins fusaproliferin and trichothecenes in grains using gas chromatography-mass spectrometry

- Lehmann K, Schweimer K, Neudecker P, Rosch P// Univ Bayreuth, Lehrstuhl Biopolymere, Universitatsstr 30, DE-95447 Bayreuth, Germany
J Biomol NMR 2004 **29** (1) 93
 Sequence-specific ¹H, ¹³C and ¹⁵N resonance assignments of Ara h 6, an allergenic 2S albumin from peanut (Letter)
- Rastogi S, Dwivedi PD, Khanna SK, Das M*// *Ind Toxicol Res Ctr, Food Toxicol Div, POB 80, IN-226001 Lucknow, India
Food Control 2004 **15** (4) 287
 Detection of aflatoxin M₁ contamination in milk and infant milk products from Indian markets by ELISA
- Wang ML, Wang JT, Choong YM*// *Ta Jen Inst Technol, Dept Food Sci & Technol, 20, Weishinn Rd, Yan-puu Hsiang, Pintung, Taiwan
J Food Compos Anal 2004 **17** (2) 187
 A rapid and accurate method for determination of methanol in alcoholic beverage by direct injection capillary gas chromatography
- Zecevic M, Minic D, Stojcic D, Zivanovic LJ, Ivanovic I// Fac Pharm Belgrade, Inst Pharmaceut Chem & Drug Anal, Vojvode Stepe 450, POB 146, YU-11000 Belgrade, Yugoslavia
Pharmazie 2004 **59** (3) 175
 Application of experimental design to the development of an HPLC method for the analysis of ochratoxin A in *Triticum aestivum* grain

11. Flavours & aromas

- Abu-Lafi S, Dembicki JW, Goldshlag P, Hanus LO, Dembitsky VM*// *Hebrew Univ Jerusalem, Sch Pharm, Dept Med Chem & Natl Prod, POB 12065, IL-91120 Jerusalem, Israel
J Food Compos Anal 2004 **17** (2) 235
 The use of the ‘cryogenic’ GC/MS and on-column injection for study of organosulfur compounds of the *Allium sativum*
- Cullere L, Escudero A, Cacho J, Ferreira V*// *Univ Zaragoza, Fac Sci, Dept Analyt Chem, ES-50009 Zaragoza, Spain
J Agric Food Chem 2004 **52** (6) 1653
 Gas chromatography-olfactometry and chemical quantitative study of the aroma of six premium quality Spanish aged red wines
- De Villiers A, Vanhoenacker G, Lynen F, Sandra P*// *Res Inst Chromatog, Kennedypark 20, BE-8500 Kortrijk, Belgium
Electrophoresis 2004 **25** (4-5) 664
 Stir bar sorptive extraction-liquid desorption applied to the analysis of hop-derived bitter acids in beer by micellar electrokinetic chromatography
- Jiang Y, Lu HT, Chen F*// *Univ Hong Kong, Dept Bot, Hong Kong, Peoples Rep China
J Chromatogr A 2004 **1033** (1) 183
 Preparative purification of glycyrrhizin extracted from the root of liquorice using high-speed counter-current chromatography
- Nam KC, Cordray J, Ahn DU*// Iowa State Univ, Dept Anim Sci, Ames, IA 50011, USA
J Agric Food Chem 2004 **52** (6) 1735
 Automated dynamic headspace/GC-MS analyses affect the repeatability of volatiles in irradiated turkey
- Nielsen GS, Poll L// Royal Vet & Agr Univ, Dept Dairy & Food Sci, Rølighedsvej 30, DK-1958 Frederiksberg C, Denmark
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 Determination of odor active aroma compounds in freshly cut leek (*Allium ampeloprasum* var. Bulga) and in long-term stored frozen unblanched and blanched leek slices by gas chromatography olfactometry analysis
- Satake A, Furukawa K, Ueno T, Ukeda H, Sawamura M// Kochi Univ, Fac Agr, Dept Bioresource Sci, Nankoku, Kochi 783 8502, Japan
Biosci Biotechnol Biochem 2004 **68** (2) 312
 MS fragment isotope ratio analysis for evaluation of citrus essential oils by HRGC-MS
- Zalacain A, Alonso GL, Lorenzo C, Iniguez M, Salinas MR*// *Univ Castilla La Mancha, ETSI Agron, Campus Univ, ES-02071 Albacete, Spain
J Chromatogr A 2004 **1033** (1) 173
 Stir bar sorptive extraction for the analysis of wine cork taint

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- Kotani A, Miyaguchi Y, Tomita E, Takamura K, Kusu F*// *Tokyo Univ Pharm & Life Sci, Sch Pharm, Dept Analyt Chem, 1432-1 Horinouchi, Hachioji, Tokyo 192 0392, Japan
J Agric Food Chem 2004 **52** (6) 1440
 Determination of organic acids by high-performance liquid chromatography with electrochemical detection during wine brewing
- Pilz-Guther D, Speer K// TU Dresden, Inst Lebensmittelchem, Bergstr 66, DE-01062 Dresden, Germany

- Dtsch Lebensm-Rundsch* 2004 **100** (3) 84
 Development of a GC method for simultaneous determination of organic acids in honey (German, English Abstract)

13. Animal products

- Rodriguez MA, Garcia T*, Gonzalez I, Asensio L, Hernandez PE, Martin R// *Univ Complutense, Fac Vet, Dept Nutr Bromatol & Tecnol Alimentos, ES-28040 Madrid, Spain
J Agric Food Chem 2004 **52** (6) 1478
 Quantitation of mule duck in goose foie gras using TaqMan real-time polymerase chain reaction

14. Plant & microbial products

- Baranowski R, Kabut J, Baranowska I// Silesian Tech Univ, Dept Gen & Analyt Chem, M Strzody 7, PL-44100 Gliwice, Poland
Anal Lett 2004 **37** (1) 157
 Analysis of mixture of catechins, flavones, flavanones, flavonols and anthocyanidins by RP-HPLC
- De Sa MC, Rodriguez-Amaya DB*// *Univ Estadual Campinas, Fac Engn Alimentos, Dept Ciencia Alimentos, CP 6121, BR-13083-970 Campinas, SP, Brazil
J Food Compos Anal 2004 **17** (1) 37
 Optimization of HPLC quantification of carotenoids in cooked green vegetables - Comparison of analytical and calculated data
- Harland BF, Smikle-Williams S, Oberleas D// Howard Univ, Coll Pharm Nursing & Allied Hlth Sci, Dept Nutr Sci, Washington, DC 20059, USA
J Food Compos Anal 2004 **17** (2) 227
 High performance liquid chromatography analysis of phytate (IP6) in selected foods
- Hsieh MC, Lin CH*// *Nat Taiwan Normal Univ, Dept Chem, 88 Sec 4 Tingchow Rd, Taipei, Taiwan
Electrophoresis 2004 **25** (4-5) 677
 On-line identification of trans-resveratrol in red wine using a sweeping technique combined with capillary electrophoresis/77 K fluorescence spectroscopy
- Kovacs Z, Dinya Z, Antus S// Eszterhazy Karoly Coll, Dept Chem, Leanya St 4, HU-3300 Eger, Hungary
J Chromatogr Sci 2004 **42** (3) 125
 LC-SSI-MS techniques as efficient tools for characterization of nonvolatile phenolic compounds of a special Hungarian wine
- Maurer GA, Ozen BF, Mauer LJ*, Nielsen SS// *Purdue Univ, Dept Food Sci, 745 Agric Mall Dr, West Lafayette, IN 47907, USA
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 Analysis of hard-to-cook red and black common beans using Fourier transform infrared spectroscopy
- Mehrlander K, Will F, Dietrich H, Sembries S, Dongowski G// Fachgebiet Weinanalyt & Getrankeforsch, Forschungsanstalt Geisenheim, Rudesheimer Str 28, DE-65366 Geisenheim, Germany
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 Analytical characterisation of grape juices and polyphenol extracts produced with a two-step enzymatic process (German, English Abstract)
- Mulinacci N, Prucher D, Peruzzi M, Romani A, Pinelli P, Giaccherini C, Vincieri FF// Dept Pharmaceut Sci, Via G Capponi 9, IT-50121 Florence, Italy
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 Commercial and laboratory extracts from artichoke leaves: Estimation of caffeoyl esters and flavonoidic compounds content
- Xie F, Dowell FE*, Sun XZ// *USDA/ARS, Grain Marketing & Prod Res Ctr, 1515 College Ave, Manhattan, KS 66502, USA
Cereal Chem 2004 **81** (2) 249
 Using visible and near-infrared reflectance spectroscopy and differential scanning calorimetry to study starch, protein, and temperature effects on bread staling
- Yu PQ, McKinnon JJ*, Christensen CR, Christensen DA// *Univ Saskatchewan, Coll Agr, 51 Campus Dr, Saskatoon, Saskatchewan, Canada S7N 5A8
J Agric Food Chem 2004 **52** (6) 1484
 Using synchrotron transmission FTIR microspectroscopy as a rapid, direct, and nondestructive analytical technique to reveal molecular microstructural-chemical features within tissue in grain barley
- Zhu XL, Chen B*, Ma M, Luo XB, Zhang F, Yao SZ, Wan ZT, Yang DJ, Hang HW// *Hunan Normal Univ, Chem Res Inst, CN-410081 Changsha, People Rep China
J Pharm Biomed Anal 2004 **34** (3) 695
 Simultaneous analysis of theanine, chlorogenic acid, purine alkaloids and catechins in tea samples with the help of multi-dimension information of online high performance liquid chromatography/electrospray-mass spectrometry