

Bibliography of analytical, nutritional and clinical methods

(4 weeks journals. Search completed at 18th. Aug. 2004)

1. Books, reviews & symposia

Cunsolo V, Foti S*, Saletti R// *Univ Catania, Dipt Sci Chim, Via A Doria 6, IT-95125 Catania, Italy

Eur J Mass Spectrom 2004 **10** (3) 359

Mass spectrometry in the characterisation of cereal seed proteins (Review)

Diczfalusy U// Huddinge Univ Hosp, Karolinska Inst, Dept Lab Med, Div Clin Chem, SE-14186 Huddinge, Sweden

J AOAC Int 2004 **87** (2) 467

Analysis of cholesterol oxidation products in biological samples

Dutta P// Swedish Univ Agr Sci, Food Chem Div, Dept Food Sci, Box 7051, SE-75007 Uppsala, Sweden

J AOAC Int 2004 **87** (2) 439

Accurate and reproducible methods for analysis of sterol oxidation products in foods: An overview

Ferranti P// Univ Napoli Federico II, Dipt Sci Alimenti, Via Universita, IT-80055 Portici, Italy

Eur J Mass Spectrom 2004 **10** (3) 349

Mass spectrometric approach for the analysis of food proteins (Review)

Guardiola F, Bou R, Boatella J, Codony R// Univ Barcelona, Fac Pharm, CeRTA, Dept Nutr & Food Sci, Avda Joan XIII s/n, ES-08028 Barcelona, Spain

J AOAC Int 2004 **87** (2) 441

Analysis of sterol oxidation products in foods (Review)

Mossoba MM, Yurawecz MP, Delmonte P, Kramer JKG// US/FDA, Off Sci Anal & Support, Ctr Food Safety & Appl Nutr, HFS 717, BE-012, 5100 Paint Branch Pkwy, College Park, Md 20740, USA

J AOAC Int 2004 **87** (2) 540

Overview of infrared methodologies for *trans* fat determination

Ratnayake WMN// Hlth Canada, Hlth Prod & Food Branch Food Directorate, Nutr Res Division, PL 2203C Banting Bldg, Ottawa, Ontario, Canada K1A 0L2

J AOAC Int 2004 **87** (2) 520

Reliable methods for the determination of *trans* fatty acids and conjugated linoleic acid isomers: An overview

Ratnayake WMN// Address as above

J AOAC Int 2004 **87** (2) 523

Overview of methods for the determination of *trans* fatty acids by gas chromatography, silver-ion thin-layer chromatography, silver-ion liquid chromatography, and gas chromatography/mass spectrometry

3. Amino acids, proteins & enzymes

Humbert-Goffard A, Saucier C*, Moine-Ledoux V, Canal-Llauberes RM, Dubourdieu D, Glories Y// *Univ Victor Segalen Bordeaux 2, Fac Enol, 351 Cours Liberation, FR-33405 Talence, France

Enzyme Microb Technol 2004 **34** (6) 537

An assay for glucanase activity in wine

Li X, Ricke SC*// *Texas A&M Univ, Dept Poultry Sci, MS 2472, TAMU, College Station, Tx 77843, USA

J Food Process Preserv 2004 **28** (1) 39

Comparison of cryoprotectants for *Escherichia coli* lysine bioavailability assay culture

Sforza S, Galaverna G, Neviani E, Pinelli C, Dossena A, Marchelli R// University Parma, Dept Organ & Ind Chem, Parco Area Sci 17/a, IT-43100 Parma, Italy

Eur J Mass Spectrom 2004 **10** (3) 421

Study of the oligopeptide fraction in Grana Padano and Parmigiano-Reggiano cheeses by liquid chromatography-electrospray ionisation mass spectrometry

Veloso ACA, Teixeira N, Peres AM, Mendonca A, Ferreira IMPLVO*// *Univ Porto, Fac Farm, Servico Bromatol, REQUIMTE, Rua Anibal Cunha 164, PT-4050 Porto, Portugal

Food Chem 2004 **87** (2) 289

Evaluation of cheese authenticity and proteolysis by HPLC and urea-polyacrylamide gel electrophoresis

Yu Z, Ma CY*, Yuen SN, Phillips DL// *Univ Hong Kong, Dept Bot, Pokfulam Rd, Hong Kong, Peoples Rep China

Food Chem 2004 **87** (3) 477

Raman spectroscopic determination of extent of *O*-esterification in acetylated soy protein isolates

4. Carbohydrates

Cortacero-Ramirez S, Segura-Carretero A, Cruces-Blanco C*, Hernainz-Bermudez de Castro M, Fernandez-Gutierrez A// *Univ Granada, Fac Sci, Dept Analyt Chem, C/ Fuentenueva s/n, ES-18071 Granada, Spain

Food Chem 2004 **87** (3) 471

Analysis of carbohydrates in beverages by capillary electrophoresis with precolumn derivatization and UV detection

Downey G, Fouratier V, Kelly JD// Teagasc, Natl Food Ctr, Dublin 15, Rep Ireland

J Near Infrared Spectrosc 2003 **11** (6) 447

Detection of honey adulteration by addition of fructose and glucose using near infrared transreflectance spectroscopy

Fugel R, Carle R, Schieber A*// *Hohenheim University, Institute Food Technol, Sect Plant Foodstuff Technol, Garbenstr 25, DE-70599 Stuttgart, Germany

Food Chem 2004 **87** (1) 141

A novel approach to quality and authenticity control of fruit products using fractionation and characterisation of cell wall polysaccharides

Huisman MMH, Oosterveld A, Schols HA*// *Wageningen Univ, Dept Agrotechnol & Food Sci, Lab Food Chem, PO Box 8129, NL-6700 EV Wageningen, The Netherlands

Food Hydrocolloid 2004 **18** (4) 665

Fast determination of the degree of methyl esterification of pectins by head-space GC

Manuel AR, Coimbra A, Domingues P, Ferrer-Correia AJ, Domingues MRM*// *Univ Aveiro, Dept Quim, PT-3810-193 Aveiro, Portugal

Carbohydr Polym 2004 **55** (4) 401

Fragmentation pattern of underivatized xylo-oligosaccharides and their alditol derivatives by electrospray tandem mass spectrometry

5. Lipids

Appelqvist LA// Swedish Univ Agr Sci, Dept Food Sci, POB 7051, SE-75007 Uppsala, Sweden

J AOAC Int 2004 **87** (2) 511

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.

Harmonization of methods for analysis of cholesterol oxides in foods - The first portion of a long road toward standardization: Interlaboratory study

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

J Chromatogr A 2004 **1036** (2) 197

Interlaboratory evaluation of injection techniques for triglyceride analysis of cocoa butter by capillary gas chromatography

Cruz-Hernandez C, Deng ZY, Zhou JQ, Hill AR, Yurawecz MP, Delmonte P, Mossoba MM, Dugan MER, Kramer JKG// *Agr & Agri-Food Canada, Food Res Program, 93 Stone Rd West, Guelph, Ontario, Canada

J AOAC Int 2004 **87** (2) 545

Methods for analysis of conjugated linoleic acids and *trans*-18:1 isomers in dairy fats by using a combination of gas chromatography, silver-ion thin-layer chromatography/gas chromatography, and silver-ion liquid chromatography

Delmonte P, Yurawecz MP*, Mossoba MM, Cruz-Hernandez C, Kramer JKG// *US/FDA, Ctr Food Safety & Appl Nutr, 5100 Paint Branch Pkwy, College Park, Md 20740, USA

J AOAC Int 2004 **87** (2) 563

Improved identification of conjugated linoleic acid isomers using silver-ion HPLC separations

Grandgirard A, Cabaret S, Martine L, Berdeaux O// INRA, Unite Nutr Lipid, 17 rue Sully, BP 86510, FR-21065 Dijon, France

J AOAC Int 2004 **87** (2) 481

New internal standard for quantitative determination of oxyphytosterols by gas chromatography

Guardiola F, Garcia-Cruset S, Bou R, Codony R// Univ Barcelona, Fac Pharm, CeRTA, Dept Nutr & Food Sci, Avda Joan XIII s/n, ES-08028 Barcelona, Spain

J AOAC Int 2004 **87** (2) 493

Artificial oxidation of cholesterol during the analysis of cholesterol oxidation products: Protective effect of antioxidants

Louter AJH// Unilever Res Vlaardingen, Olivier van Noortlaan 120, NL-3130 AC Vlaardingen, The Netherlands

J AOAC Int 2004 **87** (2) 485

Determination of plant sterol oxidation products in plant sterol enriched spreads, fat, blends, and plant sterol concentrates

Martin D, Meisel H// Bundesanstalt Milchwirtschaft, Inst Chem & Technol Milch, Postfach 6069, DE-24121 Kiel, Germany

Kiel Milchwirt Forschungsber 2003 **55** (3) 181

Interlaboratory study for validation of method DIN 10474 Determination of the butter type with neural network analysis of compositional parameters - Chemometric method (German, English Abstract)

Rodriguez-Estrada MT, Costa A, Pelillo M, Caboni MF, Lercker G// University Bologna, Department Food Sci, Via Fanin 40, IT-40127 Bologna, Italy

J AOAC Int 2004 **87** (2) 474

Comparison of cholesterol oxidation product preparation methods for subsequent gas chromatographic analysis

Sanchez-Machado DI, Lopez-Hernandez J*, Paseiro-Losada P, Lopez-Cervantes J// *Univ Santiago de Compostela, Fac Farm, Dept Quim Anal Nutr & Bromatol, ES-15782 Santiago de Compostela, La Coruna, Spain

Biomed Chromatogr 2004 **18** (3) 183

An HPLC method for the quantification of sterols in edible seaweeds

Shumyantseva V, Deluca G, Bulko T, Carrara S, Nicolini C, Usanov SA, Archakov A// Inst Biomed Chem, Pogodinskaya St 10, RU-119121 Moscow, Russia

Biosens Bioelectron 2004 **19** (9) 971

Cholesterol amperometric biosensor based on cytochrome P450sc

6. Vitamins & co-factors

Paixao TRLC, Matos RC, Bertotti M*// *Univ Sao Paulo, Inst Quim, BR-05508-900 Sao Paulo, SP, Brazil

Electroanalysis 2003 **15** (23-24) 1884

Development of a dual-band amperometric detector for determination of ascorbic acid and glucose

Pandurangi S, LaBorde LF*// *Penn State Univ, Dept Food Sci, University Park, Pa 16802, USA

Int J Food Sci Technol 2004 **39** (5) 525

Optimization of microbiological assay of folic acid and determination of folate content in spinach

Versari A, Mattioli A, Parpinello GP, Galassi S// Univ Bologna, Dipt Sci Alimenti, Via Ravennate 1020, IT-47023 Cesena, FC, Italy

Food Control 2004 **15** (5) 355

Rapid analysis of ascorbic and isoascorbic acids in fruit juice by capillary electrophoresis

7. Trace elements & minerals

Celik U, Oehlenschlager J// Ege Univ, Fac Fisheries, TR-35100 Bornova, Izmir, Turkey

Food Chem 2004 **87** (3) 343

Determination of zinc and copper in fish samples collected from Northeast Atlantic by DPSAV

Dong LM, Yan XP*, Jiang Y, Li Y, Wang SW, Jiang DQ// *Nankai Univ, Coll Chem, State Key Lab Funct Polym Mat Adsorption & Separation, CN-300071 Tianjin, Peoples Rep China

J Chromatogr A 2004 **1036** (2) 119

On-line coupling of flow injection displacement sorption preconcentration to high-performance liquid chromatography for speciation analysis of mercury in seafood

Dugo G, La Pera L, La Torre GL, Giuffrida D// Univ Messina, Dept Organ & Biol Chem, Salita Sperone 31, IT-98166 Messina, Italy

Food Chem 2004 **87** (4) 639

Determination of Cd(II), Cu(II), Pb(II), and Zn(II) content in commercial vegetable oils using derivative potentiometric stripping analysis

Lo Coco F, Monotti P, Novelli V, Ceccon L, Adami G, Micali G// Univ Udine, Dept Econ Sci, Via Tomadini 30/A, IT-33100 Udine, Italy

Food Addit Contam 2004 **21** (5) 441

Determination of cadmium and lead in vegetables by stripping chronopotentiometry

Toth IV, Rangel AOSS*, Santos JLM, Lima JLFC// *Univ Catolica Portuguesa, Escola Super Biotecnol, Rua Dr Antonio Bernardino Almeida, PT-4200-072 Oporto, Portugal

J Agric Food Chem 2004 **52** (9) 2450

Determination of aluminum(III) in crystallized fruit samples using a multi-commutated flow system

8. Drug, biocide & processing residues

De Zayas-Blanco F, Garcia-Falcon MS, Simal-Gandara J*// *Univ Vigo, Fac Food Sci & Technol, Analyt & Food Chem Dept, Nutr & Bromatol Grp, Ourense Campus, ES-32004 Ourense, Spain

Food Control 2004 **15** (5) 375

Determination of sulfamethazine in milk by solid phase extraction and liquid chromatographic separation with ultraviolet detection

Fagerquist CK// USDA/ARS, Western Reg Res Ctr, 800 Buchanan St, Albany, Ca 94710, USA

Rapid Commun Mass Spectrom 2004 **18** (6) 685

Collision-activated cleavage of a peptide/antibiotic disulfide linkage: Possible evidence for intramolecular disulfide bond rearrangement upon collisional activation

Gaudin V, Maris P, Fuselier R, Ribouchon JL, Cadieu N, Rault A// AFSSA Fougeres, Community Reference Lab, LERMVD, La Haute Marche, BP 90203, FR-35302 Fougeres, France

Food Addit Contam 2004 **21** (5) 422

Validation of a microbiological method: The STAR protocol, a five-plate test, for the screening of antibiotic residues in milk

Gramse MJ, Jacobson PE, Selkirk JC// Bureau Lab Serv, Dept Agr, POB 7883, 4702 Univ Ave, Madison, WI 53707, USA

J AOAC Int 2004 **87** (2) 341

Determination of tylosin in feeds by liquid chromatography with solid-phase extraction

Hagen V, Crooks SRH, Elliott CT, Lovgren T, Tuomola M// Univ Turku, Dept Biotechnol, Tykistokatu 6 A, FI-20520 Turku, Finland

J Agric Food Chem 2004 **52** (9) 2429

An all-in-one dry chemistry immunoassay for the screening of coccidiostat nicarbazin in poultry eggs and liver

Harrold JA, Sykes MD*, Goodrum M, Fussell RJ// *Central Sci Lab, Sand Hutton, York YO41 1LZ, England

Rapid Commun Mass Spectrom 2004 **18** (7) 775

Determination of triforine using high-performance liquid chromatography with tandem mass spectrometry

Hetmanski MT, Fussell RJ, Sykes MD, Vega AB, Sharma A// Cent Sci Lab, York YO41 1LZ, England

Food Addit Contam 2004 **21** (5) 447

Determination of triazamate in apples, peas and brussels sprouts using high-performance liquid chromatography with tandem mass spectrometry

Jimenez JJ, Bernal JL, Del Nozal MJ, Arias E, Bernal J// Univ Valladolid, Fac Sci, Dept Analyt Chem, Prado Magdalena s/n, ES-47005 Valladolid, Spain

Rapid Commun Mass Spectrom 2004 **18** (6) 657

Determination of impurities in pesticides and their degradation products formed during the wine-making process by solid-phase extraction and gas chromatography with detection by electron impact mass spectrometry. I.

Vinclozoline, procymidone and fenitrothion

Navickiene S, Ribeiro ML*// *Univ Estadual Paulista, Dept Quim Organ, Inst Quim, CP 355, BR-14800-900 Araraquara, SP, Brazil

J AOAC Int 2004 **87** (2) 435

Determination of fluquinconazole, pyrimethanil, and clofentezine residues in fruits by liquid chromatography with ultraviolet detection

Rocha SM, Coimbra MA, Delgado I// Univ Aveiro, Dept Quim, Campus Santiago, PT-3810-193 Aveiro, Portugal

Carbohydr Polym 2004 **56** (3) 287

Occurrence of furfuraldehydes during the processing of *Quercus suber* L. cork. Simultaneous determination of furfural, 5-hydroxymethylfurfural and 5-methylfurfural and their relation with cork polysaccharides

Sannino A, Bolzoni L, Bandini M// Stn Sperimentale Ind Conserve Alimentari, Viale F Tanara 31/A, IT-43100 Parma, Italy

J Chromatogr A 2004 **1036** (2) 161

Application of liquid chromatography with electrospray tandem mass spectrometry to the determination of a new generation of pesticides in processed fruits and vegetables

Tyremen AL, Bonwick GA, Smith CJ, Colemand RC, Beaumont PC, Williams JHH*// *Univ Coll Chester, Dept Biol Sci, Chester Ctr Stress Res, Parkgate Rd, Chester CH1 4BJ, England

Int J Food Sci Technol 2004 **39** (5) 533

Detection of irradiated food by immunoassay - Development and optimization of an ELISA for dihydrothymidine in irradiated prawns

Yu JX, Wu CY*, Xing J// *Wuhan Univ, Coll Chem & Mol Sci, CN-430072 Wuhan, Peoples Rep China

J Chromatogr A 2004 **1036** (2) 101

Development of new solid-phase microextraction fibers by sol-gel technology for the determination of organophosphorus pesticide multiresidues in food

9. Toxins/Allergens

Fang XM, Fan X, Tang YF, Chen JH, Lub JC// Shanghai Exit Entry Inspect & Quarantine Bureau, Ctr Anim Plant & Food Inspect & Quarantine, CN-200135 Shanghai, Peoples Rep China

J Chromatogr A 2004 **1036** (2) 233

Liquid chromatography/quadrupole time-of-flight mass spectrometry for determination of saxitoxin and decarbamoylsaxitoxin in shellfish

Gobel R, Lusky K// Inst Vet Pharmakol & Toxicol GmbH, Weissenseer Str 36, DE-16321 Bernau, Germany

J AOAC Int 2004 **87** (2) 411

Simultaneous determination of aflatoxins, ochratoxin A, and zearalenone in grains by new immunoaffinity column/liquid chromatography

Shephard GS, Sewram V// Sth African MRC, PROMEC Unit, POB 19070, ZA-7505 Tygerberg, Rep Sth Africa

Food Addit Contam 2004 **21** (5) 498

Determination of the mycotoxin fumonisin B₁ in maize by reversed-phase thin-layer chromatography: A collaborative study

Suzuki T, Beuzenberg V, Mackenzie L, Quilliam MA*// *Nat Res Council, Inst Marine Biosci, 1411 Oxford St, Halifax, Nova Scotia, Canada B3H 3Z1

Rapid Commun Mass Spectrom 2004 **18** (10) 1131

Discovery of okadaic acid esters in the toxic dinoflagellate *Dinophysis acuta* from New Zealand using liquid chromatography/tandem mass spectrometry

Trucksess MW, Brewer VA, Williams KM, Westphal CD, Heeres JT// US/FDA, Ctr Food Safety & Appl Nutr, 5100 Paint Branch Pkwy, College Park, Md 20740, USA

J AOAC Int 2004 **87** (2) 424

Preparation of peanut butter suspension for determination of peanuts using enzyme-linked immunoassay kits

Trullols E, Ruisanchez I, Rius FX, Odena M, Feliu MT// Univ Rovira i Virgili, Dept Quim Anal & Quim Organ, Pl Imperial Tarraco 1, ES-43005 Tarragona, Spain

J AOAC Int 2004 **87** (2) 417

Qualitative method for determination of aflatoxin B₁ in nuts

10. Additives

Lechtenberg M, Quandt B, Nahrstedt A*// *Inst Pharmaceut Biol & Phytochem, Hittorfstr 56, DE-48149 Munster, Germany

Phytochem Anal 2004 **15** (3) 152

Quantitative determination of curcuminoids in *Curcuma* rhizomes and rapid differentiation of *Curcuma domestica* Val. and *Curcuma xanthorrhiza* Roxb. by capillary electrophoresis

Marsili NR, Lista A, Fernandez-Band BS*, Goicoechea HC, Olivieri AC// *Univ Nacl Litoral, Fac Bioquim & Ciencias Biol, Ciudad Univ, CC 242, AR-3000 Santa Fe, Argentina

J Agric Food Chem 2004 **52** (9) 2479

New method for the determination of benzoic and sorbic acids in commercial orange juices based on second-order spectrophotometric data generated by a pH gradient flow injection technique

11. Flavours & aromas

Bagger-Jorgensen R, Meyer AS*, Varming C, Jonsson G// *Tech Univ Denmark, Food Biotechnol & Engrn Grp, Bioctr, Bldg 221, DK-2800 Lyngby, Denmark

J Food Eng 2004 **64** (1) 23

Recovery of volatile aroma compounds from black currant juice by vacuum membrane distillation

Bosisio E, Giavarini F, Dell'Agli M, Galli G, Galli CL// Univ Milan, Res Ctr Characterizat & Safe Use Nat Prod, Via Balzaretti 9, IT-20133 Milan, Italy

Food Addit Contam 2004 **21** (5) 407

Analysis by high-performance liquid chromatography of teucrin A in beverages flavoured with an extract of *Teucrium chamaedrys* L.

Chemat S, Lagha A, Ait-Amar H, Bartels PV, Chemat F// Ctr Rech Techniques & Sci Anal Phys-Chim, LAOF, BP 248 Alger RP, DZ-16004 Algiers, Algeria

Flavour Fragr J 2004 **19** (3) 188

Comparison of conventional and ultrasound-assisted extraction of carvone and limonene from caraway seeds

Chen YH, Liou SE, Chen CC// Food Ind Res & Dev Inst, Hsinchu 30099, Taiwan

Eur Food Res Technol 2004 **218** (6) 589

Two-step mass spectrometric approach for the identification of diketopiperazines in chicken essence

De Boishebert V, Urruty L, Giraudel JL, Montury M*// *Univ Bordeaux 1, EPCA, CNRS, Lab Phys & Toxicol Chim Syst Nat, BP 1043, FR-24001 Perigueux, France

J Agric Food Chem 2004 **52** (9) 2472

Assessment of strawberry aroma through solid-phase microextraction-gas chromatography and artificial neuron network methods. Variety classification versus growing years

Feng L, Liu Y, Tan Y, Hu J*// *Wuhan Univ, Coll Chem & Mol Sci, CN-430072 Wuhan, Peoples Rep China

Biosens Bioelectron 2004 **19** (11) 1513

Biosensor for the determination of sorbitol based on molecularly imprinted electrosynthesized polymers

Frank DC, Owen CM, Patterson J*// *Swinburne Univ Technol, Sch Biophys Sci & Elect Engr, Sensory Neurophysiol Lab, POB 218, Hawthorn, Vic 3122, Australia

Lebensm Wiss Technol Food Sci 2004 **37** (2) 139

Solid phase microextraction (SPME) combined with gas-chromatography and olfactometry-mass spectrometry for characterization of cheese aroma compounds

Gocmen D, Gurbuz O, Rouseff RL, Smoot JM, Dagdelen AF// Uludag Univ, Fac Agr, Dept Food Engr, Gorukle, Turkey

Eur Food Res Technol 2004 **218** (6) 573

Gas chromatographic olfactometric characterization of aroma active compounds in sun-dried and vacuum-dried tarhana

Habara M, Ikezaki H, Toko K// Kyushu Univ, Grad Sch Information Sci & Electrical Engr, Dept Electronics, Fukuoka 812-8581, Japan

Biosens Bioelectron 2004 **19** (12) 1559

Study of sweet taste evaluation using taste sensor with lipid/polymer membranes

Ishikawa M, Ito O, Ishizaki S*, Kurobayashi Y, Fujita A// *T Hasegawa Co Ltd, Technical Res Ctr, 335 Kariyado, Nakahara ku, Kawasaki-shi 211, Japan

Flavour Fragr J 2004 **19** (3) 183

Solid-phase aroma concentrate extraction (SPACE™): A new headspace technique for more sensitive analysis of volatiles

Minne VJY, Compernelle F, Toppet S, Geuns JMC*// *Katholieke Univ Leuven, Lab Plant Physiol, Kasteelpark Arenberg 31, BE-3001 Heverlee, Belgium

J Agric Food Chem 2004 **52** (9) 2445

Steviol quantification at the picomole level by high-performance liquid chromatography

Oltamari AC, Wood KV, Bonham C, Verpoorte R, Caro MSB, Viana AM, Pedrotti EL, Maraschin RP, Maraschin M*// *Univ Fed Santa Catarina, Phyto-techny Dept, Plant Morphogenesis & Biochem Lab, POB 476, BR-88049-900 Florianopolis, SC, Brazil

Plant Cell Tissue Organ Cult 2004 **78** (3) 231

Safrole analysis by GC-MS of prototrophic (*Ocotea odorifera* (Vell.) Rohwer) cell cultures

Riu-Aumatell M, Castellari M, Lopez-Tamames E, Galassi S, Buxaderas S*//

*Univ Barcelona, Fac Farm, Dept Nutr & Bromatol, Ctr Referencia Tecnol Alimentos, Avda Joan XXIII s/n, ES-08028 Barcelona, Spain
Food Chem 2004 **87** (4) 627
 Characterisation of volatile compounds of fruit juices and nectars by HS/SPME and GC/MS

13. Animal products

Alamprese C, Rossi M, Casiraghi E, Hidalgo A, Rauzzino F// Univ Milan, Dipt Sci & Tecnol Alimentari & Microbiol, Via Celoria 2, IT-20133 Milano, Italy

Food Chem 2004 **87** (2) 313

Hygienic quality evaluation of the egg product used as ingredient in fresh egg pasta

Bertram HC, Hu JZ, Rommereim DN, Wind RA, Andersen HJ// Danish Inst Agr Sci, Dept Food Sci, POB 50, Res Ctr Foulum, DK-8830 Tjele, Denmark
J Agric Food Chem 2004 **52** (9) 2681

Dynamic high-resolution ¹H and ³¹P NMR spectroscopy and ¹H T₂ measurements in postmortem rabbit muscles using slow magic angle spinning

Chen RK, Chang LW, Chung YY, Lee MH, Ling YC// *Nat Tsing Hua Univ, Dept Chem, Hsinchu 300, Taiwan

Rapid Commun Mass Spectrom 2004 **18** (10) 1167

Quantification of cow milk adulteration in goat milk using high-performance liquid chromatography with electrospray ionization mass spectrometry

Cozzolino D, Murray I// Australian Wine Res Inst, POB 197, Urrbrae, SA 5064, Australia

Lebensm Wiss Technol Food Sci 2004 **37** (4) 447

Identification of animal meat muscles by visible and near infrared reflectance spectroscopy

De Smet S, Balcaen A, Claeys E, Boeckx P, Van Cleemput O// Ghent Univ, Fac Agr & Appl Biol Sci, Dept Animal Prod, Proefhoevestr 10, BE-9090 Melle, Belgium

Rapid Commun Mass Spectrom 2004 **18** (11) 1227

Stable carbon isotope analysis of different tissues of beef animals in relation to their diet

Serrano S, Villarejo M, Espejo R, Jodral M// *Univ Cordoba, Dept Bromatol & Technol Alimentos, Campus Rabanales, Edificio C-1, Cordoba, Spain

Food Chem 2004 **87** (4) 619

Chemical and physical parameters of Andalusian honey: Classification of *Citrus* and *Eucalyptus* honeys by discriminant analysis

14. Plant & microbial products

Ashraf-Khorassani M, Taylor LT// *Virginia Tech, Dept Chem, Blacksburg, Va 24061, USA

J Agric Food Chem 2004 **52** (9) 2440

Sequential fractionation of grape seeds into oils, polyphenols, and procyanidins via a single system employing CO₂-based fluids

Bernillon S, Guyot S, Renard CMGC// INRA, Unite Rech Cidricoles-Biotransform Fruit & Legume, BP 35327, Domaine de la Motte, FR-35653 Le Rheu, France

Rapid Commun Mass Spectrom 2004 **18** (9) 939

Detection of phenolic oxidation products in cider apple juice by high-performance liquid chromatography electrospray ionisation ion trap mass spectrometry

Brett AMO, Ghica ME// Univ Coimbra, Fac Ciencias & Tecnol, Dept Quim, PT-3004-535 Coimbra, Portugal

Electroanalysis 2003 **15** (22) 1745

Electrochemical oxidation of quercetin

Campanella L, Bonanni A, Finotti E, Tomassetti M// *Univ Rome La Sapienza, Dept Chem, Piazza Aldo Moro 5, IT-00185 Rome, Italy

Biosens Bioelectron 2004 **19** (7) 641

Biosensors for determination of total and natural antioxidant capacity of red and white wines: Comparison with other spectrophotometric and fluorimetric methods

Garcia-Canas V, Cifuentes A*, Gonzalez R// *Inst Ind Fermentat - CSIC, Juan de la Cierva 3, ES-28006 Madrid, Spain

Anal Chem 2004 **76** (8) 2306

Quantitation of transgenic Bt event-176 maize using double quantitative competitive polymerase chain reaction and capillary gel electrophoresis laser-induced fluorescence

Kammerer D, Carle R, Schieber A// *Hohenheim Univ, Inst Food Technol, Sect Plant Foodstuff Technol, August-von-Hartmann-Str 3, DE-70599 Stuttgart, Germany

Rapid Commun Mass Spectrom 2004 **18** (12) 1331

Characterization of phenolic acids in black carrots (*Daucus carota* ssp. *sativus* var. *atrorubens* Alef.) by high-performance liquid chromatography/electro-

spray ionization mass spectrometry

Kolouchova-Hanzlikova I, Melzoch K*, Filip V, Smidrkal J// *ICT Prague, Dept Fermentation Chem & Bioengn, Technicka 5, CZ-16628 Prague 6, Czech Republic

Food Chem 2004 **87** (1) 151

Rapid method for resveratrol determination by HPLC with electrochemical and UV detections in wines

Mak WC, Ng YM, Chan C, Kwong WK, Renneberg R// Hong Kong Univ Sci Technol, Dept Chem, Sino-German Nano-Analyt Lab, Clear Water Bay, Kowloon, Hong Kong, Peoples Rep China

Biosens Bioelectron 2004 **19** (9) 1029

Novel biosensors for quantitative phytic acid and phytase measurement

Menet MC, Sang SM, Yang CS, Ho CT, Rosen RT// *Rutgers State Univ, Dept Food Sci, 65 Dudley Rd, New Brunswick, NJ 08901, USA

J Agric Food Chem 2004 **52** (9) 2455

Analysis of theaflavins and thearubigins from black tea extract by MALDI-TOF mass spectrometry

Miyaniishi N, Inaba Y, Okuma H, Imada C, Watanabe E// *Tokyo Univ Fisheries, Dept Food Sci & Technol, 4-5-7 Konan, Minato-ku, Tokyo 108 8477, Japan

Biosens Bioelectron 2004 **19** (6) 557

Amperometric determination of laminarin using immobilized β-1,3-glucanase

Mohamed A, Rayas-Duarte P, Gordon SH, Xu J// USDA/ARS, Cereal Prod Food Sci, NCAUR, 1815 Nth Univ St, Peoria, IL 61604, USA

Food Chem 2004 **87** (2) 195

Estimation of HRW wheat heat damage by DSC, capillary zone electrophoresis, photoacoustic spectroscopy and rheometry

Pelillo M, Bonoli M, Biguzzi B, Bendini A*, Toschi TG, Lercker G// *Univ Bologna, Dipt Sci Alimenti, Via Ravennate 1020, IT-47023 Cesena, Italy

Food Chem 2004 **87** (3) 465

An investigation in the use of HPLC with UV and MS-electrospray detection for the quantification of tea catechins

Penalvo JL, Nurmi T, Adlercreutz H// Univ Helsinki, Inst Preventive Med Nutr & Canc, Folkhalsan Res Ctr & Div Clin Chem, PO Box 63, FI-00014 Helsinki, Finland

Food Chem 2004 **87** (2) 297

A simplified HPLC method for total isoflavones in soy products

Peng Y, Chu Q, Liu F, Ye J// *East China Normal Univ, Dept Chem, Zhongshan Rd Nth 3663, CN-200062 Shanghai, Peoples Rep China

Food Chem 2004 **87** (1) 135

Determination of isoflavones in soy products by capillary electrophoresis with electrochemical detection

Pinto G, Paz I// Univ Politecn Madrid, ETSI Ind, Dept Ingn Quim Ind & Medio Ambiente, Jose Gutierrez Abascal 2, ES-28006 Madrid, Spain

Spectrosc Eur 2004 **16** (1) 12

Study of the evolution of colour during the maceration process of cherries in liquor: An application of visible spectroscopy

Sanchez-Rabaneda F, Jauregui O, Lamuela-Raventos RM, Viladomat F, Bastida J, Codina C// *Univ Barcelona, Fac Farmacia, Dept Prod Naturals Biol Vegetal & Edafologia, Avda Joan XXIII s/n, ES-08028 Barcelona, Spain

Rapid Commun Mass Spectrom 2004 **18** (5) 553

Qualitative analysis of phenolic compounds in apple pomace using liquid chromatography coupled to mass spectrometry in tandem mode

Terzi V, Infascelli F, Tudisco R, Russo G, Stanca AM, Faccioli P// Ist Sperimentale Cerealcoltura, Via San Protaso 302, IT-29017 Fiorenzuola d'Arda, PC, Italy

Lebensm Wiss Technol Food Sci 2004 **37** (2) 239

Quantitative detection of *Secale cereale* by real-time PCR amplification

Tsuchikawa S, Hamada T// Nagoya Univ, Grad Sch Bioagr Sci, Nagoya, Aichi 464 8601, Japan

J Agric Food Chem 2004 **52** (9) 2434

Application of time-of-flight near infrared spectroscopy for detecting sugar and acid contents in apples

Wang H, Provan GJ, Helliwell K// William Ransom & Son plc, R&D Dept, Hitchin, Herts SG5 1LY, England

Food Chem 2004 **87** (2) 307

Determination of rosmarinic acid and caffeic acid in aromatic herbs by HPLC

Yoshiki Y, Onda N, Okubo K// Tohoku Univ, Graduate Sch Life Sci, Lab Biestruct Chem, 1-1 Tsutsumidori Amamiyamachi, Aoba-ku, Sendai, Miyagi 981-8555, Japan

Food Chem 2004 **87** (2) 269

Relationship between photon emission and chemopreventive potential of tea

Zheng WJ, Wang SF, Chen XG*, Hu ZD// *Lanzhou Univ, Dept Chem, CN-730000 Lanzhou, Peoples Rep China

Biomed Chromatogr 2004 **18** (3) 167

Identification and determination of active anthraquinones in Chinese teas by micellar electrokinetic capillary chromatography