

Food Chemistry Papers Published in Volume 90

Volume 90 Numbers 1–2 2005

- 1 Rheological, textural, and sensory properties of Asian noodles containing an oat cereal hydrocolloid
G.E. INGLETT, S.C. PETERSON, C.J. CARRIERE (USA), S. MANEEPUN (Thailand)
- 9 Textural change and antioxidant properties of broccoli under different cooking treatments
C.-H. LIN, C.-Y. CHANG (Taiwan)
- 17 Components and antioxidant activity of polysaccharide conjugate from green tea
H. CHEN, M. ZHANG, B. XIE (China)
- 23 Use of gas liquid chromatography in combination with pancreatic lipolysis and multivariate data analysis techniques for identification of lard contamination in some vegetable oils
J.M.N. MARIKKAR, H.M. GHAZALI, Y.B. CHE MAN (Malaysia), T.S.G. PEIRIS (Sri Lanka), O.M. LAI (Malaysia)
- 31 Lithium content of some common edible wild-growing mushrooms
J. VETTER (Hungary)
- 39 Differences in cooking and eating properties between chalky and translucent parts in rice grains
F.M. CHENG, L.J. ZHONG, F. WANG, G.P. ZHANG (China)
- 47 Role of peroxidase in anthocyanin degradation in litchi fruit pericarp
Z. ZHANG, X. PANG, D. XUEWU, Z. JI, Y. JIANG (China)
- 53 A study of marination of deepwater pink shrimp (*Parapenaeus longirostris*, Lucas, 1846) and its shelf life
A. CADUN, S. CAKLI, D. KISLA (Turkey)
- 61 Water properties in wheat flour dough II: classical and knudsen thermogravimetry approach
D. FESSAS, A. SCHIRALDI (Italy)
- 69 Comparative study on volatile analysis of extra virgin olive oil by dynamic headspace and solid phase micro-extraction
A. KANAVOURAS (USA), A. KIRITSAKIS (Greece), R.J. HERNANDEZ (USA)
- 81 Isolation and structural characterization of new anthocyanin-alkyl-catechin pigments
J. PISSARRA, S. LOURENÇO (Portugal), A.M. GONZÁLEZ-PARAMÁS (Spain), N. MATEUS (Portugal), C.S. BUELGA (Spain), A.M.S. SILVA, V. DE FREITAS (Portugal)
- 89 Physical and chemical attributes of defective crude and roasted coffee beans
A.S. FRANCA, L.S. OLIVEIRA, J.C.F. MENDONÇA, X.A. SILVA (Brazil)
- 95 Ergosterol as a new quality parameter together with patulin in raw apple juice produced from decayed apples
Ç. KADAKAL, S. NAS, R. EKINCI (Turkey)
- 101 Control of arabinoxylan solubilization and hydrolysis in mashing
Y. LI, J. LU, G. GU (China)
- 109 Comparative study of carotenoid composition in three mexican varieties of *Capsicum annum* L
O. COLLERA-ZÚNIGA, F.G. JIMÉNEZ, R.M. GORDILLO (México)
- 115 Comparative production of different melon distillates: Chemical and sensory analyses
L.F. HERNÁNDEZ-GÓMEZ, J. ÜBEDA-IRANZO, E. GARCÍA-ROMERO, A. BRIONES-PÉREZ (Spain)
- 127 The effect of fermentation and drying on the water-soluble vitamin content of tarhana, a traditional Turkish cereal food
R. EKINCI (Turkey)
- 133 In vitro antioxidant activity of coffees brewed using different procedures (Italian, espresso and filter)
I. SÁNCHEZ-GONZÁLEZ, A. JIMÉNEZ-ESCRIG, F. SAURA-CALIXTO (Spain)
- 141 Physicochemical and biochemical changes during frozen storage of minced flesh of lizardfish (*Saurida micropectoralis*)
K. LEELAPONGWATTANA, S. BENJAKUL, W. VISESSANGUAN (Thailand), N.K. HOWELL (UK)

- 151 Identification and characterization of molecular species of collagen in ordinary muscle and skin of the Japanese flounder *Paralichthys olivaceus*
M. NISHIMOTO, R. SAKAMOTO, S. MIZUTA, R. YOSHINAKA (Japan)
- 157 Phytochemical and antioxidant characterization of *Hypericum perforatum* alcoholic extracts
B.A. SILVA (Portugal), F. FERRERES (Spain), J.O. MALVA, A.C.P. DIAS (Portugal)
- 169 Effects of heat-treatments of olive fruit on pigment composition of virgin olive oil
P. LUACES, A.G. PÉREZ, J.M. GARCÍA, C. SANZ (Spain)
- 175 Determination of trace metal levels in seven fish species in lakes in Tokat, Turkey
D. MENDİL, Ö.D. ULUÖZLÜ, E. HASDEMİR, M. TÜZEN, H. SARI, M. SUIÇMEZ (Turkey)
- 181 The composition of dietary fibre-rich extrudates from oat affects bile acid binding and fermentation in vitro
B. DRZIKOVA, G. DONGOWSKI, E. GEBHARDT, A. HABEL (Germany)
- 193 The effect of high hydrostatic pressure on the anthocyanins of raspberry (*Rubus idaeus*)
W. SUTHANTHANGJAI, P. KAJDA (UK), I. ZABETAKIS (Greece)
- 199 Effects of processing methods and extraction solvents on concentration and antioxidant activity of peanut skin phenolics
J. YU, M. AHMEDNA, I. GOKTEPE (USA)
- 207 Effect of microwave cooking or broiling on selected nutrient contents, fatty acid patterns and true retention values in separable lean from lamb rib-loins, with emphasis on conjugated linoleic acid
M. MARANESI, D. BOCHICCHIO, L. MONTELLATO, A. ZAGHINI, G. PAGLIUCA, A. BADIANI (Italy)
- 219 A review of dietary polyamines: Formation, implications for growth and health and occurrence in foods
P. KALAC, P. KRAUSOVÁ (Czech Republic)
- 231 Antioxidative activity of caramelisation products and their preventive effect on lipid oxidation in fish mince
S. BENJAKUL, W. VISESSANGUAN, V. PHONGKANPAI (Thailand), M. TANAKA (Japan)
- 241 In vitro binding of bile acids by kidney bean (*Phaseolus vulgaris*), black gram (*Vigna mungo*), bengal gram (*Cicer arietinum*) and moth bean (*Phaseolus aconitifolius*)
T.S. KAHLON, G.E. SMITH, Q. SHAO (USA)
- 247 A study of changes in wheat protein during bread baking using SE-HPLC
H. SINGH (USA)
- 251 Fatty acid composition of leg meat and perirenal fat of rabbits selected by growth rate
J.A. RAMÍREZ, I. DÍAZ, M. PLA, M. GIL, A. BLASCO, M.Á. OLIVER (Spain)
- 257 A kinetic model for the glucose/glycine Maillard reaction pathways
S.I.F.S. MARTINS, M.A.J.S. VAN BOEKEL (The Netherlands)
- 271 Isolation and structural characterization of the major protein fraction from NorMan flaxseed (*Linum usitatissimum* L.)
M.W.Y. CHUNG, B. LEI, E.C.Y. LI-CHAN (Canada)
- 281 In vitro digestibility and intestinal fermentation of grape seed and peel
I. GOÑI, N. MARTÍN, F. SAURA-CALIXTO (Spain)
- 287 The effect of roasting on the presence of bioactive amines in coffees of different qualities
S.D. OLIVEIRA, A.S. FRANCA, M.B.A. GLÓRIA, M.L.A. BORGES (Brazil)
- 293 Anthocyanins from black sorghum and their antioxidant properties
J.M. AWIKA, L.W. ROONEY, R.D. WANISKA (USA)
- 303 Storage stability of monascus adlay
J.-H. YANG, Y.-H. TSENG, H.-L. CHANG, Y.-L. LEE, J.-L. MAU (Taiwan)
- 311 Antioxidant properties of bran extracts from 'Platte' wheat grown at different locations
L. YU, K. ZHOU (US)
- ANALYTICAL, NUTRITIONAL AND CLINICAL METHODS SECTION**
- 317 Evaluation of antioxidant activity of some plant extracts and their application in biscuits
V. REDDY, A. UROOJ, A. KUMAR (India)
- 323 Determining α -tocopherol in refined bleached and deodorized palm olein by Fourier transform infrared spectroscopy
Y.B. CHE MAN, W. AMMAWATH, M.E.S. MIRGHANI (Malaysia)
- 329 ANCM Bibliography
- I Calendar

Volume 90 Number 3 2005

- 333 Antimicrobial and antioxidant activities of the essential oil and various extracts of *Salvia tomentosa* Miller (Lamiaceae)
B. TEPE (Turkey), D. DAFERERA (Greece), A. SOKMEN, M. SOKMEN (Turkey), M. POLISSIOU (Greece)

- 341 Fatty acid composition of phospholipids in mesocarp of cherimoya fruit during ripening
M. GUTIÉRREZ, M. MAR SOLA, A.M. VARGAS (Spain)
- 347 Alkaloid variation during germination in different lupin species
M. DE CORTES SÁNCHEZ, P. ALTARES, M.M. PEDROSA, C. BURBANO, C. CUADRADO, C. GOYOAGA, M. MUZQUIZ, C. JIMÉNEZ-MARTÍNEZ, G. DÁVILA-ORTIZ (Spain)
- 357 Volatile composition of Mencía wines
A. CALLEJA, E. FALQUÉ (Spain)
- 365 Domestication of *Irvingia gabonensis*: 4. Tree-to-tree variation in food-thickening properties and in fat and protein contents of dika nut
R.R.B. LEAKEY, P. GREENWELL, M.N. HALL (UK), A.R. ATANGANA (Cameroon), C. USORO (Nigeria), P.O. ANEGBEH (UK), J.-M. FONDOUN, Z. TCHOUNDJEU (Cameroon)
- 379 Polyphenolic content and sensory properties of normal and high oleic acid peanuts
S.T. TALCOTT, S. PASSERETTI, C.E. DUNCAN, D.W. GORBET (USA)
- 389 SSGE and DEE, new peptides isolated from a soy protein hydrolysate that inhibit platelet aggregation
K.-A. LEE, S.-H. KIM (Republic of Korea)
- 395 Binding of heavy metals to pomace fibers
A. NAWIRSKA (Poland)
- 401 Identification of kafirin film casting solvents
J. TAYLOR, J.R.N. TAYLOR, M.F. DUTTON, S. DE KOCK (South Africa)
- 409 Non-volatile flavour components of *Ganoderma tsugae*
Y.-H. TSENG, Y.-L. LEE, R.-C. LI, J.-L. MAU (Taiwan)
- 417 Identification and olfactometry of French fries flavour extracted at mouth conditions
W.A.M. VAN LOON, J.P.H. LINSSEN, A. LEGGER, M.A. POSTHUMUS, A.G.J. VORAGEN (The Netherlands)
- 427 Organoleptic and nutritional evaluation of wheat biscuits supplemented with untreated and treated fenugreek flour
S. HOODA, S. JOOD (India)
- 437 Stereospecific analysis of fresh and dry-cured muscle phospholipids from Iberian pigs
M.E. MURIEL, M.T. ANTEQUERA, M.J. PETRÓN, A.I. ANDRÉS, J. RUIZ (Spain)
- 445 Biochemical changes and quality loss during chilled storage of farmed turbot (*Psetta maxima*)
S.P. AUBOURG, C. PINEIRO, J.M. GALLARDO, J. BARROS-VELAZQUEZ (Spain)
- 453 Influence of procyanidin structures on their ability to complex with oenin
B. BERKÉ (France), V.A.P. DE FREITAS (Portugal)
- 461 Removal of polycyclic aromatic hydrocarbons by low density polyethylene from liquid model and roasted meat
J. CHEN, S. CHEN (Taiwan)
- ANALYTICAL, NUTRITIONAL AND CLINICAL METHODS SECTION**
- 471 Application of sequential injection analysis (SIA) to food analysis
R. PÉREZ-OLMOS, J.C. SOTO, N. ZÁRATE (Spain), A.N. ARAJO, J.L.F.C. LIMA, M.L.M.F.S. SARAIVA (Portugal)
- 491 ANCM Bibliography
- I Calendar

Volume 90 Number 4 2005

- 495 Characterization and antioxidant activity of nocino liqueur
C. ALAMPRESE, C. POMPEI (Italy), F. SCARAMUZZI (USA)
- 503 Anti-oxidant activity of isolates from acid hydrolysates of *Eucalyptus globulus* wood
J.M. CRUZ, H. DOMÍNGUEZ, J.C. PARAJÓ (Spain)
- 513 Non-protein nitrogen in infant cereals affected by industrial processing
D. PÉREZ-CONESA, M.J. PERIAGO, G. ROS, G. LÓPEZ (Spain)
- 523 Lipolysis in dry-cured ham: Influence of salt content and processing conditions
A.I. ANDRES, R. CAVA, D. MARTIN, J. VENTANAS, J. RUIZ (Spain)
- 535 Impact of sources and doses of potassium on biochemical and greenleaf parameters of tea
S. VENKATESAN, S. MURUGESAN, V.K. SENTHUR PANDIAN, M.N.K. GANAPATHY (India)
- 541 Effects of high-pressure processing on proteolytic enzymes and proteins in cold-smoked salmon during refrigerated storage
R. LAKSHMANAN, M.F. PATTERSON, J.R. PIGGOTT (UK)
- 549 Effects of polyols and nondigestible oligosaccharides on the quality of sugar-free sponge cakes
F. RONDA, M. GÓMEZ, C.A. BLANCO, P.A. CABALLERO (Spain)

- 557 Influence of diets enriched with flaxseed oil on the α -linolenic, eicosapentaenoic and docosahexaenoic fatty acid in Nile tilapia (*Oreochromis niloticus*)
J.V. VISENTAINER, N.E. DE SOUZA, M. MAKOTO, C. HAYASHI, M.R.B. FRANCO (Brazil)
- 561 Contents of polyamines in selected foods
P. KALAC, M. KRÍZEK, T. PELIKÁNOVÁ, M. LANGOVÁ, O. VEŠKRNA (Czech Republic)
- 565 Total phenolic and carotenoid contents in acerola genotypes harvested at three ripening stages
V.L.A.G. LIMA, E.A. MÉLO, M.I.S. MACIEL, F.G. PRAZERES, R.S. MUSSER, D.E.S. LIMA (Brazil)
- 569 Antioxidant activity of South African red and white cultivar wines and selected phenolic compounds: In vitro inhibition of microsomal lipid peroxidation
D. DE BEER, E. JOUBERT, W.C.A. GELDERBLOM, M. MANLEY (South Africa)
- 579 Biological evaluation of mechanically deboned chicken meat protein quality
C.C. NEGRÃO, I.Y. MIZUBUTI, M.C. MORITA, C. COLLI, E.I. IDA, M. SHIMOKOMAKI (Brazil)
- 585 Some aspects of the quantitative/qualitative assessment of commercial anthocyanin-rich extracts
M.P. PRODANOV, J.A. DOMÍNGUEZ, I. BLÁZQUEZ, M.R. SALINAS, G.L. ALONSO (Spain)
- 597 Physicochemical changes occurring during post-harvest hardening of trifoliate yam (*Dioscorea dumetorum*) tubers
G.N. MEDOUA, I.L. MBOME, T. AGBOR-EGBE, C.M.F. MBOFUNG (Cameroon)
- 603 Variety differentiation of virgin olive oil based on *n*-alkane profile
O. KOPRIVNJAK (Croatia), S. MORET, T. POPULIN, C. LAGAZIO, L.S. CONTE (Italy)
- 609 Analysis of the essential oils of two *Thymus* species from Iran
B. NICKAVAR, F. MOJAB, R. DOLAT-ABADI (Iran)
- 613 Microbiological, physicochemical, and sensory characteristics of kefir during storage
A. IRIGOYEN, I. ARANA, M. CASTIELLA, P. TORRE, F.C. IBÁÑEZ (Spain)
- 621 Effect of hydrocolloids on the thermal denaturation of proteins
E. IBANOGLU (Turkey)
- 627 Stabilization of olive oil – lemon juice emulsion with polysaccharides
A. PARASKEVOPOULOU, D. BOSKOU, V. KIOSSEOGLOU (Greece)
- 635 Occurrence of histamine and histamine-forming bacteria in kimchi products in Taiwan
Y.-H. TSAI, H.-F. KUNG, Q.-L. LIN, J.-H. HWANG, S.-H. CHENG (Taiwan), C.-I. WEI (USA), D.-F. HWANG (Taiwan)
- 643 Minimal clean-up and rapid determination of polycyclic aromatic hydrocarbons in instant coffee
M.S. GARCÍA-FALCÓN, B. CANCHO-GRANDE, J. SIMAL-GÁNDARA (Spain)
- 649 Changes in myofibrillar proteins during processing of pastirma (Turkish dry meat product) produced with commercial starter cultures
N. AKTAŞ, M.I. AKSU, M. KAYA (Turkey)
- 655 Some properties of the polygalacturonase from four Zimbabwean wild fruits (*Uapaca kirkiana*, *Zizphus mauritiana*, *Tamarindus indica* and *Berchemia discolor* fruits)
M. MUCHUWETI, E. MOYO, S. MUSHIPE (Zimbabwe)
- 663 Physicochemical changes of sweet cherry fruits related to application of gibberellic acid
V. USENIK, D. KASTELEC, F. ŠTAMPAR (Slovenia)
- 673 The effects of different cations on the physicochemical characteristics of casein micelles
M. PHILIPPE, Y. LE GRAËT, F. GAUCHERON (France)
- 685 In vitro antioxidant activities of the methanol extracts of four *Helichrysum* species from Turkey
B. TEPE, M. SOKMEN, H.A. AKPULAT, A. SOKMEN (Turkey)
- 691 Selenium content in selected Slovenian foodstuffs and estimated daily intakes of selenium
P. SMRKOLJ, L. POGRAJC, C. HLASTAN-RIBIČ, V. STIBILJ (Slovenia)
- 699 Protein interactions in comminuted meat gels containing emulsified corn oil
I. MOURTZINOS, V. KIOSSEOGLOU (Greece)
- 705 Bioactive amines and carbohydrate changes during ripening of 'Prata' banana (*Musa acuminata* × *M. balbisiana*)
R.C. ADÃO, M.B.A. GLÓRIA (Brazil)
- 713 Analysis of volatile fraction, fixed oil and tegumental waxes of the seeds of two different cultivars of *Helianthus annuus*
P.L. CIONI, G. FLAMINI, C. CAPONI, L. CECCARINI, I. MORELLI (Italy)
- 719 Polysaccharides from *Sesamum indicum* meal: Isolation and structural features
P. GHOSH, P. GHOSAL, S. THAKUR (India), P. LEROUGE, C. LOUETELIER-BOURHIS, A. DRIOUICH (France), B. RAY (India)
- 727 In vitro study of antioxidant activity of *Syzygium cumini* fruit
A. BANERJEE, N. DASGUPTA, B. DE (India)

- 735 Relative antioxidant activity of soybean isoflavones and their glycosides
C.H. LEE, L. YANG, J.Z. XU, S.Y.V. YEUNG, Y. HUANG, Z.-Y. CHEN (China)
- 743 Antioxidant activities of buckwheat extracts
T. SUN, C.-T. HO (USA)
- 751 Transglutaminase activity in pressure-induced gelation assisted by prior setting
P. MONTERO, M.E. LÓPEZ-CABALLERO, M. PÉREZ-MATEOS, M.T. SOLAS, M.C. GÓMEZ-GUILLÉN (Spain)
- 759 Antioxidant activity of feruloylated oligosaccharides from wheat bran
X. YUAN, J. WANG, H. YAO (China)
- 765 The effect of fruit extracts with polyphenol oxidase (PPO) activity on the in vitro accessibility of iron in high-tannin sorghum
E. MATUSCHEK, U. SVANBERG (Sweden)
- 773 β -Glucan and mineral nutrient contents of cereals grown in Turkey
A. DEMIRBAS (Turkey)
- 779 Infant formula iron dialysability related to other nutrients
C. DE SOUZA NOGUEIRA, C. COLLI, O.M.S. AMANCIO (Brazil)
- 785 A comparison of sugar-accumulating patterns and relative compositions in developing fruits of two oriental melon varieties as determined by HPLC
M.F. ZHANG, Z.L. LI (China)
- 791 Changes in contents of phenolic compounds during maturing of barrique red wines
D. MATĚJÍČEK, O. MIKEŠ, B. KLEJDUS, D. ŠTĚRBOVÁ, V. KUBÁŇ (Czech Republic)
- 801 Diphenolases from two cultivars of cherry laurel (*Laurocerasus officinalis* Roem.) fruits at an early stage of maturation
A. COLAK, A. ÖZEN, B. DINCER, S. GÜNER, F.A. AYAZ (Turkey)
- 809 Isolation of angiotensin I converting enzyme (ACE) inhibitor from fermented oyster sauce, *Crassostrea gigas*
J.-Y. JE, J.-Y. PARK, W.-K. JUNG, P.-J. PARK, S.-K. KIM (Republic of Korea)
- 815 Analysis of potential lard adulteration in chocolate and chocolate products using Fourier transform infrared spectroscopy
Y.B. CHE MAN, Z.A. SYAHARIZA, M.E.S. MIRGHANI, S. JINAP, J. BAKAR (Malaysia)
- 821 Iron-binding ability of melanoidins from food and model systems
F.J. MORALES, C. FERNÁNDEZ-FRAGUAS, S. JIMÉNEZ-PÉREZ (Spain)
- 829 Detection of lard adulteration in RBD palm olein using an electronic nose
Y.B.C. MAN, H.L. GAN, I. NORAINI, S.A.H. NAZIMAH, C.P. TAN (Malaysia)
- 837 Stability of carotenoids in tomato juice during storage
C.H. LIN, B.H. CHEN (Taiwan)
- 847 Changes of polysaccharide content and texture of potato during French fries production
G. GOŁUBOWSKA (Poland)
- 853 Sorghum fermentation followed by spectroscopic techniques
I. CORREIA, A. NUNES, I.F. DUARTE, A. BARROS, I. DELGADILLO (Portugal)
- 861 Volatile aroma components of soy protein isolate and acid-hydrolysed vegetable protein
M. SOLINA, P. BAUMGARTNER, R.L. JOHNSON, F.B. WHITFIELD (Australia)
- 875 Influence of variety and processing conditions on acrylamide levels in fried potato crisps
J.S.E. WILLIAMS (UK)
- 883 Egg shell as catalyst of lactose isomerisation to lactulose
A. MONTILLA, M.D. DEL CASTILLO, M.L. SANZ, A. OLANO (Spain)

ANALYTICAL, NUTRITIONAL AND CLINICAL METHODS SECTION

- 891 Antioxidant activity of the extracts from *Dillenia indica* fruits
MD.H. ABDILLE, R.P. SINGH, G.K. JAYAPRAKASHA, B.S. JENA (India)

I Papers published in Volume 90

VII Calendar