



Food Chemistry

Papers Published in Volume 92

Volume 92 Issue 1 2005

- 1 Effect of fermentation on the functional properties of sorghum flour
A.E.O. ELKHALIFA (Sudan), B. SCHIFFLER, R. BERNHARDT (Germany)
- 7 Effects of some additives on wheat gluten solubility: A structural approach
M. MEJRI (Tunisie), B. ROGÉ (France), A. BENSOUISSI (Tunisie), F. MICHELS, M. MATHLOUTHI (France)
- 17 Soft purification of lampante olive oil by microfiltration
A. HAFIDI (Morocco), D. PIOCH (France), H. AJANA (Morocco)
- 23 Conjugated linoleic acid production by immobilized cells of *Lactobacillus delbrueckii* ssp. *bulgaricus* and *Lactobacillus acidophilus*
T.Y. LIN, T.-H. HUNG, T.-S.J. CHENG (Taiwan)
- 29 Copper content of commonly consumed food in Brazil
K.S. FERREIRA, J.C. GOMES, J.B.P. CHAVES (Brazil)
- 33 Glycation of caseinmacropeptide
E. CASAL, N. CORZO, F.J. MORENO, A. OLANO (Spain)
- 37 Effects of molecular configurations of food colorants on their efficacies as photosensitizers in lipid oxidation
X. PAN, H. USHIO, T. OHSHIMA (Japan)
- 45 Testing of microencapsulated flavours by electronic nose and SPME-GC
R. BARANAUSKIENĖ, P.R. VENSKUTONIS, A. GALDIKAS, D. SENULIENĖ, A. ŠETKUS (Lithuania)
- 55 A natural clouding agent from orange peels obtained using polygalacturonase and cellulase
A. ESPACHS-BARROSO, R.C. SOLIVA-FORTUNY, O. MARTÍN-BELLOSO (Spain)
- 63 Effect of chilling on ethylene production in eggplant fruit
A. CONCELLÓN, M.C. ANÓN, A.R. CHAVES (Argentina)
- 71 The effect of brine composition and pH on the yield and nature of water-soluble proteins extractable from brined muscle of cod (*Gadus morhua*)
O. MARTÍNEZ-ALVAREZ, M.C. GÓMEZ-GUILLÉN (Spain)
- 79 Evidence for synergy in the denaturation at the air-water interface of ovalbumin, ovotransferrin and lysozyme in ternary mixture
V. LECHEVALIER, T. CROGUENNEC, S. PEZENNEC, C. GUÉRIN-DUBIARD, M. PASCO, F. NAU (France)
- 89 In vitro antioxidant activities of the methanol extracts of five *Allium* species from Turkey
B. TEPE, M. SOKMEN, H.A. AKPULAT, A. SOKMEN (Turkey)
- 93 Molecular characteristics of ovalbumin–dextran conjugates formed through the Maillard reaction
S.J. CHOI, H.J. KIM, K.H. PARK, T.W. MOON (Republic of Korea)
- 101 Suppression of acyl migration in enzymatic production of structured lipids through temperature programming
T. YANG, M.-B. FRUEKILDE, X. XU (Denmark)
- 109 Optimization of continuous phenol extraction from *Vitis vinifera* byproducts
M. PINELO (Spain), P.D. FABBRO, L. MANZOCCO (Italy), M.J. NUÑEZ (Spain), M.C. NICOLI (Italy)
- 119 Antioxidant and antibacterial activities of various seabuckthorn (*Hippophae rhamnoides* L.) seed extracts
P.S. NEGI, A.S. CHAUHAN, G.A. SADIA, Y.S. ROHINI SHREE, R.S. RAMTEKE (India)
- 125 Nutritional and antinutritional composition of Kancolla seeds: an interesting and underexploited andine food plant
I. DINI, G.C. TENORE, A. DINI (Italy)

- 133 X-ray diffraction and differential scanning calorimetry studies of $\beta' \rightarrow \beta$ transitions in fat mixtures
A. SZYDŁOWSKA-CZERNIAK, G. KARLOVITS, M. LACH, E. SZŁYK (Poland)
- 143 Extraction of fennel (*Foeniculum vulgare* Mill.) seeds with supercritical CO₂: Comparison with hydrodistillation
B. DAMJANOVIĆ, Ž. LEPOJEVIĆ, V. ZIVKOVIĆ, A. TOLIĆ (Serbia and Montenegro)
- 151 Enzymatic production of a soluble-fibre hydrolyzate from carrot pomace and its sugar composition
K.Y. YOON (Republic of Korea), M. CHA (USA), S.R. SHIN, K.S. KIM (Republic of Korea)
- 159 Fatty acid profiles of intramuscular fat from pork loin chops fried in different culinary fats following refrigerated storage
M.R. RAMIREZ, D. MORCUENDE, M. ESTÉVEZ, R.C. LÓPEZ (Spain)
- ANALYTICAL, NUTRITIONAL AND CLINICAL METHODS SECTION**
- 169 Determination of polyphenols in apple juice and cider by capillary electrophoresis with electrochemical detection
Y. PENG, F. LIU, Y. PENG, J. YE (China)
- 177 ESR spectroscopic study reveals higher free radical quenching potential in kodo millet (*Paspalum scrobiculatum*) compared to other millets
P.S. HEGDE, T.S. CHANDRA (India)
- 183 Fatty acid composition of cider obtained either by traditional or controlled fermentation
P.A. ABRODO, I.M. CABRALES, J.J.M. ALONSO, D. BLANCO-GOMIS (Spain)
- 189 ANCM Bibliography
- I Calendar

Volume 92 Issue 2 2005

- 193 Antioxidative properties and stability of ethanolic extracts of Holy basil and Galangal
T. JUNTACHOTE, E. BERGHOFER (Austria)
- 203 Influence of processing variables on some characteristics of nocino liqueur
C. ALAMPRESE, C. POMPEI (Italy)
- 211 Effect of germination and fermentation on the antioxidant vitamin content and antioxidant capacity of *Lupinus albus* L. var. Multolupa
J. FRIAS, M.L. MIRANDA, R. DOBLADO, C. VIDAL-VALVERDE (Spain)
- 221 Volatile compounds from the fruiting bodies of beefsteak fungus *Fistulina hepatica* (Schaeffer: Fr.) Fr.
S. WU, U. KRINGS, H. ZORN, R.G. BERGER (Germany)
- 227 Peptide generation from casein hydrolysis by immobilised porcine cathepsins
F. TOLDRÁ, L. MOLINA, S. VINUESA, M.-C. ARISTOY (Spain)
- 235 Review of methods to determine chain-breaking antioxidant activity in food
V. ROGINSKY (Russia), E.A. LISSI (Chile)
- 255 Effects of supplementing rice straw growth substrate with cotton seeds on the analytical characteristics of the mushroom, *Pleurotus florida* (Block & Tsao)
M.N. SHASHIREKHA, S. RAJARATHNAM, Z. BANO (India)
- 261 Immobilization of *Candida rugosa* lipase onto spacer-arm attached poly(GMA-HEMA-EGDMA) microspheres
G. BAYRAMOĞLU, B. KAYA, M. YAKUP ARICA (Turkey)
- 269 Phenolic composition and magnitude of copigmentation in young and shortly aged red wines made from the cultivars, Cabernet Sauvignon, Cencibel, and Syrah
I.H. GUTIÉRREZ, E.S.-P. LORENZO, A.V. ESPINOSA (Spain)
- 285 Effect of fermentation on biochemical and sensory characteristics of sorghum flour supplemented with whey protein
F.S. IBRAHIM, E.E. BABIKER, N.E. YOUSIF, A.H. EL TINAY (Sudan)
- 293 Effect of processing and storage on the chemical quality markers of spray-dried whole egg
M.F. CABONI, E. BOSELLI, M.C. MESSIA, V. VELAZCO, A. FRATIANNI, G. PANFILI, E. MARCONI (Italy)
- 305 Contribution to the study of avocado honeys by their mineral contents using inductively coupled plasma optical emission spectrometry
A. TERRAB, A.F. RECAMALES, M.L. GONZÁLEZ-MIRET, F.J. HEREDIA (Spain)
- 311 Partial purification and characterisation of polyphenol oxidase and peroxidase from marula fruit (*Sclerocarya birrea* subsp. Caffra)
K.M. MDLULI (UK)
- 325 Model system analysis of wheat starch-soy protein interaction kinetics using polystyrene microspheres
K.J. RYAN, M.S. BREWER (USA)

- 337 Study of ultrasonic wave treatments for accelerating the aging process in a rice alcoholic beverage
A.C. CHANG (Taiwan)
- 343 Investigation of the retaining effect of a pectin-containing edible film upon the crumb ageing of dietetic sucrose-free sponge cake
M. BAEVA, I. PANACHEV (Bulgaria)
- 349 Structure-antioxidant activity relationships of flavonoids isolated from different plant species
P. MONTORO, A. BRACA, C. PIZZA, N. DE TOMMASI (Italy)
- 357 The effect of γ -irradiation on the non-enzymatic browning reaction in the aqueous model solutions
S.-H. OH, Y.-S. LEE, J.-W. LEE, M.R. KIM, H.-S. YOOK, M.-W. BYUN (Korea)
- ANALYTICAL, NUTRITIONAL AND CLINICAL METHODS SECTION**
- 365 Detection of lard adulteration in cake formulation by Fourier transform infrared (FTIR) spectroscopy
Z.A. SYAHARIZA, Y.B. CHE MAN, J. SELAMAT, J. BAKAR (Malaysia)
- 373 Determination of niacin in fresh and dry cured pork products by ion chromatography: experimental design approach for the optimisation of nicotinic acid separation
G. SACCANI, E. TANZI, S. MALLOZZI, S. CAVALLI (Italy)
- 381 Determination of levodopa by capillary zone electrophoresis using an acidic phosphate buffer and its application in the analysis of beans
X. CHEN, J. ZHANG, H. ZHAI, X. CHEN, Z. HU (China)
- 387 ANCM Bibliography
- I Calendar

Volume 92 Issue 3 2005

- 391 Analysis of some breakfast cereals on the French market for their contents of ochratoxin A, citrinin and fumonisin B₁: development of a method for simultaneous extraction of ochratoxin A and citrinin
A. MOLINIÉ, V. FAUCET, M. CASTEGNARO, A. PFOHL-LESZKOWICZ (France)
- 401 Solid phase microextraction of volatile oxidation compounds in oil-in-water emulsions
G. BELTRAN (UK), M.P. AGUILERA (Spain), M.H. GORDON (UK)
- 407 Characterization of phospholipase A₂ from the pyloric ceca of two species of starfish, *Coscinasterias acutispina* and *Plazaster borealis*
H. KISHIMURA, K. HAYASHI (Japan)
- 413 Biochemical changes during the ripening of *Chorizo de cebolla*, a Spanish traditional sausage. Effect of the system of manufacture (homemade or industrial)
A. SALGADO, M.C. GARCÍA FONTÁN, I. FRANCO, M. LÓPEZ, J. CARBALLO (Spain)
- 425 Phytic acid content and hydrochloric acid extractability of minerals in pearl millet as affected by germination time and cultivar
M.H. BADAU, I. NKAMA, I.A. JIDEANI (Nigeria)
- 437 Kinetics of the glucose/glycine Maillard reaction pathways: influences of pH and reactant initial concentrations
S.I.F.S. MARTINS, M.A.J.S. VAN BOEKEL (The Netherlands)
- 449 Physicochemical properties and oxidative stability of liver pté as affected by fat content
M. ESTÉVEZ, S. VENTANAS, R. CAVA (Spain)
- 459 Study on ochratoxin A in cereal-derived products from Spain
C. ARAGUÁS, E. GONZÁLEZ-PEÑAS, A. LÓPEZ DE CERAIN (Spain)
- 465 Nutritional and antinutritional evaluation of raw and processed seeds of a wild legume, *Canavalia cathartica* of coastal sand dunes of India
S. SEENA, K.R. SRIDHAR (India), K. JUNG (Germany)
- 473 Inactivation and conformational change of horseradish peroxidase induced by pulsed electric field
K. ZHONG, X. HU, G. ZHAO, F. CHEN, X. LIAO (China)
- 481 Bioaccessibility of minerals in school meals: Comparison between dialysis and solubility methods
F. CÁMARA, M.A. AMARO, R. BARBERÁ, G. CLEMENTE (Spain)
- 491 Screening of antioxidant activity and antioxidant compounds of some edible plants of Thailand
A. CHANWITHEESUK, A. TEERAWUTGULRAG, N. RAKARIYATHAM (Thailand)
- 499 Macro- and microelement contents in fruiting bodies of wild mushrooms from the Notecka forest in west-central Poland
M. RUDAWSKA, T. LESKI (Poland)
- 507 Determination of CO₂ origin (natural or industrial) in sparkling bottled waters by ¹³C/¹²C isotope ratio analysis
R. REDONDO, J.G. YÉLAMOS (Spain)

- 515 Peroxidase-based biosensor as a tool for a fast evaluation of antioxidant capacity of tea
L.D. MELLO, A.A. ALVES, D. VAZ DE MACEDO, L.T. KUBOTA (Brazil)
- 521 Antioxidant activity and total phenolic compounds of pistachio (*Pistachia vera*) hull extracts
A.H. GOLI, M. BARZEGAR, M. ALI SAHARI (Iran)
- 527 Lipase-catalyzed acidolysis of palm olein and caprylic acid in a continuous bench-scale packed bed bioreactor
O.M. LAI, C.T. LOW (Malaysia), C.C. AKOH (USA)
- 535 Antioxidant activities of cultivated and wild Korean ginseng leaves
C.-H. JUNG, H.-M. SEOOG, I.-W. CHOI, H.-Y. CHO (Republic of Korea)
- 541 Distribution of ergosterol in different tissues of mushrooms and its effect on the conversion of ergosterol to vitamin D₂ by UV irradiation
V.J. JASINGHE, C.O. PERERA (Singapore)
- 547 Activity of grape polyphenols as inhibitors of the oxidation of fish lipids and frozen fish muscle
M. PAZOS, J.M. GALLARDO, J.L. TORRES, I. MEDINA (Spain)

ANALYTICAL, NUTRITIONAL AND CLINICAL METHODS SECTION

- 559 Determination of type B trichothecenes and macrocyclic lactone mycotoxins in field contaminated maize
C. CAVALIERE, G. D'ASCENZO, P. FOGLIA, E. PASTORINI, R. SAMPERI, A. LAGAN (Italy)
- 569 Gas chromatography analysis of blackcurrant oil in relation to its stability
K. STRÁNSK, M. ZAREVÚCKA, Z. WIMMER (Czech Republic)
- 575 Application of a long shelf-life biosensor for the analysis of L-lactate in dairy products and serum samples
M.M.F. CHOI (China)
- 583 ANCM Bibliography
- I Calendar

Volume 92 Issue 4 2005

- 587 Stability of 5-methyltetrahydrofolate in frozen fresh fruits and vegetables
K.M. PHILLIPS, K.M. WUNDERLICH, J.M. HOLDEN, J. EXLER, S.E. GEBHARDT, D.B. HAYTOWITZ, G.R. BEECHER, R.F. DOHERTY (USA)
- 597 Relative reactivities of glucose and galactose in browning and pyruvaldehyde formation in sugar/glycine model systems
S.-L. CHEN, S.-Y. JIN, C.-S. CHEN (Taiwan)
- 607 Effects of a membrane-based soft purification process on olive oil quality
A. HAFIDI (Morocco), D. PIOCH (France), H. AJANA (Morocco)
- 615 Proximate composition, mineral contents, hydrogen cyanide and phytic acid of 5 cassava genotypes
A.L. CHARLES (Taiwan), K. SRIROTH (Thailand), T.-c. HUANG (Taiwan)
- 621 Effect of gamma-irradiation on the physicochemical properties of gluten films
S.L. LEE, M.S. LEE, K.B. SONG (Republic of Korea)
- 627 Aroma enhancement in wines from different grape varieties using exogenous glycosidases
E.S. PALOMO, M.C. DÍAZ-MAROTO HIDALGO, M.Á. GONZÁLEZ-VIÑAS, M.S. PEREZ-COELLO (Spain)
- 637 A comparison of the proximate compositions and fatty acid profiles of zander (*Sander lucioperca*) from two different regions and climatic conditions
M. ÇELIK, A. DILER, A. KÜÇÜKGÜLMEZ (Turkey)
- 643 Residue levels of malathion and its metabolites and fenitrothion in post-harvest treated wheat during storage, milling and baking
U. UYGUN, H. KOKSEL, A. ATLI (Turkey)
- 649 Determination of trace metals in mushroom samples from Kayseri, Turkey
M. SOYLAK, S. SARACOĞLU, M. TÜZEN, D. MENDIL (Turkey)
- 653 Effect of polyphenolic compounds from *Coriandrum sativum* on H₂O₂-induced oxidative stress in human lymphocytes
M.S. HASHIM, S. LINCY, V. REMYA, M. TEENA, L. ANILA (India)
- 661 β-Carotene nanodispersions: preparation, characterization and stability evaluation
C.P. TAN, M. NAKAJIMA (Japan)
- 673 A study of the relationships among acidity, sugar and furanic compound concentrations in set of casks for Aceto Balsamico Tradizionale of Reggio Emilia by multivariate techniques
F. MASINO, F. CHINNICI, G.C. FRANCHINI, A. ULRICI, A. ANTONELLI (Italy)
- 681 On the functional properties of globulin and albumin protein fractions and flours of African locust bean (*Parkia biglobossa*)
O.S. LAWAL, K.O. ADEBOWALE, B.M. OGUNSANWO, O.A. SOSANWO, S.A. BANKOLE (Nigeria)

- 693 Effect of temperature and time on the formation of acrylamide in starch-based and cereal model systems, flat breads and bread
E. BRÅTHEN, S.H. KNUTSEN (Norway)
- 701 Application of response surface methodology for extraction optimization of germinant pumpkin seeds protein
L. QUANHONG, F. CAILI (China)
- 707 Inhibitory effects of cinnamic acid and its derivatives on the diphenolase activity of mushroom (*Agaricus bisporus*) tyrosinase
Y. SHI, Q.-X. CHEN, Q. WANG, K.-K. SONG, L. QIU (China)
- 713 Effects of high pressure and microwave on pronase and α -chymotrypsin hydrolysis of β -lactoglobulin
F.J. IZQUIERDO, I. ALLI (Canada), R. GÓMEZ (Spain), H.S. RAMASWAMY, V. YAYLAYAN (Canada)
- 721 Antioxidant activity of natural resins and bioactive triterpenes in oil substrates
A.N. ASSIMOPOULOU, S.N. ZLATANOS, V.P. PAPAGEORGIOU (Greece)
- 729 Preliminary study of resveratrol content in Aragón red and rosé wines
M. ABRIL, A.I. NEGUERUELA, C. PÉREZ, T. JUAN, G. ESTOPAÑÁN (Spain)
- 737 Random centroid optimization of phosphatidylglycerol stabilized lutein-enriched oil-in-water emulsions at acidic pH
J.N. LOSSO, A. KHACHATRYAN, M. OGAWA, J.S. GODBER, F. SHIH (USA)
- 745 Freshness assessment of European eel (*Anguilla anguilla*) by sensory, chemical and microbiological methods
Y. ÖZOGUL, G. ÖZYURT, F. ÖZOGUL, E. KULEY, A. POLAT (Turkey)

ANALYTICAL, NUTRITIONAL AND CLINICAL METHODS SECTION

- 753 Application of HPLC coupled with DAD, APcl-MS and NMR to the analysis of lutein and zeaxanthin stereoisomers in thermally processed vegetables
R. AMAN, J. BIEHL, R. CARLE, J. CONRAD, U. BEIFUSS, A. SCHIEBER (Germany)
- 765 Determination of sulphite and acetic acid in foods by gas permeation flow injection analysis
C.S.T. ARAÚJO, J.L. DE CARVALHO, D.R. MOTA, C.L. DE ARAÚJO, N.M.M. COELHO (Brazil)
- 771 Development of a chronopotentiometric stripping method for the determination of selenium in mixed diets
S. ZVONIMIR, Š.-G. JAROSLAVA, M. NIKOLA, K. SNEŽANA (Serbia and Montenegro)

I Papers published in Volume 92

VII Calendar