



Food Chemistry

Papers Published in Volume 94

Volume 94 issue 1 2006

- 1 Inhibition of the activity of mushroom tyrosinase by alkylbenzoic acids
X.-H. HUANG, Q.-X. CHEN, Q. WANG, K.-K. SONG, J. WANG, L. SHA, X. GUAN (China)
- 7 Degradation of myofibrillar proteins by a myofibril-bound serine proteinase in the skeletal muscle of crucian carp (*Carassius auratus*)
M.-J. CAO, X.-J. JIANG, H.-C. ZHONG, Z.-J. ZHANG, W.-J. SU (China)
- 14 Evaluation of the antioxidant activity of *Ruellia tuberosa*
F.-A. CHEN, A.-B. WU, P. SHIEH, D.-H. KUO, C.-Y. HSIEH (Taiwan)
- 19 Radical scavenging activity of various extracts and fractions of sweet orange peel (*Citrus sinensis*)
M.A. ANAGNOSTOPOULOU, P. KEFALAS, V.P. PAPAGEORGIOU, A.N. ASSIMOPOULOU, D. BOSKOU (Greece)
- 26 Angiotensin I-converting enzyme inhibitory peptide from yellowfin sole (*Limanda aspera*) frame protein and its antihypertensive effect in spontaneously hypertensive rats
W.-K. JUNG, E. MENDIS, J.-Y. JE, P.-J. PARK, B.W. SON, H.C. KIM, Y.K. CHOI, S.-K. KIM (Republic of Korea)
- 33 Seasonal amino acid profiles and mineral contents of green tiger shrimp (*Penaeus semisulcatus* De Haan, 1844) and speckled shrimp (*Metapenaeus monoceros* Fabricius, 1789) from the Eastern Mediterranean
Y. YANAR, M. ÇELIK (Turkey)
- 37 Temperature-dependence of rate of oxidation of rapeseed oil encapsulated in a glassy food matrix
V. ORLIEN, J. RISBO, H. RANTANEN, L.H. SKIBSTED (Denmark)
- 47 Antioxidant activity and phenolic content of raw and blanched *Amaranthus* species
I. AMIN, Y. NORAZAIDAH, K.I. EMMY HAINIDA (Malaysia)
- 53 Production and oxidative stability of a human milk fat substitute produced from lard by enzyme technology in a pilot packed-bed reactor
N.S. NIELSEN, T. YANG, X. XU, C. JACOBSEN (Denmark)
- 61 Analysis of lipid classes and the fatty acid composition of the salted fish roe food products, Ikura, Tarako, Tobiko and Kazunoko
N. SHIRAI, T. HIGUCHI, H. SUZUKI (Japan)
- 68 Antioxidant responses in minimally processed celery during refrigerated storage
S.Z. VIÑA, A.R. CHAVES (Argentina)
- 75 Influence of torrefacto roast on antioxidant and pro-oxidant activity of coffee
I. LÓPEZ-GALILEA, S. ANDUEZA, I. DI LEONARDO, M. PAZ DE PEÑA, C. CID (Spain)
- 81 Availability of essential trace elements in Indian cereals, vegetables and spices using INAA and the contribution of spices to daily dietary intake
V. SINGH, A.N. GARG (India)
- 90 Effect of semi-drying on the antioxidant components of tomatoes
R.K. TOOR, G.P. SAVAGE (New Zealand)
- 98 Kinetics of browning onset in white wines: influence of principal redox-active polyphenols and impact on the reducing capacity
N. SIOUMIS, S. KALLITHRAKA, D.P. MAKRIS, P. KEFALAS (Greece)
- 105 Microencapsulation of black pepper oleoresin
J. SHAIKH, R. BHOSALE, R. SINGHAL (India)
- 111 Purification of rosmarinic acid extracts from *Lavandula vera* MM cell biomass
M. GEORGIEV, E. KOVACHEVA, N. MARCHEVA, M. ILIEVA (Bulgaria)

- 115 Compositional analysis of teas from Australian supermarkets
L. YAO, X. LIU, Y. JIANG (China), N. CAFFIN, B. D'ARCY (Australia), R. SINGANUSONG (Thailand), N. DATTA (Australia), Y. XU (China)
- 123 Effect of brine salting at different pHs on the functional properties of cod muscle proteins after subsequent dry salting
O. MARTÍNEZ-ALVAREZ, M.C. GÓMEZ-GUILLÉN (Spain)
- 130 Effect of selected ions from lyotropic series on lipid oxidation rate
S. CALLIGARIS, M.C. NICOLI (Italy)
- 135 Contents of polyphenols in fruit and vegetables
E. CIEŚLIK, A. GRĘDA, W. ADAMUS (Poland)

ANALYTICAL, NUTRITIONAL AND CLINICAL METHODS SECTION

- 143 Effect of the matrix volatile composition in the headspace solid-phase microextraction analysis of extra virgin olive oil
M. CONTINI, M. ESTI (Italy)
- 151 Headspace volatile components of smoked swordfish (*Xiphias gladius*) and cod (*Gadus morhua*) detected by means of solid phase microextraction and gas chromatography-mass spectrometry
M.D. GUILLÉN, M.C. ERRECALDE, J. SALMERÓN, C. CASAS (Spain)
- 157 Determination of phenolic antioxidants by micellar electrokinetic capillary chromatography with electrochemical detection
Y. GUAN, Q. CHU, L. FU, T. WU, J. YE (China)
- 163 ANCM Bibliography
- I Calendar

Volume 94 issue 2 2006

- 169 Antioxidative activities of chromatographic fractions obtained from root, fruit and leaf of Mengkudu (*Morinda citrifolia* L.)
Z.M. ZIN, A.A. HAMID, A. OSMAN, N. SAARI (Malaysia)
- 179 Microstructure changes of sodium carbonate-soluble pectin of peach by AFM during controlled atmosphere storage
H.-S. YANG, G.-P. FENG, H.-J. AN, Y.-F. LI (PR China)
- 193 Beauvericin and enniatins A, A1, B and B1 in Norwegian grain: a survey
S. UHLIG, M. TORP, B.T. HEIER (Norway)
- 202 Effects of combining microbial transglutaminase and high pressure processing treatments on the mechanical properties of heat-induced gels prepared from arrowtooth flounder (*Atheresthes stomias*)
R.M. URESTI, G. VELAZQUEZ, M. VÁZQUEZ, J.A. RAMÍREZ, J.A. TORRES (USA)
- 210 Dialysability of trace elements in infant foods containing liver
B. MARTÍNEZ, F. RINCÓN, M.V. IBÁÑEZ (Spain)
- 219 Effect of varying oxygen concentrations on the shelf-life of fresh pork sausages packaged in modified atmosphere
L. MARTÍNEZ, D. DJENANE, I. CILLA, J.A. BELTRÁN, P. RONCALES (Spain)
- 226 Extraction and identification of anthocyanins from *Smilax aspera* L. berries
L. LONGO, G. VASAPOLLO (Italy)
- 232 Aromatic series in sherry wines with gluconic acid subjected to different biological aging conditions by *Saccharomyces cerevisiae* var. *capensis*
R.A. PEINADO, J.C. MAURICIO, J. MORENO (Spain)
- 240 Cooperation between wild lactococcal strains for cheese aroma formation
F. AMÁRITA, M. DE LA PLAZA, P. FERNÁNDEZ DE PALENCIA, T. REQUENA, C. PELÁEZ (Spain)
- 247 Fungal colonization and biochemical changes in coffee beans undergoing monsooning
B. THARAPPAN, R. AHMAD (India)
- 253 Biochemical characterization and process stability of polyphenoloxidase extracted from Victoria grape (*Vitis vinifera* ssp. *Sativa*)
G. RAPEANU (Romania), A.V. LOEY, C. SMOOT, M. HENDRICKX (Belgium)
- 262 Ethyl carbamate production by selected yeasts and lactic acid bacteria in red wine
C.A. UTHURRY, J.A.S. LEPE, J. LOMBARDERO, J.R. GARCÍA DEL HIERRO (Spain)
- 271 Relationships of genotype and slaughter time with the appearance and texture of dry-cured hams
R.M. GARCÍA-REY, R. QUILES-ZAFRA, M.D. LUQUE DE CASTRO (Spain)

ANALYTICAL, NUTRITIONAL AND CLINICAL METHODS SECTION

- 278 Trypsin hydrolysis of whey protein concentrates: Characterization using multivariate data analysis
M.V.T. MOTA, I.M.P.L.V.O. FERREIRA, M.B.P. OLIVEIRA, C. ROCHA, J.A. TEIXEIRA, D. TORRES, M.P. GONÇALVES (Portugal)
- 287 Quantitative analysis of garlic (*Allium sativum*) oil unsaturated acyclic components using FT-Raman spectroscopy
A.C. KIMBARIS, N.G. SIATIS, C.S. PAPPAS, P.A. TARANTILIS, D.J. DAFFERERA, M.G. POLISSIOU (Greece)

- 296 Characterisation of anthocyanin–betalain mixtures for food colouring by chromatic and HPLC-DAD-MS analyses
F.C. STINTZING, J. TRICHTERBORN, R. CARLE (Germany)
- 310 The determination of boron in food and seed by spectrophotometry using a new reagent 3,4-dihydroxyazomethine-H
L. ZAIJUN, C. ZHENGWEI, T. JIAN (PR China)
- 315 ANCM Bibliography
- I Calendar

Volume 94 issue 3 2006

- 319 Aroma components of cv. Muscat of Bornova wines and influence of skin contact treatment
S. SELLİ, A. CANBAS, T. CABAROGLU, H. ERTEN (Turkey), Z. GÜNATA (France)
- 327 Chemical composition, dietary fibre and resistant starch contents of raw and cooked pea, common bean, chickpea and lentil legumes
G.E. DE ALMEIDA COSTA, K. DA SILVA QUEIROZ-MONICI, S.M. PISSINI MACHADO REIS, A.C. DE OLIVEIRA (Brasil)
- 331 Isolation and analyses of polymeric polyphenol fractions from black tea
R. KRISHNAN, G.B. MARU (India)
- 341 Decomposition kinetics of monoacyl glycerol and fatty acid in subcritical water under temperature-programmed heating conditions
T. FUJII, P. KHUWIJITJARU, Y. KIMURA, S. ADACHI (Japan)
- 348 Contents of starch and non-starch polysaccharides in barley varieties of different origin
A.K. HOLTEKJØLEN, A.K. UHLEN, E. BRÄTHEN, S. SAHLSTRØM, S.H. KNUTSEN (Norway)
- 359 Effects of iron, ascorbate, meat and casein on the antioxidant capacity of green tea under conditions of in vitro digestion
I. ALEXANDROPOULOU, M. KOMAITIS, M. KAPSOKEFALOU (Greece)
- 366 Crude fibre as a parameter in the quality evaluation of tea
M. ŚMIECHOWSKA, P. DMOWSKI (Poland)
- 369 Fermentation and enzyme treatment of tannin sorghum gruels: effects on phenolic compounds, phytate and in vitro accessible iron
E. TOWO (Tanzania), E. MATUSCHEK, U. SVANBERG (Sweden)
- 377 Antioxidant and hypolipidaemic effects of a novel yam–boxthorn noodle in an in vivo murine model
J.-Y. LIN, S. LU, Y.-L. LIOU, H.-L. LIOU (Republic of China)
- 385 Development of Korean red wines using *Vitis labrusca* varieties: instrumental and sensory characterization
S.-J. LEE, J.-E. LEE, H.-W. KIM, S.-S. KIM, K.-H. KOH (Republic of Korea)
- 394 Changes in volatile compounds of Habanero chile pepper (*Capsicum chinense* Jack. cv. Habanero) at two ripening stages
J. PINO (Cuba), E. SAURI-DUCH (México), R. MARBOT (Cuba)
- 399 Bakery products enriched with phytosterols, α -tocopherol and β -carotene. Sensory evaluation and chemical comparison with market products
J. QUÍLEZ, J.A. RUIZ, G. BRUFAU, M. RAFECAS (Spain)
- 406 Influence of extraction conditions on phenolic yields from pine bark: assessment of procyandins polymerization degree by thiolytic
M. JEREZ, M. PINELO, J. SINEIRO, M.J. NÚÑEZ (Spain)
- 415 Analysis of phenolic compounds including tannins, gallotannins and flavanols of *Uapaca kirkiana* fruit
M. MUCHUVETI, A.R. NDHLALA, A. KASIAMHURU (Zimbabwe)
- 420 Effect of pH on non-enzymatic browning reaction during γ -irradiation processing using sugar and sugar-glycine solutions
S.-H. OH, Y.-S. LEE, J.-H. KIM, J.-H. KIM, J.-W. LEE, M.R. KIM, H.-S. YOOK, M.-W. BYUN (South Korea)
- 428 Flavanol-anthocyanin condensed pigments in plant extracts
A.M. GONZÁLEZ-PARAMÁS, F. LOPES DA SILVA, P. MARTÍN-LÓPEZ, G. MACZ-POP, S. GONZÁLEZ-MANZANO, C. ALCALDE-EON, J.J. PÉREZ-ALONSO, M.T. ESCRIBANO-BAILÓN, J.C. RIVAS-GONZALO, C. SANTOS-BUELGA (Spain)
- 437 Conjugated linoleic acid production by cells and enzyme extract of *Lactobacillus delbrueckii* ssp. *bulgaricus* with additions of different fatty acids
T.Y. LIN (Taiwan)
- 442 Antioxidant capacity of the Spanish Mediterranean diet
F. SAURA-CALIXTO, I. GOÑI (Spain)
- 448 Natural occurrence of free anthocyanin aglycones in beans (*Phaseolus vulgaris* L.)
G.A. MACZ-POP, J.C. RIVAS-GONZALO, J.J. PÉREZ-ALONSO, A.M. GONZÁLEZ-PARAMÁS (Spain)
- 457 Flow injection chemiluminescence determination of femtogram-level cobalt in egg yolk, fish tissue and human serum
Z. SONG, Q. YUE, C. WANG (China)

464 Book review

ANALYTICAL, NUTRITIONAL AND CLINICAL METHODS SECTION

465 Characterization of a new anthocyanin in black raspberries (*Rubus occidentalis*) by liquid chromatography electrospray ionization tandem mass spectrometry
Q. TIAN, M.M. GIUSTI, G.D. STONER, S.J. SCHWARTZ (USA)

469 Simultaneous HPLC quantification of total cholesterol, tocopherols and β -carotene in Barrosâ-PDO veal
J.A. MESTRE PRATES, M.A. GONÇALVES QUARESMA, R.J. BRANQUINHO BESSA, C.M.G. ANDRADE FONTES, C.M.P. MATEUS ALFAIA (Portugal)

478 Determination of heavy metals in honey by potentiometric stripping analysis and using a continuous flow methodology
E. MUÑOZ, S. PALMERO (Spain)

484 ANCM Bibliography

I Calendar

Volume 94 issue 4 2006

489 Effect of far-infrared radiation and heat treatment on the antioxidant activity of water extracts from peanut hulls
S.-C. LEE, S.-M. JEONG, S.-Y. KIM, H.-R. PARK (Republic of Korea), K.C. NAM, D.U. AHN (USA)

494 Biological quality of proteins from three strains of *Pleurotus* spp.
G.V. DEL TORO, R.C. VEGA, M.E. GARÍN-AGUILAR, H.L. LARA (Mexico)

498 The effect of soybean trypsin inhibitor on the degradation of myofibrillar proteins by an endogenous serine proteinase of crucian carp
X.-J. JIANG, Z.-J. ZHANG, H.-N. CAI (China), K. HARA (Japan), W.-J. SU, M.-J. CAO (China)

504 Principal component analysis as tool of characterization of quince (*Cydonia oblonga* Miller) jam
B.M. SILVA, P.B. ANDRADE, R.C. MARTINS, R.M. SEABRA, M.A. FERREIRA (Portugal)

513 Content of low molecular weight carbohydrates in vining peas (*Pisum sativum*) related to harvest time, size and brine grade
J. EKVALL, R. STEGMARK, M. NYMAN (Sweden)

520 Studies on the antioxidant activities of cinnamon (*Cinnamomum verum*) bark extracts, through various in vitro models
S. MATHEW, T.E. ABRAHAM (India)

529 Evaluation of the antioxidant activity of extracts from buntan (*Citrus grandis* Osbeck) fruit tissues
M.S. MOKBEL, F. HASHINAGA (Japan)

535 Exogenous salicylic acid inhibits browning of fresh-cut Chinese water chestnut
L. PENG, Y. JIANG (PR China)

541 Quantitative analysis of allantoin and allantoic acid in yam tuber, mucilage, skin and bulbil of the *Dioscorea* species
Y.-C. FU, L.-H.A. FERNG, P.-Y. HUANG (Taiwan, ROC)

550 Screening of 70 medicinal plant extracts for antioxidant capacity and total phenols
V. KATALINIC, M. MILOS, T. KULISIC, M. JUKIC (Croatia)

558 Antioxidant capacity and phenolic profile of table olives from the Greek market
G. BOSKOU, F.N. SALTA, S. CHRYSOSTOMOU, A. MYLONA, A. CHIOU, N.K. ANDRIKOPOULOS (Greece)

565 Partial purification, heat stability and kinetic characterization of the pectinmethyl esterase from Brazilian guava, Paluma cultivars
K.M. DA SILVA CERQUEIRA LEITE, A.C. TADIOTTI, D. BALDOCHI, O.M.M.F. OLIVEIRA (Brasil)

573 Enhanced pH and thermal stabilities of invertase immobilized on montmorillonite K-10
G. SANJAY, S. SUGUNAN (India)

580 Changes in lipid composition and fatty acid profile of Nham, a Thai fermented pork sausage, during fermentation
W. VISESSANGUAN, S. BENJAKUL, S. RIEBROY, M. YARCHAI, W. TAPINGKAE (Thailand)

589 Long chain polyunsaturated fatty acids in smoked Atlantic mackerel and Baltic sprats
A. STOŁYHWO, I. KOŁODZIEJSKA, Z.E. SIKORSKI (Poland)

596 Scavenging effects of lotus seed extracts on reactive nitrogen species
G.-C. YEN, P.-D. DUH, H.-J. SU, C.-T. YEH, C.-H. WU (Taiwan)

603 A polynomial regression model for the response of various accelerating techniques on maize wine maturation
A.C. CHANG, J.-P. HSU (Taiwan)

608 Estimation of equivalent egg age through furosine analysis
A. HIDALGO, M. ROSSI, C. POMPEI (Italy)

613 Antioxidative activities of bran extracts from twenty one pigmented rice cultivars
S.H. NAM, S.P. CHOI, M.Y. KANG, H.J. KOH, N. KOZUKUE (Korea), M. FRIEDMAN (USA)

- 621 Effects of pepsin digestion at different temperatures and times on properties of telopeptide-poor collagen from bird feet
Y.K. LIN, D.C. LIU (Taiwan, ROC)

ANALYTICAL, NUTRITIONAL AND CLINICAL METHODS SECTION

- 626 HPLC-UV determination of total vitamin C in a wide range of fortified food products
P. FONTANNAZ, T. KILINÇ, O. HEUDI (Switzerland)
- 632 Prediction of sweetpotato starch physiochemical quality and pasting properties using near-infrared reflectance spectroscopy
G. LU, H. HUANG (China), D. ZHANG (Peru)
- 640 Direct determination of phenolic compounds in Sicilian wines by liquid chromatography with PDA and MS detection
G.L. LA TORRE, M. SAITTA, F. VILASI, T. PELLICANO, G. DUGO (Italy)

I Papers Published in Volume 94

VI Calendar