

Bibliography of analytical, nutritional and clinical methods

(2 weeks journals. Search completed at 14th Dec. 2005)

1. Books, reviews & symposia

Azevedo AM, Prazeres DMF, Cabral JMS, Fonseca LP// *Inst Super Tecnico, Ctr Engn Biol & Quim, Av Rovisco Pais, PT-1049-001 Lisbon, Portugal
Biosens Bioelectron 2005 **21** (2) 235
Ethanol biosensors based on alcohol oxidase (Review)

3. Amino acids, proteins & enzymes

Abu JO, Muller K, Duodu KG, Minnaar A// *Univ Pretoria, Dept Food Sci, ZA-0002 Pretoria, Rep Sth Africa
Food Chem 2006 **95** (1) 138
Gamma irradiation of cowpea (*Vigna unguiculata* L. Walp) flours and pastes: Effects on functional, thermal and molecular properties of isolated proteins
Chen CC, Tai YC, Shen SC, Tu YY, Wu MC, Chang HM// *Nat Taiwan Univ, Grad Inst Food Sci & Technol, 59 Lane 144, PO Box 23-14, Taipei 10617, Taiwan
Food Chem 2006 **95** (2) 213

Detection of alkaline phosphatase by competitive indirect ELISA using immunoglobulin in yolk (IgY) specific against bovine milk alkaline phosphatase
Jovanovic S, Barac M, Macej O, Djurdjevic JD// Univ Belgrade, Fac Agr, Dept Food Sci & Biochem, Nemanjina 6, YU-11080 Zemun, Serbia & Montenegro, Yugoslavia
Acta Aliment 2005 **34** (2) 105
Page analysis of milk proteins altered by high thermal treatment

Martin D, Linxweiler W, Tanzer D, Vormbrock R, Olt R, Kiesner C, Meisel H// BFEL, Inst Dairy Chem & Technol, Locat Kiel, Hermann-Weigmann-Str 1, DE-24103 Kiel, Germany
Dtsch Lebensm Rundsch 2005 **101** (7) 281

Use of the Reflectoquant® rapid tests for determination of thermal inactivation of the indigenous milk enzymes lipase, alkaline phosphatase and lactoperoxidase

Morais H, Forgacs E*, Cserhati T// *Hungarian Acad Sci, Inst Mat & Environm Chem, Chem Res Ctr, POB 17, HU-1525 Budapest, Hungary
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The use of spectral mapping for the study of the enzyme production of the edible mushroom *Pleurotus ostreatus*

Mota MVT, Ferreira IMPLVO*, Oliveira MBP, Rocha C, Teixeira JA, Torres D, Goncalves MP// *Univ Porto, Fac Farm, Serv Bromatol, REQUIMTE, Rua Anibal Cunha 164, PT-4050-047 Porto, Portugal
Food Chem 2006 **94** (2) 278

Trypsin hydrolysis of whey protein concentrates: Characterization using multivariate data analysis

Natarajan S, Xu CP, Caperna TJ, Garrett WA// USDA/ARS, Soybean Genom & Improvement Lab, PSI, Beltsville, Md 20705, USA
Anal Biochem 2005 **342** (2) 214

Comparison of protein solubilization methods suitable for proteomic analysis of soybean seed proteins

Paramas AMG, Barez JAG, Marcos CC, Garcia-Villanova RJ, Sanchez JS// Univ Salamanca, Fac Farm, Dept Quim Anal Nutr & Bromatol, Campus Miguel Unamuno, ES-37007 Salamanca, Spain
Food Chem 2006 **95** (1) 148

HPLC-fluorimetric method for analysis of amino acids in products of the hive (honey and bee-pollen)

Ribotta PD, Leon AE*, Perez GT, Anon MC// *Univ Nacl Cordoba, Fac Ciencias Agropecuarias, CC 509, AR-5000 Cordoba, Argentina

Eur Food Res Technol 2005 **221** (1-2) 48
Electrophoresis studies for determining wheat-soy protein interactions in dough and bread

Salplachta J, Marchetti M, Chmelik J, Allmaier G// *Vienna Univ Technol, Inst Chem Technol & Analyt, Getreidemarkt 9/164-IAC, AT-1060 Vienna, Austria

Rapid Commun Mass Spectrom 2005 **19** (18) 2725
A new approach in proteomics of wheat gluten: Combining chymotrypsin cleavage and matrix-assisted laser desorption/ionization quadrupole ion trap reflectron tandem mass spectrometry (Letter)

Vincenzi S, Mosconi S, Zoccatelli G, Dalla Pellegrina C, Veneri G, Chignola R, Peruffo A, Curioni A, Rizzi C// *Univ Verona, Dipt Sci & Tecnol, Strada Le Grazie 15, Ca Vignal 1, IT-37134 Verona, Italy

Am J Enol Viticult 2005 **56** (2) 182
Development of a new procedure for protein recovery and quantification in wine

4. Carbohydrates

Coimbra MA, Barros AS, Coelho E, Goncalves F, Rocha SM, Delgado I// Univ Aveiro, Dept Quim, Campus Santiago, PT-3810-193 Aveiro, Portugal
Carbohydr Polym 2005 **61** (4) 434

Quantification of polymeric mannose in wine extracts by FT-IR spectroscopy and OSC-PLS1 regression

Fugel R, Schieber A*, Carle R// *Hohenheim Univ, Inst Food Technol, Sect Plant Foodstuff Technol, August-von-Hartmann-Str 3, DE-70599 Stuttgart, Germany
Food Chem 2006 **95** (1) 163

Determination of the fruit content of cherry fruit preparations by gravimetric quantification of hemicellulose

Lu G, Huang H, Zhang D// Zhejiang Univ, Coll Agr & Biotechnol, Dept Agron, 268 Kaixuan Rd, Huajiachi Campus, CN-310029 Hangzhou, Zhejiang, Peoples Rep China
Food Chem 2006 **94** (4) 632

Prediction of sweetpotato starch physicochemical quality and pasting properties using near-infrared reflectance spectroscopy

5. Lipids

Choi YJ, McCarthy KL*, McCarthy MJ// *Univ Calif Davis, Dept Food Sci & Technol, 1 Shields Ave, Davis, Ca 95616, USA
J Food Sci 2005 **70** (5) E312

Oil migration in a chocolate confectionery system evaluated by magnetic resonance imaging

Cunha SC, Oliveira MBPP// *Univ Porto, Fac Farm, Serv Bromatol, REQUIMTE, R Anibal Cunha 164, PT-4099-030 Porto, Portugal
Food Chem 2006 **95** (3) 518

Discrimination of vegetable oils by triacylglycerols evaluation of profile using HPLC/ELSD

Isaac G, Waldeback M*, Eriksson U, Odham G, Markides KE// *Uppsala Univ, Dept Analyt Chem, POB 599, SE-75124 Uppsala, Sweden
J Agric Food Chem 2005 **53** (14) 5506

Total lipid extraction of homogenized and intact lean fish muscles using pressurized fluid extraction and batch extraction techniques

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.

Sampaio GR, Bastos DHM, Soares RAM, Queiroz YS, Torres EAFS// *USP, Sch Publ Hlth, Dept Nutr, Dr Arnaldo 715, BR-01246-904 Sao Paulo, Brazil
Food Chem 2006 **95** (2) 344

Fatty acids and cholesterol oxidation in salted and dried shrimp

Sivakumar G, Bati CB, Perri E, Uccella N// ENEA, Biotech Genom, Casaccia, Via Anguillarese 301, IT-00060 Rome, Italy
Food Chem 2006 **95** (3) 525

Gas chromatography screening of bioactive phytosterols from mono-cultivar olive oils

Wang L, Lee FSC, Wang X*, He Y// *Xiamen Univ, Coll Chem & Chem Engn, Dept Chem, Key Lab Analyt Sci Minist Educat, CN-361005 Xiamen, Peoples Rep China
Food Chem 2006 **95** (3) 529

Feasibility study of quantifying and discriminating soybean oil adulteration in camellia oils by attenuated total reflectance MIR and fiber optic diffuse reflectance NIR

Zandomenighi M, Zandomenighi G// Univ Pisa, Dipt Chim & Chim Ind, Via Risorgimento 35, IT-56126 Pisa, Italy
J Agric Food Chem 2005 **53** (14) 5829

Comment on cluster analysis applied to the exploratory analysis of commercial Spanish olive oils by means of excitation-emission fluorescence spectroscopy (Letter)

6. Vitamins & co-factors

Barba AIO, Hurtado MC, Mata MCS, Ruiz VF, De Tejada MLS// Univ Complutense Madrid, Fac Farm, SD Quim Analit, Pza Ramon y Cajal s/n, ES-28040 Madrid, Spain
Food Chem 2006 **95** (2) 328

Application of a UV-vis detection-HPLC method for a rapid determination of lycopene and β -carotene in vegetables

Fontannaz P, Kilinc T, Heudi O// *Nestec Ltd, Nestle Res Ctr, Dept Qual Assur, Vers-chez-les-Blanc, CH-1000 Lausanne 26, Switzerland
Food Chem 2006 **94** (4) 626

HPLC-UV determination of total vitamin C in a wide range of fortified food products

Gujaska E, Kunczewicz A// Univ Warmia & Mazury Olsztyn, Dept Food Sci, ul Heweliusza 6, PL-10957 Olsztyn, Poland
Eur Food Res Technol 2005 **221** (1-2) 208

Determination of folate in some cereals and commercial cereal-grain products consumed in Poland using trienzyme extraction and high-performance liquid chromatography methods

Kato T, Ohno O, Nagoshi T, Ichinose Y, Igarashi S// *Ibaraki Univ, Fac Engn, Dept Mat Sci, Nakanarusawa 4-12-1, Hitachi, Ibaraki 316 8511, Japan
Anal Sci 2005 **21** (5) 579

Determination of small amounts of L-ascorbic acid using the chemiluminescence of an iron-chlorophyllin complex

Mestre Prates JA, Goncalves Quaresma MA, Branquinho Bessa RJ, Andrade Fontes CMG, Mateus Alfaia CMP// Polo Univ Alto da Ajuda, Fac Vet Med, Dept Biochem, Rua Prof Cid dos Santos, PT-1300-477 Lisbon, Portugal
Food Chem 2006 **94** (3) 469

Simultaneous HPLC quantification of total cholesterol, tocopherols and β -carotene in Barrosa-PDO veal

Rychlik M, Roth-Maier D// Tech Univ Munich, Lehrstuhl Lebensmittelchem, Lichtenbergstr 4, DE-85748 Garching, Germany
Int J Vitam Nutr Res 2005 **75** (3) 218

Pantothenic acid quantification: Method comparison of a stable isotope dilution assay and a microbiological assay

7. Trace elements & minerals

Ajtony Z, Szoboszlai N, Bella Z, Bolla S, Szakal P, Bencs L// *Univ Antwerp, Dept Chem, Campus Drie Eiken, Universiteitspl 1, BE-2610 Antwerp, Belgium
Microchim Acta 2005 **150** (1) 1

Determination of total selenium content in cereals and bakery products by flow injection hydride generation graphite furnace atomic absorption spectrometry applying *in-situ* trapping on iridium-treated graphite platforms

Chen SZ, Lu DB, Hu ZX, Wang Z// Wuhan Polytech Univ, Key Lab, CN-430023 Wuhan, Peoples Rep China
Int J Environ Anal Chem 2005 **85** (7) 493

The use of electrothermal vaporization ICP-OES for the determination of trace elements in human hair using slurry sampling and PTFE as modifier

Dalman O, Demirak A, Balci A// Karadeniz Tech Univ, Dept Chem, KTU Kimya Bolumu, TR-61080 Trabzon, Turkey
Food Chem 2006 **95** (1) 157

Determination of heavy metals (Cd, Pb) and trace elements (Cu, Zn) in sediments and fish of the Southeastern Aegean Sea (Turkey) by atomic absorption spectrometry

Ly SY, Song SS, Kim SK, Jung YS, Lee CH// Seoul Nat Univ Technol, Sch Appl Chem Engn, Dept Fine Chem, 172 Gongreung 2 dong, Nowon-gu, Seoul 139 743, South Korea
Food Chem 2006 **95** (2) 337

Determination of Ge(IV) in rice in a mercury-coated glassy carbon electrode in the presence of catechol

Munoz E, Palmero S// Univ Burgos, Fac Ciencias, Dept Quim, P/Misael Banuelos s/n, ES-09001 Burgos, Spain
Food Chem 2006 **94** (3) 478

Determination of heavy metals in honey by potentiometric stripping analysis and using a continuous flow methodology

Sarma LS, Kumar JR, Reddy KJ, Reddy AV// *Sri Venkateswara Univ, Dept Chem, Div Analyt Chem, IN-517502 Tirupati, India
J Agric Food Chem 2005 **53** (14) 5492

Development of an extractive spectrophotometric method for the determination of copper(II) in leafy vegetable and pharmaceutical samples using pyridoxal-4-phenyl-3-thiosemicarbazone (PPT)

Singh V, Garg AN// *Indian Inst Technol, Dept Chem, IN-247667 Roorkee, India
Food Chem 2006 **94** (1) 81

Availability of essential trace elements in Indian cereals, vegetables and spices using INAA and the contribution of spices to daily dietary intake

Song Z, Yue Q, Wang C// Northwest Univ, Dept Chem, CN-710069 Xian, Peoples Rep China
Food Chem 2006 **94** (3) 457

Flow injection chemiluminescence determination of femtogram-level cobalt in egg yolk, fish tissue and human serum

Suarez-Luque S, Mato I, Huidobro JF*, Simal-Lozano J// *Univ Santiago, Fac Farm, Dept Quim Analit Nutr & Bromatol, Area Nutr & Bromatol, ES-15782 Santiago de Compostela, Spain
J Chromatogr A 2005 **1083** (1-2) 193

Capillary zone electrophoresis method for the simultaneous determination of cations in honey

Zajun L, Zhengwei C, Jian T// Sthn Yangtze Univ, Sch Chem & Mater Engn, Huihe Rd 170, CN-214036 Wuxi, Peoples Rep China
Food Chem 2006 **94** (2) 310

The determination of boron in food and seed by spectrophotometry using a new reagent 3,4-dihydroxyazomethine-H

8. Drug, biocide & processing residues

Ambrus A, Fuzesi I, Lantos J, Korsos I, Szathmary M, Hatfaludi T// Ctr Plant Protect & Soil Conservat Serv, Budaorsi ut 141-145, Budapest, Hungary
J Environ Sci Health B 2005 **40** (4) 485

Application of TLC for confirmation and screening of pesticide residues in fruits, vegetables, and cereal grains: Part 2. Repeatability and reproducibility of Rf and MDQ values

Erkan N, Helle N, Ozden O// Istanbul Univ, Fak Aquat Prod, Abt Fischverarbeitung & Technol, Ordu Cad 200, TR-34470 Laleli, Istanbul, Turkey
Disch Lebensm Rundsch 2005 **101** (7) 301

Determination of bisphenol A diglycidyl ether (BADGE) in canned fish in oil from the Turkish market (German, English Abstract)

Frenich AG, Gonzalez-Rodriguez MJ, Arrebola FJ, Vidal JLM// *Univ Almeria, Dept Analyt Chem, ES-04071 Almeria, Spain
Anal Chem 2005 **77** (14) 4640

Potentiality of gas chromatography-triple quadrupole mass spectrometry in vanguard and rearguard methods of pesticide residues in vegetables

Fu JJ, Guo LP, Zhang SM, Bao JS*, Yu XJ, Yu MH// *Zhejiang Univ, Coll Agr Biotechnol, Inst Nucl Agr Sci, Jiachi Campus, CN-310029 Hangzhou, Peoples Rep China
Int J Food Sci Technol 2005 **40** (7) 783

The identification of foods treated with gamma irradiation by the use of a luminescence technique: A case study of milk powder

Garcia-Reyes JF, Ferrer I, Thurman EM, Molina-Diaz A, Fernandez-Alba AR// Univ Jaen, Dept Phys & Analyt Chem, ES-23071 Jaen, Spain
Rapid Commun Mass Spectrom 2005 **19** (19) 2780

Searching for non-target chlorinated pesticides in food by liquid chromatography/time-of-flight mass spectrometry

Jokai Z, Abranko L*, Fodor P// *Corvinus Univ Budapest, Dept Appl Chem, Villanyi ut 29-33, HU-1118 Budapest, Hungary
J Agric Food Chem 2005 **53** (14) 5499

SPME-GC-pyrolysis-AFS determination of methylmercury in marine fish products by alkaline sample preparation and aqueous phase phenylation derivatization

Matiacevich SB, Buera MP// Univ Buenos Aires, Fac Ciencias Exactas Naturales, Dept Ind, AR-1428 Buenos Aires, Argentina
Food Chem 2006 **95** (3) 423

A critical evaluation of fluorescence as a potential marker for the Maillard reaction

Mohammadi H, Amine A*, Ouarzane A, El Rhazi M// *Fac Sci & Tech, Lab Anal Chim & Biocapturs, BP 146, Mohammadia, Morocco
Microchim Acta 2005 **149** (3-4) 251
Screening of fish tissue for methyl mercury using the enzyme invertase in a solvent interface

Sannino A, Bandini M// Stazione Sperimentale Industria Conserve Alimentari, Viale F Tanara 31/A, IT-43100 Parma, Italy
Rapid Commun Mass Spectrom 2005 **19** (19) 2729
Determination of seven benzoylphenylurea insecticides in processed fruit and vegetables using high-performance liquid chromatography/tandem mass spectrometry

Sezginturk MK, Goktug T, Dinckaya E// Ege Univ, Fac Sci, Biochem Dept, TR-35100 Bornova-Izmir, Turkey
Biosens Bioelectron 2005 **21** (4) 684
A biosensor based on catalase for determination of highly toxic chemical azide in fruit juices

Tananaki C, Zotou A*, Thrasylvoulou A// *Aristotle Univ Thessaloniki, Dept Chem, Analyt Chem Lab, GR-54124 Thessaloniki, Greece
J Chromatogr A 2005 **1083** (1-2) 146
Determination of 1,2-dibromoethane, 1,4-dichlorobenzene and naphthalene residues in honey by gas chromatography-mass spectrometry using purge and trap thermal desorption extraction

Tang F, Ge SM, Yue YD, Hua RM, Zhang R// Anhui Agr Univ, Ctr Pesticide Residue Anal, CN-230036 Hefei, Anhui, Peoples Rep China
J Planar Chromatogr Mod TLC 2005 **18** (101) 28
High-performance thin-layer chromatographic determination of carbamate residues in vegetable

Trosken ER, Bittner N, Volkel W// *Univ Wurzburg, Dept Toxicol, Versbacher Str 9, DE-97078 Wurzburg, Germany
J Chromatogr A 2005 **1083** (1-2) 113
Quantitation of 13 azole fungicides in wine samples by liquid chromatography-tandem mass spectrometry

Vivekanandan K, Guru Swamy M, Prasad S, Mukherjee R// Dabur Res Fdn, New Drug Res, 22 Site IV, IN-201010 Sahibabad, UP, India
Rapid Commun Mass Spectrom 2005 **19** (21) 3025
A simple method of isolation of chloramphenicol in honey and its estimation by liquid chromatography coupled to electrospray ionization tandem mass spectrometry

9. Toxins/Allergens

Bacaloni A, Cavaliere C, Faberi A, Pastorini E, Samperi R, Lagana A*// *Univ Roma La Sapienza, Dept Chem, Piazzale Aldo Moro 5, IT-00185 Rome, Italy
J Agric Food Chem 2005 **53** (14) 5518
Automated on-line solid-phase extraction-liquid chromatography-electrospray tandem mass spectrometry method for the determination of ochratoxin A in wine and beer

Cataldi TRI, Lelario F, Bufo SA// Univ Basilicata, Dipt Chim, Via N Sauro, IT-85100 Potenza, Italy
Rapid Commun Mass Spectrom 2005 **19** (21) 3103
Analysis of tomato glycoalkaloids by liquid chromatography coupled with electrospray ionization tandem mass spectrometry

Manetta AC, Di Giuseppe L, Giammarco M, Fusaro I, Simonella A, Gramenzi A, Formigoni A// Univ Teramo, Dept Food & Feed Sci, Viale F Crispi 212, IT-64100 Teramo, Italy
J Chromatogr A 2005 **1083** (1-2) 219
High-performance liquid chromatography with post-column derivatisation and fluorescence detection for sensitive determination of aflatoxin M₁ in milk and cheese

Medina A, Jimenez M*, Gimeno-Adelantado JV, Valle-Algarra FM, Mateo R// *Univ Valencia, Fac Biol, Dept Microbiol & Ecol, Dr Moliner 50, ES-46100 Valencia, Spain
J Chromatogr A 2005 **1083** (1-2) 7
Determination of ochratoxin A in beer marketed in Spain by liquid chromatography with fluorescence detection using lead hydroxyacetate as a clean-up agent

Micheli L, Grecco R, Badea M, Moscone D, Palleschi G// Univ Roma Tor Vergata, Dipt Sci & Tecnol Chim, Via Ricerca Scientifica, IT-00133 Rome, Italy
Biosens Bioelectron 2005 **21** (4) 588
An electrochemical immunosensor for aflatoxin M₁ determination in milk using screen-printed electrodes

Okumura M, Tsuzuki H, Tomita B// Aichi Prefectural Inst Publ Hlth, Dept Toxicol, 7-6 Tsuji machi, Kita ku, Nagoya, Aichi 462 8576, Japan
Toxicol 2005 **46** (1) 93
A rapid detection method for paralytic shellfish poisoning toxins by cell bioassay

Samdal IA, Aasen JAB, Briggs LR, Dahl E, Miles CO// Natl Vet Inst, POB 8156 Dep, NO-0033 Oslo, Norway

Toxicol 2005 **46** (1) 7
Comparison of ELISA and LC-MS analyses for yessotoxins in blue mussels (*Mytilus edulis*)

Wu JY, Zheng L, Wang JH// State Ocean Adm, East China Sea Environm Monitoring, 630 Dongtang Rd, Pudong New Dist, CN-200137 Shanghai, Peoples Rep China
Food Addit Contam 2005 **22** (7) 647
Contamination of shellfish from Shanghai seafood markets with paralytic shellfish poisoning and diarrhetic shellfish poisoning toxins determined by mouse bioassay and HPLC

10. Additives

Guan Y, Chu Q, Fu L, Wu T, Ye J*// *East China Normal Univ, Dept Chem, CN-200062 Shanghai, Peoples Rep China
Food Chem 2006 **94** (1) 157
Determination of phenolic antioxidants by micellar electrokinetic capillary chromatography with electrochemical detection

Herbach KM, Stintzing FC*, Carle R// *Hohenheim Univ, Inst Food Technol, Sect Plant Foodstuff Technol, August-von-Hartmann-Str 3, DE-70599 Stuttgart, Germany
Rapid Commun Mass Spectrom 2005 **19** (18) 2603
Identification of heat-induced degradation products from purified betanin, phylloactin and lycocerenin by high-performance liquid chromatography/electrospray ionization mass spectrometry

Kompany-Zareh M, Farrokhi-Kurd S// Inst Adv Studies Basic Sci, POB 45195-159, GavaZang, Zanjan, Iran
Microchim Acta 2005 **150** (1) 77
Genetic algorithm applied to the selection of conditions for the simultaneous quantification of three-food colorants using a hand scanner

Memon N, Bhangar MI, Khuhawer MY// Univ Sindh, Ctr Excellence Analyt Chem, Jamshoro, Pakistan
J Sep Sci 2005 **28** (7) 635
Determination of preservatives in cosmetics and food samples by micellar liquid chromatography

Schweiggert U, Kammerer DR, 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 2005 **19** (18) 2617
Characterization of carotenoids and carotenoid esters in red pepper pods (*Capsicum annuum* L.) by high-performance liquid chromatography/atmospheric pressure chemical ionization mass spectrometry

Stintzing FC, Trichterborn J, Carle R// Hohenheim Univ, Inst Food Technol, Sect Plant Foodstuff Technol, August-von-Hartmann-Str 3, DE-70599 Stuttgart, Germany
Food Chem 2006 **94** (2) 296
Characterisation of anthocyanin-betalain mixtures for food colouring by chromatographic and HPLC-DAD-MS analyses

Zalacain A, Ordoudi SA, Blazquez I, Diaz-Plaza EM, Carmona M, Tsimidou MZ, Alonso GL*// *Univ Castilla La Mancha, ETSI Agronomos, Campus Univ, Albacete, Spain
Food Addit Contam 2005 **22** (7) 607
Screening method for the detection of artificial colours in saffron using derivative UV-Vis spectrometry after precipitation of crocetin

11. Flavours & aromas

Abbasi S, Zandi P, Mirbagheri E// Tarbiat Modarres Univ, Fac Agr, Dept Food Sci & Technol, POB 14115336, Tehran, Iran
Eur Food Res Technol 2005 **221** (1-2) 202

Quantitation of limonin in Iranian orange juice concentrates using high-performance liquid chromatography and spectrophotometric methods
Apps P, Tock MLA// CSIR, POB 395, ZA-0001 Pretoria, Rep Sth Africa
J Chromatogr A 2005 **1083** (1-2) 215
Enhanced flavour extraction in continuous liquid-liquid extractors

Buratti S, Benedetti S, Cosio MS// Univ Milan, Dipt Sci & Tecnol Alimentari & Microbiol, Via Celoria 2, Milan, Italy
Ital J Food Sci 2005 **17** (2) 203
An electronic nose to evaluate olive oil oxidation during storage

Campo E, Ferreira V*, Escudero A, Cacho J// *Univ Zaragoza, Fac Sci, Dept Analyt Chem, ES-50009 Zaragoza, Spain
J Agric Food Chem 2005 **53** (14) 5682
Prediction of the wine sensory properties related to grape variety from dynamic-headspace gas chromatography-olfactometry data

Contini M, Esti M// Tuscia Univ, Dipt Sci Technol Agroalimentari, Via S Camillo de Lellis snc, IT-01100 Viterbo, Italy
Food Chem 2006 **94** (1) 143
Effect of the matrix volatile composition in the headspace solid-phase micro-extraction analysis of extra virgin olive oil

Duflos G, Moine F, Coin VM, Malle P// Agence Francaise Securite Sanitaire Aliments, Lab Etude & Rech Produits Peche, rue Huret Lagache, FR-62200 Boulogne, France

J Chromatogr Sci 2005 **43** (6) 304

Determination of volatile compounds in whiting (*Merlangius merlangus*) using headspace-solid-phase microextraction-gas chromatography-mass spectrometry

Guillen MD, Errecalde MC, Salmeron J, Casas C// Univ Pais Vasco, Fac Farm, Tecnol Alimentos Nutr & Bromatol, Paseo Universidad 7, ES-01006 Vitoria, Spain

Food Chem 2006 **94** (1) 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

Jiang H, Solyom AM, Timmermann BN, Gang DR*// *University Arizona, Department Plant Sciences & Bio5 Institute, Tucson, Az 85721, USA

Rapid Commun Mass Spectrom 2005 **19** (20) 2957

Characterization of gingerol-related compounds in ginger rhizome (*Zingiber officinale* Rose.) by high-performance liquid chromatography/electrospray ionization mass spectrometry

Kimbaris AC, Siatas NG, Pappas CS, Tarantilis PA, Daferera DJ, Polissiou MG*// *Agr Univ Athens, Dept Sci, Lab Chem, 75 Iera Odos, GR-11855 Athens, Greece

Food Chem 2006 **94** (2) 287

Quantitative analysis of garlic (*Allium sativum*) oil unsaturated acyclic components using FT-Raman spectroscopy

Kobayashi K, Kusaka K, Takahashi T, Sato K// Natl Res Inst Brewing, 3-7-1 Kagamiyama, Hiroshima 739 0046, Japan

J Biosci Bioeng 2005 **99** (5) 502

Method for the simultaneous assay of diacetyl and acetoin in the presence of α -acetolactate: Application in determining the kinetic parameters for the decomposition of α -acetolactate

Putalun W, Tanaka H, Shoyama Y*// *Khon Kaen Univ, Grad Sch Pharmaceut Sci, TH-40002 Khon Kaen, Thailand

Phytochem Anal 2005 **16** (5) 370

Rapid detection of glycyrrhizin by immunochromatographic assay

Seregely Z, Novak I// Corvinus University Budapest, Fac Food Sci, Dept Refrigerat & Livestock Prod Technol, Menei ut 45, HU-1118 Budapest, Hungary

Acta Aliment 2005 **34** (2) 131

Evaluation of the signal response of the electronic nose measured on oregano and lovage samples using different methods of multivariate analysis

12. Organic acids

Navarrete M, Casado S, Minelli M, Segura A*, Bonetti A, Dinelli G, Fernandez A// *Univ Granada, Fac Sci, Dept Analyt Chem, C/ Fuentenueva s/n, ES-18071 Granada, Spain

J Apicult Res 2005 **44** (2) 65

Direct determination of aliphatic acids in honey by coelectroosmotic capillary zone electrophoresis

13. Animal products

Watanabe E, Tamada Y, Hamada-Sato N*// *Tokyo Univ Marine Sci & Technol, Grad Sch Marine Sci & Technol, Lab Appl Microbiol, 5-7 Konan 4, Minato-ku, Tokyo 108 8477, Japan

Biosens Bioelectron 2005 **21** (3) 534

Development of quality evaluation sensor for fish freshness control based on K_1 value

14. Plant & microbial products

Berthod A, Berthod L, Armstrong DW// Univ Lyon 1, UMR CNRS 5180, Lab Sci Analyt, FR-69622 Villeurbanne, France

J Liq Chromatogr Relat Technol 2005 **28** (11) 1669

Selectivity of a native β -cyclodextrin column in the separation of catechins

Brera C, Donnarumma E, Onori R, Foti N, Pazzaglini B, Miraglia M// Ist Super Sanita, Ctr Nazl Qualita Alimenti & Risch Alimenti, IT-00161 Rome, Italy

Ital J Food Sci 2005 **17** (2) 177

Evaluation of sampling criteria for the detection of GM soybeans in bulk

Caillet S, Salmieri S, Lacroix M*// *Canadian Irradiation Ctr, 531 Blvd Prairies, Laval, Quebec, Canada H7V 1B7

Food Chem 2006 **95** (1) 1

Evaluation of free radical-scavenging properties of commercial grape phenol extracts by a fast colorimetric method

Es-Safi NE, Kerhoas L, Ducrot PH// Ecole Normale Superieure, Lab Chim

Organ & Etudes Physico-Chim, BP 5118, Takaddoum Rabat, Morocco

Rapid Commun Mass Spectrom 2005 **19** (19) 2734

Application of positive and negative electrospray ionization, collision-induced dissociation and tandem mass spectrometry to a study of the fragmentation of 6-hydroxyluteolin 7-O-glucoside and 7-O-glucosyl-(1 \rightarrow 3)-glucoside

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