

## Bibliography of analytical, nutritional and clinical methods

(4 weeks journals. Search completed at 15th Feb. 2006)

### 1. Books, reviews & symposia

Mato I, Suarez-Luque S, Huidobro JF\*// \*Univ Santiago de Compostela, Fac Farm, Dept Quim Analit Nutr & Bromatol, Area Nutr & Bromatol, ES-15782 Santiago de Compostela, Spain

*Food Res Int* 2005 **38** (10) 1175

A review of the analytical methods to determine organic acids in grape juices and wines

### 3. Amino acids, proteins & enzymes

Sadouki H, Cazalis R, Azzout B// Inst Natl Agron, Dept Technol Ind Agroalimentaires & Nutr Humaine, El Harrach, Alger, Algeria

*LWT-Food Sci Technol* 2005 **38** (8) 829

Fractionation of Algerian common wheat proteins by HPLC and sodium dodecyl sulfate-polyacrylamide gel electrophoresis; relationship with technological quality

### 4. Carbohydrates

Eggleston G, Pollach G, Triche R// USDA/ARS, Sthn Reg Res Ctr, 1100 Robert East Lee Blvd, New Orleans, La 70124, USA

*Zuckerindustrie* 2005 **130** (8) 611

The use of ion chromatography profiles as a screening tool to differentiate cane white sugar from beet white sugar

Geisser A, Hendrich T, Boehm G, Stahl B\*// \*Numico Res Germany, Bahnstr 14-30, DE-61381 Friedrichsdorf, Germany

*J Chromatogr A* 2005 **1092** (1) 17

Separation of lactose from human milk oligosaccharides with simulated moving bed chromatography

Montilla A, Moreno FJ\*, Olano A// \*Inst Fermentacion Ind - CSIC, Juan Cierva 3, ES-28006 Madrid, Spain

*Chromatographia* 2005 **62** (5-6) 311

A reliable gas capillary chromatographic determination of lactulose in dairy samples

Norgaard L, Hahn MT, Knudsen LB, Farhate IA, Engelsen SB\*// \*Royal Vet & Agr Univ, Dept Food Sci, Ctr Adv Food Studies Qual & Technol, Rordrumvej 30, DK-1958 Frederiksberg, Denmark

*Int Dairy J* 2005 **15** (12) 1261

Multivariate near-infrared and Raman spectroscopic quantifications of the crystallinity of lactose in whey permeate powder

Popov KI, Sultanova N, Ronkkomaki H, Hannu-Kuure M, Jalonen J, Lajunen LJJ, Bugaenko IF, Tuzhilkin VI// Moscow State Univ Food Technol, Dept Physical & Colloid Chem, Volokolamskoye sh 11, RU-125080 Moscow, Russia

*Food Chem* 2006 **96** (2) 248

<sup>13</sup>C NMR and electrospray ionization mass spectrometric study of sucrose aqueous solutions at high pH: NMR measurement of sucrose dissociation constant

Schultz AC, Edye LA// Sugar Res Inst, Mackay Mail Ctr, Box 5611, Mackay Mail Ctr, Qld 4741, Australia

*Zuckerindustrie* 2005 **130** (8) 617

Studies of sucrose solubility using nuclear magnetic resonance spectroscopy

### 5. Lipids

Azzian H, Kramer JKG// NIR Technol Inc, 1312 Fairmeadow Trail, Oakville, Ontario, Canada L6M 2M2

*Lipids* 2005 **40** (8) 855

A rapid method for the quantification of fatty acids in fats and oils with emphasis on *trans* fatty acids using Fourier transform near infrared spectroscopy (FT-NIR)

Caboni MF, Iafelice G, Pelillo M, Marconi E// Univ Bologna, Dipt Sci Alimenti, Via Fanin 40, IT-40127 Bologna, Italy

*J Agric Food Chem* 2005 **53** (19) 7465

Analysis of fatty acid steryl esters in tetraploid and hexaploid wheats: Identification and comparison between chromatographic methods

Castillo M, Payne FA, Lopez MB, Ferrandini E, Laencina J// Univ Kentucky, Dept Agr & Biosyst Engr, 128 CE Barnhart Bldg, Lexington, NY 40546, USA

*J Food Eng* 2005 **71** (4) 354

Optical sensor technology for measuring whey fat concentration in cheese making

Chotimarkorn C, Ohshima T, Ushio H\*// \*Tokyo Univ Marine Sci & Technol, Dept Food Sci & Technol, 5-7 Konan 4, Tokyo 108 8477, Japan

*J Agric Food Chem* 2005 **53** (19) 7361

Fluorometric and fluorescent image analysis methods for determination of lipid hydroperoxides in oil models with 3-*p*-erylene diphenylphosphine (3-PeDPP)

Conchillo A, Cercaci L, Ansorena D, Rodriguez-Estrada MT, Lercker G, Axtiasaran I\*// \*Univ Navarra, Fac Farm, Dept Bromatol Tecnol Alimentos & Toxicol, C/ Irunlarrea s/n, ES-31080 Pamplona, Spain

*J Agric Food Chem* 2005 **53** (20) 7844

Levels of phytosterol oxides in enriched and nonenriched spreads: Application of a thin-layer chromatography-gas chromatography methodology

Cozzolino D, Murray I, Chree A, Scaife JR// Australian Wine Res Inst, Dept Chem, NIR Group, Waite Campus, POB 197, Glen Osmond, SA 5064, Australia

*LWT-Food Sci Technol* 2005 **38** (8) 821

Multivariate determination of free fatty acids and moisture in fish oils by partial least-squares regression and near-infrared spectroscopy

Da Silva EO, Bathista ALBS, Tavares MLB\*, Priante N, Nogueira JS// \*Univ Fed Rio de Janeiro, Inst Macromol Prof Eloisa Mano, BR-68525 Rio de Janeiro, Brazil

*J Sci Food Agric* 2005 **85** (13) 2269

<sup>13</sup>C NMR study of peach oil

De Angelis L, Rise P, Giavarini F, Galli C, Bolis CL, Colombo ML// Dept Pharmacol Sci, Mass Spectrom Labs, Via Balzaretto 9, IT-20133 Milan, Italy

*J Mass Spectrom* 2005 **40** (12) 1605

Marine macroalgae analyzed by mass spectrometry are rich sources of polyunsaturated fatty acids

De Nino A, Di Donna L, Mazzotti F, Muzzalupo E, Perri E, Sindona G\*, Tagarelli A// \*Univ Calabria, Dipt Chim, Via P Bucci, IT-87030 Arcavacata di Rende, CS, Italy

*Anal Chem* 2005 **77** (18) 5961

Absolute method for the assay of oleuropein in olive oils by atmospheric pressure chemical ionization tandem mass spectrometry

Fujimori M, Masuda T, Yunoki K, Kasikawa N, Tsukarnoto Y, Ito S, Ohnishi M\*// \*Mizkan Grp Co Ltd, Qual Assurance & Environm Affairs Div, Handa,

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.

Aichi 475 8585, Japan  
*J Jpn Soc Food Sci Technol* 2005 **52** (9) 412  
 Reversed phase HPLC analysis of component fatty acids in lipophilic components extracted from vinegar (Japanese, English Abstract)

Gomez Caravaca AM, Carrasco Pancorbo A, Canabate Diaz B, Segura Carretero A\*, Fernandez Gutierrez A// \*Univ Granada, Fac Sci, Dept Analyt Chem, Res Grp FQM 297, C/ Fuentenueva s/n, ES-18071 Granada, Spain  
*Electrophoresis* 2005 **26** (18) 3538  
 Electrophoretic identification and quantitation of compounds in the polyphenolic fraction of extra-virgin olive oil

Guillen MD, Ruiz A// UPV, Fac Farm, Paseo Univ 7, ES-01006 Vitoria, Spain  
*J Sci Food Agric* 2005 **85** (14) 2413  
 Oxidation process of oils with high content of linoleic acyl groups and formation of toxic hydroperoxy- and hydroxyalkenals. A study by <sup>1</sup>H nuclear magnetic resonance

Indrasena WM, Henneberry K, Barrow CJ, Kralovec JA// Ocean Nutr Canada Ltd, 101 Res Dr, Dartmouth, Nova Scotia, Canada B2Y 4T6  
*J Liq Chromatogr Relat Technol* 2005 **28** (16) 2581  
 Qualitative and quantitative analysis of lipid classes in fish oils by thin-layer chromatography with an Iatroscan flame ionization detector (TLC-FID) and liquid chromatography with an evaporative light scattering detector (LC-ELSD)

Kodali DR// Global Agritech Inc, 710 Olive Lane Nth, Minneapolis, MN 55447, USA  
*J Agric Food Chem* 2005 **53** (20) 7649  
 Oxidative stability measurement of high-stability oils by pressure differential scanning calorimeter (PDSC)

Luna P, Juarez M, De la Fuente MA// \*Inst Frio - CSIC, Jose Antonio Novais 10, Ciudad Univ s/n, ES-28040 Madrid, Spain  
*J Dairy Sci* 2005 **88** (10) 3377  
 Validation of a rapid milk fat separation method to determine the fatty acid profile by gas chromatography

Marty S, Baker K, Dibildox-Alvarado E, Rodrigues JN, Marangoni AG// \*Univ Guelph, Dept Food Sci, Guelph, Ontario, Canada N1G 2W1  
*Food Res Int* 2005 **38** (10) 1189  
 Monitoring and quantifying of oil migration in cocoa butter using a flatbed scanner and fluorescence light microscopy

Nishimura K, Suzuki T, Momchilova S, Miyashita K, Katsura E, Itabashi Y// \*Hokkaido Univ, Grad Sch Fisheries Sci, Hakodate, Hokkaido 041 861, Japan  
*J Chromatogr Sci* 2005 **43** (9) 494  
 Analysis of conjugated linoleic acids as 9-anthrylmethyl esters by reversed-phase high-performance liquid chromatography with fluorescence detection

Pafundo S, Agrimonti C, Marmioli N// \*Univ Parma, Dept Environm Sci, Div Genet & Environm Biotechnol, Parco Area Sci 11/A, IT-43100 Parma, Italy  
*J Agric Food Chem* 2005 **53** (18) 6995  
 Traceability of plant contribution in olive oil by amplified fragment length polymorphisms

Pati S, Palmisano F\*, Quinto A, Zamboni PG// \*Univ Bari, Dipt Chim, Via Orabona 4, IT-70126 Bari, Italy  
*J Agric Food Chem* 2005 **53** (18) 6974  
 Quantitation of major choline fractions in milk and dietary supplements using a phospholipase D bioreactor coupled to a choline amperometric biosensor

Perona JS, Ruiz-Gutierrez V// \*Inst Grasa - CSIC, Av Padre Garcia Tejero 4, ES-41012 Seville, Spain  
*J Liq Chromatogr Relat Technol* 2005 **28** (15) 2445  
 Quantitative lipid composition of Iberian pig muscle and adipose tissue by HPLC

Sanchez AG, Martos NR, Ballesteros E// Escuela Politecn Super Linares, Dept Quim Fis & Analit, ES-23700 Jaen, Spain  
*Grasas Aceites* 2005 **56** (3) 220  
 Comparative study of various analytical techniques (NIR and NMR spectroscopies, and Soxhlet extraction) for the determination of the fat and moisture content of olives and pomace obtained from Jaen (Spain) (Spanish, English Abstract)

Srivastava M, Jadegoud Y, Gowda GN\*, Sharma A, Kapoor VK, Khetrpal CL// \*Sanjay Gandhi Postgrad Inst Med Sci, Ctr Biomed Magnet Resonance, Raebareli Rd, IN-226014 Lucknow, India  
*Anal Lett* 2005 **38** (13) 2135  
 An accurate method for cholesterol analysis in bile

Tan L, Zhao XP, Liu XQ, Ju HX\*, Li JS// \*Nanjing Univ, Dept Chem, Key Lab Analyt Chem Life Sci MOE, CN-210093 Nanjing, Peoples Rep China  
*Chromatographia* 2005 **62** (5-6) 305  
 Headspace liquid-phase microextraction of short-chain fatty acids in plasma, and gas chromatography with flame ionization detection

## 6. Vitamins & co-factors

Adachi S, Miyamoto E, Watanabe F\*, Enomoto T, Kuda T, Hayashi M, Nakano Y// \*Kochi Womens Univ, Dept Hlth Sci, Kochi 780 8515, Japan  
*J Liq Chromatogr Relat Technol* 2005 **28** (16) 2561  
 Purification and characterization of a corrinoid compound from a Japanese salted and fermented salmon kidney "Mefun"

Chang PS, Lee J, Lee J// Seoul Natl Univ Technol, Dept Food Sci & Technol, Seoul, South Korea  
*J Agric Food Chem* 2005 **53** (19) 7385  
 Development of a new colorimetric method determining the yield of microencapsulation of  $\alpha$ -tocopherol

Cimpoi C, Casoni D, Hosu A, Miclaus V, Hodisan T, Damian G// Univ Babes Bolyai, Fac Chem & Chem Engr, 11 Army Janos, RO-3400 Cluj Napoca, Romania  
*J Liq Chromatogr Relat Technol* 2005 **28** (16) 2551  
 Separation and identification of eight hydrophilic vitamins using a new TLC method and Raman spectroscopy

Dilgin Y, Nisli G// Ege Univ, Fac Sci, Dept Chem, TR-35100 Bornova, Turkey  
*Chem Pharm Bull Tokyo* 2005 **53** (10) 1251  
 Fluorimetric determination of ascorbic acid in vitamin C tablets using methylene blue

Frenich AG, Torres MEH, Vega AB, Vidal JLM, Bolanos PP// Univ Almeria, Dept Hydrogeol & Anal Chem, Almeria, Spain  
*J Agric Food Chem* 2005 **53** (19) 7371  
 Determination of ascorbic acid and carotenoids in food commodities by liquid chromatography with mass spectrometry detection

Good RL, Roupe KA, Fukuda C, Clifton GD, Fariss MW, Davies NM// \*Washington State Univ, USA Univ, Coll Pharm, Dept Pharmaceut Sci, Pullman, Wa 99164, USA  
*J Pharm Biomed Anal* 2005 **39** (1-2) 33  
 Direct high-performance liquid chromatographic analysis of D-tocopheryl acid succinate and derivatives

Karlsen A, Blomhoff R, Gundersen TE// \*Univ Oslo, Inst Basic Med Sci, Dept Nutr Res, POB 1046, NO-0316 Oslo, Norway  
*J Chromatogr B* 2005 **824** (1-2) 132  
 High-throughput analysis of vitamin C in human plasma with the use of HPLC with monolithic column and UV-detection

Osterlie M// Sor-Trondelag Univ Coll, Dept Food Sci, NO-7004 Trondheim, Norway  
*J Chromatogr Sci* 2005 **43** (9) 473  
 Chromatographic determination of the effect of storage on lycopene

Owens JE, Holstege DM, Clifford AJ// \*Univ Calif Davis, Dept Nutr, Davis, Ca 95616, USA  
*J Agric Food Chem* 2005 **53** (19) 7390  
 Quantitation of total folate in whole blood using LC-MS/MS

Rajendran V, Pu YS, Chen BH// \*Fu Jen Catholic Univ, Dept Nutr & Food Sci, Taipei 24205, Taiwan  
*J Chromatogr B* 2005 **824** (1-2) 99  
 An improved HPLC method for determination of carotenoids in human serum

Sikorska E, Gliszczynska-Swiglo A, Khmelinskii I, Sikorski M// Poznan Univ Econ, Fac Commod Sci, Al Niepodleglosci 10, PL-60967 Poznan, Poland  
*J Agric Food Chem* 2005 **53** (18) 6988  
 Synchronous fluorescence spectroscopy of edible vegetable oils. Quantification of tocopherols

Szlyk E, Szydłowska-Czerniak A\*, Kowalczyk-Marzec A// \*Nicholas Copernicus Univ, Fac Chem, PL-87100 Torun, Poland  
*J Agric Food Chem* 2005 **53** (18) 6980  
 NIR spectroscopy and partial least-squares regression for determination of natural  $\alpha$ -tocopherol in vegetable oils

## 7. Trace elements & minerals

Bertram HC, Holdsworth SJ, Whittaker AK, Andersen HJ// Danish Inst Agr Sci, Dept Food Sci, Res Ctr Foulum, POB 50, DK-8830 Tjele, Denmark  
*J Agric Food Chem* 2005 **53** (20) 7814  
 Salt diffusion and distribution in meat studied by <sup>23</sup>Na nuclear magnetic resonance imaging and relaxometry

Diaz TG, Guiberteau A, Lopez Soto MD, Ortiz JM// Univ Extremadura, Dept Anal Chem, Avda Elvas s/n, ES-06071 Badajoz, Spain  
*Food Chem* 2006 **96** (1) 156  
 Determination of copper with 5,5-dimethylcyclohexane-1,2,3-trione 1,2-dioxime 3-thiosemicarbazone in olive oils by adsorptive stripping square wave voltammetry

Dugo G, La Pera L, Bruzzese A, Pellicano TM, Lo Turco V// Univ Messina,

- Dept Organ & Biol Chem, Salita Sperone 31, IT-98166 Messina, Italy  
*Food Control* 2005 **17** (2) 146  
 Concentration of Cd (II), Cu (II), Pb (II), Se (IV) and Zn (II) in cultured sea bass (*Dicentrarchus labrax*) tissues from Tyrrhenian Sea and Sicilian Sea by derivative stripping potentiometry
- Dumont E, De Pauw L, Vanhaecke F, Cornelis R// Ghent Univ, Dept Analyt Chem, Proeftuinstr 86, BE-9000 Gent, Belgium  
*Food Chem* 2006 **95** (4) 684  
 Speciation of Se in *Bertholletia excelsa* (Brazil nut): A hard nut to crack?
- El-Ghawi UM, Al-Sadeq AA, Bejey MM, Alamin MB// Tajara Res Ctr, POB 84462, Tripoli, Libya  
*Biol Tr Elem Res* 2005 **107** (1) 61  
 Determination of selenium in Libyan food items using pseudocyclic instrumental neutron activation analysis
- Fang YJ, Gao ZX\*, Yan SL, Wang HY, Zhou HY// \*Acad Military Medical Science, Institute Hyg & Environm Med, CN-300050 Tianjin, Peoples Rep China  
*Anal Lett* 2005 **38** (11) 1803  
 A dip-and-read test strip for the determination of nitrite in food samples for the field screening
- Kulkarni SD, Acharya R, Nair AGC, Rajurkar NS, Reddy AVR\*\* \*Bhabha Atomic Res Ctr, Radiochem Div, Trombay, IN-400085 Mumbai, India  
*Food Chem* 2006 **95** (4) 699  
 Determination of elemental concentration profiles in tender wheatgrass (*Triticum aestivum* L.) using instrumental neutron activation analysis
- Noda T, Tsuda S, Mori M, Takigawa S, Matsuura-Endo C, Kim SJ, Hashimoto N, Yamauchi H// Nat Agr Res Ctr Hokkaido Region, Dept Upland Agr, Shinsei, Memuro-cho, Kasai-gun, Hokkaido 082 0071, Japan  
*Food Chem* 2006 **95** (4) 632  
 Determination of the phosphorus content in potato starch using an energy-dispersive X-ray fluorescence method
- Olabanji SO, Olubunmi P, Ceccato D, Buoso MC, De Poli M, Moschini G// Ist Nazl Fis Nucl, Lab Nazl Legnaro, IT-35020 Legnaro, Padova, Italy  
*Biol Tr Elem Res* 2005 **107** (2) 181  
 Evaluation of Nigerian animal feeds by particle-induced X-ray emission
- Parra A, Ramon M, Alonso J\*, Lemos SG, Vieira EC, Nogueira ARA// \*Univ Autonoma Barcelona, Dept Quim, Grp Sensors & Biosensors, Edifici Cn, ES-08228 Bellaterra, Spain  
*J Agric Food Chem* 2005 **53** (20) 7644  
 Flow injection potentiometric system for the simultaneous determination of inositol phosphates and phosphate: Phosphorus nutritional evaluation on seeds and grains
- Zucchi OLAD, Moreira S, Salvador MJ, Santos LL// Univ Sao Paulo, Fac Ciencias Farmaceut, Dept Quim & Fis, Av Cafe s/n, BR-14040-903 Ribeirao Preto, Brazil  
*J Agric Food Chem* 2005 **53** (20) 7863  
 Multielement analysis of soft drinks by X-ray fluorescence spectrometry
- Hamed S, Leupold G, Ismail A, Parlar H\*\* \*Tech Univ Munich, Res Ctr Weihenstephan Brewing & Food Qual, DE-85354 Freising Weihenstephan, Germany  
*J Agric Food Chem* 2005 **53** (18) 7156  
 Enantioselective determination of chiral toxaphene congeners in laying hens and eggs using multidimensional high-resolution gas chromatography
- Jin Y, Jang JW, Han CH, Lee MH\*\* \*Seoul Natl Univ, Coll Vet Med, Dept Biochem, Seoul 151 742, South Korea  
*J Agric Food Chem* 2005 **53** (20) 7639  
 Development of ELISA and immunochromatographic assay for the detection of gentamicin
- Kakimoto Y, Naetoko Y, Iwasaki Y, Nakamura S, Tatsuguchi H// Labeling & Consumer Serv Moji, Ctr Food Qual, 1-3-10 Nishikaigan, Moji ku, Kitakyushu, Fukuoka 801 0841, Japan  
*J Food Hyg Soc Jpn* 2005 **46** (4) 153  
 Multiresidue method for determination of pesticides in fruits and vegetables by GC/MS (SCAN) and LC/MS (SIM) (Japanese, English Abstract)
- Kaufmann A, Butcher P// Kantonales Labor Zurich, Postfach, CH-8030 Zurich, Switzerland  
*Rapid Commun Mass Spectrom* 2005 **19** (24) 3694  
 Quantitative liquid chromatography/tandem mass spectrometry determination of chloramphenicol residues in food using sub-2 $\mu$ m particulate high-performance liquid chromatography columns for sensitivity and speed
- Kawasaki Y, Kubota H, Yomota C, Tanamoto K// Natl Inst Hlth Sci, 1-18-1 Kamiyoga, Setagaya ku, Tokyo 158 8501, Japan  
*J Food Hyg Soc Jpn* 2005 **46** (4) 161  
 Determination of sodium chlorite in processed herring roe by ion chromatography with a conductivity detector (Japanese, English Abstract)
- Marin-Huachaca N, Delincee H, Mancini J, Villavicencio ALCH\*\* \*IPEN-CNEN/SP, Ctr Radiat Technol, Av Lineu Prestes 2242, Butanta, BR-05508-910 Sao Paulo, Brazil  
*Meat Sci* 2005 **71** (3) 446  
 Use of the DNA Comet Assay to detect beef meat treated by ionizing radiation
- Mortensen SK, Trier XT\*, Foverskov A, Petersen JHS// \*Danish Inst Food & Vet Res, Morkhoj Bygade 19, DK-2860 Soborg, Denmark  
*J Chromatogr A* 2005 **1091** (1-2) 40  
 Specific determination of 20 primary aromatic amines in aqueous food simulants by liquid chromatography-electrospray ionization-tandem mass spectrometry
- Oh CH, Kwon YK, Jang YM, Lee DS, Park JS// LabFrontier Corp, Inst Res, Gyeonggi 431 836, South Korea  
*Food Sci Biotechnol* 2005 **14** (4) 456  
 Headspace analysis for residual hexane in vegetable oil
- Pellegrini GE, Carpico G, De Sanctis P, Coni E// Ist Super Sanita, Natl Ctr Food Qual & Risks Assessment, Viale Regina Elena 299, IT-00161 Rome, Italy  
*Int J Environ Anal Chem* 2005 **85** (12-13) 927  
 Advantages and limitations of a novel hybrid biosensor for detecting toxic compounds in food
- Vinci F, Guadagnuolo G, Danese V, Salini M, Serpe L, Gallo P\*\* \*Istituto Zooprofilattico Sperimentale Mezzogiorno, via Salute 2, IT-80055 Portici, NA, Italy  
*Rapid Commun Mass Spectrom* 2005 **19** (22) 3349  
 In-house validation of a liquid chromatography/electrospray tandem mass spectrometry method for confirmation of chloramphenicol residues in muscle according to Decision 2002/657/EC
- Wan GH, Cui H\*, Zheng HS, Zhou H, Liu LJ, Yu XF// \*University Science & Technology China, Dept Chem, CN-230026 Hefei, Anhui, Peoples Rep China  
*J Chromatogr B* 2005 **824** (1-2) 57  
 Determination of tetracyclines residues in honey using high-performance liquid chromatography with potassium permanganate-sodium sulfite- $\beta$ -cyclodextrin chemiluminescence detection
- Wang S, Zhang J, Yang ZY, Wang JP, Zhang Y// Tianjin Univ Sci & Technol, Fac Food Engn & Biotechnol, Tianjin Key Lab Food Nutr & Safety, CN-300222 Tianjin, Peoples Rep China  
*J Agric Food Chem* 2005 **53** (19) 7377  
 Development of two enzyme-linked immunosorbent assays for detection of endosulfan residues in agricultural products
- Zuin WG, Montero L, Bauer C, Popp P\*\* \*UFZ, Dept Analyt Chem, Permoserstr 15, DE-04318 Leipzig, Germany  
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## 8. Drug, biocide & processing residues

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 Development and validation of an optical SPR biosensor. Assay for tylosin residues in honey
- Centineo G, Gonzalez EB, Alonso JIG\*, Sanz-Medel A// \*University Oviedo, Fac Chem, Dept Phys & Analyt Chem, Julian Claveria 8, ES-33006 Oviedo, Spain  
*J Mass Spectrom* 2006 **41** (1) 77  
 Isotope dilution SPME GC/MS for the determination of methylmercury in tuna fish samples
- Choma I, Komaniecka I// Marie Curie Sklodowska Univ, Dept Chromatog Methods, M Sklodowska Sq 3, PL-20031 Lublin, Poland  
*J Liq Chromatogr Relat Technol* 2005 **28** (16) 2467  
 Matrix solid-phase dispersion combined with thin-layer chromatography-direct bioautography for determination of enrofloxacin and ciprofloxacin residues in milk
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*J Chromatogr B* 2005 **824** (1-2) 30  
 Determination of nitrofurantol metabolites in poultry muscle and eggs by liquid chromatography-tandem mass spectrometry
- Giorgi M, Cugini I, Meucci V, Bestini S, Giuliani M, Soldani G// Dept Vet Clin, Vle Piagge 2, IT-56124 Pisa, Italy  
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 New HPLC and GC-MS methods for the investigation of cypermethrin in edible portions of fish: Development, validation and comparison

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- Berardo N, Pisacane V, Battilani P, Scandolaro A, Pietri A, Marocco A// Ist Sperimentale Cerealicoltura SOP, Via Stezzano 24, IT-24126 Bergamo, Italy  
*J Agric Food Chem* 2005 **53** (21) 8128  
Rapid detection of kernel rots and mycotoxins in maize by near-infrared reflectance spectroscopy
- Bircan C// Adnan Menderes Univ, Fac Agr, Dept Food Engr, TR-09100 Aydin, Turkey  
*Int J Food Sci Technol* 2005 **40** (9) 929  
The determination of aflatoxins in spices by immunoaffinity column extraction using HPLC
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*Analyst* 2005 **130** (11) 1524  
Application of solid phase microextraction in the determination of paralytic shellfish poisoning toxins
- Dugo G, Vilasi F, La Torre GL, Pellicano TM// Univ Messina, Dept Organ & Biol Chem, Salita Sperone, IT-3198166 Messina, Italy  
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Reverse phase HPLC/DAD determination of biogenic amines as dansyl derivatives in experimental red wines
- Josephs RD, Ulberth F, Van Egmond HP, Emons H// Bureau Int Poids & Mesures, Chim Sect, Pavillon Breteuil, FR-92312 Sevres, France  
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Aflatoxin M<sub>1</sub> in milk powders: Processing, homogeneity and stability testing of certified reference materials
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*Anal Chem* 2005 **77** (19) 6140  
Detection of botulinum neurotoxin A in a spiked milk sample with subtype identification through toxin proteomics
- Monaci L, Palmisano F, Matrella R, Tantillo G// Univ Bari, Dipt Chim, Via Orabona 4, IT-70126 Bari, Italy  
*J Chromatogr A* 2005 **1090** (1-2) 184  
Determination of ochratoxin A at part-per-trillion level in Italian salami by immunoaffinity clean-up and high-performance liquid chromatography with fluorescence detection
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