

## Bibliography of analytical, nutritional and clinical methods

(4 weeks journals. Search completed at 6th Sept. 2006)

### 2. General

- Alomar D, Hodgkinson S, Abarzua D, Fuchslocher R, Alvarado C, Rosales E// Univ Austral Chile, Fac Ciencias Agrarias, Inst Prod Anim, Casilla 567, Valdivia, Chile  
*J Anim Physiol Anim Nutr* 2006 **90** (5-6) 223  
 Nutritional evaluation of commercial dry dog foods by near infrared reflectance spectroscopy  
 Da Silva Torres EAF, Garbelotti ML, Moita Neto JM// Univ Sao Paulo, Sch Publ Hlth, Dept Nutr, Sao Paulo, Brazil  
*Food Chem* 2006 **99** (3) 622  
 The application of hierarchical cluster analysis to the study of the composition of foods  
 Downey G, Kelly JD, Rodriguez CP// Teagasc, Ashtown Food Res Ctr, Ashtown, Dublin 15, Rep Ireland  
*Spectrosc Eur* 2006 **18** (3) 10  
 Food authentication - has near infrared spectroscopy a role?  
 Mentink RL, Hoffman PC\*, Bauman LM// \*Univ Wisconsin, Dept Dairy Sci, Madison, WI 53706, USA  
*J Dairy Sci* 2006 **89** (6) 2320  
 Utility of near-infrared reflectance spectroscopy to predict nutrient composition and *in vitro* digestibility of total mixed rations  
 Rahmatallah S, Li Y, Seton HC, Gregory JS, Aspden RM// \*Univ Aberdeen, Dept Orthopaed, IMS Bldg, Foresterhill, Aberdeen AB25 2ZD, Scotland  
*Eur Food Res Technol* 2006 **222** (3-4) 298  
 Measurement of relaxation times in foodstuffs using a one-sided portable magnetic resonance probe

### 3. Amino acids, proteins & enzymes

- Kovalenko IV, Rippke GR, Hurlburgh CR// Iowa State Univ, Dept Agr & Biosyst Engn, 1551 Food Sci Bldg, Ames, IA 50011, USA  
*J Agric Food Chem* 2006 **54** (10) 3485  
 Determination of amino acid composition of soybeans (*Glycine max*) by near-infrared spectroscopy  
 Losito I, Carbonara T, De Bari MD, Gobbiotti M, Palmisano F, Rizzello CG, Zamboni PG// Univ Bari, Dipt Chim, Via E Orabona 4, IT-70126 Bari, Italy  
*Rapid Commun Mass Spectrom* 2006 **20** (3) 447  
 Identification of peptides in antimicrobial fractions of cheese extracts by electrospray ionization ion trap mass spectrometry coupled to a two-dimensional liquid chromatographic separation  
 Raikos V, Hansen R, Campbell L, Euston SR// \*Heriot-Watt Univ, Sch Life Sci, Dept Biol Sci, Riccarton, Edinburgh EH14 4AS, Scotland  
*Food Chem* 2006 **99** (4) 702  
 Separation and identification of hen egg protein isoforms using SDS-PAGE and 2D gel electrophoresis with MALDI-TOF mass spectrometry  
 Veneri G, Zoccatelli G, Mosconi S, Dalla Pellegrina C, Chignola R, Rizzi C// \*Univ Verona, Fac Sci MM.FF.NN, Dipt Sci & Tecnol, Str Grazie 15, IT-37134 Verona, Italy  
*J Inst Brew* 2006 **112** (1) 25  
 A rapid method for the recovery, quantification and electrophoretic analysis of proteins from beer  
 Vincent D, Wheatley MD, Cramer GR// \*Univ Nevada, Dept Biochem, Reno, NV 89557, USA

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.

### *Electrophoresis* 2006 **27** (9) 1853

Optimization of protein extraction and solubilization for mature grape berry clusters

### 4. Carbohydrates

- De Sa RM, Palmer GH// Heriot Watt Univ, Sch Life Sci, Int Ctr Brewing & Distilling, Edinburgh EH14 4AS, Scotland  
*J Inst Brew* 2006 **112** (1) 9  
 Analysis of β-glucan in single grains of barley and malt using NIR-spectroscopy  
 Ghosh P, Ghosal P, Ray B// \*Univ Burdwan, Dept Chem, Nat Prod Lab, IN-713104 Burdwan, India  
*Indian J Chem Sect B* 2006 **45** (4) 986  
 MALDI-TOF-MS and HPAE-PAD-chromatographic analysis of xyloglucan oligosaccharides generated from *Brassica campestris* meal

### 5. Lipids

- Bondia-Pons I, Morera-Pons S, Castellote AI, Lopez-Sabater MC// \*Univ Barcelona, Fac Farm, Dept Nutr & Bromatol, CeRTA, Avda Joan XXIII s/n, ES-08028 Barcelona, Spain  
*J Chromatogr A* 2006 **1116** (1-2) 204  
 Determination of phospholipid fatty acids in biological samples by solid-phase extraction and fast gas chromatography  
 De la Torre-Carbot K, Jauregui O, Castellote AI, Lamuela-Raventos RM, Covas MI, Casals I, Lopez-Sabater MC// \*Univ Barcelona, Fac Farm, Dept Nutr & Bromatol, CeRTA, Avda Joan XXIII s/n, ES-08028 Barcelona, Spain  
*J Chromatogr A* 2006 **1116** (1-2) 69  
 Rapid high-performance liquid chromatography electro-spray ionization tandem mass spectrometry method for qualitative and quantitative analysis of virgin olive oil phenolic metabolites in human low-density lipoproteins  
 Foster JG, Clapham WM, Fedders JM// USDA/ARS, Appalachian Farming Syst Res Ctr, 1224 Airport Rd, Beaver, WV 25813, USA  
*J Agric Food Chem* 2006 **54** (9) 3186  
 Quantification of fatty acids in forages by near-infrared reflectance spectroscopy  
 Giacomelli LM, Mattea M, Ceballos CD// \*Universidad Nacional Rio Cuarto, Fac Ingn, Dept Tecnol Quim, Ruta Nacl 36 km 601, AR-5804 Cor-doba, Argentina  
*J Am Oil Chem Soc* 2006 **83** (4) 303  
 Analysis and characterization of edible oils by chemometric methods  
 Hug B, Golay PA, Giuffrida F, Dionisi F, Destaillets F// \*Nestle Res Ctr, Vers-chez-Blanc, POB 44, CH-1000 Lausanne 26, Switzerland  
*J Agric Food Chem* 2006 **54** (9) 3199  
 Development of a gas-liquid chromatographic method for the analysis of fatty acid tryptamides in cocoa products  
 Thurnhofer S, Vetter W// \*Univ Hohenheim, Inst Food Chem, Garbenstr 28, DE-70599 Stuttgart, Germany  
*J Agric Food Chem* 2006 **54** (9) 3209  
 Application of ethyl esters and  $d_3$ -methyl esters as internal standards for the gas chromatographic quantification of transesterified fatty acid methyl esters in food

## 6. Vitamins & co-factors

- Castanheira I, Batista E, Valente A, Dias G, Mora M, Pinto L, Costa HS// Natl Inst Hlth Dr Ricardo Jorge, Dept Food Safety & Nutr, Av Padre Cruz, PT-1649-016 Lisbon, Portugal  
*Food Control* 2006 **17** (9) 719  
 Quality assurance of volumetric glassware for the determination of vitamins in food
- Cunha SC, Amaral JS, Fernandes JO, Oliveira MBPP\*// \*Univ Porto, Fac Farm, Serv Bromatol, REQUIMTE, Rua Campo Alegre 823, PT-4100 Oporto, Portugal  
*J Agric Food Chem* 2006 **54** (9) 3351  
 Quantification of tocopherols and tocotrienols in Portuguese olive oils using HPLC with three different detection systems
- Hautem JY, Morel C, Couderc R, Moussa F// \*Univ Paris-Sud 11, Fac Pharm, UMR CNRS 8612, 22 rue JB Clement, FR-922696 Chatenay Malabry, France  
*Clin Chem* 2006 **52** (5) 907  
 Liquid chromatographic determination of B<sub>2</sub> vitamers in human plasma and whole blood
- Jones KS, Bluck LJC, Coward WA// MRC Human Nutr Res, Elsie Widdowson Lab, Fulbourn Rd, Cambridge CB1 9NL, England  
*Rapid Commun Mass Spectrom* 2006 **20** (12) 1894  
 Analysis of isotope ratios in vitamin K<sub>1</sub> (phylloquinone) from human plasma by gas chromatography/mass spectrometry
- Saenger AK, Laha TJ, Bremner DE, Sadrzadeh SMH// Univ Washington Med Ctr, Dept Lab Med, 1959 NW Pacific St, NW 120, Box 357110, Seattle, Wa 98195, USA  
*Am J Clin Pathol* 2006 **125** (6) 914  
 Quantification of serum 25-hydroxyvitamin D<sub>2</sub> and D<sub>3</sub> using HPLC-tandem mass spectrometry and examination of reference intervals for diagnosis of vitamin D deficiency
- Sakamaki N, Nakazato M, Matsumoto H, Hagino K, Yasuda K, Nagayama T// Tokyo Metropolitan Inst Publ Hlth, Tama Branch Inst, 3-16-25 Shibasaki cho, Tokyo 190 0023, Japan  
*J Food Hyg Soc Jpn* 2006 **47** (2) 85  
 Determination of vitamin K in aojiru (green juice) products by HPLC (Japanese, English Abstract)

## 7. Trace elements & minerals

- Izgi B, Gucer S, Jacimovic R// Uludag Univ, Sci & Art Fac, Dept Chem, Gorukle, TR-16059 Bursa, Turkey  
*Food Chem* 2006 **99** (3) 630  
 Determination of selenium in garlic (*Allium sativum*) and onion (*Allium cepa*) by electrothermal atomic absorption spectrometry
- Mester Z, Willie S, Yang L, Sturgeon R, Caruso JA, Fernandez ML, Fodor P, Goldschmidt RJ, Goenaga-Infante H, Lobinski R, Maxwell P, McSheehy S, Polatajko A, Sadi BB, Sanz-Medel A, Scriven C, Szpunar J, Wahlen R, Wolf W// Natl Res Council Canada, Inst Natl Measurement Stand, Ottawa, Ontario, Canada K1A 0R6  
*Anal Bioanal Chem* 2006 **385** (1) 168  
 Certification of a new selenized yeast reference material (SELM-1) for methionine, selenomethionine and total selenium content and its use in an intercomparison exercise for quantifying these analytes
- Muniz-Naveiro O, Dominguez-Gonzalez R, Bermejo-Barrera A, Bermejo-Barrera P\*, Cocho JA, Fraga JM// \*Univ Santiago de Compostela, Fac Chem, Dept Anal Chem Nutr & Bromatol, Avda Ciencias s/n, ES-15782 Santiago de Compostela, Spain  
*Anal Bioanal Chem* 2006 **385** (1) 189  
 Study of the bioavailability of selenium in cow's milk after a supplementation of cow feed with different forms of selenium
- Upadhyay P, Metzger LE\*// \*Univ Minnesota, Dept Food Sci & Nutr, MN-SD Dairy Foods Res Ctr, St Paul, Mn 55108, USA  
*J Dairy Sci* 2006 **89** (6) 1926  
 Utilization of Fourier transform infrared spectroscopy for measurement of organic phosphorus and bound calcium in cheddar cheese

## 8. Drug, biocide & processing residues

- Armbuster W, Lehnert K, Vetter W\*// \*Univ Hohenheim, Inst Food Chem, Dept Food Chem, DE-70593 Stuttgart, Germany  
*Anal Bioanal Chem* 2006 **384** (1) 237  
 Establishing a chromium-reactor design for measuring  $\delta^2\text{H}$  values of solid polyhalogenated compounds using direct elemental analysis and stable isotope ratio mass spectrometry

- Bjorklund E, Sporring S, Wiberg K, Haglund P, Von Hillist C// Lund Univ, Dept Anal Chem, POB 124, SE-22100 Lund, Sweden  
*Trends Anal Chem* 2006 **25** (4) 318  
 New strategies for extraction and clean-up of persistent organic pollutants from food and feed samples using selective pressurized liquid extraction
- Cacho C, Turiel E, Martin-Estebar A, Ayala D, Perez-Conde C\*// \*Univ Complutense Madrid, Fac Ciencias Quim, Dept Quim Analit, Ciudad Univ s/n, ES-28040 Madrid, Spain  
*J Chromatogr A* 2006 **1114** (2) 255  
 Semi-covalent imprinted polymer using propazine methacrylate as template molecule for the clean-up of triazines in soil and vegetable samples
- Chen GY, Smith E, Qin F, Liu LS// USDA/ARS, Eastern Reg Res Ctr, Wyndmoor, Pa 19038, USA  
*J Agric Food Chem* 2006 **54** (9) 3225  
 Time-resolved luminescence screening of antibiotics in tissue matrices without centrifugation and filtration: Spiked recovery studies
- Chu PS, Lopez M, Serfling S, Gieseker C, Reimschuessel R// US/FDA, Ctr Vet Med, 8401 Muirkirk Rd, Laurel, Md 20708, USA  
*J Agric Food Chem* 2006 **54** (9) 3193  
 Determination of 17 $\alpha$ -methyltestosterone in muscle tissues of tilapia, rainbow trout, and salmon using liquid chromatography-tandem mass spectrometry
- De Boer J, Wells DE// Free Univ Amsterdam, Inst Environm Studies, De Boelelaan 1087, NL-1081 HV Amsterdam, The Netherlands  
*Trends Anal Chem* 2006 **25** (4) 364  
 Pitfalls in the analysis of brominated flame retardants in environmental, human and food samples - Including results of three international interlaboratory studies
- Gentili A, Sergi M, Perret D, Marchese S, Curini R, Lisandrini S// Univ La Sapienza Roma, Dipt Chim, Piazzale Aldo Moro 5, PO Box 34, Posta 62, IT-00185 Roma, Italy  
*Rapid Commun Mass Spectrom* 2006 **20** (12) 1845  
 High- and low-resolution mass spectrometry coupled to liquid chromatography as confirmatory methods of anabolic residues in crude meat and infant foods
- Hoogenboom L, Goeyens L, Carbonnelle S, Van Loco J, Beernaert H, Baeyens W, Traag W, Bovee T, Jacobs G, Schoeters G// RIKILT Inst Food Safety, POB 230, NL-6700 AE Wageningen, The Netherlands  
*Trends Anal Chem* 2006 **25** (4) 410  
 The CALUX bioassay: Current status of its application to screening food and feed
- Hormazabal V, Fosse T, Ranheim B// Norwegian Sch Vet Sci, Div Food Safety & Infect Biol, POB 8146, NO-0033 Oslo, Norway  
*J Liq Chromatogr Relat Technol* 2006 **29** (9) 1291  
 A sensitive assay for the determination of meloxicam in swine plasma by liquid chromatography-mass spectrometry
- Ishii R, Horie M, Murayama M, Maitani T// Saitama Prefectural Inst Publ Hlth, 639-1 Kamiokubo, Sakura ku, Saitama 338 0824, Japan  
*J Food Hyg Soc Jpn* 2006 **47** (2) 58  
 Analysis of chloramphenicol in honey and royal jelly by LC/MS/MS (Japanese, English Abstract)
- Nielen MWF, Lasaroms JJP, Mulder PPJ, Van Hende J, Van Rhijn JA, Groot MJ// RIKILT Inst Food Safety, POB 230, NL-6700 AE Wageningen, The Netherlands  
*J Chromatogr B* 2006 **830** (1) 126  
 Multi residue screening of intact testosterone esters and boldenone undecynate in bovine hair using liquid chromatography electrospray tandem mass spectrometry
- Nozal MJ, Bernal JL, Martin MT, Jimenez JJ, Bernal J, Higes M// Univ Valladolid, Fac Sci, Dept Anal Chem, ES-47005 Valladolid, Spain  
*J Chromatogr A* 2006 **1116** (1-2) 102  
 Trace analysis of tiamulin in honey by liquid chromatography-diode array-electrospray ionization mass spectrometry detection
- Petkovska E, Slavescska-Raicki R, Rafajlovska V\*// \*Univ St Cyril & Methodius, Fac Technol & Met, Rudjer Boskovic 16, Skopje 1000, Rep Macedonia  
*Chem Anal* 2006 **51** (2) 275  
 Determination of tetracycline, oxytetracycline and chlortetracycline in milk by TLC and column chromatography using Amberlite XAD-2
- Pirard C, De Pauw E, Focant JF// Univ Liege, Mass Spectrometry Lab, CART, Allee Chim 3, Bat B6c Sart Tilman, BE-4000 Cointe Ougree, Belgium  
*J Chromatogr A* 2006 **1115** (1-2) 125  
 Suitability of tandem-in-time mass spectrometry for polybrominated diphenyl-ether measurement in fish and shellfish samples: Comparison with high resolution mass spectrometry
- Risner CH, Kiser MJ, Dube ME// RJ Reynolds Tobacco Co, Bowman Gray Tech Ctr, Winston Salem, NC 27102, USA  
*J Food Sci* 2006 **71** (3) C179  
 An aqueous high-performance liquid chromatographic procedure for the determination of 5-hydroxymethylfurfural in honey and other sugar-containing materials

Rissato SR, Galhiane MS, De Souza AG, Apon BM// Univ Estadual Paulista, Dept Quim, Av Engn Luiz Edmundo Carrijo Coube s/n, BR-17033-360 Bauru, SP, Brazil

*J Brazil Chem Soc* 2005 **16** (5) 1038

Development of a supercritical fluid extraction method for simultaneous determination of organophosphorus, organohalogen, organonitrogen and pyrethroids pesticides in fruit and vegetables and its comparison with a conventional method by GCECD and GCMS

Van Leeuwen SPJ, Van Cleuvenbergen R, Abalos M, Pasini AL, Eriksson U, Cleemann M, Hajslska J, De Boer J// RIVO-DLO, POB 68, NL-1970 AB IJmuiden, The Netherlands

*Trends Anal Chem* 2006 **25** (4) 397

New certified and candidate certified reference materials for the analysis of PCBs, PCDD/Fs, OCPs and BFRs in the environment and food

Wan ECH, Ho C, Sin DWM, Wong YC// \*HKSAR, Homantin Govt Off, Anal & Advisory Serv, Govt Lab, Hong Kong, Peoples Rep China

*Anal Bioanal Chem* 2006 **385** (1) 181

Detection of residual bacitracin A, colistin A, and colistin B in milk and animal tissues by liquid chromatography tandem mass spectrometry

Xu CL, Peng CF, Hao K, Jin ZY, Yang SQ// Sthn Yangtze Univ, Sch Food Sci & Technol, CN-214036 Wuxi, Peoples Rep China

*Chem Pap Chem Zvesti* 2006 **60** (1) 61

Synthesis and identification of immunogen medroxyprogesterone acetate residues in edible foods and preparation of the antisera

Zhang Y, Dong Y, Ren YP, Zhang Y// Zhejiang Univ, Coll Biosyst Engn & Food Sci, Dept Food Sci & Nutr, CN-310029 Hangzhou, Zhejiang, Peoples Rep China

*J Chromatogr A* 2006 **1116** (1-2) 209

Rapid determination of acrylamide contaminant in conventional fried foods by gas chromatography with electron capture detector

Zhao EC, Han LJ, Jiang SR, Wang QX, Zhou ZQ// \*China Agr Univ, Dept Appl Chem, CN-100094 Beijing, Peoples Rep China

*J Chromatogr A* 2006 **1114** (2) 269

Application of a single-drop microextraction for the analysis of organophosphorus pesticides in juice

Zuin VG, Schellin M, Montero L, Yariwake JH, Augusto F, Popp P// \*UFZ - Ctr Environm Res, Dept Anal Chem, Permoserstr 15, DE-04318 Leipzig, Germany

*J Chromatogr A* 2006 **1114** (2) 180

Comparison of stir bar sorptive extraction and membrane-assisted solvent extraction as enrichment techniques for the determination of pesticide and benzo[a]pyrene residues in Brazilian sugarcane juice

## 9. Toxins/Allergens

Akaki K, Hatano K// Fukuoda City Inst Hyg & Environm, 2-1-34 Jigyohama, Chuo ku, Fukuoka 810 0065, Japan

*J Food Hyg Soc Jpn* 2006 **47** (2) 46

Determination of tetrodotoxin in puffer-fish tissues, and in serum and urine of intoxicated humans by liquid chromatography with tandem mass spectrometry (Japanese, English Abstract)

Aresta A, Vatinno R, Palmisano F, Zambonin CG// \*Univ Bari, Dipt Chim, Via E Orabona 4, IT-70126 Bari, Italy

*J Chromatogr A* 2006 **1115** (1-2) 196

Determination of ochratoxin A in wine at sub ng/mL levels by solid-phase microextraction coupled to liquid chromatography with fluorescence detection

Morishita N, Akiyama E, Arikawa N, Iida T, Tase K, Hamaji M, Hiraoka S, Shiroyanagi R, Kamijou S, Matsumoto T, Takahata Y, Morimatsu F, Toyoda M// Nippon Meat Packers Inc, 3-3 Midorigahara, Tsukuba, Ibaraki 300 2646, Japan

*J Food Hyg Soc Jpn* 2006 **47** (2) 66

Evaluation of immunochemical test kits for food allergens using processed food models (Japanese, English Abstract)

Sapsford KE, Tait CR, Fertig S, Moore MH, Lassman ME, Maragos CA, Shriner-Lake LC// \*Naval Res Lab, Ctr Biomol Sci & Engn, Washington, DC 20375, USA

*Biosens Bioelectron* 2006 **21** (12) 2298

Indirect competitive immunoassay for detection of aflatoxin B<sub>1</sub> in corn and nut products using the array biosensor

Sokolovi M, Impraga B// Croatian Vet Inst, Poultry Ctr, Heinzelova 55, HR-10000 Zagreb, Croatia

*Food Control* 2006 **17** (9) 733

Survey of trichothecene mycotoxins in grains and animal feed in Croatia by thin layer chromatography

Urraca JL, Marazuela MD, Merino ER, Orellana G, Moreno-Bondi MC// \*Univ Complutense Madrid, Fac Chem, Dept Anal Chem, ES-28040 Madrid, Spain

*J Chromatogr A* 2006 **1116** (1-2) 127

Molecularly imprinted polymers with a streamlined mimic for zearalenone analysis

## 10. Additives

Chlup PH, Leiper KA, Stewart GG// Heriot Watt Univ, Int Ctr Brewing & Distilling, Edinburgh EH14 4AS, Scotland

*J Inst Brew* 2006 **112** (1) 3

A method of detection for residual isinglass in filtered and cask-conditioned beers

Jiang H, Somogyi A, Jacobsen NE, Timmermann BN, Gang DR// \*Univ Arizona, Dept Plant Sci & Bio5 Inst, Tucson, Az 85721, USA

*Rapid Commun Mass Spectrom* 2006 **20** (6) 1001

Analysis of curcuminoids by positive and negative electrospray ionization and tandem mass spectrometry

Larrazaabal M, Martinez M, Sanabria L, Leon de Pinto G\*, Herrera J// \*La Univ Zulia, Fac Humanidades & Educat, Ctr Invest Quim Prod Naturales, Apdo 526, Maracaibo, Venezuela

*Food Hydrocolloid* 2006 **20** (6) 908

Structural elucidation of the polysaccharide from *Sterculia apetala* gum by a combination of chemical methods and NMR spectroscopy

Motlagh S, Ravines P\*, Karamallah KA, Ma Q// \*Internat Museum Photograpy & Film, George Eastman Hse, 900 East Ave, Rochester, NY 14618, USA

*Food Hydrocolloid* 2006 **20** (6) 848

The analysis of *Acacia* gums using electrophoresis

Tsuji S, Yoshii K, Tonogai Y// Natl Inst Hlth Sci, 1-18-1 Kamiyoga, Setagaya ku, Tokyo 158 8501, Japan

*J Chromatogr A* 2006 **1110** (1-2) 214

Identification of isomers and subsidiary colors in commercial Fast Green FCF (FD&C Green No. 3, Food Green No. 3) by liquid chromatography mass spectrometry and comparison between amounts of the subsidiary colors by high-performance liquid chromatography and thin-layer chromatography-spectrophotometry

## 11. Flavours & aromas

Achouri A, Boye JI\*, Zamani Y// \*Agric & Agri-Food Canada, Food Res & Dev Ctr, 3600 Casavant Blvd West, St Hyacinthe, Quebec, Canada J2S 8E3

*Food Chem* 2006 **99** (4) 759

Identification of volatile compounds in soymilk using solid-phase micro-extraction-gas chromatography

Barbero GF, Palma M\*, Barroso CG// \*Univ Cadiz, Fac Ciencias, Dept Quim Anal, Grp Invest Quim Anal Vino & Prod Agroalimentari, ES-11510 Cadiz, Spain

*J Agric Food Chem* 2006 **54** (9) 3231

Pressurized liquid extraction of capsaicinoids from peppers

Cai J, Lin P, Zhu X, Su Q// \*Univ Sci & Technol China, Dept Chem, CN-230026 Hefei, Peoples Rep China

*Food Chem* 2006 **99** (2) 401

Comparative analysis of clary sage (*S. sclarea* L.) oil volatiles by GC-FTIR and GC-MS

Ibarz MJ, Ferreira V\*, Hernandez-Orte P, Loscos N, Cacho J// \*Univ Zaragoza, Fac Sci, Dept Anal Chem, Lab Flavor Anal & Enol, ES-50009 Zaragoza, Spain

*J Chromatogr A* 2006 **1116** (1-2) 217

Optimization and evaluation of a procedure for the gas chromatographic-mass spectrometric analysis of the aromas generated by fast acid hydrolysis of flavor precursors extracted from grapes

Impellizzeri J, Lin JM// \*Firmenich Inc, POB 5880, Princeton, NJ 08543, USA

*J Agric Food Chem* 2006 **54** (9) 3204

A simple high-performance liquid chromatography method for the determination of throat-burning oleocanthal with probated antiinflammatory activity in extra virgin olive oils

Kim MR, El-Aty AMA, Kim IS, Shim JH// \*Chonnam Natl Univ, Coll Agr & Life Sci, Inst Agr Sci & Technol, Nat Prod Chem Lab, Kwangju 500 757, South Korea

*J Chromatogr A* 2006 **1116** (1-2) 259

Determination of volatile flavor components in danggui cultivars by solvent free injection and hydrodistillation followed by gas chromatographic-mass spectrometric analysis

Ledauphin J, Barillier D, Beljean-Leymarie M// Univ Caen, ERPCB, IUT UFR Sci, EA 3914, Basse Normandie, 6 Blvd Marechal Junin, FR-14032 Caen, France

*J Chromatogr A* 2006 **1115** (1-2) 225

- Gas chromatographic quantification of aliphatic aldehydes in freshly distilled calvados and cognac using 3-methylbenzothiazolin-2-one hydrazone as derivative agent
- Lorenzo U, Zalacain A, Alonso GL, Salinas R// \*Univ Castilla La Mancha, ETSI Agron, Campus Univ, ES-02071 Albacete, Spain  
*J Chromatogr A* 2006 **1114** (2) 250
- Non-destructive method to determine halophenols and haloanisoles in cork stoppers by headspace sorptive extraction
- Perez-Silva A, Odoux E, Brat P, Ribeyre F, Rodriguez-Jimenes G, Robles-Olvera V, Garcia-Alvarado MA, Gunata Z// \*Univ Montpellier II, UMR Ingn Reactions Biol & Bioprod, Pl E Bataillon, FR-34095 Montpellier 5, France  
*Food Chem* 2006 **99** (4) 728
- GC-MS and GC-olfactometry analysis of aroma compounds in a representative organic aroma extract from cured vanilla (*Vanilla planifolia* G. Jackson) beans
- Pozo-Bayon MA, Guichard E, Cayot N// \*INRA/ENESAD, UMR-FLAVIC, 17 rue Sully, BP 86510, Dijon, France  
*Food Chem* 2006 **99** (2) 416
- Feasibility and application of solvent assisted flavour evaporation and standard addition method to quantify the aroma compounds in flavoured baked matrices
- Raj PN, Prakash M\*, Bhat KK// \*Cent Food Technol Res Inst, Dept Sensory Sci, IN-570020 Mysore, India  
*J Sens Stud* 2006 **21** (3) 322
- Quality assessment of oil blends by electronic nose technique and sensory methods
- Rocha SM, Coutinho P, Barros A, Delgadillo I, Coimbra MA// Univ Aveiro, Dept Quim, PT-3810-193 Aveiro, Portugal  
*J Chromatogr A* 2006 **1114** (2) 188
- Rapid tool for distinction of wines based on the global volatile signature
- Ventanas S, Martin D, Estevez M, Ruiz J// Fac Vet UEX, Food Sci, Campus Univ s/n, ES-10071 Caceres, Spain  
*Food Chem* 2006 **99** (4) 842
- Analysis of volatile nitrosamines from a model system using SPME-DID at different temperatures and times of extraction
- An automatic flow injection analysis procedure for photometric determination of ethanol in red wine without using a chromogenic reagent
- Cao J, Chen GH\*, Du YS, Hou FF, Tian YL// \*Agr Univ Hebei, Coll Life Sci, CN-071001 Baoding, Peoples Rep China  
*J Liq Chromatogr Relat Technol* 2006 **29** (10) 1457
- Determination of dissociation constants of resveratrol and polydatin by capillary zone electrophoresis
- Davis BD, Needs PW, Kroon PA, Brodbelt JS// \*Univ Texas Austin, Dept Chem & Biochem, 1 Univ Station A5300, Austin, Tx 78712, USA  
*J Mass Spectrom* 2006 **41** (7) 911
- Identification of isomeric flavonoid glucuronides in urine and plasma by metal complexation and LC-ESI-MS/MS
- De Rijke E, Ruisch BJ, Bouter N, Konig T// \*Quest Int, Dept Anal Res & Dev, Huizerstraatweg 28, NL-1411 GP Naarden, The Netherlands  
*Mol Nutr Food Res* 2006 **50** (4-5) 351
- Liquid chromatography with accurate mass measurement on a triple quadrupole mass-spectrometer for the identification and quantification of N-lactoyl ethanolamine in wine
- Ferruzzi MG, Green RJ// Purdue Univ, Dept Food Sci, 745 Agr Mall Dr, West Lafayette, In 47907, USA  
*Food Chem* 2006 **99** (3) 484
- Analysis of catechins from milk-tea beverages by enzyme assisted extraction followed by high performance liquid chromatography
- Gnoatto SCB, Schenkel EP, Bassani VL// \*UFRGS, Prog Pos Grad Ciencias Farm, Av Ipiranga 2752, BR-90610-000 Porto Alegre, RS, Brazil  
*J Brazil Chem Soc* 2005 **16** (4) 723
- HPLC method to assay total saponins in *Ilex paraguariensis* aqueous extract
- Manthey JA// USDA/ARS, Citrus & Subtrop Prod Lab, 600 Ave Sth NW, Winter Haven, FL 33881, USA  
*J Agric Food Chem* 2006 **54** (9) 3215
- Fourier transform infrared spectroscopic analysis of the polymethoxylated flavone content of orange oil residues
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