

Bibliography of analytical, nutritional and clinical methods

(3 weeks journals. Search completed at 9th Aug. 2006)

1. Books, reviews & symposia

- Gratacos-Cubarsi M, Castellari M*, Valero A, Garcia-Regueiro JA// *IRTA, CTC, Food Chem Unit, Granja Camps i Armet s/n, ES-17121 Girona, Spain
J Chromatogr B 2006 **834** (1-2) 14
 Hair analysis for veterinary drug monitoring in livestock production
- Mato I, Huidobro JF*, Simal-Lozano J, Sancho MT// *Univ Santiago de Compostela, Fac Farm, Dept Quim Anal Nutr & Bromatol, Area Nutr & Bromatol, ES-15782 Santiago de Compostela, Spain
Crit Rev Anal Chem 2006 **36** (1) 3
 Analytical methods for the determination of organic acids in honey

2. General

- Phillips KM, Patterson KY, Rasor AS, Exler J, Haytowitz DB, Holden JM, Pehrsson PR// Virginia Polytech Inst & State Univ, Biochem Dept 0308, Blacksburg, Va 24061, USA
Anal Bioanal Chem 2006 **384** (4) 1341
 Quality-control materials in the USDA National Food and Nutrient Analysis Program (NIFNAP)

4. Carbohydrates

- Chough SH, Kim KS, Hyung KW, Cho HI, Park HR, Choi OJ, Song SH, Rogers KR// Chonnam Natl Univ, Dept Chem Engn, Kwangju 500 757, South Korea
Sensor Actuator B-Chem 2006 **114** (2) 573
 Identification of botanical origins of starches using a glucose biosensor and amyloglucosidase
- Liu YD, Ying Y*, Yu HY, Fu XP// *Zhejiang Univ, Coll Biosyst Engn & Food Sci, 268 Kaixuan Rd, CN-310029 Hangzhou, Peoples Rep China
J Agric Food Chem 2006 **54** (8) 2810
 Comparison of the HPLC method and FT-NIR analysis for quantification of glucose, fructose, and sucrose in intact apple fruits

5. Lipids

- Dugo P, Kumm T, Fazio A, Dugo G, Mondello L// *Univ Messina, Fac Farm, Dipt Farmacochim, Viale Annunziata, IT-98168 Messina, Italy
J Sep Sci 2006 **29** (4) 567
 Determination of beef tallow in lard through a multidimensional off-line non-aqueous reversed phase-argentation LC method coupled to mass spectrometry
- Guimet F, Boque R, Ferre J// Univ Rovira & Virgili, Dept Anal Chem & Organ Chem, C/ Marcelli Domingo s/n, ES-43007 Tarragona, Spain
Chemometr Intell Lab Syst 2006 **81** (1) 94
 Application of non-negative matrix factorization combined with Fisher's linear discriminant analysis for classification of olive oil excitation-emission fluorescence spectra
- Hickey H, MacMillan B, Newling B, Ramesh M, Van Eijck P, Balcom B// *Univ New Brunswick, Dept Phys, MRI Ctr, 8 Bailey Dr, Fredericton, New Brunswick, Canada E3B 5A3

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.

Food Res Int

2006 **39** (5) 612
 Magnetic resonance relaxation measurements to determine oil and water content in fried foods

Selvaggini R, Servili M*, Urbani S, Esposto S, Taticchi A, Montedoro G// *Univ Perugia, Sez Tecnol Bioteecnol Alimenti, Dipt Sci Economico Estimative & Alimenti, IT-06126 Perugia, Italy
J Agric Food Chem 2006 **54** (8) 2832

Evaluation of phenolic compounds in virgin olive oil by direct injection in high-performance liquid chromatography with fluorometric detection

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Carkeet C, Dueker SR, Lango J, Buchholz BA, Miller JW, Green R, Hammock BD, Roth JR, Anderson PJ// *Univ Calif Davis, Microbiol Sect, Davis, Ca 95611, USA
Proc Natl Acad Sci U S A 2006 **103** (15) 5694

Human vitamin B₁₂ absorption measurement by accelerator mass spectrometry using specifically labeled ¹⁴C-cobalamin

Luo XB, Chen B, Ding L, Tang F, Yao SZ// *Hunan Univ, State Key Lab Chemo Biosensing & Chemometr, CN-410082 Changsha, Peoples Rep China
Anal Chim Acta 2006 **562** (2) 185
 HPLC-ESI-MS analysis of vitamin B₁₂ in food products and in multivitamins-mineral tablets

Ocana AB, De los Angeles M, Trevino PO// Natl Autonomous Univ Mexico, Fac Quim, Lab Metrol, MX-04510 Mexico City, DF, Mexico
Accredit Qual Assur 2006 **11** (1-2) 63

Uncertainty and traceability in an assay method (ascorbic acid in juices)

Paixao TRLC, Lowinsohn D, Bertotti M// *Univ Sao Paulo, Inst Quim, BR-05508-900 Sao Paulo, SP, Brazil
J Agric Food Chem 2006 **54** (8) 3072

Use of an electrochemically etched platinum microelectrode for ascorbic acid mapping in oranges

Romeu-Nadal M, Morera-Pons S, Castellote AI, Lopez-Sabater MC// *Univ Barcelona, Fac Farm, Dept Nutr & Bromatol, Ctr Referencia Tecnol Aliments, ES-08028 Barcelona, Spain
J Chromatogr A 2006 **1114** (1) 132

Determination of γ - and α -tocopherols in human milk by a direct high-performance liquid chromatographic method with UV-vis detection and comparison with evaporative light scattering detection

Smith DEC, Kok RM, Teerlink T, Jakobs C, Smulders YM// *VU Univ Med Ctr, Dept Internal Med, ICA-R-VU, POB 7057, NL-1007 MB Amsterdam, The Netherlands
Clin Chem Lab Med 2006 **44** (4) 450

Quantitative determination of erythrocyte folate vitamer distribution by liquid chromatography-tandem mass spectrometry

7. Trace elements & minerals

Chandra GP, Seshaiah K*, Rao YK, Wang MC// *Sri Venkateswara Univ, Dept Chem, Div Anal Chem, IN-517502 Tirupati, India
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Solid phase extraction of Cd, Cu, and Ni from leafy vegetables and plant leaves using amberlite XAD-2 functionalized with 2-hydroxy-acetophenone-

- thiosemicarbazone (HAPTSC) and determination by inductively coupled plasma atomic emission spectroscopy
Da Silva EGP, Santos ACD, Costa ACS, Fortunato DMD, Jose NM, Korn MGA, Dos Santos WNL, Ferreira SLC// *Univ Fed Bahia, Inst Quim, Campus Univ Ondina, BR-40170-290 Salvador, BA, Brazil
Microchem J 2006 **82** (2) 159
- Determination of manganese and zinc in powdered chocolate samples by slurry sampling using sequential multi-element flame atomic absorption spectrometry
De Amorim FV, Bof C, Franco MB, Da Silva JBB, Nascentes CC// *Univ Fed Minas Gerais, ICEX, Dept Quim, POB 702, BR-31907-260 Belo Horizonte , MG, Brazil
Microchem J 2006 **82** (2) 168
- Comparative study of conventional and multivariate methods for aluminum determination in soft drinks by graphite furnace atomic absorption spectrometry
Dias VMC, Cardoso ASB// Fund Ciencia & Tecnol-CIENTEC, 675 Rua Washington Luiz, BR-90010-460 Porto Alegre, RS, Brazil.
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- The determination of lead in sugar and sweets without digestion by electrothermal atomic absorption spectrometry (ETAAS) with a rhodium chemical modifier
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- Acid extraction and cloud point preconcentration as sample preparation strategies for cobalt determination in biological materials by thermospray flame furnace atomic absorption spectrometry
Haouet MN, Chessa G, Fioroni L, Galarini R// *Ist Zooprofilattico Sperimentale Umbria & Marche, Via G Salvemini, IT-10126 Turin, Italy
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- Estimation of uncertainty for the determination of mercury in food by CVAAS
Haouet MN, Altissimi MS, Framboas M, Galarini R// *Address as above
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Ake M, Traore HI, Malan AK// UFR Sci Pharmaceut & Biol, Lab Chim Anal, BP V34, Abidjan 01, Cote Ivoire
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- Liquid chromatographic determination of benzylpenicillin residues in milk (French, English Abstract)
Campillo N, Penalver R, Aguinaga N, Hernandez-Cordoba M// *Univ Murcia, Fac Chem, Dept Anal Chem, ES-30071 Murcia, Spain
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- Solid-phase microextraction and gas chromatography with atomic emission detection for multiresidue determination of pesticides in honey
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Accredit Qual Assur 2006 **11** (1-2) 44
- Determination of concentration levels of anticoccidials in eggs due to the presence of low levels of those compounds in feed for laying hens caused by carryover at the feeding mill
Diaz TG, Guiberteau A, Soto MDL, Ortiz JM// Univ Extremadura, Dept Anal Chem, Av Elvas s/n, ES-06071 Badajoz, Spain
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- Determination of dimethoate in olive oil by adsorptive stripping square-wave voltammetry
Galera MM, Garcia MDG, Valverde RS// Univ Almeria, Fac Expt Sci, Dept Anal Chem, Almeria, Spain
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- Determination of nine pyrethroid insecticides by high-performance liquid chromatography with post-column photoderivatization and detection based on acetonitrile chemiluminescence
Gokmen V, Senyuva HZ// Hacettepe Univ, Dept Food Engn, TR-06532 Ankara, Turkey
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- Improved method for the determination of hydroxymethylfurfural in baby foods using liquid chromatography-mass spectrometry
Heller DN, Smith ML, Chiesa OA// FDA Ctr Vet Med, Off Res, 8401 Muirkirk Rd, Laurel, Md 20708, USA
Rapid Commun Mass Spectrom 2006 **20** (2) 321
- Detection of penicillin residues in bovine oral fluid (saliva) by liquid chromatography/tandem mass spectrometry (Letter)
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Huet AC, Charlier C, Tittlemier SA, Singh G, Benrejeb S, Delahaut P// *Lab Hormonal Anim, Ctr Econ Rurale, rue Pt Jour 8, BE-6900 Marloie, Belgium
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- Simultaneous determination of (fluoro)quinolone antibiotics in kidney, marine products, eggs, and muscle by enzyme-linked immunosorbent assay (ELISA)
Pang GF, Liu YM, Fan CL, Zhang JJ, Cao YZ, Li XM, Li ZY, Wu YP, Guo TT// Qinhuangdao Entry Exit Inspect & Quarantine Bureau, 39 Haibin Rd, CN-066002 Qinhuangdao, Hebei, Peoples Rep China
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- Simultaneous determination of four coccidiostats in eggs and broiler meat: Validation of an LC-MS/MS method
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Accredit Qual Assur 2006 **11** (1-2) 38
- Dioxin analysis in feed: Cell-based assay *versus* mass spectrometry method
Shimoyama Y, Ukai M, Nakamura H// Muroran Inst Technol, Dept Mat Sci & Engn, Muroran, Hokkaido 050 858, Japan
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- ESR detection of wheat flour before and after irradiation
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Accredit Qual Assur 2006 **11** (1-2) 58
- Evaluation of the limit of performance of an analytical method based on a statistical calculation of its critical concentrations according to ISO standard 11843: Application to routine control of banned veterinary drug residues in food according to European Decision 657/2002/EC
Wang J, Leung D, Lenz SP// Canadian Food Inspect Agcy, Calgary Lab, 3650 36th St NW, Calgary, Alberta, Canada T2L 2L1
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- Determination of five macrolide antibiotic residues in raw milk using liquid chromatography-electrospray ionization tandem mass spectrometry
Yordanov ND, Pachova Z// Bulgarian Acad Sci, Inst Catalysis, Lab EPR, BU-1113 Sofia, Bulgaria
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- Gamma-irradiated dry fruits - An example of a wide variety of long-time dependent EPR spectra
Calaresu G, Piras P, Carta G, Galarini R, Chessa G// *Ist Zooprofilattico Sperimentale Sardagna, Via Ducc Abruzzi 8, IT-07100 Sassari, Italy
Accredit Qual Assur 2006 **11** (1-2) 10
- Estimation of measurement uncertainty for the determination of aflatoxin M₁ in milk using immunoaffinity clean-up procedures
Kondo K, Watanabe A, Iwanaga Y, Abe I, Tanaka H, Nagaoka MH, Akiyama H, Maitani T// Natl Inst Hlth Sci, Div Foods, Kamiyoga 1-18-1, Tokyo 158 8501, Japan
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8. Drug, biocide & processing residues

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- Determination of dimethoate in olive oil by adsorptive stripping square-wave voltammetry

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- Analysis of agaritine in mushrooms and in agaritine-administered mice using liquid chromatography-tandem mass spectrometry
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- Gas chromatography-mass spectrometry determination of trichothecene mycotoxins in commercial corn harvested in the state of Sao Paulo, Brazil
Mohamed R, Gremaud E, Richoz-Payot J, Tabet JC, Guy PA*// *Nestec Ltd, Nestle Res Ctr, Dept Qual & Safety Assurance, Vers-chez-les-Blanc, POB 44, CH-1000 Lausanne 26, Switzerland
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- Quantitative determination of five ergot alkaloids in rye flour by liquid chromatography-electrospray ionisation tandem mass spectrometry
Osnaya LG, Del Castillo JMS*, Cortes JCM, Vinuesa JM// *Univ Valencia, Fac Pharm, Lab Food Chem & Toxicol, Av Vicent Andres Estelles s/n, ES-46100 Burjassot, Spain
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- Extraction and analysis of ochratoxin A in bread using pressurised liquid extraction and liquid chromatography
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Anal Chim Acta 2006 **563** (1-2) 204
- Headspace-SPME applied to varietal volatile components evolution during *Vitis vinifera* L. cv. 'Baga' ripening
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- Combining mass spectrometry based electronic nose, visible-near infrared spectroscopy and chemometrics to assess the sensory properties of Australian Riesling wines
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Hattori S, Takagaki H, Fujimori T// Soda Aromatic Co Ltd, Anal Res Dept, 1573-4 Funakata, Noda, Chiba 270 0233, Japan
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- Identification of volatile compounds which enhance odor notes in Japanese green tea using the OASIS (original aroma simultaneously input to the sniffing port) method
Jung MJ, Shin YJ, Oh SY, Kim NS, Kim K, Lee DS*// *Seoul Womens Univ, Dept Chem, Seoul 139 774, South Korea
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- Microwave- and ultrasound-assisted extraction of vanillin and its quantification by high-performance liquid chromatography in *Vanilla planifolia*
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- Multivariate optimization and HS-SPME/GC-MS analysis of VOCs in red, yellow and purple varieties of *Capsicum chinense* sp peppers
Stark T, Justus H, Hofmann T*// *Univ Munster, Inst Lebensmittel-Chem, Corrensstr 45, DE-48149 Munster, Germany
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- Quantitative analysis of *N*-phenylpropenoyl-L-amino acids in roasted coffee and cocoa powder by means of a stable isotope dilution assay
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- Flavan-3-ol compositional changes in grape berries (*Vitis vinifera* L. cv Cabernet Franc) before veraison, using two complementary analytical approaches, HPLC reversed phase and histochemistry
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- Quantitative gas chromatography-olfactometry and chemical quantitative study of the aroma of four Madeira wines
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- Microwave- and ultrasound-assisted extraction of vanillin and its quantification by high-performance liquid chromatography in *Vanilla planifolia*
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