

Bibliography of analytical, nutritional and clinical methods

(4 weeks journals. Search completed at 27th Dec. 2006)

1. Reviews

Biely P, Puchart V// Slovak Acad Sci, Inst Chem, Dubravská cesta 9, SK-84538 Bratislava, Slovakia

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Recent progress in the assays of xylanolytic enzymes

Dumont E, Vanhaecke F, Cornelis R// Univ Ghent, Dept Anal Chem, Proeftuinst 86, BE-9000 Ghent, Belgium

Anal Bioanal Chem 2006 **385** (7) 1304

Selenium speciation from food source to metabolites: A critical review

Flamini R, Panighel A// Ist Sperimentale Vitocolturara, CRA, Viale XXVIII Aprile 26, IT-31015 Conegliano, TV, Italy

Mass Spectrom Rev 2006 **25** (5) 741

Mass spectrometry in grape and wine chemistry. Part II: The consumer protection

Hart GR, Furniss JL*, Laurie D, Durham SK// *Immunodiagnostic Systems Ltd, Boldon NE35 9PD, Tyne & Wear, England

Clin Lab 2006 **52** (7-8) 335

Measurement of vitamin D status: Background, clinical use, and methodologies

Jelen HH// August Cieszkowski Agr Univ, Dept Food Sci & Nutr, Poznan, Poland

J Chromatogr Sci 2006 **44** (7) 399

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McCleary BV, Charnock SJ, Rossiter PC, O'Shea MF, Power AM, Lloyd RM// Megazyme Int Ireland Ltd, Bray Business Pk, Sthn Cross Rd, Bray, Co Wicklow, Ireland

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Muller A, Steinhart H*// *University Hamburg, Institute Biochemistry & Food Chemistry, Department Food Chem, Grindelallee 117, DE-20146 Hamburg, Germany

Food Chem 2007 **101** (3) 1136

Recent developments in instrumental analysis for food quality

Plutowska B, Wardencki W*// *Technical University Gdansk, Chemistry Faculty, Department Anal Chem, ul Narutowicza 11/12, PL-80952 Gdansk Wrzeszcz, Poland

Food Chem 2007 **101** (2) 845

Aromagrams - Aromatic profiles in the appreciation of food quality

3. Amino acids, proteins & enzymes

Akerstedt M, Björck L, Waller KP, Sternesjö A*// *Swedish Univ Agr Sci, Dept Food Sci, POB 7051, SE-75007 Uppsala, Sweden

J Dairy Res 2006 **73** (3) 299

Biosensor assay for determination of haptoglobin in bovine milk

Castro-Rubio A, Castro-Rubio F, Garcia MC, Marina ML*// *Univ Alcalá, Fac Quim, Dept Quim Anal, Ctra Madrid-Barcelona km 33.600, ES-28871 Alcalá de Henares, Madrid, Spain

Food Chem 2007 **100** (3) 948

Determination of soybean proteins in soybean-wheat and soybean-rice commercial products by perfusion reversed-phase high-performance liquid chromatography

García-Villalba R, Cortacero-Ramírez S, Segura-Carretero A, Fernández-Gutiérrez A// Grp Cervezas Alhambra SL, Res Labs, Avda Murcia 1, ES-18010 Granada, Spain

J Agric Food Chem 2006 **54** (18) 6713

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Indyk HE, McGrail IJ, Watene GA, Filonzi EL// Fonterra Waitoa R&D, PO Box 7, Waitoa, New Zealand

Food Chem 2007 **101** (2) 838

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Oneca M, Ortigosa M, Irigoyen A, Torre P// Univ Publ Navarra, Dept Ciencias Medio Natural, Area Nutr & Bromatol, Campus Arrosadia s/n, ES-31006 Pamplona, Navarra, Spain

Food Chem 2007 **100** (4) 1602

Proteolytic activity of some *Lactobacillus paracasei* strains in a model ovine-milk curd system: Determination of free amino acids by RP-HPLC

Piraino P, Upadhyay VK, Rossano R, Riccio P, Parente E, Kelly AL, McSweeney PLH*// *Univ Coll Cork, Dept Food & Nutr Sci, Cork, Rep Ireland

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Use of mass spectrometry to characterize proteolysis in cheese

Wang Q, Tolkach A, Kulozik U// Tech Univ Munich, Food Proc Engr & Dairy Technol, DE-85354 Freising-Weihenstephan, Germany

J Agric Food Chem 2006 **54** (18) 6501

Quantitative assessment of thermal denaturation of bovine α -lactalbumin via low-intensity ultrasound, HPLC, and DSC

Wedholm A, Hallen E, Larsen LB, Lindmark-Mansson H, Karlsson AH, Allmere T// Swedish Univ Agr Sci, Dept Food Sci, SE-75007 Uppsala, Sweden

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Xu X, Singh TK*, Hillier AJ// *Food Sci Australia, 671 Sneydes Rd, Werribee, Vic 3030, Australia

Aust J Dairy Technol 2006 **61** (2) 228

An HPLC assay for the determination of ACE inhibitory activity of food protein derived peptides

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Al Eid SM// King Faisal Univ, Coll Agr & Food Sci, POB 420, SA-31982 Al Hasa, Saudi Arabia

Int J Food Sci Nutr 2006 **57** (1-2) 83

Chromatographic separation of fructose from date syrup

Cocciardi RA, Ismail AA*, Wang Y, Sedman J// *McGill Univ, Dept Food Sci & Agr Chem, 21 111 Lakeshore Rd, Ste Anne de Bellevue, Quebec, Canada H9X 2V9

J Agric Food Chem 2006 **54** (18) 6475

Heterospectral two-dimensional correlation spectroscopy of mid-infrared and Fourier self-deconvolved near-infrared spectra of sugar solutions

Furniss C, Goldson A, Aliwan F, Chanliaud E, Juge N*// *Inst Food Res, Norwich Res Pk, Norwich NR4 7UA, England

J Sci Food Agric 2006 **86** (11) 1737

Quantification of xylanase inhibitors by immunodetection: The way forward?

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 Reviews; 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.

Huang GL, Zhang HC, Wang PG*// *Shandong Univ, Sch Life Sci, CN-250100 Jinan, Peoples Rep China

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Kelly JD, Petisco C, Downey G*// *Teagasc, Ctr Food Res, Dublin 15, Rep Ireland

J Agric Food Chem 2006 **54** (17) 6166

Application of Fourier transform midinfrared spectroscopy to the discrimination between Irish artisanal honey and such honey adulterated with various sugar syrups

Marques C, D'Auria L, Cani PD, Baccelli C, Rozenberg R, Ruibal-Mendieta NL, Petitjean G, Delacroix DL, Quetin-Leclercq J, Habib-Jiwan JL, Meurens M, Delzenne NM*// *Univ Catholique Louvain, Unite Pharmacocinetique Metabolisme Nutr Toxicol, Ave E Mounier 73, BE-1200 Brussels, Belgium

Food Chem 2007 **100** (3) 1265

Comparison of glycemic index of spelt and wheat bread in human volunteers

Vieira IGP, Mendes FNP, Gallao MI, De Brito ES*// *Embrapa Trop Agroind, R Dra Sara Mesquita 2270, BR-60511-110 Fortaleza, CE, Brazil

Food Chem 2007 **101** (1) 70

NMR study of galactomannans from seeds of mesquite tree (*Prosopis juliflora* (Sw) DC)

Yin JF, Yang GL*, Wang SM, Chen Y// *Chinese Acad Sci, Inst Chem, Lab Anal Chem Life Sci, Beijing Natl Lab Mol Sci, CN-100080 Beijing, Peoples Rep China

Talanta 2006 **70** (1) 208

Purification and determination of stachyose in Chinese artichoke (*Stachys sieboldii* Miq.) by high-performance liquid chromatography with evaporative light scattering detection

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Farhoosh R, Moosavi SMR// Ferdowsi Univ Mashhad, Fac Agr, Food Sci & Technol Dept, POB 91775-1163, Mashhad, Iran

J Food Lipids 2006 **13** (3) 298

Determination of carbonyl value in rancid oils: A critical reconsideration

Giuffrida D, Salvo F, Salvo A, Pera LL, Dugo G// Univ Messina, Fac Sci, Dpt Chim Organ & Biol, Contrada Papardo, Salita Sperone 31, IT-98166 Messina, Italy

Food Chem 2007 **101** (2) 833

Pigments composition in monovarietal virgin olive oils from various Sicilian olive varieties

Jimenez MS, Velarte R, Castillo JR// Univ Zaragoza, Dept Anal Chem, Anal Spectrosc & Sens Grp, Pedro Cerbuna 12, ES-50009 Zaragoza, Spain

Food Chem 2007 **100** (1) 8

Direct determination of phenolic compounds and phospholipids in virgin olive oil by micellar liquid chromatography

Mateos R, Garcia-Mesa JA*// *IFAPA, CIFA Venta Llano, Ctra Bailen Motril km 18.5, ES-23620 Mengibar, Jaen, Spain

Anal Bioanal Chem 2006 **385** (7) 1247

Rapid and quantitative extraction method for the determination of chlorophylls and carotenoids in olive oil by high-performance liquid chromatography

Pla M, Hernandez P, Arino B, Ramirez JA, Diaz I// Univ Politecn Valencia, Dept Ciencia Anim, Camino de Vera 14, ES-46022 Valencia, Spain

Food Chem 2007 **100** (1) 165

Prediction of fatty acid content in rabbit meat and discrimination between conventional and organic production systems by NIRS methodology

Priego-Capote F, Ruiz-Jimenez J, Luque de Castro MD*// *Univ Cordoba, Dept Anal Chem, Annex Marie Curie Bldg C-3, Campus Rabanales, ES-14071 Cordoba, Spain

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Identification and quantification of *trans* fatty acids in bakery products by gas chromatography-mass spectrometry after focused microwave Soxhlet extraction

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Otlés S, Cagindi O// Ege Univ, Fac Engn, Food Engn Dept, TR-35100 Bornova, Izmir, Turkey

Food Chem 2007 **100** (3) 1220

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Reto M, Figueira ME, Filipe HM, Almeida CMM*// *Univ Lisboa, Fac Farm, Unidade Farmacol & Farmacotoxicol, Av Forcas Armadas, PT-1600-083 Lisbon, Portugal

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Analysis of vitamin K in green tea leafs and infusions by SPME-GC-FID

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J Agric Food Chem 2006 **54** (17) 6159

Technique for rapid, small-scale analysis of vitamin C levels in fruit and application to a tomato mutant collection

Wu T, Guan Y, Ye J*// *East China Normal Univ, Dept Chem, CN-200062 Shanghai, Peoples Rep China

Food Chem 2007 **100** (4) 1573

Determination of flavonoids and ascorbic acid in grapefruit peel and juice by capillary electrophoresis with electrochemical detection

7. Trace elements & minerals

Araujo RGO, Dias FDS, Macedo SM, Dos Santos WNL, Ferreira SLC*// *Univ Fed Bahia, Inst Quim, Nucl Excel Quim Anal Bahia, Campus Univ Ondina, BR-40170-290 Salvador, Bahia, Brazil

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Food Chem 2007 **101** (2) 579

Analytical procedure for total mercury determination in fishes and shrimps by chronopotentiometric stripping analysis at gold film electrodes after microwave digestion

Bavili Tabrizi A// Tabriz Univ Med Sci, Fac Pharm, Dept Med Chem, Tabriz, Iran

Food Chem 2007 **100** (4) 1698

Cloud point extraction and spectrophotometric determination of aluminium and zinc in foodstuffs and water samples

Dos Santos CR, Rodrigues RS, Silva CS, Nascimento ES// Univ Sao Paulo, Fac Pharmaceut Sci, Dept Clin & Toxicol Anal, Sao Paulo, Brazil

J Radioanal Nucl Chem 2006 **269** (2) 481

Determination of lead in whole blood by electrothermal atomic absorption spectrometry using Zeeman correction and sample stability

He D, Zhang Z*, Huang Y, Hu Y// *SW Normal Univ, Inst Anal Sci, Key Lab Analytical Chemistry Chongqing, Beibei, CN-400715 Chongqing, Peoples Rep China

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Oxidative activity and dialyzability of some iron compounds under conditions of a simulated gastrointestinal digestion in the presence of phytate

Kira CS, Maehara VA// Inst Adolfo Lutz, Div Bromatol & Quim, Secao Equip, Av Dr Arnaldo 355, BR-01246-902 Sao Paulo, SP, Brazil

Food Chem 2007 **100** (1) 390

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Manutsewee N, Aeungmaitrepirom W, Varanusupakul P, Imyim A*// *Chulalongkorn Univ, Fac Sci, Dept Chem & Food Testing & Res Lab, Phatumwan, TH-10330 Bangkok, Thailand

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- Nischwitz V, Pergantis SA*// *Univ Crete, Dept Chem, Environm Chem Proc Lab, GR-71003 Iraklion, Crete, Greece
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Improved arsenic speciation analysis for extracts of commercially available edible marine algae using HPLC-ES-MS/MS
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