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(4 weeks journals. Search completed at 21st Feb. 2007)

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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

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Natali N, Chinnici F*, Riponi C// *Univ Bologna, Dept Food Sci, Viale Fanin 40, IT-40127 Bologna, Italy

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Nhu-Trang TT, Casabianca H*, Grenier-Loustalot MF// *CNRS, Serv Cent Anal, USR 59, BP 22, FR-69390 Vernaison, France

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Pizarro C, Gonzalez-Saiz JM, Perez-del-Notario N// Univ La Rioja, Dept Chem, C/ Madre Dios 51, ES-26006 La Rioja, Spain

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Sriseadka T, Wongpornchai S*, Kitsawatpaiboon P// *Chiang Mai Univ, Fac Sci, Dept Chem, TH-50200 Chiang Mai, Thailand

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Wang L, Lee FSC, Wang XR*// *Xiamen Univ, Dept Chem, CN-361005 Xiamen, Peoples Rep China

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Warren BR, Rouseff RL, Schneider KR*, Parish ME// *Univ Florida, Dept Food Sci & Human Nutr, 359 FSHN Bldg, Newell Dr, Gainesville, Fl 32611, USA Food Control 2007 18 (2) 179

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Watkins P, Wijesundera C// CSIRO, Food Futures Flagship & Food Sci Australia, Private Bag 16, Werribee, Vic 3030, Australia

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Watkins P, Wijesundera C// Address as above

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Zheng H, Jun W*// *Zhejiang Univ, Dept Agr Engn, 268 Kaixuan Rd, CN-310029 Hangzhou, Peoples Rep China Sensor Actuator B Chem 2006 119 (2) 449

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Abdulmawjood A, Schonenbrucher H, Bulte M// Inst Vet Food Sci, Frankfurter Str 92, DE-35392 Giessen, Germany

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Copestake DEJ, Indyk HE, Otter DE*// *Fonterra Palmerston Nth, Dairy Farm Rd, Private Bag 11029, Palmerston North, New Zealand

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Kim MS, Chen YR, Kang S, Kim I, Lefcourt AM, Kim M// USDA/ARS, Beltsville Agr Res Ctr, Instrumentation & Sensing Lab, Beltsville, Md 20705,

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Lopez-Andreo M, Garrido-Pertierra A, Puyet A*// *Univ Complutense Madrid, Fac Vet, Dept Bioquim & Biol Mol IV, ES-28040 Madrid, Spain

J Agric Food Chem 2006 54 (21) 7973

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Rojas JMM, Serra F, Giani I, Moretti VM, Reniero F, Guillou C// Eur Commission, Joint Res Ctr, Inst Hlth & Consumer Protection, Phys & Chem Exposure Unit, BEVABS, TP281, Via Fermi 2, IT-21020 Ispra, Italy

Rapid Commun Mass Spectrom 2007 21 (2) 207

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Santaclara FJ, Espineira M, Cabado AG, Aldasoro A, Gonzalez-Lavin N, Vieites JM// ANFACO-CECOPECA, Area Mol Biol & Biotechnol, ES-36310 Vigo, Pontevedra, Spain

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Armstrong PR// USDA/ARS, Grain Mktg Prod Res Ctr, 1515 College Ave, Manhattan, Ks 66502, USA

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Bunzel M, Ralph J// Univ Hamburg, Inst Biochem & Food Chem, Dept Food Chem, Grindelallee 117, DE-20146 Hamburg, Germany

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Chaillou LL, Nazareno MA*// *Univ Nacl Santiago del Estero, Fac Agron & Agronind, Inst Ciencias Quim, Avda Belgrano S 1912, AR-4200 Santiago del Estero, Argentina

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Hirao T, Hiramoto M, Imai S, Kato H// House Foods Corp, Somatech Ctr, 1-4 Takanodai, Chiba 284 0033, Japan

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Lan K, Jiang X*, He J// *Sichuan Univ, West China Sch Pharm, 17 Renminnan Rd, CN-610041 Chengdu, Peoples Rep China

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Martin LSMA, Castilho MC, Silveira MI// Escola Super Agraria Coimbra, PT-3040-316 Coimbra, Portugal

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Myles AJ, Zimmerman TA, Brown SD*// *Univ Delaware, Dept Chem & Biochem, Lab Chemometr, Newark, De 19716, USA

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Ou S, Luo YL, Xue F, Huang CH, Zhang N, Liu ZL// Jinan Univ, Dept Food Sci & Engn, CN-510632 Guangzhou, Peoples Rep China

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Pedrosa VA, Malagutti AR, Mazo LH, Avaca LA// Univ Sao Paulo, Inst Quim Sao Carlos, CP 780, BR-13560-970 Sao Carlos, SP, Brazil

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*Univ Autonoma Madrid, Fac Ciencias, Seccion Ciencias Alimentacion,
Carretera Colmenar km 15, ES-28049 Madrid, Spain

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Repolles C, Herrero-Martinez JM*, Rafols C// *Univ Barcelona, Dept Quim Anal, Diagonal 647, ES-08028 Barcelona, Spain

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Seetohul LN, Islam M*, O'Hare WT, Ali Z// *Univ Teeside, Sch Sci & Technol, Middlesbrough TS1 3BA, England

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Smith DS, Maxwell PW// Canadian Food Inspect Agey, Charlottetown Lab, 93 Mt Edward Rd, Charlottetown, PE, Canada $C1A\ 5T1$

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Thorngate JH// Beam Wine Estates, 1761 Atlas Peak Rd, Napa, Ca 94558, USA Am J Enol Viticult 2006 **57** (3) 269

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