



## Bibliography of analytical methods

(4 weeks journals. Search completed at 18th. June 2008)

### 1. Reviews

Arya SK, Datta M\*, Malhotra BD// \*Nat'l Phys Lab, Biomol Elect & Conducting Polymer Res Grp, Dr Krishnan Rd, IN-110012 New Delhi, India

*Biosens Bioelectron* 2008 **23** (7) 1083

Recent advances in cholesterol biosensor

Krska R, Schubert-Ullrich P, Molinelli A, Sulyok M, Macdonald S, Crews C// IFA Tulln, Dept Agrobiotechnol, Ctr Anal Chem, AT-3430 Tulln, Austria

*Food Addit Contam* 2008 **25** (2) 152

Mycotoxin analysis: An update

Toyo'oka T// Univ Shizuoka, Sch Pharmaceut Sci, Div Bio Anal Chem, 52-1 Yada, Sugura ku, Shizuoka 422 8526, Japan

*J Chromatogr Sci* 2008 **46** (3) 233

Determination methods for biologically active compounds by ultra-performance liquid chromatography coupled with mass spectrometry: Application to the analyses of pharmaceuticals, foods, plants, environments, metabonomics, and metabolomics

### 3. Amino acids, proteins & enzymes

Bierla K, Dernovics M, Vacchina V, Szpunar J, Bertin G, Lobinski R\*// \*Lab Chim, CNRS UMR 5254, Helioparc 2, Ave Pres Angot, FR-64053 Pau, France

*Anal Bioanal Chem* 2008 **390** (7) 1789

Determination of selenocysteine and selenomethionine in edible animal tissues by 2D size-exclusion reversed-phase HPLC-ICP MS following carbamidomethylation and proteolytic extraction

Mune Mune MA, Minka SR\*, Mbome IL// \*Univ Yaounde I, Dept Biochem, PO Box 812, Yaounde, Cameroon

*Food Chem* 2008 **110** (3) 735

Response surface methodology for optimisation of protein concentrate preparation from cowpea [*Vigna unguiculata* (L.) Walp]

### 4. Carbohydrates

Anthon GE, Barrett DM// Univ Calif Davis, Dept Food Sci & Technol, Davis, Ca 95616, USA

*Food Chem* 2008 **110** (1) 239

Combined enzymatic and colorimetric method for determining the uronic acid and methylester content of pectin: Application to tomato products

Stawski D// Tech Univ Lodz, Dept Phys Chem Polymers, ul Zeromskiego 116, PL-90924 Lodz, Poland

*Food Chem* 2008 **110** (3) 777

New determination method of amylose content in potato starch

### 5. Lipids

Andreu-Sevilla A, Hartmann A, Sayas E, Burlo-Carbonell F, Delgado-Estrella P, Valverde JM, Carbonell-Barrachina AA\*// \*Univ Miguel Hernandez, Dept Tecnol Agroalimentaria, Ctra Beniel km 3,2, ES-03312 Alicante, Spain

*Eur Food Res Technol* 2008 **226** (6) 1283

Mathematical quantification of total carotenoids in Sioma® oil using color coordinates and multiple linear regression during deep-frying simulations

Campanella L, Nuccilli A, Tomassetti M\*, Vecchio S// \*Univ Roma La Sapienza, Dept Chem, Ple A Moro 5, IT-00185 Rome, Italy

*Talanta* 2008 **74** (5) 1287

Biosensor analysis for the kinetic study of polyphenols deterioration during the forced thermal oxidation of extra-virgin olive oil

Casale M, Casolino C, Ferrari G, Forina M// Univ Genoa, Dipt Chim & Tecnol Farmaceut & Alimentari, Via Brigata Salerno 13, IT-16147 Genoa, Italy

*J Near Infrared Spectrosc* 2008 **16** (1) 39

Near infrared spectroscopy and class modelling techniques for the geographical authentication of Ligurian extra virgin olive oil

Chiavaro E, Vittadini E, Rodriguez-Estrada MT, Cerretani L, Bendini A// Univ Parma, Dipt Ingn Ind, Viale Usberti 181/A, IT-43100 Parma, Italy

*Food Chem* 2008 **110** (1) 248

Differential scanning calorimeter application to the detection of refined hazelnut oil in extra virgin olive oil

Curtis JM, Berrigan N, Dauphinee P// Univ Alberta, Dept Agric Food & Nutr Sci, Edmonton, Alberta, Canada T6G 2P5

*J Am Oil Chem Soc* 2008 **85** (4) 297

The determination of n-3 fatty acid levels in food products containing microencapsulated fish oil using the one-step extraction method. Part I: Measurement in the raw ingredient and in dry powdered foods

Dias LG, Correia DM, Sa-Morais J, Sousa F, Pires JM, Peres AM\*// \*Escola Superior Agraria Braganca, Inst Politecn Braganca, Lab Separation & Reaction Engineering, Quinta Santa Apolonia, Apdo 1172, PT-5301-855 Braganca, Portugal

*Food Chem* 2008 **109** (4) 840

Raw bovine meat fatty acids profile as an origin discriminator

Hatzakis E, Dais P\*// \*Univ Crete, Dept Chem, NMR Lab, POB 2208, Voutes Campus, GR-71003 Iraklion, Greece

*J Agric Food Chem* 2008 **56** (6) 1866

Determination of water content in olive oil by <sup>31</sup>P NMR spectroscopy

Mehmood S, Orhan I, Ahsan Z, Aslan S, Gulfranz M\*// \*Reading Univ, Sch Pharm, Reading RG6 6AP, England

*Food Chem* 2008 **109** (4) 855

Fatty acid composition of seed oil of different *Sorghum bicolor* varieties

Montemurro C, Pasqualone A, Simeone R, Sabetta W, Blanco A// Univ Bari, Dept Agroforestry & Environm Biol & Chem, Sect Genet & Breeding, Via Amendola 165/A, IT-70126 Bari, Italy

*Eur Food Res Technol* 2008 **226** (6) 1439

AFLP molecular markers to identify virgin olive oils from single Italian cultivars

Simonetti MS, Blasi F, Bosi A, Maurizi A, Cossignani L, Damiani P\*// \*Univ Perugia, Dipt Sci Econ-Estimative Alimenti, Sezione Chim Bromatol, Perugia, Italy

*Food Chem* 2008 **110** (1) 199

Stereospecific analysis of triacylglycerol and phospholipid fractions of four freshwater fish species: *Salmo trutta*, *Ictalurus punctatus*, *Ictalurus melas* and *Micropterus salmoides*

Sovova H, Lisa M, Holcapek M// Acad Sci Czech Republic, Inst Chem Process Fundamentals, Rozvojova 135, CZ-16502 Prague 6, Czech Republic

*Eur J Lipid Sci Technol* 2008 **110** (3) 266

Estimation of stereospecific fatty acid distribution in vegetable oils from liquid chromatography data

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.

Tyl CE, Brecker L, Wagner KH\*// \*Univ Vienna, Dept Nutr Sci, Althanstr 14, AT-1090 Vienna, Austria

*Eur J Lipid Sci Technol* 2008 **110** (2) 141

<sup>1</sup>H NMR spectroscopy as tool to follow changes in the fatty acids of fish oils

Tzika ED, Papadimitriou V, Sotiroudis TG, Xenakis A// Natl Hellenic Res Fdn, Inst Biol Res & Biotechnol, Vas Constantinou Ave, GR-11635 Athens, Greece  
*Eur J Lipid Sci Technol* 2008 **110** (2) 149

Oxidation of oleuropein studied by EPR and spectrophotometry

Van de Voort FR, Sedman J, Sherazi STH// McGill Univ, Dept Food Sci & Agric Chem, 21 111 Lakeshore Rd, Ste Anne Bellevue, Quebec City, Quebec, Canada H9X 3V9

*J Agric Food Chem* 2008 **56** (5) 1532

Correcting for underlying absorption interferences in Fourier transform infrared *trans* analysis of edible oils using two-dimensional correlation techniques

Weber H, Erling M// Univ Appl Sci, Hsch Niederrhein, Fachbereich Chem Instrumentelle & Umweltschutzanal, Frankenring 20, DE-47798 Krefeld, Germany

*Dtsch Lebensm Rundsch* 2008 **104** (3) 111

Structural analysis of autoxidation products of FAME using HPLC-ESI/MS: Influence of eluent composition (German, English Abstract)

Yamamoto K, Kinoshita A, Shibahara A\*// \*Univ Osaka Prefecture, Dept Clin Nutr, 7-30 Habikino 3 chome, Habikino 583 8555, Japan

*J Chromatogr A* 2008 **1182** (1) 132

Gas chromatographic separation of fatty acid methyl esters on weekly polar capillary columns

## 6. Vitamins & co-factors

Ambrosi A, Morrin A, Smyth MR, Killard AJ\*// \*Dublin City Univ, Sch Chem Sci, Natl Ctr Sensor Res, Dublin 9, Rep Ireland

*Anal Chim Acta* 2008 **609** (1) 37

The application of conducting polymer nanoparticle electrodes to the sensing of ascorbic acid

Cao XM, Luo LQ, Ding YP\*, Zou XL, Bian RX// \*Shanghai Univ, Dept Chem, CN-200444 Shanghai, Peoples Rep China

*Sensor Actuator B Chem* 2008 **129** (2) 941

Electrochemical methods for simultaneous determination of dopamine and ascorbic acid using cetylpyridine bromide/chitosan composite film-modified glassy carbon electrode

Dias MG, Camoes MFGFC, Oliveira L// Inst Nat Saude Dr Ricardo Jorge, Lab Bromatol & Nutr, Ctr Seguranca Alimentar & Nutr, Av Padre Cruz, PT-1649-016 Lisbon, Portugal

*Food Chem* 2008 **109** (4) 815

Uncertainty estimation and in-house method validation of HPLC analysis of carotenoids for food composition data production

Fazili Z, Pfeiffer CM\*, Zhang M, Jain RB, Koontz D// \*Ctr Dis Control & Prevent, Natl Ctr Environm Hlth, Div Sci Lab, 4770 Buford Hwy NE, Mail Stop F55, Atlanta, Ga 30345, USA

*Clin Chem* 2008 **54** (1) 197

Influence of 5,10-methylenetetrahydrofolate reductase polymorphism on whole-blood folate concentrations measured by LC-MS/MS, microbiologic assay, and Bio-Rad radioassay

Gao Y, Guo F, Gokavi S, Chow A, Sheng Q, Guo M\*// \*Univ Vermont, Dept Nutr & Food Sci, 351 MLS Bldg, 109 Carrigan Dr, Burlington, Vt 05405, USA

*Food Chem* 2008 **110** (3) 769

Quantification of water-soluble vitamins in milk-based infant formulae using biosensors-based assays

Kane MA, Foliás AE, Wang C, Napoli JL\*// \*Univ Calif Berkeley, Dept Nutr Sci & Toxicol, 119 Morgan Hall, Berkeley, Ca 94720, USA

*Anal Chem* 2008 **80** (5) 1702

Quantitative profiling of endogenous retinoic acid *in vivo* and *in vitro* by tandem mass spectrometry

Kilmartin PA, Martínez A, Bartlett PN// Univ Auckland, Dept Chem, Polymer Elect Res Ctr, Private Bag 92 019, Auckland, New Zealand

*Curr Appl Phys* 2008 **8** (3-4) 320

Polyaniline-based microelectrodes for sensing ascorbic acid in beverages

Lu BY, Ren YP\*, Huang BF, Liao WQ, Cai ZX, Tie XW// \*Zhejiang Prov Ctr Dis Prevent & Control, CN-310007 Hangzhou, Peoples Rep China

*J Chromatogr Sci* 2008 **46** (3) 225

Simultaneous determination of four water-soluble vitamins in fortified infant foods by ultra-performance liquid chromatography coupled with triple quadrupole mass spectrometry

Nishimura S, Nagano S, Crai CA, Yokochi N, Yoshikane Y, Ge F, Yagi T\*// \*Kochi Univ, Fac Agric, Dept Biosource Sci, Monobe Otsu 200, Nanko ku, Kochi 783 8502, Japan

*J Nutr Sci Vitaminol* 2008 **54** (1) 18

Determination of individual vitamin B<sub>6</sub> compounds based on enzymatic conversion to 4-pyridoxolactone

Peng YY, Zhang YW, Ye JN// Quanzhou Normal Univ, Dept Chem, CN-362000 Quanzhou, Peoples Rep China

*J Agric Food Chem* 2008 **56** (6) 1838

Determination of phenolic compounds and ascorbic acid in different fractions of tomato by capillary electrophoresis with electrochemical detection

Singh RJ// Mayo Clin, Dept Lab Med & Pathol, Hilton 730, 200 First St SW, Rochester, Mn 55905, USA

*Clin Chem* 2008 **54** (1) 221

Are clinical laboratories prepared for accurate testing of 25-hydroxy vitamin D? (Letter)

Wan JC, Zhang WN\*, Jiang B, Guo YH, Hu CR// \*Wuhan Polytech Univ, Dept Food Sci & Engn, CN-430023 Wuhan, Peoples Rep China

*J Am Oil Chem Soc* 2008 **85** (4) 331

Separation of individual tocopherols from soybean distillate by low pressure column chromatography

Wang XY, Watanabe H, Uchiyama S\*// \*Saitama Inst Technol, Grad Sch Engn, Dept Mat & Sci, Fukaya, Saitama 369 0293, Japan

*Talanta* 2008 **74** (5) 1681

Amperometric L-ascorbic acid biosensors equipped with enzyme micelle membrane

Yang NJ, Wang XX// Natl Inst Adv Ind Sci & Technol, Diamond Res Ctr, Umezono 1-1-1, Tsukuba, Ibaraki 305 8568, Japan

*Colloid Surface B* 2008 **61** (2) 277

Thin self-assembled monolayer for voltammetrically monitoring nicotinic acid in food

## 7. Trace elements & minerals

Benincasa C, Lewis J, Sindona G, Tagarelli A// CRA OLI, Centro Ricerca Olivicoltura & Olearia, Via Li Rocchi, IT-87036 Rende, CS, Italy

*Food Chem* 2008 **110** (1) 257

The use of multi element profiling to differentiate between cow and buffalo milk

Busto MEDC, Montes-Bayon M, Bettmer J, Sanz-Medel A\*// \*Univ Oviedo, Dept Phys & Anal Chem, C/ Julian Claveria 8, ES-33006 Oviedo, Spain

*Analyst* 2008 **133** (3) 379

Stable isotope labelling and FPLC-ICP-SFMS for the accurate determination of clinical iron status parameters in human serum

Dessuy MB, Vale MGR\*, Souza AS, Ferreira SLC, Welz B, Katskov DA// \*Univ Fed Rio Grande do Sul, Inst Quim, Av Bento Goncalves 9500, BR-91501-970 Porto Alegre, RS, Brazil

*Talanta* 2008 **74** (5) 1321

Method development for the determination of lead in wine using electrothermal atomic absorption spectrometry comparing platform and filter furnace atomizers and different chemical modifiers

Gammelgaard B, Gabel-Jensen C, Sturup S, Hansen HR// Univ Copenhagen, Fac Pharmaceut Sci, Dept Pharmaceut & Anal Chem, Universitetsparken 2, DK-2100 Copenhagen, Denmark

*Anal Bioanal Chem* 2008 **390** (7) 1691

Complementary use of molecular and element-specific mass spectrometry for identification of selenium compounds related to human selenium metabolism

Gholivand MB, Malekian M// Razi Univ, Dept Chem, Kermanshah, Iran

*Electroanalysis* 2008 **20** (4) 367

Determination of trace amount of lead(II) in sweet fruit-flavored powder drinks by differential pulse adsorptive stripping voltammetry at carbon paste electrode

Kirby JK, Lyons GH, Karkkainen MP// CSIRO, Ctr Environm Contaminant Res, Waite Rd, Urrbrae, SA 5064, Australia

*J Agric Food Chem* 2008 **56** (5) 1772

Selenium speciation and bioavailability in biofortified products using species-unspecific isotope dilution and reverse phase ion pairing-inductively coupled plasma-mass spectrometry

Krejčová A, Pouzar M, Cernohorsky T, Peskova K// University Pardubice, Department Environm Protect, nam Cs Legii 565, CZ-53210 Pardubice, Czech Republic

*Food Chem* 2008 **109** (4) 848

The cryogenic grinding as the important homogenization step in analysis of inconsistent food samples

Vilar Farinas M, Barciela Garcia J, Garcia Martin S, Pena Crecente RM, Herrero Latorre C\*// \*Univ Santiago de Compostela, Fac Ciencias, Dept Quim Anal Nutr & Bromatol, Campus de Lugo, ES-27002 Lugo, Spain

*Food Chem* 2008 **110** (1) 177

Determination of Cr and Ni in *Orujo* spirit samples by ETAAS using different chemical modifiers

Xu H, Zeng L, Huang D, Xian Y, Jin L\*// \*East China Normal Univ, Dept Chem, CN-200062 Shanghai, Peoples Rep China

*Food Chem* 2008 **109** (4) 834

A Nafion-coated bismuth film electrode for the determination of heavy metals in vegetable using differential pulse anodic stripping voltammetry: An alternative to mercury-based electrodes

## 8. Drug, biocide & processing residues

- Ahire KC, Arora MS, Mukherjee SN\*// \*Natl Chem Lab, Entomol Lab, IN-411008 Pune, India  
*J Chromatogr B* 2008 **861** (1) 16  
Development and application of a method for analysis of lufenuron in wheat flour by gas chromatography-mass spectrometry and confirmation of bio-efficacy against *Tribolium castaneum* (Herbst) (Coleoptera: Tenebrionidae)
- Caja MM, Ruiz del Castillo ML\*, Blanch GP// \*Consejo Superior Invest Cientificas, Inst Fermentaciones Ind, Juan de la Cierva 3, ES-28006 Madrid, Spain  
*Food Chem* 2008 **110** (2) 531  
Solid phase microextraction as a methodology in the detection of irradiation markers in ground beef
- Cao XL, Casey V// Hlth Canada, Food Directorate, Bureau Chem Safety, Food Res Div, Banting Bldg, AL 2203D, Ottawa, Ontario, Canada K1A 0L2  
*Food Addit Contam* 2008 **25** (4) 401  
Improved method for the determination of benzene in soft drinks at sub-ppb levels
- Carrillo JD, Martinez MP, Tena MT\*// \*Univ La Rioja, Dept Chem, C/ Madre de Dios 51, ES-26006 Logrono, Spain  
*J Chromatogr A* 2008 **1181** (1-2) 125  
Determination of phthalates in wine by headspace solid-phase microextraction followed by gas chromatography-mass spectrometry use of deuterated phthalates as internal standards
- Chailapakul O, Wonsawat W, Siangproh W, Grudpan K, Zhao Y, Zhu Z// Chulalongkorn Univ, Fac Sci, Dept Chem, Sensor Res Unit, TH-10330 Bangkok, Thailand  
*Food Chem* 2008 **109** (4) 876  
Analysis of Sudan I, Sudan II, Sudan III, and Sudan IV in food by HPLC with electrochemical detection: Comparison of glassy carbon electrode with carbon nanotube-ionic liquid gel modified electrode
- Chang C, Peng DP, Wu JE, Wang YL, Yuan ZH\*// \*Huazhong Agric Univ, MoA Key Lab Food Safety Evaluat, Natl Reference Lab Vet Drug Residues, CN-430070 Wuhan, Peoples Rep China  
*J Agric Food Chem* 2008 **56** (5) 1525  
Development of an indirect competitive ELISA for the detection of furazolidone marker residue in animal edible tissues
- Chico J, Meca S, Companyo R, Prat MD, Granados M\*// \*Univ Barcelona, Dept Quim Anal, Marti i Franques 1, ES-08028 Barcelona, Spain  
*J Chromatogr A* 2008 **1181** (1-2) 1  
Restricted access materials for sample clean-up in the analysis of trace levels of tetracyclines by liquid chromatography. Application to food and environmental analysis
- Cho HJ, Abd El-Aty AM, Goudah A, Sung GM, Yi H, Seo DC, Kim JS, Shim JH, Jeong JY, Lee SH, Shin HC\*// \*Konkuk Univ, Coll Vet Med, Dept Vet Pharmacol & Toxicol, 1 Hwayang dong, Gwangjin gu, Seoul 143 701, South Korea  
*Biomed Chromatogr* 2008 **22** (1) 92  
Monitoring of fluoroquinolone residual levels in chicken eggs by microbiological assay and confirmation by liquid chromatography
- Dabrio M, Sejerøe-Olsen B, Musser S, Emteborg H, Ulberth F, Emons H// Eur Commission, Joint Res Ctr, Inst Reference Materials & Measurements, Retieseweg 111, BE-2440 Geel, Belgium  
*Food Chem* 2008 **110** (2) 504  
Production of a certified reference material for the acrylamide content in toasted bread
- Esteve-Turrillas FA, Caupos E, Llorca I, Pastor A\*, De la Guardia M// \*Univ Valencia, Dept Anal Chem, 50th Dr Moliner St, ES-46100 Valencia, Spain  
*J Agric Food Chem* 2008 **56** (6) 1797  
Optimization of large-volume injection for the determination of polychlorinated biphenyls in children's fast-food menus by low-resolution mass spectrometry
- Fernandes AR, Rose M, Charlton C// Central Science Lab, York YO41 1LZ, England  
*Food Addit Contam* 2008 **25** (3) 364  
4-Nonylphenol (NP) in food-contact materials: Analytical methodology and occurrence
- Garber EAE// US/FDA, Div Bioanalyt Chem, Off Regulatory Sci, Ctr Food Safety & Appl Nutr, College Park, Md 20740, USA  
*J Food Prot* 2008 **71** (3) 590  
Detection of melamine using commercial enzyme-linked immunosorbent assay technology
- Haglund P, Korytar P, Danielsson C, Diaz J, Wiberg K, Leonards P, Brinkman UAT, De Boer J// Umea University, Department Chem, SE-90187 Umea, Sweden  
*Anal Bioanal Chem* 2008 **390** (7) 1815  
GCxGC-ECD: A promising method for the determination of dioxins and dioxin-like PCBs in food and feed
- Hu YX, Yang XM, Wang C, Zhao J, Li WN, Wang Z\*// \*Agric Univ Hebei, Coll Sci, Key Lab Bioinorgan Chem, CN-071001 Baoding, Peoples Rep China  
*Food Addit Contam* 2008 **25** (3) 314  
A sensitive determination method for carbendazim and thiabendazole in apples by solid-phase microextraction-high performance liquid chromatography with fluorescence detection
- Jonsson G, Cavcic A, Stokke TU, Beyer J, Sundt RC, Brede C// Stavanger Univ Hosp, POB 8100, NO-4068 Stavanger, Norway  
*J Chromatogr A* 2008 **1183** (1-2) 6  
Solid-phase analytical derivatization of alkylphenols in fish bile for gas chromatography-mass spectrometry analysis
- Kovalczuk T, Lacina O, Jech M, Poustka J, Hajslova J\*// \*Inst Chem Technol, Dept Food Chem & Analysis, CZ-16628 Prague 6, Czech Republic  
*Food Addit Contam* 2008 **25** (4) 444  
Novel approach to fast determination of multiple pesticide residues using ultra-performance liquid chromatography-tandem mass spectrometry (UPLC-MS/MS)
- Kumar A, Malik AK\*, Tewary DK, Singh B// \*Punjab Univ, Dept Chem, IN-147002 Patiala, Punjab, India  
*J Sep Sci* 2008 **31** (2) 294  
Gradient HPLC of antibiotics in urine, ground water, chicken muscle, hospital wastewater, and pharmaceutical samples using <sup>18</sup>C and RP-amide columns
- Ligor M, Buszewski B// Nicholas Copernicus Univ, Fac Chem, Gagarina 7, PL-87100 Torun, Poland  
*J Sep Sci* 2008 **31** (2) 364  
The comparison of solid phase microextraction-GC and static headspace-GC for determination of solvent residues in vegetable oils
- Lopez MI, Pettis JS, Smith IB, Chu PS// US/FDA, Ctr Veterinary Med, 8401 Muirkirk Rd, Laurel, Md 20708, USA  
*J Agric Food Chem* 2008 **56** (5) 1553  
Multiclass determination and confirmation of antibiotic residues in honey using LC-MS/MS
- Maldaner L, Santana CC, Jardim ICSF\*// \*Univ Estadual Campinas, Inst Quim, Cx Postal 6154, BR-13084-971 Campinas, SP, Brazil  
*J Liq Chromatogr Relat Technol* 2008 **31** (7) 972  
HPLC determination of pesticides in soybeans using matrix solid phase dispersion
- Mezcua M, Ferrer C, Garcia-Reyes JF\*, Martinez-Bueno MJ, Albarracin M, Claret M, Fernandez-Alba AR// \*Univ Jaen, Dept Phys & Anal Chem, ES-23071 Jaen, Spain  
*Rapid Commun Mass Spectrom* 2008 **22** (9) 1384  
Determination of selected non-authorized insecticides in peppers by liquid chromatography time-of-flight mass spectrometry and tandem mass spectrometry
- Morehouse KM, Nyman PJ, McNeal TP, Dinovi MJ, Perfetti GA// FDA, CFSAN, 5100 Paint Branch Pkwy, HFS 706, College Park, Md 20740, USA  
*Food Addit Contam* 2008 **25** (3) 259  
Survey of furan in heat processed foods by headspace gas chromatography/mass spectrometry and estimated adult exposure
- Nguyen TD, Yu JE, Lee DM, Lee GH\*// \*Chungnam Nat Univ, Dept Chem, Daejeon, South Korea  
*Food Chem* 2008 **110** (1) 207  
A multiresidue method for the determination of 107 pesticides in cabbage and radish using QuEChERS sample preparation method and gas chromatography mass spectrometry
- Reyns T, Cherlet M, De Baere S, DeBacker P, Croubels S// Univ Ghent, Fac Vet Med, Dept Pharmacol Toxicol Biochem & Organ Physiol, Salisburylaan 133, BE-9820 Merelbeke, Belgium  
*J Chromatogr B* 2008 **861** (1) 108  
Rapid method for the quantification of amoxicillin and its major metabolites in pig tissues by liquid chromatography-tandem mass spectrometry with emphasis on stability issues
- Sanchez-Brunete C, Miguel E, Albero B, Tadeo JL\*// \*INIA, Dept Medio Ambiente, Ctra A Coruna km 7.5, ES-28040 Madrid, Spain  
*Spanish J Agric Res* 2008 **6** (Spec Iss) 7  
Determination of fipronil residues in honey and pollen by gas chromatography
- Schneider MJ, Lehotay SJ// USDA/ARS, Eastern Reg Res Ctr, 600 East Mermaid Lane, Wyndmoor, Pa 19038, USA  
*Anal Bioanal Chem* 2008 **390** (7) 1775  
A comparison of the FAST, Premi® and KISTM tests for screening antibiotic residues in beef kidney juice and serum
- Shrivastava K, Wu HF\*// \*Natl Sun Yat Sen Univ, Dept Chem, Kaohsiung, Taiwan  
*J Sep Sci* 2008 **31** (2) 380  
Ultrasonication followed by single-drop microextraction combined with GC/MS for rapid determination of organochlorine pesticides from fish
- Turnipseed SB, Andersen WC, Karbiwnyk CM, Madson MR, Miller KE// FDA, Denver Fed Ctr, Animal Drugs Res Ctr, Denver, Co 80225, USA  
*Rapid Commun Mass Spectrom* 2008 **22** (10) 1467  
Multi-class, multi-residue liquid chromatography/tandem mass spectrometry screening and confirmation methods for drug residues in milk

Tyagi A, Vernekar P, Karunasagar I, Karunasagar I\*// \*Karnataka Veterinary Anim & Fisheries Sci Univ, Coll Fisheries, Dept Fishery Microbiol, IN-575002 Mangalore, India

*Food Addit Contam* 2008 **25** (4) 432

Determination of chloramphenicol in shrimp by liquid chromatography-electrospray ionization tandem mass spectrometry (LC-ESI-MS-MS)

Wang YG// Zhejiang Ocean Univ, Food Dept, CN-316004 Zhoushan, Peoples Rep China

*J Liq Chromatogr Relat Technol* 2008 **31** (7) 962

HPLC coupled with atmospheric pressure chemical ionization mass spectrometry for the determination and identification of 6-benzylaminopurine, floucoumafem, and brodifacoum in fruits

Yang Y, Dong X, Jin M, Ren Q// Zhejiang Univ, Nat Lab Secondary Resources Chem Engn, CN-310027 Hangzhou, Peoples Rep China

*Food Chem* 2008 **110** (1) 226

Rapid determination of polycyclic aromatic hydrocarbons in natural tocopherols by high-performance liquid chromatography with fluorescence detection

Zhang G, Wang X\*, Zhi A, Bao Y, Yang Y, Qu M, Luo J, Li Q, Guo J, Wang Z, Yang J, Xing G, Chai S, Shi T, Liu Q// \*Coll Anim & Vet Sci, Henan Inst Sci & Technol, CN-453003 Xinxiang, Peoples Rep China

*Food Addit Contam* 2008 **25** (4) 413

Development of a lateral flow immunoassay strip for screening of sulfamonomethoxine residues

Zhu Y, Li G, Duan Y, Chen S, Zhang C, Li Y// Chongqing Acad Metrol & Qual Inspect, Qual Supervision & Inspect Ctr Food, CN-400020 Chongqing, Peoples Rep China

*Food Chem* 2008 **109** (4) 899

Application of the standard addition method for the determination of acrylamide in heat-processed starchy foods by gas chromatography with electron capture detector

## 9. Toxins/Allergens

Anfossi L, Calderara M, Baggiani C, Giovannoli C, Arletti E, Giraudi G// Univ Turin, Dept Anal Chem, Turin, Italy

*J Agric Food Chem* 2008 **56** (6) 1852

Development and application of solvent-free extraction for the detection of aflatoxin M<sub>1</sub> in dairy products by enzyme immunoassay

Braicu C, Puia C, Bodoci S, Socaciu C// Univ Agric Sci & Veterinary Med, Dept Chem & Biochem, RO-400372 Cluj Napoca, Romania

*J Food Qual* 2008 **31** (1) 108

Screening and quantification of aflatoxins and ochratoxin A in different cereals cultivated in Romania using thin-layer chromatography-densitometry

Cervino C, Asam S, Knopp D, Rychlik M\*, Niessner R// \*Tech Univ Munich, Lichtenbergstr 4, DE-85748 Garching, Germany

*J Agric Food Chem* 2008 **56** (6) 1873

Use of isotope-labeled aflatoxins for LC-MS/MS stable isotope dilution analysis of foods

Eanes RC, Tek N, Kirsoy O, Frary A, Doganlar S, Almeida AE// Izmir Inst Technol, Dept Chem, TR-35430 Izmir, Turkey

*J Liq Chromatogr Relat Technol* 2008 **31** (7) 984

Development of practical HPLC methods for the separation and determination of eggplant steroidal glycoalkaloids and their aglycones

Kim JH, Suzuki T\*, Lee KJ, Kim PH, Kamiyama T, Lee TS// \*Tohoku Natl Fisheries Res Inst, Shioyama, Miyagi 985 0001, Japan

*Fisheries Sci* 2008 **74** (2) 433

The first detection of okadaic acid and its derivatives in Korean bivalves by liquid chromatography-mass spectrometry

Lattanzio VMT, Solfrizzo M\*, Visconti A// \*CNR, Inst Sci Food Prod, Via G Amendola 122/O, IT-70126 Bari, Italy

*Food Addit Contam* 2008 **25** (3) 320

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Storm ID, Rasmussen PH\*, Strobel BW, Hansen HCB// \*TU Denmark, Natl Food Inst, Dept Food Chem, Morkhøj Bygade 19, DK-2860 Soberg, Denmark

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