

Contents

Analytical Methods for Food Flavors

Historical look at the use of isotopic analyses for flavor authentication <i>P.G. Hoffman and J.E. Noakes</i>	3
Two decades of flavor analysis: Trends revealed by radiocarbon (^{14}C) and stable isotope ($\delta^{13}\text{C}$ and δD) analysis <i>R. A. Culp and J. E. Noakes</i>	9
Evaluation of solid phase extraction-direct microvial insert thermal desorption for volatile analysis in berry fruits <i>Xiaofen Du and Michael Qian</i>	28
A rapid and efficient HPLC method for determination of vanillin and related phenolic components in vanilla extracts using sub- $2\ \mu\text{m}$ column technologies <i>Stephen Toth</i>	43
Application of new 'green' solvents for the extraction of blackcurrant (<i>ribes nigrum</i> L.) bud volatile compounds <i>Gaižauskienė, P.R. Venskutonis, C. Raynaud and T. Talou</i>	50
Flavor and aroma evaluation of foods: the role of the flavorist in food product development <i>Stefanos Papoutsakis and Constantina Tzia</i>	55
Isolation of flavors from aromatic seeds with liquid carbon dioxide <i>P.R. Venskutonis</i>	63
Identification of potential impact odorants in four typical maple syrups using headspace solid-phase microextraction with gas chromatography-mass spectrometry <i>H. Sabik, N. Martin, and J. Fortin</i>	69

Food Flavor Compounds

Computer-aided organic synthesis as a tool for generation of potentially new flavoring compounds from ascorbic acid <i>René M. Barone, Michel C. Chanon, Gaston A. Vernin, and Cyril Párkányi</i>	81
Butter flavors and microwave popcorn: a review of health issues and industry actions <i>Sara J. Risch</i>	127
Fat-derived volatiles of various products of cows', goats' and ewes' milk <i>G. Vagenas and I. G. Roussis</i>	132
Aroma profile of vanilla in bourbon beans <i>Hirotooshi Tamura, Yuko Hata and Masahiro Chida</i>	139
Comparison of flavor components in dry sausages obtained from commercial and non fermented sausages from protected origin <i>Alicia Olivares, José Luis Navarro and Mónica Flores</i>	150

Production of β -carotene-derived aroma compounds by co-oxidation of β -carotene nanoemulsion <i>L. Cao-Hoang, R. Fougère, J.M. Belin and Y. Waché</i>	157
Study along storage of volatile compounds of two fish oils extracted by supercritical carbon dioxide <i>S.M. de Diego, N. Rubio-Rodríguez, I. Jaime, S. Beltrán, J. Rovira and M. T. Sanz</i>	164
Prebaked bread with various cereal flour sources and effect on the flavor and acceptability <i>Alexandros Anagnostopoulos, Dimitra Lebesi, Virginia Giannou and Constantina Tzia</i>	170
Volatile compounds of probiotic fermented sausages produced using immobilized <i>L. casei</i> on wheat <i>Marianthi Sidira, Dimitra Dimitrellou, Maria Kanellaki and Yiannis Kourkoutas</i>	178
Characterization of the key aroma compounds in colombian white guavas (<i>Psidium guajava</i> L.) <i>D.C. Sinuco, M. Steinhaus, C. Osorio and P. Schieberle</i>	185
The aroma of guavas – Key aroma compounds and influence of tissue disruption <i>M. Steinhaus, D.C. Sinuco, J. Polster, C. Osorio, and P. Schieberle</i>	189
Volatile compounds in supercritical carbon dioxide extracts of brown crab (<i>Cancer pagurus</i>) processing by-product. <i>Rodrigo Martínez, María Teresa Sanz, Lucía González, Elena Corcuera, Sagrario Beltrán, Jordi Rovira and Isabel Jaime</i>	195
Effect of high hydrostatic pressure on volatile profile of cooked turkey breast meat <i>M.E. Corcuera, D. Wilches, R. Martinez, S. Beltran, J. Rovira and I. Jaime</i>	201
Volatile flavour compounds of the fruits of kumquat cultivated in north-western Greece <i>P.G. Demertzis, G. E. Siouta and K. Akrida-Demertzi</i>	207
Influence of light exposure after harvest on aroma profile of apples - Ildrød pigeon <i>Marta Popielarz, Mikael Agerlin Petersen and Torben Bo Toldam-Andersen</i>	218
Aroma of chocolate produced from tray-fermented cocoa at different stages of fermentation <i>M. Owusu, M. A. Petersen and H. Heimdal</i>	221
Taste relaxation effect <i>Rie Kuramitsu</i>	224

Flavor Encapsulation and Flavor Release

Flavour release in lipid rich food matrices; in-vitro and in-vivo measurement using proton transfer reaction mass spectrometry <i>D. C. Frank, G. T. Eyres, U. Piyasiri, C. M. Delahunty, I. A. Appelqvist, and T. J. Wooster</i>	233
Comparison of spray drying and refractance window™ drying technologies for the encapsulation of orange oil <i>Keith R. Cadwallader, Joshua J. Moore, Zhitian Zhang and Shelly J. Schmidt</i>	246
A study of the fate of aspartame and flavor molecules in chewing gum utilizing LC/MS/MS and GC/MS <i>Sharon M. Brown, Lulu S. Henson, Richard D. Hiserodt, and Cynthia J. Mussinan</i>	255

Measurement of flavor release from the microencapsulated products <i>P.R. Venskutonis and R. Baranauskienė</i>	264
Characterization of a granular cellulose-containing delivery system for flavors using accelerated solvent extraction coupled with gas chromatography <i>Stephen Toth</i>	275

Health Beneficial Properties of Food

LC characterisation of peanut skin phytonutrients: antioxidant, radical-scavenging, and biological activities <i>B.D. Craft, J.L. Hargrove, P. Greenspan, D.K. Hartle, R. Amarowicz, and R.B. Pegg</i>	283
Stability characteristics of omega-3 oils and their randomized counterparts <i>J. Wang and F. Shahidi</i>	297
Study on the interaction of selected phenolic acids with bovine serum albumin <i>Marian Naczek, Kulbir Singh, Anne Harasym, and Daniel Gerrard Marangoni</i>	308
Resveratrol, peanut sprout and stilbenoids as bioactive ingredients used for development of functional foods or dietary supplements <i>Shih-Hao Wang, Ju-Chun Chang and Robin Y.-Y. Chiou</i>	322
Quantitative analysis of six major polymethoxyflavones and six 5-hydroxylated polymethoxyflavones in citrus peels <i>Shiming Li, Chih-Yu Lo, Zhenyu Wang and Chi-Tang Ho</i>	331
Characterization of healthful lipids in U.S. runner peanuts using chemometrics <i>E-C. Shin, B.D. Craft, R.B. Pegg, R.D. Phillips, and R.R. Eitenmiller</i>	338
Antioxidants and antioxidant activities of several white and red wines <i>N. Kontogeorgos and I. G. Roussis</i>	351
Composition and antimicrobial effects of savory (<i>satureja hortensis</i>) essential oils isolated by different methods <i>P. R. Venskutonis, A. Šipailienė and A. Šarkinas</i>	356
Potential physiological activities of lipophilic and hydrophilic fractions from Australian-grown fruits <i>Dimitrios Zabaras and Izabela Konczak</i>	361
Native vs extracted essential oil: from chemical composition to biological activities <i>Chaker El Kalamouni, Diana Dobravalskyte, Christine Raynaud, Rimantas Venskutonis and Thierry Talou</i>	369

Molecular Biology of Functional Food

Anthocyanin: multitargeted phytochemical for age-related neurodegenerative diseases <i>Ping-Hsiao Shih, Chi-Tai Yeh and Gow-Chin Yen</i>	381
Hepatic cellular homocysteine kinetics in the diabetic state <i>En-Pei Isabel Chiang, Yi-Cheng Wang, Wei-Wen Chen and Feng-Yao Tang</i>	387

<i>In vitro</i> study of phloretin-induced cell death effects in human liver cancer cells through inhibition of type II glucose transporter <i>Yuan-Soon Ho and Chia-Yi Tsai</i>	400
Preventive effects of dihydrolipoic acid on environmental toxicant-induced tumour promotion in a two-stage mouse skin tumorigenesis model <i>Ying-Jan Wang and Ming-Hsiung Pan</i>	411
The <i>in vitro</i> and <i>in vivo</i> inhibitory effects of lycopene on the growth of human colon cancer cells <i>Feng-Yao Tang, Meng-Qiu Lin and Li-Hao Cheng</i>	421
Macrophage-activating mushroom proteins and the possible pathways <i>Fuu Sheu, Chi-Fai Chau and Hui-Hsin Chang</i>	435
Comparative studies on biological activity of inotilone and methylinotilone from <i>Inonotus species</i> <i>Min-Hsiung Pan, Ching-Shu Lai, Yu-Ching Kuo and Chi-Tang Ho</i>	448
Subject Index	457