CONTENTS

Pre	Preface				
	PERSPECTIVES				
1.	Recent Advances in Chemistry of Enzymatic Browning: An Overview	2			
2.	Enzymatic Browning in Fruits: Its Biochemistry and Control	8			
3.	Phenolic Browning: A Perspective from Grape and Wine Research	23			
4.	Prevention of Enzymatic Browning in Fruits and Vegetables:				
	A Review of Principles and Practice	49			
	STRUCTURE, FUNCTION, AND MOLECULAR BIOLOGY				
	OF POLYPHENOL OXIDASE				
5.	Tyrosinase: Molecular and Active-Site Structure	64			
6.	Differentiation of Fungal Tyrosinases and Laccases				
	Using Selective Inhibitors and Substrates	81			
7.	Fruit Polyphenol Oxidases: New Data on an Old Problem	90			
8.	Implications of the Phylogenetic Distribution				
	of Polyphenol Oxidase in Plants	103			
9.	Biology and Molecular Biology of Polyphenol Oxidase	120			
	CHEMISTRY OF BROWNING				
10.	Reactions of Enzymically Generated Quinones in Relation				
	to Browning in Grape Musts and Wines	130			
11.	Evolution of Chlorogenic Acid o-Quinones in Model Solutions	144			
12.	Exploiting Tyrosinase Activity in Aqueous and Nonaqueous Media	159			
13.	Enzymatic Browning of Muscadine Grape Products	166			
14.	Browning Mechanism of Water Convolvulus	178			
15.	Difference Spectra Spectrophotometry for Polyphenol				
	Oxidase Assay	188			

6	Antioxidant Characteristics of Melanin-Related Products from	
	Enzymatic Browning Reaction of Catechin in a Model System	200
	ENZYMATIC BROWNING AND PREVENTION	
17.	Mechanisms of Some Reducing Compounds That Inactivate	
	Polyphenol Oxidases	210
18.	Prevention of Enzymatic Browning in Prepeeled Potatoes	
	and Minimally Processed Mushrooms	223
19.	Inhibition of Apple-Slice Browning by 4-Hexylresorcinol	240
20.	Polyphenol Oxidase Activity in Japanese Apples:	
	Differences Among Cultivars and Prevention by Heat,	
	Ascorbic Acid, and Reduced Oxygen	251
21.	Extraction, Partial Characterization, and Inhibition	
	Patterns of Polyphenol Oxidase from Burdock	267
22.	Multiple Effects of Maltol and Kojic Acid on Enzymatic Browning	277
23.	Effect of Cyclodextrins on Polyphenol Oxidation Catalyzed	
	by Apple Polyphenol Oxidase	295
24.	Sulfite Substitutes for the Prevention of Enzymatic	
	Browning in Foods	313
Au	thor Index	325
Af	filiation Index	325
Sul	pject Index	326