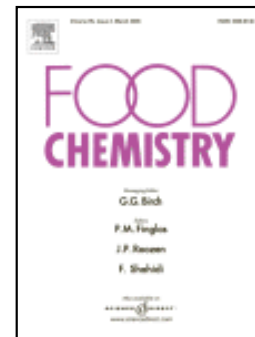


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Volume 95, Issue 2, Pages 173-356 (March 2006)

[Article List](#) [Partial Abstracts](#) [Full Abstracts](#)[display checked docs](#) [e-mail articles](#)articles **1 - 26**

1. **Editorial Board / Aims & Scope • EDITORIAL BOARD**
Page CO2
2. **The effect of water activity on cholesterol oxidation in spray- and freeze-dried egg powders • SHORT COMMUNICATION**
Pages 173-179
A. Obara, M. Obiedzi•ski and T. Kołczak
3. **Antioxidant activity and hepatoprotective potential of *Phyllanthus niruri* • ARTICLE**
Pages 180-185
R. Harish and T. Shivanandappa
4. **A kind of potential food additive produced by *Streptomyces coelicolor*: Characteristics of blue pigment and identification of a novel compound, λ -actinorhodin • ARTICLE**
Pages 186-192
Hechun Zhang, Jixun Zhan, Keman Su and Yuanxing Zhang
5. **Alcoholysis of salicornia oil using free and covalently bound lipase onto chitosan beads • ARTICLE**
Pages 193-199
P.D. Desai, A.M. Dave and Surekha Devi
6. **Screening of the antioxidant potentials of six *Salvia* species from Turkey • ARTICLE**
Pages 200-204
Bektas Tepe, Munevver Sokmen, H. Askin Akpulat and Atalay Sokmen

7. **Tetrodotoxin in several species of xanthid crabs in southern Taiwan** • ARTICLE
Pages 205-212
Yung-Hsiang Tsai, Ping-Ho Ho, Chiu-Chi Hwang, Pai-An Hwang, Chao-An Cheng and Deng-Fwu Hwang

8. **Detection of alkaline phosphatase by competitive indirect ELISA using immunoglobulin in yolk (IgY) specific against bovine milk alkaline phosphatase** • ARTICLE
Pages 213-220
Chao-Cheng Chen, Yu-Chang Tai, Szu-Chuan Shen, Yann-Ying Tu, Ming-Chang Wu and Hung-Min Chang

9. **Characterization of Violetto di Toscana, a typical Italian variety of artichoke (*Cynara scolymus* L.)** • ARTICLE
Pages 221-225
Annalisa Romani, Patrizia Pinelli, Claudio Cantini, Antonio Cimato and Daniela Heimler

10. **Changes in carbohydrate and glucosinolate composition in white cabbage (*Brassica oleracea* var. *capitata*) during blanching and treatment with acetic acid** • ARTICLE
Pages 226-236
Mathias Wennberg, Jimmy Ekvall, Kerstin Olsson and Margareta Nyman

11. **Development of volatile compounds of cava (Spanish sparkling wine) during long ageing time in contact with lees** • ARTICLE
Pages 237-242
M. Riu-Aumatell, J. Bosch-Fusté, E. López-Tamames and S. Buxaderas

12. **Active oxygen scavenging activity of egg-yolk protein hydrolysates and their effects on lipid oxidation in beef and tuna homogenates** • ARTICLE
Pages 243-249
Senji Sakanaka and Yumi Tachibana

13. **Interactions of gallotannins with proteins, amino acids, phospholipids and sugars** • ARTICLE
Pages 250-254
Qiang He, Bi Shi and Kai Yao

14. **Surface hydrophobicity of commercial canola proteins mixed with κ -carrageenan or guar gum** • ARTICLE
Pages 255-263
F.O. Uruakpa and S.D. Arntfield

15. **Characteristics of carboxypeptidase B from pyloric ceca of the starfish *Asterina pectinifera*** • ARTICLE
Pages 264-269
Hideki Kishimura, Kenji Hayashi and Seiichi Ando

16. **Effects of storage in slurry ice on the microbial, chemical and sensory quality and on the shelf life of farmed turbot (*Psetta maxima*)** • ARTICLE
Pages 270-278
Óscar Rodríguez, Jorge Barros-Velázquez, Carmen Piñeiro, José M. Gallardo and Santiago P. Aubourg

17. **Contribution of free and glycosidically-bound volatile compounds to the aroma of muscat “a petit grains” wines and effect of skin contact** • ARTICLE
Pages 279-289
E. Sánchez Palomo, M.S. Pérez-Coello, M.C. Díaz-Maroto, M.A. González Viñas and M.D. Cabezudo

18. **Differences in content and composition of free lipids and carotenoids in flour of spring and winter wheat cultivated in Poland** • ARTICLE
Pages 290-300
Iwona Konopka, Sylwester Czaplicki and Daniela Rotkiewicz

19. **High pressure induced hydrolysis at C-terminus of peptide derivatives yielding bioactive peptides** • ARTICLE
Pages 301-306
A. Fernández García, H. Zöller, P. Butz, J. Stärke and B. Tauscher

20. **Free fatty acid composition of regionally-produced Spanish goat cheese and relationship with sensory characteristics** • ARTICLE
Pages 307-311
J.M. Poveda and L. Cabezas

21. **Policosanol contents of beeswax, sugar cane and wheat extracts** • ARTICLE
Pages 312-318
Sibel Irmak, Nurhan Turgut Dunford and Jeff Milligan

22. **Antioxidant and antiproliferative activities of red pitaya** • ARTICLE
Pages 319-327
Li-chen Wu, Hsiu-Wen Hsu, Yun-Chen Chen, Chih-Chung Chiu, Yu-In Lin and Ja-an Annie Ho

ANCM SECTION

23. **Application of a UV-vis detection-HPLC method for a rapid determination of lycopene and β -carotene in vegetables** • ARTICLE
Pages 328-336
A.I. Olives Barba, M. Cámara Hurtado, M.C. Sánchez Mata, V. Fernández Ruiz and M. López Sáenz de Tejada

24. **Determination of Ge(IV) in rice in a mercury-coated glassy carbon electrode in the presence of catechol** • ARTICLE
Pages 337-343
Suw Young Ly, Sang Su Song, Sung kuk Kim, Young Sam Jung and Chang Hyun Lee

25. **Fatty acids and cholesterol oxidation in salted and dried shrimp** • ARTICLE
Pages 344-351
Geni R. Sampaio, Deborah H.M. Bastos, Rosana A.M. Soares, Yara S. Queiroz and Elizabeth A.F.S. Torres

26. **ANCM Bibliography** • LITERATURE
Pages 352-355

articles 1 - 26

◀ previous volume/issue

volume/issue list

next volume/issue ▶

[Home](#) [Journals](#) [Books](#) [Abstract Databases](#) [My Profile](#) [Alerts](#)  [Help](#)

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