



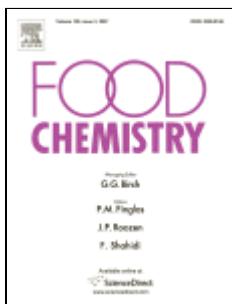
Login: [+](#)
Register

Home Browse Search My Settings Alerts Help

Quick Search Title, abstract, keywords

[?](#) search tips

Journal/book title



Food Chemistry

Copyright © 2007 Elsevier Ltd. All rights reserved

Shortcut URL to this

page: <http://www.sciencedirect.com/science/journal/03>

[Sample Issue Online](#) | [About this Journal](#) | [Submit](#)

= Full-text available

= Non-subscribed

[?](#) What does this mean?

Articles in Press

Volumes 101 - 105 (2007)

[Volume 105, Issue 4
pp. 1327-1766 \(2007\)](#)

[Volume 105, Issue 3
pp. 889-1326 \(2007\)](#)

[Volume 105, Issue 2
pp. 449-888 \(2007\)](#)

[Volume 105, Issue 1
pp. 1-448 \(2007\)](#)

[Volume 104, Issue 4](#)

- pp. 1327-1764 (2007)
- [Volume 104, Issue 3](#)
pp. 889-1326 (2007)
 - [Volume 104, Issue 2](#)
pp. 451-888 (2007)
 - [Volume 104, Issue 1](#)
pp. 1-450 (2007)
 - [Volume 103, Issue 4](#)
pp. 1075-1514 (2007)
 - [Volume 103, Issue 3](#)
pp. 689-1074 (2007)
 - [Volume 103, Issue 2](#)
pp. 255-688 (2007)
 - [Volume 103, Issue 1](#)
pp. 1-254 (2007)
 - [Volume 102, Issue 4](#)
pp. 993-1430 (2007)
 - [Volume 102, Issue 3](#)
pp. 551-992 (2007)
 - [Volume 102, Issue 2](#)
pp. 435-550 (2007)
EFFoST 2005 Annual Meeting:
Innovations in traditional foods
 - [Volume 102, Issue 1](#)
pp. 1-434 (2007)
 - [Volume 101, Issue 4](#)
pp. 1319-1768 (2007)

- [Volume 101, Issue 3
pp. 877-1318 \(2007\)](#)
- [Volume 101, Issue 2
pp. 439-876 \(2007\)](#)
- [Volume 101, Issue 1
pp. 1-438 \(2007\)](#)
- [**Volumes 91 - 100 \(2005 - 2007\)**](#)
- [**Volumes 81 - 90 \(2003 - 2005\)**](#)
- [**Volumes 71 - 80 \(2000 - 2003\)**](#)
- [**Volumes 61 - 70 \(1998 - 2000\)**](#)
- [**Volumes 51 - 60 \(1994 - 1997\)**](#)
- [**Volumes 41 - 50 \(1991 - 1994\)**](#)
- [**Volumes 31 - 40 \(1989 - 1991\)**](#)
- [**Volumes 21 - 30 \(1986 - 1988\)**](#)
- [**Volumes 11 - 20 \(1983 - 1986\)**](#)
- [**Volumes 1 - 10 \(1976 - 1983\)**](#)

Pages 908-

916

K.

Jayathilakan,

G.K. Sharma,

K.

Radhakrishna
and A.S.

Bawa

[Abstract](#) | [Full](#)

[Text + Links](#) |

[PDF \(222 K\)](#)

5. □

**Influence of prior acid
treatment on
acetylation of wheat,
potato and maize
starches**

Pages 917-925

Anil Gunaratne and
Harold Corke

[Abstract](#) | [Full Text +
Links](#) | [PDF \(372 K\)](#)

6. □

**Use of commercial
protease preparations
to reduce protein and
lipid content of maize**

starch

Pages 926-931

Richard F. Tester,
Rabiah Yousuf, Bernd
Kettlitz and Harald
Röper

[Abstract](#) | [Full Text +
Links](#) | [PDF \(150 K\)](#)

7.  

Binding of aroma compounds by isolated myofibrillar proteins: Effect of protein concentration and conformation

Pages 932-939

María Pérez-Juan,
Mónica Flores and
Fidel Toldrá

[Abstract](#) | [Full Text +
Links](#) | [PDF \(715 K\)](#)

8.  

Antioxidant activity and phenolic compounds in 32 selected herbs

Pages 940-949

Aneta Wojdyło, Jan

Oszmiański and
Renata Czemerys
[Abstract](#) | [Full Text +](#)
[Links](#) | [PDF \(878 K\)](#)

□ 9. □ **The antioxidant activity and free radical-scavenging capacity of dietary phenolic extracts from horse gram (*Macrotyloma uniflorum* (Lam.) Verdc.) seeds**
Pages 950-958
Perumal Siddhuraju
and Sellamuthu Manian
[Abstract](#) | [Full Text +](#)
[Links](#) | [PDF \(192 K\)](#)

□ 10. □ **Biogenic amines and HL60 citotoxicity of alfalfa and fenugreek sprouts**
Pages 959-967
J. Frías, C. Martínez-Villaluenga, P. Gulewicz, A. Pérez-

Romero, R. Pilarski, K. Gulewicz and C. Vidal-Valverde

[Abstract](#) | [Full Text + Links](#) | [PDF \(255 K\)](#)

□ 11. □

Oxidation of caffeic acid in a wine-like medium: Production of dihydroxybenzaldehyd and its subsequent reactions with (+)-catechin

Pages 968-975

Marcus Lutter, Andrew C Clark, Paul D. Prenzler and Geoffrey R. Scollary

[Abstract](#) | [Full Text + Links](#) | [PDF \(393 K\)](#)

□ 12. □

Effects of some technological processes on glucosinolate contents in cruciferous vegetables

Pages 976-981

Ewa Cieślik, Teresa
Leszczyńska,
Agnieszka Filipiak-
Florkiewicz, Elżbieta
Sikora and Paweł M.
Pisulewski

[Abstract](#) | [Full Text +](#)
[Links](#) | [PDF \(131 K\)](#)

13. □

**Bioactive
compounds and
antioxidant potential
of mango peel
extract**

Pages 982-988

C.M. Ajila, K.A. Naidu,
S.G. Bhat and U.J.S.
Prasada Rao

[Abstract](#) | [Full Text +](#)
[Links](#) | [PDF \(174 K\)](#)

14. □

**Comparative studies
on morphological
and crystalline
properties of B-type
and C-type starches
by acid hydrolysis**
Pages 989-995

Pang Jiping, Wang
Shujun, Yu Jinglin, Liu
Hongyan, Yu Jiugao
and Gao Wenyuan
[Abstract](#) | [Full Text +
Links](#) | [PDF \(1413 K\)](#)

□ 15. □ **Effect of endogenous acid proteinases on the properties of edible films prepared from Alaska pollack surimi**

Pages 996-1002
WuYin Weng, Patricia
Yuca Hamaguchi,
Kazufumi Osako and
Munehiko Tanaka
[Abstract](#) | [Full Text +
Links](#) | [PDF \(399 K\)](#)

□ 16. □

Chemical and antioxidative assessment of dietary turnip (*Brassica rapa* var. *rapa* L.)
Pages 1003-1010

Fátima Fernandes,
Patrícia Valentão,
Carla Sousa, José A.
Pereira, Rosa M.
Seabra and Paula B.
Andrade

[Abstract](#) | [Full Text +
Links](#) | [PDF \(278 K\)](#)

17. □

**Effects of cosolvents
on the decaffeination
of green tea by
supercritical carbon
dioxide**

Pages 1011-1017

Hyong Seok Park, Hee
Jin Lee, Min Hye Shin,
Kwang-Won Lee,
Hojoung Lee, Young-
Suk Kim, Kwang Ok
Kim and Kyoung Heon
Kim

[Abstract](#) | [Full Text +
Links](#) | [PDF \(198 K\)](#)

18. □

**Hazel (*Corylus
avellana* L.) leaves as
source of**

**antimicrobial and
antioxidative
compounds**

Pages 1018-1025

Ivo Oliveira, Anabela
Sousa, Patrícia

Valentão, Paula B.
Andrade, Isabel C.F.R.

Ferreira, Federico

Ferreres, Albino

Bento, Rosa Seabra,
Letícia Estevinho and
José Alberto Pereira

[Abstract](#) | [Full Text +
Links](#) | [PDF \(179 K\)](#)

19. □

**Supercritical fluid
extraction of
limonoids and
naringin from
grapefruit (*Citrus
paradisi* Macf.) seeds**

Pages 1026-1031

Jun Yu, Deepak V.
Dandekar, Romeo T.
Toledo, Rakesh K.
Singh and
Bhimanagouda S. Patil

[Abstract](#) | [Full Text + Links](#) | [PDF \(412 K\)](#)

- 20. □ **Protocatechuic acid is not the major metabolite in rat blood plasma after oral administration of cyanidin 3-O- β -D-glucopyranoside**
Pages 1032-1039
Takashi Ichijyanagi, M. Mamunur Rahman, Yoshihiko Hatano, Tetsuya Konishi and Yasumasa Ikeshiro
[Abstract](#) | [Full Text + Links](#) | [PDF \(309 K\)](#)

- 21. □ **Chemical-induced resistance against post-harvest infection enhances tomato nutritional traits**
Pages 1040-1046
Marcello Iriti, Sergio Mapelli and Franco

Faoro

[Abstract](#) | [Full Text + Links](#) | [PDF \(554 K\)](#)

22. □

Characterization of polyphenol oxidase from broccoli (*Brassica oleracea* var. *botrytis italicica*) florets

Pages 1047-1053

Urszula Gawlik-Dziki,
Urszula Szymanowska
and Barbara Baraniak

[Abstract](#) | [Full Text + Links](#) | [PDF \(200 K\)](#)

23. □

Effects of an innovative dipping treatment on the cold storage of minimally processed *Annurca* apples

Pages 1054-1060

D. Albanese, L.
Cinquanta and M. Di
Matteo

[Abstract](#) | [Full Text +](#)

[Links](#) | [PDF \(721 K\)](#)

□ 24. □

Inhibitory parameters of the essential oil and various extracts of *Metasequoia glyptostroboides* Miki ex Hu to reduce food spoilage and food-borne pathogens

Pages 1061-1066

Vivek K. Bajpai, Atiqur Rahman, Ung Kyu Choi, Sun Joo Youn and Sun Chul Kang

[Abstract](#) | [Full Text +](#)
[Links](#) | [PDF \(135 K\)](#)

□ 25. □

Quality changes during superchilled storage of cod (*Gadus morhua*) fillets

Pages 1067-1075

A.S. Duun and T. Rustad

[Abstract](#) | [Full Text +](#)

[Links](#) | [PDF \(172 K\)](#)

□ 26. □

Sesame lignans enhance the thermal stability of edible vegetable oils

Pages 1076-1085

S. Hemalatha and
Ghafoorunissa

[Abstract](#) | [Full Text +
Links](#) | [PDF \(1044 K\)](#)

□ 27. □

Protective effects of a synthetic soybean isoflavone against oxidative damage in chick skeletal muscle cells

Pages 1086-1090

Shouqun Jiang,
Zongyong Jiang,
Tianxing Wu,
Xianyong Ma,
Chuntian Zheng and
Shutong Zou

[Abstract](#) | [Full Text +
Links](#) | [PDF \(357 K\)](#)

ANCM Section

- 28. □ **Determination of selenium in Italian rices by differential pulse cathodic stripping voltammetry**
Pages 1091-1098
Monica Panigati, Luigi Falciola, Patrizia Mussini, Giangiacomo Beretta and Roberto Maffei Facino
[Abstract](#) | [Full Text + Links](#) | [PDF \(223 K\)](#)

- 29. □ **Inhibitory effects of the water extracts of *Lavendula* sp. on mushroom tyrosinase activity**
Pages 1099-1105
Cheng-Kuang Hsu, Chen-Tien Chang, Hsin-Yi Lu and Yun-Chin Chung
[Abstract](#) | [Full Text + Links](#) | [PDF \(264 K\)](#)

- 30. □

**Catalytic
determination of
traces of oxalic acid
in vegetables and
water samples using
a novel optode**

Pages 1106-1111

A. Safavi and A.R.
Banazadeh

[Abstract](#) | [Full Text +
Links](#) | [PDF \(164 K\)](#)

31. □

**Determination of the
flavonoid
components of
cashew apple
(*Anacardium
occidentale*) by LC-
DAD-ESI/MS**

Pages 1112-1118

Edy Sousa de Brito,
Manuela Cristina
Pessanha de Araújo,
Long-Ze Lin and
James Harnly

[Abstract](#) | [Full Text +
Links](#) | [PDF \(227 K\)](#)

32. □

Determination of important biochemical properties of honey to discriminate pure and adulterated honey with sucrose (*Saccharum officinarum L.*) syrup
Pages 1119-1125
Ahmet Guler, Ayse Bakan, Cevat Nisbet and Oguzhan Yavuz
[Abstract](#) | [Full Text + Links](#) | [PDF \(192 K\)](#)

33. □

The effects of solvents and extraction method on the phenolic contents and biological activities *in vitro* of Tunisian *Quercus coccifera L.* and *Juniperus phoenicea L.* fruit extracts
Pages 1126-1134

El Akrem Hayouni,
Manaf Abedrabba,
Marielle Bouix and
Moktar Hamdi

[Abstract](#) | [Full Text +
Links](#) | [PDF \(237 K\)](#)

34. □

**Fluorescence and
color as markers for
the Maillard reaction
in milk–cereal based
infant foods during
storage**

Pages 1135-1143

Lourdes Bosch,
Amparo Alegría,
Rosaura Farré and
Gonzalo Clemente

[Abstract](#) | [Full Text +
Links](#) | [PDF \(188 K\)](#)

35. □

**Analysis of 2-
aminoacetophenone
by direct-immersion
solid-phase
microextraction and
gas
chromatography–**

**mass spectrometry
and its sensory
impact in
Chardonnay and
Pinot gris wines**

Pages 1144-1150

Wenlai Fan, I-Min Tsai
and Michael C. Qian

[Abstract](#) | [Full Text +
Links](#) | [PDF \(288 K\)](#)

36. □

**Comparative
evaluation of UV-
HPLC methods and
reducing agents to
determine vitamin C
in fruits**

Pages 1151-1158

Isabel Odriozola-
Serrano, Teresa
Hernández-Jover and
Olga Martín-Belloso

[Abstract](#) | [Full Text +
Links](#) | [PDF \(228 K\)](#)

37. □

**Apoptosis and
cytotoxicity caused
by ethoxyquin salts**

**in human
lymphocytes in vitro
Pages 1159-1163**
Alina Błaszczyk and
Janusz Skolimowski
[Abstract](#) | [Full Text +
Links](#) | [PDF \(233 K\)](#)

38. **Application of near-infrared microscopy (NIRM) for the detection of meat and bone meals in animal feeds: A tool for food and feed safety**
Pages 1164-1170
B. de la Roza-Delgado, A. Soldado, A. Martínez-Fernández, F. Vicente, A. Garrido-Varo, D. Pérez-Marín, M.J. de la Haba and J.E. Guerrero-Ginel
[Abstract](#) | [Full Text +
Links](#) | [PDF \(315 K\)](#)

39.

Comparative study of different extraction techniques for the analysis of virgin olive oil aroma

Pages 1171-1178

Stefania Vichi, Josep M. Guadayol, Josep Caixach, Elvira López-Tamames and Susana Buxaderas

[Abstract](#) | [Full Text + Links](#) | [PDF \(245 K\)](#)

40. □

MIR spectroscopy and partial least-squares regression for determination of phospholipids in rapeseed oils at various stages of technological process

Pages 1179-1187

Aleksandra Szydłowska-Czerniak

[Abstract](#) | [Full Text + Links](#) | [PDF \(788 K\)](#)

□ 41. □

The nutrients of exotic mushrooms (*Lentinula edodes* and *Pleurotus* species) and an estimated approach to the volatile compounds

Pages 1188-1194

Necla Çağlarırmak

[Abstract](#) | [Full Text + Links](#) | [PDF \(154 K\)](#)

□ 42. □

Determination of total arsenic in soft drinks by hydride generation atomic fluorescence spectrometry

Pages 1195-1200

Faouzia El-Hadri,
Angel Morales-Rubio
and Miguel de la
Guardia

[Abstract](#) | [Full Text + Links](#) | [PDF \(162 K\)](#)

□ 43. □

On-line dilution and

**detection of vainillin
in vanilla extracts
obtained by
ultrasound**

Pages 1201-1208

Claudia Valdez-Flores
and M.P. Cañizares-
Macias

[Abstract](#) | [Full Text +
Links](#) | [PDF \(181 K\)](#)

44. □

**Investigation of
chromium content in
foodstuffs and
nutrition
supplements by
GFAAS and
determination of
changing Cr(III) to Cr
(VI) during baking
and toasting bread**

Pages 1209-1213

Róbert Kovács, Áron
Béni, Roland Karosi,
Csilla Sógor and
József Posta

[Abstract](#) | [Full Text +
Links](#) | [PDF \(203 K\)](#)

□ 45. □

Tocopherol in the lipid stability of tilapia (*Oreochromis niloticus*) hamburgers

Pages 1214-1218

Fabíola Helena dos Santos Fogaça and Léa Silvia Sant'Ana

[Abstract](#) | [Full Text + Links](#) | [PDF \(141 K\)](#)

□ 46. □

Application of temperature-induced phase partition of proteins for the detection of smoked paprika adulteration by free zone capillary electrophoresis (FZCE)

Pages 1219-1227

Alejandro Hernández, Alberto Martín, Emilio Aranda, Teresa Bartolomé and María de Guía Córdoba

[Abstract](#) | [Full Text +](#)

[Links](#) | [PDF \(410 K\)](#)

47. [View Article](#)

Analysis of the volatile fraction of “Pesto Genovese” by headspace sorptive extraction (HSSE)

Pages 1228-1235

Paola Salvadeo,
Raffaella Boggia,
Filippo Evangelisti and
Paola Zunin

[Abstract](#) | [Full Text + Links](#) | [PDF \(212 K\)](#)

48. [View Article](#)

Analysis of alkylphenol and bisphenol A in meat by accelerated solvent extraction and liquid chromatography with tandem mass spectrometry

Pages 1236-1241

Bing Shao, Hao Han,
Dongmei Li, Yalu Ma,
Xiaoming Tu and

Yonging Wu

[Abstract](#) | [Full Text + Links](#) | [PDF \(158 K\)](#)

49. □

Determination of levulinic acid in soy sauce by liquid chromatography with mass spectrometric detection

Pages 1242-1247

Atsushi Sano, Tsuneo Satoh, Tetsuya Oguma, Akinori Nakatoh, Jun-ichi Satoh and Toshifumi Ohgawara

[Abstract](#) | [Full Text + Links](#) | [PDF \(434 K\)](#)

50. □

Near-infrared spectroscopic analysis of macronutrients and energy in homogenized meals

Pages 1248-1255

Yookyung Kim, Mukti

Singh and Sandra E.
Kays

[Abstract](#) | [Full Text +
Links](#) | [PDF \(268 K\)](#)

51. □

**NMR and statistical
study of olive oils
from Lazio: A
geographical,
ecological and
agronomic
characterization**

Pages 1256-1267

Marco D'Imperio, Luisa
Mannina, Donatella
Capitani, Olivier Bidet,
Enrico Rossi,
Francesco M.
Bucarelli, Giovanni B.
Quaglia and Annalaura
Segre

[Abstract](#) | [Full Text +
Links](#) | [PDF \(679 K\)](#)

52. □

**Optimisation of
extraction of
phenolics and
antioxidants from**

**black currant leaves
and buds and of
stability during
storage**

Pages 1268-1275

Jessica Tabart, Claire Kevers, Arnaud Sipel, Joël Pincemail, Jean-Olivier Defraigne and Jacques Dommes

[Abstract](#) | [Full Text +
Links](#) | [PDF \(184 K\)](#)

53. □

**Study of volatile
organic acids in
freeze-dried
Cheonggukjang
formed during
fermentation using
SPME and stable-
isotope dilution
assay (SIDA)**

Pages 1276-1280

Min Kyung Park,
Hyung-Kyoon Choi,
Dae-Young Kwon and
Young-Suk Kim

[Abstract](#) | [Full Text +](#)

[Links](#) | [PDF \(288 K\)](#)

54. [View](#)

Effects of lipoic acid supplementation on rat brain tissue: An FTIR spectroscopic and neural network study

Pages 1281-1288

S.B. Akkas, M. Severcan, O. Yilmaz and F. Severcan

[Abstract](#) | [Full Text + Links](#) | [PDF \(389 K\)](#)

55. [View](#)

Determination of histamine and histamine-forming bacteria in dried milkfish (*Chanos chanos*) implicated in a food-borne poisoning

Pages 1289-1296

Yung-Hsiang Tsai, Hsien-Feng Kung, Hwi-Chang Chen, Shu-Chen Chang,

Hsiu-Hwa Hsu and
Cheng-I Wei
[Abstract](#) | [Full Text +](#)
[Links](#) | [PDF \(169 K\)](#)

56. [Simultaneous determination of tetracycline, oxytetracycline, and 4-epitetracycline in milk by high-performance liquid chromatography](#)
Pages 1297-1301
Johnathan William Fritz and Yuegang Zuo
[Abstract](#) | [Full Text +](#)
[Links](#) | [PDF \(166 K\)](#)

57. [The influence of different acids and pepsin on the extractability of collagen from the skin of Baltic cod \(*Gadus morhua*\)](#)
Pages 1302-1306
Elżbieta Skierka and

Maria Sadowska

[Abstract](#) | [Full Text + Links](#) | [PDF \(223 K\)](#)

58. □

Analysis of phenolic compounds in Chinese olive (*Canarium album L.*) fruit by RPHPLC–DAD–ESI–MS

Pages 1307-1311

Zhiyong He and Wenshui Xia

[Abstract](#) | [Full Text + Links](#) | [PDF \(230 K\)](#)

59. □

Purification and characterization of an intracellular peroxidase from genetically transformed roots of red beet (*Beta vulgaris L.*)

Pages 1312-1320

Thimmaraju Rudrappa, Venkatachalam Lakshmanan, Roohie

Kaunain, Narayan
Mandayam Singara
and Bhagyalakshmi
Neelwarne

[Abstract](#) | [Full Text +
Links](#) | [PDF \(274 K\)](#)

60.

**Bibliography of
Analytical, Nutritional
and Clinical Methods
Section**

Pages 1321-1326
[PDF \(1745 K\)](#)

articles 1 - 60

[Home](#)

[Browse](#)

[Search](#)

[My Settings](#)

[Alerts](#)

[Help](#)



[About ScienceDirect](#) | [Contact Us](#) | [Terms & Conditions](#)
| [Privacy Policy](#)

Copyright © 2007 Elsevier B.V. All rights reserved.
ScienceDirect® is a registered trademark of Elsevier B.V.