

---

**TABLE OF CONTENTS**

---

<b>Cherries and Health: A Review</b>	1
<i>Letitia M. McCune, Chieri Kubota, Nicole R. Stendell-Hollis, and Cynthia A. Thomson</i>	
<b>Spices as Functional Foods</b>	13
<i>M. Viuda-Martos, Y. Ruiz-Navajas, J. Fernández-López, and J.A. Pérez-Álvarez</i>	
<b>Influence of Cooking Processes on the Concentrations of Toxic Metals and Various Organic Environmental Pollutants in Food: A Review of the Published Literature</b>	29
<i>José L. Domingo</i>	
<b>Micronutrient Mineral and Folate Content of Australian and Imported Dried Fruit Products</b>	38
<i>Louise E. Bennett, Davinder P. Singh, and Peter R. Clingeleffer</i>	
<b>The Role of Meat Fat in the Human Diet</b>	50
<i>Alexandra Schmid</i>	
<b>In-Mouth Mechanisms Leading to Flavor Release and Perception</b>	67
<i>Christian Salles, Marie-Christine Chagnon, Gilles Feron, Elisabeth Guichard, Helene Laboure, Martine Morzel, Etienne Semon, Amparo Tarrega, and Claude Yven</i>	
<b>Mathematical Modeling of Yeast Inactivation of Freshly Squeezed Apple Juice under High-Pressure Carbon Dioxide</b>	91
<i>Denise Mantoan and Sara Spilimbergo</i>	