

CONTENTS

Volume 125, issue 3, 1 April 2011 (Published 25 November 2010)

Review

- 803 Determination of pesticide residues in food matrices using the QuEChERS methodology
A. WILKOWSKA & M. BIZIUK (Poland)

General Papers

- 813 Effects of a cross-linking enzyme on the protein composition, mechanical properties, and microstructure of Chinese-style noodles
G.G. BELLIDO & D.W. HATCHER (Canada)
- 823 Phenolic compound profiles in selected Queensland red wines at all stages of the wine-making process
I. GINJOM, B. D'ARCY, N. CAFFIN & M. GIDLEY (Australia)
- 835 A combination of marine yeast and food additive enhances preventive effects on postharvest decay of jujubes (*Zizyphus jujuba*)
Y. WANG, F. TANG, J. XIA, T. YU, J. WANG, R. AZHATI & X.D. ZHENG (People's Republic of China)
- 841 Antioxidative effects of phenolic extracts from chestnut leaves, catkins and spiny burs in streptozotocin-treated rat pancreatic β -cells
A. MUJIĆ (Croatia), N. GRDOVIĆ (Serbia), I. MUJIĆ (Bosnia & Herzegovina), M. MIHAJOVIĆ, J. ŽIVKOVIĆ, G. POZNANOVIĆ & M. VIDAKOVIĆ (Serbia)
- 850 Impact of colour adjustment on flavour stability of pale lager beers with a range of distinct colouring agents
A. FURUKAWA SUÁREZ (United Kingdom), T. KUNZ, N. CORTÉS RODRÍGUEZ (Germany), J. MACKINLAY, P. HUGHES (United Kingdom) & F.-J. METHNER (Germany)
- 860 Volatile constituents of Cachucha peppers (*Capsicum chinense* Jacq.) grown in Cuba
J. PINO, V. FUENTES & O. BARRIOS (Cuba)
- 865 Acetylation of hydroxytyrosol enhances its transport across differentiated Caco-2 cell monolayers
R. MATEOS, G. PEREIRA-CARO (UK, Spain), S. SAHA (UK), R. CERT, M. REDONDO-HORCAJO, L. BRAVO (Spain) & P.A. KROON (UK)
- 873 Fatty acid composition of eggs produced by the Slovenian autochthonous Styrian hen
M. SIMČIČ, V. STIBILJ & A. HOLCMAN (Slovenia)
- 878 Novel decaffeination of green tea using a special picking method and shortening of the rolling process
A. MIYAGISHIMA, S. FUJIKI, A. OKIMURA, S. ARAHATA, S. INAGAKI, Y. IWAO & S. ITAI (Japan)

Continued on inside back cover

CONTENTS—Continued from outside back cover

- 884 Influence of some prefermentative treatments on aroma composition and sensory evaluation of white Godello wines
M.M. LOSADA, J. ANDRÉS, J. CACHO, E. REVILLA & J.F. LÓPEZ (Spain)
- 892 Microencapsulation of curcumin in cells of *Saccharomyces cerevisiae*
E.I. PARAMERA, S.J. KONTELES & V.T. KARATHANOS (Greece)
- 903 Effect of thermal and high pressure processes on structural and health-related properties of carrots (*Daucus carota*)
G. KNOCKAERT, A. DE ROECK, L. LEMMENS, S. VAN BUGGENHOUT, M. HENDRICKX & A. VAN LOY (Belgium)
- 913 Stability and release properties of curcumin encapsulated in *Saccharomyces cerevisiae*, β -cyclodextrin and modified starch
E.I. PARAMERA, S.J. KONTELES & V.T. KARATHANOS (Greece)
- 923 Antioxidant activity of commercial buckwheat flours and their free and bound phenolic compositions
G.E. INGLETT, D. CHEN, M. BERHOW (USA) & S. LEE (South Korea)
- 930 Characterisation of the chemical composition and *in vitro* anti-inflammation assessment of a novel lotus (*Nelumbo nucifera* Gaertn) plumule polysaccharide
C.-H. LIAO, S.-J. GUO & J.-Y. LIN (Taiwan, ROC)
- 936 Effect of production process on the amino acid content of frozen and canned *Pleurotus ostreatus* mushrooms
G. JAWORSKA, E. BERNAS & B. MICKOWSKA (Poland)
- 944 Effect of storage time and temperature of milk protein concentrate (MPC85) on the renneting properties of skim milk fortified with MPC85
R.J. HUNTER, Y. HEMAR, D.N. PINDER & S.G. ANEMA (New Zealand)
- 953 Inhibitory activities of hydroxyphenolic acid–amino acid conjugates on tyrosinase
J.-M. NOH & Y.-S. LEE (Republic of Korea)
- 958 Physico-chemical properties of potato starches
K. ALVANI, X. QI, R.F. TESTER & C.E. SNAPE (UK)
- 966 A new type of Brazilian propolis: Prenylated benzophenones in propolis from Amazon and effects against cariogenic bacteria
V.F. DE CASTRO ISHIDA, G. NEGRI, A. SALATINO & M.F.C.L. BANDEIRA (Brazil)
- 973 Effect of salt and sucrose addition on the formation of the Amadori compound from methionine and glucose at 40°C
C. CERNY, F. FITZPATRICK & J. FERREIRA (Switzerland)
- 978 Chemopreventive properties of the bran extracted from a newly-developed Thai rice: The *Riceberry*
V. LEARDKAMOLKARN, W. THONGTHEP, P. SUTTIARPORN, R. KONGKACHUICHAIR, S. WONGPORNCHAI & A. WANAVIJITR (Thailand)
- 986 Mercury content and bio-concentration potential of Slippery Jack, *Suillus luteus*, mushroom
K. CHUDZYŃSKI, G. JARZYŃSKA, A. STEFAŃSKA & J. FALANDYSZ (Poland)
- 991 Chemical compositions and fatty acid profiles of three freshwater fish species
F. JABEEN (Pakistan, UK) & A.S. CHAUDHRY (UK)
- 997 Improved incorporation and stabilisation of β -carotene in hydrocolloids using glycerol
A. LÓPEZ-RUBIO & J.M. LAGARON (Spain)
- 1005 Purification and biochemical characterisation of a novel protease streblin
P. TRIPATHI, R. TOMAR & M.V. JAGANNADHAM (India)
- 1013 The effects of salt concentration on conformational changes in cod (*Gadus morhua*) proteins during brine salting
M.V. NGUYEN, K.A. THORARINSDOTTIR, A. GUDMUNDSDOTTIR, G. THORKELSSON & S. ARASON (Iceland)

CONTENTS—Continued from inside back cover

- 1020 Investigation of the pH effect and UV radiation on kinetic degradation of anthocyanin mixtures extracted from *Hibiscus acetosella*
P.H. MARÇO, R.J. POPPI, I.S. SCARMINIO (Brazil) & R. TAULER (Spain)
- 1028 Extraction and characterisation of lipids from Antarctic krill (*Euphausia superba*)
J.C. GIGLIOTTI, M.P. DAVENPORT, S.K. BEAMER, J.C. TOU & J. JACZYNSKI (United States)
- 1037 Protective effect of *Funalia trogii* crude extract on deltamethrin-induced oxidative stress in rats
B. MAZMANCI, M.A. MAZMANCI, A. UNYAYAR, S. UNYAYAR, F.O. CEKIC, A.G. DEGER, S. YALIN & U. COMELEKOGLU (Turkey)
- 1041 Characterisation of peptide molecular mass distribution in commercial hydrolysates and hydrolysate-based nutritional products
P.W. JOHNS, W.A. JACOBS, R.R. PHILLIPS, R.J. MCKENNA, K.A. O'KANE & J.W. MCEWEN (USA)

ANALYTICAL METHODS

- 1051 Quantification of aspartame in commercial sweeteners by FT-Raman spectroscopy
S. MAZUREK & R. SZOSTAK (Poland)
- 1058 Molecularly imprinted polymers for the selective extraction of glycyrrhetic acid from liquorice roots
G. CIRILLO, M. CURCIO, O.I. PARISI, F. PUOCI, F. IEMMA, U.G. SPIZZIRRI, D. RESTUCCIA & N. PICCI (Italy)
- 1064 Fingerprint profile of active components for *Artemisia selengensis Turcz* by HPLC-PAD combined with chemometrics
L. PENG, Y. WANG, H. ZHU & Q. CHEN (PR China)
- 1072 Potential isotopic and chemical markers for characterising organic fruits
F. CAMIN, M. PERINI, L. BONTEMPO, S. FABRONI, W. FAEDI, S. MAGNANI, G. BARUZZI, M. BONOLI, M.R. TABILIO, S. MUSMECI (Italy), A. ROSSMANN (Germany), S.D. KELLY (UK) & P. RAPISARDA (Italy)
- 1083 Insecticides extraction from banana leaves using a modified QuEChERS method
M.Á. GONZÁLEZ-CURBELO, J. HERNÁNDEZ-BORGES, L.M. RAVELO-PÉREZ & M.Á. RODRÍGUEZ-DELGADO (Spain)
- 1091 Identification of calpastatin, μ -calpain and m-calpain in Atlantic salmon (*Salmo salar L.*) muscle
M. GAARDER, M.S. THOMASSEN & E. VEISETH-KENT (Norway)
- 1097 Amperometric determination of bisphenol A in milk using PAMAM-Fe₃O₄ modified glassy carbon electrode
H. YIN, L. CUI, Q. CHEN, W. SHI, S. AI, L. ZHU & L. LU (China)
- 1104 The effects of solvents on the phenolic contents and antioxidant activity of *Stypocaulon scoparium* algae extracts
A. LÓPEZ, M. RICO, A. RIVERO & M. SUÁREZ DE TANGIL (Spain)
- 1110 Enzymatic and fluorometric determination of triacylglycerols in cow milk and other opaque matrices
T. LARSEN, M.K. LARSEN (Denmark) & N.C. FRIGGENS (France)
- 1116 LC/ESI-MS/MS method for the identification and quantification of spinosad residues in olive oils
C. BENINCASA, E. PERRI, N. IANNOTTA & S. SCALERCIO (Italy)

Short Communications

- 1121 Quantification of *trans* fatty acid content in French fries of local food service retailers using attenuated total reflection – Fourier transform infrared spectroscopy
I.K. CHO, S. KIM (USA), H.K. KHURANA (India), Q.X. LI & S. JUN (USA)
- 1126 Assay of the antioxidant capacity of foods using an iron(II)-catalysed lipid peroxidation model for greater nutritional relevance
H.L. BRANGOULO & P.C. MOLAN (New Zealand)

I Calendar