Mini-review

Advances in research on structural characterisation of agricultural products using atomic force microscopy Diagram of the Cheng (China)	783
Research Articles	
Ursolic acid and its esters: occurrence in cranberries and other <i>Vaccinium</i> fruit and effects on matrix metalloproteinase activity in DU145 prostate tumor cells M Kondo (USA), SL MacKinnon, CC Craft, MD Matchett, RAR Hurta (Canada) and CC Neto (USA)	789
Chemical and sensory changes in fresh cider spirits during maturation in inert containers R Rodríguez Madrera, B Suárez Valles and A Picinelli Lobo (Spain)	797
Bioactive compounds from flesh and by-product of fresh-cut watermelon cultivars MP Tarazona-Díaz (Spain), J Viegas, M Moldao-Martins (Portugal) and E Aguayo (Spain)	805
Effects of water-saving superabsorbent polymer on antioxidant enzyme activities and lipid peroxidation in corn (<i>Zea mays</i> L.) under drought stress MR Islam (China, Bangladesh), Y Hu, S Mao, P Jia (China), AE Eneji (Nigeria) and X Xue (China)	813
Influence of barley variety, timing of nitrogen fertilisation and sunn pest infestation on malting and brewing O Marconi, V Sileoni, M Sensidoni (Italy), JM Amigo Rubio (Denmark), G Perretti and P Fantozzi (Italy)	820
Technological, rheological and yield differences among Egyptian wheat varieties ME Ibrahim, SM Abdel-Aal, AS Hussein and NA Gafar (Egypt)	831
Comparative evaluation of laboratory-scale silages using standard glass jar silages or vacuum-packed model silages S Hoedtke and A Zeyner (Germany)	841
Effect of meat washing on the development of impact odorants in fish <i>miso</i> prepared from spotted mackerel A Giri, K Osako, A Okamoto, E Okazaki and T Ohshima (Japan)	850
Comparative study of primary and secondary metabolites in apricot (<i>Prunus armeniaca</i> L.) cultivars	860

V Schmitzer, A Slatnar, M Mikulic-Petkovsek, R Veberic (Slovenia), B Krska (Czech Republic) and F Stampar (Slovenia)

Evaluation of fruit extracts of six Turkish <i>Juniperus</i> species for their antioxidant, anticholinesterase and antimicrobial activities	867
M Öztürk, I Tümen, A Uğur, F Aydoğmuş-Öztürk and G Topçu (Turkey)	
Effects of high hydrostatic pressure on enzymes, phenolic compounds, anthocyanins, polymeric color and color of strawberry pulps X Cao, Y Zhang, F Zhang, Y Wang, J Yi and X Liao (China)	877
Quality and storage stability of extruded puffed corn-fish snacks during 6-month storage at ambient temperature GR Shaviklo (Iceland, Iran), G Thorkelsson (Iceland), F Rafipour (Iran) and S Sigurgisladottir (Iceland)	886
Significance of osmotic temperature treatment and storage time on physical and chemical properties of a strawberry-gel product ME Martín-Esparza, I Escriche, L Penagos and N Martínez-Navarrete (Spain)	894
Toxicity of <i>Schizonpeta multifida</i> essential oil and its constituent compounds towards two grain storage insects ZL Liu, SS Chu and GH Jiang (China)	905
Effects of housing system and age of laying hens on egg performance in fresh pasta production: pasta cooking behaviour C Alamprese, E Casiraghi and M Rossi (Italy)	910
A preliminary study of the protease activities in germinating brown rice (<i>Oryza sativa L.</i>) C Li, X Cao, Z Gu and H Wen (China)	915
QIGLF, a novel angiotensin I-converting enzyme-inhibitory peptide from egg white protein Z Yu, W Zhao, J Liu, J Lu (China) and F Chen (USA)	921
Thermal stability of corn oil flavoured with <i>Thymus capitatus</i> under heating and deep-frying conditions I Jabri Karoui, W Dhifi, M Ben Jemia and B Marzouk (Tunisia)	927
Survey of <i>ex situ</i> fruit and leaf volatiles from several <i>Pistacia</i> cultivars grown in California JN Roitman, GB Merrill and JJ Beck (USA)	934
Wine consumption habits and consumer preferences between wines aged in barrels or with chips S Pérez-Magariño, M Ortega-Heras and ML González-Sanjosé (Spain)	943
Vacuum-packed ripened sausages: evolution of volatile compounds during storage C Summo, F Caponio, A Pasqualone and T Gomes (Italy)	950
Free amino acids profile and quantities of 'sırt', 'bohca' and 'sekerpare' pastirma, dry cured meat products S Ceylan and MI Aksu (Turkey)	956
Oxidative stability of cooked, frozen, reheated beef patties: effect of antioxidants P. Colindres and MS Brewer (USA)	963

Belline i er er er Er weren en 14 e