

Contents

Volume 129 issue 4, 15 December 2011

Rapid Communication

- 1327 Residue mutations in the sweetness loops for the sweet-tasting protein brazzein
S.-Y. YOON, J.-N. KONG, D.-H. JO & K.-H. KONG (Republic of Korea)

General Papers

- 1331 Changes in antioxidant phytochemicals and volatile composition of *Camellia sinensis* by oxidation during tea fermentation
Y. KIM, K.L. GOODNER (United States), J.-D. PARK, J. CHOI (South Korea) & S.T. TALCOTT (United States)
- 1343 Comparison of nutrient composition in kernel of tenera and clonal materials of oil palm (*Elaeis guineensis* Jacq.)
S. KOK, M. ONG-ABDULLAH, G.C. EE & P. NAMASIVAYAM (Malaysia)
- 1348 Extraction, purification and properties of trypsin inhibitor from Thai mung bean (*Vigna radiata* (L.) R. Wilczek)
S. KLOMKLAO, S. BENJAKUL (Thailand), H. KISHIMURA (Japan) & M. CHAIJAN (Thailand)
- 1355 Antioxidant and antiglycemic potential of *Peltophorum pterocarpum* plant parts
T. MANAHARAN, L.L. TENG, D. APPLETON, C.H. MING, T. MASILAMANI & U.D. PALANISAMY (Malaysia)
- 1362 Techniques for localisation of konjac glucomannan in model milk protein-polysaccharide mixed systems: Physicochemical and microscopic investigations
A.R. ABHYANKAR, D.M. MULVIHILL, V. CHAURIN & M.A.E. AUTY (Ireland)
- 1369 A novel acidic and low-temperature-active endo-polygalacturonase from *Penicillium* sp. CGMCC 1669 with potential for application in apple juice clarification
P. YUAN, K. MENG, H. HUANG, P. SHI, H. LUO, P. YANG & B. YAO (People's Republic of China)
- 1376 Novel peptides derived from egg white protein inhibiting alpha-glucosidase
Z. YU, Y. YIN, W. ZHAO, Y. YU, B. LIU, J. LIU (PR China) & F. CHEN (USA)
- 1383 Ethyl-carbamate determination by gas chromatography-mass spectrometry at different stages of production of a traditional Brazilian spirit
J.C. BAFFA JÚNIOR, R.C.S. MENDONÇA, J.M. DE ASSIS TEIXEIRA KLUGE PEREIRA, J.A. MARQUES PEREIRA & N. DE FÁTIMA FERREIRA SOARES (Brazil)
- 1388 Antioxidative potential of cashew phenolics in food and biological model systems as affected by roasting
N. CHANDRASEKARA & F. SHAHIDI (Canada)
- 1397 A comparison of the metabolic profile on intact tissue and extracts of muscle and liver of juvenile Atlantic salmon (*Salmo salar* L.) – Application to a short feeding study
J. BANKEFORS, M. KASZOWSKA, C. SCHLECHTRIEM, J. PICKOVA, E. BRÄNNÄS, L. EDEBO, A. KIESSLING & C. SANDSTRÖM (Sweden)
- 1406 Antioxidant active packaging for chicken meat processed by high pressure treatment
T. BOLUMAR, M.L. ANDERSEN & V. ORLIEN (Denmark)
- 1413 Bioactive phytonutrients (omega fatty acids, tocopherols, polyphenols), *in vitro* inhibition of nitric oxide production and free radical scavenging activity of non-cultivated Mediterranean vegetables
F. CONFORTI, M. MARRELLI, C. CARMELA, F. MENICHINI, P. VALENTINA, D. UZUNOV, G.A. STATTI (Italy), P. DUEZ (Belgique) & F. MENICHINI (Italy)
- 1420 Effects of grilling and roasting on the levels of polycyclic aromatic hydrocarbons in beef and pork
S.Y. CHUNG (Republic of Korea), R.R. YETTELLA (USA), J.S. KIM, K. KWON, M.C. KIM (Republic of Korea) & D.B. MIN (USA)

CONTENTS—Continued

- 1427 Antibacterial activity and chemical composition of 20 *Eucalyptus* species' essential oils
A. ELAISSI, K.H. SALAH, S. MABROUK, K.M. LARBI, R. CHEMLI & F. HARZALLAH-SKHIRI (Tunisia)
- 1435 Maillard-type glycoconjugates from dairy proteins inhibit adhesion of *Escherichia coli* to mucin
J. MOISÉS LAPARRA, M. CORZO-MARTINEZ, M. VILLAMIEL, F. JAVIER MORENO & Y. SANZ (Spain)
- 1444 Optimisation of lipase-catalysed interesterification reaction for modulating rheological and heat transfer properties of frying oil
S. DEBNATH, R. RAVI & B.R. LOKESH (India)
- 1453 UPLC-PDA-MS evaluation of bioactive compounds from leaves of *Ilex paraguariensis* with different growth conditions, treatments and ageing
N. DARTORA, L.M. DE SOUZA, A.P. SANTANA-FILHO, M. IACOMINI, A.T. VALDUGA, P.A.J. GORIN & G.L. SASSAKI (Brazil)
- 1462 Influence of polyols and bulking agents on flavour release from low-viscosity solutions
C. SIEFARTH, O. TYAPKOVA, J. BEAUCHAMP, U. SCHWEIGGERT, A. BUETTNER & S. BADER (Germany)
- 1469 Chemical composition, antimicrobial potential against cariogenic bacteria and cytotoxic activity of Tunisian *Nigella sativa* essential oil and thymoquinone
H. JRAH HARZALLAH, B. KOUIDHI (Tunisia), G. FLAMINI (Italy), A. BAKHROUF & T. MAHJOUB (Tunisia)
- 1475 Characterization of the constituents and antioxidative activity of cocoa tea (*Camellia ptilophylla*)
L. PENG, X. WANG, X. SHI, C. LI, C. YE & X. SONG (PR China)
- 1483 Carbohydrate composition of Spanish unifloral honeys
E. DE LA FUENTE, A.I. RUIZ-MATUTE, R.M. VALENCIA-BARRERA, J. SANZ & I. MARTÍNEZ CASTRO (Spain)
- 1490 Proanthocyanidins modulate triglyceride secretion by repressing the expression of long chain acyl-CoA synthetases in Caco2 intestinal cells
H. QUESADA, D. PAJUELO, A. FERNÁNDEZ-IGLESIAS, S. DÍAZ, A. ARDEVOL, M. BLAY, M.J. SALVADÓ, L. AROLA & C. BLADE (Spain)
- 1495 Caseinophosphopeptides exert partial and site-specific cytoprotection against H₂O₂-induced oxidative stress in Caco-2 cells
M.J. GARCÍA-NEBOT, A. CILLA, A. ALEGRÍA & R. BARBERÁ (Spain)
- 1504 Elucidation of the flavonoid and furocoumarin composition and radical-scavenging activity of green and ripe chinotto (*Citrus myrtifolia* Raf.) fruit tissues, leaves and seeds
D. BARRECA, E. BELLOCCO, C. CARISTI, U. LEUZZI & G. GATTUSO (Italy)
- 1513 Physicochemical and functional properties of lentil protein isolates prepared by different drying methods
M. JOSHI, B. ADHIKARI, P. ALDRED, J.F. PANOZZO & S. KASAPIS (Australia)
- 1523 *Artocarpus integer* leaf protease: Purification and characterisation
Z. SITI BALQIS & A. ROSMA (Malaysia)
- 1530 The flavonoid composition of flavedo and juice from the pummelo cultivar (*Citrus grandis* (L.) Osbeck) and the grapefruit cultivar (*Citrus paradisi*) from China
M. ZHANG, C. DUAN, Y. ZANG, Z. HUANG & G. LIU (China)
- 1537 Herbal infusions bioelectrochemical polyphenolic index: Green tea – The gallic acid interference
D.M.A. GIL, P.L.V. FALÉ, M.L.M. SERRALHEIRO & M.J.F. REBELO (Portugal)
- 1544 Cryoprotective effects of polyphosphates on *Rutilus frisii kutum* fillets during ice storage
Y. ETEMADIAN, B. SHABANPOUR, A.R. SADEGHI MAHOONAK, A. SHABANI & M. ALAMI (Iran)
- 1552 Repeated hydrolysis process is effective for enrichment of omega 3 polyunsaturated fatty acids in salmon oil by *Candida rugosa* lipase
D. KAHVECI & X. XU (Denmark)
- 1559 α - and γ -Mangostin inhibit the proliferation of colon cancer cells via β -catenin gene regulation in Wnt/cGMP signalling
J.-H. YOO, K. KANG, E.H. JHO, Y.-W. CHIN, J. KIM & C.W. NHO (Republic of Korea)
- 1567 Iron complexes of dietary flavonoids: Combined spectroscopic and mechanistic study of their free radical scavenging activity
J.M. DIMITRIĆ MARKOVIĆ, Z.S. MARKOVIĆ, T.P. BRDARIĆ, V.M. PAVELKIĆ & M.B. JADRANIN (Serbia)
- 1578 Phloridzin and other phytochemicals in apple pomace: Stability evaluation upon dehydration and storage of dried product
V. LAVELLI & S. CORTI (Italy)

CONTENTS—Continued

- 1584 Antioxidant capacity and phenolic composition of different woods used in cooperage
M.E. ALAÑÓN, L. CASTRO-VÁZQUEZ, M.C. DÍAZ-MAROTO, I. HERMOSÍN-GUTIÉRREZ (Spain), M.H. GORDON (United Kingdom) & M.S. PÉREZ-COELLO (Spain)
- 1591 Extraction and antioxidant property of polyhydroxylated naphthoquinone pigments from spines of purple sea urchin *Strongylocentrotus nudus*
D.-Y. ZHOU, L. QIN, B.-W. ZHU, X.-D. WANG, H. TAN, J.-F. YANG, D.-M. LI, X.-P. DONG, H.-T. WU, L.-M. SUN, X.-L. LI (PR China) & Y. MURATA (Japan)
- 1598 Digestibility and immunoreactivity of soybean β -conglycinin and its deglycosylated form
M. AMIGO-BENAVENT, A. CLEMENTE (Spain), P. FERRANTI, S. CAIRA (Italy) & M.D. DEL CASTILLO (Spain)
- 1606 Chemical composition, *in vitro* cytotoxic and antioxidant activities of the essential oil and major constituents of *Cymbopogon jawarancusa* (Kashmir)
M.Y. DAR, W.A. SHAH, M.A. RATHER, Y. QURISHI, A. HAMID & M.A. QURISHI (India)
- 1612 Antioxidant and pro-oxidant *in vitro* evaluation of water-soluble food-related botanical extracts
H.J. DAMIEN DORMAN & R. HILTUNEN (Finland)
- 1619 γ -Aminobutyric acid treatment reduces chilling injury and activates the defence response of peach fruit
A. YANG, S. CAO, Z. YANG, Y. CAI & Y. ZHENG (PR China)
- 1623 Effects of diet enriched with restructured meats, containing *Himantalia elongata*, on hypercholesterolaemic induction, CYP7A1 expression and antioxidant enzyme activity and expression in growing rats
A.R. SCHULTZ MOREIRA, J. BENEDÍ, L. GONZÁLEZ-TORRES, R. OLIVERO-DAVID, S. BASTIDA, M.I. SÁNCHEZ-REUS, M.J. GONZÁLEZ-MUÑOZ & F.J. SÁNCHEZ-MUNIZ (Spain)
- 1631 Sequential hydration with anaerobic and heat treatment increases GABA (γ -aminobutyric acid) content in wheat
Y.-S. YOUN, J.-K. PARK, H.-D. JANG & Y.-W. RHEE (Republic of Korea)
- 1636 The effects of sodium bicarbonate on conformational changes of natural actomyosin from Pacific white shrimp (*Litopenaeus vannamei*)
C. CHANTARASUWAN, S. BENJAKUL & W. VISESSANGUAN (Thailand)
- 1644 Anthocyanin and colour changes during processing of pomegranate (*Punica granatum* L., cv. Hicaznar) juice from sacs and whole fruit
Ö. TURFAN, M. TÜRKYILMAZ, O. YEMİŞ & M. ÖZKAN (Turkey)
- 1652 Effects of caffeic acid and bovine serum albumin in reducing the rate of development of rancidity in oil-in-water and water-in-oil emulsions
E. CONDE (Spain), M.H. GORDON (United Kingdom), A. MOURE & H. DOMINGUEZ (Spain)
- 1660 Effects of combined treatment of electrolysed water and chitosan on the quality attributes and myofibril degradation in farmed obscure puffer fish (*Takifugu obscurus*) during refrigerated storage
R. ZHOU, Y. LIU, J. XIE & X. WANG (China)
- 1667 Antioxidative and immunomodulating activities of polysaccharide extracts of the medicinal mushrooms *Agaricus bisporus*, *Agaricus brasiliensis*, *Ganoderma lucidum* and *Phellinus linteus*
M. KOZARSKI, (Serbia, The Netherlands) A. KLAUS, M. NIKSIC, D. JAKOVLJEVIC (Serbia), J.P.F.G. HELSPER & L.J.L.D. VAN GRIENSVEN (The Netherlands)
- 1676 Fungicide effects on ammonium and amino acids of Monastrell grapes
J. OLIVA, T. GARDE-CERDÁN, A.M. MARTÍNEZ-GIL, M. ROSARIO SALINAS & A. BARBA (Spain)
- 1681 Effect of actinidin from kiwifruit (*Actinidia deliciosa* cv. Hayward) on the digestion of food proteins determined in the growing rat
S.M. RUTHERFURD, C.A. MONTOYA, M.L. ZOU, P.J. MOUGHAN, L.N. DRUMMOND & M.J. BOLAND (New Zealand)
- 1690 Stereoselective behaviour of diclofop-methyl and diclofop during cabbage pickling
Y. LU, Z. HE, J. DIAO, P. XU, P. WANG & Z. ZHOU (China)
- 1695 Carboxymethylchitosan-coated proliposomes containing coix seed oil: Characterisation, stability and *in vitro* release evaluation
C. BAI, H. PENG, H. XIONG, Y. LIU, L. ZHAO & X. XIAO (China)
- 1703 Anthocyanin-rich *Mulberry* extract inhibit the gastric cancer cell growth *in vitro* and xenograft mice by inducing signals of p38/p53 and c-jun
H.-P. HUANG, Y.-C. CHANG, C.-H. WU, C.-N. HUNG & C.-J. WANG (Taiwan)
- 1710 Structural diversity and antioxidant activity of condensed tannins fractionated from mangosteen pericarp
H.-C. ZHOU, Y.-M. LIN, S.-D. WEI & N.F.-Y. TAM (China)

CONTENTS—Continued

- 1721 Anti-inflammatory effect of flavonoids isolated from Korea *Citrus aurantium* L. on lipopolysaccharide-induced mouse macrophage RAW 264.7 cells by blocking of nuclear factor-kappa B (NF- κ B) and mitogen-activated protein kinase (MAPK) signalling pathways
S.R. KANG, K.I. PARK, H.S. PARK, D.H. LEE, J.A. KIM, A. NAGAPPAN, E.H. KIM, W.S. LEE, S.C. SHIN, M.K. PARK, D.Y. HAN & G.S. KIM (Republic of Korea)
- 1729 The green tea polyphenol (–)-epigallocatechin-3-gallate inhibits amyloid- β evoked fibril formation and neuronal cell death *in vitro*
B.S. HARVEY, I.F. MUSGRAVE (Australia), K.S. OHLSSON, Å. FRANSSON (Sweden) & S.D. SMID (Australia)
- 1737 Identification of the antidiarrhoeal components in official rhubarb using liquid chromatography–tandem mass spectrometry
J.-B. WANG, Y. QIN, W.-J. KONG, Z.-W. WANG, L.-N. ZENG, F. FANG, C. JIN, Y.-L. ZHAO & X.-H. XIAO (PR China)
- 1744 Effects of maturity stage and storage on cactus berry (*Myrtillocactus geometrizans*) phenolics, vitamin C, betalains and their antioxidant properties
M.G. HERRERA-HERNÁNDEZ, F. GUEVARA-LARA, R. REYNOSO-CAMACHO & S.H. GUZMÁN-MALDONADO (Mexico)
- 1751 Effects of low molecular weight chitosans on aristolochic acid-induced renal lesions in mice
Y.-M. CHANG, C.-T. CHANG, T.-C. HUANG, S.-M. CHEN, J.-A. LEE & Y.-C. CHUNG (Taiwan)
- 1759 Effect of high-pressure processing on volatile composition and odour of cherry tomato purée
K. VILJANEN, M. LILLE, R.-L. HEINIÖ & J. BUCHERT (Finland)
- 1766 Cyanobacteria produce high levels of ergothioneine
C. PFEIFFER, T. BAUER, B. SUREK, E. SCHÖMIG & D. GRÜNDEMANN (Germany)
- 1770 Purification and identification of ACE inhibitory peptides from Haruan (*Channa striatus*) myofibrillar protein hydrolysate using HPLC–ESI-TOF MS/MS
M. GHASSEM (Malaysia), K. ARIHARA (Japan), A.S. BABJI, M. SAID & S. IBRAHIM (Malaysia)

Short Communications

- 1778 Reduced biogenic amine contents in *sauerkraut* via addition of selected lactic acid bacteria
M.A. RABIE (Egypt, Portugal), H. SILIHA, S. EL-SAIDY, A.A. EL-BADAWY (Egypt) & F.X. MALCATA (Portugal)
- 1783 Levels of gliadin in commercial beers
L.J. GUERDRUM & C.W. BAMFORTH (United States)
- 1785 Steamed ginger (*Zingiber officinale*): Changed chemical profile and increased anticancer potential
X.-L. CHENG, Q. LIU, Y.-B. PENG, L.-W. QI & P. LI (China)

ANALYTICAL METHODS

- 1793 Speciation of selenium in vitamin tablets using spectrofluorometry following cloud point extraction
N. GÜLER, M. MADEN, S. BAKIRDERE, O. YAVUZ ATAMAN & M. VOLKAN (Turkey)
- 1800 Development of a rapid method for the determination of the antioxidant capacity in cereal and legume milling products using the radical cation DMPD⁺
J.M. RODRÍGUEZ-NOGALES, J. VILA-CRESPO & M. GÓMEZ (Spain)
- 1806 The artificial intelligence-based chemometrical characterisation of genotype/chemotype of *Lupinus albus* and *Lupinus angustifolius* permits their identification and potentially their traceability
J.D. COÏSSON, M. ARLORIO, M. LOCATELLI, C. GARINO, D. RESTA, E. SIRTORI, A. ARNOLDI & G. BOSCHIN (Italy)
- 1813 Determination of lutein and zeaxanthin and antioxidant capacity of supercritical carbon dioxide extract from daylily (*Hemerocallis disticha*)
Y.-W. HSU, C.-F. TSAI, W.-K. CHEN, Y.-C. HO & F.-J. LU (Taiwan)
- 1819 Focused microwaves-assisted extraction of theobromine and caffeine from cacao
L.N. GONZÁLEZ-NUÑEZ & M.P. CAÑIZARES-MACÍAS (México)
- 1825 Olive oil traceability by means of chemical and sensory analyses: A comparison with SSR biomolecular profiles
A. ROTONDI, D. BEGHÈ, A. FABBRI & T. GANINO (Italy)
- 1832 Response surface modelling of lead pre-concentration from food samples by miniaturised homogenous liquid–liquid solvent extraction: Box–Behnken design
M. KHAJEH (Iran)
- 1839 Determination of chromium(VI) in black, green and herbal teas
K.L. MANDIWANA, N. PANICHEV & S. PANICHEVA (South Africa)

CONTENTS—Continued

- 1844 Genetic and chemical diversity of *Eleutherococcus senticosus* and molecular identification of Siberian ginseng by PCR-RFLP analysis based on chloroplast *trnK* intron sequence
S. ZHU, Y. BAI, M. OYA, K. TANAKA, K. KOMATSU, T. MARUYAMA, Y. GODA, T. KAWASAKI, M. FUJITA & T. SHIBATA (Japan)
- 1851 Traditional *Rosa damascena* flower harvesting practices evaluated through GC/MS metabolite profiling of flower volatiles
K. RUSANOV, N. KOVACHEVA, M. RUSANOVA & I. ATANASSOV (Bulgaria)
- 1860 Identification of fish species by 5S rRNA gene amplification
C. TOGNOLI, M. SAROGLIA, G. TEROVA, R. GORNATI & G. BERNARDINI (Italy)
- 1865 Chemotype and genotype chemometrical evaluation applied to authentication and traceability of “Tonda Gentile Trilobata” hazelnuts from Piedmont (Italy)
M. LOCATELLI, J.D. COÏSSON, F. TRAVAGLIA, E. CERETI, C. GARINO, M. D’ANDREA, A. MARTELLI & M. ARLORIO (Italy)
- 1874 Validation of a method for simultaneous quantification of total carotenes and tocopherols in vegetable oils by HPLC
S.M. SILVA, S.A. ROCCO, K.A. SAMPAIO, T. TAHAM, L.H.M. DA SILVA, R. CERIANI & A.J.A. MEIRELLES (Brazil)
- 1882 Quantitative analysis of volatiles in transesterified coconut oil by headspace-solid-phase microextraction-gas chromatography–mass spectrometry
J. SUN, B. YU, P. CURRAN & S.-Q. LIU (Singapore)
- 1889 Monitoring NIRS calibrations for use in routine meat analysis as part of Iberian pig-breeding programs
E. ZAMORA-ROJAS, A. GARRIDO-VARO, E. DE PEDRO-SANZ, J.E. GUERRERO-GINEL & D. PÉREZ-MARÍN (Spain)
- 1898 Optimised off-line SPE–GC–FID method for the determination of mineral oil saturated hydrocarbons (MOSH) in vegetable oils
S. MORET, L. BARP (Italy), K. GROB (Switzerland) & L.S. CONTE (Italy)
- 1904 Rapid identification of deer products by multiplex PCR assay
D.-M. ZHA, X.-M. XING & F.-H. YANG (China)
- 1909 Gas chromatographic–olfactometric characterisation of headspace and mouthspace key aroma compounds in fresh and frozen lamb meat
M. BUENO, V.C. RESCONI, M.M. CAMPO, J. CACHO, V. FERREIRA & A. ESCUDERO (Spain)
- 1919 Effects of the addition of hemp powder on the physicochemical properties and energy bar qualities of extruded rice
K. NORAJIT, B.-J. GU & G.-H. RYU (South Korea)
- 1926 A physiologic approach to test the global antioxidant response of foods. The GAR method
S. PASTORIZA, C. DELGADO-ANDRADE, A. HARO & J.A. RUFÍAN-HENARES (Spain)