

CONTENTS

Volume 130, issue 1, 1 January 2012 (Published 26 August 2011)

General Papers

- 1 Influence of the chemical structure on the thermal degradation of the glucosinolates in broccoli sprouts
F.S. HANSCHEN, S. ROHN, I. MEWIS, M. SCHREINER & L.W. KROH (Germany)
- 9 Pattern recognition of three *Vitis vinifera* L. red grapes varieties based on anthocyanin and flavonol profiles, with correlations between their biosynthesis pathways
M. FIGUEIREDO-GONZÁLEZ, E. MARTÍNEZ-CARBALLO, B. CANCHO-GRANDE, J.L. SANTIAGO, M.C. MARTÍNEZ & J. SIMAL-GÁNDARA (Spain)
- 20 Acetyl cholinesterase inhibitory, antioxidant and cytotoxic activity of three dietary medicinal plants
F. SHARIFIFAR, M.H. MOSHAFI, E. SHAFAZAND & A. KOOHPAYEH (Iran)
- 24 Physiochemical properties and kinetics of glucoamylase produced from deoxy-D-glucose resistant mutant of *Aspergillus niger* for soluble starch hydrolysis
M. RIAZ, M.H. RASHID (Pakistan), L. SAWYER (UK), S. AKHTAR, M.R. JAVED, H. NADEEM (Pakistan) & M. WEAR (UK)
- 31 The effect of enzymatic treatment on blackcurrant (*Ribes nigrum*) juice flavour and its stability
O. LAAKSONEN, M. SANDELL, E. NORDLUND, R.-L. HEINIÖ, H.-L. MALINEN, M. JAAKKOLA & H. KALLIO (Finland)
- 42 Dose dependent effects of lycopene enriched tomato-wine on liver and adipose tissue in high-fat diet fed rats
A.-Y. KIM, Y.-J. JEONG, Y.B. PARK, M.-K. LEE, S.-M. JEON, R.A. MCGREGOR & M.-S. CHOI (Republic of Korea)
- 49 Effect of oxygen on aroma volatiles and quality of fresh-cut cantaloupe and honeydew melons
A.L. AMARO (Portugal), J.C. BEAULIEU, C.C. GRIMM, R.E. STEIN (USA) & D.P.F. ALMEIDA (Portugal)
- 58 Geographic variation in the flavour volatiles of Alphonso mango
R.S. KULKARNI, H.G. CHIDLEY, K.H. PUJARI, A.P. GIRI & V.S. GUPTA (India)
- 67 Digestible nutrients and available (ATP) energy contents of two varieties of kiwifruit (*Actinidia deliciosa* and *Actinidia chinensis*)
S.J. HENARE, S.M. RUTHERFURD, L.N. DRUMMOND, V. BORGES, M.J. BOLAND & P.J. MOUGHAN (New Zealand)
- 73 Ginsenosides and phenolics in fresh and processed Korean ginseng (*Panax ginseng* C.A. Meyer): Effects of cultivation location, year, and storage period
I.-M. CHUNG, J.-W. KIM (Republic of Korea), P. SEGUIN (Canada), Y.-M. JUN & S.-H. KIM (Republic of Korea)

Continued on inside back cover

CONTENTS—Continued from outside back cover

- 84 Kinetic and thermodynamic study of thermal inactivation of the antimicrobial peptide P34 in milk
V. SANT'ANNA, F. CLADERA-OLIVERA & A. BRANDELLI (Brazil)
- 90 Part-time grazing improves sheep milk production and its nutritional characteristics
M. DE RENOBALLES, G. AMORES, J. ARRANZ, M. VIRTO, L.J.R. BARRÓN, M.A. BUSTAMANTE, J.C. RUIZ DE GORDOA, A.I. NÁJERA, I. VALDIVIELSO, E. ABILLEIRA, I. BELTRÁN DE HEREDIA, F.J. PÉREZ-ELORTONDO, R. RUIZ, M. ALBISU & N. MANDALUNIZ (Spain)
- 97 Variations in proximate composition and fatty acid profiles of Baltic sprat (*Sprattus sprattus balticus*)
Z. USYDUS, J. SZLIFDER-RICHERT & M. ADAMCZYK (Poland)
- 104 Chemical and nutritional characterisation of the Central Mediterranean Giant red shrimp (*Aristaeomorpha foliacea*): Influence of trophic and geographical factors on flesh quality
G. BONO, F. GAI, P.G. PEIRETTI, C. BADALUCCO, A. BRUGIAPAGLIA, G. SIRAGUSA & G.B. PALMEGIANO (Italy)
- 111 Colour and phenolic compounds in sweet red wines from Merlot and Tempranillo grapes chamber-dried under controlled conditions
A. MARQUEZ, M.P. SERRATOSA, A. LOPEZ-TOLEDANO & J. MERIDA (Spain)
- 121 Studies on purification and the molecular mechanism of a novel ACE inhibitory peptide from whey protein hydrolysate
D. PAN, J. CAO, H. GUO & B. ZHAO (China)
- 127 IgE reactivity to type I collagen and its subunits from tilapia (*Tilapia zillii*)
B.-Q. PAN, W.-J. SU, M.-J. CAO, Q.-F. CAI, W.-Y. WENG & G.-M. LIU (China)
- 134 *In vitro* digestive stability and uptake by Caco-2 human intestinal cells of nonfluorescent chlorophyll catabolites
M. ROCA (Spain)
- 139 Changes of the sensorial attributes of white wines with the application of new anti-mildew fungicides under critical agricultural practices
M. GONZÁLEZ ÁLVAREZ, R. NOGUEROL-PATO, C. GONZÁLEZ-BARREIRO, B. CANCHO-GRANDE & J. SIMAL-GÁNDARA (Spain)
- 147 Enrichment of stearidonic acid in modified soybean oil by low temperature crystallisation
L. VÁZQUEZ & C.C. AKOH (USA)
- 156 Wheat bran lipophilic compounds with *in vitro* anticancer effects
L. LIU, K.M. WINTER, L. STEVENSON, C. MORRIS & D.N. LEACH (Australia)
- 165 Anti-complementary activity of flavonoids from *Gnaphalium affine* D. Don
Z. XI, W. CHEN, Z. WU, Y. WANG, P. ZENG, G. ZHAO, X. LI & L. SUN (People's Republic of China)
- Corrigendum**
- 171 Corrigendum to "Comparative shelf life study of blackberry fruit in bio-based and petroleum-based containers under retail storage conditions" [Food Chem. 126 (2011) 1734–1740]
M. JOO, N. LEWANDOWSKI, R. AURAS, J. HARTE & E. ALMENAR (USA)
- ANALYTICAL METHODS**
- 172 A new SCAR marker potentially useful to distinguish Italian cattle breeds
A. CIRILLO, S.D. GAUDIO, G.D. BERNARDO, G. GALANO, U. GALDERISI & M. CIPOLLARO (Italy)
- 177 Classification of olive oils according to geographical origin by using ¹H NMR fingerprinting combined with multivariate analysis
F. LONGOBARDI, A. VENTRELLA, C. NAPOLI (Italy), E. HUMPFER, B. SCHÜTZ, H. SCHÄFER (Germany), M.G. KONTOMINAS (Greece) & A. SACCO (Italy)
- 184 Microwave-assisted extraction of chlorogenic acids from green coffee beans
R. UPADHYAY, K. RAMALAKSHMI & L. JAGAN MOHAN RAO (India)
- 189 Development and validation of a novel real-time PCR method for the detection of celery (*Apium graveolens*) in food
M. FUCHS, M. CICHNA-MARKL & R. HOCHEGGER (Austria)
- 196 Chemometric approach to evaluate trace metal concentrations in some spices and herbs
C. KARADAŞ & D. KARA (Turkey)

Continued on last page

CONTENTS—*Continued from inside back cover*

- 203 Optimisation of ethanol modified supercritical carbon dioxide on the extract yield and antioxidant activity from *Garcinia mangostana* L.
A.S. ZARENA, N.M. SACHINDRA & K. UDAYA SANKAR (India)
- 209 Cloud point extraction for speciation of iron in beer samples by spectrophotometry
H. FILIK & D. GIRAY (Turkey)
- 214 HPLC/DAD/ESI-MS analyses and anti-radical activity of hydrolyzable tannins from different vegetal species
A. ROMANI, M. CAMPO & P. PINELLI (Italy)
- 222 Is there any difference between the phenolic content of organic and conventional tomato juices?
A. VALLVERDÚ-QUERALT, A. MEDINA-REMÓN, I. CASALS-RIBES & R.M. LAMUELA-RAVENTOS (Spain)
- I Calendar