

## CONTENTS

Volume 130, issue 3, 1 February 2012 (Published 22 September 2011)

### General Papers

- 467 Trypsin from zebra blenny (*Salaria basilisca*) viscera: Purification, characterisation and potential application as a detergent additive  
N. KTARI, H. BEN KHALED, R. NASRI, K. JELLOULI, S. GHORBEL & M. NASRI (Tunisia)
- 475 Chymotrypsin from the hepatopancreas of cuttlefish (*Sepia officinalis*) with high activity in the hydrolysis of long chain peptide substrates: Purification and biochemical characterisation  
R. BALTI (Tunisia), F. BOUGHERRA (Algeria), A. BOUGATEF, B.K. HAYET (Tunisia), N. NEDJAR-ARROUME, P. DHULSTER, D. GUILLOCHON (France) & M. NASRI (Tunisia)
- 485 Phenolic compound content of fresh and dried figs (*Ficus carica* L.)  
F. VALLEJO, J.G. MARÍN & F.A. TOMÁS-BARBERÁN (Spain)
- 493 Inhibition of colon adenocarcinoma cell proliferation by flavonols is linked to a G2/M cell cycle block and reduction in cyclin D1 expression  
S. GÓMEZ-ALONSO (UK, Spain), V.J. COLLINS, D. VAUZOUR, A. RODRÍGUEZ-MATEOS, G. CORONA & J.P.E. SPENCER (UK)
- 501 Phytochemical content in organic and conventionally grown Italian cauliflower  
V. PICCHI, C. MIGLIORI, R. LO SCALZO, G. CAMPANELLI, V. FERRARI & L.F. DI CESARE (Italy)
- 510 Modifying the microstructure of low-fat yoghurt by microfluidisation of milk at different pressures to enhance rheological and sensory properties  
C.I.E. CIRÓN, V.L. GEE, A.L. KELLY & M.A.E. AUTY (Ireland)
- 520 The control of *Aspergillus flavus* with *Cinnamomum jensenianum* Hand.-Mazz essential oil and its potential use as a food preservative  
J. TIAN, B. HUANG, X. LUO, H. ZENG, X. BAN, J. HE & Y. WANG (PR China)
- 528 *Pithecellobium jiringa* legume flour for potential food applications: Studies on their physico-chemical and functional properties  
A. SRIDARAN, A.A. KARIM & R. BHAT (Malaysia)
- 536 Gastrointestinal conditions influence the solution behaviour of cereal  $\beta$ -glucans *in vitro*  
M. ULMÍUS, S. ADAPA, G. ÖNNING & L. NILSSON (Sweden)
- 541 Enhancement of antimicrobial activity of a lactoperoxidase system by carrot extract and  $\beta$ -carotene  
M. HAYASHI, S. NAKNUKOO, S. HAYAKAWA, M. OGAWA & A.A. NI'MATULAH (Japan)

*Continued on inside back cover*

**CONTENTS—Continued from outside back cover**

- 547 Isolation and identification of an antiproliferative substance from fructose-tyrosine Maillard reaction products  
I.G. HWANG, H.Y. KIM, S.H. LEE, K.S. WOO, J.O. BAN, J.T. HONG, K.W. YU, J. LEE & H.S. JEONG (Republic of Korea)
- 552 Assessment of the bioavailability of toxic and non-toxic arsenic species in seafood samples  
J. MOREDA-PIÑEIRO, E. ALONSO-RODRÍGUEZ, V. ROMARÍS-HORTAS, A. MOREDA-PIÑEIRO, P. LÓPEZ-MAHÍA, S. MUNIATEGUI-LORENZO, D. PRADA-RODRÍGUEZ & P. BERMEJO-BARRERA (Spain)
- 561 Sweeteners interacting with the transmembrane domain of the human sweet-taste receptor induce sweet-taste synergisms in binary mixtures  
S. FUJIWARA, T. IMADA, T. NAKAGITA, S. OKADA, T. NAMMOKU, K. ABE & T. MISAKA (Japan)
- 569 Suppressive effect of *Tetragenococcus halophilus*, isolated from fish-*nukazuke*, on histamine accumulation in salted and fermented fish  
T. KUDA, Y. IZAWA, S. ISHII, H. TAKAHASHI, Y. TORIDO & B. KIMURA (Japan)
- 575 Antioxidant compounds from *Rosa laevigata* fruits  
X. LI, W. CAO, Y. SHEN, N. LI, X.-P. DONG, K.-J. WANG & Y.-X. CHENG (China)
- 581 Oil matrix effects on plasma exposure and urinary excretion of phenolic compounds from tomato sauces: Evidence from a human pilot study  
S. TULIPANI, M. MARTINEZ HUELAMO, M. ROTCHES RIBALTA, R. ESTRUCH, E.E. FERRER, C. ANDRES-LACUEVA, M. ILLAN & R.M. LAMUELA-RAVENTÓS (Spain)
- 591 Influence of ripening and astringency on carotenoid content of high-pressure treated persimmon fruit (*Diospyros kaki* L.)  
L. PLAZA, C. COLINA, B. DE ANCOS, C. SÁNCHEZ-MORENO & M. PILAR CANO (Spain)
- 598 Effect of oral administration of water-soluble extract from citrus peel (*Citrus unshiu*) on suppressing alcohol-induced fatty liver in rats  
H.-Y. PARK, Y. PARK, Y. LEE, S.K. NOH, E.-G. SUNG & I. CHOI (Republic of Korea)
- 605 Effect of two ethnic processing technologies on reduction and composition of total and non-glucosidic cyanogens in cassava  
J.D. KALENGA SAKA & K.K. NYIRENDA (Malawi)
- 610 Furfurals removal from roasted coffee powder by vacuum treatment  
B. QUARTA & M. ANESE (Italy)
- 615 Tea fluoride concentration and the pediatric patient  
R.L. QUOCK, J.X. GAO & J.T. CHAN (United States)
- 618 Effect of salinity on seed oil content and fatty acid composition of safflower (*Carthamus tinctorius* L.) genotypes  
H. YEILAGHI, A. ARZANI, M. GHADERIAN, R. FOTOVAT, M. FEIZI & S.S. POURDAD (Iran)
- 626 The effect of a commercial pectolytic enzyme on grape skin cell wall degradation and colour evolution during the maceration process  
I. ROMERO-CASCALES, J.M. ROS-GARCÍA, J.M. LÓPEZ-ROCA & E. GÓMEZ-PLAZA (Spain)
- 632 Influence of different gel complexes on flavour and colour change in Chongcai paste during storage  
C. LI, F. XUE, Y. XU, C. REN & S. PAN (China)
- 638 Composition of marama bean protein  
E.O. AMONSOU, J.R.N. TAYLOR, M. BEUKES & A. MINNAAR (South Africa)
- 644 In vitro digestion of major allergen in salmon roe and its peptide portion with proteolytic resistance  
S. FUJITA, Y. SHIMIZU, H. KISHIMURA, K. WATANABE, A. HARA & H. SAEKI (Japan)
- 651 Randomized controlled study of the urinary excretion of biophenols following acute and chronic intake of olive leaf supplements  
M. KENDALL, M. BATTERHAM, D.L. CALLAHAN, D. JARDINE, P.D. PRENZLER, K. ROBARDS & D. RYAN (Australia)

**Continued on last page**

- 660 Influence of dietary vitamin C and selenium, alone and in combination, on the composition and oxidative stability of meat of broilers  
M. SKRIVAN, M. MAROUNEK, M. ENGLMAIEROVÁ & E. SKŘIVANOVÁ (Czech Republic)
- 665 Isolation and identification of pelargonidin 3-glucoside in mangosteen pericarp  
A.S. ZARENA & K. UDAYA SANKAR (India)
- 671 Assessing *Rubus* honey value: Pollen and phenolic compounds content and antibacterial capacity  
O. ESCUREDO (Spain), L.R. SILVA, P. VALENTÃO (Portugal), M.C. SEIJO (Spain) & P.B. ANDRADE (Portugal)
- 679 Biochemical characterisation of an aminopeptidase with highest preference for lysine from Japanese flounder skeletal muscle  
X. CHEN, G.-P. WU, Q.-F. CAI, G.-M. LIU (China), K. OSATOMI (Japan), W.-J. SU & M.-J. CAO (China)
- 687 Hepatoprotective and hypolipidemic effects of water-soluble polysaccharidic extract of *Pleurotus eryngii*  
J. CHEN, D. MAO, Y. YONG, J. LI, H. WEI & L. LU (China)
- 695 Isolation, identification and activity of natural antioxidants from horehound (*Marrubium vulgare* L.) cultivated in Lithuania  
A. PUKALSKAS, P.R. VENSKUTONIS (Lithuania), S. SALIDO (Spain), P. DE WAARD & T.A. VAN BEEK (The Netherlands)
- 702 Intra- and interspecific mineral composition variability of commercial instant coffees and coffee substitutes: Contribution to mineral intake  
M. OLIVEIRA, S. CASAL, S. MORAIS, C. ALVES, F. DIAS, S. RAMOS, E. MENDES, C. DELERUE-MATOS & M. BEATRIZ P.P. OLIVEIRA (Portugal)
- 710 Complex coacervation of pea protein isolate and alginate polysaccharides  
K.J. KLEMMER, L. WALDNER, A. STONE, N.H. LOW & M.T. NICKERSON (Canada)
- Short Communications**
- 716 Stability of anthocyanins in high pressure homogenisation  
K. FRANK, K. KÖHLER & H.P. SCHUCHMANN (Germany)
- 720 Comparison of catechins and purine alkaloids in albino and normal green tea cultivars (*Camellia sinensis* L.) by HPLC  
K. WEI, L.-Y. WANG, J. ZHOU, W. HE, J.-M. ZENG, Y.-W. JIANG & H. CHENG (PR China)
- 725 Formation of heterocyclic amine–amino acid adducts by heating in a model system  
H. KATAOKA, M. MIYAKE, K. SAITO & K. MITANI (Japan)
- ANALYTICAL METHODS**
- 730 Identification and quantification of (dihydro) hydroxycinnamic acids and their conjugates in potato by UHPLC–DAD–ESI–MS<sup>n</sup>  
C.-E. NARVÁEZ-CUENCA (The Netherland, Colombia), J.-P. Vincken & H. Gruppen (The Netherlands)
- 739 Screening for low molecular weight compounds in fish meal solubles by hydrophilic interaction liquid chromatography coupled to mass spectrometry  
T.H. WU & P.J. BECHTEL (United States)
- 746 A one-pot ultrasound-assisted water extraction/cyclodextrin encapsulation of resveratrol from *Polygonum cuspidatum*  
S. MANTEGNA, A. BINELLO, L. BOFFA, M. GIORGIS, C. CENA & G. CRAVOTTO (Italy)
- 751 Extraction efficiency and validation of an HPLC method for flavonoid analysis in peppers  
H. BAE, G.K. JAYAPRAKASHA, J. JIFON & B.S. PATIL (USA)
- 759 Development and validation of a sandwich ELISA for the determination of potentially allergenic lupine in food  
C. ECKER & M. CICHNA-MARKL (Austria)
- I Calendar