

# CONTENTS

Volume 131, issue 1, 1 March 2012 (Published 19 October 2011)

## Review

- 1 S-Cysteinylated and S-glutathionylated thiol precursors in grapes. A review  
A. PEÑA-GALLEGO, P. HERNÁNDEZ-ORTE, J. CACHO & V. FERREIRA (Spain)

## General Papers

- 14 Relationship among the carotenoid content, dry matter content and sensory attributes of sweet potato  
K. TOMLINS (United Kingdom), C. OWORI (Uganda), A. BECHOFF (United Kingdom), G. MENYA (Uganda) & A. WESTBY (United Kingdom)
- 22 Lipophilised epigallocatechin gallate (EGCG) derivatives and their antioxidant potential in food and biological systems  
Y. ZHONG & F. SHAHIDI (Canada)
- 31 Characterization of anthocyanins in Kenyan teas: Extraction and identification  
L.C. KERIO, F.N. WACHIRA, J.K. WANYOKO & M.K. ROTICH (Kenya)
- 39 Exploring the phytochemical content and the antioxidant potential of *Citrus* fruits grown in Cyprus  
V. GOULAS & G.A. MANGANARIS (Cyprus)
- 48 Development of a food-grade organogel with high bioaccessibility and loading of curcuminoids  
H. YU, K. SHI, D. LIU & Q. HUANG (USA)
- 55 Accumulation of metals and selected nutritional parameters in the field-grown chamomile anethodia  
J. KOVÁČIK (Slovak Republic), J. GRÚZ, B. KLEJDUS (Czech Republic), F. ŠTORK (Slovak Republic) & J. HEDBAVNY (Czech Republic)
- 63 Kinetic evaluation of colour, texture, polyphenols and antioxidant capacity of Irish York cabbage after blanching treatment  
A.K. JAISWAL, S. GUPTA & N. ABU-GHANNAM (Ireland)
- 73 Effect of calcium lactate on m-calpain activity and protein degradation under oxidising conditions  
Y.H.B. KIM (United States, New Zealand), E. HUFF-LONERGAN & S.M. LONERGAN (United States)
- 79 UV/Visible spectra of natural polyphenols: A time-dependent density functional theory study  
E.H. ANOUAR (France), J. GIERSCHNER (Spain), J.-L. DUROUX (France) & P. TROUILLAS (France, Belgium)
- 90 Free and bound volatile compounds as markers of aromatic typicalness of Moravia Dulce, Rojal and Tortosí red wines  
E. GÓMEZ GARCÍA-CARPINTERO, E. SÁNCHEZ-PALOMO, M.A. GÓMEZ GALLEGO & M.A. GONZÁLEZ-VIÑAS (Spain)

*Continued on inside back cover*

**CONTENTS—Continued from outside back cover**

- 99 Spray-dried rosemary extracts: Physicochemical and antioxidant properties  
R.O. COUTO, E.C. CONCEIÇÃO, L.T. CHAUL, E.M.S. OLIVEIRA, F.S. MARTINS, M.T.F. BARA, K.R. REZENDE, S.F. ALVES & J.R. PAULA (Brazil)
- 106 A profile of physicochemical and antioxidant changes during fruit growth for the utilisation of unripe apples  
H.-Z. ZHENG, Y.-I. KIM & S.-K. CHUNG (Republic of Korea)
- 111 Xylanase-mediated *in situ* production of arabinoxylan oligosaccharides with prebiotic potential in whole meal breads and breads enriched with arabinoxylan rich materials  
B. DAMEN, A. POLLET, E. DORNEZ, W.F. BROEKAERT, I.V. HAESSENDONCK, I. TROGH, F. ARNAUT, J.A. DELCOUR & C.M. COURTIN (Belgium)
- 119 Antioxidants of therapeutic relevance in COPD from the neotropical blueberry *Anthopterus wardii*  
G. FLORES (United States, Spain), K. DASTMALCHI, A.J. DABO, K. WHALEN, P. PEDRAZA-PENALOSA, R.F. FORONJY, J.M. D'ARMIENTO & E.J. KENNELLY (United States)
- 126 HPLC-Chip-Multiple Reaction Monitoring (MRM) method for the label-free absolute quantification of  $\gamma$ -conglutin in lupin: Proteotypic peptides and standard addition method  
D. RESTA, F. BRAMBILLA & A. ARNOLDI (Italy)
- 134 Microalgae of different phyla display antioxidant, metal chelating and acetylcholinesterase inhibitory activities  
L. CUSTÓDIO, T. JUSTO, L. SILVESTRE, A. BARRADAS, C.V. DUARTE, H. PEREIRA, L. BARREIRA, A.P. RAUTER (Portugal), F. ALBERÍCIO (Spain) & J. VARELA (Portugal)
- 141 Purification and characterization of an antioxidant protein (~16 kDa) from *Terminalia chebula* fruit  
P. SRIVASTAVA, H.N. RAUT, R.S. WAGH, H.M. PUNTAMBEKAR & M.J. KULKARNI (India)
- 149 Microbial transformation of tectoridin from *Pueraria flos* by *Lactobacillus* and bifidobacteria  
Y. LIU, G. CHENG, T. HAN, H. YANG (China), S.A. IBRAHIM (United States) & W. HUANG (China)
- 155 Barn vs. free-range chickens: Differences in their diets determined by stable isotopes  
L.D. COLETTA, A.L. PEREIRA, A.A.D. COELHO, V.J.M. SAVINO, J.F.M. MENTEN, E. CORRER, L.C. FRANÇA & L.A. MARTINELLI (Brazil)
- 161 Changes occurring in compositional components of black soybeans maintained at room temperature for different storage periods  
J.H. LEE & K.M. CHO (Republic of Korea)
- 170 *N*<sup>ε</sup>-(carboxymethyl)lysine content of foods commonly consumed in a Western style diet  
G.L.J. HULL, J.V. WOODSIDE, J.M. AMES & G.J. CUSKELLY (UK)
- 175 Variation in sorghum starch synthesis genes associated with differences in starch phenotype  
H. HILL, L. SLADE LEE & R.J. HENRY (Australia)
- 184 Radical scavenging capacities and inhibition of human prostate (LNCaP) cell proliferation by *Fortunella margarita*  
G.K. JAYAPRAKASHA, K.N. CHIDAMBARA MURTHY, M. ETLINGER, S.M. MANTUR & B.S. PATIL (USA)
- 192 Caribbean ciguatera profile in raw and cooked fish implicated in ciguatera  
A. ABRAHAM, E.L.E. JESTER, H.R. GRANADE, S.M. PLAKAS & R.W. DICKEY (USA)
- 199 Biocatalytic production of lactose ester catalysed by mica-based immobilised lipase  
U.H. ZAIDAN, M.B. ABDUL RAHMAN, S.S. OTHMAN, M. BASRI, E. ABDULMALEK, R.N.Z.R. ABDUL RAHMAN & A.B. SALLEH (Malaysia)
- 206 Influence of flavonoids from *Phellinus igniarius* on sturgeon caviar: Antioxidant effects and sensory characteristics  
Y. WANG, J.-X. YU, C.-L. ZHANG, P. LI, Y.-S. ZHAO, M.-H. ZHANG & P.-G. ZHOU (People's Republic of China)
- 211 The biomass and total lipid content and composition of twelve species of marine diatoms cultured under various environments  
Y.-C. CHEN (Taiwan)
- 220 Effects of reducing phytate content in sorghum through genetic modification and fermentation on *in vitro* iron availability in whole grain porridges  
J. KRUGER, J.R.N. TAYLOR & A. OELOFSE (South Africa)

*Continued on last page*

CONTENTS—Continued from inside back cover

- 225 Angiotensin-I-converting enzyme (ACE)-inhibitory and antihypertensive properties of squid skin gelatin hydrolysates  
L. LIN, S. LV & B. LI (People's Republic of China)
- 231 A comparative study of the purification of betanin  
L.C.P. GONÇALVES, M.A. DE SOUZA TRASSI, N.B. LOPES, F.A. DÖRR, M.T. DOS SANTOS, W.J. BAADER, V.X. OLIVEIRA JR. & E.L. BASTOS (Brazil)
- 239 Influence of intermittent-direct-electric-current (IDC) on phytochemical compounds in garden cress during growth  
D. DANNEHL, S. HUYSKENS-KEIL, D. WENDORF, C. ULRICH & U. SCHMIDT (Germany)
- 247 Mycobial enhancement of ergothioneine by submerged cultivation of edible mushroom mycelia and its application as an antioxidative compound  
P. TEPWONG, A. GIRI, F. SASAKI, R. FUKUI & T. OHSHIMA (Japan)
- 259 Antioxidant responses of some common medicinal plants grown in copper mining areas  
R.K. DUTTA & R.S. MAHARIA (India)
- 266 Antihypertensive effect of a bovine lactoferrin pepsin hydrolysate: Identification of novel active peptides  
P. RUIZ-GIMÉNEZ, J.B. SALOM, J.F. MARCOS, S. VALLÉS, D. MARTÍNEZ-MAQUEDA, I. RECIO, G. TORREGROSA, E. ALBORCH & P. MANZANARES (Spain)
- 274 Germination induces the glucosylation of the *Fusarium* mycotoxin deoxynivalenol in various grains  
R. MAUL, C. MÜLLER, S. RIEß, M. KOCH, F.-J. METHNER & N. IRENE (Germany)
- 280 Key meat flavour compounds formation mechanism in a glutathione–xylose Maillard reaction  
R. WANG, C. YANG & H. SONG (China)
- Short Communications**
- 286 Electrochemistry-guided isolation of antioxidant metabolites from *Sargassum elegans*  
N. RAGUBEER, J.L. LIMSON & D.R. BEUKES (South Africa)
- 291 Purification and characterisation of angiotensin I converting enzyme inhibitory peptides from lysozyme hydrolysates  
A. ASODEH, M. MEMARPOOR YAZDI & J. CHAMANI (Iran)
- 296 Investigation of antioxidant synergisms and antagonisms among thymol, carvacrol, thymoquinone and *p*-cymene in a model system using the Briggs–Rauscher oscillating reaction  
M. MILOS (Croatia) & D. MAKOTA (Bosnia and Herzegovina)
- 300 A brief study on the degradation kinetics of seven organophosphorus pesticides in skimmed milk cultured with *Lactobacillus* spp. at 42 °C  
X.-H. ZHAO & J. WANG (PR China)
- 305 Excretion profile of glycyrrhizin metabolite in human urine  
N. KOČEVAR GLAVAC & S. KREFT (Slovenia)
- ANALYTICAL METHODS**
- 309 Measurement of theanine using reverse-phase ion-pair liquid chromatography with photodiode array detection  
Y. GONG, J.-A. HUANG, Y. SHAO, Z. LIU, J. PEN & J. LI (China)
- 313 Investigation of the effects of different organosolv pulping methods on antioxidant capacity and extraction efficiency of lignin  
Q. LU, W. LIU, L. YANG, Y. ZU, B. ZU, M. ZHU, Y. ZHANG, X. ZHANG, R. ZHANG, Z. SUN, J. HUANG, X. ZHANG & W. LI (China)
- 318 Direct characterisation of phenolic antioxidants in infusions from four Mapuche medicinal plants by liquid chromatography with diode array detection (HPLC-DAD) and electrospray ionisation tandem mass spectrometry (HPLC-ESI-MS)  
M.J. SIMIRGIOTIS, M. SILVA, J. BECERRA & G. SCHMEDA-HIRSCHMANN (Chile)
- 328 Lipid content of frozen fish: Comparison of different extraction methods and variability during freezing storage  
M.J. RAMALHOSA, P. PAÍGA, S. MORAIS, M. RUI ALVES, C. DELERUE-MATOS & M.B.P.P. OLIVEIRA (Portugal)

CONTENTS—Continued from last page of the issue

- 337 Gut microbial catabolism of grape seed flavan-3-ols by human faecal microbiota. Targetted analysis of precursor compounds, intermediate metabolites and end-products  
F. SÁNCHEZ-PATÁN, C. CUEVA, M. MONAGAS (Spain), G.E. WALTON, G.R. GIBSON (UK), P.J. MARTÍN-ÁLVAREZ, M. VICTORIA MORENO-ARRIBAS & B. BARTOLOMÉ (Spain)
- 348 Axial view inductively coupled plasma optical emission spectrometry for monitoring tin concentration in canned tomato sauce samples  
E.S. DA BOA MORTE, I. DOS SANTOS BARBOSA, E.C. SANTOS, J.A. NÓBREGA & M. DAS GRAÇAS ANDRADE KORN (Brazil)
- 353 Direct determination of polymerised triacylglycerides in deep-frying vegetable oil by near infrared spectroscopy using Partial Least Squares regression  
J. KULIGOWSKI, D. CARRIÓN, G. QUINTÁS, S. GARRIGUES & M. DE LA GUARDIA (Spain)
- 360 Discrimination of five Tunisian cultivars by Mid InfraRed spectroscopy combined with chemometric analyses of olive *Olea europaea* leaves  
F. AOUIDI (Tunisia, France), N. DUPUY, J. ARTAUD, S. ROUSSOS (France), M. MSALLEM (Tunisia), I. PERRAUD-GAIME (France) & M. HAMDÍ (Tunisia)
- 367 Quantitative determination of wine polysaccharides by gas chromatography–mass spectrometry (GC–MS) and size exclusion chromatography (SEC)  
Z. GUADALUPE, Á. GARRIDO, J. DAVID CARRILLO & B. AYESTARÁN (Spain)
- 375 Determination of anti-tubercular agent in mango ginger (*Curcuma amada* Roxb.) by reverse phase HPLC-PDA-MS  
S. SINGH, R. SINGH, S. BANERJEE, A.S. NEGI & K. SHANKER (India)
- 380 Determination of formaldehyde in fruit juice based on magnetic strong cation-exchange resin modified with 2,4-dinitrophenylhydrazine  
H. WANG, J. DING, X. DU, X. SUN, L. CHEN, Q. ZENG, Y. XU, X. ZHANG, Q. ZHAO & L. DING (China)
- Corrigendum**
- 386 Corrigendum to “VIS/NIR hyper-spectroscopy technique for the measurement of moisture and fat contents of breaded-fried chicken nuggets” [127 (2011) 645–650]  
A. YAVARI, M. HAMEDÍ & S. HAGHBIN (Iran)
- I Calendar