

Contents

Volume 143, 15 January 2014

General Section: Review

- 268 Kinetic changes of nutrients and antioxidant capacities of germinated soybean (*Glycine max* L.) and mung bean (*Vigna radiata* L.) with germination time
X. HUANG, W. CAI & B. XU (China)

General Papers

- 1 Acid and rennet gels exhibit strong differences in the kinetics of milk protein digestion and amino acid bioavailability
F. BARBÉ, O. MÉNARD, Y.L. GOUAR, C. BUFFIÈRE, M.-H. FAMELART, B. LAROCHE, S.L. FEUNTEUN, D. RÉMOND & D. DUPONT (France)
- 9 Delineating the protein changes in Asian noodles induced by vacuum mixing
M. LI, K.-X. ZHU, J. PENG, X.-N. GUO, T. AMZA, W. PENG & H.-M. ZHOU (PR China)
- 27 Interactions between tea catechins and casein micelles and their impact on renneting functionality
S. HARATIFAR & M. CORREDIG (Canada)
- 33 Effect of extrusion cooking on the physicochemical properties, resistant starch, phenolic content and antioxidant capacities of green banana flour
C. SARAWONG (Austria, Thailand), R. SCHOENLECHNER (Austria), K. SEKIGUCHI (Japan), E. BERGHOFER (Austria) & P.K.W. NG (USA)
- 40 Discrimination of commercial cheeses from fatty acid profiles and phytosterol contents obtained by GC and PCA
N.S. KIM, J.H. LEE, K.M. HAN, J.W. KIM, S. CHO & J. KIM (South Korea)
- 54 Effect of heat moisture treatment on physicochemical and morphological properties of wheat starch and xylitol mixture
Q. SUN, L. DAI, C. NAN & L. XIONG (China)
- 66 Polyphenolic compounds as chemical markers of wine ageing in contact with cherry, chestnut, false acacia, ash and oak wood
B. FERNÁNDEZ DE SIMÓN, M. SANZ, E. CADAHÍA, J. MARTÍNEZ, E. ESTERUELAS & A.M. MUÑOZ (Spain)
- 77 Artificially-aged cachaça samples characterised by direct infusion electrospray ionisation mass spectrometry
P.P. DE SOUZA, A.M.M. RESENDE, D.V. AUGUSTI, F. BADOTTI, F.D.C.O. GOMES, R.R. CATHARINO, M.N. EBERLIN & R. AUGUSTI (Brazil)
- 90 Phenolic acids, anthocyanins, and antioxidant capacity in rice (*Oryza sativa* L.) grains at four stages of development after flowering
Y. SHAO (China, Canada), F. XU, X. SUN, J. BAO (China) & T. BETA (Canada)
- 106 Pectic polysaccharides of the fresh plum *Prunus domestica* L. isolated with a simulated gastric fluid and their anti-inflammatory and antioxidant activities
S.V. POPOV, R.G. OVODOVA, V.V. GOLOVCHENKO, D.S. KHRAMOVA, P.A. MARKOV, V.V. SMIRNOV, A.S. SHASHKOV & Y.S. OVODOV (Russia)
- 114 Renoprotective effects of Maillard reaction products generated during heat treatment of ginsenoside Re with leucine
J.H. KIM, I.-H. HAN, N. YAMABE, Y.-J. KIM, W. LEE, D.-W. EOM, P. CHOI, G.J. CHEON, H.-J. JANG, S.-N. KIM, J. HAM & K.S. KANG (Republic of Korea)
- 122 Influence of germination and extrusion with CO₂ injection on physicochemical properties of wheat extrudates
S. SINGKHORNART, S. EDOU-ONDO & G.-H. RYU (South Korea)

- 132 A new ultra-rapid UHPLC/MS/MS method for assessing glucoraphanin and sulforaphane bioavailability in human urine
R. DOMINGUEZ-PERLES, S. MEDINA, D.A. MORENO, C. GARCÍA-VIGUERA, F. FERRERES & Á. GIL-IZQUIERDO (Spain)
- 139 Effect of a *Thermoascus aurantiacus* thermostable enzyme cocktail on wheat bread quality
D.S. OLIVEIRA, J. TELIS-ROMERO, R. DA-SILVA & C.M.L. FRANCO (Brazil)
- 147 Relationship analysis between flavonoids structure and subcritical water extraction (SWE)
M.-J. KO, C.-I. CHEIGH & M.-S. CHUNG (South Korea)
- 156 Structure and digestibility of endosperm water-soluble α -glucans from different sugary maize mutants
M. MIAO, R. LI, B. JIANG (PR China), S.W. CUI (PR China, Canada), K. LU & T. ZHANG (PR China)
- 163 Konjac glucomannan-induced changes in thiol/disulphide exchange and gluten conformation upon dough mixing
Y. ZHOU, D. ZHAO (PR China), T.J. FOSTER (UK), Y. LIU, Y. WANG (PR China), S. NIRASAWA, E. TATSUMI (Japan) & Y. CHENG (PR China)
- 170 Dissipation and residues of clethodim and its oxidation metabolites in a rape-field ecosystem using QuEChERS and liquid chromatography/tandem mass spectrometry
X. YOU, L. LIANG & F. LIU (PR China)
- 175 Starch chain interactions within the amorphous and crystalline domains of pulse starches during heat-moisture treatment at different temperatures and their impact on physicochemical properties
P. AMBIGAIPALAN, R. HOOVER, E. DONNER & Q. LIU (Canada)
- 185 Aroma enhancement in wines using co-immobilized *Aspergillus niger* glycosidases
P. GONZÁLEZ-POMBO, L. FARIÑA, F. CARRAU, F. BATISTA-VIERA & B.M. BRENA (Uruguay)
- 214 An assay for pro-oxidant reactivity based on phenoxyl radicals generated by laccase
A.C. MOȚ, C. COMAN, C. MIRON, G. DAMIAN, C. SARBU & R. SILAGHI-DUMITRESCU (Romania)
- 231 Nutritional and sensory quality during refrigerated storage of fresh-cut mints (*Mentha × piperita* and *M. spicata*)
A. CURUTCHET, E. DELLACASSA (Uruguay), J.A. RINGUELET, A.R. CHAVES & S.Z. VIÑA (Argentina)
- 239 New benzoate derivatives and hirsutane type sesquiterpenoids with antimicrobial activity and cytotoxicity from the solid-state fermented rice by the medicinal mushroom *Stereum hirsutum*
K. MA, L. BAO, J. HAN, T. JIN, X. YANG, F. ZHAO, S. LI, F. SONG, M. LIU & H. LIU (PR China)
- 246 Active peptides from skate (*Okamejei kenoeji*) skin gelatin diminish angiotensin-I converting enzyme activity and intracellular free radical-mediated oxidation
D.-H. NGO (Republic of Korea), B. RYU (Australia) & S.-K. KIM (Republic of Korea)
- 256 Regional sensory and chemical characteristics of Malbec wines from Mendoza and California
E.S. KING, M. STOUMEN (USA), F. BUSCEMA (USA, Argentina), A.K. HJELMELAND, S.E. EBELER, H. HEYMANN & R.B. BOULTON (USA)
- 277 Homoarginine, β -ODAP, and asparagine contents of grass pea landraces cultivated in Turkey
A. N. ONAR, B.Y. ERDOĞAN, I. AYAN & Z. ACAR (Turkey)
- 300 Phenolic profile and antioxidant activity in selected seeds and sprouts
P. PAJAŁ, R. SOCHA, D. GAŁKOWSKA, J. ROŻNOWSKI & T. FORTUNA (Poland)
- 313 Effects of heat stress during grain filling on the structure and thermal properties of waxy maize starch
D. LU, X. SHEN, X. CAI, F. YAN, W. LU (China) & Y.-C. SHI (USA)
- 319 Highly efficient solvent-free synthesis of 1,3-diacylglycerols by lipase immobilised on nano-sized magnetite particles
X. MENG, G. XU, Q.-L. ZHOU, J.-P. WU & L.-R. YANG (China)
- 325 Differentiation of lemon essential oil based on volatile and non-volatile fractions with various analytical techniques: a metabolomic approach
F. MEHL, G. MARTI, J. BOCCARD, B. DEBRUS, P. MERLE, E. DELORT, L. BAROUX (Switzerland), V. RAYMO (Italy), M.I. VELAZCO, H. SOMMER, J.-L. WOLFENDER & S. RUDAZ (Switzerland)
- 336 Chemical modification of an acidic polysaccharide (TAPA1) from *Tremella aurantialba* and potential biological activities
X. DU, J. ZHANG, Z. LV, L. YE, Y. YANG & Q. TANG (PR China)
- 354 Comparison of phenolic compounds of orange juice processed by pulsed electric fields (PEF) and conventional thermal pasteurisation
E. AGCAM, A. AKYILDIZ & G. AKDEMIR EVRENDILEK (Turkey)

- 362 Antitumour and antioxidant potential of some selected Pakistani honeys
N. NOOR, R.A. SARFRAZ, S. ALI & M. SHAHID (Pakistan)
- 371 Protective effects of Ziyang tea polysaccharides on CCl₄-induced oxidative liver damage in mice
D. WANG, Y. ZHAO, Y. SUN & X. YANG (China)
- 379 Stability of vitamin D₃ encapsulated in nanoparticles of whey protein isolate
A. ABBASI, Z. EMAM-DJOMEH, M.A.E. MOUSAVI & D. DAVOODI (Iran)
- 392 Factors affecting the binding of trout HbI and HbIV to washed cod mince model system and their influence on lipid oxidation
T. SANNAVEERAPPA (Sweden), H. CAI, M.P. RICHARDS (United States) & I. UNDELAND (Sweden)
- 398 Quantification of bioactive compounds in pulps and by-products of tropical fruits from Brazil
L.M.R.D. SILVA, E.A.T.D. FIGUEIREDO, N.M.P.S. RICARDO, I.G.P. VIEIRA, R.W.D. FIGUEIREDO, I.M. BRASIL (Brazil) & C.L. GOMES (United States)
- 411 Separation of long chain fatty acids with different number of unsaturated bonds by fractional extraction: Experimental and COSMO-RS study
H. XING, X. ZHANG, Q. YANG, R. LIU, Z. BAO, B. SU, Y. YANG & Q. REN (China)
- 418 Characterisation of different digestion susceptibility of lupin seed globulins
J. CZUBINSKI, K. DWIECKI, A. SIGER, G. NEUNERT & E. LAMPART-SZCZAPA (Poland)
- 427 Non-volatile taste components of several cultivated mushrooms
W. LI, Z. GU, Y. YANG, S. ZHOU, Y. LIU, J. ZHANG (CHINA)
- 432 Isolation, analysis and structures of phototoxic fagopyrins from buckwheat
E. TAVČAR BENKOVIĆ, D. ŽIGON, M. FRIEDRICH, J. PLAVEC & S. KREFT (Slovenia)
- 440 Chemical, morphological and functional properties of Brazilian jackfruit (*Artocarpus heterophyllus* L.) seeds starch
M.S. MADRUGA, F.S.M. DE ALBUQUERQUE, I.R.A. SILVA, D.S. DO AMARAL, M. MAGNANI & V. QUEIROGA NETO (Brazil)
- 446 Characterisation of secondary metabolites in saffron from central Italy (Cascia, Umbria)
L. COSSIGNANI, E. URBANI, M.S. SIMONETTI, A. MAURIZI, C. CHIESI & F. BLASI (Italy)
- 452 Examination of molecular mechanism for the enhanced thermal stability of anthocyanins by metal cations and polysaccharides
N. TACHIBANA, Y. KIMURA & T. OHNO (Japan)
- 484 Relating the variation of secondary structure of gelatin at fish oil–water interface to adsorption kinetics, dynamic interfacial tension and emulsion stability
H. LIU, B. WANG, C.J. BARROW & B. ADHIKARI (Australia)
- 492 Isoflavones and soyasaponins in soy infant formulas in Brazil: Profile and estimated consumption
N.D. FONSECA, M.P.M. VILLAR, C.M. DONANGELO & D. PERRONE (Brazil)
- 506 Biochemical features of native red wines and genetic diversity of the corresponding grape varieties from Campania region
L. MUCCILLO, A. GAMBUTI, L. FRUSCIANTE, M. IORIZZO, L. MOIO, K. RAIETA, A. RINALDI, V. COLANTUONI, R. AVERSANO (Italy)
- 514 *In vitro* digestibility of bovine β-casein with simulated and human oral and gastrointestinal fluids. Identification and IgE-reactivity of the resultant peptides
S. BENEDÉ, I. LÓPEZ-EXPÓSITO (Spain), G. GIMÉNEZ, G. GRISHINA, L. BARDINA, H.A. SAMPSON (USA), E. MOLINA & R. LÓPEZ-FANDIÑO (Spain)
- 522 A comparison of the nutritional value and food safety of organically and conventionally produced wheat flours
I.V. VRČEK, D.V. ČEPO, D. RAŠIĆ, M. PERAIĆ, I. ŽUNTAR, M. BOJIĆ, G. MENDAŠ & M. MEDIĆ-ŠARIĆ (Croatia)
- 530 Structural characteristics and antioxidant activities of different families of 4-acetamido-TEMPO-oxidised curdlan
J.-K. YAN, H.-L. MA, P.-F. CAI, H.-N. ZHANG, Q. ZHANG, N.-Z. HU, X.-B. FENG (China) & J.-Y. WU (Hong Kong)

General Section: Short Communications

- 17 Study of kefir grains application in sourdough bread regarding rope spoilage caused by *Bacillus* spp.
I. MANTZOURANI, S. PLESSAS, G. SAXAMI, A. ALEXOPOULOS, A. GALANIS & E. BEZIRTZOGLU (Greece)
- 199 Chemical profiling of triacylglycerols and diacylglycerols in cow milk fat by ultra-performance convergence chromatography combined with a quadrupole time-of-flight mass spectrometry
Q. ZHOU, B. GAO, X. ZHANG, Y. XU, H. SHI (China) & L.(L.) YU (China, United States)

Analytical Methods: Papers

- 22 Developed of a method for the genetic identification of ling species (*Genypterus* spp.) in seafood products by FINS methodology
F.J. SANTACLARA, R.I. PÉREZ-MARTÍN & C.G. SOTELO (Spain)
- 48 Quantitative determination of plant phenolics in *Urtica dioica* extracts by high-performance liquid chromatography coupled with tandem mass spectrometric detection
D. ORČIĆ, M. FRANCIŠKOVIĆ, K. BEKVALAC, E. SVIRČEV, I. BEARA, M. LESJAK & N. MIMICA-DUKIĆ (Serbia)
- 60 Developing an effective means to reduce 5-hydroxymethyl-2-furfural from caramel colour
Y. GUAN, M. CHEN, S. YU, Q. TANG & H. YAN (China)
- 82 Simultaneous determination of amino acids in tea leaves by micellar electrokinetic chromatography with laser-induced fluorescence detection
J. YAN, Y. CAI, Y. WANG, X. LIN & H. LI (China)
- 97 Rapid and sensitive ultrasonic-assisted derivatisation microextraction (UDME) technique for bitter taste-free amino acids (FAA) study by HPLC-FLD
G. CHEN, J. LI, Z. SUN, S. ZHANG, G. LI, C. SONG, Y. SUO & J. YOU (China)
- 192 A fast, simple and green method for the extraction of carbamate pesticides from rice by microwave assisted steam extraction coupled with solid phase extraction
W. SONG, Y. ZHANG, G. LI, H. CHEN, H. WANG, Q. ZHAO, D. HE, C. ZHAO & L. DING (China)
- 205 Development and application of recombinant antibody-based immunoassays to tetraconazole residue analysis in fruit juices
E. PLANA, M.-J. MORENO, Á. MONTOYA & J.J. MANCLÚS (Spain)
- 223 Comparison of NIRS approach for prediction of internal quality traits in three fruit species
G.A. DE OLIVEIRA (Brazil, France), S. BUREAU, C.M.C. RENARD (France), A.B. PEREIRA-NETTO & F. DE CASTILHOS (Brazil)
- 282 Garnacha Tintorera-based sweet wines: Detailed phenolic composition by HPLC/DAD-ESI/MS analysis
M. FIGUEIREDO-GONZÁLEZ, J. REGUEIRO, B. CANCHO-GRANDE & J. SIMAL-GÁNDARA (Spain)
- 293 Development of a sensitive monoclonal antibody-based indirect competitive enzyme-linked immunosorbent assay for analysing chlorantraniliprole residues
Y. CUI, K. LIU, C. XU, F. LIU (China), Q.X. LI (USA), S. LIU & B. WANG (China)
- 307 Quality evaluation of the edible blue-green alga *Nostoc flagelliforme* using a chlorophyll fluorescence parameter and several biochemical markers
X. GAO, Y. YANG, Y. AI, H. LUO & B. QIU (People's Republic of China)
- 341 Determination of polycyclic aromatic hydrocarbons (PAH4) in food by vesicular supramolecular solvent-based microextraction and LC-fluorescence detection
F.J. LÓPEZ-JIMÉNEZ, A. BALLESTEROS-GÓMEZ & S. RUBIO (Spain)
- 348 Determination of sulfonylureas in cereal samples with electrophoretic method using ionic liquid with dispersed carbon nanotubes as electrophoretic buffer
V.H. SPRINGER, F. APRILE & A.G. LISTA (Argentina)
- 367 New approaches to determination of HMF
R.A. ORAL, M. MORTAS, M. DOGAN, K. SARIOGLU & F. YAZICI (Turkey)
- 384 Application of a high-throughput process analytical technology metabolomics pipeline to Port wine forced ageing process
C.C. CASTRO, R.C. MARTINS, J.A. TEIXEIRA (Portugal) & A.C. SILVA FERREIRA (Portugal, South Africa)
- 405 Study on the simultaneous determination of seven benzoylurea pesticides in Oolong tea and their leaching characteristics during infusing process by HPLC-MS/MS
L. CHEN, J. CHEN, Y. GUO, J. LI, Y. YANG, L. XU & F. FU (China)
- 459 Alternative sample treatments for the determination of sulfonamides in milk by HPLC with fluorescence detection
N. ARROYO-MANZANARES, L. GÁMIZ-GRACIA & A.M. GARCÍA-CAMPAÑA (Spain)
- 465 Automatic spot preparation and image processing of paper microzone-based assays for analysis of bioactive compounds in plant extracts
M. VAHER, M. BORISSOVA, A. SEIMAN, T. AID, H. KOLDE, J. KAZARJAN & M. KALJURAND (Estonia)
- 472 Application of random forests to select premium quality vegetable oils by their fatty acid composition
F.-F. AI, J. BIN, Z.-M. ZHANG, J.-H. HUANG, J.-B. WANG, Y.-Z. LIANG, L. YU & Z.-Y. YANG (China)

479 Electron spin resonance spectral analysis of irradiated royal jelly
R. YAMAOKI, S. KIMURA & M. OHTA (Japan)

499 Determination of volatile components of saffron by optimised ultrasound-assisted extraction in tandem with dispersive liquid-liquid microextraction followed by gas chromatography-mass spectrometry
H. SERESHTI, R. HEIDARI & S. SAMADI (Iran)

I Calendar