

CONTENTS

Volume 58 April 2014

Research Articles

- 1** Lipid and lipid oxidation analysis using surface enhanced Raman spectroscopy (SERS) coupled with silver dendrites
Y. Li, M. Driver, E. Decker, L. He (People's Republic of China, USA)
- 7** Compositional, morphological, structural and physicochemical properties of starches from seven naked barley cultivars grown in China
W. Li, X. Xiao, W. Zhang, J. Zheng, Q. Luo, S. Ouyang, G. Zhang (China)
- 15** The consumer acceptance of novel vegetable-enriched bread products as a potential vehicle to increase vegetable consumption
D.A. Hobbs, A. Ashouri, T.W. George, J.A. Lovegrove, L. Methven (UK)
- 23** Postprandial response on fatty meal is affected by sea buckthorn (*Hippophaë rhamnoides*) supplementation: NMR metabolomics study
A. Lindstedt, R. Järvinen, J. Sinkkonen, H.-M. Lehtonen, G. Graça, M. Viitanen, A.M. Gil, H. Kallio (Finland, Portugal, Sweden, China)
- 35** Antioxidant capacity of 44 cultivars of fruits and vegetables grown in Andalusia (Spain)
A. Morales-Soto, P. García-Salas, C. Rodríguez-Pérez, C. Jiménez-Sánchez, M.d.I.L. Cádiz-Gurrea, A. Segura-Carretero, A. Fernández-Gutiérrez (Spain)
- 47** ABTS⁺ scavenging potency of selected flavonols from *Hypericum perforatum* L. by HPLC-ESI/MS QQQ: Reaction observation, adduct characterization and scavenging activity determination
Y.-R. Liu, W.-G. Li, L.-F. Chen, B.-K. Xiao, J.-Y. Yang, L. Yang, C.-G. Zhang, R.-Q. Huang, J.-X. Dong (PR China)
- 59** Polar lipids, sphingomyelin and long-chain unsaturated fatty acids from the milk fat globule membrane are increased in milks produced by cows fed fresh pasture based diet during spring
C. Lopez, V. Briard-Bion, O. Ménard (France)
- 69** Consumers' preference and sensory profile of bottom fermented red beers of the Italian market
G. Donadini, M.D. Fumi, I.R. Newby-Clark (Italy, Canada)
- 81** Monoglyceride self-assembled structure in O/W emulsion: formation, characterization and its effect on emulsion properties
L. Mao, S. Calligaris, L. Barba, S. Miao (Ireland, Italy)
- 89** Assessing the potential of flaxseed protein as an emulsifier combined with whey protein isolate
K.R. Kuhn, F.G.D.e. Silva, F.M. Netto, R.L.d. Cunha (Brazil)
- 98** Effect of pre-emulsification of plant lipid treated by pulsed ultrasound on the functional properties of chicken breast myofibrillar protein composite gel
Y.-Y. Zhao, P. Wang, Y.-F. Zou, K. Li, Z.-L. Kang, X.-L. Xu, G.-H. Zhou (PR China)
- 105** Assessment of nutritional and metabolic profiles of pea shoots: The new ready-to-eat baby-leaf vegetable
J. Santos, M. Herrero, J.A. Mendiola, M.T. Oliva-Teles, E. Ibáñez, C. Delerue-Matos, M.B.P.P. Oliveira (Portugal, Spain)
- 112** The physical and chemical stability of amorphous (-)-epi-gallocatechin gallate: Effects of water vapor sorption and storage temperature
N. Li, L.S. Taylor, L.J. Mauer (United States)
- 124** A novel function of lamb and pork: Different effects of lamb and pork consumption on thyroid hormone levels and energy metabolism of Sprague-Dawley rats
X. Feng, L. Chen, S. Zhuang, C. Li, Z. Yan, X. Xu, G. Zhou (China)

(Continued on next page)

(Continued from previous page)

132 A DSC determination of phase transitions and liquid fraction in fish oils and mixtures of triacylglycerides

I. Tolstorebrov, T.M. Eikevik, M. Bantle (Norway)

I Conference Calendar

III Call for Papers