

FOOD CONTROL

CONTENTS

Volume 48 February 2015

(Published 30 October 2014)

SPECIAL ISSUE: Recent Advances of Food Analysis

GUEST EDITOR: Joseph J. Jen

Editorial

- 1 Editorial by Joseph J. Jen

Chromatographic Food Analysis

- 2 Development and validation of an LC–MS/MS/MS method for the quantification of fluoroquinolones in several matrices from treated turkeys
L. LUCATELLO, P. CAGNARDI, F. CAPOLONGO, C. FERRARESI, F. BERNARDI & C. MONTESISSA (Italy)
- 12 Multiclass determination of 27 antibiotics in honey
R. GALARINI, G. SALUTI, D. GIUSEPPONI, R. ROSSI & S. MORETTI (Italy)
- 25 New practical approach for using an analyte protectant for priming in routine gas chromatographic analysis
S. YUDTHAVORASIT, W. MEECHAROEN & N. LEEPIPATPIBOON (Thailand)
- 33 Analysis of aflatoxins in herbal medicine and health functional foods
D. LEE, J. LYU & K.-G. LEE (Korea)
- 37 Application of Cold Vapor-Atomic Absorption (CVAAS) Spectrophotometry and Inductively Coupled Plasma-Atomic Emission Spectrometry methods for cadmium, mercury and lead analyses of fish samples. Validation of the method of CVAAS
Z.H. FERNÁNDEZ, L.A. VALCÁRCEL ROJAS, A.M. ÁLVAREZ, J.R. ESTEVEZ ÁLVAREZ (Cuba),
J. ARAÚJO DOS SANTOS JÚNIOR (Brazil), I.P. GONZÁLEZ, M.R. GONZÁLEZ, N.A. MACIAS, D.L. SÁNCHEZ & D.H. TORRES (Cuba)
- 43 Occurrence of macrocyclic lactones in milk and yogurt from Brazilian market
R.P.Z. FURLANI, F.F.G. DIAS, P.M. NOGUEIRA, F.M.L. GOMES, S.A.V. TFOUNI & M.C.R. CAMARGO (Brazil)
- 48 Validation of an ultra high performance liquid chromatography–tandem mass spectrometry method for detection and quantitation of 19 endocrine disruptors in milk
E. WIELOGÓRSKA (United Kingdom, Ireland), C.T. ELLIOTT (United Kingdom), M. DANAHER (Ireland),
O. CHEVALLIER & L. CONNOLLY (United Kingdom)

Spectroscopic Food Analysis

- 56 Rapid analysis of glucose, fructose and sucrose contents of commercial soft drinks using Raman spectroscopy
K. ILASLAN, I.H. BOYACI & A. TOPCU (Turkey)
- 62 Through-package fat determination in commercial samples of mayonnaise and salad dressing using time-domain nuclear magnetic resonance spectroscopy and chemometrics
F.M. VERBI PEREIRA, A.P. REBELLATO, J.A. LIMA PALLONE & L.A. COLNAGO (Brazil)
- 67 Carotenes in processed tomato after thermal treatment
S. LUTEROTTI (Croatia), D. BICANIC (The Netherlands), K. MARKOVIĆ (Croatia) & M. FRANKO (Slovenia)

- 75 The feasibility of using near infrared and Raman spectroscopic techniques to detect fraudulent adulteration of chili powders with Sudan dye
S.A. HAUGHEY, P. GALVIN-KING, Y.-C. HO, S.E.J. BELL & C.T. ELLIOTT (United Kingdom)
- 84 Discrimination of vegetable oils using NMR spectroscopy and chemometrics
R. POPESCU, D. COSTINEL, O.R. DINCA, A. MARINESCU, I. STEFANESCU & R.E. IONETE (Romania)
- 91 Direct analysis of the main chemical constituents in *Chenopodium quinoa* grain using Fourier transform near-infrared spectroscopy
D.S. FERREIRA, J.A.L. PALLONE & R.J. POPPI (Brazil)
- 96 Towards the development of a multi-element analysis by ICP-oe-TOF-MS for tracing the geographical origin of processed tomato products
R. FRAGNI, A. TRIFIRÒ & A. NUCCI (Italy)
- 102 Peptides naturally generated from ubiquitin-60S ribosomal protein as potential biomarkers of dry-cured ham processing time
L. MORA, M. GALLEGO, M.C. ARISTOY (Spain), P.D. FRASER (UK) & F. TOLDRÁ (Spain)

Molecular-based Food Analysis

- 108 Genetic diversity of ivory shell (*Babylonia areolata*) in Taiwan and identification of species using DNA-based assays
T.-H. CHIU, C.-W. KUO, H.-C. LIN, D.-S. HUANG & P.-L. WU (Taiwan)
- 117 Dynamics of microbial ecology during cocoa fermentation and drying: Towards the identification of molecular markers
Y. HAMDUCHE (France), T. GUEHI (Ivory Coast), N. DURAND (France), K.B.D. KEDJEBO (Ivory Coast), D. MONTET & J.C. MEILE (France)
- 123 Discriminating organic and conventional foods by analysis of their microbial ecology: An application on fruits
C. BIGOT, J.-C. MEILE, A. KAPITAN & D. MONTET (France)
- 130 Improving DNA isolation from honey for the botanical origin identification
S. SOARES, J.S. AMARAL, M.B.P.P. OLIVEIRA & I. MAFRA (Portugal)

Other Food Analysis

- 137 Evaluation of pesticide residues in fruits and vegetables from the region of south-eastern Poland
E. SZPYRKA, A. KURDZIEL, A. MATYASZEK, M. PODBIELSKA, J. RUPAR & M. SŁOWIK-BOROWIEC (Poland)
- 143 Potentials and caveats with oxygen and sulfur stable isotope analyses in authenticity and origin checks of food and food commodities
N. KRIVACHY (TANZ), A. ROSSMANN & H.-L. SCHMIDT (Germany)
- 151 Sources of variability in the analysis of meat nutrient coenzyme Q₁₀ for food composition databases
M. REIG, M.-C. ARISTOY & F. TOLDRÁ (Spain)
- 155 Influence of deep-fat frying process on phospholipid molecular species composition of *Sardina pilchardus* fillet
D. PACETTI (Italy), P. LUCCI (Colombia), M. MOZZON, R. GAGLIARDI, D. FIORINI & N.G. FREGA (Italy)
- 163 Occurrence of volatile and non-volatile *N*-nitrosamines in processed meat products and the role of heat treatment
S.S. HERRMANN, L. DUEDAHL-OLESEN & K. GRANBY (Denmark)
- 170 Influence of the industrial process from caryopsis to cornmeal semolina on levels of fumonisins and their masked forms
S. GENEROTTI, M. CIRLINI, C. DALL'ASTA & M. SUMAN (Italy)