

# Food Additives & Contaminants: Part A

Volume 32

Number 3

March 2015

## Contents

Retrospective analysis for the identification of 4-aminocarmine acid photo-degradation products in beverages <i>F. Gosetti, U. Chiuminatto, R. Mastroianni, E. Mazzucco, M. Manfredi and E. Marengo</i>	285
Dietary exposure to benzoates (E210–E213), parabens (E214–E219), nitrites (E249–E250), nitrates (E251–E252), BHA (E320), BHT (E321) and aspartame (E951) in children less than 3 years old in France <i>F.R. Mancini, D. Paul, J. Gauvreau, J.L. Volatier, K. Vin and M. Hulin</i>	293
Influence of food condiments on the formation of carcinogenic heterocyclic amines in cooked chicken and determination by LC-MS/MS <i>M.R. Khan</i>	307
Influence of beer marinades on the reduction of carcinogenic heterocyclic aromatic amines in charcoal-grilled pork meat <i>O. Viegas, P.S. Moreira and I.M.P.L.V.O. Ferreira</i>	315
Deposition and depletion of maduramicin residues in eggs after oral administration to laying hens determined by LC-MS <i>I. Varenina, N. Bilandžić, L. Cvetnić, B. Kos, Đ. Božić, B. Solomun Kolanović and Ž. Cvetnić</i>	324
Determination of quinolones and fluoroquinolones, tetracyclines and sulfonamides in bovine, swine and poultry liver using LC-MS/MS <i>M.T. Martins, F. Barreto, R.B. Hoff, L. Jank, J.B. Arsand, T.C. Feijó and E.E.S. Schapoval</i>	333
Dietary exposure to organochlorine pesticide residues of the Hong Kong adult population from a total diet study <i>M.Y.Y. Chen, W.W.K. Wong, B.L.S. Chen, C.H. Lam, S.W.C. Chung, Y.Y. Ho and Y. Xiao</i>	342
Patulin biodegradation by marine yeast <i>Kodameae ohmeri</i> <i>X. Dong, W. Jiang, C. Li, N. Ma, Y. Xu and X. Meng</i>	352
<i>Alternaria</i> toxins in wheat from the Autonomous Province of Vojvodina, Serbia: a preliminary survey <i>E. Janić Hajnal, D. Orčić, A. Torbica, J. Kos, J. Mastilović and M. Škrinjar</i>	361
Development of a multi-toxin method for investigating the carryover of zearalenone, deoxynivalenol and their metabolites into milk of dairy cows <i>J. Winkler, S. Kersten, H. Valenta, U. Meyer, U.H. Engelhardt and S. Dänicke</i>	371
Paralytic toxin profile of the marine dinoflagellate <i>Gymnodinium catenatum</i> Graham from the Mexican Pacific as revealed by LC-MS/MS <i>J.J. Bustillos-Guzmán, C.J. Band-Schmidt, L.M. Durán-Riveroll, F.E. Hernández-Sandoval, D.J. López-Cortés, E.J. Núñez-Vázquez, A. Cembella and B. Krock</i>	381
Suitability of polystyrene as a functional barrier layer in coloured food contact materials <i>S. Genualdi, S. Addo Ntim and T. Begley</i>	395
Migration of melamine from thermally cured, amino cross-linked can coatings into an aqueous ethanol food simulant: aspects of hydrolysis, relative reactivity and migration <i>S.M. Magami, P.K.T. Oldring, L. Castle and J.T. Guthrie</i>	403
Evidence of waste electrical and electronic equipment (WEEE) relevant substances in polymeric food-contact articles sold on the European market <i>F. Puype, J. Samsoněk, J. Knoop, M. Egelkraut-Holtus and M. Ortlieb</i>	410
Migration of epoxidised soybean oil from PVC gaskets of commercial lids: simulation of migration under various conditions and screening of food products from Czech markets <i>K. Hanušová, K. Vrbík, A. Rajchl, J. Dobiáš and J. Sosnovcová</i>	427