

Food Additives & Contaminants

PART A: CHEMISTRY • ANALYSIS • CONTROL • EXPOSURE & RISK ASSESSMENT



Taylor & Francis
Taylor & Francis Group

Food Additives & Contaminants

Comparison of extraction conditions for milk and hen's egg allergens <i>M. Steinhoff, M. Fischer and A. Paschke-Kratzin</i>	373
A hierarchical Bayesian approach for risk assessment of melamine in infant formula based on cases of related nephrolithiasis in children <i>I.-J. Wang, C.-C. Chen, C.-C. Chan, P.-C. Chen, G. Leonardi and K.-Y. Wu</i>	384
A novel approach to simultaneous screening and confirmation of regulated pharmaceutical compounds in dietary supplements by LC/MS/MS with an information-dependent acquisition method <i>H.-m. Lee and B.J. Lee</i>	396
Levels of histamine and other biogenic amines in high-quality red wines <i>V. Konakovskiy, M. Focke, K. Hoffmann-Sommergruber, R. Schmid, O. Scheiner, P. Moser, R. Jarisch and W. Hemmer</i>	408
Consideration of fluorescence properties for the direct determination of erythrosine in saffron in the presence of other synthetic dyes <i>S.A. Ordoudi and M.Z. Tsimidou</i>	417
Analytical methods for SiO ₂ and other inorganic oxides in titanium dioxide or certain silicates for food additive specifications <i>M. Mutsuga, K. Sato, Y. Hirahara and Y. Kawamura</i>	423
Confirmatory analysis of steroids in muscle using liquid chromatography–tandem mass spectrometry <i>M. Pedersen and J.H. Andersen</i>	428
Residual concentrations of the flukicidal compound triclabendazole in dairy cows' milk and cheese <i>F. Imperiale, P. Ortiz, M. Cabrera, C. Farias, J.M. Sallovitz, S. Iezzi, J. Pérez, L. Alvarez and C. Lanusse</i>	438
Influence of organic selenium supplementation on the accumulation of toxic and essential trace elements involved in the antioxidant system of chicken <i>A.C. Pappas, E. Zoidis, C.A. Georgiou, N. Demiris, P.F. Surai and K. Fegeros</i>	446
Trace level determination of beryllium in natural and flavored mineral waters after pre-concentration using activated carbon <i>E. Kilinc, S. Bakirdere and M. Yaman</i>	455
Co-contamination of aflatoxin B ₁ and fumonisin B ₁ in food and human dietary exposure in three areas of China <i>G. Sun, S. Wang, X. Hu, J. Su, Y. Zhang, Y. Xie, H. Zhang, L. Tang and J.-S. Wang</i>	461
Simulation of deoxynivalenol intake from wheat consumption in Japan using the Monte Carlo method <i>Y. Nakatani, T. Satoh, S. Saito, M. Watanabe, N. Yoshiike, S. Kumagai and Y. Sugita-Konishi</i>	471
Polyphasic approach for differentiating <i>Penicillium nordicum</i> from <i>Penicillium verrucosum</i> <i>E. Berni, F. Degola, C. Cacchioli, F.M. Restivo and E. Spotti</i>	477
The effect of chemical treatment on reduction of aflatoxins and ochratoxin A in black and white pepper during washing <i>M. Jalili, S. Jinap and R. Son</i>	485
Simultaneous detection of 12 mycotoxins in cereals using RP-HPLC-PDA-FLD with PHRED and a post-column derivatization system <i>F. Soleimany, S. Jinap, A. Rahmani and A. Khatib</i>	494
Assessment of seasonality in exposure to dioxins, furans and dioxin-like PCBs by using long-term food-consumption data <i>M. Feinberg, L. Soler, S. Contenot and P. Véger</i>	502
Simultaneous determination of bisphenol A and bisphenol B in beverages and powdered infant formula by dispersive liquid–liquid micro-extraction and heart-cutting multidimensional gas chromatography–mass spectrometry <i>S.C. Cunha, C. Almeida, E. Mendes and J.O. Fernandes</i>	513



1944-0049(2011)28:4;1-Z



Taylor & Francis
Taylor & Francis Group