

Volume 29 Number 7

July 2012

ISSN 1944-0049

Food Additives & Contaminants

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



Taylor & Francis
Taylor & Francis Group

Food Additives & Contaminants

Classification of the geographical origin of Italian donkey's milk based on differences in inorganic anions <i>G. Di Bella, V. Lo Turco, A.G. Potortì, R.R. Lupino, V. Fotia, F. Conte and G. mo Dugo</i>	1021
Endogenous steroid profiling by gas chromatography-tandem mass spectrometry and multivariate statistics for the detection of natural hormone abuse in cattle <i>M.H. Blokland, E.F. Van Tricht, H.J. Van Rossum, S.S. Sterk and M.W.F. Nielsen</i>	1030
Evaluation of mercury levels in Pangasius and Cod fillets traded in Sicily (Italy) <i>V. Ferrantelli, G. Giangrosso, A. Cicero, C. Naccari, A. Macaluso, F. Galvano, N. D'Orazio, G.E. Arcadipane and F. Naccari</i>	1046
Lead concentration in meat from lead-killed moose and predicted human exposure using Monte Carlo simulation <i>M. Lindboe, E.N. Henrichsen, H.R. Hogåsen and A. Bernhoff</i>	1052
Effect of household and industrial processing on the levels of pesticide residues and degradation products in melons <i>A. Bonnechère, V. Hanot, C. Bragard, T. Bedoret and J. van Loco</i>	1058
Validation of a commercial ELISA for the analysis of the insecticide dinotefuran in a variety of analytically challenging vegetables <i>E. Watanabe, Y. Kobara and S. Miyake</i>	1067
Analysing organochlorine pesticides in strawberry jams using GC-ECD, GC-MS/MS and QuEChERS sample preparation <i>V.C. Fernandes, V.F. Domingues, N. Mateus and C. Delerue-Matos</i>	1074
An efficient fermentation method for the degradation of cyanogenic glycosides in flaxseed <i>C.-F. Wu, X.-M. Xu, S.-H. Huang, M.-C. Deng, A.-J. Feng, J. Peng, J.-P. Yuan and J.-H. Wang</i>	1085
Analysis of fumonisin contamination and the presence of <i>Fusarium</i> in wheat with kernel black point disease in the United States <i>M. Busman, A.E. Desjardins and R.H. Proctor</i>	1092
New bolus models for <i>in vivo</i> efficacy testing of mycotoxin-detoxifying agents in relation to EFSA guidelines, assessed using deoxynivalenol in broiler chickens <i>M. Devreese, A. Osselaere, J. Goossens, V. Vandenbroucke, S. De Baere, M. Eeckhout, P. De Backer and S. Croubels</i>	1101
Signal amplification using colloidal gold in a biolayer interferometry-based immunosensor for the mycotoxin deoxynivalenol <i>C.M. Maragos</i>	1108
Relationship between environmental factors, dry matter loss and mycotoxin levels in stored wheat and maize infected with <i>Fusarium</i> species <i>K. Mylona, M. Sulyok and N. Magan</i>	1118
Influence of agronomic and climatic factors on <i>Fusarium</i> infestation and mycotoxin contamination of cereals in Norway <i>A. Bernhoff, M. Torp, P.-E. Clasen, A.-K. Løes and A.B. Kristoffersen</i>	1129
Quantitative estimation of sampling uncertainties for mycotoxins in cereal shipments <i>F.S. Bourgeois and G.J. Lyman</i>	1141
Effect of yearly conditions and management practices on ochratoxin A production in Sultana Seedless vineyards <i>K.B. Meyvaci, U. Aksoy, R. Eltem, A. Altındışlı, T. Aşkun and E. Taşkin</i>	1157
Ochratoxin A removal from red wine by several oenological fining agents: bentonite, egg albumin, allergen-free adsorbents, chitin and chitosan <i>S. Quintela, M.C. Villarán, I. López De Armentia and E. Elejalde</i>	1168