

CONTENTS

Review

Correlating dough elastic recovery during sheeting with flour analyses and rheological properties  
**D Ren, CE Walker and JM Faubion (USA)** .....2581

Research Articles

Effect of extrusion on *in situ* ruminal protein degradability and *in vitro* digestibility of undegraded protein from different feedstuffs  
**EM Solanas, C Castrillo, M Jover and A de Vega (Spain)** .....2589

Protein profile and malt activity during sorghum germination  
**I Correia, A Nunes, AS Barros and I Delgadillo (Portugal)** .....2598

Antioxidant properties and shelf-life extension of fresh-cut tomatoes stored at different temperatures  
**I Odriozola-Serrano, R Soliva-Fortuny and O Martín-Belloso (Spain)** .....2606

Isolation and characterisation of invertase inhibitor from sweet potato storage roots  
**G-J Huang, M-J Sheu, Y-S Chang, T-L Lu, H-Y Chang, S-S Huang and Y-H Lin (Taiwan)** .....2615

Growth, carcass traits, chemical composition and fatty acid profile in beef from Charolais and Simmental bulls fed different types of dietary lipids  
**L Bartoň, M Marounek, V Kudrna, D Bureš and R Zahradková (Czech Republic)** .....2622

A novel common single primer multiplex polymerase chain reaction (CSP-M-PCR) method for the identification of animal species in minced meat  
**W Xu, W Bai, Y Luo, Y Yuan, W Zhang, X Guo and K Huang (China)** .....2631

Effects of subchronic exposure to transgenic papayas (*Carica papaya* L.) on liver and kidney enzymes and lipid parameters in rats  
**M Powell, A Wheatley, F Omoruyi, H Asemota, NP Williams and PF Tennant (Jamaica)** .....2638

Phenolic diterpene and  $\alpha$ -tocopherol contents in leaf extracts of 60 *Salvia* species  
**ME Abreu, M Müller, L Alegre and S Munné-Bosch (Spain)** .....2648

Isolation and characterisation of trypsin from sardinelle (*Sardinella aurita*) viscera  
**HB Khaled, A Bougategf, R Balti, Y Triki-Ellouz, N Souissi and M Nasri (Tunisia)** .....2654

Structural changes in squid (*Loligo japonica*) collagen after modification by formaldehyde  
**X Fu, C Xue, L Jiang, B Miao, Z Li and Y Xue (China)** .....2663

The effects of organic and conventional nutrient amendments on strawberry cultivation: Fruit yield and quality  
**JC Hargreaves, MS Adl, PR Warman and HPV Rupasinghe (Canada)** .....2669

Breeding of *Pleurotus florida* (oyster mushroom) for phenotypic pigmentation and high yield potential  
**J Kaur, HS Sodhi and S Kapoor (India)** .....2676

Impact of hot water treatment on sprouting, membrane permeability, sugar content and chip colour of reconditioned potato tubers following long-term cold storage  
**MC Kyriacou (Cyprus), D Gerasopoulos, AS Siomos (Greece) and IM Ioannides (Cyprus)** .....2682

Angiotensin I-converting enzyme inhibitory peptides in skim milk fermented with *Lactobacillus helveticus* 130B4 from camel milk in Inner Mongolia, China  
**Shuangquan (Japan, China), H Tsuda and T Miyamoto (Japan)** .....2688

Continued on inside back cover



Enhanced preservation effects of sugar apple fruits by salicylic acid treatment during post-harvest storage <b>Y Mo, D Gong, G Liang, R Han, J Xie and W Li (P.R. China)</b> . . . . .	2693
Dioscorea improves the morphometric and mechanical properties of bone in ovariectomised rats <b>J-H Chen, JSS Wu, H-C Lin, S-L Wu, W-F Wang, S-K Huang and Y-J Ho (Taiwan, ROC)</b> . . . . .	2700
Antioxidant properties of herbal extracts selected from screening for potent scavenging activity against superoxide anions <b>K Saito, M Kohno, F Yoshizaki and Y Niwano (Japan)</b> . . . . .	2707
Influence of packaging strategy on microbiological and biochemical changes in high-pressure-treated oysters ( <i>Crassostrea gigas</i> ) <b>M Cruz-Romero, AL Kelly and JP Kerry (Ireland)</b> . . . . .	2713
Biochemical changes in new plantain and cooking banana hybrids at various stages of ripening <b>E Sakyi-Dawson, P Asamoah-Bonti and GA Annor (Ghana)</b> . . . . .	2724
Effect of conjugation with glucosamine on the functional properties of lysozyme and casein <b>R Ramezani, M Esmailpour and M Aminlari (Iran)</b> . . . . .	2730
Effects of apple and pear varieties and pH on patulin accumulation by <i>Penicillium expansum</i> <b>H Morales (Spain), G Barros (Argentina), S Marin (Spain), S Chulze (Argentina), AJ Ramos and V Sanchis (Spain)</b> . . . . .	2738
Rapid determination of picogram levels of patulin in apple juice using a flow injection chemiluminescence procedure <b>H Liu, X Gao, L Niu, X Li and Z Song (P.R. China)</b> . . . . .	2744
Fermentation of soybean by <i>Rhizopus</i> promotes the calcium absorption ratio in rats <b>N Watanabe, H Aoki and K Fujimoto (Japan)</b> . . . . .	2749