

# Journal of the Science of Food and Agriculture

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## Research Articles

- Influence of PROP taster status on the consumer acceptability of food made from tannin sorghums** 1809  
RI Kobue-Lekalake, JRN Taylor and HL de Kock (South Africa)
- Phenols in spikelets and leaves of field-grown oats (*Avena sativa*) with different inherent resistance to crown rust (*Puccinia coronata* f. sp. *avenae*)** 1815  
LH Dimberg (Sweden) and DM Peterson (USA)
- Influence of rootstock and scion on antioxidant capacity of juice from new pomelo and mandarin varieties** 1825  
E Raveh, T Saban, H Zipi and E Beit-Yannai (Israel)
- Development of novel species-specific primers for species identification of the *Lactobacillus casei* group based on RAPD fingerprints** 1831  
C-H Huang and F-L Lee (Taiwan)
- Effects of preharvest application of antagonistic yeast combined with chitosan on decay and quality of harvested table grape fruit** 1838  
X Meng and S Tian (China)
- Interactions between arbuscular mycorrhizal fungi and *Trichoderma harzianum* and their effects on Fusarium wilt in melon plants grown in seedling nurseries** 1843  
A Martínez-Medina, JA Pascual, E Lloret and A Roldán (Spain)
- Residual deposits in green tea shoots and black tea after individual and combined application of propiconazole and copper oxychloride** 1851  
C Karthika and NN Muraleedharan (India)
- Using chamber results for amino acid absorption of protein hydrolysates in porcine jejunum must be corrected for endogenous protein** 1857  
A Awati, SM Rutherford (New Zealand), W Plugge (The Netherlands), GW Reynolds, H Marrant (New Zealand), AK Kies (The Netherlands) and PJ Moughan (New Zealand)
- Pollen spectrum and physico-chemical attributes of heather (*Erica* sp.) honeys of north Portugal** 1862  
J Pires, ML Estevinho (Portugal), X Feás, J Cantalapiedra and A Iglesias (Spain)
- Olive oil composition as a function of nitrogen, phosphorus and potassium plant nutrition** 1871  
A Dag, E Ben-David, Z Kerem, A Ben-Gal, R Erel, L Basheer and U Yermiyahu (Israel)
- Antibacterial and antioxidant effects of five spice and herb extracts as natural preservatives of raw pork** 1879  
B Shan, Y-Z Cai (Hong Kong), JD Brooks (New Zealand) and H Corke (Hong Kong)



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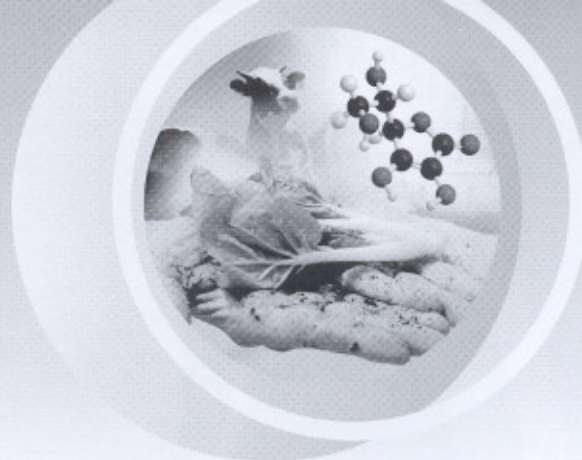
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- Photocolorimetric determination of yolk colour in relation to selected quality parameters of eggs** 1886  
P Dvořák, J Doležalová and P Suchý (Czech Republic)
- Quantification of uncertainty using Bayesian and bootstrap models to simulate the impact of nitrogen fertilisation on  $\beta$ -glucan levels in barley** 1890  
M Fontana (Italy), E Cummins (Ireland), S Buiatti and A Sensidoni (Italy)
- Antioxidant activity of hydrolysates derived from porcine plasma** 1897  
X Xu, R Cao, L He and N Yang (China)
- Effect of lipoxygenase activity and red seed coat on rice bran deterioration** 1904  
Y Zhang, C He, Y Wu, J Yang, H Xuan and X Zhu (China)
- Analysis of phenotypic variation of sugar profile in different peach and nectarine [*Prunus persica* (L.) Batsch] breeding progenies** 1909  
CM Cantín, Y Gogorcena and MÁ Moreno (Spain)
- In situ* degradability of conventional and unconventional starch sources for ruminants, and factors determining their washable fraction: methodological implications** 1918  
E González-García (France), Y Alexandrine, T Silou-Etienne and H Archimède (French West Indies)
- Characterisation and classification of Spanish Verdejo young white wines by volatile and sensory analysis with chemometric tools** 1927  
JM Rodríguez-Nogales, E Fernández-Fernández and J Vila-Crespo (Spain)
- Effect of humic acid on fermentation and ciliate protozoan population in rumen fluid of sheep *in vitro*** 1936  
Z Váradyová, S Kišidayová and D Jalč (Slovak Republic)
- Microstructure and instrumentally measured textural changes of rainbow trout (*Oncorhynchus mykiss*) gravads during production and storage** 1942  
M Michalczyk and K Surówka (Poland)
- Worldwide market screening of saffron volatile composition** 1950  
L Maggi, M Carmona, CP del Campo (Spain), CD Kanakis, E Anastasaki, PA Tarantilis, MG Polissiou (Greece) and GL Alonso (Spain)
- Cold storage, reconditioning potential and chip processing quality of spring potato (*Solanum tuberosum* L. cv. Hermes) tubers in response to differential nitrogen fertilisation** 1955  
MC Kyriacou (Cyprus), AS Siomos (Greece), IM Ioannides (Cyprus) and D Gerasopoulos (Greece)
- Growth and egg production of layer pullets can be affected by the method of supplying energy and protein sources** 1963  
N Ocak and M Sungu (Turkey)

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**Descriptive sensory analysis of light, medium, and dark colored kernels of black walnut cultivars** 1969

MR Warmund, JR Elmore, K Adhikari and S McGraw (USA)

**Modifications of mechanical characteristics and phenolic composition in berry skins and seeds of Mondeuse winegrapes throughout the on-vine drying process** 1973

L Rolle, F Torchio, S Giacosa and V Gerbi (Italy)

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## Short Communication

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**Comparison of post-germination mobilization of cell wall polysaccharides and non-cell wall carbohydrates in soybean (*Glycine max* L.) cotyledons** 1981

JW Gronwald, H-JG Jung, LA Litterer and DA Somers (USA)

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