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Mini-review

Lactulose as a food ingredient

A Olano and N Corzo (Spain)

1987

Research Articles

Effect of lucerne preservation method on the feed value of forage

D Andueza (France), I Delgado and F Muñoz (Spain)

1991

Anisakis simplex allergens remain active after conventional or microwave heating and pepsin treatments of chilled and frozen L3 larvae

S Vidaček, C de las Heras, MT Solas, A Mendizábal, AI Rodríguez-Mahillo, M González-Muñoz and M Tejada (Spain)

1997

Bioavailability of dietary sodium copper chlorophyllin and its effect on antioxidant defence parameters of Wistar rats

BB Gomes, SBM Barros, ERS Andrade-Wartha, AMO Silva, VV Silva and UM Lanfer-Marquez (Brazil)

2003

Effects of latitude and weather conditions on sugars, fruit acids and ascorbic acid in currant (*Ribes* sp.) cultivars

J Zheng (Finland), H Kallio (Finland, China) and B Yang (Finland)

2011

Determination of purine alkaloids and catechins in different parts of *Camellia assamica* var. *kucha* by HPLC-DAD/ESI-MS/MS

J-L Lu, D-M Wang, X-G Shi, D-P Yang, X-Q Zheng and C-X Ye (China)

2024

Sensory properties of some synthetic high-intensity sweeteners in water solutions

K Świąder, B Waszkiewicz-Robak, F Świdorski and E Kostyra (Poland)

2030

Chinese yam polysaccharide enhances growth performance and cellular immune response in weanling rats

X-F Kong, Y-Z Zhang, Y-L Yin (China), G-Y Wu (China, USA), H-J Zhou (USA), Z-L Tan (China), F Yang, M-J Bo, R-L Huang, T-J Li and M-M Geng (China)

2039

Biological variation in the colour development of Golden Delicious apples in the orchard

LMM Tijssens (The Netherlands), T Unuk, S Tojnko, J Hribar and M Simčič (Slovenia)

2045

Genotype and growing environment influence chickpea (*Cicer arietinum* L.) seed composition

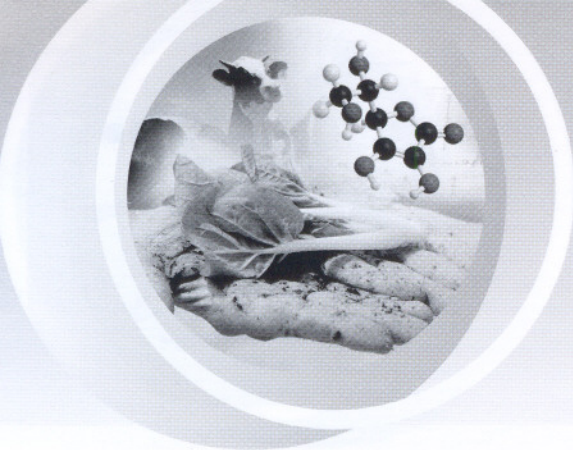
A Frimpong, A Sinha, B Tar'an, TD Warkentin, BD Gossen and RN Chibbar (Canada)

2052

Effect of methyl jasmonate on quality and antioxidant activity of postharvest loquat fruit

S Cao, Y Zheng, Z Yang, K Wang and H Rui (PR China)

2064



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- Olive oil mineral content of two local genotypes as influenced by recycled effluent irrigation under arid environment** 2082
KM Al-Absi and OE Mohawesh (Jordan)
- Thienyl analogues of acyclic monoterpene alcohols and their biological activity** 2088
R Bonikowski, M Sikora, J Kula and A Kunicka (Poland)
- Volatile compounds of experimental liver pâté from pigs fed conjugated linoleic acid in combination with monounsaturated fatty acids** 2096
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Note to NIH Grantees