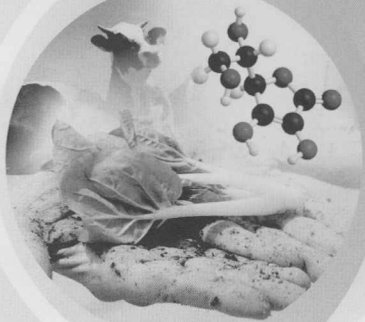




Research Articles

- Effects of organic and conventional production systems on quality and nutritional parameters of processing tomatoes** 177
J R Pieper and D M Barrett (USA)
- Preferential extractability of γ -oryzanol from dried soapstock using different solvents** 195
R R Kumar, P K Tikku and V Prakash (India)
- Hazards with cracked eggs and their relationship to egg shell strength** 201
J P Widdicombe, A N Rycroft and N G Gregory (UK)
- Special quality traits of coloured potato breeding clones: Anthocyanins, soluble phenols and antioxidant capacity** 206
C B Wegener, G Jansen, H-U Jürgens and W Schütze (Germany)
- Evaluation of castor (*Ricinus communis*) seed cake in the total mixed ration for sheep** 216
N K S Gowda, D T Pal, S R Bellur, U Bharadwaj, M Sridhar, M L Satyanarayana, C S Prasad, K S Ramachandra and K T Sampath (India)
- Delayed harvest reduces quality of raw and roasted macadamia kernels** 221
D A Walton and H M Wallace (Australia)
- Applicability of DATEM for Chinese steamed bread made from flours of different gluten qualities** 227
B Ying, L Jun, F Yunzi, C Zhuo and L Zaigui (China)
- Polymorphism of *DGAT1* associated with intramuscular fat-mediated tenderness in sheep** 232
Q-L Xu, Y-L Chen, R-X Ma and P Xue (China)
- Preparation of antibacterial chito-oligosaccharide by altering the degree of deacetylation of β -chitosan in a *Trichoderma harzianum* chitinase-hydrolysing process** 238
S-B Lin, S-H Chen and K-C Peng (Taiwan)
- Water-holding capacity of insoluble fibre decreases free water and elevates digesta viscosity in the rat** 245
T Takahashi, Y Furuichi, T Mizuno, M Kato, A Tabara, Y Kawada, Y Hirano, K- Kubo, M Onozuka and O Kurita (Japan)
- Tensile and moisture barrier properties of whey protein-beeswax layered composite films** 251
S C Min, T Janjarasskul and J M Krochta (USA)
- Milling and physicochemical properties of chickpea (*Cicer arietinum* L.) varieties** 258
R Ravi and J B Harte (USA)
- 2-Furoylmethyl amino acids, hydroxymethylfurfural, carbohydrates and β -carotene as quality markers of dehydrated carrots** 267
A C Soria, A Olano, J Frias, E Peñas and M Villamiel (Spain)



Contents continued

- Characterization of α -tubulin gene distinctively presented in a cytoplasmic male sterile and its maintainer line of non-heading Chinese cabbage** 274
J Zhang, Y Li, G Shi, X Chen, J Wang and X Hou (China)
- Evaluating the nutritive values and *in vitro* degradability characteristics of leaves, seeds and seedpods from *Moringa stenopetala*** 281
A Melesse (Ethiopia), M Bulang and H Kluth (Germany)
- Influence of natural antioxidants and their carry-through property in biscuit processing** 288
B R Nanditha, B S Jena and P Prabhasankar (India)
- Strobilurin residue levels in greenhouse-grown pepper and under cold-storage conditions** 299
J Fenoll, E Ruiz, P Hellín, A Lacasa and P Flores (Spain)
- Maturity-related chilling tolerance in mango fruit and the antioxidant capacity involved** 304
Z Zhao, J Cao, W Jiang, Y Gu and Y Zhao (China)
- Policosanol content and composition of wheat varieties as affected by environment** 310
Y Chen, N T Dunford, J Edwards, B Carver and C Goad (USA)
- Effects of dietary humate supplementation on performance, egg quality and egg yolk fatty acid composition in layers** 315
M Macit, S Celebi, N Esenbuga and H Karaca (Turkey)
- Distinguishing a protected geographical indication vegetable (*Almagro* eggplant) from closely related varieties with selected morphological traits and molecular markers** 320
J E Muñoz-Falcón, J Prohens, S Vilanova, F Ribas, A Castro and F Nuez (Spain)
- Physical distribution and characteristics of meat and bone meal protein** 329
R A Garcia and J G Phillips (USA)
- Effect of pH and NaCl/CaCl₂ on the solubility and emulsifying properties of sweet potato protein** 337
T-H Mu, S-S Tan, J-W Chen and Y-L Xue (China)
- Purification and structural elucidation of a novel fucoglucan from the fruiting bodies of *Phellinus baumii* Pilát** 343
Q Ge, A Zhang and P Sun (China)
- Texture and colour properties of proteins recovered from whole gutted silver carp (*Hypophthalmichthys molitrix*) using isoelectric solubilisation/precipitation** 349
L Taskaya (Turkey), Y-C Chen (Taiwan), S Beamer and J Jaczynski (USA)