

Journal of the Science of Food and Agriculture

www.interscience.wiley.com/jsfa



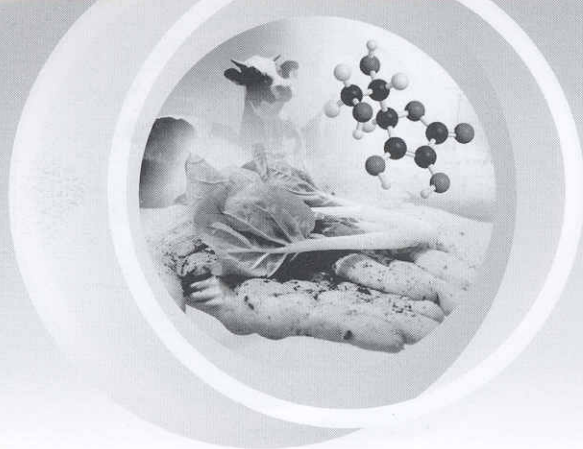


Review

- Review of flavonoids and other phenolics from fruits of different tomato (*Lycopersicon esculentum* Mill.) cultivars** 1255
R Slimestad and M Verheul (Norway)

Research Articles

- Emulsifying properties of gum kondagogu (*Cochlospermum gossypium*), a natural biopolymer** 1271
GMN Vegi, R Sistla, P Srinivasan, SR Beedu, RK Khar and PV Diwan (India)
- Physicochemical and functional properties of ten cultivars of seem (*Lablab purpureus* L.), an underexploited bean in Bangladesh** 1277
MdG Mortuza (Taiwan, Bangladesh) and JTC Tzen (Taiwan)
- Proteome analysis of *Pithecellobium dulce* seeds using two-dimensional gel electrophoresis and tandem mass spectrometry** 1284
N Sawasdipuksa (Thailand), LW Sumner, Z Lei (USA) and P Sangvanich (Thailand)
- GC/MS analysis and antimicrobial and antioxidant activities of essential oil of *Eucalyptus radiata*** 1292
H Bendaoud (Tunisia), J Bouajila (France), A Rhouma (Tunisia), A Savagnac (France) and M Romdhane (Tunisia)
- Chemical composition and physical characteristics of water caltrop during growth** 1298
P-Y Chiang, P-H Li, C-C Huang and CR Wang (Taiwan)
- Nutrient digestibility and performance of broiler chickens fed regular or green canola biodiesel press cakes produced using a micro-scale process** 1307
PA Thacker and D Petri (Canada)
- Cultivar and growing area effects on minor compounds of olive oil from autochthonous and European introduced cultivars in Tunisia** 1314
S Dabbou, M Issaoui (Tunisia), S Esposto (Italy), S Sifi (Tunisia), A Taticchi, M Servili, GF Montedoro (Italy) and M Hammami (Tunisia)
- Seasonal variations in polyphenols and lipoic acid in fruits of tomato irrigated with sea water** 1326
A Incerti, F Navari-Izzo, A Pardossi and R Izzo (Italy)
- Combined use of HMF and furosine to assess fresh honey quality** 1332
V Morales, ML Sanz, PJ Martín-Álvarez and N Corzo (Spain)
- Determination of polyphenolic constituents and biological activities of bark extracts from different *Pinus* species** 1339
O Yesil-Celiktas (Turkey), M Ganzera (Austria), I Akgun, C Sevimli, KS Korkmaz and E Bedir (Turkey)



Contents continued

- Study of two different cold restructuring processes using two different qualities of hake (*Merluccius capensis*) muscle, with addition of microbial transglutaminase** 1346
HM Moreno, J Carballo and A Javier Borderías (Spain)
- Antioxidant compounds in green and red peppers as affected by irrigation frequency, salinity and nutrient solution composition** 1352
A Marín, JS Rubio, V Martínez and MI Gil (Spain)
- Effect of plant phenolics, tocopherol and ascorbic acid on oxidative stability of pork patties** 1360
L Haak, K Raes and S De Smet (Belgium)
- Assessment for fungal, mycotoxin and insect spoilage in maize stored for human consumption in Zambia** 1366
MA Kankolongo (Zambia), K Hell (Benin) and IN Nawa (Zambia)
- Compensatory growth in slaughter pigs reared under organic conditions** 1376
JA Fernández and JV Nørgaard (Denmark)
- Survival, growth characteristics and bioactive potential of *Lactobacillus acidophilus* in a soy-based cream cheese** 1382
M-T Liong, AM Easa, P-T Lim and J-Y Kang (Malaysia)
- Evolution of the oxidative and hydrolytic degradation of biscuits' fatty fraction during storage** 1392
F Caponio, C Summo, VM Paradiso, A Pasqualone and T Gomes (Italy)
- Effect of long-term dietary administration of oregano and rosemary on the antioxidant status of rat serum, liver, kidney and heart after carbon tetrachloride-induced oxidative stress** 1397
NA Botsoglou, IA Taitzoglou, E Botsoglou, I Zervos, A Kokoli, E Christaki and E Nikolaidis (Greece)
- Effects of milk proteins and gums on quality of bread made from frozen dough** 1407
J Shon, Y Yun, M Shin, KB Chin and J-B Eun (Korea)
- Structural modification of soy protein by the lipid peroxidation product malondialdehyde** 1416
W Wu, C Zhang and Y Hua (China)
- Relationship between kernel size and shape and lipase activity of naked oat before and after pearling treatment** 1424
X Zhong Hu, Y Wei, C Zhong Ren and J Zhao (China)



Contents continued

- Physical and sensory characteristics of processed cheeses manufactured by extrusion technology** 1428
K Adhikari, A Cole, I Grün, H Heymann, F-H Hsieh and H Huff (USA)
- Effect of garlic consumption on total antioxidant status and some biochemical and haematological parameters in blood of rats** 1434
A Zamani, T Ghiasvand, J Hadei, H Babaahmadi-Rezaei and A Pishdadian (Iran)
- Erratum** 1438

SCI — the only society connecting science, business & you

Whatever stage you are at in your career SCI can be an invaluable tool. If it is networking with potential employers, learning from fellow peers or taking an active role within your local regional group, SCI will be there to add to and support your further and ongoing development. Become an SCI member. Here are just a few of the great products and services you can get:

- Chemistry & Industry Magazine — Latest news features and reviews, direct to your desktop and to your door twice a month.
- 50% discount on Wiley books, 25% off Blackwell books and 20% off Oxford University press books (some exceptions apply).
- Discounted Conferences — 75% off our exciting conferences.
- Global Networking Opportunities — A chance to meet other like minded professionals working within the chemical industry and academia.
- Technical Interest Groups — Over 20 industry and topic specific groups to discuss, share and discover development within your sector.
- Writing and speaking opportunities — Present at one of our prestigious conferences and write for the SCI's renowned journals.
- 50% discount on SCI peer reviewed journals.
- International and Regional activity — Contribute to your local group and take advantage of free events and the local networking opportunities.
- SCI Awards — Achieve recognition of outstanding contribution to your field within the chemical industry, serving both the individual and innovation.
- Plus much more.