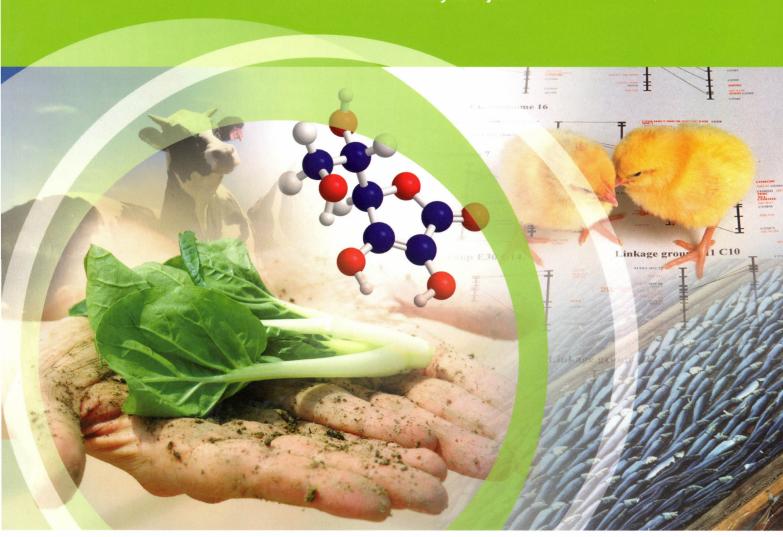


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Reviews

A critical review of methodologies used in determination of relative bio-availability ratio of RRR- α -tocopheryl acetate and all-rac- α -tocopheryl acetate Y Dersjant-Li and M Peisker (The Netherlands)	1571
Composition of European chestnut (<i>Castanea sativa</i> Mill.) and association with health effects: fresh and processed products MCBM De Vasconcelos, RN Bennett, EAS Rosa and JV Ferreira-Cardoso (Portugal)	1578
Research Articles	
Changes in volatile aroma compounds of organic fragrant rice during storage under different conditions K Tananuwong and S Lertsiri (Thailand)	1590
Volatile compounds and changes in flavour-related enzymes during cold storage of high-intensity	

l Aguiló-Aguayo, R Soliva-Fortuny and O Martín-Belloso (Spain)	
Volatile composition and sensory analysis of Italian gianduja torrone	1605
M Speziale (Italy) I. Vázguez-Araújo (Spain). A Mincione (Italy) and ÁA Carbonell-Barrachina (Spain)	

Comparative study of in vitro digestibility of major allergen tropomyosin and other food proteins of	
Chinese mitten crab (<i>Eriocheir sinensis</i>)	1614

G-M Liu, M-J Cao, Y-Y Huang, Q-F Cai, W-Y Weng and W-J Su (China)

pulsed electric field- and heat-processed tomato juices

Determination of naturally occurring progestogens in bovine milk as their oxime derivatives using high	
performance liquid chromatography – electrospray ionization – tandem mass spectrometry	1621

P Regal, C Nebot, BI Vázquez, A Cepeda and C Fente (Spain)

Effects of vitamin E and fish oil inclusion in broiler diets on meat fatty acid composition and on the flavour of a composite sample of breast meat

1628

C Rymer and DI Givens (UK)

Value-added use of mushroom ergothioneine as a colour stabilizer in processed fish meats HND Bao, K Osako and T Ohshima (Japan)

1642

1634

1597

Culinary alternatives for common beans (*Phaseolus vulgaris* L.): sensory characteristics of immature seeds

R Romero del Castillo, JJ Ferreira, E Pérez-Vega, A Almirall and F Casañas (Spain)

Continued on inside back cover





Nutritional composition and protein value of the baru (<i>Dipteryx alata</i> Vog.) almond from the Brazilian Savanna DC Fernandes, JB Freitas, LP Czeder and MMV Naves (Brazil)	1650
Incorporation of <i>Chlorella vulgaris</i> and <i>Spirulina maxima</i> biomass in pasta products. Part 1: Preparation and evaluation M Fradique, AP Batista, MC Nunes, L Gouveia, NM Bandarra and A Raymundo (Portugal)	1656
Processing of tomato: impact on <i>in vitro</i> bioaccessibility of lycopene and textural properties CA Svelander, EA Tibäck, LM Ahrné, MIBC Langton, USO Svanberg and MAG Alminger (Sweden)	1665
Liquid and vapour water transfer through whey protein/lipid emulsion films S Kokoszka (Poland), F Debeaufort (France), A Lenart (Poland) and A Voilley (France)	1673
The effect of the combination of reducing and oxidising agents on the viscoelastic properties of dough and sensory characteristics of buns P Pečivová, V Pavlínek and J Hrabě (Czech Republic)	1681
Influence of the presence of monoglyceride on the interfacial properties of wheat gluten ML López, C Bengoechea, J De La Fuente, M Ruiz and A Guerrero (Spain)	1688
Effects of dietary yeast autolysate (<i>Saccharomyces cerevisiae</i>) on performance, egg traits, egg cholesterol content, egg yolk fatty acid composition and humoral immune response of laying hens S Yalçın, S Yalçın, K Çakın, Ö Eltan and L Dağaşan (Turkey)	1695
Insights into proteolytic processing of the major peanut allergen Ara h 2 by endogenous peanut proteases J Radosavljevic, D Dobrijevic, M Jadranin (Serbia), M Blanusa (Germany), J Vukmirica and TC Velickovic (Serbia)	1702
Optimisation of biological and physical parameters for lycopene supercritical CO ₂ extraction from ordinary and high-pigment tomato cultivars MS Lenucci, A Caccioppola, M Durante, L Serrone, R Leonardo, G Piro and G Dalessandro (Italy)	1709
Relationship between proportion and composition of albumins, and <i>in vitro</i> protein digestibility of raw and cooked pea seeds (<i>Pisum sativum L.</i>) SJ Park, TW Kim (Korea) and B-K Baik (USA)	1719
Use of waste materials for <i>Lactococcus lactis</i> development N Rodríguez, A Torrado, S Cortés and JM Domínguez (Spain)	1726
Analysis of cyclitols in different <i>Quercus</i> species by gas chromatography – mass spectrometry S Rodríguez-Sánchez, Al Ruiz-Matute, ME Alañón, MS Pérez-Coello, LF de Julio-Torres, R Morales and I Martínez-Castro (Spain)	1735
The 4-acetylantroquinonol B isolated from mycelium of <i>Antrodia cinnamomea</i> inhibits proliferation of hepatoma cells Y-W Lin, J-H Pan (Taiwan), RH Liu (USA), Y-H Kuo, L-Y Sheen and B-H Chiang (Taiwan)	1739
Essential oils of <i>Origanum vulgare</i> L. subsp. <i>glandulosum</i> (Desf.) letswaart from Tunisia: chemical composition and antioxidant activity K Mechergui (Tunisia), JA Coelho, MC Serra (Portugal), SB Lamine, S Boukhchina and ML Khouja (Tunisia)	1745
Oil content, phenolic profiling and antioxidant potential of Tunisian olive drupes M Bouaziz, H Jemai, W Khabou and S Sayadi (Tunisia)	1750
Fatty acid profile and cholesterol content of egg yolk from chickens fed diets supplemented with purslane (<i>Portulaca oleracea L.</i>) R Aydin and I Dogan (Turkey)	1759
Erratum	1764