

# Journal of the Science of Food and Agriculture

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## Review

### **Walnut (*Juglans regia* L.): genetic resources, chemistry, by-products**

1959

ML Martínez, DO Labuckas, AL Lamarque and DM Maestri (Argentina)

## Research Articles

### **The influence of tuber mineral element composition as a function of geographical location on acrylamide formation in different Italian potato genotypes**

1968

A Whittaker, I Marotti, G Dinelli, L Calamai, S Romagnoli, M Manzelli, E Palchetti, V Vecchio and S Benedettelli (Italy)

### **Isolation and characterization of lactic acid bacteria from *jiang-sun* (fermented bamboo shoots), a traditional fermented food in Taiwan**

1977

Y-s Chen, H-c Wu, C-h Liu, H-c Chen (Taiwan) and F Yanagida (Japan)

### **Preventive effects of black tea theaflavins against mouse type IV allergy**

1983

K Yoshino, K Yamazaki and M Sano (Japan)

### **Vascular effects of egg white-derived peptides in resistance arteries from rats. Structure– activity relationships**

1988

AB García-Redondo, FR Roque, M Miguel, R López-Fandiño and M Salices (Spain)

### **Ageing and irradiance enhance vitamin E content in green edible tissues from crop plants**

1994

K Lizarazo, B Fernández-Marín, JM Becerril and JI García-Plazaola (Spain)

### **Critical moisture content for microbial growth in dried food-processing residues**

2000

F Rezaei and JS VanderGheynst (USA)

### **Influence of degree of hydrolysis on functional properties and angiotensin I-converting enzyme-inhibitory activity of protein hydrolysates from cuttlefish (*Sepia officinalis*) by-products**

2006

R Balti, A Bougateg, N El-Hadj Ali, D Zekri, A Barkia and M Nasri (Tunisia)

### **Effects of fermentation by lactic acid bacteria on the antigenicity of bovine whey proteins**

2015

G Bu, Y Luo, Y Zhang and F Chen (China)

### **Antioxidant activity and phenolic content of wine vinegars produced by two different techniques**

2021

H Nilgun Budak and ZB Guzel-Seydim (Turkey)

### **Nutrient use efficiency and arbuscular mycorrhizal root colonisation of winter wheat cultivars in different farming systems of the DOK long-term trial**

2027

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- Effect of nitrogen source in the fertilizing solution on nutritional quality of three members of the *Portulaca oleracea* aggregate** 2039  
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- Composition and properties of biologically active pectic polysaccharides from leek (*Allium porrum*)** 2046  
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