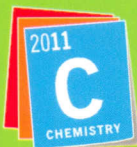


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Research Articles

- Use of the stable isotope ^{57}Fe to track the efficacy of the foliar application of lignosulfonate/ Fe^{3+} complexes to correct Fe deficiencies in cucumber plants** 395
P Rodríguez-Lucena, A Benedicto, JJ Lucena, JA Rodríguez-Castrillón, M Moldovan, JI García Alonso and L Hernández-Apaolaza (Spain)
- Modelling the metabolic characteristics of proteins in dairy cattle from co-products of bioethanol processing: comparison of the NRC 2001 model with the DVE/OEB system** 405
WG Nuez-Ortín and P Yu (Canada)
- Appropriateness of culinary preparations of potato (*Solanum tuberosum* L.) varieties and relation to sensory and physicochemical properties** 412
HF Seefeldt, E Tønning, L Wiking and AK Thybo (Denmark)
- Fate of aflatoxin B₁ in contaminated corn gluten during acid hydrolysis** 421
SE Aly and AS Hathout (Egypt)
- Bioactive xanthenes from the roots of *Hypericum perforatum* (common St John's wort)** 428
SL Crockett, B Poller (Austria), N Tabanca (USA), E-M Pferschy-Wenzig, O Kunert (Austria), DE Wedge (USA) and F Bucar (Austria)
- Italian ryegrass silage in winter feeding of organic dairy cows: forage intake, milk yield and composition** 435
L Baldinger, R Baumung, W Zollitsch and WF Knaus (Austria)
- Influence of heat on protein degradation, ultrastructure and eating quality indicators of pork** 443
F Huang, M Huang, X Xu and G Zhou (China)
- Distribution of aroma volatile compounds in tangerine hybrids and proposed inheritance** 449
T Miyazaki, A Plotto, K Goodner and FG Gmitter Jr (USA)
- Synergistic antimicrobial activity of galangal (*Alpinia galanga*), rosemary (*Rosmarinus officinalis*) and lemon iron bark (*Eucalyptus staigerana*) extracts** 461
NS Weerakkody, N Caffin, LK Lambert, MS Turner (Australia) and GA Dykes (Malaysia)
- Genetic variation in the extract viscosity of rye (*Secale cereale* L.) bread made from endosperm and wholemeal flour: impact of high-molecular-weight arabinoxylan, starch and protein** 469
MR Cyran and A Ceglinska (Poland)
- Quality changes in macadamia kernel between harvest and farm-gate** 480
DA Walton and HM Wallace (Australia)
- Reduction of blood lead levels in lead-exposed mice by dietary supplements and natural antioxidants** 485
J Jiao (USA, China), G Lü, X Liu, H Zhu (China) and Y Zhang (USA, China)

Continued on inside back cover

- Promising antifungal effect of some Euro-Asiatic plants against dangerous pathogenic and toxinogenic fungi** 492
M Zabka, R Pavela and L Gabrielová-Slezakova (Czech Republic)
- Influence of Eriophyid mites (*Aculus olearius* Castagnoli and *Aceria oleae* (Nalepa) (Acarina: Eriophyidae)) on some physical and chemical characteristics of Ayvalik variety olive fruit** 498
H Çetin, D Arslan and MM Özcan (Turkey)
- Influence of skin hardness on dehydration kinetics of wine grapes** 505
L Rolle, A Caudana, S Giacosa, V Gerbi and S Rio Segade (Italy)
- Characterisation of *Lactobacillus fermentum* SM-7 isolated from koumiss, a potential probiotic bacterium with cholesterol-lowering effects** 512
DD Pan, XQ Zeng and YT Yan (China)
- The impact of home freezing on the sensory characteristics of ready-to-use leafy vegetables** 519
M Mohammadi, MR Koushki, FS Ahmadian and M Moslemy (Iran)
- Antioxidant status in rats after long-term intake of anthocyanins and ellagitannins from blackberries** 523
NMA Hassimotto and FM Lajolo (Brazil)
- Functional and organic eggs as an alternative to conventional production: a conjoint analysis of consumers' preferences** 532
FJ Mesías, F Martínez-Carrasco, JM Martínez and P Gaspar (Spain)
- The impact of transgenic papaya (TPY10-4) fruit supplementation on immune responses in ovalbumin-sensitised mice** 539
Y-N Chen, W-Z Hwang, TJ Fang, YH Cheng and J-Y Lin (Taiwan)
- Effects of adlay bran and its ethanolic extract and residue on preneoplastic lesions of the colon in rats** 547
S-C Li, C-M Chen, S-H Lin, W Chiang and C-K Shih (Taiwan)
- Screening for genotype and environment effects on nitrate accumulation in 24 species of young lettuce** 553
IG Burns, K Zhang, MK Turner, M Meacham, K Al-Redhiman, J Lynn, MR Broadley, P Hand and D Pink (UK)
- Characterization of Brazilian lager and brown ale beers based on color, phenolic compounds, and antioxidant activity using chemometrics** 563
D Granato, GF Branco, JAF Faria and AG Cruz (Brazil)
- Physicochemical and functional properties of a protein isolate produced from safflower (*Carthamus tinctorius* L.) meal by ultrafiltration** 572
JA Ulloa, P Rosas-Ulloa and BE Ulloa-Rangel (Mexico)
- Emulsifying properties of the transglutaminase-treated crosslinked product between peanut protein and fish (*Decapterus maruadsi*) protein hydrolysates** 578
X Hu, J Ren, M Zhao, C Cui and P He (China)
- Volatile composition and sensory quality of Spanish pomegranates (*Punica granatum* L.)** 586
Á Calín-Sánchez, JJ Martínez, L Vázquez-Araújo, F Burló, P Melgarejo and AA Carbonell-Barrachina (Spain)
- Organochlorine pesticide residues in bamboo shoot** 593
Z-w Guo, S-I Chen and J-h Xiao (China)