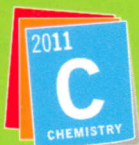


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Research Articles

- Effect of 1-methylcyclopropene on tomato flavour components, shelf life and decay as influenced by harvest maturity and storage temperature** 969
E Baldwin, A Plotto, J Narciso and J Bai (USA)
- Influence of mercury bioaccessibility on exposure assessment associated with consumption of cooked predatory fish in Spain** 981
S Torres-Escribano, A Ruiz, L Barrios, D Vélez and R Montoro (Spain)
- Radionuclide concentration in tea, cabbage, orange, kiwi and soil and lifetime cancer risk due to gamma radioactivity in Rize, Turkey** 987
R Keser, FK Görür, N Akçay and NT Okumuşoğlu (Turkey)
- Sensory characterisation enabled the first classification of dessert bananas** 992
C Bugaud, E Deverge, M-O Daribo, F Ribeyre, B Fils-Lycaon and D Mbéguié-A-Mbéguié (France)
- Study of the antioxidant properties of extracts obtained from nopal cactus (*Opuntia ficus-indica*) cladodes after convective drying** 1001
L Medina-Torres, EJ Vernon-Carter, JA Gallegos-Infante, NE Rocha-Guzman, EE Herrera-Valencia, F Calderas and R Jiménez-Alvarado (Mexico)
- Cyanidin-3-O- β -glucoside improves obesity and triglyceride metabolism in KK-Ay mice by regulating lipoprotein lipase activity** 1006
X Wei, D Wang, Y Yang, M Xia, D Li, G Li, Y Zhu, Y Xiao and W Ling (China)
- Evaluation of the genotype, environment and their interaction on carotenoid and ascorbic acid accumulation in tomato germplasm** 1014
S Roselló, AM Adalid, J Cebolla-Cornejo and F Nuez (Spain)
- Physicochemical, thermal and functional characterisation of protein isolates from Kabuli and Desi chickpea (*Cicer arietinum* L.): a comparative study with soy (*Glycine max*) and pea (*Pisum sativum* L.)** 1022
TS Withana-Gamage, JPD Wanasundara, Z Pietrasik and PJ Shand (Canada)
- Antimicrobial activity of weak acids in liquid feed fermentations, and its effects on yeasts and lactic acid bacteria** 1032
C Plumed-Ferrer and A von Wright (Finland)
- Changes in fatty acid content and composition in silage maize during grain filling** 1041
NA Khan, JW Cone, WF Pellikaan, MA Khan, PC Struik and WH Hendriks (The Netherlands)
- Antimicrobial effect of *Magnolia officinalis* extract against *Staphylococcus aureus*** 1050
Y Hu, J Qiao, X Zhang and C Ge (China)

Continued on inside back cover

- Commercial quality, major bioactive compound content and antioxidant capacity of 12 cultivars of loquat (*Eriobotrya japonica* Lindl.) fruits** 1057
H-x Xu and J-w Chen (China)
- Discrimination of seasonality in cheeses by near-infrared technology** 1064
I González-Martín, JM Hernández-Hierro, J Salvador-Esteban, C González-Pérez, I Revilla and A Vivar-Quintana (Spain)
- Sensitive and rapid detection of *Alicyclobacillus acidoterrestris* using loop-mediated isothermal amplification** 1070
J Chen, X Ma, Y Yuan and W Zhang (China)
- Impact of dietary carotenoid and packaging during frozen storage on the quality of rainbow trout (*Oncorhynchus mykiss*) fed carotenoids** 1075
G Choubert, F Brisbarre and M Baccaunaud (France)
- Rheological interactions between *Lallemantia royleana* seed extract and selected food hydrocolloids** 1083
TM Moghaddam, SMA Razavi and B Emadzadeh (Iran)
- Phenolic acid concentrations in organically and conventionally cultivated spring and winter wheat** 1089
J Zuchowski, K Jonczyk, L Pecio and W Oleszek (Poland)
- Effect of jam processing and storage on total phenolics, antioxidant activity, and anthocyanins of different fruits** 1096
TM Rababah, MA Al-Mahasneh, I Kilani (Jordan), W Yang (USA), MN Alhamad, K Ereifej and M Al-u'datt (Jordan)
- The effect of different atmospheric conditions on the changes in myoglobin and colour of refrigerated Eastern little tuna (*Euthynnus affinis*) muscle** 1103
Y Thiansilakul, S Benjakul (Thailand) and MP Richards (USA)
- Aluminium and nutrients induce changes in the profiles of phenolic substances in tea plants (*Camellia sinensis* CV TTES, No. 12 (TTE))** 1111
YM Chen, TM Tsao, CC Liu, KC Lin and MK Wang (Taiwan)
- Reduction of greenhouse gas emissions from feed supply chains by utilizing regionally produced protein sources: the case of Austrian dairy production** 1118
SJ Hörtenhuber, T Lindenthal and W Zollitsch (Austria)
- Contribution of major lipophilic antioxidants to the antioxidant activity of basil extracts: an EPR study** 1128
C Sgherri, C Pinzino, F Navari-Izzo and R Izzo (Italy)
- Effect of distillation waste water and plant hormones on spearmint growth and composition** 1135
VD Zheljazkov (USA) and T Astatkie (Canada)
- Free iron in pale, dark and alcohol-free commercial lager beers** 1142
D Sancho, CA Blanco, I Caballero and A Pascual (Spain)
- Adequacy of different wheat cultivars for low-hydration bread making** 1148
M Gómez, E Ruiz-París, N Aparicio and B Oliete (Spain)