# Contents of Volumes 1-45

The Physiology and Chemistry of Rigor Mortis, with Special Reference to the Aging of Beef by E.C. Bate-Smith	1 39
The Physiological Basis of Voluntary Food Intake (Appetite?) by S. Lepkovsky	105
Biochemical Factors Influencing the Shelf Life of Dried Whole Eggs and Means for Their Control by H.D. Lightbody and H.L. Fevold	149
Factors Affecting the Palatability of Poultry with Emphasis on Histological	202
Post-mortem Changes by B. Lowe  Deterioration of Processed Potatoes by A.F. Ross	203 257
The Influence of Climate and Fertilizer Practices upon the Vitamin and Mineral	201
Content of Vegetables by G.F. Somers and K.O. Beeson  Nonenzymatic Browning in Fruit Products by E.R. Stadtman	291 325
Microbial Inhibition by Food Preservatives by O. Wyss	373 395
Then Decicine and Then Decicine and Oy O.D. Baker	373
Volume 2	
Ion Exchange Application by the Food Industry by G.E. Felton  Thermobacteriology as Applied to Food Processing by C.R. Stumbo	1 47
The Quaternary Ammonium Compounds and their Uses in the Food Industry by C.G. Dunn	117
The Pharmacology of DDT by A.J. Lehman	201
Analysis of Foods by Sensory Difference Tests by M.M. Boggs and H.L. Hanson The Chemistry of Fruit and Vegetable Flavors by J.G. Kirchner	219 259
Histological Changes Induced in Fruits and Vegetables by Processing by T.E. Weier and C.R. Stocking	297
The Spoilage of Fish and Its Preservation by Chilling by G.A. Reay and	
J.M. Shewan Spray Drying of Foods by E. Seltzer and J.T. Settelmeyer	343 399
X.1	
Volume 3	
Enzyme-Catalyzed Oxidative Browning of Fruit Products by M.A. Joslyn and J.D. Ponting	1
Physical and Chemical Aspects of the Production, Storage, and Utility of Dry Milk Products by S.T. Coulter, R. Jennes and W.F. Geddes	45
Electromagnetic Radiation Fundamentals and Their Applications in Food Technology by B.E. Proctor and S.A. Goldblith	119

	97 09
Chemical and Microbial Studies on Sliced Canned Bacon by J.A. Ulrich and	41 91
Certain Aspects of Internal Corrosion in Tin Plate Containers by R.R. Hartwell Rationale for Studies of Consumer Food Preferences by R.L.D. Morse Control of Microorganisms Causing Spoilage in Fruit and Vegetable Products	27 85 29
Volume 4	
Nutritional Stress Factors and Food Processing by S. Lepkovsky	1 37 05 33 85 09 33 81 59
Volume 5	
The Chemistry and Technology of the Pretreatment and Preservation of Fruit and Vegetable Products with Sulfur Dioxide and Sulfites by M.A. Joslyn and	1 53
	01
Volume 6	
Applications of Research to Problems of Candy Manufacture by L.F. Martin  Bacterial Spoilage of Wines with Special Reference to California Conditions by R.H. Vaughn	1 67

Microbiological Implications in the Handling, Slaughtering, and Dressing of Meat Animals by J.C. Ayres  Microbiological Problems of Frozen Food Products by G. Borgstrom	109 163
Potato Granules, Development and Technology of Manufacture by R.L. Olson	
and W0. Harrington  The Thermal Destruction of Vitamin $B_1$ in Foods by K.T.H. Farrer  Tunnel Dehydrators for Fruits and Vegetables by P.W. Kilpatrick, E. Lowe and	231 257
W.B. Van Arsdel	313
Volume 7	
The Profile Method of Flavor Analysis by J.F. Caul  Spoilage of Fish and Its Preservation by Chemical Agents by Y. Tomiyasu and	1
B. Zenitani Water Relations of Food Spoilage Microorganisms by W.J. Scott	41 83
Chlorine in Food Plant Sanitation by W.A. Mercer and I. Somers  Freeze-Drying of Food Products by J.C. Harper and A.L. Tappel	129 171
Gelatin by B. Idson and E. Braswell	235
Licorice by C. Nieman	339
Volume 8	
Rheology in Food Research by G.W. Scott Blair	1
The Blanching Process by F.A. Lee	63 111
Composition of Wines. II. Inorganic Constituents by M.A. Amerine	133
Fermentation, Drying, and Storage of Cacao Beans by P.A. Roelofsen Some Aspects of the Biochemistry of Apple and Pear Fruits by A.C. Hulme	225 297
Volume 9	
Chemical Changes Associated with Aging of Meat with Emphasis on the	
Proteins by J.R. Whitaker  The Chemistry and Technology of the Preservation of Green Peas by L.J. Lynch,  P.S. Mitakell and D. L. Casimir	61
R.S. Mitchell and D.J. Casimir  Principles and Instrumentation for the Physical Measurement of Food Quality with Special Reference to Fruit and Vegetable Products by A. Kramer and B.A. Twigg	61 153
Microorganisms in Noncitrus Juices by H. Lüthi  The Chemical Constituents of Citrus Fruits by J.F. Kefford	221 285

Problems of the Potato Chip Industry-Processing and Technology by H.D. Brown	1 23 75 135 181 233
The Postharvest Biochemistry of Tropical and Subtropical Fruits by J.B. Biale .	293 355
Volume 11	
Enzymic Reactions in Foods of Low Moisture Content by L. Acker  The Action of Benzoic and Salicyclic Acids on the Metabolism of Microorganisms by I. Bosund  The Nature and Role of Fluid Consistency in Food Engineering Applications	1 109 201 263 331 355
Volume 12	
Utilization of Synthetic Gums in the Food Industry by M. Glicksman	1 51 95 147 203 283 367
Volume 13	
Recent Advances in the Freeze-Drying of Food Products by R.F. Burke and R.V. Decareau  Etiological Status and Associated Studies of Pale, Soft, Exudative Porcine Musculature by E.J. Briskey	1 89

Astringency of Fruits and Fruit Products in Relation to Phenolic Content by M.A. Joslyn and J.L. Goldstein	179 219
Psychrophilic Microorganisms by H.D. Michener and R.P. Elliott	349
Volume 14	
Techniques for Sensory Evaluation of Food Odors by H. Stone, R.M. Pangborn and C.S. Ough	1
Methods of Meat Texture Measurement Viewed from the Background of Factors Affecting Tenderness by A.S. Szczesniak and K.W. Torgeson	33 167
Unimolecular Thermal Transformations of Organic Compounds under Food Processing Conditions by J.W. Ralls	285
Theory and Practice of Hard-Surface Cleaning by W.G. Jennings	325
Volume 15	
Metabolic Fate in Animals of Hindered Phenolic Antioxidants in relation to Their Safety Evaluation and Antioxidant Function by D.E. Hathway Radiobiological Parameters in the Irradiation of Fruits and Vegetables	1
by R.J. Romani  Food Irradiation—Physiology of Fruits as Related to Feasibility of the Technology by E.C. Maxie and A. Abdel-Kader	57 103
Ionizing Radiation for Control of Postharvest Diseases of Fruit and Vegetables by N.F. Sommer and R.J. Fortlage	147
Carotenoids: Properties, Occurrence, and Utilization in Foods by B. Borenstein and R.H. Bunnell	195
Basic Principles of Microwaves and Recent Developments by S.A. Goldblith Evaporation Methods as Applied to the Food Industry by G.D. Armerding	275 303
Volume 16	
Processed Vegetable Protein Mixtures for Human Consumption in Developing Countries by R. Bressani and L.G. Elias Meat Emulsions by R.L. Saffle Food Quality as Determined by Metabolic By-Products of Microorganisms	1 105
by M.L. Fields, B.S. Richmond and R.E. Baldwin  The Chemistry and Biochemistry of Cheese Ripening by J. Schormüller  Relation between Chemical Composition and Bread-Making Potentialities of	161 231
Wheat Flour by Y Pomeranz	335

Oxidation Systems in Fruits and Vegetables – Their Relation to the Quality of Preserved Products by F. Aylward and D.R. Haisman  The Utilization of Food Industries Wastes by I. Ben-Gera and A. Kramer  Tropical Fruit Technology by N. Czyhrinciw	1 77 153
The Chemistry and Biochemistry of Tea and Tea Manufacture by M.A. Bokuchava and N.I. Skobeleva	215
Volume 18	
Meat Flavor by K.O. Herz and S.S. Chang  Microbial Sources of Protein by H.E. Snyder  Toxins from Fish and Other Marine Organisms by P.J. Scheuer  The Flat Sour Bacteria by M.L. Fields  Food Processing with Added Ascorbic Acid by J.C. Bauernfeind and D.M. Pinkert	1 85 141 163 219
Volume 19	
Red and White Muscle by R.G. Cassens and C.C. Cooper  Food Browning as a Polyphenol Reaction by A.G. Mathew and H.A.B. Parpia  The Chemistry of Dairy Powders with Reference to Baking by J.E. Kinsella  A Retrospective View of Sensory Analysis and Some Considerations for the	1 75 147
Future by D.J. Tilgner  Myofibrillar Proteins of Skeletal Muscle by E.J. Briskey and T. Fukazawa	215 279
Volume 20	
Aroma Recovery and Retention in Concentration and Drying of Foods by J.L. Bomben, S. Bruin, H.A.C. Thijssen and R.L. Merson	1 113
Breadmaking by Y. Pomeranz  Proteins of Aquatic Origin as Foods for Human Consumption by E.R. Pariser  Heat Transfer During Freezing and Thawing of Foods by A. Bakal and	153 189
KI. Hayakawa Factors Affecting Tenderness During Heating of Meat by E. Laakkonen	217 257
Volume 21	
Regulation of Food Intake by S. Lepkovsky	1

Animal Physiology and Meat Quality by R.G. Cassens, D.N. Marple and	_
G. Eikelenboom  New Concepts in Meat Processing by R.H. Locker, C.L. Davey, P.M. Nottingham, D.R. Haughey and N.H. Law	7. 15
Physiology and Biochemistry of Mango Fruit by H. Subramanyam,	22
S. Krushnamurthy and H.A.B. Parpia  Formation and Control of Chlorophyll and Glycoalkaloids in Tubers of Solanum tuberosum L. and Evaluation of Glycoalkaloid Toxicity by S.J. Jadhav and D.K. Salunkhe	30
Volume 22	
N-Nitrosamines: A Review of Chemical and Biological Properties and Their Estimation in Foodstuffs by N.T. Crosby and R. Sawyer	7: 13: 18'
Scanning Electron Microscopy in Food Science and Technology by Y. Pomeranz Emulsion Stability and Its Relation to Foods by G.E. Petrowski	20: 30:
Volume 23	
"Warmed-Over" Flavor in Meat, Poultry, and Fish by A.M. Pearson, J.D. Love	
and F.B. Shorland  Mathematical Methods for Estimating Proper Thermal Processes and Their Computer Implementation by KI. Hayakawa	7
Abalone—An Esoteric Food by J. Olley and S.J. Thrower  Wheat Germ by S.R. Shurpalekar and P. Haridas Rao  Flexible Packaging for Thermoprocessed Foods by R.A. Lampi	14 18 30
Volume 24	
Sulfhydryl and Disulfide Groups in Meats by K. Hofmann and R. Hamm  Histamine (?) Toxicity from Fish Products by S. Hudson Arnold and W.D. Brown Food Irradiation by W.M. Urbain  Tea by R.L. Wickremasinghe  Honey by J.W. White, Jr.	11 15 22 28
Volume 25	
Wine Deacidification by R.B. Beelman and J.F. Gallander	

Dehydrated Mashed Potatoes-Chemical and Biochemical Aspects by D. Hadziyev and L. Steele	55
Xylitol and Oral Health by K.K. Mäkinen	137
Metabolic and Nutritional Aspects of Xylitol by R. Ylikahri	159
Frozen Fruits and Vegetables: Their Chemistry, Physics, and Cryobiology by M.S. Brown	181
Byssochlamys spp. and Their Importance in Processed Fruits by L.R. Beuchat and S.L. Rice	237
Volume 26	
Single-Cell Protein: Engineering, Economics, and Utilization in Foods	
by C.L. Cooney, C. Rha and S.R. Tannenbaum  Influence of Ante- and Postmortem Treatments upon Muscle Composition and	1
Meat Quality by A. Asghar and A.M. Pearson  Peanut Protein Ingredients: Preparation, Properties, and Food Uses	53
by K.R. Natarajan	215
by S.Y.K. Shenouda	275
Volume 27	
Samuel Cate Prescott by S.A. Goldblith  Mechanically Deboned Red Meat by R.A. Field  Mechanical Deboning of Poultry and Fish by G.W. Froning  Naturally Occurring Food Toxicants: Phenolic Substances of Plant Origin	1 23 109
Common in Foods by V.L. Singleton	149
by D.J. Casimir, J.F. Kefford and F.B. Whitfield	243
Superlow Temperatures by Y. Guegov	297
Volume 28	
Phytates in Legumes and Cereals by N.R. Reddy, S.K. Sathe and D.K. Salunkhe Physical, Chemical, and Nutritional Properties of Common Bean (Phaseolus)	1
Proteins by V.C. Sgarbieri and J.R. Whitaker	93
Porcine Stress Syndromes by G. Mitchell and J.J.A. Heffron	167
Chemical, Biochemical, Functional, and Nutritional Characteristics of Collagen	- 1
in Food Systems by A. Asghar and R.L. Henrickson	231
Food Technological Evaluation of Xylitol by L. Hyvönen, P. Koivistoinen and	
F. Voirol	373

Cured Meat Flavor by J.I. Gray and A.M. Pearson  Chemical Aspects of the Smoking of Meat and Meat Products by L. Tóth and K. Potthast	1 87
Food Texture Perception by C.M. Christensen	159
Baking Quality of Wheat Flours by F. MacRitchie	201
Kiwifruit by B.S. Luh and Z. Wang	279
, s	
Volume 30	
Sulfites in Foods: Uses, Analytical Methods, Residues, Fate, Exposure Assessment, Metabolism, Toxicity, and Hypersensitivity by S.L. Taylor,	
N.A. Higley and R.K. Bush  Maillard Reactions: Nonenzymatic Browning in Food Systems with Special	1
Reference to the Development of Flavor by J.P. Danehy  Postharvest Changes in Fruit Cell Wall by M.A. John and P.M. Dey	77 139
Soy Sauce Biochemistry by T. Yokotsuka	195
New Protein Foods: A Study of a Treatise by H.L. Wilcke, C.E. Bodwell,	175
D.T. Hopkins and A.M. Altschul	331
Volume 31	
Carcinogen Risk Assessment by R. Nichols Hazelwood  A Review of Current Literature on N-Nitroso Compounds in Foods	1
by J.H. Hotchkiss  Dietary Fiber: Chemistry, Analysis, and Properties by R.R. Selvendran,	53
B.J.H. Stevens and M.S. Du Pont  Chocolate by R.A. Martin, Jr.	117 211
Endogenous Proteolytic Enzymes in Skeletal Muscle: Their Significance in Muscle Physiology and during Postmortem Aging Events in Carcasses	211
by A. Asghar and A.R. Bhatti	343
Olive Oil: A Review by A. Kiritsakis and P. Markakis	453
Volume 32	
A.D. C.A. C.D. C. A. TALLOUT	_
A Review of Aseptic Processing by E.L. Mitchell  Convective Heat Transfer to Fluid Foods in Cans by M.A. Rao and	1
R.C. Anantheswaran Selenium in Foods by G.F. Combs, Jr.	39 85
Chemistry of Maillard Reactions: Recent Studies on the Browning Reaction	
Mechanism and the Development of Antioxidants and Mutagens by M. Namiki	115

United States, Brazil, India, and Kenya by D. Pimentel, A.F. Warneke, W.S. Teel, K.A. Schwab, N.J. Simcox, D.M. Ebert, K.D. Baenisch and M.R. Aaron Factors Influencing Food Selection in the American Diet by C.I. Waslien	185 239
Volume 33	
Chemical and Nutritional Aspects of Folate Research: Analytical Procedures, Methods of Folate Synthesis, Stability, and Bioavailability of Dietary Folates by J.F. Gregory III  Calcium in the Diet: Food Sources, Recommended Intakes, and Nutritional Bioavailability by D.D. Miller  Dietary and Biochemical Aspects of Vitamin E by R.S. Parker  Oxidation of Polyunsaturated Fatty Acids: Mechanisms, Products, and Inhibition with Emphasis on Fish by R.J. Hsieh and J.E. Kinsella  Proteins in Whey: Chemical, Physical, and Functional Properties by J.E. Kinsella and D.M. Whitehead	1 103 157 233 343
Volume 34	
Interfaces, Protein Films, and Foams by S. Damodaran Stability of Food Emulsions: Physicochemical Role of Protein and Nonprotein Emulsifiers by K.P. Das and J.E. Kinsella The Gelation of Proteins by G.R. Ziegler and E.A. Foegeding Thermodynamic Linkage and Nonlinear Regression Analysis: A Molecular Basis for Modeling Biomacromolecular Processes by T.F. Kumosinski Meat Mutagens by C. Chen, A.M. Pearson and J.I. Gray	1 81 203 299 387
Volume 35	
α-Linolenic Acid: Functions and Effects on Linoleic Acid Metabolism and Eicosanoid-Mediated Reactions by J.E. Kinsella  Protein Digestibility: In Vitro Methods of Assessment by H.E. Swaisgood and G.L. Catignani  Protein and Enzyme Stability: Structural, Thermodynamic, and Experimental Aspects by M.M. Kristjánsson and J.E. Kinsella  Thermal Analysis of Food Proteins by CY. Ma and V.R. Harwalkar	1 185 237 317
Volume 36	
Physicochemical Properties of Wheat Proteins in Relation to Functionality by F. MacRitchie	1

Contents of Volumes 1–45	11
Plant Food Protein Engineering by S. Utsumi  Minerals and Trace Elements in Milk by A. Flynn  Dietary Fatty Acids, Lipoproteins, and Cardiovascular Disease by D.J. McNamara	89 209 253
Volume 37	
Food, Diet, and Gastrointestinal Immune Function by J.J. Pestka  Effect of Consumption of Lactic Cultures on Human Health by M.E. Sanders  Defining the Role of Milkfat in Balanced Diets by L.A. Berner  Biochemistry of Cardiolipin: Sensitivity to Dietary Fatty Acids by A. Berger,  J.B. German and M.E. Gershwin  Diseases and Disorders of Muscle by A.M. Pearson and R.B. Young	1 67 131 259 339
Volume 38	
Hydrolytic and Transgalactosylic Activities of Commercial β-Galactosidase (Lactase) in Food Processing by L.F. Pivarnik, A.G. Senecal and A.G. Rand Glass Transitions and Water-Food Structure Interactions by L. Slade and H. Levine Corn Wet Milling: Separation Chemistry and Technology by D.S. Jackson and D.L. Shandera, Jr.	1 103 271
Volume 39	
The Rheology of Semiliquid Foods by G.V. Barbosa-Cánovas, L. Ma, J.L. Kokini and A. Ibarz  Control of the Dehydration Process in Production of Intermediate-Moisture Meat Products: A Review by S.F. Chang, A.M. Pearson and T.C. Huang  Cheese: Physical, Biochemical, and Nutritional Aspects by P.F. Fox, T.P. O'Connor, P.L.H. McSweeney, T.P. Guinee and N.M. O'Brien  Biogenic Amines in Fish and Shellfish by D.D. Rawles, G.J. Flick and R.E. Martin	1 71 163 329
Volume 40. Mathematical Modeling in Experimental Nutrition.  Vitamins, proteins, methods	
Part I. Vitamin metabolism  Quantitative and Conceptual Contributions of Mathematical Modeling to Current Views on Vitamin A Metabolism, Biochemistry, and Nutrition by M.H. Green and J. Balmer Green  Mathematical Modeling in Nutrition: Constructing a Physiologic Compartmental Model of the Dynamics of β-Carotene Metabolism by J.A. Novotny, L.A. Zech, H.C. Furr, S.R. Dueker and A.J. Clifford	3 25

Experimental Approaches to the Study of $\beta$ -Carotene Metabolism: Potential of a $^{13}$ C Tracer Approach to Modeling $\beta$ -Carotene Kinetics in Humans	
by J.E. Swanson, K.J. Goodman, R.S. Parker and Yy. Wang	55
Modeling of Folate Metabolism by J.F. Gregory III and K.C. Scott	81
Molecular Biology in Nutrition Research: Modeling of Folate Metabolism	
by BF. Lin, JS. Kim, JC. Hsu, C. Osborne, K. Lowe, T. Garrow and B. Shane	95
Modeling Vitamin B6 Metabolism by S.P. Coburn	107
Part II. Protein and amino acid metabolism	
Interrelationships between Metabolism of Glycogen Phosphorylase and Pyridoxal Phosphate–Implications in McArdle's Disease by R.J. Beynon, C. Bartram, A. Flannery, R.P. Evershed, D. Leyland, P. Hopkins, V. Toescu, J. Phoenix and	
R.H.T. Edwards  Metabolism of Normal and Met30 Transthyretin by D. Hanes, L.A. Zech,	135
J. Murrell and M.D. Benson	149
Animal Responses to Graded Levels of Nitrogen or Amino Acids by M.J. Gahl, T.D. Crenshaw, N.J. Benevenga and M.D. Finke	157
Part III. Energy metabolism	
Total Energy Expenditure of Free-Living Humans Can Be Estimated with the Doubly Labeled Water Method by W.W. Wong	171
Part IV. Methods for obtaining kinetic data	
Microdialysis and Ultrafiltration by E.M. Janle and P.T. Kissinger	183
Membrane Vesicles by P. Proulx	197
A. Delaquis and C. Malo	207
Part V. Simulating complex metabolic processes	
Analysis of Bioperiodicity in Physiological Responses by L.P. Mercer and	
D.S. Kelley	217
Nutrient-Response: A "Top Down" Approach to Metabolic Control by A.R. Schulz Modeling Membrane Transport by R.B. King	227 243
Part VI. Computational aspects of modeling	
Estimation and Use of Kinetic Parameter Distributions in Metabolism and Nutrition by W.F. Beltz	265
Essential Numerical Supports for Kinetic Modeling Software: Linear Integrators by R.C. Boston, T. McNabb, P.C. Greif and L.A. Zech	281
Identifiability by J.A. Jacquez	305
Dynamic Systems and Neural Networks: Modeling in Physiology and Medicine	222
by S.I. Sayegh	323
and 7. Thana	330

217

265

319

·
Volume 41. Starch. Basic Science to Biotechnology
Occurrence of Starch by M.N. Sivak and J. Preiss  Physicochemical Structure of the Starch Granule by M.N. Sivak and J. Preiss Biosynthetic Reactions of Starch Synthesis by M.N. Sivak and J. Preiss  Synthesis of the Glucosyl Donor: ADPglucose Pyrophosphorylase by M.N. Sivak and J. Preiss  Starch Synthases by M.N. Sivak and J. Preiss Branching Enzymes by M.N. Sivak and J. Preiss Open Questions and Hypotheses in Starch Biosynthesis by M.N. Sivak and J. Preiss The Site of Starch Synthesis in Non photosynthetic Plant Tissues: The Amyloplast
by M.N. Sivak and J. Preiss
by M.N. Sivak and J. Preiss  Starch Accumulation in Photosynthetic Cells by M.N. Sivak and J. Preiss  Starch Degradation by M.N. Sivak and J. Preiss  Industrial Applications of Starch by M.N. Sivak and J. Preiss
Volume 42
The Role of Flavoring Substances in Food Allergy and Intolerance by S.L. Taylor and E.S. Dormedy  The Use of Amino Acid Sequence Alignments to Assess Potential Allergenicity of Proteins Used in Genetically Modified Foods by S.M. Gendel  Sequence Databases For Assessing the Potential Allergenicity of Proteins Used in Transgenic Foods by S.M. Gendel  Design of Emulsification Peptides by D. Sheehan, K. Carey and S. O'Sullivan  X-Ray Diffraction of Food Polysaccharides by R. Chandrasekaran  Cellular Signal Transduction of Sweetener-induced Taste by M. Naim, B.J. Striem and M. Tal  Antioxidant Activity of the Labiatae by S.L. Cuppett and C.A. Hall III
Volume 43
Inulin: A Review of Nutritional and Health Implications by L.S. Boeckner,  M.I. Schnepf and B.C. Tungland
Microwave Technology and Foods by T. Ohlsson and N. Bengtsson Oriental Noodles by G. Hou The Role of Natural Color Additives in Food Allergy by C.D. Lucas, S.L. Taylor
and J.B. Hallagan

Bovine Spongiform Encephalopathy - Food Safety Implications by M.S. Brewer

Microbial Attachment to Food and Food Contact Surfaces by J.F. Frank . . . . .

Pulsed Electric Field Processing of High Acid Liquid Foods: A Review	
by H.W. Yeom, K.T. McCann, C.B. Streaker and Q.H. Zhang	1
Structure and Mechanical Properties of FAT Crystal Networks by S.S. Narine	
and A.G. Marangoni	33
Thermal Inactivation of Pathogens and Verification of Adequate Cooking in Meat	1.45
and Poultry Products by A. Orta-Ramirez and D.M. Smith	147
Phytoestrogens in Foods by P.A. Murphy and S. Hendrich	195
Taste and Smell Perception in the Elderly: Effect of Medication and Disease	
by S.S. Schiffman and J. Zervakis	247
Development and Application of Multicomponent Edible Coatings and Films:	
A Review by Y. Wu, C.L. Weller, F. Hamouz, S.L. Cuppett and M.I. Schnepf	347
Buckwheat: Composition, Chemistry and Processing by K. Ikeda	395
Volume 45	
Inositol Phosphates in Foods by B.Q. Phillippy	1
Pyrrolizidine Alkaloids in Foods by R.A. Coulombe, Jr.	61
Ultrasonic Sensors for the Food Industry by J.N. Coupland and R. Saggin	101
Ozone and Its Current and Future Application in the Food Industry by JG. Kim,	
A.E. Yousef and M.A. Khadre	167
The High Molecular Weight Subunits of Wheat Glutenin and Their Role in	
Determining Wheat Processing Properties by P.R. Shewry, N.G. Halford,	
A.S. Tatharn, Y. Popineau, D. Lafiandra and P.S. Belton	219