

Contents 4/07

Molecular Nutrition Food Research

Bioactivity & Safety
Microbiology

Immunology
Chemistry

Special: Thermally Processed Foods

Editor: Veronika Somoza

Editorial

The Maillard Reaction in Food and Medicine

Veronika Somoza 381

Research Article

Modeling of acrylamide formation and browning ratio in potato chips by artificial neural network

Arda Serpen and Vural Gökmen 383

Research Article

Formation of 5-hydroxymethyl-2-furfural (HMF) and 5-hydroxymethyl-2-furoic acid during roasting of coffee

Michael Murkovic and Maria-Anna Bornik 390

Research Article

Inhibition of polyphenoloxidase activity by mixtures of heated cysteine derivatives with carbonyl compounds

Sophie Chériot, Catherine Billaud, Marie-Noëlle Maillard and Jacques Nicolas 395

Research Article

Proteolysis of milk proteins lactosylated in model systems

Trine Kastrup Dalsgaard, Jacob Holm Nielsen and Lotte Bach Larsen 404



Research Article

A GC-FID method for analysis of Lysinoalanine

Antonia Montilla, José Ángel Gómez-Ruiz, Agustín Olano and María Dolores del Castillo 415

Review

Forty years of furosine – Forty years of using Maillard reaction products as indicators of the nutritional quality of foods

Helmut F. Erbersdobler and Veronika Somoza 423

Review

Parameters for the evaluation of the thermal damage and nutritional potential of lupin-based ingredients and food products

Anna Arnoldi, Donatella Resta, Francesca Brambilla, Giovanna Boschini, Alessandra D'Agostina, Elena Sirtori and Francesca O'Kane 431

Research Article**Vinylogous Amadori rearrangement: Implications in food and biological systems**

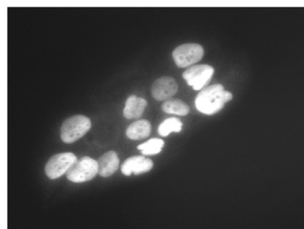
Varoujan A. Yaylayan and Carolina P. Locas 437

Research Article**Copper-catalyzed ascorbate oxidation results in glyoxal/AGE formation and cytotoxicity**

Nandita Shangari, Tom S. Chan, Katie Chan, Shuo Huai Wu and Peter J. O'Brien 445

Research Article**Off-line liquid chromatography-MALDI by with various matrices and tandem mass spectrometry for analysis of glycated human serum albumin tryptic peptides**

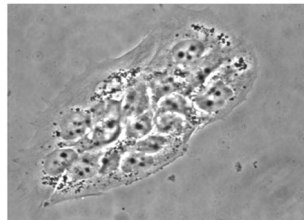
Annunziata Lapolla, Francesco L. Brancia, Jessica Bereszczyk, Domenico Fedele, Lorenzo Baccarin, Roberta Seraglia and Pietro Traldi 456

**Research Article****Investigation of pathways of advanced glycation end-products accumulation in macrophages**

Ryoji Nagai, Yukio Fujiwara, Katsumi Mera and Masaki Otagiri . . . 462

Research Article**Influence of model melanoidins on calcium-dependent transport mechanisms in smooth muscle tissue**

Iliyana D. Stefanova, Mariana D. Argirova and Athanas D. Krustev . . 468

**Research Article****Reducing the formation of glucose degradation products in peritoneal dialysis solutions by ultrahigh temperature ohmic heating**

Alina Shapira, Asher Shazman, Yael Ungar and Eyal Shimoni 473

Research Article**Lung level of HMBG1 is elevated in response to advanced glycation end product-enriched food *in vivo***

Babett Bartling, Christine Fuchs, Veronika Somoza, Bernd Niemann, Rolf-Edgar Silber and Andreas Simm 479

Research Article**Maillard reaction products enriched food extract reduce the expression of myofibroblast phenotype markers**

Stefanie Ruhs, Norbert Nass, Veronika Somoza, Ulrich Friess, Reinhard Schinzel, Rolf-Edgar Silber and Andreas Simm 488

Research Article**The potential antimutagenic and antioxidant effects of Maillard reaction products used as “natural antibrowning” agents**

Karl-Heinz Wagner, Stefanie Reichhold, Karin Koschutnig, Sophie Chériot and Catherine Billaud 496