

ADVANCES IN PESTICIDE DISCOVERY—SYMPOSIA SPECIAL ISSUE

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2808 [dx.doi.org/10.1021/jf101747r](https://doi.org/10.1021/jf101747r)

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2825 [dx.doi.org/10.1021/jf1019455](https://doi.org/10.1021/jf1019455)

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2863 [dx.doi.org/10.1021/jf1038772](https://doi.org/10.1021/jf1038772)

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2870 [dx.doi.org/10.1021/jf102561d](https://doi.org/10.1021/jf102561d)

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2883  [dx.doi.org/10.1021/jf103856c](https://doi.org/10.1021/jf103856c)

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2909 [dx.doi.org/10.1021/jf102525e](https://doi.org/10.1021/jf102525e)

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2932 [dx.doi.org/10.1021/jf1024938](https://doi.org/10.1021/jf1024938)

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2938 [dx.doi.org/10.1021/jf1030778](https://doi.org/10.1021/jf1030778)

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2943 [dx.doi.org/10.1021/jf103499x](https://doi.org/10.1021/jf103499x)

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2950 [dx.doi.org/10.1021/jf102765x](https://doi.org/10.1021/jf102765x)

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Analytical Methods

2958 [dx.doi.org/10.1021/jf103678c](https://doi.org/10.1021/jf103678c)

Accelerated Hydrolysis Method To Estimate the Amino Acid Content of Wheat (*Triticum durum* Desf.) Flour Using Microwave Irradiation
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2966 [dx.doi.org/10.1021/jf1041883](https://doi.org/10.1021/jf1041883)


Evaluation of the Effect of Dietary Lycopene, the Main Carotenoid in Tomato (*Lycopersicon esculentum*), on the *In Vivo* Renal Reducing Ability by a Radiofrequency Electron Paramagnetic Resonance Method
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2972 [dx.doi.org/10.1021/jf104224t](https://doi.org/10.1021/jf104224t)

Development of a New HPLC Method with Precolumn Fluorescent Derivatization for Rapid, Selective and Sensitive Detection of Triterpenic Acids in Fruits
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2980  [dx.doi.org/10.1021/jf104270e](https://doi.org/10.1021/jf104270e)

Development of a Stable Isotope Dilution Assay for Tenuazonic Acid
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2988  dx.doi.org/10.1021/jf104840v

Anthocyanin Characterization Utilizing Liquid Chromatography Combined with Advanced Mass Spectrometric Detection
Sarah Steimer and Per J. R. Sjöberg*

2997 dx.doi.org/10.1021/jf104914d

Development of an Enzyme-Linked Immunosorbent Assay Based a Monoclonal Antibody for the Detection of Pyrethroids with Phenoxybenzene Multiresidue in River Water
Junping Wang, Guichun Yu, Wei Sheng, Man Shi, Baixue Guo, and Shuo Wang*


3004 dx.doi.org/10.1021/jf105005q

Carotenogenesis Up-regulation in *Scenedesmus* sp. Using a Targeted Metabolomics Approach by Liquid Chromatography–High-Resolution Mass Spectrometry
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3014 dx.doi.org/10.1021/jf103463f

Comparison of 1-Deoxyxojirimycin and Aqueous Mulberry Leaf Extract with Emphasis on Postprandial Hypoglycemic Effects: *In Vivo* and *In Vitro* Studies
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3020  dx.doi.org/10.1021/jf200367j

Edible Neotropical Blueberries: Antioxidant and Compositional Fingerprint Analysis
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3027 dx.doi.org/10.1021/jf104239m

Antidepressant Effect of GABA-Rich *Monascus*-Fermented Product on Forced Swimming Rat Model
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3035 dx.doi.org/10.1021/jf104277g

Dietary Supplementation of Grape Skin Extract Improves Glycemia and Inflammation in Diet-Induced Obese Mice Fed a Western High Fat Diet
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3042 dx.doi.org/10.1021/jf104329v

Chromatographic Fingerprint Analysis and Rutin and Quercetin Compositions in the Leaf and Whole-Plant Samples of Di- and Tetraploid *Gynostemma pentaphyllum*
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3050 dx.doi.org/10.1021/jf103940u

Inhibitory Effect of α -Lipoic Acid on Platelet Aggregation Is Mediated by PPARs
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3060 dx.doi.org/10.1021/jf105017j

Biflavonoids from Caper (*Capparis spinosa* L.) Fruits and Their Effects in Inhibiting NF-kappa B Activation
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Biofuels and Bioproducts Chemistry

3066  dx.doi.org/10.1021/jf1026229

Preparation of Acetonides from Soybean Oil, Methyl Soyate, and Fatty Esters
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3071 dx.doi.org/10.1021/jf104529c

Recovery and Characterization of α -Zeln from Corn Fermentation Coproducts
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3078 dx.doi.org/10.1021/jf105012v

Intestinal Distribution and Excretion of Sesaminol and Its Tetrahydrofuranoid Metabolites in Rats

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Chemical Aspects of Biotechnology/Molecular Biology

3087 dx.doi.org/10.1021/jf1040542

An Arsenate Reductase Homologue Possessing Phosphatase Activity from Sweet Potato (*Ipomoea batatas* [L.] Lam): Kinetic Studies and Characterization

Ya-Hui Chan, Chao-Yi Lin, Shou-Hsiung Pai, Jenq-Kuen Huang, and Chi-Tsai Lin*

3092 dx.doi.org/10.1021/jf1044519

Similarity of Fine Specificity of IgA Anti-gliadin Antibodies between Patients with Celiac Disease and Humanized α 1KI Mice

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Chemical Aspects of Food Safety

3101 dx.doi.org/10.1021/jf104490z

Immunochemical and Mass Spectrometry Detection of Residual Proteins in Gluten Fined Red Wine

Barbara Simonato, Federica Mainente, Serena Tolin, and Gabriella Pasini*

3111 dx.doi.org/10.1021/jf104385d

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3118 dx.doi.org/10.1021/jf104868g

Furan Levels in Coffee As Influenced by Species, Roast Degree, and Brewing Procedures

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3125 dx.doi.org/10.1021/jf103641f

The Viscoelastic Properties of Processed Cheeses Depend on Their Thermal History and Fat Polymorphism

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3135 dx.doi.org/10.1021/jf1042932

Effect of Toasting Intensity at Cooperage on Phenolic Compounds in Acacia (*Robinia pseudoacacia*) Heartwood

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3146 dx.doi.org/10.1021/jf104341w

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3155 dx.doi.org/10.1021/jf104422m

Effect of Fertilizers on Galanthamine and Metabolite Profiles in *Narcissus* Bulbs by ^1H NMR

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3162 dx.doi.org/10.1021/jf104888y

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Chemical Composition of Foods/Feeds

3168 dx.doi.org/10.1021/jf104033c

Synergistic Effect of High and Low Molecular Weight Molecules in the Foamability and Foam Stability of Sparkling Wines

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3180 [dx.doi.org/10.1021/jf104045k](https://doi.org/10.1021/jf104045k)
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3205 [dx.doi.org/10.1021/jf104251z](https://doi.org/10.1021/jf104251z)
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3214 [dx.doi.org/10.1021/jf104311g](https://doi.org/10.1021/jf104311g)
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3220  [dx.doi.org/10.1021/jf104980d](https://doi.org/10.1021/jf104980d)
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Crop and Animal Protection Chemistry

3227 [dx.doi.org/10.1021/jf104934j](https://doi.org/10.1021/jf104934j)
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3239 [dx.doi.org/10.1021/jf2003305](https://doi.org/10.1021/jf2003305)
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3246 [dx.doi.org/10.1021/jf200092y](https://doi.org/10.1021/jf200092y)
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3253 [dx.doi.org/10.1021/jf104178c](https://doi.org/10.1021/jf104178c)
Effect of Oak Extract Application to Verdejo Grapevines on Grape and Wine Aroma
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3264  [dx.doi.org/10.1021/jf104215a](https://doi.org/10.1021/jf104215a)
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3273 [dx.doi.org/10.1021/jf104324d](https://doi.org/10.1021/jf104324d)
Influence of Yeast Strain, Canopy Management, and Site on the Volatile Composition and Sensory Attributes of Cabernet Sauvignon Wines from Western Australia
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3285 dx.doi.org/10.1021/jf1040433

Multielement Isotope Analysis of Bovine Muscle for Determination of International Geographical Origin of Meat
M. Teresa Osorio, Aidan P. Moloney, Olaf Schmidt, and Frank J. Monahan*

3295 dx.doi.org/10.1021/jf1040959

Beef Authentication and Retrospective Dietary Verification Using Stable Isotope Ratio Analysis of Bovine Muscle and Tail Hair
M. Teresa Osorio, Aidan P. Moloney, Olaf Schmidt, and Frank J. Monahan*

3306 dx.doi.org/10.1021/jf104852u

Can the Thermodynamic Melting Temperature of Sucrose, Glucose, and Fructose Be Measured Using Rapid-Scanning Differential Scanning Calorimetry (DSC)?
Joo Won Lee, Leonard C. Thomas, and Shelly J. Schmidt*

3311 dx.doi.org/10.1021/jf104853s

Effects of Heating Conditions on the Glass Transition Parameters of Amorphous Sucrose Produced by Melt-Quenching
Joo Won Lee, Leonard C. Thomas, and Shelly J. Schmidt*

3320 dx.doi.org/10.1021/jf102422z

Hepatic Gene Expression of the Insulin Signaling Pathway Is Altered by Administration of Persimmon Peel Extract: A DNA Microarray Study Using Type 2 Diabetic Goto-Kakizaki Rats
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3330 dx.doi.org/10.1021/jf103965b

Food Grade Lingonberry Extract: Polyphenolic Composition and In Vivo Protective Effect against Oxidative Stress
Carine Mane, Michele Loonis, Christine Juhel, Claire Dufour, and Celine Malien-Aubert*

3340 dx.doi.org/10.1021/jf104143z

Effect of Starch on the Molecular Mobility of Amorphous Sucrose
Yumin You and Richard D. Ludescher*

3348 dx.doi.org/10.1021/jf104223k

Interaction of Curcumin and Bixin with β -Cyclodextrin: Complexation Methods, Stability, and Applications in Food
Vanessa Aparecida Marcolino, Gisella Maria Zamin, Lucia Regina Durrant, Marta De Toledo Benassi, and Graciete Matioli*

3358 dx.doi.org/10.1021/jf104232z

New Cysteine-S-Conjugate Precursors of Volatile Sulfur Compounds in Bell Peppers (*Capsicum annuum* L. Cultivar)
Christian Starckenmann* and Yvan Niclass

3366 dx.doi.org/10.1021/jf104397w

Effect of the Substrate Concentration and Water Activity on the Yield and Rate of the Transfer Reaction of β -Galactosidase from *Bacillus circulans*
Aaron Gosling, Geoff W. Stevens, Andrew R. Barber, Sandra E. Kentish, and Sally L. Gras*

3373 dx.doi.org/10.1021/jf104621e

Lingonberry (*Vaccinium vitis-idaea*) and European Cranberry (*Vaccinium microcarpon*) Proanthocyanidins: Isolation, Identification, and Bioactivities
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3385 dx.doi.org/10.1021/jf104724k

Anthocyanin Composition of Black Carrot (*Daucus carota* ssp. *sativus* var. *atrorubens* Alef.) Cultivars Antonina, Beta Sweet, Deep Purple, and Purple Haze
Elyana Cuevas Montilla, Miriam Rodriguez Arzaba, Silke Hillebrand, and Peter Winterhalter*

3391 dx.doi.org/10.1021/jf104919v

Effect of Wine Inhibitors on Free Pineapple Stem Bromelain Activity in a Model Wine System
Marco Esti, Ilaria Benucci,* Katia Liburdi, and Anna Maria Vittoria Garzillo

Molecular Nutrition

3398 dx.doi.org/10.1021/jf104254r

Structure and Function Relationship Study of Allium Organosulfur Compounds on Upregulating the Pi Class of Glutathione S-Transferase Expression
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The Effect of Dietary Fiber from Wheat Processing Streams on the Formation of Carboxylic Acids and Microbiota in the Hindgut of Rats

Lina Haská,* Roger Andersson, and Margareta Nyman

Toxicology in Agriculture and Food

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[dx.doi.org/10.1021/jf104771e](https://doi.org/10.1021/jf104771e)**Residue Depletion of Nitrovin in Chicken after Oral Administration**

Xiao Dong Yan, Li Jing Zhang, and Jian Ping Wang*

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[dx.doi.org/10.1021/jf104831n](https://doi.org/10.1021/jf104831n)**Arecoline *N*-Oxide: Its Mutagenicity and Possible Role as Ultimate Carcinogen in Areca Oral Carcinogenesis**

Kuo-Hui Lin, Ching-Yuan Lin, Chin-Chih Liu, Ming-Young Chou, and Jen-Kun Lin*

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[dx.doi.org/10.1021/jf1049485](https://doi.org/10.1021/jf1049485)**Ginger Suppresses Phthalate Ester-Induced Airway Remodeling**

Po-Lin Kuo, Ya-Ling Hsu, Ming-Shyan Huang, Ming-Ju Tsai, and Ying-Chin Ko*

Additions and Corrections

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[dx.doi.org/10.1021/jf2006744](https://doi.org/10.1021/jf2006744)**Correction to Value-Added Processing of Peanut Meal: Aflatoxin Sequestration during Protein Extraction**

Lauren E. Kane, Jack P. Davis,* Joe W. Dorner, William F. Jaynes, Richard E. Zartman, and Timothy H. Sanders

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[dx.doi.org/10.1021/jf200714z](https://doi.org/10.1021/jf200714z)**Correction to Consumption of *S*-Allylcysteine Inhibits the Growth of Human Non-Small-Cell Lung Carcinoma in a Mouse Xenograft Model**

Feng-Yao Tang,* En-Pei Chiang and Man-Hui Pai