

DOCUMENTACIÓN

Bibliografía de Revistas

AGUAS RESIDUALES

N.º 358.—Production of biodegradable polymer by *A. eutrophus* using volatile fatty acids from acidified wastewater. Ruan, W.Q., Chen, J., Lun, S. *Process Biochemistry*, 2003, **39** (3) 295-299.

N.º 359.—Application of a byproduct of the two-step olive oil mill process on rice yield. Tejada, M., Gonzalez, J.L. *Agrochimica*, 2003, **47** (3-4) 94-102.

N.º 360.—Concentrating PUFA from mackerel processing waste. Zuta, C.P., Simpson, B.K., Chan, H.M., Phillips, L. *Journal of the American Oil Chemists Society*, 2003, **80** (9) 933-936.

ANALISIS

N.º 361.—Fat-soluble vitamin extraction by analytical supercritical carbon dioxide. Perretti, G., Marconi, O., Montanari, L., Fantozzi, P. *Journal of the American Oil Chemists Society*, 2003, **80** (7) 629-633.

N.º 362.—Focused microwave-assisted Soxhlet extraction: an expedite approach for the isolation of lipids from sausage products. Priego-Lopez, E., Velasco, J., Dobarganes, M.C., Ramis-Ramos, G., de Castro, M.D.L. *Food Chemistry*, 2003, **83** (1) 143-149.

N.º 363.—Novel method for rapid monitoring of lipid oxidation by FTIR spectroscopy using disposable IR cards. Russin, T.A., van de Voort, F.R., Sedman, J. *Journal of the American Oil Chemists Society*, 2003, **80** (7) 635-641.

N.º 364.—NIR reflectance spectroscopic analysis of the FA composition in sesame (*Sesamum indicum* L.) seeds. Sato, T., Maw, A.A., Katsuta, M. *Journal of the American Oil Chemists Society*, 2003, **80** (12) 1157-1161.

N.º 365.—Detection of hazelnut oil in virgin olive oil by a spectrofluorimetric method. Sayago, A., Morales, M.T., Aparicio, R. *European Food Research and Technology*, 2003.

N.º 366.—Analysis of the volatile fraction of lamb fat tissue: influence of the type of feeding. Sebastian, I., Viallon-Fernandez, C., Berge, P.,

Berdague, J.L. *Sciences des Aliments*, 2003, **23** (4) 497-511.

N.º 367.—Regiospecific analysis by ethanolysis of oil with immobilized *Candida antarctica* lipase. Shimada, Y., Ogawa, J., Watanabe, Y., Nagao, T., Kawashima, A., Kobayashi, T., Shimizu, S. *Lipids*, 2003, **38** (12) 1281-1286.

N.º 368.—Multicomponent analysis of encapsulated marine oil supplements using high-resolution H-1 and C-13 NMR techniques. Siddiqui, N., Sim, J., Silwood, C.J.L., Toms, H., Iles, R.A., Grootveld, M. *Journal of Lipid Research*, 2003, **44** (12) 2406-2427.

N.º 369.—Tentative identification and quantification of TAG core aldehydes as dinitrophenylhydrazones in autoxidized sunflowerseed oil using reversed-phase HPLC with electrospray ionization MS. Sjovall, O., Kuksis, A., Kallio, H. *Lipids*, 2003, **38** (11) 1179-1190.

N.º 370.—Quantitation and molecular species determination of diacylglycerols, phosphatidylcholines, ceramides, and sphingomyelins with gas chromatography. Tseng, K.Y., Griffin, R. *Analytical Biochemistry*, 2003, **323** (1) 84-93.

N.º 371.—Total fat analysis in milk- and soy-based infant formula powder by supercritical fluid extraction. Wolf, W.R., LaCroix, D.E., Goel, R., Kaur, M. *Journal of the American Oil Chemists Society*, 2003, **80** (9) 853-857.

N.º 372.—Oleic acid content in ground corn by NIR spectroscopy with an indirect calibration method. Wright, S., Hagen, L. *Journal of the American Oil Chemists Society*, 2003, **80** (12) 1163-1167.

N.º 373.—Detection of pressed hazelnut oil in virgin olive oil by analysis of polar components: improvement and validation of the method. Zabarás, D., Gordon, M.H. *Food Chemistry*, 2004, **84** (3) 475-483.

BIOTRANSFORMACIONES

N.º 374.—Characterization of tocopherol cyclases from higher plants and cyanobacteria. Evolutionary implications for tocopherol synthesis and

function. Sattler, S.E., Cahoon, E.B., Coughlan, S.J., DellaPenna, D. *Plant Physiology*, 2003, **132** (4) 2184-2195.

N.º 375.—Purification and characterization of an alkaline thermostable lipase from Aspergillus carneus. Saxena, R.K., Davidson, W.S., Sheoran, A., Giri, B. *Process Biochemistry*, 2003, **39** (2) 239-247.

N.º 376.—Eicosapentaenoic acid: biosynthetic routes and the potential for synthesis in transgenic plants. Sayanova, O.V., Napier, J.A. *Phytochemistry*, 2004, **65** (2) 147-158.

N.º 377.—Enzymatic transesterification for biodiesel production. Shah, S., Sharma, S., Gupta, M.N. *Indian Journal of Biochemistry & Biophysics*, 2003, **40** (6) 392-399.

N.º 378.—Impact of microbial cultures on conjugated linoleic acid in dairy products - A review. Sieber, R., Collomb, M., Aeschlimann, A., Jelen, P., Eyer, H. *International Dairy Journal*, 2004, **14** (1) 1-15.

N.º 379.—Effect of culture conditions on lipid and gamma-linolenic acid production by mucoraceous fungi. Somashekhar, D., Venkateshwaran, G., Sambaiah, K., Lokesh, B.R. *Process Biochemistry*, 2003, **38** (12) 1719-1724.

N.º 380.—The relationship between changes in the cell wall, lipid peroxidation, proliferation, senescence and cell death. Spiteller, G. *Physiologia Plantarum*, 2003, **119** (1) 5-18.

N.º 381.—Screening of high lipase producing Candida sp and production of lipase by fermentation. Tan, T.W., Zhang, M., Wang, B.W., Ying, C.H., Deng, L. *Process Biochemistry*, 2003, **39** (4) 459-465.

N.º 382.—A novel inhibitor for Fe-type nitrile hydratase: 2-Cyano-2-propyl hydroperoxide. Tsujimura, M., Odaka, M., Nakayama, H., Dohmae, N., Koshino, H., Asami, T., Hoshino, M., Takio, K., Yoshida, S., Maeda, M. et al. *Journal of the American Chemical Society*, 2003, **125** (38) 11532-11538.

N.º 383.—Inhibition of lipases by epsilon-polylysine. Tsujita, T., Sumiyoshi, M., Takaku, T., Momsen, W.E., Lowe, M.E., Brockman, H.L. *Journal of Lipid Research*, 2003, **44** (12) 2278-2286.

N.º 384.—Lipase-catalyzed methanolysis of triricinolein in organic solvent to produce 1,2(2,3)-diricinolein. Turner, C., He, X.H., Nguyen, T., Lin, J.T., Wong, R.Y., Lundin, R. E., Harden, L., McKeon, T. *Lipids*, 2003, **38** (11) 1197-1206.

N.º 385.—Maturation of fermented rice-koji miso can be monitored by an increase in fatty acid ethyl ester. Yamabe, S., Kaneko, K., Inoue, H., Takita, T. *Bioscience Biotechnology and Biochemistry*, 2004, **68** (1) 250-252.

N.º 386.—Biodegradable nanoparticles containing protein-fatty acid complexes for oral delivery of salmon calcitonin. Yoo, H.S., Park, T.G.

Journal of Pharmaceutical Sciences, 2004, **93** (2) 488-495.

COMPOSICION

N.º 387.—Fatty acids, total lipid, protein and ash contents of processed edible seaweeds. Sanchez-Machado, D.I., Lopez-Cervantes, J., Lopez-Hernandez, J., Paseiro-Losada, P. *Food Chemistry*, 2004, **85** (3) 439-444.

N.º 388.—Glucagon-like peptide-2 and short-chain fatty acids: A new twist to an old story. Tappenden, K.A., Albin, D.M., Bartholome, A.L., Mangian, H.F. *Journal of Nutrition*, 2003, **133** (11) 3717-3720.

N.º 389.—Antimicrobial and antioxidative activities of the essential oils and methanol extracts of Salvia cryptantha (Montbret et Aucher ex Benth.) and Salvia multicaulis (Vahl). Tepe, B., Donmez, E., Unlu, M., Candan, F., Daferera, D., Vardar-Unlu, G., Polissiou, M., Sokmen, A. *Food Chemistry*, 2004, **84** (4) 519-525.

N.º 390.—Isomers of hexadecenoic and hexadecadienoic acids in Androsace septentrionalis (Primulaceae) seed oil. Tsevegsuren, N., Aitzetmuller, K., Vosman, K. *Lipids*, 2003, **38** (11) 1173-1178.

N.º 391.—Varietal and processing effects on the volatile profile of Australian olive oils. Tura, D., Prenzler, P.D., Bedgood, D.R., Antolovich, M., Robards, K. *Food Chemistry*, 2004, **84** (3) 341-349.

N.º 392.—Total and polar lipids in soybean protein meals. Wu, Y.Z., Wang, T. *Journal of the American Oil Chemists Society*, 2003, **80** (10) 983-985.

N.º 393.—Physico-chemical properties of almond seed protein concentrate. Yusuf, A.A. *Italian Journal of Food Science*, 2003, **15** (4) 531-539.

NUTRICION

N.º 394.—Incorporation and stabilization of omega-3 fatty acids in surimi made from cod, Gadus morhua. Park, Y., Kelleher, S.D., McClements, D.J., Decker, E.A. *Journal of Agricultural and Food Chemistry*, 2004, **52** (3) 597-601.

N.º 395.—n-3 Fatty acid metabolism in women. Pawlosky, R., Hibbeln, J., Lin, Y.H., Salem, N. *British Journal of Nutrition*, 2003, **90** (5) 993-994.

N.º 396.—Arachidonic acid-dependent inhibition of adipocyte differentiation requires PKA activity and is associated with sustained expression of cyclooxygenases. Petersen, R.K., Jorgensen, C., Rustan, A.C., Froyland, L., Muller-Decker, K., Furstenberger, G., Berge, R. K.,

Kristiansen, K., Madsen, L. *Journal of Lipid Research*, 2003, **44** (12) 2320-2330.

N.^o 397.—**Cholesterol oxidation in some processed fish products.** Pickova, J., Dutta, P.C. *Journal of the American Oil Chemists Society*, 2003, **80** (10) 993-996.

N.^o 398.—**Telephone counseling intervention increases intakes of micronutrient- and phytochemical-rich vegetables, fruit and fiber in breast cancer survivors.** Pierce, J.P., Newman, V.A., Flatt, S.W., Faerber, S., Rock, C.L., Natarajan, L., Caan, B.J., Gold, E.B., Hollenbach, K.A., Wasserman, L. *et al. Journal of Nutrition*, 2004, **134** (2) 452-458.

N.^o 399.—**Substitution of saturated with monounsaturated fat in a 4-week diet affects body weight and composition of overweight and obese men.** Piers, L.S., Walker, K.Z., Stoney, R.M., Soares, M.J., O'Dea, K. *British Journal of Nutrition*, 2003, **90** (3) 717-727.

N.^o 400.—**Fish oil affects pancreatic fat storage, pyruvate dehydrogenase complex activity and insulin secretion in rats fed a sucrose-rich diet.** Pighin, D., Karabatas, L., Rossi, A., Chicco, A., Basabe, J.C., Lombardo, Y.B. *Journal of Nutrition*, 2003, **133** (12) 4095-4101.

N.^o 401.—**Oxidized low-density lipoprotein induces calpain-dependent cell death and ubiquitination of caspase 3 in HMEC-1 endothelial cells.** Porn-Ares, M.I., Saido, T.C., Andersson, T., Ares, M.P.S. *Biochemical Journal*, 2003, **374**, 403-411.

N.^o 402.—**Effects of unsaturated fatty acids and triacylglycerols on phosphatidylethanolamine membrane structure.** Prades, J., Funari, S.S., Escriba, P.V., Barcelo, F. *Journal of Lipid Research*, 2003, **44** (9) 1720-1727.

N.^o 403.—**Efficacy of a novel, natural extract of (-)-hydroxycitric acid (HCA-SX) and a combination of HCA-SX, niacin-bound chromium and Gymnema sylvestre extract in weight management in human volunteers: A pilot study.** Preuss, H.G., Bagchi, D., Bagchi, M., Rao, C.V.S., Satyanarayana, S., Dey, D.K. *Nutrition Research*, 2004, **24** (1) 45-58.

N.^o 404.—**Periodontitis decreases the antiatherogenic potency of high density lipoprotein.** Pussinen, P.J., Jauhainen, M., Vilkuna-Rautiainen, T., Sundvall, J., Vesanen, M., Palosuo, T., Alftan, G., Asikainen, S. *Journal of Lipid Research*, 2004, **45** (1) 139-147.

N.^o 405.—**Bakery products enriched with phytosterol esters, alpha-tocopherol and beta-carotene decrease plasma LDL-cholesterol and maintain plasma beta-carotene concentrations in normocholesterolemic men and women.** Quilez, J., Rafecas, M., Brufau, G., Garcia-Lorda, P., Megias, I., Bullo, M., Ruiz, J.A., Salas-Salvado, J. *Journal of Nutrition*, 2003, **133** (10) 3103-3109.

N.^o 406.—**Comparative health effects of margarines fortified with plant sterols and stanols on a rat model for hemorrhagic stroke.** Ratnayake, W.M.N., Plouffe, L., L'Abbe, M.R., Trick, K., Mueller, R., Hayward, S. *Lipids*, 2003, **38** (12) 1237-1247.

N.^o 407.—**Repletion with (n-3) fatty acids reverses bone structural deficits in (n-3)-deficient rats.** Reinwald, S., Li, Y., Moriguchi, T., Salem, N., Watkins, B.A. *Journal of Nutrition*, 2004, **134** (2) 388-394.

N.^o 408.—**Solubilization of carotenoids from carrot juice and spinach in lipid phases: I. Modeling the gastric lumen.** Rich, G.T., Bailey, A.L., Faulks, R.M., Parker, M.L., Wickham, M.S.J., Fillery-Travis, A. *Lipids*, 2003, **38** (9) 933-945.

N.^o 409.—**Pharmacological modulation of fatty acid desaturation and of cholesterol biosynthesis in THP-1 cells.** Rise, P., Ghezzi, S., Levati, M.G., Mirtini, R., Colombo, C., Galli, C. *Lipids*, 2003, **38** (8) 841-846.

N.^o 410.—**Selective pulmonary fat aspiration complicating oesophageal achalasia.** Robinson, G.V., Kanji, H., Davies, R.J.O., Gleeson, F.V. *Thorax*, 2004, **59** (2) 180-180.

N.^o 411.—**Plasma triacylglycerol and HDL cholesterol concentrations confirm self-reported changes in carbohydrate and fat intakes in women in a diet intervention trial.** Rock, C.L., Flatt, S.W., Thomson, C.A., Stefanick, M.L., Newman, V.A., Jones, L., Natarajan, L., Pierce, J.P., Chang, R.J., Witztum, J.L. *et al. Journal of Nutrition*, 2004, **134** (2) 342-347.

N.^o 412.—**A sardine oil-rich diet increases iron absorption but does not compensate the hypoferremia associated with inflammation.** Rodriguez, M.C., Saiz, M.P., Mitjavila, M. T. *Lipids*, 2003, **38** (8) 821-826.

N.^o 413.—**Prebiotic inulin enriched with oligofructose in combination with the probiotics Lactobacillus rhamnosus and Bifidobacterium lactis modulates intestinal immune functions in rats.** Roller, M., Rechkemmer, G., Watzl, B. *Journal of Nutrition*, 2004, **134** (1) 153-156.

N.^o 414.—**Liver dry matter and liver lipids in periparturient dairy cows.** Rosendo, O., McDowell, L.R. *Acta Veterinaria Brno*, 2003, **72** (4) 541-546.

N.^o 415.—**Influence of diet and age of kids on enzymatic activities of kid rennet pastes*.** Rossano, R., D'Ambrosio, A., Ferrara, V., D'Elia, A., Pizzillo, M., Riccio, P. *Italian Journal of Food Science*, 2003, **15** (4) 585-591.

N.^o 416.—**Nutritional status of elderly patients living in Budapest.** Rurik, I., Gyomorei, E., Biro, L., Nagy, K., Regoly-Merei, A., Antal, M. *Acta Alimentaria*, 2003, **32** (4) 363-371.

N.^o 417.—**The enigma of beta-carotene in carcinogenesis: What can be learned from animal**

studies. Russell, R.M. *Journal of Nutrition*, 2004, **134** (1) 262S-268S.

N.^o 418.—Influence of temperature and high dietary linoleic acid content on esterification, elongation, and desaturation of PUFA in Atlantic salmon hepatocytes. Ruyter, B., Rosjo, C., Grisdale-Helland, B., Rosenlund, G., Obach, A., Thomassen, M.S. *Lipids*, 2003, **38** (8) 833-840.

N.^o 419.—Fruit and vegetable concentrate or vitamin supplement? Reply. Samman, S. *Journal of Nutrition*, 2003, **133** (11) 3726-3726.

OXIDACION

N.^o 420.—Molecular exchange in thermal equilibrium between dissolved and crystalline tripalmitin by NMR. Lofborg, N., Smith, P., Furo, I., Bergenstahl, B. *Journal of the American Oil Chemists Society*, 2003, **80** (12) 1187-1192.M

N.^o 421.—Membrane and additional adsorption processes for quality improvement of used frying oils. Miyagi, A., Subramanian, R., Nakajima, M. *Journal of the American Oil Chemists Society*, 2003, **80** (9) 927-932.

N.^o 422.—Vibrational imaging of lipid droplets in live fibroblast cells with coherent anti-Stokes Raman scattering microscopy. Nan, X. L., Cheng, J. X., Xie, X. S. *Journal of Lipid Research*, 2003, **44** (11) 2202-2208.

N.^o 423.—Effect of emulsifier type, droplet size, and oil concentration on lipid oxidation in structured lipid-based oil-in-water emulsions. Osborn, H. T., Akoh, C. C. *Food Chemistry*, 2004, **84** (3) 451-456.

N.^o 424.—Stability of lycopene emulsions in food systems. Ribeiro, H. S., Ax, K., Schubert, H. *Journal of Food Science*, 2003, **68** (9) 2730-2734.

N.^o 425.—Cooling rate effects on solid fat content determination. Rye, G. G., Marangoni, A. G. *Journal of the American Oil Chemists Society*, 2003, **80** (8) 835-836.

N.^o 426.—Influence of soybean protein isolates-phosphatidylcholine interaction on the stability of oil-in-water emulsions. Scuriatti, M. P., Tomas, M. C., Wagner, J. R. *Journal of the American Oil Chemists Society*, 2003, **80** (11) 1093-1100.

N.^o 427.—Multivariate sensory characteristics of low and ultra-low linolenic soybean oils displayed as faces. Su, C. P., Gupta, M., White, P. *Journal of the American Oil Chemists Society*, 2003, **80** (12) 1231-1235.

N.^o 428.—Chemical and sensory properties of gas-purged, minimum-refined, extruded-expelled soybean oil. Wang, X., Wang, T., Johnson, L. A. *Journal of the American Oil Chemists Society*, 2003, **80** (9) 923-926.

N.^o 429.—Lubrication properties of trimethylopropane esters based on palm oil and palm kernel oils. Yunus, R., Fakhru'l-Razi, A., Ooi, T. L., lyuke, S. E., Perez, J. M. *European Journal of Lipid Science and Technology*, 2004, **106** (1) 52-60.

TECNOLOGIA

N.^o 430.—Optimization of reaction conditions for the production of DAG using immobilized 1,3-regiospecific lipase lipozyme RM IM. Watanabe, T., Shimizu, M., Sugiura, M., Sato, M., Kohori, J., Yamada, N., Nakanishi, K. *Journal of the American Oil Chemists Society*, 2003, **80** (12) 1201-1207.

N.^o 431.—Pyrrolizidine alkaloid content in crude and processed borage oil from different processing stages. Wretensjo, I., Karlberg, B. *Journal of the American Oil Chemists Society*, 2003, **80** (10) 963-970.

N.^o 432.—Hydrolytic reactions catalyzed by surfactant-coated *Candida rugosa* lipase in an organic-aqueous two-phase system. Wu, J. C., Ding, H., Song, B. D., Hayashi, Y., Talukder, M. M. R., Wang, S. C. *Process Biochemistry*, 2003, **39** (2) 233-238.

N.^o 433.—Efficient esterification of sorbitan oleate by lipase in a solvent-free system. Xu, Y., Wang, D., Mu, X. Q., Ni, Y. Q. *Journal of the American Oil Chemists Society*, 2003, **80** (7) 647-651.

N.^o 434.—Enzymic pre-treatment of Guevina avellana mol oil extraction by pressing. Zuniga, M. E., Soto, C., Mora, A., Chamy, R., Lema, J. M. *Process Biochemistry*, 2003, **39** (1) 51-57.

TRANSFORMACIONES QUIMICAS

N.^o 435.—Fixed-bed pyrolysis of rapeseed (*Brassica napus* L.). Onay, O., Kockar, O. M. *Biomass & Bioenergy*, 2004, **26** (3) 289-299.

N.^o 436.—Degradation, under non-oxygen-mediated autoxidation, of carotenoid profile present in paprika oleoresins with lipid substrates of different fatty acid composition. Perez-Galvez, A., Minguez-Mosquera, M. I. *Journal of Agricultural and Food Chemistry*, 2004, **52** (3) 632-637.

N.^o 437.—Hydrolysis of mono- and diepoxyoctadecanoates by alumina. Piazza, G. J., Nunez, A., Foglia, T. A. *Journal of the American Oil Chemists Society*, 2003, **80** (9) 901-904.

N.^o 438.—Changes in chemical composition of pumpkin seeds during the roasting process for production of pumpkin seed oil (Part 2: volatile compounds). Siegmund, B., Murkovic, M. *Food Chemistry*, 2004, **84** (3) 367-374.

N.º 439.—Ozonation of sunflower oil: Spectroscopic monitoring of the degree of unsaturation. Soriano, N. U., Migo, V. P., Matsumura, M. *Journal of the American Oil Chemists Society*, 2003, **80** (10) 997-1001.

N.º 440.—Kinetics of diglyceride formation and isomerization in virgin olive oils by employing P-31 NMR spectroscopy. Formulation of a quantitative measure to assess olive oil storage history. Spyros, A., Philippidis, A., Dais, P.

Journal of Agricultural and Food Chemistry, 2004, **52** (2) 157-164.

N.º 441.—The effect of drying on unsaturated fatty acids and trypsin inhibitor activity in soybean. Stewart, O. J., Raghavan, G. S. V., Orsat, V., Golden, K. D. *Process Biochemistry*, 2003, **39** (4) 483-489.

N.º 442.—Calcium coagulation properties of hydrothermally processed soymilk. Wang, C.-, Johnson, L. A., Wilson, L. A. *Journal of the American Oil Chemists Society*, 2003, **80** (12) 1225-1229.