DOCUMENTACIÓN

Bibliografía de Revistas

ANÁLISIS

N.º 1.—Matrix-assisted laser desorption/ionization time-of-flight mass spectrometry of Vernonia galamensis oil. Ayorinde, F. O., Elhilo, E., Hlongwane, C., and Saeed, K. A. *J Am. Oil Chemists'Soc.* 1999, **76,** 1217-1221.

N.º 2.—Stability of cyclopropane and conjugated linoleic acids during fatty acid quantification in lactic acid bacteria. Dionisi, F., Golay, P. A., Elli, M., and Fay, L. B. *Lipids* 1999, **34,** 1107-1115.

N.º 3.—Use of C-13 nuclear magnetic resonance distortionless enhancement by polarization transfer pulse sequence and multivariate analysis to discriminate olive oil cultivars. Vlahov, G., Shaw, A. D., and Kell, D. B. *J Am. Oil Chemists'Soc.* 1999, **76,** 1223-1231.

N.º 4.—Fractionation of soybean phospholipids by high-performance liquid chromatography with an evaporative light-scattering detector. Wang, T., Hammond, E. G., Cornette, J. L., and Fehr, W. R. *J Am.. Oil Chemists'Soc.* 1999, **76,**1313-1321.

BIOTRANSFORMACIONES

N.º 5.—Partial purification and characterization of acylester hydrolase from Lupinus mutabilis. Anduaga, W., Svensson, I., Adlercreutz, P., and Mattiasson, B. *J. Am. Oil Chemists'Soc.* 1999, **76,** 1157-1162.

N.º 6.—Regulation of stress-induced phospholipid hydroperoxide glutathione peroxidase expression in citrus. AvsianKretchmer, O., Eshdat, Y., GuetaDahan, Y. and BenHayyim. G. *Planta* 1999, **209,** 469-477.

N.º 7.—High yields of ascorbyl palmitate by thermostable lipase-mediated esterification. Bradoo, S., Saxena, R. K., and Gupta, R. *J. Am. Oil Chemists' Soc.* 1999, **76,** 1291-1295.

N.º 8.—Partitioning and resolution of mixture of two lipases from Bacillus stearothermophilus SB-1 in aqueous two-phase system. Bradoo, S., Saxena, R. K. and Gupta. R. *Process Biochem.* 1999, **36**, 57-62.

N.º 9.—Lipid class and fatty acid composition of Pseudo-nitzschia multiseries and Pseudo-nitzschia pungents and effects of lipolytic enzyme deactivation. Budge, S. M. and Parrish. C. C. *Phytochemistry* 1999, **52,** 561-566.

N.º 10.—Formation of ethyl esters of long chain carboxylic acids. Burfeind, J. and Schugerl, K. *Process Biochem.* 1999, **34,** 675-684.

N.º 11.—Enzymatic synthesis of fructose monooleate in a reduced pressure pilot scale reactor using various acyl donors. Coulon, D., Girardin, M., and Ghoul, M. *Process Biochem.* 1999, **34**, 913-918.

N.º 12.—Transcripts for possible capsaicinoid biosynthetic genes are differentially accumulated in pungent and non-pungent Capsicum spp. Curry, J., Aluru, M., Mendoza, M., Nevarez, J., Melendrez, M. and OConnell, M. A. *Plant Sci.* 1999, **148,** 47-57.

N.º 13.—Characterization of immobilized laccase from Lentinula edodes and its use in olive-mill wastewater treatment. DAnnibale, A., Stazi, S. R., Vinciguerra, V., DiMattia, E. and Sermanni, G. G. *Process Biochem.* 1999, **34,** 697-706.

N.º 14.—All (S) stereoconfiguration of 7,10-dihydroxy-8(E)-octadecenoic acid from bioconversion of oleic acid by Pseudomonas aeruginosa. Gardner, H. W. and Hou, C. T. *J Am. Oil Chemists 'Soc.* 1999, **76,** 1151-1156.

N.º 15.—Lipase production by Penicillium restrictum in solid-state fermentation using babassu oil cake as substrate. Gombert, A. K., Pinto, A. L., Castilho, L. R., and Freire. D. M. G. *Process Biochem.* 1999, **35,** 85-90.

N.º 16.—Lipase-catalyzed fractionation of conjugated linoleic acid isomers. Haas, M. J., Kramer, J. K. G., McNeill, G., Scott, K., Foglia, T. A., Sehat, N., Fritsche, J., Mossoba, M. M. and Yurawecz, M. P. *Lipids* 1999, **34,** 979-987.

N.º 17.—Enhancement of both reaction yield and rate of synthesis of structured triacylglycerol containing eicosapentaenoic acid under vacuum with water activity control. Han, J. J. and Yamane, T. *Lipids* 1999, **34,** 989-995.

N.º 18.—Preparation of phospholipids highly enriched with n-3 polyunsaturated fatty acids by lipase. Haraldsson, G. G. and Thorarensen, A. *J Am. Oil Chemists'Soc.* 1999, **76,** 1143-1149.

N.º 19.—Poly (Beta-hydroxybutyrate) production in oilseed leukoplasts of Brassica napus. Houmiel, K. L., Slater, S., Broyles, D., Casagrande, L., Colburn, S., Gonzalez, K.,Mitsky T. A., Reiser, S. E., Shah, D., Taylor, N. B., Tran, M., Valentin, H. E. and Gruys, K. *J. Planta* 1999, **209,** 547-550.

N.º 20.—Enzymatic modification of triacylglycerols of high eicosapentaenoic and decosahexaenoic acids content to produce structured lipids. Jennings, B. H. and Akoh, C. C. *J. Am. Oil. Chemists'Soc.* 1999, **76,** 1133-1137.

N.º 21.—Production of 8,11-cis-eicosadienoic acid by a Delta 5 and Delta 12 desaturase-defective mutant derived from the arachidonic acid- producing fungus Mortierella alpina 1S-4. Kamada, N., Kawashima, H., Sakuradani, E., Akimoto, K., Ogawa, U. and Shimizu, S. *J. Am. Oil Chemists'Soc.* 1999, **76,** 1269-1274.

N.º 22.—Low temperature-induced modifications of cell wall, content and polysaccharide composition in leaves of winter oilseed rape (Brassica napus L-var. oleifera L.). Kubacka Zebalska, M. and Kacperska, A. *Plant Sci.* 1999, **148,** 59-67.

N.º 23.—Lipase-catalyzed synthesis of structured low-calorie triacylglycerols. Mangos. T. J., Jones, K. C.,

and Foglia, T. A. *J. Am. Oil Chemists'Soc.* 1999, **76,** 1127-1132.

N.º 24.—Enzymatic enrichment of conjugated linoleic acid isomers and incorporation into triglycerides. McNeill, G. P., Rawlins, C. and Peilow, A. C. *J. Am. Oil Chemists'Soc.* 1999. **76,** 1265-1268.

N.º 25.—Surfactant modification of lipases for lipid interesterification and hydrolysis reactions. Mogi, K., Nakajima, M. and Mukataka, S. *J. Am. Oil Chemists'Soc.* 1999, **76,** 1259-1264.

N.º 26.—Enhanced formation of alpha-tocopherol and highly oxidized abietane diterpenes in water-stressed rosemary plants. MunneBosch, S., Schwarz, K. and Alegre, L. *Plant Physiol* 1999, **121,** 1047-1052.

N.º 27.—Characterization of a lipoxygenase extract from Geotrichum candidum. Perraud, X., Kermasha, S. and Bisakowski, B. *Process Biochem.* 1999, **34,** 819-827.

N.º 28.—Fatty acid and product selectivities of potato tuber lipid acyl hydrolase in esterification reactions with glycerol in organic media. Pinsirodom, P. and Parkin, K. L. *J. Am. Oil Chemists'Soc.* 1999, **76,** 1119-1125.

N.º 29.—Temperature and cultivar effects on soybean seed oil and protein concentrations. Piper, E. L. and Boote, K. J. *J. Am. Oil Chemists'Soc.* 1999, **76,** 1233-1241.

N.º 30.—Lipoxygenase activity in olive (Olea europea) fruit. Salas, J. J., Williams, M., Harwood, J. L. and Sánchez, J. *J. Am. Oil Chemists'Soc.* 1999, **76,**1163-1168.

N.º 31.—Histidine-41 of the cytochrome b(5) domain of the borage Delta(6) fatty acid desaturase is essential for enzyme activity. Sayanova, O., Shewry, P. R. and Napier, J. A. *Plant Physiol* 1999, **121,** 641-646.

N.º 32.—Enzymatic synthesis of L-menthyl esters in organic solvent-free system. Shimada, Y., Hirota, Y., Baba, T., Kato, S., Sugihara, A., Moriyama, S., Tominaga, Y. and Terai. T. *J. Am. Oil Chemists'Soc.* 1999, **76,** 1139-1142.

N.º 33.—Developmental changes in the triacylglicerol composition of sea buckthorn fruit mesocarp. Vereshchagin, A. G. and Tsydendambaev, V. D. *J. Plant Physiol* 1999, **155,** 453-461.

N.º 34.—Characterization of partially purified extracellular lipase fractions from Pseudomonas fragi CRDA 037. Wahab, A. A., Kermasha, S., Bisakowski, B. and Morin, A. *J. Am. Oil Chemists'Soc.* 1999, **76,** 1301-1308.

N.º 35.—Regulation and subcellular localization of auxin-induced lipoxygenases. Wang. C. X. Jarlfors, U. and Hildebrand, D. F. *Plant Sci.* 1999, **148,** 147-153.

N.º 36.—Solvent-free lipase-catalyzed thioesterification and transthioesterification of fatty acids and fatty acid esters with alkanethiols in vacuo. Weber, N., Klein, E. and Mukherjee, K. D. *J. Am. Oil Chemists'Soc.* 1999, **76,** 1297-1300.

N.º 37.—Arachidonic, eicosapentaenoic, and biosynthetically related fatty acids in the seed lipids from a primitive gymnosperm, Agathis robusta. Wolff, R. L., Christie, W. W., Pedrono, F. and Marpeau, A. M. *Lipids* 1999, **34,**1083-1097.

N.º 38.—Effects of conjugated linoleic acid on oxygen diffusion-concentration product and depletion in membranes by using electron spin resonance spin-label oximetry. Yin, J. J., Mossoba, M. M., Kramer, J. K. G., Yurawecz, M. P., Eulitz, K., Morehouse, K. M. and Ku, Y. O. *Lipids* 1999, **34,** 1017-1023.

N.º 39.—Effects of exogenous fatty acids on H+-ATPase activity and lipid composition of plasma membrane vesicles isolated from roots of barley seedlings under salt stress. Yu, R. J., Gong, H. M. and Liu, Y. L. *J. Plant Physiol* 1999, **155,** 646-651.

N.º 40.—On the specificity of allene oxide cyclase. Ziegler, J., Wasternack, C. and Hamberg, M. *Lipids* 1999, **34,** 1005-1015.

COMPOSICIÓN

N.º 41.—Chemical and fatty acid composition of meat and liver of wild ducks (Anas platyrhynchos). Cobos, A. Veiga, A. and Diaz, O. *Food Chem.* 2000, **68**, 77-79.

N.º 42.—Characterization of yam bean (Pachyrhizus spp.) seeds as potential sources of high palmitic acid oil. Gruneberg, W. J., Goffman, F. D. and Velasco, L. *J. Am. Oil Chemists'Soc.* 1999, **76,** 1309-1312.

N.º 43.—Production potential of docosahexaenoic acid by the heterotrophic marine dinoflagellate Crypthecodinium cohnii. Jiang, Y., Chen, F. and Liang, S. Z. *Process Biochem.* 1999, **34,** 633-637.

N.º 44.—Sterols of four dinoflagellates from the genus Prorocentrum. Volkman, J. K., Rijpstra. W. I. C., deLeeuw, J. W., Mansour, M. P., Jackson, A. E. and Blackburn, S. I. *Phytochemisiry* 1999, **52,** 659-668.

N.º 45.—Lipids of the pawpaw fruit: Asimina triloba. Wood, R. and Peterson, S. *Lipids* 1999. **34,** 1099-1106.

NUTRICIÓN

N.º 46.—Pinus pinaster ofi affects lipoprotein metabolism in apolipoprotein E-deficient mice. Asset, G., Bauge, E., Wolff, R. L., Fruchart, J. G. and Dallongeville, J. *J. Nutr.* 1999, **129,** 1972-1978.

N.º 47.—Induction of apoptosis and apoptotic mediators in Balb/C splenic lymphocytes by dietary n-3 and n-6 fatty acids. Avula, C. P. R., Zaman, A. K., Lawrence, R. and Fernándes, G. *Lipids* 1999, **34,** 921-927.

N.º 48.—Effects of conjugated linoleic acid isomers on the hepatic microsomal desaturation activities in vitro. Bretillon, L., Chardigny, J. M., Gregoire, S., Berdeaux, O. and Sebedio, J. L. *Lipids* 1999, **34,** 965-969.

N.º 49.—Lipid class and fatty acid composition of Pseudo-nitzschia multiseries and Pseudo-nitzschia pungens and effects of lipolytic enzyme deactivation. Budge, S. M. and Parrish, C. C. *Phytochemistry* 1999, **52,** 561-566.

N.º 50.—Effect of free-range rearing and alpha-tocopherol and copper supplementation on fatty acid profiles and susceptibility to lipid oxidation of fresh meat from Iberian pigs. Cava, R., Ventanas, J., Tejeda, J. F., Ruiz, J. and Antequera, T. *Food Chem.* 2000, **68,** 51-59.

N.º 51.—Chemical and fatty acid composition of meat and liver of wild ducks (Anas platyrhynchos). Cobos, A., Veiga, A. and Diaz, O. *Food Chem.* 2000, **66,** 77-79.

N.º 52.—Invited commentary-Modelling human infant requirements for long- chain polyunsaturated fatty acids. Cunnane, S. C. *Brit. J. Nutr.* 1999, **82,** 163-164.

N.º 53.—Fatty acid profiles of maternal adipose tissue in relation to infant development. Cunnane, S. C. *Brit. J. Nutr.* 1999, **82,** 253-254.

N.º 54.—Effects of conjugated linoleic acid (CLA) isomers on lipid levels and peroxisome proliferation in the hamster. deDeckere, E. A. M., vanAmelsvoort, J. M. M., McNeiII, G. P. and Jones, P. *Brit. J. Nutr.* 1999, **82,** 309-317.

N.º 55.—The control of partitioning between protein and fat during human starvation: its internal determinants and biological significance. Dulloo, A. G. and Jacquet. J. *Brit. J. Nutr.* 1999, **82,** 339-356.

N.º 56.—Metabolic differences between genetically lean and fat chickens are partly attributed to the alteration of insulin signaling in liver. Dupont, J., Chen, J. W., Derouet, M., Simon, J. Leclercq, B. and Taouis, M. *J. Nutr.* 1999, **129,** 1937-1944.

N.º 57.—Regulation of mevalonate synthesis in low density lipoprotein receptor knockout mice fed n-3 or n-6 polyunsaturated fatty acids. ElSohemy, A. and Archer, M. C. *Lipids* 1999, **34,** 1037-1043.

N.º 58.—Dietary marine algae (Schizochytrium sp.) increases concentrations of conjugated linoleic, docosahexaenoic and transvaccenic acids in milk of dairy cows. Franklin. S. T., Martin, K. R., Baer, R. J., Schingoethe, D. J. and Hippen, A. R. *J. Nutr.* 1999. **129,** 2048-2054.

N.º 59.—Consumption of fish oil leads to prompt incorporation of eicosapentaenoic acid into colonic mucosa of patients prior to surgery for colorectal cancer, but has no detectable effect on epithelial cytokinetics. Gee, J. M., Watson, M., Matthew, J. A., Rhodes, M., Speakman, C. J. M., Stebbings, W. S. L. and Johnson, I. T. *J. Nutr.* 1999, **129,** 1862-1865.

N.º 60.—Addition of arginine but not glycine to lysine plus methionine-enriched diets modulates serum cholesterol and liver phospholipids in rabbits. Giroux, L, Kurowska, E. M., Freeman, D. J. and Carroll, K. K. *J. Nutr.* 1999, **129,** 1807-1813.

N.º 61.—Characterization of yam bean (Pachyrhizus spp.) seeds as potential sources of high palmitic acid oil. Gruneberg, W. J., Goffman, F. D. and Velasco, L. *J. Am. Oil Chemists'Soc.* 1999, **76,** 1309-1312.

N.º 62.—Secretion of phospholipid transfer protein by human hepatoma cell line, Hep G2, is enhanced by sodium butyrate. Guo, Z. W., Yuan, C. S., WeiLavery, T. P., Fang, Y. L., Garvin, R. A., Nishida, H. I. and Nishida, T. *J. Nutr.* 1999, **129,** 1984-1991.

N.º 63.—Infant cerebellar gray and white matter fatty acids in relation to age and diet. Jamieson, E. C., Farquharson, J., Logan, R. W., Howatson, A. G., Patrick, W. J. A., Weaver, L. T. and Cockburn, F. *Lipids* 1999, **34,** 1065-1071.

N.º 64.—Production potential of docosahexaenoic acid by the heterotrophic marine dinoflagellate Crypthecodinium cohnii. Jiang, Y., Chen, F. and Liang, S. Z. *Process Biochem.* 1999, **34,** 633-637.

N.º 65.—Synthesis and estimation of calorific value of a structured lipid- potential reduced calorie fat. Kanjilal, S., Prasad, R. B. N., Kaimal, T. N. B., Ghafoorunissa and Rao, S. H., *Lipids* 1999, **34,** 1045-1055.

N.º 66.—Dietary compounds that induce cancer preventive phase 2 enzymes activate apoptosis at comparable doses in HT29 colon carcinoma cells. Kirlin, W. G., Cai, J. Y., DeLong, M. J. Patten, E. J. and Jones, D. P. *J. Nutr.* 1999, **129,** 1827-1835.

N.º 67.—Effects of inulin on faecal bifidobacteria in human subjects. Kruse, H. P., Kleessen, B. and Blaut, M. *Brit. J. Nutr.* 1999, **82,** 375-382.

N.º 68.—Enhancement of butyrate production in the rat caecocolonic tract by long-term ingestion of resistant potato starch. LeBlay, G., Michel, C., Blottiere, H. M. and Cherbut. C. *Brit. J. Nutr.* 1999, **82,** 419-426.

N.º 69.—Eicosapentaenoic and docosahexaenoic acid affect mitochondrial and peroxisomal fatty acid oxidation in relation to substrate preference. Madsen, L., Rustan, A. C.. Vaagenes, H., Berge, K., Dyroy, E. and Berge, R. K. *Lipids* 1999, **34,** 951-963.

N.º 70.—Modulation of the regression of atherosclerosis in the hamster by dietary lipids: comparison of coconut oil and olive oil. Mangiapane, E. H., McAteer, M. A., Benson, G. M., White, D. A. and Salter, A. M. *Brit. J. Nutr.* 1999, **82,** 401-409.

N.º 71.—N-3 fatty acid enrichment and oxidative stability of broiler chicken-(A review). Manilla, H. A. and Husveth, F. *Acta Aliment.* 1999, **28,** 235-249.

N.º 72.—Lipidemic effects of an interesterified mixture of butter, medium-chain triacylglycerol and safflower oils. Mascioli, E. A., McLennan, C. E., Schaefer, E. J., Lichtenstein, A. H., Hoy, C. E., Christensen, M. S. and Bistrian, B. R. *Lipids* 1999, **34,** 889-894.

N.º 73.—The role of dietary fat in child nutrition and development: Summary of an ASNS Workshop. Milner, J. A. and Allison, R. G. *J. Nutr.* 1999, **129,** 2094-2105.

N.º 74.—Psyllium shifts the fermentation site of high-amylose cornstarch toward the distal colon and increases fecal butyrate concentration in rats. Morita, T., Kasaoka, S., Hase. K. and Kiriyama, S. *J. Nutr.* 1999, **129,** 2081-2087.

N.º 75.—Acyltransferase activities in the yolk sac membrane of the chick embryo. Murray A. M. B., Denis, R. and Speake, B. K. *Lipids* 1999, **34,** 929-935.

N.º 76.—Dietary conjugated linoleic acids increase lean tissue and decrease fat deposition in growing pigs. Ostrowska, E., Muralitharan, M., Cross, R. F., Bauman, D. E. and Dunshea, F. R. *J. Nutr.* 1999, **129,** 2037-2042.

N.º 77.—Docosahexaenoic and arachidonic acid prevent a decrease in dopaminergic and serotoninergic neurotransmitters in frontal cortex caused by a linoleic and alpha-linolenic acid deficient diet in formula-fed piglets. Owens, S. D. and Innis, S. M. *J. Nutr.* 1999. **129,** 2088-2093.

N.º 78.—Phospholipid fatty acid composition and protein kinase C activity in the large intestine of rats fed on butter and coconut-oil diets. Pajari, A. M. and Mutanen, M. *Brit. J. Nutr.* 1999, **82,** 411-418.

N.º 79.—Eicosapentaenoic acid and docosahexaenoic acid selectively attenuate U46619-induced smooth muscle cell proliferation. Pakala, R., Pakala, R. and Benedict, C. *Lipids* 1999, **34,** 915-920.

N.º 80.—Effects of dietary coconut oil on fatty acid oxidation capacity of the liver, the heart and skeletal muscles in the preruminant calf. Piot, C., Hocquette, J. F., Veerkamp, J. H., Durand, D. and Bauchart, D. *Brit. J. Nutr.* 1999, **82,** 299-308.

N.º 81.—Temperature and cultivar effects on soybean seed oil and protein concentrations. Piper, E. L. and Boote, K. J. *J. Am. Oil Chemists'Soc.* 1999, **76,** 1233-1241.

N.º 82.—Modifications induced by dietary lipid source in adipose tissue phospholipid fatty acids and their consequences in lipid mobilization. Portillo, M. P., Tueros, A. I., Perona. J. S.. Ruiz Gutiérrez, V., Torres, I. and Macarulla, M. T. *Brit. J. Nutr.* 1999, **82,** 319-327.

N.º 83.—Metabolism of trideuterated iso-lignoceric acid in rats in vivo and in human fibroblasts in culture. Poulos, A., Stockham, P. C., Johnson, D. W., Paton, B. C., Beckman, K. and Singh, H. *Lipids* 1999, **34,** 943-949.

N.º 84.—Fatty acid composition of white adipose tissue and breast milk of Mauritian and French mothers and erythrocyte phospholipids of their full-term breast-fed infants. PugoGunsam., P., Guesnet, P., Subratty, A. H., Rajcoomar, D. A., Maurage, C. and Couet, C. *Brit. J. Nutr.* 1999, **82,** 263-271.

N.º 85.—Hepatic zonation of the formation and hydrolysis of cholesteryl esters in periportal and perivenous parenchymal cells. Romero, J. R., Fresnedo, O., Isusi, E., Barrionuevo, J. and Ochoa, B. *Lipids* 1999, **34,** 907-913.

N.º 86.—Relationships between fatty acid status of sow plasma and that of umbilical cord, and tissues of newborn piglets when sows were fed on diets containing tuna oil or soyabean oil in late pregnancy. Rooke, J. A., Bland, I. M. and Edwards, A. *Brit. J. Nutr.* 1999. **82,** 213-221.

N.º 87.—Effects of dietary fats (Fish, olive and high-oleic-acid sunflower oils) on lipid composition and antioxidant enzymes in rat liver. Ruiz Gutiérrez, V., Pérez Espinosa, A., Vázquez, C. M. and Santa María, C. *Brit. J. Nutr.* 1999, **82,** 233-241.

N.º 88.—Both (N-3) and (N-6) fatty acids stimulate wound healing in the rat intestinal epithelial cell line, IEC-6. Ruthig, D. J. and Meckling Gill, K. A. *J. Nutr.* 1999, **129,** 1791-1798.

N.º 89.—Influence of diet on fatty acids of three subtropical fish, subfamily Caesioninae (Caesio diagramma and C-tile) and family Siganidae (Siganus canaliculatus). Saito, H., Yamashiro, R., Alasalvar, C. and Konno, T. *Lipids* 1999, **34,** 1073-1082.

N.º 90.—Dietary conjugated linoleic acid reciprocally modifies ketogenesis and lipid secretion by the rat liver. Sakono, M., Miyanaga, F., Kawahara, S., Yamauchi, K., Fukuda, N., Watanabe, K., Iwata, T. and Sugano, M. *Lipids* 1999, **34**, 997- 1000.

N.º 91.—Fasting increases serum total cholesterol, LDL cholesterol and apolipoprotein B in healthy, monobese humans. Savendahl, L. and Underwood, L. E. *J. Nutr.* 1999, **129,** 2005-2008.

N.º 92.—Spreads enriched with plant sterols, either esterified 4,4- dimethylsterols or free 4-desmethylsterols, and plasma total —and LDL— cholesterol concentrations. Sierksma, A., Weststrate, J. A. and Meijer, G. W. *Brit. J. Nutr.* 1999, **82,** 273-282.

N.º 93.—Dietary fatty acids and atherosclerosis regression. Spady, D. K. *Brit. J. Nutr.* 1999. **82,** 337-338.

N.º 94.—Dietary supplementation of grape polyphenols to rats ameliorates chronic ethanol-induced changes in hepatic morphology without altering changes in hepatic lipids. Sun, G. Y., Xia, J. M., Xu, J. F., Allenbrand, B., Simonyi, A., Rudeen, P. K. and Sun, A. Y. *J. Nutr.* 1999,**129,** 1814-1819.

N.º 95.—Functional foods: cholesterol-lowering benefits of plant sterols. Thurnham, D. I. *Brit. J.Nutr.* 1999, **82,** 255-256.

N.º 96.—Mechanisms mediating lipoprotein responses to diets with medium-chain triglyceride and lauric acid. Tsai, Y. H., Park, S., Kovacic, J. and Snook, J. T. *Lipids* 1999, **34,** 895-905.

N.º 97.—Anthropometric measurement error and the assessment of nutritional status. Ulijaszek, S. J. and Kerr, D. A. *Brit. J. Nutr.* 1999, **82,** 165-177.

N.º 98.—Composition and crystallization of milk fat fractions. vanAken, G. A., tenGrotenhuis, E., vanLangevelde, A. J. and Schenk, H. *J. Am. Oil Chemists'Soc.* 1999, **76,** 1323-1331.

N.º 99.—Developmental changes in the triacylglycerol composition of sea buckthorn fruit mesocarp. Vereshchagin, A. G. and Tsydendambaev, V. D. *J. Plant Physiol* 1999, **155,** 453-461.

N.º 100.—Challenges in capturing oxygenase activity in vitro. Vilker, V. L., Reipa, V., Mayhew, M. and Holden, M. J. *J. Am. Oil Chemists'Soc.* 1999, **76,** 1283-1289.

N.º 101.—Sterols of four dinoflagellates from the genus Prorocentrum. Volkman, J. K., Rijpstra, W, I. C., deLeeuw, J. W., Mansour, M. P., Jackson, A. E. and Blackburn, S. I. *Phytochemistry* 1999, **52,** 659-668.

N.º 102.—Effects of gamma-linolenic acid and docosahexaenoic acid in formulae on brain fatty acid composition in artificially reared rats. Ward, G. R., Huang,.Y. S., Xing, H. C.. Bobik. E., Wauben, I., Auestad, N., Montalto, M. and Wainwright, P. E. *Lipids* 1999, **34,** 1057-1063.

N.º 103.—Neonatal dietary zinc deficiency in artificially reared rat pups retards behavioral development and interacts with essential fatty acid deficiency to alter liver and brain fatty acid composition. Wauben, I. P. M., Xing, H. C. and Wainwright, P. E. *J. Nutr.* 1999, **129,** 1773-1781.

N.º 104.—Effects of dietary n-3 polyunsaturated fatty acids from plant and marine origin on platelet aggregation in healthy elderly subjects. Wensing, A. G. C. L., Mensink, R. P. and Hornstra, G. *Brit. J. Nutr.* 1999, **82,** 183-191.

N.º 105.—Antioxidant and free radical-scavenging properties of ethanolic extracts of defatted borage (Borago officinalis L.) seeds. Wettasinghe, M. and Shahidi, F. *Food Chem.* 1999. **67,** 399-414.

N.º 106.—Low-fat fried foods with edible coatings: Modeling and simulation. (Vol 64, pg 317, 1999). Williams, R. and Mittal, G. S. *J. Food Sci.* 1999, **64,** 912.

N.º 107.—Arachidonic, eicosapentaenoic, and biosynthetically related fatty acids in the seed lipids from a primitive gymnosperm, Agathis robusta. Wolff, R. L., Christie, W. W., Pedrono. F. and Marpeau, A. M. *Lipids* 1999, **34,** 1083-1097.

N.º 108.—Lipids of the pawpaw fruit: Asimina triloba. Wood, R. and Peterson, S. *Lipids* 1999, **34,** 1099-1106.

N.º 109.—Delta(9) desaturase activity in bovine subcutaneous adipose tissue of different fatty acid composition. Yang, A., Larsen, T. W., Smith, S. B. and Tume, R. K. *Lipids* 1999, **34,** 971-978.

N.º 110.—Dietary docosahexaenoic acid-enriched phospholipids normalize urinary melatonin excretion in adult (N-3) polyunsaturated fatty acid- deficient rats. Zaouali Ajina. M., Gharib, A., Durand, G., Gazzah, N., Claustrat, B., Gharib, C. and Sarda, N. *J. Nutr.* 1999, **129,** 2074-2080.

OXIDACIÓN

N.º 111.—Thermoxidative stability of triacylglycerols from mutant sunflower seeds. Márquez Ruiz, G., Garces, R., León Camacho, M. and Mancha, M. *J. Am. Oil Chemists'Soc.* 1999. **76,** 1169-1174.

PROPIEDADES FÍSICO-QUÍMICAS

N.º 112.—Structural analogy between beta' triacylglycerols and n-alkanes. Toward the crystal structure of beta '-2 p.p+2.p triacylglycerols. vandeStreek, J., Verwer, P., deGelder, R. and Hollander, F. *J. Am. Oil Chemists'Soc.* **76,** 1333-1341.

TECNOLOGÍA

N.º 113.—Formulation of special fats by neural networks: A statistical approach. Block. J. M., Barrera Arellano, D., Figueiredo, M. F., Gomide, F. C. and Sauer, L. *J. Am. Oil Chemists'Soc.* 1999, **76,** 1357-1361.

N.º 114.—Decreasing oil uptake of doughnuts during deep-fat frying using curdlan. Funami, T., Funami, M., Tawada, T. and Nakao, Y. *J. Food Sci.* 1999, **64,** 883-888.

N.º 115.—Extraction of lipid-grown bacterial cells by supercritical fluid and organic solvent to obtain pure medium chain-length polyhydroxyalkanoates. Hampson, J. W. and Ashby, R. D. *J. Am. Oil Chemists'Soc.* 1999, **76,** 1371-1374.

N.º 116.—Quality characteristics of low-fat beef patties formulated with modified corn starch and water. Khalil, A. H. *Food Chem.* 2000, **68,** 61-68.

N.º 117.—Selective increase in conjugated linoleic acid in milk fat by crystallization. Kim. Y. J. and Liu, R. H. *J. Food Sci.* 1999, **64,** 792-795.

N.º 118.—Trans-free margarine from highly saturated soybean oil. Kok, L. L., Fehr, W. R.. Hammond, E. G. and White, P. J. *J. Am. Oil Chemists'Soc.* 1999, **76,** 1175-1181.

N.º **119.—The potential of soapstock-derived film: Cottonseed and safflower.** Kuk, M. S. and Ballew, A. G. *J. Am. Oil Chemists'Soc.* 1999, **76,**1387-1392.

N.º 120.—Conjugated linoleic acid content of cheddar-type cheeses as affected by processing. Lin, H., Boylston, T. D., Luedecke, L. O. and Shultz, T. D. *J. Food Sci.* 1999, **64,** 874-878.

N.º 121.—Lipid occurrence, distribution and degradation to flavour volatiles during tea processing. Ravichandran, R. and Parthiban, R. *Food Chem.* 2000, **68,** 7-13.

N.º 122.—Evaluation of surfactant-aided degumming of vegetable oils by membrane technology. Subramanian, R., Nakajima, M., Yasui, A., Nabetani, H., Kimura, T. and Maekawa, T. *J. Am. Oil Chemists'Soc.* 1999, **76,** 1247-1253.

N.º 123.—Composition and crystallization of milk fat fractions. VanAken, G. A., tenGrotenhuis, E., vanLangevelde, A. J. and Schenk, H. *J. Am. Oil Chemists'Soc.* 1999, **76,** 1323-1331.

N.º 124.—Low-fat fried foods with edible coatings: Modeling and simulation. (Vol 64, pg 317, 1999). Williams, R. and Mittal, G. S. *J. Food Sci.* 1999, **64,** 912.

TRANSFORMACIONES QUÍMICAS

N.º 125.—Deacidification of high-acid rice bran oil by reesterification with monoglycerlde. De, B. K. and Bhattacharyya, D. K. *J. Am. Oil Chemists'Soc.* 1999, **76,** 1243-1246.

N.º 126.—Synthesis of chloroalkoxy eicosanoic and docosanoic acids from meadowfoam fatty acids by oxidation with aqueous sodium hypochlorite. Mund, M. S. and Isbell, T. A. *J. Am. Oil Chemists'Soc.* 1999, **76,** 1189-1200.

N.º 127.—Hydrogenation of fatty acid methyl esters to fatty alcohols at supercritical conditions. vandenHark, S., Harrod, M. and Moller, P. *J. Am. Oil Chemists'Soc.* 1999, **76,** 1363- 1370.

N.º 128.—Influence of ascorbic acid and ascorbyl palmitate on the aroma composition of an oxidized vegetable oil and its emulsion. vanRuth, S. M., Roozen, J. P., Posthumus, M. A. and Jansen. F. J. H. M. *J. Am. Oil Chemists'Soc.* 1999, **76,** 1375-1381.

N.º 129.—Studies of thermal polymerization of vegetable oils with a differential scanning calorimeter. Wang, C. H. and Erhan, S. *J. Am. Oil Chemists'Soc.* 1999, **76,** 1211 -1216.