

DOCUMENTACIÓN

Bibliografía de Revistas

ANÁLISIS

N.º 266.—Comparison of attenuated total reflection infrared spectroscopy to capillary gas chromatography for trans fatty acid determination. Adam, M., Mossoba, M. M., Dawson, T., Chew, M. and Wasserman, S. *J. Am. Oil Chem. Soc.* 1999, **76**, 375-378.

N.º 267.—Volatile profiles of raw and cooked turkey thigh as affected by purge temperature and holding time before purge. Ahn, D. U., Jo, C. and Olson, D. G. J. *Food Sci.* 1999, **64**, 230-233.

N.º 268.—A simple method for regiospecific analysis of triacylglycerols by gas chromatography. Angers, P. and Arul, O. *J. Am. Oil Chem. Soc.* 1999, **76**, 481-484.

N.º 269.—Determination of olive oil free fatty acid by Fourier transform infrared spectroscopy. Bertran, E., Blanco, M., Coello, J., Iturriaga, H., Maspoch, S. and Montoliu, I. *J. Am. Oil Chem. Soc.* 1999, **76**, 611-616.

N.º 270.—NMR lipid profile of *Agaricus bisporus*. Bonzom, P. M. A., Nicolaou, A., Zloh, M., Baldeo, W. and Gibbons, W. A. *Phytochemistry* 1999, **50**, 1311-1321.

N.º 271.—Chemotaxonomic value of tocopherols in Brassicaceae. Goffman, F. D., Thies, W. and Velasco, L. *Phytochemistry* 1999, **50**, 793-798.

N.º 272.—Simultaneous determination of RRR- and SRR-alpha-tocopherols and their quinones in rat plasma and tissues by using chiral high-performance liquid chromatography. Kiyose, C., Kaneko, K., Muramatsu, R., Ueda, T. and Igarashi, O. *Lipids* 1999, **34**, 415-422.

N.º 273.—Rapid determination of cis and trans content, iodine value, and saponification number of edible oils by Fourier transform near-infrared spectroscopy. Li, H., VandeVoort, F. R., Sedman, J. and Ismail, A. A. *J. Am. Oil Chem. Soc.* 1999, **76**, 491-497.

N.º 274.—In-line and off-line trapping of lipids extracted from chicken liver by supercritical carbon dioxide. Li, S. F., Maxwell, R. J. and Lightfield, A. R. *J. Am. Oil Chem. Soc.* 1999, **76**, 523-528.

N.º 275.—Determination of free fatty acids in crude palm oil and refined- bleached- deodorized palm olein using Fourier transform infrared spectroscopy. Man, Y. B. C., Moh, M. H. and vandeVoort, F. R. *J. Am. Oil Chem. Soc.* 1999, **76**, 485-490.

N.º 276.—Application of Fourier transform infrared spectroscopy to determine free fatty acid contents in palm olein. Man, Y. B. C. and Setiowaty, G. *Food Chem.* 1999, **66**, 109-114.

N.º 277.—A reverse-phase high-performance liquid chromatographic method for analyzing complex mixtures of triglycerides. Application to the fat fraction of an aged cheese. Nájera, A. I., Perea, S., Barcina, Y., de Renobales, M. and Barron, L. J. R. *J. Am. Oil Chem. Soc.* 1999, **76**, 399-407.

N.º 278.—High-performance liquid chromatography and spectroscopic studies on fish oil oxidation products extracted from frozen Atlantic mackerel. Saeed, S. and Howell, N. K. *J. Am. Oil Chem. Soc.* 1999, **76**, 391-397.

N.º 279.—Improved separation of conjugated fatty acid methyl esters by silver ion-high-performance liquid chromatography. Sehat, N., Rickert, R., Mossoba, M. M., Kramer, J. K. G., Yurawecz, M. P., Roach, J. A. G., Adlof, R. O., Morehouse, K. M., Fritzsche, J., Eulitz, K. D., Steinhart, H. and Ku, Y. *Lipids* 1999, **34**, 407-413.

BIOTRANSFORMACIONES

N.º 280.—Cyanide-resistant, ATP-synthesis-sustained, and uncoupling-protein-sustained respiration during postharvest ripening of tomato fruit. Almeida, A. M., Jarmuszkiewicz, W., Khomsi, H., Arruda, P., Vercesi, A. E. and Sluse, F. E. *Plant Physiol.* 1999, **119**, 1323-1329.

N.º 281.—Protective function of chloroplast 2-cysteine peroxiredoxin in photosynthesis. Evidence from transgenic *Arabidopsis*. Baier, M. and Dietz, K. J. *Plant Physiol.* 1999, **119**, 1407-1414.

N.º 282.—Immobilization of lipase on poly(N-vinyl-2-pyrrolidone-co-2-hydroxyethyl methacrylate) hydrogel for the synthesis of butyl oleate. Basri, M., Wong, C. C., Ahmad, M. B., Razak, C. N. A. and Salleh, A. B. *J. Am. Oil Chem. Soc.* 1999, **76**, 571-577.

N.º 283.—Metabolic profile of linoleic acid in stored apples: Formation of 13(R)-hydroxy-9(Z),11(E)-octadecadienoic acid. Beuerle, T. and Schwab, W. *Lipids* 1999, **34**, 375-380.

N.º 284.—Screening of lipase inhibitors from marine algae. Bitou, N., Ninomiya, M., Tsujita, T. and Okuda, H. *Lipids* 1999, **34**, 441-445.

N.º 285.—Identification, separation, and characterization of acyl-coenzyme A dehydrogenases involved in mitochondrial beta-oxidation in higher plants. Bode, K., Hooks, M. A. and Couee, I. *Plant Physiol.* 1999, **119**, 1305-1314.

N.º 286.—Starch, storage protein and triglyceride accumulation and respiration in developing embryos in *Hevea brasiliensis*. Courty, C., Ducher, M. and Coudret, A. *J. Plant Physiol.* 1999, **154**, 686-690.

N.º 287.—The effect of amylose-lipid complex formation on enzyme susceptibility of sage starch. Cui, R. and Oates, C. G. *Food Chem.* 1999, **65**, 417-425.

N.º 288.—Enzymatic synthesis of fatty alcohol esters by alcoholysis. De, B. K., Bhattacharyya, D. K. and Bandhu, C. *J. Am. Oil Chem. Soc.* 1999, **76**, 451-453.

N.º 289.—Nodule-inducing activity of synthetic *Sinorhizobium meliloti* nodulation factors and related lipo-chitooligosaccharides on alfalfa. Importance of the acyl chain structure. Demont Caulet, N., Maillet, F., Tailler, D., Jacquinet, J. C., Prome, J. C., Nicolaou, K. C.,

Truchet, G., Beau, J. M. and Denarie, J. *Plant Physiol.* 1999, **120**, 83-92.

N.^o 290.—**Production of a very low saturate oil based on the specificity of *Geotrichum candidum* lipase.** Diks, R. M. M. and Lee, M. J. *J. Am. Oil Chem. Soc.* 1999, **76**, 455-462.

N.^o 291.—**Tocopherols in breeding lines and effects of planting location, fatty acid composition, and temperature during development.** Dolde, D., Vlahakis, C. and Hazebroek. *J. J. Am. Oil Chem. Soc.* 1999, **76**, 349-355.

N.^o 292.—**Regulation of triglyceride content by amino acids in calli of *Hevea brasiliensis*.** (Mull Arg.). Fauve, J., JulienGuerrier, J. and Sallanon, H. *J. Plant Physiol.* 1999, **154**, 809-811.

N.^o 293.—**Translocation of NH₄⁺ in oilseed rape plants in relation to glutamine synthetase isogene expression and activity.** Finnemann, J. and Schjoerring, J. K. *Physiol Plant.* 1999, **105**, 469-477.

N.^o 294.—**Aerobic oxidation of indole-3-acetic acid catalysed by anionic and cationic peanut peroxidase.** Gazaryan, I. G., Chubar, T. A., Mareeva, E. A., Lagrimini, L. M., VanHuystee, R. B. and Thorneley, R. N. F. *Phytochemistry* 1999, **51**, 175-186.

N.^o 295.—**Purification of hydroperoxide lyase from cucumbers.** Hornostaj, A. R. and Robinson. D. S. *Food Chem.* 1999, **66**, 173-180.

N.^o 296.—**Enzymatic synthesis of structured lipids from single cell oil of high docosahexaenoic acid content.** Iwasaki, Y., Han, J. J., Narita, M., Rosu, R. and Yamane, T. *J. Am. Oil Chem. Soc.* 1999, **76**, 563-569.

N.^o 297.—**Extractive fermentation of ethanol using alginate gel co-entrapped yeast cells (*Saccharomyces bayanus*) and lipase enzyme.** Kiss, M. A., Venyige, T., StefanovitsBanyai, E., Sisak, C. and Boross, L. *Acta Aliment.* 1999, **28**, 49-57.

N.^o 298.—**Mechanisms for elongation in the biosynthesis of fatty acid components of epi-cuticular waxes.** Kroumová A. B. and Wagner, G. J. *Phytochemistry* 1999, **50**, 1341-1345.

N.^o 299.—**Cucumber cotyledon lipoxygenase during postgerminative growth. Its expression and action on lipid bodies.** Matsui, K., Hijiyama, K., Tabuchi, Y. and Kajiwara, T. *Plant Physiol.* 1999, **119**, 1279-1287.

N.^o 300.—**Studies on sporopollenin biosynthesis in *Cucurbita maxima* (DUCH.)-II. The involvement of aliphatic metabolism.** Meuter Gerhards, A., Riegert, S. and Wiermann, R. J. *Plant Physiol.* 1999, **154**, 431-436.

N.^o 301.—**Brassinosteroid/sterol synthesis and plant growth as affected by lka and lkb mutations of pea.** Nomura, T., Kitasaka, Y., Takatsuto, S., Reid, J. B. Fukami, M.; Yokota T. *Plant Physiol.* 1999, **119**, 1517-1526.

N.^o 302.—**Preparation of fatty epoxy alcohols using oat seed peroxygenase in nonaqueous media.** Piazza, G. J., Foglia, T. A. and Nunez, A. *J. Am. Oil Chem. Soc.* 1999, **76**, 551-555.

N.^o 303.—**Membrane lipid integrity relies on a threshold of ATP production rate in potato cell cultures submitted to anoxia.** Rawyler, A., Pavelic, D., Gianinazzi, C.; Oberson. J. and Braendle, R. *Plant Physiol.* 1999, **120**, 293-300.

N.^o 304.—**Hydroperoxide lyase from olive (*Olea europaea*) fruits.** Salas, J. J. and Sánchez. *J. Plant Sci.* 1999, **143**, 19-26.

N.^o 305.—**Purification and characterization of phosphate carrier from potato mitochondria.** Silva, M. A. P. E., Moreau, F., Zachowski, A., Mesneau, A. and Roussaux, J. *Plant Sci.* 1999, **143**, 27-33.

N.^o 306.—**12-oxo-phytodienoic acid and indole-3-acetic acid in jasmonic acid-treated tendrils of *Bryonia dioica*.** Stelmach, B. A., Muller, A. and Weiler, E. W. *Phytochemistry* 1999, **51**, 187-192.

N.^o 307.—**ATP-dependent formation of phosphatidylserine-rich vesicles from the endoplasmic reticulum of leek cells.** Sturbois Balcerzak, B., Vincent, P., ManetaPeyret, L., Duvert, M., Satiat Jeunemaitre, B., Cassagne, C. and Moreau, P. *Plant Physiol.* 1999, **120**, 245-256.

N.^o 308.—**Fatty acid metabolism in marine fish: Low activity of fatty acyl Delta 5 desaturation in gilthead sea bream (*Sparus aurata*) cells.** Tocher, D. R. and Ghioni, C. *Lipids* 1999, **34**, 433-440.

N.^o 309.—**Subcellular localization studies indicate that lipoxygenases 1 to 6 are not involved in lipid mobilization during soybean germination.** Wang, C. X., Croft, K. P. C., Jarl fors, U. and Hildebrand, D. F. *Plant Physiol.* 1999, **120**, 227-235.

N.^o 310.—**Assessment of lipase- and chemically catalyzed lipid modification strategies for the production of structured lipids.** Willis, W. M. and Marangoni, A. G. *J. Am. Oil Chem. Soc.* 1999, **76**, 443-450.

COMPOSICIÓN

N.^o 311.—**Effect of genetic modification on the distribution of minor constituents in canola oil.** Abidi. S. L., List, G. R. and Rennick, K. A. *J. Am. Oil Chem. Soc.* 1999, **76**, 463-467.

N.^o 312.—**Fatty acid and glyceride composition of cow's milk fat in high- and lowland regions.** Collomb, M., Butikofer, U., Spahni, M., Jeangros, B. and Bosset, J. O. *Sci. Aliment.* 1999, **19**, 97-110

N.^o 313.—**Sterol distribution in arbuscular mycorrhizal fungi.** Grandmougin Ferjani, A., Dalpe, Y., Hartmann, M. A., Laruelle, F. and Sancholle, M. *Phytochemistry* 1999, **50**, 1027-1031.

N.^o 314.—**Influence of ecological cultivation on virgin olive oil quality.** Gutiérrez, F., Arnaud, T. and Albi. M. A. *J. Am. Oil Chem. Soc.* 1999, **76**, 617-621.

N.^o 315.—**Homologous long-chain delta-lactones in leaf cuticular waxes of *Cerinthe minor*.** Jetter, R. and Riederer, M. *Phytochemistry* 1999, **50**, 1359-1364.

N.^o 316.—**The occurrence and possible significance of diacylglycerol ether lipids in abalone.** Nelson, M. M., Nichols, P. D. and Leighton, D. L. *Lipids* 1999, **34**, 423-427.

N.^o 317.—**Santalane and isocamphenane sesquiterpenoids from *Illicium tsangii*.** Ngo, K. S. and Brown, G. D. *Phytochemistry* 1999, **50**, 1213-1218.

N.^o 318.—**Lipid and fatty acid composition in non-embryogenic calli and embryogenic tissues in wild cherry (*Prunus avium*).** Reidiboym Talleux, L. and Grenier De March. G. *Physiol Plant.* 1999, **105**, 513-520.

N.^o 319.—**Stable isotope characterization of olive oils. II - Deuterium distribution in fatty acids studied by nuclear magnetic resonance.** Royer, A., Naulet, N., Mabon, F., Lees, M. and Martin G. J. *J. Am. Oil Chem. Soc.* 1999, **76**, 365-373.

N.º 320.—Contribution of chemical components of Cornicabra virgin olive oils to oxidative stability. A study of three successive crop seasons. Salvador, M. D., Aranda, F., Fregapane. *G. J. Am. Oil Chem. Soc.* 1999, **76**, 427-432.

N.º 321.—Borago officinalis oil: Fatty acid fractionation by immobilized *Candida rugosa* lipase. Schmitt Rozieres, M., Vanot, G., Deyris, V. and Comeau, L. C. *J. Am. Oil Chem. Soc.* 1999, **76**, 557-562.

N.º 322.—Classification of virgin olive oils of the two major Cretan cultivars based on their fatty acid composition. Stefanoudaki, E., Kotsifaki, F. and Koutsafatikas, A. *J. Am. Oil Chem. Soc.* 1999, **76**, 623-626.

N.º 323.—Diterpenes from the marine mangrove *Bruguiera gymnorhiza*. Subrahmanyam, C., Rao, B. V., Ward, R. S., Hursthouse, M. B. and Hibbs, D. E. *Phytochemistry* 1999, **51**, 83-90.

N.º 324.—Microwave heating influences on fatty acid distributions of triacylglycerols and phospholipids in hypocotyl of soybeans (*Glycine max* L.). Takagi, S. and Yoshida, H. *Food Chem.* 1999, **66**, 345-351.

N.º 325.—Fatty acid composition of 19 species of fish from the Black Sea and the Marmara Sea. Tanakol, R., Yazici, Z., Sener, E. and Sencer, E. *Lipids* 1999, **34**, 291-297.

N.º 326.—Occurrence of gamma-linolenic acid in compositae: A study of *Youngia tenuicaulis* seed oil. Tsevegsuren, N., Aitzetmuller, K. and Vosmann, K. *Lipids* 1999, **34**, 525-529.

N.º 327.—*Lecythis pisonis* Camb. nuts: oil characterization, fatty acids and minerals. Vallilo, M. I., Tavares, M., Aued Pimentel, S., Campos, N. C. and Neto, J. M. M. *Food Chem.* 1999, **66**, 197-200.

N.º 328.—Composition of muscle tissue lipids of silver carp and bighead carp. Vujkovic, G., Karlovic, D., Vujkovic, I., Vorosbaranyi, I. and Jovanovic, B. *J. J. Am. Oil Chem. Soc.* 1999, **76**, 475-480.

N.º 329.—The seed fatty acid composition and the distribution of Delta 5-olefinic acids in the triacylglycerols of some Taxales (Cephalotaxus and Podocarpus). Wolff, R. L., Pedrono, F., Marpeau, A. M., Gunstone, F. D. *J. Am. Oil Chem. Soc.* 1999, **76**, 469-473.

N.º 330.—*Fokienia hodginsii* seed oil, another source of all-cis 5,9,12,15-18: 4 (Coniferonic) acid. Wolff, R. L., Pedrono, F. and Marpeau, A. M. *J. Am. Oil Chem. Soc.* 1999, **76**, 535-536.

N.º 331.—A high level of dihomogammalinolenic acid in brown alga *Sargassum pallidum* (Turn.). Zhukova, N. V. and Svetashev, V. I. *Phytochemistry* 1999, **50**, 1209-1211.

NUTRICIÓN

N.º 332.—The effects of dietary alpha-linolenic acid compared with docosahexaenoic acid on brain, retina, liver, and heart in the guinea pig. J. Abedin, L., Lien, E. L., Vingrys, A. J. and Sinclair, A. J. *Lipids* 1999, **34**, 475-482.

N.º 333.—High dietary folate supplementation affects gestational development and dietary protein utilization in rats. Achon, M., Reyes, L., Alonso Aperte, E., Ubeda, N. and Varela Moreiras, G. *J. Nutr.* 1999, **129**, 1204-1208.

N.º 334.—Dietary pigmentation and deposition of alpha-tocopherol and carotenoids in rainbow trout muscle and liver tissue. Akhtar, P., Gray, J. I., Cooper, T. H., Garling, D. L. and Booren, A. M. *J. Food Sci.* 1999, **64**, 234-239.

N.º 335.—Fish oil-enriched nutritional supplement attenuates progression of the acute-phase response in weight-losing patients with advanced pancreatic cancer. Barber, M. D., Ross, J. A., Preston, T., Shenkin, A. and Fearon, K. C. *H. J. Nutr.* 1999, **129**, 1120-1125.

N.º 336.—Fish oil feeding delays influenza virus clearance and impairs production of interferon-gamma and virus-specific immunoglobulin A in the lungs of mice (Vol. 129, pg 328, 1999). Byleveld, P. M., Pang, G. T., Clancy, R. L. and Roberts, D. C. K. *J. Nutr.* 1999, **129**, 1237.

N.º 337.—Jasmine green tea epicatechins are hypolipidemic in hamsters (*Mesocricetus auratus*) fed a high fat diet. Chan, P. T., Fong, W. P., Cheung, Y. L., Huang, Y., Ho, W. K. K. and Chen, Z. Y. *J. Nutr.* 1999, **129**, 1094-1101.

N.º 338.—Different dietary fats influence serum and tissue lipids and anti-cardiolipin antibody levels in autoimmune-prone NZB/W Fl mice. Chang, S. C., Chian, B. L., Wu, W. M. and Lin, B. F. *Brit. J. Nutr.* 1999, **81**, 331-340.

N.º 339.—Fenofibrate protects lipoproteins from lipid peroxidation: Synergistic interaction with alpha-tocopherol. Chaput, E., Maubrou Sánchez, D., Bellamy, F. D. and Edgar, A. D. *Lipids* 1999, **34**, 497-502.

N.º 340.—Activation of acyl-CoA cholesterol acyltransferase: Redistribution in microsomal fragments of cholesterol and its facilitated movement by methyl-beta-cyclodextrin. Cheng, D. H. and Tipton, C. L. *Lipids* 1999, **34**, 261-268.

N.º 341.—White adipose tissue fatty acids of alpine marmots during their yearly cycle. Cochet, N., Georges, B., Meister, R., Florant, G. L. and Barre, H. *Lipids* 1999, **34**, 275-281.

N.º 342.—Select 3-hydroxy-3-methylglutaryl-coenzyme A reductase inhibitors vary in their ability to reduce egg yolk cholesterol levels in laying hens through alteration of hepatic cholesterol biosynthesis and plasma VLDL composition. Elkin, R. G., Yan, Z. H., Zhong, Y., Donkin, S. S., Buhman, K. K., Story, J. A., Turek, J. J., Porter, R. E., Anderson, M., Homan, R. and Newton, R. S. *J. Nutr.* 1999, **129**, 1010-1019.

N.º 343.—Net postprandial utilization of IN-15-labeled milk protein nitrogen is influenced by diet composition in humans. Gaudichon, C., Mahe, S., Benamouzig, R., Luengo, C., Fouillet, H., Dare, S., Van Oycke, M., Ferrere, F., Rautureau, J. and Tome, D. *J. Nutr.* 1999, **129**, 890-895.

N.º 344.—Retinol and alpha-tocopherol in infant formulas produced in the EEC. González Corbella, M. J., Tortras Biosca, M., Castellote Bargallo, A. I. and Lopez Sabater, M. C. *Food Chem.* 1999, **66**, 221-226.

N.º 345.—Metabolism of trans fatty acids by hepatocytes. Guzmán, M., Klein, W., del Pulgar, T. G. and Geelen, M. J. H. *Lipids* 1999, **34**, 381-386.

N.º 346.—Short-chain fatty acids suppress cholesterol synthesis in rat liver and intestine. Hara, H., Haga, S., Aoyama, Y., Kiriyama, S. *J. Nutr.* 1999, **129**, 942-948.

N.º 347.—Fatty acid profile of buccal cheek cell phospholipids as an index for dietary intake of docosahexaenoic acid in preterm infants. Hoffman, D. R., Birch, E. E., Birch, D. G. and Uauy, R. *Lipid* 1999, **34**, 337-342.

N.º 348.—High dietary lipid levels enhance digestive tract maturation and improve *Dicentrarchus labrax* larval development. Infante, J. L. Z. and Cahu, C. L. *J. Nutr.* 1999, **129**, 1195-1200.

N.º 349.—Lack of influence of test meal fatty acid composition on the contribution of intestinally-derived lipoproteins to postprandial lipaemia. Jackson, K. G., Zampelas, A., Knapper, J. M. E., Culverwell, C. C., Wright, J., Gould, B. J. and Williams, C. M. *Brit. J. Nutr.* 1999, **81**, 51-57.

N.º 350.—Effect of fatty acid chain length and saturation on the gastrointestinal handling and metabolic disposal of dietary fatty acids in women. Jones, A. E., Stolinski, M., Smith, R. D., Murphy, J. L. and Wootton, S. A. *Brit. J. Nutr.* 1999, **81**, 37-43.

N.º 351.—Perceived barriers in trying to eat healthier - results of a pan-EU consumer attitudinal survey. Kearney, J. M. and McElhone, S. *Brit. J. Nutr.* 1999, **81**, S133-S137.

N.º 352.—Docosahexaenoic acid ingestion inhibits natural killer cell activity and production of inflammatory mediators in young healthy men. Kelley, D. S., Taylor, P. C., Nelson, G. J., Schmidt, P. C., Ferretti, A., Erickson, K. L., Yu, R. and Chandra, R. K. *Lipids* 1999, **34**, 317-324.

N.º 353.—Potential for novel food products from agroforestry trees: a review. Leakey, R. R. B. *Food Chem.* 1999, **66**, 1-14.

N.º 354.—Dietary phospholipids rich in long-chain polyunsaturated fatty acids improve the repair of small intestine in previously malnourished piglets. López Pedrosa, J. M., Ramírez, M., Torres, M. I. and Gil, A. *J. Nutr.* 1999, **129**, 1149-1155.

N.º 355.—Patterns of food and nutrient intakes of Dutch adults according to intakes of total fat, saturated fatty acids, dietary fibre, and of fruit and vegetables. Lowik, M. R. H., Hulshof, K. F. A. M. and Brussaard, J. H. *Brit. J. Nutr.* 1999, **81**, S91-S98.

N.º 356.—3-thia fatty acid treatment, in contrast to eicosapentaenoic acid and starvation, induces gene expression of carnitine palmitoyltransferase-II in rat liver. Madsen, L. and Berge, R. K. *Lipids* 1999, **34**, 447-456.

N.º 357.—Acyl-CoA synthetase activity in liver microsomes from calcium-deficient rats. Marra, C. A. and de Alaniz, M. J. T. *Lipids* 1999, **34**, 343-354.

N.º 358.—Low intensity exercise and varying proportions of dietary glucose and fat modify milk and mammary gland compositions and pup growth. Matsuno, A. Y., Esrey, K. L., Perrault, H. and Koski, K. G. *J. Nutr.* 1999, **129**, 1167-1175.

N.º 359.—Plasma lycopene concentrations in humans are determined by lycopene intake, plasma cholesterol concentrations and selected demographic factors. Mayne, S. T., Cartmel, B., Silva, F.; Kim, C. S., Fallon, B. G., Briskin, K., Zheng, T. Z., Baum, M., ShorPosner, G. and Goodwin, W. J. *J. Nutr.* 1999, **129**, 849-854.

N.º 360.—Food and nutrient intakes of Greek (Cretan) adults. Recent data for food-based dietary guidelines in Greece. Moschandreas, J. and Kafatos, A. *Brit. J. Nutr.* 1999, **81**, S71-S76.

N.º 361.—Dietary conjugated linoleic acids promote fatty streak formation in the C57BL/6 mouse atherosclerosis model. Munday, J. S., Thompson, K. G. and James, K. A. C. *Brit. J. Nutr.* 1999, **81**, 251-255.

N.º 362.—Effect of the insoluble dietary fibre from oil palm fat-free flour on digestibility in rats. Pacheco Delahaye, E. *Food Chem.* 1999, **65**, 433-437.

N.º 363.—Lipoprotein (A) metabolism estimated by nonsteady-state kinetics. Parhofer, K. G., Demant, T., Ritter, M. M., Geiss, H. C., Donner, M. and Schwandt, P. *Lipids* 1999, **34**, 325-335.

N.º 364.—Changes in body composition in mice during feeding and withdrawal of conjugated linoleic acid. Park, Y., Albright, K. J., Storkson, J. M., Liu, W., Cook, M. E. and Pariza, M. W. *Lipids* 1999, **34**, 243-248.

N.º 365.—Cross-influence of membrane polyunsaturated fatty acids and hypoxia-reoxygenation on alpha- and beta-adrenergic function of rat cardiomyocytes. Ponsard, B., Durot, I., Delerive, P., Oudot, F., Cordelet, C., Grynpberg, A. and Athias, P. *Lipids* 1999, **34**, 457-466.

N.º 366.—Effects of dietary supplementation of saturated fatty acids and of n-6 or n-3 polyunsaturated fatty acids on plasma and red blood cell membrane phospholipids and deformability in weanling guinea pigs. Poschl, J. M. B., Paul, K., Leichsenring, M., Han, S. R., Pfisterer, M., Bremer, H. J. and Linderkamp, O. *Lipids* 1999, **34**, 467-473.

N.º 367.—Isolation and identification of a mouse brain protein recognized by antisera to heart fatty acid-binding protein. Pu, L. X., Annan, R. S., Carr, S. A., Frolov, A., Wood, W. G., Spener, F. and Schroeder, F. *Lipids* 1999, **34**, 363-373.

N.º 368.—Physical exercise affects the lipid profile of mitochondrial membranes in rats fed with virgin olive oil or sunflower oil. Quiles, J. L., Huertas, J. R., Manas, M., Battino M. and Mataix J. *Brit. J. Nutr.* 1999, **81**, 21-24.

N.º 369.—Demographic, dietary and lifestyle factors differentially explain variability in serum carotenoids and fat-soluble vitamins: Baseline results from the sentinel site of the olestra post-marketing surveillance study. Rock, C. L., Thornquist, M. D., Kristal, A. R., Patterson, R. E., Cooper, D. A., Neuhouser, M. L., Neumark Sztainer, D. and Cheskin, L. J. *J. Nutr.* 1999, **129**, 855-864.

N.º 370.—Invited commentary - Atherosclerosis and conjugated linoleic acid. Rudel, L. L. *Brit. J. Nutr.* 1999, **81**, 177-179.

N.º 371.—Natural copepods are superior to enriched *Artemia nauplii* as feed for halibut larvae (*Hippoglossus hippoglossus*) in terms of survival, pigmentation and retinal morphology: Relation to dietary essential fatty acids. Shields, R. J., Bell, J. G., Luizi, F. S., Gara, B., Bromage, N. R. and Sargent, J. R. *J. Nutr.* 1999, **129**, 1186-1194.

N.º 372.—Susceptibility of serum lipids to copper-induced peroxidation correlates with the level of high density lipoprotein cholesterol. Shimonov, M., Pinchuk, I., Bor, A., Beigel, I., Fainaru, M., Rubin, M. and Lichtenberg, D. *Lipids* 1999, **34**, 255-259.

N.º 373.—The effect of low and moderate fat intakes on the postprandial lipaemic and hormonal responses in healthy volunteers. Shishehbor, F., Roche, H. M. and Gibney, M. J. *Brit. J. Nutr.* 1999, **81**, 25-30.

N.º 374.—Decreasing ascorbate intake does not affect the levels of glutathione, tocopherol or retinol in the ascorbate-requiring osteogenic disorder Shionogi rats. Smith, D., Shang, F., Nowell, T. R., Asmundsson, G., Perrone, G., Dallal, G., Scott, L., Kelliher, M., Gindelsky, B. and Taylor, A. J. *Nutr.* 1999, **129**, 1229-1232.

N.º 375.—(N-3) fatty acid supplementation in moderately hypertriglyceridemic adults changes postprandial lipid and apolipoprotein B responses to a standardized test meal. Tinker, L. F., Parks, E. J., Behr, S. R., Schneeman, B. O. and Davis, P. A. *J. Nutr.* 1999, **129**, 1126-1134.

N.º 376.—Transformation of bile acids and sterols by clostridia (Fusiform bacteria) in Wistar rats. Uchida, K., Satoh, T., Narushima, S., Itoh, K., Takase, H., Kuruma, K., Nakao H., Yamaga, N. and Yarnada, K. *Lipids* 1999, **34**, 269-273.

N.º 377.—Lime-treated maize husks lower plasma LDL-cholesterol levels in normal and hypercholesterolemia adult men from northern Mexico. Vidal Quintanar, R. L., Mendivil R. L., Pena, M. and Fernández, M. L. *Brit. J. Nutr.* 1999, **81**, 281-288.

N.º 378.—Recent national French food and nutrient intake data. Volatier, J. L. and Verger, P. *Brit. J. Nutr.* 1999, **81**, S57-S59.

N.º 379.—Water maze performance is unaffected in artificially reared rats fed diets supplemented with arachidonic acid and docosahexaenoic acid. Wainwright, P. E., Xin, H. C., Ward, G. R., Huang, Y. S., Bobik, E., Auestad, N. and Montalto, M. J. *Nutr.* 1999, **129**, 1079-1089.

N.º 380.—Clues for the development of food-based dietary guidelines: how are dietary targets being achieved by UK consumers? Wearne, S. J. and Day, M. J. L. *Brit. J. Nutr.* 1999, **81**, S119-S126.

N.º 381.—Recent advances in brain cholesterol dynamics: Transport, domains, and Alzheimer's disease. Wood, W. G., Schroeder, F., Avdulov, N. A., Chochina, S. V. and Igavboa, U. *Lipids* 1999, **34**, 225-234.

N.º 382.—Microemulsion of seal oil markedly enhances the transfer of a hydrophobic radiopharmaceutical into acetylated low density lipoprotein. Xiao, W., Wang, L. L., Davis, P. J. and Liu, H. *Lipids* 1999, **34**, 503-509.

N.º 383.—Dietary supplementation with arachidonic and docosahexaenoic acids has no effect on pulmonary surfactant in artificially reared infant rats. Yeh, Y. Y., Whitelock, K. A., Yeh, S. M. and Lien, E. L. *Lipids* 1999, **34**, 483-488.

OXIDACIÓN

N.º 384.—Antioxidant activity of 1,4-dihydropyridine derivatives in beta-carotene-methyl linoleate, sunflower oil and emulsions. Abdalla, A. E., Tirzite, D., Tirzitis, G. and Rozen, J. P. *Food Chem.* 1999, **66**, 189-195.

N.º 385.—Volatile production and lipid oxidation in irradiated cooked sausage as related to packaging and storage. Ahn, D. U., Olson, D. G., Jo, C., Love, J. and Jin, S. K. *J. Food Sci.* 1999, **64**, 226-229.

N.º 386.—Kinetic studies of oxygen dependence during initial lipid oxidation in rapeseed oil. Andersson, K. and Lingnert, H. *J. Food Sci.* 1999, **64**, 262-266.

N.º 387.—Recent advances in assessment of marine lipid oxidation by using fluorescence. Aubourg, S. P. *J. Am. Oil Chem. Soc.* 1999, **76**, 409-419.

N.º 388.—Supercritical fluid extraction of rosemary and sage antioxidants. Bauman, D., Hadolin, M., Rizner Hras, A. and Knez, Z. *Acta Aliment.* 1999, **28**, 15-28.

N.º 389.—Extraction of phenolic compounds from red grape marc for use as food lipid antioxidants. Bonilla, F., Mayen, M., Merida, J. and Medina, M. *Food Chem.* 1999, **66**, 209-215.

N.º 390.—Sensory quality and lipid oxidation of maize porridge as affected by iron amino acid chelates and EDTA. Bovell Benjamin, A. C., Allen, L. H., Frankel, E. N and Guinard J. X. *J. Food Sci.* 1999, **64**, 371-376.

N.º 391.—Effects of antioxidants on peanut oil stability. Chu, Y. H. and Hsu, H. F. *Food Chem.* 1999, **66**, 29-34.

N.º 392.—Characterization of forced oxidation of sardine oil: Physicochemical data and mathematical modeling. Dahl, S. and Malcata, F. X. *J. Am. Oil Chem. Soc.* 1999, **76**, 633-641.

N.º 393.—Anomalous enantioselectivity in the sharpless asymmetric dihydroxylation reaction of 24-nor-5 beta-cholest 23-ene-3 alpha, 7 alpha, 12 alpha-triol: Synthesis of substrates for studies of cholesterol side-chain oxidation. Ertel, N. H., Dayal, B., Rao K. and Salen, G. *Lipids* 1999, **34**, 395-405.

N.º 394.—Effects of free fatty acids on oxidative stability of vegetable oil. Frega, N., Mozzon, M. and Lercker, G. *J. Am. Oil Chem. Soc.* 1999, **76**, 325-329.

N.º 395.—Total volatile basic nitrogen and other physico-chemical and microbiological characteristics as related to ripening of salted anchovies. Hernández Herrero M. M., Roig Sagües, A. X., López Sabater, E. I., Rodríguez Jerez, J. J. and Mora Ventura, M. T. *J. Food Sci.* 1999, **64**, 344-347.

N.º 396.—Use optimization of natural antioxidants in refined, bleached, and deodorized palm olein during repeated deep-fat frying using response surface methodology. Jaswir, I. and Man, Y. B. C. *J. Am. Oil Chem. Soc.* 1999, **76**, 341-348.

N.º 397.—Rapid complexing of oxoacylglycerols with amino acids, peptides and aminophospholipids. Kurvinen, J. P., Kuksis, A., Ravandi, A., Sjovall, O. and Kallio, H. *Lipids* 1999, **34**, 299-305.

N.º 398.—Fluorescence due to interactions of oxidizing soybean oil and soy proteins. Liang, J. H. *Food Chem.* 1999, **66**, 103-108.

N.º 399.—Effects of natural and synthetic antioxidants on changes in refined, bleached, and deodorized palm olein during deep-fat frying of potato chips. Man, Y. B. C. and Tan C. P. *J. Am. Oil Chem. Soc.* 1999, **76**, 331-339.

N.º 400.—Storage stability of whole-split pistachio nuts (*Pistacia vera L.*) at various conditions. Maskan, M. and Karatas, S. *Food Chem.* 1999, **66**, 227-233.

N.º 401.—Antioxidant effect of the constituents of *Susabinori* (*Porphyra yezoensis*). Nakayama, R., Tamura, Y., Kikuzaki, H. and Nakatani, N. *J. Am. Oil Chem. Soc.* 1999, **76**, 649-653.

N.º 402.—Liquid-phase catalytic oxidation of unsaturated fatty acids. Noureddini, H. and Kanabur, M. *J. Am. Oil Chem. Soc.* 1999, **76**, 305-312.

N.º 403.—Frying performance of genetically modified canola oils. Petukhov, I., Malcolmson, I. J., Przybylski R. and Armstrong, L. *J. Am. Oil Chem. Soc.* 1999, **76**, 627-632.

N.º 404.—Influence of used frying oil quality and natural tocopherol content on oxidative stability of fried potatoes. Ruiz, G. M., Polvillo, M. M., Jorge, N., Mendez, M. V. R. and Dobarganes, M. C. *J. Am. Oil Chem. Soc.* 1999, **76**, 421-425.

N.º 405.—Low-fat fried foods with edible coatings: Modeling and simulation. Williams R. and Mittal, G. S. *J. Food Sci.* 1999, **64**, 317-322.

PROPIEDADES FÍSICO-QUÍMICAS

N.º 406.—Predicting the surface tension of biodiesel fuels from their fatty acid composition. Allen, C. A. W., Watts, K. C. and Ackman, R. G. *J. Am. Oil Chem. Soc.* 1999, **76**, 317-323.

N.º 407.—Depression of pour points of vegetable oils by blending with diluents used for biodegradable lubricants. Asadauskas, S. and Erhan, S. Z. *J. Am. Oil Chem. Soc.* 1999, **76**, 313-316.

N.º 408.—Surface tension of fatty acids and triglycerides. Chumpitaz L. D. A., Coutinho L. F. and Meirelles, A. J. A. *J. Am. Oil Chem. Soc.* 1999, **76**, 379-382.

N.º 409.—Double emulsions of water-in-oil-in-water stabilized by alpha-form fat microcrystals. Part 1: Selection of emulsifiers and fat microcrystalline particles. Garti, N., Aserin, A., Tiunova, I. and Binyamin, H. *J. Am. Oil Chem. Soc.* 1999, **76**, 383-389.

N.º 410.—Crystallization and pressure filtration of anhydrous milk fat: Mixing effects. Patience, D. B., Hartel, R. W. and Illingworth, D. J. *J. Am. Oil Chem. Soc.* 1999, **76**, 585-594.

N.º 411.—Milk fat fractionation by solid-layer melt crystallization. Peters Erjawetz, S., Ulrich, J., Tiedtke, M. and Hartel, R. W. *J. Am. Oil Chem. Soc.* 1999, **76**, 579-584.

N.º 412.—Physical characteristics of emulsified soy protein fatty acid composite films. Rhim, J. W., Wu, Y., Weller, C. L. and Schnepf, M. *Sci. Aliment.* 1999, **19**, 57-71.

N.º 413.—Water oil emulsions prepared by the membrane emulsification method and their stability. Sotoyama, K., Asano, Y., Ihara, K., Takahashi, K. and Doi, K. *J. Food Sci.* 1999, **64**, 211-215.

N.º 414.—Crystal packing of a homologous series beta '-stable triacylglycerols. Van Langevelde, A., Van Malssen, K., Sonneveld, E., Peschar, R. and Schenk, H. J. *J. Am. Oil Chem. Soc.* 1999, **76**, 603-609.

TECNOLOGÍA

N.º 415.—Extrusion for producing low-fat pork and its use in sausage as affected by soy protein isolate. Ahn, H., Hsieh, F., Clarke, A. and Huff, H. E. *J. Food Sci.* 1999, **64**, 267-271.

N.º 416.—Manufacture of low fat zabady using different fat substitutes. Kebary, K., M. K. and Hussein, S. A. *Acta Aliment.* 1999, **28**, 1-14.

N.º 417.—Effect of extraction conditions on sensory quality of virgin olive oil. Morales, M. T. and Aparicio, R. *J. Am. Oil Chem. Soc.* 1999, **76**, 295-300.

N.º 418.—Butter microencapsulation as affected by composition of wall material and fat. Pauletti, M. S. and Amestoy, P. *J. Food Sci.* 1999, **64**, 279-282.

N.º 419.—Tapioca-fish and tapioca-peanut snacks by twin-screw extrusion and deep-fat frying. Suknark, K., Phillips, R. D. and Huang, Y. W. *J. Food Sci.* 1999, **64**, 303-308.

N.º 420.—Supercritical carbon dioxide extraction of lipids from *Pythium irregularare*. Walker, T. H., Cochran H. D. and Hulbert, G. J. *J. Am. Oil Chem. Soc.* 1999, **76**, 595-602.

TRANSFORMACIONES QUÍMICAS

N.º 421.—The Lindlar-catalyzed reduction of methyl santalate: A facile preparation of methyl 9-cis,11-trans-octadecadienoate-9,10-d(2). Adolf, R. O. *J. Am. Oil Chem. Soc.* 1999, **76**, 301-304.

N.º 422.—Ethyl carbamate formation during urea complexation for fractionation of fatty acids. Canas, B. J. and Yurawecz, M. P. *J. Am. Oil Chem. Soc.* 1999, **76**, 537.

N.º 423.—Transesterification of heated rapeseed oil for extending diesel fuel. Mittelbach, M. and Enzelsberger, H. *J. Am. Oil Chem. Soc.* 1999, **76**, 545-550.

N.º 424.—Optimizing production of ethyl esters of grease using 95% ethanol by response surface methodology. Wu, W. H., Foglia, T. A., Marmer, W. N. and Phillips, J. G. *J. Am. Oil Chem. Soc.* 1999, **76**, 517-521.

N.º 425.—Hydrolysis of palm oil catalyzed by macroporous cation-exchanged resin. Yow, C. J. and Liew, K. Y. *J. Am. Oil Chem. Soc.* 1999, **76**, 529-533.

AGUAS RESIDUALES

N.º 426.—Preserving sludge from meat industry waste waters through lactic fermentation. Urbaniak, M. and Sakson, G. *Process Biochem.* 1999, **34**, 127-132.