


Articles

Analytical Methods

5173  [dx.doi.org/10.1021/jf2009364](https://doi.org/10.1021/jf2009364)

A Validated Multianalyte LC–MS/MS Method for Quantification of 25 Mycotoxins in Cassava Flour, Peanut Cake and Maize Samples

Emmanuel Njumbe Edlage, José Diana Di Mavungu, Sofie Monballiu, Carlos Van Peteghem, and Sarah De Saeger*

5181  [dx.doi.org/10.1021/jf200204y](https://doi.org/10.1021/jf200204y)

Characterization of Tea Cultivated at Four Different Altitudes Using ^1H NMR Analysis Coupled with Multivariate Statistics

Akiko Ohno,* Kitaro Oka, Chiseko Sakuma, Haruhiro Okuda, and Kiyoshi Fukuhara*

5188 [dx.doi.org/10.1021/jf2008088](https://doi.org/10.1021/jf2008088)

Universal Primer-Multiplex-Polymerase Chain Reaction (UP-M-PCR) and Capillary Electrophoresis–Laser-Induced Fluorescence Analysis for the Simultaneous Detection of Six Genetically Modified Maize Lines

Chunjiao Zhang, Wentao Xu, Zhifang Zhai, Yunbo Luo, Xinghua Yan, Nan Zhang, and Kunlun Huang*

5195 [dx.doi.org/10.1021/jf104892n](https://doi.org/10.1021/jf104892n)

Genetic Differentiation between Fake Abalone and Genuine *Haliotis* Species Using the Forensically Informative Nucleotide Sequencing (FINS) Method

Wai Y. Ha,* David G. Reid, Wan L. Kam, Yuk Y. Lau, Wing C. Sham, Silvia Y. K. Tam, Della W. M. Sin, and Chuen S. Mok

5204 [dx.doi.org/10.1021/jf104930z](https://doi.org/10.1021/jf104930z)

GC-Based Analysis of Plant Stanyl Fatty Acid Esters in Enriched Foods

Andreas Barnsteiner, Tim Lubinus, Angelica di Gianvito, Wolfgang Schmid, and Karl-Heinz Engel*

5215 [dx.doi.org/10.1021/jf201254f](https://doi.org/10.1021/jf201254f)

Determination of Total Phenolic Content and Antioxidant Activity of Garlic (*Allium sativum*) and Elephant Garlic (*Allium ampeloprasum*) by Attenuated Total Reflectance–Fourier Transformed Infrared Spectroscopy

Xiaonan Lu, Carolyn F. Ross, Joseph R. Powers, D. Eric Aston, and Barbara A. Rasco*

5222  [dx.doi.org/10.1021/jf2004095](https://doi.org/10.1021/jf2004095)
Classification of the Genus *Bacillus* Based on MALDI-TOF MS Analysis of Ribosomal Proteins Coded in *510* and *spc* Operons
Yudai Hotta,* Jun Sato, Hiroaki Sato, Akifumi Hosoda, and Hiroto Tamura

5231 [dx.doi.org/10.1021/jf200545j](https://doi.org/10.1021/jf200545j)
Multiplex, Quantitative, Ligation-Dependent Probe Amplification for Determination of Allergens in Food
Stina L. Mustorp, Signe M. Drømtorp, and Askild L. Hoick*

5240 [dx.doi.org/10.1021/jf2005595](https://doi.org/10.1021/jf2005595)
Analysis of Sulfonamides in Animal Feeds by Liquid Chromatography with Fluorescence Detection
Silvia Borràs, Ramon Companyó,* and Jacinto Guiteras

5248 [dx.doi.org/10.1021/jf200839b](https://doi.org/10.1021/jf200839b)
Determination of Soluble Immunoglobulin G in Bovine Colostrum Products by Protein G Affinity Chromatography—Turbidity Correction and Method Validation
Patrick T. Holland,* Anne Cargill, Andrew I. Selwood, Kate Arnold, Jacqueline L. Krammer, and Kevin N. Pearce

5257 [dx.doi.org/10.1021/jf2008502](https://doi.org/10.1021/jf2008502)
Determination of Malachite Green Residues in Fish Using a Highly Sensitive Electrochemiluminescence Method Combined with Molecularly Imprinted Solid Phase Extraction
Zhiyong Guo,* Panpan Gai, Tingting Hao, Jing Duan, and Sui Wang

Bioactive Constituents

5263  [dx.doi.org/10.1021/jf104003y](https://doi.org/10.1021/jf104003y)
Andrographolide Inhibits ICAM-1 Expression and NF- κ B Activation in TNF- α -Treated EA.hy926 Cells
Che-Yi Chao, Chong-Kuei Liu, I-Ting Tsai, Chien-Chun Li, Kai-Li Liu, Chia-Wen Tsai, and Haw-Wen Chen*

5272 [dx.doi.org/10.1021/jf2007826](https://doi.org/10.1021/jf2007826)
Comparison of Different Extraction Solvent Mixtures for Characterization of Phenolic Compounds in Strawberries
Marina Kajdžanoska, Jasmina Petreska, and Marina Stefova*

5279 [dx.doi.org/10.1021/jf200651c](https://doi.org/10.1021/jf200651c)
Inhibitory Effects of Dioscorea Polysaccharide on TNF- α -Induced Insulin Resistance in Mouse FL83B Cells
Bao-Hong Lee, Wei-Hsuan Hsu, and Tzu-Ming Pan*

5286 [dx.doi.org/10.1021/jf104966b](https://doi.org/10.1021/jf104966b)
Composition and Anti-insect Activity of Essential Oils from *Tagetes* L. Species (Asteraceae, Helenieae) on *Ceratitis capitata* Wiedemann and *Triatoma infestans* Klug
Sandra B. López, María L. López,* Lijiana M. Aragón, María L. Tereschuk, Alberto C. Slanis, Gabriela E. Feresin, Julio A. Zygadlo, and Alejandro A. Tapia

5293 [dx.doi.org/10.1021/jf104991z](https://doi.org/10.1021/jf104991z)
Role of the Cultivar in Choosing Clementine Fruits with a High Level of Health-Promoting Compounds
Luigi Milella, Marisa Caruso, Fernanda Galgano,* Fabio Favati, Maria Carmela Padula, and Giuseppe Martelli

5299 [dx.doi.org/10.1021/jf1049968](https://doi.org/10.1021/jf1049968)
Oral Administration of Kefiran Induces Changes in the Balance of Immune Cells in a Murine Model
Micaela Medrano, Silvia M. Racedo, Ivanna S. Rolny, Analia G. Abraham, and Pablo F. Pérez*

5305 [dx.doi.org/10.1021/jf200180n](https://doi.org/10.1021/jf200180n)
Inhibition of Key Digestive Enzymes by Cocoa Extracts and Procyanidins
Yeyi Gu, William J. Hurst, David A. Stuart, and Joshua D. Lambert*


5312  [dx.doi.org/10.1021/jf200211m](https://doi.org/10.1021/jf200211m)
Assessment of the Antibacterial Activity and the Antidiarrheal Function of Flavonoids from Bayberry Fruit
Wei Rong Yao,* He Ya Wang, Shi Tao Wang, Shi Lei Sun, Jie Zhou, and Yun Yun Luan

5318 [dx.doi.org/10.1021/jf2003317](https://doi.org/10.1021/jf2003317)
Evaluation of Red Chicory Extract as a Natural Antioxidant by Pure Lipid Oxidation and Yeast Oxidative Stress Response as Model Systems
Anna Lante,* Tiziana Nardi, Federico Zocca, Alessio Giacomini, and Viviana Corich

5325 [dx.doi.org/10.1021/jf2003688](https://doi.org/10.1021/jf2003688)
Climate Effects on Anthocyanin Accumulation and Composition in the Pomegranate (*Punica granatum* L.) Fruit Arils
Hamutal Borochoy-Neori,* Sylvie Judeinstein, Moti Harari, Irit Bar-Ya'akov, Bhimanagouda S. Patil, Susan Lurie, and Doron Holland

5335 [dx.doi.org/10.1021/jf2004157](https://doi.org/10.1021/jf2004157)
Combined Consumption of Soy Germ and Tomato Powders Results in Altered Isoflavone and Carotenoid Bioavailability in Rats
Krystle E. Zuniga and John W. Erdman, Jr.*

5342 [dx.doi.org/10.1021/jf2005386](https://doi.org/10.1021/jf2005386)
Anti-inflammatory Properties of Clovamide and *Theobroma cacao* Phenolic Extracts in Human Monocytes: Evaluation of Respiratory Burst, Cytokine Release, NF- κ B Activation, and PPAR γ Modulation
HuaWu Zeng, Monica Locatelli, Claudio Bardelli, Angela Amoroso, Jean Daniel Colsson, Fabiano Travaglia, Marco Arlorio, and Sandra Brunelleschi*

5351  dx.doi.org/10.1021/jf200628r
Nuclear Magnetic Resonance (NMR) Studies on the Biosynthesis of Fusaric Acid from *Fusarium oxysporum* f. sp. *vasinfectum*
Robert D. Stipanovic,* Michael H. Wheeler, Lorraine S. Puckhaber, Jínggao Liu, Alois A. Bell, and Howard J. Williams

5357 dx.doi.org/10.1021/jf200598w
Diosgenin Suppresses Hepatocyte Growth Factor (HGF)-Induced Epithelial–Mesenchymal Transition by Down-regulation of Mdm2 and Vimentin
Hsiang-Yu Chang, Ming-Ching Kao, Tzong-Der Way, Chi-Tang Ho, and Earl Fu*

5364  dx.doi.org/10.1021/jf200771y
Profiling of Resveratrol Oligomers, Important Stress Metabolites, Accumulating in the Leaves of Hybrid *Vitis vinifera* (Merzling × Teroidego) Genotypes Infected with *Plasmopara viticola*
Fulvio Mattivi,* Urska Vrhovsek, Giulia Malacame, Domenico Masuero, Luca Zulini, Marco Stefanini, Claudio Moser, Riccardo Velasco, and Graziano Guella

Biofuels and Bioproducts Chemistry

5376 dx.doi.org/10.1021/jf104881f
Homogeneous Preparation of Cellulose Acetate Propionate (CAP) and Cellulose Acetate Butyrate (CAB) from Sugarcane Bagasse Cellulose in Ionic Liquid
Kelin Huang, Ben Wang, Yan Cao, Huiquan Li,* Jinshu Wang, Weijiang Lin, Chaoshi Mu, and Dankui Liao

5382  dx.doi.org/10.1021/jf200498n
Heteronuclear Single-Quantum Coherence Nuclear Magnetic Resonance (HSQC NMR) Characterization of Acetylated Fir (*Abies sachalinensis* MAST) Wood Regenerated from Ionic Liquid
Chen Qu, Takao Kishimoto,* Masanori Kishino, Masahiro Hamada, and Noriyuki Nakajima

Chemical Aspects of Biotechnology/Molecular Biology

5390 dx.doi.org/10.1021/jf103811g
Evaluation of the Potential of Fungal and Plant Laccases for Active-Packaging Applications
Robin Chatterjee, Kristin Johansson, Lars Jämström, and Leif J. Jönsson*

5396  dx.doi.org/10.1021/jf104721a
C-Terminal Region of *Candida rugosa* Lipases Affects Enzyme Activity and Interfacial Activation
Kuo-Sheng Hung, Shiow-Yi Chen, Hsu-Feng Liu, Bing-Reul Tsal, Hung-Wei Chen, Chin-Yen Huang, Ji-Long Liao, Kuang-Hui Sun, and Shye-Jye Tang*

5402  dx.doi.org/10.1021/jf200689r
Selection of Reference Genes for Gene Expression Studies in Zucchini (*Cucurbita pepo*) Using qPCR
Ángeles Obrero,* Jose V. Die, Belén Román, Pedro Gómez, Salvador Nadal, and Clara I. González-Verdejo

5412 dx.doi.org/10.1021/jf2009827
Carotenoid Accumulation and Characterization of cDNAs Encoding Phytoene Synthase and Phytoene Desaturase in Garlic (*Allium sativum*)
Pham Anh Tuan, Jae Kwang Kim, Haeng Hoon Kim, Sook Young Lee, Nam Il Park, and Sang Un Park*

Chemical Aspects of Food Safety

5418 dx.doi.org/10.1021/jf1048639
Microwave Heating Causes Rapid Degradation of Antioxidants in Polypropylene Packaging, Leading to Greatly Increased Specific Migration to Food Simulants As Shown by ESI-MS and GC-MS
Jonas Alin and Minna Hakkarainen*

5428  dx.doi.org/10.1021/jf2003915
Polybrominated Diphenyl Ethers in U.S. Meat and Poultry from Two Statistically Designed Surveys Showing Trends and Levels from 2002 to 2008
Janice K. Huwe* and Mark West

Chemical Changes Induced by Processing/Storage

5435 dx.doi.org/10.1021/jf104995j
Protein Carbonylation and Water-Holding Capacity of Pork Subjected to Frozen Storage: Effect of Muscle Type, Premincing, and Packaging
Mario Estévez,* Sonia Ventanas, Marina Heinonen, and Eero Puolanne

5444 dx.doi.org/10.1021/jf200216r
Cooking Process: A New Source of Unintentionally Produced Dioxins?
Jiajia Wu, Shujun Dong, Guorui Liu, Bing Zhang, and Minghui Zheng*

5450 dx.doi.org/10.1021/jf2002188
The Extraction of Anthocyanins and Proanthocyanidins from Grapes to Wine during Fermentative Maceration Is Affected by the Enological Technique
Nalara Busse-Valverde, Encarna Gómez-Plaza,* Jose M. López-Roca, Rocío Gil-Muñoz, and Ana B. Bautista-Ortín

5456 dx.doi.org/10.1021/jf200219u
Effect of Bruising on Respiration, Superficial Color, and Phenolic Changes in Fresh Manzanilla Olives (*Olea europaea pomiformis*): Development of Treatments To Mitigate Browning
Kharla A. Segovia-Bravo, Pedro García-García,* Antonio López-López, and Antonio Garrido-Fernández

5465 dx.doi.org/10.1021/jf2003464
Chemical and Physical Changes in Milk Protein Concentrate (MPC80) Powder during Storage
Thao T. Le, Bhesh Bhandari, and Hilton C. Deeth*

5474 dx.doi.org/10.1021/jf200623m
Effect of a Novel Edible Composite Coating Based on Gum Arabic and Chitosan on Biochemical and Physiological Responses of Banana Fruits during Cold Storage
Mehdi Maqbool, Asgar Ali,* Peter G. Alderson, Noosheen Zahid, and Yasmeen Siddiqui

5483 dx.doi.org/10.1021/jf200873j
Postharvest Treatments with Salicylic Acid, Acetylsalicylic Acid or Oxalic Acid Delayed Ripening and Enhanced Bioactive Compounds and Antioxidant Capacity in Sweet Cherry
Daniel Valero, Huertas M, Diaz-Mula, Pedro Javier Zapata, Salvador Castillo, Fabián Guillén, Domingo Martínez-Romero, and María Serrano*

Chemical Composition of Foods/Feeds

5490 dx.doi.org/10.1021/jf200061c
Nutritional Aspects of Second Generation Soy Foods
Marcela Roquim Alezandro, Daniel Granato, Franco Maria Lajolo, and Maria Inés Genovese*

5498 dx.doi.org/10.1021/jf200226p
Effect of Selenium Treatment on Mineral Nutrition, Bulb Size, and Antioxidant Properties of Garlic (*Allium sativum* L.)
Priit Põldma,* Tõnu Tõnutare, Anu Viitak, Anne Luik, and Ulvi Moor

5504  dx.doi.org/10.1021/jf200501c
Arbuscular Mycorrhizal Fungi (AMF) Improved Growth and Nutritional Quality of Greenhouse-Grown Lettuce
Marouane Baslam, Idola Garmendia, and Nieves Golcochea*

5516 dx.doi.org/10.1021/jf200602k
Hydroxycinnamic Acid Amide Derivatives, Phenolic Compounds and Antioxidant Activities of Extracts of Pollen Samples from Southeast Brazil
Giuseppina Negri,* Erica Weinstein Teixeira, Maria Luisa Teles Marques Florêncio Alves, Augusta Carolina de Camargo Carmello Moreti, Ivani Pozar Otsuk, Renata Galhardo Borguini, and Antonio Salatino

5523 dx.doi.org/10.1021/jf2008343
Chemical Composition and Antioxidant Activity of Yerba-Mate (*Ilex paraguariensis* A.St.-Hil., Aquifoliaceae) Extract as Obtained by Spray Drying
Kleber A. S. Berté,* Marcia R. Beux, Patricia K. W. D. S. Spada, Mirian Salvador, and Rosemary Hoffmann-Ribani

Environmental Chemistry

5528 dx.doi.org/10.1021/jf200875u
Effect of the Herbicides Terbutylazine and Glyphosate on Photosystem II Photochemistry of Young Olive (*Olea europaea*) Plants
Ana I. Cañero, Lucía Cox,* Susana Redondo-Gómez, Enrique Mateos-Naranjo, María C. Hermosin, and Juan Cornejo

Flavors and Aromas/Chemosensory Perception

5535 dx.doi.org/10.1021/jf104975d
Reactivity of Human Salivary Proteins Families Toward Food Polyphenols
Susana Soares, Rui Vitorino, Hugo Osório, Ana Fernandes, Armando Venâncio, Nuno Mateus, Francisco Amado, and Victor de Freitas*

5548 dx.doi.org/10.1021/jf2002848
Effects of Pulsation Rate and Viscosity on Pulsation-Induced Taste Enhancement: New Insights into Texture–Taste Interactions
Kerstin Martha Mensien Burseg,* Sara Camacho, and Johannes Hendrikus Franciscus Bult

5554 dx.doi.org/10.1021/jf200466e
Food Volatile Compounds Facilitating H₂ Mesophase Formation: Solubilization and Stability
Natali Amar-Zrihen, Abraham Aserin, and Nissim Garti*

5565 dx.doi.org/10.1021/jf200786u
Relationship of Changes in Rotundone Content during Grape Ripening and Winemaking to Manipulation of the 'Peppery' Character of Wine
Lorenzo Caputi, Silvia Carlin, Isabella Ghiglieno, Marco Stefanini, Leonardo Valentí, Urska Vrhovsek, and Fulvio Mattivi*

Food Chemistry/Biochemistry

5572 dx.doi.org/10.1021/jf104129k
Nuclear Magnetic Resonance (NMR)-Based Metabolomic Studies on Urine and Serum Biochemical Profiles after Chronic Cysteamine Supplementation in Rats
Guangmang Liu, Yi Wang, Zhisheng Wang, Jingyi Cai, Xingzuo Lv, and Anguo Zhou*

5579 dx.doi.org/10.1021/jf104299g
Interactions of a Cationic Antimicrobial (*ε*-Polylysine) with an Anionic Biopolymer (Pectin): An Isothermal Titration Calorimetry, Microelectrophoresis, and Turbidity Study
Yuhua Chang, Lynne McLandsborough, and David Julian McClements*

5589 dx.doi.org/10.1021/jf200999n
Antioxidant Potential of Two Red Seaweeds from the Brazilian Coasts
Bartolomeu W. S. Souza, Miguel A. Cerqueira, Joana T. Martins, Mafalda A. C. Quintas, António C. S. Ferreira, José A. Teixeira, and António A. Vicente*

5595 dx.doi.org/10.1021/jf2005707
Inhibitory Effect of Açai (*Euterpe oleracea* Mart.) Pulp on IgE-Mediated Mast Cell Activation
Tomoko Horiguchi, Nahoko Ishiguro, Kazuyasu Chihara, Kazuhiro Ōgi, Kenji Nakashima, Kiyonao Sada, and Naoko Hori-Tamura*

- 5602 [dx.doi.org/10.1021/jf104751v](https://doi.org/10.1021/jf104751v)
Identification of an N-Terminal Formylated, Two-Peptide Bacteriocin from *Enterococcus faecalis* 710C
Xiaoji Liu, John C. Vederas, Randy M. Whittall, Jing Zheng, Michael E. Stiles, Denise Carlson, Charles M. A. P. Franz, Lynn M. McMullen, and Marco J. van Belkum*
- 5609 [dx.doi.org/10.1021/jf201229x](https://doi.org/10.1021/jf201229x)
Stimulation of Acidic Reduction of Nitrite to Nitric Oxide by Soybean Phenolics: Possible Relevance to Gastrointestinal Host Defense
Pablo Gomes Ferreira, Maria Angélica Suedan Souza Lima, Robert Alvin Bernedo-Navarro, Rogério Arcuri Conceição, Edlaine Linhares, Alexandra Christine Helena Frankland Sawaya, Tomomasa Yano, and Ione Salgado*
- 5617 [dx.doi.org/10.1021/jf104755r](https://doi.org/10.1021/jf104755r)
A Food-Grade System for Inducible Gene Expression in *Lactobacillus plantarum* Using an Alanine Racemase-Encoding Selection Marker
Tien-Thanh Nguyen, Geir Mathiesen, Lasse Fredriksen, Roman Kittl, Thu-Ha Nguyen, Vincent G. H. Eijssink, Dietmar Haltrich, and Clemens K. Peterbauer*
- 5625 [dx.doi.org/10.1021/jf104883z](https://doi.org/10.1021/jf104883z)
Avocado (*Persea americana* Mill.) Phenolics, In Vitro Antioxidant and Antimicrobial Activities, and Inhibition of Lipid and Protein Oxidation in Porcine Patties
Javier-Germán Rodríguez-Carpena, David Morcuende, María-Jesús Andrade, Petri Kylli, and Mario Estévez*
- 5636 [dx.doi.org/10.1021/jf104898w](https://doi.org/10.1021/jf104898w)
Initial Stage of Cheese Production: A Molecular Modeling Study of Bovine and Camel Chymosin Complexed with Peptides from the Chymosin-Sensitive Region of κ -Casein
Jesper Sørensen, David S. Palmer, Karsten Bruun Qvist, and Birgit Schiøtt*
- 5648 [dx.doi.org/10.1021/jf2000647](https://doi.org/10.1021/jf2000647)
Isolation and Characterization of Antioxidant Protein Fractions from Melinjo (*Gnetum gnemon*) Seeds
Tri Agus Siswoyo,* Eka Mardiana, Kyun Oh Lee, and Keizo Hoshokawa
- 5657 [dx.doi.org/10.1021/jf200217j](https://doi.org/10.1021/jf200217j)
Heat Shock Protein B1 and Its Regulator Genes Are Negatively Correlated with Intramuscular Fat Content in the Longissimus Thoracis Muscle of Hanwoo (Korean Cattle) Steers
Nam-Kuk Kim, Dajeong Lim, Seung-Hwan Lee, Yong-Min Cho, Eung-Woo Park, Chang-Soo Lee, Bong-Shig Shin, Tae-Hun Kim, and Duhak Yoon*
- 5665 [dx.doi.org/10.1021/jf200230s](https://doi.org/10.1021/jf200230s)
In Vitro Evaluation on the Antiobesity Effect of Lignans from the Flower Buds of *Magnolia denudata*
Chang-Suk Kong, Jung Im Lee, Jung-Ae Kim, and Youngwan Seo*

- 5671 [dx.doi.org/10.1021/jf200272m](https://doi.org/10.1021/jf200272m)
First Chemical Synthesis and In Vitro Characterization of the Potential Human Metabolites 5-O-Feruloylquinic Acid 4'-Sulfate and 4'-O-Glucuronide
Candice Menozzi-Smarrito, Chi Chun Wong, Walter Meini, Hansruedi Glatt, René Fumeaux, Caroline Munari, Fabien Robert, Gary Williamson, and Denis Barron*
- 5677 [dx.doi.org/10.1021/jf200275w](https://doi.org/10.1021/jf200275w)
Impact of Concentration of Ellagitannins in Oak Wood on Their Levels and Organoleptic Influence in Red Wine
Julien Michel, Michael Jourdes, Maria A. Silva, Thomas Giordanengo, Nicolas Mourey, and Pierre-Louis Teissedre*
- 5684 [dx.doi.org/10.1021/jf200295c](https://doi.org/10.1021/jf200295c)
Galloylated Polyphenols as Inhibitors of Hemoglobin-Catalyzed Lipid Oxidation in Fish Muscle
Jacobo Iglesias Neira,* Manuel Pazos, Rodrigo Maestre, Josep L. Torres, and Isabel Medina
- 5692 [dx.doi.org/10.1021/jf200336t](https://doi.org/10.1021/jf200336t)
Stearidonic Acid Soybean Oil Enriched with Palmitic Acid at the sn-2 Position by Enzymatic Interesterification for Use as Human Milk Fat Analogues
Sarah A. Teichert and Casimir C. Akoh*
- 5702 [dx.doi.org/10.1021/jf2003943](https://doi.org/10.1021/jf2003943)
 α -Glucosidase and Aldose Reductase Inhibitory Activities from the Fruiting Body of *Phellinus merrillii*
Guan-Jhong Huang,* Wen-Tsong Hsieh, Heng-Yuan Chang, Shyh-Shyun Huang, Ying-Chih Lin, and Yueh-Hsiung Kuo*
- 5707 [dx.doi.org/10.1021/jf200396k](https://doi.org/10.1021/jf200396k)
Metabolomic Analysis of Phenolic Compounds in Buckwheat (*Fagopyrum esculentum* M.) Sprouts Treated with Methyl Jasmonate
Hyun-Jin Kim, Kee-Jai Park, and Jeong-Ho Lim*
- 5714 [dx.doi.org/10.1021/jf200398f](https://doi.org/10.1021/jf200398f)
Preparation and Characterization of 1,3-Dioleoyl-2-palmitoylglycerol
Xiao Li Qin, Yun Ming Wang, Yong Hua Wang, Hui Hua Huang, and Bo Yang*
- 5720 [dx.doi.org/10.1021/jf2004578](https://doi.org/10.1021/jf2004578)
Purification and Characterization of a Rhamnose-Binding Chinook Salmon Roe Lectin with Antiproliferative Activity toward Tumor Cells and Nitric Oxide-Inducing Activity toward Murine Macrophages
Clara Shui Fern Bah, Evandro Fel Fang, Tzi Bun Ng, Sonya Mros, Michelle McConnell, and Alaa El-Din Ahmed Bekhit*
- 5729 [dx.doi.org/10.1021/jf200463u](https://doi.org/10.1021/jf200463u)
Bound Fatty Acids Modulate the Sensitivity of Bovine β -Lactoglobulin to Chemical and Physical Denaturation
Alberto Barbirolli, Francesco Bonomi, Pasquale Ferranti, Dimitrios Fessas, Antonella Nasi, Patrizia Rasmussen, and Stefania Iametti*

5738

[dx.doi.org/10.1021/jf2005468](https://doi.org/10.1021/jf2005468)

An Oral Colon-Targeting Controlled Release System Based on Resistant Starch Acetate: Synthesis, Characterization, and Preparation of Film-Coating Pellets

Huayin Pu, Ling Chen, Xiaoxi Li,* Fengwei Xie, Long Yu, and Lin Li

5746

[dx.doi.org/10.1021/jf200620n](https://doi.org/10.1021/jf200620n)

α -Mangostin Induces Apoptosis in Human Chondrosarcoma Cells through Downregulation of ERK/JNK and Akt Signaling Pathway

Aungkana Krajang, Yukio Nakamura, Sunit Suksamram, and Ramida Watanapokasin*

5755

[dx.doi.org/10.1021/jf200663k](https://doi.org/10.1021/jf200663k)

Effect of Simulated Gastrointestinal Digestion on Sialic Acid and Gangliosides Present in Human Milk and Infant Formulas

Ramón Lacomba, Jaime Salcedo, Amparo Alegría, Reyes Barberá, Pablo Hueso, Esther Matencio, and M. Jesús Lagarda*

5763

[dx.doi.org/10.1021/jf200704n](https://doi.org/10.1021/jf200704n)

Precursors and Formation of Pyrithione and Other Pyridyl-Containing Sulfur Compounds in Drumstick Onion, *Allium stipitatum*

Roman Kubec,* Petra Krejčová, Petr Šimek, Lukáš Václavík, Jana Hajšlová, and Jan Schraml

5771

[dx.doi.org/10.1021/jf200859z](https://doi.org/10.1021/jf200859z)

Degree of Polymerization of Inulin-Type Fructans Differentially Affects Number of Lactic Acid Bacteria, Intestinal Immune Functions, and Immunoglobulin A Secretion in the Rat Cecum

Hiroyuki Ito, Naoki Takemura, Kei Sonoyama, Hirokazu Kawagishi, David L. Topping, Michael A. Conlon, and Tatsuya Morita*

Molecular Nutrition

5779

[dx.doi.org/10.1021/jf104632a](https://doi.org/10.1021/jf104632a)

Effect of Hesperetin against Oxidative Stress via ER- and TrkA-Mediated Actions in PC12 Cells

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Toxicology in Agriculture and Food

5786

[dx.doi.org/10.1021/jf200556x](https://doi.org/10.1021/jf200556x)

Feed or Food Responsible for the Presence of Low-Level Thiouracil in Urine of Livestock and Humans?

Julie Vanden Bussche,* Julie A. L. Kiebooms, Nathalie De Clercq, Yoann Deceuninck, Bruno Le Bizet, Hubert F. De Brabander, and Lynn Vanhaecke