

Editorial

2127 [dx.doi.org/10.1021/jf200629j](https://doi.org/10.1021/jf200629j)

Food Quality Traits for Sustaining Agriculture
James N. Seiber

Articles


Analytical Methods

2131 [dx.doi.org/10.1021/jf104067v](https://doi.org/10.1021/jf104067v)

Reliable Enzyme-Linked Immunosorbent Assay for the Determination of Coconut Milk Proteins in Processed Foods
Vipa Surojanametakul,* Hirotooshi Doi, Haruki Shibata, Tasuku Mizumura, Toshio Takahashi, Warunee Varanyanon, Sirinrat Wannapinpong, Masahiro Shoji, Tatsuhiko Ito, and Hirotooshi Tamura

2137 [dx.doi.org/10.1021/jf104114p](https://doi.org/10.1021/jf104114p)

Dual Analysis of Triglycerides from Certain Common Lipids and Seed Extracts
Serban C. Moldoveanu* and Yiping Chang

2148  [dx.doi.org/10.1021/jf103725f](https://doi.org/10.1021/jf103725f)

Sinapine Detection in Radish Taproot Using Surface Desorption Atmospheric Pressure Chemical Ionization Mass Spectrometry
Dejuan Huang, Liping Luo, Cuicui Jiang, Jing Han, Jiang Wang, Tingting Zhang, Jie Jiang, Zhiqian Zhou, and Huanwen Chen*

2157 [dx.doi.org/10.1021/jf105004y](https://doi.org/10.1021/jf105004y)

Development and Validation of an Analytical Method for the Determination of *trans*- and *cis*-Resveratrol in Wine: Analysis of Its Contents in 186 Portuguese Red Wines
Luisa Paulo, Fernanda Domingues, João António Queiroz, and Eugénia Gallardo*

2169 [dx.doi.org/10.1021/jf104001d](https://doi.org/10.1021/jf104001d)

Fat Extraction from Acid- and Base-Hydrolyzed Food Samples Using Accelerated Solvent Extraction
S. M. Rahmat Ullah,* Brett Murphy, Brian Dorich, Bruce Richter, and Kannan Srinivasan

- 2175 [dx.doi.org/10.1021/jf104039g](https://doi.org/10.1021/jf104039g)
Application of FT-MIR Spectroscopy for Fast Control of Red Grape Phenolic Ripening
Sandra Fragoso, Laura Aceña, Josep Guasch, Olga Busto, and Montserrat Mestres*
- 2184 [dx.doi.org/10.1021/jf104140t](https://doi.org/10.1021/jf104140t)
High Sensitive Detection of Cry1Ab Protein Using a Quantum Dot-Based Fluorescence-Linked Immunosorbent Assay
Xiaolei Zhu, Lili Chen, Ping Shen, Junwei Jia, Dabing Zhang, and Litao Yang*
- 2190 [dx.doi.org/10.1021/jf104204e](https://doi.org/10.1021/jf104204e)
Measurement of Conjugated Linoleic Acid (CLA) in CLA-Rich Potato Chips by ATR-FTIR Spectroscopy
Jeta V. Kadamne, Chelsey L. Castradale, and Andrew Proctor*
- 2197 [dx.doi.org/10.1021/jf104296d](https://doi.org/10.1021/jf104296d)
Determination of Total Sulfur in Agricultural Samples by High-Resolution Continuum Source Flame Molecular Absorption Spectrometry
Alex Virgilio, Jorge L. Raposo, Jr., Arnaldo A. Cardoso, Joaquim A. Nóbrega, and José A. Gomes Neto*
- 2202 [dx.doi.org/10.1021/jf104342e](https://doi.org/10.1021/jf104342e)
Evaluation of Spectrophotometric and HPLC Methods for Shikimic Acid Determination in Plants: Models in Glyphosate-Resistant and -Susceptible Crops
Ian A. Zelaya,* Jennifer A. H. Anderson, Micheal D. K. Owen, and Reid D. Landes
- 2213 [dx.doi.org/10.1021/jf104355x](https://doi.org/10.1021/jf104355x)
Simultaneous Analysis of Free and Conjugated Estrogens, Sulfonamides, and Tetracyclines in Runoff Water and Soils Using Solid-Phase Extraction and Liquid Chromatography–Tandem Mass Spectrometry
Jerry Tso, Sudarshan Dutta, Shreeram Inamdar, and Diana S. Aga*
- 2223 [dx.doi.org/10.1021/jf104505q](https://doi.org/10.1021/jf104505q)
Genetic Identification of Horse Mackerel and Related Species in Seafood Products by Means of Forensically Informative Nucleotide Sequencing Methodology
Fátima C. Lago, Beatriz Herrero, Juan M. Vieites, and Montserrat Espiñeira*
- 2229 [dx.doi.org/10.1021/jf104527e](https://doi.org/10.1021/jf104527e)
Analysis of Organic Acids in Fruit Juices by Liquid Chromatography–Mass Spectrometry: An Enhanced Tool for Authenticity Testing
Stefan Ehling* and Shannon Cole
- 2235 [dx.doi.org/10.1021/jf104538a](https://doi.org/10.1021/jf104538a)
Long-Wavelength Fluorimetric Determination of Food Antioxidant Capacity Using Nile Blue as Reagent
J. Godoy-Navajas, M. P. Agullar Caballos, and A. Gómez-Hens*
- 2241 [dx.doi.org/10.1021/jf104574z](https://doi.org/10.1021/jf104574z)
Determination of Microbial Phenolic Acids in Human Faeces by UPLC-ESI-TQ MS
Fernando Sánchez-Patán, María Monagas,* M. Victoria Moreno-Arribas, and Begonia Bartolomé
- Bioactive Constituents**
- 2248 [dx.doi.org/10.1021/jf1040405](https://doi.org/10.1021/jf1040405)
Mango and Acerola Pulps as Antioxidant Additives in Cassava Starch Bio-based Film
Carolina O. Souza,* Luciana T. Silva, Jaff R. Silva, Jorge A. López, Priscila Veiga-Santos, and Janice I. Druzian
- 2255 [dx.doi.org/10.1021/jf104276a](https://doi.org/10.1021/jf104276a)
Profiling LC-DAD-ESI-TOF MS Method for the Determination of Phenolic Metabolites from Avocado (*Persea americana*)
Elena Hurtado-Fernández, Alegria Carrasco-Pancorbo,* and Alberto Fernández-Gutiérrez
- 2268 [dx.doi.org/10.1021/jf104640k](https://doi.org/10.1021/jf104640k)
Antioxidant Activity and Phenolic Compositions of Lentil (*Lens culinaris* var. Morton) Extract and Its Fractions
Yanping Zou, Sam K. C. Chang,* Yan Gu, and Steven Y. Qian
- 2277 [dx.doi.org/10.1021/jf103181x](https://doi.org/10.1021/jf103181x)
Antioxidant Potential of Rat Plasma by Administration of Freeze-Dried Jaboticaba Peel (*Myrciaria jaboticaba* Vell Berg)
Alice V. Leite,* Luciana G. Malta, Maria Francesca Riccio, Marcos N. Eberlin, Glauclia M. Pastore, and Mario Roberto Maróstica Júnior
- 2284 [dx.doi.org/10.1021/jf103488j](https://doi.org/10.1021/jf103488j)
[–]-Anonaine Induces DNA Damage and Inhibits Growth and Migration of Human Lung Carcinoma H1299 Cells
Bing-Hung Chen, Hsueh-Wei Chang, Hsuan-Min Huang, Inn-Wen Chong, Jia-Shing Chen, Chung-Yi Chen,* and Hui-Min Wang*
- 2291 [dx.doi.org/10.1021/jf103997s](https://doi.org/10.1021/jf103997s)
Lotus corniculatus Regulates the Inflammation Induced by Bradykinin in a Murine Model of Pleurisy
Diana Ana Pereira, Juliana Bastos Dalmarco, Alberto Wisniewski, Jr., Edésio Luiz Simonatto, Moacir Geraldo Pizzolatti, and Tânia Silvia Frode*
- 2299 [dx.doi.org/10.1021/jf1049613](https://doi.org/10.1021/jf1049613)
Isolation, Characterization and Antifungal Activity of Major Constituents of the Himalayan Lichen *Parmelia reticulata* Tayl.
Mayurika Goel, Prem Dureja,* Archana Rani, Prem L. Uniyal, and Hartmut Laatsch

2308 [dx.doi.org/10.1021/jf1039537](https://doi.org/10.1021/jf1039537)

Determination of Triterpenic Acids in Human Serum by High-Performance Liquid Chromatography: Triterpenoid Interaction with Serum Protein

Mirela Rada,* Valentina Ruiz-Gutiérrez, and Ángeles Guinda

2314 [dx.doi.org/10.1021/jf104498p](https://doi.org/10.1021/jf104498p)

Citrus Limonin and Its Glucoside Inhibit Colon Adenocarcinoma Cell Proliferation through Apoptosis

Kotamballi N. Chidambara Murthy, G. K. Jayaprakasha, Vinod Kumar, Keerti S. Rathore, and Bhimanagouda S. Patil*

2324 [dx.doi.org/10.1021/jf1045359](https://doi.org/10.1021/jf1045359)

Berry Polyphenols Inhibit α -Amylase *In Vitro*: Identifying Active Components in Rowanberry and Raspberry

Dominic Grusso, Derek Stewart, and Gordon J. McDougall*

2332 [dx.doi.org/10.1021/jf104653n](https://doi.org/10.1021/jf104653n)

β -Carboline Derivatives and Diphenols from Soy Sauce Are *In Vitro* Quinone Reductase (QR) Inducers

Ying Li, Mouming Zhao, and Kirk L. Parkin*

2341 [dx.doi.org/10.1021/jf104679c](https://doi.org/10.1021/jf104679c)

Bioavailability and Efficacy of Vitamin D₃ from UV-Irradiated Yeast in Growing, Vitamin D-Deficient Rats

Emily E. Hohman, Berdine R. Martin, Pamela J. Lachcik, Dennis T. Gordon, James C. Fleet, and Connie M. Weaver*

Chemical Aspects of Biotechnology/Molecular Biology

2347 [dx.doi.org/10.1021/jf105003n](https://doi.org/10.1021/jf105003n)

Identification and Anti-human Glioblastoma Activity of Tagitinin C from *Tithonia diversifolia* Methanolic Extract

Ming-Yi Lee, May-Hua Liao, Yung-Nuan Tsal, Kong-Hwa Chiu, and Hsiao-Chuan Wen*

2356 [dx.doi.org/10.1021/jf200020b](https://doi.org/10.1021/jf200020b)

Differential Expression of Anthocyanin Biosynthetic Genes and Anthocyanin Accumulation in Tartary Buckwheat Cultivars 'Hokkai TB' and 'Hokkai T10'

Nam Il Park, Xiaohua Li, Tatsuro Suzuki, Sun-Ju Kim, Sun-Hee Woo, Cheol Ho Park, and Sang Un Park*

Chemical Aspects of Food Safety

2362 [dx.doi.org/10.1021/jf104553f](https://doi.org/10.1021/jf104553f)

Managing Root-Knot Nematodes and Weeds with 1,3-Dichloropropene As an Alternative to Methyl Bromide in Cucumber Crops in China

Kang Qiao, Xugen Shi, Hongyan Wang, Xiaoxue Ji, and Kalyun Wang*

Chemical Changes Induced by Processing/Storage

2368 [dx.doi.org/10.1021/jf103168s](https://doi.org/10.1021/jf103168s)

Furan Formation from Lipids in Starch-Based Model Systems, As Influenced by Interactions with Antioxidants and Proteins

Agnieszka Owczarek-Fendor, Bruno De Meulenaer,* Georges Schoil, An Adams, Fien Van Lancker, Gauthier Eppe, Edwin De Pauw, Marie-Louise Scippo, and Norbert De Kimpe

2377 [dx.doi.org/10.1021/jf103809f](https://doi.org/10.1021/jf103809f)

Optimization of Application of Delactosed Whey Permeate Treatment To Extend the Shelf Life of Fresh-Cut Tomato Using Response Surface Methodology

Lubna Ahmed,* Daniel Rico, Ana B. Martin-Diana, and Catherine Barry-Ryan

2386 [dx.doi.org/10.1021/jf104006v](https://doi.org/10.1021/jf104006v)

Protein Biofortified Sorghum: Effect of Processing into Traditional African Foods on Their Protein Quality

Janet Taylor* and John R. N. Taylor

2393 [dx.doi.org/10.1021/jf104497s](https://doi.org/10.1021/jf104497s)

Copigmentation Triggers the Development of Skin Burning Disorder on Peach and Nectarine Fruit [*Prunus persica* (L.) Batsch]

Celia M. Cantin,* Li Tian, QinXiaoqiong, and Carlos H. Crisosto

2403 [dx.doi.org/10.1021/jf104620p](https://doi.org/10.1021/jf104620p)

Fermented Vegetables Containing Benzoic and Ascorbic Acids As Additives: Benzene Formation during Storage and Impact of Additives on Quality Parameters

Francisco Javier Casado, Antonio Higinio Sánchez, Antonio De Castro, Luis Rejano, Victor Manuel Beato, and Alfredo Montaño*

Chemical Composition of Foods/Feeds

2410 [dx.doi.org/10.1021/jf104409n](https://doi.org/10.1021/jf104409n)

Characterization and Differentiation of Sherry Brandies Using Their Aromatic Profile

Enrique Durán Guerrero, María Jesús Cejudo Bastante, Remedios Castro Mejías,* Ramón Natera Marín, and Carmelo García Barroso

2416 [dx.doi.org/10.1021/jf104177x](https://doi.org/10.1021/jf104177x)

Functional Properties of Protein Isolates Extracted from Stabilized Rice Bran by Microwave, Dry Heat, and Parboiling

Salma Hafeez Khan,* Masood Sadiq Butt, Mian Kamran Sharif, Ayesha Sameen, Semeen Mumtaz, and Muhammad Tauseef Sultan

2421 [dx.doi.org/10.1021/jf103492r](https://doi.org/10.1021/jf103492r)

Effect of Genotype and Environmental Conditions on Health-Promoting Compounds in *Brassica rapa*

Marta Francisco,* María Elena Cartea, Pilar Soengas, and Pablo Velasco

2432 [dx.doi.org/10.1021/jf104330n](https://doi.org/10.1021/jf104330n)
Proteomic Analysis of High Protein Soybean (*Glycine max*) Accessions Demonstrates the Contribution of Novel Glycinin Subunits
Hari B. Krishnan* and Randall L. Nelson

2440 [dx.doi.org/10.1021/jf1045427](https://doi.org/10.1021/jf1045427)
Evaluation of Genotype and Environment Effects on Taste and Aroma Flavor Components of Spanish Fresh Tomato Varieties
Jaime Cebolla-Cornejo, Salvador Roselló, Mercedes Valcárcel, Elena Serrano, Joaquim Beltrán, and Fernando Nuez*

2451 [dx.doi.org/10.1021/jf1045552](https://doi.org/10.1021/jf1045552)
Determination of Free Inositols and Other Low Molecular Weight Carbohydrates in Vegetables
Oswaldo Hernández-Hernández, Laura Ruiz-Aceltuno, María Luz Sanz, and Isabel Martínez-Castro*

Crop and Animal Protection Chemistry

2456 [dx.doi.org/10.1021/jf104712c](https://doi.org/10.1021/jf104712c)
New Analogues of (*E*)- β -Farnesene with Insecticidal Activity and Binding Affinity to Aphid Odorant-Binding Proteins
Yufeng Sun, Huili Qiao, Yun Ling, Shaoliang Yang, Changhui Rui, Paolo Pelosi,* and Xinling Yang*

2462 [dx.doi.org/10.1021/jf103867g](https://doi.org/10.1021/jf103867g)
Characterization of a Glutenin-Specific Serine Proteinase of Sunn Bug *Eurygaster integriceps* Put.
Alexander V. Konarev, Frédéric Beaudoin, Justin Marsh, Nina A. Vilikova, Ludmila I. Nefedova, Dilek Sivri, Hamit Köksel, Peter R. Shewry,* and Alison Lovegrove

2471 [dx.doi.org/10.1021/jf104578j](https://doi.org/10.1021/jf104578j)
Design and Synthesis of Benzoylphenylureas with Fluorinated Substituents on the Aniline Ring as Insect Growth Regulators
Ranfeng Sun, Yuxiu Liu, Yonglin Zhang, Lixia Xiong, and Qingmin Wang*

2478 [dx.doi.org/10.1021/jf200085d](https://doi.org/10.1021/jf200085d)
Peptidomimetics in the Discovery of New Insect Growth Regulators: Studies on the Structure–Activity Relationships of the Core Pentapeptide Region of Allatostatins
Zhen-peng Kai, Yong Xie, Juan Huang, Stephen S. Tobe,* Jin-rui Zhang, Yun Ling, Li Zhang, Yi-chen Zhao, and Xin-ling Yang*

Environmental Chemistry

2486 [dx.doi.org/10.1021/jf1037773](https://doi.org/10.1021/jf1037773)
Aerobic versus Anaerobic Microbial Degradation of Etofenprox in a California Rice Field Soil
Martice E. Vasquez,* Dirk M. Holstege, and Ronald S. Tjeerdema

2493 [dx.doi.org/10.1021/jf104120e](https://doi.org/10.1021/jf104120e)
Influence of the Soil/Solution Ratio, Interaction Time, and Extractant on the Evaluation of Iron Chelate Sorption/Desorption by Soils
Lourdes Hernández-Apaolaza* and Juan J. Lucena

2501 [dx.doi.org/10.1021/jf104206c](https://doi.org/10.1021/jf104206c)
Influence of Pyrolysis Temperature on Biochar Property and Function as a Heavy Metal Sorbent in Soil
Minorí Uchimiya,* Lynda H. Wartelle, K. Thomas Klasson, Chanel A. Fortier, and Isabel M. Lima

2511 [dx.doi.org/10.1021/jf104252w](https://doi.org/10.1021/jf104252w)
Aerobic Biodegradation of Precoagulated Cheese Whey Wastewater
Javier Rivas,* Ana R. Prazeres, and Fatima Carvalho

Flavors and Aromas/Chemosensory Perception

2518 [dx.doi.org/10.1021/jf104496u](https://doi.org/10.1021/jf104496u)
Determination of Roasted Pistachio (*Pistacia vera* L.) Key Odorants by Headspace Solid-Phase Microextraction and Gas Chromatography–Olfactometry
Laura Aceña, Luciano Vera, Josep Guasch, Olga Busto, and Montserrat Mestres*

2524 [dx.doi.org/10.1021/jf103628g](https://doi.org/10.1021/jf103628g)
Aroma Changes due to Second Fermentation and Glycosylated Precursors in Chardonnay and Riesling Sparkling Wines
Sebastian Ganss, Frauke Kirsch, Peter Winterhalter, Ulrich Fischer, and Hans-Georg Schmar*

2534 [dx.doi.org/10.1021/jf103792b](https://doi.org/10.1021/jf103792b)
Mechanistic Model To Understand in Vivo Salt Release and Perception during the Consumption of Dairy Gels
Clément de Loubens,* Anne Saint-Eve, Isabelle Délérís, Maud Panouillé, Marion Doyennette, Ioan Cristian Trélea, and Isabelle Souchon

2543 [dx.doi.org/10.1021/jf104141f](https://doi.org/10.1021/jf104141f)
Analytical and Sensorial Characterization of the Aroma of Wines Produced with Sour Rotten Grapes Using GC-O and GC-MS: Identification of Key Aroma Compounds
André Barata, Eva Campo, Manuel Malfeito-Ferreira, Virgílio Loureiro, Juan Cacho, and Vicente Ferreira*

2554 [dx.doi.org/10.1021/jf104170r](https://doi.org/10.1021/jf104170r)
Typicality and Geographical Origin Markers of Protected Origin Cheese from The Netherlands Revealed by PTR-MS
Sara A. Galle, Alex Koot, Christos Soukoulis, Luca Cappellin, Franco Biasioli, Martin Alewijn, and Saskia M. van Ruth*

2564 dx.doi.org/10.1021/jf1043585
Evolution of 3-Mercaptohexanol, Hydrogen Sulfide, and Methyl Mercaptan during Bottle Storage of Sauvignon blanc Wines. Effect of Glutathione, Copper, Oxygen Exposure, and Closure-Derived Oxygen
Maurizio Ugliano,* Mariola Kwiatkowski, Stéphane Vidal, Dimitra Capone, Tracey Siebert, Jean-Baptiste Dieval, Olav Aagaard, and Elizabeth J. Waters

Food Chemistry/Biochemistry

2573 dx.doi.org/10.1021/jf103584u
Associations between the Sensory Attributes and Volatile Composition of Cabernet Sauvignon Wines and the Volatile Composition of the Grapes Used for Their Production
Clairán G. Forde, Agnieszka Cox, Emlyn R. Williams, and Paul K. Boss*

2584 dx.doi.org/10.1021/jf1027944
Differential Effects of Powdered Whole Soy Milk and Its Hydrolysate on Antiobesity and Antihyperlipidemic Response to High-Fat Treatment in C57BL/6N Mice
Ji-Young Choi, Jong-Eun Jeon, Se-Young Jang, Yong-Jin Jeong, Seon-Min Jeon, Hae-Jin Park, and Myung-Sook Choi*

2592 dx.doi.org/10.1021/jf103719t
Synthesis and Properties of Immobilized Pectinase onto the Macroporous Polyacrylamide Microspheres
Zhongli Lei* and Qin Jiang

2600 dx.doi.org/10.1021/jf103771x
Effects of Ultrasound Pretreatment on the Enzymatic Hydrolysis of Soy Protein Isolates and on the Emulsifying Properties of Hydrolysates
Lin Chen, Jianshe Chen, Jiayuan Ren, and Mouming Zhao*

2610 dx.doi.org/10.1021/jf104051t
Glycosidic Conjugates of C13 Norisoprenoids, Monoterpenoids, and Cucurbates in *Boronia megastigma* (Nees)
Chris M. Cooper,* Noel W. Davies, Cherie A. Mottl, and Robert C. Menary

2618 dx.doi.org/10.1021/jf104133g
Chemical Composition and Antioxidant Properties of Extracts of Fresh Fruiting Bodies of *Pleurotus sajor-caju* (Fr.) Singer
G. Kanagasabapathy, S. N. A. Malek,* U. R. Kuppusamy, and S. Vikineswary

2627 dx.doi.org/10.1021/jf104164e
Specific Hydroxy Fatty Acids in Royal Jelly Activate TRPA1
Yuko Terada, Masataka Narukawa, and Tatsuo Watanabe*

2636 dx.doi.org/10.1021/jf1041855
Particle-Stabilizing Effects of Flavonoids at the Oil–Water Interface
Zijun Luo, Brent S. Murray,* Anida Yusoff, Michael R. A. Morgan, Malcolm J. W. Povey, and Andrea J. Day

2646 dx.doi.org/10.1021/jf104240d
Effect of *Lactobacillus pentosus* ONRIC b0240 on Intestinal IgA Production in Mice Fed Differing Levels of Protein
Takeshi Shimamoto,* Kazuaki Tomida, and Hajime Otani*

2652 dx.doi.org/10.1021/jf104334v
Effects of Ionic Strength and Sulfate upon Thermal Aggregation of Grape Chitinases and Thaumatin-like Proteins in a Model System
Matteo Marangon, Francois-Xavier Sauvage, Elizabeth J. Waters, and Aude Vernhet*

2663 dx.doi.org/10.1021/jf1043508
Mulberry Water Extracts Possess an Anti-obesity Effect and Ability To Inhibit Hepatic Lipogenesis and Promote Lipolysis
Chlung-Huei Peng, Li-Kaung Liu, Chao-Ming Chuang, Chang-Cherng Chyau, Chieng-Ning Huang, and Chau-Jong Wang*

2672 dx.doi.org/10.1021/jf104335z
Elevation, Rootstock, and Soil Depth Affect the Nutritional Quality of Mandarin Oranges
Xiaotian Zhang, Andrew P. Breksa, III, Darya O. Mishchuk, and Carolyn M. Slupsky*

2680 dx.doi.org/10.1021/jf1045766
Studies on the Starch and Hemicelluloses Fractionated by Graded Ethanol Precipitation from Bamboo *Phyllostachys bambusoides* f. shouzhu Yi
Pal Peng, Feng Peng, Jing Bian, Feng Xu, and Runcang Sun*

2689 dx.doi.org/10.1021/jf1046046
Crystallization Behavior of Anhydrous Milk Fat–Sunflower Oil Wax Blends
Rebekah M. Kerr, Xenia Tombakan, Supriyo Ghosh, and Silvana Martini*

2696 dx.doi.org/10.1021/jf1047207
Ripening-Induced Changes in Grape Skin Proanthocyanidins Modify Their Interaction with Cell Walls
Keren A. Bindon* and James A. Kennedy

2708 dx.doi.org/10.1021/jf1047223
Antiproliferative Activity of Melanoidins Isolated from Heated Potato Fiber (Potex) in Glioma Cell Culture Model
Ewa Langner, Fernando M. Nunes, Piotr Pożarowski, Martyna Kandefer-Szerszeń, Stefan G. Pierzynowski, and Wojciech Rzeski*

2717

[dx.doi.org/10.1021/jf104845j](https://doi.org/10.1021/jf104845j)

Enzymatic Modification of a Model Homogalacturonan with the Thermally Tolerant Pectin Methyltransferase from *Citrus*: 1. Nanostructural Characterization, Enzyme Mode of Action, and Effect of pH

Randall G. Cameron,* Gary A. Luzzio, Prasanna Vasu, Brett J. Savary, and Martin A. K. Williams

2725



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Pterostilbene Is More Potent than Resveratrol in Preventing Azoxy methane (AOM)-Induced Colon Tumorigenesis via Activation of the NF-E2-Related Factor 2 (Nrf2)-Mediated Antioxidant Signaling Pathway

Yi-Siou Chiou, Mei-Ling Tsai, Kalyanam Nagabhushanam, Yin-Jen Wang, Chih-Hsiung Wu, Chi-Tang Ho, and Min-Hsiung Pan*

Molecular Nutrition

2734

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Epigallocatechin-3-gallate Inhibits Lactase but is Alleviated by Salivary Proline-Rich Proteins

Shahina Naz, Rahmanullah Siddiqi, Tristan P. Dew, and Gary Williamson*

2739

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Cinnamon Polyphenol Extract Regulates Tristetraprolin and Related Gene Expression in Mouse Adipocytes

Heping Cao* and Richard A. Anderson

Toxicology in Agriculture and Food

2745

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Chemical Characterization of Dissolvable Tobacco Products Promoted To Reduce Harm

Christina L. Rainey, Paige A. Conder, and John V. Goodpaster*

2752



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Extraction, Isolation, and Characterization of Globulin Proteins from *Lupinus albus*

Pedro Nadal, Nuria Canela, Ioanis Katakis, and Ciara K. O'Sullivan*

Supporting information available via online article.