

Revista:
Chapingo
Serie Ciencias Forestales y del Ambiente
1998
Volumen: IV - Issue: 1

Feromonas animales

Adaptaciones y estrategias de las plantas de zonas áridas.

Yucca "Izote" del Desierto.

Ecología del fuego.

Consideraciones sobre la dinámica de plántulas de encinos en la sierra de Pachuca, Hidalgo, México.

Siembra directa de *Pinus durangensis* Martinezz en el predio "Molinillos". Municipio de Durango, Durango.

Propiedades tecnológicas de las maderas mexicanas, de importancia en la construcción.

Los líquenes en el conocimiento en el conocimiento tradicional de México.

Low-fat fresh pork sausage patty stability in refrigerated storage with potassium lactate.

Salt, phosphate and oil temperature effects on emulsion capacity of fresh meat and sheep tail fat.

Surimi-like products from mutton.

Coalumtripolyphosphate stability and effect in ground turkey meat.
Vitamin B6 in raw and fried chicken by HPLC.

Sensory characteristics of selected species of freshwater fish in retail distribution.

Lipid hydrolysis and oxidation related to astaxanthin content in light and dark muscle of frozen stored rainbow trout (*Oncorhynchus mykiss*).

Fate of *Listeria monocytogenes* and *Aeromonas hydrophila* on catfish fillets cooked in a microwave oven.

Specific heat of selected fresh seafood.

Volatile flavor components in snow crab cooker effluent and effluent concentrate.

Setting response of Alaska pollock surimi compared with beef myofibrils.

Linear programming and response surface methodology to optimize surimi gel texture.

Mg⁺⁺ selectively isolates gellan gum from dairy products.

Prefiltration using formed in place metallic membranes reduces microbial content of whey.

Heat and fermentation effects on total nonprotein nitrogen and urea in milk.

Vitamin D stability in milk.

Microentrapment of Lactobacilli in calcium alginate gels.

Oat gum and β -glucan extraction from oat bran and rolled oats: Temperature and pH effects.

Pasting of wheat flour extrudates containing conventional baking ingredients.

Melt point of encapsulated sodium bicarbonates: Effect on refrigerated batter and muffins baked in conventional and microwave ovens.

Particle size of encapsulated sodium bicarbonates: Effect on refrigerated batter and muffins baked in conventional and microwave ovens.

Soybean flour lipoxygenase isozyme mutant effects on bread dough volatiles.

Extraction of cookies aroma compounds from aqueous and dough model systems.

Neohesperidin dihydrochalcone stability in aqueous buffer solutions.

Flavor modifying characteristics of the intense sweetener neohesperidin dihydrochalcone.

Sweetness adaptation of some carbohydrate and high potency sweeteners.

Fat concentration affects sweetness and sensory profiles of sucrose, sucralose and aspartame.

Proton NMR and dielectric measurements on sucrose filled agar gels and starch pastes.

Assessing chemical form of calcium in wheat, spinach, and kale.

4-Hexylresorcinol, a potent inhibitor of mushroom tyrosinase.

Dihydrocapsaicin oxidation by *Capsicum annuum* (var. *annuum*) peroxidase.

Gluconic acid influences texture and color of canned asparagus.

Pigment changes in parsley leaves during storage in controlled or ethylene containing atmosphere.

Rapid enzymatic assay for ascorbic acid in various foods using peroxidase.

Packaging effects on growth of *Listeria innocua* in shredded cabbage.

Germination and debittering lupin seeds reduce α -galactoside and intestinal carbohydrate fermentation in humans.

Organic acid changes during ripening of processing peaches.

Composition and sensory characterization of red raspberry juice concentrated by direct-osmosis or evaporation.

Cross-flow microfiltration with gas backwash of apple juice.

Resistant starch in foods: Modified method for dietary fiber residues.

Microbial growth estimation in liquid media exposed to temperature fluctuations.

Kinetics of *Clostridium sporogenes* PA3679 spore destruction using computer-controlled thermoresistometer.

Cholesterol autoxidation inhibition varies among several natural antioxidants in a aqueous model system.

Ingredient interaction effects on protein functionality: Mixture design approach

Tocopherol micro-extraction method with application to quantitative analysis of lipophilic nutrients.

Nonenzymatic browning and fluorescence development in a (E)-4, 5-epoxy-(E)-2-heptenal/lysine model system.

Browning potential of liquid smoke solutions: Comparison of two methods.

Enthalpy of frozen foods determined by differential compensated calorimetry.

Components analysis of disaggregation of pectin during plate module ultrafiltration.