



- 1:35 **7.** Improvement of functional properties of food proteins by deamidation using cation-exchange resins. **H. Kumagai**
- 2:00 **8.** Modulation of allergenicity of buckwheat Fag e 1 by Maillard-type glycosylation with polysaccharides. **S. Nakamura**, Y. Suzuki, M. Kassai, Y. Takagi
- 2:25 **9.** Novokinin, a designed hypotensive peptide mode of action and production in genetically modified crops. **Y. Yamada**, K. Ohinata, M. Yoshikawa
- 2:50 **10.** Producing oat protein hydrolysates with angiotensin I converting enzyme inhibitory activity: Theory and practice. **E. C. Y. Li-Chan**
- 3:30 **11.** Angiotensin I converting enzyme (ACE) inhibitory activity and antioxidant behavior of Atlantic mackerel peptides. **N. K. Howell**, C. Kasase
- 3:55 **12.** Structure and function study of antioxidant peptides from ovotransferrin. **J. Wu**

## MONDAY MORNING

### Section A

Marriott Downtown  
Salon I

#### Biopeptides and Specialty Proteins for Health Promotion and Disease Risk Reduction Health Aspects

H. Ibrahim, H. Kumagai, and E. Li-Chan, *Organizers*

F. Shahidi, *Organizer, Presiding*

- 8:30 **Introductory Remarks.**
- 8:35 **13.** Naturally present soy peptides and their anti-inflammatory activity. **E. Gonzalez de Mejia**, V. P. Dia
- 9:00 **14.** Effect of prollyhydroxyproline (Pro-Hyp) on proliferation of skin fibroblasts: A possible mechanism for improvement of skin condition by collagen peptide ingestion. **Y. Shigemura**, K. Sato
- 9:25 **15.** Shark cartilage-derived peptides and proteins for moderation of hyperuricemia and cancer. **K. Sato**
- 9:50 **16.** Sources of variation in biopeptides and IgG levels in goat milk. **D. Magistrelli**, A. A. Auly, F. Rosi
- 10:15 **17.** Lysozyme and its antimicrobial application in foods and beverages. **M. A. Daeschel**, Y. Zhao
- 10:55 **18.** Multiplex biopeptides of C-type lysozymes: Emerging therapeutic potential. **H. Ibrahim**
- 11:20 **19.** Amyloid fibril formation of chicken cystatin mutant I66Q expressed in yeast. **A. Kato**

### Section B

Marriott Downtown  
Salon J

#### Natural Product Based Antifungal Agents for Crop Protection

C. L. Cantrell and A. Rimando, *Organizers, Presiding*

- 8:30 **Introductory Remarks.**
- 8:35 **20.** Paldoxins, designer molecules for the treatment of plant diseases. **M. S. C. Pedras**
- 9:00 **21.** A lesson from nature: Ultrashort membrane-active antimicrobial lipopeptides with potent activity against various phytopathogens *in vitro* and *in planta*. **Y. Shai**

The official technical program for the 237th National Meeting is available online at [oasys2.confex.com/acs/237nm/techprogram/](http://oasys2.confex.com/acs/237nm/techprogram/).

- 9:25 **22.** Antifungal proteins and peptides: Silver bullets for plant disease control? **K. Rajasekaran**
- 9:50 **23.** Induction of rice disease resistance by fungal sphingolipids and bile acids. **J. Koga**
- 10:15 **24.** Antifungal agents derived from the symbiotic bacteria *Photobacterium* spp. and *Xenorhabdus* spp. **D. I. Shapiro-Illan**, C. C. Reilly, M. W. Hotchkiss
- 10:50 **25.** Isolation and identification of antifungal antibiotics from the antagonist microbe colonizing rice plant (*Oryza sativa* L.). **P. Dureja**
- 11:15 **26.** Studying a bacterium with algicidal activity against *Microcystis aeruginosa*. **C. Liu**, H. Ren, P. Zhang

## MONDAY AFTERNOON

### Section A

Marriott Downtown  
Salon I

#### Graduate Student Symposium

A. Rimando and C. Brine, *Organizers, Presiding*

- 1:30 **Introductory Remarks.**
- 1:35 **27.** Competitive adsorption of anionic polysaccharides at the surfaces of protein-coated lipid droplets. **Y-H. Cho**, E. A. Decker, D. J. McClements
- 2:05 **28.** Preventive potential and mechanism of dietary phenolics on the formation of mutagenic heterocyclic amines. **K-W. Cheng**
- 2:35 **29.** Effect of storage on phytochemical stability, color, antioxidant activity, and inhibition of formation of fructose-induced advanced glycation end products of an intermediate moisture apple-green tea product. **M. E. Corey**, W. L. Kerr, V. Lavelli, C. Vantaggi
- 3:05 **30.** RP-HPLC characterization of free, esterified, and glycoside-bound phenolic acids in roasted peanut kernels. **B. D. Craft**, R. Amarowicz, A. Kosińska, R. B. Pegg
- 3:50 **31.** Pomegranate (*Punica granatum*): Chemistry and biology. **S. Kasimsetty**, D. Bialonska, K. R. Muntha, S. I. Khan, K. Willett, D. Ferreira
- 4:20 **32.** Aroma impact of sulfur volatiles on grapefruit juice character and quality: Processing patterns and formation pathways. **F. A. Jabalpurwala**, J. M. Rouseff, J. M. Smoot, R. L. Rouseff

### Section B

Marriott Downtown  
Salon J

#### Natural Product Based Antifungal Agents for Crop Protection

C. L. Cantrell and A. Rimando, *Organizers, Presiding*

- 1:30 **Introductory Remarks.**
- 1:35 **33.** Natural products as structural motifs for fungicides. **S. Hillebrand**
- 2:00 **34.** Plant pathogen control: Evaluation of antifungal activity of tea tree oil and of single essential oil components. **V. Terzi**, C. Morcia, P. Faccioli, M. Malnati
- 2:25 **35.** *Penicillium* fungi isolated from *Picea glehnii* seeds protect the seedlings from damping-off. **K. Yamaji**, Y. Fukushi, Y. Hashidoko
- 2:50 **36.** Antifungal activity from a food grade lactic acid bacterium *Pediococcus acidilactici*. **N. C. Mandal**, S. Das, V. Mandal
- 3:15 **37.** Defensive role of stilbene-derived peanut phytoalexins against pests. **V. S. Sobolev**
- 3:50 **38.** Quorum sensing signals in *Burkholderia cepacia*. **C-S. Quan**, J-H. Wang, X. Li, S-D. Fan
- 4:15 **39.** Approaches toward the synthesis of nitrogenous analogs of the rotenoids. **A. L. C. Morris**, Y. A. Jackson, S. A. Hepburn, N. O. Townsend

## MONDAY EVENING

### Section A

Salt Palace Convention Center  
Hall 5

#### Sci-Mix

A. E. Mitchell, *Organizer*

8:00–10:00

67-68, 71-74, 85, 89-92, 94, 97, 99, 101, 103-104, 106, 109, 111. See subsequent listings.

## TUESDAY MORNING

### Section A

Marriott Downtown  
Salon I

#### Food-related Nanotechnology Application and Characterization

Cosponsored by ENVR and NANO

J. D. Oxley, *Organizer*

M. Appell, *Organizer, Presiding*

- 8:30 **Introductory Remarks.**
40. **Withdrawn.**
- 8:35 **41.** Development of food grade surface modifiers for nanoparticles for packaging composites. **G. W. Beall**
- 9:00 **42.** Detection and characterization of engineered nanoparticles in complex matrices. **K. Tiede**, A. B. A. Boxall, S. Tear, J. Lewis
- 9:25 **43.** Characterization of lipid nanostructures: A SAXS/WAXS and DSC study. **D. J. E. Kalnin**, M. Ollivon
- 10:05 **44.** Gold nanoparticle based NSET for detection of pesticides and toxic metals from food. **P. Ray**
- 10:30 **45.** Application of atomic force microscopy in food science and technology. **Y. Wang**
- 10:55 **46.** Potential impact of carbon nanoparticles on fresh water unicellular organisms. **X. Tang**

### Section B

Marriott Downtown  
Salon J

#### Food Proteins and Food-based Protein Chemistry

J. N. Losso, *Presiding*

J. Finley, *Organizer, Presiding*

- 8:30 **Introductory Remarks.**
- 8:35 **47.** Ice structuring activity of gelatin peptides. **S. Damodaran**
- 8:55 **48.** Amorphous proteins: Molecular mobility, composition, and functionality. **R. D. Ludescher**
- 9:15 **49.** Casein protein nanogels for encapsulation of minerals. **C. de Kruijff**
- 9:35 **50.** Enzyme modification of soy protein to improve functional and sensory characteristics. **T. M. Wong**, P. S. Ghosh, J. F. Lombardi, P. S. Kerr
- 10:10 **51.** A food scientist's view of aspartic proteases: Some new insights to a road well traveled. **R. Y. Yada**
- 10:30 **52.** Viscoelastic behavior and microstructure of protein solutions. **M. H. Tunick**, P. H. Cooke, C. I. Onwulata

## TUESDAY AFTERNOON

### Section A

Marriott Downtown  
Salon I

#### Food-related Nanotechnology Nanoencapsulation and Nanoemulsions

Cosponsored by ENVR and NANO

J. D. Oxley, *Organizer*

M. Appell, *Organizer, Presiding*

- 1:30 **Introductory Remarks.**

- 1:35 **53.** New concepts for nanoencapsulation in foods. **A. Millqvist-Fureby**
- 2:00 **54.** Complex coacervation of chitosan and cellulose nanocrystals. **M. Roman**, H. Wang
- 2:25 **55.** Carbohydrate-nanovesicle complexes in fruit juice. **J. Jacob**, **G. Paliyath**
- 2:50 **56.** Nanoencapsulation of quercetin-embedded eicosapentaenoic acid in dual polymer system using power ultrasound. **G. K. Kouassi**
- 3:35 **57.** Using milk proteins to alter nanostructure morphology in microemulsions and other mixtures. **S. R. Dungan**, J. Y. Kim
- 4:00 **58.** High pressure homogenization: From food safety to nanotechnologies. **F. M. Harte**

### Section B

Marriott Downtown  
Salon J

#### Food Proteins and Food-based Protein Chemistry

J. N. Losso, *Presiding*

J. Finley, *Organizer, Presiding*

- 1:30 **Introductory Remarks.**
- 1:35 **59.** Carvacrol simultaneously inactivates *E. coli* O157:H7 and prevents formation of heat-induced heterocyclic amines in grilled ground beef patties. **M. Friedman**, L. Zhu, Y. Feinstein, S. Ravishanker
- 1:55 **60.** Photooxidation induced molecular changes in dairy proteins and their impact on their antihypertensive effect. **B. Kerkaert**, F. Mestdagh, T. Cucu, J. Van Camp, B. De Meulenaer
- 2:15 **61.** Oxidation of dairy proteins due to hypochlorite: Impact of pH and oxidant concentration. **B. Kerkaert**, F. Mestdagh, T. Cucu, B. De Meulenaer
- 2:35 **62.** Characterization of the molecular changes induced by interactions between oxidizing lipids and selected protein mixtures. **T. Cucu**, B. De Meulenaer, B. Kerkaert, F. Mestdagh, B. Devreese
- 3:10 **63.** Inactivation of protein toxins produced by pathogenic bacteria. **M. Friedman**, B. Quiñones
- 3:30 **64.** Structure and stability of nanogel particles prepared by internal crosslinking of casein micelles. **C. de Kruijff**, T. Huppertz

### Section C

Marriott Downtown  
Salon F

#### General Posters

A. E. Mitchell, *Organizer, Presiding*

2:00–4:00

65. Effects of potassium fertilization on the antioxidant properties of basil (*Ocimum basilicum* L.). **P. M. Nguyen**, E. D. Niemeyer
66. Solubilities of flavonoids in subcritical water. **K. Srinivas**, F. Montanes, J. W. King
67. Comparison of polyphenol antioxidants in vitamin enhanced waters, raw fruits and their juices. **P. E. Donnelly**, T. M. Churilla, C. M. Russo, J. A. Vinson
68. Solubilities of flavonoids in subcritical water. **K. Srinivas**, F. Montanes, J. W. King
69.  $\alpha$ -Glucosidase inhibitory activity of resveratrol analogs. **A. M. Rimando**, C. S. Mizuno, A. J. Zhang, S. T. Mathews
70. Study on interaction mechanisms between caffeine and polyphenols in tea infusions depending on the water mineral composition from HPLC-MS and NMR analyses. **A. Couzinet-Mossion**, S. Balayssac, **V. Gilard**, M. Malet-Martino, **M. Potin-Gautier**, P. Behra
71. Quercetin glycoside composition in onions (*Allium cepa* L. Chief, Denali, Sequoia and Cowboy). **J. Lee**, **A. E. Mitchell**
72. Thermal degradation of flavonol glycosides in Noni leaves during roasting processes. **S. Deng**, B. J. West, J. C. Jensen, A. K. Palu

73. Evaluation of industrial processing and storage on ascorbic acid, flavonoids and carotenoids in tomatoes. **E. Koh**, A. E. Mitchell
74. Polyphenolic interferences with cell viability assays. **J. D. Trombley**, K. N. Wisman, A. E. Hagerman
75. Different effects of tea polyphenols on Kunitz trypsin inhibitor and Bowman-Birk trypsin inhibitor in activity and conformation. **H. Huang**, M. Zhao, Q. Ren, Y. Yang
76. Withdrawn.
77. Antioxidant activities of infusions prepared from the Noni plant. **B. J. West**
78. Quercetin sulfates/glucuronides exert anti-inflammatory activity on activated macrophages. **S-H. Fang**, S-P. Lin, Y-C. Hou, P-D. Lee Chao
79. Conjugation of hydroxycinnamic acids by human UDP-glucuronosyltransferases and sulfotransferase in vitro and in vivo. **C. C. Wong**, H. Glatt, D. Barron, A. Stalmach, A. Crozier, H. Steiling, G. Williamson
80. Marked increase of oral absorption of hesperetin in rats through nanosuspension formation. **S-Y. Tsai**, Y-C. Hou, P. Chao, Y-J. Wang
81. Food-drug interaction between licorice and cyclosporine in rats. **P. Chao**, S-P. Lin, S-Y. Tsai, Y-C. Hou
82. Miso markedly decreased cyclosporine absorption in rats. **Y-C. Hou**, Y-C. Chi, S-Y. Tsai, P. Chao
83. L-tryptophan as a novel therapeutic agent for chronic gut inflammation. **Y. Mine**, C. J. Kim, J. Kovacs-Nolan, C. Yang, T. Archbold, M. Z. Fan
84. Determination of free trenbolone acetate and its major metabolites in bovine milk by liquid chromatography-tandem mass spectrometry. **Q. Cai**, J. Wang, R. D. Shannahan, B. R. Blackwell, J. M. Brausch, P. N. Smith, G. P. Cobb
85. Determination of urinary free fumonisin B1 as a biomarker of exposure to dietary fumonisins in humans by HPLC and liquid chromatography-tandem mass spectrometry. **Q. Cai**, H. Guan, L. Xu, L. Tang, J-S. Wang
86. Sprayable delivery system for biological control agents to manage aflatoxin contamination of preharvest corn. **M. E. Lyn**, H. K. Abbas, R. M. Zablotowicz, G. Feng, L. R. Hicks, B. J. Johnson
87. Influence of surfactants on the fluorescence detection of zearalenone. **M. Appell**
88. Phytotoxic activity of resorcinolic lipid derivatives. **C. S. Mizuno**, A. Rimando, S. O. Duke
89. Phytotoxic coumarin derivatives isolated from *Thamnosma montana*. **A. Sallegger**, C. L. Cantrell, W. Schühly, S. O. Duke
90. Alkaline degradation study of cellooligosaccharides. **H. Peng**, L. Lin, X. Wang, J. Zhuang, C. Pang, P. Ouyang, J. Li, S. Liu
91. Measurement of sugar crystallization in high-solid carbohydrate food systems using solid state NMR and gravimetric methods. **G. K. Kouassi**
92. Anthraquinones in Noni (*Morinda citrifolia*). **B-N. Zhou**, B. West, C. J. Jensen
93. Pasting viscosity, viscoelastic properties and gel texture of chickpea starches grown in China. **M. Miao**, B. Jiang, T. Zhang
94. Effect of partial gelatinization in excess water on digestibility and structure of waxy maize starch. **M. Miao**, B. Jiang
95. Detection of adulteration in Taiwanese rice-spirits by <sup>13</sup>C/<sup>12</sup>C stable isotope ratio analysis and SNIF-NMR methods. C-H. Lai, W-C. Ko, E. C-F. Chen, C-W. Hsieh
96. Determination of hydroxyl radical by Victoria Pure Blue BO spectrophotometry. **Q. Qin**, W. Shi, Y. Zhang, J. Gao, Q. Yang
97. Development of a method to isolate and characterize the allergen profilin (Gly m 3) in soybean products. **P. Amnuaycheewa**, E. Gonzalez de Mejia
98. Fingerprinting zein by FTIR analysis. **K. K. Woods**, J. Salch, D. J. Sessa
99. Ultrasonic enzyme assays for lactase, proteinase K, cellobiase and phosphokinase. **P. Resa**, E. Kudryashov, V. Bucklin
100. Ultrasonic screening of chaperones for control of heat induced aggregation of whey proteins. **A. Ochendusko**, V. Bucklin
101. Effects of 50Hz electromagnetic field on the batch cultivation and nisin production of *Lactococcus lactis* subsp. *lactis* w28 in an air-recycle bioreactor. **H. Zheng**, W. Liu
102. Tyrosinase inhibitors from *Artocarpus heterophyllus* as antibrowning agents for apple slices. Z-P. Zheng, K-W. Cheng, **M. Wang**
103. Modification of pineapple peel fibre as an absorbent to heavy metal with succinic anhydride. X. Hu, **H. Huang**, M. Zhao, W. Jing
104. Water vapor barrier and sorption properties of edible films from pullulan and rice wax. **F. Shih**, K. Daigle, E. T. Champagne
105. Research on the preparation of pectin extraction and the pectin refreshing film from banana peel. **L. Qiu**, Q. Chen, Y. Yao
106. Constituents of twig bark of *Pyrus spp.* and their antifungal activity. **H. Tomosaka**, **Y. Tsukagoshi**, H. Tamimoto, Y. Suzuki, T. Koyama, M. Ota
107. Antifungal activity of organic solvent extracts from chaff of *Oryza sativa*. **H. Tomosaka**, **K. Okada**, Y. Tsukagoshi, S. Segawa, M. Ota
108. Composition and bioactivities from the barks and leaf essential oils of three *Cinnamomum* species from China. **N. Tabanca**, K. H. C. Baser, B. Demirci, S. Zhang, J. Zhang, P. Nan, J. Pridgeon, J. Becnel, B. J. Sampson, C. Werle, D. E. Wedge
109. Byproducts and kinetics of imazethapyr hydrolysis and photolysis. **A. Nienow**, E. Pelton, R. Espy, A. Staker
110. Studies on the antibacterial mechanism of nisin combined with berberine. **Z-L. Wu**
111. Production of D-lactic acid by *Sporolactobacillus inulinus*: A response surface methodology assessment. **H. Zheng**, J. Gong
112. Successful mutation of bacteria *Vibrio gazogenes* produces higher volume of antibacterial colorants. **F. Alihosseini**, K. S. Ju, B. D. Hammock, J. Langlo, G. Sun
113. Evaluation on removal effectiveness of fusel alcohols from rice spirits by nanofiltration and ultrafiltration. C-W. Hsieh, C-H. Lai, W-H. Wang, **W-C. Ko**
114. Index of freshness analysis of tuna sushi and sashimi gathered from New York city markets. **M. Valetutti**, G. Proni

### WEDNESDAY MORNING

#### Section A

Marriott Downtown  
Salon I

#### Food-related Nanotechnology Health and Safety Cosponsored by ENVR and NANO

J. D. Oxley, *Organizer*

M. Appell, *Organizer, Presiding*

#### 8:30 Introductory Remarks.

**8:35 115.** Possible nanotechnology-based antimicrobial pesticides: New chemical and difficulties involved in regulating, and conducting dietary risk assessments.

**A. N. Shamim**

**9:00 116.** Public perceptions of agrifood nanotechnologies: Using extension to assess and link stakeholder knowledge with public policies. **J. V. Stone**

**9:25 117.** Nanotechnology for food toxin detection. **B. Park**, G. Chen, X. Ning, G. J. Boons, B. Xu

#### 9:50 Intermission.

**10:05 118.** Treating water contaminated with cyanotoxins. M. G. Antoniou, J. A. Shoemaker, P. A. Nicolaou, A. A. de la Cruz, **D. D. Dionysiou**

**10:30 119.** Novel nanotechnology based methods for foodborne pathogenic bacteria detection. **Y. Zhao**, V. S. Chu, J. Fu, Y-W. Huang

**10:55 120.** Scope of nanotechnology for pesticide, heavy metal detection and removal. **T. Jindal**

**11:20 121.** Nanoparticle-based biosensors for biodefense and food safety. **E. C. Alcolilja**

#### Section B

Marriott Downtown  
Salon J

#### Food Proteins and Food-based Protein Chemistry

J. N. Losso, *Presiding*

J. Finley, *Organizer, Presiding*

#### 8:30 Introductory Remarks.

**8:35 122.** Proteins and bioactive peptides in the regulation of food intake and the metabolic syndrome. **H. Anderson**

**8:55 123.** Effect of deamidation on binding of flavor compounds by dehydrated soy protein isolates. P. R. Lozano, **K. R. Cadwallader**

**9:15 124.** Nutritional implications of texturized whey proteins. **C. Onwulata**, P. X. Qi, D. Wu, Z. Ren, M. Pae, E. Pang, S. Meydani

#### 9:35 Intermission.

**9:50 125.** Isolation and characterization of soluble EGGC-protein complexes. J. D. Trombley, M. L. Albertz,

**A. E. Hagerman**

**10:10 126.** Factors determining thermal stability of proteins in food applications. **E. A. Foegeding**, J. Kehoe

### WEDNESDAY AFTERNOON

#### Section A

Marriott Downtown  
Salon I

#### General Papers

D. K. Weerasinghe, *Organizer*

G. Jayaprakasha, *Presiding*

#### 1:30 Introductory Remarks.

**1:35 127.** Pancreatic cancer inhibitory effects of limonoids and flavonoids of *Citrus aurantifolia* Swingle. J. Patil, K. Chidambara Murthy, G. K. Jayaprakasha, M. B. Chetti, **B. Patil**

**1:55 128.** Evaluation of mitigation strategies for acrylamide formation in french fries on an industrial scale. R. C. Medeiros Vinci, **B. De Meulenaer**, C. Van Peteghem, F. Mestdagh

**2:15 129.** Inhibition of the oncogenic protein hsp90 by dietary quinones. **J. N. Losso**, R. E. Truax, J. Finley

#### 2:35 Intermission.

**2:50 130.** Adenosine A2A receptor agonists from Noni leaves. **B-N. Zhou**, A. K. Palu, C. X. Su, B. West, C. J. Jensen, S. Story

**3:10 131.** Pressurized hot water extraction of anthocyanins from red onion: A study on extraction and degradation kinetics. E. Petersson, J. Liu, P. Arapitsas, **C. Turner**

**3:30 132.** Nutraceutical components of Canadian wild rice. **R. Przybylski**, D. Klensporf, M. Rudzinska

**3:50 133.** Rapid method for the separation of curcumin, demethoxycurcumin and bisdemethoxycurcumin by flash chromatography. **G. K. Jayaprakasha**, B. S. Patil

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### THURSDAY MORNING

#### Section A

Marriott Downtown  
Salon I

#### General Papers

D. K. Weerasinghe, *Organizer*

G. Jayaprakasha, *Presiding*

#### 8:30 Introductory Remarks.

**8:35 134.** An improved and validated immunodetection method for the measurement of Transforming Growth Factor-beta in milk matrices. S. D. Maria, R. Waworuntu, G. Vangari, **G. P. Rai**

**8:55 135.** Analytical method for the identification and quantification of pinitol in plant roots by gas chromatography/mass spectrometry. **J. A. Campbell**, S. Gariand, P. Donald, S. C. Goheen

**9:15 136.** Banana starch structure and digestibility. **P. P. Zhang**, B. R. Hamaker

**9:35 137.** Effects of thymol and carvacrol on murine B16-F10 melanoma cells. **H. Satooka**, I. Kubo

#### 9:55 Intermission.

**10:10 138.** Fermentation of mixed vegetable juice by beneficial lactic acid bacteria. **H. Xing**, X. Liu

**10:30 139.** High performance thin-layer chromatography: Applications for botanical identification and authentication. **M. W. Bernart**, J. Y. Barton, S. F. Roman, A. Secrist

**10:50 140.** Multiresidue pesticide analysis of wines by dispersive solid-phase extraction and ultrahigh performance liquid chromatography-tandem mass spectrometry. **K. Zhang**

### THURSDAY AFTERNOON

#### Section A

Marriott Downtown  
Salon I

#### General Papers

D. K. Weerasinghe, *Organizer*

G. Jayaprakasha, *Presiding*

#### 1:30 Introductory Remarks.

**1:35 141.** An in situ, seasonal study of volatiles from a single cultivar of *Prunus dulcis*, and possible correlation with novel orangeworm moth flights. **J. J. Beck**, G. B. Merrill, W. S. Gee, B. S. Higbee, D. M. Light

**1:55 142.** Analysis of the volatile components in Inner Mongolia propolis by three methods. Y. Fu, L. Luo, Y. Xu, B. Chen

**2:15 143.** Comparative molecular characterization and expression levels of cardiac molecular markers. **B. Dayal**

**2:35 144.** Study for the oxidative degradation of cellooligosaccharides by H2O2. H. Peng, L. Lin, X. Wang, J. Zhuang, C. Pang, X. Luo, P. Ouyang, J. Li, S. Liu

#### 2:55 Intermission.

**3:10 145.** Styrene and 7-methyl-1,3,5-cyclodiatene, the principal volatile components from a strain of *Fusarium oxysporum* isolated from almond hulls. **J. J. Beck**, G. B. Merrill, J. D. Palumbo, T. L. O'Keefe

**3:30 146.** The cholesterol lowering mechanisms of *Morinda citrifolia* L. (Noni): A mechanistic investigation and case study involving hypercholesterolemic nonsmoking subjects. **A. K. Palu**, A. N. Brown, B. J. West, J. C. Jensen, S. Deng, N. Kaluhiokalani

**3:50 147.** The effect of chaya in ergosterol and cholesterol metabolism. **R. E. Rivera-Hainaj**, M. Jaspers, N. Jaspers

‡ Cooperative Cosponsorship