

Index to the Journal of the Institute of Brewing

Volume 110 for 2004

TITLE & AUTHOR INDEX

- A New Germinative Classification Model of Barley for Prediction of Malt Quality Amplified by a Near Infrared Transmission Spectroscopy Calibration for Vigour “On Line” Both Implemented by Multivariate Data Analysis**, Lars Munck and Birthe Møller, 3
- Near Infrared Transmission Spectra of Barley of Malting Grade Represent a Physical-Chemical Fingerprint of the Sample That Is Able to Predict Germinative Vigour in a Multivariate Data Evaluation Model**, Birthe Møller, 18
- Malting Behaviour of Barleys Grown in Canada and Spain as Related to Hordein and Enzyme Content**, J.-L. Molina-Cano, J.P. Polo, I. Romagosa and A.W. MacGregor, 34
- Assessment of Enzymatic Endosperm Modification of Malting Barley Using Individual Grain Analyses**, Roberta M. de Sá and G. H. Palmer, 43
- Relationships of Sensory Bitterness in Lager Beers to Iso- α -Acid Contents**, Ittipon Techakriengkrai, Alistair Paterson, Behnam Taidi and John R. Piggott, 51
- Rapid Analysis of Flavor Volatiles in Apple Wine Using Headspace Solid-Phase Microextraction**, L. Wang, Y. Xu, G. Zhao and J. Li, 57
- Enzymology of Vicinal Diketone Reduction in Brewer’s Yeast**, C.W. Bamforth and M. Kanauchi, 83
- Sensory and Instrumental Flavour Analysis of Wort Brewed with Dark Specialty Malts**, Stefan Coghe, Els Martens, Hélène D’Hollander, Patrick J. Dirinck and Freddy R. Delvaux, 94
- Effects of β -Glucans and Environmental Factors on the Viscosities of Wort and Beer**, Yu-Lai Jin, Alex Speers, Allan T. Paulson, and Robert J. Stewart, 104
- Optimization of Operating Conditions in Rice Heat Blast Process for Chinese Rice Wine Production by Combinational Utilization of Neural Network and Genetic Algorithms**, Yibo Zhu, Jianhua Zhang, Zhongping Shi and Zhonggui Mao, 117
- Effect of Amyloglucosidase on Wort Composition and Fermentable Carbohydrate Depletion in Sorghum Lager Beers**, David Del Pozo-Insfran, Diana Urias-Lugo, Carmen Hernandez-Brenes, and Sergio O. Serna Saldivar, 124
- Application of Biological Acidification to Improve the Quality and Processability of Wort Produced from 50% Raw Barley**, Deirdre P. Lowe, Helge M. Ulmer, Douwe van Sinderen and Elke K. Arendt, 133
- Pb²⁺ Inhibits Competitively Flocculation of *Saccharomyces cerevisiae***, Cláudia Gouveia and Eduardo V. Soares, 141
- A Survey of Barley, Malt and Beer Contamination with Ochratoxin A in Turkey**, T. Gumus, M. Arici and M. Demirci, 146
- The Use and Effects of Lactic Acid Bacteria in Malting and Brewing with Their Relationships to Antifungal Activity, Mycotoxins and Gushing: A Review**, Deirdre P. Lowe and Elke K. Arendt, 163
- Investigating the Antimicrobial Efficacy of a Lactococcal Bacteriocin for the Development of Microbiologically Stable Beer**, Anne Vaughan, Susan Rouse and Douwe van Sinderen, 181
- Changes in Sorghum Malt During Storage**, Okokon U. EtokAkpan, 189
- Relationship Between Flour Turbidity, Malting and Endosperm Structure**, Maria Koliatsou and Geoff H. Palmer, 193
- Wheat Variety and Barley Malt Properties: Influence on Haze Intensity and Foam Stability of Wheat Beer**, Sofie A. Depraetere, Filip Delvaux, Stefan Coghe and Freddy R. Delvaux, 200
- Lipid Turnover During Inverse Flocculation in *Saccharomyces cerevisiae* UOFS Y-2330**, C.J. Strauss, J.L.F. Kock, B.C. Viljoen, P.J. Botes, G. Hulse and E. Lodolo, 207
- Modulation of Geraniol Metabolism During Alcohol Fermentation**, Enrico Vaudano, Emilia Garcia Moruno and Rocco Di Stefano, 213
- Enzymes as Potential Markers of Wine Aging**, S. Zamuz, A.B.F. Sestelo, M. Poza and T.G. Villa, 220
- The Contamination of Kenyan Lager Beers with Fusarium Mycotoxins**, Samuel K. Mbugua and J.K. Gathumbi, 227
- The Relative Significance of Physics and Chemistry for Beer Foam Excellence: Theory and Practice**, C.W. Bamforth, 259
- Fluorescence Spectroscopy for Characterization and Differentiation of Beers**, Ewa Sikorska, Tomasz Górecki, Igor V. Khmelinskii, Marek Sikorski and Denis De Keukeleire, 267
- Nucleotide Sequence Identities of *horA* Homologues and Adjacent DNA Regions Identified in Three Species of Beer-Spoilage Lactic Acid Bacteria**, K. Suzuki, M. Sami, K. Ozaki and H. Yamashita, 276
- Limit Dextrinase – Does Its Malt Activity Relate to Its Activity During Brewing?** Calum A. McCafferty, Helen R. Jenkinson, James M. Brosnan and James H. Bryce, 284
- Effects of Lipid-Transfer Protein from Malting Barley Grain on Brewers Yeast Fermentation**, Stanislava Gorjanović, Desanka Sužnjević, Miloš Beljanski, Sanja Ostojić, Radmila Gorjanović, Miroslav Vrvčić and Jovan Hranisavljević, 297

The (1-3,1-4)- β -Glucanases in Malting Barley: Enzyme Survival and Genetic and Environmental Effects, J.E. Georg-Kraemer, E. Caierão, E. Minella, J.F. Barbosa-Neto and S.S. Cavalli, 303

A Simulation Model for the Control of beta-Glucanase Activity and beta-Glucan Degradation During Germination in Malting, Pirkko Kuusela, Jari J. Hämäläinen, Pekka Reinikainen and Juhani Olkku, 309

Effect of Germination Moisture and Time on Pearl Millet Malt Quality – With Respect to Its Opaque and Lager Beer Brewing Potential, L.A.M. Pelembe, J. Dewar and J.R.N. Taylor, 320

Diafiltration of Mash, Jan Schneider and Horst Weisser, 326

Convertibility of IoB, EBC and SABS Methods for Sorghum DP Measurements Using Correlation Coefficients, Okokon U EtokAkpan, 335

Fermentation Kinetics of Different Sugars by Apple Wine Yeast *Saccharomyces cerevisiae*, D. Wang, Y. Xu, J. Hu, G. Zhao, 340

Production of L-Lactic Acid from Spent Grain, a By-Product of Beer Production, Sho Shindo and Tadanori Tachibana, 347

Time Intensity Parameters of Sweetness Perceptions in Lager Beers, Ittipon Techakriengkrai, Alistair Paterson, and John R. Piggott, 352

Relationships of Sweetness in Lager to Selected Volatile Congeners, Ittipon Techakriengkrai, Alistair Paterson, and John R. Piggott, 360

Institute and Guild of Brewing Examinations Report for 2004, 367

AUTHOR INDEX

Arendt, E.K., 133, 163	Gorjanović, S., 297	Møller, B., 3, 18	Strauss, C.J., 207
Arici, M., 146	Gorjanović, R., 297	Moruno, E.G., 213	Sužnjević, D., 297
Bamforth, C.W., 83, 259	Gouveia, C., 141	Munck, L., 3	Suzuki, K., 276
Barbosa-Neto, J.F., 303	Gumus, T., 146	Olkku, J., 309	Tachibana, T., 347
Beljanski, M., 297	Hämäläinen, J.J., 309	Ostojčić, S., 297	Taidi, B., 51
Botes, P.J., 207	Hernandez-Brenes, C., 124	Ozaki, K., 276	Taylor, J.R.N., 320
Brosnan, J.M., 284	Hranisavljević, J., 297	Palmer, G.H., 43, 193	Techakriengkrai, I., 51, 352, 360
Bryce, J.H., 284	Hu, J., 340	Paterson, A., 51, 352, 360	Ulmer, H.M., 133
Caierão, E., 303	Hulse, G., 207	Paulson, A.T., 104	Urias-Lugo, D., 124
Cavalli, S.S., 303	Jenkinson, H.R., 284	Pelembe, L.A.M., 320	van Sinderen, D., 133, 181
Coghe, S., 94, 200	Jin, Y.-L., 104	Piggott, J.R., 51, 352, 360	Vaudano, E., 213
De Keukeleire, D., 267	Kanauchi, M., 83	Polo, J.P., 34	Vaughan, A., 181
de Sá, R.M., 43	Khmelniskii, I.V., 267	Poza, M., 220	Viljoen, B.C., 207
Del Pozo-Insfran, D., 124	Kock, J.L.F., 207	Reinikainen, P., 309	Villa, T.G., 220
Delvaux, F.R., 94, 200	Koliatsou, M., 193	Romagosa, I., 34	Vrvic, M., 297
Delvaux, F., 200	Kuusela, P., 309	Rouse, S., 181	Wang, L., 57
Demirci, M., 146	Li, J., 57	Sami, M., 276	Wang, D., 340
Depraetere, S.A., 200	Lodolo, E., 207	Schneider, J., 326	Weisser, H., 326
Dewar, J., 320	Lowe, D.P., 133, 163	Serna Saldivar, S.O., 124	Xu, Y., 57, 340
D'Hollander, H., 94	MacGregor, A.W., 34	Sestelo, A.B.F., 220	Yamashita, H., 276
Di Stefano, R., 213	Mao, Z., 117	Shi, Z., 117	Zamuz, S., 220
Dirinck, P.J., 94	Martens, E., 94	Shindo, S., 347	Zhang, J., 117
EtokAkpan, O.U., 189, 335	Mbugua, S.K., 227	Sikorska, E., 267	Zhao, G., 57, 340
Gathumbi, J.K., 227	McCafferty, C.A., 284	Sikorski, M., 267	Zhu, Y., 117
Georg-Kraemer, J.E., 303	Minella, E., 303	Soares, E.V., 141	
Górecki, T., 267	Molina-Cano, J.-L., 34	Speers, A., 104	
		Stewart, R.J., 104	

SUBJECT INDEX

acetoin, 83	bacteriocin, 181	biodegradable plastic, 347	citronellol, 213
AEFA, 189	barley, 34, 146, 297, 303	biological acidification, 133, 163	control, 309
aflatoxins, 227	beer, 51, 94, 146, 267	bitterness, 51	diacetyl, 83
alcohol dehydrogenase, 83	beer spoiler, 181	brewers yeast, 141, 297	diafiltration, 326
amyloglucosidase, 124	beer-spoilage ability, 276	brewing, 163, 284	discriminant analysis, 267
ANOVA, 352	beta-amylase, 320	calcium, 141	distilling, 284
apple juice, 57	beta-glucan, 43, 94, 133, 309	carbohydrates, 124	DP, 189, 335
apple wine, 57, 340	beta-glucanase, 309		
artificial neural network, 117	(1-3,1-4)-beta-glucanases, 303		

endo-beta-glucanase, 43
 endosperm structure, 193
 environment, 34, 303
 enzymatic modification, 43
 enzyme activity, 303
 ergosterol, 213
 ethanol, 94
 examinations, 367
 extract, 320, 326
 FAN, 189, 320
 fermentation, 57, 213, 297
 fermentation kinetics, 340
 finely ground grist, 326
 flavor analysis, 57
 Flo1, 141, 207
 flocculation, 207
 flocculation inhibition, 141
 foam, 200, 259
Fusarium, 163, 227
 gas chromatography–mass spectrometry (HS-SPME-GC-MS), 57
 genetic algorithm, 117
 geraniol, 213
 germination, 309
 germinative classification, 3
 glucanase, 220, 309
 glucosidase, 220
 haze, 200
 headspace solid-phase micro-extraction, 57
 homogeneity, 43
horA, 276
 hordein, 34
 horizontal gene transfer, 276
 4-hydroxyfuranone, 360
 invertase, 220
iso- α -acid, 51
 Kenyan lager beer, 227
 kilning, 303
 °L, 335
 lactic acid bacteria, 133, 163, 181
Lactobacillus, 181, 276
Lactococcus, 181
 lager, 51, 352, 360
 lautering, 133, 326
 lead, 141
 limit dextrinase, 284
 lipid turnover, 207
 lipid-transfer protein (LTP), 297
 L-lactic acid, 347
 malt, 146, 200
 malt quality, 3, 18
 malted barley, 133
 malting, 163, 284, 303, 309, 320
 malting barley, 3, 43
 malting quality, 34, 193
 maltose, 94
 mashing liquor ratio, 326
 mashing process, 297
 mass transfer, 326
 mathematical model, 309
 membrane filtration, 326
 mycotoxins, 163, 227
 NewFlo, 207, 141
 NIR (near infrared transmission spectroscopy), 3, 18
 ochratoxin A, 146
 optimization, 117
 PCA, 352
 pearl millet, 320
 pentanedione, 83
 physical-chemical properties, 18
 physics, 259
 polygalacturonase, 220
 polypeptide, 259
 protein, 34, 43
 quality control, 117
 reductase, 83
 respiration, 297
 rice heat blast process, 117
Saccharomyces cerevisiae, 207, 220
 SDU, 335
 seed imaging analysis, 18
 seed viability, 3, 18
 seed vigour, 3, 18
 SEM, 193
 sensory, 51, 352, 360
 shear, 94
 simulation, 309
 sorghum, 124, 335
 sorghum malt, 189
 spent grain, 347, 326
 sugar, 340
 sweetness, 352, 360
 synchronous fluorescence spectroscopy, 267
 taste, 352
 total luminescence spectroscopy, 267
 trans-species genetic marker, 276
 turbidity, 193
 unmalted barley, 133
 viscosity, 94
 watering regime, 320
 wheat variety, 200
 wine, 213, 220
 °WK, 335
 wort, 94, 181
 wort separation, 189
 wort turbidity, 189
 yeast, 213, 340