

Abstracts and Links to Papers of Interest from Other Journals

This section contains links to recent papers, published in a number of Journals considered of interest to our readers. Internet links are given when Journals have abstracts available on-line at no charge.

ABSTRACT COMMITTEE 2005

Chair: R.E. Wheeler

Members: G. Bathgate, I. Campbell, K.-U. Heyse,
F. Jack, I. Russell, R. Stevens and G.G. Stewart

Master Brewers Association of the Americas Technical Quarterly

Volume 42(4), 2005

Links to the full abstracts of these papers can be found at

<http://www.mbaa.com/TechQuarterly/>

Two Different Brewing Processes Revealed from Two Ancient Egyptian Mural Paintings. Hideto Ishida. *MBAA TQ*, Vol. 42(4), 2005, pp. 273–282.

Hydrogen and Methane Two-Stage Production Directly from Brewery Effluent by Anaerobic Fermentation. Yutaka Mitani, Yuji Takamoto, Ryo Atsumi, Tetsuo Hiraga and Naomichi Nishio. *MBAA TQ*, Vol. 42(4), 2005, pp. 283–289.

Effects of the Fluxing Agents on the Formation of Crystalline Silica Phases During Calcination of Kieselguhr. Dominik Antoni, Winfried Russ, Roland Meyer-Pittroff and Heinrich Mörtel. *MBAA TQ*, Vol. 42(4), 2005, pp. 290–296.

Impact the Bottom Line: A Business Case for Reliability-Driven Maintenance. Christopher Nunes and Paul Lanthier. *MBAA TQ*, Vol. 42(4), 2005, pp. 297–304.

Technological Developments in the Scotch Whisky Industry. Graham G. Stewart. *MBAA TQ*, Vol. 42(4), 2005, pp. 305–308.

Happy Fish Due to or in Spite of an Optimized Wastewater Treatment System? Vera Groot Kormelinck. *MBAA TQ*, Vol. 42(4), 2005, pp. 309–314.

Some Relationships Between Amylolytic Enzymes Developed in Malted Barley, Extract Recovery, and Sugar Profile. R. C. Agu. *MBAA TQ*, Vol. 42(4), 2005, pp. 315–318.

Design and First Practical Experience: The New Grolsch Brewhouse. Guy Evers and Thomas Buehler. *MBAA TQ*, Vol. 42(4), 2005, pp. 319–323.

Optimization of Spent Grain Slurry for Energy Generation. Kanagasooriyam Kanagachandran. *MBAA TQ*, Vol. 42(4), 2005, pp. 324–328.

Observations on a Lauter Tun with New Design. Heinz Miedaner, Matthias Weinzierl and Klaus Wasmuht. *MBAA TQ*, Vol. 42(4), 2005, pp. 329–331.

Beer Stabilization Technology – Clearly a Matter of Choice. Mustafa Rehmanji, Chandra Gopal and Andrew Mola. *MBAA TQ*, Vol. 42(4), 2005, pp. 332–338.

Improving Flavor Panel Performance Using Structured Training and Validation. Olav Vind Larsen, Bill Simpson, Ian Williams and Carsten W. Jørgensen. *MBAA TQ*, Vol. 42(4), 2005, pp. 339–341.

Beer Filtration: Membrane Morphology and Fluid Dynamics. John D. Brantley. *MBAA TQ*, Vol. 42(4), 2005, pp. 342–345.

New Requirements of the Measurements of Permeation Through Plastic Bottles and Closures. Martin Orzinski, Ingrid Weber and Jan Schneider. *MBAA TQ*, Vol. 42(4), 2005, pp. 346–351.

Indexes to the *Technical Quarterly* Volume 42 (2005). *MBAA TQ*, Vol. 42(4), 2005, pp. 373–374.

Abstract from *Current Microbiology*

Thermophilin 110: A Bacteriocin of *Streptococcus thermophilus* ST110. Stefanie E. Gilbreth and George A. Somkuti. *Current Microbiology*, Vol. 51(3), 2005, pp. 175–182.

A screen of thermophilic lactic acid bacteria identified *Streptococcus thermophilus* strain ST110 as a putative producer of a bacteriocin with high level of activity against *Pediococci*. This bacteriocin inhibited the growth of several lactic acid bacteria and in the case of *Pediococcus acidilactici*, induced cell lysis with the concomitant release of OD₂₆₀-absorbing material and intracellular enzymes. This bacteriocin could be useful in the food processing industries to control spoilage caused by *Pediococci*.

I.R.