

# 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.

## *Journal of the American Society of Brewing Chemists*

Volume 64(1), 2006

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

<http://www.asbcnet.org/Journal/>

**Quality Risks Associated with the Utilization of Fusarium Head Blight Infected Malting Barley.** P. B. Schwarz, R. D. Horsley, B. J. Steffenson, B. Salas, and J. M. Barr. *JASBC*, Vol. 64(1), 2006, pp. 1–7.

**Microbial Attachment and Biofilm Formation in Brewery Bottling Plants.** E. Storgårds, K. Tapani, P. Hartwall, R. Saleva, and M.-L. Suihko. *JASBC*, Vol. 64(1), 2006, pp. 8–15.

**Influence of Lauter Turbidity and Hot Trub on Wort Composition, Fermentation, and Beer Quality.** F. Kühbeck, M. Schütz, F. Thiele, M. Krottenthaler, and W. Back. *JASBC*, Vol. 64(1), 2006, pp. 16–28.

**Factors Affecting Hop Bitter Acid Isomerization Kinetics in a Model Wort Boiling System.** M. G. Malowicki and T. H. Shellhammer. *JASBC*, Vol. 64(1), 2006, pp. 29–32.

**Relationship of Proteinase Activity, Foam Proteins, and Head Retention in Unpasteurized Beer.** G.-Q. He, Z.-Y. Wang, Z.-S. Liu, Q.-H. Chen, H. Ruan, and P. B. Schwarz. *JASBC*, Vol. 64(1), 2006, pp. 33–38.

**A Rapid and Low-Cost Method for Quantification of Reduced Iso- $\alpha$ -Acids in Brewing.** A. Bolívar, M. Gasparri, and C. Zufall. *JASBC*, Vol. 64(1), 2006, pp. 39–46.

**Differences in the UV-Spectra of the Hop-Derived *cis*- and *trans*-Iso- $\alpha$ -Acids.** P. Hughes. *JASBC*, Vol. 64(1), 2006, pp. 47–51.

**Application of GC/MS Method Using SPE Columns for Quantitative Determination of Diacetyl and 2,3-Pentanedione During Beer Fermentation.** J. Pejin, O. Grujic, S. Markov, S. Kocic-Tanackov, I. Tanackov, D. Cvetkovic, and M. Djurendic. *JASBC*, Vol. 64(1), 2006, pp. 52–60.

Publication no. G-2006-0403-ABS

## *Master Brewers Association of the Americas Technical Quarterly*

Volume 43(1), 2006

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

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

**QTL Mapping for Malting Quality and Starch-Degrading Enzyme Activity Based on the Double-Haploid Progeny of Standard Japanese and North American Malting Barley Cultivars.** Yoshihiro Okada, Makoto Kihara, Wataru Saito, Naoyuki Kawada, and Kazutoshi Ito. *MBAA TQ*, Vol. 43(1), 2006, pp. 9–14.

**QTL Analysis for Proteinase Activity Based on the Double-Haploid Progeny of Standard Japanese and North American Malting Barley Cultivars.** Makoto Kihara, Yoshihiro Okada, Wataru Saito, Naoyuki Kawada, Takafumi Kaneko, Takashi Asakura, and Kazutoshi Ito. *MBAA TQ*, Vol. 43(1), 2006, pp. 15–18.

**A New Brewing Science Study in the Twenty-First Century Fused with Brain Science – Measurement of Human Brain Activity for Beer Bitterness.** Hiroataka Kaneda, Naomi Goto, Tatsu Kobayakawa, Masachika Takashio, and Sachiko Saito. *MBAA TQ*, Vol. 43(1), 2006, pp. 19–25.

**Developing HACCP Programs in Grain-Based Brewing and Food Ingredient Production Facilities.** Brad Rush. *MBAA TQ*, Vol. 43(1), 2006, pp. 26–30.

**Evaluation Study of the Frequency of Different Beer-Spoiling Bacteria Using the VIT Analysis.** Karin Thelen, Claudia Beimfohr, and Jiri Snajdr. *MBAA TQ*, Vol. 43(1), 2006, pp. 31–35.

**Precoat Filtration: Not a Dead End Street – Introduction of a New Generation of Candle Filters.** Thomas A. Weigand and Jürg Zuber. *MBAA TQ*, Vol. 43(1), 2006, pp. 36–41.

**Development of a High-Productivity Hybrid Canning Line at Suntory's New Kyushu-Kumamoto Plant.** Koichi Hotta, Hideki Kataoka, and Tsunehiko Yokoi. *MBAA TQ*, Vol. 43(1), 2006, pp. 42–46.

**The Influence of Process Parameters on Beer Foam Stability.** G. G. Stewart, A. Mader, P. Chlup, and M. Miedl. *MBAA TQ*, Vol. 43(1), 2006, pp. 47–51.

**Advantages of Fine Wet Milling with a Rotor/Stator System and Lautering with a Thin-Layer Chamber Mash Filter.** Hans-Jörg Menger. *MBAA TQ*, Vol. 43(1), 2006, pp. 52–57.

**Mash Filtration: Influence of Sparging Parameters on Wort Quality and Sparging Efficiency.** F. Harmegnies, L. Marlé, and R. Tigel. *MBAA TQ*, Vol. 43(1), 2006, pp. 58–62.

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