

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(3), 2006

Links to the full abstracts of these papers can be found at
<http://www.asbcnet.org/Journal/>

Comparison of Methods for Measuring Polyphenols in Beer. K. J. Siebert and P. Y. Lynn. *JASBC*, Vol. 64(3), 2006, pp. 127–134.

Temporal Production of Platelet-Activating Factor by Brewer's Yeast. W. E. Roudebush, R. J. Straub, J. B. Massey, and H. I. Kort. *JASBC*, Vol. 64(3), 2006, pp. 135–138.

Analysis of Simultaneous Screening for 277 Pesticides in Malt and Beer by Liquid Chromatography with Tandem Mass Spectrometry. M. Omote, K. Harayama, T. Sasaki, N. Mochizuki, and H. Yamashita. *JASBC*, Vol. 64(3), 2006, pp. 139–150.

Yeast Cell Cycle During Fermentation and Beer Quality. M. Muro, K. Izumi, T. Imai, Y. Ogawa, and M. Ohkouchi. *JASBC*, Vol. 64(3), 2006, pp. 151–154.

Millennium—A New Hop Variety. G. Probasco, S. Varnum, and D. Hysert. *JASBC*, Vol. 64(3), 2006, pp. 155–157.

The Influence of Starter Cultures on Barley Contaminated with *Fusarium culmorum* TMW 4.0754. D. P. Lowe, H. M. Ulmer, K. Graser, and E. K. Arendt. *JASBC*, Vol. 64(3), 2006, pp. 158–165.

Identification of the Major Proteins in Beer Foam by Mass Spectrometry Following Sodium Dodecyl Sulfate-Polyacrylamide Gel Electrophoresis. J. Hao, Q. Li, J. Dong, J. Yu, G. Gu, W. Fan, and J. Chen. *JASBC*, Vol. 64(3), 2006, pp. 166–174.

Master Brewers Association of the Americas Technical Quarterly

Volume 43(3), 2006

Links to the full abstracts of these papers can be found at
<http://www.mbaa.com/TechQuarterly/>

A Comparison Between the Instrumental Measurement of Head Retention/Lacing and Perceived Foam Quality. Jeremy R. Roza, Candace E. Wallin, and Charles W. Bamforth. *MBAA TQ* Vol. 43(3), 2006, pp. 173–176.

The Effects of Formaldehyde on Enzyme Development in Sorghum Malts. E. J. Nso, M. Nanadum, and G. H. Palmer. *MBAA TQ* Vol. 43(3), 2006, pp. 177–182.

A Novel Analytical Method for Determining the Quality of Retail Beverage Gases. Chris J. Duffell, Robert Scrafton, and Dr. Shane O'Leary. *MBAA TQ* Vol. 43(3), 2006, pp. 183–188.

Production of Bioethanol from Spent Grain—A By-Product of Beer Production. Sho Shindo and Tadanori Tachibana. *MBAA TQ* Vol. 43(3), 2006, pp. 189–193.

Crossflow Filtration of Beer—The True Alternative to Diatomaceous Earth Filtration. Alexander Modrok, Dr.-Ing. Dirk Weber, Dr. Bernhard Diel, and Michael Rodenberg. *MBAA TQ* Vol. 43(3), 2006, pp. 194–198.

Sustainable, Cost-Effective, and Feasible Solutions for the Treatment of Brewers' Spent Grains. Kirsty V. Schwencke. *MBAA TQ* Vol. 43(3), 2006, pp. 199–202.

Methods for Long-Term and Continuous Filtration of Draft Beer Without Using a Centrifuge. Hiroyuki Yamada and Hideaki Matsuo. *MBAA TQ* Vol. 43(3), 2006, pp. 203–206.

Fouling During Wort Boiling—Effects on Wort Quality. Jens Voigt and Klaus Wasmuht. *MBAA TQ* Vol. 43(3), 2006, pp. 207–210.