

Index to the Journal of the Institute of Brewing

Volume 114 for 2008

TITLE & AUTHOR INDEX

- A Review of Flavour Formation in Continuous Beer Fermentations**, Tomáš Brányik, António A. Vicente, Pavel Dostálek and José A. Teixeira, 3
- Application of Ultrasonic Waves as a Priming Technique for Accelerating and Enhancing the Germination of Barley Seed: Optimization of Method by the Taguchi Approach**, Maryam Yaldagard, Seyed Ali Mortazavi and Farideh Tabatabaie, 14
- Investigation of Protein Composition of Barley by Gel Electrophoresis and MALDI Mass Spectrometry with Regard to the Malting and Brewing Process**, Janette Bobalova, Jiri Salplachta and Josef Chmelik, 22
- Antioxidant Properties of Free, Soluble Ester and Insoluble-Bound Phenolic Compounds in Different Barley Varieties and Corresponding Malts**, Markéta Dvořáková, Luis F. Guido, Pavel Dostálek, Zuzana Skulilová, Manuela M. Moreira and Aquiles A. Barros, 27
- Production of Isoamyl Acetate from Sugar Beet Molasses by *Williopsis saturnus var. saturnus***, Murat Yilmaztekin, Huseyin Erten and Turgut Cabaroglu, 34
- Effect of Process Conditions on Alcohol Yield of Wheat, Maize and Other Cereals**, Reginald C. Agu, Thomas A. Bringham, James M. Brosnan and Frances R. Jack, 39
- Disc Stack Centrifuge Operating Parameters and Their Impact on Yeast Physiology**, Paul H. Chlup, Dominic Bernard and Graham G. Stewart, 45
- Performance of Husked, Acid Dehusked and Hull-less Barley and Malt in Relation to Alcohol Production**, R.C. Agu, T.A. Bringham and J.M. Brosnan, 62
- Diversity in Spoilage Yeast *Dekkera/Brettanomyces bruxellensis* Isolated from French Red Wine. Assessment During Fermentation of Synthetic Wine Medium**, Pascal Barbin, Jean-Luc Cheval, Jean-François Gilis, Pierre Strehaiano and Patricia Taillandier, 69
- Effect of Medium Composition on Glucoamylase Production During Batch Fermentation of Recombinant *Saccharomyces cerevisiae* Fermentations**, Peter M. Kilonzo, Argyrios Margaritis and Maurice A. Bergougnou, 83
- Beer with Reduced Ethanol Content Produced Using *Saccharomyces cerevisiae* Yeasts Deficient in Various Tricarboxylic Acid Cycle Enzymes**, Radoslav Selecký, Daniela Šmogrovičová and Pavol Sulo, 97
- Slow Fermentation in French Cider Processing due to Partial Biomass Reduction**, A. Nogueira, J.M. Le Quéré, P. Gestin, A. Michel, G. Wosiacki and J.F. Drilleau, 102
- Preparation of an Alcoholic Beverage from Tea Leaves**, J.W.K.K. Jayasundara, R.P. Phutela and G.S. Kocher, 111
- Factors Affecting *Zymomonas mobilis* subsp. *francensis* Growth and Acetaldehyde Production**, M. Coton, J.M. Laplace, H. Guichard and E. Coton, 114
- Thioredoxin in Barley: Could It Have a Role in Releasing Limit Dextrinase in Brewery Mashers?** Craig B. Heisner and Charles W. Bamforth, 122
- Characteristics of High Cell Density Fermentations with Different Lager Yeast Strains**, Pieter J. Verbelen, Sebastiaan Van Mulders, Daan Saison, Stijn Van Laere, Filip Delvaux and Freddy R. Delvaux, 127
- The Influence of Heavy Metal Ions on Beer Flavour Stability**, C. Zufall and Th. Tyrell, 134
- Comparison of Procedures for Resveratrol Analysis in Beer: Assessment of Stilbenoids Stability through Wort Fermentation and Beer Aging**, Vesna Jerkovic, Fanny Nguyen, Aurore Timmermans and Sonia Collin, 143
- Comparison of Antioxidant Activity of Barley (*Hordeum vulgare* L.) and Malt Extracts with the Content of Free Phenolic Compounds Measured by High Performance Liquid Chromatography Coupled with CoulArray Detector**, Markéta Dvořáková, Maëlle Douanier, Marie Jurková, Vladimír Kellner and Pavel Dostálek, 150
- Antioxidant Characteristics of Hops and Hop Products**, Karel Krofta, Alexandr Mikyška and Danuša Hašková, 160
- Identification of the Main Degradation Products of Patulin Generated Through Heat Detoxication Treatments**, Sonia Collin, Etienne Bodart, Camille Badot, Amina Bouseta and Sabrina Nizet, 167
- Characterization of Volatile and Semi-Volatile Compounds in Chinese Rice Wines by Headspace Solid Phase Microextraction Followed by Gas Chromatography–Mass Spectrometry**, Tao Luo, Wenlai Fan and Yan Xu, 172
- Flavour Instability of Pale Lager Beers: Determination of Analytical Markers in Relation to Sensory Ageing**, Sofie Malfliet, Filip Van Opstaele, Jessika De Clippeleer, Evelien Syryn, Koen Goiris, Luc De Cooman and Guido Aerts, 180
- Glucose and Fructose Fermentation by Wine Yeasts in Media Containing Structurally Complex Nitrogen Sources**, Messias Miranda Júnior, Margareth Batistote and José Roberto Ernandes, 199
- A Simplified Method for the Isolation and Estimation of Cell Wall Bound Glycogen in *Saccharomyces cerevisiae***, Preetee

- P. Aklujkar, Santosh N. Sankh and Akalpita U. Arvindekar, 205
- Sake and Beer Spoilage Lactic Acid Bacteria – A Review**, Koji Suzuki, Shizuka Asano, Kazumaru Iijima and Katsuhiko Kitamoto, 209
- The Relevance of Different Enzymes for the Hydrolysis of β -glucans in Malting and Mashing**, Makoto Kanauchi and Charles W Bamforth, 224
- Barley, Free Amino Nitrogen, Malting, Plant Hormone, Proteinase**, Masaaki Yano, Hideki Tsuda, Takeo Imai, Yutaka Ogawa and Motoo Ohkochi, 230
- An Alternative Method for the Determination of Some of the Antioxidant Phenolics in Varietal Turkish Red Wines**, R. Ertan Anlı, Nilufer Vural and Ebru Kızılet, 239
- The Impact of a Xanthohumol-Enriched Hop Product on the Behavior of Xanthohumol and Isoxanthohumol in Pale and Dark Beers: A Pilot Scale Approach**, Paulo J. Magalhães, Pavel Dostalek, José M. Cruz, Luís F. Guido and Aquiles A. Barros, 246
- A Semi-Quantitative Method for the Detection of Trace Amounts of Native Collagen in Beer**, Kathleen Hofman, Kim Bulling, Susan Marshall and Terry Chadderton, 257
- A Study on the Relationship Between the Volatile Composition of Moscato and Prosecco Grappa and Enzymatic Activities Involved in its Production**, Federico Zocca, Giovanna Lomolino, Paolo Spettoli and Anna Lante, 262
- Optimised Acidification Power Test of Yeast Vitality and its Use in Brewing Practice**, P. Gabriel, M. Dienstbier, D. Matoulková, K. Kosář and K. Sigler, 270
- Arsenic, Cadmium and Lead in Beers from the Italian Market**, G. Donadini, S. Spalla and G.M. Beone, 283
- Effects of Wheat Protein Content on Endosperm Composites and Malt Quality**, Yuhong Jin, Kaili Zhang and Jinhua Du, 289
- Determination of Optimised Malting Conditions for the Enrichment of Rutin, Vitexin and Orientin in Common Buckwheat (*Fagopyrum esculentum* Moench)**, M. Krahl, W. Back, M. Zarnkow and S. Kreiszi, 294
- The Effect of Hydroxycinnamic Acids and Volatile Phenols in Beer Quality**, S.E. Iyuke, M. Madigoe and R. Maponya, 300
- Hydrolysis of Brewer's Spent Grain by Carbohydrate Degrading Enzymes**, Pirkko Forssell, Hanna Kontkanen, Henk A. Schols, Sandra Hinz, Vincent G.H. Eijssink, Janneke Treimo, Jim A. Robertson, Keith W. Waldron, Craig B. Faulds and Johanna Buchert, 306
- A Preference Study for No Alcohol Beer in Italy Using Quantitative Concept Analysis**, S. Porretta and G. Donadini, 315
- Construction of a Single *PEP4* Allele Deletion in *Saccharomyces carlsbergensis* and a Preliminary Evaluation of its Brewing Performance**, Jinguang Hao, Jianjun Dong, R. Alex Speers, Wei Shen, Lianju Shan, Wei Fan, Qi Li, Guoxian Gu and Jian Chen, 322
- Evaluation of Ideal Everyday Italian Food and Beer Pairings with Regular Consumers and Food and Beverage Experts**, Gianluca Donadini, Giorgia Spigno, Maria Daria Fumi and Roberto Pastori, 329
- Proteolysis of Sorghum Endosperm Proteins when Mashing with Raw Grain Plus Exogenous Protease and Potassium Metabisulphite**, C.C. Ng'andwe, A.N. Hall and J.R.N. Taylor, 343
- Alternative Paradigms for the Production of Beer**, Stephen T. Russell, R. Paul Singh and Charles W. Bamforth, 349
- The Impact of Low Heat Load and Activated Carbon Treatment of Second Wort on Beer Taste and Flavor Stability**, Masaaki Yano, Werner Back and Martin Krottenthaler, 357

AUTHOR INDEX

- | | | | |
|-------------------------------|-----------------------------|------------------------|----------------------------|
| Aerts, G., 180 | Buchert, J., 306 | Douanier, M., 150 | Hall, A.N., 343 |
| Agu, R.C., 39, 62 | Bulling, K., 257 | Drilleau, J.F., 102 | Hao, J., 322 |
| Aklujkar, P.P., 205 | | Du, J., 289 | Hašková, D., 160 |
| Anlı, E., 239 | Cabaroglu, T., 34 | Dvoráková, M., 27, 150 | Heisner, C.B., 122 |
| Arvindekar, A.U., 205 | Chadderton, T., 257 | | Hinz, S., 306 |
| Asano, S., 209 | Chen, J., 322 | Ebru Kızılet, E., 239 | Hofman, K., 257 |
| | Cheval, J-L., 69 | Eijssink, V.G.H., 306 | |
| Back, W., 294, 357 | Chlup, P.H., 45 | Ernandes, J.R., 199 | Iijima, K., 209 |
| Badot, C., 167 | Chmelik, J., 22 | Erten, H., 34 | Imai, T., 230 |
| Bamforth, C.W., 122, 224, 349 | Collin, S., 143, 167 | | Iyuke, S.E., 300 |
| Barbin, P., 69 | Coton, E., 114 | Fan, W., 172, 322 | |
| Barros, A.A., 27, 246 | Coton, M., 114 | Faulds, C.B., 306 | Jack, F.R., 39 |
| Batistote, M., 199 | Cruz, J.M., 246 | Forssell, P., 306 | Jayasundara, J.W.K.K., 111 |
| Beone, G.M., 283 | | Fumi, M.D., 329 | Jerkovic, V., 143 |
| Bergougnou, M.A., 83 | De Clippeleer, J., 180 | Gabriel, P., 270 | Jin, Y., 289 |
| Bernard, D., 45 | De Cooman, L., 180 | Gestin, P., 102 | Jurková, M., 150 |
| Bobalova, J., 22 | Delvaux, F., 127 | Gilis, J-F., 69 | |
| Bodart, E., 167 | Delvaux, F.R., 127 | Goiris, K., 180 | Kanauchi, M., 224 |
| Bouseta, A., 167 | Dienstbier, M., 246, 270 | Gu, G., 322 | Kellner, V., 150 |
| Brányik, T., 3 | Dong, J., 322 | Guichard, H., 114 | Kilonzo, P.M., 83 |
| Bringinghurst, T.A., 39, 62 | Donadini, G., 283, 315, 329 | Guido, L.F., 27, 246 | Kitamoto, K., 209 |
| Brosnan, J.M., 39, 62 | Dostálek, P., 3, 27, 150 | | Kocher, G. S., 111 |

- Kontkanen, H., 306
 Kosař, K., 270
 Krahl, M., 294
 Kreis, S., 294
 Krofta, K., 160
 Krottenthaler, M., 357
- Lante, A., 262
 Laplace, J.M., 114
 Le Quéré, J.M., 102
 Li, Q., 322
 Lomolino, G., 262
 Luo, T., 172
- Madigoe, M., 300
 Magalhães, P.J., 246
 Malfliet, S., 180
 Maponya, R., 300
 Margaritis, A., 83
 Marshall, S., 257
 Matoulková, D., 270
 Michel, A., 102
 Mikyška, A., 160
- Miranda, M., 199
 Moreira, M.M., 27
 Mortazavi, S.A., 14
- Ng'andwe, C.C., 343
 Nguyen, F., 143
 Nizet, S., 167
 Nogueira, A., 102
- Ogawa, Y., 230
 Ohkochi, M., 230
- Pastori, R., 329
 Phutela, R. P., 111
 Porretta, S., 315
- Robertson, J.A., 306
 Russell, S.T., 349
- Saison, D., 127
 Salplachta, J., 22
 Sankh, S.N., 205
 Schols, H.A., 306
- Selecký, R., 97
 Shan, L., 322
 Shen, W., 322
 Sigler, K., 270
 Singh, R.P., 349
 Skulilová, Z., 27
 Šmogrovičová, D., 97
 Spalla, S., 283
 Speers, R.A., 322
 Spettoli, P., 262
 Spigno, G., 329
 Stewart, G.G., 45
 Strehaiano, P., 69
 Sulo, P., 97
 Suzuki, K., 209
 Syryn, E., 180
- Tabatabaie, F., 14
 Taillandier, P., 69
 Taylor, J.R.N., 343
 Teixeira, J.A., 3
 Timmermans, A., 143
 Treimo, J., 306
- Tsuda, H., 230
 Tyrell, Th., 134
- Van Laere, S., 127
 Van Mulders, S., 127
 Van Opstaele, F., 180
 Verbelen, P.J., 127
 Vicente, A.A., 3
 Vural, N., 239
- Waldron, K.W., 306
 Wosiacki, G., 102
- Xu, Y., 172
- Yaldagard, M., 14
 Yano, M., 230, 357
 Yilmaztekin, M., 34
- Zarnkow, M., 294
 Zhang, K., 289
 Zocca, F., 262
 Zufall, C., 134

SUBJECT INDEX

- 4-ethylphenol, 69
 acetaldehyde, 114
 acid de-husked barley, 62
 acidification power, 270
 activated carbon, 357
 adsorbent, 357
 aging, 143
 alcohol yield, 39, 62
 alcoholic beverages, 102
 amino acids, 199
 anaerobiosis, 199
 analytical markers, 180
 antioxidant capacity, 150
 antioxidant phenolics, 239
 antioxidant properties, 27
 antioxidants, 160
 arsenic, 283
- barley, 22, 27, 62, 122, 150, 224, 230
 barley proteins, 22
 barley seed, 14
 beer, 3, 97, 143, 246, 257, 329
 beer ageing, 180
 beer flavour, 329
 beer foam stability, 322
 beer haze, 45
 beer quality, 300
 beer spoilage lactic acid
 bacteria, 209
 beta-glucan, 289
 beta-glucosidase, 262
 beverage, 111
 black tea, 111
Brettanomyces bruxellensis, 69
 brewers' spent grain, 306
 brewery practice, 270
- brewing, 349, 357
 buckwheat, 294
- cadmium, 283
 carbon dioxide, 349
 cell wall bound glycogen, 205
 cellulase, 306
 centrifuge, 45
 chemiluminescence, 134
 Chinese rice wine, 172
 cider, 102, 114
 collagen, 257
 commercial enzymes, 39
 comparison, 349
 conjoint analysis, 315
 consumer preference, 315
 continuous fermentation, 3
 control, 3
 copper, 134
 cost, 349
- detoxication, 167
 dextrinising unit, 62
 diastatic power, 62
 diversity, 69
 DPPH, 160
- effluent, 349
 electrochemical detection, 150
 endo glucanase, 224
 endosperm protein matrix, 343
 energy, 349
 enhancing germination, 14
 esterases, 262
 exo glucanase, 224
 exogenous protease, 343
 experimental plan, 114
- fermentation, 3, 111, 127, 143, 199
 fermentation velocity, 102
 filtration rate, 62
 fining, 257
 flavor stability, 357
 flavour, 3
 flavour compounds, 127
 flavour instability, 134, 180
 flavour stability, 134, 180
 flow cytometry, 45
 food, 329
 food pairing, 329
 food security, 283
 free amino nitrogen, 230, 343
 free phenolics, 27
 fructose utilization, 199
- GC-MS, 172, 239
 gene disruption, 322
 g-force, 45
 glucanase, 224
 glucans, 224
 glucoamylase, 83
 glucose utilization, 199
 glycogen, 45
 glycogen estimation, 205
 grape pomaces, 262
 grappa, 262
 growth profiles, 69
- health, 246
 heat load, 357
 heavy metal, 134, 283
 high gravity brewing, 127
 hops, 160, 246
 hop ageing, 160
- hop processing, 160
 HPLC, 150, 300
 HS-SPME, 172
 filtration rate, 62
 hull-less barley, 62
 hydrolysis, 306
 hydroxycinnamic acids, 300
- insoluble-bound phenolics, 27
 intracellular pH, 45
 iron, 134
 isoamyl acetate, 34
 isoxanthohumol, 246
 Italian beers, 283
- kinetic models, 83
 kinetics, 300
- Lactobacillus homohiochi*, 209
Lactobacillus fructivorans, 209
 lead, 283
 limit dextrinase, 122
- MALDI, 22
 malt, 27, 150, 289
 malting, 230, 294
 manganese, 134
 mashing, 343
 mass spectrometry, 22
 matrix, 22
 metabolism, 114
 mycotoxin, 167
- new paradigms, 349
 nitrogen metabolism, 199
 no alcohol beer, 315
 optimised AP test, 270

optimization, 14
 orientin, 294

 pairing methods, 329
 partial least squares regression, 180
 patulin, 167
 pectin methylesterase, 262
 PEP4, 322
 peptides, 199
 pH, 122, 167
 piceid, 143
 pitching rate, 127
 plant hormone, 230
 plasmid stability, 83
 polyphenols, 160, 246, 294
 protein, 289
 protein pattern., 22
 proteinase, 230
 proteinase A, 322

 quantitative concept analysis, 315

 radical reactions, 134
 reactor, 3
 recombinant yeast, 83
 red wine, 239
 residue viscosity, 39
 resveratrol, 143
 risk model, 114
 RPHPLC-MS/MS, 143
 rutin, 294

Saccharomyces, 199
Saccharomyces cerevisiae, 83, 97, 111, 127, 205
 sake, 209
 second wort, 357
 sensory analysis, 111
 shelf life, 111
 soluble ester phenolics, 27
 soluble glycogen, 205
 sommelier, 329
 sorghum, 343
 SPME-GC-MS, 143
 statistical analysis, 114

 stepwise linear discrimination analysis, 172
 stilbenoids, 143
 stress, 45
 stuck fermentation, 199
 sugar beet molasses, 34
 sulfites, 167
 synthetic medium, 114

 Taguchi technique, 14
 temperature, 39
 thioredoxin, 122
 trehalose, 45
 tricarboxylic acid cycle, 97
 true hiochi-bacilli, 209

 ultrasonic priming technique, 14

 vitexin, 294
 volatile and semi-volatile compounds, 172
 volatile phenols, 300

 water, 349
 wheat, 39, 289
Williopsis saturnus var. saturnus, 34
 wine, 69
 wine yeasts, 199
 wort, 143, 300
 wort attenuation, 270
 wort boiling, 357

 xanthohumol, 246
 xylanase, 306

 yeast, 45
 yeast cropping, 270
 yeast metabolism, 127
 yeast quality, 270

Zymomonas mobilis, 114