



BIBLIOGRAFI HASIL PENELITIAN PERTANIAN KOMODITAS TANAMAN PENYEGAR



**PUSAT PERPUSTAKAAN DAN PENYEBARAN TEKNOLOGI PERTANIAN
Badan Penelitian dan Pengembangan Pertanian
Kementerian Pertanian**

2013

Bibliografi

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2008-2013

Pusat Perpustakaan dan Penyebaran Teknologi Pertanian
Badan Penelitian dan Pengembangan Pertanian
Kementerian Pertanian
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BIBLIOGRAFI
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KATA PENGANTAR

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Kepala Pusat,

Ir. Gayatri K. Rana, M.Ec.

DAFTAR ISI

KATA PENGANTAR	i
DAFTAR ISI.....	ii

Tanaman Penyegar

Ephedra Sinica	1
2010	
ScienceDirect	
Guarana (<i>Paullinia Cupana</i>)	1
2008	
ProQuest	
ScienceDirect	
TEEAL	
2010	
ScienceDirect	
2011	
ScienceDirect	
2012	
ScienceDirect	
2013	
ScienceDirect	
Kakao (<i>Theobroma cacao</i>)	4
2008	
ProQuest	
ScienceDirect	
2009	
ProQuest	
ScienceDirect	
2010	
ProQuest	
ScienceDirect	
TEEAL	

2011	ProQuest	
	ScienceDirect	
2012	ProQuest	
	ScienceDirect	
2013	ScienceDirect	
Kola (Sterculiaceae)		49
2008	ScienceDirect	
2009	ProQuest	
	ScienceDirect	
2011	ScienceDirect	
2012	ScienceDirect	
Kopi (Coffea Arabica)		51
2008	ProQuest	
	TEEAL	
2009	ProQuest	
	TEEAL	
2010	ProQuest	
	TEEAL	
2011	ScienceDirect	
Mate		81
2008	ProQuest	
	ScienceDirect	
2009	ProQuest	
	ScienceDirect	
2010	ProQuest	
	ScienceDirect	

2011	ProQuest	
	ScienceDirect	
2012	ProQuest	
	ScienceDirect	
2013		
	ScienceDirect	
Mentha		93
2008	ScienceDirect	
2009	ScienceDirect	
2010	ScienceDirect	
2011	ProQuest	
	ScienceDirect	
2012	ProQuest	
	ScienceDirect	
2013		
	ScienceDirect	
Mint		105
2008	ScienceDirect	
	TEEAL	
2009	ScienceDirect	
	TEEAL	
2010	ScienceDirect	
	TEEAL	
2011	ScienceDirect	
2012	ScienceDirect	

2013	ScienceDirect	
Teh (<i>Camelia Sinensis</i>)		111
2008	ProQuest	
	ScienceDirect	
	TEEAL	
2009	ProQuest	
	ScienceDirect	
	TEEAL	
2010	ProQuest	
	ScienceDirect	
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Indeks		273

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2012 PROQUEST

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KOPI (*COFFEA ARABICA*)

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2010 PROQUEST

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2011 PROQUEST

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2013
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MENTHA

2008

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2010 SCIENCEDIRECT

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Keywords: Spearmint; Mentha spicata; Environment; Piperitone; Pulegone; Variation; Climate
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2009
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Keywords:Atherosclerosis; Nutrition; Phenolic compounds; Antioxidants; Berry juices; Tea

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Keywords:Tea;Pattern recognition; Probabilistic neural networks; Linear discriminant analysis

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Wenguang Yu, Keli Tian

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Food Chemistry, Volume 1, Issue 3, 1 October 2010, p. 768-774, ISSN 0308-8146

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Keywords: UHPLC; Mass spectrometry; Tea; Phenolics; Catechins; Flavonoids; UPLC

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Keywords: Tea; Antioxidant capacity; Chemiluminescence; Minimum inhibitory concentration

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Postharvest Biology and Technology, Volume 56, Issue 1, April 2010, p. 39-43, ISSN 0925-5214

Keywords:Tea saponins; Postharvest diseases; Synergistic effect; *Geotrichum candidum*

742. Cytoprotective effects of pu-erh tea on hepatotoxicity in vitro and in vivo induced by tert-butyl-hydroperoxide / Pin-Der Duh, Bor-Sen Wang, Shiou-Jen Liou, Chia-Jung Lin

Food Chemistry, V. 119, Issue 2, 15 March 2010, p. 580-585, ISSN 0308-8146

Keywords:Puerh tea; Tert-butyl hydroperoxide; Lipid peroxidation; Oxidative stress; Hepatoprotective effect

743. Decaffeination of tea extracts by using poly(*acrylamide-co-ethylene glycol dimethylacrylate*) as adsorbent / Jian-Liang Lu, Ming-Yan Wu, Xiao-Li Yang, Zhan-Bo Dong, Jian-Hui Ye, Devajit Borthakur, Qing-Lei Sun, Yue-Rong Liang

J. of Food Engineering, V. 97, Issue 4, April 2010, p. 555-562, ISSN 0260-8774

Keywords:Poly(*acrylamide-co-ethylene glycol dimethacrylate*); Catechins; Decaffeination; Adsorption kinetics; Isothermal adsorption; Thermodynamics

744. Determination of caffeine content and main catechins contents in green tea (*Camellia sinensis* L.) using taste sensor technique and multivariate calibration / Quansheng Chen, Jiewen Zhao, Zhiming Guo, Xinyu

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Food Chemistry, Volume 120, Issue 2, 15 May 2010, p. 632-636, ISSN 0308-8146

Keywords:Capillary electrophoresis; Flavonoids; MEKC; Polyphenols; Quality control

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Phytochemistry, Volume 71, Issues 5–6, April 2010, p. 559-566, ISSN 0031-94

Keywords:Camellia sinensis; Theaceae; Tea seedlings; Flavan-3-ols (aka catechins);-)-Epigallocatechin gallate; Distribution; Biosynthesis; Gene expression

747. Dual effect of milk on the antioxidant capacity of green, Darjeeling, and English breakfast teas / Svetli Dubeau, Guy Samson, Heidar-Ali Tajmir-Riahi

Food Chemistry, Volume 1, Issue 3, 1 October 2010, p. 539-545, ISSN 0308-8146

Keywords:Polyphenols; Linoleic acid; Tea; Milk; Peroxidation; Protein interaction; Antioxidant capacity; Voltammetry; UV-visible

748. Effect of graft copolymerization of fir sawdust lignocellulose with N-vinylpyrrolidone on adsorption capacity to tea catechins / J.H. Ye, J.J. Dong, J.L. Lu, X.Q. Zheng, J. Jin, H. Chen, Y.R. Liang

Carbohydrate Polymers, V. 81, Issue 2, 11 June 2010, p. 441-447, ISSN 0144-8617

Keywords: *Cunninghamia lanceolata*; Graft copolymerization; Lignocellulose; N-vinylpyrrolidone; Catechins

749. Effect of green tea marinades on the formation of heterocyclic aromatic amines and sensory quality of pan-fried beef / I. Quelhas, C. Petisca, O. Viegas, A. Melo, O. Pinho, I.M.P.L.V.O. Ferreira
Food Chemistry, Volume 1, Issue 1, 1 September 2010, p. 98-104, ISSN 0308-8146

Keywords: Heterocyclic aromatic amines; Prevention; Formation; Green tea; Catechins

750. Effect of process unit operations and long-term storage on catechin contents in EGCG-enriched tea drink / Laurent Bazinet, Monica Araya-Farias, Alain Doyen, Dominique Trudel, Bernard Têtu
Food Research International, Volume 43, Issue 6, July 2010, p. 1692-1701, ISSN 0963-9969

Keywords: Green tea; Catechins; EGCG; Tea drink; Long term stability; Process unit operation; Anticancer properties

751. Effects of addition of tea saponins and soybean oil on methane production, fermentation and microbial population in the rumen of growing lambs / Hui-Ling Mao, Jia-Kun Wang, Yi-Yi Zhou, Jian-Xin Liu
Livestock Science, Volume 129, Issues 1–3, April 2010, p. 56-62, ISSN 1871-1413,

Keywords: Fermentation; Growing lamb; Methane production; Ruminal microbes; Soybean oils; Tea saponins

752. Effects of interval length between tasting sessions and sweetener level on long-term acceptability of novel green tea drinks / Jung-Soo Son, Jae Hee Hong, Kwang-Ok Kim

Food Quality and Preference, Volume 21, Issue 8, December 2010, p. 956-966, ISSN 0950-3293

Keywords: Long term acceptability test; Exposure; Novel flavor; Green tea; Interval length; Sweetener level

753. Electrochemical determination of antioxidant capacity of fruit tea infusions / Jasenka Piljac-Žegarac, Lidiya Valek, Tamara Stipčević, Sanja Martinez

Food Chemistry, Volume 121, Issue 3, 1 August 2010, p. 820-825, ISSN 0308-8146

Keywords: Fruit juices; Electrochemistry; Cyclic voltammetry; Antioxidant capacity; Antioxidant composite index

754. Erratum to “Acute, subchronic and genotoxicity studies conducted with Oligonol, an oligomerized polyphenol formulated from lychee and green tea extracts” [Food Chem. Toxicol. 46 (2008) 3553–3562] / Hajime Fujii, Hiroshi Nishioka, Koji Wakame, Bernadene A. Magnuson, Ashley Roberts

Food and Chemical Toxicology, Volume 48, Issue 5, May 2010, p. 1417, ISSN 0278-6915

Keywords: Green tea; Extracts; Oligonol; Genotoxicity; Polyphenols

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Food Chemistry, Volume 121, Issue 4, 15 August 2010, p. 1089-1094, ISSN 0308-8146

Keywords: Catechins; Antioxidants; Green tea; Oxidative stress; Oxyradicals

756. Formation of damascenone derived from glycosidically bound precursors in green tea infusions / Tomomi Kinoshita, Satoshi Hirata, Ziyin Yang, Susanne Baldermann, Emiko Kitayama, Shigetaka

Matsumoto, Masayuki Suzuki, Peter Fleischmann, Peter Winterhalter, Naoharu Watanabe

Food Chemistry, Volume 123, Issue 3, 1 December 2010, p. 601-606, ISSN 0308-8146

Keywords: Damascenone; Green tea; Glycosides; Precursor

757. Formulation with ascorbic acid and sucrose modulates catechin bioavailability from green tea / Catrina M. Peters, Rodney J. Green, Elsa M. Janle, Mario G. Ferruzzi

Food Research International, Volume 43, Issue 1, January 2010, p. 95-102, ISSN 0963-9969

Keywords: Bioavailability; Caco-2; Catechins; In vitro digestion; Green tea; Sprague Dawley

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TEH TEEAL-2010

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parameters

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2012 PROQUEST

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979. Chemopreventive potential of the tannase-mediated biotransformation of green tea / J.A. Macedo, L.R. Ferreira, L.E. Camara, J.C. Santos, A. Gambero, G.A. Macedo, M.L. Ribeiro
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Keywords: Chemoprevention; Comet assay; Gene expression; Green tea; Tannase
980. Classification of black tea liquor using cyclic voltammetry / Rajnita Bhattacharyya, Bipan Tudu, Samir Chandra Das, Nabarun Bhattacharyya, Rajib Bandyopadhyay, Panchanan Pramanik
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987. Comparison of catechins and purine alkaloids in albino and normal green tea cultivars (*Camellia sinensis* L.) by HPLC / Kang Wei, Li-Yuan Wang, Jian Zhou, Wei He, Jian-Ming Zeng, Yong-Wen Jiang, Hao Cheng
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988. Comparison of main bioactive compounds in tea infusions with different seasonal *Forsythia suspensa* leaves by liquid chromatography–tandem mass spectrometry and evaluation of antioxidant activity / Jiao Jiao, Qing-Yan Gai, Meng Luo, Wei

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993. Control of *Botrytis cinerea*, *Alternaria alternata* and *Pyrenochaeta lycopersici* on tomato with whey compost-tea applications / Catello Pane, Giuseppe Celano, Domenica Villecco, Massimo Zaccardelli
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Keywords: Corky rot root; Early blight; Grey mould; Disease suppression; *Solanum lycopersicon*

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997. Degradation of cypermethrin, malathion and dichlorovos in water and on tea leaves with O₃/UV/TiO₂ treatment / Li Lin, Minnan Xie, Yongmei Liang, Yingqian He, Gilbert Yuk Sing Chan, Tiangang Luan
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Scientia Horticulturae, V. 148, 4 December 2012, p. 246-254, ISSN 0304-4238

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noodle; Quality

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Keywords: Amino acids; Camellia sinensis; Green tea; Phosphorus deficiency; Polyphenols; Catechins; Theanine

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International Journal for Parasitology: Drugs and Drug Resistance, Volume 2, December 2012, p. 5-9, ISSN 11-3207

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Biomass and Bioenergy, Volume 44, September 2012, p. 160-167, ISSN 0961-9534

Keywords: Oryza sativa; Camellia sinensis; Rice straw; GIS;

Biomass cost; Tea drying

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Keywords: Goishi tea; Adipocytokines; Induced obesity mouse model
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Scientia Horticulturae, Volume 141, 15 June 2012, Pages 7-16, ISSN 0304-4238
Keywords: Catechins; Flavonoid metabolism; Gene expression; O-glycosylated flavonols; Proanthocyanins; Shade; Tea
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Keywords: Ochratoxin A; Fumonisin; Aspergillus niger; Aspergillus awamori; Medicinal plants

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INDEKS SUBYEK

A

- ABSORBANCE CAPACITY, 139
 ABSORPTION, 73, 167, 171
 ACCELERATED AGING, 52
 ACCELERATOR, 114
 ACETAMINOPHEN, 248
 ACETIC ACID, 39
 ACETIC ACID BACTERIA, 11, 30, 43, 48
 ACETYLCHOLINESTERASE, 157
 ACETYLENE TOLERANT
 NITRIFICATION, 237
 ACID SOILS, 167, 188
 ACIDIFICATION, 65
 ACIDITY, 173
 ACIDOLYSIS, 14
 ACQUISITIONS, 82
 ACRYLAMIDE, 40
 ACTIVATED CARBON, 163, 256, 257
 ACTIVATED PROTEIN, 166
 ACTIVE PACKAGING, 187
 ADAPTATION, 144
 ADDITIVES, 194
 ADIPOCYTES, 166
 272
- ADSORBED WATER, 163
 ADSORBENTS, 171
 ADSORPTION, 72, 74, 171
 ADSORPTION KINETICS, 179
 AERATED TEA, 233
 AERATION, 143
 AFLATOXIGENIC FUNGI, 27
 AFLATOXIN, 9, 27, 44
 AFRICA, 32
 AFRICAN ROBUSTA, 79
 AGE DIFFERENCES, 136
 AGEING OF TEA BUSHES, 128
 AGRICULTURAL CHEMICALS, 63
 AGRICULTURAL COMMODITIES, 78
 AGRICULTURAL INTENSIFICATION,
 21
 AGRICULTURAL LAND, 65, 135, 168
 AGRICULTURAL METEOROLOGY, 52
 AGRICULTURAL PRODUCTION, 26, 79,
 81, 82, 90, 145, 164, 173
 AGRICULTURAL SOILS, 162
 AGRICULTURAL WASTES, 143
 AGRICULTURE, 15, 37, 59, 144
 AGROECOSYSTEM, 47

AGROFORESTRY, 19, 20, 21, 23, 24, 44,
 55, 64, 65, 72, 75
 AGROFORESTRY SYSTEMS, 23, 52, 54,
 63, 72, 75
 AGRONOMIC RECOMMENDATION,
 169
 AGRONOMY, 19, 62, 79, 85, 99, 140, 145,
 199, 228
 AGROWASTE, 148
 AIR TEMPERATURE, 68, 71
 ALBINO MUTANT, 239
 ALEUROCANTHUS CAMELLIAE, 256
 ALFISOLS, 161
 ALKALIZATION, 38
 ALKALOID CONTAINING SPECIES, 101
 ALKALOIDS, 19, 52, 86
 ALKYLPIRAZINES, 15
 ALLELE, 24, 60
 ALLELOPATHY, 52
 ALLERGIES, 36, 139
 ALPHA PINENE, 106
 ALTITUDE, 76
 ALUMINIUM, 141, 188, 200, 227, 247
 AMELIORATION, 188
 AMINO ACID COMPOSITION, 130
 AMINO ACID PROFILE, 243
 AMINO ACID SEQUENCE, 62
 AMINO ACIDS, 5, 20, 25, 130, 156, 198,
 241, 244, 269
 AMINOBUTYRIC ACID, 232
 AMMONIA, 194
 AMMONIA AVAILABILITY, 237
 AMPLIFIED FRAGMENT LENGTH
 POLYMORPHISM, 32
 AMYLOSE, 210
 ANAEROBIC FERMENTATION, 261
 ANALYSIS, 24, 69, 87, 167, 194, 201, 202
 ANALYTIC HIERARCHY PROCESS, 236
 ANALYTICAL METHODS, 58, 168
 ANATOMY, 254
 ANGIOSPERMS, 131, 136, 137, 138, 140,
 141, 143
 ANGIOTENSIN CONVERTING
 ENZYME, 32, 268
 ANIONIC MINERALS, 117
 ANTAGONISTIC INTERACTION, 13, 16
 ANTHELMINTIC, 102
 ANTHOCYANINS, 233
 ANTIBACTERIAL AGENTS, 90
 ANTIBACTERIALS, 28, 100
 ANTIBIOSIS, 6, 14, 73
 ANTIBIOTIC, 271
 ANTICANCER, 123
 ANTICANCER PROPERTIES, 171, 181
 ANTICARCINOGENIC PROPERTIES,
 166
 ANTIDIABETIC EFFECT, 185
 ANTIFIBROTIC, 266
 ANTIFUNGAL ACTIVITY, 238, 260, 263
 ANTIGLYCATION, 178
 ANTIGLYCATION ACTIVITY, 225
 ANTIGLYCATION CAPACITY, 193, 230
 ANTIINFLAMMATORY, 92
 ANTIINFLAMMATORY PROPERTIES,
 138, 171
 ANTIMICROBIAL ACTIVITY, 87, 102,
 151, 163, 211, 262
 ANTIMICROBIAL AGENTS, 173
 ANTIMICROBIAL POTENTIAL, 98
 ANTIMICROBIALS, 105, 109, 114, 175,
 203, 228, 248, 266, 270
 ANTIMUTAGENIC ACTIVITY, 161
 ANTIMUTAGENIC PROPERTIES, 166,
 171
 ANTIMUTAGENICITY, 103, 147
 ANTI OBESITY, 147
 ANTI OBESITY AGENTS, 166
 ANTIOXIDANT ACTIVITY, 3, 27, 46, 86,
 91, 92, 95, 102, 114, 119, 120, 124, 127,
 152, 153, 155, 157, 163, 165, 176, 187,

191, 202, 204, 212, 226, 230, 233, 236,
241, 246, 253, 256, 259, 260, 262, 266,
268, 269, 271, 272

ANTIOXIDANT CAPACITY, 13, 84, 87,
114, 123, 139, 150, 178, 180, 182, 184,
187, 191, 194, 195, 205, 215, 230, 257

ANTIOXIDANT COMPOSITE INDEX,
182, 195

ANTIOXIDANT DEFENCES, 14

ANTIOXIDANT ENZYMES, 103, 126

ANTIOXIDANT METABOLISM, 203

ANTIOXIDANT POTENTIAL, 91

ANTIOXIDANT PROPERTIES, 10, 85,
131, 136, 137, 138, 143, 152, 160, 166,
169, 171, 188, 232

ANTIOXIDANT RELEASE, 45

ANTIOXIDANTS, 10, 19, 28, 37, 77, 82,
83, 87, 88, 90, 91, 93, 100, 105, 112, 121,
123, 136, 147, 150, 151, 156, 159, 169,
171, 175, 176, 182, 184, 190, 194, 199,
200, 202, 203, 205, 206, 207, 213, 216,
223, 226, 227, 228, 229, 238, 255, 258,
260, 261, 266, 270, 271

ANTIOXIDATION, 262

ANTIOXIDATIVE ACTIVITY, 29, 205

ANTIOXIDATIVE CAPACITY, 142

ANTIOXIDATIVE ENZYME, 153

ANTIOXIDATIVE INTERACTION, 248

ANTIPROLIFERATION, 254

ANTIPROLIFERATIVE ACTIVITY, 184

ANTIPROLIFERATIVE EFFECT, 161

ANTITUMOR, 221

ANTITUMOR ACTIVITY, 253, 256

ANTIVIRAL PROPERTIES, 171

ANTIXENOSIS, 5, 14

APIACEAE, 137

APOPTOSIS, 166, 173, 186

APOPTOTIC EFFECT, 161

APPLE JUICE, 134, 162

APPLICATION RATES, 52, 54

AQUEOUS EXTRACT, 248

AQUEOUS SOLUTIONS, 82, 90

ARABIDOPSIS, 18

ARABINOGALACTAN PROTEINS, 50

ARABLE SOILS, 63, 64, 167

ARCTORNIS SUBMARGINATA, 156

ARGENTINA, 90

ARGENTINEAN GREEN TEA, 203

AROMA, 104, 108, 231

AROMA INCREASING, 185

AROMATIC CROPS, 101

AROMATIC PLANTS, 99, 137

ARSENITE, 175

ARTHROPOD PESTS, 55

ARTHROPODS, 138, 143

ARTIFICIAL DRYING, 16

ARTIFICIAL NEURAL, 145

ARTIFICIAL NEURAL NETWORKS,
118, 203, 245

ASCOCHYTA COFFEE, 59

ASCORBATE PEROXIDASES, 201

ASCORBIC ACID, 31, 260

ASPALATHIN, 249

ASPALATHUS LINEARIS, 224, 249, 254

ASPERGILLUS, 9, 33, 148

ASPERGILLUS CARBONARIUS, 8, 22,
39

ASPERGILLUS FLAVUS, 27

ASPERGILLUS NIGER, 8, 22, 116, 251

ASPERGILLUS NIGER VAN TIEGHEM,
130

ASPERGILLUS PARASITICUS, 27

ASSOCIATED PLANTS, 45

ASTRINGENCY, 148, 188, 210

ASTRINGENT TASTE, 268

ATHEROSCLEROSIS, 176

ATHRIXIA PHYLIKOIDES, 255

ATOMIC ABSORPTION
SPECTROMETRY, 114

ATTITUDES, 56

AUTOHYDROLYSIS, 186
AUTOHYDROLYTIC CONDITION, 197
AUTOLYSATE, 27
AVAILABILITY, 185
AVOCADOS, 25

B

BACILLUS, 6, 32, 33
BACILLUS SUBTILIS, 32
BACULOVIRIDAE, 138
BACULOVIRUS, 138
BARLEY TEA GROUNDS, 120
BASE SATURATION, 62
BATCH EVAPORATOR, 85
BENEFICIAL EFFECTS, 20
BENZOYLUREA PESTICIDES, 260
BERRY JUICES, 176
BETA GLUCOSIDASE, 133
BEVERAGE CROPS, 138
BEVERAGE QUALITY, 72
BEVERAGES, 24, 144
BINDING INTERACTION, 192
BIOACTIVE COMPOSITION, 184
BIOACTIVE COMPOUNDS, 92, 265, 271
BIOACTIVE COMPOUNDS IN FOODS,
38
BIOACTIVE FLAVONOID, 98
BIOACTIVE NON NUTRIENTS, 38, 185,
249
BIOACTIVITY, 179
BIOAVAILABILITY, 34
BIOCHEMICAL COMPOSITION, 72
BIOCHEMICAL PARAMETERS, 88, 209
BIOCHEMICAL PATHWAYS, 132
BIOCHEMICAL RECEPTORS, 139, 140
BIOCHEMISTRY, 24, 25, 58, 68, 69, 72,
73, 76, 106, 109, 131, 132, 133, 134, 135,
137, 139, 141, 142, 144, 160, 161, 162,
163, 164, 165, 167, 168, 169, 170, 191,
192, 193, 194, 195, 196, 197, 198, 199

BIOCONTROL, 6, 16
BIOCONTROL AGENTS, 120
BIOCONTROL FORMULATION, 13
BIODIESEL, 74
BIODIVERSITY, 23, 24, 55, 63
BIODIVERSITY CONSERVATION, 23
BIODIVERSITY GENOTYPE, 62
BIOENERGY, 74
BIOGEOGRAPHY, 62
BIOLOGICAL ACTIVITIES, 139, 171, 263
BIOLOGICAL ACTIVITY IN SOIL, 133
BIOLOGICAL CONTROL, 6, 7, 13, 21, 22,
44, 63, 155, 203, 217, 246
BIOLOGICAL CONTROL AGENTS, 56,
63, 68
BIOLOGICAL SAMPLE, 186
BIOLOGICAL TRANSPORT, 195
BIOLOGY, 199
BIOMARKERS, 60
BIOMASS, 69, 80, 106, 133, 198
BIOMASS COST, 247
BIOPROCESS ENGINEERING, 162, 163
BIOSORPTION, 115
BIOSYNTHESIS, 52, 180, 193, 227
BISCHOFIA JAVANICA, 15
BLACK POD, 9
BLACK POD DISEASE, 8, 10
BLACK SEA BREAM, 244
BLACK TEA, 116, 117, 122, 123, 133, 134,
135, 139, 140, 142, 146, 151, 154, 155,
161, 162, 163, 165, 168, 174, 192, 193,
205, 211, 212, 234, 235, 236, 245, 250,
255, 258, 268, 269
BLACK TEA BREW, 133
BLACK TEA EXTRACT, 147
BLACK TEA POLYPHENOLS, 186
BLACK TEA QUALITY, 251
BLACKBERRY TEA, 165
BLOOD GLUCOSE, 144
BLOOD HEMATOLOGY, 96

BLOOD LIPIDS, 169
BLOOD PLASMA, 136
BODY FAT, 201
BONE DENSITY, 171
BOTANICAL COMPOSITION, 55, 232
BOTANICAL PREPARATIONS, 185
BOTRYOSPHAERIA, 7
BOTRYTIS CINEREA, 189
BRANCHES, 53, 64
BRASSICA OLERACEA, 207
BRAZIL, 10, 80
BRAZILIAN MARKET, 89
BRAZILIAN MEDIUM, 68
BREEDING, 9
BRYOPHYTE DIVERSITY, 6
BUDS, 53
BULK DENSITY, 164
BYPRODUCTS, 134

C

CACAO, 10, 31, 32, 40, 47
CACAO POD HUSKS, 28, 34, 40
CACAO SAMPLING, 17
CACAO SEED, 21
CADMIUM, 112, 134, 164
CAFFEIC ACID, 137
CAFFEIC ACID DERIVATIVES, 147, 205
CAFFEINE, 1, 31, 49, 52, 73, 80, 86, 91,
119, 128, 129, 130, 143, 147, 148, 149,
154, 159, 171, 172, 180, 198, 204, 205,
207, 208, 221, 229, 231, 235, 238, 242,
249, 258, 272
CAFFEINE CONSUMPTION, 71
CAFFEINE CONTENT, 154
CAFFELOYLTARTARIC ACID, 41
CALCIUM, 57, 64, 69, 78, 137, 161, 198
CALCIUM CHLORIDE, 199
CALCIUM RELEASE, 149
CALVES, 194
CAMELLIA, 137, 138
CAMELLIA OLEIFERA, 208
CAMELLIA SINENSIS, 112, 113, 116,
117, 122, 124, 125, 126, 127, 130, 146,
151, 153, 155, 156, 157, 158, 166, 176,
177, 180, 183, 184, 185, 189, 203, 206,
207, 212, 215, 218, 224, 226, 227, 228,
233, 238, 239, 241, 244, 247, 248, 249,
256, 258, 262, 265, 266, 267, 269, 271
CAMPAIGNS, 25
CANCER PROMOTION, 149
CANE MOLASSES, 143
CANNED FRUITS, 66
CANNED PRODUCTS, 66
CANNED VEGETABLES, 66
CAPACITY, 72, 161, 170
CAPILLARY ELECTROPHORESIS, 41,
180, 207
CARBAMATE PESTICIDES, 168
CARBOHYDRATES, 24, 25, 80, 89
CARBON, 24, 133
CARBON PASTE ELECTRODE, 170
CARDIOVASCULAR DISEASE
FLAVONOIDS, 145
CARDIOVASCULAR DISEASES, 171
CARDIOVASCULAR HEALTH, 156
CARDIOVASCULAR MEDICINE, 198
CAROTENOIDS, 24
CARYOPHYLLENE OXIDE, 211
CASTOR BEANS, 53
CATABOLISM, 52
CATECHIN BIOSYNTHESIS, 239
CATECHIN METABOLITES, 261
CATECHINS, 21, 29, 119, 121, 124, 126,
144, 146, 148, 151, 155, 158, 166, 171,
177, 178, 179, 180, 181, 182, 183, 184,
186, 190, 195, 204, 205, 207, 208, 212,
213, 218, 220, 225, 231, 232, 233, 238,
239, 240, 242, 244, 248, 249, 250, 252,
262, 263, 266, 270, 272
CATECHOL, 158

CATION EXCHANGE CAPACITY, 62, 188
 CECAL LIGATION AND PUNCTURE, 255
 CELL LINES, 136, 244
 CELL MEDIATED IMMUNITY, 166
 CELL PROLIFERATION, 166
 CELL WALLS, 55
 CELLS, 200
 CELLULAR RESISTANCE, 74
 CENTELLA ASIATICA, 207
 CERATO PLATANIN, 15
 CERATOBASIDIUM RAMICOLA, 45
 CERCOSPORA THEAE, 246
 CERTIFICATION, 109
 CHAMOMILE INFUSION, 162
 CHAMOMILE TEA, 237
 CHARACTERIZATION, 8, 104, 231, 233, 256
 CHEMICAL ACTIVATION, 256
 CHEMICAL ANALYSIS, 167
 CHEMICAL COMPONENTS, 150, 162, 209, 241
 CHEMICAL COMPOSITION, 3, 24, 28, 53, 54, 56, 61, 73, 85, 94, 98, 102, 106, 107, 124, 136, 138, 140, 143, 153, 164, 166, 187, 192, 193, 196, 198, 267
 CHEMICAL CONTAMINANT, 264
 CHEMICAL CONTROL, 140
 CHEMICAL KINETICS, 84
 CHEMICAL STRUCTURE, 52, 192, 199
 CHEMICAL TAXONOMY, 177
 CHEMICAL TRANSFORMATION, 72
 CHEMILUMINESCENCE, 178
 CHEMOTAXONOMIC RELATIONSHIP, 54
 CHEMOTAXONOMY, 54, 192
 CHESTNUTS, 135
 CHINESE DARK TEA, 263
 CHITOSAN MINT MIXTURE, 105
 CHLOROGENIC ACIDS, 53, 73, 137, 225
 CHLOROPHYLLS, 65, 105, 185, 204, 236, 246
 CHLORPYRIFOS, 133
 CHOCOLATE, 5, 14, 27, 28, 30, 33, 34, 42, 43, 48, 160
 CHOCOLATE RHEOLOGY, 35
 CHOLESTEROL, 213
 CHOLESTEROL SYNTHESIS, 127
 CHROMATOGRAPHY, 269
 CHROMOSOMES, 82
 CHRONIC DISEASE, 255
 CHYMOTRYPSIN LIKE ACTIVITY, 164
 CINNAMON TEA, 165
 CITRIC ACID, 40, 218
 CITRUS JUICE, 112
 CITRUS POSTHARVEST DISEASES, 217
 CLASSIFICATION, 5
 CLAY SOILS, 64
 CLIMATE, 25, 61, 66, 67, 71, 75, 77, 96, 196, 201, 204
 CLIMATIC CHANGE, 19, 71, 75, 79, 81
 CLIMATIC VARIATION, 72
 CLIMATIC ZONES, 161
 CLIMATOLOGY, 72, 199
 CLONAL TEA, 169
 CLONES, 24, 54, 70, 80, 163, 217
 CLOVAMIDE, 10
 CLUSTER ANALYSIS, 24, 192, 245
 COARSE GREEN TEA, 246
 COCOA, 8, 10, 11, 14, 15, 16, 17, 19, 20, 21, 23, 24, 25, 26, 27, 28, 29, 30, 32, 33, 34, 35, 36, 37, 38, 39, 41, 42, 45, 46, 70, 71
 COCOA AGROFORESTRY, 34
 COCOA AGROFORESTS, 9
 COCOA AUTOLYSATES, 41
 COCOA BEAN FERMENTATION, 30
 COCOA BEAN QUALITY, 39

COCOA BEANS, 9, 10, 20, 22, 30, 33, 40, 48
 COCOA BEVERAGE POWDER, 21
 COCOA BUTTER, 7, 9, 14, 30, 31, 42, 43
 COCOA BUTTER ALTERNATIVE, 37, 41
 COCOA BUTTER EQUIVALENTS, 40
 COCOA BUTTER LIKE FAT, 14
 COCOA BUTTER PROPERTIES, 37
 COCOA FERMENTATION, 33, 48
 COCOA GENE BANK, 26
 COCOA GENOTYPES, 14
 COCOA HUSKS, 8
 COCOA INDUSTRY, 11
 COCOA MYCOBIOTA, 33
 COCOA PARTICLES, 35
 COCOA PLANTATIONS, 28
 COCOA POWDER, 38
 COCOA PROCESSING, 33, 47
 COCOA PRODUCTION, 34
 COCOA PRODUCTS, 13, 21
 COCOA SEEDS, 16
 COCOA TEA, 29, 205
 COCOA WASTE, 28
 COCONUTS, 68
 COFFEA ARABICA, 59, 78, 79, 81
 COFFEA CANEPHORA, 70, 79, 80
 COFFEE, 51, 52, 53, 54, 55, 56, 57, 58, 59, 60, 61, 62, 63, 64, 65, 66, 67, 68, 69, 70, 71, 72, 73, 74, 75, 76, 77, 78, 79, 81, 160, 167, 168, 172, 174, 241, 259
 COFFEE BEAN, 56, 72, 73
 COFFEE BEVERAGE, 76
 COFFEE BREW, 73
 COFFEE BREW TEA, 197
 COFFEE INDUSTRY, 77, 80, 82
 COLA, 49, 50
 COLA ACUMINATA, 50
 COLA CORDIFOLIA, 49, 50
 COLA NITIDA, 50
 COLD WATER STEEPING, 196
 COLLAGEN, 119
 COLLETOTRICHUM, 7
 COLON CANCER, 87, 178, 191
 COLONIZATION, 6, 7, 167
 COMBINED ANTIBACTERIAL EFFECT, 252
 COMMERCIAL HERBS, 99
 COMMERCIALIZATION, 23
 COMMUNITY DYNAMICS, 30
 COMPARATIVE ANALYSIS, 82
 COMPARATIVE ASSESSMENT, 199
 COMPARATIVE STUDY, 139
 COMPATIBILITY, 263
 COMPLEMENTARY, 19
 COMPOSITION, 13, 24, 114
 COMPOST, 232
 COMPOST EXTRACT, 232
 COMPOST TEA, 148, 189
 CONDIMENTS, 137
 CONFECTIONERY, 108
 CONFIDENCE INTERVALS, 5
 CONIDIA, 62
 CONSERVATION, 61, 135, 197
 CONSERVATION MEASURES, 223
 CONSUMPTION, 49
 CONTAMINANTS, 24
 CONTAMINATION, 24, 72, 116, 170
 CONTROL, 76
 CONTROL PROGRAMMES, 25
 COPPER FERTILIZERS, 172
 CORRELATION, 54
 CORRELATION COEFFICIENT, 170
 COST EFFECTIVENESS ANALYSIS, 61
 COTYLEDONS, 193
 COUMARIN, 146
 COUNTRY AND INDUSTRY STUDIES OF TRADE, 144
 CREAM FORMATION, 162
 CROP DISEASES, 58, 59, 81
 CROP DIVERSITY, 34

CROP MANAGEMENT, 73
 CROP PLANTATION, 222
 CROP PRODUCTION, 25, 63, 76, 198
 CROP QUALITY, 23, 24, 53, 71, 172, 196
 CROP SCIENCE, 37, 85, 228
 CROP WATER PRODUCTIVITY, 119
 CROP YIELD, 24, 62, 65, 67, 71, 109, 135, 172
 CROPPING SYSTEMS, 23, 54
 CROSSES, 76
 CROSSMODAL, 28
 CRUDE PROTEIN, 135
 CRYOCONCENTRATION, 90
 CRYOGENIC ENGINEERING, 172
 CRYOPRESERVATION, 5, 61, 108
 CRYOPROTECTIVE AGENTS, 12
 CRYSTALLISATION, 9, 30
 CULINARY HERBS, 140
 CULTIVAR IDENTIFICATION, 138
 CULTIVARS, 5, 53, 57, 58, 59, 60, 61, 67, 68, 69, 76, 109, 138, 140, 145, 163, 218
 CULTIVATED POPULATION, 62
 CULTIVATED TEA RHIZOSPHERE, 129
 CULTIVATION, 72
 CULTURAL CONTROL, 140
 CULTURE MEDIA, 14, 90
 CUNNINGHAMIA LANCEOLATA, 181
 CURCUMIN, 178
 CYCLIC VOLTAMMOGRAM, 195
 CYCLOOXYGENASE ENZYME, 121
 CYCLOPENTANES, 18
 CYCLOPIAZONIC ACID, 9
 CYMBOPOGON MARTINII, 95, 108
 CYMENES, 106
 CYPERUS LONGUS, 102
 CYSTATINS, 19
 CYTOLOGICAL STABILITY, 154
 CYTOTOXICITY, 51, 166, 208, 248

D

DAMASCENONE, 183
 DARK CHOCOLATE, 39, 46
 DEBARYOMYCES HANSENI, 213
 DECAFFEINATED COFFEE, 74
 DECAFFEINATED GREEN TEA, 215
 DECAFFEINATION, 76, 179, 243, 246
 DECOCTION, 141
 DECOLORIZED HSIAN TSAO LEAF GUM, 175
 DECONTAMINATION, 139
 DEFORESTATION, 24
 DEIONIZED WATER, 163
 DELIVERY SYSTEM, 21
 DENSITY, 74, 77, 106
 DEOXYRIBONUCLEIC ACID, 59
 DERIVATISATION, 174
 DESCRIPTIVE ANALYSIS, 259
 DESICCATION TOLERANCE, 256
 DETERMINATION, 211, 231
 DETOXIFICATION, 141
 DEVELOPED COUNTRIES, 137
 DEVELOPMENT, 65
 DIABETES, 156
 DIABETIC, 174
 DICOTYLEDONS, 131, 136, 137, 138, 140, 141, 143
 DIETARY INTAKE, 237
 DIETARY SUPPLEMENT, 248
 DIETS, 194
 DIFFERENTIAL GENE EXPRESSION, 239
 DIFFERENTIAL PULSE VOLTAMMETRY, 245
 DIFFERENTIALLY EXPRESSED GENE, 92
 DIGESTIBILITY, 248
 DIGESTIVE ENZYMES INHIBITION, 41
 DIGESTIVE STABILITY, 240
 DIGESTIVE SYSTEM, 142, 193, 198

DIGESTIVE SYSTEM DISEASE, 142
DILUTE ACID, 210
DISCRIMINANT ANALYSIS, 176
DISEASE PREVENTION, 169, 173
DISEASE RESISTANCE, 24, 31, 52, 55,
57, 60, 69, 76, 109, 265
DISEASE SUPPRESSION, 189, 237
DISEASE SURVEYS, 69
DISEASES, 13, 26, 37
DISSOLUTION RATE, 29, 161
DISTILLATION WASTE WATER, 98
DISTILLED WATER, 163
DISTRIBUTION, 180
DIVERSITY, 10, 29, 35, 162, 210
DIVERSITY DISTRIBUTION, 227
DNA, 66, 67, 227, 228
DNA DAMAGE, 222
DNA FINGERPRINTING, 24, 60
DNA PRIMERS, 19
DOSE RESPONSE RELATIONSHIP, 166
DRAINAGE, 23, 25
DROUGHT TOLERANCE, 6
DRUG THERAPY, 142
DRY MATTER, 52, 165
DRY MATTER ACCUMULATION, 106
DRY NUT SHELLS, 39
DRY SEASON, 75, 270
DRYING, 22, 38, 72, 216, 270
DRYING METHODOLOGY, 103
DYNAMIC MICROWAVE-ASSISTED
EXTRACTION, 208

E

ECOLOGICAL CONDITIONS, 98
ECOLOGY, 25, 194
ECONOMIC ANALYSIS, 23
ECONOMIC IMPACT, 135
ECONOMIC LIBERALIZATION, 9
ECONOMIES OF SCOPE, 34
ECOSYSTEM MANAGEMENT, 70

ECOSYSTEM SERVICES, 47
ECOSYSTEMS, 25
EDIBLE SPECIES, 23
EDUCATIONAL AND EXTENSIONAL
ACTIVITIES, 197
EDUCATIONAL NEEDS, 197
EFFECT OF ADDED MOISTURE, 39
EFFECTS, 69, 75, 76, 77, 106, 194
EFFICIENCY, 170
EGG PRODUCTION, 136
ELECTROCHEMICAL OXIDATION, 245
ELECTROCHEMICAL PROPERTIES, 195
ELECTROCHEMISTRY, 182
ELECTROLYZED REDUCED WATER,
240
ELECTRON MICROSCOPY, 170
ELECTROPHORESIS, 58
ELECTROPHYSIOLOGICAL
PROPERTY, 192
ELLIPSOIDAL CYLINDRICAL
COORDINATES, 22
EMBRYOGENESIS, 4, 36
EMBRYONIC DEVELOPMENT, 152
EMBRYOS, 78, 82
EMERGENCE, 76, 106
EMPOASCA VITIS, 233
EMULSIONS, 14, 43, 91, 104, 114
ENANTIOSELECTIVE ACETYL
TRANSFERASE, 93
ENCAPSULATION EFFICIENCY, 107
ENDOCRINE SYSTEM, 192
ENDOMYCORRHIZAS, 63, 167
ENDOPHYTES, 6, 7, 21, 32
ENDOPHYTIC FUNGI, 7
ENDOSULFAN, 133
ENERGY, 144
ENERGY BALANCE, 132
ENERGY METABOLISM, 144
ENTIRELEAF INDIAN PAINTBRUSH,
124

ENTOMOGENOUS FUNGI, 56
 ENTOMOPATHOGENS, 56, 138, 168
 ENVIRONMENT, 96, 144, 204
 ENVIRONMENT REGULATION, 165
 ENVIRONMENTAL DEGRADATION,
 164, 170
 ENVIRONMENTAL FACTOR IMPACT,
 72
 ENVIRONMENTAL FACTORS, 55, 69,
 71, 75, 165
 ENVIRONMENTAL SCIENCES, 165, 168,
 199
 ENVIRONMENTAL TEMPERATURE,
 138
 ENVIRONMENTAL VARIABLES, 22
 ENZYMATIC BIOREACTOR ASSAY,
 159
 ENZYMATIC EXTRACTION, 211
 ENZYMATIC HYDROLYSIS, 272
 ENZYMATIC INTERESTERIFICATION,
 45
 ENZYME ACTIVITY, 55, 56, 109, 133,
 136, 140, 148, 164
 ENZYME ANTIOXIDANTS, 229
 ENZYME EXTRACTION, 130
 ENZYME INDUCTION, 244
 ENZYME INHIBITORS, 140, 195
 ENZYMES, 52, 55, 133, 136, 140, 172,
 193, 200, 204, 218
 ENZYMOLOGY, 56, 109, 143, 164, 197
 EPHEDRA SINICA, 1, 3
 EPHEDRINE ALKALOIDS, 1
 EPIDEMIOLOGY, 8, 51, 71
 EPIDERMIS, 62
 EPIGALLOCATECHIN, 173
 EPIGALLOCATECHIN GALLATE, 145,
 180, 214, 245, 261
 EPIGENETICS, 82
 EPIMERIZATION, 235
 EPINEPHELUS BRUNEUS, 216
 EPITHELIAL CELLS, 195
 EQUILIBRIUM, 74
 EQUILIBRIUM MOISTURE CONTENT,
 126
 ESCHERICHIA COLI, 20, 87, 90, 229
 ESSENTIAL OIL COMPOSITION, 97
 ESSENTIAL OIL PLANTS, 106, 107
 ESSENTIAL OIL YIELD, 95, 96, 104, 108
 ESSENTIAL OILS, 94, 95, 97, 98, 99, 100,
 101, 102, 103, 104, 105, 106, 107, 109,
 211, 237, 250
 ESTIMATION, 73, 137
 ETHANOL, 102
 ETHANOLIC EXTRACT, 123
 ETIOLOGY, 142
 EUCOMMIA ULMOIDES, 243
 EUKARYOTES, 131, 136, 137, 138, 141,
 143, 169
 EUROPE, 137
 EUROPEAN UNION COUNTRIES, 137
 EVALUATION, 51, 70
 EVAPORATION, 75
 EVAPOTRANSPIRATION, 52, 61, 67, 75
 EXFOLIATED BUCCAL CELLS, 258
 EXPERIMENTAL DESIGN, 70
 EXPERIMENTS, 36, 78, 82
 EXPORTS, 64
 EXPRESSED SEQUENCE TAGS, 60, 215
 EXTRACELLULAR SIGNAL, 195
 EXTRACTABLE SOLIDS YIELD, 211
 EXTRACTION, 3, 8, 31, 41, 96, 129, 148,
 161, 168, 223, 259, 265
 EXTRACTION CONDITION, 142
 EXTRACTION EFFICIENCY, 142
 EXTRACTION MECHANISM, 136
 EXTRACTS, 68, 73, 87, 95, 138, 165, 182
 EXTRUSION, 246

F

FALLOW, 63, 64

FARM FERMENTATION, 20
 FARMERS, 75
 FARMING SYSTEMS, 65
 FARMS, 5, 26
 FAST CENTRIFUGAL PARTITION
 CHROMATOGRAPHY, 255
 FAT, 24
 FATTENING PERFORMANCE, 135
 FATTY ACID SYNTHASE, 171
 FATTY ACIDS, 37, 83, 87, 144, 194, 266
 FECUNDITY, 76
 FEED ADDITIVES, 135
 FEED CONVERSION EFFICIENCY, 135
 FEED SUPPLEMENTS, 136, 194
 FEEDING, 73, 194
 FEEDS, 106
 FERMENTATION, 7, 29, 35, 39, 65, 118,
 125, 143, 181, 194, 202, 262
 FERMENTATION PROCESS, 30
 FERMENTED TEA, 254
 FERTILITY, 256
 FERTILIZERS, 196
 FERULIC ACID, 137
 FIELD EXPERIMENTATION, 70, 77, 106,
 196
 FIELD INFECTION, 35
 FIELD TESTS, 106
 FILAMENTOUS FUNGI, 8
 FLAVANOLS, 118, 136, 139, 167, 169,
 193, 196, 207, 208
 FLAVONES, 140
 FLAVONES GLYCOSIDES, 239
 FLAVONOID METABOLISM, 250
 FLAVONOIDS, 4, 97, 113, 121, 126, 136,
 140, 177, 178, 180, 192, 202, 205, 255,
 269
 FLAVOR GENERATION, 72
 FLAVORANT COMPOUNDS, 108
 FLAVOUR VOLATILES, 212
 FLOCCULATION, 74
 FLOW INJECTION, 188, 247
 FLOWER TEA, 210, 243
 FLOWERING, 52, 62, 64, 67
 FLOWERS, 51, 53, 60, 62, 64, 78, 81, 172,
 202, 228
 FLUORESCENCE, 21
 FLUORESCENCE SPECTROSCOPY, 217
 FLUORIDE, 115, 247, 260
 FLUORIDE ION SELECTIVE
 ELECTRODE, 247
 FOCUSED MICROWAVES, 31
 FOOD SCIENCE, 112
 FOOD ADDITIVES, 137, 143, 186
 FOOD ANALYSIS, 19, 21, 34, 38, 53, 138,
 176, 180, 183, 185, 211, 212, 216, 218,
 245, 249
 FOOD APPLICATION, 213
 FOOD BORNE PATHOGENS, 175
 FOOD COMPOSITION, 16, 19, 21, 34, 38,
 156, 159, 176, 180, 183, 184, 212, 216,
 218, 249
 FOOD CONSUMPTION, 56, 66
 FOOD CONTAMINATION, 66
 FOOD HYDROLYSIS, 160
 FOOD HYDROLYSIS PROCESS, 68
 FOOD INHIBITORY ACTIVITY, 142
 FOOD INTAKE, 2, 247
 FOOD LABELLING, 16
 FOOD LIPID PEROXIDATION, 131
 FOOD MINERAL CONTENT, 141
 FOOD NUTRITIVE QUALITY, 133
 FOOD PROCESSING, 31, 53, 213, 249
 FOOD PROCESSING INDUSTRY, 87, 202
 FOOD QUALITY, 16, 48, 53, 113, 138,
 167
 FOOD QUALITY CONTROL, 193
 FOOD SAFETY, 16, 24, 66, 124
 FOOD SCIENCE, 82, 83, 202
 FOOD STORAGE, 138

FOODS, 24, 56, 69, 72, 73, 74, 76, 106,
 132, 133, 134, 135, 136, 137, 138, 139,
 140, 141, 142, 143, 144, 160, 161, 162,
 163, 165, 167, 170, 191, 192, 193, 194,
 195, 196, 197, 198
 FOODS ANTIOXIDANT ACTIVITY, 161,
 195
 FOODS ANTIOXIDANT POTENTIAL, 58
 FOODS HEAT RESISTANCE, 171
 FORENSIC SCIENCE, 176
 FOREST MANAGEMENT, 26
 FOREST PESTS, 65, 77, 168
 FOREST PLANTATIONS, 63, 64, 65, 162,
 167, 168
 FOREST SOILS, 63, 64, 162, 164, 167
 FOREST TREES, 55
 FORESTRY, 66, 85, 228
 FORESTS, 19, 24, 63, 64, 65, 76, 77, 79
 FORMATION, 181
 FORMICIDAE, 23
 FORMULATION, 21, 99
 FRAGRANCE MATERIAL, 93
 FREE AMINO ACIDS, 174
 FREE LIVING NEMATODES, 65
 FREE RADICAL SCAVENGERS, 4
 FREE RADICAL SCAVENGING
 ABILITY, 133
 FREE RADICALS, 131
 FREE TRYPTOPHAN, 30
 FRENCH GUIANA, 10
 FRUCTIFICATION, 53
 FRUIT FLOWER RATIO, 20
 FRUIT JUICES, 160, 182
 FRUIT MATURATION, 80
 FRUIT TEA, 195
 FRUITS, 1, 53, 54, 55, 61, 62, 65, 76
 FUELWOOD, 52
 FUJIAN AND TAIWAN CULTIVARS,
 122
 FULLY FERMENTED SRI LANKAN, 226

FUMIGATION, 23, 71, 101
 FUNCTIONAL ANALYSIS, 267
 FUNCTIONAL BEVERAGE, 242
 FUNCTIONAL CONSTITUENT, 243
 FUNCTIONAL FOODS, 138
 FUNCTIONAL ING, 207
 FUNGAL COMMUNITY, 213
 FUNGAL CONTAMINATION, 223
 FUNGAL DISEASES, 24, 55, 57, 69, 76,
 109
 FUNGAL ENDOPHYTES, 17, 20
 FUNGAL SPORES, 63, 68
 FUNGI, 33, 51, 237
 FUNGICIDES, 8, 21, 23, 120, 145, 246
 FURNACES, 74
 FUZHUAN BRICK TEA, 213

G

GALANGAL TEA, 165
 GALLATED CATECHINS, 185
 GALLIC ACID, 214
 GARCINIA COLA, 49, 50
 GAS CHROMATOGRAPHY, 5, 15
 GASTROINTESTINAL DISEASES, 173
 GASTROINTESTINAL NEMATODES,
 102
 GENDERED INFORMATION, 122
 GENE BANK, 109
 GENE EXPRESSION, 4, 60, 76, 78, 81,
 180, 193, 227, 228, 234, 250, 251
 GENE EXPRESSION PROFILE, 239
 GENE EXPRESSION PROFILING, 144
 GENE EXPRESSION REGULATION, 144
 GENE RESISTANCE, 67
 GENES, 51, 52, 57, 60, 76, 112, 132, 193
 GENETIC ANALYSIS, 57, 60
 GENETIC CONSTITUTION, 165
 GENETIC CORRELATIONS, 70
 GENETIC DIFFERENTIATION, 62
 GENETIC DISTANCE, 62

GENETIC DIVERSITY, 5, 11, 12, 13, 18, 24, 54, 55, 60, 61, 62, 78, 101, 110, 176
 GENETIC ENGINEERING, 52, 172
 GENETIC FACTOR, 69
 GENETIC MAPPING, 60, 252
 GENETIC MARKERS, 60
 GENETIC MECHANISM, 71
 GENETIC PARAMETERS, 57
 GENETIC POLYMORPHISM, 60
 GENETIC RELATIONSHIP, 176
 GENETIC RESISTANCE, 60
 GENETIC RESOURCES, 79
 GENETIC STABILITY, 58
 GENETIC STRUCTURE, 58
 GENETIC VARIATION, 67
 GENETICS, 49, 58, 59, 66, 67, 172
 GENOMES, 12, 17, 36, 51, 59, 78, 82, 172
 GENOMICS, 78, 172
 GENOTOXICITY, 121, 182
 GENOTYPES, 51, 54, 57, 58, 61, 73, 77, 81, 109, 135, 185
 GEOGRAPHIC DISTRIBUTION, 62
 GEOGRAPHIC ORIGIN, 103, 258
 GEOGRAPHICAL COHERENCE, 54
 GEOGRAPHICAL AREA OF PRODUCTION, 124, 185
 GEOGRAPHICAL DISTRIBUTION, 77, 192
 GEOGRAPHICAL INDICATIONS OF ORIGIN, 71
 GEOGRAPHY, 5
 GEOMETRIDAE, 203
 GEOTRICHUM CANDIDUM, 179
 GERMAN CHAMOMILE, 237
 GERMINATION, 13, 56, 60
 GERMPLASM, 24, 183, 227
 GERMPLASM MANAGEMENT, 26
 GHANA, 21, 35
 GINGER, 46
 GINGER TEA, 165
 GLASSY CARBON ELECTRODE, 245
 GLIRICIDIA, 19
 GLIRICIDIA SEPIUM, 23
 GLOBAL WARMING, 71
 GLOMUS ETUNICATUM, 110
 GLOMUS LAMELLOSUM, 110
 GLUCONIC ACID, 143
 GLUCOSIDASE, 185
 GLUCURONIDASE, 175
 GLUTAMYL PEPTIDE, 164
 GLUTARALDEHYDE, 38
 GLYCOGEN PHOSPHORYLASE INHIBITION, 185
 GLYCOSIDES, 183
 GLYOXYLATE CYCLE, 47
 GOISHI TEA, 249
 GOOD MANUFACTURING PRACTICE, 16
 GRAFT COPOLYMERIZATION, 181
 GRAPE JUICE, 162
 GRAPE SEED EXTRACT, 213
 GRAPE SKIN, 202
 GRAPE SKIN EXTRACT, 214
 GRASSLAND SOILS, 63, 64, 167
 GREEN, 195
 GREEN ARABIC, 72
 GREEN COFFEE, 58, 266
 GREEN LEAFHOPPER, 215
 GREEN MANURE, 95, 108
 GREEN TEA, 112, 114, 115, 119, 120, 121, 122, 123, 124, 126, 129, 130, 131, 132, 133, 134, 135, 136, 139, 143, 145, 146, 150, 151, 152, 154, 155, 157, 158, 159, 161, 162, 163, 165, 166, 169, 170, 173, 174, 177, 180, 181, 182, 183, 184, 188, 189, 190, 192, 193, 194, 197, 198, 200, 201, 202, 203, 205, 206, 208, 210, 212, 213, 214, 216, 218, 221, 225, 226, 228, 231, 233, 234, 235, 241, 242, 244, 246, 248, 249, 252, 255, 257, 262, 266, 270

GREEN TEA BEVERAGE, 119
 GREEN TEA CATECHINS, 113, 121, 127,
 152, 156, 157, 213
 GREEN TEA ENRICHED EXTRACTS,
 270
 GREEN TEA EXTRACTS, 113, 128, 152,
 157, 163, 175, 183, 185, 213, 223, 225,
 229, 243, 248, 252, 261, 269
 GREEN TEA INFUSIONS, 150, 151, 209,
 266
 GREEN TEA LEAVES, 148
 GREEN TEA POLYPHENOLS, 131, 187,
 217, 253, 265
 GREEN TEA POWDER, 235, 241
 GREEN TEA RESIDUE, 272
 GREEN TEA SHOOTS, 118, 126
 GREEN TEA WATER EXTRACT, 229
 GROUNDWATER, 72
 GROUNDWATER POLLUTION, 72
 GROWTH, 52, 70, 101, 106, 196
 GROWTH PROMOTERS, 135
 GROWTH RATE, 134, 135, 136
 GROWTH RATE CONSTANT, 164
 GUANGDONG CULTIVARS, 122
 GUARANÁ, 1, 2
 GUARANA POWDER, 3
 GUAVAS, 25
 GYNOSTEMMA PENTAPHYLLUM, 158,
 206

H

HABITAT CHANGE, 6
 HABITATS, 55
 HARVEST, 90
 HARVESTING, 11
 HARVESTING DATE, 106
 HARVESTING INTERVALS, 157
 HAWAII, 238
 HEALTH, 185, 190
 HEART DISEASE, 172

HEAVY METALS, 134, 141
 HEDONIC PRICING ANALYSIS, 71
 HEMIBIOTROPHIC PATHOGEN, 16
 HEPATOCELLULAR CARCINOMA, 186
 HEPATOCYTES, 244
 HEPATOPROTECTIVE EFFECT, 179
 HEPATOTOXICITY, 248
 HERB EXTRACTS, 2
 HERB TEA, 165
 HERBAGE, 106
 HERBAL FUNGICIDE, 238
 HERBAL INFUSIONS, 115, 154, 193, 214,
 237, 268
 HERBAL TEA, 114, 123, 125, 134, 137,
 141, 154, 166, 176, 185, 224, 225, 230,
 249
 HERBICIDAL PROPERTIES, 196
 HERBICIDES, 77, 81, 106
 HERBS, 90, 154, 178, 187
 HERITABILITY RESISTANCE, 25
 HETEROCYCLIC AROMATIC AMINES,
 181
 HEXAPODA, 138
 HIBISCUS SABDARIFFA, 112
 HIGH DENSITY PLANTING, 70
 HIGH OLEIC HIGH STEARIC
 SUNFLOWER OIL, 40
 HIGH PERFORMANCE LIQUID
 CHROMATOGRAPHY, 98, 158
 HIGH PRESSURE PROCESSING, 110,
 148
 HIGH RESOLUTION MASS
 SPECTROMETRY, 229
 HIPPOPHAE RHAMNOIDES, 203
 HISTOPATHOLOGICAL EVALUATION,
 2
 HOLLYHOCK TEA, 165
 HOMEOSTASIS, 196
 HONEYBUSH TEA, 251
 HORMONES, 171

HORTICULTURE, 65, 72, 74, 141, 169
HOT AIR DRYING, 94
HOT WATER STEEPING, 184
HUMAN DISEASES, 171
HUMAN MEDICINE, 198
HUMAN TRIAL, 184
HUMID TROPICS, 75
HUMIDITY, 75
HUSKS, 64
HYBRID VARIETIES, 10
HYBRIDIZATION, 4, 79
HYBRIDS, 73, 192, 270
HYDROCOLLOIDS, 40
HYDRODISTILLATION, 235
HYDROGEN PEROXIDE, 31, 120, 199,
201, 256
HYDROLOGY, 75, 76
HYDROLYZING ACTIVITY, 164
HYDROPHOBICITY, 177
HYDROPONICS, 227
HYDROXYCINNAMIC ACID, 221
HYPERGLYCAEMIA, 169
HYPERLIPAEMIA, 169
HYPERPARASITOIDS, 44
HYPERSENSITIVE LIKE RESPONSE, 74
HYPERTENSION, 169
HYPOCOTYLS, 62
HYPOCREA, 10
HYPOCREALES, 10
HYPOGLYCEMIC, 219, 220
HYPOGLYCEMIC EFFECT, 41
HYPOSIDRA TALACA, 201
HYPOTHESIS TESTING, 19

I

IDENTIFICATION, 25, 69, 123, 196
ILEX BRASILIENSIS, 84
ILEX KUDINGCHA, 147
ILEX PARAGUARIENSIS, 83, 84, 85, 86,
87, 88, 89, 91, 92, 191, 209

IMAGE ANALYSIS, 138
IMAGE PROCESSING, 138, 196
IMMOBILIZATION, 185
IMMUNE FUNCTION, 238
IMMUNE RESPONSE, 134, 135
IMMUNOLOGICAL ACTIVITY, 50
IMMUNOSENESCENCE, 238
IMMUNOSTIMULATORY PROPERTIES,
166
IMMUNOSUPPRESSIVE EFFECTS, 3
IN SITU CONSERVATION, 55
IN VITRO, 61, 131, 132, 136, 137, 140, 241
IN VITRO CULTURE, 58
IN VITRO DIGESTION, 183
IN VITRO GASTROINTESTINAL
METABOLISM, 175
IN VITRO REGENERATION, 58
IN VITRO TEST, 97
INBRED LINES, 57
INCLUSION COMPLEX, 104
INDEXES OF NUTRIENT
AVAILABILITY, 161
INDIAN BLACK TEA, 259
INDIAN TEA, 201
INDICATOR SPECIES, 55
INDIRECT SELECTION, 71
INDONESIA, 23, 44
INDUCED OBESITY MOUSE MODEL,
249
INDUCED RESISTANCE, 163
INDUCED SYSTEMIC RESISTANCE, 6
INDUCTIVELY COUPLED PLASMA
MASS SPECTROMETRY, 176
INDUSTRIAL PROCESS, 84, 86
INDUSTRIAL PROCESSING, 20
INFECTIO, 56, 74, 76, 171
INFECTIO TOBACCO MOSAIC, 141
INFESTATION, 54, 73, 76
INFLAMMATION, 166, 171
INFLUENCE, 81

INFUSION CONDITIONS, 149, 161
 INFUSIONS, 124, 126, 141, 185, 230, 243
 INGESTION, 193, 198
 INHIBITION, 194
 INHIBITION ACTIVITY, 163
 INOCULATION, 143
 INSECT ATTRACTANTS, 143
 INSECT COMMUNITIES, 64, 77
 INSECT CONTROL, 167
 INSECT PESTS, 23, 24, 54, 55, 56, 61, 65, 68, 71, 72, 74, 77, 109, 143, 163, 167, 168
 INSECT PLANT INTERACTION, 215
 INSECT TEA, 267
 INSECT VIRUSES, 138, 168
 INSECTICIDAL, 99
 INSECTICIDE PERSISTENCE, 141
 INSECTICIDES, 118
 INSECTS, 138, 143
 INSECTS COFFEE, 78
 INSOLUBILITY, 21
 INSTANT MILK TEA, 147
 INSTANT MOUNTAIN TEA, 224
 INSTANT TEA, 126, 154, 254, 257
 INSTITUTIONAL EXPERIMENTS, 42
 INSULIN, 166
 INSULIN DEPENDENT DIABETES MELLITUS, 189
 INSULIN RECEPTOR, 166
 INSULIN SENSITIVITY, 112
 INTEGRATED CONTROL, 140, 167
 INTEGRATED MANAGEMENT, 22
 INTEGRATED PEST MANAGEMENT, 140, 167
 INTENSIFICATION, 23, 24
 INTENSIVE CROPPING, 24
 INTERACTIONS, 73
 INTERCEPTIONS, 75, 76
 INTERCROPPING, 65, 68, 95, 140, 168
 INTERCROPS, 140
 INTEREST RATES, 135
 INTERMEDIATE MOISTURE FOODS, 225
 INTERMITTENT DRYING, 86
 INTERNATIONAL, 64
 INTERNODES, 70
 INTERVAL LENGTH, 182
 INTESTINAL ABSORPTION, 252
 INTESTINAL UPTAKE, 240
 INTRINSIC FACTOR, 24
 INVERTEBRATES, 138
 INVESTIGATION TYPES, 81
 IONIC CURRENT, 192
 IONIC LIQUID, 186
 IONS, 74
 IRON, 24
 IRON FORTIFICATION, 187
 IRON OXIDES, 72
 IRRADIATED CARRAGEENAN, 101
 IRRADIATION, 117
 IRRIGATION, 27, 62, 63, 119, 198
 IRRIGATION TREATMENT, 187
 IRRIGATION WATER, 198
 ISOENZYMES, 55
 ISOFLAVONE REDUCTASE, 60
 ISOFLAVONES, 140
 ISOLATION, 131, 138
 ISOSOLID DIAGRAM, 40
 ISOTHERMAL ADSORPTION, 179
 ISOTOPE, 176
 ISOTOPE RATIO, 176
 ITALY, 137

J

JASMINE TEA, 135
 JUNIPERUS PHOENICEA, 102

K

KAEMPFEROL GLYCOSIDE, 188

KANGRA ORTHODOX BLACK TEA, 264
KENYA, 124, 157, 185
KINETICS, 31, 74, 107, 117, 195
KOMBUCHA FERMENTATION, 250
KOMBUCHA TEA, 117, 133

L

LACCASE, 214
LACTIC ACID, 39
LACTIC ACID BACTERIA, 30, 43, 48, 100
LACTONES, 53
LAMIACEAE, 93, 111, 137
LAMIALES, 137
LAMININS, 139
LAND DIVERSION, 135
LAND POLICY, 135
LAND USE, 63, 64, 65, 135, 162, 164, 168
LATIN AMERICA, 90
LATOSOLS, 161
LAVANDULA ANGUSTIFOLIA, 100
LAVENDER TEA, 165
LAYING PERFORMANCE, 136
LEAF ANATOMY, 251
LEAF AREA, 61, 63, 64, 66, 196
LEAF AREA INDEX, 75
LEAF GROWTH, 145
LEAF MINERS, 73
LEAF TEA, 160
LEAF WATER POTENTIAL, 68, 198
LEAF WIDTH, 107
LEAFY HERBAL TEA, 262
LEAVES, 55, 57, 58, 61, 63, 64, 65, 66, 68, 73, 75, 89, 106, 138, 143, 192, 193, 196, 200
LEGAL REGULATORY SYSTEMS, 71
LEGUMES, 12, 26
LEMON BALM TEA, 165
LEMON JUICE, 208

LEPIDOPTERA, 138, 201
LIGHT RELATIONS, 68
LIGNIFICATION, 55
LIGNOCELLULOSE, 171, 181
LIMITED AVAILABILITY OF WATER, 119
LIMONENE, 96
LINDEN TEA, 165
LINEAR DISCRIMINANT ANALYSIS, 177, 234
LIPASE, 14
LIPID METABOLISM, 203
LIPID OXIDATION, 110
LIPID PEROXIDATION, 46, 83, 88, 103, 114, 121, 131, 138, 163, 171, 179, 209
LIPID STABILITY IMPROVEMENT, 165
LIPIDS, 112
LIPOSOMES, 46
LIQUOR BRIGHTNESS, 161
LISTERIA, 28
LISTERIA MONOCYTOGENES, 110
LISTERIA INNOCUA, 110
LISTERIA MONOCYTOGENES, 187
LIVER CELL MEMBRANE PROTEINS, 269
LOCI, 24
LOCOMOTION, 68
LONG TERM ACCEPTABILITY TEST, 182
LONG TERM STABILITY, 181
LONG TERM TREATMENT, 112
LOSSES, 135
LOW MOLECULAR PROANTHOCYANIDINS, 113
LUTEIN, 183
LYCOPENE, 241

M

MACRONUTRIENTS, 57
MADE TEA, 118, 126, 189

MADE TEA YIELD, 127
MAGNESIUM, 24, 57, 64, 69, 134, 161, 172
MAGNESIUM FERTILIZERS, 172
MAGNESIUM RELEASE, 149
MAILLARD REACTION PRODUCTS, 15
MAIN COMPONENTS, 206
MALACHITE GREEN, 272
MALAYSIA, 50
MAMMARY GLANDS, 136
MANAGEMENT, 9, 36
MANDARINS, 70
MANGOES, 70
MAPPING POPULATION, 26
MAPS, 62
MARKETING, 23
MARKETS, 23
MATE, 83, 84, 85, 89, 91
MATÉ, 86
MATE BARK, 91
MATE TEA, 87, 258
MATE TEA LEAVES, 84
MATHEMATICAL MODELS, 75
MATURATION, 53, 57, 64, 67
MATURATION PERIOD, 61
MATURITY STAGE, 61, 62
MEAT PRODUCTS, 82, 106
MECHANICAL PROPERTIES, 47, 187
MEDICAL SCIENCES, 198
MEDICINAL, 137
MEDICINAL PLANTS, 23, 120, 137, 251
MEDICINAL VALUES, 156
MEDICINES, 80
MEDITERRANEAN REGION, 137
MELALEUCA ALTERNIFOLIA, 265
MEMBRANE DAMAGE, 189
MEMBRANE INPUT RESISTANCE, 192
MEMBRANE LIPIDS, 195
MEMBRANE MICRODOMAINS, 195
MEMBRANE PROTEINS, 189, 195
MENTHA, 99, 101, 105, 110
MENTHA AQUATICA, 94
MENTHA ARVENSIS, 95, 97, 99, 101, 108
MENTHA CITRATA, 101
MENTHA OILS, 103
MENTHA PIPERITA, 94, 97, 98, 99, 100, 101, 104
MENTHA PULEGIUM, 95, 100, 102, 103, 104
MENTHA SPICATA, 96, 98, 101
MENTHA VILLOSA, 103
MENTHA VIRIDIS, 110
MENTHOL, 96, 98, 106, 107, 108
MENTHONE, 98, 99
MERCURY, 134
MESOPOROUS ALUMINIUM, 170
METABOLIC DISORDERS, 169
METABOLIC RESPONSE, 72
METABOLISM, 81
METABOLITE TARGET ANALYSIS, 29
METABOLITES, 136, 174, 202, 227, 228, 232
METABOLOMICS, 47
METAL CONTAMINATION, 124
METAL IONS, 74
METEOROLOGICAL FACTORS, 52, 67
METEOROLOGY, 25, 75, 76
METHANE INHIBITION, 94, 241
METHANE PRODUCTION, 181, 194, 217
METHANOL, 138
METHOD OPTIMIZATION, 74
METHODS, 54, 56, 69, 73, 74, 133, 134, 135, 141, 142, 143, 144, 160, 162, 163, 165, 170, 191, 192, 193, 194, 195, 196, 197, 198, 199
METHYL SALICYLATE, 108
METHYL CHAVICOL, 222
METHYLGLYOXAL, 38
METHYLYXANTHINES, 13, 86, 202

METHYLXANTHINES COMPOSITION, 85
 METMYOGLOBIN REDUCING ACTIVITY, 186
 MICROBIAL ANTAGONISTS, 189
 MICROBIAL COLONIZATION, 20
 MICROBIAL COMMUNITY, 43
 MICROBIAL FERMENTATION, 130
 MICROBIAL FLORA, 171
 MICROBIAL INACTIVATION, 119
 MICROBIAL INOCULANTS, 31
 MICROBIAL METABOLITES, 43
 MICROBIAL PROTEINS, 194
 MICROBIOLOGICAL MONITORING, 223
 MICROBIOLOGY, 59, 90
 MICROCLIMATE, 75
 MICROCOLONY METHOD, 223
 MICROFLORA, 121
 MICROMECHANISM, 219
 MICRONUTRIENTS, 125
 MICROPROPAGATION, 14, 58
 MICROSATELLITE MARKERS, 5
 MICROSATELLITES, 12, 24
 MICROSCOPY, 85
 MICROSTRUCTURE, 14, 30, 31, 85, 149, 187, 219
 MICROWAVE ASSISTED EXTRACTION, 179, 186
 MILK, 163, 194, 252
 MILK CHOCOLATE, 42
 MINERAL ABSORPTION, 171
 MINERAL BIOACCESSIBILITY, 133
 MINERAL COMPOSITION, 136
 MINERAL CONTENT, 61
 MINERAL ELEMENT COMPOSITION, 16
 MINERALS, 2, 24, 72, 115, 125, 137
 MINIMUM INHIBITORY CONCENTRATION, 139, 178
 MINT, 94, 105, 107, 108, 110
 MINT ESSENTIAL OILS, 110
 MINT EXTRACTS, 96
 MINT FLAVOR, 108
 MINT OILS, 107, 109, 111
 MINT SPECIES, 107
 MISTLETOES, 25
 MITOCHONDRIAL GENOME, 43
 MITOCHONDRIAL PLASMIDS, 43
 MITOGEN ACTIVATED, 166
 MIXED MICROBIAL CULTURE, 241
 MODELS, 165, 192, 199
 MODIFIED ATMOSPHERE PACKAGING, 223
 MODIFIED ATMOSPHERE STORAGE, 23, 71
 MODIFIED COLD INDUCED AGGREGATION MICROEXTRACTION, 186
 MOISTURE CONTENT, 24, 57, 66, 143, 172
 MOLECULAR ANALYSES, 234
 MOLECULAR BIOLOGY, 25
 MOLECULAR BIOPHYSICS, 167, 169, 193, 194, 195, 196, 197
 MOLECULAR CHARACTERISTICS, 210
 MOLECULAR CHARACTERIZATION, 12
 MOLECULAR DISTILLATION, 44
 MOLECULAR GENETICS, 54, 65, 71, 74, 161
 MOLECULAR IDENTIFICATION, 33
 MOLECULAR PLANT MICROBE INTERACTIONS, 47
 MOLECULAR WEIGHT, 131, 173
 MONILIOPHTHORA, 7, 16
 MONILIOPHTHORA PERNICIOSA, 15, 17, 43
 MONILIOPHTHORA RORERI, 21, 43
 MONOCULTURE, 75

MONOSACCHARIDE ANALYSIS, 269
MONOSACCHARIDE COMPOSITION,
130, 158
MONOSACCHARIDES, 131
MONOTERPENE BIOSYNTHESIS, 93
MORINDA CITRIFOLIA, 247
MORPHOLOGICAL TRAITS, 12
MORPHOLOGY, 69, 144, 200
MORTALITY, 23, 71, 73
MOUNTAIN FORESTS, 55
MOUNTAIN TEA, 221
MULBERRY TEA, 216, 226, 239
MULCHES, 106
MULTI CHANNEL ATOMIC
FLUORESCENCE SPECTROMETRY,
224
MULTI RESIDUE, 220
MULTIPLE ANALYTICAL DATA, 69
MULTIVARIATE DATA ANALYSIS, 8
MUSCA DOMESTICA, 104
MUSTARD OIL, 143
MUTAGENESIS, 109, 171
MYCOPARASITES, 22
MYCOPARASITISM, 6, 16
MYCORRHIZAL FUNGI, 63, 68, 167
MYCORRHIZAS, 63, 68, 167
MYCOTOXINS, 33, 47, 148, 264
MYRTACEAE, 137

N

NATURAL ANTIMICROBIAL AGENTS,
46
NATURAL ANTIOXIDANTS, 110, 272
NATURAL COCOA BUTTER, 37
NATURAL ENEMIES, 56, 68, 77
NATURAL PRODUCTS, 1, 46, 99
NATURAL RESOURCES, 144
NATURAL TEA RHIZOSPHERE, 129
NATURE CONSERVATION, 23, 24
NAUPACTUS CURTUS, 59

NEMANIA DIFFUSA, 158
NEMATICIDES, 140
NEMATODE CONTROL, 140
NEMATODES, 67
NEMATOPHAGOUS FUNGI, 63
NEOPLASMS, 171
NERVOUS SYSTEM, 71
NERVOUS SYSTEM DISEASES, 132
NETTLE TEA, 165
NEURAL NETWORKS, 196
NEUROLOGICAL DISORDERS, 112
NEUROLOGY, 198
NEURONS, 132
NEUTRAL POLYSACCHARIDES, 159
NEW SPECIES, 10
NIGERIAN COCOA, 16
NITRATE, 72, 120, 137, 227
NITRIC OXIDE, 4, 32
NITRITE, 137
NITRITE CONTENTS, 120
NITROGEN, 20, 54, 57, 65, 72, 172
NITROGEN ASSIMILATION, 130
NITROGEN CONTENT, 54, 164
NITROGEN FERTILIZERS, 52, 54, 65,
172
NITROGEN TRANSFER, 17
NONENZYMATIC ANTIOXIDANT
CAPACITY, 240
NONWOOD FOREST PRODUCTS, 23
NUCLEOPOLYHEDROSIS VIRUS, 221
NUCLEOTIDE SEQUENCE, 62
NUTRIENT CONTENT, 53, 54, 65, 137,
172
NUTRIENT SOLUTIONS, 141
NUTRIENT UPTAKE, 57, 65
NUTRIENTS, 24, 64, 161
NUTRITION, 71, 141, 173, 176, 228
NUTRITIONAL COMPONENTS, 152
NUTRITIVE VALUE, 131, 137, 138

O

OCCURRENCE, 33, 56, 63
OCHRATOXIGENIC FUNGI, 22
OCHRATOXIN REDUCTION, 47
OCHRATOXINS, 22
OCIMUM, 137
OESTROGENIC PROPERTIES, 136
OIDIUM NEOLYCOPERSICI, 189
OIL IN WATER EMULSION, 194
OILSEED CAKES, 143
OLIGONYCHUS COFFEAE, 155
OLIVE OIL, 28
ONTOLOGY, 78
OOLONG TEA, 122, 135, 142, 161, 162,
184, 190, 191, 192, 205, 240, 241, 242,
246, 260, 268
ORANGE JUICE, 162
ORANGES, 70
ORCHARDS, 25, 64, 69, 76
ORGANIC ACIDS, 224
ORGANIC AMENDMENTS, 96
ORGANIC COCOA, 35
ORGANIC FARMING, 53, 70, 73, 77
ORGANIC FERTILIZERS, 143, 207
ORGANIC GREEN TEA, 207
ORGANIC MATTER, 53, 121, 125, 141
ORGANIC WASTES, 100
ORGANOCHLORIN PESTICIDES, 133
ORGANOLEPTIC EVALUATION, 204
ORGANOLEPTIC TRAITS, 53
ORGANOPHOSPHORUS
INSECTICIDES, 128
ORGANOPHOSPHORUS PESTICIDES,
133
ORNAMENTAL PLANTS, 159
ORTHOSIPHON GRANDIFLORUS, 205
OTHER PRIMARY PRODUCTS, 144
OXALIC ACID, 31
OXIDATION, 84, 235, 272
OXIDATION PROCESS, 232

OXIDATIVE ACTIVITY, 187
OXIDATIVE DAMAGE, 193, 257
OXIDATIVE SPOILAGE, 106
OXIDATIVE STABILITY, 87, 232
OXIDATIVE STRESS, 32, 48, 88, 127,
174, 175, 179, 182, 190, 191, 209, 214,
222, 257, 265
OXIDES, 72
OXIDOREDUCTASES, 60, 136, 138
OXYGEN, 132
OXYGEN RADICAL, 139, 162
OXYGEN RADICAL ABSORBANCE
CAPACITY, 242
OXYGEN SPECIES, 201
OXYGENASES, 136, 138
OXYRADICALS, 182
OZONATION, 238
OZONE WATER, 244

P

PARACELLULAR ABSORPTION, 38
PARASITES, 25
PARASITIC PLANTS, 25, 196
PARASITISM, 25, 56, 77
PARASITIDS, 44, 56, 61, 68, 77
PARTICLE SIZE DISTRIBUTION, 187
PARTNERSHIPS, 198
PASTURES, 63, 74
PATH ANALYSIS, 22
PATHOGENESIS, 36
PATHOGENIC MICROORGANISMS, 100
PATHOGENS, 6, 79, 267
PATTERN RECOGNITION, 177
PAULLINIA CUPANA, 1, 2, 3, 4
PEA PROTEIN, 40
PECTATE LYASE PRODUCTION, 33
PECTIN, 3, 34
PECTIN METHYL ESTERASE, 124
PEDALIACEAE, 137
PENICILLIUM ITALICUM, 187

PEPPERMINT, 104
 PEPPERMINT TEA, 165
 PERFORMANCE, 135, 209
 PERFORMANCE TRAITS, 134
 PERMEABILITY, 72
 PEROXIDASES, 55, 105, 201
 PEROXIDATION, 180
 PEST CONTROL, 4, 26, 70, 140, 167
 PEST RESISTANCE, 24, 140, 163
 PESTICIDE RESIDUES, 133, 155, 167,
 168, 238, 264
 PESTICIDES, 9, 26, 47, 77, 106, 133, 141,
 168, 220, 234, 253
 PESTS, 26
 PHARMACOGNOSY, 76, 139, 142, 160,
 161, 163, 164, 169, 193, 196, 197, 198
 PHARMACOKINETICS, 184
 PHARMACOLOGICAL ACTIVITY, 267
 PHARMACOLOGICAL POTENTIAL, 255
 PHARMACOLOGY, 191, 197
 PHENOLIC ACIDS, 225
 PHENOLIC ACIDS, 85
 PHENOLIC ANTIOXIDANTS, 264
 PHENOLIC COMPOSITION, 230
 PHENOLIC COMPOUNDS, 11, 49, 86, 88,
 90, 91, 137, 153, 176, 186, 193, 207, 216,
 230, 242, 260
 PHENOLIC CONTENT, 89, 142
 PHENOLICS, 10, 21, 87, 178, 191, 250
 PHENOLOGY, 53, 61, 67, 200
 PHENOLS, 19, 156
 PHENOTYPES, 82, 140
 PHENYLETHANOID GLYCOSIDES, 221
 PHENYLPROPANOID BIOSYNTHESIS,
 251
 PHOSPHONATE, 18
 PHOSPHORUS, 53, 57, 64, 69, 137, 172
 PHOSPHORUS DEFICIENCY, 244
 PHOSPHORUS FERTILIZERS, 52, 53
 PHOSPHORYLATION, 166, 245
 PHOTOCATALYSIS, 238
 PHOTOPERIOD, 14
 PHOTOSYNTHESIS, 51, 65, 79, 80, 99,
 187, 198
 PHOTOSYNTHETIC PARAMETER, 117
 PHTHIRAPTERA, 240
 PHYLOGENETIC RELATIONSHIP, 54
 PHYLOGENETICS, 78
 PHYSICAL CONDITIONING, 144
 PHYSICAL PROPERTIES, 57, 269
 PHYSICAL QUALITY, 138
 PHYSICOCHEMICAL
 CHARACTERIZATION, 246
 PHYSICOCHEMICAL PROPERTIES, 106,
 131, 246
 PHYSICOCHERNICAL PARAMETER,
 168
 PHYSIOLOGICAL DEMAND, 165
 PHYSIOLOGY, 69
 PHYTOCHEMICALS, 236, 244
 PHYTOPHTHORA, 7, 10, 18, 20, 32
 PHYTOPHTHORA CAPSICI, 6
 PHYTOPHTHORA MEGAKARYA, 8, 9,
 10, 31, 35
 PHYTOPHTHORA PALMIVORA, 9, 13,
 37
 PHYTOREMEDIATION, 164
 PHYTOTHERAPY, 102
 PIGMENTS, 65
 PLAIN TEA QUALITY, 185
 PLANT RESISTANCE, 81
 PLANT ARCHITECTURE, 159
 PLANT BIOLOGY, 78, 79, 200
 PLANT COMMUNITIES, 55, 77
 PLANT COMPOSITION, 24, 52, 53, 54,
 56, 61, 73, 106, 107, 136, 140, 143, 192,
 193, 196
 PLANT DENSITY, 64, 70, 77, 112
 PLANT DEVELOPMENT, 53, 61, 64, 66,
 67, 70

PLANT DISEASE CONTROL, 165
 PLANT DISEASES, 10, 24, 37, 51, 52, 55,
 57, 60, 67, 69, 76, 109, 165, 199
 PLANT EXTRACTS, 73, 90, 107, 137, 138,
 140, 143, 163
 PLANT GENETIC RESOURCES, 61, 73
 PLANT GROWTH, 26, 31, 78, 81, 97, 99,
 173, 227
 PLANT GROWTH REGULATORS, 18
 PLANT HEIGHT, 52, 66, 107
 PLANT HORMONES, 98, 101
 PLANT IDENTIFICATION, 145
 PLANT MORPHOLOGY, 192
 PLANT NUTRITION, 52, 57, 64, 196
 PLANT PARASITIC NEMATODES, 109,
 140
 PLANT PATHOGENIC BACTERIA, 165
 PLANT PATHOGENIC FUNGI, 24, 54,
 55, 62, 69, 76, 109
 PLANT PATHOGENS, 24, 54, 55, 62, 63,
 69, 76, 109, 165
 PLANT PATHOLOGY, 45, 51, 67
 PLANT PESTS, 24, 54, 55, 56, 61, 65, 68,
 70, 72, 74, 77, 109, 140, 143, 163, 167,
 168
 PLANT POPULATIONS, 18, 27, 112
 PLANT PROPAGATION, 37, 79
 PLANT PROTECTION, 75
 PLANT PROTEINS, 18, 58, 199, 227
 PLANT REGENERATION, 56
 PLANT REPRODUCTION, 19, 49, 51, 58,
 200
 PLANT RESISTANCE, 37, 58, 59, 67, 78,
 82
 PLANT TISSUES, 69
 PLANT VARIETY PROTECTION, 127
 PLANT VIRUSES, 109
 PLANT WATER RELATIONS, 57, 61, 62,
 68, 135
 PLANTATIONS, 69, 76, 198
 PLANTING DATE, 106
 PLANTING STOCK, 70
 PLANTS, 131, 136, 137, 138, 141, 143
 PLASMA ANTIOXIDANT
 PARAMETERS, 243
 PLASMA EXPOSURE, 203
 PLECTRANTHUS BARBATUS, 175
 POLLINATION, 64
 POLLINATORS, 65
 POLLUTED SOILS, 133, 164
 POLLUTION, 72, 170
 POLLUTION ASSESSMENT CONTROL,
 164
 POLLUTION CONTROL, 164
 POLYCHLORINATED BIPHENYLS, 164
 POLYETHYLENE GLYCOL, 174
 POLYGONACEAE, 138
 POLYGONALES, 138
 POLYMETHOXYLATED FLAVONES,
 255
 POLYMORPHISM, 67
 POLYPHENOLICS, 249
 POLYPHENOLS, 13, 19, 28, 38, 44, 73, 77,
 86, 90, 91, 115, 116, 121, 122, 124, 127,
 131, 132, 136, 140, 143, 145, 150, 166,
 167, 173, 177, 180, 182, 184, 190, 192,
 198, 199, 206, 210, 211, 214, 217, 219,
 220, 221, 231, 235, 237, 240, 244, 257,
 258, 261, 266, 271
 POLYSACCHARIDES, 3, 49, 131, 246,
 256, 271
 POPULATION, 5, 13
 POPULATION DENSITY, 64, 77, 163
 POPULATION GENETICS, 54, 62
 POPULATION STRUCTURE, 13, 200
 POSITIVE SYNERGISM, 165
 POSTFERMENTATION, 263
 POSTFERMENTATION TEA, 211
 POSTFERMENTED TEA, 220, 261
 POSTHARVEST DISEASES, 179

POSTNATAL DEVELOPMENT, 136
 POSTPRANDIAL HYPERGLYCEMIA,
 271
 POT CULTURE, 52
 POTASSIUM, 57, 64, 137, 172
 POTASSIUM CARBONATE, 256
 POTASSIUM FERTILIZERS, 140, 172
 POULTRY, 83, 136
 POULTRY MANURE, 53
 POWDERED COCOA BEVERAGE, 16
 PRATYLENCHUS COFFEA, 79
 PRECIPITATION, 61
 PRECULTURE, 108
 PREDATION, 74
 PREDATORS, 55
 PREDATORY MITES, 55
 PREPARATION METHODS, 214
 PREPARATIVE SEPARATION, 261
 PRICE PREMIUM, 71
 PRINCIPLE COMPONENT ANALYSIS,
 115, 123, 154, 192, 234, 245, 259
 PRO OXIDANT ACTIVITY, 191
 PROANTHOCYANIDINS, 249
 PROBABILISTIC NEURAL NETWORKS,
 177
 PROBIOTICS, 134, 135
 PROCESSING, 30, 52, 74, 205, 224, 244
 PROCYANIDINS, 38
 PRODUCTION, 35, 45
 PRODUCTION LOCATION, 169
 PRODUCTION STRUCTURE, 135
 PRODUCTIVITY, 70
 PROFITABILITY, 135
 PROGENY, 76, 140
 PROPERTIES, 72
 PROSTATE CANCER, 171
 PROTEASOME INACTIVATION, 164
 PROTECTIVE PATHWAY, 71
 PROTEIN BOUND TRYPTOPHAN, 30
 PROTEIN CONTENT, 131

PROTEIN CROSSLINKING, 38
 PROTEIN EXTRACTION, 130
 PROTEIN INTERACTION, 180
 PROTEIN KINASE, 136, 166, 195
 PROTEIN OXIDATION, 264
 PROTEIN SURFACE
 HYDROPHOBICITY, 192
 PROTEIN TRYPTOPHAN, 30
 PROTEINS, 36, 115, 132, 154
 PROTEOMICS, 132
 PROTOZOA, 217
 PROVENANCE, 176
 PSEUDOMONAS AERUGINOSA, 189
 PSYCHIATRY DETOXIFICATION
 PATHWAY, 71
 PSYCHOACTIVE CONSTITUENTS, 94
 PUERH BLACK TEA EXTRACT, 222,
 257
 PUERH TEA, 116, 127, 128, 148, 177, 179,
 231, 237, 238
 PUERH TEA EXTRACTS, 271
 PURINE ALKALOIDS, 236, 239
 PUTRESCINE, 70

Q

QUALITY, 16, 17, 79, 124, 131, 173, 198,
 217, 223, 224, 241, 268
 QUALITY CONTROL, 180, 251
 QUALITY GRADES, 128, 259
 QUALITY PARAMETERS, 123, 184, 190,
 258
 QUANTIFICATION, 226
 QUANTITATIVE ANALYSIS, 53, 128
 QUANTITATIVE REAL TIME, 97
 QUANTITATIVE ULTRASOUND, 49

R

RADIATION, 170

RADICAL ABSORBANCE CAPACITY, 132
 RADICAL SCAVENGING ACTIVITY, 139
 RADOPHOLUS ARABOCOFFEAE, 79
 RAIN, 25
 RAIN FORESTS, 55
 RAINFALL INTERCEPTION, 15
 RAPID DETERMINATION, 170
 RAPID METHOD ANALYSIS, 21
 RATTAN TEA, 255
 REACTIVE OXYGEN SPECIES, 225, 258, 260
 READY TO DRINK TEA, 244, 258
 REFINED OLIVE POMACE OIL, 14
 REGRESSION ANALYSIS, 61, 201
 REGULATORY PRACTICES, 16
 RENAL CELL CARCINOMA, 184
 RENEWABLE ENERGY, 74
 REPRODUCTIVE TRAITS, 70
 RESEARCH, 81
 RESIDUE OF PESTICIDES, 260
 RESISTANCE, 10, 25, 35, 73, 167
 RESISTANCE RESPONSE, 74
 RESISTANCE TO CONTROL, 18
 RESISTANCE TO PENETRATION, 164
 RESOURCE USE EFFICIENCY, 104
 RESOURCE CONSERVATION, 24
 RESPONSE SURFACE
 METHODOLOGY, 3, 34, 40, 88, 188, 239, 246
 RESPONSES, 69
 REVERSE OSMOSIS WATER, 163
 REVIEWS, 71
 RHIZOBACTERIA, 99
 RHODODENDRON TOMENTOSUM
 SSP. SUBARCTICUM, 219
 RISK ASSESSMENT, 66, 253
 ROASTED COFFEE, 68
 ROASTED TEA, 142

ROASTING, 53
 ROASTING DEGREE, 76
 ROLLING PROCESS, 221
 ROOIBOS, 149, 249, 259
 ROOIBOS TEA, 134, 190, 254
 ROOT SHOOT RATIO, 69
 ROOTS, 52, 63, 64, 69
 ROSACEAE, 137
 ROSALES, 137
 ROSE TEA, 165
 ROSEMARY, 28
 ROSEMARY EXTRACTS, 234
 ROSEMARY LEAF POWDERS, 145
 ROSMARINIC ACID, 175
 RUMINAL FERMENTATION, 243
 RUMINAL MICROBES, 181
 RURAL AREAS, 23
 RURAL COMMUNITIES, 23

S

SAGE TEA, 165
 SAHLBERGELLA SINGULARIS, 5, 14
 SALINITY, 106
 SALMONELLA, 20, 32, 39, 42
 SALMONELLA TYPHIMURIUM, 109
 SANDY SOILS, 64
 SATURATED HYDRAULIC
 CONDUCTIVITY, 164
 SAWNWOOD, 52
 SCANNING ELECTRON MICROSCOPY, 170
 SCAVENGING CAPACITY, 162
 SCIENCE, 80
 SCOLYTIDAE, 143
 SCORE OF SENSORY EVALUATIONS, 29
 SCREENING METHOD, 223
 SCROPHULARIALES, 137
 SEARCHING BEHAVIOUR, 68
 SEASONAL VARIATION, 75, 199

SEASONS, 75
SECONDARY METABOLITES, 106
SEED CLEANERS, 57
SEED GERMINATION, 52
SEED GERMINATION RATE, 65
SEED MOISTURE, 57
SEED QUALITY, 52, 57
SEED SIZE, 52
SEED TREATMENT, 66
SEED WEIGHT, 18, 57
SEEDLING EMERGENCE, 52, 66
SEEDLING GROWTH, 66
SEEDLINGS, 52, 63, 64, 69, 193
SEEDS, 1, 18, 27, 52, 57, 78, 167, 172, 200
SELECTION, 57
SELECTIVE BREEDING, 81, 200
SELENIUM ENRICHED GREEN TEA, 123
SEMIOCHEMICALS, 143
SENNA TEA, 165
SENSITIVITY TO FUNGICIDES, 13
SENSITIZED FLUORESCENCE, 118
SENSORY EVALUATION, 53, 153, 185, 188
SENSORY PROFILE, 249
SENSORY PROPERTIES, 40
SENSORY QUALITY, 138, 194
SEQUENCE DATA, 109
SERUM BIOCHEMISTRY, 96
SHADE TREES, 25, 63, 75, 76
SHADING, 75
SHADING SOLAR RADIATION, 68
SHOOT YIELD, 107
SHOOTS, 52, 69
SIGNAL INTENSITY, 134
SIGNAL TRANSDUCTION, 140, 166
SILAGE FERMENTATION, 120
SIMULATED GASTRIC FLUID, 151
SIMULATED INTESTINAL FLUID, 151
SIMULATION MODELS, 67
SIMULTANEOUS DETERMINATION, 224
SIMULTANEOUS DISTILLATION AND EXTRACTION, 212
SLOPING LAND, 135
SMOKELESS TOBACCO, 108
SOCIAL INSECTS, 72, 74
SODIUM, 74, 137
SODIUM HYPOCHLORITE, 66
SOIL ANALYSIS, 61
SOIL ARTHROPODS, 64
SOIL BIOLOGY, 65, 168
SOIL CHEMICAL PROPERTIES, 53, 64, 65, 168
SOIL COMPOSITION, 53
SOIL EXCHANGEABLE ACIDITY, 188
SOIL FAUNA, 64, 65, 162
SOIL FERTILITY, 62, 85, 173, 228
SOIL FUNGI, 63
SOIL INSECTS, 64
SOIL INVERTEBRATES, 22, 64
SOIL MANAGEMENT, 63
SOIL MICROORGANISMS, 173
SOIL ORGANIC MATTER, 164
SOIL PH, 72, 73
SOIL PHYSICAL PROPERTIES, 53, 65, 168
SOIL POLLUTION, 133, 164
SOIL PROPERTIES, 72
SOIL TEXTURE, 64
SOIL TYPES, 53, 64, 72, 162, 164, 167
SOIL WATER, 69, 72, 75
SOIL WATER CONTENT, 25
SOILS, 25, 75, 236
SOLANUM LYCOPERSICON, 237
SOLAR RADIATION, 75
SOLID LIQUID INTERFACE, 194
SOLID PHASE EXTRACTION, 174
SOLID STATE FERMENTATION, 129
SOLUBILIZATION, 115

SOLUBLE COCOA FIBRE, 29
 SOLUBLE TEA, 254
 SOMATIC EMBRYO DEVELOPMENT, 56
 SOMATIC EMBRYOGENESIS, 58
 SOMATIC EMBRYOS, 5
 SORGHUM TEA, 244
 SORPTION ISOTHERMS, 171
 SOURCE TEA, 112
 SOUTHERN CAMEROON, 9
 SOYA MILK, 206
 SOYBEAN OILS, 143, 181, 194, 272
 SPACING, 57
 SPATIAL DISTRIBUTION, 70
 SPATIAL VARIABILITY, 129
 SPATIAL VARIATION, 62
 SPECIES ABUNDANCE
 DISTRIBUTIONS, 210
 SPECIES COMPOSITION, 44
 SPECIES DIVERSITY, 24, 30, 55, 62, 64, 65, 75, 77, 168
 SPECIES RICHNESS, 24, 55, 63, 64, 65, 72, 75, 162
 SPECTROPHOTOMETRY, 186, 247
 SPECTROSCOPY, 170
 SPENT TEA LEAVES, 272
 SPENT TEA WASTE, 257
 SPERMATOPHYTA, 131, 136, 137, 138, 140, 141, 143
 SPODOPTERA, 138
 SPORE GERMINATION, 62
 SPRINKLER IRRIGATION, 61
 SQUARE VALIDATION, 170
 SQUARE WAVE VOLTAMMETRY, 177
 STABLE ISOTOPE SIGNATURE, 191
 STANDARDIZATION OF ANALYTICAL
 FOOD COMPOSITION
 METHODOLOGY, 212
 STAPHYLOCOCCUS AUREUS, 87
 STATISTICAL ANALYSIS, 24, 73, 217, 268
 STATISTICS, 70
 STEAM AGGLOMERATION, 21
 STEAM PASTEURIZATION, 249
 STEAMING GREEN TEA, 119
 STEM DIAMETER, 107
 STETHORUS GILVIFRONS, 174
 STOCHASTIC PROCESSES, 70
 STOMATA, 62
 STOMATAL RESISTANCE, 69, 198
 STORAGE PROTEIN, 16
 STORAGE QUALITY, 23, 71, 244
 STORAGE STABILITY, 139
 STORED GRAIN PESTS, 99
 STORED PRODUCTS PESTS, 23, 71
 STRESS RESPONSE, 106
 STRUCTURAL CHARACTERISTICS, 3
 STRUCTURAL CHARACTERIZATION, 27
 STRUCTURAL COMMUNITY, 22
 STRUCTURE, 35
 STRUCTURE ACTIVITY
 RELATIONSHIPS, 139
 SUBCHRONIC TOXICITY, 121
 SUBSIDIES, 135
 SUBSTRATE PROTEINS, 166
 SUBSTRATES, 64
 SUCROSE, 12, 50, 78
 SUGARCANE, 164
 SUGARCANE BAGASSE, 171
 SULAWESI, 15, 18, 19, 23
 SULFUR, 57, 64
 SUN DRIED GREEN TEA, 142
 SUPERCRITICAL CARBON DIOXIDE, 246
 SUPERCRITICAL EXTRACTION, 86
 SUPERCRITICAL FLUID, 188
 SUPERCRITICAL FLUID EXTRACTION, 264

SUPERFINE GREEN TEA POWDER, 241
 SUPEROXIDE DISMUTASE, 136
 SUPPRESSION SUBTRACTIVE
 HYBRIDIZATION, 215
 SURVEYS, 77
 SURVIVAL, 13
 SURVIVAL PROLIFERATION
 PATHWAYS, 14
 SUSCEPTIBILITY, 196
 SUSPENSIONS, 74
 SUSTAINABILITY, 24, 80, 198
 SUSTAINABLE AGRICULTURE, 21
 SWEET HERBACEOUS, 146, 160
 SYMPORTERS, 195
 SYNERGISTIC EFFECT, 179
 SYSTEMATICS, 10

T

TANNIC ACID, 188
 TANNINS, 140, 172, 190
 TANZANIA, 119
 TARTARY BUCKWHEAT TEA, 205
 TASTE SENSOR TECHNIQUE, 180
 TASTE VARIANTS, 206
 TAUROCHOLIC ACID, 195
 TAXONOMY, 192
 TEA, 63, 64, 65, 66, 90, 112, 113, 114, 115,
 117, 118, 120, 124, 125, 126, 128, 129,
 130, 131, 132, 133, 134, 135, 136, 137,
 138, 140, 142, 143, 144, 145, 146, 149,
 150, 151, 153, 154, 155, 156, 158, 159,
 160, 162, 163, 164, 165, 166, 167, 168,
 170, 171, 172, 173, 174, 175, 176, 177,
 178, 180, 184, 187, 188, 189, 190, 191,
 192, 193, 194, 195, 196, 197, 198, 199,
 200, 201, 202, 204, 207, 208, 211, 212,
 214, 215, 217, 218, 219, 220, 221, 222,
 223, 224, 227, 228, 229, 230, 232, 233,
 234, 236, 238, 240, 242, 243, 246, 247,
 250, 251, 253, 254, 259, 260, 264, 265,
 267, 269, 270, 271, 272
 TEA ANALYSIS, 236
 TEA ANTIGONON, 138
 TEA BASED DRINKS, 223
 TEA BEVERAGE, 114, 185
 TEA BREW, 155
 TEA CALLI, 239
 TEA CAMELLIA, 131, 136, 140, 141
 TEA CATECHINS, 125, 148, 150, 175,
 186, 225, 261
 TEA CLONES, 119, 125
 TEA CREAM, 266
 TEA CREAM FORMATION, 151
 TEA CULTIVARS, 122
 TEA CULTURE, 267
 TEA DISCRIMINATION, 118, 135
 TEA DRINK, 181
 TEA DRYING, 247
 TEA EXTRACTS, 232, 257
 TEA FERMENTATION, 205
 TEA FIELD, 270
 TEA FIELD SOIL, 237
 TEA FLOWER DEVELOPMENT, 204
 TEA FLOWER POLYSACCHARIDES,
 179
 TEA FLOWERS, 148, 219, 220, 256
 TEA FRUIT PEEL, 259
 TEA GARDEN, 121, 189
 TEA GLYCOPROTEIN, 130
 TEA GRANULES, 126
 TEA INDUSTRY, 198
 TEA INFUSIONS, 120, 134, 136, 141, 155,
 156, 189, 195, 236
 TEA LEAF, 146
 TEA LEAF POWDER, 171
 TEA LEAVES, 125, 148, 189, 263
 TEA LOOPER, 220
 TEA MANUFACTURE WASTE, 116, 133

TEA MANUFACTURING PROCESSES, 236

TEA PHENOLICS, 249

TEA PLANNERS, 197

TEA PLANT RESISTANCE, 245

TEA PLANTATION, 130, 223

TEA PLANTS, 125, 127, 130, 183, 239, 252

TEA POLYPHENOLS, 119, 152, 189, 225, 234, 239, 244, 263, 265, 268

TEA POLYSACCHARIDE
CONJUGATES, 114, 189

TEA POLYSACCHARIDES, 158, 210, 223, 233, 246, 255, 263, 269, 271

TEA POWDER, 257

TEA PROCESSING, 218

TEA PROTEIN, 130

TEA QUALITY, 161, 246

TEA QUALITY DIFFERENCE, 169

TEA RESEARCH FOUNDATION, 161

TEA RESIDUE, 186

TEA SAMPLE, 231

TEA SAPONINS, 153, 179, 181, 217, 243, 260, 263

TEA SEDIMENT, 266

TEA SEED CAKE, 188

TEA SEEDLINGS, 180

TEA SOILS, 63, 149, 161, 167

TEA SOUTHERN EUROPE, 137

TEA TASTER, 161

TEA TRADE ISO STANDARDS, 212

TEA TREE OIL, 240

TEA TYPE, 149

TEA VARIETY, 239

TEA VOLATILE COMPOUNDS, 205

TEA WASTE, 129, 271

TEA YIELDS, 169

TECHNICAL EFFICIENCY, 34

TECHNIQUES, 54, 56, 69, 73, 74, 133, 134, 135, 141, 142, 143, 144, 160, 162, 163, 165, 170, 191, 192, 193, 194, 195, 196, 197, 198, 199

TECHNOLOGY, 35

TEMPERATE TEA, 176

TEMPERATURE, 55, 61, 76, 134, 236

TEMPERATURE CONDITION, 161

TERPENOID GENE EXPRESSION, 97

TERPENOIDS, 24

TERRESTRIAL ECOLOGY, 165

TESTOSTERONE, 248

TESTS, 74

TEXTURAL FEATURES, 263

TEXTURE, 220

THEACEAE, 131, 136, 140, 141, 143, 180

THEAFLAVINS, 204

THEALES, 136, 140, 143

THEANINE, 188, 218, 235, 238, 241

THEANINE SYNTHETASE, 241

THEARUBIGINS, 204

THEOBROMA CACAO, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23, 25, 26, 27, 28, 31, 32, 33, 34, 36, 38, 41, 44, 45, 46, 48

THEOBROMA GRANDIFLORUM, 17

THEOBROMINE, 31, 49

THEOPHYLLINE, 245

THERAPEUTIC AGENTS, 97

THERMAL ANALYSIS, 167

THERMAL DEATH, 171

THERMAL DEGRADATION, 213

THERMAL PROCESSING, 105

THERMODYNAMICS, 105, 171, 179

THERMOTOLERANCE, 32

THREE PHASE PARTITIONING, 41

THREE TYPES OF COCOA TEA, 29, 206

THROUGHFALL, 25

THYMOL, 106

THYROID, 183

THYROID PEROXIDASE, 183

TIEGUANYIN TEA, 187

TIMBERS, 23
 TIME FACTOR, 161
 TOBACCO, 108
 TOLERABLE WEEKLY INTAKE, 33
 TOLERANCE, 14
 TOMATO JUICE, 134
 TOTAL ANTIOXIDANT CAPACITY, 39,
 190, 206, 226
 TOTAL PHENOLIC COMPOUNDS, 205
 TOXIC SUBSTANCES, 66
 TOXICITY, 91
 TOXICOLOGY, 71, 113, 142, 193
 TOXOPTERA AURANTII, 245
 TRACE ELEMENT FERTILIZERS, 172
 TRACE ELEMENTS, 74, 189, 237
 TRADE, 64
 TRADITIONAL APPLICATION, 267
 TRANSCRIPTION, 140, 193
 TRANSCRIPTION FACTORS, 227
 TRANSCRIPTIONAL REGULATION,
 211
 TRANSFORMATION, 167
 TRANSITIONAL FARMING, 53
 TRANSPIRATION, 25, 75
 TREES, 25, 55, 63, 72, 75
 TRIACONTANOL, 97
 TRIACYLGLYCEROLS, 39
 TRICHODERMA, 6, 17
 TRICHODERMA ASPERELLUM, 8
 TRICHODERMA OVALISPORUM, 21
 TRICHODERMA REESEI CELLULASES,
 271
 TRICHODERMA STROMATICUM, 7
 TRICHOME, 17
 TRICODERMA, 22
 TRIGLYCERIDE, 37
 TRIMETHYLAMINE OXIDE, 265
 TRIPLE SUPERPHOSPHATE, 53
 TROLOX EQUIVALENT, 139
 TROPICAL FORESTS, 6, 24

TROPICAL HERBAL PLANTS, 26
 TROPICAL TEA, 176
 TROPICS, 72
 TRYPANOSOMA BRUCEI, 245
 TUMOR BIOLOGY, 139
 TUMOUR NECROSIS FACTOR, 135

U

ULTISOLS, 72
 ULTRA PERFORMANCE LIQUID
 CHROMATOGRAPHY TANDEM
 MASS, 264
 ULTRA PURE WATER, 163
 ULTRAFILTRATION, 209
 ULTRAVIOLET RADIATION, 138, 190
 UNAERATED TEA, 233
 UNFERMENTED TEA, 226
 UNIFORMITY, 127
 UREA, 128
 UREA FERTILIZERS, 172
 URINARY SYSTEM LIVER INJURY,
 142
 UROLOGIC DISEASE, 142

V

VACUUM DRYING, 254
 VARIATION, 24, 96
 VARIETAL RESISTANCE, 73, 140
 VARIETAL SUSCEPTIBILITY, 140
 VARIETIES, 69, 73, 118
 VARIETY DISCRIMINATION, 147
 VARIETY TRIALS, 69
 VASCULAR REACTIVITY, 200
 VECTORS, 25
 VEGETABLE JUICE, 162
 VEGETABLES, 140
 VEGETATION, 77
 VEGETATION CARBON, 222
 VEGETATION TYPES, 55

VEGETATIVE TRAITS, 70
 VEGETATIVE VIGOR, 40
 VERO CELL LINE, 248
 VERTEBRATES, 169
 VESICULAR ARBUSCULAR
 MYCORRHIZAS, 63, 68, 167
 VETERINARY COLLEGES, 80
 VETERINARY MEDICINE, 80
 VIBRIO PARAHAEMOLYTICUS, 243
 VIGNA UNGUICULATA, 95, 108
 VIRAL DISEASES, 25, 141, 171
 VIRUSES, 138
 VITAMIN C, 208
 VITAMINS, 1, 24, 240
 VOLATILE COMPOUNDS, 30, 68, 143,
 242
 VOLATILE FATTY ACIDS, 22, 194
 VOLATILE FLAVOR COMPONENTS,
 264
 VOLATILE FLAVOR COMPOUNDS, 38
 VOLATILE OILS, 94
 VOLATILE ORGANIC COMPOUNDS, 99
 VOLATILE PROFILE, 39
 VOLTAMMETRIC ELECTRONIC
 TONGUE, 245
 VOLTAMMETRY, 180

W

WAGE RATES, 135
 WASTE MANAGEMENT, 197
 WASTE TEA, 115
 WASTE UTILIZATION, 171
 WASTE WATER, 171
 WASTE WATER TREATMENT, 171
 WATER ACTIVITY, 126, 221, 241
 WATER AVAILABILITY, 68, 75
 WATER BALANCE, 75, 76
 WATER COMPOSITION, 120, 136, 197
 WATER CONTENT, 25, 69, 196
 WATER DEFICIT, 69

WATER EXTRACTION, 179
 WATER POTENTIAL, 196, 198
 WATER QUALITY, 152, 163
 WATER RELATIONS, 196
 WATER RESOURCES, 25, 75
 WATER RESOURCES MANAGEMENT,
 27
 WATER SOLUBILITY, 168
 WATER STRESS, 57, 70, 92
 WATER STRESS CONDITIONS, 103
 WATER UPTAKE, 25
 WATER USE, 25
 WATER USE EFFICIENCY, 63
 WATER VAPOUR PERMEABILITY, 149
 WEED CONTROL, 77
 WEEDS, 77, 81
 WEST ASIA, 137
 WET SEASON, 75, 77
 WHITE TEA, 126, 142, 162, 184, 192, 198,
 209, 252, 257, 272
 WHITE TEA PROCESSING, 230
 WILD POPULATION, 62
 WILD RELATIVES, 73, 171
 WINE, 165
 WITCHES' BROOM DISEASE, 15
 WOOD, 77
 WOOD PRODUCTS, 52
 WOODY PLANTS, 25, 55, 63, 73, 75, 76

X

X RADIATION, 167
 X RAY DIFFRACTION, 167
 XANTHIUM STRUMARIUM, 238
 XENARTHRA, 28
 XYLEM WATER POTENTIAL, 57

Y

YELLOW TEA, 142
 YERBA MATE, 83, 86, 89, 90, 91, 93, 216

YIELD COMPONENTS, 172
YIELD DEVELOPMENT, 19
YIELD EFFICIENCY, 40
YIELD LOSSES, 54
YIELD OF DRIED TEA, 119
YIELD STABILITY, 80
YIELDS, 45, 70, 79, 98, 198
YOGHURT, 166
YOGURT DRINK, 110

YOGURT PRODUCT, 163
YUNNAN MACROPHYLLUS SPECIES,
177
YUNNAN PROVINCE OF CHINA, 176
YUZA TEA, 253

Z

ZINC SULFATE, 172