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## Sage

1	Taste perception in young children		Food Technol	Thomas MA	1980	34(3)	38-41
2	Essential oil <i>botulinum</i> 62A	<i>Bacillus cereus</i> T. <i>Clostridium</i>	Food Microbial	Chaibi A	1997	14(2)	161-174
3	<i>Salvia officinalis</i>		Phytochem	Tada M	1997	45(7)	1475-1477
4			Z Lebensm Unters Forsch	Schwary K	1992	195(2)	99-103
5			Z Lebensm Unters Forsch	Schwary K	1992	95(2)	104-407
6					1992	25(5)	325-330
7	<i>Rosmarinus officinalis</i> <i>Salvia officinalis</i>		Z Lebensm Unters Forsch	Schwary K	1992	95(2)	95-98
8					1993	25(4)	351-354
9	Sage		J Agri Food Chem	Cuvelier ME	1994	42(3)	665-669
10		가	J Agri Food Chem	Gilln MD	1996	70(3)	359-363
11	(Lithuania)		J Agri Food Chem	Dapkevici us A	1998	77(1)	140-146
12	Sage( <i>Salvia officinalis</i> ) aroma	glycoside	J Agri Food Chem	Ho CT.	1998	46(7)	2509-2511

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|----|---|-------------------------|--------------------|-------------------------------|----------------|------|--------|-----------|
| 13 | Sage( <i>Salvia officinalis</i> )   |                         |                    | J Agri Food Chem              | Wang M         | 1998 | 46(12) | 4869-4873 |
| 14 |   | 가                       |                    | BR Poultr Sci                 | Gray J.L.      | 1998 | 39(2)  | 235-240   |
| 15 |   |                         |                    | Archiv J                      | Reverchon E.   | 1996 | 42(6)  | 176-E1771 |
| 16 | Camomile  | sage oil<br>sanguinaria | chlorhexidine<br>가 | 口腔保健學會誌                       |                | 1994 | 18(2)  | 574-581   |
| 17 | Sage oil  | camomile                | sanguinaria가       | 口腔保健學會誌                       |                | 1996 | 20(2)  | 167-173   |
| 18 | Sage oil  | camomile                | sanguinaria가       | 藥局                            |                | 1997 | 268    | 34-38     |
| 19 | Rosemary, sage, clove   | nutmeg                  |                    |                               |                | 1993 | 111    | 351-354   |
| 20 | Rosemary  | sage                    |                    | 安城産業大論文集                      |                | 1995 | 27     | 363-369   |
| 21 | Effect of smoke and spice oils on growth of molds on oil-coated cheeses   |                         |                    | J Food Protect                | Wendorff WL    | 1997 | 60(2)  | 153-156   |
| 22 | Delaying decomposition of minced meat   |                         |                    | Fleischerei                   | Gerhardt U.    | 1980 | 31(7)  | 780-784   |
| 23 | Influence of washing solution and deoresin spice addition on the quality characteristics of mechanically deboned chicken meat |                         |                    | Kor J Animal Sci              | Lee SK.        | 1994 | 36(1)  | 76-82     |
| 24 | Antioxidant activities of rosemary and sage extracts and vitamin E in a model meat system                                     |                         |                    | J Agri Food Chem              | Wong JW.       | 1995 | 43(10) | 2707-2712 |
| 25 | Effect of dietary administration of oil extracts from rosemary and sage on lipid oxidation in broiler meat                    |                         |                    | British Poultry Sci           | Lopez Bote CJ. | 1998 | 39(2)  | 235-240   |
| 26 | Studies on the antioxidant properties of spices. I. Total tocopherol contents in spices                                       |                         |                    | J Japan Soc Food Nutri        | Saito Y.       | 1976 | 29(5)  | 289-292   |
| 27 | The analysis of essential oils and extracts (oleoresins) from seasonings - A critical review                                  |                         |                    | CRC Critic Rev Food Sci Nutri | Salzer UJ.     | 1977 | 9(4)   | 345-373   |
| 28 | Gas chromatographic characterization of sages of various geographic origins   |                         |                    | J Food Sci                    | Rhyu HY.       | 1979 | 44(3)  | 758-762   |

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|----|--|-------------------------------------|-------------------|------|---------|---------|
| 29 | Hygienic considerations relating to spices   | Japan J Hygien                      | Ueda S.           | 1980 | 35(1)   | 112     |
| 30 | Antioxidant activity of spices miss Rundschau  | Deutsche Lebens<br>miss Rundschau   | Herrmann K.       | 1981 | 77(4)   | 134-139 |
| 31 | Studies on the antioxidative activities of spices grown in Taiwan. II.   | J Chinese Agri<br>Chem Soc          | Lee CY.           | 1982 | 20(1/2) | 61-66   |
| 32 | Formation of essential oil in clary sage under different conditions  | 1984 Symposium<br>on Essential Oils | Verzar<br>Petri G | 1985 |         | 199-202 |
| 33 | Isolation of optically pure (-)-linalyl acetate from clary sage, <i>Salvia dominica</i> L., lavender and lavandin                  | Flavour<br>Fragrance J              | Ravid U.          | 1986 | 1(3)    | 121-124 |
| 34 | Antimicrobial activity of some Egyptian spice essential oils   | J Food Protect                      | Farag RS.         | 1989 | 52(9)   | 665-667 |
| 35 | Antioxidant activity of some spice essential oils on linoleic acid oxidation in aqueous media                                      | J Ameri Oil<br>Chem Soc             | Farag RS.         | 1989 | 66 (6)  | 792-799 |
| 36 | Herbs and spices as antioxidants   | Livsmiddelsteknik                   | Lingnert H.       | 1990 | 32(4)   | 24      |
| 37 | High antioxidant activity of extracts obtained from sage by supercritical CO <sub>2</sub> extraction                               | J Am Oil<br>Chem Soc                | Djarmati Z.       | 1991 | 68(10)  | 731-734 |
| 38 | Antioxidants and consumer acceptance   | Food Technol<br>New Zealand         | Brookman P.       | 1991 | 26(10)  | 24-28   |
| 39 | The antioxidative activities of spice extracts in edible soybean oil   | J Kor Soc<br>Food Nutri             | Ji CI.            | 1992 | 21 (5)  | 551-556 |
| 40 | New blends/ethnic varieties are the life of spice  | Prep Foos                           | Friedman M        | 1993 | 162(12) | 59      |
| 41 | HPLC sage rosmarinic acid  |                                     |                   | 1993 |         |         |
| 42 | An interlaboratory trial on the identification of irradiated spices, herbs, and spice-herb mixtures by thermoluminescence analysis | J AOAC Int                          | Schreiber GA.     | 1995 | 78(1)   | 88-93   |
| 43 | Spices as antioxidants   | Trend Food<br>Sci Technol           | Madsen HL.        | 1995 | 6(8)    | 271-277 |
| 44 | CO <sub>2</sub> - extracts from rosemary and sage  | Food Market<br>Technol              | Gerard D.         | 1995 | 9(5)    | 46-55   |

## Savory

- |   |   |        |                                    |                  |      |        |           |
|---|---|--------|------------------------------------|------------------|------|--------|-----------|
| 1 | 가   |        | New Food Ind                       | 原田良一             | 1993 | 35(10) | 42-49     |
| 2 | trid disulfide  |        | J Agri Food Chem                   | Mittram, DS.     | 1996 | 44(8)  | 2349-2351 |
| 3 | savory( <i>Saturjæ hortensis</i> L.)  | summer | J Sci Food Agri                    | Yanishlieva, NV. | 1997 | 74(4)  | 524-530   |
| 4 | 가<br>A savory flavoring   | :      | J Agri Food Chem                   | Larsen, LM       | 1998 | 46(2)  | 481-489   |
| 5 | ( <i>Saturjæ obovata</i> Lag.)  |        | Hort Sci                           | Arrebola, ML     | 1997 | 32(7)  | 1278-1280 |
| 6 | Use of domestic caucasian spices to flavour meat product  |        | Proceed Eu Meeting Meat Res Worker | Mamedov AG       |      | II(29) | 525-529   |
| 7 | Antioxidative properties of spices in raw ripened sausages  |        | Fleischw                           | Palic A.         | 1993 | 73(6)  | 684-687   |
| 8 | Sauteed flavors add savory, fried taste.  |        | Food Proces                        | LaBell F.        | 1992 | 53(11) | 28-33     |
| 9 | The antioxidative activity of summer savory ( <i>Saturjæ hortensis</i> L.) and rosemary ( <i>Rosmarinus officinalis</i> L.) in dressing stored exposed to light or in darkness. |        | Food Chem                          | Madsen HL        | 1998 | 63(2)  | 173-180   |

## Chamomile

- |   |   |  |                   |                     |      |        |           |
|---|---|--|-------------------|---------------------|------|--------|-----------|
| 1 | <i>Chamaemelum nobile</i><br>chamemeloside                              |  | Phytochem         | Tschan, GM          | 1996 | 41(2)  | 643-646   |
| 2 | :   |  | Die Pharmazie     | Schmidt, PC.        | 1992 | 47(7)  | 516-518   |
| 3 | Chamomile   |  | Biotechnol Letter | Pekic, B.           | 1994 | 16(12) | 1323-1328 |
| 4 | (Chamomile):  |  | Drug Today        | Carle, R.           | 1992 | 28(8)  | 559-565   |
| 5 | Determination of aluminium and zinc in infant formulas and infant foods |  | J Food Compo Anal | Plessi M            | 1997 | 10(1)  | 36-42     |
| 6 | Radiation decontamination of tea herbs                                  |  | J Food Sci        | Katusin<br>Razem B. | 1988 | 53(4)  | 1120-1126 |

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|----|---|------------------------|----------------|------|---------|-----------|
| 7  | The charismatic chamomile   | Tea Coffee Trade J     | Cooper B.      | 1993 | 165(4)  | 58-61     |
| 8  | Determination of polycyclic aromatic hydrocarbons in white lime tea, chamomile tea and mallow root tea  | Ernaehrung             | Eskinja M.     | 1995 | 19(12)  | 600-602   |
| 9  | Progress in essential oils  | Perfum Flavor          | Lawrence BM    | 1984 | 9(3)    | 35-45     |
| 10 | Gas chromatographic characterization of frequently occurring sesquiterpenes in essential oils   | J Chromat              | Lenberkovic E. | 1985 | 318(1)  | 125-131   |
| 11 | Herb-water extracts markedly suppress the mutagenicity of Trp-P-2   | Agri Biolog Chem       | Natake M.      | 1989 | 53(5)   | 1423-1425 |
| 12 | Progress in essential oils  | Perfum Flavor          | Lawrence BM    | 1992 | 17 (5)  | 131-146   |
| 13 | Effect of nitrogen and variety on essential-oil yield and composition from chamomile flowers  | Tropical Agri          | Emringer VE.   | 1992 | 69 (3)  | 290-292   |
| 14 | Effect of storage temperatures and duration on the essential oil and flavonoids of chamomile  | J Herb                 | Letcham W.     | 1993 | 1(3)    | 13-26     |
| 15 | The essential oil content and composition in diploid and tetraploid <i>Chamomilla recutita</i> during the ontogenesis of anthodia   | J Essential Oil Res    | Repeak M.      | 1993 | 5(3)    | 297-300   |
| 16 | Constituents of Brazilian chamomile oil   | J Essential Oil Res    | Mitos FJA.     | 1993 | 5(3)    | 337-339   |
| 17 | Characterization of several aromatic plants grown in Northern Italy   | Flavour Fragrance J    | Piccaglia R.   | 1993 | 8(2)    | 115-122   |
| 18 | Supercritical carbon dioxide extraction of chamomile essential oil and its analysis by gas chromatography-mass spectrometry   | J Agri Food Chem       | Reverchon E.   | 1994 | 42(1)   | 154-158   |
| 19 | SFE-facilitated detection of pesticide residues in chamomile  | LC GC Int              | Carisano A.    | 1995 | 8(6)    | 334-337   |
| 20 | Comparison of the pharmacological and antimicrobial action of commercial plant essential oils   | J Herb Spice Med Plant | Lis-Balchin M. | 1996 | 4(2)    | 69-86     |
| 21 | Application of numerical methods to thin-layer chromatographic investigation of the main components of chamomile ( <i>Chamomilla recutita</i> (L.) Rauschert) essential oil | J Chromat              | Medic Saric M. | 1997 | 776 (2) | 355-360   |

## Basil

1	水耕Basil 生育 精油含量 生育條件 影響	品種 無幾成分			1998		
2	<i>Ocimum basilicum</i> L.	(不定)	植物組織營養	Tada H.	1996	13(1)	69-71
3	<i>Ocimum basilicum</i>	-	Phytochem	Hao Z.	1996	43(4)	735-739
4	<i>Fusarium oxysporum</i> f. sp. <i>basilicum</i> 가		Plant Disease	Reuveri R.	1997	81(9)	1077-1081
5			フドケミカル	Hazama A.	1992	8(12)	102-104
6			Lsbensm Wissensch Technol	Rocha T.	1993	26(5)	456-463
7			J Agri Food Chem	Meir S.	1995	43(7)	1813-1819
8	basil		J Agri Food Chem	Lachowicz KJ.	1996	44(3)	877-881
9	가	( <i>Ocimum basilicum</i> L.)	J Agri Food Chem	Jones GP.	1997	45(7)	2660-2665
10			Food Chem	Sato T.	1997	13(3)	37-41
11	( <i>Ocimum basilicum</i> )		Phytochem	raye R.J.	1996	43(5)	1033-1039
12	( <i>Ocimum basilicum</i> )		Phytochem	Grayer R.J.	1996	43(5)	1041-1047
13	<i>Fusarium</i>	:	Phytopathol	Garniel A.	1996	85(1)	56-62
14	Essential oils from two varieties of <i>Ocimum basilicum</i> L. grown in Israel		J Sci Food Agri	Fleisher A.	1981	32(11)	1119-1122
15	System 環境條件 差異培養栽培 Sweet Basil ( <i>Ocimum Basilicum</i> L.) 生長 精油含量 影響				1992		

## Fennel

1					1984	
2	, <i>Foeniculum vulgare</i> Miller	J Plant Physiol	H. Umetsu	1995	146(3)	337-342
3	Fennel seeds( <i>Foeniculum vulgare</i> )	J Sci Food Agri	Gupta, K.	1995	68(1)	73-76
4	<i>Streptococcus mutans</i>			1993	21(2)	187-191
5	4 가	Chem Pharm Bull	Cho, M	1995	43(5)	868-871
6	Foeniculi Fructus( <i>Foeniculum vulgare</i> MILLER) 5 가	Chem Pharm Bull	Cho, M	1996	44(2)	337-342
7	fennel oil	J Agri Food Chem	Simandi, B.	1999	47(4)	1635-1640
8	(16):	農業及農藥 學	陽昌	1996	71(4)	523-528
9	( <i>Foeniculum vulgare</i> GAERTNER) , 切片 器內不定胚發生 植物體再分化 研究3; 植物生長調節物質 添加劑器內不定胚 植物體 再分化 影響	農藥學研究 論文集		1991	33(1)	60-65
10	( <i>Foeniculum vulgare</i> GAERTNER) , 切片 器內不定胚發生 植物體再分化 研究1; Embryogenic callus 誘起 不定胚發生 植物生長調節物質 影響	農藥學研究 論文集		1991	33(1)	46-53
11	( <i>Foeniculum vulgare</i> GAERTNER) , 切片 器內不定胚發生 植物體再分化 研究2; 가 添加物 Sucrose 添加劑器內不定胚 發生 影響	農藥學研究 論文集		1991	33(1)	54-59
12	( <i>Foeniculum vulgare</i> G) 器內增殖1; Embryogenic Callus 誘起 器內不定胚發生 植物生長調節物質 效果	順天大農藥斗 學研究		1990	4	89-98
13	( <i>Foeniculum vulgare</i> G) 器內增殖; 가 가 器內不定胚發生 效果	順天大農藥斗 學研究		1991	5	93-99
14	The effect of teas on the <i>in vitro</i> mutagenic potential of heterocyclic aromatic amines	Food Chem Toxicol	Stavric B.	1996	34(6)	515-523

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|----|---|------------------------------------|-----------------|------|--------|---------|
| 15 | 能 關 比較研究  | 東亞醫學                               | 文成一<br>李尚仁      | 1984 | 22     | 1-15    |
| 16 | Use of domestic cucasian spices to flavour meat products  | Proceed EU Meeting Meat Res Worker | Mamedov AG      | 1983 | 29     | 525-529 |
| 17 | The antimicrobial effect of spices, herbs and extracts from these and other food plants                 | Sci Technical Survey               | Hargreaves LL   | 1975 | 88     | 56      |
| 18 | Emulsion product acceptability as affected by levels of boar pork and levels of fennel spice            | Proceed EU Meeting Meat Res        | Plimpton RF, Jr | 1975 | 20     | 130-132 |
| 19 | Studies on the antioxidant properties of spices. I. Total tocopherol contents in spices.                | J Japan Soc Food Nutri             | Saito Y.        | 1976 | 29 (5) | 289-292 |
| 20 | Regeneration of rat liver in the presence of essential oils and their components                        | Food Cosmetic Toxicol              | Gershbein LL    | 1977 | 15(3)  | 173-181 |
| 21 | Metal content of unbelliferous condiments and drugs   | J Inst Chem                        | Patel MR        | 1979 | 51(6)  | 236-238 |
| 22 | A rapid method for detecting adulteration in essential oils   | Res Ind                            | Sushil Kumar    | 1979 | 24(3)  | 180-182 |
| 23 | Spices in India: III.   | Econo Botany                       | Ilyas M         | 1980 | 34(3)  | 236-259 |
| 24 | New trends in essential oils  | Perfum Flavorist                   | Lawrence BM     | 1980 | 5(4)   | 6-17    |
| 25 | Gas chromatographic characterization of frequently occurring aromatic compounds in essential oils       | J Chromat                          | Lemberkovic E   | 1988 | 446    | 67-274  |
| 26 | India adds spice to life  | Food Manufact                      | Pegum J.        | 1989 | 64(2)  | 27      |
| 27 | Microbiological survey of selected imported spices and associated fecal pellet specimens                | J Ass Official Anal Chem           | Satchell FB     | 1989 | 72(4)  | 632-637 |
| 28 | Determination of residual organic solvents in flavor by standard addition head-space gas chromatography | J Food Hygien Soc Japan            | Uematsu Y.      | 1994 | 35(6)  | 645-651 |
| 29 | Ensuring quality in spice exports: example of India   | Int Trade Forum                    | George CK       | 1994 | No.2   | 14-30   |
| 30 | Aroma memory and decay of culinary herbs and spices, singly and in mixtures.                            | 1996 IFT ann meeting               | Ikeda CH        | 1996 |        | 184     |



## Coriander

- |    |  |   |  |               |      |           |           |
|----|--|---|--|---------------|------|-----------|-----------|
| 1  | ( <i>Coriandrum sativum</i> L.)  |   | Plant Cell<br>Report                   | Kim, S.W.     | 1996 | 15(10)    | 751-753   |
| 2  | <i>Coriandrum sativum</i> L.   | 가 | Water Air<br>Soil Pollut               | Pasquale, R.  | 1995 | 84(1-2)   | 147-157   |
| 3  |  |   | Perfum Flavor                          | Lawrence, BH  | 1991 | 16(6)     | 49-58     |
| 4  |  | 가 | Z Lensem Un<br>Ters Forsch             | Kallio, H     | 1992 | 195(6)    | 545-549   |
| 5  | <i>Coriandrum sativum</i> L.<br>CC-IRMS  |   | J Agri Food<br>Chem                    | Frank, C      | 1995 | 43(6)     | 1634-1637 |
| 6  | Glanro   |   | J Agri Food<br>Chem                    | Potter, T.L   | 1996 | 44(7)     | 1824-1826 |
| 7  | , ,  | 가 | 日營食糧誌                                  | Sugawara, M   | 1997 | 50(1)     | 43-49     |
| 8  | Coriander ( <i>Coriandrum sativum</i> )  | : | Plant Food<br>Human Nutri              | Chithra, V.   | 1998 | 5(2)      | 167-172   |
| 9  |  |   | 農業及園藝<br>陽日誌                           |               | 1996 | 71(2)     | 327-330   |
| 10 | Selected markets for turmeric, coriander seed, cumin seed, fenugreek seed and curry powder                         |   | Report Tropical<br>Product Inst        | Smith A.      | 1982 | GI65, vii | 121       |
| 11 | Aromatic baked goods. Spice aromas and their composition   |   | Suesswaren                             | Eberhardt R.  | 1993 | 37(3)     | 38-39     |
| 12 | Studies on use of de-aromatized spices as a source of dietary fibre and minerals in bread                          |   | J Food Sci<br>Technol                  | Ying Chien L. | 1996 | 33(4)     | 285-290   |
| 13 | Effect of different levels of spice mixture and salt on the preparation of semi-dried fish sausages                |   | Fishery<br>Technol                     | Joshi VR.     | 1994 | 31(1)     | 52-57     |
| 14 | The analysis of essential oils and extracts (decreases) from seasonings- A critical review                         |   | CRC Critic al<br>Rev Food<br>Sci Nutri | Salzer UJ.    | 1977 | 9(4)      | 345-373   |
| 15 | Some nutritional factors in <i>Coriandrum sativum</i> (spice) and <i>Trigonella foenumgraecum</i> (condiment)      |   | Indian J<br>Nutri Dietetic             | Gopala Rao P. | 1978 | 15(11)    | 377-380   |
| 16 | Effects of storage conditions on the changes in quality of flavour and aroma extracts obtained from certain spices |   | Nahrung                                | Charazka Z    | 1981 | 25(8)     | 711-718   |

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|----|--|---|-----------------|------|---------|---------|
| 17 | Influence of temperature and relative humidity on fungal flora of some spices in storage                                   | Zeitschrift Lebensmittel Untersuchung Forschung | Misra N.        | 1981 | 172     | 30-31   |
| 18 | A microbial investigation of selected spices, herbs and food additives in South Africa                                     | J Food Sci                                      | Baxter R.       | 1982 | 47(2)   | 570-574 |
| 19 | New compounds with small rings in essential oils   | Perfum Flavor                                   | Rijke D. de     | 1982 | 7(1)    | 31-37   |
| 20 | Spice crops processing of its products and by-products.  | NSTA Technol J                                  | Arida VP.       | 1982 | 7(2)    | 11-20   |
| 21 | Antibacterial activities of essential oils from Turkish spices and citrus  | Flavour Fragrance J                             | Kivanc M        | 1986 | 1(4/5)  | 175-179 |
| 22 | Changes in the tocopherol and unsaturated fatty acid constituents of spices after pasteurization with superheated steam.   | J Nutri Sci Vitamin                             | Marero LM       | 1986 | 32(1)   | 131-136 |
| 23 | Sterilization of ground prepacked Indian spices by gamma irradiation   | J Food Sci                                      | Minasiri MA.    | 1987 | 52(3)   | 823-826 |
| 24 | Iron contamination during commercial grinding of spices  | J Nation Sci Council Sri Lanka                  | Panduwawala JP. | 1988 | 16(1)   | 105-114 |
| 25 | Studies on growth, structural carbohydrate and phytate in coriander ( <i>Coriandrum sativum</i> ) during seed development  | J Sci Food Agri                                 | Gupta K.        | 1991 | 54(1)   | 43-46   |
| 26 | Evaluation of sensory attributes and some quality indices of irradiated spices   | J Food Sci Technol                              | Subbulakshmi G  | 1991 | 28(6)   | 396-397 |
| 27 | Seed mycoflora of some spices  | J Food Sci Technol                              | Shrivastava A.  | 1992 | 29(4)   | 228-230 |
| 28 | Volatile compounds and odor characteristics of carbon dioxide extracts of coriander ( <i>Coriandrum sativum</i> L.) fruits | J Agri Food Chem                                | Kerola K.       | 1993 | 41(5)   | 785-790 |
| 29 | Antioxidative phenols and carotenoids as important components of spices  | Cordian   | Herrmann K.     | 1994 | 94(7/8) | 113-117 |
| 30 | Antimicrobial activity of essential oils from spices   | J Food Sci Technol                              | Meena MR.       | 1994 | 31(1)   | 68-70   |
| 31 | Major achievements of AICRP on spices  | Ind Cocoa Aromatic Spice-J                      | Rethinam P.     | 1994 | 18(1)   | 16-21   |
| 32 | Spices as antioxidants   | Trend Food Sci Technol                          | Madsen Hv       | 1995 | 6(8)    | 271-277 |

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|----|--|-------------------------|-------------------|------|--------|---------|
| 33 | Comparative study of thermoluminescence detection methods for irradiated spices                      | J Food Hygien Soc Japan | Kawamura Y.       | 1995 | 36(1)  | 55-61   |
| 34 | A UK retail survey of aflatoxins in herbs and spices and their fate during cooking                   | Food Add Contaminant    | McDonald S.       | 1996 | 13(1)  | 121-128 |
| 35 | Aroma memory and decay of culinary herbs and spices, singly and in mixtures                          | 1996 IFT annl meeting   | Ikeda CH.         | 1997 |        | 184     |
| 36 | Characterization of allergens in Apiaceae spices: Anise, fennel, coriander and cumin                 | Clinic Experim Allergy  | Jensen Jarolim E. | 1997 | 27(11) | 129-130 |
| 37 | ( <i>Coriandrum sativum</i> L.)  |                         |                   | 1997 |        |         |
| 38 | Hypolipidemic effect of coriander seeds ( <i>Coriandrum sativum</i> ): Mechanism of action           | Plant Food Human Nutri  | Chithra V.        | 1997 | 51(2)  | 167-172 |
| 39 | Inhibitory effects of spice extracts on the growth of <i>Aspergillus parasiticus</i> NRRL2999 strain | Food Res Technol        | Ozcan M.          | 1998 | 207(3) | 253-255 |

## Tarragon

- |   |   |                        |              |      |          |         |
|---|---|------------------------|--------------|------|----------|---------|
| 1 | The accumulation of volatile oils in whole plants and cell cultures of tarragon ( <i>Artemisia dracunculoides</i> )   | J Experiment Botany    | Cotton CM.   | 1991 | 42(236)  | 365-375 |
| 2 | The effect of alpha-naphthalene acetic acid (NAA) and benzylaminopurine (BAP) on the accumulation of volatile oil components in cell cultures of tarragon ( <i>Artemisia dracunculoides</i> ) | J Experiment Botany    | Cotton CM.   | 1991 | 429(236) | 377-386 |
| 3 | Influence of daylength on the content and compositions of the essential oil from tarragon ( <i>Artemisia dracunculoides</i> f. <i>dracunculoides</i> )  | Ann Warsaw Agril Univ  | Suchorska K. | 1992 | 16       | 79-82   |
| 4 | Glandular hairs, secretory cavities, and the essential oil in leaves of tarragon ( <i>Artemisia dracunculoides</i> L.)  | J Herb Spice Med Plant | Wörker E.    | 1994 | 2(3)     | 19-32   |
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2	Food composition table for use in East Asia	FAO Rome	FAO	1973		61
3				1976	3(2)	170
4	Isolation of volatile components from a model system	J Agri Food Chem	Schults T.H.	1977	25	446
5				1978		6
6				1983		
7				1983		14
8				1984	V27	80
9	食用大豆油 抗氧化劑 研究			1985		21
10				1989	21	562
11	Acanthopanax <i>Zanthoxylum</i>			1996		
12		5		1994		79
13	韓國產芸香( )科植物			1997		
14	<i>Zanthoxylum bungeanum</i>	flavon	Phytochem	Xiong Q	1995	39(3) 723-725
15	椒 山椒 (2)		生藥學雜誌	伊親	1996	50(5) 328-343
16	<i>Zanthoxylum similans</i>		Phytochem	Chen I.S.	1996	42(1) 217-219
17	<i>Zanthoxylum rhacifolium</i> benzophenanthridine		Phytochem	DeMura N.F.	1997	46(8) 1443-1446
18	<i>Zanthoxylum integrifolium</i>	2	J Nat Prod	Jen C.M.	1993	56(11) 2019-2021
19	Wakayama "Bub- "		生藥學雜誌	Kawahara K.	1994	48(4) 317-321
20	( <i>Zanthoxylum piperium</i> DC.) glycoside		Boxi Botchnl Bochen	Kojima H.	1997	61(3) 491-494
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- 29 1993 26(4) 289-295
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- 32 1997 26(5) 807-813
- 33 1997 26(5) 943-951
- 34 가 1998 27(4) 625-632
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- 36 1999 28(2) 371-377
- 37 1999 28(1) 153-160
- 38 (*Zanthoxylum piperitum* DC) 日薬化学杂志 Wu, Y. 1996 70(9) 1001-1005
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- 51 (*Zanthoxylum piperitum* DS) 1989 86 562-568
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- 56 (*Zanthoxylum Piperitum* DC.) 1998  
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- 59 韓國產 產椒 果皮 種子 成分 關 研究 1988

60		flavonoids		1995
61				
62	HPLC	山椒( ) 油脂 脂肪酸 triglyceride 組成 研究	洪秉憲	1984
63				1992
64		抗氧化效果 研究		1997

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1	Taste perception in young children	Food Technol	Thomas MA	1980	34 (3)	38-41
2	가 ( <i>Origanum vulgare</i> ) <i>in vitro</i> <i>Pseudomonas</i> spp.	J Plant Physiol	Shetty K.	1995	147(3-4)	447-451
3	가 ( <i>Origanum vulgare</i> ) <i>Pseudomonas</i> sp. phenolics	Food Biotechnol	Eguchi Y.	1996	10(3)	191-202
4	가	Appl Environ Microbiol	Uno KI.	1997	63(2)	767-770
5		食品と開發	中谷延二	1992	27(3)	7-10
6	가	Z Lebensm Unters Forsch	Lagouri V.	1993	197(1)	20-23
7	Origanum	J Agri Food Chem	Sivropoulou A.	1996	44(5)	1202-1205
8	,	Food Chem		1997	13(3)	56-61
9	가	Ngoya Univ-Inst Plasma Physic	Lagouri V.	1997	47(6)	493-497
10	Antioxidative activities of spices in catfish products	Dissertation	Liu Feng	1997	58 (6)	2776

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|----|--|---------------------------------------|------------------------------|-------------------|------|--------|-----------|
| 11 | peroxidase<br>dye-tolerant oregano( <i>Origanum vulgare</i> ) clonal lines   | polymeric                             | J Agri Food Chem             | Zheng Z           | 1998 | 46(10) | 4441-4446 |
| 12 | High-resolution two-dimensional NMR<br>가   | : 가                                   | J Agri Food Chem             | Cerathanassis IP. | 1998 | 46(10) | 4185-4192 |
| 13 | 가<br>Hirtum (Link) Letswaart<br>가; (1)   | ( <i>Origanum vulgare</i> ssp.<br>: 가 | J Agri Food Chem             | Russo M           | 1998 | 46(9)  | 3741-3746 |
| 14 | Proline, proline<br>oregano( <i>Origanum vulgare</i> ) clonal line<br>culture rosemarinic acid                         | proline<br>clonal line<br>shoot       | J Agri Food Chem             | Yang R            | 1998 | 46(7)  | 2888-2893 |
| 15 | (Lithuania)  |                                       | J Agri Food Chem             | Dapkevicius A     | 1998 | 77(1)  | 140-146   |
| 16 | Effect of dry spices on lipid oxidation of minced catfish during refrigeration and frozen storage                      |                                       | 1996 IFT Ann Meeting         | Liu F.            | 1996 |        | 132       |
| 17 | Gas chromatographic characterization of oregano and other selected spices of the labiate family                        |                                       | J Food Sci                   | Rhyu HY.          | 1979 | 44(5)  | 1373-1378 |
| 18 | The correct spices - Keys to ethnic products   |                                       | Food Product Develop         | Moore K.          | 1979 | 13(5)  | 18-23     |
| 19 | Inhibition of <i>Clostridium botulinum</i> by spice extracts and aliphatic alcohols                                    |                                       | J Food Protect               | Huhtanen CN       | 1980 | 43(3)  | 195-200   |
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| 21 | Spice crops processing of its products and by-products   |                                       | NSTA Technol J               | Arida VP.         | 1982 | 7(2)   | 11-20     |
| 22 | Spice quality: Effect of cryogenic and ambient grinding on color   |                                       | J Food Sci                   | Pesek CA.         | 1986 | 51(5)  | 1386      |
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| 24 | Phenological and seasonal influences on essential oil of a cultivated clone of <i>Origanum vulgare</i> L.              |                                       | J Sci Food Agri              | Putievsky E.      | 1988 | 43 (3) | 225-228   |
| 25 | Antioxidant effects of Turkish spices  |                                       | Doga Turkish-J Agri Forestry | Akguel A.         | 1993 | 17(4)  | 1061-1068 |



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27	New blends/ethnic varieties are the life of spice	Prep Food	Friedman M	1993	162(12)	59
28	Spices, herbs and edible fungi	Elsevier Science BV	Charalambous G	1994	xv	764
29	Antimicrobial effect of CO <sub>2</sub> spice extracts from summer savory to cinnamon	Archiv fuer Lebensmittel	Ehrich J.	1995	27(11)	51-53
30	Antioxidant activity of selected species of the family Lamiaceae grown in Bulgaria	Nahrung	Yanishlieva NV.	1995	39(5/6)	458-463
31	Behaviour of <i>Campylobacter jejuni</i> in broth stored at 4 degree with different concentration of spices (garlic, onion, black pepper, oregano)	Archiv fuer Lebensmittel	Kicidis P.	1996	47(4)	93-95
32	Effect of the major herbs and spices in Spanish fermented sausages on <i>Staphylococcus aureus</i> and lactic acid bacteria	Archiv fuer Lebensmittel	Gonzalez Fandos E.	1996	47(2)	43-47
33	Antifungal effects of some Turkish spice extracts and essential oils on plant pathogen fungi	Gida	Boyras N.	1997	22(6)	457-462

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1		가	가	J Si Food Agri	Toms Barberan, FA.	1998	77(4)	506-510
2	Biotransformation of monoterpenes and sesquiterpenes by cell suspension cultures of <i>Achillea millefolium</i> L. ssp. <i>Millefolium</i>			Botanhd Letter	Figueiredo AC	1996	18(8)	863-868
3						1996	39(2)	147-152
4				J Am Cl Chem Soc	Cavelier ME.	1996	73(5)	645-652
5	diterpenes			J Am Cl Chem Soc	Richheimer SL.	1996	73(4)	507-514
6	<i>Romarinus officinalis</i> L.	antimutagens	生藥雜誌		中杉徹	1996	50(5)	354-357
7	<i>Agastache rugosa</i>	<i>in vitro</i>			Ch, S.R.	1996	27(1)	20-25
8				J Agri Food Chem	Basile A.		46(12)	5205-5209

9	-			J FoodProcess Preserv	Wada S.	1992	16(4)	263-274
10				J Am Oil Chem Soc	Chen Q	1992	69(10)	999-1002
11				J Food Sci	Lin HF.	1992	57(4)	803-806
12						1992	21(5)	551-556
13			가	Food Res Int	Fang, X.	1993	26(7)	405-411
14				食品開發		1993	28(2)	25- 27
15	t-			J Sci Food Agri	Boyd LC.	1993	61(1)	87- 93
16		가	가	Flavor		1993	25(5)	444-448
17				油化學	Wada S.	1994	43(2)	109-115
18				J Am Oil Chem Soc	Hall C.	1994	71(5)	533-535
19				J Agri Food Chem	Gl MI.	1994		2833-2838
20	E	rosemary,		J Agri Food Chem	Wong J.W.	1995	43(10)	2707-2712
21	, , , camosic acid		camosol	J Sci Food Agri	Frankel EN.	1996	72(2)	201-208
22	가	(3):	가			1996	25(4)	627-631
23	camosol	camosic acid 가		J Agri Food Chem	Hopia AL.	1996	44(8)	2030-2036
24				J Food Sci	Oura Garcia JA	1997	62(5)	1017-1021
25				Lebensm Wisse nsch Technol	Basaga H.	1997	30(1)	105-108

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- 27 Plant Food Human Nutri Singletary, KW. 1997 50(1) 47-53
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- 29 Glucose-lysine J Agri Food Chem D'Agostina, A. 1998 46(7) 2554-2559
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- 34 virgin olive oil hydroxytyrosol DNA J Agri Food Chem Aruoma OI. 1998 46(12) 5181-5187
- 35 J Am Oil Chem Soc Chen ZY. 1998 75(9) 1141-1145
- 36 Rosemary (*Rosmarinus officinalis* L.) : (flavor) J Food Qual Rao L.J. 1998 21(2) 107-115
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- 38 *Rosmarinus officinalis* carosic acid J Agri Food Chem Hidalgo, P.J. 1998 46(7) 2624-2627
- 39 Rosemary 가 J Agri Food Chem Ibanez, E. 1999 47(4) 1400-1404
- 40 HPLC *Salvia miltiorrhiza* rosmarinic acid, lithospermic acid B phenol J Agri Food Chem Yuan, J.P. 1998 46(7) 2651-2654
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| 44 | SFE :   | J High Resol Chromat      | Coelho, LAF.     | 1997 | 20(8) | 431-436 |
| 45 | 萜素 对 rosemary lavender 影響   | 高麗大 自然資源集                 |                  | 1997 | 37    | 91-96   |
| 46 | Antioxidant activity of mixed-tocopherols, caffeic acid, ferulic acid, and rosemary extract   | 高麗大農林集                    |                  | 1990 | 30    | 113-124 |
| 47 | Antioxidative activities of spices in catfish products  | Dissert Abs Int           | Liu Feng         | 1997 | 58(6) | 276     |
| 48 | Effect of dietary administration of oil extracts from rosemary and sage on lipid oxidation in broiler meat  | British Poul Sci          | Lopez Bote CI.   | 1998 | 39(2) | 235-240 |
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| 51 | An evaluation of the antioxidant and antiviral action of extracts of rosemary and provencal herbs   | Food Chem Toxicol         | Aruoma O         | 1996 | 34(5) | 449-456 |
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| 53 | Tissue-specific enhancement of xenobiotic detoxification enzymes in mice by dietary rosemary extract  | Plant Food Human Nutri    | Singletary KW.   | 1997 | 50(1) | 47-53   |
| 54 | Revention of lipid radiolysis by natural antioxidants from rosemary ( <i>Rosmarinus officinalis</i> L.) and thyme ( <i>Thymus vulgaris</i> L.)                                  | Food Res Int              | Lacroix M        | 1997 | 30(6) | 457-462 |
| 55 | The antioxidative activity of summer savory ( <i>Satureja hirtensis</i> L.) and rosemary ( <i>Rosmarinus officinalis</i> L.) in dressing stored exposed to light or in darkness | Food Chem                 | Madsen HL.       | 1998 | 63(2) | 173-180 |
| 56 | Antioxidant activity of natural tocopherols, caffeic acid, ferulic acid and rosemary extract  |                           | Jung MH.         | 1990 |       |         |
| 57 | Rosemary extract  |                           |                  |      | 1992  |         |
| 58 | rosemary sage extracts  |                           |                  |      | 1993  |         |

59

가

1998

## Mint

- |    |  |                                |                           |                |      |         |           |
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| 2  | Mentha<br>O-acetylated xyloglucan                            |                                | Phytochem                 | Maruyama K     | 1996 | 41(5)   | 1309-1314 |
| 3  | <i>Agrobacterium tumefaciens</i><br>citrate shotty teratomas | mentha                         | Biotechnol Letter         | Subroto MA     | 1995 | 17(4)   | 427-432   |
| 4  | <i>Iris germanica</i> rhizomes                               |                                | Phytochem                 | Gawford RMM    | 1994 | 37(4)   | 979-985   |
| 5  | Mentha -   |                                | Biosci Biotechnol Biochem | Maruyama K     | 1998 | 62(11)  | 2223-2225 |
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| 7  | 가  | CCC                            | Archiv Pharm              | Lessel J.      | 1992 | 325(1)  | 35-39     |
| 8  | ( <i>Mentha</i> × <i>piperita</i> L.)                        |                                | Ann Pharm FR              | Diband F.      | 1992 | 50(3)   | 146-155   |
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| 10 |  |                                | Food Chem                 | Osaki K.       | 1997 | 13(7)   | 35-38     |
| 11 | Mentha   |                                | J Agri Food Chem          | Myazawa M      | 1998 | 46(9)   | 3431-3434 |
| 12 |  |                                | J Agri Food Chem          | Berger BM      | 1997 | 45(12)  | 4821-4825 |
| 13 |  |                                | 食品工開發                     | Watanabe M     | 1997 | 32(11)  | 29-32     |
| 14 |  |                                | J Agri Food Chem          | Sivropoulou A. | 1995 | 43(9)   | 2384-2388 |
| 15 | -  |                                | J Sci Food Agri           | Fahlen A.      | 1997 | 73(1)   | 111-119   |

16				1991	23(3)	173-179
17	<i>(Mentha arvensis subsp. hptalalyx var piperascens)</i>	Indian J Agri Sci	Nair AK	1991	61(8)	599-600
18	<i>(Mentha viridis)</i>			1993	25(2)	128-132
19	<i>(Mentha arvensis)</i>	Weed Technol	Ivany J.A.	1997	11(1)	149-151
20		ケミカルエンジニアリング	Goto, M	1992	37(5)	74-79
21	p-Mentha-8-ene-2-one	薬学雑誌		1991	35(4)	335-340
22	薄荷( <i>Mentha piperita</i> L.) 栽培 抽出条件 精油 芳香性変化			1993		
23	Spice crops processing of its products and by-products	NSTA Technol J	Arida VP.	1982	7 (2)	11-20
24	薄荷( <i>Mentha</i> spp.) 組織培養			1990		
25	Studies on the menthol producing enzymes from <i>Mentha piperita</i> leaves and ssension cells			1993		
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2	Investigation of colour changes of some tomato products during frozen storage	Nahrung	Bias P.	1997	41(5)	306-310

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1		育種雑誌	Tsuro M	1996	46(4)	361-366
2	, , 가	Z Lebensm Unter Forsch	Borvehi J.S.	1993	196(6)	511-517
3	Lavender eucalyptus honey	J Food Sci	Bousetu A.	1996	61(4)	683-687

4		Hortsci	Kuriyama A	1997	32(2)	327
5		Analyst	Walker DFG	1994	119(12)	2789-2794
6	室素 7 rosemary lavender 影響	高雄大自然資源 論集		1997	37	91-96
7	( <i>Lavandula angustifolia</i> Mill.)	順天大農藥學 研究		1995	9	11-17

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1	The essential oil of Dutch tansy ( <i>Tanacetum vulgare</i> L)	J Essential Oil Res	Hendriks H	1990	2(4)	155-162
2	Using monoterpene cyclases from sage and tansy	Archiv Biochem Biophysic	Groteau R	1990	277(2)	374-381
3	Chiral GC analysis of enantiomerically pure fenchone in essential oils	Flavour Fragrance J	Ravid U.	1992	7(3)	169-172
4	Essential oil of tansy ( <i>Tanacetum vulgare</i> L) of Canadian origin	J Essential Oil Res	Collin GJ.	1993	5(6)	629-638
5	Study on isolation and chemical composition of biologically active compounds of selected herbal plants - tansy ( <i>Tanacetum vulgare</i> )	Ann Warsaw Agril Univ	Karwowska K.	1997	18	97-103
6	<i>Tanacetum vulgare</i> pharmacol	J Pharm	Schinella GR.	1998	50(9)	1069-1074
7	<i>Tanacetum vulgare</i> ,	J Pharm Pharmacol	Tournier H.	1999	51(2)	215-219
8	Tanacetum : , ,	J Exp Bot	Brown AMG	1999	50(333)	435-444

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1	Determination of the oil content of seeds by pulsed NMR	Vadingsmiddel enttechnologie	Kamp.HJ. vanden	1993	26(7)	16-18
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## Dill

1	Dill ( <i>Anethum Sova</i> Roxb)	J Food Qual	Raghavan B.	1994	17(6)	457-466
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2				1997	42(4)	429-434
3	水耕栽培 適合 培養液開發	生物生産施設環境		1997	6(4)	299-309
4	Screening and isolation of antibiotic resistance inhibitors from herb materials -Resistance inhibitors from <i>Anethum graveolens</i> and <i>Acorus gramineus</i>	Archiv Pharm Res	Kim HK	1998	21(6)	734-737

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1		園藝學雜誌	Mitsuura S.	1995	64(2)	339-349
2	The market for culinary herbs	Report Tropical Prod Inst	Greenhalgh P.	1979		171
3	The markets for selected herbaceous essential oils	Report Tropical Prod Inst	Robbins SRJ.	1979	GI20, vi	60
4	New plants and plant products as food	Proceed Nutri Soc	Guenault B.	1985	44(1)	31-35
5	Retardation of kimchi fermentation by the extracts of <i>Allium tuberosum</i> and growth inhibition of related microorganisms	Kor J Food Sci Technol	SI. Kim	1995	27(5)	813-818
6	Distribution of quercetin and kaempferol in lettuce, kale, chive, garlic chive, leek, horseradish, red radish, and red cabbage tissues	J Agri Food Chem	Bilyk A.	1985	33(2)	226-228
7	Comparison of chemical composition and taste of the Korean native Chinese chive leaves	J Kor Soc Hortical Sci	Chung Hee Don	1996	37(5)	611-616
8	Characteristic anthocyanin pattern from onions and other <i>Allium</i> spp.	J Food Sci	Fossen T.	1996	61(4)	703-706
9	Effects of washing and storage temperature on microbial counts of freshly cut chive and lettuce	Food Sci Taiwan	Ru Yin Chen	1997	24(3)	357-364
10	Antioxidant activity of several <i>Allium</i> members	J Agri Food Chem	Mei Chin Yin	1998	6(10)	4097-4101
11	Herbs for sausage manufacture	Fleischerei	Anon	1988	39(10)	808-810
12	Effects of various foods and food-additives on the evaluation of offensive odor during storage of swine small intestine	J Japan Soc Nutri Food Sci	Nadamoto T.	1992	45(4)	347-354



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|----|---|-----------------------|--------------------|------|--------|-----------|
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| 14 | Progress in essential oils  | Perfum Flavor         | Lawrence BM        | 1983 | 8(3)   | 65-72     |
| 15 | Volatile flavor components of chive ( <i>Allium schoenoprasum</i> L.)   | J Food Sci            | Hashimoto S.       | 1983 | 48(6)  | 1858-1859 |
| 16 | Effect of freezing, freeze-drying, and air-drying on odor of chive characterized by headspace gas chromatography and sensory analyses   | J Agri Food           | Leino ME.          | 1992 | 40(8)  | 1379-1384 |
| 17 | Flavor production in tissue cultures of chive ( <i>A. schoenoprasum</i> L.): Callus structure and flavor production   | Plant Science         | Mellouki F.        | 1993 | 95(2)  | 165-173   |
| 18 | Herbal essence comes to food industry with new IQF/freeze dry plant in California   | Quick Frozen Food Int | Anon               | 1993 | 35(1)  | 126       |
| 19 | Mode of action of CO <sub>2</sub> in delaying senescence of chervil leaves  | Acta Horticulture     | Philosoph Hadas S. | 1993 | 343    | 117-122   |
| 20 | Allium chemistry: identification of natural abundance organoselenium volatiles from garlic, elephant garlic, onion, and Chinese chive using headspace gas chromatography with atomic emission detection | J Agri Food Chem      | Xiao Jia Cai       | 1994 | 42(10) | 2081-2084 |
| 21 | Essential oil composition of chervil growing wild in Hungary. I.  | J Essential Oil Res   | Lemberkovic E.     | 1994 | 6 (4)  | 421-422   |
| 22 | Comparison of the volatile composition of chervil oil obtained by hydrodistillation and supercritical fluid extraction  | J Essential Oil Res   | Simandi B.         | 1996 | 8 (3)  | 305-306   |

## Chervil

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|---|--|---------------------|--------------------|------|--------|---------|
| 1 | Mode of action of CO <sub>2</sub> in delaying senescence of chervil leave  | Acta Horticult      | Philosoph Hadas S. | 1993 | No.343 | 117-122 |
| 2 | Essential oil composition of chervil growing wild in Hungary. I  | J Essential Oil Res | Lemberkovic E.     | 1994 | 6(4)   | 421-422 |
| 3 | Comparison of the volatile composition of chervil oil obtained by hydrodistillation and supercritical fluid extraction | J Essential Oil Res | Simandi B.         | 1996 | 8(3)   | 305-306 |

## Borage

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| 1  | Enrichment of gamma-linolenic acid from evening primrose oil and borage oil via lipase-catalyzed hydrolysis | J Am Oil Chem Soc         | Syed Rahmatullah MSK. | 1994 | 71(6)  | 569-573   |
| 2  | Dietary essential fatty acids and antioxidants  | Lipid Technol             | Shukla V.             | 1990 | 2(1)   | 14-16     |
| 3  | <sup>13</sup> C NMR triacylglyceride  | J Am Oil Chem Soc         | Bergana, MM           | 1996 | 73(5)  | 551-556   |
| 4  | DSC borage  | J Food Process Preserv    | Sokhansanj S.         | 1997 | 21(5)  | 395-407   |
| 5  | Candida rugosa lipase 가 : borage oil 가  | J Am Oil Chem Soc         | Shimada Y.            | 1998 | 75(11) | 1581-1586 |
| 6  | Rhizopus delemar lipase -linolenic acid   | J Am Oil Chem Soc         | Shimada Y.            | 1998 | 75(11) | 1539-1544 |
| 7  | borage oil : capric acid EPA  | J Am Oil Chem Soc         | Akch, CC.             | 1998 | 75(6)  | 697-701   |
| 8  | n-3 polyunsaturated fatty acid borage oil acylglycerol  | J Am Oil Chem Soc         | Ju, Y.H.              | 1998 | 75(8)  | 961-965   |
| 9  | Mineral and proximate composition of borage   | J Food Compo Anal         | Madrano A.            | 1992 | 5(4)   | 313-318   |
| 10 | Stearidonic and gamma-linolenic acid contents of common borage leaves                                       | Phytochem                 | Sewon P.              | 1992 | 33(5)  | 1029-1032 |
| 11 | A comparison of the antibacterial activities of some New Zealand honeys                                     | J Apicri Res              | Mlan PC.              | 1988 | 27(4)  | 252-256   |
| 12 | Borage oil: An oil with a future  | Revue Francaise Corp Gras | Uzzan A.              | 1986 | 33(10) | 385-389   |
| 13 | Fractionation of polyunsaturated fatty acids from various natural sources                                   | Fette Seifen Anstrichmitt | Traitler H.           | 1986 | 88(10) | 378-382   |
| 14 | Oilseeds as sources of essential fatty acids  | Human Nutri               | Hudson BIF.           | 1987 | 41F(1) | 1-13      |
| 15 | Triacylglycerol structure of plant and fungal oils containing gamma-linolenic acid                          | Lipid                     | Lawson LD.            | 1988 | 23(4)  | 313-317   |
| 16 | Borage oil and other plant oils rich in GLA: Present status in western Europe                               | Rev Francaise-Corp Gras   | Uzzan A.              | 1988 | 35(12) | 501-504   |

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| 17 | Gas chromatographic-mass spectrometric identification of the fatty acids in borage oil using the picolinyl ester derivatives | J Chromat                        | Wretensjoe I.          | 1990 | 521(1)    | 89-97     |
| 18 | Selection of borage ( <i>Borago officinalis</i> ) as a seed crop for pharmaceutical uses                                     | Heredity                         | Galwey NW.             | 1990 | 65(2)     | 249-257   |
| 19 | Fatty acid composition and quality data for oils rich in GLA   | Rev Francaise Corp Gras          | Uzzan A.               | 1992 | 39(11/12) | 339-343   |
| 20 | Isolation of pure fatty acids from fats and oils   | Fett Wissenschaft Technol        | Traitler H.            | 1992 | 94        | 506-511   |
| 21 | Borage or primrose oil added to standardized diets are equivalent sources for gamma-linolenic acid in rats                   | Lipid                            | Raederstorff D.        | 1992 | 27(12)    | 1018-1023 |
| 22 | Gamma linolenic acid - Occurrence and physical and chemical properties   | Progress Lipid-Res               | Gunstone FD.           | 1992 | 31(2)     | 145-161   |
| 23 | Specificity of <i>Mucor miehei</i> lipase on methyl ester substrates   | Grasas Aceites                   | Aggelis G.             | 1993 | 44(6)     | 331-334   |
| 24 | Wild and cultivated <i>Borago officinalis</i> L: Sources of gamma-linolenic acid   | Grasas Aceites                   | Rio Mdol               | 1993 | 44(2)     | 125-126   |
| 25 | Gamma-linolenic acid concentrates from borage and evening primrose oil fatty acids via lipase-catalyzed esterification       | J Am Oil Chem Soc                | Syed Rahm atullah MSK. | 1994 | 71(6)     | 563-567   |
| 26 | Characterization of gamma-linolenic acid geometrical isomers in borage oil subjected to heat treatments (deodorization)      | J Am Oil Chem Soc                | Wolff RL.              | 1994 | 71(2)     | 117-126   |
| 27 | Composition and oxidative stability of borage ( <i>Borago officinalis</i> L) and borage-virgin olive oil blends              | Lebensmitt Wissenschaftl Technol | Sensidoni A.           | 1995 | 28(3)     | 343-346   |
| 28 | Fatty acid selectivity of lipases: Gamma-linolenic acid from borage oil.   | J Am Oil Chem Soc                | Foglia TA.             | 1995 | 72(4)     | 417-420   |
| 29 | Borage oil ( <i>Borago officinalis</i> L): An important source of gamma linolenic acid                                       | Ind Alimentari                   | Sensidoni A.           | 1996 | 35(349)   | 664-669   |
| 30 | Structure determination of long-chain polyunsaturated triacylglycerols by high resolution -1-3C nuclear magnetic resonance   | J Am Oil Chem Soc                | Bergana MM             | 1996 | 73(5)     | 551-556   |
| 31 | Enrichment in gamma-linolenic acid of acylglycerols by the selective hydrolysis of borage oil                                | App Biochem Biotechnol           | Fang Cheng Huang       | 1997 | 67(3)     | 227-236   |

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| 32 | Enrichment of gamma-linolenic acid from borage oil via lipase-catalyzed reactions  | J Am Oil Chem Soc      | Fang Cheng<br>Huang | 1997 | 74(8) | 977-981   |
| 33 | Measurement of heat capacity for borage seeds by differential scanning calorimetry   | J Food Process Preserv | Yang W.             | 1997 | 21(5) | 395-407   |
| 34 | The incorporation of n-3 polyunsaturated fatty acids into acylglycerols of borage oil via lipase-catalyzed reactions   | J Am Oil Chem Soc      | Yi Hsu Ju           | 1998 | 75(8) | 961-965   |
| 35 | Lipase-catalyzed modification of borage oil: Incorporation of capric and eicosapentaenoic acids to form structured lipids  | J Am Oil Chem Soc      | Akoh CC.            | 1998 | 75(6) | 697-701   |
| 36 | The effects of dietary evening primrose, black currant, borage and fungal oils on plasma, hepatic and vascular tissue fatty acid composition in the spontaneously hypertensive rat | Nutri Res              | Engler ME.          | 1998 | 18(9) | 1533-1544 |
| 37 | <i>In vivo</i> and <i>in vitro</i> lipid accumulation in <i>Borago officinalis</i> L.  | J Ameri Oil Chem Soc   | Whipkey A.          | 1988 | 65(6) | 979-984   |

## Hyssop

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|---|--|------------------------------|---------------|------|---------|-----------|
| 1 | Hyssop 4 가   | J Agri Food Chem             | Kerola, K.    | 1994 | 42(3)   | 776-781   |
| 2 | Anise hyssop [ <i>Agastache foeniculum</i> (Pursh) Kuntze] (Lamiaceae) allozyme  | J Am Soc Hortic Sci          | Fuentes Gardo | 1998 | 123(5)  | 868-874   |
| 3 | Recent progress in essential oils  | Perfum Flavor                | Lawrence BM   | 1977 | 2 (2)   | 29-32     |
| 4 | Identification of biblical hyssop and origin of the traditional use of oregano-group herbs in the Mediterranean region | Econo Botany                 | Fleisher A.   | 1988 | 42 (2)  | 232-241   |
| 5 | Characterization of essential oil of <i>Agastache</i> species  | J Agri Food Chem             | Charles DJ.   | 1991 | 39 (11) | 1946-1949 |
| 6 | Essential oils and microwave extracts of cultivated plants   | Perfum Flavor                | Jean Fl.      | 1992 | 17 (3)  | 35-41     |
| 7 | Chemical composition of the essential oils of two <i>Hyssopus officinalis</i> taxa                                     | J Essential Oil Res          | Tsankova ET.  | 1993 | 5 (6)   | 609-611   |
| 8 | Contents of ascorbic acid and ascorbate oxidase activity in fresh herbs  | J Japan Soc Food Sci Technol | Yamawaki K.   | 1993 | 40 (9)  | 636-640   |
| 9 | Volatile components and odor intensity of four phenotypes of hyssop ( <i>Hyssopus officinalis</i> L.)                  | J Agri Food Chem             | Kerola K.     | 1994 | 42 (3)  | 776-781   |

10	Characterization of scavenging activity of natural polyphenols by chemiluminescence technique	Current Statu Future Trend	Lugasi A.	1995	3	639-643
11	Progress in essential oils	Perfum Flavor	Lawrence BM.	1995	20(5)	95-104
12	Preliminary analyse of some assay of essential oil of <i>Hyssopus officinalis</i> L. (Lamiaceae)	Clujul MEd	Chita D.	1995	68 (4)	519-522
13	Analysis of the essential oils of some Agastache species grown in Scotland from various seed sources	Flavour Fragrance J	Svoboda KP.	1995	10(3)	139-145
14	Screening of antioxidative activity of spices. A comparison between assays based on ESR spin trapping and electrochemical measurement of oxygen consumption.	Food Chem	Madsen HL.	1996	57 (2)	331-337
15	Rosmarinic acid and related phenolics in transformed root cultures of <i>Hyssopus officinalis</i>	Plant Cell Tissue Organ Culture	Murakami Y.	1998	53 (1)	75-78
16	Antioxidant activity of extracts obtained by different isolation procedures from some aromatic herbs	J Sci Food Agri	Dapkevicius A.	1998	77 (1)	140-146
17	Effect of plant extracts on the oxidative stability of sunflower oil and emulsion	Food Chem	Abdalla AE.	1999	64(3)	323-329

## Angelica

1	The application of systems with different selectivity for the separation and isolation of some furcoumarins	J Liquid Chromat	Wawrzynowicz T.	1990	13(20)	3925-3940
2	<i>Archangelica</i> <i>off.</i> Hoffm	J High Resol Chromat	Gawdzik, J.	1995	18(12)	781-783
3	<i>Archangelica</i> <i>off.</i> Hoffm GC/MS	J High Resol Chromat	Gawdzik, J.	1996	19(4)	237-240
4	Aroma origin in alcoholic beverages	Nahrung	Suomalainen H.	1980	24(1)	49-61
5	Naturally simple	Soft Drink Manag Int	Anon	1991	30	32
6	'Make mine a - ginseng'	Confection Prod	Whitehead J.	1991	57(11)	815-817
7	Candied fruits and other candied plant products	Ind Obst Gemesev	Benk E.	1986	71(5)	209-210

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|----|---|---------------------------|---------------|------|--------|-----------|
| 8  | Tocopherol and tocotrienol composition of seed oils of some representatives of the Apiaceae family  | Fett Wissenschaft Technol | Ivanov SA     | 1995 | 97(1)  | 24-29     |
| 9  |   | Spicecondiment            | Pruthi JS     | 1976 |        |           |
| 10 | New phellandrene derivatives from the root oil of <i>Angelica archangelica</i> L.   | Helvetica Chimica Acta    | Escher S      | 1979 | 62(7)  | 2061-2072 |
| 11 | <i>Angelica</i> root oil a truly special juice from fresh roots   | H&R Contact               | Betzler E     | 1981 | 28     | 20-25     |
| 12 | Progress in essential oils  | Perfum Flavor             | Lawrence BM   | 1981 | 6(3)   | 46-49     |
| 13 | Progress in essential oils  | Perfum Flavor             | Lawrence BM   | 1982 | 7(2)   | 35-40     |
| 14 | <i>Protoxycoumarins</i> in fruits of some umbellifers   | Phytochem                 | Ceska O       | 1987 | 26(1)  | 165-169   |
| 15 | Optimization of the high-performance liquid chromatography of coumarins in <i>Angelica archangelica</i> with reference to molecular structure | J Chromat                 | Haeremaelae P | 1990 | 507    | 367-380   |
| 16 | Furanocoumarin concentrations in fruits and seeds of <i>Angelica archangelica</i>   | Environ Experimen Botany  | Zobel AM      | 1991 | 31(4)  | 447-452   |
| 17 | A furanocoumarin from <i>Angelica archangelica</i>  | Planta Med                | Haeremaelae P | 1992 | 58(3)  | 287-289   |
| 18 | Pentane extracts of the roots of <i>Angelica archangelica</i> L. from France  | J Essential Oil Res       | Chalchat JC   | 1993 | 5(4)   | 447-449   |
| 19 | Extraction of volatile compounds of angelica ( <i>Angelica archangelica</i> L.) root by liquid carbon dioxide                                 | J Agri Food Chem          | Kerola KM     | 1994 | 42(10) | 2235-2245 |
| 20 | Characterization of volatile composition and odor of angelica ( <i>Angelica archangelica</i> subsp. <i>Archangelica</i> L.) root extracts     | J Agri Food Chem          | Kerola K      | 1994 | 42(9)  | 1979-1988 |
| 21 | Organoleptic characteristics of flavor materials  | Perfum Flavor             | Mosciano G    | 1995 | 20(6)  | 49-51     |
| 22 | Progress in essential oils  | Perfum Flavor             | Lawrence BM   | 1996 | 21(5)  | 57-68     |

### Scented geranium

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|---|---|-------------------|--------------|------|-------|-----------|
| 1 | ( <i>Pelargonium × hortorum</i> Bailey cv Ringo Rose) | Plant Cell Report | Murthy, BNS  | 1996 | 15(6) | 423-426   |
| 2 | <i>Pelargonium chrysin</i>                            | Phytochem         | Williams, CA | 1997 | 46(8) | 1349-1353 |

3	<i>Pelargonium zonale</i> mitochondrial DNA	DNA	Protoplasma	Nagata, N	1997	197(3-4)	217-229
4	<i>Pelargonium</i> flowers		Phytochem	Mitchell, K.A	1998	47(3)	355-361
5	<i>Pelargonium</i> × <i>hortorum</i>		Plant Cell Report	Robichon, MP.	1995	15(1-2)	63-67
6	Geranium oxide	: Cis-/trans-rose	J Agri Food Chem	Wüst, M	1998	46(8)	3225-3229
7	Citronellyl diphosphate <i>pelargonium graveolens</i>	citronellyl -D-glucoside가 rose oxide	J Am Soc Horitic Sci	Wüst, M	1999	47(4)	1668-1672
8	Seed geranium( <i>Pelargonium</i> × <i>hortorum</i> Bailey)		J Am Soc Horitic Sci	Lee, CW.	1996	121(1)	77-82
9	<i>Pelargonium</i>	,	J Am Soc Horitic Sci	Arteca, RN	1996	121(6)	1063-1068
10	DNA	(species) 가	Hortisci	Staman, T.W.	1997	32(7)	1288-1291
11	<i>Pelargonium</i> 屬植物 育種 組織培養 原形體 融合體培養 callus 形成				1989		
12	電氣束載 (Protoplast callus) ( <i>Pelargonium Zonale</i> Hybrids)				1992		
13	<i>In vitro</i> culture <i>Pelargonium</i> spp. callus				1990		

## Yarrow

1	<i>Achillea millefolium</i>	betaine	Phytochem	Mehlführer M	1997	44(6)	1067-1069
2	<i>Achillea millefolium</i>		Chem Pharm Bull	Tozoy T.	1994	42(5)	1096-1100
3	<i>Achillea millefolium</i> L. ssp. <i>millefolium</i> 가		J Chromat Sci	Figueiredo AC	1992	30(10)	392-395
4	Gas chromatographic characterization of frequently occurring sesquiterpenes in essential oils		1984 Symposium Essential Oil	Lenberkovic E	1985		103-105
5	Essential oil composition of three polyploids in the <i>Achillea millefolium</i> 'complex'		Phytochem	Hofmann L.	1992	31(2)	537-542

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|---|--|----------------------|-------------|------|-------|-------|
| 6 | Progress in essential oils   | Perfum<br>Flavorist  | Lawrence BM | 1997 | 22(3) | 57-74 |
| 7 | Supercritical carbon dioxide extraction of<br><i>Angelica archangelica</i> L. root oil | J Supercrit<br>Fluid | Doneanu C   | 1998 | 12(1) | 59-67 |

