

## CONTENT

<b>SECTION I. FOOD ENGINEERING</b>	
<b>RECENT TRENDS IN COLD PASTEURIZATION OF FRUIT JUICES USING PULSED ELECTRIC FIELDS: A REVIEW</b>	<b>1</b>
Henock Woldemichael Woldemariam, Shimelis Admassu Emire	
<b>SHRINKAGE PHENOMENON IN CHERRIES DURING OSMOTIC DEHYDRATION</b>	<b>19</b>
Mariela Maldonado, Juan González Pacheco	
<b>MATHEMATICAL MODELLING OF DRYING KINETICS OF CORIANDER LEAVES (<i>CORIANDRUM SATIVUM</i> L.) USING A CONVECTIVE DRYER</b>	<b>31</b>
Olabinjo Oyebola Odunayo, Asamu Augustine Ifeoluwaposimi, Filani Iyanuoluwa Olasunkanmi	
<b>UNIT RATIO PROFILE AND ENZYME KINETICS STUDY FOR MAXIMUM YIELD OF MALTODEXTRIN FROM BROKEN PARBOILED RICE</b>	<b>40</b>
Saikat Mazumder, Animesh Naskar, Shailesh Rai, Debkumar Paul, Sudipta Das	
<b>NUTRITIONAL VALUE OF PRODUCT AND ITS ENRICHMENT USING SUPER SEEDS (PUMPKIN SEEDS, CHIA SEEDS, SUNFLOWER SEEDS AND ALMOND) IN APPLICATION OF READY TO EAT UPMA</b>	<b>48</b>
Mansi Mandal, Sunita Mishra	
<b>SENSORIAL ASSESSMENT OF DOUGH FROM COMPOSITE FLOURS BLENDED WITH CASSAVA AND AFRICAN OIL PALM HEART AT DIFFERENT LEVELS OF HYDRATION</b>	<b>55</b>
Nestor Aboa, Gbocho Serge Elvis Ekissi, Nadège Sophie Gnangui, Jean Tia Gonnety, Patrice Lucien Kouamé	
<b>EFFECT OF USING SOME EXTRACTION COADJUVANTS ON EXTRACTION YIELD AND QUALITY OF OLIVE OIL EXTRACTED FROM SOME EGYPTIAN OLIVE CULTIVARS</b>	<b>64</b>
Muhammad Elsayed Elsorady	
<b>EFFECT OF STORAGE PERIOD AND PACKAGING MATERIALS ON TEXTURAL, PHENOLIC, ANTIOXIDANT PROPERTIES OF COOKIES MADE FROM RAW AND GERMINATED MINOR MILLET BLENDS FLOUR</b>	<b>72</b>
Seema Sharma, Charanjit S Riar	
<b>SECTION II. BIOTECHNOLOGY AND AGRICULTURAL SCIENCE</b>	
<b>DIVERSITY OF <i>SACCHAROMYCES CEREVISIAE</i> YEASTS ASSOCIATED TO SORGHUM BEER AND PALM WINES REVEALED BY INTERDELTA SEQUENCE TYPING</b>	<b>86</b>
Clémentine A. Kouakou-Kouamé, Charles Y. Tra Bi, Florent K. N'guessan, Jacques Noémie, Serge Casaregola, Marcellin K. Djè, Didier Montet	
<b>SECTION III. FOOD QUALITY AND SAFETY</b>	
<b>COMBINING LACTIC ACID AND SODIUM LAURYL SULFATE AS A POST-LETHALITY DIPPING SOLUTION AGAINST <i>LISTERIA MONOCYTOGENES</i> ON FRANKFURTERS FORMULATED WITH OR WITHOUT SODIUM LACTATE AND STORED VACUUM-PACKAGED AT 4 °C</b>	<b>95</b>
Aubrey Mendonca, Aura Daraba, Oleksandr Byelashov, Joseph Sebranek, Joseph Cordray	

<b>ANALYSIS OF POTASSIUM BROMATE IN BREAD SAMPLES OF JAIPUR CITY, INDIA</b>	<b>109</b>
Rana Rashmi Singh, Mehtani Payal, Sharma Charu, Bhatnagar Pradeep	
<b>COMPARISON OF THE NUTRITIVE VALUE OF EVA F1 HYBRID TOMATO FRUIT WITH COMMERCIAL TOMATO PASTES</b>	<b>117</b>
Oluwatoyin A. Adeyemo-Salami, Gbemisola T. Oyedele, Boluwatife O. Oyekan, Yusuf O. Kareem	
<b>MICROBIOLOGICAL SAFETY AND TOXIC ELEMENT CONTAMINANTS IN BIVALVE SHELLFISH FROM INTERTIDAL MUDFLOTS OF IKO ESTUARY, NIGER DELTA, NIGERIA</b>	<b>127</b>
Sunday Peter Ukwo, Ofonmbuk Ime Obot	
<b>ASSESSMENT OF MICROBIOLOGICAL QUALITY OF YOGURT PRODUCED IN BAMENDA FROM DAY OF PRODUCTION TO END OF SHELF LIFE</b>	<b>136</b>
Gangue Tiburce, Tata Tatiana Munghang, Muluh Ndzingu, Ndifon Ammell Ghawel, Nain Caroline Waingeh, Njoya M. Amadou, Lenzemo Venasius	
<b>BACTERIOLOGICAL AND MYCOLOGICAL QUALITY ASSESSMENT OF SELECTED BRANDS OF YOGHURT SOLD WITHIN KADUNA METROPOLIS</b>	<b>143</b>
Mohammed Sani Sambo Datsugwai, Aliyu Saddiya Gaga	
<b>COMPARATIVE STUDY OF THE BACTERIAL FLORA OF MILK OBTAINED BY MANUAL AND MECHANICAL MILKING IN THE REGION OF OUM EL BOUAGHI</b>	<b>160</b>
Rabehi Sabrina, Mamache Bakir, Bouras Insaf, Guebli Houria	
<b>ATOMIC ABSORPTION INVESTIGATION OF HEAVY METALS CONTENT IN PLASTIC, PAPER AND BOARD FOOD CONTACT MATERIALS PRODUCED IN ROMANIA</b>	<b>169</b>
Ungureanu Elena, Mustătea Gabriel	
<b>SECTION IV. FOOD ANALYSIS</b>	
<b>FATTY ACID PROFILES OF UNDERUTILIZED EIGHT ETHIOPIAN OKRA (<i>ABELMOSCHUS ESCULENTUS</i>) PODS AND SEEDS ACCESSIONS</b>	<b>174</b>
Habtamu Fekadu Gemedo	
<b>PROXIMATE COMPOSITION, PHYTOCHEMICAL ANALYSIS AND HEALTH-PROMOTING BENEFITS OF SOME COMMONLY CONSUMED INDIGENOUS MEAT SPICES IN NIGERIA</b>	<b>184</b>
Rebecca Olugbemi Olaifa, Olajide Mark Sogunle, Olushola Joshua Odutayo	
<b>CHEMICAL COMPOSITION, BIOACTIVE COMPOUNDS AND FATTY ACID PROFILE OF JUÇARA (<i>EUTERPE EDULIS</i>) PULP</b>	<b>193</b>
Roberto de Souza Gomes da Silva, Carla Eliete Iochims dos Santos, Adriana Flach, Johnny Ferraz Dias, Neusa Fernandes de Moura	
<b>PROXIMATE COMPOSITION, FUNCTIONAL AND SENSORY PROPERTIES OF FERMENTED MAIZE (<i>ZEA MAYS</i>) AND MORINGA (<i>MORINGA OLEIFERA</i>) SEED PROTEIN CONCENTRATE FLOUR BLENDS</b>	<b>202</b>
Olufunke Oluseyi Ezekiel, Olajide Emmanuel Adedeji	
<b>SECTION V. AGRICULTURAL SCIENCES</b>	
<b>EXTENDING THE SHELF OF TOMATO THROUGH HURDLE TECHNOLOGY – A MINI REVIEW</b>	<b>211</b>
Sanusi Shamsudeen Nassarawa, Munir Abba Dandago, Gambo Ahmad	
<b>SOIL PHYSICO-CHEMICAL PROPERTIES AND <i>IN-VITRO</i> ZINC SOLUBILIZATION OF RHIZO-MICROBES FROM THE DIFFERENT RHIZOSPHERIC SOIL SAMPLES OF HARSH ENVIRONMENT</b>	<b>226</b>

Debasis Mitra, A. N. Ganeshamurthy, Komal Sharma, T. K. Radha, T. R. Rupa	
<b>ENHANCEMENT OF GROWTH OF POTTED MAIZE PLANTS USING <i>ASPERGILLUS NIGER</i> AND <i>LYSINIBACILLUS SPHAERICUS</i></b>	233
Sule Ismaila Olawale, Okonye Tochi Okonye, Hassan Mariam	
<b>SECTION VII. Related subjects</b>	
<b>ASSESSMENT OF KNOWLEDGE, PRACTICE, AND ATTITUDE OF FOODWORKERS REGARDING FOOD HYGIENE IN RESTAURANTS OF SHAHREKORD, IRAN, 2018</b>	243
Sara Hemati, Abdolmajid Fadaei	