

CONTENT

SECTION I. FOOD ENGINEERING	
PROXIMATE COMPOSITION AND SENSORY QUALITIES OF AMARANTH-<i>OGI</i> FROM GRAIN AMARANTH (<i>AMARANTHUS HYBRIDUS</i>)	409
Folayemi J. Isaac-Bamgboye, Mojisola O. Edema, Oluwatooyin F. Oshundahunsi	
PROXIMATE, FUNCTIONAL AND PASTING PROPERTIES OF WHEAT – YAM FLOUR AS A FUNCTION OF PERCENTAGE LEVEL OF YAM (<i>D. alata</i> AND <i>D. cayenensis</i>) FLOUR SUBSTITUTION	414
Oluseye O. Abiona, Lateef O. Sanni, Abdul - Rasqaq A. Adebowale	
CHEMICAL COMPOSITION, COLOUR, FUNCTIONAL AND PASTING PROPERTIES OF ORANGE-FLESHED SWEET POTATO, <i>PLEUROTUS TUBERREGIUM</i> SCLEROTIUM AND THEIR FLOUR BLENDS	423
Fausat Lola Kolawole, Bolanle Aishat Akinwande, Beatrice Iyabo Ade-Omowaye	
EFFECT OF ACTIVE CARBON FILTRATION ON PHYSICO-CHEMICAL AND SENSORY PROPERTIES OF LIME JUICE	433
Kalugampitiya Arachchilage Dona Lakmini Bhagya, Sarath Alahakoon, Katugampalage Don Prasanna Priyantha Gunathilake	
NOVEL TECHNOLOGICAL INTERVENTIONS IN MEAT PACKAGING: A REVIEW	441
Aamir Hussain Dar, Murtaza Gani, Zakir S Khan	
COMPARATIVE <i>IN VITRO</i> ANTIOXIDANT ACTIVITIES OF SIX ACCESSIONS OF AFRICAN YAM BEANS (<i>Sphenostylis stenocarpa</i> L.)	455
Soetan Kehinde Olugboyega, Olaiya Charles Ojo, Karigidi Kayode Olayele	
EFFECTS OF SOME SELECTED STARTERS ON THE NUTRITIONAL COMPOSITION OF A NIGERIAN FERMENTED BEVERAGE, ‘AGADAGIDI’	462
Oriola Olasunkanmi, Boboye Bolanle	
POTENTIAL COMPLEMENTARY FOOD FROM QUALITY PROTEIN MAIZE (<i>ZEA MAY</i> L.) SUPPLEMENTED WITH SESAME (<i>SESANUM INDICUM</i>) AND MUSHROOM (<i>OUDEMANSIELLA RADICATA</i>)	470
Ikujenola Abiodun Victor, Ogunba Beatrice Olubukola	
NUTRITIONAL AND SENSORY EVALUATION OF DUMPLING (<i>AMALA</i>) PRODUCED FROM PLANTAIN - SOY FLOUR BLENDS	480
Folorunso Adekunle, Ayodele Mayowa	
FRYING OIL QUALITY ASSESSMENT IN BATNA CITY (ALGERIA) AT FAST FOOD RESTAURANTS	492
Mihoubi Aldjia, Alloui-Lombarkia Ourida, Bertella Anis, Zitouni Bariza	
COMPARATIVE PHYTOCHEMICALS AND <i>IN VITRO</i> ANTIOXIDATIVE EFFECTS OF JACK BEANS (<i>Canavalia ensiformis</i>) AND SWORD BEANS (<i>Canavalia gladiata</i>)	499
Soetan Kehinde Olugboyega, Antia Richard Edem	
EFFECT OF MICROENCAPSULATED <i>Lactobacillus plantarum</i> ON THE RHEOLOGICAL AND SENSORIAL PROPERTIES OF SYNBIOTIC ICE CREAM	506
Siti Radhiah Omar, Siti Nazirah Omar	

IMPACT OF ROASTING CONDITIONS ON THE QUALITY CHARACTERISTICS OF SOYA BEAN	515
Bolaji Olusola Timothy, Apotiola <i>Zacchaeus</i> Olasupo, Ejagbomo Olasunkami Adedayo	
EFFECT OF BLENDING OF CRUDE PALM OIL WITH SUNFLOWER AND GROUNDNUT OIL ON PROXIMATE COMPOSITION, β-CAROTENE AND TOTAL CAROTENOIDS CONTENTS OF SAMOSA AND CUTLET	527
Rajni Goyal, Neelam Khetarpaul, Sudesh Jood	
INFLUENCE OF STARTER CULTURES ON THE ACIDITY AND SENSORY CHARACTERISTICS IN PROBIOTIC YOGHURT	535
Goce Talevski	
INFLUENCE OF DRYING METHODS ON PHYSICO-CHEMICAL, CHEMICAL AND PASTING PROPERTIES OF CHIPS OF DIFFERENT CASSAVA VARIETIES	542
Ogunlakin G. O., Tunde-Akintunde T. Y., Oke M. O.	
SECTION II. BIOTECHNOLOGY AND AGRICULTURAL SCIENCE	
ISOLATION AND MOLECULAR IDENTIFICATION OF <i>LYSINIBACILLUS XYLANILYTICUS</i> SCREENED FOR AMYLASE PRODUCTION	551
Anaegbu Chinonso Joel, Orukotan Abimbola Ayodeji, Mohammed Sani Sambo Datsugwa	
EFFECT OF NITROGEN AND PHOSPHORUS ON THE PERFORMANCE OF EGUSI MELON (<i>CITRULLUS LANATUS</i> THUMB.) IN MINNA, NIGERIA	558
Yakubu Zubairu, Abubakar Sadiq Ibrahim Gudugi	
PROFILE IN AMINO AND FATTY ACIDS OF <i>BUNAEOPSIS AURANTIACA</i> CATERPILLARS EATEN IN SOUTH KIVU PROVINCE, EASTERN OF THE DEMOCRATIC REPUBLIC OF CONGO	566
Ombeni B. Justin, Munyuli Theodore, Mwangi Tresor, Nabintu Fideline, Izuba Espoir, Betu Marcellin	
SECTION III. FOOD MICROBIOLOGY AND SAFETY	
PROBIOTIC EFFECTS OF FERMENTED FOOD MADE WITH IRISH POTATO (<i>SOLANUM TUBEROSUM</i>), RED KIDNEY BEAN (<i>PHASEOLUS VULGARIS</i>), MUNGBEAN (<i>VIGNA RADIATE</i>), PAPAYA (<i>CARICA PAPAYA</i>) AND INOCULATED WITH <i>LACTOCOCCUS LACTIS</i> SP. STRAIN IN WEANED RATS	577
Bossi Donald Sévérin Dangang, Ngoufack François Zambou, Renu Agrawal, Marc Bertrand Saah Dandji, Anyangwe Florence Fonteh	
GROWTH AND SURVIVAL OF <i>Vibrio parahaemolyticus</i> RECOVERED FROM CRAB MEAT HOMOGENATE AND INCUBATED AT VARIOUS TEMPERATURES	587
Nwokoro Ogbonnaya, Nzekwe Charles	
ANTIBIOTIC RESISTANT PATTERNS OF BACTERIAL ISOLATES OBTAINED FROM CATFISH AND TILAPIA FISH TYPES CONSUMED IN IBADAN	592
Folake T. Afolabi, Kehinde F. Fabunmi	
SURVIVAL OF SELECTED PATHOGENS DURING THE PRODUCTION AND STORAGE OF <i>IRU</i> - A FERMENTED VEGETABLE CONDIMENT	608
Olanbiwoninu Afolake, Mbom Catherine, Banwo Kolawole, Odunfa Sunday	
INFLUENCE OF <i>LACTOBACILLI</i> STARTER CULTURES ON THE NUTRITIONAL CONTENT AND ANTI-NUTRITIONAL FACTORS OF FERMENTED CASSAVA FOR <i>USI</i> (EDIBLE STARCH) PRODUCTION IN NIGERIA	616
Oyinlola Kubrat Abiola, Onilude Anthony Abiodun	
SECTION V. RELATED SUBJECTS	
EFFECT OF REPLACING MAIZE WITH DIFFERENT FIBRE SOURCES IN THE DIET OF	623

BROILER CHICKENS	
Egbewande Olufemi Olubunmi, Zulihat Ahmed	
STUDY ON TECHNOLOGICAL ASPECTS RELATED TO THE GROWTH OF THE ABERDEEN ANGUS BREED IN ROMANIA	631
Alexandrescu Daniela, Cărătuș Stanciu Mirela	
ECOLOGIC BREEDING OF PIGS IN ROMANIA – MANGALITSA BREED	636
Alexandrescu Daniela, Cărătuș Stanciu Mirela	
QUALITY SIGNS FOR CHESTNUT IN ALBANIA - METHODOLOGICAL APPROACH	641
Remzi Keco, Shpresim Domi, Ilir Kapaj	