

CONTENT

SECTION I. FOOD ENGINEERING	
PHYSICO-CHEMICAL CHARACTERIZATION OF THE MIXED FRUIT JUICE (ORANGE, APRICOT) USING DATE FRUIT EXTRACT AS A SWEETENER	415
Yassine Noui, Adel Lekbir, Hayet Amellal Chibane, Baya Smail, Imene Ibrir	
DEVELOPMENT OF DRINKING YOGURT USING CITRUS FIBER AS A STABILIZER	420
Samarasingha Vidanelage Hansika Srimali, Weerasingha Vidanelage Viraj Roshan Weerasingha, Wettapperuma Arachchige Deepthi Nayananjalie	
PHYSICO-CHEMICAL AND SENSORY PROPERTIES OF YOGURT PROCESSED FROM COW MILK AND SOYMILK ALONE AND IN COMBINATION	427
Tahar Amrouche, Neila Baileche, Samira Assous	
OPTIMIZATION OF OSMOTIC DEHYDRATION OF “AMBUL” BANANA FOLLOWED BY HOT AIR DRYING	434
Nimesh Udayanga Sooriarachchi, Katugampalage Don Prasanna Priyantha Gunathilake	
EFFECT OF PALM OIL INCLUSION ON THE QUALITY OF GARRI PRODUCED FROM WHITE AND YELLOW CASSAVA (<i>Manihot esculenta cranz</i>) ROOTS	443
Ndife Joel, Nwaubani Oluchi, Aniekpeno I. Elijah	
STABILIZED EMULSION SYSTEM FORMULATED WITH WHEY PROTEIN ISOLATE, HEXANOIC ACID, CASEIN HYDROLYSATE, CHITOSAN, LECITHIN, AND NaCl	451
Soma Mukherjee, M.Wes Schilling, Xue Zhang, Zahur Z. Haque	
OPTIMIZATION OF ROASTING CONDITIONS OF SOYA BEANS USING RESPONSE SURFACE METHODOLOGY	460
Apotiola Zacheaus Olasupo, Bolaji Olusola Timothy, Olayeye Bisola Precious	
COMPARISON OF MICROWAVE AND OVEN DRYING TECHNIQUES FOR MOISTURE DETERMINATION OF THREE DIFFERENT SIZES OF PADDY (<i>Oryza sativa</i> L.) VARIETIES	472
Nirmaan Charith A.M.C, Rohitha Prasantha B.D, Peris Lasantha B	
SECTION II. BIOTECHNOLOGY AND AGRICULTURAL SCIENCE	
EFFECT OF SUGAR SUPPLEMENT ON CITRIC ACID YIELD ABILITY OF AN INDIGENOUS <i>ASPERGILLUS NIGER</i> USING KOLANUT POD AS FEEDSTOCK	480
Aboyeji Oyebanji Oluseun, Olatunde Simeon	
SECTION III. FOOD QUALITY AND SAFETY	
EVALUATION OF SOME NUTRITIONAL REQUIREMENTS FOR THE GROWTH OF <i>VIBRIO PARAHAEMOLYTICUS</i> ISOLATED FROM CRAB MEAT HOMOGENATE	487
Ogbonnaya Nwokoro, Ijeoma J. Uzoigwe, Ogechi H. Ekwem	
MICROBIAL QUALITY AND SENSORY CHARACTERISTICS OF INSTANT NIGERIAN EGUSI SOUPS	494
Mohammed Sani Sambo Datsugwai, Abdulkadir Aisha, Balogu Tochukwu Vincent	
EFFECT OF DIFFERENT PROCESSING TECHNIQUES ON THE CHEMICAL COMPOSITION OF FERMENTED MAIZE PRODUCT (<i>IPEKERE</i>)	502
Daniel Juwon Arotupin, Samuel Adewole, Bartholomew Saanu Adeleke, Similoluwa Adewole, Ayodele O. Arogunjo	
ARSENIC CONCENTRATION IN RICE HUSK PRODUCED IN THE TRANS INDO-GANGETIC PLAIN OF INDIA	513
Hema Singh, Sangeeta Goomer	
COMPOSITIONAL CHARACTERISTICS OF <i>PUPURU</i> AS INFLUENCED BY VARIATION IN PROCESSING METHODS	520
Adejuyitan Johnson Akinwumi, Abiona Oluseye Oladapo, Oyeleye Kemi Stella, Osunbade Adebawale Oluwaseun	

QUALITY EVALUATION OF JAM PRODUCED FROM MATURED OVERRIPE PLANTAIN (<i>MUSA PARADISIACA</i>) DURING STORAGE	527
Babarinde Grace Oluwakemi, Akinwande Bolanle Aishat, Adejuyitan, Johnson Akinwumi Akinola, Olawumi Oluwatoyin	
DEVELOPMENT, CHARACTERIZATION AND MICROBIOLOGICAL EVALUATION OF DEFATTED GROUNDNUT COOKIES	534
Ruhi Jan, Farhana Mehraj, Shaiq Ganaie, Khalid Gul, Z A Azad, Abida Jabeen, Darakshan Majeed	
EFFECT OF COOKING METHODS ON POLYPHENOL, ANTIOXIDANT AND INHIBITION OF KEY ENZYMES LINKED TO CARBOHYDRATE METABOLISM OF COCOYAM (<i>COLOCASIA ESCULENTA</i> L. SCHOTT)	543
Kayode Olayele Karigidi, Foluso Olutope Adetuyi, Emmanuel Sina Akintimehin, Ibrahim Olusola Dada, Aderonke Fayoke Olugotun	
SECTION IV. FOOD ANALYSIS	
PHYSICO-CHEMICAL AND ORGANOLEPTIC CHARACTERISTICS OF <i>KILISHI</i> AS AFFECTED BY MEAT TYPES	553
Iheagwara Marcquin Chibuzo, Chibuzo Ifenyinwa Happiness, Ibeabuchi Julian Chidi, Nzuruike Ngozi Genevive	
ANTI-NUTRITIONAL AND AMINO ACID COMPOSITION OF WATER YAM-YELLOW MAIZE AND AFRICAN YAM BEAN FLOUR MIXTURES	563
Kalu Chibuikwe E, Alaka Ignitius Chukwuemeka, Ekwu Francis Chukwuma	
BIOCHEMICALS COMPOSITION OF SEA CUCUMBER <i>STICHOPUS OCELLATUS</i> FROM BELITUNG WATERS, INDONESIA	570
Rasyid Abdullah, Ardiansyah Ardi, Bayu Asep	
DESCRIPTIVE PROFILING ON SENSORY QUALITY ATTRIBUTES OF GLUTEN-FREE NOODLES PRODUCED FROM UNRIPE ORGANIC PLANTAIN FLOUR	579
Obi Theodora, Akpoka Augustine Obhioze, Opara Christiana	
GLYCEMIC RESPONSE OF TWO COMPOSITE FLOURS: WHEAT-INNALA (<i>Plectranthus rotundifolius</i>) AND WHEAT-KIRI ALA (<i>Xanthomonas sagitifolium</i>)	585
Lakmali Hitihami Mudiyansele Kumuduni, Eashwarage Indumini Sajani, Gunathilake Katugampalage Don Prasanna Priyantha	
NUTRITIONAL COMPOSITION OF SELECTED BIVALVE MOLLUSC SHELLFISH CONSUMED IN THE NIGER DELTA, NIGERIA	591
Ukwo Sunday Peter, Ezeama Chidi F., Onwuka Gregory	
BIOCHEMICAL CHARACTERIZATION, NUTRITIONAL AND ANTIOXIDANT POTENTIALS OF COCOA PLACENTA (<i>THEOBROMA CACAO</i> L.)	603
Goude Kouadio Alfred, Adingra Kouassi Martial-Didier, Gbotognon Oscar Jaures, Kouadio Eugène Jean Parfait	
NUTRITIONAL QUALITY OF SELECTED POTATO (<i>SOLANUM TUBEROSUM</i> L.) CULTIVARS GROWN IN RWANDA	614
Ndungutse Vedaste, Ngoda Peninah Muthoni Njiraine, Vasanthakalam Hilda, Shakala Eduard Kokan, Faraj Abdul Kipruto	
FT-IR SPECTROSCOPY AS METHOD FOR TRANS FATTY ACIDS QUANTIFICATION- A SHORT REVIEW	623
Vartolaş Elena-Iustina, Manolache Fulvia Ancuța, Ionescu Valentin, Uțoiu Claudiu Daniel, Manasia Teodora Alexandra, Todașcă Maria Cristina	

SECTION V. AGRICULTURAL SCIENCES		
INFLUENCE OF POULTRY MANURE AND NPK FERTILIZER AS AMENDMENT ON THE PERFORMANCE OF TOMATO (<i>SOLANUM LYCOPERSUM</i> L. MOENCH) VARIETIES AT LAPAI, SOUTHERN GUINEA SAVANNAH	631	
Abdulmaliq Suleiman Yussuf, Kumar Niranjana, Bello Omolaran Bello, Nduka Beaurice, Kareem Isiaka		
SECTION VI. ENVIRONMENTAL ENGINEERING		
MONITORING MEASURES OF SOME NATURAL ENGINEERING WORKS ON THE CHIASCIO RIVER, ITALY	639	
Casadei Stefano, Petrescu Nicolae, Dunea Daniel, Marian Mădălina Cristina, Sârbu Nicoleta Daniela		
A GLIMPSE OF LIGHT INTERCEPTION PROCESSES IN THE MOUNTAIN GRASSLANDS FROM ȘIRNEA VILLAGE, ROMANIA	647	
Dunea Daniel, Petrescu Nicolae, Sârbu Nicoleta Daniela, Marian Mădălina-Cristina		