

## CONTENT

<b>SECTION I. FOOD ENGINEERING</b>	
<b>MOISTURE SORPTION AND THERMODYNAMICS OF BARLEY FLAXSEED BASED SOUP MIX</b>	<b>1</b>
Madhusweta Das, Sumeet Kau	
<b>STUDIES OF DIFFERENT SOLVENTS ON TOTAL PHENOLIC, FLAVONOID CONTENT, AND ANTIOXIDANT ACTIVITIES OF PEEL EXTRACTS OF PINEAPPLE PEEL VAR. <i>Jaldhup</i></b>	<b>14</b>
Deo S. K., Sakhale B.K.	
<b>EFFECT OF MICROWAVE AND CONVENTIONAL HEAT TREATMENT ON DIFFERENT QUALITY PARAMETERS OF SPONTANEOUSLY FERMENTED KOHLRABI PICKLE DURING STORAGE</b>	<b>20</b>
Danish Rizwan, Sajad Ahmad Mir, F.A. Masoodi	
<b>QUANTIFICATION OF FLAVOUR COMPOUNDS IN COCONUT TODDY, SPIRIT AND ARTIFICIAL TODDY PERTINENT TO QUALITY AND SAFETY</b>	<b>30</b>
Duminda Bandara, Ajith Tholambugolla, Keerthi Jayasundera	
<b>SECTION VII. RELATED SUBJECTS</b>	
<b>A PILOT STUDY ON CONSUMERS' BEHAVIOR TOWARDS OF PURCHASING AND CONSUMPTION OF FAST-FOODS IN GALAȚI CITY, ROMANIA</b>	<b>42</b>
Garnai Maria, Darabă Aura, Popescu Elena Corina	