

## *Croatian Journal of Food Science and Technology*

SCIENTIFIC-PROFESSIONAL JOURNAL

Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek, Osijek, Croatia

(2019) 11 (2) 149-311

### CONTENTS

#### *Original scientific papers*

- Gbemisola Jamiu Fadimu, Lateef Oladimeji Sanni, Abdul-Razaq Adesola Adebawale, Olajide Paul Sobukola, Petral Bola Abdulsalam-Saghir, Semiu Abolore Rasa, Monilola Kudirat Adenekan*  
Effect of drying methods on the sorption isotherms of plantain flour .....149-156
- Wasiu Awoyale, William K.C. Kawalawu, Robert Asiedu, Busie Maziya-Dixon, Adebayo Abass, Michael Edet*  
Evaluation of the chemical composition and functional properties of *gari* from Liberia .....157-167
- Marijana Blažić, Elizabeta Kralj, Marija Agičić, Irena Perković, Ivana Kolić*  
Impact of pumpkin seed oil and coffee treatment on the characteristics of semi-hard cheese .....168-173
- Charles Bristone, Mamudu Halidu Badau, Joseph Uchechi Igwebuikwe, Nahemiah Danbaba*  
Physicochemical and manufacturing cost elements of complementary food formulations from broken fraction of rice cultivars, soybean and sorghum malt .....174-186
- Obafemi Ibitayo Obajemihi, Joshua Olanrewaju Olaoye, Mayowa Saheed Sanusi, Timothy Denen Akpenpuun, Kayode Muritala Salawu, Adeola Akorede Asipa, Daniel Oluwasegun Dikko*  
Response surface methodology assessment of osmotic pre-drying and convective dehydration processes on the anti-oxidant property of *Hausa* variety of tomato .....187-194
- Ghan Shyam Abrol, Vinod Kumar Joshi, Darko Velić*  
Effect of maturation on wild apricot vermouth of different treatments .....195-201
- Valerija Majetić Germek, Mihaela Benček, Bojana Lukić, Dalibor Broznić, Olivera Koprivnjak*  
Natural enrichment of refined rapeseed oil with phenols and chlorophylls from olive leaves of *Oblica* cultivar .....202-209
- Mujidat Omolara Aremu, Aonughe Ighofimoni Usenu, Abass Olanrewaju Alade, Dauda Olurotimi Araromi*  
Optimization of the operating variables for the extraction of soy oil in a single screw expeller using a central composite design (CCD) .....210-221
- Aniekpeno Isaac Elijah, Victor Ephraim Edem, Item Victor Udohabasi*  
Effect of extraction variables on the proximate composition of coconut milk: a response surface approach .....222-229
- Ifedotun Victor Aina, Abraham Falola, Pamela Jessika Amoussou, Mercy Ayoola Oni, Tolulope Aribisala*  
The effect of population growth on the agricultural production in Nigeria (1961-2013) .....230-236

<i>Opeyemi Eyitayo Ayinde, Ifedotun Victor Aina, Kayode Ayinde</i> Analysis of determinants of maize price variations in Nigeria (1978-2014).....	237-244
<i>Abiodun Adekunle Olapade, Magdalene Omoneka Abu</i> Evaluation of blends of wheat ( <i>Triticum aestivum</i> ) flour and African walnut ( <i>Tetracarpidium conophorum</i> ) flour in biscuit production.....	245-250
<i>Stephen Olanrewaju Arinola</i> Physicochemical properties of pregelatinized and microwave radiated white and red cocoyam ( <i>Colocasia esculenta</i> ) starches .....	251-258
<i>Asli Yorulmaz, Asli Yildirim, Aydin Ünay</i> Classification of Turkish safflower oils based on their fatty acid and sterol profiles using multivariate techniques .....	259-265
<i>Ivana Flanjak, Ljiljana Primorac, Ilijana Vukadin, Marin Kovačić, Zlatko Puškadija, Blanka Bilić Rajs</i> Physicochemical characteristics of Croatian royal jelly .....	266-271
<b>Reviews</b>	
<i>Manuela Zadavec, Ksenija Markov, Jadranka Frece, Irena Perković, Željko Jakopović, Tina Lešić, Mario Mitak, Jelka Pleadin</i> Toxicogenic fungi and the occurrence of mycotoxins in traditional meat products .....	272-282
<i>Stephen O. Fapohunda, Annabella A. Adewunmi</i> Climate change and mycotoxins - The African experience .....	283-290
<i>Jelena Topić Božić, Dorota Korte, Lorena Butinar, Branka Mozetič Vodopivec</i> Yeasts and wine colour .....	291-302
<b>OVERVIEW</b>	
12 <sup>th</sup> International Scientific and Professional Conference <i>WITH FOOD TO HEALTH</i> .....	303-304
<b>AUTHOR INFORMATION PACK</b> .....	305-311