

Croatian Journal of Food Science and Technology**SCIENTIFIC-PROFESSIONAL JOURNAL**

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

(2022) 14 (2) 164-297

CONTENTS

<i>Mutiu Alani Fakunle, Wasiu Bolande Agbaje, Enoch Adeolu Aninku</i> Evaluation of tomato (<i>Solanum lycopersicum</i>) quality at three different ripening stages using viscometry, <i>CJFST.2022.14.2.01</i>	164-171
<i>Tatyana Yoncheva, Hristo Spasov, Georgi Kostov</i> The influence of fermentation activity and ester producing capacity of yeast strains on the chemical composition and organoleptic characteristics of Gamza wines, <i>CJFST.2022.14.2.02</i>	172-181
<i>Mirela Trgovac, Veronika Barišić, Ivana Flanjak, Antun Jozinović, Borislav Miličević, Jurislav Babić, Drago Šubarić, Đurđica Aćkar</i> Cocoa Shell as an Innovative Ingredient in Chocolate with a Strong Alcoholic Filling, <i>CJFST.2022.14.2.03</i>	182-193
<i>Alemayehu Anza Nebiyu Yemane, Amssalu Bezabeh</i> Physicochemical characteristics of honey produced in Arba Minch Zuria district of Gamo zone, Southern Ethiopia, <i>CJFST.2022.14.2.04</i>	194-201
<i>Rahman Akinoso, Adetunji Ismael Lawal, Akeem Olayemi Raji, Adejonwo Opeyemi Osifuwa</i> Quality characteristics of sweet potato leaves (<i>Ipomoea batatas</i> L.) as influenced by processing and storage conditions, <i>CJFST.2022.14.2.05</i>	202-209
<i>Abosede Oduntan, Gibson Arueya</i> Evaluation of antioxidant and functional properties of orange pomace-based food, <i>CJFST.2022.14.2.06</i>	210-223
<i>Ana-Marija Cikoš, Krinoslav Aladić, Stela Jokić, Domagoj Živković, Igor Jerković</i> Chemical profiles of less-volatile organic compounds from the Adriatic Sea macroalgae obtained by supercritical CO ₂ extraction, <i>CJFST.2022.14.2.07</i>	224-234
<i>Martina Antunović, Marija Kovač Tomas, Antonija Šarić, Mirela Lučan Čolić, Jurislav Babić, Tihomir Kovač</i> Aflatoxin M1 in milk and dairy products – A mini review, <i>CJFST.2022.14.2.08</i>	235-248
<i>Aslı Yorulmaz</i> Effect of Microwave Frying on 3-MCPD and Glycidyl Ester Content of Potato Strips, <i>CJFST.2022.14.2.09</i>	249-252

<i>Ademola Aremu, Babatunde Oyefes, Kemisola Molehin</i> Effect of packaging materials on selected quality attributes of cocoyam (<i>Xanthosoma sagittifolium</i> (L.) Schott) flour, <i>CJFST.2022.14.2.10</i>	253-260
<i>Elizabeth Oluremi Farinde</i> Evaluation of Nutrient Content of Plantain-Lima Bean Momo Using Multivariate Analysis Approach <i>CJFST.2022.14.2.11</i>	261-271
<i>Samaila James, Suleiman Yusuf Bagirei, Suleiman Amuga James, Caleb Yakubu Maina, Amina Ibrahim-Baba, Adobu Ilemona, Abdullazeez Ozovehe</i> Total phenolic, flavonoid and antioxidant capacities of processed pearl millet and sorghum flours, <i>CJFST.2022.14.2.12</i>	272-281
<i>Abiola Tanimola, Atinuke Adekunle-Aremu, Oluwatomilola Bolaji, Femi Oludemi, Kudirat Ibrahim</i> Physical, Chemical and Functional Properties of Flakes from Coconut Flour, <i>CJFST.2022.14.2.13</i>	282-290
AUTHOR INFORMATION PACK	291-297