

**CUMULATIVE TABLE OF CONTENTS
PJFNS, 2016, VOL. 66**

No. 1

Coffee Consumption and Cardiovascular Diseases – Has the Time Come to Change Dietary Advice? A Mini Review <i>R. Wierzejska</i>	5
Effect of Microencapsulation by Spray-Drying and Freeze-Drying Technique on the Antioxidant Properties of Blueberry (<i>Vaccinium myrtillus</i>) Juice Polyphenolic Compounds. <i>A. Wilkowska, W. Ambroziak, A. Czyżowska, J. Adamiec</i>	11
Detection of Mechanically Recovered Poultry Meat (MRPM) in Traditional Egyptian Luncheon (Emulsion Type Sausage). <i>M.A. Mohamed, D.A. Zahran, G.M.A. Kassem, M.M.T. Emara, N.M. Mansour</i>	17
Research on Pork Jerky Obtained Through Fermentation with <i>Pediococcus acidilactici</i>. <i>X. Zhao, J. Zhang, H. Ming, W. Zou, Y. Wang, Ch. Zhao, Sh. Mu, H. Zhang, L. Qiu</i>	25
Identification of Bovine, Pig and Duck Meat Species in Mixtures and in Meat Products on the Basis of the mtDNA Cytochrome Oxidase Subunit I (COI) Gene Sequence. <i>A. Spychar, M. Szalata, R. Stomski, E. Pospiech</i>	31
An Inulin-Enriched Soy Drink and Its Lowering Effect on Oxidized Low Density Lipoproteins in Healthy Volunteers. <i>A. Liutkevičius, V. Speičienė, L. Vaičiulytė-Funk, A. Mieželienė, G. Alenčikienė, A. Abaravičius, L. Bagdonaitė, V. Jablonskienė, A. Kaminskas</i>	37
Effects of <i>Silybum marianum</i> Extract on High-Fat Diet Induced Metabolic Disorders in Rats. <i>F.K. Sayin, S. Buyukbas, M.K. Basarali, H. Alp, H. Toy, V. Ugurcu</i>	43
Distribution of (1,3)(1,4)-β-D-Glucans in Grains of Polish Oat Cultivars and Lines (<i>Avena sativa</i> L.) – a Short Report. <i>E. Sykut-Domańska, Z. Rzedzicki, P. Zarzycki, A. Sobota, W. Błaszcak</i>	51
Evaluation of Malathion and Malaoxon Contamination in Buffalo and Cow Milk from Afyonkarahisar Region, Turkey, Using Liquid Chromatography/Tandem Mass Spectrometry – a Short Report. <i>R. Kara, S. Ince</i>	57
Instruction for Authors	61

No. 2

Goji Berry (<i>Lycium barbarum</i>): Composition and Health Effects – a Review. <i>B. Kulczyński, A. Gramza-Michałowska</i>	67
Oxidative Stability of Lipid Fraction of Cookies Enriched with Chokeberry Polyphenols Extract. <i>M. Bialek, J. Rutkowska, A. Bialek, A. Adamska</i>	77
Comparison of Phenolics and Phenolic Acid Profiles in Conjunction with Oxygen Radical Absorbing Capacity (ORAC) in Berries of <i>Vaccinium arctostaphylos</i> L. and <i>V. myrtillus</i> L. <i>N. Colak, H. Törün, J. Gruz, M. Strnad, M. Subrtova, H. Inceer, F.A. Ayaz</i>	85
Combined Effects of Blue and Ultraviolet Lights on the Accumulation of Flavonoids in Tartary Buckwheat Sprouts. <i>H. Ji, W. Tang, X. Zhou, Y. Wu</i>	93

Identification of Predominant Lactic Acid Bacteria and Yeasts of Turkish Sourdoughs and Selection of Starter Cultures for Liquid Sourdough Production Using Different Flours and Dough Yields.	
G. Yağmur, H. Tanguler, S. Leventdurur, S.B. Elmaci, E.Ü. Turhan, N. Francesca, L. Settanni, G. Moschetti, H. Erten	99
Blood Glucose Lowering Efficacy of Strawberry Extracts Rich in Ellagitannins with Different Degree of Polymerization in Rats.	
J. Juśkiewicz, A. Jurgonski, K. Kołodziejczyk, M. Kosmala, J. Milala, Z. Zduńczyk, B. Fotschki, E. Żary-Sikorska	109
Impact of Innovation on Consumers Liking and Willingness to Pay for Traditional Sausages.	
S. Zakowska-Biemans, M. Sajdakowska, S. Issanchou	119
Development and Validation of a Semi-Quantitative Food Frequency Questionnaire to Assess Dietary Intake of Turkish School-Aged Children.	
F.E. Güneş, F. Elmacıoğlu, Ş. Aktac, D. Sağlam	129
Analysis of Consumer Preferences at Organic Food Purchase in Romania.	
V. Vietoris, D. Kozelová, M. Mellen, M. Chrenková, J.E. Potclan, M. Fikselová, P. Kopkáš, E. Horská	139
Book review – “Meat Quality - Genetic and Environmental Factors” by Prof. Zbigniew Duda	147
Instruction for Authors	151

No. 3

Use of Whey and Whey Preparations in the Food Industry – a Review.	
J.B. Królczyk, T. Dawidziuk, E. Janiszewska-Turak, B. Sołowiej	157
Antioxidant Capacity of a Turkish Traditional Alcoholic Drink, Rakı.	
G. Yalcin	167
Total Oil Content and Fatty Acid Profile of Some Almond (<i>Amygdalus communis</i> L.) Cultivars.	
A.N. Yıldırım, F. Akinci-Yıldırım, B. Şan, Y. Sesli	173
Biological Activities and Nutraceutical Potentials of Water Extracts from Different Parts of <i>Cynomorium coccineum</i> L. (Maltese Mushroom).	
P. Zucca, A. Argiolas, M. Nieddu, M. Pintus, A. Rosa, F. Sanna, F. Sollai, D. Steri, A. Rescigno	179
Effects of Encapsulated Fish Oil by Polymerized Whey Protein on the Textural and Sensory Characteristics of Low-Fat Yogurts.	
D. Liu, T. Zhang, N. Jiang, Ch. Xi, Ch. Sun, J. Zheng, M. Guo	189

Kinetics of Texture and Colour Changes in Chicken Sausage During Superheated Steam Cooking.	
A.A. Abdulhameed, T.A. Yang, A.A. Abdulkarim	199
Nutritional Value and Consumer Acceptance of New Cereal Bars Offered to Children.	
M. Bialek, J. Rutkowska, J. Radomska	211
Longer Breastfeeding in Infancy Decreases Systolic Hypertension Risk in Young Adults.	
K. Rak, D. Kornafel, M. Bronkowska	221
Effect of Microbial Transglutaminase on Ice Cream Heat Resistance Properties – a Short Report.	
I. Kasprzyk, J. Markowska, E. Polak	227
Conference Announcements	233
Instruction for Authors	237

No. 4

Effect of High Hydrostatic Pressure Processing Strategies on Retention of Antioxidant Phenolic Bioactives in Foods and Beverages – a Review.	
Ö. Tokuşoğlu	243
Antioxidant Potential and Phenolic Compounds of Some Widely Consumed Turkish White Bean (<i>Phaseolus vulgaris</i> L.) Varieties.	
H.H. Orak, M. Karamać, A. Orak, R. Amarowicz	253

Evaluation the Organic Acids Ability for Extraction of Anthocyanins and Phenolic Compounds from Different Sources and Their Degradation Kinetics during Cold Storage.	
<i>S. Hosseini, M. Gharachorloo, B. Ghiassi-Tarzi, M. Ghavami</i>	261
Modelling the Colour of Strawberry Spread During Storage, Including Effects of Technical Variations.	
<i>M. Kadivec, L.M.M. Tijskens, M. Kopjar, M. Simčič, T. Požrl</i>	271
Characterization of Starch Edible Films with Different Essential Oils Addition.	
<i>D. Šuput, V. Lazić, L. Pezo, S. Markov, Ž. Vaštag, L. Popović, A. Radulović, S. Ostojić, S. Zlatanović, S. Popović</i>	277
Application of Response Surface Methodology to Study the Combined Effect of Temperature, Time and pH on Antioxidant Activity of Cherry (<i>Prunus avium</i>) Honey.	
<i>G.A. Nayik, V. Nanda</i>	287
Evaluation of Chitosan/Fructose Model as an Antioxidant and Antimicrobial Agent for Shelf Life Extension of Beef Meat During Freezing.	
<i>M.S. Shaheen, H.A. Shaaban, A.M.S. Hussein, M.B. Ahmed, Khaled El-Massry, A. El-Ghorab</i>	295
Effect of Wild Strains Used as Starter Cultures on Free Fatty Acid Profile of Urfa Cheese.	
<i>H.A. Kirmaci</i>	303
Comparison of Physicochemical Properties, Fatty Acid Composition and Mineral Contents in Common Carp (<i>Cyprinus carpio</i> L.) Fillet and the Native Traditional Product Carp Ham.	
<i>P. Skalecki, M. Florek, A. Pyć, A. Kaliniak, A. Staszowska</i>	311
66 Volume's Authors' Index	321
66 Volume's Table of Contents	323
Instruction for Authors	327

