

Lasztity, R.: The role of food control system in assurance of food safety – difficulties and risks. Editorial. pp. 1-2.

Kaffka, K. J.* and Seregély, Zs.: PQS (polar qualification system) the new data reduction and product qualification method. pp.3-20.

Keywords: near infrared spectroscopy, electronic nose, polar qualification system, PQS, wavelength range optimisation, sequence optimisation, polar distance, data reduction, qualification

Bánáti, D. and Lakner, Z.*: The food safety issue and the consumer behaviour in a transition economy: a case study of Hungary. pp. 21-36.

Keywords: consumer research, opinion survey, attitudes, food technologies

Deák, T.: Application of molecular techniques in wine microbiology. A review. pp. 37-44.

Keywords: wine yeast, Saccharomyces, PFGE, RFLP, RAPD, PCR

Cabaroglu, T.* and Canbas, A.: The effect of skin contact on the aromatic composition of the white wine of *Vitis vinifera* L. cv. Muscat of Alexandria grown in Southern Anatolia. pp. 45-55.

Keywords: skin contact, aroma, white wine, precursors, Muscat of Alexandria

Kosáry, J.*, Takács, M. and Siró, I.: Intensive test for studying lipid peroxidation. pp. 57-62.

Keywords: lipid peroxidation, intensive peroxidation test, quality control of edible oils, one-pot-system.

Lugasi, A.* and Hóvári, J.: Flavonoid aglycons in foods of plant origin II. Fresh and dried fruits. pp. 63-71.

Keywords: flavonoid aglycons, fresh fruits, dried fruits

Rezessy-Szabó, J. M.*, Bujna, E. and Hoschke, Á.: Effect of different carbon and nitrogen sources on a-galactosidase activity originated from *Thermomyces lanuginosus* CBS 395.62/B. pp. 73-82.

Keywords: a-galactosidase, *Thermomyces lanuginosus*, composition of medium, thermophilic fungus

Csaláry, J.* and Szántai, K.: Saucing of tobacco-cut as to increase microelement content in the cigarette smoke. pp. 83-92.

Keywords: cigarette smoke, heavy metals, microelement, cadmium, lead, zinc, iron

Book review

Announcement