

Diehl, J.F.: Silent Spring – forty years later. Editorial. pp. 207-209.

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Joshia*, V.K., Sandhub, D.K., Thakura, N.S. and Waliac, R.K.: Effect of different sources of fermentation on flavour profile of apple wines by descriptive analysis. pp. 211-226.

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Keywords: Alcoholic beverages, natural sources of fermentation, flavour profile, Saccharomyces, descriptive analysis, principal component analysis.

Adányi, N.*, Váradi, M., Sziklai-László, I., Snyder, P., Snyder, R.D. and Cser, M.Á.: Determination of selenium balance in healthy children by AAS-hydride generation and by INAA technique. pp. 227-234

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Keywords: selenium balance, Instrumental Neutron Activation Analysis (INAA), atomic absorption spectrometry-hydride generation (AAS-HG).

Sabo, M.* and Ž. Ugarčić-Hardi: Concentration of macro- and microelements in grain of some new winter wheat genotypes (*Triticum aestivum* L.) pp. 235-242.

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Keywords: *Triticum aestivum* L, genotype, grain, macroelement, microelement

Mohácsi-Farkas, Cs.*, Kiskó, G., Mészáros, L. and Farkas, J.: Pasteurisation of tomato juice by high hydrostatic pressure treatment or by its combination with essential oils. pp. 243-253.

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Keywords: essential oils, high hydrostatic pressure, tomato juice.

Hassan, Y., Mészáros, L., Simon, A., Tuboly, E., Mohácsi-Farkas, Cs. and Farkas, J.*: Comparative studies on gamma radiation and high pressure induced effects on minced beef. pp. 253-264.

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Keywords: gamma irradiation, high hydrostatic pressure, minced beef.

Bujdosó, G.*, Ittész, A.b and Henick-Kling, T.: Assessment of fermentation results of *Hanseniaspora* (Kloeckera) strains isolated in Finger Lakes wineries. pp. 265-278.

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Keywords: *Hanseniaspora* (Kloeckera), statistical analysis, wine aromatic compounds, wine yeasts

Csalári, J. and Szántai, K.*: Transfer rate of Cadmium, Lead, Zinc and Iron from the tobacco-cut of the most popular Hungarian cigarette brands to the combustion products. pp. 279-288.

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

Ahmad, T.*, Sattar, A., Atta, S., Zeb, A., Ahmad, A. and Nagra, S.A.: Quality improvement of used fried rapeseed oil by treatment with activated charcoal and magnesium oxide. pp. 289-295.

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Keywords: rapeseed oil, frying, activated charcoal, magnesium oxide

Colić Barić, I.*, Panjkota Krbavčić, I. Pedisić, S.: Evaluation of infant formula protein quality. pp. 297-305.

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Keywords: infant formula, protein quality.

Yazici, F., and Dervisoglu, M.: Proteolysis in Golot cheese. pp. 307-313.
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Keywords: cheese, proteolysis, casein fractions, ripening