

**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.

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**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).

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**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

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**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.

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**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.

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**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

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**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

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**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

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**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.

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