

Research Papers

| | |
|---|-----------|
| Optimization of process conditions for the production of films based on the flour from plantain bananas (<i>Musa paradisiaca</i>) <i>F.M. Pelissari, M.M. Andrade-Mahecha, P.J.A. Sobral and F.C. Menegalli</i> | 1 |
| Prediction of total fat, fatty acid composition and nutritional parameters in fish fillets using MID-FTIR spectroscopy and chemometrics <i>M. Hernández-Martínez, T. Gallardo-Velázquez, G. Osorio-Revilla, N. Almaraz-Abarca, A. Ponce-Mendoza and M.S. Vásquez-Murrieta</i> | 12 |
| Sorption characteristics of rosehip, apple and tomato pulp formulations as determined by gravimetric and hygrometric methods <i>S.M. Demarchi, N.A. Quintero Ruiz, A. De Michelis and S.A. Giner</i> | 21 |
| Inactivation of low pathogenicity notifiable avian influenza virus and lentogenic Newcastle disease virus following pasteurization in liquid egg products <i>R.A. Chmielewski, J.R. Beck, V.K. Juneja and D.E. Swayne</i> | 27 |
| Influence of inlet air temperature and carrier material on the production of instant soluble sage (<i>Salvia fruticosa</i> Miller) by spray drying <i>H. Şahin-Nadeem, C. Dinçer, M. Torun, A. Topuz and F. Özdemir</i> | 31 |
| Analysis of volume expansion and dehydration rate of berry slab under microwave-vacuum puffing conditions <i>X. Zheng, C. Liu, J. Shi, S. Xue, Y. Mu, Z. Lin and H. Liu</i> | 39 |
| Oxidative reactivity of unsaturated fatty acids from sunflower, high oleic sunflower and rapeseed oils subjected to heat treatment, under controlled conditions <i>O. Roman, B. Heyd, B. Broyart, R. Castillo and M.-N. Maillard</i> | 49 |
| Calendar | I |