

	CONTENTS:	
1.	Characterization of pasta from heat moisture treated wheat flour and grape peels <i>Mădălina IUGA, Silvia MIRONÉASA</i>	91 - 100
2.	Phenolic content and antioxidant activity of reg grapes from international, local and hybrid grapevine varieties grown in central northern Bulgaria <i>Dimitar DIMITROV, Tatyana YONCHEVA, Vanyo HAYGAROV, Anatoli ILIEV</i>	101 - 112
3.	Study on extraction and purification of trans-resveratrol from grape cane-A review, <i>Alina Lenuța CRĂCIUN, Gheorghe GUTT</i>	113 - 127
4.	Migration of melamine and formaldehyde from kids' bamboo dinner sets <i>Svetla Petrova PETROVA, Valentina CHRISTOVA – BAGDASSARIAN</i>	128 - 136
5.	Development of enriched cupcakes and cookies with orange-fleshed sweet potato (<i>Ipomea batatas</i> L.): sensory and nutritional evaluation <i>Gisèle Ahou Yah KOUA, Konan Evrad Brice DIBI, Edwige Essoma AKOA, Sébastien NIA-MKE</i>	137 - 148
6.	The effects of sugar and fat substitution on the textural properties of the pie dough <i>Dana Huțu, Sonia Amariei</i>	149 - 159
7.	Cleaning the vegetable oil production wastewater with anthracite <i>Sergiy BORUK, Igor WINKLER, Vitaliy MISCHENCHUK</i>	160 – 164
8.	Effect of essential oil of <i>Pimenta Racemosa</i> on microflora affecting quality of african mustard obtained from fermented seeds of <i>Parkia Biglobosa</i> Jack. P. Br <i>Euloge S. ADJOU, T. U. Makosso Antoine ALLAVO, Oscar AKOTOWANOU, Jasmine A. KOGBETO, Audray VODOUNOU, Dominique C.K. SOHOUNHLOUE</i>	165 - 171
9.	Author instructions	i - v
10.	Subscription information	vi