

	CONTENTS:	
1.	Evaluating an organisation's management performance through the certification audit <i>Lucica BRUDIU, Mariana-Liliana PĂCALĂ, Constantin MILITARU</i>	179 - 187
2.	The effect of ultrasonic during NaCl and KCl meat brining <i>Olga DRĂGHICI, Alina TOADER, Daniela Oana ANDRĂȘESCU</i>	188 - 192
3.	Choosing fruit - berry fillings for condensed canned milk with sugar <i>Natalija Valeriivna RYABOKON, Dmitro Viktorovich RINDYUK</i>	193 - 199
4.	Analysis methods of tasting as an instrument of marketing during quality forming of new grain products <i>Marina MARDAR</i>	200 - 206
5.	Physicochemical monitoring and performance evaluation of SBR municipal wastewater treatment <i>Tsvetko PROKOPOV, Dasha MIHAYLOVA, Nikolay MIHALKOV</i>	207 - 213
6.	Study on the adhesion of <i>Lactobacillus plantarum</i> strains with probiotic properties to MDCK <i>Rositsa DENKOVA, Hristina STRINSKA, Zapriana DENKOVA, Georgi DOBREV, Daniel TODOROV, Kirilka MLADENOVA, Stoyan SHISHKOV</i>	214 - 217
7.	Determining a sensory profile of paste cheese with spices, using quantitative descriptive analysis <i>Micșunica RUSU</i>	218 - 223
8.	Influence ratio of water and oil phase of emulsions on viscosity, particle size and turbidity of products <i>Oksana LUGOVSKA, Vasilij SIDOR</i>	224 - 227
9.	Statistical studies on the consumer perception of fruit <i>Cristina-Elena HREȚCANU, Alice – Iuliana ROȘU</i>	228 - 237
10.	The optimum density for winter rape under Suceava plateau conditions <i>Ioan – Cătălin ENEA, Ioan GONTARIU</i>	238 - 243
11.	Effect of soaking on the cooking quality and color parameters of common beans (<i>Phaseolus Vulgaris</i> L.) <i>Ana LEAHU, Alice– Iuliana ROSU</i>	244 - 251
12.	Study on roasting effect of leafy vegetables consumed in Northern Côte d'Ivoire on nutritive and antioxidant properties <i>Patricia D. OULAI, Lessoy T. ZOUE, Athanase K. OTCHOUMOU, Sébastien L. NIAMKE</i>	252 – 262
13.	Virgin olive oil adulteration with other edible oils: influence of substitution on physicochemical properties <i>Mircea OROIAN, Ana LEAHU</i>	263 - 266

14.	Fungal contamination and mycotoxins occurrence in peanut butters marketed in Abidjan District (Côte d’Ivoire) <i>Zamblé A. BOLI, Lessoy T. ZOUE, Rose KOFFI-NEVRY, Marina KOUSSEMON</i>	267 - 275
15.	Microorganisms associated with traditional plantain-based food “dockounou” during spontaneous fermentation <i>Natia J. KOUADIO, Bernadette G. GOUALIE, Honoré G. OUATTARA, Séverin K. A KRA, Sébastien L. NIAMKE</i>	276 – 282
16.	Author instructions	i - v
17.	Subscription information	vi