CONTENTS

Food Technology

Anna Grygier, Kamila Myszka, Magdalena Rudzińska				
Galactomyces geotrichum – moulds from dairy products with high biotechnological potential				
Mahfouz Al-Bachir				
Control of natural microorganisms in chamomile (<i>Chamomilla recutita</i> L.) by gamma ray and electron beam irradiation				
Anna Żbikowska, Małgorzata Kowalska, Jarosława Rutkowska, Mariola Kozłowska, Sylwia Onacik-Gür				
Impact of green tea extract addition on oxidative changes in the lipid fraction of pastry products	25			
Reza Ahmadkhaniha, Noushin Rastkari				
Identification of suspected hazardous chemical contaminants in recycled pastry packaging	33			
Abdalbasit A. Mariod, Yousif M. A. Idris, Nuha M. Osman, Maha A. Mohamed, Awad M. A. Sukrab, Bertrand Matthaus				
Nutritional value and chemical composition of Sudanese millet-based fermented foods as affected by fermentation and method of preparation	43			
Marzanna Hęś, Anna Gliszczyńska-Świgło, Anna Gramza-Michałowska				
The effect of antioxidants on quantitative changes of lysine and methionine in linoleic acid emulsions at different pH conditions	53			
Aleksander Siger, Marta Józefiak, Pawel Górnaś				
Cold-pressed and hot-pressed rapeseed oil: The effects of roasting and seed moisture on the antioxidant activity, canolol, and tocopherol level	69			
Human Nutrition				
Katarzyna Skrypnik, Joanna Suliburska, Damian Skrypnik, Łukasz Pilarski, Julita Reguła, Paweł Bogdański				
The genetic basis of obesity complications	83			
Chinedum Eleazu, Ifeoma Ezekwibe, Mary Egbe, Sanni Saidu, Kate Eleazu, Chima Egedigwe				
Dietary intake of boiled breadfruit (<i>Treculia africana</i>) seeds did not improve hyperglycemia in streptozotocin induced diabetic rats: Effect on the oral glucose tolerance of normoglycemic rats	93			
Iwona Kowalczuk, Marzena Jeżewska-Zychowicz, Joanna Trafiałek				
Conditions of honey consumption in selected regions of Poland	101			