

CONTENTS

Ngo Van Tai, Nguyen Minh Thuy, Huynh Thi Thu Huong, Pham Cam Dang, Vo Quang Minh Model kinetic and techno-analysis of moringa leaves hot air-drying process for sustainability development	5
Ho Thi Ngan Ha, Nguyen Thi Ngoc Giang, Phan Uyen Nguyen, Diep Kim Quyen, Tran Nguyen Tuong Vy, Le Hoang Bao Ngoc Effect of harvest stages on physicochemical properties, bioactive compounds, and antioxidant activity of okra (<i>Abelmoschus esculentus</i> L.) for processing applications	15
Igor Dudarev, Oleh Kuzmin, Nataliia Stukalska, Artem Antonenko, Tetiana Brovenko, Nataliia Kovalenko, Tetiana Lebedenko Using oat milk to reduce the caloric value of a functional mayonnaise sauce	29
Nurkhasanah Mahfudh, Nanik Sulistyani, Ika D. Kumalasari, Ananda K. Hilal, Refliandi Refliandi, Fezah Othman, Zainul A. Zakaria Antihyperlipidemic and hepatoprotective activity of extracts of <i>Zingiber cassumunar</i> rhizome, <i>Guazuma ulmifolia</i> leaves, and their combination in high-fat diet-fed rats	39
Mohamed N. A. Hassan, Aida S. Salem, Ashwak Abdel-moneim Hassan, Hoda H. Abozied Development of functional low-fat yoghurt fortified with psyllium husk mucilage: quality attributes, microstructure, and antioxidant characteristics	49
Monika A. Zielinska-Pukos, Aleksandra Wesolowska, Jadwiga Hamulka Longitudinal and circadian variation in breastmilk macronutrient composition across the first six months of lactation – associations with maternal determinants and infant anthropometric development	65
Joanna Bajerska, Mari Mori, Toshiya Toda, Naho Mizuno, Aleksandra Skoczek-Rubińska, Aleksandra Bykowska-Derda, Jakub Noskiewicz, Karolina Łagowska, Shigeru Murakami, Yukio Yamori Equol-producing ability of Polish postmenopausal women and the dietary determinants of S-(-) equol formation	77
Amabile Manianga, Chinchu Bose, Sreeraj S Sustainable applications of phytochemicals and nutritive components derived from selected underutilized seeds: A review	87
Sediqeh Soleimanifard, Zahra Emam-djomeh, Gholamreza Askari, Mohammad Shahedi The effect of a microwave susceptor on the textural properties of cupcakes during baking – A comparison with microwave and conventional baking methods	123