

CONTENTS

Food Technology

Aleksandra Szulczewska-Remi, Małgorzata Nogala-Kalucka

Studies on the growth inhibiting and non-cytotoxic effects of tocotrienols on selected cancer cell lines 139

Tianyu Yang, Grzegorz Leśnierowski

Thermal modification of hen egg white lysozyme using microwave treatment 149

Dorota Banaszewska, Barbara Biesiada-Drzazga, Michał Marciniuk, Cyril Hrnčár, Henrieta Arpášová, Sabina Kaim-Mirowski

Comparison of the quality of cage and organic eggs available in retail and their content of selected macro-elements 159

He Chen, Yaolong Mao, Guanli Du, Xiangyun Li, Zemin Liu, Jianbo Kou

The optimization of peptides – producing conditions for antioxidant peptides in goat milk by *Lactobacillus casei* L61 169

Nilgün Ertaş, Mine Aslan

Antioxidant and physicochemical properties of cookies containing raw and roasted hemp flour 177

Yang Liu, Xiao Ding, Li Xue Zheng, Yang Zhang, Hongli Zhou

Herbal drink formulation optimization of *Trollius chinensis* Bunge by sensory fuzzy comprehensive evaluation 185

Eva Ivanišová, Martina Blašková, Margarita Terentjeva, Olga Grygorieva, Olena Vergun, Jan Brindza, Miroslava Kačániová

Biological properties of sea buckthorn (*Hippophae rhamnoides* L.) derived products 195

Yan Ling Low, Liew Phing Pui

Optimization of mango-pineapple jelly sphere production by frozen reverse spherification using a full factorial design 207

Human Nutrition

Nadezhda Tr. Petkova, Manol H. Ognyanov, Radka Z. Vrancheva, Peter Zhelev

Phytochemical, nutritional and antioxidant characteristics of whitebeam (*Sorbus aria*) fruits 219

Vivienne Nkiru Ibeanu, Peace Nwanneka Ani, Peter Ndubuisi Eze

Nutrient, non-nutrient and sensory profile of peeled and unpeeled dika (*Irvingia gabonensis*) fruit juice 231