

CONTENTS

Food Technology

Anna Chwastek

Methods to increase the rate of mass transfer during osmotic dehydration of foods 341

He Chen, Jianhua Zhang, Guowei Shu

Screening of probiotic goat milk tablets using Plackett-Burman design 351

A.E. Fayed, Azza M. Farahat, A.E. Metwally, M.S. Massoud, A.O. Emam

Health stimulating properties of the most popular soft cheese in Egypt Kariesh made using skimmed milk UF-retentate and probiotics 359

Chakkere Shivamadhu Madhu, Honnayakanahalli Marichenne Gowda Manukumar, Puttalingaiah Basavaraju

New-vista in finding antioxidant and anti-inflammatory property of crude protein extract from *Sauvagea androgynus* leaf 375

Monika Karaś, Anna Jakubczyk, Urszula Szymanowska, Małgorzata Materska, Ewelina Zielińska

Antioxidant activity of protein hydrolysates from raw and heat-treated yellow string beans (*Phaseolus vulgaris* L.) 385

Krystyna Szymandera-Buszka, Marzanna Hęś, Katarzyna Waszkowiak, Anna Jędrusek-Golińska

Thiamine losses during storage of pasteurised and sterilized model systems of minced chicken meat with addition of fresh and oxidized fat, and antioxidants 393

Dessislava B. Vlahova-Vangelova, Sholpan Abjanova, Stefan G. Dragoev

Influence of the marinating type on the morphological and sensory properties of horse meat 403

Human Nutrition

V. Hazal Ozyurt, Semih Ötles

Properties of probiotics and encapsulated probiotics in food 413

Ebrahim Alfaig, Maria Angelovičova, Martin Kral, Ondrej Bučko

Effect of probiotics and thyme essential oil on the essential amino acid content of the broiler chicken meat 425