

CONTENTS

Food Technology

M. Abbas Ali, Zahrau Bamalli Nouruddeen, Ida Idayu Muhamad, Razam Abd Latip, Noor Hidayu Othman

Effect of microwave heating on the quality characteristics of canola oil in presence of palm olein 241

Tomasz Pawlak, Antoni Ryniecki, Idzi Siatkowski

Optimization of process parameters for microwave-vacuum puffing of black radish slices using the response surface method 253

Jacek Ślupski, Zofia Lisiewska

Minerals and chosen heavy metals retention in immature common bean (*Phaseolus vulgaris* L.) seeds depending on the method of preservation 263

Youssef Ait El Kadi, Ali Moudden, Bouazza Faiz, Gerard Maze, Dominique Decultot

Ultrasonic monitoring of fish thawing process optimal time of thawing and effect of freezing/thawing 273

Madiha Manzoor, Farooq Anwar, Bushra Sultana, Muhammad Mushtaq

Variation in antioxidant and antimicrobial activities in *Lantana camara* L. flowers in relation to extraction methods 283

Michał Magala, Zlatica Kohajdová, Jolana Karovičová

Preparation of lactic acid bacteria fermented wheat-yoghurt mixtures 295

Ewa Salamończyk

Cow's milk quality and energy value during different lactation stages 303

Human Nutrition

Hoda Nadimi, Abbas Yousefinejad, Abolghasem Djazayery, Mostafa Hosseini, Saeed Hosseini

Association of vegan diet with RMR, body composition and oxidative stress 311

Zuzanna Goluch-Koniuszy, Magda Rygielska, Ilona Nowacka

Nutritional status and nutritional habits of men with benign prostatic hyperplasia or prostate cancer – preliminary investigation 319

Miroslaw Mleczek, Marek Siwulski, Zygmunt Kaczmarek, Iwona Rissmann, Krzysztof Sobieralski, Piotr Goliński

Concentration of selected trace elements in *Xerocomus badius* mushroom bodies – a health risk for humans? 331