

CONTENTS

Food Technology

Iwona Gientka, Stanisław Blażejak, Lidia Stasiak-Różańska, Anna Chlebowska-Śmigiel	
Exopolysaccharides from yeast: insight into optimal conditions for biosynthesis, chemical composition and functional properties – review	283
Karolina M. Wójciak, Paweł Krajmas, Elżbieta Solska, Zbigniew J. Dolatowski	
Application of acid whey and set milk to marinate beef with reference to quality parameters and product safety	293
Marzena Zając, Sławomir Kącik, Krystyna Palka, Paweł Widurek	
Variable effect of steam injection level on beef muscles: <i>semitendinosus</i> and <i>biceps femoris</i> cooked in convection-steam oven	303
Khaled Athmouni, Taheni Belghith, Khaled Bellassouad, Abdelfattah El Feki, Habib Ayadi	
Effect of extraction solvents on the biomolecules and antioxidant properties of <i>Scorzonera undulata</i> (Asteraceae): Application of factorial design optimization phenolic extraction	313
Anna Gramza-Michałowska, Andrzej Sidor, Julita Regula, Bartosz Kulczyński	
PCL assay application in superoxide anion-radical scavenging capacity of tea <i>Camellia sinensis</i> extracts	331
Stella Sye Chee Ling, Sui Kiat Chang, Winne Chiaw Mei Sia, Hip Seng Yim	
Antioxidant efficacy of unripe banana (<i>Musa acuminata</i> Colla) peel extracts in sunflower oil during accelerated storage	343
Dorota Klensporf-Pawlak, Roman Przybylski	
Antioxidant activity of selected wild Canadian prairie fruits	357
Ravi Shankara Birur Eshwarappa, Ramachandra Yarappa LakshmiKantha, Sundara Rajan Subaramaihha, Sujan Ganapathy Pasura Subbaiah, Austin Richard Surendranath, Bhadrapura Lakkappa Dhananjaya	
Antioxidant activity of insect gall extracts of <i>Pistacia integerrima</i>	367
Agnieszka Makowska, Anna Polcyn, Sylwia Chudy, Jan Michniewicz	
Application of oat, wheat and rye bran to modify nutritional properties, physical and sensory characteristics of extruded corn snacks	375
Dorota Najgebauer-Lejko, Marek Sady	
Estimation of the antioxidant activity of the commercially available fermented milks	387
Katarzyna Skryplonek, Małgorzata Jasińska	
Fermented probiotic beverages based on acid whey	397
Guowei Shu, Shuai Wang, Zikun Chen, He Chen, Changfeng Wang, Yaning Ma	
Effect of bacteria proportion on the fermentation of goat yoghurt with probiotic culture	407