

## Content of Rubric Food and Science 2018

### Issue 1

#### **Acidification rate and survival of microorganisms in kefir from goat's milk, enriched with lactulose**

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#### **Study of contamination with mercury of cultivated mussels from Bulgarian Black Sea**

Assist. Prof. PhD Ginka Kalinova, Assist. Prof. Margarita Marinova, Assist. Prof. PhD Gergana Krumova-Valcheva

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### Issue 2

#### **Physico-chemical parameters and granulometric composition of grape seeds flours – source of bioactive compounds**

eng. Adelina Bogoeva, PhD student in the Department of Process Engineering, University of Food Technologies – Plovdiv,

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#### **A survey on respondents for consumption of coffee drinks and their impact on human health**

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### Issue 3

#### **Mycotoxins in milk and milk products**

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#### **Advanced and innovative methods for freezing of food products**

Delian Gospodinov

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### Issue 4

#### **Application of FlowSimulation software product in the food industry**

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### **Calcium – known and unknown nutrient**

D-r Goran Popov

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### **Issue 5**

#### **Re-engineering communication mix**

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### **Issue 6**

#### **Process characteristics under single screw extrusion of corn semolina and cocoa shells**

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### **Issue 7**

#### **Cryogenic energy storage for renewable refrigeration and power supply**

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### **Issue 8**

#### **Beer with higher antioxidant capacity by adding fruits**

##### **Part I – Beer with added chokeberry (*Aronia melanocarpa* Elliot)**

Assoc. prof. PhD Silvia Mileva, prof. PhD Gabriela Marinova, s.as. PhD Iva Tomova

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### **Issue 9**

#### **Beer with higher antioxidant capacity by adding fruits**

##### **Part II – beer with added whinberry (*Vaccinium myrtillust*)**

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### **Issue 10**

#### **Main trends in demand and supply of vegetable oils and fats**

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