

Food and Science 2021

Issue 1/2021

Whole-grain bread enriched with bioactive flour of bulgarian grape seeds

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Keywords: enriched bread, grape seeds flour, functional food

Issue 2/2021

Listeria monocytogenes in Europe

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Key words: *Listeria monocytogenes*, invasive listeriosis, zoonosis, food

Issue 4/2021

Antioxidant capacity of beer with higher hopping rates and hop flavours

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Keywords: antioxidant activity, polyphenols, anthocyanins, flavonoids, fermentation, brewing yeasts, higher hopping rates, hop flavors

Issue 5/2021

Flavonoid profile of beer by high-performance liquid chromatography analysis (HPLC)

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Keywords: HPLC, antioxidant activity, flavonoids, fermentation, brewing yeasts, higher hopping rates, hop flavours

Issue 6-7/2021

Sugar vs sweeteners. Benefits and disadvantages. The advices of the specialists.

(Review)

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Key words: food, sugar, sweeteners, benefits

Issue 8/2021

Raw candies with natural bioactive ingredients

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Key words: raw candy, dietetic food, pilot in vivo study.