

Food and Science 2022

Issue 1/2022

Studies on the species composition and properties of bacilli isolated from the surface of slaughtered small ruminants

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Issue 2/2022

Study on the specific migration of styrene and plasticizers from yoghurt containers

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Change of some groups of components of the phenolic composition and the antioxidant activity of red wine during its clarification with gelatin

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Isolation and selection of ochratoxin A producing moulds from grapes and chokeberry

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Investigation of physiological, biochemical and fermentation properties of top fermenting brewing yeast strains

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Antioxydant activity of ale type beer with added amaranth and eadible flowers

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Electrolysis of water – possible applications in the food industry

Part 1. Application of alkaline electrolyzed water Review

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Application and benefits of fruits flours embedded in rye bakery products

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Desorption characteristics of raw candy with jujube fruits

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