

**CONTENTS OF THE VOLUME 50, 2011****No. 1**

- 1–12 **Resistant starch in common starchy foods as an alternative to increase dietary fibre intake**  
Sáyago-Ayerdi, S. G. – Tovar, J. – Blancas-Benítez, F. J. – Bello-Pérez, L. A.
- 13–20 **Efficacy of some commercial sanitizers for devitalization and removal of bacterial biofilms**  
Koreňová, J. – Urdová, K. – Oravcová, K.
- 21–32 **Antibacterial activity and enterocin genes in enterococci isolated from Bryndza cheese**  
Belicová, A. – Mikulášová, M. – Krajčovič, J. – Dušinský, R.
- 33–40 **Evaluation of organic acid, saccharide composition and antioxidant properties of some authentic Turkish honeys**  
Tezcan, F. – Kolayli, S. – Sahin, H. – Ulusoy, E. – Erim, F. B.
- 41–49 **Characterization of “Ribera del Guadiana” and “Méntrida” Spanish red wines by chemometric techniques based on their mineral contents**  
García-Rodríguez, G. – Hernández-Moreno, D. – Soler, S. – Pérez-López, M.
- 50–56 **Properties of exopolysaccharide producer *Streptococcus thermophilus* ST8.01 isolated from homemade yoghurt**  
Tuncer, B. Ö. – Tuncer, Y.
- 57–67 **Olive stones as a source of antioxidants for food industry**  
Spizzirri, U. G. – Restuccia, D. – Chircosta, S. – Parisi, O. I. – Cirillo, G. – Curcio, M. – Iemma, F. – Puoci, F. – Picci, N.
- 68 Book reviews
- 69–72 Instructions for authors

**No. 2**

- 73–85 ***Arbutus unedo* L. and its benefits on human health**  
Oliveira, I. – Baptista, P. – Bento, A. – Pereira, J. A.
- 86–105 **Solid-liquid separations in the food industry: operating aspects and relevant applications**  
Ortega-Rivas, E. – Perez-Vega, S. B.
- 106–117 **Differences between dioxin-like PCB, non-dioxin-like PCB, polychlorinated dibenzo-p-dioxin and dibenzofuran intake from human milk and infant milk formula by infants in the Michalovce district (Slovakia)**  
Drobná, B. – Fabišková, A. – Čonka, K. – Chovancová, J. – Dömötorová, M. – Wimmerová, S. – Šovčíková, E. – Kočan, A.
- 118–124 **A method for the detection of *Cronobacter* strains in powdered milk-based foods using enrichment and real-time PCR**  
Kaclíková, E. – Turcovský, I.
- 125–132 **Viability of *Streptococcus thermophilus*, *Lactobacillus delbrueckii* ssp. *bulgaricus*, *Lactobacillus acidophilus* and *Lactobacillus casei* in fermented milk supplemented with isomalto-oligosaccharides derived from banana flour**  
Chockchaisawasdee, S. – Stathopoulos, C. E.
- 133–138 **The concept of single-step approximation and the non-Arrhenian kinetics in modelling the processes occurring in foods**  
Šimon, P.

**No. 3**

- 139–149 **Lactobacillus paracasei** subsp. *paracasei*: an Algerian isolate with antibacterial activity against enteric pathogens and probiotic fitness  
Bendali, F. – Durand, A. – Hébraud, M. – Sadoun, D.
- 150–159 **Physicochemical and functional properties of gelatin from tuna (*Thunnus thynnus*) head bones**  
Haddar, A. – Bougatef, A. – Balti, R. – Souissi, N. – Koched, W. – Nasri, M.
- 160–166 **An improved solvent extraction method for the analysis of catechins and caffeine in green tea**  
Hirun, S. – Roach, P. D.
- 167–176 **Effect of high argon pressure and modified atmosphere packaging on the white mushroom (*Agaricus bisporus*) physico-chemical and microbiological properties**  
Lagnika, C. – Zhang, M. – Wang, S.
- 177–181 **Survey study of frying oils used by food services in the Czech Republic**  
Čížková, H. – Janotová, L. – Voldřich, M. – Šnebergrová, J. – Rajchl, A.
- 182–190 **Application of citrus dietary fibre preparations in biscuit production**  
Kohajdová, Z. – Karovičová, J. – Jurasová, M. – Kukurová, K.
- 191–192 Book reviews

**No. 4**

- 193–198 **Study of the Fresco culture inhibitory effect against *Staphylococcus aureus* in milk and in lump cheeses**  
Medveďová, A. – Valík, L. – Liptáková, D.
- 199–209 **Polyphenol content and antioxidant activity of commercial blackberry wines from Croatia: Application of multivariate analysis for geographic origin differentiation**  
Amidžić Klarić, D. – Klarić, I. – Mornar, A.
- 210–220 **Functional and some nutritional properties of an isoelectric protein isolate from Mexican cowpea (*Vigna unguiculata*) seeds**  
Chel-Guerrero, L. – Maldonado-Hoil, M. – Burgos-Pérez, A. – Castellanos-Ruelas, A. – Betancur-Ancona, D.
- 221–228 **Changes in the quality of kimchi with added prickly pear cactus (*Opuntia ficus-indica* var. *saboten*) extracts during fermentation**  
Sohn, H. S. – Lee, Y. S. – Rho, J. O.
- 229–236 **Ingestion of Japanese plums (*Prunus salicina* Lindl. cv. Crimson Globe) increases the urinary 6-sulfatoxymelatonin and total antioxidant capacity levels in young, middle-aged and elderly humans: Nutritional and functional characterization of their content**  
González-Flores, D. – Velardo, B. – Garrido, M. – González-Gómez, D. – Lozano, M. – Ayuso, M. C. – Barriga, C. – Paredes, S. D. – Rodríguez, A. B.
- 237–248 **Effects of Maillard reaction products from glucose-lysine model systems on oxidative stress markers and against oxidative induction by hydrogen peroxide in Caco-2 cells**  
Ruiz-Roca, B. – Delgado-Andrade, C. – Navarro, M. P. – Seiquer, I.
- 249–253 **Non-isothermal kinetics of benzo[a]pyrene photooxidation in glyceryl trioctanoate at various heating rates**  
Sklářšová, B. – Šimón, P. – Kolek, E. – Bednáriková, A. – Šimko, P.
- 254–264 **Cloning, expression, purification and functional characterization of full-length and truncated forms of *aroA* CP4 gene from genetically modified maize**  
Madyagol, M. – Utekal, P. – Tóth, C. – Pánčiová, L. – Hoang, V. P. – Drahovská, H. – Turňa, J. – Stuchlík, S.
- 265–266 Contents of the volume 50, 2011
- 267 Author index 2011
- 268–269 Keyword index 2011
- 270 Reviewers 2011