Acta Universitatis Sapientiae

Alimentaria
Volume 11, 2018

Sapientia Hungarian University of Transylvania
Scientia Publishing House
Contents

J. Csapó
The first ten years of Acta Universitatis Sapientiae, Alimentaria .............................................. 5

É. Laslo, É. Győrgy
Evaluation of the microbiological quality of some dairy products .................................................. 27

É. Győrgy, É. Laslo
Antimicrobial resistance of bacterial isolates from different dairy products and their emergence in the food chain ........ 45

J. Csapó, Cs. Albert
Methods and procedures for reducing soy trypsin inhibitor activity by means of heat treatment combined with chemical methods ................................................................. 58

J. Csapó, Cs. Albert
Methods and procedures for the processing of feather from poultry slaughterhouses and the application of feather meal as antioxidant ................................................................. 81

J. Csapó, D. Kiss, Cs. Albert
Production of prebiotics via reactions involving lactose as well as malic acid and citric acid .............................. 97

J. Csapó, Cs. Albert, D. Kiss
Production of protected amino acids using the reaction between hydroxycarboxylic acids and amino acids as well as binding on the bentonite ................................................. 110

R. Juhászné Tóth, J. Csapó
The role of selenium in nutrition – A review ...................... 128

3
O. Fadairo, G. Diósi, I. Mironescu, E. Máthé
Development of fortified bakery products based on kokoro, a traditional Nigerian snack .......................... 145