## **CONTENTS:**

12.	Subscription information	vi
11.	<b>Author instructions</b>	i - v
10.	Effect of fermentation on the quality of flour and biscuit from cashew kernel flour Bleou Jean Jaurès TOUZOU, Doudjo SORO, Soronikpoho SORO, Kouadio Ernest KOFFI	81-91
9.	Use of artificial neural networks and multivariate statistical analysis for modeling the pollution pressure of water resources in the seybouse valley (north-eastern Algeria) Aissam GHRIEB, Fethi BAALI, Chemceddine FEHDI, Azzedine HANI, Hicham CHAFFAI, Larbi DJABRI	68 - 80
8.	Evaluation of phenolic compound and antioxidant capacity of two varieties of oats (Avena Sativa L): bran oats and whole grain (black and prevision oats)  Samira MEZIANI, Noreddine MENADI, Hayet Mehida, Soheila OUGAD, Souad SAIDANI, Lahouaria LABGA	61 - 67
7.	Life cycle assessment of wastewater from dairy industry Diana Cornelia ADAMOVICI COSTEA, Cristina GHINEA	53 - 60
6.	Good hygiene practices as an important program for safety of final products <i>Ljubica TRAJKOSKA, Maja TRAJANOSKA, Biljana TRAJKOVSKA, Ljupche KOCHOSKI, Vesna KARAPETKOVA-HRISTOVA</i>	49 - 52
5.	Provision of children's tourist groups with functional drinks Kristina BELINSKA	43 - 48
4.	Protozoan distribution in farmed cyprinid fish from Macedonia Dijana BLAZHEKOVIKJ - DIMOVSKA, Stojmir STOJANOVSKI	35 - 42
3.	Nutrient content of Rhynchophorus phoenicis and its Application in complementary food Formulation Sunday UKWO, Mfoniso UDO, Ekefre EKONG	21 - 34
2.	Scientific explanation of composition of acidophilic-whey ice cream, enriched with protein Galina POLISCHUK, Oksana KOCHUBEY-LYTVYNENKO, Tetiana OSMAK, Uliana KUZMIK, Oksana BASS, Artur MYKHALEVYCH, Victoria SAPIGA	13 - 20
1.	Some physicochemical and organoleptic properties of the short dough with gooseberry powder Sergiy BORUK, Igor WINKLER	5 - 12