	CONTENTS:	
1.	Evaluation of nutritive and antioxidant properties of blanched leafy vegetables consumed in western Cote d'Ivoire Armel F. ZORO, Lessoy T. ZOUE, Sébastien L. NIAMKE	99-108
2.	Evaluation of the toxicological safety of a freeze-dried probiotic preparation Zapryana DENKOVA, Ivan MURGOV, Rositsa DENKOVA, Rositsa ENIKOVA	109 - 115
3.	The influence of viability on phenolic content, conductivity and sugars efflux, and the relationships between these indices in wheat seeds Marcel AVRAMIUC	116 - 121
4.	Biogenic amine amount in ground pork and beef meat Octavian BASTON, Octavian BARNA	122 - 126
5.	Influence of different chemical agents on the adultered milk physical properties correction Mircea OROIAN, Daniel BERNICU	127 - 133
6.	Importance of local cereal flours in the diet habit of consumers in the district of Abidjan Cote d'Ivoire Yevi D. NGUESSAN, Micael E. BEDIKOU, Rose-Monde MEGNANOU, Sébastien L. NIAMKE	134 - 146
7.	Evaluation of the relationships between metallic ions migrated from AISI304 and AISI321 stainless steel samples into food simulant solutions at various stirring degrees Silviu-Gabriel STROE	147 - 153
8.	Types of synonymy in food engineering terminology Alice Iuliana ROSU	154 - 159
9.	New starches from improved yellow colored cassava: enzymatic and acid sturdiness and potential of industrial utilization Ginette G. DOUÉ1, Micaël E. BÉDIKOU, Gisèle A. KOUA, Sévérin K. KRA, Sébastien L. NIAMKÉ	160 - 168
10.	The prospects of safety and microbiological stability improvement of bakery products by using phyto-additives Tatyana LEBEDENKO, Antonina YEGOROVA, Viktoriia KOZHEVNIKOVA, Yekaterina KOROLENKO	169 - 178
11.	Author instructions	i - v
12.	Subscription information	vi