FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL

VOLUME 27 NUMBER 6 SEPTEMBER 2021. ISSN 1082-0132

CONTENTS	Page
ARTICLES	
M.M. GONZÁLEZ, A.L. ZALAZAR, J.D. PEDREIRA, C.A. CAMPOS AND M.F. GLIEMMO Lemongrass and cinnamon oil nanoemulsions: Formulation and study of their physical stability and activity against <i>Zygosaccharomyces bailii</i>	485
R.M. HAMIDI, S.S. SHEKARFOROUSH, S. HOSSEINZADEH AND S. BASIRI Evaluation of the effect of neutral electrolyzed water and peroxyacetic acid alone and in combination on microbiological, chemical, and sensory characteristics of poultry meat during refrigeration storage	499
A. GHIMIRE, S. BASNET, R. POUDEL AND A. GHIMIRE Mathematical modeling of thin layer microwave drying of Jaya fish (Aspidoparia jaya)	508
D. LI, Y. PENG, Y. TAO, D. LIU AND H. ZHANG Quality changes in high pressure processed tan mutton during storage	517
A.K. STONE, K.N. WAELCHLI, B. ÇABUK, T.C. MCINTOSH, J. WANASUNDARA, S.D. ARNTFIELD AND M.T. NICKERSON The levels of bioactive compounds found in raw and cooked Canadian pulses	528
D. OLIVEIRA AND R. DELIZA Comparison of consumer-based methodologies for optimizing the development of new products: A case study with probiotic chocolate flavored milk	539
Y. ZHANG, C. RUAN, J. WANG, J. HAN, Z. SHAO, X. LI, Y. SUN AND J. LIANG The effect of additives combination on rheological properties of dough and quality of bread with <i>Agaricus bisporus</i> powder	554
J.A. BARAJAS-RAMÍREZ, A.L. GUTIÉRREZ-SALOMÓN AND S.G. SÁYAGO-AYERDI Concentration of roselle (<i>Hibiscus sabdariffa</i> L) and sucrose in beverages: Effects on physicochemical characteristics and acceptance	563
P. ŠIPOŠOVÁ, M. KOŇUCHOVÁ, L'. VALÍK AND A. MEDVED'OVÁ Growth dynamics of lactic acid bacteria and dairy microscopic fungus <i>Geotrichum candidum</i> during their co-cultivation in milk	572