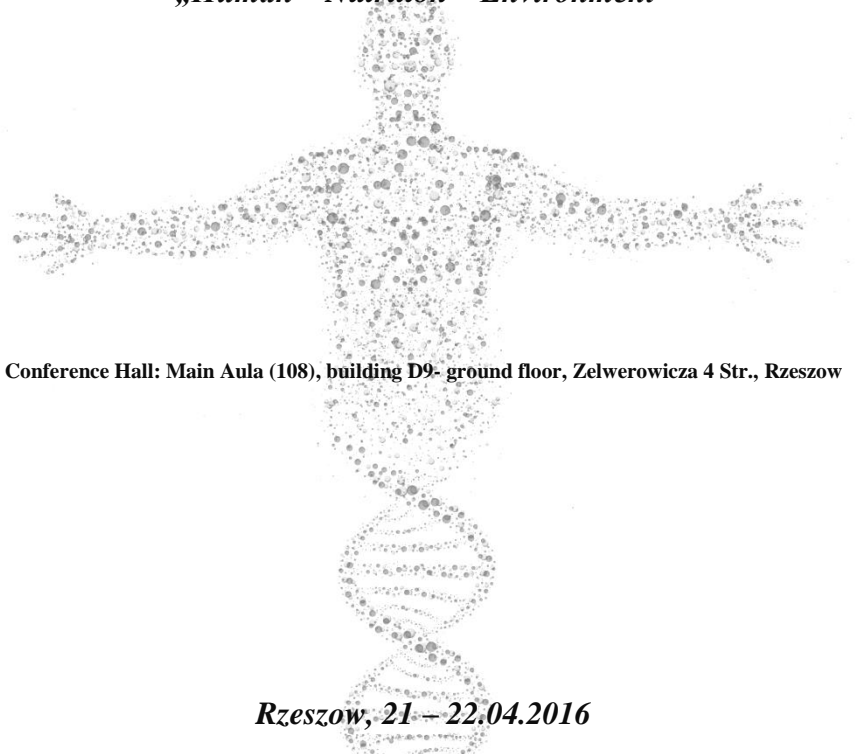




CONFERENCE PROGRAM

6th International Young Scientists Conference „Human – Nutrition – Environment”



Conference Hall: Main Aula (108), building D9- ground floor, Zelwerowicza 4 Str., Rzeszow

Rzeszow, 21 – 22.04.2016

20.04.2016 (Wednesday)

17.00 – 20.00	Registration - building D9- ground floor, Zelwerowicza 4 Str., Rzeszow
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21.04.2016 (Thursday)

7.30 – 9.00	Registration - building D9- ground floor, Zelwerowicza 4 Str., Rzeszow
<i>Chairpersons:</i> Maciej Kluz PhD., Monika Wesolowska MSc.	
9.00-9.30	Opening Ceremony J.M. Rector University of Rzeszow Prof. Dr. hab. Sylwester Czopek
9.30-10.00	Plenary lecture: Prof. Dr. hab. Andriy Sibirny /Poland/Ukraine/ <i>ADVANCES IN 1ST AND 2ND GENERATION BIOETHANOL PRODUCTION</i>
10.00-10.30	Plenary lecture: Prof. Dr hab. Patrick Fickers /Belgium/ <i>DEVELOPMENT OF AN EFFICIENT PROCESS TO PRODUCE RECOMBINANT PROTEIN IN PICHIA PASTORIS</i>
<i>Chairpersons:</i> Patrycja Sowa MSc., Pawel Hanus Eng.	
10.30-11.30	Session I Food Technology <ol style="list-style-type: none"> 1. Diana Rymuszka <i>SELF-CLEANING EFFECT OF THE SURFACE IN NATURE AND TECHNOLOGICAL APPLICATION</i> 2. Anna Dobosz <i>SHORT- AND LONG-TERM RETROGRADATION OF POTATO STARCHES OF VARIOUS AMYLOSE CONTENT</i> 3. Marek Kruczek <i>PHYSICAL PROPERTIES AND ANTHOCYANS CONTENT OF EXTRUDED FRUIT POMACES</i> 4. Pop Raluca Ioana <i>RAPE HONEY ANTIOXIDANT CAPACITY IMPROVEMENT USING ROSEHIP</i> 5. Robert Jancsek <i>POLYPHENOLIC COMPOUNDS IN GRAPE STEMS</i> 6. Dace Pastore <i>BY-PRODUCTS AS INGREDIENTS IN FUNCTIONAL CONFECTIONERY</i> 7. Jarosław Grodowski, <i>Spectro-Lab</i> <i>BADANIE ŻYWNOSCI-PRZYGOTOWYWANIE PRÓBEK I DOBÓR APARATURY DO ANALIZY ELEMENTARNEJ</i>
11.30-12.00	Coffee break
<i>Chairpersons:</i> Iwona Kata MSc., Rafał Kordiała MSc.	
12.00-13.30	Session II Biotechnology <ol style="list-style-type: none"> 1. Nazarii Rachkevych <i>SHEWANELLA ONEIDENSIS AS A HOST FOR OVEREXPRESSION OF THE OWN AND HETEROLOGOUS HYDROGENASES</i> 2. Taras Luzhetskyyi <i>IMPROVING OF HIGH TEMPERATURE FERMENTATION EFFICIENCY IN INDUSTRIAL YEAST STRAIN SACCHAROMYCES CEREVISIAE VIA DEREPRESSION OF TREHALOSE SYNTHESIS GENES</i> 3. Magdalena Biesiadecka <i>INDUSTRIAL YEAST GENETIC AND METABOLIC DIFFERENCES BETWEEN STRAINS</i> 4. Oleksii Lyzak <i>IDENTIFICATION OF STRUCTURAL GENES LIMITING RIBOFLAVIN OVERPRODUCTION IN THE FLAVINOGENIC YEAST CANDIDA FAMATA</i> 5. Olena Kurylenko <i>NEW TARGETS FOR IMPROVEMENT OF HIGH-TEMPERATURE XYLOSE ALCOHOLIC FERMENTATION IN THE THERMOTOLERANT YEAST HANSENULA POLYMORPHA</i> 6. Paulina Rokicka <i>THE INFLUENCE OF TITANIUM DIOXIDE ON ENZYMATIC ACTIVITY OF ESCHERICHIA COLI AND STAPHYLOCOCCUS EPIDERMIDIS</i> 7. Orest Hryniv <i>EFFECT OF ATG13 MUTATIONS ON XYLOSE ALCOHOLIC FERMENTATION OF THERMOTOLERANT YEAST HANSENULA POLYMORPHA AND SCHEFFERSOMYCES STIPITIS</i> 8. Nina Bulbotka <i>THE GLUCOSE-DEPENDENT INACTIVATION OF THE CYTOSOLIC ENZYMES OF METHANOL METABOLISM FORMATE DEHYDROGENASE AND FORMALDEHYDE DEHYDROGENASE IN THE YEAST PICHIA PASTORIS</i> 9. Kateryna Levkiv <i>THE ROLE OF THE CYTOPLASMIC C-TAIL OF THE PICHIA PASTORIS GSS1 PROTEIN IN NORMAL GROWTH, CATABOLITE REPRESSION AND PEXOPHAGY</i>

13.30-15.00	Lunch - Hall (a front of Faculty, Robotnicza 15 Str., Rzeszow)
Chairpersons: Katarzyna Szajnar MSc., Przemyslaw Rozek MSc.	
15.00-16.30	Session III Quality and health safety of food 1. Anna Siedliska <i>HYPERSPECTRAL REFLECTANCE IMAGING FOR DETECTION OF FRUITS PATHOGENS</i> 2. Banda Larisa Lavinia <i>THE THERMAL TREATMENT INFLUENCE ON ANTIOXIDANT PROPERTIES OF RAPE HONEY/ROSEHIP MIXTURES</i> 3. Anita Maksima <i>POSSIBLE APPLICATIONS FOR REDUCING THE AMOUNT OF ACRYLAMIDE IN FRENCH FRIES</i> 4. Dagmara Migut <i>ANALYSIS OF SELECTED QUALITY PARAMETERS OF BLACK CURRANT JUICE OBTAINED FROM THE RETAIL TRADE</i> 5. Malgorzata Czekaj <i>THE EFFECT OF USED SWEETENER AND YEAST STRAIN ON THE COURSE OF WHEY FERMENTATION</i> 6. Sabina Lachowicz <i>THE IMPACT OF THE HARVEST PLACE ON THE CONTENT OF POLYPHENOLIC COMPOUNDS AND ANTIOXIDANT ACTIVITY OF CHOKEBERRY JUICE</i> 7. Kamil Dudzik <i>THE INFLUENCE OF DECRYSTALLIZATION PROCESS ON THE HONEY QUALITY</i> 8. Anna Taraba <i>SOLUBILITY OF RUTIN AT DIFFERENT TEMPERATURES</i> 9. Katarzyna Żyłka <i>DO EATING BEHAVIORS AND PHYSICAL ACTIVITY HAVE AN IMPACT ON ACADEMIC ACHIEVEMENT IN CHILDREN AT YOUNGER SCHOOL AGE?</i> 10. Katarzyna Szpyra <i>HEALTH BENEFITS OF FRUIT - HERBAL TEAS</i>
16.30 – 18.30	Poster Session I/ Coffee Break
20.00 – 23.00	Carpathian folk party - Hall (a front of Faculty, Robotnicza 15 Str., Rzeszow)

22.04.2016 (Friday)

9.00-10.30	Poster Session II/ Coffee Break
Chairpersons: Katarzyna Szpyra, Michał Sprysak	
10.30-12.30	Session IV Human, nutrition and health/The influence of environmental factors for human health 1. Ilona Bachanek <i>IN VITRO BATH FERMENTATION AS A METHOD TO STUDY MICROFLORA CATABOLISM OF ISOFLAVONES</i> 2. Patrycja Sowa <i>OPTIMIZATION OF PROTEINS DENATURATION CONDITIONS FOR IDENTIFICATION ON MALDI-TOF MASS SPECTROMETER</i> 3. Natalia Walczak <i>PRESENCE OF TETRACYCLINE RESISTANCE DETERMINANTS AMONG AEROMONAS SP. ISOLATED FROM FISH</i> 4. Izabela Biskup <i>PHYTOCHEMICALS FROM WHEAT AND RYE IN TYPE 2 DIABETES PREVENTION</i> 5. Maja Rejek <i>REMOVAL OF SERTRALINE FROM WATER</i> 6. Fărcuț Mădălin <i>DETERMINATION OF VITAMIN C IN PERSIMMON FRUIT USING TWO DIFFERENT METHODS</i> 7. Naomi Iulia Virtej <i>STUDIES REGARDING THE ACTIVITY OF PROTEOLYTIC ENZYMES FROM KIWI AND THEIR ROLE IN DIGESTION</i> 8. Lukasz Furmanek <i>THE INFLUENCE OF EXTRACTS DERIVED FROM LICHENS ON FUNGAL INFECTIONS – LITERATURE REVIEW</i> 9. Baba Alida <i>IMPROVING THE ANTIOXIDANT STATUS OF PLASMA WISTAR RATS AFTER INGESTION OF FOOD SUPPLEMENTS</i> 10. Jakub Matusiak <i>INFLUENCE OF SURFACTANTS ON THE ADSORPTION AND ELECTROKINETIC PROPERTIES OF THE HYDROXYETHYL-CELLULOSE 90 000DA/AL2O3 SYSTEM</i> 11. Magdalena Gos <i>THERMOGRAPHY AND HYPERSPECTRAL TECHNIQUES AS NONDESTRUCTIVE METHODS FOR PLANTS PATHOGEN DIAGNOSIS</i> 12. Kinga Hęclik <i>THE EFFECTS OF SILVER AND COPPER NANOPARTICLES ON LUNG CANCER A549-CELL LINES</i>
12.30-14.00	Lunch - Hall (a front of Faculty, Robotnicza 15 Str., Rzeszow)
14.00-14.30	Closing Ceremony

POSTER SESSIONSSession I

1. **Iwona Kata** *EFFICIENT CONVERSION OF GLYCEROL TO ETHANOL AS A RESULT OF ADHI AND PDC1 OVEREXPRESSION IN THE YEAST HANSENULA POLYMORPHA*
2. **Mariana Yurkiv** *ENGINEERING OF γ -GLUTAMYL-CYSTEINE SYNTHETASE IN METHYLOTROPHIC YEAST HANSENULA POLYMORPHA*
3. **Magdalena Biesiadecka** *FILOGENETIC TREE OF INDUSTRIAL YEAST MADE BY FOURIER TRANSFORM INFRARED SPECTROSCOPY*
4. **Milena Rusin** *THE EFFECT OF SOIL CONTAMINATION WITH PETROLEUM-DERIVED SUBSTANCES ON THE CONTENT OF SELECTED NUTRIENTS AND HEAVY METALS IN WINTER WHEAT*
5. **Anna Próchniak** *OCHRATOXIN A AND AFLATOXINS CONTAMINATION OF PSEUDOCEREAL PRODUCTS*
6. **Alicja Zachara** *CONTAMINATION OF POLYCYCLIC AROMATIC HYDROCARBONS IN VEGETABLE OILS, MARGARINES AND SPECIAL FATS*
7. **Maria Czernicka** *BIOACTIVE COMPONENTS AND MINERAL CONTENT AS INDEX OF NUTRITIONAL VALUE OF BLACK, GREEN AND WHITE TEAS INFUSIONS*
8. **Anna Stępień** *WATER SORPTION ISOTHERMS OF CHOKEBERRY POMACE AND POMACE EXTRUDATE*
9. **Paulina Lipińska-Palka** *MODULATORY EFFECT OF CHOKEBERRY POMACE ON ANTIOXIDATIVE PARAMETERS*
10. **Joanna Cichowska** *EFFECT OF OSMOTIC DEHYDRATION IN CHOKEBERRY JUICE CONCENTRATE SOLUTION ON STORAGE OF DRIED APPLE*
11. **Kinga Dziadek** *BIOACTIVE COMPOUNDS CONTENT IN FRUITS AND PETIOLES OF SELECTED CULTIVARS OF SWEET CHERRY*
12. **Izabela Biskup** *DPPH SCAVENGING PROPERTIES OF APPLE CIDERS IN RELATION TO PHENOLIC CONTENT*
13. **Sabina Lachowicz** *VARIETY-SPECIFIC CONTENTS OF BIOACTIVE COMPOUNDS IN CULTIVARS OF LARGE CRANBERRY (VACCINIUM MACROCARPON L.)*
14. **Magdalena Szaniawska** *FOLIN-CIOCALTEU METHOD IN DETERMINATION OF POLYPHENOLS IN FRUIT EXTRACTS*
15. **Bogdan Saletnik** *TOMATOES STORAGE CONTAINER FOR EXTENSION OF THEIR FITNESS FOR CONSUMPTION*
16. **Grzegorz Zagula** *NEW METHOD FOR DETERMINING THE FRUIT HARVEST RIPENING*
17. **Anna Dobosz** *RETROGRADATION OF THE PASTES AND GELS OF WAXY CORN AND WAXY POTATO STARCHES*
18. **Peter Petruška** *ESSENTIAL OIL COMPOSITION OF JUNIPER BERRIES USED AS RAW MATERIAL FOR ALCOHOLIC BEVERAGES*

19. **Małgorzata Pawlos** *PROPERTIES OF FRESH GOAT CHEESE OBTAINED BY THE ACID-RENNET COAGULATION DEPENDING ON THE STAGE OF LACTATION*
20. **Agata Znamirowska** *INFLUENCE OF THE ADDITION OF FRUIT FLAVOUR, MAGNESIUM AND MILK POWDER ON THE QUALITY OF FOREST FRUITS FLAVOURED YOGHURTS*
21. **Celina Habryka** *CHANGING THE PHYSICO-CHEMICAL PROPERTIES OF HONEY ENRICHED WITH POLLEN*
22. **Mateusz Wyszynski** *CONSUMER PREFERENCES OF MOLECULAR PASTAS MADE OF JUICES AND TEAS*
23. **Khrystyna Strilbytska** *THE BIOSYNTHESIS OF ROSEOFILAVIN BY STREPTOMYCES DAVAWENSIS*
24. **Diana Mańko** *THE IMPACT OF SURFACE ACTIVE AGENTS ON THE ENVIRONMENT AND HUMAN*
25. **Diana Rymuszka** *PLASMA-THE FOURTH STATE OF MATTER*
26. **Anna Taraba** *METHODS OF OBTAINING BIOLOGICALLY ACTIVE PLANT BASED COMPOUND*
27. **Katarzyna Żyłka** *IS ENERGY DRINKS CONSUMPTION ASSOCIATED WITH HEALTH RISK?*
28. **Paulina Rokicka** *THE INFLUENCE OF VISIBLE LIGHT ACTIVATED NITROGEN DOPED TITANIUM DIOXIDE ON GROWTH AND ENZYMIC ACTIVITY OF ASPERGILLUS SP. FUNGI*
29. **Ewelina Piasna** *THE EFFECT OF JUICE AND EXTRACT FROM YOUNG SHOOTS AND ROOTS OF RED BEET (BETA VULGARIS L.) ON VIABILITY OF BREAST CANCER CELLS LINE MCF-7*
30. **Małgorzata Wołoszynowska** *DETERMINATION OF FATTY ACID COMPOSITION IN VEGETABLE OILS USING DIFFERENT METHYLATION METHODS*
31. **Kinga Neubart** *"FIVE BATCH STUDY- DETERMINATION OF VOLATILE RELEVANT IMPURITIES BY GC*
32. **Ewa Włostowska** *THE AGE-RELATED CHANGES ON THE HAEMATOLOGICAL PARAMETERS IN THE MICE AFTER IRON ION SUPPLEMENTATION*
33. **Elwira Komoń-Janczara** *THE EFFECT OF TEMPERATURE ON BIOCONVERSION OF GLYCEROL TO FUMARIC ACID BY SELECTED FUNGI OF THE GENUS RHIZOPUS*
34. **Przemysław Rożek** *DYNAMICS OF THE FERMENTATION PROCESS OF PROBIOTIC BEVERAGES DEPENDING ON CALCIUM CITRATE DOSE FORTIFICATION*
35. **Marta Semkiv** *GENETIC ENGINEERING FOR IMPROVEMENT OF GLYCEROL SYNTHESIS AND EXCRETION BY YEAST SACCHAROMYCES CEREVISIAE*
36. **Olena Kolodii** *INFLUENCE OF MUTATIONS THAT LEAD TO INCREASED SYNTHESIS OF GLUTATHIONE ON RESISTANCE AND CHROMIUM ACCUMULATION IN YEAST HANSENULA POLYMORPHA*
37. **Patrycja Sowa** *THE ANALYSIS OF BIOLOGICALLY ACTIVE COMPOUNDS FROM MELILOTUS OFFICINALIS*

38. **Monika Wesolowska** *THE INFLUENCE OF METHANOL REPLACEMENT ON THE RESULTS OF DPPH TEST IN HONEY*
39. **Iryna-Mariia Shpakovska** *IDENTIFICATION OF NEW EFFICIENT PROMOTERS IN SHEWANELLA ONEIDENSIS MR-1*
40. **Marcin Czado** *HONEY AS A SWEETENER FOR DRINKS*
41. **Nataliya Stasyuk** *ENZYMATIC METHODS FOR L-ARGININE ASSAY IN BEVERAGES*
42. **Joanna Krużel** *CONTEMPORARY CLIMATE CHANGE IN RZESZÓW AND ITS SELECTED EFFECTS*
43. **Galayna Pereverzieva** *CONSTRUCTION OF THE HANSENULA POLYMORPHA STRAINS-OVERPRODUCERS OF RECOMBINANT YEAST ARGINASE CARI*

Session II

1. **Ewelina Kukielka** *THE EFFECT OF MAGNESIUM IONS ON BLOOD LIPID PROFILE IN EXPERIMENTAL ANIMALS*
2. **Justyna Wątroba** *THE EFFECT OF DIFFERENT TYPES OF SUGAR ON THE GROWTH RATE AND MORPHOLOGICAL PARAMETERS OF THE CELLS*
3. **Ivana Bovdišová** *EFFECT OF CITRININ ON HEMATOLOGICAL PARAMETERS OF RABBIT'S BLOOD IN VITRO*
4. **Nina Strzałkowska** *EFFECT OF OSTRICH MEAT IN RAT'S DIET WITH IRON DEFICIENCIES*
5. **Eva Tvrďá** *QUERCETIN ACTS AS AN ANTIOXIDANT IN BOVINE SPERMATOZOA SUBJECTED TO FERROUS ASCORBATE*
6. **Kamila Andrzejczyk** *COMPARISON OF THE EFFECT OF DIFFERENT TYPES OF SUGAR ON BIOCHEMICAL CELLS PARAMETERS*
7. **Bożena Czubat** *ANTIOXIDANT AND METAL CHELATING ACTIVITIES OF SELECTED ANTIOXIDANTS*
8. **Alina Owskiak** *DO ANTIOXIDANTS PROTECT THE YEAST SACCHAROMYCES CEREVISIAE FROM THE TOXIC ACTION OF ARSENIC (As)?*
9. **Sabina Galiniak** *EXOGENOUS SOURCES OF ADVANCED GLYCATION END PRODUCTS*
10. **Katarzyna Domańska** *CATALYTIC ADSORPTIVE STRIPPING DETERMINATION OF TRACE CHROMIUM(VI) USING BISMUTH FILM ELECTRODE*
11. **Jakub Matusiak** *INFLUENCE OF SURFACTANTS ON THE ADSORPTION OF ALPHA-CYCLODEXTRIN ON THE ALUMINA SURFACE*
12. **Roman Maślanka** *EFFECT OF GLUCOSE CONCENTRATION AND GLUCOSE UPTAKE ON THE CELL METABOLISM*
13. **Aleksandra Koźmińska** *ACCUMULATION OF NON-ENZYMATIC ANTIOXIDANTS UNDER WATER STRESS IN FOUR SILENE SPECIES (CARYOPHYLLACEAE JUSS.)*

14. **Iłona Sadok** *TOXICITY OF MERCURY SPECIES AND DETERMINATION OF Hg(II) IN ENVIRONMENTAL WATER SAMPLES USING DIFFERENT MODIFIED WORKING ELECTRODES*
15. **Sabina Lachowicz** *THE CONTENT OF CAROTENOIDS AND CHLOROPHYLLS IN DRIED PRODUCTS FROM CHOKEBERRY (ARONIA MELANOCARPA L.)*
16. **Natalia Fuglewicz** *THE IMPACT OF THE CYTOTOXICITY OF SILVER NANOPARTICLES ON THE PLANT MODEL*
17. **Kinga Czyrka** *STUDY OF CYTOTOXICITY OF COPPER NANOPARTICLES ON CRESS (LEPIDIUM SATIVUM) AS THE MODEL ORGANISM*
18. **Maja Rejek** *PHOTOCATALYTIC PROCESS AS A METHOD TO REMOVE PHARMACEUTICALS FROM WATER*
19. **Łukasz Kręcidło** *THE INFLUENCE OF THE DISINFECTANTS CONTAINING PERACETIC ACID AND IT'S INDIVIDUAL CONSTITUENT SUBSTANCES ON THE BIOMASS OF TRICHODERMA VIRIDE ISOLATED FROM FOOD WAREHOUSE*
20. **Magdalena Kręcidło** *FUNGICIDAL ACTIVITIES OF ESSENTIAL OILS AND OTHER DISINFECTANT SUBSTANCES AGAINST CANDIDA STRAINS*
21. **Marek Kruczek** *EVALUATION OF THE QUALITY OF WHEAT BREAD WITH DIFFERENT SHARE OF SEA-BUCKTHORN BERRIES*
22. **Kinga Czajkowska** *KINETICS OF COLOUR CHANGES DURING OSMOTIC DEHYDRATION OF APPLE IN CHOKEBERRY JUICE CONCENTRATE*
23. **Jarosław Oczkiewicz** *RESVERATROL COMBINED WITH CLA INCREASES EXPRESSION OF ACOX1 AND ACOX3 GENES IN 3T3-L1 MOUSE FIBROBLAST CELLS*
24. **Maciej Kluz** *THE EFFECT OF DIFFERENT pH VALUES ON RIBOFLAVIN SYNTHESIS BY THE YEASTS CANDIDA FAMATA #91 STRAIN*
25. **Kamil Dudzik** *SOURCES OF RIBOFLAVIN (VITAMIN B2) IN FOOD PRODUCTS*
26. **Joanna Rzeszutko** *UNIQUE YEAST ISOLATES - NEW CANDIDATES FOR BIOTECHNOLOGICAL PURPOSES*
27. **Beata Pawłowska** *THE INFLUENCE OF DIFFERENT ELICITORS ON THE PRODUCTION OF VERBASCOSIDE IN HAIRY ROOTS CULTURES OF PAULOWNIA TOMENTOSA IN SHAKEN FLASK*
28. **Daria Gracz** *EVALUATION OF SELECTED PROPERTIES OF HOME MADE CIDERS*
29. **Katarzyna Sukiennik** *BACTERIOSTATIC ACTIVITY OF SELECTED PLANTS EXTRACTS ON GRAM POSITIVE BACTERIA*
30. **Jakub Żak** *SCREENING OF INDUCERS FOR LACCASE PRODUCTION BY MONILINIA FRUCTICOLA AND BOTRITIS ACLADA*
31. **Elżbieta Florek** *THE ANTIOXIDANT, ANTIBACTERIAL AND ANTI-CADMIUM TOXICITY PROPERTIES OF ROSA CANINA L. EXTRACTS*
32. **Magdalena Fularowicz** *EFFECT OF HEATING ON THE ANTIOXIDANT ACTIVITY AND BETA-LAINS STABILITY IN JUICE OF TWO VARIETIES OF RED BEET (BETA VULGARIS)*

- 33. Katarzyna Struś** *THE USE OF MOLECULAR METHODS IN EPIDEMIOLOGICAL STUDIES FOR DIFFERENTIATION OF PHYTOPATHOGEN OF POTATOES - CLAVIBACTER MICHIGANENSIS SUBSP. SEPEDONICUS*
- 34. Dominik Domagała** *THE EFFECT OF cis9,trans11-CLA ON GENE EXPRESSION RELATED TO APOPTOSIS AND CELL CYCLE IN HUMAN MELANOMA WM793 CELL LINE*
- 35. Roksolana Vasylyshyn** *IMPROVEMENT OF XYLOSE ALCOHOLIC FERMENTATION IN YEAST HANSENULA POLYMORPHA BY DEREPRESSION OF TWO PEROXISOME LOCALIZED ENZYMES*
- 36. Mariia Borbuliak** *APPLICATION OF ETHANOL-INDUCED PROMOTERS FOR POSITIVE SELECTION OF THE SACCHAROMYCES CEREVISIAE MUTANTS OVERPRODUCING ETHANOL*
- 37. Katarzyna Szajnar** *THE DYNAMICS OF FERMENTATION, SYNERESIS AND COLOUR OF YOGHURTS ENRICHED WITH VARIOUS MAGNESIUM COMPOUNDS*
- 38. Aneta Hoksa** *BACTERIOSTATIC ACTIVITY OF SELECTED PLANTS EXTRACTS ON GRAM NEGATIVE BACTERIA*
- 39. Marcin Obirek** *ACIDITY AND STABILITY OF YOGURTS COLOR WITH RIBOFLAVIN DURING STORAGE TIME*
- 40. Justyna Ruchala** *INVOLVEMENT OF CAT8 GENE IN REGULATION OF XYLOSE ALCOHOLIC FERMENTATION IN THE THERMOTOLERANT METHYLOTROPHIC YEAST HANSENULA POLYMORPHA*
- 41. Mariya Sabadashka** *FUNCTIONAL FOOD PRODUCTS WITH ANTIOXIDANT ACTIVITY BASED ON THE NATURAL POLYPHENOLIC COMPLEX OF RED WINE*