



The first ten years of Acta Universitatis Sapientiae, Alimentaria

Dear reader,

The very first issue of *Acta Universitatis Sapientiae, Alimentaria* was published in the year 2008, followed by nine more volumes, which leads us to the present year celebrating the 10th birthday of the journal. On this occasion, I have put together a brief summary that I would like to share with our readers.

In the course of these 10 years, 11 issues were brought to light on altogether 1,294 pages, amounting to a total of 93 articles. The average length of the publications is 14 pages. Regarding the authors' citizenship, the list is as follows: Romanian, Romanian and Hungarian (double citizenship), Hungarian, Serbian, Croatian, Macedonian, Ukrainian, Czech, Slovakian, and Iranian.

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all of whom I would hereby like to thank for their work carried out in the past 10 years for providing valuable assistance in the publication of the journal with their experience, expertise, and creative ideas.

Further, I would like to express my gratitude to **proofreader** Annamária Balázs and **layout editor** Erzsébet Csizmadia. My special thanks go to Prof. Dr Zoltán Kása, Dr Angella Sorbán, Beáta Szabó and István Szász-Köpeczy from Cluj-Napoca as well as my former collaborators: my wife, Csapóné Dr Zsuzsanna Kiss and my former colleague, Judit Stanics, without whose assistance I could not have succeeded in having these 10 volumes published. I thank them kindly for their work.

Annexed to this brief summary, you will find the topics of the articles published throughout the ten volumes, in alphabetical order, as well as the contents of all issues and a list of the most frequently downloaded studies. Over the past ten years, we made every effort so that those interested in food science be provided with the latest research results in the field, which remains our most prominent endeavour in the future, too. Therefore, you are kindly invited to keep reading our journal.

Yours faithfully,

Prof. Dr János Csapó
Executive Editor

The topics of articles in alphabetical order:

A

alternative grains in nutrition
amino acid racemization
amino acids, extrusion, racemization
amino acids, separation, determination
apple pieces, hot-air, microwave vacuum-dried
atherosclerosis, fatty acids, thermal preparation

B

basil, morphological, economic, biochemical characteristics
biofilm formation, *Listeria monocytogenes*, *Lactococcus*
Biofilm removal, *Pseudomonas* strains, hot water sanitation
biofungicide, carbon
bread colour and texture, oil-seed pressing residue

C

colostrum, current and rare cattle breeds
colostrum, fatty acid pattern
colostrum, milk, whey, estimation of immunoglobulin-G content
colostrum, protein content, amino acids
conjugated linoleic acids, gas chromatographic analysis
conjugated linoleic acids, synthetic methods, catalysis

D

D- and L-amino acids, determination of the enantiomers
dairy products, conjugated linoleic acid content, adding sunflower oil
D-amino acid content, foodstuffs
D-amino acid content, meat, microwave heating
D-amino acid content, milk, mastitis
D-amino acid content, slaughterhouse waste, technology, alkaline treatments
D-amino acid contents, protein of bacterial origin
dehydrated fish, microbiological profile, osmotic
diaminopimelic acid, determination

E

elderberry juice, pectolytic enzyme treatment, microfiltration, antioxidant components

exopolysaccharides, oligosaccharides, isolation, quantitative determination, molecular mass, monosaccharide composition
 exopolysaccharides, oligosaccharides, structural and quantitative analysis

F

fat of pigs, fatty acid composition, cholesterol content
 fatty acid composition, conjugated linoleic acid content, milk, season
 fatty acid composition, different milk products, different technologies
 fatty acid profile of beef, vitamin E and selenium contents
 food additives, risk, group interviews
 free D-amino acid content, Cheddar cheese
 fruit waste, fermentation technology, grey cattle
 full fat soybean, inactivation of heat-sensitive antinutritive factors
 functional food, supplementation of wheat flour

G

genetically modified foods, consumers

H

healthy nutrition, young people
 high hydrostatic pressure
 high-lysine-content biscuit, the absorption of lysine
 high-nutritional-value functional food
 honey, high-fructose corn syrup, determination
 Hungarian field crops, quantity, quality

L

lactic acid, whey, dairy products
 lettuce leaves, antioxidative defence system, photon flux density, high salinity

M

mare's milk, fat content, fatty acid composition, vitamin contents
 mare's milk, macro- and micro-elements content
 mare's milk, protein content, amino acid composition
 mare's colostrum and milk, composition
 meat processing, dairy industries, market orientation
 mercaptoethanesulphonic acid, derivatization of amino acids
 microwave pasteurization, composition of milk
 milk, fatty acid pattern, current and rare cattle breeds
 milk, somatic cell count, goat breeds
 mother's milk, composition

mother's milk, fat content, fatty acid composition
mother's milk, macro and micro element contents
mother's milk, protein contents, amino acid composition, biological value
mycotoxin contamination, agricultural products

P

paprika powders, added oleoresin, storage, colour
paprika powders, colour agent, added oleoresin
pork meat, mass transfer kinetics, osmotic
probiotic microorganisms, beneficial effects
protein hydrolysis

R

red beetroot, drying methods, inner parameters
reduced racemization

S

selenium content of wheat, human nutrition
selenium, essentiality for humans, animals, plants
selenium, plant metabolism, physiology
selenium, soil, plant, food
selenium, toxicity
selenium-enriched milk, dairy products
seleno-amino acids, determination, IEC, HPLC
sorghum, millet, total polyphenols, flavonoid content
sour dairy products, fatty acid composition, conjugated linoleic acid contents
sour dairy products, pure cultures
sprouts, biological value, fat content, fatty acid composition
sprouts, human nutrition
supplementation of the wheat flour, high-protein-content raw food materials

T

thermic treatment, amino acid composition, soybean, maize
thiol-containing amino acid, performic acid oxidation
tryptophan enantiomers, separation and determination

U

ultraviolet light, mycotoxins
UV radiation, antioxidant activity, abiotic stress factors

V

vitamins, diet of the elderly, fat-soluble vitamins

vitamins, diet of the elderly, water-soluble vitamins

W

water soluble vitamins, microwave heating

watermelon, colour differences

wheat flour, farinograph test, quality determination

wheat grasses, wheat seeds, inorganic and organic selenium content

wheat grits, storage

wheat, Fusarium toxin contamination, milling technology

whole grain flour, basic chemical composition, different cereal grains

winter wheat flour, N and S contents

winter wheat flour, valorigraphic parameters

winter wheat grits, colour

winter wheat, aluminium toxicity

winter wheat, flour quality, kernel hardness

winter wheat, rheological properties, storage

Y

yoghurt production, various prebiotics, probiotics

yogurt, exopolysaccharides, oligosaccharides, connection status, configuration,

phosphorous content, modification, structure

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