Table of Contents

Effect of Dietary Acanthopanax Senticosus Polysaccharide on Performance, Immunological, and Somatotropic Response in Piglets Challenged with Lipopolysaccharide	1
Jie Han, Lian quan Bian, Xian Jun Liu, Fei Zhang and Yi ran Zhang	
Influence of Technological Processes on the Phenol Content and Antioxidant Properties of Horseradish Roots (Armoracia rusticana L.)	6
Lolita Tomsone, Zanda Kruma, Ruta Galoburda, Fredijs Dimins and Viesturs Kreicbergs	
Influence of Variety on Some Qualitative Aspects in the Forced Chicory Plants (Cichorium intybus L.) Grown in Peat	11
Janez Hribar, Rajko Vidrih, Dragan Žnidarčič, Lea Demšar and Lovro Sinkovič	
The Influence of Jerusalem Artichoke as Nutrition Value Increaser on Microbiological Parameters of Confectionery Products	16
Maija Kronberga, Ilga Gedrovica and Daina Karklina	
Preparation and Some Properties of Protein Hydrolysate from Broiler Esophagus	24
Manee Vittayanont , Preecha Tang and Pijittra Sumputchanee	
Effects of Low Glycemic Index Sweeteners on Coconut Milk Ice Cream Qualities	29
Nattavong Fuangpaiboon and Kongkarn Kijroongrojana	
Comparative Evaluation of Agricultural Residues in the Production of Dietary Fibers	34
Daniela P. Le ão, Jean C.S. Melo, Adriana S. Franca and Leandro S. Oliveira	
The Effect of Blending on Sensory Characterictics of Apple Cider	39
Rita Riekstina- Dolge , Zanda Kruma, Evita Straumite and Daina Karklina	
Evaluation of Physicochemical Properties of Iranian Mango Seed Kernel Oil	44
Maryam Fahimdanesh and Mohammad Erfan Bahrami	
Roman Snail's (Helix Pomatia) Meat Quality in Latvia	50
Daina Ikauniece, Aleksandrs Jemeljanovs and Vita Strazdina	
Screening of Gelatinolytic Enzyme Producing Bacteria for Production of Hydrolysate with Antioxidative Activity	55
Samart Sai-Ut, Soottawat Benjakul and Punnanee Sumpavapon	
Identification of Fresh Shrimp and Frozen-Thawed Shrimp by Vis/NIR Spectroscopy	60

Moisture Sorption Isotherm and Glass Transition of Palm Sugar Cake as Affected by Storage Temperature	66
Mutita Meenune and Phisut Naknean	
Nutrition Value of Deer, Wild Boar and Beaver Meat Hunted in Latvia	71
Vita Strazdina, Aleksandrs Jemeljanovs, Vita Sterna, Daina Ikauniece	
The Evaluation of the Suitability of Fish Wastes as a Source of Collagen	77
Samantha Pang, Ying Ping Chang and Kwan Kit Woo	
Physico-Chemical Properties of Gelatin Films Incorporated with Different Hydrocolloids	82
Thummanoon Prodpran , Soottawat Benjakul , Manee Vittayanont and Sitthipong Nalinanon	
Microbiology and Safety of Bran from Latvia	87
Vitalijs Radenkovs, Dace Klava and Karina Juhnevica	
Micronutrient Quality of Two Selected Indigenous African Leafy Vegetables and Their Potential in Reducing Hidden Hunger in Rural South Africa	93
George Grace, Gqaza Mandisa Bomikazi, Njume Collise and Goduka Nomalungelo	
Nutritional Assessment of Chenopodium Album L. (Imbikicane) Young Shoots and Mature Plant-Leaves Consumed in the Eastern Cape Province of South Africa	97
Bomkazi M Gqaza, Collise Njume, Nomalungelo I Goduka and Grace George	
The Proximate Composition of S. Nigrum Plant-Leaves Consumed in the Eastern Cape Province of South Africa	103
Bomkazi M Gqaza, Collise Njume, Nomalungelo I Goduka and Grace George	
Total Polyphenol, Flavonoid Content and Antiradical Activity of Celery, Dill, Parsley, Onion and Garlic Dried in Conventive and Microwave-Vacuum Dryers	107
Liga Priecina and Daina Karlina	
Healthy Nutrition in Quran, the Muslim Holy Book	113
DoralnajafPeyravi and Masoome Moezzi	
Author Index	119