



The North African Journal of Food and Nutrition Research

Contents

Volume 3 Issue 6 July - December: 2019

Short Communications

Food Chemistry, Engineering, Processing and Packaging

Quantitative analysis of proanthocyanidins (tannins) from cardinal grape (*Vitis vinifera*) skin and seed by RP-HPLC

Benmeziane, F., Cadot, Y.

<https://doi.org/10.51745/najfnr.3.6.201-205>

Development of ready-to-serve pineapple juice with coconut milk

Kumara, A., Mahagamage, M., G., Y., L., Arampath, P., C.

<https://doi.org/10.51745/najfnr.3.6.214-218>

Original Articles

Food Chemistry, Engineering, Processing and Packaging

Physical properties and chemical composition of three Ethiopian rice (*Oryza sativa* Linn.) varieties compared to tef [*Eragrostis tef* (Zucc.) Trotter] grain

Legesse, S.

<https://doi.org/10.51745/najfnr.3.6.180-185>

Effect of traditional sun-drying and oven-drying on carotenoids and phenolic compounds of apricot (*Prunus armeniaca* L.)

Derardja, A., Barkat, M.

<https://doi.org/10.51745/najfnr.3.6.186-194>

Food Microbiology, Safety and Toxicology

Beneficial effects of a fermented maize product with its supernatant, *Lactobacillus fermentum* and *Lactobacillus brevis* in rat model of colitis

Audu, H., J., Abiodun, O., A., Ayeni, F., A.

<https://doi.org/10.51745/najfnr.3.6.195-200>

Viability of lactic acid bacteria in different components of ogi with anti-diarrhoeagenic *E. coli* activities

Kwasi, R., E., Aremu, I., G., Dosunmu, Q., O., Ayeni, F., A.

<https://doi.org/10.51745/najfnr.3.6.206-213>

Nutrition Education and Dietetics

Acceptance of salt reduction in bakery bread among Moroccan consumers

Guennoun, L., Bouziani, A., Bajit, H., El Berri, H., Elammari, L., Benaich, S., Barkat, A., Benkirane, H., Aguenou, H.

<https://doi.org/10.51745/najfnr.3.6.219-228>

Abstract Book

Abstract Book: Congrès International Valorisation des Bio ressources : Application et Impact sur le Développement Durable

Bouchenak, O.

<https://doi.org/10.51745/najfnr.3.6.A1-A127>