

---

# TABLE OF CONTENTS

---

Preface.....	VII
Chapter 1 <b>Microbiological Safety of Kitchen Sponges used in Food Establishments</b> .....	1
Tesfaye Wolde and Ketema Bacha	
Chapter 2 <b>Brilliant Blue Dyes in Daily Food: How could Purinergic System be Affected?</b> .....	8
Leonardo Gomes Braga Ferreira, Robson Xavier Faria, Natiele Carla da Silva Ferreira and Rômulo José Soares-Bezerra	
Chapter 3 <b>Isolation, Characterization, and Quantification of Bacteria from African Sausages Sold</b> .....	21
W. H. Karoki, D. N. Karanja, L. C. Bebora and L. W. Njagi	
Chapter 4 <b>Vegetable Contamination by the Fecal Bacteria of Poultry Manure: Case Study of Gardening Sites</b> .....	30
Séraphin C. Atidéglá, Joël Huat, Euloge K. Agbossou, Hervé Saint-Macary and Romain Glèlè Kakai	
Chapter 5 <b>Protein and Metalloprotein Distribution in Different Varieties of Beans (<i>Phaseolus vulgaris</i> L.): Effects of Cooking</b> .....	38
Aline P. Oliveira, Geysa Ferreira Andrade, Bianca S. O. Mateó and Juliana Naozuka	
Chapter 6 <b>Effect of Buttermilk on the Physicochemical, Rheological, and Sensory Qualities of Pan and Pita Bread</b> .....	46
Amani H. Al-Jahani	
Chapter 7 <b>A Note on Fatty Acids Profile of Meat from Broiler Chickens Supplemented with Inorganic or Organic Selenium</b> .....	54
Marta del Puerto, M. Cristina Cabrera and Ali Saadoun	
Chapter 8 <b>Seasonal Microbial Conditions of Locally made Yoghurt (Shalom) Marketed in some Regions of Cameroon</b> .....	62
Lamye Glory Moh, Lunga Paul Keilah, Pamo Tedonkeng Etienne and Kuate Jules-Roger	
Chapter 9 <b>The Content and Bioavailability of Mineral Nutrients of Selected Wild and Traditional Edible Plants as Affected by Household Preparation Methods Practiced by Local Community</b> .....	78
Andinet Abera Hailu and Getachew Addis	
Chapter 10 <b>Preparation of Modified Films with Protein from Grouper Fish</b> .....	85
M. A. Valdivia-López, A. Tecante, S. Granados-Navarrete and C. Martínez-García	
Chapter 11 <b>Kinetics and Quality of Microwave-Assisted Drying of Mango (<i>Mangifera indica</i>)</b> .....	94
Ernest Ekow Abano	

Chapter 12	<b>A Comparative Evaluation of Carcass Quality, Nutritional Value, and Consumer Preference of <i>Oreochromis niloticus</i> from Two Impoundments with Different Pollution Levels.....</b>	<b>104</b>
	Vimbai R. Hamandishe, Petronella T. Saidi, Venancio E. Imbayarwo-Chikosi and Tamuka Nhiwatiwa	
Chapter 13	<b>The Bacteriological Quality, Safety, and Antibiogram of <i>Salmonella</i> Isolates from Fresh Meat in Retail Shops.....</b>	<b>114</b>
	Melkamnesh Azage and Mulugeta Kibret	
Chapter 14	<b>Progress towards Sustainable Utilisation and Management of Food Wastes in the Global Economy.....</b>	<b>119</b>
	Purabi R. Ghosh, Derek Fawcett, Shashi B. Sharma and Gerrard Eddy Jai Poinern	
Chapter 15	<b>Gluten-Free Snacks based on Brown Rice and Amaranth Flour with Incorporation of Cactus Pear Peel Powder: Physical, Nutritional, and Sensorial Properties.....</b>	<b>141</b>
	Dayanne Vigo Miranda, Meliza Lindsay Rojas, Sandra Pagador, Leslie Lescano, Jesús Sanchez-Gonzalez and Guillermo Linares	
Chapter 16	<b>Roots and Tuber Crops as Functional Foods: A Review on Phytochemical Constituents and their Potential Health Benefits.....</b>	<b>150</b>
	Anoma Chandrasekara and Thamilini Josheph Kumar	
Chapter 17	<b>Porous Crumb Structure of Leavened Baked Products.....</b>	<b>165</b>
	H. A. Rathnayake, S. B. Navaratne and C.M. Navaratne	
Chapter 18	<b>Effect of Water Activity and Packaging Material on the Quality of Dehydrated Taro (<i>Colocasia esculenta</i> (L.) Schott) Slices during Accelerated Storage.....</b>	<b>180</b>
	A. R. Sloan, M. L. Dunn, L. K. Jefferies, O. A. Pike, Sarah E. Nielsen Barrows and F. M. Steele	
Chapter 19	<b>Comparative Analysis of Nutritional and Bioactive Properties of Aerial Parts of Snake Gourd (<i>Trichosanthes cucumerina</i> Linn.).....</b>	<b>189</b>
	Ruvini Liyanage, Harshani Nadeeshani, Chathuni Jayathilake, Rizliya Visvanathan and Swarna Wimalasiri	
Chapter 20	<b>Drying Rate and Product Quality Evaluation of Roselle (<i>Hibiscus sabdariffa</i> L.) Calyces Extract Dried with Foaming Agent under Different Temperatures.....</b>	<b>196</b>
	Mohamad Djaeni, Andri Cahyo Kumoro, Setia Budi Sasongko and Febiani Dwi Utari	
Chapter 21	<b>Comparative Study between Ethanolic and <math>\beta</math>-Cyclodextrin Assisted Extraction of Polyphenols from Peach Pomace.....</b>	<b>204</b>
	Nada El Darra, Hiba N. Rajha, Espérance Debs, Fatima Saleh, Iman El-Ghazzawi, Nicolas Louka and Richard G. Maroun	

Permissions

List of Contributors

Index