



EDITORIAL INTRODUCTION SPECIAL ISSUE “TRENDS IN FOOD SCIENCE AND TECHNOLOGY”

Liviu Giurgiulescu¹✉

¹*Chemistry-Biology Department, Technical University of Cluj Napoca, North University Center of Baia Mare, 76, Victoriei St., Romania*
✉ giurgiulescu@gmail.com

Progress in the field of food science and technology has been observed in last several years both in developed and developing countries. Carpathian Journal of food Science and Technology an open publication offer space for publication and encourage scientists from all the countries of the world. Special issue “Trends in Food Science and Technology” promote valuable researchers from Nigeria, Iran, India, Taiwan, Thailand, Algeria etc. We welcome Authors to contribute with original research as well review articles, in several connected fields, such as agriculture, food-science, food processing, food chemistry. First 2 manuscripts are reviews studies and refer to the possibility to use blends made it by mixt of polyethylene and starch to increase the mechanical properties of LDPE and possibility to use octacosanol in food technology. A new trend, even in Europe, is the possibility of using amino acids in the regular diet by extracting them from different types of insects. The study shows 5 amino acids profiles of five commonly consumed insects in southwestern Nigeria. Yellow yam tubers and jack bean seed were processed into flour, blended together and D-optimal mixture design. Pulsed electric field can be used with best results in food technology on the one hand to reduce the electric costs and on the other hand to keep the integrity in chemical composition of raw materials processed in food industry. New models of chambers and results obtained are presented in another article. The rapid development antibiotic-resistant food pathogens pose a heightened threat to public health. This

study investigated the antibiotic resistance pattern of bacteria associated with three hundred *suya meat* samples, a ready-to-eat beef product, in Nigeria. Problems regarding the particles produced through the micronization process and possibility to introduce in food technology processes are presented in manuscript the application of micronization technology on a fruiting body extract of *Antrodia Cinnamomea*. Pineapple wine production a new food product can be obtained from fermenting pineapple, watermelon and cashew juices using yeast species isolated from fruits as starter cultures. Cooking methods and cooking time affected carotenoid retention in Umudike Sweet Potato Variety. Carotenoid retention was higher in oven-dried samples than in roasted and boiled samples. Oven-drying for 24h decreased total carotenoid retention in UMUSPO potato. Half-dried salted round *scad* fish can be stored for only a short time due to high-moisture content. Study evaluates the quality changes during storage under 3 packaging: air, vacuum and air with oxygen absorber. Colon cancer is an important worldwide cause of death in human which is treated commonly by chemotherapy, radiotherapy and surgery methods with different side effects. Natural treatment such as microbial cell wall extract is suggested to be used as an effective alternative of chemical drugs for treatment of colon cancers without any side effect. Study in vitro investigate the anticancer properties of *Saccharomyces boulardii* supernatant (SBS) on colon cancer cells.