



## CONTENT

### Papers

<b>Protocol for Sensory Assessment of Traditional Dish Cottage Cheese Struklji</b> .....	<b>5-8</b>
<i>M. Korošec, T. Golob, M. Skvarča and J. Bertonec</i>	
<b>The Influence of Processing on Physico-chemical Parameters, Phenolics, Antioxidant Activity and Sensory Attributes of Elderberry (<i>Sambucus nigra</i> L.) Fruit Wine</b> .....	<b>9-13</b>
<i>I. Elez Garofulić, K. Kovačević Ganić, I. Galić, V. Dragović-Uzelac and Z. Savić</i>	
<b>Application of Principal Component Analysis to Characterize the Effect of Catching Ground on Post-mortem Quality Changes in Ice Stored Sea Bream (<i>Sparus aurata</i>, L.) and Bogue (<i>Boops boops</i>, L.)</b> .....	<b>14-17</b>
<i>V. Šimat, T. Bogdanović and M. Krželj</i>	
<b>Influence of Jam Processing Upon the Contents of Phenolics and Antioxidant Capacity in Strawberry fruit (<i>Fragaria ananassa</i> × <i>Duch.</i>)</b> .....	<b>18-22</b>
<i>Branka Levaj, Danijela Bursać Kovačević, Martina Bituh and Verica Dragović-Uzelac</i>	
<b>Pigmentation Efficiency of Croatian Corn Hybrids in Egg Production</b> .....	<b>23-27</b>
<i>Kristina Kljak, Martina Drdić, Danijel Karolyi and Darko Grbeša</i>	
<b>Sensory Profile of Plum Nectars</b> .....	<b>28-33</b>
<i>Mirjana Hruškar, Branka Levaj, Danijela Bursać Kovačević and Sanela Kićanović</i>	
<b>Influence of Processing on Yield and Quality of Cloudy Plum Juices</b> .....	<b>34-38</b>
<i>Branka Levaj, Nada Vahčić, Verica Dragović-Uzelac, Sanela Svetličić, Vanja Sabljak, Korina Herceg, Dragana Stanić, Džoni Marinčić, Ivona Elez, Danijela Bursać Kovačević and Sanja Lončarić</i>	
<b>Sensory Evaluation of the Strawberry Flavored Yoghurt with Stevia and Sucrose Addition</b> .....	<b>39-43</b>
<i>Katarina Lisak, Maja Lenc, Irena Jeličić and Rajka Božanić</i>	
<b>Influence of High Intensity Ultrasound Treatments on Physical Properties of Sheep Milk</b> .....	<b>44-48</b>
<i>Tomislav Bosiljkov, Branko Tripalo, Damir Ježek, Mladen Brnčić, Sven Karlović and Filip Dujmić</i>	
<b>Adhesion of Zearalenone to the Surface of Lactic Acid Bacteria Cells</b> .....	<b>49-52</b>
<i>Domagoj Čvek, Ksenija Markov, Jadranka Frece, Maja Friganović, Lejla Duraković and Frane Delaš</i>	
<b>Influence of Drying Treatment on Physical Properties of Pumpkin</b> .....	<b>53-58</b>
<i>Francisca Henriques, Raquel P. F. Guiné and Maria João Barroca</i>	
<b>Reform of the Wine Sector in the EU and its Implications in Croatia</b> .....	<b>59-62</b>
<i>Jasna Čačić, Jasenka Gajdoš Kljusurić and Rudolf Schmid</i>	
<b>Instructions to authors</b> .....	<b>63-64</b>