

Nutritional Assessment of Packaged Food

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Editor's Note

Journal of Nutrition & Food Sciences Volume No. 6, Issue 4 has published 30 articles, which comprises research article, review article, editorial and case report which are of current food science research.

Tanweer et al., in his article discussed the radical scavenging linked antioxidant comparison and quantification of conventional and supercritical fluid ginger extracts [1]. Khalifa et al., research article assessed the structural components for innovative cupcake formulas; integration with guava processing residues was targeted [2]. Research article of Mensah et al., had undertaken this study to determine the effects of temperature, time and their interactions on thermal stability of β -amylase and sugar profile of sweet-potato roots. High β -amylolytic potential of *Santomonopromotes* it as a good raw material for the brewery and sugar syrup industry [3].

Review article of Kardjadj and Luka, had draws an analysis of the milk and red meat consumption in Algeria, which was estimated to be at over 3.8 billion liters per year [4]. An ecological analysis conducted by You et al., using FAO published comparable sugar and meat availability data to examine the meat in modern diet, just as bad as sugar, correlates with worldwide obesity [5]. Kuo et al., study detailed the genetic polymorphisms of one-carbon enzymes interactively modifying the metabolic folate stress and risks of hepatocellular carcinoma development [6]. Meng study evaluated the ability of baker's yeast beta glucan to reduce the number of episodes of common childhood illness in 174 Chinese children with 1-4 years old in a 12 week randomized, double-blinded, placebo controlled study [7].

Dagadkhair et al., had conducted a study in the laboratory to reduce the post-harvest losses of catla fish and to increase the production of processed fish products in the country. The study reveals that change in the physicochemical properties of spiced fish sauce was due to lactic acid fermentation during storage and the responsible dominant flora was counted on same day [8]. Review article of Rodova et al., summarizes updated advancements of the key players involved in iron absorption, transport, storage, and homeostasis. This article also reported on the regulation of hepcidin by known major pathways [9]. Ismail et al., in their article discussed the role of magnesium at cellular level, while discussing its homeostasis and the major clinical conditions associated with magnesium deficiency in adults. This article also presented various therapeutic modalities and treatment monitoring methods [10].

Research article of Rohmah et al., had evaluated the effects of the dietary supplementation such as CLA, carotenoids, and n-3 HUFA for the beneficial effects of anti-obesity activities. The results of the study suggest that RME and RVE could be considered as anti-obesity supplement for the long period of administration [11]. Acosta-Navarro et al., has conducted a comparative study among vegetarian men and omnivorous mento analyze the rate of adequate nutritional status by

various methods [12]. Nishteswar had reported a short communication about ayurvedic concept of food and nutrition [13]. Sibrián et al.'s research article detailed about the classification of the dual burden of malnutrition in young children [14]. Rafiq et al., in their research article discussed the development of probiotic carrot juice [15]. Han et al.'s study discussed the protective effects of laminarin on cisplatin-induced ototoxicity in heioc1 auditory cells [16].

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