

INDEX OF VOLUME 68

REVIEWS

EL KANTAR S., KOUBAA M.: Pulsed electric field treatment for the stimulation of microorganisms: Applications in food production	80
PARNIAKOV O., LBOVKA N., WIKTOR A., COMIOTTO ALLES M., HILL K., TOEPFL S.: Applications of pulsed electric fields for processing potatoes: Examples and equipment design	47
VOROBIEV E., LBOVKA N.: Processing of sugar beets assisted by pulsed electric fields	63

ORIGINAL PAPERS

ADEKANYE T., DADA O., KOLAPO J.: Pyrolysis of maize cob at different temperatures for biochar production: Proximate, ultimate and spectroscopic characterization	27
BUSARI R.A., OLAOYE J.O., ADEBAYO E.S., FADEYIBI A.: Development and evaluation of a combined roaster expeller for castor seeds for biodiesel production	169
CÓRDOBA V., MANZUR A., SANTALLA E.: Drying kinetics and mathematical modelling of <i>Arundo donax</i> L. canes, a potential renewable fuel	120
HENSH S., CHATTOPADHYAY P.S., DAS K.: Drawbar performance of a power tiller on a sandy loam soil of the Nadia district of West Bengal	41
HRABÁNEK L.J., RŮŽIČKA M.: Retroreflection of traffic signing for the safe operation of agricultural machinery	1
JAVADI MOGHADDAM J., ZAREI G.H., MOMENI D., FARIDI H.: Non-linear control model for use in greenhouse climate control systems	9
JINDRA P., KOTEK M.: Impacts of HHO gas utilisation on the operating parameters in internal combustion engines	150
KRITHIKA K.M., MAHESWARI N., SIVAGAMI M.: Models for feature selection and efficient crop yield prediction in the groundnut production	131
KUMHÁLA F., LEV J., KOUŘÍM P., BLAHOVEC J.: Kitchen cooking by electroporation	102
MATYS A., WITROWA-RAJECHERT D., PARNIAKOV O., WIKTOR A.: Application of pulsed electric field prior to vacuum drying: Effect on drying time and quality of apple tissue	93
MUHI BUDDIN A., MAULANA Z., SALAM S., SYAMSIA S., RETA R., FATTAH A.: The effect of ethanol on potato growth and production at moderate elevation	113
NOVÁK V., VOLF J., NOVÁK D., VRBÍK V., RYŽENKO V., STEBILA J.: Evaluation of electrical resistance of electrodes with conductive ink for agriculture applications using computer technology	194
NWAKUBA N.R., CHUKWUEZIE O.C., CHIKWUE M.I., ONONOGBO C., DIRIOHA C., SIMO-TAGNE M.: Strength properties of the Bambara kernel (<i>Vigna subterranean</i>) as influenced by the moisture content and kernel size	180
OGUNNIGBO C.O., ADETAN D.A., MORAKINYO T.A.: A study on the mathematical model for predicting the peel removal efficiency of a cassava peeler	18
OLMR M., PAČES M., LEŠETICKÝ J., PŘIKRYL M.: Monitoring the movement of housed animals by means of wireless technology	142
OSADCHUK P.I., DOMUSCHI D.P., ENAKIEV Y.I., ELENOV B.: Theoretical justification of the operating modes of periodic activity of vegetable oil purification	35

SUDARYANTO A., HIDAYAT D.D., SAGITA D., INDRIATI A., RAHAYUNINGTYAS A.: Engineering properties of the cashew nut in context of designing post-harvest handling and processing machinery	201
ZUBKO V., PLAVYNSKA S., PLAVYNSKYI V., PLAVYNSKA O., SAIENKO A., ROUBÍK H.: Inactivation of anti-nutrients in soybeans via micronisation	157
SHORT COMMUNICATION	
BAPPAH M., BRADNA J., MALAŘÁK J., VACULÍK P.: Viability of some African agricultural by-products as a feedstock for solid biofuel production	210
KOUŘÍM P., KOUŘIMSKÁ L., KOVAŘÍKOVÁ I., BLAHOVEC J.: Sensory evaluation test of electroporated carrots	108
WAHYUDI D., NOOR E., SETYANINGSIH D., DJATNA T., IRMANSYAH I.: Prediction of the rhodinol content in Java citronella oil using NIR spectroscopy in the initial stage developing a spectral smart sensor system – Case report	216