2022 | Volume Volume - 7 - Issue Issue - 1

In this issue

Research Article

Open Access Research Article PTZAID:JFSNT-7-130

Microbiological evaluation of meat sold in butcheries shop of Cheleleka town in anchar woreda, West Harerge, Oromia, Ethiopia Western Ethiopia

Published On: November 05, 2021 | Pages: 033 - 039

Author(s): Wazir Shafi Mustefa*

Food borne infections and disease are a main international health problem with consequent economic loss and deaths. Meat is considered the most vital source of proteins consumed by humans, so far, most perishable. For highly consumable foodstuffs such as fresh red meat, the hazard of food poisoning is mainly high since it contains all the nutrients that support bacter ...

Abstract View Full Article View DOI: 10.17352/jfsnt.000030

Open Access Research Article PTZAID:JFSNT-7-129

Indigenous knowledge on camel milk and camel milk products hygienic handling, processing and utilization in Borana Area, Southern Ethiopia

Published On: October 28, 2021 | Pages: 025 - 032

Author(s): Birhanu Bekele*, Anaf Oneta, Adem Kumbe and Beshir Husein

The study was conducted to assess traditional camel milk and camel milk products handling, preservation and processing, as well as utilization in Borana area. A total of 132 and 24 respondents were selected from milk producers and supplies, respectively through purposive sampling technique and interviewed on various aspects of camel milk and camel milk products using ...

Abstract View Full Article View DOI: 10.17352/jfsnt.000029

Open Access Research Article PTZAID:JFSNT-7-128

Study of radiocesium contamination from Chernobyl accident in samples of black blueberry jams

Published On: June 11, 2021 | Pages: 018 - 024

Author(s): Chiara Cantaluppi*, Daniele Zannoni and Massimo Calabrese

More than 30 years after the Chernobyl accident, foodstuff based on black blueberries (Vaccinium myrtillus) with relevant 137Cs activity concentrations are still found in the European Union market. Recently, mass media reported that food products based on black blueberries produced in UE were rejected by Asian markets because the 137Cs activity concentration was great ...

Abstract View | Full Article View | DOI: 10.17352/jfsnt.000028

Open Access Research Article PTZAID:JFSNT-7-127

Effect of curing condition on shelf life of fresh potatoes storage in Easter Hararghe zone of Oromia region

Published On: March 24, 2021 | Pages: 011 - 017

Author(s): Tashome Urge Jiru* and Ibsa Aliyi Usmane

The quality of potato and its storage life is reduced by the loss of moisture loss, decay and physiological breakdown. These deteriorations are directly related to storage temperature, relative humidity, air circulation and gas composition Curing process which is hardening the skin of potatoes and Bruise prevention is an important part of keeping quality of potatoes w ...

Abstract View | Full Article View | DOI: 10.17352/jfsnt.000027

Review Article

Open Access Review Article PTZAID:JFSNT-7-126

Update on mycotoxin contamination of maize and peanuts in East African Community Countries

Published On: February 24, 2021 | Pages: 001 - 010

Author(s): Edgar Mugizi Ankwasa*, Imade Francis and Tanvir Ahmad

The East African Community (EAC) is a regional Inter-Governmental body comprising of Uganda, Kenya, Tanzania,

Rwanda, Burundi, and South Sudan. This region produces and extensively consumes maize and peanuts as staple foods. Maize and peanuts are susceptible to fungal growth and mycotoxin contamination and this is favored by high temperatures, high humidity as well as ...

Abstract View Full Article View DOI: 10.17352/jfsnt.000026