

CONTENTS

International Journal of Food and Fermentation Technology

Vol. 9, No. 1, June 2019

<i>From the Desk of Editor-in-Chief</i>	<i>vii</i>
<i>Conceptual Editorial</i>	<i>ix</i>
<i>Open Forum</i>	<i>xiii</i>
REVIEW PAPER	
Immunology and Its Relation with Food Components: An Overview	1
<i>Abhimanyu Thakur, V.K. Joshi and N.S. Thakur</i>	
RESEARCH PAPER	
Development and Characterization of Novel Guava Chips Using Vacuum Frying Technique	17
<i>Savita Zambre and M.G. Bhotmange</i>	
Prevalence of Pesticide Residues in Pond Water Samples at some Districts of Haryana	27
<i>A.C. Mishra, G. Narang and V.J. Jadhav</i>	
Physico-chemical and Sensory Quality Characteristics of Mandarin (<i>Citrus reticulata</i> Blanco.) Wine as Affected by Initial TSS and Sulphur Dioxide Concentration of the Must	41
<i>Ramphool Yadav and S.K. Jain</i>	
RESEARCH NOTE	
Effect of Drying on Physico-chemical Properties of Fig Fruit (<i>Ficus carica</i> L.) Variety Dinkar	47
<i>Ghan Shyam Abrol, Ranjit Pal, A.K. Pandey and S.K. Sharma</i>	
<i>Book Review</i>	