

Contents

International Journal of Fermented Foods

Vol. 7, No. 2, December 2018

- Interaction Effect of Starter Cultures, Forms and Rates of Finger Millet flour on Quality Parameters of Finger Millet Enriched Probiotic Fermented Milk 65
Aijaz Shaikh and Sreeja V.
- Development of Cheddar Cheese Whey based Growth Medium for *Lactobacillus helveticus* MTCC 5463 73
Macwan, S.R., Dabhi, B.K., Parmar, S.C., Hati, S., Prajapati, J.B. and Aparnathi, K.D.
- Nutritional Quality of Rice Based Noodles Supplemented with Germinated Chickpea Flour 85
Sajad Ahmad Sofi, Jagmohan Singh, Isha Gupta and Meenu Rani
- Probiotic Properties of *Lactobacillus plantarum* 91
Aditya Chaudhary and Baljeet Singh Saharan
- Salt Induced Variation on the Bioactive Components of Fermented Oil Bean (*Pentaclethra macrophylla Benth*) Seeds 105
Reginald C. Ohiri and Celestina U. Nwosu
- Buttermilk: An Unrevealed Nutraceutical 113
Nishit Chaudhari, Smitha Balakrishnan and A.M. Patel
- Development of Health Functional Wine produced from *Emblica officinalis* and *Phyllanthus niruri* and a Comparative Study of them over Commercial Wine 119
A. Sarkar and Singhal A.
- Oxalate Degradation Potential of Lactic Acid Bacteria Isolated from Traditional Fermented Milk Products, Human Vagina and Human Faecal Matter 125
Sreeja V., Khushbu Patel and Jashbhai B Prajapati