

**International Conference:**

**BONDING TRADITION WITH INNOVATION - SUCCESSFUL STRATEGIES IN FOOD CHAIN VALUE**

*12-13 September 2016, Olsztyn, Poland*

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- 2 THE IMPACT OF DIFFERENT PLANT GROWTH STIMULANTS ON TOMATO SEEDLINGS GROWTH**  
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- 3 SHAPING THE SENSORY CHARACTERISTICS OF MEAD BY TECHNOLOGICAL PARAMETER**  
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- 4 COLOUR AND HAZE FORMATION DURING THERMAL PROCESSING OF MEAD WORT**  
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- 5 THE USE OF STEVIOL GLYCOSIDES TO REDUCE SUGAR CONTENT IN OF OSMODEHYDRATED CRANBERRIES**  
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- 6 RASPBERRY POMACE REGULATES CAECAL MICROBIAL ACTIVITY AND REDUCES FORMATION OF DEOXYCHOLIC AND LITHOCHOLIC ACID IN RATS FED HIGH-FAT DIET**  
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