

where symbols “g” and “r” are for 532 nm and 632.8 nm wavelength, respectively; A is the prism (5) refracting angle, in our case – 65deg. Prism’s RI are $N_g = 1.748$ and $N_r = 1.735$, made by heavy flint-glass TF-4. We have as a good approximation:

$$\Delta n_{g,r} \approx \cos A \cdot \Delta \varphi \leq \cos 60^\circ \cdot \Delta \varphi = 2 \cdot 10^{-4}.$$

Table 1
Refractometric data for “Fibella” cow butter

Refractive index -n					
5 days		30 days		60 days	
532nm	632.8nm	532nm	632.8nm	532nm	632.8nm
1.4679	1.4619	1.4650	1.4586	1.4629	1.4552
1.4603	1.4570	1.4592	1.4532	1.4582	1.4503
1.4582	1.4555	1.4570	1.4520	1.4562	1.4492
1.4560	1.4492	1.4549	1.4473	1.4535	1.4460
1.4544	1.4397	1.4534	1.4393	1.4522	1.4389

Refractive index -n			
120 days		150 days	
532nm	632.8nm	532nm	632.8nm
1.4601	1.4531	1.4589	1.4525
1.4564	1.4488	1.4557	1.4486
1.4546	1.4461	1.4542	1.4458
1.4523	1.4446	1.4520	1.4444
1.4501	1.4381	1.4492	1.4377

**THE TECHNIQUES USED
FOR INFORMATION AND EDUCATION
OF CONSUMERS SUFFERING FROM FOOD ALLERGY AND
INTOLERANCE IN HUNGARY**

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In Hungary, there are different informational and educational techniques for sensitive consumers, especially; the information channels “from product to patient” are various. The current labelling laws are not sufficient for consumers suffering from food allergy and food intolerance, so we have to provide the information in other ways about “free from” products.

The aim of our study was to evaluate existing management strategies of food allergy in Hungary, especially, the function of the current allergen labelling and the Hungarian Food Allergy and Food Intolerance Databank. The further aim of the research is essential to the patients suffering from the food allergy/intolerance best service opportunities, methods, finding intervention points or strategies on Hungary judged from more viewpoints for best one concerned. We analysed the function of the Hungarian Food Allergy and Food Intolerance Databank and used a special interview method.

The Databank completes the labelling laws. It is an alternative way for consumers suffering from food allergy and food intolerance to know the information about “free from” product. The Databank has published the “free from” product list since the year 2000. This consists of an electronic data basis containing 9 categories.

The food safety includes the allergen information as well. The allergen information as consumers' information on the labelling are not sufficient and they do not replace the dietician counselling and patient management, despite this very important the full and reliable labelling, that is on the tag character the reliability of an allergen statement.

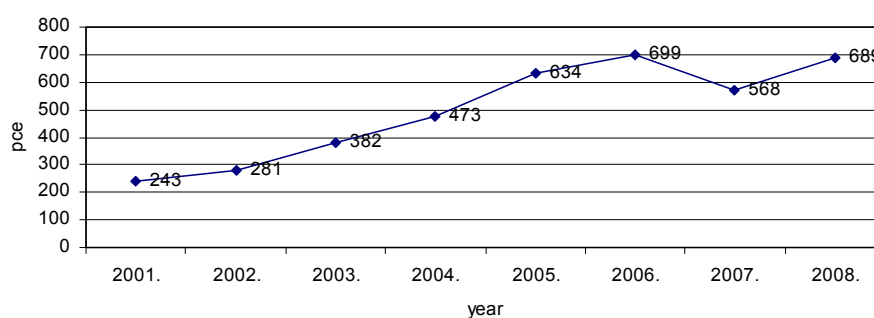


Figure 1
The number on the registered food
in Hungarian Food Allergy and Food Intolerance Databank
(pce/year)

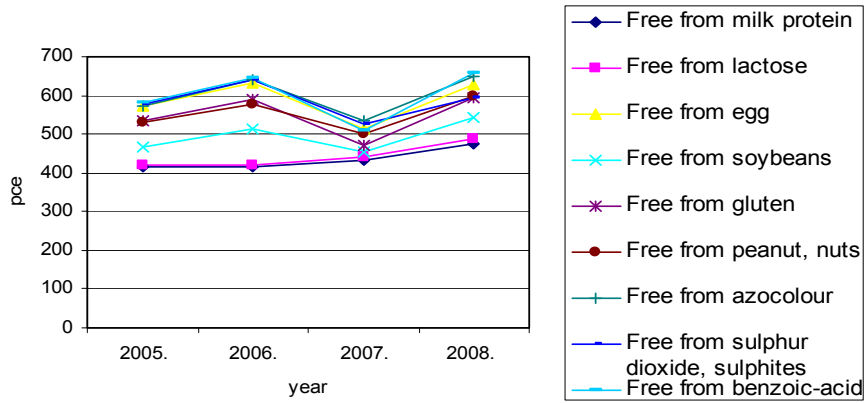


Figure 2
Product division according to free from categories between 2005-2008

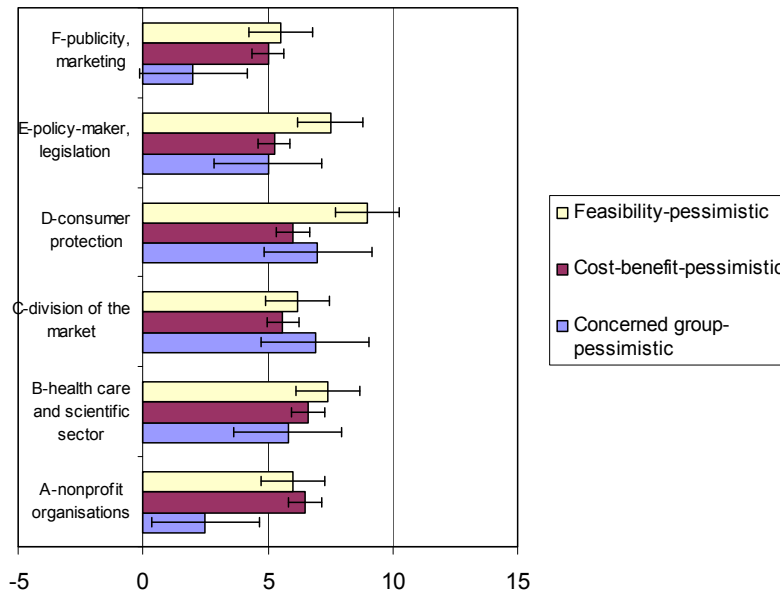


Figure 3
The necessity of the Food Allergy and Intolerance Databank based on the different stakeholder groups' opinion different criteria

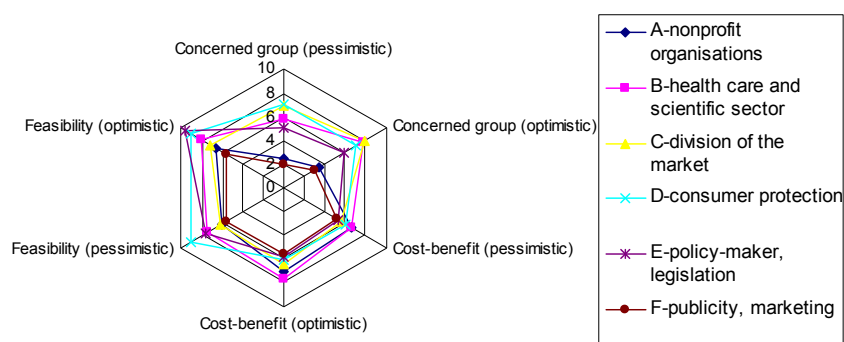


Figure 4
The necessity of the Food Allergy and Intolerance Databank
based on the different stakeholder groups' opinion

RHEOLOGICAL PROPERTIES OF A GLUCOMANNAN OBTAINED FROM A PSYCHROPHYLIC YEAST STRAIN *SPOROBOLOMYCES* *SALMONICOLOR AL₁*

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ABSTRACT

Rheological properties of glucomannan were studied, such as its intrinsic viscosity (6.90 ± 0.22) dl.g⁻¹. The rheological profile of aqueous solutions of glucomannan was described by the power law $\tau = K\gamma^n$ as the value $0.33 \leq n \leq 0.60$ was not affected in a statistically noticeable manner by variations of concentration $0.25 \leq C \leq 2.0\%$ or temperature $25 \leq T \leq 82^\circ\text{C}$, which confirmed the pseudoplastic behaviour of glucomannan solutions as non-Newton liquids. It was shown that the structuring of the concentrated aqueous solutions of