

3RD NORTH AND EAST EUROPEAN CONGRESS ON FOOD

INVITATION & PROGRAM



BRASOV, ROMANIA
20-23 MAY 2015

<http://neefood2015.rosita.ro/>

Welcome!

*The quality of each person's life, as well as the entire evolution of a society, depends on the nutrition and psychical health of the human being. The world is nowadays confronted with a demographic explosion, concomitantly with a planet-wide accentuation of agricultural and food deterioration. This is the reason why we have to be prepared, **in the XXI-st century**, to face the Global and Local Challenges in Food Science and Technology, generated by the quantitative and qualitative food-related needs.*

Under this thema, more than 200 papers were received on the topics of food production, food processing, food quality and safety, nutrition, engineering and design, innovative technologies.

The 3rd NEEFOOD Congress aims to keep the quality of an integrated, multidisciplinary and interconnected international conference on the topic of agri-food fields and it also drawn the interest of numerous specialists who continuously attempt to identify solutions to difficult contemporary problems.

*The impressive international participation encourages us to believe that the 3rd NEEFOOD Congress may have positive echoes emerged from the experience and contribution brought by all **international participants** from Austria, Armenia, Belgium, Bulgaria, Croatia, Czech Republic, France, Germany, Hungary, Iran, Kazakhstan, Latvia, Poland, Republic of Moldova, Serbia, Switzerland, Russia, Turkey, Ukraine and United Kingdom together with researchers from Romania.*

We work closely with the Scientific Committee to provide an unforgettable scientific experience as well as to offer a social program filled with opportunities to share the beauty of Transylvania with colleagues and friends from all around the world in a very familiar and warm atmosphere.

NEEFOOD Congress Organizing Committee



ORGANIZERS

- Transilvania University of Brasov, Faculty of Food and Tourism, Brasov
- European Federation of Food Science & Technology (EFFOST)
- European Hygienic Engineering & Design Group (EHEDG)
- Global Harmonization Initiative (GHI)
- University of Agronomic Science and Veterinary Medicine - Bucharest, Romania
- University "Lucian Blaga", Sibiu, Romania
- Romanian Association for Information Technology in Agriculture, Food and Environment
- Romanian Society for Ethnopharmacology
- Research Department Of Eco-Biotechnologies And Equipment In Agriculture And Food

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Prof. Hubertus Lelieveld, EFFoST and EHEDG Executive Committee, GHI President, Netherlands

Prof. Ioan Vasile ABRUDAN, PhD, Rector of Transilvania University of Braşov

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In collaboration with:

- Sanitary Veterinary and Food Safety Agency of Braşov
- S.C. HOFIGAL EXPORT IMPORT S.A.
- ROPAM – ROMANIAN ASSOCIATION OF HERB GROWERS
- ROMANIAN ASSOCIATION OF ECOSANOGENESIS

PARTNERS

- National Institute of Research & Development for Potato and Sugar Beet Braşov
- Research and Development Center for Fodder Crops and Pasture Braşov
- ARO-PALACE S.A. BRAŞOV; CLASIC INN



SRE



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Prof. Vladimir Telichkun, Ph. D., Hab., NUFT, Ukraine

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Lecturer Ola Daniel Ph. D., Transilvania University of Brasov, Romania
Lecturer Valentin Necula Ph. D., Transilvania University of Brasov, Romania

CONFERENCE SECRETARIAT MEMBERS

Mirela MUNTEANU
Ioana POPA
Harieta BUJOREANU
Elena HODARNAU
Gina TOMA
Alexandru WELTER
Adrian TUDUCE

Students:
Oana Bianca OPREA
Boris KOLESNIKOV
Anca Mariana ION
Florentina LACATUS
Iulia DIDĂ
Cristina BIRGHISAN
Stefania ILIESCU
Adelina CONDURACHE
Elena CARSTOIU

WEDNESDAY 20 MAY

18:00 - 19:00 **REGISTRATION OF PARTICIPANTS -
HOTEL ARO**

THURSDAY 21 MAY – AULA MAGNA

08:30 - 09:30	REGISTRATION OF PARTICIPANTS
09:30 - 10:00	OPENING SESSION – WELCOME
10:00 - 11:45	PLENARY SESSION I
11:45 - 12:00	COFFEE BREAK + PHOTO
12:00 - 13:00	PLENARY SESSION II
13:00 - 14:00	LUNCH BREAK
14:00 - 15:30	COMMUNICATION SESSION
15:30 - 15:45	COFFEE BREAK
15:45 - 17:00	COMMUNICATION SESSION
19:00	FESTIVE DINNER - CERBUL CARPATIN RESTAURANT

FRIDAY 22 MAY

09:00 - 11:30	COMMUNICATION SESSION
11:00 - 11:15	COFFEE BREAK
11:15 - 13:00	COMMUNICATION SESSION
13:00 - 14:00	LUNCH BREAK
14:00 - 15:30	SOCIAL PROGRAM 1 SINAIA PELES CASTLE (OPTIONAL)
19:00	DINNER - POIANA BRASOV (OPTIONAL)

SATURDAY 23 MAY

09:00 - 11:30	COMMUNICATION SESSION
11:00 - 11:15	COFFEE BREAK
12:00 - 13:00	CLOSING SESSION
13:00 - 14:00	LUNCH BREAK
14:00 - 19:00	SOCIAL PROGRAM 2 BRAN CASTLE (OPTIONAL)
19:00	DINNER - MOIECIU - CRAIASA MUNTILOR (OPTIONAL)

SUNDAY 24 MAY

09:30 – 16:00	SOCIAL PROGRAM 3 SIGHISOARA (OPTIONAL)
18:00 – 19:00	SIBIU – REGISTRATION CONFERENCE SIBIU

CONGRESS MAIN SESSIONS

1. **Food Biotechnology and Novel Bioproducts (BTN)**
2. **Food Control, Food Quality and Traceability (FCT)**
3. **Food Production, Engineering, Packaging, Processing and Sustainability (ENG)**
4. **Ethnopharmacology (ETN)**
5. **Global Harmonisation Initiative meeting (GHI)**
6. **ACTIBIOSAFE meeting (ACTIBIOSAFE)**
7. **NUTRILAB seminar, IRSES FP7 project (NUTRILAB)**
8. **ICT in agrifood area – workshop (ROSITA)**

3RD NEEFOOD CONGRESS PROGRAM

AULA "SERGIU CHIRIACESCU" - TRANSILVANIA UNIVERSITY OF BRAȘOV, IULIU MANIU STREET, NR. 41A, 500091, BRASOV

DAY	HOUR	AULA	UI2	UI3	UII3	Poster Area	Other activities AULA - Hall
Wednesday 20 May	18:00-19:00	-	-	-	-	-	Registration of participants
Thursday 21 May	08:30 - 09:30	-	-	-	-	-	Registration of participants - Conference secretariat -
	09:30 - 10:00	COS	-	-	-	-	
	10:00 - 11:45	IPS	-	-	-	-	
	11:45 - 12:00	-	-	-	-	-	Coffee break Photo
	12:00 - 13:00	IPS	-	-	-	-	
	13:00 - 14:00	-	-	-	-	-	Lunch break
	14:00 - 15:30	FCT 1	BTN 1	ETN	ENG 1	Poster session	
	15:30 - 15:45	-	-	-	-	-	Coffee break
	15:45 - 17:30	FCT 1	BTN 1	ETN	ENG 1	Poster session	
19:00	-	-h	-	-	-	Festive Dinner Cerbul Carpatin Restaurant	
Friday 22 May	09:00 - 11:00	FCT 2	GHI	ACTIBIOSAFE	ENG 2	Poster session	
	11:00 - 11:15	-	-	-	-	-	Coffee break
	11:15 - 13:00	FCT 2	BTN 2	ACTIBIOSAFE	ENG 2	Poster session	
	13:00 - 14:00	-	-	-	-	-	Lunch break
	14:00 - 17:00	-	-	ACTIBIOSAFE	-	Poster session	Trip to Peles Castle (Sinaia) (Optional)
19:00	-	-	-	-	-	Dinner - Poiana Brasov (Optional)	
Saturday 23 May	09:00 - 11:00	ENG 3	NUTRILAB	ROSITA	-	Poster session	-
	11:00 - 11:15	-	-	-	-	-	Coffee break
	11:30 - 13:00	CCS	-	-	-	-	
	13:00 - 14:00	-	-	-	-	-	Lunch break
	14:00 - 17:00	-	-	-	-	-	Trip to Bran Castle
19:00	-	-	-	-	-	Dinner - Moieciu (Optional)	
Sunday 24 May	10:00	SOCIAL PROGRAM 3 SIGHISOARA (OPTIONAL)					

TECHNICAL SESSIONS

THURSDAY 21TH MAY 2015

SESSION COS

CONFERENCE OPENING SESSION

9 h 30 – 10 h 00

AULA MAGNA

The session will be dedicated to the opening ceremony, welcome speeches and welcoming words from invited and participating institutions.

SESSION IPS

PLENARY SESSION

10 h 00 – 13 h 00

AULA MAGNA

Honoric president: Prof. Hubertus Lelieveld, EFFoSTT and EHEDG Executive Committee, GHI President, Netherlands

Co-chair: Prof. dr. eng. Liviu GACEU, Transilvania University of Brasov, Romania

10.00 - IPS 1 - Food safety regulations based on real science

HUBERTUS LELIEVELD, EFFoSTT and EHEDG Executive Committee, GHI President, Netherlands

10.30 - IPS 2 - IUFoST role in Food Safety, Education and Food Security

GEOFFREY CAMPBELL-PLATT, Past President, IUFoST, and Prof Emeritus, University Reading, United Kingdom

11.00 - IPS 3 - The future of food processing research

BRIAN M MCKENNA, Scientific Coordinator, ETP Food for Life, Ireland

11.30 - IPS 4 - Ecobioeconomics principles for sustainable development in the agrifood area of Romania

ALEXANDRU T. BOGDAN, Romanian Academy

Coffee break, Photo

11 h 45 – 12 h 00

AULA (hall)

12.00 - IPS 5 - Foodstuff – Nourishment, Energy, Information, Life

TUCU DUMITRU, Politehnica University Timisoara , Academy of Agricultural and Forestry Sciences, Romania

12.15 - IPS6 – Trafoon: improving knowledge transfer in traditional food sector

SUSANNE BRAUN, Research Center for Bioeconomy, University of Hohenheim, Germany

12.30 - IPS7 - Freshwater aquaculture in Central and Eastern Europe: Challenges and Potentials

PUCHER JOHANNES, Research Center for Bioeconomy, University of Hohenheim, Germany

12.45 – IPS8 - Challenges of Hygienic Design

KAREL MAGER , European Hygienic Engineering & Design Group, Netherlands.

Lunch

13 h 00 – 14 h 00

AULA (hall)

SESSION FOOD BIOTECHNOLOGY AND NOVEL BIOPRODUCTS (BTN1)

14 h 00 – 17 h 00 - coffee break at 15.30-15.45

Room U I 2

Chair: Prof. Brian M McKenna, United Kingdom

Co-chair: Prof. dr. eng. Mona POPA, Romania

14:00

BTN. 1 Helena McMahon, J. Lockyer, C. Halbert, B. O' Dwyer, P. Coughlan, J. Knol, B. McKenna: **Facilitating innovation, knowledge and technology transfer with traditional food producing enterprises**

14:15

BTN. 2 Laurentiu M. Palade, D. Duta, C. Popescu, C. Croitoru, M. E. Popa: **Differentiation of three grape varieties by means of sensory analysis and characterization of the volatile compounds profile of their musts**

14:30

BTN. 3 Marijana Blazic, C. A. Zalazar, S. Bernal, Perotti M. C., Vénica C.: **Lactose-reduced yogurt with additions**

14:45

BTN. 4 Flavia Dumitrescu, M. E. Popa, A. Dobre, M. Cucu, N. Belc: **Determination of antioxidant capacity and health benefits of different types of tea: a review**

15:00

BTN. 5 Camelia Iurciuc (Tincu), A. Savin, Marcel Popa, P. Martin: **Immobilized brewers yeast in ionically cross-linked gellan particles: preparation, characterization and applications**

15:15

BTN. 6 Carmen Violeta Popescu, Manea S., M. Fotescu, M. Ciolea, C. Popescu: **Clening validation - compulsory measure required for quality and safety of hofigal dietary supplements**

15:45

BTN. 7 Cristina Maria Canja, A. Mazarel, M. I. Lupu, V. Padureanu, C. L. Badarau: **The Effect of the Addition of Dietary Fiber in White Bean Over the Technological and Sensory Qualities of White Bread**

16:00

BTN. 8 Radu Roxana Clinciu, V. Onofrei, T. Robu, M. C. Druțu: **Considerations on the presence of species of the genus artemisia in moldova and opportunities for their use**

16:15

BTN. 9 Vasilica Onofrei, C. A. Drutu, R Al. Clinciu-Radu, T. Robu: **OcimumbasilicumL. - presence, influence and evolution in human concernsever**

16:30 – Conclusions, discussions

SESSION ETHNOPHARMACOLOGY (ETN)

14 h 00 – 17 h 30 - coffee break at 15.30-15.45

Room UI3

Chair: Dr. Stefan MANEA, S.C. Hofigal S.A., Romania

Co-chair: Prof. dr. chim. Angela MARCULESCU, Romania

14:00

ETN. 1 Daniela Hanganu, I. Bedecan, I. Marcus, D. Benedec, B. Sevastre: **Effect protective of Rosmarinus officinalis L. extract against CCl₄ - induced hepatitis in mice**

14:15

ETN. 2 Nina Ciocarlan, V. Ghendov: **Ethnobotanical and ecological studies of wild edible plants from bugeac steppe, Republic of Moldova**

14:30

ETN. 3 Veaceslav Ghendov, N. Ciocarlan, T. Izverscaia: **Medicinal Flora and Conservation Issues of Plant Resources of “Țâpova” Reservation in Republic of Moldova**

14:45

ETN. 4 Lilia Chisnicean: **Introducing and promoting condimentar-aromatic species Verbena triphylla L'Her. in the climatic conditions of Republic of Moldova**

15:00

ETN. 5 Madalina Tudorache (Sandulescu), A. Gheorghe, P. Barzan, V.I. Parvulescu: **Biocatalytic conversion of α -pinene into value-added products**

15:15

ETN. 6 Anca Daniela Raiciu, I. Burghiu-Hobeanu, St. Manea: **Natural Remedies and Gemmoderivates used in Dyslipidemia Andfatty Liver**

15:45

ETN. 7 Luminita Alexandru: **A successful project for learning proper nutrition at an early age**

16:00

ETN. 8 Cristina Cimpean, C. Hoțiu: **The role of nutrition in phytotherapy of menorrhagia**

16:15

ETN. 9 Agota Abran: **What Is Good Food?**

16:30

ETN. 10 Cristina Luntraru, V. Tamas, St. Manea, M. Neagu, C. Nica: **Practical Application of the Phytotherapeutic Potential of some Indigenous Fruits in Dietary Supplements Able to Ameliorate Specific Intestinal Affections**

16:45

ETN. 11 Cristina Nica, A. Suci, V. Staicu, V. Tamas: **Smallflower Hairy Willowherb (Epilobium parviflorum) known in folk medicine and resumed in modern studies for beneficial effects in prostate diseases**

17:00

ETN. 12 Alexandru Suci, V. Tamas, A. Mărculescu: **A study on the content of phytotherapeutic Compounds from indigenous Urtica dioica root that may have a Beneficial effect in treating benign prostatic hyperplazia**

17:15

ETN. 13 Daniela Ileana Vasile: **Case Study: The favorable evolution of a Upper Respiratory Tract Infections treated with apitherapy and phytotherapy**

SESSION FOOD CONTROL, FOOD QUALITY AND TRACEABILITY (FCT1)

14 h 00 – 17 h 00 - coffee break at 15.30-15.45

Room AULA MAGNA

Chair: Prof. Geoffrey Campbell - Platt, United Kingdom

Co-chair: Prof. dr. ing. Nicolae TANE Romania

14:00

FCT. 1 Simona Gavrilas, M. D. Stănescu: **Enzymatic treatments used to improve polyphenol stability and content in fruit juices**

14:15

FCT. 2 Mihaela Badea, L. Floroian, P. Restani, A. Vasilescu, C.S.A. Cobzac, M. Moga: **New Impedimetric Sensor for Ochratoxin Detection**

14:30

FCT. 3 G. Badalyan, Karina Grigoryan, M. Sargsyan: **Antibacterial activity of Geotrichum candidum metabolites against pathogenic bacteria**

14:45

FCT. 4 Gabriel Mustatea, M. Negoită, M. E. Popa: **Research Regarding the Influence of Flour Extraction Degree on Acrylamide Formation in Biscuits**

15:00

FCT. 5 Daniela Benedec, L. Vlase, B. Sevastre, N. Fit, A. C. Mot, R. Silaghi-Dumitrescu, G. Damian, N. K. Olah, D. Hanganu: **Screening of phenolic compounds, antioxidant and antimicrobial potential of Romanian origanum vulgare**

15:15

FCT. 6 Bohuslav Cermak, M. Podsedníček, T. Paradovský, M. Šoch, L. Zábranský, M. Ingvortová, K. Pejchová, D. Mnerie, D.Tucu, D. Jirotková: **The effect of chosen food oils to supplementation of last fattening pig period on fatty acids structure in pig muscle fat and the consumption preference**

15:45

FCT. 7 Jelka Pleadin, D. Kovačević, Ana Vulić, T. Barbir, Mladenka Malenica Staver, Nada Vahčić: **Fat content and fatty acid composition of traditional dry-fermented sausages coming from Croatian households**

16:00

FCT. 8 Jelka Pleadin, D. Kovačević, A. Vulić: **Investigation into the nitrate and nitrite content in Croatian industrial meat products**

16:15

FCT. 9 Jelka Pleadin, D. Kovačević, N. Kudumija: **The impact of ripening length and casing damaging on mycotoxin contamination of dry-fermented sausages**

16:30 – Conclusions, discussions

**SESSION FOOD PRODUCTION, ENGINEERING, PACKAGING,
PROCESSING AND SUSTAINABILITY (ENG1)**

14 h 00 – 17 h 00 - coffee break at 15.30-15.45

Room U II 3

Chair: Prof. Gerhard Schleining, Austria

Co-chair: Assoc. Prof. dr. Ioana Comanescu, Romania

14:00

ENG. 1 Dumitru Mnerie, G. V. Mnerie, D. Tucu, Bohuslav Čermák: **Some Considerations on the Milk's Behavior in the Lyophilization Process**

14:15

ENG. 2 A.-M. Nuñez Vega, S. Arendt, , W. Speckle, W. Hofacker: **Thermal Load As A Characteristic Value For Quality Changes Of Air Dried Food**

14:30

ENG. 3 S. Arendt, , W. Speckle, W. Hofacker: **Quality analysis of fresh and dried tomatoes**

14:45

ENG. 4 Jan Thomas Rosnes, L. Shinde, M. Sivertsvik, G. Tishchenko, , M.B. Coltelli, P. Cinelli, A. Lazzeri, P. Morganti: **Antimicrobial Effect of chitin nano-fibrils in innovative formulations for food packaging materials**

15:00

ENG. 5 Dumitru Tucu, A. Iancu, C. Crisan: **Optimizing of Manufacturing Process of Pasta from Rice Flour**

15:15

ENG. 6 Laurentiu Moldovan, Pantea G.: **Development of innovative biodegradable packaging system to improve shelf life, quality and safety of fresh products**

15:45

ENG. 7 Elena Parparita, C. N. Yilmaz, O. Yilmaz, G. M. Pricope, C. Vasile: **Poly(vinyl alcohol)/chitosan nanocomposites for food packaging applications**

16:00

ENG. 8 Elena Stoleru, B. S. Munteanu, R. N. Darie-Niță, G. M. Pricope, Emil G. Ioanid, C. Vasile, A.C. Mitelut, M. E. Popa, E. E. Tanase, A. L. Mihai, M. C. Draghici: **Food Packaging Material Based On Chitosan / Poly (Lactic Acid)**

16:15

ENG. 9 Cornelia Vasile, B.S. Munteanu, M. Brebu, E. Stoleru, R. N. Darie-Nita, A.C. Mitelut, M. E. Popa, E. E. Tanase, A. L. Mihai, M. C. Draghici, J. T. Rosnes, M. Sivertsvik, T. Lovdal, B.T. Rotabakk: **Chitosan/natural oils as components in innovative formulations for food packaging**

16:30 – Conclusions, discussions

FESTIVE DINNER 19h 00 *Cerbul Carpatin* Restaurant
(Invitation card needed - included in the conference fee)

FRIDAY 22 MAY 2015

GLOBAL HARMONISATION INITIATIVE MEETING (GHI)

9 h 00 – 11h 00 - coffee break at 11.00-11.15

Room U I 2

Chair: Huub Lelieveld, Netherland

GHI. 1. Short introduction

GHI. 2. Mycotoxins and Science (lead by Mark Shamtsyan)

GHI. 3. Toxins and food (lead by Huub Lelieveld)

GHI. 4. General discussion

SESSION FOOD BIOTECHNOLOGY AND NOVEL BIOPRODUCTS (BTN2)

11 h 15 – 13h 00 – Lunch at 13.00- 14.00

Room U I 2

Chair: Prof. dr. ing. Vasile PADUREANU Romania

Co-chair: Susanne Braun, Germany

11:15

BTN. 10 Ovidiu Tita, M. Tita: **Influence of technological factors on the quality of red wine at the maceration-fermentation process**

11:30

BTN. 11 Mihaela Tita, E. R. Tufeanu, O. Tita: **The use of instructive-educational methods for teaching the chapter "Determination of milk quality"**

11:40

BTN. 12 Mihaela Tita, E. R. Tufeanu, O. Tita: **Research on obtaining yogurt with carrot**

11:50

BTN. 13 Carmen Liliana Badarau, M. C. Canja, F. Damşa, A. Margean: **Effects of Several Purple Potato Paste Additions on Bread Quality**

12:00

BTN. 14 Sandra Zavadlav, I. Simić, M. Blažić, N. Mustapić: **Differences in the Amount of Cholesterol and Total Carotenoids as a Quality Parameter of Table Eggs in Industrial and Domestic Cultivation Method**

12:10

BTN. 15 Andrey Bratsikhin, K. Kostenko, M. Shpak: **Recombination of dry whey by cavitation disintegration**

12:20

BTN. 16 A. Belščak-Cvitanović, S. Lević, V. Đorđević, A. Vojvodić, K. Trifković, D. Komes, B. Bugarski, Viktor Nedović: **Green teapolyphenols-mediated cross-linking of water soluble cellulose derivatives for encapsulation of proteins, methylxanthines and colourants in hydrogel microstructures**

12:30

BTN. 17 Andreea Cozea, V. Tamas, C. Nica, S. Alexandru A. Marculescu: **Plant enzymes used in the dietary supplement industry**

12:40

BTN. 18 Andreea Cozea, R. Gruia, M. Neagu: **Applications of popular medicine in the actual context of scientific knowledge and health care**

12:50

BTN. 19 Oana Cioanca, M. Hancianu, L. Hritcu: **Effects of inhaled Foeniculum vulgare volatile oil in amyloid beta (1-42)-induced anxiety and depression in laboratory rats**

SESSION FOOD CONTROL, FOOD QUALITY AND TRACEABILITY (FCT2)

9 h 00 – 13h 00 - coffee break at 11.00-11.15

Room AULA MAGNA

Chair: Prof. Viktor Nedovic, Serbia

Co-chair: Lect. Chim Carmen Badarau, Romania

9:00

FCT. 10 Gheorghe Goran, L. Tudoreanu, Rotaru E., V. Crivineanu: **Comparative study of the mineral composition of beef steak and pork chops depending on the thermal preparation method**

9:15

FCT. 11 Gheorghe Goran, L. Tudoreanu, Rotaru E., V. Crivineanu: **Comparative study of the mineral composition of lamb liver and kidney depending on the thermal preparation method**

9:30

FCT. 12 Martin Polovka, B. Tobolková, E. Belajová, Ján Durec: **Effect of modified atmosphere on selected qualitative aspects of commercial fruit juices**

9:45

FCT. 13 Zuzana Ciesarova, K. Kukurová, J. Sádecká, Ján Durec: **Sensory profile of fruit and vegetable juices – attributes related to shelf-life**

10:00

FCT. 14 Vasilica Savu, A. Şapcaliu, C. Mateescu, I. Radoi: **The impact of contamination with *Nosema* ssp. spores on honey obtained by *Apis mellifera carpathica***

10:15

FCT. 15 Natalita Ionescu (Bordei), M. Popescu, V. Tamas: **Vegetable Oils And Oily Extracts Characterisation With Performant Techniques**

10:30

FCT. 16 Ioan C-tin Enache, R. Gruia: **Understanding the restaurants customers food choices and business implications**

10:45

FCT. 17 Solvita Kampuse, L. Ozola, E. Straumīte, R. Galoburda: **Quality parameters of wheat bread enriched with pumpkin (*Cucurbita moschata* Duchesne ex Poiret) by-products**

11:15

FCT. 18 Cristina Cimpean, C. Hoțiu: **Evaluation of the informational quality of food by sensitive crystallization**

11:30

FCT. 19 Camelia Papuc, I. Chera, C. Predescu, V. Nicorescu, I. Gâjâilă, Ghe. V. Goran: **The influence of cookware on the concentration of trace metals and lipid peroxidation in pork muscle**

11:45

FCT. 20 Irina Smeu, D. Martinet, Christoph Ellert, M. Beyrer: **Cold atmospheric plasma (CAP) treatment as an inactivation method of different spores: Inactivation kinetics and food application**

12:00

FCT. 21 M. Sedaghati, H. Ezzatpanah, M. Mashhadi Akbar Boojar, M. Tajabadi Ebrahimi: **Plasmin digest of *αs*-casein as a sources of antibacterial peptides**

12:15

FCT. 22 Gheorghe Puchianu, Dogaru I. A., Mărculescu A.: **Research on detection of PAHs in samples of meat and smoked meat products, the values obtained, their presence and significance on human health**

12:30

FCT. 23 Gheorghe Puchianu, Pădureanu V., Enache D. V., Necula V.: **Research on microbiological quality and physico - chemical Azuga spring water and exploitation of results obtained by identifying potential health benefits to consumers**

12:45

FCT. 24 Sonia Spandole, L. M. Berca, M. Adascălului, O. Niculae, S. Cristea, G. Mihăescu, D. Cimponeriu: **Misidentification of Torque teno virus in meat food products from Romania using different sets of primers**

SESSION FOOD PRODUCTION, ENGINEERING, PACKAGING, PROCESSING AND SUSTAINABILITY (ENG2)

9 h 00 – 13h 00 - coffee break at 11.00-11.15

Room UII3

Chair: Prof. Werner Hofacker, Germany

Co-chair: Prof. dr. ing. Carol Csatlos, Romania

9:00

ENG. 10 Gheorghe Voicu, E. M. Stefan, G. A. Constantin, P. Voicu, A. Lupu: **Evaluation of Resistance Characteristics of some Biscuits Assortment using Cone Pentrometer**

9:15

ENG. 11 Predrag Dasic, Marina Karić: **The selection of regression models kinetics of drying apples "red delicious" for different temperature drying**

9:30

ENG. 12 Vesna Marinković, S. Spaić, V. Milanko, B.Škrbić: **Food or fuel: A review**

9:45

ENG. 13 Marko Malićanin, D. Lončarević, Vladislav Rac, V. Rakić: **The morphology and anatomy of different varieties of red grapes seeds; content and physico-chemical characteristics of their oils obtained by cold pressing**

10:00

ENG. 14 Dana Jirotkova, M. Šoch, Naděžda Kernerová, L. Zábranský, P. Tejml, K. Volfová, K. Hyšplerová: **Electrochemically activated disinfection solutions in agriculture**

10:15

ENG. 15 Abdymanap A. Ospanov, N.Zh. Muslimov, A.K. Timurbekova, G.B. Dzhumabekova: **Method For Manufacturing Of Extruded Poly-Cereal Products Of High Degree Of Preparation**

10:30

ENG. 16 Valerii Sukmanov, Petrova Y., Gaceu L., Birca A., Zavialov V., Popovici C., Lagovskiy I.: **Influence of Parameters of Subcritical Water Extraction over Yield of Target Components from Grape Pomace**

10:45

ENG. 17 Valerii Sukmanov, Petrova Y. , Birca A., Gaceu L., Zavialov V., Golubev A., Lagovskiy I.: **Preparation of ethyl alcohol from grape pomace extracted by subcritical water**

11:15

ENG. 18 A.T.Bezysov, H.E. Dubova, N.V. Rogova: **New Aspects in the Technology of Aromatic Components Formation**

11:30

ENG. 19 A. Stratan, V. Moroz, A. Ignat, E. Lucasenco: **Development of the Food Sector in the Republic of Moldova**

11:45

ENG. 20 Stefan Stefanov, N. Arabadzhieva W. Hadzhiiski: **Determination of the Opening Force of Cardboard Boxes by Specially Designed Experimental Device**

12:00

ENG. 21 Nikola Simunik, N. Mustapić, A. Fudurić: **Rapid prototyping technology in personalized chocolate products**

12:15 – Conclusions, discussions

SESSION ACTIBIOSAFE MEETING (ACTIBIOSAFE)

9 h 00 – 17 h 00 - coffee break at 11.00 - 11.15

Room UI3

Lunch at 13.00 -14.00

Chair: Laurentiu Moldovan, Romania

Co-chair: Gabriela Pantea, Romania

Lunch

13 h 00 – 14 h 00

AULA (hall)

POSTER SESSION, NETWORKING

14 h 00 – 17 h 00

SATURDAY 23 MAY 2015

SESSION FOOD PRODUCTION, ENGINEERING, PACKAGING, PROCESSING AND SUSTAINABILITY (ENG3)

9 h 00 – 11h 30

AULA MAGNA

Chair: Prof. dr. ing. Gruia Romulus, Romania

Co-chair: Sef lucr. Alexe Nicolae ORMENISAN, Romania

9:00

ENG. 22 Mihaela Botis: **Purification of the waste water from milk industry**

9:10

ENG. 23 Romulus Gruia, Alexandru T. Bogdan, E. Tuluca, G. Florea Tobă: **Food Biodiversity And Action Directions In Health Generating Gastronomy Research**

9:20

ENG. 24 Vasile Padureanu, L. Costiuc, M. I. Lupu, I. Pantea, G. Paraschiv: **Researches Regarding the Modeling of Heat Transfer During Wine-Making Fermentation**

9:30

ENG. 25 Aliona-Mihaela Sava: **The Richness of Specific Populations of the Pure Beech Forests Mixed with Conifers from the Ciucas Massif**

9:40

ENG. 26 Alexe Nicolae Ormenisan, S. Popescu, C. Csatlos: **Mathematical model for analysis the influence of virtual point position on the stability and dynamics of plowing units**

9:50

ENG. 27 Alexe Nicolae Ormenisan: **Influence factors on the temperature variation of raw materials during the pressing oil process**

10:00

ENG. 28 Gheorghe Bratucu, A. Marin, D. D. Păunescu: **Control drying process fruits and vegetables using solar energy**

10:10

ENG. 29 Mirabela Ioana Lupu, V. Pădureanu, C. M. Canja, I. Pantea: **The effect of moisture content on grinding process of wheat and maize single kernel**

10:20

ENG. 30 Badarau C. L. Damsa F., Nistor A.: **Several Effects of some Electrotherapy Treatments of PVX and PVY Infected Potato Plantlets cv. Roclas**

10:30

ENG. 31 Florentina Damsa, A. Woinaroschy, Ghe. Olteanu, C. L. Bădărău, A. Mărculescu: **Total monomeric anthocyanin and total Flavonoid content of processed purple potato**

10:40

ENG. 32 Daniel Calin Ola, L. Gaceu, H.-J. Gusovius, J. Budde: **Infrared Thermovision Method for Assesment of Ripeness for Hemp (Cannabis Sativa L.) Fiber Seeds**

10:50

ENG. 33 Dan Dorian Paunescu, C. C. Păunescu, Gh. Brătucu: **Analysis of the Distribution Variation of the Decontaminating Uv-C Doses on the Berries' Surface**

11:00

ENG. 34 Florin Nechita: **Brand communication strategy: the finest ingredient of the Romanian beer**

11:20

ENG. 35 Laura Manea, **Label of organic products - means of promoting. European and national regulatory framework**

NUTRILAB SEMINAR, IRSES FP7 PROJECT (NUTRILAB)

9h 00 – 11h 00

Room UI2

Chair: Dr. Iulia Iatco, Republic of Moldova

1. Short introduction
2. Nutrilab guideline
3. Adriana Birca, L. Gaceu, D. Mnerie, I. Petrova, M. Shamtsyan, V. Dororgan, I. Iatco: **Consumer Perceptions of Nutrition and Health Claims in The Republic of Moldova**
4. Dumitru Mnerie, Z. Gârban, M. Shamtsyan, L. Gaceu, Y. Petrova, A. Bîrcă: **Study About the Xenobiotics in Food Labeling Applied in the Countries from the Black Sea region**
5. Future actions
6. General discussion

ICT IN AGRIFOOD AREA – WORKSHOP (ROSITA)

9h 00 – 11h 00

Room UI3

Chair: Prof. dr. ing. Gaceu Liviu, Romania

1. Short introduction
2. H2020 seminar
3. ICT in agrifood area – case study
4. General discussion

SESSION CCS

CONFERENCE CLOSING SESSION

11h 30 – 13 h 00

Room AULA MAGNA

Chair: Dr. Hubertus Lelieveld, EFFoSTT and EHEDG Executive Committee, GHI President, Netherlands

The session is dedicated to conference closing, participation diplomas awarding, conclusions presentation for each session and elaboration of general conclusions emerged from the conference.

Lunch

13 h 00 – 14 h 00

AULA (hall)

POSTER SESSION (POS)

21-23 May Aula Hall

- POS. 1 Livia Apostol, M. E. Popa, N. Belc, L. Gaceu: **Helianthus tuberosus L. flour A potential source of bioactive compounds in bakery product**
- POS. 2 Nicolae Georgescu , L. Apostol, I. Vatuiu, L. Gaceu: **Egg surface decontamination by using high voltage pulsed, cold atmospheric plasma jets**
- POS. 3 Amalia Carmen Mitelut, E. E. Tănase, M. E. Popa, V. I. Popa: **Chitosan as a Biopolymer for Food Packaging Applications - A Review**
- POS. 4 Amalia Carmen Mitelut, A. L. Mihai, E. E. Tănase, M. E. Popa, M. Drăghici, C. P. Cornea, M. E. Popa, M. Draghici, M. A. Brebu, C. Vasile, E. Stoleru, A. Irimia: **Assessment of the Antifungal Activity of Essential Oils for New Food Packaging Materials Design**
- POS. 5 Galyna Khomych, V. Ishchenko: **The impact of recycling process of wild berries on the content of phenolic compounds**
- POS. 6 Galyna Khomych, Y. Levchenko, A. Gorobets: **The use of chaenomeles in the production of foodstuffs**
- POS. 7 Natalia Dibrivska, I. Kibalnyk: **Influence of fine powders of viburnum and sea buckthorn on structural and mechanical properties of sponge cakes**
- POS. 8 Yaroslav Bychkov, V. Oberemok, T. Dmitryuk: **Use of microwave-vacuum spray drying in food technology**
- POS. 9 Oleksandr Cherevko, V. Skrypnik, N. Molchanova: **Using physical and electrical methods in conductive meat frying**
- POS. 10 Oana Maria Stanciu, R. Banc, A. Cozma, L. Filip, D. Miere, J. Mañes, F. Loghin: **Occurrence of Fusarium mycotoxins in cereals in Europe – A review**
- POS. 11 Inna Tiurikova, M. Peresichnyi: **Prospects of using walnut in technologies of drinks**
- POS. 12 Camelia Papuc, L. Tudoreanu, C. Predescu, V. Nicorescu, C. Petcu: **The effect of hawthorn (*Crataegus monogyna*) polyphenols on refrigerated minced beef**
- POS. 13 Andreea Stan, M. E. Popa: **Pretreatment and freezing storage effect on antioxidant capacity of sour cherries and correlation with color changes**
- POS. 14 Cecilia Georgescu, I. Crăciun, M. Mironescu, F. G. Gligor: **Chemical composition and antimicrobial activity of flavonoid constituents of the flowers of *Rhododendron kotschyi* Smik**
- POS. 15 Elisabeta Elena Tanase, M. E. Popa, O. Popa, M. Rapa: **Food Packaging Materials: Current Trends and Future Opportunities**
- POS. 16 Daniela Hanganu, N. K. Olah, R. F. Câmpean, F. R. Furtuna, O. Raita, A. Mărculescu, D. Benedec,: **Polyphenols evaluation of some *Rosmarinus officinalis* L. extracts with potential use in food industry**

- POS. 17** Daniela Hanganu, D. Benedec, S. Socaci, C. C. Toma, C. Morgovan, N. K. Olah: **GC-MS analysis of some *Rosmarinus officinalis* L. extracts used as food supplements**
- POS. 18** Mirabela Lupu, V. Pădureanu, I. Pantea, C.M.Canja: **The Influence of Wheat Properties on the Grinding Process: A Review**
- POS. 19** Carmen Liliana Bădărău, F. Damșa, Ghe. Olteanu, S. Chiru: **Behavior of Several Potato (*Solanum Tuberosum* L.) Varieties with different Starch Content to Potato Tuber Necrotic Ringspot Disease**
- POS. 20** Valentin Ionescu, F. Manolache, Cr. Todasca: **Nmr Quantification of the Major Components of the Romanian Basil Essential Oils**
- POS. 21** Ioana Roman, C-tin Puică: **Action of Galium Verum Extract on the Hypothalamic - Pituitary – Adrenal Axis Morphology under Anakinetic Stress Conditions, in Rats**
- POS. 22** Cornea Calina Petruta, O. A. Siciua, C. Voaides, M. Zamfir: **Biosurfactant producing lactobacillus spp. Strains isolated from Romanian traditional food products**
- POS. 23** Daniela Sabina Vatuiu, M. E. Popa: **Impact of LAB against Staphylococcus aureus in dairy products**
- POS. 24** Adriana Laura Mihai, M. E. Popa: **Comparative In Vitro Study of the Chitosan Application Method Effect on Aspergillus Brasiliensis Growth**
- POS. 25** Creola Brezeanu, T. Robu, P. M. Brezeanu, S. Ambarus, A. Dobrescu: **Genetic diversity of jerusalem artichoke (*helianthus tuberosus*) and use of genetic resources in breeding for food and health security**
- POS. 26** Petre Marian Brezeanu, C. Brezeanu, T. Robu, S. Ambarus, T. Stan: **Investigations on antioxidant capacity and potential use of hot pepper fruit *Capsicum Annuum* l**
- POS. 27** Varvara Lazarevic, F. Maletić: **Supermarket Trade Mark as Truth or Delusion**
- POS. 28** Oksana Lugovska: **Aromatic emulsions based starch and gumarabic in food production**
- POS. 29** Dmitry Kulev: **Modeling of Processes for Food Shelf Life Determination**
- POS. 30** Codruta Cobzac, M. Badea: **Food synthetic colorants determination from roe fish by HPTLC**
- POS. 31** Mihaela Tociu, M. C. Todasca, V. Artem, M. Mihalache, N. A. Chira, F. Manolache, M. D. Stanescu: **Compositional Changes in Grape Seed Oils from Traditional and local Romanian Red Varieties**
- POS. 32** Marcin Kidon, J. Grabowska, D. Walkowiak-Tomczak, E. Radziejewska-Kubzdela, R. Biegańska-Marecik, K. Młynarczyk: **A comparison of bioactive compounds in drying purple-fleshed apples**
- POS. 33** Georgiana-Aurora Ștefănoiu, E. E. Tănase, A. C. Miteluț, M. E. Popa: **The effects of Radiofrequency Treatment on Microorganisms Involved in Food Spoilage**
- POS. 34** Florentina Damsa, A. Woinaroschy, Ghe. Olteanu, R. Gruia: **Influence of ultrasound frequency on anthocyanin pigments extraction from purple potato tuber**

- POS. 35** Elisabeta Irina Geana, R. Popescu, D. Costinel, O. R. Dinca, I. Stefanescu, R. E. Ionete, C. Bala: **Verifying the red wines adulteration through isotopic and chromatographic investigations coupled with multivariate statistic interpretation of the data**
- POS. 36** Angela Marculescu, M. Badea: **Medicinal and Aromatic Herbs and their Implications in Food Supplements and Functional Foods**
- POS. 37** Violeta Niculescu, D. Stegarus, R. Ionete, R. Zgavarogea: **An overview on the analysis methods for Tebuconazole residue in plant matrices**
- POS. 38** Boris Kolesnikov, O. B. Oprea, L. Gaceu, V. Konusova, M. Shamtsyan: **Immunomodulating Polysaccharides from Oyster Mushroom Fruit Bodies and Submerged Mycelium**
- POS. 39** Boris Kolesnikov, I. Larionov, I. Dubinina, M. Shamtsyan: **Hydrophobins And Milk-Clotting Enzymes From Submerge Fungal Culture Coprinus Lagopides**
- POS. 40** Oana Romina Dinca, D. Costinel, R. Popescu, M. Ghe. Miricioiu, I. Stefanescu, G. L. Radu, R. E. Ionete: **Progress in discrimination of honey botanical origin by $\delta^{13}C$ and $\delta^{15}N$ stable isotopes**
- POS. 41** Angela Marculescu, Stoian C. E.: **Queen Mary's flowers and floral therapy**
- POS. 42** Felicia G. Gligor, C. Dobrea, C. Georgescu, M. Totan, A. L. Vonica Gligor: **Challenges in developing new formulations for food supplements containing vegetal extracts**
- POS. 43** Adriana Aurelia Chis, B. Szaniszló, S. Simionescu, A. Moisei, F. G. Gligor: **Gastrorezistent coating for food supplements in accordance to european legislation**
- POS. 44** Yasin Orhan, O. Ozden: **Gelatine Production Obtained From Aquaculture Fish Waste And The Quality Of Gelatine**
- POS. 45** Nuray Erkan, B. Tepik: **The Effect of Oxygen Absorber on the Shelf Life and Quality of Traditional Salted Dried Fish "Çiroz"**
- POS. 46** Mioara Negoita, A. Adascalului, G. Spadaro, G. Mustatea, E. Iorga, M. Catana, A. Stan: **Investigation regarding influence of different food ingredients addition on the acrylamide level in bread**
- POS. 47** Ileana Pantea, V. Padureanu, I. Brezean: **Drinking water and its effects on health**
- POS. 48** Ileana Pantea, V. Padureanu, I. Brezean: **Iodized salt between myth and reality**
- POS. 49** Tamara Nosenko, Valeriy Mank Anastasiya Lebid: **The content of phenolic substances and sunflower protein functionality**
- POS. 50** Alexandru Filipovici, D. Tucu, M. Adam: **Potential of Using Biomass Resources on Pyrolysis Systems to Obtain Heating in Rural Communities from Romania**
- POS. 51** Nich Oseiko, I. Levchuk, T. Romanovska, V. Olishevsky, A. Marinin: **Ecologic and Economic Efficiency Comparison of Lanolin Extraction Methods**
- POS. 52** Nich Oseiko, I. Levchuk, T. Romanovska, V. Olishevsky, A. Marinin: **The Properties Of Wool Grease**

- POS. 53** Marius Popescu: **Touristic Resources with Gastronomic Profile from Southern Dobrogea Region**
- POS. 54** Loredana Luca, Gruia R.: **Consideration regarding food texture analysis and new contribution to the methodological bases on food microstructure analysis**
- POS. 55** Viktor Goots, O. Koval, O. Gubenia: **Movement load modeling in technological equipment**
- POS. 56** Viktor Goots, O. Koval, O. Gubenia: **Competition and technological level of technological process**
- POS. 57** Gheorghe Puchianu, V. Necula, D. V. Enache: **Research on the microbiological quality of drinking water used in some establishments slaughtering and processing of foods of animal origin from Brasov County**
- POS. 58** Jan Thomas Rosnes, L. Shinde, Vasile, M. A. Brebu: **Antimicrobial Resistance of Staphylococcus aureus and E. coli to Essential Oils**
- POS. 59** Gitman Silvia Stefania, D. P. Iga: **¹H and ¹³C Nmr Characteristics of some Natural Constituents of Food: Sphingosine, Ceramide, Galactocerebroside, Sphingomyelin, and their Lysoderivatives**
- POS. 60** Dumitru Iga: **Using of some food constituents as precursors for the synthesis of antigenic, antiallergic and antiinflammatory compounds of fatty glycosides class**
- POS. 61** Mihaela Magdalena Mitache, C. Curutiu, C. M. Chifiriuc, I. Gheorghe, L. Mateescu, A. Neagu, L. M. Ditu, A. M. Holban, V. Lazar: **Phenotypic and genotypic characterisation of some factors involved in the virulence and survival of bacteria isolated from food and food processing surfaces**
- POS. 62** Mihaela Magdalena Mitache, M. Pruna, P. Covic, C. Spirchez, L. Gaceu, C. Curutiu, C. M. Chifiriuc: **Influence of Microwave Sterilization on the Lignocellulosic Biowaste Streams Conversion Process Using Pleurotus Sp.**
- POS. 63** Mark Shamtsyan, T. Dmitrieva, B. Kolesnikov, N. Denisova: **Cerrena unicolor mushroom – a novel producer of milk-clotting enzyme**
- POS. 64** Mark Shamtsyan, B. Kolesnikov, L. Gaceu, O. B. Oprea, A. Birca, I. Iatco, D. Mnerie, D. Tucu, G. V. Mnerie, O. Tita, C. Georgescu, M. Mironescu, S. Stefanov, S. Damianova: **Study of Awareness of Food Labeling among Consumers in North-West Russia**
- POS. 65** Gaceu Liviu, V. Sukmanov, M. Shamtsyan, A. Birca, B. Kolesnikov, D. Mnerie, D. Tucu: **Study about perception of Food Labeling among Consumers in Romania**
- POS. 66** Gj. Nakov, V. Stamatovska, Lj. Necinova, N. Ivanova, S. Damyanova, M. Petrova, I. Kostova: **Opinion surveys of consumers for manner of labeling the food product in the Republic of Macedonia**
- POS. 67** Valerii Sukmanov, Kiiko V.: **Innovative Approaches to Solving the Problem of Increasing the Biological Value of Drinking Milk**
- POS. 68** Mihaela Rotaru, R. Savescu: **The SEUROP Pig Carcasses Grading System – A value-based payment framework**

- POS. 69** Ioan Eugen Popa, D. V. Enache, Ghe. Puchianu, M. Babii: **Study regarding the efficiency of the gf 3xo-101 equipment, in ozone decontamination of turkey carcasses**
- POS. 70** Necula Valentin, Ghe. Puchianu, D. V. Enache: **Criteria for Safety and Control the Meat Game Bird Hunting Funds of Brasov Country**
- POS. 71** Valentin Necula, Puchianu Ghe., Enache D. V., Macri A.: **The Impact of Ultraviolet Radiation on Fungal Load of Certain Spices, used in Meat Industry**
- POS. 72** Anca Mariana Toma: **Using the Method Mass Service Maintenance in the Tourism Industry to avoid the Risk of bankruptcy a Business Project**
- POS. 73** Viorica Carabela, St. Manea, V. Tamas, N. Ionescu (Bordei), G. Alexandru: **New Cosmetics Based on Vegetable Active Compounds for Skin Care**
- POS. 74** Mihaela Cristina Draghici, Tănase E. E., Popa M. E., Miteluț A. C.: **Research regarding consumer behavior towards organic food products in Romania**
- POS. 75** Fulvia Manolache, V. Ionescu, C. Todasca, D. I. Marin: **Fast Method for Quantification of Fatty Acids from Complex Food Mixtures Based on Nmr**
- POS. 76** Róża Biegańska-Marecik, E. Radziejewska-Kubzdela, M. Kidoń, D. Walkowiak-Tomczak: **The content of phenolic compounds and glucosinolates in novel beverages with the addition of red curly kale and blackcurrant juice**
- POS. 77** Karolina Młynarczyk, D. Walkowiak-Tomczak, M. Kidoń, R. Biegańska-Marecik, E. Radziejewska-Kubzdela: **Evaluation of colour and anthocyanins content in commercial elderberry juices**
- POS. 78** Cornel Naidin, R. Gruia, E. Țuluca, L. Gaceu: **Highlighting Certain Bioactive Compounds of Mono Numerical type from Walnut Resources in the Carpathian Areal**
- POS. 79** Dajana Poleksik, M. Demin, V. Rac, S. Raičević, B. Filipčev, V. Rakić: **Functional Characteristics and Digestibility of Rusks made from Wheat Flour with the Addition of Millet (*Panicum Miliaceum* L.)**
- POS. 80** Tudor A. Strutinsky, V.V. Fedash, V.N. Strokova: **Anogenic Meals as Nutritional Algorithm Health. Basic Principles**
- POS. 81** Dorota Walkowiak-Tomczak, M. Kidoń, K. Młynarczyk, R. Biegańska-Marecik, E. Radziejewska-Kubzdela: **The effect of plant additives and spices on sensory and chemical properties of chokeberry sweetened juices and drinks**
- POS. 82** Tetyana Voloshchenko, T. Nosenko: **Estimation of biological value of low erucic and low glucosinolates rape seed proteins**
- POS. 83** V. Zavyalov, V. Bodrov, T. Misyura, N. Popova, Yu. Zaporozhets, V. Dekanskiy: **Mathematical and physical modeling of the efficiency of vibroextraction from plant raw materials and their wastes**
- POS. 84** Vladimir Sorokopudov, N. I. Myachikova: **Federal state budgetary scientific institutions of Moscow "All Selection and Technological Institute of Horticulture and Nursery" (FGBNU VSTISP)**

- POS. 85** Veska G. Lasheva, D. A. Todorova, S. A. Kotlarova: **Using The Active Packaging**
- POS. 86** Tetiana Mostenska, O. Ralko: **Directions of improving training programs for modern requirements of food enterprises**
- POS. 87** Abdymanap A. Ospanov, N.Zh. Muslimov, A.K. Timurbekova, G.B. Dzhumabekova: **About The New Production Technology of Bread and Bakery Products with the Long Period of Storage**
- POS. 88** Abdymanap A. Ospanov, N.Zh. Muslimov, A.K. Timurbekova, G.B. Dzhumabekova: **Effect of Humidity of Poly-Cereal Flour Mixture and Screw Rotation Rate on Efficiency of Extrusion Process**
- POS. 89** Victor Zepca, M. Tarcea, A. Jucov, A. Zaporojan: **Eating Unhealthy Food to Children from Rural Localities from the Republic of Moldova**
- POS. 90** Cosmin Spirchez, L. Gaceu: **Considerations for Ecological Construction and Organization of Construction**
- POS. 91** Garabadzhiu A.V., Pushkarev M.A., Kozlov G.V., Sataev M.I., Saipov A.A: **Combination of enzymatic ethanolsis and urea fractionation for utilization of waste fish oil with concentrate of polyunsaturated fatty acid ethyl esters and biodiesel production**
- POS. 92** Volodymyr Telychkun, Y. Telychkun, M. Desyk, O. Kravchenko: **Decline of material and power resources in bread production**
- POS. 93** R.V. Gryshchenko, A.V. Forsiuk, Y.I. Zasyadko, O.Y. Pylypenko: **Experimental studies into the regularities of ice formation on vertical pipes**
- POS. 94** Deinychenko G.V., Byelyayeva I.M.: **Comparative Characteristics of Antioxidant Activity of Carotene-Containing Vegetable Supplements in Ice Cream**
- POS. 95** Florentina Duica, D. P. Iga: **Synthesis and Characterization of new Enzymatic Substrates for Quantification of Exoglycosidases involved in the Metabolism of Carbohydrate Constituents of Food**

