

2021

7-8 October, Online
Galati, Romania

*Euro
Aliment*



10th

Edition

Food connects people and
shares science in a resilient world

Conference Program





Euro-Aliment Symposium Program

ORGANIZED BY:

Faculty of *Food Science and Engineering* (<http://www.sia.ugal.ro/>)

"Dunărea de Jos" University of Galati (<http://www.ugal.ro/>)

Association of Specialists in Applied Biotechnology (http://bioaliment.ugal.ro/asba_en.html)

UNDER THE PATRONAGE OF:

The ISEKI - Food Association (<https://www.iseki-food.net/>)

COST Action PROJECT (CA18101) - SOURDOMICS – Sourdough biotechnology network towards novel, healthier and sustainable food and bioprocesses (<https://sourdomics.com/>)

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Jalil ZORRIEHZAHRA, *Iranian Fisheries Science Research Institute, University of Putra, IRAN*



Euro-Aliment Symposium Program

Thursday, 07th of October 2021

Channel 1 OPENING SESSION, ORGANIZERS' WELCOME

Moderator: Iulia BLEOANĂ

- 09:00–09:30 **Lucian Puiu GEORGESCU**, Rector of *Dunărea de Jos* University of Galați, Romania
Silvius STANCIU, Vice-Rector of *Dunărea de Jos* University of Galați, Romania
Nicoleta STĂNCIUC, Vice-Dean of Food Science and Engineering Faculty,
Dunărea de Jos University of Galați, Romania

PLENARY SESSIONS: CHANNEL 1

Moderators: Katarzyna SAMBORSKA, Nicoleta STĂNCIUC

- 09:30–10:00 **Remigiusz PANICZ**, Faculty of Food Sciences and Fisheries, West Pomeranian University of Technology in Szczecin, Poland - *Eco-intensification of Freshwater Aquaculture to Assure Optimal Growth, Survival, Health, and Welfare of Fish within Existing Farm Footprints.*
- 10:00–10:30 **Stefania SILVI**, Scuola di Bioscienze e Medicina Veterinaria, University of Camerino, Italy– *Probiosenior Project: Elderly People as A Target Population for Probiotic Supplementation and Functional Food.*
- 10:30–11:00 **Ewa MACIEJCZYK**, Faculty of Biotechnology and Food Sciences, Lodz University of Technology, Poland–*Fruit and Vegetable Processing Waste as New Raw.*
- 11:00–11:30 **Adem GHARSALLAOUI** – University Claude Bernard Lyon, France– *Free and Encapsulated Essential Oils as Natural Food Preservatives.*

11:30–11:45 **COFFEE BREAK**

POSTER DISPLAY SESSION

- 11:45–12:15 **Katarzyna FELISIAK**, Faculty of Food Sciences and Fisheries, West Pomeranian University of Technology in Szczecin, Poland– *Usefulness of Natural Proteolytic Enzymes of Fish By-products for Obtaining New Products.*
- 12:15–12:45 **Deepak Kumar VERMA**, Indian Institute of Technology Kharagpur, West Bengal, India – *Encapsulated Food Products as a Novel Immunity Booster and COVID-19: Trends and Technological Development.*
- 12:45–13:15 **Jafari SEID MAHDI**, Faculty of Food Science and Technology, Gorgan University of Agricultural Sciences and Natural Resources, Gorgan, Iran– *Protein-Polysaccharide Interactions for the Fabrication of Bioactive-Loaded Nanocarriers; Chemical Conjugates versus Physical Complexes.*

13:15–14:15 **LUNCH BREAK**

POSTER DISPLAY SESSION



Euro-Aliment Symposium Program

PARALLEL SECTION SESSIONS: CHANNEL 1

Trends and Drivers in Food Science, Technology, and Nutrition in a Resilient World

Moderators: Anna KOT, Iuliana APRODU

INVITED SPEAKERS

- 14:15–14:35 **Katarzyna SAMBORSKA**, Institute of Food Sciences, Warsaw University of Life Sciences, Poland– *Current Trends in Spray Drying to Enhance Process Performance and Powders Properties.*
- 14:35–14:55 **Maria PAPAGEORGIU**, Department of Food Science and Technology, International Hellenic University, Greece– *Alternative Flours for Gluten-Free Bread: The Case of Acorn.*

ORAL COMMUNICATIONS

- 14:55–15:15 **Katarzyna RYBAK**, Małgorzata Nowacka, Magdalena Dadan, Dorota Witrowa-Rajchert, Artur Wiktor, Institute of Food Sciences, Warsaw University of Life Sciences, Poland– *Effect of Ultrasound Treatment on Physical Properties of Strawberries.*
- 15:15–15:35 Adriana Macri, Nastasia Belc, **Corina-Aurelia ZUGRAVU**, Fulvia Manolache, Nursing and Midwifery Faculty, University of Medicine and Pharmacy Carol Davila, Romania– *Plant-based Diets: Are Supplements a Necessity for an Adequate Nutrition?*

15:35–15:50 COFFEE BREAK POSTER DISPLAY SESSION

Moderators: Stefania SILVI, Iulia BLEOANĂ

- 15:50–16:15 **Aleksandra MATYS**, Alicja Barańska, Artur Wiktor, Dorota Witrowa-Rajchert, Warsaw University of Life Sciences, Poland– *Impact of Pulsed Electric Field on Convective Drying of Apples and Its Selected Physicochemical Properties.*
- 16:15–16:35 **Wei LIAO**, Abdelhamid Elaissari, Sami Ghnimi, Emilie Dumas, Adem Gharsallaoui, University Claude Bernard Lyon, France– *Effect of pH and Pectin on Nanoemulsions Stabilized by Sodium Caseinate: Colloidal Stability and Lipid Oxidation.*
- 16:35–16:55 **Anna KOT**, Anna Kamińska-Dwórznička, Alicja Barańska, Faculty of Food Sciences, Warsaw University of Life Sciences, Poland– *Analysis of the Emulsion Properties on The Example of a Milk Ice Cream Mix for Ice Cream Production.*

16:55–17:10 COFFEE BREAK POSTER DISPLAY SESSION

- 17:10–17:30 **Nadejda TURCULET**, Ghendov-Mosanu Aliona, Sturza Rodica, Macari Artur, Balan Greta, Cojocari Daniela, Faculty of Food Technology, Technical University of Moldova, Republic of Moldova– *Influence of Carotenoid Content in Sea buckthorn Powder on Bacillus subtilis Inhibition.*



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- 17:30-17:50 **Oxana N. RADU**, Alexei V. Baerle, Tatiana N. Capcanari, Pavel Gh. Tatarov, Faculty of Food Technology, Technical University of Moldova, Republic of Moldova– *Aspects of Walnut Oil (Juglans regia L.) Application for New Functional Products Obtaining.*
- 17:50-18:05 **POSTER DISPLAY SESSION**
CONCLUSIONS
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Thursday, 07th of October 2021

PARALLEL SECTION SESSIONS: CHANNEL 2

Multidimensional Approaches for Aquaculture and Aquatic Resources Sustainability

Moderators: Samet KALKAN, Ștefan PETREA

INVITED SPEAKERS

- 14:15–14:35 **Chune LIU**, Institute of Yantai, China Agricultural University, China– *Effect of Temperature and Time in Waterless Transportation on Quality and Physiological Stress of Penaeus vannamei.*
- 14:35–14:55 **Mohammad Jalil ZORRIEHZAHRA**, Iranian Fisheries Science Research Institute, Agricultural Research, Education and Extension Organization, Tehran, Iran – *The Role of Emerging and Re-Emerging Infectious Aquatic Disease in Sustainable Aquaculture and Marine Fish.*

ORAL COMMUNICATIONS

- 14:55-15:15 **Feng LIU**, Shuqi Wang, Chune Liu, Yantai Institute of China Agricultural University – *Study on the Live Transportation of Fish and its Effect on Flesh Quality.*

15:15-15:30 **COFFEE BREAK**
POSTER DISPLAY SESSION

- 15:30-15:50 **Mina AHMADI**, Mohammad Jalil Zorriehzahra, Seyed Hassan Jalili, Soghra Kamali, Iranian Fisheries Science Research Institute, Agricultural Research Education and Extension Organization, Iran– *Applications of Chlorine Compounds in the Aquatic Processing Industry.*

- 15:50-16:10 **Christophe ROBINSON**, Blandine Davail, Patrice Gonzalez, Patrick Chèvre, Eric Rochard, Jérôme Cachot, University of Bordeaux - *Sensitivity of Acipenser ruthenus early Life Stages to Environmental Concentrations of the Two Fungicides.*

- 16:10-16:30 **Mohaddes GHASEMI**, Mohammad Jalil Zorriehzahra, Fatemeh Hassantabar, Somayeh Haghghi Karsidani, Iranian Fisheries Science Research Institute, Agricultural Research, Education and Extension Organization, Iran–*Importance of Viral Diseases in Sustainable Aquaculture.*

16:30-16:50 **COFFEE BREAK**
POSTER DISPLAY SESSION



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16:50-17:10

Fatemeh HASSANTABAR, Mohammad Jalil Zorriehzahra, Mina Ziarati, Mohaddes Ghasemi, Faculty of Animal Science and Fisheries, Sari Agricultural Sciences and Natural Resources University, Iran– *Control and Prevention of Disease as a Critical Approach in Sustainability of Aquaculture Production.*

17:10-17:30

Byron J. CHEATHAM, Vice President, CytoViva, USA– *Optical Observation and Hyperspectral Characterization of Nanoscale and Microplastics in Complex Environmental Matrixes.*

17:30-17:50

Ira-Adeline SIMIONOV, Ștefan-Mihai Petrea, Alina Mogodan, Aurelia Nica, Victor Cristea, Faculty of Food Science and Engineering, Dunarea de Jos University of Galati, Romania– *The Use of Pectinatella magnifica as Bioindicator for Heavy Metal Pollution in a Lentic Ecosystem.*

17:50-18:05

**POSTER DISPLAY SESSION
CONCLUSIONS**





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Friday, 08th of October 2021

PARALLEL SECTION SESSIONS: CHANNEL 1

Trends and Drivers in Food Science, Technology, and Nutrition in a Resilient World

Moderators: Liliana CECLU, Cristian DIMA

ORAL COMMUNICATIONS

- 09:00–09:20 **Lois ALFAYA**, Franco Inmaculada, Faculty of Science, University Campus as Lagoas, Spain – *Changes in Brew Technology to Reduce Gluten Content.*
- 09:20–09:40 **Mustafa GÜZEL**, Nihal Güzel, Seçil Türksoy, Hitit University, Çorum, Turkey – *Rheological and Functional Properties of Fortified Gluten Free Sourdough Sorghum Bread.*
- 09:40–10:00 **Emilia BEHTA**, Technical University of Moldova, Chisinau, Republic of Moldova– *Salmonella Detection Methods for Food Industry.*
- 10:00–10:20 **Seloua ESSAIH**, Pr. Belkassem El Amraoui, Pr. Rekia Belahsen, Faculty of Sciences, Ibn Zohr University, Biotechnology, Morocco– *Wild Edible Plants Between Valorization and Neglect in Two Different Types of Population : Urban and Rural of the Region Casa Blanca Settat.*

10:20–10:35 COFFEE BREAK POSTER DISPLAY SESSION

- 10:35–10:55 **Imane BARAKAT**, Hamid Chamla, Houda El Fane, Mohammed Elayachi, Rekia Belahsen, Biochemistry and Nutrition, School of Sciences, Chouaib Doukkali University, Morocco– *Comparison of the Food Pyramid of an Adult Moroccan Population with the Recommendations of the Pyramid of the Mediterranean Diet Update.*
- 10:55–11:15 **Cristina M. POPOVICI**, Emmanouil H. Papaioannou, Pavel Gh. Tatarov, Faculty of Food Technology, Technical University of Moldova, Republic of Moldova– *Designing and Development of Walnut-Based Innovative Foods: Technological and Nutritional Impact.*
- 11:15–11:35 **Liliana CEPOI**, Liliana Ceclu, Oana-Viorela Nistor, Tatiana Chiriac, Ludmila Rudi, Ion Rotari, Ecaterina Plingau, Institute of Microbiology and Biotechnology, Chisinau, Republic of Moldova– *The Quality of Spirulina Biomass After Drying Treatments.*
- 11:35–11:55 **POSTER DISPLAY SESSION
CONCLUSIONS**



Euro-Aliment Symposium Program

PARALLEL SECTION SESSIONS: CHANNEL 1

Biotechnological Strategies for Innovation in Bioeconomy

Moderators: **Julia MARÍN-NAVARRO**, **Iuliana APRODU**

INVITED SPEAKER

12:00-12:20 **Julia MARÍN-NAVARRO**, David Talens-Perales, Álvaro Lafraya, Maria José Fabra, Julio Polaina, Instituto de Agroquímica y Tecnología de los Alimentos, Facultat de Ciències Biològiques, Universitat de València, Spain – *Molecular Engineering of Glycoside Hydrolases with Applications in the Food Industry.*

ORAL COMMUNICATIONS

12:20-12:40 Georgiana Horincar, Alina Mogodan, **Ira SIMIONOV**, George Adrian Ifrim, Faculty of Automation, Computers, Electrical and Electronic Engineering, “Dunarea de Jos University” of Galati, Romania – *Batch Cultivation of *Desmodesmus pseudocommunis* in a Flat-Plate Photobioreactor.*

12:40-13:00 **Alexandra IONESCU**, Mihaela Cudălbeanu, Anna Cazanevscaia (Busuioc), Andreea, Veronica Dediu (Botezatu), Alina Iancu, Fănica Bălănescu, Maria Daniela Ionica (Mihaila), Bianca Furdui, Rodica Mihaela Dinică - Faculty of Science and Environment, “Dunarea de Jos University” of Galati, Romania – *Screening of Some Medicinal and Food Plants Extracts in the Context of Alzheimer Disease.*

13:00-13:20 **POSTER DISPLAY SESSION**
CONCLUSIONS

PARALLEL SECTION SESSIONS: CHANNEL 1

Science to Business: Networking New Models for Further Transition

Moderators: **Decebal Ștefăniță PĂDURE**, **Silviu STANCIU**

ORAL COMMUNICATIONS

13:20-13:35 **Liliana MIHALCEA**, Mihaela Turturică, Oana Emilia Constantin, Leontina Grigore-Gurgu, Loredana Dumitrașcu, Nicoleta Stănciuc, Faculty of Food Science and Engineering, Dunărea de Jos University of Galati, Romania – *Innovative Processing Systems for Vegetable Raw Materials and Food By-Products for Bioactives Recovery.*

13:35-14:35 **LUNCH BREAK**
POSTER DISPLAY SESSION

14:35-14:55 George Mădălin Dănilă, **Elena Iulia CUCOLEA**, Mihai Călugăru, Cromatec Plus SRL, Research Center for Instrumental Analysis SCIENT, Romania – *Sinoveg Project: Innovative System for The Recovery of Vegetable Raw Materials.*



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- 14:55-15:15 **Ecaterina Daniela ZECA**, Carmelia Mariana Dragomir Bălănică, Faculty of Food Science and Engineering, Dunărea de Jos University of Galați, Romania – *Food Industry is Turning Due to Artificial Intelligence and Big Data.*
- 15:15-15:35 **Gabriela IORDĂCHESCU**, Vassilis Inglezakis, Silviu Stanciu, Gabriela Ploscuțanu, Octavian A. Mihalache, Faculty of Food Science and Engineering, Dunărea de Jos University of Galați, Romania – *Attitude of Food Processors from South-Est Romania Regarding the Promotion of Traditional Food.*
- 15:35-15:55 **Decebal Ștefăniță PĂDURE**, Nicoleta Stănciuc, Petru Alexe, Faculty of Food Science and Engineering, Dunărea de Jos University of Galați, Romania – *Strategic Autonomy and Food Security and Sustainability.*
- 15:55-16:15 **POSTER DISPLAY SESSION**
CONCLUSIONS

CHANNEL 1

- 16:35 **POSTER AWARDS**
CLOSING CEREMONY

Friday, 08th of October 2021

PARALLEL SECTION SESSIONS: CHANNEL 2

Sustainable Approaches for Reintegration of By-products into Valuable Bioproducts

Moderators: Zeynep TACER CABA, Daniela BORDA

INVITED SPEAKER

- 09:00–09:20 **Angel MARTINEZ**, David Quintin, Miguel Ayuso, National Technological Centre for the Food and Canning Industry, Murcia, Spain– *Valorisation of secondary food streams. CTNC's experience.*

ORAL COMMUNICATIONS

- 09:20-09:40 **Mina AHMADI**, Mohammad Jalil Zorriehzahra, Shiva Ahmadi, Iranian Fisheries Science Research Institute, Agricultural Research Education and Extension Organization, Iran – *The Importance of By-Products from Fish Processing in the Production of Value-Added Products.*
- 09:40-10:00 **Naciri Kaoutar**, Belahyane Abdel MOUNAIM, Abdel Ghani Aboukhalaf, Boudboud Abdelhakim, Belahsen Reikia, Faculty of Sciences, Chouaib Doukkali University, Morocco – *Valuation of the Dwarf Palm Chamaerops Humilis from the Region of Tetouan in Morocco Through a Physicochemical Characterization.*
- 10:00–10:20 **Alicja BARAŃSKA**, Anna Kot, Aleksandra Matys, Aleksandra Jedlińska, Katarzyna Samborska, Institute of Food Sciences, Department of Food Engineering and Process Management, Warsaw University of Life Sciences, Poland – *Low Temperature Spray*



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Drying of Sour Cherry Juice Concentrate with Dairy By-Products to Produce Clean Label Product.

10:20-10:35

COFFEE BREAK

POSTER DISPLAY SESSION

Moderators: Ekaterini MOSCHOPOULOU, Gabriela RÂPEANU

10:35-10:55

Magdalena KARWACKA, Monika Janowicz, Warsaw University of Life Sciences, Warsaw, Poland – *Carbon Footprint and Selected Physicochemical Properties of Freeze-Dried Fruit and Vegetable Snacks Obtained with Fruit Pomace and Hydrocolloids.*

10:55-11:15

Eleni Dalaka, **Aggeliki SAVVIDOU**, Vasileios Tsekouras, Ioannis Politis, Georgios Theodorou, Laboratory of Animal Breeding & Husbandry, Agricultural University of Athens, Greece – *Immunomodulatory Properties of Sweet Whey from Greek Cheeses of Different Animal Origin.*

11:15-11:35

Petronela NECHITA, Mirela Roman, Mihaela Aida Vasile, Faculty of Engineering and Agronomy Brăila, Dunărea de Jos University of Galați, Romania- *Hemicellulose Polysaccharides a Promising Sustainable Material for Food Packaging Use.*

11:35-11:55

Nicoleta STĂNCIUC, Ștefania Adelina Milea, Nina Nicoleta Condurache, Gabriela Râpeanu, Gabriela Elena Bahrim, Faculty of Food Science and Engineering, Dunărea de Jos University of Galati, Romania – *TRIBIOTICS – A Strategic Combination for Developing Multifunctional Composites.*

11:55-12:10

POSTER DISPLAY SESSION

CONCLUSIONS





Euro-Aliment Symposium Program

PARALLEL SECTION SESSIONS: CHANNEL 2

Food Safety in a Pandemic World

Moderators: Ewa MACIEJCZYK, Anca Ioana NICOLAU

INVITED SPEAKER

12:15-12:35 **Christian U. RIEDEL**, Oliver Goldbeck, Dominik Weixler, Institute of Microbiology and Biotechnology, Ulm University – *Towards Recombinant Production of Bacteriocins using Corynebacterium glutamicum.*

ORAL COMMUNICATIONS

12:35-12:55 **Mohammad Jalil ZORRIEHZAHRA**, Mina Ziarati, Fatemeh Hassantabar, Faculty of Basic Sciences, Islamic Azad University, Jahrom, Iran – *The Zoonotic Disease Between Humans and Cold-Blooded Animals (Fish and Reptiles).*

12:55-13:15 **Anca I. NICOLAU**, Daniela Borda, Loredana Dumitrascu, Corina Neagu, Iulia Bleoanca, Octavian A Mihalache, Florentina I Bucur, Christophe Nguyen-The, Isabelle Maitre, Pierrine Didier, Tekla Izsó, Gyula Kasza, Paula Teixeira, Luis O L Junqueira, Monica Truninger, Trond Mørretrø, Silje E Skuland, Mike Foden, Lydia Martens, Solveig Langsrud, Faculty of Food Science and Engineering, Dunărea de Jos University of Galati, Romania– *From Shop to Fork: Similarities and Differences in Food Safety Routines Applied by European Consumers.*

13:15-14:15 **LUNCH BREAK**

POSTER DISPLAY SESSION

14:15-14:35 **Hamid CHAMLAL**, Imane Barakat, Khalid Barkat, Asma Chaoui, Adiba Laraqui, Banacer Himmi, Souhaila Belittir, Mohammed Elayachi, Reikia Belahsen, Faculty of Sciences, Chouaib Doukkali University, Morocco– *Food Security in Morocco in the Covid-19 Pandemic Era.*

14:35-14:55 Mohammad Jalil Zorriehzahra, **Mina ZIARATI**, Fatemeh Hassantabar, Faculty of Basic Sciences, Islamic Azad University, Jahrom, Iran– *Foodborne Zoonotic Bacteria in Fish and Prevention Ways.*

14:55-15:15 **Daniela COJOCARI**, Technical University of Moldova, Chisinau, Republic of Moldova– *Plant Extracts as Inhibitors of Foodborne Pathogenic Bacteria.*

15:15-15:30 **POSTER DISPLAY SESSION**

CONCLUSIONS

CHANNEL 1

16:35

**POSTER AWARDS
CLOSING CEREMONY**



Euro-Aliment Symposium Program

POSTER DISPLAY SESSION

Trends and Drivers in Food Science, Technology, and Nutrition in a Resilient World

- P.1.1 *Encapsulation of Plant Bioactive Compounds (Centella asiatica) as A Strategy to Develop Functional Foods.*
Soubhagya Tripathy, Prem Prakash Srivastav
- P.1.2 *New Design for Milk Concentration using Reactance Window.*
Asaad R. Al-Hilphy, Haider I. Ali, Sajedah A. Al-IEssa, José M. Lorenzo, Francisco J. Barba, Mohsen Gavahian.
- P.1.3 *Quality Characteristics of White Brined Cheese Produced from Goat Milk with Different Somatic Cell Count.*
Tatyana B. Balabanova, Mihaela G. Ivanova
- P.1.4 *The Influence of Berry Extracts on Yogurt Quality.*
Aliona Ghendov-Mosanu, Rodica Sturza, Camelia Vizireanu, Elisaveta Sandulachi, Liliana Popescu
- P.1.5 *Impact of Sea Buckthorn berries (Hippophae rhamnoides) on Yoghurt Biological Value and Quality.*
Eugenia Covaliov, Carolina Grosu, Violina Popovici, Capcanari Tatiana, Siminiuc Rodica, Resitca Vladislav
- P.1.6 *Encapsulation of Anthocyanins from Cornelian Cherry Juice Based on Soy Proteins.*
Loredana Dumitraşcu, Nicoleta Stănciuc, Iuliana Aprodu
- P.1.7 *Impact of High-Pressure Processing on Structural and Antigenic Properties of Ovalbumin and Ovomuroid.*
Loredana Dumitraşcu, Iuliana Banu, Nicoleta Stănciuc, Daniela Borda, Iuliana Aprodu
- P.1.8 *Influence of the Controlled Atmosphere on the Quality of Potatoes with Red and Purple Flesh.*
Nijolė Vaitkevičienė, Greta Augaitė
- P.1.9 *Quince (Cydonia oblonga) Paste: Functional Ingredient for Pastries.*
Natalia Suhodol, Eugenia Covaliov, Aurica Chirsanova, Vladislav Resitca, Olga Deseatnicova
- P.1.10 *Impact of Using Chia Flour (Salvia hispanica L.) for Bread Manufacturing.*
Carolina Grosu, Eugenia Covaliov, Siminiuc Rodica, Gutium Olga
- P.1.11 *Investigations on the Functional Properties of Bread Obtained from Wheat-Sorghum Composite Flours.*
Marinela Mădălina Panțuru, Iuliana Banu, Iuliana Aprodu
- P.1.12 *Thermo-Mechanical and Baking Properties of the Quinoa-Rice Composite Flours.*
Iuliana Banu, Iuliana Aprodu



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- P.1.13 *Improvement of the Red Wines Quality by using Yeast Derivatives as an Alternative to Lees.*
Elena Iosip (Dragomir), Gabriela Bahrim, Nicoleta Stănciuc, Oana Constantin, Constantin Croitoru, Gabriela Râpeanu
- P.1.14 *Studies on White Must Clarification using Enzymatic Preparation.*
Mihaela Manuela Hozoc (Nedelcu), Gabriela Bahrim, Nicoleta Stănciuc, Iuliana Aprodu, Constantin Croitoru, Gabriela Râpeanu
- P.1.15 *The Use of Spring Herbs in Moldavian People's Diet.*
Eugenia Covaliov, Olga Gutium, Coralia Babcenco, Viorica Cazac
- P.1.16 *Fermentation of Combined Wheat and Chickpeas Dough Flour: Impact Factors.*
Gutium Olga, Ciumac Jorj, Siminiuc Rodica, Carolina Grosu, Eugenia Covaliov, Popovici Violina
- P.1.17 *Study of the Impact of Nutritional Strategies on Toxic Fractions of Gluten.*
Rodica Siminiuc
- P.1.18 *Lipid Oxidation and Barrier Properties of The Coated Freeze-Dried Chicken Meat with Gelatin-Chitosan Film Enriched with Tunisian rosemary (R. officinalis L.) Extract.*
Walid Yeddes, Katarzyna Rybak, Dorota Pietrzak, Lech Adamczak, Radosław Bogusz, Majdi Hammami, Moufida Saidani-Tounsi, Dorota Witrowa-Rajchert, Małgorzata Nowacka
- P.1.19 *Study of the Oxidability of Some Vegetable Oils.*
Druță Raisa, Covaci Ecaterina, Sturza Rodica, Subotin Iurie
- P.1.20 *Chalchonic Profile of Yellow Food Powder-Form Pigment, Obtained from Safflower Petals.*
Alexandra Savcenco, Alexei Baerle, Pavel Tatarov, Artur Macari, Dumitrița Rugina, Floricuța Ranga
- P.1.21 *Fermentative Processes - from Traditional Uses to Current Possibilities of Valorization*
Moraru I., Vlăsceanu G.A.
- P.1.22 *Some Identified Biologically Active Compounds from The Walnut Kernel's Pellicle: Wastes?*
Iuliana Sandu, Alexei Baerle, Floricuța Ranga, Dumitrița Rugina, Adela Pîntea, Antoanela Patras
- P.1.23 *Wine Waste as a Source of Non-Conventional Resources in the Food Industry.*
Olga Boestean, Natalia Netreba, Angela Gurev, Veronica Dragancea
- P.1.24 *The Impact of Flaxseed Flour on The Quality Parameters of Bakery Products.*
Popovici Violina, Covaliov Eugenia, Capcanari Tatiana, Siminiuc Rodica, Grosu Carolina, Gutium Olga
- P.1.25 *Organic Agriculture in Moldova - Challenges and Opportunities for National Agri-Food Production.*
Valeria Rusu (Mocanu), Livia Patrașcu, Silvius Stanciu
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