The 11th Edition **EUROALIMENT**

International Symposium 2023

SYMPOSIUM PROGRAM

19-20 October Online event

Organized by Dunărea de Jos University Faculty of Food Science and Engineering Galați, Romania

ORGANIZED BY

"Dunărea de Jos" University of Galati (<u>http://www.ugal.ro/)</u> Faculty of *Food Science and Engineering* (<u>http://www.sia.ugal.ro/)</u>

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UNDER THE PATRONAGE



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



The General Association of Engineers of Romania, A.G.I.R. (https://www.agir.ro/)



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Maciej KLUZ, College of Natural Sciences, University of Rzeszów, POLAND

Anka TRAJKOVSKA, Faculty of Technology and Technical Sciences-Veles, Republic of North MACEDONIA

Rodica STURZA, Technical University of Moldova, Chișinău, Republic of MOLDOVA

Thursday, 19th of October

OPENING	SESSION, ORGANIZERS' WELCOME
M	Ioderators: Katarzyna SAMBORSKA, Daniela BORDA
10:00-10:20	Lucian Puiu GEORGESCU, Rector of <i>Dunărea de Jos</i> University of Galați, Romania
	Silvius STANCIU, Vice-Rector of <i>Dunărea de Jos</i> University of Galați, Romania
	Nicoleta STĂNCIUC, Vice-Dean of Food Science and Engineering Faculty, Dunărea de Jos University of Galați, Romania
PLENARY	SESSIONS
10:20-10:50	Pickering emulsions stabilized by surface-modified silica nanoparticles Jafari SEID MAHDI - Gorgan University, Iran
10:50-11:20	Key Elements to Achieve Sustainability in Freshwater Food Production Systems
~ //	Remigiusz PANICZ - West Pomeranian University, Poland
11:20-11:50	Aspects and Bioactivities of Postbiotics: Cell Free Supernatant from Lactic Acid Bacteria
	Stefania SILVI - University of Camerino, Italy
11:50-12:05	COFFEE BREAK POSTER SESSIONS
12:05-12:35	Tomato Pomace: Waste as the New Cosmetic Raw
	Ewa MACIEJCZYK - Lodz University of Technology, Poland
12:35-13:05	Reducing Sugar Content in Cakes
	Katarzyna FELISIAK - West Pomeranian University, Poland

SECTION 1

KEY DRIVERS IN FOOD SCIENCE AND TECHNOLOGY FOR A SUSTAINABLE AND SAFE NUTRITION

Moderators: Anna KOT, Iuliana APRODU

INVITED SPEAKERS

13:05-13:25	Spray Drying of Plant Beverages
	Katarzyna SAMBORSKA- Warsaw University, Poland

13:25–13:45 Fructans in Future Foods and Human Health: Opportunities and Challenges Deepak KUMAR VERMA - Indian Institute of Technology Kharagpur, Kharagpur, India

13:45-14:45 LUNCH BREAK POSTER SESSIONS

PLENARY SPEAKERS

14:45-15:15

Microencapsulation of Enterococcus durans F21: Effect of Sodium Caseinate, pH and Drying Technique

Adem GHARSALLAOUI - Université Claude Bernard Lyon, France

15:15-15:45 Use of Mass Spectrometry for Biomarker Discovery and Protein Characterization **Costel DARIE** - Clarkson University, NY, USA

ORAL COMMUNICATIONS

Moderators: Stefania SILVI, Iulia BLEOANCĂ15:45-16:00Gut Microbiota and Alzheimer's Disease: Exploring New Frontiers in
Neurodegenerative Disorders.
Ünkan URGANCI - Faculty Pamukkale University, Denizli, Turkey16:00-16:15In vitro Assessment of Antidiabetic Activities of Enhydra fluctuans Leaf
Extract for Food and Drug Applications
Pawan PRABHAKAR - Indian Institute of Technology Kharagpur,
Kharagpur, India16:15-16:30The Influence of Additives on the Aquafaba Quality
Viorica BULGARU - Technical University of Moldova, Chisinau, Republic
of Moldova

SECTION 1

16:30-16:45	Cytotoxic Effect of Synthetic Antioxidants <i>BHA</i> and <i>BHT</i> on Hek-293 Human Embryonic Kidney Cells
	Busra BAYKAN- Manisa Celal Bayar University, Manisa, Turkey
16:45-17:00	The Impact of Pulsed Electric Field (PEF) Pre-Treatment on Selected Properties of Dried Strawberries Processed by Ultrasound-Assisted Convective Drying
and the second	Magdalena TRUSINSKA - Warsaw University of Life Sciences, Warsaw, Poland
17:00-17:15	Ultrasound-Assisted Freezing–The Influence on the Recrystallization Process and Physical Properties of Milk Ice Cream
Ant	Anna KOT - Institute of Food Sciences, Warsaw University of Life Sciences, Warsaw, Poland
17:15-17:30	Development of Peanut Spread Containing Arthrospira platensis var. Toliara as a Ready-to-Use Therapeutic Food to Treat Malnutrition
	Antonio, Fidinirina TELESPHORE - University of Antananarivo, Madagascar

CONCLUSIONS OF THE DAY





Friday, 20th of October

KEY DRIVERS IN FOOD SCIENCE AND TECHNOLOGY FOR A SUSTAINABLE AND SAFE NUTRITION

Moderators: Ekaterini MOSCHOPOULOU, Nicoleta STĂNCIUC

PLENARY SPEAKER

09:00-09:30

Implementation of a Circular Economy in the Agri-Food Sector of the Region of Murcia, Spain. Keys for a success **Angel Martinez SANMARTIN**, National Technological Centre for the Food and Canning Industry, Molina de Segura (Murcia), Spain

ORAL COMMUNICATIONS

9:30-9:45	Production of Biodegradable Plastic from Algae Mina AHMADI - Iranian Fisheries Science Research Institute, Agricultural Research Education and Extension Organization (AREEO), Researcher, Anzali, Iran
9:45-10:00	Comparison of the Properties of Fermented Red and Yellow Beetroot Anna WIERZBICKA - University of Life Sciences, Warsaw, Poland
10:00-10:15	Evaluation of Hand-Made Pasta Production by Using Sea Fennel (Crithmum maritimum L.) Bilge BASTURK BERK - Ege University, İzmir, Turkey
10:15-10:30	Extraction and Characterization of Bioactive Compounds from Prunus spinosa L. Fruits with Potential in the Development of Edible Films with Multiple Functional Properties Oana R. NEGREAN - University of Agricultural Science and Veterinary Medicine of Cluj-Napoca, Romania
10:30-10:45	COFFEE BREAK POSTER SESSIONS
10:45-11:00	Bi-, Oleo- and Emulgels with Several Food Applications Anda E. TANISLAV - University of Agricultural Sciences and Veterinary Medicine of Cluj-Napoca, Romania

11:00-11:15

Effect of Grape Skin Incorporation on Oxidative Stability of Ice Cream Olga RUSEVA - Technical University of Moldova, Republic of Moldova

11:15-11:25 CONCLUSIONS

SECTION 2

FOOD SAFETY CHALLENGES IN THE NEAR FUTURE

Moderators: Ewa MACIEJCZYK, Anca NICOLAU

INVITED SPEAKER

11:25-11:45

Salmonella Changes its Carbon Metabolism for Persisting in Agricultural Environments

Adam SCHIKORA - Julius Kühn Institute (JKI) - Federal Research Centre for Cultivated Plants, Institute for Epidemiology and Pathogen Diagnostics, Germany

ORAL COMMUNICATIONS

11:45-12:00Antagonistic and Detoxification Potentials of Trichoderma Isolates
for Control of T-2 Toxin Biosynthesizing Fusarium sporotrichioides**Marta MODRZEWSKA-**Institute of Agricultural and Food
Biotechnology – State Research Institute, Warsaw, Poland

12:00-12:15Effect of the Drying Process on the Stability and Profile of
Cannabinoids and Terpenes Found in Cannabis sativa L. var. sativa.Joanna KANABUS - Institute of Agriculture and Food Biotechnology
– State Research Institute, Warsaw, Poland

12:15-12:30 Dielectric Barrier Discharge Cold Plasma Treatment of Soy Protein Isolate and Pea Protein Isolate: Insights into the Physicochemical and Functional Characteristics

> **Srutee ROUT -** Indian Institute of Technology Kharagpur, Kharagpur, India

12:30-12:45 COFFEE BREAK POSTER SESSIONS

12:45-13:00Occurrence of Microplastics in Foods and Health EffectsMesut EMRE ÇETIN - Manisa Celal Bayar University, Manisa, Türkiye

13:00-13:15

Physico-Chemical and Sensory Analysis of Banana Flour Daniela PALADI-Technical University of Moldova, Chişinău, Republic of Moldova

55-

13:15-13:25

CONCLUSIONS

SECTION 3

BIOTECHNOLOGY FOR A SUSTAINABLE FOOD PRODUCTION

Moderators: Julia MARÍN-NAVARRO, Leontina GRIGORE-GURGU

INVITED SPEAKERS

13:25-13:45	The Existence of a Novel Phase Variation Mechanism of Eggerthella lenta Potentially Affecting Susceptibility to Phage Infection
	Colin BUTTIMER - APC Microbiome Ireland, University College of Cork, Ireland

13:45-14:05

Screening and Molecular Engineering of Endolysins as Novel Antibiotics

Julia MARÍN-NAVARRO - Instituto de Agroquímica y Tecnología de los Alimentos, Facultat de Ciències Biològiques, Universitat de València, Spain

14:05-15:05 LUNCH BREAK POSTERS SESSIONS

ORAL COMMUNICATIONS

15:05-15:20

Cold Plasma Activated Water Pretreatment and Drying of Centella asiatica Leaves for the Extraction and Encapsulation of Bioactive Compounds Using Liposome

Soubhagya TRIPATHY - Indian Institute of Technology Kharagpur, Kharagpur, India

15:20-15:35	Capsules of Beetroot By-Product Extract Produced by Electrohydrodynamic Methods Alicja BARAŃSKA - Institute of Food Sciences, Warsaw University of Life Sciences, Warsaw, Poland
15:35-15:50	Optimization of the Method of Forming Nano-Emulsions and their Characterization Mădălina L. MEDELEANU - Faculty of Food Science and Technology, University of Agricultural Sciences and Veterinary Medicine, Cluj- Napoca, Romania
15:50-16:00	CONCLUSIONS
16:00-16:15	COFFEE BREAK

SECTION 4

MULTIDIMENSIONAL APPROACHES FOR AQUACULTURE AND AQUATIC RESOURCES SUSTAINABILITY

POSTER SESSIONS

Moderators: Ira SIMIONOV, Ștefan PETREA

INVITED SPEAKERS

16:15-16:35

An Overview of Cold-Blooded Animals (Fish and Reptiles) Zoonotic Diseases, Past, Present and Future

Mohammad JALIL ZORRIEHZAHRA - Iranian Fisheries Science Research Institute (IFSRI), Agricultural Research Education and Extension Organization (AREEO), Tehran, Iran

ORAL COMMUNICATIONS

16:35-16:50 Economic Incentives for Environmental Services in Aquaculture: Promoting Sustainable Practices and Protecting the Aquatic Environment

ANGELICA DOBRE - Dunărea de Jos University of Galați, Romania

16:50-17:05 The Effect of Some Nutraceuticals on The Blood Biochemistry and Oxidative Stress at Oreochromis Niloticus Species

Alina ANTACHE - Dunărea de Jos University of Galați, Romania

17:05-17:20 The Production of Porphyridium Purpureum in an Airlift Flat Panel Photobioreactor Ira SIMIONOV - Dunărea de Jos University of Galați, Romania

17:20-17:35

Analytical Framework Based on Machine Learning Prediction Modeling for Supporting the Inland Aquaculture Production Decision Process in Romania vs. V4 Group

Ştefan-Mihai PETREA -Dunărea de Jos University of Galați, Romania

CONCLUSIONS

17:40 POSTER AWARDS CLOSING CEREMONY – ALL THE PARTICIPANTS



POSTER SESSIONS

KEY DRIVERS IN FOOD SCIENCE AND TECHNOLOGY FOR A SUSTAINABLE AND SAFE NUTRITION

- P.1.1 METHOD OF INCREASING THE SAFETY AND FUNCTIONAL VALUE OF CUSTARD NATALIA NETREBA, ANGELA GUREV, VERONICA DRAGANCEA, OLGA BOESTEAN
- P.1.2 ANTIMICROBIAL ACTIVITY OF YOGHURT MADE USING A MIXTURE OF COWS AND GOATS MILK WITH BERRIES PUREE

TATIANA CUSMENCO, VIORICA BULGARU, ARTUR MACARI, NATALIA NETREBA, IULIANA SANDU, IRINA DIANU

P.1.3 *PHYSICOCHEMICAL CHARACTERISTICS, BIOLOGICAL VALUE, AND ACCEPTABILITY OF QUINCE AND SEA BUCKTHORN SAUCES*

EUGENIA COVALIOV, TATIANA CAPCANARI, AURICA CHIRSANOVA, VIOLINA POPOVICI, RODICA SIMINIUC

P.1.4 CANNABIS SATIVA L. OIL CAKE TECHNOLOGICAL APPLICATIONS

TATIANA CAPCANARI, EUGENIA COVALIOV, AURICA CHIRSANOVA, CĂTĂLINA NEGOIȚA, RODICA SIMINIUC

P.1.5 THE VALOLISATION OF GARLIC (ALLIUM SATIVUM) BIOLOGICALLY ACTIVE COMPOUNDS

TATIANA CAPCANARI, EUGENIA COVALIOV, OXANA RADU, AURICA CHIRSANOVA

P.1.6 SOCIODEMOGRAPHIC, NUTRITIONAL AND HEALTH STATUS FACTORS ASSOCIATED WITH ADHERENCE TO MEDITERRANEAN DIET IN AN AGRICULTURAL MOROCCAN ADULT'S POPULATION

RACHIDA MOUSTAKIM, MOHAMED MZIWIRA, MOHAMMED EL AYACHI, REKIA BELAHSEN

P.1.7 MODERN STRATEGIES FOR USING THE POMACE RESULTING FROM THE PROCESSING OF VEGETABLE PRODUCTS IN VALUE-ADDED PRODUCTS

FLORINA-GENICA ONCICĂ, GABRIELA RÂPEANU, NICOLETA STĂNCIUC, IULIANA APRODU, GEORGIANA HORINCAR

P.1.8 EVALUATION OF CAROTENOIDS, PHENOLIC COMPOUNDS, AND ANTIOXIDANT CAPACITY OF DIFFERENT VARIETIES OF PUMPKIN PEELS

> ROXANA NICOLETA GAVRIL (RAȚU), FLORINA STOICA, GABRIELA RÂPEANU, NICOLETA STĂNCIUC, IULIANA APRODU, OANA CONSTANTIN

P.1.9 THE USE OF SEA BUCKTHORN IN THE MANUFACTURE OF BERRY SAUCES

IRINA DIANU, NATALIA NETREBA, MACARI ARTUR, OLGA BOESTEAN, IULIANA SANDU

P.1.10 PERSPECTIVE OF USING ZIZIPHUS JUJUBA MILL IN THE PRODUCTION OF MARMALADE-PASTILE PRODUCTS

> ALEXANDRA SAVCENCO, NATALIA NETREBA, VALENTINA BANTEA-ZAGAREANU

P.1.11	MICROWAVE-ASSISTED DRYING OF MANGO PEELS: DRYING KINETICS AND OPTIMIZATION OF PROCESS CONDITIONS USING MATHEMATICAL MODELS AND RESPONSE SURFACE METHODOLOGY
	SRUTEE ROUT, PREM PRAKASH SRIVASTAV
P.1.12	GLOBAL FOOD MARKET IN CRISIS SITUATIONS. LESSONS FOR THE FUTURE
	SILVIUS STANCIU, MIHAELA PILA
P.1.13	FOOD LOSS AND WASTE. A GLOBAL APPROACH
	MIHAELA PILA, SILVIUS STANCIU
P.1.14	COMPARATIVE ANALYSIS OF WILD AND CULTIVATED ROSEHIPS FOR USE IN DAIRY PRODUCTS
	MIHAELA G. IVANOVA, IRA D. TANEVA, MARIA Z. ZHEKOVA-KALAYDZHIEVA, MATTHIAS SCHREINER, ANTON M. SLAVOV, YULIAN D. TUMBARSKI
P.1.15	LEGUMES - POTENTIAL SOURCE OF ANIMAL ORIGIN RAW MATERIALS REPLACEMENT
	VIORICA BULGARU, MIHAIL MAZUR, İLKAY ŞENSOY, VALENTIN CELAC, LILIANA POPESCU, RODICA STURZA, ALIONA GHENDO-MOŞANU
P.1.16	BEHAVIOUR OF SOLUTIONS OF WHEY PROTEIN CONCENTRATES UPON HEAT TREATMENT
	LAMBROS SAKKAS, POLYXENI BALKIZA, EKATERINI MOSCHOPOULOU AND GOLFO MOATSOU
P.1.17	PROPERTIES OF PLAIN DRINKING YOGHURT MADE WITH ACID WHEY FROM GREEK YOGHURT
1/1	EVANGELIA ZOIDOU, MARIANNA KARELA, LAMBROS SAKKAS, MARIA IFANTI, BASILIS DOUFEXIS, LEA YOUSSEF, GOLFO MOATSOU, VASILIKI EVAGELIOU, EKATERINI MOSCHOPOULOU
P.1.18	COMPARATIVE ASSESSMENT OF BIOACTIVE COMPOUNDS IN DRIED CHERRY TOMATOES UNDER DIFFERENT CONDITIONS
	LILIANA CECLU, LUIZA A. TANASE (BUTNARIU), OANA-VIORELA NISTOR
P.1.19	SURVEY ON LIFESTYLE AND EATING BEHAVIOR OF ADULTS
	C. HODOROGEA (HUHULEA), A. HUHULEA, D.I. MORARU
P.1.20	CHASING LONGEVITY THROUGH DIET COMBINED WITH PHYSICAL ACTIVITY – A CASE STUDY
	C. HODOROGEA (HUHULEA), A. HUHULEA, D.I. MORARU
P.1.21	SUSTAINABLE MEASUREMENT OF COLOR DURING STORAGE OF ICE CREAM WITH SPIRULINA PLATENSIS
	PETYA B. BOYANOVA, ATANASKA D. BOSAKOVA-ARDENSKA, ANGEL M. DANEV, MAGDALINA KUTRYANSKA, VALENTINA TSV. DOBREVA
P.1.22	EFFECT OF PRETREATMENT AND FREEZING PROCESSING ON SEVERAL VEGETABLES' QUALITY INDICATORS
	MIHAELA C. DRAGHICI, MIHAELA GEICU-CRISTEA, ELISABETA E. POPA*, AMALIA C. MITELUT, PAUL A. POPESCU, MONA E. POPA

P.1.23	IMPACT OF HYDROGEL APPLICATION FOR WATER STRESS MANAGEMENT ON BIOCHEMICAL PARAMETERS OF LACTUCA SATIVA
	ION NIȚU, ELISABETA ELENA POPA, AMALIA CARMEN MITELUT
P.1.24	THE OPPORTUNITIES OF THE USE OF CORN FLOUR FOR THE PREPARATION OF BREAD
	IURIE RUMEUS
P.1.25	INFLUENCE OF BRINE COMPOSITION ON THE QUALITY CHARACTERISTICS OF PICKLED GREEN APPLES (MALUS DOMESTICA)
12	DANIELA CONSTANDACHE, DOINA-GEORGETA ANDRONOIU, GABRIEL- DĂNUȚ MOCANU, OANA-VIORELA NISTOR, ELISABETA BOTEZ
P.1.26	A STUDY OF POST-HARVEST PROCESSING OF COMMON BEAN – A REVIEW
	VALENTINA STOIAN, ELISABETA ELENA POPA, AMALIA CARMEN MITELUȚ
P.1.27	MILLET: A STRATEGIC SOURCE TO DEVELOP NUTRI-CEREAL BASED PRODUCTS FOR MODERN CONSUMERS
	MARIANA LILIANA PĂCALĂ, LIDIA FAVIER, LUCICA BRUDIU
P.1.28	CONVECTIVE AND INFRARED DRYING OF APPLE CHIPS INFUSED IN HIBISCUS EXTRACT TO INCREASE THE PHYTOCHEMICAL CONTENT OF APPLE CHIPS SNACK
	LAVINIA STAN (BOLDEA), DĂNUȚ-GABRIEL MOCANU, GABRIELA RÂPEANU, NIC <mark>OLETA STĂNCIUC</mark>
P.1.29	DEVELOPMENT AND CHARACTERIZATION OF YEAST PROTEIN FILMS
	IULIA BLEOANCA, RACHID NIGROU, ANDREEA LANCIU DOROFTE, LOREDANA DUMITRAȘCU, IULIANA APRODU, DANIELA BORDA, FELICIA STAN, CATALIN FETECAU
	FOOD SAFETY CHALLENGES IN THE NEAR FUTURE
P.2.1	THE INFLUENCE OF SEA BUCKTHORN PUREE ON THE OXIDATION PROCESS OF LIPIDS IN MAYONNAISE
	IRINA DIANU, ARTUR MACARI, ALEXEI BAERLE, NATALIA NETREBA, OLGA BOEŞTEAN, IULIANA SANDU, TATIANA CUŞMENCO
P.2.2	EFFECT OF PECTIN EXTRACTED FROM APPLE POMACE ON THE QUALITY AND BIOLOGICAL VALUE OF FRUIT BARS
	TATIANA CEȘKO, ANGELA GUREV, VERONICA DRAGANCEA, ALIONA GHENDOV-MOSANU, RODICA STURZA
P.2.3	MATHEMATICAL ANALYSIS OF DEEP FRYING OF FRENCH FRIES
	BUSRA BAYKAN, TUNCAY YILMAZ
P.2.4.	SPECIATION OF ARSENIC NEUTRALISED FROM FOOD BY PLEUROTUS OSTREATUS
	MARTA D. KOWALSKA, AGNIESZKA ZAPAŚNIK, ŁUKASZ WOŹNIAK,

P.2.5 AS A CEREAL SUBSTITUTE AMARANT SEED (AMARANT SPP.) AND ITS EFFECT ON THE PHYSICOCHEMICAL AND TEXTURAL PROPERTIES OF BREAD SUDE ATILLA, MELISA ÖZÇELIK, EMINE ERDAĞ AKCA, TUNCAY YILMAZ P.2.6 INCREASING THE GROWTH RATE AND PERFORMANCE OF RAINBOW TROUT BY REPLACING MEALWORM IN THEIR DIET

LALEH YAZDANPANAH GOHARRIZI

P.2.7 COMPOSITE PACKAGING FILMS BASED ON WHEY PROTEINS FUNCTIONALIZED WITH THYME ESSENTIAL OIL AND POLYLACTIC ACID

> ANDREEA (LANCIU) DOROFTE, IULIA BLEOANCĂ, FLORENTINA BUCUR, FELICIA STAN, CĂTĂLIN FETECĂU, GABRIEL MUSTĂȚEA, DANIELA BORDA

P.2.8 BIOACTIVE COMPOUNDS' PROFILE AND ANTIBACTERIAL ACTIVITY COMPARISON BETWEEN NEEDLE LEAVES OF JUNIPERUS COMMUNIS AND JUNIPERUS OXYCEDRUS

ILIR MËRTIRI, BOGDAN PĂCULARU-BURADA, NICOLETA STĂNCIUC

P.2.9 EXPERIMENTAL RESEARCH ON ACTIVE PACKAGING APPLICATION ON FRESH CHICKEN MEAT

ELISABETA E. POPA, MIHAELA GEICU-CRISTEA, AMALIA C. MITELUȚ, MARIA RÂPĂ, MIHAELA C. DRĂGHICI, PAUL A. POPESCU, MONA E. POPA

P.2.10 NEW INSIGHTS IN CONSUMERS PERCEPTIONS ON ALTERNATIVE PROTEIN SOURCES

MIHAELA GEICU-CRISTEA, ELISABETA E. POPA, PAULA G. MANEA, MIHAELA C. DRĂGHICI, AMALIA C. MITELUȚ, PAUL A. POPESCU, MONA E. POPA

P.2.11 RETIRE/RECALL REQUIREMENT IN FOOD SAFETY MANAGEMENT SYSTEM OPERATION: CASE STUDY FOR BAKERY YEAST

MARIANA LILIANA PĂCALĂ, LIDIA FAVIER, LUCICA BRUDIU

P.2.12 VALORIZATION OF BLUEBERRY POMACE AS FUNCTIONAL INGREDIENT AT YOGHURT MANUFACTURING

GLUGĂ, ȘTEFANIA, VÎNĂ, C MIHAELA, IORDACHE, F GEORGIANA, NISTOR, O VIORELA, MOCANU, G DĂNUȚ, TĂNASE (BUTNARIU) LUIZA, ANDRONOIU D GEORGETA

P.2.13 FUNCTIONALIZED ZEIN EDIBLE COATING FOR HAZELNUTS SHELF-LIFE EXTENSION

ANDREEA LANCIU DOROFTE, FATIMA ELHIBA, IULIA BLEOANCA, DANIELA BORDA

P.2.14 PROTEOMICS APROACH ON LISTERIA MONOCYTOGENES EGDE ΔLMO2229 STRAIN AFTER SALT STRESS CONDITIONS EXPOSURE

LEONTINA GRIGORE-GURGU, BRÎNDUȘA ALINA PETRE, FLORENTINA IONELA BUCUR, ANCA IOANA NICOLAU, COSTEL C. DARIE

BIOTECHNOLOGY FOR A SUSTAINABLE FOOD PRODUCTION

- P.3.1 VALORISATION OF GRAPE SEED IN THE PRODUCTION OF FUNCTIONAL BISCUITS VLADIMIR CULEV, OLGA BOEȘTEAN, ECATERINA COVACI AND NATALIA NETREBA
- P.3.2 THE STUDY OF THE VINEYARD VARIETY MERLOT FROM DIFFERENT VINEYARD AREAS

DIANA GOGU-TIMERCAN, ALIONA SCLIFOS, IURIE SCUTARU, ECATERINA COVACI

P.3.3 TRIBIOTIC EXOPOLYSACCHARIDES FROM A SELECTED LACTIPLANTIBACILLUS PARAPLANTARUM PROBIOTIC STRAIN

BOGDAN, PACULARU-BURADA, NICOLETA, STANCIUC, GABRIELA-ELENA, BAHRIM

P.3.4 STRAWBERRY TREE (ARBUTUS UNEDO) AS A SOURCE OF FUNCTIONAL FRACTIONS FOR FROTIFICATION OF A SOFT CHEESE

IMÈNE AMMAR, MANEL MASMOUDI, HAMADI ATTIA

- P.3.5 ANTIOXIDANT ACTIVITY OF BAKERY PRODUCTS WITH PROPHYLACTIC EFFECT DR. ADELINA DODON, DR. VALENTINA BANTEA-ZAGAREANU
- **P.3.6** FUNCTIONAL CHARACTERIZATION OF THE SOY AND PEA DERIVED BIOACTIVE PEPTIDES

MIHAELA BRUMĂ (CĂLIN), DANIELA ȚIULEANU, INA VASILEAN, IULIANA BANU, IULIANA APRODU

P.3.7 THERMO-MECHANICAL AND BAKING PROPERTIES OF THE GLUTEN FREE ZEIN – STARCH DOUGHS

MIHAELA BRUMĂ (CĂLIN), IULIANA BANU, IULIANA APRODU

P.3.8 EVALUATION OF ANTIOXIDANT ACTIVITY AND BIOACCESSIBILITY OF POLIPHENOLIC COMPOUNDS OF YOGURT ENRICHED BY ALGINATE-ENCAPSULATED BASIL EXTRACTS

LILIANA POPESCU, ALIONA GHENDOV-MOSANU, RODICA STURZA

P.3.9 GLUTEN-FREE FLOURS' METABIOTICATION AS AN EFFECT OF PROBIOTICS AND PARAPROBIOTICS

MIHAELA COTÂRLEȚ, BOGDAN PĂCULARU-BURADA, AIDA M. VASILE, OANA V. NISTOR, LEONTINA GRIGORE-GURGU, NICOLETA STĂNCIUC, GABRIELA E. BAHRIM

P.3.10 FUNCTIONAL FOODS BASED ON HEMP AND BEE PRODUCTS. BIO HH & PP PRODUCTS

> GABRIELA M. VLĂSCEANU, MIRCEA DOGARIU, ANDREI APETREI, LORICA APETREI

P.3.11 PRALINES WITH BEE PRODUCTS AND BLACK CHOCOLATE. HAPPY WOMAN & HAPPY MAN PRODUCTS

ANDREI APETREI, CORNELIA ABĂLARU, LORICA APETREI, GABRIELA VLĂSCEANU **P.3.12** PROBIOTICS SURVIVAL IN PARAPROBIOTICS-ENRICHED FERMENTED PRODUCTS AFTER FREEZE-DRYING

> MIHAELA-AIDA VASILE, MIHAELA-COTÂRLET, OANA-VIORELA NISTOR, BOGDAN PĂCULARU-BURADA, NICOLETA STĂNCIUC, GABRIELA-ELENA BAHRIM

P.3.13 THE EFFICIENCY OF EXPIREMENTAL ACTIVATED CARBONS FROM VEGETABLE WASTE IN REDUCING THE RISK OF OXIDATION IN WHITE GRAPE MUSTS

IURIE SCUTARU, ALIONA SCLIFOS, GEORGETA MOGA

P.3.14 THE INFLUENCE OF THE ADDITION OF SEA BUCKTHORN POWDER ON THE RHEOLOGICAL PROPERTIES OF WHEAT FLOUR DOUGH

IOANA L. STANCIU, ELISABETA E. POPA, MONA E. POPA

P.3.15 ENHANCING BREAD QUALITY THROUGH THE ADDITION OF DEHYDRATED SOURDOUGH IN THE WHEAT FLOUR

SERBAN E. CUCU, MONA E. POPA

- P.3.16 ELIMINATING THE PINKING EFFECT IN WINES USING ACTIVATED CHARCOAL IURIE SCUTARU, ALIONA SCLIFOS, ION PUŞCĂ
- P.3.17 ENZYME APPROACHES APPLY TO HIGH-PURITY XOS PRODUCTION FROM WHEAT CHAFF

TATJANA, (R) ĐORĐEVIC, TOMISLAV, (B) TOSTI

- P.3.18 VALORIZATION OF FOOD PROCESSING BY-PRODUCTS IN NEW FOOD MATRICES FOR BETTER ENVIRONMENTAL SUSTAINABILITY ADINA NICHITA, MONA ELENA POPA
- **P.3.19** RESEARCH ON THE VALORIZATION OF GRAPE POMACE INTO FUNCTIONAL BIO-INGREDIENTS

LARISA ANGHEL, GABRIEL - DĂNUȚ MOCANU, NICOLETA STĂNCIUC

P.3.20 *SMART VALORIZATION OF RESIDUAL RESOURCES: CHALLENGES FOR THE HEALTH AND SAFETY OF THE SOIL-FOOD AXIS*

> NICOLETA STĂNCIUC, VIORICA GHISMAN, BOGDAN PĂCULARU-BURADA, AIDA-MIHAELA VASILE, OANA-EMILIA CONSTANTIN, GABRIELA RÂPEANU, GABRIELA-ELENA BAHRIM, DANIELA BURUIANĂ

- P.3.21 PHYTOCHEMICAL CHARACTERIZATION OF A CARROT EXTRACT BY UHPLC-MS/MS ELENA ENACHI, CARMEN CHIȚESCU, LEONTINA GRIGORE-GURGU, MONICA BOEV, DENISA BATÎR MARIN, NICOLETA-MARICICA MAFTEI
- **P.3.22** A PREPARATION PROCEDURE OF SOME NATURAL DIETARY SUPPLEMENTS BASED ON COENZYME Q10 FROM CHICKEN HEARTS AND OIL PRESS CAKES

ANDERSINA SIMINA PODAR, CRISTINA ANAMARIA SEMENIUC, FLORICUȚA RANGA, SIMONA RALUCA IONESCU, MARIA-IOANA SOCACIU, MELINDA FOGARASI, ANCA CORINA FĂRCAȘ, DAN CRISTIAN VODNAR AND SONIA ANCUȚA SOCACI

MULTIDIMENSIONAL APPROACHES FOR AQUACULTURE AND AQUATIC RESOURCES SUSTAINABILITY

P.4.1 THE PRESENCE OF ORGANIC POLLUTANTS IN MUSSELS (MYTILUS GALLOPROVINCIALIS) ON THE BLACK SEA COAST

DIANA, MOISA (DANILOV), LORENA DEDIU, VALENTINA COATU, LUMINITA LAZAR, NICOLETA DAMIR

P.4.2 EFFECTS OF INDUSTRIAL HEMP SEED INCLUSION IN VEGETAL DIET ON GROWTH PERFORMANCE AND NUTRITIONAL COMPOSITION OF COMMON CARP (CYPRINUS CARPIO) IN A RECIRCULATING AQUACULTURE SYSTEM

MARIAN BURDUCEA, LENUTA DIRVARIU, CRSTIAN-ALIN BARBACARIU

P.4.3 INCREASED PROFITABILITY IN FISH FARMS BY CREATING A MICROCLIMATE CONDUCIVE TO ALGAL GROWTH IN A POND COVERED WITH PREDATOR NETTING BY INTRODUCING A HIGHER PROPORTION OF PHYTOPLANKTON CONSUMING FISH SPECIES AND OBTAINING A SECONDARY PRODUCTION OF THE CLAM ANODONTA CYGNEA

MARIANA CRISTINA ARCADE, MARINELA GANCEA, MIOARA COSTACHE

P.4.4 COMPARATIVE STUDY ON THE EFFECT OF ULVA LACTUCA AND SPIRULINA PLATENSIS ON THE IMMUNE-OXIDATIVE STRESS BIOMARKERS AND SERUM BIOCHEMICAL PARAMETERS OF CYPRINUS CARPIO EXPOSED TO IMAZALIL

> GEANINA CONSTANDACHE, ALINA NICOLETA MACOVEIU, IULIA GRECU, ANGELICA DOCAN, LORENA DEDIU

P.4.5 *MICROBIAL CONTAMINANTS OF FISH AND FISH PRODUCTS*

ANGELICA DOCAN, IULIA. R. GRECU, LORENA. DEDIU, MIRELA CREȚU

P.4.6 PRELIMINARY RESULTS ON THE PROTECTIVE ROLE OF PROBIOTICS ADMINISTRATION IN CASE OF ZINC CHLORIDE INTOXICATION IN ZEBRAFISH BEHAVIOUR

> MĂDĂLINA ENE, ROXANA STRUNGARU-JIJIE4, ALEXANDRA SĂVUCĂ, IONUȚ-ALEXANDRU CHELARU, GABRIEL-IONUȚ PLAVAN, NICUȘOR MIRCEA NICOARĂ, ALIN-STELIAN CIOBÎCĂ

P.4.7 AQUAPONIC PRODUCTION OF KALE (BRASSICA OLERACEA ACEPHALA`NERO DI TOSCANA`)

> CREȚU MIRELA, VASILEAN ION, DEDIU LORENA, COADĂ MARIAN TIBERIU PLACINTĂ SĂNDIȚA, RÎMNICEANU CRISTIAN, DOCAN ANGELICA, STROE MARIA DESIMIRA

- P.4.8 PHYTOPLANKTONIC DIVERSITY IN THE AQUATIC ECOSYSTEM LAKE PARCHEŞ ADINA POPESCU, DANIELA CRISTINA IBĂNESCU
- P.4.9 THE DYNAMICS OF THE FISH CATCHES WITH HIGH ECONOMIC VALUE FROM THE DANUBE DELTA, DURING THE PERIOD 2011-2021

STROE M. DESIMIRA, TENCIU MAGDALENA, CREȚU MIRELA, SAVIN VIORICA, MARICEL F. DIMA, NECULAI PATRICHE P.4.10 QUALITY OF FISHERY PRODUCTS IN RELATION WITH METALS IN THE AQUATIC ENVIRONMENT AND ACCUMULATION PROCESSES

ELENA ZUBCOV, ANTOANETA ENE, NATALIA ZUBCOV, NINA BAGRIN

- P.4.11 COMMERCIAL VALUE OF ORNAMENTAL CARP AURELIA NICA, MIHAI-STEFAN PETREA, ALINA ANTACHE, IRA-ADELINE SIMIONOV, VICTOR CRISTEA
- P.4.12 COMPARATIVE STUDY ON THE EFFECT OF ULVA LACTUCA AND SPIRULINA PLATENSIS ON THE HAEMATOLOGICAL PROFILE IN CYPRINUS CARPIO EXPOSED TO IMAZALIL

ALINA NICOLETA MACOVEIU, GEANINA CONSTANDACHE, IULIA GRECU, ANGELICA DOCAN, LORENA DEDIU

P.4.13 SPATIAL - TEMPORAL DISTRIBUTION OF THE EURASIAN OTTER (Lutra lutra) POPULATION SOMOVA AQUATIC COMPLEX - PARCHEŞ, ROMANIA

DANIELA IBANESCU CRISTINA, MIHAELA CRISTESCU, ADINA POPESCU, AURELIA NICA

