



## **Euro-aliment 2011 Programme**

From Food Science to Food Industry Bridging Education and Research with Engineering and Industry

## ABOUT EURO-ALIMENT INTERNATIONAL SYMPOSIA

In 2003, the Faculty of Food Science and Engineering of the Dunarea de Jos University of Galati decided to organise a symposium on food issues. Since then, every two years, in the autumn, researchers from Food Science and connected fields (Environment, Nutrition, Chemistry, and Biotechnology) and representatives of Food Industry meet together, present their work, research results and exchange their experience.

Scientists across Europe were present at Euro-aliment symposia, demonstrating that Romania was part of the European Union before its official integration of 2007.

The symposia proved that scientists stay together over time and over space, forcing science to obey the calling of good thoughts or ideas.

#### **EURO-ALIMENT 2011 MISSION**

This event is the fifth in the series of EuroAliment symposia. The missions of EuroAliment 2011 are:

- \* to support the dialog between academy and business and to create strategic forms of collaboration between science and industry,
- \* to bring together education and research with engineering and industry, in order to facilitate implementation of novel technologies,
- \* to strengthen the position of Romanian Food Science and Engineering in the European Union.

#### Organized by:

FSIA - Faculty of Food Science and Engineering, Dunarea de Jos University of Galati

ASIAR - Romanian Association of Food Industry Professionals

AGIR - The General Association of the Engineers in Romania

#### Supported by:

CNCSIS UEFISCSU, project number PNII IDEI ID\_500/2008 CNCSIS UEFISCSU, project number PNII IDEI ID 517/2008

Darimex Romania
SC Laboratorium SRL
Asociatia producatorilor

Asociatia producatorilor de produse traditionale – Zona Covurlui Galati (Association of Traditional Food Producers – Covurlui Galati Area)

#### **Contact Symposium Secretariat**

Oana CONSTANTIN, Dunarea de Jos University, Romania Tel./Fax: +40 236 460165 E-mail: euroaliment@ugal.ro Web: www.euroaliment.ugal.ro/euro-aliment\_2011.htm

#### **Organising Committee**

Petru ALEXE
Victor CRISTEA
Anca NICOLAU
Nicoleta STANCIUC
Daniela BORDA
Iuliana BANU
Gabriela IORDACHESCU
Liliana GÎTIN
Silvius STANCIU
Iuliana APRODU
Oana CONSTANTIN
Felicia DIMA

#### International Scientific committee

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Iowa State University, USA

**Peter RASPOR** 

University of Ljubljana, Slovenia

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**Gabriela BAHRIM** 

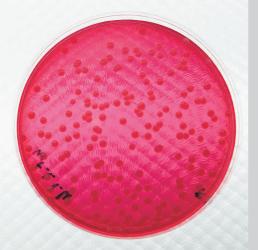
University Dunarea de Jos, Romania

Daniela BORDA

University Dunarea de Jos, Romania

**Gabriela RAPEANU** 

University Dunarea de Jos, Romania



# Euro-aliment 2011 Programme Wednesday, 5.10.2011

**18:00 – 20:00** Registration (Lobby of Dunarea Hotel)

### Thursday, 6.10.2011

**08:00 – 09:00** Registration N. Balcescu Conference Hall at Dunarea Hotel

**09:00 – 09:30** Symposium opening Organisers' welcome

**09:30 – 11:00 Section 1** – Healthy Eating and Nutrition Education Invited lecture | Section lectures

11:00 - 11:30 Coffee Break

11:30 – 13:00: Section 2 – Food Processing and Quality
Invited lecture | Section lectures

13:00 – 14:00 Section 3 – Applied Food Biotechnology Invited lecture | Section lectures

14:00 - 15:00 Lunch

15:00 – 16:15 Section 4 – Innovation in Food Industry

Invited lecture | Section lectures

16:15 – 17:15 Section 5 – Emerging issues in Food Safety Invited lecture | Section lectures

17:15 - 17:30 Coffee break

17:30 - 18:30 Poster Session

20:30 Festive dinner

#### Friday, 7.10.2011

**09:00 – 10:00 Section 6** – Food Traceability Invited lecture | Section lectures

N Balcescu Conference Hall at Dunarea Hotel

10:00 – 11:00 Section 7 – Advanced Methods for
Food Analysis

Invited lecture | Section lectures

11:00 - 11:30 Coffee break

11:30 – 12:15 Section 8 – Consumer's insight and strategies for managing consumer's expectations Invited lecture | Section lectures

12:15 – 12.30 Transportation from Dunarea Hotel to FSIA

12.30 – 13:30 Visit of the Faculty Renewed Meat Products Pilot Station in the framework of RESPIA PROJECT (F Building of FSIA)

13:30 – 15:00 Closing ceremony and Lunch

#### Thursday, 6.10.2011

#### <u>Section 1 – Healthy Eating and Nutrition</u> Education

- 9:30 10:00 Alain HOTTLET Puratos Belgium

  \* Nutrition Related Innovation for Bakery Industry

  10:00 10:15 Corina-Aurelia ZUGRAVU -
- University of Medicine and Pharmacy, Bucharest, Romania
- \* Eating Habits and Influential Factors for Mothers and Children in Romania

10:15 – 10:45 Florin SOPTICA –The National Institute of Research & Development for Food Bioresources, Romania

- \* Food reformulation for a healthy diet: Romanian state of affairs and projected steps for action 10:45 – 11:00 Corina-Aurelia ZUGRAVU – University of Medicine and Pharmacy, Bucharest, Romania
- \* Sense of Coherence and its Connections with BMI and Weight-Related Beliefs and Attitudes 11:00 – 11:30 Coffee Break

Section 2 – Food Processing and Quality

11:30 – 12:00 Daniela BORDA Dunarea de Jos
University, Galati, Romania

\*Pressured Assisted Thermal Processing - A Novel View

**12:00 – 12:30** Florin DUMITRU, TÜV Thüringen, Romania

- \* The Importance of Quality Certification in Food Engineering Training
- 12:30 13:00 Cristina POPOVICI Technical University of Moldova
- \* Contribution of Petroselinum crispum and Levisticum officinale Koch Extracts to the Stability and Microstructure of Grape Seed Oil Enriched Mayonnaise

Parallel session (FSIA, room F103):
From Food Science to Food Industry - Meeting with students

**12:00 –13:00** Stefan VARTACI - Darimex ROMANIA

\* Industry trends, achievements and questions for high education system

13:00 –14:00 Iulia IONESCU, TÜV Thüringen, Romania

\* The Importance of Quality Certification in Food Engineering Training

#### Section 3 - Applied Food Biotechnology

This section is dedicated to Professor Valentina Dan, Romanian food microbiologist.

13:00 –13:30 Nicoleta STANCIUC - Dunărea de Jos University of Galați, Romania

\* In Vitro Digestibility of Bovine a -Lactalbumin Thermolysin Hydrolysates: Preliminary Studies

13:30 –13:45 Svetlana Laura LEONOV - Dunărea de Jos University of Galați, Romania, Carmen BOERIU - Wageningen UR Food & Biobased Research, Netherlands

\* The Cold-Active Lipase from Pseudomonas fluorescens MP11: Possibly A New Valuable Biocatalyst

13:45 – 14:00 LIU Feng - China Agricultural University Beijing

\* Preparation and Antioxygenic Property of Enzymatic Hydrolysis of Collagen Peptides from Cod Skin

14.00 - 15.00 Lunch



#### Section 4 – Innovation in Food Industry

15:00 – 15:30 Liliana GITIN - Dunărea de Jos University of Galati, Romania

\* New Formulations Processes for Encapsulation Allium sativum I. Essential Oil

15:30 – 16:00 Elvira SPRINCEAN (VRABIE) - Republic of Moldova

\* Wasteless Whey Processing

16:00 - 16:15 Eugen CIOBANU - Republic of Moldova

\* Industrial Installation for Bulk Oil Cultures' Electromagnetic Thermal Processing

#### Section 5 – Emerging Issues in Food Safety

16:15 – 16:45 Kathrin RYCHLI - Institute of Milk Hygiene, University of Veterinary Medicine Vienna

\* Identification of Proteins Involved in Persistent Survival of Listeria monocytogenes via Comparative Proteome analysis

**16:45 – 17:00** Luminita PRICOPE - Dunărea de Jos University of Galați, Romania

\* The Effect of Milk Environment on the Virulence of Listeria monocytogenes

17:00-17:15 Tudor ESAN – Oxford Press Books with an Impact in Food Science

17:15 – 17:30 Coffee break 17:30 – 18:30 Poster Session 20:30 Festive dinner

#### Friday, 7.10.2011

#### Section 6 - Food Traceability

**09:00 – 09:30** Nicoleta STANCIUC - Dunărea de Jos University of Galati, Romania

\* Using Milk Enzymes as Useful Markers to Differentiate the Heat Treatments of Milk: Case Studies on Alkaline Phosphatase, y-Glutamyl Transfarase and Lactoperoxidase Inactivation Kinetics

**09:30 – 09:45** Camelia BONCIU - Dunărea de Jos University of Galati, Romania

\* Studies on Antioxidant and Allergens in Authentic Cypriot and Romanian Wines

**09:45 – 10:00** Loredana DUMITRASCU-Dunarea de Jos University of Galati, Romania

\* Fluorescent Products Formed in Milk as Markers for Heat Treatment: Case Study on Available Lysine and Fluorescence

#### Section 7 — Advanced Methods for Food Analysis

10:00 – 10:30 Irina Dobre - Dunarea de Jos University of Galati, Romania

\* Multicriterial Classification of Romanian Honeys by Palynological and Physico-Chemical Parameters

**10:30 – 10:45** Olga LAZAKOVICH – Technical University of Moldova

Technical University of Moldova

\* Methods for Identifying Counterfeit Wine Aroma

**10:45 – 11:00** Dmitri LAZAKOVICH – Technical University of Moldova

\* Methods for Monitoring of the Phthalate Levels in Wine

11:00 - 11:30 Coffee break



#### SECTION 8: CONSUMER'S INSIGHT AND STRATEGIES FOR MANAGING CONSUMER'S EXPECTATIONS

11:30 – 12:00 Daniela PARASCHIV - Christian Hansen SRL. Romania

\* Study of Physiological Properties of Some Probiotics in Multiple Cultures with Mesophilic Lactic Acid Bacteria by Flora Danica Ch. Hansen Commercial Starter

**12:00 – 12:15** Jianying FENG - China Agricultural University

\* Chinese Consumers' Awareness about Quality and Safety of Table Grape

12:15 – 12.30 Transportation from Dunarea Hotel to FSIA

**12:30 – 13.30** Visit of the Faculty Renewed Meat Products Pilot Station

13:30 - 15:00 Closing ceremony and Lunch

This event is accompanied by an exhibition of food products, food equipments, laboratory equipments and books. The exhibition will be opened during the entire length of the symposium in front of the conference room.



### SECTION 1: HEALTHY EATING AND NUTRITION EDUCATION

THIS SECTION IS FINANCIALLY SUPPORTED BY THE PROJECT PN-II-ID-PCE-2008-2, IDEA CODE ID\_500/2008
PROJECT MANAGER IULIANA BANU

Chair persons: Corina-Aurelia ZUGRAVU -Romania

### Oral communications Thursday, 6.10.2011

O.1.1. Alain HOTTLET (Belgium)
Nutrition Related Innovation for Bakery Industry

O.1.2. Corina-Aurelia ZUGRAVU, Monica TARCEA, Daniela PATRASCU, Anca STOIAN-PANTEA (Romania)

Eating Habits and Influential Factors for Mothers and Children in Romania

#### O.1.3. Florin SOPTICA (Romania)

Food Reformulation for a Healthy Diet: Romanian State of Affairs and Projected Steps for Action

**O.1.4.** Corina-Aurelia ZUGRAVU, Monica TARCEA, Daniela PATRASCU, Anca STOIAN-PANTEA (Romania)

Sense of Coherence and its Connections with BMI and Weight-Related Beliefs and Attitudes

#### **Posters**

#### Thursday, 6.10.2011

P.1.1. Iuliana BANU, Iuliana APRODU, Ina VASILEAN, Vasilica BARBU, Corina NEAGU, Gabriela BAHRIM (Romania)

Researches on Improving Nutritional Value of Rye Products

P.1.2. Liliana-Daniela GIURGEA (Romania) Nitrites Dietary Exposure at Children in Institutionalized Systems of Focșani

P.1.3. Lăcrămioara BĂDĂRĂU (Romania)
The Relationship Between the Content of Vitamins of the Nutrition Ratio During the Detention Period

#### **SECTION 2: PROCESSING AND QUALITY**

Chair persons: Nicoleta STĂNCIUC- Romania Rodica SIMINIUC - Republic of Moldova

#### Oral communications Thursday, 6.10.2011

O.2.1. Daniela BORDA (Romania)
Pressured Assisted Thermal Processing - A
Novel View

O.2.2. Florin DUMITRU (Romania)
The Importance of Quality Certification in
Food Engineering Training

**0.2.3.** Cristina POPOVICI, Tatiana CAPCANARI1, Olga DESEATNICOVA (Republic of Moldova)

Contribution of Petroselinum crispum and Levisticum officinale Koch Extracts to the Stability and Microstructure of Grape Seed Oil Enriched Mayonnaise

#### **Posters**

#### Thursday, 6.10.2011

**P.2.1.** Ina VASILEAN, Aurelia IONESCU, Iuliana APRODU (Romania)

Sensorial and Rheological Characterization of the Yogurt Obtained with Exopolysaccharides Producing Starter Culture

P.2.2. Rodica SIMINIUC, Lidia COȘCIUG, Eleonora DUPOUY, Liliana POPESCU, Viorica BULGARU (Republic of Moldova)

The Effect of Technological Processing on the Protein Fractions in Soryz (Sorghum oryzoidum)

P.2.3. Natalia MOTRUC, Corina CIOBANU, Silvia RUBŢOV, Andrei STURZA (Republic of Moldova)

Research on the Use of Extracts of Grape Anthocyanins to Produce Sweets

P.2.4. Ana-Maria ROSU, Ramona Mihaela ZAVADA, Ileana Denisa NISTOR, Neculai Doru MIRON (Romania)

Analysis of Some Qualitative Parameters of Meat Smoked with Different Technological Methods

P.2.5. Călin JIANU, Ileana COCAN, Alexandru RINOVETZ, Monica NEGREA, Mihaela CAZACU, Gabriel BUJANCĂ, Ionel JIANU (Romania)

The Influence of Sterols in Dry Fractionation of Pork Lard

P.2.6. Călin JIANU, Ersilia ALEXA, Ileana
COCAN, Teodor TRASCĂ, Adrian RIVIS,
Gabriel BUJANCĂ, Ionel JIANU(Romania)
Isolation of Linoleic Acid by Dry Fractionation
From a Mixture of Pumpkin and Sunflower Oil
P.2.7. Daniela ISTRATI, Oana CONSTANTIN,
Camelia VIZIREANU, Rodica DINICĂ (Romania)
Study of Combined Effect of Spices and
Artificial Tenderization on Vacuum Packaged
Beef Meat

VARTOLOMEI, Alisa-Vasilica ARUŞ, Irina Loredana IFRIM, Mihai LEONTE, Iuliana Mihaela LAZĂR (Romania) Humidity Variation of Flour Exposed to Radiation From UV-VIS Range During Maturing

P.2.8. Alina Mihaela MOROI, Nicoleta

P.2.9. Liliana POPESCU, Eleonora DUPOUY, Rodica SIMINIUC (Republic of Moldova) Study on the Evolution of Degree of Hydration of Native and Germinated Soryz and Wheat Grains

**P.2.10.** Liliana DRĂGHICI, Gabriela RÂPEANU (Romania)

Evolution of Phenolic Compounds During the Maturation and Aging of Red Wines

**P.2.11.** Nicolae Laurențiu ITU, Gabriela RÂPEANU (Romania)

Enhancement of Aroma in Muscat Ottonel White Wines by Using B-Glucosidase Enzyme Preparations

**P.2.12.** Nicoleta Simona ZAHARIA, G.M. COSTIN (Romania)

Research Regarding Accelerated Ripening of Pasta Filata Cheese

**P.2.13.** Nicoleta Simona ZAHARIA, G.M. COSTIN (Romania)

Evaluation of Milk's Quality in Arges County in the Years 2009/2010

**P.2.14.** Gr. MUSTEAȚĂ, V. POPOV, S. URSU (Republic of Moldova)

Influence of Grape Growing Area on the Redox Potential of Red Wines

DESEATNICOVA (Republic of Moldova)
The Influence of Heat Treatment Conditions on the Intensity of Primary Oxidation Products
Accumulation in Walnut Oil

P.2.15. Cristina POPOVICI, Petru ALEXE, Olga

### SECTION 3: APPLIED FOOD BIOTECHNOLOGY

THIS SECTION IS DEDICATED TO PROFESSOR VALENTINA DAN, ROMANIAN FOOD MICROBIOLOGIST

Chair persons: Iuliana APRODU - Romania

#### Oral communications Thursday, 6.10.2011

**O.3.1.** Nicoleta STĂNCIUC, Iuliana APRODU, Stefan DIMA, Gabriela RÂPEANU (Romania) In Vitro Digestibility of Bovine α-Lactalbumin Thermolysin Hydrolysates: Preliminary Studies

O.3.3. Svetlana Laura LEONOV, Anca URSOIU, Cristina PAUL, Francisc PÉTER, Gabriela BAHRIM, Carmen BOERIU (Romania/ Netherlands)

The Cold-Active Lipase from Pseudomonas fluorescens Mp11: Possibly a New Valuable Biocatalyst

**O.3.4.** LIU Feng, LIU Chun-e, Lorena Dediu, Zhang Xiao-shuan, Fu Ze -tian (China/Romania) Preparation and Antioxygenic Property of Enzymatic Hydrolysis of Collagen Peptides from Cod Skin

### Posters

Thursday, 6.10.2011
P.3.1. Constantin CROITORU (Romania)

Biotechnological Methods for Valorisation of Harvests with a High Content of Malic Acid Through Biological De-acidification.

Wines and Wine-Making Products from White Grape Varieties Obtained by Mlf with Lactobacillus plantarum

#### P.3.2. Constantin CROITORU (Romania)

Biotechnological Methods for Valorisation of Harvests with a High Content of Malic Acid Through Biological De-acidification.

Wines and Wine-Making Products from Red Grape Varieties Obtained by Mlf with Lactobacillus plantarum

P.3.3. Weiwei ZHANG, Feng LIU, Chune LIU and Yanju HAO (China)

Construction and Application of a Secretion Signal Trap PBU

P.3.4. Camelia BONCIU, Gabriela BAHRIM (Romania)

Screening of Process Parameters for Inulinase Production by Newly Isolated Fungal Strain Using Plackett-Burman Design **P.3.5.** Sorin TANASA, Vasilica BARBU (Romania)

Study of Blue-Green Microalgae Arthrospira Platensis Growth in Continuous and Pulsed Lighting Conditions

### SECTION 4: INNOVATION IN FOOD INDUSTRY

Chair persons:

Mircea BERNIC - Republic of Moldova Anca NICOLAU - Romania

#### Oral communications Thursday, 6.10.2011

**0.4.1.** Liliana GITIN, Salima VARONA IGLESIAS, María José COCERO ALONSO (Romania/Spain)

New Formulations Processes for Encapsulation Allium sativum I. Essential Oil

**O.4.2.** Elvira SPRINCEAN (VRABIE), Mircea BOLOGA (Republic of Moldova)

Wasteless Whey Processing

**0.4.3.** Mircea BERNIC, Eugen CIOBANU, M. MATCO, N. CHIRIAC (Republic of Moldova) Industrial Installation for Bulk Oil Cultures' Electromagnetic Thermal Processing

#### **Posters**

#### Thursday, 6.10.2011

**P.4.1.** Aida VASILE, Stefan DIMA, Gabriela BAHRIM (Romania)

Enhancement of Probiotics Survival by Co-Microencapsulation with Vegetal Fibers by Using Water in Oil Double Emulsion Technique

P.4.2. Nicoleta ARON MAFTEI, Ana RAMOS-VILLARROEL, Robert SOLIVA-FORTUNY, Olga MARTÍN-BELLOSO, Anca NICOLAU (Romania/Spain/Venezuela)

Attempts to Use An Emerging Technology (Pulsed Light) for Inactivation of Mould Naturally Present in Rye

P.4.3. Romică CREȚU, Cristian DIMA, Ștefan DIMA (Romania) Improved Solubilization of Curcumin with a Self Microemulsification Formulation

- P.4.4. Mircea BERNIC, Andrei LUPASCO, Natalia TISLINSCAIA, Oleg SAPOVALENCO, Marcel RĂDUCAN (Republic of Moldova /Ukraine); Sunflower Seeds Drying Using UHF Pulsed Energy
- **P.4.5.** Natalia TSLINSCAIA, Mircea BERNIC, Andrei LUPASCO, Marcel RĂDUCAN (Republic of Moldova); The Drying Process' Energy Supply Optimization
- **P.4.6.** Viorica BULGARU, Eleonora DUPOUY, Lidia COSCIUG, Rodica SIMINIUC

The Impact of Starch Structure on its Functional Properties and Importance in New Foods Formulation

### SECTION 5: EMERGING ISSUES IN FOOD SAFETY

Chair persons: Daniela BORDA -Romania

### Oral communications Friday, 6.10.2011

O.5.1. Kathrin RYCHLI (Austria)

Identification of Proteins Involved in Persistent Survival of Listeria monocytogenes via Comparative Proteome analysis

- **0.5.2.** Luminita PRICOPE, Kathrin RYCHLI, Anca NICOLAU, Martin WAGNER (Romania/Austria) The Effect of Milk Environment on the Virulence of Listeria monocytogenes
- **O.5.3.** Tudor ESAN Oxford Press Books with an Impact in Food Science

#### **Posters**

#### Thursday, 6.10.2011

**P.5.1.** Alina DOBRE, Valeria GAGIU, Petru NICULITA (Romania)

Research Regarding the Antimicrobial Activity of Essential Oils Against Food Borne Bacteria and Toxigenic Fungi

- **P.5.2.** Alejandra ACEVEDO; Ana Yndira RAMOS and James SMITH (Venezuela)
- Incidence of Moulds and Presence of Aflatoxin on Toasted Cashew Nut (Anacardium occidentale L) in Venezuela
- P.5.3. Carmen HURA, Cristina PERJU (Romania); Organochlorine and Organophosphorus Pesticides in Baby Food Products in Romania

- P.5.4. Bianca FURDUI, Oana CONSTANTIN, Rodica DINICĂ, Gabriela BAHRIM (Romania); Studies Concerning Biofilm Disinfectant Efficacy of New Nitrogen Heterocyclic Compounds
- P.5.5. Bianca FURDUI, Oana CONSTANTIN, Rodica DINICĂ, Gabriela BAHRIM (Romania); Comparative Studies on Antimicrobial Activities of Some Bis-Pyridinium Derivatives
- P.5.6. Iuliana BANU, Iuliana APRODU, Amalia MITELUT, Maria TOFANA, Gabriela CONSTANTINESCU (POP), Violeta IONESCU (Romania); Minimizing Mycotoxins Content of the Cereal Products by Milling and Baking Process
- P.5.7. Dong TIAN, Liliana Mihaela MOGA, Costel NISTOR, ZHANG Xiaoshuan, Carmen Oprit Maftei (China/Romania); A Decision Support System for Water Pollution Assessment and Control in Pond Aquaculture



#### **SECTION 6: FOOD TRACEABILITY**

THIS SECTION IS FINANCIALLY SUPPORTED BY THE PROJECT PN-II-ID-PCE-2008-2, IDEA CODE ID\_517/2008, PROJECT MANAGER NICOLETA STANCIUC

Chair persons: Kathrin RYCHLI - Austria

### Oral communications Friday, 7.10.2011

O.6.1. Nicoleta STĂNCIUC, Loredana DUMITRASCU, Daniela BORDA (Romania) Using Milk Enzymes as Useful Markers to Differentiate the Heat Treatments of Milk: Case Studies on Alkaline Phosphatase, Y-Glutamyl Transfarase and Lactoperoxidase Inactivation Kinetics

O.6.2. Camelia BONCIU, Gabriela RAPEANU, Tudor Lucian MIRON, Maria CIOROI (Romania); Studies on Antioxidant and Allergens in Authentic Cypriot and Romanian Wines

O.6.3. Loredana DUMITRASCU, Nicoleta STĂNCIUC (Romania); Fluorescent Products Formed in Milk as Markers for Heat Treatment: Case Study on Available Lysine and Fluorescence

#### **Posters**

P.6.1. Xiaoshuan ZHANG, Lorena DEDIU, Victor CRISTEA, Tian DONG (China/Romania) RFID-Based Temperature Monitoring System of Frozen and Chilled Tilapia in Cold Chain Logistics



P.6.2. Victor CRISTEA, Xiaoshuan ZHANG, Lorena DEDIU1, Liliana MOGA, Feng LIU2 (China/Romania)

Identification of Barriers for Traceability System Implementation in Romanian Aquaculture

### SECTION 7: ADVANCED METHODS FOR FOOD ANALYSIS

Chair persons:

Rodica STURZA - Republic of Moldova Florin SOPTICA - Romania

#### Oral communications Friday, 7.10.2011

**0.7.1.** Irina DOBRE, Petru ALEXE, Olga ESCUREDO PEREZ, Maria Carmen SEIJO (Romania/Spania); Multicriterial Classification of Romanian Honeys by Palynological and Physico-Chemical Parameters

**0.7.2.** Rodica STURZA, Olga LAZAKOVICH, C. SIRGHI, M. VRINCEAN (Republic of Moldova); Methods for Identifying Counterfeit Wine Aroma

**0.7.3.** Rodica STURZA, Dmitri LAZAKOVICH (Republic of Moldova); Methods for Monitoring of the Phthalate Levels in Wine

#### **Posters**

#### Thursday, 6.10.2011

P.7.1. Rodica STURZA, Elena ZUGRAVII (Republic of Moldova); Estimation of Antioxidant Potential of Grape-Based Beverages Using DPPH-(2, 2-Diphenyl-1-Picrylhydrazyl) Scavenging Activity and Theirs Phenolic Content

P.7.2. Alina Mihaela MOROI, Nicoleta VARTOLOMEI, Alisa-Vasilica ARUŞ, Ileana Denisa NISTOR, Iuliana Mihaela LAZĂR (Romania); Analysis of NIR and FT-MIR Absorption Spectra of Various Grain Varieties

**P.7.3.** XiaoShuan ZHANG, Zhang JIA, Trinh QUOCLINH, WenTao XU (China); Identification of China's Main Commercial Fish with the Method of PCR-RFLP

### SECTION 8: CONSUMER'S INSIGHT AND STRATEGIES FOR MANAGING CONSUMER'S EXPECTATIONS

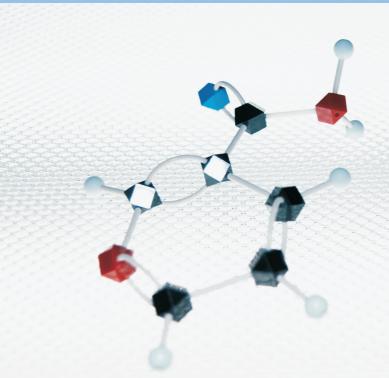
Chair persons: Maria Dorina PASCA - Romania, Gabriela IORDACHESCU - Romania

### Oral communications Friday, 7.10.2011

- O.8.1. Daniela PARASCHIV, Aida VASILE, Madalina CONSTANTIN, Alexandru CIOBANU, Gabriela BAHRIM (Romania) Study of Physiological Properties of Some Probiotics in Multiple Cultures with Mesophilic Lactic Acid Bacteria by Flora Danica Ch. Hansen Commercial Starter
- **O.8.2.** Jianying FENG, Xiaoshuan ZHANG, Weisong MU (China); Chinese Consumers' Awareness About Quality and Safety of Table Grape

#### Posters Thursday, 6.10.2011

- P.8.1. Carmen Corina VISAN (Romania)
  Food Behavior Survey of a Group of Students in Focsani City
- P.8.2. Tudor Lucian MIRON, Gabriela IORDACHESCU, Gabriela VLASCEANU, Victor Radu CEAUS (Romania); The Properties and Factors Which Can Influence the Composition of Two Aromatic Plants Used in Romanian Cuisine









#### CONTACT:

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