

7th International *EurAliment* Symposium

Conference Programme

Galati, 24-26 September 2015

Organized by:

Food Science and Engineering Faculty

Dunărea de Jos University of Galati

Romanian Association of Food Industry Professionals (ASIAR)

Romanian Aquaculture Society (SAR)

The General Association of the Engineers in Romania (AGIR)

Association of Specialists in Applied Biotechnology (ASBA)

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Stefania SILVI, University of Camerino
Radu SUCIU, Danube Delta National Institute for Research and Development
György VEGVARI, Corvinus University of Budapest
Tania ZAHARIA, National Institute for Marine Research and Development
"Grigore Antipa"

EuroAliment 2015

General Programme

Thursday, 24.09.2015

18:00 – 20:00	Registration	F Building
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Friday, 25.09.2015

08:30 – 09:30	Registration	Aula Magna AE
09:30 – 10:00	Symposium opening Organisers' welcome	
10:00 – 11:15	Plenary session	Aula Magna AE
11:15–11:30	Coffee break	
11:30 – 12:30	Plenary session	Aula Magna AE
12:30 –14:00	Lunch	Casa Lucetta
13:30 – 18:15	All about Food Section Food Processing, Food Analysis, Food Chemistry and Food Safety Applied Food BiotechnologyAquaculture and Environment Bioeconomy	D Building
	Francophone Section Chimie alimentaire Sécurité alimentaire Biotechnologie alimentaire appliquée Nutrition et santé Bio-économie	
18:15– 18:30	Coffee break	
18:15	Poster Session	Hall of D Building Lira
19:30	Festive dinner	Restaurant (Hotel VEGA)

Saturday, 26.09.2015

10:00 – 12:00	Visit of the Faculty Pilot Stations	F, E Buildings
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Thursday, 24.09.2015

Hall of F Building

Dunărea de Jos University of Galati, Romania

18:00–20:00 **Registration**

Friday, 25.09.2015

Hall of AE Building/Aula Magna

Dunărea de Jos University of Galati, Romania

08:30–09:30 **Registration**

OPENING SESSION

Organisers' welcome

- 09:30–10:00 **Prof. Anca NICOLAU**, Vice Rector of Dunărea de Jos University of Galati, Romania
Prof. Petru ALEXE, Dean of Food Science and Engineering Faculty, Dunărea de Jos University of Galati, Romania
Assoc. Prof. Lorena DEDIU, Vice Dean of Food Science and Engineering Faculty, Dunărea de Jos University of Galati, Romania

Aula Magna

Dunărea de Jos University of Galati, Romania

PLENARY SESSION

- 10:00–10:15 **Prof. Stefania SILVI** - University of Camerino, Italy
From research to functional products suitable for human health
- 10:15–10:30 **Dr. Özlem ÇAĞINDI** - Celal Bayar University, Turkey
Antidiabetic and Antioxidant Activity of Different Citrus Peels
- 10:30–10:45 **Dr. Andrea BRUNORI** - ENEA, Italy
Food and Health
- 10:45–11:00 **Dr. Mioara COSTACHE** - Station of Research and Development of Fishery Nucet, Romania
Present and Perspectives for Romanian Aquaculture in 2016-2020 Period
- 11:00–11:15 **Prof. Rodica STURZA** - Technical University of Moldova, Moldova
Identification of the Authenticity and Origin of Wines
- 11:15–11:30 **Coffee Break**
- 11:30–11:40 **Liliana MAZAREANU** - ENZYMES & DERIVATES S.A., Romania
Biofortifying Innovative Products Enriched In Selenium - EDR COPE Project
- 11:40–11:50 **Cristian STANESCU** - PROTON IMPEX 2000 SRL, Romania
Flow cytometry - fast alternative for analyzing particles in fluids
- 11:50–12:00 **Assoc. Prof. Lorena DEDIU** - Dunărea de Jos University of Galati, Romania
Romanian Center for Modelling Recirculating Aquaculture Systems - MoRAS
- 12:00–12:10 **Assoc. Prof. Lilliana MIHALCEA** - Dunărea de Jos University of Galati, Romania
Re-scaling, Re- technologisation, Re- equipping the Educational Infrastructure in View of Creating in Galati an Education and Scientific Research Pole in the Field of Food Science and Engineering - RESPIA
- 12:30–14:00 **Lunch** Casa Lucetta

All about Food

D11

Dunărea de Jos University of Galati, Romania

Moderators: dr. Andrea BRUNORI

Elena IONITA

Food Processing, Food Analysis, Food Chemistry and Food Safety

- 14:00–14:15 **Anca NICOLAU** - Dunărea de Jos University of Galati, Romania
Towards Improving Operations for Salmonella spp. Rapid Detection in Animal Feed
- 14:15–14:30 **Magdalena COMAN** - University of Camerino , Italy
The Knowledge and Acceptance of Functional Foods: A Case Study on the Influence of a Synbiotic Fermented Milk on Infection Incidence in Athletes
- 14:30–14:45 **Constantin APETREI** - Dunărea de Jos University of Galati, Romania
Biosensor Based on Prussian Blue and Diamine Oxidase for Detection of Biogenic Amines in Cheeses
- 14:45–15:00 **Carmen POPESCU** - S.C. Hofigal Export Import SA, Romania
Gemmoderivatives Cleaning Validation- Request of Quality and Safety for Dietary Supplements
- 15:00–15:15 **Doina ANDRONOIU** - Dunărea de Jos University of Galati, Romania
Cheese Analogues with Vegetal Oils – Rheological and Textural Aspects
- 15:15–15:45 **Janna CROPOTOVA** - Practical Scientific Institute of Horticulture and Food Technology, Moldova
Effect of a 12-Months Storage Period on Non-Enzymatic Browning in Differently Formulated Apple Fillings

Applied Food Biotechnology

- 16:00–16:15 **Elena IONIȚĂ** - Dunărea de Jos University of Galati, Romania
Extraction and Characterization of Peroxidase from Red plums (Prunus domestica)
- 16:15–16:30 **Mihaela TURTURICĂ** - Dunărea de Jos University of Galati, Romania
Thermal Degradation Kinetics of Polyphenols Extracted from Cherries

Aquaculture and Environment

- 16:30–16:45 **Corina-Elena GHEORGHE** - Fish Culture Research and Development Station Nucet, Romania
Research on the Effect of Climate Change on Aquaculture Processes
- 16:45–17:00 **Ioana GHINEA** - Dunărea de Jos University of Galati, Romania
In vitro Study to Assess the Influence of Some N-Heterocyclic Compounds on Germination
- 17:00–17:15 **Gheorghe SIRBU** - National Institute for Marine Research and Development Grigore Antipa, Romania
Ecosystem Modelling for Fishery Management. Case Study: Romanian Turbot Fishery
- 17:15–17:30 **Gabriela GRIGORAS** - Rășvan Angheluță Museum Complex of Natural Sciences, Romania
The Present-Day Status of the Thermal Rudd (Scardinius racovitzai Muller 1958, Cyprinidae, Cypriniformes) and Developing of an Ex Situ Conservation Program
- 17:30–17:45 **Iulia GRECU** - Dunărea de Jos University of Galati, Romania
Blood Physiological Responses of Acipenser stellatus juveniles Exposed to Food Deprivation Stress

Bioeconomy

- 17:45–18:00 **Silviu STANCIU** - Dunărea de Jos University of Galati, Romania
Resilience in the Romanian Food Chain - Case Study for SE Region
- 18:00–18:15 **Silviu STANCIU** - Dunărea de Jos University of Galati, Romania
Food Consumption in Romania -Trends and Analysis
- 18:15–18:30 Coffee break

Francophone Section

D12

Dunărea de Jos University of Galati, Romania

Moderators: Prof. Rodica STURZA

Prof. Rodica DINICA

- 14:00–14:20 **Gabriela CONSTANTINESCU (POP)** - Stefan cel Mare University of Suceava, Romania
Recherché sur le degre microbiologique et toxicologique de contamination de la farine de ble en Roumanie
Research on Microbiological and Toxicological Degree of Contamination of Wheat Flour from Romania
- 14:20–14:40 **Yassine KADMI** - Ecole Nationale Supérieure de Chimie de Rennes, France
Application of the Liquid Chromatography Tandem Mass Spectrometry in the Assesment of Ultra-Trace Levels of Haloacetic Acids
- 14:40–15:00 **Roman GOLUBI** - Practical Scientific Institute of Horticulture and Food Technology, Moldova
Le methabolisme des nutriments du raisin d'espece Vitis labrusca pendant la periode de maturation
The Metabolism of Nutrients in Grapes of the Vitis Labrusca Varieties During Ripening
- 15:00–15:20 **Aliona GHENDOV-MOȘANU** - Technical University of Moldova, Moldova
Crème du fromage avec l'extrait de fruits d'argousier
Cream Cheese with Sea Buckthorn Berry Extract
- 15:20–15:40 **Svetlana CODREANU** - Institute of Microbiology and Biotechnology of the Academy of Sciences of Moldova
Huiles végétales enrichies en astaxanthine naturelle
Vegetable Oils Supplemented with Natural Astaxanthin
- 15:40–16:00 **Victoria NISTREANU** Institute of Zoology, Moldova
L'importance de hibou moyen-duc (Asio otus otus L.) dans le control des especes nuisibles en hiver dans les environs du Chisinau, Republique De Moldova
Importance of Long-Eared Owl (Asio otus otus L.) in Control of Pest Species During Winter in the Surroundings of Chisinau, Republic of Moldova
- 16:00–16:20 **Eugenia BOAGHI** - Technical University of Moldova, Moldova
L'impact de differentes substances de blanchiment sur la qualite des noix Juglans regia L.
- 16:20–16:40 **Natalia KULCITKAIA** - Technical University of Moldova, Moldova
Etude de la stabilité de composition d'huile de noix Juglans regia L. pendant la preservation
- 16:40–17:00 **Rodica SIMINIUC** - Technical University of Moldova, Moldova
Impact du levain spontane sur indice glycémique des produits de panification

Sourdough's Impact on Glycemic Index of Bakery Products

16:00–16:40 **Carolina GROSU** - Technical University of Moldova, Moldova
Possibilities d'utilisation des tourteaux des noix dans la supplémentation des pâtes
Possibilities of Walnut Oil Cake Use in Pasta Supplementation

16:40–17:00 **Rodica STURZA** - Technical University of Moldova, Moldova
Confiseries en utilisant les tourteaux des ecrous Juglans regia L.
Confectionery Product Using Walnut (Juglans regia L.) Oil Cake

Poster session

Hall of D Building

18:15

Saturday, 26.09.2015

10:00–12:00 **Visit of the Faculty Pilot Stations**

All about Food

FOOD PROCESSING, FOOD ANALYSIS, FOOD CHEMISTRY AND FOOD SAFETY

Oral communication

Friday, 25.09.2015, D11

- O.1.1. *Towards Improving Operations for Salmonella spp. Rapid Detection in Animal Feed*
Alina I. Gostin, Wilfried Vahjen, **Anca Nicolau**, Jürgen Zentek
- O.1.2. *The Knowledge and Acceptance of Functional Foods: A Case Study on the Influence of a Synbiotic Fermented Milk on Infection Incidence in Athletes*
Magdalena M. Coman, Cristina M. Verdenelli, Stefania Silvi, Cinzia Cecchini, Rosita Gabbianelli, Emilio Amadio, Carla Orpianesi, Alberto Cresci
- O.1.3. *Biosensor Based on Prussian Blue and Diamine Oxidase for Detection of Biogenic Amines in Cheeses*
Constantin Apetrei
- O.1.4. *Gemmoderivatives Cleaning Validation- Request of Quality and Safety for Dietary Supplements*
Carmen V. Popescu, Gabriela Vlasceanu, Candice Popescu, Bogdan Popescu
- O.1.5. *Cheese Analogues with Vegetal Oils – Rheological and Textural Aspects*
Doina G. Andronoiu, Oana V. Nistor, Gabriel D. Mocanu, Oana V. Crăciun, Elisabeta Botez

Posters

Friday, 25.09.2015, Hall of D Building

- P.1.1. *Hydrocolloids' Influence on Quality Indicators on Gluten-Free Soryz Flour Bread*
Rodica Siminiuc, Olga Gutium
- P.1.2. *The Impact of Preliminary Processing and Thermal Treatment on in Vitro Digestibility Bean (Phaseolus vulgaris L) Proteins*
Cornelia Lungu, Eugenia M. Pricop, Octavian Baston
- P.1.3. *Effect of Brine Preservation on Some Physico-Chemical Properties of Mushrooms*
Cornelia Lungu, Octavian Baston, Eugenia M. Pricop
- P.1.4. *Influence of Storage Temperature on Aromatic Composition of Wine*
Natalia Furtună, Grigore Musteață
- P.1.5. *Effects of Drying on Romanian Commercial Mushrooms*
Cornelia Lungu, Octavian Baston, Eugenia M. Pricop
- P.1.6. *Influence of Wheat Flour Natural Maturation Process on Dough and Bread Quality*
Alina M. Temea (Moroi), Nicoleta Pircu (Vartolomei), Cristina G. Grigoraș, Petru Alexe
- P.1.7. *Sensory Evaluation of White Wheat Bread with Rosehip Powder Addition*
Nicoleta Pircu Vartolomei, Alina M. Temea (Moroi), Andrei I. Simion, Maria Turtoi
- P.1.8. *Study on the Drying Process of the Sorghum Stalk Core in SHF*
Mircea Bernic, Adelina Dodon, Olessea Gatman
- P.1.9. *Polyphenols Extracted from Pomegranate (Punica granatum L.) Cultivar Grown in Istria*
Mihaela Skrt, Alen Albreht, Oana E. Constantin, Uroš Zalar, Gabriela Răpeanu, Irena Vovk, Nataša Poklar Ulrih
- P.1.10. *The Influence of the Bread Making Procedure on the Iron Bioavailability*
Corina Ciobanu, Olga Deseatnicov, Rodica Sturza, Natalia Motruc

- P.1.11. *Protection of Geographical Indications in the “Cricova” Wine-Making Enterprise*
Constantin Bălici
- P.1.12. *Monitoring of Phthalates Residue Sources of Contamination in the Wine Industry of Moldova*
Rodica Sturza, Dmitri Lazacovich
- P.1.13. *Evolution of B Vitamins Content in Fermented Vegetable Juices*
Alina G. Profir, Thomas Ters, Ingrid Steiner, Camelia Vizireanu
- P.1.14. *Physicochemical Quality of Fresh-cut Avocado Treated with Intense Light Pulses*
Ana Y. Ramos-Villarroel, Nicoleta Maftai, Olga Martin-Belloso, Robert Soliva-Fortuny
- P.1.15. *Bioelectronic Tongue for Meat Products Quality Analysis*
Constantin Apetrei
- P.1.16. *Attempts to Obtain a New Symbiotic Product Based on Seabuckthorn Juice and Soy Milk*
Nicoleta Maftai, Ana Y. Ramos-Villarroel, Gabriela Bălan, Elpida Paltenea
- P.1.17. *Monitoring the Acrylamide Content in Plum Products*
Oana E. Constantin, Kristina Kukurová, Mihaela Turturică, Zuzana Adamechová, Blanka Tobolková, Zuzana Ciesarová, Gabriela Râpeanu
- P.1.18. *Extraction and Modelling of Tomato Wastes Oil Using Supercritical Carbon Dioxide*
Olga Migalatiev
- P.1.19. *Study of Amino Acids Content in Raw Swordfish (Xiphias gladius)*
Noemí Cobas, Nicole Lamas, Lorena Piñeiro, Ana M. Ciuciu Simion, Inmaculada Franco
- P.1.20. *Changes in Vitamin D Content During the Manufacture of Canned Swordfish (Xiphias gladius)*
Noemí Cobas, Lorena Piñeiro, Ana M. Ciuciu Simion, Inmaculada Franco
- P.1.21. *Storage Stability of Fresh Pork Sausages*
Corina Neagu, Oana E. Constantin
- P.1.22. *Considerations For Developing a Generalized Model To Produce Bread From Unconventional Flours by Pre-Baked Freezed Dough*
Bogdan P. Rădoi, Minodora Iovan, Daniela Stoin
- P.1.23. *Research Regarding the Influence of Freezing on the Quality of Pre-Baked Bread Obtained From Unconventional Flours*
Minodora Iovan, Bogdan P. Rădoi, Daniela Stoin
- P.1.24. *The Influence of Temperature on Lipase Activity and Oxidation Stability of Walnuts Juglans regia L.*
Eugenia Boaghi, Carolina Grosu, Olga Deseatnicova

APPLIED FOOD BIOTECHNOLOGY

Oral communication

Friday, 25.09.2015, D11

- O.2.1. *Extraction and Characterization of Peroxidase from Red plums (Prunus domestica)*
Elena Ioniță, Mădălina Munteanu, Nicoleta Stănciuc, Gabriela Râpeanu, Iuliana Aprodu, Gabriela Bahrin
- O.2.2. *Thermal Degradation Kinetics of Polyphenols Extracted from Cherries*
Mihaela Turturică, Gabriela Cazacu, Gabriela Râpeanu, Nicoleta Stănciuc, Iuliana Aprodu, Gabriela Bahrin

Posters

Friday, 25.09.2015, Hall of D Building

- P.2.1. *Synergistic Effect of High Pressure Processing and Thyme Extract on Listeria monocytogenes in Fresh Cheese*
Klemen Saje, Elena-Alexandra Oniciuc, Liliana Mihalcea, Gigi Coman, Iulia Bleoancă, Sonja Smole-Mozina, Anca Nicolau, Daniela Borda
- P.2.2. *The Optimization of the Chlorophyll Extraction Through Principal Component Analysis*
Vasilica Barbu, Camelia Neagu
- P.2.3. *Preliminary Studies for Kinetic Model Parameters on Lactic Acid Production from Brewer's Grains Hydrolysate Using Acid Lactic Bacteria*
Cristiana L. Chiriță, Claudia Ungureanu, George Ifrim, Sergiu Caraman, Gabriela Bahrin
- P.2.4. *The Most Important Biotechnological Factors that Affect the Biomass Production of Pleurotus ostreatus by Submerged Cultivation*
Vicentiu B. Horincar, Georgiana Horincar, Gabriela Bahrin
- P.2.5. *Biotechnological Valorisation of Molasses into Ethanol*
Maria C. Garnai
- P.2.6. *Effect of pH on Prunus spinosa Anthocyanins Fluorescence*
Florentina M. Ursache, Nicoleta Stănciuc, Oana V. Nistor, Elisabeta Botez
- P.2.7. *Thermal Degradation of Some Bioactive Compounds from Black Rice Flour*
Carmen Bolea, Camelia Vizireanu, Iuliana Banu
- P.2.8. *Effect of Productive and Economic Efficiency of Broiler Nutrition Supplement with "Growth Bio Stimulator FA"*
Daniel Simeanu, Gh. Stan, Anastasia Lungu Bucșan

NUTRITION AND HEALTH

Posters

Friday, 25.09.2015, Hall of D Building

- P.3.1. *Polyphenols and Anthocyanins Content and in Vitro Evaluation of Antioxidant and Antimicrobial Activity of Several Fruit Extracts*
Ana M. Oancea, Magdalena M. Coman, Cristina M. Verdenelli, Stefania Silvi, Cinzia Cecchini, Gabriela E. Bahrin, Carla Orpianesi, Alberto Cresci
- P.3.2. *Antioxidative Activity and Stability of the Extracts of Liquorice Root (Glycyrrhiza glabra)*
Simona Patriche, Cristina V. Grigoraș, Vasilica Barbu, Rodica M. Dinică, Geta Cârâc
- P.3.3. *Extraction and Evaluation of Bioactive Compounds with Antioxidant Potential from Green Arabica Coffee Extract*
Simona Patriche, Marinela Boboc, Victoria Leah, Rodica M. Dinică
- P.3.4. *Sea Buckthorn – Important Vegetal Product for Food Industry*
Gabriela A. Vlăsceanu, Gabriela Iordăchescu, Ștefan Manea, Carmen Popescu, Alina Dune
- P.3.5. *Consumer Perception on the Health Benefits of Fish Consumption*
Elpida Paltenea, Nicoleta Maftai, Marilena Talpeș, Elena Eugenia Mocanu, Cristian Savin, Camelia Diaconu
- P.3.6. *Contributions To the Study of Composition and Nutritional Effects of Goji Berries*
Galina Dicusar, Adelina Dodon, Livia Bolohan
- P.3.7. *The Effect of NaCl Substitution by KCl on Telemea Cheese Properties*

- Mihai Angheloiu, Gabriel D. Mocanu, Oana V. Nistor, Doina G. Andronoiu, Elisabeta Botez
- P.3.8. *Monitoring the Nitrite and Nitrate Content in Some Products of Vegetable Origin*
Ina Vasilean, Ion Vasilean, Livia Pătrașcu
- P.3.9. *Studying of the Labeling of Dairy Products and Analyzing of the Consumers' Opinion*
Stefan V. Stefanov, Mariyka G. Petrova, Nastia V. Ivanova, Stanka T. Damyanova, Iliana I. Kostova, Iliana K. Ivanova, Gjore Nakov
- P.3.10. *Optimization of Bread Quality From 650 Wheat Flour Type with Native Inulin by Response Surface Methodology*
Camelia Arghire, Silvia Mironeasa, Georgiana Gabriela Codină
- P.3.11. *The Dosage of Zinc Ions in Food Supplements*
Maria Cioroi
- P.3.12. *The Effect of Technological Processing on the Glycaemic Index of Rice Porridge*
Anna Vidrașco, Lidia Coșciug
- P.3.13. *The Impact of Different Bleaching Substances on Walnut Juglans regia L. Quality*
Eugenia Boaghi, Vladislav Reșitca, Artur Macari

AQUACULTURE AND ENVIRONMENT

Oral communication

Friday, 25.09.2015, D11

- O.4.1. *Research on the effect of climate change on aquaculture processes*
Corina E. Gheorghe, Nicoleta G. Dobrotă, Mioara Costache, Daniela Radu, Gheorghe Dobrotă, Nino Marica
- O.4.2. *In vitro Study to Assess the Influence of Some N-Heterocyclic Compounds on Germination*
Ioana O. Ghinea, Mihaela Dănăilă, Mădălina Costin, Bianca Furdui, Vasilica Barbu, Rodica M. Dinică
- O.4.3. *Ecosystem Modelling for Fishery Management. Case Study: Romanian Turbot Fishery*
Gheorghe. Sirbu, Gheorghe Radu, Magda Nenciu, Tania Zaharia
- O.4.4. *The Present-Day Status of the Thermal Rudd (Scardinius racovitzai Muller 1958, Cyprinidae, Cypriniformes) and Developing of an Ex Situ Conservation Program*
Gabriela Grigoraș, Tamas Muller, Cecilia Șerban, Adrian Gagi
- O.4.5. *Blood Physiological Responses of Acipenser stellatus juveniles Exposed to Food Deprivation Stress*
Iulia Grecu, Lorena Dediu, Angelica Docan, Victor Cristea, Marilena Maereanu, Marieta Costache

Posters

Friday, 25.09.2015, Hall of D Building

- P.4.1. *Ecological Aspects of Anadromous Sturgeons in Lower Danube River*
Andrei Ciolac
- P.4.2. *The Barriers for the Adoption of Traceability Systems by Romanian Fish Farms*
Liliana M. Moga, Lorena Dediu
- P.4.3. *Damaging Impact of Mercury on Human Health and the Environment*
Aurelia I. Nica
- P.4.4. *Increase of the Pharmaceutical Residues Bioremediation from Aquatic Environments with Selected Fungus by Plackett-Burman Design of the Experiments*
Claudia Ungureanu, Lidia Favier, Gabriela Bahrim, Cătălin Tănase

- P.4.5. *Effects of pH and Some Heavy Metals' Impact on the Fish Oreochromis Niloticus Catalase Activity - as a Potential Bioindicator for Environmental Pollution*
Andreea D. Bulai, Romică I. Crețu, Marian T. Coadă
- P.4.6. *The Sustainable Development of Aquatic Bioresources Through the Use of Zeolites in a Recirculating Superintensive Breeding System*
Maria Contoman, Victor Cristea, Lorena Dediu, Luiza Florea, Angelica Docan, Iulia Grecu, Adina Popescu, Aurelia Nica, Daniela Ibănescu, Ion Vasilean
- P.4.7. *Some Hematological Parameters for Genitors of the Sterlet (Acipenser Ruthenus) from Isaccea Region of the Danube River*
Angelica Docan, Lorena Dediu, Iulia Grecu, Victor Cristea
- P.4.8. *Fishery Dynamics of the Gastropod Rapana Venosa (Valenciennes, 1846) at the Romanian Black Sea Coast*
Cristian S. Danilov, George Țiganov, Victor Cristea
- P.4.9. *The Effect of Sea Buckthorn and Vitamin E, on the Acipenser Stellatus (Pallas, 1771) Welfare, Reared in a Recirculating Aquaculture System*
Oana G. (Vârlan) Dorojan, Victor Cristea, Mirela Crețu, Angelica Docan, Lorena Dediu, Iulia R. Grecu
- P.4.10. *Sustainable Food Production in an Nft Integrated Aquaponic System Using Hybrid Sturgeon (Acipenser ruthenus X Huso huso) and Oregano (Origanum vulgare)*
Alexandru C. Bandi, Victor Cristea, Lucian Georgescu, Lorena Dediu, Paul Lupoe, Ștefan M. Petrea, Marian T. Coadă
- P.4.11. *The Development of Rainbow Trout Growth Model by Applying Different Stocking Densities in RAS Conditions*
Mirela Crețu, Victor Cristea, Lorena Dediu, Elena Bocioc
- P.4.12. *The Effect of Light Color on Hematological Indices of Silurus Glanis (Linneus 1758), Reared Under Recirculating Aquaculture System Conditions*
Săndița Plăcintă, Victor Cristea, Mirela Crețu, Elena Bocioc
- P.4.13. *Isolation, Selection and Identification of Bacterial Strains with Biotechnological Potential in Biopesticides Formulation*
Aurelian R. Palade, Aida M. Vasile, Mihaela Cotârleț, Ana C. Fătu, Ana M. Andrei
- P.4.14. *The Evaluation of Ecopedological Soil Resources from Galati Area Necessary for a Lasting Development*
Maria Contoman, Luiza Florea, Adina Popescu, Alina Simionică
- P.4.15. *The Manufacture Proposals for Biodegradable Packaging*
Angelica Pătrașcu
- P.4.16. *Preliminary Aspects of Quantitative Structure of Zooplankton on the Danube River Between Călărași and Brăila (Km 375- Km 175)*
Adina Popescu, Daniela Ibănescu, Ion Vasilean, Aurelia Nica
- P.4.17. *Dynamic, Appearance and Evolution of Pathogens Specific to the Climatic Conditions of Melons, Bărăgan Plain, Braila County in 2013*
Eugen Velichi
- P.4.18. *The Emergence and Evolution of the Attack of Pathogens in Wheat in Bărăgan Fields (Brăila County) in 2014*
Eugen Velichi
- P.4.19. *Assessment of water quality in the Danube River (Brăila – Călărași sector)*

Daniela Ibanescu, Adina Popescu, Ion Vasilean.

BIOECONOMY

Oral communication

Friday, 25.09.2015, D11

- O.5.1 *Resilience in the Romanian Food Chain - Case Study for SE Region*

Silviu Stanciu

- O.5.1 *Food Consumption in Romania -Trends and Analysis*

Silviu Stanciu

MISCELLANEOUS

Posters

Friday, 25.09.2015, Hall of D Building

Perspectives of the FFSE Graduates on the Labour Market

- P.6.1. Maricica Stoica, Daniela Tănase, Fevronia Geana, Daniela Borda, Maria C. Todașca, Mariana Bilt, Florentin Bercu, Cristian V. Dima, Ștefan Pădure, Petru Alexe

Francophone Section

Communication orale

Vendredi, 25.09.2015, D12

- O.F.1. *Recherché sur le degre microbiologique et toxicologique de contamination de la farine de ble en Roumanie*

Research on Microbiological and Toxicological Degree of Contamination of Wheat Flour from Romania

Gabriela Constantinescu (Pop), Monica Dinu, Amelia Buculei, Elena Condrea

- O.F.2. *Application de la chromatographie liquide ultra performante couplee a la spectrometrie de masse en tandem pour le suivi des acides haloacetiques a l'etat d'ultra-traces dans l'eau*

Application of the Liquid Chromatography Tandem Mass Spectrometry in the Assesement of Ultra-Trace Levels of Haloacetic Acids

Yassine Kadmi, Lidia Favier, Mariana L. Pacala, Andrei I. Simion, Goktug Ahunbay, Rodica Dinica

- O.F.3. *Le methabolisme des nutriments du raisin d'espece Vitis labrusca pendant la periode de maturation*

The Metabolism of Nutrients in Grapes of the Vitis Labrusca Varieties During Ripening

Roman Golubi

- O.F.4. *Crème du fromage avec l'extrait de fruits d'argousier*

Cream Cheese with Sea Buckthorn Berry Extract

Aliona Ghendov-Moșanu, Rodica Sturza, Liliana Popescu, Elena Chirița, Antoanela Patraș

- O.F.5. *Huiles végétales enrichies en astaxanthine naturelle*

Vegetable Oils Supplemented with Natural Astaxanthin

Vera Miscu, Ludmila Rudi, Liliana Cepoi, Tatiana Chiriac, **Svetlana Codreanu**, Valeriu Rudic

- O.F.6. *L'importance de hibou moyen-duc (Asio otus otus L.) dans le control des especes nuisibles en hiver dans les environs du Chisinau, Republique De Moldova*

Importance of Long-Eared Owl (Asio otus otus L.) in Control of Pest Species During Winter in the Surroundings of Chisinau, Republic of Moldova

Victoria Nistoreanu, Alina Larion, Vlad Postolachi, Larisa Bogdea

O.F.7. *L'impact de différentes substances de blanchiment sur la qualité des noix Juglans regia L.*

Eugenia Boaghi, Vladislav Resitca, Artur Macari

O.F.8. *Etude de la stabilité de composition d'huile de noix Juglans regia L. pendant la préservation*

Natalia Kulcitkaia, Doina Prutean

O.F.9. *Impact du levain spontané sur l'indice glycémique des produits de panification*

Sourdough's Impact on Glycemic Index of Bakery Products

Rodica Siminiuc, Camelia Vizireanu

O.F.10. *Possibilités d'utilisation des tourteaux des noix dans la supplémentation des pâtes*

Possibilities of Walnut Oil Cake Use in Pasta Supplementation

Carolina Grosu, Eugenia Boaghi, Olga Deseatnicov, Vladislav Reșitca

O.F.11. *Confiseries en utilisant les tourteaux des noix Juglans regia L.*

Confectionery Product Using Walnut (Juglans regia L.) Oil Cake

Carolina Grosu, Olga Deseatnicova, **Rodica Sturza**

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P.F.1. *Recherché sur la présence et sur l'évolution des contaminants au chemin farine-pain*

Research on the Presence and Evolution of Contaminants on the Pathway Flour-Bread

Gabriela Constantinescu (Pop), Monica Dinu, Amelia Buculei, Elena Condrea

P.F.1. *Amélioration de la recette de pâte de blé enrichie en fibres alimentaires par ajout de la farine de radice de malt. optimisation par méthodologie des surfaces de réponse*

Development and Response Surface Methodology Optimization of Wheat Dough Recipe Enriched in Dietary Fibers by Malt Culms Flour Addition

Andrei I. Simion, Lidia Favier, Cristina-G. Grigoraș, Yassine F. Kadmi, Lucian Gavrilă

P.F.2. *Évaluation de l'efficacité de l'oxydation avancée par photocatalyse hétérogène pour l'élimination d'un composé pharmaceutique persistant*

Investigation of the Photocatalytic Degradation of An Emerging Pharmaceutical Pollutant by UV Irradiation

Lidia Favier, Lacramioara Rusu, Amel Ounnar, Andrei I. Simion, Ecaterina Matei, Yassine Kadmi, Cristina G. Grigoras, Rodica Dinica

P.F.3. *Effet des inhibiteurs de cristallisation sur la stabilité tartrique des vins blancs*

Effect of Crystallization Inhibitors to Prevent Tartaric Instability of White Wines

Rodica Sturza, Ecaterina Covaci

P.F.4. *Processus physico-chimiques intervenant lors de la fortification du pain en calcium*

Physico-chemical processes in the fortification of bread with calcium

Olga Deseatnicov, Corina Ciobanu, Natalia Motruc

P.F.5. *Non-Alcoholic Products from Immature Grapes of Vitis labrusca Varieties*

Produits non-alcooliques issue des raisins immatures d'espèce Vitis labrusca

Roman Golubi, Eugen Iorga, Tatiana Achimova, Svetlana Arnăuț, Stanislav Fiodorov, Ludmila Rabotnicova

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Victoria Leah, Alexandra Ioan, Simona Patriche, Rodica M. Dinică

P.F.7. *L'effet combiné de traitement thermique et l'humidité sur le teneur en polyphénols de farine de*

- sarrasin de tartarie*
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Andrea Brunori, Andrea Varga, Ildikó Szedlák, Végvári Györg
- P.F.8. *Recherché sur l'acceptabilite de l'ethno-gastronomie dans la ville Braila*
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Daniela Istrati, Narcisa Leiciu, Felicia Dima, Camelia Vizireanu
- P.F.9. *Etude sur tendances de consommation par des aliments ecologiques dans la ville galati*
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Felicia Dima, Daniela Istrati, Marius Vlad, Camelia Vizireanu
- P.F.10. *Certains aspects microbiologiques de levain avec la flore spontanee*
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Rodica Siminiuc, Silvia Rubțov, Camelia Vizireanu, Rodica Sturza, Ana Scurtu
- P.F.11. *Recherches in vitro et in vivo sur la biodisponibilite de fer dans les produits de panification fortifies*
In Vitro and in Vivo Research on Iron Bioavailability in Fortified Bread Products
Corina Ciobanu, Olga Deseatnicov
- P.F.12. *L'effet de la température sur la stabilité de l'activité antyoxidante et des paramètres de couleur des extraits de marc*
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Elena Cristea, Rodica Sturza, Antoanela Patraș
- P.F.13. *Electrode serigraphiee pour la detection electrochimique de composes phenoliques dans les produits alimentaires fumes*
Electrode Serigraphy For the Electrochemical Detection of the Phenolic Substances Composition in the Smoked Food products
Veronica Dragancea, Rodica Sturza, Mohamed Boujtita
- P.F.14. *Valorisation du pois chiche a travers l'incorporation dans le pain*
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Olga Nicolaev, Jorj Ciumac, Eleonora Dupouy
- P.F.15. *Effet de l'incorporation du colorant naturel dans les confiseries*
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Silvia Rubtov, Aliona Mosanu, Rodica Sturza, Camelia Vizireanu
- P.F.16. *L'estimation de produit doux colores avec des extraits d'anthocyane vegetale*
The Estimation of Soft Product Coloured with Extracts of Plant Anthocyanes
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- P.F.17. *Ochratoxine - analyse de risque de contamination des vins*
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- P.F.18. *Les efforts internationaux visant les urgences dans la securite alimentaire: INFOSAN et EMPRES*
International Efforts in Emergencies Food Security: INFOSAN and EMPRES
Aurica Chirsanova, Felicia Petrașco
- P.F.19. *Modelisation des isothermes d'adsorption-desorbition des noix Juglans regia L.*
Jorj Ciumac, Eugenia Boaghe, Vladislav Resitca, Pavel Tatarov

- P.F.20. *Utilisation d'extraits d'anthocyanes des pepins de vigne comme colorant alimentaire naturel pour des produits sucrés*
 Use of Anthocyanins Extracted from Grape Seeds as a Natural Food Coloring for Sugar Products
 Andrei Sturza, Olga Deseatnicov