

Conference Programme

Galati, 5-6 September 2019

Organized by:



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



Dunărea de Jos University
<http://www.ugal.ro/>



Romanian Association of Food Industry Professionals (ASIAR) <http://www.asiar.ro/>



"Excellence, performance and competitiveness in the R&D&I activities at "Dunărea de Jos" University of Galati", acronym "EXPERT", Contract no. 14PFE/17.10.2018
<https://www.expert.ugal.ro/>



"Rasvan Angheluta" Natural Sciences Museum Complex
<http://www.cmsngl.ro/>



L'Agence universitaire de la Francophonie (AUF)
<https://www.auf.org/>

Organising Committee

Camelia Vizireanu, Dunărea de Jos University
Gabriela Bahrim, Dunărea de Jos University
Petru Alexe, Dunărea de Jos University
Nicoleta Stanciuc, Dunărea de Jos University
Liliana Mihalcea, Dunărea de Jos University
Oana Emilia Constantin, Dunărea de Jos University
Daniela Istrati, Dunărea de Jos University
Gabriela Rapeanu, Dunărea de Jos University
Lorena Dediu, Dunărea de Jos University
Cristian Dima, Dunărea de Jos University
Oana Nistor, Dunărea de Jos University
Eugenia Mihaela Pricop, Dunărea de Jos University
Angela Docan, Dunărea de Jos University
Doina Andronoiu, Dunărea de Jos University

Iulia Grecu, Dunărea de Jos University
Iuliana Enache, Dunărea de Jos University
Elena Enachi, Dunărea de Jos University
Maria Garnai, Dunărea de Jos University
Octavian Baston, Dunărea de Jos University
Ina Vasilean, Dunărea de Jos University
Carmen Bolea, Dunărea de Jos University
Octavian Barna, Dunărea de Jos University
Georgiana Horincar, Dunărea de Jos University
Stefan Mihai Petrea, Dunărea de Jos University
Mădălin Serban, Rasvan Angheluta Natural Sciences Museum Complex
Paul Lupoe, Rasvan Angheluta Natural Sciences Museum Complex

International Scientific Committee

Petru Alexe, Dunărea de Jos University of Galați
Iuliana Aprodu, Dunărea de Jos University of Galați
Gabriela Bahrim, Dunărea de Jos University of Galați
Daniela Borda, Dunărea de Jos University of Galați
Zuzana Ciesarova, Food Research Institute Bratislava, National Agricultural and Food Centre
Mioara Costache, Fish Culture Research and Development Station Nucleu
Rodica Dinică, Dunărea de Jos University of Galați
Lidia Favier, Ecole Nationale Supérieure de Chimie de Rennes

Camelia Vizireanu, Dunărea de Jos University of Galați
Oguz Gursay, Burdur Mehmet Akif Ersoy University
Mohamed Ketata, L'Agence universitaire de la Francophonie
Liliana Lupușor, L'Agence universitaire de la Francophonie
Nene Meltem Keklik, Cumhuriyet University
Natasa Poklar Ulrih, University of Ljubljana
Gabriela Răpeanu, Dunărea de Jos University of Galați
Stefania Silvi, Universitățile din România
Rodica Sturza, Technical University of Moldova

Sponsors



Ego Sahatani Ifc SRL



Floraria Magic, Galati



Laboratorium SRL

Administratia Pietelor Agroalimentare S.A. Galati

EuroAliment 2019

General Programme

Thursday, 05.09.2019

08:30-09:30	Registration	
09:30-10:00	Symposium opening Organizers' welcome	
10:00-11:00	Plenary session	
11:00-11:30	Coffee break - Poster sessions	
11:30-13:00	Section I <i>Food structure, food quality and health</i>	
13:00-14:00	Lunch	
14:00-15:30	Section II <i>Bio-active compounds ingredients and new developments in food engineering</i>	"Rasvan Angheluta"
15:30-16:00	Coffee break- Poster sessions	Natural Sciences
	Section III <i>Aquaculture, fisheries and conservation of aquatic ecosystem</i>	Museum Complex
16:00-17:00	Section IV - francophone section <i>Composants bioactifs et nouveaux développements en génies alimentaire</i>	
17:00-17:30	Coffee break - Poster sessions	
17:30-18:00	Poster evaluation	
18:00-18:30	Awarding ceremony	
20:00	Festive dinner	Restaurant Pescăruș

Friday, 06.09.2019

09:00-09:30	Registration - Coffee & Tea	F, E, Q
09:30-11:30	Visit of the Faculty Pilot Stations	Building
12:00-15:00	Lunch	
15:00-18:00	<i>Promoting Innovation in the Food Industry for a Sustainable Bioeconomy</i> – Workshop Project 14PFE/2018	F Building

EuroAliment 2019

Programme

Thursday, 05.09.2019

"Rasvan Angheluta" Natural Sciences Museum Complex

08:30–09:30 **Registration**

OPENING SESSION

Organisers' welcome

- 09:30–10:00 **Iulian-Gabriel Birsan**, Rector of Dunărea de Jos University of Galati, Romania
Lucian Puiu Georgescu, President of the Dunărea de Jos University of Galati Senate, Romania
Gabriela Elena Bahrim, Vice-Rector of Dunărea de Jos University of Galati, Romania
Mohamed Ketata, Regional Director for Central and Eastern Europe Francophone University Agency (AUF)
Camelia Vizireanu, Dean of Food Science and Engineering Faculty, Dunărea de Jos University of Galati, Romania

PLENARY SESSION

- 10:00–10:20 **Wang Cheng** - China National Research Institute of Food and Fermentation Industries
High-Throughput Sequencing of Microbial Community Diversity in Soil, Grapes, Leaves, Grape Juice and Wine of Grapevine from China
- 10:20–10:40 **Tuncay Yilmaz & Can Çivi** - Manisa Celal Bayar University, Manisa, Turkey
Induction Assisted Hybrid Approach for Liquid Food Processing
- 10:40–11:00 **Nicoleta Stănciuc** - Dunărea de Jos University, Galati, Romania
3-4-LIFE – A Transition from Probiotics to Postbiotics as Novel Approach for Functional Ingredients and Foods
- 11:00–11:30 Coffee break - **Poster sessions**

Innovative Minds for future Food

Oral communications

Food structure, food quality and health

Moderator: Prof. Iuliana Aprodu

- 11:30–11:45 **Elena A. Alexa (Oniciuc)** - Universidad de León, León, Spain
Assessment of Enterococcus spp. in Food and Food Processing Environments in a Newly-Opened Meat Production Facility
- 11:45–12:00 **Elisabeta I. Geană** - National R&D Institute for Cryogenics and Isotopic Technologies – ICSI Rm. Vâlcea, România
Exploring the Capabilities of Polypyrrole Modified Electrochemical Sensors in Combination with Multivariate Statistical Analysis for Wine Authentication Purpose
- 12:00–12:15 **Florentina I. Bucur** - Dunărea de Jos University, Galați, România
Faith of Salmonellae in Mayonnaise During Storage under Improper Refrigeration Or Refrigeration Combined with Occasional Storage at Room Temperature
- 12:15–12:30 **Alina Boistean** - Technical University of Moldova, Chișinău, Moldova
The Particularities of the Clarification Process with Bentonite of the Wine Vinegar
- 12:30–12:45 **Elena Enachi** - Dunărea de Jos University, Galați, România
Extraction and Characterization of Aloe Vera's Biologically Active Compounds
- 12:45–13:00 **Violeta Carmen M. Popescu** - S.C. Hofigal Export Import S.A., Bucharest, Romania
Buckwheat (Fagopyrum esculentum Moench.) Acclimatized Plant in Romania-Raw Material for the Food Supplements Industry
- 13:00–14:00 Lunch

Bio-active compounds ingredients and new developments in food engineering

Moderator: Prof. Daniela Borda

- 14:00–14:15 **Mihaela Skrt** - University of Ljubljana, Ljubljana, Slovenia
The Polyphenolic Characterization from Pomegranate (Punica granatum) Cultivar Grown in Istria and Thermal Treatment of Pomegranate Juice

9th International EuroAliment Symposium

- 14:15–14:30 **Leontina Grigore-Gurgu** - Dunărea de Jos University, Galați, România
*From Gene Sequencing to Proteins Expression in High Pressure Treated *Listeria monocytogenes**
- 14:30–14:45 **Daniela Cojocari** - Technical University of Moldova, Chișinău, Moldova
The Manufacture of Sausages with Addition of Powder from Hawthorn Berries
- 14:45–15:00 **Ștefania A. Milea** - Dunărea de Jos University, Galați, România
Development of Highly Functional Ingredient Based on Yellow Onion Skin Flavonoids Microencapsulation
- 15:00–15:15 **Nina N. Condurache** - Dunărea de Jos University, Galați, România
Functionality of Ingredients Obtained by Microencapsulation of Anthocyanins from Eggplant Peels with Polysaccharides and Bioactive Peptides
- 15:15–15:30 **Elena Enachi** - Dunărea de Jos University, Galați, România
Lavender as a Valuable Source of Biologically Active Compounds
- 15:30–16:00 **Coffee break - Poster Session**

Aquaculture, fisheries and conservation of aquatic ecosystem

Moderator: Assoc. Prof. Liliana Mihalcea

- 16:00–16:15 **Elena Bisnicu** - National Institute for Marine Research and Development Grigore Antipa, Constanta, Romania
The Analysis of the Sprat Feeding Preferences from the Romanian Black Sea Area in 2017
- 16:15–16:30 **Alina Mogodan** - Dunărea de Jos University, Galați, România
*The Influence of Five Phytobiotics on Biochemical Composition of *Oreochromis niloticus* Meat Reared in a Recirculating Aquaculture System*
- 16:30–16:45 **Ștefan M. Petrea** - Dunărea de Jos University, Galați, România
The Nitrate Concentration in Various Leafy Green Vegetables Growth in Integrated Aquaculture Systems by Applying Different Hydraulic Regimes
- 16:45–17:00 **Iulia R. Grecu** - Dunărea de Jos University, Galați, România
*Isolation and Purification of Vitellogenin from European Catfish (*Silurus glanis* L., 1758)*

Composants bioactifs et nouveaux développements en génies alimentaire

Moderator: Assoc Prof. Bianca Furdui

- 16:00–16:15 **Rodica Sturza** - Université Technique de Moldova, Chisinau, République de Moldova
Développement et caractérisation de certaines boissons fonctionnelles à base de jus d'herbe de blé
- 16:15–16:30 **Aurica Chirsanova** - Université Technique de Moldova, Chisinau, République de Moldova
*Conception et caractérisation des produits laitiers fermentés enrichis en beta-glucanes de levure *Saccharomyces cerevisiae**
- 16:30–16:45 **Ecaterina Covaci** - Université Technique de Moldova, Chisinau, République de Moldova
Les changements quantitatifs de la forme SO₂ actif en fonction du pH et de la température du vin
- 16:45–17:00 **Gabriela Iordachescu** - Université Dunărea de Jos, Galați, România
*Effet des méthodes culinaires (cuisson à la vapeur, friture et cuisson-séchage) sur l'index glycémique de deux espèces de courges camerounaises (*Cucurbita maxima* et *Cucurbita moschata*)*
- 17:00–17:30 **Coffee break - Poster sessions**
- 17:30–18:00 **Poster evaluation**
- 18:00–18:30 **Awarding ceremony**

Friday, 06.09.2019

Promoting Innovation in the Food Industry for a Sustainable Bioeconomy

Workshop Project 14PFE/2018

Faculty of Food Science and Engineering

- 09:00–09:30 Registration - Coffee & Tea
- 09:30–11:30 Visit of the Faculty Pilot Stations
- 12:00–15:00 Lunch
- 15:00–15:15 **Lorena Dediu** - Dunărea de Jos University, Galați, Romania
Excellence, performance and competitiveness in the Research, Development and Innovation activities at Dunărea de Jos University of Galați
Exelență, performanță și competitivitate în activități CDI la Universitatea "Dunărea de Jos" din Galați, EXPERT

- 15:15–15:30 **Cătălin Fetecău** - Dunărea de Jos University, Galati, Romania
ReForm Multidisciplinary Research Platform
Platforma de Cercetare Multidisciplinară „Dunărea de Jos” ReForm-UDJG
- 15:30–15:45 **Elena – Georgiana Deciu** - AGRANA Romania
LEAN Management Concept Applied in the Food Industry
Conceptul LEAN Management aplicat in industria alimentara
- 15:45–17:30 Debates
- 17:30–18:00 Closing ceremony

Innovative Minds for Future Foods

Food structure, food quality and health

Oral communications

Thursday, 05.09.2019

- O.1.1. *Assessment of Enterococcus spp. in Food and Food Processing Environments in a Newly-Opened Meat Production Facility*
Elena A. Alexa (Oniciuc), Paula Puente-Gómez, Adrián Alvarez-Molina, Miguel Prieto, Mercedes López, Avelino Alvarez-Ordóñez
- O.1.2. *Exploring the Capabilities of Polypyrrole Modified Electrochemical Sensors in Combination with Multivariate Statistical Analysis for Wine Authentication Purpose*
Elisabeta I. Geană, Corina T. Ciucure, Victoria Artem, Constantin Apetrei
- O.1.3. *Faith of Salmonellae in Mayonnaise During Storage under Improper Refrigeration or Refrigeration Combined with Occasional Storage at Room Temperature*
Florentina I. Bucur, Octavian A. Mihalache, Corina Neagu, Anca I. Nicolau
- O.1.4. *The Particularities of the Clarification Process with Bentonite of the Wine Vinegar*
Alina Boistean, Aurica Chirsanova, Jorj Ciumac
- O.1.5. *Extraction and Characterization of Aloe Vera's Biologically Active Compounds*
Monica Boev, Elena Enachi, Vasilica Barbu, Rodica M. Dinică, Gabriela Bahrim
- O.1.6. *Buckwheat (Fagopyrum esculentum Moench.) Acclimatized Plant in Romania-Raw Material for the Food Supplements Industry*
Violeta Carmen M. Popescu, Constantina-Alina D. Dune, Candice-Luana T. (Popiniuc) Popescu, Bogdan-Andrei T. Popescu

Posters

Thursday, 05.09.2019

- P.1.1. *Toxic Metals in Aquatic Ecosystems: Sensor to Detect Fe from Water*
Ionut R. Tigoianu, Madalin Damoc, Guillermo O. Moraleda, Mihaela Avadanei, Mirela F. Zaltariov
- P.1.2. *Eco New Raw Materials – Leaves of the Plants - For the Unique Utensils*
Angelica Patrascu
- P.1.3. *Energy Properties of the Combination Between Drone Larvae with Plant Extracts*
Gabriela Vlăsceanu
- P.1.4. *Nutritional and Functional Characteristics of New Concentrated Bee Products*
Livia Apostol, Gabriela Vlăsceanu, Cornelia Abălaru
- P.1.5. *Probiotics and Human Health*
Nicoleta M. Maftai, Mariana Lupoae, Silvia Robu, Alina Elisei, Olimpia Dumitriu Buzia
- P.1.6. *The Type of Conserved Forage for Sheep Feeding Led to Changes on the Nutritional Profile of Cheese Fat*
Erica Renes, Pilar Gómez-Cortés, Miguel A. De La Fuente, Domingo Fernández, María E. Tornadizo, José M. Fresno
- P.1.7. *Vegetable Material Used for Manufacture of High Biological Value Yogurt*
Tatiana Cușmenco, Viorica Bulgaru, Artur Macari
- P.1.8. *Assessment of Quinoa Flours Effect on Wheat Flour Doughs Rheology and Bread Quality*
Radiana-Maria Tamba-Berehoiu, Mira O. Turtoi, Ciprian N. Popa
- P.1.9. *Impact of Ultrasounds on the Antigenic and Functional Properties of Gluten and Soy Proteins*
Livia Patrașcu, Iuliana Banu, Ina Vasilean, Iuliana Aprodu
- P.1.10. *Molecular Modelling Investigations on the Effect of Processing on the Affinity Between Allergen Proteins and IgE Antibodies*
Livia Patrașcu, Iuliana Banu, Ina Vasilean, Iuliana Aprodu
- P.1.11. *The Manufacture of Bakery Products from Triticale Flour*
Aliona Ghendov-Moșanu, Efimia Veveriță, Nadejda Turculeț, Rodica Sturza

- P.1.12. *Influence of Foam Mat Drying on Quality of Vegetable Purée*
Gabriel D. Mocanu, Oana V. Nistor, Doina G. Andronoiu, Viorica V. Barbu, Oana E. Constantin, Ionica (Gheonea) Dima, Liliana Ceclu, Livia Pătraşcu, Liliana Mihalcea, Elisabeta Botez
- P.1.13. *Potential Applications of Dried Tomatoes in Processed Meat Products*
Oana V. Nistor, Doina G. Andronoiu, Gabriel D. Mocanu, Elisabeta Botez
- P.1.14. *Obtaining of Hydrophobins from the Submerged Biomass of Fungus *Funalia Trogii**
Artem S. Khludin, Nikita A. Khrapatov, Boris A. Kolesnikov, Mark M. Shamtsyan
- P.1.15. *Comparison of the Yeasts *Saccharomyces cerevisiae* and *Brettanomyces bruxellensis* as Sources of Beta-Glucans*
Vera A. Ivanova, Ekaterina V. Antontceva, Tatiana V. Meledina, Mark M. Shamtsyan, Razan A. Harbah, Natalia P. Ershova
- P.1.16. *Research on the Manufacture of Sweets with the Addition of Nuts*
Valentina Bantea-Zagareanu, Buţcu Natalia
- P.1.17. *Husked Millet as Adjunct for New Developments of Brewing Ingredient Matrices*
Mariana L. Păcală, Lidia Favier, Lucica Brudiu, Anca S. Şipoş
- P.1.18. *A Preliminary Microbiological Analysis of Agricultural Species of Sorghum*
Oana E. Constantin, Bianca Furdui, Daniela Istrati, Rodica M. Dinica, Camelia Vizireanu
- P.1.19. *The Perspective of the Use of Stone of Fruits in Confectionery*
Olga F. Boeştean, Irina Gh. Procopciuc
- P.1.20. *Installation for the Experimental Study for Kinetics of Drying Process in the Suspended Layer*
Mircea Bernic, Natalia Țislinscaia, Mihail Balan, Marin Guţu, Vitali Vişanu, Mihail Melenciuc
- P.1.21. *Researches in the Drying Field of Peaches*
Mircea Bernic, Natalia Țislinscaia, Vitali Visanu, Mihail Balan, Mihail Melenciuc
- P.1.22. *Evaluation of Contaminants Formation on Sea Buckthorn Purée Processing*
Oana E. Constantin, Kristina Kukurová, Lubomír Daško, Nicoleta Stănciuc, Zuzana Ciesarová, Constantin Croitoru, Gabriela Răpeanu
- P.1.23. *Study on Adolescent Nutrition as a Factor Influencing Health*
Camelia Vizireanu, Aurica (Ungureanu) Baroian, Daniela I. Istrati, Felicia Dima, Eugenia M. Pricop
- P.1.24. *Fortification of Rice Flour with Different Calcium Salts*
Cornelia Lungu
- P.1.25. *Evaluation of Pesticide Residues in Honey Using U-HPLC-Q-Exactive Orbitrap HRMS*
Giorgiana V. Blaga (Costea), Carmen L. Chiţescu, Daniela Borda, Camelia Vizireanu¹
- P.1.26. *Extraction and Characterization of Keratin from Sheep Wool*
Carmen Bolea, Elena Enachi, Leontina Grigore-Gurgu, Nicoleta Stănciuc, Gabriela Bahrin
- P.1.27. *Optimization of Dilute Acid Pretreatment for Saccharides Production from Sweet Sorghum Stalks*
Cristian T. Buruiană, Luminiţa Georgescu, Camelia Vizireanu, Rodica M. Dinică, Bianca Furdui
- P.1.28. *An Evaluation of Physicochemical Characteristics of Some Sorghum Genotypes from Romania*
Giorgiana V. Blaga (Costea), Cristian T. Buruiană, Rodica M. Dinică, Camelia Vizireanu, Gheorghe Matei, Bianca Furdui
- P.1.29. *Macro and Micronutrient Compositions of Some Romanian Sorghum Genotypes*
Mihaela Cudălbeanu, Mihaela Timofti, Gheorghe Matei, Rodica M. Dinică, Bianca Furdui
- P.1.30. *Studies on Adolescents Rational Nutrition and Health*
Daniela I. Istrati, Florentina Trifan, Oana E. Constantin, Eugenia M. Pricop, Camelia Vizireanu
- P.1.31. *Effect of Vegetable Oil on the Rheological and Sensory Quality of Poultry Liver Pate*
Andreea E. Tepsanu, Livia Patrascu, Petru Alexe
- P.1.32. *Effect of Replacing Animal Fat with Vegetable Oil on the Physico-Chemical Characteristics of Poultry Liver Pate*
Andreea E. Tepsanu, Petru Alexe
- P.1.33. *Pumpkin Valorification on the Romanian Gastronomy: An Overview on Actual State and Perspectives*
Liliana Mihalcea, Dorina Boboc, Monica Ioan, Maria Garnai
- P.1.34. *Supercritical Fluid Extraction: Opportunities and Expectations for the Romanian Food Industry*
Liliana Mihalcea
- P.1.35. *Influence of High Pressure Mild Thermal Pre-Treatment on Quince Drying Kinetics*
Iulia Bleoancă, Nicoleta Cioromila, Daniela Borda
- P.1.36. *Chemical Indicators of Semi-Products from Minced Meat*
Irina I. Grumeza, Artur V. Macari, Angela I. Gudima
- P.1.37. *Optimisation of the Bovine Colostrum Fermentation with Lyophilized Culture, Derivates from the Artisanal Kefir Grains, Combined with Selected Starters*
Mihaela Cotârleş, Aida M. Vasile, Gabriela E. Bahrin

Bio-active compounds ingredients and new developments in food engineering

Oral communications

Thursday, 05.09.2019

- O.2.1. *The Polyphenolic Characterization from Pomegranate (Punica Granatum) Cultivar Grown in Istria and Thermal Treatment of Pomegranate Juice*
Mihaela Skrt, Oana E. Constantin, Alen Albreht, Irena Vovk, Gabriela Răpeanu, Nataša Poklar Ulrih
- O.2.2. *From Gene Sequencing to Proteins Expression in High Pressure Treated Listeria monocytogenes*
Leontina Grigore-Gurgu, İlhan Cem Duru, Margarita Andreevskaya, Anne Ylinen, Florentina Bucur, Daniela Borda, Petri Auvinen, Anca I. Nicolau
- O.2.3. *The Manufacture of Sausages with Addition of Powder from Hawthorn Berries*
Artur Macari, Daniela Cojocari, Alexandra Borș, Ana Arvinte, Aliona Ghendov-Moșanu, Rodica Sturza
- O.2.4. *Development of Highly Functional Ingredient Based on Yellow Onion Skin Flavonoids Microencapsulation*
Ștefania A. Milea, Gabriela E. Bahrim, Gabriela Răpeanu, Nicoleta Stănciuc
- O.2.5. *Functionality of Ingredients Obtained by Microencapsulation of Anthocyanins from Eggplant Peels with Polysaccharides and Bioactive Peptides*
Nina N. Condurache, Gabriela Răpeanu, Nicoleta Stănciuc, Gabriela E. Bahrim
- O.2.6. *Lavender as a Valuable Source of Biologically Active Compounds*
Daniela Radu (Lupoae), Elena Enachi, Iuliana Aprodu, Liliana Mihalcea, Sonia A. Socaci, Mihaela Cotârlet, Vasilica Barbu, Francisc V. Dulf, Nicoleta Stănciuc

Posters

Thursday, 05.09.2019

- P.2.1. *The Influence of Processing on the Bioactive Compounds of Multigrain Flours Based on Wheat, Rye and Triticale*
Violeta L. Iancu, Iuliana Aprodu, Iuliana Banu
- P.2.2. *Antioxidant Activity and Biosynthetic Process of Spirulina platensis of a New Ferrocenyl Schiff Base*
Alexandru Stoica, Mirela-Fernanda Zaltariov
- P.2.3. *Phenolic Composition and Antioxidant Activity of Some Moldovan Fruits*
Vladimir Pușoi, Dmitrii Ceaban, Eugenia Boaghi, Olga Deseatnicov, Vladislav Reșitca
- P.2.4. *Bioactive Compounds of Pumpkin and Formulation of Functional Pastry Products*
Adelina Popescu, Eugenia Boaghi, Natalia Netreba, Tatiana Capcanari, Olga Deseatnicova
- P.2.5. *Evaluation of the Oxidative Stability of Rosehip (Rosa canina) Lipophilic Extracts*
Violina Popovici
- P.2.6. *Study of the Antiradical Activity of β -Glucans Containing Preparations Obtained from Biomass the Fungus Pleurotus Ostreatus*
Viktoria Vasileva, Ksenia Lebedeva, Ekaterina Antontceva, Mark Shamtsyan
- P.2.7. *The Influence of Powders and Hydroalcoholic Extracts from Rosehip and Aronia Fruits on Ice Cream Quality*
Liliana Popescu, Aliona Ghendov-Moșanu, Rodica Sturza
- P.2.8. *A Preliminary Study on Screening the Extraction of Anthocyanins from Cornelian Cherries*
Loredana Dumitrașcu, Iuliana Aprodu, Nicoleta Stănciuc
- P.2.9. *Binding Interactions of Soy Protein Fractions with Anthocyanins from Cornelian Cherries*
Loredana Dumitrașcu, Iuliana Aprodu, Nicoleta Stănciuc
- P.2.10. *Oxido – Reduction Potential for Richard Apples*
Victoria V. Bolșai
- P.2.11. *The Cornelian Cherry - A Versatile Source of Vitamins and Biologically Active Compounds Used in Food Industry*
Iuliana M. Enache, Nicoleta Stănciuc, Camelia Vizireanu
- P.2.12. *The Antimicrobial Effect of Bioactive Compounds from Plant Products*
Oana E. Constantin, Daniela I. Istrati, Mihaela Jantea, Cornelia Lungu, Camelia Vizireanu
- P.2.13. *The Characterization of Biological Active Compounds Found in Skin and Seeds of Two Red Grape Varieties*
Oana E. Constantin, Yinzhao Yan, Nicoleta Stănciuc, Gabriela Bahrim, Deliang Wang, Gabriela Răpeanu
- P.2.14. *Extraction and Characterisation of Bioactive Compounds from Sea Buckthorn (Elaeagnus rhamnoides (L.) A. Nelson)*
Diana Roman, Gabriela Răpeanu, Nicoleta Stănciuc, Iuliana Aprodu, Gabriela Bahrim
- P.2.15. *Stability of Vitamin D3 Encapsulated in Polymeric Microparticles of Sodium Caseinate, Chitosan and Arabic Gum by Spray Drying Method*
Cristian Dima, Stefan Dima

- P.2.16. *Carotenoids Thermal Degradation in Tomato Waste Extract – A Kinetic Study*
Ionica Dima (Gheonea), Iuliana Aprodu, Gabriela Răpeanu, Liliana Mihalcea, Nicoleta Stănciuc
- P.2.17. *Functional Ingredients and Their Importance in Human Nutrition*
Daniela I. Istrati, Oana E. Constantin, Camelia Vizireanu, Cosmin Misu, Rodica M. Dinică, Bianca Furdui
- P.2.18. *Fatty Acids Profile of Curly-Leaf Pondweed (*Potamogeton crispus* L.) with Bio Additive Potential*
Paul Lupoe, Daniela Borda, Nicoleta Stănciuc, Liliana Mihalcea, Francisc V. Dulf, Rodica Dinică, Mariana Lupoe
- P.2.19. *Phytochemical and Biological Activities of Momordica charantia Extracts Used in Benin Traditional Medicine*
Michelle Chokki, Mihaela Cudăbeanu, Zongo Cheikna, Dah Nouvlessounon Durand, Ioana O. Ghinea, Daniela Borda, Baba-Moussa Farid, Rodica M. Dinica, Baba-Moussa Lamine
- P.2.20. *Studies on the Toxicity of Punica granatum L. Fruit Peel Extracts*
Sara El Moujahed, Rodica M. Dinică, Mihaela Cudăbeanu-Faouzi Errachidi, Lahsen El Ghadraoui, Youssef Kandri Rodi, Fouad Ouazzani Chahdi
- P.2.21. *Determination of Phenolic Compounds and Evaluation of the Antioxidant Activity of Leaf Extracts of Dischistocalyx Hirsutus C. B. Clarke*
Gloria Stéphanie Aurélie Amboyi, Mihaela Cudalbeanu, Rodica M. Dinică
- P.2.22. *The Antioxidant and Anti-Inflammatory Potential of Crude Ethanolic Extracts of Three Medicinal Plants Used as a Toothpick*
Kadja Amani Brice, Mihaela Cudăbeanu, Rodica M. Dinică Mamyrbékova-Békro Janat Akhanovna, Békroyves-Alain
- P.2.23. *The Influence of Tray Drying Parameters on Antioxidant Properties of Redcurrant By-Products*
Corina Neagu, Mirela Carp, Daniela Borda
- P.2.24. *Dietary Biscuits from Rice Flour with the Red Grape Skin Addition*
Daniela Serea, Nina Condurache, Adelina Milea, Nicoleta Stănciuc, Gabriela Răpeanu
- P.2.25. *Easy Jelly - A New Formulated Colored Jelly Based on Onion Peel Extract*
Florina Stoica, Nina Condurache, Adelina S. Milea, Nicoleta Stănciuc, Gabriela Răpeanu
- P.2.26. *Phenolic Characterization of Red Grape Juices Obtained from Two Red Grape Varieties*
Oana E. Constantin, Yinzhao Yan, Nicoleta Stănciuc, Gabriela Bahrim, Deliang Wang, Gabriela Răpeanu
- P.2.27. *Bio-Active Compounds Concentration from Marigold*
Maria C. Garnai, Liliana Mihalcea, Corina Popescu

Aquaculture, fisheries and conservation of aquatic ecosystem

Oral communications

Thursday, 05.09.2019

- O.3.1. *The Analysis of the Sprat Feeding Preferences from the Romanian Black Sea Area in 2017*
Elena Bisinicu, George E. Harcota, George Tiganov, Lucian Oprea
- O.3.2. *The Influence of Five Probiotics on Biochemical Composition of Oreochromis Niloticus Meat Reared in a Recirculating Aquaculture System*
Alina Mogodan, Stefan Mihai Petrea, Ira-Adeline Simionov, Victor Cristea
- O.3.3. *The Nitrate Concentration in Various Leafy Green Vegetables Growth in Integrated Aquaculture Systems by Applying Different Hydraulic Regimes*
Ștefan M. Petrea, Alina Mogodan, Ira-Adeline Simionov, Victor Cristea
- O.3.4. *Isolation and Purification of Vitellogenin from European Catfish (*Silurus glanis* L., 1758)*
Iulia R. Grecu

Posters

Thursday, 05.09.2019

- P.3.1. *Effects of Body Mass on Routine Metabolic Rate of Young of the Year Beluga Sturgeon*
Raluca C. Andrei (Guriencu), Victor Cristea, Mirela Crețu, Lorena Dediu
- P.3.2. *Effect of Feeding Level on Hematological Profile of Rainbowtrout Reared in A Recirculating Aquaculture System*
Mirela Crețu, Victor Cristea, Raluca-Cristina Andrei (Guriencu), Angelica Docan, Lorena Dediu
- P.3.3. *The Effects of Different Densities on the Growth Performance and Feeding Efficiency of Common Carp Fry in Experimental Recirculating Systems*
Anca N. Cordeli (Săvescu), Săndița Plăcintă, Lucian Oprea

- P.3.4. *Seasonal Specific Fish Diseases and Their Effect on Cyprinid Culture in the South-Est Region of Romania: A Study Case*
Ira-Adeline Simionov, Liliana Athanasopoulos, Veta Nistor, Magdalena Tenciu, Neculai Patriche, Victor Cristea
- P.3.5. *Polycyclic Aromatic Hydrocarbons Content in Pelagic Fish from the Romanian Black Sea Area*
Nicoleta Damir, Valentina Coatu, Cristian S. Danilov, Elisabeta Botez
- P.3.6. *Promoting the Shellfish Aquaculture as an Emerging Procurement Option of Sustainable Food in The Black Sea Riparian Countries: Romania Country Report*
Victor Niță, Magda I. Nenciu, John A. Theodorou
- P.3.7. *The Relationship Between Parasitic Diseases and Fish Stocks from the Romanian Black Sea Area*
Aurelia Totoiu, Cristian S. Danilov, Catalin V. Paun, Neculai Patriche
- P.3.8. *Heavy Metal Contamination of Rapana Venosa (Valenciennes, 1846) Caught at the Romanian Black Sea Coast*
Cristian S. Danilov, Andra Oros, Nicoleta Damir, Catalin V. Paun, Aurelia Totoiu, George Tiganov, Victor Cristea
- P.3.9. *Morphometrics, Condition Index, Age, Sex-Ratio and Gonadal Maturity of Trachurus mediterraneus from the Romanian Black Sea Coast*
Cătălin V. Păun, Daniela Bănar, Mădălina Galațchi, Aurelia Țotoiu, Cristian S. Danilov, George Țiganov, Carmen G. Nicolae
- P.3.10. *Some Aspects Regarding the Ornamental Japanese Carp Reproduction and Larval Development*
Nica Aurelia, Popescu Adina, Ibanescu Daniela-Cristina
- P.3.11. *Evaluation of Organic Pollution by Palmer's Algal Genus Index and Physico-Chemical Analysis of Salt Lake, Braila County*
Adina Popescu, Daniela C. Ibanescu, Aurelia Nica
- P.3.12. *Dynamics of Commercial Catches and the Fishing Effort from The Inland Waters of Romania (2008 – 2018)*
Daniela C. Ibănescu, Aurelia Nica, Adina Popescu

Composants bioactifs et nouveaux développements en génies alimentaire

Oral communications

Thursday, 05.09.2019

- O.F.3.1. *Développement et caractérisation de certaines boissons fonctionnelles à base de jus d'herbe de blé*
Natalia Eșanu, Rodica Sturza
- O.F.3.2. *Conception et caractérisation des produits laitiers fermentés enrichis en beta-glucanes de levure Saccharomyces cerevisiae*
Aurica Chirsanova, Jorj Ciurmac, Dumitru Calcatiniuc, Stella Guțu
- O.F.3.3. *Les changements quantitatifs de la forme SO₂ actif en fonction du pH et de la température du vin*
Ecaterina Covaci, Rodica Sturza, Iurie Scutaru
- O.F.3.4. *Effet des méthodes culinaires (cuisson à la vapeur, friture et cuisson-séchage) sur l'index glycémique de deux espèces de courges camerounaises (Cucurbita maxima et Cucurbita moschata)*
Vanessa Boudjeka Guemkam, Gisèle Etame-Loe, Adélaïde Demasse Mawamba, Djeukeu, Asongni William, Joel Tchamcheu Enga, Fabrice Dongho, Gabriela Iordachescu, Inocent Gouado

Posters

Thursday, 05.09.2019

- P.F.3.1. *L'influence de la souche de levure sur la qualité aromatique des vins du cépage Viorica*
Natalia Vlădeț
- P.F.3.2. *L'influence de la durée de macération sur la qualité des vins du cépage Viorica*
Natalia Vlădeț, Ecaterina Covaci
- P.F.3.3. *Obtention et propriétés des boissons toniques aux fleurs de sureau noir (Sambucus nigra)*
Rodica Siminiuc
- P.F.3.4. *La dynamique de précipitation du tartrate de potassium dans un système modèle d'acide tartrique et de métabisulfite de potassium*
Ecaterina Covaci
- P.F.3.5. *L'influence des copeaux de chêne australien sur les caractéristiques chromatiques et phénoliques des vins*
Alexandra Stratan, Ecaterina Covaci, Vasile Arhip, Aliona Nazaria
- P.F.3.6. *L'utilisation de la méthodologie RT-PCR pour la détection de Brettanomyces / Dekkera*
Irina Mitina, Dan Zgărdan, Iurie Scutaru
- P.F.3.7. *Technologies de protection des gâteaux sucrés glacés*
Aliona Ghendov-Moșanu, Svetlana Caraman, Nadejda Turculeț, Silvia Rubțov, Rodica Sturza

9th International EuroAliment Symposium

- P.F.3.8. *Autolisat de levures- source de caroténoïdes dans la fabrication de produits de boulangerie*
Aliona Ghendov-Moșanu, Elena Chirița, Natalia Chiselița, Rodica Sturza
- P.F.3.9. *Améliorer les méthodes de contrôle et d'assurance qualité des vins rouges et blancs secs*
Aliona Scifos, Alexandra Stratan
- P.F.3.10. *Développement et caractérisation des produits de confiserie fonctionnels enrichis en poudre de baies d'argousier*
Rodica Sturza, Domnița-Laura Onofrei, Aliona Ghendov-Moșanu, Silvia Rubțov
- P.F.3.11. *Effet des fertilisants (cendres et bactéries) sur le potentiel en composés phénoliques et l'activité antioxydante de la pulpe d'une espèce de courge camerounaise (Cucurbita moschata)*
Vanessa Boudjeka Guemkam, Gisèle Etame-Loe, Djeukeu Asongni William, Fabrice Dongho, Gabriela Iordachescu, Inocent Gouado

Promoting Innovation in the Food Industry for a Sustainable Bioeconomy *Workshop Project 14PFE/2018*

Friday, 06.09.2019

- W.1. *Excellence, performance and competitiveness in the Research, Development and Innovation activities at Dunărea de Jos University of Galati / Excelență, performanță și competitivitate în activități CDI la Universitatea "Dunărea de Jos" din Galați, EXPERT*
Lorena Dediu
- W.2. *ReForm Multidisciplinary Research Platform / Platforma de Cercetare Multidisciplinară „Dunărea de Jos” ReForm-UDJG*
Cătălin Fetecău
- W.3. *LEAN Management Concept Applied in the Food Industry / Conceptul LEAN Management aplicat in industria alimentara*
Elena - Georgiana Deciu

Invited Institutions

SC Alinda SRL	Laboratorium SRL
SC ContecFoods SRL	SC AGFD Tandarei SRL
Grup Serban Holding SRL	S.C. Expertarom Food Ingredients S.R.L.
Chr. Hansen Romania	SC Ursus SA
Sophi Alex Pan SRL	SC Amylon SA
Ion Mos SRL	SC Saltempo
Pro Natura	Grande Dolceria SRL
MULTIVAC Romania SRL	Prutul SA
SC Laboratoarele Remedia SRL	Asociația pentru Promovarea Produsului Romanesc
Zeelandia Romania	Camera de Comerț și Industrie Braila