

27 Mai 2021

## **SUSTAINABLE FOODS FOR A SAFETY FUTURE: A HEALTHY AND QUALITY LIFE VISION**

### **Section 2 - New Dimensions of Quality and Safety in Food Processing**

**President:** Lecturer Loredana Dumitrașcu

**Members:** Lecturer Iulia Lidia Bleoancă

Lecturer Corina Neagu

Student Irina Carteră

**Secretary:** PhD student Condurache Nina

#### **9:00 - 9:15 Opening of the Scientific Session / Deschiderea Sesiunii Științifice**

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| 1. | 9:15-9:30    | <b>Presentation title</b> Food safety concerns of eating place among students of „Dunărea de Jos” University of Galați<br><b>Student:</b> Sărăcilă Roxana<br><b>Coordinator:</b> Lecturer Gabriela Ploscuțanu  |
| 2. | 9:30-9:45    | <b>Presentation title</b> Unusual sensory associations: salted ice-cream<br><b>Student:</b> Pelipenco Georgiana<br><b>Coordinator:</b> Lecturer Doina Adronoiu   |
| 3. | 9:45-10:00   | <b>Presentation title</b> Jeleuri cu <i>Sorbus aucuparia</i><br><b>Students:</b> Spaller Georgiana Alina, Mureșan Teodora<br><b>Coordinators:</b> Associate Professor Crina Carmen Mureșan, PhD Georgiana Smaranda Marțiș, Associate Professor Vlad Mureșan, PhD Elena Andruța Mureșan, USAMV Cluj   |
| 4. | 10:00-10:15  | <b>Presentation title</b> Effect of thermal and non-thermal treatments on chromatic characteristics of a <i>Rosa canina</i> L. and honey-based fermented beverage<br><b>Student:</b> Avîrvarei Alexandra Costina<br><b>Coordinators:</b> Professor Elena Mudura, Lecturer Teodora Coldea, USAMV Cluj |
| 5. | 10:15 -10:30 | <b>Presentation title</b> Fermentation yeast species and bee bread influence the fermentation process dynamics of mead<br><b>Student:</b> Covaciu Maria Emilia<br><b>Coordinator:</b> Professor Elena Mudura, Lecturer Teodora Coldea, USAMV Cluj  |

6.	10:30-10:45	<p>Presentation title Influenta enzimelor exogene asupra unor parametri reologici</p> <p><b>Student:</b> <i>Oltean Iulia Alexandra</i></p> <p>Coordinators: Associate Professor Crina Carmen Mureșan, PhD Georgiana Martiș, USAMV Cluj</p>
7.	10:45-11:00	<p>Presentation title The effect of non-conventional methods applied for the rapid inducing ageing character of pear brandy</p> <p><b>Student:</b> <i>Balaș Petruț-Cristian</i></p> <p>Coordinators: Professor Elena Mudura, Lecturer Teodora Emilia Coldea, USAMV Cluj</p>
8.	11:00-11:15	<p>Presentation title Conținutul acizilor volatili în unele produse din carne procesată</p> <p><b>Student:</b> <i>Guțu Crina</i></p> <p>Coordinator: Associate Professor Iurie Subotin, Universitatea Tehnică a Moldovei</p>
9.	11:15-11:30	<p>Presentation title Tehnologia Ganimede – Procedeu inovativ de procesare a strugurilor albi și roșii</p> <p><b>Student:</b> <i>Burlacu Cristian</i></p> <p>Coordinators: Professor Gabriela Râpeanu, Lecturer Georgiana Horincar</p>
10.	11:30-11:45	<p>Presentation title Traditional fermented beverages from around the world</p> <p><b>Student:</b> <i>Bălan Nicoleta</i></p> <p>Coordinator: Associate Professor Oana Constantin</p>
11.	11:45-12:00	<p>Presentation title New non-destructive methods used in food safety</p> <p><b>Student:</b> <i>Rusu Alexandra Georgiana</i></p> <p>Coordinator: Lecturer Leontina Grigore-Gurgu</p>
12.	12:00 -12:15	<p>Presentation title Comparative study of two drying methods applied to Muscat Ottonel grape (<i>Vitis vinifera</i> L.) pomace –preliminary research</p> <p><b>Student:</b> <i>Anghel Larisa</i></p> <p>Coordinator: Lecturer Gabriel-Dănuț MOCANU</p>
13.	12:15-12:30	<p>Presentation title Whipping cream: technological, nutritional and quality approaches</p> <p><b>Student:</b> <i>Sandu (Secobeanu) Violeta</i></p> <p>Coordinator: Lecturer Doina Adronoiu</p>
14.	12:30-12:45	<p>Presentation title Scientific grounds for deciding between different beer types</p> <p><b>Students:</b> <i>Pavel Elena Daniela, Soltan Lidia</i></p> <p>Coordinators: Lecturer Georgiana Horincar, Professor Iuliana Aprodu</p>
15.	12:45-13:00	<p>Presentation title Evaluation of the main quality characteristics of meat products</p> <p><b>Student:</b> <i>Preda Cristina</i></p>

		<b>Coordinators:</b>	Professor Iuliana Aprodu, Professor Iuliana Banu
16.	13:00-13:15	<b>Presentation title</b>	Effects of total salt substitution on production of fermented pickles
		<b>Student:</b>	<i>Chirilă Ana Cosmina</i>
		<b>Coordinators:</b>	Lecturer Gabriel-Dănuț Mocanu, Lecturer Oana-Viorela Nistor
17.	13:15-13:30	<b>Presentation title</b>	New insights in sea buckthorn marmalade manufacturing
		<b>Student:</b>	<i>Dermengiu Nicoleta</i>
		<b>Coordinator:</b>	Lecturer Oana-Viorela Nistor
18.	13:30-13:45	<b>Presentation title</b>	Fresh cheese: technological, nutritional and quality approaches
		<b>Student:</b>	<i>Ciobanu Cristian</i>
		<b>Coordinator:</b>	Lecturer Andronoiu Doina Georgeta
19.	13:45-14:00	<b>Presentation title</b>	The role of the label in purchase decision of a food product
		<b>Students:</b>	<i>Gavrilă Corina-Ionelia, Duță Cristina</i>
		<b>Coordinator:</b>	Professor Petru Alexe, Associate Professor Cristian Dima
20.	14:00-14:15	<b>Presentation title</b>	Study upon the consumption of ready to eat products among pregnant or breastfeeding women
		<b>Student:</b>	<i>Constandache Daniela</i>
		<b>Coordinator:</b>	Lecturer Doina Georgeta Andronoiu
21.	14:15-14:30	<b>Presentation title</b>	Grizzerlines – A whey functionalized snack
		<b>Student:</b>	<i>Alexe Dana Georgiana</i>
		<b>Coordinators:</b>	Professor Daniela Borda, Lecturer Iulia Bleoancă

**CLOSING REMARKS**  
**AWARDS ANNOUNCEMENT**