

8th International  *EuroAliment* Mutatis mutandis in Food Symposium

Conference Programme

Galati, 7-8 September 2017

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 Academy of Agricultural and Forestry Sciences "Gheorghe Ionescu-Șișești" (A.A.F.S.)

National Institute of Research and Development for Food Bioresources – IBA Bucharest

“Rasvan Angheluta” Natural Sciences Museum Complex

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Haluk Ergenzer - Pamukkale University, Turkey
Lidia Favier - Ecole Nationale Supérieure de Chimie de Rennes, France
Nene Meltem Keklik - Cumhuriyet University, Sivas, Turkey
Natasa Poklar Ulrih - University of Ljubljana, Slovenia
Gabriela Rapeanu - Dunărea de Jos University of Galați, Romania
Stefania Silvi - Università di Camerino, Italy

EuroAliment 2017

General Programme

Thursday, 07.09.2017

08:30-09:30	Registration	
09:30-10:00	Symposium opening Organizers' welcome	
10:00-11:40	Plenary session	
11:40-12:00	Coffee break - Poster sessions	
	Section I	
12:00-13:00	<i>Bio-active compounds and new developments in food engineering</i>	
13:00-14:00	Lunch	
	Section II	
14:00-16:15	<i>Food structure, food quality and health Emerging pathogenic microorganisms, risk and prevention</i>	“Rasvan Angheluta” Natural Sciences Museum Complex
16:15-16:30	Coffee break- Poster sessions	
	Section III	
16:30-17:45	<i>Novel processing and rapid methods for food quality, integrity, and safety Advanced biotechnological, developments and applications Fisheries and aquaculture</i>	
17:45-18:00	Coffee break - Poster sessions	
18:00-19:00	Poster evaluation	
20:00	Festive dinner	Pescarusul Restaurant

Friday, 08.09.2017

10:00-12:30	Workshop <i>Mutatis mutandis</i> in Food	“Rasvan Angheluta”
12:30-13:00	Awarding and Closing Ceremony	Natural Sciences
13:00-14:00	Lunch	Museum Complex
14:30-16:30	Visit of the Faculty Pilot Stations	Food Science and Engineering Faculty (F, E, Q Buildings)
17:00	Post symposium - Boat trip on the Danube river	

EuroAliment 2017

Programme

Thursday, 07.09.2015

Rasvan Angheluta" Natural Sciences Museum Complex

08:30-09:30 **Registration**

OPENING SESSION

Organisers' welcome

- 09:30-10:00 **Prof. Iulian-Gabriel Birsan**, Rector of Dunărea de Jos University of Galati, Romania
Prof. Gabriela Bahrim, Vice-Rector of Dunărea de Jos University of Galati, Romania
Prof. Petru Alexe, President of Symposium Committee Food Science and Engineering Faculty, Dunărea de Jos University of Galati, Romania
Prof. Camelia Vizireanu, Dean of Food Science and Engineering Faculty, Dunărea de Jos University of Galati, Romania

PLENARY SESSION

- 10:00-10:20 **Dr. Zuzana Ciesarová** - NPPC National Agriculture and Food Centre, Food Research Institute Bratislava
Innovative Health-Promoting Buckwheat Products with Sea-Buckthorn Addition
- 10:20-10:40 **Prof. Nicoleta Stanciuc & Decebal Pădure-** Dunărea de Jos University of Galati, Romania
Identical Package - Different Composition. Fraud or Lack of Morality. A Case Study
- 10:40-11:00 **Prof. Nataša Poklar Ulrich** - University of Ljubljana, Slovenia
Why do bioactive compounds need delivery systems?
- 11:00-11:20 **Dr. Yinzhuo Yan** - China National Research Institute of Food and Fermentation Industries
Preliminary Study and Application of Bacillus amyloliquefaciens Inhibit Grape Fungal Diseases
- 11:20-11:40 **Prof. Teodor Trasca** - Banat University of Agricultural Sciences and Veterinary Medicine, Romania
Ethical and sustainable values in the curriculum - necessity for the graduates of 2030
- 11:40-12:00 Coffee break - **Poster sessions**

Mutatis mutandis in Food

Oral communications

Bio-active compounds and new developments in food engineering

Moderators: Prof. Rodica Sturza

Prof. Nicoleta Stanciuc

- 12:00-12:15 **Ana Maria Oancea** - Dunărea de Jos University of Galati, Romania
Study of Binding Mechanism Between Sour Cherry (Prunus cerasus L.) Extract and B-Lactoglobulin Using Fluorescence Spectroscopy
- 12:15-12:30 **Mihaela Turturica** - Dunărea de Jos University of Galati, Romania
Microencapsulation of Grape Anthocyanins Extract in Whey Proteins Isolate

- 12:30-12:45 **Cristian Dima** - *Dunărea de Jos* University of Galati, Romania
Encapsulation of Folic Acid Using Water-in-Oil-in-Water Double Emulsions
- 12:45-13:00 **Liliana Mihalcea** - *Dunărea de Jos* University of Galati, Romania
Microencapsulation of Carotenoids from Sea Buckthorn CO₂ Supercritical Fluids Extract to Whey Proteins Isolate
- 13:00-14:00 Lunch

***Food structure, food quality and health
Emerging pathogenic microorganisms, risk and prevention***

Moderators: Prof. Oguz Gursoy

Prof. Iuliana Aprodu

- 14:00-14:15 **Kristína Kukurová** - VUP Food Research Institute, Slovakia
Formation of Contaminants in Thermally Processed Fruit and Vegetable
- 14:15-14:30 **Tolga Akcan** - Pamukkale University, Turkey
Effect of Pasteurization and Sorbate on Some Quality Parameters of Koruk Juice
- 14:30-14:45 **Haluk Ergezer** - Pamukkale University, Turkey
Production of Encapsulated Bone Broth Powder
- 14:45-15:00 **Cristina Popovici** - Technical University of Moldova
Biochemical and Physico-Chemical Evaluation of Walnut Milk
- 15:00-15:15 **Oguz Gursoy** - Mehmet Akif Ersoy University, Turkey
Fatty Acid Composition and Conjugated Linoleic Acid (CLA) Content of Cheeses Produced with Goat Milk in Turkey
- 15:15-15:30 **Halil Özbaş** - Süleyman Demirel University
Genotype-Based Personalized Nutrition
- 15:30-15:45 **Victoria Burlacu** - National Center of Public Health, Moldova
Pathogenic Microorganisms in Small Rodent Populations and the Role of Mammalia: Rodentia in Formation of Natural and Anthropogenic Foci in the Republic of Moldova
- 15:45-16:00 **Oguz Gursoy** - Mehmet Akif Ersoy University, Turkey
Investigation of Astrovirus, Norovirus and Rotavirus Among Employees of Dairy Plants in Burdur, Turkey
- 16:00-16:15 **Victoria Nistreanu** - Institute of Zoology of Academy of Sciences of Moldova, Moldova
Rodent Species from Cereal Processing Enterprises and Warehouses from Chişinău City, Republic of Moldova
- 16:15-16:30 **Coffee break - Poster Session**

***Novel processing and rapid methods for food quality, integrity, and safety
Advanced biotechnological, developments and applications
Fisheries and aquaculture***

Moderators: Prof. Nevcihan Gursoy

Prof. Daniela Borda

- 16:30-16:45 **Nene Keklik** - Cumhuriyet University, Turkey
Consumer Preference and Sensory Optimization of a New Cold Coffee Drink

8th International EuroAliment Symposium

16:45–17:00	Adina Baicu - University of Agronomic Sciences and Veterinary Medicine of Bucharest <i>Trends in Prolonging the Post-Harvest Life of Strawberries – A Review</i>
17:00–17:15	Nevcihan Gursoy - Cumhuriyet University, Turkey <i>Green Synthesis of Silver Nanoparticles (AGNP) Using Medlar (<i>Mespilus germanica</i> L.) Fruit Extract and Its Antibacterial Properties on Antibiotic-Resistant Bacteria</i>
17:15–17:30	Mihaela Cotârleț - Dunărea de Jos University of Galati, Romania <i>Lactic Acid Fermentation Improvement with <i>Lactobacillus paracasei</i> ssp. <i>paracasei</i> MIUG B15 on Enriched Rye Flour Medium</i>
17:30–17:45	Iulia R. Grecu - Dunărea de Jos University of Galati, Romania <i>Emerging Bacterial Pathogens in Sturgeon Culture after Modifying the Rearing Conditions</i>
17:45–18:00	Coffee break - Poster sessions
18:00–19:00	Poster evaluation

Workshop *Mutatis mutandis in Food*

Friday, 08.09.2015

Rasvan Angheluta" Natural Sciences Museum Complex

10:00–10:20	Adriana Radu & Petru Alexe - Dunărea de Jos University of Galati, Romania <i>QR Code Presentation</i>
10:20–10:40	Daniela Borda - Dunărea de Jos University of Galati, Romania <i>Horizon 2020 SafeConsume Project - Focus on Consumer Behaviour to Improve Food Safety</i>
10:20–10:40	Onisei Tatiana - National Institute of Research and Development for Food Bioresources – Bucharest, Romania <i>Nutritional Label versus Nutritional Mentions</i>
10:40–12:30	Debates
12:30–13:00	Awarding and Closing ceremony
13:00–14:00	Lunch
14:30–16:30	Visit of the Faculty Pilot Stations

Mutatis mutandis in Food

Bio-active compounds and new developments in food engineering

Oral communications

Thursday, 07.09.2017

- O.1.1. *Study of Binding Mechanism Between Sour Cherry (*Prunus cerasus* L.) Extract and B-Lactoglobulin Using Fluorescence Spectroscopy*
Ana Maria Oancea, Nicoleta Stănciuc, Iuliana Aprodu, Gabriela Râpeanu, Gabriela Bahrim
- O.1.2. *Microencapsulation of Grape Anthocyanins Extract in Whey Proteins Isolate*
Mihaela Turturică, Ana Maria Oancea, Elena Ioniță, Vasilica Barbu, Gabriela Bahrim, Gabriela Râpeanu, Nicoleta Stănciuc
- O.1.3. *Encapsulation of Folic Acid Using Water-in-Oil-in-Water Double Emulsions*
Cristian Dima, Iuliana Aprodu, Viorica Barbu, Elena Ioniță, Petru Alexe, Ștefan Dima
- O.1.4. *Microencapsulation of Carotenoids from Sea Buckthorn CO₂ Supercritical Fluids Extract to Whey*

Proteins Isolate

Liliana Mihalcea, Mihaela Turturică, Nicoleta Stănciuc

Posters

Thursday, 07.09.2017

- P.1.1. *Food Design of Dairy Desserts with Encapsulated Cornelian Cherry, Chokeberry and Blackberry Extracts*
Mihaela G. Ivanova, Nadezhda Tr. Petkova, Tatyana B. Balabanova, Manol H. Ognyanov, Radka V. Vlaseva
- P.1.2. *Research on the Quality of White and Red Wine Varieties, from The Main Vineyards of Romania*
Florin D. Bora, Ionica Dina, Maria Iliescu, Gabi Zaldea, Ionela C. Guță
- P.1.3. *Optimization of Polyphenols Extraction from Sea Buckthorn and Sea Buckthorn Groats*
Ocsana Opreș, Ildiko Lung, Manuela Stan, Maria L. Soran, Rodica Sturza, Aliona Ghendov-Moșanu
- P.1.4. *Quantification of the Antioxidant Activity of Hawthorns Fruits and Food Applications*
Ildiko Lung, Ocsana Opreș, Manuela Stan, Aliona Ghendov-Moșanu, Maria L. Soran, Rodica Sturza
- P.1.5. *Conformational Changes and Protein Content of Sifted Black Rice Flour Fractions*
Carmen Bolea, Leontina Grigore-Gurgu, Iuliana Aprodu, Nicoleta Stănciuc, Camelia Vizireanu
- P.1.6. *Antioxidants from Algae for Food Industry*
Liliana Cepoi, Ludmila Rudi, Daniela Sadovnic, Liliana Ceclu, Tatiana Chiriac, Vera Miscu
- P.1.7. *Effects of Vegetable Proteins Addition on Yogurt Quality*
Adriana Dabija, Anca-M. Sidor, Ioana Rebenciuc, Elena Todosi Sănduleac
- P.1.8. *Physicochemical Characteristics of Germinated Soryz*
Giorgiana V. Blaga (Costea), Andreea- V. Dediu (Botezatu) Rodica Dinică, Camelia Vizireanu
- P.1.9. *The Prevention of Hemp Oil Oxidation by Using Natural Antioxidants*
Simona Patriche, Cristina N. Preda, Nela C. Grigore (Moraru), Andreea V. Dediu (Botezatu), Rodica M. Dinică
- P.1.10. *Preliminary Results on the Purification and Characterization of Polyphenol Oxidase and Peroxidase from Red Plums*
Elena Ioniță, Mihaela Turturică, Leontina Gurgu, Iuliana Aprodu, Nicoleta Stănciuc, Gabriela Râpeanu, Gabriela Bahrim
- P.1.11. *Proteolytic Activity of Natural Fruit Juices and Commercial Enzymes*
Ioana O. Ghinea, Mihaela Cudălbeanu, Gianina Niculiță, Rodica M. Dinica
- P.1.12. *The Influence of Homogenization on the Technological Characteristics of Goat Milk Butter*
Daniela Borda, Iulia Bleoancă, Liliana Mihalcea
- P.1.13. *Technological Aspects Related to Obtain Lactic Acid Fermented Buckwheat-Based Beverages*
Mariana L. Păcală, Lidia Favier, Yassine Kadmi, Ecaterina Lengyel, Anca S. Șipoș
- P.1.14. *Evaluating the Removal Efficiency of a Pseudomonas Strain in the Biodegradation of a Toxic Organic Pollutant*
Fayrouz Kaidi, Lidia Favier, Gabriela Bahrim, Mariana L. Pacala, Mohamed Wahib Naceur, Fatih Bentahar
- P.1.15. *A Comparative Study of Thyme Supercritical Fluid Extracts Applied as Fish Feed Supplements*
Liliana Mihalcea, Iulia Bleoancă, Oana E. Constantin, Angelica Docan, Daniela Borda
- P.1.16. *Milk Proteins Nanoparticles Used as Emulsions Stabilizers*

- S. Micleuşanu, R. Siminiuc, A. Chirsanova, T. Croguennec, F. Guyomarc'h, V. Reşitca
- P.1.17. *The Functional Properties of Psyllium Husk (Plantago ovata)*
Rodica Siminiuc, Aurica Chirsanova, Carolina Grosu, Eugenia Boaghi
- P.1.18. *The Impact of Different Storage Conditions on Walnut Juglans regia L. Quality*
Boaghi Eugenia, Grosu Carolina, Reşitca Vladislav, Siminiuc Rodica
- P.1.19. *Textural Properties of Rennet-Induced Milk Coagulum as Affected by pH and CaCl₂*
C. Panainte, A. Chirsanova, R. Siminiuc, V. Reşitca, A. Perez Quintans
- P.1.20. *Chemical Importance of Walnut Juglans regia L. Oilcake*
Carolina Grosu, Eugenia Boaghi, Siminiuc Rodica
- P.1.21. *Characterization of Aqueous Extracts from Sea Buckthorn (Hippophae rhamnoides)*
Ana Scurtu, Geanina Ghenea, Daniela I. Istrati, Rodica Dinica, Camelia Vizireanu
- P.1.22. *Influence of Water Extraction Temperature on Phenolic Content, Flavonoids and Antioxidant Activity of Rose Hip (Rosa canina) Fruits*
Geanina Ghenea, Ana Scurtu, Daniela I. Istrati, Rodica Dinica, Camelia Vizireanu
- P.1.23. *Germination as a Tool for Enhancing the Nutritional Value of Pulses*
Ina Vasilean, Iuliana Aprodu, Marian Neculau, Livia Patrascu
- P.1.24. *Characteristics of the Composition and Antioxidancy Capacity of Forest Fruits' Oily Extracts*
Aliona A. Ghendov-Moşanu, Rodica A. Sturza, Ildiko A. Lung, Ocsana I. Opris, Antoanela J. Patraş
- P.1.25. *The Use of the Information Analysis to Optimize the Extraction Process of Antioxidants from Winery Waste*
Aliona A. Ghendov-Moşanu, Rodica A. Sturza, Elena I. Cristea, Maria-Loredana D. Soran, Antoanela J. Patraş
- P.1.26. *Extraction of Biologically Active Substances from Grape Pomace by The Subcritical Water Extraction Method*
Valerii A. Sukmanov, Vladimir L. Zavyalov, Mircea Bernic
- P.1.27. *Effects of Using Various Methanolic Solvents of Thymbra spicata on Antioxidant Activity and Phenolic Compounds*
Ūnkan Urganci, Fatma Işik

Food structure, food quality and health
Emerging pathogenic microorganisms, risk and prevention

Oral communications

Thursday, 07.09.2017

- O.2.1. *Formation of Contaminants in Thermally Processed Fruit and Vegetable*
Kristína Kukurová, Oana E. Constantin, Zuzana Dubová, Lubomír Daško, Zuzana Ciesarová, Gabriela Rapeanu
- O.2.2. *Effect of Pasteurization and Sorbate on Some Quality Parameters of Koruk Juice*
Tolga Akcan, Ramazan Gökçe, Haluk Ergezer
- O.2.3. *Production of Encapsulated Bone Broth Powder*
Haluk Ergezer, Yeliz Kara, Ramazan Gökçe, Tolga Akcan
- O.2.4. *Biochemical and Physico-Chemical Evaluation of Walnut Milk*
Cristina Popovici, Oana Bianca Oprea, Eugenia Boaghi
- O.2.5. *Fatty Acid Composition and Conjugated Linoleic Acid (CLA) Content of Cheeses Produced with Goat Milk in Turkey*
Oguz Gursoy, Rabia Faki, Kubra Kocaturk, Gamze Esgin, Yusuf Yilmaz
- O.2.6. *Genotype-Based Personalized Nutrition*

Halil Özbaş, Serpil Özbaş

O.2.7. *Pathogenic Microorganisms in Small Rodent Populations and the Role of Mammalia: Rodentia in Formation of Natural and Anthropogenic Foci in the Republic of Moldova*

Victoria Burlacu, Natalia Caterinciuc, Victoria Nistreanu, Alina Larion

O.2.8. *Investigation of Astrovirus, Norovirus and Rotavirus Among Employees of Dairy Plants in Burdur, Turkey*

Hatice Aydogan, Oguz Gursoy, Mehmet Kale

O.2.9. *Rodent Species from Cereal Processing Enterprises and Warehouses from Chişinău City, Republic of Moldova*

Victoria Nistreanu, Alina Larion, Anatol Savin, Veaceslav Sitnic

Posters

Thursday, 07.09.2017

- P.2.1. *Influence of Tempering Moisture on Milling Potential of Some Cereals*
Iuliana Aprodu, Carmen A. Bolea, Irina Ştefănescu, Iuliana Banu
- P.2.2. *Investigation of Ascorbic Acid, β -carotene and Textural Changing in Red Pepper During Freezing and Freezing Storage*
Yahya Tulek, Ceylan Metinoglu, Engin Demiray
- P.2.3. *Determination of Some Physical and Chemical Properties of Candied Chestnut*
İlyas Çelik, Ali Göncü
- P.2.4. *A Fermented Turkish Beverage: Boza*
İlyas Çelik, Ali Göncü
- P.2.5. *A Candy That Came from Ottomon: Mesir Putty*
Ilyas Çelik, Selda Idikurt
- P.2.6. *Use of Melon Seed Dust in Biscotti Biscuit Production*
Ilyas Çelik, Selda Idikurt
- P.2.7. *The Past and Present of Pestil and Churchkhela, Two Traditional Turkish Desserts*
Ilyas Çelik, Ayşenur Doğmuş
- P.2.8. *The Use of Stevia Powder and Black Carrrot Concentrate for the Production of Turkish Delight(Lokum)*
Ilyas Çelik, Hüseyin Doğan Bozkurt
- P.2.9. *Researching the Possibility of Using Chia Flour in Producing Beypazari Kuruşu*
Ilyas Çelik, Ayşenur Doğmuş
- P.2.10. *The Effect of Decreasing the Shortening Amount and Addition of Glycerol on Product Quality Features of Puff Pastry Production*
Ilyas Çelik, Ezgi Ece Seyrekoğlu
- P.2.11. *Identification of the Main Volatile Compounds Responsible for the Aroma of Sauvignon Blanc Wines*
Valerica L. Visan, Radiana M. Tamba-Berehoiu, Ciprian N. Popa, Silvana M. Danaila-Guidea
- P.2.12. *Edible Insects: A Future Food Supply?*
Haluk Ergezer, Tolga Akcan, Ramazan Gökçe
- P.2.13. *Estimation of Some Thermo-Physical Properties of Reformulated Meatloaf*
Gabriel D. Mocanu, Răzvan Şolea, Elisabeta Botez
- P.2.14. *Changes in Oxidation Parameters and Sensory Properties of Fish Fillets Coated with Tomato and Paprica Paste Waste Materials During Storage*
Özlem Aldemir, Ezgi Özgören, Aydın Yapar
- P.2.15. *Research Regarding the Phenolic Maturity of the Red Wine Varieties in the Dealu Bujorului Vineyard*

- Florin D. Bora, Aurel Ciubucă, Viorica Enache, Elena Postolache
- P.2.16. *Application of the Elisa and HPLC Methods of Analysis in the Evaluation of Wines Contamination by Ochratoxin A*
Olga Lazacovici
- P.2.17. *Germination and Fermentation as Tools for Modulating Antigenicity and Rheological Behaviour of Soy Flour*
Iuliana Banu, Livia Patraşcu, Ina Vasilean, Iuliana Aprodu
- P.2.18. *High Protein Bars from Soy Protein Isolate and Whey Protein Concentrate: Production and Characterization*
Cristian Dragomir, Marian Neculau, Oana E. Constantin, Livia Patrascu, Ina Vasilean
- P.2.19. *Effects of Temperature on Drying Kinetics of Chicken Breast Meat Slices During Hot Air Drying*
Haluk Ergezer, Engin Demiray, Orhan Özünlü, Ramazan Gökçe, Yahya Tülek
- P.2.20. *Impact of Iodine Fortification on Sunflower Oil Metabolism*
Rodica Sturza, Iu. Scutaru, Olga Deseatnicov
- P.2.21. *The Bioavailability of Iron from Pastries with Added Rosehip*
Ciobanu Corina, Suhodol Natalia, Deseatnicova Olga
- P.2.22. *Total Carotenoids Content Degradation from H. rhamnoides on a kinetic basis*
Florentina M. Ursache, Nicoleta Stănciuc, Ioana O. Ghinea, Gabriela Râpeanu, Elisabeta Botez
- P.2.23. *Bee Products Processed in Sweets with Sanogenic Effect*
Cornelia Abălaru Dolteţan, Gabriela Vlăsceanu
- P.2.24. *Natural Dietary Supplements in the Form of Medicinal Jellies*
Nataliţa Bordei, Viorica Tamaş, Daniela I. Belală, Georgeta Alexandru, Ştefan Manea, Gabriela A. Vlăsceanu
- P.2.25. *Characterisation of Selected Romanian Honey Regarding Its Polyphenolic Content*
Alexandru Suci, Mihaela Neagu, Andreea Dima, Gabriela Vlăsceanu, Cornelia Abălaru Dolteţan
- P.2.26. *„Grilija”- Style Walnut Meal Food Composition*
Valentina Bantea-Zagareanu, Aliona Ghendov-Moşanu, Maria Filipciuc, Irina Borta
- P.2.27. *Antimicrobial Potential of Hydrolysates Obtained by Solid State Hydrolysis of Goat Milk Fat with Candida lipolytica*
Georgiana Horincar, Gabriela Bahrim
- P.2.28. *Improvement of the Properties of Goat Milk Yogurt Using Berry Juice*
Cristina Popovici, Vavil Caragia, Liviu Gaceu, Anatoli Cartasev, Olga Migalatiev, Nina Bogdan, Irina Grumeza, Roman Golubi
- P.2.29. *Effect of Adding Spice Herbs on Goat Cheese Quality During Storage*
Viorica Bulgaru, Olga Gutium, Irina Gurmeza
- P.2.30. *Screening of Different Plant Extracts Obtained by Conventional and Modern Extraction Methods Targeted on Extraction Yield*
Cornelia Lungu
- P.2.31. *Physico-Chemical, Rheological and Technological Characterization of Some Mixtures of Wheat, Oat, Barley and Millet Flours*
Radiana-M. Tamba-Berehoiu, Mira O. Turtoi, Luminita V. Visan, Ciprian N. Popa
- P.2.32. *Implementation of New Technologies for Table Grapes Storage by Sulphitation Technologies*

- Application*
Anastasia Baran, Tatiana Capcanari
- P.2.33. *Influence of Technological Parameters on Nutrients in Flours*
Cornelia Lungu
- P.2.34. *Influence of Two Varieties of Flaxseed Flour Addition on Wheat Flour Dough Rheological Properties*
Georgiana G. Codină, Camelia Arghire, Micșunica Rusu, Mircea A. Oroian, Elena Todosi Sănduleac
- P.2.35. *Effect of Wet Ageing Time of Meat on Rheological Properties of Meat Emulsions and Its Correlation with Color and Texture Profile Analysis*
Elena Todosi Sanduleac, Gheorghe Gutt, Anca M. Gătlan
- P.2.36. *Rheological Characteristics of Biscuits Rice – Based Dough*
Eugenia M. Pricop, Camelia Vizireanu, Romulus M. Burluc, Octavian Baston, Mihaela Gavril
- P.2.37. *Chicken Meat Cold Chain Analysis*
Octavian Baston
- P.2.38. *Quality of Bread with High Fiber Content*
Octavian Baston, Eugenia M. Pricop, Romulus M. Burluc
- P.2.39. *The Evaluation of the Gross Radioactivity from the Meat Samples*
Violeta Pintilie, Dana I. Moraru, Lucian P. Georgescu, Antoaneta Ene
- P.2.40. *A Comparative Kinetic Study of Tray and Fluidized Bed Drying Apply to Elderberry Skin*
Mirela Carp, Corina Neagu, Daniela Borda
- P.2.41. *Physico-Chemical and Biochemical Studies on Palm Oil Used for Frying-1. Effects of Frying Cycles*
Andreea Dediu (Botezatu), Romică I. Crețu, Rodica M. Dinică
- P.2.42. *Physico-Chemical and Biochemical Research on Palm Oil Used for Frying-2. Assessment of This Oil Impact on Cucurbita Pepo Species During Its Growth and Development*
Mihaela S. Cudălbeanu, Romică I. Crețu, Rodica M. Dinică
- P.2.43. *Condiments Added to Minced Meat: Effect on Storage Quality and Sensorial Characteristics*
Florina Craciun, Daniela I. Istrati, Oana E. Constantin, Corina Neagu, Camelia Vizireanu
- P.2.44. *The Influence of Fruit By-products on Lactic Acid Bacteria Growth – A Preliminary Study*
Oana E. Constantin, Corina Neagu, Daniela Borda
- P.2.45. *Production, Quality and Safety of Ready-to-Eat Pomegranate Arils*
Elif Kursun, Hakan Karaca
- P.2.46. *The Host Range of Lactobacillus delbrueckii Bacteriophage LL-H*
Ozge Gokce, Oguz Gursoy, Tapani Alatossava
- P.2.47. *Utilization of Microalgae as Food Supplements*
Ayşegül Özdemir, Ünkan Urganci, Aydın Yapar
- P.2.48. *A Comparative Study of Different Pear Drying Methods*
Natalia Țislinscaia, Mircea Bernic, Vladimir L. Zavyalov, Mihail Melenciuc, Vișanu Vitali, Mihail Balan
- P.2.49. *Peaches Drying Specifics*
Mircea Bernic, Natalia Țislinscaia, Marcel Răducan, Vitali Balan, Mihail Vișanu, Mihail Melenciuc
- P.2.50. *Aerodynamic Properties of Grape Seeds*
Mircea Bernic, Natalia Țislinscaia, Leonid Zavyalov, Mihail Balan, Vitali Vișanu, Mihail Melenciuc

*Advanced biotechnological, developments and applications
Fisheries and aquaculture*

Oral communications

Thursday, 07.09.2017

- O.3.1. *Consumer Preference and Sensory Optimization of a New Cold Coffee Drink*
Davut Karahan, **Nene M. Keklik**
- O.3.2. *Trends in Prolonging the Post-Harvest Life of Strawberries – A Review*
Adina A. Baicu, Mona E. Popa
- O.3.3. *Green Synthesis of Silver Nanoparticles (AGNP) Using Medlar (Mespilus germanica L.) Fruit Extract and Its Antibacterial Properties on Antibiotic-Resistant Bacteria*
Sebnem Kunc, Seda Kayapinar, **Nevcihan Gursoy**
- O.3.4. *Lactic Acid Fermentation Improvement with Lactobacillus paracasei ssp. paracasei MIUG BL5 on Enriched Rye Flour Medium*
Mihaela Cotârlet, Nicoleta M. Maftai, Aida M. Vasile, Gabriela E. Bahrim
- O.3.5. *Emerging Bacterial Pathogens in Sturgeon Culture After Modifying the Rearing Conditions*
Iulia R. Grecu, Angela I. Docan, Lorena Dediu, Victor Cristea, Alina Antache, Mirela Cretu

Posters

Thursday, 07.09.2017

- P.3.1. *Evaluation of Ohmic Heating Effects on Bell Pepper Puree with Added Citrus Pectin*
Lucian D. Olaru, Oana V. Nistor, Doina G. Andronoiu, Vasilica Barbu, Elisabeta Botez
- P.3.2. *Determination of the Peroxide Ratio of Sunflower Oil in the Presence of Sea Buckthorn and Rose Hip Extracts*
Roşca Ilie, Sturza Rodica, Moşanu-Ghendov Aliona
- P.3.3. *Antimicrobial Properties of Some Spice Essential Oils*
Ramazan Gökçe, Latife Sinem Cerit, Haluk Ergezer
- P.3.4. *Sustain of the Metabolic Activity and Stability of Lactic Acid Bacteria by Bioactive Compounds from Aloe Vera*
Monica Gaureanu (Boev), Nicoleta M. Maftai, Gabriela Bahrim
- P.3.5. *The Inactivation Effect on Pulsed Light on Aspergillus spores*
Nicoleta M. Maftai, Ana Y. Ramos-Villarreal, Monica Gäureanu (Boev), Bianca I. Chesaru, Alina V. Iancu, Elpida Paltenea, Anca I. Nicolau
- P.3.6. *Quality and Safety Changes of Frozen Meat Dishes During Storage*
Nina V. Mija, Antonina A. Cotic
- P.3.7. *pH and Heat Induced Structural Changes Upon Soy Protein Isolates: A Fluorescence Study*
Loredana Dumitraşcu, Iuliana Aprodu, Nicoleta Stănciuc
- P.3.8. *Effect of Ultrasonication Power and Time on Physicochemical and Rheological Properties of Yoghurt Drink*
Aybuke Yazar Ozen, Oguz Gursoy, Yusuf Yilmaz
- P.3.9. *Lactose Biosensor Based on Electrochemically Polymerized 3,4-Ethylenedioxythiophene/ Thiophene (Edot/Th) Copolymer*
Abdulkerim Yıldız, Songul S. Gursoy, Oguz Gursoy, Gamze C. Cogal
- P.3.10. *Synthesis and Characterization of Mcm-41 / Polypyrrole Composite: A Promising Material for*

- Glucose Sensing*
Baris Balıkcı, Songul S. Gursoy, Abdulkerim Yıldız, Derya Kılıç, Fatih M. Emen
- The Consumers Opinion on Pigs Castration*
P.3.11. Gabriela Iordăchescu, Augustin O. Mihalache, Maricica Stoica, Loredana Dumitrașcu, Cristina Popovici, Maria D. Pașca
- Evaluation of The Anti-Cancer Effect of Origanum syriacum Volatile Oil Synthesized Silver Nanoparticle*
P.3.12. Ahmet Turan Demir, Nevcihan Gursoy
- Ziziphus jujuba Mill. – Natural Active Raw Material for Food Supplements and Functional Foods*
P.3.13. Carmen Violeta M. Popescu, Candice Luana T. Popiniuc (Popescu), Bogdan Andrei Popescu
- Molecular Identification of Yeast Isolates of Different Kombucha Sources*
P.3.14. Bogdan Matei, Camelia F. Diguță, Ovidiu Popa, Călina P. Cornea, Florentina Matei
- Comparative Study of Haematological and Biochemical Parameters at Juveniles of Acipenser gueldenstaedtii, Acipenser ruthenus and Hybrid Sturgeon Acipenser gueldenstaedtii x Acipenser ruthenus*
P.3.15. Lorena Dediu, Alina Mogodan, Angelica Docan, Mirela Cretu, Marilena Maereanu
- Rapana venosa (Valenciennes, 1846), from Invasive Species to Exploitable Resource in the Romanian Black Sea*
P.3.16. Cristian Sorin Danilov, Magda-Ioana Nenciu, Valodia Maximov, Victor Cristea
- The Effect of Enrichment with Rainbow Trout (Oncorhynchus mykiss) Flesh on Sensorial Properties of Fried Potato Chips*
P.3.17. Fatmanur Büyüksaraç, Aydin Yapar
- The Effects of Sea-Buckthorn (Hippophae rhamnoides) and Spirulina (Spirulina platensis) on the Growth Performance of Some Sturgeon Hybrids*
P.3.18. Mirela Crețu, Angelica Docan, Lorena Dediu, Oana G. Vârlan, Raluca C. Andrei (Guriencu), Victor Cristea
- Effect of Dietary Protein Levels and Short Period of Starvation on Biochemical Composition of Rainbow Trout Meat (Oncorhynchus mykiss, Walbaum 1792)*
P.3.19. Mirela Crețu, Lorena Dediu, Victor Cristea, Raluca C. Andrei (Guriencu), Angelica Docan
- Effect of Dietary Supplementation with Some Phytobiotics on the Oxidative Stress at Oreochromis niloticus Species Reared in A Recirculating Aquaculture System*
P.3.20. Alina Mogodan, Angelica Docan, Lorena Dediu, Iulia R. Grecu, Victor Cristea, Stefan M. Petrea, Mirela Cretu
- Induced Breeding, Embryonic and Larval Development of Calico Goldfish (Carassius auratus)*
P.3.21. Aurelia I. Nica, Ion Vasilean, Adina Popescu
- The Effects of Feeding Frequency and Different Dietary Protein on the Body Composition of Nile Tilapia, Oreochromis niloticus*
P.3.22. Raluca C. Andrei (Guriencu), Victor Cristea, Lorena Dediu, Mirela Crețu, Angelica Docan, Mogodan Alina
- Fish and Fish Products Traceability System Designed for the Romanian Sector Needs*
P.3.23. Liliana M. Moga, Lorena Dediu
- Investigations on Vitellogenin in Sturgeon - A Review*
P.3.24. Iulia R. Grecu, Lorena Dediu, Angela I. Docan, Victor Cristea, Alina Antache, Mirela Cretu

Workshop Mutatis mutandis in Food

Friday, 08.09.2017

- W.1. *QR Code Presentation*
Adriana Radu, Petru Alexe
- W.2. *Horizon 2020 SafeConsume Project - Focus on Consumer Behaviour to Improve Food Safety*
Daniela Borda, Solveig Langsrud, Anca Ioana Nicolau
- W.3. *Nutritional Label versus Nutritional Mentions*
Tatiana Onisei, Nastasia Belc

Invited Institutions:

- Addor Media Press - Industria cărnii.ro;
- Association of Dairy Industry Specialists (ASIL);
- Brewers of Romania Association;
- General Directorate for Fishing - Managing Authority for FOP (DGP-AMPOPAM);
- Ministry of Agriculture and Rural Development Romania (MADR);
- National Agency for Fiscal Administration (ANAF);
- National Association for Consumers Protection and Promotion of Programs and Strategies in Romania (InfoCons);
- National Authority for Consumer Protection (ANPC);
- National Sanitary Veterinary and Food Safety Authority (ANSVSA);
- National Service for Medicinal, Aromatic and Beehive Products (SNPMAPS);
- Romanian Association of Meat Industry;
- Romanian Dairy Industry Association (APRIL);
- Romanian Employers Federation of Food Industry (ROMALIMENTA);
- The National Federation of the Producers in Agriculture, Food Industry and Related Services in Romania (PRO AGRO);
- The National Vineyard Growers and Wine Producers Association (PNVV);
- The Romanian Employers' League of Independent Beer Producers (PSIPBR);
- The Romanian Employers' League of the Milling, Bakery and Flour Based Products Industry (ROMPAN);
- University "Ștefan cel Mare" of Suceava, Faculty of Food Engineering (USV);
- University of Agricultural Sciences and Veterinary Medicine Cluj, Faculty of Food Science and Technology (USAMV Cluj);
- University of Agricultural Sciences and Veterinary Medicine of Banat Timisoara, Faculty of Agro-Food Products Technology (USAMV-BT);
- University of Agronomic Sciences and Veterinary Medicine of Bucharest, Faculty of Animal Science and Faculty of Biotechnologies (USAMV Bucharest);
- University of Craiova, Faculty of Agronomy and Horticulture (UCV);
- University of Oradea, Faculty of Environmental Protection;
- Valahia University of Târgoviște, Faculty of Environmental Engineering and Food Science;
- Vasile Alecsandri University of Bacau, Faculty of Engineering;
- Ovidius University of Constanta, Faculty of Applied Sciences and Engineering;
- "Ion Ionescu de la Brad" University of Agricultural Sciences and Veterinary Medicine of Iasi, Faculty of Agriculture (USAMV Iasi);
- Lucian Blaga University of Sibiu, Faculty of Agricultural Sciences, Food Industry and Environmental Protection (ULBS).