**International Conference**

# MODERN TECHNOLOGIES IN THE FOOD INDUSTRY-2018

**Fourth edition**

**18-20 October, 2018**
**Chişinău (Republic of Moldova)**

## INTERNATIONAL SCIENTIFIC COMMITTEE

| | |
|---|---|
| BOSTAN Viorel | Universitatea Tehnică a Moldovei, Chişinău, Moldova, |
| ALEXE Petru | Universitatea "Dunărea de Jos", Galaţi, România |
| FÎNARU Adriana | Universitatea din Bacău, România |
| GĂINA Boris | Academia de Științe a Moldovei, Chișinău, Moldova |
| GULEA Aurelian | Academia de Științe a Moldovei, Chișinău, Moldova |
| OROIAN Mircea | Universitatea "Ştefan cel Mare", Suceava, România |
| JURCOANE Ştefana | Universitatea de Științe Agronomice și Medicină Veterinară „N. Bălcescu”, Bucureşti, România |
| KARPILENKO Ghenadii | Universitatea de Stat de Tehnologii Alimentare din Moscova, Federația Rusă |
| MALEJIC Ivan | Universitatea Națională de Tehnologii Alimentare din Kiev, Ucraina |
| MARESHAL Pierre-André | Universitatea Bourgogne, Dijon, Franța |
| Mardar Marina | Academia Națională de Tehnologii Alimentare din Odessa, Ucraina |
| MIHAILOV Valerii | Universitatea de Stat de Alimentație și Comerț din Harkov, Ucraina |
| NISTOR Ileana-Denisa | Universitatea din Bacău, România |
| OPOPOL Nicolae | Universitatea de Stat de Medicină și Farmacie ”N. Testemițanu”, Moldova |
| FOȘAN Andrei | Universitatea de Stat de Alimentație și Comerț din Harkov, Ucraina |
| POULARD Alain | Institutul Tehnic al Vinificaţiei şi Viticulturii, Nantes, Franţa |
| RUDIC Valeriu | Institutul de Microbiologie şi Biotehnologie a A.S.M., Moldova |
| ȘAPOVALENCO Oleg | Universitatea Națională de Tehnologii Alimentare din Kiev, Ucraina |
| STEFANOV Stefan | Universitatea de Tehnologii Alimentare, Plovdiv, Bulgaria |
| STURZA Rodica | Universitatea Tehnică a Moldovei, Chişinău, Moldova |

| | |
|---|---|
| TATAROV Pavel | Universitatea Tehnică a Moldovei, Chişinău, Moldova |
| TOFANĂ Maria | Universitatea de Științe Agricole și Medicină Veterinară Cluj - Napoca, România |
| TURTOI Maria | Universitatea "Dunărea de Jos", Galaţi, România |
| VIZIREANU Camelia | Universitatea "Dunărea de Jos", Galaţi, România |

## ORGANISING COMMITTEE

| | |
|---|---|
| BĂLĂNUŢĂ Anatol | prof. univ., dr. |
| BERNIC Mircea | prof. univ., dr. hab. |
| CARTOFERANU Vasile | conf. univ., dr. |
| CHIRSANOVA Aurica | conf. univ., dr. |
| CIUMAC Jorj | prof. univ., dr. |
| DESEATNICOV Olga | prof. univ., dr. |
| DICUSAR Galina | prof. univ., dr. |
| MACARI Artur | conf. univ., dr. |
| REŞITCA Vladislav | conf. univ., dr. |
| SIMINIUC Rodica | conf. univ., dr |
| SUBOTIN Iurie | conf. univ., dr. |
| IORGA Eugen | dr., ing. |
| VEREJAN Ana | conf. univ., dr. |
| SOLDATENCO Eugeni | prof. cercet., dr.hab |
| DRUŢĂ Raisa | conf. univ., dr. |

**SECRETARIAT**

| | |
|---|---|
| POPESCU Liliana | conf. univ., dr. |
| BOAGHI Eugenia | lector |
| MELENCIUC Mihai | lector |
| BALAN Mihai | inginer |

## GENERAL PROGRAMME

### The 18th of October 2018

$15^{00}$ – $19^{00}$ – Guests arrival in Chisinau, (Campus 5, Studenţilor 9/9 str., office 202).

### The 19th of October 2018

| | | |
|---|---|---|
| $8^{00}$ – $9^{00}$ | Registration | Tekwill, Hall |
| $9^{00}$ – $9^{20}$ | Opening ceremony | Tekwill Imaginarium |
| $9^{20}$ – $11^{00}$ | Plenary ceremony | Tekwill Imaginarium |
| $11^{00}$ – $11^{30}$ | Coffee break | Hall |
| $11^{30}$ – $13^{00}$ | Sessions lecture | Tekwill. Imaginarium<br>Tekwill, Back End Room. |
| $13^{00}$ – $14^{00}$ | Lunch | Tekwill. Hall |
| $14^{00}$ – $17^{00}$ | Sessions lecture | Tekwill, Imaginarium<br>Tekwill, Jobs Room<br>Tekwill, Back End Room |
| $17^{00}$ – $19^{00}$ | Visit to the winery | |
| $19^{00}$ – $22^{00}$ | Festive dinner | |

### The 20th of October2018

| | | |
|---|---|---|
| $10^{00}$ – $13^{00}$ | ➢ Workshop "*Decrease of the foodstuffs ' and raw materials' contamination with pathogenic microorganisms"*<br>➢ Visit to the faculty laboratories | Campus 5, Studenţilor 9/9 str, office 5-208 |
| $13^{00}$ – $14^{00}$ | Tasting FFT products | Campus 5, Studenţilor 9/9 str, office 5-011 |

## OPENING CEREMONY AND PLENARY PRESENTATIONS

**The 19th of October 2018**
**$9^{00}$ – $11^{00}$**
**Tekwill**
**Imaginarium**

**Chairman:** Prof., Dr. hab. **STURZA** Rodica

| Time | Authors, affiliation, paper's title |
|---|---|
| $9^{00}$ – $9^{20}$ | Opening ceremony |
| $9^{20}$ – $9^{40}$ | **Mircea Vinatoru**[a,b], **Timothy J. Mason**[b]<br>[a]*Université POLITEHNICA de Bucarest, Faculté de chimie appliquée et de science des matériaux, Bucarest, ROUMANIE*<br>[b]*SonoChem Centre Ltd, Bank Gallery, High Street, Kenilworth, CV8 1LY, Royaume-Uni*[a] *University*<br>***ULTRASONS DANS LE TRAITEMENT DES ALIMENTS*** |
| $9^{40}$ – $10^{00}$ | **Gheorghii Arpentin**<br>*Director of the National Office of Vine and Wine*<br>***WINE BRANCH OF R.M.: ACHIEVEMENTS AND PERSPECTIVES*** |
| $10^{00}$ – $10^{20}$ | **Ghendov-Moşanu Aliona**<br>*Technical University of Moldova*<br>***BIOLOGICAL ACTIVE COMPOUNDS OF HORTICULTURE ORIGIN FOR CONFECTIONERY PRODUCTS*** |
| $10^{20}$ – $10^{40}$ | **Constantinescu (Pop) Cristina Gabriela, Buculei Amelia**<br>*"Stefan cel Mare" University of Suceava, Suceava, Romania;*<br>***SPECIFIC FEATURES OF THE IFS FOOD 6.1: 2018 VERSION AND PRACTICAL APPLICATION IN BAKERY INDUSTRY*** |
| $10^{40}$ – $11^{00}$ | **Mihai Covasa**<br>*"Stefan cel Mare" University of Suceava, Suceava, Romania; Western University of Health Sciences, Medical School, California, USA*<br>***OBESITY AT INTERSECTION BETWEEN INTESTINAL MICROFLORA AND FOOD*** |
| $11^{00}$ – $11^{30}$ | Coffee break |

**MODERN TECHNOLOGIES**
**IN THE FOOD INDUSTRY**

**The 19th of October 2018**
**$14^{00}$ – $17^{00}$**
**Tekwill**
**Back End Room.**

## Section I: Modern Processes and Equipment in the Food Industry

**Assessors:** Prof., Dr. hab., ***BERNIC Mircea***
Assoc. Prof., ***ŢISLINSCAIA Natalia***
Prof., Dr. hab. ***ZAVIALOV Vladimir***

| No | Authors, affiliation, paper`s title |
|---|---|
| | **Section I** |
| **1.** | **Mirilă Diana-Carmen,** Pîrvan Mădălina-Ștefania, Platon Nicoleta, Didi Mohammed Amine, Nistor Ileana-Denisa1, Azzouz Abdelkrim.<br>*ADVANCED OXIDATION PROCESSES USED IN FOOD DYES REMOVAL* |
| **2.** | Ivanov Leonid, Gîdei Igor, **Cojocaru Ivan**, Cartofeanu Vasile<br>*DESUBLIMATION OF STEAM ON A CYLINDRICAL SURFACE* |
| **3.** | Bernic Mircea**,** Ţislinscaia Natalia, **Balan Mihail,** Guţu Marin, Vișanu Vitali, Melenciuc Mihail<br>*DRYING INSTALLATION FOR GRANULAR PRODUCTS IN THE SUSPENSION LAYER* |
| **4.** | **Galusca E.,** Ivanov L., Dîntu S., Țărnă R., Chiviriga I.<br>*THE INVESTIGATION OF THE TEMPERATURE FIELD IN THE THICKNESS OF THE BASE FOOD INDUSTRY MATERIALS SPRAYED IN A PLASMA JET* |
| **5.** | **Ceclu Liliana,** Nistor Oana-Viorela<br>*MICROWAVE COMBINED DRYING OF RED BEETROOT PUREE PRETREATED BY OHMIC HEATING* |
| **6.** | Ivanov Leonid, **Visanu Vitali**<br>*THE LIMIT PROBLEM OF ELECTRODYNAMICS, MASS AND HEAT TRANSFER FOR MICROWAVE SYSTEMS* |
| **7.** | **Ivanov Leonid,** Melenciuc Mihail, **Gîdei Igor**, Cartofeanu Vasile<br>*UHF DRYERS WITH LONGITUDINAL INTERACTION* |
| **8.** | **Oseiko Nick I.,** Romanovska Tetiana I.<br>*EFFECT PARAMETERS FOR WASHING WOOL SURFACE TENSION OF THE WASHING SOLUTION* |

**$11^{30}$ – $13^{00}$**
**Tekwill**
**Imaginarium**

## Section II: Food Technology

**Assessors:** Ass. Prof., Dr ***Resitca Vladislav***
Prof., Dr., ***Vizireanu Camelia***
Prof., Dr. ***Oroian Mircea***

| No | Authors, affiliation, paper`s title |
|---|---|
| | **Section II** |
| **1.** | **Dabija Adriana,** Oroian Mircea Adrian, Codină Georgiana Gabriela<br>*EFFECT OF BUCKWHEAT AND OAT FIBERS ADDITION ON THE QUALITY OF YOGURT* |
| **2.** | **Boestean Olga,** Boaghi Eugenia, Dicusar Galina, Netreba Natalia<br>*FEATURES OF THE PRODUCTION OF APRICOT KERNELS AS A SECONDARY RAW MATERIAL FOR THE FOOD INDUSTRY* |
| **3.** | **Taran Nicolae,** Soldatenco Eugenia, Soldatenco Olga, Bostan Victor, Chiosa Nicolae, Vasiucovici Svetlana, Morari Boris, Cichir Liudmila<br>*TECHNOLOGY DEVELOPMENT FOR PRODUCTION OF RED DRY WINES WITH ADVANCED CONTENT OF BIOLOGICAL ACTIVE COMPOUNDS* |
| **4.** | **Grumeza Irina,** Macari Artur, Gudima Angela, Mardar Marina, Coev Ghenadie, Voitco Elena<br>*QUALITY INDICATORS OF SEMI-PRODUCTS FROM MEAT WITH VEGETABLE COMPONENTS* |
| **5.** | **Mardar M.,** Znachek R., Zhygunov D., Makari A., Ustenko I.<br>*SPELT CRISP BREAD - HEALTH FOOD PRODUCTS* |
| **6.** | **Popel S.,** Cropotova J., Parshakova L., Draganova E., Pirgari E., Kolesnichenko A., Pujailo E., Zyryanova E.<br>*OPTIMIZATION OF THE COMPO SITION OF FILLINGS WITH HEAT-STABLE PROPERTIES* |
| **7.** | **Michail Khodasevich,** Elena Scorbanov, Elena Cambur, Boris Gaina, Nataly Degtyar<br>*MULTIVARIATE SPECTROSCOPY ANALYSIS FOR CALSSIFICATION OF MOLDAVIAN MATURED WINE DISTILLATES* |
| **8.** | **Golubi Roman,** Iorga Eugen, Arnaut Svetlana, Crucirescu Diana, Fiodorov Stanislav<br>*NATURAL ACIDIFIER PRODUCED FROM APPLES IN THE EARLY RIPENING PHASE* |

| No | Authors, affiliation, paper`s title |
|---|---|
| | **Section II** |
| **9.** | **Iorga Eugen,** Voitco Elena, Achimova Tatiana, Crucirescu Diana, Rabotnicova Ludmila, Golubi Roman<br>*COUNTERFEITING DETECTION OF FERMENTED MILK PRODUCTS* |
| **10.** | **Bolşaia Victoria,** Carabulea Boris, Carabulea Vera.<br>*APPLE POLYPHENOLS AND THEIR CHANGES IN THE TECHNOLOGICAL PROCESS* |
| **11.** | **Iuşan L.,** Terentieva G., Caragia V., Migalatiev O., Carelina M., Gordeeva V.<br>*DEVELOPPEMENT DE LA TECHNOLOGIE DE FABRICATION DE BOUILLIE INSTANTANEE DESTINEE AUX PERSONNES PRESENTANT UNE INTOLERANCE AU GLUTEN* |
| **12.** | **Vutcariova Irina,** Solonari Sergiu<br>*EFFECT OF THE WHEY CONCENTRATION DEGREE ON THE ELECTRICAL PROCESSING WITH THE AIM TO ISOLATE ORGANIC ACIDS* |
| **13.** | **Popovici Violina**<br>THE IMPACT OF HAWTHORN LIPOPHILIC EXTRACT ON OXIDATIVE STABILITY OF FOOD PRODUCTS |
| **14.** | **Boiştean Alina**<br>*THE INFLUENCE OF FOOD COATINGS ON THE MICROBIOLOGICAL STATE OF WALNUT KERNEL* |
| **15.** | **Malezhyk Ivan,** Strelchenko Liudmila, Dubkovetskyi Igor<br>*INVESTIGATION OF CONVECTIVE-THERMORADIATION DRYING OF PRODUCTS FROM APPLES IN TWO STAGES* |
| **16.** | **Viorica Caraus**<br>*CURRENT SITUATION AND PROSPECTS OF DEVELOPMENT OF THE VITICULTURE AND WINE SECTOR IN THE REPUBLIC OF MOLDOVA* |
| **17.** | Vacarciuc L., Bogatîi E., Melnic Natalia, Minciuc Adriana<br>*ELABORATION OF NEW HIGH QUALITY MISTELLE MANUFACTURING TECHNOLOGY* |

**$14^{00}$ – $17^{00}$**
**Tekwill**
**Back End Room**
**Jobs Room**

## Section III: Chemistry and Microbiology of Food

**Assessors:** Prof., Dr. hab., ***STURZA Rodica***
Assoc. Prof., PhD., ***VEREJAN Ana***
Prof., Dr. ***NISTOR Ileana Denisa***

| No | Authors, affiliation, paper`s title |
|---|---|
| | **Section III** |
| **1.** | **Radu Oxana**<br>*THE STUDY OF WALNUT OIL (Juglans regia L.) OXIDATIVE STABILIZATION BY SATURATED FATTY ACIDS* |
| **2.** | **Mircea Oroian,** Sorina Robciuc, Florina Dranca<br>*HONEY ADULTERATION DETECTION USING INSTRUMENTAL TECHNIQUES* |
| **3.** | **Savcenco Alexandra,** Baerle Alexei, Ivanova Raisa, Tatarov Pavel<br>*REGRESSION ANALYSIS OF CARTHAMIN EXTRACTION FROM SAFFLOWER (CÁRTHAMUS TINCTÓRIUS)* |
| **4.** | **Cabac Anastasia,** Zgardan Dan, Sclifos Aliona, Rubtsov Silvia, Costish Valentina<br>*THE DETECTION OF SPOILAGE YEASTS IN RAW WINES PRODUCED AT UNIVERSITY MICRO-WINERY* |
| **5.** | **Rabacu Ana,** Scutaru Yury, Balanuta Anatol, Zgardan Dan<br>*THE OXIDATION BEHAVIOR OF HYDROXYCINNAMATES OF WHITE WINES PRODUCED FROM EUROPEAN AND INDIGENOUS GRAPE VARIETES* |
| **6.** | **Vrabie Valeria,** Bologa Mircea, Paladii Irina, Stepurina Tatiana, Policarpov Albert, Goncearuc Valeriu, Sprincean Catalina, Vrabie Elvira<br>*VARIATION OF THE AMINO ACID CONTENT IN MINERAL PROTEIN CONCENTRATES AT ELECTROPHYSICAL PROCESSING OF WHEY* |
| **7.** | **Bulgaru Viorica,** Botezat Olga<br>*THE QUALITY INDICES OF YAGHURT MANUFACTURED WITH COW MILK AND GOAT MILK* |
| **8.** | Verejan Ana, **Baerle Alexei,** Tatarov Pavel, Mitina Tatiana<br>*DYNAMICS OF WALNUTS HUMIDITY AND REHYDRATION* |
| **9.** | **Ghinea Cristina,** Leahu Ana, Ursachi Florin Vasile, Lobiuc Andrei<br>*COMPOSTING OF FRUITS AND VEGETABLE WASTES: PHYSICO-CHEMICAL AND MICROBIOLOGICAL ANALYSES* |
| **10.** | Sturza Rodica, Ghendov-Moşanu Aliona, Sandulachi Elisaveta, Bălan Greta, **Cojocari Daniela**<br>*USE OF BERRIES TO REDUCE THE CONTAMINATION OF BAKERY PRODUCTS* |

**$11^{30}$ – $13^{00}$**
**Tekwill**
**Jobs Room**

## Section IV: Sécurité alimentaire, nutrition et agriculture durable

**Assessors:** Ass. Prof., PhD ***CHIRSANOVA Aurica***
Prof., Dr., ***CIUMAC Jorj***
Academicien ***GAINA Boris***

| No | Authors, affiliation, paper`s title |
|---|---|
| | **Section IV** |
| **1.** | **Iusan L.,** Terentieva G., Caragia V., Migalatiev O., Carelina M., Gordeeva V.<br>*DEVELOPPEMENT DE LA TECHNOLOGIE DE FABRICATION DE BOUILLIE INSTANTANEE DESTINEE AUX PERSONNES PRESENTANT UNE INTOLERANCE AU GLUTEN* |
| **2.** | **Tislinscaia Natalia,** Bernic Mircea, Răducan Marcel, Melenciuc Mihail, Visanu Vitali, Balan Mihail<br>*LE SECHAGE DES POIRES SOUS UNE ATMOSPHERE MODIFIEE DE CO2* |
| **3.** | **Pavlinciuc Marcela,** Şleagun Galina<br>*L'ÉTUDE DE LA DYNAMIQUE DES INDICATEURS DE QUALITÉ PENDANT LE PROCESSUS DE SÉCHAGE DES CERISES AIGRES SANS NOYAUX (Prunus cerasus L.) AUX DIFFÉRENTS RÉGIME DE TEMPÉRATURE ET PENDANT LE STOCKAGE* |
| **4.** | **Pavlinciuc Marcela,** Şleagun Galina, Popa Maria<br>*L'ÉTUDE DE L'INFLUENCE DE L'ACTION DE RAYONNEMENT INFRAROUGE SUR LA DURÉE DE SÉCHAGE DES CERISES (Prunus avium L.) ET DES CERISES AIGRES (Prunus cerasus L.) SANS NOYAUX DÉSHYDRATÉES PAR OSMOSE* |
| **5.** | **Bîlici Constantin,** Prida Ivan, Sturza Rodica<br>*PRODUCTION DE MOUTS DE RAISINS SULFITES POUR LES VINS MOUSSEUX À L'APPELLATION D'ORIGINE „CRICOVA"* |
| **6.** | **Pricop Eugenia Mihaela,** Istrati Daniela Ionela, Constantin Oana Emilia, Dima Felicia, Vizireanu Camelia<br>*BOISSONS PROBIOTIQUES À BASE DE LÉGUMES ET DE FRUITS* |
| **7.** | **Siminiuc Rodica,** Chirsanova Aurica<br>*DISTRIBUTION GRANULOMÉTRIQUE DE FARINE DE SORGHUM ORYZOIDUM* |
| **8.** | **Capcanari Tatiana**<br>*EMULSIONS ALIMENTAIRES – ASPECTS TECHNOLOGIQUES ET NUTRITIONNELS* |
| **9.** | **Ciobanu Elena,** Croitoru Catalina, Bour Cristina, Surdu Aliona<br>*ÉVALUATION DU STATUT NUTRITIONNEL CHEZ LES JEUNES* |
| **10.** | **Vizireanu Camelia,** Istrati Daniela Ionela, Pricop Eugenia, Constantin Oana Emilia, Dima Felicia<br>*FARINE : PRODUCTION, VARIÉTÉS ET NUTRITION* |

| | |
|---|---|
| **11.** | **Constantin Oana Emilia,** Istrati Daniela Ionela, Pricop Eugenia, Lungu Cornelia, Vizireanu Camelia<br>*FORMATION DE BIOFILM PAR BACILLUS SUBTILIS DANS L'INDUSTRIE ALIMENTAIRE* |
| **12.** | **Ciobanu Elena,** Cazacu-Stratu Angela, Croitoru Catalina<br>*L'ASPECTS HYGIENIQUE DE LA NUTRITION DES ENFANTS* |
| **13.** | **Golubi Roman,** Cobirman Galina, Fedorciucova Svetlana<br>*LE POTENTIEL D'ACIDIFIANT ET D'HUILE DU RAISIN AVEC HAUTE VALEUR BIOLOGIQUE* |
| **14.** | **Constantinescu (Pop) Cristina Gabriela**<br>*LES FRAUDES ALIMENTAIRES – PRATIQUES, LEGISLATION, STANDARDS ET AUDIT* |
| **15.** | **Cepoi Liliana,** Rudi Ludmila, Chiriac Tatiana<br>*LES MICROALGUES ET LES CYANOBACTERIES POUR UNE ALIMENTATION SAINE* |
| **16.** | **Caraus Viorica**<br>*MESURES D'AMÉLIORATION DE LA COMMUNICATION INTERNE DANS LES PETITES ET MOYENNES ENTREPRISES DU SECTEUR VINICOLE DE LA RÉPUBLIQUE DE MOLDAVIE* |
| **17.** | **Stuparu-Cretu Mariana,** Nechita Aurel, Busila Camelia<br>*NUTRITION DE LA FEMME ENCEINTE, ENTRE LE CONCEPT ET LA PRATIQUE* |
| **18.** | **Chioru Ana**<br>*PARTICULARITÉS DE LA VINIFICATION DE VINS ROSÉS* |
| **19.** | **Paladi Daniela**<br>*PROCÉDÉ D'OBTENTION DE CONFITURE DE FRUITS À FAIBLE TENEUR EN SACCHAROSE* |
| **20.** | **Mirila Diana-Carmen,** Nistor Ileana-Denisa<br>*PROCESSUS D'OXYDATION AVANCEES UTILISES POUR LA RETENTION DES COLORANTS ALIMENTAIRES* |
| **21.** | **Istrati Daniela Ionela,** Constantin Oana Emilia, Pricop Eugenia, Lungu Cornelia, Vizireanu Camelia<br>*PROPRIÉTÉS FONCTIONNELLES DES SNACKS* |
| **22.** | **Nistor Ileana Denisa,** Arus Alisa-Vasilica<br>*QUELQUES APPLICATIONS DE MATERIAUX A BASE D'ARGILE* |
| **23.** | **Pirvan Madalina-Stefania,** Nistor Ileana-Denisa<br>*RÉTENTION DE POLLUANTS DE L'INDUSTRIE ALIMENTAIRE SUR DES MATRICES À BASE D'ARGILE ANIONIQUE* |
| **24.** | **Pirvan Madalina-Stefania,** Mirila Diana-Carmen, Pirault-Roy Laurance, Brahmi Rachid, Didi Mohamed Amine, Nistor Ileana-Denisa<br>*RÉTENTION DE POLLUANTS SUR DES MATRICES À BASE D'ARGILE ANIONIQUE DANS LES EAUX USÉES DE L'INDUSTRIE ALIMENTAIRE POUR RÉHABILITATION ENVIRONNEMENTALE* |

| | |
|---|---|
| **25.** | **Sturza Rodica,** Bilici Constantin<br>*TECHNIQUES ANALYTIQUES POUR ÉTABLIR L'AUTHENTICITÉ DES VINS* |
| **26.** | **Covaci Ecaterina,** Moga Georgeta, Furtuna-Vladei Natalia<br>*TRAÇABILITÉ DES VINS NATURELS ISSUS DE VARIÉTÉS LOCALES* |
| **27.** | **Pascari Xenia,** Marin Sonia, Ramos Antonio J., Sanchis Vicente<br>*TRANSFERS DES MYCOTOXINES DE FUSARIUM DE LA MALTE AU MOUT DE LA BIERE* |
| **28.** | **Vinatoru Mircea,** Mason Timothy J.<br>*ULTRASONS DANS LE TRAITEMENT DES ALIMENTS* |
| **29.** | **Migalatiev Olga**<br>*UTILISATION DES EXTRAITS ET DES TOURTEAUX DE DECHETS DE TOMATES DANS L'INDUSTRIE ALIMENTAIRE* |
| **30.** | **Chiaburu Victoria,** Ciobanu Elena<br>*VITAMINE C – MIRACLES INCONNUS* |

**$14^{00}$ – $17^{00}$**
**Tekwill**
**Hall**

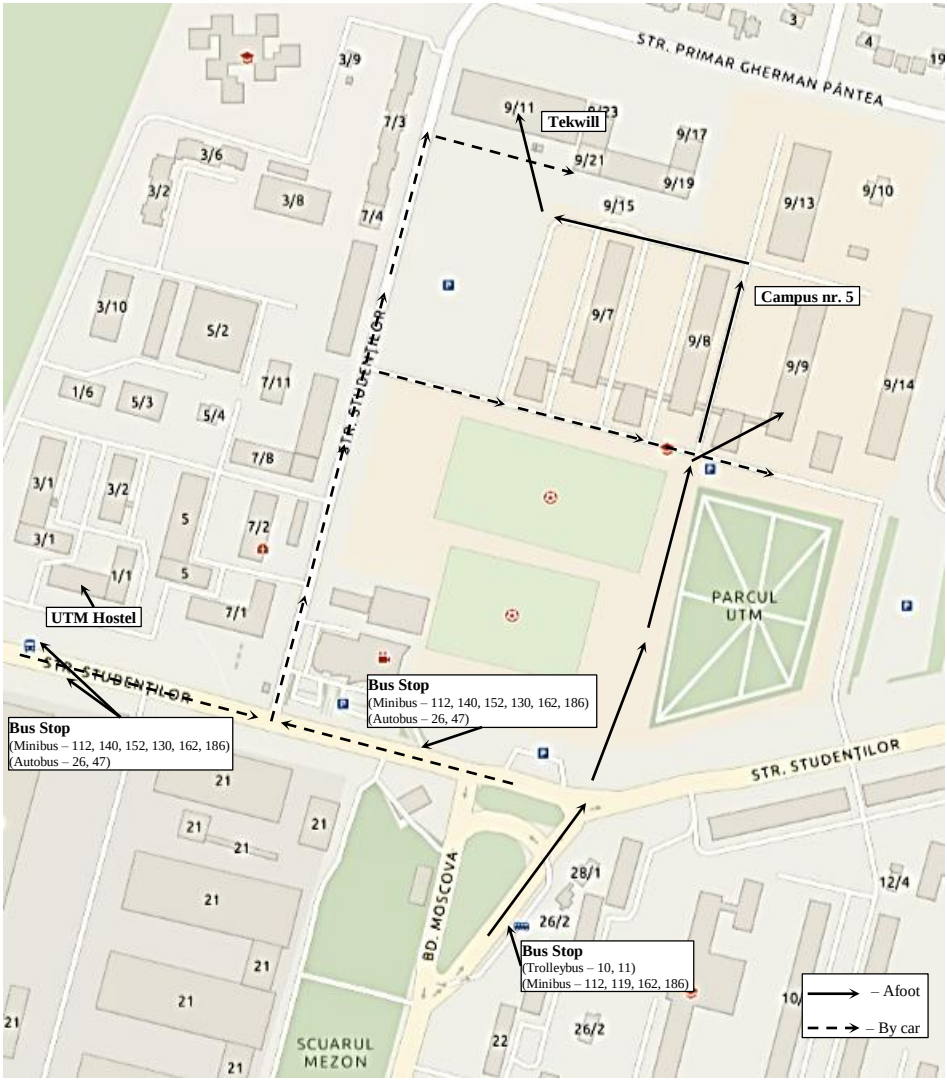
## Poster Presentation

| Nr. | Authors | Paper`s title | Nr. Poster |
|---|---|---|---|
| **I. Modern Technologies in the Food Industry** | | | |
| **1.** | **Haritonov S.T.** Verejan A.V., Lupacescu M.T., Lupacescu G.V. | IMPLEMENTATION OF THE QUALITY MANAGEMENT SYSTEM IN THE DEVELOPMENT OF UNIVERSITY TRAINING | **MPE-01** |
| **2.** | **Zavialov Volodymyr** Zaporozhets Yuliia, Mysiura Taras, Popova Nataliia, Sukmanov Valerii, Chornyi Valentyn | RESEARCH OF ELECTRICAL TREATMENT OF PLANT RAW MATERIALS IN VIBROEXTRACTION | **MPE-02** |
| **3.** | **Bernic Mircea** Țislinscaia Natalia, Visanu Ion, Visanu Vitali, Balan Mihail | STUDY OF DRYING SUGAR SORGHUM PROCESS | **MPE-03** |
| **4.** | **Ghendov-Moşanu Aliona** Sturza Rodica, Chereches Tudor, Patraș Antoanela | APPLYING OF INFORMATION ANALYSIS OF EXPERIMENTAL DATA TO OPTIMIZE THE EXTRACTION OF BIOACTIVE COMPOUNDS FROM BERRIES | **MPE-04** |
| **5.** | **Popovici Cristina,** Migalatiev Olga, Gaceu Liviu, Golubi Roman, Caragia Vavil | SUPERCRITICAL CARBON SDIOXIDE EXTRACTION OF LYCOPENE FROM INDUSTRIAL TOMATO WASTE | **MPE-05** |
| **II. Food Technology** | | | |
| **6.** | **Bolșaia Victoria** Carabulea Boris, Carabulea Vera | ANTIOXIDANT TREATMENT OF APPLES AT THE DRYING PROCESS | **FT-01** |
| **7.** | **CușmencoTatiana** Macari Artur, Subotin Iurie | AUTHENTIFICATION OF SOME LOCAL RAW MATERIALS WITH HIGH BIOLOGYCAL VALUE | **FT-02** |
| **8.** | **Boaghi Eugenia** Gorbuleac Veronica, Reşitca Vladislav, Ciumac Jorj | CHEMICAL, PHYSICAL AND SENSORY CHARACTERISTICS OF PEANUT MILK | **FT-03** |
| **9.** | **Mija Nina** Simac Valentina, Vlas Stela | COMPARATIVE ANALYSIS OF LIPIDS FROM HEN AND QUAIL YOLKS | **FT-04** |

| Nr. | Authors | Paper`s title | Nr. Poster |
|---|---|---|---|
| **10.** | **Vutcariova Irina** Solonari Sergiu | EFFECT OF THE WHEY CONCENTRATION DEGREE ON THE ELECTRICAL PROCESSING WITH THE AIM TO ISOLATE ORGANIC ACIDS | **FT-05** |
| **11.** | **Siminiuc Rodica** Coşciug Lidia | IMPACT OF DECORTICATION OF SORGHUM ORYZOIDUM ON GLYCEMIA | **FT-05** |
| **12.** | **Boiștean Alina** Chirsanova Aurica, Nați̧bulina Maria | INFLUENCE OF THE EDIBLE COATINGS' VISCOSITY ON ORGANOLEPTIC CHARACTERISTICS OF WALNUT KERNELS | **FT-06** |
| **13.** | **Vîrlan Anna** Coșciug Lidia, Siminiuc Rodica | INFLUENCE OF THE LIQUID PHASE COMPOSITION ON THE GLYCEMIC INDEX OF BOILED RICE | **FT-07** |
| **14.** | **Taran Nicolae** Soldatenco Olga,Soldatenco Eugenia, Roșca Oleg | INFLUENCES TO DIFFERENT EXTENTS ON THE QUALITY OF THE FINISHED PRODUCT OF SPARKLING WHITE WINES | **FT-08** |
| **15.** | **Bolșaia Victoria** | KINETICS OF INFRARED RAY DRYING OF PEELED APPLES | **FT-09** |
| **16.** | **Bîlici Constantin** | L'ARGUMENT EN FAVEUR DE LA PRODUCTION DE VINS MOUSSEUX CLASSIQUES AVEC UNE APPELLATION D'ORIGINE "CRICOVA" | **FT-10** |
| **17.** | **Capcanari Tatiana** Popovici Cristina, Paladi Daniela, Deseatnicova Olga | MICROSTRUCTURE AND RHEOLOGICAL BEHAVOR OF EMULSIONS WITH IMPROVED NUTRITIONAL VALUE | **FT-11** |
| **18.** | **Golubi Roman** Iorga Eugen, Arnaut Svetlana, Crucirescu Diana, Fiodorov Stanislav | NATURAL ACIDIFIER PRODUCED FROM APPLES IN THE EARLY RIPENING PHASE | **FT-12** |
| **19.** | **Dicusar Galina** Dodon Adelina, Bolohan Livia | NUTRITIONAL AND BIOLOGICAL POTENTIAL IN MODERN USE OF GOJI FRUITS | **FT-13** |
| **20.** | **Boaghi Eugenia** Reşitca Vladislav, Ciumac Jorj | POSSIBILITIES OF WALNUT VALORISATION THROUGH WALNUT MILK ACIDIC BEVERAGE OBTENTION | **FT-14** |

| Nr. | Authors | Paper`s title | Nr. Poster |
|---|---|---|---|
| **21.** | **Bîlici Constantin**<br>Prida Ivan, Sturza Rodica | PRODUCTION DE MOUTS DE RAISINS SULFITES POUR LES VINS MOUSSEUX À L'APPELLATION D'ORIGINE „CRICOVA" | **FT-15** |
| **22.** | **Macari A.**<br>Lungu L., Carabajac E. | SAUSAGES FOR CHILDREN'S NUTRITION: INFLUENCE OF LOW CONTENT OF FATS ON ORGANOLEPTIC CHARACTERISTICS | **FT-16** |
| **23.** | **Leshanu Alexandra**<br>Sclifos Aliona, Scutaru Yury, Zgardan Dan | THE IMPACT OF THE VARIOUS TECHNOGICAL PROSESSES ON THE PHENOLIC COMPLEX OF RED WINES | **FT-17** |
| **24.** | **Sandulachi Elisaveta**<br>Sandu Iulia, Netreba Natalia and Macari Artur | THE INFLUENCE OF WALNUT OIL MOISTURE ON QUALITY | **FT-18** |
| **25.** | **Stratan Alexandra**<br>Covaci Ecaterina, Georgeta Moga, Arhip Vasile, Nazaria Aliona | THE MATHEMATICAL MODELLING AND INTERDEPENDENCE OF TARTARIC STABILIZATION FACTORS IN NATURAL WINES | **FT-19** |
| **26.** | **Popescu Adelina** | THE MINERAL SUBSTANCES INTAKE IN THE ALIMENTARY PUMPKIN | **FT-20** |
| **27.** | **Dicusar Galina**<br>Netreba Natalia, Boestean Olga | CONTRIBUTION OF EASTERN EUROPEAN COUNTRIES TO THE WORLD INFORMATION PROCESS IN THE FIELD OF FOOD SCIENCE | **FT-21** |
| **28.** | **Dabija Adriana**<br>Mironeasa Silvia, Sidor Anca Mihaela | INFLUENCE OF SEABUCKTHORN AND GRAPE SEED EXTRACT ON SENSORY, PHYSICOCHEMICAL AND RHEOLOGICAL CHARACTERISTICS OF YOGURT | **FT-22** |
| **29.** | **Popovici V.**<br>Sturza R., Ghendov-Mosanu A., Rosca I., Soran L., Lung I., Opris O. | TOTAL CAROTENOID CONTENT OF LOCAL BERRIES LIPOPHILIC EXTRACTS | **FT-23** |
| **30.** | **Buculei Amelia,**<br>Constantinescu (Pop) Cristina Gabriela | BISCUITS WITH SEEDS AND RYE FLOUR | **FT-24** |

| Nr. | Authors | Paper`s title | Nr. Poster |
|---|---|---|---|
| **III. Chemistry and Microbiology of Food** | | | |
| **31.** | **Surchiceanu Olga** Baerle Alexei, Sturza Rodica | FLAX (LINUM USITATISSIMUM L.) SEED TEXTURE AGENTS FOR THE PRODUCTION OF FUNCTIONAL FOODS | **CMF-01** |
| **32.** | **Cucu Tatiana** | FOOD ALLERGENS – A CHALLENGE FOR THE FOOD INDUSTRY | **CMF-02** |
| **33.** | **Soran Maria-Loredana** Stegarescu Adina | THE CHROMATOGRAPHIC SEPARATION OF D AND F METAL IONS USING DIALKYLDITHIOPHOSPHORIC ACIDS AS COMPLEXING AGENTS | **CMF-03** |
| **34.** | **Radu Oxana,** Baerle Alexei, Tatarov Pavel, Popovici Cristina | AGGREGATIVE STABILITY OF EMULSIONS CONTAINING WALNUT OIL | **CMF-04** |
| **35.** | **Leahu Ana** Ghinea Cristina, Ursachi Florin Vasile | EFFECT OF OSMOTIC CONCENTRATION ON THE COLOUR AND CHEMICAL CHARACTERISTICS OF SOME FRUITS | **CMF-05** |
| **36.** | **Rubțov Silvia** Roșca Ilie, Verejan Ana | FORMULATION ET CARACTERISATION DES PRODUITS DE PATISSERIE AVEC FARINE DE CITROUILLE | **CMF-06** |
| **37.** | **Lung Ildiko** Soran Maria-Loredana, Opriş Ocsana, Stegărescu Adina, Guțoiu Simona, Ghendov-Moşanu Aliona | OPTIMIZATION OF THETOTAL POLYPHENOLS EXTRACTION FROM HIPPOPHAE RHAMNOIDES USING CENTRAL COMPOSITE DESIGN | **CMF-07** |
| **38.** | **Ocsana Opriş** Maria-Loredana Soran, Ildikó Lung, Alexandra Ciorîță, Lucian Copolovici | TOXIC INFLUENCE OF ENVIRONMENTAL POLLUTANTS ON GREEN LEAFY VEGETABLES | **CMF-08** |
| **39.** | **Dragancea Veronica,** Druta Raisa, Subotin Iurie | DETERMINATION OF PHYSICO-CHEMICAL PARAMETERS OF POLYFLORAL HONEY | **CMF-09** |


STR. PRIMAR GHERMAN PÂNTEA
Tekwill
Campus nr. 5
STR. STUDENTILOR
UTM Hostel
Bus Stop
(Minibus – 112, 140, 152, 130, 162, 186)
(Autobus – 26, 47)
Bus Stop
(Minibus – 112, 140, 152, 130, 162, 186)
(Autobus – 26, 47)
PARCUL UTM
BD. MOSCOVA
Bus Stop
(Trolleybus – 10, 11)
(Minibus – 112, 119, 162, 186)
SCUARUL MEZON
– Afoot
– By car