3rd NORTH AND EAST EUROPEAN CONGRESS ON FOOD

INVITATION & PROGRAM

BRASOV, ROMANIA
20-23 MAY 2015

http://neefood2015.rosita.ro/
Welcome!

The quality of each person’s life, as well as the entire evolution of a society, depends on the nutrition and psychical health of the human being. The world is nowadays confronted with a demographic explosion, concomitantly with a planet-wide accentuation of agricultural and food deterioration. This is the reason why we have to be prepared, in the XXI-st century, to face the Global and Local Challenges in Food Science and Technology, generated by the quantitative and qualitative food-related needs.

Under this theme, more than 200 papers were received on the topics of food production, food processing, food quality and safety, nutrition, engineering and design, innovative technologies.

The 3rd NEEFOOD Congress aims to keep the quality of an integrated, multidisciplinary and interconnected international conference on the topic of agri-food fields and it also drawn the interest of numerous specialists who continuously attempt to identify solutions to difficult contemporary problems.

The impressive international participation encourages us to believe that the 3rd NEEFOOD Congress may have positive echoes emerged from the experience and contribution brought by all international participants from Austria, Armenia, Belgium, Bulgaria, Croatia, Czech Republic, France, Germany, Hungary, Iran, Kazakhstan, Latvia, Poland, Republic of Moldova, Serbia, Switzerland, Russia, Turkey, Ukraine and United Kingdom together with researchers from Romania.

We work closely with the Scientific Committee to provide an unforgettable scientific experience as well as to offer a social program filled with opportunities to share the beauty of Transylvania with colleagues and friends from all around the world in a very familiar and warm atmosphere.

NEEFOOD Congress Organizing Committee
ORGANIZERS

- Transilvania University of Brasov, Faculty of Food and Tourism, Brasov
- European Federation of Food Science & Technology (EFFOST)
- European Hygienic Engineering & Design Group (EHEDG)
- Global Harmonization Initiative (GHI)
- University of Agronomic Science and Veterinary Medicine - Bucharest, Romania
- University "Lucian Blaga", Sibiu, Romania
- Romanian Association for Information Technology in Agriculture, Food and Environment
- Romanian Society for Ethnopharmacology
- Research Department Of Eco-Biotechnologies And Equipment In Agriculture And Food

HONORARY PRESIDENTS

Prof. Hubertus Lelieveld, EFFoST and EHEDG Executive Committee, GHI President, Netherlands
Prof. Ioan Vasile ABRUDAN, PhD, Rector of Transilvania University of Brașov

CONGRESS CHAIR

Prof. Liviu Gaceu Ph.D., Transilvania University of Brasov, Romania

CONGRESS CO-CHAIRS

Prof. Mona Popa Ph. D., Univ. of Agronomic Science and Veterinary Medicine - București, Romania
Prof. Mark Shamtsyan Ph. D., St. Petersburg State Institute of Technology, Technical University, St. Petersburg, Russia

In collaboration with:
- Sanitary Veterinary and Food Safety Agency of Brașov
- S.C. HOFIGAL EXPORT IMPORT S.A.
- ROPAM – ROMANIAN ASOCIATION OF HERB GROWERS
- ROMANIAN ASSOCIATION OF ECOSANOGENESIS

PARTNERS

- National Institute of Research & Development for Potato and Sugar Beat Brașov
- Research and Development Center for Fodder Crops and Pasture Brașov
- ARO-PALACE S.A. BRAȘOV; CLASIC INN
SCIENTIFIC COMMITTEE

Prof. Brian McKenna, Scientific Coordinator, ETP Food for Life, Ireland
Prof. Dr. HC (M) Bogdan T. Alexandru, Romanian Academy
Prof. Bedoux Gilles, University Bretagne Sud, France
Prof. Dr. Dietrich Knorr, Berlin University of Technology, EFFoST President, Germany
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Knuth Lorenzen, EHEDG President, Germany
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Prof. Rimantas Venskutonis, Kaunas University of Technology, Lithuania
Prof. Gerhard Schleining Ph. D, BOKU - University of Natural Resources and Life Sciences, Vienna, Austria
Prof. Sergiy Ivanov, Rector of National University of Food technologies, Kiev, Ukraine
Prof. Stefan Stefanov, Ph. D., University of Food Technology, Bulgaria
Prof. Tetiana Mostenska, vice-rector of National University of Food Technologies, Kiev, Ukraine
Prof. Tita Ovidiu, Ph. D., University Lucian Blaga, Sibiu, Romania
Prof. Tucu Dumitru, Ph. D., University Politehnica Timisoara
Prof. Valerian Dorogan Ph. D Hab., TUM, Moldova
Prof. Vladimir Telichkun, Ph. D., Hab., NUFT, Ukraine
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Prof. Vasile Padureanu, Ph. D., Transilvania University of Brasov, Romania
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Prof. Liviu Gaceu Ph.D., Transilvania University of Brasov, Romania
Prof. Popa Mona Ph. D., Univ. of Agronomic Science and Veterinary Medicine - București, Romania
Assoc. Prof. Popescu Carmen Ph. D., Director of Q. A. and I. M. Hofigal - București, Romania
Prof. Dumitru Tucu Ph. D., Univ. Politehnica Timisoara
Prof. Dumitru Mnerie Ph. D., Univ. Politehnica Timisoara
Assoc. Prof. Gabriela Mnerie Ph. D., Univ. "Ioan Slavici", Timisoara
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Prof. Mihaela Tita Ph. D., Univ. Lucian Blaga, Sibiu
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Iulia Iatco, Ph.D., IMB, Academy of Sciences, Moldova
Assoc. Prof. Comanescu Ioana, Ph. D., Transilvania University of Brasov, Romania
Assoc. Prof. Thierheimer Walter Ph. D., Transilvania University of Brasov, Romania
Lecturer Dorin Valter Enache Ph. D., Transilvania University of Brasov, Romania
Lecturer Carmen Badarau Ph. D., Transilvania University of Brasov, Romania
Lecturer Gheorghe Puchianu Ph. D., Transilvania University of Brasov, Romania
Lecturer Ola Daniel Ph. D., Transilvania University of Brasov, Romania
Lecturer Valentin Necula Ph. D., Transilvania University of Brasov, Romania

CONFERENCE SECRETARIAT MEMBERS

Mirela Munteanu
Ioana Popa
Harieta Bujoreanu
Elena Hodarneau
Gina Toma
Alexandru Welter
Adrian Tuduce
Students:
Oana Bianca Oprea
Boris Kolesnikov
Anca Mariana Ion
Florentina Lacatus
Iulia Dida
Cristina Birghisan
Stefania Iliescu
Adelina Condurache
Elena Carstoiu
### WEDNESDAY 20 MAY

18:00 - 19:00 **REGISTRATION OF PARTICIPANTS - HOTEL ARO**

### THURSDAY 21 MAY – AULA MAGNA

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<thead>
<tr>
<th>Time</th>
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<tbody>
<tr>
<td>08:30 - 09:30</td>
<td>REGISTRATION OF PARTICIPANTS</td>
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<tr>
<td>09:30 - 10:00</td>
<td>OPENING SESSION – WELCOME</td>
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<tr>
<td>10:00 - 11:45</td>
<td>PLENARY SESSION I</td>
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<td>11:45 - 12:00</td>
<td>COFFEE BREAK + PHOTO</td>
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<td>12:00 - 13:00</td>
<td>PLENARY SESSION II</td>
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<tr>
<td>13:00 - 14:00</td>
<td>LUNCH BREAK</td>
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<td>14:00 - 15:30</td>
<td>COMMUNICATION SESSION</td>
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<td>15:30 - 15:45</td>
<td>COFFEE BREAK</td>
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<td>15:45 - 17:00</td>
<td>COMMUNICATION SESSION</td>
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<td>19:00</td>
<td>FESTIVE DINNER - <em>CERBUL CARPATIN RESTAURANT</em></td>
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### FRIDAY 22 MAY

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<tr>
<td>09:00 - 11:30</td>
<td>COMMUNICATION SESSION</td>
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<td>COFFEE BREAK</td>
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<td>14:00 - 15:30</td>
<td>SOCIAL PROGRAM 1 SINAIA PELES CASTLE (OPTIONAL)</td>
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<td>19:00</td>
<td>DINNER - POIANA BRASOV (OPTIONAL)</td>
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### SATURDAY 23 MAY

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<td>LUNCH BREAK</td>
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<td>14:00 - 19:00</td>
<td>SOCIAL PROGRAM 2 BRAN CASTLE (OPTIONAL)</td>
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<td>19:00</td>
<td>DINNER - MOIECIU - CRAIASA MUNTILO (OPTIONAL)</td>
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### SUNDAY 24 MAY

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<th>Time</th>
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<tr>
<td>09:30 – 16:00</td>
<td>SOCIAL PROGRAM 3 SIGHISOARA (OPTIONAL)</td>
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<td>18:00 – 19:00</td>
<td>SIBIU – REGISTRATION CONFERENCE SIBIU</td>
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CONGRESS MAIN SESSIONS

1. **Food Biotechnology and Novel Bioproducts (BTN)**
2. **Food Control, Food Quality and Traceability (FCT)**
3. **Food Production, Engineering, Packaging, Processing and Sustainability (ENG)**
4. **Ethnopharmacology (ETN)**
5. **Global Harmonisation Initiative meeting (GHI)**
6. **ACTIBIOSAFE meeting (ACTIBIOSAFE)**
7. **NUTRILAB seminar, IRSES FP7 project (NUTRILAB)**
8. **ICT in agrifood area – workshop (ROSITA)**
### 3RD NEEFOOD CONGRESS PROGRAM

**AULA “SERGIU CHIRIACESCU” - TRANSILVANIA UNIVERSITY OF BRASOV, IULIU MANIU STREET, NR. 41A, 500091, BRASOV**

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<th>Poster Area</th>
<th>Other activities</th>
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<td>Dinner - Poiana Brasov (Optional)</td>
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<td>SOCIAL PROGRAM 3 SIGHISOARA (OPTIONAL)</td>
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**Legend**

COS = Conference Opening Session; IPS = Invited paper – Plenary Session; (BTN) Food Biotechnology and Novel Bioproducts; (FCT) Food Control, Food Quality and Traceability; (ENG) Food Production, Engineering, Packaging, Processing and Sustainability; (ETN) Ethnopharmacology; (GHI) Global Harmonisation Initiative meeting; (ACTIBIOSAFE) ACTIBIOSAFE meeting; (NUTRILAB) NUTRILAB seminar, IRSES FP7 project; (ROSITA) ICT in agrifood area – workshop; CCS = Conclusions and Conference Close.
### TECHNICAL SESSIONS

#### THURSDAY 21TH MAY 2015

<table>
<thead>
<tr>
<th>SESSION COS</th>
<th>CONFERENCE OPENING SESSION</th>
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<tbody>
<tr>
<td><strong>9 h 30 – 10 h 00</strong></td>
<td><strong>AULA MAGNA</strong></td>
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<tr>
<td>The session will be dedicated to the opening ceremony, welcome speeches and welcoming words from invited and participating institutions.</td>
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<table>
<thead>
<tr>
<th>SESSION IPS</th>
<th>PLENARY SESSION</th>
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<tbody>
<tr>
<td><strong>10 h 00 – 13 h 00</strong></td>
<td><strong>AULA MAGNA</strong></td>
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</table>
| **Honorific president:** Prof. Hubertus Lelieveld, EFFoSTT and EHEDG Executive Committee, GHI President, Netherlands  
**Co-chair:** Prof. dr. eng. Liviu GACEU, Transilvania University of Brasov, Romania |

10.00 - **IPS 1** - Food safety regulations based on real science  
**HUBERTUS LELIEVELD**, EFFoSTT and EHEDG Executive Committee, GHI President, Netherlands  

10.30 - **IPS 2** - IUFoST role in Food Safety, Education and Food Security  
**GEOFFREY CAMPBELL-PLATT**, Past President, IUFoST, and Prof Emeritus, University Reading, United Kingdom  

11.00 - **IPS 3** - The future of food processing research  
**BRIAN M MCKENNA**, Scientific Coordinator, ETP Food for Life, Ireland  

11.30 - **IPS 4** - Ecobioeconomics principles for sustainable development in the agrifood area of Romania  
**ALEXANDRU T. BOGDAN**, Romanian Academy  

Coffee break, Photo  
**11 h 45 – 12 h 00**  
**AULA (hall)**

12.00 - **IPS 5** - Foodstuff – Nourishment, Energy, Information, Life  
**TUCU DUMITRU**, Politehnica University Timisoara, Academy of Agricultural and Forestry Sciences, Romania  

12.15 - **IPS 6** – Trafoon: improving knowledge transfer in traditional food sector  
**SUSANNE BRAUN**, Research Center for Bioeconomy, University of Hohenheim, Germany  

12.30 - **IPS 7** - Freshwater aquaculture in Central and Eastern Europe: Challenges and Potentials  
**PUCHER JOHANNES**, Research Center for Bioeconomy, University of Hohenheim, Germany  

12.45 – **IPS 8** - Challenges of Hygienic Design  

**Lunch**  
**13 h 00 – 14 h 00**  
**AULA (hall)**
SESSION  FOOD BIOTECHNOLOGY AND NOVEL BIOPRODUCTS (BTN1)

14 h 00 – 17 h 00 - coffee break at 15.30-15.45  Room U I 2

Chair: Prof. Brian M McKenna, United Kingdom
Co-chair: Prof. dr. eng. Mona POPA, Romania

14:00
BTN. 1  Helena McMahon, J. Lockyer, C. Halbert, B. O’ Dwyer, P. Coughlan, J. Knol, B. McKenna: Facilitating innovation, knowledge and technology transfer with traditional food producing enterprises

14:15
BTN. 2  Laurentiu M. Palade, D. Duta, C. Popescu, C. Croitoru, M. E. Popa: Differentiation of three grape varieties by means of sensory analysis and characterization of the volatile compounds profile of their musts

14:30
BTN. 3  Marijana Blazic, C. A. Zalazar, S. Bernal, Perotti M. C., Vénica C.: Lactose-reduced yogurt with additions

14:45
BTN. 4  Flavia Dumitrescu, M. E. Popa, A. Dobre, M. Cucu, N. Belc: Determination of antioxidant capacity and health benefits of different types of tea: a review

15:00
BTN. 5  Camelia Iurciuc (Tincu), A. Savin, Marcel Popa, P. Martin: Immobilized brewers yeast in ionically cross-linked gellan particles: preparation, characterization and applications

15:15

15:45
BTN. 7  Cristina Maria Canja, A. Mazarel, M. I. Lupu, V. Padureanu, C. L. Badarau: The Effect of the Addition of Dietary Fiber in White Bean Over the Technological and Sensory Qualities of White Bread

16:00
BTN. 8  Radu Roxana Clinciu, V. Onofrei, T. Robu, M. C. Druţu: Considerations on the presence of species of the genus artemisia in moldova and opportunities for their use

16:15

16:30 – Conclusions, discussions
SESSION ETHNOPHARMACOLOGY (ETN)

14 h 00 – 17 h 30 - coffee break at 15.30-15.45 Room UI3

Chair: Dr. Stefan MANEA, S.C. Hofigal S.A., Romania
Co-chair: Prof. dr. chim. Angela MARCULESCU, Romania

14:00
ETN. 1 Daniela Hanganu, I. Bedecean, I. Marcus, D. Benedec, B. Sevastre: Effect protective of Rosmarinus officinalis L. extract against CCl4 - induced hepatitis in mice

14:15
ETN. 2 Nina Ciocarlan, V. Ghendov: Ethnobotanical and ecological studies of wild edible plants from bugeac steppe, Republic of Moldova

14:30
ETN. 3 Veaceslav Ghendov, N. Ciocarlan, T. Izverscaia: Medicinal Flora and Conservation Issues of Plant Resources of “Țâpova” Reservation in Republic of Moldova

14:45
ETN. 4 Lilia Chisnicean: Introducing and promoting condimentar-aromatic species Verbena triphylla L'Her. in the climatic conditions of Republic of Moldova

15:00
ETN. 5 Madalina Tudorache (Sandulescu), A. Gheorghe, P. Barzan, V.I. Parvulescu: Biocatalytic conversion of α-pinene into value-added products

15:15
ETN. 6 Anca Daniela Raiciu, I. Burghiu-Hobeanu, St. Manea: Natural Remedies and Gemmoderivates used in Dyslipidemia Andfatty Liver

15:45
ETN. 7 Luminita Alexandru: A successful project for learning proper nutrition at an early age

16:00
ETN. 8 Cristina Cimpean, C. Hoțiu: The role of nutrition in phytotherapy of menorrhagia

16:15
ETN. 9 Agota Abran: What Is Good Food?

16:30
ETN. 10 Cristina Luntraru, V. Tamas, St. Manea, M. Neagu, C. Nica: Practical Application of the Phytotherapeutic Potential of some Indigenous Fruits in Dietary Supplements Able to Ameliorate Specific Intestinal Affections

16:45
ETN. 11 Cristina Nica, A. Suciu, V. Staicu, V. Tamas: Smallflower Hairy Willowherb (Epilobium parviflorum) known in folk medicine and resumed in modern studies for beneficial effects in prostate diseases

17:00
ETN. 12 Alexandru Suciu, V. Tamas, A. Mărculescu: A study on the content of phytotherapeutic Compounds from indigenous Urtica dioica root that may have a Beneficial effect in treating benign prostatic hyperplasia

17:15
ETN. 13 Daniela Ileana Vasile: Case Study: The favorable evolution of a Upper Respiratory Tract Infections treated with apitherapy and phytotherapy
SESSION FOOD CONTROL, FOOD QUALITY AND TRACEABILITY (FCT1)

14 h 00 – 17 h 00 - coffee break at 15.30-15.45 Room AULA MAGNA

Chair: Prof. Geoffrey Campbell - Platt, United Kingdom
Co-chair: Prof. dr. ing. Nicolae TANE Romania

14:00
FCT. 1 Simona Gavrilaș, M. D. Stănescu: Enzymatic treatments used to improve polyphenol stability and content in fruit juices

14:15

14:30
FCT. 3 G. Badalyan, Karina Grigoryan, M. Sargsyan: Antibacterial activity of Geotrichum candidum metabolites against pathogenic bacteria

14:45
FCT. 4 Gabriel Mustatea, M. Negoiță, M. E. Popa: Research Regarding the Influence of Flour Extraction Degree on Acrylamide Formation in Biscuits

15:00
FCT. 5 Daniela Benedec, L. Vlase, B. Sevastre, N. Fit, A. C. Mot, R. Silaghi-Dumitrescu, G. Damian, N. K. Olah, D. Hanganu: Screening of phenolic compounds, antioxidant and antimicrobial potential of Romanian origanum vulgare

15:15

15:45
FCT. 7 Jelka Pleadin, D. Kovačević, Ana Vulić, T. Barbir, Mladenka Malenica Staver, Nada Vahčić: Fat content and fatty acid composition of traditional dry-fermented sausages coming from Croatian households

16:00
FCT. 8 Jelka Pleadin, D. Kovačević, A. Vulić: Investigation into the nitrate and nitrite content in Croatian industrial meat products

16:15
FCT. 9 Jelka Pleadin, D. Kovačević, N. Kudumija: The impact of ripening length and casing damaging on mycotoxin contamination of dry-fermented sausages

16:30 – Conclusions, discussions
SESSION  FOOD PRODUCTION, ENGINEERING, PACKAGING, PROCESSING AND SUSTAINABILITY (ENG1)

14 h 00 – 17 h 00 - coffee break at 15.30-15.45

Room U II 3

Chair: Prof. Gerhard Schleining, Austria
Co-chair: Assoc. Prof. dr. Ioana Comanescu, Romania

14:00 ENG. 1 Dumitru Mnerie, G. V. Mnerie, D. Tucu, Bohuslav Čermák: Some Considerations on the Milk’s Behavior in the Lyophilization Process

14:15 ENG. 2 A.-M. Nuñez Vega, S. Arendt, W. Speckle, W. Hofacker: Thermal Load As A Characteristic Value For Quality Changes Of Air Dried Food

14:30 ENG. 3 S. Arendt, W. Speckle, W. Hofacker: Quality analysis of fresh and dried tomatoes


15:00 ENG. 5 Dumitru Tucu, A. Iancu, C. Crisan: Optimizing of Manufacturing Process of Pasta from Rice Flour

15:15 ENG. 6 Laurentiu Moldovan, Pantea G.: Development of innovative biodegradable packaging system to improve shelf life, quality and safety of fresh products

15:45 ENG. 7 Elena Parparita, C. N. Yilmaz, O. Yilmaz, G. M. Pricope, C. Vasile: Poly(vinyl alcohol)/chitosan nanocomposites for food packaging applications


16:30 – Conclusions, discussions

FESTIVE DINNER 19h 00 Cerbul Carpatin Restaurant
(Invitation card needed - included in the conference fee)
FRIDAY 22 MAY 2015

GLOBAL HARMONISATION INITIATIVE MEETING (GHI)

9 h 00 – 11h 00 - coffee break at 11.00-11.15  Room U I 2

Chair: Huub Lelieveld, Netherland

GHI. 1. Short introduction
GHI. 2. Mycotoxins and Science (lead by Mark Shamtsyan)
GHI. 3. Toxins and food (lead by Huub Lelieveld)
GHI. 4. General discussion

SESSION FOOD BIOTECHNOLOGY AND NOVEL BIOPRODUCTS (BTN2)

11 h 15 – 13h 00 – Lunch at 13.00- 14.00  Room U I 2

Chair: Prof. dr. ing. Vasile PADUREANU Romania
Co-chair: Susanne Braun, Germany

11:15
BTN. 10 Ovidiu Tita, M. Tita: Influence of technological factors on the quality of red wine sat the maceration-fermentation process

11:30
BTN. 11 Mihaela Tita, E. R. Tufeanu, O. Tita: The use of instructive-educational methods for teaching the chapter"Determination of milk quality"

11:40
BTN. 12 Mihaela Tita, E. R. Tufeanu, O. Tita: Research on obtaining yogurt with carrot

11:50
BTN. 13 Carmen Liliana Badarau, M. C. Canja, F. Damșa, A. Margean: Effects of Several Purple Potato Paste Additions on Bread Quality

12:00
BTN. 14 Sandra Zavadlav, I. Simić, M. Blažić, N. Mustapić: Differences in the Amount of Cholesterol and Total Carotenoids as a Quality Parameter of Table Eggs in Industrialand Domestic Cultivation Method

12:10
BTN. 15 Andrey Bratsikhin, K. Kostenko, M. Shpak: Recombination of dry whey by cavitational disintegration

12:20
BTN. 16 A. Belščak-Cvitanović, S. Lević, V. Đorđević, A. Vojvodić, K. Trifković, D. Komes, B. Bugarski, Viktor Nedović: Green teapolyphenols-mediated cross-linking of water soluble cellulose derivatives for encapsulation of proteins, methylxanthines and colourants in hydrogel microstructures
12:30
**BTN. 17** Andreea Cozea, V. Tamas, C, Nica, S. Alexandru A. Marculescu: *Plant enzymes used in the dietary supplement industry*

12:40
**BTN. 18** Andreea Cozea, R. Gruia, M. Neagu: *Applications of popular medicine in the actual context of scientific knowledge and health care*

12:50
**BTN. 19** Oana Cioanca, M. Hancianu, L. Hritcu: *Effects of inhaled Foeniculum vulgare volatile oil in amyloid beta (1-42)-induced anxiety and depression in laboratory rats*

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**SESSION FOOD CONTROL, FOOD QUALITY AND TRACEABILITY (FCT2)**

9 h 00 – 13h 00 - coffee break at 11.00-11.15  Room AULA MAGNA

**Chair:** Prof. Viktor Nedovic, Serbia  
**Co-chair:** Lect. Chim Carmen Badarau, Romania

9:00
**FCT. 10** Gheorghe Goran, L. Tudoreanu, Rotaru E., V. Crivineanu: *Comparative study of the mineral composition of beef steak and pork chops depending on the thermal preparation method*

9:15
**FCT. 11** Gheorghe Goran, L. Tudoreanu, Rotaru E., V. Crivineanu: *Comparative study of the mineral composition of lamb liver and kidney depending on the thermal preparation method*

9:30
**FCT. 12** Martin Polovka, B. Tobolková, E. Belajová, Ján Durec: *Effect of modified atmosphere on selected qualitative aspects of commercial fruit juices*

9:45
**FCT. 13** Zuzana Ciesarova, K. Kukurová, J. Sádecká, Ján Durec: *Sensory profile of fruit and vegetable juices – attributes related to shelf-life*

10:00
**FCT. 14** Vasilica Savu, A. Šapcaliu, C. Mateescu, I. Radoi: *The impact of contamination with Nosema ssp. spores on honey obtained by Apis mellifera carpathica*

10:15
**FCT. 15** Natalita Ionescu (Bordei), M. Popescu, V. Tamas: *Vegetable Oils And Oily Extracts Characterisation With Performant Techniques*

10:30
**FCT. 16** Ioan C-tin Enache, R. Gruia: *Understanding the restaurants customers food choices and business implications*

10:45
**FCT. 17** Solvita Kampuse, L. Ozola, E. Straumiete, R. Galoburda: *Quality parameters of wheat bread enriched with pumpkin (Cucurbita moschata Duchesne ex Poiret) by-products*
11:15  FCT. 18  Cristina Cimpean, C. Hoțiu: Evaluation of the informational quality of food by sensitive crystallization

11:30  FCT. 19  Camelia Papuc, I. Chera, C. Predescu, V. Nicorescu, I. Gâjâîlă, Ghe. V. Goran: The influence of cookware on the concentration of trace metals and lipid peroxidation in pork muscle

11:45  FCT. 20  Irina Smeu, D. Martinet, Christoph Ellert, M. Beyrer: Cold atmospheric plasma (CAP) treatment as an inactivation method of different spores: Inactivation kinetics and food application

12:00  FCT. 21  M. Sedaghati, H. Ezzatpanah, M. Mashhadi Akbar Boojar, M. Tajabadi Ebrahimi: Plasmin digest of αs-casein as a sources of antibacterial peptides

12:15  FCT. 22  Gheorghe Puchianu, Dogaru I. A., Mărculescu A.: Research on detection of PAHs in samples of meat and smoked meat products, the values obtained, their presence and significance on human health

12:30  FCT. 23  Gheorghe Puchianu, Pădureanu V., Enache D. V., Necula V.: Research on microbiological quality and physico - chemical Azuga spring water and exploitation of results obtained by identifying potential health benefits to consumers

12:45  FCT. 24  Sonia Spandole, L. M. Berca, M. Adascălului, O. Niculae, S. Cristea, G. Mihăescu, D. Cimponeriu: Misidentification of Torque teno virus in meat food products from Romania using different sets of primers

SESSION  FOOD PRODUCTION, ENGINEERING, PACKAGING, PROCESSING AND SUSTAINABILITY (ENG2)

9 h 00 – 13h 00 - coffee break at 11.00-11.15  Room UII3

Chair:  Prof. Werner Hofacker, Germany
Co-chair:  Prof. dr. ing. Carol Csatlos, Romania

9:00  ENG. 10  Gheorghe Voicu, E. M. Stefan, G. A. Constantin, P. Voicu, A. Lupu: Evaluation of Resistance Characteristics of some Biscuits Assortment using Cone Pentrometer

9:15  ENG. 11  Predrag Dasic, Marina Karić: The selection of regression models kinetics of drying apples "red delicious" for different temperature drying

9:30  ENG. 12  Vesna Marinković, S. Spaić, V. Milanko, B.Škrbić: Food or fuel: A review
9:45
ENG. 13 Marko Maličanin, D. Lončarević, Vladislav Rac, V. Rakić: The morphology and anatomy of different varieties of red grapes seeds; content and physico-chemical characteristics of their oils obtained by cold pressing

10:00

10:15

10:30
ENG. 16 Valerii Sukmanov, Petrova Y., Gaceu L., Birca A., Zavialov V., Popovici C., Lagovskiy I.: Influence of Parameters of Subcritical Water Extraction over Yield of Target Components from Grape Pomace

10:45
ENG. 17 Valerii Sukmanov, Petrova Y., Birca A., Gaceu L., Zavialov V., Golubev A., Lagovskiy I.: Preparation of ethyl alcohol from grape pomace extracted by subcritical water

11:15

11:30
ENG. 19 A. Stratan, V. Moroz, A. Ignat, E. Lucasenco: Development of the Food Sector in the Republic of Moldova

11:45
ENG. 20 Stefan Stefanov, N. Arabadzhieva W. Hadzhiiski: Determination of the Opening Force of Cardboard Boxes by Specially Designed Experimental Device

12:00
ENG. 21 Nikola Simunik, N. Mustapić, A. Fudurić: Rapid prototyping technology in personalized chocolate products

12:15 – Conclusions, discussions

SESSION ACTIBIOSAFE MEETING (ACTIBIOSAFE)

9 h 00 – 17 h 00 - coffee break at 11.00 - 11.15

Room UI3

Lunch at 13.00 -14.00

Chair: Laurentiu Moldovan, Romania
Co-chair: Gabriela Pantea, Romania

Lunch
13 h 00 – 14 h 00 AULA (hall)

POSTER SESSION, NETWORKING

14 h 00 – 17 h 00
SATURDAY 23 MAY 2015

SESSION FOOD PRODUCTION, ENGINEERING, PACKAGING, PROCESSING AND SUSTAINABILITY (ENG3)

9 h 00 – 11h 30 AULA MAGNA

Chair: Prof. dr. ing. Gruia Romulus, Romania
Co-chair: Sef lucr. Alexe Nicolae ORMENISAN, Romania

9:00 ENG. 22 Mihaela Botis: Purification of the waste water from milk industry
9:10 ENG. 23 Romulus Gruia, Alexandru T. Bogdan, E. Tuluca, G. Florea Tobă: Food Biodiversity And Action Directions In Health Generating Gastronomy Research
9:30 ENG. 25 Aliona-Mihaela Sava: The Richness of Specific Populations of the Pure Beech Forests Mixed with Conifers from the Ciucas Massif
9:40 ENG. 26 Alexe Nicolae Ormenisan, S. Popescu, C. Csatlos: Mathematical model for analysis the influence of virtual point position on the stability and dynamics of plowing units
9:50 ENG. 27 Alexe Nicolae Ormenisan: Influence factors on the temperature variation of raw materials during the pressing oil process
10:00 ENG. 28 Gheorghe Bratucu, A. Marin, D. D. Păunescu: Control drying process fruits and vegetables using solar energy
10:10 ENG. 29 Mirabela Ioana Lupu, V. Pădureanu, C. M. Canja, I. Pantea: The effect of moisture content on grinding process of wheat and maize single kernel
10:20 ENG. 30 Badarau C. L. Damsa F., Nistor A.: Several Effects of some Electrotherapy Treatments of PVX and PVY Infected Potato Plantlets cv. Roclas
10:30 ENG. 31 Florentina Damsa, A. Woinaroschy, Ghe. Olteanu, C. L. Bădărău, A. Mărculescu: Total monomeric anthocyanin and total Flavonoid content of processed purple potato
10:50 ENG. 33 Dan Dorian Paunescu, C. C. Păunescu, Gh. Brătucu: Analysis of the Distribution Variation of the Decontaminating Uv-C Doses on the Berries' Surface
11:00
ENG. 34 Florin Nechita: **Brand communication strategy: the finest ingredient of the Romanian beer**

11:20
ENG. 35 Laura Manea, **Label of organic products - means of promoting. European and national regulatory framework**

### NUTRILAB SEMINAR, IRSES FP7 PROJECT (NUTRILAB)

9h 00 – 11h 00 Room UI2

**Chair:** Dr. Iulia Iatco, Republic of Moldova

1. Short introduction
2. Nutrilab guideline
4. Dumitru Mnerie, Z. Gârban, M. Shamtsyan, L. Gaceu, Y. Petrova, A. Bîrcă: **Study About the Xenobiotics in Food Labeling Applied in the Countries from the Black Sea region**
5. Future actions
6. General discussion

### ICT IN AGRIFOOD AREA – WORKSHOP (ROSITA)

9h 00 – 11h 00 Room UI3

**Chair:** Prof. dr. ing. Gaceu Liviu, Romania

1. Short introduction
2. H2020 seminar
3. ICT in agrifood area – case study
4. General discussion

### SESSION CCS CONFERENCE CLOSING SESSION

11h 30 – 13 h 00 Room AULA MAGNA

**Chair:** Dr. Hubertus Lelieveld, EFFoSTT and EHEDG Executive Committee, GHI President, Netherlands

The session is dedicated to conference closing, participation diplomas awarding, conclusions presentation for each session and elaboration of general conclusions emerged from the conference.

**Lunch**
13 h 00 – 14 h 00 AULA (hall)
**POSTER SESSION (POS)**

**21-23 May Aula Hall**

**POS. 1** Livia Apostol, M. E. Popa, N. Belc, L. Gaceu: Helianthus tuberosus L. flour A potential source of bioactive compounds in bakery product

**POS. 2** Nicolae Georgescu, L. Apostol, I. Vatuiu, L. Gaceu: Egg surface decontamination by using high voltage pulsed, cold atmospheric plasma jets

**POS. 3** Amalia Carmen Mitelut, E. E. Tănase, M. E. Popa, V. I. Popa: Chitosan as a Biopolymer for Food Packaging Applications - A Review


**POS. 5** Galyna Khomych, V. Ishchenko: The impact of recycling process of wild berries on the content of phenolic compounds

**POS. 6** Galyna Khomych, Y. Levchenko, A. Gorobets: The use of chaenomeles in the production of foodstuffs

**POS. 7** Natalia Dibrivska, I. Kibalnyk: Influence of fine powders of viburnum and sea buckthorn on structural and mechanical properties of sponge cakes

**POS. 8** Yaroslav Bychkov, V. Oberemok, T. Dmitryuk: Use of microwave-vacuum spray drying in food technology

**POS. 9** Oleksandr Cherevko, V. Skrypnik, N. Molchanova: Using physical and electrical methods in conductive meat frying

**POS. 10** Oana Maria Stanciu, R. Banc, A. Cozma, L. Filip, D. Miere, J. Mañes, F. Loghin: Occurrence of Fusarium mycotoxins in cereals in Europe – A review

**POS. 11** Inna Tiurikova, M. Peresichnyi: Prospects of using walnut in technologies of drinks

**POS. 12** Camelia Papuc, L. Tudoreanu, C. Predescu, V. Nicorescu, C. Petcu: The effect of hawthorn (Crataegus monogyna) polyphenols on refrigerated minced beef

**POS. 13** Andreea Stan, M. E. Popa: Pretreatment and freezing storage effect on antioxidant capacity of sour cherries and correlation with color changes

**POS. 14** Cecilia Georgescu, I. Crăciun, M. Mironescu, F. G. Gilgor: Chemical composition and antimicrobial activity of flavonoid constituents of the flowers of Rhododendron kotschyi Smik

**POS. 15** Elisabeta Elena Tanase, M. E. Popa, O. Popa, M. Rapa: Food Packaging Materials: Current Trends and Future Opportunities

**POS. 16** Daniela Hanganu, N. K. Olah, R. F. Câmpean, F. R. Furtuna, O. Raita, A. Mărculescu, D. Benedec: Polyphenols evaluation of some Rosmarinus officinalis L. extracts with potential use in food industry
| POS. 17 | Daniela Hanganu, D. Benedec, S. Socaci, C. C. Toma, C. Morgovan, N. K. Olah: **GC-MS analysis of some Rosmarinus officinalis L. extracts used as food supplements** |
| POS. 19 | Carmen Liliana Bădărău, F. Damșa, Ghe. Olteanu, S. Chiru: **Behavior of Several Potato (Solanum Tuberosum L.) Varieties with different Starch Content to Potato Tuber Necrotic Ringspot Disease** |
| POS. 20 | Valentin Ionescu, F. Manolache, Cr. Todasca: **Nmr Quantification of the Major Components of the Romanian Basil Essential Oils** |
| POS. 21 | Ioana Roman, C-tin Puică: **Action of Galium Verum Extract on the Hypothalamic - Pituitary – Adrenal Axis Morphology under Anakinetic Stress Conditions, in Rats** |
| POS. 22 | Cornea Calina Petruta, O. A. Sicuia, C. Vouides, M. Zamfir: **Biosurfactant producing lactobacillus spp. Strains isolated from Romanian traditional food products** |
| POS. 23 | Daniela Sabina Vatuiu, M. E. Popa: **Impact of LAB against Staphylococcus aureus in dairy products** |
| POS. 24 | Adriana Laura Mihai, M. E. Popa: **Comparative In Vitro Study of the Chitosan Application Method Effect on Aspergillus Brasiliensis Growth** |
| POS. 25 | Creola Brezeanu, T. Robu, P. M. Brezeanu, S. Ambarus, A. Dobrescu: **Genetic diversity of jerusalem artichoke (Helianthus tuberosus) and use of genetic resources in breeding for food and health security** |
| POS. 26 | Petre Marian Brezeanu, C. Brezeanu, T. Robu, S. Ambarus, T. Stan: **Investigations on antioxidant capacity and potential use of hot pepper fruit Capsicum Annuum l** |
| POS. 27 | Varvara Lazarevic, F. Maletić: **Supermarket Trade Mark as Truth or Delusion** |
| POS. 28 | Oksana Lugovska: **Aromatic emulsions based starch and gumarabic in food production** |
| POS. 29 | Dmitry Kulev: **Modeling of Processes for Food Shelf Life Determination** |
| POS. 30 | Codruta Cobzac, M. Badea: **Food synthetic colorants determination from roe fish by HPTLC** |
| POS. 31 | Mihaela Tociu, M. C. Todasca, V. Artem, M. Mihalache, N. A. Chira, F. Manolache, M. D. Stanescu: **Compositional Changes in Grape Seed Oils from Traditional and local Romanian Red Varieties** |
| POS. 33 | Georgiana-Aurora Ștefănoiu, E. E. Tănase, A. C. Miteluț, M. E. Popa: **The effects of Radiofrequency Treatment on Microorganisms Involved in Food Spoilage** |
| POS. 34 | Florentina Damsa, A. Woinaroschy, Ghe. Olteanu, R. Gruia: **Influence of ultrasound frequency on anthocyanin pigments extraction from purple potato tuber** |
POS. 35  Elisabeta Irina Geana, R. Popescu, D. Costinel, O. R. Dinca, I. Stefanescu, R. E. Ionete, C. Bala: Verifying the red wines adulteration through isotopic and chromatography investigations coupled with multivariate statistic interpretation of the data

POS. 36  Angela Marculescu, M. Badea: Medicinal and Aromatic Herbs and their Implications in Food Supplements and Functional Foods

POS. 37  Violeta Niculescu, D. Stegarus, R. Ionete, R. Zgavarogea: An overview on the analysis methods for Tebuconazole residue in plant matrices

POS. 38  Boris Kolesnikov, O. B. Oprea, L. Gaceu, V. Konusova, M. Shamtsyan: Immunomodulating Polysacharides from Oyster Mushroom Fruit Bodies and Submerged Mycelium

POS. 39  Boris Kolesnikov, I. Larionov, I. Dubinina, M. Shamtsyan: Hydrophobins And Milk-Clotting Enzymes From Submerge Fungal Culture Coprinus Lagopides


POS. 41  Angela Marculescu, Stoian C. E.: Queen Mary’s flowers and floral therapy

POS. 42  Felicia G. Gligor, C. Dobrea, C. Georgescu, M. Totan, A. L. Vonica Gligor: Challenges in developing new formulations for food supplements containing vegetal extracts

POS. 43  Adriana Aurelia Chis, B. Szaniszlo, S. Simionescu, A. Moisei, F. G. Gligor: Gastrorezistent coating for food supplements in accordance to european legislation

POS. 44  Yasin Orhan, O. Ozden: Gelatine Production Obtained From Aquaculture Fish Waste And The Quality Of Gelatine

POS. 45  Nuray Erkan, B. Tepik: The Effect of Oxygen Absorber on the Shelf Life and Quality of Traditional Salted Dried Fish “Çiroz”

POS. 46  Mioara Negoita, A. Adascalului, G. Spadaro, G. Mustatea, E. Iorga, M. Catana, A. Stan: Investigation regarding influence of different food ingredients addition on the acrylamide level in bread

POS. 47  Ileana Pantea, V. Padureanu, I. Brezean: Drinking water and its effects on health

POS. 48  Ileana Pantea, V. Padureanu, I. Brezean: Iodized salt between myth and reality

POS. 49  Tamara Nosenko, Valeriy Mank Anastasiya Lebid: The content of phenolic substances and sunflower protein functionality

POS. 50  Alexandru Filipovici, D. Tucu, M. Adam: Potential of Using Biomass Resources on Pyrolysis Systems to Obtain Heating in Rural Communities from Romania


POS. 53 Marius Popescu: Touristic Resources with Gastronomic Profile from Southern Dobrogea Region

POS. 54 Loredana Luca, Gruia R.: Consideration regarding food texture analysis and new contribution to the methodological bases on food microstructure analysis

POS. 55 Viktor Goots, O. Koval, O. Gubenia: Movement load modeling in technological equipment

POS. 56 Viktor Goots, O. Koval, O. Gubenia: Competition and technological level of technological process

POS. 57 Gheorghe Puchianu, V. Necula, D. V. Enache: Research on the microbiological quality of drinking water used in some establishments slaughtering and processing of foods of animal origin from Brasov County

POS. 58 Jan Thomas Rosnes, L. Shinde, Vasile, M. A. Brebu: Antimicrobial Resistance of Staphylococcus aureus and E. coli to Essential Oils

POS. 59 Gitman Silvia Stefania, D. P. Iga: 1H and 13C Nmr Characteristics of some Natural Constituents of Food: Sphingosine, Ceramide, Galactocerebroside, Sphingomyelin, and their Lysoderivatives

POS. 60 Dumitru Iga: Using of some food constituents as precursors for the synthesis of antigenic, antiallergic and antiinflammatory compounds of fatty glycosides class

POS. 61 Mihaela Magdalena Mitache, C. Curutiu, C. M. Chifiriuc, I. Gheorghe, L. Mateescu, A. Neagu, L. M. Ditu, A. M. Holban, V. Lazar: Phenotypic and genotypic characterisation of some factors involved in the virulence and survival of bacteria isolated from food and food processing surfaces


POS. 63 Mark Shamtsyan, T. Dmitrieva, B. Kolesnikov, N. Denisova: Cerrena unicolor mushroom – a novel producer of milk-clotting enzyme

POS. 64 Mark Shamtsyan, B. Kolesnikov, L. Gaceu, O. B. Oprea, A. Birca, I. Iatco, D. Mnerie, D. Tucu, G. V. Mnerie, O. Tita, C. Georgescu, M. Mironescu, S. Stefanov, S. Damianova: Study of Awareness of Food Labeling among Consumers in North-West Russia

POS. 65 Gaceu Liviu, V. Sukmanov, M. Shamtsyan, A. Birca, B. Kolesnikov, D. Mnerie, D. Tucu: Study about perception of Food Labeling among Consumers in Romania


POS. 67 Valerii Sukmanov, Kiiko V.: Innovative Approaches to Solving the Problem of Increasing the Biological Value of Drinking Milk

POS. 68 Mihaela Rotaru, R. Savescu: The SEUROP Pig Carcasses Grading System – A value-based payment framework
POS. 69  Ioan Eugen Popa, D. V. Enache, Ghe. Puchianu, M. Babii: Study regarding the efficiency of the gf 3xo-101 equipment, in ozone decontamination of turkey carcasses

POS. 70  Necula Valentin, Ghe. Puchianu, D. V. Enache: Criteria for Safety and Control the Meat Game Bird Hunting Funds of Brasov Country

POS. 71  Valentin Necula, Puchianu Ghe., Enache D. V., Macri A.: The Impact of Ultraviolet Radiation on Fungal Load of Certain Spices, used in Meat Industry

POS. 72  Anca Mariana Toma: Using the Method Mass Service Maintenance in the Tourism Industry to avoid the Risk of bankruptcy a Business Project

POS. 73  Viorica Carabela, St. Manea , V. Tamas, N. Ionescu (Bordei), G. Alexandru: New Cosmetics Based on Vegetable Active Compounds for Skin Care

POS. 74  Mihaela Cristina Draghici, Tănase E. E., Popa M. E., Mitelūt A. C.: Research regarding consumer behavior towards organic food products in Romania

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