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GHINEA Cristina, Faculty of Food Engineering, Ștefan cel Mare University of Suceava

GENERAL INFORMATION

Friday, 24th November 2017

9³⁰ – 10⁰⁰ Registration - **E Building Aula**

10⁰⁰ – 10³⁰ Official opening - **E Building Aula**

10³⁰ – 12³⁰ Plenary session - **E Building Aula**

12³⁰ – 14⁰⁰ Lunch

14⁰⁰ – 16³⁰ Oral presentations - **E Building Aula**

16³⁰ – 16⁵⁰ Coffee-break

16³⁰ – 18⁰⁰ Poster session - **Room 220**

19⁰⁰ Festive dinner

Saturday, 25th November 2017

9⁰⁰ - 17⁰⁰ University tour, excursion

**THE PROGRAM OF THE INTERNATIONAL
CONFERENCE
„BIOTECHNOLOGIES-PRESENT AND PERSPECTIVES”
24-25th of November 2017, SUCEAVA**

Friday, 24th November 2017

**PLENARY SESSION
E Building Aula**

**Moderators: OROIAN Mircea Adrian, ROSU Alice-Iuliana,
Food Engineering Faculty, Ștefan cel Mare University of Suceava**

1. ELABORATION OF A METHOD TO DETERMINE THE WHITE DRY WINE FALSIFICATION WITH SUCROSE - Igor WINKLER¹, Antonia VITVITSKA² - ¹*Bucovina State Medical University, Ukraine,* ²*Yu. Fedkovych National University of Chernivtsi, Ukraine*

2. MICROBIAL QUALITY OF PORK SOUS VIDE PRODUCTS - Paweł HANUS, Maciej KLUZ, Mirosława KAČÁNIOVÁ - *University of Rzeszow, Poland*

3. ASPECTS REGARDING THE INFLUENCE OF FIBERS ADDITION INTO BAKERY PRODUCTS - Camelia ARGHIRE - *S.C. Enzymes & Derivates S. A. Piatra Neamt, Romania*

4. ENRICHMENT OF PASTA PRODUCTS - Péter SIPOS, Brigitta HORVÁTH, Beáta BABKA, Szilvia SIPOS, Márta HORVÁTH, Zoltán GYÖRI - *University of Debrecen Institute of Nutrition, Böszörményi street, Debrecen, H-4032, Hungary*

5. THE USE OF DOG-ROSE (ROSA CANINA) FRUITS IN THE PRODUCTION OF MARSHMALLOW-TYPE CANDY - Aliona GHENDOV-MOȘANU - *Technical University of Moldova, 168, Ștefan cel Mare Blvd., MD-2004, Chisinau, Republic of Moldova*

**14⁰⁰ – 16³⁰ Oral presentations
E Building Aula**

**Moderators: WINKLER Igor, Bukovina State Medical University,
GHINEA Cristina, Stefan cel Mare University of Suceava**

1. CO₂ ENVIRONMENT DRYING PROCESS PARAMETERS RELATIONS GRAPHICAL AND ANALYTICAL MODELING - Natalia ȚISLINSKAIA, Mircea BERNIC*, Andrei LUPAȘCO, Marcel RĂDUCAN, Mihail MELENCIUC, Iana ȚISLINSKAIA - *Technical University of Moldova, Chisinau, Republic of Moldova*

2. INTENSIFICATION OF THE EXTRACTION PROCESS BY PREVIOUS BLANCHING OF RAW MATERIALS - Valentyn CHORNYI, Yuliya PRYSCHÉPA, Nadiya LAPINA, Taras MISYURA, Natalia POPOVA - *National University of Food Technology, Ukraine*

3. GRAPE SEEDS DRYING AGENT VELOCITY OPTIMIZATION - Mihail BALAN, Vitali VIȘANU, Mihail MELENCIUC - *Technical University of Moldova, Chisinau, Republic of Moldova*

4. PEACHES DRYING PROCESS PARTICULARITIES - Mircea BERNIC*, Natalia ȚISLINSKAIA, Olga DESEATNICOVA, Vitali VIȘANU, Mihail BALAN, Mihail MELENCIUC - *Technical University of Moldova, Chisinau, Republic of Moldova*

5. OPPORTUNITIES FOR FOOD WASTE MANAGEMENT IN THE CONTEXT OF CIRCULAR ECONOMY – Cristina GHINEA, Faculty of Food Engineering, Ștefan cel Mare University of Suceava, Romania

6. PHYSICO-CHEMICAL ELICITATION OF EDIBLE SPROUTS AS TOOLS FOR QUALITY IMPROVEMENT – Andrei LOBIUC, Ana LEAHU, Faculty of Food Engineering, Ștefan cel Mare University, of Suceava, Romania

7. THE INTERACTION OF BEANS HULLS WITH FOOD DYE – Laura APOSTOL, Faculty of Food Engineering, Ștefan cel Mare University of Suceava, Romania

16³⁰ – 18⁰⁰ Poster session
Room 220

BASALT TUFF AS A BACTERICIDE FILLER FOR PACKAGING MATERIALS - Igor KOBASA¹, Mariya VOROBETS¹, Larysa ARSENIEVA² - ¹*Yu. Fedkovych National University of Chernivtsi, Ukraine*
²*National University of Food Technologies, Kyiv, Ukraine;*

APPLICATION OF WALNUT OIL CAKE IN SWEETS MANUFACTURING - Valentina BANTEA-ZAGAREANU - *Faculty of Food Technology, Technical University of Moldova;*

ANTIOXIDANT CAPACITY OF LOCAL BERRIES IN COMPLEX FOOD PRODUCTS - Violina POPOVICI, Rodica STURZA - *Faculty of Food Technology, Technical University of Moldova, 168 Stefan cel Mare blvd., MD 2004 Chisinau Republic of Moldova;*

THERMAL TREATMENT EFFECT ON PHASE COMPOSITION AND SORPTION PROPERTIES OF BASALTIC TUFF - Volodymyr DIICHUK, Iryna DIICHUK, Igor KOBASA - *Yuriy Fedkovych Chernivtsi National University, Ukraine;*

WALNUT SHELLS BLEACHING USING OXIDIZING AND REDUCING AGENTS - Eugenia BOAGHI, Vladislav RESITCA, Pavel TATAROV, Jorj CIUMAC - *Faculty of Food Technology, Technical University of Moldova, 168 Stefan cel Mare blvd., MD 2004 Chisinau Republic of Moldova;*

THE USING OF LENTILS FLOUR IN THE BAKERY PRODUCTS FOR DIETARY PURPOSES - Olga BOESTEAN, Galina DICUSAR - *Technical University of Moldova, blvd. Stefan cel Mare, 168, MD 2004 Chisinau, Republic of Moldova;*

DEVELOPMENT OF ANTIBACTERIAL PACKAGING BASED ON TiO₂ FOR THE CUSTARD PRODUCTS - Iryna KONDRATYEVA¹, Igor KOBASA¹, Diana ROTAR², Nataliya DAVYDOVA² - ¹*Yuriy Fedkovych Chernivtsi National University, Chernivtsi, Ukraine;* ²*Bukovinian State Medical University, Chernivtsi, Ukraine;*

TECHNOLOGY OF FRESH HERBS STORAGE USING HYDROGEL - Olesia PRISS¹, Viktoria YEVLASH² - ¹*Tavria State Agrotechnological University, Melitopol, Ukraine,* ²*Kharkiv State University of Food Technology and Trade, Kharkiv, Ukraine;*

RHEODYNAMIC CALCULATIONS OF A INTERACTION OF VISCOELASTIC SYSTEMS WITH ELEMENTS OF

TECHNOLOGICAL EQUIPMENT - Viktor GOOTS, Oleksii GUBENIA -
National University of food Technologies, Kyiv, Ukraine;

PERSPECTIVES OF UTILIZATION OF NANODISPERSIVE MATERIALS BASED ON SiO₂, TiO₂ AND SiO₂-TiO₂ FOR WINE FINING - Anastasiia SACHKO, Igor KOBASA, Olesya MOYSYURA - *Yu. Fedkovich Chernivtsi National University, Ukraine;*

RECYCLABLE POROUS MATERIALS FOR THE UPTAKE OF BISPHENOL A - Rodica STURZA¹, Azzouz ABDELKRIM², Denisa NISTOR³, Mihai MELENCIUC¹ - *Technical University of Moldova, 168, Stefan cel Mare Blvd., MD-2004, Chisinau, Republic of Moldova;*

QUINOA AS A SUBSTITUTE FOR SEMOLINA: SOME ASPECTS AND PROBLEMS OF INTRODUCTION - Sergiy BORUK¹, Igor WINKLER², Olga ROMANOVSKA³, Olga GERYCH¹ - ¹*Yu. Fedkovich National University of Chernivtsi, Ukraine;* ²*Bucovina State Medical University, Ukraine;* ³*Chernivtsi Institute of Trade and Economics, Ukraine;*

AN INFLUENCE OF REGULAR AND GENETICALLY MODIFIED SOYBEANS ON POSTNATAL DEVELOPMENT OF RATS - N.M. OMELCHENKO¹, G.V. DRONIK², I.A. WINKLER³, M.S. ROGOZYNSKYI¹, V.A. KUCHERIAVA¹ - ¹*Chernivtsi Faculty, National Technical University "Kharkiv Polytechnic Institute", Ukraine;* ²*Bucovina State Agricultural Research Station, NAAS of Ukraine, Ukraine;* ³*Bucovina State Medical University, Ukraine;*

HYDROBIOLOGICAL INDICATION AS AN ADDITIONAL TECHNOLOGY FOR THE CHEMICAL AND ECOLOGICAL-SANITARY ASSESSMENT OF THE WATER RESOURCES QUALITY. INVESTIGATION OF THE TRANSBOUNDARY HYDROECOLOGICAL SYSTEMS IN THE CHERNIVTSSI REGION - V.G. SINCHENKO¹, J.V. KARAVAN¹, N.N. TURASH¹, A.N. NIKOLAEV² - ¹*L.I. Medved' research center of preventive toxicology, food and chemical; safety, Ministry of Public Health of Ukraine (State Enterprise), Kyiv, Ukraine;* ²*Yurii Fedkovich's Chernivtsy National University, Chernivtsi, Ukraine;*

THE BIOACTIVE, NUTRIENTS AND MINERAL COMPOUNDS IN THE NATURAL SAP OF *BETULA PENDULA* AND *BETULA PUBESCENS*: AN IMPACT OF THE TYPE OF HABITATS - Dorota GRABEK-LEJKO^{1*}, Idalia KASPRZYK², Grzegorz ZAGUŁA³, Czesław PUCHALSKI³ - ¹*University of Rzeszów, Department of Biotechnology and Microbiology, Rzeszów, Poland;* ²*University of Rzeszów, Department of Environmental Biology, Rzeszów, Poland;* ³*University of Rzeszów, Department of Bioenergetics and Food Analysis, Rzeszów, Poland;*

IDENTIFICATION OF MICROFLORA IN BEEF SOUS VIDE PRODUCTS USING THE PCR - Maciej KLUZ, Paweł HANUS, Czesław PUCHALSKI - *University of Rzeszow, Poland;*

SUPPLEMENTATION OF WHEAT FLOUR WITH SOY FLOUR, SENSORY AND PHYSICOCHEMICAL EVALUATION OF FORTIFIED BISCUITS - Flavia POP, Zorica VOȘGAN, Lucia MIHALESCU - *Technical University of Cluj-Napoca, North University Center of Baia Mare, Department of Chemistry and Biology, Romania;*

POLYPHENOLS, ANTHOCYANINS AND COLOUR CHARACTERISTICS IN WINE AND GRAPE JUICE - Cristina MIHALI, Zoita BERINDE, Thomas DIPPONG, Claudia BUTEAN, Linda TOTH - *Technical University in Cluj Napoca, North University Center of Baia Mare, Romania;*

MODIFICATION OF CdTe SURFACE AND DEVELOPMENT OF NEW ANALYTICAL SENSORS - Oxsana SEMA, Igor KOBASA - *Yu. Fedkovych National University of Chernivtsi, Ukraine;*

BENZO[F]QUINOLINE DERIVATIVES OF POTENTIAL INTEREST IN LEISHMANIASIS - Violeta VASILACHE,^{1,2} Vasilichia ANTOCI,² Monica-Anca CREȚU³ - ¹"Ștefan cel Mare" University Suceava, Faculty of Food Engineering, Suceava, Romania; ²"Alexandru Ioan Cuza" University of Iasi, Faculty of Chemistry, CERNESIM Research Center, Iasi, Romania; ³"Vasile Lovinescu" College, Str. Maior Ioan 10, Falticeni, Suceava, Romania;

ANTIOXIDANT ACTIVITY AND TOTAL PHENOLIC CONTENT OF GRAPE SEEDS AND PEELS FROM ROMANIAN VARIETIES - Silvia MIRONEASA^{1*}, Mădălina IUGA¹, Sorina ROPCIUC¹ - ¹Faculty of Food Engineering, Ștefan cel Mare University of Suceava, Romania;

INFLUENCE OF ACORN FLOUR ADDITION ON THE QUALITY OF YOGURT - Georgiana Gabriela CODINĂ¹, Adriana DABIJA¹, Mircea Adrian OROIAN¹, Silvia MIRONEASA¹, Sorina ROPCIUC¹, Anca Mihaela GÂTLAN¹ - ¹Faculty of Food Engineering, Ștefan cel Mare University of Suceava, Romania;

THE INFLUENCE OF HERBS EXTRACT (MILK THISTLE, HAWTHORN, SAGE AND MARJORAM) ON YOGURT PROPERTIES - Adriana DABIJA^{1*}, Mircea Adrian OROIAN¹, Silvia MIRONEASA¹, Georgiana Gabriela CODINĂ¹, Sorina ROPCIUC¹, Anca Mihaela GÂTLAN¹ - ¹Faculty of Food Engineering, Ștefan cel Mare University of Suceava, Romania;

EFFECT OF BEETROOT POWDER ADDITION ON RHEOLOGICAL, PHYSICOCHEMICAL AND SENSORIAL PROPERTIES OF YOGURT

- Anca Mihaela GÂTLAN¹, Adriana DABIJA^{1*}, Mircea Adrian OROIAN¹,
Silvia MIRONEASA¹, Georgiana Gabriela CODINĂ¹, Sorina ROPCIUC¹ -
¹*Faculty of Food Engineering, Stefan cel Mare University of Suceava, Romania;*

**OPTIMIZATION OF AN IMPROVED YOGURT FORMULATION
CONTAINING NATURAL INGREDIENTS BY D-OPTIMAL
MIXTURE EXPERIMENTAL DESIGN** - Silvia MIRONEASA^{1*}, Adriana
DABIJA¹, Sorina ROPCIUC¹ - ¹*Faculty of Food Engineering, Stefan cel Mare
University of Suceava, Romania;*

**RHEOLOGICAL, PHYSICO-CHEMICAL AND SENSORIAL
PROPERTIES OF YOGURT ENRICHED WITH BUCKWHEAT
FLOUR** - Mircea Adrian OROIAN¹, Adriana DABIJA¹, Silvia
MIRONEASA¹, Georgiana Gabriela CODINĂ¹, Sorina ROPCIUC¹,
Anca Mihaela GÂTLAN¹ - ¹*Faculty of Food Engineering, Ștefan cel Mare
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**REDUCTION OF AFLATOXIN B₁ PRODUCTION IN STORED
ARABICA GREEN COFFEE BEANS USING PROBIOTICS** - Florina
RADU*, Iuliana POPESCU, Lia ROTARIU, Adriana MORAR - * *Banat's
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**OPTIMIZATION OF COMBINATION BETWEEN INULIN AND
SALTS FROM CALCIUM LACTATE AND MAGNESIUM
GLUCONATE FOR IMPROVING WHITE WHEAT FLOUR DOUGH
RHEOLOGICAL PROPERTIES BY USING RESPONSE SURFACE
METHODOLOGY** - Silviu-Gabriel STROE¹, Dumitru ZAHARIA²,
Georgiana Gabriela CODINĂ^{1*} - ¹*Faculty of Food Engineering, Ștefan cel Mare
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**FORTIFICATION OF WHITE WHEAT FLOUR WITH IRON IONS
AND ITS IMPACT ON DOUGH EMPIRICAL RHEOLOGICAL
PROPERTIES** - Georgiana Gabriela CODINĂ¹, Dumitru ZAHARIA²,
Adriana DABIJA^{1*} - ¹*Faculty of Food Engineering, Ștefan cel Mare University,*
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**STUDY REGARDING THE USE OF BEETROOT JUICE AS
COLORANT TO OBTAIN FONDANTS** - Amelia BUCULEI¹, Ioana Elena
GAINARU¹ - ¹*Faculty of Food Engineering, University Ștefan cel Mare of Suceava,
Universitatii,13, Suceava, Romania;*

**PECTIN EXTRACTION FROM *MALUS DOMESTICA* 'FĂLTICENI':
EFFECT OF THE CONDITIONS OF CITRIC ACID EXTRACTION ON
PECTIN YIELD AND COMPOSITION** - Florina DRANCA*, Mircea

Adrian OROIAN - *Faculty of Food Engineering, Ștefan cel Mare University, Romania;*

FORTIFICATION OF WHEAT FLOUR OF 1250 TYPE WITH CALCIUM AND ITS IMPACT ON DOUGH FUNDAMENTAL RHEOLOGICAL PROPERTIES - Georgiana Gabriela CODINĂ¹, Dumitru ZAHARIA², Silviu-Gabriel STROE¹, Sorina ROPCIUC^{1*} - ¹*Faculty of Food Engineering, Ștefan cel Mare University,* ²*S. C. Dizing S. R. L. Brusturi, Neamț, Romania;*

IFS FOOD VERSION 6: CONCEPTS AND PRACTICAL APPLICATION IN BAKERY INDUSTRY - Cristina Gabriela CONSTANTINESCU (POP)¹, Silviu HOLEICIUC² - ¹*Ștefan cel Mare University of Suceava, Romania;* ²*S.C. CORNELIUS S.R.L., Dărmănești, Romania;*

SENSORY CHARACTERIZATION AND CORRELATION WITH PHYSICOCHEMICAL CHARACTERISTICS OF SMOOTHIES PREPARED FROM SELECTED VEGETABLE - *Ana LEAHU¹, Andrei LOBIUC¹, Mircea OROIAN¹, Cristina DAMIAN¹, Cristina GHINEA¹ - ¹*Food Engineering Faculty, Ștefan cel Mare University of Suceava, Romania;*

ANTIFUNGAL EFFECT OF SPICE EXTRACTS - POSSIBLE SOLUTIONS FOR BIOLOGICAL PRESERVATION OF FOOD - Monica MARIAN*, Oana MARE ROȘCA*, Lucia MIHALESCU*, Zorica VOSGAN* - **Technical University of Cluj-Napoca, North University Center of Baia Mare, Baia Mare, Romania;*

RESEARCH AND CONTRIBUTIONS REGARDING THE EXTENDING OF THE SHELF LIFE OF TROUT PRODUCTS - Maria POROCH-SERIȚAN¹, Adriana DABIJA^{1*}, Mircea-Adrian OROIAN¹, Andrei LOBIUC¹, Amelia BUCULEI¹, Ioana REBENCIUC¹ - ¹*Faculty of Food Engineering, Ștefan cel Mare University of Suceava, Universității 13, RO-720229, Suceava, Romania;*

IMPROVEMENT OF RHEOLOGICAL AND SENSORY PROPERTIES OF YOGHURT WITH ROMANIAN AUTOCHTHONOUS PLANT POWDER ADDITION - Sorina ROPCIUC^{1*}, Adriana DABIJA¹, Mircea Adrian OROIAN, Silvia MIRONEASA¹, Anca Mihaela GĂTLAN, Georgiana Gabriela CODINĂ - ¹*Faculty of Food Engineering, Ștefan cel Mare University of Suceava, Romania;*

SUSTAINABLE PACKAGING SOLUTIONS FOR ORGANIC FRESH BERRIES - Elisabeta Elena TĂNASE*, Adina Alexandra BAICU, Vlad Ioan POPA, Amalia Carmen MITELUȚ, Mihaela DRAGHICI, Andreea STAN,

Mona Elena POPA - *University of Agronomic Sciences and Veterinary Medicine of Bucharest, 59 Marasti Blvd, District 1, Bucharest, Romania;*

GRAPE PEELS FLOUR PARTICLE SIZE EFFECTS ON WHEAT FLOUR DOUGH RHEOLOGICAL PROPERTIES - Silvia MIRONEASA^{1*}, Mădălina IUGA¹, Dumitru ZAHARIA², Silviu-Gabriel STROE¹ - ¹*Faculty of Food Engineering, Stefan cel Mare University of Suceava, Romania;* ²*S. C. Dizing S.R.L. Brusturi, Neamt, Romania;*

EFFECT OF LED LIGHTING ON GROWTH AND PHENOLIC CONTENT ON *IN VITRO* SEEDLINGS OF *OCIMUM BASILICUM L.* CULTIVAR „AROMAT DE BUZAU” - Mirela ARDELEAN^{1*}, Aurel ARDELEAN¹, Andrei LOBIUC^{2,3}, Marian BURDUCEA³ - ¹*„Vasile Goldis” Western University from Arad, Institute of Life Science, Romania;* ²*”Stefan cel Mare” University, Faculty of Food Engineering, Suceava, Romania;* ³ *„Alexandru Ioan; Cuza” University of Iasi, Romania, Faculty of Biology, Iasi, Romania;* *Ardelean Mirela, „Vasile Goldis” Western University of Arad, Romania;

THE RELATIONSHIP BETWEEN THE GROUND AND PHYSICO-CHEMICAL CHARACTERISTICS OF *ROSA CANINA L.* - Sorina ROPCIUC¹, Ana LEAHU^{1*}, Cristina DAMIAN¹, Laura APOSTOL¹, Ancuța Elena PRISACARIU¹ - ¹ *Faculty of Food Engineering, Stefan cel Mare University of Suceava, , University stree. 13, 720229, Romania,*

ANTIOXIDANT ACTIVITY OF LEMON (*CITRUS LIMON L.*) BY-PRODUCTS - Cristina DAMIAN^{1*}, Ana LEAHU¹, Sorina ROPCIUC¹, Nicolae CARPIUC² - ¹*Stefan cel Mare University of Suceava, Romania;* ²*Alexandru cel Bun College of Gura Humorului, Romania;*

IMPACT OF DIFFERENT SOLVENTS ON THE RECOVERY OF BIOACTIVE COMPOUNDS AND ANTIOXIDANT PROPERTIES OF POMEGRANATE PEELS - Cristina DAMIAN^{1*}, Ana LEAHU¹, Sorina ROPCIUC¹, Nicolae CARPIUC², George ANDREI¹ - ¹*Stefan cel Mare University of Suceava, Romania;* ²*Alexandru cel Bun College of Gura Humorului, Romania;*

19⁰⁰ Festive dinner

Saturday, 25th November 2017

9⁰⁰- 17⁰⁰ University tour, excursion

*Faculty of Food Engineering,
Ștefan cel Mare University of Suceava, Romania*

*The International Conference “Biotechnologies, Present and Perspectives”
Seventh Edition, November, 24th - 25th, 2017, Suceava, Romania*

*Faculty of Food Engineering,
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