

**The 8th International Conference
for Students**

“STUDENT IN BUCOVINA”

November, 15th- 16th, 2018

STUDENT IN BUCOVINA

Organized by:
*Faculty of Food Engineering,
Stefan cel Mare University of Suceava, Romania*

Under the patronage of:
Ministry of National Education (Romania)

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Conference program

International conference for students

STUDENT IN BUCOVINA

15th-16th November 2018

First day: 15th November 2018 – Presentations day

8.00 – 8.30: Breakfast Hostel C4

8.30 – 9.30: Registration: *Aula, E Building*, Ștefan cel Mare University of Suceava

9.30 – 9.50: Opening ceremony - *Aula E*

9.50 – 11.20 Papers presentation

11.20 – 13.00 Lunch (University Restaurant)

13.00 – 16.50 Papers presentation

17.30 – 18.00 Awarding ceremony

18.30 – 19.30 Festive dinner

Second day: 16th November 2018 – Visiting day

S.C. BETTY ICE S.R.L., Suceava

12.30 – 13.30 Lunch

Ștefan cel Mare Fortress of Suceava

18.00 – 19.00 Dinner

15th November 2018

SECTION

PH.D. STUDENTS' RESEARCHES

Room Aula E

9.50 - 10.00

PhD Student: Ionica COȚOVANU

PSEUDOCEREALS AS FUNCTIONAL INGREDIENTS IN BREADMAKING

10.00 - 10.10

PhD Students: Andreea HORTOLOMEU, Diana-Carmen MIRILĂ

CATIONIC CLAY TYPE SMECTITE - CHARACTERIZATION AND SYNTHESIS, USED FOR SEWAGE TREATMENT

10.10 - 10.20

PhD student Kateryna HRININH, student Anatolii YATSIUK

IMPROVEMENT THE PROCESS OF THE ULTRAFINE GRINDING OF MEDICINAL AND COSMETIC MEANS

10.20 - 10.30

PhD Student: Ionuț AVRĂMIA

RESEARCH ON OBTAINING β -GLUCAN FROM YEAST FOR ENHANCING THE BIOACTIVE POTENTIAL IN FOOD PRODUCTS

10.30 - 10.40

PhD Student: Mădălina IUGA

PARTICLE SIZE, ADDITION LEVEL AND VARIETY INFLUENCE OF GRAPE SEED FLOUR ON THE VISCOELASTIC PROPERTIES OF WHEAT FLOUR DOUGH AND GLUTEN

10.40 – 10.50

PhD. Student: Roxana PUȘCĂȘELU

NEW TRENDS IN FOOD PACKAGING INDUSTRY: BIO-BASED EDIBLE MATERIALS INCORPORATED WITH INULIN

10.50 - 11.00

PhD. Student : Diana Carmen MIRILĂ

CHEMICALLY MODIFIED CATIONIC CLAYS AND THEIR USES IN FOOD DYES REMOVAL – BY ADVANCED OXIDATION PROCESSES

11.00 – 11.10

PhD Student: Mădălina IUGA

GRAPE PEELS – WHEAT COMPOSITE FLOUR GLUTEN CHARACTERISTICS EVALUATION

11.10 - 11.20

PhD Student: Ruslan Adil Akai Tegin

IDENTIFICATION OF THE LACTIC ACID BACTERIA ISOLATED FROM THE KOUMISS, KYRGYSTAN

11.20 - 13.00 Lunch

15th November 2018

**SECTION
UNDERGRADUATE STUDENTS'
RESEARCHES
&
MASTER STUDENTS' RESEARCHES**

Room – Aula E

13.00 - 13.10

Students: Victoria BEGLIȚA, Mădălina IUGA

COMPARATIVE STUDY BETWEEN BARELY GRASS POWDER AND ALFALFA POWDER, AND THE POSSIBILITY OF USING THEM AS FOOD INGREDIENTS

13.10 - 13.20

Students: Denisa ATUDOREI, Ana CIMPOI, Andreea VOINEA

OPTIMIZATION OF INULIN, CALCIUM AND MAGNESIUM COMBINATION FOR IMPROVING BREAD FROM WHITE WHEAT FLOUR

13.20 - 13.30

Students: Iulia-Andreea CIORNEI, Dumitrița FLAIȘ

ASPECTS CONCERNING OBTAINING AN INNOVATIVE FUNCTIONAL YOGURT

13.30 - 13.40

Students: Adrian Frydrych, Wiktorja Litwa

THE EVALUATION OF QUALITY OF SELF-PRODUCED POLISH MEAD

13.40 - 13.50

Students: Mariia ALIPATOVA, Maksym SPOLOVYCH

EFFECT OF KNIFE SPEED AND PRODUCT STRUCTURE ON CUTTING FORCE

13.50 - 14.00

Students: Andrii ANISIMOV, Mykhailo ILCHUK

CALCULATION OF ENERGY EXPENDITURE OF THE DOUGH KNEADING PROCESS

14.00 - 14.10

Students: Valentyn CHERVONYI, Mykhailo BENZEL

RESEARCH OF VACUUM COOLING OF BREAD

14.10 - 14.20

Students: Cristina PRECUPEANU, Teodora HORVAT

AGROPRODUCTIVE BEHAVIOR OF AN EARLY CABBAGE VARIETY IN DIFFERENT MULCHING AND FERTILIZATION CONDITIONS

14.20 - 14.30

Student: Diana SKOCZYLAS

ACEROLA AS A FUNCTIONAL ADDITIVE FOR MILK ICE CREAM

14.30 - 14.40

Student: Mădălin George FĂRCUȚ

CONSUMER PERCEPTION ON SOFT FRUIT DRINKS

14.40 - 14.50

Students: Yelyzaveta FOMENKO, Andriy KUCOLAPSKIY

INCREASE THE OPERATING EFFICIENCY OF THE EQUIPMENT FOR THE LIQUID NUTRIENT MEDIUM STERILIZATION

14.50 - 15.00

Students: Georgiana RĂDEANU, Ioan-Sebastian ȘFABU, Cristina PRECUPEANU, Ioan ȚIFUI, Ștefana-Lavinia BELDIMAN

*THE STUDY OF DIFFERENT FERTILIZATION TYPES INFLUENCE ON BELL PEPPER (*CAPSIUM ANNUM L.*) CULTIVARS, IN POLYTUNNELS CONDITIONS*

15.00 - 15.30 Coffee break

15.30 - 15.40

Students: Ioan-Sebastian ȘFABU, Georgiana RĂDEANU, Ștefana-Lavinia BELDIMAN, Cristina PRECUPEANU, Ioan ȚIFUI
THE STUDY ON BEHAVIOR OF GARDEN RUNNER BEAN VARIETIES (PHASEOLUS COCCINEUS L.) IN POLYTUNNELS

15.40 - 15.50

Students: Ioan ȚIFUI, Ioan-Sebastian ȘFABU, Georgiana RĂDEANU, Cristina PRECUPEANU, Ștefana-Lavinia BELDIMAN
ECOLOGICAL FARM CERTIFICATION – THE SAFETY OF PRODUCTS OFFERED TO CONSUMERS

15.50 - 16.00

Student: Mădălina-Ștefania PÎRVAN
SYNTHESIS AND CHARACTERIZATION OF ANIONIC CLAY NANOMATERIALS - USED FOR WASTEWATER REMEDIATION

16.00 - 16.10

Student: Melinda-Anna MAGIARI
CHEMOMETRIC APPROACH OF UV-VIS ANALYSES FOR THE DISCRIMINATION OF COFFEE VARIETIES

16.10 - 16.20

Students: Maria COJOCARU, Maria-Valentina LADARIU
DEVELOPMENT AND ASSESSMENT OF MUFFINS WITH ALMOND FLOUR

16.20 - 16.30

Students: Ovidiu PROCOPETȘ, Loredana PETRUNEAC, Ovidiu APETREI, Florentina ACHILĂRIȚEI
THE ENVIRONMENTAL IMPACT OF BOVINE GROWTH

16.30 - 16.40

Students: Ramona ILUCĂ, Simona ACHELĂRIȚEI
RESEARCH ON THE INFLUENCE OF THE ADDITION OF CAROB POWDER IN YOGHURT

16.40 - 16.50

Student: Iulia-Andreea CIORNEI, Dumitrita FLAIȘ

STUDY ON THE DEVELOPMENT OF PARAMETERS BY THE DEGREE OF CALCULATION OF THE CROWN OF COLD MILK

15th November 2018

SECTION
UNDERGRADUATE STUDENTS' RESEARCHES

Room E 120

13.00 - 13.10

Students: Alexandru-Marian FÎRCAL, Andreea-Ioana POPESCU, Alexandra MATEI

STUDY ON THE PROPRIETIES OF FOREST MUSHROOMS IN THE AREA OF BUCOVINA

13.10 - 13.20

Students: Bianca ȘUIAN, Sabina UJENIUC, Maria ZUGUN

THE EFFECT OF PHYSICO-CHEMICAL ELICITORS ON THE PHENOLIC CONTENTS OF SELECTED MICROGREENS

13.20 - 13.30

Student: Iasmina BLIDAR

*STUDY ON THE VALUATION OF MEDLAR FRUITS (*Mespilus germanica*) IN GELIFIED PRODUCTS*

13.30 - 13.40

Students: Bianca Mihaela DROB, Cătălina APOPII

POPCAKES RAW WITH AGAVE SYRUP

13.40 - 13.50

Students: Denisa Alexandra FROND, Ioana ȘTIRBU, Mădălina NISTOR

ANTIPROLIFERATIVE ACTIVITY OF ANTHOCYANINS PURE EXTRACTS FROM MULBERRIES AND RASPBERRIES ON HeLa AND A2780 HUMAN CANCER CELL LINES

13.50 - 14.00

Students: Marina AXENTII, Victoria BEGLIȚA, Anișoara IVAN, Mădălina IUGA

THE INFLUENCE OF THERMAL PROCESSING TECHNOLOGIES ON APPLE JAM ENRICHED WITH FIBERS

14.00 - 14.10

Students: Georgiana-Ancuța COROAMĂ, Ionela OLARIU, Andreea VOINEA

QUALITY CHARACTERISTICS OF BREAD ENRICHED WITH PEA FIBERS

14.10 - 14.20

Students: Simina-Cătălina HÎRTIE, Georgiana-Iliuța FEDIUC, Andreea VOINEA

EFFECT OF THE ADDITION OF CITRUS FIBERS ON BREAD QUALITY

14.20 - 14.30

Students: Beatrice-Ioana GHERASIM, Luciana-Nicoleta COSTIN

THE PLASTIC BAGS AND THE ENVIROMENT - A CRITICAL EVALUATION OF THE PRESENT AND THE FUTURE

14.30 - 14.40

Students: Alin COSTEA, Mihai COSTEA

CULINARY TRADITION AND FINE TASTE OF SIBIU, THE "EUROPEAN REGION OF GASTRONOMY ", IN 2019

14.40 - 14.50

Students: Miruna-Ionela CIOCOIU, Iliuța-Georgiana FEDIUC, Simina-Cătălina HÎRTIE

CHOCOLATE - FROM PLEASURE TO SCIENCE

14.50 - 15.00

Students: Simina-Cătălina HÎRTIE, Loredana-Georgiana MATEI

CHARACTERISTICS OF LACTIC FERMENTED PLANT-BASED BEVERAGES

15.00 - 15.30 Coffee break

15.30 - 15.40

Student: Maria Magdalena ILIE

COMPARATIVE STUDY ON CHEMICAL COMPOSITION, NUTRITIONAL VALUE AND MEDICAL BENEFITS OF ALMONDS AND PASTRY FLOUR-REVIEW

15.40 - 15.50

Student: Mădălina GOIAN

RESEARCH ON THE POSSIBILITIES OF COLORING YOGURT WITH NATURAL EXTRACT OF PRUNUS SEROTINA

15.50 - 16.00

Student: Corina MAXIM

CHEMICAL COMPOSITION AND BIOLOGICAL ACTIVITIES OF SPENT COFFEE GROUNDS

16.00 - 16.10

Students: Dumitrița-Sabina DOBRINCU, Emilia-Elena NACU

NUTRITIONAL COMPOSITION AND MEDICINAL PROPERTIES OF MOMORDICA CHARANTIA: A REVIEW

16.10 - 16.20

Students: Victoria FIODOR, Tudorița CHICAROȘ, Elena-Petronela BÎZGAN, Elena-Cătălina BRAER

STUDY OF CACAO CHIA SEEDS PUDDING

16.20 - 16.30

Student: Zama SIGWEBELA

SPECIFICS OF SOUTH AFRICAN DAIRY INDUSTRY

16.30 - 16.40

Ana TSOKILAUARI

ANTIOXIDANT, ANTIMICROBIAL AND ANTI-LIPASE ACTIVITIES OF COMPOSITES DERIVED FROM GREEN TEA, LEMON PEELS AND RED WINE LEES

16.40 - 16.50

Elena KOMISSAROVA, Nastia ZABOLOTETS

FILTERING NATIVE POTATO STARCH BY USING MEMBRANE

Notes

