

Stefan cel Mare University of Suceava



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**MINISTERUL EDUCAȚIEI NAȚIONALE** 

### **INTERNATIONAL CONFERENCE FOR STUDENTS**

## **STUDENT IN BUCOVINA**

# PROGRAM





November, 10<sup>th</sup>, 2022, Suceava, Romania

### The 10<sup>th</sup> International Conference for Students

### **STUDENT IN BUCOVINA**

November, 10<sup>th</sup>, 2022

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

www.fia.usv.ro

### Conference program International conference for students STUDENT IN BUCOVINA 10<sup>th</sup> November 2022

9.30 – 9.50: Opening ceremony - Auditorium "Joseph Smith"
9.50 – 11.00 Papers presentation - Auditorium "Joseph Smith" Section A: PH.D. STUDENTS' RESEARCHES

### 12.00 -17.30 Papers presentation - Auditorium "Joseph Smith" Section B: MASTER STUDENTS' RESEARCHES Section C: UNDERGRADUATE STUDENTS' RESEARCHES

17.30 Awarding ceremony - Auditorium "Joseph Smith"

ONLINE SECTION https://meet.google.com/ube-txfe-cdb

12.00 -16.30

Section A - PH.D. STUDENTS' RESEARCHES Section B - MASTER STUDENTS' RESEARCHES Section C - UNDERGRADUATE STUDENTS' RESEARCHES 17.00 Awarding ceremony

### **SECTION A - PH.D. STUDENTS' RESEARCHES**

#### 9.50 - 10.10

FUNCTIONAL PROPERTIES OF GRAPE POMACE PECTIN Ph.D. Student Eng.: Mariana SPINEI, Faculty of Food Engineering Stefan cel Mare University of Suceava, Romania

### 10.10 - 10.30

**STUDY ON OBTAINING SOME ASSORTMENTS OF HYPOGLUCIDIC AND HYPOCALORIC ICE CREAM**, PhD Student: Mariana Violeta POPESCU, Student: Liuba DOBROJAN, Faculty of Food Engineering, Stefan cel Mare University of Suceava, Romania

10.30 - 10.50

**DEVELOPMET OF FUNCTIONAL PASTA ENRICHED WITH HEMP PROTEIN ISOLATE,** PhD Student: Marina AXENTII, Faculty of Food Engineering, Stefan cel Mare University of Suceava, Romania

11.00 - 12.00 PAUSE

### **SECTION B - MASTER STUDENTS' RESEARCHES**

### 12.00 - 12.10

**RESEARCH ON METHODS OF STRUCTURING OILS INTO EDIBLE OLEOGELS,** Students: Otilia FORTUNA și Loredana-Mariana HUȚUȚUI, Faculty of Food Engineering, Ștefan cel Mare University, Romania

### 12.10 - 12.20

STUDY OF THE QUALITY OF BUTTER WITH FLAVORING COMPONENTS, Students: Bianca ȘUIAN, Sabina UJENIUC, Otilia FORTUNA, Faculty of Food Engineering, University Stefan cel Mare, Sueava, Romania

### 12.20 - 12.30

BIOCHIMICAL AND PHYSICAL CHARACTERIZATION OF COMMON BEAN (PHASEOLUS VULGARIS L.) LANDRACES BY NORTH – NORTH-WESTERN EXTREMITY OF ROMANIA, Students: Dumitrița – Sabina DOBRINCU, Alexandra-Lăcrămioara MATEI, Tudorița CHICAROȘ, Paula - Maria GRECULEAC, Faculty of Food Engineering, Stefan Cel Mare University- Suceava, Romania

#### 12.30 - 12.40

*INFLUENCE OF BUFFALO MILK ON BUTTER QUALITY,* Students: Andrei Florin ILAŞ, Victoria Mihaela URECHE, *Faculty of Food Engineering, Stefan cel Mare University of Suceava, România* 

### 12.40 - 12.50

**NOVEL APPROACHES TO ENHANCE THE CONTENT OF YOGURT PROTEINS,** Students: Alina-Georgiana NISTOR, Andreea-Roxana ANDRIESCU, Ana-Maria ȚÎRDEA, Faculty of Food Engineering, Ștefan cel Mare University of Suceava, Romania 12.50 – 13.00 IMPROVE OF THE NUTRITION VALUE OF FUCTIONAL BREAD BY ADDING PLUMS AND WALNUTS, Students: Victoria FIODOR, Cristina GAVRIL, Faculty of Food Engineering, University Stefan cel Mare of Suceava, Romania

### 13.00 - 13.10

PHYSICAL, PHYSIOLOGICAL AND MINERALS MODIFICATIONS OF BUCKWHEAT GRAINS DURING THE GERMINATION PROCESS, Student: Olivia ATUDOREI, Faculty of Food Engineering, Stefan cel Mare University, Suceava, Romania

### SECTION C - UNDERGRADUATE STUDENTS' RESEARCHES

### 13.10 - 13.20

**FOOD SAFETY – TRUTH AND CHALLENGES,** Students: Maria-Magdalena GONTARIU, Luminița ACASANDREI, Andreea-Florentina CRUPENSCHI, Faculty of Food Engineering, Stefan cel Mare University of Suceava, Romania

### 13.20 - 13.30

WALNUT OIL ADULTERATION WITH EDIBLE OILS, Students: Alexandru DUCEAC, Vlad MONOR, Faculty of Food Engineering, Stefan cel Mare University of din Suceava, Romania

### 13.30 - 13.40

STUDY ON THE VALORISATION OF THE MOOR BERRIES (VACCINIUM OXYCOCCUS) IN "CĂLIMANI CAKE" PRODUCT

Students: Petronela (CIUBOTARU) FLOREA, Gabriel MITRIC, Lavinia TARNIȚĂ, Daria URSACHI, Faculty of Food Engineering, Stefan Cel Mare University – Suceava, Romania

### 13.40 - 13.50

**THE MONOSODIUM GLUTAMATE CONTRIBUTION ON SENSORIAL PROPERTIES OF FOODS,** Students: Vicol-Beniamin LAZĂR and Diana PREPELIȚĂ, Faculty of Food Engineering, Stefan cel Mare University of Suceava, Romania

### 13.50 - 14.00

**DEVELOPMENT OF A NOVEL ALCOHOLIC WHEY BEVERAGE** Students: Florentina Nicoleta TEMNEANU, Diana-Raluca CRECIUNESCU, Faculty of Food Engineering, Ștefan cel Mare University of Suceava, Romania

### 14.00 - 14.10

PHYSICOCHEMICAL ANALYSIS AND HEALTH RISK ASSESSMENT OF WELL WATER FROM BOTOŞANI COUNTY, Students: Lorena-Sabina RUSU and Ghiorghiță ROMAN, Faculty of Food Engineering, Stefan cel Mare University, Suceava, Romania

### 14.10 - 14.20

**POTENTIAL UTILIZATION OF FOOD WASTE AS A SOURCE OF BIOACTIVE SUBSTANCES,** Students: Naomi-Delia ALEXA, Petru Rareş ASAFTEI, Matilda Elena BEJINARIU, Dumitru Vasile CIOCOIU, Stefan Cel Mare University of Suceava, Romania

#### 14.20 - 14.30

VALORISATION OF FOOD WASTE – NATURAL ANTIOXIDANTS FROM WINE BY-PRODUCTS, Students: Iudita PĂTRĂUȚANU, Andreea SCHIPOR, Faculty of Food Engineering, Stefan cel Mare University of Suceava, Romania

### 14.30 - 15.00 PAUSE

### 15.00 - 15.10

NANOTECHNOLOGY AND FOOD QUALITY CONTROL Students: Alexandra HUMĂ, Andreea SANDU, Sava SAVU, Faculty of Food Engineering, Stefan cel Mare University of Suceava, Romania

### 15.10 - 15.20

VALORIZATION OF FRUIT AND VEGETABLE BY-PRODUCTS IN EXTRUSION PROCESSING, Student: Marina-Dumitrița CIUBOTARIU, Faculty of Food Engineering, Ștefan cel Mare University of Suceava, Romania

### 15.20 - 15.30

**MOLASSES: TYPES, NUTRITION AND BENEFITS,** Students: Brînduşa Valeria BÎRSANU and Niculina BUHAC, *Faculty of Food Engineering, Stefan cel Mare University, Country Romania* 

### 15.30 - 15.40

**RECOVERY AND VALORIZATION OF TOMATO AND POTATO WASTE,** Students: Klaus Ronald BALLA, Vasile-Georgian CÂRȘMARIU, Alina TOFAN, Faculty of Food Engineering, Stefan cel Mare University of Suceava, Romania

### 15.40 - 15.50

ANALYSIS OF THE DIFFERENCE BETWEEN COW'S MILK ALLERGY AND COW'S MILK INTOLERANCE, Student: Serghei BOGHIU, Faculty of Food Engineering, University Stefan cel Mare of Suceava, Romania

### 15.50 - 16.00

CONTRIBUTIONS TO THE STUDZ OF CARBOHYDRATES INFLUENCE ON HUMAN THINKING AND MEMORY, Students: Ana GUŢU, Daniela LAZARESCU, Faculty of Food Engineering, Stefan cel Mare University of Suceava, Romania

### 16.00 - 16.10

COMPARATIVE STUDY OF THE PROPERTIES OF PLAIN YOGHURT AND FRUIT YOGHURT, Students: Claudia BURLACU, Andreea HAPCA, Andreea PRELIPCEAN, Faculty of Engineering, University Stefan cel Mare of Suceava, Romania

16.10 - 16.20

**FRUIT AND VEGETABLE WASTES – A SURVEY OF CONSUMERS BEHAVIORS AND PERCEPTIONS,** Students: Iasmina-Viorela MACARIE, Cosmina-Elena ȘMADICI, Faculty of Food Engineering, Stefan cel Mare University of Suceava, Romania

### 16.20 - 16.30

**STUDY OF SOLAR RADIATION IN URBAN PARKS,** Students: Elisa BUCŞA, Luciana-Maria BUZILĂ, Andreea-Paula CIOBANU, Andreea HOREA, Oleksandra SHCHUKA, *Faculty of Food Engineering, Stefan cel Mare University of Suceava, Romania* 

### 16.30 - 16.40

### MEASUREMENT OF NOISE LEVELS IN URBAN PARKS

Students: Alexandra EFTIMIE, Diana-Mihaela IVAȘCĂ, Robert Iulian MATEI, Valentina-Ionela UNGUREAN, Eugen-Sebastian ȚEHANCIUC-CALANCEA, Faculty of Food Engineering, Stefan cel Mare University of Suceava, Romania

### 16.40 - 16.50

**RESEARCH ON PHYSICAL AND FUNCTIONAL PROPERTIES OF WINES,** Students: Laura ŞAVGA, Antonela SUSANU, Bianca ȚIPLIC, Ana-Maria PRICOP, Faculty of Food Engineering, University Ștefan cel Mare of Suceava, Romania

### 16.50 - 17.00

**OPPORTUNITIES TO DEVELOP AND MANUFACTURE DIFFERENT TYPES OF FOODS: ICE CREAMS, Students: Lavinia** Vasilica DORNESCU, George DIVISEVICI, Faculty of Food Engineering, Stefan cel Mare University of Suceava, Romania

### **17.30** Awarding ceremony

### ONLINE SECTION https://meet.google.com/ube-txfe-cdb

### SECTION A - PH.D. STUDENTS' RESEARCHES

### 12.00 - 12.10

*IRON OXIDE NANOPARTICLES CARRIED BY PROBIOTICS IN IRON ABSORPTION, Ph.D Student: CIONT Călina, Faculty of Food Science and Technology, University of Agricultural Sciences and Veterinary Medicine, 400372, Cluj-Napoca, Romania* 

### 12.10 - 12.20

HYBRID HYDROCOLLOID FILMS WITH PECTIN AND SOLID LIPID NANOPARTICLES, Ph.D Student: Mihaela Ștefana CANALIS (PĂȘCUȚĂ), Faculty of Food Science and Technology, University of Agricultural Sciences and Veterinary Medicine of Cluj-Napoca, Romania

### 12.20 - 12.30

**OPTIMIZATION OF THE METHOD OF FORMING NANO-EMULSIONS AND THEIR CHARACTERIZATION, Ph.D Student** Mădălina-Lorena MEDELEANU, Faculty of Food Science and Technology, University of Agricultural, Sciences and Veterinary Medicine Cluj-Napoca, România

### 12.30 - 12.40

**ECOLOGICAL PRODUCING SILVER NANOPARTICLES,** Ph.D Student: Valeriia POTAPENKO, Faculty of biotechnology and environmental control, National University of Food Technology, Country Ukraine

### 12.40 - 12.50

**DETERMINATION OF STRUCTURAL AND MECHANICAL PROPERTIES OF WHEAT BREAD BY THE PENETRATION METHOD,** Phd: Kozak Oleksandr, Faculty of machines and devices of food and pharmaceutical industries, University National University of Food Technologies, Ukraine

### 12.50 - 13.00

QUANTIFICATION OF FUNCTIONAL MODULES OF DISPENSING AND PACKING MACHINES FOR PACKING BULK PRODUCTS INTO CONTAINERS, PhD Student: Oleksandr GAVVA, National University of Food Technologies, Kyiv, Ukraine

### 13.00 - 13.10

**RESEARCH FEATURES OF LOW-FAT ICE CREAM MIXTURES STRUCTURING WITH β-GLUCAN AND PECTIN-CONTAINING VEGETABLE RAW MATERIALS,** Students: Artur Mykhalevych, Victoria Sapiga, Educational and Scientific Institute of Food Technologies, National University of Food Technologies, Kyiv, Ukraine

#### 13.10 - 13.20

INFLUENCE OF KINEMATIC PARAMETERS OF COMPRESSING ON THE QUALITY OF TABLETS, Students: Oleksandr Zomenko, Daniil Herasymenko, Oleksandr Marchenko, Faculty of Educational and Scientific Institute of Technical Engineering by name of academician I.S. Hulyi, University National University of Food Technologies, Country Ukraine

### 13.20 - 13.30

FORMATION OF WHEAT DOUGH STRUCTURE DURING KINDING PhD Student: Ivanna NAZARENKO, Student/s:Viktoriia ISKAKOVA,Yegor FUZIK, National University of Food Technologies, Kyiv, Ukraine

### ONLINE SECTION https://meet.google.com/ube-txfe-cdb

### **SECTION B - MASTER STUDENTS' RESEARCHES**

### 13.30 - 13.40

3D PRINTED SILVER DOPED PLA-BASED BOXES DESIGNED FOR THE STORAGE OF COW CHEESE, Ana IANCU, Anca MIHALY COZMUTA, Leonard MIHALY COZMUTA, Camelia NICULA and Anca PETER, Technical University of Cluj Napoca, North University Center of Baia Mare, Romania

### 13.40 - 13.50

PHYSICO-CHEMICAL PROPERTIES OF FUNCTIONAL GELLED CONFECTIONERY PRODUCT, Giorgiana A. SPALLER, Teodora MUREŞAN, Crina C. MUREŞAN, Georgiana S. MARTIŞ, Romina M. MARC (VLAIC), Faculty of Food Science and Technology, Cluj-Napoca, Romania

### 13.50 - 14.00

**MICRONUTRIENT COMPOSITION OF ALFALFA EXTRACT,** Student: Alona DYKA, Faculty: Educational and Scientific Institute of Food Technologies, National University of Food Technologies, Ukraine

### 14.00 - 14.10

VALORISATION OF ACACIA FLOWER POWDER IN THE MANUFACTURING OF GLUTEN-FREE GINGERBREAD, Student: Cristina BERENGEA, Faculty of of Food Science and Technology, University of Agricultural Sciences and Veterinary Medicine, Romania

### 14.10 - 14.20

THE IMPACT OF DIFFERENT PRODUCTION PRACTICES ON VOLATILE AND PHENOLIC PROFILES OF MEA, Student: Alexandra-Costina AVIRVAREI, Faculty of Food Science and Technology, University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca, Romania

### 14.20 - 14.30

**DETERMINING THE SAFETY OF TOBACCO EXTRACT BY EXAMINING ITS TRACE ELEMENT COMPOSITION,** Student: Oleksandra NELIUBINA, Faculty: Educational and Scientific Institute of Food Technologies, National University of Food Technologies, Ukraine

### 14.30 - 14.40

**HYDRODYNAMIC TREATMENT OF HYDROPONIC SOLUTIONS,** Students: Artem MAKAREVYCH<sup>1</sup>, Anna MYRONCHUK<sup>2</sup>, <sup>1</sup>National University of Food Technologies, Ukraine; <sup>2</sup>Institute of Engineering Thermophysics of National Academy of Sciences of Ukraine, Ukraine

### 14.40 - 14.50

**PRODUCTION TECHNOLOGY OF CLASSIC DRY HONEY WINE** (*MEAD*), Student: Artur – Tibor PUSKAS, *Faculty of* Economics And Socio-Human Sciences and Engineering, *University Sapientia, Romania* 

#### 14.50 - 15.00

THE USE OF TENEBRIO MOLITOR MEALWORMS IN THE PRODUCTION OF FUNCTIONAL BISCUITS, Alexandra Maria UIVĂRĂȘAN, Faculty of Science, Technical University of Cluj Napoca, North Center of Baia Mare, Romania

#### 15.00 - 15.10

CHANGE IN GRANULOMETRICAL COMPOSITION OF SUSPENSIONS OF MEDICINAL AND COSMETIC PRODUCTS DURING PROCESSING IN A BEAD MILL, Master Students: Kostiantyn OMELIANENKO, Pavlo YAREMCHUK, National University of Food Technology, Ukraine

### ONLINE SECTION https://meet.google.com/ube-txfe-cdb SECTION C - UNDERGRADUATE STUDENTS' RESEARCHES

**15.10 – 15.20 RESEARCHES REGARDING METALLIC COMPOUNDS PRESENCE IN DIFFERENT FOODSTUFF,** Student: Georgiana Raluca CRAINIC, Faculty of Environmental Protection, Department of Food Engineering, University of Oradea, Romania

### 15.20 - 15.30

PURPLE YOGURT- ENRICHED YOGURT WITH ANTHOCYANINS OBTAINED FROM PURPLE CORN COB, Author: Bianca LAZĂR, Universitatea de Științe Agricole și Medicină Veterinară Cluj-Napoca, Cluj-Napoca, România

### 15.30 - 15.40

ARONIA PRALINES: A NEW SOURCE OF ANTIOXIDANTS FOR DIABETICS? Student: Irina CRISTE, Faculty of Food Science and Technology, University of Agricultural Science and Veterinary Medicine, Cluj-Napoca, Romania

### 15.40 - 15.50

EVALUATION OF THE FUNCTIONAL PROPERTIES OF A NEW FERMENTED BEVERAGE BASED ON NETTLE POWDER (URTICA DIOICA) WITH KEFIR GRAINS, Students: Oana Maria GRIGOR, Diana GHEORGHE, Faculty of of Food Science and Technology, University of Agricultural Sciences and Veterinary Medicine, Cluj Napoca, Romania

### 15.50 - 16.00

EVALUATING THE INFLUENCE OF OIL TYPE ON THE PROPERTIES OF OLEOGELS DEVELOPPED FROM K-CARAGENAN AND PEA INNER FIBER CRYOGELS, Student: Răzvan ODOCHEANU, Faculty of Food science and technology, University of Agricultural Sciences and Veterinary Medicine, Cluj Napoca, Romania

### 16.00 - 16.10

**DESIGNING A NEW VARIETY OF HALVA FROM FAGUS SYLVATICA SEEDS, Student: Bianca-Magdalena CILIBOAIE,** Faculty of Food Science and Technology, University of Agricultural Sciences and Veterinary Medicine, Cluj-Napoca, Romania

### 16.10 - 16.20

DESIGNING NEW BIGELS FOOD SYSTEMS FOR REPLACING SATURATED AND TRANS FATS IN SOME CONFECTIONERY PRODUCTS, Student: Anca-Alexandra CORNEA, Scientific Coordinators: PhD student Anda Elena TANISLAV, Faculty of Food Science and Technology, University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca, Romania

### 16.20 - 16.30

**METHODS OF WATER PURIFICATION IN FIELD CONDITIONS** Students: Maksym ROMANOVSKYI, Bohdan VOLYK, National University of Food Technologies, Kyiv, Ukraine

> **17.00** Awarding ceremony - ONLINE SECTIONS <u>https://meet.google.com/ube-txfe-cdb</u>

### Poster session

**EVALUATION OF β-CAROTENE CONTENT FROM DIFFERENT DRIED CARROT POMACES,** PhD Student: Marian – Ilie LUCA, Faculty of Food Engineering, Stefan cel Mare University of Suceava, ROMANIA

VALORIZATION OF THE POTENTIAL OF SORGHUM TO DESIGN NEW FOOD PRODUCTS, Ph.D Student: Ana BATARIUC, Faculty of Food Engineering, Stefan cel Mare University of Suceava, Romania

**EFFECTS OF SPENT GRAIN ADDITION ON THE QUALITY OF SPELT PASTA,** PhD Student: Ancuța CHETRARIU, Faculty of Food Engineering, Ștefan cel Mare University of Suceava, Romania

**COMPARATIVE STUDY ON QUALITY PROPERTIES OF GLUTEN-FREE BEER FROM MALTED AND UNMALTED SORGHUM, PhD** Students: Marius Eduard CIOCAN, Ancuța CHETRARIU, Faculty of Food Engineering, Stefan cel Mare University of Suceava, Romania

INFLUENCE OF FLOUR PROPERTIES ON QUALITY OF FROZEN BREAD DOUGH, PhD Student: Ioana ISACHE, Faculty of Food Engineering, "Stefan cel Mare" University of Suceava, Romania

**NEW APPROACHES TO MONITORING AND CONTROL OF LISTERIA MONOCYTOGENES IN DAIRY INDUSTRY,** PhD Student: Cristina Ștefania AFLOAREI, Faculty of Food Engineering, Ștefan cel Mare University of Suceava, Romania

ICE CREAM ASSORTMENTS WITH PARTICULAR NUTRITIONAL USE, PhD Student: Ionela IACOBAN, Faculty of Food Engineering, Ștefan cel Mare University of Suceava, Romania