# THE PROGRAM OF THE INTERNATIONAL CONFERENCE

# "BIOTECHNOLOGIES-PRESENT AND PERSPECTIVES" 5<sup>th</sup> of November 2021, SUCEAVA

#### GENERAL INFORMATION

 $9^{45}-10^{00}$  (GMT + 2) OFFICIAL OPENING

Google meet: <a href="https://meet.google.com/nka-xdbo-tvh">https://meet.google.com/nka-xdbo-tvh</a>

 $10^{00} - 12^{40}$  (GMT + 2) PLENARY SESSION - Keynote speakers

Google meet: <a href="https://meet.google.com/nka-xdbo-tvh">https://meet.google.com/nka-xdbo-tvh</a>

 $13^{00} - 16^{45}$  (GMT + 2) ORAL PRESENTATIONS ON SECTIONS

Sections 1,2,3:

Google meet: https://meet.google.com/jrk-rrqk-zxc

- 1. Biotechnologies in Food Industry
- 2. Applied Engineering Sciences
- 3. Food Products Quality and Safety

#### **Sections 4,5,6:**

Google meet: https://meet.google.com/sdh-sgcr-taw

- 4. Equipment for Food Industry
- 5. Ecology and Environment Protection
- 6. Multidisciplinary Science

 $16^{45}-18^{30}$  (GMT + 2) POSTER SESSION

Section A https://meet.google.com/jrk-rrqk-zxc

 $16^{30} - 18^{30}$  (GMT + 2) POSTER SESSION

Section B <a href="https://meet.google.com/sdh-sgcr-taw">https://meet.google.com/sdh-sgcr-taw</a>

 $19^{00}$  (GMT + 2) Conference closure

Google meet: <a href="https://meet.google.com/nka-xdbo-tvh">https://meet.google.com/nka-xdbo-tvh</a>

The time from Program is Romanian time (GMT + 2) <a href="https://greenwichmeantime.com/time/romania/bucharest/">https://greenwichmeantime.com/time/romania/bucharest/</a>

### **OFFICIAL OPENING**

 $9^{45} - 10^{00}$ , (GMT + 2)

Google meet: <a href="https://meet.google.com/nka-xdbo-tvh">https://meet.google.com/nka-xdbo-tvh</a>

### PLENARY SESSION

 $10^{00} - 12^{20}$ , (GMT + 2)

Google meet: https://meet.google.com/nka-xdbo-tvh

Moderators: OROIAN Mircea, Food Engineering Faculty, Stefan cel Mare University of Suceava

 $10.^{00}$ - $10.^{20}$  (GMT + 2)

MICROBIAL PRODUCTION OF RIBOFLAVIN (VITAMIN B2) USING CANDIDA FAMATA #91 RECOMBINANT YEAST STRAIN, Maciej KLUZ, University of Rzeszow, Poland

 $10.^{20}$ - $10.^{40}$  (GMT + 2)

CIRCULAR ECONOMY APPLIED TO WASTEWATER TREATMENT, Luis Miguel Ayuso Garcia and Sofia Martinez Lopez, National Technological Centre for the Food and Canning Industry, CTNC, Spain

 $10.^{40}$ - $11.^{00}$  (GMT + 2)

TRENDS AND EXPECTED BENEFITS OF INNOVATION IN PROCESSES AND EQUIPMENT OF BAKERY PRODUCTION, Volodymyr TELYCHKUN, Oleksandr GAVVA, Oleksii GUBENIA, Yulia TELYCHKUN, Vitalii RACHOK, National University of Food Technology, Kyiv, Ukraine

11.00-12.00 (GMT + 2) NUTRACEUTICAL biotechnologies, Vania ATUDOREI, Eurofins Canada

 $12.^{00}$ - $12.^{20}$  (GMT + 2)

ACTIVE BIODEGRADABLE PACKAGING MATERIALS, Maria VARGAS, Universidad Politecnica de Valencia, Spain

## $13^{00}-16^{45}$ (GMT + 2) Oral presentations

**Sections 1,2,3: Google meet:** 

### https://meet.google.com/jrk-rrqk-zxc

- 1. Biotechnologies in Food Industry
- 2. Applied Engineering Sciences
- 3. Food Products Quality and Safety

Moderators: Georgiana Gabriela CODINĂ, Adriana DABIJA Food Engineering Faculty, Stefan cel Mare University of Suceava

 $13.^{00}$ - $13.^{15}$  (GMT + 2)

EFFECT OF DRY HOPPING METHOD ON MYRCEN DISSOLUTION EFFICIENCY, Rozalia Veronika SALAMON, Ferencz ÁGOTA, Tankó GYÖRGY, Adriana DABIJA

 $13.^{15}$ - $13.^{30}$  (GMT + 2)

FUNCTIONAL POTENTIAL AND POSSIBILITIES OF USE THE BEE PRODUCTS IN THE MEAD PROCESSING, Maria Emilia COVACIU, Elena MUDURA, Teodora Emilia COLDEA, Laura STAN

 $13.^{30}$ - $13.^{45}$  (GMT + 2)

BREWERS' SPENT GRAIN AS SUBSTRATE FOR SYNTHESIS OF DEXTRAN BY LACTIC ACID BACTERIA: REGULATION OF DEXTRANSUCRASES AND FERMENTATION PERFORMANCE, Prabin KOIRALA

 $13.^{45}$ - $14.^{00}$  (GMT +2)

FERMENTATION OF SURPLUS BREAD: UPCYCLING STRATEGIES FROM GROWTH MEDIUM TO FOOD INGREDIENT, Michela VERNI

 $14.^{00}$ - $14.^{15}$  (GMT + 2)

THE DEVELOPING OF THE HIGH QUALITY LOCAL FISH FEEDS IN UKRAINE, Liudmyla FIHURSKA

14.15-14.30

EFFECTS OF DRY HEAT TREATMENT AND MILLING ON SORGHUM CHEMICAL COMPOSITION, FUNCTIONAL AND MOLECULAR CHARACTERISTICS, Ana BATARIUC, Mădălina UNGUREANU-IUGA, Silvia MIRONEASA

 $14.^{30}$ - $14.^{45}$  (GMT + 2)

MONITORING OF VISCOSITY CHANGES OF WHEAT SOURDOUGH: A PILOT STUDY, Ivan ŠVEC, Eliška BĚLÍKOVÁ, Pavel SKŘIVAN, Marcela SLUKOVÁ

14.45-15.00

WHEAT-AMARANTH COMPOSITE FLOUR FOR BREAD PRODUCTION DEPENDING OF AMARANTH FLOUR PARTICLE SIZE, Ionica COŢOVANU and Silvia MIRONEASA

 $15.^{00}$ - $15.^{15}$ 

NATURAL EXTRACTS FOR PLANT CROPS - CHALLENGE FOR FOOD QUALITY ASSURANCE, Gabriel Mihaita DARABAN, Raluca Maria HLIHOR, Marinela BADEANU, Daniela SUTEU

15.<sup>15</sup>-15.<sup>30</sup>

HONEY AUTHENTICATION AND ADULTERATION DETECTION BY FTIR, Florina DRANCA, Sorina ROPCIUC, Paula CIURSĂ, Daniela PAULIUC, Mircea OROIAN

 $15.^{30}$ - $15.^{45}$  (GMT + 2)

THE ADDITION OF COLLAGEN TO PROBIOTIC GOAT MILK - AN INNOVATIVE METHOD FOR YOUNG SKIN, Karolina MROCZEK, Agata ZNAMIROWSKA

15.45-16.00

HONEY ADULTERATION DETECTION USING INSTRUMENTAL TECHIQUES, Mircea OROIAN, Florina DRANCA, Sorina ROPCIUC, Paula CIURSĂ, Daniela PAULIUC

16.00-16.15

THE INFLUENCE OF CONVENTIONAL EXTRACTION ON THE YIELD AND GALACTURONIC ACID CONTENT OF PECTIN FROM GRAPE POMACE, Mariana SPINEI, Mircea OROJAN

16.15-16.30

ADVANCE ON THE CAPITALIZATION OF GRAPE PEELS BY-PRODUCT IN COMMON WHEAT PASTA, Mădălina UNGUREANU-IUGA and Silvia MIRONEASA

16.30-16.45

THE EFFECT OF GERMINATED LENTIL FLOUR ON BREAD MAKING

Denisa ATUDOREI, Georgiana Gabriela CODINĂ

## $16^{45}-18^{30}$ (GMT + 2) Poster session – Section A

Google meet: <a href="https://meet.google.com/jrk-rrqk-zxc">https://meet.google.com/jrk-rrqk-zxc</a>
Moderators: Georgiana Gabriela CODINĂ, Adriana DABIJA
Food Engineering Faculty, Stefan cel Mare University of Suceava

16.<sup>45</sup>-16.<sup>50</sup>

EDIBLE FILMS BASED ON PECTIN AND CELLULOSE: MICROSTRUCTURE ANALYSIS, Florina DRANCA, Mircea OROIAN

16.50-16.55

VISCOSITY OF AQUEOUS SOLUTIONS OF THE FOOD MONO- AND POLYSACCHARIDES, Sergiy BORUK, Igor WINKLER

 $16.^{55}$ - $17.^{00}$ 

SENSORY PROPERTIES OF WAFFLES WITH ACORN FLOUR AND SPENT GRAIN, Ancuța CHETRARIU, Adriana DABIJA

 $17.^{00}$ - $17.^{05}$  (GMT + 2)

STABILIZERS IN TECHNOLOGY OF GLUTEN-FREE PRODUCTS, Anna HRYSHCHENKO, Yuliia BONDARENKO

17.05 - 17.10

CHEMICAL ANALYSIS OF DIFFERENT WHEAT VARIETIES CULTIVATED IN ROMANIA, Camelia GOLEA, Georgiana Gabriela CODINĂ

17.<sup>10</sup>-17.<sup>15</sup>

PHYSICO-CHEMICAL CHARACTERIZATION OF BANANA PEEL AND FRUIT VINEGARS BEFORE AND AFTER IN VITRO DIGESTION, Ancuța Elena PRISACARU, Cristina GHINEA, Laura Carmen APOSTOL, Sorina ROPCIUC, Vasile Florin URSACHI

 $17.^{15}$ - $17.^{20}$ 

DAIRY-FREE FUNCTIONAL ICE CREAM BASED ON VEGETABLE RAW MATERIALS, Ionela IACOBAN, Ancuța CHETRARIU, Adriana DABIJA

 $17.^{20}$ - $17.^{25}$ 

THE EFFECT OF SEA SALT WITH A LOW SODIUM CONTENT ON DOUGH RHEOLOGY AND BREAD QUALITY, Andreea VOINEA, Silviu-Gabriel STROE, Sorina ROPCIUC, Georgiana Gabriela CODINĂ

 $17.^{25} - 17.^{30}$ 

STUDY ON CHANGES IN PHYSICO-CHEMICAL AND SENSORY PROPERTIES OF NATURAL JUICESAPPLES AND RASPBERRIES, Amelia BUCULEI, Gabriela CONSTANTINESCU, Liliana ARGATU

 $17.^{30}$ - $17.^{35}$ 

EVALUATION OF WHEAT FLOUR DOUGH FERMENTATION PROPERTIES WITH DIFFERENT TYPES OF OILSEED FLOURS ADDITION, Ana-Maria ISTRATE, Ioan GONTARIU, Georgiana Gabriela CODINĂ

 $17.^{30}$ - $17.^{35}$ 

STABILITY ASSESSMENT OF SUNFLOWER OIL ENRICHED WITH BIOACTIVE COMPOUNDS FROM SEA

**BUCKTHORN MARC**, Anca-Mihaela GÂTLAN, Mircea Adrian OROIAN, Florin URSACHI, Ancuta CHETRARIU

17.40 - 17.45

BUCKWHEAT AS RAW MATERIAL FOR BREWING A MINI-REVIEW, Marius-Eduard CIOCAN, Ancuța CHETRARIU, Adriana DABIJA

 $17.^{45}$ -17.<sup>50</sup> (GMT + 2)

SACCHAROMYCETES AS BIOLOGICAL AGENTS FOR THE MEDIATED BIOSYNTHESIS OF SILVER NANOPARTICLES, Yevhen KHARCHENKO, Oksana SKROTSKA

 $17.^{50}$ - $17.^{55}$ 

QUALITY AND HEALTH RISK ASSESSEMENT OF HEAVY METALS IN BOTTLED BABY DRINKING WATER, Elena UNGUREANU, Gabriel MUSTATEA, Alexandru SOARE, Andreesa MOCANU, Mona Elena POPA

17.55 - 18.00

ALTERNATIVE IN VITRO METHODS TO POTENTIATE THE PRODUCTION OF SECONDARY METABOLITES FROMSAFFRON (Crocus sativus L.), Soukaina ABOUWAKIL, Vasilica BARBU, Mihaela TURTURICA, Fatima HOUSTI, Mohamed ROCHD

18.00-18.05

TECHNOLOGY AND QUALITY CONTROL OF PRODUCTS FOR CHILDREN BY CAPITALIZING ON 10 VARIETIES OF APPLES, Alexandra Madalina MATEESCU, Vlad MUREŞAN, Sevastiţa MUSTE, Andruta Elena MUREŞAN

 $18.^{05}$ - $18.^{10}$  (GMT + 2)

SUBSTANTIATION OF DIETARY SUPPLEMENT TECHNOLOGY BASED ON SUBLIMATED VEGETABLE RAW MATERIALS, Olena PODOBIY, Ihor ZHYTNETSKII, Maryna MALYK

 $18.^{10}$ - $18.^{15}$  (GMT + 2)

INFLUENCE OF THE ADDITION OF CHAMOMILE ON THE CONTENT OF TANNIN IN TEA, Anna MAKARENKO, Mariya VOROBETS, Iryna KONDRACHUK, Anastasia SACHKO

18.<sup>15</sup>-18.<sup>20</sup>

DOUGH RHEOLOGICAL PROPERTIES AS AFFECTED BY ADDITION OF GERMINATED CHICKPEA FLOUR, Denisa ATUDOREI, Georgiana Gabriela CODINĂ

18.20-18.25

STUDY ON THE OPPORTUNITY TO IMPROVE THE QUALITY OF FLOUR FOR PASTRY BY ADDING CHEMICAL LEAVENING AGENTS,

Gabriela CONSTANTINESCU (POP), Monica DINU, Petru ALEXE, Amelia BUCULEI

 $18.^{25}$ - $18.^{30}$ 

SPENT GRAIN FROM BREWING AND MALT WHISKY PRODUCTION. A COMPARATIVE ANALYSIS, Ancuța CHETRARIU, Adriana DABIJA

## $13^{00} - 16^{30} (GMT + 2)$

### **Oral presentations Sections 4,5,6:**

Google meet: <a href="https://meet.google.com/sdh-sgcr-taw">https://meet.google.com/sdh-sgcr-taw</a>

- 4. Equipment for Food Industry
- 5. Ecology and Environment Protection
- 6. Multidisciplinary Science
  Moderator: Cristina GHINEA, Cristina HRETCANU

Food Engineering Faculty, Stefan cel Mare University of Suceava

 $13.^{00}$ - $13.^{15}$  (GMT + 2)

TRENDS AND EXPECTED BENEFITS OF INNOVATION IN PROCESSES AND EQUIPMENT OF BAKERY PRODUCTION, Volodymyr TELYCHKUN, Oleksandr GAVVA, Oleksii GUBENIA, Yuliia TELYCHKUN, Vitalii RACHOK

 $13.^{15}$ - $13.^{30}$  (GMT + 2)

CIRCULAR ECONOMY APPLIED TO AGRI-FOOD WASTE WATER, Luis Miguel AYUSO GARCIA, Sofia MARTINEZ LOPEZ

13.<sup>30</sup>-13.<sup>45</sup>

HEAVY METALS REMOVAL FROM WASTEWATERS BY MICROBIAL BIOMASS – AN ANALYSIS OF SORPTION-DESORPTION CYCLES, Cătălina FILOTE, Raluca-Maria HLIHOR, Mihaela ROȘCA, Isabela Maria SIMION

13.45-14.00

A COMPARATIVE STUDY OF THE GROWTH AND DEVELOPMENT OF Origanum sp. SEEDLINGS IN CADMIUM CONTAMINATED ENVIRONMENT, Laura Hagiu – ZALESCHI, Raluca Maria HLIHOR, Isabela Maria SIMION, Maria APOSTOL

 $14.^{00}$ - $14.^{15}$  (GMT + 2)

MICROBIOLOGICAL DIVERSITY OF SOIL ORGANISMS UNDER THE INFLUENCE OF FERTILIZATION WITH VARIOUS DOSES OF UNCONVENTIONAL FERTILIZER, Miłosz PASTUSZCZAK

14.15-14.30

RECENT ADVANCES IN MICROBIAL REMOVAL OF EMERGING POLLUTANTS: PROCESS EVALUATION FOR SCALING-UP, Mihaela ROŞCA, Raluca Maria HLIHOR, Petronela COZMA, Isabela Maria SIMION, Cătălina FILOTE, Maria GAVRILESCU

14.30-14.45

STUDIES ON THE EFFECT OF LEAD CONTAMINATED ENVIRONMENT FOR Lavandula Angustifolia "HIDCOTE BLUE", Isabela Maria SIMION, Laura HAGIU ZALESCHI, Dana ASIMINICESEI, Maria APOSTOL, Raluca Maria HLIHOR

14.45-15.00

PROPERTIES OF SAMBUCUS NIGRA FRUIT, Mirela ISAC, Sonia AMARIEI

 $15.^{00}$ - $15.^{15}$  (GMT + 2)

PHYSICO-CHEMICAL PROPERTIES AND PROSPECTS OF USE OF CASEIN MICELLES IN MEDICINE, Yuliana LUKAN, Anastasiia SACHKO, Yuriy KHALAVKA

# $16^{30} - 18^{30}$ (GMT + 2)

### Poster session – Section B

Google meet: <a href="https://meet.google.com/sdh-sgcr-taw">https://meet.google.com/sdh-sgcr-taw</a>
Moderator: Cristina GHINEA, Cristina HREŢCANU
Food Engineering Faculty, Stefan cel Mare University of Suceava

 $16.^{30}$ - $16.^{35}$  (GMT + 2)

MATHEMATICAL PLANNING IN THE SYNTHESIS OF BIOLOGICALLY ACTIVE Cu NANOPARTICLES, Elena KRUPKO

# 16.<sup>35</sup>-16.<sup>40</sup> BIOPOLYMERS: A SOLUTION FOR REPLACING POLYETHYLENE IN FOOD PACKAGING

Sonia AMARIEI, Ionut AVRAMIA, Florin URSACHI, Ancuta CHETRARIU, Ancuta PETRARU

16.<sup>40</sup>-16.<sup>45</sup>

SYNTHESIS OF BIOSORBENTS BASED ON SACCHAROMYCES PASTORIANUS RESIDUAL BIOMASS BY IMMOBILIZATION AND ENCAPSULATION. COMPARATIVE EVALUATION OF PHARMACEUTICALS BIOSORPTION

Lăcrămioara RUSU, Cristina-Gabriela GRIGORAȘ, Elena-Mirela SUCEVEANU, Andrei-Ionuț SIMION, Bogdan ISTRATE

 $16.^{45}$ - $16.^{50}$ 

RECOVERY OF RESIDUAL BIOMASS OF Saccharomyces pastorianus IMMOBILIZED IN ALGINATE FOR THE RECOVERY OF REACTIVE DYE FROM AQUEOUS MEDIA, Daniela SUTEU, Alexandra Cristina BLAGA, Carmen ZAHARIA, Ramona Elena TATARU FARMUS

16.50-16.55

THE EFFECT OF ASPARAGINASE ON BREAD MAKING AND ACRYLAMIDE CONTENT IN BREAD, Cristina SARION, Adriana DABIJA, Georgiana Gabriela CODINĂ

16.55-17.00

STUDY REGARDING THE QUANTITATIVE OF THE ACTIVE COMPONENT OF SILYMARIN IN THE POWDER OF SILYBUM MARIANUM FROM DIFFERENT GEOGRAPHICAL AREAS, Maria POROCH - SERIŢAN, Mihaela JARCĂU, Narcisa Mihaela CORNEA

 $17.^{00}$ - $17.^{05}$ 

*LIFE CYCLE ASSESSMENT OF WINE PRODUCTION*, Cristina GHINEA, Ana LEAHU

17.05 - 17.10

PLANT-BASED MILKS: ALTERNATIVES TO THE MANUFACTURE AND CHARACTERIZATION OF ICE CREAM, Ana LEAHU, Sorina ROPCIUC, Cristina GHINEA

17.<sup>10</sup>-17.<sup>15</sup>

WASTE MINIMIZATION AND UTILIZATION IN THE FOOD INDUSTRY: EXTRACTION OF VALUABLE COMPOUNDS FROM BERRY JUICEPROCESSING BY-PRODUCTS, Cristina DAMIAN, Ana LEAHU, Sorina ROPCIUC, Nicolae CARPIUC

 $17.^{15} - 17.^{20}$ 

STUDY ON KINETICS OF TRANS-RESVERATROL, TOTAL PHENOLIC CONTENT AND ANTIOXIDANT ACTIVITY

INCREASE IN VINE WASTES DURING POST-PRUNING STORAGE, Alina CRĂCIUN, Gheorghe GUTT

 $17.^{20}$ - $17.^{25}$ 

RESEARCH REGARGING BY-PRODUCTS CAPTALIZATION FROM THE LYCOPERSICON ESCULENTUM TOMATOES PROCESSING,

Dumitrița FLAIȘ, Mircea OROIAN

 $17.^{25} - 17.^{30}$ 

INFLUENCE OF THE RAW MATERIALS ON THE QUALITY OF FROZEN PASTRY PRODUCTS, Florina ANDRUŞCĂ, Amelia BUCULEI, Sonia AMARIEI

 $17.^{30}$ - $17.^{35}$ 

PHYSICOCHEMICAL PARAMETERS, SUGARS CONTENT AND RHEOLOGICAL BEHAVIOUR OFAUTHENTIC HONEY.

Daniela PAULIUC, Florina DRANCA, Sorina ROPCIUC, Paula CIURSĂ, Mircea OROIAN

17.35-17.40

STUDY ON CONTAMINATION WITH SOME MYCOTOXINS IN MAIZE AND MAIZE-DERIVED FOODS, Alina MIHALCEA, Sonia AMARIEI

17.40 - 17.45

RESEARCH ON THE INFLUENCE OF THE ADDITION OF HEMP OIL ON THE RHEOLOGICAL PROPERTIES OF DOUGH AND THE QUALITY OF BREAD, Sorina ROPCIUC, Ancuța Elena PRISACARU, Cristina DAMIAN, Ana LEAHU

17.45 - 17.50

AMARANTH SEEDS (AMARANTHUS CAUDATUS L.) A SOURS OF BIOACTIVE COMPOUNDS, Ovidiu-Nicu PROCOPEŢ, Mircea OROIAN

 $17.^{50}$ - $17.^{55}$  (GMT + 2 HOUR)

VOLTAMMETRIC DETERMINATION OF TRACES OF NICKEL(II) FROM FOODS, Liliana ANCHIDIN-NOROCEL

18.00-18.05

COMPETITION DISTORTIONS AND MEASURES, Dan HOFFMAN

 $18.^{05}$ - $18.^{10}$ 

THE COVID-19 IMPACT ON FOOD CONSUMPTION AMONG YOUTHS IN N-E OF ROMANIA,

Cristina – Elena HREŢCANU, Despina SAGHIN

18.05 - 18.10

STUDY OF RĂCHIȚICA (VACCINIUM OXYCOCCUS) ACTIVE PRINCIPLES FOR POTENTIAL USE AS A MEDICINAL PLANT, Ofelia ARVINTE, Sonia AMARIEI

18.<sup>10</sup>-18.<sup>15</sup>

OILCAKES- A POTENTIAL SOURCE OF DIETARY FIBER, Ancuta PETRARU, Sonia AMARIEI

18.15-18.20

NEW APPLICATIONS OF STARCH IN THE FOOD INDUSTRY: THE DEVELOPMENT OF EDIBLE PACKAGING MATERIALS, Roxana GHEORGHITA, Gheorghe GUTT

 $18.^{20}$ - $18.^{25}$  (GMT + 2)

DEVELOPMENT OF A NEW HIGHLY NUTRITIONAL FERMENTED MILK PRODUCT FROM THE EXTRUDED SUNFLOWER SEEDS,

Johanna ILIUC, Oxana SEMA, Anastasia SACHKO, Victoria YEVLASH, Igor KOBASA

 $18.^{25}$ - $18.^{30}$  (GMT + 2)

THE USE OF ESSENTIAL OILS (LEMON AND ROSEMARY) TO EXTEND THE MICROBIOLOGICAL QUALITY OF DUCK'S BREAST,

Karol PIETRZYK, Maciej KLUZ

19<sup>00</sup> (GMT+2)

### **Conference closure**

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