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**“Biotechnologies, Present and Perspectives”**  
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**Section 1.**  
**Biotechnologies in Food Industry**

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<b>2.</b>	*Olga Boestean, Viorica Bulgaru, Aliona Ghendov-Moşanu, Natalia Netreba, Rodica Sturza, Faculty of Food Technology, Technical University of Moldova, Republic of Moldova, *olga.boestean@tpa.utm.md	<b>THE USE OF LENTILS IN THE COOKIES PRODUCTION</b>
<b>3.</b>	*Ruseva Olga, Covaliov Eugenia, Deseatnicova Olga, Reşitca Vladislav, Suhodol Natalia, Faculty of Food Technology, Technical University of Moldova, Republic of Moldova *olga.ruseva@doctorat.utm.md	<b>AN OVERVIEW OF WINE WASTE VALORISATION IN THE REPUBLIC OF MOLDOVA</b>
<b>4.</b>	*Olha Dulka Faculty of Hotel-Restaurant and Tourism Business by name of Professor V.F. Dotsenka, National University of Food Technology, Ukraine, *olga.ds210791@gmail.com	<b>INFLUENCE OF WATER INDICATORS ON QUALITY KOMBUCHA</b>
<b>5.</b>	*Dumitrița Flaiș, Mircea Oroian Faculty of Food Engineering, Ștefan cel Mare University, Romania *dumitritaflais96@gmail.com	<b>RESEARCH ON THE EXTRACTION OF OTENES WITH SOLVENTS FROM OPERSICON ESCULENTUM TOMATOES</b>
<b>6.</b>	Mariana SLAVIC, Adriana DABIJA Faculty of Food Engineering, “Ștefan cel Mare” University of Suceava, Romania *adriana.dabija@fia.usv.ro	<b>STUDY ON THE UTILIZATION OF PRUNUS FRUITS IN THE BAKERY INDUSTRY</b>
<b>7.</b>	*Cătălina Negoîța, Tatiana Capcanari, Eugenia Covaliov Faculty of Food Technology, Technical University of Moldova, Republic of Moldova, *catalina.cerchez@toap.utm.md	<b>THE VALORISATION OF CANNABIS SATIVA L. OIL CAKE BIOLOGICALLY ACTIVE COMPOUNDS</b>
<b>8.</b>	Oksana SKROTSKA, *Oleksandr ZHOLOBKO Department of Biotechnology and Microbiology, National University of Food Technologies, Ukraine, skrotskaoi@nuft.edu.ua, *Zholobkoov@gmail.com	<b>INTRACELLULAR SYNTHESIS OF SELENIUM NANOPARTICLES USING YEASTS AND PROSPECTS OF THEIR APPLICATION IN FOOD INDUSTRY</b>

9.	Elena Ramona HUBER, *Adriana DABIJA Faculty of Food Engineering "Ștefan cel Mare" University of Suceava, Romania, * adriana.dabija@fia.usv.ro	<b>RESEARCH ON THE WHEY'S VALORISATION FOR BEVERAGE PRODUCTION</b>
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11.	Ionela-Cristina IACOBAN, Adriana DABIJA, Faculty of Food Engineering "Ștefan cel Mare" University of Suceava, Romania, * adriana.dabija@fia.usv.ro	<b>STUDY ON OBTAINING LACTOSE-FREE ICE CREAM - A REVIEW</b>
12.	*Maria Camelia Golea <sup>1,2</sup> , Florin Ursachi <sup>1</sup> , Georgiana Gabriela Codină <sup>1</sup> , <sup>1</sup> Faculty of Food Engineering "Ștefan cel Mare" University, Suceava, Romania, *mcgolea78@gmail.com <sup>2</sup> Vegetal Genetic Resources Bank "Mihai Cristea", Suceava, Romania	<b>NUTRITIONAL ASSESSMENT OF WHOLE FLOURS OBTAINED FROM DIFFERENT WHEAT SPECIES</b>
13.	*Olivia Atudorei <sup>1</sup> , Georgiana Gabriela Codina <sup>1</sup> , Denisa Atudorei <sup>1</sup> Faculty of Food Engineering, Ștefan cel Mare University, Suceava, Romania, * <a href="mailto:olivia.atudorei@student.usv.ro">olivia.atudorei@student.usv.ro</a>	<b>THE IMPACT OF THE GERMINATION PROCESS ON THE PHYSICO-CHEMICAL CHARACTERISTICS OF BUCKWHEAT GRAINS (<i>Fagopyrum esculentum</i>)</b>
14.	Ana LEAHU <sup>1</sup> , Cristina GHINEA <sup>1</sup> , Sorina ROPCIUC <sup>1</sup> , Faculty of Food Engineering, Ștefan cel Mare University of Suceava, Romania	<b>CHARACTERIZATION OF BERRY SORBET MATRICES WITH INULIN AND STEVIA REBAUDIANA AND EFFECTS OF ADDITION ON SENSORY PROPERTIES</b>

## Section 2 Applied Engineering Sciences

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15.	*Yevgen Kharchenko, Andriy Sharan Education and Scientific Institute of Food Technologies, National University of Food Technology, Ukraine * millingscience@gmail.com	<b>EFFECT OF TECHNOLOGICAL PROPERTIES OF PEA SEEDS AND PROCESSING MODES ON DEHULLING EFFICIENCY</b>
16.	*Ana TROHINA, Aurica CHIRSANOVA, Alina BOIȘTEAN, Faculty of Food Technology, Technical University of Moldova, Republic of Moldova, * ana.trohina1@an.utm.md	<b>RHEOLOGICAL CHARACTERISTICS OF BETA-GLUCANS OBTAINED FROM WINE LEES OF WINES FROM LOCAL GRAPES VARIETIES</b>
17.	*Huțu Dana <sup>1</sup> , Amariei Sonia <sup>1</sup> Faculty of Food Engineering, Ștefan cel Mare University of Suceava, Romania * dana.hutu@fia.usv.ro	<b>APPLE PUREE, AN IMPORTANT NUTRITIONAL ALTERNATIVE IN REDUCING THE SUGAR CONTENT OF PASTRY PRODUCTS</b>
18.	Andrii LUBESHKO, *Olena CHEPELIUK National University of Food Technologies, Country Ukraine, *lenasandul@yahoo.com	<b>MODELING OF HYDRODYNAMIC CAVITATION FOR THE PURPOSE OF EXTRACTING DISSOLVED GASES FROM AN ALCOHOL-CONTAINING MEDIUM</b>

19.	*Oksana Kochubey-Lytvynenko, Tetiana Osmak, Artur Mykhalevych, Angelina Pivtoratska National University of Food Technologies, Kyiv, Ukraine, * ukuzmik@gmail.com	<b>SCIENTIFIC EXPLANATION OF THE RECIPE COMPOSITION OF MILK-VEGETABLE PASTAS</b>
20.	*Galyna Polishchuk, Uliana Bandura, Oksana Bass, Artur Mykhalevych National University of Food Technologies, Kyiv, Ukraine, * ukuzmik@gmail.com	<b>INFLUENCE OF DEMINERALIZED WHEY CONCENTRATES ON ICE CREAM SUGAR CONTENT</b>
21.	*Sorina Ropciuc <sup>1</sup> , Georgiana Gabriela Codina <sup>1</sup> , Mircea Oroian <sup>1</sup> , Ana Leahu <sup>1</sup> , Ancuta Elena Prisacaru <sup>1</sup> , Florina Dranca <sup>1</sup> Faculty of Food Engineering, Stefan cel Mare University of Suceava, Romania, *sorina.ropciuc@fia.usv.ro	<b>PROTEIN OLEOGELS: PRODUCTION AND EFFECT ON RHEOLOGICAL AND REOFERMENTOGRAPHIC PROPERTIES IN BUN DOUGH</b>
22.	Olha Dulka <sup>1</sup> , Vitalii Prybylskyi <sup>1</sup> , Oleksii Fedosov <sup>2</sup> , Serhii Prokopyshyn <sup>1</sup> <sup>1</sup> National University of Food Technology, Ukraine, <sup>2</sup> "Rosiana" LLC, Ukraine * olga.ds210791@gmail.com	<b>INFLUENCE OF WATER HARDNESS ON THE PROCESS OF FERMENTATION BY MEDUSOMYCES GISEVII CONSORTIUM</b>

### Section 3. Food Products Quality and Safety

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24.	*Maciej Kluz, Bożena Waszkiewicz – Robak, Karol Pietrzyk, Rafał Sochacki, Miroslava Kacaniova, School of Medical & Health Sciences, University of Economics and Human Sciences in Warsaw, Poland, *m.kluz@vizja.pl	<b>MICROBIOLOGICAL PROPERTIES OF VARIOUS TYPES OF HOMEMADE KOMBUCHA BEVERAGES USING ALTERNATIVE KINDS OF SUGARS</b>

25.	*Karol Pietrzyk <sup>1</sup> , Maciej Kluz <sup>2</sup> , Bożena Waszkiewicz – Robak <sup>2</sup> , Rafał Sochacki <sup>2</sup> , Miroslava Kacaniova <sup>2</sup> <sup>1</sup> University of Rzeszów, College of Natural Sciences, Institute of Food Technology and Nutrition <sup>2</sup> School of Medical & Health Sciences, University of Economics and Human Sciences in Warsaw, Poland *karol_pietrzyk@wp.pl	<b>IDENTIFICATION OF MICROORGANISMS IN MODEL MEAT STUFFINGS USING MALDI TOF MS BIOTYPER</b>
26.	*Rafał Sochacki, Maciej Kluz, Bożena Waszkiewicz – Robak, Marika Godzińska, Miroslava Kacaniova School of Medical & Health Sciences, Students Scientific Group “Suplement” University of Economics and Human Sciences in Warsaw, Poland *rafalsochacki@op.pl	<b>ANTIOXIDANT ACTIVITY OF HOME-MADE ENERGY DRINKS BASED ON NATURAL INGREDIENTS</b>
27.	A. Uivarasan <sup>1*</sup> , J. Lukinac <sup>2</sup> , M. Jukic <sup>2</sup> , A. Peter <sup>1</sup> , C. Nicula <sup>1</sup> , L. Mihaly Cozmata <sup>1</sup> , A. Mihaly Cozmata <sup>1</sup> <sup>1</sup> Technical University of Cluj Napoca, Department of Chemistry-Biology, Baia Mare, Romania; <sup>2</sup> Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology J.J.Strossmayer University of Osijek, Croatia, *uivarasanalexandra@yahoo.com	<b>INSIGHTS INTO THE STARCH STRUCTURE, PHYSICO-CHEMICAL PROPERTIES AND IN VITRO DIGESTIBILITY OF WHOLE BLACK RICE FLOUR, WHOLE BROWN RICE FLOUR, THEIR MIXTURES AND CORRESPONDED BREADS</b>
28.	Doru Necula <sup>1,2</sup> , *Mădălina Ungureanu-Iuga <sup>2,3</sup> , Sorin Daniel Dan <sup>1</sup> , Octavia Tamas-Krumpe <sup>1</sup> , Laurenț Ognean <sup>1</sup> . <sup>1</sup> University of Agricultural Sciences and Veterinary Medicine (USAMV), Romania, <sup>2</sup> Mountain Economy Center (CE-MONT), National Institute of Economic Research (INCE), Romanian Academy, Romania, <sup>3</sup> Integrated Research, Development and Innovation Center for Advanced Materials, Nanotechnologies and Distributed Manufacturing and Control Systems (MANSiD), “Ștefan cel Mare” University of Suceava, Romania, *madalina.iuga@ce-mont.ro	<b>INFLUENCE OF THE PROCESSING TECHNOLOGY ON DORNA SWISS CHEESE QUALITY</b>
29.	*Georgiana Fediuc, Mircea Oroian <sup>1</sup> <sup>1</sup> Faculty of Food Engineering “Ștefan cel Mare” University of Suceava, * fediuc.georgiana@outlook.com	<b>INFLUENCE OF WALNUT OIL ADULTERATION WITH SUNFLOWER OIL ON COLOR PARAMETERS</b>
30.	*BUCULEI Amelia I, POROCH-SERIȚAN Maria, JARCĂU Mihaela, ȚURCAN Paulina Faculty of Food Engineering University Ștefan cel Mare of Suceava, Romania, *ameliab@fia.usv.ro	<b>IMPORTANCE OF IDENTIFICATION AND CONTROL LISTERIA MONOCYTOGENES IN FOOD SAFETY - CASE STUDY- OCCURRENCE OF LISTERIA MONOCYTOGENES IN THE PRODUCT READY TO EAT</b>
31.	Valentina Bantea-Zagareanu, Faculty of Food Technology, Technical University of Moldova, *valentinabantea1@gmail.com	<b>FORMULATION OF THE COMPOSITION FROM SCALDED DOUGH WITH NATURAL SWEETENER</b>
32.	*Mariana Violeta POPESCU, Adriana DABIJA, Faculty of Food Engineering “Ștefan cel Mare” University of Suceava, Romania, mariana.bejinariu196@gmail.com	<b>STEVIA REBAUDIANA USE AS A NATURAL SWEETENER IN ICE CREAM PRODUCTION. REVIEW</b>

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34.	<p>*Mariana SPINEI<sup>1,2</sup>, Mircea OROIAN<sup>2</sup>  <sup>1</sup> <i>Integrated Center for Research, Development and Innovation in Advanced Materials, Nanotechnologies, and Distributed Systems for Fabrication and Control (MANSiD), “Ștefan cel Mare” University of Suceava, Romania</i>  <sup>2</sup> <i>Faculty of Faculty of Food Engineering, “Ștefan cel Mare” University of Suceava, Romania</i>  *<a href="mailto:mariana.spinei@fia.usv.ro">mariana.spinei@fia.usv.ro</a></p>	<p><b>EVALUATION OF THE BIOACTIVE COMPOUNDS AND THE ANTIOXIDANT CAPACITY OF GRAPE POMACE (BĂBEASCĂ NEAGRĂ VARIETY)</b></p>
35.	<p>*Oxana Radu, Tatiana Capcanari, Eugenia Covaliov, Aurica Chirsanova, <i>Faculty of Food Technology, Technical University of Moldova, Ștefan cel Mare 168 street, Chisinau, Republic of Moldova,</i>  *<a href="mailto:oxana.radu@sa.utm.md">oxana.radu@sa.utm.md</a></p>	<p><b>THE PARTICULARITIES OF PALM OIL CONSUMPTION IN THE REPUBLIC OF MOLDOVA</b></p>
36.	<p>Cristina DAMIAN, Sorina ROPCIUC, Ana LEAHU, Nicolae CARPIUC, <i>Faculty of Food Engineering, Ștefan cel Mare University of Suceava, ROMANIA,</i> *  <a href="mailto:cristinadamian@fia.usv.ro">cristinadamian@fia.usv.ro</a></p>	<p><b>STABILITY OF EMULSIONS WITH PUMPKIN BY-PRODUCTS AND CHIA MUCILAGE</b></p>
37.	<p>*Ofelia Arvinte<sup>1</sup>, Lăcrimioara Senila<sup>2</sup>, Anca Becze<sup>2</sup> · Sonia Amariei<sup>1</sup>  <sup>1</sup><i>Faculty of Food Engineering, Ștefan cel Mare University of Suceava, Romania;</i> * <a href="mailto:ofelia.arvinte@usm.ro">ofelia.arvinte@usm.ro</a>  <sup>2</sup><i>INCDO-INOE 2000, Research Institute for Analytical Instrumentation, Cluj-Napoca, Romania;</i></p>	<p><b>SAFETY IN CONSUMPTION OF SOME PLANTS WITH THERAPEUTIC POTENTIAL FROM SPONTANEOUS MOUNTAIN FLORA: VACCINIUM OXYCOCCOS AND CENTAUREA JACEA</b></p>
38.	<p>Viacheslav HUBENIA, Tetiana ISHCENKO  <i>National University of Food Technologies, Ukraine,</i>  <a href="mailto:gubena@meta.ua">gubena@meta.ua</a></p>	<p><b>USE OF DRIED BASIL IN THE TECHNOLOGY OF HAMBURGERS BUNS</b></p>
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40.	<p>Silvia Mironeasa<sup>1</sup>, Ana Batariuc<sup>1</sup>, *Mădălina Ungureanu-Iuga<sup>1,2</sup>  <sup>1</sup> <i>Faculty of Food Engineering, Ștefan cel Mare University of Suceava, Romania</i>  <sup>2</sup> <i>Mountain Economy Center, INCE, Romanian Academy, Romania,</i> * <a href="mailto:madalina.iuga@usm.ro">madalina.iuga@usm.ro</a></p>	<p><b>ASSESSMENT OF THE FIBER CONTENT OF GRAPE POMACE-MAIZE FLOUR MIXTURES USED TO PRODUCE HIGH-FIBER SNACKS</b></p>
41.	<p>Cristina Ștefania AFLOAREI, *Adriana DABIJA  <i>Faculty of Food Engineering, “Ștefan cel Mare” University of Suceava, Romania,</i> *  <a href="mailto:adriana.dabija@fia.usv.ro">adriana.dabija@fia.usv.ro</a></p>	<p><b>STUDY ON THE INCIDENCE, MONITORING AND CONTROL OF LISTERIA MONOCYTOGENES SPECIES IN MILK AND DAIRY PRODUCTS - A REVIEW</b></p>
42.	<p>*Constantinescu (Pop) Cristina Gabriela, Buculei Amelia, Gatlan Anca Mihaela  <i>Faculty of Food Engineering, University Ștefan cel Mare of Suceava, Country Romania</i>  * <a href="mailto:gabriela.constantinescu@fia.usv.ro">gabriela.constantinescu@fia.usv.ro</a></p>	<p><b>TRENDS IN OBTAINING BAKERY PRODUCTS, FROZEN PASTRIES</b></p>

43.	Fiodor Victoria, *Buculei Amelia, Prisacaru Ancuța Elena, Gătlan Anca Mihaela <i>Faculty of Food Engineering</i> <i>University Stefan cel Mare of Suceava, Romania</i> <i>*vica.fiodor89@gmail.com</i>	<b>NEW CHALLENGES IN TRADITIONAL BAKERY – BREAD WITH SOURDOUGH AND SHEEP CHEESE</b>
44.	*Marina AXENTII, Georgiana Gabriela CODINĂ, <i>Faculty of Food Engineering,</i> <i>Ștefan cel Mare University of Suceava, Romania,</i> <i>*axentii.marina@outlook.com</i>	<b>EXPLORING THE POTENTIAL OF CANOLA PROTEIN IN THE FOOD INDUSTRY: MARKET TRENDS, NUTRITIONAL BENEFITS, AND TECHNOLOGICAL ADVANCEMENTS</b>
45.	*Liliana Popescu <sup>1</sup> , Maria-Loredana Soran, Ildiko Lung, Aliona Ghendov-Mosanu <sup>1</sup> , Rodica Sturza <sup>1</sup> : <sup>1</sup> <i>Faculty of Food Technology, Technical University of Moldova, Moldova</i> <i>*liliana.popescu@tpa.utm.md</i> <sup>2</sup> <i>Department of Physics of Nanostructured Systems,</i> <i>National Institute for Research and Development of Isotopic and Molecular Technologies, Romania</i>	<b>INVESTIGATION OF THE PHYSICO-CHEMICAL, TEXTURAL AND ANTIOXIDANT PROPERTIES OF CREAM CHEESE WITH ALGINATE-ENCAPSULATED PLANT EXTRACTS</b>
46.	Andrei-Cosmin Amănioaei <sup>1</sup> , Silvia Mironeasa <sup>1</sup> <i>Faculty of Food Engineering, Ștefan cel Mare University of Suceava, România</i> <i>*cosmin.amanioaei@student.usv.ro</i>	<b>WINERY BY-PRODUCTS AS INGREDIENTS IN EXTRUDATES</b>
47.	*Marian-Ilie Luca <sup>1</sup> , Silvia Mironeasa <sup>1</sup> <i>Faculty of Food Engineering , Ștefan cel Mare University of Suceava, Romania</i> <i>*marian.luca@usm.ro</i>	<b>VALORISATION OF CARROT POMACE AS A SOURCE OF DIETARY FIBER IN REFINED WHEAT FLOUR PASTA</b>

#### **Section 4.**

#### **Equipment for Food Industry**

No.	Names	Title
48.	Maksym Kasyniuk, Kateryna Hrininh, Oleksii Gubenia, <i>National University of Food Technologies, Ukraine, *</i> <i>neackriss@gmail.com</i>	<b>MECHANICAL CELL DISRUPTION OF MICROORGANISMS</b>
49.	Oleksandr Gavva, *Liudmyla Kryvoplyas-Volodina, <i>Educational and Scientific Institute of Technical Engineering by name of acad. I.S. Hulyi, National University of Food Technologies, Ukraine, *</i> <i>krivoplyas-volodina@ukr.net</i>	<b>SYNTHESIS OF MODULAR MECHATRONIC SYSTEMS FOR PROCESSING OF SMALL PIECE FOOD PRODUCTS</b>
50.	*Oleksandr Kozak, Volodymyr Telychkun <i>Faculty of Machines and devices of food and pharmaceutical industries</i> <i>National University of Food Technologies, Ukraine, *</i> <i>oleksandrkozak2@gmail.com</i>	<b>THE IMPACT OF CRUST PERMEABILITY ON VACUUM COOLING OF BREAD</b>
51.	*Gavva O., Volodin O., Zaporozhets O. <i>Educational and Scientific Institute of Technical Engineering by name of acad. I.S. Hulyi, National University of Food Technologies, Ukraine</i> <i>*krivoplyas-volodina@ukr.net</i>	<b>SYNTHESIS OF PNEUMATIC NOZZLE DEVICES FOR PACKAGING MACHINES</b>

52.	*Volodin S., Myronchuk V., Maslo M., <i>Educational and Scientific Institute of Technical Engineering by name of acad. I.S. Hulyi, National University of Food Technologies, Ukraine</i> *krivoplyas-volodina@ukr.net	<b>INTRODUCTION OF INDUSTRIAL CONTROL VALVES AT THE DEFECOSATURATION STATION</b>
53.	Tetiana ZUIEVA, *Olena CHEPELIUK <i>National University of Food Technologies, Ukraine, *</i> lenasandul@yahoo.com	<b>GUMMY CANDIES AS AN ALTERNATIVE METHOD FOR DELIVERING ACTIVE PHARMACEUTICAL INGREDIENTS</b>
54.	*Loredana Torodoc, Gheorghe Gutt <i>Faculty of Food Engineering, Stefan cel Mare University of Suceava, Romania</i> *loredana.torodoc@fia.usv.ro	<b>STUDY REGARDING THE EFFECTS OF TEST CONDITIONS ON THE PARAMETERS OF THE TEXTURE PROFILE ANALYSIS</b>
55.	Kateryna Hrininh, Kostiantyn Omelianenko, Artem Ponomarenko, *Oleksii Gubenia <i>National University of Food Technologies, Kyiv, Ukraine, *gubena@meta.ua</i>	<b>CHANGE OF VISCOSITY OF A SUSPENSION OF COSMETIC PRODUCTS DURING ULTRAFINE GRINDING IN BEAD MILL</b>

### **Section 5. Ecology and Environment Protection**

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57.	*Oksana SKROTSKA, Valeriia MARCHENKO <i>Department of Biotechnology and Microbiology, National University of Food Technologies, Ukraine, *skrotskaoi@nuft.edu.ua</i>	<b>THE EFFECT OF TEMPERATURE ON THE BIOSYNTHESIS OF SILVER NANOPARTICLES USING SACCHAROMYCES CEREVISIAE M437</b>
58.	Rostyslav KOVAL, *Oksana SKROTSKA <i>Department of Biotechnology and Microbiology, National University of Food Technologies, Ukraine, *skrotskaoi@nuft.edu.ua</i>	<b>SYNTHESIS OF SILVER NANOPARTICLES USING MUTANT YEAST AND ITS DEPENDENCE ON THE SILVER NITRATE CONCENTRATION</b>
59.	Buculei Amelia, Albu Eufrozina, Leahu Ana, Ghinea Cristina <i>Faculty of Food Engineering, Stefan cel Mare University of Suceava, Romania, *ameliab@fia.usv.ro</i>	<b>PREVENTIVE MEASURES FOR MONITORING AND WATER MANAGEMENT IN SUCEAVA MUNICIPALITY</b>
60.	*Cristina DAMIAN, Ana LEAHU, Sorina ROPCIUC, Nicolae CARPIUC, <i>Faculty of Food Engineering, Ștefan cel Mare University of Suceava, ROMANIA, *cristinadamian@fia.usv.ro</i>	<b>VALORIZATION OF CITRUS BY-PRODUCTS</b>

**Section 6.**  
**Multidisciplinary Science**

No	Names	Title
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<b>62.</b>	<p>*Lucica Maria Pop, Anca Mihaly Cozmuta, Camelia Nicula, Leonard Mihaly Cozmuta, Anca Peter * <a href="mailto:lucica_pop74@yahoo.it">lucica_pop74@yahoo.it</a> Faculty of sciences, Technical University of Cluj Napoca, North University Center of Baia Mare, Romania</p>	<b><i>ATTEMPTS TO OBTAIN MATERIAL BASED ON POLYVINYL ALCOHOL WITH BARRIER PROPERTIES AGAINST WATER VAPOR</i></b>
<b>63.</b>	<p>*Olena Krupko Department of Medical and Pharmaceutical Chemistry of Bukovinian State Medical University, Chernivtsi, Ukraine *<a href="mailto:krupkoo@ukr.net">krupkoo@ukr.net</a></p>	<b><i>THE EFFECT OF SILVER IONS ON THE OPTICAL PROPERTIES OF COLLOIDAL SOLUTIONS OF NANOPARTICLES CdS</i></b>
<b>62.</b>	<p>*Ovidiu-Aurel Ghiuță, Anca-Marilena Burac, Petronela Ciubotaru, Lavinia Tarniță, Daria Ursachi Faculty of Food Engineering, Ștefan cel Mare University of Suceava, ROMANIA, * <a href="mailto:ovidiughiuta@fia.usv.ro">ovidiughiuta@fia.usv.ro</a></p>	<b><i>SALARIZATION AND PERSONAL MOTIVATION IN HOSPITALITY INDUSTRY</i></b>
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<b>64.</b>	<p>*Ovidiu-Aurel Ghiuță, Buhac Niculina, Mitric Narcisa Cătălina Faculty of Food Engineering, Ștefan Cel Mare Suceava, România *<a href="mailto:ovidiughiuta@fia.usv.ro">ovidiughiuta@fia.usv.ro</a></p>	<b><i>YOUNG PEOPLE BEHAVIOUR ON FOOD WASTE</i></b>