

**The 11<sup>th</sup> International Conference  
for Students**

**STUDENT IN BUCOVINA**

**December, 13<sup>th</sup>, 2024**

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

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# Conference program

## International conference for students

**STUDENT IN BUCOVINA**

**13<sup>th</sup> December 2024**

**9.30 – 9.50:** Opening ceremony – Auditorium „Joseph Smith”  
Aspazia Ștefana GĂITAN - Invitat  
Direcția pentru Agricultură Județeană Suceava  
*Agricultura ecologică. Importanța sectorului agricol ecologic de la producător la consumator*

**9.50 – 11.20:** Papers presentation – Auditorium „Joseph Smith”  
Section A: PH.D. STUDENTS' RESEARCHES

**12.30 – 14.00:** Papers presentation – J Building, Room J6  
Section B: MASTER STUDENTS' RESEARCHES

**14.00 – 15.00** Papers presentation – J Building, Room J6  
Section C: UNDERGRADUATE STUDENTS' RESEARCHES

**12.30 – 15.00:** Papers presentation – J Building, Room J7  
Section C: UNDERGRADUATE STUDENTS' RESEARCHES

**16.30** Awarding ceremony – J Building, Room J7

### **ONLINE SECTION**

**12.30 -16.15**

Section A -PH.D. STUDENTS' RESEARCHES

Section B - MASTER STUDENTS' RESEARCHES

Section C1 - UNDERGRADUATE STUDENTS' RESEARCHES

Section C2 - UNDERGRADUATE STUDENTS' RESEARCHES

**16.30** Awarding ceremony

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

**9.50 – 10.05**

***MAKING MUFFINS BY REPLACING SOLID FAT WITH CURRENT ALTERNATIVES. RHEOLOGICAL CHARACTERIZATION, TEXTURE PROFILE AND SENSORY ANALYSIS***, PhD. Student: *Otilia FORTUNA, Eusebiu DRĂGOI*, Faculty of Food Engineering, Stefan cel Mare University of Suceava, Romania

**10.05 – 10.20**

***FOOD QUALITY MANAGEMENT-IFS STANDARDS AND IMPLEMENTATION FOR ENTERPRISES***, PhD. Student *Dumitrița-Sabina DOBRINCU, Matilda-Elena BEJINARIU*, Faculty of Food Engineering, Stefan cel Mare University of Suceava, Romania

**10.20 – 10.35**

***UNCONVENTIONAL STARTER CULTURES OF MICROORGANISMS WITH APPLICATIONS IN THE BAKERY INDUSTRY***, PhD. Student: *Cristian MITITIUC*, Faculty of Food Engineering, Stefan cel Mare University of Suceava, Romania

**10.35 – 10.50**

***STUDY ON IMPROVING THE NUTRITIONAL PROFILE OF SEMI-GLUTEN BISCUITS BY ADDING ALFALFA POWDER***, Ph.D Student: *Loredana-Mariana HUȚUȚUI (STAN)*, Faculty of Food Engineering, Stefan cel Mare University of Suceava, Romania

**10.50 – 11.05**

***PHYSICO-CHEMICAL AND CONSUMER ACCEPTANCE OF WHITE BREAD WITH DIFFERENT LEVELS OF GERMINATED BUCKWHEAT FLOUR ADDITION (FAGOPYRUM ESCULENTUM)***,

*Ph.D. Student: Olivia ATUDOREI, Faculty of Food Engineering, Stefan cel Mare University of Suceava, Romania*

**11.05 – 11.20**

**CHARACTERIZATION OF SUNFLOWER OIL AND RAPESEED OIL ENRICHED WITH EXTRACTS FROM OXHEART TOMATO (*LYCOPERSICON ESCULENTUM L.*) POMACE**, *PhD. Student: Dumitrița FLAIȘ, Faculty of Food Engineering, Stefan cel Mare University of Suceava, Romania*

**PAUSE 11.30 -12.30**

**SECTION B - MASTER STUDENTS' RESEARCHES  
(J Building, Room J6) and**

**SECTION C: UNDERGRADUATE STUDENTS'  
RESEARCHES (J Building, Room J6)**

**12.30– 12.45**

**1. DIFUSE**, *Students: Marina-Dumitrița CIUBOTARIU, Ana-Cristina COLNICEANU, Ionuț PREDA, Andrei-Nicolae TOMA, Debora Adina ZEGREA, Faculty of Food Engineering, University Stefan cel Mare, Suceava, Romania*

**12.45 – 13.00**

**2. THE STUDY ON THE INFLUENCE OF FAT CONTENT ON THE PHYSICOCHEMICAL AND ORGANOLEPTIC CHARACTERISTICS OF FROZEN DESSERTS MADE FROM COCONUT AND FOREST FRUITS**, *Students: Andreea SCHIPOR, Emilia CEOMEICĂ, Faculty of Food Engineering, Stefan Cel Mare University of Suceava, Romania*

**13.00 – 13.15**

**3. STUDY ON THE SENSORY CHARACTERISTICS OF COFFEE VARIETY OBTAINED IN THE PROCESSING CENTER IN SUCEAVA, ROMANIA**, Students: Bianca - Silvia BOZ, Florentina - Nicoleta TEMNEANU, Petronela (CIUBOTARU) FLOREA, Faculty of Food Engineering, Stefan Cel Mare University of Suceava, Romania

**13.15 – 13.30**

**4. COMPARATIVE STUDY BETWEEN HONEYDEW HONEY AND MANUKA HONEY BASED ON THE PHYSICOCHEMICAL PARAMETERS**, Students: Daria URSACHI, Iustina STRAT, Lavinia TARNIȚĂ, Faculty of Food Engineering, Stefan Cel Mare University of Suceava, Romania

**13.30 – 13.45**

**5. IMPACT OF THERMAL EXPOSURE OF SUNFLOWER AND PUMPKIN OILS ON THEIR QUALITY AND STABILITY**, Students: Bianca-Ramona ASOLTANEI, Cătălina COJOCARU, Lavinia Vasilica DORNESCU, Ana-Maria-Claudia NICORIUC, Faculty of Food Engineering, Stefan Cel Mare University of Suceava, Romania

**13.45 – 14.00**

**6. THE INFLUENCE OF PROTEIN AND FIBER ADDITION ON THE NUTRITIONAL VALUES OF CHOCOLATE**, Students: Diana CAZAC, Georgiana IVANIUC, Faculty of Food Engineering, Stefan Cel Mare University of Suceava, Romania

**14.00 – 14.15**

**7. ARONIA POMACE EXTRACT JELLY**, Students: Valentina-Ionela UNGUREAN, Diana-Mihaela IVAȘCĂ, Amalia-Mihaela TITULEAC, Alexandra EFTIMIE, Eugen-Sebastian ȚEHANCIUC-CALANCEA, Faculty of Food Engineering, Stefan Cel Mare University of Suceava, Romania

**14.15 – 14.30**

**8 ASSESSMENT OF THE IMPACT OF THE ADDITION OF POTATOES ON THE PHYSICOCHEMICAL AND SENSORY CHARACTERISTICS OF BREAD**, Students: Victoria FIODOR (HUDIȚ),

*Andreea-Sabina AVASILOAIE, Doina TIMOFICIUC, Iustin AMIHĂESA, Sergiu BOGHIU, Faculty of Food Engineering, Stefan Cel Mare University of Suceava, Romania*

**14.30 – 14.45**

**9. STREET LEVEL NOISE IN SUCEAVA, ROMANIA**, *Students: Bianca-Florentina GHIZA, Veronica SFÎRNACIUC, Faculty of Food Engineering, Stefan Cel Mare University of Suceava, Romania*

**14.45-15.00**

**10. STUDY OF THE MANUFACTURING TECHNOLOGY OF FREEZE-DRIED FRUIT CAKES**, *Students: Andreea Sabina AVASILOAIE, Doina TIMOFICIUC and Emanuela PUȘCAȘU, Faculty of Food Engineering, Stefan Cel Mare University of Suceava, Romania*

## **SECTION C: UNDERGRADUATE STUDENTS' RESEARCHES - J Building, Room J7**

**12.30– 12.45**

**1. EVALUATION OF THE QUALITY OF VARIOUS VARIETIES OF PEARS MARKETED IN SUPERMARKETS**, *Students: Maria ALUPULUI, Ioana GROSARIU, Mihail MARTIN, Alexandra Elena SPETCU, Andreea Florentina PENCIUC, Mariana- Valentina CHISALIȚĂ, Faculty of Food Engineering, Stefan Cel Mare University of Suceava, Romania*

**12.45 – 13.00**

**2. OBTAINING AND CHARACTERIZING THE FUNCTIONAL AND SENSORY PROPERTIES OF A NEW MOZZARELLA CHEESE VARIETY**, *Students: Aurelia Angela ȘTEFANCU, Bianca Ramona*

*ASOLTANEI, Lavinia Vasilica DORNESCU and Diana Georgiana GÎTMAN, Faculty of Food Engineering, Stefan Cel Mare University of Suceava, Romania*

**13.00 – 13.15**

**3. INFLUENCE OF RAW MATERIALS ON FAST-FOOD QUALITY**, Students: *Andrea PRICOB, Claudiu IAȚCU, Florin LUNCAȘU, Simon GAFINCU, Luminița HÎNȚAR, Lorena AGAFIȚEI, Faculty of Food Engineering, Stefan Cel Mare University of Suceava, Romania*

**13.15 – 13.30**

**4. FROM TRADITION TO INNOVATION: ENHANCING CROISSANT QUALITY THROUGH SUSTAINABLE PRACTICES AND TECHNOLOGICAL ADVANCES**, Students: *Andreea PRICOB, Claudia BURLACU, Eduard MURARIU, George DIVISEVICI, Fabian CIMPOIEȘ, Faculty of Food Engineering, Stefan Cel Mare University of Suceava, Romania*

**13.30– 13.45**

**5. RESEARCH ON THE CHARACTERISTICS OF BREAD OBTAINED WITH WHEAT FLOUR AND LEGUMES: TECHNICAL-FUNCTIONAL CHARACTERISTICS AND SENSORY EVALUATION**, Students: *Eusebiu DRĂGOI, Nadina POPOVICI, Claudia Dumitrița VĂRVĂRUC, Bianca Aurica TAPALAGĂ, Cristian MITITIUC, Sergiu LAZĂR, Faculty of Food Engineering, Stefan Cel Mare University of Suceava, Romania*

**13.45 – 14.00**

**6. UMAMI: THE FIFTH BASIC TASTE AND ITS IMPACT ON OVERALL HEALTH**, Student: *Iulian CEBOTARU, Faculty of Food Engineering, Stefan Cel Mare University of Suceava, Romania*

**14.00 – 14.15**

**7. QUALITY CHARACTERISTICS OF BREAD OBTAINED FROM DIFFERENT WHEAT VARIETIES**, Students: *Viorica Trandafira*

*Georgiana ILEȘOI, Faculty of Food Engineering, Stefan Cel Mare University of Suceava, Romania*

**14.15 – 14.30**

**8. HEALTHY EATING IN THE VIEW OF A STUDENT**, Student: *Maiia ZABOLOTNIA, Educational and Scientific Institute of Biology, Chemistry and Bioresources, Department of Chemistry and Expertise of Food Products, Specialty of Examination of Food Products, Yuriy Fedkovych Chernivtsi National University, Country Ukraine*

**14.30 – 14.45**

**9. CERTIFICATION OF TRADITIONAL ROMANIAN FOOD PRODUCTS: A PATHWAY TO PRESERVING HERITAGE AND QUALITY**, Student: *Mirela JALBĂ, Faculty of Food Engineering, Stefan Cel Mare University of Suceava, Romania*

**14.45 – 15.00**

**10. THE IMPACT OF PAR-BAKING TECHNOLOGY ON TEXTURAL AND PHYSICOCHEMICAL PROPERTIES OF BAKERY PRODUCTS**, Student: *Vicol-Beniamin LAZĂR, Faculty of Food Engineering, Stefan Cel Mare University of Suceava, Romania*



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

<https://meet.google.com/cay-rzbw-mvi>

**12.30 – 12.45**

**1. IMPROVEMENT ON THE WHEY PROTEIN-POLYSACCHARIDE CONCENTRATES TECHNOLOGY**, Ph. D Student: Petro PARKHOMETS, Educational and Scientific Institute of Food Technologies, National University of Food Technology, Kyiv, Ukraine

**12.45 – 13.00**

**2. BIOPROTECTION IN PRODUCTION OF FERMENTED MILK PRODUCTS**, PhD student: Anatolii LUKASHCHUK, Educational and Scientific Institute of Food Technology, National University of Food Technology, Ukraine

**13.00 – 13.15**

**3. SIMULATION OF HYDRODYNAMIC PHENOMENA IN VALVE FEEDERS OF ADAPTRONIC MODULES FOR DOSING LIQUID PRODUCTS**, PhD student: Anton KOKHAN, Oleksandr GAVVA, National University of Food Technologies, Kyiv, Ukraine

**13.15- 13.30**

**4. PLANT-BASED FERMENTED BEVERAGES**, PhD student: Artem BARALIUK, The Department of Milk and Dairy Products Technology, National University of Food Technologies, Ukraine

**13.30 – 13.45**

**5. CRYOPROTECTIVE PROPERTIES OF FUNCTIONAL MIXTURES IN SAUSAGE PRODUCT**, PhD student: Olena TUNIK, National University of Food Technologies, Kyiv, Ukraine

**13.45 – 14.00**

**6. BREADMAKING QUALITY PARAMETERS OF DIFFERENT VARIETIES OF TRITICALE CULTIVARS**, PhD Student: Sergiu PAIU, Faculty of Food Engineering, Technical University of Moldova, Republic of Moldova, Faculty of Food Engineering, Ștefan cel Mare University of Suceava, Romania

**14.00 -14.15**

**7. 4. IMPACT OF SPROUTED WHEAT GRAIN ON DOUGH RHEOLOGICAL PROPERTIES**, Student: Andreea BUTNARIUC, Faculty of Food Engineering, Ștefan Cel Mare University of Suceava, Romania

**14.15 -14.30**

**8. FROM FIELD TO FORK: EXPLORING THE POTENTIAL OF RAPESEED PROTEIN IN INNOVATIVE PASTA FORMULATIONS**, Ph.D. Student: Marina AXENTII, Faculty of Food Engineering, Ștefan cel Mare University of Suceava, Romania

**14.30- 14.45**

**9. NATURAL METHODS TO REDUCE LISTERIA MONOCYTOGENES IN MILK AND DAIRY PRODUCTS**, PhD. Student: Cristina Ștefania AFLOAREI, Faculty of Food Engineering, Ștefan cel Mare University of Suceava, Romania

**14.45 – 15.00**

**10. BIOECONOMY AND CIRCULAR ECONOMY PATHWAYS TO ACHIEVE SUSTAINABLE DEVELOPMENT GOALS IN ROMANIA**, PhD. Student: Dadiana DABIJA, Faculty of Food Economics, Administration and Business, Ștefan cel Mare University of Suceava, Romania

**15.00 -15.15**

**11. ZEFER DRINK - ALCOHOLIC FERMENTED BEVERAGE MADE FROM DEPROTEINIZED WHEY**, PhD. Student: Elena Ramona HUBER,

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

**15.15 -15.30**

**12. NEW METHODS FOR IMPROVING THE FREEZING RESISTANCE OF BAKER'S YEAST**, PhD. Student: *Ioana ISACHE*, Faculty of Food Engineering, Stefan cel Mare University of Suceava, Romania

**15.30 – 15.45**

**13. NEW ALTERNATIVE PROTEIN SOURCES FOR THE MEAT INDUSTRY**, PhD. Student: *Maria Raluca CIOBANU*, Faculty of Food Engineering, Stefan cel Mare University of Suceava, Romania

**15.45 – 16.00**

**14. STUDY ON THE USE OF THE PRUNUS DOMESTICA FRUITS IN BAKERY PRODUCTS**, PhD. Student: *Mariana SLAVIC*, Faculty of Food Engineering, Stefan cel Mare University of Suceava, Romania

**16.00 – 16.15**

**15. STUDY ON THE USE OF AGAVE SYRUP AS A NATURAL SWEETENER IN THE MANUFACTURE OF ICE CREAM**, PhD. Student: *Mariana Violeta POPESCU*, Faculty of Food Engineering, Stefan cel Mare University of Suceava, Romania

**16.15- 16.30**

**16. DETECTION OF WALNUT OIL ADULTERATED WITH SUNFLOWER, RAPESEED AND SOYBEAN OIL USING FTIR ANALYSIS**, PhD. Student: *Georgiana FEDIUC*, Faculty of Food Engineering, Stefan cel Mare University of Suceava, Romania

**16.30- 16.45**

**17. INFLUENCE OF ARONIA POWDER ADDITION ON YOGURT QUALITY CHARACTERISTICS**, Student: *Gabriela-Evelina MURARU*,

*Faculty of Food Engineering, Stefan cel Mare University of Suceava, Country ROMANIA*

**16.45- 17.00**

**18. STUDIES REGRADING THE USE OF BEETROOT POWDER ON PASTA QUALITY**, PhD student: Vitalie BULAT, Faculty of Food Engineering, Stefan cel Mare University of Suceava, Country ROMANIA

## **ONLINE - SECTION C 1 - UNDERGRADUATE STUDENTS' RESEARCHES**

<https://meet.google.com/nzz-iikx-qej>

**12.30-12.45**

**1. TREATMENT OF DUAL-SPECIES BIOFILMS WITH A MIXTURE OF ESSENTIAL OIL AND SURFACTANTS FROM RHODOCOCCUS ERYTHROPOLIS** IMB Ac-5017, Student: Anastasiia OKHMAKEVYCH, Department of Biotechnology and Microbiology, National University of Food Technologies, Ukraine, Institute of Microbiology and Virology, National Academy of Sciences of Ukraine, Ukraine

**12.45 – 13.00**

**2. MULTIPHASE MODELING OF PARTICLE MOVEMENT IN A HORIZONTAL BEAD MILL WITH DISK AGITATORS**, Students: Artem PONOMARENKO, Maksym KASYNIUK, Kateryna HRININH, Oleksii GUBENIA, National University of Food Technologies, Ukraine

**13.00 – 13.15**

**3. FACTORS FOR SELECTING AN EFFECTIVE INOCULANT FOR CHICKPEAS**, Student: Oleh VYSOTSKY, Faculty of Biotechnology and microbiology, National University of Food Technologies, Ukraine

**13.15 – 13.30**

**4. VALORIZATION OF BY-PRODUCTS OBTAINED DURING THE PRODUCTION OF LIQUEUR FROM CORNELIAN CHERRY (*CORNUS MAS L.*),** *Students: Ana TROHINA, Alexandru CRICLIVÎI, Faculty of Food Technology, Technical University of Moldova, Republic of Moldova*

**13.30 – 13.45**

**5. PRODUCT CERTIFICATION IN THE FOOD INDUSTRY: CONSUMER AWARENESS, PERCEPTIONS AND ATTITUDES,** *Student: Anthony AMOTOE-BONDZIE, Faculty of Biotechnology and Food Science, Slovak University of Agriculture in Nitra, Slovakia*

**13.45 – 14.00**

**6. USE OF SECONDARY DAIRY RESOURCES FOR THE PRODUCTION OF NEW PRODUCTS,** *Student: Anton OSMAC, Faculty of Educational and Scientific Institute of Food Technology, National University of Food Technologies, Ukraine*

**14.00- 14.15**

**7. DEVELOPMENT AND VALIDATION OF FAST CHROMATOGRAPHIC METHOD FOR INDOLEACETIC ACID DETERMINATION PRODUCED BY BACTERIA,** *Student: Mykhailo TYMOFIENKO, Faculty of Biotechnology and Environmental Control, National University of Food Technologies, Ukraine*

**14.15- 14.30**

**8. MATHEMATICAL MODEL OF VACUUM COOLING OF BREAD,** *Students: Oleksandr KOZAK, Nazariy KOLBA, National University of Food Technologies, Kyiv, Ukraine*

**14.30- 14.45**

**9. FUNCTIONAL ECO-FRIENDLY PACKAGING FOR PENCILS**, Students: Roman SAVCHUK, Yuliia SLOBODIANIUK, National University of Food Technologies, Ukraine

**14.45 -15.00**

**10. APPLICATION POSSIBILITIES FOR ULTRASONIFICATION TREATMENT OF FRUIT PUREES**, Student: Tatiana CUSMENCO, Faculty of Food Technology, Technical University of Moldova, Republic of Moldova

**15.00 -15.15**

**11. DEVELOPMENT OF TECHNOLOGY OF ORGANIC MARSHMALLOW BASED ON VEGETABLE FOAMING AGENT**, Students: Anna BILYK, Nadiia KOLESNYK, Educational and Scientific Institute of Food Technologies, National University of Food Technologies, Ukraine

**15.15 -15.30**

**12. RESEARCH REGARDING CAMELICIOUS – INNOVATIVE, FUNCTIONAL FOOD: DETERMINATIONS, FABRICATION TECHNOLOGY AND QUALITY CHARACTERISTICS**, Student: Andrada Alice BERES (BACIU), Faculty of Environmental Protection, University of Oradea, Country Romania

**15.30 -15.45**

**13. INFLUENCE OF ROTARY TABLE SPEED ON TABLET STRENGTH**, Students: Andrii PLESHUK, Yevhen SAVITSKYI, National University of Food Technologies, Kyiv, Ukraine

**15.45 -16.00**

**14. INCREASE THE EFFICIENCY OF THE MALT EXTRACT FILTER**, Student: Anton LOVKIN, National University of Food Technology, Ukraine

**16.00-16.15**

**15. QUALITY AND STABILITY OF FUNCTIONAL MARSHMALLOW DURING STORAGE**, Student: Elena SERGHEEVA, Faculty of Food Technology, Technical University of Moldova, Republic of Moldova

**16.15-16.30**

**16. TEXTURE PARAMETERS OF VEGETABLE MAYONNAISE**, Student: Daniela BANU, Faculty of Food Technology, Technical University of Moldova, Republic of Moldova

## **ONLINE - SECTION C 2 - UNDERGRADUATE STUDENTS' RESEARCHES**

<https://meet.google.com/izz-tmts-zbv>

**12.30-12.45**

**1. EFFICIENCY OF CYCLIC RECTIFICATION FOR ETHANOL PRODUCTION**, Master student: Danil BULII, National University of Food Technologies, Kyiv, Ukraine

**12.45 – 13.00**

**2. BIOSYNTHESIS OF COPPER NANOPARTICLES USING CELL-FREE EXTRACT OF SACCHAROMYCES CEREVISIAE M437**, Student: Pavlo HOLUBIEV, Faculty of Biotechnology and Environmental Control, Department of Biotechnology and Microbiology, National University of Food Technologies, Ukraine

**13.00 – 13.15**

**3. LABELS WITH DIGITAL PRINTING**, Student: Yevheniia BABENKO National University of Food Technologies, Kyiv, Ukraine

**13.15 – 13.30**

**4. INNOVATIONS IN EQUIPMENT FOR PACKAGING TABLETS IN BLISTER PACKS**, Students: Yevheniia BABENKO, Andrii GRYSCHUK, National University of Food Technologies, Kyiv, Ukraine

**13.30 – 13.45**

**5. SPECIFICS OF CRAFT PRODUCTION MANAGEMENT IN BREWING**, Student: Yurii KLIHIN, Educational and Scientific Institute of Economics and Management, National University of Food Technologies, Ukraine

**13.45 – 14.00**

**6. PARAMETRIC SYNTHESIS OF THE FUNCTIONAL MODULE OF ACCUMULATION AND POSTAL ISSUANCE OF ARTIFICIAL FOOD PRODUCTS IN PACKAGING MACHINES**, Students: Anton KOKHAN, Oleksandr GAVVA, Acad. I.S. Hulyi Educational and Scientific Engineering and Technical Institute, National University of Food Technologies, Ukraine

**14.00 – 14.15**

**7. PROTEIN ISOLATES FROM BY-PRODUCTS OF THE LOCAL OILS INDUSTRY**, Students: Corina COTOROBAI, Cristina CHIRTOCA, Faculty of Food Technology, Technical University of Moldova, Republic of Moldova

**14.15 – 14.30**

**8. INFLUENCE OF ROTARY TABLE SPEED ON TABLET FRIABILITY**

Students: Dmytro OSADCHYI, Oleksandr ZOMENKO, National University of Food Technologies, Ukraine

**14.30 – 14.45**

**9. CASHEW APPLE POMACE AS A SOURCE OF NUTRIENTS AND BIOLOGICALLY ACTIVE COMPOUNDS FOR FOOD APPLICATIONS**, Students: Emmanuel Duah OSEI, Anthony AMOTOE-



*BONDZIE, Faculty of Biotechnology and Food Science, Slovak University of Agriculture in Nitra, Slovakia*

**14.45 – 15.00**

**10. H2grOw**, Students: *Estera DUCA, Iona-Andreea BACIU, Georgiana Raluca CRAINIC, Andrada Alice BACIU, Faculty of Environmental Protection, University of Oradea, Romania*

**15.00 - 15.15**

**11. APHRODITE**, Students: *George OPRIS, Lacrimioara SANDRO, Alin PANTI, Ioana IOVA, Faculty of Environmental Protection, University of Oradea, Country: Romania*

**15.15 – 15.30**

**12. CHANGE IN TABLET STRENGTH DURING ROTARY COMPRESSING MASHINE WORKING**, Students: *Serhii SAMARCHUK, Anatoliy ZHEBROVSKYI, National University of Food Technologies, Kyiv, Ukraine*

**15.30 – 15.45**

**13. ST. JOHN'S WORT EXTRACT IS A POWERFUL SOURCE OF NUTRIENTS IN VARIOUS INDUSTRIES**, Student: *Yaroslav OHUI, National University of Food Technologies, Kyiv, Ukraine*

**15.45– 16.00**

**14. THE EFFECT OF TEMPERATURE ON THE SIZE OF BIOSYNTHESIZED SILVER NANOPARTICLES**, Students: *Valeriia MARCHENKO, Oksana SKROTSKA Department of Biotechnology and Microbiology, National University of Food Technologies, Ukraine*

**16.00 – 16.15**

**15. VALORIZATION OF JOSTA BERRY IN SUGARY CONFECTIONERY PRODUCTS**, Students: *Elena VASILACHI, Olga SMEREA, Faculty of Food Technology, Technical University of Moldova, Moldova*