



**DAY 2**  
**24 November**  
**9:25 am CET - 4:00 pm CET**

**9:25 am CET - Welcome to the second day of the conference - professor Maria Papageorgiou (Greece)**

**SESSION 4**

**ORAL PRESENTATIONS**

**Moderators**

**Prof Dragan Vujadinovic (Serbia)**  
**Prof. Teodor Trasca (Romania)**

		PRESENTING AUTHOR	AUTHORS	TITLE
1	9:30-9:45 am CET	Anupama BOSE	Anupama BOSE, Dipshikha TAMILIA, Nabarun BHATTACHARYYA, Paramita BHATTACHARJEE,	L-proline enrichment of bread enhances its KFO: Assessment of freshness by electronic nose technology and BP-MLP



**“Current food innovation trends; the texture  
and consumer perception perspective”**

2	9:45-10:00 am CET	Dafni DIMAKOPOULOU- PAPAZOGLU	Dafni DIMAKOPOULOU-PAPAZOGLU, Kyriaki CHATZIKYRIAKIDOU , Nikolaos PLOSKAS , Konstantinos KOUTSOUMANIS , Eugenios KATSANIDIS ,	Application of FT-MIR spectroscopy for the discrimination of geographical origin of thyme honeys
3	10:00-10:15 am CET	Raluca Aniela IRIMIA	Dana TĂPĂLOAGĂ, Liliana TUDOREANU, Raluca Aniela IRIMIA, Paula Andreea MERISAN, Raluca Georgiana TĂRLUNGEANU, Ona Iuliana PAȘCANU , Maria Teodora PIȚURU,	The influence of feeding and cooking methods on chickens' liver total mineral concentrations
4	10:15-10:30 am CET	Ahmad IBRAHM	Ahmad IBRAHM , Sawsan AL-RAWI, Mowafaq AL-KASSAB,	Biological Evaluation of Cardamom Tea consumption On Human Health

## SESSION 5 - STUDENT SESSION

**10:30 am CET – 1:45 pm CET**

### ORAL PRESENTATIONS & COMPETITION

**Moderators**

**Georgia Dimitreli (Greece)**

**Athanasios Goulas (Greece)**

**Anastasia Imsiridou (Greece)**

**Drd. Claudia Izabela Oprinescu (Romania)**

PRESENTING  
AUTHOR

AUTHORS

TITLE

#### Biotechnological approaches for sustainability

1	10:30-10:45 am CET	Ana Margarida SILVA	Ana Margarida SILVA, Paulo C. COSTA, Cristina DELERUE-MATOS, Francisca RODRIGUES,	Assessment of in-vitro and in-vivo safety of the Actinidia arguta leaves as a new sustainable cosmetic ingredient
2	10:45-11:00 am CET	Ana Sofia MENDES FERREIRA	Ana Sofia FERREIRA, Ana Margarida SILVA, Diana PINTO, Manuela M. MOREIRA, Ricardo FERRAZ, Jaroslava ŠVARC-GAJIĆ, Paulo COSTA, Cristina DELERUE-MATOS, Francisca RODRIGUES,	Sustainable extraction of bioactive compounds from Castanea sativa shells

**COFFEE BREAK 11:00am - 11:15 am CET**

## ORAL PRESENTATIONS & COMPETITION (continued)

### Moderators

**Georgia Dimitreli (Greece)**  
**Athanasios Goulas (Greece)**  
**Anastasia Imsiridou (Greece)**  
**Drd. Claudia Izabela Oprinescu (Romania)**

	PRESENTING AUTHOR	AUTHORS	TITLE
<b>Clean label ingredient innovation</b>			
3	11:15-11:30 am CET Jaqueline Souza GUEDES	Jaqueline Souza GUEDES, Bruna Sousa BITENCOURT, Pedro Esteves Duarte AUGUSTO,	Modified maize starch for 3D printing of food analogues for people with dysphagia: evaluation of texture profile and IDDSI method
4	11:30-11:45 am CET Anda Elena TANISLAV	Anda Elena TANISLAV, Dorin ȚIBULCĂ, Vlad MUREȘAN, Elena MUDURA,	EVALUATION OF STRUCTURAL BEHAVIOR WHEN PARTIAL REPLACING ANIMAL FAT WITH OLEOGELS IN BOLOGNA SAUSAGES
<b>Consumer perception and market needs</b>			
5	11:45-12:00 am CET Athina THEOCHARIDOU	Athina THEOCHARIDOU, Sylvie LOUSINIAN, Dimitris	Guar gum: From rheology to orally-perceived texture
6	12:00-12:15 am CET Evdoxia ASIMAKOPOULOU	PETRIDIS, Christos RITZOULIS, Evdoxia ASIMAKOPOULOU, Mehraj AHMAD, Christos RITZOULIS	The texture of pectin under the influence of saliva
	PRESENTING AUTHOR	AUTHORS	TITLE
<b>Diversifying our protein sources</b>			

**“Current food innovation trends; the texture and consumer perception perspective”**

7	12:15-12:30 pm CET	Alkmini Anna GKINALI	Alkmini Anna GKINALI, Anthia MATSAKIDOU, Adamantini PARASKEVOPOULOU,	Enhancement of gluten-free biscuits with <i>T. molitor</i> larvae powder: Effect on textural, nutritional, antioxidant and sensory properties
8	12:30-12:45 pm CET	Narcís FELIU-ALSINA	Narcís FELIU-ALSINA, Elena SAGUER,	Characteristics of the residual insoluble fraction obtained during the extraction process of soluble protein from fresh pork liver. Alternatives for its valorisation

**Food quality and authenticity**

9	12:45 -1:00 pm CET	Yolanda Victoria RAJAGUKGUK	Yolanda Victoria RAJAGUKGUK, Mahbuba ISLAM, Anna GRYGIER, Jolanta TOMASZEWSKA-GRAS, Ayşe BIYIKLI, Merve Seçil	Raspberry ( <i>Rubus idaeus</i> L.) seed oil characterization: DSC melting-crystallization and FTIR spectroscopy studies
10	1:00-1:15 pm CET	Ayşe BIYIKLI	BARDAKÇI, Sebahattin Serhat TURGUT, Aberham Hailu FEYISSA, Erkan KARACABEY,	Drying of <i>Daucus carota</i> L. (black carrot) Leaves: The Effect of Different Methods on Constituents

**1:15 pm – 2:00 pm CET - LUNCH**

## **Prof Rui Mariano Cruz – Introduceing Session 6 and Session 7**

2:00 pm Introduction to the special session by Professor Adrian Ravis, Dean of the Faculty of Food Engineering, University of Life Sciences "King Mihai I" from Timisoara, Romania .

### **SESSION 6 - Special session**

**2 PM- 3 PM CET**

**Live from the Faculty of Food Engineering's students conference -  
University of Life Sciences "King Mihai I" from Timisoara, Romania**

**Moderator Drd. Claudia Izabela Oprinescu (Romania)**

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**Andreea I. LUPITU<sup>\*1,2</sup>, Cristian MOISA<sup>1</sup>, Dana Maria COPOLOVICI<sup>1</sup>, Lucian COPOLOVICI<sup>1</sup>, Adrian RIVIȘ<sup>2</sup>**

**The influence of drought-flooding stress on *Ocimum Basilicum L.*'s secondary metabolites**

<sup>1</sup>Faculty of Food Engineering, Tourism and Environmental Protection and Institute of Technical and Natural Sciences Research-Development-Innovation of “Aurel Vlaicu” University, 2 Elena Dragoi St, 310330 Arad, Romania

<sup>2</sup>Faculty of Food Engineering, Banat's University of Agricultural Sciences and Veterinary Medicine "King Michael I of Romania" from Timisoara, Calea Aradului no. 119, 300645 Timisoara, Romania

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**Agossou Sylvestre DOSSA**, Adrian Rivis, Alexa ERSILIA

La possibilité d'utiliser la farine de baobab (*Adansonia digitata* L.) pour améliorer la qualité du pain

*University of Life Sciences “King Michael I” from Timișoara, University of Life Sciences “King Mihai I” from Timisoara, Faculty of Food Engineering*

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Voichița BOTA, Renata Maria SUMĂLAN, Diana OBISTIOIU, Monica NEGREA, Ersilia ALEXA

**Essential Oils as Antimycotoxigenic Agent for Bakery Industry**

*University of Life Sciences “King Mihai I” from Timisoara, Faculty of Food Engineering*

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**Andreea INOVEANU**<sup>2</sup>, Marius Daniel SIMANDI<sup>1,2</sup>, Adrian RIVIȘ<sup>2</sup>, Nicoleta Gabriela HĂDĂRUGĂ<sup>2\*</sup>

**β-Cyclodextrin / Phaseolus vulgaris L. lipid complexes – stable and promising ingredients for food and cosmetic industries**

<sup>1</sup> *Soubry NV, Verbrandhofstraat 51, 8800-Roeselare, Belgium*

<sup>2</sup> *University of Life Sciences “King Michael I” from Timișoara*

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**Dariana GĂINĂ**, Cristina Mitroi (Birău), Nicoleta G. Hădărugă

Thermogravimetry and differential scanning calorimetry of β-cyclodextrin / Carassius gibelio Bloch oil complexes

*University of Life Sciences “King Michael I” from Timișoara*

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**Andrada GOAGĂRĂ**, Nicoleta Gabriela HĂDĂRUGĂ

**Fatty acid profile of lipid fractions of “Mangalitza” (Sus scrofa domesticus)**

*University of Life Sciences “King Michael I” from Timișoara*

## SESSION 7

### POSTER SESSION

#### VIRTUAL POSTER ROOM AND BREAKOUT ROOMS IN ZOOM

**3 pm – 4 pm CET**

PRESENTING AUTHOR	AUTHORS	TITLE
<b>Food packaging innovation</b>		
1 Anna MARINOPOULOU	Anna MARINOPOULOU, Andreas PETROU, Aristidis PIMENIDIS, Theophilos FRAGOPOULOS, Vassilis KARAGEORGIU, Athanasios GOULAS,	Effect of silicon dioxide and beeswax on the mechanical and water barrier properties of thermoplastic maize starch films.
2 Eleni KALOGIANNI	Eleni KALOGIANNI, Despoina GEORGIU,	Novel time-temperature indicator for food packaging applications



### Consumer perception and market needs

3	Liana SALANTA	Liana SALANȚĂ, Maria TOFANĂ, Carmen POP, Anamaria POP,	Potential use of Mulberry Fruits in Developing New Food Products Does dry-cured ham color perception depend on consumer involvement and familiarity?
4	Guillermo RIPOLL	Guillermo RIPOLL, Alejandro ESCORIHUELA, Begoña PANEA, María Ángeles LATORRE ,	

PRESENTING AUTHOR

AUTHORS

TITLE

### Health and Nutrition

5	Monika POGÁNY SIMONOVÁ	Monika POGÁNY SIMONOVÁ, Eva BINO, Lenka MICENKOVÁ, Ľubica CHRASTINOVÁ, Anna KANDRIČÁKOVÁ, Iveta PLACHÁ, Zuzana FORMELOVÁ, Andrea LAUKOVÁ,	Effect of Enterocin M on rabbit meat quality in case of autochthonous strain Enterococcus hirae Kr8+ administration
6	Monika POGÁNY SIMONOVÁ	Monika POGÁNY SIMONOVÁ, Ľubica CHRASTINOVÁ, Jana ŠČERBOVÁ, Valentína FOCKOVÁ, Iveta PLACHÁ, Zuzana FORMELOVÁ, Mária CHRENKOVÁ, Andrea LAUKOVÁ,	Experimental application of methicillin-resistant Staphylococcus epidermidis SE P3/Tr2a to rabbits in relation to their growth performance and meat quality
7	Anna MARINOPOULOU	Anna MARINOPOULOU, Vassilis KARAGEORGIU, Athanasios GOULAS,	Effect of spray drying on the physical and structural properties of starch inclusion complexes with bioactive compounds
8	Vilelmini STYLIDOU	Vilelmini STYLIDOU, Prodromos PRODROMIDIS, Dimitra DIMITRELLOU, Panagiotis KANDYLIS, Thomas MOSCHAKIS,	Development of fortified gluten free snacks with functional properties and probiotics – Snack plus+
9	Eleni KALOGIANNI	Eleni KALOGIANNI, Despoina GEORGIU, Paraskevi TZIKA, Aggelos HARISIS	High nutritional value oils from mullet roe by-products



**“Current food innovation trends; the texture  
and consumer perception perspective”**

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|----|------------------|---|---|
| 10 | Karina GRIGORYAN | Karina GRIGORYAN, Ara KIRAKOSYAN,   | Influence of processing technologies on antibacterial activity and some parameters of dogwood ( <i>Cornus mas</i> ) biological activity                   |
| 11 | Cristina COMAN   | Ioana OPREA, Loredana F. LEOPOLD, Florina V. SCURTU, Cristina COMAN, Vasile COMAN, Sonia Ancuța SOCACI, | Green synthesis of colloidal gold nanoparticles using citrus essential oils – morphology, physicochemical characterization and microbiological properties |
| 12 | Alberta ARAÚJ    | Alberta ARAÚJ   | Effect of Hydrocolloids addition in the organoleptic and physical evaluation of cream cheese  |

**4:00 pm CET - Closing of the Day 2 of the conference**