

## TOTAL MONOMERIC ANTHOCYANIN AND TOTAL FLAVONOID CONTENT OF PROCESSED PURPLE POTATO

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It is well known that processing change physical and chemical composition of foods, thus affecting the content of bioactive substances.

Potatoes are almost always consumed after processing (baked, fried or boiled) making it critical to understand the effect of such processing techniques on the content of bioactive compounds.

In order to determine the influence of processing on the content of anthocyanin pigments and flavonoids, the extraction of these compounds from boiled and baked purple potato tuber (Albastru-Violet de Galanesti variety) was achieved.

Also, in order to obtain the maximum amount of anthocyanin pigments and flavonoids from processed potatoes, ultrasonic extraction (20 kHz) was compared to simple extraction in solvent with intermittent shaking.

The total anthocyanin content was determined spectrophotometrically by the pH differential method and the total flavonoid content was determined colorimetrically by the AlCl<sub>3</sub> method. This study proves that potato processing decreases the content of anthocyanin pigments and flavonoids.

**Keywords:** *purple potato, anthocyanin pigments, flavonoid, processed potato.*

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# book of abstracts

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## **Foreword**

*The quality of each person's life, as well as the entire evolution of a society, depends on the nutrition and psychical health of the human being. The world is nowadays confronted with a demographic explosion, concomitantly with a planet-wide accentuation of agricultural and food deterioration. This is the reason why we have to be prepared, **in the XXI-th century**, to face the Global and Local Challenges in Food Science and Technology, generated by the the quantitative and qualitative food-related needs.*

*Under this thema, more than 200 papers were received on the topics of food production, food processing, food quality and safety, nutrition, engineering and design, innovative technologies.*

*The **3<sup>rd</sup> NEEFOOD Congress** aims to keep the quality of an integrated, multidisciplinary and interconnected international conference on the topic of agri-food fields and it also drawn the interest of numerous specialists who continuously attempt to identify solutions to difficult contemporary problems.*

*The impressive international participation encourages us to believe that the **3<sup>rd</sup> NEEFOOD Congress** may have positive echoes emerged from the experience and contribution brought by all **international participants** from Austria, Belgium, Bulgaria, Croatia, Czech Republic, Germany, Hungary, Poland, Republic of Moldova, Serbia, Switzerland, Russia, Ukraine and United Kingdom together with researchers from Romania.*

*This book of abstracts contains selected abstracts of papers presented during the **3<sup>rd</sup> NEEFOOD Congress**.*

*A number of selected papers presented at **3<sup>rd</sup> NEEFOOD Congress** will be published by Elsevier. This selection will be done by the Congress Chairs, among the papers actually presented at the conference, based on a rigorous review by the Scientific Committee members.*

*The program for this conference required the dedicated effort of many people. Firstly, we must thank the authors, whose research efforts are herewith recorded. Secondly, we thank the members of the Scientific Committee and the additional reviewers for their diligent and professional reviewing. Last but not least, we thank the invited speakers for their invaluable contribution and for taking the time to prepare their talks.*

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Content

IPS 1	Hubertus Lelieveld: <b>Food safety regulations based on real science</b>	17
IPS 2	Geoffrey Campbell-Platt: <b>IUFoST role in Food Safety, Education and Food Security</b>	18
IPS 3	Brian M McKenna: <b>The future of food processing research</b>	19
IPS 4	Dumitru Tucu: <b>Foodstuff – Nourishment, Energy, Information, Life</b>	20
IPS 5	Susanne Braun: <b>Trafoon: improving knowledge transfer in traditional food sector</b>	21
IPS 6	Johannes Pucher: <b>Freshwater aquaculture in Central and Eastern Europe: Challenges and Potentials</b>	22
<hr/>		
BTN 1	Helena McMahon, J. Lockyer, C. Halbert, B. O’ Dwyer, P. Coughlan, J. Knol, B. McKenna: <b>Facilitating innovation, knowledge and technology transfer with traditional food producing enterprises</b>	23
BTN 2	Laurentiu M. Palade, D. Duta, C. Popescu, C. Croitoru, M. E. Popa: <b>Differentiation of three grape varieties by means of sensory analysis and characterization of the volatile compounds profile of their musts</b>	24
BTN 3	Marijana Blazic, C. A. Zalazar, S. Bernal, Perotti M. C., Vénica C.: <b>Lactose-reduced yogurt with additions</b>	25
BTN 4	Flavia Dumitrescu, M. E. Popa, A. Dobre, M. Cucu, N. Belc: <b>Determination of antioxidant capacity and health benefits of different types of tea: a review</b>	26
BTN 5	Camelia Iurciuc (Tincu), A. Savin, Marcel Popa, P. Martin: <b>Immobilized brewers yeast in ionically cross-linked gellan particles: preparation, characterization and applications</b>	27
BTN 6	Carmen Violeta Popescu, Manea S., M. Fotescu, M. Ciolea, C. Popescu: <b>Clening validation - compulsory measure required for quality and safety of hofigal dietary supplements</b>	28
BTN 7	Cristina Maria Canja, A. Mazarel, M. I. Lupu, V. Padureanu, C. L. Badarau: <b>The Effect of the Addition of Dietary Fiber in White Bean Over the Technological and Sensory Qualities of White Bread</b>	29
BTN 8	Radu Roxana Clinciu, V. Onofrei, T. Robu, M. C. Druțu: <b>Considerations on the presence of species of the genus artemisia in moldova and opportunities for their use</b>	30
BTN 9	Vasilica Onofrei, C. A. Druțu, R. Al. Clinciu-Radu, T. Robu: <b>OcimumbasilicumL. - presence, influence and evolution in human concernsever</b>	30
BTN 10	Ovidiu Tita, M. Tita: <b>Influence of technological factors on the quality of red wine sat the maceration-fermentation process</b>	31
BTN 11	Mihaela Tita, E. R. Tufeanu, O. Tita: <b>The use of instructive-educational methods for teaching the chapter"Determination of milk quality"</b>	32
BTN 12	Mihaela Tita, E. R. Tufeanu, O. Tita: <b>Research on obtaining yogurt with carrot</b>	33
BTN 13	Carmen Liliana Badarau, M. C. Canja, F. Damșa, A. Margean: <b>Effects of Several Purple Potato Paste Additions on Bread Quality</b>	34
BTN 14	Sandra Zavadlav, I. Simić, M. Blažić, N. Mustapić: <b>Differences in the Amount of Cholesterol and Total Carotenoids as a Quality Parameter of Table Eggs in Industrialand Domestic Cultivation Method</b>	35
BTN 15	Andrey Bratsikhin, K. Kostenko, M. Shpak: <b>Recombination of dry whey by cavitation disintegration</b>	36
BTN 16	A. Belščak-Cvitanović, S. Lević, V. Đorđević, A. Vojvodić, K. Trifković, D.	37



	Komes, B. Bugarski, Viktor Nedović: <b>Green teapolyphenols-mediated cross-linking of water soluble cellulose derivatives for encapsulation of proteins, methylxanthines and colourants in hydrogel microstructures</b>	
BTN 17	Andreea Cozea, V. Tamas, C. Nica, S. Alexandru A. Marculescu: <b>Plant enzymes used in the dietary supplement industry</b>	38
BTN 18	Andreea Cozea, R. Gruia, M. Neagu: <b>Applications of popular medicine in the actual context of scientific knowledge and health care</b>	39
BTN 19	Oana Cioanca, M. Hancianu, L. Hritcu: <b>Effects of inhaled Foeniculum vulgare volatile oil in amyloid beta (1-42)-induced anxiety and depression in laboratory rats</b>	40
<hr/>		
ETN 1	Daniela Hanganu, I. Bedecan, I. Marcus, D. Benedec, B. Sevastre: <b>Effect protective of Rosmarinus officinalis L. extract against CCl4 - induced hepatitis in mice</b>	41
ETN 2	Nina Ciocarlan, V. Ghendov: <b>Ethnobotanical and ecological studies of wild edible plants from bugeac steppe, Republic of Moldova</b>	42
ETN 3	Veaceslav Ghendov, N. Ciocarlan, T. Izverscaia: <b>Medicinal Flora and Conservation Issues of Plant Resources of “Țâpova” Reservation in Republic of Moldova</b>	43
ETN 4	Lilia Chisnicean: <b>Introducing and promoting condimentar-aromatic species Verbena triphylla L'Her. in the climatic conditions of Republic of Moldova</b>	44
ETN 5	Madalina Tudorache (Sandulescu), A. Gheorghe, P. Barzan, V.I. Parvulescu: <b>Biocatalytic conversion of <math>\alpha</math>-pinene into value-added products</b>	45
ETN 6	Anca Daniela Raiciu, I. Burghiu-Hobeanu, St. Manea: <b>Natural Remedies and Gemmoderivates used in Dyslipidemia Andfatty Liver</b>	47
ETN 7	Luminita Alexandru: <b>A successful project for learning proper nutrition at an early age</b>	48
ETN 8	Cristina Cimpean, C. Hoțiu: <b>The role of nutrition in phytotherapy of menorrhagia</b>	49
ETN 9	Agota Abran: <b>What Is Good Food?</b>	50
ETN 10	Cristina Luntraru, V. Tamas, St. Manea, M. Neagu, C. Nica: <b>Practical Application of the Phytotherapeutic Potential of some Indigenous Fruits in Dietary Supplements Able to Ameliorate Specific Intestinal Affections</b>	51
ETN 11	Cristina Nica, A. Suciu, V. Staicu, V. Tamas: <b>Smallflower Hairy Willowherb (Epilobium parviflorum) known in folk medicine and resumed in modern studies for beneficial effects in prostate diseases</b>	52
ETN 12	Alexandru Suciu, V. Tamas, A. Mărculescu: <b>A study on the content of phytotherapeutic Compounds from indigenous Urtica dioica root that may have a Beneficial effect in treating benign prostatic hyperplazia</b>	53
ETN 13	Daniela Ileana Vasile: <b>Case Study: The favorable evolution of a Upper Respiratory Tract Infections treated with apitherapy and phytotherapy</b>	54
<hr/>		
FCT 1	Simona Gavrilas, M. D. Stănescu: <b>Enzymatic treatments used to improve polyphenol stability and content in fruit juices</b>	55
FCT 2	Mihaela Badea, L. Floroian, P. Restani, A. Vasilescu, C.S.A. Cobzac, M. Moga: <b>New Impedimetric Sensor for Ochratoxin Detection</b>	56
FCT 3	G. Badalyan, Karina Grigoryan, M. Sargsyan: <b>Antibacterial activity of Geotrichum candidum metabolites against pathogenic bacteria</b>	57
FCT 4	Gabriel Mustatea, M. Negoitș, M. E. Popa: <b>Research Regarding the Influence of Flour Extraction Degree on Acrylamide Formation in Biscuits</b>	58
FCT 5	Daniela Benedec, L. Vlase, B. Sevastre, N. Fit, A. C. Mot, R. Silaghi-Dumitrescu, G. Damian, N. K. Olah, D. Hanganu: <b>Screening of phenolic</b>	59

	<b>compounds, antioxidant and antimicrobial potential of Romanian origanum vulgare</b>	
FCT 6	Bohuslav Cermak, M. Podsedníček, T. Paradovský, M. Šoch, L. Zábranský, M. Ingvortová, K. Pejchová, D. Mnerie, D.Tucu, D. Jirotková: <b>The effect of chosen food oils to supplementation of last fattening pig prerioid on fatty acids structure in pig muscle fat and the consumption preference</b>	60
FCT 7	Jelka Pleadin, D. Kovačević, Ana Vulić, T. Barbir, Mladenka Malenica Staver, Nada Vahčić: <b>Fat content and fatty acid composition of traditional dry-fermented sausages coming from Croatian households</b>	61
FCT 8	Jelka Pleadin, D. Kovačević, A. Vulić: <b>Investigation into the nitrate and nitrite content in Croatian industrial meat products</b>	62
FCT 9	Jelka Pleadin, D. Kovačević, N. Kudumija: <b>The impact of ripening length and casing damaging on mycotoxin contamination of dry-fermented sausages</b>	63
FCT 10	Gheorghe Goran, L. Tudoreanu, Rotaru E., V. Crivineanu: <b>Comparative study of the mineral composition of beef steak and pork chops depending on the thermal preparation method</b>	64
FCT 11	Gheorghe Goran, L. Tudoreanu, Rotaru E., V. Crivineanu: <b>Comparative study of the mineral composition of lamb liver and kidney depending on the thermal preparation method</b>	65
FCT 12	Martin Polovka, B. Tobolková, E. Belajová, Ján Durec: <b>Effect of modified atmosphere on selected qualitative aspects of commercial fruit juices</b>	66
FCT 13	Zuzana Ciesarova, K. Kukurová, J. Sádecká, Ján Durec: <b>Sensory profile of fruit and vegetable juices – attributes related to shelf-life</b>	67
FCT 14	Vasilica Savu, A. Şapcaliu, C. Mateescu, I. Radoi: <b>The impact of contamination with Nosema ssp. spores on honey obtained by Apis mellifera carpathica</b>	68
FCT 15	Natalita Ionescu (Bordei), M. Popescu, V. Tamas: <b>Vegetable Oils And Oily Extracts Characterisation With Performant Techniques</b>	69
FCT 16	Ioan C-tin Enache, R. Gruia: <b>Understanding the restaurants customers food choices and business implications</b>	70
FCT 17	Solvita Kampuse, L. Ozola, E. Straumīte, R. Galoburda: <b>Quality parameters of wheat bread enriched with pumpkin (Cucurbita moschata Duchesne ex Poiret) by-products</b>	71
FCT 18	Cristina Cimpean, C. Hoțiu: <b>Evaluation of the informational quality of food by sensitive crystallization</b>	72
FCT 19	Camelia Papuc, I. Chera, C. Predescu, V. Nicorescu, I. Gâjâilă, Ghe. V. Goran: <b>The influence of cookware on the concentration of trace metals and lipid peroxidation in pork muscle</b>	73
FCT 20	Irina Smeu, D. Martinet, Christoph Ellert, M. Beyrer: <b>Cold atmospheric plasma (CAP) treatment as an inactivation method of different spores: Inactivation kinetics and food application</b>	74
FCT 21	M. Sedaghati, H. Ezzatpanah, M. Mashhadi Akbar Boojari, M. Tajabadi Ebrahimi: <b>Plasmin digest of αs-casein as a sources of antibacterial peptides</b>	75
FCT 22	Gheorghe Puchianu, Dogaru I. A., Mărculescu A.: <b>Research on detection of PAHs in samples of meat and smoked meat products, the values obtained, their presence and significance on human health</b>	76
FCT 23	Gheorghe Puchianu, Pădureanu V., Enache D. V., Necula V.: <b>Research on microbiological quality and physico - chemical Azuga spring water and exploitation of results obtained by identifying potential health benefits to consumers</b>	77
FCT 24	Sonia Spandole, L. M. Berca, M. Adascălului, O. Niculae, S. Cristea, G. Mihăescu, D. Cimponeriu: <b>Misidentification of Torque teno virus in meat food products from Romania using different sets of primers</b>	78

ENG 1	Dumitru Mnerie, G. V. Mnerie, D. Tucu, Bohuslav Čermák: <b>Some Considerations on the Milk's Behavior in the Lyophilization Process</b>	79
ENG 2	A.-M. Nuñez Vega, S. Arendt, , W. Speckle, W. Hofacker: <b>Thermal Load As A Characteristic Value For Quality Changes Of Air Dried Food</b>	80
ENG 3	S. Arendt, , W. Speckle, W. Hofacker: <b>Quality analysis of fresh and dried tomatoes</b>	81
ENG 4	Jan Thomas Rosnes, L. Shinde, M. Sivertsvik, G. Tishchenko, , M.B. Coltelli, P. Cinelli, A. Lazzeri, P. Morganti: <b>Antimicrobial Effect of chitin nano-fibrils in innovative formulations for food packaging materials</b>	82
ENG 5	Dumitru Tucu, A. Iancu, C. Crisan: <b>Optimizing of Manufacturing Process of Pasta from Rice Flour</b>	83
ENG 6	Laurentiu Moldovan, Pantea G.: <b>Development of innovative biodegradable packaging system to improve shelf life, quality and safety of fresh products</b>	84
ENG 7	Elena Parparita, C. N. Yilmaz, O. Yilmaz, G. M. Pricope, C. Vasile: <b>Poly(vinyl alcohol)/chitosan nanocomposites for food packaging applications</b>	85
ENG 8	Elena Stoleru, B. S. Munteanu, R. N. Darie-Niț ,ăG. M. Pricope, Emil G. Ioanid, C. Vasile, A.C. Mitelut, M. E. Popa, E. E. Tanase, A. L. Mihai, M. C. Draghici: <b>Food Packaging Material Based On Chitosan / Poly (Lactic Acid)</b>	86
ENG 9	Cornelia Vasile, B.S. Munteanu, M. Brebu, E. Stoleru, R. N. Darie-Nita, A.C. Mitelut, M. E. Popa, E. E. Tanase, A. L. Mihai, M. C. Draghici, J. T. Rosnes, M. Sivertsvik, T. Lovdal, B.T. Rotabakk: <b>Chitosan/natural oils as components in innovative formulations for food packaging</b>	87
ENG 10	Gheorghe Voicu, E. M. Stefan, G. A. Constantin, P. Voicu, A. Lupu: <b>Evaluation of Resistance Characteristics of some Biscuits Assortment using Cone Pentrometer</b>	88
ENG 11	Predrag Dasic, Marina Karić: <b>The selection of regression models kinetics of drying apples "red delicious" for different temperature drying</b>	90
ENG 12	Vesna Marinković, S. Spaić, V. Milanko, B.Škrbić: <b>Food or fuel: A review</b>	91
ENG 13	Marko Malićanin, D. Lončarević, Vladislav Rac, V. Rakić: <b>The morphology and anatomy of different varieties of red grapes seeds; content and physico-chemical characteristics of their oils obtained by cold pressing</b>	92
ENG 14	Dana Jirotkova, M. Šoch, Naděžda Kernerová, L. Záborský, P. Tejml, K. Volfová, K. Hyšplerová: <b>Electrochemically activated disinfection solutions in agriculture</b>	93
ENG 15	Abdymanap A. Ospanov, N.Zh. Muslimov, A.K. Timurbekova, G.B. Dzhumabekova: <b>Method For Manufacturing Of Extruded Poly-Cereal Products Of High Degree Of Preparation</b>	94
ENG 16	Valerii Sukmanov, Petrova Y., Gaceu L., Birca A., Zavialov V., Popovici C., Lagovskiy I.: <b>Influence of Parameters of Subcritical Water Extraction over Yield of Target Components from Grape Pomace</b>	95
ENG 17	Valerii Sukmanov, Petrova Y. , Birca A., Gaceu L., Zavialov V., Golubev A., Lagovskiy I.: <b>Preparation of ethyl alcohol from grape pomace extracted by subcritical water</b>	96
ENG 18	A.T.Bezysov, H.E. Dubova, N.V. Rogova: <b>New Aspects in the Technology of Aromatic Components Formation</b>	97
ENG 19	A. Stratan, V. Moroz, A. Ignat, E. Lucasenco: <b>Development of the Food Sector in the Republic of Moldova</b>	98
ENG 20	Stefan Stefanov, N. Arabadzhieva W. Hadzhiiski: <b>Determination of the Opening Force of Cardboard Boxes by Specially Designed Experimental Device</b>	99
ENG 21	Nikola Simunik, N. Mustapić, A. Fudurić: <b>Rapid prototyping technology in personalized chocolate products</b>	100

ENG 22	Mihaela Botis: <b>Purification of the waste water from milk industry</b>	101
ENG 23	Romulus Gruia, Alexandru T. Bogdan, E. Tuluca, G. Florea Tobă: <b>Food Biodiversity And Action Directions In Health Generating Gastronomy Research</b>	102
ENG 24	Vasile Padureanu, L. Costiuc, M. I. Lupu, I. Pantea, G. Paraschiv: <b>Researches Regarding the Modeling of Heat Transfer During Wine-Making Fermentation</b>	103
ENG 25	Aliona-Mihaela Sava: <b>The Richness of Specific Populations of the Pure Beech Forests Mixed with Conifers from the Ciucas Massif</b>	103
ENG 26	Alexe Nicolae Ormenisan, S. Popescu, C. Csatos: <b>Mathematical model for analysis the influence of virtual point position on the stability and dynamics of plowing units</b>	104
ENG 27	Alexe Nicolae Ormenisan: <b>Influence factors on the temperature variation of raw materials during the pressing oil process</b>	104
ENG 28	Gheorghe Bratucu, A. Marin, D. D. Păunescu: <b>Control drying process fruits and vegetables using solar energy</b>	105
ENG 29	Mirabela Ioana Lupu, V. Pădureanu, C. M. Canja, I. Pantea: <b>The effect of moisture content on grinding process of wheat and maize single kernel</b>	106
ENG 30	Badarau C. L. Damsa F., Nistor A.: <b>Several Effects of some Electrotherapy Treatments of PVX and PVY Infected Potato Plantlets cv. Roclas</b>	107
ENG 31	Florentina Damsa, A. Woinaroschy, Ghe. Olteanu, C. L. Bădărău, A. Mărculescu: <b>Total monomeric anthocyanin and total Flavonoid content of processed purple potato</b>	108
ENG 32	Daniel Calin Ola, L. Gaceu, H.-J. Gusovius, J. Budde: <b>Infrared Thermovision Method for Assesment of Ripeness for Hemp (Cannabis Sativa L.) Fiber Seeds</b>	109
ENG 33	Dan Dorian Paunescu, C. C. Păunescu, Gh. Brătucu: <b>Analysis of the Distribution Variation of the Decontaminating Uv-C Doses on the Berries' Surface</b>	110
ENG 34	Florin Nechita: <b>Brand communication strategy: the finest ingredient of the Romanian beer</b>	110
ENG 35	Laura Manea, <b>Label of organic products - means of promoting. European and national regulatory framework</b>	111
<hr/>		
NUT 1	Adriana Birca, L. Gaceu, D. Mnerie, I. Petrova, M. Shamtsyan, V. Dororgan, I. Iatco: <b>Consumer Perceptions of Nutrition and Health Claims in The Republic of Moldova</b>	112
NUT 2	Dumitru Mnerie, Z. Gârban, M. Shamtsyan, L. Gaceu, Y. Petrova, A. Bîrcă: <b>Study About the Xenobiotics in Food Labeling Applied in the Countries from the Black Sea region</b>	113
<hr/>		
POS 1	Livia Apostol, M. E. Popa, N. Belc, L. Gaceu: <b>Helianthus tuberosus L. flour A potential source of bioactive compounds in bakery product</b>	114
POS 2	Nicolae Georgescu , L. Apostol, I. Vatuiu, L. Gaceu: <b>Egg surface decontamination by using high voltage pulsed, cold atmospheric plasma jets</b>	115
POS 3	Amalia Carmen Mitelut, E. E. Tănase, M. E. Popa, V. I. Popa: <b>Chitosan as a Biopolymer for Food Packaging Applications - A Review</b>	117
POS 4	Amalia Carmen Mitelut, A. L. Mihai, E. E. Tănase, M. E. Popa, M. Drăghici, C. P. Cornea, M. E. Popa, M. Draghici, M. A. Brebu, C. Vasile, E. Stoleru, A. Irimia: <b>Assessment of the Antifungal Activity of Essential Oils for New Food Packaging Materials Design</b>	118
POS 5	Galyna Khomych, V. Ishchenko: <b>The impact of recycling process of wild</b>	119

	<b>berries on the content of phenolic compounds</b>	
POS 6	Galyna Khomych, Y. Levchenko, A. Gorobets: <b>The use of chaenomeles in the production of foodstuffs</b>	120
POS 7	Natalia Dibrivska, I. Kibalnyk: <b>Influence of fine powders of viburnum and sea buckthorn on structural and mechanical properties of sponge cakes</b>	121
POS 8	Yaroslav Bychkov, V. Oberemok, T. Dmitryuk: <b>Use of microwave-vacuum spray drying in food technology</b>	122
POS 9	Oleksandr Cherevko, V. Skrypnik, N. Molchanova: <b>Using physical and electrical methods in conductive meat frying</b>	123
POS 10	Oana Maria Stanciu, R. Banc, A. Cozma, L. Filip, D. Miere, J. Mañes, F. Loghin: <b>Occurrence of Fusarium mycotoxins in cereals in Europe – A review</b>	124
POS 11	Inna Tiurikova, M. Peresichnyi: <b>Prospects of using walnut in technologies of drinks</b>	125
POS 12	Camelia Papuc, L. Tudoreanu, C. Predescu, V. Nicorescu, C. Petcu: <b>The effect of hawthorn (<i>Crataegus monogyna</i>) polyphenols on refrigerated minced beef</b>	126
POS 13	Andreea Stan, M. E. Popa: <b>Pretreatment and freezing storage effect on antioxidant capacity of sour cherries and correlation with color changes</b>	127
POS 14	Cecilia Georgescu, I. Crăciun, M. Mironescu, F. G. Gligor: <b>Chemical composition and antimicrobial activity of flavonoid constituents of the flowers of <i>Rhododendron kotschy</i> Smik</b>	128
POS 15	Elisabeta Elena Tanase, M. E. Popa, O. Popa, M. Rapa: <b>Food Packaging Materials: Current Trends and Future Opportunities</b>	129
POS 16	Daniela Hanganu, N. K. Olah, R. F. Câmpean, F. R. Furtuna, O. Raita, A. Mărculescu, D. Benedec: <b>Polyphenols evaluation of some <i>Rosmarinus officinalis</i> L. extracts with potential use in food industry</b>	130
POS 17	Daniela Hanganu, D. Benedec, S. Socaci, C. C. Toma, C. Morgovan, N. K. Olah: <b>GC-MS analysis of some <i>Rosmarinus officinalis</i> L. extracts used as food supplements</b>	131
POS 18	Mirabela Lupu, V. Pădureanu, I. Pantea, C.M.Canja: <b>The Influence of Wheat Properties on the Grinding Process: A Review</b>	132
POS 19	Carmen Liliana Bădărău, F. Damșa, Ghe. Olteanu, S. Chiru: <b>Behavior of Several Potato (<i>Solanum Tuberosum</i> L.) Varieties with different Starch Content to Potato Tuber Necrotic Ringspot Disease</b>	133
POS 20	Valentin Ionescu, F. Manolache, Cr. Todasca: <b>Nmr Quantification of the Major Components of the Romanian Basil Essential Oils</b>	134
POS 21	Ioana Roman, C-tin Puică: <b>Action of Galium Verum Extract on the Hypothalamic - Pituitary – Adrenal Axis Morphology under Anakinetic Stress Conditions, in Rats</b>	135
POS 22	Cornea Calina Petruta, O. A. Siciuia, C. Voaides, M. Zamfir: <b>Biosurfactant producing lactobacillus spp. Strains isolated from Romanian traditional food products</b>	136
POS 23	Daniela Sabina Vatuiu, M. E. Popa: <b>Impact of LAB against Staphylococcus aureus in dairy products</b>	137
POS 24	Adriana Laura Mihai, M. E. Popa: <b>Comparative In Vitro Study of the Chitosan Application Method Effect on Aspergillus Brasiliensis Growth</b>	138
POS 25	Creola Brezeanu, T. Robu, P. M. Brezeanu, S. Ambarus, A. Dobrescu: <b>Genetic diversity of jerusalem artichoke (<i>helianthus tuberosus</i>) and use of genetic resources in breeding for food and health security</b>	139
POS 26	Petre Marian Brezeanu, C. Brezeanu, T. Robu, S. Ambarus, T. Stan: <b>Investigations on antioxidant capacity and potential use of hot pepper fruit <i>Capsicum Annuum</i> l</b>	140
POS 27	Varvara Lazarevic, F. Maletić: <b>Supermarket Trade Mark as Truth or</b>	141

	<b>Delusion</b>	
POS 28	Oksana Lugovska: <b>Aromatic emulsions based starch and gumarabic in food production</b>	142
POS 29	Dmitry Kulev: <b>Modeling of Processes for Food Shelf Life Determination</b>	143
POS 30	Codruta Cobzac, M. Badea: <b>Food synthetic colorants determination from roe fish by HPTLC</b>	145
POS 31	Mihaela Tociu, M. C. Todasca, V. Artem, M. Mihalache, N. A. Chira, F. Manolache, M. D. Stanescu: <b>Compositional Changes in Grape Seed Oils from Traditional and local Romanian Red Varieties</b>	146
POS 32	Marcin Kidon, J. Grabowska, D. Walkowiak-Tomczak, E. Radziejewska-Kubzdela, R. Biegańska-Marecik, K. Młynarczyk: <b>A comparison of bioactive compounds in drying purple-fleshed apples</b>	147
POS 33	Georgiana-Aurora Ștefănoiu, E. E. Tănase, A. C. Miteluț, M. E. Popa: <b>The effects of Radiofrequency Treatment on Microorganisms Involved in Food Spoilage</b>	148
POS 34	Florentina Damsa, A. Woinaroschy, Ghe. Olteanu, R. Gruia: <b>Influence of ultrasound frequency on anthocyanin pigments extraction from purple potato tuber</b>	149
POS 35	Elisabeta Irina Geana, R. Popescu, D. Costinel, O. R. Dinca, I. Stefanescu, R. E. Ionete, C. Bala: <b>Verifying the red wines adulteration throught isotopic and chromatographyc investigations coupled with multivariate statistic interpretation of the data</b>	150
POS 36	Angela Marculescu, M. Badea: <b>Medicinal and Aromatic Herbs and their Implications in Food Supplements and Functional Foods</b>	151
POS 37	Violeta Niculescu, D. Stegarus, R. Ionete, R. Zgavarogea: <b>An overview on the analysis methods for Tebuconazole residue in plant matrices</b>	152
POS 38	Boris Kolesnikov, O. B. Oprea, L. Gaceu, V. Konusova, M. Shamtsyan: <b>Immunomodulating Polysaccharides from Oyster Mushroom Fruit Bodies and Submerged Mycelium</b>	153
POS 39	Boris Kolesnikov, I. Larionov, I. Dubinina, M. Shamtsyan: <b>Hydrophobins And Milk-Clotting Enzymes From Submerge Fungal Culture Coprinus Lagopides</b>	154
POS 40	Oana Romina Dinca, D. Costinel, R. Popescu, M. Ghe. Miricioiu, I. Stefanescu, G. L. Radu, R. E. Ionete: <b>Progress in discrimination of honey botanical origin by <math>\delta^{13}C</math> and <math>\delta^{15}N</math> stable isotopes</b>	156
POS 41	Angela Marculescu, Stoian C. E.: <b>Queen Mary's flowers and floral therapy</b>	157
POS 42	Felicia G. Gligor, C. Dobrea, C. Georgescu, M. Totan, A. L. Vonica Gligor: <b>Challenges in developing new formulations for food supplements containing vegetal extracts</b>	158
POS 43	Adriana Aurelia Chis, B. Szaniszlo, S. Simionescu, A. Moisei, F. G. Gligor: <b>Gastrorezistent coating for food supplements in accordance to european legislation</b>	159
POS 44	Yasin Orhan, O. Ozden: <b>Gelatine Production Obtained From Aquaculture Fish Waste And The Quality Of Gelatine</b>	160
POS 45	Nuray Erkan, B. Tepik: <b>The Effect of Oxygen Absorber on the Shelf Life and Quality of Traditional Salted Dried Fish "Çiroz"</b>	161
POS 46	Mioara Negoita, A. Adascalului, G. Spadaro, G. Mustatea, E. Iorga, M. Catana, A. Stan: <b>Investigation regarding influence of different food ingredients addition on the acrylamide level in bread</b>	162
POS 47	Ileana Pantea, V. Padureanu, I. Brezean: <b>Drinking water and its effects on health</b>	163
POS 48	Ileana Pantea, V. Padureanu, I. Brezean: <b>Iodized salt between myth and reality</b>	164

POS 49	Tamara Nosenko, Valeriy Mank Anastasiya Lebid: <b>The content of phenolic substances and sunflower protein functionality</b>	165
POS 50	Alexandru Filipovici, D. Tucu, M. Adam: <b>Potential of Using Biomass Resources on Pyrolysis Systems to Obtain Heating in Rural Communities from Romania</b>	166
POS 51	Nich Oseiko, I. Levchuk, T. Romanovska, V. Olishevsky, A. Marinin: <b>Ecologic and Economic Efficiency Comparison of Lanolin Extraction Methods</b>	167
POS 52	Nich Oseiko, I. Levchuk, T. Romanovska, V. Olishevsky, A. Marinin: <b>The Properties Of Wool Grease</b>	168
POS 53	Marius Popescu: <b>Touristic Resources with Gastronomic Profile from Southern Dobrogea Region</b>	169
POS 54	Loredana Luca, Gruia R.: <b>Consideration regarding food texture analysis and new contribution to the methodological bases on food microstructure analysis</b>	170
POS 55	Viktor Goots, O. Koval, O. Gubenia: <b>Movement load modeling in technological equipment</b>	171
POS 56	Viktor Goots, O. Koval, O. Gubenia: <b>Competition and technological level of technological process</b>	172
POS 57	Gheorghe Puchianu, V. Necula, D. V. Enache: <b>Research on the microbiological quality of drinking water used in some establishments slaughtering and processing of foods of animal origin from Brasov County</b>	173
POS 58	Jan Thomas Rosnes, L. Shinde, Vasile, M. A. Brebu: <b>Antimicrobial Resistance of Staphylococcus aureus and E. coli to Essential Oils</b>	174
POS 59	Gitman Silvia Stefania, D. P. Iga: <b><sup>1</sup>H and <sup>13</sup>C Nmr Characteristics of some Natural Constituents of Food: Sphingosine, Ceramide, Galactocerebroside, Sphingomyelin, and their Lysoderivatives</b>	175
POS 60	Dumitru Iga: <b>Using of some food constituents as precursors for the synthesis of antigenic, antiallergic and antiinflammatory compounds of fatty glycosides class</b>	176
POS 61	Mihaela Magdalena Mitache, C. Curutiu, C. M. Chifiriuc, I. Gheorghe, L. Mateescu, A. Neagu, L. M. Ditu, A. M. Holban, V. Lazar: <b>Phenotypic and genotypic characterisation of some factors involved in the virulence and survival of bacteria isolated from food and food processing surfaces</b>	177
POS 62	Mihaela Magdalena Mitache, M. Pruna, P. Covic, C. Spirchez, L. Gaceu, C. Curutiu, C. M. Chifiriuc: <b>Influence of Microwave Sterilization on the Lignocellulosic Biowaste Streams Conversion Process Using Pleurotus Sp.</b>	178
POS 63	Mark Shamtsyan, T. Dmitrieva, B. Kolesnikov, N. Denisova: <b>Cerrena unicolor mushroom – a novel producer of milk-clotting enzyme</b>	179
POS 64	Mark Shamtsyan, B. Kolesnikov, L. Gaceu, O. B. Oprea, A. Birca, I. Iatco, D. Mnerie, D. Tucu, G. V. Mnerie, O. Tita, C. Georgescu, M. Mironescu, S. Stefanov, S. Damianova: <b>Study of Awareness of Food Labeling among Consumers in North-West Russia</b>	180
POS 65	Gaceu Liviu, V. Sukmanov, M. Shamtsyan, A. Birca, B. Kolesnikov, D. Mnerie, D. Tucu: <b>Study about perception of Food Labeling among Consumers in Romania</b>	181
POS 66	Gj. Nakov, V. Stamatovska, Lj. Necinova, N. Ivanova, S. Damyanova, M. Petrova, I. Kostova: <b>Opinion surveys of consumers for manner of labeling the food productin the Republic of Macedonia</b>	182
POS 67	Valerii Sukmanov, Kiiko V.: <b>Innovative Approaches to Solving the Problem of Increasing the Biological Value of Drinking Milk</b>	183
POS 68	Mihaela Rotaru, R. Savescu: <b>The SEUROP Pig Carcasses Grading System – A value-based payment framework</b>	184
POS 69	Ioan Eugen Popa, D. V. Enache, Ghe. Puchianu, M. Babii: <b>Study regarding the</b>	185

	<b>efficiency of the gf 3xo-101 equipment, in ozone decontamination of turkey carcasses</b>	
POS 70	Necula Valentin, Ghe. Puchianu, D. V. Enache: <b>Criteria for Safety and Control the Meat Game Bird Hunting Funds of Brasov Country</b>	186
POS 71	Valentin Necula, Puchianu Ghe., Enache D. V., Macri A.: <b>The Impact of Ultraviolet Radiation on Fungal Load of Certain Spices, used in Meat Industry</b>	186
POS 72	Anca Mariana Toma: <b>Using the Method Mass Service Maintenance in the Tourism Industry to avoid the Riskof bankruptcy a Business Project</b>	187
POS 73	Viorica Carabela, St. Manea , V. Tamas, N. Ionescu (Bordei), G. Alexandru: <b>New Cosmetics Based on Vegetable Active Compounds for Skin Care</b>	188
POS 74	Mihaela Cristina Draghici, Tănase E. E., Popa M. E., Miteluț A. C.: <b>Research regarding consumer behavior towards organic food products in Romania</b>	189
POS 75	Fulvia Manolache, V. Ionescu, C. Todasca, D. I. Marin: <b>Fast Method for Quantification of Fatty Acids from Complex Food Mixtures Based on Nmr</b>	190
POS 76	Róża Biegańska-Marecik, E. Radziejewska-Kubzdela, M. Kidoń, D. Walkowiak-Tomczak: <b>The content of phenolic compounds and glucosinolates in novel beverages with the addition of red curly kale and blackcurrant juice</b>	191
POS 77	Karolina Młynarczyk, D. Walkowiak–Tomczak, M. Kidoń, R. Biegańska-Marecik, E. Radziejewska-Kubzdela: <b>Evaluation of colour and anthocyanins content in commercial elderberry juices</b>	192
POS 78	Cornel Naidin, R. Gruia, E. Țuluca, L. Gaceu: <b>Highlighting Certain Bioactive Compounds of Mono Numerical type from Walnut Resources in the Carpathian Areal</b>	193
POS 79	Dajana Poleksik, M. Demin, V. Rac, S. Raičević, B. Filipčev, V. Rakić: <b>Functional Characteristics and Digestibility of Rusks made from Wheat Flour with the Addition of Millet (Panicum Miliaceum L.)</b>	194
POS 80	Tudor A. Strutinsky, V.V. Fedash, V.N. Strokova: <b>Anogenic Meals as Nutritional Algorithm Health. Basic Principles</b>	195
POS 81	Dorota Walkowiak–Tomczak, M. Kidoń, K. Młynarczyk, R. Biegańska-Marecik, E. Radziejewska-Kubzdela: <b>The effect of plant additives and spices on sensory and chemical properties of chokeberry sweetened juices and drinks</b>	196
POS 82	TetyanaVoloshchenko, T. Nosenko: <b>Estimation of biological value of low erucic and low glucosinolates rape seed proteins</b>	197
POS 83	V. Zavyalov, V. Bodrov, T. Misyura, N. Popova, Yu. Zaporozhets, V. Dekanskiy: <b>Mathematical and physical modeling of the efficiency of vibroextraction from plant raw materials and their wastes</b>	198
POS 84	Vladimir Sorokopudov, N. I. Myachikova: <b>Federal state budgetary scientific institutions of Moscow "All Selection and Technological Institute of Horticulture and Nursery" (FGBNU VSTISP)</b>	199
POS 85	Veska G. Lasheva, D. A. Todorova, S. A. Kotlarova: <b>Using The Active Packaging</b>	199
POS 86	Tetiana Mostenska, O. Ralko: <b>Directions of improving training programs for modern requirements of food enterprises</b>	200
POS 87	Abdymanap A. Ospanov, N.Zh. Muslimov, A.K. Timurbekova, G.B. Dzhumabekova: <b>About The New Production Technology of Bread and Bakery Products with the Long Period of Storage</b>	201
POS 88	Abdymanap A. Ospanov, N.Zh. Muslimov, A.K. Timurbekova, G.B. Dzhumabekova: <b>Effect of Humidity of Poly-Cereal Flour Mixture and Screw Rotation Rate on Efficiency of Extrusion Process</b>	201
POS 89	Victor Zepca, M. Tarcea, A. Jucov, A. Zaporojan: <b>Eating Unhealthy Food to</b>	202



	<b>Children from Rural Localities from the Republic of Moldova</b>	
POS 90	Cosmin Spirchez, L. Gaceu: <b>Considerations for Ecological Construction and Organization of Construction</b>	203
POS 91	Garabadzhiu A.V., Pushkarev M.A., Kozlov G.V., Sataev M.I., Saipov A.A: <b>Combination of enzymatic ethanolsis and urea fractionation for utilization of waste fish oil with concentrate of polyunsaturated fatty acid ethyl esters and biodiesel production</b>	204
POS 92	Volodymyr Telychkun, Y. Telychkun, M. Desyk, O. Kravchenko: <b>Decline of material and power resources in bread production</b>	205
POS 93	R.V. Gryshchenko, A.V. Forsiuk, Y.I. Zasyadko, O.Y. Pylypenko: <b>Experimental studies into the regularities of ice formation on vertical pipes</b>	206
POS 94	Deinychenko G.V., Byelyayeva I.M.: <b>Comparative Characteristics of Antioxidant Activity of Carotene-Containing Vegetable Supplements in Ice Cream</b>	207
POS 95	Florentina Duica, D. P. Iga: <b>Synthesis and Characterization of new Enzymatic Substrates for Quantification of Exoglycosidases involved in the Metabolism of Carbohydrate Constituents of Food</b>	208