

International Conference

**MODERN TECHNOLOGY
IN THE FOOD INDUSTRY – 2026**

Seventh Edition



**21-24 October 2026
Chisinau, Republic of Moldova**

INTERNATIONAL SCIENTIFIC COMMITTEE

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DIANU Irina	PhD student
BOTEZATU Nadejda	PhD student

ACKNOWLEDGEMENT OF CONFERENCE SPONSORS



GENERAL PROGRAMME

21 October 2026

Time	Activity	Location	Link
15 ⁰⁰ -17 ⁰⁰	Registration	Main Lobby, <i>Study Building No. 5</i>	-

22 October 2026

Time	Activity	Location	Link
09 ⁰⁰ -09 ³⁰	Registration	Main Lobby, <i>Study Building No. 5</i>	-
09 ³⁰ -09 ⁴⁵	Opening ceremony	Lecture Hall 5-I, <i>Study Building No. 5</i>	<u>Opening ceremony</u>
09 ⁴⁵ -12 ⁰⁰	Plenary presentations	Lecture Hall 5-I, <i>Study Building No. 5</i>	<u>Plenary presentations</u>
12 ⁰⁰ -13 ⁰⁰	Lunch		
13 ⁰⁰ -13 ³⁰	E-Poster presentations	Room 318 Room 319 Room 320 <i>Study Building No. 5</i>	<u>Section I</u> <u>Section II</u> <u>Section III</u>
13 ³⁰ -15 ³⁰	Oral presentations	Room 318 Room 319 Room 320 <i>Study Building No. 5</i>	<u>Section I</u> <u>Section II</u> <u>Section III</u>
15 ³⁰ -16 ⁰⁰	Coffee break E-Poster presentations	Room 318 Room 319 Room 320 <i>Study Building No. 5</i>	<u>Section I</u> <u>Section II</u> <u>Section III</u>
16 ⁰⁰ -18 ⁰⁰	Oral presentations	Room 318 Room 319 Room 320 <i>Study Building No. 5</i>	<u>Section I</u> <u>Section II</u> <u>Section III</u>
18 ³⁰ onwards	Conference Dinner	-	-

23 October 2026

Time	Activity	Location	Link
09 ⁰⁰ -09 ³⁰	Registration	Lobby, Floor 3, <i>Study Building No. 5</i>	-
09 ³⁰ -10 ⁰⁰	E-Poster presentations	Room 318 Room 319 Room 320 <i>Study Building No. 5</i>	<u>Section I</u> <u>Section II</u> <u>Section III</u>
10 ⁰⁰ -12 ⁰⁰	Oral presentations	Room 318 Room 319 Room 320 <i>Study Building No. 5</i>	<u>Section I</u> <u>Section II</u> <u>Section III</u>
12 ⁰⁰ -13 ⁰⁰	Lunch		
13 ⁰⁰ -13 ³⁰	E-Poster presentations	Room 318 Room 319 Room 320 <i>Study Building No. 5</i>	<u>Section I</u> <u>Section II</u> <u>Section III</u>
13 ³⁰ -15 ³⁰	Workshop 1. <i>„Optimization of the extraction technology of protein concentrates from alfalfa (Medicago Sativa) for the manufacture of novel food products”. Based on project 25.80012.5107.21SE</i>	Room 408 <i>Study Building No. 5</i>	<u>Workshop 1</u>
	Workshop 2. <i>“The Future of Nutrition: Intelligent Processing, Bioactive Compounds, and National Nutritional Security Strategies”. Based on projects 25.80012.5107.11TC and 25.80012.5107.10 TC</i>	Room 319 <i>Study Building No. 5</i>	<u>Workshop 2</u>

Time	Activity	Location	Link
	Workshop 3. „DryTech Innovations: Modern Approaches to Food Drying”. Based on project 25.80012.5107.13SE	Room 316 Study Building No. 6	<u>Workshop 3</u>
15 ³⁰ -16 ⁰⁰	Coffee break E-Poster presentations	Room 318 Room 319 Room 320 Study Building No. 5	<u>Section I</u> <u>Section II</u> <u>Section III</u>
16 ⁰⁰ -17 ⁰⁰	Closing Session: Scientific Highlights and Conclusions	Room 318 Room 319 Room 320 Study Building No. 5	<u>Section I</u> <u>Section II</u> <u>Section III</u>

24 October 2026

Time	Activity	Location	Link
09 ⁰⁰ -09 ³⁰	Registration	Main Lobby, Study Building No. 5	
09 ³⁰ -12 ⁰⁰	Workshop 4. “The influence of Terroir on Wine Quality”	Room 005 Study Building No. 5	
	Discover the City		

The conference is organized based on the following **Institutional** Project:

Subprogram 020405 – *Optimization of food processing technologies in the context of the circular bioeconomy and climate change, Bio-OpTehPAS.*

OPENING CEREMONY AND PLENARY PRESENTATIONS

22 October 2026
09³⁰ – 12⁰⁰

Location: Chisinau, Studentilor 9/9, Study Building No. 5, Lecture Hall 5-I

Link: [Opening ceremony and plenary presentations](#)

Chairmen: Assoc. Prof., PhD *Vladislav REȘITCA*
Assoc. Prof., PhD *Iurie SUBOTIN*
Assoc. Prof., PhD *Andrei CUMPANICI*

Time	Authors, Affiliations and Presentation Title
09 ³⁰ -09 ⁴⁵	Opening ceremony
09 ⁴⁵ -10 ⁰⁵	<u>Violeta NOUR</u> <i>Department of Horticulture & Food Science, University of Craiova, Romania</i> BERRY PROCESSING BY-PRODUCTS: COMPOSITION, FUNCTIONAL PROPERTIES AND FOOD APPLICATIONS
10 ⁰⁵ -10 ²⁵	<u>Liliana CEPOI</u> <i>Institute of Microbiology and Biotechnology, Technical University of Moldova, Chisinau, Moldova</i> MICROALGAE AND CYANOBACTERIA AS BIOINTERFACE MODELS FOR NANOSTRUCTURED ANTIMICROBIAL MATERIALS: FROM BIOMEDICAL TO FOOD INDUSTRY APPLICATIONS
10 ²⁵ -10 ⁴⁵	<u>Sorina ROPCIUC</u> <i>Faculty of Food Engineering, Stefan cel Mare University of Suceava, Romania</i> RESEARCH ON THE PRODUCTION AND CHARACTERIZATION OF FOOD PRODUCTS USING INGREDIENTS WITH FUNCTIONAL PROPERTIES

Time	Authors, Affiliations and Presentation Title
10 ⁴⁵ -11 ⁰⁵	<u>Elena DESEATNICOVA</u> <i>Department of Rheumatology and Nephrology, State Medical and Pharmaceutical University Nicolae Testemitanu</i> NUTRITIONAL THERAPY IN Sc RHEUMATOID ARTHRITIS AND OTHER IMMUNE-MEDIATED INFLAMMATORY DISEASES: EVIDENCE BASED DATA
11 ⁰⁵ -11 ²⁵	<u>Alexei BAERLE</u> <i>Technical University of Moldova, Chisinau, Moldova</i> CULTIVAR-DEPENDENT CAROTENOID PROFILES OF SEA BUCKTHORN (<i>Hippophae rhamnoides</i> L.) BERRIES
11 ²⁵ -11 ⁴⁵	<u>Viorica BULGARU</u> <i>Technical University of Moldova, Chisinau, Moldova</i> FUNCTIONAL POTENTIAL OF THE JOSTABERRY: ANTHOCYANIN EXTRACTION, MICROENCAPSULATION, AND FOOD APPLICATION
11 ⁴⁵ -11 ⁵⁵	<i>Presentations by local producers</i> <u>S.C. “DINA-COCIUG” S.R.L.</u> PROFESSIONAL EQUIPMENT AND INTEGRATED SOLUTIONS FOR BUSINESS IN MOLDOVA
11 ⁵⁵ -12 ⁰⁵	<u>Î.M. “VINĂRIA PURCARI” S.R.L.</u> PURCARI HOLDING: TRADITION, INNOVATION AND SUSTAINABILITY IN THE WINE INDUSTRY

ORAL AND E-POSTER PRESENTATIONS

22 October 2026

13⁰⁰ – 18⁰⁰

Location: Chisinau, Studentilor 9/9, Study Building No. 5, room 318

Link: [Section I](#)

Section I: Food Engineering and Technology

Assessors: Assoc. Prof., PhD. hab., *Aliona GHENDOV-MOȘANU*
 Assoc. Prof., PhD. *Artur MACARI*
 Assoc. Prof., PhD. *Liliana CECLU*

10 minutes for presentation, 5 minutes for questions and discussions

Time	Authors, Affiliations and Presentation Title
Section I	
13 ⁰⁰ - 13 ³⁰	E-Poster presentations
13 ³⁰ - 13 ⁴⁵	Irina KUZNECOVA, Galina KRUSIR <i>Odesa National University of Technology, Odesa, Ukraine</i> STUDY OF THE QUALITY CHARACTERISTICS OF FUNCTIONAL SAUCES DURING STORAGE
13 ⁴⁵ - 14 ⁰⁰	Andrei CUMPANICI, Ananie PEȘTEANU <i>Technical University of Moldova, Chisinau, Moldova</i> THE IMPORTANCE OF THE HARVISTA™ 1.3 SC PLANT GROWTH REGULATOR AT THE APPLE PRE-HARVEST STAGE
14 ⁰⁰ - 14 ¹⁵	Iryna SOLONYTSKA, Sergii GANCHEV <i>Odesa National University of Technology, Odesa, Ukraine</i> WAYS TO ELIMINATE MAJOR QUALITY DEFECTS IN WHOLE-GRAIN FLOUR-BASED BAKERY SEMI-FINISHED PRODUCTS
14 ¹⁵ - 14 ³⁰	Nadejda BOTEZATU, Ecaterina COVACI, Aliona SCLIFOS, Liliana CIURLA <i>Technical University of Moldova, Chisinau, Moldova</i> <i>“Ion Ionescu de la Brad” University of Life Sciences (IULS), Iasi, Romania</i> THERMAL STABILITY OF PHENOLIC COMPOUNDS IN RARA NEAGRA GRAPE MARC EXTRACTS
14 ³⁰ - 14 ⁴⁵	Iurie RUMEUS, Alexandra CICANCI, Liliana CECLU, Violeta NOUR, Georgiana Gabriela CODINĂ <i>“Bogdan Petriceicu Hasdeu” University Center of Cahul of the Technical University of Moldova, Cahul, Republic of Moldova</i> <i>University of Craiova, Romania</i> <i>“Stefan cel Mare” University of Suceava, Romania</i> PROPERTIES OF THE DOUGHS OBTAINED BY PARTIAL REPLACEMENT OF WHEAT FLOUR WITH APPLE POMACE POWDER

Time	Authors, Affiliations and Presentation Title
Section I	
14 ⁴⁵ - 15 ⁰⁰	Corina CARACACI, Aliona GHENDOV-MOȘANU, Viorica BULGARU, Olga BOESTEAN, Sergiu PAIU, Georgiana Gabriela CODINĂ <i>Technical University of Moldova, Chisinau, Moldova</i> <i>"Ștefan cel Mare" University, Suceava, Romania</i> INACTIVE RYE SOURDOUGHS: EFFECTS ON TEXTURE AND ACCEPTABILITY OF SALT-FREE BREAD
15 ⁰⁰ - 15 ¹⁵	Elena ANTIPINA, Sofia OZOLINA <i>Odesa National University of Technology, Odesa, Ukraine</i> NOODLES WITH SPICY-VEGETABLE RAW MATERIALS
15 ¹⁵ - 15 ³⁰	Iana CIUGUREANU <i>Technical University of Moldova, Chisinau, Moldova</i> EVALUATION OF SENSORY PROPERTIES OF SORBET WITH ADDED ALFALFA PROTEINS
15 ³⁰ - 16 ⁰⁰	Coffee break, E-poster presentations
16 ⁰⁰ - 16 ¹⁵	Ivan OLKHOVSKIY, Antonina KAPUSTIAN, Natalia CHERNO <i>Odesa National University of Technology, Odesa, Ukraine</i> RESISTANT STARCH AS A PROTECTIVE MATRIX FOR UNSTABLE BIOACTIVE COMPOUNDS
16 ¹⁵ - 16 ³⁰	Cristina POPOVICI, Ravi JADEJA, Avi SHPIGELAM, Emmanouil PAPAIOANNOU <i>Technical University of Moldova, Chisinau, Republic of Moldova</i> <i>Oklahoma State University, Stillwater, OK, United States of America</i> <i>Technion, Israel Institute of Technology, Haifa, Israel</i> <i>Lancaster University, Lancaster, United Kingdom</i> TECHNO-FUNCTIONAL AND SENSORY ACCEPTABILITY OF SOURDOUGH MINI-BAGUETTES FORTIFIED WITH LAVENDER PETAL POWDER
16 ³⁰ - 16 ⁴⁵	Alla MAKARYNSKA, Oleksandr KOZAK, Nina VORONA <i>Odesa National University of Technology, Odesa, Ukraine</i> PRODUCTION OF FISH FEED USING INSECTS
16 ⁴⁵ - 17 ⁰⁰	Olesea SAITAN, Georgiana Gabriela CODINĂ, Iurie RUMEUS, Ruslan TARNA, Aliona GHENDOV-MOSANU <i>Technical University of Moldova, Chisinau, Moldova</i> <i>"Ștefan cel Mare" University, Suceava, Romania</i> <i>"Bogdan Petriceicu Hasdeu" University Center of Cahul of the Technical University of Moldova, Cahul, Moldova</i> TECHNOLOGICAL AND MECHANICAL PROPERTIES OF TRITICALE PASTA ENRICHED WITH BREWERS' SPENT GRAIN
17 ⁰⁰ - 17 ¹⁵	Alla BORTA, Olena SOKOLOVSKA, Liudmyla VALEVSKA, Georgii STANKEVYCH <i>Odesa National University of Technology, Odesa, Ukraine</i> WHEAT GRAIN PRODUCTION AMIDST CLIMATE CHANGE AND WARTIME RISKS

Time	Authors, Affiliations and Presentation Title
Section I	
17 ¹⁵ - 17 ³⁰	Sergiu PAIU, Georgiana Gabriela CODINĂ, Natalia NETREBA, Galina LUPASCU, Aliona GHENDOV-MOSANU <i>Technical University of Moldova, Chisinau, Republic of Moldova</i> <i>"Stefan cel Mare" University, 720229 Suceava, Romania</i> <i>Institute of Genetics, Physiology and Plant Protection, Moldova State University, Chisinau, Republic of Moldova</i> INFLUENCE OF TRITICALE FLOUR ON THE QUALITY CHARACTERISTICS OF BISCUITS
17 ³⁰ - 17 ⁴⁵	Irina DIANU, Amelia BUCULEI, Iuliana SANDU, Greta BALAN, Daniela COJOCARI, Artur MACARI <i>Technical University of Moldova, Chisinau, Republic of Moldova</i> <i>"Stefan cel Mare" University, Suceava, Romania</i> <i>Nicolae Testemitanu State University of Medicine and Pharmacy, Republic of Moldova</i> EFFECT OF SEA BUCKTHORN POMACE BIOACTIVE COMPOUNDS ON THE COLOR CHARACTERISTICS OF PLANT-BASED MAYONNAISE
17 ⁴⁵ - 18 ⁰⁰	Mihail MAZUR <i>Technical University of Moldova, Chisinau, Moldova</i> EFFECT OF EGG REPLACEMENT WITH LEGUME AQUAFABA ON THE COLOR CHARACTERISTICS OF SPONGE CAKE

13⁰⁰ – 18⁰⁰

Location: Chisinau, Studentilor 9/9, Study Building No. 5, room 319

Link: [Section II](#)

Section II: Sustainability in Nutrition, Leisure and Tourism

Assessors:

Assoc. Prof., PhD. hab., **Rodica SIMINIUC**

Assoc. Prof., PhD. **Aurica CHIRSANOVA**

Assoc. Prof., PhD. **Tatiana CAPCANARI**

10 minutes for presentation, 5 minutes for questions and discussions

Time	Authors, Affiliations and Presentation Title
Section II	
13 ⁰⁰ - 13 ³⁰	E-Poster presentations
13 ³⁰ - 13 ⁴⁵	Larisa YUSHAN, Nicolae TARAN, Roman GOLUBI, Galina TERENTIEVA, Marina KARELINA, Elena ZYRYANOVA <i>PI National Institute for Applied Research in Agriculture and Veterinary Medicine, Kishinev, Republic of Moldova</i> ACRYLAMIDE FORMATION AND MITIGATION IN EXTRUDED PRODUCTS FROM CEREALS AND FOOD INDUSTRY BY-PRODUCTS

Time	Authors, Affiliations and Presentation Title
Section II	
13 ⁴⁵ - 14 ⁰⁰	Aurica CHIRSANOVA, Alina BOIȘTEAN, Eugenia COVALIOV, Rodica SIMINIUC, Ana CHIORU, Michel GRISEL, Daria TERESCENCO, Ecaterina GORE <i>Technical University of Moldova, Chisinau, Moldova</i> <i>Université Le Havre Normandie, Le Havre, France</i> BY-PRODUCTS OF MOLDOVAN RED WINEMAKING: VALORIZATION IN THE CIRCULAR ECONOMY
14 ⁰⁰ - 14 ¹⁵	Liudmyla FIHURSKA <i>Odesa National University of Technology, Odesa, Ukraine</i> VALORIZATION OF GRAIN PROCESSING RESIDUES THROUGH INDUSTRIAL SYMBIOSIS IN UKRAINE
14 ¹⁵ - 14 ³⁰	Tatiana CAPCANARI, Eugenia COVALIOV, Oxana RADU, Aurica CHIRSANOVA, Olga DESEATNICOVA <i>Technical University of Moldova, Chisinau, Moldova</i> FOOD SECURITY ASSESSMENT AND SOCIO-ECONOMIC DETERMINANTS OF EATING BEHAVIOR IN THE REPUBLIC OF MOLDOVA
14 ³⁰ - 14 ⁴⁵	Larysa AGUNOVA, Maryna MARDAR, Andrii DONETS <i>Odesa National Technological University, Odesa, Ukraine</i> CONTROL OF MICROBIAL COMMUNITIES IN MEAT PRODUCTS USING BIOPROTECTIVE CULTURES
14 ⁴⁵ - 15 ⁰⁰	Albina CIOCAN, Aurica CHIRSANOVA, Alina BOIȘTEAN, Daria PELIPEȚCHI <i>Technical University of Moldova, Chisinau, Moldova</i> EVALUATION OF BREAD QUALITY ENRICHED WITH JERUSALEM ARTICHOKE (<i>HELIANTHUS TUBEROSUS</i> L.) FLOUR
15 ⁰⁰ - 15 ¹⁵	Oleksandr LIULKA, Viacheslav HUBENYA <i>National University of Food Technologies, Kyiv, Ukraine</i> ASSESSMENT OF THE CUTTING-EDGE CONDITION OF PROFESSIONAL CHEF'S KNIVES
15 ¹⁵ - 15 ³⁰	Olga RUSEVA, Natalia SUHODOL, Olga DESEATNICOV, Eugenia COVALIOV, Vladislav REȘITCA <i>Technical University of Moldova, Chisinau, Moldova</i> THE EFFECT OF GRAPE SKIN POWDER ON THE NUTRITIONAL AND TECHNOLOGICAL QUALITY OF LOW-SUGAR SPONGE CAKE
15 ³⁰ - 16 ⁰⁰	Coffee break, E-poster presentations
16 ⁰⁰ - 16 ¹⁵	Kostiantyn OMELIANENKO, Oleksii GUBENIA, Dmytro OSADCHYI, Anna BYDNIK <i>National University of Food Technologies, Kyiv, Ukraine</i> EFFICIENCY OF MICROORGANISM CELL DISRUPTION IN BEAD MILLS

Time	Authors, Affiliations and Presentation Title
Section II	
16 ¹⁵ - 16 ³⁰	Alper TEKDEMİR, Salih ÇAKICI, Alina BOIȘTEAN, Aurica CHIRSANOVA, Mehmet Sedat İPAR, Orhan BATMAN <i>Eskişehir Osmangazi University, Eskişehir, Türkiye</i> <i>Sakarya University of Applied Sciences, Sakarya, Türkiye</i> <i>Technical University of Moldova, Chisinau, Republic of Moldova</i> <i>Ağrı İbrahim Çeçen University, Ağrı, Türkiye</i> CULINARY HERITAGE AND ITS SUSTAINABILITY: A QUALITATIVE STUDY IN ARDAHAN, TÜRKİYE
16 ³⁰ - 16 ⁴⁵	Dorina FULGER, Aurica CHIRSANOVA <i>Technical University of Moldova, Chisinau, Moldova</i> OPPORTUNITIES FOR THE VALORISATION OF BEE POLLEN IN THE DEVELOPMENT OF INNOVATIVE PRODUCTS
16 ⁴⁵ - 17 ⁰⁰	Iryna SOLONYTSKA, Anna PALAMARCHUK <i>Odesa National University of Technology, Odesa, Ukraine</i> INNOVATIVE PAR-BAKED BAKERY PRODUCTS IN MODERN RESTAURANT PRACTICE
17 ⁰⁰ - 17 ¹⁵	Alexandru NISTIRIUC, Aurica CHIRSANOVA <i>Technical University of Moldova, Chisinau, Republic of Moldova</i> AUTHENTIC TRADITIONAL RECIPES – A RESOURCE FOR THE DEVELOPMENT AND PROMOTION OF NATIONAL TOURISM
17 ¹⁵ - 17 ³⁰	Ionut AVRAMIA, Irina DIANU, Artur MACARI, Adriana DABIJA, Ancuța CHETRARIU, Adrian OROIAN, Greta BALAN, Daniela COJOCARI <i>Ștefan cel Mare University of Suceava, Suceava, Romania</i> <i>Technical University of Moldova, Republic of Moldova</i> <i>Nicolae Testemițanu State University of Medicine and Pharmacy</i> VALORIZATION OF SEA BUCKTHORN BY-PRODUCTS IN THE PRODUCTION OF A FUNCTIONAL YOGURT
17 ³⁰ - 17 ⁴⁵	Mihaela ROȘOR <i>Technical University of Moldova, Chișinău, Republic of Moldova</i> BIOACTIVE POTENTIAL OF ELDERBERRY ANTHOCYANINS: STABILITY AND TECHNOLOGICAL PERSPECTIVES
17 ⁴⁵ - 18 ⁰⁰	Iryna SOLONYTSKA, Kupriyanov KOSTYANTYN <i>Odesa National University of Technology, Odesa, Ukraine</i> DEVELOPMENT OF A PRODUCTION TECHNOLOGY FOR HIGH-PROTEIN BURGER BUNS FOR PERSONALIZED NUTRITION

Location: Chisinau, Studentilor 9/9, Study Building No. 5, room 320

Link: [Section III](#)

**Section III: Food Chemistry, Oenology and Biotechnology
in the Food Industry**

Assessors: Full Prof., PhD. hab. **Rodica STURZA**
Full Prof., PhD. hab. **Liliana CEPOI**
Assoc. Prof., PhD. **Raisa DRUȚĂ**
Assoc. Prof., PhD. **Violina POPOVICI**

10 minutes for presentation, 5 minutes for questions and discussion

Time	Authors, Affiliations and Presentation Title
Section III	
13 ⁰⁰ - 13 ³⁰	E-Poster presentations
13 ³⁰ - 13 ⁴⁵	Boris ZHUKOV, Alla MAKARYNSKA <i>Odesa National University of Technology, Odesa, Ukraine</i> TECHNOLOGY FOR INTEGRATING A QUALITY AND SAFETY ASSURANCE SUBSYSTEM INTO FOOD PRODUCTION
13 ⁴⁵ - 14 ⁰⁰	Dan ZGARDAN, Emilia BEHTA, Irina MITINA, Valentin MITIN, Cristina GRAJDIERU, Silvia RUBTOV, Anatol BALANUTA <i>Technical University of Moldova, Chisinau, Moldova</i> <i>State University of Medicine and Pharmacy, Chisinau, Moldova</i> <i>Moldova State University, Chisinau, Moldova</i> COMPARATIVE EVALUATION OF PRIMER EFFICIENCY FOR THE DETECTION AND QUANTIFICATION OF BRETTANOMYCES BRUXELLENSIS YEASTS
14 ⁰⁰ - 14 ¹⁵	Pavlo HOLUBIEV, Oksana SKROTSKA <i>National University of Food Technologies, Kyiv, Ukraine</i> YEAST-MEDIATED BIOSYNTHESIS OF COPPER NANOPARTICLES AS A PROMISING APPROACH FOR APPLICATION IN FOOD TECHNOLOGIES
14 ¹⁵ - 14 ³⁰	Iurie SCUTARU, Gheorghe FILIMON, Andriana DANU, Vasile ARHIP, Ivan MUNTEAN <i>Technical University of Moldova, Chisinau, Republic of Moldova</i> POLYPHENOLS IN WINES FROM WILD FOREST GRAPEVINES, SUBSPECIES VITIS SYLVESTRIS GMEL
14 ³⁰ - 14 ⁴⁵	Nina VORONA, Alla MAKARYNSKA <i>Odesa National University of Technology, Odesa, Ukraine</i> FEATURES OF FORMULATING HIGH-PERFORMANCE COMPOUND FEEDS

Time	Authors, Affiliations and Presentation Title
Section III	
14 ⁴⁵ - 15 ⁰⁰	Wei PANG, Ecaterina COVACI, Nadejda BOTEZATU, Mariana GODOROJA, Liliana CIURLA <i>Technical University of Moldova, Chişinău, Republic of Moldova</i> <i>“Ion Ionescu de la Brad” University of Life Sciences (IULS), Iasi, Romania</i> SOIL TO WINE PROFILES OF RKATSITELI AMENDED WITH DRIED GRAPE SEEDS AND POMACE BOVINE MANURE COMPOST
15 ⁰⁰ - 15 ¹⁵	Simona COJOCARU, Elena COJAN, Alisa-Vasilica ARUŞ, Ana-Maria ROŞU, Nicoleta PLATON, Gabriela MUNTIANU, Ileana-Denisa NISTOR <i>“Vasile Alecsandri” University of Bacau, Romania</i> LAYERED DOUBLE HYDROXIDES FOR ENVIRONMENTAL REMEDIATION
15 ¹⁵ - 15 ³⁰	Alexandra CİCANCİ, Iurie RUMEUS, Liliana CECLU, Violeta NOUR, Alexandru Radu CORBU <i>“Bogdan Petriceicu Hasdeu” of Cahul, Technical University of Moldova, Cahul, Republic of Moldova</i> <i>University of Craiova, Craiova, Romania</i> VALORIZATION OF APPLE AND PEAR BY-PRODUCTS AS SOURCES OF BIOACTIVE COMPOUNDS FOR FUNCTIONAL FOOD APPLICATIONS
15 ³⁰ - 16 ⁰⁰	Coffee break, E-poster presentations
16 ⁰⁰ - 16 ¹⁵	Gheorghe JELEAPOV, Anatol BALANUTA <i>Technical University of Moldova, Chisinau, Republic of Moldova</i> UTILIZATION OF THE FETEASCĂ NEAGRĂ GRAPE VARIETY IN RED WINE PRODUCTION
16 ¹⁵ - 16 ³⁰	Sebastian SABĂU, Alexandra ARSENI, Ana-Maria GEORGESCU, Diana-Carmen MIRILĂ, Ileana Denisa NISTOR, Silvia RUBŢOVA, Aliona GHENDOV-MOŞANU, Rodica STURZA <i>“Vasile Alecsandri” University of Bacau, Romania</i> <i>Technical University of Moldova, Chisinau, Republic of Moldova</i> ARTISANAL ORGANIC CHEESE RIPENED IN GRAPE POMACE
16 ³⁰ - 16 ⁴⁵	Alexandra ARSENI, Rodica STURZA, Natalia VLADEI, Sebastian SABĂU <i>Technical University of Moldova, Chisinau, Republic of Moldova</i> <i>“Vasile Alecsandri” University of Bacau, Romania</i> VARIETAL RESPONSES OF FETEASCA NEAGRĂ AND RARA NEAGRĂ WINES TO DIFFERENT MACERATION TECHNIQUES
16 ⁴⁵ - 17 ⁰⁰	Iryna KOVSHAR, Viktor STABNIKOV <i>National University of Food Technologies, Kyiv, Ukraine</i> ALTERNATIVE MEDIA FOR UREASE-PRODUCING BACTERIA IN BIOCEMENTATION

Time	Authors, Affiliations and Presentation Title
Section III	
17 ⁰⁰ - 17 ¹⁵	Amelia BUCULEI, Anca Mihaela GĂTLAN, Mircea OROIAN, Adriana DABIJA, Ancuța PETRARU, Mădălina IUGA, Florin URSACHI, Irina DIANU, Artur MACARI <i>University Ștefan cel Mare of Suceava, Suceava, Romania</i> <i>Ștefan cel Mare University of Suceava, Suceava, Romania</i> VALORISATION OF ULTRASONATED SEA BUCKTHORN JUICE AS A FUNCTIONAL INGREDIENT IN THE DAIRY INDUSTRY
17 ¹⁵ - 17 ³⁰	Daniela MIHĂILĂ, Andreea-Mădălina SILION HODEA, Nicoleta PLATON, Alisa-Vasilica ARUȘ, Daniela IONITA, Carmen-Mihaela POPESCU, Ileana-Denisa NISTOR <i>Vasile Alecsandri” University of Bacau, Romania,</i> <i>Institute of Macromolecular Chemistry Petru Poni, Aleea Grigore Ghica Vodă 41A, Iași, Romania</i> NATURAL AND MODIFIED CLAY MATERIALS FOR FOOD INDUSTRY WASTEWATER TREATMENT
17 ³⁰ - 17 ⁴⁵	Natalia NETREBA, Irina DIANU, Artur MACARI, Iuliana SANDU, Tatiana CUSMENCO, Olga BOESTEAN <i>Technical University of Moldova, Chisinau, Republic of Moldova</i> PHYSICOCHEMICAL PROPERTIES OF PLANT PROTEINS ISOLATED BY WET, DRY, AND FERMENTATIVE METHODS
17 ⁴⁵ - 18 ⁰⁰	Violina POPOVICI, Raisa DRUTA, Iurie SUBOTIN, Rodica STURZA <i>Technical University of Moldova, Chisinau, Republic of Moldova</i> ENHANCING THE STABILITY OF ROSEHIP CAROTENOIDS THROUGH LIPOSOMAL ENCAPSULATION

ORAL AND E-POSTER PRESENTATIONS

23 October 2026

09³⁰ – 17⁰⁰

Location: Chisinau, Studentilor 9/9, Study Building No. 5, room 318

Link: [Section I](#)

Section I: Food Engineering and Technology

Assessors: Assoc. Prof., PhD. *Mihail BALAN*
 Assoc. Prof., PhD. *Viorica BULGARU*
 Assoc. Prof., PhD. *Natalia NETREBA*

10 minutes for presentation, 5 minutes for questions and discussion

Time	Authors, Affiliations and Presentation Title
Section I	
09 ³⁰ - 10 ⁰⁰	E-Poster presentations
10 ⁰⁰ - 10 ¹⁵	Viktor MUSIICHUK, Oleksandr GAVVA, Oleksandr CHEPELIUK <i>National University of Food Technologies, Kyiv, Ukraine</i> A CLUSTERING ALGORITHM IN THE DESIGN JUSTIFICATION OF A FOR STUFFING MACHINES
10 ¹⁵ - 10 ³⁰	Ana BERLADEAN, Viorica BULGARU, Aliona GHENDOV-MOSANU <i>Technical University of Moldova, Chisinau, Moldova</i> INNOVATIVE STRATEGIES FOR GLUTEN-FREE BAKERY PRODUCTS
10 ³⁰ - 10 ⁴⁵	Olga MAKAROVA, Alla CHABAN, Olena KOTUZAKI <i>Odesa National University of Technology, Odesa, Ukraine</i> USING PLANT BY-PRODUCTS TO PRODUCE DIFFERENT TYPES OF CAKES
10 ⁴⁵ - 11 ⁰⁰	Daria SUHOVICI, Svetlana ERȘOVA, Ana BERLADEAN, Ecaterina SAVCHINA, Viorica BULGARU, Aliona GHENDOV-MOSANU <i>Technical University of Moldova, Chisinau, Moldova</i> BIGELS AS EMERGING STRUCTURING AGENTS IN BAKERY AND CONFECTIONERY PRODUCTION
11 ⁰⁰ - 11 ¹⁵	Kostiantyn DEREVIANKO, Nataliya POVAROVA, Nataliia DEREVIANKO <i>Odesa National University of Technology, Odesa, Ukraine</i> <i>Khortytsia National Academy, Zaporizhzhia, Ukraine</i> RHEOLOGICAL BEHAVIOR AND STRUCTURAL RECOVERY OF PÂTE MASSES UNDER MECHANICAL LOADING
11 ¹⁵ - 11 ³⁰	Oleksandr ZOMENKO, Oleksii GUBENIA <i>National University of Food Technologies, Kyiv, Ukraine</i> EFFECT OF COMPRESSION METHOD AND THE MOTION LAW OF PUNCHES ON DENSITY DISTRIBUTION INTO TABLET

Time	Authors, Affiliations and Presentation Title
11 ³⁰ - 11 ⁴⁵	Igor GIDEI, Mihail BALAN, Mihail MELENCIUC, Vitali VIȘANU, Victor POPESCU, Natalia ȚISLINSKAIA, Tatiana BALAN <i>Technical University of Moldova, Chisinau, Moldova</i> HYBRID MICROWAVE-CONVECTIVE DRYING OF GRAPE POMACE
11 ⁴⁵ - 12 ⁰⁰	Volodymyr TELYCHKUN, Mykola DESYK, Oleksandr KOZAK, Mykhailo LAVRYNENKO <i>National University of Food Technologies, Kyiv, Ukraine</i> METHODS AND EQUIPMENT FOR BAKERY PRODUCTS COOLING
12 ⁰⁰ - 13 ⁰⁰	Lunch
13 ⁰⁰ - 13 ³⁰	E-Poster presentations
13 ³⁰ - 15 ³⁰	Workshop 1. „ <i>Optimization of the extraction technology of protein concentrates from alfalfa (Medicago Sativa) for the manufacture of novel food products</i> ”. Based on project 25.80012.5107.21SE. Location: Room 408, Study Building No. 5
15 ³⁰ -16 ⁰⁰	Coffee break E-Poster presentations
16 ⁰⁰ -17 ⁰⁰	Closing Session: Scientific Highlights and Conclusions

09³⁰ – 17⁰⁰

Location: Chisinau, Studentilor 9/9, Study Building No. 5, room 319

Link: [Section II](#)

Section II: Sustainability in Nutrition, Leisure and Tourism

Assessors: Assoc. Prof., PhD. **Daniela PALADI**
Assoc. Prof., PhD **Oxana RADU**
Assoc. Prof., PhD. **Natalia SUHODOL**

10 minutes for presentation, 5 minutes for questions and discussion

Time	Authors, Affiliations and Presentation Title
Section II	
09 ³⁰ - 10 ⁰⁰	E-Poster presentations
10 ⁰⁰ - 10 ¹⁵	Alla MAKARYNSKA, Olena KANANYKHINA, Tetiana TURPUROVA <i>Expertise and Biotechnology, Odesa, Ukraine</i> INNOVATIVE APPROACHES TO IMPROVING SOYBEAN QUALITY
10 ¹⁵ - 10 ³⁰	Cătălina NEGOIȚA, Nikoleta ȚUREA, Tatiana CAPCANARI <i>Technical University of Moldova, Chisinau, Moldova</i> IMPACT OF HEMP PROTEIN CONCENTRATE ON THE STRUCTURE AND CONSUMER PERCEPTION OF PLANT-BASED ÉCLAIRS

Time	Authors, Affiliations and Presentation Title
10 ³⁰ - 10 ⁴⁵	Oleksandr ZOMENKO, Viacheclav HUBENIA, Oleg BORTNICHUK National University of Food Technologies, Kyiv, Ukraine DESIGN SOLUTIONS FOR INDUSTRIAL KITCHENS BASED ON INDUSTRY 5.0 PRINCIPLES
10 ⁴⁵ - 11 ⁰⁰	Oxana RADU, Tatiana CAPCANARI, Eugenia COVALIOV Technical University of Moldova, Republic of Moldova ANALYSIS OF THE LOCAL NUTRITIONAL CONTEXT AND FACTORS INFLUENCING THE CONSUMPTION OF ECOLOGICAL FOOD PRODUCTS
11 ⁰⁰ - 11 ¹⁵	Oleksandr TSIUNDYK Odesa National University of Technology, Odesa, Ukraine DEVELOPMENT OF CIRCULAR TECHNOLOGICAL CHAINS “GRAIN – FOOD PRODUCTS – COMPOUND FEED”
11 ¹⁵ - 11 ³⁰	Iryna SOLONYTSKA, Alexey KUTSENKO Odesa National University of Technology, Odesa, Ukraine THE EFFECT OF SPROUTED GRAIN FLOUR ON THE BREAD PRODUCTION PROCESS
11 ³⁰ - 11 ⁴⁵	Anton OSMAC, Uliana BANDURA National University of Food Technologies, Kyiv, Ukraine USE OF WHEY IN LOW-LACTOSE DAIRY PRODUCT TECHNOLOGY
11 ⁴⁵ - 12 ⁰⁰	Natalya CHERNO, Krystyna NAUMENKO Odesa National University of Technology, Odesa, Ukraine AMARANTH SEED PROTEIN AS A SOURCE OF BIOACTIVE PEPTIDES FOR NEXT-GENERATION FUNCTIONAL FOODS
12 ⁰⁰ - 13 ⁰⁰	Lunch
13 ⁰⁰ - 13 ³⁰	E-Poster presentations
13 ³⁰ - 15 ³⁰	Workshop 2. “The Future of Nutrition: Intelligent Processing, Bioactive Compounds, and National Nutritional Security Strategies”. Based on projects 25.80012.5107.11TC and 25.80012.5107.10 TC. Location: Room 319, Study Building No. 5
15 ³⁰ - 16 ⁰⁰	Coffee break E-Poster presentation
16 ⁰⁰ - 17 ⁰⁰	Closing Session: Scientific Highlights and Conclusions

Location: Chisinau, Studentilor 9/9, Study Building No. 5, room 320

Link: [Section III](#)

**Section III: Food Chemistry, Oenology and Biotechnology
in the Food Industry**

Assessors:

Assoc. Prof., PhD. **Veronica DRAGANCEA**

Assoc. Prof., PhD. **Angela GUREV**

Assoc. Prof., PhD. **Ecaterina COVACI**

10 minutes for presentation, 5 minutes for questions and discussion

Time	Authors, Affiliations and Presentation Title
Section III	
09 ³⁰ - 10 ⁰⁰	E-Poster presentations
10 ⁰⁰ - 10 ¹⁵	Anna FUHOL, Serhii PATIUKOV, Anna PALAMARCHUK <i>Odesa National University of Food Technologies, Odesa, Ukraine</i> USING ULTRASONIC TECHNOLOGY TO ACCELERATE THE EXTRACTION OF 7-DEHYDROCHOLESTEROL FROM SALMON SKIN
10 ¹⁵ - 10 ³⁰	Sid Ahmed ELHABIRI, Assia KENICHE, Diana-Carmen MIRILA, Florin NEDEFF <i>University of Abou Bekr Belkaid, Tlemcen, Algeria</i> <i>‘Vasile Alecsandri’ University of Bacau, Bacau, Romania</i> ADSORPTION AND CATALYTIC OZONATION OF METHYLPREDNISOLONE ON STARCH-MODIFIED MONTMORILLONITE KSF
10 ³⁰ - 10 ⁴⁵	Iurie SCUTARU, Aliona SCLIFOS, Eugen ALEXANDROV, Vasile ARHIP, Ana-Maria ROȘU, Alexandra ARSENI, Gheorghe FILIMON <i>Technical University of Moldova, Chisinau, Moldova</i> POLYPHENOLIC POTENTIAL OF WINES MADE FROM THE FETEASCA NEAGRĂ, RARA NEAGRĂ, AND RIZOGEN AMETIST GRAPE VARIETIES
10 ⁴⁵ - 11 ⁰⁰	Oleksandr SYROTIUK, Antonina KAPUSTIAN, Natalia CHERNO <i>Odesa National University of Technology, Odesa, Ukraine</i> STARCH AND NON-STARCH HYDROCOLLOID BLENDS FOR STABILIZATION OF FRUIT FILLINGS

Time	Authors, Affiliations and Presentation Title
11 ⁰⁰ - 11 ¹⁵	Aliona SCLIFOS, Anatol BALANUȚĂ, Ecaterina COVACI, Vasilica-Alisa ARUȘ, Viorica CHIȚAN <i>Technical University of Moldova, Chisinau, Republic of Moldova</i> <i>"Vasile Alecsandri" University of Bacau, Romania</i> THE TECHNOLOGICAL VALUE OF ITALIAN GRAPES VARIETIES IN THE CONTEXT OF CLIMATE CHANGE IN THE REPUBLIC OF MOLDOVA
11 ¹⁵ - 11 ³⁰	Bogdan IEGOROV, Alla MAKARYNSKA, Oleksandr GRAB <i>Odesa National University of Technology, Odesa, Ukraine</i> DEVELOPMENT OF A WET DOG FOOD FORMULA
11 ³⁰ - 11 ⁴⁵	Ecaterina COVACI, Wei PANG, Nadejda BOTEZATU, Mariana GODOROJA, Liliana CIURLA <i>Technical University of Moldova, Chisinau, Republic of Moldova</i> INFLUENCE OF GRAPE-DERIVED ORGANIC AMENDMENTS ON THE PHYSICOCHEMICAL AND SENSORY CHARACTERISTICS OF RKATSITELI WINE
11 ⁴⁵ – 12 ⁰⁰	Artem BARALIUK, Tetiana OSMAK <i>National University of Food Technologies, Kyiv, Ukraine</i> EFFECT OF STARCH SOURCE ON WATER-HOLDING CAPACITY DURING STORAGE OF FERMENTED COCONUT BEVERAGES
12 ⁰⁰ - 13 ⁰⁰	Lunch
13 ⁰⁰ - 13 ³⁰	E-Poster presentations
13 ³⁰ - 15 ³⁰	Workshop 3. „ <i>DryTech Innovations: Modern Approaches to Food Drying</i> ”. <i>Based on project 25.80012.5107.13SE. Location: Room 316 Study Building No. 6</i>
15 ³⁰ -16 ⁰⁰	Coffee break E-Poster presentations
16 ⁰⁰ -17 ⁰⁰	Closing Session: Scientific Highlights and Conclusions

E-POSTER PRESENTATIONS

Location: Chisinau, Studentilor 9/9, Study Building No. 5, room 318

Section I: Food Engineering and Technology

Nr.	Authors	Paper's title
22 October 2026, 13⁰⁰-13³⁰, Link: Section I Assessors: Assoc. prof., PhD Mihail MELENCIUC PhD student Irina DIANU		
1.	Georgiana-Gabriela CODINĂ, Aliona GHENDOV-MOSANU, Corina CARACACI, Iurie RUMEUS, Sorina ROPCIUC, Mircea-Adrian OROIAN	<i>MULTIVARIATE ANALYSIS OF DOUGH RHEOLOGY AND BREAD QUALITY WITH RYE SOURDOUGH ADDITION</i>
2.	Aliona GHENDOV-MOSANU, Angela GUREV, Liliana POPESCU, Maria-Marcela BARBAROȘ, Viorica BULGARU, Veronica DRAGANCEA, Rodica STURZA	<i>MUTUAL INFORMATION FOR EVALUATING EXTRACTION FACTORS AND QUINCE POMACE PECTIN QUALITY</i>
3.	Artur KARAPETIAN, Natalia POVAROVA	<i>ASSESSMENT OF THE FEASIBILITY OF USING SUNFLOWER PROTEIN CONCENTRATE IN SEMI-FINISHED MEAT PRODUCTS</i>
4.	Violeta NOUR, Georgiana Gabriela CODINĂ, Iurie RUMEUS, Alexandra CICANCI, Liliana CECLU	<i>PHYSICOCHEMICAL AND SENSORY CHARACTERISTICS OF WHEAT BREAD AS AFFECTED BY APPLE POMACE FORTIFICATION</i>
5.	Adriana DABIJA, Ancuta CHETRARIU, Mircea OROIAN, Ionuț AVRĂMIA, Irina DIANU, Artur MACARI, Iuliana SANDU, Ramona Elena HUBER	<i>SEA BUCKTHORN JUICE AS A FUNCTIONAL INGREDIENT IN DEPROTEINIZED WHEY-BASED BEVERAGES</i>
6.	Sorina ROPCIUC, Viorica BULGARU, Mircea Adrian OROIAN, Natalia NETREBA, Georgiana Gabriela CODINA, Florina DRANCA, Iana CIUGUREANU, Olga SMEREA, Sergiu PAIU, Răzvan Vasile ROPCIUC, Daniela Oana PAULIUC	<i>OLEOGEL AS A FAT ALTERNATIVE IN GLUTEN-FREE MUFFINS: COMPARATIVE EVALUATION OF TEXTURAL PROPERTIES</i>

Nr.	Authors	Paper's title
22 October 2026, 15³⁰-16⁰⁰, Link: Section I Assessors: Assoc. prof., PhD Mihail MELENCIUC PhD student Irina DIANU		
7.	Olena MALYNKA, Yevgen MALYNKA	IDENTIFICATION AND QUALITY CONTROL OF OXYGEN ABSORBER FOR FOOD STORAGE DOYPACK PACKAGING
8.	Rodica STURZA, Veronica DRAGANCEA, Aliona GHENDOV-MOSANU, Ileana-Denisa NISTOR, Diana-Carmen MIRILA, Dmitri LAZACOVICI	ANALYTICAL ASSESSMENT OF PHTHALATE MIGRATION FROM PLASTIC FOOD PACKAGING
9.	Mircea Adrian OROIAN, Ionut AVRAMIA, Irina DIANU, Artur MACARI, Adriana DABIJA, Ancuta CHETRARIU, Greta BALAN, Daniela COJOCARI	SEA BUCKTHORN POMACE AS A SOURCE OF POLYSACCHARIDES
10.	Olga BOESTEAN, Angela GUREV, Natalia NETREBA, Artur MACARI, Silvia MIRONEASA, Tatiana CUȘMENCO	IMPACT OF HYDROCOLLOIDS ON PARTIAL EGG REPLACEMENT IN MUFFIN TECHNOLOGY
11.	Gabriela CONSTANTINESCU (Pop), Monica DINU, Maria POROCH - SERIȚAN	RESEARCH ON REPLACING CHEMICAL LEAVENING AGENTS WITH EGG WHITE AND THE IMPACT ON THE QUALITY OF FLOUR AND PASTRY PRODUCTS
23 October 2026, 09³⁰-10⁰⁰, Link: Section I Assessors: Assoc. prof., Vitali VIȘANU PhD student Corina CARACACI		
12.	Iryna KALUGINA	THE NEW RAW BERRY MATERIALS OF THE NORTH-BLACK SEA REGIONUSAGE IN THE TECHNOLOGIES OF SWEET DISHES
13.	Alexei BAERLE, Iurie SCUTARU, Rodica STURZA, Iurie SUBOTIN, Veronica DRAGANCEA, Francisc Vasile DULF	MULTI-PARAMETRIC CHARACTERIZATION OF PHENOLIC COMPOSITION IN SELECTED MOLDOVAN DRY WINES
14.	Irina DIANU, Maryna MARDAR, Artur MACARI, Alexei BAERLE, Natalia NETREBA, Tatiana CUȘMENCO	TECHNOLOGICAL POTENTIAL OF PLANT PROTEINS AS NATURAL EMULSIFIERS FOR FOOD EMULSIONS

Nr.	Authors	Paper's title
15.	Leonid KAPRELYANTS, Maria OKHOTSKA, Nadia TURANSKA	GREEN SYNTHESIS OF HIGH-AMYLOSE STARCH NANOPARTICLES VIA CONTROLLED ENZYMATIC HYDROLYSIS AND ACOUSTIC CAVITATION
16.	Tatiana CUȘMENCO, Irina DIANU, Iuliana SANDU, Roxana Nicoleta RAȚU, Natalia NETREBA, Artur MACARI, Olga BOEȘTEAN	EVALUATION OF THE SENSORY CHARACTERISTICS OF ICE CREAM WITH SEA BUCKTHORN EXTRACT
23 October 2026, 13⁰⁰-13³⁰, Link: Section I Assessors: Assoc. prof., Vitali VIȘANU PhD student Corina CARACACI		
17.	Silviu-Gabriel STROE, Aliona GHENDOV-MOSANU, Olga BOEȘTEAN, Adriana DABIJA, Denisa ATUDOREI	PRINCIPAL COMPONENT ANALYSIS OF WHEAT SOURDOUGH-SUPPLEMENTED BREAD BASED ON QUALITY CHARACTERISTICS AND DOUGH RHEOLOGICAL BEHAVIOUR
18.	Yevhenii KOTLIAR	BIOLOGICAL ACTIVITY OF EXTRACTS FROM THE INNER MEMBRANE OF PEACH STONES
19.	Daniela Oana PAULIUC, Viorica BULGARU, Mircea Adrian OROIAN, Natalia NETREBA, Georgiana Gabriela CODINA, Florina DRANCA, Iana CIUGUREANU, Olga SMEREA, Sergiu PAIU, Sorina ROPCIUC	RAPESEED OIL-BASED OLEOGELS STRUCTURED WITH XANTHAN GUM: PHYSICOCHEMICAL AND RHEOLOGICAL CHARACTERIZATION
20.	Svetlana ERȘOVA, Daria SUHOVICI, Ana BERLADEAN, Aliona GHENDOV-MOSANU	THE USAGE OF HYDROCOLLOIDS IN GLUTEN-FREE BAKERY PRODUCTS
21.	Rodica STURZA, Dmitri Lazacovici, Aliona GHENDOV-MOSANU, Ildiko LUNG, Ocsana OPRIȘ, Adina STEGARESCU, Maria- Loredana SORAN	SUSTAINABLE APPLE WASTE BIOCHAR FOR DIBUTYL PHTHALATE REMOVAL FROM COMPLEX WATER MATRICES
23 October 2026, 15³⁰-16⁰⁰, Link: Section I Assessors: Assoc. prof., Vitali VIȘANU PhD student Corina CARACACI		
22.	Liubovi MORARI, Andrei CUMPANICI, Aliona GHENDOV-MOSANU	PESTICIDE RESIDUES IN PLANT-BASED FOODS: SOURCES AND CONTROL

Nr.	Authors	Paper's title
23.	Artur MACARI, Maryna MARDAR, Irina DIANU, Tatiana CUȘMENCO, Iuliana SANDU, Olga BOEȘTEN	<i>INFLUENCE OF STORAGE DURATION ON THE MICROBIOLOGICAL INDICATORS OF BUTTER</i>
24.	Natalia NETREBA, Viorica BULGARU, Sorina ROPCIUC, Mircea-Adrian OROIAN	<i>OPPOSITE COLOUR RESPONSES OF CRUST AND CRUMB IN GLUTEN-FREE SORYZ MUFFINS WITH WAX-BASED OLEOGELS</i>
25.	Iuliana SANDU, Tatiana CUȘMENCO, Nela DRAGOMIR, Irina DIANU, Natalia NETREBA, Alexei BAERLE	<i>EFFECT OF SEA BUCKTHORN POMACE AND WATER-SOLUBLE EXTRACT ON THE MICROBIOLOGICAL QUALITY OF ICE CREAM</i>
26.	Viorica BULGARU, Angela GUREV, Aliona GHENDOV-MOȘANU	<i>INFLUENCE OF MICROENCAPSULATED JOSTA EXTRACT ON THE SAUSAGES PHYSICOCHEMICAL AND CHROMATIC PARAMETERS</i>

Location: Chisinau, Studentilor 9/9, Study Building No. 5, room 319

Section II: Sustainability in Nutrition, Leisure and Tourism

Nr.	Authors	Paper's title
22 October 2026, 13⁰⁰-13³⁰, Link: Section II Assessors: Assoc. Prof., PhD. Cristina POPOVICI Assoc. Prof., PhD. Alexandru NISTIRIUC		
1.	Alina BOIȘTEAN, Aurica CHIRSANOVA, Rodica SIMINIUC	<i>EFFECT OF VACUUM-FRUIT SOAKING ON THE PHYSICO-CHEMICAL AND SENSORY PROPERTIES OF GREEN COFFEE</i>
2.	Constantina RADA (HULEA), Ileana- Denisa NISTOR, Nicoleta PLATON, Mihaela SILION	<i>STUDIES AND RESEARCH ON POSSIBILITIES OF ENVIRONMENTAL DEPOLLUTION WITH CLAY-BASED MATERIALS</i>
3.	Vitalii LUTSKYI, Natalia POVAROVA	<i>OPTIMIZATION STRATEGIES FOR COLLAGEN-BASED STRUCTURING AGENTS IN MEAT PROCESSING</i>
4.	Eugenia COVALIOV, Tatiana CAPCANARI, Oxana RADU, Natalia SUHODOL	<i>LOCAL FOOD ENVIRONMENT AND BARRIERS TO HEALTHY FOOD ACCESS IN THE REPUBLIC OF MOLDOVA: REVIEW</i>
22 October 2026, 15³⁰-16⁰⁰, Link: Section II Assessors: Assoc. Prof., PhD. Cristina POPOVICI Assoc. Prof., PhD. Alexandru NISTIRIUC		
5.	Nina MIJA, Daniela PALADI	<i>OPTIMIZATION OF ARTISANAL MEAD PRODUCTION FROM NATURAL HONEY</i>

Nr.	Authors	Paper's title
6.	Olga DESEATNICOV, Daria OSIPOVA, Natalia SUHODOL, Eugenia COVALIOV	DEVELOPMENT OF A PRODUCTION TECHNOLOGY FOR GLUTEN-FREE DIETARY BREAD
7.	Anna PALAMARCHUK, Iryna SOLONYTSKA	SUSTAINABLE PRACTICES IN RESTAURANT BUSINESS: SEAFOOD, FOOD WASTE AND RESPONSIBLE CONSUMPTION
8.	Tatiana CAPCANARI, Violina POPOVICI, Oxana RADU, Alexandrina COJOCARI	VALORIZATION OF BIOACTIVE COMPOUNDS FROM ROSEHIP (ROSA CANINA L.) THROUGH LIPOSOMAL ENCAPSULATION TECHNOLOGIES
23 October 2026, 09³⁰-10⁰⁰, Link: Section II Assessors: Assoc. Prof., PhD. Alina BOIȘTEAN Assoc. Prof., PhD. Nina MIJA		
9.	Larysa GURAL, Antonina KAPUSTIAN	DEVELOPMENT OF NOODLES WITH ENHANCED NUTRITIONAL VALUE
10.	Cristina POPOVICI, Xin Mei TENG, Ravi JADEJA	THE USE OF QUINCE BY-PRODUCTS FOR THE IMPROVEMENT OF FUNCTIONAL PROPERTIES OF BAKERY PRODUCTS
11.	Oxana RADU, Eugenia COVALIOV, Tatiana CAPCANARI	EFFECT OF LACTIC ACID FERMENTATION ON THE TECHNOLOGICAL AND BIOACTIVE PROPERTIES OF AMARANTH (AMARANTHUS SPP.)
12.	Violina POPOVICI, Tatiana CAPCANARI, Eugenia COVALIOV, Oxana RADU, Alexandrina COJOCARI	MULTIVARIATE STATISTICAL ANALYSIS AS A TOOL FOR CHARACTERIZING FUNCTIONAL FOOD FORMULATIONS
23 October 2026, 13⁰⁰-13³⁰, Link: Section II Assessors: Assoc. Prof., PhD. Alina BOIȘTEAN Assoc. Prof., PhD. Nina MIJA		
13.	Natalia SUHODOL, Olga DESEATNICOVA, Vladislav REȘITCA, Eugenia COVALIOV, Aurica CHIRSANOVA	CHARACTERIZATION OF THE NUTRITIONAL QUALITY OF ZIZIPHUS JUJUBA PULP BASED ON PHYSICO-CHEMICAL INDICATORS AND MINERAL COMPOSITION
14.	Nataliia KOVALENKO, Iryna SOLONYTSKA, Anna PALAMARCHUK	ZERO WASTE BAR: WASTE MINIMIZATION OPPORTUNITIES IN BAR PRODUCTION
15.	Eugenia COVALIOV, Tatiana CAPCANARI, Oxana RADU, Cătălina NEGOIȚA	DEVELOPMENT OF FUNCTIONAL SNACKS USING FERMENTED PLANT MATRICES
16.	Daniela PALADI, Nina MIJA	PHYSICOCHEMICAL CHARACTERIZATION AND FORMULATION OF PLANT-BASED NUTRACEUTICAL TABLETS

Nr.	Authors	Paper's title
23 October 2026, 15³⁰-16⁰⁰, Link: Section II Assessors: Assoc. Prof., PhD. Alina BOIȘTEAN Assoc. Prof., PhD. Nina MIJA		
17.	Aurica CHIRSANOVA, Alexandru NISTIRIUC	ECOTOURISM AND RESPONSIBLE LEISURE: CONSUMER PERCEPTIONS AND BEHAVIORS IN THE REPUBLIC OF MOLDOVA
18.	Alexandru NISTIRIUC, Veaceslav TUTUNARU, Vitalie GUȚU	ENERGY EFFICIENCY CHARACTERISTICS OF TOURIST GUESTHOUSES IN THE REPUBLIC OF MOLDOVA
19.	Natalia SUHODOL, Alexandru NISTIRIUC, Aurica CHIRSANOVA	TOURISTS BETWEEN EXPECTATIONS AND REALITY: PERCEPTIONS OF AUTHENTICITY AND SUSTAINABILITY IN GUESTHOUSES FROM THE REPUBLIC OF MOLDOVA
20.	Nikoleta ȚUREA, Cătălina NEGOIȚA, Tatiana CAPCANARI	HEMP (CANNABIS SATIVA L.) SEED CAKE AND INFLORESCENCE AS EMERGING RESOURCES FOR FUNCTIONAL FOOD INGREDIENTS IN THE REPUBLIC OF MOLDOVA — A REVIEW

Location: Chisinau, Studentilor 9/9, Study Building No. 5, room 320

**Section III: Food Chemistry, Oenology and Biotechnology
in the Food Industry**

Nr.	Authors	Paper's title
22 October 2026, 13⁰⁰-13³⁰, Link: Section III Assessors: Assoc. Prof., PhD. Dan ZGARDAN Assoc. Prof., PhD. Iurie SCUTARU		
1.	Veronica DRAGANCEA, Angela GUREV, Viorica BULGARU, Aliona GHENDOV-MOSANU	ANTIOXIDANT ACTIVITY IN PLANT AND FOOD MATRICES: THE ROLE OF PHENOLIC COMPOUNDS, PROCESSING AND STORAGE
2.	Iurie SUBOTIN, Natalia VLADEI	SUSTAINABILITY EDUCATION IN VITIVINICULTURE: STUDENTS' PERCEPTIONS AND PROFESSIONAL RELEVANCE

Nr.	Authors	Paper's title
3.	Liudmyla PYLYPENKO, Yakov VERKHIVKER	MICROBIOLOGICAL AND TECHNOLOGICAL ASPECTS OF DEVELOPING A RANGE OF SAFE FOOD PRODUCTS UNDER MARTIAL LAW IN UKRAINE
22 October 2026, 15³⁰-16⁰⁰, Link: Section III Assessors: Assoc. Prof., PhD. Dan ZGARDAN Assoc. Prof., PhD. Iurie SCUTARU		
4.	Raisa DRUTA, Violina POPOVICI, Iurie SUBOTIN	MODERN STRATEGIES FOR FOOD FRAUD DETECTION: A RISK-BASED APPROACH AND PERSPECTIVES FOR THE REPUBLIC OF MOLDOVA
5.	Natalia VLADEI, Alexandra ARSENI	LOW-INTERVENTION WINEMAKING: TECHNOLOGICAL APPROACHES FOR WINE QUALITY AND SUSTAINABILITY
6.	Angela GUREV, Maria-Marcela BARBAROȘ, Veronica DRAGANCEA, Viorica BULGARU, Aliona GHENDOV-MOSANU	EFFECT OF QUINCE POMACE PRETREATMENT ON THE PROPERTIES OF EXTRACTED PECTIN
23 October 2026, 09³⁰-10⁰⁰, Link: Section III Assessors: Assoc. Prof., PhD. Natalia VLADEI PhD student Igor GÎDEI PhD student Alexandra ARSENI		
7.	Mihail MELENCIUC, Mihail BALAN, Vitali VIȘANU, Natalia ȚISLINSKAIA, Victor POPESCU, Igor GÎDEI, Tatiana BALAN	VALORIZATION OF BREWING INDUSTRY WASTE WITHIN THE CIRCULAR ECONOMY FRAMEWORK
8.	Yakov VERKHIVKER, Elena MYROSHNICHENKO	MODERN POLYMERIC CONTAINERS AND PACKAGING FOR FOOD PRODUCTS
9.	Victor POPESCU, Natalia ȚISLINSKAIA, Vitali VIȘANU, Mihail BALAN, Mihail MELENCIUC, Igor GÎDEI, Tatiana BALAN	MICROWAVE PENETRATION DEPTH MODELING IN THE DEHYDRATION OF CAPILLARY-POROUS MEDIUM

Nr.	Authors	Paper's title
23 October 2026, 13⁰⁰-13³⁰, Link: Section III Assessors: Assoc. Prof., PhD. Natalia VLADEI PhD student Igor GÎDEI PhD student Alexandra ARSENI		
10.	Iurie SCUTARU, Anastasia ZACUȚELU, Anatol BALANUȚA	CRITICAL STUDY OF METHODS FOR ASSESSING THE PROTEIN STABILITY OF WINES
11.	Natalia ȚISLINSKAIA, Mihail BALAN, Vitali VIȘANU, Mihail MELENCIUC, Victor POPESCU, Tatiana BALAN, Igor GÎDEI	MULTI-CRITERIA OPTIMIZATION OF HYBRID DRYING USING THE HARRINGTON DESIRABILITY FUNCTION
12.	Alexandra ARSENI, Larisa NECULA, Aliona SCLIFOS, Sebastian SABĂU, Elena BALANUȚA	MODERN MACERATION-FERMENTATION TECHNOLOGY FOR QUALITY ENHANCEMENT OF AUTOCHTHONOUS RED WINES
23 October 2026, 15³⁰-16⁰⁰, Link: Section III Assessors: Assoc. Prof., PhD. Natalia VLADEI PhD student Igor GÎDEI PhD student Alexandra ARSENI		
13.	Vitali VIȘANU, Mihail BALAN, Natalia ȚISLINSKAIA, Victor POPESCU, Mihail MELENCIUC, Igor GÎDEI, Tatiana BALAN	DRYCONTROL MONITOR
14.	Tatiana BALAN, Igor GÎDEI, Victor POPESCU, Natalia ȚISLINSKAIA, Vitali VIȘANU, Mihail BALAN, Mihail MELENCIUC	INNOVATIVE MICROWAVE-ASSISTED DRYING PROCESS FOR SEA BUCKTHORN SEEDS IN A SUSPENDED LAYER
15.	Mihail BALAN, Vitali VIȘANU, Natalia ȚISLINSKAIA, Victor POPESCU, Mihail MELENCIUC, Igor GÎDEI, Tatiana BALAN	INCREASING THE EFFICIENCY OF THERMAL AGENT DISTRIBUTION IN TUNNEL DRYING INSTALLATIONS