

"Dunărea de Jos" University of Galați

Scientific Conference of Doctoral Schools

Perspectives and challenges in doctoral Research
14th Edition of SCDS-UDJG
11th and 12th of June 2026

Doctoral School of
Fundamental and
Engineering Sciences
PROGRAMME



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CONFERENCE PROGRAMME

THURSDAY – June 11, 2026

08:00-10:00	Invited plenary lectures
09:00-11:00	Participants registration
10:00-13:00	Invited lectures Oral presentations in concurrent sections
13:00-14:00	Lunch (building D - 1 st floor)
14:00-16:00	Oral presentations in concurrent sections
16:00-16:30	Coffee break (building D - 1 st floor)
16:00-18:00	Oral presentations in concurrent sections
18:00	Cultural evening

FRIDAY – June 12, 2026

09:00-10:30	Oral presentations in concurrent sections
10:30-11:00	Coffee break (building D - 1 st floor)
11:00-13:00	Posters session
11:00-13:00	Workshop
13:00-14:00	Awarding ceremony. Closing ceremony
14:00-15:00	Lunch (building D - 1 st floor)

SECTION 3: PROGRESS IN FOOD SCIENCE AND BIO-RESOURCES ENGINEERING

FACULTY OF FOOD SCIENCE AND ENGINEERING, Building F, Room 103, 111 Domnească Street

THURSDAY – June 11, 2026

10:00-13:00 ORAL PRESENTATIONS

CHAIR: Liliana MIHALCEA, Dunărea de Jos University of Galați

OP.3.1. (10:00-10:20)	<u>Nicoleta Balan</u> , Silviu Măntăilă, Iuliana Aprodu, Gabriela Râpeanu, Nicoleta Stănciuc	From a wine byproduct to a functional ingredient: Extraction strategies and evaluation of the bioactivity of compounds from grape pomace
OP.3.2. (10:20-10:40)	<u>Ana Maria Blejan</u> , Violeta Nour, Georgiana Gabriela Codină	Use of bilberry and blackcurrant pomace powders as functional ingredients in cookies
OP.3.3. (10:40-11:00)	<u>Anca Lupu</u> , Iuliana Banu, Ina Vasilean, Gabriela Râpeanu, Nicoleta Stănciuc, Iuliana Aprodu	Investigations on hemp proteins addition on the functional and rheological behavior of the gluten-free flours
OP.3.4. (11:00-11:20)	<u>Valentina-Elena Gorgan</u> , Aida Mihaela Vasile, Gabriela Elena Bahrim, Petronela Nechita	Soil biodegradation of biopolymer films: influence of composition on degradation kinetics and microbial CO ₂ production
OP.3.5. (11:20-11:40)	<u>Ilir Mërtiri</u> , Leontina Grigore-Gurgu, Liliana Mihalcea, Iuliana Aprodu, Mihaela Cotârleț, Mihaela Turturică, Gabriela Râpeanu, Nicoleta Stănciuc	Active edible coatings enriched with <i>Salvia officinalis</i> supercritical extract: <i>in situ</i> evaluation of shelf life and antilisterial potential on Telemea cheese
OP.3.6. (11:40-12:00)	<u>Andreea-Bianca Balint</u> , Nicoleta Stănciuc, Iuliana Aprodu, Roxana Nicoleta Rațu, Mihaeka Skrt, Natasa Poklar Ulrich, Gabriela Râpeanu	Influence of drying technique and extraction conditions on the phenolic content and antioxidant activity of aronia pomace
OP.3.7. (12:00-12:20)	<u>Alina Nicoleta Macoveiu (Dobre)</u> , Angela Docan, Iulia Grecu, Liliana Mihalcea, Mirela Crețu, Lorena Dediu	From seaweed to solution: Ulva extracts as a tool to mitigate antibiotic-induced impairments in fish
OP.3.8. (12:20-12:40)	<u>Samson Abebe Boyiza</u> , Iuliana Aprodu, Daniela Ionela Istrati, Mihaela Cotârleț, Nicoleta Stănciuc, Camelia Vizireanu	Screening and evaluation of key factors in teff-based fermentation using Plackett-Burman design: Effects on physicochemical properties and functional bioactivity
OP.3.9. (12:40-13:00)	<u>Ramona Gheorghe (Pîrvu)</u> , Georgiana Gabriela Codină, Violeta Nour	Reformulation of sandwich-type pork salami using collagen and plasma proteins as substitutes for soy protein to reduce allergenicity

13:00-14:00 Lunch (building D - 1st floor)

CHAIR: Petronela NECHITA, Dunărea de Jos University of Galați

OP.3.10. (14:00-14:20)	<u>Marilena Opreșanu</u> , Mihaela Cotârleț, Leontina Grigore-Gurgu, Gabriela-Elena Bahrim	Approaches to the use of spore-forming probiotic bacteria in the biotification of plant-based substrates
OP.3.11. (14:20-14:40)	<u>Roxana Ratu (Gavril)</u> , Oana Emilia Constantin, Nicoleta Stănciuc, Iuliana Aprodu, Claudia Mureșan, Gabriela Râpeanu	Pumpkin pomace powder: a sustainable addition to whey cheese manufacturing

OP.3.12. (14:40-15:00)	<u>Daniela-Nicoleta Ropotan</u> , Carmen Lidia Chițescu, Iulia Rodica Grecu, Angelica Docan, Lorena Dediu	Ecotoxicological effects of boscalid on early developmental stages of <i>Carassius auratus</i>
OP.3.13. (15:00-15:20)	<u>Nicoleta Mustată</u> , Oana - Viorela Nistor, Gigi Coman, Liliana Mihalcea	Preliminary characterization of polyphenols and antioxidant activity of <i>Portulaca oleracea</i> extracts obtained by microwave-assisted extraction
OP.3.14. (15:20-15:40)	<u>Delia Mihaela Onea</u> , Loredana Dumitrascu, Daniela Borda	The integration of adaptive and dynamic food safety systems into the setting of food safety objectives in the bakery industry
OP.3.15. (15:40-16:00)	<u>Virginia Tanase Apetroaei</u> , Mihaela Cotârleț, Daniela Ionela Istrati, Eugenia Mihaela Pricop, Gabriela Elena Bahrim, Camelia Vizireanu	Response surface methodology for improving the functional properties of fermented <i>Cannabis sativa</i> L. seeds

16:00-16.30 Coffee break (building D - 1st floor)

16:30-17:00 Concluding remarks

SECTION 3: PROGRESS IN FOOD SCIENCE AND BIO-RESOURCES ENGINEERING

FACULTY OF FOOD SCIENCE AND ENGINEERING, Building F, Room 103, Microsoft Teams Platform, 111 Domnească Street

FRIDAY – June 12, 2026

10:30-11:00 Coffee break (building D - 1st floor)

11:00-13:00 POSTERS PRESENTATIONS (on line)

CHAIR: Nicoleta STĂNCIUC, *Dunărea de Jos University of Galați*, Violeta NOUR, *University of Craiova*

PP.3.1.	<u>Larisa Anghel</u> , Gabriel Danuț Mocanu, Gabriela Râpeanu, Nicoleta Stănciuc	Hot air convective and infrared dried probiotic red grape pomace: Phytochemical and physico-chemical properties of the powders
PP.3.2.	<u>Larisa Anghel</u> , Gabriel Danuț Mocanu, Gabriela Râpeanu, Nicoleta Stănciuc	<i>In vitro</i> evaluation of <i>Lactocaseibacillus casei</i> ssp. <i>paracasei</i> viability and of anthocyanins from dried red grape pomace
PP.3.3.	<u>Andreea-Bianca Balint</u> , Nicoleta Stănciuc, Iuliana Aprodu, Roxana Nicoleta Rațu, Mihaeka Skrt, Natasa Poklar Ulrih, Gabriela Râpeanu	Sustainable valorisation of <i>Aronia melanocarpa</i> pomace as a source of bioactive compounds
PP.3.4.	<u>Samson Abebe Boyiza</u> , Iuliana Aprodu, Daniela Ionela Istrati, Mihaela Cotârleț, Nicoleta Stănciuc, Camelia Vizireanu	Effect of <i>Lactobacillus plantarum</i> fermentation and substrate fortification on antioxidant, physicochemical, and antifungal properties of teff-based systems
PP.3.5.	<u>Mihaela Brumă (Călin)</u> , Ina Vasilean, Loredana Dumitrașcu, Iuliana Banu, Nicoleta Stănciuc, Gabriela Râpeanu, Iuliana Aprodu	Functional dressings based on egg protein hydrolysates and encapsulated anthocyanins
PP.3.6.	<u>Daniela Țiuleanu (Bari)</u> , Mihaela Brumă (Călin), Ina Vasilean, Iuliana Aprodu	Preliminary studies on the microwave assisted extraction of bioactive compounds from rosemary
PP.3.7.	<u>Valentina-Elena Gorgan</u> , Aida Mihaela Vasile, Gabriela Bahrim, Petronela Nechita	Evaluation of functional properties of biopolymeric films for agricultural applications
PP.3.8.	<u>Valentina-Elena Gorgan</u> , Gabriela Bahrim, Petronela Nechita	Investigation of the effects of bioactive compound-loaded sodium alginate microcapsules on radish (<i>Raphanus sativus</i>) development
PP.3.9.	<u>Mihaela Manuela Hozoc (Nedelcu)</u> , Oana Emilia Constantin, Iuliana Aprodu, Gabriela Elena Bahrim, Nicoleta Stănciuc, Sergiu Erich Palcu, Gabriela Râpeanu	Investigating tannin's role in enhancing white wine stability
PP.3.10.	<u>Cornelia Huhulea (Hodorogea)</u> , <u>Loredana Dumitrașcu</u> , <u>Iulia-Lidia Bleoancă</u> , <u>Iulia-Dana Moraru</u> , <u>Corina-Aurelia Zugravu</u> , <u>Maria Turtoi</u>	Evaluation of parental feeding practices and child eating behaviours: a regression-based analysis on a Romanian sample
PP.3.11.	<u>Alina Macoveiu Dobre</u> , Gigi Coman, Liliana Mihalcea, Lorena Dediu	Optimizing the ultrasound-assisted extraction of the ulvan from the <i>Ulva lactuca</i> by response surface methodology
PP.3.12.	<u>Gianina Marian (Țoca)</u> , Oana Emilia Constantin, Nicoleta Stănciuc, Iuliana Aprodu, Claudia Mureșan, Gabriela Râpeanu	Enzymatic methods for measuring the reducing sugar in wine
PP.3.13.	<u>Silviu Măntăilă</u> , Iuliana Aprodu, Adelina Ștefania Milea, Nicoleta Balan, Gabriela Râpeanu, Nicoleta Stănciuc	Strategic valorization of by-products from white grape winemaking into a sustainable solution for reducing enzymatic browning in apples

PP.3.14.	<u>Alexandra Teodora Gheorghe (Mărtin)</u> , Gabriela Râpeanu, Oana Emilia Constantin, Nicoleta Stănciuc, Iuliana Aprodu, Claudia Mureșan	Effect of purple carrot powder addition on stability of milk tablets during storage
PP.3.15.	<u>Alexandra Teodora Gheorghe (Mărtin)</u> , Gabriela Râpeanu, Oana Emilia Constantin, Nicoleta Stănciuc, Iuliana Aprodu, Claudia Mureșan	Purple carrot powder - Valuable ingredient for violet cream cheese formulation
PP.3.16.	<u>Ilir Mërtiri</u> , Iuliana Aprodu, Leontina Grigore-Gurgu, Liliana Mihalcea, Gabriela Râpeanu, Nicoleta Stănciuc	Interference of the fatty acids from <i>Salvia officinalis</i> supercritical extract on <i>Listeria monocytogenes</i> virulence: an <i>in silico</i> approach
PP.3.17.	<u>Nicoleta Mustăță</u> , Liliana Mihalcea	Extraction and biological activity of phytochemicals from <i>Portulaca</i> species: A review
PP.3.18.	<u>Florina-Genica Oncică</u> , Gabriela Râpeanu, Nicoleta Stănciuc, Iuliana Aprodu, Constantin Croitoru, Sergiu Erich Palcu	Characteristics and nutritional benefits of fresh goats milk Telemea cheese enriched with carrot pulp powder
PP.3.19.	<u>Florina-Genica Oncică</u> , Gabriela Râpeanu, Nicoleta Stănciuc, Iuliana Aprodu, Constantin Croitoru, Sergiu Erich Palcu	Impact of carrot pomace incorporation on pasta quality: A nutritional and sensory assessment
PP.3.20.	<u>Cristian Rîmniceanu</u> , Iulia Rodica Grecu, Angela Docan, Maria Desimira Stroe, Floricel Maricel Dima, Lorena Dediu	Comparative evaluation of fermented <i>Ulva</i> and <i>Spirulina</i> as functional feed ingredients in one-year-old common carp (<i>Cyprinus carpio</i>)
PP.3.21.	<u>Paula Cristina Gheorghe (Săpoi)</u> , Alexandru Radu Corbu, Liliana Ceclu, Violeta Nour	Physicochemical, phytochemical and sensory properties of myrobalan (<i>Prunus cerasifera</i> L.) fruit leather: effects of sugar concentration and enrichment with blackcurrant and bilberry pomace powders
PP.3.22.	<u>Marius Florin Stoica</u> , Oana Emilia Constantin, Iuliana Aprodu, Nicoleta Stănciuc, Sergiu Erich Palcu, Gabriela Râpeanu	The effect of gum arabic addition on stability of <i>Fetească albă</i> white wines
PP.3.23.	<u>Marius Florin Stoica</u> , Oana Emilia Constantin, Iuliana Aprodu, Nicoleta Stănciuc, Sergiu Erich Palcu, Gabriela Râpeanu	The effect of enzymatic preparation addition on clarification of white grape must
PP.3.24.	<u>Gires Boungo Teboukeu</u> , Prudent Ngabe Mituga, Ghislain Tazoho Maffo, Georges Teikam Kenda, Ronice Zokou, Archelle Abaobo Foudjin, Hilaire Macaire Womeni	Activated carbons made from cocoa (<i>Theobroma cacao</i>) and coconut (<i>Cocos nucifera</i>) shells can be used as adsorbents to improve the quality of frying oils
PP.3.25.	<u>Virginia Tanase Apetroaei</u> , Mihaela Cotârlet, Daniela Ionela Istrati, Eugenia Mihaela Pricop, Gabriela Elena Bahrim, Camelia Vizireanu	Plackett-Burman approach for screening critical parameters in the fermentation of hulled hemp seeds (<i>Cannabis sativa</i> L.)
PP.3.26.	<u>Cornelia Huhulea (Hodorogea)</u> , Maria Turtoi	Interconnection between sustainability, circular economy, food waste, and food education in schools
PP.3.27	<u>Drago Abdoulaye</u> , Diarra Ousmane, Yara Koreissi, Cissé Kola, Konaré Mamadou A	Impact of processing methods on the microbiological and physicochemical characteristics of dried fermented shallots

13:00-14.00 Awarding ceremony. Closing ceremony

14:00-15:00 Lunch (building D - 1st floor)