

PRELIMINARY PROGRAM

10th June 2014

10:00-13:00		REGISTRATION
13:00-13:30		OPENING CEREMONY
13:30-14:05	O1	IMPORTANCE OF PHYSICAL KNOWLEDGE IN THE EDUCATION OF FOOD TECHNOLOGISTS AND FOOD ENGINEERS <u>A. S. Szabó</u> , P. Laszlo, L. Baranyai, P. Tolna, K. Gasztonyi
14:05-14:40	O2	FOOD RESEARCH AND DEVELOPMENT INSTITUTE - PLOVDIV <u>P. Paraskova</u>
14:40-15:10	O3	M.SC. PROGRAM ON FOOD PHYSICS AT PLOVDIV UNIVERSITY "PAISIIHILENDARSKI" <u>M. Marudova-Zsivanovits</u> , G. Dyankov
15:10-15:30		COFFE BREAK
15:30-15:55	O4	INDUSTRIAL APPLICATION AND POTENTIAL OF OHMIC HEATING <u>H. Yildiz</u> , E. Guven
15:55-16:20	O5	RAPID MONITORING OF VOLATILE ORGANIC COMPOUNDS: SELECTED ION FLOW TUBE MASS SPECTROMETRY (SIFT-MS) <u>G. Sinir</u> , S. Suna, C. Tamer
16:20-16:45	O6	NANO SPRAY DRYING APPLICATIONS IN FOOD INDUSTRY <u>S. Suna</u> , G. Sinir, O. Copur
16:45-17:10	O7	COUNTER-IONS EFFECT ON RHEOLOGICAL PROPERTIES OF HYDRATED PECTIN FILMS <u>G. Zsivanovits</u> , M. Marudova-Zsivanovits
17:10-17.35	O8	HEALTHY LIPID COMBINATION. EFFECT OF THERMAL PROCESSING ON THE QUALITY CHARACTERISTICS OF MEAT PRODUCTS E. Botez, <u>M.A. Şerban</u> , I. Stoian, O.V. Nistor, D.G. Andronoiu, T. Mihociu and G.D. Mocanu
19:30-		CONFERENCE DINNER

11th June 2014

9:00-9:25	O9	MEASUREMENT METHODS OF FOOD MATERIALS ELECTRIC PROPERTIES DETERMINATION <u>Z. Hlaváčová</u> , L. Staroňová, K. Kardjilova
9:25-9:50	O10	EFFECT OF COMPOSITION ON ELECTRICAL IMPEDANCE SPECTRUM OF MILK <u>E. Vozary</u>
9:50-10:15	O11	STUDY OF EDIBLE VEGETABLE OILS THERMOPHYSICAL PROPERTIES <u>V. Vozarova</u> , Z. Hlaváčová, K. Kardjilova, L. Híreš, M. Valach
10:15-10:40	O12	PRESENCE OF AFLATOXINE M1 ON MILK AND MILK PRODUCTS IN KOSOVO <u>V. Gjinovci</u> , A. Musaj
10:40-11:00		COFFEE BREAK
11:00-12.30	P1- P16	POSTER SECTION I.
12.30-13.30		LUNCH
13.30-	E1	INDUSTRIAL EXCURSION: Brand “Dimitar Madjarov”
18:00-19:30		CONCERT

12th June 2014

9:00-9:25	O13	EFFECT OF INULIN ON THE RHEOLOGICAL AND SENSORIAL PROPERTIES OF ICE CREAM <u>K. Laos</u> , M. Harak
9:25-9:50	O14	DETECTION OF WAX COATINGS ON PUMS BY RAPID PHYSICAL METHODS <u>M. Marudova</u> , <u>G. Exner</u> , Tz. Grancharova
9:50-10:15	O15	RELATIONS BETWEEN PHYSICAL AND SENSORY PARAMETERS OF SWEET CHERRY VARIETIES <u>G. Zsivanovits</u> , D. Iserliyska, A. Zhivondov
10:15-10:40	O16	CHARACTERIZATION OF EXTRA VIRGIN OLIVE-OILS ADULTERATED WITH SUNFLOWER OIL USING DIFFERENT PHYSICAL METHODS <u>T. Yovcheva</u> , K. Nikolova, A. Viraneva, M. Marudova, I. Bodurov, T. Eftimov
10:40-11:00		COFFEE BREAK
11:00-12:30	P17- P32	POSTER SECTION
12:30-13:00		CLOSING

POSTER SECTION I.

Session: Determination of the Physical Parameters of Foodstuffs

P1.	PHYSIC STUDIES OF PLANT WAX FROM WATERMELON I. N. Panchev, S. D. Pashova, <u>R. S. Radev</u> , D. N. Petrov, D. G. Kovacheva
P2.	THE EFFECT OF EXTRUSION VARIABLES ON THE COLOUR OF APPLE POMACE – WHEAT SEMOLINA EXTRUDATES M. Ruskova, <u>T. Petrova</u> , N. Penov
P3.	OXIDATIVE STABILITY AND STABILIZATION OF GRAPE SEED OIL <u>T. Ovcharova</u> , M. Zlatanov
P4.	COMPARATIVE CHARACTERISTICS OF SUNFLOWER OIL WITH SUPPLEMENT OF TRADITIONAL BULGARIAN HERBS <u>Dr. Buhalova</u> , Kr. Nikolova, G. Antova, Il. Tomova, A. Aladjadjian, Y. Aleksieva, Zh. Petkova
P5.	ELECTRICAL CONDUCTIVITY OF HUNGARIAN HONEYS <u>N. Czipa</u> , B. Kovács
P6.	SCATTERING AND FLUORESCENCE SPECTRA OF COW MILK T. L. Dimitrova, T. Eftimov, <u>V. G. Kabadzhov</u> , P. Panayotov, P. Boyanova
P7.	EFFECT OF SALT FORMS AND CONCENTRATIONS ON THE RHEOLOGIC PROPERTIES OF WHEAT AND RYE DOUGH <u>P.Sipos</u> , Zs. Szilágyi
P8.	BEHAVIOUR OF EGGHELL MEMBRANES AT TENSILE LOADING <u>J. Strnková</u> , Š. Nedomová, J.Trnka, J.Buchar
P9.	Colours of beers <u>E. Szabó</u> , P. Sipos

Session: Food Rheology

P10.	THE REDUCTION OF SODIUM CHLORIDE IN TELEMEA CHEESE. EFFECT ON TEXTURAL AND SENSORIAL PROPERTIES <u>G.D. Mocanu</u> , I. Cuşai, M. Angheloiu, D.G. Andronoiu, O.V. Nistor and E. Botez
P11.	THE INFLUENCE OF CONCENTRATION, TEMPERATURE AND MILK FAT ON THE VISCOSITY OF GALACTO-OLIGOSACCHARIDE SOLUTION <u>K. Eha</u> , K. Laos
P12.	CHANGES ON RHEOLOGICAL PROPERTIES OF POMEGRANATE JUICES DURING CONCENTRATION PROCESS <u>M. Cevik</u> , S. Sabanci, F. İcier, H. Yildiz
P13.	THE EFFECTS OF DIFFERENT ULTRASOUND APPLICATION DURATIONS ON THE RHEOLOGICAL PROPERTIES OF TOMATO JUICE <u>S. Sabanci</u> , M. Cevik, F. İcier
P14.	EFFECT OF STORING AND TEMPERATURE ON FOREST HONEY RHEOLOGIC PROPERTIES <u>P. Hlaváč</u> , M. Božiková

Session: Effects of Radioactivity and Air Pollution in the Food Sector

P15.	A STUDY ON THE ENVIRONMENTAL SITUATION IN THE AREA OF THE KARDZHALI LEAD-ZINC PLANT USING THE MOSS TECHNIQUE, NEUTRON ACTIVATION ANALYSIS, ATOMIC ABSORPTION SPECTROMETRY, AND GIS TECHNOLOGY <u>S. Marinova</u> , G. Hristozova, A. Marinov, M.V. Frontasyeva, L.P. Strelkova, A.Yu. Dmitriev
P16.	INTERNATIONAL PROJECT “SALUX”

POSTER SECTION II.

Session: Food quality or Safety

P17.	THE EFFECT OF STORAGE TIME ON THE RHEOLOGICAL PROPERTIES OF WINTER WHEAT VARIETY <u>Mariann Móré, Zoltán Györi, Péter Sipos</u>
P18.	THERMODINAMICAL PROPERTIES OF MIXED ORIGIN FAT BLENDS <u>A. Soós, L. Somogyi, K. Kóczán Manninger, K. Kerti Badak, I. Szedljak</u>
P19.	PHYSICO-CHEMICAL CHARACTERISTIC OF SEED OILS OF BULGARIAN SPECIES PUMPKIN AND MELON <u>Zh. Petkova, G. Antova, Kr. Nikolova, T. Evtimov</u>
P20.	FATTY ACID COMPOSITION OF LIPIDS CARP (CYPRINUS CARPIO L.) GROWNING IN DIFFERENT PRODUCTION SYSTEMS <u>G. Antova, A. Stoeva, L. Hadjinikolova, M. Angelova-Romova</u>
P21.	PHYSICAL AND PHYSICO-CHEMICAL PARAMETERS OF GREEK CHEESES <u>Martha Kasapian, Zuzana Dičáková, Eva Dudriková, Pavel Bystrický</u>
P22.	TOCOPHEROL COMPOSITION OF CARP (CYPRINUS CARPIO L.) LIPID CULTIVATED IN DIFFERENT PRODUCTION SYSTEMS <u>G. Antova, A. Ivanova, M. Angelova-Romova, L. Hadjinikolova</u>
P23.	ANTIMICROBIAL EFFECT OF ENCAPSULATED AND NON-ENCAPSULATED THYME ESSENTIAL OIL <u>L. Dostálová, L. Kalhotka, L. Detvanová, Zd. Pšeničková</u>

Session: Research and Innovative Technologies in the Food Sector

P24.	THE PRODUCTION AND EVALUATION OF BROWN WHEY CHEESE <u>J. Teplá, J. Strnková, Š. Nedomová, M. Jůzl, T. Lužová, K. Šustová</u>
P25.	APPLICATION OF BLACK SEA SAPROPELS FOR INCREASING THE GRAIN YIELD OF BEANS, CV."SMILJAN", CULTIVATED ON CINNAMONIC PSEUDOPODZOLIC SOIL (PLANOSOL) <u>N. Nikolov</u>
P26.	OPTIMIZATION OF NITROGEN NUTRITION AT EARLY TOMATO CV "DAR" IN UNHEATED GREENHOUSES, USING MODIFIED GRANULES, CONTAINING BLACK SEA SAPROPELS <u>N. N. S., D. Christova, Sijka Ivanova, N. Shopova, I. Yovchev</u>
P27.	OHMIC TEMPERING OF FROZEN GROUND MEAT <u>C. Celebi, F. İcier</u>
P28.	USE OF SUPERCRITICAL CO ₂ IN FOOD INDUSTRY <u>B. İncedayi, S. Suna, Ö. U. Çopur</u>
P29.	IMPACT OF INNOVATIVE TECHNOLOGIES ON FRUIT AND VEGETABLE QUALITY <u>S. Suna, C. E. Tamer, L. Sayin</u>

Session: Polymer and Nanoscience for Food

P30.	EFFECT OF ACTIVE PACKAGING MATERIAL ON MILK QUALITY M. F. Galikhanov, <u>A. A. Guzhova</u> , A. N. Borisova
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Session: Non-destructive Physical Methods (e.g. NIR-NIT; NMR; INAA) for Food Investigation

P31.	EPR STUDY OF GAMMA-IRRADIATED CEREAL FOODS <u>K. I. Aleksieva</u> , N. D. Yordanov
P32.	EPR STUDY OF IRRADIATED SACCHARIDES <u>Y. Karakirova</u> , N. Yordanov