

**65TH ANNIVERSARY SCIENTIFIC CONFERENCE
WITH INTERNATIONAL PARTICIPATION
"FOOD SCIENCE, EQUIPMENT AND TECHNOLOGY- 2018"**

**CONFERENCE PROGRAMME
ПРОГРАМА НА НАУЧНАТА КОНФЕРЕНЦИЯ**

Notes:

- 1) *The posters are placed on the boards in front of the halls where will be conduct scientific sessions from 8:30 to 10:00 AM on 11, 12 and 13 October 2018*
- 2) *The names of delegates at the conference are marked with **

Забележки:

- 1) *Постерите се поставят на таблата пред залите за провеждане на научните сесии от 8:30 до 10:00 ч. на датите 11, 12 и 13 октомври 2018 г.*
- 2) *Имената на делегатите на конференцията са отбелязани със знака**

October 11, 2018 (Thursday)

11 октомври 2018 г. (четвъртък)

8:30 - 10:00 entrance foyer, first floor, block 1

Registration of participants in 65th Anniversary Scientific Conference with International Participation "FOOD SCIENCE, EQUIPMENT AND TECHNOLOGY-2018"

8:30 - 10:00 входно фоайе, първи етаж, блок 1

Регистрация на участниците в 65-та Юбилейна научна конференция с международно участие „ХРАНИТЕЛНА НАУКА, ТЕХНИКА И ТЕХНОЛОГИИ-2018”

10:00 - 11:00 block 1, Aula 205

Opening Ceremony of the 65th Anniversary Scientific Conference with International Participation "FOOD SCIENCE, EQUIPMENT AND TECHNOLOGY-2018"

10:00 - 11:00 блок 1, Аула 205

Официална церемония по Тържествено откриване на 65-та Юбилейна научна конференция с международно участие „ХРАНИТЕЛНА НАУКА, ТЕХНИКА И ТЕХНОЛОГИИ 2018”

11:00 - 12:00 block 1, Aula 205

GENERAL PLENARY SESSION

11:00 - 12:00 блок 1, Аула 205

ОБЩО ПЛЕНАРНО ЗАСЕДАНИЕ

CHAIRMAN: PROF. STEFAN DRAGOEV, DSC

SECRETARY: ASSOC. PROF. BORISLAV MILENKOV, PhD

11:00 - 11:05

Presentation of a short CV to the invited speaker Prof. Da-Wen Sun, PhD

Представяне на кратко CV на поканения лектор Проф. д-р Да-Вен Сън

11:05 - 12:00

Plenary report in thematic area 4. Advances in novel food processing technologies for enhancing process efficiency and improving product quality

Пленарен доклад в тематично направление 4. Напредък в новите технологии за преработка на храни свързан с повишаване на ефективността на процесите и подобряване на качеството на продукта

Invited speaker: **Prof. Da-Wen Sun, PhD***

Department of Food and Biosystems Engineering, School of Biosystems and Food Engineering, Agriculture & Food Science Centre, National University of Ireland – Dublin (University College Dublin), Dublin, Ireland



12:00 - 13:00

Lunch

Обяд

14:00 - 15:30 block 2, floor 2, Auditorium "Horizont"

Constituent meeting of a non-profit association "Business-University Association in Food Industry and Tourism"

14:00 - 15:30 блок 2, етаж 2, Аудитория „Хоризонт“

Учредително събрание на сдружение с нестопанска цел „Бизнес университетска асоциация в хранителната индустрия и туризма“

13:00 – 15:30 block 3, floor 2, Seminar hall 222

PARALLEL PLENARY SESSION OF THEMATIC AREA 5. AUTOMATION, ELECTRONICS AND ELECTROTECHNICS OF FOOD INDUSTRY – ANNIVERSARY PLENARY SESSION ON THE OCCASION OF THE 45TH JUBILEE OF THE ESTABLISHMENT OF AUTOMATION, INFORMATION AND CONTROL ENGINEERING DEPARTMENT

13:00 - 15:30 блок 3, етаж 2, Семинарна зала 222

ПАРАЛЕЛНО ПЛЕНАРНО ЗАСЕДАНИЕ НА ТЕМАТИЧНО НАПРАВЛЕНИЕ 5. АВТОМАТИЗАЦИЯ, ЕЛЕКТРОНИКА И ЕЛЕКТРОТЕХНИКА НА ХВП - ЮБИЛЕЙНО ПЛЕНАРНО ЗАСЕДАНИЕ ПО СЛУЧАЙ 45 ГОДИШНИНАТА НА КАТЕДРА „АВТОМАТИКА, ИНФОРМАЦИОННА И УПРАВЛЯВАЩА ТЕХНИКА“

CHAIRMAN: Assoc. Prof. Plamen Nikovski, PhD

SECRETARY: Assoc. Prof. Tanya Titova, PhD

13:00 - 13:05

Presentation of a short CV to the invited speaker Prof. Eng. Kosta P. Boshnakov, PhD

Представяне на кратко CV на поканения лектор проф. д-р инж. Коста П. Бошнаков

13:05 - 13:25

Plenary report in thematic area 5. Multi-agent systems

Пленарен доклад в тематично направление 5. Многоагентни системи

Invited speaker: Prof. Eng. Kosta Petrov Boshnakov, PhD*

Department of Automatisation of Production, Faculty of Chemical and System Engineering, University of Chemical Technology and Metallurgy, Sofia, Bulgaria

13:25 - 13:30

Presentation of a short CV to the invited speaker Eng.

Представяне на кратко CV на поканения лектор инж. Росен Костурков



13:30 - 13:50

Plenary report in thematic area 5. INDUSTRY 4.0 - reality and education

Пленарен доклад в тематично направление 5. Индустрия 4.0 – реалност и образование

Invited speaker: Rosen Kosturkov

Sales Manager at SMC Industrial Automation Bulgaria, Plovdiv, Bulgaria

13:50 - 14:00

Oral presentation 5.1 Modeling and simulation of the process dynamics of acetic acid fermentation

Научно съобщение 5.1 Моделиране и симулация на динамиката на процеса на оцетнокисела ферментация

Authors: Georgi P. Terziyski^{1*}, Svetla D. Lekova²

¹ Department of Automation, Information and Control Engineering, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

² Department of Automatisation of Production, Faculty of Chemical and System Engineer, University of Chemical Technology and Metallurgy, Sofia, Bulgaria

14:00 - 14:10

Oral presentation 5.2 Development of a multi-gas-sensing head for early detection of air contamination

Научно съобщение 5.2 Разработване на многофункционална сензорна глава за ранно откриване на замърсяване на въздуха

Authors: Kamen Boyadzhiev^{1*}

¹ Department of Automation, Information and Control Engineering, Faculty Electrotechnics and Electronics, Technical University, Gabrovo, Bulgaria

14:10 - 14:20

Oral presentation 5.3 Results from simulation of a bidirectional series resonant DC-DC converter

Научно съобщение 5.3 Резултати от симулацията на реверсивен последователно резонансен DC-DC преобразувател

Authors: Angel A. Lichev^{1*}, Alexander S. Vuchev¹

¹ Department of Electrical Engineering and Electronics, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

14:20 - 14:30

Oral presentation 5.4 Identification of smart sensors for humidity and temperature measurement

Научно съобщение 5.4 Идентификация на интелигентни сензори за измерване на влажност и температура

Authors: Nikolay Doychinov^{1*}, Bojidar Markov¹

¹ Department of Automation, Information and Control Engineering, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

14:30 - 14:40

Oral presentation 5.5 Objects identification in a loop with a two state controller

Научно съобщение 5.5 Идентификация на обекти в контур с двупозиционен регулатор

Authors: Yordan P. Badev¹, Angel A. Lichev^{2*}

¹ Department of Automation, Information and Control Engineering, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

² Department of Electrical Engineering and Electronics, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

14:40 - 14:50

Oral presentation 5.6 Design and examination of a current control system of a CO₂ laser using LCC resonant DC-DC converter

Научно съобщение 5.6 Проектиране и изследване на система за регулиране на тока на CO₂ лазер чрез употреба на LCC резонансен DC-DC преобразувател

Authors: Alexander S. Vuchev^{1*}

¹ Department of Electrical Engineering and Electronics, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

14:50 - 15:00

Oral presentation 5.7 Dynamic simulation model of gas-discharge CO₂ laser tube

Научно съобщение 5.7 Динамичен симулационен модел на газоразряден CO₂ лазер

Authors: Yasen K. Madankov^{1*}, Alexander S. Vuchev¹, Nikolay D. Bankov¹

¹ Department of Electrical Engineering and Electronics, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

15:00 - 15:10

Oral presentation 5.8 "Electronic tongue" in the food industry

Научно съобщение 5.8 "Електронен език" в хранителната индустрия

Authors: Tanya P. Titova^{1*}, Veselin G. Nachev¹

¹ Department of Automation, Information and Control Engineering, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

15:10 - 15:20

Oral presentation 5.9 Specific techniques in creation of specialized websites

Научно съобщение 5.9 Специфични техники при създаване на специализирани сайтове

Authors: Elena S. Mecheva^{1*}, Svetoslav H. Enkov¹, Stoyanka N. Madjarova¹, Eva D. Dimitrova¹

¹ Department of Informatics and Statistics, Faculty of Economics, University of Food Technologies, Plovdiv, Bulgaria

15:20 - 15:30

Coffee break - an informal discussion between the participants in thematic area 5 dedicated to the 45th anniversary of the creation of the Department of Automation, Information and Control Engineering

Кафе пауза – неформална дискусия между участниците в Тематично направление 5. 45 годишен юбилей от създаване на катедра „Автоматика, информационна и управляваща техника“

17:00 – 19:00 House of the Culture "Boris Hristov"

65 Years UHT Celebration Concert

17:00 – 19:00 Дом на културата „Борис Христов“

Тържествено честване-концерт „65 години УХТ“

20:00 – 24:00 Restaurant of St. Petersburg hotel

Conference Dinner

20:00 – 24:00 ресторант на хотел „Санкт Петербург“

Официална вечеря

October 12, 2018 (Friday)

12 октомври 2018 г. (петък)

8:30 - 10:00 entrance foyer, first floor, block 1

Registration of participants in 65th Anniversary Scientific Conference with International Participation "FOOD SCIENCE, EQUIPMENT AND TECHNOLOGY-2018"

8:30 - 10:00 входно фоайе, първи етаж, блок 1

Регистрация на участниците в 65^{-та} Юбилейна научна конференция с международно участие „ХРАНИТЕЛНА НАУКА, ТЕХНИКА И ТЕХНОЛОГИИ-2018”

10:00 - 12:00 block 2, floor 2, Auditorium "Horizont"

Council of Rectors of the Bulgarian Higher Education Institutions

10:00 -12:00 блок 2, етаж 2, Аудитория „Хоризонт“

Съвет на Ректорите на висшите училища в България

8:30 - 10:00 lobby in front of seminar hall 222, second floor, block 3

INSTALLATION OF POSTERS OF THE POSTER SESSION IN THEMATIC AREA 1. FOOD SCIENCE AND TECHNOLOGY

8:30 - 10:00 фоайе пред семинарна зала 222, втори етаж, блок 3

МОНТИРАНЕ НА ПОСТЕРИ ОТ ПОСТЕРНА СЕСИЯ В ТЕМАТИЧНО НАПРАВЛЕНИЕ 1. ХРАНИТЕЛНА НАУКА И ТЕХНОЛОГИЯ

10:00 -16.00 block 3, floor 2, Seminar hall 222

PARALLEL PLENARY SESSION OF THEMATIC AREA 1. FOOD SCIENCE AND TECHNOLOGY

10:00 - 16:00 блок 3, етаж 2, Семинарна зала 222

ПАРАЛЕЛНО ПЛЕНАРНО ЗАСЕДАНИЕ В ТЕМАТИЧНО НАПРАВЛЕНИЕ 1. ХРАНИТЕЛНА НАУКА И ТЕХНОЛОГИЯ

CHAIRMAN: **Assoc. Prof. Kiril Mihalev, DSc**

SECRETARY: **Chief Assis. Prof. Rada Dinkova, PhD**

10:00 - 10:05

Presentation of a short CV to the invited speaker Prof. Ryoichi Sakata, PhD

Представяне на кратко CV на поканения лектор Проф. д-р Рйоиичи Саката



10:05 - 10:30

Plenary report in thematic area 1. Study on decrease of nitrite addition in processed meat using natural salt and CO gas

Пленарен доклад в тематично направление 1. Проучване относно намаляване на добавянето на нитрити в преработено месо посредством естествена сол и въглеродно оксиден газ

Invited speaker: **Prof. Ryoichi Sakata, PhD***; Co-authors: **Masahiro Waga², Shiro Takeda¹**

¹ Laboratory of Food Science, School of Veterinary Medicine, Azabu University, Sagamihara, Kanagawa 252-5201, Japan

² Itoham and Yonekyu Holdings Inc., Tokyo 153-8587, Japan

10:30 - 10:50

The food chain 4 EU project within the context of the FOOD 2030 Strategy Project PGI02227 Strengthening regional innovation policies to build sustainable food chains (Food Chains 4 EU), INTERREG EUROPE 2014-2020, 01.01.2017-31.12.2021

Lead Partner: Province of Flevoland, The Netherlands

Partners: 1. Aeres Group Foundation re Aeres UAS, The Netherlands

2. Euro Perspective Foundation, Bulgaria

3. University of Food Technologies, Plovdiv, Bulgaria

4. Università Cattolica del Sacro Cuore, Italy

5. Emilia-Romagna Region- Directorate General for Agriculture Hunting and Fisheries, Italy

6. Maramures County Council, Romania

7. Oldham metropolitan Borough Council, United Kingdom

8. The Manchester Metropolitan University, United Kingdom



Проектът на ЕС хранителна верига 4 в контекста от Стратегията за храните 2030 проект PGI02227 Подобряване на регионалните иновационни политики за изграждане на устойчиви хранителни вериги (Food Chains 4 EU), ИНТЕРРЕГ ЕВРОПА 2014-2020, 01.01.2017-31.12.2021

Водещ партньор: Провинция Флеволанд, Холандия

Партньори:

1. Фондация Айрес Груп Аерес УАС, Холандия

2. Фондация Европейска перспектива, България

3. Университет по хранителни технологии, Пловдив, България

4. Католически университет del Sacro Cuore, Италия

5. Генерална дирекция "Лов и риболов в селското стопанство"р регион Емилия-Романя, Италия

6. Съвет на окръг Марамуреш, Румъния

7. Общински съвет Олдъм, Великобритания

8. Университет на Манчестър, Великобритания

Invited speaker: Prof. Plamen Mollov, PhD*

Department of Food Preservation and Refrigeration Technology, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

10:50 - 11:00

Oral presentation 1.1 Genetic engineering for producing the controversial genetically modified food

Научно съобщение 1.1 Генетично инженерство при производството на спорни генетично модифицирани храни

Authors: Darko Veljanovski¹, V. Jovanovska¹, G. Dimitrovska^{1*}, Mila Arapcheska¹

¹ Faculty of Biotechnical Sciences, St. Kliment Ohridski University, Bitola, Macedonia

11:00 - 11:10

Oral presentation 1.2 Application of chickpea and chestnut flour in the production of gluten-free cookies and muffins

Научно съобщение 1.2 Приложение на брашна от нахут и кестен в производството на безглутенови сладкарски бисквити и кексови изделия

Authors: Ivayla S. Sopotenska^{1*}, Valentina M. Chonova¹

¹Department of Technology of Cereals, Fodder, Bread and Confectionary Products, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

11:10 - 11:20

Oral presentation 1.3 Possibilities and limitations of industrial rapeseed meal as a high-protein source in food industry

Научно съобщение 1.3 Индустриалният рапичен шрот като суровина за получаване на протеинови препарати за хранителната промишленост

Authors: Hristo R. Kalaydzhev^{1*}, Petya I. Georgieva¹, Vesela I. Chalova-Jekova¹

¹Department of Biochemistry and Molecular Biology, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

11:20 - 11:30

Oral presentation 1.4 Study of the quality characteristics of dairy products

Научно съобщение 1.4 Изследване на качествените характеристики на млечни продукти

Authors: Zornitsa At. Kazakova^{1*}, Petya Dimitrova¹, Iliana V. Milkova-Tomova¹, Lucian Krastev², Yordanka Alexieva¹, Dragomira Buhalova¹

¹ Department of Nutrition and Tourism, Faculty of Economics, University of Food Technologies, Plovdiv, Bulgaria

² Sector Scientific-Research Laboratory, Faculty of Economics, University of Food Technologies, Plovdiv, Bulgaria

11:30 - 11:40

Oral presentation 1.5 Design of Labneh fortified with alginate-encapsulated pepper (*Capsicum annuum*) extracts

Научно съобщение 1.5 Модификация на лабне обогатено с енкапсулирани перли, съдържащи екстракт от *Capsicum annuum*

Authors: Tatyana B. Balabanova¹, Mihaela G. Ivanova¹, Nadezhda T. Petkova², Maria A. Dushkova³, Le D. Thanh^{1*}, Radka V. Vlaseva¹

¹ Department of Milk and Dairy Products Technology, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

² Department of Organic Chemistry and Inorganic Chemistry, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

³ Department of Process Engineering, Technical Faculty, University of Food Technologies, Plovdiv, Bulgaria

11:40 - 11:50

Oral presentation 1.6 Influence of the low-temperature storage mode on qualitative indicators of melon sorbet

Научно съобщение 1.6 Влияние на нискотемпературния режим на съхранение върху качествените показатели на сорбе от пъпеш

Authors: Bibipatyma E. Yerenova^{*}, Yuliya G. Pronina¹

¹ "Smak ATU Innovation Company" LLP, Almaty Technological University, Almaty, Kazakhstan

11:50 - 12:00

Oral presentation 1.7 GC/MS determination of volatile aromatic compounds of Kalecik Karasi must produced by cold maceration

Научно съобщение 1.7 GC/MS определяне на летливи ароматни съединения в Kalecik Karasi мът произведена чрез студено накисване

Authors: Yalçın Güçer^{1*}, Ender Sinan Poyrazoğlu¹, Nevzat Artik¹

¹ Department of Food Engineering, Engineering Faculty, Ankara University, Ankara, Turkey

12:00 - 12:10

Oral presentation 1.8 Yeast selection for non-alcoholic and low alcoholic beverages based on wort

Научно съобщение 1.8 Селекция на дрожди за безалкохолни и слабоалкохолни напитки на основа пивна мът

Authors: Petar N. Nedyalkov^{1*}, Rositsa S. Denkova², Dessislava G. Teneva³, Vesela N. Shopska¹, Bogdan G. Goranov⁴, Zapriana R. Denkova³, Georgi At. Kostov¹, Marya P. Kaneva¹

¹ Department of Wine and Brewing Technology, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

² Department of Biochemistry and Molecular Biology, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

³ Department of Microbiology, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

⁴ Department of Mathematics, Physics and Chemistry, Faculty of Mechanical Engineering, Technical University of Sofia, Br. Plovdiv, Bulgaria

12:10 - 13:00

Lunch

Обяд

13:00 - 14:00

A brief presentation of the posters in thematic area 1 and discussion

Кратка презентация на представените постери в тематично направление 1 и дискусия

Poster 1.1 Oxidative changes in frozen poultry enriched with biological active components

Постер 1.1 Окислителни изменения в замразено птиче месо обогатено с биологично активни компоненти

Authors: Desislava B. Vlahova-Vangelova¹, Desislav K. Balev^{1*}, Stefan G. Dragoev¹, Nikolay D. Kolev¹

¹ Department of Meat and Fish Technology, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

Poster 1.2 Influence of the dry distilled rose petals as a feedstuff additive on sensory properties and pH of pork

Постер 1.2 Влияние на добавката към фуража на сух дестилиран розов цвят върху органолептичните свойства и рН на свинско месо

Authors: Spaska V. Lazarova¹, Dessislava B. Vlahova-Vangelova^{1*}, Dessislav K. Balev¹, Stefan G. Dragoev¹, Sonya G. Ivanova², Jivko L. Nakev², Tanya I. Nikolova²

¹ Department of Meat and Fish Technology, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

² Agricultur Institute, Shumen, Agricultural Academy, Sofia, Bulgaria

Poster 1.3 Use of cold-pressed olive oil for improvement the quality of bacon-folk sausages

Постер 1.3 Използване на студено пресовано зехтин за подобряване на качеството на бекон-фолк колбаси

Authors: Vladimir Kuzmanovski¹, Aco Kuzelov^{1*}, Elena Joshevska²

¹ Faculty of Agriculture, Goce Delchev University, Stip, Macedonia

² Faculty of Biotechnical Sciences, St. Kliment Ohridski University, Bitola, Macedonia

Poster 1.4 Effect of calving season on the milk yield and lactation length at prim parous cows in Pelagonia region

Постер 1.4 Влияние на сезона на отелване върху добива на мляко и продължителността на лактацията при крави първескини в района на Пелагония

Authors: Vesna K. Hristova^{1*}, Zarko Bebic¹, Ljupce Kocoski¹, Biljana Trajkovska¹, Borche Makarijoski¹, Georgi Bonev¹, Gjoko Bunevski¹

¹ Faculty of Biotechnical Sciences, St. Kliment Ohridski University, Bitola, Macedonia

Poster 1.5 Fatty acid profile of the back fat layers in four pig breeds

Постер 1.5 Мастнокиселинен състав на гръбна сланина при четири породи свине

Authors: Teodora L. Popova^{1*}, Jivko L. Nakev²

¹ Institute of Animal Science, Kostinbrod, Agricultural Academy, Sofia, Bulgaria

² Agricultur Institute, Shumen, Agricultural Academy, Sofia, Bulgaria

Poster 1.6 The effect of different starter cultures on water phase salt content dynamics in white brined cheese production

Постер 1.6 Влияние на различните стартерни култури върху динамиката на съдържанието на солена вода при производството на бяло саламурено сирене

Authors: Borche Makarijoski^{1*}, Marija Baltadzieva², Stefche Presilski¹, Gordana Dimitrovska¹, Vesna K. Hristova¹

¹ Faculty of Biotechnical Sciences, St. Kliment Ohridski University, Bitola, Macedonia

² LB Lact Research Laboratory for Milk and Dairy Products, Plovdiv, Bulgaria

Poster 1.7 The influence of different starter cultures on cheese yield and mass loss during ripening period of white brined cheese

Постер 1.7 Влияние на различни стартерни култури върху добива на сирене и загуба на маса по време на зреене на бяло саламурено сирене

Authors: Stefche Presilski^{1*}, Marija Baltadzieva², Borche Makarijoski¹, Slavko Veleviski¹, Aco Kuzelov³

¹ Faculty of Biotechnical Sciences, St. Kliment Ohridski University, Bitola, Macedonia

² LB Lact Laboratory of Dairy Products Analysis, Plovdiv, Bulgaria

³ Faculty of Agriculture, Goce Delchev University, Stip, Macedonia

Poster 1.8 Prevention of alcohol formation during fermentation of Hardaliye: Effects of chemical preservatives and mustard seed

Постер 1.8 Предотвратяване образуването на алкохол по време на ферментацията на Хардалие: Влияние на химическите консерванти и синапеното семе

Authors: Ufuk Bagci^{1*}, Ozge Gurbuz²

¹ Faculty of Engineering, Trakya University, Edirne, Turkey

² Department of Information Systems, Graduate School of Informatics, Middle East Technical University, Ankara, Turkey

Poster 1.9 Examination of EPA and DHA levels in sea bass and sea bream in terms of food consumption

Постер 1.9 Изследване нивата на ЕПК и ДХК в лаврак и ципура от гледна точка на консумацията на храна

Authors: Özkan Özden^{1*}, Nuray Erkan¹, İdil Can¹

¹ Department of Fisheries and Aquaculture Technology, Faculty of Water Sciences, Istanbul University, Istanbul, Turkey

Poster 1.10 Examination of EPA and DHA content of fish oils as food additive

Постер 1.10 Изследване на съдържанието на ЕПК и ДХК от рибни масла като хранителна добавка

Authors: Nuray Erkan^{1*}, Özkan Özden^{1*}, İdil Can^{1*}

¹ Department of Fisheries and Aquaculture Technology, Faculty of Water Sciences, Istanbul University, Istanbul, Turkey

Poster 1.11 Evaluating the vapour evaporation from the surface of pure solvents and some their mixtures

Постер 1.11 Оценяване отделянето на пари от повърхността на чисти разтворители и техни смеси

Author: Stepan G. Akterian^{1*}

¹ Department of Technology of Tobacco, Sugar, Vegetable and Essential Oils, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

Poster 1.12 An initial study on trans-resveratrol and quercetin content in some Bulgarian red wines

Постер 1.12 Първоначални изследвания върху съдържанието на trans-ресвератрол и кверцетин в някои червени вина от България

Authors: Penka I. Peeva^{1*}, Milena T. Tzanova-Stoeva², Miroslav Ivanov³, Anatoli M. Iliev¹, Vasil Atanasov²

¹ Department of Agriculture, Agricultural Faculty, Trakia University, Stara Zagora, Bulgaria

² Department of Biochemistry, Microbiology and Physics, Agricultural Faculty, Trakia University, Stara Zagora, Bulgaria

³ Department of Medical Physics, Biophysics, Radiology and Radiology, Medical Faculty, Trakia University, Stara Zagora, Bulgaria

Poster 1.13 Simulation of formulation composition of the enriched spelt cereal products

Постер 1.13 Симулация на рецептурния състав на обогатени с лимец зърнени продукти

Authors: Maryna Mardar^{1*}, Nataliia Tkachenko², Rafaela Znachek¹, Larisa Agunova³

¹ Department of Marketing, Business and Trade, Odessa National Academy of Food Technologies, Odessa, Ukraine

² Department of Technology of Milk, Oil and Fat Products and Cosmetics, Odessa National Academy of Food Technologies, Odessa, Ukraine

³ Department of Technology of meat, fish and seafood, Odessa National Academy of Food Technologies, Odessa, Ukraine

Poster 1.14 A technology for processing cigarette butts – a global pollutant with a potential of recycling

Постер 1.14 Технология за обработка цигарени угарки - глобален замърсител с потенциал за рециклиране

Authors: Venelina Popova^{1*}, Tanya Ivanova¹, Milena Nikolova², Dimitar Stoev², Tsvetko Prokopov², Lazar Lazarov¹, Velichka Yanakieva³, Pavel Merdzhanov¹

¹ Department of Technology of Tobacco, Sugar, Vegetable and Essential Oils, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

² Department of Engineer Ecology, Faculty of Economics, University of Food Technologies, Plovdiv, Bulgaria

³ Department of Microbiology, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

Poster 1.15 Effect of somatic cells count of raw cow milk on the fermentation process and quality of ayran

Постер 1.15 Влияние на броя на соматичните клетки в кравето мляко върху ферментационния процес и качеството на айряна

Authors: Ertugrul Bilgucu³, Galin Y. Ivanov¹, Ivelina V. Ivanova^{2*}, Tatyana B. Balabanova¹, Ahmet Uzatici³

¹ Department of Milk and Dairy Products Technology, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

² Department of Analytical Chemistry and Physical Chemistry, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

³ Biga Vocational School, Çanakkale Onsekiz Mart University, Biga/ Çanakkale, Turkey

Poster 1.16 Chemical changes in eggs in different storage conditions

Постер 1.16 Химични промени в яйца при различни условия на съхранение

Authors: Katerina Petrovska^{2*}, Elena Joshevska¹, Tatjana Kalevska², Vladimir Kitanovski¹, Dimche Kitanovski¹

¹ Biotechnical Faculty, Bitola, St. Kliment Ohridski University, Bitola, Macedonia

² Faculty of Technological and Technical Sciences, Veles, St. Kliment Ohridski University, Bitola, Macedonia

Poster 1.17 Analysis of the chemical composition of the essential oil of dill (*Anethum graveolens* L.) by the method of infrared spectroscopy

Постер 1.17 Анализ на химичния състав на етерично масло от копър (*Anethum graveolens* L.) чрез метода на инфрачервена спектроскопия

Milen Dimov^{1*}, Krasimira Georgieva¹, Yordan Denev¹, Krasimira Dobрева¹, Albena Stoyanova²

¹ Faculty of Technics and Technologies, Yambol, Trakia University, Stara Zagora, Bulgaria

² Department of Technology of Tobacco, Sugar, Vegetable and Essential Oils, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

Poster 1.18 The impact of the race on the slaughter results of pigs

Постер 1.18 Влияние на расата върху кланичните резултати при свине

Mitre Stojanovski^{1*}, Trajan Dojcinovski¹, Metodija Ilievski¹, Kuitim Elmazi¹

¹ Faculty of Biotechnical Sciences, St. Kliment Ohridski University, Bitola, Macedonia

Poster 1.19 Detection for Non-Milk Fat in Kashkaval by Gas Chromatography

Постер 1.19 Откриване на немлечни мазнини в Кашкавал чрез газова хроматография

Mila Arapcheska^{1*}, Zehra Hajrulai-Musliu¹, Risto Uzunov¹, Jovanka Tuteska¹, Vangelica Jovanovska¹, Steve Veleska¹

¹ Faculty of Biotechnical Sciences, St. Kliment Ohridski University, Bitola, Macedonia

Poster 1.20 Population perception of active and intelligent food packaging

Постер 1.20 Възприятие на населението за активното и интелигентно опаковане на храните

Zivko Jankuloski^{1*}, Hristina Shapardanovska¹, Kristina Jankuloska-Gacoska¹

¹ Faculty of Biotechnical Sciences, St. Kliment Ohridski University, Bitola, Macedonia

Poster 1.21 Study on the extraction of anthocyanin from mangosteen peel Vietnam using supramolecular method

Постер 1.21 Изследване на екстракцията на антоцианин от обелки на кората на вьетнамско манго чрез супрамолекулен метод

Authors: Nguyen Thi Hien^{1*}, Nguyen Thi Quynh Hoa¹, Hoang Dinh Hoa¹, Nguyen Thi Minh Tu¹

¹ School of Biotechnology and Food Technology, Hanoi University of Science and Technology, Hanoi, Vietnam

Poster 1.22 Influence of *Spirulina platensis* on the content of iron and zinc in wheat bread

Постер 1.22 Влияние на *Spirulina platensis* върху съдържанието на желязо и цинк в пшеничен хляб

Authors: Denka Y. Zlateva¹, Mimi P. Petrova^{1*}, Dana A. Stefanova¹

¹ Department of Commodity Science, Faculty of Economics, University of Economics, Varna, Bulgaria

Poster 1.23 Mashing method modification for non-alcoholic and low-alcoholic beer production

Постер 1.23 Модифициране на методи за майшуване при производството на нискоалкохолни и безалкохолно пиво

Authors: Ivan K. Petelkov^{1*}, Vesela N. Shopska¹, Georgi At. Kostov¹

¹ Department of Wine and Brewing Technology, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

Poster 1.24 New technology for flavored wines

Постер 1.24 Нова технология за ароматизирани вина

Authors: Natalia A. Shelegova^{1*}, Alexander Y. Bolotko¹, T. V. Urbanovich¹

¹ Department of Commodity and Trade Organization, Economic Faculty, Mogilev State University of Food Technologies, Mogilev, Belarus

Poster 1.25 Effect of water-air steeping on the physiological properties of wheat-oat grain mixtures

Постер 1.25 Ефект на водно-въздушното накисване върху физиологичните свойства на пшенично-овесени зърнени смеси

Authors: Elena N. Ourbantchik^{1*}, Maryna N. Haldova¹

¹ Department of Bakery Technologies, Technological Faculty, Mogilev State University of Food Technologies, Mogilev, Belarus

Poster 1.26 Qualimetrical model of polymalt extracts assessment for optimization of technological parameters

Постер 1.26 Качественометричен модел за оценяване на полималцови екстракти за оптимизиране на технологичните параметри

Authors: Marina L. Mikulinich^{1*}, Polina Mikulinich¹

¹Department of Commodity and Trade Organization, Economic Faculty, Mogilev State University of Food Technologies, Mogilev, Belarus

Poster 1.27 Studies on the chemical composition of the fermented wheat product of increased food value as a promising raw material for bread making

Постер 1.27 Проучвания върху химичния състав на ферментирания пшеничен продукт с повишена хранителна стойност като суровина за хлебопроизводство

Authors: Raisa G. Kondratenko^{1*}, Elena N. Ourbantchik¹, Tatyana L. Shupliakova¹

¹ Department of Bakery Technologies, Technological Faculty, Mogilev State University of Food Technologies, Mogilev, Belarus

Poster 1.28 New grain raw materials for the production of biologically active cosmetic facial and body preparations

Постер 1.28 Нови зърнени суровини за производството на биологично активни козметични препарати за лице и тяло

Authors: Elena N. Ourbantchik¹, Maryna Haldova^{1*}

¹Department of Commodity and Trade Organization, Economic Faculty, Mogilev State University of Food Technologies, Mogilev, Belarus

Poster 1.29 Technological properties of linseeds of Belorussian selection

Постер 1.29 Технологични свойства на лененото семе селектирано в Беларус

Authors: Liudmila Rukshan^{1*}, Tatyana Prohortsova¹

¹ Department of Bakery Technologies, Technological Faculty, Mogilev State University of Food Technologies, Mogilev, Belarus

Poster 1.30 Quality analysis and prospects for use of lupine seeds from Belarusian selection

Постер 1.30 Анализ на качеството и перспективи за използване на семена лупина селектирани в Беларус

Authors: Liudmila Rukshan^{1*}, Alena Navazhylava¹, Dmitry Kudin¹

¹ Department of Bakery Technologies, Technological Faculty, Mogilev State University of Food Technologies, Mogilev, Belarus

Poster 1.31 Chemical composition of sea-buckthorn and high bush blueberry fruits grown in the Republic of Belarus

Постер 1.31 Химичен състав на морски зърнастец и сини боровинки, отглеждани в Република Беларус

Authors: Maria L. Zenkova^{1*}, Julia M. Pinchykova¹

¹Department of Commodity and Food Science, Faculty of Commerce and Tourism, Belarusian State Economic University, Minsk, Belarus

14:00 - 14:30

Coffee break - informal discussion between the participants

Кафе пауза – неформална дискусия между участниците

October 12, 2018 (Friday)

12 октомври 2018 г. (петък)

8:30 - 10:00 lobby in front of Aula 205, second floor, block 1

INSTALLATION OF POSTERS OF THE POSTER SESSION IN THEMATIC AREA 2. FOOD CHEMISTRY, MICROBIOLOGY, BIOTECHNOLOGY AND SAFETY

8:30 - 10:00 фойе пред аула 205, втори етаж, блок 1

МОНТИРАНЕ НА ПОСТЕРИ ОТ ПОСТЕРНА СЕСИЯ В ТЕМАТИЧНО НАПРАВЛЕНИЕ 2. ХРАНИТЕЛНА ХИМИЯ, МИКРОБИОЛОГИЯ, БИОТЕХНОЛОГИЯ И БЕЗОПАСНОСТ

10:00 -16.00 block 1, floor 2, Aula 205

PARALLEL PLENARY SESSION OF THEMATIC AREA 2. FOOD CHEMISTRY, MICROBIOLOGY, BIOTECHNOLOGY AND SAFETY

ПАРАЛЕЛНО ПЛЕНАРНО ЗАСЕДАНИЕ В ТЕМАТИЧНО НАПРАВЛЕНИЕ 2. ХРАНИТЕЛНА ХИМИЯ, МИКРОБИОЛОГИЯ, БИОТЕХНОЛОГИЯ И БЕЗОПАСНОСТ

CHAIRMAN: **Prof. Atanas Pavlov, DSc Corresponding Member of BAS**

SECRETARY: **Assoc. Prof. Denica Blajeva, PhD**

10:00 - 10:10

Oral presentation 2.1 Preparation and characterization of films containing natural antimicrobial molecules by extrusion

Научно съобщение 2.1 Подготовка и охарактеризиране на филми, съдържащи естествени антимикробни молекули чрез екструзия

Authors: Nadia Oulahal¹, Lynda Bouarab-Chibane¹, Catherine Joly¹, Amandine Cottaz¹, Basak Yilin Colak², Sophie Galland¹, Patrice Dole³, Frédéric Prochazka⁴, Pascal Degraeve^{1*}

¹ Department of Biological Engineering, BioDyMIA, Faculty of Science and Technology, Claude Bernard University Lyon 1, Lyon, France

² University Institute of Technology of Roche-Sur-Yon, University of Nantes, Nantes, France

³ Packaging lab, Technical Centre for the Conservation of Agricultural Products, Paris, France

⁴ Department of Polymer Materials Engineering, University of Saint-Etienne, Saint-Etienne, France

10:10 - 10:20

Oral presentation 2.2 Fluorescence polarization immunoassays for detection of several fluoroquinolones in milk

Научно съобщение 2.2 Флуоресцентни поляризационни имуноанализи за откриване на няколко флуорохинолона в мляко

Authors: Sergei A. Eremin^{1*}, Иля А. Shanin¹

¹ Federal Research Centre «Fundamentals of Biotechnology», Russian Academy of Sciences, Moscow, Russian Federation

10:20 – 10:30

Oral presentation 2.3 Development of immunochromatographic tests for control of veterinary drugs in milk and dairy products

Научно съобщение 2.3 Разработване на имунохроматографски тестове за контрол на ветеринарните лекарства в млякото и млечните продукти

Authors: Elena A. Zvereva¹, Oleg D. Hendrickson¹, Natasha A. Byzova¹, Anatoly V. Zherdev^{1*}, Boris B. Dzantiev¹

¹ Federal Research Centre «Fundamentals of Biotechnology», Russian Academy of Sciences, Moscow, Russian Federation

10:30 - 10:40

Oral presentation 2.4 Magnetic nanoparticles based fluorescence immunoassay for food contaminants

Научно съобщение 2.4 Флуоресцентен имуноанализ базиран на MNPs за определяне на замърсители в храни

Authors: Tzonka I. Godjevargova^{1*}, Yavor L. Ivanov¹, Milka K. Atanasova¹, Zlatina R. Becheva¹

¹ Department of Biotechnologies, Faculty of technical Sciences, Prof. Asen Zlatarov University, Burgas, Bulgaria

10:40 - 10:50

Oral presentation 2.5 Influence of proteins into stability of corn oil/water emulsions

Научно съобщение 2.5 Влияние на белтъците върху стабилността на емулсии царевично масло/вода

Authors: Mariela Dimitrova^{1*}, Ivan Genov¹, Vanya Gandova¹

¹ Department of Analytical Chemistry and Physical Chemistry, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

10:50 - 11:00

Oral presentation 2.6 Bioenergy potential of potato peels hydrolysates

Научно съобщение 2.6 Биоенергиен потенциал на хидролизати от картофени обелки

Authors: Polina G. Velichkova^{1*}, Shaaban Omar¹, Todor V. Ivanov¹, Ivo G. Lalov¹

¹ Department of Biotechnology, Faculty of Chemical and System Engineering, University of Chemical Technology and Metallurgy, Sofia, Bulgaria

11:00 - 11:10

Oral presentation 2.7 Risk from *Staphylococcus aureus* in informally marketed raw cow milk

Научно съобщение 2.7 Риск от *Staphylococcus aureus* в сурово краве мляко, обект на нерегламентирана търговия

Authors: Desislava Bangieva^{1*}, Valentin Rusev¹

¹ Department of Hygiene, Technology and Control of Food Products of Animal Origin, Faculty of Veterinary Medicine, Trakia University, Stara Zagora, Bulgaria

11:10 - 11:20

Oral presentation 2.8 Valorization of cocoa and rose waste for preparation of liqueurs

Научно съобщение 2.8 Валоризация на какаови и розови отпадъци за приготвяне на ликьори

Authors: Ivelina N. Vasileva^{1*}, Lutsian K. Krastev², Nadezhda T. Petkova¹, Nikoleta S. Yantcheva¹, Nenko S. Nenov³, Atanas D. Krachmarov¹, Antonia A. Atanasova¹, Anton M. Slavov¹

¹ Department of Organic Chemistry and Inorganic Chemistry, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

² Sector Research Laboratories, Center for Research Projects and Technology Transfer, University of Food Technologies, Plovdiv, Bulgaria

³ Department of Heat Engineering, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

11:20 - 11:30

Oral presentation 2.9 Isolation and identification of *Scutellaria* diterpenoids and testing on vegetable culture against Colorado larvae /*Leptinotarsa decemlineata* (Say)/

Научно съобщение 2.9 Изолиране и идентифициране на дитерпеноиди от род *Scutellaria* и тестването им върху зеленчукова култура срещу ларви на Колорадски бръмбър /*Leptinotarsa decemlineata* (Say)/

Authors: Katya Nikolova^{1*}, Petko Bozov¹

¹ Department of Biochemistry and Microbiology, Biological Faculty, Plovdiv University Paisii Hilendarski, Plovdiv, Bulgaria

11:30 - 11:35

Presentation of a short CV to the invited speaker Acad. Prof. Atanas I. Atanasov, DSc

Представяне на кратко CV на поканения лектор Акад. проф. д.с.н. Атанас Атанасов

11:35 - 12:00

Plenary report in thematic area 2. Food, agriculture and III Millennium technologies

Пленарен доклад в тематично направление 2. Храните, селското стопанство и технологиите на III-то хилядолетие

Invited speaker: **Academician Prof. Atanas I. Atanasov, DSc**

Joint Genomic Centre, St. Kliment Ohridski Sofia University, Sofia, Bulgaria



12:00 - 13:00

Lunch

Обяд

13:00 - 13:10

Oral presentation 2.10 Investigation of antimicrobial activity of polyphenol-enriched extracts against probiotic lactic acid bacteria

Научно съобщение 2.10 Изследване на антимикробната активност на обогатени на полифеноли екстракти спрямо пробиотични млечнокисели бактерии

Authors: Milena R. Dimitrova^{1*}, Galin Y. Ivanov¹, Kiril M. Mihalev², Alexander K. Slavchev³, Ivelina V. Ivanova⁴, Radka V. Vlaseva¹

¹ Department of Milk and Dairy Products Technology, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

² Department of Food Preservation and Refrigeration Technology, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

³ Department of Microbiology, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

⁴ Department of Analytical Chemistry and Physical Chemistry, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

13:10 - 13:20

Oral presentation 2.11 Investigation of the antimicrobial activity of selected strains *Lactobacillus delbrueckii* subsp. *Bulgaricus*

Научно съобщение 2.11 Изследване на антимикробната активност на селектирани щамове *Lactobacillus delbrueckii* subsp. *Bulgaricus*

Authors: Marin Georgiev^{1*}, Bogdan G. Goranov², Albert I. Krastanov¹, Maria A. Baltadzhieva²

¹ Department of Biotechnology, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

² LB Lact Research Laboratory for Milk and Dairy Products, Plovdiv, Bulgaria

13:20 - 13:30

Oral presentation 2.12 Polyphenols profiles and antioxidant activities of extracts from *Capsicum chinense* in vitro plants and callus cultures

Научно съобщение 2.12 Полифенолен профил и антиоксидантна активност на екстракти от ин витро растения и калусни култури от *Capsicum chinense*

Authors: Gergana Sherova^{1*}, Atanas Pavlov¹, Vasil Georgiev¹

¹ Department of Analytical Chemistry and Physical Chemistry, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

13:20 - 13:30

Oral presentation 2.13 Development of probiotic oat beverages

Научно съобщение 2.13 Разработване на пробиотични овесени напитки

Authors: Teodora G. Yaneva-Marinova^{1*}, Apostol T. Simmitchiev², Ventsislav B. Nenov², Svetoslav S. Alexandrov³, Angel I. Angelov¹

¹ Department of Biotechnology, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

² Department of Machines and Apparatuses for Food & Biotechnological Industry, Technical Faculty, University of Food Technologies, Plovdiv, Bulgaria

³ Food Research and Development Institute, Plovdiv, Bulgaria

13:30 - 13:40

Oral presentation 2.14 Applications of electrochemical biosensors in food industry

Научно съобщение 2.14 Приложения на електрохимични биосензори в хранителната индустрия

Authors: Yanna L. Lazarova^{1*}, Totka M. Dodevska¹

¹ Department of Organic Chemistry and Inorganic Chemistry, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

13:40 - 13:50

Oral presentation 2.15 Characterization of antioxidant and antimicrobial activity of (*Thymus vulgaris* L.)

Научно съобщение 2.15 Характеристика на антиоксидантна и антимикробна активност на (*Thymus vulgaris* L.)

Authors: Albenia B. Parhzanova^{1*}, Snezhana D. Ivanova¹

¹ Department of Nutrition and Tourism, Faculty of Economics, University of Food Technologies, Plovdiv, Bulgaria

13:50 - 14:00

Questions and final discussion of the presented reports

Въпроси и окончателна дискусия по представените доклади

14:00 - 14:30

Coffee break - informal discussion between the participants

Кафе пауза – неформална дискусия между участниците

14:30 - 15:00

A brief presentation of the posters in thematic area 2 and discussion

Кратка презентация на представените постери в тематично направление 2 и дискусия

Poster 2.1 Empirical determination of conversion factor for phycotoxin concentration depicting in whole mussel *Mytilus galloprovincialis* meat

Постер 2.1 Опитно определяне на коефициент за преизчисляване концентрацията на фикотоксини в цяло мидено месо на *Mytilus galloprovincialis*

Authors: Zlatina V. Peteva^{1*}, Mona D. Stancheva¹, Stanislava K. Georgieva¹, Anelia C. Gerasimova-Peeva¹, Lyubomir E. Makedonski¹

¹Department of Chemistry, Faculty of Pharmacy, Prof. Dr. Paraskev Stoyanov Medical University, Varna, Bulgaria

Poster 2.2 A selective medium for the enumeration and differentiation of *Lactobacillus delbrueckii* ssp. *Bulgaricus*

Постер 2.2 Селективна среда за изброяване и диференциране на *Lactobacillus delbrueckii* ssp. *Bulgaricus*

Authors: Nwadiuto Nwamaioha¹, Rabin Gyawali¹, Tahl M. Zimmerman², Salam A. Ibrahim^{1*}

¹ Department of Family and Consumer Sciences, College of Agriculture and Environmental Sciences, North Carolina A & T State University, Greensboro, NC, USA

² Food Microbiology and Biotechnology Laboratory, Food and Nutritional Sciences Program, North Carolina A & T State University, Greensboro, NC, USA

Poster 2.3 Selection of *Bacillus subtilis* strains capable of producing β -glucanase supporting the hydrolysis of yeast cell walls

Постер 2.3 Селекция на щамове *Bacillus subtilis*, способни да продуцират β -глюканаза, поддържаща хидролизата на клетъчните стени на дрожди

Authors: Le Van Kien¹, Dang Thao Yen Linh², Vu Van Hanh³, Pham Thi Thu Hoai¹, Nguyen Thi Mai Huong¹, Ho Tuan Anh^{1*}

¹ Faculty of Food Technology, University of Economic and Technical Industries, Hanoi, Vietnam

² Faculty of Food Science and Technology, Vietnam National University of Agriculture, Hanoi, Vietnam

³ Institute of Biotechnology, Vietnam Academy of Science and Technology, Hanoi, Vietnam.

Poster 2.4 Immunofluorescence assay of pesticides on the base of immobilized multi-polyclonal antibody

Постер 2.4 Имунофлуоресцентен анализ на пестициди на базата на мулти-поликлонално антитяло

Authors: Marina Y. Yaneva¹, Yavor L. Ivanov^{1*}, Tzonka I. Godjevargova¹

¹ Department of Biotechnologies, Faculty of technical Sciences, Prof. Asen Zlatarov University, Burgas, Bulgaria

Poster 2.5 Bio-degradation of xenobiotics from the strain *Pseudomonas putida*

Постер 2.5 Биоразграждане на ксенобиотици от щамът *Pseudomonas putida*

Authors: Tsvetomila I. Parvanova-Mancheva^{1*}, Evgenia K. Vasileva¹, Venko N. Beschkov¹

¹ Institute of Engineering Chemistry, Bulgarian Academy of Sciences, Sofia, Bulgaria

Poster 2.6 Phenol removal from wastewater by selected microorganisms

Постер 2.6 Отстраняване на фенол от отпадъчните води чрез подбрани микроорганизми

Authors: Evgenia K. Vasileva^{1*}, Tsvetomila I. Parvanova-Mancheva¹, Venko N. Beschkov¹

¹ Institute of Engineering Chemistry, Bulgarian Academy of Sciences, Sofia, Bulgaria

Poster 2.7 A dual choline/phosphocholine colorimetric method for measuring the relative strength of inhibitors of choline kinases of Gram-positive pathogens

Постер 2.7 Двоен холинов/фосфохолинов колориметричен метод за измерване на относителната сила на холинкиназните инхибитори на Грам-положителни патогени

Authors: Tahl M. Zimmerman^{1*}, Juan Carlos Lacal², Salam A. Ibrahim³

¹ Food Microbiology and Biotechnology Laboratory, Food and Nutritional Sciences Program, North Carolina A & T State University, Greensboro, NC, USA

² Alberto Sols Biomedical Research Institute, Autonomous University of Madrid, Madrid, Spain

³ Department of Family and Consumer Sciences, College of Agriculture and Environmental Sciences, North Carolina A & T State University, Greensboro, NC, USA

Poster 2.8 Microorganisms and their consortiums used in the technology of national types of bread from rye flour

Постер 2.8 Микроорганизми и техни консорциуми, използвани в технологията на националните видове хляб от ръжено брашно

Authors: Tatyana D. Samuylenko^{1*}

¹ Department of Technology of Bakery Products, Technological Faculty, Mogilev State University of Food Technologies, Mogilev, Belarus

Poster 2.9 The development of the safety management system on based principles of HACCP for the fermented beverages of special appointments

Постер 2.9 Разработване на система за управление на безопасността, основана на принципите на HACCP за ферментирани напитки за специални цели

Authors: Olga Krukovich^{1*}, Sergey Masanskii¹

¹ Department of Commodity and Trade Organization, Economic Faculty, Mogilev State University of Food Technologies, Mogilev, Belarus

October 12, 2018 (Friday)

12 октомври 2018 г. (петък)

8:30 - 10:00 entrance foyer, first floor, block 1

Registration of the 65th Anniversary Scientific Conference with International Participation "FOOD SCIENCE, EQUIPMENT AND TECHNOLOGY-2018"

8:30 - 10:00 входно фоайе, първи етаж, блок 1

Регистрация на 65-та Юбилейна научна конференция с международно участие „ХРАНИТЕЛНА НАУКА, ТЕХНИКА И ТЕХНОЛОГИИ-2018”

8:30 - 10:00 lobby in front of seminar hall 203, second floor, block 3

INSTALLATION OF POSTERS OF THE POSTER SESSION IN THEMATIC AREA 3. NUTRITION, DIETETICS, TOURISM AND ECONOMY OF FOOD INDUSTRY

8:30 - 10:00 фоайе пред семинарна зала 222, втори етаж, блок 3

МОНТИРАНЕ НА ПОСТЕРИ ОТ ПОСТЕРНА СЕСИЯ В ТЕМАТИЧНО НАПРАВЛЕНИЕ 3. ХРАНЕНЕ, ДИЕТЕТИКА, ТУРИЗЪМ И ИКОНОМИКА НА ХВП

10:00 -16.00 block 3, floor 2, Seminar hall 203

PARALLEL PLENARY SESSION OF THEMATIC AREA 3. NUTRITION, DIETETICS, TOURISM AND ECONOMY OF FOOD INDUSTRY

ПАРАЛЕЛНО ПЛЕНАРНО ЗАСЕДАНИЕ В ТЕМАТИЧНО НАПРАВЛЕНИЕ 3. ХРАНЕНЕ, ДИЕТЕТИКА, ТУРИЗЪМ И ИКОНОМИКА НА ХВП

CHAIRMAN: **Assoc. Prof. Ivan Obreshkov, PhD**

SECRETARY: **Chief Assis. Prof. Georgi Toskov, PhD**

10:00 - 10:05

Presentation of a short CV to the invited speaker Prof. Viachaslau Filimonau, PhD

Представяне на кратко CV на поканения лектор Проф. д-р Виачаслау Филимонау



10:05 - 10:30

Plenary report in thematic area 3. Opportunities and challenges of hospital food waste mitigation

Пленарен доклад в тематично направление 3. Възможности и предизвикателства при гостоприемството свързани с намаляване на загубата на храна

Invited speaker: **Prof. Viachaslau Filimonau, PhD***

School of Tourism, Bournemouth University, Poole, United Kingdom

10:30 - 10:40

Oral presentation 3.1 Recipe development for healthy sausages with medical plants

Научно съобщение 3.1 Разработване на рецептури за здравословни колбаси с медицински растения

Authors: Wolfram Schnäckel¹, Janet Krickmeier^{2*}, Dimitrinka Schnäckel¹

¹Department of Food and Nutrition Sciences, Anhalt University of Applied Sciences, Bernburg, Germany

²Department of Agriculture, Ecotrophology and Landscape Development, Anhalt University of Applied Sciences, Bernburg, Germany

10:40 - 10:50

Oral presentation 3.2 Low temperature cooking method „Sous Vide” in the restaurant industry: A review

Научно съобщение 3.2 Нискотемпературен метод за кулинарна обработка „Sous Vide” в ресторантьорството: Ревю

Authors: Rusiyan D. Rusev¹, Stanko S. Stankov^{1*}, Hafize N. Fidan¹, Marianna R. Baeva¹

¹Department of Nutrition and Tourism, Faculty of Economics, University of Food Technologies, Plovdiv, Bulgaria

10:50 - 11:00

Oral presentation 3.3 New food product development based on cranberry with addition *Spirulina* and *Chlorella*

Научно съобщение 3.3 Разработване на нов хранителен продукт на базата на боровинки с добавка на *Spirulina* и *Chlorella*

Authors: Ivaylo Minchev^{1*}, Iliana V. Milkova-Tomova¹, Yordanka N. Alexieva¹, Nikolay Dimitrov¹, Kristian Andonov¹, Dragomira V. Buhalova¹

¹ Department of Nutrition and Tourism, Faculty of Economics, University of Food Technologies, Plovdiv, Bulgaria

11:00 - 11:10

Oral presentation 3.4 Traditional Bulgarian cuisine as a factor of choice for tourist destination

Научно съобщение 3.4 Традиционната българска кухня като фактор за избор на туристическа дестинация

Authors: Gergana V. Georgieva¹, Hafize N. Fidan^{1*}, Stanko S. Stankov¹, Kremena N. Nikovska¹

¹ Department of Nutrition and Tourism, Faculty of Economics, University of Food Technologies, Plovdiv, Bulgaria

11:10 - 11:20

Oral presentation 3.5 Study on student nutrition

Научно съобщение 3.5 Проучване върху храненето на студенти

Authors: Ivo M. Finkov^{1*}, Iordanka N. Alexieva¹, Tanya N. Sapundjieva¹, Dragomira V. Buhalova¹

¹ Department of Nutrition and Tourism, Faculty of Economics, University of Food Technologies, Plovdiv, Bulgaria

11:20 - 11:30

Oral presentation 3.6 Cash flow and corporate growth in industrial companies

Научно съобщение 3.6 Парични потоци и корпоративен растеж в индустриалните компании

Authors: Asen Konarev², Snezhinka Konstantinova^{1*}, Gergana Veselinova-Georgieva¹

¹ Department of Industrial Business and Entrepreneurship, Faculty of Economics, University of Food Technologies, Plovdiv, Bulgaria

² Corporation for Technology and Innovation Joint Stock Company, Plovdiv, Bulgaria

11:30 - 11:40

Oral presentation 3.7 Trends in the development of bread industry

Научно съобщение 3.7 Тенденции в развитието на хлебопроизводството

Authors: Magdalena Damyanova-Bakardzhieva^{1*}, Valentina L. Nikolova-Alexieva¹

¹ Department of Industrial Business and Entrepreneurship, Faculty of Economics, University of Food Technologies, Plovdiv, Bulgaria

11:40 - 11:50

Oral presentation 3.8 Social return of investment in food industry

Научно съобщение 3.8 Социална възвръщаемост на инвестициите в хранителната промишленост

Authors: Snezhinka K. Stoyanova¹, Gergana Tz. Veselinova-Georgieva^{1*}

¹ Department of Industrial Business and Entrepreneurship, Faculty of Economics, University of Food Technologies, Plovdiv, Bulgaria

11:50 - 12:00

Oral presentation 3.9 Manufacturing and market potential of processed organic foods in Bulgaria

Научно съобщение 3.9 Производствен и пазарен потенциал на преработени биологични храни в България

Authors: Mariana V. Kovacheva^{1*}, Tatyana P. Pancheva¹

¹ Department of Economics of Food Industry, Faculty of Economics, University of Food Technologies, Plovdiv, Bulgaria

12:00 - 13:00

Lunch

Обяд

13:00 - 13:10

Oral presentation 3.10 Diagnosis of the financial sustainability of enterprises of food industry

Научно съобщение 3.10 Диагностика на финансовата устойчивост на предприятията от хранително-вкусовата промишленост

Authors: Dimitar D. Tenev^{1*}, Petya G. Yordanova-Dinova¹

¹Department of Economics of Food Industry, Faculty of Economics, University of Food Technologies, Plovdiv, Bulgaria

13:10 - 13:20

Oral presentation 3.11 Reengineering of the sugar industry in Bulgaria

Научно съобщение 3.11 Реинженеринг на захарната промишленост в България

Authors: Valentina L. Nikolova-Aleksieva¹, Atanas V. Rusinov^{1*}

¹ Department of Industrial Business and Entrepreneurship, Faculty of Economics, University of Food Technologies, Plovdiv, Bulgaria

13:20 - 13:30

Oral presentation 3.12 Complex reengineering of business operations - a key factor for successful international business

Научно съобщение 3.12 Комплексен реинженеринг на търговските операции - основен фактор за успешен международен бизнес

Authors: Bozhidar I. Hadzhiev¹; Ivelina A. Kulova¹; Iva T. Bachvarova^{1*}

¹ Department of Industrial Business and Entrepreneurship, Faculty of Economics, University of Food Technologies, Plovdiv, Bulgaria

13:30 - 13:40

Oral presentation 3.13 Digital marketing - The key to successful electronic business

Научно съобщение 3.13 Дигиталният маркетинг - ключът за успешен електронен бизнес

Authors: Ivelina A. Kulova^{1*}; Mihail I. Mihaylov²

¹ Department of Industrial Business and Entrepreneurship, Faculty of Economics, University of Food Technologies, Plovdiv, Bulgaria

² Department of Administration and Management, Higher School of Security and Economics, Plovdiv, Bulgaria

13:40 - 14:00

A brief presentation of the posters in thematic area 3 and discussion

Кратка презентация на представените постери в тематично направление 3 и дискусия

Poster 3.1 Application of thyme (*Thymus vulgaris* L.) in culinary products

Постер 3.1 Приложение на мащерка (*Thymus vulgaris* L.) в кулинарни изделия

Authors: Albena B. Parhzanova^{1*}, Snezhana D. Ivanova¹

¹ Department of Nutrition and Tourism, Faculty of Economics, University of Food Technologies, Plovdiv, Bulgaria

Poster 3.2 Grains – base of human nutrition

Постер 3.2 Зърнени култури - в основата на човешкото хранене

Authors: Dorina Petkova^{1*}, Aneta T. Popova², Dasha S. Mihaylova¹

¹ Department of Biotechnology, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

² Department of Nutrition and Tourism, Faculty of Economics, University of Food Technologies, Plovdiv, Bulgaria

Poster 3.3 The emergence of a new product on the market and its impact on consumers

Постер 3.3 Пускане на нов продукт на пазара и неговото въздействие върху потребителите

Authors: Goran Mihajlovski^{1*}, Trajan Dojcinovski¹, Katerina Bojkovska¹, Nikolce Jankulovski¹

¹ Biotechnical Faculty, Bitola, St. Kliment Ohridski University, Bitola, Macedonia

Poster 3.4 Major trade trends and competitiveness of the European Union food industry

Постер 3.4 Основни търговски тенденции и конкурентоспособност на хранително-вкусовата промишленост в Европейския съюз

Authors: Nikolche Jankulovski^{1*}, Katerina Bojkovska¹, Goran Mihajlovski¹, Trajan Dojcinovski¹

¹ Biotechnical Faculty, Bitola, St. Kliment Ohridski University, Bitola, Macedonia

Poster 3.5 The entrepreneurship in the agro-complex of Republic of Macedonia

Постер 3.5 Предприемачеството в аграрния комплекс на Република Македония

Authors: Trajan Dojcinovski^{1*}, Katerina Bojkovska¹, Nikolce Jankulovski¹, Goran Mihajlovski¹

¹ Biotechnical Faculty, Bitola, St. Kliment Ohridski University, Bitola, Macedonia

Poster 3.6 The substantiation of the fruit and vegetables additives addition in formulations of culinary sauces at the school food centralized production process

Постер 3.6 Обосновка на използването на добавки от плодове и зеленчуци в състава на кулинарни сосове при централизиран производствен процес на училищна храна

Authors: Tatiana M. Rybakova^{1*}, Sergey L. Masansky¹

¹Department of Commodity and Trade Organization, Economic Faculty, Mogilev State University of Food Technologies, Mogilev, Belarus

Poster 3.7 The breaking the wall of perception of merchandising: the tools for selling food items

Постер 3.7 Разрушаване стената на възприемане чрез мърчандайзинг: инструментите за продажба на хранителни продукти

Authors: Natal'ya Y. Azarenok^{1*}, Kristina Koroleva¹, Anastasiya Uminskaya¹

¹Department of Commodity and Trade Organization, Economic Faculty, Mogilev State University of Food Technologies, Mogilev, Belarus

14:00 - 14:30

Coffee break - informal discussion between the participants

Кафе пауза – неформална дискусия между участниците

October 12, 2018 (Friday)

12 октомври 2018 г. (петък)

8:30 - 10:00 entrance foyer, first floor, block 1

Registration of the 65th Anniversary Scientific Conference with International Participation "FOOD SCIENCE, EQUIPMENT AND TECHNOLOGY-2018"

8:30 - 10:00 входно фоайе, първи етаж, блок 1

Регистрация на 65-та Юбилейна научна конференция с международно участие „ХРАНИТЕЛНА НАУКА, ТЕХНИКА И ТЕХНОЛОГИИ-2018”

8:30 - 10:00 lobby in front of auditorium 202, second floor, block 2

INSTALLATION OF POSTERS OF THE POSTER SESSION IN THEMATIC AREA 4. FOOD ENGINEERING

8:30 - 10:00 фоайе пред аудитория 202, втори етаж, блок 2

МОНТИРАНЕ НА ПОСТЕРИ ОТ ПОСТЕРНА СЕСИЯ В ТЕМАТИЧНО НАПРАВЛЕНИЕ 4. ХРАНИТЕЛНО ИНЖЕНЕРСТВО

10:00 -16.00 block 2, floor 2, Auditorium 202

PARALLEL PLENARY SESSION OF THEMATIC AREA 4. FOOD ENGINEERING

ПАРАЛЕЛНО ПЛЕНАРНО ЗАСЕДАНИЕ В ТЕМАТИЧНО НАПРАВЛЕНИЕ 4. ХРАНИТЕЛНО ИНЖЕНЕРСТВО

CHAIRMAN: **Assoc. Prof. Maria Dushkova, PhD**

SECRETARY: **Assoc. Prof. Nesho Toshkov, PhD**

10:00 - 10:10

Oral presentation 4.1 Cereal straw – sole power supply for the thermal energy necessary for a bread factory in Northeastern Romania

Научно съобщение 4.1 Сламата от зърнени храни - еднократен източник на топлинна енергия, необходима за фабрика за хляб в Североизточна Румъния

Authors: Lucian Mihaescu¹, Emil Enache², Gheorghe Lazaroiu³, Ionel Pisa⁴, Viorel Berbece⁴, Gabriel-Paul Negreanu^{4*}

¹ Ford Romania - National Sales Company SA, Bucharest, Romania

² Department of National Technology and Engineering Solutions, Sandia National Laboratories LLC, Honeywell International, Inc., Livermore, California, USA

³ Department of Energy Generation and Use, Faculty of Power Engineering, University Polytechnic of Bucharest, Bucharest, Romania

⁴ Department of Thermo-Mechanical, Classical and Nuclear Equipment, Faculty of Mechanical Engineering and Mechatronics, Faculty of Mechanical Engineering and Mechatronics, University Polytechnic of Bucharest, Bucharest, Romania

10:10 - 10:20

Oral presentation 4.2 Moisture sorption characteristics and storage study of grape seeds flakes

Научно съобщение 4.2 Сорбционни характеристики и експериментално съхранение на флейки от гроздови семки

Authors: Adelina L. Bogoeva^{1*}, Albena G. Durakova¹, Velichka B. Yanakieva², Bozhidar V. Bozadzhiev³

¹ Department of Processes and Apparatus, Technical Faculty, University of Food Technologies, Plovdiv, Bulgaria

² Department of Microbiology, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

³ Department of Technology of cereals, fodder, bread and confectionary products, Technological Faculty, University of Food Technologies, Plovdiv, Bulgaria

10:20 - 10:30

Oral presentation 4.3 Ecology and energy valorising of chicken manure

Научно съобщение 4.3 Екология и енергийна валоризация на птичи тор

Authors: Lucian Mihaescu¹, Gheorghe Lazaroiu², Ionel Pisa³, Viorel Berbece³, Gabriel-Paul Negreanu^{3*}

¹ Ford Romania - National Sales Company SA, Bucharest, Romania

² Department of Energy Generation and Use, Faculty of Power Engineering, University Polytechnic of Bucharest, Bucharest, Romania

³ Department of Thermo-Mechanical, Classical and Nuclear Equipment, Faculty of Mechanical Engineering and Mechatronics, Faculty of Mechanical Engineering and Mechatronics, University Polytechnic of Bucharest, Bucharest, Romania

10:30 - 10:40

Oral presentation 4.4 Energy efficiency of impulse regimes for convective drying of carrots

Научно съобщение 4.4 Енергийна ефективност на импулсни режими при конвективно сушене на моркови

Authors: Dimitar G. Atanasov^{1*}, Maria G. Georgieva¹, Atanas I. Tashev¹

¹ Department of Heat Engineering, Technical Faculty, University of Food Technologies, Plovdiv, Bulgaria

11:40 - 11:50

Oral presentation 4.5 Statistical methods for forecasting of expense for electrical energy

Научно съобщение 4.5 Статистически методи за прогнозиране на разхода за електрическа енергия

Authors: Daniel B. Hristozov^{1*}, Nedyalko T. Katrandzhiev¹, Borislav H. Milenkov¹, Eva D. Dimitrova²

¹ Department of Computer Systems and Technologies, Technical Faculty, University of Food Technologies, Plovdiv, Bulgaria

² Department of Informatics and Statistics, Faculty of Economics, University of Food Technologies, Plovdiv, Bulgaria

10:50 - 11:00

Oral presentation 4.6 Application of Auto_Threshold plugin for bread porosity evaluation

Научно съобщение 4.6 Приложение на Auto_Threshold plugin при оценяване шупливостта на хляб

Authors: Angel M. Danev¹, Atanaska D. Bosakova-Ardenska^{1*}, Miroslav Apostolov¹

¹ Department of Computer Systems and Technologies, Technical Faculty, University of Food Technologies, Plovdiv, Bulgaria

11:00 - 11:10

Oral presentation 4.7 Impact of the holes type of the pneumatic conveyor for empty PET bottles on its capacity

Научно съобщение 4.7 Влияние на вида на отворите на пневматичен транспортър за празни бутилки от PET върху производителността му

Authors: Ventsislav B. Nenov¹, Apostol T. Simitchiev¹, Ivan N. Shopov¹, Donka P. Stoeva¹, Atanas Stalev¹

¹ Department of Machines and Apparatuses for Food & Biotechnological Industry, Technical Faculty, University of Food Technologies, Plovdiv, Bulgaria

11:10 - 12:00

Questions and final discussion of the presented reports

Въпроси и окончателна дискусия по представените доклади

12:00 - 13:00

Lunch

Обяд

13:00 - 14:00

A brief presentation of the posters in thematic area 4 and discussion

Кратка презентация на представените постери в тематично направление 4 и дискусия

Poster 4.1 Effect of working temperature on the flux during ultrafiltration of whey from Kashkaval

Постер 4.1 Влияние на работната температура върху относителната производителност при ултрафилтрация на суроватка от Кашкавал

Authors: Siyka D. Kodinova^{1*}, Maria A. Dushkova¹, Milena P. Miteva-Petrova², Stoyko P. Petrov², Nikolay D. Menkov¹, Kolyo T. Dinkov¹

¹Department of Processes and Apparatus, Technical Faculty, University of Food Technologies, Plovdiv, Bulgaria

²Research Laboratory of Membranes and Membrane Technologies, Prof. Dr. Asen Zlatarov University, Burgas, Bulgaria

Poster 4.2 Butyric acid production by *Clostridium beijerinckii* 4A1- optimization of nitrogen source, vitamins and buffer components in the growth medium

Постер 4.2 Получаване на маслена киселина от *Clostridium beijerinckii* 4A1- оптимизация на съдържанието, на азотни източници, витамини и компоненти от бурефната фаза в хранителната среда

Authors: Greta P. Naydenova^{1*}, Dragomir S. Yankov¹

¹Institute of Engineering Chemistry, Bulgarian Academy of Sciences, Sofia, Bulgaria

Poster 4.3 Optimization of reaction time to achieve maximum galactooligosaccharides synthesis in a batch reactor

Постер 4.3 Оптимизиране на времето за реакция с цел постигане на максимален синтез на галактоолигозахариди в партиден реактор

Authors: Kadir Cinar^{1*}, Hacı Ali Gulec¹, Gurbuz Gunes¹

¹ Department of Food Engineering, Faculty of Engineering, Trakya University, Edirne, Turkey

Poster 4.4 Static adsorption behavior of bovine serum albumin on commercial stainless steel surface: Effect of surface characteristics

Постер 4.4 Статично съвместимо поведение на говежди серумен албумин върху повърхности от неръждаема стомана: Влияние на характеристиките на повърхността

Authors: Hacı Ali Gulec^{1*}, Secil Sakiroglu¹

¹ Department of Food Engineering, Faculty of Engineering, Trakya University, Edirne, Turkey

Poster 4.5 Physical characteristics of extrudates from corn semolina flavored with cocoa shells

Постер 4.5 Физични характеристики на екструдати от царевичен грис овкусени с какаови люспи

Authors: Nesho G. Toshkov^{1*}, Apostol T. Simitchiev², Vencislav B. Nenov²

¹ Department of Processes and Apparatus, Technical Faculty, University of Food Technologies, Plovdiv, Bulgaria

² Department of Machines and Apparatuses for Food and Biotechnological Industry, Technical Faculty, University of Food Technologies, Plovdiv, Bulgaria

Poster 4.6 Using mind maps for graphical visualization on experiment in food industry

Постер 4.6 Използване на мисловни карти за графична визуализация на експерименти в хранително вкусовата промишленост

Authors: Ivanka K. Krasteva^{1*}, Vladimira K. Ganchovska¹, Hristina T. Andreeva¹

¹ Department of Computer Systems and Technologies, Technical Faculty, University of Food Technologies, Plovdiv, Bulgaria

Poster 4.7 Investigation the intensification of heat exchange by ribbing of heat exchanger

Постер 4.7 Изследване на интензификацията на топлообмена чрез оребряване на топлообменен апарат

Authors: Plamen R. Raynov¹, Maria G. Georgieva^{2*}, Atanas Iv. Tashev²

¹ Department of Processes and Apparatus, Technical Faculty, University of Food Technologies, Plovdiv, Bulgaria

² Department of Heat Engineering, Technical Faculty, University of Food Technologies, Plovdiv, Bulgaria

Poster 4.8 Study of destruction action at brittle food materials in new crusher design

Постер 4.8 Изследване на разрушителното действие при чупливи хранителни материали в новоразработвани трошачки

Authors: Vitali Kharkevich^{1*}

¹ Department of Applied Mechanics and Engineering Graphics, Mechanical Faculty, Mogilev State University of Food Technologies, Mogilev, Belarus

14:00 - 15:00

Coffee break - informal discussion between the participants

Кафе пауза – неформална дискусия между участниците

October 13, 2018 (Saturday)

13 октомври 2018 г. (събота)

10:30 -13.00 block 2, floor 1, Seminal hall 100

PLENARY SESSION OF THEMATIC AREA 6. LINGUISTICS AND TRAINING

ПЛЕНАРНО ЗАСЕДАНИЕ В ТЕМАТИЧНО НАПРАВЛЕНИЕ 6. ЛИНГВИСТИКА И ОБУЧЕНИЕ

CHAIRMAN: Senior lecturer Tsveta Luizova-Horeva, PhD

SECRETARY: Senior Lecturer Nikolay Zhelyazkov

10:30 - 10:35

Presentation of a short CV to the invited speaker Prof. Svetla P. Koeva, PhD

Представяне на кратко CV на поканения лектор проф. д-р Светла П. Коева

10:35 - 11:00

Plenary report in thematic area 6 Online language resources and language processing programs of the Bulgarian Language Institute at the Bulgarian Academy of Sciences

Пленарен доклад в тематично направление 6. Онлайн езикови ресурси и програми за обработка на езика на Института за български език при БАН

Invited speaker: **Prof. Svetla P. Koeva, PhD***

Department of Computational Linguistics, Institute for Bulgarian Language, Bulgarian Academy of Sciences, Sofia, Bulgaria

11:00 - 11:15

Oral presentation 6.1

I'm lovin' it! Teaching the Use of English State Verbs in Progressive Constructions

Научно съобщение 6.1 I'm lovin' it! Преподаване на употреба на английски стативни глаголи в продължителни конструкции

Authors: Vesselina Koinakova¹, Rositsa Dekova^{1*}

¹ Department of Languages and Specialized Training of International Students, Paisii Hilendarski Plovdiv University, Plovdiv, Bulgaria

11:15 - 11:30

Oral presentation 6.2 Multicultural classroom challenges of Bulgarian language teaching

Научно съобщение 6.2 Предизвикателства при преподаване на български език в мултикултурна група

Authors: Emiliya Koucheva^{1*}, Savina Manevska²

¹ Department of Languages and Sports, Agricultural University, Plovdiv, Bulgaria

² Czech College - Prague, Czech Republic, Agricultural University, Plovdiv, Bulgaria

11:30 - 11:45

Oral presentation 6.3 Bulgarian language for foreigners (Textbook for medics)

Научно съобщение 6.3 Български език за чужденци. Учебник за медици

Authors: Andonia Kutsarova^{1*}, Antoaneta Kraevska¹, Maya Andonova¹

¹ Bulgarian Language Section, Department of Languages and Specialized Training, Medical University, Plovdiv, Bulgaria

11:45 - 12:00

Oral presentation 6.4 On the implementation of the Bulgarian grammar in the Common European Framework of Reference for Languages

Научно съобщение 6.4 Български език за чужденци и европейската езикова рамка

Authors: Petya Nestorova, Nikolay Zhelyazkov

¹ Language Training Centre, Department of Language Training, Physical Education and Sport, University of Food Technologies, Plovdiv, Bulgaria

12:00 - 13:00

Lunch

Обяд

13:00 - 14:00 **Въпроси и дискусия по представените доклади**