## **ORAL SESSIONS**

# Thursday, November 23, 2023 UFT-Plovdiv, Building 2, Horizon Hall

9h00		Registration
10h00		Opening Ceremony
		Plenary Session Chairs: Galin Ivanov, Georgi Kostov
10h30	PL1	VALUE-ADDED FOOD AND IMPROVED FERMENTATION PROCESSES BASED ON ENCAPSULATED ACTIVE COMPOUNDS AND CELLS Prof. Viktor Nedovic University of Belgrade, Serbia
11h00	PL2	Department of Food Technology and Biochemistry FRUIT PROCESSING UNDER LOW-OXYGEN CONDITIONS USING AN INNOVATIVE SPIRAL FILTER PRESS: IMPACT ON FUNCTIONAL CONSTITUENTS AND SENSORY QUALITY Dr. Christof Steingass Geisenheim University, Germany Department of Beverage Research
11h30		Lunch Break & Poster Session
		Session 1: Food Technology and Quality Food Chemistry, Microbiology and Biotechnology Chairs: Mariya Kaneva, Mihaela Ivanova
12h30	OP1	TECHNOLOGICAL AND SENSORY CHARACTERISTICS OF HONEY BASED CANDY Anastasia Yankova-Nikolova, Raina Hadjikinova, Gabriela Opalchenova, Desislava Vlahova-Vangelova
12h40	OP2	PREPARATION, PHENOLIC CONTENT, ANTIOXIDANT AND ANTIMICROBIAL ACTIVITY OF PINOT NOIR GRAPE SEED EXTRACT Yavor Ivanov
12h50	OP3	EXAMINING COAGULATION CONDITIONS FOR THE UTILIZATION OF TECHNICAL ALBUMEN – A PRELIMINARY STUDY
		Plamen Saraliev, Desislav Balev, Desislava Vlahova- Vangelova, Nikolay Kolev, and Stefan Dragoev

13h00	OP4	CERIA-DOPING INTRODUCTION EFFECT ON CATALYTIC PERFORMANCE OF NIMG/SIO2 CATALYSTS FOR PARTIAL VEGETABLE OIL HYDROGENATION
		Evangeliq Petrova, Margarita Gabrovska, Dimitrinka Nikolova, Jugoslav Krstić, Vojkan Radonjić, Gabriella Zarkova, Peter Tzetkov, Krassimir Tenchev
13h10	OP5	DIFFERENTIAL SCANNING CALORIMETRY AND ELECTRIC IMPEDANCE SPECTROSCOPY ANALYSIS OF SUNFLOWER OILS
		Ginka Exner, Olga Teneva, Zhana Petkova, Maria Marudova, Maria Angelova-Romova, Aleksandar Grigorov, Sofia Milenkova, Ginka Antova
13h20	OP6	POSSIBILITIES OF ADDING PEA PROTEIN AS IMPROVING THE PROTEIN COMPOSITION OF THE DOUGH FOR GLUTEN-FREE BREAD
401.00		Iliana Lazova-Borisova, Georgi Angelov, Ivan Kostov
13h30		Coffee Break & Poster Session
		Session 2: Sustainable Food Production and Consumption Business Economics and Management Chairs: Ivan Obreshkov, Hafize Fidan
13h50	OP7	CRISES – DANGER AND OPPORTUNITY FOR INDUSTRIAL COMPANIES Snezhinka Konstantinova, Asen Konarev
14h00	OP8	MODELS OF ENTREPRENEURIAL ECOSYSTEMS Snezhinka Konstantinova, Yordanka Gancheva
14h10	OP9	BIO-FOODS THROUGH THE PRISM OF GENERATIONS Darina Mantarova, Iva Bichurova, Petya Yordanova-Dinova
14h20	OP10	THE FEATURES AND TRENDS OF FOOD SUPPLY CHAINS Tsvetan Yanakiev, Neli Lalkovska
14h30	OP11	KNOWLEDGE SHARING BARRIERS IN BULGARIAN COMPANIES Lyubcho Varamezov
		THE METALIERCE AND CHOTAINARTH ITY AC DRIVERS
14h40	OP12	THE METAVERSE AND SUSTAINABILITY AS DRIVERS REVOLUTIONISING CUSTOMER EXPERIENCE IN THE FOOD INDUSTRY

14h50	OP13	OPPORTUNITIES FOR INNOVATION ACTIVITY OF ENTERPRISES FROM THE DAIRY SECTOR IN THE FOOD INDUSTRY Iva Bichurova
15h00	OP14	ADEQUATE ASSESSMENT OF COMPETITIVE ADVANTAGES THROUGH "PORTER'S DIAMOND". APPLICATION TO BULGARIAN NON-FERROUS METALLURGY Dimitar Nedelev
15h10	OP15	ANALYSIS OF TOTAL QUALITY MANAGEMENT (TQM) IMPLEMENTATION IN THE BIOTECHNOLOGY INDUSTRY Georgi Kondev
		Session 3:
		Food Process Engineering and Control
		Computer Systems and Technologies Chairs: Apostol Simitchiev, Mariya Zhekova
16h00	OP16	EFFECT OF PROPELLER USE ON RESIDENCE TIME DISTRIBUTION (RTD) IN SINGLE-SCREW CAM-FLOW RICE SEMOLINA EXTRUSION Vanush Chalamov, Apostol Simitchiov, Vantzislav Nanov
		Yanush Chalamov, Apostol Simitchiev, Ventzislav Nenov, Angel Danev, Hristina Andreeva
16h10	OP17	WEB-BASED APPLICATION FOR CHOOSING ACADEMIC DISCIPLINES
		Mariya Zhekova and Ivan Petleshkov
16h20	OP18	WEB SCRAPING TOOLS AND IMPLEMENTATION USING JAVASCRIPT Mariya Zhekova and Emir Yumer
16h30	OP19	DEVELOPMENT OF A MONITORING DEVICE FOR METAL FRAGMENTS IN FOOD PRODUCTS – HARDWARE Hristo Kilifarev
16h40	OP20	DEVELOPMENT OF A MONITORING DEVICE FOR METAL FRAGMENTS IN FOOD PRODUCTS – SOFTWARE Hristo Kilifarev
19h00		Conference Dinner

## LIST OF POSTERS

- PP1 SORPTION AND MASS EXCHANGE CHARACTERISTICS OF EXTRUDATES ENRICHED WITH COCOA BEAN SHELLS Siyka Kodinova, Nesho Toshkov, Bojidar Bozadjiev and Naiden Delchev
- PP2 TUNING THE ACTIVITY AND SELECTIVITY OF NI/SIO2 CATALYSTS FOR PARTIAL HYDROGENATION OF VEGETABLE OILS BY MG ADDITION
  Gabriella Zarkova, Dimitrinka Nikolova, Margarita Gabrovska, Jugoslav Krstić, Vojkan Radonjić, Evangeliq Petrova, Peter Tzetkov, Krassimir Tenchev
- PP3 EFFECT OF SUCROSE REPLACEMENT ON PHYSICOCHEMICAL PARAMETERS AND SENSORY CHARACTERISTICS OF INSTANT COFFEE DRINKS
  Raina Hadjikinova and Ivanka Petrova
- PP4 RESEARCH ON THE DEVELOPMENT OF NEW FOOD PRODUCT LIKE WHISKY FROM VIETNAMESE STICKY RICE Tuan Anh Ho, Quang Tu Pham, Thi Thanh Quyen Dang
- PP5 A COMPARATIVE ANALYSIS OF COOKED SMOKED COCKEREL PRODUCTS DERIVED FROM MALE LAYER-TYPE CHICKENS (LOHMANN BROWN CLASSIC HYBRID) AND DUAL-PURPOSE COCKS (BASED ON BRESSE GAULOISE)
  Stefan Dragoev, Desislav Balev, Desislava Vlahova-Vangelova, Nikolay Kolev, Teodora Popova, Maya Ignatova, and Evgeni Petkov
- PP6 Influence of the type of batch distillation, single or double, on the characteristics of the obtained distillates
  Panko Mitev, Miroslav Ginev, Nikolay Stoyanov, Silviya Tagareva
- PP7 SELECTION OF RAW MATERIALS FOR PROTEIN BREAD, SUITABLE FOR IMPAIRED GLUCOSE METABOLISM
  Nadya Ruseva, Tzvetana Gogova, Stefka Vladeva, Bozhidar Hristov
- PP8 EFFECT OF CHERRY PRODUCTS ADDITION ON BEER FERMENTATION
  Vesela Shopska, Petar Nedyalkov, Vasil Shikov, and Maria Kaneva
- PP9 EFFECT OF PEPPERMINT ESSENTIAL OIL ON STIRRED YOGURT PARAMETERS
  Alexander Balabanov, Stanko Stankov, Tatyana Balabanova, Ivan Iliev, Vanya Gandova, Albena Stoyanova

- PP10 PHYSICOCHEMICAL PARAMETERS AND ANTIOXIDANT ACTIVITY OF SUMMER SAVORY ESSENTIAL OIL (SATUREJA HORTENSIS L.) Vanya Gandova, Anton Lazarov, Nadezhda Petkova, Albena Stoyanova
- PP11 POROSITY AND HARDNESS OF CORN EXTRUDATES USING DRY TOMATO POMACE
  Nikolay Dimitrov, Anna Koleva, Apostol Simitchiev, Todorka Petrova, Miroslava Kakalova and Milena Nikolova
- PP12 PRODUCTION OF LACTIC ACID WORT-BASED BEVERAGE WITH RASPBERRY SEED OIL ADDITION IN STATIC AND DYNAMIC CONDITIONS
  Georgi Kostov, Vesela Shopska, Rositsa Denkova-Kostova, Bogdan Goranov
- PP13 FATTY ACID COMPOSITION OF KASHKAVAL CHEESE WITH REDUCED SODIUM CHLORIDE CONTENT Alexander Balabanov, Galin Ivanov, Tatyana Balabanova, Galina Uzunova, Mihaela Ivanova
- PP14 INVESTIGATION OF THE EFFECT OF LYOPHILIZED PLANT AQUEOUS EXTRACTS ON RABBIT MEAT Daniela Miteva, Krasimir Dimov, Silviya Ivanova, Svetla Dyankova, Petya Metodieva, Nikolay Dimitrov, and Eli Kostadinova
- PP15 TECHNOLOGY FOR OBTAINING FERMENTED PRODUCTS BASED ON WALNUT MILK
  Kamelia Loginovska, Alexandar Valchkov, Maria Doneva, Petya Metodieva, Svetla Dyankova, Daniela Miteva, and Iliana Nacheva
- PP16 EFFECTS OF MUNG BEAN FLOUR ON SPONGE CAKE QUALITY Petya Raeva, Marianna Baeva
- PP17 INVESTIGATION OF THE TECHNOLOGICAL PROFILE OF ILLEGALLY DISTRIBUTED TOBACCO DERIVATIVES AND SMOKING PRODUCTS Nikolay Nikolov, Violeta Nikolova, Venelina Popova, Yovko Dyulgerski, and Radka Bozhinova
- PP18 VALUATION OF THE QUALITY LEVEL OF BULGARIAN TOBACCO FROM THE MARKET SECTOR OF "BASMI" VARIETY GROUP Violeta Nikolova, Nikolay Nikolov, Venelina Popova Radka Bozhinova, and Yovko Dyulgerski

- PP19 POWDERED FUNCTIONAL MIXES COMMERCIALLY-AVAILABLE COMBINATIONS, NUTRITIONAL VALUE, POTENTIAL BENEFICIAL PROPERTIES, AND PHYSICO-CHEMICAL PARAMETERS Pavlina Doykina, Dasha Mihaylova, Aneta Popova and Maria Dimitrova-Dimova
- PP20 PHYSICOCHEMICAL STUDIES AND ELECTROPHORETIC PROFILE OF FREEZE-DRIED QUAIL EGGS
  Svetla Dyankova, Maria Doneva, Ayten Solak, Daniela Miteva, Iliana Nacheva, Kamelia Loginovska, and Nikolay Solakov
- PP21 RHEOLOGICAL PROPERTIES OF STARCH-MILK-BASED DESSERT CREAMS WITH SUNFLOWER, ALMOND AND HAZELNUT TAHINI Mina Dzhivoderova-Zarcheva, Stanislava Ivanova, Kremena Nikovska
- PP22 INFLUENCE OF THE USED STARCH ON THE STRUCTURE, STABILITY AND RHEOLOGICAL PROPERTIES OF A STARCH-MILK DESSERT CREAM
  Mina Dzhivoderova-Zarcheva, and Stanislava Ivanova
- PP23 GENERAL CHARACTERISTICS OF LAVENDER (LAVANDULA ANGUSTIFOLIA MILL.) PROCESSED BY-PRODUCTS (AFTER STEAM DISTILLATION) AND UNPROCESSED-DRIED RAW MATERIAL Gergana Marovska, Ivanka Hambarliyska, Nadezhda Petkova, Ivan Ivanov, Vasil Georgiev, Mariyana Topuzova, Anton Slavov
- PP24 BIODEGRADATION OF PYRENE DURING SUBMERGED CULTIVATION OF TRAMETES VERSICOLOR
  Mariya Brazkova, Galena Angelova, Petya Stefanova and Albert Krastanov
- PP25 ANTIOXIDANT ACTIVITY AND LIPID PEROXIDATION OF YOGURT CONTAINING LYOPHILIZED EXTRACT OF SAMBUCUS NIGRA L. (S. NIGRA)
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- PP26 A DUPLEX PCR METHOD FOR AUTHENTICATION OF BEEF AND PORK CONTENT IN RAW AND PROCESSED MEAT PRODUCTS Petya Stefanova, Angel Angelov, and Velitchka Gotcheva
- PP27 RESEARCH OF THE INFLUENCE OF LACTICASEIBACILLUS PARACASEI M12 ON THE DEVELOPMENT OF A TRADITIONAL STARTER CULTURE FOR BULGARIAN YOGHURT Sergey Sergeev, Bogdan Goranov

- PP28 DESIGN OF PREBIOTIC CHEESE SPREADS ENRICHED WITH BIOLOGICALLY ACTIVE COMPOUNDS Yulian Tumbarski, Velichka Yanakieva1, Ivan Ivanov, Mihaela Ivanova, Petya Ivanova and Albena Parzhanova
- PP29 CHARACTERISATION AND CONTROL OF POLYPHENOL OXIDASE FROM RED CHICORY (CICHORIUM INTYBUS VAR. CHIOGGIA) Peyman Ebrahimi, Dasha Mihaylova, and Anna Lante
- PP30 DEVELOPMENT OF SYMBIOTIC STARTERS OF LACTOBACILLI,
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  BREAD AND BAKERY PRODUCTS AND THEIR PROBATION IN
  INDUSTRIAL CONDITIONS
  Ivan Prasev, Rositsa Denkova-Kostova, Bogdan Goranov, Zapryana
  Denkova, Yordanka Gaytanska, Anna Koleva, Georgi Kostov
- PP31 INFLUENCE OF THE COMPOSITION OF THE CULTURE MEDIUM ON THE GROWTH AND SPORULATION OF THE PROBIOTIC STRAIN BACILLUS AMYLOLIQUEFACIENS M Yordanka Gaytanska, Zapryana Denkova, Bogdan Goranov, Rositsa Denkova-Kostova, Georgi Kostov
- PP32 PHYSICAL CHARACTERISTICS OF EXTRUDATES FROM WHEAT SEMOLINA ENRICHED WITH COCOA BEAN SHELLS Nesho Toshkov, Siyka Kodinova and Bojidar Bozadjiev
- PP33 IDENTIFICATION OF ANTIHYPERTENSIVE PEPTIDES FROM LUPINE USING A MACHINE LEARNING APPROACH Margarita Terziyska, Zhelyazko Terziyski, Ivelina Desseva, Alexandra Garmidolova and Dasha Mihaylova
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- PP37 MASS-MOISTURE EXCHANGE CHARACTERISTICS OF CARROTS Ivan Kiryakov, Mariya Georgieva, Atanas Tashev and Dimitar Atanasov
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- PP40 PRICE SENSITIVITY OF CONSUMERS TO ORGANIC FOOD AND THE MOST FREQUENTLY PURCHASED CATEGORIES OF ORGANIC FOOD Mariyana Kovacheva, Veneta Markovska, and Ivelina Kulova
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  Veryana Boeva
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- PP43 PROSPECTS FOR THE DEVELOPMENT OF THE RESTAURANT INDUSTRY IN HOTEL-RESTAURANT COMPLEXES Petya Raeva, Snezhana Ivanova
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- PP45 APPLICATION OF DIGITAL TECHNOLOGIES IN THE LOGISTICS SECTOR
  Katina Valeva, Valentina Nikolova-Alexieva

Friday, November 24, 2023 Networking & Meetings at the UFT-Plovdiv Departments