



UNIVERSITY OF AGRONOMIC SCIENCES
AND VETERINARY MEDICINE OF BUCHAREST
FACULTY OF ANIMAL PRODUCTIONS
ENGINEERING AND MANAGEMENT



International Conference
"Agriculture for Life, Life for Agriculture"

BOOK OF ABSTRACTS

SECTION 3

ANIMAL SCIENCE



BOOK OF ABSTRACTS
SECTION 3: ANIMAL SCIENCE

THE EFFECT OF PUMPKIN POWDER ON THE QUALITY OF TRITICALE PASTA - Aliona GHENDOV-MOSANU, Sergiu PAIU, Natalia NETREBA, Viorica BULGARU, Greta BALAN, Angela GUREV, Olga BOESTEAN	169
ENCAPSULATED BIOLOGICALLY ACTIVE COMPOUNDS FROM RED GRAPE POMACE - A FEASIBLE ALTERNATIVE TO SYNTHETIC DYES - Rodica STURZA, Adela PINTEA, Violina POPOVICI, Vadim CARAUS, Ecaterina COVACI	170
THE VALORIZATION OF PLANT AND ANIMAL BY-PRODUCTS FOR FOOD SUSTAINABILITY - Adina NICHITA, Mona Elena POPA	171
USING THE BIOPROTECTION CULTURE FOR DRY FERMENTED SALAMI - THE CONTROL MEASURE OF <i>Listeria monocytogenes</i> GROWTH - Georgeta ȘTEFAN, Corina Nicoleta PREDESCU	172
QUALITY ASSESSMENT OF SOME ASSORTMENTS OF CHICKEN HOT DOG SAUSAGES - Gabriela FRUNZA	173
SENSORIAL EVALUATION OF PORK MEAT SAUSAGES ENRICHED WITH CHOKEBERRY (<i>Aronia melanocarpa</i>) AND BLUEBERRY (<i>Vaccinium myrtillus</i>) POWDERS - Oana Margarita GHIMPETEANU, Oana Diana MIHAI, Carmen Daniela PETCU, Raluca Aniela GHEORGHE IRIMIA, Carmen NEGOITA, Cristin BORDA, Paul TAPALOAGA, Dana TAPALOAGA	174
METHODS FOR DETECTING <i>Bacillus cereus</i> CONTAMINATION IN DAIRY PRODUCTS - A FOOD SAFETY PERSPECTIVE - Andra Dorina ȘULER, Paula POSAN, Minodora TUDORACHE, Roxana RAȚU, Ioan CUSTURĂ, Dănuț ENEA, Veronica LUNGU	175
STUDY ON LACTIC ACID BACTERIA POTENTIAL TO INCREASE THE SHELF LIFE OF PERISHABLE AGRO-FOOD PRODUCTS - Florentina BADEA, Mircea Cosmin PRISTAVU, Constantin Alexandru ALDEA, Florentina MATEI	176
PRELIMINARY STUDIES ON OBTAINING A CHEESE MADE EXCLUSIVELY FROM WHEY ENRICHED WITH PUMPKIN POMACE POWDER - Roxana Nicoleta RAȚU, Florina STOICA, Florin Daniel LIPȘA, Andra ȘULER, Casiana Agatha PETRESCU, Nicoleta STĂNCIUC, Iuliana APRODU, Oana Emilia CONSTANTIN, Gabriela RÂPEANU	177
EFFECTS OF MEAT CONSUMPTION ON CONSUMERS' HEALTH - Daniela IANIȚCHI, Paula POȘAN, Iuliu Gabriel MALOȘ, Lucica NISTOR, Marius Laurian MAFTEL, Carmen Georgeta NICOLAE, Ionela Florentina TOMA (ENACHE)	178
COMBATING FOOD WASTE BY MAKING A FUNCTIONAL PRODUCT FROM A SLAUGHTERHOUSE BY-PRODUCT AND PROFILING ITS NUTRITIONAL VALUE - Ioana GUCIANU, Florin-Daniel LIPȘA, Bianca Georgiana ANCHIDIN, Elena-Iuliana FLOCEA, Paul Corneliu BOIȘTEANU, Marius Mihai CIOBANU	179
FROM WASTE TO VALUABLE FOOD: DEVELOPMENT AND QUALITATIVE DIFFERENTIAL CHARACTERIZATION OF BONE BROTHS FROM JUVENILE AND ADULT CATTLE - Bianca-Georgiana ANCHIDIN, Ioana GUCIANU, Florin-Daniel LIPȘA, Marius-Mihai CIOBANU, Elena-Iuliana FLOCEA, Paul Corneliu BOIȘTEANU	180

THE EFFECT OF PUMPKIN POWDER ON THE QUALITY OF TRITICALE PASTA

**Aliona GHENDOV-MOSANU¹, Sergiu PAIU¹, Natalia NETREBA¹,
Viorica BULGARU¹, Greta BALAN², Angela GUREV¹,
Olga BOESTEAN¹**

¹Technical University of Moldova, 9/9 Studentilor Str., Chisinau,
Republic of Moldova

²“Nicolae Testemitanu” State University of Medicine and Pharmacy,
165 Stefan cel Mare Blvd, Chisinau, Republic of Moldova

Corresponding author email: aliona.mosanu@tpa.utm.md

Abstract

An important role in the development of new types of pasta is the use of non-traditional raw materials. Triticale is a hybrid crop derived from crossing wheat and rye. The objective of this study was to investigate the effect of pumpkin powder in different concentrations (1.5-7%) on the rheological properties of dough, sensory quality, physico-chemical and color parameters of dry and cooked triticale pasta. It was shown that pumpkin powder presented a rich source of bioactive compounds (polyphenols, flavonoids, carotenoids) with a high antioxidant potential. In comparison with the control sample, the introduction of the pumpkin powder influenced the decrease of elasticity and gumminess of the dough and led to the formation of the dough with minimal resistance to deformation. Sensory analysis showed that pasta with 5% pumpkin addition accumulated a maximum score. The use of pumpkin powder contributed to improving the rheological properties of the dough and the sensory quality of the triticale pasta. Acknowledgments to the AUF project “Extraction ‘verte’, stabilisation et valorisation des composants bioactifs de Ribes nidrigolaria et Cucurbita maxima”.

Key words: color parameters, pasta, physico-chemical parameters, pumpkin powder, rheological properties, sensory quality, Triticale.