



**РУСЕНСКИ УНИВЕРСИТЕТ “АНГЕЛ КЪНЧЕВ”  
ФИЛИАЛ РАЗГРАД  
СЪЮЗ НА УЧЕНИТЕ В БЪЛГАРИЯ - КЛОН РАЗГРАД  
ЕИЦ- ЕВРОПА ДИРЕКТНО - ВЕЛИКО ТЪРНОВО  
РЕГИОНАЛЕН АКАДЕМИЧЕН ЦЕНТЪР НА БАН РАЗГРАД  
ДОМ НА НАУКАТА И ТЕХНИКАТА - РАЗГРАД  
ПОД ПАТРОНАЖА НА КМЕТА НА ОБЩИНА РАЗГРАД**

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**57-МА ГОДИШНА НАУЧНА КОНФЕРЕНЦИЯ  
НА РУСЕНСКИ УНИВЕРСИТЕТ – ФИЛИАЛ РАЗГРАД  
Нови индустрии, дигитална икономика, общество –  
проекции на бъдещето**

**02.11. - 03.11.2018 г.  
Хотел Cartoon гр. Разград**

# ПРОГРАМА

02.11.2018 г.

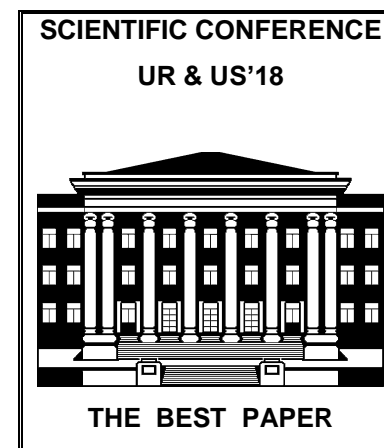
<p>09:30 – 16:00ч. Хотел Cartoon - до рецепция Регистрация на участниците в конференцията</p>
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11:00 ч.  
КОНФЕРЕНТНА ЗАЛА LCR

Откриване, Приветствия 11:00 ч.	
ПЛЕНАРНИ ДОКЛАДИ 11.15-13.00	Използване на гроздовите люспи като функционална съставка в хлебопекарната индустрия <i>проф. д-р Ливиу Гачеу</i> Трансилвански Университет, Брашов, Румъния
	Фармацевтичната биотехнология - принципи, постижения и бъдеще <i>д-р Надежда Михайлова</i> Русенски университет "Ангел Кънчев" Филиал Разград, България
14.00-17.00	Заседание на секция "Химични технологии" зала LCR
	Заседание на секция "Биотехнологии и хранителни технологии" - зала LCR
19:00 ч.	Вечеря за участниците в конференцията Ресторант „Папараци“ - вход с куверти
03.11.2018г.	9.30-11.30 Постер сесия - секция "Химични технологии" зала LB
	9.30-11.30 Постер сесия - секция "Биотехнологии и хранителни технологии"- зала LB
	11.30 Награждаване на авторите на най-добрите доклади от двете секции с кристален приз "THE BEST PAPER" Закриване на конференцията

Авторите на най-добрия доклад  
във всяка секция  
ще бъдат наградени от Ректора  
с ГРАМОТА  
и с КРИСТАЛНИЯ ПРИЗ

"THE BEST PAPER"



02.11.2018

Section "Chemical Technologies "

Sectional reports: 02.11. 2018 14.00-15.15 – room LCR

Session Chair: Miluvka Stancheva

**FRI-LCR-1-CT(R)**

01. Purification of Burgas lake through zeolit type clinoptility  
**Todor Mihalev, Gergana Peeva**
02. Synthesis and study of Ni-doped willemite ceramic pigments  
**Tsvetalina Ibrevva, Tsvetan Dimitrov, Irena Markovska**
03. From formamide to nucleic acid monomers and amino acids by using various energy sources  
**Venelin Enchev, Ivan Angelov, Nadezhda Markova, Nina Stoyanova, Sofia Slavova, Ivayla Dincheva, Evgeny Krasavin, Mikhail Kapralov, Latchezar Avramov**

Section " Biotechnologies and Food Technologies "

Sectional reports: 02.11.2018 15.30-17.00 – room LCR

Session Chair : Nastia Ivanova

**FRI-LCR-1-BFT(R)**

01. Phytochemical evaluation and antibacterial effect of the succulent *Graptopetalum paraguayense* E. Walther  
**Nadezhda Markova, Maya Zaharieva, Hristo Najdenski, Ivayla Dincheva, Ilian Badjakov, Petia Genova-Kalu, Venelin Enchev**
02. Assessment method for hygienic design in food industry. Water drainage and water saving study case  
**Liviu Gaceu, Oana Bianca Oprea, Nicoleta - Raisa Samoila**
03. Sensory evaluation and rheological behaviour of yogurts prepared from goat milk  
**Cristina Popovici, Mihaela Adriana Tita, Renata Brînză**

03.11.2018

Section "Chemical Technologies "

Poster session: 03.11. 2018 09.30-11.30 – room LB

Session Chair: Tsvetan Dimitrov

**SAT-LB-2-CT(R)**

01. Estimation of adsorption ability of rice husks based bio-char for nickel ions removal from aqueous solutions  
**Velyana Georgieva, Lenia Gonsalvesh, Mariana Tavlieva, Ganka Kolchakova**
02. Synthesis of 1-amino and 1-nitroso derivatives of 2',3'-dihydro-2*H*,5*H*-spiro[imidazolidine-4,1'-indene]-2,5-dione  
**Neyko Stoyanov, Marin Marinov**
03. Composite coatings based on chrome with various carbon modifications  
**Evgenii Vinokurov, Roman Grafushin, Vera Makhina**

04. Interactive training for students in technical safety and disaster protection for determining a chemical outbreak of infection  
**Sabina Nedkova, Plamena Atanasova**
05. Investigation of influence of zeolite based spent catalyst on deposited in the composition of chamotte refractory mass  
**Ganka Kolchakova, Milena Ivanova, Louiza Dimowa**
06. A strategy, based on a combination of direct and indirect methods for immobilization of natural compounds on biopolymers  
**Stanislav Bayryamov**
07. Microencapsulation of natural compounds. A literature review  
**Stanislav Bayryamov**
08. Structural features of chalcones as antiparasitic agents  
**Nadezhda Markova, Daniela Batovska, Venelin Enchev, Shweta Sinha, Rakesh Sehgal**
09. Kinetic study of the thermal decomposition of chitosan-zeolite nanocomposite  
**Dilyana Zvezdova, Nedelcho Nedelchev**
10. Strategic design of integrated supply chains for production and distribution of bioethanol  
**Yunzile Dzhelil, Evgeniy Ganey, Boyan Ivanov, Dragomir Dobrudzhaliev**
11. Kinetics of magnesium aluminium spinel synthesis in the composition of waste aluminium slag - MgO  
**Ganka Kolchakova, Milena Ivanova, Mariana Tavlieva, Velyana Georgieva**
12. Inhibitor activity of maleimide and its derivatives in mild steel corrosion in 1M H<sub>2</sub>SO<sub>4</sub>  
**Temenuzhka Haralanova, Angel Dishliev, Christian Girginov**
13. From formamide to glycine and urea: An *Ab initio* study  
**Venelin Enchev, Sofia Slavova**
14. Reaction of aniline with 2-nitrostyrene and 2-bromo-2-nitrostyrene  
**Sonya Ivanova**
15. Preparation and characterization of chitosan-zeolite nanocomposite films for wound healing application  
**Dilyana Zvezdova, Ivaylo Tankov, Valentin Vasilev, Snezhina Georgieva, Anife Veli, Radoslava Nikolova**
16. Direct microencapsulation of rose oil, using gelatin as shell material  
**Stanislav Bayryamov**
17. Synthesis of glycerol carbonate, trimethylol propane carbonate and tris carbonate as precursors for the preparation of biodegradable engine oil additives  
**Stanislav Bayryamov**
02. Environmental impact assessments of CO<sub>2</sub> emissions of pollutants produced using different transportation fleets for "green" dairy supply chain design  
**Elisaveta Kirilova, Natasha Vaklieva-Bancheva, Rayka Vladova**
03. Determination of rheological properties with farinograf and extensigraf of bio-fortified flour  
**Marija Menkinoska, Tatjana Blazhevskaja, Viktorija Stamatovska, Vinko Stanoev**
04. Preparation of hydrophobins from the fruit body of *Pleurotus ostreatus* by extraction with formic acid  
**Nikita Khrapatov, Artyom Khludin, Boris Kolesnikov, Mark Shamtsyan**
05. Synthesis of mechatronic function modules drives of flow technological lines in food production  
**Liudmyla Kryvopliasi-Volodina, Alexander Gavva, Taras Hnativ**
06. Quality characteristics of honey: A review  
**Tatjana Pavlova, Viktorija Stamatovska, Tatjana Kalevska, Ivan Dimov, Gjore Nakov**
07. Basic physico-chemical studies of orange-colored snow (Razgrad, Bulgaria)  
**Sevdalina Todorova, Maria Stefanova, Maya Petkova, Emel Djevdetova**
08. Comparison of Alexa 488, DR110 and FITC conjugated to antibody for microscopic assays  
**Zlatina Becheva, Yavor Ivanov, Tzonka Godjevargova**
09. Use of essential oils in dairy products 4. Essential oil of Oregano (*Origanum vulgare* L.)  
**Iliana Kostova, Stanka Damyanova, Nastya Ivanova, Albena Stoyanova**
10. The influence of industrial and facial water on the fifth channel situation in the City of Bitola  
**Tatjana Blazhevskaja, Marija Menkinoska, Gjore Nakov, Nastya Ivanova, Vinko Stanoev**
11. Painting with yeasts on chromogenic differential culture media  
**Sevdalina Todorova, Neli Atanasova, Mirela Atanasova**
12. Determination of fatty acids profile of sunflower oil samples by NMR <sup>1</sup>H spectroscopy  
**Svitlana Kovaleva, Larysa Mazur, Inna Hutsalo**
13. Studying the borrowing structure of bakery products  
**Vitalii Rachok, Ivanna Telychkun, Volodymyr Telychkun**
14. Influence of electrophysical water treatment on the process of beverages saturation  
**Oleksiy Nescuba, Olena Chepeliuk**
15. Residues of organophosphorus pesticides in apples  
**Vezirka Jankuloska, Ilija Karov, Gorica Pavlovska, Gjore Nakov**
16. Investigation of the uniformity of distribution of different test components after following discharge  
**Vitalii Rachok, Ivanna Telychkun, Yuliya Telychkun**
17. Justification of the production lines arrangement based on quantitative and graphic methods for assessing the level of equipment excellence  
**Volodymyr Vasylyuk, Oleksander Chepeliuk, Olena Chepeliuk**

**Section " Biotechnologies and Food Technologies "**  
**Poster session: 03.11. 2018 09.30-11.30 – room LB**  
**Session Chair: Iliana Kostova**

**SAT-LB-P-2-BFT(R)**

01. Influence of spirulina and kelp algae on the degree of increase in dough volume  
**Denka Zlateva, Mimi Petrova**