РУСЕНСКИ УНИВЕРСИТЕТ “АНГЕЛ КЪНЧЕВ”
ФИЛИАЛ РАЗГРАД
СЪЮЗ НА УЧЕНИТЕ В БЪЛГАРИЯ - КЛОН РАЗГРАД
РЕГИОНАЛЕН АКАДЕМИЧЕН ЦЕНТЪР НА БАН - РАЗГРАД
РОТАРИ КЛУБ - РАЗГРАД
ДОМ НА НАУКАТА И ТЕХНИКАТА - РАЗГРАД

65-та ГОДИШНА НАУЧНА КОНФЕРЕНЦИЯ НА РУСЕНСКИ УНИВЕРСИТЕТ ФИЛИАЛ - РАЗГРАД



06.11.2026 г.
Хотел Лес гр. Разград

П Р О Г Р А М А

06. 11. 2026 г.

09:30 – 14:00 ч. **Хотел Лес - до рецепция** **Регистрация на участниците в конференцията**

Откриване, 11:00 ч.	**КОНФЕРЕНТНА ЗАЛА**
ПЛЕНАРНИ ДОКЛАДИ Конферентна зала **11.10 - 12.45**	**Представяне на концепцията / програмата за използване на изкуствения интелект в образованието** ***Проф. д-р Ангел Смрикаров*** Русенски университет „Ангел Кънчев“
	Prompt инженеринг или как да комуникираме ефективно с изкуствения интелект ***Акад. дтн Христо Белоев*** ***Доц. д-р Галина Иванова*** Русенски университет „Ангел Кънчев“
	Климатичните промени и влиянието им върху състава на вината ***Доц. д-р Татяна Йончева*** Институт по лозарство и винарство - Плевен ***Доц. д-р Николай Стоянов*** Университет по хранителни технологии - Пловдив
14.00 - 16.00	**Заседание на секция ”Химични технологии” - *конферентна зала***
	Заседание на секция ”Биотехнологии и хранителни технологии” - *конферентна зала*
16.00-16.30	**Постер сесия - секция ”Химични технологии” конферентна зала**
	Постер сесия - секция ”Биотехнологии и хранителни технологии”- конферентна зала
16.30-17.00	**Награждаване на авторите на най-добрите доклади от двете секции с кристален приз “THE BEST PAPER“.**
19:00	**Вечеря за участниците в конференцията** **Ресторант „Лес” - вход с куверти**

06.11. 2026
Section "Chemical Technologies"
Sectional reports: 14.00-14.45 - conference room
Session Chair: Assoc. Prof. Iliana Nikolova, PhD

FRI–LCR-1-CT(R)

01. Textural, surface and thermal features of asphaltenes from hydrocracking residue
Sonya Mileva, Radoslava Nikolova, Anife Veli, Ivaylo Tankov
02. Carbon dioxide waste product or valuable raw material - a brief review
Vasil Kopchev

Section "Biotechnologies and Food Technologies"
Sectional reports: 14.45-16.00 - conference room
Session Chair: Ch. Asst. Prof. Darina Georgieva, PhD

FRI–LCR-1-BFT(R)

01. Comparative analysis of the polyphenolic composition and antioxidant activity of various fruit by-product flours
Pamela Georgieva, Yavor Ivanov
02. Thin layer chromatography of mussel flour amino acids
David Dimitrov, Zlatina Chengolova
03. The role of dietary xenobiotics in the pathobiochemistry of depression and anxiety
Daniela Krasimirova
04. Screening-Level Life Cycle Assessment of Refrigerated Transport and Logistics in SME Supply Chains
Velizara Pencheva, Asen Asenov, Juliana Popova, Stanka Damyanova, Pavel Vitliemov

06.11. 2026
Section "Chemical Technologies"
Poster session: 16.00-16.30 – conference room
Session Chair: Prof. Tsvetan Dimitrov, PhD

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

01. Vibrational, electronic and thermal properties of [C5H6N]+[C4O4H]– ionic liquid
Anife Veli, Radoslava Nikolova, Sonya Mileva, Rumyana Yankova, Ivaylo Tankov
02. Catalytic activity of Brönsted acidic ionic liquids for esters production
Ivaylo Tankov, Radoslava Nikolova, Sonya Mileva, Anife Veli

03. Elucidation of structural characteristics of asphaltenes from unstable crude oils
Radoslava Nikolova, Anife Veli, Sonya Mileva, Ivaylo Tankov
04. Study of porous structure formation and foaming parameters in glass-ceramic materials
Ganka Kolchakova
05. Effect of water as a modifying additive on the transport and selective properties of polyacrylonitrile membranes prepared by phase inversion
Milena Miteva
06. Synthesis of cyclic imide derivatives
Marin Marinov, Iliana Nikolova, Neyko Stoyanov
07. Effect of cathodic cerium conversion coating deposition on the barrier properties of anodized AA2024-T3 aluminum alloy
Stephan Kozhukharov, Christian Girginov, Angel Dishliev
08. Hybrid supply chain for hydrogen production and distribution: combining centralized steam methane reforming with on-site electrolysis at refueling stations
Elisaveta Kirilova, Evgeniy Ganev, Rayka Vladova
09. pH ranges and buffering capacity of mixtures of pyrophosphoric acid and borax
M. Georgieva, D. Nicheva, V. Zhelev, S. Kozhukharov, Ch. Girginov, P. Petkov
10. Waste tire valorization as a pathway for producing functional carbon materials
Sonya Mileva, Lenia Gonsalvesh, Velyana Georgieva, Hyusein Yemendziev, Ivaylo Tankov, Anife Veli

06.11. 2026
Section "Biotechnologies and Food Technologies"
Poster session: 16.00-16.30 - conference room
Session Chair: Prof. Stanka Damyanova, *DSc*

FRI-LCR-P-2-BFT(R)
01. Impact of freeze-drying and non-thermal technologies on the bioactive profile of donkey milk and colostrum: A review
Maria Doneva, Nikolay Solakov, Petya Metodieva, Krasimir Dimov, Svetla Dyankova
02. Comparative analysis of the antioxidant activity of protein hydrolysates from pumpkin and hemp seed meal, obtained by an optimized technologyhey
Svetla Dyankova Maria Doneva, Nikolay Solakov, Petya Metodieva
03. Application of sweet chestnut flour and essential oils from the Lamiaceae family in culinary sauces
Peter Atanasov, Stanko Stankov

04. Designing and manufacturing a continuous vacuum frying system
Nguyen Khuong, Ira Dimitrova, Hristo Beloev
05. Insect meal production: Biotechnology for sustainable poultry feed
Vasil Pirgozliev, Stephen Mansbridge
06. Preparation of procyanidin-rich grape seed extract
Mina Markova, Yavor Ivanov
07. Influence of oak chips on the chemical composition and characteristics of Rubin red wines during storage
Tatyana Yoncheva, Dimitar Dimitrov, Svetoslav Krastev
08. Effect of soil Bacillus spp. on mussel flour calcium
Milka Atanasova, Zlatina Chengolova
09. Zinc and selenium content of wheat bread enriched with sesame flour and jerusalem artichoke flour
Dana Stefanova, Denka Zlateva
10. Mussel flour protein precipitation methods
Zlatina Chengolova, Ganka Kolchakova
11. Application of alginate coatings enriched with *Salvia spp.* essential oils to preserve blackberry quality and extend storage stability
Darina Georgieva
12. Opportunities for biotechnological hydrogen production
Evgeniy Ganev, Evgenia Vasileva, Venko Beschkov
13. Trends and challenges in food packaging
Darina Georgieva
14. Analysis of mouthwashes and the allergens they contain
Kristina Mihalkova, Nadezhda Mazova, Krasimira Dobreva
15. Monarda - species, composition, and applications
Evgeni Ivanov
16. HACCP system in the production of yellow cheese
Martina Pencheva, Fatme Ismailova
17. Innovative approaches for integration of LCA thinking and methodology in the practice of the Bulgarian SMEs in the agri-food sector
Pavel Vitliemov, Juliana Popova, Velizara Pencheva, Stanka Damyanova, Asen Asenov
18. Food safety at school canteens
Martina Pencheva, Daniela Veselinova

ATTENTION !

Author/s of the best report
in each section will be awarded by the Rector
with Certificate and Crystal PRIZE

“THE BEST PAPER”

