

POSTER SESSION - 22ND NOVEMBER

#	Title	Presenting Author
1	Nutritional and antioxidant characterisation of the peel of 10 species of coloured potatoes	Izamara de Oliveira
2	Olive leaves as a source of biophenols: extraction, quantification, and antioxidant activity evaluation in Portuguese olive trees	Carolina L. Ronca
3	Analytical tools to support the development of new protein ingredients – chemical analyses and nutritional quality	Minna Rotola-Pukkila
4	Analytical tools to support the development of new protein ingredients – sensory analyses	Nora Logrén
5	Analytical tools to support the development of new protein ingredients – technological properties	Joni Viitala
6	Chemical characterization and bioactive properties of different winemaking residues towards their valorization	Cristina N. Duarte
7	Multi-response optimization of enzyme-assisted extraction of bilberry (<i>Vaccinium myrtillus</i> L.) pomace	Michail Syrpas
8	Effect of supplemental red grape pomace on proportion of valuable meat parts of Ross 308 broiler chickens	Matej Čech
9	Microwave-assisted extraction of phenolic compounds from pine nut skin	Soraia P. Silva
10	Ultrasound-assisted extraction of bioactive compounds of olive seeds from three cultivars with valuable antineurodegenerative properties	Irene Gouvinhas
11	Determination of enzymes activity in mango (<i>Mangifera indica</i> L.) peel extracts	Nika Kučuk
12	Extraction of essential oils from the residues of two shrub species aiming for their revalorization: chemical characterization and antioxidant, antimicrobial and cytotoxic activities	Virginie Xavier
13	Extraction of phenolic compounds with antioxidant activity from cherry seeds: preliminary study	Raquel Guiné
14	High hydrostatic pressure, a green processing for apple by-product valorisation	Rocío De la Peña-Armada
15	How the extraction method affects the bioactive and antimicrobial properties of pomegranate peel and seed extracts	Lara Campos
16	Physicochemical Characterization and Bioactive Potential of Coffee Silverskin	Pedro Esperanço
17	NMR a tool for unicity evaluation of Feteasca Neagra traditional Romanian wine	Cristina Todasca
18	Optimization and validation of HS-SPME GC-MS method for the analysis of volatile organic compounds (VOCs) in dry-cured ham	Katja Babič
19	Authenticity of Coffee: Arabica or Robusta?	Jana Kvirencova
20	Fiber and low molecular weight carbohydrate composition in new industrial milling fractions of rye varieties	Marietta Klaudia Juhászné Szentmiklóssy
21	An innovative control strategy based on machine learning and miniature near infrared spectroscopy to assure the geo-traceability of cephalopods	Maria Olga Varrà
22	Mineral profile of sea cucumber caught off Northeast Atlantic (Portugal)	Helena Maria Lourenço
23	Physicochemical properties of inulin isolated from dandelion (<i>Taraxacum officinale</i>) roots by “green” extraction	Ivanka Hambarliyska
24	Analytical tools to identify authenticity markers of PDO “Pera Rocha do Oeste” and PGI Alcobaça Apple var. Golden Delicious	Ana M.S. Costa
25	Interactions of apocarotenoids with β -lactoglobulin	Maximilian Martin

26	Amino acid composition of Rugova Cheese	Kaltrina Berisha
27	Microwave-assisted extraction: an eco-friendly alternative for extraction of antioxidant compounds from blueberry	Débora G. Bortolini
28	UHPLC-PDA-MS analysis of vitamin B12 and its pseudo-form in nutritional supplements based on microalgae	Sabrina P. Van den Oever
29	Structure and antioxidant activity relationships of dipeptides derived from foods	Damir Mogut
30	The profile of polyphenolic compounds, total phenolics and flavonoids contents, anti-oxidant and anti-microbiological properties of bee products	Małgorzata Starowicz
31	Comparison of Total antioxidant capacity and Total content of polyphenols in green <i>Coffea arabica</i> from South and Central America	Katarína Poláková
32	Micro- and macroalgae amino acid profile and protein content	Elisa Costa
33	Barley (<i>Hordeum vulgare</i> L.) grain as a source of antioxidant peptides	Justyna Bucholska
34	Geographical origin authentication of roasted <i>Coffea arabica</i> using volatiles profile and Linear discriminant analysis	Alžbeta Demianová
35	Phenolic compounds of blackthorn (<i>Prunus spinosa</i> L.) fruits originated from Serbia	Nenad Mićanović
36	Differentiation of bee pollen samples according to their intact glucosinolate content	José Bernal
37	STUDY OF THE NUTRITIONAL PROFILE OF <i>CICHORIUM SPINOSUM</i> L. AFTER FERTILIZATION WITH DIFFERENT NUTRITIONAL SOLUTIONS	Beatriz H. Paschoalinotto
38	Breads enriched with different flours: a new solution for healthier diets	Liege Aguiar Pascoalino
39	Influence of the maturation stage on the chemical composition and bioactive properties of <i>Cynara cardunculus</i> L. var. <i>altilis</i> seeds	Filipa Mandim
40	Oxidative changes in potatoes caused by deep-frying process with sunflower oil and omega 3 sunflower oil: A food modelling study	Birsen YILMAZ
41	Kynurenic acid in honey from various botanical species	Anže Pavlin
42	Molecular level depiction of how stearic acid enhances β -carotene solubilization in dietary mixed micelles	Esra Tunçer
43	Comparison of nutritional properties and in-vitro antioxidant activity of organically grown garlic and its fermented product	Mihajlo V. Jakanovski
44	Identified <i>Saccharomyces cerevisiae</i> strains from wine fermentation	Mariangie Castillo
45	Assessment of gamma-aminobutyric acid contents in brown rice and bran: comparison of HPLC and colorimetric methods	Cristiana Pereira
46	In Vitro Antioxidant Activity and FTIR Characterization of Polyphenolic Extracts from Carob Kibbles Upon Roasting	ANNA MARINA GRIGORIOU
47	Valorisation of Roman chamomile (<i>Chamaemelum nobile</i> L.) herb for the development of flavourings and natural antioxidants	Renata Baranauskienė
48	Biobased food packaging with electrical conductivity for in-pack treatment by pulse electric field	Cláudia Nunes
49	Extrusion cooking effect on arabinoxylans content in novel gluten-free flours based on rice and chickpea	María Ciudad-Mulero
50	Water desorption kinetic curves as a tool for quality and history of products analysis	J.M. Rocha
51	Extrusion process effect on resistant and total starch in corn and lentils enriched flours with grape skin (<i>Vitis vinifera</i>) by-product	Cotacallapa-Sucapuca, M.
52	Selecting ingredients and processing methods to increase carotenoid contents of carrot chips	Amy Schmiedeskamp

53	Influence of yeast strain and vessel type on aroma profile of Chardonnay white wine	
54	Functional properties and chemical profile of aged carioca beans (<i>Phaseolus vulgaris</i> L) cooked under the steam of autoclave	Suélen Caroline Frantz
55	Colourful Carrot Snacks Manufacturing by Applying Osmotic Dehydration, Convective Drying and Vacuum Microwave Drying	Emel H. Yusuf
56	Blue Honeysuckle (<i>Lonicera caerulea</i> var. <i>caerulea</i>) extract as potential natural antioxidant for raw-cooked meat products	Lukáš Jurčaga
57	Multi-step recovery of antioxidant-rich fractions from <i>Hierochloe odorata</i>	Kiran Subbarayadu
58	Recovery of Valuable Constituents from Hop Residues with Pressurized Solvents: Process Optimization and Extract Characterization	Nóra Emilia Nagybakay
59	Valorization of cranberry pomace by using supercritical fluid and pressurized liquid extraction processes	Laura Tamkuté
60	Evaluating applicability of wood hemicelluloses as potential wall materials for spray dried microencapsulation of berry juice	Abedalghani Halahlah
61	High-Resolution Mass Spectrometry Analysis of Melanoidins: The Role of Methylglyoxal in the Formation of Maillard Colorants	Clemens Kanzler
62	Association between ultra-processed breakfast cereals and acrylamide	Francisco J. Morales
63	The reaction of thioglucose and isothiocyanates lead to new transformation products during cooking	Holger Hoffmann
64	Regulation of enzyme activity in spelt flour for breadmaking	Gordana Hojnik Podrepšek
65	How stable are anthocyanins? A study with elderberry juice	Cláudia M. B. Neves

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66	Extraction and quantification of tropomyosin in selected samples of shellfish	Mirjana Radomirović
67	Herbal teas with Cannabis: Assessment of potential consumers exposure to THC	Petra Peukertová
68	Effect of pH on the kinetics of the reaction of gallic acid with methylglyoxal	Charia Hadjipakkou
69	Bio-based pH indicator films for intelligent food packaging applications	Bîtcan Ioan
70	Effect of sodium nitrite dose on lipid oxidation and colour changes during the shelf-life of refrigerated pork liver pâtés packed in MAP	
71	Miniaturized, green salting-out liquid-liquid microextraction coupled with GC-MS used to evaluate biogenic amines in wine samples	Magdalena Fabjanowicz
72	The use of salting-out assisted liquid-liquid microextraction and gas chromatography-mass spectrometry for the determination of biogenic amines in fruit juices	Anna Róžańska
73	Determination of organic pollutants in bivalve samples from South Korean markets	Vesna Jovanović
74	Allergenicity assessment of Cor a 8 from raw and roasted hazelnut upon oral-gastric digestion phase of INFOGEST protocol	Tanja Cirkovic Velickovic
75	Investigating the Influence of Brewing Parameters on Coffee Furan & Alkyl-Furan Exposure	Anja Rahn
76	Oxidative stability and protein degradation in Vietnamese pig meat during storage	Peter Herc

77	Impact of heat treatment of non-wheat flour on acrylamide presence	Kristína Kukurová
78	Investigation on heat-induced chemical indexes in traditional and reformulated biscuits	Cristina Delgado-Andrade
79	Consumers' decisions on the selection of the end-point in a controlled potato frying process influence the exposure to acrylamide.	Marta Mesias
80	Determination of Etoxazole in the Plum by Gas Chromatography-Mass Spectrometry	Tasic Aleksandra
81	Development of novel colorimetric pyranoflavylum-biopolymer hybrid conjugates	Ana Sofia Pires
82	Physico-chemical properties and antioxidant activity of rose (<i>Rosa damascena</i> Mill.) petals extracts encapsulated in four hydrocolloids	Nadezhda Petkova
83	Halophytes – Future Food? Introducing Alternative Crops for Food Production	Maria Fitzner
84	Awareness among Croatian university students about the use, nutritional potential and risks associated with the consumption of hempseed oil	Tonka Žgela
85	Biochemical characterization of protein fractions extracted from three edible insect species	Marija Stojadinovic
86	Probing the stability of the food colourant R-phycoerythrin from dried Nori flakes	Simeon Minic
87	Fermented and non-fermented <i>Spirulina</i> water and ethanol extract treatment effect on yeast at a proteome level	Jasmina Masten Rutar
88	Effect of chitosan on encapsulation of chokeberry polyphenols and volatiles in alginate-based hydrogel beads	Ina Čorković
89	Complexation of quercetin with apple and citrus fibres: Study of quercetin affinities in model systems	Ivana Buljeta
90	Technological changes of wheat-based breads enriched with hemp seed press cakes and hemp seed grit	Dr. Verena Wiedemair
91	Encapsulation efficiency of spray-dried juniper berry (<i>Juniperus communis</i> L.) essential oil microcapsules prepared with different wall materials	Jelena Bajac
92	Elderberry wine as a new potential product of functional food	Milena Vujanović
93	Investigation of the effect of a new feed additive formulation on the egg nutritional properties	Zsuzsa Jókai
94	Drying of Halophyte Plants: Effect on the Antioxidant Activity	Aida Moreira da Silva
95	Essential oils from <i>Thymus vulgaris</i> and <i>Thymus x citriodorus</i> dose-dependently reduce nitric oxide release from LPS-stimulated macrophages	Tânia L. Silva
96	Easy-to-swallow functional food with the potential neuroprotective properties designed for the elderly	Andreia Lopes
97	The NUTRIBOX project: a HEALTHY & SMART EATHINKING e-commerce platform for vulnerable consumers	Antonella Lamonaca
98	Microwave-assisted extraction of phlorotannins from <i>Fucus vesiculosus</i>	Susana M. Cardoso
99	Neglected wild edible fruits as potential dietary sources of antioxidants in the Mediterranean Area	Erika N. Vega
100	Bioavailability of Mg and Zn in grain of plant <i>Amaranthus cruentus</i> after simulated gastrointestinal digestion	Maja Krstić Ristivojević
101	The effects of gastrointestinal digestion on antioxidant and anti-inflammatory abilities of phlorotannins from <i>Himantalia elongata</i> and <i>Laminaria digitata</i>	Ana R. Circuncisão
102	Anti-Inflammatory effects of oleacein and its metabolites	
103	Antioxidant protection of endangered <i>Thymus</i> spp. aqueous extracts on t-BHP-induced oxidative damage in an intestinal cell model	Carlos Martins-Gomes
104	Plant Matrix Induces Thermal Degradation of Glucosinolates in Brassica Vegetable Broth	Matthias Renz

105	A simple high performance liquid chromatographic method for the determination of glucosamine used in the treatment of periodontal disease	Daniela Alexandra Scurtu
106	Development of high-protein and low saturated fat bread formulations enriched with microalgae	Tatiana Pereira
107	Optimization of microwave-assisted digestion prior plasma-based spectrometric techniques for the tissue distribution of gold	Oana Cadar
108	A novel high pressure liquid chromatographic method for the determination of vitamin D3 in simulated human gastrointestinal tract	Anca Becze
109	Seasonal variations in the fatty acid profile of unexploited and low commercial value fish species from the Portuguese coast	Sónia Barroso
110	Potential use of edible flowers as substitutes of synthetic antioxidants	Cristiana Breda
111	Assessment of the possibility of enclosing chokeberry powder inside a polysaccharide capsule using microencapsulation by extrusion	Kamil Haładyn
112	Interaction of SARS-CoV-2 Spike protein with phycocyanobilin	Ana Simovic
113	CBD-based food supplements: Are phytocannabinoids transferred to the brain? (case study)	Zuzana Binova
114	Potential of Natural Flavonoids in skin photoprotection	Tiago E. Coutinho
115	Insight into the interaction of NaCl with sugars from computer simulations	Paulo E. Abreu
116	Determination of mineral content in extracts of <i>Centaurium erythraea</i>	Valentina G. Nikolic
117	Impact of antifogging food packaging material on phenolic compounds in green and red lettuce cultivars	Vanessa Harbart
118	Fatty Acid Composition of Mother Milk	Miaomiao Zhang
119	Enzymatic synthesis and biological evaluation of crude fructooligosaccharide preparations	Meda Bytautaitė
120	Production of fructooligosaccharides by <i>Aspergillus welwitschiae</i> inulinase enzyme complex, obtained on natural substrate	Sanja Stojanović
121	Resveratrol interaction with starch: implications on digestibility?	Andreia F.R. Silva
122	Impact of phenolic acid derivatives on β -lactoglobulin stabilized oil-water-interfaces	Alina Bock
123	Application of raw and defatted hempseed press-cake and sweetgrass antioxidant extract in pork burger patties	Kristi Kerner
124	Influence of thickness on mechanical properties of composite biopolymer films based on sunflower oil cake	Jovana Ugarković
125	Formation of epithionitriles in vegetables and metabolism in humans	Franziska S. Hanschen
126	Binding affinity ovalbumin on different type of microplastics using Langmuir isotherm	Tamara Mutić
127	Toxicological and anti-tumoral potential of pomegranate (<i>Punica granatum L.</i>) leaf infusion in HPV16-transgenic mouse model	Manyou Yu
128	Methylglyoxal trapping ability of phenolic compounds from <i>Sambucus nigra L.</i>	Sandrine Ferreira
129	Optimization of the extraction method for determination of total phenolic content (TPC) of bee pollen	Rita Végh

POSTER SESSION - 24TH NOVEMBER

ALL POSTERS WILL BE PRESENTED.