

22nd November

	14:30-14:45	Opening session Nineta Hrastelj (EuChemS) Artur Silva (Portuguese Chemical Society) Dusan Sladic (Serbian Chemical Society) Joana Amaral (Food Chemistry Division, EuChemS)			
Chairs: Tanja Cirković Veličković and Michael Murkovic					
	14:45-15:20	PL1	Richard Stadler	Real and Not-so-Real Problems of Chemical Food Safety	
Parallel Sessions	Session 1	15:20-15:35	OC1	David Moreno González	A worldwide study of pesticide residues in fruit-based soft drinks using liquid chromatography/tandem mass spectrometry
		15:35-15:40	Flash1	Maria da Luz Galante Maia	Synthetic musks in Shrimp and Seawater Samples from the NW Portuguese Coast
		15:40-15:45	Flash2	Cátia Sofia Faria Martins	Extension of shelf-life of lager beer can be a solution to prevent beer wastage resulting from its reduced consumption during the SARS-Cov-2 pandemic?
		15:45-15:50	Flash3	Lukas Bodenbender	Development of a prototype GC-(ion trap)MS/MS-IMS-System
	Chairs: Slavica Ražić and Maja Natic				
	Session 2	15:20-15:35	OC2	Margita Utczás	Analysis of ecdysterone and WADA prohibited substances in ecdysterone-containing dietary supplements by chromatographic methods coupled to mass spectrometry
		15:35-15:40	Flash 4	Bram Miserez	Food fingerprinting techniques for the authentication of oregano
		15:40-15:45	Flash5	Philipp Weller	Non-targeted VOC profiling by GC-IMS and machine learning - principles and applications
		15:45-15:50	Flash6	Mónica Gabriela dos Santos Honrado	DNA-based methods as a powerful tool for the entomological authentication of honey
	15:50-16:40		Poster break		
Chairs: Joana Amaral and Manuel Coimbra					
	16:40-17:15	PL2	Michele Suman	Untargeted analysis with GC-Orbitrap as powerful tool for the authentication of spices and herbs: focus on Oregano	
Parallel Sessions	Session 3	17:15-17:30	OC3	Leslie Valeria Simon	Deep-learning assisted data augmentation of spectral data for the authentication and quality analysis of food products
		17:30-17:45	OC4	Charlotte Capitain	Optimized headspace gas chromatography-ion mobility spectrometry (HS-GC-IMS) and non-negative matrix factorization (NNMF) for non-targeted VOC profiling of fermented dairy
		17:45-18:00	OC5	Helmut K. MAYER	Extended shelf life (ESL) milk displaces pasteurized fresh milk from Austrian market – boon or bane?
	Chairs: Zuzana Ciesaróva and Michael Granvogl				
	Session 4	17:15-17:30	OC6	João Rafael Rodrigues Siopa	Development of a fast method for prediction acrylamide formation in industrially produced biscuits with and without the use of asparaginase
		17:30-17:45	OC7	Lucía González Mulero	Acrylamide content in common Spanish culinary preparations and exposure from household, catering and industrial settings
17:45-18:00		OC8	Rosa Pilolli	In-house validation of a prototype reference method for six allergens detection in chocolate by HPLC-MS/MS analysis	

23rd November

		Chairs: Cristina Todasca and Livia Simon Sarkadi			
		14:30-15:05	PL5	Lenka Kouřimská	Insects as sustainable alternative food and feed protein source
Parallel Sessions	Session 5	15: 05-15:20	OC9	Cláudia Pereira Passos	Raspberry fruit drying stabilization and application in the development of muffins
		15:20-15:35	OC10	Filipa Alexandra Pires Fernandes	Nutritional enrichment of "Económicos" through the incorporation of chestnut flour
		15:35-15:40	Flash7	Joscha Christmann	Monitoring of fermentation processes by gas chromatography-ion mobility spectrometry (GC-IMS) and machine learning
		15:40-15:45	Flash8	Ricardo Miguel Moura Ferreira	Production of Opuntia ficus-indica fermented beverage: The effects of fermentation time and pasteurization methods on the physicochemical proprieties
		15:45-15:50	Flash9	Mareike Krell	Determination of benzyl isothiocyanate-protein conjugates in a vegetable-enriched bread with different cress genera
			Chairs: Matthias Wüst and Beatriz Oliveira		
	Session 6	15: 05-15:20	OC11	Bianca Rodrigues de Albuquerque	Chemical composition and bioactivities of the Nephelium lappaceum L. epicarp
		15:20-15:35	OC12	Eleomar de Oliveira Pires Júnior	Tradescantia zebrina Bosse: study of the phenolic composition and bioactive properties of a potential natural coloring ingredient
		15:35-15:40	Flash10	Ana Luísa Pires Fernandes	Recovery of polyphenols and polysaccharide-polyphenols conjugates from grape pomace. Application for type II Diabetes Mellitus prevention
		15:40-15:45	Flash11	Rafael Mascoloti Sprea	Volatile composition and bioactive properties of lemon verbena (Aloysia citrodora Palau) essential oil: comparison of two extraction methods
15:45-15:50		Flash12	Ana Barros	Preliminary study of winery by-products from Dão Region: Phytochemical potential to fight multidrug bacteria resistance	
		15:50-16:40	Poster break		
		Chairs: Małgorzata Starowicz and Celestino Santos-Buelga			
		16:40-17:15	PL4	Victor de Freitas	Molecular approaches for understanding and modulating food taste to make food healthier and more tasty
Parallel Sessions	Session 7	17:15-17:30	OC13	Bartosz Fotschki	Stimulation of intestinal microbiota with fructooligosaccharides favourably enhances the effects of raspberry polyphenols in rats
		17:30-17:45	OC14	Marcelo Dias Catarino	Impact of Fucus vesiculosus phlorotannins on the human gastrointestinal tract
		17:45-18:00	OC15	Gregorio Peron	A multi-target strategy to prevent urinary tract infections: the dual mechanism of action on intestinal barrier and urinary epithelium of a novel nutraceutical combining cranberry extracts, D-mannose and ascorbic acid
			Chairs: Marija Stojadinovic and Vieno Piironen		
	Session 8	17:15-17:30	OC16	Helena Kieserling	Structure analysis of proteins at interfaces
17:30-17:45		OC17	Inês Filipa Mourão Ferreira	Oxidative stability of beer assessed by Electron Paramagnetic Resonance (EPR) spectroscopy	
17:45-18:00		OC18	Marta Sofia Carvalho Ferreira Malheiro Leite	Validation of an analytical methodology for mycotoxin determination by UHPLC-MS/MS in the maize value chain	

24th November

		Chairs: Marco Arlorio and Karel Cejpek				
		14:30-15:05	PL5	Yiğit Altay	The analysis of the future of food: What, why and how?	
Parallel Sessions	Session 9	15:05-15:20	OC19	Zuzana Ciesarova	Innovation in puffed breads production: asparaginase application to acrylamide diminishing	
		15:20-15:35	OC20	Laura Alessandroni	Organic chicken meat in a compostable biopackaging solution: a comparative shelf-life study	
		15:35-15:40	Flash13	Lukáš Kolarič	The production of low-cholesterol milk products	
		15:40-15:45	Flash14	Kamgang Nzekoue Astride Franks	Vitamin D from edible mushroom wastes: a new sustainable approach.	
		15:45-15:50	Flash15	Sara Alexandra Cunha	Microalgae hydrolysates as functional ingredients: antihypertensive potential	
			Chairs: Wiesław Wiczowski and Maria J. Cantalejo			
	Session 10	15:05-15:20	OC21	Haizhou Wu	Lipid oxidation in sorted herring (<i>Clupea harengus</i>) filleting co-products and its relationship to composition	
		15:20-15:35	OC22	Paula Albendea	Effect of feeding olive pomace and soybean acid oils on European seabass fillet quality	
		15:35-15:40	Flash16	Filipa Rego Pinto	Seasonal variation of mineral content in the muscle of fish species with no or low commercial value in Portugal	
		15:40-15:45	Flash17	Tania Körber	Influence of a Magnesium Sulfate Application on the Content of Sulfolipids in Green Multi-Leaf Lettuce	
15:45-15:50		Flash18	Leon Valentin Bork	Melanoidin Formation Based on Aldol Reactions of Norfuranol and Short-Chain MAILLARD Intermediates		
		15:50-16:30	Poster break			
		Chairs: Irena Vovk and Lillian Barros				
		16:30-17:05	PL6	Robert Wolff	To be announced	
		17:05-17:20	OC23	Petras Rimantas Venskutonis	Biorefining platform for the recovery of health beneficial fractions from fruit processing by-products	
		17:20-17:35	OC24	Custódio Miguel Lobo de Freitas Roriz	Betacyanins from <i>Gomphrena globosa</i> L. as natural food colorants: application in different foodstuff	
		17:35-17:50	OC25	Neda Ahmadiani	Characterization and quantification of apple pomace's phenolic compounds extracted using conventional and pressurized liquid solvent extraction techniques	
		17:50-18:00	Closing session			