



**XXIII EURO
FOODCHEM**

**11-13 JUNE 2025
BRATISLAVA SLOVAKIA**

PROGRAM EUROFOODCHEM XXIII

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WELCOME MESSAGE

Dear Colleagues and Friends,

On behalf of the Slovak Chemical Society, the National Agricultural and Food Centre, and the Faculty of Chemical and Food Technology at the Slovak University of Technology in Bratislava, it is my pleasure to welcome you to the 23rd European Conference on Food Chemistry (EUROFOODCHEM XXIII), taking place in Bratislava, Slovakia, from 11 to 13 June 2025.

EUROFOODCHEM is the flagship congress of the Division of Food Chemistry of the European Chemical Society. Since 1981, it has served as a leading platform for researchers, technologists, and professionals in food chemistry to share advances, foster collaboration, and support young scientists.

We are honored to host this prestigious event in Slovakia for the first time. Bratislava, our capital city on the Danube River, offers a vibrant mix of history, accessibility, and hospitality—an ideal setting for scientific exchange and networking.

This year's programme will feature keynote lectures, oral and poster sessions, and focused discussions around the central theme of WINSAF – Waste-less Innovative Safe Attractive Food Production. A highlight of the event is the dedicated workshop for early-career scientists: “How to Be Successful in Science and Business,” offering valuable insights into building a scientific career, securing funding, and exploring innovation and entrepreneurship.

We warmly invite you to join us for a stimulating scientific experience and the opportunity to connect with colleagues from across Europe and beyond. Let us work together to advance food chemistry and address the pressing global challenges of food systems and health.

We look forward to welcoming you to Bratislava in June 2025!

Warm regards,
Zuzana CIESAROVÁ
Chair of EUROFOODCHEM XXIII



A handwritten signature in black ink that reads "Zuzana Ciesarová".

COMMITTEE

Zuzana **Ciesarová** (Slovakia)

Conference Chair

Joana **Amaral** (Portugal)

EuChemS-FCD Chair

Cristina **Todasca** (Romania)

EuChemS-FCD Secretary

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Hans Jacob **Skarpeid** (Norway)

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Michael **Murkovic** (Austria)

Reto **Battaglia** (Switzerland)

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Ľubomír **Švorc** (Slovakia)

Katarína **Ženišová** (Slovakia)

Lukáš **Kolarič** (Slovakia)

Michal **Procházka** (Slovakia)



PROGRAMME AT GLANCE

10 June 2025

15:00	17:00	Registration
16:00	17:00	PRE-CONFERENCE WORKSHOP: State of the art search in research – purpose and strategy

11 June 2025

7:30	18:00	Registration
9:00	9:20	Opening Ceremony
9:20	12:30	Plenary Lecture
12:30	13:30	Lunch Industry Symposium NATURES s.r.o. – Platinum Partner LUNCH BREAK
13:30	17:00	Keynote and Oral/Flash Lectures in Paralel Sessions
17:00	18:00	POSTER SESSION WITH DRINKS
18:30	19:15	CLASSICAL MUSIC CONCERT
19:30	21:00	WELCOME RECEPTION

12 June 2025

8:00	18:00	Registration
8:00	8:30	MORNING COFFEE - Meet the Speakers
8:30	12:00	Keynote and Oral Lectures in Parallel Sessions
12:00	12:30	Plenary Lecture
12:30	13:30	Lunch Industry Symposium Shimadzu Europa GmbH – Gold Partner LUNCH BREAK
13:30	14:30	MID-CONFERENCE WORKSHOP: How to be successful in science and business
13:00	15:00	POSTER SESSION WITH COFFEE
15:00	17:00	Keynote and Oral Lectures in Parallel Sessions
17:00	18:00	POSTER SESSION WITH DRINKS
20:00	22:00	GALA DINNER

13 June 2025

8:00	11:00	Registration
8:00	8:30	MORNING COFFEE - Meet the Speakers
8:30	10:00	Keynote and Oral Lectures in Parallel Sessions
10:00	10:30	COFFEE BREAK
10:40	12:00	Plenary Lectures
12:00	12:30	EUROFOODCHEM AWARDS
12:30	13:30	CLOSING CEREMONY
14:30	17:00	POST-CONFERENCE WORKSHOP: Wiley Journal: Best practices and pitfalls in publishing
14:30	17:00	49 th Annual Meeting of EuChemS Food Chemistry Division



PROGRAMME IN DETAILS

WEDNESDAY, 11 JUNE 2025

PLENARY ROOM

FACULTY OF CIVIL ENGINEERING STU – RADLINSKÉHO 11, BRATISLAVA

9:00	9:20	Opening ceremony
9:20	10:00	<i>Moderators: Joana Amaral (PT) and Lubomír Švorc (SK)</i> Plenary lecture Vincenzo Fogliano (The Netherlands) Future food design: at the intersection between upcycling and cell agriculture
10:00	10:40	Plenary lecture - Czedik Eysenberg Lecture Michael Murkovic (Austria) Carcinogens in foods as a result of heating processes
10:40	11:10	COFFEE BREAK
11:10	11:50	<i>Moderators: Livia Simon Sarkadi (HU) and Zuzana Ciesarová (SK)</i> Plenary lecture Peter Šimko (Slovakia) Strengthening food safety through the physicochemical interactions of hazardous compounds with package materials
11:50	12:30	Plenary lecture Vural Gökmen (Turkey) Impact of acrylamide and other potentially toxic Maillard reaction products
12:30	13:30	LUNCH BREAK (Lunch Room) Faculty of Chemical and Food Technology STU – Radlinského 9, Bratislava

WEDNESDAY, 11 JUNE 2025

ROOM 1

FACULTY OF CHEMICAL AND FOOD TECHNOLOGY, RADLINSKÉHO 9, 812 37 BRATISLAVA

Session A: Attractiveness of Foods

Sub-Session: Sensory Aspects

Moderators: Joana Amaral (PT) and Vincenzo Fogliano (IT)

13:30	14:00	Keynote lecture: Innovations in Foods Jane Parker (United Kingdom) Flavour Development in Alternative Proteins
14:00	14:15	Lecture A1 Eva Tejedor-Calvo (Spain) Food by-products as a bioactive and aromatic source to ferment kombucha beverage
14:15	14:30	Lecture A2 Dimitris P. Balagiannis (United Kingdom) Kinetic modelling of the formation of aroma during kilning of barley malt
14:30	14:45	Lecture A3 Beatriz Fernandes (Portugal) Stabilizing flavor in low-sodium canned tuna with encapsulated extracts

14:45	15:00	Discussion
15:00	15:30	COFFEE BREAK (Library) Faculty of Chemical and Food Technology STU – Radlinského 9, Bratislava
Session In: Innovations in Foods Sub-Session: Fermented Foods <i>Moderators: Cristina Todasca (RO) and Milan Čertík (SK)</i>		
15:30	15:45	Lecture In1 Guy Vergères (Switzerland) Fermented Foods and Health: Benefits and Risks Explored by the PI-MENTO Initiative
15:45	16:00	Lecture In2 Tatiana Klempová (Slovakia) Fungal solid-state fermentation as a tool for nutritional enrichment of legume-based products
16:00	16:15	Lecture In3 Michail Syrpas (Lithuania) Fermentation-induced nutritional and physicochemical changes in microalgae
16:15	16:30	Lecture In4 Beatrice Zonfrillo (Italy) Structural and functional insights into ulvan from <i>Ulva lactuca</i> L.: multi-methodological characterization and in vitro fermentability
16:30	16:45	Lecture In5 Ecem Berk Aydın (Turkey) Endocannabinoids and endocannabinoid-like compounds in fermented foods
16:45	17:00	Discussion

WEDNESDAY, 11 JUNE 2025

ROOM 2

FACULTY OF CHEMICAL AND FOOD TECHNOLOGY, RADLINSKÉHO 9, 812 37 BRATISLAVA

Session S: Safety of Foods Sub-Session: Heat Induced Contaminants <i>Moderators: Małgorzata Starowicz (PL) and Vural Gökmen (TR)</i>		
13:30	13:45	Lecture S1 Nigel Halford (United Kingdom) Genetic and crop management strategies to reduce the risk of acrylamide formation in wheat products, and an introduction to the ACRYLAMIDE COST Action
13:45	14:00	Lecture S2 Marta Mesias (Spain) Evaluating acrylamide formation in roasted cereals and pseudocereals: a food safety perspective
14:00	14:15	Lecture S3 Franco Pedreschi (Chile) Simultaneous reduction of acrylamide and 5-hydroxymethylfurfural in crackers using a sustainable extract from purple corn (<i>Zea mays</i> L.) cob via hot pressurized liquid extraction



14:15	14:45	Keynote lecture S Benedikt Cramer (Germany) Formation of furans during breakfast cereal manufacturing
14:45	15:00	Discussion
15:00	15:30	COFFEE BREAK (Library) Faculty of Chemical and Food Technology STU – Radlinského 9, Bratislava
Session S: Safety of Foods Sub-Session: Heat Induced Contaminants <i>Moderators: Benedikt Cramer (DE) and Michael Murkovic (AT)</i>		
15:30	15:45	Lecture S4 Kristína Kukurová (Slovakia) Reducing the potential for acrylamide formation in legume-based foods by solid-state fermentation with filamentous fun
15:45	16:00	Lecture S5 Cláudia P. Passos (Portugal) Acrylamide reduction in breakfast cereals by industrial process parameters adjustme
16:00	16:15	Lecture S6 Burçe Ataç Mogol (Turkey) Acrylamide reduction in potato snacks: Impact of glutathione and cysteine during digestion
16:15	16:30	Lecture S7 Beka Sarić (Serbia) Effect of crop management factors on the accumulation of free asparagine in wheat and spelt grains and acrylamide formation in the cookies
16:30	16:45	Lecture S8 Michael Hellwig (Germany) Formation of chlorinated sugar degradation products during baking with sucralose
16:45	17:00	Discussion

WEDNESDAY, 11 JUNE 2025

ROOM 3

FACULTY OF CHEMICAL AND FOOD TECHNOLOGY, RADLINSKÉHO 9, 812 37 BRATISLAVA

Session F: Food Production and its Sustainability <i>Moderators: Lenka Kouřimská (CZ) and Milan Čertík (SK)</i>		
13:30	13:45	Lecture F1 Petras Rimantas Venskutonis (Lithuania) Sustainability driven innovation for the zero-waste biorefining of sour cherry pomace into the high nutritional value ingredients
13:45	14:00	Lecture F2 Eva Beck (Germany) Investigating the influence of starter cultures on the peptide profile of yogurt using an untargeted LC-MS/MS approach
14:00	14:15	Lecture F3 Ana Saldanha (Portugal) Incorporation of fermented and non-fermented edible mushroom by-products in penne pasta: a sustainable approach to nutritional enhancement



14:15	14:30	Lecture F4 Maria Aparicio Muriana (United Kingdom) Tracking soybean origin and assessing environmental impact using elemental profiling and chemometrics
14:30	14:45	Lecture F5 Natércia Teixeira (Portugal) Food byproducts as eco-innovative solutions for natural dyeing and mordanting for the 21st textile dyeing industry, inspired by ancient practices
14:45	15:00	Discussion
15:00	15:30	COFFEE BREAK (Library) Faculty of Chemical and Food Technology STU – Radlinského 9, Bratislava
Session F: Food Production and its Sustainability <i>Moderators: Irena Vovk (SI) and Jane Parker (UK)</i>		
15:30	16:00	Keynote lecture F Paola Dugo (Italy) Metabolomic profile of food and natural products through ambient mass spectrometry techniques
16:00	16:15	Lecture F6 Tran-Thi Nhu-Trang (France) Combination of bioactive compounds, stable isotopes and multivariate data analysis for controlling tea quality
16:15	16:30	Lecture F7 Paola Adamo (Italy) Tracing the geographic origin of tomatoes through soil geochemical fingerprinting
16:30	16:45	Lecture F8 Ján Durec (Slovakia) Sustainability of energy
16:45	17:00	Discussion
17:00	18:00	Poster session with drinks (Library) Faculty of Chemical and Food Technology STU – Radlinského 9, Bratislava
18:30	19:30	Slovak Chamber Orchestra
19:30	21:00	WELCOME RECEPTION
THURSDAY, 12 JUNE 2025		ROOM 1 FACULTY OF CHEMICAL AND FOOD TECHNOLOGY, RADLINSKÉHO 9, 812 37 BRATISLAVA
8:00	8:30	MORNING COFFEE (Library) Session FP: Flash Presentations <i>Moderators: Manuel A. Coimbra (PT) and Irena Vovk (SI)</i>
8:30	9:00	Keynote lecture: EuChemS Young Researcher Award Elisabeth Koch (Germany) Occurrence and formation of oxidized fatty acids in edible oils and their use as novel parameters to evaluate oil

9:00	9:05	Lecture FP 1 Lucía Olmo-García (Spain) Utilizing non-targeted LC-IMS-MS metabolomics to explore the basal chemical profile of olive cultivars with varying tolerance to <i>Verticillium dahliae</i>
9:05	9:10	Lecture FP 2 Ayşe Burcu Aktas (Turkey) Metabolomics of gold sesame oils produced by different drying methods during storage
9:10	9:15	Lecture FP 3 Nidhi Dalal (Italy) Spawn to spoon: Quality and traceability of Mediterranean Anchovies (<i>Engraulis encrasicolus</i>) through multi-element profile and machine learning
9:15	9:30	Discussion
9:30	9:35	Lecture FP 4 Ítala Marx (Spain) Phenolic-rich extract from chestnut by-product as a natural preservative in fish burgers
9:35	9:40	Lecture FP 5 Meline Beglaryan (Armenia) Risk assessment of chlorpyrifos residues via consumption of tomato and cucumber. Case study of Armenia
9:40	9:45	Lecture FP 6 Jule Fiori (Germany) Kukoamines A and B in potato and pepper and their impact on κ opioid receptor signaling
9:45	9:50	Lecture FP 7 Heather Spooner (United Kingdom) Synthesis and identification of 3-oxazolines in cocoa
9:50	10:00	Discussion
10:00	10:30	COFFEE BREAK (Library) Faculty of Chemical and Food Technology STU – Radlinského 9, Bratislava Moderators: Małgorzata Starowicz (PL) and Marco Arlorio (IT)
10:30	10:35	Lecture FP 8 Karina Jasińska (Poland) Lipophilization of chlorogenic acid by biodegradable biocatalysts immobilized on spent coffee ground
10:35	10:40	Lecture FP 9 Derya Ozalp Unal (Turkey) Effect of Ultrasonication-Assisted Extraction on Antioxidant Capacity, Phenolic, and Flavonoid Content of Garlic Cultivars Grown in Turkey Before and After Lyophilization
10:40	10:45	Lecture FP 10 Madalena Antunes (Portugal) Halophytic plants as natural sources of bioactive compounds for enhancing oxidative stability of edible vegetable oils



10:45	10:50	Lecture FP 11 Mikel Añibarro-Ortega (Portugal) Ex-situ cultivation of <i>Trametes versicolor</i> from Montesinho Natural Park under monitored conditions
10:50	11:05	Discussion
11:05	11:10	Lecture FP 12 Ecem Evrim Çelik (Turkey) Formation of Maillard reaction products in sprouted-fermented whole cereals as a result of thermal treatment
11:10	11:15	Lecture FP 13 Ainhoa Vicente (Spain) From structure to function: How microwave-assisted hydrothermal treatment modifies gluten-free flours
11:15	11:20	Lecture FP 14 Tatiana Holkovičová (Slovakia) Lupin-enriched bakery products: a strategy for lowering glycemic index and enhancing nutritional value
11:20	11:25	Lecture FP 15 Cláudio M. R. Almeida (Portugal) Biogenic amines detection in foods using a luminescent sensor platform
16:45	17:00	Discussion
11:35	11:40	Lecture FP 17 Cláudio M. R. Almeida (Portugal) Biogenic amines detection in foods using a luminescent sensor platform
11:40	11:45	Lecture FP 18 Raquel Nunes da Silva (Portugal) Giving juice intermediates an opportunity: from bioactive characterization to innovative food developments
11:45	11:50	Lecture FP 19 Adeel Afzal (Pakistan) Electrochemical sensors based on molecularly imprinted polymers and nanomaterials for rapid detection of milk adulterants
11:30	11:45	Discussion
12:00	12:30	Plenary lecture 5 Michaela Musilová (Slovakia) Food for extreme environments
12:30	13:30	LUNCH BREAK (Lunch Room) Faculty of Chemical and Food Technology STU – Radlinského 9, Bratislava
13:30	14:30	Workshop with diamonds in science and business <i>Moderator: Milan Čertík (SK)</i> Michaela Musilová and Ján Hrouzek How to be successful in science and business
13:30	15:00	Poster session with coffee (FCHPT Library) Faculty of Chemical and Food Technology STU – Radlinského 9, Bratislava

Session A: Attractiveness of Foods

Sub-Session: Food Quality Determination

Moderators: Jane Parker (UK) and Livia Simon Sarkadi (HU)

15:30	15:15	Lecture A4 Thomas Gude (Switzerland) Harmonization on non-targeted testing in food and food packaging analysis
15:15	15:30	Lecture A5 Luís Cruz (Portugal) Colorimetric smart labeling systems based on pH-responsive pyrano-flavylium-containing membranes for real-time monitoring of food freshness
15:30	15:45	Lecture A6 Clemens Kanzler (Germany) Color formation in caramel and liquid sugars – pathways of carbohydrate-based browning reactions in food
15:45	16:00	Lecture A7 Jelica Kovačević (Austria) Yellowness of selected legume flours as function of nutritional composition, mineral content and total free phenolic content
16:00	16:15	Lecture A8 Vanda Púčiková (Germany) Changes in temperature and light regime drive seasonal variations in glucosinolate hydrolysis and affect the nutritional value of red cabbage
16:15	16:45	Lecture A9 Irena Vovk (Slovenia) Challenges in Chromatographic and Effect-Directed Analyses of Phytonutrients in Food Matrices
16:45	17:00	Discussion
17:00	18:00	Poster session with drinks (Library) Faculty of Chemical and Food Technology STU – Radlinského 9, Bratislava
20:00	22:00	GALA DINNER

THURSDAY, 12 JUNE 2025

ROOM 2

FACULTY OF CHEMICAL AND FOOD TECHNOLOGY, RADLINSKÉHO 9, 812 37 BRATISLAVA

8:00	8:30	MORNING COFFEE (Library)
Session S: Safety of Foods Sub-Session: Microbiological and chemical contaminants <i>Moderators: Michael Murkovic (AT) and Lubomír Valík (SK)</i>		
8:30	8:45	Lecture S9 Isabel Ferreira (Portugal) Saliva biomonitoring as a tool for tracking food safety and contaminant exposure
8:45	9:00	Lecture S10 Dalma Radványi (Hungary) Rapid detection of <i>Escherichia coli</i> using an electronic nose: a fast and reliable MVOC-based approach



9:00	9:15	Lecture S11 František Kreps (Slovakia) Formation of cytotoxic gamma-tocopheryl quinone during frying of French fries in rapeseed oil
9:15	9:30	Lecture S12 Bram Miserez (Belgium) Quinolizidine alkaloids in lupine-based products: occurrence in food and feed and risks to human consumers
9:30	9:45	Lecture S13 Tanja Cirkovic Velickovic (Serbia) Gastric and gastrointestinal digestion of infant formula in the presence of polypropylene nanoplastics
9:45	10:00	Discussion
10:00	10:30	COFFEE BREAK (Library) Faculty of Chemical and Food Technology STU – Radlinského 9, Bratislava <i>Moderators: Tanja Cirkovic Velickovic (RS) and Karel Cejpek (CZ)</i>
10:30	10:45	Lecture S14 Barbara Brežná (Slovakia) Safety features and cell envelope proteinase presence inferred from the whole genome sequences of lactobacilli associated with Slovakian bryndza cheese.
10:45	11:00	Lecture S15 Fernanda Cosme (Portugal) Efficacy of fining agents in the removal of ochratoxin A (OTA) and aflatoxins (AFB1 and AFB2) and their impact on the wine quality
11:00	11:15	Lecture S16 Leon Valentin Bork (Germany) Mechanistical insights into browning reactions of hydroxycinnamic acids in the maillard reaction
11:15	11:30	Lecture S17 Ana Fernandes (Portugal) The fate of apple pulp phenolic compounds during in vitro gastrointestinal digestion: from oral ingestion into intestinal absorption
11:30	11:45	Lecture S19 Keven Mittau (Germany) Reaction of glycoalkaloids during potato processing – formation of fatty acid esters and oxidation products
11:45	12:00	Discussion
12:00	12:30	Plenary lecture 5 (Room 1) Michaela Musilová (Slovakia/USA) Food for extreme environments
12:30	13:30	LUNCH BREAK (Lunch Room) Faculty of Chemical and Food Technology STU – Radlinského 9, Bratislava
13:30	14:30	Workshop with diamonds in science and business Michaela Musilová and Ján Hrouzek How to be successful in science and business
13:30	15:00	Poster session with coffee (Library) Faculty of Chemical and Food Technology STU – Radlinského 9, Bratislava

Session W: Waste-less Food Production

Moderators: Małgorzata Starowicz (PL) and Marco Arlorio (IT)

15:00	15:15	Lecture W1 Miona Belović (Serbia) Valorisation of oil pumpkin (<i>Cucurbita pepo</i> L. var. <i>styriaca</i>) pulp through fermentation by <i>Pediococcus</i> sp
15:15	15:30	Lecture W2 Suzana Ferreira-Dias (Portugal) Valorization of olive pomace: Sustainable production of bioactive compounds from Portuguese cultivars
15:30	15:45	Lecture W3 Arona Figueroa Pires (Spain) Valorisation of whey and second cheese whey: elaboration of high added value products
15:45	16:00	Lecture W4 Andreia F.R. Silva (Portugal) Valorisation of piquant pepper waste towards food condiment
16:00	16:15	Lecture W5 Tatiane C. G. Oliveira (Portugal) Sustainable bioactive recovery: the most efficient quercetin extraction from onion peel
16:15	16:30	Lecture W6 Katarzyna Wierzchowska (Poland) Sustainable lipid wastes bioconversion - <i>Yarrowia lipolytica</i> in lipase and microbial lipids production
16:30	16:45	Lecture W7 Blanka Tobolková (Slovakia) Sensing arrays for fruit ripeness evaluation
16:45	17:00	Discussion
17:00	18:00	Poster session with drinks (Library) Faculty of Chemical and Food Technology STU – Radlinského 9, Bratislava
20:00	22:00	GALA DINNER

THURSDAY, 12 JUNE 2025

ROOM 3

FACULTY OF CHEMICAL AND FOOD TECHNOLOGY, RADLINSKÉHO 9, 812 37 BRATISLAVA

8:00	8:30	MORNING COFFEE (Library)
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Session In: Innovations in Foods

Moderators: Robert Wolff (NO) and Martin Polovka (SK)

8:30	8:45	Lecture In6 Tibor Maliar (Slovakia) Substances and plant extracts affecting the balance between scavenging and generating radicals in relation to food quality, as potential food additives.
8:45	9:00	Lecture In7 Reşat Apak (Turkey) Recent developments in the CUPRAC sensing/quantification of food antioxidants, reactive species / scavengers, oxidase enzymes substrates and inhibitor pesticides

9:00	9:15	Lecture In8 Hélder Oliveira (Portugal) A journey on the bioavailability of anthocyanin-rich edible flowers bioactives: the case of cornflower, cosmos and wildpansy
9:15	9:45	Keynote Lecture: Innovations in Foods Urszula Gawlik (Poland) Dietary Polyphenols in Thyroid Function: Influence on TPO Activity, Oxidative Stress, and Related Metabolic Disorders
9:45	10:00	Discussion
10:00	10:30	COFFEE BREAK (Library) Faculty of Chemical and Food Technology STU – Radlinského 9, Bratislava <i>Moderators: Paola Dugo (IT) and Hans-Jacob Skarpeid (NO)</i>
10:30	10:45	Lecture In9 Alegria Carrasco-Pancorbo (Spain) Shaping the future of Food Metabolomics: innovative strategies and interesting applications for the olive and avocado sectors
10:45	11:00	Lecture In10 Joana Oliveira (Portugal) Achieving a dramatic blue color stability in anthocyanins bearing acylated sugars in position 3',5'. A thermodynamic and kinetic study.
11:00	11:15	Lecture In11 Tatjana Rueger (Germany) Role of methylglyoxal in color formation: Investigation of novel intermediates and resulting model melanoidins
11:15	11:30	Lecture In12 Elisabete Coelho (Portugal) Strategies to increase psychobiotic activity through dietary fibre modulation
11:30	11:45	Lecture In13 Meltem Laçin (Turkey) Effects of infrared treatment on phenolic compounds and antioxidant activity of chia
11:45	12:00	Lecture In14 Vilma Ratautaite (Lithuania) Molecularly imprinted polymer-modified electrochemical sensor for low molecular weight compounds
12:00	12:15	Discussion
12:00	12:30	Plenary lecture 5 (Room 1) Michaela Musilová (Slovakia/USA) Food for extreme environments
12:30	13:30	LUNCH BREAK (Lunch Room) Faculty of Chemical and Food Technology STU – Radlinského 9, Bratislava
13:30	14:30	Workshop with diamonds in science and business Michaela Musilová and Ján Hrouzek How to be successful in science and business
13:30	15:00	Poster session with coffee (Library) Faculty of Chemical and Food Technology STU – Radlinského 9, Bratislava

Session In: Innovations in Foods

*Moderators: Petras Rimantas Venskutonis (LT)
and Tanja Cirkovic Velickovic (RS)*

15:00	15:15	Lecture In15 Aytul Hamzalioglu (Turkey) Inhibition of immunogenic gluten peptide release by treatment of gluten with green tea phenols
15:15	15:30	Lecture In16 Marlene Walczak (Germany) Methylation of lysine in food
15:30	15:45	Lecture In17 Inga Gabriūnaitė (Lithuania) Application of lactoferrin for coating of β -carotene-inulin particles
15:45	16:00	Lecture In18 Margarida Moldão (Portugal) Enhancing the shelf-life of highly perishable fruits using chitosan based active films and edible coatings
16:00	16:15	Lecture In19 Dilhun Keriman Arserim-Uçar (Turkey) Fish gelatin nanofibers enriched with bee bread extract
16:15	16:30	Lecture In20 Jawad Ashraf (China) Fabrication of polysaccharides based edible films impregnated with aqueous zein nanoemulsion for fruit preservation
16:30	16:45	Lecture In21 Vitor D. Alves (Portugal) Designing biodegradable films using materials from agro-industrial by-products
16:45	17:00	Discussion
17:00	18:00	Poster session with drinks (Library)
20:00	22:00	GALA DINNER

FRIDAY, 13 JUNE 2025

ROOM 1

FACULTY OF CHEMICAL AND FOOD TECHNOLOGY, RADLINSKÉHO 9, 812 37 BRATISLAVA

8:00	8:30	MORNING COFFEE (Library)
Session A: Attractiveness of Foods <i>Moderators: Karel Cejpek (CZ) and Michael Murkovic (AT)</i>		
8:30	8:45	Lecture A10 Marco Arlorio (Italy) Pigmented rice: healthy food for healthy diet. Chemical composition, technology, cooking impact and bioaccessibility insights
8:45	9:00	Lecture A11 Chloe Mayo (United Kingdom) Amadori rearrangement products and volatile formation through high moisture extrusion processing

9:00	9:15	Lecture A12 Sandra Grebenteuch (Germany) New reaction pathways, formation of aroma-active methyl ketones during lipid oxidation
9:15	9:30	Lecture A13 Mária Kopuncová (Slovakia) Effects of pasteurisation, processing atmosphere, storage and production year on the aroma stability of orange juice with pulp
9:30	9:45	Lecture A14 Zeiler Sophie (Germany) Can selenium-induced off-flavors be relevant in beer?
9:45	10:00	Discussion
10:00	10:30	COFFEE BREAK (Library) Faculty of Chemical and Food Technology STU – Radlinského 9, Bratislava

FRIDAY, 13 JUNE 2025

ROOM 2

FACULTY OF CHEMICAL AND FOOD TECHNOLOGY, RADLINSKÉHO 9, 812 37 BRATISLAVA

8:00	8:30	MORNING COFFEE (Library)
Session W: Waste-less Food Production Sub-Session: Edible Insects <i>Moderators: Hans-Jacob Skarpeid (NO) and Lubomír Valík (SK)</i>		
8:30	9:00	Keynote lecture: Waste-less Food Production Lenka Kouřimská (Czech Republic) Nutritional and sensory value of insects as novel food
9:00	9:15	Lecture W8 Lisete M. Silva (Portugal) Exploring insect-derived proteins as sustainable alternatives: digestibility, allergenicity and inflammatory potential.
9:15	9:30	Lecture W9 Mattia Spano (Italy) NMR metabolomics to observe the effects of drying processes and growth stage on <i>Acheta domesticus</i> (house cricket) nutritional profile
9:30	9:45	Lecture W10 Francesco Cacciola (Italy) Comprehensive two-dimensional liquid chromatography for the characterization of the phenolic content in extra virgin olive oil and its by-products
9:45	10:00	Discussion
10:00	10:30	COFFEE BREAK (Library) Faculty of Chemical and Food Technology STU – Radlinského 9, Bratislava

FRIDAY, 13 JUNE 2025

ROOM 3

FACULTY OF CHEMICAL AND FOOD TECHNOLOGY, RADLINSKÉHO 9, 812 37 BRATISLAVA

Session In: Innovations in Foods <i>Moderators: Victor Freitas (PT) and Martin Polovka (SK)</i>		
8:00	8:30	MORNING COFFEE (Library)

8:30	8:45	Lecture In22 João Siopa (Portugal) Unveiling the complexity of Maillard reaction: a novel approach to identify and quantify Maillard reaction products in biscuits
8:45	9:00	Lecture In23 Suleyman Yiltirak (United Kingdom) Interaction of Maillard reaction and lipid oxidation in meaty emulsion prepared with canola oil
9:00	9:15	Lecture In24 Anastasia Gabiger (Germany) Comparative GC-HRMS and LC-HRMS analysis of modern and ancient food-derived lipids to detect shifts in culinary patterns in Roman Britain
9:15	9:30	Lecture In25 Helena Araújo-Rodrigues (Portugal) Neuroprotective effects of mushroom biomass: Impact of serum-available and gut microbiota metabolites in <i>Caenorhabditis elegans</i> models of Alzheimer's disease
9:30	9:45	Lecture In26 Ingrid Undeland (Sweden) The seafood process water biorefinery -from waste to new values
9:45	10:00	Discussion
10:00	10:30	COFFEE BREAK (Library) Faculty of Chemical and Food Technology STU – Radlinského 9, Bratislava

FRIDAY, 13 JUNE 2025

PLENARY ROOM

FACULTY OF CIVIL ENGINEERING STU – RADLINSKÉHO 11, BRATISLAVA

10:40	11:20	<i>Moderators: Livia Simon Sarkadi (HU) and Zuzana Ciesarová (SK)</i> Plenary lecture Robert Wolff (Norway) Valorisation of byproducts – How the Norwegian seafood industry create more value and bring healthy food products to the market
11:20	12:00	Plenary lecture Manuel A. Coimbra (Portugal) Innovation in food - Clean label food industry strategies based on carbohydrates
12:00	12:30	EuroFoodChem XXIII Awards
12:30	12:45	Promotion of EuroFoodChem XXIV and ECC10
12:45	13:00	CLOSING CEREMONY
13:00	13:30	Technik - Slovak vocal choir



WORKSHOP

Juliana Bezáková | State of the art search in research – purpose and strategy

How not to research the researched? You can ask the lecturer for tips and tricks!

This workshop will focus on the importance of conducting „state of the art“ searches, their place in the technology transfer process, and a search strategy in the biggest patent database, Espacenet.

Pre-Conference Workshop provided by the Slovak Centre of Scientific and Technical Information.

Venue: Library Room

Date: 10. 6. 2025

Time: 16:00 – 17:00

REGISTRATION:



WORKSHOP

HOW TO BE SUCCESSFUL IN SCIENCE AND BUSINESS

Unique workshop organised by Hermes LabSystems, Ltd., The Diamond of Slovak Business 2024.

Lecturers: Michaela Musilová (SK/USA)
Astrobiologist
& Ján Hrouzek (SK)
CEO, Hermes LabSystems

Venue: ROOM 1

Date: 12. 6. 2025

Time: 13:30 - 14:30

REGISTRATION:



POST-CONFERENCE WORKSHOP

WILEY WORKSHOP ON BEST PRACTICES IN PUBLISHING

David Peralta | Editor, Wiley-VCH (ChemMedChem, ChemBioChem, ChemFoodChem)

14:30-15:30: AI Tools for Writing and Research (What is generative AI? What are LLMs? What are the guidelines when using AI tools in publishing? What are some free AI tools researchers can use for writing and research organization?)

15:30-16:00: Q&A; meet the editor; short break

16:00-17:00: The Publisher's Black Box (Best practices and pitfalls in publishing, what an editor does, submission optimization, how to avoid direct rejection, optimizing titles and abstracts)

Venue: Library Room
Faculty of Chemical and Food Technology,
Radlinského 9, 812 37 Bratislava

Date: 13 June 2025

Time: 14:30 – 17:00

Dr. David Peralta hails from the Philippines but did his doctoral research at the German Cancer Research Center and the University of Heidelberg. He joined Wiley-VCH in 2014 as an editor of the Chemistry Europe journals ChemMedChem, ChemistryOpen, and ChemistrySelect. Since 2017, he has been Editor-in-Chief of ChemMedChem, but also works for sister journals ChemBioChem and ChemFoodChem. David actively trains researchers across the globe on various topics within science publishing and communication.

REGISTRATION:



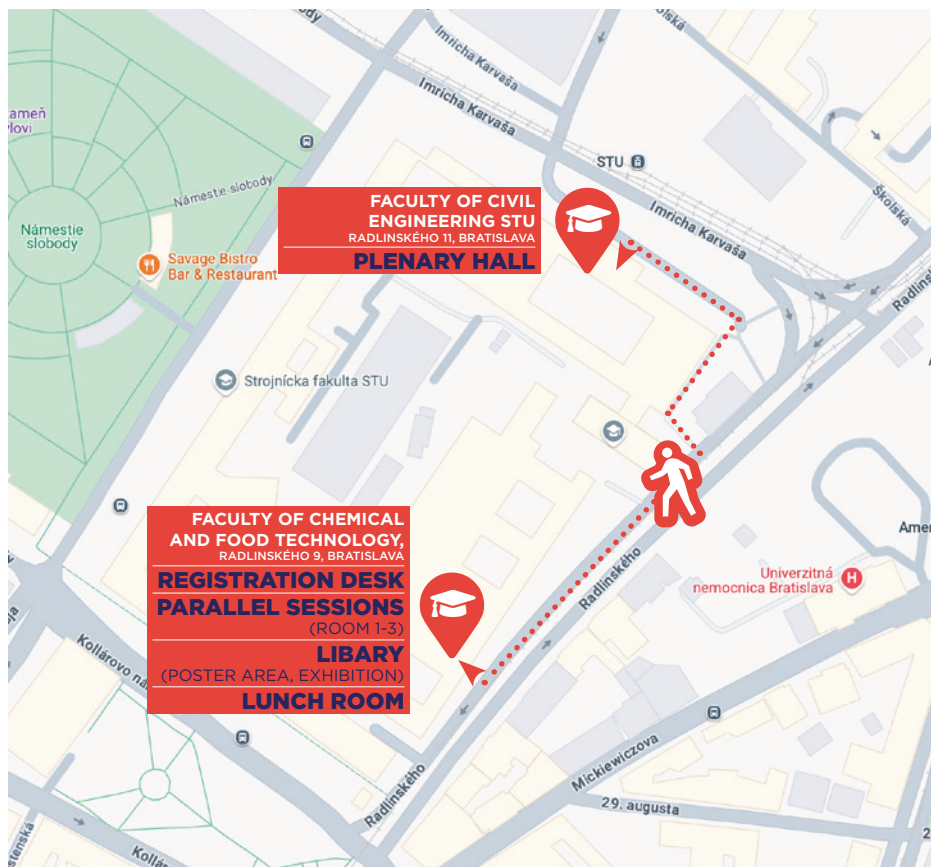
VENUE

Parallel Rooms 1 & 2 & 3, Registration Desk, Exhibition, Poster Area, Lunch Room

Faculty of Chemical and Food Technology STU
Radlinského 9, 812 37 Bratislava

Plenary Room, Welcome Reception

Faculty of Civil Engineering STU
Radlinského 11, 810 05 Bratislava





GENERAL INFORMATION

BADGE

Please wear your badge during the entire conference.

REGISTRATION OPENING HOURS

The Registration desk is located in the Foyer of the Faculty of Chemical and Food Technology, Radlinského 9, Bratislava.

Tuesday 10. 6. 2025	15:00	17:00
Wednesday 11. 6. 2025	07:30	18:00
Thursday 12. 6. 2025	08:00	18:00
Friday 13. 6. 2025	08:00	11:00

WI-FI

Name: EUROFOODCHEM2025

Password: Bratislava2025

REFRESHMENTS INCLUDED IN THE REGISTRATION FEE

Coffee breaks are served in the Exhibition and Poster area in the Library on the 2nd Floor.

Lunch is served in the Lunch Room on the 1st Floor.

CONGRESS SECRETARIAT

GUARANT International spol. s r. o.

Českomoravská 19

190 00 Prague 9 Czech Republic

Phone: +420 284 001 444

E-mail: eurofoodchem2025@guarant.cz

Website: www.guarant.cz

INSTRUCTIONS FOR AUTHORS

ORAL SESSIONS

You are expected to bring your presentation file to Bratislava (e.g. on a memory stick) and upload it directly at the event venue before your scheduled talk (in the hall of your lecture) either the day before or during the breaks (coffee break, lunch). IT staff will be present in each presentation hall during the breaks.

We would like to inform you that EUROFOODCHEM 2025 will strictly respect the timing and duration of the presentations so as to allow the attendees to change at the specified times among the parallel sessions.

Your presentation should be prepared in MS PowerPoint or Adobe PDF format, with both 4:3 and 16:9 aspect ratios accepted, although the preferred aspect ratio is 16:9.

During your presentation, our technical support team will provide you with a wireless presenter or a keyboard/mouse and will be responsible for the timing and duration of each talk. The time remaining until the end of your presentation will be displayed on a screen during your talk.

If you need your laptop during the presentation, please consult with our technical support team in advance to ensure a seamless and uninterrupted session for all attendees.

All presentations will be deleted from our systems after the session concludes.

POSTER SESSIONS

The Poster Area is located in the Library (2nd Floor). Authors will have access to it from Tuesday, 10 June 2025, at 16:00 - 18:00. Authors are asked to attach their poster boards before the first Poster Session.

We ask all presenting authors of Posters to be present during the Poster Sessions near their poster board.

Poster Session with drinks

Date: 11. 6. 2025

Time: 17:00 – 18:00

Poster Session with coffee

Date: 12. 6. 2025

Time: 13:00 – 15:00

Poster Session with drinks

Date: 12. 6. 2025

Time: 17:00 – 18:00

LIST OF POSTER PRESENTATIONS

SESSION W: WASTE-LESS FOOD PRODUCTION

PP-W01 Comprehensive Valorisation of Tommy Atkins Mango (*Mangifera indica* L.) Pulp and By-products for Sustainable Agroindustrial Applications

Francine Albernaz Lobo, M. José Jara-Palacios, Carla M. Stinco, Ana M. Benítez-González, Dolores Hernanz

PP-W02 Distilled solid residue from *Rosmarinus officinalis* L. essential oil extraction as a source of bioactive compounds

Bianca R. Albuquerque, Virginie Xavier, Tiane Finimundy, Filipa Mandim, Tânia C.S.P Pires, Sandrina Heleno¹, Irene Mediavilla, Luis Esteban, Lillian Barros

PP-W03 Turning poultry by-products into value: functional proteins from enzymatic hydrolysis

Helena Rodrigues, Sandra Borges, Tânia C. F. Ribas, Maria Leonor Castro, Débora Campos, Maria João Mota, Manuela Pintado

PP-W04 Unlocking mandarin potential: Postharvest treatment effects on phenolic content

Dora Bošnjak, Irina Tanuwidjaja, Marko Vuković, Goran Fruk, Luna Maslov Bandić

PP-W05 Evaluation of black cumin (*Nigella sativa* L.) cake as a sustainable plant-based protein source and investigation of extraction methods

Gülşah Çalışkan Koç, Özge Süfer

PP-W06 Development and Characterization of pH-Sensitive Biopolymer-Based Smart Films for Food Freshness Monitoring

Saliha Esin Çelik, Saida Huseynova, Betül Özdemir Şenyer, Reşat Apak

PP-W07 Photooxidation of biotin

Anna Gabel, Nina Eisfeld, Kristina Fleischer, Michael Hellwig

PP-W08 AutoPro: An automated bioprocess for the cultivation of the microalgae *Galdieria sulphuraria* for improved utilization of aquacultural side streams

Corina Kleps, Stephanie Schönfelder, Sandra Grebenteuch, Daniel Pleissner, Michael Ogurek

PP-W09 Clustering Analysis of European Countries Based on Food Waste, Carbon Footprint, and Sustainable Food Chemistry Practices

Didem Guleryuz, Erdemalp Ozden

PP-W10 Recycled Plastics in Focus: Analytical Strategies for Assessing Food Contact Safety

Elise Hecht, Andrea Hochegger, Erich Leitner

PP-W11 Comprehensive analyses of brewery spent grains chemical composition

Andrejs Banis, Tatjana Kince, Zanda Kruma, Darius Sargautis

PP-W12 Optimized recovery of valuable bioactive fractions from CO₂-delipidated hop residues using pressurized ethanol extraction

Nóra Emilia Nagybakay, Michail Syrpas, Andrius Jaskūnas, Aušra Šipailienė, Petras Rimantas Venskutonis, Vaida Kitrytė-Syrpa

PP-W13 Flavor profile of rapeseed and sunflower fiber matrix upon adsorption of tart cherry flavour compounds

Dubravko Pichler, Vesela Chalova-Zhekova, Ivana Ivić, Josip Šimunović, Anita Pichler, Mirela Kopjar

PP-W14 Valorisation of Cabbage Core: Composition and Potential Use in Plant-Based Products

Anda Dubrovska, Evita Straumite, Ruta Galoburda, Ilze Gramatina, Zanda Kruma

PP-W15 The Potential of *Quercus suber* Flour for Sustainable Food Applications

Maria Luz Maia, Cristina V. Rodrigues, Pedro Babo, Manuela Pintado

PP-W16 Upcycling Olive Pomace to Improve the Nutritional Profile of Breaded Foods

Ítala Marx, Carlos Ledesma-Escobar, Ana Castillo-Luna, Mónica Calderón-Santiago, Mario Marostica, Feliciano Priego-Capote

PP-W17 Giving Juice Intermediates an Opportunity: From Bioactives Characterization to Innovative Food Developments

Raquel Nunes da Silva, Bárbara Maurício, Jorge Vieira, Irina Ribeiro Alves, Maria João Alegria, Rui Rodrigues, Ana Fernandes, Iva Fernandes, António Vicente, Nuno Mateus, Victor de Freitas

PP-W18 Unveiling the Acetogenin Profile of Avocado: LC-IMS-MS/MS Analysis of Bacon, Fuerte, and Hass Tissues (peel, pulp and seed)

María Gemma Beiro-Valenzuela, Lucía Olmo-García, Sara Rodríguez-Rodríguez, Aiub Mohamed-Barara, Romina P Monasterio, Irene Serrano-García, Elena Hurtado-Fernández, Romina Pedreschi, Alegría Carrasco-Pancorbo

PP-W19 Nutritional valorization of fermented melon by-products: novel sustainable ingredients?

Mariana Santos Domingues, Mafalda Alexandra Silva, José M. Pestana, Helena S. Costa, Tânia Gonçalves Alburquerque

PP-W20 Potential of currant pomace for stabilisation of oil-in-water-emulsions

Larissa Vivienne Sankowski, Kai Nolte, Rocío Morales-Medina, Stephan Drusch, Monika Brückner-Gühmann

PP-W21 Reduction of Food Waste through Innovative Lighting Technologies

Christian Krutzler, Andreas Weiss, Christian Fagner, Stefanie Kern, Gabriel Pint, Niklas Pontesegger, Barbara Siegmund

PP-W22 Incorporating cocoa bean shells in bakery products: nutritional enhancement and prebiotic potential

Margherita Stampini, Vincenzo Disca, Francesca Carrà, Fabiano Travaglia, Matteo Bordiga, Jean-Daniel Coisson, Monica Locatelli, Marco Arlorio

PP-W23 Comparison of Bioactive Potential in 100% *Coffea canephora* and Its Spent Coffee Grounds

Terézia Švecová, Alica Bobková, Alžbeta Demianová, Andrea Mesárošová, Lukáš Jurčaga, Ivana Timoracká, Marek Bobko, Judita Lidiková, Lubomír Belej

PP-W24 Recovery and fractionation of bioactives of industrial hemp leaves: Green vs traditional methods

Orinta Aleknavičiūtė, Laura Jūrienė, Renata Baranauskienė, Petras Rimantas Venskutonis

PP-W25 Revalorization of buckwheat hulls: Effects of green solvent extraction on the phenolic profiles

Murdiati Murdiati, Ainhoa Vicente, Marina Villanueva, Felicidad Ronda

PP-W26 Raspberry pomace as functional food ingredient: in vitro gastrointestinal digestion, anthocyanins profile and bioactivities

Ziva Vipotnik, Majda Golob

PP-W27 The potential of Haskap berry pomace: characterization of phenolic compounds, antioxidative and antimicrobial activity

Ziva Vipotnik, Majda Golob

SESSION IN: INNOVATION IN FOODS

PP-In01 Screening of Antioxidants of *Paeonia officinalis* and *Paeonia anomala* Leaves and Roots using High Pressure Extraction Techniques

Sana Abbas, Petras Rimantas Venskutonis

PP-In02 Combining wheat sprouting with fermentation as a biochemical modification strategy to decrease immunogenic gluten peptides

Merve Aksoy Dirim, Aytül Hamzalıoğlu, Ecem Evrim Çelik Yılmaz, Evrim Özkaynak Kanmaz, Vural Gökmen

PP-In03 Bioactive and functional properties of sweet potato flours: effect of variety and drying method

Nelson Pereira, Ana C. Ramos, Marco Alves, Vítor D. Alves, Margarida Moldão, Marta Abreu

PP-In04 Effects of Infrared Treatment on Some Constituents of Safflower (*Carthamus tinctorius* L.) Seed

Elif Nur Dilbirliği, Meltem Laçın, Arzu Başman

PP-In05 Revised EFSA Guidance for novel food applications: spotlight on characterization

Elisa Beneventi, Reinhard Ackerl, Océane Albert, Domenico Azzollini, Wolfgang Gelbmann, Maria Glymenaki, Marcello Laganaro, Irene Nuin Garciarena, Maura Magani, Leonard Matijevic, Vania Mendes, Estefania Noriega Fernandez, Gabriela Precup, Ruth Roldan Torres, Annamaria Rossi, Emanuela Turla, Ermolaos Ververis, Georges Kass, Andrea Germini

PP-In06 Enhancing *Chlorella vulgaris* fermentation: Investigating effective pre-treatment techniques

Hakki Bilgin, Vaida Kitryte-Syrpa, Michail Syrpas

PP-In07 Biofunctionalization of corn to enhance market competitiveness within the frame of Spanish GO-BIODIF project

Gracia P. Blanch, Pedro Revilla, Rosa A. Malvar, Elena Peñas, Cristina Martínez-Villaluenga, Begoña de Ancos, Juana Frias

PP-In08 Optimization of an extraction and analytical method of water and fat-soluble vitamins in mango juices

GP Blanch, A. Nicoara, A. Domene, ML Ruiz del Castillo, B. de Ancos, C. Sánchez-Moreno

PP-In09 Phytochemical profiling of red vine leaves commercial samples: variability of the phenolic fraction

Chiara Carini, Vincenzo Disca, Fabiano Travaglia, Jean Daniel Coisson, Matteo Bordiga, Hélder Oliveira, Monica Locatelli

PP-In10 Phlorotannin-rich extracts from brown macroalgae for novel food applications

M. Carpena, P. Barciela, F. Chamorro, Cláudia S. G. P. Pereira, Aurora Silva, João C. M. Barreira, M. Beatriz P. P. Oliveira, M.A. Prieto

PP-In11 Natural extracts with high polysaccharides content: effect on wheat dough properties and consumer acceptance of model bakery product

Matej Čech, Tatiana Bojňanská, Anna Kolesárová

PP-In12 Innovation in food production: lab-grown meat, cultivated seafood, and advanced food technologies

Yasemin Celebi

PP-In13 Investigations on *Locusta migratoria*, *Acheta domesticus*, and *Tenebrio molitor* proteins quality

Raffaella Colombo, Marta Barberis, Vanessa Pellicorio, Adele Papetti

PP-In14 Optimized Extraction and Characterization of *Spirulina* (*Arthrospira platensis*) Proteins for Innovative Food Applications

Elisa Costa, Miguel Ribeiro, Luís Filipe-Ribeiro, Fernanda Cosme, Fernando M. Nunes

PP-In15 Comparison of Chemical Composition and Bioactive Properties of different *Chlorella vulgaris* Hydrolysates

Sara A. Cunha, Manuela Machado, Manuela Pintado

PP-In16 Incorporation of insect hydrolysate in canned tuna: effects on appearance and stability, and assessment of bioavailability

Sara A. Cunha, Manuela Machado, Manuela Pintado

PP-In17 Vegan cheeses – product development and physical- chemistry characteristics

Joana Azevedo, Joana Pinto, Joana Oliveira, Duarte Torres, Daniela Correia, Paula Guedes de Pinho, Victor de Freitas, Susana Soares

PP-In18 The jelling ability of carrageenan in meat products and their analogues

Bernardo A. C. Ferreira, Marta Rendeiro, Ricardo Silva, Kayane Oliveira, Pedro A. R. Fernandes, José A. Lopes da Silva, Maria A. Azevedo, Cláudia Nunes, Manuel A. Coimbra

PP-In19 Changes in the amino acid and biogenic amine content of oyster mushrooms caused by different pretreatment and fermentation

Albert Gashi, Meltem Boylu, György Kenesei, Zsuzsanna Mednyánszky, Livia Simon-Sarkadi

PP-In20 Evaluation of the protein bioaccessibility and bioavailability from a new plant-based protein source: *Jatropha curcas* L.

Mona Grünwald, Tuba Esatbeyoglu

PP-In21 Chitosan nanoparticles used for protecting labile substances in gelation system

Ondrej Hruška, Kristína Masnicová, František Kreps, Erika Hrašková

PP-In22 Liquid Drawing Technology for Creating a Beverage with 3D Design

Ipei Inoue

PP-In23 Dietary fibre with functional properties ameliorates the thwarting effects of copper nanoparticles on the caecal microbial enzymatic activity and SCFA production

Jerzy Juśkiewicz, Katarzyna Ognik, Anna Stępniewska, Ewelina Cholewińska, Katarzyna Jaworska, Przemysław Sołek, Dorota Napiórkowska, Bartosz Fotschki

PP-In24 Effect of Pretreatment on Microwave Drying of Celery Roots and Process Optimization

Naciye Kutlu

PP-In25 Can mushrooms' polysaccharides decrease cholesterol absorption?

Helena Laronha, Filipe Coreta-Gomes, Manuel A. Coimbra, Elisabete Coelho

PP-In26 Enrichment of legumes by filamentous fungi using solid state fermentation process

Dávid Lörinc, Tatiana Klemková, Kristína Kukurová, Jozef Murín, Zuzana Ciesarová, Milan Čertík

PP-In27 Saskatoon berry as an easy-to-grow blueberry substitute

Kristína Masnicová, Ondrej Hruška, František Kreps, Natália Smolárová

PP-In28 AI-Based peak determination for pesticide analysis

Jan Peter Mayer, Vadim Kraft, Waldemar Weber

PP-In29 Impact of chestnut flour processing (Boiled, Roasted, and Dried) on the chemical and sensory properties of fresh pasta

A. B. Guedes, B. Melgar, A. Gonçalves, L. Pinto, J. Moreira, T. C. Finimundy, L. Barros

PP-In30 Valorization of hemp flour in wheat-based products: rheological, structural, and optical properties

Andreea – Lavinia Mocanu, Cătălina – Beatrice Poteraş, Susman Iulia, Gabriela Criveanu-Stamatie, Corina Stroe, Elena Ungureanu, Mustăţea Gabriel

PP-In31 Rapid Quantification of EPA and DHA in Fish Oil-Based Food Supplements Using Mid- and Near-Infrared Spectroscopy Combined with Partial Least Squares Regression

Chi Mai Nguyenová, Jan Poustka

PP-In32 Bioaccessibility and Prebiotic effects of Phenolic Compounds from Diospyros kaki Extract

Giulia Moretto, Raffaella Colombo, Raquel Rodríguez-Solana, Gema Pereira-Caro, Adele Papetti

PP-In33 Acorn flour as a new food ingredient: nutritional composition and shelf life

Francesca Vurro, Alexandra-Mihaela Ailoaiei, Davide De Angelis, Giacomo Squeo, Antonella Pasqualone

PP-In34 Nutritional potential of *Lactarius deliciosus* mycelium for sustainable fungi-based food innovation

Carla Pereira, Maria Gabriela Leichtweis, Catarina Ribeiro, Andreia Afonso, Maria Inês Dias

PP-In35 Isolation and identification of potential starter cultures to obtain bioactive fermented oats

Maylis Renard, Elena Peñas, Cristina Martínez-Villaluenga, Juana Frias, José María Landete, José Antonio Curiel

PP-In36 Oligosaccharide-based investigation of adulteration in fruit juices and fruit juice concentrates

Kai Scholten, Angelina Schneider, Daniel Wefers, Sascha Rohn, Clemens Kanzler

PP-In37 Impact of cricket powder supplementation on gut inflammatory markers and cholesterol levels in a mouse model of diet-induced obesity

Otto Selenius, Terhi Kolari, Gabriel Vinderola, Seppo Salminen

PP-In38 Encapsulated Flavours: A Strategy to Reduce Sodium in Canned Tuna

Carmo Serrano, Beatriz Fernandes, Gabriel Mota Ribeiro, Daniela Araújo, Joana Castro, Luís F. Baião, Helga Augusto, Ana Cação, Helena Oliveira, Leonor Nunes

PP-In39 Nutritional potential of brown algae extracts: a study on *Bifurcaria bifurcata*, *Fucus spiralis*, and *Ascophyllum nodosum*

Aurora Silva, Cristina Soares, Franklin Chamorro, Maria Carpena, Rafael Nogueira-Marques, M. Fátima Barroso, M.A Prieto

PP-In40 Seaweed-derived functional edible coatings to reduce oil uptake in fried fish fillets

Gabriela Sousa, Carla Tecelão, Suzana Ferreira-Dias, Vítor Alves

PP-In41 Angiotensin-Converting Enzyme Inhibitory Activity of Selected Phenolic Acids, Flavonoids and their O-Glucosides, and Low Molecular Phenolic Metabolites in Relation to Their Oxidation Potentials

Danuta Zielińska, Małgorzata Starowicz, Małgorzata Wronkowska, Henryk Zieliński

PP-In42 Multifaceted biological activity of rutin, quercetin, and its glucosides

Danuta Zielińska, Małgorzata Starowicz, Małgorzata Wronkowska, Henryk Zieliński

PP-In43 Biodiesel Production from Edible Insect Oils

Özge Süfer, Gülşah Çalışkan Koç

PP-In44 Optimization of pressurized liquid extraction for efficient recovery of valuable polar antioxidant-rich fractions from *Gnaphalium uliginosum* L.

Marius Užupis, Michail Syrpas, Vaida Kitrytė-Syrpa

PP-In45 Molecular and structural characterization of starch in Breadfruit flours from pulp and peel

Caleb S. Calix-Rivera, Grazielle Náthia-Neves, Raúl Ricardo Mauro, Marina Villanueva, Felicidad Ronda

PP-In46 Valorisation of blackberry seed flour in gluten-free biscuit development: nutritional, technological, and sensory evaluation

Ángela G. Solaesa, Marina Villanueva, Felicidad Ronda, Rodrigo Melgosa, M. Teresa Sanz, Sagrario Beltrán

SESSION S: SAFETY OF FOODS

PP-S01 Food safety hazards: a comparison of EU data and Slovenian consumers' concerns

Maja Bensa, Mojca Jevšnik Podlesnik, Irena Vovk

PP-S02 Bacterial consortia of ewes' whey in the production of bryndza cheese in Slovakia

Zuzana Rešková, Zuzana Čaplová, Janka Koreňová, Barbara Brežná, Nikola Klišťincová

PP-S03 Monitoring of thermal process contaminants in soy-based milk alternatives during storage

Selin Çakmak, İrem Uçaner, Burçe Ataç Mogol

PP-S04 Effect of air-frier conditions on bioactive properties and formation of harmful Maillard products in potato chips

Elif Apaydın, Mustafa Remzi Otağ, Aysegül ÇEBİ

PP-S05 Sugar composition affects kinds and levels of alpha-dicarbonyl compounds formed in food

Karel Cejpek, Anna Průšová, Zuzana Procházková

PP-S06 Per- and polyfluoroalkyl substances (PFAS) migration from straws distributed in Korea: An exposure assessment

Siweon Choi, Kwonyong Eom, Minyoung Lee, Dain Bae, Younju Choi

PP-S07 Determination of acrylamide content using the LC-MS/MS method in thermally processed food products from the market of Montenegro

Mitar Delević, Brižita Đorđević, Nevena Ivanović, Biljana Antonijević, Bojan Marković

PP-S08 Effect of Extrusion Process Parameters on Acrylamide Formation in Pea Protein-Enriched Corn Snacks

Neslihan Göncüoğlu Taş, Dimitris P. Balagiannis, Sameer Khalil Ghawi, Vural Gökmen, Jane K. Parker

PP-S09 Mitigating Acrylamide Formation Using Food Waste Materials – A sustainable solution

Mouandhe Imamou Hassani

PP-S10 Moisture-activated oxygen scavenger based on Acacia catechu for active food packaging: A plant-based alternative

Prachi Jain, Kirtiraj K Gaikwad

PP-S11 From Hive to Hazard: Overview of Honey-Related RASFF Notifications

Mina Janković, Ljilja Torović

PP-S12 From Hive to Risk: Overview of Honey-Related EU Monitoring and Risk Assessment Data

Ljilja Torović, Mina Janković

PP-S13 A Combined Sample Preparation and Multi-Technique Strategy Employing GC- and LC-MS/MS for the Determination of 60 Plasticizers and Other Selected Additives in Germany's First Total Diet Study "BfR MEAL"

Elisabeth Koch, Andriy Kuklya, Klaudia Michna, Saskia Lehmann, Oliver Kappenstein, Irmela Sarvan, Andreas Luch, Alexander Roloff, Torsten Bruhn

PP-S14 The application of cyclodextrins for the elimination of aflatoxin M1 from aqueous solution and milk

Lukáš Kolarič, Peter Šimko

PP-S15 Comparison of infrared and conventional baking and study of their effect on acrylamide content and quality characteristics of rye crispbread

Maria Kopsacheili, Kali Kotsiou, Maria Papageorgiou, Adamantini Paraskevopoulou

PP-S16 Hemp seed breads – profiles, contents and thermal stability of cannabinoids like Δ^9 -THC

Niklas Lindekamp, Nadja Triesch, Michael Weiss, Tim Rautenberg, Alexander Voß, Sascha Rohn, Stefan Weigel

PP-S17 Influence of thermal processing on cannabinoids contents and profiles in hemp seed oil

Niklas Lindekamp, Nadja Triesch, Sascha Rohn, Stefan Weigel

PP-S18 Expanding the asparaginase toolbox: New sources, promising properties and industrial potential

Karolína Loužecká, Max Štětina, Jan Beránek, Tomáš Podzimek, Eva Benešová

PP-S19 Microplastics and nanoplastics contamination in food and beverages: a global review

Carolina Mota, Zita E. Martins, Helena Ramos, Isabel M.P.L.V.O. Ferreira, Márcia Carvalho, Ana Margarida Araújo

PP-S20 Innovative radiofrequency application for effective pest control in infested chestnuts

B. Melgar, C. Ribeiro, Â. Fernandes, T. Finimundy, T.C.S.P. Pires, J. Moreira, E. Alexandre, C. Freire, T. Vila Franca, N.C.P. Fernandes, A. Gonçalves, L. Barros

PP-S21 Acrylamide formation in roasted almonds: impact of roasting conditions

Marta Mesias, Francisca Holgado, Francisco J Morales

PP-S22 Effect of free asparagine content on acrylamide formation and texture in crispbreads made from wheat flour

Sofia Keramari, Kali Kotsiou, Maria Kopsacheili, Nigel G. Halford, Maria Papageorgiou, Adamantini Paraskevopoulou

PP-S23 Mitigation of 5-Hydroxymethylfurfural Formation in Muffins by an Optimized Polyphenolic Antioxidant Extract from Tara Pods (*Caesalpinia spinosa*) Obtained via High Hydrostatic Pressure

Franco Pedreschi, Jessami Marin, Andrea Bunger

PP-S24 Analytical approaches to follow process-induced compounds, AGEs and key adducts formed during in vitro digestion of a pea-based cake

Federica Secco, Even Le Roux, Véronique Bosc, Barbara Rega

PP-S25 New European regulation for bisphenols in food contact materials posing analytical challenges

Lara Skef, Erich Leitner

PP-S26 Importance of FHB resistant wheat genotypes in reduction of acrylamide

Valentina Spanic, Jurica Duvnjak, Katarina Sunic Budimir

PP-S27 Analysis of the occurrence of selected persistent organic pollutants (POPs) and perfluoroalkyl substances (PFASs) in Polish traditional cheeses

Magdalena Surma, Anna Sadowska-Rociek, Władysław Migdał, Magda Filipczak-Fiutak, Jacek Domagała, Tomasz Sawicki

PP-S28 Influence of traditional versus industrial processing on the trans-fatty acids content of foods

Beatrice Poteras, Fulvia Manolache, Cristina Todasca

PP-S29 Further decoding of degradation pathways of Nε-carboxymethyllysine (CML) in *Escherichia coli*

Patroklos Vougioukas, Erica Aveta, Judith Mehler, Nicola Gericke, Vincent Hoffmann, Jürgen Lassak, Michael Hellwig

PP-S30 Development of nanoformulations from lavender waste for the sustainable control of *Botrytis cinerea*

María P. Fattobene, Renata Bence, Camila T. Vélez, Natalia S. Podio, Daniel Wunderlin, Natividad Herrera Cano

PP-S31 From manure to crops: assessing enrofloxacin contamination in agricultural systems using chicory as case study

Camilla Di Marcantonio, Camila T. Vélez, Daniel A. Wunderlin, Natalia S. Podio

SESSION A: ATTRACTIVENESS OF FOODS

PP-A01 METROFOOD-IT – The Italian Research Infrastructure for Metrology and Open Access Data in support to the Agrifood

Paola Adamo, Maria Careri, Cesare Manetti, Remo Pareschi, Angelo Riccaboni, Andrea Mario Rossi, Sabina Tangaro, Claudia Zoani

PP-A02 Advanced green microextraction techniques for eco-friendly monitoring of pesticide residues in grapes

Mereke Alimzhanova, Yerkanat Syrgabek

PP-A03 Extraction of functional components from *Lycium ruthenicum* Murray and *Lycium barbarum* Lam. fruits using deep eutectic solvents and antimicrobial effect

Yusuf Can Gerçek, Naciye Kutlu, Sinan Bayram, Saffet Çelik, Fatma Nur Baştürk, Bahar Özmen, Nesrin Ecem Bayram

PP-A04 Biochemical properties and antibacterial activity of Armenian honeys

Viktoriia Chirkova, Marcela Bucekova, Jana Godocikova, Juraj Majtan

PP-A05 AQUASERV: Research services for sustainable aquaculture, fisheries and blue economy

Nidhi Dalal, Antonio G. Caporale, Diana Agrelli, Paola Adamo

PP-A06 Effects of innovative non-thermal techniques on individual polyphenols in Sicilian table olives

Jasmin Djahandideh, Edwin Januschewski, Andreas Juadjur, Kemal Aganovic, Tuba Esatbeyoglu

PP-A07 Valorization of the nutraceutical potential of sumac (*Rhus coriaria* L.)

Laura Dugo, Elisa Pannucci, Katia Arena, Paola Dugo, Luca Santi

PP-A08 Sweetness perception in biscuits: The effects of Maillard and caramelisation reactions

Naz Erdem, Neslihan Göncüoğlu Taş, Tolgahan Kocadağlı, Vural Gökmen

PP-A09 Chemometric analysis of fatty acid profiles of 30 Portuguese corn samples

Lais Freitas, Maria Eugénia Tornadijoa, Pedro Mendes Moreira, Isabel Dinis, André Pereira, Ana Sofia Bagulho, Nuno Pinheiro, Fernanda Simões, Ângela Lopes, Diogo Mendonça, Letícia M. Estevinho, Luís G. Dias

PP-A10 Fermentation-derived bioactives from fruit juices: a natural dietary strategy against metabolic disorders

Ana R. Monteiro, Ana Faria, Maria João Almeida, Shámila Ismael, João Araújo, Nuno Mateus, Victor Freitas, Iva Fernandes

PP-A11 Cultivation and processing of buckwheat under the aspect of climate protection

Martin Almendinger, Lara Mathew, Sandra Grebenteuch, Alexander Voss, Maxie Grüter

PP-A12 Characterization of Artisanal and Industrial Maroilles Cheeses Quality by Targeted and Untargeted Techniques

Romdhane Karoui

PP-A13 Production of Maillard Reaction Flavouring from Sprouted Wholewheat Flour for Use in Low Acrylamide Biscuits

Tolgahan Kocadağlı, Dilara Başbozkurt, Neslihan Taş, Aytül Hamzalıoğlu, Vural Gökmen

PP-A14 Quantitative Analysis of Isomeric Tocols in Oils Using RPLC-MS/MS

Jesse Namu Ombugadu, Katarzyna Pawlak, Kamil Wojciechowski

PP-A15 Quantitative Analysis of Saponins in Beverages via LC-MS/MS

Jesse Namu Ombugadu, Katarzyna Pawlak, Ewa Kobylska, Kamil Wojciechowski

PP-A16 Influence of heat treatment and ethanol washing on sensory characteristics of pea protein concentrates

Diana Owsienko, Greta van Huyssteen, Leyla Dahl, Evelina Höglund

PP-A17 Harnessing *Brassica oleracea* biodiversity for health-promoting plant-based foods

Vanda Púčiková, Franziska S. Hanschen, Andreas Dunkel, Andreas Börner, Katja Witzel

PP-A18 Maturation study of *Sorbus aucuparia* fruit

Natália L. Seixas, José Fresno Baro, Miguel Sousa Dias, Nuno Sousa Dias, Letícia M. Estevinho, Luís G. Dias

PP-A19 Flavour chemistry as a valuable tool for the evaluation of new apple varieties

Niklas Pontesegger, Thomas Rühmer, Barbara Siegmund

PP-A20 The flavour of coffee substitutes – a comparative investigation

Müge Dogan, Niklas Pontesegger, Barbara Siegmund



PP-A21 Health-promoting properties of young barley (*Hordeum vulgare* L.)-based supplements

Anna Sadowska-Rociek, [Magdalena Surma](#), Adam Florkiewicz

PP-A22 Effect of ascorbic acid on the quality of caviar substitute from eggs of the small brown snail (*Cornu aspersum*)

Krzysztof Surówka, Maciej Ligaszewski, Barbara Anthony, Ireneusz Maciejaszek, Iwona Tesarowicz, Jagoda Majcherczyk, Wiesław Łasocha, Ladislav Staruch.

PP-A23 Effects of infrared radiation at 850 nm and 940 nm on the synthesis of bioactive phytochemicals in radish sprouts

Grzegorz Fiutak, Krzysztof Surówka

PP-A24 Water Stress-Induced Metabolic Shifts and Bioactivity in Broccoli Sprouts

Ivana Šola, Daria Gmiżić, Karlo Miškec, Jutta Ludwig-Müller

PP-A25 Influence of red and blue-dominant light spectra on the biosynthesis of secondary metabolites in *Mentha*

[Saskia Tsiaparas](#), Annika Walpert, Kai Kehle, Maike Passon, Andreas Schieber, Matthias Wüst

PP-A26 Effect of coffee roasting degree on bioactive compounds and acrylamide based on processing methods in specialty coffee

Matúš Várady, Jan Tauchen, Adéla Fraňková, Pavel Klouček, Miriam Vlčáková, Anna Reitznerová, Slavomír Marcinčák, Peter Popelka

PP-A27 Kernel Type Variability in Maize: Insights into Mineral Element Content

[Jelena Vukadinović](#), Violeta Anđelković, Vojka Babić, Snežana Mladenović Drinić, Jelena Srđić, Nikola Grčić, Natalija Kravić

SESSION F: FOOD PRODUCTION AND ITS SUSTAINABILITY

PP-F01 Botanical origin of pollen mixtures and honey: comparison of two ITS2 primer sets for DNA-metabarcoding

Mónica Honrado, Andreia Quaresma, Joana Santos, M. Alice Pinto, [Joana S. Amaral](#)

PP-F02 3D printing of bread dough with simultaneous microwave processing: effect on water loss

[Diana Vicente-Jurado](#), Tania Doménech, Purificación García-Segovia, Marta Igual, José-Manuel Catalá-Civera, Javier Martínez-Monzó

PP-F03 Properties of Pectin Extracted Under Different Conditions from Infrared Dried Orange Peels

[Arzu Başman](#), Melis Akdeniz

PP-F04 A green biorefinery approach for *Butia catarinensis* supply chain

Eduardo Macedo de Melo, Juan David Marmolejo Tascón, Sandra Regina Salvador Ferreira, [Jane Mara Block](#)

PP-F05 Antioxidant activity of *Butia catarinensis* kernel extracts

Eduardo Macedo de Melo, Juan David Marmolejo Tascón, Sandra Regina Salvador Ferreira, [Jane Mara Block](#)

PP-F06 Next-Generation Non-Alcoholic Beer Fermented with Potential Probiotic Yeasts

[Ján Brunner](#), Tatiana Klempová, Peter Vašítk

PP-F07 In-depth LC-IMS-MS profiling of avocados from different Iberian regions: utilizing ion mobility as a crucial descriptor in non-targeted metabolomics

Irene Serrano-García, María Gemma Beiro-Valenzuela, Romina Pedreschi, José Jorge González-Fernández, José Ignacio Hormaza, Lucía Olmo-García, Alegría Carrasco-Pancorbo

PP-F08 Advances in sustainable and functional mycelium-based foods

Maria Inês Dias, Maria Gabriela Leichtweis, Catarina Ribeiro, Andreia Afonso, Carla Pereira

PP-F09 3D printing extrusion flow optimisation with simultaneous microwave processing

Tania Doménech, Diana Vicente-Jurado, Purificación García-Segovia, Marta Igual, José-Manuel Catalá-Civera, Javier Martínez-Monzó

PP-F10 Ohmic heating-assisted extraction of bioactive compounds from goji berry

Harun Kantar, Yusuf Can Gerçek, Nesrin Ecem Bayram

PP-F11 Aerogels in Food: Innovation for Sustainability and Functionality

Tuğba Elbir Abca

PP-F12 Impact of Dehydration on the Nutritional and Bioactive Properties of *Anisophyllea quangensis* Engl. ex Henriq.

Luisa Dovala, Maria Manuel Romeiras, Vitor Alves, Margarida Moldão

PP-F13 Adherence to the Mediterranean diet in older adults with metabolic syndrome: PERTE_AGRO pilot study

Rosario Pastor, Ángela García-Solaesa, Carolina García-Barrosom, Paula Jiménez, Elena Álvarez-Olmedo, Marina Villanueva, Felicidad Ronda, Pedro A. Caballero

PP-F14 Mediterranean diet and pistachio flour biscuit intervention in older adults with metabolic syndrome: a pilot study design

Rosario Pastor, Carolina García-Barroso, Ángela García-Solaesa, Paula Jiménez, Elena Álvarez-Olmedo, Marina Villanueva, Felicidad Ronda, Pedro A. Caballero

PP-F15 Scavenging of Methylglyoxal by Maillard Reaction Products: Antiglycation Effects of Norfuranol and Coffee Melanoidins and Impact on Their Antioxidant Properties

Anna Průšová, Karel Cejpek, Zuzana Procházková

PP-F16 Free asparagine concentration in wheat and rye grain depending on different agronomic approaches

Matěj Satranský, Petr Dvořák, Beverly Hradecká, Eva Benešová, Martin Král, Hana Pírová, Josef Vršťala, Karolína Loužecká, Ivana Capouchová, Jana Hajšlová

PP-F17 Malting process to improve legume pulses nutritional properties: an NMR metabolomics characterization

Mattia Spano, Alessio Cimini, Annamaria Giusti, Lorenzo Maria Donini, Mauro Moresi, Luisa Mannina

PP-F18 Rapid Contamination Assessment through GC-IMS for Probiotic Production in a Lab-Scale Environment

Marta Lo Re, Chiara Carini, Margherita Stampini, Tamara Attard, Patrizia Malfa, Marco Arlorio, Vincenzo Disca

PP-F19 Authentication of Argentinean NFC Citrus Juices Using Nuclear and Complementary Techniques

Daniel Wunderlin, María Verónica Baroni, Romina Di Paola, Pablo Yunes, Gabriel Lutti

PP-F20 The effect of controlled viral infection on the antioxidant potential of basil leaves

Urszula Złotek, Urszula Gawlik, Anna Złotek, Marta Budziszewska, Patryk Frąckowiak, Aleksandra ObrepalskaStęplowska

PP-F21 Sweet chestnut (*Castanea sativa* Mill.) catkins and leaves extracts: assessment of phenolic content and antibacterial activity against human pathogenic bacteria

Jelena V. Živković, Slavica Sunarić, Nemanja Stanković, Tatjana Mihajilov-Krstev, Zoran Zeković

PP-F22 Sweet chestnut (*Castanea sativa* Mill.) spiny burs and bark extracts: assessment of phenolic content and antibacterial activity against human pathogenic bacteria

Jelena V. Živković, Slavica Sunarić, Nemanja Stanković, Tatjana Mihajilov-Krstev, Zoran Zeković

PP-F23 Impact of bioactive agent encapsulation on chlorophyll a, chlorophyll b, and total carotenoid content in carrots

Lana Živković, Marko Vinceković, Adrijana Novak

PP-F24 Japanese knotweed – threat or opportunity?

Eugen Kiss, Stanislav Baxa, Pavol Tóth, Elena Panghyová

PP-F25 Food, energy and phytoproducts compete for agricultural biomass

Pavol Tóth, Stanislav Baxa, Lucia Balák Lukášová, Marek Kunštek

PP-F26 3D printing of protein-based ink: Multivariate analysis of printing conditions on physicochemical properties

Yeison Barrios-Rodríguez, Marta Igual, Javier Martínez-Monzó, Purificación García-Segovia

PP-F27 Antibacterial activity of honeys from Slovakia

Jana Minarovičová, Kristína Kukurová, Zuzana Ciesarová



SOCIAL PROGRAMME

WELCOME RECEPTION & SLOVAK CHAMBER ORCHESTRA CONCERT

Venue: Plenary Hall
Address: Faculty of Civil Engineering STU in Bratislava
Radlinského 2766/11
810 05 Bratislava
Date: 11. 6. 2025
Time: 18:30 - 20:30
Admission: included in the registration fee

Experience a unique opportunity to hear a concert by the members of Slovak Chamber Orchestra. This special performance will be followed by a welcome reception, where you can socialize and celebrate the conference's opening.

GALA DINNER

Venue: Bratislavská reštaurácia
Address: Námestie SNP č. 8
811 02 Bratislava
Date: 12. 6. 2025
Time: 20:00- 22:00
Admission: 70 EUR

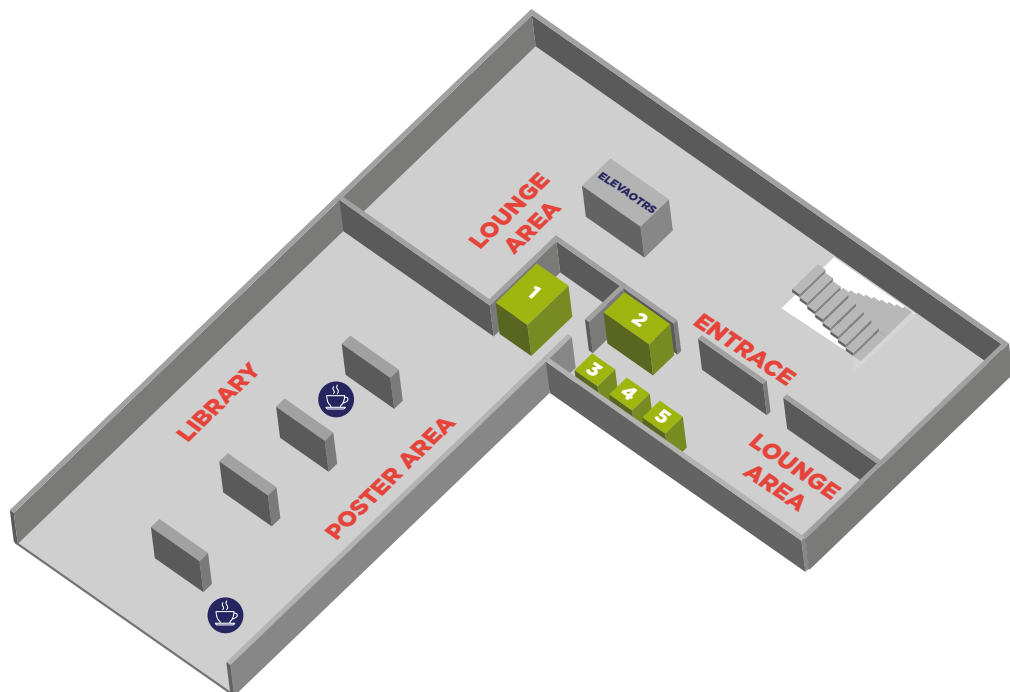
A separate registration fee is required for this social event.

Bratislava has icons that every visitor should see, and Bratislavská reštaurácia is one of them. The restaurant is one of the largest in Europe and offers local Bratislava cuisine and various Slovak dishes. It also houses the so-called Bratislava Golden Lane, where you can sample local specialities and see what Bratislava looked like around 100 years ago.

Dinner will be served as a three-course buffet, with beverages and dishes that respect dietary requirements.

LIBRARY

EXHIBITION & POSTER AREA



EXHIBITORS

1. NATURES s.r.o.
2. Shimadzu Europa GmbH
3. ITES Vranov, s.r.o.
4. LABO - SK, s.r.o.
5. Amtest-TM s.r.o.

ACKNOWLEDGEMENT

EUROFOODCHEM XXIII Organising Committee would like to thank and acknowledge the partners

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XXIII EURO FOODCHEM

11-13 JUNE 2025
BRATISLAVA SLOVAKIA

