

FRIDAY, 13 JUNE 2025

SESSION HALL (Room 1)

Faculty of Chemical and Food Technology STU – Radlinského 9, Bratislava



8:00 8:30 **MORNING COFFEE (Library)**

Session A: Attractiveness of Foods

8:30	8:45	Lecture A6 Marco Arlorio (Italy) Pigmented rice: healthy food for healthy diet. Chemical composition, technology, cooking impact and bioaccessibility insights
8:45	9:00	Lecture A7 Chloe Mayo (United Kingdom) Amadori rearrangement products and volatile formation through high moisture extrusion processing
9:00	9:15	Lecture A8 Sandra Grebenteuch (Germany) New reaction pathways, formation of aroma-active methyl ketones during lipid oxidation
9:15	9:30	Lecture A9 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 A10 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

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SESSION HALL (Room 2)

Faculty of Chemical and Food Technology STU – Radlinského 9, Bratislava



8:00 8:30 MORNING COFFEE (Library)

Session W: Waste-less Food Production

Sub-Session: Edible Insects

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 *Acheta domestica* (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)

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FRIDAY, 13 JUNE 2025

SESSION HALL (Room 3)

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Session In: Innovations in Foods

8:00 8:30 **MORNING COFFEE (Library)**

8:30 8:45 **Lecture In25**

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 In26**

Suleyman Yiltirak (United Kingdom)

Interaction of Maillard reaction and lipid oxidation in meaty emulsion prepared with canola oil

9:00 9:15 **Lecture In27**

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 In28**

Helena Araújo-Rodrigues (Portugal)

Neuroprotective effects of mushroom biomass: Impact of serum-available and gut microbiota metabolites in *Caenorhabditis elegans* models of Alzheimer's disease

9:30 9:45 **Lecture In29**

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)**

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FRIDAY, 13 JUNE 2025

PLENARY HALL

Faculty of Civil Engineering STU – Radlinského 11, Bratislava



10:40	11:20	Plenary lecture Robert Wolff (Norway) Valorisation of byproducts – How the Norwegian seafood industry create more value and bring healthy food products to the market
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11:20	12:00	Plenary lecture Manuel A. Coimbra (Portugal) Innovation in food - Clean label food industry strategies based on carbohydrates
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12:00	12:30	Poster awarded presentation
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12:30	12:45	Promotion of next EuroFoodChem XXIV edition
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12:45	13:00	CLOSING CEREMONY
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13:00	13:30	Technik - Slovak vocal choir
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