

THURSDAY, 12 JUNE 2025

SESSION HALL (Room 1)

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



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

Session FP: Flash Presentations

8:30 9:00 **Keynote lecture**
YOUNG AWARD

9:00 9:05 **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 *Verticillium dahliae*

9:05 9:10 **FP 2**
Ayşe Burcu Aktas (Turkey)
Metabolomics of gold sesame oils produced by different drying methods during storage

9:10 9:15 **FP 3**
Nidhi Dalal (Italy)
Spawn to spoon: Quality and traceability of Mediterranean Anchovies (*Engraulis encrasicolus*) through multi-element profile and machine learning

9:15 9:20 **FP 4**
Ítala Marx (Spain)
Phenolic-rich extract from chestnut by-product as a natural preservative in fish burgers

9:20 9:30 **Discussion**

9:30 9:35 **FP 5**
Meline Beglaryan (Armenia)
Risk assessment of chlorpyrifos residues via consumption of tomato and cucumber. Case study of Armenia

9:35 9:40 **FP 6**
Jule Fiori (Germany)
Kukoamines A and B in potato and pepper and their impact on κ opioid receptor signaling

9:40 9:45 **FP 7**
Heather Spooner (United Kingdom)
Synthesis and identification of 3-oxazolines in cocoa

9:45 9:50 **FP 8**
Karina Jasińska (Poland)
Lipophilization of chlorogenic acid by biodegradable biocatalysts immobilized on spent coffee grounds

9:45 10:00 **Discussion**

10:00 10:30 **COFFEE BREAK (Library)**
Faculty of Chemical and Food Technology STU – Radlinského 9, Bratislava

10:30 10:35 **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

10:35 10:40 **FP 10**
Madalena Antunes (Portugal)
Halophytic plants as natural sources of bioactive compounds for enhancing oxidative stability of edible vegetable oils

10:40 10:45 **FP 11**
Mikel Añibarro-Ortega (Portugal)
Ex-situ cultivation of *Trametes versicolor* from Montesinho Natural Park under monitored conditions

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10:45	10:50	FP 12 Ecem Evrim Çelik (Turkey) Formation of Maillard reaction products in sprouted-fermented whole cereals as a result of thermal treatment
10:50	11:00	Discussion
11:00	11:05	FP 13 Ainhoa Vicente (Spain) From structure to function: How microwave-assisted hydrothermal treatment modifies gluten-free flours
11:05	11:10	FP 14 Tatiana Holkovičová (Slovakia) Lupin-enriched bakery products: a strategy for lowering glycemic index and enhancing nutritional value
11:10	11:15	FP 15 Ana Rita Pereira (Portugal) Development of a potato protein-based ham-like product incorporating fruit by-product flours: impact on texture, color, and bioactivity
11:15	11:20	FP 16 Ana Catarina Ribeiro (Portugal) Boosting yogurt with polyphenols: impact on technological, functional and sensory properties
11:20	11:35	Discussion
11:35	11:40	FP 17 Cláudio M. R. Almeida (Portugal) Biogenic amines detection in foods using a luminescent sensor platform
11:40	11:45	FP 18 Raquel Nunes da Silva (Portugal) Giving juice intermediates an opportunity: from bioactive characterization to innovative food developments
11:45	11:50	FP 19 Adeel Afzal (Pakistan) Electrochemical sensors based on molecularly imprinted polymers and nanomaterials for rapid detection of milk adulterants
11:50	12:00	Discussion
12:00	12:30	Plenary lecture 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**

Michaela Musilová and Ján Hrouzek

How to be successful in science and business

Faculty of Chemical and Food Technology STU – Radlinského 9, Bratislava, Room 1

13:30 15:00 **Poster session with coffee (Library)**

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

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Session A: Attractiveness of Foods

Sub-Session: Food Quality Determination

15:00	15:30	Keynote A Paola Dugo (Italy)
15:30	15:45	Lecture A1 Thomas Gude (Switzerland) Harmonization on non-targeted testing in food and food packaging analysis
15:45	16:00	Lecture A2 Luís Cruz (Portugal) Colorimetric smart labeling systems based on pH-responsive pyranoflavylum-containing membranes for real-time monitoring of food freshness
16:00	16:15	Lecture A3 Clemens Kanzler (Germany) Color formation in caramel and liquid sugars – pathways of carbohydrate-based browning reactions in food
16:15	16:30	Lecture A4 Jelica Kovačević (Austria) Yellowness of selected legume flours as function of nutritional composition, mineral content and total free phenolic content
16:30	16:45	Lecture A5 Vanda Púčiková (Germany) Changes in temperature and light regime drive seasonal variations in glucosinolate hydrolysis and affect the nutritional value of red cabbage
16:45	17:00	Discussion
17:00	18:00	Poster session with drinks (Library) Faculty of Chemical and Food Technology STU – Radlinského 9, Bratislava
19:00	22:00	GALA DINNER

THURSDAY, 12 JUNE 2025

SESSION HALL (Room 2)

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



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

Session S: Safety of Foods

Sub-Session: Microbiological and chemical contaminants

8:30	8:45	Lecture S9 Isabel Ferreira (Portugal) Saliva biomonitoring as a tool for tracking food afety 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: occurence in food and feed and risks to human consumers
9:30	9:45	Lecture S13 Michael Hellwig (Germany) Formation of chlorinated sugar degradation products during baking with sucralose
9:45	10:00	Discussion
10:00	10:30	COFFEE BREAK (Library) Faculty of Chemical and Food Technology STU – Radlinského 9, Bratislava
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 S18 Tanja Cirkovic Velickovic (Serbia) Gastric and gastrointestinal digestion of infant formula in the presence of polypropylene nanoplastics
11:45	12:00	Lecture S19 Keven Mittau (Germany) Reaction of glycoalkaloids during potato processing – formation of fatty acid esters and oxidation products
12:00	12:15	Discussion
12:30	13:30	LUNCH BREAK (Lunch Room) Faculty of Chemical and Food Technology STU – Radlinského 9, Bratislava

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Session W: Waste-less Food Production

15:00 15:15 **Lecture W1**

Miona Belović (Serbia)

Valorisation of oil pumpkin (*Cucurbita pepo* L. var. *styriaca*) pulp through fermentation by *Pediococcus* 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 - *Yarrowia lipolytica* 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

19:00 22:00 **GALA DINNER**

THURSDAY, 12 JUNE 2025

SESSION HALL (Room 3)

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



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

Session In: Innovations in Foods

8:30	8:45	Lecture In9 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 In10 Reşat Apak (Turkey) Recent developments in the CUPRAC sensing/quantification of food antioxidants, reactive species / scavengers, oxidase enzymes substrates and inhibitor pesticides
9:00	9:30	Keynote Lecture: Innovations in Foods Urszula Gawlik (Poland) Dietary Polyphenols in Thyroid Function: Influence on TPO Activity, Oxidative Stress, and Related Metabolic Disorders
9:30	9:45	Lecture In11 Hélder Oliveira (Portugal) A journey on the bioavailability of anthocyanin-rich edible flowers bioactives: the case of cornflower, cosmos and wildpansy
9:45	10:00	Discussion
10:00	10:30	COFFEE BREAK (Library) Faculty of Chemical and Food Technology STU – Radlinského 9, Bratislava
10:30	10:45	Lecture In12 Alegría 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 In13 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 In14 Tatjana Rueger (Germany) Role of methylglyoxal in color formation: Investigation of novel intermediates and resulting model melanoidins
11:15	11:30	Lecture In15 Elisabete Coelho (Portugal) Strategies to increase psychobiotic activity through dietary fibre modulation
11:30	11:45	Lecture In16 Meltem Laçın (Turkey) Effects of infrared treatment on phenolic compounds and antioxidant activity of chia
11:45	12:00	Lecture In17 Vilma Ratautaite (Lithuania) Molecularly imprinted polymer-modified electrochemical sensor for low molecular weight compounds
12:00	12:15	Discussion
12:30	13:30	LUNCH BREAK (Lunch Room) Faculty of Chemical and Food Technology STU – Radlinského 9, Bratislava

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Session In: Innovations in Foods

15:00 15:15 **Lecture In18**

Aytul Hamzalioglu (Turkey)

Inhibition of immunogenic gluten peptide release by treatment of gluten with green tea phenols

15:15 15:30 **Lecture In19**

Marlene Walczak (Germany)

Methylation of lysine in food

15:30 15:45 **Lecture In20**

Inga Gabriūnaitė (Lithuania)

Application of lactoferrin for coating of β -carotene–inulin particles

15:45 16:00 **Lecture In21**

Margarida Moldão (Portugal)

Enhancing the shelf-life of highly perishable fruits using chitosan based active films and edible coatings

16:00 16:15 **Lecture In22**

Dilhun Keriman Arserim-Uçar (Turkey)

Fish gelatin nanofibers enriched with bee bread extract

16:15 16:30 **Lecture In23**

Jawad Ashraf (China)

Fabrication of polysaccharides based edible films impregnated with aqueous zein nanoemulsion for fruit preservation

16:30 16:45 **Lecture In24**

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)**

19:00 22:00 **GALA DINNER**