

WEDNESDAY, 11 JUNE 2025

PLENARY HALL

Faculty of Civil Engineering STU – Radlinského 11, Bratislava



9:00 9:20 **OPENING CEREMONY**

9:20 10:00 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 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

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SESSION HALL (Room 1)

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



Session F: Food Production and its Sustainability

13:30 14:00 **Keynote lecture: Sustainable Food Production**
Chris Elliott (Northern Ireland)

14:00 14:15 **Lecture F1**
Tran-Thi Nhu-Trang (France)
Combination of bioactive compounds, stable isotopes and multivariate data analysis for controlling tea quality and authenticity and developing its labels

14:15 14:30 **Lecture F2**
Paola Adamo (Italy)
Tracing the geographic origin of tomatoes through soil geochemical fingerprinting

14:30 14:45 **Lecture F3**
Ján Durec (Slovakia)
Sustainability of energy efficiency of the modern beverage industry - opportunities, challenges and their effective use

14:45 15:00 **Discussion**

15:00 15:30 **COFFEE BREAK (Library)**
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Session F: Food Production and its Sustainability

15:30 15:45 **Lecture F4**
Petras Rimantas Venskutonis (Lithuania)
Sustainability driven innovation for the zero-waste biorefining of sour cherry pomace into the high nutritional value ingredients

15:45 16:00 **Lecture F5**
Eva Beck (Germany)
Investigating the influence of starter cultures on the peptide profile of yogurt using an untargeted LC-MS/MS approach

16:00 16:15 **Lecture F6**
Ana Saldanha (Portugal)
Incorporation of fermented and non-fermented edible mushroom by-products in penne pasta: a sustainable approach to nutritional enhancement

16:15 16:30 **Lecture F7**
Maria Aparicio Muriana (United Kingdom)
Tracking soybean origin and assessing environmental impact using elemental profiling and chemometrics

16:30 16:45 **Lecture F8**
Smilja Pračer (Serbia)
Fermented foods and health: Benefits and risks explored by the PIMENTO initiative

16:45 17:00 **Discussion**

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SESSION HALL (Room 2)

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



Session S: Safety of Foods

Sub-Session: Heat Induced Contaminants

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 ACRYRED 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	14:30	Keynote lecture: Safety of Foods Benedikt Cramer (Germany) Formation of furans during breakfast cereal manufacturing
14:30	14:45	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
14:45	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

15:30	15:45	Lecture S4 Rahman Nurkovic (Bosnia-Herzegovina) Acrylamide in foods estimation Bosnia and Herzegovina
15:45	16:00	Lecture S5 Kristína Kukurová (Slovakia) Reducing the potential for acrylamide formation in legume-based foods by solid-state fermentation with filamentous fungi
16:00	16:15	Lecture S6 Cláudia P. Passos (Portugal) Acrylamide reduction in breakfast cereals by industrial process parameters adjustment
16:15	16:30	Lecture S7 Burçe Ataç Mogol (Turkey) Acrylamide reduction in potato snacks: Impact of glutathione and cysteine during digestion
16:30	16:45	Lecture S8 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
16:45	17:00	Discussion

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SESSION HALL (Room 3)

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Session In: Innovations in Foods

13:30	13:45	Lecture In1 Natércia Teixeira (Portugal) Food byproducts as eco-innovative solutions for natural dyeing and mordanting for the 21st textile dyeing industry, inspired by ancient practices.
13:45	14:00	Lecture In2 Tatiana Klemková (Slovakia) Fungal solid-state fermentation as a tool for nutritional enrichment of legume-based products
14:00	14:15	Lecture In3 Michail Syrpas (Lithuania) Fermentation-induced nutritional and physicochemical changes in microalgae
14:15	14:30	Lecture In4 Beatrice Zonfrillo (Italy) Structural and functional insights into ulvan from <i>Ulva lactuca</i> L.: multi-methodological characterization and in vitro fermentability
14:30	14:45	Lecture In5 Ecem Berk Aydın (Turkey) Endocannabinoids and endocannabinoid-like compounds in fermented foods
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

15:30	16:00	Keynote lecture: Innovations in Foods Jane Parker (United Kingdom)
16:00	16:15	Lecture In6 Eva Tejedor-Calvo (Spain) Food by-products as a bioactive and aromatic source to ferment kombucha beverage
16:15	16:30	Lecture In7 Dimitris P. Balagiannis (United Kingdom) Kinetic modelling of the formation of aroma during kilning of barley malt
16:30	16:45	Lecture In8 Beatriz Fernandes (Portugal) Stabilizing flavor in low-sodium canned tuna with encapsulated extracts
16:45	17:00	Discussion

17:00 18:00 **Poster session with drinks (Library)**
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18:30 19:30 **Slovak Chamber Orchestra**

19:30 21:00 **WELCOME RECEPTION** Aponyi Palace (Slovak National Collection of Wines)