

FRIDAY, 13 JUNE 2025

## PARALLEL 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

**Moderators: Karel Cejpek (CZ) and Michael Murkovic (AT)**

8:30	8:45	<b>Lecture A10</b> <b>Marco Arlorio (Italy)</b> Pigmented rice: healthy food for healthy diet. Chemical composition, technology, cooking impact and bioaccessibility insights
8:45	9:00	<b>Lecture A11</b> <b>Chloe Mayo (United Kingdom)</b> Amadori rearrangement products and volatile formation through high moisture extrusion processing
9:00	9:15	<b>Lecture A12</b> <b>Sandra Grebenteuch (Germany)</b> New reaction pathways, formation of aroma-active methyl ketones during lipid oxidation
9:15	9:30	<b>Lecture A13</b> <b>Mária Kopuncová (Slovakia)</b> Effects of pasteurisation, processing atmosphere, storage and production year on the aroma stability of orange juice with pulp
9:30	9:45	<b>Lecture A14</b> <b>Zeiler Sophie (Germany)</b> Can selenium-induced off-flavors be relevant in beer?
9:45	10:00	<b>Discussion</b>
10:00	10:30	<b>COFFEE BREAK (Library)</b> <b>Faculty of Chemical and Food Technology STU – Radlinského 9, Bratislava</b>

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## PARALLEL 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

Moderators: Hans-Jacob Skarpeid (NO) and Ľubomír Valík (SK)

8:30 9:00 **Keynote lecture W**

**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 domesticus* (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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## PARALLEL 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

Moderators: Victor Freitas (PT) and Martin Polovka (SK)

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 *Caenorhabditis elegans* 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 HALL

Faculty of Civil Engineering STU – Radlinského 11, Bratislava



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**Moderators: Livia Simon Sarkadi (HU) and Zuzana Ciesarová (SK)**

10:40 11:20

**Plenary lecture 6.**

**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 7.**

**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**