

THURSDAY, 12 JUNE 2025

PARALLEL HALL (Room 1)

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



8:00	8:30	MORNING COFFEE (Library)
Session FP: Flash Presentations		
Moderators: Manuel A. Coimbra (PT) and Irena Vovk (SI)		
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 quality and authenticity
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 <i>Verticillium dahliae</i>
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 (<i>Engraulis encrasicolus</i>) through multi-element profile and machine learning
9:15	9:30	Discussion
9:30	9:35	FP 4 Ítala Marx (Spain) Phenolic-rich extract from chestnut by-product as a natural preservative in fish burgers
9:35	9:40	FP 5 Meline Beglaryan (Armenia) Risk assessment of chlorpyrifos residues via consumption of tomato and cucumber. Case study of Armenia
9:40	9:45	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	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: Cristina Todasca (RO) and Marco Arlorio (IT)
10:30	10:35	FP 8 Karina Jasińska (Poland) Lipophilization of chlorogenic acid by biodegradable biocatalysts immobilized on spent coffee grounds
10:35	10:40	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	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	FP 11 Mikel Añibarro-Ortega (Portugal) Ex-situ cultivation of <i>Trametes versicolor</i> from Montesinho Natural Park under monitored conditions

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10:50	11:05	Discussion
11:05	11:10	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	FP 13 Ainhua Vicente (Spain) From structure to function: How microwave-assisted hydrothermal treatment modifies gluten-free flours
11:15	11:20	FP 14 Tatiana Holkovičová (Slovakia) Lupin-enriched bakery products: a strategy for lowering glycemic index and enhancing nutritional value
11:20	11:25	FP 15 Cláudio M. R. Almeida (Portugal) Biogenic amines detection in foods using a luminescent sensor platform
11:25	11:30	FP 16 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/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
Moderator: Milan Čertík
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

Session A: Attractiveness of Foods Sub-Session: Food Quality Determination

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

15:00	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 labelling systems based on pH-responsive pyranoflavylum-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

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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
19:00	22:00	GALA DINNER

THURSDAY, 12 JUNE 2025

PARALLEL 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

Moderators: Michael Murkovic (AT) and Ľubomír Valík (SK)

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

Moderators: Tanja Cirkovic Velickovic (RS) and Karel Cejpek (CZ)

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 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

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PARALLEL HALL (Room 2)

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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

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 (*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

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: 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 In 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 Moderators: Paola Dugo (IT) and Hans-Jacob Skarpeid (NO)
10:30	10:45	Lecture In9 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 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 Laçın (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	12:30	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

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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)**

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