

WEDNESDAY, 11 JUNE 2025

PLENARY HALL

Faculty of Civil Engineering STU – Radlinského 11, Bratislava



9:00 9:20 Opening Ceremony

Moderators: Joana Amaral (PT) and Ľubomír Švorc (SK)

9:20 10:00 **Plenary Lecture 1.**

Vincenzo Fogliano (The Netherlands)

Future food design: at the intersection between upcycling and cell agriculture

10:00 10:40 **Plenary Lecture 2.- Czedik Eysenberg Lecture**

Michael Murkovic (Austria)

Carcinogens in foods as a result of heating processes

10:40 11:10 **COFFEE BREAK**

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

11:10 11:50 **Plenary lecture 3.**

Peter Šimko (Slovakia)

Strengthening food safety through the physicochemical interactions of hazardous compounds with package materials

11:50 12:30 **Plenary lecture 4.**

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

WEDNESDAY, 11 JUNE 2025

PARALLEL HALL (Room 1)

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



Session A: Attractiveness of Foods

Sub-Session: Sensory Aspects

Moderators: Joana Amaral (PT) and Vincenzo Fogliano (IT)

13:30	14:00	Keynote lecture A Jane Parker (United Kingdom) Flavour Development in Alternative Proteins
14:00	14:15	Lecture A1 Eva Tejedor-Calvo (Spain) Food by-products as a bioactive and aromatic source to ferment kombucha beverage
14:15	14:30	Lecture A2 Dimitris P. Balagiannis (United Kingdom) Kinetic modelling of the formation of aroma during kilning of barley malt
14:30	14:45	Lecture A3 Beatriz Fernandes (Portugal) Stabilizing flavor in low-sodium canned tuna with encapsulated extracts
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

Sub-Session: Fermented Foods

Moderators: Cristina Todasca (RO) and Milan Čertík (SK)

15:30	15:45	Lecture In1 Guy Vergères (Switzerland) Fermented Foods and Health: Benefits and Risks Explored by the PIMENTO Initiative
15:45	16:00	Lecture In2 Tatiana Klempová (Slovakia) Fungal solid-state fermentation as a tool for nutritional enrichment of legume-based products
16:00	16:15	Lecture In3 Michail Syrpas (Lithuania) Fermentation-induced nutritional and physicochemical changes in microalgae
16:15	16:30	Lecture In4 Beatrice Zonfrillo (Italy) Structural and functional insights into ulvan from <i>Ulva lactuca</i> L.: multi-methodological characterization and in vitro fermentability
16:30	16:45	Lecture In5 Ecem Berk Aydın (Turkey) Endocannabinoids and endocannabinoid-like compounds in fermented foods
16:45	17:00	Discussion

WEDNESDAY, 11 JUNE 2025

PARALLEL HALL (Room 2)

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



Session S: Safety of Foods

Sub-Session: Heat Induced Contaminants

Moderators: Małgorzata Starowicz (PL) and Vural Gökmen (TR)

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	14:15	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
14:15	14:45	Keynote lecture S Benedikt Cramer (Germany) Formation of furans during breakfast cereal manufacturing
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

Moderators: Benedikt Cramer (DE) and Michael Murkovic (AT)

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

WEDNESDAY, 11 JUNE 2025

PARALLEL HALL (Room 3)

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



Session F: Food Production and its Sustainability

Moderators: Lenka Kouřimská (CZ) and Milan Čertík (SK)

- | | | |
|-------|-------|---|
| 13:30 | 13:45 | Lecture F1
Petras Rimantas Venskutonis (Lithuania)
Sustainability driven innovation for the zero-waste biorefining of sour cherry pomace into the high nutritional value ingredients |
| 13:45 | 14:00 | Lecture F2
Eva Beck (Germany)
Investigating the influence of starter cultures on the peptide profile of yogurt using an untargeted LC-MS/MS approach |
| 14:00 | 14:15 | Lecture F3
Ana Saldanha (Portugal)
Incorporation of fermented and non-fermented edible mushroom by-products in penne pasta: a sustainable approach to nutritional enhancement |
| 14:15 | 14:30 | Lecture F4
Maria Aparicio Muriana (United Kingdom)
Tracking soybean origin and assessing environmental impact using elemental profiling and chemometrics |
| 14:30 | 14:45 | Lecture F5
Natércia Teixeira (Portugal)
Food byproducts as eco-innovative solutions for natural dyeing and mordanting for the 21st textile dyeing industry, inspired by ancient practices |

14:45 15:00 **Discussion**

15:00 15:30 **COFFEE BREAK (Library)**

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

Session F: Food Production and its Sustainability

Moderators: Irena Vovk (SI) and Jane Parker (UK)

- | | | |
|-------|-------|---|
| 15:30 | 16:00 | Keynote lecture F
Paola Dugo (Italy)
Metabolomic profile of food and natural products through ambient mass spectrometry techniques |
| 16:00 | 16:15 | Lecture F6
Tran-Thi Nhu-Trang (France)
Combination of bioactive compounds, stable isotopes and multivariate data analysis for controlling tea quality |
| 16:15 | 16:30 | Lecture F7
Paola Adamo (Italy)
Tracing the geographic origin of tomatoes through soil geochemical fingerprinting |
| 16:30 | 16:45 | Lecture F8
Ján Durec (Slovakia)
Sustainability of energy efficiency of the modern beverage industry - opportunities, challenges and their effective |
| 16:45 | 17:00 | Discussion |

17:00 18:00 **Poster session with drinks (Library)**

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

18:30 19:30 **Slovak Chamber Orchestra**

19:30 21:00 **WELCOME RECEPTION**

Faculty of Civil Engineering STU - Radlinského 11, Bratislava