

10th International CONGRESS
of **Food Technologists,**
Biotechnologists
and **Nutritionists**

PROGRAM



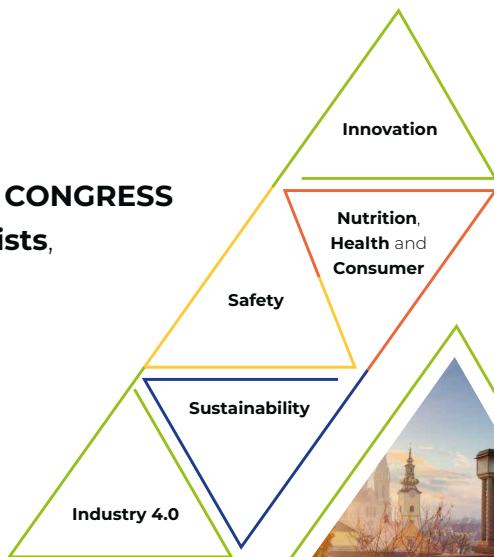
Smart Food for a **Healthy Planet**
and **Human Prosperity**



Wednesday, **November 30th 2022**
Friday, **December 2nd 2022**



Hotel Academia
Ivana Tkalčića 88
Zagreb, Croatia



Pre-conference day: Tuesday, 29th November



19:00 Welcome drink

Day 1: Wednesday, 30th November Main Hall

08:30-09:15	Registration	
09:15-10:30	Opening ceremony	
10:30-11:00	Plenary Lecture: Branka Levaj	Past, Present and Future Challenges for the Food Industry: Fruit and Vegetable Products
11:00-11:30	Coffee and posters (Innovation)	
11:30-13:30	Oral Presentations-Innovation Chairpersons: Stela Jokić and Verica Dragović-Uzelac	
11:30-11:50	Invited Speaker F. Erdođdu	Future of Food Engineering and Emerging Computational Processing – Manufacturing
11:50-12:10	Invited Speaker S. Miao	Designing micro-gel structure for the delivery of functionality of food
12:10-12:25	Ž. Kurtanjek	AI causal analysis of food quality
12:25-12:40	M. Kurek , A. Onopiuk and A. Szpicer	Encapsulation of anthocyanins from chokeberry (<i>Aronia melanocarpa</i>) with different types of plasmolyzed yeast cells
12:40-12:55	M. Asaduzzaman and R. Gebhardt	Modulating the swelling behavior of casein microparticles (CMPs) for delivering bioactive compounds
12:55-13:10	M. Dujmović , N. Opačić, S. Radman, S. Fabek Uher, M. Petek, L. Čoga, A. Galić, N. Dobrićević, N. Toth, B. Benko, S. Voća and J. Šić Žlabur	Nutrient solution management –innovative agricultural practice for higher nutrient quality of stinging nettle
13:10-13:25	I. Rodrigues , G. Botelho and F. Gomes	Case study: Innovation with strawberry tree fruits (<i>Arbutus unedo</i> L.) for agri-food industry
13:30-14:30	Lunch and posters (Innovation)	
14:30-16:20	Oral Presentations - Sustainability and Industry 4.0 Chairpersons: Song Miao and Agnieszka Kita	
14:30-14:50	Invited Speaker F. Debeaufort	Recovery/valorization of agri-food waste and by-products for sustainable food packagingmaterials: the future or a utopia?
14:50-15:10	Invited Speaker N. Bolf	Process analytical technology for continuous process monitoring and control in chemical, biochemical and food industry
15:10-15:25	J. Lisičar Vukušić , T. Millenautzki, L. Reichert, A. Mokhlis Saaid, L. Müller, L. Clavijo, J. Hof, M. Mösche and S. Barbe	Turning winery waste into valuable substrate for baker´s yeast production: A circular economy approach
15:25-15:40	I.G. Osojnik Črnivec , M. Skrt, D. Šeremet, D. Komes and N. Poklar Ulrih	Extraction and stabilisation of quercetin from yellow onion skin
15:40-15:55	M. Prelač , N. Major, M. Repajić, D. Anđelini, D. Cvitan, Z. Užila, S. Goreta Ban, T. K. Kovačević, D. Ban and I. Palčić	A study on ultrasound and microwave assisted water-based extraction of polyphenolic compounds from olive leaves
15:55-16:05	L. Klasić-Stanković, sponsored lecture by HiPP	
16:05-16:50	Afternoon snack and posters (Sustainability and Industry 4.0)	Endress+Hauser  People for Process Automation

Day 1: Wednesday, 30th November

 Hall II

14:30-16:40	Erasmus + project - European Qualifications & Competences for the Vegan Food Industry (EQVEGAN)		
14:30-14:35	Jasenska Gajdoš Kljusurić	Opening	
14:35-15:00	Rui Costa (project leader, Secretary General ISEKI)	Vegan food processing – educational needs and project outline	
15:00-15:10	Zbigniew Krejpcio	Plant based processing	
15:10-15:20	Anet Režek Jambrak	Green skills	
15:20-15:30	Susana Gonçalves	Soft skills	
15:30-15:40	Jarmo Alarinta Heikki	Digitalization & Automation	
15:40-16:00	Luis Mayor	Food skills portal	
16:00-16:30	Jasenska Gajdoš Kljusurić	Discussion / closing	
16:30-16:40	T. Willems, sponsored lecture by Puratos Konding		

SOCIAL PROGRAM

Barentz.
Always a better solution.

18:00-19:30	Advent city tour
20:00	Student party



POSTERS: Day 1: Wednesday, 30th November

INNOVATION

A. Bebek Markovinić, P. Bičanić, P. Putnik, B. Duralija and D. Bursać Kovačević

A. Bebek Markovinić, F. Valjak, A. Žigolić, P. Putnik and D. Bursać Kovačević

V. Milanović, F. Cardinali, A. Boban, J. Gajdoš Kljusurić, A. Mucalo, A. Osimani, L. Aquilanti, C. Garofalo and I. Budić-Leto

M. Dent, T. Vujović, A. Miljanović, I. Jerković, Z. Marijanović, D. Grbin and T. Rezić

M. Dent and K. Blažević

M. Kurek, P. Poldan, M. Ščetar, E. Descours, D. Gabrić and K. Galić

M. Ščetar, I. Lenard, M. Kurek, D. Molnar and K. Galić
A. Pitois, A. Julou, M. Kurek, N. Viallet, E. Descours
K. Galić, M. Kurek and M. Ščetar

M. Repajić, I. Elez Garofulić, P. Pufek, E. Cegledi, B. Levaj and V. Dragović-Uzelac
A. Mandura Jarić, L. Miletić, S. Kuzmić, A. Sander, D. Šeremet, A. Vojvodić Cebin and D. Komes

E. Cegledi, M. Repajić, N. Marčac, I. Elez Garofulić, K. Cegledi, E. Dobroslavić and V. Dragović-Uzelac
S. Šafranko, Š. Mandić and S. Jokić

B. Voučko, N. Čukelj, K. Radoš, T. Vukušić Pavičić, V. Stulić, F. Dujmić, D. Čurić and D. Novotni

K. Tušek and M. Benković

K. Radoš, M. Benković, N. Čukelj Mustač, B. Voučko, M. Tujmer, D. Čurić and D. Novotni

D. Cvitković, S. Balbino, J. Mrvčić and V. Dragović-Uzelac

B. Balanč, J. Halagic, J. Skrobonja, A. Milivojevic, D. Šeremet, D. Komes and R. Pjanović

Z. Pelaić, Z. Čošić, M. Repajić, F. Dujmić and B. Levaj

M. Obranović, C. Louis-Gavet, J. Bryś, R. Brzezińska, A. Górska, E. Ostrowska-Ligęza, M. Wirkowska-Wojdyła, A. Bryś

M. Obranović, C. Louis-Gavet, A. Górska, D. Mańko-Jurkowska, R. Brzezińska, J. Bryś

Effect of high-power ultrasound (HPU) on stability of bioactive compounds in strawberry juices

Application of additive technology in a production of functional strawberry-based product

Oenological characterization of non-Saccharomyces yeasts isolated from Croatian white grape variety Maraština

The impact of enzymatic and ultrasonic pretreatment on the yield and volatile profil of bay laurel and sage essential oil

The influence of ultrasonic pretreatment prior hydrodistillation of basil on the yield of essential oil
Development and characterization of bio-based films from chitosan and gelatine with gallic acid applied as pouches for olive oil storage

Characterisation of chitosan films with Vitamin C
Characterization of oil stored in novel bio-based films
Open courseware on responsible food packaging -FitNESS 2.0 project

Application of pressurized liquid extraction for the isolation of phenols from sea buckthorn leaves
Electrospun nanofibers as an emerging delivery system for phenylethanoid glycosides: preparation and in vitro evaluation

Influence of temperature and carrier ratio on fennel essential oil powder obtained by spray drying

The preparation of N-doped carbon quantum dots from citric acid and Citrus clementina peel –The application in iron(III) detection in herbs and spices

Influence of thermal and non-thermal pre-treatment of dough on the quality of 3D printed gluten free cereal snacks

Effect of mixture composition on physical properties of honey based cocoa powder

Potential of Psyllium as an ingredient in 3D-printed gluten-free snacks evaluated by rheology, NIR and physical properties

Electrostatic extrusion for co-encapsulation of hydrophilic and lipophilic myrtle extracts (*Myrtus communis* L.)

Encapsulation of Ground Ivy (*Glechoma hederacea* L.) extract, obtained by natural deep eutectic solvents extraction, in liposomes

The effect of UV-C irradiation and high hydrostatic pressure on the quality of fresh-cut potatoes

Properties of interesterified mixtures of hemp and coconut oil

The use of regiospecific lipase to obtain structured lipids from mixtures of coconut oil and hemp

POSTERS: Day 1: Wednesday, 30th November

SUSTAINABILITY AND INDUSTRY 4.0

M. Panić, <u>A. Damjanović</u> , M. Bagović, M. Radović, M. Cvjetko Bubalo, K. Radošević and I. Radojčić Redovniković	Application of natural deep eutectic solvents for food waste valorisation
<u>E. Dobroslavić</u> , I. Elez Garofulić, Z. Zorić, A. Dobrinčić and V. Dragović-Uzelac	Polyphenolic profile of bay leaves (<i>Laurus nobilis</i> L.) collected in two coastal regions of Croatia
M. Tranfić Bakić, Sandra Pedisić, Z. Zorić, V. Dragović-Uzelac and <u>A. Ninčević Grassino</u>	Influence of experimental conditions on the yield of phenols and flavonoids obtained from tomato peel waste by microwave-assisted extraction
<u>A. Ninčević Grassino</u> and S. Djaković	Fourier transform infrared spectroscopy for characterization of pectin biofilms enriched with mandarin peel extracts
<u>I. Sabljak</u> , D. Vlahović, A. Režek Jambrak and A. Samardžija	The use of nonthermal techniques for the extraction of fibers and bioactive compounds from red beetroot peel
<u>J. Lisičar Vukušić</u> , R. Engstler, S. Johann Bohr and S. Barbe	Intelligent water treatment technologies for water preservation: case study presentation
<u>K. Ambrozić</u> , V. Velikanović, D. Grgas, T. Štefanac and T. Landeka Dragičević	Efficiency of waste water treatment of Slavonski Brod agglomeration
<u>D. Grgas</u> , M. Ugrina, A. Brozinčević, A. Špehar Čosić, T. Štefanac, K. Ambrozić and T. Landeka Dragičević	Denitrification of synthetic wastewater containing high nitrate concentration
<u>J. Dukić</u> , M. Margarida Cortês Vieira, M. Dulce Antunes, M. Halil Öztop, N. Grgić, I. Marinčić, A. Režek Jambrak	Effect of ultrasound processing on physicochemical parameters of tomato-based products: addition of RuBisCO and olive powder
<u>J. Dukić</u> , M. M. Cortês Vieira, M. Dulce Antunes, M. Halil Öztop, N. Grgić, I. Marinčić, A. Režek Jambrak	Effect of ultrasound processing on microbiological safety of designed tomato-based product
<u>T. Javornik</u> , B. Lazarević and K. Carović-Stanko	Screening bean genotypes for drought resistance using high-throughput phenotyping
<u>V. Biondić Fučkar</u> , A. Grudenić, A. Božić, I. Djekić and A. Režek Jambrak	Health safety and nutritional value of coffee silverskin with impact of emerging techniques in the processing
<u>M. Čagalj</u> and V. Šimat	Effect of seasonal growth and extraction method on antioxidant activity of <i>Colpomenia sinuosa</i> extracts
<u>D. Skroza</u> , I. Generalić Mekinić, Ž. Skračić, A. Tadić, A. Nadilo, M. Čagalj and V. Šimat	Phenolic profile and biological potential of vinification byproducts
<u>D. Skroza</u> , M. Čagalj, I. Krivić, R. Frleta and V. Šimat	Antimicrobial activity of by-product extracts in combination with pure compounds
<u>A. Dobrinčić</u> , E. Dobroslavić, I. Piasecka, E. Cegledi, Z. Zorić, S. Pedisić and V. Dragović Uzelac	Polyphenol profiles and antioxidant capacity of different berry fruit pomace and seeds
A. M. Gotal Skoko, T. Kovač, G. Fruk, A. Jozinović, D. Šubarić, K. Aladić, J. Babić and <u>A. Lončarić</u>	Polyphenol oxidase from Croatian traditional apple varieties and its role in anthocyanins degradation during storage
N.Ž. Šekuljica, J. R. Mijalković, <u>N. Pavlović</u> , S.M. Jakovetić Tanasković, I.V. Gazikalović, N.D. Luković and Z.D. Knežević-Jugović	Solid state cultivation of <i>Penicillium</i> sp. To produce xylanase for the extraction of xylooligosaccharides from soybean hulls
<u>B. Voučko</u> , N. Čukelj Mustač, C. Pereira, Lj. Nanjara, T. Grgić, D. Čurić and D. Novotni	Fermentation performance of carob flour, proso millet and bran for gluten-free flat bread production
P. Lenoble, J. Rousseau, <u>F. Debeaufort</u> and N. Benbettaieb	Processing of biodegradable PHBV and chitosan films as a multilayer structure for food packaging applications

Day 2: Thursday, 1st December

Main Hall

8:30-9:00	Registration	
9:00-10:10	Oral Presentations - Sustainability and Industry 4.0 Chairpersons: Rada Pjanović and Danijela Bursać Kovačević	 
9:00-9:20	Invited Speaker N. Štefanić	Development of Smart food Factory
9:20-9:40	Invited Speaker J. Ranilović	Closing the loop and decreasing vegetable by-products in food industry production
9:40-9:55	<u>D. Dite Hunjek</u> and B. Levaj	Production processes and parameters affecting the oil content in potato chips
9:55-10:10	<u>Ž. Kurtanjek</u>	Artificial intelligence and causal analysis in food technology
10:10-10:40	Coffee and posters (Sustainability + Industry 4.0)	
10:40-12:00	Oral Presentations- Safety Chairpersons: Jelka Pleadin and Ksenija Marković	
10:40-11:00	Invited Speaker G. Wirtanen	Controlling bacterial spoilage in both vegan and meat based products
11:00-11:20	Invited Speaker T. Bogdanović	Nano/Micro-plastics as emerging food contaminants: A challenge for food safety
11:20-11:35	<u>L. Munyendo</u> , D. Njoroge, Y. Zhang and B. Hitzmann	Coffee fraud detection using near infrared spectroscopy combined with artificial neural network
11:35-11:50	M. N. Tosun, G. T. Yalçın, G. Korkmaz, M. Zorba, C. Caner, <u>N. N. Zorba</u>	The effect of washing with antimicrobial solutions on C. difficile Enterobacteriales and TAMB load in spinach.
11:50-12:00	I. Martić, sponsored lecture by TIM ZIP	
12:00-13:05	Oral Presentations - Nutrition, health and consumer Chairpersons: Ivana Rumora Samarin and Anet Režek Jambrak	
12:00-12:20	Invited speaker Rui Costa	Ethical issues in food chain
12:20-12:35	<u>N. Major</u> , J. Perković, I. Palčić, I. Bažon, I. Horvat, D. Ban and S. Goreta Ban	The phytochemical diversity of shallots in Croatia
12:35-12:50	A. Bolha, J. Bertoneclj, S. Filip, N. Vahčić and <u>M. Korošec</u>	Quantitative descriptive analysis of reduced fat butter biscuits by trained panels from Ljubljana and Zagreb: a comparison of panel data and feasibility study
12:50-13:05	<u>C. Botelho</u> , M. Lima, I. Rodrigues, J. Lameiras and R. Costa	An outlook about alternatives to meat and dairy products in food industry
13:05-14:00	Lunch and posters (Safety)	
14:00-15:10	Oral Presentations - Nutrition, health and consumer	DUBRAVICA
14:00-14:15	<u>V. Gunjević</u> , D. Zurak, M. Košević, Z. Kralik, D. Grbeša and K. Kljak	Distribution of carotenoids in endosperm lipid fractions of maize kernel
14:15-14:30	<u>D. Zurak</u> , V. Gunjević, D. Bedeković, M. Duvnjak, D. Grbeša, Z. Janječić, G. Kiš, V. Pirgozliev and K. Kljak	Carotenoid content in egg yolk increases with the amount of digestible carotenoids in hen diets differentiated in maize hybrid
14:30-14:45	D. Al Yassine, N. El Massri, G. Demircan, G. Bulut, D. Akin and <u>Z. Tacer-Caba</u>	From traditional culinary plants to potential cytotoxic agents against the brain cancer: Melocan (Smilax excelsa L.) and Galdirik (Trachystemon Orientalis)
14:45-15:00	<u>N. Marušić Radovčić</u> , I. Poljanec, K. Majcen, S. Petričević and H. Medić	Influence of processing time on physicochemical parameters, sensory properties, and volatile compounds of smoked dry-cured ham "Dalmatinski pršut"
15:00-15:10	I. Jerman, sponsored lecture by ACO	
15:10-16:00	Afternoon snack and posters (Nutrition-Part 1)	
		

14:30-17:10	Satellite symposium Biotechnology in Croatia „Vera Johanides”	
14:30-14:50	Opening ceremony: Prof. Vladimir Mrša, Secretary-General of the Academy; Prof. Vesna Zechner Krpan, President of the Croatian Society of Biotechnology; Prof. Emer. Zlatko Kniewald, Co-Founder and Past-President of the Croatian Academy of Engineering and Croatian Society of Biotechnology; "My memories and facts – Prof. emer. Vera Johanides"	
14:50-15:10	Invited speaker B. Šantek	Biotechnology in Croatia
15:10-15:30	Invited speaker Ž. Kurtanjek	Mathematical modelling at Faculty of Food Technology and Biotechnology: From regression to artificial intelligence
15:30-15:50	Invited speaker A. Vrdojak	Expert Vaccines Development Scientist: Modern vaccines: State of the art and future trends
15:50-16:10	Invited speaker N. Velić	How biotechnology met circular economy at the Faculty of Food Technology in Osijek
16:10-16:25	<u>N. Čuljak</u> , B. Bellich, P. Cescutti, K. Butorac, J. Novak, M. Banić, A. Leboš Pavunc, J. Šušković and B. Kos	Structural and functional characterization of exopolysaccharides produced by <i>Limosilactobacillus fermentum</i> MCl isolated from mother's milk
16:25-16:40	<u>N. Šupljika</u> , A. Novačić and I. Stuparević	Involvement of the RNA exosome in the maintenance of cell wall stability in the yeast <i>Saccharomyces cerevisiae</i>
16:40-16:55	<u>A. Jurinjak Tušek</u> , A. Šalić, D. Valinger and B. Zelić	Versatile microfluidic systems applications: From biotransformation to extraction
16:55-17:10	<u>M. Logarušić</u> , T. Ursić, I. Slivac and V. Gaurina Srček	Plant-derived protein hydrolysates and its use in animal cell technology

SOCIAL PROGRAM



20:00 Congress dinner sponsored by Podravka



POSTERS: Day 2: Thursday, 1st December

SAFETY

C. Müller, J. Alarinta, B. Frahm and G. Wirtanen A. Maslač, M. Krpan, T. Janči, A. Rocha and S. Vidaček Filipec	Microbial spoilage in vegan foods Knowledge, attitudes, and practices of hand washing in a supermarket chain in Croatia
J. Pleadin , T. Lešić, I. Kos, B. Hengl, A. Vulić, M. Zadavec, N. Kudumija and N. Vahčić J. Mrvčić, V. Kovač, K. Hanousek Čiča and D. Stanzer	The impact of dry-cured meat products' production technology on their contamination with mycotoxins Antimicrobial and antioxidative evaluation of ferrocene-containing resveratrol and curcumin derivatives
J. Mrvčić, M. Kovačević, K. Hanousek Čiča , D. Stanzer and L. Barišić	Biological potential of ferrocene-containing peptides
M. Dodevska, N. Ivanović , J. Kukić Marković and B. Đorđević	Quality characteristics of oils from selected edible seeds
V. Šimat, M. Čagalj , R. Frleta, I. Šimat, S. Smole Možina and D. Skroza	Effect of natural extracts and pure compounds on the fish burgers' quality parameters
T. Szablewski , R. Cegielska-Radziejewska, Ł. Tomczyk, K. Stuper-Szablewska, M. Ligaj and J. Kobus -Cisowska	Assessment of the antimicrobial effectiveness of cold plasma against the microflora of the shell of consumer eggs
M. Milić, T. Janči , J. Gajdoš Kljusurić and S. Vidaček Filipec	Dynamics of freshness loss and histamine formation in sardines (<i>Sardina pilchardus</i>) stored at different temperatures
G. T. Yağçin, M. N. Tosun, N. N. Zorba	Determination of the inhibitory effects of lactic acid bacteria on <i>Clostridioides difficile</i> in-vitro

POSTERS: Day 2: Thursday, 1st December

NUTRITION PART 1

L. Hoxha	Knowing the Albanian "hurma" (<i>Diospyros kaki</i> Thunb.) fruit and its drying behavior based on quality characteristics and bioactive compounds
M. Oraščanin , M. Bektašević, E. Šertović, Z. Sarić and V. Alibabić	Physico-chemical parameters and antioxidant activity of different types of honey from northwestern Bosnia and Herzegovina
J. M. Kurek , J. Mikołajczyk-Stecyna and Z. Krejpcio	Steviol glycosides attenuate lipid metabolism abnormalities by affecting gene expression in type 2 diabetic rats
J. M. Kurek and Z. Krejpcio	Effects of supplementary steviol glycosides on tissular trace elements levels in type 2 diabetic rats
G. Secci , F. Boncinelli, I. Tucciarone and G. Parisi	Are Italian parents willing to accept that their children eat insect-based products? A preliminary study
A. Merdžhanova , V. Panayotova, N. Petkova, D.A. Dobрева and K. Peycheva	Nutritional and functional potential of Black Sea shellfish (<i>Mytilus galloprovincialis</i> , <i>Chamelea gallina</i> and <i>Donax trunculus</i>)
M. Jukić Špika , M. Veršić Bratinčević, A. Bego, M. Mandušić, J. Rošin, T. Ninčević Runjić, M. Popović, M. Žanetić and E. Vitanović	Phenolic compounds in buds and flowers of "Oblica" and "Lastovka" olive cultivars
G. Kendel Jovanović and V. Đurica	The association of nutrition knowledge and diet quality of young Croatian elite swimmers

POSTERS: Day 2: Thursday, 1st December

NUTRITION PART 1




G. Kendel Jovanović, T. Čulina, L. Velčić, P. Menescardi, C. Campi, S. Marini, G. Mussoni, Y. Dochevska, Y. Zdravkov, S. Djobova, E. Chrysostalis, P. Kaklatzis, M. Ioannis Nomikos, A. Begovikj, D. Todorova, M. Sambolec, V. Krstevski, A. Pawlowski, D. Luks, J. Radmski and M. Pietrzok	European Project Sports Community Against Eating Disorders
<u>A. Vulić</u> , T. Lešić, N. Kudumija, S. Zrnčić, D. Oraić and J. Pleadin	Vitamin A and vitamin E content in sea bass and sea bream farmed in the Adriatic Sea and its seasonal variability
<u>N. Kudumija</u> , T. Lešić, A. Vulić and J. Pleadin	Mineral content of dry-fermented sausages produced in Croatian households
S. Pavičić Žeželj, <u>G. Kendel Jovanović</u> and M. Posedel	Changes in the nutritional status, physical activity habits, and diet of children in elementary school during the Covid-19 epidemic
K. Kraljić, <u>M. Žanetić</u> , M. Jukić Špika, K. Filipan, N. Butula, I. Stuparević, O. Koprivnjak and D. Škevin	Influence of cultivar and ripening stage of Croatian olives on endogenous enzyme activity
P. Čulina, I. Elez Garofulić, M. Repajić, Z. Zorić, V. Dragović-Uzelac and <u>S. Pedišić</u>	Influence of spray drying conditions on encapsulation of sea buckthorn oil (Elaeagnus Rhamnoides (L.) A. Nelson)
<u>M. Atanassova</u> , J. K. Stangeland, T. H. Dahl, D. Kvam, L. A. Giske and W. Emblem Larsen	Are herring milt protein concentrates ingredients of future foods?
M. Oraščanin, <u>M. Bektašević</u> , E. Šertović, I. Flanjak and M. Cvijetić Stokanović	Physicochemical characterisation of royal jelly from northwestern Bosnia and Herzegovina
K. Kragić, <u>A. Sulimanec Črgec</u> , J. Vlahov, B. Jerak, A. Sekovanić, J. Jurasović, I. Panjkota Krbavčić, N. Vahčić and I. Rumora Samarin	Chemical characterization and antioxidant potential of the Rowan berry fruits (Sorbus aucuparia L.) from various natural habitats in Croatia
<u>E. K. Farhat</u> , A. Piekara, I. Banjari, M. Krzywonos and K. Rybczyńska	The analysis of prenatal supplements on the Croatian and Polish market
M. Burzyńska and <u>D. Piasecka-Kwiatkowska</u>	Pollen profiles of Polish spring nectar honeys from different apiary
<u>K. Filipan</u> , K. Kraljić, I. Hojka, M. Ivanov, Z. Herceg, S. Balbino, M. Obranović and D. Škevin	Optimization of the DSC method for determining the oxidative stability of virgin olive oil
<u>N. Čorić</u> , A. Jurić and A. Karlović	The impact of the COVID-19 pandemic outbreak on eating and lifestyle habits of adolescents in Bosnia and Herzegovina: A Cross-Sectional Study
H.Vovk, <u>R. Ludwig</u> , F. Csarman	Enzymatic processing of food materials



Day 3: Friday, 2nd December

Main Hall

8:30-9:00	Registration	
9:00-12:45	Oral Presentations - Nutrition, Health, Consumer Chairpersons: Ines Panjkota Krbavčić and Nataša Poklar Ulrih	
9:00-9:20	Invited Speaker <u>Ž. Krznarić</u>	Diet or diara? Nutrition science today.
9:20-9:35	<u>R. Vrkić</u> , J. Šic Žlabur, M. Dujmović and B. Benko	Specialized metabolites content of broccoli microgreens grown under the different LED wavelengths
9:35-9:50	<u>E. Karahmet Farhat</u> , I. Banjari and E. Karahmet Sher	The analysis of dietary habits in acne patients
9:50-10:05	H. Lukša, <u>D. Vuković</u> and A. Hunjet	Influence of vegan product factors on purchase
10:05-10:20	<u>T. Junkkari</u> , L. Arjanne, M. Paakki, M. Kantola, H. Luomala and A. Hopia	A successful reformulation of lacto-vegetarian product
10:20-10:35	W. Fernandes, F. R. Pinto, S. Barroso and <u>M. M. Gil</u>	Innovative, Sustainable and Healthy Blue Food and Consumer Engagement
10:35-10:50	K. Novina Brkić, sponsored lecture by Nestlé	
10:50-11:30	Coffee and Posters - Nutrition Part 1	
		
11:30-11:45	<u>T. K. Kovačević</u> , N. Išić, J. Perković, I. Bažon, D. Ban, M. Sivec, S. Goreta Ban and N. Major	The effect of elevation on the phytochemical profile in <i>Allium ursinum</i> L.
11:45-12:00	<u>T. Laitila</u> , J. Kumpulainen, M. Ojala, L. Haapala, J. Alarinta and C. Wirtanen	The process of making plant-based milk alternative
12:00-12:15	<u>A. Gomes-Bispo</u> , R. Gomes, I. Mendes, P. Duarte, C. Coelho, C. Cardoso, C. Afonso and N. M. Bandarra	Production of neuroactive extracts for prevention/delay of Alzheimer disease: an opportunity for a sustainable use of undervalued fish species
12:15-12:30	<u>T. Jović</u> , I. Elez Garofulić, P. Čulina, Z. Čošić, Z. Pelaić, V. Dragović-Uzelac and Z. Zorić	Physical properties and total phenol content of encapsulated <i>Pistacia lentiscus</i> leaf extract
12:30-12:45	<u>D. Delač Salopek</u> , I. Horvat, S. Radeka, T. Plavša, A. Hranilović, S. Carlin, U. Vrhovšek and I. Lukić	Qualitative abundance of volatile esters in Malvazija istarska white wine as revealed by comprehensive two-dimensional gas chromatography: effect of non- <i>Saccharomyces</i> yeasts
12:45-13:00	<u>R. Ludwig</u> , H. Vovk, L. Schwaiger, F. Csarman	Oxidative Enzymes Support Hydrolases in the Production of Oligosaccharides
13:00-14:00	Lunch and posters - Nutrition Part 2	
14:00-15:40	Smart Cro Chairpersons: Danijela Šeremet and Marko Obranović	
14:00-14:20	Invited Speaker <u>Nataša Šijaković Vujičić</u>	Self-healing Organogelators of Edible Oil as Solid Fat Alternatives
14:20-14:35	<u>I. Radojčić Redovniković</u>	NADES DESIGN: from academy to entrepreneurship
14:35-14:50	<u>E. Melvan</u>	From science to startup
14:50-15:00	<u>P. Golubić</u>	Physical properties of three-dimensional printed snack product enriched with pre-processed wheat bran
15:00-15:10	<u>K. Varga</u>	Development of snack product recipes for patients with irritable bowel syndrome and non-celiac gluten sensitivity
15:10-15:20	<u>M. Novak</u>	Instrumental evaluation of biscuit texture properties during storage
15:20-15:30	<u>M. Antolić</u> , <u>D. Brdar</u>	Pumpkina - Ecotrophelia 2022
15:30-15:40	A. Dominko, sponsored lecture by Ivan Bulić Foundation	

15:40-16:20	Round table by EHEDG	 
15:40-15:45	<u>H. Medić</u> , Co-Chair EHEDG Cro	Introduction to EHEDG roundtable
15:45-16:00	<u>T. Janči</u>	Hygienic design of open equipment for food processing
16:00-16:10	<u>A. Perković</u> , Lead auditor at CB	Hygienic design of equipment for food industry from the perspective of a 3rd party audit
16:10-16:20	I. Jerman, sponsored lecture by ACO	HygieneFirst - our commitment to ultimate hygienic performance
16:20-16:40	Closing ceremony	
16:40-17:30	Farewell drink and posters - Nutriron Part 2	

POSTERS: Day 3: Friday, 2nd December

NUTRITION PART 2

<u>A. Boban</u> , U. Vrhovsek, S. Carlin, A. Mucalo and I. Budić-Leto	A targeted and untargeted approach to volatile metabolite characterization of „Maraština“ wines produced by spontaneous fermentation
<u>A. Lopes</u> , P. Fernandes, R. Brazão and M. Graça Dias	PortFIR: An integrated approach for promoting multisectoral cooperation – contributing to Sustainable Development Goals achievement
<u>L. Penava</u> , A. Leboš Pavuc, M. Banić, K. Butorac, J. Novak, M. Ceilinger, N. Čuljak, J. Miličević, D. Čukelj, J. Šušković and B. Kos	Probiotic activity of <i>Lactocaseibacillus casei</i> 431® in food for special medical purposes
<u>V. Škoro Rendulić</u> , N. Zovko, M. Hruškar, M. Krpan and V. Košec	Relationship of gestational diabetes with anthropometric parameters of pregnant women and dietary habits with emphasis on vitamin D
<u>P. Fernandes</u> , A. Lopes, R. Brazão and M. Graça Dias	Monitoring salt content in selected foods in Portuguese market
M. Lučan Čolić and <u>M. Antunović</u>	Current trends in buttermilk utilization: A quick overview
<u>K. Radolović</u> , J. Pleadin, N. Kudumija, N. Vahčić and M. Bituh	Our take on sodium intake among Croatian children with celiac disease: sodium content of their gluten-free diets and the contribution of commercial products
<u>D. Šoronja-Simović</u> , B. Pajin, J. Petrović, I. Lončarević, Z. Šereš and N. Maravić	Improvement of cookies nutritional characteristics by the addition of soybean husk
I. Herak, N. Uršulin-Trstenjak, D. Biškup and T. Meštrović, I. Dodlek Šarkanj	The influence of social factors on the quality of life of celiac disease patients
<u>A. Ilić</u> , I. Rumbak, D. Dizdarić, M. Matek Sarić, I. Colić Barić and R. de Pinho Ferreira Guiné	Motivations associated with food choices among adults in the City of Zagreb
T. Knezović, <u>A. Ilić</u> , I. Rumbak, R. Brečić, I. Colić Barić and M. Bituh	The quality of breakfast eaten at home vs. school in primary school children
<u>J. Zonjić</u> , M. Vurdelja, I. Panjkota Krbavčić, M. Krpan and Z. Šatalić	Nutritional status of vitamin D in elite Croatian athletes
D. Klisović, A. Novoselić, M. Lukić, K. Kraljić and <u>K. Brkić Bubola</u>	Changes in quality and composition of phenolic and volatile compounds in selected Croatian monovarietal extra virgin olive oils after heating
<u>M. Veljković</u> , M. Simović, A. Petrov Ivanković, A. Vukočić, K. Banjanac and D. Bezbradica	In situ transformation of sucrose in maple syrup in order to produce fructo-oligosaccharide enriched product

POSTERS: Day 3: Friday, 2nd December

NUTRITION PART 2

E. Orbančić, S. Rossi, E. Bestulić, K. Kovačević
Ganić, N. Čurko, M. Tomašević, T. Plavša,
 A. Jeromel and S. Radeka
 A. Petrov Ivanković, M. Veljković, A. Vukočić,
 A. Milivojević, M. Čorović, R. Pjanović and D. Bezbradica
E. Bestulić, S. Rossi, F. Orbančić, I. Horvat, I. Lukić,
 T. Plavša, A. Jeromel and S. Radeka
 A. Vukomanović, M. Jagodić, I. Vrdoljak, K. Šanko,
 I. Rumora Samarin, Z. Šatalić and I. Panjkota Krbavčić
 A. Vukomanović, M. Horvatić, I. Rumora
 Samarin, Z. Šatalić and I. Panjkota Krbavčić
 P. Petek, P. Škrtić, K. Marković, M. Hruškar,
 M. Krpan and N. Vahčić
 I. Jurčević, B. Šarkanj and D. Šamec

N. Pavlović, J.R. Mijalković, N.Ž. Šekuljica,
 P.M. Petrović, V.B. Đorđević, B.M. Bugarski
 and Z.D. Knežević-Jugović
L. Hoxha, M. Kullaj, A. Ismailaj, S. Ndoj
 and Ç. Kadakal

N. Lugonja, V. Marinković, S. Miletić, J. Avdalović,
 S. Spasić, M. M. Vrvic

Impact of pre-fermentative mash cooling, heating, saignée
 technique and prolonged macerations on antioxidant
 capacity and total phenolic content in Teran red wine
 Enzyme-assisted extraction of various bioactive
 components from blackcurrant (*Ribes nigrum*)
 Impact of mash maceration duration and temperature
 on non-flavonoid phenolics in Malvazija istarska wines
 Chemical composition of meat-based meals for tube
 feeding

Pregnant women with gestational diabetes mellitus
 have inadequate dietary fiber intake
 Protein and proline content of honeydew and nectar
 honey of different botanical origin from Croatia
 The influence of 3',8' dimerization on the antioxidant
 and antifungal activity of flavonoids: the example of
 apigenin and amentoflavone
 Cold gelation of leaf protein concentrate for
 nanoencapsulation of vitamins

Investigating the addition of red beetroot (*Beta
 vulgaris* L.) in the improvement of nutritional and
 sensory properties of tomato paste
 The effects of thermal processes on the quality of
 preterm human milk

ORGANIZED BY



Croatian Society of Food Technologists,
 Biotechnologists and Nutritionists
 (CROFoST)

CO-ORGANIZED/ SUPPORTED BY



Faculty of
 food technology
 and biotechnology
 University
 of Zagreb



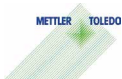
GENERAL SPONSOR



CONFERENCE PARTNER



SPONSORS



SPECIAL THANKS

