

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

PROGRAM



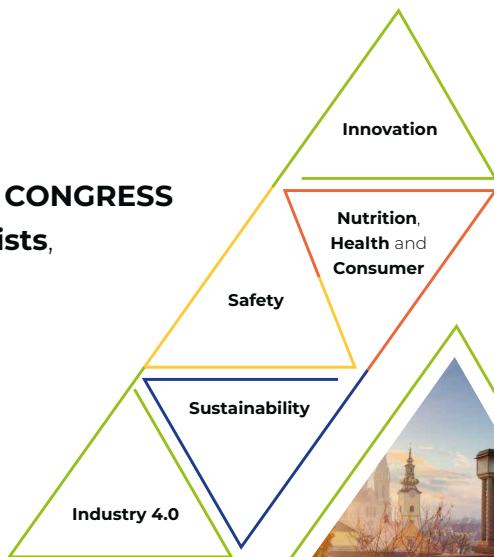
Smart Food for a **Healthy Planet**
and **Human Prosperity**



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. Pelajić, 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




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



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 Ž. Krznarić | Diet or <i>dieta</i>? 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-Saccharomyces yeasts |
| 12:45-14:00 | Lunch and posters - Nutrition Part 2 | |
| 14:00-15:40 | Smart Cro Chairpersons: Danijela Šeremet and Marko Obranović |  |
| 14:00-14:20 | Invited Speaker Nataša Šijaković Vujičić | 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



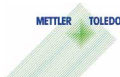
GENERAL SPONSOR



CONFERENCE PARTNER



SPONSORS



SPECIAL THANKS

