

DAY 3

25 November 2022

9:25 am CET – 4:00 pm CET

9:25 am CET Welcome to day 3 of the conference - Professor Adrian Ravis

SESSION 8 – STUDENT SESSION

ORAL PRESENTATIONS & COMPETITION

MODERATORS

Adriana Skendi (Greece)

Drd. Claudia Izabela Oprinescu (Romania)

	PRESENTING AUTHOR	AUTHORS	TITLE
Food quality and authenticity			
1	9:30-9:45 am CET Aydzhan Aylin MYUSTEDZHEBOV	Aydzhan Aylin MYUSTEDZHEBOV, Christos PAPAKONSTANTINOU, Sebahattin Serhat TURGUT, Aberham Hailu FEYISSA,	Effect of Soaking Temperature on Water Absorption, Texture and Volume Increment of Faba Beans (<i>Vicia faba</i>) During Soaking
2	9:45-10:00 am CET Claudia OPRINESCU	Claudia OPRINESCU, Dina GLIGOR (PANE), Nicoleta HĂDĂRUGĂ, Adrian RIVIȘ, Daniel HĂDĂRUGĂ,	Cyclodextrin-assisted resveratrol, wine and grape extracts – DPPH· interactions: kinetics and antioxidant activity studies



	PRESENTING AUTHOR	AUTHORS	TITLE
Food safety & Risk assessment			
3	10:00-10:15 am CET	Ana Margarida SILVA	Ana Margarida SILVA, Stefano DALL'ACQUA, Francesca LOSCHI, Paulo C. COSTA, Cristina DELERUE-MATOS, Francisca RODRIGUES,
			Valorization of Actinidia arguta leaves extracts: Bioactive compounds, in-vitro antioxidant activity and 3D intestinal permeability
Health and Nutrition			
4	10:15-10:30 am CET	Weihao Meng	Weihao MENG, Weihao Meng, Hongnan SUN, Taihua MU, Marco GARCIA-VAQUERO
			Innovative uses of seaweed polyphenols as stabilizers of Pickering emulsions
5	10:30- 10:45 am CET	Diana PINTO	Diana PINTO, Manuela M. MOREIRA, Elsa F. VIEIRA, Tanja BREZO-BORJAN, Anna VALLVERDÚ-QUERALT, Jaroslava ŠVARC-GAJIĆ, Cristina DELERUE-MATOS, Francisca RODRIGUES,
			Characterization of functional cookies enriched with chestnut shells extract as source of bioactive phenolic compounds
Coffee break 10:45-11:00			



SESSION 9 – STUDENT SESSION

STUDENT POSTER & SHORT ORAL & COMPETITION

Maximum 5 minutes presentation + 5 minutes discussions

Moderators

Victor Acha (France)
Corina Megyesi (Romania)
Adriana Skendi (Greece)
Anastasia Imsiridou (Greece)

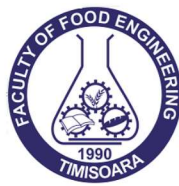
No		PRESENTING AUTHOR	AUTHORS	TITLE
1	11:00- 11:10 am CET	Narumi KUBOTA	Narumi KUBOTA, Mayu YAMANUSHI, Hiroshi NAGAI, Tomoaki MAIZAWA, Naoko HAMADA-SATO, Diana PINTO, Anallely LÓPEZ-YERENA,	Evaluation of antihypertensive effects of abalone viscera fermented with Lactiplantibacillus pentosus SN001
2	11:10-11:20 am CET	Diana PINTO	Rosa M. LAMUELA-RAVENTÓS, Anna VALLVERDÚ-QUERALT, Cristina DELERUE-MATOS, Francisca RODRIGUES,	Influence of in vitro digestion on the phenolic composition and antioxidant activity of chestnut shells extract prepared by Supercritical Fluid Extraction
3	11:20-11:30 am CET	Athina THEOCHARIDOU	Athina THEOCHARIDOU, Sylvie LOUSINIAN, Ioannis MOURTZINOS, Cristos RITZOULIS,	Interactions between xanthan gum and polyphenols as basis of polyphenol-induced astringency
4	11:30-11:40 am CET	Konstantina ZAMPOUNI	Konstantina ZAMPOUNI, Kali KOTSIU, Georgios KASIOURAS, Athina LAZARIDOU, Eugenios KATSANIDIS,	Evaluation of in vitro bioaccessibility of beta- carotene using edible oleogels and bigels as carriers



**“Current food innovation trends; the texture
and consumer perception perspective”**

5	11:40-11:50 am CET	Débora Cerdá	Débora CERDÁ-BERNAD, María José FRUTOS,	Antioxidant properties of wheat and spelt breads enriched with saffron floral by-products
6	11:50-12:00 am CET	Jesus CLEMENTE	Jesús CLEMENTE-VILLALBA, Francisco BURLÓ, Francisca HERNÁNDEZ, Ángel Antonio CARBONELL-BARRACHINA,	Chemical composition of the wild edible plant Oxalis pes-caprae
7	12:00-12:10 am CET	Rita VEDOR	Rita VEDOR, Daniela MACHADO, Joana Cristina BARBOSA, Ana Maria GOMES ,	Incorporation of the Next Generation Probiotic Akkermansia muciniphila in a chocolate matrix
8	12:10- 12:20 am CET	Ailbhe MCGURRIN	José Carlos ANDRADE, Ailbhe MCGURRIN, Julie MAGUIRE, Rahel SUCHINTITA DAS, Brijesh TIWARI, Marco GARCIA-VAQUERO,	Antimicrobial potential of polysaccharide-rich extracts of the Irish seaweed Alaria esculenta
9	12:20-12:30 am CET	Evangelos KOKKINOMAGOULOS	Evangelos KOKKINOMAGOULOS, Panagiotis KANDYLIS,	Sustainable exploitation of wine lees for the production of yeast extract

**12:30:pm -1:30pm CET
LUNCH BREAK**



SESSION 10 – STUDENT SESSION

Introduction to the poster session: Liliana Tudoreanu (Romania)

STUDENT POSTER SESSION Virtual poster room and breakout rooms in ZOOM

1:30 pm CET – 3 pm CET

	PRESENTING AUTHOR	AUTHORS	TITLE
Biotechnological approaches for sustainability			
1	Evangelos KOKKINOMAGOULOS	Evangelos KOKKINOMAGOULOS, Panagiotis KANDYLIS,	Sustainable exploitation of wine lees for the production of yeast extract
Diversifying our protein sources			
2	Rahel Suchintita DAS	Rahel Suchintita DAS,	Impact of a novel and green technique for protein extraction using ultrasound and polysaccharidase enzyme from fresh brown macroalgae, <i>Alaria esculenta</i>



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Food quality and authenticity			
3	Valdas LAUKAGALIS	Valdas LAUKAGALIS, Živilė TARASEVIČIENĖ, Indrė ČECHOVIČIENĖ,	Quality changes of cold-pressed black cumin (<i>Nigella sativa</i> L.) seed oils throughout storing
4	Valdas LAUKAGALIS	Indrė ČECHOVIČIENĖ, Živilė TARASEVIČIENĖ, Valdas LAUKAGALIS, Aurelija PAULASKIENĖ,	THE CONTENT OF DIETARY FIBER FRACTIONS IN BLACKBERRY POMACE
5	Elisavet BOULOUMPASI	Elisavet BOULOUMPASI, Evangelos SOUFLEROS,	ASSESSING PROTEIN PROFILE OF GREEK AND INTERNATIONAL GRAPE VARIETIES
Food safety & Risk assessment			
6	Monica MIRONESCU	Chloe NORAZ, Khaoula BELGUITH, Monica MIRONESCU,	Hygiene analysis in a food factory processing honey
7	Ailbhe MCGURRIN	Ailbhe MCGURRIN, Julie MAGUIRE, Rahel SUCHINTITA DAS, Brijesh TIWARI, Marco GARCIA-VAQUERO,	Antimicrobial potential of polysaccharide-rich extracts of the Irish seaweed <i>Alaria esculenta</i>



	PRESENTING AUTHOR	AUTHORS	TITLE
Health and Nutrition			
8	Monica MIRONESCU	Monika KEDVES, Monica MIRONESCU, Ion Dan MIRONESCU,	Obtaining and nutritional characteristics of a bar for consumers suffering from diabetes and celiac disease
9	Narumi KUBOTA	Narumi KUBOTA, Mayu YAMANUSHI, Hiroshi NAGAI, Tomoaki MAIZAWA, Naoko HAMADA-SATO,	Evaluation of antihypertensive effects of abalone viscera fermented with <i>Lactiplantibacillus pentosus</i> SN001
10	Diana PINTO	Diana PINTO, Anallely LÓPEZ-YERENA, Rosa M. LAMUELA-RAVENTÓS, Anna VALLVERDÚ-QUERALT, Cristina DELERUE-MATOS, Francisca RODRIGUES,	Influence of in vitro digestion on the phenolic composition and antioxidant activity of chestnut shells extract prepared by Supercritical Fluid Extraction
11	Athina THEOCHARIDOU	Athina THEOCHARIDOU, Sylvie LOUSINIAN, Ioannis MOURTZINOS, Cristos RITZOULIS,	Interactions between xanthan gum and polyphenols as basis of polyphenol-induced astringency
12	Konstantina ZAMPOUNI	Konstantina ZAMPOUNI, Kali KOTSIU, Georgios KASIOURAS, Athina LAZARIDOU, Eugenios KATSANIDIS,	Evaluation of in vitro bioaccessibility of beta-carotene using edible oleogels and bigels as carriers



**“Current food innovation trends; the texture
and consumer perception perspective”**

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| 13 | Débora Cerdá | Débora CERDÁ-BERNAD, María José FRUTOS, | Antioxidant properties of wheat and spelt breads enriched with saffron floral by-products |
| 14 | Jesus CLEMENTE | Jesús CLEMENTE-VILLALBA, Francisco BURLÓ, Francisca HERNÁNDEZ, Ángel Antonio CARBONELL-BARRACHINA, | Chemical composition of the wild edible plant Oxalis pes-caprae |
| 15 | Rita VEDOR | Rita VEDOR, Daniela MACHADO, Joana Cristina BARBOSA, Ana Maria GOMES, José Carlos ANDRADE, | Incorporation of the Next Generation Probiotic Akkermansia muciniphila in a chocolate matrix |
| 16 | Rozalia FOTOPOULOU | Rozalia FOTOPOULOU | Consumers perception and acceptance towards edible insects in Greece |

3:00 pm CET

Award announcement: Professor Maria Papageorgiou (Greece) and Professor Adrian Rivis (Romania)

**Closing of the conference: Professor Rui Costa (Portugal)
Secretary General of ISEKI - Food Association**