



ISEKI-FOOD
ASSOCIATION

E-Conference

DAY 2

23 November 2023

DAY 2 OPENING

Time	Theme & Speaker
9:25 CET	Welcome to day 2 of the conference Prof. Ovidiu Tița University Lucian Blaga from Sibiu, Romania

SESSION 4 STUDENT COMPETITION – Oral Presentations	Moderators Assoc. Prof. Corina Megyesi, Timișoara, Romania Lecturer Mariana Păcală, Sibiu, Romania
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Time	Presenter	Authors	Title
9:30 CET	Miriam Arianna Boninsegna (Italy)	Miriam Arianna Boninsegna	Sustainable use of coffee roasting by-products: development of high value-added gummy candies
9:45 CET	Beatrice Cellini (Italy)	Beatrice Cellini; Emiliana Giordano; Junior Bernardo Molina Hernandez; Federico Drudi; Alessandro Malerba; Raquel Virto Resano; Ines Echeverria Goni; Pietro Rocculi; Marco Dalla Rosa; Francesca Patrignani; Rosalba Lanciotti; Lucia Vannini	Clementine peels: from a by-product to a functional 2ingredient through microbial fermentation and pulsed electric fields
10:00 CET	Aleksandra Purkiewicz (Poland)	Aleksandra Purkiewicz; Gülden Gökşen; Małgorzata Tańska; Renata Pietrzak-Fiećko; Bożena Łozowicka; Piotr Kaczyński	Buffalo worm (Alphitobius diaperinus) larvae powder as a promising alternative source of nutrients for food applications
10:15 CET	Mariana Fonseca (Portugal)	Mariana Fonseca; Rita Vedor; Daniela Machado; Joana Barbosa; Ana Gomes	Development and characterization of a cheese spread incorporating the next generation probiotic

Akkermansia muciniphila

10:30 CET	Tomasz Szczygieł (Poland)	Tomasz Szczygieł; Anna Koziróg; Anna Otlewska	Innovative protection of seed material against molds
10:45 CET	Diana Pinto (Portugal)	Diana Pinto; Julián Lozano-Castellón; Anallely López-Yerena; Ana Margarida Silva; María De La Luz Cádiz-Gurrea; Antonio Segura-Carretero; Rosa M. Lamuela-Raventós; Anna Vallverdú-Queralt; Cristina Delerue-Matos; Francisca Rodrigues	Exploring the nutraceutical potential of antioxidants extracted from chestnut shells through in-vitro digestion and intestinal permeability models
11:00 CET	Jihen Dhaouafi (France)	Jihen Dhaouafi; Montassar Romdhani; Barbara Deracinois; Christophe Flahaut; Naima Nejar; Rafik Balti	Proteomic analysis of bioactive peptides from two red macroalgae using QSAR and bioinformatics approaches

**11:15 - 12:00
CET**

COFFEE BREAK

SESSION 4

STUDENT COMPETITION – Oral Presentations continued

Moderators

Assoc. Prof. Corina Mișcă, Timisoara, Romania

Lecturer Maria Lidia Iancu, Sibiu, Romania

Time	Presenter	Authors	Title
12:00 CET	Oana Maria Popa (Romania)	Oana Maria Popa; Ovidiu Tița	Valorization of beef bones resulting from by-products in food production
12:15 CET	Lukas Salvó Aabel (Denmark)	Lukas Salvó Aabel; Elena Hakme; Cecilie Bay Wirenfeldt; Aberham Hailu Feyissa	Investigating the efficacy of seaweed as a novel dough conditioner in bread production

12:30 CET	Montassar Romdhani (France, Tunisia)	Montassar Romdhani; Naima Nedjar; Mourad Jridi; Jihen Dhaouafi; Rafik Balti	Efficient extraction of microalgal antioxidant-rich compounds from <i>Tetraselmis chuii</i> and <i>Arthrospira platensis</i> : A comparative study
12:45 CET	Aleksandra Purkiewicz (Poland)	Aleksandra Purkiewicz; Gülden Gökşen; Małgorzata Tańska; Michalina Gałowska; Renata Pietrzak-Fiećko	The influence of ultrasonic extraction on the phenolic compounds' content in the <i>Sparassis crispa</i> edible mushroom
13:00 CET	Ana Sofia Ferreira (Portugal)	Ana Sofia Ferreira; Ana Margarida Silva; Jaroslava Švarc-Gajić; Paulo Costa; Cristina Delerue-Matos; Francisca Rodrigues	Chestnut shells bioactive compounds as an ingredient to delivery systems for the prevention/treatment of oral mucositis
13:15 CET	Sarah Normann Jensen (Denmark)	Elena Hakme; Aberham Hailu Feyissa ; Sarah Normann Jensen	The role of process conditions in acrylamide formation in seaweed bread and kinetic modeling
13:30 CET	Sylvestre Agoosou Dossa (Romania)	Sylvestre Agoosou Dossa; Christine Dragomir; Loredana Plustea (Paven); Adrian Rivis	Nutritional and Phytochemical Enriched Muffins and Breads Based on Wheat Flour and Baobab Pulp Flour (<i>Adansonia digitata</i> L.)
13:45 CET	Tiberius Opruța, (Romania)	Tiberius Opruța; Ovidiu Țița; Mihaela Țița; Adelina Constantinescu	Studies on industrial manufacturing of essential oils used as flavorings in sauces production.
14:00 CET	Valentina Madalina Moga, (Romania)	Moga Valentina Madalina; Țița Mihaela; Țița Ovidiu; Constantinescu Adelina; Batusaru Cristina	The development and characterization of fortified yogurt with the addition of carrot peels and celery peels as by-products from the vegetable industry
14:15 CET	Nicoleta Cîrstea (Lazăr)(Romania)	Nicoleta Cîrstea (Lazăr) , Violeta Nour , Alexandru Radu Corbu, Camelia Muntean and Georgiana Gabriela Codină	Reformulation of Bologna sausage by total pork backfat replacement with an emulsion gel based on olive, walnut and chia oils and stabilized with chitosan

14:30 – 15:30 CET**LUNCH BREAK**

SESSION 5

STUDENT COMPETITION – Short Oral Presentations of Posters

Moderators

Lecturer Mihai Ognean, Sibiu, Romania

Lecturer Cristina Danciu, Sibiu, Romania

SHORT ORAL PRESENTATIONS OF POSTERS

Time	Presenter	Authors	Short oral presentation title
15:30 CET	Valentina Madalina Moga (Romania)	Moga Valentina Madalina; Tița Mihaela; Tița Ovidiu	The effects of Fetească Neagră wine on the ripening process of the cheese
15:40 CET	Jiaqi Zhou (United Kingdom)	Jiaqi Zhou; Pual Brereton; Katrina Campbell	Intelligent Food Assurance Systems: Enhancing food chain integrity
15:50 CET	Diana Pinto (Portugal)	Diana Pinto; Manuela M. Moreira; Jaroslava Švarc-Gajić; Anna Vallverdú-Queralt; Tanja Brezo-Borjan; Cristina Delerue-Matos; Francisca Rodrigues	In-vitro bioaccessibility and pro-healthy properties of phenolic compounds from chestnut shells extract-enriched cookies
16:00 CET	Liege Aguiar Pascoalino (Portugal)	Liege Aguiar Pascoalino; Carla Pereira; João C. M. Barreira; M. Beatriz P. P. Oliveira; Lillian Barros; Filipa S. Reis (Portugal)	Turning apple pomace into high-added-value compounds for application in the food and nutraceutical industries
16:10 CET	Liege Aguiar Pascoalino (Portugal)	Liege Aguiar Pascoalino; Tiane C. Finimundy; João C.M. Barreira; M. Beatriz P.P. Oliveira; Lillian Barros; Filipa S. Reis	Recovery of phenolic compounds in the apple production chain following a circular approach
16:20 CET	Catarina Macedo (Portugal)	Catarina Macedo; Ana Margarida Silva; Ana Sofia Ferreira; María De La Luz Cádiz-Gurrea; Álvaro Fernández-Ochoa; Antonio Segura-Carretero; Cristina Delerue-Matos; Paulo Costa; Francisca Rodrigues	From Discarded to Desirable: Actinidia arguta (Kiwiberry) as a Source of Health-Promoting Compounds
16:30 CET	Constantin Butoi (Romania)	Constantin Butoi; Petre Săvescu; Alexandra Ioana Ionescu; Georgeta Popescu; Viorel Șchiopu	Improving the management of the sweetening operation - used to realize a food supplement with high antioxidant potential
16:40 CET	Adriana-Ioana Moraru Manea (Romania)	Adriana-Ioana Moraru Manea; Ioana-Alina Pop; Ileana Cocan; Diana Moigradean; Mariana-Atena Poiana	Influence of the addition of fruit powder mixtures on the sensory attributes of nitrite-free salami formulations

16:50 CET	Alexandra Ionescu (Romania)	Alexandra Ionescu; Petre Savescu; Constantin Butoi; Georgeta Popescu; Viorel Schiopu	Testing and selecting the best sweeteners used in the production of a green tea-based food supplement
ORAL PRESENTATION (STUDENT COMPETITION)			
17.00 CET	Ana-Maria Micsoni, (Romania)	Cristian Argyelan; Ana-Maria Micsoni; Sylvestre Dossa; Christine Dragomir; Loredana Plustea (Paven); Ersilia Alexa	The Valorization of Citrus Fruits and Apples' By-Products in the Bakery Industry

SESSION 6

STUDENT COMPETITION – virtual poster session

Introduction to the poster session
 Assoc. prof. Cecilia GEORGESCU,
 Sibiu, Romania
 Time: 17:15 CET - 18:00 CET

The virtual poster room will be held in ZOOM.

All poster presenters have to be present between 17:15 and 18:00 in their dedicated ZOOM breakout rooms.

Poster Presenter	Authors	Poster
Moga Valentina Madalina (Romania)	Moga Valentina Madalina; Tița Mihaela; Tița Ovidiu	The effects of Fetească Neagră wine on the ripening process of the cheese
Jiaqi Zhou (United Kingdom)	Jiaqi Zhou; Pual Brereton; Katrina Campbell	Intelligent Food Assurance Systems: Enhancing food chain integrity
Diana Pinto (Portugal)	Diana Pinto; Manuela M. Moreira; Jaroslava Švarc-Gajić; Anna Vallverdú-Queralt; Tanja Brezo-Borjan; Cristina Delerue-Matos; Francisca Rodrigues	In-vitro bioaccessibility and pro-healthy properties of phenolic compounds from chestnut shells extract-enriched cookies
Liege Aguiar Pascoalino (Portugal)	Liege Aguiar Pascoalino; Carla Pereira; João C. M. Barreira; M. Beatriz P. P. Oliveira; Lillian Barros; Filipa S. Reis (Portugal)	Turning apple pomace into high-added-value compounds for application in the food and nutraceutical industries

Liege Aguiar Pascoalino (Portugal)	Liege Aguiar Pascoalino; Tiane C. Finimundy; João C.M. Barreira; M. Beatriz P.P. Oliveira; Lillian Barros; Filipa S. Reis	Recovery of phenolic compounds in the apple production chain following a circular approach
Catarina Macedo (Portugal)	Catarina Macedo; Ana Margarida Silva; Ana Sofia Ferreira; María De La Luz Cádiz-Gurrea; Álvaro Fernández-Ochoa; Antonio Segura-Carretero; Cristina Delerue-Matos; Paulo Costa; Francisca Rodrigues	From Discarded to Desirable: Actinidia arguta (Kiwiberry) as a Source of Health-Promoting Compounds
Constantin Butoi (Romania)	Constantin Butoi; Petre Săvescu; Alexandra Ioana Ionescu; Georgeta Popescu; Viorel Şchiopu	Improving the management of the sweetening operation - used to realize a food supplement with high antioxidant potential
Adriana-Ioana Moraru Manea (Romania)	Adriana-Ioana Moraru Manea; Ioana-Alina Pop; Ileana Cocan; Diana Moigradean; Mariana-Atena Poiana	Influence of the addition of fruit powder mixtures on the sensory attributes of nitrite-free salami formulations
Alexandra Ionescu (Romania)	Alexandra Ionescu; Petre Savescu; Constantin Butoi; Georgeta Popescu; Viorel Schiopu	Testing and selecting the best sweeteners used in the production of a green tea-based food supplement
Elena-Iulia Bănuţă(Lazăr) (Romania)	Elena-Iulia Lazăr (Bănuţă), Ovidiu Tiţa	Acceleration of flour maturation
Elena-Iulia Bănuţă(Lazăr) (Romania)	Elena-Iulia Lazăr (Bănuţă), Ovidiu Tiţa	Wheat conditioning to obtain high quality flours

Closing of Day 2 of the e-conference will be at 18:00 CET