



**ISEKI-FOOD
ASSOCIATION**

**E-Conference
DAY 3
24 November 2023**

DAY 3 OPENING**Time**

9:25 CET **Welcome to day 3 of the conference**
Prof. Adrian Riviş
 ISEKI – Food Association

SESSION 7
 ORAL PRESENTATIONS
Moderators

Prof. Mariana Atena Poiană, Timisoara, Romania
Assoc. Prof. Bordean Despina, Timisoara, Romania

Time	Presenter	Authors	Title
9:30 CET	Nihat Yavuz (Turkey)	İlkcan İşleyici; Nihat Yavuz	3D Printability of Foamed Food Products
9:45 CET	Tiberius Opruta (Romania)	Tiberius Opruta; Mihaela Tita; Ovidiu Tita; Adelina Constantinescu	CHARACTERIZATION OF JUNIPERUS COMMUNIS L. ESSENTIAL OIL OBTAINED FROM BERRIES HARVESTED IN BALKANS AREAS
10:00 CET	Dafni Dimakopoulou-Papazoglou (Greece)	Dafni Dimakopoulou-Papazoglou; Nikolaos Ploskas; Konstantinos Koutsoumanis; Eugenios Katsanidis	Detection of adulteration in thyme honeys with sugar syrups and colorants using FTIR spectroscopy and chemometrics
10:15 CET	Madalina Medeleanu (Romania)	Madalina Medeleanu; Anca Farcas; Cristina Coman; Loredana Leopold; Filomena Conforti; Sonia Socaci	Italian citrus fruits: from peels to essential oils; formulation and characterization of nano-emulsions

10:30 CET	Rodrigo Jaime Báez (Mexico)	Rodrigo Jaime Báez; Jordi Saldo Periago; Rosalía America González Soto	Nanoemulsion development as a carrier system for gamma-oryzanol
10:45 CET	Vytaute Starkute (Lithuania)	Vytaute Starkute; Justina Lukseviciute; Dovile Klupsaite; Ernestas Mockus; Jolita Klementaviciute; João Miguel Rocha; Fatih Özogul; Modestas Ruzauskas; Pranas Viskelis; Elena Bartkiene	Effects of Blueberry, Elderberry, and Raspberry Juice Industry By-Products on the Quality, Sensory and Microbiological Parameters of Unripened Bovine Milk Curd Cheese
11:00 CET	Maria Alessia Schouten (Italy)	Maria Alessia Schouten; Agnese Santanatoglia; Simone Angeloni; Massimo Ricciutelli; Laura Acquaticci; Giovanni Caprioli; Sauro Vittori; Santina Romani	Effects of dried seeds and black olives as enrichment ingredients on acrylamide concentration in savoury biscuits
11:15 CET	Eda Şensu Demir (Turkey)	Eda Şensu Demir; Aysun Yücepe; Emine Şükran Okudan; Beraat Ozcelik	Changes in Protein Digestibility and ACE Inhibitory Activity of Protein Hydrolysates from <i>Ulva rigida</i> during in vitro Digestion
11:30 CET	Filipa Teixeira (Portugal)	Filipa Teixeira; Ana Margarida Silva; Cristina Delerue-Matos; Paulo C. Costa; Francisca Rodrigues	Incorporation of an <i>Actinidia arguta</i> fruit extract in buccal films for the treatment/prevention of oral mucositis
11:45 CET	Jutamat Klinsoda (Thailand)	Jutamat Klinsoda; Alongkot Boonsoongnern; Khemmapas Treesuwan; Sudsai Trevanich; Barbara Metzler-Zebeli; Narut Thanantong; Yonlayong Woonwong	Investigation of pork meat microbiome and its association with human hand microbiome
12:00 CET	Marc Dreyer (Switzerland)	Marc Dreyer	Reforming the Food Systems towards sustainability: identifying the sand in the wheels

**12:15 – 12:45
CET**

COFFEE BREAK

SESSION 7

ORAL PRESENTATIONS - Continued

Moderators**Prof. Mihaela Adriana Tița, Sibiu, Romania****Associate prof. Ion Mironescu, Sibiu, Romania**

Time	Presenter	Authors	Title
12:45 CET	Ertan Ermiş (Turkey)	Ertan Ermiş; Melisa Çelik	Investigation of the effect of atmospheric pressure plasma discharge on food powder adhesion onto corn chip surfaces
13:00 CET	Valdas Laukagalis (Lithuania)	Valdas Laukagalis; Živilė Tarasevičienė	Extraction rate assessment of cold-pressed black cumin (<i>Nigella sativa</i> L.) seed oil with varied pretreatment methods
13:15 CET	Josep Biosca-Micó (Spain)	Josep Biosca-Micó; Antonio Abad-Martínez; Amparo López-Rubio; María José Fabra	Protein extraction, purification and characterization from microalgae <i>Phaeodactylum tricornutum</i> by-product biomass
13:30 CET	Ana Cristina De Aguiar Saldanha Pinheiro (Italy)	Ana Cristina De Aguiar Saldanha Pinheiro; Silvia Tappi; Marco Dalla Rosa; Pietro Rocculi	Effect of High-pressure assisted extraction of chitin and chitosan from shrimp by-product.
13:45 CET	Silvia Tappi (Italy)	Silvia Tappi; Ana Cristina De Aguiar Saldanha Pinheiro; Cinzia Mannozi; Filippo Galdenzi; Laura Alessandroni; Riccardo Marconi; Giovanni Caprioli; Massimo Mozzon; Sauro Vittori; Pietro Rocculi	Effect of cold plasma on sardine fillets shelf life

14:00 – 15:00
CET**LUNCH BREAK**

SESSION 7

ORAL PRESENTATIONS - Continued

Moderators**Prof. Teodor Trască, Timisoara, Romania****Lecturer Ramona Cristea, Sibiu, Romania**

Time	Presenter	Authors	Title
15:00 CET	Garoufalia Charitou (Greece)	Garoufalia Charitou; Marios Andreadis; Niki Leliopoulou; Thomas Moschakis	Nanoparticles formed from ethanol-treated whey proteins: effect on the physicochemical and sensorial properties of yogurt-type products.
15:15 CET	Agata Rudnicka (Poland)	Agata Rudnicka; Jakub Brzeziński	The role of food social enterprises in designing sustainable and circular cities of tomorrow.
15:30 CET	Rafik Balti (France)	Nourhene Zayou; Anthony Massé; Hichem Sebai; Abdellah Arhaliass; Rafik Balti	Biorefining of microalgae to prepare novel high added value ingredients
15:45 CET	Sofia Lalou (Greece)	Tamara Kichukova; Kyriaki G Zinoviadou; Sofia Lalou	Natural Preservation: Evaluating the Impact of Pomegranate Juice on Pork Meat Shelf Life
16:00 CET	Ramona Giurea (Romania)	Anca Tulbure; Cristina-Anca Danciu; Otilia-Cristina Murariu; Elena Cristina Rada; Ramona Giurea	Food systems in universities: a sustainable approach in the context of safety and quality assurance.
16:15 CET	Otilia Murariu (Romania)	Otilia Murariu; Tulbure Anca; Tallarita Alessio; Calistru Anca	Management of apple industrial by-products – a case study on circular economy approach
16:30 CET	Caruso Gianluca (Italy)	Otilia Murariu; Tallarita Alessio Vincenzo; Stoleru Vasile; Caruso Gianluca	Quality of asparagus spears as affected by cultivar and product type

INVITED SPEAKER

16:45 CET

TIBERIUS OPRUȚA
The **SOLINA, ROMANIA** Company

SESSION 8 POSTER SESSION

Introduction to the poster session
Lecturer Otto Ketney, Sibiu, Romania

17:05- 17:45 CET - POSTER SESSIONS ON VIRTUAL POSTER ROOM

Presenter	Author	Poster Title
Charikleia Kyrkou (Greece)	Charikleia Kyrkou; Asterios Stamkopoulos ; Garoufalia Charitou; Foteini Tsakoumaki; Athina Lazaridou; Thomas Moschakis; Costas G. Biliaderis; Alexandra-Maria Michaelidou	Postprandial blood amino acid concentrations in healthy adults after the consumption of a novel dairy drink produced by ethanol-treated whey protein isolates
Charikleia Kyrkou (Greece)	Charikleia Kyrkou; Asterios Stamkopoulos; Panagiota Tsafarakidou; Kallirroï Babi; Argyrios Doumas; Georgios Menexes; Costas G. Biliaderis; Alexandra-Maria Michaelidou	Investigating the physiological role of a probiotic yoghurt containing microcrystalline cellulose on gut microbiome and short-chain fatty acids profile
Anna Marinopoulou (Greece)	Eleni Gatsouli; Anna Marinopoulou; Dimitrios Petridis; Stylianos Raphaelides	Effects of Food Additives on Color Characteristics and pH of Canned Beans
Anna Marinopoulou (Greece)	Maria Kikidou; Vasiliki Nina Filioussi; Fotini Lapantoni; Anna Marinopoulou; Dimitrios Petridis; Stylianos Raphaelides	The Effect of Storage Time on the Physicochemical and Mechanical Characteristics of Kiwi Varieties
Nihat Yavuz (Turkey)	Hudayar Begliyev; Hatice Kübra Çelik; Nihat Yavuz	Evaluating the Functional Properties of Spray-Dried Aquafaba: A Comparison Between Drying Chamber and Collection Flasks

Imants Jansons (Latvia)	Imants Jansons; Vita Šterna; Zaiga Jansone; Maryna Zhylina	Application of microwave treatment to reduce antinutrients in lupine seeds
Rafik Balti (France)	Nourhene Zayoud; Abdellah Arhaliass; Hichem Sebai; Anthony Massé ; Rafik Balti	Extrusion as an innovation processing method for protein extraction from green microalga (<i>Tetraselmis chuii</i>) biomass
Tea Sokač Cvetnić (Croatia)	Korina Krog; Davor Valinger; Jasenka Gajdoš Kljusurić ; Tamara Jurina; Maja Benković; Ivana Radojčić Redovniković; Ana Jurinjak Tušek; Tea Sokač Cvetnić	Potential of portable near-infrared spectrometer for evaluation of grape skin composting process
Marica Denisa (Romania)	Marica Denisa; Tița Ovidiu	RECOVERY IN AN INNOVATIVE WAY OF THE WASTE RESULTING FROM THE OBTAINING OF FRUIT JUICE
Alberta Araújo (Portugal)	Alberta Araújo; Carla Barbosa; Manuel Alves; Alexandre Romão; Paulo Fernandes	PEF pre-treatment on goat milk pasteurization
Maria-Viorela Codoi (Romania)	Moga Madalina; Tita Ovidiu; Codoi Maria-Viorela	Valorization of the grape pomace by using the active principles in animal feed
Tea Sokač Cvetnić (Croatia)	Blaženko Marjanović; Tea Sokač Cvetni; Davor Valinger; Jasenka Gajdoš Kljusurić; Tamara Jurina; Maja Benković; Ana Jurinjak Tušek	Optimization of ultrasound-assisted extraction of proteins from <i>Spirulina platensis</i>
Denisa Marica (Sopîrlă) (Romania)	Marica (Sopîrlă) Denisa; Tița Ovidiu	Research on the advantages of apple juice consumption for the human body and possibilities to improve its quality without changing its taste
Georgiana-Roxana Ghibăldan (Tomoșoiu, (Romania)	Georgiana-Roxana Ghibăldan (Tomoșoiu); Adrian Asănică; Stelica Cristea; Dana Tăpăloagă; Liliana Tudoreanu	Sensory evaluation of textural attributes of bread containing vegetable powders

17:45 CET - Award announcement: Prof. Paola Pittia (Italy), Prof. Ovidiu Tita (Romania) & Prof. Adrian Ravis

Closing of Day 3 of the e-conference will be at 18:15 CET

DAY 3 | 24 NOVEMBER 2023 | 9:25 CET – 18:15 CET