Conference Programme

Biologically Active Compounds in Food 2019 3rd International Conference Łódź, 19 - 20 September 2019

Thursday, 19 September 2019 - Day 1

08:00-10:00	Registration
10:00-10:15	Start of the Conference/Welcome



Session I	Chair: Catherine M.G.C. Renard, Krzysztof Kołodziejczyk
Plenary lecture	
10:15-10:45	Christiane Kruse Faeste – Mycotoxins: old foes – new finds
Short communications	
10:45-11:05	Christian Coelho - Bacterial extracellular substances: how chemical composition helps to design novel optical tracking methodologies applied to wine practices?
11:05-11:25	Karolina Ferysiuk - The antioxidant capacity and safety of canned pork with various amount of sodium nitrite. Coffee Break
11:25-11:55	Coffee Break

Session II Plenary lecture

11.55-12.25	Lorenzo Bertin	 Extraction of functional 	l hiomolecules from	organic wastes

Chair: Monika Kosmala, Vassilis Fotopoulous

Short communications

	Krzysztof Kołodziejczyk - Fruit and vegetable by-products as a source
	of bioactive compounds
12:45-13:05	Ewa Maciejczyk - Tomato processing waste as a source of valuable oil
13:05-14:05	Lunch

Session III Chair: Dorota Piasecka-Kwiatkowska, Lorenzo Bertin

Plenary lecture

14:05-14:35	Pietro Rocculi - Mild processing strategies for food fortification with
	biologically active compounds

Short communications

Snort communications	
14:35-14:55	Anna Ostrowska - Functional properties of rapeseed protein isolates and their possible uses in food application.
14:55-15:15	Aleksandra Jedlińska - Spray drying of pure cloudy beetroot juice at low temperature with the use of dehumidified air
16:15-18:00	Social event – Guided walk around Łódź
19:30	Conference dinner (Restaurant Congresowa)

Friday, 20 September 2019 - Day 2

Session IV	Chair: Beata Smolińska, Sylvain Guyot
Plenary lectures	
9:30-10:00	Catherine M.G.C. Renard - Variability in polyphenolic content in fresh and processed rosaceae fruits
10:00-10:30	Vassilis Fotopoulous - Employment of physiological, analytical and molecular approaches for the examination of quality attributes of loquat (<i>Eriobotrya japonica</i> L.) fruit
Short communic	ations
10:30-10:50	Jessica Genovese - Combination of non-thermal technologies for the improvement of strawberry functionality
10:50-11:10	Agnieszka Krajewska - Polish herbs as valuable plant materials for hydrolate production
11:10-12:10	Coffee break and Poster Session

Session V	Chair: Iwona Majak, Pietro Rocculi
Plenary lecture	
12:10-12:40	Sylvain Guyot - Methods for structural analysis of procyanidins, condensed tannins and their oxidation products in foods
Short communic	cations
12:40-13:00	Małgorzata Nowacka - Bioactive compounds of the dried snacks obtained on the basis of the yellow kiwifruit
13:00-13:20	Dorota Derewiaka - The influence of the food matrix on the process of model digestion of cholesterol
13:20-13:40	Claudia Mariana Castillo Fraire - Impact of enzymatic oxidation on the structures and sensorial properties of phenolic compounds in apple juices
13:40-14:00	Egli C. Georgiadou - Uptake and bioaccumulation of three widely prescribed pharmaceutically active compounds in tomato fruits and mediated effects on fruit quality attributes
14:00-14:15	Summary and Closing of the Conference
14:15-15:15	Lunch

Place of the conference: Poland, Lodz University of Technology, Faculty of Biotechnology and Food Sciences (W5), 4/10 Stefanowskiego Street, 90-924 Łódź, GPS: 51,75464 N, 19,45260 E; A3 building (Entrance to A3 building possible from 4/10 Stefanowskiego Street through the A2 building or entrance from Wólczańska 171/173 street through the A4 building). Conference room S-8; Campus map (see north part): https://www.p.lodz.pl/en/map Website of Faculty of Biotechnology and Food Sciences (W5): https://www.binoz.p.lodz.pl/pl

Place of conference dinner: Restaurant Congresowa, 4 Al. Politechniki Street, 93-590 Łódź; http://congresowa.pl/