

PROGRAMME**Monday, September 26, 2022****10⁰⁰ – 14⁰⁰ Registration, display of posters for session****12⁰⁰ – 12¹⁰ Official opening of the conference – vice dean Vaida Kitrytė-Syrpa****Session I *Bioactive food constituents and functional food / Development in agromaterials for food*****Chairmans: Loreta Bašinskienė**

	Speakers	Title	Affiliation
Keynote lecture			
12 ¹⁰ – 12 ⁴⁰	Jianru Stahl-Zeng	Robust, High-Throughput Analysis of Food Contaminates using LCMSMS	SCIEX, Germany
Oral presentations			
12 ⁴⁰ – 12 ⁵⁵	Vaida Kitrytė	Optimization of fructooligosaccharide synthesis by a commercial enzyme and evaluation of their stability in juices	Kaunas University of Technology, Lithuania
12 ⁵⁵ – 13 ¹⁰	Sana Ben-Othman	Valorization of Japanese quince (<i>Chaenomeles japonica</i> Thunb.) wine by-product through multistep extractions of oil and protein fractions	Estonian University of Life Sciences, Estonia
13 ¹⁰ – 13 ²⁵	Jovita Jovaišaitė	Swallow-Wort (<i>Vincetoxicum lutea</i> L.) leaves extracts aroma profile and antiviral properties	Kaunas University of Technology, Lithuania
13 ²⁵ – 13 ⁴⁰	Andres Sats	Bovine colostrum: fat globules size and fatty acid profile	Estonian University of Life Sciences, Estonia

13⁴⁰ – 14⁴⁰ Coffee break, lunch and Poster session**Session II *Fermentation/Food ingredients*****Chairmans: Vaida Kitrytė-Syrpa**

	Speakers	Title	Affiliation
Keynote lecture			
14 ⁴⁰ – 15 ¹⁰	Karolina Rudnicka	Antimicrobial and anti-adhesive activity of selected plant extracts against <i>H.pylori</i> in relation to their immunomodulatory properties towards innate immunity cell - short story from lab bench to a product	University of Lodz
Oral presentations			
15 ¹⁰ – 15 ²⁵	Rūta Vaitkevičienė	Evaluation of functionalized rice bran for the resistance of garden plants against foot and root rot-associated bacteria for the enhanced seed germination and plant growth	Kaunas University of Technology, Lithuania

15 ²⁵ – 15 ⁴⁰	Monica Nabil Gayed Ibrahim	Effect of oat-drink processing with neutral and acidic protease on its physicochemical and sensorial properties	Institute of Veterinary Medicine and Animal Sciences, Estonian University of Life Sciences, Estonia
15 ⁴⁰ – 15 ⁵⁵	Nóra Emilia Nagybakay	Optimization of Selected Valuable Components Extraction from Silver Birch (<i>Betula pendula</i> L.) Leaves	Kaunas University of Technology, Lithuania
15 ⁵⁵ –16 ¹⁰	Kristijonas Pečiulis	Antagonistic activity of <i>Bacillus</i> spp. against phytopathogenic fungi	Kaunas University of Technology, Lithuania

16¹⁰ – 16⁴⁰ Coffee break and Poster session

	Speakers	Title	Affiliation
Oral presentations			
16 ⁴⁰ – 16 ⁵⁵	Jolita Jagelavičiūtė	Technological and prebiotic properties of water soluble dietary fiber from apple and cranberry pomace	Kaunas University of Technology, Lithuania
16 ⁵⁵ – 17 ¹⁰	Darius Sargautis	Effect of defatting method on enzymatically extracted oat protein solubility	Latvia University of Life Sciences and Technologies, Latvia
17 ¹⁰ – 17 ²⁵	Laura Jūrienė	Optimization of ultrasound assisted extraction of <i>Viburnum opulus</i> bark and seeds for the recovery of antioxidant polyphenolics	Kaunas University of Technology, Lithuania
17 ²⁵ – 17 ⁴⁰	Kiran Subbarayadu	Isolation of non-polar components from <i>Parmotrema Perlatum</i> by Supercritical carbon dioxide Extraction	Kaunas University of Technology, Lithuania

19⁰⁰ Dinner*

Conference dinner location: Restaurant DAUGIRDAS

PROGRAMME

Tuesday, September 27, 2022

9⁰⁰ – 9³⁰ Display of posters for session**Session III Food processing and quality evaluation****Chairmans: Karolina Rudnicka**

	Speakers	Title	Affiliation
Keynote lecture			
9 ⁰⁰ – 9 ³⁵	Ivi Jõudu	Overview about Chair of Food Science and Technology (EMU)	Estonian University of Life Sciences, Estonia
Oral presentations			
9 ³⁵ – 9 ⁵⁰	Santa Puke	Smoked sprat quality: Effect of season and freezing	Latvia University of Life Sciences and Technologies, Latvia
9 ⁵⁰ – 10 ⁰⁵	Kristine Ozolina	Heat treatment solutions for legumes	Latvia University of Life Sciences and Technologies, Latvia
10 ⁰⁵ – 10 ²⁰	Evita Straumite	Evaluation of wheat flour with legumes blends quality	Latvia University of Life Sciences and Technologies, Latvia
10 ²⁰ – 10 ³⁵	Liene Jansone	Dehydrated and concentrated sauerkraut juice in food and cosmetics applications.	Latvia University of Life Sciences and Technologies, Latvia

10³⁵ – 11⁰⁰ Coffee break**Session IV Food technology and products development/ Chemical changes induced by processing and storage****Chairmans: Ivi Jõudu**

	Speakers	Title	Affiliation
Keynote lecture			
11 ⁰⁰ – 11 ³⁰	Rossella Caporizzi	Digital food manufacturing by 3D printing: ambitions and challenges	University of Foggia, Italy
Oral presentations			
11 ³⁰ – 11 ⁴⁵	Aleksandra Matys	Optimization of pulsed electric field pretreatment and microwave-convective drying of apple	Warsaw University of Life Sciences (WULS-SGGW), Poland
11 ⁴⁵ – 12 ⁰⁰	Madhushrita Das	Preparation, optimization, characterization of biocompatible nanoemulsion with <i>C. punctata</i> protein hydrolysate as a natural emulsifier	University of Calcutta, India
12 ⁰⁰ – 12 ¹⁵	Sriparna Chakraborty	Formulation and characterisation of food emulsifier	University of Calcutta, India
12 ¹⁵ – 12 ³⁰	Ieva Jurevičiūtė	Comparison of hypoglycemic properties and binding capacity of four dietary fiber rich berry pomace using <i>in vitro</i> models	Kaunas University of Technology, Lithuania

PROGRAMME12³⁰ – 13³⁰ Coffee break, Lunch and Poster session


	Speakers	Title	Affiliation
Oral presentations			
13 ³⁰ – 13 ⁴⁵	Laurita Varnaitė	Fortification of yoghurt with cranberry pomace: effect on the quality, stability and digestibility	Kaunas University of Technology, Lithuania
13 ⁴⁵ – 14 ⁰⁰	Helena Andreson	Long-term propagated rye sourdough is dominated by stable <i>Lactiplantibacillus plantarum</i> strains	Institute of Veterinary Medicine and Animal Sciences; Estonian University of Life Sciences, Estonia
14 ⁰⁰ – 14 ¹⁵	Tetiana Lisovska	Comprehensive quality assessment of biscuits with textured corn flour	Ternopil Ivan Puluj National Technical University, Ukraine
14 ¹⁵ – 14 ³⁰	Karolina Trakselyte-Rupsiene	The effect of plant – based biostimulant application on the resistance to cold stress of winter wheat	Kaunas University of Technology, Lithuania

14³⁰– Closing remarks and best posters awards – vice dean Vaida Kitrytė-Syrpa

Poster No.	Author, Title of Poster
PP1	Gabrielė Putriūtė, Vaida Kitrytė, Petras Rimantas Venskutonis, Michail Syrpas Phytochemical composition and <i>in vitro</i> antioxidant capacity of lipophilic extracts from <i>Tropaeolum majus</i> L
PP2	Shehzad Hussain, Tatsiana Shalima, Minaxi Sharma, Riina Aav, Rajeev Bhat Natural pigments from Estonian Gooseberries by UAE- citric acid-mediated green extraction technique
PP3	Ovidija Šataitė, Milda Pukalskienė, Petras Rimantas Venskutonis Comparison of different extraction methods on the physicochemical properties and proximate composition of honeysuckle (<i>Lonicera Caerulea</i>) berry pomace
PP4	Renata Baranauskienė, Petras Rimantas Venskutonis Yield and composition of essential oils from eight black currant <i>Ribes nigrum</i> L. buds cultivars
PP5	Laura Jūrienė, Juliano G. Haddad, Nicolas Diotel, Philippe Desprès, Petras Rimantas Venskutonis, Chaker El Kalamouni Antiviral activity of cranberry pomace extract against Zika and Dengue viruses
PP6	Ričardas Maculevičius, Vaida Kitrytė, Petras Rimantas Venskutonis, Michail Syrpas Comparison of conventional and high-pressure extraction techniques for recovering functional constituents from <i>Geranium macrorrhizum</i> L. roots
PP7	Adelė Petrikaitytė, Milda Pukalskienė, Audrius Pukalskas, Petras Rimantas Venskutonis Optimisation of supercritical carbon dioxide extraction of functional compounds from sea buckthorn (<i>Hippophae rhamnoides</i>) berry pomace using response surface methodology
PP8	Rizkallah Al Akiki Dit Al Mazraani, Hakki Bilgin, Vaida Kitrytė, Michail Syrpas Pressurized liquid extraction of bioactive components from the edible lichen <i>Parmotrema perlatum</i>
PP9	Ilze Bernate, Martins Sabovics Identification of microorganisms in germination wheat grains and germination radish, broccoli and alfalfa seeds
PP10	Rita Kazernavičiūtė, Barbora Petronytė, Loreta Bašinskiėnė Evaluation of chemical composition and nutritional value of dried edible crickets (<i>Acheta domesticus</i>)
PP11	Sigita Jeznienė, Aušra Šipailienė Co-encapsulation of probiotics with prebiotics and its effect on the self-life stability of the biopolymer capsules
PP12	Unigunde Antone, Maksims Zolovs, Inga Ciprovica, Janis Liepins Antimicrobial effects of fermentation broths from propionic acid bacteria on selected food-borne pathogens
PP13	Paulina Štreimikytė, Dalia Urbonavičienė, Rokas Šliupas, Roberta Spangelytė, Pranas Viškelis, Jonas Viškelis Stability of proanthocyanidins in fermented beverages formulation using birch sap and <i>Medusomyces gisevii</i> culture
PP14	Vilma Tatar, Alo Tānavots, Annemari Polikarpus, Andres Sats, Eleri Arvi, Tauno Mahla, Ivi Jõudu Variation in milk composition during the second lactation of lacauene ewes
PP15	Rugilė Grabauskaitė, Ramutė Maždžierienė, Rita Kazernavičiūtė, Petras Rimantas Venskutonis Evaluation of chemical composition of berry seeds and pomace
PP16	Mara Duma, Ina Alsina, Laila Dubova, Reinis Alksnis, Ieva Erdberga Nutritional benefits of different colored and size tomatoes
PP17	Antanas Šarkinas, Alvija Šalaševičienė, Aelita Zabulionė, Rita Kazernavičiūtė Microbial contamination of forest berries in the different regions of Baltic States

PP18	<u>Kristi Kerner</u>, Kati Ambos, Tanel Kaart, Petras Rimantas Venskutonis, Ivi Jõudu The effect of hemp protein concentrate on the physico-chemical and sensory properties of meatballs
PP19	<u>Reinis Alksnis</u>, Māra Dūma, Ina Alsiņa and Laila Dubova Non-destructive assessment of dietary antioxidants of greenhouse-grown tomato (<i>Solanum lycopersicum</i> L.) fruits
PP20	<u>Emilija Juzėnaitė</u>, Milda Pukalskienė, Petras Rimantas Venskutonis Physicochemical and structural properties of pectin obtained from black currant berry pomace
PP21	<u>Dunja Malenica</u>, Larissa Maciel, Koit Herodes, Marko Kass, Rajeev Bhat Sustainable utilization of hempseed hull and sea buckthorn pomace for development of livestock feed
PP22	<u>Surya Sudheer</u>, Anu Kisand and Rajeev Bhatt Effect of fish gelatin-based edible coating with Rhubarb extract on preserving the quality of strawberries
PP23	<u>Lolita Tomšone</u>, Vanessa Durrieu, <u>Zanda Kruma</u>, Ruta Galoburda, Ingmars Cinkmanis, Thierry Talou Physicochemical parameters of horseradish (<i>Armoracia rusticana</i> L.) juice microcapsules
PP24	<u>Aistė Balčiūnaitienė</u>, Pranas Viškelis, Jonas Viškelis Green synthesis of silver nanoparticles using aqua extract of <i>Humulus lupulus</i> L. and <i>Thymus vulgaris</i> L., characterization, antimicrobial and antioxidant activity
PP25	<u>Irita Valtere</u>, Zanda Kruma Influence of filling technologies and cork type on the beer stability of unpasteurized beer
PP26	<u>Rita Riekstina-Dolge</u>, Indulis Jirgensons, Ilona Dabina-Bicka Craft beer promotion in restaurants
PP27	<u>Vjaceslavs Kocetkovs</u>, Sandra Muizniece-Brasava The impact of hen breed and storage time on the quality attributes of eggs
PP28	<u>Adrija Narbutaitė</u> and <u>Jonas Damašius</u> Screening of coating materials for blackcurrant pomace encapsulation
PP29	<u>Akvilė Kubekaitė</u>, Dovydas Bubelis, Loreta Bašinskienė, Recycling of waste bread to bread-making ingredients
PP30	<u>Igne Jukniene</u>, Agne Jankauskiene, Gintare Zaborskiene The comparison of nutrition value in fresh and lyophilized meat by-products
PP31	<u>Dace Cerpakovska</u> and <u>Ruta Galoburda</u> Chicken broth assessment
PP32	<u>Alla Marisheva</u>, Ilze Beitane and Tatjana Kinca Nutritious amaranth pasta for vegan diet
PP33	<u>Valerija Illarionova</u>, <u>Jelena Zagorska</u>, Aina Kokare, Inga Ciprovica Pea application for milk alternative development
PP34	<u>Aušrinė Jaruševičienė</u>, Monika Strykaitė, Jonas Damašius Physical property of cellulose/starch biocomposites for food packaging
PP35	<u>Aleksandra Szwed-Georgiou</u>, <u>Karolina Rudnicka</u>, Agnieszka Krupa, Małgorzata Siwińska, Adrian Gajewski, Agnieszka Matusiak, Piotr Przybylski, Anna Zdziechowska, Tomasz Rechciński, Aušra Šipailienė, Osman Fetoshi, Mikołaj Cybulski, Magdalena Mikołajczyk-Chmiela Antimicrobial and anti-adhesive activity of selected plant extracts against <i>H.pylori</i> in relation to their immunomodulatory properties towards innate immunity cell - short story from lab bench to a product
PP36	<u>Anatoli Cartasev</u> Antimicrobial peptides against food-borne bacteria and bacterial toxins

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DAUGIRDAS (address - T. Daugirdo g. 4, Kaunas 44279)

<https://www.daugirdas.lt/en/restaurant/>

