

**PROGRAMME****Monday, September 26, 2022****10<sup>00</sup> – 14<sup>00</sup> Registration, display of posters for session****12<sup>00</sup> – 12<sup>10</sup> 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
<b>Keynote lecture</b>			
12 <sup>10</sup> – 12 <sup>40</sup>	<b>Jianru Stahl-Zeng</b>	<b>Robust, High-Throughput Analysis of Food Contaminates using LCMSMS</b>	<b>SCIEX, Germany</b>
<b>Oral presentations</b>			
12 <sup>40</sup> – 12 <sup>55</sup>	Vaida Kitrytė	Optimization of fructooligosaccharide synthesis by a commercial enzyme and evaluation of their stability in juices	Kaunas University of Technology, Lithuania
12 <sup>55</sup> – 13 <sup>10</sup>	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 <sup>10</sup> – 13 <sup>25</sup>	Jovita Jovaišaitė	Swallow-Wort ( <i>Vincetoxicum lutea</i> L.) leaves extracts aroma profile and antiviral properties	Kaunas University of Technology, Lithuania
13 <sup>25</sup> – 13 <sup>40</sup>	Andres Sats	Bovine colostrum: fat globules size and fatty acid profile	Estonian University of Life Sciences, Estonia

13<sup>40</sup> – 14<sup>40</sup> Coffee break, lunch and Poster session**Session II *Fermentation/Food ingredients*****Chairmans: Vaida Kitrytė-Syrpa**

	Speakers	Title	Affiliation
<b>Keynote lecture</b>			
14 <sup>40</sup> – 15 <sup>10</sup>	<b>Karolina Rudnicka</b>	<b>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</b>	<b>University of Lodz</b>
<b>Oral presentations</b>			
15 <sup>10</sup> – 15 <sup>25</sup>	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 <sup>25</sup> – 15 <sup>40</sup>	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 <sup>40</sup> – 15 <sup>55</sup>	Nóra Emilia Nagybakay	Optimization of Selected Valuable Components Extraction from Silver Birch ( <i>Betula pendula</i> L.) Leaves	Kaunas University of Technology, Lithuania
15 <sup>55</sup> –16 <sup>10</sup>	Kristijonas Pečiulis	Antagonistic activity of <i>Bacillus</i> spp. against phytopathogenic fungi	Kaunas University of Technology, Lithuania

16<sup>10</sup> – 16<sup>40</sup> Coffee break and Poster session

	Speakers	Title	Affiliation
<b>Oral presentations</b>			
16 <sup>40</sup> – 16 <sup>55</sup>	Jolita Jagelavičiūtė	Technological and prebiotic properties of water soluble dietary fiber from apple and cranberry pomace	Kaunas University of Technology, Lithuania
16 <sup>55</sup> – 17 <sup>10</sup>	Darius Sargautis	Effect of defatting method on enzymatically extracted oat protein solubility	Latvia University of Life Sciences and Technologies, Latvia
17 <sup>10</sup> – 17 <sup>25</sup>	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 <sup>25</sup> – 17 <sup>40</sup>	Kiran Subbarayadu	Isolation of non-polar components from <i>Parmotrema Perlatum</i> by Supercritical carbon dioxide Extraction	Kaunas University of Technology, Lithuania

**19<sup>00</sup> Dinner\***

**Conference dinner location:** Restaurant DAUGIRDAS

**PROGRAMME**

Tuesday, September 27, 2022

9<sup>00</sup> – 9<sup>30</sup> Display of posters for sessionSession III *Food processing and quality evaluation*

Chairmans: Karolina Rudnicka

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

10<sup>35</sup> – 11<sup>00</sup> Coffee breakSession IV *Food technology and products development/ Chemical changes induced by processing and storage*

Chairmans: Ivi Jõudu

	Speakers	Title	Affiliation
<b>Keynote lecture</b>			
11 <sup>00</sup> – 11 <sup>30</sup>	Rossella Caporizzi	Digital food manufacturing by 3D printing: ambitions and challenges	University of Foggia, Italy
Oral presentations			
11 <sup>30</sup> – 11 <sup>45</sup>	Aleksandra Matys	Optimization of pulsed electric field pretreatment and microwave-convective drying of apple	Warsaw University of Life Sciences (WULS-SGGW), Poland
11 <sup>45</sup> – 12 <sup>00</sup>	Madhushrita Das	Preparation, optimization, characterization of biocompatible nanoemulsion with <i>C. punctata</i> protein hydrolysate as a natural emulsifier	University of Calcutta, India
12 <sup>00</sup> – 12 <sup>15</sup>	Sriparna Chakraborty	Formulation and characterisation of food emulsifier	University of Calcutta, India
12 <sup>15</sup> – 12 <sup>30</sup>	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

**PROGRAMME**12<sup>30</sup> – 13<sup>30</sup> Coffee break, Lunch and Poster session


	Speakers	Title	Affiliation
<b>Oral presentations</b>			
13 <sup>30</sup> – 13 <sup>45</sup>	Laurita Varnaitė	Fortification of yoghurt with cranberry pomace: effect on the quality, stability and digestibility	Kaunas University of Technology, Lithuania
13 <sup>45</sup> – 14 <sup>00</sup>	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 <sup>00</sup> – 14 <sup>15</sup>	Tetiana Lisovska	Comprehensive quality assessment of biscuits with textured corn flour	Ternopil Ivan Puluj National Technical University, Ukraine
14 <sup>15</sup> – 14 <sup>30</sup>	Karolina Trakselyte-Rupsiene	The effect of plant – based biostimulant application on the resistance to cold stress of winter wheat	Kaunas University of Technology, Lithuania

14<sup>30</sup> – Closing remarks and best posters awards – vice dean Vaida Kitrytė-Syrpa

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

PP18	<b><u>Kristi Kerner</u>, Kati Ambos, Tanel Kaart, Petras Rimantas Venskutonis, Ivi Jõudu</b> The effect of hemp protein concentrate on the physico-chemical and sensory properties of meatballs
PP19	<b><u>Reinis Alksnis</u>, Māra Dūma, Ina Alsiņa and Laila Dubova</b> Non-destructive assessment of dietary antioxidants of greenhouse-grown tomato ( <i>Solanum lycopersicum</i> L.) fruits
PP20	<b><u>Emilija Juzėnaitė</u>, Milda Pukalskienė, Petras Rimantas Venskutonis</b> Physicochemical and structural properties of pectin obtained from black currant berry pomace
PP21	<b><u>Dunja Malenica</u>, Larissa Maciel, Koit Herodes, Marko Kass, Rajeev Bhat</b> Sustainable utilization of hempseed hull and sea buckthorn pomace for development of livestock feed
PP22	<b><u>Surya Sudheer</u>, Anu Kisand and Rajeev Bhatt</b> Effect of fish gelatin-based edible coating with Rhubarb extract on preserving the quality of strawberries
PP23	<b><u>Lolita Tomšone</u>, Vanessa Durrieu, <u>Zanda Kruma</u>, Ruta Galoburda, Ingmars Cinkmanis, Thierry Talou</b> Physicochemical parameters of horseradish ( <i>Armoracia rusticana</i> L.) juice microcapsules
PP24	<b><u>Aistė Balčiūnaitienė</u>, Pranas Viškelis, Jonas Viškelis</b> 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	<b><u>Irita Valtere</u>, Zanda Kruma</b> Influence of filling technologies and cork type on the beer stability of unpasteurized beer
PP26	<b><u>Rita Rieksťina-Dolge</u>, Indulis Jirģensons, Ilona Dabina-Bicka</b> Craft beer promotion in restaurants
PP27	<b><u>Vjaceslavs Kocetkovs</u>, Sandra Muizniece-Brasava</b> The impact of hen breed and storage time on the quality attributes of eggs
PP28	<b><u>Adrija Narbutaitė</u> and <u>Jonas Damašius</u></b> Screening of coating materials for blackcurrant pomace encapsulation
PP29	<b><u>Akvilė Kubekaitė</u>, Dovydas Bubelis, Loreta Bašinskienė,</b> Recycling of waste bread to bread-making ingredients
PP30	<b><u>Igne Jukniene</u>, Agne Jankauskiene, Gintare Zaborskiene</b> The comparison of nutrition value in fresh and lyophilized meat by-products
PP31	<b><u>Dace Cerpakovska</u> and <u>Ruta Galoburda</u></b> Chicken broth assessment
PP32	<b><u>Alla Marisheva</u>, Ilze Beitane and Tatjana Kinca</b> Nutritious amaranth pasta for vegan diet
PP33	<b><u>Valerija Illarionova</u>, <u>Jelena Zagorska</u>, Aina Kokare, Inga Ciprovica</b> Pea application for milk alternative development
PP34	<b><u>Aušrinė Jaruševičienė</u>, Monika Strykaitė, Jonas Damašius</b> Physical property of cellulose/starch biocomposites for food packaging
PP35	<b><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</b> 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	<b><u>Anatoli Cartasev</u></b> Antimicrobial peptides against food-borne bacteria and bacterial toxins
PP37	<b><u>Katrin Laikoja</u>, Elen Peetsmann, Mati Roasto, Anne Luik</b> SAFE-ORGfood project to raise food safety awareness among organic food producers

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

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

