

PROGRAMME**Thursday, May 22, 2025****10⁰⁰ – 14⁰⁰ Registration, display of posters for session****12⁰⁰ – 12¹⁰ Official opening of the conference – Faculty of Chemical Technology Dean Vaida Kitrytė-Syrpa****Session I *Novel Food and Nutrition/Functional Foods*****Chairmans: Petras Rimantas Venskutonis**

	Speakers	Title	Affiliation
Keynote lecture			
12¹⁰ – 12⁴⁰	Chin-Kun Wang	Improvement of black raspberry supplementation on gut-brain axis	Chung Shan Medical University, Taiwan
Oral presentations			
12 ⁴⁰ –12 ⁵⁵	Goda Čepauskė	Preliminary evaluation of mandrake (<i>Mandragora officinarum</i> L.) as a possible source of ingredients for nutraceuticals	Kaunas University of Technology, Lithuania
12 ⁵⁵ – 13 ¹⁰	Marius Užupis	Accelerated solvent extraction for the isolation of antioxidant-rich fractions from <i>Asteraceae</i> medicinal plants grown in Lithuania	Kaunas University of Technology, Lithuania
13 ¹⁰ – 13 ²⁵	Vidmantė Minelgaitė	Assessing the prebiotic potential of non-psychoactive cannabinoids and hemp waste	Kaunas University of Technology, Lithuania
13 ²⁵ – 13 ⁴⁰	Sandra Muizniece-Brasava	Identification of sustainable dairy product packaging solutions using cottage cheese dessert as research object	Latvia University of Life Sciences and Technologies, Latvia

13⁴⁰ – 15¹⁰ Lunch and Poster session**Chairmans: Milda Pukalskienė**

	Speakers	Title	Affiliation
Keynote lecture			
15¹⁰ – 15⁴⁰	Piotr Szweda	Antimicrobial activity of bee products	Gdańsk University of Technology, Poland
Oral presentations			
15 ⁴⁰ –15 ⁵⁵	Gintarė Dyglė	Preparation and characterization of agar-based fluid gels as a potential dysphagia food	Kaunas University of Technology, Lithuania
15 ⁵⁵ – 16 ¹⁰	Merle Rätsep	Effect of a symbiotic functional whey drink on the bioavailability of micronutrients from food	BioCC OÜ, Estonia
16 ¹⁰ – 16 ²⁵	Svetlana Aleksejeva	Evaluation of macro- and micronutrient intake adequacy among perimenopausal women in Latvia: a cross-sectional dietary survey	Latvia University of Life Sciences and Technologies, Latvia
16 ²⁵ –16 ⁴⁰	Ave Kutman	Parents' opinions on organic school meals	Estonian University of Life Sciences, Estonia

16⁴⁰ – 17⁴⁰ Poster session**19⁰⁰ Dinner* *Conference dinner location:* Restaurant MARSAS MIESTE (address - Pilies g. 1, Kaunas)**

PROGRAMME**Friday, May 23, 2022****9⁰⁰ – 9³⁰ Display of posters for session****Session II *Fermentation and Microbiome Science*****Chairmans: Aušra Šipailienė**

	Speakers	Title	Affiliation
Keynote lecture			
9⁰⁰ – 9³⁰	Gizem Gül	Enhancing Food Safety: Potential Role of QuantStudio Absolute Q Digital PCR System in Detecting Microbiological Contaminants	Thermo Fisher Scientific, Inc., Türkiye
Oral presentations			
9 ³⁰ – 9 ⁴⁵	Dimitra Kostoglou	Harnessing fermentation-derived metabolites for microbiome modulation and antibiofilm applications	School of the Environment, University of the Aegean, Greece
9 ⁴⁵ – 10 ⁰⁰	Tiina Mandel	Assessment of microbiological safety and quality of plant-based meat alternatives	Estonian University of Life Sciences, Estonia
10 ⁰⁰ – 10 ¹⁵	Estida Aleknavičienė	Optimizing cider fermentation: Influence of yeast strains and process parameters on flavor and quality	Kaunas University of Technology, Lithuania

10¹⁵ – 10⁴⁵ Coffee break**Session III *Food technology and products development*****Chairmans: Kristi Kerner**

	Speakers	Title	Affiliation
Keynote lecture			
10⁴⁵ – 11¹⁵	Marco Orrú	Chocolate refining with EXAKT three roll mills	EXAKT Advanced Technologies GmbH, Germany
Oral presentations			
11 ¹⁵ – 11 ³⁰	Joanna Klepacka	Determining the possibilities of using buckwheat husk as a functional additive in the production of yoghurts	University of Warmia and Mazury in Olsztyn, Poland
11 ³⁰ – 11 ⁴⁵	Laura Zemlicka	Assessment of ground coffee physical-chemical parameters change during the storage	Latvia University of Life Sciences and Technologies, Latvia
11 ⁴⁵ – 12 ⁰⁰	Marta Czarnowska-Kujawska	Characteristic of kombucha analogs derived from cow's milk	University of Warmia and Mazury in Olsztyn, Poland
12 ⁰⁰ – 12 ¹⁵	Tasawar Abbas	Development of safer food production systems by envigorating potential of natural forces of rhizobacteria for pest reduction in crops	Kaunas University of Technology, Lithuania
12 ³⁰ – 12 ⁴⁵	Merve Yavuz Düzgün	Investigation of the usability of natural deep eutectic solvents as co-solvents for supercritical CO ₂ extraction of Curcumin using COSMO-RS	Altınbas University, Türkiye

12⁴⁵ – 14⁰⁰ Lunch and Poster session

Session IV Valorisation and Sustainability

Chairmans: Viktorija Eisinaite

	Speakers	Title	Affiliation
Keynote lecture			
14⁰⁰ – 14³⁰	Emmanouil H. Papaioannou	Challenges and opportunities in the recovery of valuable compounds from agri-food waste biomass	Lancaster University, England, United Kingdom
Oral presentations			
14 ³⁰ – 14 ⁴⁵	Asnate Elizabete Universa	Brewer's spent grains valorization for functional food applications	Latvia University of Life Sciences and Technologies, Latvia
14 ⁴⁵ – 15 ⁰⁰	Danija Lazdiņa	Extraction pH – effect on Japanese quince seed protein and polyphenolic compound extraction and extract properties	Institute of Horticulture, Latvia
15 ⁰⁰ – 15 ¹⁵	Burcu Öztürk-Kerimoğlu	Enzymatic hydrolysis as an effective valorization route for recovery of meat waste	Ege University, İzmir-Türkiye
15 ¹⁵ – 15 ³⁰	Andra Dubrovskā	Enhancing the potential of by-products from candied fruit and cabbage production	Latvia University of Life Sciences and Technologies, Latvia
15 ³⁰ – 15 ⁴⁵	Indrė Pocevičienė	Multi-stage extraction and transformation of blackcurrant skin phytochemicals	Kaunas University of Technology, Lithuania

15⁴⁵ – Closing remarks and best posters awards – Faculty of Chemical Technology Dean Vaida Kitrytė-Syrpa

FOODBALT 2025
POSTERS PRESENTATION SESSION I May 22nd

Poster No.	Author, Title of Poster
PP1	<u>Iļze Kalnina</u>, Evita Straumite, Ruta Galoburda and Zanda Kruma Nutritional evaluation of functional snacks: freeze dried beets, bananas and pumpkins
PP2	<u>Irma Berulava</u>, Giorgi Pkhakadze, Maria Silagadze, Sophio Gachechiladze, Gulnara Khetsuriani and Nato Burjaliani Innovative technology of functional lactic acid beverage
PP3	<u>Alo Tānavots</u>, Marek Tepper and <u>Kristi Kerner</u> Growth performance, carcass characteristics, and meat quality of Hereford bulls over two consecutive years on an organic farm
PP4	<u>Ieva Bartkuvienė</u>, Viktorija Eisinaitė, Evren Golge, Vilma Petrikaitė and Daiva Leskauskaitė Design, characterization, and digestibility of plant-based emulsion-filled gels for dysphagia diets
PP5	<u>Ingrida Pauliukaitytė</u>, Edvinas Krugly, Dainius Martuzevičius and Darius Čiužas Zein microfibre scaffolds for cultivated meat
PP6	<u>Laura Augustinaitytė</u>, Petras Rimantas Venskutonis and Milda Pukalskienė Process optimization of pectin extraction by conventional acid hydrolysis from black currant (<i>Ribes nigrum</i> L.) pomace
PP7	<u>Julija Ginkutė</u>, Marius Užupis, Michail Syrpas and Vaida Kitrytė-Syrpa Comparison of classical and modern extraction techniques for recovering antioxidant compounds from bogbean (<i>Menyanthes trifoliata</i>) leaves
PP8	<u>Jovita Jovaišaitė</u>, Laura Jūrienė, Vytenis Markevičius, Silvija Jankevičiūtė, Pawel Szczeblewski, Wirginia Kukula-Kochc and Petras Rimantas Venskutonis Isolation and characterization of bioactive compounds from <i>Vincetoxicum</i> plants for therapeutic applications
PP9	<u>Ugnė Mamonaitė</u> and Milda Pukalskienė Advanced optimization of enzyme assisted extraction parameters to maximize recovery of bioactive compounds from black currant skin pomace
PP10	<u>Sana Abbas</u> and Petras Rimantas Venskutonis Biorefining of <i>Paeonia officinalis</i> and <i>Paeonia anomala</i> leaves and roots by consecutive extraction with supercritical CO ₂ and increasing polarity pressurized solvents
PP11	<u>Natavan Gambarova</u>, Marius Užupis, Michail Syrpas, Odeta Baniukaitienė and Vaida Kitrytė-Syrpa Functional properties and application possibilities of crude and fractionated <i>Menyanthes trifoliata</i> L. extracts
PP12	<u>Narmin Babayeva</u>, Milda Pukalskienė and Lucas Sales Queiroz Biorefinery of brewer's spent grain for the recovery of nutritionally valuable proteins and phenolic compounds
PP13	<u>Mouandhe Imamou Hassani</u>, Laura Juriene and Petras Rimantas Venkutonis Converting hempseed by-products into value added functional food ingredients by consecutive supercritical CO ₂ and pressurized liquid extractions
PP14	<u>Margarita Klizaitė</u>, Milda Pukalskienė, Petras Rimantas Venskutonis and Laura Jūrienė Valorization of <i>Camelina sativa</i> seed press cake: Extraction and bioactive compound profiling
PP15	<u>Simona Šimkutė</u>, Loreta Bašinskienė, Michail Syrpas, Rimgailė Degutytė and <u>Dalia Čižeikienė</u> Technological properties and composition of enzymatically modified lingonberry (<i>Vaccinium vitis-idaea</i> L.) pomace
PP16	<u>Carla Cardenas Bustos</u>, Jackie Parry and Emmanouil Papaioannou Lactic acid production from beetroot pulp hydrolysates using <i>Lactobacillus delbrueckii</i>

PP17	Natalja Makštutienė, <u>Aelita Zabulionė</u> and Antanas Šarkinas The effect of sea buckthorn bioactive substances on microorganisms
PP18	Vilius Karalius, <u>Paulius Kraujalis</u> and Petras Rimantas Venskutonis Chemical composition and properties determination of rose hip (<i>Rosa rugosa</i>) pomace and seeds extracts obtained by conventional and high-pressure extraction techniques
PP19	Jokūbas Kojelis, Renata Baranauskienė, Petras Rimantas Venskutonis and <u>Laura Jūrienė</u> Hydrodistillation and supercritical CO ₂ extraction of scots pine (<i>Pinus sylvestris</i>) needles: Seasonal variability in volatile composition in the vicinity of Vilnius
PP20	<u>João Nunes</u>, Jackie Parry and Emmanouil H. Papaioannou Various polysaccharides contribution in carotenoid production by <i>Blakeslea trispora</i>
PP21	<u>Beatričė Žaldokaitė</u>^{1*}, Milda Pukalskienė Assessment of α -amylase and α -glucosidase inhibition by bark extracts of <i>Viburnum opulus</i>

FOODBALT 2025
POSTERS PRESENTATION SESSION II May 23th

Poster No.	Author, Title of Poster
PP1	<u>Roberta Spangelyte, Jonas Viskelis, Pranas Viskelis, Raimundas Mockeliunas, Zaneta Streimikyte-Mockeliune, Zygmantas Laureckas, Algirdas Salomskas, Dainius Zienius, Raimundas Lelesius, Ceslovas Bobinas and Paulina Streimikyte</u> Biochemical and functional profiles of birch sap and <i>Medusomyces gisevii</i> fermented beverages
PP2	<u>Oleksandr Nazariants and Michail Syrpas</u> Sensory and volatile compound analysis of Michelada-style beer cocktails
PP3	<u>Liis Lutter, Pavel Sahharov and Helena Andreson</u> Fermentative diversity of <i>Lactiplantibacillus plantarum</i> strains isolated from industrial rye bread sourdoughs
PP4	<u>Laurita Varnaitė-Kapočė, Brigita Kabalinaitė, Vilma Petrikaitė, Evren Gölge, Aušra Šipailienė and Daiva Leskauskaitė</u> Design of double emulsion gels loaded with <i>Lactiplantibacillus plantarum</i> subsp. <i>plantarum</i> to enhance their survival during processing and in vitro digestion
PP5	<u>Stefanija Sabunevica, Kristine Majore, Inga Ciprovica and Jelena Zagorska</u> Proteolytic activity of starter cultures in organic and conventional fermented milk
PP6	<u>Žydrūnė Gaižauskaitė and Daiva Žadeikė</u> Sugar beet pulp as a basic substrate for fungal protein biomass production under semi-solid fermentation
PP7	<u>Shahana Aboobacker, Aušra Šipailienė, Vaida Kitrytė-Syrpa and Michail Syrpas</u> Physicochemical changes in phycobiliprotein-rich extracts from <i>Arthrospira platensis</i> during fermentation with lactic acid bacteria and evaluation of their antibacterial activity
PP8	<u>Hakki Bilgin, Aušra Šipailienė, Vaida Kitryte-Syrpa and Michail Syrpas</u> Evaluation of pretreatment processes toward fermentation of <i>Chlorella vulgaris</i> for food and nutraceutical applications
PP9	<u>Erika Keiko Martínez Vargas and Alvija Šalaševičienė</u> Effect of lactic acid fermentation on the protein digestibility and quality of hemp and oat press cake for meat analog production by high-moisture extrusion
PP10	<u>Kamile Čipkutė and Daiva Žadeikė</u> The use of the lactic acid fermentation and ultrasound on gluten protein degradation in whole wheat sourdough
PP11	<u>Vaida Makaravičienė, Evaldas Juška and Eglė Purvanekaitė</u> The effect of dough improvers on the quality of freshly baked croissants after different freezing periods
PP12	<u>Maija Gertsone and Asnate Ķirse-Ozoliņa</u> Consumption of Muesli: The role of selenium in our diet
PP13	<u>Kristīne Majore, Anete Ķeķe, Inga Ciprovica and Jelena Zagorska</u> Quantification of oligosaccharides in milk matrix using high-performance liquid chromatography with several detectors
PP14	<u>Kornelija Kalinauskaitė and Laura Jūrienė</u> Evaluation of physicochemical and antioxidant properties of <i>Pyrus communis</i> 'Alexander Lucas' pear juice and its application in mead distillate production
PP15	<u>Inga Sarenkova, Elina Sokolova, Inga Morozova, Vita Sterna, Kitija Ulme and Sanija Ita Kreke</u> Compositional analysis of Latvian-grown oats, hemp, barley, and potatoes for developing plant-based protein products
PP16	<u>Naga Pavan Kumar Reddy Jonnagiri, Naila Nawaz, Gintare Zakariene, Ausra Gabinaitiene and Arturas Stimbirys</u> The effect of Lactobacillus strains and acid whey against <i>Campylobacter jejuni</i> and <i>Listeria monocytogenes</i> on artificially inoculated poultry and salmon products

PP17	<u>Monika Miklaševičiūtė</u> and Rimantė Vinauskienė Influence of pea protein products and their different concentrations on the characteristics of chicken meat model systems
PP18	<u>Gabija Mikailaitė</u> and Rimantė Vinauskienė Evaluation of the protein concentration of faba bean on the functional properties of meat systems
PP19	Vitalijs Radenkovs, Inta Krasnova, Ingmars Cinkmanis, Karina Juhnevica-Radenkova, Edgars Rubauskis and <u>Dalija Seglina</u> Comparative analysis of japanese quince juice concentrate as an innovative substitute for a widely used lemon juice concentrate
PP20	<u>Anita Avena</u>, Liene Ozola and Anete Keķe Sonication of black elderberry juice: changes in phenolic compound yield
PP21	<u>Aelita Zabulionė</u> and Antanas Šarkinas Case study: antimicrobial potential of supercritical CO ₂ extracts from culinary herbs and spices in yogurt preservation

Restaurant “MARSAS MIESTE”

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