

**FOODBALT 2019 13th Baltic Conference on Food Science
and Technology “*FOOD. NUTRITION. WELL-BEING.*”
and
NEEFOOD 2019 5th North and East European Congress on Food
Programme**

May 2, 2019

8³⁰-9³⁰ **Registration and Poster installation**

9³⁰-9⁴⁵ **OPENING** Rector of LLU Irina Pilvere, Dean of the Faculty of Food Technology Martins Sabovics, Technical University St. Petersburg Mark Shamtsyan

Session I Room Aula, LLU main building

Moderators: Mark Shamtsyan, Technical University St. Petersburg, Russia

Ruta Galoburda, Latvia University of Life Sciences and Technologies, Latvia

9⁴⁵-10²⁵ **KEY LECTURE Dzintars Zacs**, *Head of the gas chromatography division, Institute of food safety, animal health and environment, Latvia*, **New insights into the occurrence of novel and emerging persistent contaminants in food products**

10²⁵-10⁴⁰ **O1 – L. Klavins**, A. Viksna, J. Kviesis, M. Klavins *Berry lipids and waxes: isolation, characterisation, properties*

10⁴⁰-10⁵⁵ **O2 – L. Dienaite**, M. Pukalskiene, A. Pukalskas, P. R. Venskutonis *Antioxidant activity, phytochemical composition of lipophilic and hydrophilic fractions of guelder-rose berry pomace*

10⁵⁵-11¹⁰ **O3 – L. Jansone**, S. Kampuse *Comparison of chemical composition of fresh cabbage and sauerkraut juice*

11¹⁰-11²⁵ **O4 – B. Medveckiene**, J. Kulaitiene, E. Jariene, D. Levickiene *The changes of bioactive compounds in different genotypes of rosehips flesh*

11²⁵-11⁴⁰ **O5 – I. Laukaleja**, Z. Kruma *Influence of the roasting process on bioactive compounds and aroma profile in specialty coffee*

11⁴⁰-12¹⁰ **E-POSTER SESSION**

EP1 – D. Godoladze, M. Pukalskiene, A. Pukalskas, R. Mazdzieriene, P. R. Venskutonis *Fractionation of bilberry pomace with supercritical carbon dioxide, ethanol and water*

EP2 – K. Subbarayadu, M. Syrpas, P. R. Venskutonis *Biorefining of *Potentilla fruticosa* and *Hierochloe odorata* by means of high-pressure techniques*

EP3 – L. Tomsons, Z. Kruma *Spectrophotometric analysis of photosynthetic pigments in horseradish leaves and by-products using various extraction solvents*

EP4 – A. Keke, I. Cinkmanis *Total phenolic and flavonoid content, antioxidant activity, and colour of honey samples from Latvian market*

EP5 – M. Syrpas, S. Kesminas, P. R. Venskutonis *Recovery and in vitro antioxidant capacity of valuable components from *Phaeodactylum tricornutum* biomass*

EP6 – R. Zarins, Z. Kruma, I. Skrabule *Changes of biologically active compound level in potatoes during storage under fluorescent light*

12¹⁰-13⁰⁰ **LUNCH**

Session II Room Aula, LLU main building

Moderators: Elena Bartkiene, Lithuanian University of Health Sciences, Lithuania
Evita Straumite, Latvia University of Life Sciences and Technologies, Latvia

13⁰⁰-13⁴⁰ **KEY LECTURE Raquel P. F. Guine**, CI&DET Research Centre, Polytechnic Institute of Viseu, Portugal, **EATMOT project – The study of eating motivations in different countries**

13⁴⁰-13⁵⁵ **O6 – E. Bartkiene**, V. Steibliene, V. Adomaitiene, G. Juodeikiene, V. Lele, D. Cernauskas, D. Klupsaite, D. Zadeike, L. Jarutiene, V. Sakiene, R. P. F. Guine *Factors influencing consumers motivations for healthy eating and food-mood relation of people's with and without depressive disorder*

13⁵⁵-14¹⁰ **O7 – S. Rosenvald**, K. Peksar *The stability of gas chromatography-olfactometry (GCO) panel performance*

14¹⁰-14²⁵ **O8 – I. Kalnina**, E. Straumite *A review– How salt impacts sensory perception of snacks?*

14²⁵-14⁴⁰ **O9 – V. Kocetkovs**, S. Muizniece-Brasava *Consumer awareness and attitude towards active and intelligent packaging systems and their implementation in the Latvian market*

14⁴⁰-15¹⁰ **COFFEE BREAK / POSTER SESSION**

Parallel Session III Room 293, LLU main building

Moderators: Raquel P. F. Guine, CI&DET Research Centre, Polytechnic Institute of Viseu, Portugal
Inga Ciprovica, Latvia University of Life Sciences and Technologies, Latvia

15¹⁰-15²⁵ **O10 – L. Aumeistere**, I. Ciprovica, D. Zavadaska, K. Bavrins, A. Borisova *Essential elements analysis in mature breast milk*

15²⁵-15⁴⁰ **O11 – M. Kriisa**, I. Stulova, S. Rosenvald, E. Viiard, R. Vilu *Optimisation of the production technology of glucose-galactose syrup and its applications in food*

15⁴⁰-15⁵⁵ **O12 – I. Stulova**, M. Kriisa, S. Rosenvald, E. Viiard, R. Vilu *Glucose-galactose syrup applications in model products*

15⁵⁵-16¹⁰ **O13 – K. Zolnere**, I. Ciprovica *Enzymatic hydrolysis of lactose in concentrated whey and milk permeates*

16¹⁰-16²⁵ **O14 – I. Sarenkova**, I. Ciprovica *The effect of concentrated whey solids on lactobionic acid production by Pseudomonas taetrolens*

16²⁵-16⁴⁰ **O15 – S. Baltrukova**, J. Zagorska, I. Eihvalde *Evaluation of microbiological quality of colostrum*

16⁴⁰-16⁵⁵ **O16 – L. Marcinkoniene**, I. Ciprovica *Goat milk quality in the late lactation*

16⁵⁵-17¹⁰ **E-POSTER SESSION**

EP7 – M. J. R. Lima, L. Fontes, R. P.F. Guine *Fast and green method for the analysis of Serra da Estrela cheese*

EP8 – R. Samadov, I. Ciprovica, J. Khabibullaev, I. Cinkmanis *The optimization of acid whey permeate hydrolysis for glucose-galactose syrup production*

EP9 – J. Khabibullaev, J. Zagorska, R. Galoburda *Rheological and textural properties of lactose-free yogurt in relation to enzyme concentrations*

Parallel Session IV Room 278, LLU main building

Moderators: Grazina Juodeikiene, Kaunas University of Technology, Lithuania
Zanda Kruma, Latvia University of Life Sciences and Technologies, Latvia

15¹⁰-15²⁵ **O17 – R. Bobinaite**, P. Viskelis, C. Bobinas, P. R. Venskutonis *Recovery of high-added value fractions from beetroot and carrot processing by-products*

15²⁵-15⁴⁰ **O18 – R. Kuldjarv**, A. Bljahhina, E. Viiard *Turning compost material to food: Production of apple purée from industrial apple pomaces*

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15⁴⁰-15⁵⁵ **O19** – **L. Ozola**, S. Kampuse *Mineral and bioactive compound content in plant-based purees with increased protein amount*

15⁵⁵-16¹⁰ **O20** – **J. Riaukaite**, L. Basinskiene, M. Syrpas *Bioconversion of waste bread to glucose fructose syrup as a value-added product*

16¹⁰-16²⁵ **O21** – **E. M. Stefan**, G. Voicu, G. A. Constantin, M. Munteanu, G. Ipate *Effect of sugar and sugar substitutes on wheat dough rheology*

16²⁵-16⁴⁰ **O22** – **I. Semickenova**, S. Muizniece-Brasava, A. Kirse-Ozolina, M. Sabovics *Effect of temperature change during transportation on muesli quality*

16⁴⁰-17¹⁰ E-POSTERS

EP10 – **S. Revinyte**, M. Pukalskiene, A. Pukalskas, R. Baranauskiene, R. Mazdzieriene, P. R. Venskutonis *Valorisation of strawberry (*Fragaria x Ananassa*) pomace using different extraction techniques*

EP11 – **M. Strykaite**, D. Cizeikiene, J. Damasius *Use of molasses and its effect on azotobacter growth*

EP12 – E. Bartkiene, V. Lele, V. Sakiene, P. Zavistanaviciute, M. Ruzauskas, **E. Zokaityte**, J. Bernatoniene, V. Jakstas, P. Viskelis, D. Zadeike, G. Juodeikiene *Possible uses of food industry by-products compositions with antimicrobial lactic acid bacteria for antimicrobial ingredients preparation*

EP13 – S. Muizniece-Brasava, **A. Kirse-Ozolina**, J. Veipa *Effect of various packaging solutions on the quality of nut and dried fruit mixes*

EP14 – **I. Joudu**, P. Paaso, R. Bhat *ERA chair for food by-products valorisation technologies of the Estonian University of Life Sciences (VALORTECH)*

EP15 – S. Muizniece-Brasava, **A. Kirse-Ozolina**, I. Gramatina, A. Gorbatovskiy, S. Sazonova, E. Straumite, Z. Kruma, I. Ciprovica, M. Sabovics, D. Kunkulberga, J. Kivite, T. Kince, J. Zagorska *Innovative structured fish mass products from Baltic sprat (*Sprattus sprattus balticus* Schneider)*

19⁰⁰ CONFERENCE DINNER

May 3, 2019

Session V Room 278, LLU main building

Moderators: Ivi Joudu, Estonia University of Life Sciences, Estonia

Martins Sabovics, Latvia University of Life Sciences and Technologies, Latvia

8³⁰-9¹⁰ **KEY LECTURE** Jorg-Thomas Morsel, GmbH UBF, Germany, **Seabuckthorn – a unique of value added natural products**

9¹⁰-9²⁵ **O23** – H. Danilcenko, **D. Televiciute**, N. Vaitkeviciene, M. Lasinskas *The effect of plant extracts on the synthesis of biologically active compounds in germinated leguminous*

9²⁵-9⁴⁰ **O24** – **J. Dorozko**, D. Kunkulberga, I. Sivicka, Z. Kruma *The influence of various drying methods on the properties and quality of edible flowers` petals*

9⁴⁰-9⁵⁵ **O25** – **A. Kirse-Ozolina** *Comparison of free-range, barn and caged hens' eggs commercially available in Latvia*

9⁵⁵-10¹⁵ E-POSTERS

EP16 – **I. Misina**, A. Valdovska, J. Zagorska, E. Urvaka, K. Juhnevica-Radenkova, P. Gornas *Physicochemical characteristic of two cold-pressed seed oils: Japanese quince vs. sunflower*

EP17 – B. Cindik, **E. Yalcin** *Effect of fermentation on phytic acid and fructan contents of cornelian cherry tarhana*

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EP18 – E. Sosyura, E. Romanenko, M. Selivanova, T. Aysanov, N. Esaulko, M. German *The technology of obtaining extracts of fruit and berry raw materials for functional beverage production*

10¹⁵-10⁴⁵ COFFEE BREAK

Session VI Room 278, LLU main building

Moderators: Ene Viiard, Center of Food and Fermentation Technologies, Estonia

Asnate Kirse-Ozolina, Latvia University of Life Sciences and Technologies, Latvia

10⁴⁵-11⁰⁰ O26 – R. P. F. Guine, L. Fontes, M. J. Lima *Evaluation of colour in Serra da Estrela cheese produced in different dairies along maturation time*

11⁰⁰-11¹⁵ O27 – M. J. R. Lima, L. Fontes, A. M. Peres, R. P. F. Guine, E. T. Lemos *Fatty acid profile in Serra da Estrela cheese: An overview*

11¹⁵-11³⁰ O28 – D. I. Abdikoglu, G. Unakitan *Determining important factors on fish consumption with conjoint analysis in Tekirdag, Turkey*

11³⁰-11⁴⁵ O29 – J. Ozolins, I. Pilvere, A. Nipers, M. Silovs, L. Proskina *Economic base scenario assessment of innovative product manufacturing from Baltic sea sprats*

11⁴⁵-12⁰⁰ O30 – S. Muizniece-Brasava, A. Kirse-Ozolina, I. Gramatina, S. Sazonova, J. Kivite, M. Sabovics, I. Ciprovica, E. Sturmovica, A. Gorbatovskiy *Development of new cost-efficient and ready-to-cook fish products with higher nutritional value*

12⁰⁰-12¹⁵ O31 – M. Shamtsyan *Biological activities of mushroom beta-glucans and prospects of their utilization to develop functional food products*

12¹⁵-13⁰⁰ LUNCH

Session VII Room 278, LLU main building

Moderators: Erkan Yalçın, Abant İzzet Baysal University, Turkey

Daina Karklina, Latvia University of Life Sciences and Technologies, Latvia

13⁰⁰-13⁴⁰ KEY LECTURE Ene Viiard, Centre of Food and Fermentation Technologies, Estonia, **Human gut microbiome analysis as an innovative tool for designing healthy foods and enhanced services**

13⁴⁰-13⁵⁵ O32 – E. Bartkiene, V. Lele, V. Sakiene, P. Zavistanaviciute, E. Zokaityte, I. Varinauskaite, G. Pileckaite, L. Paskeviciute, G. Rutkauskaite, T. Kanaporis, L. Dmitrijeva, P. Viskelis, M. Ruzauskas *Compositions from the different origin compounds for multifunctional nutraceuticals preparation*

13⁵⁵-14¹⁰ O33 – V. Vilimaite, V. Kitryte, M. Syrpas, P. R. Venskutonis *Isolation of valuable constituents from hops (*Humulus lupulus* L.) by supercritical carbon dioxide extraction*

14¹⁰-14²⁵ O34 – I. Misina, E. Urvaka, M. Rudzinska, P. Gornas *Changes in the composition of the lipophilic fraction of Japanese quince (*Chaenomeles Japonica*) seed oil during the fruit development*

14²⁵-14⁴⁰ O35 – L. Sernaite, D. Urbonaviciene, C. Bobinas, P. Viskelis *Optimisation of supercritical carbon dioxide extraction of rosehips lipophilic fraction*

14⁴⁰-14⁵⁵ O36 – E. Bartkiene, V. Lele, V. Sakiene, P. Zavistanaviciute, M. Ruzauskas, A. Stankevicius, J. Grigas, A. Pautienius, J. Bernatoniene, V. Jakstas, D. Zadeike, P. Viskelis, G. Juodeikiene *Bovine colostrum as functional ingredient: changes in antimicrobial properties and immunoglobulins content during the technological treatment*

14⁵⁵-15¹⁰ O37 – D. Karklina, A. Guillen Vaquero, E. Straumite, M. Sabovics *The aroma profile and sensory properties of Latvian black currant wine*

15¹⁰-15²⁵ CLOSING OF CONFERENCE