



BIOLOGICALLY ACTIVE COMPOUNDS IN FOOD
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Poster session II

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PI_1	<u>Artur Wiktor</u> , Małgorzata Nowacka, Katarzyna Rybak, Magdalena Sledz, Tadeusz Chudoba, Witold Lojkowski, Aleksandra Fijalkowska, Dorota Witrowa-Rajchert	The impact of PEF and US pretreatment on physicochemical properties of dried carrot
PII-2	<u>Agnieszka Brodowska</u> , Krzysztof Śmigielski, Agnieszka Nowak, Agata Czyżowska	The impact of ozone treatment in dynamic bed parameters on changes in biologically active substances of juniper berries
PII-3	<u>Grażyna Budryn</u> , Donata Zaczyńska, Danuta Rachwał-Rosiak	Availability of hydroxycinnamic acids from coffee after their supplementation to different kinds of food
PII-4	Danuta Rachwał-Rosiak, Ewa Nebesny and <u>Grażyna Budryn</u>	Effect of process cooking on dietary fiber content in lentil (<i>Lens culinaris</i>) from Poland
PII-5	<u>Hanna Łuczak</u> , Krzysztof Przygoński, Małgorzata Kulczak	Wpływ procesu prażenia na zawartość kwasów chlorogenowych w kawie <i>Coffea robusta</i>
PII-6	<u>Hanna Łuczak</u> , Krzysztof Przygoński, Małgorzata Kulczak	Zmiany zawartości kwasów chlorogenowych w kawie palonej <i>Coffea robusta</i> w czasie przechowywania
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PII-20	Marcin Kidoń, <u>Karolina Młynarczyk</u> , Dorota Walkowiak-Tomczak, Róża Biegańska-Marecik, Elżbieta Radziejewska-Kubzdela	Bioactive compounds contents in different parts of purple carrot roots
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PII-27	<u>Brzozowska Ewelina</u> , Gałazka-Czarnecka Ilona, Krala Lucjan	Antioxidant properties of clover sprouts (<i>Trifolium pratense</i> L.) depending on morphological part of the plant
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PII-29	<u>Ewelina Pogorzelska</u> , Marta Brodowska, Jolanta Godziszewska, Iwona Wojtasik-Kalinowska, Anna Sakowska, Elżbieta Górską-Horczyzak, Dominika Guzek, Agnieszka Wierzbicka	Effect of vitamin E, selenium and PUFA-rich oils supplementation of pigs on colour and relative content of myoglobin forms in <i>Semimembranosus m.</i>
PII-30	<u>Iwona Wojtasik-Kalinowska</u> , Dominika Guzek, Marta Brodowska, Elżbieta Górską-Horczyzak, Jolanta Godziszewska, Ewelina Pogorzelska, Anna Sakowska, Agnieszka Wierzbicka	Volatile compounds and fatty acids profile in pork meat from pigs fed diet enriched with bioactive components
PII-31	Marta Brodowska, Dominika Guzek, Jolanta Godziszewska, Ewelina Pogorzelska, Anna Sakowska, Iwona Wojtasik-Kalinowska, Elżbieta Górską-Horczyzak, Agnieszka Wierzbicka	The effect of diet on oxidation and profile of volatile compounds of pork after freezing storage
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PII-33	Iwona Wojtasik-Kalinowska, Elżbieta Górską-Horczyzak, Dominika Guzek, Marta Brodowska, Jolanta Godziszewska, Ewelina Pogorzelska, Anna Sakowska, Agnieszka Wierzbicka	The impact of dietary forage type on the change of neck pork volatile compounds profile during storage
PII-34	Georgiadou E, Kowalska E, Patla K, Kulbat K, Smolinska B, Leszczynska J, Fotopoulos V.	Influence of heavy metal stress on the antioxidant response and allergen production in the aromatic plant <i>Ocimum basilicum</i>