



BIOLOGICALLY ACTIVE COMPOUNDS IN FOOD

International Conference

15-16 October 2015, Łódź, Poland



Conference Programme

15th October 2015

8.00-10.00	Participant registration		
10.00-10.15	Start of the session, welcoming of the guests		
10.15-10.30	Handing in of PSFT rewards and diplomas		
Session I	Chair: Catherine Renard, Krzysztof Kołodziejczyk		
10.30-11.00	Christiane Faeste	New allergens (proteomics, cross-reactivity, protein transmissibility from feed to food, COST Action on new allergens)	
11.05-11.35	George Siragakis	Food Allergens Determination by Molecular, Immunochemical and Chromatographic Techniques	
11.40-12.10	Coffee break		
Session II	Chair: Christiane Faeste, Beata Smolińska		
12.10-12.25	I short communication	Julia Karpeta-Kaczmarek	Acute effect of nanodiamonds as a food contaminant on DNA stability in hemocytes of <i>Acheta domesticus</i>
12.30-12.45	II short communication	Anna Starzyńska-Janiszewska	Fungal solid-state fermentation to obtain quinoa flours of enhanced antioxidant potential
12.50-13.05	III short communication	Iwona Majak	Quantum dots in food analysis
13.10-13.25	IV short communication	Anna Taraba	Micellar extraction of biologically active plant based compounds
13.30-14.30	Lunch		
14.30-15.30	Poster session I		
19.00-22.00	Banquet		

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Session III	Chair: Joanna Leszczyńska, Iwona Majak		
9.00-9.30	Catherine Renard	Polyphenol - cell wall interactions: mechanisms and consequences	
9.35-10.05	Vassilis Fotopoulos	On-tree tocochromanol biosynthesis in olive fruit". It will include analytical (HPLC), biochemical (Western) and molecular (qRT-PCR) data	
10.10-10.30	V short communication	Elizabete Lourenco da Costa and Ana María Gonzalez Paramás	Brazilian bee pollen compositional characteristics and antioxidant properties
10.35-10.55	VI short communication	Multari Salvatore	Plant Protein from Grains to Partially Replace Meat in the Human Diet
11.00-11.20	VII short communication	Karolina Wojtunik-Kulesza	Influence of non-ionic surfactant Tween 20 on antioxidant activity of common terpenoids
11.25-11.35	Sponsor's presentation		
11.40-12.10	Coffee break		
Session IV	Chair: Vassilis Fotopoulos, Beata Smolińska		
12.10-12.25	VIII short communication	Iwona Majewska	Polyphenols extracts as inhibitors of glycolytic enzymes
12.30-12.45	IX short communication	Agata Czyżowska	Fermented unripe cornelian cherry as a functional food
12.50-13.05	X short communication	Agnieszka Nowak	The impact of polyphenolic extracts from blackcurrant and cherry leaves on Brochothrix thermosphacta growth
13.10-13.25	XI short communication	Salvatore Multari	Plant Protein from Grains to Partially Replace Meat in the Human Diet
13.30-13.45	XII short communication	Swapnil Jaiswal	Supercritical CO ₂ extraction of natural antioxidants from ginger (<i>Zingiber officinale</i>)
13.50-14.50	Lunch		
14.50-15.50	Poster session II		
15.50-16.00	Summary and end of the conference		
16.00-16.30	PSFT meeting		