



BIOLOGICALLY ACTIVE COMPOUNDS IN FOOD

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Poster session II

Poster number	Authors' names	Poster title
Poster session PII- 16.10.2015		
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
PII-7	<u>Patrycja Marczevska</u> , Dariusz Szeremeta, Mieczysław Sajewicz	Determination of pesticides in herbs by gas chromatography
PII-8	<u>Milena Materac</u> , Elżbieta Sobiecka	The influence of biogenic elements (nitrogen and phosphorus) for the growth of selected edible plants in the initial growth phase
PII-9	<u>Katarzyna Mikołajczyk-Bator</u>	Antioxidant activity of triterpene saponins from red beet
PII-10	<u>Katarzyna Mikołajczyk-Bator</u> , Alfred Błaszczyk, Mariusz Czyżniewski, Piotr Kachlicki	Comparison of the qualitative composition of triterpene saponins in different parts of red beet roots
PII-11	<u>Katarzyna Mikołajczyk-Bator</u> , Sylwia Pawlak	Antioxidant activity of betalains from red beet
PII-12	<u>Katarzyna Mikołajczyk-Bator</u> , Sylwia Pawlak	Assessment of the antioxidant capacity of yellow pigments from red beet during heating
PII-13	<u>Adriana Nowak</u>	Anti-oxidative Activity of Probiotic <i>Lactobacillus rhamnosus</i> 0908 Towards 2-Amino-3-methyl-3H-imidazo[4,5-f]quinoline (IQ) And 2-Amino-1-methyl-6-phenyl-1H-imidazo[4,5-b]pyridine (PhIP)

PII-14	<u>Agnieszka Szczodrowska</u> , <u>Kamila Kulbat</u> , Beata Smolinska, Joanna Leszczynska	The contamination of soil with metal ions and a content of biologically active compounds in the selected consumer plants
PII-15	<u>Joanna Ślusarczyk</u> , Wojciech Krzyczkowski, Mieczysław Kuraś	Biosynthesis of selenium-containing polysaccharides in culture of <i>Hericium erinaceum</i> (Bull.: Fr. Pers.) - microscopic investigations
PII-16	Małgorzata Wołoszynowska	Analytical Investigation of Ancient Wheat Germ Oil Obtained by Different Kinds of Extraction
PII-17	<u>Dorota Żyżelewicz</u> and Małgorzata Bojczuk	Antioxidant and antiradical properties of extracts derived from cocoa bean
PII-18	<u>Natalia Kryszak</u> , Joanna Banach, Marta Gromek	Variability of the Fatty Acid Profile in the Raw Material and After Pressing of the Active Substance – <i>Lini oleum virginale</i>
PII-19	<u>Joanna Banach</u> , Natalia Kryszak, Marta Gromek	Secoisolariciresinol DiglucosylPde (SDG) – an Excellent Bioactive Compound Derived from Flaxseed
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
PII-21	<u>Agnieszka Nowak</u> and Agata Czyżowska	The impact of commercial polyphenolic extracts on meat spoilage bacteria
PII-22	<u>Agata Czyżowska</u> , Agnieszka Nowak, Marcin Żaworonek	Ciders as a source of bioactive compounds
PII-23	Joanna Markowska, Danuta Kalemba, Zdzisława Libudzisz, <u>Elżbieta Polak</u>	Investigation of the Yield and Composition of Essential Oils of Culinary Herbs before and after Decontamination
PII-24	<u>Aneta Brodziak</u> , Jolanta Król, Zygmunt Litwińczuk, Anna Litwińczuk and Tomasz Czernecki	Effect of conditions and time of drinking milk storage on the content of biologically active substances
PII-25	Adrian Bartos	Antibodies as tools to detect free metal ions in food extracts and beverages: myth or reality?
PII-26	<u>Anna Czajkowska-Mysłək</u> , Joanna Leszczyńska	Application of HPLC-APCI-MS for sensitive determination of bioactive amines in fish-based food products intended for infants and young children
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
PII-28	<u>Ewelina Pogorzelska</u> , Anna Sakowska, Marta Brodowska, Iwona Wojtasik-Kalinowska, Jolanta Godziszewska, Elżbieta Górską-Horczyzak, Dominika Guzek, Agnieszka Wierzbicka	The impact of linseed oil, vitamin E and selenium addition to feed for pigs on quality of raw pork neck

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
PII-32	Marta Brodowska, Jolanta Godziszewska, Ewelina Pogorzelska, Anna Sakowska, Iwona Wojtasik-Kalinowska, Elżbieta Górską-Horczyzak, Dominika Guzek, Agnieszka Wierzbicka	Influence of supplementation of pig fodder in bioactive compounds on oxidation process of pork meat
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>