



BIOLOGICALLY ACTIVE COMPOUNDS IN FOOD
International Conference

15-16 October 2015, Łódź, Poland



Conference Programme

15th October 2015

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| 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 | | |

16th October 2015

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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 | | |