

## FINAL CEFood CONGRESS AGENDA

21 May, 2014 (Wednesday) - First Congress Day			
08:00	-	09:00	Registration of participants
09:00	-	09:15	Welcome speech
<b>SESSION: Traditional Food, Food with Appellation of Origin, Food Management</b>			
09:15	-	09:30	Paula Correia INFLUENCE OF DIFFERENT PROCESSING PARAMETERS IN PHYSICAL AND SENSORIAL PROPERTIES OF SERRA DE ESTRELA CHEESE
09:30	-	09:45	Slavko Mirecki TECHNOLOGY AND QUALITY OF PLJEVLJA CHEESE – TRADITIONAL MONTENEGRIN DAIRY PRODUCT
09:45	-	10:00	Mojca Korošec NUTRITIONAL COMPOSITION OF BELOKRANJSKA POGAČA (TSG)
10:00	-	10:15	Jasna Mastilović MARKET CHALLENGES AND POTENTIALS OF SELECTED TRADITIONAL FOOD PRODUCTS FROM WEST BALKAN REGION
10:15	-	10:30	Derya Gurcan TURKISH CUISINE AS A COOK IT YOURSELF DESIGN EXPERIENCE
10:30	-	10:45	Kamile Nazan Turhan PLANT SPECIES IN AEGEAN REGION OF TURKEY
10:45	-	11:00	Eftimova Elena PRODUCTION AND ECONOMIC RESULTS OF ORGANIC GOAT FARM IN GEVGELIJA REGION
11:00	-	11:30	Coffee break
<b>SESSION: Packaging and Shelf Life, Product Design</b>			
11:30	-	11:45	Lazar Turubatovic STUDY ON THE THERMAL AND NON-THERMAL SHRINKAGE EFFECT OF TWO POLIMER FILMS AND ITS INFLUENCE ON SELECTED CHEMICAL AND COLOUR PARAMETERS DURING STORAGE OF PORK CHOPS IN VACUUM PACKAGING
11:45	-	12:00	Raquel P. F. Guiné EFFECT OF PACKAGING AND CONSERVATION CONDITIONS ON SOME PHYSICAL-CHEMICAL PROPERTIES OF ALMONDS
12:00	-	12:15	Raquel P. F. Guiné EFFECT OF PRE-TREATMENT ON SOME PHYSICAL-CHEMICAL PROPERTIES OF DRIED CARROTS
12:15	-	12:30	Daniela Smogrovicova CHANGES IN PACKAGED BEER UNDER DIFFERENT STORING CONDITIONS
12:30	-	12:45	Meral Kiliç-Akyılmaz APPLICATION OF HIGH POWER ULTRASOUND IN PRODUCTION OF LONG LIFE FERMENTED MILK BEVERAGE
12:45	-	13:00	Elena Velickova EXTENDING THE SHELF-LIFE OF FRESH STRAWBERRIES BY USING EDIBLE COATINGS
13:00	-	13:15	Helga Medić THE EFFECT OF HIGH PRESSURE TREATMENT ON MEAT QUALITY CHARACTERISTICS OF CHICKEN BREAST MEAT
13:15	-	14:15	Lunch break
<b>SESSION: Food Biotechnology, Novel Bioproducts, Functional Foods</b>			
14:15	-	14:30	Ahmed El-Refai QUALITY ATTRIBUTES OF MUSHROOM-BEEF PATTIES AS A FUNCTIONAL MEAT PRODUCT
14:30	-	14:45	Ana Belščak-Cvitanović IMPROVEMENT OF FUNCTIONAL QUALITY OF CHOCOLATES BY ENRICHMENT WITH MICROENCAPSULATED BIOACTIVE COMPOUNDS FROM TRADITIONAL MEDICINAL PLANTS
14:45	-	15:00	Mojca Škerget (presenter Tina Perko) SUPERCRITICAL CO <sub>2</sub> EXTRACTION OF CURCUMINOIDS

15:00	-	15:15	Yoav Livney THE TRANSPARENT CHALLENGE: ENRICHING CLEAR BEVERAGES WITH WATER-INSOLUBLE MICRONUTRIENTS
15:15	-	15:30	Miomir Nikšić (presenter Jovana Vunduk) TWO SIDES OF THE COIN: THE ASH KILLER
15:30	-	15:45	Ashok R. Patel EDIBLE APPLICATIONS OF SHELLAC OLEOGELS: SPREADS, CHOCOLATE PASTE AND CAKES
15:45	-	16:00	Milena Savić (presenter Miomir Nikšić) OYSTER MUSHROOM AS SELENIUM TREASURE
16:00	-	16:15	Dragoljub Cvetković ANTIMICROBIAL ACTIVITY OF KOMBUCHA BEVERAGE ENRICHED WITH COFFEEBERRY® EXTRACT AS FUNCTIONAL SUPPLEMENT

<b>22 May, 2014 (Thursday) - Second Congress Day</b>			
<b>08:00</b>	-	<b>08:30</b>	<b>Registration of participants</b>
<b>SESSION: Food Biotechnology, Novel Bioproducts, Functional Foods</b>			
08:30	-	08:45	Brankica Marceta TENSOMETRY OF W/O ADSORPTION LAYERS COMPOSED OF OIL SOLUBLE EMULSIFIERS AND VEGETABLE FATS
08:45	-	09:00	Sandra Njaradi INVESTIGATION OF PUMPKIN ( <i>CUCURBITA PEPO</i> ) SEED PROTEIN ISOLATE AS A POTENTIAL FOOD EMULSIFIER
09:00	-	09:15	Wided Mejri FORMULATION OF NON-FAT YOGURT WITH B-GLUCAN FROM SPENT BREWER'S YEAST
<b>SESSION: Food Production, Engineering, Processing and Sustainability</b>			
09:15		09:30	Vangelce Mitrevski STATISTICAL EVALUATION OF THIN-LAYER DRYING OF BANANA
09:30	-	09:45	Vesna Dragičević ALTERATIONS IN FACTORS THAT AFFECT AVAILABILITY OF MINERAL NUTRIENTS IN SOYBEAN GRAIN INDUCED BY FOLIAR FERTILISING
09:45	-	10:00	Lazar Turubatovic INDUSTRIAL SLAUGHTERING AND ANIMAL WELFARE
10:00	-	10:15	Vlasta Piližota FOOD SUSTAINABILITY AND EDUCATION
10:15	-	10:30	Andrey Bratsikhin NEW METHOD OF EMULSIFIED MEAT FOODSTUFFS MANUFACTURING
10:30	-	10:45	Marina Bogicevic (presenter Sanja Sucur) THE EFFECTS OF EARLY LEAF REMOVAL AND CLUSTER THINNING TREATMENTS ON BERRY GROWTH AND GRAPE COMPOSITION IN CULTIVARS VRANAC AND CABERNET SAUVIGNON
10:45	-	11:00	Vesna Maras YIELD AND OENOLOGICAL POTENTIAL OF MONTENEGRIN AUTOCHTHONOUS GRAPE VARIETIES 'KRATOSIJA' AND 'ZIZAK'
<b>11:00</b>	-	<b>11:30</b>	<b>Coffee break</b>
<b>SESSION: International Programmes and Projects in Food Science and Food Ingredients, Food Structure</b>			
11:30	-	11:45	Anka Trajkovska Petkoska INNOVATIVE DIBBIOPACK BIODEGRADABLE PACKAGING FOR FOOD, COSMETICS AND PHARMACEUTICALS - [OVERVIEW OF EU FP7 FUNDED PROJECT: FP7-NMP-2011-LARGE-5, NO. 280676]
11:45	-	12:00	Christoph Glasner SUSMILK - RE-DESIGN OF THE DAIRY INDUSTRY FOR SUSTAINABLE MILK PROCESSING
12:00	-	12:15	Jeroen Knoll CONNECT4ACTION: Strategies for improving communication between consumers, consumer scientists and food technology developers
12:15	-	12:30	Vesna Kostic

			A COMPREHENSIVE STUDY OF THE PRESENCE OF SOME FOOD ADDITIVES IN NON ALCOHOLIC BEVERAGES IN REPUBLIC OF MACEDONIA FROM THE PERIOD 2008- 2012
12:30	-	12:45	Malgorzata Przygodzka THE IMPACT OF SELECTED SPICES ON MAILLARD REACTION PRODUCTS FORMATION, SENSORY EVALUATION AND NUTRITIONAL VALUE IN RYE-BUCKWHEAT CAKES
			<b>Food Quality and Safety</b>
12:45	-	13:00	Hristo Daskalov IMPLEMENTATION AND MICROBIOLOGICAL VERIFICATION OF HACCP SYSTEM IN SLAUGHTERHOUSES FOR SMALL RUMINANTS IN BULGARIA
13:00	-	13:15	Paula Correia CONTRIBUTION FOR PHYSICAL CHARACTERIZATION OF AROMATIC RICE
13:15	-	13:30	Djuro Josic MICROBIAL OMICS FOR FOOD SAFETY
<b>13:30</b>	-	<b>14:30</b>	<b>Lunch break</b>
			<b>Food Quality and Safety</b>
14:30	-	14:45	Conrado Carrascosa FRESH CHEESE CONTAMINATED BY NICKEL
14:45	-	15:00	Andrej Ovca FOOD SAFETY THROUGH CHILD PERSPECTIVE: IS FORMAL EDUCATION ON PRIMARY LEVEL NECESSARY?
15:00	-	15:15	Dritan Topi ENVIRONMENTAL IMPACT FROM OLIVE MILLS WASTE DISPOSAL, CHEMICAL ANALYSIS OF SOLID WASTES AND WASTEWATERS
15:15	-	15:30	Hubertus Lelieveld GHI ROLE IN FOOD LAWS
15:30	-	15:45	Marc Kennedy IDENTIFYING PRACTICAL WAYS OF DETERMINING UNCERTAINTIES IN FOOD INTAKE ASSESSMENTS
15:45	-	16:00	Frank Moerman ANTIMICROBIAL MATERIALS, COATINGS AND BIOMIMETIC SURFACES WITH MODIFIED MICROTOGRAPHY TO CONTROL MICROBIAL FOULING OF PRODUCT CONTACT SURFACES WITHIN FOOD PROCESSING EQUIPMENT: LEGISLATION, REQUIREMENTS, EFFECTIVENESS AND CHALLENGES
			<b>SESSION: Food Refrigeration and Cold Chain</b>
16:00	-	16:15	Kostadin Fikiin THE ROLE OF INTERNATIONAL INSTITUTE OF REFRIGERATION FOR FOOD SECURITY, HUMAN WELL-BEING AND SUSTAINABLE DEVELOPMENT
16:15	-	16:30	Frank Moerman, Kostadin Fikiin IMPROVED HYGIENIC DESIGN PRINCIPLES FOR KEY REFRIGERATION PLANT COMPONENTS OF BLAST FREEZERS
16:30	-	16:45	Risto Ciconkov COMPUTER PROGRAM FOR LOAD CALCULATION OF COLDROOMS, WITH INCORPORATED DATABASES AND RECOMMENDATIONS
16:45	-	17:00	Kostadin Fikiin INTEGRATION OF RENEWABLE ENERGY AND SMART TEMPERATURE CONTROL STRATEGIES IN REFRIGERATED WAREHOUSES FOR A MORE SUSTAINABLE FOOD COLD CHAIN

			<b>23 May, 2014 (Friday) - Third Congress Day</b>
<b>08:00</b>	-	<b>08:45</b>	<b>Registration of participants</b>
			<b>SESSION: Food Quality and Safety</b>
08:45	-	09:00	Hristo Daskalov PREVALENCE OF LISTERIA MONOCYTOGENES IN READY-TO-EAT FOODS IN BULGARIA
09:00	-	09:15	Valentina Pavlova EXAMINATION OF QUALITY AND HYGIENIC CORRECTNESS OF THE BY-PRODUCTS OBTAINED IN MANUFACTURING VEGETABLES AND FRUITS
09:15		09:30	Arben Memo

			ALBANIAN FOOD LAW REQUIREMENTS REGARDING HACCP AND THE POSSIBLE CURRENT WORLDWIDE FOOD SAFETY MANAGEMENT SYSTEMS (FSMS) TO BE APPLIED FROM THE FOOD BUSINESS OPERATORS IN ALBANIA
09:30	-	09:45	Viktor Nedovic FOOD STRUCTURE DESIGN FOR BENEFITS: SIGNIFICANT HIGHLIGHTS FROM COST ACTION FA1001 - FOOD STRUCTURE DESIGN
			<b>SESSION: Hygienic Engineering and Design</b>
09:45	-	10:00	Anka Trajkovska Petkoska (presenter Ilija Nasov) DESIGNED COATINGS ON FOOD INDUSTRY EQUIPMENT - A GOOD PRACTICE FOR FOOD SAFETY
10:00	-	10:15	Debra Smith THE HYGIENIC DESIGN OF MANUAL CLEANING EQUIPMENT
10:15	-	10:30	Karel Mager EHEDG DRY MATERIALS HANDLING SUBGROUP: THE PAST 15 YEARS.....
10:30	-	10:45	Jiri Musil HYGIENIC DRAINAGE FOR FOOD & BEVERAGE INDUSTRY
<b>10:45</b>	-	<b>11:15</b>	<b>Coffee break</b>
			<b>SESSION: Consumers, Health, Nutrition and Sensory Science</b>
11:15	-	11:30	Arijana Bušić BIOACTIVE PROFILE AND SENSORY PROPERTIES OF GOAT MILK ENRICHED WITH MINT ( <i>MENTHA PIPERITA</i> L.) AND ROSEMARY ( <i>ROSMARINUS OFFICINALIS</i> L.) EXTRACTS
11:30	-	11:45	Jasenka Gajdoš Kljusurić NUTRITIONAL CONTRIBUTION OF BERRIES FOR FIGHTING OXIDATIVE STRESS
11:45	-	12:00	Ljiljana Trajković-Pavlović SALT CONTENT IN READY TO EAT FOOD IN NOVI SAD/ SERBIA
12:00	-	12:15	Viktória Szűcs FACTORS AFFECTING THE AVOIDANCE OF FOOD ADDITIVES IN HUNGARY
12:15	-	12:30	Sasko Martinovski DEVELOPING SYSTEMS FOR STRATEGIC PLANNING IN THE HEALTH AND NUTRITION SECTOR BY USING THE GEOGRAPHIC INFORMATION SYSTEM AND ITS APPLICATION IN THE REPUBLIC OF MACEDONIA
12:30	-	12:45	António Raposo FOOD HABITS ASSOCIATED WITH VENDING MACHINES: A COMPARATIVE STUDY BETWEEN TWO UNIVERSITY POPULATIONS FROM TWO DIFFERENT COUNTRIES (PORTUGAL/SPAIN)
12:45	-	13:00	Mira Kos Skubic COMPARISON OF CONSUMERS PREFERENCE FOR PROTECTED AND CONVENTIONAL FOOD PRODUCTS
13:00	-	13:15	Dzengis Jasar DIETARY AND LIFESTYLE RISK FACTORS IN COLON CANCER DEVELOPING
13:15	-	13:30	Ahmet Can Ozcan CONTAMINATION OR CREATION: AN EVOLUTIONARY DESIGN WORKSHOP ON FOOD
13:30	-	14.30	<b>Lunch break (for the participants that are staying at the hotel)</b> <b>Lunch on the Island (for the participants who are going to Cruise)</b>

			<b>24 May, 2014 (Saturday) - Fourth Congress Day</b>
<b>08:00</b>	-	<b>08:45</b>	<b>Registration of participants</b>
			<b>SESSION: Food Analysis, Food Microbiology, Chemistry, Biochemistry</b>
08:45	-	09:00	Mervat El-Demery EVALUATION OF VOLATILE OILS EXTRACTED FROM CUMIN SEEDS, ORANGE PEELS AND FIXED OILS FROM BLACK CUMIN SEEDS
09:00	-	09:15	Nikola Gjorgievski DETERMINATION OF THE ANTIOXIDANT ACTIVITY IN YOGURT

09:15		09:30	Aleksandra Velićanski SCREENING OF ANTIMICROBIAL ACTIVITY OF BLUEBERRY ( <i>VACCINIUM MYRTILLIS</i> L.) POMACE EXTRACT
09:30	-	09:45	Mirna Mrkonjić Fuka CHARACTERIZATION OF ENTEROCOCCAL COMMUNITY ISOLATED FROM ARTISAN CROATIAN RAW MILK CHEESE; TECHNOLOGICAL AND SAFETY ASPECTS
09:45	-	10:00	Marija Pajić PREVALENCE OF ENTEROTOXIN-PRODUCING STRAINS OF <i>STAPHYLOCOCCUS AUREUS</i> ISOLATED FROM COW'S UDDER AND HUMANS IN SERBIA
10:00	-	10:15	Livia Simon-Sarkadi EFFECT OF HIGH HYDROSTATIC PRESSURE ON THE FORMATION OF BIOGENIC AMINES IN CHEESE AND SAUSAGE
10:15	-	10:30	Natasa Mikulec DAIRY LABORATORIES AS PART OF MILK CHAIN INTEGRATION
10:30	-	10:45	Nelly Datukishvili MULTIPLEX PCR APPROACHES FOR ANALYSIS OF GENETICALLY MODIFIED INGREDIENTS IN FOODS
10:45	-	11:00	Rozana Troja EVALUATION OF MICROBIAL PRESENCE IN LIQUID VITAMIN SUPPLEMENTS
<b>11:00</b>	-	<b>11:30</b>	<b>Coffee break</b>
			<b>SESSION: Education, Innovation and Knowledge Transfer, Food Management, Food Processing</b>
11:30	-	11:45	Ali Abas Wani ENCAPSULATION OF LIPOPHILIC BIO-ACTIVES USING PROTEIN-POLYSACCHARIDE COMPLEXATION
11:45	-	12:00	Erzsébet Némedi DEVELOPMENT OF FUNCTIONAL SHEEP AND GOAT MILK PRODUCTS AND THE INVESTIGATION OF FUNCTIONALITY IN VARIOUS PACKAGING MATERIALS
12:00	-	12:15	Attila Kiss DEVELOPMENT OF A NOVEL BIOSENSORIC METHOD FOR THE ASSESSMENT OF BIOGENIC AMINES IN FERMENTED MILK PRODUCTS
12:15	-	12:30	Aleksandar Dimitrov GRAPHENE AND MULTI-WALL CARBON NANOTUBES: PRODUCTION, CHARACTERIZATION AND APPLICATION
12:30	-	12:45	Viktor Nedovic ENABLING ENVIRONMENT FOR INNOVATION AND TECHNOLOGY TRANSFER IN THE FOOD SECTOR - HIGHLIGHTS FROM CAPINFOOD AND TRAFON PROJECTS
12:45	-	13:00	Marijan Stevanovski (presenter Kristina Krstevska) THE USAGE OF INFORMATION BY MEANS OF INFORMATION SYSTEM IN CREATING COMPETITIVE VALUE FOR FOOD PRODUCTS MARKET
13:00	-	13:15	Trajko Miceski CREATING A MARKETING STRATEGY WITH PREFERENCE FOR ORGANIC PRODUCTION AS A FACTOR OF INFLUENCE ON THE BIRTH RATE AND LIFE EXPECTANCY OF THE POPULATION
13:15	-	13:30	Igor Kirovski PROCESSING FOOD/FOOD PROCESSING
<b>13:30</b>	-	<b>14:30</b>	<b>Lunch break</b>
			<b>SESSION: Food Quality</b>
14:30	-	14:45	Goran Jevtić THE EFFECT OF ALTITUDE ON QUALITY OF THREE TYPES OF HONEY FROM CENTRAL SERBIA
14:45	-	15:00	Bojan Anđelković QUALITY OF EXPRESS HONEY BASED ON DIFFERENT HONEY BEE NUTRITION
<b>15:15</b>	-	<b>16:00</b>	<b>(Congress closing ceremony, Announcement of Best posters, next CFOOD Congress organizer and its short presentation)</b>