

POSTER AGENDA

12 June, 2019 (Wednesday) - First Congress Day		
Authors	Title	Number
Vladimira Gančovska , Atanaska Bosakova-Ardenska, Peter Panayotov, Lena Kostadinova-Georgieva, Petya Boyanova, Ivanka Krasteva	Application of computer vision for evaluation distribution of molds <i>Penicillium roqueforti</i> on blue cheese	001
Pavel Chorbadzhiev, Dilyana Gradinarska , Katya Valkova-Jorgova, Aco Kuzelov, Diana Indjelieva	Effect of type and level of collagen supplements on morphological characteristics of cooked sausages	002
Natalija Uršulin-Trstenjak , Tajana Juriša, Melita Sajko, Saša Šušnić	Eating habits of Croatian healthcare and non-healthcare university students	003
Natalija Uršulin-Trstenjak , Valentina Kladić, Bojan Šarkanj, Jasmina Šerifović	Dietary habits of adolescents in urban and rural areas	004
Arita Sabriu-Haxhijaha , Olga Popovska, Zana Mustafa	Thin-layer chromatography analysis of <i>Nigella sativa</i> L. essential oil	005
Biljanka Koleva	Chronic urinary infection and food supplements	006
Albena Andonova , Hristina Milcheva, Tanq Taneva	Promoting healthy eating in people over 65 years of age	007
Radka Goranova - Spasova , Hristina Milcheva, Mirela Hasanaj	Overweight and obesity: knowledge, attitudes and practices of doctors in Bulgaria	008
Ivaylo Sirakov , Katya Velichkova, Desislava Slavcheva-Sirakova	The effect of yarrow (<i>Achillea millefolium</i>) supplemented diet on growth performance, biochemical blood parameters and meat quality of rainbow trout (<i>Oncorhynchus mykiss</i> W.) and growth of lettuce (<i>Lactuca sativa</i>) cultivated in aquaponic recirculation system	009
Katya Velichkova , Ivaylo Sirakov	The effect of diet supplemented with <i>Lemna minuta</i> Kunth extract on technological parameters, blood parameters and meat quality in rainbow trout (<i>Oncorhynchus mykiss</i> W.) Cultivated in aquaponic recirculation system	010
Anna Bituykova, Aleksandra Amelkina, Aleksandr Evteev, Daria Vorobieva, Ivan Evdokimov, Anna Bannikova	Advanced technology of oat bran biotransformation into functional ingredients	011
Péter Penksza , Boglárka Boda, Beatrix Szabó-Nótin, Csaba Németh, Réka Juhász	Utilization of xylo-oligosaccharides as prebiotics in soy milk	012
Lars Vierbergen , Kjell van Essen, Tessa Akerboom, Cindy Dinjens	Educate the food and drink sector nutrition and sustainable values	013
Doina-Georgeta Andronoiu , Oana-Viorela Nistor, Gabrie-Danut Mocanu, Vasilica Barbu, Elisabeta Botez, Madalina Petroiu	Quality characteristics of yoghurt powder obtained by hybrid drying methods	014
Vasilica Barbu	Confocal analysis of some microencapsulated bioactive compounds from fruits	015
Jana Žiarovská , Lucia Zamiešková	Semiquantitative real-time PCR in the analysis of peach Pru p 3 allergen transcription activity	016
Orinta Aleknavičiūtė, Renata Baranauskienė, Petras Rimantas Venskutonis	Fractionation of industrial hemp leaves into functional ingredients by using conventional and supercritical carbon dioxide extraction methods	017
Nevena Luković , Abdala Ali Salim, Sanja Grbavčić, Sonja Jakovetić, Jelena Jovanović, Nataša Šekuljica, Zorica Knežević-Jugović	Effect of moisture content on enzyme production by solid state fermentation on soybean meal	018

13 June, 2019 (Thursday) - Second Congress Day

Authors	Title	Number
Katerina Zlatanovska , Cena Dimova, Natasa Longurova, Ivona Kovacevska, Sanja Naskova	The impact of oral health on quality of life in partially edentulous patients before and after prosthodontic rehabilitations	001
Adrienn Tóth , Csaba Németh, Kálmán Tóth, Karina Hidas, Ayari Emna, Péter Póti, Ferenc Pajor, László Friedrich	Heat treatment of fermented, spreadable products from egg white	002
Svitlana Lehnert, Antonina Dubinina, Olga Khomenko, Anna Radchenko, Inna Byelyayeva , Tatyana Nepochatykh	Organoleptic analysis of new blended oils with natural antioxidant extracts	003
Antonina Dubinina, Galina Selyutina, Tatyana Shcherbakova, Tatyana Letuta, Inna Belyayeva , Yuriy Khatskevych, Tatyana Popova, Tatyana Frolova, Valentyna Afanasieva	The effect of technological parameters on low-salted cucumbers color change under using low-temperature non-brine process of manufacture	004
Georgi Dobrev , Boriana Zhekova, Valentina Dobрева	Purification and characterization of extracellular β -xylosidase produced by <i>Aspergillus niger</i> B03	005
Hristo Spasov, Valentina Dobрева , Iavor Tchobanov, Georgi Dobrev	Study of ethanol, sugar and potassium sorbate effects on <i>Bretanomyces intermedius</i> growth in white wine using response surface methodology	006
Tamara Sorić, Mladen Mavar, Ivana Rumbak	Compliance of hospitalized schizophrenic patients to a 3-month nutrition intervention program for the treatment of metabolic syndrome	007
Vesna Bogdanovska Mircheska , Ljubica Karakashova, Natasha Ristovska, Biljana Noveska Petrovska, Zoran Karatashev	Lycopene and its antioxidant properties in the prevention of chronic illnesses and cancer	008
Olena Sokolovska , Olena Skyrda, Olga Chatchenko, Tetiana Letuta, Havrysh Andrii	Scientific foundations of the integrated use of sweeteners and iodine-containing raw materials in confectionery technology	009
Goran Angelovski	Towards farms with zero carbon-, waste- and water-footprint roadmap for sustainable management strategies for Balkan agricultural sector	010
Biljana Evrosimovska , Daniela Veleska-Stevkovska, Cena Dimova, Zaklina Menceva	Second generation platelet concentrate (platelet-rich fibrin) in its application in oral surgery	011
Galina N. Zabegalova , Lyudmila A. Kurenkova, Tatyana Y. Burmagina	The new functional product with buckwheat	012
Radoslav Židek, Ľubomír Belej, Jaromír Šimonek, Radovan Kasarda , Anna Trakovická, Nina Moravčíková	Maximal amount of O ₂ per unit of time can suggest improvements in cardiorespiratory fitness in response to exercise training	013
Radovan Kasarda, Radoslav Židek, Nina Moravčíková , Jaromír Šimonek	Risk assessment of fat-soluble vitamins based on genetic score predictive model	014
Sebila Rekanović , Radoslav Grujić, Goran Vučić, Elvisa Hodžić	Mineral composition of traditional sheep meat products in dependence on the thermal treatment	015
Emna Ayari , Csaba Nemeth, Noori Khabat, Pintér Richárd, Adrienn Tóth, László Friedrich	Impact of citric acid and heat treatment on rheological proprieties of whole liquid egg	016
Karina Ilona Hidas , Csaba Németh, Judit Csonka, Anna Vísy, László Friedrich, Ildikó Csilla Zeke	How does freezing in liquid nitrogen influence the rheological properties of liquid egg products?	017
Anna Vísy, Judit Csonka, Karina Ilona Hidas , Gábor Jónás, László Friedrich	Examination of the parameters of active ultrasound treatment for the quality of curing	018

14 June, 2019 (Friday) - Third Congress Day

Authors	Title	Number
Gordana Šebek	The phenological and pomological traits of biotypes of service tree (<i>Sorbus domestica</i> L.) In the area of Donja Morača important for the production of generative rootstocks	001
Gordana Šebek	Influence of air pollution to amount of total organic acids in wild fruits plants in Pljevlja region	002
Mirjana Bojanić Rašović	Importance and measures of the protection of honey bees from Tropilelosis (with a special focus on Montenegro)	003
Mirjana Bojanić Rašović , Vesna Davidović, Mirjana Joksimović-Todorović	Importance and measures of health protection of honey bees in Montenegro	004
Jelena Jovanović , Andrea Stefanović, Alina Culetu, Denisa Duta, Nevena Luković, Sonja Jakovetić Tanasković, Nataša Šekuljica, Zorica Knežević-Jugović	Enzymatic treatment of soy protein concentrate: influence on the potential techno-functional and antioxidant properties	005
Cena Dimova , Mirjana Popovska, Biljana Evrosimovska, Katerina Zlatanovska, Kiro Papakoca, Mihajlo Petrovski, Marija Ivanovska - Stojanoska, Spiro Spasovski	Various suturing material and wound healing process after oral surgery procedure - A review paper	006
Mihajlo Petrovski , Svetlana Jovevska, Olivera Terzieva-Petrovska, Ana Minovska	Radiographic analysis of the mental foramen and mandibular canal localization	007
Mihajlo Petrovski , Olivera Terzieva-Petrovska, Cena Dimova, Ana Minovska, Kiro Papakoca, Katerina Zlatanovska	Correlation of oral health and diet among institutionalized elderly people	008
Ariola Devolli , Merita Stafasani, Edlira Shahinasi, Frederik Dara, Hikmete Hamiti	Determination of vitamin C content in commercial fruit juices by volumetric and spectrophotometric methods	009
Elena Eftimova , Nikola Pacinovski	Some productive and reproductive characteristics of the Balkan breed of goat in the Republic of Macedonia	010
Aylin Bayındır-Gümüş , Esra Tunçer, Alev Keser	Health and nutrition literacy levels affect diabetes mellitus management	011
Murat Açıık , Funda Pınar Çakiroğlu, Damla Beyazgül	Effects of walnut consumption on inflammatory markers: A review	012
Esra Tunçer , Alev Keser	Effects on health and diet quality of the gluten free diet	013
Hasime Manaj , Anisa Dhroso, Rozana Troja, Ilirjan Malollari	Study of rheological properties of red wines under the heating effect	014
Anisa Dhroso , Hasime Manaj, Elena Muca, Rozana Troja, Ilirjan Malollari	Study of physico-chemical and sensory properties of red wines from black grapes (<i>Vitis vinifera</i> L.) In different areas of Albania	015
Ilze Kalnina , Evita Straumite	The evaluation of information on potato, vegetable and wholegrain snacks packaging	016
Laura Carmen Apostol , Sorina Ropciuc, Ancuta Elena Prisacaru, Eufrosina Albu	Characterization of tomato sauce enriched with purslane (<i>Portulaca oleracea</i>) leaves	017
Mara Mustapić , Sejad Mačkić, Nihada Ahmetović, Amra Čolić , Amela Semić, Azra Hodžić, Altaira Jažić-Durmišević	Implementation of HACCP system in hotels in the area of Split-Dalmatia county	018