#### INTERNATIONAL BROKERAGE EVENT



# BOOKLET OF PITCH DESCRIPTIONS

13th February 2025

Hotel Four Points by Sheraton Ljubljana Mons, Slovenia





REPUBLIKA SLOVENIJA MINISTRSTVO ZA VISOKO ŠOLSTVO, ZNANOST IN INOVACIJE

















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### 17. Exploring Health Effects of Plant Food Bioactives Using Integrative Multi-Omics Approach

#### Prof. Tatjana Ruskovska

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Proposed project summary: Health-promoting dietary patterns, such as the Mediterranean diet, are based, among other factors, on the consumption of substantial amounts of plant-based foods. These foods are rich in macronutrients, dietary fibers, and a variety of bioactive compounds including (poly)phenols, phytosterols, and carotenoids. Studies have shown that some of the health-promoting properties of plantbased foods can be attributed to these bioactive compounds. The biological effects of certain plant food bioactives are well studied; however, many aspects and bioactives still require further investigation. This need also applies to new, innovative foods with potential to be incorporated into the human diet.

Programmes or calls of interest: In this context, there is considerable scope for developing collaborative European projects aimed at exploring the under-researched aspects of plant food bioactives by employing cutting-edge analytical multi-omics technologies and integrative bioinformatic approaches.

Potential role in consortium: My role in such a consortium would involve identifying the molecular targets and mechanisms of action of plant food bioactives, focusing on their positive effects on human health.

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### 18. Innovative and Sustainable Solutions in Freshwater Fish **Processing**

#### Dr. Sanita Sazonova

Fish Processing Biotechnology Study and Research Center, University of Life Sciences and Technologies, Latvia E-mail address: sanita.sazonova@lbtu.lv

**Proposed project summary:** Aquaculture of freshwater fish is an important source of nutrients worldwide, so the quality and safety of fish meat is receiving increased attention. Statistical data show that the volume of aquaculture fish sales has increased in Latvia in recent years. Several freshwater fish (e.g. crucian carp, pike, tench, etc.) are available in Latvia, which are used for food, but compared to other fish, they have more fish bones, which complicates the processing process and narrows the range of buyers. The aim of the project is to find out the quality of fish grown in pond farms (microbiological and nutritional value) and its changes after pre-treatment, producing semi-finished fish meat. The most suitable fish processing technology has been found. The research is multidisciplinary and creates synergies between aquaculture (agriculture), veterinary medicine and food engineering. The knowledge gained in