# Functional Food: When Science Meets Bioeconomy and Creates Health Lifestyle

## Initial schedule

## ONLINE PART

**05.10.2026 15-17h**

**15:00h-15:30h** Opening speech Borka Tusevska coordinator for ABC schools for UGD

**15:30h-17:00h** Wine markets, supply chains, international laws and cultural considerations relevant to the wine industry Emilija Kacarski

**07.10.2026 15-17h**

**15:00-17:00h** Sanja Kostadinovic Introduction to functional food (functional wines and edible oils)

**09.10.2026 15-17h**

**15:00h-16:00h** Helena Mira Wine Technology, with Particular Reference to Bioactive Compounds

**16:00 – 17:00h** Joana Ferreira Bioactive compounds in grape pomace

**12.10.2026 15-17h**

**15:00h-16:00h** Estela Perez Lago Quality of Spanish grapes and wines

**16:00h-16:30h** Aleksandar Piperevski Macedonian wine-making sector, quality of fruit high-alcohol drinks

**16:30h-17:00h** Sanja Kostadinovic Low-alcohol fruit wines as promising beverages with health-promoting activities

**15.10.2026 15-17h**

**15:00h-16:00h** Aleksandar Cvetkovski How to isolate natural compounds from natural sources (wines and edible oils) into Biological Substance for utilization in designing solid delivery systems?

**16:00h-17:00h** Mihajlo Petrovski Influence of Phenolic Compounds on Oral Health: Biological Effects and Therapeutic Potential

# ONSITE PART

| 19.10.2026 | 20.10.2026 | 21.10.2026 | 22.10.2026 | 23.10.2026 |
|---|---|---|---|---|
| 9:00h-9:30h opening speech Faculty of Economy Borka Tusevska | 09:00h-12:00h Kukutanov vinery Radovis (stakeholder 1) | 09:00h-12:00h Agrofila - Stip (stakeholder 2) | 09:00h-12:00h Brilijant - Stip (stakeholder 3) | 15:00-17:00h<br><br>Discussion for project proposals HOW TO PRODUCE FUCTIONAL WINE AND FUNCTIONAL EDIBLE OIL Possible solutions and their implications |
| 10:00h-12:00h Visiting of public Museum in Stip | | | | |
| 12:00h-12:30h Lunch time | 12:00h-12:30 Lunch time | 12:00h-12:30 Lunch time | 12:00h-12:30 Lunch time | |
| 12:30h-14:15h Kampus 2 UNILAB | 12:30h-14:15h Kampus 2 UNILAB – laboratory for wine quality Discussion for challenges of wine industry and possible solutions Sensory analyses of wines | 12:30h-14:15h Kampus 2 UNILAB – laboratory for cold-pressed edible oils quality Discussion for challenges of cold-pressed edible oil industry and possible solutions Sensory analyses of cold-pressed edible oils | 12:30h-14:15h Kampus 2 UNILAB – laboratory for cold-pressed edible oils quality Discussion for challenges of refineries for edible oils and possible solutions Quality evaluation of refined edible oils | |

# ONLINE PART

**26.10.2026**

**15:00h-17:00h** Presentation of student projects and discussion

**27.10.2026**

**15:00h-17:00h** Presentation of student projects and discussion