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11<sup>th</sup> International Conference on  
"QUALITY AND SAFETY IN FOOD PRODUCTION CHAIN"

5<sup>th</sup> International Conference on  
„BIOTECHNOLOGY – RESEARCH AND INDUSTRIAL APPLICATIONS”

Wrocław 17<sup>th</sup>–18<sup>th</sup> September 2026

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## CONFERENCE PROGRAMME

| THURSDAY 17.09.2026                                       |                                                                                                                                                                                                                             |
|-----------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 8.00–9.00                                                 | Registration                                                                                                                                                                                                                |
| 9.00–9.15                                                 | Opening Ceremony and Welcome<br>prof. Małgorzata Korzeniowska and prof. Magdalena Wróbel-Kwiatkowska                                                                                                                        |
| 9.15–9.45                                                 | <b>70<sup>th</sup> Anniversary of the Department of Functional Food Products Development</b>                                                                                                                                |
| Invited Lectures                                          |                                                                                                                                                                                                                             |
| 9.45–10.15                                                | <i>Can AI keep food safe? Opportunities, challenges, and practical tools</i> – <b>Byron D. Chaves</b> , Rutgers, The State University of New Jersey, New Brunswick, USA                                                     |
| 10.15–10.30                                               | Coffee Break                                                                                                                                                                                                                |
| <b>Session 1 – Milk and Dairy SUP-RIM Project session</b> |                                                                                                                                                                                                                             |
| Plenary Lectures                                          |                                                                                                                                                                                                                             |
| 10.30–11.00                                               | <i>New trends in food technology – fractionation of milk components</i> – <b>Justyna Żulewska</b> , UWM, Poland                                                                                                             |
| Short Communications                                      |                                                                                                                                                                                                                             |
| 11.00–11.10                                               | <i>Microbiological quality and chemical composition of yogurts containing various botanical parts of Chinese magnolia vine</i> – <b>Agnieszka Pluta-Kubica</b> , Kraków Agricultural University, Poland                     |
| 11.10–11.20                                               | <i>A new methodological approach to analyzing the physical properties of powdered dairy products</i> – <b>Adam Figiel</b> , UPWr, Poland                                                                                    |
| 11.20–11.30                                               | <i>Effect of dairy-based recipe modification of classic bakery products on estimated glycaemic index, nutritional composition and consumer acceptance</i> – <b>Katarzyna Petka</b> , Kraków Agricultural University, Poland |
| 11.30–11.40                                               | <i>Comparison of plant-derived serine protease with commercial proteases for whey protein hydrolysis</i> – <b>Marcelina Maciejewska</b> , UPWr, Poland                                                                      |
| 11.40–11.50                                               | <i>Yarrowia lipolytica as a platform for dairy sludge valorization</i> – <b>Katarzyna Kosiorowska</b> , UPWr, Poland                                                                                                        |
| 11.50–12.00                                               | <i>From isolation to identification: native microorganisms of dairy processing sludge and their potential to grow on sludge as the sole nutrient source</i> – <b>Mateusz Szczepańczyk</b> , UPWr, Poland                    |
| 12.00–12.10                                               | <i>Effect of A1 and A2 milk on inflammation in apoe/ldlr /- mice</i> – <b>Renata B. Kostogrys</b> , Kraków Agricultural University, Poland                                                                                  |
| 12.10–12.25                                               | Coffee break                                                                                                                                                                                                                |

| Session 2 – PTTŽ Meat technology Session |                                                                                                                                                                                                                                                            |
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| Plenary Lectures                         |                                                                                                                                                                                                                                                            |
| 12.25–12.55                              | <i>Innovations in meat quality evaluation</i> – <b>Casey Owens</b> , Arkansas University, USA                                                                                                                                                              |
| Short Communications                     |                                                                                                                                                                                                                                                            |
| 12.55–13.05                              | <i>Screening of apple cultivars for the production of functional apple pomace powder for cooked poultry sausages</i> – <b>Aigerim Koishybayeva</b> , Almaty University of Technology, Kazakhstan                                                           |
| 13.05–13.15                              | <i>Enzymatic modification and ultrasound treatment to enhance the bioactive properties and improve the quality of egg yolk</i> – <b>Wiesław Kopeć</b> , Basso Ltd., Poland                                                                                 |
| 13.15–13.25                              | <i>Shelf-life extension and quality preservation of cold-smoked salmon by moderate pressure pasteurization</i> – <b>Alireza Mousakhani Ganjeh</b> , University of Aveiro, Portugal                                                                         |
| 13.25–13.35                              | <i>Effect of neutral electrolyzed water and silver ions-citric acid formulation against biofilms formed by foodborne pathogens</i> – <b>Muhammad Tauseef Ahmad</b> , University of Torino, Italy                                                           |
| 13.35–14.15                              | Lunch                                                                                                                                                                                                                                                      |
| Session 3                                |                                                                                                                                                                                                                                                            |
| Plenary Lectures                         |                                                                                                                                                                                                                                                            |
| 14.15–14.45                              | <i>Nutritionally enriched agro-based food/feed prepared by fungal solid-state fermentation</i> – <b>Milan Certik</b> , Slovak University of Technology in Bratislava, Slovak Republic                                                                      |
| 14.45–15.15                              | <i>Construction of the advanced yeast producers of bioethanol and high value chemicals from residues and wastes</i> – <b>Andrei Sybirny</b> , University of Rzeszów, Poland; Institute of Cell Biology NAS of Ukraine                                      |
| Short Communications                     |                                                                                                                                                                                                                                                            |
| 15.15–15.35                              | <i>Towards field-ready bacterial detection: Antibody-functionalized photonic crystals for rapid E. coli sensing</i> – <b>Weronika Zajac-Bujacz</b> , Łukasiewicz Research Network – PORT Polish Center for Technology Development, Poland                  |
| 15.35–15.45                              | <i>Biocontrol activity of newly isolated endophytic Fusarium strain and its impact on flax resistance to fungal pathogens</i> – <b>Mateusz Lipiński</b> , UPWr, Poland                                                                                     |
| 15.45–15.55                              | <i>Tarsal arthrodesis and isolation of mesenchymal stem cells from bone tissue in a bengal tiger (Panthera tigris tigris) – a case report with translational perspective</i> – <b>Agata Małyszczek</b> , UPWr, Poland                                      |
| 15.55–16.10                              | Coffee Break                                                                                                                                                                                                                                               |
| Session 4                                |                                                                                                                                                                                                                                                            |
| Plenary Lectures                         |                                                                                                                                                                                                                                                            |
| 16.10–16.40                              | <i>Arsenic speciation analysis via HPLC-ICP-MS</i> – <b>Antonio Signes Pastor</b> , University Miguel Hernández de Elche, Spain                                                                                                                            |
| 16.40–17.10                              | <i>Hyperspectral cameras in agriculture and food processing</i> – <b>Jędrzej Kowalewski</b> , SCAN-WAY, Poland                                                                                                                                             |
| Short Communications                     |                                                                                                                                                                                                                                                            |
| 17.10–17.20                              | <i>Metal(loid)s content, arsenic speciation and dietary exposure assessment in commercial fish and seafood broths</i> – <b>Isabel Casanova Martinez</b> , University Miguel Hernández de Elche, Spain                                                      |
| 17.20–17.30                              | <i>Poland Towards the 'closer to zero' goal: assessment of metal(loid) levels in fish-based baby food in Spain</i> – <b>Ana M. Solivella-Poveda</b> , University Miguel Hernández de Elche, Spain                                                          |
| 17.30–17.40                              | <i>Powders based on multicomponent oil-in-water formulations developed using raspberry juice, seed oil, and optionally leaves: content and in vitro intestinal availability of selected bioactive compounds</i> – <b>Martyna Szydłowska</b> , UPWr, Poland |

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| 17.40–19.00              | e-poster session*                                                                                                                                                                                                                                                  |
| 20.00                    | Banquet                                                                                                                                                                                                                                                            |
| <b>FRIDAY 18.09.2026</b> |                                                                                                                                                                                                                                                                    |
| <b>Session 5</b>         |                                                                                                                                                                                                                                                                    |
| Plenary Lectures         |                                                                                                                                                                                                                                                                    |
| 8.30–9.00                | <i>Food biofortification – a waste of time or a challenge for Europe?</i> – <b>Magdalena Zielińska-Dawidziak</b> , Poznań University of Life Sciences, Poland                                                                                                      |
| 9.00–9.30                | <i>Role of probiotics, prebiotics, and bioactive compounds in infant nutrition</i> – <b>Věra Neužil Bunešová</b> , Czech University of Life Sciences Prague, Czech Republic                                                                                        |
| Short Communications     |                                                                                                                                                                                                                                                                    |
| 9.30–9.40                | <i>Quality–energy optimization of pilot-scale continuous freeze-drying for high-acceptability strawberry snacks</i> – <b>Nesa Dibagar</b> , UPWr, Poland                                                                                                           |
| 9.40–9.50                | <i>Application of reverse osmosis and diafiltration for wine dealcoholization: a study on dry and sweet tokaji hárslevelű wines</i> – <b>Attila Csighy</b> , Hungarian University of Agriculture and Life Sciences (MATE), Hungary                                 |
| 9.50–10.00               | <i>Freeze-Drying as a strategy to preserve the physicochemical, antioxidant and techno-functional properties of whole mamey (Pouteria sapota) for functional food applications</i> – <b>Jose Angel Perez Alvarez</b> , University Miguel Hernández de Elche, Spain |
| 10.00–10.10              | <i>Pilot-scale PEF inactivation of a beer spoilage yeast: effect of specific energy input on microbial inactivation and post-treatment storage</i> – <b>Sanja Ludoski</b> , BioTeC+ – Chemical and Biochemical Process Technology and Control, KU Leuven, Belgium  |
| 10.10–10.20              | <i>Valorizing insect fat: supercritical co2 extraction and qualitative profiling of Tenebrio molitor lipids</i> – <b>Anna Krawczyk</b> , UPWr, Poland                                                                                                              |
| 10.20–10.30              | <i>Physical modification of cellulose by high-pressure homogenization</i> – <b>Shima Vahedi</b> , UPWr, Poland                                                                                                                                                     |
| 10.30–10.45              | Coffee Break                                                                                                                                                                                                                                                       |
| <b>Session 6</b>         |                                                                                                                                                                                                                                                                    |
| Plenary Lectures         |                                                                                                                                                                                                                                                                    |
| 10.45–11.15              | <i>Microbial-Based biofertilizers, biostimulants and biocontrol agents: translating research into sustainable agricultural solutions</i> – <b>Paula Melo</b> , University of Porto, Portugal                                                                       |
| 11.15–11.45              | <i>Integrating transcriptomics and metabolomics to study flax resistance to Fusarium oxysporum</i> – <b>Anna Kulma</b> , University of Wrocław, Poland                                                                                                             |
| Short Communications     |                                                                                                                                                                                                                                                                    |
| 11.45–11.55              | <i>Apocarotenoids in the response of flax to Fusarium wilt</i> – <b>Aleksandra Boba</b> , University of Wrocław, Poland                                                                                                                                            |
| 11.55–12.05              | <i>Effects of radio frequency processing of sesame seeds on microbial inactivation, DNA damage, membrane integrity, and color stability</i> – <b>Julian Espitia Perez</b> , BioTeC+ – Chemical and Biochemical Process Technology and Control, KU Leuven, Belgium  |
| 12.05–12.15              | <i>Osmotic stress-induced changes in bioactive compound accumulation in Dronaea muscipula J Ellis in vitro cultures</i> – <b>Dawid Morawiec</b> , UPWr, Poland                                                                                                     |
| <b>Session 7</b>         |                                                                                                                                                                                                                                                                    |
| Plenary Lectures         |                                                                                                                                                                                                                                                                    |
| 12.15–12.45              | <i>How to support food safety management in the context of climate change?</i> – <b>Jeanne-Marie Membré</b> , INRAE, France                                                                                                                                        |

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| 12.45–13.15          | <i>Plant nanotechnology for a sustainable bioeconomy and climate-resilient agriculture</i> – <b>Fran-<br/>klin Gregory</b> , Polish Academy of Science, Poland                                                                       |
| Short Communications |                                                                                                                                                                                                                                      |
| 13.15–13.25          | <i>Response of ‘Mirlo Rojo’ apricot mineral content and food safety parameters to regulated defi-<br/>cit irrigation</i> – <b>Marcos Rodríguez-Estrada</b> , University Miguel Hernández de Elche, Spain                             |
| 13.25–13.35          | <i>Nutritional quality and safety of ancient and modern cereal flours: implications for susta-<br/>inable food production</i> – <b>Mihail Stoyanov Chervenkov</b> , Bulgarian Academy of Science,<br>Bulgaria                        |
| 13.35–13.45          | <i>From occurrence to exposure: potentially toxic elements in coffee, tea and cocoa</i> , <b>Sebastian<br/>Szymański</b> , UPWr, Poland                                                                                              |
| 13.45–14.15          | Lunch                                                                                                                                                                                                                                |
| Session 8            |                                                                                                                                                                                                                                      |
| Plenary Lectures     |                                                                                                                                                                                                                                      |
| 14.15–14.45          | <i>Combating bacterial pathogens: are bacteriophages the game changer we need?</i> – <b>Marta Kuź-<br/>mińska-Bajor</b> , UPWr, Poland                                                                                               |
| 14.45–15.15          | <i>From hidden symbionts to biofactories: endophytic fungi in drug discovery and nanotechno-<br/>logy</i> – <b>El-Sayed R. El-Sayed</b> , Nuclear Research Center, Egyptian Atomic Energy Authority,<br>Egypt                        |
| Short Communications |                                                                                                                                                                                                                                      |
| 15.15–15.25          | <i>Phage tail-like particles: A promising tool for plant pathogen control</i> – <b>Marta Sobolewska</b> ,<br>UPWr, Poland                                                                                                            |
| 15.25–15.35          | <i>High-density production of biocontrol <i>Metschnikowia pulcherrima</i> biomass using potato<br/>starch wastewater and glycerol for plant-targeted delivery via electrospun mats</i> , <b>Xymena Po-<br/>łomska</b> , UPWr, Poland |
| 15.35–15.55          | <i>Advancing biotechnology through Horizon Europe: Funding pathways for research, innova-<br/>tion and industrial applications</i> , <b>Monika Ślęzak</b> , Łukasiewicz – PORT Polish Center for<br>Technology Development, Poland   |
| 15.55–16.15          | Closing of the conference                                                                                                                                                                                                            |

| THURSDAY 17.09.2026        |                                                                                                                                                                                                                                                                                                                                               |
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| POSTER SESSION 17.40-19.00 |                                                                                                                                                                                                                                                                                                                                               |
| 1.                         | <b>CORRELATIONS BETWEEN THE CONTENT OF FREE AMINO ACIDS AND BIOGENIC AMINES AND THE SENSORY EVALUATION OF DRY-AGED BEEF</b><br>Lech Adamczak, Marta Chmiel, Elżbieta Hać-Szymańczuk, Tomasz Florowski, Danuta Jaworska, Dominik Popowski, Marek Roszko, Marcin Bryła<br>Warsaw University of Life Sciences, Poland                            |
| 2.                         | <b>OPTIMIZATION OF THE GRINDING DEGREE OF THE VEGETABLE ADDITIVE APPLIED TO POULTRY SAUSAGE</b><br>Aleksander Bara, Katarzyna Leicht, <u>Małgorzata Korzeniowska</u><br>Wrocław University of Environmental and Life Sciences, Poland                                                                                                         |
| 3.                         | <b>INDICATORS OF THE LIPID PROFILE AND NUTRITIONAL QUALITY OF TWO-STAGE PRESSED RAPESEED OIL AFTER THE LOW-TEMPERATURE BLEACHING PROCESS</b><br><u>Marta Bochniak</u> , Monika Wereńska, Ewelina Książek, Weronika Wójcik<br>Wrocław University of Economics and Business, Poland                                                             |
| 4.                         | <b>NEGLECTED CROPS IN SUSTAINABLE DIETS: AWARENESS AND ACCEPTANCE AMONG YOUNG ADULTS IN BULGARIA</b><br>Mihail Chervenkov, <u>Teodora Ivanova</u> , Dessislava Dimitrova<br>University of Forestry, Sofia, Bulgaria                                                                                                                           |
| 5.                         | <b>FATTY ACID PROFILE OF COMMERCIALY AVAILABLE DRY-AGED BEEF IN POLAND</b><br><u>Marta Chmiel</u> , Lech Adamczak, Elżbieta Hać-Szymańczuk, Tomasz Florowski, Katarzyna Reder, Olga Bocianiewicz, Joanna Kanabus<br>Warsaw University of Life Sciences, Poland                                                                                |
| 6.                         | <b>THE TROJAN HORSE EFFECT: MICROPLASTICS AS VECTORS FOR HEAVY METAL IN THE FOOD CHAIN</b><br>Nilanjana Ghosh, Rita Kundu, <u>Adrian-Vasile Timar</u><br>University of Oradea, Romania                                                                                                                                                        |
| 7.                         | <b>DRY-AGED BEEF MICROBIOTA AS A DETERMINANT OF BIOGENIC AMINE CONTENT</b><br><u>Elżbieta Hać-Szymańczuk</u> , Marta Chmiel, Lech Adamczak, Tomasz Florowski, Agata Żak-Kuślakowicz, Edyta Juszcuk-Kubiak<br>Warsaw University of Life Sciences, Poland                                                                                       |
| 8.                         | <b>ASSESSMENT OF NITRATE (V) CONTENT IN READY-TO-EAT INFANT MEALS AND CEREAL PRODUCTS FOR CHILDREN AVAILABLE ON THE POLISH MARKET – PILOT STUDY</b><br><u>Gabriela Haraf</u> , Estera Siedlaczek, Maciej Krupa, Zuzanna Goluch, Mirosława Teleszko, Monika Wereńska, Andrzej Okruszek<br>Wrocław University of Economics and Business, Poland |
| 9.                         | <b>FROM MONITORING TO MITIGATION: ESTABLISHING ALBANIA'S FIRST NATIONAL STRATEGY FOR ACRYLAMIDE CONTROL IN BAKERY PRODUCTS</b><br><u>Fatjon Hoxha</u> , Alketa Shehaj, Ariola Morina, Kapllan Sulaj, Erjon Kamberi, Enkeleda Berberi<br>Agricultural University of Tirana, Albania                                                            |
| 10.                        | <b>GELLING PROTEINS OBTAINED FROM BONE RESIDUE USING THERMAL METHOD AND THEIR IMPACT ON THE QUALITY AND SHELF LIFE OF PROCESSED MEAT PRODUCTS</b><br>Katarzyna Huras, Anna Pudło, Natalia Deptuła, Katarzyna Leicht, <u>Wiesław Kopeć</u><br>Cedrob S.A., Poland; Wrocław University of Environmental and Life Sciences, Poland               |

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| 11. | <b>FERMENTATION PROFILES AND QUALITY PROPERTIES OF COW, GOAT, AND MIXED-MILK YOGURTS</b><br><u>Agnieszka Jankowska</u> , Maria Wachowska, Aneta Dąbrowska, Marika Bielecka, Józef Warechowski, Aleksandra Potaś<br>University of Warmia and Mazury, Olsztyn, Poland                                                                                                                                                                                                                                                                      |
| 12. | <b>HYBRID MEAT PRODUCTS – OPPORTUNITIES AND CHALLENGES FOR THE MEAT INDUSTRY</b><br><u>Małgorzata Karwowska</u><br>University of Life Sciences in Lublin, Poland                                                                                                                                                                                                                                                                                                                                                                         |
| 13. | <b>FORMULATION OF FUNCTIONAL FOOD COMPOSITIONS BASED ON OAT FLAKES, FLAXSEED PRESS CAKE, AND HEMP PRESS CAKE USING CONSUMER RESEARCH</b><br><u>Agnieszka Kita</u> , Anna Czubaszek, Joanna Miedzianka, Joanna Kawa-Rygielska<br>Wrocław University of Environmental and Life Sciences, Poland                                                                                                                                                                                                                                            |
| 14. | <b>MODULATION OF OVALBUMIN IMMUNOREACTIVITY BY ENZYMATIC HYDROLYSIS: THE EFFECT OF A CUCURBITA FICIFOLIA PROTEASE ACTIVITY</b><br>Magdalena Konofal, <u>Anna Mandecka</u><br>Wrocław University of Environmental and Life Sciences, Poland                                                                                                                                                                                                                                                                                               |
| 15. | <b>MEAT QUALITY AND GROWTH PERFORMANCE IN CHICKENS AND PIGLETS DEPENDING ON THE FEEDING OF BLOOD PLASMA PREPARATIONS WITH INCREASED IMMUNOGLOBULIN IGY LEVELS</b><br><u>Kopeć Wiesław</u> , Pobudkiewicz Bartłomiej, Jolanta Tomaszewska-Gras, Jerzy Stangierski, Jankowski Jan, Kozłowski Krzysztof, Lipiński Krzysztof, Katarzyna Leicht<br>Deveris Polska LLC., Poland; Poznań University of Life Sciences, Poland; University of Warmia and Mazury in Olsztyn, Poland; Wrocław University of Environmental and Life Sciences, Poland |
| 16. | <b>SUSTAINABLE PROTEIN RECOVERY FROM EDIBLE INSECTS: A BIOREFINERY APPROACH FOR ENVIRONMENTALLY SUSTAINABLE FOOD PRODUCTION</b><br><u>Anna Krawczyk</u> , Łukasz Bobak, Dominika Kulig, Żaneta Król-Kilińska, Shima Vahedi, Dilani Thilanka Hewa Pathiranaage, Aleksandra Szmaja, Anna Zimoch-Korzycka<br>Wrocław University of Environmental and Life Sciences, Poland                                                                                                                                                                  |
| 17. | <b>EFFECT OF ALGINATE-ENCAPSULATED ASCORBIC ACID PREPARED WITH COLD PLASMA-TREATED WATER ON OXIDATIVE STABILITY AND COLOUR OF BEEF BURGERS</b><br><u>Żaneta Król-Kilińska</u> , Dominika Kulig, Amelia Krystek, Łukasz Bobak, Aleksandra Szmaja, Anna Zimoch-Korzycka<br>Wrocław University of Environmental and Life Sciences, Wrocław, Poland                                                                                                                                                                                          |
| 18. | <b>EFFECT OF INDIRECT PLASMA-TREATED WATER ON THE EXTRACTION OF BIOACTIVE COMPOUNDS FROM TURMERIC</b><br><u>Żaneta Król-Kilińska</u> , Dominika Kulig, Marika Klimaszewska, Łukasz Bobak, Shima Vahedi, Anna Krawczyk, Dilani Thilanka Hewa Pathiranaage, Sebastian Szymański, Anna Zimoch-Korzycka<br>Wrocław University of Environmental and Life Sciences, Poland                                                                                                                                                                     |
| 19. | <b>MODELLING THE QUALITY AND OXIDATIVE STABILITY OF TERNARY OIL BLENDS USING MIXTURE DESIGN</b><br><u>Ewelina Książek</u> , Marta Bochniak, Weronika Wójcik<br>Wrocław University of Economics and Business, Poland                                                                                                                                                                                                                                                                                                                      |
| 20. | <b>ALGINATE-ENCAPSULATED SPIRULINA PLATENSIS AS A FUNCTIONAL INGREDIENT IN BEEF BURGERS</b><br><u>Dominika Kulig</u> , Żaneta Król-Kilińska, Natalia Ukleja, Łukasz Bobak, Anna Zimoch-Korzycka<br>Wrocław University of Environmental and Life Sciences, Poland                                                                                                                                                                                                                                                                         |

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| 21. | <b>DIRECT OR ENCAPSULATED? EFFECT OF PLANT EXTRACT DELIVERY FORM ON THE QUALITY OF FROZEN BEEF BURGERS</b><br><u>Dominika Kulig</u> , Żaneta Król-Kilińska, Łukasz Bobak, Shima Vahedi, Anna Krawczyk, Dilani Thilanka Hewa Pathiranage, Aleksandra Szmaja, Anna Zimoch-Korzycka<br>Wrocław University of Environmental and Life Sciences, Poland                                                                                         |
| 22. | <b>INTERACTIONS BETWEEN MYOFIBRILLAR PROTEINS AND HERBAL EXTRACTS. IMPLICATIONS FOR PROTEIN GEL STRUCTURE AND FUNCTIONALITY</b><br><u>Katarzyna Leicht</u> , Paulina Nowicka, Łukasz Bobak, Małgorzata Korzeniowska<br>Wrocław University of Environmental and Life Sciences, Poland                                                                                                                                                      |
| 23. | <b>DIFFERENTIATION OF THE BIOLOGICAL VALUE OF DUCK EGGS</b><br><u>Lidia Lewko</u><br>National Research Institute of Animal Production, Kraków, Poland                                                                                                                                                                                                                                                                                     |
| 24. | <b>EFFECT OF DUCK ORIGIN ON THE LYSOZYME CONTENT IN EGG WHITE</b><br><u>Lidia Lewko</u><br>National Research Institute of Animal Production, Kraków, Poland                                                                                                                                                                                                                                                                               |
| 25. | <b>EFFECT OF PH AND PROTEIN CONCENTRATION ON THE RHEOLOGICAL PROPERTIES AND THERMAL DENATURATION OF WHEY PROTEIN ISOLATE (WPI) SOLUTIONS</b><br><u>Nowak Marek</u> , Szołtysik Marek, Dąbrowska Anna, Mandecka Anna, Maciejewska Marcelina<br>Wrocław University of Environmental and Life Sciences, Poland                                                                                                                               |
| 26. | <b>EXPORT CONCENTRATION AND THE DOMESTIC CONSUMPTION GAP IN POLAND'S GOOSE MEAT AND OFFAL TRADE, 2020–2024</b><br><u>Andrzej Okruszek</u> , Monika Wereńska, Wawrzyniec Michalczyk<br>Wrocław University of Economics and Business, Wrocław, Poland                                                                                                                                                                                       |
| 27. | <b>FROM ELCHE 'CONFITERA' DATES (PHOENIX DACTYLIFERA L.) TO HIGH-VALUE FUNCTIONAL INGREDIENTS AND INNOVATIVE FOOD PRODUCTS: A CIRCULAR BIOECONOMY APPROACH</b><br><u>José Ángel Pérez-Álvarez</u> , Juana Fernández-López, Manuel Viuda-Martos, Concepción Obón-de Castro, Casilda Navarro-Rodríguez de Vera, Judit Rodríguez-Párraga, Raquel Lucas-González, María Estrella Sayas-Barberá<br>Miguel Hernández University of Elche, Spain |
| 28. | <b>EFFECT OF DAIRY-BASED RECIPE MODIFICATION OF CLASSIC BAKERY PRODUCTS ON ESTIMATED GLYCAEMIC INDEX, NUTRITIONAL COMPOSITION AND CONSUMER ACCEPTANCE</b><br><u>Katarzyna Petka</u><br>University of Agriculture in Kraków, Poland                                                                                                                                                                                                        |
| 29. | <b>COLORIMETRIC PHENOTYPING OF BRUISES IN BROILER CARCASSES UNDER COMMERCIAL SLAUGHTERHOUSE CONDITIONS</b><br><u>Nicole Stanley</u> , Aneta Jaszczuk, Patryk Sztandarski, Magdalena Solka, Jarosław O. Horbańczuk, Grzegorz Pogorzelski, Adrianna Szprynca, Jagoba Rey Gotxi, Magdalena Krawczak, Joanna Marchewka<br>Institute of Genetics and Animal Biotechnology, Polish Academy of Sciences, Jastrzebiec, Poland                     |
| 30. | <b>RAW MILK FERMENTATION AND ANTIMICROBIAL RESISTANCE: CHANGES IN BACTERIAL COMMUNITIES AND B-LACTAM RESISTANCE GENES</b><br><u>Łukasz Szala</u> , Justyna Staninska-Pięta, Agnieszka Piotrowska-Cyplik<br>Poznań University of Life Sciences, Poland                                                                                                                                                                                     |
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