

CEFood 2024

Conference



PROGRAMME

12th Central European Conference on Food 2024
13-16 October 2024, Szeged, Hungary



Day 1 – Sunday, 13th October 2024

13:30- *Registration and welcome coffee break - conference level*

15:30

Opening

Chair CEFood 2024 Conference: **Prof. Dr. Diána Bánáti**

Chair International Advisory Comm.: **Prof. Dr. Éva Gelencsér**

Chair Scientific Comm.: **Prof. Dr. Livia Simon Sarkadi**

Chair Local Organising Comm.: **Dr. Balázs Szabó P.**



C Consumers

Consumer-oriented innovations consumer trends / Consumers' needs and expectations science and society

Chairs: Prof. Dr. Livia Simon Sarkadi – Dr. Balázs Szabó P.

16:00

Plenary speaker: Prof. Dr. Eileen Gibney, Ireland

Challenges and opportunities to deliver healthy and sustainable diets

16:30

Diána Bánáti

Alternative, innovative and sustainable protein sources

16:50

Andrej Ovca

Consumer health risks from raw pet food: Pet owner perceptions and practices

17:10

Ana Buda

Consumer acceptance of ice cream with improved nutrient profile

17:30

Maja Bensa

To wash or not to wash? A focus groups investigation of Slovenian consumers' food handling of fruits, vegetables, meat, poultry & fish

18:00-

Welcome reception - conference level

Day 2 –Monday, 14th October 2024

08:30- *Registration desk opens - conference level*



Explore the frontiers of science – Impact and role of food science and technology in addressing global challenges

Nutrition, genetics, genomics

Food production evolution (novel food processing & technologies)

Smart foods: materials, structure, function(ality)

Engineering Nutrition solutions / Engineering sustainable nutrition solutions

Chairs: Prof. Dr. Diána Bánáti – Prof. Dr. Viktor Nedovic

09:00

Plenary speaker: Prof. Dr. Levente Czeglédi, Hungary

Conventional vs. cultured meat production

09:30

Francesco Buccioni

Application of aqueous ozone for controlling *Diaporthe toxica*, a mycotoxin

09:50

Ali Haider

Analysis of yogurt peptide profiles and classification of lactic acid bacteria by MALDI-TOF MS

10:10

Shubham Mandliya

Enhanced nutritional profile and texturization in low-moisture

10:30

Coffee break



Explore the frontiers of science – Impact and role of food science and technology in addressing global challenges

Chairs: Prof. Dr. Éva Gelencsér – Dr. Andrej Ovca

11:10

Prof. Dr. Lei Cong, New Zealand | Plenary speaker

Milk alternatives: What drives US consumers' willingness to try and word-of-mouth?

11:40

Zsófia Galambosi

Sniffin' Sticks odour identification subtest for volatile aroma

12:00

Hari Niwas Mishra

Food tech innovations for nutrition and health security

12:20

Lunch



Explore the frontiers of science – Impact and role of food science and technology in addressing global challenges

Chairs: Dr. Maryia Mishyna – Prof. Dr. László Ferenc Friedrich

14:00

Plenary speaker: Dr. Maryia Mishyna, The Netherlands

Reimagining food, or how novel food sources may shape the future of food design

14:30

Attila Péter Kiss

Model studies for the assessment of prebiotic nature of selected food components with transformed carbohydrate profiles

14:50

Emelin Leandro Rodrigues

Isolation of moulds from Hungarian apples: Emerging contamination risks from mycotoxin producers uncommon in Central Europe

15:10

Mercy Barasa

Effect of addition of surfactants on the protein digestibility of pea protein concentrate powders

15:30

Coffee break



Poster session I.

Chair: Prof. Dr. Livia Simon Sarkadi

16:00 - 18:00

P-01 – P-20

19:00

Organ concert in the Szegedi Dóm (cathedral)

6720 Szeged, Dóm tér 16.

*Hungarian Bites - Hungarian evening with tastings and folk music
Conference venue (for further information, please check your invitation card)*

Day 3 –Tuesday, 15th October 2024

08:30- *Registration desk opens – conference level*



Future Food Systems

Advancing science for safer and healthier foods

Food Loss and Waste

Diet change – Climate change is easier to tackle than diet change

Emerging Risks

Chairs: Dr. Erzsébet Nyerges-Illés – Prof. Dr. Levente Czeplédi

09:00

Plenary speaker: Prof. Dr. Thierry Regnier, South Africa

Alternative proteins - Current status and future prospects: where Africa stands

09:30

Plenary speaker: Dr. Tibor Cselényi, Hungary

Review of the therapeutic possibilities of carbohydrate restriction
– A patient's perspective

10:00

Irena Vovk

Phytonutrients in food samples - how to solve analytical challenges

10:20

Chaimae El Hathat

Antagonistic effects of lactic acid bacteria isolated from faeces samples of domestic animal against toxin-producing moulds

10:40

Coffee break



Future Food Systems

Chairs: Dr. Irena Vovk – Prof. Dr. Attila József Kovács

11:10

Plenary speaker: Dr. Szigeti Tamás, Hungary

Mineral oil origin pollutants (MOSH/MOAH) in our environment and foods

11:40

Firas Alarawi

Enhancing the antioxidant activity of milk protein concentrate hydrolysates via enzymatic bioconversion

12:00

Sofia Radja Ziane

Effect of nitrogen supplementation on the fermentation of commercial apple juice with different Bifidobacterium strains

12:20

Lunch



Future Food Systems

Chairs: Prof. Dr. Éva Gelencsér – Prof. Dr. Béla Kovács

14:00

Plenary speaker: Dr. Ralph Rühl, Germany

Vitamin A5, a newly identified micronutrient for the brain: What are the facts and what is still missing?

14:30

Antonello Paparella

Novel antimicrobial strategies for new food trends

14:50

Müzeyyen Berkel Kasikci

The effect of intestinal digestion on Gastric-Digested Saliva proteins-polyphenol complexes

15:10

Stefan Savo Micevic

Effect of ethanolic pretreatment on the content of reducing sugar and protein on the surface of potatoes

15:30

Coffee break



Poster session II.

Chair: Prof. Dr. Éva Gelencsér

15:45 - 17:45

P-21 – P-47

19:00

Conference dinner

*in the restaurant of Hunguest Hotel Szeged*****

Day 4 –Wednesday, 16th October 2024



Options & **d**igitalisation, Robotics, Artificial intelligence

Chair: Dr. Tamás Szigeti

09:00

Plenary speaker: Prof. Dr. Diana Bogueva, Australia

Consumer perceptions of Gen-Z about the future of food

09:30

Mojca Korošec

Perception of culinary heritage and innovative food: a case study at European and Mediterranean universities

09:50

Georgi Kostov

E-learning tools for Food technology and development education (E-Food) – a new concept in food technology education

10:10

Coffee break



Flash presentations

poster with a short, introductory presentation
(3-5 slides, maximum 5 minutes to outline the topic of the poster)

11:00

Chairs: Prof. Dr. Livia Simon Sarkadi – Dr. Andrej Ovca

12:00

Closing ceremony

Chair EFFoST-CEFood TC: **Prof. Dr. Viktor Nedovic**

Chair CEFood 2024 Conference: **Prof. Dr. Diána Bánáti**

12:30

Lunch

FREE WiFi:

Network: **hunguest**

Password: **szeged6726**

Flash presentations:

- 11:00 – 12:00 **Conrado Javier Carrascosa Iruzubieta:** Taste panellists' evaluations in official cheese competitions. Analysis for improvement proposals
- Jiyeon Chun:** Method validation of pyridoxine, pyridoxal, and pyridoxamine analyses and vitamin B6 profiles by rice variety
- Patrícia Erdei-Tombor:** Assessment of the antibiotic resistance of bacterial strains isolated from drinking water distribution systems
- Kristijan Hristovski:** An evidence of cell wall associated β -galactosidase protein from *Limosilactobacillus*
- Georgi Kostov:** E-learning tools for Food technology and development education (E-Food) – a comprehensive e-learning platform and databases
- Krisztina Varga:** Light preference analysis of microalgae
- Júlia Mazár:** Comparative study of different extraction methods as preliminary tests for peppermint instant powder production
- Sofia Milenkova:** Comparison of physico-chemical properties of different types of vegetable oil prior and post deep frying
- Andrej Ovca:** Analysing the implementation of food hygiene in the area of tastigs: Hygienic and regulatory challenges
- Kálmán Botond Süli:** Effect of glucose and sterilization methods on the antioxidant activity of milk protein concentrate fermented by *Lactobacillus acidophilus* 150 strain
- Fruzsina Bettina Tóth:** Possibilities to discriminate between *Tenebrio molitor* larvae fed with plastic and conventional substrates
- Ádám Lőrincz:** Comparison of the effect of homogenization and sonication on the texture properties of goat milk yogurt

Poster session I.: (Monday, 14th October 2024)

- P-01 Conrado Javier Carrascosa Iruzubieta:** Taste panellists' evaluations in official cheese competitions. Analysis for improvement proposals
- P-02 Anita Najdenkoska:** European infrastructure metrofood-ri for safer and healthier foods
- P-03 Albert Gashi:** Effect of different treatments on the free amino acid and biogenic amine content of oyster mushrooms
- P-04 Ivona Elez Garofulić:** Unlocking the potential of blueberry pomace: optimizing microwave-assisted extraction for the recovery of bioactive compounds
- P-05 Elisaveta Kirova:** Comparative analysis of drought tolerance in Stevia, propagated by seed and *in vitro* with silver salt of peptidomimetic nanofiber
- P-06 Esteban Pérez:** Technological innovations in food supplements: implications for public health
- P-07 Gordana Kenđel Jovanović:** Association of dietary carbon footprint with planetary health diet index and characteristics of croatian university students
- P-08 Maria Geneva:** Evaluation of the enzyme antioxidant activity of ex vitro adapted stevia pretreated with Ag salt peptidomimetic, under the drought
- P-09 Kristijan Hristovski:** An evidence of cell wall associated β -galactosidase protein from *Limosilactobacillus*
- P-10 Mariana Sichanova:** Effect of silver nanofibers on non-enzymatic antioxidant defense
- P-12 Ziva Vipotnik:** Incorporation of ethanolic extracts from raspberry pomace into meringue cookies; chemical characterization and in vitro digestion
- P-13 Viktória Dobó:** Microbiota of dried fruits and the osmotic stress of *E. coli*
- P-14 Meltem Boylu Kovacs:** How are the sensory attributes of meat substituted sausages effected
- P-15 Sandra Pedišić:** Optimisation of ultrasound-assisted extraction of phenolic compounds from sea buckthorn berries (*Hippophae rhamnoides* L.): Characterisation and antioxidant activity
- P-16 Esteban Pérez:** Application of artificial intelligence in the food industry
- P-17 Francesco Buccioni:** Pulsed light as a non-thermal technology for food decontamination

- P-18 Jiyeon Chun:** Method validation of pyridoxine, pyridoxal, and pyridoxamine analyses and vitamin B6 profiles by rice variety
- P-19 Georgi Kostov:** E-learning tools for food technology and development education (E-Food) – a comprehensive e-learning platform and databases
- P-20 Thi Thanh Nga Ha:** Potential of laser light backscattering imaging combined with multivariate methods for evaluating shell egg freshness

Poster session II.: (Tuesday, 15th October 2024)

- P-21 Dana Tančinová:** *In vitro* effect of essential oils from the family Apiaceae on the growth of *Botrytis cinerea* strains
- P-22 Kálmán Botond Süli:** Effect of glucose and sterilization methods on the antioxidant activity of milk protein concentrate fermented by *Lactobacillus acidophilus* 150 strain
- P-23 Verica Dragović-Uzelac:** Maximizing antioxidants and minimizing waste: ultrasound- assisted extraction of berry leaves
- P-24 Patrícia Erdei-Tombor:** Assessment of the antibiotic resistance of bacterial strains isolated from drinking water distribution systems
- P-25 Zuzana Barboráková:** The occurrence of micromycetes in black soldier fly (*Hermetia illucens*) larvae after the conversion of different feed
- P-26 Júlia Mazár:** Comparative study of different extraction methods as preliminary tests for peppermint instant powder production
- P-27 Zuzana Mašková:** Kitchen waste bioconversion using black soldier fly (*Hermetia illucens*) larvae and their resulting microbial properties
- P-28 Fatma Elzhaa:** Typical bacteria in Hungarian dairy products and their antibiotic resistance
- P-29 Fruzsina Bettina Tóth:** Possibilities to discriminate between *Tenebrio molitor* larvae fed with plastic and conventional substrates
- P-30 Jung-Ah Han:** Improvement of properties and olfactory attributes of isolated protein from edible insects by roasting
- P-31 Majd Elayan:** The effect of adding different proteins on liquid whole egg rheological properties
- P-32 Monika Mrvová:** Sensory analysis of selected essential oils
- P-33 Giseli Cristina Da Costa Arruda:** Biocontrol activity of isolates from fruits: dog rose (*Rosa canina* L.), medlar (*Mespilus germanica* L.), and golden apple (*Malus domestica* L.)
- P-34 Thi Thanh Nga Ha:** Combining pre-processing methods and partial least squares models to assess egg freshness using near-infrared spectroscopy
- P-35 Vesela Shopska:** Effect of rosehip, lemongrass, and eucalyptus oils addition on lactic acid wort-based beverages characteristics
- P-36 Vesela Shopska:** Development of new wort-based beverages with citrus essential oil addition
- P-37 Abdelhakam Esmaeil Mohamed Ahmed:** The health benefits of baobab fruit pulp *Adansonia digitata* L.: A nutrient-rich resource

- P-38** **Róbert Tupicza:** Utilization of enzyme-triggered degradation of plant components in order to fortify oligosaccharide content of prebiotic potential
- P-39** **Andrej Ovca:** Analysing the implementation of food hygiene in the area of tastings: Hygienic and regulatory challenges
- P-40** **Sofia Milenkova:** Comparison of physico-chemical properties of different types of vegetable oil prior and post deep frying
- P-41** **Jana Petrov:** Coliform bacteria in fresh and gently pasteurised fruit and vegetable juices
- P-42** **Eya Yakdhane:** Redox potential as a significant parameter for *Escherichia coli* and *Citrobacter freundii* differentiation
- P-43** **Hala Roumia:** Sensory and nutritional attributes of minor cereals
- P-44** **Tahra ElObeid:** Exploring the antioxidant content of fruits peels: analysis and recommendations for future research on food waste integration
- P-45** **Bla Kovcs:** Investigation of sample preparation methods for microelemental analyses of milk powder
- P-46** **Krisztina Varga:** Light preference analysis of microalgae
- P-47** **dm Lrincz:** Comparison of the effect of homogenization and sonication on the texture properties of goat milk yogurt

Notes



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C **onsumers**
Consumer-oriented Innovations
Consumer Trends / Consumers' Needs and Expectations
Science and Society

E **xplore the frontiers of science – Impact and role of food science and technology in addressing global challenges**
Nutrition, Genetics, Genomics
Food Production Evolution (Novel Food Processing & Technologies)
Smart Foods: Materials, Structure, Function(ality)
Engineering Nutrition Solutions / Engineering Sustainable Nutrition Solutions

F **uture Food Systems**
Advancing Science for Safer and Healthier Foods
Food Loss and Waste
Diet Change – Climate Change is Easier to Tackle than Diet Change
Emerging Risks

o **ptions**
Is Plant-based Eating the Future Way?
The Clean Eating Trend
Natural vs. Artificial?
From Minimally-processed to Hyper-processed
Food Allergies and Intolerances

o **rientation**
The Science – Policy Interface
Regulatory Challenges
The Global Food Market

d **igitalisation, Robotics, Artificial intelligence – their Role in the Food System**
The Role of Digitalisation, Robotics, Artificial Intelligence
Safety Above All in the Era of AI

2024

20-24 reasons to become a food scientist, food technologist, food engineer, nutritionist, food chemist, food microbiologist, food economist



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