Congress Poster Session Program

Monday, April 7th 2025

9:00 – 12:00	**Poster placement**
18:15–19:00	**Poster Session 1**

Poster Board Position	Title and Author
1	TRENDS IN THE NUTRITIONAL STATUS OF THE STUDENT POPULATION AT THE ŠIBENIK UNIVERSITY OF APPLIED SCIENCES: A COMPARISON BETWEEN 2014 AND 2023 Gaćina Nikolina, Perišić Ana, Huljev Željko
2	PERCEPTION AND KNOWLEDGE OF FOOD ADDITIVES: A CASE STUDY OF SLOVENIAN CONSUMERS Kranjc Kaja, Janžekovič Ana, Nahtigal Blaža, Pajk Žontar Tanja
3	CONSUMER PERSPECTIVES ON FISH AND SHELLFISH FROM INTEGRATED MULTI-TROPHIC AQUACULTURE SYSTEMS Brailo Šćepanović Marina, Dobroslavić Erika
4	ECOLOGICAL AND ECONOMIC OPTIMIZATION OF THE TECHNOLOGICAL PROCESS OF EXTRUSION OF FILLINGS FOR CROISSANTS Tadić Mirna, Bosanac Goran, Božić Mario, Ježek Damir, Dujmić Filip, Karlović Sven, Brnčić Mladen
5	THE INFLUENCE OF THE TREATMENT OF CULINARY METHODS ON THE CHARACTERISTICS OF CELERY AND POTATOES IN GASTRONOMY Delić Rada, Conić Momčilo, Petković Nikola, Glišić Slobodan
6	RENEWABLE BIOPOLYMERS FOR FOOD PACKAGING: CAN ULTRASOUND AND THERMAL TREATMENTS IMPROVE FILM PROPERTIES? Alves Layla T O, Freitas Bárbara L S, Silva Washington A, Franca Adriana S
7	APPLICATION OF SOUS VIDE TECHNIQUE IN GASTRONOMY Petković Nikola, Conić Momčilo, Glišić Slobodan, Delić Rada
8	MOISTURE-ACTIVATED PLANT-BASED OXYGEN SCAVENGER FOR SUSTAINABLE FOOD PACKAGING Jain Prachi, Singh Suman, Gaikwad Kirtiraj K
9	EFFECT OF DIFFERENT DRYING METHODS ON MICROBIOLOGICAL QUALITY OF AVOCADO (PERSEA AMERICANA) PEEL Čanak Iva, Marović Roko, Dujmić Filip, Tadić Mirna, Markov Ksenija, Badanjak Sabolović Marija, Brnčić Mladen
10	CRYOGRINDING PRETREATMENT: A SUCCESSFUL APPROACH TO ENHANCE POLYPHENOLS EXTRACTION FROM BLACKCURRANT POMACE Martić Ana, Penava Kristina, Dragović-Uzelac Verica, Elez Garofulić Ivona, Repajić Maja
11	UTILIZATION OF BERRY BY-PRODUCTS: ENHANCING BIOACTIVE COMPOUND EXTRACTION THROUGH CRYOGENIC GRINDING Cegledi Ena, Mačinković Kristina, Repajić Maja, Elez Garofulić Ivona, Dragović-Uzelac Verica
12	EFFECT OF PASTEURIZATION PROCESS ON TECHNO-FUNCTIONAL PROPERTIES AND ALLERGENICITY OF HAZELNUT SLURRY Erem Erenay, Kilic-Akyilmaz Meral
13	EFFECTS OF SOUS-VIDE COOKING ON THE QUALITY AND SAFETY OF WILD RED DEER (CERVUS ELAPHUS) MEAT Enkhbold Munkhnasan, Lőrincz Attila, Hajnal István Márk, Elayan Majd, Friedrich László, Varga-Tóth Adrienn
14	CAN FLAXSEED PROTEIN ISOLATE PROMOTE LIPID ACCUMULATION IN ADIPOCYTES? A CELLULAR AGRICULTURE PERSPECTIVE Aleksandrović Doris, Maltarski Matija, Radošević Kristina, Obranović Marko, Gaurina Srček Višnja, Igor Slivac

15	APPLICATION OF RAPID SENSORY METHODS IN NEW PRODUCT DEVELOPMENT: A CASE STUDY ON SOURDOUGH-BASED COOKIES Škrobot Dubravka, Maravić Nikola, Hadnađev Miroslav, Dapčević-Hadnađev Tamara, Pestorić Mladenka, Tomić Jelena
16	ENHANCED DEFATTING PERFORMANCE, OIL AND CAKE QUALITY ON FOUR EDIBLE INSECTS (EIS) WITH SUPERCRITICAL FLUID EXTRACTION (SFE) Salgado-Ramos Manuel, Pallarés Noelia, Martí-Quijal Francisco J, Castagnini Juan M, Martínez-Culebras Pedro V, Barba Francisco J
17	EXPLORING THE USE OF SFE TECHNOLOGY TO OBTAIN SPIRULINA DEFATTED CAKES WITH ADDED VALUE Salgado-Ramos Manuel, Castagnini Juan M, Martí-Quijal Francisco J, Ferrer Emilia, Barba Francisco J, Roig Patricia, Pallarés Noelia, Martínez-Culebras Pedro V
18	UNLOCKING BETALAINS' POTENTIAL: GREEN TECHNOLOGIES FOR MAXIMIZED RECOVERY AND BIOACCESSIBILITY FROM PRICKLY PEAR PEEL Calleja-Gómez Mara, Carrillo Celia, Martínez-Culebras Pedro V, Roig Patricia, Pallarés Noelia, Barba Francisco J
19	LIPID PROFILE OF BLACK TRUFFLE (TUBER MELANOSPORUM) EXTRACTS OBTAINED THROUGH SUSTAINABLE EXTRACTION TECHNIQUES Sebastià Albert, Dawidowicz Katarzyna, Martínez-Culebras Pedro, Ferrer Emilia, Barba Francisco, Castagnini Juan Manuel, Pallarés Noelia, Martí-Quijal Francisco J, Salgado-Ramos Manuela
20	ULTRASOUND AND HEAT TREATMENT AND ITS POTENTIAL TO REDUCE FENNEL ALLERGENICITY Maravić Vlahoviček Gordana, Marić Mirela, Badanjak Sabolović Marija, Rimac Brnčić Suzana
21	INFLUENCE OF DIFFERENT DRYING METHODS ON SOME PHYSICAL PROPERTIES OF PUMPKIN POMACE Zanini Irena, Badanjak Sabolović Marija, Rimac Brnčić Suzana, Ninčević Grassino Antonela, Karlović Sven, Dujmić Filip, Tadić Mirna, Brnčić Mladen
22	EFFECT OF ULTRASOUND-ASSISTED EXTRACTION ON PHENOLIC COMPOUNDS RECOVERY FROM THE LEAF OF LAURUS NOBILIS L. Ninčević Grassino Antonela, Brnčić Mladen, Dujmić Filip, Karlović Sven, Pedisić Sandra, Zorić Zoran
23	A REVIEW ON MYCOSPORINE-LIKE AMINO ACIDS (MAA) CONTENT IN THE RED MACROALGAE FROM THE ADRIATIC SEA Erika Dobroslavić, Marina Brailo Šćepanović
24	CHANGES OF FATTY ACID COMPOSITION AND SENSORY CHARACTERISTICS OF INNOVATIVE FRESH KOMBUCHA CHEESE WITH THE ADDITION OF WILD THYME (THYMUS SERPYLLUM L.) Jovana Degenek, Katarina Kanurić, Vladimir Vukić, Mirela Iličić, Dajana Vukić, Snežana Kravić, Zorica Stojanović, Ana Đurović
25	ANTIMICROBIAL ACTIVITY OF LACTIC ACID BACTERIA AND YEAST ISOLATED FROM STRAWBERRY TREE FRUIT (ARBUTUS UNEDO L.) Čanak Iva, Bebek Markovinović Anica, Glavina Duje, Kostelac Deni, Frece Jadranka, Markov Ksenija, Bursać Kovačević Danijela
26	EFFECT OF PRETREATMENT AND THERMAL PROCESSING ON ANTIOXIDANT PROPERTIES, PHENOLIC COMPOUNDS AND PHYTIC ACID CONTENT IN GRASS PEA (LATHYRUS SATIVUS L.) Marina Savić, Milana Vujičić, Andrea Keseg, Marija Jokanović, Snežana Škaljac, Aleksandra Tepić Horecki, Zdravko Šumić, Anita Milić
27	THE IMPACT OF BREWING METHODS ON THE ANTIOXIDANT POTENTIAL OF COFFEE BEVERAGE Milana Vujičić, Marina Savić, Nemanja Daničić, Marija Jokanović, Snežana Škaljac, Aleksandra Tepić Horecki, Zdravko Šumić, Anita Milić
28	ANALYSIS OF VITAMIN C CONTENT IN FRUITS OF CORNELIAN CHERRY (CORNUS MAS L) FROM BOSNIA AND HERZEGOVINA Alihodžić-Dilberović Belma, Salihović Mirsada, Pazalja Mirha

29	ELECTROANALYTIC APPLICATION OF THE COORDINATION COMPOUND CO(II) FOR DETERMINATION OF ADRENALINE Škugor Rončević Ivana, Vladislavić Nives, Buzuk Marijo, Dugeč Josipa
30	STABILITY OF CAROTENOIDS IN ENCAPSULATED CARROT POWDERS: INFLUENCE OF COMPOSITION, PARTICLE SIZE AND HEAT TREATMENT OVER STORAGE Benítez-González Ana M., Stinco Carla M., Meléndez-Martínez Antonio J.
31	THE ANALYSIS OF MICRO AND MACRO ELEMENTS IN BLACK ELDERBERRY (SAMBUCUS NIGRA L) FROM DIFFERENT REGIONS OF BOSNIA AND HERZEGOVINA Alihodžić-Dilberović Belma*, Trifunović Snežana, Dojčinović Biljana, Pazalja Mirha, Salihović Mirsada
32	RAPESEED AND SUNFLOWER FIBRES AS CARRIERS OF POLYPHENOLS OF TART CHERRY JUICE Dubravko Pichler, Vesela Chalova-Zhekova, Josip Šimunović, Anita Pichler, Mirela Kopjar
33	NUTRITIONAL CHARACTERISATION AND MOLECULAR DOCKING ANALYSIS OF THE BROWN SEAWEED RUGULOPTERYX OKAMURAE Teresa Gonzalez-de la Rosa , Maria Torrecillas-Lopez , Luna Barrera-Chamorro , Elvira Marquez-Paradas , Jose Luis del Rio-Vazquez , Elvira Marquez-Paradas , Africa Fernandez-Prior, Marco Garcia-Vaquero , Jose Carlos Garcia-Gomez , Fernando Rivero-Pino , Sergio Montserrat-de la Paz , Carmen Maria Claro-Cala
34	PROTECTIVE EFFECTS OF HEMPSEED OLIGOPEPTIDES AGAINST NEUROINFLAMMATION IN AN ALZHEIMER'S DISEASE ANIMAL MODEL Torrecillas-Lopez Maria, Claro-Cala Carmen M, Gonzalez-de la Rosa Teresa, Barrera-Chamorro Luna, Marquez-Paradas Elvira, del Rio-Vazquez Jose L, Millan-Linares Maria C, Fernandez-Prior Africa, Montserrat-de la Paz Sergio
35	A NEW APPROACH TO COMBAT IRON DEFICIENCY ANAEMIA USING A SUSTAINABLE SOURCE OF MICROALGAE Gheorghe-Adrian Martău, Lavinia-Florina Călinoiu, Razvan Odocheanu, Dan Cristian Vodnar,
36	STRUCTURAL AND TEXTURAL CHARACTERIZATION OF TRADITIONAL FERMENTED GREEK PRODUCT "LANGITES" ENRICHED WITH LEGUME FLOUR Lazou Andriana, Gkikas Efstathios, Brakoumatsou Dimitra-Markella, Tsompanidou Eris-Marina, Protonotariou Styliani
37	OLIVE OIL-ENRICHED MEALS IMPROVE THE POSTPRANDIAL IMMUNOMETABOLIC PROFILE AND CIRCULATING EXTRACELLULAR VESICLE PHENOTYPE OF HEALTHY SUBJECTS COMPARED TO SATURATED FAT-RICH MEALS Elvira Marquez-Paradas, Gregorio Gil-Sánchez, Maria Torrecillas-Lopez, Alfredo Corell-Almuraza, Beatriz Bermudez, Sergio Montserrat-de la Paz
38	ENHANCEMENT OF ANTIOXIDATIVE PROPERTIES AND TOTAL PHENOL CONTENT IN COOKIES WITH NATIVE AND LYOPHILIZED SOURDOUGH FROM ANCIENT AND MODERN WHEAT VARIETIES Tomić Jelena, Maravić Nikola, Pajin Biljana, Hadnađev Miroslav, Dapčević Hadnađev Tamara, Pestorić Mladenka, Škrobot Dubravka
39	THE INFLUENCE OF NATIVE AND LYOPHILIZED KHORASAN SOURDOUGH ON THE QUALITY OF SOURDOUGH-ENRICHED COOKIES Maravić Nikola, Pajin Biljana, Hadnađev Miroslav, Dapčević Hadnađev Tamara, Pestorić Mladenka, Škrobot Dubravka, Tomić Jelena
40	DESIGN OF A WHEAT-BASED YOGURT-LIKE PRODUCT FERMENTED BY PEDIOCOCCUS PENTOSACEUS Hernández-García Laura, Gao Weilan, Rottini Filippo, Rodriguez Julia Barba Orellana Francisco, Martínez-Culebras Pedro V Pallarés Noelia
41	PROFILING THE BIOACCESSIBLE FRACTION OF PHENOLIC COMPOUNDS FROM COFFEE HUSKS DURING IN VITRO GASTROINTESTINAL DIGESTION Machado Marlene, Roade-Pérez Paula, Cardelle-Cobas Alejandra, B P P Oliveira Maria, Ferreira Helena, C. Alves Rita, Álvarez-Rivera Gerardo

42	BIOACTIVE EXTRACTS FROM THE EDIBLE INSECT HERMETIA ILLUCENS: POTENTIATION THROUGH FEEDING WITH OLIVE OIL BY-PRODUCTS García-Risco Mónica R, Rodríguez-González Esther, de Cunha-Borges Virginia, Varga Agnes T, Villanueva-Bermejo David Martin Diana
43	ENHANCING THE BIOACTIVITY OF EDIBLE INSECTS BY FEEDING WITH BIOACTIVE BY-PRODUCTS: THE CASE OF TENEBRIO MOLITOR da Cunha-Borges Virginia, Cantero-Bahillo Emma, Martín-Hernández Diego, Villanueva-Bermejo David, Martín Diana
44	BIOACTIVE ENRICHMENT OF EDIBLE INSECTS THROUGH FEEDING WITH BIOACTIVE BY-PRODUCTS: THE CASE OF HERMETIA ILLUCENS LARVAE Rodríguez-González Esther, da Cunha-Borges Virginia, Cantero-Bahillo Emma, García-Risco Mónica R., Fornari Tiziana, Martin Diana
45	CHARACTERIZATION AND BIOACCESSIBILITY OF POLYPHENOLS AND MINERALS IN BUTIA YATAY ENCAPSULATES USING AN IN VITRO DIGESTION MODEL Diaz María Florencia, Pallares Noelia, Schebor Carolina, Sosa Natalia, Castagnini Juan Manuel
46	UTILIZATION OF DEFATTED SPIRULINA VIA SUPERCRITICAL FLUID EXTRACTION AS A FERMENTATION MEDIUM FOR LACTOBACILLUS PLANTARUM AND LACTOBACILLUS CASEI: ENHANCING BIOACTIVE COMPOUND PRODUCTION AND ANTIOXIDANT POTENTIAL Liu Yixuan, Castagnini Juan Manuel, Ferrer Emilia, Pallarés Noelia, Martínez-Culebras Pedro V, Martí-Quijal Francisco J, Salgado-Ramos Manuel, Barba Francisco J
47	THERAPEUTIC POTENTIAL OF PLEUROTUS RESIDUES IN INFLAMMATION AND IMMUNITY REGULATION Noemi Navarro-Lleó, Christine Bäuerl, Zaida Pérez-Bassart, Maria Jose Fabra, Antonio Martínez-Abad, Maria Carmen Collado, and Amparo López-Rubio
48	UTILIZATION OF FRUIT AND VEGETABLE BY-PRODUCTS IN THE DEVELOPMENT OF SUSTAINABLE FOOD PRODUCTS Kolenko Nika, Mršić Helena, Rimac Brnčić Suzana
49	FATTY ACID PROFILE OF HOT AIR DRIED BUTTERNUT PUMPKIN PULP AND ITS FRESH BY-PRODUCTS Ninčević Grassino Antonela, Quirini Andrea, Dujmić Filip, Karlović Sven, Rimac Brnčić Suzana, Badanjak Sabolović Marija, Brnčić Mladen
50	PROTEIN HYDROLYSATES OBTAINED DIRECTLY BY ENZYMATIC HYDROLYSIS OF RAPESEED PRESS CAKE Popović Ljiljana, Đermanović Branislava, Vujetić Jelena, Dragojlović Danka, Marić Aleksandar, Šarić Bojana, Jovanov Pavle
51	ADVANCEMENTS IN FABA BEAN PROTEIN EXTRACTION: METHODS, INNOVATIONS, AND SUSTAINABILITY Boukraa Mariem, Jacquet Nicolas, Blecker Christophe
52	PHYSICOCHEMICAL PROPERTIES OF FABA BEAN (Vicia faba) PROTEIN ISOLATES OBTAINED USING DIFFERENT EXTRACTION METHODS Hadnađev Miroslav, Šalgo Milica, Maravić Nikola, Škrobot Dubravka, Tomić Jelena, Sakač Marijana, Dapčević-Hadnađev Tamara
53	INFLUENCE OF FERMENTATION PROCESS ON QUALITY OF LEGUMES SPREADS Illarionova Valerija, Zagorska Jelena, Ciprovica Inga, Kruma Zanda, Feldmane Jana
54	THE IMPACT OF NATIVE AND TREATED PROTEIN ISOLATES ON THE QUALITY AND SENSORY CHARACTERISTICS OF GLUTEN-FREE BREAD Nikolić Kosta, Hadnađev Miroslav, Tomić Jelena, Škrobot Dubravka, Šalgo Milica, Dapčević Hadnađev Tamara
55	DEFENOLIZATION OF RAPESEED CAKE: IMPROVING PROTEIN FUNCTIONALITY AND VALORIZING BY-PRODUCTS Šarić Bojana, Đermanović Branislava, Marić Aleksandar, Tomić Damjana, Tea Sedlar, Sakač Marijana, Jovanov Pavle

56	EXPLORING THE TECHNO-FUNCTIONAL PROPERTIES OF RAPESEED PROTEIN ISOLATES AS A FOUNDATION FOR THEIR PRACTICAL USE Jovanov Pavle, Tomić Damjana, Marić Aleksandar, Đermanović Branislava, Dragojlović Danka, Sakač Marijana, Šarić Bojana
57	SUSTAINABLE EXTRACTION OF RAPESEED PROTEIN: COMPARISON OF DEEP EUTECTIC SOLVENTS AND ALKALINE EXTRACTION Marić Aleksandar, Đermanović Branislava, Sakač Marijana, Tomić Damjana, Dragojlović Danka, Šarić Bojana, Jovanov Pavle
58	CHANGES IN BIOACTIVE COMPOUNDS OF A FUNCTIONAL SMOOTHIE DURING 21 DAYS OF STORAGE Škegro Marko, Dujmić Filip, Karlović Sven, Bosiljkov Tomislav, Brnčić Mladen, Tadić Mirna, Vancka Tonka, Makovac Emili, Kuruc Ivan, Pipić Darjan, Bosanac Goran, Ježek Damir
59	AI- OPTIMIZED ENERGY EFFICIENCY of ULTRASOUND-ASSISTED APPLE DRYING Dujmić Filip, Škegro Marko, Bosiljkov Tomislav, Ježek Damir, Brnčić Mladen, Tadić Mirna, Makovac Emili, Vacka Tonka, Ninčević Grassino Antonela, Badanjak Sabolović Marija, Rimac Brnčić Suzana, Dujmić Sandra, Sven Karlović
60	OPTIMISATION OF CONVECTIVE DRYING OF ULTRASOUND-TREATED APPLE SLICES USING ARTIFICIAL INTELLIGENCE Karlović Sven, Ježek Damir, Škegro Marko, Bosiljkov Tomislav, Brnčić Mladen, Tadić Mirna, Horžić Dunja, Ninčević Grassino Antonela, Makovac Emili, Vacka Tonka, Badanjak Sabolović Marija, Rimac Brnčić Suzana ,Filip Dujmić

Tuesday, April 8th 2025

9:00 - 12:00	**Poster placement**
16:30 - 17:30	**Poster Session 2**

Poster Board Position	Title and Author
1	CHARACTERIZATION OF BURITI (MAURITIA FLEXUOSA L. F.) FRUIT BY-PRODUCT FLOUR AND ITS POTENTIAL USE IN THE FOOD INDUSTRY Freitas Bárbara, Alves Layla, Almeida Noemi, Oliveira Leandro
2	APPLICATION OF ZERO EMISSION IN GASTRONOMY Petković Nikola, Glišić Slobodan, Conić Momčilo, Delić Rada
3	MODELS OF CIRCULAR ECONOMY IN THE FOOD INDUSTRY Đorđević Katarina, Stojković Anđela, Anđelković Žaklina, Glišić Slobodan
4	EVALUATION OF THERMAL PROPERTIES AND CHEMICAL COMPOSITION OF APPLE, BEETROOT, AND CELERY POMACE FLOURS FOR SUSTAINABLE FOOD INDUSTRY APPLICATIONS Zlatanović Snežana, Gorjanović Stanislava, Dodevska Margarita, Ostojić Sanja, Pastor Ferenc, Micić Darko
5	EFFECT OF STORAGE TIME ON QUALITY PARAMETERS OF FLOURS FROM FRUIT AND VEGETABLE POMACE Micić Darko, Zlatanović Snežana, Ostojić Sanja, Gorjanović Stanislava
6	STABILITY OF THE OSMOTICALLY DRIED PORK MEAT (LONGISSIMUS DORSI) FOLLOWED BY THERMOANALYTICAL TECHNIQUES Ostojić Sanja, Micić Darko, Zlatanović Snežana, Šuput Danijela and Pezo Lato
7	POTENTIAL OF FRUIT AND VEGETABLES RESIDUES IN FUNCTIONALIZATION OF CONFECTIONERY PRODUCTS AND MINIMIZATION OF GLYCEMIC RESPONSE Gorjanović Stanislava, Pastor Ferenc, Dodevska Margarita, Zlatanović Snežana, Micić Darko, Milica Stevanović, Jovanka Lalićić-Petronijević

8	ANTIOXIDANT ACTIVITY OF FRUITS AND VEGETABLES POMACE DURING MOUNTS STORAGE DETERMINED UPON IN VITRO DIGESTION USING THREE ANTIOXIDANT METHODS Pastor Ferenc, Zlatanović Snežana, Micić Darko, Margarita Dodevska, Gorjanović Stanislava
9	FIBER AND FIBER´S FRACTIONS IN BISCUITS ENRICHED WITH ANTI-GRAIN FLOUR OBTAINED AT INDUSTRIAL SCALE LEVEL FROM MINIMALLY PROCESSED APPLE POMACE Dodevska Margarita, Zlatanović Snežana, Šaponjić Svetlana, Pastor Ferenc, Micić Darko, Gorjanović Stanislava
10	REDUCING FOOD WASTE IN SOCIAL CATERING: A CASE STUDY FROM DOBRI DOM INSTITUTION Župan Alen, Racz Aleksandar
11	BIO-BASED TECHNOLOGIES TO SUPPORT AFRICAN FARMERS: KEY FINDINGS FROM A SWOT ANALYSIS Arhar Eva, Pichler Carsten, Grasser Monika, Seebacher Ulrike
12	ENZYMATIC EXTRACTION AS A SUSTAINABLE APPROACH FOR SIALIC ACID RECOVERY FROM EDIBLE BIRD'S NEST CO-PRODUCTS Nur Afifah Mohd Fauziee, Dietmar Haltrich, Christina Schäffer, Lim Seng Joe, Thu-Ha Nguyen
13	VALORIZATION OF BY-PRODUCTS OBTAINED FROM COLD-PRESSED HAZELNUTS IN SWEET SPREADS Šarić Dario, Jozinović Antun, Ačkar Đurđica, Barišić Veronika, Lončarić Ante, Šubarić Drago, Babić Jurislav
14	VALORIZATION OF GRAPE LEAVES AS A PHYTOGENIC ADDITIVE FOR FOOD AND FEED APPLICATIONS Rakita Slađana, Sedlar Tea, Dragojlović Danka, Vujetić Jelena, Milašinović Šeremešić Marija, Đuragić Olivera, Spasevski Nedeljka
15	OPTIMIZING POLYHYDROXYALKANOATE (PHA) PRODUCTION FROM GLUCOSE BY CUPRIAVIDUS NECATOR Markić Marinko, Bramberger Dora, Grgurević Karlo, Miloloža Martina, Fućak Sabina, Cvetnić Matija, Ocelić Bulatović Vesna, Ukić Šime, Bolanča Tomislav, Faraguna Fabio, Ranelić Rafael, Kučić Grgić Dajana
16	VALORIZATION OF ACID WHEY BYPRODUCT IN PRODUCTION OF FUNCTIONAL VEGETABLE JUICE Sinem Erenler, Mehmet Talha Gul, Erenay Erem, Meral Kilic-Akyilmaz
17	DEVELOPMENT AND CHARACTERIZATION OF BIODEGRADABLE BLENDS FOR SUSTAINABLE FOOD PACKAGING Ocelić Bulatović Vesna, Kučić Grgić Dajana, Kovač Mario, Jozinović Antun, Šubarić Drago
18	HARNESSING THE BY-PRODUCT OF INSECT REARING IN PEPPER CULTIVATION Papadimitriou Nikos, Rumbos Christos, Athanassiou Christos, Levizou Efi
19	TRENDS AND OPPORTUNITIES OF SHELLS WASTE VALORISATION Čabarkapa Ivana, Vasić Vesna, Popović Senka
20	STRUCTURAL AND TEXTURAL MODIFICATIONS OF PEACHES DURING STORAGE Lazou Andriana, Tsompanidou Eris-Marina, Protonotariou Styliani, Giannakourou Maria
21	INFLUENCE OF SIMULATED GASTROINTESTINAL DIGESTION ON THE PHENOLIC COMPOSITION AND ANTIOXIDANT PROPERTIES OF OLIVE MILL BY-PRODUCTS Barrera-Chamorro Luna, Fernandez-Prior Africa, Marquez-Paradas Elvira, Rivero-Pino Fernando, Montserrat-de la Paz Sergio
22	ENHANCING BIOACTIVE COMPOUNDS RECOVERY FROM TOMATO PROCESSING WASTE: PRETREATMENT STRATEGIES FOR SUSTAINABLE VALORISATION Petković Tea, Galić Emerik, Bival Štefan Maja, Golub Nikolina, Radić Kristina, Vitali Čepo Dubravka
23	THE POSSIBILITY OF BREWERS' SPENT GRAIN FERMENTATION USING SACCHAROMYCES CEREVISIAE Lalic Anita, Jagelavičiūtė Jolita, Zorana Trivunović, Maric Marina, Karlovic Andrea, Loreta Bašinskienė
24	VALORIZATION OF ACID WHEY IN SINGLE CELL PROTEIN PRODUCTION Ciprovica Inga, Sivacova Alina

25	BIOGAS PRODUCTION FROM OLIVE POMACE: A SUSTAINABLE APPROACH D'Agostino Giulia, Lenzuni Martina, Patrizia Perego, Converti Attilio, Casazza Alessandro Alberto
26	GRAPEVINE LEAVES (VITIS VINIFERA L.): A VALUABLE BY-PRODUCT FOR THE REALIZATION OF FUNCTIONAL FOODS Fratianni Alessandra, Letizia Francesco, Panfili Gianfranco, Iorizzo Massimo
27	FOOD INDUSTRY BY-PRODUCTS AS NATURAL AGENTS FOR AFLATOXIN CONTROL: A SUSTAINABLE APPROACH Miljanić Jelena, Perović Lidija, Krstović Saša
28	PHYSICOCHEMICAL, FUNCTIONAL AND STRUCTURAL CHARACTERISTICS OF MUSHROOM (PLEUROTUS OSTREATUS) BY PRODUCT POWDERS DEVELOPED WITH DIFFERENT DRYING METHODS Lazou Andriana, Samara Eleni, Christakis Angelos
29	NUTRITIONAL COMPOSITION OF THE EDIBLE INSECT HERMETIA ILLUCENS USED AS BIOCONVERSOR OF OLIVE OIL BY-PRODUCTS Rodríguez-González Esther, Hernández M Dolores, Vargas-García Carmen, Varga Agnes T, Martín Diana
30	IMPROVEMENT OF THE FATTY ACID PROFILE OF EDIBLE INSECTS BY FEEDING WITH OLIVE OIL BY-PRODUCTS Vázquez Luis, Hurtado-Ribeira Raúl, Cantero-Bahillo Emma, Martín Hernández Diego, Fornari Tiziana, Martin Diana
31	FIBRE-RICH INGREDIENTS OBTAINED AFTER RAPESEED PROTEIN ISOLATE PRODUCTION VIA ALKALI AND DES EXTRACTION Sakač Marijana, Marić Aleksandar, Đermanović Branislava, Tomić Damjana, Dragojlović Danka, Šarić Bojana, Jovanov Pavle
32	IN VIVO AND IN VITRO EVALUATION OF THE ANTIOXIDANT AND PROTECTIVE POTENTIAL OF AN AQUEOUS EXTRACT OF ORANGE SWEET POTATO PEELS OBTAINED BY PULSED ELECTRIC FIELDS AND PRESSURIZED LIQUID EXTRACTION Alanis Ana F, Castagnini Juan M, Barba Francisco J, Martínez-Culebras Pedro V, Martí-Quijal Francisco J, Roig Patricia
33	WATER RESIDUES OF COFFEE AND COFFEE BY-PRODUCTS AS A SOURCE OF BIOACTIVE COMPOUNDS Dent Maja, Pedisić Sandra, Ninčević Grassino Antonela
34	ISOLATION AND IDENTIFICATION OF LACTIC ACID BACTERIA (LAB) FROM WHEAT GRAIN AND SPIKES BY COMBINING RAPD-PCR PATTERNS AND S RIBOSOMAL DNA SEQUENCING, AND ITS SAFETY EVALUATION Weilan Gao, Laura Hernandez-Garcia, Filippo Rottini, Juan Manuel Castagnini, Francisco J Barba, Pedro V Martínez-Culebras
35	NOVEL STRATEGIES TO COMBAT ANTIBIOTIC RESISTANCE: EXTRACTS FROM MUSHROOMS AND ALGAE Roselló B, Baltrusch K L, Torres M D, Domínguez H, Fabra M J, López-Rubio A, Collado M C, Sanz V, Bernabeu M
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