Congress Program

Sunday, April 6th 2025

18:00 – 20:00	**Registration**
20:00	**Welcome cocktail party**

Monday, April 7th 2025

8:00 – 9:00	**Registration**
9:00 – 9:30	**Opening of the GreenNutriFood 2025 Conference**
9:30	**Session I**
Topic	**Consumer behavior and sustainable eating** **Chair: Barba Francisco J.** **Brnčić Mladen**
9:30 – 10:05 **Plenary Lecture**	**Da-Wen Sun, Ireland** **GREEN HYPERSPECTRAL IMAGING TECHNOLOGY FOR EFFICIENT NONDESTRUCTIVE EVALUATION OF FOOD QUALITY AND SAFETY**
10:05 – 10:40 **Plenary Lecture**	**Vodnar Dan, Romania** **MOLECULAR GASTRONOMY AND MODERN BIOTECHNOLOGICAL PROCESSES INVOLVED IN THE DEVELOPMENT OF VALUABLE COMPOUNDS**
10:40 – 10:55	**Jönsson Madeleine, Sweden** Historical grains in modern gastronomy: a case study of artisan breads
10:55 – 11:10	**Kušar Anita, Slovenia** Enhancing consumer awareness of sustainable food choices: integrating the eu organic logo into the VKJ mobile app
11:10 – 11:25 **Sponsor Lecture**	**Anton Paar - Valenčak Branimir** **Supercritical CO_2 - green extraction on industrial scale**
11:25 – 12:00	**Coffee break**

Topic	**Innovative Food Technologies for Sustainability** **Chair: Da-Wen Sun** **Ninčević Grassino Antonela**
12:00 – 12:35 **Plenary Lecture**	**Meléndez-Martínez, Antonio J., Spain** **SUSTAINABLE PRACTICES FOR THE OBTAINING OF CAROTENOID-RICH PRODUCTS**
12:35 – 12:55 **Invited Lecture**	**Elez Garofulić Ivona, Croatia** **Innovative waste utilization in berry processing: focus on aronia berries**
12:55 – 13:10	**Franca Adriana Silva, Brazil** Renewable biopolymers for food packaging: improving hidrophobicity, mechanical and barrier properties
13:10 – 13:25	**Oliveira Leandro, Brazil** Agricultural residues as a source of renewable biopolymers for food packaging: combining waste-based protein and pectin
13:25 – 13:40 **Sponsor Lecture**	**Ru-Ve – Runje Hrvoje** **Your Lab Partner**
13:40 – 15:00	**Lunch Break** (Lunch not included in registration fee)

15:00	**Session II**
Topic	**Innovative Food Technologies for Sustainability** **Chair: Vodnar Dan** **Badanjak Sabolović Marija**
15:00 – 15:35 **Plenary Lecture**	**Barba Francisco J., Spain** **ENHANCING THE NUTRITIONAL AND FUNCTIONAL PROPERTIES OF WHEAT-BASED BEVERAGES THROUGH INNOVATIVE PRETREATMENTS AND LACTIC ACID BACTERIA FERMENTATION**
15:35 – 15:55 **Invited Lecture**	**Milčić Nevena, Croatia** **Application of reaction engineering principles for the improvement of synthetic biocatalytic processes**
15:55 – 16:10	**McMackin Amy, Switzerland** From bitter to better: towards enhanced plant proteins using natural deep eutectic solvents
16:10 – 16:25 **Sponsor Lecture**	**KOBIS - Ivan Bilić** **Reducing Waste in Food Formulation: Predicting Instability Early with Turbiscan**

16:25 – 17:00	**Coffee break**
Topic	**Functional food and nutraceuticals in human nutrition** **Chair: Castagnini Juan Manuel** **Hadnađev Miroslav**
17:00 – 17:15	**Silva Luís R., Portugal** Functional and nutraceutical potential of plants from serra da estrela natural park: insights into antidiabetic, antioxidant, and anti-inflammatory activities
17:15 – 17:30	**Mnayer Dima, Lebanon** Development of healthy gluten-free double-layer pita bread: nutritional, technological and sensorial properties
17:30 – 17:45	**Silva Luís R., Portugal** Phytochemical profiling and anti-inflammatory potential of unexplored vegetal parts of sweet cherry
17:45 – 18:00	**Arjun Muthu, Hungary** Biosynthesis of selenium and tellurium nanoparticles and their alloys using Lactobacillus casei: a sustainable approach to functional nutraceuticals
18:00 – 18:15	**Degenek Jovana, Serbia** Wild thyme (Thymus Serpyllum l.): its impact on composition and texture in an innovative fresh cheese formulation
18:15 – 19:00	**Poster Session 1**

Tuesday, April 8th 2025

9:00	**Session III** **Under Auspices of Platinum sponsor BÜCHI**
Topic	**Food waste reduction and circular economy** **Chair: Meléndez-Martínez Antonio J.** **Elez Garofulić Ivona**
9:00 – 9:35 **Plenary Lecture**	**Cravotto Giancarlo, Italy** **SMART PROCESSES AND TECHNOLOGIES FOR THE INDUSTRIAL UPCYCLING OF AGRI-FOOD BY-PRODUCTS**
9:35 – 10:10 **Plenary Lecture**	**Dapčević Hadnađev Tamara, Serbia** **FROM MACRO TO NANO: SHIFTING PERSPECTIVES ON FOOD WASTE**
10:10 – 10:30 **Invited Lecture**	**Ćurko Natka, Croatia** **Effect of ultrasound pretreatment on the concentration of lipophilic and hydrophilic antioxidants in cold pressed grape seed oil produced from wine waste**
10:30 – 10:45	**Doğan Yağmur Nil, Turkey** Biofilm formation power of escherichia coli in dairy farms
10:45 – 11:00	**Poklar Ulrih Nataša, Slovenia** Utilizing food waste for bioactive compound recovery
11:00 – 11:30	**Coffee break**
Topic	**Food waste reduction and circular economy** **Chair: Calvo Lerma Joaquim** **Gai Francesco**
11:30 – 11:50 **Invited Lecture**	**Montarop Yamabhai, Thailand** **Valorization of chitinous waste from marine bioresources into functional oligosaccharides by green technology**
11:50 – 12:05	**Moral Raúl, CIAGRO-UMH, AGROALNEXT, Spain** **What AGROALNEXT is?**
12:05 – 12:25 **Invited Lecture**	**Salgado-Ramos Manuel – AGROALNEXT, Spain** **Supercritical CO_2 ($SCCO_2$) enabling sustainable food systems based on discarded tiger nuts (tn): from lab – to pilot scale**
12:25 – 12:40	**López Maria J. – AGROALNEXT, Spain** Characterisation and potential application of olive oil mil wastewater sludge for sustainable agriculture
12:40 – 12:55	**Suárez-Estrella Francisca – AGROALNEXT, Spain** Phytostimulation and phytoprotection strategies based on the application of the microbiota from olive oil mill wastewater sludges

12:55 – 13:10	**Levizou Efi, Greece** Circular economy in agricultural production: a tri-trophic system incorporating plants, fish, and insects turns waste into resource
13:10 – 13:25	**Cabrera-Barjas Gustavo, Chile** Suillus luteus (L. Fries) mushrooms as a source of chitin nanofibers for active food packaging applications
13:25 – 14:30	**Lunch Break** (Lunch not included in registration fee)
14:30	**Session IV** **Under Auspices of Platinum sponsor BÜCHI**
Topic	**Food waste reduction and circular economy** **Chair: Cravotto Giancarlo** **Milčić Nevena**
14:30 – 15:00 **Sponsor Lecture**	**BÜCHI - Lejla Juranić / Zvonimir Kodba** **What are We Throwing Away Today?** 1. Valorization of Food Residues: Sustainable Extraction of Bioactive Molecules 2. The New Approach to Chemical Oxygen Demand Monitoring 3. Water Activity: A Key Parameter for Sustainable Food Stability
15:00 – 15:15	**Martin Diana, Spain** Use of insects for the bioconversion of agri-food waste into products with high added value rich in bioactive compounds for human and animal health
15:15 – 15:30	**Jurado Macarena M., Spain** Valorization of agri-food waste through the production of compost extracts as a sustainable tool for protection against airborne pathogenic fungi
15:30 – 15:45	**D'Agostino Giulia, Italy** Antimicrobial effect of polyphenols extract from artichokes roots
15:45 – 16:00	**Aimone Clelia, Italy** Sustainable valorization of blueberry by-products: exploring the bioactive potential of anthocyanins and polyphenols
16:00 – 16:15	**Duyen H.H. Nguyen, Hungary** Upcycling food waste into carbon dots: a sustainable approach for green nanotechnology
16:15 – 16:30	**Pantić Jovana, Serbia** Influence of satureja montana l. essential oil addition on plum-oil cake based biofilms properties
16:30 – 17:30	**Poster Session 2**
21:00	**Gala Dinner** (dinner not included in registration fee)

Wednesday, April 9th 2025

9:00	**Session V**
Topic	**Plant-based and alternative proteins** **Chair: Dapčević Hadnađev Tamara** **Rimac Brnčić Suzana**
9:00 – 9:35 **Plenary Lecture**	**Gai Francesco, Italy** **ALTERNATIVE PROTEINS: LIGHTS AND SHADOWS OF THE PROTEIN TRANSITION**
9:35 – 9:50	**Pavlić Martina, Croatia** Evaluating the public health impact of plant based alternatives: a risk-benefit assessment to guide the protein transition
Topic	**Microbiome and gut health in sustainable nutrition** **Chair: Dapčević Hadnađev Tamara** **Rimac Brnčić Suzana**
09:50 – 10:10 **Invited Lecture**	**Calvo-Lerma Joaquim, Spain** **Assessing the impact of food and biotics on gut microbiome through in vitro fermentation models**
10:10 – 10:25	**Kušar Anita, Slovenia** Functional foods for constipation management: eu legislative and scientific challenges
10:25 – 10:40	**Martău Gheorghe-Adrian, Romania** In vitro and extended colonic digestion of sea buckthorn: assessing the bioaccessibility and bioavailability of bioactive compounds
10:40 – 10:55	**Chrysanthi Mitsagga, Greece** Beneficial effects of natural feed additives from olive fruit, pomegranate peels and grape pomace on growth, gut microbiome and meat quality of broilers
10:55 – 11:30	**Coffee break**
Topic	**Sustainable seafood and marine resource management** **Chair: Salgado-Ramos Manuel** **Radosević Kristina**
11:30 – 11:45	**Martins Valter, Portugal** Biodegradable films with polysaccharides and bioactives from lobosphaera
11:45 – 12:00	**Turrini Federica, Italy** Effective strategies for the sustainable valorization of fishery by-products: insights from the H2020 ecoefishent project

Topic	**Green chemistry in the food industry** **Green chemistry in food additives and preservatives** **Chair: Salgado-Ramos Manuel** **Radosević Kristina**
12:00 – 12:20 **Invited Lecture**	**Kučić Grgić Dajana, Croatia** **Sustainable bioplastics: producing phas from agro-industrial waste via solid-state fermentation**
12:20 – 12:35	**Kostelac Anja, Austria** Green chemistry from an enzymologist´s point of view: a study of pyranose oxidase and β-galactosidases
12:35 – 12:50	**Biočić Maja, Croatia** Sequential injection analysis: a reliable method for penicillamine quantification in pharmaceutical preparations
12:50 – 13:05	**Tardugno Roberta, Italy** Exploring sea asparagus antioxidant nades-uae extracts
13:05 – 13:20	**Calinoiu Lavinia Florina, Romania** Phytobiotic essential oils as antibiotic alternatives in aquaculture: antimicrobial and antioxidant properties of garlic, thyme, rosemary, and eucalyptus
13:20 – 13:50	**Coffee break**

Topic	**Green chemistry in the food industry** **Green chemistry in food additives and preservatives** **Policies and regulations for sustainable nutrition** **Chair: Montoya Patricia Roig** **Ćurko Natka**
13:50 – 14:10 **Invited Lecture**	**Radošević Kristina, Croatia** **Deep eutectic solvents and their applicability in food protein utilization**
14:10 – 14:25	**Jesenko Erika, Slovenia** Apples as a natural biosynthetic tool for aroma production
14:25 – 14:40	**Giavasis Ioannis, Greece** Characterization of indigenous microflora and quality parameters of natural Greek red wine, produced with natural antioxidants, without use of sulphites and starter cultures
14:40 – 14:55	**Pavlinović Silvana, Croatia** Marketing and ethics of food labeling: case study
14:55 – 15:10	**Ouaddane Alami Mohammed, Morocco** Marketing and ethics of food labeling: case study
15:10 – 15:40	**Awards and Closing Ceremony**

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