

FOODBALT 2017

11th Baltic Conference on Food Science and Technology

“Food science and technology in a changing world”

FOODBALT 2017

Programme

April 27, 2017

9⁰⁰-10⁰⁰ **Registration and Poster installation**

10⁰⁰-10¹⁵ **OPENING** Vice-rector of studies LLU Aigars Laizans, Dean of the Faculty of Food Technology Inga Ciprovica, Professor of Kaunas University of Technology Petras Rimantas Venskutonis

Session I **Room Aula, LLU main building**

Moderators: Viktor Nedovic, University of Belgrade, Serbia

Inga Ciprovica, Latvia University of Agriculture, Latvia

10¹⁵-10⁵⁵ **KEY LECTURE Petras Rimantas Venskutonis**, *Professor of Department of Food Science and Technology, Kaunas University of Technology, Lithuania* **Berry pomace: an underutilized source of valuable bioactive compounds**

10⁵⁵-11¹⁰ **O1** – **I. Urbanaviciute**, R. Bobinaite, D. Urbonaviciene, P. Viskelis *Antioxidant activity, proanthocyanidins and total phenolics content of Japanese quince (*Chaenomeles Japonica*) by-products*

11¹⁰-11²⁵ **O2** – **R. P. F. Guine**, S. Seabra *Development of nutritive snacks: kiwi bars*

11²⁵-11⁴⁰ **O3** – S. Stead, **I. Marcinkevics** *Current developments in metabolomic profiling and REIMS for food applications*

11⁴⁰-11⁵⁵ **O4** – **D. Urbonaviciene**, R. Bobinaite, C. Bobinas, M. Rubinskiene, J. Viskelis, P. Viskelis *Stability and isomerisation of lycopene in oil-based model system during accelerated shelf-life storage*

11⁵⁵-12¹⁰ **O5** – **L. Pricina**, D. Karklina *Quality assessment of convective and microwave-vacuum drier processed garlics*

12¹⁰-13⁰⁰ LUNCH

Session II **Room Aula, LLU main building**

Moderators: Petras Rimantas Venskutonis, Kaunas University of Technology, Lithuania
Ruta Galoburda, Latvia University of Agriculture, Latvia

13⁰⁰-13⁴⁰ **KEY LECTURE Jeans Dahlman**, *SCIEX, Germany* **What's in your food? Accurately find and identify residues and contaminants with advances in LC-MS/MS**

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- 13⁴⁰-13⁵⁵ **O6** – **V. van An del** *Growth rate analysis of micro-organisms on high pressurized ham*
- 13⁵⁵-14¹⁰ **O7** – **A. J. A. Santos**, **A. P. Pereira**, **L. M. Estevinho**, **O. Anjos** *Honey characterization by FTIR-ATR spectroscopy*
- 14¹⁰-14²⁵ **O8** – **R. Bobinaite**, **G. Pataro**, **M. Visockis**, **C. Bobinas**, **G. Ferrari**, **P. Viskelis** *Potential application of pulsed electric fields to improve the recovery of bioactive compounds from sour cherries and their by-products*
- 14²⁵-14⁴⁰ **O9** – **M. Klavins**, **L. Klavina**, **A. Kukela**, **L. Klavins** *Berry press residues as a valuable source of polyphenolics: extraction optimisation and analysis*

14⁴⁰-15¹⁰ COFFEE BREAK / POSTER SESSION

Parallel Session III **Room 278, LLU main building**

Moderators: **Joerg Hampshire**, Fulda University of Applied Sciences, Germany
Sandra Muizniece-Brasava, Latvia University of Agriculture, Latvia

- 15¹⁰-15²⁵ **O10** – **L. Strauta**, **S. Muizniece-Brasava** *Influence of active packaging on the shelf life of extruded pea (*Pisum sativum* L.) based snacks*
- 15²⁵-15⁴⁰ **O11** – **M. Liepa**, **J. Zagorska**, **R. Galoburda**, **E. Straumite**, **Z. Kruma**, **M. Sabovics** *Characterisation of sensory properties in high-pressure-treated milk*
- 15⁴⁰-15⁵⁵ **O12** – **V. Sulniute**, **P. R. Venskutonis**, **A. Pukalskas**, **R. Baranauskiene** *Antioxidant activities and phytochemical composition of products isolated by high pressure extraction methods from *Salvia* spp.*
- 15⁵⁵-16¹⁰ **O13** – **P. Correia**, **S. Esteves**, **R. P. F. Guine** *Development of a fresh mushroom pasta*
- 16¹⁰-16²⁵ **O14** – **O. Anjos**, **D. Lopes**, **T. Delgado**, **S. Canas**, **I. Caldeira** *Influence of raw-material in the fruit liquor preparation*
- 16²⁵-16⁴⁰ **O15** – **R. Zarins**, **Z. Kruma** *Accumulation of glycoalkaloids in potatoes: A review*
- 16⁴⁰-16⁵⁵ **O16** – **I. Lidums**, **D. Karklina**, **A. Kirse**, **M. Sabovics** *Nutritional value, vitamins, sugars and aroma volatiles in naturally fermented and dry kvass*

Parallel Session IV **Room 293, LLU main building**

Moderators: **Ilevina Sturite**, Norwegian Institute of Bioeconomy Research, Norway
Evita Straumite, Latvia University of Agriculture, Latvia

- 15¹⁰-15²⁵ **O17** – **N. Petrovska-Avramenko**, **D. Karklina**, **I. Gedrovica** *Water soluble B group vitamins in triticale and hullless barley grains*
- 15²⁵-15⁴⁰ – **E. Straumite**, **J. Zagorska**, **R. Galoburda**, **Z. Kruma**, **D. Klava**, **I. Sluka** *Innovative approach to hull-less spring cereals and triticale use from human health perspective*
- 15⁴⁰-16⁰⁰ **O18** – **I. Sturite**, **A. Kronberga**, **M. Aassveen**, **V. Strazdina**, **A. Kokare**, **V. Sterna**, **A. K. Bergjord Olsen** *Field trials with spring and winter cereals in different climate regions*

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16⁰⁰-16¹⁵ **O19** – **T. Kince**, E. Straumite, Z. Kruma, M. Sabovics, R. Galoburda, S. Senhofa, I. Cinkmanis, L. Tomson, I. Gramatina *Germinated grains performance in cereal flakes production*

16¹⁵-16³⁰ **O20** – **D. Klava**, Z. Kruma, I. Gramatina, E. Straumite, T. Kince, R. Galoburda, I. Cinkmanis, S. Senhofa, M. Sabovics, I. Murniece, J. Zagorska, L. Tomson *Quality and safety evaluation of breakfast cereals made from triticale and / or hull-less spring cereals*

16³⁰-16⁴⁵ **O21** – **L. Meija**, G. Havensone, L. Balode, A. Lejnieks *Glycemic and insulin response after consumption of different grain flakes*

16⁴⁵-17⁰⁰ **DISCUSSION**

19⁰⁰ CONFERENCE DINNER – AULA, LLU main building

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Session V **Room 278, LLU main building**

Moderators: **Thierry Talou**, National Polytechnic Institute of Toulouse, France
Zanda Kruma, Latvia University of Agriculture, Latvia

9⁰⁰-9⁴⁰ **KEY LECTURE M. Jansons** *Patron of Contemporary Latvian Cuisine and Board Member of Latvia's Chefs Club, Latvia, Contemporary Latvian cuisine (CLC)*

9⁴⁰-9⁵⁵ **O22** – **I. Kalnina**, E. Straumite, D. Klava, Z. Kruma, R. P. F. Guine *Latvian citizens' eating motivations*

9⁵⁵-10¹⁰ **O23** – **L. Litavniece**, I. Silicka, R. Tretjakova, I. Dembovska *The significance of local food in the consumption of modern consumer*

10¹⁰-10²⁵ **O24** – **R. P. F. Guine**, P. Correia, D. Klava, E. Straumite, V. Szucs, J. Harangozo, M. Tarcea, Z. Fazakas, I. Rumbak, I. C. Baric, D. Komes, Z. Satalic, M. M. Saric, E. Yalcin, C. Kosemeci, M. Leal, D. Jovanoska, D. Vanevski, E. Vittadini, N. Pellegrini, A. EL-Kenawy, O. EL-Shenawy *Factor and cluster analysis to knowledge about dietary fibre*

10²⁵-11⁰⁰ COFFEE BREAK / POSTER SESSION

Session VI **Room 278, LLU main building**

Moderators: **Raquel P. F. Guine**, CI&DET Research Centre, Polytechnic Institute of Viseu, Portugal
Martins Sabovics, Latvia University of Agriculture, Latvia

11⁰⁰-11¹⁵ **O25** – **P. M. R. Correia**, R. P. F. Guine, F. J. A. Goncalves, S. F. Oliveira *Analysis of some chemical components, phenolic compounds and antioxidant activity in physalis*

11¹⁵-11³⁰ **O26** – **D. Grauzdyte**, P. R. Venskutonis, C. El Kalamouni *Phenolic compounds and antioxidant activity of Phyllanthus phillyreifolius*

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11³⁰-11⁴⁵ **O27** – I. Joudu, L. Teder, K. Laikoja *Quality assessment of salted and unsalted sweet cream butter during storage at different temperatures*

11⁴⁵-12⁰⁰ **O28** – L. Dienaite, M. Pukalskiene, A. Pukalskas, A. A. Matias, P. R. Venskutonis *Phytochemical composition, bio and antiradical activity of various Nepeta species*

12⁰⁰-12¹⁵ **O29** – L. Ozola, S. Kampuse, R. Galoburda *The effect of high-pressure processing on enteral food made from fresh and semi-finished ingredients*

12¹⁵-13⁰⁰ **LUNCH**

Session VII **Room 278, LLU main building**

Moderators: Erkan Yalçın, Abant İzzet Baysal University, Turkey

Asnate Kirse, Latvia University of Agriculture, Latvia

13⁰⁰-13⁴⁰ **KEY LECTURE Nedovic Viktor**, *Department of Food Technology and Biochemistry, Faculty of Agriculture, University of Belgrade, Republic of Serbia*, **Encapsulation of bioactives – application in food processing**

13⁴⁰-13⁵⁵ **O30** – A. Steponavičienė, N. Vasiliauskienė, D. Steponavičius, E. Kurtkuviene *Quality and food safety management systems applied to the Lithuanian food sector*

13⁵⁵-14¹⁰ **O31** – L. Tamkute, R. Vinauskiene, P. R. Venskutonis *Fermentation of rehydrated freeze-dried celery and parsnip juice with different starter cultures for nitrate reduction*

14¹⁰-14²⁵ **O32** – V. Ceksteryte, B. Kurtinaitiene, P. R. Venskutonis *Protective effects of herbal supplements on antioxidant activity of bee products*

14²⁵-14⁴⁰ **O33** – K. Zolnere, J. Liepins, I. Ciprovica *The impact of calcium ions on commercially available beta galactosidase*

14⁴⁰-14⁵⁵ **O34** – L. Aumeistere, I. Ciprovica, D. Zavadaska, K. Celmalniece *Lactose content of breast milk among lactating women in Latvia*

14⁵⁵-15¹⁰ **O35** – T. Talou, B. Sayed Ahmad, O. Merah, P. Evon, M. Cerny, E. Straumite, M. Sabovics, Z. Kruma, Z. Saad, A. Hijazi *Aroma-tincto-oleo-crops agrorefinery: cases of fennel, cumin and caraway seeds global valorization*

15¹⁰-15²⁵ **CLOSING OF CONFERENCE**