

Plenary lectures

Tuesday, 23rd Sept., 2025

Location: Congress Hall

Chairs: Małgorzata Korzeniowska, Joanna Stadnik

| Time | Presenter | Title |
|-------------|------------------|---|
| 14:55-15:15 | Charles Brennan | Designing adaptive food systems for sustainable nutrition |
| 15:15-15:35 | Rickey Yada | The challenges and opportunities of a food system beset by the pandemic, climate change and geopolitical strife |
| 15:35-15:55 | Thom Huppertz | Dairy product matrix effects: the critical interface for nutrition and health |
| 15:55-16:15 | Todor Vasiljevic | Structural changes of dairy proteins during processing |
| 16:15-16:30 | Q/A | |

Wednesday, 24th Sept., 2025

Location: Congress Hall

Chairs: Justyna Żulewska, Małgorzata Materska

| Time | Presenter | Title |
|-------------|-------------------|---|
| 9:00-9:20 | Girish M. Ganjyal | Innovations and trends in food ingredients and food products for a sustainable food systems |
| 9:20-9:40 | Erkan Yalçın | Production of protein concentrates and isolates using semolina industry by-products and utilization in bakery foods |
| 9:40-10:00 | Margaret Brennan | Mushroom bioactive and functional ingredients – their physicochemical and psychological benefits to consumers |
| 10:00-10:20 | Igor Tomašević | The use of AI in meat science and technology |
| 10:20-10:30 | Q/A | |

Oral presentations

Tuesday, 23rd Sept., 2025

Session: Innovations in dairy production

Location: Congress Hall

Chairs: Todor Vasiljevic, Bartosz Sołowiej

| Time | Presenter | Title |
|------------------|--------------------------------|---|
| Lectures | | |
| 16:45-17:00 | Bartosz Sołowiej | Dairy on the path of innovation – opportunities for companies and science in the SUP-RIM project “Research network of life science universities for the development of the Polish dairy sector” |
| 17:00-17:15 | Anna Dąbrowska | Application of enzymatic hydrolysis for reduction of milk protein allergenicity |
| 17:15-17:30 | Maciej Nastaj | The effect of ripening process on physicochemical parameters of long-ripened Bursztyn type cheeses |
| 17:30-17:45 | Justyna Żulewska | Cheese brining – state of the art |
| e-posters | | |
| 17:45-17:50 | Maciej Bartoń | The use of whey in the processing of traditional, regional and certified foods in Europe |
| 17:50-17:55 | Anna Berthold-Pluta | The impact of <i>Lb. helveticus</i> LH-B01 on the proteolysis, bioactive peptides and biogenic amines in Dutch-type cheese during ripening |
| 17:55-18:00 | Agnieszka Filipiak-Florkiewicz | Milk and dairy products – views and eating habits among adults in the China |
| 18:00-18:05 | Anna Lipian-Głós | The effect of feeding season and breed on the fatty acid profile, mineral content, and polyphenol content in milk of cows from eastern Poland |
| 18:05-18:10 | Monika Małkowska-Kowalczyk | The degree of cheese maturity determined by Nuclear Magnetic Resonance relaxometry |
| 18:10-18:15 | Anna Mandecka | Milk protein hydrolysates: biological activities and applications |
| 18:15-18:20 | Stanisław Mleko | Mixed gels: casein/gelatin |
| 18:20-18:35 | Paulina Osowska | Evaluation of bioactive compounds and fatty acids in A2A2 milk powder |
| 18:25-18:30 | Lidia Stasiak-Różańska | Processed cheese with goji berries and guarana in a package made of biocellulose obtained from permeate - an innovative product or a dream of the future? |
| 18:30-18:35 | Justyna Tarapata | Fractionation of milk components: opportunities and challenges for sustainable dairy processing |

Tuesday, 23rd Sept., 2025

Session: Food biotechnology

Location: Lecture Hall no. 101

Chairs: Monika Kordowska-Wiater, Rickey Yada

| Time | Presenter | Title |
|------------------|-------------------------|--|
| Lectures | | |
| 16:45-17:00 | Adam Staniszewski | Fermented plant-based foods as a source of probiotic yeast |
| 17:00-17:15 | Monika Kordowska-Wiater | Studies on the useful properties of yeasts isolated from Polish red wines of spontaneous fermentation |
| 17:15-17:30 | Katarzyna Skrzypczak | Applying <i>Onobrychis viciifolia</i> Scop in production of novel gluten- free cookies with health-promoting potential |
| e-posters | | |
| 17:30-17:35 | Edyta Aleksandrowicz | Does <i>Fusarium culmorum</i> affect the technological value of wheat grains |
| 17:35-17:40 | Kamila Borowiec | Biotransformation of cherry flavonols by β -glucosidase from <i>Lactobacillus</i> spp |
| 17:40-17:45 | Maja Grabacka | Potential immunomodulatory effects of milk product digestates in basophil and monocyte culture model |
| 17:45-17:50 | Adam Hanuska | Analysis of Microbial Populations in Polish Oscypek and Slovak Oštiepok Cheeses |
| 17:50-17:55 | Piotr Jarocki | Sequencing and genome characterization of <i>Lactocaseibacillus paracasei</i> strain LMG 17917 isolated from blood |
| 17:55-18:00 | Anna Krzepińko | Probiotic-mediated biosynthesis of metal nanoparticles |
| 18:00-18:05 | Konrad Niedźwiadek | Efficacy of disinfectants against clean room-associated bacteria in a medical device manufacturing facility |
| 18:05-18:10 | Hubert Szczerba | Genomic and physiological characterization of <i>Enterobacter aerogenes</i> LU2 – a rumen bacterium for bio-based succinate production |
| 18:10-18:15 | Jan Sadurski | Foodomic profiling of a raw-milk goat cheese using shotgun metagenomics and integrated bioinformatics pipelines |
| 18:15-18:20 | Urszula Złotek | Mechanism of action of prooxidative enzymes inhibitors derived from selected plant sources |
| 18:20-18:30 | Sponsor presentation | |

Tuesday, 23rd Sept., 2025

Session: Food quality and safety

Location: Conference Room no. 14-15

Chairs: Małgorzata Karwowska, Igor Tomašević

| Time | Presenter | Title |
|------------------|-----------------------|---|
| Lectures | | |
| 16:45-17:00 | Piotr Antos | Ozonation as a sustainable strategy for mycotoxin reduction and quality preservation in stored maize |
| 17:00-17:15 | Adrianna Łobacz | Modelling the effect of the bioprotective culture on the growth of <i>Listeria monocytogenes</i> in milk |
| 17:15-17:30 | Agnieszka Palka | Possibilities of using mare's milk in the production of fermented and frozen dairy desserts |
| e-posters | | |
| 17:30-17:35 | Vadym Chibrikov | The effect of storage on the nano-structure and monosaccharide composition of pectin obtained from apple (<i>Malus domestica</i> cv: Golden Delicious) |
| 17:35-17:40 | Tatjana Kavleiskaja | Synthesis and application of quaternized chitosan for local berry preservation |
| 17:40-17:45 | Surya Sasikumar Nair | Enhancing food safety: impact of ISO 22000 and Foreign Supplier Verification Program (FSVP) certification in a small-scale Indian manufacturer |
| 17:45-17:50 | Natalia Płoszaj | Assessment of the phytotoxicity of perfluorooctanoic acid (PFOA) on selected species of the Cucurbitaceae family |
| 17:50-17:55 | Monika Przeor | Sensory profile of roasted hams from the "Złotnicka" pig breed |
| 17:55-18:00 | Marek Sady | Quality properties of high protein ice cream |
| 18:00-18:05 | Małgorzata Sierocka | The effect of post-harvest treatment with herbal infusions on the quality of shredded, cold-stored Chinese cabbage |
| 18:05-18:10 | Robert Waraczewski | Selected physicochemical properties of innovative vegan jellies |
| 18:10-18:15 | Aleksandra Wilczyńska | The content of selected environmental pollutants in honeys from organic apiaries |
| 18:15-18:20 | Artur Zdunek | Content of pectin, cellulose and dietary fibre in fruit and vegetables available on market |
| 18:20-18:35 | Sponsor presentation | |

Wednesday, 24th Sept. 2025

Session: Diet components in human diseases prevention and treatment A

Location: Congress Hall

Chairs: Renata Barczyńska-Felusiak, Paweł Glibowski

| Time | Presenter | Title |
|------------------|--------------------------|--|
| Lectures | | |
| 11:20-11:35 | Gohar Khachatryan | Spherical nanoparticles as delivery systems for bioactive compounds in functional food enrichment |
| 11:35-11:50 | Katarzyna Żyłka | Energy drink consumption among adolescents in 2025: is it lower or still high? |
| e-posters | | |
| 11:50-11:55 | Monika Bojanowska | Knowledge, lifestyle and nutritional behavior of pregnant and postpartum women |
| 11:55-12:00 | Renata Czeczko | Adolescents' knowledge and attitudes regarding energy drinks in the context of public health prevention: |
| 12:00-12:05 | Małgorzata Dżugan | Bee products in balanced diet: from the hive to the table |
| 12:05-12:10 | Aneta Kopeć | The effect of sardines on selected biochemical parameters in rats |
| 12:10-12:15 | Agnieszka Malik | The impact of women's nutrition during menopause on the quality of life |
| 12:15-12:20 | Monika Pytka | Probiotics and fermented food in the diet of women in Poland |
| 12:20-12:25 | Monika Sachadyn-Król | Comparison of knowledge and dietary habits in a group of healthy and cancer patients |
| 12:25-12:30 | Monika Sachadyn-Król | The influence of the dietary components on behavioral symptoms in children with autism spectrum disorders |
| 12:30-12:35 | Katarzyna Staniewska | An analysis of consumer acceptance of dairy products containing health-promoting additives with consideration of demographic factors |
| 12:35-12:40 | Monika Staszowska-Karkut | Plants containing bioactive compounds supporting the process of combating insulin resistance |
| 12:40-12:45 | Ewelina Zielińska | Analysis of physicochemical and pro-health properties of crackers supplemented with <i>Tenebrio molitor</i> powder |

Wednesday, 24th Sept. 2025

Session: Diet components in human diseases prevention and treatment B

Location: Congress Hall

Chairs: Edyta Gendaszewska-Darmach, Justyna Libera

| Time | Presenter | Title |
|------------------|-------------------------|---|
| Lectures | | |
| 13:30-13:45 | Jessica Świerc | The influence of spice plants on the prevention of non-communicable diseases development |
| 13:45-14:00 | Dorota Zielińska | Microbiota-gut-brain interactions: can probiotics help our mental health? |
| e-posters | | |
| 14:00-14:05 | Przemysław Domaszewski | Influence of gender on the plasma concentration of caffeine and its metabolites after body weight-dependent dosing |
| 14:05-14:10 | Małgorzata Drywień | Nutrition knowledge on milk and dairy products in relation to self-perceived health status |
| 14:10-14:15 | Urszula Gawlik | Health-beneficial effect of ferulic and ascorbic acid mixture depends on its interactions – combined in vitro and in silico study |
| 14:15-14:20 | Anna Jakubczyk | Peptides as a potential agent to treat lung cancer cells |
| 14:20-14:25 | Elwira Komoń-Janczara | In-depth analysis of gut microbiota composition in infants and young children after dietary expansion |
| 14:25-14:30 | Justyna Libera | Cross-sectional study of body composition using bioelectrical impedance (BIA) among high school students in Lublin |
| 14:30-14:35 | Agata Michalska | The inhibition of pro-inflammatory enzyme activities by mushrooms extracts |
| 14:35-14:40 | Karolina Nowosad | The role of diet and inositol in improving metabolic parameters in women with polycystic ovary syndrome |
| 14:40-14:45 | Elwira Komoń-Janczara | Potential fungal biomarkers in the gut mycobiome of children with phenylketonuria identified via ITS amplicon sequencing and bioinformatic analysis |
| 14:45-14:50 | Marzena Pabich | Knowledge of patients with SIBO and IMO about nutrition and supplementation |
| 14:50-14:55 | Katarzyna Petka | The impact of dietary catering services on consumer choices – an analysis of motivation, satisfaction and changes in eating habits |
| 14:55-15:00 | Małgorzata Pierzchalska | The impact of bioactive milk components on immunomodulatory functions of intestinal epithelium – the study in 3D cell culture |
| 15:00-15:05 | Kamila Rachwał | Antioxidant potential of aqueous and ethanolic extracts from selected Polish medicinal herbs |
| 15:05-15:10 | Krzysztof Szkutnik | Antioxidant properties and bioactive compound profile of tea infusions enriched with fruit additives |
| 15:10-15:15 | Angelika Śliwka | Biological activity of fermented <i>Nasturtium officinale</i> L. extract |
| 15:15-15:25 | Sponsor presentation | |

Wednesday, 24th Sept. 2025

Session: Novel technologies in sustainable food production A

Location: Lecture Hall no. 101

Chairs: Aldona Sobota, Erkan Yalçın

| Time | Presenter | Title |
|------------------|----------------------------|---|
| Lectures | | |
| 11:20-11:35 | Krzysztof Barabosz | Changes in physicochemical parameters during specialty coffee roasting |
| 11:35-11:50 | Marcin Kurek | Mechanism of coacervate formation in double emulsions stabilized with selected plant proteins |
| 11:50-12:05 | Teresa Witczak | Characteristics of sorption and thermal properties of the lactose-maltodextrin system |
| e-posters | | |
| 12:05-12:10 | Łukasz Byczyński | <i>In silico</i> analysis of bioactive and flavor peptides produced by enzymatic hydrolysis of protein isolated from selected microalgae |
| 12:10-12:15 | Ewa Czarniecka-Skubina | Effect of conventional and sous-vide cooking on sensory and physicochemical characteristics of pork liver |
| 12:15-12:20 | Joanna Kobus-Cisowska | Innovative technology for the production of frozen vegetable desserts with beetroot and probiotics – optimization of processing for the preservation of nutritional value, microbiological stability, and attractive sensory properties |
| 12:20-12:25 | Ingrida Kraujutienė | Challenges and solutions for ketogenic bread production |
| 12:25-12:30 | Jurgita Mikasauskaite-Tiso | Physicochemical properties of meat jerky seasoned with <i>Thymus vulgaris</i> essential oil |
| 12:30-12:35 | Beata Mikołajczak | Proteomic analysis of the authenticity of collagen preparations |
| 12:35-12:40 | Richardos Nikolaos Salek | The effect of plant-derived hydrocolloids on the physicochemical, viscoelastic and organoleptic properties of processed cheese |
| 12:40-12:45 | Jolanta Sereikaitė | Complexation of nisin with polysaccharides: preparation and characterization of particles |

Wednesday, 24th Sept. 2025

Session: Novel technologies in sustainable food production B

Location: Lecture Hall no. 101

Chairs: Girish M. Ganjyal, Maciej Nastaj

| Time | Presenter | Title |
|------------------|----------------------------|---|
| Lectures | | |
| 13:30-13:45 | Iwona Szot | Impact of improved technologies using inert gases in pre-fermentation must processing on the chemical composition and nutraceutical properties of wines |
| 13:45-14:00 | Smarak Bandyopadhyay | Printability and stability of plant cell wall-based inks for 3D Printing: a study of pectin, hemicellulose, and cellulose |
| 14:00-14:15 | Łukasz Biłos | Spent coffee grounds as a cosmetic raw material |
| 14:15-14:30 | Justyna Cybulska | Conformational changes of apple pectin induced by postharvest ripening |
| e-posters | | |
| 14:30-14:35 | Anna Flis | Identification and comparison of hygroscopic properties of selected varieties of feed as an element of the strategy for reducing its losses |
| 14:35-14:40 | Andrzej Jaśkiewicz | Enzymatic degradation of raffinose in poor-quality sugar beets: a novel approach to enhance white sugar production efficiency and reduce food waste |
| 14:40-14:45 | Radosław Kowalski | Common thyme (<i>Thymus vulgaris</i> L.) as a source of bioactive compounds in sustainable food production – chemical-composition assessment of low-processed extracts |
| 14:45-14:50 | Artur Mazurek | The influence of thermal treatment on the antioxidant properties of tomato sauces |
| 14:50-14:55 | Barbara Mickowska | Determination of histamine released by activated basophils – comparison of liquid chromatography and immunochemical method of analysis |
| 14:55-15:00 | Łukasz Przybysz | Technology evolution in harmony with sustainable development |
| 15:00-15:05 | Dariusz M. Stasiak | Aquafaba in innovative meat products: technological insights |
| 15:05-15:10 | Kinga Topolska | Why do we waste food? A study of consumer awareness, attitudes, and behaviour |
| 15:10-15:15 | Joanna Trafiałek | Sustainability in practice: Cross-cultural approaches in Indian and Italian organic food processors |
| 15:15-15:20 | Marzena Włodarczyk-Stasiak | Analysis of the impact of raw material used on the quality of nut pastes |
| 15:20-15:30 | Sponsor presentation | |

Wednesday, 24th Sept. 2025

Session: Functional food A

Location: Conference Room no. 14-15

Chairs: Margaret Brennan, Michał Świeca

| Time | Presenter | Title |
|------------------|-------------------------------|---|
| Lectures | | |
| 11:20-11:35 | Patrycja Gazda | Impact of various fruit addition on the antioxidant activity of yogurt |
| 11:35-11:50 | Urszula Szymanowska | Sensory and biological properties of wafers as the effect of fortification with freeze-dried Saskatoon berry pomace |
| e-posters | | |
| 11:50-11:55 | Klaudia Gustaw | Potential of fructophilic lactic acid bacteria in honey fermentation and development of a functional postbiotic beverage |
| 11:55-12:00 | Małgorzata Korzeniowska | Grape seeds extract and beetroot pomace as a natural source of nitrates in beef sausages |
| 12:00-12:05 | Paulina Łysakowska | Evaluation of β -glucan (1,3/1,6) content and starch digestibility in wheat bread enriched with medicinal mushrooms: <i>Hericium erinaceus</i> , <i>Ganoderma lucidum</i> and <i>Cordyceps sinensis</i> |
| 12:05-12:10 | Izabela Podgórska-Kryszczuk | <i>Arthrospira platensis</i> (Spirulina) for chickpea hummus fortification: evaluation of physicochemical, nutritional and sensory properties |
| 12:10-12:15 | Wiesław Przybylski | The influence of fungal biostarters on muscle protein degradation during dry-aging of beef |
| 12:15-12:20 | Monika Sujka | Porous corn starch as a potential carrier for gallic acid |
| 12:20-12:25 | Michał Świeca | Colorius (<i>Trametes versicolor</i> (L.) Lloyd) – basic composition and pro-health properties |
| 12:25-12:30 | Katarzyna Waszkowiak | Flaxseed protein concentrates as components of nanoemulsion |
| 12:30-12:35 | Piotr Zarzycki | Pea protein isolates (<i>Pisum sativum</i> L.) as functional ingredients in breadmaking: enhancing protein content and bread quality |
| 12:35-12:40 | Gabriela Zięć | Bread as a functional food - current state of knowledge and consumer awareness |
| 12:40-12:45 | Magdalena Zielińska-Dawidziak | Novel food application - a challenge, a necessity, or an unnecessary scientist's involvement? |

Wednesday, 24th Sept. 2025

Session: Functional food B

Location: Conference Room no. 14-15

Chairs: Thom Huppertz, Dominik Szwajgier

| Time | Presenter | Title |
|------------------|------------------------|--|
| Lectures | | |
| 13:30-13:45 | Aneta Sławińska | Model processed cheeses supplemented with <i>Agaricus bisporus</i> powder: effect on bioactive substances content and technological quality |
| 13:45-14:00 | Aneta Sławińska | Selected properties of lacto-fermented forest edible mushrooms |
| 14:00-14:15 | Jagoda Szafrńska | Lactoferrin as a functional ingredient: impact on yogurt texture and health-promoting properties |
| 14:15-14:30 | Iwona Szot | Comparison of the sensory characteristics of musts and wines produced with or without inert gas from different grape cultivars |
| e-posters | | |
| 14:30-14:35 | Joanna Grzelczyk | Evaluation of the nutritional and antidiabetic properties of hydrocolloids obtained from juice press by-products |
| 14:35-14:40 | Danuta Jaworska | Sensory liking and volatile aroma compounds of dry-aged beef with fungal biostarter |
| 14:40-14:45 | Monika Karaś | Effect of protein isolate addition on the antioxidant activity of hydrosates obtained after <i>in vitro</i> digestion of powders with encapsulated raspberry juice |
| 14:45-14:50 | Jarosław Kowalik | The possibility of producing probiotic ice cream with the addition of buttermilk proteins |
| 14:50-14:55 | Katarzyna Lisiecka | The Influence of protein isolate addition on selected properties of powders obtained from raspberry juice |
| 14:55-15:00 | Aneta Ociecek | Sorption properties as a determinant of antioxidant stability of onion peel |
| 15:00-15:05 | Agnieszka Pluta-Kubica | The application of black garlic as an additive to fromage-type cheeses |
| 15:05-15:10 | Bożena Sosnowska | The use of kefir grains for the production of non-milk fermented beverages |
| 15:10-15:15 | Tomasz Tarko | The influence of wood chips with different toasting levels on the quality of apple brandies |
| 15:15-15:20 | Katarzyna Turek | Selected properties of fermented milk with the addition of nanoencapsulated pomegranate seed oil and vitamin D |
| 15:20-15:25 | Anna Wirkijowska | Yellow lupin (<i>Lupinus luteus</i>) protein isolates as functional ingredients for protein-enriched bread: A physicochemical evaluation |
| 15:25-15:30 | Kinga Zdybel | Evaluation of the antimicrobial, anticancer and antioxidant potential of fermented yarrow extract |
| 15:30-15:35 | Sponsor presentation | |