

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	Agnieszka Palka	Possibilities of using mare's milk in the production of fermented and frozen dairy desserts
e-posters		
17:15-17:20	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)
17:20-17:25	Tatjana Kavleiskaja	Synthesis and application of quaternized chitosan for local berry preservation
17:25-17:30	Adrianna Łobacz	Modelling the effect of the bioprotective culture on the growth of <i>Listeria monocytogenes</i> in milk
17:30-17:35	Surya Sasikumar Nair	Enhancing food safety: impact of ISO 22000 and Foreign Supplier Verification Program (FSVP) certification in a small-scale Indian manufacturer
17:35-17:40	Natalia Płoszaj	Assessment of the phytotoxicity of perfluorooctanoic acid (PFOA) on selected species of the Cucurbitaceae family
17:40-17:45	Monika Przeor	Sensory profile of roasted hams from the "Złotnicka" pig breed
17:45-17:50	Marek Sady	Quality properties of high protein ice cream
17:50-17:55	Małgorzata Sierocka	The effect of post-harvest treatment with herbal infusions on the quality of shredded, cold-stored Chinese cabbage
17:55-18:00	Robert Waraczewski	Selected physicochemical properties of innovative vegan jellies
18:00-18:05	Aleksandra Wilczyńska	The content of selected environmental pollutants in honeys from organic apiaries
18:05-18:10	Artur Zdunek	Content of pectin, cellulose and dietary fibre in fruit and vegetables available on market
18:10-18:30	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 Cieczko	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	Monika Staszowska-Karkut	Plants containing bioactive compounds supporting the process of combating insulin resistance
12:35-12:40	Angelika Śliwka	Biological activity of fermented <i>Nasturtium officinale</i> L. extract
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	Katarzyna Staniewska	An analysis of consumer acceptance of dairy products containing health-promoting additives with consideration of demographic factors
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	Agnieszka Pluta-Kubica	The application of black garlic as an additive to fromage-type cheeses
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	Katarzyna Lisiecka	The Influence of protein isolate addition on selected properties of powders obtained from raspberry juice
14:50-14:55	Aneta Ociecek	Sorption properties as a determinant of antioxidant stability of onion peel
14:55-15:00	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>
15:00-15:05	Bożena Sosnowska	The use of kefir grains for the production of non-milk fermented beverages
15:05-15:10	Tomasz Tarko	The influence of wood chips with different toasting levels on the quality of apple brandies
15:10-15:15	Katarzyna Turek	Selected properties of fermented milk with the addition of nanoencapsulated pomegranate seed oil and vitamin D
15:15-15:20	Anna Wirkijowska	Yellow lupin (<i>Lupinus luteus</i>) protein isolates as functional ingredients for protein-enriched bread: A physicochemical evaluation
15:20-15:25	Kinga Zdybel	Evaluation of the antimicrobial, anticancer and antioxidant potential of fermented yarrow extract
15:25-15:30	Jarosław Kowalik	The possibility of producing probiotic ice cream with the addition of buttermilk proteins
15:30-15:35	Sponsor presentation	