



Poster session I

Poster number	Presenting Author Name	Poster title
Poster session PI - 9.11.2017 (14:45-15:30)		
PI-1	Bilenka Irina	Production of healthy juices and drinks with probiotic cultures
PI-2	Bojczuk Małgorzata	Properties of selected confectionery products enriched with cocoa bean extracts of <i>Forastero</i> variety
PI-3	Bojczuk Małgorzata	Physiological parameters of laboratory rats fed diet enriched with cocoa bean extracts of <i>Forastero</i> variety
PI-4	Bojczuk Małgorzata	Interaction of (+)-catechin with selected food proteins
PI-5	Boukhatem Mohamed Nadjib	Rose-scented geranium essential oil as nutraceutical ingredient
PI-6	Boukhatem Mohamed Nadjib	Virgin olive oil as functional food: chemical implications on quality and health benefits
PI-7	Boukhatem Mohamed Nadjib	Nutraceuticals and functional foods: their role in human health promotion and disease prevention
PI-8	Buniowska Magdalena	Interactions between food ingredients to decrease energy density and increase satiety
PI-9	Ciecierska Marta	Selected biologically active compounds in bee products
PI-10	Ciurzyńska Agnieszka	Innovative freeze-dried strawberry gels – selected physical properties
PI-11	Darewicz Małgorzata	The BIOPEP - database of food biologically active peptides and proteins
PI-12	Dąbrowski Grzegorz	Phytosterols, squalene and tocopherols content in SC-CO ₂ extracted chia seeds oils: effect of modifier addition and process duration
PI-13	Derewiaka Dorota	Content of selected bioactive components and antiradical properties in raw cranberries and dried cranberry products
PI-14	Domian Ewa	Effect of type starch carrier and spray drying on the color strength and the anthocyanins content in reconstituted juice from different red fruits
PI-15	Efenberger-Szmechtyk Magdalena	Genotoxicity of polyphenolic extracts obtained from leaves
PI-16	Gawkowska Diana	Influence of pectin concentration on cross-linking process

PI-17	Gościńska Katarzyna	Nutritional value of selected of the new generation food products
PI-18	Grzelak-Błaszczak Katarzyna	Content of quercetin glycosides and quercetin in spring onions
PI-19	Grzelczyk Joanna	Activity of hydroxycinnamic acids from coffee as inhibitors of acetylcholinesterase involved in Alzheimer`s disease development
PI-20	Janowicz Monika	The influence of edible coatings on the change of the selected properties of pumpkin fruits during storage
PI-21	Jasińska-Kuligowska Iwona	Cold-pressed oil cakes as a source of pro-health compounds
PI-22	Jedlińska Aleksandra	Study of the influence of lactic fermentation process on the contents of selected biologically active substances in beverages from amaranth seeds and their antioxidant properties
PI-23	Kalicka Dorota	Probiotic survival in fermented milk sweetened with polyols
PI-24	Kawa-Rygielska Joanna	Phenolic compounds content and antioxidant activity of fruit vinegars
PI-25	Kawa-Rygielska Joanna	Characteristics and antioxidant properties of polish craft beers
PI-26	Keutgen Anna	Assessing photosynthetic capacity of ten tetraploid potato clones and cultivars in early August after naturally occurring environmental stress
PI-27	Kęska Paulina	Characteristic of ACE-inhibitory activities of dry-cured pork loins inoculated with probiotic strains of LAB
PI-28	Kuligowski Maciej	Influence of technological processes on the content of isoflavone aglycones
PI-29	Kurela Monika	Effect of phenolics concentration on apple juices and French ciders colors
PI-30	Latos Małgorzata	Antioxidant properties of substances of plant origin
PI-31	Libera Justyna	Grape seed extract as an effective antioxidant in dry-fermented neck technology