



Poster session II

Poster number	Presenting Author Name	Poster title
Poster session PII- 10.11.2017 (12:50-13:40)		
P11-1	Madaj Rafał	Application of sugar beet pulp in biodegradation of 3,5-dinitrosalicylic acid
P11-2	Malik Alicja	Microbiological modifications of immunoreactivity of wheat
P11-3	Mańkowska Dorota	Comparison of the content of selected biologically active compounds in organic and conventional herbs
P11-4	Markowska Joanna	Condensate from the tomato paste production as a source of aroma compounds
P11-5	Marszałek Krystian	Synergistic effect of polyphenol oxidases and peroxidases in relation to selected phenolic compounds and cloudy apple juice and colour stabilization under supercritical carbon dioxide
P11-6	Marzec Agata	Acoustic, mechanical and bioactive properties of osmotically pretreated freeze-dried strawberries
P11-7	Mielcarz-Skalska Lidia	Analysis of non-enzymatic L. sativum L. antioxidant system during exposure to zinc in nanoparticle form
P11-8	Mieszczakowska-Frać Monika	Bioactive compounds in fruits of lesser known species of orchard plants
P11-9	Mikołajczak Natalia	Effect of canolol (4-vinylsyringol) addition on bioactive compounds content in stored edible plant oils
P11-10	Mogut Damir	Biologically active peptides derived from casein of different animal species - an in silico approach
P11-11	Narangerel Tuya	The antioxidant content of selected herbs from Mongolia
P11-12	Pobereźny Jarosław	The discoloration potential of potato tubers depending on the content of organic acids and genetic conditions
P11-13	Popińska-Gil Wioletta	Micro and macroelements in fruits of lesser known species of orchard plants
P11-14	Rosicka-Kacznarek Justyna	Characterization and quantitative analysis of phenolic compounds in Cistus incanus and Cistus Crechitus leaf aqueous extracts using UHPLC-DAD-ESI-HR-MSn
P11-15	Rosicka-Kacznarek Justyna	The influence of botanical and geographical origin of honey on its physicochemical and functional properties
P11-16	Rybak Katarzyna	The impact of combined pretreatment methods on bioactive compounds content in dehydrated cranberry

PII-17	Sady Sylwia	The influence of total phenolic content on sensory profiles of extracts from freeze-dried black chokeberry and black currant fruits and pomaces
PII-18	Skrajda Marta	Accumulation of selected phytochemicals in wheat grain in relation to organic, integrated and intensive cropping system
PII-19	Słowianek Marta	Biologically active compounds and allergens content in chosen <i>Apiaceae</i> spices derived from organic and conventional cultivations
PII-20	Słowianek Marta	Influence of heavy metal ions on <i>Petroselinum crispum</i> and <i>Coriandrum sativum</i>
PII-21	Sosna Patrycja	Antioxidant efficacy of thyme extracts obtained by solvents with various polarity
PII-22	Sujka Katarzyna	The content of polyphenols and flavonoids in Ceylon and Turkish black teas
PII-23	Swacha Sylwia	Content of bioactive compounds in buckwheat herbs
PII-24	Szczepańska Justyna	Influence of high hydrostatics pressure and cold plasma on vitamin C and phenolic compounds in cucumber juice in comparison to thermal pasteurization
PII-25	Szmejda Klaudia	Analysis of the selected bioactive compounds in ice cream supplemented with microalgae (<i>Arthrospira platensis</i>) extract
PII-26	Szulc Karolina	Physicochemical properties of elderberry powers
PII-27	Ścibisz Iwona	The stability of anthocyanin pigments during production and storage of fruit beverages with addition of sweet whey
PII-28	Wesołowska Monika	The biological activity of honeydew honey produced in the podkarpacie region
PII-29	Wołosiak Rafał	Influence of growing conditions on the content of biologically active compounds in tomato purée
PII-30	Wołosiak Rafał	Influence of cocoa bean roasting on the content of phenolics in chocolates
PII-31	Wszelaczyńska Elżbieta	Health-promoting properties of selected new generation food products