

# Conference Programme

Biologically Active Compounds in Food  
2<sup>nd</sup> International Conference  
9 – 10 November 2017  
Hotel Borowiecki  
7/9 Kasprzaka Street, Łódź, Poland



**Thursday, 9<sup>th</sup> November 2017**

- 8:00-10:00      **Participants Registration**
- 10:00-10:15    **Start of the Conference/Welcome**

**Session I      Chair: Christiane Faeste, Krzysztof Kołodziejczyk**

**Plenary lecture**

- 10:15-10:45    **Sylvian Guyot** - How does food processing influence the functional properties of secondary metabolites in fruit-derived foodstuffs? The example of polyphenol oxidation in apple juices and ciders

**Short communications**

- 10:45-11:05    **Jarosław Markowski** - Authenticity and health value of fruit juices
- 11:05-11:25    **Vanja Todorovic** - ACI as a practical tool for comparison of antioxidant activity in fresh vs commercial juices
- 11:25-11:45    **Kalina Sikorska-Zimny** - Content of chosen elements in broccoli stored in controlled atmosphere
- 11:45-12:15    Coffee Break

**Session II      Chair: Catherine Renard, Dorota Piasecka-Kwiatkowska**

**Plenary lecture**

- 12:15-12:45    **Christiane Faeste** - Important mycotoxins in grain in Northern Europe: toxicodynamics, toxicokinetics and assessment of human risk

**Short communications**

- 12:45-13:05    **Maja Rupert** - Characterization and quality evaluation of mistletoe spirits
- 13:05-13:25    **Marta Ciecierska** - Popular methods of grilling and meat products contamination by polycyclic aromatic hydrocarbons
- 13:25-13:45    **María del Carmen Ponce de Leon Rodriguez** - An intestinal inflammation cell tri-culture model: study of the interaction with a citrus carotenoid ( $\beta$ -cryptoxanthin)
- 13:45-14:45    Lunch

**Poster Session I 14:45 – 15:30**

**Session III      Chair: Georgios Seiragakis, Beata Smolińska**

**Plenary lecture**

- 15:30-16:00    **Vassilis Fotopoulous** - Bioactive compounds in peach fruit under cold storage

**Short communications**

- 16:00-16:20    **Dorota Derewiaka** - The seeds of hemp as a functional additive in yoghurts
- 16:20-16:40    **Aleksandra Jedlińska** - Physicochemical characteristic of industrial aromas in a powder form
- 16:40-17:00    **Karol Bujak** - Corona CAD detector in food analysis
- 19:00-22:00    Banquet

## Friday, 10<sup>th</sup> November 2017



### Session IV Chair: Sylvain Guyot, Michał Sójka

#### Plenary lecture

9:00-9:30 || **Georgios Seiragakis** - Multi-analyte allergen analysis by LC/MS/MS

#### Short communications

9:30-9:50 || **Agnieszka Bartoszek** - Analytical methods for exhaustive characterization of Brassica plants and dietary products based on them  
9:50-10:10 || **Rafał Wołosiak** - Antioxidant activity of chosen spices' constituents  
10:10-10:30 || **Łukasz Woźniak** - Supercritical carbon dioxide extraction of furocoumarins from food and herbal matrices  
10:30-11:00 || Coffee Break

### Session V Chair: Vassilis Fotopoulous, Grażyna Budryn

#### Plenary lecture

11:00-11:30 || **Catherine Renard** - Enzymes, diffusion and chemical degradation, three factors that impact vitamin C and vitamin B9 when processing fruit and vegetables

#### Short communications

11:30-11:50 || **Diana Gawkowska** - Acidic, electrokinetic and structural properties of zinc ions/pectin systems  
11:50-12:10 || **Magali Gies** - Design of a new functional fermented maize yogurt-like product containing phytosterols and papaya/melon extracts  
12:10-12:30 || **Agnieszka Skwarek** - Ripened cheese as a source of bioactive peptides  
12:30-12:50 || **Patrycja Sowa** - Comparative analysis of coumarin content in various species of sweet clover (*Melilotus*)

### Poster Session II 12:50 – 13:40

13:40-14:00 || **Summary and Closing of the Conference**  
14:00-15:00 || Lunch  
17:00-18:00 || Social Event – ms<sup>2</sup> Museum of Art