

# **INFORMATION**

**Committees**

**Sponsors & Media & Supporting partners**

**Social program**

**Plan of the venue - Masaryk College Congress Centre**

**Useful information**

**Contact details**

## CRF 2023 Committees

### CRF 2023 Conference chairs:

Prof. Jana Hajslova (chairwoman)	University of Chemistry and Technology Prague, Prague, Czech Republic
Prof. Marco Arlorio (co-chair)	University of Piemonte Orientale, Novara, Italy
Prof. Vincenzo Fogliano (co-chair)	Wageningen University & Research, Wageningen, The Netherlands

### Scientific Committee:

Prof. Jana Hajslova (chairwoman)	University of Chemistry and Technology Prague, Prague, Czech Republic
Prof. Marco Arlorio (co-chair)	University of Piemonte Orientale, Novara, Italy
Prof. Vincenzo Fogliano (co-chair)	Wageningen University & Research, Wageningen, The Netherlands
Prof. Joana S. Amaral	Food Chemistry Division of EuChemS
Dr. Zuzana Ciesarova	Food Research Institute, Bratislava, Slovakia
Prof. Manuel A. Coimbra	University of Aveiro, Aveiro, Portugal
Prof. Chiara Dall'Asta	University of Parma, Parma, Italy
Prof. Vural Gökmen	Hacettepe University, Ankara, Turkey
Prof. Marina Heinonen	University of Helsinki, Helsinki, Finland
Prof. Thomas Henle	Technische Universität Dresden, Dresden, Germany
Prof. Hans-Gerd Janssen	Unilever Research and Development, Vlaardingen, Netherlands
Prof. Rudolf Krska	University of Natural Resources and Life Sciences, Vienna, IFA-Tulln, Austria
Prof. Monika Pischetsrieder	University of Erlangen-Nuremberg, Erlangen, Germany
Prof. Michele Suman	Barilla Food Research Labs, Parma, Italy

### Organizing Committee:

Dr. Monika Tomaniova (chair)	University of Chemistry and Technology Prague, Prague, Czech Republic
Prof. Jana Hajslova	
Prof. Jana Pulkrabova	
Martina Vlckova, MSc.	
Other members of staff and PhD students	
Prof. Marco Arlorio	University of Piemonte Orientale, Novara, Italy

## Sponsors & Media & Supporting partners



*Conference is held under auspices of the Minister of Agriculture of the Czech Republic, Marek Vůjborný, and under auspices of the European Chemical Society (EuChemS), Division of Food Chemistry.*



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[www.food-lab.de](http://www.food-lab.de)

[www.food-lab-int.de](http://www.food-lab-int.de)

## Social program:

### WELCOME DRINK

**Date:** Wednesday, September 13, 2023 | 18:30-19:30

**Venue:** Masaryk College Congress Centre

**Entry:** Free of charge for all conference delegates

### CONFERENCE DINNER

**Date:** Thursday, September 14, 2023 | 20:00-22:00

**Venue:** Sightseeing cruise at the historical ship

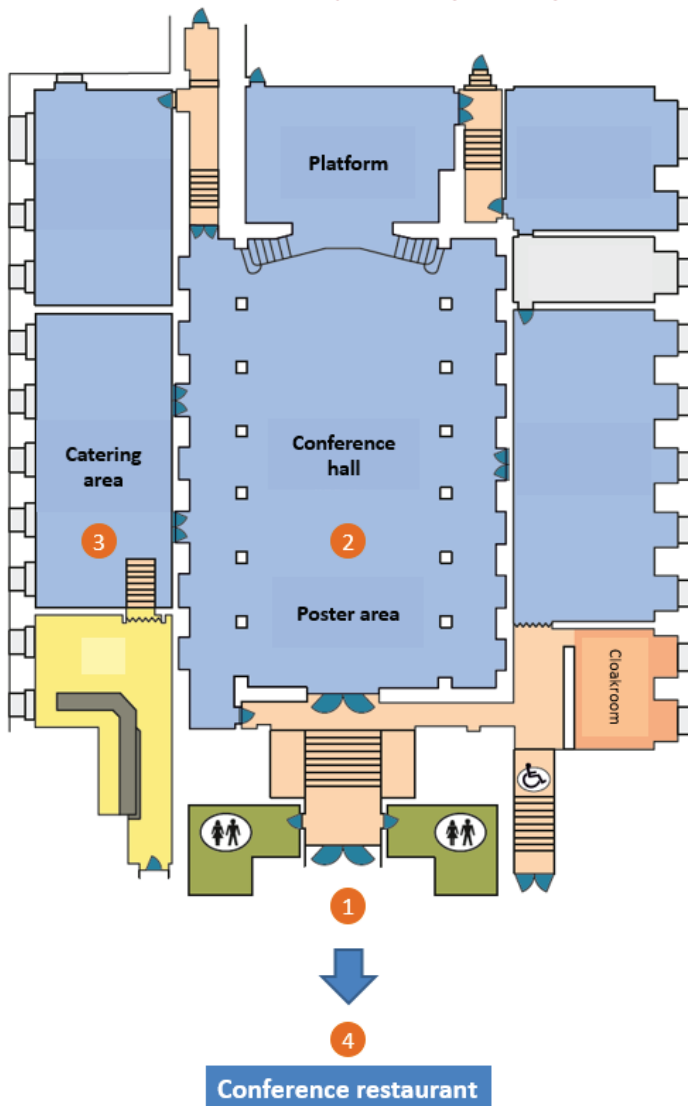
Berth: Dvořákovo nábřeží - Na Františku / Dvořák embankment - Na Františku (*map will be provided*)

**Entry:** Be sure to have your badge! Admission with the invitation card for all who have ordered voucher for dinner at 65 €.

**Dress code:** Smart casual



## CRF 2023 FLOOR PLAN (Masaryk College Congress Centre):



- 1: Entrance to the conference centre & Registration desk
- 2: Conference hall & Poster area
- 3: Catering area - Coffee breaks
- 4: Catering area - Conference restaurant (Lunch, Welcome Drink)

## Useful information:

### Important local telephone numbers:

- Emergency call 112
- Fireman 150
- Ambulance 155
- Municipal Police 156
- Police 158

### Prague public transport:

- For more information please check CRF 2023 website at [http://www.crf2023.eu/prague\\_public\\_transport.html](http://www.crf2023.eu/prague_public_transport.html)
- Prague Public Transit website - where to find a connection: <http://www.dpp.cz/en>

### WiFi Access (Masaryk College Congress Centre):

Free WiFi access will be available for all delegates during the conference dates.

**Network:** MK - sál

**Password:** mk-mk-66

## Contact details:

### Address of the Don Giovanni Hotel Prague:

Masarykova kolej / Masaryk Dormitory / Masaryk College Congress Centre  
Thákurova 1  
160 00 Prague 6  
Czech Republic  
Webpage: <https://www.masarykovakolej.cz/en/>

### CRF 2023 secretariat:

University of Chemistry and Technology, Prague (UCT Prague)  
Technická 5  
166 28 Prague 6, Czech Republic  
Telephone: +420 731 625 010  
Email: [CRF2023@vscht.cz](mailto:CRF2023@vscht.cz)

# PROGRAM

9<sup>th</sup> International Conference on  
**CHEMICAL REACTIONS  
IN FOODS IX  
(CRF 2023)**

**Chemistry & nutrition science beyond smart  
food designing**

**September 13-15, 2023**

**Masaryk College Congress Centre • PRAGUE • CZECH REPUBLIC**

Organised by:

University of Chemistry and Technology, Prague, Czech Republic (UCT Prague)

University of Piemonte Orientale, Italy (UPO)

Wageningen University & Research, The Netherlands (WUR)

## CRF 2023 - PROGRAM AT A GLANCE

Time / Date	WEDNESDAY September 13, 2023		THURSDAY September 14, 2023	FRIDAY September 15, 2023
8:00–9:00	Registration for the conference	Interactive course <b>FOOD CHEMISTRY: LET'S ADDRESS JOINTLY CHALLENGES FOR FUTURE</b>	Registration for the conference	Registration for the conference
9:00–10:00			Oral Session 3	Oral Session 6
10:00–10:30			FOODS PRODUCTION AND THEIR CHARACTERISATION	CHEMICAL REACTIONS IN PROCESSED / STORED FOODS II
10:30–11:00			Coffee break	Coffee break
11:00–12:00			Oral Session 4	Oral Session 7
12:00–12:30			STRATEGIES TO IMPROVE FOOD QUALITY AND CHEMICAL SAFETY II	CHEMICAL REACTIONS IN PROCESSED / STORED FOODS III
12:30–13:00			Lunch	Closing address & CRF 2023 poster award
13:00–13:30			Opening of the conference CRF 2023	
13:30–15:00	Oral Session 1 CHEMICAL REACTIONS IN PROCESSED / STORED FOODS I	Poster Session		
15:00–15:30		Coffee break		
15:30–16:00	Coffee break	Oral Session 5		
16:00–18:00	Oral Session 2 STRATEGIES TO IMPROVE FOOD QUALITY AND CHEMICAL SAFETY I	MITIGATION OF FOOD CONTAMINANTS AND RESIDUES		
18:30–19:30	Conference Welcome Drink			
From 20:00		Conference Dinner		

Coffee breaks and Welcome drink will be served in the conference area; lunch will be served in the conference restaurant.



## WEDNESDAY, September 13, 2023

9:00-18:00		<b>Registration for the CRF 2023 conference</b>
<b>10:00-12:00</b> Conference hall		<b>INTERACTIVE COURSE</b> <b>FOOD CHEMISTRY: LET'S ADDRESS JOINTLY CHALLENGES FOR FUTURE</b> <i>Moderators: Milena Stranska &amp; Michal Stupak, University of Chemistry and Technology, Prague</i>
<b>13:00-13:30</b> Conference hall		<b>OPENING of the conference</b> <i>Prof. Jana Hajslova &amp; Prof. Marco Arlorio &amp; Prof. Vincenzo Fogliano, Chairs of the CRF 2023 Conference</i> <i>Prof. Jan Masak, Dean of the Faculty of Food and Biochemical Technology, University of Chemistry and Technology, Prague</i> <i>Representative of the Ministry of Agriculture of the Czech Republic</i>
<b>13:30-15:30</b> Conference hall		<b>ORAL SESSION 1:</b> <b>CHEMICAL REACTIONS IN PROCESSED / STORED FOODS I</b> <i>Chairpersons: Jana Hajslova and Vincenzo Fogliano</i>
13:30-13:55	<b>L1</b>	<b>ON THE POSITIVE NEXUS BETWEEN FOOD (ULTRA)PROCESSING AND FOOD QUALITY</b> <i>Vincenzo Fogliano, Wageningen University, Wageningen, Netherlands</i>
13:55-14:20	<b>L2</b>	<b>111 YEARS OF THE MAILLARD REACTION - ANYTHING LEFT TO EXPLORE?</b> <i>Thomas Henle, Technische Universität Dresden, Dresden, Germany</i>
14:20-14:45	<b>L3</b>	<b>RISK RANKING OF HARMFUL SUBSTANCES IN FOOD AND THE ROLE OF PROCESSING CONTAMINANTS</b> <i>Rudolf Krska, University of Natural Resources and Life Sciences, Vienna, Austria</i>
14:45-15:10	<b>L4</b>	<b>INTERACTION OF FOOD CONTACT MATERIAL WITH PACKED FOOD: HOW TO EVALUATE THE PRODUCT SAFETY</b> <i>Erich Leitner, Graz University of Technology, Graz, Austria</i>
15:10-15:30	<b>L5</b>	<b>PHENOLIC COMPOUNDS ORIGINATED FROM EDIBLE PLANTS STRONGLY INHIBITING PANCREATIC LIPASE</b> <i>Aristeidis Tsagkaris, University of Chemistry and Technology, Prague, Czech Republic</i>
<b>15:30-16:00</b> Conference area		<b>Coffee Break</b>

16:00-18:00 Conference hall		<b>ORAL SESSION 2: STRATEGIES TO IMPROVE FOOD QUALITY AND CHEMICAL SAFETY I</b> <i>Chairpersons: Jana Hajslova and Marco Arlorio</i>
16:00-16:25	<b>L6</b>	<b>'SMART FOODS' DESIGNING: CHALLENGES FOR INTERDISCIPLINARY RESEARCH</b> <i>Jana Hajslova, University of Chemistry and Technology, Prague, Czech Republic</i>
16:25-16:50	<b>L7</b>	<b>PEPTIDE FORMATION IN FOOD: IMPLICATIONS FOR QUALITY, BIOACTIVITY AND AUTHENTICITY CONTROL</b> <i>Monika Pischetsrieder, University of Erlangen-Nuremberg, Erlangen, Germany</i>
16:50-17:10 Cancelled	<b>L8</b>	<b>ECO-SUSTAINABLE SOLUTIONS TO IMPROVE THE SHELF LIFE OF FRESH DAIRY PRODUCTS: THE CASE OF "ITALIAN MOZZARELLA CHEESE"</b> <i>Laura Quintieri, National Research Council of Italy, Bari, Italy</i>
17:10-17:30	<b>L9</b>	<b>EFFECT OF FLUIDIZED BED ROASTING ON COCOA CHARACTERISTICS</b> <i>Burçe Ataç Mogol, Hacettepe University, Ankara, Turkey</i>
17:30-17:50	<b>L10</b>	<b>EVALUATING THE IMPACT OF REFRIGERATION AND CELLULOSE MOLECULAR FILTRATION ON EXTRA VIRGIN OLIVE OIL COMPOSITION DURING STORAGE: A COMPREHENSIVE 2-YEAR STUDY</b> <i>Marilena Dasenaki, National and Kapodistrian University of Athens, Athens, Greece</i>
		<b>Discussion</b>
18:30-19:30 Conference area		<b>Conference Welcome Drink</b>

## THURSDAY, September 14, 2023

<b>9:00-10:30</b> Conference hall			<b>ORAL SESSION 3:</b> <b>FOODS PRODUCTION AND THEIR CHARACTERISATION</b> <i>Chairpersons: Zuzana Ciesarova and Vural Gökmen</i>
9:00-9:25	<b>L11</b>	<b>ADEQUATE POSTHARVEST-TREATMENT OF CLIMACTERIC FRUITS IS ESSENTIAL FOR THE FLAVOUR FORMATION OF THE FRUITS</b> <i>Barbara Siegmund, Graz University of Technology, Graz, Austria</i>	
9:25-9:45	<b>L12</b>	<b>HYPERSPECTRAL IMAGING AND MACHINE LEARNING FOR ASSESSING LETTUCE QUALITY</b> <i>Leevi Annala, University of Helsinki, Helsinki, Finland</i>	
9:45-10:05	<b>L13</b>	<b>INFLUENCE OF CHIA SEEDS ON THE FORMATION OF ACRYLAMIDE IN BISCUITS</b> <i>Carmen Breitling-Utzmann, Official Food and Veterinary Control Laboratory CVUA Stuttgart, Fellbach, Germany</i>	
10:05-10:25	<b>L14</b>	<b>TISSUE DISRUPTION AND ACID ADDITION AFFECT THE ENZYMATIC GLUOSINOLATE HYDROLYSIS IN RED CABBAGE</b> <i>Franziska Hanschen, Leibniz Institute of Vegetable and Ornamental Crops, Großbeeren, Germany</i>	
<b>Discussion</b>			
<b>10:30-11:00</b> Conference area	<b>Coffee Break</b>		
<b>11:00-12:30</b> Conference hall	<b>ORAL SESSION 4:</b> <b>STRATEGIES TO IMPROVE FOOD QUALITY AND CHEMICAL SAFETY II</b> <i>Chairpersons: Monika Pischetsrieder and Michele Suman</i>		
11:00-11:25	<b>L15</b>	<b>ERYTHRITOL AND FOOD SAFETY: CHEMICAL REACTIVITY IN FOODS AND NUTRITIONAL INSIGHTS</b> <i>Marco Arlorio, Università del Piemonte Orientale Amedeo Avogadro, Novara, Italy</i>	
11:25-11:45	<b>L16</b> <b>Cancelled</b>	<b>UNVEILING THE IMPACT OF FOOD ADDITIVES ON FLAVOR OF HEALTHY FOODS: THE ROLE IN THE POLYPHENOL-ORAL CONSTITUENTS INTERACTIONS</b> <i>Mónica Jesus, REQUIMTE, LAQV, Porto, Portugal</i>	
11:45-12:05	<b>L17</b>	<b>SAVOURY BISCUITS PREPARED WITH ADDITION OF CRICKET FLOUR: A COMPREHENSIVE QUALITY ASSESSMENT</b> <i>Beverly Hradecka, University of Chemistry and Technology, Prague, Czech Republic</i>	
12:05-12:25	<b>L18</b>	<b>CHOLESTEROL OXIDATION PRODUCTS AS MARKERS OF NUTRITIONAL QUALITY OF MILK AND MILK PRODUCTS</b> <i>Federico Canzoner, Soremartec Italia srl, Alba, Italy</i>	
<b>Discussion</b>			
<b>12:30-13:30</b> Conference restaurant	<b>Lunch</b>		

## THURSDAY, September 14, 2023

13:30-15:00  
Conference hall

### POSTER SESSION

Authors' presentation slot  
Posters are displayed during the whole conference

15:00-15:30  
Conference area

Coffee Break

15:30-18:00  
Conference hall

### ORAL SESSION 5:

#### MITIGATION OF FOOD CONTAMINANTS AND RESIDUES

Chairpersons: Thomas Henle and Rudolf Krška

15:30-15:55 **L19**

#### MANIPULATING THE MAILLARD REACTION TO REDUCE ACRYLAMIDE AND MAINTAIN FLAVOUR

Jane K. Parker, University of Reading, Reading, United Kingdom

15:55-16:20 **L20**

#### ACRYLAMIDE REDUCTION STRATEGY IN COMBINATION WITH DEOXYNIVALENOL MITIGATION IN INDUSTRIAL BISCUITS PRODUCTION

Michele Suman, Catholic University Sacred Heart, Parma; Piacenza, Italy

16:20-16:45 **L21**

#### THE ROLE OF 5-HYDROXYMETHYLFURFURAL ACCUMULATION VIA SUCROSE DEGRADATION ON ACRYLAMIDE FORMATION IN LOW MOISTURE FOOD SYSTEMS

Vural Gökmen, Hacettepe University, Ankara, Turkey

16:45-17:05 **L22**

#### FURAN AND ALKYL FURANS IN BREAKFAST CEREALS - INFLUENCE OF INGREDIENTS AND PRODUCTION STEPS

Sarah Lipinski, University of Münster, Münster, Germany

17:05-17:30 **L23**

#### IS FERMENTATION A GOOD OPTION FOR MITIGATING ACRYLAMIDE IN LEGUMES?

Zuzana Ciesarova, Food Research Institute, Bratislava, Slovakia

17:30-17:55 **L24**

#### HIGH PRESSURE THERMAL STERILIZATION (HPTS) AND ITS EFFECT ON FOOD PROCESSING CONTAMINANTS AND QUALITY-RELATED PROPERTIES IN FOOD IN COMPARISON TO THERMAL-ONLY PROCESSING

Robert Sevenich, Technische Universität Berlin, Berlin, Germany

Discussion

From 20:00

Conference Dinner

## FRIDAY, September 15, 2023

9:00-10:30 Conference hall	<b>ORAL SESSION 6:</b> <b>CHEMICAL REACTIONS IN PROCESSED / STORED FOODS II</b> <i>Chairpersons: Marco Arlorio and Jane Parker</i>
9:00-9:25 <b>L25</b>	<b>UNTARGETED 13C-LABELLING LC-HRMS BASED APPROACH TO STUDY THE FATE OF MYCOTOXINS DURING FOOD PROCESSING</b> <i>Alexandra Malachova, FFoQSI – Austrian Competence Centre for Feed and Food Quality, Safety &amp; Innovation, Tulln, Austria</i>
9:25-9:45 <b>L26</b>	<b>FORMATION AND DEGRADATION OF GLYCATION COMPOUNDS DURING BEER PRODUCTION</b> <i>Melanie Kwasnicki, Technische Universität Dresden, Dresden, Germany</i>
9:45-10:05 <b>L27</b>	<b>ROASTING IMPACT ON COCOA AND COCOA BEAN SHELLS: AN OVERVIEW ON BIOACTIVE COMPOUNDS AND NEW UP-CYCLED INGREDIENTS</b> <i>Vincenzo Disca, Università del Piemonte Orientale Amedeo Avogadro, Novara, Italy</i>
10:05-10:25 <b>L28</b>	<b>PEPTIDE PROFILING OF PASTEURIZED MILK FERMENTED WITH YOGURT STARTER CULTURES S. THERMOPHILUS AND LB. BULGARICUS BY MICROLC-IM-QTOF-MS/MS</b> <i>Eva Beck, Friedrich-Alexander-Universität Erlangen-Nürnberg, Erlangen, Germany</i>
	<b>Discussion</b>
10:30-11:00 Conference area	<b>Coffee Break</b>
11:00-12:40 Conference hall	<b>ORAL SESSION 7:</b> <b>CHEMICAL REACTIONS IN PROCESSED / STORED FOODS III</b> <i>Chairpersons: Erich Leitner and Barbara Siegmund</i>
11:00-11:20 <b>L29</b>	<b>REACTIVE <math>\alpha</math>-DICARBONYL COMPOUNDS IN MAILLARD CHEMISTRY OF MONO- AND OLIGOSACCHARIDES</b> <i>Karel Cejpek, University of Chemistry and Technology, Prague, Czech Republic</i>
11:20-11:40 <b>L30</b>	<b>FORMATION OF PROTEIN-BOUND MAILLARD REACTION PRODUCTS DURING THE STORAGE OF MANUKA HONEY</b> <i>Marcus Thierig, Technische Universität Dresden, Dresden, Germany</i>
11:40-12:00 <b>L31</b>	<b>CORRELATION OF MAILLARD REACTIONS COMPOUNDS WITH INDUSTRIAL "DOCE DE LEITE" COMPOSITION AND PHYSICOCHEMICAL PARAMETERS</b> <i>Rodrigo Stephani, Federal University of Juiz de Fora, Juiz de Fora, Brazil</i>
12:00-12:20 <b>L32</b>	<b>MULTIRESPONSE KINETIC MODELLING OF MAILLARD REACTION DURING UHT-TREATMENT OF MILKS</b> <i>Aytul Hamzalioglu, Hacettepe University, Ankara, Turkey</i>
12:20-12:40 <b>L33</b>	<b>INFLUENCE OF PRESSURE ON MAILLARD-TYPE REACTIONS</b> <i>Uwe Schwarzenbolz, Technische Universität Dresden, Dresden, Germany</i>
12:40-13:00 Conference hall	<b>CLOSING ADDRESS</b> <b>CRF 2023 poster award &amp; Announcement of the next CRF event</b>

# POSTER SESSION

## WEDNESDAY - FRIDAY, September 13-15, 2023

13:30–15:00

### POSTER SESSION

(Thursday, September 14, 2023 – authors' presentation slot)

RAW MATERIALS FOR FOOD PRODUCTION

PROCESSING & STORAGE

STRATEGIES TO IMPROVE QUALITY, SAFETY AND SHELF LIFE INCREASE

FOOD ADDITIVES AND OTHER ADDED INGREDIENTS

MITIGATION OF FOOD CONTAMINANTS AND RESIDUES

NOVEL FOODS, BOTANICALS AND FOOD SUPPLEMENTS

FUTURE & UP-CYCLED FOOD

Posters are displayed during the whole conference.

<b>P1</b>	<b>COMPREHENSIVE EVALUATION OF THE COMPOSITION OF BAKED INSECT-BASED PRODUCTS</b> Kateřina Šebelová, Beverly Hradecká, Jana Hajšlová
<b>P2</b>	<b>EFFECT OF ECHINACEA PURPUREA EXTRACT ON NUTRITIONAL AND SENSORY QUALITY OF FRESH CHEESE</b> Michal Gross, Eva Vitová, Matěj Rychetský
<b>P3</b>	<b>Cancelled BIOPROSPECTING STRATEGIES TO VALUE CITRON BRINES FOR FOOD APPLICATION</b> Leonardo Caputo, Lucia Bartella, Di Donna Leonardo, Angelo Adduci, Laura Quintieri
<b>P4</b>	<b>IMPACT OF DIFFERENT EXTRACTION METHODS ON COMPOSITION AND FUNCTIONAL PROPERTIES OF FILIPENDULA ULMARIA EXTRACT</b> Matěj Rychetský, Eva Vitová
<b>P5</b>	<b>AN EVALUATION OF TARGETED AND NON-TARGETED APPROACHES TO SAUDI REFERENCE HONEY</b> Turki Abu Hamrh, Abdullah Akbar, Amani Albalawi
<b>P6</b>	<b>BIOPROSPECTING OF ARTEMISIA SCOPARIA, PANAX GINSENG AND PHELLODENDRON SP. EXTRACTS</b> Kamila Bechynská, Adela Kollarova, Vit Kosek, Lucie Slovakova, Jan Polak, Jana Hajslova
<b>P7</b>	<b>PHYTOCANNABINOID PROFILES IN HEMP SEEDS AND PRODUCTS THEREOF</b> Zuzana Binova, Frantisek Benes, Matej Maly, Jana Hajslova
<b>P8</b>	<b>Cancelled POSSIBILITIES OF APPLE POMACE APPLICATION IN FOODS DESIGNED FOR SPECIFIC GROUPS OF PEOPLE</b> Martina Fikselová, Simona Kunová, Lucia Benešová, Jozef Čapla, Stanislava Lukáčová, Anna Mária Zelenajová
<b>P9</b>	<b>FOOD REFORMULATION: EFFECT OF REDUCING THE SALT CONTENT OF SELECTED TYPES OF CHEESE ON THE KEY AROMA COMPOUNDS</b> Iveta Šístková, Vojtěch Kružik, Mariana Hanková, Irena Němečková, Aleš Rajchl, Helena Čížková
<b>P10</b>	<b>EXPLORING THE MAILLARD REACTION AND CARAMELIZATION IN HONEY AND RELATED PRODUCTS</b> Anna Průšová, Zuzana Procházková, Anna Šírová, Karel Cejpek
<b>P11</b>	<b>EFFECTS OF POLYPHENOLS ON VOLATILE PROFILE AND ACRYLAMIDE FORMATION IN A MODEL OF WHEAT BREAD SYSTEM</b> Maria Barbara Róžańska, Agnieszka Makowska, Sylwia Mildner-Szkudlarz
<b>P12</b>	<b>CHANGES IN CHEMICAL COMPOSITION AND OXIDATIVE STABILITY OF COLD-PRESSED OILS OBTAINED FROM BY-PRODUCT ROASTED BERRY SEEDS</b> Maria Barbara Róžańska, Sylwia Mildner-Szkudlarz

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<b>P13</b>	<b>ASSESSMENT OF CHLORINATED PARAFFINS AS PRECURSORS OF - AND -CHLOROPROPANEDIOL ESTERS IN REFINED VEGETABLE OILS</b> <u>Tomáš Kouřimský</u> , Jakub Tomáško, Beverly Hradecká, Vojtěch Hrbek, Jana Pulkrabová, Jana Hajšlová
<b>P14</b>	<b>COMPARISON OF VOLATILE PROFILES OF CARROT CHIPS PRODUCED BY DEEP AND VACUUM FRYING USING GAS CHROMATOGRAPHY COUPLED TO HIGH RESOLUTION MASS SPECTROMETRY (GC-HRMS)</b> Maria Filatova, Beverly Hradecká, Hana Pírová, Tomáš Kouřimský, Jana Hajšlová, <u>Michal Stupák</u>
<b>P15</b>	<b>THE FATE OF GLYCOALKALOIDS DURING THE CULINARY PROCESSING OF POTATOES</b> <u>Ondrej Brabenec</u> , Ondrej Rubas, Jana Hajslova
<b>P16</b>	<b>POTENTIAL APPLICATION OF BAG ON VALVE TECHNOLOGY IN THE FOOD INDUSTRY. A CASE STUDY: OLIVE OIL</b> <u>Jaime García Mena</u> , Raul Perez Galvez , Jesus Lozano Sanchez, Ascensión Rueda Robles
<b>P17</b>	<b>APPLICATION OF NEW TECHNOLOGIES IN THE OLIVE OIL INDUSTRY FOR NUTRITIONAL AND BIOACTIVE QUALITY IMPROVEMENT</b> <u>Sandra Montoro Alonso</u> , Jesus Lozano Sanchez, Ascension Rueda Robles, Carmen Duque Soto
<b>P18</b>	<b>STUDIES ON THE METABOLIZATION OF DIETARY AMADORI PRODUCTS BY PROBIOTIC BACTERIA</b> <u>Lisa Filipp</u> , Florian Bausch, Lisa Neuhaus, Thomas Henle
<b>P19</b>	<b>FORMATION AND DEGRADATION OF FREE GLYCATION PRODUCTS DURING THE BREWING PROCESS</b> <u>Melanie Kwasnicki</u> , Phillip Strotzer, Juliane Halm, Thomas Henle
<b>P20</b>	<b>FORMATION AND MS BASED IDENTIFICATION OF PYROGLUTAMATE CONTAINING PEPTIDES IN ROASTED COCOA</b> <u>Anna Schneider</u> , Nikolai Kuhnert
<b>P21</b>	<b>INFLUENCE OF MEDIUM QUALITY FOR LIPID OXIDATION AND ALPHA-TOCOPHEROL CONCENTRATION ON THE FORMATION OF OXIDATION PRODUCTS</b> <u>Iveta Hradkova</u> , Barbora Soukupova, Marketa Bercikova, Vladimir Filip
<b>P22</b>	<b>COMPARISON OF DIFFERENT EXTRACTION TECHNIQUES FOR DETERMINATION OF VOLATILE COMPOUNDS OF RAPESEED OILS</b> <u>Vojtech Kruzik</u> , Iveta Sistkova, Anna Zelenkova, Ales Rajchl, Helena Cizkova
<b>P23</b>	<b>FERMENTATION OF VEGETABLE AND VEGETABLE-FRUIT JUICES WITH USE OF STARTER CULTURES</b> Gabriela Krátká, Iveta Horsáková, Monika Šestáková, <u>Iveta Šístková</u> , Rudolf Ševčík
<b>P24</b>	<b>MAILLARD REACTION PRODUCTS IN COMPLEX FOOD SAMPLES: HOME MADE VERSUS CANNED FOOD</b> <u>Theresa Kaeubler</u> , Friederike Manig, Thomas Henle
<b>P25</b>	<b>HOMOCITRULLINE - DOES IT PLAY A ROLE IN FOOD?</b> <u>Friederike Manig</u> , Marlene Walczak, Alexander Straub, Alexandra Jungrichter, Thomas Henle
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