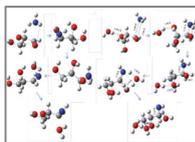
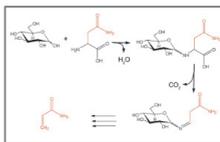


PROGRAM

9th International conference
**CHEMICAL REACTIONS
IN FOODS IX**

September 13-15, 2023
Prague, Czech Republic



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

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

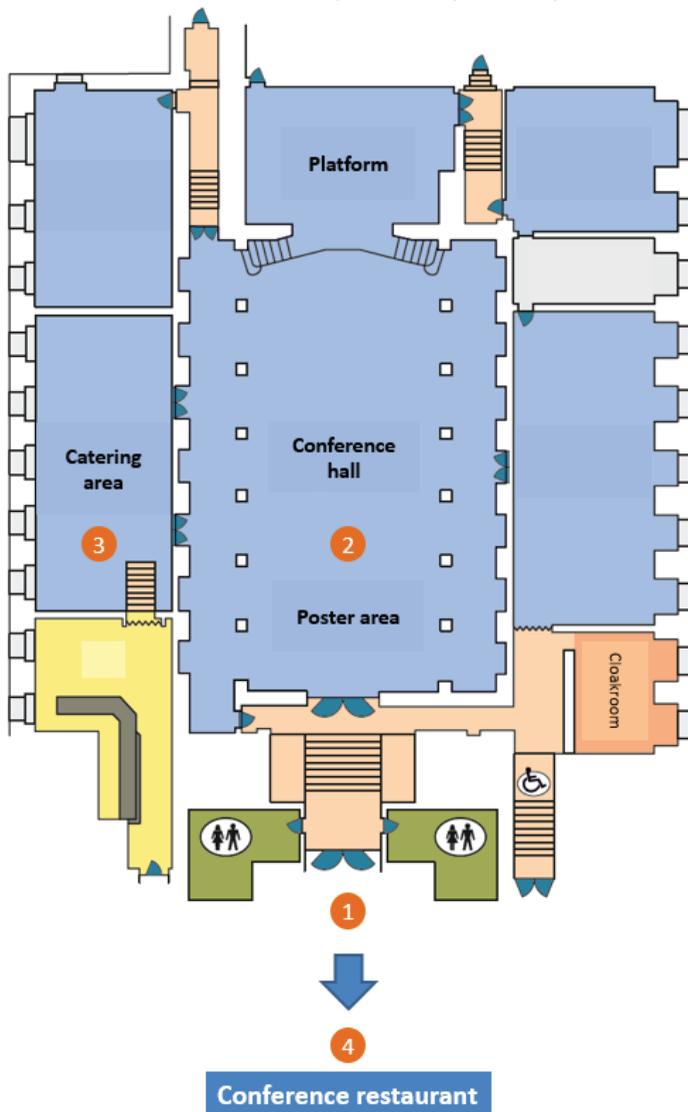
Berth: Dvořákovo nábřeží - Na Františku / Dvořák embankment - Na Františku (*map will be provided*)

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
- 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

PROGRAM

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

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

THURSDAY, September 14, 2023

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

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

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.

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

P13	ASSESSMENT OF CHLORINATED PARAFFINS AS PRECURSORS OF - AND -CHLOROPROPANEDIOL ESTERS IN REFINED VEGETABLE OILS <u>Tomáš Kouřimský</u> , Jakub Tomáško, Beverly Hradecká, Vojtěch Hrbek, Jana Pulkrabová, Jana Hajšlová
P14	COMPARISON OF VOLATILE PROFILES OF CARROT CHIPS PRODUCED BY DEEP AND VACUUM FRYING USING GAS CHROMATOGRAPHY COUPLED TO HIGH RESOLUTION MASS SPECTROMETRY (GC-HRMS) Maria Filatova, Beverly Hradecká, Hana Pírová, Tomáš Kouřimský, Jana Hajšlová, <u>Michal Stupák</u>
P15	THE FATE OF GLYCOALKALOIDS DURING THE CULINARY PROCESSING OF POTATOES <u>Ondrej Brabenec</u> , Ondrej Rubas, Jana Hajslova
P16	POTENTIAL APPLICATION OF BAG ON VALVE TECHNOLOGY IN THE FOOD INDUSTRY. A CASE STUDY: OLIVE OIL <u>Jaime García Mena</u> , Raul Perez Galvez , Jesus Lozano Sanchez, Ascensión Rueda Robles
P17	APPLICATION OF NEW TECHNOLOGIES IN THE OLIVE OIL INDUSTRY FOR NUTRITIONAL AND BIOACTIVE QUALITY IMPROVEMENT <u>Sandra Montoro Alonso</u> , Jesus Lozano Sanchez, Ascension Rueda Robles, Carmen Duque Soto
P18	STUDIES ON THE METABOLIZATION OF DIETARY AMADORI PRODUCTS BY PROBIOTIC BACTERIA <u>Lisa Filipp</u> , Florian Bausch, Lisa Neuhaus, Thomas Henle
P19	FORMATION AND DEGRADATION OF FREE GLYCATION PRODUCTS DURING THE BREWING PROCESS <u>Melanie Kwasnicki</u> , Phillip Strotzer, Juliane Halm, Thomas Henle
P20	FORMATION AND MS BASED IDENTIFICATION OF PYROGLUTAMATE CONTAINING PEPTIDES IN ROASTED COCOA <u>Anna Schneider</u> , Nikolai Kuhnert
P21	INFLUENCE OF MEDIUM QUALITY FOR LIPID OXIDATION AND ALPHA-TOCOPHEROL CONCENTRATION ON THE FORMATION OF OXIDATION PRODUCTS <u>Iveta Hradkova</u> , Barbora Soukupova, Marketa Bercikova, Vladimir Filip
P22	COMPARISON OF DIFFERENT EXTRACTION TECHNIQUES FOR DETERMINATION OF VOLATILE COMPOUNDS OF RAPESEED OILS <u>Vojtech Kruzik</u> , Iveta Sistkova, Anna Zelenkova, Ales Rajchl, Helena Cizkova
P23	FERMENTATION OF VEGETABLE AND VEGETABLE-FRUIT JUICES WITH USE OF STARTER CULTURES Gabriela Krátká, Iveta Horsáková, Monika Šestáková, <u>Iveta Šístková</u> , Rudolf Ševčík
P24	MAILLARD REACTION PRODUCTS IN COMPLEX FOOD SAMPLES: HOME MADE VERSUS CANNED FOOD <u>Theresa Kaeubler</u> , Friederike Manig, Thomas Henle
P25	HOMOCITRULLINE - DOES IT PLAY A ROLE IN FOOD? <u>Friederike Manig</u> , Marlene Walczak, Alexander Straub, Alexandra Jungrichter, Thomas Henle
P26	THE EFFECT OF CULINARY TREATMENT ON THE CONTENT AND FORMS OF VITAMIN B9 IN SPINACH Lenka Libenská, <u>Lucie Drábová</u> , Jana Pulkrabová
P27	EFFECTS OF STORAGE TEMPERATURE AND GRAIN FORM ON THE VOLATILE ORGANIC COMPOUNDS IN FRAGRANT RICE Kanphassorn Wimonmuang, Young-Sang Lee
P28	MODIFICATION OF CASEIN MICELLES AS POTENTIAL NANOCARRIER <u>Kristina Seliverstova</u> , Michael Weiß, Thomas Henle
P29	SELECTED MAILLARD REACTION PRODUCTS AND THEIR YEAST METABOLITES IN COMMERCIAL WINES <u>Anna-Lena Kertsch</u> , Juliet Wagner, Thomas Henle
P30	STABILITY OF CAROTENOIDS AND PHENOLIC COMPOUNDS DURING STORAGE AND PROCESSING OF SELECTED VEGETABLES <u>Aliaksandra Kharoshka</u> , Michaela Pitrová, Martina Štěpánová, Beverly Hradecká, Věra Schulzová
P31	APPROACHES TO MINIMIZE ACRYLAMIDE IN OXIDIZED CALIFORNIA STYLE OLIVES <u>Carmen Breitling-Utzmann</u> , Alexandra Treyer, Nadja Bauer
P32	ASSESSMENT OF THE PATULIN CONTAMINATION LEVEL IN SELECTED APPLE-BASED PRODUCTS AVAILABLE IN RETAIL IN BELGIUM Emmanuel K. Tangni, Julien Masquelier, Els Van Hoeck

P33	EVALUATION OF SEMICARBAZIDE LEVELS IN SAUDI FLOUR PRODUCTS <i>Faisal Alruways</i> , Majed Alansari, Faisal Almuzayni, Nouf Alzuhayri
P34	CHEMICAL INFORMATICS AND AI ALGORITHMS FOR DETECTING UNKNOWN CHEMICAL CONTAMINANTS IN FOOD SAMPLES USING LC-MS/MS <i>Sarah Al-Subaie</i>
P35	APPLICATION OF GREEN EXTRACTION TECHNOLOGIES IN FRUITS: INNOVATIONS WITHIN THE EXCELMEED PROJECT Vasilis Valdramidis, George Psakis, Ioannis Dimitros, Marianna Giannoglou, <i>Marilena Dasenaki</i> , George Katsaros
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