



3<sup>rd</sup>

B-FoST 2023

Black Sea Association  
of Food Science and  
Technology Congress



13<sup>th</sup> to 14<sup>th</sup> December, 2023 Belgrade, Serbia

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## PRELIMINARY PROGRAMME

3<sup>rd</sup> Black Sea Association of Food Science and Technology- B-FoST 2023 Congress

13<sup>th</sup> -14<sup>th</sup> December 2023

Hotel MONA Plaza, Belgrade, Serbia

Wednesday, 13 <sup>th</sup> December		
08.00-09.00	Registration	
09.00-09.30	<p style="text-align: center;"><b>OPENING and WELCOME CEREMONY</b></p> <p style="text-align: center;">Deputy Minister of Science and Technology of Republic of Serbia - Prof. Dr Marina Soković            Representative of Faculty of Agriculture University of Belgrade - Prof dr Viktor Nedovic            Dean of Faculty of Food Technology, Food Safety and Ecology UDG, - Prof dr Aleksandra Martinović, Montenegro            Prof Dr Da-Wen Sun, Royal Irish Academy, Ireland            - BFOST President - Prof dr Miomir Nikšić, Serbia</p>	
09.30-10.00	<b>COFFEE BREAK</b>	
10.00-10.40	<p style="text-align: center;"><b>Keynote 1</b>  <i>Da-Wen Sun, Ireland</i>            Advancements in Hyperspectral Imaging Technology for Enhancing the Detection and Control of Food Quality and Safety</p>	
10.40-11.20	<p style="text-align: center;"><b>Keynote 2</b>  <i>Marina Soković, Serbia</i>            Food as medicine: Your health is influenced by what you eat</p>	
11.20-12.00	<p style="text-align: center;"><b>Keynote 3</b>  <i>Sotirios Kiokias - EU Research Executive Agency, Belgium</i>            MSCA Program in Horizon Europe with focus on Staff Exchanges Action</p>	
12.00-12.40	<p style="text-align: center;"><b>Keynote 4</b>  <i>Vladimir Kakurinov, Macedonia</i>            Human behavior and its impact on hygienic design and food safety</p>	
12.40-13.40	<b>LUNCH BREAK/POSTER VIEWINGS/EXHIBITIONS</b>	
13.40-15.40	<b>SESSION 1</b> Latest progress in Fundamental & Applied Food Science Chairs: Nadiya Boyko, Katarina Smiljanić	<b>SESSION 2</b> Biotechnology and Bioengineering Chairs: Viktor Nedović, Mark Shamtsyan
13.40-14.10	<p style="text-align: center;"><b>Plenary Lecture 1</b>  <i>Nadiya Boyko, Ukraine</i>            Bioactive molecules, post-biotics, fermented foods in prevention of age-relevant diseases</p>	<p style="text-align: center;"><b>Plenary Lecture 2</b>  <i>Viktor Nedović, Serbia</i>            Encapsulation of bioactives in food industr</p>
14.10-14.40	<p style="text-align: center;"><b>Plenary Lecture 3</b>  <i>Katarina Smiljanić, Serbia</i>            Do post-translational and processing-born food protein modifications affect protein digestibility and their immune properties?</p>	<p style="text-align: center;"><b>Plenary Lecture 4</b>  <i>Mark Shamtsyan, Russia</i>            Bioactive compounds from mushrooms that can help to prevent and cure diseases</p>
14.40-15.10	<p style="text-align: center;"><b>Plenary lecture 5</b>  <i>Maja Kozarski, Serbia</i>            Chitosan Production from Mushrooms: Current State of Knowledge</p>	<p style="text-align: center;"><b>Plenary Lecture 4</b>  <i>Nikos Tzortzakis, Cyprus</i>            Medicinal and aromatic plants essential oils, hydrosols and their main component for the preservation of fresh produce</p>
15.10-15.25	<p style="text-align: center;"><i>Danijel Milinčić, Serbia</i>            Characterization and functional properties of goat milk based powder enriched with phenolic compounds from winemaking by-products</p>	<p style="text-align: center;"><i>Nevena Barać, Serbia</i>            In vitro antioxidant potential and mineral content of pectin-like polysaccharides isolated from soy hull</p>
15.25-15.40	<p style="text-align: center;"><i>Milena Pantić, Serbia</i>            Antimicrobial and antioxidant properties of crude chitosan extracted from cultivated <i>Agaricus bisporus</i></p>	<p style="text-align: center;"><i>Maja Bensa, Slovenia</i>            Litmaps - a useful tool for overcoming literature gaps: an example from food safety and chromatography</p>



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15.40-16.10	<b>COFFEE BREAK</b>	
16.10-17.40	<b>SESSION 3</b> Sustainability in Food Technology Chairs: Mona Elena Popa, Dragan Milićević	
16.10-16.40	<b>Plenary Lecture 7</b> <i>Mona Elena Popa, Romania</i> Sustainability in Food Technology Opportunities and challenges of agri-food waste and byproducts valorization	
16.40-16.55	<i>Dragan Milićević, Serbia</i> One Health - a holistic approach to achieving new trends in food safety and a sustainable food system	
16.55-17.10	<i>Merve Yavuz-Düzgün, Turkey</i> Comparison of physico-chemical properties of acidic and alkali pea proteins and entrapment yield with citrus pectin	
17.10-17.25	<i>Konstantin Kakurinov, Macedonia</i> The role of parental influence on children's brand preferences	
17.25-17.40	<i>Milica Pešić, Serbia</i> The changes of antioxidants bioavailability during in vitro gastrointestinal digestion of okara-enriched gluten-free bread	
17.25-17.45	<b>Short oral presentation session</b> Chairs: Mona Elena Popa, Dragan Milićević	<b>Short oral presentation session</b> Chairs: Milena Pantić, Maja Kozarski
17.45-17.50	<i>Karina Grigoryan, Armenia</i> Efficiency of green biosynthesis silver nanoparticles as antibacterial against <i>Aeromonas hydrophila</i> isolated from infected rainbow trout	<i>Ana Ćirić, Serbia</i> Rosehip ( <i>Rosa canina</i> L.): A Phytochemical and Bioactive Ingredient Analysis for Functional Food Applications
17.50-17.55	<i>Mihaela Draghici, Romania</i> Development of a new protein-vegetable "snack" product, nutritionally balanced	<i>Anita Najdenkoska, Macedonia</i> Matrix effect in determination of pesticide in cereal products with gas chromatography
17.55-18.00	<i>Masa Ilincic, Montenegro</i> Study of the Temperature Effect on the Growth of <i>E. coli</i> in Cheese	<i>Filipa S. Reis, Portugal</i> Assessing the bioactivity of extracts obtained from 22 different by-products of the agri-food industry
18.00-18.05	<i>Nađa Raičević, Montenegro</i> Microbiome Analysis of Selected Montenegrin White Brine Cheeses	<i>Jovana Petrović, Serbia</i> Edible and bioactive mushroom <i>Agrocybe aegerita</i> (V. Brig.) Vizzini: a valuable resource for the next generation of pharmaceutical products
18.05-18.10	<i>Amil Orahovac, Montenegro</i> Evaluating Dietary Salt Intake Patterns in the Montenegrin Adult Population	<i>Gjyliza Bregu, Albania</i> Hmf level and diastase number of some albanian honey samples
18.10-18.15	<i>Andrea Milacic, Montenegro</i> Assessing the Quality and Authenticity of Montenegrin Olive Oil	<i>Jovana Mišković, Serbia</i> The impact of seed priming of pea ( <i>Pisum sativum</i> L.) with extracts of <i>Schizophyllum commune</i> Fr. 1815 on the plant's antioxidant activity under drought stress conditions
18.30-19.30	<b>GET TOGETHER COCKTAIL RECEPTION</b>	



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**Thursday, 14<sup>th</sup> December**

08.00-09.00	Registration	
09.00-09.40	<p style="text-align: center;"><b>Keynote 5</b> <i>Frank Moermann, Belgium</i> Robots in the food industry: challenges with respect to hygiene and cleaning/disinfection</p>	
09.40-10.10	<b>COFFEE BREAK</b>	
10.10-12.10	<p style="text-align: center;"><b>SESSION 4</b> Hygienic Engineering and Design Chairs: Huub Lelieveld, Mark Shamtsyan</p>	<p style="text-align: center;"><b>SESSION 5</b> Food Adulteration Chairs: Sladjana Šobajić, Irena Vovk</p>
10.10-10.40	<p style="text-align: center;"><b>Plenary Lecture 8</b> <i>Vladimir Kakurinov, Macedonia</i> Hygienic Engineering and Design applied in Food Factories buildings</p>	<p style="text-align: center;"><b>Plenary Lecture 9</b> <i>Sladjana Šobajić, Serbia</i> Controversies in the use of food supplements?</p>
10.40-11.10	<p style="text-align: center;"><i>Aleksandra Đukić Vuković, Serbia</i> Non-thermal technologies beyond food safety: role in fermented food and food waste valorization</p>	<p style="text-align: center;"><b>Plenary Lecture 10</b> <i>Irena Vovk, Slovenia</i> Challenges in Analyses of Phytonutrients in Food Samples</p>
	<p style="text-align: center;"><i>Nikoleta Lugonja, Serbia</i> The influence of thermal treatments on the quality of infant food</p>	
11.10-11.50	<p style="text-align: center;"><b>Keynote 6</b> <i>Lillian Barros, Portugal</i> Innovative Technologies for Natural Food Ingredients: From Nature to Products</p>	
11.50-15.00	<p style="text-align: center;"><b>SESSION 6</b> Novel Food Engineering Technologies Chairs: Mirjana Pešić, Saša Despotović</p>	<p style="text-align: center;"><b>SESSION 7</b> New trends in Food Safety Laws and Regulations Chairs: Aleksandra Martinović, Charalampos Proestos</p>
11.50-12.20	<p style="text-align: center;"><b>Plenary Lecture 11</b> <i>Steva Lević, Serbia</i> Spray drying in food technology: applications, innovations and quality control</p>	<p style="text-align: center;"><b>Plenary Lecture 12</b> <i>Aleksandra Martinović, Montenegro</i> Beyond the Plate: The Interplay between Antimicrobial Resistance Emergence and the Safety of Our Food</p>
12.20-12.50	<p style="text-align: center;"><b>Plenary Lecture 13</b> <i>Saša Despotović, Serbia</i> Effect of hop particle size on haze formation and sensory properties of the New England IPA beer</p>	<p style="text-align: center;"><b>Plenary Lecture 14</b> <i>Charalampos Proestos, Greece</i> Edible insects: tendency or necessity for the food industry</p>
12.50-13.20	<p style="text-align: center;"><b>Plenary Lecture 15</b> <i>Tanja Petrović, Serbia</i> Active and intelligent packaging of food: A new trend for the future</p>	<p style="text-align: center;"><b>Plenary Lecture 16</b> <i>Andreja Rajkovic, Belgium</i> Microplastics and nanoplastics in food safety: from toxicity to microbial interactions</p>
13.20-13.50	<p style="text-align: center;"><b>Plenary Lecture 17</b> <i>Mirjana Pešić, Serbia</i> Goat milk: carrier of bioactive compounds</p>	<p style="text-align: center;"><i>Aleksandar Petrović, Nikolina Živković, Serbia</i> Resveratrol - health in a glass of wine</p>
		<p style="text-align: center;"><i>Nenad Vujović, Serbia</i> Analysis, current situation and perspective related to plant food safety in Serbia</p>
13.50-14.05	<p style="text-align: center;"><i>Nevena Ivanović, Serbia</i> Nutritional characteristics of whole grain products ON SERBIAN MARKET</p>	
14.05-15.00	<b>LUNCH BREAK/POSTER VIEWINGS/EXHIBITIONS</b>	





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	<b>SESSION 8</b>	<b>SESSION 9</b>
15.00-16.30	Food Testing, Quality Control and Food Safety Chairs: Andrej Gregori, Maja Bensa	Food and Industrial Microbiology Chairs: Mirjana Rajilić-Stojanović, Jovana Vunduk
15.00-15.30	<b>Plenary Lecture 18</b> <i>Huub Lelieveld, Netherlands</i> Food safety and ingredients	<b>Plenary Lecture 19</b> <i>Mirjana Rajilić-Stojanović, Serbia</i> Medicinal herb extracts as a novel food for microbiota manipulation
15.30-16.00	<b>Plenary Lecture 20</b> <i>Andrej Gregori, Slovenia</i> Medicinal fungi food supplements - novel foods, adulteration and quality control	<b>Plenary Lecture 21</b> <i>Jovana Vunduk, Serbia</i> A new tool in mushroom toxicity screening: the use of a panel of bioluminescent whole cell bioreporter bacteria
16.00-16.30	<b>Plenary Lecture 22</b> <i>Dajana Vučinić, Serbia</i> Digestibility, starch morphology, and nutritive value of rusks made from wheat flour with the addition of proso	<i>Antonios Chrysargyris, Cyprus</i> Antimicrobial, cytotoxic and anticancer activities from Cypriot aromatic plant extracts
16.30-16.45	<i>Maja Bensa, Slovenia</i> A matrix of critical points for consumer food safety	<i>Bojana Vidović, Serbia</i> What are the benefits of fermented foods?
16.45-17.15	<b>E-POSTER PRESENTATION</b>	
17.15-17.30	<b>CLOSING CEREMONY</b>	

<b>E-POSTER</b>
<i>Marina Tomašević, Croatia</i> Effect of ultrasound and cold pressing on the composition of Graševina grape seed oil lipophilic and hydrophilic antioxidants
<i>Vesna Šolaja, Serbia</i> The effect of biopriming of pea seeds ( <i>Pisum sativum</i> L.) with extracts of <i>Schizophyllum commune</i> Fr. 1815 on the enzymatic antioxidant activity of seedling
<i>Vesna Šolaja, Serbia</i> Antimicrobial activity of <i>Pleurotus salmoneostramineus</i> fruiting body extracts co-cultivated with <i>Pleurotus</i> spp. and <i>Lentinus crinitus</i>
<i>Natalija Uršulin-Trstenjak, Croatia</i> Diet for patients with gastritis
<i>Zorana Miloradović, Serbia</i> The assessment of raw milk cheese production practices among Serbian small-scale dairy processors
<i>Antonios Chrysargyris, Cyprus</i> The use of Cypriot oregano for the preservation of fresh spearmint
<i>Nikos Tzortzakis, Cyprus</i> Cypriot oregano essential oil and hydrosol as promising agents for the preservation of fresh basil
<i>Uroš Čakar, Serbia</i> The study of fruit wine properties in the protection against oxidative stress
<i>Uroš Čakar, Serbia</i> Fruit wine active compounds and its ability of hyperglycemia prevention



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