

Posters

Session 1) Quality and safety of plant and animal agricultural products

1. Omega - 3 and omega - 6 fatty acids from sustainable crops

*Del Fiore A, Colonna N, Cuna D, De Rossi P, Stamigna C, Tolaini V, Crinò P*

2. Characterization and assays of wild growing plants used in herbal medicine

*Kubeš J, Sýkorová T, Skalický M, Lhotská M, Česká J, Hnilička F*

3. Protein quality of foods of plant origin available in Portugal

*Motta C, Coelho M, Tavares N, Diniz D*

4. Determination of fat content and profile of fatty acids in new varieties of oats

*Pokhrel K, Kouřimská L, Božik M*

5. The effect of microwave treatment on quality and oxidation stability of nuts and almonds

*Škvorová P, Kouřimská L*

6. Behaviour of polyphenols and antioxidant activity after boiling of heads from a globe artichoke improved genotype

*Tolaini V, Salazar Sanclemente KC, Crinò P*

7. Isolation and identification of bacteria causing mastitis in dairy sheep and their resistance to antibiotics

*Zigo F, Ondrášovičová S, Vasil' M, Pecka-Kielb E, Bujok J*

Session 2) Food safety – contaminants, trace elements, natural toxins

8. A method for determination of acrylamide in bread by UPLC-MS/MS

*Copeto S, Jesus S, Motta C, Coelho I, Castanheira I*

9. Characterization of food from burnt areas in the Central Region of Portugal

*Gueifão S, Moreira T, Ventura M, Delgado I, Celho I, Castanheira I*

10. Development and application of a HILIC-QToF-MS method in the monitoring of sulfonamide residues in powdered milk-based infant formulas

*Petrarca MH, Braga PAC, Reyes FGR, Ariseto-Bragotto AP*

11. Mackerel seasonality effect on Se content

*Rego A, Ventura M, Gueifão S, Coelho I, Cardoso C, Afonso C, Bandarra N, Isabel Castanheira*

12. Assessment of the mechanisms and pathways of fish contamination and mercury-selenium antagonism

*Ribeiro M, Zephyr N, Leufroy A, Coelho I, Danion M, Castanheira I, Guerin T, Jitaru P*

13. Open access to METROFOOD-RI services

*Sharma S, Vandermeiren K, Belc N, Mast J, Presser K, Verleysen E, Zoani C, Van Loco J*

14. Screening for Microcystins and Nodularin in food supplements on the Belgium market

*Van Hassel WHR, Huybrechts B, Wilmotte A, Andjelkovic M*

Session 3) Food hygiene, allergens, environmental aspects

15. Magnetic aptamer-based oligoprecipitation as innovative sample treatment strategy for food allergen determination: egg white lysozyme as case study

*Toma L, Franzoni A, Mattarozzi M, Cavazza A, Giannetto M, Ronda L, Careri M*

Session 4) Food security, food authenticity

16. Characterization and discrimination of salt samples of different geographical areas and kind by Neutron Activation Analysis and chemometric methods

*Bergamaschi L, Mandrile L, Rossi AM*

17. Building a database for provenance studies of origin wines from the Douro Valley

*Coelho I, Matos A, Nascimento A, Bordado J, Donard O, Epova E, Barre J, Beral S, Castanheira*

18. Czech Beer - the EU Protected Geographical Indication

*Drábková K*

19. Determination of genetically modified DNA in foods by PNA-functionalized magnetic microbeads as substrates for enzyme-labelled amperometric genoassay

*Fortunati S, Giannetto M, Rozzi A, Corradini C, Careri M*

20. Physico-chemical properties and pollen analysis of honey produced in Bejaia region

*Ghorab A, Nakib R, Bekdouche F*

21. Antioxidant properties of white wines from different geographical origins

*Jakabová S, Fikselová M, Ševčík M, Aláčková Z*

22. Authenticity of dairy products by Capillary Electrophoresis

*Masci M, Zoani C, Navigato T, Turrini A, Jasionowska R, Caproni R, Ratini P*

Session 6) Foodomics

Session 5) Food quality, food integrity

23. Optimization of HPLC method for determination of cholesterol

*Kolarič L, Šimko P*

24. Variations in the fatty acids profile of the meat by adding hempseed cake in the diet of multiparous cull cows

*Pianezze S, Perini M, Sepulcri A, Baldini M, Fabro C, Piasentier E, Corazzin M*

25. The effect of frying oil on the fat content of fish fingers and potato croquettes and its stability

*Soukup J, Kouřimská L*

26. Food Research Institute Prague - part of the European Research Infrastructure METROFOOD

*Šmídová Z, Šavrdová M, Laknerová I, Urban M*

Session 7) Human nutrition

27. Policies and strategies in food and healthy lifestyles

*Jesus S, Coelho M, Dias G, Castanheira I*

28. EPA and DHA content in fish oil supplements on the Italian market: A preliminary study

*Navigato T, Masci M, Turrini A, Zoani C, Caproni R*

29. Is the nutrition of the Czech badminton representatives adequate?

*Sabolová M, Bašová A*

30. Non-coeliac gluten sensitivity

*Žatečka L, Sabolová M*

Session 8) Food reference materials and proficiency testing

31. METROFOOD: an Infrastructure for Promoting Metrology in Food and Nutrition

*Lucarini M, Benedetti B, Durazzo A, Nicoli S, Turrini A, Lombardi-Boccia G*

32. Joint Research Unit – METROFOOD-MK and its Contribution to Food Safety and Quality

*Nadjenkoska A*

33. Use of a certified reference material (CRM) of metals in hydrobiological products in a laboratory intercomparison program

*Sandoval S, González K, Muñoz L*

Session 9) Food contact materials, nanomaterials, microplastics

34. Active Food Packaging Joins Quality by Design for the Development of Antimicrobial Materials Containing Essential Oil-based Cocrystals

*Bianchi F, Fornari F, Riboni N, Spadini C, Cabassi CS, Carraro C, Mazzeo PP, Bacchi A, Orlandini S, Furlanetto S, Careri M*

35. Clitoria ternatea extract as a source of antioxidant compounds in chitosan based edible films and their intelligent properties

*Jancikova S, Dordevic D, Tesikova K, Antonic B, Tremlova B*

Session 10) Novel food technologies, food reformulation

36. Capacity development within the Greek Node of METROFOOD RI regarding food processing. Challenges and opportunities for fermented food product reformulation

*Tsimidou M, Mantzouridou FTh, Trichopoulou A, Tsakalidou E, Kazou M, Tarantilis P*

Session 11) Data handling in food samples

37. Data sharing to improve food supply chain management

*Palocci C, Zoani C*

Session 12) Sensory analysis, food acceptance, consumer behaviour

38. The effect of the addition of cricket flour on the quality of bakery products

*Petříčková D, Kouřimská L, Ferusová Ž, Faměra O*