



INTERNATIONAL
HELLENIC
UNIVERSITY



ISEKI-FOOD
ASSOCIATION



5th edition of the ISEKI E-conferences!

“Current food innovation trends; the texture and consumer perception perspective”

DAY 1
23 NOVEMBER 2022
9:25 am CET – 4:30 pm CET

CONFERENCE OPENING

Moderator: Liliana Tudoreanu (Romania)

9:30 am CET

Professor Margarida Vieira
President of the ISEKI-Food Association

**Welcome message from *ISEKI Food Association* -
presentation of the organization**

9:40 am CET

Professor Petros SAMARAS
Dean of the Faculty of Geosciences

**Welcome message from the *International Hellenic
University Greece* as main organizer**

9:50 am CET

Professor Cosmin Alin Popescu
Rector of the University
of Life Sciences "King Mihai I" from
Timisoara, Romania

**Welcome message from the *University of Life Sciences
"King Mihai I" from Timisoara, Romania*, as co-organizer**



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SESSION 1 - INVITED SPEAKERS

Moderators:

Prof Maria Papageorgiou (Greece)

Prof Adrian Ravis (Romania)

Prof Paola Pitia (Italy)

10:00 am CET

Professor Florence Dubois-Brissonnet

AgroParisTech, Paris-Saclay University, INRAe, Institut Micalis, France

Genetic, physiological and cellular heterogeneities of bacterial pathogens in food matrices: consequences in food safety

10:30 am CET

Professor Petros Samaras

Department of Food Science and Technology, International Hellenic University, Greece

Environmental Sustainable Practices in Food Industry

11:00 am CET

Professor Florin Stănică

Faculty of Horticulture. University of Agronomic Sciences and Veterinary Medicine of Bucharest, Romania

New fruits with high nutraceutical value.

11:30-12:00 CET Coffee break



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SESSION 1- INVITED SPEAKERS (continued)

Moderators:

Associated Prof. Eleni KALOGIANNI (Greece)

Prof. Isidora Radulov (Romania)

Prof. Rui Mariano Cruz (Portugal)

Professor Raquel P.F. Guiné

12:00 am CET

CERNAS Research Centre and Department of Food Industry Department, Polytechnic Institute of Viseu, Portugal

The determination of food textural properties: case studies

Dr. Stella Minoudi

12:30 pm CET

Department of Genetics, Development and Molecular Biology, Aristotle University of Thessaloniki, Greece

DNA techniques and advances in food authenticity analyses

Dr. Marco Garcia-Vaquero

1:00 pm CET

School of Agriculture and Food Science at University College Dublin (UCD), Ireland

Seaweeds: towards the exploitation of marine nutraceuticals and functional foods



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Lunch 1:30 pm - 2:30 pm CET

SESSION 2 - ORAL PRESENTATIONS

Moderators

Prof. Dana Tăpăloagă (Romania)

		PRESENTING AUTHOR	AUTHORS	Title
1	2:30-2:45 pm CET	Paul Finglas	Paul Finglas	Food Nutrition Security Cloud (FNS-Cloud)
2	2:45-3:00 pm CET	Éva LASLO	Éva LASLO, Éva GYÖRGY, Károly- arnold UNGURAN ,	Food associated stress tolerance of antibiotic resistant bacteria isolated from dairy products
3	3:00-3:15 pm CET	Sawsan AL-RAWI	Sawsan AL-RAWI, Ahmad IBRAHIM,	The potential medicinal properties of Nutmeg extracts



Introduction to poster session : Professor Nicoleta Gabriela Hadărugă (Romania)

SESSION 3 – POSTER PRESENTATION

VIRTUAL POSTER ROOM AND BREAKOUT ROOMS IN ZOOM

3:15 pm CET – 4:30 pm CET

	Authors	Presenting author	Title
Food safety & Risk assessment			
1	Liana SALANȚĂ, Maria TOFANĂ, Carmen POP, Anamaria POP,	Liana SALANȚĂ	Non-Alcoholic Beer: Perception among Romanian University Students
2	Andrea LAUKOVÁ,	Andrea LAUKOVÁ	Bacteriocins, effective tool against biogenic amines-producing dairy enterococci
3	Mayka PEDRAO, Fábio Augusto GARCIA CORÓ, Andresa MIRANDA, Danilo Borba AGONILHA,	Mayka PEDRAO	EVALUATION OF THE EFFICIENCY OF SANITIZERS ROUTINELY USED IN POULTRY SLAUGHTERHOUSE IN BRAZIL
4	Mayka PEDRAO, Jeniffer Caroline MONTEIRO,	Mayka PEDRAO	Evaluation of the use of ozone in the sanitization of knives and in the elimination of Salmonella sp.



Margarida Masami
YAMAGUCHI, Fábio Augusto
Garcia CORÓ,

in swine tongue

5 Zinaida YEGOROVA, Tatiana
SHACHEK, Elena
ZELENKOVA,

Zinaida YEGOROVA

MICROBIOLOGICAL STUDY OF
CONCENTRATED BEET JUICE

6 Karina GRIGORYAN,

Karina GRIGORYAN

Antibacterial efficacy of nanosilver and hydrogen
peroxide based disinfectant against
Staphylococci and Coliform bacteria prevalent in
meat processing plant

7 Cristina COMAN, Florina
SCURTU, Doina CLAPA,
Vasile COMAN, Adrian Ionuț
CADIȘ, Augustin C. MOȚ,
Sonia Ancuța SOCACI,
Loredana F. LEOPOLD,

Cristina COMAN

Toxicity of Gadolinium on Stevia rebaudiana
grown in vitro

Food quality and authenticity

8 Andrea LAUKOVÁ,

Andrea LAUKOVÁ

Analysis of Slovak raw goat milk microbiome,
vitamin E and trace elements content

9 Maria ARAÚJO, Alexandre
ROMÃO, M. Rui ALVES, Carla
BARBOSA, Paulo FERNANDES,

Maria ARAÚJO

MICROBIOLOGICAL AND PHYSICO-CHEMICAL
EVALUATION OF CURED GOAT CHEESE
PRODUCED FROM MILK TREATED WITH AND
WITHOUT PULSED ELECTRIC FIELDS



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| 10 | Dana TĂPĂLOAGĂ, Liliana TUDOREANU, Andreea-Mădălina MIHAI, Georgiana BARBELIAN, Mariana DANU, Diana Maria VÂRDARE, Gheorghe Valentin GORAN , Raluca Aniela IRIMIA, Maria Teodora PITURU, | Raluca Aniela IRIMIA | Total concentrations of minerals and potentially toxic metals in beef and pork cooked liver and kidney |
| 11 | Adriana SKENDI, Christodoulos DELIGEORGAKIS, Maria PAPAGEORGIU, | Christodoulos DELIGEORGAKIS | Exploring physicochemical and textural characteristics of commercial frozen pita bread in the Greek market |
| 12 | Florina RADU, Lia - Sanda ROTARIU, Sofia -Georgeta POPESCU, | Florina RADU | Evaluation the effect of K- carrageenan on the quality of the set-type yogurt |

4:30 pm CET - Closing of Day 1 of the conference