

CONFERENCE PROGRAMME

Monday, 12th September 2016

12:00 Ceremonial opening of the conference.

- Mariusz K. Piskula (Poland)
- Radosław Zawadzki (Poland)
- Susanne Braun (Germany)

12:30 Keynote lecture: Modern food safety law versus tradition
Bernd M.J. van der Meulen (Netherlands)

13:10 Consumer preferences for an archetypal traditional food product in Hungary
Peter Balogh (Hungary)

13:30 Traditional food and their allergenicity
Barbara Wróblewska (Poland)

13:50 Italian traditional foods: not only pizza
Antonella Leone (Italy)

14:20 LUNCH

15:00 Flavours forgotten and unforgotten traditional vegetables in polish cuisine
Lech Michalczuk (Poland)

15:30 Diet food delivery services – an innovative use of traditional functional foods for human
Aneta Florek (Poland)

15:50 Current production, import, export, consumption of fishery products and their development
in the Czech Republic
Václav Nebeský (Czech Republic)

16:10 Neglected traditional foods as trigger for new generation of food products
Sonja Smole Možina (Slovenia)

16:30 COFFEE & TEA BREAK

16:45 Promotion and development of plant-based protein sources in Denmark to mitigate climate
change and conserve biodiversity and tradition
Natalie Hoidal (Denmark)

17:05 Cluster of innovation in agribusiness as a platform for cooperation between science and
business
Sebastian Jarzębowski (Poland)

17:25 TRADEIT project in Poland

Andrzej Fetliński (Poland)

17:45 A networking presentation on ISEKI Food Association and Food-STA project
Susanne Braun

19:00 DEPARTURE FOR DINNER IN GIETRZWAŁD

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09:00 Keynote lecture: Food safety challenges associated with traditional foods
Friedrich-Karl Lücke

09:30 Nutrigenomics in the context of the traditional food
Maciej Oziembłowski (Poland)

09:50 Slovak foods with labels of specifications
Zuzana Ciesarová (Slovak Republic)

10:10 Products based on flax as a valuable food ingredients
Katarzyna Świąder (Poland)

10:30 COFFEE & TEA BREAK

10:45 Technological innovations and safety aspects of fermented table olives in Greece
George John Nychas (Greece)

11:05 Health benefits of a traditional food: cabbage
Christophe Marcic (France)

11:25 Mushrooms: more than a side dish
Anton S.M. Sonnenberg (Netherlands)

11:45 The role of drying in the development of traditional mushroom products
Dimitrios Argyropoulos (Germany)

12:05 Wild edible mushrooms from Romania - innovative valorisation of their functional properties
Emanuel Vamanu (Romania)

12:25 LUNCH

13:05 Traditional food with authentic raw material: the Sicilian wheat landraces
Oscar Grillo (Italy)

13:25 Gluten-free grain products: processing, production, marketing
Martina Foschia (Ireland)

- 13:45 Influence of RS3 resistant starch on the properties of home-made wheat bread
Evžen Šárka (Czech Republic)
- 14:05 Tradition and innovation in bakery products
Małgorzata Wronkowska (Poland)
- 14:20 Sea-buckthorn innovative cereal products
Kristína Kukurová (Slovak Republic)
- 14:35 Inulin-type fructans as an additive to gluten-free bread
Natalia Drabińska (Poland)
- 14:50 COFFEE & TEA BREAK & POSTER SESSION & EXHIBITION
- 16:00 Factors affecting apple aroma and taste
Krzysztof Rutkowski (Poland)
- 16:20 Environmental safety and innovative plum growing technology
Marijana Pešaković (Republic of Serbia)
- 16:35 Plum cultivars from Fruit Research Institute Čačak intended for drying
Nebojša Milošević (Republic of Serbia)
- 18:30 DEPARTURE FOR THE CONCERT IN THE CASTLE AND DINNER