

11th Central European Congress on Food and Nutrition



CEFood Congress Book

“Food, technology and nutrition for
healthy people in a healthy environment“

Editors:

**Peter Raspor, Irena Vovk, Andrej Ovca,
Sonja Smole Možina, Bojan Butinar, Mojca Jevšnik**

Ljubljana, 2022

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KN-3**INSIGHTS IN ADVANCED EXTRACTION TECHNIQUES USED FOR BIOACTIVE COMPOUNDS ISOLATION****Stela Jokić****Faculty of Food Technology, Josip Juraj Strossmayer University of Osijek,
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As a result of a large difference in the structure between the different classes of target bioactive compounds and their natural sources, their physical and chemical properties differ. Therefore, it is very important and necessary to find the most efficient method of extraction of selected bioactive compounds and then optimize the extraction procedure. Conventional extraction techniques still use harmful organic solvents, while in recent time, innovative green techniques (such as supercritical/subcritical extraction, ultrasound-assisted extraction, microwave-assisted extraction etc.) which enable better extraction yield, better quality of the extract, and resource saving (time, solvent, etc.) are increasingly used [1,2]. Special emphasis in this presentation will be put on the possible commercial valorisation of the research results and on the transfer of those results to the application level [3], as well as on strengthening the relationship between the academic community and the industry, developing the economy, and creating a positive social impact.

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