



*5<sup>th</sup> International Scientific and Professional Conference /*  
5. međunarodni znanstveno-stručni skup

# FOOD INDUSTRY BY- PRODUCTS

*SCIENTIFIC PROGRAMME / PROGRAM SKUPA*

10<sup>th</sup> and 11<sup>th</sup> June 2026  
Osijek, Croatia



## SCIENTIFIC PROGRAMME / PROGRAM SKUPA

Wednesday, 10 June 2026 / Srijeda, 10. lipnja 2026.

9:30 – 10:00	<i>Registration of participants / Prijava i registracija sudionika</i>
10:00 – 10:30	<i>Conference opening Ceremony / Otvorenje Skupa</i>
10:30 – 11:00	<i>Coffee Break, Poster Session / Pauza za kavu, razgledavanje postera</i>
	<i>Plenary lectures and Invited lectures / Plenarna predavanja i pozvana predavanja Moderators / Moderatorii: Stela Jokić, Marina Tišma</i>

### Plenary lectures / Plenarna predavanja

11:00 – 11:20	<b>CLOSING THE LOOP IN THE FOOD INDUSTRY: ADVANCED STRATEGIES FOR BY-PRODUCT UTILIZATION</b> <i>Charis M. Galanakis</i>
11:20 – 11:40	<b>PHA-BASED PACKAGING FROM WASTE BIOMASS</b> <i>Dajana Kučić Grgić, Marinko Markić, Matija Cvetnić, Vesna Ocelić Bulatović, Elvira Vidović, Stela Jokić, Krunoslav Aladić, Ivica Strelac, Antun Jozinović, Jasmina Ranilović, Tanja Cvetković, Ivona Dolčić, Filip Miketa, Ivona Miketa, Drago Šubarić, Tomislav Bolanča</i>

### Invited lectures / Pozvana predavanja

11:40 – 11:55	<b>FOOD IS NOT WASTE!</b> <i>Sanja Kolarić Kravar</i>
11:55 – 12:10	<b>CONSUMER ACCEPTANCE OF UPCYCLED FOOD PRODUCTS – PSYCHOLOGICAL, SOCIAL AND REGULATORY ASPECTS</b> <i>Jasmina Ranilović, Sara Ćuk, Marija Banožić</i>
12:10 – 12:25	<b>FROM TECHNOLOGY DEVELOPMENT CONTRIBUTIONS TO THE CREATION OF THE FINAL PRODUCT – APPLICATION OF INNOVATIONS IN THE TREATMENT OF BY-PRODUCTS, WASTE, AND WASTEWATER</b> <i>Mario Panjičko, Gregor Drago Zupančič, Anamarija Herčeki</i>
12:25 – 12:30	<b>Discussion and conclusions / Rasprava i zaključci</b>



**Book presentation / Predstavljanje knjige**

**Promoters / Promotori:**

*Drago Šubarić, Verica Dragović Uzelac, Stela Jokić*

**Book presentation / Predstavljanje knjige**

**12:30 – 13:00** **NEKE MOGUĆNOSTI ISKORIŠTENJA NUSPROIZVODA PREHRAMBENE INDUSTRIJE – KNJIGA 6**

*Drago Šubarić, Dajana Kučić Grgić, Stela Jokić, Antun Jozinović*

**13:00 – 14:30** **Lunch break, Poster Session / Pauza za ručak, razgledavanje postera**

**Invited lectures and Oral presentations / Pozvana predavanja i usmena priopćenja**

**Moderators / Moderatori:**

*Ante Lončarić, Jasmina Ranilović*

**Invited lectures / Pozvana predavanja**

**14:30 – 14:45** **GRAPE MARC, RETAIL-DISCARDED BLUEBERRIES, AND FALLEN ACORNS AS SOURCES OF BIOACTIVE COMPOUNDS: EXTRACTION, CHARACTERIZATION, AND APPLICATIONS**

*Aly Castillo, Maria Celeiro, Laura Rubio, Diego Gonzalez-Iglesias, Marta Lores*

**14:45 – 15:00** **VALORIZATION OF BLACK ELDERBERRY POMACE AND FLOWER USING GREEN HIGH-PRESSURE TECHNOLOGIES**

*Aleksandra Gavarić, Siniša Simić, Zorana Mutavski, Senka Vidović*

**15:00 – 15:15** **BIODEGRADABLE PACKAGING AS A SOLUTION TO THE GLOBAL PLASTIC POLLUTION: CURRENT STATUS, CHALLENGES, AND THE ROLE OF BY-PRODUCTS**

*Jozo Ištuk, Jurislav Babić, Drago Šubarić, Đurđica Ačkar, Antun Jozinović*

**Oral presentations / Usmena priopćenja**

**15:15 – 15:25** **HEALTH EFFECTS OF FUNCTIONAL FOODS ENRICHED WITH AGRO-INDUSTRIAL BY-PRODUCTS**

*Nikolina Kolobarić, Zrinka Mihaljević, Ines Drenjančević*

**15:25 – 15:35** **EFFECT OF ULTRASOUND-ASSISTED VINIFICATION ON THE CHEMICAL COMPOSITION OF COLD-PRESSED MALVAZIJA ISTARSKA GRAPE SEED OIL**

*Erik Matić, Marina Lukić, Fumica Orbanić, Jasmina Ranilović, Tanja Cvetković, Sanja Radeka*

**15:35 – 16:00** **Discussion and conclusions / Rasprava i zaključci**

**20:00** **Conference dinner / Zajednička večera**

**ZOO Hotel Osijek**



*Thursday, 11 June 2026 / Četvrtak, 11. lipnja 2026.*

**9:30 – 10:00** *Registration of participants*  
**Prijava i registracija sudionika**

*Plenary lecture and Invited lectures /*  
**Plenarno predavanje i pozvana predavanja**  
*Moderators / Moderatori:*  
*Jelka Pleadin, Marija Banožić*

**Plenary lecture / Plenarno predavanje**

**10:00 – 10:20** **APPLICATION OF SUSTAINABLE STRATEGIES TO MICROPLASTIC CONTAMINATION IN SOIL, WATER, AND THE FOOD CHAIN**  
*Tanja Bogdanović, Jelka Pleadin*

**Invited lectures / Pozvana predavanja**

**10:20 – 10:35** **ENHANCEMENT OF POLYPHENOL CONTENT AND ANTIOXIDANT ACTIVITY IN COCOA SPREAD ENRICHED WITH GRAPE SEED OIL AND ENCAPSULATED GRAPE SEED EXTRACT**  
*Ivana Lončarević, Branimir Pavlić, Jovana Petrović, Nemanja Teslić, Ivana Nikolić, Nikola Maravić, Milica Stožinić, Biljana Pajin*

**10:35 – 10:50** **EXPLORING THE POTENTIAL OF PLANT PROTEINS IN CULTIVATED MEAT PRODUCTION**  
*Igor Slivac, Matija Maltarski, Anita Horvatić, Kristina Radošević, Višnja Gaurina Srček*

**10:50 – 11:00** *Discussion and conclusions / Rasprava i zaključci*

**11:00 – 11:30** *Coffee Break, Poster Session*  
**Pauza za kavu, razgledavanje postera**



**BioPHA-ComFPack – Workshop / BioPHA-ComFPack – radionica**

**ONLY FOR REGISTERED PARTICIPANTS /  
SAMO ZA PRIJAVLJENE SUDIONIKE**

**Workshop Leaders / Voditelj radionice:**

*Dajana Kučić Grgić*

**11:00 – 11:30** *Registration of participants /  
Prijava i registracija sudionika*

**11:30 – 11:35** *Workshop opening /  
Otvorenje radionice*

**Oral presentations / Usmena priopćenja**

**11:35 – 11:50** **FROM WASTE BIOMASS TO BIOPOLYMERS: OPTIMIZATION OF THE BIOPROCESS FOR POLYHYDROXYALKANOATE PRODUCTION USING PURE AND MIXED CULTURES**  
*Dajana Kučić Grgić*

**11:50 – 12:10** **EXTRACTION AND PURIFICATION OF PHA: CHLOROFORM VS. GREEN SOLVENTS – FACTS, MISCONCEPTIONS AND CONTEMPLATIONS**  
*Gabrijela Milić, Klara Opačak, Krunoslav Aladić, Ivica Strelec, Stela Jokić*

**12:10 – 12:30** **ANALYSIS OF POLYHYDROXYALKANOATES BY GC-MS**  
*Krunoslav Aladić, Dajana Kučić Grgić, Antun Jozinović, Drago Šubarić, Ivica Strelec, Vesna Ocelić Bulatović, Klara Opačak, Gabrijela Milić, Stela Jokić*

**12:30 – 12:50** **REDEFINING SUSTAINABLE PACKAGING VIA PHBV-BASED SOLUTIONS FOR FOOD APPLICATIONS**  
*Karlo Grgurević, Vesna Ocelić Bulatović, Elvira Vidović, Antun Jozinović, Dajana Kučić Grgić*

**12:50 – 13:10** **BARRIER PROPERTIES OF COMPOSTABLE MATERIALS – CHARACTERIZATION AND IMPROVEMENT**  
*Ivona Dolčić*

**13:10 – 13:30** **IMPACT OF ECO-INNOVATIVE PACKAGING ON THE QUALITY OF A FOOD PRODUCT AND LIFE CYCLE ASSESSMENT OF POLYHYDROXYALKANOATE PRODUCTION FROM AGRO-INDUSTRIAL RESIDUES AT LABORATORY SCALE (BIOPHA-COMFPACK PROJECT)**  
*Jasmina Ranilović*

**13:30 – 13:45** *Conclusions and Conference closing / Zaključci i zatvaranje Skupa*

**13:45 – 14:30** *Lunch break / Pauza za ručak*

**14:30 – 15:30** *Tour of the PTFOs laboratories / Obilazak PTFOs laboratorija*



## **POSTER PRESENTATIONS / POSTERSKA PRIOPĆENJA**

- P-01** **INCORPORATION OF BERRY FRUIT POMACES IN SWEET SPREADS**  
*Dario Šarić, Antun Jozinović, Drago Šubarić, Jurislav Babić, Daniela Paulik, Aleksandar Juhas, Antonia Vačić, Durdica Ačkar*
- P-02** **DES-MODIFIED BREWERS' SPENT GRAIN FOR DYE AND PHARMACEUTICAL REMOVAL FROM WATER**  
*Benedikt Pelzer, Maja Adamović, Natalija Velić, Marija Stjepanović, Ilija Gasan Osojnik Črnivec, Filipa A. Vicente, Blaž Likozar*
- P-03** **APPLICATION OF FLAXSEED PRESS CAKE FLOUR IN ICE CREAM PRODUCTION: A PROMISING POSSIBILITY FOR BY-PRODUCT UTILIZATION**  
*Mirela Lučan Čolić, Jasmina Lukinac, Petra Lončarić, Martina Antunović Vicić*
- P-04** **FROM BY-PRODUCT TO FUNCTIONAL BEVERAGE - WHEY VALORIZATION IN KEFIR AND A NOVEL FERMENTED DRINK PRODUCED FROM COW AND DONKEY MILK**  
*Martina Arapović, Leona Puljić, Nikolina Kajić, Krešimir Mastanjević*
- P-05** **AMTPS-BASED RECOVERY OF CURCUMINOIDS FROM *Curcuma longa*: EXPLORING PACKAGING APPLICATIONS**  
*Assya Bellaadem, Blaž Likozar, Gasan Osojnik, Gregor Lavrič, Filipa A. Vicente*
- P-06** **INNOVATIVE EXTRACTION TECHNIQUES FOR THE VALORISATION OF ARONIA POMACE AS A SOURCE OF BIOACTIVE PHENOLICS**  
*Danica Sinovčić, Anita Klanac, Mladenka Šarolić, Dragana Jukić, Petra Brzović*
- P-07** **INTEGRATION OF RISK ASSESSMENT, VACCP AND TACCP APPROACHES IN THE DEVELOPMENT AND VALORIZATION OF BY-PRODUCTS IN THE FOOD INDUSTRY**  
*Benjamin Čaušević, Antun Jozinović, Drago Šubarić, Midhat Jašić*
- P-08** **BIOACTIVE PROFILE AND ENCAPSULATION STRATEGIES OF POLYPHENOLS FROM ŽILAVKA AND BLATINA GRAPE POMACE**  
*Sara Ćuk, Marija Banožić, Marina Vranješ, Krunoslav Aladić, Stela Jokić*
- P-09** **GLUCOSINOLATE DIVERSITY IN BRASSICACEAE PLANTS AS A SOURCE OF BIOACTIVE COMPOUNDS FOR BIOMASS VALORIZATION**  
*Azra Đulović, Josip Tomaš, Franko Burčul, Ana Vidović, Katarina Grgić, Ivica Blažević, Ivana Generalić Mekinić*



- P-10 NATURAL PRODUCT-INSPIRED CHROMONE-2-CARBOXYLIC ACID LIGANDS FOR THE DEVELOPMENT OF BIOLOGICALLY ACTIVE COPPER(II) COMPLEXES**  
*Stjepan Šarić, Nikolina Filipović, Martina Šrajter Gajdošik, Elvira Kovač-Andrić*
- P-11 PILOT-SCALE SUPERCRITICAL CO<sub>2</sub> EXTRACTION AND VOLATILE**  
*Marijana Franičević, Vlatka Paštar, Ivana Kavain, Vedran Poljak*
- P-12 INFLUENCE OF INDUSTRIAL JUICE PROCESSING ON THE COMPOSITION AND FUNCTIONAL PROPERTIES OF APPLE POMACE**  
*Stanislava Gorjanović, Ferenc Pastor, Darko Micić, Tatjana Šoštarić, Zorica Lopičić, Snežana Zlatanović*
- P-13 APPLICATION OF CIRCULAR ECONOMY IN HEALTH PROTECTION AND DISEASE PREVENTION**  
*Sanja Hlubuček Čingel, Tea Medved, Branislav Čingel*
- P-14 PHENOLIC COMPOUNDS AND ANTIOXIDANT ACTIVITY OF WILD POMEGRANATE BY-PRODUCTS**  
*Nikolina Kajić, Leona Puljić, Martina Arapović, Mario Kovač, Aleksandra Šupljegav Jukić*
- P-15 MICROWAVE-ASSISTED EXTRACTION OF POLYPHENOLS AND ANTIOXIDANT ACTIVITY FROM FRESH WHOLE SEEDS OF WHITE GRAPE VARIETIES**  
*Maja Karnoš Babić, Vesna Rastija, Dejan Agić, Toni Kujundžić, Domagoj Šubarić, Mato Drenjančević*
- P-16 BIOACTIVE POTENTIAL OF COFFEE SILVERSKIN: APPLICATION IN THE FORMULATION OF HERBAL INFUSIONS**  
*Danijela Šeremet, Ema Šalamon, Aleksandra Vojvodić Cebin, Draženka Komes*
- P-17 ENCAPSULATION OF CHOKEBERRY POMACE POLYPHENOLS ON ALMOND AND RICE PROTEIN MATRICES**  
*Mirela Kopjar, Antun Jozinović, Jurislav Babić, Anita Pichler*
- P-18 APPROACHES TO THE VALORIZATION OF BY-PRODUCTS GENERATED DURING LEGUME PROCESSING**  
*Mario Kovač, Nikolina Kajić, Leona Puljić, Sara Čuk, Stela Jokić, Marija Banožić*
- P-19 NUTRITIONAL VALORIZATION OF HERZEGOVINIAN ĆUPTER ENRICHED WITH BREWER'S SPENT GRAIN: GLYCEMIC INDEX AND FUNCTIONAL FOOD POTENTIAL**  
*Ivana Šimić, Anita Lalić, Ines Banjari*



- P-20 VALORIZATION OF AROMATIC PLANT BY-PRODUCTS IN STRONG ALCOHOLIC BEVERAGES: A BIBLIOMETRIC AND NETWORK ANALYSIS VIA VOSviewer**  
*Verica Budimir, Archana Ambujakshan Nair, Ante Lončarić*
- P-21 VALORIZATION OF MIXED AGRO-INDUSTRIAL WASTE HYDROLYSATE FOR CONTINUOUS PHA PRODUCTION USING *Cupriavidus necator***  
*Marinko Markić, Dora Bramberger, Laura Jaklenec, Karlo Grgurević, Matija Cvetnić, Vesna Ocelić Bulatović, Stela Jokić, Krunoslav Aladić, Ivica Strelac, Antun Jozinović, Jasmina Ranilović, Drago Šubarić, Tomislav Bolanča, Dajana Kučić Grgić*
- P-22 FROM EFFLUENT TO ECOSYSTEM: ENVIRONMENTAL PATHWAYS OF SMALL BREWERY WASTE**  
*Dora Bjedov, Krešimir Mastanjević, Kristina Habschied*
- P-23 CULTIVATION PERFORMANCE OF PLEUROTUS OSTREATUS ON LIGNOCELLULOSIC SUBSTRATES SUPPLEMENTED WITH MUNICIPAL SEWAGE SLUDGE**  
*Erik Mihelič, Marjana Simonič, Katarina Zavrl*
- P-24 THE PRODUCTION AND STABILISATION OF COLD-PRESSED WALNUT OIL**  
*Tihomir Moslavac, Drago Šubarić, Krunoslav Aladić, Antonija Šarić, Vlatka Ižvkić, Martina Marijanović, Daniela Paulik, Antun Jozinović*
- P-25 ANTIOXIDATIVE AND ANTIMICROBIAL POTENTIAL OF BITTER ORANGE *Citrus aurantium* L.**  
*Hrvoje Pavlović, Iva Mračić Raič, Leona Golubov, Nela Nedić Tiban*
- P-26 VALORIZATION OF FRUIT PIT FOOD INDUSTRY BY-PRODUCTS: EFFECT OF CARBONIZATION TEMPERATURE ON BIOCHAR YIELD AND FTIR-IDENTIFIED FUNCTIONAL GROUPS**  
*Ivona Nuić, Sunčica Mileta, Marin Ugrina, Sanja Perinović Jozić, Rose Mikulandra*
- P-27 VALORISATION OF AGROINDUSTRIAL BY-PRODUCTS FOR SUSTAINABLE BIODEGRADABLE AND COMPOSTABLE MATERIALS**  
*Vesna Ocelić Bulatović, Elvira Vidović, Dajana Kučić Grgić, Kristina Kanižaj, Antun Jozinović*
- P-28 VEGETABLE CONSUMPTION PATTERNS AMONG UNIVERSITY STUDENTS AND THEIR IMPLICATIONS FOR SUSTAINABLE FOOD SYSTEM TRANSITION**  
*Božana Odžaković, Gorana Crnčević, Relja Suručić, Borut Bosančić*



- P-29** **ECO-FRIENDLY RECOVERY OF PHENOLICS FROM *Hibiscus sabdariffa* L. HERBAL DUST**  
*Emma Pavičić, Valentina Masala, Carlo Ignazio Giovanni Tuberoso, Krunoslav Aladić, Snježana Keleković, Sara Povrženić, Stela Jokić*
- P-30** **IMPACT OF CHOKEBERRY POMACE ON QUALITY OF FOOD PRODUCTS**  
*Anita Pichler, Mirela Kopjar, Josipa Krezić, Jurislav Babić, Antun Jozinović*
- P-31** **FROM WASTE TO VALUE: BIOACTIVE COMPOUNDS FROM MEAT BY-PRODUCTS**  
*Leona Puljić, Nikolina Kajić, Marija Banožić, Mario Kovač, Krešimir Mastanjević*
- P-32** **LIFE CYCLE ASSESSMENT OF PHB PRODUCTION FROM AGRO-INDUSTRIAL WASTE: LABORATORY INSIGHTS AND SCALE-UP POTENTIAL**  
*Jasmina Ranilović, Dajana Kučić Grgić, Stela Jokić, Krunoslav Aladić*
- P-33** **IMPACT OF REDESIGNED EXPERIMENTAL COMPOSTABLE PACKAGING ON THE SENSORY ATTRIBUTES OF AN INDUSTRIAL FOOD PRODUCT: BIOPHA-COM FPACK (PHASE II)**  
*Tanja Cvetković, Davorka Gajari, Hrvoje Trojak, Ivana Kozbur, Renata Tomerlin, Jasmina Ranilović, Kristina Kanižaj, Vesna Ocelić Bulatović, Dajana Kučić Grgić*
- P-34** **POTENTIAL FOR SUSTAINABLE PROCESSING OF VEGETABLE WASTE INTO FUNCTIONAL SPICE PRODUCTS**  
*Svjatlana Škrabal, Maja Ergović Ravančić, Valentina Obradović*
- P-35** **REGULATORY FRAMEWORK OF THE EUROPEAN UNION AND GUIDELINES FOR THE UTILIZATION OF FOOD INDUSTRY BY-PRODUCTS**  
*Darja Sokolić, Drago Šubarić, Antun Jozinović*
- P-36** **APPLICATION OF BUCKWHEAT-DERIVED BIOCHAR MODIFIED WITH  $MgCl_2 \cdot 6H_2O$  FOR DICLOFENAC REMOVAL FROM WASTEWATER**  
*Marija Stjepanović, Maria Bošnjak Matić, Blanka Bilić Rajs, Hrvoje Pavlović, Marek Wrobel, Marcin Jewiarz, Natalija Velić*
- P-37** **AMINO ACID COMPOSITION OF PROTEINS FROM BOVINE SKIN AND HOUSE CRICKET: A COMPARATIVE STUDY**  
*Ivana Lončarević, Branislav Šojić, Biljana Pajin, Ivana Flanjak, Jovana Petrović, Ivana Nikolić, Milica Stožinić*



- P-38 OPTIMIZATION OF THE EXTRACTION OF ADHERENT EGG WHITE PROTEINS FROM EGGSHELL WASTE**  
*Ivica Strelec, Lora Stojanac, Marta Ostojčić, Sandra Budžaki*
- P-39 INFLUENCE OF GRINDING AND PREHYDRATION OF CAROB FLOUR ON DOUGH RHEOLOGY AND BREAD QUALITY**  
*Jana Zahorec, Jovana Petrović, Ivana Nikolić, Jelena Šurlan, Nikola Maravić, Zita Šereš, Dragana Šoronja-Simović*
- P-40 SOME OF THE PHYSICO-CHEMICAL PROPERTIES OF ISOLATED FIBERS FROM SPELT BRAN**  
*Antun Jozinović, Đurđica Ačkar, Josip Mihaljević, Ana-Marija Gotal Skoko, Ivana Tomac, Jurislav Babić*
- P-41 WILD ROSEHIP FROM HERZEGOVINA: PHYTOCHEMICAL CHARACTERIZATION AND POTENTIAL APPLICATIONS IN THE FOOD INDUSTRY**  
*Višnja Vasilj, Nikolina Kajić, Jozo Ištuk, Jana Šic Žlabur, Mia Dujmović*
- P-42 INNOVATIVE AND SUSTAINABLE POSTHARVEST PRESERVATION STRATEGIES FOR EDIBLE AND MEDICINAL MUSHROOMS**  
*Sunčana Včelik, Tomislav Soldo, Marina Barišić, Biljana Crevar, Tihomir Kovač*
- P-43 WATER-DES INTERACTIONS GOVERNING STARCH DISSOLUTION AND EXTRACTION FROM POTATO PEEL WASTE**  
*Monika Vidmar, Mónia A. R. Martins, Robin D. Rogers, Blaž Likozar, Filipa A. Vicente*
- P-44 STORAGE STABILITY OF APPLE FLOUR GRANULATES FORMULATED WITH HYDROCOLLOIDS AND PROTEIN-BASED BINDERS**  
*Snežana Zlatanović, Darko Micić, Mihal Đuriš, Ferenc Pastor, Stanislava Gorjanović*



V. FIB CONFERENCE, 2026