# PROGRAMME

**Wednesday, 25 October 2017**

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
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<tbody>
<tr>
<td>15:00-19:00</td>
<td>Participant registration</td>
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<tr>
<td><strong>WORKSHOP:</strong></td>
<td>&quot;HOW TO CALCULATE NUTRIENT CONTENT OF FOODS&quot;</td>
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<tr>
<td>18:00-18:15</td>
<td>Workshop organizer addressing (Croatian Chamber of Economy, Croatian Food Agency, Faculty of Food Technology)</td>
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<tr>
<td>18:15-18:45</td>
<td>NUTRITION DECLARATION – MANDATORY FOOD INFORMATION</td>
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<td>Sanja Kolarić Kravar, Ministry of Agriculture of the Republic of Croatia, Croatia</td>
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<td>Lecture</td>
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<td>18:45-19:15</td>
<td>HOW TO CALCULATE NUTRIENT CONTENT OF FOOD: INTRODUCING A GUIDELINE FOR FOOD BUSINESS OPERATORS</td>
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<td>Daniela Čačić Kenjerić, Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek, Croatia</td>
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<td>Lecture</td>
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<td>19:15-19:45</td>
<td>SOFTWARE MODEL FOR CALCULATING THE NUTRITIONAL VALUE OF FOOD IN BAKERY</td>
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<td>Dubravko Bašić, Intel Informatika Ltd., Croatia</td>
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<td>Lecture</td>
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<tr>
<td>19:45-20:00</td>
<td>Discussion, questions and answers</td>
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<td>20:00-21:00</td>
<td>Welcome cocktail</td>
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Thursday, 26 October 2017

08:00  Participant registration

09:00-10:15  Opening Ceremony

10:15-10:40  Coffee Break, Exhibition and Poster Session

Sponsored by Ru-Ve d.o.o., Croatia

Moderators:
Paola Battilani, Elizabet Janić Hajnal, Ivica Strelec

10:40-11:10  MYCOTOXINS - FROM FIELD TO THE STABLE AND THE TABLE
Elisabeth Streit, Ines Taschl, Gerd Schatzmayr (Austria)

Plenary lecture

11:10-11:30  MYTOOLBOX – SAFE FOOD AND FEED THROUGH AN INTEGRATED TOOLBOX FOR MYCOTOXIN MANAGEMENT
Rudolf Krška, Monique de Nijs, Oonagh McNerney, Michaela Pichler, John Gilbert, Simon Edwards, Michele Suman, Naresh Magan, Vittorio Rossi, Ine van der Fels-Klerx, Ferenc Bagi, Carsten Fauhl-Hassek (Austria)

Invited lecture

11:30-11:45  PREVENTING FOOD SAFETY INCIDENTS BY THE DEVELOPMENT OF A GLOBAL ALERT SYSTEM
Vlasta Piližota, Huub Lelieveld, Chin-Kun Wang, Veslemøy Andersen, Helga Medić (Croatia)

Oral presentation

11:45-12:00  INTRODUCING THE NEW ULTIVO TRIPLE QUADRUPOLE MS – TRUE INNOVATION IN MASS SPECTROMETRY
Neven Bublić, Alphachrom d.o.o. (Croatia)

Sponsor advertisement presentation

12:00-12:05  Discussion and conclusion

12:05-14:00  Lunch break

13:00-14:00  GHI General Meeting
<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
<th>Speaker(s)</th>
<th>Location</th>
<th>Type</th>
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<tbody>
<tr>
<td>14:00-14:30</td>
<td>CLIMATE CHANGE AND MYCOTOXINS</td>
<td>Paola Battilani (Italy)</td>
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<td>Plenary lecture</td>
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<td>14:30-14:50</td>
<td>REDUCTION OF TENUAZONIC ACID IN WHEAT DURING PROCESSING</td>
<td>Elizabet Janić Hajnal, Jasna Mastilović, Dejan Orčić, Ferenc Bagi,</td>
<td>Serbia</td>
<td>Invited lecture</td>
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<td>Jovana Kos, Dragana Budakov, Aleksandra Torbica (Serbia)</td>
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<td>14:50-15:05</td>
<td>EXPOSURE OF CROATIAN ADULTS TO ACETYLATED AND MASKED FORMS OF DEOXYNIVALENOL</td>
<td>Martina Jurković, Tomislav Klapec, Bojan Šarkanj (Croatia)</td>
<td>Croatia</td>
<td>Oral presentation</td>
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<td>15:05-15:20</td>
<td>MYCOTOXINS: THE IMPACT ON HEALTH AND ANALYTICS</td>
<td>Matjaž Rejec, Labena d.o.o. (Slovenia)</td>
<td>Slovenia</td>
<td>Sponsor</td>
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<td>advertisement presentation</td>
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<tr>
<td>15:20-15:25</td>
<td>Discussion and conclusion</td>
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<td>15:25-15:55</td>
<td>Coffee Break, Exhibition and Poster Session</td>
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<td>15:55-16:25</td>
<td>MYCOKEY SOLUTIONS FOR THE MITIGATION OF TOXIGENIC FUNGI AND RELATED MYCOTOXINS IN THE WHEAT CHAIN</td>
<td>Antonio Moretti, Antonio Francesco Logrieco (Italy)</td>
<td>Italy</td>
<td>Plenary lecture</td>
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<td>16:25-16:45</td>
<td>UNVEILING THE MASK OF THE UNREGULATED AND MASKED MYCOTOXINS IN CROATIAN CEREALS</td>
<td>Bojan Šarkanj, Lidija Brodar, Tomislav Klapec (Croatia)</td>
<td>Croatia</td>
<td>Invited lecture</td>
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<td>16:45-17:00</td>
<td>AFLATOXIGENIC EFFECT OF ILLUMINATED FULLERENE NANOPARTICLES</td>
<td>Tihomir Kovač, Bojan Šarkanj, Tomislav Klapec, Ivana Boršev, Marija Kovač,</td>
<td>Croatia</td>
<td>Oral presentation</td>
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<td>Ante Nevistić, Ivica Strelec (Croatia)</td>
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17:00-17:15 IFA - ISEKI FOOD ASSOCIATION
Nada Knežević (Croatia)
Oral presentation

17:15-17:20 Discussion and conclusion

17:20-17:50 Coffee Break, Exhibition and Poster Session

Moderators:
Hamit Köksel, Daliborka Koceva Komlenić, Dragan Živančev

17:50-18:10 FACING THE FUTURE OF CEREALS/FLOURS: SUSTAINABILITY AND HEALTH CONCERNS
Cristina Molina Rosell (Spain)
Invited lecture

18:10-18:25 ANALYTICAL FEATURES OF THE DIFFERENT FLOUR COMPOSITES BASED ON THE WHEAT AND BARLEY MIXTURES
Ivan Švec, Marie Hrušková, Ivana Kadičiková (Czech Republic)
Oral presentation

18:25-18:40 DETERMINATION OF HIGH MALTING QUALITY OF WINTER BARLEY GENOTYPES FROM TRAKYA REGION IN TURKEY CULTIVATED UNDER RAINFED CONDITIONS
Safure Güler, Recai Ercan, Taner Akar, Ismail Sayım, Turhan Kahraman, Turgay Şanal, Sinan Aydoğan, Namuk Ergun (Turkey)
Oral presentation

18:40-18:55 A NOVEL BREAD IMPROVER FOR THE PROLONGATION OF SHELF LIFE OF WHITE WHEAT FLOUR BREAD
Amanda Rajakaruna, Chathudina Liyanage, Suren Perera (Sri Lanka)
Oral presentation

18:55-19:00 Discussion and conclusion

20:00 Congress Dinner
Friday, 27 October 2017

09:30-10:00 **Muffin surprise**
Practical presentation of muffin preparation

*High Professional School “Braća Radić”, Kaštel Štafilić -Nehaj, Croatia*

**Moderators:**
Günter Unbehend, Darja Sokolić, Lea Pollak

10:00-10:20 **HEALTH BENEFITS OF WHOLE GRAIN PRODUCTS AND APPERTAINING MISLEADING CLAIMS**
*Hamit Köksel, Buket Çetiner, Turgay Sanal (Turkey)*

*Invited lecture*

10:20-10:40 **WHOLEGRAINS: BENEFITS, RISKS AND CHALLENGES**
*Daniela Čačić Kenjerić (Croatia)*

*Invited lecture*

10:40-10:55 **MILLET CAKE IN PRESCHOOL NUTRITION**
*Marija Rapanić, Petrana Pupić (Croatia)*

*Oral presentation*

10:55-11:10 **QUALITY ASSURANCE OF BREAD AND BAKERY PASTRIES IN PUBLIC INSTITUTIONS ACCORDING TO THE LAW ON PUBLIC PROCUREMENT**
*Ana Repše, Aleš Krulec (Slovenia)*

*Oral presentation*

11:10-11:15 Discussion and conclusion

11:15-11:35 Coffee Break, Exhibition and Poster Session
Muffin tasting

**Moderators:**
Ana Repše, Daniela Čačić Kenjerić, Andrea Gross-Bošković

11:35-11:55 **BIOACTIVE COMPONENTS OF CEREALS AND THEIR POSSIBLE HEALTH BENEFITS - A REVIEW**
*Günter Unbehend, Jürgen Zapp (Germany)*

*Invited lecture*

11:55-12:15 **GLUTEN-FREE DIET AND ITS PITFALLS**
*Lea Pollak (Croatia)*

*Invited lecture*
12:15-12:30  ADDITION OF AMARANTH, QUINOA AND BUCKWHEAT FLOUR FOR ENRICHMENT OF GLUTEN-FREE COOKIE
   Gholam Hossein Haghighagh (Iran)
   Oral presentation

12:30-12:45  TRANS FATTY ACIDS IN CEREAL-BASED FOOD - HAH RESEARCH 2015-2016
   Darja Sokolić, Andrea Gross-Bošković, Milica Gačić (Croatia)
   Oral presentation

12:45-12:50  Discussion and conclusion

12:50-14:30  Lunch break

14:30-14:50  LAB–ON–A–CHIP DEVICE AS A USEFUL TOOL FOR DETERMINATION OF GLUTEN PROTEINS AND THEIR CONNECTION WITH END USE QUALITY OF WHEAT
   Dragan Živančev, Aleksandra Torbica, Jasna Mastilović, Daniela Horvat, Daliborka Koceva Komlenić (Serbia)
   Invited lecture

14:50-15:10  PEPPER (Capsicum annum L.) AND BY-PRODUCTS OF ITS PROCESSING AS SUPPLEMENTS FOR BAKERY PRODUCTS
   Jasna Mastilović, Milan Vukić, Marko Ivanović, Jelena Radovanović, Dženita Džinić, Žarko Kevrešan (Serbia)
   Invited lecture

15:10-15:25  OPTIMIZATION OF FRENCH BREAD BAKING USING SUPERHEATED STEAM
   Alain Sommier, Yannick Anguy, Pradere Christophe (France)
   Oral presentation

15:25-15:40  CHANGES FROM DOUGH TO BREAD BY DIGITAL IMAGE ANALYSIS
   Raquel Garzon, Cristina Molina Rosell (Spain)
   Oral presentation
15:40-15:55 QUALITY MONITORING OF MILLING AND BAKERY PRODUCTS BY THE CHANGE OF PROCESS PARAMETERS IN LOW CAPACITY MILLS
Gordan Avdić, Dijana Miličević, Amel Selimović, Šejla Omerović (Bosnia and Herzegovina)
Oral presentation

15:55-16:00 Discussion and conclusion

16:00-16:15 Coffee Break, Exhibition and Poster Session

Moderators:
Artur Gryszkin, Jurislav Babić, Dijana Miličević

16:15-16:35 BIOFORTIFICATION WITH Zn AND Se AS A STRATEGY FOR PREVENTING MICRONUTRIENT MALNUTRITION
Zdenko Lončarić, Vladimir Ivezić, Brigita Popović, Andrijana Rebekić, Ivna Štolfa Čamagajevac (Croatia)
Invited lecture

16:35-16:50 TIME-COURSE EXPERIMENT OF FUSARIUM INFESTATION OF WHEAT GENOTYPES WITH THE EMPHASIS ON THE PHYSIOLOGICAL RESPONSE
Tihana Marček, Marija Viljevac Vuletić, Ivan Bakula, Sara Alivojvodić, Valentina Španić (Croatia)
Oral presentation

16:50-17:05 IMPROVING PEPTIDE SUBSTRATE FOR THE DETECTION OF SUNN PEST DAMAGE
Begum Zeynep Hancerliogullari, Fahriye Ceyda Dudak (Turkey)
Oral presentation

17:05-17:20 SOCIAL MEDIA IN BAKERY PRODUCT E-PROMOTION
Sanja Dugandžić, Stojanka Dukić, Branimir Dukić (Croatia)
Oral presentation

17:20-17:25 Discussion and conclusion

17:25-17:40 Coffee Break, Exhibition and Poster Session
17:40-18:00 LIGNOCELLULOSIC CEREAL CROP WASTE AS BIOMASS FEEDSTOCK FOR BIOFUEL PRODUCTION: BASIC CONCEPT AND LATEST DEVELOPMENTS
Marina Tišma (Croatia)
Invited lecture

18:00-18:15 EVALUATION OF THE INCORPORATION OF GRAPE POMACE INTO READY-TO-EAT EXTRUDED SNACKS
Belén Blanco, Gregorio Antolín (Spain)
Oral presentation

18:15-18:30 INFLUENCE OF APPLE POMACE ADDITION ON THE COLOUR AND HARDNESS OF BISCUITS
Dijana Miličević, Gordan Avdić, Martina Andrejaš, Marko Jukić, Đurđica Ačkar, Amel Selimović (Bosnia and Herzegovina)
Oral presentation

18:30-18:45 E – MARKETING FOR THE RECYCLING OF BAKERY PRODUCTS
Stojanka Dukić, Branimir Dukić, Goranka Majić (Croatia)
Oral presentation

18:45-18:50 Discussion and conclusion

19:00-19:30 Congress closing
Best poster award

19:30 Farewell cocktail