

## PROGRAMME

**Wednesday, 25 October 2017**

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**15:00-19:00** Participant registration

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**WORKSHOP:  
"HOW TO CALCULATE NUTRIENT CONTENT OF FOODS"**

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**18:00-18:15** Workshop organizer addressing

*(Croatian Chamber of Economy, Croatian Food Agency, Faculty of Food Technology)*

**18:15-18:45** **NUTRITION DECLARATION – MANDATORY FOOD INFORMATION**

*Sanja Kolarić Kravar, Ministry of Agriculture of the Republic of Croatia, Croatia*

*Lecture*

**18:45-19:15** **HOW TO CALCULATE NUTRIENT CONTENT OF FOOD:**

**INTRODUCING A GUIDELINE FOR FOOD BUSINESS OPERATORS**

*Daniela Čačić Kenjeric, Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek, Croatia*

*Lecture*

**19:15-19:45** **SOFTWARE MODEL FOR CALCULATING THE NUTRITIONAL VALUE OF FOOD IN BAKERY**

*Dubravko Bašić, Intel Informatika Ltd., Croatia*

*Lecture*

**19:45-20:00** Discussion, questions and answers

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**20:00-21:00** Welcome cocktail

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**Thursday, 26 October 2017**

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**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*

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**Moderators:**

*Paola Battilani, Elizabet Janić Hajnal, Ivica Strelec*

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**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 Krska, 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 Fahl-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 Bubić, Alphachrom d.o.o. (Croatia)*

*Sponsor advertisement presentation*

**12:00-12:05 Discussion and conclusion**

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**12:05-14:00 Lunch break**

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**13:00-14:00 GHI General Meeting**

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**Moderators:**

*Antonio Moretti, Michaela Pichler, Bojan Šarkanj*

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- 14:00-14:30 CLIMATE CHANGE AND MYCOTOXINS**  
*Paola Battilani (Italy)*  
*Plenary lecture*
- 14:30-14:50 REDUCTION OF TENUAZONIC ACID IN WHEAT DURING PROCESSING**  
*Elizabet Janić Hajnal, Jasna Mastilović, Dejan Orčić, Ferenc Bagi, Jovana Kos, Dragana Budakov, Aleksandra Torbica (Serbia)*  
*Invited lecture*
- 14:50-15:05 EXPOSURE OF CROATIAN ADULTS TO ACETYLATED AND MASKED FORMS OF DEOXYNIVALENOL**  
*Martina Jurković, Tomislav Klapac, Bojan Šarkanj (Croatia)*  
*Oral presentation*
- 15:05-15:20 MYCOTOXINS: THE IMPACT ON HEALTH AND ANALYTICS**  
*Matjaž Rejec, Labena d.o.o. (Slovenia)*  
*Sponsor advertisement presentation*
- 15:20-15:25 Discussion and conclusion**
- 15:25-15:55 Coffee Break, Exhibition and Poster Session**

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**Moderators:**

*Elisabeth Streit, Jasna Mastilović, Vlasta Piližota*

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- 15:55-16:25 MYCOKEY SOLUTIONS FOR THE MITIGATION OF TOXIGENIC FUNGI AND RELATED MYCOTOXINS IN THE WHEAT CHAIN**  
*Antonio Moretti, Antonio Francesco Logrieco (Italy)*  
*Plenary lecture*
- 16:25-16:45 UNVEILING THE MASK OF THE UNREGULATED AND MASKED MYCOTOXINS IN CROATIAN CEREALS**  
*Bojan Šarkanj, Lidija Brodar, Tomislav Klapac (Croatia)*  
*Invited lecture*
- 16:45-17:00 AFLATOXIGENIC EFFECT OF ILLUMINATED FULLERENE NANOPARTICLES**  
*Tihomir Kovač, Bojan Šarkanj, Tomislav Klapac, Ivana Borišev, Marija Kovač, Ante Nevistić, Ivica Strelec (Croatia)*  
*Oral presentation*

**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

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**Moderators:**

*Hamit Köksel, Daliborka Koceva Komlenić, Dragan Živančev*

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**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 DIFERENT FLOUR COMPOSITES BASED ON THE WHEAT AND BARLEY MIXTURES**

Ivan Švec, Marie Hrušková, Ivana Kadlčíková (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 Sayim, 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**

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**20:00 Congress Dinner**

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**Friday, 27 October 2017**

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**09:30-10:00 Muffin surprise**

Practical presentation of muffin preparation

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

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**Moderators:**

*Günter Unbehend, Darja Sokolić, Lea Pollak*

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**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 Kenjeric (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

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**Moderators:**

*Ana Repše, Daniela Čačić Kenjeric, Andrea Gross-Bošković*

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**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 Haghavegh (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**

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**12:50-14:30 Lunch break**

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**Moderators:**

*Cristina Molina Rosell, Ivan Švec, Danijela Horvat*

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**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**

Draagan 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

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**Moderators:**

*Artur Gryszkin, Jurislav Babić, Dijana Miličević*

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**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**

*Bequm 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

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**Moderators:**

*Mirela Planinić, Zdenko Lončarić, Tihana Marček*

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- 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**
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- 19:00-19:30** **Congress closing  
Best poster award**
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- 19:30** **Farewell cocktail**
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