



20 May 2024	13:00	Emerging Molecular Technologies for Food Safety. Irem Abaci, TUBLIAK
	14:00	Food chain traceability: problems and challenges. Nives Ogrinc, JSI
	15:00	Polyphenolic characterization and anti-inflammatory effect of in vitro digested
		extracts of Echinacea purpurea L. plant parts. Ebru Pelvan Pelitli, TUBITAK
27 May 2024	13:00	Probiotics and prebiotics as tools for the gut microbiome modulation.
	4400	Vera Neuzil Bunesova, CZU
	14:00	Positive and negative aspects of entomophagy. Lenka Kourimska, CZU
	15:00	Occurrence of cyanotoxin in Belgian food. Wannes Van Hassel, Sciensano
3 June 2024	13:00	Which unexpected mycotoxins may alternative protein sources contain?
	4400	Michael Rychlik, TUM
	14:00	Assessing Health Risks Associated with Heavy Metals in Food.
	15:00	Elena Ungureanu, IBA
	15.00	FAIR data infrastructure. Karl Presser, PMT
40 1	14:00	Measurement Uncertainty. Zorica Arsova Sarafinovska, IJZRSM
10 June 2024	15:00	Challenges in Food Packaging Industry: Environmental impact of packaging waste
2024	15.00	and novel materials towards sustainability. Evangelia Vouvoudi, AUTH
		and novel materials towards sustainability. Evangena vouvodal, 7.6 m
17 June	14:00	Multi-omics strategies for nutritional studies. Salvador Fernandez, EUT
2024	15:00	Food origin detection by NMR profiling: from territorial origin to precision
	13.00	agriculture applications. Raffaele Lamanna, ENEA
	13:00	How can Next-Generation Sequencing help in studying the impact of nutrients
		and food contaminants on human health. Luís Vieira and Sandra Copeto, INSA
24 June	14:00	Chromatographic methods in the control of grape and wine authenticity.
2024		Natassa Kalogiouri, AUTH
	15:00	Monitoring trans fatty acids across Europe, measurement of fatty acids, including
		trans fatty acids, in food. Carla Motta, INSA

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