

## Conference sections - preliminary program

**20th September**

**registration 9:00 - 10:00**

time	presenter	title
<b>opening ceremony</b>		
<b>Opening Speech by Dr. Ákos Pintér, vice-rector</b>		
10:00- 12:00	Laura Piazza	HOW CAN FOOD STRUCTURE DESIGN BE A TOOL FOR SUSTAINABLE DIETS
	Diana Bánáti	NEW FOOD, NEW FUTURE?
	András Badacsonyi	FUNDING OPPORTUNITIES FOR FRONTIER FOOD SCIENCE AT THE EUROPEAN RESEARCH COUNCIL (erc)
	Christina Vafeiadi	BIOTRANSFORMATION IN FOOD - TOWARDS HEALTHFUL CARBOHYDRATES

**12:00 - 13:00 - lunch**

section	<b>1. Food Structure</b>		
<b>Chair: Dr. Diána Bánáti, Dr. Antonio Vicente</b>			
1.	13:00	Paul Smith, K. Moelants, J. Wallecan	CRYSTALLIZATION OF FATTY SYSTEMS UNDER SHEAR
2.	13:30	Elisabeth Kovacs - H. Glattes	APPLYING OF ENZYME COMBINATION FOR DEVELOPING GLUTEN FREE NOODLE PRODUCTS
3.	13:50	Valter Pflieger - A. Imre - Zs. Antunovics- R. Kovács - L. Majoros - I. Dóczy - I. Pócsi	FOOD AND PROBIOTIC <i>SACCHAROMYCES</i> YEASTS: COLONIZERS AND PATHOGENS?
4.	14:10	Erzsébet Sándor - K. Mihály - Cs. Kovács - F. Takács	DEVELOPING PRE- AND POSTHARVEST TECHNOLOGY FOR THE FRESH FRUIT STORAGE OF TART CHERRY ( <i>PRUNUS CERASUS</i> L.)

**14:30 - 15:30 -break -product display and tasting**

section	<b>2. Developing new food</b>		
<b>Chair: Dr. Zoltán Győri, Dr. József Baranyi</b>			
1.	15:30	Rossella Caporizzi - A. Derossi, R. Caporizzi, M. Paolillo, C. Severini	3D PRINTING FOR PRODUCTS WITH PERSONALIZED TEXTURAL PROPERTIES: A CASE STUDY ON THE FOOD STRUCTURE OF MULTILAYERED WHEAT-BASED SNACK
2.	15:50	Ulrike Einhorn-Stoll, H. Kastner, S. Drusch	IMPACT OF MONOVALENT CATIONS ON PECTIN POWDER STRUCTURE AND TECHNO-FUNCTIONAL PROPERTIES

3.	16:10	A.A. Vicente, Ricardo Nuno Pereira, T. C. P. Moreira, R. M. Rodrigues, J. A. Teixeira, R. L. Cunha	DESIGNING WHEY PROTEIN-BASED ARCHITECTURES UNDER APPLICATION OF MODERATE ELECTRIC FIELDS
4.	16:30	József Prokisch, A. Sztrik, É. Nagy, J. Csapó	STRUCTURE OF THE FOOD PREPARED BY LOW TEMPERATURE COOKING
5.	16:50	Mustafa Erbas, Durak A.N., Mutlu C., Koc A., Bilgin D.G.,	EFFECT OF FLOUR TYPE AND WATER CONTENT IN DOUGH FORMULA ON PHYSICAL PROPERTIES OF STEAMED BREAD
6.	17:10	Máthé Endre, Cecilia Gerogescu, Rita Szöke-Kovács, Adriana Neamtu, Areha Abid, Emőke Mihok, Gerda Diósi, Zoltán Cziáky, Szabolcs Vigh, Violeta Turcus, Nelli Kinga Oláh	PHYTONUTRIENTS REGULATING CELLULAR PROCESSES AND THEIR HUMAN HEALTH-PROMOTING EFFECTS
7.	17:30	Amina Alaya, Ismail Hakki Boyaci, Sami Fattouch, Endre Mathe	POLYPHENOLS ASSISTED BACTERIOPHAGES FIGHTING BACK BACTERIA

**19: 00 gala dinner (location: University)**

21st September			
section	3. Food Analysis		
Chair: Dr. Stephane Gaborieau, Dr. József Prokisch			
1.	9:00	Lívia Souza Simões, L. Abrunhosa, A.A. Vicente, O. L. Ramos	SUITABILITY OF $\beta$ -LACTOGLOBULIN MICRO-AND NANOSTRUCTURES FOR QUERCETIN-LOADING
2.	9:20	Sándor Sipka, J. Nagy, Z. Győri	BIOCHEMICAL AND PUBLIC HEALTH CURIOSITIES OF THE WINES OF TOKAJ
3.	9:40	Péter Sipos, R. Nagy, Z. Győri	EVALUATION OF PHYSICAL AND SENSORY PROPERTIES OF BAKERY PRODUCTS MADE FROM HEAT TREATED SORGHUM FLOUR
4.	10:00	Jean Michel Fernandes, D. A. Madalena, A.C. Pinheiro, A. A. Vicente	MORPHOLOGICAL STUDY OF RICE STARCH GRANULATES DURING IN VITRO DIGESTION
<b>10:20 - 10:40 - coffee break</b>			
5.	10:40	Nikolett Czipa	CHEMICAL RISK ASSESSMENT OF HUNGARIAN BEEKEEPERS HONEYS
6.	11:00	József Prokisch, A. Sztrik, É. Nagy, J. Csapó	PRODUCTION OF NANOSIZE SELENIUM PARTICULES IN YOGURT AND ITS APPLICATION IN FOOD AND FOOD SUPPLEMENTS

7.	11:20	Stéphane Gaborieau, A. Cendres, C. Persillon, S. Pallas, M. G. Renard	OPTIMISATION OF GLYCOSIDASE FOR GLYCOSIDASES FOR RELEASE OF AROMAS FROM STRAWBERRY GLYCOSIDES
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**11:40 - 13:00 - lunch**

<b>section</b>	<b>4. Developing new food constituents</b>
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**Chair: Dr. Davia Leskauskaite, Dr. Péter Sipos**

1.	13:00	József Baranyi	CAN WE DEVELOP PREDICTIVE POWER FROM THE PATTERNS OBSERVED IN COMPLEXITIES SURROUNDING FOOD?
2.	13:20	Aureliano Agostinho Dias Meirelles, A. L. R. C. Lelis, R. L. Cunha	ROLE OF CELLULOSE CRYSTALS ON THE FORMATION OF FLAXSEED OIL IN WATER PICKERING EMULSION OBTAINED FROM ULTRASONIC PROCESS
3.	13:40	János Csapó - Norbert Schorbert	PRODUCTION OF HIGH NUTRITIONAL VALUE FUNCTIONAL FOOD, UPDATE1 BREAD, WITH THE SUPPLEMENTATION OF THE WHEAT FLOUR WITH HIGH PROTEIN CONTENT FOOD RAW MATERIALS
4.	14:00	Réka Juhász - Tóth, János Csapó	PRODUCTION OF SELENIUM ENRICHED MILK AND DAIRY PRODUCTS
5.	14:20	Zeynep Tacer-Caba, J. Varis, P. Lankinen, K. S. Mikkonen	FUNGAL MYCELIA: POTENTIAL BIOBASED FOOD PACKAGING MATERIALS
6.	14:40	Tamás Szigeti	FREE FOODS (FOODS WITHOUT A DIFFERENT KIND OF NON-EXPECTED INGREDIENTS)

**15:30 Trip to Hortobágy**

**22nd September**

<b>section</b>	<b>5. Food structure and marketing</b>
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**Chair: Dr. Zoltán Szakály, Dr. János Tamás**

1.	9:00	Marietta Kiss - Z. Szakály	A LITERATURE OVERVIEW OF THE CONSUMER ATTITUDES TOWARDS...
2.	9:20	Ágnes Bata-Papp - Z. Szakály	CONSUMER ATTITUDES TOWARDS RED BEETROOT
3.	9:40	Virág Á. Kiss, A. Fehér, M. Soós, Z. Szakály	SECONDARY SCHOOL STUDENTS' DEMAND FOR CHANGING NUTRITION STYLE AND THE CONSIDERATION OF FOOD LABELS
4.	10:00	János Tamás, N. Szöllősi, J. Borbély	CIRCULAR ECONOMY IN THE BROILER INDUSTRY
6.	10:20	Zsolt Csapó, T. Csapóné Riskó	ANALYSING CONSUMER'S PERCEPTION AND BEHAVIOUR TOWARDS GOAT MILK PROCESSED PRODUCTS IN DEBRECEN REGION

7.	10:40	Tünde Csapóné Riskó - B. Benyovszki	COELIAC DISEASE - GLUTEN-FREE CATERING IN HUNGARY
<b>11:00 - visit at the Nanofood Laboratoty lead by József Prokisch</b>			
<b>12:00 - Visit at the Zamat Festival Debrecen (gatronic and traditional food fair)</b>			

























