

International Conference

Bonding tradition with innovation -
successful strategies in food chain
value

Hotel HP Park
Olsztyn, Poland
12-13/09/2016

Monday 12/09/2016

11:00 Registration and welcome coffee

12:00 Ceremonial opening of the conference

- Mariusz K. Piskuła (Poland)
- Radosław Zawadzki (Poland)
- Susanne Braun (Germany)

SESSION I (Session Chairs: Susanne Braun / Mariusz K. Piskuća)

12:30 Keynote lecture: Modern food safety law versus tradition - **Bernd M.J. van der Meulen (Netherlands)**

13:10 Consumer preferences for an archetypal traditional food product in Hungary - **Peter Balogh (Hungary)**

13:30 Italian traditional foods: not only pizza - **Antonella Leone (Italy)**

14:00 Traditional food and their allergenicity - **Barbara Wróblewska (Poland)**

14:20 LUNCH

SESSION II (Session Chairs: Peter Balogh / Evzen Sarka)

- 15:00 Flavours forgotten and unforgotten traditional vegetables in polish cuisine - **Lech Michalczuk (Poland)**
- 15:30 Diet food delivery services – an innovative use of traditional functional foods for human nutrition - **Aneta Florek (Poland)**
- 15:50 Current production, import, export, consumption of fishery products and their development in the Czech Republic - **Václav Nebeský (Czech Republic)**
- 16:10 Neglected traditional foods as trigger for new generation of food products - **Sonja Smole Možina (Slovenia)**
- 16:30 **COFFEE & TEA BREAK**

SESSION III (Marijana Pešaković / Małgorzata Wronkowska)

- 16:45 Promotion and development of plant-based protein sources in Denmark to mitigate climate change and conserve biodiversity and tradition - **Natalie Hoidal (Denmark)**
- 17:05 Cluster of innovation in agribusiness as a platform for cooperation between science and business - **Sebastian Jarzębowski (Poland)**
- 17:25 TRADEIT project in Poland - **Andrzej Fetliński (Poland)**
- 17:45 A networking presentation on ISEKI Food Association and Food-STA project - **Susanne Braun (Germany)**
- 19:00 **DEPARTURE FOR DINNER IN GIETRZWAŁD**



TUESDAY, 13TH SEPTEMBER 2016

SESSION IV (Session Chairs: Bernd van der Meulen / Barbara Wróblewska)

- 09:00 Keynote lecture: Food safety challenges associated with traditional foods - **Friedrich-Karl Lücke (Germany)**
- 09:30 Nutrigenomics in the context of the traditional food - **Maciej Oziembłowski (Poland)**
- 09:50 Slovak foods with labels of specifications - **Zuzana Ciesarová (Slovak Republic)**
- 10:10 Products based on flax as a valuable food ingredients - **Katarzyna Świąder (Poland)**
- 10:30 COFFEE & TEA BREAK**

SESSION V (Friedrich-Karl Lücke / Lech Michalczuk)

- 10:45 Technological innovations and safety aspects of fermented table olives in Greece - **George John Nychas (Greece)**
- 11:05 Health benefits of a traditional food: cabbage - **Christophe Marcic (France)**
- 11:25 Mushrooms: more than a side dish - **Anton S.M. Sonnenberg (Netherlands)**

SESSION V (Friedrich-Karl Lücke / Lech Michalczuk)

11:45 The role of drying in the development of traditional mushroom products -

Dimitrios Argyropoulos (Germany)

12:05 Wild edible mushrooms from Romania - innovative valorisation of their functional properties - **Emanuel Vamanu (Romania)**

12:25 LUNCH

SESSION VI (Session Chairs: Zuzana Ciesarová / Sonja Smole-Možina)

- 13:05 Traditional food with authentic raw material: the Sicilian wheat landraces - **Oscar Grillo (Italy)**
- 13:25 Gluten-free grain products: processing, production, marketing - **Martina Foschia (Ireland)**
- 13:45 Influence of RS3 resistant starch on the properties of home-made wheat bread - **Evžen Šárka (Czech Republic)**

SESSION VI (Session Chairs: Zuzana Ciesarová / Sonja Smole-Možina)

- 14:05 Tradition and innovation in bakery products -
Małgorzata Wronkowska (Poland)
- 14:20 Sea-buckthorn innovative cereal products -
Kristína Kukurová (Slovak Republic)
- 14:35 Inulin-type fructans as an additive to gluten-free bread -
Natalia Drabińska (Poland)
- 14:50 COFFEE & TEA BREAK & POSTER SESSION & EXHIBITION**

SESSION VII (Session Chairs: George Nychas / Emanuel Vamanu)

- 16:00 Factors affecting apple aroma and taste - **Krzysztof Rutkowski (Poland)**
- 16:20 Environmental safety and innovative plum growing technology - **Marijana Pešaković (Republic of Serbia)**
- 16:40 Plum cultivars from Fruit Research Institute Čačak intended for drying - **Nebojša Milošević (Republic of Serbia)**
- 18:20 DEPARTURE FOR THE CONCERT IN THE CASTLE AND DINNER**