

Tuesday, 3rd July 2018

PhD Workshop		
Room:	Ö1 / Posters in B1 (corridor)	
Chairs:	Vasso Oraiopoulou & Velitchka Gotcheva	
Time	Speaker	Title
08:30	Vasso ORAIOPOULOU & Velitchka GOTCHEVA	<i>Opening</i>
08:35	Petros TAOUKIS	NONTHERMAL PROCESSING: FROM TRL1 TO TRL9 - THE CASE OF HIGH PRESSURE STATE OF THE ART IN RESEARCH AND INDUSTRIAL APPLICATIONS
09:05	Lijana DIENAITĖ	ANTIOXIDANT ACTIVITY, AND PHYTOCHEMICAL COMPOSITION OF GUELDER-ROSE BERRY POMACE FRACTIONS ISOLATED BY DIFFERENT METHODS AND SOLVENTS
09:15	Valeria MARINELLI	FOOD ENRICHED WITH BIOACTIVE COMPOUNDS FROM VEGETABLES BY-PRODUCTS
09:25	Rodrigo GONZALEZ ORTEGA	ENCAPSULATION TECHNOLOGIES FOR STABILIZATION AND FUNCTIONALITY OF OLIVE LEAVES BIOACTIVE COMPOUNDS
09:35	Annamaria CEDOLA	USE OF OLIVE OIL BY-PRODUCTS FOR FOOD FORTIFICATION
09:45	Laura TAMKUTĖ	EFFECT OF ETHANOLIC EXTRACTS OF CRANBERRY POMACE ISOLATED BY HIGHER PRESSURE EXTRACTION ON THE QUALITY AND SHELF LIFE OF PORK HAMBURGERS
09:55	Dimitris ANAGNOSTOPOULOS	ISOLATION AND PROBIOTIC CHARACTERIZATION OF THE PREDOMINANT MICROFLORA OF NATURALLY FERMENTED TABLE OLIVES IN CYPRUS
10:05	coffee	
10:30	Myriam LÖFFLER	<i>(Keynote Speech – University of Hohenheim, Germany)</i> PhD – and what's next?
10:50	German CASTRO	EVALUATION OF THE EFFECT OF MICROWAVE IRRADIATION ON REACTION, SEPARATION BY AQUEOUS TWO-PHASE SYSTEM (ATPS) AND SIMULTANEOUS REACTION-SEPARATION OF GALACTOOLIGOSACCHARIDES (GOS) PRODUCTION.
11:00	Pedro PRATES-VALÉRIO	CONTINUOUS STIRRED TANK REACTOR: A PROCESSING DESIGN FOR NUTRACEUTICAL FOOD
11:10	Shonisani RAMASHIA	FERMENTATION AND MICROBIAL SOURCES AFFECT CITRIC ACID, PHENOLIC COMPOUNDS AND ANTIOXIDANT ACTIVITY OF NON-ALCOHOLIC FINGER MILLET MALT BEVERAGE
11:20	Samia ALMOUGHRAHBE	SPATIAL DISTRIBUTION OF S. AUREUS IN EMULSIFIED COMPLEX MATRICES RELIES ON THE THICKENER CONCENTRATION
11:30	Hartmut DERLER	YOUNG PEOPLE AS AGENTS FOR FUTURE FOOD INNOVATIONS: MEDIATING FOOD TECHNOLOGY COMPETENCES THROUGH HIGHER EDUCATION
11:40	ROUNDTABLE	
12:30	LUNCH	