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Biotehniška fakulteta

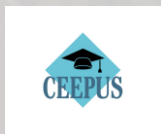


International Summer School

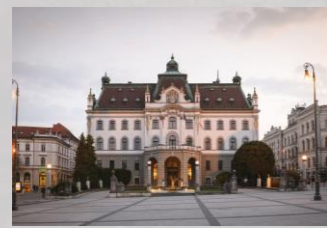
FOOD SAFETY AND HEALTHY LIVING (Session 2)

FSHL2 - 2023

PROGRAM & BOOK OF ABSTRACTS



Ljubljana, Slovenia
September 15-23, 2023





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Program

Monday, 11 September

Virtual conference – presentations of students and their Universities/Faculties https://bf-uni-lj-si.webex.com/bf-uni-lj-si/j.php?MTID=me3c385c94693a51cf1b6ac4b13576574	
10:00 – 10:10	Introduction
10:10 – 10:20	University of Ljubljana, Biotechnical Faculty, Slovenia
10:20 – 10:30	Marche Polytechnic University, Ancona, Italy
10:30 – 10:40	University of Milan, Italy
10:40 – 10:50	Valencia Polytechnic University, Spain
10:50 – 11:00	University of Łódź, Chemistry Faculty, Poland
11:00 – 11:10	University of Rijeka, Croatia
11:10 – 11:20	University St. Kliment Ohridski - Bitola, North Macedonia
11:20 – 11:30	University of Novi Sad, Faculty of Agriculture, Serbia
11:30 – 12:00	University of Novi Sad, Faculty of Technical Sciences, Serbia
12:00 – 12:10	Coffee break
12:10 – 12:20	Transilvania University of Brasov, Faculty of Medicine, Romania
12:20 – 12:30	“Carol Davila” University of Medicine and Pharmacy, Bucharest, Romania
12:30 – 12:40	”Iuliu Hatieganu” University of Medicine and Pharmacy, Cluj-Napoca, Romania
12:40 – 12:50	“Lucian Blaga” University of Sibiu, Faculty of medicine, Romania
12:50 – 13:00	Tirana Agricultural University, Albania
13:00 – 13:10	Polytechnic Institute of Beja, Portugal
13:10 – 13:20	University of Lisbon, School of Agriculture, Portugal
13:20 – 13:30	Final remarks

Friday, 15 September

14:30 – 15:30	Registration Welcome drink
15:30 – 15:45	Opening ceremony
Chairperson: Maria João Barata de Carvalho	
15:45 – 16:15	Introduction to Experimental Work: Lactic Acid Fermentation of Spirulina Microalgae and Its Use in Bakery Products – <i>Polona Jamnik, Barbka Jeršek, Mojca Korošec, Jasna Bertonec, Mateja Lušnic Polak</i> University of Ljubljana, Biotechnical Faculty, Slovenia
16:15 – 16:45	Sensory Analysis in Traditional Food <i>Maria João Barata de Carvalho</i> Polytechnic Institute of Beja, School of Agriculture, Portugal
17:00 – 19:00	Introduction to Slovene Language <i>Tanja Jerman</i> University of Ljubljana, Faculty of Arts, Centre for Slovene as a Second and Foreign language, Slovenia



Monday, 18 September

Chairperson: Rui FM Silva	
9:00 – 9:30	Antioxidants - Challenges for Food Science and Health <i>Mihaela Badea</i> “Transilvania” University of Brasov, Faculty of Medicine, Romania
9:30 – 10:00	Impact of Isolation and Purification on Antioxidant Activity <i>Mihaela Skrt</i> University of Ljubljana, Biotechnical Faculty, Slovenia
10:00 – 10:30	Mycotoxins Analysis: An Overview of Novel Detection Constructs <i>Jean-Louis Marty</i> University of Perpignan Via Domitia, France
10:30 – 11:00	Coffee break
Chairperson: Jean-Louis Marty	
11:00 – 11:30	Synergistic Antioxidant Effect of α-tocopherol and Myricitin Combination in an Oil-in-water Emulsion <i>Artiona Laze</i> Agriculture University of Tirana, Albania
11:30 – 12:00	Effect of High-Pressure as a Non-Thermal Pasteurisation Technology for Raw Ewes’ Milk and Cheese Safety and Quality: Case Study on Serra da Estrela Cheese <i>Ana Rita Inácio</i> Polytechnic Institute of Beja, School of Agriculture, Portugal
12:00 – 12:30	Spermatogenesis, Male Reproduction, and Nutrition: Single-cell Analysis to Decipher Germline Protection Against Metabolic Stress <i>Klementina Fon Tacer</i> School of Veterinary Medicine Texas Tech University, Amarillo, Texas, USA
12:30 – 14:00	Lunch break
14:00 – 16:00	Experimental work (BTH group, MB group)

Tuesday, 19 September

9:00 – 10:30	Experimental work (BTH group, MB group)
10:30 – 11:00	Coffee break
Chairperson: Lea Pogačnik da Silva	
11:00 – 11:30	Nutrition for Healthy Brain - Focus on Dietary Polyphenols <i>Rui FM Silva</i> University of Lisbon, Faculty of Pharmacy, Portugal
11:30 – 12:00	Polyphenols and Cellular Stress Response <i>Vera Župunski</i> University of Ljubljana, Faculty of Chemistry and Chemical Technology, Slovenia
12:00 – 12:30	Food Allergy: An Open Challenge in Food Safety <i>Patrizia Restani</i> University of Milan, Department of Pharmacological and Biomolecular Sciences, Italy
12:30 – 13:30	Coffee break/International Village

FOOD SAFETY AND HEALTHY LIVING

International Summer School – Session 2

September 15-23, 2023, Ljubljana, Slovenia



Chairperson: Patrizia Restani	
13:30 – 14:00	Climate Change, Adapted Winemaking Technology and Consumer Expectations <i>Tatjana Košmerl</i> University of Ljubljana, Biotechnical Faculty, Slovenia
14:00 – 14:30	Grape Seed Oil Chemical Properties <i>Branka Mozetič Vodopivec</i> University of Nova Gorica, School for Viticulture and Enology, Slovenia
14:30 – 15:00	Should I be Stressed? <i>Laura Elena Gaman</i> Carol Davila University of Medicine and Pharmacy, Bucharest, Romania
17:00 – 18:00	Boat trip Ljubljana

Wednesday, 20 September

9:00 – 11:00	Experimental work (BTH group, MB group)
9:00 – 13:00	Experimental work (Tech group)
10:30 – 13:00	Experimental work (Sens group)
13:00 – 14:00	Lunch break
14:00 – 15:00	Experimental work (BTH group, MB group, Tech group, Sens group)
15:00 – 17:00	Experimental work (Sens group)

Thursday, 21 September

8:00 – 9:00	Experimental work (BTH group, MB group)
9:30 – 18:00	Fieldtrip to “VINAKOPER” - wine boutique & cellar Visit of Piran city

Friday, 22 September

8:00 – 9:00	Experimental work (BTH group, MB group)
Chairperson: Mihaela Badea	
9:30 – 10:00	Application of Novel Green Methods for Extraction of Bioactive Compounds from Plant Material <i>Polonca Trebše</i> University of Ljubljana, Faculty of Health Sciences, Slovenia
10:00 – 10:30	Interaction apple, blue LED light irradiation and Penicillium expansum <i>Rajko Vidrih</i> University of Ljubljana, Biotechnical Faculty, Slovenia
10:00 – 10:30	Voltammetric Analysis of Oil Samples <i>Kamila Koszelska</i> University of Łódź, Faculty of Chemistry, Poland
10:30 – 11:00	Coffee break



Chairperson: Tatjana Košmerl	
11:00 – 11:30	Will Cultured Meat Save the Planet? A Short Exploration of Policy, Industry, and Consumers <i>Andreja Vezovnik</i> University of Ljubljana, Faculty of Social Sciences, Slovenia
11:30 – 13:00	Group presentations (BTH group, MB group, Tech group, Sens group)
13:00 – 13:30	Discussion

Saturday, 23 September

9:00 – 11:00	Final conclusions
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Laboratory work:

Lactic Acid Fermentation of Spirulina Microalgae and its Use in Baking Products

BTH group - biotechnology group (12 students)

MB group - microbiology group (12 students)

Tech group - technology group (18 students)

Sens group - sensory analysis group (18 students)

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FOOD ALLERGY: AN OPEN CHALLENGE IN FOOD SAFETY

Patrizia Restani*, Corinne Bani, Francesca Mercogliano, Chiara Di Lorenzo
Università degli Studi di Milano, Dept. Pharmacological and Biomolecular Sciences, Italy,

Abstract

In the last decades, there has been an increasing sensitivity towards food-associated pathologies and in particular food allergies and intolerances. Concern has arisen about the increase in the number of people with food allergies, a disease that can be fatal in some conditions.

Food allergy has a higher incidence in childhood (especially for milk and eggs) but they usually reach tolerance after 3 years of age. Food allergy is also widespread in adults who show symptoms ranging from mild reactions to fatal events. Over the years, legislation has included a series of regulations to protect allergic consumers, but these rules are still lacking because the absence of a legal limit to define the absence of a certain allergen leads companies to use cautionary statements (for example "may contain traces of ...").

In this presentation two cases of fatal anaphylaxis will be described; they showed how the problem is still largely unresolved with risk situations deriving from superficiality, imprudence, and ignorance of the problem. The protection of allergy sufferers requires sensitivity on the part of collective catering and food companies. Even more critical is the need for correct information to patients who too often underestimate the risk associated with their condition.

Keywords: food intolerance, anaphylaxis, labelling, milk

*Biography

Patrizia Restani is graduated in Pharmaceutical Chemistry and Technology and obtained a PhD in Toxicology at the Università degli Studi di Milano. Retired from 11.2022, she was Full Professor in Food Chemistry, at the School of Pharmacy, Università degli Studi di Milano, where was responsible for the teachings: 1) Food Chemistry; 2) Dietetic Products; 3) Analytical methods for detection of xenobiotics in foods. She is still adjunct professor at the Università degli Studi di Milano for the teaching "Dietetic Products". She was the Coordinator of the school in Scienze e Sicurezza Chimico-Tossicologica dell'Ambiente (Chemical Safety and Toxicological Environmental Sciences), Università degli Studi di Milano from 2011 to 2017 and from 2019 to 2022. She has been involved in numerous national and international research programs in the field of Food Safety, Dietetic products, Risk and Benefit Assessment, and has managed several scientific projects both as the project coordinator and as the responsible of research units. She coordinated the European Project PlantLIBRA (Plant Food Supplements: Level of Intake, Benefit and Risk Assessment) in the context of the 7th EU Framework Program, involving 25 partners distributed in 4 continents. She received the title of Honorary Professor at the Transylvanian University of Brasov (Romania). She is scientific secretary of the Commission IV "Safety and Health" at the OIV- International Organization of Vine and Wine- and is a member of the Italian Delegation (Ministry of Agriculture) at the same organization. She is a member of the technical committee for Nutrition and Animal health - Section for dietetics and nutrition of the Italian Ministry of Health. **ORCID:** 0000-0002-3008-5987

