

**FOODBALT 2019 13th Baltic Conference on Food Science  
and Technology “*FOOD. NUTRITION. WELL-BEING.*”  
and  
NEEFOOD 2019 5th North and East European Congress on Food**

**Poster Programme**

**May 2-3, 2019**

<b>Poster No.</b>	<b>Author, Title of Poster</b>
<b><i>Health-relevant food products and issues</i></b>	
P1.	E. Raits, A. Kirse-Ozolins <b>Modern dietary patterns based on territorial origin – A review</b>
P2.	J. Bujaka, R. Riekstina-Dolge <b>Food allergy knowledge and practice of restaurant staff</b>
P3.	V. Bradauskiene, L. Vaiciulyte-Funk, E. Mazoniene, D. Cernauskas <b>Fermentation with <i>Lactobacillus</i> strains for elimination of the immunogenicity of gluten in wheat (<i>Triticum aestivum</i>) processing products</b>
P4.	E. Antontceva, T. Belyakova, I. Zabodalova, M. Shamtsyan <b>Fortification of yogurt with <math>\beta</math>-glucans of oyster mushroom</b>
P5.	D. Zadeike, R. Vaitkeviciene, M. Lipkyte, G. Juodeikiene, J. Bendoraitiene, P. Viskelis, E. Bartkiene, V. Lele, V. Jakstas <b>Concept for the valorisation of rice dietary fiber fraction in combination with whortleberries press-cake and essential oils into nutraceuticals</b>
P6.	S. Karasu-Yalcin, K. Eryasar-Orer <b>Screening of some foodborne yeasts for xylitol production</b>
<b><i>Quality and safety of processed foods</i></b>	
P7.	S. Kampuse, L. Tomsone, D. Klava, L. Ozola, R. Galoburda <b>The influence of processing and storage conditions on quality parameters of pumpkin puree</b>
P8.	S. Kampuse, Z. Kruma, D. Klava, L. Ozola, R. Galoburda, E. Straumite <b>The evaluation of organically grown apple cultivars for special diet puree production</b>
P9.	A. Blija, Z. Stepanovica <b>Dynamics of microbial contamination of fish products during cooking</b>
P10.	H. Andreson, K. Kerner, M. Tepper, I. Joudu <b>Food mashing prior <i>Sous vide</i> processing lowers the risk of microbiological contamination</b>
P11.	I. Augspole, T. Kince, L. Skudra <b>Effect of NATURESEAL® AS5 and packing materials on the microbiological safety of shredded carrots during storage</b>
P12.	R. Riesute, J. Salomskiene, M. Reminaite, A. Rezgiene, S. Gustiene <b>Effect of anolyte on <i>Salmonella</i> and <i>Listeria monocytogenes</i> growth on meat surface at 0–4 °C</b>
P13.	L. Skudra, K. Loba, D. Kunkulberga <b>Shelf life prediction of meat pies</b>
P14.	I. Gramatina, R. Krasnobajs, L. Skudra, S. Sazonova <b>Change of physically chemical parameters of meat during wet ageing</b>

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P16.	O. Chernikova, I. Piturina, A. Terentev <b>Assessment of heavy metals content in cereal products using the voltametric analyzer</b>
<b><i>Trends in new food product and technology development</i></b>	
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P22.	Z. Kruma, M. Sabovics, T. Kinca, R. Galoburda, E. Straumite, L. Tomsone, I. Sturite, A. Kronberga <b>Influence of germination temperature and time on phenolic content and antioxidant properties of cereals</b>
P23.	V. Sterna, D. Kunkulberga, E. Straumite, K. Bernande <b>Naked barley influence on wheat bread quality</b>
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P29.	L. Dienaite, M. Pukalskiene, A. Pukalskas, P. R. Venskutonis <b>Phytochemicals and antioxidant capacity of sea buckthorn berry pomace extracts</b>
P30.	I. Cinkmanis, V. Mikelsons, A. Keke, L. M. Fisere <b>Juglone content in leaf, stem, nut shells and pulp of Latvian black walnut and butternut</b>
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P32.	B. Ozola, I. Augspole, M. Duma <b>Pigments content in different processed edible wild plants</b>
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P37.	N. Gailane, I. Jakobsons, S. Zute, M. Bleidere, I. Kantane, V. Bartkevics <b>Lignans in oats and barley bred in Latvia depending on cultivar, environment and agricultural practice</b>
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P39.	E. Sipailaite, M. Liaudanskas, J. Viskelis, N. Uselis, P. Viskelis, D. Kviklys <b>Impact of fruit place in the fruit tree to variance of quantitative composition of triterpenic compounds</b>
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P44.	I. Sepelevs, I. Nakurte, R. Galoburda <b>Biologically active compound stability in the industrial potato processing by-products</b>
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P49.	S. Iriste, I. Beitane, I. Millere, G. Krumina-Zemture, E. Mengote <b>Restaurant meals nutritional value impact on customers' eating habits</b>
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P53.	R. Riekstina-Dolge, I. Beitane, S. Iriste, S. Melbarde <b>Study of food waste in schools of Vidzeme region</b>
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P55.	E. Aplocina, E. Straumite, R. Galoburda <b>Effect of feeding on the sensorial quality of lamb and goat kid meat</b>
P56.	G. Juodeikiene, E. Bartkiene, D. Zadeike, D. Klupsaite, D. Cernauskas, V. Lele, V. Steibliene, V. Adomaitiene <b>Prediction of depression disorders based on face emotional expressions of different foods tastes</b>
P57.	M. Sabovics, A. Kirse-Ozolina, I. Gramatina, Z. Kruma, S. Sazonova, G. Krumina-Zemture, J. Kivite, A. Keke, E. Sturmovica, S. Muizniece-Brasava <b>Development of products from Baltic sprat (<i>Sprattus Balticus</i>) as an analogue to traditional Italian anchovy preserves</b>
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P67.	D. De Angelis, D. Di Rella, M. Costantini, F. Caponio, A. Pasqualone, C. Summo <b>Physicochemical properties of flours of Desi and Apulian black chickpeas as affected by proximate composition</b>
P68.	M. Costantini, D. De Angelis, C. Summo, V. M. Paradiso, A. Pasqualone <b>The quality of legume extruded products as influenced by the processing parameters: An overview</b>