

FOODBALT 2026

19th Baltic Conference on Food Science and Technology

"RESILIENT FOOD SYSTEMS: FROM PRIMARY PRODUCTION TO CONSUMPTION"

PRE-CONFERENCE – Student day

May 13, 2026

Session **Room 182, 1st floor, LBTU main building**

13⁰⁰-13²⁰ **KEY LECTURE** Asnate Elizabete Universa *Latvia University of Life Sciences and Technologies (Latvia) Innovation path for students: LBTU ecosystem - from idea to funding*

13²⁰-16⁰⁰ **STUDENT PRESENTATIONS**

May 14, 2026

8³⁰-9³⁰ **Registration. Hall of Aula, LBTU main building**

Session I **Room Aula, LBTU main building**

Functional Ingredients and Alternative Proteins: Composition, Processing, and Applications

Moderators: Jose Martin Ramos-Diaz *Food and Bioproducts, Natural Resources Institute Finland (Luke), Finland*
Inga Ciproviča, *Latvia University of Life Sciences and Technologies, Latvia*

9³⁰-9⁴⁵ **OPENING.** Vice-Rector for Science at Latvia University of Life Sciences and Technologies (LBTU) Gatis Vītols, Dean of the Faculty of Agriculture and Food Technology Dace Siliņa, Director of Food Institute Inga Ciproviča

9⁴⁵-10²⁵ **KEY LECTURE** Jose Martin Ramos-Diaz *Food and Bioproducts, Natural Resources Institute Finland (Luke) (Finland) Innovative extrusion technologies: Redefining structure and functionality*

10²⁵-10⁴⁰ **O1** – Liene Jansone, Zanda Kruma *Mineral composition of apple vinegars*

10⁴⁰-10⁵⁵ **O2** – Ernesta Tolpeznikaite, Vadims Bartkevics, Anna Skrastina, Romans Pavlenko, Modestas Ruzauskas, Vytaute Starkute, Dovile Klupsaite, Ernestas Mockus, Elena Bartkiene *Functional ingredient synthesis from spirulina (Arthrospira platensis)*

10⁵⁵-11¹⁰ **O3** – Vittoria Latrofa, Kärt Saarniit, Aleksei Kaleda, Maarja Maasikmets, Sirli Rosenvald *Suitability of different faba bean varieties in the development of high-protein ingredients*

11¹⁰-11²⁵ **O4** – Alina Bogomolova, Ernestas Mockus, Vytaute Starkute, Dovile Klupsaite, Romas Ruibys, Elena Bartkiene *Amino acid and fatty acid changes in ultrasound-treated Acheta domesticus and Tenebrio molitor biomass*

11²⁵-11⁴⁰ **O5** – Alina Sivacova, Inga Ciprovica *Yeast-driven bioconversion of acid whey permeate into mycoprotein*

11⁴⁰-12⁰⁰ **Pitch presentations**

P1 – Patryk Ślota, Szymon Juchniewicz, Joanna Harasym *Kuzu as a natural starch substitute: functional and rheological characterization*

P2 – Edite Ziemele, Inga Ciprovica *Nitrogen bioaccessibility of Acheta domesticus powders and protein isolates during in vitro digestion*

P3 – Tõnu Püssa, Jüri Ruut, Aleksander Sünter, Dea Anton, Linda Rusaalepp, Kadri Meremäe, Mihkel Mäesaar, Piret Raudsepp, Terje Elias, Mati Roasto *Hazardous oxidation products in plant-based alternatives. Malondialdehyde as a convenient measure of fatty acid oxidation levels*

P4 – Aleksei Kaleda, Monica Nabil Gayed Ibrahim, Karel Talvistu, Martti Tamm, Kadi Jakobson *Characterisation of plant-based burger produced with pea and oat protein isolates*

12⁰⁰-12⁴⁵ **LUNCH**

Parallel Session II **Room 182, 1st floor, LBTU main building**

Food By-Products and Side Streams: Valorisation and Sustainable Processing

Moderators: Ernesta Tolpeznikaite, *Lithuanian University of Health Sciences, Lithuania*
Tatjana Ķince, *Latvia University of Life Sciences and Technologies, Latvia*

12⁴⁵-13⁰⁰ **O6** – Adriana S. Franca *Coffee by-products: the many roads towards sustainable development in the food industry*

13⁰⁰-13¹⁵ **O7** – Renate Ruska, Sandra Muizniece-Brasava, Ilze Laukaleja-Broka *Management practices and valorisation potential of coffee production byproducts in the Baltic states*

13¹⁵-13³⁰ **O8** – Danija Lazdiņa, Dalija Segliņa, Inga Ciproviča *Soy sauce analogue production using Japanese quince (Chaenomeles japonica) seeds*

13³⁰-14¹⁵ **Pitch presentations**

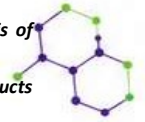
P5 – Sanita Sazonova, Sintija Vetra, Ilze Gramatina *Extraction of fish oil from processing waste: A review of conventional and alternative methods*

P6 – Daniela Dreslere, Ilze Gramatina *Valorization of fish processing by-products for protein hydrolysate recovery*

P7 – Lolita Tomšone, Ruta Galoburda, Zanda Kruma *Comparative evaluation of bioactive compounds in fresh and freeze-dried horseradish (Armoracia rusticana) root and leaf juice*

P8 – Ilze Beitane, Martins Sabovics, Gita Krumina-Zemture, Sandra Iriste, Janis Jenzis, Elina Zelmene *Assessment of food losses in the production processes of Latvian food companies*

- P9 – Asnate Elizabete Universa, Andrejs Banis, Tatjana Kinca, Zanda Kruma, Ilona Dabina-Bicka *Nutritional characterization of brewer's spent grains depending on brewery scale and beer technology*
- P10 – Andrejs Banis, Tatjana Kinca *Submerged fermentation as a biological pretreatment for protein recovery from brewery spent grain*
- P11 – Marta Czarnowska-Kujawska, Beata Paszczyk, Joanna Klepacka *Buckwheat husk as an addition to yoghurts – analysis of mineral content and sensory characteristics*
- P12 – Jelena Pisarjonoka, Anete Keke *Enzymatic and ultrasound-assisted extraction of chlorophyll from food production by-products*



Parallel Session III **Room Silver Hall, LBTU main building** **Nutrition and Food Quality: From Composition to Public Health Perspectives**

Moderators: Elena Bartkiene, Lithuanian University of Health Sciences, Lithuania
 Asnate Kirse-Ozolina, Latvia University of Life Sciences and Technologies, Latvia

- 12⁴⁵-13⁰⁰ O9 – Elena Bartkiene, Vytaute Starkute, Dovile Klupsaite, Ernestas Mockus, Erika Mozuriene, Ernesta Tolpeznikaite *Contribution of fermentation to food quality - multifaceted approach*
- 13⁰⁰-13¹⁵ O10 – Svetlana Aleksejeva, Vitalijs Radenkovs, Maksims Zolovs, Laila Meija, Inga Ciprovica *Compositional dynamics of polar lipids in dairy products across processing*
- 13¹⁵-13³⁰ O11 – Maija Gertsona, Asnate Kirse-Ozolina *Selenium in muesli: Nutritional content, consumer awareness, and public health implications in Latvia*
- 13³⁰-13⁴⁵ O12 – Chrysoula Kapartziani, Vaso Karantzavelou, Nikos Symvoulidis, Eleni Tsatsaroni, Nikolina Tsoukala, Dimitra Barkouta, Periklis Vardakas, Stathis Arapostathis *Beyond the algorithm: Engineering human-centric resilience in digital nutrition through intermittent fasting systems*
- 13⁴⁵-14¹⁵ Pitch presentations
- P13 – Asnate Kirse-Ozolina, Tatjana Kinca, Klinta Karklina, Renate Ruska, Onega Circene, Sandra Muizniece-Brasava *Suitability of locally sourced raw materials for the development of food rations for emergency situations*
- P14 – Klinta Madara Greiliha, Elizabete Beate Komarova, Asnate Kirse-Ozolina *Investigation of commercial and home-made fermented beverages in Latvia: kombucha and water kefir*
- P15 – Anna Murniece, Asnate Kirse-Ozolina *Nutritional analysis of food products intended for children in Latvia*
- P16 – Elina Kila, Asnate Kirse-Ozolina, Liva Aumeistere *Evaluation of commercial infant foods in Latvia using the WHO nutrient and promotion profile model*
- P17 – Elena Bartkiene, Dovile Klupsaite, Ernestas Mockus, Erika Mozuriene, Darius Cernauskas, Ernesta Tolpeznikaite, Patricija Dvaranaukaite, Saule Golubovaite, Ignas Pranckevicius, Adele Asmonaite, Gerda Vaitkeviciute, Jonas Lenciauskas, Meta Varnelyte, Saida Stankeviciute, Vytaute Starkute *Whole wheat bread: more sustainable, safe, and smarter solution*
- P18 – Elena Bartkiene, Dovile Klupsaite, Ernestas Mockus, Erika Mozuriene, Darius Cernauskas, Ernesta Tolpeznikaite, Patricija Dvaranaukaite, Saule Golubovaite, Ignas Pranckevicius, Adele Asmonaite, Gerda Vaitkeviciute, Jonas Lenciauskas, Meta Varnelyte, Jolanta Dzemydiene, Vytaute Starkute *Application of different sourdoughs in whole rye bread production: effects on quality attributes and acrylamide content*

14¹⁵-14⁴⁵ COFFEE BREAK

Key Lecture **Room Aula, LBTU main building**

- 14⁴⁵-15²⁵ KEY LECTURE Mikelis Grivins *Riga Stradins University (Latvia) The chessboard of food system change: Who moves and what works*

Parallel Session IV **Room 182, 1st floor, LBTU main building** **Functional Bioactives and Structured Food Systems: Design, Delivery, and Stability**

Moderators: Aušra Šipailienė, Kaunas University of Technology, Lithuania
 Zanda Krūma, Latvia University of Life Sciences and Technologies, Latvia

- 15³⁰-15⁴⁵ O13 – Marius Užupis, Michail Syrpas, Joanna Topolska, Petras Rimantas Venskutonis, Małgorzata Starowicz, Vaida Kitrytė-Syrpa *Optimized pressurized liquid extraction enhances the recovery of antioxidant-rich fractions with enzyme inhibitory activity from *Gnaphalium uliginosum* L.*
- 15⁴⁵-16⁰⁰ O14 – Vidmantė Minelgaitė, Sigita Jeznienė, Evren Gölgel, Aušra Šipailienė *Maillard reaction-derived conjugates of dietary polysaccharides and plant proteins as protein-enriched prebiotics*
- 16⁰⁰-16¹⁵ O15 – Gintarė Dyglė, Viktorija Eisinaite, Daiva Leskauskaitė *Impact of high-pressure homogenization on the long-term stability and aging behavior of agar-collagen fluid gels*
- 16¹⁵-16³⁰ O16 – Szymon Juchniewicz, Joanna Harasym *Hydrogel or emulgel? The influence of the natural lipid fraction of hemp protein on the properties of composite gelatin gels*
- 16³⁰-17⁰⁰ Pitch presentations
- P19 – Oliwia Paroń, Szymon Juchniewicz, Joanna Harasym *Structure under control: The effect of composition and homogenization on the properties of oleogels*
- P20 – Sigita Jeznienė, Ina Jasutienė, Milda Keršienė, Rita Badariavičiūtė, Laurita Varnaitė-Kapočė, Ieva Bartkuvienė, Vida Audra Budrienė, Arūnas Jonušas, Vidmantė Minelgaitė, Daiva Leskauskaitė, Aušra Šipailienė *Application of double emulsion gel for encapsulation of probiotics and cannabidiol in functional food and their impact on gut microbiota*
- P21 – Zanda Kruma, Baiba Tikuma, Irina Sivicka, Sigmar Naudi, Reet Karise, Inese Tupreine *Protecting honeybee health with nectar plant extracts: cross-border solutions for Varroa mite control and biodiversity preservation*
- P22 – Kamilla Ujvari, Karolina Matejczuk, Piotr Szwedza *Antimicrobial and antioxidant potential of honeys produced in Polish apiaries*



P23 – Julia Czaplis, Karolina Matejczuk *Bacillus velezensis* PY2.3 isolated from bee pollen as biocontrol agent against American foulbrood

P24 – Jakub Dziadosz, Karolina Matejczuk *Prebiotic functionality of bee bread: Modulation of Lactoplantibacillus plantarum*

Parallel Session V **Room Silver Hall, LBTU main building** **Fermentation and Food Quality**

Moderators: Erkan Yalçın, Bolu Abant İzzet Baysal University, Turkey
Jeļena Zagorska, Latvia University of Life Sciences and Technologies, Latvia

15³⁰-15⁴⁵ O17 – Stefanija Steinweg, Asnate Kirse-Ozolina, Anete Keke, Zanda Kruma, Jelena Zagorska, Inga Ciprova *Relationship between antimicrobial activity, organic acids, and lactic acid bacteria counts in fermented milk*

15⁴⁵-16⁰⁰ O18 – Valerija Iljarionova, Jelena Zagorska, Asnate Kirse-Ozolina, Kristine Majore, Vitalijs Radenkovs, Inga Ciprova *Proteolytic potential of mesophilic lactic acid bacteria in fermented milk*

16⁰⁰-16¹⁵ O19 – Vytaute Starkute, Ernestas Mockus, Dovile Klupsaite, Saulius Tusas, Ramute Miseikiene, Elena Bartkiene *Lacto-fermentation of bovine colostrum: changes in amino acid, biogenic amine, and fatty acid profiles*

16¹⁵-16³⁰ O20 – Daina Eglīte-Antona, Kristīne Majore, Inga Ciproviča *Early fermentation kinetics of buckwheat substrates using single and multiple strain cultures: Growth dynamics and acidification*

16³⁰-16⁴⁵ O21 – Davide Falotico, Davide De Angelis, Erica Pontonio, Federico Rametta, Lorenzo Ciraldo, Giuseppe Perri, Giuseppe Natrella, Antonella Pasqualone, Giacomo Squeo, Francesco Caponio *Alcalase hydrolysis to enhance techno-functional properties of dry-fractionated pea protein*

16⁴⁵-17¹⁰ Pitch presentations

P25 – Erkan Yalçın, Ayşenur Arslan *Reducing anti-nutritional compounds of buckwheat by malting and using buckwheat malt flour in gluten-free bread*

P26 – Laura Elīza Freimane, Stefanija Steinweg, Asnate Kirse-Ozolina, Kristine Majore, Anete Keke, Inga Ciprova, Jelena Zagorska *Antimicrobial properties of thermophilic lactic acid bacteria in fermented milk*

P27 – Tijana Bjelogrić, Natalja Part, Aleksei Kaleda *Curd formation in hybrid milk-plant protein systems: Effect of protein substitution and calcium chloride addition on rennet-induced gelation*

P28 – Waldemar Gustaw, Dominik Szwaigier *The effect of barley malt addition on the physicochemical and nutritional properties of set yogurt made from skimmed milk*

18³⁰–22⁰⁰ CONFERENCE DINNER

May 15, 2026

Parallel Session VI **Room 182, 1st floor, LBTU main building** **Innovation for Food Quality, Safety, and Sustainability**

Moderators: Michał Świeca, University of Life Sciences, Lublin, Poland
Evita Straumīte, Latvia University of Life Sciences and Technologies, Latvia

9⁰⁰-9¹⁵ O22 – Michał Świeca, Agata Michalska, Ireneusz Kapusta, Waldemar Gustaw, Małgorzata Sierocka, Natalia Żurek *Microencapsulated extracts of Artist's Bracket and Red-belted Bracket: Antioxidant and anti-inflammatory properties*

9¹⁵-9³⁰ O23 – Laura Augustinaitytė, Joanna Oracz, Gabriela Kowalska, Milda Pukalskienė *Application of multi-step conventional and innovative extraction techniques for the recovery of functional compounds from blackcurrant pomace*

9³⁰-9⁴⁵ O24 – Liene Ozola, Undīne Hofmane *Quality assessment of wheatgrass (Triticum aestivum) and optimisation of cultivation technologies for food applications*

9⁴⁵-10⁰⁰ O25 – Dovile Klupsaite, Elena Bartkiene, Vytaute Starkute, Ernestas Mockus, Darius Cernauskas, Zilvinas Liatukas, Vytautas Ruzgas *Bioprocessing of black and winter wheat flour with Lactocaseibacillus paracasei LUHS244 for cookie formulation*

10⁰⁰-10¹⁵ O26 – Layla T.O. Alves, Noemi P. Almeida, Luiza L. Pimenta, Leandro S. Oliveira, Adriana S. Franca *Pequi (Caryocar brasiliense Camb.) peel extract as a functional additive in green starch-based polymers: a circular economy approach for sustainable food packaging*

10¹⁵-10⁴⁵ Pitch presentations

P29 – Noemi P. Almeida, Barbara L.S. Freitas, Layla T.O. Alves, Leandro S. Oliveira *Potential of pequi (Caryocar Brasiliense Camb.) pectin as a substitute for commercial pectin in protein-based biodegradable films*

P30 – Anita Avena, Liene Ozola, Anete Keķe *Effect of ultrasound and pasteurisation on structure and visual quality of black elderberry juice*

P31 – Krista Juliāna Cīrule-Imbovica, Ilona Dabiņa-Bicka, Zanda Kruma *The potential of inulin addition for enhancing the nutritional value and quality of non-alcoholic beer*

P32 – Zanda Krūma, Ilze Beitāne, Nameda Vilciņa, Pāvēls Zubkovs *Characterization of secondary lipid oxidation compounds in beverages fortified with microencapsulated fish and algae oils*

P33 – Sanita Reidzane, Ruta Murniece, Linda Legzdina, Dace Klava *Sourdough fermentation for organic wheat-barley bread production*

P34 – Liis Lutter, Gristel Toomsalu, Mirjam Vallas, Epp Songisepp *Assessment of biocide susceptibility of sanitation-indicator microorganisms in bakery industry biofilms*

Parallel Session VII Room Silver Hall, LBTU main building
Consumer Behaviour and Sustainable Food Systems: Economic and Social Dimensions

Moderators: Dulmini Nanayakkara Sapugahawatte, Estonian University of Life Sciences, Estonia
Dace Kļava, Latvia University of Life Sciences and Technologies, Latvia



9⁰⁰-9¹⁵ **O27** – Ayomide Igbaroola, Katarzyna Woźniak-Jasińska, Agnieszka Sapa *How does affordability shape behavioral intentions of consumers to purchase low water footprint food products? The Polish context*

9¹⁵-9³⁰ **O28** – Widya Satya Nugraha, Gyula Kasza, Miklós Süth, Dávid Szakos *Food sustainability label in Hungary: Understanding awareness, trust, and consumer intentions*

9³⁰-9⁴⁵ **O29** – Dulmini Nanayakkara Sapugahawatte, Mati Roasto, Tiina Mandel, Kadriin Meremäe, Mihkel Mäesaar, Terje Elias, Tõnu Püssa *Microbiological safety and quality of plant-based alternative foods at the retail level in Estonia*

9⁴⁵-10⁰⁰ **O30** – Andra Dubrovskā, Evita Straumite *Nutritional and technological challenges in emergency and crisis food production*

10⁰⁰-10¹⁵ **O31** – Kim Yeonkwang, Kim Yookyung *Valorisation of mealworm larvae through jeotgal fermentation and probiotic properties of insect-derived lactic acid bacteria*

10¹⁵-10⁴⁵ Pitch presentations

P35 – Kristína Predanócyová, Peter Šedík, Eva Ivanišová, Ivona Jančo *Generation Z and walnut consumption: Insights into preferences, factors shaping consumption patterns, and product perspectives*

P36 – Elizabete Mūrniece, Elīna Ciekure, Ilva Lazda, Santa Sibule, Inese Sikсна *Nutritional value of dairy and meat substitutes on the Latvian market*

P37 – Lāsma Pločiņa, Ilze Beitāne *Sensory acceptance evaluation of pea protein isolate beverage in patients with mental disorders*

P38 – Dace Klava, Sanita Reidzane, Evita Straumite, Ilze Gramatina, Aleksej Kaleda, Kadi Jakobson, Marta Rutina-Rutenberga *Influence of fiber enrichment on the textural characteristics of a meat analogue*

P39 – Tetiana Harbovska, Ina Alsina, Laila Dubova, Serhii Kondratenko, Mara Duma *Changes in the chemical composition of Cucurbita spp. fruits under conditions of interspecies hybridization*

P40 – Alo Tānavots, Marek Tepper, Kristi Kerner *Lipid composition and antioxidant status of the semitendinosus muscle of organic Hereford bulls reared on cultural coastal grasslands*

10⁴⁵-11²⁰ COFFEE BREAK

Session VIII Room Silver Hall, LBTU main building
Food Safety and Functionality: Effects of Origin, Raw Materials, and Processing

Moderators: Monica Nabil Gayed Ibrahim, TFTA AS, Estonia
Ruta Galoburda, Latvia University of Life Sciences and Technologies, Latvia

11²⁰-12⁰⁰ **KEY LECTURE** Ilva Nakurte *Institute for Environmental Solutions (Latvia) Medicinal and aromatic plant diversity in the context of traceability, chemical variability, and cultivation potential*

12⁰⁰-12¹⁵ **O32** – Vytaute Starkute, Elena Bartkiene, Ernestas Mockus, João Miguel Rocha, Darius Cernauskas, Erika Mozuriene, Romas Ruibys, Gul Ebru Orhun, Dovile Klupsaite *The impact of green lentils on wheat bread quality parameters and acrylamide formation*

12¹⁵-12³⁰ **O33** – Klinta Karklina, Liene Ozola *Comparative quality assessment of the spring and autumn – harvest spruce sprouts*

12³⁰-12⁴⁵ **O34** – Ieva Miķelsone, Paweł Górnaś *Antioxidants in fruits of the Cucurbitaceae family: evaluation of tocochromanols and carotenoids*

12⁴⁵-13⁰⁰ **O35** – Monica Nabil Gayed Ibrahim, Helena Andreson, Sana Ben-Othman, Ivi Jõudu *Impact of oat drink processing interval time with neutral and acidic protease on its nutritional composition*

13⁰⁰-13²⁵ Pitch presentations

P41 – Eva Ivanišová, Ivona Jančo, Kristína Predanócyová, Miroslava Kačániová, Adriana Kolesárová *Antioxidant and antimicrobial activity of fermented kombucha black and green tea*

P42 – Joanna Klepacka, Ryszard Rafałowski, Marta Czarnowska-Kujawska *Effect of rosemary extract on storage stability of butter*

P43 – Daniela Linkevica, Asnate Kirse-Ozolina *Quality parameters of lacto-fermented onion*

P44 – Marks Kiselovs, Ilze Gramatina *Impact of cattle-raising methods on the quality of dry-aged meat*

P45 – Layla T.O. Alves, Noemi P. Almeida, Geraldo C. Brandão, Leandro S. Oliveira, Adriana S. Franca *Sustainable starch-based active polymeric films enriched with pequi peel polyphenols for antioxidant active food packaging applications*

13²⁵-13⁴⁵ CLOSING OF CONFERENCE

