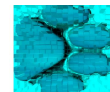




FCUB ERA



Belgrade Food International Conference Program

Day 1: 26th November 2012

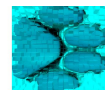
9:00-9:30	Opening of the Belgrade Food International Conference
9:00-9:10	Marija Gavrovic-Jakulovic: Opening of the Belgrade Food International Conference
9:10-9:20	Prof. Branimir Jovančičević, Dean of FCUB, Welcome message
9:20-9:30	Tanja Cirkovic Velickovic: FCUB ERA Project presentation
9.30 – 10:45	Session 1: Enzymes in food processing Chairpersons: Miroslav Vrvic and Craig Faulds
9:30 – 10:15	Marija Mattinen, VTT, Finland - Advances in laccase catalyzed oxidation of lignin
10:15 – 10:30	Marija Stojadinovic, FCUB, Serbia – Effect of enzymatic cross-linking of bovine beta-lactoglobulin on its epithelial transport through Caco-2 monolayer and sensitizing potential in a mouse model of food allergy
10:30 – 10:45	Milica Grozdanovic, FCUB, Serbia – Kiwifruit protein extracts prepared with extraction buffers of varying pH differ in active actinidin levels and milk clotting time
<i>10:45-11:30</i>	<i>Coffee break and poster session I</i>
11:30 – 12:15	Session 2: Wastes and biomass valorization Chairpersons: Zoran Vujcic and Theodore Sotiroidis
11:30-12:00	Craig Faulds, INRA, France - Valorization of brewery side-streams: systematic fractionation of spent grain for carbohydrate, protein and phenolic utilization
12:00-12:15	Marica Grujic, IHTM, Serbia – Fungal xylanase production using agricultural wastes
12:15-13:00	Session 3: Supplements, micronutrients and food additives Chairpersons: Dusanka Milojkovic-Opsenica and Vassiliki Papadimitriou
12:15-12:45	Theodore Sotiroidis, NHRF, Greece – Spirulina (<i>Arthrospira</i>) microalga as a food supplement

12:45-13:00	Nabiha Bouzouita, HSFI, Tunisia – Valorization of natural vegetable substances from Tunisia: purification of two food additives, anthocyanins and Locust bean gum
<i>13:00-14:00</i>	<i>Lunch</i>
14:00-15:00	Session 4: Food antioxidants Chairpersons: Nenad Milosavic and Nabiha Bouzouita
14:00 – 14:30	Vassiliki Papadimitriou, NHRF, Greece – Olive oil antioxidants
14:30-14:45	Adela Pinteau, UASVM, Romania - Carotenoid esters in food – stability and antioxidant activity
14:45-15:00	Ahmed Snoussi, HSFI, Tunisia, – Phenolic content and antioxidant capacity of <i>Myrtus communis</i> L. leaves extracts following different drying methodologies
<i>15:00- 15:30</i>	<i>Coffee break and poster session I</i>
15:30 – 16:30	Session 5: Nutrition science and bioactive compounds Chairpersons: Somaia Nada and Dragana Stanic-Vucinic
15:30 – 16:00	Marija Glibetic, CRENM, Serbia – Active food compounds: basic research in food research and interventive nutritive studies
16:00 – 16:15	Svetlana Dinic, IBISS, Serbia - Ameliorating effects of plant extracts in experimental models of diabetes
16:15 – 16:30	Goran Vukotic, FBUB, Serbia – Diversity of proteolytic systems in lactobacilli offers possible positive implications on human health

16:30 – 21:00	Evening session: Postgraduate course: Horizons in life sciences
	Miljan Simonovic, UIC, USA: Selected Topics in Macromolecular X-ray Crystallography



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Day 2: 27th November 2012


9:00 - 10:00	Session 6: New approaches to food analysis Chairpersons: Zivoslav Tesic and Estelle Bonnin
9:00 - 9:45	Hélène Rogniaux, INRA, France- Investigation of the structure of proteins and polysaccharides in plants by mass spectrometry: an overview of analytical possibilities and challenges
9:45 – 10:00	Teresa Kowalska, ISUC, Poland - Chromatographic analysis of chiral compounds and its inherent separation and detection problems
10:00 – 11:00	Session 7: Food allergens Chairpersons: Marija Gavrovic-Jankulovic and Stef Koppelman
10:00-10:45	Karin Hoffmann-Sommergruber, MU, Austria- Authentication of food allergen quality by contemporary physicochemical and immunological methods
10:45-11:00	Milica Popovic, FCUB, Serbia – Biochemical and immunological characterization of recombinantly-produced cysteine proteinase inhibitor from green kiwifruit
<i>11:00-11:30</i>	<i>Coffee break and poster session II</i>
11:30 – 12:45	Chairpersons: Karin Hoffmann Sommergruber and Thomas Holzhauser
11:30-12:00	Stef Koppelman, Uni Nebraska, USA - Modification of food allergens by chemistry and food processing; relevance for allergenicity and suitability for pharmaceutical and food purposes
12:00-12:30	Roberta Lupi, INRA, France – The impact of genetic transformation on wheat allergenicity
12:30-12:45	Dragana Stanic-Vucinic, FCUB, Serbia – Modifications of beta-lactoglobulin – effects on structural and functional properties
<i>12.45-14.00</i>	<i>Lunch</i>
14:00-15:30	Chairpersons: Guro Gafvelin and Dragana Stanic-Vucinic
14:00 – 14:30	Tomas Holzhauser, PEI, Germany - Soy bean as food allergen source
14:30-15:00	Arnd Petersen, BRC, Germany - What makes peanut so allergenic?
15:00-15:30	Raymond Pieters, IRAS, Holland – Non-animal test strategy for safety and efficacy assessment of plant- and food-derived substances
<i>15:30- 16:00</i>	<i>Coffee break and poster session II</i>
16:00 – 17:30	Session 8: Nutrition and immunology Chairperson: Raymond Pieters and Marija Glibetic
16:00 – 16:30	Guro Gafvelin, KI, Sweden – Vitamin D and allergies
16:30 – 17:00	Joost Smit, IRAS, Netherlands – Establishment food allergy in the mouse: from <i>vivo</i> to <i>vitro</i>

17:00 – 17:15	Eveline Bennek, RWTH, Germany – Systemic and local IgG and IgA levels against food and flora antigens in patients with inflammatory bowel diseases and controls
17:15 – 17:30	Gourbeyre Pascal, INRA, France – Impact of perinatal exposure period to galactooligosaccharides/inulin prebiotics on immune system orientation and on gut barrier function

17:30 – 21:00	Evening Session: Postgraduate course: Horizons in life sciences
	Miljan Simonovic, UIC, USA - Selected Topics in Macromolecular X-ray Crystallography

Social program: Official dinner of the conference



FCUB ERA 

Day 3: 28th November, 2012

9:00 -10:45	Session 9: Molecular biotechnology for the benefit of consumers Chairpersons: Miljan Simonovic and Arnd Petersen
9:00 – 9:45	Samir Naimov, PU, Bulgaria – Plant molecular farming: opportunities and challenges
9:45 – 10:15	Ljubica Vojcic, RWTH, Germany - Directed evolution of subtilisinproteases: screening systems, challenges, and success stories
10:15 – 10:30	Dimitra Gialama, NHRF, Greece – Engineering <i>Escherichia coli</i> strains that suppress the toxicity of membrane protein overexpression
10:30 – 10:45	Georgette Wirtz, RWTH, Germany – Development of a flow cytometer-based <i>in vitro</i> compartmentalization screening platform for directed protein evolution
10:45-11:30	<i>Coffee break</i>
11:30-12:15	Session 10: New functional foods Chairpersons: Maija Mattinen and Samir Naimov
11:30 – 12:00	Estelle Bonnin, INRA, France – Contribution of cell wall modifying enzymes on the texture of fleshy fruits
12:00-12:15	Nenad Milosavic, FCUB, Serbia – Enzymes in tailored synthesis of functionalized compounds
12:15-13:00	Session 11: Health effects of food Chairpersons: Joost Smit and Svetlana Dinic
12:15-12:30	Danijela Ristic-Medic, CRENM, Serbia – Polyunsaturated fatty acids in health and disease
12:30-12:45	Ana Mandic, RWTH, Germany – C-June N-terminal kinases improve gastrointestinal barrier functions
12:45-13:00	Milka Perovic, IBISS, Serbia – Dietary Restrictions protects brain from traumatic brain injury
13:00-13:15	Award ceremony Closure of the conference
13:15 – 14:00	<i>Lunch</i>
14:00 – 21:00	Evening Session: Postgraduate course: Horizons in life sciences Miljan Simonovic, UIC, USA Selected Topics in Macromolecular X-ray Crystallography