

## Program

### Poster Session 1

Thursday, October 27<sup>th</sup> 2022

17:30 – 18:30

Designation	Title
P1	<b>Bebek Markovinović Anica, Pavlić Branimir, Putnik Predrag, Bursać Kovačević Danijela</b> Green extraction of bioactive compounds from bilberry pomace
P2	<b>Lajoie Léo, Fabiano-Tixier Anne-Sylvie, Chemat Farid</b> Water-based methods for the solubilisation of rutin
P3	<b>Dobroslavić Erika, Cegledi Ena, Dobrinčić Ana, Elez Garofulić Ivona, Dragović-Uzelac Verica</b> Isolation of <i>Thymus Vulgaris</i> L. leaf polyphenols by microwave-assisted extraction
P4	<b>Putnik Predrag, Bebek Markovinović Anica, Bičanić Paula, Bursać Kovačević Danijela</b> Monitoring the stability of bioactive compounds in strawberry juice treated by high power ultrasound through chemometrics
P5	<b>Mardžukić Ana, Maldonado Angela, Vatai Gyula, Bánvölgyi Szilvia</b> Microwave extraction of polyphenols from olive pomace of Montenegrin olive variety Žutica as the initial step in waste valorisation strategy
P6	<b>Sarv Viive, Rimantas Venskutonis Petras, Tamkutė Laura, Baranauskienė Renata, Rätsep Reelika, Urbonavičienė Dalia, Viškelis Pranas</b> Fractionation of lipophilic components from rowanberry pomace by SFE-CO <sub>2</sub> extraction and separation at subcritical conditions
P7	<b>Chemate Aziadé, Ravi Harish, Hostequin Anne-Claire, Burney Henna, Tomao Valéri, Fabiano-Tixier, Anne-Sylvie</b> Valorization of spent coffee grounds by 2-methyloxolane as bio-based solvent extraction. Viable pathway towards bioeconomy for lipids and biomaterials
P8	<b>Dobrinčić Ana, Dobroslavić Erika, Cegledi Ena, Elez Garofulić Ivona, Dragović-Uzelac Verica</b> Influence of microwave-assisted extraction parameters on brown algae <i>Dictyota dichotoma</i> polyphenols
P9	<b>López-Reventa Paula, Corzo Nieves, de Zaldivar Beatriz Solo, Sabater Carlos, Montilla Antonia</b> Optimization of pectin enzymatic extraction from tomato by-products using CELLUCLAST
P10	<b>Albahari Petra, Brnčić Mladen, Jug Mario, Jurmanović Sanja, Radić Kristina, Pedisić Sandra, Vitali Čepo Dubravka</b> Comparative evaluation of cyclodextrin enhanced microwave and ultrasonic-assisted extraction of polyphenols from olive pomace
P11	<b>Tabasso Silvia, Salgado Ramos Manuel, Calcio Gaudino Emanuela, Grillo Giorgio, Cravotto Giancarlo</b> Enabling technologies and green solvents for lignin valorisation
P12	<b>Šeregelj Vanja, Cvanić Teodora, Šovljanski Olja, Tomić Ana, Saveljić Anja, Četković Gordana, Aćimović Milica</b> Variability in antimicrobial activity of <i>Satureja montana</i> subsp. <i>montana</i> based on different extraction methods

P13	<p><b>Šeregelj Vanja, Saveljić Anja, Šovljanski Olja, Tomić Ana, Cvanić Teodora, Ranitović Aleksandra, Cvetković Dragoljub, Četković Gordana</b> Utilization of different extraction methods to isolate <math>\beta</math>-carotene produced by <i>Rhodotorula mucilaginosa</i></p>
P14	<p><b>Damjanović Anja, Panić Manuela, Cvjetko Bubalo Marina, Radošević Kristina, Radojčić Redovniković Ivana</b> Graševina grape pomace by-product as a rich source of biologically active compounds</p>
P15	<p><b>Capaldi Giorgio, Grillo Giorgio, Binello Arianna, Boffa Luisa, Cravotto Giancarlo</b> Semi-industrial subcritical water extraction: a step forward in green extraction</p>
P16	<p><b>Krivošija Slađana, Banožić Marija, Jokić Stela, Mutavski Zorana, Sulejmanović Mirjana, Nastić Nataša, Vidović Senka</b> Integrated green approach to extraction of bioactive compounds from orange peel dust-waste generated in the filter tea factory</p>
P17	<p><b>Grillo Giorgio, Lamberti Lorenzo, Aimone Clelia, Carnaroglio Diego, Cravotto Giancarlo</b> Recent advances in microwave-assisted extraction: A case study roadmap</p>
P18	<p><b>Fatiha Benahmed, Mansouria Belmokhtar, Omar Kharoubi</b> Protective effect of <i>Pistacia atlantica</i> desf leaves on mercury-induced acute nephrotoxicity in rats</p>
P19	<p><b>Gallina Lorenzo, Calcio Gaudino Emanuela, Grillo Giorgio, Tabasso Silvia, Cravotto Giancarlo</b> Grinding and extrusion treatments: New trends in green extraction</p>
P20	<p><b>Sulejmanović Mirjana, Mutavski Zorana, Krivošija Slađana, Nastić Nataša, Vidović Senka</b> Application of ultrasonic probe for the extraction of polyphenols from ginger (<i>Zingiber Officinale</i>) herbal dust</p>
P21	<p><b>Calcio Gaudino Emanuela, Grillo Giorgio, Tabasso Silvia, Cravotto Giancarlo</b> Cavitation technology - the future of greener extractions?</p>
P22	<p><b>Šojić Branislav, Pavlić Branimir, Tomović Vladimir, Zeković Zoran, Kocić-Tanackov Sunčica, Škaljac Snežana, Jakanović Marija</b> The effect of essential oil and extract from sage herbal dust on the shelf-life of ground meat</p>
P23	<p><b>Mutavski Zorana, Živković Jelena, Nastić Nataša, Šavikin Katarina, Vidović Senka, Jokić Stela</b> Green-based microwave-assisted extraction for isolation of anthocyanins from black elderberry pomace</p>
P24	<p><b>Rached Wahiba, Fatima Zohra Zeghada, Malika Bennaceur, Sandrina A. Heleno, Abderrazak Marouf, Isabel C.F.R. Ferreira, Lillian Barros</b> Phenolic composition of Algerian <i>Tetraclinis articulata</i> (Vahl) Masters Leaves: A promising source of bioactive compounds</p>

## Poster Session 2

Friday, October 28<sup>th</sup> 2022

16:30 – 17:30

Designation	Title
P1	<b>Tomašević Marina, Ćurko Natka, Pušek Anita, Lukić Katarina, Petrić Melita, Radojčić Redovniković Ivana, Kovačević Ganić Karin</b> Effect of supercritical CO <sub>2</sub> extraction parameters on the fatty acids composition of graševina grape seed oil
P2	<b>Šic Žlabur Jana, Voća Sandra, Kljak Kristina, Ninčević Grassino Antonela, Badanjak Sabolović Marija, Brnčić Mladen</b> Recovery of pumpkin by-products by hybrid vacuum drying and ultrasound pre-treatment
P3	<b>Federici Ilaria, Conti Roberto, Preti Lorenzo, Prati Rosa</b> Circular-based alternative protein extraction from grape seeds
P4	<b>Stupar Alena, Bajić Aleksandra, Mandić Anamarija, Vidović Senka</b> A comparative exploration of the phytochemical profiles of <i>Allium ursinum</i> extracts obtained by sustainable extraction techniques
P5	<b>Likozar Blaž, Hladnik Lucija, Vicente A. Filipa, Košir Andraž, Grilc, Miha</b> β-carotene extraction from <i>Rhodotorula glutinis</i> yeast – a step forward for the valorisation of olive mill wastewater
P6	<b>Reelika Rätsep, Pütsepp Regina, Karp Kadri, Alar Aluvee, Hedi Kaldmäe, Bhat Rajeev</b> Valorisation of vineyard pruning residues by using microwave and ultrasound extraction technologies
P7	<b>Čagalj Martina, Šimat Vida, Skroza Danijela</b> Antioxidant potential of by-products extracts from traditional Mediterranean productions
P8	<b>Frieta Roberta, Šimat Vida, Čagalj Martina</b> Application of ultrasound-assisted extraction in combination with ethanol to improve antioxidant activity of diatom extracts
P9	<b>Karlović Sven, Dujmić Filip, Ježek Damir, Škegro Marko, Badanjak Sabolović Marija, Brnčić Mladen</b> Mathematical modelling of avocado waste drying
P10	<b>Karlović Sven, Dujmić Filip, Ježek Damir, Škegro Marko, Šarić Iva, Tadić Mirna, Božić Mario, Brnčić Mladen</b> Textural and rheological testing of jams treated with high-intensity ultrasonics
P11	<b>Ćurko Natka, Lukić Katarina, Pušek Anita, Tomašević Marina, Radojčić Redovniković Ivana, Kovačević Ganić Karin</b> Valorization of grape pomaces: Green extraction of grape seed oil using supercritical CO <sub>2</sub>
P12	<b>Čulina Patricija, Balbino Sandra, Elez Garofulić Ivona, Repajić Maja, Lončarić Sanja, Jokić Stela, Dragović-Uzelac Verica, Pedisić Sandra</b> Valorization of sea buckthorn berry ( <i>Elaeagnus rhamnoides</i> (L.) A. Nelson) oil as a potential source of lipophilic bioactive molecules

P13	<b>Jukić Špika Maja, Žanetić Mirella, Popović Marijana, Bego Ana, Burul Filipa, Elda Vitanović</b> Green volatile compounds in olive pest controlling
P14	<b>Pestorić Mladenka, Škrobot Dubravka, Pojić Milica, Mandić Anamarija, Teslić Nemanja, Pavlić Branimir, Mišan Aleksandra</b> Small-scale external consumer testing on the acceptability of beverages based on nades extracts
P15	<b>Vladić Jelena, Simić Siniša, Kovač Martina, Duarte Ana Rita, Jerković Igor</b> Application of natural deep eutectic solvents coupled with ultrasound-assisted extraction for the attainment of Lavandula stoechas extracts
P16	<b>Unigunde Antone, Liepins Janis, Zolovs Maksims, Ciprovica Inga</b> Organic acid and biomass production of propionic acid bacteria grown in lactose and lactate-based broths
P17	<b>Calleja-Gómez Mara, Castagnini Juan Manuel, Barba Francisco José</b> Pulsed electric field-assisted extraction of nutrients and antioxidant bioactive compounds from mushrooms
P18	<b>Pallarés Noelia, Castagnini Juan Manuel, Martí-Quijal Francisco J, Ruiz María-José, Barba Francisco J</b> Recovery of polyphenols, antioxidant compounds and minerals from spirulina: Influence of supercritical fluid extraction
P19	<b>Sebastià Albert, Pallarés Noelia, Barba Francisco, Moltó Juan Carlos, Ferrer Emilia, Berrada Houda</b> Comparison of different acrylamide green extraction methods from food matrix
P20	<b>Marović Roko, Badanjak Sabolović, Marija, Ninčević Grassino Antonela, Rimac Brnčić Suzana, Brnčić Mladen</b> Potential applications of avocado byproducts in various industries
P21	<b>Ninčević Grassino Antonela, Marelja Marko, Karlović Sven, Rimac Brnčić Suzana, Brnčić Mladen</b> Influence of convective drying and ultrasound-assisted extraction on the recovery of proteins and sugars from pumpkin pulp ( <i>Curcubita maxima</i> D.) and its fractions
P22	<b>Grujić Veno Jaša, Todorović Biljana, Kranvogel Roman, Ambrožič-Dolinšek Jana</b> Content of carotenoids and other pigments in the transition from the green to the red stage of <i>Haematococcus pluvialis</i> microalgae
P23	<b>Gabrić Domagoj, Kurek Mia, Ščetar Mario, Elez Garofulić Ivona, Repajić Moja, Brnčić Mladen, Božić Mario, Galić Kata</b> Use of orange peel waste as a source of active substances for incorporation in chitosan coatings applied on commercial polymeric film
P24	<b>Ninčević Grassino Antonela, Quirini Andrea, Dujmić Filip, Badanjak Sabolović Marija, Rimac Brnčić Suzana, Brnčić Mladen</b> Ultrasound-assisted extraction of proteins and sugars from the dried pulp of <i>Curcubita moschata</i> pumpkin
P25	<b>Kljak Kristina, Vuk Barbara, Kiš Goran, Grbeša Darko</b> Evaluation of fallen autumn leaves as a source of carotenoids for egg yolk pigmentation
P26	<b>Dujmić Filip, Karlović Sven, Ježek Damir, Škegro Marko, Šimić Marko Adrian, Brnčić Mladen</b> Influence of type and power of ultrasonic treatment on the drying time of pumpkin ( <i>Cucurbita moschata</i> )