

Program

Workshop program

Wednesday, October 26th 2022

14:00 – 18:00	Registration
18:00 – 20:00	EIT Workshop - New Advances in EVOO Production Technologies
20:00	Dinner
21:30	Welcome cocktail party

Conference program

Thursday, October 27th 2022

8:00 – 9:00	Registration
9:00 – 9:30	Opening of the GENP Conference
Session I 9:30	Alternative solvents for green extraction - HOSTED BY SENSIENT Chair: Antonio J. Meléndez-Martínez Damir Ježek Kristina Kljak
9:30 – 10:15 Plenary Lecture	Giancarlo Cravotto The Industrial Green Revolution in Solid/Liquid Extraction and Processing
10:15 – 10:45 Plenary Industrial	Gian Carlo Leocata - Sensient Subcritical Water Extraction: Cleaner Extracts, Sustainably
10:45 – 11:15	Coffee break
11:15 – 11:45 Keynote Lecture	Christian Cravotto Improvement and greener extraction of grape seeds by 2-methyloxolane
11:45 – 12:00	Ombéline Claux Is it possible to perform oilseeds extraction using bio-based 2-methyloxolane instead of hexane?
12:00 – 12:15	Laura Waldschütz Supercritical CO₂ - Green Extraction on Industrial Scale
12:15 – 12:30	Manuela Panić Plant-based extracts in natural deep eutectic solvents for industrial application
12:30 – 12:45	Sponsored lecture - Vendor seminar IKA - Božidar Nikić HABITAT - New Generation Reactor

12:45 – 13:00	Sponsored lecture - Vendor seminar RU-VE - Hrvoje Runje Your Lab Partner
13:00 – 14:00	Lunch Break (lunch not included in registration fee)
Session II 14:00	Alternative solvents for green extraction Sustainable and clean extraction technologies Chair: Giancarlo Cravotto Marija Badanjak Sabolović Ivana Radojčić Redovniković
14:00 – 14:45 Plenary Lecture	Axel Schmidt Green Manufacturing Technology for Natural Products
14:45 – 15:15 Keynote Industrial	Leon Skaliotis - Flavourtech Unique Technologies for the Production of Natural Aromas and Concentrates
15:15 – 15:30	Siti Ramli Optimization of the oil extracted from Sardinella lemuru waste with supercritical fluid extraction (SC-CO ₂) using response surface methodology (RSM)
15:30 – 15:45	Lauriane Bruna Supercritical fluids extraction of bioactive molecules from Apple Pomace
15:45 – 16:15	Coffee break
16:15 – 16:30	Angeles Moron-Ortiz Preliminary studies for the optimization of ultrasound-assisted extraction of microalgal carotenoids
16:30 – 16:45	Marilena Muraglia Combined experimental designs for screening and optimizing the ultrasound-assisted extraction of polyphenols from ripe carob pods (<i>Ceratonia siliqua L.</i>)
16:45 – 17:00	Sónia Santos Green extraction methodologies for the sustainable recovery of linear diterpenes from <i>Bifurcaria bifurcata</i>
17:00 – 17:15	Alberto Alessandro Casazza Cascade recovery of biocompounds from <i>Chlorella vulgaris</i>
17:15 – 17:30	Emilie Isidore Optimization of the Supercritical Extraction of Rosmarinic Acid from Clary Sage and the Antioxidant Activity of the Extracts
17:30 – 18:30	Poster Session 1

Friday, October 28th 2022

Session III 9:00	Innovative extraction process design New tools for green extraction education and operator training Chair: Giorgio Grillo Antonela Ninčević Grassino Sven Karlović
9:00 – 9:45 Plenary Lecture	Francisco J. Barba Nutrient and Bioactive Compounds’ Recovery From Mushrooms Assisted by Pulsed Electric Fields And SC-CO₂
9:45 – 10:15 Keynote Lecture	Želimir Kurtanjek Causal Artificial Intelligence Molecular Model of CO₂-H₂O Extraction Coefficient
10:15 – 10:30	Nenko Nenov Pressurized hot water extraction vs. Energy consumption - are they contradicting?
10:30 – 10:45	Anita Šalić Deep eutectic solvents aqueous two-phase system based protein extraction in a microextractor
10:45 – 11:00	Sponsored lecture - Vendor seminar MILESTONE - Luca Bertoli High-purity extracts from natural products through a fast and solvent-free approach
11:00 – 11:30	Coffee break
11:30 – 11:45	Ana Jurinjak Tušek CFD modelling of the continuously operated microextraction of proteins - a shortcut to new microextractor designs
11:45 – 12:00	Morag Davidson Optimization of an ultrasound-enzymatic assisted extraction for the simultaneous recovery of polyphenols and oil from raspberry pomace using a Definitive Screening Design
12:00 – 12:15	Larissa Knierim; Axel Schmidt Digital twins with process analytical technology under quality by design regulations towards autonomous operation of natural products manufacturing
12:15 – 12:30	Margherita Pettinato Solid-liquid multivariable extraction (SoLVE) of lycopene from tomato waste
12:30 – 13:30	Lunch Break (lunch not included in registration fee)

Session IV 13:30	<ul style="list-style-type: none"> - Valorisation of by products and biorefinery - Industrial and case study applications <p>Chair: Sandra Voća Jana Šic Žlabur Suzana Rimac Brnčić</p>
13:30 – 14:15 Plenary Lecture	Antonio J. Meléndez-Martínez Carotenoids and Apocarotenoids: Actions in Nature, Importance for Food Security and Applications
14:15 – 14:30	Pablo Méndez-Albiñana Obtaining pectin of Premium quality from industrial orange juice by-products
14:30 – 14:45	Michał Ochnik The antiviral activity of the blend of double-standardized extracts of black chokeberry and elderberry against human influenza A virus and betacoronavirus-1
14:45 – 15:00	Mia Dujmović Ultrasound as a sustainable technology for the isolation of polyphenols from coffee grounds
15:00 – 15:30	Coffee break
15:30 – 15:45	Matsia Sevasti Biostimulant extraction and analytical characterization of marine organism residual products
15:45 – 16:00	Lavinia-Florina Călinoiu Integrated sustainable pre-treatments approach for cereal bran valorization
16:00 – 16:15	Marilena Muraglia Unripe Apulian carob: a future perspective in nutraceutical and food supplements fields
16:15 – 16:30	Laura Pastare Bioactive cosmetic ingredients from super-critical fluid extracts of Matricaria chamomilla industrial processing by-products
16:30 – 17:30	Poster Session 2
17:30	Awards and Closing Ceremony

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Green Extraction of Natural Products