

## PROGRAMME

### Potential use of spices/aromatic species in bakery products

15th June 2016

- 8.30- 9.30 Registration
- 9.30-10.00 Welcome and Opening Session  
**Nastasia Belc**, General Director, INCDBA - IBA Bucharest, Romania
- 10.00-13.00 Session I. Innovative applications of medicinal and aromatic plants and vegetable by-products. Chairman: Nastasia Belc**
- 10.00-10.15 Manuela Pintado, CBQF/Escola Superior de Biotecnologia da Universidade Católica Portuguesa, Porto, Portugal  
***Food for the future: trends and challenges for the sector***
- 10.15-10.30 Miguel Ayuso García, CTC, Murcia, Spain  
***Sustainable strategies for integrated management of agroindustrial fruit and vegetable wastes. AGROWASTE project.***
- 10.30-10.45 Maria Dolores Lopez, CTC, Murcia, Spain  
***Valorization of citrus industry by products as natural gelling agent. Application in vegetable based filling for bakery industry. LIFECITRUS project.***
- 10.45-11.00 David Quintin Martinez, CTC, Murcia, Spain  
***Development of new active containers with natural additives from agrofood wastes***
- 11.00-11.30 Coffee break
- 11.30-12.00 Petronela Matei, Apicola Pastoral Georgescu, Romania  
***The Benefits of Bee Pollen***

- 12.00 – 12.30 Laia Alemany, Dulcesol Group, Spain  
***Creation of several bakery products based on *Chlorella vulgaris* algae***
- 12.30 –13.00 Alexandrina Sirbu, "Constantin Brancoveanu" University, FMMAE Ramnicu Valcea, Romania  
***Youth Perception and Attitudes of Bakery Foodstuffs Among Consumers of Ramnicu ValceaTown***
- 13.00-13.30 Discussions. Questions and answers
- 13.30-14.30 Lunch
- 14.30-16.10 Session II. Bread –The perception of consumers, specialists, mass-media. Chairman: Gabriela Mohan**
- 14.30-15.00 Mona Elena Popa, University of Agronomic Science and Veterinary Medicine of Bucharest, Romania  
***Trends of Innovation in Bread and Bakery Production***
- 15.00- 15.20 Camelia Arghire, Enzymes&Derivates S.AP, Costisa, Romania  
***Healty Products - the Key for an Adequate Nutrition***
- 15.20–15.40 Ana Maria Grigoriu Giulescu, SC Gama Serv 95' Srl, Bucharest, Romania & Novozymes A/S  
***The Modern Biotechnological Solutions for High Quality Bread***
- 15.40 -16.00 Adriana Dabija, Stefan cel Mare University of Suceava, Romania  
***Aspects Regarding the Use of Indigenous Ingredients in Obtaining Bakery-pastry Products***
- 16.00-16.20 Georgiana-Aurora Ștefănoiu, University of Agronomic Science and Veterinary Medicine of Bucharest, Romania  
***Inactivation by Radiofrequency Treatment of *Penicillium commune* and *Penicillium crustosum*, Fungi with High Incidence in Bread Spoilage***
- 16.20-16.40 Coffee break

16.40-17.30 Session III. Posters

19.00-22.00 Official Dinner

**Innovative studies and researches on medicinal and aromatic plants**  
**16th June 2016**

8.30-9.30 Registration

**9.30-13.30 Session IV. Medicinal and Aromatic Plants: extraction of bioactive compounds and application as ingredients in natural products. Chairman: Tatiana Onisei**

9.30 – 9.50 Petronela Camen-Comănescu, Botanical Garden “D. Brandza”, University of Bucharest, Romania

***Medicinal and aromatic plants – a powerful tool in ecological education***

9.50 – 10.10 Gabriela Vlăsceanu, SC Hofigal Export Import SA Bucharest, Romania

***Aromatherapy based on volatile oils in honey as monodoses without preservatives.***

10.10 – 10.30 Tatiana Onisei, INCDBA - IBA Bucharest, Romania

***Quality and safety requirements for herbs and herbal food supplements***

10.30 – 10.45 Ákos Máthé, No Gravity, Bratislava, Slovakia

***Introductory Remarks To Medicinal And Aromatic Plants And Spices***

10.45 – 11.00 Magdalini Selanikli, Regulatory Affairs Manager, ISO PLUS Group, Athens, Greece

***Botanicals Regulation in the EU; the potential for a viable regulatory framework***

11.00 - 11.30 Coffee break

11.30 – 11.50	Lidia Cremer, Immunomodulation Group, “Cantacuzino” National Institute of Research, Bucharest, Romania <b><i>The peroxy scavenger capacity of "Natural SOD" vegetal extract</i></b>
11.50 – 12.10	Pedro M. Castro, UPC, Porto, Portugal <b><i>Edible films as oral delivery systems for xanthines extracted from medicinal plants: an experimental design approach</i></b>
12.10 – 12.30	Ana Raquel Madureira, UPC, Porto, Portugal <b><i>Sage and savoury herbs extracts encapsulated in solid lipid nanoparticles: effect in human gut microbiota</i></b>
12.30 – 13.00	Ana Oliveira, UPC, Porto, Portugal <b><i>Innovative application of calcium dips at different pH on quality improvement of ready-to-eat baby-leaf spinach</i></b>
13.00-13.30	Discussions. Questions and answers
13.30-14.30	Lunch
<b>14.30-15.30</b>	<b>Session V. Posters</b>
15.30-16.30	Conclusions and Closing session
16.30-18.00	Cocktail

