





FOOD SAFETY AND HEALTHY LIVING (Session 2)



Ljubljana, Slovenia September 15-23, 2023









Organization:

Biotechnical Faculty, University of Ljubljana

Faculty of Medicine, Transilvania University of Brasov, Romania

Organizing committee:

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Confirmed speakers:

Mihaela Badea, Faculty of Medicine, Transilvania University of Brasov, Romania

<u>Dijana Blazhekovikj-Dimovska</u>, Faculty of Biotechnical Sciences, University of St. Kliment Ohridski Bitola, North Macedonia

Maria João Barata de Carvalho, School of Agriculture, Polytechnic Institute of Beja, Portugal

Laura Elena Gaman, Carol Davila University of Medicine and Pharmacy, Bucharest, Romania

Kamila Koszelska, Faculty of Chemistry, University of Lodz, Poland

Lea Pogačnik da Silva, Biotechnical Faculty, University of Ljubljana, Slovenia

Rui FM Silva, Faculty of Pharmacy, University of Lisbon, Portugal

Topics:

Nutritional properties of food

Chemical and microbial food safety

Introduction of novel foods (e.g., microalgae, insects)

Lactic fermentation - a tool to improve nutritional properties of foods

Extraction of bioactive compounds from various natural sources

Chemical and biological characterization of bioactive compounds

Food for a healthy brain

Sensory analysis

PRELIMINARY PROGRAM

Monday, 11 September

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	10-12	Virtual conference – presentation of students and
		their Universities/Faculties
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Friday, 15 September

15-17	Arrival of students	
	Registration	
	Welcome drink, International village	

Monday, 18 September

9-13	Lectures	
14-16	Laboratory work (Biotechnology, Microbiology)	

Tuesday, 19 September

ruesday, 15 September	
9-10	Laboratory work (Biotechnology, Microbiology)
10-14	Lectures
17-19	Boat trip Ljubljana

Wednesday, 20 September

1	9-13	Laboratory work (Biotechnology, Microbiology, Food technology, Sensory analysis)
	14-17	Laboratory work (Sensory analysis)

Thursday, 21 September

	8-9	Laboratory work (Biotechnology, Microbiology)
	9-18	Fieldtrip to wine cellar Koper, Piran
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Friday, 22 September

	8-9	Laboratory work (Biotechnology, Microbiology)
AL SECTION	9-11	Lectures
1	11-13	Group presentations (Biotechnology, Microbiology, Food technology, Sensory analysis)

Saturday, 23 September

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D8	9-11	Final conclusions

Important dates:

15 May - Registration of students 30 May – Notification of acceptance