

PROGRAMME of International Scientific Conference  
**Food/Bio/Tech**

Hotel Viliam Fraňo, Síkarská 15, 949 05 Nitra – Dolné Krškany  
 September 16-18, 2019

**Monday, 16<sup>th</sup> September, 2019**

12:00	18:00	<b>Registration</b>	<b>Hotel Viliam Fraňo, Nitra – Dolné Krškany</b>
14:00	14:30	<b>OPENING</b>	<b>Norbert Lukáč</b> , Dean of the Faculty of Biotechnology and Food Sciences, Slovak University of Agriculture in Nitra, Slovak Republic <b>Klaudia Halászová</b> , Rector of Slovak University of Agriculture in Nitra, Slovak Republic - TBC Representative of The Ministry of Agriculture and Rural Development of the Slovak Republic - TBC

**14:00 – 17:30 KEYNOTE TALKS**

14:00	14:30	<b>Karin Zimmermann</b> <b>KEYNOTE TALK 1</b>	Senior Scientist and Research Leader Research Infrastructures, Wageningen University & Research, The Netherlands
A new infrastructure in the FNH area will assist researchers to answer the RQ's of tomorrow.			
14:30	15:00	<b>Hubertus Gay</b> <b>KEYNOTE TALK 2</b>	OECD member, Senior Agricultural Policy Analyst, Agro-food, Trade and Markets Division, France
OECD agricultural perspective and the food system.			
15:00	15:30	<b>András Dinnyes</b> <b>KEYNOTE TALK 3</b>	Professor, Szt. Istvan University, Gödöllo, Hungary
The emerging need for human cell based in vitro toxicology in food safety.			

**15:30 – 16:00 Coffee break & Discussion**

16:00	16:30	<b>Ángel Carbonell-Barrachina</b> <b>KEYNOTE TALK 4</b>	Professor, Miquel Hernandez University of Elche, Orihuela, Alicante, Spain
Can we safely consume insect products?			
16:30	17:00	<b>Armando Burgos</b> <b>KEYNOTE TALK 5</b>	Research Biochemist, University of Sonora, Sonora, Mexico

Seafood: a source of potential chemopreventive agents against cancer processes			
17:00	17:30	<b>Alexander V. Sirotkin</b> <b>KEYNOTE TALK 6</b>	Professor, Constantine the Philosopher University in Nitra, Nitra, Slovak Republic
How food affects female reproduction.			

### 17:30 – 19:00 Indoor shooting range

A part of the hotel area, is a perfect place to experience handgun or rifle shooting. There are 10 stages for up to 50 m shooting and 2 stages for up to 100m shooting. Even if you are not a gun license owner, our skilled shooting instructor is available for your help and you can give it a try.

### 19:00 Dinner

## Tuesday, 17<sup>th</sup> September, 2019

08:00	16:00	<b>Registration</b>	
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### 09:00 – 10:30 Session: BIOTECHNOLOGY & BIOLOGY, HEALTH & RISK FACTORS

09:00	10:00	<b>FLASH TALKS</b>	TBC
10:00	10:30	<b>POSTERS</b>	TBC

### 10:30 – 11:00 Coffee break & Discussion

### 11:00 – 12:30 Session: FOOD TECHNOLOGY & QUALITY

11:00	12:00	<b>FLASH TALKS</b>	TBC
12:00	12:30	<b>POSTERS</b>	TBC

### 12:30 – 13:30 Lunch

### 13:30 – 17:00 The Role of Bioeconomy in the Entire Food Value Chain: building bridges among the parties involved (workshop)

13:30	13:40	<b>Radoslav Považan</b>	PEDAL, BIOBRIDGES partner, Slovak Republic
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Introduction to the bioeconomy and to the Biobridges project.			
13:40	13:50	<b>Gabriela Mezeiová</b>	PEDAL, BIOBRIDGES partner, Slovak Republic
Overview of the BIOBRIDGES analysis: <i>Identified challenges affecting the collaboration among bio-based industry, brand owners and consumers; Good practices for multi-stakeholder and cross-sector interconnections.</i>			
13:50	14:00	<b>Danka Moravčíková</b>	POWER4BIO partner, Slovak University of Agriculture in Nitra, Slovak Republic
Food value chain context: The key challenges and good practices in POWER4BIO countries and regions.			
14:00	14:10	<b>Gabriela Mezeiová</b>	PEDAL, BIOBRIDGES partner, Slovak Republic
Ice-breaking interactive session with Mentimeter.			
14:10	15:30	Round-table discussion	
<ol style="list-style-type: none"> <li>1. <b>From feedstock to industry</b> <ol style="list-style-type: none"> <li>a. Feedstock availability and sustainability</li> <li>b. Quality of feedstock</li> <li>c. Creation of supply chains</li> <li>d. Collaboration, networking and knowledge exchange</li> </ol> </li> <li>2. <b>From industry to market</b> (retailers or brand owners) <ol style="list-style-type: none"> <li>a. Knowledge, demand and trust</li> <li>b. Functionality and performance</li> <li>c. Processability</li> <li>d. Innovation transfer</li> <li>e. Cost</li> <li>f. Life Cycle Assessment</li> <li>g. New business models</li> <li>h. New value chains</li> <li>i. IP and patent issues</li> <li>j. Collaboration, networking and knowledge exchange</li> </ol> </li> <li>3. <b>From market to consumers</b> <ol style="list-style-type: none"> <li>a. Awareness and knowledge</li> <li>b. Demand and motivational drivers</li> <li>c. Acceptance and trust (safety and performance)</li> <li>d. Communication and promotion</li> <li>e. Prices</li> <li>f. New applications / products</li> </ol> </li> </ol>			

15:30 – 16:00 **Coffee break**

16:00	16:30	<b>Radoslav Považan, Danka Moravčíková</b>	PEDAL, BIOBRIDGES partner, Slovak Republic, Slovak University of Agriculture in Nitra, POWER4BIO partner, Slovak Republic
Workshop wrap-up			

17:30 – 19:00 the Museum of Arms

19:00 - 22:00 Gala Dinner

### Wednesday, 18<sup>th</sup> September, 2019

#### 09:00 – 10:30 Session: FOOD HYGIENE & SAFETY

09:00	10:00	<b>FLASH TALKS</b>	TBC
10:00	10:30	<b>POSTERS</b>	TBC

10:30 – 11:00 Coffee break & Discussion

#### 11:00 – 12:00 Session: THE YOUNG SCIENTIST AWARD SESSION & CLOSING CEREMONY

11:00	12:00	<b>FLASH TALKS</b>	TBC
12:00	12:30	<b>CLOSING CEREMONY</b>	<b>Norbert Lukáč</b> , Dean of the Faculty of Biotechnology and Food Sciences, Slovak University of Agriculture in Nitra, Slovak Republic

12:30 – 13:30 Lunch