

List of papers 2021 (19. 10. 2021)

Biodegradable plastics and other materials based on polysaccharides

<u>D. Vassilev*</u> , <u>N. Petkova</u> , <u>M. Koleva</u> , <u>P. Denev</u>	New perspectives on application of carbohydrate fatty acids esters for plastics bio-additives with plasticizing effect	BG	Poster	
<u>S. F. Reis</u> , <u>V. Martins</u> , <u>S. Viduedo</u> , <u>C. Nunes</u> , <u>L. Ferreira</u> , <u>V. Gaspar</u> , <u>J. Mano</u> , <u>M. A. Coimbra</u> , <u>E. Coelho*</u>	Brewer's spent yeast polysaccharides for the development of food ingredients and packaging biomaterials	PT	Oral presentation	
<u>M. Marcinkowska-Lesiak*</u> , <u>I. Wojtasik-Kalinowska</u> , <u>A. Onopiuk</u> , <u>A. Szpicer</u> , <u>A. Póltorak</u>	Effect of oxidized starch-based coatings on quality of stored strawberries	PL	Oral presentation	
<u>Z. Alves</u> , <u>B. Abreu</u> , <u>N. M. Ferreira</u> , <u>E. F. Marques</u> , <u>C. Nunes</u> , <u>P. Ferreira</u>	The effect of surfactant on starch-based films properties containing multiwalled carbon nanotubes	PT	Oral presentation	

Characterization and analyses of polysaccharides from natural sources

<u>I. Hambarliyska</u> , <u>N. Petkova*</u> , <u>M. Ognyanov</u> , <u>D. Vassilev</u>	Chemical characterization and immunomodulation activity of inulin isolated from <i>Cichorium intybus</i> L. by green extraction techniques	BG	Poster	
<u>Z. Košťálová*</u> , <u>Z. Hromádková</u>	A comparative study of different polysaccharides focused on carbohydrate analysis	SK	Poster	
<u>A. Szpicer*</u> , <u>A. Onopiuk</u> , <u>I. Wojtasik-Kalinowska</u> , <u>M. Marcinkowska-Lesiak</u> , <u>A. Wierzbicka</u> , <u>A. Póltorak</u>	The use of polysaccharides and polyphenols in modeling the physicochemical parameters of innovative pro-health biscuits	PL	Oral presentation	
<u>L. Škuderová</u> , <u>R. Bleha*</u> , <u>Ya. Troshchynska</u> , <u>G. Sagar</u> , <u>J. Čopíková</u> , <u>A. Sinica</u>	Galactomannans of legume seeds: Properties and use in pharmacy	CZ	Poster	
<u>I. Švec</u> , <u>M. Slukova</u> , <u>P. Skrivan</u>	Pasting behaviour of sorghum, lupine and chickpea flour – effect of flour dosage	CZ	Poster	
<u>M. Schmidt*</u> , <u>I. Smit</u> , <u>E. Scieurba</u>	Dietary fibers as functional food ingredients	DE	Invited lecture	
<u>Ya. Troshchynska*</u> , <u>L. Sushytskyi</u> , <u>I. Saloň</u> , <u>F. Kvasnička</u> , <u>V. Kyselová</u> , <u>A. Michalcová</u> , <u>A. Sinica</u> , <u>J. Štětina</u>	Effect of drying methods on the physical properties of flaxseed mucilage	CZ	Poster	
<u>A. Skrynnikova</u> , <u>R. Bleha*</u> , <u>L. Sushytskyi</u> , <u>J. Čopíková</u> , <u>A. Sinica</u>	Polysaccharides from mushrooms <i>Ganoderma linzhi</i> : isolation and structural characterisation	CZ	Oral presentation	

<u>R. Bastos, V. J. Martins,</u> <u>S. F. Reis, P. G. De</u> <u>Oliveira, T. Lima,</u> <u>P. Ferreira, P. Lavrador,</u> <u>R. J. Almeida,</u> <u>V. M. Gaspar, J. F. Mano,</u> <u>M. Vilanova,</u> <u>M. A. Coimbra, E. Coelho*</u>	The occurrence of exquisite structural features on yeast cell wall polysaccharides with the brewery process: An opportunity for its valuation in novel applications	PT	Invited lecture	
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<u>O. Obodo-Ovie, G. Morris</u>	Extraction and characterization of pectin from green bell pepper	UK	Poster	
<u>E. Lavrova, L. Sushytskyi,</u> <u>R. Bleha*, J. Čopiková,</u> <u>A. Sinica</u>	Polysaccharides of medicinal mushroom Pleurotus ostreatus: Structure and physical properties	CZ	Poster	
<u>T. Mirzayeva*, A. Sinica,</u> <u>R. Bleha, F. Kvasnička,</u> <u>K. Demnerová</u>	Isolation and characterisation of glycosaminoglycans from animal sources	CZ	Oral presentation	
<u>V. Dvořáček, A. Kotrbová</u> <u>Kozak, M. Jágr,</u> <u>P. Konvalina,</u> <u>I. Capouchová</u>	Near infrared spectroscopy as an effective tool for quantification of β -glucan in oat grain during breeding process	CZ	Poster	
<u>L. Jurkaninova, I. Švec,</u> <u>M. Slukova, K. Prokesova</u>	Comparison of the effect of selected recipe ingredients on the texture of whole grain cereal biscuits	CZ	Poster	
<u>S. Gillarová*, S. Henke,</u> <u>P. Krčová, T. Svoboda,</u> <u>Z. Bubník</u>	Characterization of galactomannan hydrolysates of plant gums	CZ	Poster	
<u>T. Benech Arnold,</u> <u>D. A. Navarro, C. A. Stortz*</u>	Atypical sulfated galactans from the red seaweed Schizymenia dubyi (Nemastomatales)	AR	Invited lecture	
<u>N. Petkova*, M. Ognyanov,</u> <u>S. Georgiev, T. Stoilova,</u> <u>D. Atanasova, V. Maneva,</u> <u>V. Bozhanova, N. Grozeva</u>	Carbohydrate content in feed peas grown in conventional and organic conditions	BG	Oral presentation	
<u>M. Drobek, J. Cybulska,</u> <u>J. Panek, J. M. Cruz-Rubio,</u> <u>A. Zdunek, M. Frąc</u>	Structural characteristics of cell wall pectins extracted from organic and conventional strawberries	PL	Oral presentation	
<u>J. Cybulska, M. Zielińska,</u> <u>P. Pieczywek1, S. Zielińska,</u> <u>Izabela Staniszevska,</u> <u>Z. Liu, Z. Pan, H-W Xiao,</u> <u>A. Zduenk</u>	Impact of cold plasma treatment on the structure and chemical composition of pectin	PL	Poster	
<u>S. Rusinova-Videva,</u> <u>Y. N. Georgiev,</u> <u>M. H. Ognyanov,</u> <u>M. Kambourova,</u> <u>A. Adamov, V. Krasteva</u>	Characterization of exopolysaccharides synthesized by the antarctic yeasts cystobasidium ongulense and vishniacozyma victoriae	BG	Poster	

<u>V. J. Martins</u> , <u>R. Bastos</u> , <u>S. F. Reis</u> , <u>M. A. Coimbra</u> , <u>E. Coelho</u>	Advances on the structural analysis of cell wall glucans from brewer's spent yeast	PT	Poster	
<u>I. Wojtasik-Kalinowska</u> , <u>A. Onopiuk</u> , <u>M. Marcinkowska-Lesiak</u> , <u>A. Szpicer</u> , <u>D. Petri</u> , <u>A. Póltorak</u>	Modeling the consistency of curd cheese using enzymes from the transferase class	PL	Oral presentation	
<u>T. Svoboda</u> , <u>S. Henke</u> , <u>S. Gillarová</u> , <u>I. Křihová</u>	Acid hydrolysis of guar gum: reaction kinetics and intermediate oligosaccharides quantification	CZ	Oral presentation	
<u>M. Neves</u> , <u>R. Ferreira</u> , <u>T. E. P. Gomes</u> , <u>M. A. Coimbra</u> , <u>P. Ferreira</u> , <u>I. Gonçalves</u>	Starch- and cellulose-rich agrifood byproducts reused in the ecological production of 3D packaging materials	PT	Oral presentation	

Chemically modified polysaccharides

<u>T. Taubner*</u> , <u>M. Marounek</u> , <u>A. Sinica</u>	Preparation and characterization of hydrophobic and hydrophilic amidated derivatives of carboxymethylglucan	CZ	Poster	
<u>K. Caltová</u> , <u>E. Šárka*</u> , <u>P. Smrčková</u> , <u>I. Marek</u> , <u>R. Bleha</u> , <u>V. Fíla</u> , <u>M. Lhotka</u>	Preparation and characterization of modified starch for ecological application	CZ	Poster	
<u>B. Hajdari</u> , <u>S. Henke</u> , <u>S. Gillarová</u> , <u>T. Svoboda</u> , <u>V. Pour</u> , <u>Z. Bubník</u>	Degradation of pectin by photocatalysis	CZ		
<u>F. Štěpánek</u>	Pharmaceutical applications and processing of yeast glucan particles	CZ	Invited lecture	
<u>M. Essers</u> , <u>L. Van Den Broek</u>	Methods for re-structuring of starch to alter its functional and physiological characteristics	Netherlands	Invited lecture	
<u>H. M. Baranowska*</u> , <u>J. Le Thanh-Blicharz</u> , <u>K. Walkowiak</u> , <u>Ł. Masewicz</u>	Retrogradation of modified potato starch studied by LF-NMR	PL	Poster	
<u>J. Le Thanh-Blicharz*</u> , <u>J. Lewandowicz</u>	The influence of chemical modification of potato starch on stabilization of emulsions	PL	Poster	
<u>J. Lewandowicz*</u> , <u>J. Le Thanh-Blicharz</u> , <u>H. M. Baranowska</u>	Molecular dynamics vs. rheological properties of modified starches: Cluster analysis grouping	PL	Poster	

Physiological effects of natural polysaccharides

<u>A. Onopiuk*</u> , <u>K. Kołodziejczak</u> , <u>I. Wojtasik-Kalinowska</u> , <u>M. Marcinkowska-Lesiak</u> , <u>A. Szpicer</u> , <u>A. Póltorak</u>	The use of edible coatings based on chitosan and pullulan to extend the shelf life of apples	PL	Poster	
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<u>Yo. N. Georgiev*</u> , <u>B. M. Dzhabazov</u> , <u>T. G. Batsalova</u> , <u>L. I. Dobрева</u> , <u>M. H. Ognyanov</u> , <u>P. N. Denev</u> , <u>O. Vasicek</u> , <u>S. T. Danova</u> , <u>A. I. Krastanov</u> , <u>B. S. Paulsen</u> , <u>K. T. Inngjerdingen</u> , <u>S. D. Simova</u>	Chromatographic fractionation and characterization of water-extractable immunomodulating pectic polysaccharides from <i>Geranium sanguineum</i> L. radix	BG	Oral presentation	
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Polysaccharide nanoparticles

<u>R. Zucatti</u> , <u>D. C. Leite</u> , <u>N. P. Da Silveira*</u>	Preparation and characterization of a gelatin-based microgel with incorporation of phospholipid structures	BR	Poster	
<u>A. C. Ribeiro*</u> , <u>T. G. M. Bonadio</u> , <u>D. C. Leite</u> , <u>N. P. Silveira</u>	A study of the behavior of smart starch-poly(N-isopropylacrylamide) hybrid microgels in drug delivery systems	BR		

Resistant and slowly digestible starch

<u>P. Smrčková*</u> , <u>K. Prokopová</u> , <u>E. Šárka</u>	Influence of extrusion cooking on physicochemical properties of corn-spelt extrudates	CZ		
<u>Y. Ai*</u>	Implications of processing on pulse starch digestibility	Canada	Invited lecture	
<u>I. Polišenská</u> , <u>O. Jirsa</u> , <u>P. Podloucká</u> , <u>I. Sedláčková</u> , <u>K. Vaculová</u>	Starch content, chemical composition and baking suitability of six buckwheat varieties	CZ		