

17th ICPG Program

1. day

Characterization and analyses of polysaccharides from natural sources

	Openings			9:00
<u>M. Schmidt*</u> , <u>I. Smit</u> , <u>E. Sciarba</u>	Dietary fibers as functional food ingredients	DE	Invited lecture	9:00 – 9:50
<u>R. Bastos</u> , <u>V. J. Martins</u> , <u>S. F. Reis</u> , <u>P. G. De Oliveira</u> , <u>T. Lima</u> , <u>P. Ferreira</u> , <u>P. Lavrador</u> , <u>R. J. Almeida</u> , <u>V. M. Gaspar</u> , <u>J. F. Mano</u> , <u>M. Vilanova</u> , <u>M. A. Coimbra</u> , <u>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	9:50 – 10:40
<u>A. Szpicer*</u> , <u>A. Onopiuk</u> , <u>I. Wojtasik-Kalinowska</u> , <u>M. Marcinkowska-Lesiak</u> , <u>A. Wierzbicka</u> , <u>A. Póttorak</u>	The use of polysaccharides and polyphenols in modeling the physicochemical parameters of innovative pro-health biscuits	PL	Oral presentation	10:40 – 10:55
<u>M. Drobek*</u> , <u>J. Cybulska</u> , <u>J. Panek</u> , <u>J. M. Cruz-Rubio</u> , <u>A. Zdunek</u> , <u>M. Fręc</u>	Structural characteristics of cell wall pectins extracted from organic and conventional strawberries	PL	Oral presentation	10:55 – 11:10
<u>N. Petkova*</u> , <u>M. Ognyanov</u> , <u>S. Georgiev</u> , <u>T. Stoilova</u> , <u>D. Atanasova</u> , <u>V. Maneva</u> , <u>V. Bozhanova</u> , <u>N. Grozeva</u>	Carbohydrate content in feed peas grown in conventional and organic conditions	BG	Oral presentation	11:10 – 11:25
	Lunch			12:00 – 13:00
<u>I. Wojtasik-Kalinowska*</u> , <u>A. Onopiuk</u> , <u>M. Marcinkowska-Lesiak</u> , <u>A. Szpicer</u> , <u>D. Petri</u> , <u>A. Póttorak</u>	Modeling the consistency of curd cheese using enzymes from the transferase class	PL 0	Oral presentation	13:00 – 13:15
<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	13:15 – 13:30
<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	13:30 – 13:45
<u>T. Mirzayeva*</u> , <u>A. Sinica</u> , <u>R. Bleha</u> , <u>F. Kvasnička</u> , <u>K. Demnerová</u>	Isolation and characterisation of glycosaminoglycans from animal sources	CZ	Oral presentation	13:45 – 14:00
<u>Suyin Yang*</u>	Comparison of SEC-MALS-RI and AF4-MALS-RI for molecular characterization of scleroglucan	BE	Oral presentation	14:00 – 14:15
<u>T. Benech Arnold</u> , <u>D. A. Navarro</u> , <u>C. A. Stortz*</u>	Atypical sulfated galactans from the red seaweed <i>Schizymenia dubyi</i> (Nemastomatales)	AR	Invited lecture	14:15 – 15:05
	Break			15:05 – 15:35

<u>J. Cybulska*</u> , M. Zielińska, P. Pieczywek ¹ , S. Zielińska, Izabela Staniszewska, Z. Liu, Z. Pan, H-W Xiao, A. Zduenk	Impact of cold plasma treatment on the structure and chemical composition of pectin	PL	Poster	15:35 – 15:40
S. Rusinova-Videva*, Y. N. Georgiev, M. H. Ognyanov, M. Kambourova, A. Adamov, V. Krasteva	Characterization of exopolysaccharides synthesized by the antarctic yeasts <i>Cystobasidium ongulense</i> and <i>Vishniacozyma Victoria</i>	BG	Poster	15:40 – 15:45
V. J. Martins*, R. Bastos, S. F. Reis, M. A. Coimbra, E. Coelho	Advances on the structural analysis of cell wall glucans from brewer's spent yeast	PT	Poster	15:45 – 15:50
S. Gillarová*, S. Henke, P. Krčová, T. Svoboda, Z. Bubník	Characterization of galactomannan hydrolysates of plant gums	CZ	Poster	15:50 – 15:55
I. Hambarliyska, N. Petkova*, M. Ognyanov, D. Vassilev	Chemical characterization and immunomodulation activity of inulin isolated from <i>Cichorium intybus</i> L. by green extraction techniques	BG	Poster	15:55 – 16:00
Z. Košťálová*, Z. Hromádková	A comparative study of different polysaccharides focused on carbohydrate analysis	SK	Poster	16:00 – 16:05
L. Škuderová, R. Bleha, Ya. Troshchynska, G. Sagar, J. Čopíková*, A. Sinica	Galactomannans of legume seeds: Properties and use in pharmacy	CZ	Poster	16:05 – 16:10
I. Švec*, M. Slukova, P. Skrivan	Pasting behaviour of sorghum, lupine and chickpea flour – effect of flour dosage	CZ	Poster	16:10 – 16:15
Ya. Troshchynska*, L. Sushytskyi, I. Saloň, F. Kvasnička, V. Kyselová, A. Michalcová, A. Sinica, J. Štětina	Effect of drying methods on the physical properties of flaxseed mucilage	CZ	Poster	16:15 – 16:20
H. Śmigielska*, G. Lewandowicz	Characterization of starch preparations enriched with copper ion	PL	Poster	16:20 – 16:25
O. Obodo-Ovie*, G. Morris	Extraction and characterization of pectin from green bell pepper	UK	Poster	16:25 – 16:30
E. Lavrova, L. Sushytskyi, R. Bleha, J. Čopíková, A. Sinica*	Polysaccharides of medicinal mushroom <i>Pleurotus ostreatus</i> : Structure and physical properties	CZ	Poster	16:30 – 16:35
V. Dvořáček*, A. Kotrbová Kozak, M. Jágr, P. Konvalina, I. Capouchová	Near infrared spectroscopy as an effective tool for quantification of β -glucan in oat grain during breeding process	CZ	Poster	16:35 – 16:40
L. Jurkaninova*, I. Švec, M. Slukova, K. Prokesova	Comparison of the effect of selected recipe ingredients on the texture of whole grain cereal biscuits	CZ	Poster	16:40 – 16:45
	Discussion			17:00 – 18:00

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2. day

Chemically modified polysaccharides

	Openings			9:00
<u>M. Essers*</u> , L. Van Den Broek	Methods for re-structuring of starch to alter its functional and physiological characteristics	NL	Invited lecture	9:00 – 9:50
<u>F. Štěpánek*</u>	Pharmaceutical applications and processing of yeast glucan particles	CZ	Invited lecture	9:50 – 10:40
<u>B. Hajdari*</u> , S. Henke, S. Gillarová, T. Svoboda, V. Pour, Z. Bubník	Degradation of pectin by photocatalysis	CZ	Oral presentation	10:40 – 10:55
<u>H. M. Baranowska*</u> , J. Le Thanh-Blicharz, K. Walkowiak, Ł. Masewicz	Retrogradation of modified potato starch studied by LF-NMR	PL	Poster	10:55 – 11:00
<u>J. Le Thanh-Blicharz*</u> , J. Lewandowicz	The influence of chemical modification of potato starch on stabilization of emulsions	PL	Poster	11:00 – 11:05
<u>J. Lewandowicz*</u> , J. Le Thanh-Blicharz, H. M. Baranowska	Molecular dynamics vs. rheological properties of modified starches: Cluster analysis grouping	PL	Poster	11:05 – 11:10
<u>K. Caltová, E. Šárka*</u> , P. Smrčková, I. Marek, R. Bleha, V. Fila, M. Lhotka	Preparation and characterization of modified starch for ecological application	CZ	Poster	11:10 – 11:15
<u>T. Taubner*</u> , M. Marounek, A. Sinica	Preparation and characterization of hydrophobic and hydrophilic amidated derivatives of carboxymethylglucan	CZ	Poster	11:15 – 11:20
	Lunch			12:00 – 13:00

Physiological effects of natural polysaccharides

<u>Yo. N. Georgiev*</u> , B. M. Dzhambazov, T. G. Batsalova, L. I. Dobрева, M. H. Ognyanov, P. N. Denev, O. Vasicek, S. T. Danova, A. I. Krastanov, B. S. Paulsen, K. T. Inngjerdigen, S. D. Simova	Chromatographic fractionation and characterization of water-extractable immunomodulating pectic polysaccharides from <i>Geranium sanguineum</i> L. radix	BG	Oral presentation	13:00 – 13:15
<u>A. Onopiuk*</u> , K. Kołodziejczak, I. Wojtasik-Kalinowska, M. Marcinkowska-Lesiak, A. Szpicer, A. Póttorak	The use of edible coatings based on chitosan and pullulan to extend the shelf life of apples	PL	Oral presentation	13:15 – 13:30

Biodegradable plastics and other materials based on polysaccharides

<u>Z. Alves*</u> , B. Abreu, N. M. Ferreira, E. F. Marques, C. Nunes, P. Ferreira	The effect of surfactant on starch-based films properties containing multiwalled carbon nanotubes	PT	Oral presentation	13:30 – 13:45
<u>M. Marcinkowska-Lesiak*</u> , I. Wojtasik-Kalinowska, A. Onopiuk, A. Szpicer, A. Póttorak	Effect of oxidized starch-based coatings on quality of stored strawberries	PL	Oral presentation	13:45 – 14:00
<u>S. F. Reis*</u> , V. Martins, S. Víduedo, C. Nunes, L. Ferreira, V. Gaspar, J. Mano, M. A. Coimbra, E. Coelho	Brewer's spent yeast polysaccharides for the development of food ingredients and packaging biomaterials	PT	Oral presentation	14:00 – 14:15
M. Neves, R. Ferreira, T. E. P. Gomes, M. A. Coimbra, P. Ferreira, <u>I. Gonçalves*</u>	Starch- and cellulose-rich agrifood byproducts reused in the ecological production of 3D packaging materials	PT	Oral presentation	14:15 – 14:30
<u>D. Vassilev*</u> , N. Petkova, M. Koleva, P. Denev	New perspectives on application of carbohydrate fatty acids esters for plastics bio-additives with plasticizing effect	BG	Poster	14:30 – 14:35
<u>Leana Travaqlini*</u>	Chemistry Europe			14:35 – 14:45
	Break			14:45 – 15:00

Polysaccharide nanoparticles

<u>R. Zucatti*</u> , D. C. Leite, N. P. Da Silveira	Preparation and characterization of a gelatin-based microgel with incorporation of phospholipid structures	BR	Poster	15:00 – 15:05
<u>A. C. Ribeiro</u> , T. G. M. Bonadio, D. C. Leite, N. P. Silveira*	A study of the behavior of smart starch-poly(N-isopropylacrylamide) hybrid microgels in drug delivery systems	BR	Poster	15:05 – 15:10

Resistant and slowly digestible starch

<u>P. Smrčková*</u> , K. Prokopová, E. Šárka	Influence of extrusion cooking on physicochemical properties of corn-spelt extrudates	CZ	Poster	15:10 – 15:25
<u>I. Polišenská*</u> , O. Jirsa, P. Podloucká, I. Sedláčková, K. Vaculová	Starch content, chemical composition and baking suitability of six buckwheat varieties	CZ	Poster	15:25 – 15:30
<u>Y. Ai*</u>	Implications of processing on pulse starch digestibility	CA	Invited lecture	15:30 – 16:20
	Young scientist's award			16:20 – 16:30
	Discussion			16:30 – 18:00