

EFFoST

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TASTE OF
SCIENCE



Poster Session 2
Wednesday 3 November 2021

- [P2.1.01] **Detection and classification of food safety fake news through a digital tool**
Eduard Grau Noguer^{1,2}, Cristina Pulido Rodríguez², Jordi Serratosa Vilageliu², Olga Pijuan Josa², Santiago Tejedor Calvo², Andrea López Martín², Diana Sanjines Toubia², José Álvaro Wong Gonzalez², Carolina Ripollés Ávila², Elena Jacas Egea², ¹Public Health Agency, Barcelona, Spain, ²Universitat Autònoma de Barcelona, Spain
- [P2.1.02] **In vitro antioxidative activity of seven wild edible plants of Czech Republic**
Agnes Aba Abakah^{*}, Johana Rondevaldova, Marie Netopilova, Tomas Kudera, Ladislav Kokoska, Czech University of Life Sciences, Czech Republic
- [P2.1.03] **Seaweed-based biopolymer films for potential food packaging application**
Ingrid Vinningland¹, Izumi Sone², Morten Sivertsvik², Estefania Fernández², Nusrat Sharmin², ¹University of Stavanger, Norway, ²Nofima, Norway
- [P2.1.04] **Quality evolution of minimally processed broccoli packaged in PLA-based film**
Erika Paulsen^{*}, Sofia Barrios, Patricia Lema, Universidad de la República, Uruguay
- [P2.1.05] **Perception of dairy products as increasing immunity among a representative sample of the Polish population**
Katarzyna Przybyłowicz^{*}, Anna Danielewicz, Tomasz Sawicki, Katarzyna Staniewska, Aneta Dąbrowska, Katarzyna Kiełczewska, Maria Baranowska, Małgorzata Darewicz, Justyna Żulewska, Bogusław Staniewski, University of Warmia and Mazury in Olsztyn, Poland,
- [P2.1.06] **Plant-based meat substitutes in the Spanish market:**

- [P2.1.12] **A polyphenol rich supplement vs ascorbic acid to treat osteoarthritis; a randomized clinical trial**
Evdokia Valsamidou^{1,2}, Charalampia Amerikanou¹, Chara Tzavara¹, Panagiotis Zoumpoulakis^{3,4}, Theodoros D Mariolis-Sapsakos⁵, George Skarpas⁶, Andriana C Kaliora¹, ¹Harokopio University, Greece, ²Qualia Pharma, Greece, ³University of West Attica, Greece, ⁴National Hellenic Research Foundation, Greece, ⁵University of Athens, Greece, ⁶Evgenidio Clinic Agia Trias, Greece
- [P2.1.13] **Numerical analysis of heating process in cans filled with liquid and solid particles**
Uxue Arrieta¹, David Alonso de Mezquia¹, Ozan Altin², Eda Coskun², Bart Van Droogenbroeck³, M. Mounir Bou-Ali¹, Ferruh Ediz Guner⁴, ¹Escuela Politécnica Superior de Ingeniería, Spain, ²Ankara University, Turkey, ³Food Technology & Food Science, Belgium
- [P2.1.14] **King oyster mushroom (Pleurotus eryngii) ingestion ameliorates postprandial glycemia, hunger and fullness perception, and leads to enhanced ghrelin suppression in obese subjects with metabolic risk factors**
Stamatia-Angeliki Kleftaki¹, Stamatia Simati², Charalampia Amerikanou¹, Lefteris Lachouvaris³, Georgios Koutrotsios⁴, Nick Kalogeropoulos¹, Panagiotis Zoumpoulakis⁵, Georgios I Zervakis⁴, Alexander Kokkinos², Andriana C Kaliora¹, ¹Harokopio University, Greece, ²National and Kapodistrian University of Athens, Greece, ³DIRFIS mushrooms, Greece, ⁴Agricultural University of Athens, Greece, ⁵University of West, Greece
- [P2.1.15] **Assessment of active food packaging using Rosemary extract antioxidant coating of biodegradable poly(lactide-co-glycolide) films**
Konstantina Tassou, Maria Katsouli, Eleni Gogou, Athina Ntzimani, Petros Taoukis^{*}, National Technical University of Athens, Greece
- [P2.1.16] **Sensory profile and acceptability of gluten free bread formulated with apple pomace powder from local**