



CASEE Online Winter School 2021

Food Environment and Health Risk Assessment in Danube Region (DanubeFEHRA)

BOOK OF ABSTRACTS

25th January - 5th February 2021





CASEE ONLINE WINTER SCHOOL
Food Environment and Health Risk Assessment in Danube Region (DanubeFEHRA)
Book of Abstracts

Content

Preface	5
Phytonutrients in functional foods and Target group profile	
Simona Baldovská, Silvia Jakabová	7
Pesticide residues in food and responsible use of plant protection products (PPS)	
Renata Bažok	9
Coffee (botany, growing, processing, chemistry)	
Mateus Bonato	10
How to build your personal brand during recruiting process?	
Adam Brocka	11
The use of male ZDF rats as animal model in diabetes research	
Marcela Capcarová	12
Can we safely consume insect products? Are consumers willing to eat insect products?	
Ángel A. Carbonell-Barrachina	13
Viticulture and winemaking of Slovakia	
Vladimír Hronský	14
Malting and Brewing Trends in the Slovak Republic	
Štefan Dráb	15
Weather related crop production risks under climate change	
Josef Eitzinger	17
Importance of selenium (Se) and iodine (I) to the organisms	
Mateja Germ	18
Introducing sustainability in public catering	
Rita Góralska-Walczak	19
Antioxidants and their role in human body and food industry	
Dorota Gumul	21
Presentation of the Master programme "Sustainability in Agriculture, Food Production Food Technology in the Danube Region"	n and
Barbara Hinterstoisser	23
Less known and non-traditional food sources and their using in food industry	
Eva Ivanišová	24
How to market your product	
Tomáš Jambor	26

CASEE ONLINE WINTER SCHOOLFood Environment and Health Risk Assessment in Danube Region (DanubeFEHRA) **Book of Abstracts**

Minimal processing technologies in the food industry - use of high hydrostatic pressus sous-vide technology for meat products	re and
Kenesei Gyorgy	27
Quality of honey from Slovak production	
Vladimíra Kňazovická	28
Natural substances and their impact on female reproductive functions	
Adriana Kolesárová	29
Risk Factors of Food Chain	
Peter Massányi	31
Virtual kitchen: customer-oriented functional food design (seminar)	
Jaroslav Michalko, Patrícia Martišová	32
Distilled beverages - technology and characteristic	
Sumallika Morakul	34
Traditional food as a source of a new generation of food additives	
Mirna Mrkonjić Fuka	35
Food packaging trend for monitoring safety and quality of food products	
Adriana Pavelková	36
Methods for detection and evaluation of risk factors	
Aleš Pavlík	37
Heavy metals in water and soil: Overview and examples from the Danube floodplain	
Markus Puschenreiter, Franz Zehetner	38
Introduction to fruit and vegetable drying	
Milivoj Radojčin	39
Organic food quality and impact on human health	
Ewa Rembiałkowska	40
Oxidative Stress and Male Reproductive Function	
Shubhadeep Roychoudhury	41
Cereals and their role in human nutrition	
Peter Sipos	43
Effect of biologically active substances on the immune cells	
Petr Sláma	44
Mycotoxins and their producers in crops and foods: risk and benedits	
Dana Tančinová	46

CASEE ONLINE WINTER SCHOOL
Food Environment and Health Risk Assessment in Danube Region (DanubeFEHRA)
Book of Abstracts

Synthetic and natural substances and their impact on	fertility
Eva Tvrdá	47
Possibilities of application of new approaches in the d	levelopment of innovated cereal products
Veronika Valková	49
Sensometrics and sensory analysis overview	
Vladimír Vietoris	51
Small microcapsules for big/healthy plants and biofu	nctional food
Marko Vinceković	52
COVID 19 and its impact on agri-food sector	
Miroslav Záhradník	53
Agrobiotechnology of plant production	
Želmíra Balážová	54
Allergens in foods and environment	
Jana Žiarovská	55
Title: Nutrigenomics	
Radoslav Židek	57