CEFood 2026 CONGRESS

UNIVERSITY OF FOOD TECHNOLOGIES (UFT)

23 – 26 September

Radisson Hotel • Plovdiv • Bulgaria

CEFood 2026

13th CENTRAL EUROPEAN CONGRESS ON FOOD



PROGRAM

September 23th, Wednesday

Time slot	Event		
14:00-19:00	**Registration**		
17:30-17:40	**HALL A** *Session moderators: Rosistsa Denkova-Kostova and Georgi Kostov* **Erasmus+ E-Food project sustainable presentation** **Georgi Kostov and E-Food Team**		
17:40-18:00	**E-Food Team 3 Plenary presentation** **E-Food Team 3**		
18:00-19:30	**Poster Session 1A** *Moderator: Vesela Shopska*	**18:00-19:30**	**HALL B** **Poster Session 1B (Hall B)** *Moderator: Valentina Dobreva*
18:00-18:05	Nutritional and biological value of fresh probiotic dairy products enriched with royal jelly – yogurt and fresh cheese **Krastena Nikolova**	**18:00-18:05**	Development of a fiber-coupled LED-induced fluorescence source with an optimized diffuse reflector for excitation-emission matrix (EEM) spectroscopy of biologically active metabolites **Veselin Vladev**
18:05-18:10	Nutritional and biological evaluation of omega-3 enriched dairy products **Krastena Nikolova**	**18:05-18:10**	Bulgarian chickpeas as a sustainable raw material for aquafaba production: composition and evaluation **Milena Nikolova**
18:10-18:15	Metabolite and volatile profiling of the indigenous Bulgarian “Kossara” cherry cultivar by HS-SPME GC–MS **Aneta Popova**	**18:10-18:15**	Production of aquafaba from chickpeas: influence of cultivar and processing parameters on functional properties and applications **Milena Nikolova**

18:15-18:20	Influence of *Melissa officinalis* flour on the textural characteristics of chocolate systems **Nikolay Atanasov**	**18:15-18:20**	Comparative analysis of technological indicators of four wheat varieties and their flours ground in a stone mill **Plamen Kolev**
18:20-18:25	Molecular identification and characterization of three yeast strains for beer production **Polina Zapryanova**	**18:20-18:25**	Evaluation of the technological potential of wheat varieties based on the quality parameters of flours obtained by different milling methods **Plamen Kolev**
18:25-18:30	Characterization of cyclodextrin glucanotransferase from *Bacillus megaterium* immobilized on DEAE-cellulose activated with glutaraldehyde **Boryana Zhekova**	**18:25-18:30**	Study of the influence of rootstocks SO4, 4453-M, 110 R and Fercal on the volatile fraction of wines from Kaylashki Rubin variety, three harvests (2021-2023) **Petya Raeva**
18:30-18:35	Assessment of sour cherry pit shell fractions as additives for protein-based packaging **Bojana Balanč**	**18:30-18:35**	Quality attributes and sensorial profile of fried meatballs: Synergistic effects of radiofrequency treatment and modified atmosphere packaging **Viktoriya Doycheva**
18:35-18:40	Textural impact of sucrose and maltitol in sponge cake systems **Valentina Dobreva**	**18:35-18:40**	Validation of a 5-log reduction of vegetative pathogens in GDL-acidified sugar-free syrups to meet FDA regulatory requirements **Marina Lazarova-Mincheva**
18:40-18:45	Adsorption of methyl orange from aqueous solutions using agro-industrial by-products and wastes **Ivanka Hambarlyiska**	**18:40-18:45**	Effects of fermentation and aronia fruit juice supplementation on content of total phenolic compounds, total flavonoids, total anthocyanins and antioxidant activity of goat yoghurt **Mariya Lazarova**
18:45-18:50	Texture and consumer acceptance of hazelnut spreads with *Tenebrio molitor* **Gabor Zsivanovits**	**18:45-18:50**	Evaluation of the combined effects of polyols and plant sterol esters on the microbiological and quality characteristics of no-added-sugar frozen yogurt **Ani Chavdarova**
18:50-18:55	Optimising ultrasound-assisted extraction of propolis **Nevena Nacheva-Dimitrova**	**18:50-18:55**	Sorption properties of by-products from canning industry **Petar Gatev**
18:55-19:00	Functional butter biscuits enriched with dandelion root flour and organic oil-bearing rose petals **Nadezhda Petkova**	**18:55-19:00**	Modernizing vocational education in food quality and safety through digital, green and industry-oriented competences **Georgi Kostov**

19:00-19:05	Maltitol as potential plasticizer in pectin and sodium caseinate biopolymer films for edible and active packaging applications **Valentina Dobreva**	**19:00-19:05**	Research of advanced lines and varieties of winter wheat from a representative collection with high quality potential **Zlatina Uhr**
19:05-19:10	Database management and integration of diverse information for the digital documentation of plant genetic resources: a case study from Bulgaria **Nikolaya Velcheva**	**19:05-19:10**	Protective potential of a wheat sourdough-derived Lactiplantibacillus plantarum strain against foodborne pathogens **Rositsa Denkova-Kostova**
19:10-19:15	Comparative biometric characteristics of pea (*Pisum sativum* L.) genotypes in open field conditions **Tsvetanka Dintcheva**	**19:10-19:15**	Oxidative stability of maize oil during deep frying of potatoes **Boriana Zhekova**
19:15-19:20	Oxidative changes of chilled broiler meat influenced by low-fat yellow mealworm (*Tenebrio molitor*) meal inclusion in the feed **Nikolay Kolev**	**19:15-19:20**	The effects of apple extracts on blood cells depend on the type of the eco-friendly farming system **Vanya Koleva**
19:20-19:25	Yellow mealworm (*Tenebrio molitor*) a novel feed ingredient in laying hens' diet: a review **Anastasiya Yankova**	**19:20-19:25**	Unlocking the potential of *„Cucumis melo* var. Galia" seeds: sorption behavior, particle analysis, and nutritional profile **Albena Durakova**
19:25-19:30	Dynamics of physicochemical properties and pigment content of quince leaves (*Cydonia oblonga* Mill.) in relation to cultivar and growth stage **Dasha Mihaylova**	**19:25-19:30**	Sorption characteristics of baobab fruit powder **Adelina Bogoeva**
19:30-19:35	A factor decomposition framework for forecasting food waste emissions **Stela Todorova**	**19:30-19:35**	Modeling and analysis of the drying process of solvent-based inks in flexographic printing on multilayer polyamide packaging **Vladimir Angelov**
19:35-19:40	Physicochemical characteristics of meat in native Bulgarian Sakar lambs slaughtered at weaning in 60-days of age **Atanas Vuchkov**	**19:35-19:40**	Soil prokaryotic microbiome responses to green manure legacy and sustainable fertilisation under sorghum cultivation **Mariana Petkova**
19:40-19:45	Isolation and characterization of wild yeasts with potential brewing applications **Mihaela Pavlova**	**19:40-19:45**	Plant growth-promoting bacteria enhance the growth and nutritional status of sweet pepper (*Capsicum annuum* L.) **Mariana Petkova**

19:45-19:50	Effect of lactic acid bacteria strain on phenolic, antioxidant and sensory characteristics of lemongrass-enriched wort beverages **Vesela Shopska**	**19:45-19:50**	Synergistic plant extracts - bioprotective microorganisms for the development of fermented functional foods – scientific cooperation project **Georgi Kostov**
		19:50-19:55	Sustainable practices in craft brewing **Georgi Kostov**
20:00-22:00	**Welcome Cocktail (Crystal Restaurant, outdoor area)**		



September 24th, Thursday

Time slot	Event
9:00-9:45	**Official Opening** *Moderators: Georgi Kostov and Kiril Mihalev*
9:45-10:30	**Plenary Talk 1: Current research and innovations in foods of animal origin** **Stefan Dragoev, University of Food Technologies, Plovdiv, BULGARIA**
10:30-10:45	**Coffee break**
10:45-13:15	**Session 1: Circularity & Consumer Science** *Chair: Stefan Dragoev* *Co-chair: Desislava Vangelova*
10:45-11:00	Monitoring aging processes and adulteration in Sherry vinegars using Raman spectroscopy and chemometrics **Reyhan Selin Uysal**
11:00-11:15	Effect of plant-based substrates on microbial dynamics and acidification during kombucha fermentation **Nilgün Öncül**
11:15-11:30	Adsorption of copper (II) cations from aqueos solutions usinng tobacco by-products and wastes **Anton Slavov**
11:30-11:45	Biological tools for microbial control: bacterial isolates from fermented cabbage brine as promising antibacterial and antifungal agents **Natalija Atanasova-Pancevska**
11:45-12:00	Selective partitioning of volatile compounds from tomato leaves during fractional distillation **Hatice Reyhan Öziyci**
12:00-12:15	Valorization of banana waste in the Philippines: a review of scientific studies on food application **Joel P. Rivadeneira**
12:15-12:30	Wine lees from autochthonous grape varieties as a source of value-added ingredients: initial compositional and antioxidant characterisation **Damjana Tomić**
12:30-12:45	Valorization of sea buckthorn (*Hippophae rhamnoides* L.) oil: compositional quality and complementary characterization by GC, FTIR and NMR **Nicoleta-Aurelia Chira**
12:45-13:00	Effect of enzymatic maceration pre-treatments on chokeberry juice quality **Ayşe Seda Apaydın**
13:00-13:15	Heat-flux-driven two-node ODE model for predicting moisture loss during biscuit baking **Rubab Fatima**
13:15-14:15	**Lunch (Crystal Restaurant)**

14:15-15:00	*Session moderators: Georgi Kostov and Georgi Dobrev* **Plenary Talk 2: Researches to achieve sustainable distribution of high-quality seafood** **Manabu Watanabe, Department of Food Science and Technology, Tokyo University of Marine Science and Technology, Tokyo, JAPAN**		
15:00-15:30	**Coffee break**		
15:30-17:45	**HALL A** **Session 2: Digital & Green Dimensions** *Chair: Manabu Watanabe* *Co-chair: Malgorzata Korzeniowska*	**15:30-16:40**	**HALL B** **Poster Session 2** *Moderator: Cecilia Georgescu*
15:30-15:45	Digital nutrition education and its influence on food choices: Perceptions regarding online platforms and artificial intelligence in Romania **Nicoleta-Maria Minea**	**15:30-15:35**	Low temperature nitrogen assisted dealcoholization during must fermentation – a new approach for wine alcohol content management **Nikolay Stoyanov**
		15:35-15:40	Using the mineral profile in the characterization of wines from different geographical regions of romania **Ovidiu Tița**
		15:40-15:45	High-nutritional-value extruded snack with sprouted oats: development and characterization **Antonio Roberto Giriboni Monteiro**
15:45-16:00	Cascara and coffee silverskin as circular functional ingredients: From coffee by-products to consumer-accepted food innovation **Nicoleta-Maria Minea**	**15:45-15:50**	Sensory and nutritional impact of oat sprout time in plant-based beverages **Antonio Roberto Giriboni Monteiro**
		15:50-15:55	A sustainable approach to valorizing by-products from the vegetable oil industry in the development of gluten-free bread **Mihaela Adriana Tița**
		15:55-16:00	Bioactive postbiotic fractions produced by probiotic lactic acid bacteria and their functional properties **Denis Borisov**
16:00-16:15	FTIR and ^{1}H-NMR Spectroscopic evidence for the presence of non-dairy fats in Romanian commercial butter and fat spread products **Alin-Andrei Barna**	**16:00-16:05**	Antioxidant activity of combinations of fermented plant milk supernatants and green tea extracts: *in vitro* and *in vivo* evaluation for cosmeceutical applications **Vanina Lozanova**
		16:05-16:10	Antioxidant activity of hops for 10 genotypes with increasing alpha-acid content and nutraceutical potential **Nehomer José Sánchez**

		16:10-16:15	Brewers' spent grain and apple pomace as sustainable ingredients in snack bar formulation **Aneta Pater**
16:15-16:30	Monitoring of keel bone demage in laying hens in enriched cages and aviary systems **Mirjana Đukić Stojčić**	**16:15-16:20**	Optimization of xylanase production by *Trichoderma viride* SL-45 in solid-state fermentation of lavender distillation waste **Georgi Pramatarov**
		16:20-16:25	Heavy metal levels in polyfloral, monofloral and honeydew honey: assessment of dietary exposure and health risk **Violina Rizova**
		16:25-16:30	Differences in microbiota composition between industrially and home-made white brined cheeses **Svetoslav Dimov**
16:30-16:45	Machine learning with synthetic data augmentation for predicting protein foulingin microfiltration and ultrafiltration **Emir Öztürk**	**16:30-16:35**	Frost resistance of winter common wheat under climate instability – a laboratory evaluation of production efficiency **Dimitrina Nikolova**
		16:35-16:40	Assessment of the adaptability of winter barley genotypes to abiotic stress under variable climatic conditions **Siana Petkova**
		16:40-16:45	Valorization of tilapia scales (*Oreochromis niloticus*) for bioactive peptide production with antioxidant and antihypertensive potential **Alisson Sisa**
16:45-17:00	Sterile hydroponic systems for in vitro plants cultivation **Yulia Gencheva**	**16:45-16:50**	Exploration of the strenghts and weaknesses of specialty beers as fucntional beverages: IPA and Stout styles **Roberto Arévalo**

17:00-17:15	Assessment of the dual colorimetric loop-mediated isothermal amplification (LAMP) assay accuracy for pork detection **Dilara Özden**	
17:15-17:30	Comparison of classic descriptive analysis and flash CATA method in cheese evaluation **Malgorzata Korzeniowska**	
17:30-17:45	Consumption and perception of coffee substitutes – is there market potential? **Ines Banjari**	
18:15-20:15	**HALL A** **Workshop Bulgarian wine and foods – tradition and innovations: UFT food and beverages products presentations and tastings**	
20:30-22:00	**Dinner (Crystal Restaurant)**	



September 25th, Friday

Time slot	Event		
9:00-9:45	*Session moderator: Kostadin Fikiin* **Plenary Talk 3: Decarbonization in the food processing industry** **James K Carson, School of Engineering, University of Waikato, NEW ZEALAND**		
9:45-9:55	**Global Harmonization Initiative (GHI) – Advocating science-based food safety law and trade** **Gergana Aleksandrova GHI Ambassador for Bulgaria | Quality Excellence, Food Safety and Lean Consulting**		
9:55-10:15	**Coffee break**		
10:15-13:15	**HALL A** **Session 3: Emerging Technologies & Education** *Chair: Dasha Mihaylova* *Co-chair: Alexandra Garmidolova*	**10:15-11:15**	**HALL B** **Workshop: Food Cold Chain Innovation and Frozen Food Temperature Debate** *Moderators: Alain Le Bail and Kostadin Fikiin*
10:15-10:30	Optimization of extraction, kinetics, and evaluation of the effect of *Malva sylvestris* L. extract on a traditional vegetable preserve (Lyutenitsa) **Silviya Borukova**	**10:15-10:30**	Demystifying unconventional food refrigeration technologies and the "Three degrees of change" Campaign **Alain Le Bail**
10:30-10:45	Development of probiotic non-alcoholic beer: stability of lab cultures and impact on flavor and composition **Pawel Satora**	**10:30-10:45**	How low should we go? Japanese insights on ultra-low temperature storage for keeping fish freshness **Manabu Watanabe**
10:45-11:00	Designing bioprocesses *in silico*: data-driven bioprocess optimization of molasses and corn steep liquor for yeast protein production **Katarina Lukanović**	**10:45-11:00**	Managing chilling and freezing: Heat transfer and thermophysical properties of porous products **James Carson**
11:00-11:15	Sustainable fish by-product transformation: Enzyme-assisted collagen recovery and zero-waste food product development **Chi-Ching Lee**	**11:00-11:15**	Engineering a sustainable cold chain of the future: Key takeaways from EU-funded R&D projects **Kostadin Fikiin**

11:15-11:30	Thermal resistance in trimethoprim-resistant *Salmonella Typhimurium*: phenotypic persistence and genomic insights **Ivo García-Penas**	
11:30-11:45	Effect of sonication pretreatment on carotenoid content and quality of purple carrot **Elżbieta Radziejewska-Kubzdela**	
11:45-12:00	Comparative evaluation of biodegradable films enriched with artichoke leaf extract for potential food packaging applications **Elif Sezer**	
12:00-12:15	Somoclonal variation and biological activity of suspension cultures of Passiflora careluea **Alexandra Garmidolova**	
12:15-12:30	Development of fermented industrial hemp leaf extracts using kefir grains and assessment of their antioxidant activity **Viktorija Puzeryte**	
12:30-12:45	Assessment of the prebiotic potential of enzyme-modified plant components using selected Lactobacillus strains **Diána Margaréta Szilva**	
12:45-13:00	Ultrasound-assisted delivery of natural antioxidants enhances the oxidative stability of hempseed oil **Anna Lante**	
13:00-13:15	Stability of microparticles based on sunflower fibres and polyphenols of tart cherry juice during storage **Anita Pichler**	
13:15-14:00	**Lunch (Crystal Restaurant)**	
14:00-14:45	*Session moderators: Kostadin Fikiin and Georgi Kostov* **Plenary Talk 4: The hidden links between food preservation and antibiotic resistance** **Diego Garcia Gonzalo, Agrifood Institute of Aragon, Universidad de Zaragoza-CITA, SPAIN**	
14:45-15:15	**Coffee break**	

15:15-17:45	**HALL A** **Session 4: Functional & Future Foods and One Health & Omics** *Chair: Diego Garcia Gonzalo* *Co-chair: Anton Slavov*	**15:15-19:45**	**HALL B** **73rd Scientific Conference: Food Science, Technique and Technologies 2026 – parallel event** *Chair: Georgi Dobrev* *Co-chair: Reinhard Zeleny*
15:15-15:30	Encapsulation of blackberry juice flavour compounds on protein matrices **Ivana Ivić**	**15:15-15:45**	**Plenary Talk: Development of bacterial toxin certified reference materials** **Reinhard Zeleny, European Commission, Joint Research Centre, Directorate F – Health and Food, Reference Materials Unit**
15:30-15:45	Prevalence study of newly described staphylococcal enterotoxins isolated from food-borne outbreaks **Yacine Nia**		
15:45-16:00	Polyphenols and antioxidant potential of instant chicory and spelt coffee substitutes **Mirela Kopjar**	**15:45-16:00**	*Staphylococcus aureus* in the food chain: Assessing contamination pathways and public health **Arta Karruli**
16:00-16:15	Evaluation of the antibiofilm properties of treated micro-perforated moulds with Zn, compared with conventional cheese moulds **Conrado Carrascosa**	**16:00-16:15**	Production of newly described staphylococcal enterotoxins in dairy products **Cyril Franjus**
16:15-16:30	Green valorization of essential oil residues: Vacuum microwave-assisted extraction of phenolics from lavender and melissa by-products **Büşra Akdeniz Oktay**	**16:15-16:30**	Optimization of original extract and bilberry addition time in the production of beer with high antioxidant capacity **Petar Nedyalkov**
16:30-16:45	Compositional evaluation of lemna minor biomass as a novel ingredient for functional food applications **Jovana Simeunović**	**16:30-16:45**	Occurrence and method optimization for quantification of PFAS in wild-foraged Rubus fruticosus near an industrial point source **Oliver Salangad**
16:45-17:00	Bigel formulations as alternatives to conventional solid fats for food applications **Maryam Kazempour Sammak**	**16:45-17:00**	Foodborne toxoplasmosis: Assessing transmission pathways, risk factors, and prevention strategies in the modern food chain **Arta Karruli**
		17:00-19:30	**HALL B** **Poster session** **73rd Scientific Conference: Food Science, Technique (Hall B)** *Moderator: Hafize Fidan*

17:00-17:15	Sprouting cereal grains as a tool to increase their nutritional value **Michaela Havrlentová**	**17:00-17:05**	Process parameters during corn semolina extrusion enriched with watermelon seed flour **Nesho Toshkov**
		17:05-17:10	Physicochemical, nutritional, and microbiological assessment of tobacco and pepper seed meals **Violeta Nikolova**
		17:10-17:15	From clean pollen to real honey samples: quantifying and closing the flower-to-honey domain gap in deep learning pollen classification **Lyubomir Zaykov**
17:15-17:30	Resistant starch formation and prebiotic potential of selected plant-based raw materials subjected to single and repeated retrogradation cycles **Dóra Kiss**	**17:15-17:20**	Identification and screening of yeasts for their ability to assimilate biodiesel-derived crude glycerol **Mima Lacheva**
		17:20-17:25	From commodity to functional niche: honey-based functional foods as a strategic repositioning pathway for small producers **Biljana Dimitrova Lowndes-Nikolova**
		17:25-17:30	Medical potential of *Inonotus hispidus*: bioactive compounds and genomic features **Anateya Georgieva**
17:30-17:45	Bioactive polyphenols and volatile compounds in nectar plants as functional ingredients: bioactivity and applications in future food and non-food products **Inese Tupreine**	**17:30-17:35**	Modern methods and techniques for monitoring acetic acid fermentation – Review **Vasil Dechev**
		17:35-17:40	Multisensor computer technology for EEG-based neurogastronomic analysis **Rositsa Maksimova**
		17:40-17:45	Edge computing-based multisensor embedded system for real-time physicochemical analysis of liquid food **Rositsa Maksimova**
17:45-19:35	**HALL A** **Poster Session 3 (Hall A)** *Moderator: Gjore Nakov*		
17:45-17:50	Antimicrobial and antioxidant potential of *Inonotus hispidus* culture liquids: a comparative study of submerged and surface cultivation **Anateya Georgieva**	**17:45-17:50**	The role of artificial intelligence in monitoring the production of meat products and determining their quality and safety – Review **Penka Yaneva**

17:50-17:55	Effect of herbal supplement and probiotic Zoovit LL on amino acids, organic acids and sugars in milk of sheep from the synthetic Bulgarian dairy population **Ivelina Aleksandrova**	**17:50-17:55**	Technological characteristics of sausages with plant proteins **Sholpan Abzhanova**
17:55-18:00	Evaluation of the textural, sensory, and physicochemical properties of yogurt supplemented with apple peel powder from the Starkrimson, Golden Delicious, and Jonathan varieties **Maria Adelina Constantinescu**	**17:55-18:00**	Impact of Plant Protein Inclusion on Lipid and Protein Oxidation in Hybrid Meat Matrices **Sholpan Abzhanova**
18:00-18:05	Plant-based coagulants in cheesemaking: sustainable alternatives for functional dairy products **Ioana-Andreea Pristav**	**18:00-18:05**	The impact of sustainable agriculture on the agrochemical characteristics of arable soils **Maria Michaylova**
18:05-18:10	Comparative study on cheeses obtained from different types of milk and various sustainable coagulant enzymes **Ioana-Andreea Pristav**	**18:05-18:10**	Predicting barley quality traits via nir spectroscopy and machine learning **Boryana Dyulgerova**
18:10-18:15	Influence of yeast type on the analytical characteristics of wine from the negru de Drăgășani variety **Mihaela Dură-Muraru**	**18:10-18:15**	Classification of dairy products with wavelet synthesis of recognition features **Nikola Vaklinov**
18:15-18:20	Evolution of the microbiota during long-term storage of Bulgarian white brined cheese studied with amplicon-based metagenomics **Svetoslav Dimov**	**18:15-18:20**	Assessment of Copper (Cu2+) tolerance and biocapture efficiency of ascomycete fungi *Xylaria karsticola* and *Xylaria polymorpha* in controlled in vitro cultivation **Zlatka Ganeva**
18:20-18:25	Recent advances in the assessment of nutritional and functional quality of oat (*Avena sativa* L.) grain **Dimitar Yanev**	**18:20-18:25**	Evaluation of food and essential oil processing residues as potent substrates for *Xylaria karsticola* cultivation **Zlatka Ganeva**
18:25-18:30	Microbiological assessment of *Rapana venosa* shell meal and shrimp by-product meal as potential poultry feed additives **Lazarin Lazarov**	**18:25-18:30**	Methods for objective non-destructive grading of common walnut (*Juglans regia* L.) **Angel Kansazov**
18:30-18:35	Phytochemical profile of *in vitro* plants from the genus *Hypericum* **Alexandra Garmidolova**	**18:30-18:35**	Biotechnological screening of Cu^{2+}-tolerant macromycetes for copper bioremediation and critical metal recovery **Radka Baldzhieva**

18:35-18:40	Effect of different microgreens on the physical, colour, and sensory properties of cookies **Gjore Nakov**	**18:35-18:40**	Evaluating the growth kinetic characteristics of localy isolated *Xylaria* strains using lignocellulose-based media **Mariya Brazkova**
18:40-18:45	Somaclonal variations in callus and suspension cultures of *Aronia melanocarpa* induced by light **Petya Shishkova**	**18:40-18:45**	From isolation of bioprotective LAB strains to their application for perishable food preservation: case studies in a Franco-Bulgarian cooperation perspective **Yan He**
18:45-18:50	Kefir grain fermentation of enzyme-assisted sea buckthorn leaves extracts **Paulina Streimikyte**	**18:45-18:50**	Creating a virtual laboratory for food image analysis – Review **Pavlin Krastev**
18:50-18:55	Effect of carbon source on growth and antioxidant activity of suspension culture of *Passiflora caerulea* L. **Pervin Halkoglu-Hristova**	**18:50-18:55**	Development of functional bread intended for individuals with gallstone disease **Veselka Dimitrova**
18:55-19:00	Dynamics of growth of *Passiflora caerulea* L. in vitro suspension cultures **Pervin Halkoglu-Hristova**	**18:55-19:00**	Comparative characterization of the chemical composition of essential oils from juniper berries (*Juniperus* SSP.) from Bulgaria **Mari-Kristin Nemska**
19:00-19:05	Optimization of the extraction method and characterization of bioactive compounds from fruit by-products valorization **Mihaela Tociu**	**19:00-19:05**	Protein nutrition and human health: evidence, challenges, and opportunities **Bushra Kis**
19:05-19:10	Effects of plant extract on quality and stability of mashed strawberries during storage **Lina Dėnė**	**19:05-19:10**	Research on the isolation and selection of *Bacillus* sp. strains from animal gut with strong inhibitory activity against certain food poisoning bacteria in Hanoi, Viet Nam **Anh Ho**
19:10-19:15	Microbiological and resistome characterization of meat by integrated metagenomic and culture-based approaches **Maria Jesús Serrano Andrés**	**19:10-19:15**	Probiotic potential and encapsulation of yeasts isolated from traditional Turkish fermented foods **Dilara Devecioglu**
19:15-19:20	Nature-driven innovation: Natural antioxidants in food processing **Cecilia Georgescu**	**19:15-19:20**	In vitro screening of antimicrobial activity of cell-free supernatants from lactic acid bacteria of food and probiotic origin **Magdalena Skotniczny**

19:20-19:25	Evaluation of the antimicrobial properties of ethanol extracts obtained from tobacco residues **Yordanka Gaytanska**	**19:20-19:25**	The gastronomy of the Visegrád group countries as an element of regional identity and cultural diversity as an analysis of data from Tripadvisor **Hafize Fidan**
19:25-19:30	Growth properties of traditional yogurt starter cultures in experimental plant based milk analogues produced by combination of almond, walnut, soy and hemp **Vanesa Koleva**	**19:25-19:30**	Innovative approaches to obtain tested products with functional plant components **Pavlina Doikina**
19:30-19:35	Comparative metabolomic profiling of colchicum autumnale and colchicum bivonae in temporary immersion systems under variable regimes **Radka Vrancheva**		
16:30-18:30	**Plovdiv Guided Tour**		
20:00-23:00	**Official Congress Dinner /with folk music and Bulgarian dances/ (Crystal Restaurant)**		



September 26th, Saturday

Time slot	Event
9:00-9:45	*Session moderator: Vittorino Novello and Georgi Toskov* **Plenary Talk 5: Innovation in baking: a focus on baking including the impact of a possible ban of PFAS based nonstick coatings** **Alain Le Bail, ONIRIS, Nantes, FRANCE**
9:45-10:30	**Plenary Talk 6: Development of biological-based approaches to reduce the external input and increase sustainability in the winemaking sector** **Angela Capece, Department of Agricultural, Forestry, Food and Environmental Sciences, University of Baslicata, Potenza, ITALY**
10:30-10:45	**Plenary Talk 7: Strategies for future tourism education: Drivers for innovation and sustainable development** **Paula De Blas Gonzales, World Tourism Organization (UN Tourism), SPAIN**
10:45-11:15	**Coffee break**
11:15-13:30	**Session 5: Open Innovation & Opportunities** *Session Chair: Georgi Toskov* *Session Co-chair: Ivan Obreshkov*
11:15-11:30	Socio-economic barriers and capacity-building needs in sustainable post-harvest practices: A conceptual review **Georgi Toskov**
11:30-11:45	From plant proteins to health claims: Regulatory aspects **Nada Knežević**
11:45-12:00	Sensory evaluation of gluten-free cookies enriched with brazil nut oil processing by-products **Gjore Nakov**
12:00-12:15	Growth and activity of lactic acid bacteria in fermented milk fortified with coffee extract during refrigerated storage **Mariana Mincheva**
12:15-12:30	Lawless land? Food regulation in the metaverse **Valeria Paganizza**
12:30-12:45	Mediterranean diet: food model and regulation in the industrial food era **Valeria Paganizza**
12:45	**Congress Closing**
12:45-13:45	**Lunch (Crystal Restaurant)**
14:00-18:30	**Visit Starosel Tomb and Starosel winery /travel 2 hour; visit 2 hours/**



September 27th, Sunday

Time slot	Event
11:00-13:30	Visit UFT – Plovdiv /optional/

NATIONAL SCIENCE FUND - BULGARIA

The congress is organized with the financial support of the National Science Fund of the Republic of Bulgaria under Contract No. KP-06-MNF/4 of 15 May 2026. The National Science Fund of the Republic of Bulgaria bears no responsibility for the content of the papers presented at the scientific forum, nor for the content of any advertising or other materials related thereto.

IMPORTANT NOTES:

1. Participants in the parallel event 73rd scientific conference “Food science, technique and technologies - 2026” – parallel event /oral and poster session/ enjoy all rights within the framework of the congress program - they can attend and participate in all sessions and events of the cefood 2026 congress, according to the fee they have paid.

2. The posters will be available during the whole duration of the congress on the provided screen. Each author should present his poster briefly in the provided time slots. Posters that are not presented will not be considered for publication.