



# FoodEnTwin Symposium

## Novel analytical approaches in food and environmental sciences

June 16, 2021 *on line and at Kolaraceva zaduzbina*

- 9:00-9:15 **Opening of the Symposium (*on line*)**  
Welcome note: Tanja Cirkovic Velickovic (Project coordinator FoodEnTwin), Dusanka Milojkovic-Opsenica (WPL FoodEnTwin), Natalija Polovic (Chairman of the Council of Faculty of Chemistry)  
Chairpersons: Dimitar Filipov, Tanja Cirkovic Velickovic
- 9:15-10:00 Bruno J. Beccard, The use of vibrational spectroscopy coupled to microscopy to quantify plastic microparticles, by size and composition in different types of samples - Thermo Fisher Sci
- 10:00-10:30 Theodore Varzakas, Chemometric and authenticity of olive oil by IRMS, University of Peloponnese, Greece
- 10:30-11:00 *Coffee break*
- 11:00-11:45 Jaehak Jung, Microplastics in food packaging and biological samples, Korea Institute of Analytical Science and Technology, South Korea
- 11:45-12:15 Süreyya Özcan Kabasakal, Insights into quantitative proteomics, Middle East Technical University (METU), Ankara, Turkey
- 12:15-14:00 *Lunch break*
- Analytical methods development in food and environmental sciences**  
Chairpersons: Andrea Urbani, Dragana Stanic-Vucinic (*live at Kolarac*)
- 14:00-14:45 Paola Roncada, Proteomics and metaproteomics in 'One Health' approach, Magna Greco University, Catanzaro, Italy
- 14:45-15:15 Katarina Smiljanic, Methods development for protein modifications profiling, Faculty of Chemistry, University of Belgrade
- 15:15-15:45 Svetlana Murzina, The effect of low-level Helium Neon (He-Ne) Laser irradiation on the lipid and fatty acids content, the activity of energetic metabolism enzymes and proteome during ontogenesis of the Atlantic salmon *Salmo salar*: novel approach in Salmonids restoration procedures in the North, Karelian Research Center, Russian Academy of Sciences, Russia
- 15:45-16:15 *Coffee break*
- 16:15-17:00 Dimitar Filipov, Innovative methods in microplastics research-Real time, in-situ evaluation of microplastics in water - a possible approach, method, and device, Aqualid, Bulgaria
- 17:00-17:30 Simeon Minic, Small-angle neutron scattering study of the unfolding of food proteins by high pressure, Faculty of Chemistry, University of Belgrade
- 17:30-18:00 Nikola Gligorijevic, Resveratrol and fibrinogen interactions, Institute for Application of Nuclear Energy, University of Belgrade, RS
- 18:00-18:30 Round table  
19:00 *Dinner*

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**Food, agricultural and environmental applications of modern analytical methods (*on line*)**  
Chairpersons : Paola Roncada, Katarina Smiljanic

- 9:00-9:45 Irena Vovk, Chromatography and mass spectrometry in analysis of phytonutrients, National Institute of Chemistry, Ljubljana, Slovenia
- 9:45-10:20 Marianne van Hage, The alfa-Gal allergy from clinical perspective, Karolinska Institutet, Sweden
- 10:20-10:45 *Coffee break*
- 10:45 -11:30 Michelle Epstein, Models of allergic asthma for assessing the effects of environmental allergens, Medizinische Universitaet Wien, Vienna, Austria
- 11:30-12:00 Danijela Apostolovic, *A mast cell activation assay - a new in vitro tool for diagnosis of food allergy*, Karolinska Institutet Sweden
- 12:00-12:30 Marija Perusko, Identification of bovine milk allergens in patients with  $\alpha$ -Gal syndrome, Karolinska Institutet, Sweden,
- 12:30-14:00 *Lunch break*



This project has received funding from the European Union's Horizon 2020 research and innovation programme under grant agreement No 810752



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Food, agricultural and environmental applications of modern instrumental analytical methods  
Chairpersons: Svetlana Murzina, Dragana Stanic-Vucinic (*live at Kolarac*)

- 14:00-14:45 Branimir Jovancicevic, Gas chromatography and mass spectrometry as a forensic tool in the identification of petroleum pollutants and their fate in the environment, Faculty of Chemistry, University of Belgrade
- 14:45-15:30 Dalibor Stankovic, Electrochemical sensors in food research - Electroanalytical methods as an efficient tools in food analysis, Faculty of Chemistry, University of Belgrade
- 15:30-16:00 *Coffee break*
- 16:00-16:45 Guro Gafvelin, Innovation in allergy prevention to pets: Dog allergen exposure and airborne characteristics of individual allergen components, Karolinska Institutet, Sweden
- 16:45-17:15 Igor Jajic, Will food in future have rather more legs than we might like? *Tenebrio molitor* as a novel source of food and feed, Faculty of agriculture, University of Novi Sad, Novi Sad, RS
- 17:15-17:45 Discussion
- 19:00 *Dinner*

June 18, 2021 *Univerzitet u Beogradu-Hemijski fakultet*

*FoodEnTwin corner (live at Hemijski fakultet)*

- 10:00-10:20 Tanja Cirkovic Velickovic, Foodentwin - UBFC perspective, Faculty of Chemistry, University of Belgrade
- 10:20-10:40 Andreja Rajkovic, Foodentwin - UGhent perspective, Ghent University, Ghent, Belgium
- 10:40-11:00 Tatjana Parac-Vogt, Foodentwin - KULeuven perspective, Lueven, Belgium
- 11:00 -11:10 Urmila Khulal, Detection and quantification of Tropomyosin in differentially treated clams from Korea, Ghent University Global Campus, Incheon, South Korea
- 11:10-11:20 Maria Krishna de Guzman, Comparative profiling of microplastics in market samples of different-sized clams from south korea, Ghent Univrsity Global Campus, Incheon, South Korea and Ghent University, Belgium
- 11:20-11:40 Teodora Djukic, Comparative quantitative immunoproteomic study of raw and roasted peanut major allergen modifications, Faculty of Chemistry, University of Belgrade
- 11:40-12:30 *Coffee break and poster viewing*
- 12:30-13:00 *STSE presentations*
- 13:00-14:00 *Lunch break*
- 14:00-15:00 *Press conference*
- 15:30-17:30 Microprot lab open doors  
Viewing of the new UBFC facilities for proteomics and microplastics research
- 18:00 *Closure*
- 18:30 *Gala dinner*

The event is open for public. E-mail [foodentwinwp3@chem.bg.ac.rs](mailto:foodentwinwp3@chem.bg.ac.rs) to register for online event.



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