ISNFF 2025

POSTER PRESENTATIONS (September 15, 2025)

Poster No	Poster ID	Posters
1	ID: 1047	Isolation of Bovine Muscle Satellite Cells using Magnetic-Activated Cell Sorting for Cell- Based Meat Production
		<u>Sungkwon Park</u> * Food Science & Biotechnology, Sejong University, Seoul, South Korea
2	ID: 1069	Structure–Activity Relationship-Based Modulation of Aß and Tau Pathology by Honokiol: Toward Multi-Target Prevention of Alzheimer's Disease
		Kumju Youn * 1, Eunkyo Hur², Mira Jun³ ¹ Department of Food Science and Nutrition, Dong-A University, Busan 49315, Korea; Center for Food & Bio Innovation, Dong-A University, Busan 49315, Korea ² Department of Health Sciences, The graduate School of Dong-A University, Busan 49315, Korea
		³ Department of Food Science and Nutrition, Dong-A University, Busan 49315, Korea; Center for Food & Bio Innovation, Dong-A University, Busan 49315, Korea; Department of Health Sciences, The graduate School of Dong-A University, Busan 49315, Korea
3	ID: 1070	Fucoxanthin Enhances Autophagic Flux and Ferroptosis-Related Antioxidant Defense in an Alzheimer's Disease Model
		Nayoung Lee ¹ , Mira Jun * ² ¹ Department of Health Sciences The Graduate School of Dong-A University Busan 49315 Korea ² Department of Health Sciences The Graduate School of Dong-A University Busan 49315 Korea, Department of Food Science and Nutrition Dong-A University Busan 49315 Korea, Center for Food & Bio Innovation Dong-A University Busan 49315 Korea
4	ID: 1071	A combination of Lagerstroemia and Cinnamomum vs. Standard Therapy in Prediabetes Management: A Retrospective Data
		Eduward Thendiono *, suryadi dharmawan, jeane thendiono-dharmawan Bunda Hospital Gorontalo, Gorontalo, Indonesia
5	ID: 1074	A Microbial Metabolite n-Butyrate Regulates Intestinal Claudin-23 Expression in Mouse Colon and Human Intestinal Caco-2 Cells
		Wenxi Xu, Dina Mustika Rini, <u>Takuya SUZUKI</u> * Graduate School of Integrated Sciences for Life, Hiroshima University, Hiroshima, Japan
6	ID: 1084	Lymphatic Absorption of Odd-Chain Plasmalogens from Microbial Sources in the Rat Small Intestine
		Megumi Nishimukai * 1, Nana Sato 1, Akiko Kashiwagi 2, Miwa Miwa 1 I wate University, Morioka, Japan 2 Hirosaki University, Hirosaki, Japan
7	ID: 1085	Dietary Soybean Fiber Upregulate Antimicrobial Peptides in the Mouse Small Intestine via a Tuft Cells-ILC2 Axis

		Arslan Ahmad *, Bambang Dwi Wijatniko, Adrian Hilman, Claudia Siueia, Yoshiki Ishii,
		Dina Mustika Rini, Takuya Suzuki Graduate School of Integrated Sciences for Life, Hiroshima University, Higashi-Hiroshima, Japan
8	ID: 1087	Integrative Evaluation of Marine Bioresources for Metabolic Syndrome: Evidence Synthesis and <i>in vitro</i> Validation
		Soo Hyun Park ¹ , Seon Kyeong Park ² , Jae-In Lee ³ , <u>Jin-Taek Hwang</u> * ³ ¹ Korea Food Research Institute
		² Korea Food Research Institute, Wanju-gun, Jeonbuk-do 55365, Republic of Korea ³ Korea Food Research Institute, Republic of Korea
9	ID: 1094	Novel Anti-atrophic Peptide Isolated from Olive Flounder Surimi as a Nutraceutical Additive against TNF-α Induced Muscle Atrophy
		Nisansala Liyanage * 1, D.P Nagahawatta ² , Kyung-yuk Ko ¹ , You-Jin Jeon 1 Department of Marine Life Sciences, Jeju National University, Jeju 690-756, Republic of Korea
		² Department of Medicine, Faculty of Medicine and Dentistry, University of Alberta, Edmonton, AB, T6G 2B7, Canada
10	ID: 1097	Effects of Hydrolysates Derived from Horse Mackerel (<i>Trachurus japonicus</i>) By-products on Serum Lipid Contents in Mice
		Shunsuke Sonoda * 1, Ryota Hosomi¹, Izumi Iwata², Taikai Takahashi², Naoki Kadotani², Katsuou Kuroki³, Yuki Murakami⁴, Kenji Fukunaga¹
		¹ Department of Life Science and Biotechnology, Kansai University, Osaka, Japan ² Kadoya Foods Co., Ltd., Japan
		³ Kandagiko Co., Ltd., Japan ⁴ Department of Hygiene and Public Health, Kansai Medical University, Osaka, Japan
11	ID: 1098	Tetrahydrocurcumin Improves Perfluorooctanesulfonic Acid-Impaired Glucagon-like Peptide 1 Expression and Intestinal Dysfunction
		Yu-Hsien Hsieh * 1, Chi-Tang Ho², Ching-Shu Lai¹
		¹ Department of Seafood Science, National Kaohsiung University of Science and Technology, Kaohsiung, Taiwan
12	ID: 1100	 Department of Food Science, Rutgers University, New Brunswick, NJ, USA Marine Bioactive Hydrolysate from Blue Mussel (Mytilus edulis) Promotes Muscle Regeneration
		R.P.G.S.K. Amarasiri * 1, Jimin Hyun², Sang-Woon Lee¹, Jun-Geon Je¹, Hye Won Yang¹, Young-Sang Kim¹, You-Jin Jeon¹
		¹ Department of Marine Life Sciences, Jeju National University, Jeju 63243, Republic of Korea ² Department of Food Science and Nutrition, Pukyong National University, Busan 48513, Republic of Korea
13	ID: 1103	Study on Anti-inflammatory Effects of Ethanol Extract from Diatom Nitzschia cf. Inconspicua in vitro and in vivo
		Fu Jia *, Wang Xueyu, Je Jun-Geon, Jeon You-Jin Department of Marine Life Sciences, Jeju National University, Jeju Self-Governing Province 63243, Republic of Korea
14	ID: 1109	Study of Fucoidan from Inedible Brown Seaweed Sargassum thunbergii on Immuno- enhancing Effect in vitro and in vivo

		LI Yiqiao * , Jun-Geon Je, You-Jin Jeon
		Department of Marine Life Sciences, Jeju National University, Jeju Self-Governing Province
		63243, Republic of Korea
15	ID: 1112	Antioxidant Effects of <i>Pseudoalteromonas piscicida</i> Extract via Nrf2/Keap1 Pathway in
		Oxidative Stress Zebrafish Models
		JUN-GEON JE * 1, R.P.G.S.K. Amarasiri ¹ , HYO GEUN LEE ² , YOU JIN JEON ¹
		Department of Marine Life Sciences, Jeju National University, Jeju 63243, Korea
		² Division of Marine Bio Industrialization, National Marine Biodiversity Institute of Korea,
1.0	ID: 1114	Seocheon 33662, Korea
16	ID: 1114	Fucoidan from <i>Ecklonia maxima</i> Attenuates Particulate Matter-Induced Inflammation <i>via</i> TLR-Mediated NF-&B/MAPK Pathway Inhibition
		<u>Dinusha Shiromala Dissanayake</u> * ¹ , Dineth Pramuditha Nagahawatta ² , Nisansala
		Madushani Liyanage ¹ , Young-Sang Kim ¹ , Kyung-Yuk Ko ¹ , You-Jin Jeon ³
		¹ Department of Marine Life Science, Jeju National University, Jeju, Republic of Korea
		² Department of Medicine, Faculty of Medicine and Dentistry, University of Alberta, Edmonton, AB, T6G 2B7, Canada
		³ Department of Marine Life Science, Jeju National University, Jeju, Repub;ic of Korea
17	ID: 1121	Therapeutic Potential of Sesame and Perilla unsaponifiable Matter in Non-alcoholic Fatty
		Liver Disease (NAFLD)
		Junsoo Lee *, Jihyeon Yang, Hana Lee, Seonghwa Hong
		Department of Food Science and Biotechnology, Chungbuk National University, Cheongju,
18	ID: 1127	South Korea Type II Collagen from the Cartilage of Sturgeon and Type I Collagen from the Tilapia
10	10.1127	Skin Modulate Fibroblast Function to Promote Diabetic Wound Healing
		Minhui Wang * , Chingshu Lai, Meilin Tsai
		Department of Seafood Science, National Kaohsiung University of Science and Technology,
10	ID: 1128	No.142, Haijhuan Rd., Nanzih Dist., Kaohsiung City 811157, Taiwan
19	1D: 1128	Tetrahydrocurcumin Improves Perfluorooctanesulfonic Acid-induced Liver Damage in Adult Mice: Potential Treatment for Nonalcoholic Fatty Liver Disease
		Yu chen Huang * 1, Chi-Tang Ho2, Ching-Shu Lai1
		¹ Department of Seafood Science, National Kaohsiung University of Science and Technology,
		Kaohsiung, Taiwan
20	ID: 1142	² Department of Food Science, Rutgers University, New Brunswick, NJ, USA Potential Effects of Tetrahydrocurcumin on Improving Non-Alcoholic Fatty Pancreas
20	10.1142	Disease
		Chen Jung * 1, Ching-Shu Lai ¹ , Chi-Tang Ho ²
		¹ National Kaohsiung University of Science and Technology, Kaohsiung, Taiwan
21	ID: 1142	² Department of Food Science, Rutgers University, New Brunswick, NJ, USA
21	ID: 1143	Fermented Food Products Rich in Vitamin K Derivatives Modulate Cytokine Production in Raw 264.7 Macrophages
		Maja Grabacka, Hayat Hassen, Mathew Auta, Renata B. Kostogrys, <u>Magdalena</u>
		<u>Franczyk-Żarów</u> *
22	ID: 1145	University of Agriculture in Krakow, 21 A. Mickiewicz Av. 31-120 Krakow, Poland
<i>LL</i>	1D: 1145	An Evaluation of Gum Arabic as a Hyp-Peptide Absorbable Plant-Based Food by Human and Animal Study
		and Animal Study

		Kotoko Yamada * 1, Megumi Hosokawa 1, Yu Iwasaki 2, Yuki Taga 2, Yasutaka Shigemura 1
		Department of Food and Nutritional Science, Tokyo Kasei University, Japan
		² Nippi Research Institute of Biomatrix, Japan
23	ID: 1147	Type II Collagen from Cartilage of Acipenser baerii Protects Against MGO-Induced
		Inhibition of Osteoblast Maturation and Bone Matrix Mineralization
		Mei-Ling Tsai * 1, Jin-Wen Chen1, Ching-Shu Lai1, Kuo-Chuan Chen2
		¹ Department of Seafood Science. National Kaohsiung University of Science and Technology, Kaohsiung, 81157, Taiwan
		² TITAN BIOLOGICAL TECHNOLOGYCO., LTD. 4F-7. No. 181, Sec. 2, Taiwan Bivd., West Dist., Taichung City 403, Taiwan
24	ID: 1159	Evaluation of Multi-Nutrient Formulations for Relieving UVB-Induced Dry Eye
		Symptoms in a Mouse Model
		<u>Yi-Ling Lin</u> ^{* 1} , Tsung-Han Lu ² , Pei-Yi Lin ³ , Yi-Yun Hung ¹ , Yen-Ling Sun ¹ , Chan-Yi Yeh ⁴ , Han-Hsin Chang ⁵ , David Pei-Cheng Lin ¹
		¹ Department of Medical Laboratory and Biotechnology, Chung Shan Medical University, Taichung City, Taiwan
		² Institute of Medicine, Chung Shan Medical University, Taichung City, Taiwan
		³ Department of Biomedical Sciences, Chung Shan Medical University, Taichung City, Taiwan
		⁴ Shinemate Co., LTD., Tainan City, Taiwan
		⁵ Department of Nutrition, Chung Shan Medical University, Taichung City, Taiwan
25	ID: 1160	Ishophloroglucin A Alleviates Hyperglycemia by Intracellular Calcium Level in in-vitro
		and in-vivo Models
		Hye-Won Yang * 1, Bomi Ryu2, You-Jin Jeon1
		Department of Marine Life Science, Jeju National University, Jeju, 63243, Republic of Korea
		² Department of Major of Food Science and Nutrition, Pukyoung National University, Busan,
		48513, Republic of Korea
26	ID: 1162	Revealing Molecular Mechanism of Guava Leaves in Combating Type 2 Diabetes
		Bincheng HAN *, Baojun XU
		Food Science and Technology Program, Department of Life Sciences, Beijing Normal-Hong Kong Baptist University, China
27	ID: 1163	Soyasaponin Ba Alleviates Lipid Accumulation via Mitochondrial Remodeling: Multi-
		Omics Insights
		<u>Jinhai LUO</u> * , Baojun XU
		Food Science and Technology Program, Department of Life Sciences, Beijing Normal-Hong
•	ID 1171	Kong Baptist University, China
28	ID: 1174	Tetrahydrocurcumin Improves the Intestinal Barrier Dysfunction in the Male Offspring with Maternal Di-2-ethylhexyl Phthalate Exposure
		Ching-Shu Lai * 1, Yu-Chiao Wang1, Chi-Tang Ho2
		Department of Seafood Science, National Kaohsiung University of Science and Technology,
		Kaohsiung, Taiwan
		² Department of Food Science, Rutgers University, New Brunswick, NJ, USA
29	ID: 1175	The Effect Sprats Addition to the Experimental Diets on Selected Vitamin Content in
		Serum of Rats
		Urszula Pomietło¹, Sylwester Smoleń², Ewa Piątkowska¹, <u>Aneta Kopeć</u> * ¹
		¹ Department of Human Nutrition and Dietetics, Faculty of Food Technology, University of
		Agriculture in Kraków, Kraków, Poland

		² Department of Plant Biology and Biotechnology, University of Agriculture in Kraków, Al. Mickiewicza 21, 31-120 Kraków, Poland
30	ID: 1181	Neuroprotective and Cognitive Function-Enhancing Effects of Sarunashi (<i>Actinidia arguta</i>) Fruit-Derived Nanovesicles
		Kanami Sugimura *, Mizuho Tanaka, Shigeru Katayama Department of Agriculture, Graduate School of Science and Technology, Shinshu University, Japan
31	ID: 1182	Effect of Phosphorylation of Fag e 2, a Major Buckwheat Allergen, on intestinal IgA Production in Mice
		<u>Kensuke Takamiya</u> *, Shigeru Katayama Shinshu University, Japan
32	ID: 1203	Polyphenolic Extracts from South African Medicinal Plants: Antioxidant Capacity, Gut Microbiota Modulation, and Therapeutic Potential against Metabolic Syndrome
		<u>Prof Samson Mashele</u> * Central University of Technologye State, South Africa

ISNFF 2025

POSTER PRESENTATIONS (September 16, 2025)

Poster No	Poster ID	Posters
33	ID: 1051	Effect of Sprouting on the Nutritional Composition and Functional Properties of Pearl Millet (Pennisetum glaucum)
		Tawakaltu Abdulrasheed-Adeleke * 1, Godwin Jimmy Monday ² ¹ Department of Biochemistry, Federal University of Technology, P.M.B. 65, Minna 920001, Niger State, Nigeria; Africa Centre of Excellence for Mycotoxin and Food Safety (ACEMFS), Federal University of Technology, P.M.B. 65, Minna 920001, Niger State, Nigeri ² Department of Biochemistry, Federal University of Technology, P.M.B. 65, Minna 920001, Niger State, Nigeria
34	ID: 1052	Development of pH-Responsive Food Packaging from Chitosan Incorporated with Nano- Curcumin and Anthocyanin from Black Mulberry (<i>Morus nigra</i> L.)
		<u>Vo Truong Duy Han</u> *, Ngoc Lieu Le School of Biotechnology, Department of Food Technology, International University - Vietnam National University, Ho Chi Minh City, Vietnam
35	ID: 1054	Occurrence and Risk Assessment of Arsenic, Mercury, Cadmium and Lead in Infant Foods in Nigeria
		Hadiza Kudu Muhammad *, Susan Bekosai Salubuyi, Famous Ifeanyi Ossamulu, Rahina Garba, Hadiza Lami Muhammad, Hussaini Anthony Makun Africa Center of Excellence for Mycotoxin and Food Safety, Department of Biochemistry, Federal University of Technology, Minna, Nigeria
36	ID: 1060	Safey Evaluation of Quercetin in Food
		<u>Joon-Goo Lee</u> * Seoul National University of Science and Technology, Seoul, South Korea
37	ID: 1061	Food Consumption in English Medium School Children During Covid-19
		<u>Nabhira Aftabi Binte Islam</u> * Bangladesh Medical University, Dhaka, Bangladesh
38	ID: 1068	Selected Trace Elements Content in Rats Fed Diet with Addition of Sardines
		Urszula Pomietlo ¹ , Ewa Piątkowska ¹ , Kinga Dziadek ¹ , Sylwester Smoleń ² , Aneta Kopeć * ¹ Department of Human Nutrition and Dietetics, Faculty of Food Technology, University of Agriculture in Kraków, Kraków, Poland ² Department of Plant Biology and Biotechnology, University of Agriculture in Kraków, Kraków, Poland
39	ID: 1083	Effects of Domestic Heating Method on Volatile, Non-Volatile Compounds, and Sensory
		Profiles of Katuk (Sauropus androgynus) Leaves
		Ardy Ardiansyah * 1, Daivy Atiya Advisa 1, Agnissa Linggih Cahyani 1, Rizki Maryam Astuti 1, Nurul Asiah 1, Wahyudi David 1, Doddy Dwi Handoko 2, Bram Kusbiantoro 3 1 Department of Food Science and Technology, Universitas Bakrie, Jakarta, Indonesia 2 Indonesian Center for Rice Research, Ministry of Agriculture, Subang, Indonesia

		³ Agroindustry Research Center, National Research and Innovation Agency, Tangerang Selatan, Indonesia
40	ID: 1096	Cold Plasma-Treated Water Enables the Recovery of Bound Phenolics from Red Seaweed (Mazzaella japonica): Phenolic Profiling and Antioxidant Assessment
		Abul Hossain *, Muhammad Yasir, Anubhav Pratap-Singh
41	ID: 1106	The University of British Columbia, Vancouver, BC, Canada
41	1D: 1100	Seasonal Variability in Essential Oil Composition of Scots Pine (<i>Pinus sylvestris</i>) Needles Isolated by Hydro-Distillation and Supercritical CO2 Extraction
		Jokūbas Kojelis ¹ , Laura Jūrienė ² , Renata Baranauskienė ² , <u>Petras Rimantas Venskutonis</u> *
		¹ Vilnius Lyceum, Lithuania
43	ID. 1116	² Kaunas University of Technology, Kaunas, Lithuania
42	ID: 1116	Physicochemical Properties and Biological Activities of Different Parts of Abelmoschus manihot
		Jung Yoon Jang *, Yeon Jae Jo, Yun Jo Jung, Heon Sang Jeong
		Department of Food Science and Biotechnology, Chungbuk National University, Cheongju,
43	ID: 1117	South Korea Physicochemical Properties of Sesame and Perilla Seed Meal Protein Hydrolysates
43	1D; 1117	r hysicochemical rroperties of Sesame and refina Seed Meal rrotein flydrolysates
		Eunchae Oh *, Yeon Jae Jo, Yun Jo Jung, Heon Sang Jeong
		Department of Food Science and Biotechnology, Chungbuk National University, Cheongju,
		South Korea
44	ID: 1118	Optimization of Ingredient Mixing Ratio for Textured Vegetable Protein Based on Isolated Soybean Meal Protein by Mixture Experimental Design
		Isolated Soybean Meal I Totem by Mixture Experimental Design
		Dong Hyeon Jeong *, Yeon Jae Jo, Yun Jo Jung, Heon Sang Jeong
		Department of Food Science and Biotechnology, Chungbuk National University, Cheongju,
		South Korea
45	ID: 1119	Quality Characteristics of Isolated Protein from Soybean (Glycine max L. Merr.)
		Processing By-Products
		<u>Seung Yeon Lee</u> *, Yeon Jae Jo, Yun Jo Jung, Heon Sang Jeong Department of Food Science and Biotechnology, Chungbuk National University, Cheongju,
		South Korea
46	ID: 1120	Physicochemical Properties of Protein Isolate from Defatted Peanut Flour with Different
		Extraction Conditions
		Gaon Park *, Yeon Jae Jo, Yun Jo Jung, Heon Sang Jeong
		Department of Food Science and Biotechnology, Chungbuk National University, Cheongju, South Korea
47	ID: 1123	Changes in Polyphenol Content and Antioxidant Activity in Wasabi Flowers at Five
		Growth Stages from Bud to Post-Blooming
		<u>China Minoshima</u> * 1, Megumi Hosokawa ¹ , Yuri Nakagawa ² , Kenta Suzuki ³ , Yoshio Sato ¹ ,
		Yasutaka Shigemura ¹ Department of Food and Nutritional Science, Tokyo Kasei University, Japan
		² S&B Foods Inc. ³ S&B Foods Inc., Tokyo, Japan

48	ID: 1124	Upcycling of Discarded Wakame Stipes: Extraction of Fucoidan and Its Ice Recrystallization Inhibition Properties
		Misaki Shiba *, Mario Shibata, Tomoaki Hagiwara Tokyo University of Marine Science and Technology, Tokyo, Japan
49	ID: 1139	In Vitro Evaluation of Rosmarinic and Carnosic Acid-Enriched Food Matrices: Antioxidant, Cytoprotective, and Shelf-Life Enhancing Effects
		Olatunji Salako* University of West Attica, Athens, Greece
50	ID: 1140	Detection of Rice Derived Major γ-Oryzanol, Cycloartenyl Ferulate and 24-Methylene Cycloartanyl Ferulate in Hen Eggs after Feeding Brown Rice and Rice Oil
		<u>Haruka Oikawa</u> * , Ayaka Iga, Megumi Hosokawa, Satoshi Miyauchi, Yasutaka Shigemura
		Department of Food and Nutritional Science, Tokyo Kasei University, Osaka, Japan
51	ID: 1150	Sustainable Fermentation of <i>Cordyceps militaris</i> using Agricultural Byproducts to Enhance Functional Bioactives
		Shu-Yao Tsai *, Hsin-Ling Ko, Shu-Xuan Wang, Liu Yun-An Department of Biotechnology, National Formosa University, 64, Wunhua Rd., Huwei
50	ID. 1150	Township, Yunlin County, Taiwan
52	ID: 1156	Ice Recrystallization Inhibition Activity of Mucopolysaccharides Derived from Squid Ink
		<u>Haruna Kinjo</u> * , Mario Sshibata Shibata, Tomoaki Hagiwara Tokyo University of Marine Science and Technology, Tokyo, Japan
53	ID: 1169	LED-UVB Irradiation at 295 and 310 nm Enhances Vitamin D ₂ and Bioactive Compounds in Golden Oyster Mushroom Extracts for Capsule-Based Nutraceutical Development
		Yun-An Liu * 1, Zhi-Qun Huang 1, Erh-Wen Huang 2, Chien-Yang Wu 3, Shu-Yao Tsai 1 Department of Biotechnology, National Formosa University, Yunlin, Taiwan LeShroom Corporation Limited, Taipei, Taiwan Violumas Taiwan Incorporation, Taoyuan, Taiwan
54	ID: 1171	Enhancing Oil Retention in Structured Fats via MRI and Rheological Characterization
34	10.11/1	<u>Farnaz Maleky</u> * , Siddharth Vishwakarma, Melissa Marsh, Silvana Martini
	ID 1105	The Ohio State University, Columbus, OH, USA
55	ID: 1187	Determination of the Glycemic Index (GI) of Purple Yam (Dioscorea alata) in Vietnam
		Khanh Cao Cong * 1, Son Tran Cao ¹ , Anh Nguyen Thi Kieu ² , Hao Le Thi Hong ¹ ¹ National Institute for Food Control, Hanoi, Vietnam ² Hanoi University of Pharmacy, Hanoi, Vietnam
56	ID: 1194	Variation in Bioactive Compounds, Antioxidant, and Antimicrobial Activities of Extract of Peel and Pulp of Pakistani Apple Varieties
		Asma Sabir * Innovation Academy of Precision Measurement Science and Technology Wuhan, University of
		Chinese Academy of Sciences, Beijing, China
57	ID: 1198	Barley as a Model for Mapping Polyamines in Cereal Grain Tissues
		Si Nhat Nguyen ¹ , Matthew Bakker ¹ , Ana Badea ² , <u>Trust Beta</u> * ¹ University of Manitoba, Winnipeg, MB, Canada
		² Agriculture & Agri-Food Canada

58	ID: 1199	Antifungal Properties of <i>Asparagus officinalis</i> extracts against Food-Contaminating Fungal Pathogens: A Natural Approach to Improving Food Safety and Quality
		Agnieszka Waskiewicz * 1, Elsie Ayamoh Enow², Monika Urbaniak², Łukasz Stepień² Department of Chemistry, Poznan University of Life Sciences, Wojska Polskiego 28, 60-637 Poznań, Poland
		² Department of Pathogen Genetics and Plant Resistance, Institute of Plant Genetics, Polish Academy of Sciences, Strzeszyńska 34, 60-479 Poznań, Poland
59	ID: 1200	The Effect of Mulberry (Morus L.) Leaf Extract on <i>Fusarium proliferatum</i> Growth and Mycotoxins Biosynthesis
		Agnieszka Waskiewicz * 1, Monika Urbaniak², Maria Kwiatkowska², Łukasz Stępień² Department of Chemistry, Poznan University of Life Sciences, Wojska Polskiego 28, 60-637 Poznań, Poland
		² Department of Pathogen Genetics and Plant Resistance, Institute of Plant Genetics, Polish Academy of Sciences, Strzeszyńska 34, 60-479 Poznań, Poland
60	ID: 1202	Design of Innovative Fermented Beverages Based on Bakery Waste and Chokeberry Pomace
		<u>Daniela Gwiazdowska</u> * ¹ , Krzysztof Juś ¹ , Katarzyna Marchwińska ¹ , Paulina Gluzińska ² , Aleksandra Olejniczak ² , Wiktoria Studenna ¹ , Mateusz Adamczak ²
		¹ Department of Natural Science and Quality Assurance, Institute of Quality Science, Poznań University of Economic and Business, Poznan, Poland
		² Scientific Student Association "Inventum", Department of Natural Science and Quality Assurance, Institute of Quality Science, Poznań University of Economics and Business, Poznan, Poland