

**FACULTY OF BIOTECHNOLOGY AND FOOD SCIENCES
OF THE SLOVAK UNIVERSITY OF AGRICULTURE IN NITRA
DEPARTMENT OF FOOD HYGIENE AND SAFETY**

**NATIONAL CONTACT POINT FOR SCIENTIFIC AND TECHNICAL COOPERATION WITH EFSA -
MINISTRY OF AGRICULTURE AND RURAL DEVELOPMENT, BRATISLAVA**



**XVI. SCIENTIFIC CONFERENCE WITH INTERNATIONAL PARTICIPATION
FOOD SAFETY AND CONTROL**

www.bezpecnostpotravin.sk

March 28 – 29, 2019

Piešťany, Slovakia

Conference programme: Thursday, 28 March, 2019

- 8.00 - 9.00 Presentation
- 9.00 - 9.10 Opening of the conference
[Current problems in food hygiene and safety](#)
- 9.10 - 9.40 **Results of the official controls of food in Slovakia**
Jozef Bireš
- 9.40 - 10.05 **Activities of the State Veterinary Administration of Czech Republic in the Food Safety Sector in 2018**
Zbyněk Semerád, Jiří Drápal
- 10.05 - 10.30 **Activities of the Czech Agriculture and Food Inspection Authority in the field of food quality and safety in 2018**
Martin Klanica
- 10.30 - 11.00 **Break**
- 11.00 - 11.20 **Food packaging as an element of ensuring safety in BRC food safety standard**
Agnieszka Kawecka, Agnieszka Cholewa-Wójcik, Tadeusz Sikora
- 11.20 - 11.35 **Problems of vancomycin-resistant enterococci related to food safety**
Jan Bardoň
- 11.35 - 12.50 **From risk assessment to food non-compliance**
Michal Kunštek, Marica Kuzmiak Theiszová
- 11.50 - 12.10 **Requirements of the new version of BRC 8 for food producers**
Martin Horváth, Tomáš Rusňák
- 12.10 - 12.30 **The position of milk in the current system of the state nutrition policy**
Ján Keresteš, Karol Herian
- 12.30 - 13.45 **Lunch**
- 13.45 - 14.00 **Digitalisation in food industry, effective way to deal with safety, adulteration and traceability**
Radoslav Židek, Vladimír Vietoris
[Analytical methods in food industry](#)
- 14.00 - 14.15 **Metalloprotease M9 family as a perspective enzyme for meat tenderization**
Mikhail Yurievich Minaev, Anzhelika Alexandrovna Makhova
- 14.15 - 14.30 **Assessment of antimicrobial potential of substances isolated from some wastes of meat processing industry**
Elena Kotenkova, Ekaterina Polishchuk
- 14.30 - 14.45 **The electrochemical properties of fenhexamid on bare glassy carbon electrode**
Anna Łukawska, Milan Sýs, Mariola Brycht, Sławomira Skrzypek, Iveta Brožková
- 14.45 - 15.00 **Occurrence of mycotoxins in food and feed in the years 2015-2018**
Ivana Bartalosoová, Lucia Martinkovičová
- 15.00 - 15.15 **Tin compounds in food – their distribution and determination**
Miroslav Fišera, Stanislav Kráčmar, Helena Velichová, Lenka Fišerová, Pavla Burešová, Pavel Tvrzník
- 15.15 - 15.45 **Break**
[Innovations in food production](#)
- 15.45 - 16.05 **Plant alternatives in the food industry - fashion trend or necessity**
Ján Durec, Kristína Kukurová, Emil Kolek, Blanka Tobolková, Dagmar Kozelová
[Company presentations](#)
- 16.10 - 16.25 **Immunocastration in the spectrum of alternatives to surgical castration without anesthesia**
Libor Borkovec
- 16.25 - 16.45 **NIR analysis - reliable control of quality parameters in the food industry**
René Bien
- 16.45 - 17.00 **Hygienic analysis of food service facilities**
Matúš Letko
- 17.00 - 17.15 **Resysen - hygienic protection system**
Žaneta Kunická
- 18.30 - 23.30 **Social evening**

Friday, 29. March, 2019

[Safety and control of food of plant origin](#)

9.00 - 9.15 **Milling industry in Czech Republic – food wheat quality**

Marie Hrušková, Pavel Filip

9.15 - 9.30 **Study of the influence of brewing water on selected analytes in beer**

Lenka Punčochářová, Jaromír Pořízka, Pavel Diviš, Václav Štursa

9.30 - 9.45 **Microbial diversity, the main volatile aromatic substances and dynamics of their formation during the production of wine**

Katarína Ženišová, Zuzana Čaplová, Tereza Cabicarová, Katarína Šoltys, Tomáš Kuchta

9.45 - 10.00 **Characterization of fruit trees pollen**

Matej Pospiech, Zdeňka Javůrková, Bohuslava Tremlová, Hana Běhalová

[Safety and control of food of animal origin](#)

10.00 - 10.15 **Comparison of chemical composition of eggs from laying hens housed in different production facilities: a market study**

Jaromír Pořízka, Adam Michalec, Pavel Diviš

10.15 - 10.30 **Proline and Total Phenolic Content as Additional Honey Assessment Parameters**

Matej Tkáč, Lenka Vorlová, Lenka Kaniová, Marcela Zajíčková, Ivana Borkovcová

10.30 - 11.00 **Break**

11.00 - 11.15 **Safety of edible insects**

Lenka Kouřimská

11.15 - 11.30 **Assessment of microbiological quality of the environment at food service facilities**

Josef Kameník, Kateřina Bogdanovičová, Jan Strejček, Kateřina Dorotíková

[Safety and control of milk and milk products](#)

11.30 - 11.45 **Effect of culture added on cheese maturing process from unpasteurised ewe's milk**

Janka Koreňová, Tereza Cabicarová, Zuzana Čaplová, Tomáš Kuchta

11.45 - 12.00 **Estimation of the behaviour of *Staphylococcus aureus* and *Escherichia coli* in the production of traditional stretched cheese**

Lubomír Valík, Pavel Ačai, Veronika Antálková, Veronika Lehotová

[Safety and control of meat and meat products](#)

12.00 - 12.15 **The chemical composition of traditional European sausages**

Migdał Władysław, Radović Čedomir, Živković Vladimir, Walczycka Maria, Zając Marzena, Tkaczewska Joanna, Kulawik Piotr, Węsierska Ewelina, Migdał Łukasz, Migdał Anna

12.15 - 12.30 **Utilisation of protein by-products from poultry slaughterhouses for the preparation of collagen**

Aneta Polaštíková, Pavel Mokrejš, Robert Gál, Jitka Bad'urová

12.30 - 12.35 **Discussion**

Closing of the conference

Lunch

Posters

Section 1: Current problems in food hygiene and safety

Principles of the EU methodology for the assessment of characteristics concerning the quality of market foods

Jozef Čapla, Peter Zajác, Jozef Golian, Ľubomír Belej

Food traceability with DNA barcoding

Jozef Čapla, Peter Zajác, Jozef Golian, Alica Bobková

Evaluation of kits for DNA extraction from the food sample

Zuzana Drdlová, Jozef Golian, Lucia Benešová

The origin of the ingredient and the interpretation of the result are key parameters when it comes to dual quality

Katarína Fašiangová, Jozef Golian

Access to scientific information - EFSA Scientific Platform and Knowledge Junction

Lucia Gabrišová

ELISA in the analysis of coccidiostats and their residues

Daniela Juščáková, Ivona Kožárová

Section 2: Microbiological and mycological food safety

Probiotics versus antibiotics in aquaculture

Adriána Fečkaninová, Mette Sørensen, Jana Koščová, Dagmar Mudroňová, Soňa Gancarčíková, Peter Popelka

Mycotoxin-producing *Penicillium* spp. and other fungi isolated from grapes for wine production in small Carpathians wine region

Soňa Felšöciová, Miroslava Kačániová

Screening of antibiotic and coccidiostat residues in table eggs

Ivona Kožárová, Shay Yardeny, Daniela Juščáková

Microbiota of different wine grape berries

Miroslava Kačániová, Simona Kunová, Soňa Felšöciová, Eva Ivanišová, Attila Kántor, Czesław Puchalski, Margarita Terentjev

Identification and antibiotic susceptibility of bacterial microbiota of freshwater fish

Alina Klüga, Miroslava Kačániová, Margarita Terentjeva

Microbiological and physico-chemical parameters of Slovak honey

Simona Kunová, Miroslava Kačániová, Ľubomír Lopašovský, Lucia Zelenáková

***Alternaria* spp. in food commodities of Slovak origin: Occurrence and mycotoxin production abilities**

Zuzana Mašková, Dana Tančinová, Miriam Ballová

The monitoring of biogenic amines in the raw food

Pavel Pleva, Petr Bartošek, Lucie Berčíková, Erika Čechová, Leona Buňková

Effect of essential oils of *Myrtaceae* plants on the *Penicillium commune*

Dana Tančinová, Denisa Foltínová, Zuzana Mašková, Jana Štefániková, Július Árvay

Section 3: Chemical safety of foodstuffs

Food colors regarding fraud and safety of foodstuffs of animal origin

Martina Fikselová, Jozef Golian, Martin Mellen

The effect of the addition of osmotic substances on the minerals content in cooked soybeans

Adam Florkiewicz, Ciula Klaudia, Agnieszka Filipiak-Florkiewicz

The influence of selenium on selected heavy metals cumulation in oyster mushroom fruiting bodies

Marcel Golian, Alžbeta Hegedúsová, Marianna Trochcová, Adriána Maťová, Miroslav Šlosár

Effect of selenium fertilization on the garden pea grown in the presence of lead contaminated soil

Silvia Jakabová, Zuzana Šeböková, Alica Bobková, Jozef Čurlej, Ľubomír Belej, Marek Bobko, Dagmar Kozelová, Ján Durec, Ondrej Hegedús

Effect of sous-vide heat treatment on the phthalic acid esters content in meat

Alžbeta Jarošová, Marcela Jandlová, Josef Kameník

The concentrations of phthalic acid esters in a water bath at sous-vide heat treatment

Marcela Jandlová, Alžbeta Jarošová, Josef Kameník, Vojtěch Kumbár, Šárka Nedomová

Thermo-degenerative changes of rapeseed and sunflower oils during deep-frying french fries

Lucia Zelenáková, Mária Angelovičová, Marek Šnirc, Jana Žiarovská, Stanislav Kráčmar, Branislav Gálik, Simona Kunová

Section 4: Nutrition and food safety

Unusual aspects of the fat content of mealworm larvae as a novel food

Martin Adámek, Jiří Mlček, Anna Adámková, Marie Borkovcová, Martina Bednářová, Zuzana Musilová, Josef Skácel, Jiří Sochor

Is edible insect as a novel food digestible?

Martin Adámek, Jiří Mlček, Anna Adámková, Marie Borkovcová, Martina Bednářová, Tünde Juríková, Zuzana Musilová

Alternative sources of food

Zuzana Čaplová, Blanka Tobolková, Emil Kolek, Zuzana Rešková, Peter Siekel

The effect of feeding prefermented feed in laying hen on qualitative parameters of produced eggs

Eva Dudříková, Boris Semjon, Martin Bartkovský, Slavomír Marcinčák

Specific detection of allergenic components in tree nuts

Dominika Hercegová, Lucia Zeleňáková

Morphology of pollen grains of exotic honeys

Zdeňka Javůrková, Matej Pospiech, Bohuslava Tremlová, Michaela Petrášová, Hana Běhalová, Michaela Bičová

Antioxidant activity of honeys of various origin from the Malopolska region

Lesław Juszczak, Robert Socha

Consumer preferences and determinants of decision making for buying sheep's milk cheese

L'udmila Nagyová, Jana Rybanská, Ingrida Košičiarová

Qualitative parameters of protein gels from albumen base

Sylvie Ondrušíková, Šárka Nedomová, Alžbeta Jarošová, Vojtěch Kumbár

Bioactive compounds evaluation in different types of Czech and Slovak honeys

Soňa Škrovánková, Lukáš Snopek, Jiří Miček, Eva Volaříková

Biogenic amines in smear ripened cheeses

Olga Cwikowa, Gabriela Franke

Section 5: Safety and control of milk and dairy products

Goat yoghurt drinks with elevated α -linolenic acid content and enriched with yacon fibre

Markéta Borková, Miloslav Šulc, Alena Svitáková, Klára Novotná, Jana Smolová, Jitka Peroutková, Ondřej Elich

Inovative methods in microbiom studying in Slovak cheese bryndza

Tereza Cabicarová, Zuzana Rešková, Zuzana Čaplová, Janka Koreňová, Tomáš Kuchta

Monitoring of urea content in samples of raw cow's milk

Margita Čanigová, Viera Ducková, Zuzana Remeňová, Peter Zajác, Miroslav Kročko

Effect of somatic cell counts occurred in milk on quality of Slovak traditional cheese - parenica

Viera Ducková, Margita Čanigová, Peter Zajác, Zuzana Remeňová, Miroslav Kročko, L'udmila Nagyová

Occurence and antimicrobial resistance of common udder pathogens isolated from sheep milk in Slovakia

Ivan Holko, Vladimír Tančín, Kristína Tvarožková, Peter Supuka, Anna Supuková, Lucia Mačuhová, Štefan Baranovič

Diversity of microorganisms in the traditional Slovak cheese

Miroslava Kačániová, Simona Kunová, Elena Horská, L'udmila Nagyová, Czesław Puchalski, Peter Haščík, Margarita Terentjeva

Comparison of microbiological quality selected yoghurts and bio-yoghurts

Jana Kolačkovská, Dagmar Kozelová, Simona Kunová

The importance of milk and dairy products consumption as a part of traditional nutrition

Lubica Kubicová, Kristína Predanocyová, Zdenka Kádeková

Effect of weaning system and type of milk flow on milk production of crossbred ewes improved Valachian and Tsigai with Lacaune

Lucia Mačuhová, Vladimír Tančín, Juliana Mačuhová, Michal Uhrinčat', Milan Margetin

Preference mapping of Slovak cheese

Patricia Martišová, Jana Štefániková, Matej Hynšt, Vladimír Vietoris

The effect of reduction of NaCl content in natural cheese on the production of biogenic amines during ripening

Vendula Pachlová, Richard Adámek, Martina Bučková, Pavel Pleva, Kateřina Moudrá

Evaluation of selected parameters of Eidam type cheese packed under foil with natural antimicrobial agents

Alena Saláková, Libor Kalhotka, Miroslav Jůzl, Eva Burdová, Gabriela Růžicková, Zdenka Pšeničková, Tomáš Obr

Sensory profile of Parenica cheese kinds made from pasteurized cow's milk

Boris Semjon, Jana Maľová, Tatiana Vataščinová, Pavel Maľa

Application of electronic nose for determination of Slovak cheese authentication based on aroma profile

Jana Štefániková, Veronika Nagyová, Matej Hynšt, Vladimír Vietoris, Patricia Martišová, L'udmila Nagyová

Somatic cells count during the first and second lactation in ewes

Vladimír Tančín, Kristína Tvarožková, Michal Uhrinčat', Lucia Mačuhová, Martina Vršková, Marta Oravcová

The electrical conductivity of sheep's milk and the possibility of mastitis detection

Michal Uhrinčat', Vladimír Tančín, Kristína Tvarožková, Lucia Mačuhová, Martina Vršková, Martin Ptáček, Ivan Holko

Direct detection of *Listeria monocytogenes* in the cheese by PCR

Adriana Véghová, Jana Minarovičová, Tereza Cabicarová, Eva Kacliková

Hygienic quality and composition of raw sheep's bulk milk samples on selected Slovak farms during year 2018

Martina Vršková, Vladimír Tančín, Michal Uhrinčat', Lucia Mačuhová, Kristína Tvarožková

Characteristics of textural and sensory properties of Oštiepok cheese

Peter Zajác, Patricia Martišová, Jozef Čapla, Jozef Čurlej, Jozef Golian

Composition and physicochemical properties of ovine milk at the beginning and the end of the mature milk production

Lucia Zeleňáková, Margita Čanigová

Assessment of lipid peroxidation in dairy cows with subclinical and clinical mastitis

František Zigo, Juraj Elečko, Milan Vasiľ, Zuzana Farkašová, Martina Zígová, Ladislav Takáč, Jana Takáčová, Jolanta Bujok, Ewa Pecka Kielb

The reliability of products traceability from the Oravka autochthonous breed at the individual level

Radoslav Židek, Lukáš Jurčaga

Section 6: Safety and control of meat and meat products

Analysis of selected fat profile indicators in beef, lamb and chicken meat

Mária Angelovičová, Michaela Klimentová, Marek Angelovič

Effect of eugenol, neridol and piperine feed supplement on the thigh muscle fat profile of broiler chickens

Mária Angelovičová, Michaela Klimentová, Marek Angelovič

Authentication of poultry products at the breed level using genetic markers

Lubomír Belej, Radoslav Židek, Lukáš Jurčaga

Effect of prefermented cereal feed on fatty acid profile and degradation changes in broiler meat

Martin Bartkovský, Slavomír Marcinčák, Jozef Nagy, Peter Turek, Tatiana Klempová, Milan Čertík, Marek Hudák

Authentication and preference mapping of ham

Lucia Benešová, Jozef Golian, Zuzana Drdlová, Tomáš Vlčko

The influence of application of grape seed extract on oxidative stability and sensory quality of meat product

Marek Bobko, Miroslav Kročko, Jana Tkáčová, Alica Bobková, Andrea Mendelová, Lubomír Belej, Jozef Čurlej, Silvia Jakobová

Instrumental texture evaluation of Spisske frankfurters counterfeited by chicken meat

Jozef Čurlej, Lubomír Belej, Marek Bobko, Silvia Jakobová, Alica Bobková, Jozef Golian

Comparison of quality parameters in the cooked salami "Gothajský" in terms of used salt content and additives

Miroslav Jůzl, Markéta Piechowiczová, Kamila Řehůřková

Antioxidant effect of oregano essential oil during various storage meat time of hybrid combination Ross 308

Michaela Klimentová, Mária Angelovičová

The impact of commercial protection culture on the quality of the saline solution in the process of meat salting

Miroslav Kročko, Ivona Steinhübllová, Margita Čanigová, Viera Ducková, Marek Bobko

Quality of sausages from Termond white, Popielno white and crossbreed rabbits

Lukas Migdał, Piotr Kulawik, Joanna Tkaczewska, Sylwia Pałka, Michał Kmiecik, Anna Migdał, Władysław Migdał

Chicken skin gelatine as an alternative to pork and beef gelatines

Petr Mrázek, Pavel Mokrejš, Robert Gál, Jana Orsavová

The effect of humic substances supplementation during broiler fattening on sensory parameters of produced meat

Boris Semjon, Dana Marcinčáková, Ivete Jačuttová, Martin, Bartkovský, Peter Váczi, Alena Nagyová, Slavomír Marcinčák

The reliability of products traceability from the Oravka autochthonous breed at the individual level

Radoslav Židek, Lukáš Jurčaga

Section 7: Safety and control of foodstuffs of plant origin

Increasing of selenium content and qualitative parameters in tomato (*Lycopersicon esculentum* mill.) after its foliar application

Alena Andrejiová, Alžbeta Hegedúsová, Samuel Adamec, Ondrej Hegedús, Ivana Mezeyová

Characteristics of flour and dough from purple and blue wheat grain

Iva Burešová, Václav Trojan, Martin Helis

Functional properties of muffin as affected by substituting wheat flour with crob powder

Libor Červenka, Michaela Fruhbauerová, Helena Velichová

The effect of coffee beans roasting on its chemical composition

Pavel Diviš, Jaromír Pořízka, Jakub Křikala

Antioxidant profile of mulled wine

Dani Dordevic, Simona Janciková, Bohuslava Tremlová

Morphological and antiradical characteristics of Rugosa rose (*Rosa rugosa thunb.*) fruits canned in different kind of honeys and in beverages prepared from honey

Katarína Fatrcová-Šramková, Ján Brindza, Eva Ivanišová, Tünde Juríková, Vladimíra Kňazovická, Marianna Schwarzová, Olga Grygorieva

Comparison of traditional and vegetarian diet in the context of iron and vitamin C dietary intake

Agnieszka Filipiak-Florkiewicz, Dominika Witek, Adam Florkiewicz

Fruit as a source of antioxidants and trends in its consumption

Dagmar Kozelová, Eva Matejková, Ján Durec, Martina Fikselová, Silvia Jakobová

Antimicrobial activity of resveratrol and grape pomace extract

Simona Kunová, Soňa Felsőciová, Eva Tvrdá, Eva Ivanišová, Atilla Kántor, Jana Žiarovská, Margarita Terentjeva, Miroslava Kačániová

Physico-chemical study of steroids from different matureness corn silk material

Lubomír Lapčík, Peng Li, Barbora Lapčíková, Sergii Kalytchuk

Wheat bran stabilization and its effect on cookies quality

Michaela Lauková, Jolana Karovičová, Lucia Minarovičová, Zlatica Kohajdová

Laboratory analysis of spicy pepper

Lubomír Lopašovský, Lucia Zeleňáková, Simona Kunová, Miroslava Kačániová

The effect of storage and heat treatment on the quality of selected varieties of potatoes

Ján Mareček, Andrea Mendelová

Evaluation of the dependence between physical and chemical indicators of the quality of the green peas

Andrea Mendelová, Ľubomír Mendel, Ján Mareček

Gluten free rice muffins enriched with teff flour

Lucia Minarovičová, Michela Lauková, Jolana Karovičová, Zlatica Kohajdová, Veronika Kepičová

Comparison of antioxidant activity, content of polyphenols and flavonoids in liturgical and common wines

Jiří Mlček, Anna Adámková, Soňa Škrovánková, Martin Adámek, Monika Ondrášová

Varietal variability of less grown mints: influence on selected antioxidants

Ivana Mezeyová, Alžbeta Hegedúsová, Ján Farkaš, Ján Mezey, Miroslav Šlosár

Natural fruit beverages fortified by biologically active substances of grape vines

Lukáš Snopek, Jiří Mlček, Vlastimil Fic, Irena Sytařová, Soňa Škrovánková

The effect of fatty acid profile on the stability of non-traditional and traditional plant oils

Josef Soukup, Lenka Kouřimská

The evaluation of selected qualitative parameters of sweet potato (*Ipomoea batatas* L.) in dependence on its cultivar

Miroslav Šlosár, Alžbeta Hegedúsová, Ondrej Hegedús, Ivana Mezeyová, Ján Farkaš, Marcel Golian

The effect of inulin addition on rheological properties of starch pastes and gels

Mariusz Witczak, Zofia Smółka, Teresa Witczak, Anna Stępień

Expression pattern of thaumatin in the selected red varieties of *Vitis vinifera*, L.

Jana Žiarovská, Veronika Fialková, Lucia Zamiešková, Jana Bilčíková

Poster presentation (electronically)::

28. March, 2019 9:00 -14:00, Section 1, 2, 3,4, 28. March, 2019 14:00 - 17:00, Section 5, 6 29. March, 2019 8:30 - 12:00 Section 7

Organization committee of the conference:

prof. Ing. Jozef Golian, Dr. Assoc. prof. Radoslav Židek, PhD.

prof. Ing. Mária Angelovičová, CSc. Ing. Ľubomír Belej, PhD.

Assoc. prof. Martina Fikselová, PhD. Ing. Jozef Čapla, PhD.

Assoc. prof. Lucia Zelenáková, PhD. Ing. Jozef Čurlej, PhD.

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Assoc. prof. Alica Bobková, PhD. Ing. Peter Zajác, PhD.

Mgr. Ľubica Vaňová Ing. Jela Denkerová

Ing. Lucia Benešová Ing. Zuzana Drdolová

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prof. Ing. Ľubomír Valík, PhD., STU Bratislava

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prof. Ing. Dana Tančinová, PhD., SUA Nitra

Assoc. prof. RNDr. Peter Siekel, CSc., FRI Bratislava

Assoc. prof. MVDr. Ján Bardoň, Ph.D., SVI Olomouc, ČR

Assoc. prof. Ing. Libor Červenka, Ph.D., University of Pardubice, ČR

doc. MVDr. Bohuslava Tremlová, CSc., VFU Brno, ČR

prof. Dr. Teresa Fortuna, D.Sc., FFT, UR Krakow, PL

Dr. hab. inż. Agnieszka Filipiak-Florkiewicz, UR Krakow, PL

prof. Tadeusz Trziszka, Ph.D., D.Sc. Wroclaw University, PL

prof. František Buňka, Ph.D., TBU Zlín, Czech Republic

Assoc. prof. Ing. Ján Pánek, Ph.D., UCT Prague, ČR

prof. Ing. Stanislav Kráčmar, DrSc., CBHM, ČR

prof. Ing. Alžbeta Jarošová, CSc., MU Brno, ČR

prof. MVDr. Lenka Vorlová, Ph.D., UVPS Brno, ČR

Assoc. prof. Ing. Lenka Kouřimská, Ph.D., CULS, Prague, ČR

Assoc. prof. Ing. Pavel Diviš, Ph.D., BUT Brno, ČR

Assoc. prof. Ing. Roman Labuda, Ph.D., University of Veterinary Medicine Vienna, Austria

prof. Dr. Irina Chernukha, Russian Meat Research Institute, Moscow, Rusko

Purpose of the Conference:

The conference is intended for public community active in the food industry, food and analytical laboratories, food companies, food research and education. The aim of the conference is to present the latest trends in the field of control, food safety, food analysis, authentication and traceability of food allergens and contaminants, analysis and evaluation of new methods.

Contact:

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MEDIA PARTNERS OF THE CONFERENCE



COMPANY PRESENTATIONS DURING THE CONFERENCE

At the conference the companies with their equipment and lectures will be included. Each of them will be available for consultation.

Zoznam prístrojov prezentovaných na konferencii 2019

Mini VIDAS	multiparametrový systém pre imunologické testovanie patogénov a stafylokokových Enterotoxínov v potravinách
MPA – FT NIR	analýzátor pre kontrolu kvality mliekarenských výrobkov všetkých typov a ďalších potravinárskych produktov (tekuté, pastovité, viskózne i tuhé produkty)
DA 7250	analýzátor pre kontrolu kvality surovín a výrobkov (v tuhom a pastovitom stave) - agro komodity rastlinného pôvodu a produkty mäsového priemyslu
DA 7440	analýzátor pre on-line meranie kvalitatívnych parametrov
Inframatic 9520	prístroj na meranie kvalitatívnych parametrov mlynárenského priemyslu
Textúrometer TA.XT Plus	analýzátor textúry s kombinovaným meraním v kompresii, strihu a extrúzii
Lactoscan SCC	prístroj pre stanovenie počtu somatických buniek v surovom mlieku
Hustomery a refraktometre RUDOLPH	hustomery Rudolph využívajú princíp merania, ktorý zabezpečuje dlhodobú stabilitu vykonanej kalibrácie a možnosť merania pri všetkých teplotách refraktometre Rudolph – aplikácie pre farmáciu, potravinárstvo, cukrovarníctvo, petrochémiu a ďalšie odbory
Digitálny mikroskop TAGARNO	umožňuje vykonávať presné merania priamo v mikroskope. Vytvorenie cennej dokumentácie pre laboratórium, výborný nástroj kontroly kvality
NOVALUM II	kontrola hygieny a sanitácie v procese pomocou ATP na princípe luminiscencie
CheckPoint 3 O ₂ /CO ₂	prístroj určený na kontrolu zvyškových plynov O ₂ alebo O ₂ /CO ₂ v obaloch s ochrannou atmosférou (nová revolučná technológia keramického senzoru)
MAP Check 3 GasSave O ₂ /CO ₂	analýzátor so zabudovaným proporcionálnym prietokom plynov (zabezpečuje optimálne dávkovanie ochrannej atmosféry u baličiek)
Peristaltická rozplňovacia pumpa PM i	nový typ pumpy pre presné rozplňovanie živných médií
Dilumat START	nový typ tenzometrickej riedičky, najrýchlejší dilutor na trhu, automatické váženie a riedenie vzoriek
CHARM® Peel Plate mikrobiálne testy	rýchle kultivačné metódy pre detekciu mikroorganizmov pre monitoring potravín, nápojov, vôd, životného prostredia.
CHARM® ROSA® MRL BETA-lactam a RF Tetracyklín 2 minútový test	test pre kontrolu surového kravského, ovčieho a kozieho mlieka
CHARM® ROSA® mykotoxínové testy	rýchle, úsporné a presné stanovenie mykotoxínov v obilninách a krmovinách

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