

**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**



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

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**March 26 – 27, 2020
Piešťany, Slovakia**

Conference programme: Thursday, 26 March, 2020

- 8.00 - 9.00 Presentation
9.00 - 9.10 Opening of the conference
[Current problems in food hygiene and safety](#)
9.10 - 9.40 **Official control of foodstuffs in the Slovak Republic in 2019**
Jozef Bireš
9.40 - 10.05 **Activities of the State Veterinary Administration of Czech Republic in the Food Safety Sector in 2019**
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 2019**
Martin Klanica
10.30 - 11.00 **Break**
11.00 - 11.25 **Current food legislation**
Jana Venhartová
11.25 - 11.50 **The role of the food industry in dealing with civilization diseases**
Jozef Golian
11.50 - 12.10 **Activities of the Ministry of agriculture of the Czech republic related to food safety and consumer protection**
Ondřej Horák
12.10 - 12.30 **Department of Food Safety and Nutrition - EFSA's communication channel in the field of the food safety chain**
Milec Lucia, Kromerová Katarína, Kuzmiak Theiszová Marica
12.30 - 13.40 **Lunch**
[Analytical methods in food industry](#)
13.45 - 14.00 **Comparison Of Heat-Stable Peptides Using Mrm Method To Identify Beef Muscle Tissuecomparison Of Prototypic Peptides Using Multiple Reaction Monitoring Method To Identify Beef Muscle Tissue**
Daniil Khvostov
14.00 - 14.15 **A randomised controlled trial of innovative specialised meat product for patients with cardiovascular and metabolic disorders**
Irina ChermukhaElena Kotenkova,
14.15 - 14.30 **Effect of additives in broiler nutrition on the quality and safety of produced meat fats**
Slavomír Marcinčák, Milan Čertík, Martin Bartkovský, Dana Marcinčáková
14.30 - 14.45 **Occurrence of carminic acid, carmine – E120 in food in the years 2017-2019**
Ivana Bartalosová, Lucia Martinkovičová
14.45 - 15.00 **Non-desirable compounds in foods and current possibilities of their removal**
Peter Šimko, Lukáš Kolarič, Jolana Karovičová, Zlatica Kohajdová, Lucia Minarovičová a Michaela Lauková
15.00 - 15.30 **Break**
15.30 - 15.50 [Innovations in food production](#)
New type foods based on vegetable raw materials
Ján Durec
15.50 - 16.10 **Innovative potential of Nestle Slovakia**
Jaroslav Žiak
16.10 - 16.40 **Benefit of Automation in Food Safety Analysis**
Olivier Dérogis
16.40 - 16.55 **Fast and accurate method for the determination of residual lactose in dairy products**
Ondrej Hurňák
18.30- 23.30 **Social evening**

Friday, 27 March, 2020

- Safety and control of plant original products
- 9.00 - 9.15 **Nutritional benefit of food wheat grain and milling products**
Marie Hrušková, Pavel Filip
- 9.15 - 9.30 **Assessment of possibilities of strawberry jam reformulation**
Ladislava Rýdlová, Tereza Škorpilová, Gabriela Juhászová, Aleš Rajchl
- 9.30 - 9.45 **Optimization of working conditions in voltammetric simultaneous determination of retinyl acetate and α -tocopheryl acetate**
Granit Jashari, Arbër Musliu, Milan Sýs, Tahir Arbneshi, Radovan Metelka, Tomáš Mikysek, Ivan Švancara
- 9.45 - 10.00 Safety and control of milk and milk products
A comparison of sample preparation methods for the determination of macroelements in milk by icp-oes
Jakub Křikala, Pavel Diviš, Jaromír Pořízka
- 10.00 - 10.15 **Extractive stripping voltammetry at a glassy carbon paste electrode for analysis of cow's milk and cream**
Granit Jashari, Michaela Frühbauerová, Milan Sýs, Libor Červenka
- 10.15 - 10.30 **Heat-resistance of vegetative bacteria isolated from artisan Slovakian cheeses: application of mathematical models**
Veronika Lehotová, Karla Urgelová, Alžbeta Medvedová, Ľubomír Valík
- 10.30 - 11.00 **Break**
- Safety and control of animal original products
- 11.00 - 11.15 **Factors influencing nutritional value of edible insects**
Lenka Kourímská
- 11.15 - 11.30 **Qualitative parameter methods for honey evaluation**
Matej Pospiech, Zdeňka Javůrková, Simona Ljasovská, Bohuslava Tremlová, Marie Bartlová
- 11.30 - 11.45 Safety and control of meat and meat products
Meat loss of weight after heat treatment
Josef Kameník, Kateřina Bogdanovičová, Blanka Macharáčková, Jiří Bednář, František Ježek, Danko Haruštíaková
- 11.45 - 11.55 **New techniques for traceability of meat products**
Radoslav Židek
- 11.55 - 12.05 **Effect of feeding of 10 % prefermented feed on fatty acid profile and oxidation changes in chicken breast meat**
Martin Bartkovský, Dana Marcinčáková, Marek Hudák, Peter Turek, Tatiana Klempová, Milan Čertík, Slavomír Marcinčák
- 12.05 - 12.15 **Preparation of protein products from poultry tissues rich in collagen**
Aneta Polaštíková, Robert Gál, Pavel Mokrejš, Jana Orsavová
- 12.15 - 12.30 **Poultry gelates from by-products as a potential material for preparation of edible packaging**
Jakub Martinek, Pavel Mokrejš, Robert Gál
- Discussion**
- Closing of the conference**
- 12.45 **Lunch**

Posters

Section 1: Current problems in food hygiene and safety

Nutrition label "Nutri-score" as a tool to support food quality

Jozef Čapla, Peter Zajác, Jozef Golian, Ľubomír Belej, Lucia Benešová

Food adulteration and safety regarding detected market cases and consumer opinions

Martina Fikselová, Lucia Benešová, Peter Zajác, Jozef Golian

Section 2: Microbiological and mycological food safety

Modeling of *Bacillus cereus* growth in cooked cereal side dish

Šárka Bursová, Danko Haruštiaková, Kateřina Dorotíková, Eliška Krobotová, Zuzana Mlejnková, Lenka Necidová

Effect of temperature on the SEA, SEB a SEC production in delicatessen and desserts

Šárka Bursová, Lenka Necidová, Danko Haruštiaková, Kateřina Bogdanovičová, Iveta Vaňková, Michaela Vinklárková

Microbiological quality of parenica cheeses from farm production

Viera Ducková, Margita Čanigová, Miroslav Kročko, Ludmila Nagyová

Survey of mycobacteria on slovakian wine grapes from small carpathians wine region

Soňa Felšöciová, Miroslava Kačániová, František Vrábel

Antifungal activity of selected essential oils on the growth of *Penicillium commune* isolates

Denisa Foltinová, Dana Tančinová, Miroslava Cíсарová

Antimicrobial potential of different medicinal plants against food industry pathogens

Miroslava Kačániová, Nenad Vuković, Simona Kunová, Veronika Váľková, Petra Borotová, Lucia Gálovičová, Ľubomír Lopašovský, Katarína Rovná, Eva Ivanišová

Variability of staphylococci detected in raw goats' milk

Andrea Lauková, Martin Tomáška, Miroslav Kološta, Emília Dvorožňáková, Monika Pogány Simonová

Occurrence and properties of enterococci isolated from slovak traditional dairy products

Andrea Lauková, Anna Kandričáková, Eva Bino, Monika Pogány Simonová, Maria Joao Fraqueza

Monitoring of microscopic fungi occurrence in bee products

Zuzana Mašková, Vladimíra Křazovická, Veronika Mančíková, Dana Tančinová, Zuzana Barboráková

Staphylococci detected in ewes' lump cheese

Monika Pogány Simonová, Andrea Lauková, Martin Tomáška, Maroš Drončovský

Bacteriocin-like activity of *enterococcus mundtii* isolated from raw goats milk

Monika Pogány Simonová, Andrea Lauková, Martin Tomáška

Inhibitory effect of some plant essential oils on the growth of *Rhizopus stolonifer* and *Rhizopus lyococcus*

Dana Tančinová, Miroslava Hlebová, Denisa Foltinová, Zuzana Mašková, Zuzana Barboráková

Ascariasis as the most frequent helminthosis in Slovakia

Lucia Zeleňáková

Section 3: Chemical safety of foodstuffs

Výskyt ftalátů v kravském mléce získaného z mléčného automatu

Alžběta Jarošová, Marcela Jandlová, Petra Klvaňová

Sodium nitrite. Reasons why used in the past and in the food industry today

Katarína Fašiangová, Jozef Golian

Section 4: Nutrition and food safety

Research of selected physical indicators of table eggs in the small-scale breedings from the aspect of health safety

Mária Angelovičová, Michal Angelovič, Lucia Zeleňáková

The NOVA system and ultra-processed foods in relation to consumer decision-making in foods choice

Mária Angelovičová, Lucia Zeleňáková, Peter Zajác, Jozef Čapla

Influence of electrical conductivity on the correlation of water activity and moisture content of Czech and Slovak honeys

Klára Bartáková, Dominika Demjanová, Lenka Vorlová

Reducing salt content in food as a tool to prevent civilization diseases

Viera Horváthová, Renáta Nováková

Different optical depth in qualitatively pollen analysis

Zdeňka Javůrková, Matej Pospiech, Simona Ljasovská, Bohuslava Tremlová

Verification of the traceability model of autochthonous poultry breeds

Lukáš Jurčaga, Radoslav Židek, Jozef Golian, Ľubomír Belej, Alžběta Demianová

The comparison of HPLC and spectrophotometric method for cholesterol determination

Lukáš Kolarič, Peter Šimko

Lactose intolerance and plant-based milk substitutes

Dagmar Kozelová, Jana Kolačková, Lucia Benešová

Perception of sensory attributes and marketing tools of selected milk brands

Alexandra Krivošíková, Ludmila Nagyová, Andrej Géci, Miroslava Kačániová

Characteristic parameters of Czech honey harvested in 2019

Kružík Vojtěch, Grégrová Adéla, Titěra Dalibor, Čížková Helena

Influence of pollen grains on the color of Czech honey

Simona Ljasovská, Matej Pospiech, Zdeňka Javůrková, Marie Bartlová, Bohuslava Tremlová, Martin Král

Discrimination methods as a dual quality assessment tool

Patricia Martišová, Lucia Benešová, Zuzana Troppová, Jana Štefániková, Boris Semjon

Influence of consumer personality on dairy purchasing behavior from the psychological factors point of view

Ludmila Nagyová, Andrej Géci, Alexandra Krivošíková, Elena Horská, Miroslava Kačániová

Personalized nutrition and 'digital twins' of food

Marina Nikitina, Irina Chernukha

Effect of supplementation with solid-state fermented feed in the diet of laying hens on egg qualitative variables

Boris Semjon, Eva Dudriková, Iveta Jadůttová, Martin Bartkovský, Tatiana Klempová, Dana Marcinčáková, Ondrej Slaný, Slavomír Marcinčák

Evaluation of colour different types of honey by spectrophotometric method

Jana Tkáčová, Marek Bobko, Juraj Čuboň, Miroslav Kročko, Peter Haščík, Adriana Pavelková, Andrej Boška, Mária Angelovičová

Section 5: Safety and control of milk and dairy products

Dynamics of benzoic acid content during storage of cow, sheep and goat yoghurts packed in various types of packaging

Klára Bartáková, Sandra Dluhošová, Lenka Kaniová, Ivana Borkovcová, Jan Pospíšil, Lenka Vorlová

Influence of storage conditions on occurrence of *Enterococci* in cheese

Olga Cwiková, Gabriela Franke

Influence of cheese production technology on composition of parenica cheese

Margita Čanigová, Viera Ducková, Zuzana Remeňová, Ludmila Nagyová

Effects of the lactation period, breed and feed on amino acids profile of mare's milk

Fišera Miroslav, Kráčmar Stanislav, Šustová Květoslava, Tvrzník Pavel, Velichová Helena, Fišerová Lenka, Kubáň Vlastimil

Functional properties of processed cheese spread enriched by grape skin powder

Michaela Frühbauerová, Libor Červenka, Tomáš Hájek, Richardos Nikolaos Salek, Helena Velichová, František Buňka

Sensory active substances causing whey beverages odors during storage

Mariana Hanková, Helena Čížková

Bryndza cheese of Slovak origin as potential resources of probiotic bacteria

Miroslava Kačániová, Margarita Terentjeva, Simona Kunová, Soňa Felšöciová, Lucia Godočiková, Elena Horská, Ludmila Nagyová, Peter Haščík, Jana Štefániková

Effect of somatic cells count on milkability and milk compositions of ewes

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

Use of techniques DART-TOF/MS and SPME-GC-O/MS for evaluation of reformulated fresh cheese quality

Aleš Rajchl, Adéla Grégrová, Tereza Fiantoková, Tereza Škorpilová, Ladislava Rýdlová, Adam Tobolka, Irena Němečková, Šárka Havlíková, Jan Forejt, Helena Čížková

Occurrence of *Staphylococcus* spp. in sheep milk and their resistance to antibiotics

Milan Vasil', Zuzana Farkašová, Juraj Elečko, František Zigo

Survey of somatic cell counts and milk composition in bulk milk of ewes

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

Milk yield and somatic cells in dairy ewes with respect to their mutual relations

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

Determination of selected aroma active compounds in Slovak bryndza cheese by electronic nose and gas chromatography

Jana Štefániková, Július Árvay, Miroslava Kačániová

Factors affecting raw milk quality of dairy cows under practical conditions

Vladimír Tančín, Šimon Mikláš, Maroš Čobirka, Michal Uhrinčat', Lucia Mačuhová

Mastitis pathogens and somatic cell count in ewes milk

Kristína Tvarožková, Vladimír Tančín, Michal Uhrinčat', Lukáš Hleba, Lucia Mačuhová

On-farm diagnosis of subclinical mastitis of mammary gland of ewes and its reliability level.

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

The occurrence of resistance to antibiotics therapy in coagulase-positive and coagulase-negative staphylococci isolated from sheep's milk in holding in Slovakia

Milan Vasil', Zuzana Farkašová, Juraj Elečko, František Zigo

Effect of humates in diet of dairy cows on the milk parameters and occurrence of mastitis

František Zigo, Milan Vasil', Zuzana Farkašová, Silvia Ondrašovičová, Martina Zígová

Section 6: Safety and control of meat and meat products

Effect of linseed (*Linum usitatissimum* L.) addition on quality of the pork meat

Martin Bartkovský, Dana Sopková, Zuzana Andrejčáková, Boris Semjon, Slavomír Marcinčák

Oxidative stability and sensory quality of raw-cooked meat product after application of grape seed extract

Marek Bobko, Miroslav Kročko, Peter Haščík, Jana Tkáčová, Alica Bobková, Andrea Mendelová, Ľubomír Belej, Adriana Pavelková

Comparison of the physico-chemical meat quality of the breeds mangalitsa and large white with regard to the slaughter weight

Ivan Imrich, Eva Mlyneková, Juraj Mlynek, Marko Halo, Tomáš Kanka

Hodnotenie nízkoteplotného ohrevu v rôznych technologických zariadeniach na výrobu sous-vide a konvenčne tepelne upraveného mäsa

Miroslav Jůzl, Jaroslav Začal, Michal Šustr, Markéta Piechowiczová, Lucie Grossová, Petr Dostál

Mutation within rabbit IGFBP1 influence meat traits parameters in crossbreed population

Lukasz Migdal, Sylwia Palka, Anna Migdal, Władysław Migdal, Michał Kmiecik, Ewelina Semik-Gurgul, Jozef Bieniek

The chemical composition and safety of wild boar meat (*Sus scrofa*)

Władysław Migdal, Alicja Rutkowska-Mazur, Gwiazda Emilia, Łukasz Migdal, Anna Migdal

Meat performance of japanese quails after application of bee bread powder

Adriana Pavelková, Peter Haščík, Marcela Capcarová, Anna Kalafová, Emilia Hanu

Oxidative stability of fermented meat products with starter and probiotic culture determined by TBARS method

Miroslav Kročko, Marek Bobko, Viera Ducková, Jana Tkáčová

Determination of edible salt content in home made sausages

Ľubomír Lopašovský, Lucia Zeleňáková, Simona Kunová, Silvia Jakabová, Jela Denkerová

Nitrites in meat products and their effects

Ladislav Staruch, Paula Šoucová

Quality and durability of sausages for grilling from the microbiological point of view

Lucia Zeleňáková, Ľubomír Lopašovský, Simona Kunová

Section 7: Safety and control of foodstuffs of plant origin

Monitoring of selected properties of non-traditional flours

Martin Adámek, Jiří Mlček, Anna Adámková, Oldřih Faměra, Lenka Kouřimská, Pavel Jáneš

Textural analysis of sterilized peas

Ľubomír Belej, Jozef Čurlej, Alica Bobková, Jozef Čapla, Lukáš Jurčaga, Alžbeta Demianová, Silvia Jakabová

Milk thistle flour effect on dough rheological properties

Tatiana Bojňanská, Alena Vollmannová, Janette Musilová

Analysis of selected parameters of coffee quality

Alžbeta Demianová, Alica Bobková, Július Árvay, Silvia Jakabová, Marek Bobko, Ľubomír Belej, Lukáš Jurčaga, Katarína Gumanová

Determination of sweeteners and preservatives in beverages by hplc-dad-elsd

Pavel Diviš, Zuzana Jurečková, Milena Vespalcová, Jaromír Pořízka, Lenka Punčochářová

Influence of inulin and oligofructose on the organoleptic properties and antioxidant

Celina Habryka, Robert Socha, Lesław Juszcak

Estimation of phenolic compounds content and antioxidant activity of leaves extracts of some selected non-traditional plants

Olga Grygorieva, Olena Vergun, Svitlana Klymenko, Mykhailo Zhurba, Vladimíra Horčinová Sedláčková, Eva Ivanišová, Jan Brindza

The use of biofortification for production of selenium enriched garden pea

Silvia Jakabová, Jozef Čurlej, Martina Fikselová, Luboš Harangozó, Dagmar Kozelová, Ondrej Hegedűs, Alžbeta Hegedűsová

Monitoring the stability of fortified cold-pressed sunflower oil under different storage conditions

Simona Jancikova, Dani Dordevic, Alexandra Lankovova, Bohuslava Tremlova

Phytochemical profile and biological activity of selected kind of medicinal herbs

Eva Ivanišová, Dajana Vasková, Grzegorz Zagula, Dzmitry Grynshpan, Tatsiana Aleksandrovna Savitskaya, Miroslava Kačániová

Utilisation of quinoa for development of fermented beverages

Jolana Karovičová, Zlatica Kohajdová, Lucia Minarovičová, Michaela Lauková, Mária Greifová, Gabriel Greif, Jarmila Hojerová

Quality of toast bread influenced by added fiber

Lucie Kostihová, Viera Šottníková, Šárka Nedomová, Luděk Hřivna, Miroslav Jůzl

Differences between microbiota, phytochemical, antioxidant profile and dna fingerprinting of cabernet sauvignon grape from slovakia and macedonia

Simona Kunová, Eva Ivanišová, Jana Žiarovská, Lucia Zamiešková, Soňa Felsöciová, Anka Trajkovska Petkoska, Daniela Nikolovska Nedelkoska, Miroslava Kačániová

Effect of thermal stabilization on physico-chemical parameters and functional properties of wheat bran

Michaela Lauková, Jolana Karovičová, Lucia Minarovičová, Zlatica Kohajdová

Impact of the addition of sweet potato and potato on quality of bread

Ján Mareček, Andrea Mendelová, Miriam Solgajová, Martin Hranka

Quality evaluation of cherry tomatoes

Andrea Mendelová, Ľubomír Mendel, Ján Mareček, Miriam Solgajová

Health hidden in grape pomace

Jiří Mlček, Klára Vojáčková, Soňa Škrovánková, Anna Adámková, Martin Adámek, Vlastimil Fic

The mineral composition of Brassica napus pollen

Svetlana, Motyleva Tatyana Zubkova, Olga Dubrovina

Elemental analysis of Czech wines including wines from organic production

Jaromír Pořízka, Pavel Diviš, Jakub Křikala

Vitamin c and nitrates contents in fruit and vegetables from farmers' markets and

Monika Sabolová, Lenka Kouřimská

Quality of pastry enriched with barley pale malt

Miriam Solgajová, Ján Mareček, Andrea Mendelová

Polyphenols and antioxidant activity in pseudocereals and their

Soňa Škrovánková, Dagmar Váľková, Jiří Mlček

Analysis of volatile compounds in home made plum spirit

Marek Šnirc, Ivona Jančo, Július Árvay, Tomáš Tóth, Bálint Varga

Influence of inulin and oligofructose on the organoleptic properties and antioxidant

Mariusz Witczak, Grażyna Jaworska, Teresa Witczak

Effect of inoculation on the content of biogenic elements in the white lupine and grass pea.

Erika Zetochová, Alena Vollmannová, Ivana Tirdířová

Comparative transcriptional activity of chitinase in white grape varieties

Jana Žiarovská, Lucia Zeleňáková

Poster presentation (electronically):

Organization committee of the conference:

prof. Ing. Jozef Golian, Dr.

prof. Ing. Mária Angelovičová, CSc.

doc. Ing. Alica Bobková, PhD.

doc. Ing. Martina Fikselová, PhD.

doc. Ing. Simona Kunová, PhD.

doc. Ing. Lucia Zeleňáková, PhD.

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PaedDr. Silvia Jakabová, PhD.

Ing. Jela Denkerová

Ing. Lukáš Jurčaga

Ing. Bohdana Hrbáčková

Ing. Mgr. Milo Bystrický

Scientific committee:

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Ing. Jozef Golian, Dr., SUA Nitra

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MVDr. Jozef Nagy, PhD., UVMP Košice

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Ing. Roman Labuda, PhD., University of Veterinary Medicine, Vienna Rakúsko

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

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

prof. dr hab. inż. Lesław Juszcak FFT, UR Krakow, PL

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

prof. Tadeusz Trziszka, Ph.D., D.Sc. Wroclav University

doc. Ing. Aleš Rajchl, Ph.D., UCT Praha, CZ

doc. Ing. Ján Pánek, Ph.D., UCT Praha, CZ

prof. Ing. Stanislav Kráčmar, DrSc., CBHM Brno, CZ

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

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

doc. Ing. Lenka Kouřimská, Ph.D., CULS Praha, CZ

doc. Ing. Pavel Diviš, Ph.D., BUT Brno, CZ

doc. Ing. Libor Červenka, Ph.D., University Pardubice,

doc. MVDr. Jan Bardoň, Ph.D., SVI Olomouc, CZ

doc. MVDr. Josef Kameník, Ph.D., VFU Brno, CZ

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 2020	
Mini VIDAS	multiparametrický systém pre imunologické testovanie patogénov a stafylokokových Enterotoxínov v potravinách
INVISIBLE SENTINEL – diagnostické testy BREW	rychlá detekcia mikroorganizmov spôsobujúcich kazein piva na princípe identifikácie DNA
MPA – FT NIR	analýzátor pre kontrolu kvality mliekarských výrobkov všetkých typov a ďalších potravinárskych produktov (tekuté, pastovité, vskúsené i tuhé produkty)
TANGO	analýzátor pre kontrolu kvality v potravinárskom priemysle (tuhé a pastovité vzorky)
Inframatic 9520	prístroj na meranie kvalitatívnych parametrov mliekarského 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, petrochemiu a ďalšie odbohy
NOVALUM II	kontrola hygieny a sanitácie v procese pomocou ATP na princípe luminescencie
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 balíčiek)
Peristaltická rozptňovacia pumpa PIM i	nový typ pumpy pre presné rozptňovanie živých médií
Dilumat START	nový typ tenzometrickej riedičky, najrýchlejší dilutor na trhu, automatické váhové a riedenie vzoriek
CHARM® Peel Plate mikrobiálne testy	rychlé 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	rychlé, úsporné a presné stanovenie mykotoxínov v obilninách a krmovinách
MASELL LP 10	analýzátor pre nápojársky priemysel (CO ₂ , O ₂ , obsah alkoholu, pôvodná stupňovitosť)



Blížšie informácie o kompletnej ponuke:
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