



Josip Juraj Strossmayer University of Osijek

**Faculty of Agrobiotechnical Sciences Osijek**



**JOSIP JURAJ STROSSMAYER UNIVERSITY OF OSIJEK  
SCIENTIFIC CENTER OF EXCELLENCE FOR  
PERSONALIZED HEALTH CARE**

**Research unit "RESEARCH, PRODUCTION AND MEDICAL TESTING OF FUNCTIONAL FOOD" within  
the Scientific Center of Excellence for Personalized Health Care (KK.01.1.1.01.0010)**

**Research groups: Faculty of Agrobiotechnical Sciences Osijek (FAZOS),  
Department of Chemistry (OKEM) and Faculty of Medicine (MEFOS)**



## **WHY TO CONSUME FUNCTIONAL FOOD?**

**Osijek, November 12, 2020**

**Faculty of Agrobiotechnical Sciences Osijek, Osijek, Croatia**

**Programme online**

<https://teams.microsoft.com/j/channel/19%3a52ba807507c54b53a73b7c79d480fd79%40thread.tacv2/General?groupId=52236606-dec2-40fb-9d79-039bfd956b51&tenantId=5f9bff21-b214-4cd8-8cd7-11c7358ba8d6>

**13:00-13:15 Opening**

### ***Invited guests lectures***

**13:15 - 13:35 (-1 (12:15-12:35 UK time) Markos Klonitsakis (College of Health, Wellbeing and Life Sciences Sheffield Hallam University, UK):**

**Exploring the short-term, physiological, micro-circulatory effects of regional diets in sedentary, older, adult populations**

**13:35 - 13:50 Helena Lenasi (Faculty of Medicine University of Ljubljana, SLO):**

**Does oral glucose load affect microvascular function shortly after ingestion in healthy volunteers?**

**13:50 - 14:10 Ewa Biazik (The Wroclaw University of Economics and Business, Poland):**

**Dipeptides and tripeptides as potential ingredients of functional food**

**Project co-financed by the European Union from the Operational Programme Competitiveness and Cohesion**



14:15 - 14:35 Antun Jozinović, Jurislav Babić, Đurđica Ačkar, Borislav Miličević, Drago Šubarić (Faculty of Food Technology Osijek, HR):

**The potential of application food industry by-products in development of new functional extruded products**

14:40 - 15:00 (-7 h (7:40-8.00 a.m. USA time) Julian H Lombard (Medical College of Wisconsin, USA):

**Salt, oxidative stress, and blood pressure — hidden dangers**

15:00 - 15:20 Kovács Barna (University of Pécs, Department of General and Physical Chemistry, HU):

**Basic principles of optical sensing**

### ***Scientific Centre of Excellence presentations***

15:20 - 15:35 Gordana Kralik, Zlata Kralik, Danica Hanžek, Manuela Grčević (FAZOS, NUTRICIN j.o.o.): **Our experiences in the production eggs enriched with nutricins**

15:35 - 15:50 Ana Stupin (MEFOS):

**Anti-inflammatory potential of n-3 polyunsaturated fatty acids enriched hen eggs consumption in improving microvascular endothelial function of healthy individuals—clinical trial**

15:50 - 16:05 Pavo Živković (OKEM):

**Electrochemical methods for total antioksidant capacity determination**

16:05 - 16:20 Marija Jozanović (OKEM):

**Histidine dipeptides: analytical methods for biological and food samples**

16:20 - 16:35 Ana Amić (OKEM): **Antioxidants in food - a theoretical approach**

16:35 - 16:50 Gordan Lauc (Genos, FBF): **Glycomics**