



ONE HEALTH: CHALLENGES FOR FOOD SAFETY

30 April 2025

DETAILED PROGRAMME

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Time (LT) **Time zone in Lithuania** - UTC+02:00 (Helsinki, Kyiv, Riga, Sofia, Tallin, Vilnius)

9:45 – 10:00 **Log-in Time**

10:00 - 10:05 Opening of the Conference and Welcome Speech – **Prof. Loreta Serniene**, Department of Food Safety and Quality, Lithuanian University of Health Sciences

PLENARY SESSION

10:10 - 10:40 Developing Novel Functional Food Ingredients for Management of Gut Microbiome in Type-1 Diabetes Mellitus - **Prof. Yiannis Kourkoutas**, Laboratory of Applied Microbiology and Biotechnology, Department of Molecular Biology and Genetics, Democritus University of Thrace, Greece

10:40 – 11:10 Case Study on the Valorisation of Dairy By-Products in Latvia – **Prof. Inga Ciprovica**, Food Institute, Latvia University of Life Sciences and Technologies, Latvia

ORAL PRESENTATIONS

11:10 – 11:30 The Impact of Alternative Sourdough Prepared from Extruded and Fermented Wheat Cereal By-products on Bread Quality Characteristics – **Prof. Elena Bartkiene**, Department of Food Safety and Quality, Veterinary Academy, Lithuanian University of Health Sciences, Lithuania

11:30 – 11:50 Enhancing Probiotic Viability: Edible Coatings from Dairy By-Products for Functional Food Applications - **Agne Vasiliauskaite**, Department of Food Safety and Quality, Veterinary Academy, Lithuanian University of Health Sciences, Lithuania

11:50 – 12:10 Chemical Food Safety Risk in Fermented Fish Products of Baltic Herring (*Clupea harengus membras*) – **Dr. Anna-Liisa Välimaa**, Natural Resources Institute Finland (Luke), Finland

12:10 – 12:30 The Challenges Related to the Provision of Information and the Content of Senna Herbal Teas – **Prof. Valdas Jakstas**, Laboratory of Biopharmaceutical Research, Institute of Pharmaceutical Technologies, Lithuanian University of Health Sciences, Lithuania

12:30 – 12:50 Prospects for the Treatment of Bee Pollen Using Biotechnological and Physical Methods: A Review – **Assoc. prof. Vilma Kaškonienė**, Instrumental Analysis Open Access Centre, Vytautas Magnus University, Lithuania

12:50 – 13:10 Identification of fish allergen in foods using droplet digital PCR - **Carlo Spanu**, Department of Veterinary Medicine, University of Sassari, Italy

13:10 – 13:30 The Effect of Molds, Their Volatile Organic Compounds, and Mycotoxins on Cereal Grain Quality – **Dr. Rimvydas Falkauskas**, Department of Food Safety and Quality, Veterinary Academy, Lithuanian University of Health Sciences, Lithuania

13:30 – 13:45 Break

FLASH PRESENTATIONS

13:45 – 13:52 Assessing Biogas Output from Food Waste in an Educational Setting - **Dr. Vytautas Ribikauskas**, Department of Food Safety and Quality, Veterinary Academy, Lithuanian University of Health Sciences, Lithuania

13:52 – 13:59 Changes in the Quality and the Chemical Composition of Carrot Leaf Pesto During Storage - **Greta Griškaitė – Prapiestė**, Department of Plant Biology and Food Sciences, Faculty of Agronomy, Agriculture Academy, Vytautas Magnus University

13:59 – 14:06 Occurrence of Histamine in Canned Fish Samples (Anchovy, Mackerel, And Tuna) Marketed In Sardinia (Italy) By A Commercial ELISA Fast-Track Method – **Assoc. prof. Domenico Meloni**, Department of Veterinary Medicine, University of Sassari, Italy

14:06 – 14:13 Efficiency of Ozonation for the Removal of Alatoxin B₁ and Ochratoxin A in Nuts – **Dr. Violeta Baliukoniene**, Department of Food Safety and Quality, Veterinary Academy, Lithuanian University of Health Sciences, Lithuania

14:13 – 14:20 The Use of Apple Pomace in Optimizing Semi-Wheat Bread Formulation - **Ammar Y. Jabr**, Department of Food Safety and Quality, Veterinary Academy, Lithuanian University of Health Sciences, Lithuania

14:20 – 14:27 Creating Crackers Enriched with Proteins from Oat-Milk By-Products and Milk Powder - **Nagoori Khadar Basha**, Department of Food Safety and Quality, Veterinary Academy, Lithuanian University of Health Sciences, Lithuania

14:27 – 14:34 Mold and mycotoxin risk assessment in bakery dusts – **Dr. Jurgita Jovaisiene**, Department of Food Safety and Quality, Veterinary Academy, Lithuanian University of Health Sciences, Lithuania

14:34 – 14:41 The Effect of *Lactobacillus* Strains Against *Campylobacter jejuni* and *Listeria monocytogenes* In Poultry and Salmon - **Naga Pavan Kumar Reddy Jonnagiri**, Department of Food Safety and Quality, Veterinary Academy, Lithuanian University of Health Sciences, Lithuania

14:41 – 14:48 Evaluation of Certain *Lactococcus lactis* Strains Intended to be Used for Dairy Food Fermentation - **Pawani Madhumali Perera Prangige**, Department of Food Safety and Quality, Veterinary Academy, Lithuanian University of Health Sciences, Lithuania

14:48 – 15:00 Discussion, Closing Remarks of the Conference

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