



11^ο Πανελλήνιο Συνέδριο
11th Panhellenic Congress

ΣΥΓΧΡΟΝΕΣ ΤΑΣΕΙΣ ΣΤΟΝ ΤΟΜΕΑ ΤΩΝ ΛΙΠΙΔΙΩΝ
MODERN TRENDS IN THE FIELD OF LIPIDS

Ελληνικό Φόρουμ Επιστήμης και Τεχνολογίας Λιπιδίων
Greek Lipid Forum
Μέλος της Euro Fed Lipid
Euro Fed Lipid Member

Δευτέρα 25 και Τρίτη 26 Νοεμβρίου 2024
Monday 25 and Tuesday 26 November 2024

Κέντρο Διάδοσης Ερευνητικών Αποτελεσμάτων (ΚΕ.Δ.Ε.Α) Α.Π.Θ.
Aristotle University's Research Dissemination Center (KEDEA)
Hall II

ΠΡΟΓΡΑΜΜΑ/PROGRAMME

	Δευτέρα 25 Νοεμβρίου 2024 Monday 25 November 2024
9:00 – 9:30	Προσέλευση – Εγγραφές/ Arrivals-Registration
9:30 – 9:45	Χαιρετισμοί/ Welcome Addresses
9:45 – 12:50	1st Session: olive products authenticity and quality Chair: Assoc. Professor N. Nenadis
9:45 – 10:05	DNA Biosensors for visual traceability of olive oil varietal origin T.K. <u>Christopoulos</u> , N-M. Christopoulou, E. Figgou, P. Kalaitzis, D.P. Kalogianni
10:05 – 10:25	A seven-plant species-based molecular 'Rapid Test' for olive oil authentication assessment N.M. Christopoulou, V. Mamoulaki, A. Mitsiakou, E. Samolada D.P. <u>Kalogianni</u> , and T.K. Christopoulos
10:25 – 10:45	Sterols profile and Squalene in olive oil using HPLC-UV or LC-MS/MS G. <u>Siragakis</u> , I. Kyziropoulos, T. Gkogkou
10:45-11:05	Mineral Oils in edible oils using MOSH & MOAH analyzer G. Siragakis, A. <u>Spyridaki</u> , Th. Gkogkou
11:05 – 11:45	Coffee break – Poster session
11:45 – 12:05	Metagenomic and volatilomic approaches to reveal bacterial ecology changes and metabolic output along the spontaneous fermentation of Spanish style cv. Chalkidiki green table olives D. <u>Langari</u> , P. Alvanoudi, R. Papi, F. Mantzouridou
12:05 – 12:25	Simultaneous determination of the main phenols and triterpenic acids in table olives using RP-UPLC-DAD V. Zavrakoglou, A. <u>Kalogeropoulou</u> , N. Nenadis, F. Th. Mantzouridou
12:25 – 12:45	Olive products and by-products as a source of bioactive compounds: Potential and prospects for utilization of Olea europaea P. Stathopoulos and A.L. Skaltsounis
12:45 – 14:05	2nd Session: olive leaf as a source of antioxidants Chair: Assist. Professor P. Sakkas
12:45 – 13:05	Physicochemical properties of olive leaf powders and incorporation in chitosan-based edible films for improved functionality A. <u>Gerasopoulos</u> , F. Th. Mantzouridou, N. Nenadis
13:05 – 13:25	Enrichment of white rice with antioxidants via cooking in olive leaf infusion M. Noureldein, S. <u>Grigorakis</u> , A. Kellil, N. Nenadis
13:25 – 13:45	Effects of dietary supplementation of an enriched-in-Oleuropein olive leaf extract in broilers S. <u>Lioliopoulou</u> , G.A. Papadopoulos, K. Vasilopoulou, I. Pyrka, N. Nenadis, A.L. Skaltsounis, P. Stathopoulos, I. Panitsidis, G. Arsenos, I. Giannenas

13:45 – 14:05	Supplementation of an olive leaf extract in laying hens' diet toward the production of functional eggs K. Misirli, N. Nenadis, A.G. Kalogeropoulou, I. Pyrka, G.A. Papadopoulos, A.L. Skaltsounis, P. Stathopoulos, and G. Arsenos
14:05 – 14:25	EFL mission, events and activities E. Kalogianni, EFL Vice-President
14:25-15:25	Lunch break – Poster session
15:25 – 16:25	3^d Session: vegetable oils Chair: Assoc. Professor F. Mantzouridou
15:25 – 15:45	Corn oil enrichment with waste orange peel polyphenols and its effect on oxidative resilience using stirred-tank and ultrasonication techniques D. Kalompatsios, M. Mantiniotou, D. P. Makris
15:45 – 16:05	Extraction of rice bran oil with different protocols: comparative study on lipid content and antioxidant activity K. Misirli, A. Kyriakoudi, N. Nenadis, I. Mourtzinou
16:05 – 16:25	Enrichment of vegetable oils with bioactive compounds extracted from tomato processing industry by-products: A bioaccessibility study I. Thanou, R. Alsaoua, M. Katsouli, A. Ntzimani, D. Tsimogiannis, M. Giannakourou
16:25 – 17:10	General assembly
	Τρίτη 26 Νοεμβρίου 2024 Tuesday 26 November 2024
9:00 – 9:30	Προσέλευση/ Arrivals
9:30 – 11:10	1st Session: Fish lipids Chair: Professor, E. Katsanidis
9:30 – 9:50	Effect of the method of oil extraction by sea bass and sea bream viscera on oil recovery and quality Antaras G., F. Kostag, Tzika P., Kalogianni E. P.
9:50 – 10:10	Fatty acid concentrations in fish species from different fishing grounds of Thracian Sea M. Charikleous, P. Voutsas, N. Stamatis
10:10 – 10:30	Enhancing Shelf-Life and Oxidation stability of ω-3 Fatty Acids from Fish Side Streams via Freeze-Dried Nanoemulsions I. Semenoglou, M. Katsouli, M. Giannakourou, P. Taoukis
10:30 – 10:50	Effects of Enzyme-Assisted Extraction of Todarodes sagittatus by-products oil on Human Erythrocytes Tsamesidis I., Tzika P., Kalogianni EP
10:50 – 11:40	Coffee break – Poster session
11:40 –13:20	2^d Session: Proposals for Industrial Applications Chair: Professor Eleni Kalogianni
11:40 – 12:00	Lipids: a potential feedstock for advanced biofuels production A. Dimitriadis, N. Tourlakidis, K. Pigas, S. Bezergianni
12:00 - 12:20	Reseda luteola as an alternative source for the industrial production of luteolin E. Episkopou, D. Tsimogiannis, P. Taoukis, M. Giannakourou
12:20 – 12:40	Integrated analytical services in the frame of METROFOOD-EPI project: AUTH contribution to lipophilic phenol determination in agro-industrial by-products and enriched wheat breads A. Kalogeropoulou, P. Alvanoudi, N. Nenadis, M. Z. Tsimidou, C. Zoani
12:40-13:00	Latest International Olive Council Recommendations for addressing analytical requirements to support health claims on "Olive Oil Polyphenols" (EC Regulation 432/2012) (invited) M. Tsimidou
13:00-13:20	Sustainable supply chains with water footprint consideration: The case of Olive tree products (invited) D. Vlachos, E. Aivazidou
13:20-14:20	Lunch break– Poster session
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