

CONFERENCE PROGRAM

SEPTEMBER 13th, WEDNESDAY

OPENING CEREMONY

9.00 – 9.20

Maciej Żukowski, Rector of Poznań University of Economics and Business, Poland

Ewa Sikorska, Director of Institute of Quality Science, Poznań University of Economics and Business, Poland

Invited guest (State University of Trade and Economics, Kyiv, Ukraine)

OPENING LECTURE

9.20 – 10.00

Eva Waginger, WU Vienna University of Economics and Business, Austria

The twilight of commodity science. Don't contemporary economists need to know about commodities?

Chair: **Zenon Foltynowicz**, Poznań University of Economics and Business, Poland

SESSION 1. PRODUCTS QUALITY AND SUSTAINABILITY – CONSUMERS PERSPECTIVE

Chair:

10.00 – 10.15

Barbara Borusiak, Poznań University of Economics and Business, Poland

How to build intention to reduce consumption? The mediating role of self-efficacy

10.15 – 10.30

Urszula Garczarek-Bąk, Poznań University of Economics and Business, Poland

Inclusive consumer – exploring the perspective of highly sensitive students

10.30 – 10.45

Hubert Dobrowolski, Warsaw University of Life Sciences, Poland

Young-adult consumers' perceptions of a food product in relation to the presentation of food additives – a pilot study

10.45 – 11.00

Martyna Fira, SGH Warsaw School of Economics, Poland

What constitutes a product's greenness? The perspective of academia, business and regulatory institutions

11.00 – 12.00

COFFEE BREAK - POSTER SESSION

KEYNOTE LECTURE

12.00 – 12.40

Paulo Sampaio, University of Minho, Portugal

Quality needs to be reinvented!

Chair: **Eva Waginger**, WU Vienna University of Economics and Business, Austria

SESSION 2. EMERGING TECHNOLOGIES FOR QUALITY AND QUALITY MANAGEMENT

Chair: **Ryszard Cierpiszewski**, Poznań University of Economics and Business, Poland

12.40 – 12.55

Mariusz Tichoniuk, Poznań University of Economics and Business, Poland

Digital Product Passport as an important mechanism supporting the circular economy

12.55 – 13.10

Andrzej Marcinkowski & Paweł Haręża, Lodz University of Technology, Poland

Life Cycle Assessment of subgrade construction using various technologies

13.10 – 13.25	Paweł Niszczoła , Poznań University of Economics and Business, Poland <i>Assessing diets formulated by chatgpt: safety, accuracy, and tradeoffs for food allergies</i>
13.25 – 13.40	Nathália Fernandes , Instituto Politécnico de Bragança, Portugal <i>Genomics and technological features of Lactic Acid Bacteria isolated from Alheira, a traditional fermented sausage produced in Portugal</i>
13.40 – 15.00	LUNCH
KEYNOTE LECTURE	
15.00 – 15.40	Małgorzata Wiśniewska , University of Gdańsk, Poland <i>Food safety culture and just culture in food safety management</i> <i>Chair: Paulo Sampaio, University of Minho, Portugal</i>
SESSION 3. FOOD QUALITY AND SAFETY MANAGEMENT Chair: Małgorzata Krzywonos, Wrocław University of Economics and Business, Poland	
15.40 – 15.55	Janusz Olejnik , Food Fakty, Poland <i>Different faces of food adulteration. From innocent optimizations of product composition to treatments that cause serious health risks.</i>
15.55 – 16.10	Sebastian Stępień , Poznań University of Economics and Business, Poland <i>Development of short food supply chains in a post-pandemic environment - a farmer's perspective</i>
16.10 – 16.25	Marcin Pigłowski , Gdynia Maritime University, Poland <i>Notifications on honey in the Rapid Alert System For Food and Feed (RASFF)</i>
16.25 – 16.40	Mária Májek , Slovak University of Agriculture in Nitra, Slovakia <i>Assessment of sustainability and food security in selected European countries and regions</i>
16.40 – 16.55	Jakub Berčík , Slovak University of Agriculture in Nitra, Slovakia <i>The use of emerging methods in determining the effectiveness of nutrional labelling</i>
16.55 – 17.10	Taras Karavayev & Nataliia Prytulska , State University of Trade and Economics, Kyiv, Ukraine <i>Development of bachelor's and master's training in entrepreneurship and quality management at State University of Trade and Economics</i>
19.30 – 24.00	OFFICIAL CONFERENCE DINNER

SEPTEMBER 14th, THURSDAY

9.15 – 9.20	OPENING , Poznań University of Economics and Business, Poland
KEYNOTE LECTURE	
9.20 – 10.00	Harshadrai Rawel , University of Potsdam, Germany <i>Characterization and valorization of agricultural and food industrial wastes – the case of coffee production</i> Chair: Diego Luis García González , Instituto de la Grasa (CSIC), Spain
SESSION 4. SUSTAINABLE PRODUCT DESIGN Chair: Barbara Borusiak , Poznań University of Economics and Business, Poland	
10.00 – 10.15	Tess Waldbach Braga , University of Potsdam, Germany <i>Fucoxanthin rich microalgae for the age appropriate care of small animals</i>
10.15 – 10.30	Ana Faria , Instituto Politécnico de Bragança, Portugal <i>Comparison of physicochemical and microbiological properties of Alheira sausages from two artisanal producers in the northeast of Portugal</i>
10.30 – 10.45	Karolina Wiszumirska , Poznań University of Economics and Business, Poland <i>Influence of chitosan-based coating on improvement of barrier properties of biodegradable films</i>
10.45 – 11.00	Karolina Chmielewska - Pruska , Lodz University of Technology, Poland <i>The comparison of the effect of various environments on the degradation of porous pots made from bio-poly(butylene succinate)</i>
11.00 – 11.15	Michał Puchalski , Lodz University of Technology, Poland <i>Ecological trends in design on the example of works of industrial design students</i>
11.15 – 12.15	COFFEE BREAK - POSTER SESSION
KEYNOTE LECTURE	
12.15 – 12.55	Rhondane Karoui , Artois University, France <i>Determination of the quality of food products during technological process and storage by the application of targeted and untargeted techniques: advantages and drawbacks</i> Chair: Harshadrai Rawel , University of Potsdam, Germany
SESSION 5. ADVANCED METHODS FOR QUALITY CONTROL Chair: Aleksandra Wilczyńska , Gdynia Maritime University, Poland	
12.55 – 13.10	Diego Luis García-González , Instituto de la Grasa (CSIC), Spain <i>Analytical strategies for identifying flavour compounds associated with virgin olive oil characterized with green fruity positive attributes and low levels of sensory defects</i>
13.10 – 13.25	Antonio Francesco Caputi , University of Bari "Aldo Moro", Italy <i>Spectrofluorimetric analysis combined with chemometrics for varietal and quality assessment of red wines from Southern Italy</i>
13.25 – 13.40	Naisargi Varma , Adam Mickiewicz University, Poland <i>Vitamin B2 derivatives as a Singlet Oxygen Photosensitizer</i>
13.40 – 13.55	Anna Dankowska Poznań University of Economics and Business, Poland <i>The application of near infrared spectroscopy in quality assessment of dried herb</i>
13.55 – 14.15	Mariola Zimoń , COMEF Sp. z o.o. Sp. k., Poland <i>Compact and modular spectrofluorimeters of Horiba</i>
14.15 – 15.30	LUNCH
SESSION ORGANIZED BY COMMITTEE ON COMMODITY SCIENCE- QUALITY SCIENCE AT THE POLISH ACADEMY OF SCIENCES – POZNAŃ BRANCH (in Polish)	
15.30 – 17.00	Marian Gorynia , Poznań University of Economics and Business <i>The evolving identity of economic sciences - classification problems</i> Chair: Ewa Sikorska , Poznań University of Economics and Business, Poland
18.00 – 20.00	POZNAŃ SIGHTSEEING

SEPTEMBER 15th, FRIDAY

9.00 – 9.05	OPENING , Poznań University of Economics and Business, Poland
KEYNOTE LECTURE	
9.05 – 9.45	Antonella Pasqualone , University of Bari, Italy <i>From food waste to functional foods: application to the cereal food chain</i> Chair: Rhomdane Karoui , Artois University, France
SESSION 6. SUSTAINABLE FOOD Chair: Stanisław Popek , Cracow University of Economics, Poland	
9.45 – 10.00	Małgorzata Krzywonos , Wrocław University of Economics and Business, Poland <i>Upcycled food as sustainable solution for food waste</i>
10.00 – 10.15	Martina Hudecová , Slovak University of Agriculture, Slovakia <i>Understanding the consumer behaviour of generation x and y regarding functional foods</i>
10.15 – 10.30	Natalia Kłopotek , Gdynia Maritime University, Poland <i>Organically farmed yerba mate perceived by a selected group of consumers</i>
10.30 – 10.45	Peter Šedík , Slovak University of Agriculture, Slovakia <i>Taste the sweet revolution: an urban study on consumer behavior towards flavoured honey among the ieneration</i>
10.45 – 11.45	COFFEE BREAK - POSTER SESSION
KEYNOTE LECTURE	
11.45 – 12.25	Bazyli Czyżewski & Łukasz Kryszak , Poznań University of Economics and Business, Poland <i>Agricultural greenhouse gases and food security inefficiencies in countries with different land productivities: Policy orientation and global targets</i> Chair: Giulio Cappelletti , University of Foggia, Italy
SESSION 7. SUSTAINABILITY AND CIRCULAR ECONOMY Chair: Renata Salerno-Kochan , Cracow University of Economics, Poland	
12.25 – 12.40	Giulio Cappelletti , University of Foggia, Italy <i>Assessing sustainability of recycled stretch film</i>
12.40 – 12.55	Tomasz Nitkiewicz , Częstochowa University of Technology, Poland <i>Managing sustainability and circularity in food packaging sector - research case of coated paper packagings</i>
12.55– 13.10	Małgorzata Kopeć-Kaniowska , Jagiellonian University, Poland <i>Strategic CSR Management of MedTech corporations, Pre-test</i>
13.10– 13.25	Zenon Foltynowicz , Poznań University of Economics and Business, Poland <i>Circular Economy as a step towards Ecological Civilization</i>
13.25 – 13.40	CLOSING CEREMONY Ewa Sikorska, Poznań University of Economics and Business, Poland
13.40 – 14.40	LUNCH