



NATIONAL AGRICULTURAL
AND FOOD CENTRE
FOOD RESEARCH
INSTITUTE

Plan of Institute Seminars

Seminars take place usually on Friday near to the end of the month. Time is specified as 9am on the 8th floor of the VÚP building. Considering possible last minute changes, we recommend double checking the date of each seminar on the email adress: vup@vup.sk.

These seminars are open to everyone

MARCH – 01.03.2019

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| 1. | Ing. Kristina Kukurova, PhD.; Ing. Emil Kolek, PhD.; Ing. Blanka Tobolková; Ing. Ján Durec: <i>Profile of fatty acids in plant-based beverages and their stability during storage</i> |
| 2. | Ing. Blanka Tobolková, PhD.: <i>Annual differences between samples of common sea buckthorn</i> |

APRIL – 05.04.2019

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| 1. | Mgr. Tereza Cabicarová, PhD.; Ing. Katarína Ženišová, PhD.; RNDr. Tomáš Kuchta, DrSc.; Ing. Emil Kolek, PhD.: <i>Wine model production assessment with the use of co-starters.</i> |
| 2. | Mgr. Zuzana Čaplová, PhD. – Ing. Blanka Tobolková, PhD. – Ing. Emil Kolek, PhD. – Mgr. Zuzana Rešková, PhD. – doc. RNDr. Peter Siekel, CSc.: <i>Alternative foodstuff sources</i> |

APRIL – 26.04.2019

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| 1. | Ing. Elena Belajová: <i>Optimalization of the method used to assess beta-caroten in common sea buckthorn</i> |
| 2. | Ing. Eugen Kiss: <i>Cannabinoid extraction techniques</i> |

MAY – 31.05.2019

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| 1. | Ing. Elena Panghyová – Ing. Emil Kolek, PhD.: <i>Possible uses of common junipe berries in food industry</i> |
| 2. | Mgr. Marcela Blažková – doc. Ing. Stanislav Šilhár, CSc.: <i>Heat treatment effects on physical characteristics of potatoes</i> |

JUNE – 28.6.2019

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| 1. | Collective of NPPC-VÚP: <i>New trends in food industry</i> |
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SEPTEMBER – 27.9.2019

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| 1. | Ing. Ervín Jankura: <i>Basic chemical analyses of grape must and wine</i> |
| 2. | Ing. Zuzana Ciesarová, CSc.: <i>Report on acrylamid reduction in practical food production- year after</i> |

OCTOBER – 25.10.2019

1.	Ing. Jana Minarovičová, PhD. – Mgr. Adriana Véghová, PhD. – Ing. Eva Kaclíková, CSc.: <i>Cultivation independent, quantitative detection of pathogenic bacteria in foodstuffs</i>
2.	Ing. Janka Koreňová, PhD. – Ing. Jana Sádecká, PhD. – Mgr. Tereza Cabicarová, PhD. – RNDr. Tomáš Kuchta, DrSc.: <i>Characteristics of microflora and aromatic profiles of traditional slovak cheese</i>
3.	Ing. Filip Dimitrov: <i>Evaluation of juice storage experiments using the method SWAT-MS</i>

NOVEMBER – 29.11.2019

1.	Ing. Angela Světlíková: <i>Evaluation of NPPC –VUP and its contributions to RASFF (Rapid Alert System for Food and Feed)</i>
2.	Collective of NPPC-VÚP: <i>New trends in foodstuffs industry</i>