

FINAL CONFERENCE PROGRAMME

MONDAY (12th of September)

Location: Pulp and Paper Institute, Bogišičeva 8, Ljubljana

8:00-9:00	MC meeting gathering/morning coffee
9:00-12:00	MC meeting
12:00-13:00	MC members lunch
13:00-13:45	Visit of the Pulp and Paper Institute (MC members)
13:45-14:45	Registration and online onboarding
14:45-15:00	Opening of the conference Dr. Milena Corredig/Nina Meglič/dr. David Ravnjak
15:00-15:35	Keynote: Fatima Pocas: Advances and significance of measures for effective circular food packaging drivers
15:35-16:10	Keynote: Matthijs Dekker and Jenneke Heising: Intelligent packaging for reducing food waste in the food supply chain
16:10-16:15	Short break
Sustainability and circular metrics session (15 mins)	
Chair: dr. Dekker Matthijs	
16:15	A. Vermulen, B. Van Der Hoeven, P. Ragaert, L. Boone, J. Dewulf: How to assess the environmental sustainability of food packaging? A new application tool
16:30	J. Matos, C. I. Martins, R. Simoes: Application of circularity micro-indicators to plastic food packaging
16:45	V. Frigerio, A. Casson, S. Limbo: Shelf-life inclusion in food packaging Life Cycle Assessment studies: different modelling approaches
Consumer prospective in eco design session (15 mins)	
Chair: dr. Victoria Krauter	
17:00	M. Kvalvåg Pettersen, S. Saxegaardb, M. Seim Grøvlen, M. Erling Pedersen, M. Øvrum Gaarder, V. L. Almlı: The impact on recyclable packaging concepts for chicken breast filets – in terms of shelf potential food waste and consumer perspectives

17:15	P. Chrysochou, M. Munkholm Helles: Overcoming negative effects from communication of non-recycling information on product packages
17:30	A. Mengozzi, F. Bot, E. Chiavaro: Designing sustainable packaging materials for cured meat products
17:45	H. Tetteh, M. Balcells, A. Bala, P. Fullana-i-Palmer, M. Margallo, R. Aldaco, R. Puig: Eco-design of chicken meat-packaging system
18:00	A. Cammarelle, R. Viscecchia, F. Bimbo: Intention to purchase active and intelligent packaging to reduce household food waste: evidence from Italian consumers
18:15	End of the day

TUESDAY (13th of September)

Location: Main Post Office, Čopova ulica 11, Ljubljana

8:00-9:00	Registration and online onboarding
9:00	Opening of day 2 Chair: dr. Milena Corredig
09:00-09:40	Keynote: Rob Verhagen: Dilemmas in sustainable packaging
09:40-10:10	Keynote: Kiril Dimitrov: Smarties the first global confectionary brand to switch to recyclable paper packaging
10:10-10:40	Coffee break
Slovenia in spotlight session (15 mins) Chair: dr. Petra Medved Djurašinić	
10:40	P. Medved Djurašinić: Sustainable. Responsible. Competitive
10:55	B. Rupnik: Whey in the circular economy
11:10	M. Ceglar: Packaging optimisation - benefits and side effects
11:25	B. Medja: Sustainable packaging guidelines with practical examples in practice
11:40	N. Bizjak: BARLI product – circularity in the eyes of the students
11:55	Š. Korpič, B. Virag: Presentation of good practices of the Panvita Group
Consumer behaviour session (15 mins) Chair: dr. Yildirim Selçuk	
12:15	A. S. Bauer, K. R. Dörnyei, P. Marsal, P. Chrysochou, V. Krauter: Why do people complain about packaging? – A netnographic case study of consumer complaints deriving needs for packaging redesign
12:30	M. Agrawal, J. Frias, S. Jaiswal: Consumer drivers for mushroom packaging - more sustainability and less food waste
12:45	P. Veziroğlu Biçer, M. K. Pettersen, S. Yildirim, R. Weinrich, B. Marcos: Sustainable packaging for fish and meat: industry insights
13:00-14:00	Lunch

14:00-14:30 **Keynote:** Emmanouil Tsochatzis: Recycling of food contact materials, present and future challenges

14:30-15:00 **Keynote:** Jane Muncke: Safe and sustainable food contact materials: a focus on chemicals and a look at sustainability metrics

Flash presentations session (5 mins)

Chair: dr. Elena Arranz

15:00 H. Larsen, K. Aaby, A. L. Dehli Person, Å. Øygarden: Plastics, fiber or no packaging for fruits and vegetables, development of a test protocol for decision making

15:05 S. Agriopoulou, T. Varzakas: Innovative food packaging nanomaterials in postharvest preservation of fruits and vegetables

15:10 C. Kanakaki, T. Traka, E. Tratari, E. Bizani, N. Thomaidis: Food contact materials and the issue of chemical migration

15:15 S. Ruiz de Maya, G. Colombo, I. Apostol, N. Pathak, E. Yildiz, Z. S. Gunes, P. Chrysochou, M. Corredig: Packaging sustainability communication in the food industry: an application to wet soups

Food safety session (15 mins)

Chair: dr. Fatima Pocas

15:20 S. S. Chan, B. Roth, M. K. Pettersen, B. T. Rotabakk: Recyclable materials in packaging Atlantic salmon portions originating from refrigerated seawater and subchilled storage

15:35 G. Colombo, I. Uysal Ünalın, M. Corredig, E. Tsochatzis: Multiple mechanical recycling of PET modifies its physical and chemical properties. Implications for its application in food contact materials

15:50 E. Arranz, E. Tsochatzis, N. Hashemi, S. Bavaro, M. Corredig: Digestion of polystyrene nanoparticles in a whey protein drink. A simulated in vitro gastrointestinal digestion using a batch INFOGEST model combined with cell absorption experiments

16:05 M. Alongi, M. Lopriore, S. Calligaris, L. Manzocco, M. Anese, G. Ravaioli, A. Nucci, F. Trapani, M. C. Nicoli: Compostable is better? The case of coffee capsules stored under different humidity and temperature

16:20-16:55 Coffee break

Shelf life and active packaging session (15 mins)

Chair: dr. Giancarlo Colelli

- 16:55 E. Oz, A. Farag El Sheikha, E. Tsochatzis, İ. Gülseren, C. Proestos, F. Oz: Bioactive packaging: What is new?
- 17:10 M. Çiçekler, A. Tutuş, A. Özdemir: A study on storage of apple (*Malus domestica*) with zeolite-filled papers
- 17:25 K. Y. Perera, S. Sharma, A. K. Jaiswal, S. Jaiswal: Bio-based food packaging material for intelligent food packaging applications for chicken fillets

Flash presentations session (5 mins)

Chair: dr. Giancarlo Colelli

- 17:40 H. Verherbrugghen: Smart Packaging Technologies for Intelligent Logistics
- 17:45 N. Yavorov, D. Todorova, V. Lasheva: Lavender extract surface treatment of packaging paper for antimicrobial activity
- 17:50 R. Rutkaite, V. Navikaite-Snipaitiene, K. Spirikavice: Immobilization of essential oils and their components in starch sodium octenyl succinate for active packaging applications
- 17:55 S. Casalini, M. Giacinti Baschetti, M. Dulce Antunes: Antimicrobial activity of different nanocellulose films embedded with thyme, cinnamon and oregano essential oils for active packaging application on raspberries
- 18:0 S. Alvarez, E. Robles: Influence of keratin on physicochemical properties of nanocellulose-based films
- 18:05 M. Vallejo, C. Nunes, M. Coimbra, J. Oliveira, P. Ferreira, I. Gonçalves: Valorisation of garlic peel as an additive for the development of biodegradable paper coatings
- 18:10 D. Šput, S. Popović, N. Hromiš, J. Ugarković: The composition influence on physico-mechanical properties of biopolymer films based on edible oil cakes
- 18:15 G. nur Mujdeci: Modelling and optimization of antimicrobial activity of pullulan film incorporated with citric acid
- 18:20 A. E. Demet, A. Nešić, B. Pilić: Multilayer monomaterial active packaging materials

18:25 M. Akin, S. Peral Eydurán, V. Krauter: Comprehensive bibliometric review on active packaging

19:00 Dinner at Gostilna Šestica (near Post Office - Slovenska cesta 40, Ljubljana)

WEDNESDAY (14th of September)

Location: Main Post Office, Čopova ulica 11, Ljubljana

8:00-9:00 Registration and online onboarding

9:00-9:30 **Keynote:** Muhamed Turkanović: Introducing blockchain technology into food supply chains

09:30-10:00 **Keynote:** Slobodan Prijić: Use All Food - digital solution for food waste problem

Innovative bio-based materials session (15 mins)

Chair: dr. Marit Kvalvåg Pettersen

10:00 S. Bolka, I. Burzic, F. Miketa, F. Brkic, R. Bobovnik, B. Nardin: PLA-PHA blends: biodegradation, morphology, mechanical and thermal properties

10:15 E. S. Esakkimuthu, V. Ponnuchamy, M. Mikuljan, D. DeVallance: Biodegradability and molecular docking studies of lignin/PLA composites for food packaging applications

10:30 J. D. C. Santos, S. Yildirim, P. Ferreira, I. Gonçalves: Valorization of potato chips by-products by the blown extrusion of bioplastics for fruit preservation

10:45 A. Nešić, R. Lorber, S. Bolka, B. Nardin, B. Pilić: Multiple recycling of PLA - influence on the color change and mechanical properties

11:00 C. Nunes, Z. Alves, F. L. S. Góis, A. Barra, P. Ferreira: Polysaccharides-based bionanocomposites as active food packaging

11:15-11:45 Coffee break

Innovative bio-based materials 2 session (15 mins)

Chair: dr. Igor Karlovits

11:45 J. Lahti, L. Wikström, T. Malm: Bio-based lightweight packaging materials through extrusion foaming

12:00 A. Apicella, A. Barbato, P. Scarfato, L. Di Maio, L. Incarnato: Coextruded films based on biodegradable blends for multi-functional food packaging

12:15 H. Lamsaf, S. Singh, F. Poças: Multifunctional properties of PBAT with hemp micronized particles/fibers for food packaging

12:30	E. Sogut, I. Uysal-Unalan: Sequential particle size reduction of lignin and its implementation as a water resistant biocoating in paper packaging
12:45-13:30	Light lunch
Flash presentations session (5 mins)	
Chair: dr. Milena Corredig	
13:30	I. Ribeiro, C. Severo, V. Souza, J. Canejo, A. L. Fernando, I. Coelho, A. F. Bettencourt: Studying cranberry extract films with enhanced antimicrobial properties as an alternative for food packaging
13:35	O. Panák, P. Stražar, B. Šumiga, M. Kanjšek Gunde: Improving cold-chain management of perishable products through temperature monitoring by intelligent packaging
13:40	M. Javanmard, S. Farhadi: Effects of nanomaterial reinforced fibrous casing of sugarcane bagasse on the adsorption of polycyclic aromatic hydrocarbons (PAHs) in smoked sausages
13:45	E. Sogut, H. Cakmak, A. C. Seydim: Olive pomace waste as an alternative non-wood pulp source for sustainable food packaging applications
13:50	Z. Zelca, R. Merijs-Meri, A. Bernava, I. Baçe: Electrospun fibrous edible materials for food packaging applications
13:55	M. Zouari, D. B. Devallance, M. Mikuljan, L. Marrot: Effect of biochar on mechanical, thermal, and hygroscopic properties of hemp-polylactic acid (PLA) composites and biodegradation behaviours under fungi activity
14:00	M. Reis, G. Brotas, A. C. Serra, J. F. J. Coelho, A. C. Fonseca, T. Filipe: New physical PE/PP compatibilizers from tri-block copolymers
14:05	A. Barra, N. M. Ferreira, M. A. Martins, O. A. Lazar, A. A. Jderu, A. Pantazi, S. M. Neumayer, M. Enăchescu, B. J. Rodriguez, C. Nunes, P. Ferreira: Sustainable and electrically conductive biocomposites for functional food packaging
14:10	S. Diblan, L. Yurdaer Aydemir: Assessing water permeability properties of chitosan and whey protein concentrate composite edible films with nanocrystal cellulose from corn plant incorporation

14:15	G. Goksen: Alternative source of green packaging material
14:20	R. Lorber, A. Nešić, S. Bolka, B. Nardin: PLA-PET blends: preparation and mechanical recycling
14:25	B. Lončarević, V. Nikolić, D. Randjelovic, P. Poljak, G. Gojgić-Cvijović, V. Beškoski: Characterisation of blend films based on microbial polysaccharide levan and gelatin
14:30	A. Farag El Sheikha, E. Oz, E. Tsochatzis, İ. Gülseren, C. Proestos, E. Ekiz, F. Oz: Edible packaging materials: can we eat the food with its package?
14:30-14:55	Short break
14:55	A. R. Mendes, C. M. Granadeiro, H. Lamsaf, E. Pereira, P. Teixeira, F. Poças: Morphology of zinc oxide nanoparticles: effect on functional activity and performance for application in bionanocomposites for food packaging
15:00	S. Singh, H. Lamsaf, F. Poças: Production and properties of biodegradable PBAT films for fruits and vegetable packaging: a comparison between scientific literature and commercial specifications
15:05	V. Srebrenkoska, K. Despot: Design of polymer composites based on natural fibers as packaging materials
15:10	G. Oliveira, S. Petronilho, K. Kapusniak, J. Kapusniak, M. Dolores del Castillo, M. A. Coimbra, P. Ferreira, C. Passos, I. Gonçalves: Valorisation of coffee by-products-derived pectic polysaccharides by the development of active bioplastics and paper coatings
15:15	S. Petronilho, A. M. Peixoto, R. Domingues, F. Nunes, M. A. Coimbra, I. Gonçalves: Potato chips by-products for active starch-based films development
15:20	S. Pati, J. Ashraf, D. Fatchurrahman, M. L. Amodio, G. Colelli: Screening of volatile organic compounds emitted from different packaging materials: case study on fresh-cut artichokes
15:25	T. Kapun, U. Kavčič, J. Juhant Grkman, I. Karlovits, G. Lavrič: Agro residues as potential barrier enhancer for fibre-based food packaging

R. M. Cámara, M. Cámara, J. M. Martín, E. Arranz:

15:30 Identification of health and sustainability elements in food labelling

15:35 End of the conference
