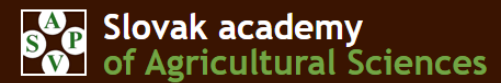




# FOOD SAFETY AND CONTROL



SLOVAK SOCIETY FOR AGRICULTURE,  
FORESTRY, FOOD AND VETERINARY SCIENCES AT SAV  
FACULTY OF BIOTECHNOLOGY AND FOOD SCIENCES SPU IN NITRA  
FOOD CHAMBER OF SLOVAKIA  
SLOVAK ACADEMY OF ECONOMIC SCIENCES  
NATIONAL CONTACT POINT OF THE SR FOR SCIENTIFIC AND TECHNICAL COOPERATION WITH EFSA -  
MINISTRY OF AGRICULTURE AND RURAL DEVELOPMENT OF THE SR, BRATISLAVA

## XXII. SCIENTIFIC CONFERENCE WITH INTERNATIONAL PARTICIPATION

under the auspices of the Ministry of Agriculture and Rural Development of the  
Slovak Republic

# FOOD SAFETY AND CONTROL

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PIEŠŤANY  
26. – 28. MARCH 2025  
CONGRESS CENTER  
ENSANA ESPLANADE  
HEALTH SPA HOTEL  
SPA ISLAND

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March 26 - 28, 2025  
Piešťany, Slovak Republic

**Conference program:****Thursday 27.3. 2025**

- 8.00 - 9.00 **Presentation of participants**  
 9.00 - 9.20 **Opening of the conference**  
 9.20 - 9.30 **Awards ceremony**  
[Current problems of hygiene and food safety](#)  
 9.30 - 10.00 **Official control of food in the Slovak Republic in 2024**  
*Martin Chudý*  
 10.00 - 10.30 **Overview of the results of the inspection activities of the State Agricultural and Food Inspection of the Czech Republic for the year 2024**  
*Martin Klanica*  
 10.30 - 11.00 **Coffee break**  
 11.00 - 11.20 **Activities of the State Veterinary Administration of the Czech Republic in the area of food safety in 2024**  
*Zbyněk Semerád, Veronika Vlasáková*  
 11.20 - 11.35 **Novel foods and EFSA news**  
*Jitka Götzová, Ondřej Horák, Petr Beneš*  
 11.35 - 11.50 **The European Food Safety Authority's SAFE2EAT campaign in the Slovak Republic**  
*Gabriela Dringušová, Kristína Lépesová, Zuzana Kotrčová, Petra Vanková*  
 11.50 - 12.05 **Shortcomings in the system of labelling nutrition and health claims on foods**  
*Jozef Golian, Jozef Čapla*  
 12.05 - 12.25 **Strategy for eliminating foreign objects in food production with regard to employee work culture**  
*Jaroslav Žiak*  
 12.25 - 12.35 **Discussion**  
 12.35 - 13.45 **Lunch**  
[Microbiological food safety and risk assessment](#)  
 13.45 - 14.05 **The predictions of an increase in the number of *Listeria monocytogenes* in foods based on the behaviour of a persistent isolate**  
*Lubomír Valík, Jana Minarovičová, Eva Kaclíková*  
 14.05 - 14.25 [Safety and control of meat and meat product](#)  
**Plant extracts as a natural antioxidants used in the production of fermented meat products**  
*Slavomír Marcinčák, Erika Nosková, Anna Reitznerová, Lýdia Mesarčová, Boris Semjon*  
 14.25 - 14.45 [Chemical food safety](#)  
**Adulteration of fruit products and new detection methods**  
*Helena Čížková, Vojtěch Kružík, Iveta Šístková*  
 14.45 - 15.10 [Food safety and health](#)  
**Research on the microbiome in a healthy human population after intervention with the liquid probiotic Biomefix and global trends in this field**  
*Ján Durec*  
 15.10 - 15.35 **Coffee break**  
 15.35 - 16.00 [Current issues of food legislation](#)  
**New European strategies and their impact on food legislation**  
*Jana Venhartová*  
 16.00 - 16.15 **CATALYSE - Food safety challenges in Europe**  
*Radoslav Židek*  
 16.15 - 16.45 [Presentations of laboratory technology](#)  
**Automated and laboratory control systems in the food industry**  
*Václav Zeman, Risev Kiril*  
 16.45 - 17.00 **The use of Metrohm devices in the control of food quality and safety**  
*Milan Láska*  
 17.00 - 17.15 **Discussion**  
 18.30 - 24.00 **Social evening**

**Friday 28.3. 2025**

- Safety and control of food of plant origin**
- 9.00 - 9.15 **Verification of the effect of lectin concentration on the response of the ELLA method**  
*Iveta Šístková, Vojtěch Kružík, Aleš Rajchl, Helena Čížková*
- 9.15 - 9.30 **Application of plant extracts to wheat flour and their influence on bread quality**  
*Tatiana Bojňanská, Anna Kolesárová, Matej Čech*
- 9.30 - 9.45 **Improving pasta quality and nutrition by incorporating lentil and chickpea protein concentrates**  
*Tatiana Holkovičová, Zlatica Kohajdová, Lucia Minarovičová, Michaela Lauková, Viktória Píri*
- 9.45 - 10.00 **EN Cornel cherry (*Cornus mas*) as we (do not) know them**  
*Marcela Blažková, Stanislav Baxa, Elena Panghyová, Blanka Tobolková, Ján Lietava*
- 10.00 - 10.15 **Safety and control of milk and milk products**
- Benefits of the strain *Lactococcus lactis* mk1/3 from raw goat milk**  
*Andrea Lauková, Martin Tomáška, Maroš Drončovský, Emília Dvorožňáková, Miroslava Petrová, Natália Zábolyová, Eva Bino, Miroslav Kološta, Marián Maďar, Rastislav Mucha, Monika Pogány Simonová*
- 10.15 - 10.30 **Staphylococci from raw goat milk and antibiotic resistance genes occurrence**  
*Natália Zábolyová, Andrea Lauková, Aleksandra Troscianczyk, Eva Bino, Monika Pogány Simonová*
- 10.30 - 11.00 **Coffee break**
- 11.00 - 11,15 **Safety and control of minor animal products**
- Evaluation of vietnamese honey according to european legislation**  
*Vojtěch Kružík, Thi Quynh Nhu Nguyen, Mária Erika Kristofčáková, Tereza Škorpilová, Matej Pospiech, Helena Čížková*
- 11.15 - 11.30 **Yellow mealworm larvae as a novel food**  
*Lenka Kouřimská, Aneta Slavíková, Barbora Lampová*
- 11.30 - 11.45 **Impact of processing on chitosan detection using the ELLA method**  
*Matej Pospiech, Marie Bartlová, Martina Pečová, Zdeňka Javůrková, Jana Čaloudová, Bohuslava Tremlová*
- 11.45 - 12.00 **Nutritional quality of edible insects**  
*Petra Škvorová, Martin Kulma, Lenka Kouřimská*
- 12.00 - 12.15 **Discussion**
- 12.15 - 12.30 **Poster evaluation**
- 12.30 - 12.45 **Conclusion of the conference**
- 12.45 **Lunch**

**Posters - presentation electronically****Section 1: Current problems of food hygiene and safety****Innovative Gastronomy Education to Support Sustainable Food Systems (InGUPS)***Lubomír Belej***Reference materials for microplastics: key to standardization and validation of methods in food and the environment***Jozef Čapla, Peter Zajác, Jozef Čurlej, Martina Fikselová, Lukáš Hleba***Overview of the current state of carbon footprint quantification and tracking in the agri-food industry***Jozef Čapla, Peter Zajác, Jozef Čurlej, Ondrej Hanušovský***Quality and health safety of food and the Rapid Alert System for Food and Feed (RAFS) - Is Polish food safe?***Władysław Migdał, Łukasz Migdał***Legal regulation of the marketing standards of the common agricultural policy of the european union***Samuel Rybníkář***Food pavilion of the Czech agricultural university in Prague - a unique technological centre***Anna Šebová, Veronika Legarová, Petr Kadlec, Lenka Kouřimská, Jan Jarolímek***Hygienic drainage of food processing plants***Michal Valo, Juraj Svitana***Section 2: Microbiological and mycological food safety****Endogenous mycocenosis of malting barley***Zuzana Barboráková, Dana Tančinová, Zuzana Mašková, Monika Mrvová, Miroslava Solgajová, Dušan Straka, Štefan Dráb***Ochratoxin A and aflatoxins quantification in green coffee beans: Mycological and analytical study***Zuzana Barboráková, Silvia Jakobová, Dana Tančinová, Zuzana Mašková, Monika Mrvová, Katarína Poláková, Alžbeta Demianová, Alica Bobková***Are bacteriocin-producing strains of lactococci and enterococci from raw goat milk carriers of BAP and ICA genes?***Eva Bino, Maria Joao Fraqueza, Natália Zábolyová, Monika Pogány Simonová, Andrea Lauková***Microbiological quality of honey from the west slovak region***Soňa Felšöciová, Simona Kunová, Želmíra Balážová*

**Microbiological safety of bakery products with edible insect***Gabriela Franke, Olga Cwiková, Alžběta Jarošová, Martina Krulíková***The impact of selected medicinal plants on the microbiota of fresh fruit beverages***Soňa Felšöciová, Romana Šímková, Simona Kunová***Susceptibility to galidermin in staphylococci from raw goat milk carrying genes for biofilm formation***Andrea Lauková, Maria Joao Fraqueza, Valentina Focková, Eva Bino, Natália Zábolyová, Monika Pogány Simonová***Enterobacteriaceae in *Hermetia illucens* larvae fed on microbiologically degraded kitchen waste***Zuzana Mašková, Eduard Kolesár, Lukáš Hleba, Juraj Medo, Eva Ivanišová, Dana Urminská, Jana Urminská, Dana Tančinová, Monika Mrvová, Zuzana Barboráková***Lysozyme resistance as an important criterion for selecting probiotic strains for infants***Šárka Musilová, Štěpánka Dvořáková, Petr Kopecký, Nikol Modráčková, Eva Vlková***Microbiological quality of unpackaged Czech ice cream***Lenka Necidová, Veronika Novotná, Danka Haruštiaková, Šárka Bursová***Occurrence of biofilm-forming ability coding genes in staphylococci from ewes milk lump cheeses***Monika Pogány Simonová, Maria Joao Fraqueza, Valentina Focková, Natália Zábolyová, Eva Bino, Andrea Lauková***Detection of resistant *hafnia alvei* bacteria in unpasteurized cow's milk***Ivana Regecová, Jana Výrostková, Viera Lovayová, František Zigo, Mariana Kováčová***Effect of black pepper essential oil (*Piper nigrum* L.) on strains of the genera *Rhizopus* and *Botrytis****Dana Tančinová, Zuzana Mašková, Monika Mrvová, Zuzana Barboráková, Dana Urminská***The importance of disinfection on slaughterhouse***Mária Vargová, František Zigo, Jana Výrostková, Zuzana Farkašová, Zuzana Lacková***Detection of antimicrobial resistance of *Burkholderia cepacia* species isolated from milk***Jana Výrostková, Ivana Regecová, František Zigo, Jana Zahumenská, Zuzana Smereková***Section 3: Chemical food safety****Acrylamide formation during heat treatment of plant-based meat and cheese alternatives***Klára Bartáková, František Ježek, Alena Honzlová, Josef Kameník, Šárka Bursová***Microplasts in food as a factor in the cause of diseases in humans***Jozef Čurlej, Peter Zajác, Jozef Čapla***Occurrence of macro elements and microelements in processed and unprocessed fresh food products from *Agaricus bisporus* mushrooms intended for the Slovak market***Silvia Jakobová, Július Árvay, Ivona Jančo, Marek Šnirc, Jozef Golian***Effect of nitrogen and sulfur fertilizers on acrylamide levels in cookies processed from cereal grains grown in Serbia***Kristína Kukurová, Beka Sarić, Marijana Simić, Slađana Žilić, Zuzana Ciesarová***Relationship of selected toxic elements in raw materials to the quality of cereal products***Miroslav Fišera, Jiří Mlček, Helena Velichová, Soňa Škrovánková***Removal of Aflatoxin M1 from aqueous solution using beta-cyclodextrin and its derivatives***Lukáš Kolaríč, Daniela Abrahamovská, Peter Šimko***Modern methods of surface cleanliness detection in food industry***Miroslav Macháček***Section 4: Nutrition and Food Safety****Dynamics of temperature changes of dish transported by courier services***Olga Cwiková, Gabriela Franke, Petr Kouřil, Josef Kameník, Marta Dušková, Alena Zouharová***New trends in the bakery market: Sensory evaluation and consumer perception of functional products***Patricia Joanidis, Kristína Predanócyová***Fish consumption: Health benefits, risks and recommendations for the slovak population***Eva Kováčiková, Marek Helczman, Anton Kováčik***Consumer acceptability of okara as an ingredient in bakery products: Analysis of organoleptic properties of functional biscuits***Kristína Predanócyová, Patricia Joanidis***Development of actual and prediction of future consumption of milk and selected dairy products***Roman Récky, Patrik Rovný***Phytonutrients and their effect on immune cells***Petr Sláma, Aleš Pavlík, Vladimír Tančin, Adriana Kolesárová***Monitoring sensory properties of innovated vegan products with the addition of okara***Ladislav Staruch, Zlatica Kohajdová, Tatiana Holkovičová, Kristína Jarábková, Ervín Ďurka***The effect of storage on the quality of enriched honeys***Jana Tkáčová, Juraj Čuboň, Marek Bobko***Evaluation of aromatic compounds of carrageenan preparations***Helena Velichová, Soňa Škrovánková, Jiří Mlček, Miroslav Fišera, Jarmila Perutková***Analysis of relationships between physicochemical indicators of hygienic quality of marinated fish***Lucia Zeleňáková, Martina Fikselová, Simona Kunová, Silvia Jakobová*



## Integration of Chemical Experiments from Inorganic Chemistry into the Food Chemistry Curriculum

Marek Šnirc, Silvia Jakobová, Alena Vollmannová, Janette Musilová

### Section 5: Safety and control of milk and milk products

#### **Occurrence of antibiotic residues in cow's milk and possibilities of their chromatographic determination**

Klára Bartáková, Sandra Dluhošová, Lenka Vorlová, Pavlína Navrátilová, Oto Hanuš

#### **Production of fresh cheese from goat milk using autochthonous lactococci**

Maroš Drončovský, Miroslav Kološta, Andrea Lauková, Martin Tomáška

#### **Using of rapid cultivation tests in the detection of mastitis in dairy cows**

Zuzana Farkašová, František Zigo, Zuzana Lacková, Mária Vargová, Silvia Ondrašovičová

#### **Selective farming of dairy cows on the basis of somatic cell counts and their subsequent removal as a form of adulteration: impact on quality and safety**

Soňa Formánková Herman, Veronika Legarová, Lucie Kejdomáková Rysová, Jaromír Ducháček, Matúš Gašparík

#### **Comparison of cultivation tests to detection mastitis in goats**

Barbora Gancárová, Kristína Tvarožková, Lucia Mačuhová, Michal Uhrinčať, Vladimír Tančín

#### **Aetiology of goat intramammary infections and susceptibility of isolated pathogens toward antibiotics**

Barbora Gancárová, Kristína Tvarožková, Michal Uhrinčať, Lucia Mačuhová, Miroslav Benič, Vladimír Tančín

#### **Comparison of Selected Chemical Properties of Slovak Oštiepok and Polish Oscypek**

Miroslav Kročko, Adam Hanuska, Bartosz Sołowiej, Maciej Nastaj, Jagoda Szafranska

#### **The importance of a hygiene milking program in primary milk production**

Zuzana Lacková, František Zigo, Zuzana Farkašová, Silvia Ondrašovičová, Mária Vargová, Ewa Pecka-Kielb, Petr Sláma

#### **The udder and its role in the production of quality milk**

Lucia Mačuhová, Vladimír Tančín, Juliana Mačuhová, Martina Vršková, Michal Uhrinčať, Barbora Gancárová, Kristína Tvarožková

#### **The effect of nutrition on efficiency of milk production and ecological load**

Iveta Maskaľová, Petra Timkovičová Lacková, Vladimír Vajda, Beáta Fraňová, Aleš Pavlík, Dávid Sandor Kiss

#### **Analysis of qualitative and quantitative parameters in milk**

Silvia Ondrašovičová, František Zigo, Zuzana Farkašová, Anat Cooper, Ewa Pecka-Kielb

#### **The effect of seasons on the protein content in Ewe's and Cow's lump cheese**

Adam Partika, Peter Zajác, Jozef Čapla, Jozef Golian, Jozef Čurlej, Lucia Benešová, Silvia Jakobová

#### **Effect of somatic cell count on milk yield and composition in dairy cows**

Petra Timkovičová Lacková, Iveta Maskaľová, Tomáš Mihok, Zuzana Farkašová

#### **Somatic cell count - a tool for efficient selection of dairy ewes**

Kristína Tvarožková, Vladimír Tančín, Barbora Gancárová, Lucia Mačuhová, Michal Uhrinčať, Martina Vršková

#### **Variation of sheep milk, fat, protein and lactose production according to different levels of somatic cell count under practical conditions.**

Michal Uhrinčať, Vladimír Tančín, Lucia Mačuhová, Martina Vršková, Kristína Tvarožková, Barbora Gancárová, Martin Ptáček

#### **The effect of somatic cells count on the milk productivity by goats**

Martina Vršková, Vladimír Tančín, Lucia Mačuhová, Michal Uhrinčať

#### **Fatty acid profile of sheep's cheese**

Peter Zajác, Jozef Čapla, Jozef Čurlej, Jana Tkáčová

#### **Occurrence and etiology of mastitis on dairy cows and sheep farms**

František Zigo, Zuzana Lacková, Zuzana Farkašová, Jana Výrostková, Ivana Regecová, Silvia Ondrašovičová, Mária Vargová, Ewa Pecka-Kielb

### Section 6: Safety and control of meat and meat products

#### **Color analysis and sensory evaluation of red deer (*Cervus Elaphus*) meat from farm and hunting grounds of Slovakia**

Peter Haščík, Matúš Rajský, Adriana Pavelková, Lukáš Jurčaga, Andrea Mesárošová

#### **Chemical composition of *Cervus Elaphus* meat by age and breed**

Peter Haščík, Matúš Rajský, Ondřej Bučko, Adriana Pavelková

#### **Effect of Stevia (*Stevia rebaudiana*) on the Sensory Quality of Fermented Meat Products**

Adam Hanuska, Miroslav Kročko, Marek Bobko, Andrea Mesárošová

#### **Evaluation of some biochemical parameters in piglets after feeding diets with added humic substances**

Stanislav Hreško, Alena Hreško Šamudovská, Tomáš Mihok, Michaela Harčárová, Lukáš Bujňák

#### **Do protective microbial cultures affect the quality parameters of cooked fish sausages?**

Miroslav Jůzl, Šárka Nedomová, Jan Slováček, Jana Zemanová, Olga Cwиковá, Petr Kouřil, Libor Kalhotka

#### **The effect of different marinades on the microbial shelf life of chicken meat**

Simona Kunová, Ivana Timoracká, Lucia Zeleňáková, Martina Fikselová, Viktória Zachar Lovászová, Soňa Felšöciová

#### **Myopathies in chickens ross 308 determined after feeding experiment**

Andrej Marcin, Michaela Harčárová, Alena Hreško Šamudovská, Lukáš Bujňák, Tomáš Mihok

#### **Intramuscular fat content in loin from rabbits from V4 group**

Łukasz Migdał, Anna Migdał, Eva Tumova, Darina Chodova, Radoslav Zidek, Istvan Nagy, Wiktoria Glowacz-Cich, Władysław Migdał

**Comparison of sensory and physicochemical properties of FMP from heavy sows and available raw material on the European market**

*Ladislav Staruch, Zlatica Kohajdová, Tatiana Holkovičová, Tomáš Valachovič, Ervín Ďurka*

**Evaluation of microbiological quality of sous vide wild boar meat with added essential oils**

*Ivana Timoracká, Alžbeta Demianová, Melina Korčok, Terézia Švecová, Simona Kunová*

**Section 7: Safety and control of foods of plant origin**

**Evaluation of the cibebs harvest in the Tokaj wine-growing region in 2019-2023**

*Lucia Ailer, Štefan Ailer, Laura Ilková*

**Evaluation of the influence of grape production method and fermentation management on the dynamic fermentation process of white wine**

*Štefan Ailer, Lucia Ailer, Ján Kamenský, Silvia Jakobová*

**Elementary analysis in selected varieties of red wine from different provenances determined by ICP – OES**

*Želmíra Balážová, Milan Chňapek, Marián Tomka, Martin Bačkor, Dana Rajnincová, Soňa Felšöciová*

**Verification of the effect of lectin concentration on the response of the ELLA method**

*Marie Bartlová, Matej Pospiech, Martina Pečová, Zdeňka Javůrková*

**The effect of adding extruded currant pomace on the properties of gluten-free bread**

*Maria Basarab, Teresa Witczak, Marta Liszka-Skoczylas, Mariusz Witczak*

**Fermentation of legumes as a tool for mitigating acrylamide formation**

*Zuzana Ciesarová, Kristína Kukurová, Jana Horváthová, Tatiana Klempová, Milan Čertík*

**Sensory evaluation of various bakery products enriched with selected natural extracts with respect to groups of evaluators**

*Matej Čech, Tatiana Bojňanská, Anna Kolesárová*

**Application of oyster mushroom (*Pleurotus ostreatus*) in the disposal of biological waste in viticulture and wine production**

*Marko Duvančić, Emilija Friganović, Anita Pamuković, Ljiljana Nanjara, Sara Marić*

**Wine quality from Oponice locality regarding their phenolic content and sensory evaluation**

*Martina Fikselová, Lucia Zeleňáková, Jozef Čapla, Silvia Jakobová, Jozef Golian, Karolína Hurbanová*

**Phenolic content of apple pomace affected by their microwave irradiation**

*Martina Fikselová, Silvia Jakobová, Radoslav Židek, Lucia Zeleňáková, Jozef Čapla, Jana Kolačková, Paulína Letková*

**Ergosterol in Cultivated Shiitake Mushrooms (*Lentinula edodes*) and Its Conversion to Vitamin D<sub>2</sub> by UV-B Radiation**

*Magdaléna Grófová, Silvia Jakobová, Veronika Cyprichová, Jozef Golian, Július Árvay*

**Quantitative determination of zearalenone in maize**

*Michaela Harčárová, Lukáš Bujňák, Alena Hreško Šamudovská, Andrej Marcin, Stanislav Hreško, Alica Tvrďá*

**Impact of lupin flour incorporation on the color characteristics of crackers**

*Tatiana Holkovičová, Zlatica Kohajdová, Lucia Minarovičová, Michaela Lauková, Ervín Ďurka*

**Identification of modified starches in food**

*Zdeňka Javůrková, Matej Pospiech, Marie Bartlová, Martina Pečová, Bohuslava Tremlová*

**Nuts as a source of minerals in the human diet**

*Lesław Juszcak, Agata Giza, Dorota Gałkowska*

**Fermentation as a tool for improving the sensory acceptance of quinoa based drinks**

*Zlatica Kohajdová, Viktória Piri, Tatiana Holkovičová, Michaela Lauková, Lucia Minarovičová*

**Technological and sensory quality of durable products with added curcumin extract**

*Anna Kolesárová, Tatiana Bojňanská, Miriam Solgajová, Matej Čech, Lucia Zeleňáková, Andrea Mendelová*

**The use of cornelian cherry in the production of innovative foods and the process changes of important bioactive compounds involved in the production of cornelian cherry jam**

*Andrea Mendelová, Lubomír Mendel, Jozef Golian, Miriam Solgajová, Anna Kolesárová*

**Process changes in polyphenolic substances after processing aronia into various food products**

*Andrea Mendelová, Lubomír Mendel, Miriam Solgajová, Jozef Golian, Anna Kolesárová*

**Assessment of functional properties of coloured quinoa varieties**

*Viktória Piri, Zlatica Kohajdová, Lucia Minarovičová, Michaela Lauková, Tatiana Holkovičová*

**Changes in the colorimetric parameters of red wine samples during storage under controlled temperature conditions**

*Boris Semjon, Lea Jenčová, Martin Bartkovský, Zuzana Megyesy Eftimová, Slavomír Marcinčák*

**Phenolic compounds in purple potato varieties positively affect frying medium stability against oxidation**

*Josef Soukup, Lenka Kouřimská, Monika Sabolová, Jan Pánek, Diana Chrpová*

**Decoding sensory defects: safe-gc/ms-o method in sunflower oil analysis**

*Iveta Šístková, Vojtěch Kružík, Aleš Rajchl, Helena Čížková*

**Nitrate and vitamin C content in radish (*Raphanus sativus*) from different producers: Influence of variety, source, and seasonality**

*Lucia Zeleňáková, Martina Fikselová, Silvia Jakobová, Simona Kunová*

## Objective of the conference:

The conference is intended for a wide professional public working in the food industry, food and analytical laboratories, food enterprises, food research and education. The conference aims to present the latest trends in food control and safety, food analysis, authentication and traceability of food, allergens and contaminants, and analysis and evaluation of food using new methods.

## Conference organizing committee:

prof. Ing. Jozef Golian, Dr.	doc. Ing. Peter Zajác, PhD.	JUDr. Jana Venhartová , LL.M.
PaedDr. Silvia Jakabová, PhD.	Ing. Jozef Čapla, PhD.	Ing. Kristina Lépesová , PhD.
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Mgr. Ivana Timoracká	Ing. Melina Korčok	Ing. Tomáš Černý
		MVDr. Desana Kohútová

## Scientific committee of the conference:

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MVDr. Martin Chudý, ŠVPS SR Bratislava	prof. Dr. hab. Aleksandra Duda, prof. UR, FFT, UR Krakow, PL
prof. MVDr. Jozef Nagy, PhD., UVLF Košice	prof. dr. hab. inž. Leśław Juszcak FFT, UR Krakow, PL
prof. MVDr. Slavomír Marcinčák, PhD., UVLF Košice	prof. MVDr. Bohuslava Tremlová, Ph.D., VETUNI Brno, ČR
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**The conference will be accompanied by an EIT Food activity entitled: Capacity building event - Strengthening and supporting local food systems.**



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## PRESENTATION OF COMPANIES DURING THE CONFERENCE

Companies offering devices and lectures on the issue will participate in the conference. Each of them will be available for consultation.

Zoznam prístrojov prezentovaných na konferencii 2025	
<b>Proximos</b>	Monitorovací systém fyzikálních a chemických hodnot pre výrobné a skladovacie priestory, laboratória, transportných protriedkov či gastronómie.
<b>DA 7250</b>	Multifunkčný NIR analyzátor krmív a potravín.
<b>TANGO – FT NIR</b>	Analyzátor na kontrolu kvality mliekarenských výrobkov a ďalších potravinárskych produktov (tekuté, pastovité, viskózne a tuhé produkty).
<b>Textúrometer TA.XT Plus</b>	Analyzátor textúry s kombinovaným meraním v kompresii, strihu a extrúzii.
<b>CheckPoint 4 O<sub>2</sub>/CO<sub>2</sub></b>	Prístroj určený na kontrolu zvyškových plynov O <sub>2</sub> alebo O <sub>2</sub> /CO <sub>2</sub> v obaloch s ochrannou atmosférou (nová revolučná technológia keramického senzoru).
<b>CheckMate 4</b>	Laboratórny analyzátor modifikovanej atmosféry určený na meranie O <sub>2</sub> alebo kombinovaný CO <sub>2</sub> /O <sub>2</sub> .
<b>CytoQuant</b>	Impedančná prietoková cytometria - kontrola účinnosti sanitácie.
<b>Dilumat</b>	Automatická riedička na prípravu vzoriek pred mikrobiologickou analýzou.
<b>NOVALUM II</b>	Kontrola hygieny a sanitácie v procese pomocou ATP na princípe luminiscencie.
<b>CHARM® ROSA® MRL BETA-lactam a RF Tetracyklín 2minútový test</b>	Test pre kontrolu surového kravského, ovčieho a kozieho mlieka.
<b>CHARM® ROSA® EZ-M</b>	Detekcia mykotoxínov.
<b>BioLan 7000</b>	Prenosný vreckový biosenzor, ktorý využíva sieťotlačové elektródy na kvantifikáciu laktózy v mliečnych výrobkoch bez obsahu laktózy.
<b>AtmoGen</b>	Nový a vylepšený plynový systém, generovanie viacerých atmosfér (anaerobných, mikroaerobných a kapnofilných) v plynových nádobách tým najpohodnejším, rýchlym a nákladovo efektívnym spôsobom.
<b>SD Matic 2</b>	SD Matic umožňuje snadno zistiť poškodení škrobu v mouce vlivem mechanického namáhání.
<b>Vision TheaVu E</b>	Offline systém který poskytuje objektivní měření konzistence a kvality výrobků na lince..
<b>PeelPlate</b>	Rýchle a jednoduché riešenie na kultiváciu mikroorganizmov v potravinách.

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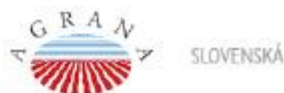
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