

PLAN OF SEMINARS NPPC-VÚP 2020

Seminars take place usually on Friday at 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:

justina.farbulova@nppc.sk.

Updated on 19.06.2020

FEBRUARY – 28.02.2020

1.	Ing. Alžbeta Kvasnová – Ing. Zuzana Ciesarová, CSc.: Nutritionally rich crops for new functional food
2.	Ing. Katarína Ženišová, PhD. - Mgr. Zuzana Rešková, PhD. – RNDr. Tomáš Kuchta, DrSc.: <i>Methods of molecular biology and their potential use in producing wine</i>

JUNE – 05.06.2020

1.	Ing. Elena Belajová: <i>Mycotoxins in baby food from slovak production</i>
2.	Ing. Janka Koreňová, PhD. – Mgr. Tereza Cabicarová, PhD. – RNDr. Tomáš Kuchta, DrSc.: <i>Moldavian sheep cheese</i>
3.	Ing. Jana Minarovičová, PhD. – Mgr. Adriana Véghová, PhD. - Ing. Eva Kacčíková, CSc.: <i>Listeria monocytogenes noncultivation detection methods in cheese using immunoseparation methods</i>

JUNE – 26.06.2020

1.	Ing. Filip Dimitrov – Ing. Mária Kopuncová – Ing. Jana Sádecká, PhD. – Ing. Emil Kolek, PhD. – Ing. Ján Durec: <i>How processing and storage affects orange juice aroma and storage</i>
2.	Ing. Jana Sádecká, PhD. – Ing. Mária Kopuncová – Ing. Emil Kolek, PhD.: <i>Aroma profiles of slovak sheep cheese from industrial and craft production</i>
3.	Mgr. Zuzana Rešková, PhD. – Mgr. Adriana Véghová, PhD. - Ing. Eva Kacčíková, CSc.: <i>Molecular biology typization methods and their application in monitoring Listeria monocytogenes in factory premises</i>

SEPTEMBER – 4.9.2020

1.	NPPC-VÚP team: <i>New trends in food industry</i>
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SEPTEMBER – 25.9.2020

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| 1. | Ing. Blanka Tobolková, PhD. – Ing. Elena Belajová – Ing. Ervín Jankura – Ing. Ľubomír Daško, PhD.: <i>Advanced methods and their application on identifying and monitoring of geographical origin of wine: identifying differences between austrian, czech and slovak wine</i> |
| 2. | Ing. Eugen Kiss: <i>Experience gained through cooperation and its practical use</i> |

OKTÓBER – 30.10.2020

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| 1. | NPPC-VÚP team: <i>New trends in food industry</i> |
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NOVEMBER – 27.11.2020

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| 1. | Ing. Marek Kunštek: <i>Hemp and poppy briquets and their complex utilization</i> |
| 2. | Ing. Kristína Kukurová, PhD. – Ing. Stanislav Baxa, PhD. – Ing. Angela Světlíková: <i>International Slovak-Hungarian cooperative project for food industry and innovations</i> |
| 3. | Ing. Danka Šalgovičová: <i>The trend of European Food Safety Authority (EFSA) of relyngon the database of contaminants</i> |