

INOVATĪVI UN ILGTSPĒJĪGI RISINĀJUMI PĀRTIKĀ UN IEPAKOJUMĀ **INNOVATIVE AND SUSTAINABLE SOLUTIONS IN FOOD AND PACKAGING**

2022.09.09, 11:00-15:00, BT1, Hall No 3; *Food Fair “RIGA FOO 2022”*

Moderator: Ints Vīksna, Director of Latvian Technological center

Answering the demand for sustainable, safe, and healthy foods: **BIOCOAT project**

11⁰⁰–11⁰⁵ **Semināra atklāšana/Opening of the seminar**

Dr. M. Malakauskas, Lithuanian University of Health Sciences, LSMU, LT

11⁰⁵–11²⁰

Sūkalu un uz pektīna bāzes veidots biopārklājums sieram /Acid whey and pectin based edible biocoating for cheese preservation (Angļu val.)

Dr. L. Serniene, Lithuanian University of Health Sciences, LSMU, LT

11²⁵–11⁴⁰

Probiotiskais Edam tipa siers kā modeļvide bioapvalka testēšanai /Probiotic Edam-type cheese as a model for testing biocoat (Angļu val)

Dr. E. Songisepp, Biotechnology Competence Centre, BioCC OÜ, EE

11⁴⁵–12⁰⁰

Olbaltumvielu sagremojamība un probiotiku saglabāšana jaunā tipa sierā/ Intestinal fate of the novel cheese: Protein digestibility and probiotic survival (Angļu val)

Dr. I.Rud, Nofima, NO

12⁰⁵–12²⁰

Bioloģiski noārdāms iepakojums siera nogatavināšanai un izplatīšanai /Biodegradable packaging for cheese ripening and distribution

Dr. Sandra Muizniece-Brasava, University of Life Sciences and Technologies, LV