



Invitation to FINAL hybrid event:

"The potential sustainable strategies for food safety and shelf life

prolongation"

In role of the project coordinator and with great pleasure, I invite you to attend the final dissemination event of the project "**Bio-protective cultures and bioactive extracts as sustainable combined strategies to improve the shelf-life of perishable Mediterranean food**" (**BioProMedFood**) financed under PRIMA program, section 2 (Project ID 1467).

WHEN:

Tuesday, June 21st 2023. 11:00 Ankara time (10:00 CET)

WHERE:

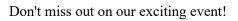
at Biotechnology Research and Application Center, Cukurova University, Balcalí, Sariçam, 01330, Adana, Turkey

OR

On line at the following link: <u>MS Teams Meeting</u> (Microsoft Teams Meting ID: 355 819 640 239, password: Ygq4Wc).

PROGRAMME:

Hour	Subject	Speaker/speakers
11:00	Welcome Note from Project Coordinator	Prof. Fatih Ozogul Cukurova University (Turkey)
11:10	Presentation of The Project and The Partners	Prof. Vida Šimat University of Split (Croatia)
11:30	Marine Seaweeds – State of The Art Knowledge on Material Preparation and Etraction Protocols to Obtain Bioactive Food-Friendly Extracts	Dr. Martina Čagalj University of Split (Croatia)





11:45	Autochthonous Lactic Acid Bacteria Isolated from Mediterranean Natural Fermented Sausages as Improved Bio-protective Cultures and Functional Starters	Dr. Giulia Tabanelli University of Bologna (Italy)
12:00	Research on new bioprotective cultures for the agri-food sector: experience of a SME	Jose Manuel Garcia Madero DOMCA S.A.U. (Spain)
12:15	By-product Extracts in Chitosan Formulations as Active Coatings for Food Packaging Foils	Prof. Sonja Smole Možina University of Ljubljana (Slovenia)
12:30	The Effects of Macroalgae and Plant Extracts on The Quality of Sea Bass Fillets Stored in Modified Atmosphere Packaging	Prof. Fatih Ozogul Cukurova University
12:45	Q&A	
13:00	Closing of the event	Prof. Fatih Ozogul

Kind regards,

Prof. Fatih Ozogul

Project coordinator/Meeting host