



III COST FOODWASTOP MEETING – ZADAR, CROATIA, 5-6 FEBRUARY 2026

UNIVERSITY OF ZADAR, OBALA PETRA KRESIMIRA IV NR 2

Programme

4th February 2026

15:00-16:30	Core Group meeting (reserved to Core Group members)
17:00-19:00	Management Committee Meeting (reserved to Management Committee members)

5th February 2026

It will be possible to follow the meeting remotely at the link
<https://us06web.zoom.us/meeting/register/AIjeXdNGTAuCYdICX9taGg>

08:30 – 09:00	Registration of participants and poster display – welcome coffee
09:00 – 09:30	Opening and welcome address Prof. Gianfranco Romanazzi, <i>Marche Polytechnic University, Italy</i> - COST FoodWaStop Action Chair Prof. Zvjezdan Penezic, <i>University of Zadar, Croatia</i> - Vice Rector for Science and Information Infrastructure Prof. Slaven Zjalic, <i>University of Zadar, Croatia</i> - Local organizer COST Action “Sustainable Network for agrofood loss and waste prevention, management, quantification and valorisation, FoodWaStop”: state of the art <u>Romanazzi G.</u> ¹ , <u>Perez-Rodriguez F.</u> ² , <u>Moumni, M.</u> ¹ , <u>D'Ortenzio A.L.</u> ¹ , <i>Marche Polytechnic University, Italy</i> ¹ ; <i>University of Cordoba, Spain</i> ²
09:30 – 10:45	Oral communications WG 1. Prevention of food loss and food waste <i>Chairs: George Karaoglanidis & Alessandra Di Francesco</i> Progress on WG1 activities. Prevention of food loss and food waste. <u>Karaoglanidis G.</u> , <i>Aristotle University of Thessaloniki - Faculty of Agriculture, Forestry and Natural Environment, Greece.</i> O1.1. Use of by-products for the production of pullulan for postharvest management of strawberries. <u>Di Francesco A.</u> , <i>University of Udine, Italy</i> O1.2. Quiescence in postharvest pathogens. <u>Prusky D.</u> , <i>Volcani Centre, Rishon LeZion, Israel</i>

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	<p>O1.3. Identification, detection and management of seedborne squash pathogens. <u>Moumni M.</u>, <i>Marche Polytechnic University, Italy</i></p> <p>O1.4. Sustainable technologies for reducing postharvest fruit losses and improving quality. <u>Molassiotis A.</u>, <i>Aristotle University of Thessaloniki, Greece</i></p>
10.45 – 11.15	Coffee break and poster session
11.15 – 13:15	<p>Oral communications WG 1. Prevention of food loss and food waste <i>Chairs: George Karaoglanidis & Alessandra Di Francesco</i></p> <p>O1.5. Inhibitory effect of soluble metabolites of <i>Trichoderma afroharzianum</i> on the mycelial growth of postharvest pathogens. <u>Ludman-Mihály K.</u>, <i>FruitVeB Hungarian Interprofessional Organization for Fruit and Vegetable, Hungary</i></p> <p>O1.6. Control efficacy of a new SIGS-based biofungicide against <i>Penicillium digitatum</i> on citrus fruits. <u>Testempasis S.</u>, <i>University of Western Macedonia, Greece</i></p> <p>Oral communications WG 2. Agrofood loss and waste management <i>Chairs: Slaven Zjalic & Lluís Palou</i></p> <p>Progress on WG2 activities. Agrofood loss and waste management. <u>Zjalic S.</u>, <i>University of Zadar, Croatia</i></p> <p>O2.1. Management of postharvest decay of fresh citrus fruits without using conventional chemical fungicides. <u>Palou L.</u>, <i>Valencian Institute of Agrarian Research, Spain</i></p> <p>O2.2. Broad-range <i>Trichoderma</i>-based biocontrol to reduce preharvest fruit loss caused by walnut fruit rot pathogens. <u>Karaffa E.</u>, <i>Hungarian Chamber of Professionals and Doctors of Plant Protection, Hungary</i></p> <p>O2.3. Physico-chemical characterization and antifungal activity of Tunisian marine macroalgae against <i>Botrytis cinerea</i>. <u>Karoui E.</u>, <i>University of Sfax, Tunisia</i></p>
13:15 – 14:30	Lunch and poster session
14.30 – 15:45	<p>Oral communications WG 3. Quantification of food loss and food waste <i>Chairs: Luca Falasconi & Fernando Perez-Rodriguez</i></p> <p>Progress on WG 3 activities. Quantification of food loss and food waste. <u>Perez-Rodriguez F.</u>, <i>University of Cordoba, Spain</i></p> <p>O3.1. Results of questionnaire on food waste. <u>Falasconi L.</u>, <i>University of Bologna, Italy</i></p> <p>O3.2. Quantifying food loss and waste in Turkey: a critical step towards achieving climate targets. <u>Eren Z.</u>, <i>Ataturk University, Turkey</i></p> <p>Oral communications WG 5. Cross-cutting strategies and smart systems for food management</p>

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	<p><i>Chairs: Sandro Frati & Marwa Moumni</i></p> <p>Progress on WG 5 activities. Cross-cutting strategies and smart systems for food management. <u>Frati S.</u>, <i>Triferto</i>, Belgium</p> <p>O5.1. Regulatory framework of plant protection products and biostimulants. <u>Frati S.</u>, <i>Triferto</i>, Belgium</p> <p>O5.2. Intelligent systems for food waste management. <u>Wang Y.</u>, <i>University of Bedfordshire</i>, UK</p>
16:00 – 16:30	Coffee break and poster session
16:30 – 17:30	<p>Oral communications on WG 4. Valorisation of agrofood waste and a circular bio-economy</p> <p><i>Chairs: Jessica Girardi & Sarah Milliken</i></p> <p>Progress on WG 4 activities. Valorisation of agrofood waste and a circular bio-economy. <u>Girardi J.</u>, <i>Nodibinajums Baltic Studies Centre</i>, Latvia</p> <p>O4.1. FoodWaStop Guidelines for valorisation of fruit, vegetable, cereal and animal product processing side-streams - an update. <u>Abrankó L.</u>, <i>Institute of Food Science and Technology, Budapest</i>, Hungary</p> <p>O4.2. Interaction of polyphenols with a biomimetic membranes system. <u>Russo D.</u>, <i>CNR-Istituto Officina dei Materiali, Grenoble</i>, France</p> <p>O4.3. Trials for scaling up valuable compound recovery from distillery vinasse. <u>Guerrini L.</u>, <i>University of Padua</i>, Italy</p>
19.30	Departure of the bus to social dinner
20:00 – 22:30	Social dinner at Stari Most

6th February 2026

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08:30 – 09:00	Registration of participants and poster display – welcome coffee
09:00 – 10:30	<p>Oral communications WG 4. Valorisation of agrofood waste and a circular bio-economy</p> <p><i>Chairs: Jessica Girardi & Sarah Milliken</i></p> <p>O4.4. Green valorization of quince (<i>Cydonia oblonga</i>) waste using Natural Deep Eutectic Solvent by ultrasonic-assisted extraction. <u>Koraqi H.</u>, <i>University for Business and Technology (UBT), Pristina</i>, Kosovo</p> <p>O4.5. A citrus by-product bioformulation (Bioact-LM) to control blue mold and brown rot in postharvest value chain. <u>Riolo M.</u>, <i>University of Catania</i>, Italy</p>

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	<p>O4.6. Turning Pomegranate By-Products into Sustainable Protein Sources. <u>Sar T.</u>, <i>University of Borås</i>, Sweden</p> <p>O4.7. From waste to value: the use of black soldier fly larvae in agrofood waste management to produce protein and promote circular bioeconomy. <u>El Yaacoubi A.</u>, <i>University Sultan Moulay Slimane</i>, Morocco</p> <p>O4.8. Ultrasound-assisted extraction of oils from berry seeds: A sustainable approach to agrofood waste valorisation. <u>Piasecka-Lenartowicz I.</u>, <i>Warsaw University of Life Sciences</i>, Poland</p> <p>O4.9. Optimizing fig preservation and valorising pruning biowaste: drying performance and bioactivity of <i>Ficus carica</i> L. extracts. <u>Henriques B.</u>, <i>Polytechnic University of Viseu</i>, Portugal</p>
10.30 – 11.00	Coffee break and poster session
11:00 – 12:00	<p>O4.10. Sustainable alternative food resources for future food by widening innovation into new composites with improved health-promoting properties. <u>Stănciuc N.</u>, <i>University of Galati</i>, Romania</p> <p>O4.11. From waste to functional materials: biopolymer materials synthesis in the framework of a circular economy. <u>Pantić J.</u>, <i>University of Novi Sad</i>, Serbia</p> <p>Oral communication on WG 6. Networking and dissemination, communication and transfer of knowledge <i>Chairs: Kata Ludman-Mihály & Gianfranco Romanazzi</i></p> <p>Progress on WG6 activities. Networking and dissemination, communication and transfer of knowledge. <u>Ludman-Mihály K.</u>, <i>FruitVeB Hungarian Interprofessional Organization for Fruit and Vegetable</i>, Hungary</p> <p>O6.1. Sustainable Food Awareness Network (S-FAN): Study design. <u>Detopoulou P.</u>, <i>University of Peloponnese, Kalamata</i>, Greece</p>
12:00 – 13:00	Parallel WG meetings
13:00 – 14:30	Lunch and poster session
14:30 – 16:30	General Assembly
16.30	Closure of the III Cost FoodWaStop Meeting

Further info at the link <https://www.foodwastop.eu/third-cost-ca22134-foodwastop-meeting-5-6-february-zadar-croatia/>

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POSTERS

WG 1. Prevention of food loss and food waste

P1.1. Drivers of consumer food waste in urban restaurants in Kosovo: a behavioural perspective using the theory of planned behaviour. Mestani M., *Faculty of Food Science and Biotechnology, Kosovo*

P1.2. Food loss and waste prevention, case of Albania. Shehu E., *Mediterranean University of Albania, Albania*

P1.3. Valorization mediterranean fruit waste: environmental perspectives and circular bioeconomy opportunities. Hasalliu R., *Agricultural University of Tirana, Albania*

P1.4. Basic substances for grapevine protection against downy mildew and powdery mildew. Piancatelli S., *Marche Polytechnic University, Italy*

P1.5. Strategies for preventing food loss and food waste in modern food systems. Celebi Y., *Uşak University, Turkey*

P1.6. Use of biopolymeric nanocapsules containing eugenol in nectarine coatings for the control of *Monilinia fructicola*. Jacumazo J., *Marche Polytechnic University, Italy*

P1.7. Valorization of wasted artichoke leaves for herbal beverage production and in vitro gastrointestinal stability of bioactive components. Suna S., *Bursa Uludag University, Turkey*

P1.8. Sustainable fluorine-free hydrophobic coatings to minimize food residue. Gürsoy M., *Konya Technical University, Turkey*

P1.9. Use of essential oils for the control of gray mold on strawberries. D'Ortenzio A.L., *Marche Polytechnic University, Italy*

WG 2. Agrofood loss and waste management

P2.1. Sustainable management of vegetable harvest side-streams: practices and opportunities. Mehmeti A., *University of Prishtina, Kosovo*

P2.2. Assessment of food waste in gastronomy businesses: a case study from the Prishtina region, Kosovo. Mestani F., *University of Bitola, North Macedonia*

P2.3. Monitoring nitrogen levels in soil – a way to reduce food waste. Wardak C., *Maria Curie-Skłodowska University, Poland*

P2.4. Electrochemical methods as a helpful tool in managing post-harvest losses of fresh fruit. Grabarczyk M., *Maria Curie-Skłodowska University, Poland*

P2.5. Use of rice straw an agricultural waste in ruminant feeding. Hacisalihoğlu S., *Uşak University, Turkey*

P2.6. Preparation and characterization of antioxidant peptides from agricultural organic waste carrot tissues. Ekinci D., *Department of Agricultural Biotechnology, Turkey*

P2.7. Present state and future of management of biodegradable waste in north macedonia - approaching to EU Regulatives. Stojanovski S., *Hydrobiological Institute Ohrid, North Macedonia*

P2.8. Nettle biomass as a sustainable biofertilizer: enhancing soil health and supporting circular agriculture. Muntaha S.T., *Lithuanian Research Centre for Agriculture and Forestry, Lithuania*

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P2.9. Energy potential of nut shell biomass within the framework of the circular bioeconomy. Matin A., *University of Zagreb Faculty of Agriculture, Croatia*

WG 3. Quantification of food loss and food waste

P3.1. Quantitative assessment of production losses and waste valorization potential in the Georgian grape variety Saperavi. Aplakov V., *Akaki Tsereteli State University, Georgia*

WP4. Valorisation of agrofood waste and a circular bio-economy

P4.1. Evaluation of agri-food sector byproducts and their used under the “One Health” approach. Moreno Rojas J.M., *Andalusian Institute of Agricultural and Fisheries Research and Training, Spain*

P4.2. Chlorogenic and caffeic acid recovery from sunflower cake: a step towards circular bio-economy. Grahovac N., *Institute of Field and Vegetable Crops, Serbia*

P4.3. Innovative strategies for sustainable oil production: cold-pressed oils and valorization of oilseed cakes. Romanić R., *University of Novi Sad, Serbia*

P4.4. Fruit seeds and kernels as by-products: transforming fruit-processing waste into oil-producing raw materials. Lužaić T., *University of Novi Sad, Serbia*

P4.5. Bioethanol Production from Vegetable and Cereal Kitchen Waste. Miljić U., *University of Novi Sad, Serbia*

P4.6. Valorization of raspberry pomace as waste product innovative extraction and encapsulation technologies. Ćujić Nikolić N., *Institute for Medicinal Plant Research, Serbia*

P4.7. Spray drying as a method of choice for obtaining high quality products from waste pear cake. Krivošija S., *University of Novi Sad, Serbia*

P4.8. Electrospun nanofibers loaded with anthocyanins: A novel approach to chokeberry fruit waste valorization. Radan M., *Institute for Medicinal Plants Research, Serbia*

P4.9. Innovative use of supramolecular solvents for sustainable astaxanthin recovery from freeze-dried salmon waste. Vlaović I., *University of Novi Sad, Serbia*

P4.10. Green valorization of ScCO₂-derived elderberry flower and Pannonian thyme waste using ultrasound extraction and spray drying. Simić S., *University of Novi Sad, Serbia*

P4.11. Food waste management in urban households: Insights from Kosovo. Bytyqi H., *University of Prishtina, Kosovo*

P4.12. Microbial chain elongation for caproic acid production using waste-derived biochar. Demirci B., *Ege University, Turkey*

P4.13. Valorization of artichoke residual waste through one-pot extraction of phenolic compounds and inulin via ultrasound and microwave assisted techniques. Shaukat M.N., *University of Foggia, Italy*

P4.14. The antimicrobial effects of extracellular vesicles and extracts obtained from viticulture waste. Dinu L.-D., *University of Agricultural Sciences and Veterinary Medicine of Bucharest, Romania*

P4.15. Valorising food waste with insects: a protocol for cross country comparative research. Milliken S., *University of Greenwich, United Kingdom*

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P4.16. Valorization of agro-food waste into activated carbon for wastewater treatment: A circular bio-economy approach supporting food loss and waste prevention. Yilmaz M., *Osmaniye Korkut Ata University*, Turkey

P4.17. Valorization of moroccan avocado seeds: extraction efficiency, bioactive compounds, and antiaging activities. El Aouad N., *Abdelmalek Essaadi University*, Morocco

P4.18. Sensory evaluation and consumer attitudes toward oat - plant based milk alternatives: factors influencing market acceptance. Trajkovska B., *University st. Kliment Ohridski*, North Macedonia

P4.19. Efficacy of compost to reduce metal uptake and animal health risks in maize grown in different-pH polluted Italian soils. Ullah S., *Lithuanian Research Centre for Agriculture and Forestry*, Lithuania

P4.20. Assessment of black cumin cake as a sustainable plant protein source. Çalışkan Koç G., *Uşak University*, Turkey

P4.21. Valorization of garlic peel waste: ultrasound-assisted natural deep eutectic solvent extraction of phenolics and antioxidants and assessment of their in vitro bioaccessibility. Kamiloglu S., *Bursa Uludag University*, Turkey

P4.22. Submerged fermentation with *Trametes versicolor* using spent carob pulp for enhanced laccase production. Karakas-Budak B., *Akdeniz University Faculty of Engineering*, Turkey

P4.23. Exploring the potential of beeswax processing by-product in the food industry for environmental sustainability. Karahan D., *Bingöl University*, Turkey

P4.24. Co-creating new upcycled foods with irish consumers. Nnadiembulam J., *University College Dublin*, Ireland

P4.25. Maltodextrin and gum arabic as carriers for hesperidin encapsulation: influence of drying technique on microcapsule properties. Ćuk S., *University of Mostar*, Bosnia and Herzegovina

P4.26. Response surface optimisation of oleogel-based beef burgers using upcycled grapeseed oil: impact on quality attributes and cooking characteristics. Lin Z., *University College Dublin*, Ireland

P4.27. Sustainable valorization of brazilian nuts in gluten-free cookie formulations. Nakov G., *Technical University of Sofia*, Bulgaria

P4.28. Biorefining hemp processing by-products by supercritical CO₂, pressurized liquid, and enzyme-assisted extractions for the recovery of value-added ingredients. Imamou Hassani M., *Kaunas University of Technology*, Lithuania

P4.29. Biotransformation of *Chlorella vulgaris* Through Lactic Acid Fermentation for Improved Functional Value in Food Applications. Bilgin H., *Kaunas University of Technology*, Lithuania

P4.30. Screening of natural deep eutectic solvents for selective extraction of antioxidant rich fractions from *Paeonia* spp. Abbas S., *Kaunas University of Technology*, Lithuania

P4.31. Sustainable bioprocessing of microalgal phycocyanin via fermentation and freeze-drying encapsulation: *In Vitro* digestion and storage stability for functional food applications. Aboobacker S., *Kaunas University of Technology*, Lithuania

P4.32. Production of food waste derived - graphitic porous carbon as anode electrode for supercapacitors. Duman G., *Ege University*, Turkey

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P4.33. Magnetically responsive cereal byproducts: Preparation and application. Safarik I., *Palacky University*, Czech Republic

P4.34. Valorization of mandarin juice byproducts through freeze-dried encapsulation of phenolic compounds. Banožić M., *University of Mostar*, Bosnia and Herzegovina

P4.35. Biocompatible ionic liquids for green valorization of raspberry pomace. Trtić-Petrović T., *University of Belgrade*, Serbia

P4.36. Synergistic phenolic transfer from EVOOs and upcycled pomace flour improves oxidative stability and sensory quality in air-fried foods. Marx I.M.G., *University of Cordoba*, Spain

P4.37. Designing PVA-CNF-MOF composite films for active packaging: improving mechanical strength, barrier properties, and stability in fresh produce preservation. Espinosa E., *University of Cordoba*, Spain

P4.38. Optimization of Reusable NADES formulations to enhance the recovery, stability and bioactive properties of anthocyanins from vegetal biomass. Henares M., *University of Cordoba*, Spain

P4.39. Tailoring curcumin bioaccessibility through wheat-straw (Ligno) cellulose nanofiber-stabilized pickering emulsion. Rincón E., *University of Cordoba*, Spain

P4.40. Valorization of prickly pear seeds in the formulation of biscuits: modelling of consumer acceptability by regression analysis and artificial neural networks. Ennouri M., *University of Monastir*, Tunisia

P4.41. From Waste to Value: Mandarin Peel Powder in Cookies. Mestani M., *Faculty of Food Science and Biotechnology*, Kosovo

P4.42. Mustard by-products as a source of selenium and bioactive compounds (glucosinolates and isothiocyanates). Cámará-Martos F., *University of Cordoba*, Spain

P4.43. Upcycling fish side streams into protein hydrolysates using nanofiltration technology. Moirangthem K., *Norwegian Institute of Food, Fisheries and Aquaculture Research*, Norway

P4.44. Development of micro fibrillated cellulose-based films from artichoke wastes. Harsa S., *Izmir Institute of Technology*, Izmir, Turkey

P4.45. The effect of bio-solid and tea waste applications on erosion ratio index of eroded soils. Yakupoglu T., *Yozgat Bozok University*, Yozgat, Turkey

WG 5. Cross-cutting strategies and smart systems for food management

P5.1. A simple digital tool for tracking grape pomace flows in small wineries of Herzegovina. Stipanovic A., *University of Mostar*, Bosnia and Herzegovina

WG6. Networking and dissemination, communication and transfer of knowledge

P6.1. The multidimensional impacts of tourism on quality of life: A food waste-oriented perspective. Solunoğlu A., *Balıkesir University*, Turkey

P6.2. A circular bioeconomy network for agrifood waste management and valorisation in Italy. Cassiano P., *Agency for the Promotion of European Research*, Italy

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