

ORAL PRESENTATIONS

<u>A. Machalíková, R. Bleha*</u> , K. Panušková, E. Baeava, L. Sushytskyi, T. Mirzayeva, A. Sinica, J. Čopíková, P. Klouček	Discrimination analyses of mushrooms <i>Pleurotus ostreatus</i> and isolation of polysaccharides from selected strain 2515	5
<u>M. Marcinkowska-Lesiak*</u> , I. Wojtasik- Kalinowska, A. Onopiuk, A. Szpicer, A. Póltorak, A. Wierzbicka	The influence of cellulase preparation on the quality of yeast muffin made from whole grain wheat flour	9
<u>A. Onopiuk*</u> , I. Wojtasik-Kalinowska, A. Szpicer, M. Marcinkowska-Lesiak, A. Wierzbicka, A. Póltorak	Stabilization of the physical properties of berry fruits using of polysaccharide edible coatings	14
<u>S. V. Raik*</u> , V. D. Badazhkova, D. N. Poshina, D. S. Polyakov, Y. A. Skorik	Transfection efficiency of cationic chitosan derivatives bearing quaternized and pyridine moieties	19
<u>T. Svoboda*</u> , S. Henke, S. Gillarová, Z. Bubník	Separation of saccharides and salts using SMB chromatography	22
<u>A. Szpicer*</u> , A. Onopiuk, I. Wojtasik- Kalinowska, M. Marcinkowska-Lesiak, G. Pogorzelski, A. Wierzbicka, A. Póltorak	Modelling of volatile compounds and fatty acids profiles using polysaccharides and vegetable oils in functional food products	28
<u>V. Vetvicka, M. V. Rodrigues,</u> F. S. Zanuzzo, J. F. A. Koch, C. A. F. de Oliveira	Role of β -glucan in fish immunity	34
<u>I. Wojtasik-Kalinowska*</u> , M. Marcinkowska-Lesiak, A. Szpicer, A. Onopiuk, M. Orłowski, A. Wierzbicka, A. Póltorak	Rheological properties and flavour evaluation of low fat yoghurts	36

POSTERS

<u>J. Lewandowicz, E. Ostrowska-Ligeza,</u> <u>H. M. Baranowska*</u>	Gelatinization of starch: A comparative study of viscographic, differential scanning calorimetry and low field NMR analyses	41
<u>B. Borczak*</u> , E. Sikora, J. Kapusta- Duch, M. Sikora	The influence of the selected wild-grown fruits on the starch digestibility of wheat-flour cookies	46
<u>T. Kalousková, R. Bleha, A. Sinica,</u> V. Kotrcová, L. Sushytskyi, J. Čopíková	Reformulation of chocolate	49
<u>V. Dvořáček, A. Kotrbová Kozak,</u> M. Jágr	Carbohydrate digestibility of different wheat species	53
<u>S. Gillarova*</u> , S. Henke, L. Fialova, T. Svoboda, Z. Bubnik	Chromatographic separation of sugar syrups	57
<u>L. Jurkaninova, I. Svec, M. Slukova,</u> L. Lamacova, P. Skrivan	Utilization of composite mixtures based on whole grain flours in the production of biscuits	63

<i>G. Kowalska, J. Rosicka-Kaczmarek, T. P. Olejnik, K. Dędek, K. Miśkiewicz, A. Kacprzak</i>	Water extractable arabinoxylan from rye bran as innovative alternative carrier substance for microcapsulation of honey	67
<i>J. Le Thanh-Blicharz*, Z. Małyszczek, I. Rybicka, G. Lewandowicz</i>	Cross-linking of potato starch with sodium trimethaphosphate is accompanied by hydrolysis of starch monophosphate ester bonds	69
<i>H. M. Baranowska, E. Misiak, J. Le Thanh-Blicharz, G. Lewandowicz*</i>	Starch - plasticizer interactions in solvent casted films. A low field NMR study	72
<i>J. Lewandowicz*, K. Walkowiak, Ł. Masewicz, Z. Małyszczek</i>	The effect of fortification with selected micronutrients on properties of rice starches	76
<i>J. Lokaj, V. Milata*, D. Bortňák, D. Végh</i>	Synthesis and antiviral activity of novel Schiff bases derived from saccharides	79
<i>M. Marounek, Z. Volek, T. Taubner, D. Dušková</i>	Sorbents of fat prepared from sodium alginate of low and medium viscosity	80
<i>E. Menšíková*, P. Ulbrich, P. Smrčková, J. Štětina, A. Sinica, E. Šárka</i>	Oxidized starch nanoparticles	83
<i>V. Milata*, D. Bortňák, D. Végh, J. Lokaj</i>	About new possibility how to prepare nitriles from aldoses (Mass spectrometry study)	88
<i>E. Osipova*, D. Poshina*, Y. Skorik</i>	Synthesis and electrospinning of propionyl chitin to produce fibers for biomedical applications	89
<i>K. Panušková*, R. Bleha, A. Sinica, J. Čopíková, L. Sushytskyi, P. Klouček</i>	Isolation of polysaccharides from <i>Pleurotus ostreatus</i> , strain 3009	92
<i>N. Petkova*, M. Ognyanov, S. Kuzmanova, T. Bileva, E. Valcheva, G. Dobrevska, N. Grozeva</i>	Carbohydrate content of "Florina" apples grown under organic and conventional farming systems	98
<i>D. N. Poshina*, V. V. Novitskaya, S. V. Raik, Y. A. Skorik</i>	Self-assembled particles based on hydrophobically modified chitosan	102
<i>P. Smrčková*, J. Demeterová, E. Šárka</i>	Monitoring of physico-chemical properties of pea and bean starches	105
<i>K. Horáková, I. Švec*, P. Skřivan, M. Sluková, L. Jurkaninová</i>	Estimation of alpha-amylases activity and buckwheat flour pasting by different methods	110
<i>T. Taubner*, M. Marounek, A. Sinica</i>	Preparation and characterization of hydrophobic and hydrophilic amidated derivatives of carboxymethyl chitosan	113
<i>Y. Troshchynska*, A. Sinica, J. Štětina</i>	Interaction between flaxseed polysaccharides and milk proteins in a milk system	117
<i>K. Vaculová*, I. Polišenská, I. Sedláčková, O. Jirsa</i>	Variability of important grain components hulled and naked oat varieties	121
<i>D. Végh*, V. Milata, D. Bortňák, J. Lokaj</i>	Copper(II)-catalysed one-pot synthesis and reactivity of saccharide pentafluorophenyl hydrazones. New synthesis of pentafluoroanilines	126

LATE PAPERS

<i>S. Kim*, D.-B. Oh, J.-Y. Kang</i>	Identification of exopolysaccharide candidates from a probiotic lactobacillus strain active against influenza virus	127
--------------------------------------	---	-----