

**FoodEnTwin Workshop**  
**Food and Environmental –Omics**



**Day 1**

**June 20, 2019**

**Venue: Serbian Academy of Sciences and Arts, Lecture Hall, Knez Mihajlova 35**

<b>9:30</b>	<b>Opening of the 1st FoodEnTwin Workshop</b>
9:30-10:00	Prof. Tanja Cirkovic Velickovic – Opening of the workshop
<b>10:00 – 12:00</b>	<b>Session 1: Omics and the environment</b> Chairpersons:
10:00-10:30	Katarina Smiljanic, Serbia - "Highly improved method for in-depth post-translational modification profiling: example of Timothy grass ( <i>Phleum pratense</i> ) pollen proteomes from polluted and preserved environments
10:30-11:00	Branko Sikopija, BioSense Institute, Novi Sad, Serbia- “Palynology - understanding the sources of omics in environment”
11:00-11:30	Coffee break
<b>11:30-13:00</b>	<b>Session 2: Food and nutrition proteomics</b> Chairpersons:
11:30 – 12:00	Alan Mackie: University of Leeds, In vitro models of food digestion for risk assessment
12:00-12.30	Danijela Apostolovic, Karolinska Institutet: Omics of Ixodes ricinus ticks - involvement in mammalian meat allergy
12:30-13.00	Paola Roncada. Food and nutrition proteomics (HUPO interest group),The Magna Græcia University of Catanzaro, Catanzaro, Italy
<i>13.00-14.00</i>	<i>Lunch</i>
	<b>Session 3: Novel in vitro and animal models for predicting effects of environmental stress</b>
14:00-14:30	Michelle Epstein - Animal models of allergic disease.
14:30-15:00	Aleksandra Inic-Kanada, Medical University of Vienna, Search for protective antigens and appropriate animal models: case of chlamydia trachomatis
	<b>Session 4: Food lipidomics</b>
15.00-15:30	Karin Hoffman-Sommergruber: Medical University of Vienna Lipid binding of allergens and their allergenic activity,
15:30-16:00	Bruno De Meulenaer, Ghent University – Lipid analysis (#tentative title)
16:00-16:30	Discussion
19:00	Gala dinner

**Day 2**  
**June 21, 2019**

**Venue: University of Belgrade – Faculty of Chemistry, Studentski trg 16**

9:30 -11:30	<b>Session 3: Food analytics</b>
9.30 – 10:15	Svetlana Murzina: Marine and freshwater "treasures" in the Arctic and sub-Arctic: biochemical status, adaptations and a quality of food Institute of Biology of the Karelian Research Centre of the Russian Academy of Sciences (IB KarRC RAS), Russian Federation
10:15 – 11:00	Sureyya Ozcan Kabasakal, Multi-omics, Middle East Technical University, Ankara, Turkey
11:00 – 11:15	Oral presentation
11:15 – 12:00	Oral presentation
12:00-12:30	<i>Coffee break and poster session</i>
12:30-14:00	<b>Session 4: FoodEnTwin seminars</b> Reports from STSE
12:30 – 13:00	STSE to Karolinska Institutet
13:00 – 13:30	STSE to Ghent University
13:30-14:00	STSE to Medical University of Vienna
14:00-14:10	Closure of the workshop
<i>13:40-15:00</i>	<i>Lunch</i>
<i>15:-17:30</i>	<i>Poster session</i>