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/AIjeXdNGTAuCYdlCX9taGg

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

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

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

6th February 2026

It will be possible to follow the meeting remotely at the link https://us06web.zoom.us/meeting/register/AIjeXdNGTAuCYdlCX9taGg

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

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

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. Çelebi 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-Sklodowska 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

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 $ScCO_2$-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

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. Çalişkan 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. Nnadiegbulam 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

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 Í.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). Cámara-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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Biocompatible Ionic Liquids for Green Valorization of Raspberry Pomace

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Raspberry is a high-value berry fruit characterized by an intense flavor and notable nutritional and health-promoting properties, largely due to its high content of bioactive compounds (polyphenols, flavonoids, anthocyanins). These bioactives are associated with anti-inflammatory, antioxidant, and anti-diabetic effects. However, the fragile nature and short shelf life of raspberries often necessitate their processing into products like juices, wines, jams, and syrups, generating large quantities of raspberry pomace (mainly seeds and residual pulp) that are typically treated as low-value agricultural waste. In this work, raspberry pomace is investigated as a renewable source of valuable bioactive compounds using an environmentally benign extraction strategy. A series of hydrophilic and hydrophobic choline-based ionic liquids were synthesized and evaluated as alternative, low-toxicity solvents. Direct extraction from the solid matrix was performed under ultrasound-assisted conditions. Quantification of bioactive compounds were performed spectrophotometrically or HPLC analysis. The results demonstrate that choline-based ionic liquids enable efficient and green extraction of bioactives from raspberry pomace, confirming their suitability as alternative solvents for the valorization of berry-processing residues. Overall, this study highlights the potential of converting an underutilized agro-industrial by-product into a valuable source of health-relevant compounds, thereby supporting more sustainable and circular practices in the berry processing sector.

Acknowledgment

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Keywords: Ionic liquids, Raspberry pomace, Valorization