

## CLOSURE CONFERENCE OF THE PROJECT LIFE for Acid Whey

Advanced ways to exploit the potential of whey: the transition from an environmental problem to a valuable natural resource

15. February, 2022, Hotel Mons, Ljubljana

In the organisation of Arhel d.o.o. and Institute for Dairy Science and Probiotics, Slovenia

### LECTURE SCHEDULE

|   | Lecturer                          | Institution  | Lecture Title  |
|---|-----------------------------------|--|--|
| <b>8:00-9:00</b>  |                                   |  | Registration and coffee  |
| <b>9:00-9:10</b>  | Nataša Polkar<br>Ulrih            | University of Ljubljana,<br>Biotechnical faculty,<br>Slovenia                                      | <b>Welcome speech</b>  |
| <b>INTRODUCTION, SITUATION IN SLOVENIA, TECHNOLOGICAL SOLUTIONS</b> |                                   |  |  |
| <b>9:10-9:25</b>  | Maja Zupančič<br>Justin           | Arhel d.o.o., Slovenia   | <b>Whey: an environmental problem or a valuable natural resource - the starting points of the LIFE for Acid Whey and LAKTIKA project</b>             |
| <b>9:30-9:50</b>  | Barbara Rupnik                    | Chamber of Commerce and Industry of Slovenia, Slovenia   | <b>Whey in Slovenian Dairy industry</b>  |
| <b>9:55-10:10</b>   | Svetlana Vidovič,<br>Robert Berce | Bering d.o.o., Slovenia  | <b>Process technologies for whey processing: challenges and solutions for the dairy industry, raw material producers and biotechnology companies</b> |
| <b>10:15-10:30</b>  | Irena Petrinič                    | University of Maribor, Faculty of Chemistry and Chemical Engineering, Slovenia                     | <b>Testing of different draw solutions in forward osmosis process for concentration of acid whey</b>   |
| <b>10:35-10:50</b>  | Sara Dermota<br>Prebil            | BIA Separations d.o.o., Slovenia   | <b>Application of chromatographic procedures on monolithic columns for isolation of proteins and other bioactive compounds in food industry</b>      |
| <b>10:55-11:10</b>  |                                   |  | Coffee break   |
| <b>WHEY PROTEINS, INDUSTRIAL ISOLATION AND EXTRACTION</b>           |                                   |  |  |
| <b>11:10-11:30</b>  | Jernej Oberčkal                   | University of Ljubljana, Biotechnical Faculty, Institute of Dairy Science and Probiotics, Slovenia | <b>Nutritional, functional and bioactive properties of whey proteins and related use</b>   |
| <b>11:35-11:55</b>  | Marko Kete                        | Arhel d.o.o., Slovenia   | <b>Development of a method and optimized industrial process for lactoferrin isolation</b>  |
| <b>12:00-12:15</b>  | Nika Osel                         | University of Ljubljana, Faculty of Pharmacy, Slovenia   | <b>Development of analytical methods for the evaluation of lactoferrin and selected whey proteins</b>  |

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|-------------------------------------|--------------------------|--|---|
| <b>12:20-12:35</b>                  | Blaž Grilc               | University of Ljubljana,<br>Faculty of Pharmacy,<br>Slovenia   | <b>Development of a dosage form containing lactoferrin to maintain a healthy balance of the intestinal microbiota</b> |
| <b>12:40-12:55</b>                  | Špela Gruden             | Biotechnical Faculty,<br>Department of Food Science and Technology,<br>Slovenia                          | <b>Antimicrobial activity of peptides generated by enzymatic hydrolysis of lactoferrin</b>                            |
| <b>13:00-14:30</b>                  |                          |  | Lunch break, poster session   |
| <b>BIOTECHNOLOGICAL USE OF WHEY</b> |                          |  |   |
| <b>14:30-14:50</b>                  | Bojana Bogovič Matijašič | University of Ljubljana,<br>Biotechnical Faculty,<br>Institute of Dairy Science and Probiotics, Slovenia | <b>Biotechnological utilization of whey</b>   |
| <b>14:55-15:10</b>                  | Diana Paveljšek          | University of Ljubljana,<br>Biotechnical Faculty,<br>Institute of Dairy Science and Probiotics, Slovenia | <b>Utilization of acid whey for the cultivation of lactic acid bacteria and extraction of beneficial metabolites</b>  |
| <b>15:15-15:30</b>                  | Romana Marinšek Logar    | University of Ljubljana,<br>Biotechnical Faculty,<br>Microbiology Dept.,<br>Slovenia                     | <b>Biogas production from whey</b>  |
| <b>15:35-15:50</b>                  | Irena Barukčić           | University of Zagreb,<br>Faculty of Food Technology and Biotechnology, Croatia                           | <b>Whey as a valuable source of functional beverages</b>  |
| <b>15:55-16:10</b>                  | Maja Bjelošević          | University of Ljubljana,<br>Faculty of Pharmacy,<br>Slovenia   | <b>Use of whey in cosmetology: examples of cosmetic products</b>  |
| <b>16:10 – 17:00</b>                |                          |  | Networking, poster session, closure   |