



**EFFoST'24 Special Session: Innovative Approaches to Functional Foods from Mediterranean Agricultural Byproducts**

13 Nov.  
**2024**

**WED**

**14:30-16:00 UTC+2**

Bruges Meeting & Convention Centre | BMCC  
Beursplein 1, 8000, Bruges, Belgium

- 14:30-14:33 **Introduction**  
Mecit Halil Öztop (*METU*) & Özlem Özmutlu Karslioglu (*HSWT*)
- 14:33-14:45 **Revolutionizing Tomato Processing and Products: Sustainable and Functional Food Solutions by FunTomP**  
Mecit Halil Öztop (*METU*) | *FunTomP*
- 14:45-14:57 **Upcycling of Tomato Peel as a Raw Material for the Extraction of Bioactive Compounds**  
Anet Režek Jambrak (*UAlg*) | *FunTomP*
- 14:57-15:09 **Diagnostics of Non-Thermal Plasmas in Food Sector Using Industry 4.0 Technology**  
Sanda Pleslić (*UoZ-2*) | *FunTomP*
- 15:09-15:21 **Interaction Between Bioactive Compounds and Ultrasound-Induced Free Radicals in Tomato Juice**  
Nadica Maltar Strmečki (*RBI*) | *FunTomP*
- 15:21-15:33 **Transforming Protein Landscape in the Mediterranean**  
Özlem Özmutlu Karslioglu (*HSWT*) | *ProxiMed*
- 15:33-15:45 **Sesame Processing Refuse: From Waste to Functionality**  
Mohamad Ghassan Abiad (*AUB*) | *ProxiMed*
- 15:45-15:57 **Molecular Characterization and Allergenicity Assessment of Novel Protein Ingredients**  
Tullia Tedeschi (*UNIPR*) | *ProxiMed*
- 15:55-16:00 **Closing Remarks**  
Mecit Halil Öztop (*METU*) & Özlem Özmutlu Karslioglu (*HSWT*)