

4<sup>th</sup> International Conference  
Biologically Active Compounds in Food 2025  
Innovations for Food, Nutrition, Health and Beauty

June 9 & 10 - Łódź, Poland

## BACIF 2025 - Conference Invitation

The research on biologically active compounds is still very important in today's science. Researchers on one hand, consumers on the other and health professionals in between, they all are interested in product safety and quality, and that largely depends on components of biological activity.

The importance of biologically active compounds in food, nutrition and beauty products is the first reason for fourth edition of BACIF. The second reason is the success of three previous editions in 2015, 2017 and 2019. As previously the conference aims to be a modern and interdisciplinary debate platform for the specialists dealing with various aspects of biologically active substances in food and beauty products. The conference is to be held in the city of Łódź, just in the centre of Poland, this time in June at Lodz University of Technology. The event is a part of 75<sup>th</sup> anniversary of Faculty of Biotechnology and Food Sciences and 80<sup>th</sup> anniversary of Lodz University of Technology.



Find out more on:

<http://www.bacif2025.p.lodz.pl>

[bacif2025@info.p.lodz.pl](mailto:bacif2025@info.p.lodz.pl)

The conference proceedings will be published in the form of a reviewed multi-authored monograph granted with ministerial points.

### Important dates:

- **Registration closes March 31<sup>st</sup> 2025**
- Deadline for payments – April 4<sup>th</sup> 2025
- Deadline for abstract submission – March 31<sup>st</sup> 2025
- Conference BACIF 2025– June 9<sup>th</sup> and 10<sup>th</sup>

### Participation fees:

- Regular Fee: 1000 PLN or 240 EUR
- PTTŻ Members: Regular Fee 950 PLN
- Ph.D. student's fee: 650 PLN or 155 EUR
- Student's fee: 450 PLN or 108 EUR
- Conference dinner: +400 PLN or +96 EUR



## Plenary lectures will be presented by:



### Prof. Catherine M.G.C. Renard

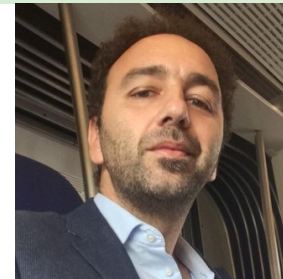
INRAE, TRANSFORM, Nantes, France

**Carotenoids, the microconstituents whose bio-accessability increases with processing**

### Prof. Pietro Rocculi

University of Bologna, Campus Cesena, Italy

**Emerging processing technologies for the functionalization of food products**



### Prof. Christiane Kruse Faeste

Norwegian Veterinary Institute, Oslo, Norway

**Biocontrols – sourcing from nature for controlling pest and disease**

### Prof. Vassilis Fotopoulos

Cyprus University of Technology, Limassol, Cyprus

**Priming technologies for improved soft fruit production**



### Prof. Sylvain Guyot

INRAE, Le Rheu, France

**Polyphenols in apple juices: how to manage the balance between organoleptic and nutritional qualities?**

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