

3rd International On-Line Conference
ONE HEALTH: CHALLENGES FOR FOOD SAFETY
15 April 2026

DETAILED PROGRAMME

Join on Your Computer or Mobile App: [Click Here to Join the Conference on Teams](#)

Time (LT) **Time zone in Lithuania - UTC+02:00 (Helsinki, Kyiv, Riga, Sofia, Tallin, Vilnius)**

9:45 – 10:00 **Log-in Time**

OPENING

10:00 - 10:05 Opening of the Conference and Welcome Speech – **Prof. Mindaugas Malakauskas**, Chairman of the Organizing Committee, Department of Food Safety and Quality, Lithuanian University of Health Sciences

PLENARY SESSION

10:10 - 10:40 Remote Meat Control – Flexibility for Sustainability – **DVM Arja Helena Kautto**, Department of Animal Biosciences, Swedish University of Agricultural Sciences, Uppsala, Sweden

10:40 – 11:10 Microbial Food Safety: Decontamination in the Poultry Meat Chain with Focus on *Campylobacter* – **Dr. Greta Gölz**, Institute of Food Safety and Food Hygiene, Freie Universität Berlin, Berlin, Germany

ORAL PRESENTATIONS

11:10 – 11:30 Food Safety Issues in Poultry Meat: Antibiotic Residues and Alternative Control Strategies for *Salmonella enterica* – **Prof. Elena Bartkienė**, Department of Food Safety and Quality, Veterinary Academy, Lithuanian University of Health Sciences, Lithuania

11:30 – 11:50 Relationship Between Beef Carcass Quality and Welfare During Rearing, Transportation and Slaughter in Lithuanian Cattle Farms – **Dr. Vytautas Ribikauskas**, Department of Food Safety and Quality, Veterinary Academy, Lithuanian University of Health Sciences, Lithuania

11:50 – 12:10 Limited Genetic Homogeneity Between *Salmonella Enteritidis* Isolated from Broiler Chickens and Retail Broiler Meat – **Assoc. prof. Margarita Terentjeva**, Institute of Food and Environmental Hygiene, Faculty of Veterinary Medicine, Latvia University of Life Sciences and Technologies, Latvia

12:10 – 12:30 Application of Porcine Liver Protein Hydrolysates in Development of Antioxidant and Antimicrobial Functional Gummy Candies – **Ignė Juknienė**, Department of Food Safety and Quality, Veterinary Academy, Lithuanian University of Health Sciences, Lithuania

12:30 – 12:50 Alternatives to Nitrite in Novel Cooked-Ham Formulations to Control *Salmonella* Typhimurium – **Grace Kennedy**, University College Dublin, Ireland

12:50 – 13:10 Functionality And Sensory Properties of Chicken Liver Pâtés Enriched with Omega- 3 Fatty Acid Sources in Tandem with Plant-Based Additives – **Assoc. prof. Vaida Andrulevičiūtė**, Department of Biochemistry, Lithuanian University of Health Sciences, Lithuania

13:10 – 13:30 Impact of Biopreservation on the Accumulation of Carcinogenic Substances in Heat-Treated Pork Products – **Prof. Gintarė Zaborskienė**, Department of Food Safety and Quality, Veterinary Academy, Lithuanian University of Health Sciences, Lithuania

13:30 – 13:45 Break

POSTER PRESENTATIONS

13:45 – 13:52 Microbiological Food Safety and Quality Indicators of Minced Meat – **Konstantin Manuel Gebelein**, Department of Food Safety and Quality, Veterinary Academy, Lithuanian University of Health Sciences, Lithuania

13:52 – 13:59 Microbial Communities and Circulation of Antimicrobial Resistance Genes in Broiler Farms – **Dr. Jurgita Aksomaitienė**, Department of Food Safety and Quality, Veterinary Academy, Lithuanian University of Health Sciences, Lithuania

13:59 – 14:06 Antimicrobial Susceptibility of *Salmonella* spp. Isolates from Pork Slaughterhouses in Portugal: A One Health Contribution – **João Pires**, Egas Moniz Center for Interdisciplinary Research, Egas Moniz School of Health and Science, Portugal

14:06 – 14:13 Evaluating the Spoilage Potential of *Vagococcus* spp. in Modified Atmosphere Packaged Broiler – **Trisha M Punom**, University Of Helsinki, Finland

14:13 – 14:20 A One Health Conceptual Framework for Food Safety Management in the *Camelus dromedarius* Meat Production Chain– **Lynda Mezali**, Ecole nationale supérieure vétérinaire Rabie Bouchama, Algeria

14:20 – 14:27 Invisible Biological and Systemic Threats in Meat Food Safety: A One Health Assessment of Azerbaijan's Production Chain – **Aygun Suleymanova**, Western Caspian University, Azerbaijan

14:27 – 14:34 Correlation Between Virulence Genes and Antimicrobial Resistance in *Salmonella* Serovars Isolated from Meats in Algeria – **Nouichi Siham**, Faculty of Natural and Life Sciences, University Abdelhafid Boussouf, Algeria

14:34 – 14:41 Botulism in Ukraine: Causes and Consequences – **Hanna Omelchenko**, Poltava State Agrarian University, Ukraine

CLOSING

14:41 – 14:50 Discussion, Closing Remarks of the Conference

Organized by:



LITHUANIAN UNIVERSITY
OF HEALTH SCIENCES

