

INNOVATIVE TECHNOLOGIES AND CONCEPTS FOR BUSINESS GROWTH BASED ON FINNISH MUSHROOMS

14th of November University of Turku, Arcanum, Arc 2 lecture hall
Vatselankatu 2, 20500 Turku

- 10:00 **Registration and welcome coffee**
- 10:20 **Opening and introduction of the IN-Mushroom project**
Professor Baoru Yang, Food Chemistry and Food Development,
University of Turku
- 10:30 **Investigation of polysaccharides from wild mushroom *Craterellus tubaeformis* (suppilovahvero)**
MSc Gabriele Beltrame, Food Chemistry and Food Development,
University of Turku
- 10:55 **Extracting polysaccharides from basidiomycete: the effect of the rupturing cell wall**
PhD Jani Trygg, Food Chemistry and Food Development,
University of Turku
- 11:20 **Sienten tulehdusvaikutuksista**
Researcher Pertti Marnila, Luonnonvarakeskus
- 11:55 **LUNCH BREAK**
- 12:50 **Flavor compounds and consumer tests of Finnish mushrooms: collaboration with the Jiangnan University (China)**
Professor Baoru Yang, Food Chemistry and Food Development,
University of Turku
- 13:15 **Yield model for forest mushrooms - a case of an open data**
MSc Kari Laasasenaho, Seinäjoki University of Applied Sciences
- 13:40 **Prosessoinnin vaikutus sienten makuyhdisteisiin**
Professor Anu Hopia, Functional Foods Forum, University of Turku
- 14:05 **Kuluttajatestit sienituotteilla**
MSc Katja Marttunen, Functional Foods Forum, University of Turku
- 14:40 **Discussion and afternoon coffee**
- 15:30 **Closing**

Registration due (no fee):
Friday 10th of November at 14:00
via email to jani.trygg@utu.fi