

## Poster Programme

**Monday 28<sup>th</sup> November 2016**

**Poster Session 1 (Posters with numbers- P1.01, P1.02 etc)**  
14:30-15:00 & 17:00-17:30

**Tuesday 29<sup>th</sup> November 2016**

**Poster Session 1**  
08:00-08:30 & 10:00-10:30

**Tuesday 29<sup>th</sup> November 2016**

**Poster Session 2 (Posters with numbers – P2.01, P2.02 etc)**  
14:30-15:00 & 16:30-17:00

**Wednesday 30<sup>th</sup> November 2016**

**Poster Session 2**  
08:00-08:30, 10:00-10:30 & 15:00-15:30

[P1.01]	<b>Industrial rapeseed processing focused on feed products</b> H.B. Frandsen <sup>1</sup> , J.C. Sørensen <sup>1</sup> , S.K. Jensen <sup>2</sup> , H. Maribo <sup>3</sup> , F. Schmidt <sup>4</sup> , K.E. Markedal <sup>*1</sup> , H. Sørensen <sup>1</sup> , <sup>1</sup> University of Copenhagen, Denmark, <sup>2</sup> Aarhus University DK-8830 Tjele, Denmark, <sup>3</sup> Danish Pig Production, Denmark, <sup>4</sup> Evilec ApS, Denmark
[P1.02]	<b>Influence of different processes of storage on stilbenoid levels in cv. pinot noir grape canes</b> G.S. De Bona*, S. Vincenzi, University of Padova, Italy
[P1.03]	<b>Effects of Arbuscular mycorrhizal fungi and phosphorus fertilization on the antioxidant activity of Stevia rebaudiana</b> C. Bender <sup>*1,2</sup> , B. Passera <sup>3</sup> , S. Tavarini <sup>3</sup> , L. Angelini <sup>3</sup> , H.H. Weidlich <sup>1</sup> , <sup>1</sup> Institut Kurz GmbH, Germany, <sup>2</sup> Istituto Kurz Italia Srl, Italy, <sup>3</sup> DiSAAA-a Università di Pisa, Italy
[P1.04]	<b>Consumer Perception Towards the Differences Between Organic and Conventional Products</b> N. Munteanu*, V. Stoleru, S. Rihan, G. Teliban, A. Istrate, University of Agricultural Sciences and Veterinary Medicine Iasi, Romania
[P1.05]	<b>Natural and artificial sweeteners in stirred yoghurt</b> N.A. Miele*, E.K. Cabisidan, R. Di Monaco, P. Masi, S. Cavella, University of Naples, Italy
[P1.06]	<b>Hungarian consumers' preference regarding pork – Results of a conjoint analysis</b> V. Szűcs <sup>*1</sup> , E. Szabó <sup>1</sup> , <sup>1</sup> Hungarian Chamber of Agriculture, Hungary, <sup>2</sup> National Agricultural Research and Innovation Centre – Food Science Research Institute, Hungary
[P1.07]	<b>The application of methyl-jasmonate as a way to modulate the aroma volatile compounds in climacteric and non-climacteric fruits</b> I.L. Massaretto, H. Magalhães, C.P. Fernandes, E. Purgatto*, University of Sao Paulo - School of Pharmaceutical Sciences - Dept. of Food Sciences and Experimental Nutrition/NAPAN - FoRC - Food Research Center, Brazil
[P1.08]	<b>Auxin and ethylene interplay regulating tomato ripening</b> B.L. Gomes*, V.C.B. Bonato, L. Freschi, E. Purgatto, University of São Paulo, Brazil
[P1.09]	<b>Red beet in rainbow trout (<i>Oncorhynchus mykiss</i>) diets: Impact on the quality of fresh product</b> J. Pinedo <sup>*1</sup> , A.M. Larrán <sup>1</sup> , C. Tomás <sup>1</sup> , A. Tomás-Vidal <sup>2</sup> , M. Jover-Cerdá <sup>2</sup> , M.A. Sanz Calvo <sup>1</sup> , A.B. Martín-Diana <sup>1</sup> , <sup>1</sup> Agro-Technological Institute of Castilla y León, Spain, <sup>2</sup> Polytechnic University of Valencia, Spain
[P1.10]	<b>Sensory analysis of verjus: an acidic ingredient obtained from unripe grape berries</b> A. Dupas de Matos*, S. Vincenzi, A. Curioni, University of Padua, Italy
[P1.13]	<b>Influence of refrigerated storage, packaging and maturity stage on the antioxidant capacity and phenolic content in Broccoli (<i>Brassica oleracea</i>, L.)</b> E. Valero-Cases*, J.J. Pastor, M.J. Frutos, Miguel Hernández University, Spain
[P1.14]	<b>Effect of chilling temperatures on quality and nutritional indicators of fresh organic strawberries</b> M.E. Popa, E.E. Tanase*, A. Stan, V.I. Popa, L. Badulescu, A.C. Mitelut, M. Draghici, University of Agronomic Sciences and Veterinary Medicine of Bucharest, Romania
[P1.15]	<b>Gelation properties of underutilised shellfish, limpet (<i>Patella Vulgata</i>) in a mixed binary formulation of whey protein isolate (Bipro) and tapioca starch.</b> M. Rambli*, F. Badii, M. Youss, N.K. Howell, University of Surrey, UK
[P1.16]	<b>Breakup of food-grade O/W emulsion droplets by microchannel homogenization</b> Y.R. Zhang <sup>*1,2</sup> , I. Kobayashi <sup>2</sup> , M.A. Neves <sup>1,2</sup> , K. Uemura <sup>2</sup> , M. Nakajima <sup>1,2</sup> , <sup>1</sup> University of Tsukuba, Japan, <sup>2</sup> Food Research Institute, Japan
[P1.17]	<b>Effects of the presence of Tween20 in designed emulsion on in-vitro digestion of emulsified lipids</b> W. Liu*, T. Foster, University of Nottingham, UK
[P1.18]	<b>Effect of high NaCl concentration on properties and stability of whey protein stabilized oil-in-water emulsions containing anionic hydrocolloid</b> J. Sriprabhom*, M. Suphantharika, Mahidol University, Thailand

[P1.19]	<p><b>Study of potential deterioration of soy flour with different percentages of protein for use in sausages</b>  A.E. Bezerra<sup>2</sup>, W.J.F. Lemos Junior*<sup>1</sup>, S.M. Fonseca<sup>2</sup>, C.A. Guerra<sup>4</sup>, A.F. Guerra<sup>2,3</sup>, <sup>1</sup>Università degli Studi di Padova, Italy, <sup>2</sup>Federal Center of Technological Education Celso Suckow da Fonseca, Brazil, <sup>3</sup>Rural Federal University of Rio de Janeiro, Brazil, <sup>4</sup>Guerra e Castro Consultancy Ltda, Brazil</p>
[P1.20]	<p><b>Multiple emulsions rich in unsaturated fatty acids with gallic acid encapsulated in the internal aqueous phase and quercetin in the external aqueous phase</b>  M.F. Torres, A. Silva-Weiss, F.A. Osorio, F. Oyarzún, P. Robert, B. Giménez*, Universidad de Santiago de Chile, Chile</p>
[P1.21]	<p><b>Physical properties of flavonol-containing liposomes and their release from edible coatings based on cellulose derivatives</b>  A. Silva-Weiss*, B. Giménez, F.A. Osorio, A. Quintriqueo, O. Venegas, Department of Food Science and Technology, Universidad de Santiago de Chile, Chile</p>
[P1.22]	<p><b>Tiger nut dried pasta: Cooking quality, physico-chemical properties and consumer acceptance</b>  M.F. Martín-Esparza, A. Albors*, M.D. Raigon, M.D. García-Martínez, R. Hernández, Universitat Politècnica de València, Spain</p>
[P1.23]	<p><b>Physical properties of rockfish gelatin and nano-clay composite films</b>  S. Beak*, H. Kim, K.B. Song, Chungnam National University, Republic of Korea</p>
[P1.24]	<p><b>Optimization of a low fat and high resistant starch biscuit formulation</b>  M.E. Moriano*, C. Cappa, C. Alamprese, University of Milano, Italy</p>
[P1.25]	<p><b>Sunflower oil organogels and natural sucrose alternatives: new ingredients for healthier artisanal ice creams</b>  C. Alamprese*, M.E. Moriano, University of Milan, Italy</p>
[P1.26]	<p><b>Influence of different emulsifier stabilized emulsion on <i>in vitro</i> gastrointestinal digestion of lipids</b>  J. Borreani<sup>1</sup>, I. Hernando<sup>1</sup>, T. Sanz<sup>2</sup>, A. Salvador<sup>2</sup>, A. Quiles*<sup>1</sup>, <sup>1</sup>UPV, Spain, <sup>2</sup>IATA-CSIC, Spain</p>
[P1.27]	<p><b>Effects of drying methods on total phenolic contents and antioxidant capacity of the pomelo (<i>Citrus grandis</i> (L.) Osbeck) peels</b>  A.B. NurFarhana, S. Rosnah*, I. Amin, A.K.S. Nor Nadiah, Universiti Putra Malaysia, Malaysia</p>
[P1.28]	<p><b>Identification of volatile aroma compounds driving consumer liking of soy sauces manufactured by different processing method</b>  J. Jeong, K-G. Lee*, J. Cha, M-K. Kim, Dongguk University, Republic of Korea</p>
[P1.29]	<p><b>Phytochemical and sensory quality of <i>Passiflora setacea</i> pulp processed with seeds</b>  M.V. Carvalho*, L.L.O. Pineli, I.C. Celestino, I. Freitas, M. Sodr�, A.M. Costa, University of Brasilia, Brazil</p>
[P1.30]	<p><b>Adding of honey in fermented milk to protect <i>Lactobacillus rhamnosus</i> and <i>Lactobacillus paracasei</i> to gastrointestinal conditions</b>  A.F. Guerra<sup>2,3</sup>, W.J.F. Lemos Junior*<sup>1</sup>, D.O. Souza<sup>3</sup>, R.H. Luchese<sup>3</sup>, <sup>1</sup>Università degli Studi di Padova, Italy, <sup>2</sup>Federal Center of Technological Education Celso Suckow da Fonseca, Brazil, <sup>3</sup>Rural Federal University of Rio de Janeiro, Brazil</p>
[P1.31]	<p><b>Assessment of growth of yeast <i>Saccharomyces boulardii</i> on different ethanol concentrations, pH and temperature</b>  B.P. Paula<sup>1</sup>, W.J.F. Lemos Junior*<sup>2</sup>, A.F. Guerra<sup>1,3</sup>, K.S. Pereira<sup>4</sup>, M.A.Z. Coelho<sup>4</sup>, <sup>1</sup>Federal Center of Technological Education Celso Suckow da Fonseca, Brazil, <sup>2</sup>Università degli Studi di Padova, Italy, <sup>3</sup>Rural Federal University of Rio de Janeiro, Brazil, <sup>4</sup>Federal University of Rio de Janeiro, Brazil</p>
[P1.32]	<p><b>Comparison of thermal stability of super high oleic and high oleic sunflower oil added with <math>\alpha</math>-tocopherol acetate during prolonged and discontinuous frying process</b>  I. Montefusco, F. Pizzolongo, N. Manzo, A. Romano*, P. Masi, R. Romano, University of Naples Federico II, Italy</p>
[P1.33]	<p><b>Whey proteins role to evaluate buffalo cream genuineness destined to butter-making process</b>  N. Manzo, F. Pizzolongo, I. Montefusco, A. Romano*, P. Masi, R. Romano, University of Naples Federico II, Italy</p>
[P1.34]	<p><b>Analysis of color changes of egg based on thermal protein denaturation</b>  Y. Llave*<sup>1</sup>, S. Fukuda<sup>1</sup>, M. Fukuoka<sup>1</sup>, N. Shibata-Ishiwatari<sup>2</sup>, N. Sakai<sup>1</sup>, <sup>1</sup>Tokyo University of Marine Science and Technology, Japan, <sup>2</sup>Gifu University, Japan</p>
[P1.35]	<p><b>Interfacial and foaming properties of five commercial dairy products and two types of proteose-peptone fractions</b>  D. Ripoll�s<sup>1</sup>, R.F. Petrut<sup>2</sup>, J.A. Parr�n<sup>1</sup>, M. Calvo<sup>1</sup>, M.D. P�rez<sup>1</sup>, L. S�nchez*<sup>1</sup>, C. Blecker<sup>2</sup>, <sup>1</sup>University of Zaragoza, Spain, <sup>2</sup>University of Li�ge, Belgium</p>
[P1.36]	<p><b>Rheological properties of edible coating forming suspensions incorporated with rutin-containing liposomes</b>  J.E. Lopez, F.A. Osorio, B. Gim�nez, A. Silva-Weiss*, Universidad de Santiago de Chile., Chile</p>
[P1.37]	<p><b>Effects of sweeteners on anthocyanins and turbidity of sour cherry nectars during storage</b>  K. Ertan<sup>1</sup>, M. Turkyilmaz*<sup>2</sup>, M. Ozkan<sup>3</sup>, <sup>1</sup>Mehmet Akif Ersoy University, Turkey, <sup>2</sup>Ankara University, Turkey, <sup>3</sup>Ankara University, Turkey</p>
[P1.38]	<p><b>Effects of organic acids, sugars and amino acids on browning of dried apricots containing SO<sub>2</sub> at different concentrations during storage</b>  F. Hamzaoglu, M. Altindag, A. Salur, M. Turkyilmaz, M. Ozkan*, Ankara University, Turkey</p>

[P1.39]	<b>The influence of locust bean gum fractions on native and ball mill modified agar gel extracted from seaweed</b> X. Zhai*, T. Foster, <i>University of Nottingham, UK</i>
[P1.40]	<b>Assessment physico-chemical properties of bacterial nanocellulose intended for food formulations improvement</b> E. Rocchi*, D. Romano, C. Malegori, L. Piazza, <i>Università degli Studi di Milano, Italy</i>
[P1.41]	<b>Influence of chocolate type-based coating on the physico-chemical properties of minimally processing fruit during shelf-life</b> V. Glicerina <sup>1</sup> , U. Tylewicz <sup>2</sup> , S. Romani <sup>*1,2</sup> , M. Dalla Rosa <sup>1,2</sup> , <sup>1</sup> <i>Interdepartmental Centre for Agri-Food Industrial Research, Italy</i> , <sup>2</sup> <i>University of Bologna, Italy</i>
[P1.42]	<b>Effect of different combinations of fermented pomegranate and grape juices with control juices on the physicochemical composition, microbial survival and consumer acceptance</b> E. Valero-Cases*, M.J. Frutos, <i>Miguel Hernández University, Spain</i>
[P1.43]	<b>Extended shelf life and techno-functional properties of a dietary supplement based on liquid egg white and freshly squeezed juices</b> A. Tóth <sup>*1</sup> , C. Németh <sup>2</sup> , R. Juhász <sup>1</sup> , F. Horváth <sup>1</sup> , L. Friedrich <sup>1</sup> , <sup>1</sup> <i>Szent István University, Hungary</i> , <sup>2</sup> <i>Capriovus Ltd, Hungary</i>
[P1.44]	<b>Physico-chemical properties of <math>\beta</math>-glucan enriched dehydrated apple slices</b> U. Tylewicz <sup>*1</sup> , C. Mannozi <sup>1</sup> , S. Tappi <sup>1</sup> , J. Harasym <sup>2</sup> , S. Romani <sup>1</sup> , P. Rocculi <sup>1</sup> , M. Dalla Rosa <sup>1</sup> , <sup>1</sup> <i>University of Bologna, Italy</i> , <sup>2</sup> <i>Wroclaw University of Economics, Poland</i>
[P1.46]	<b>Formation of Inclusion-Complex Powder of Allyl Sulfide in Cyclodextrin by Spray Drying</b> T.V.A. Nguyen <sup>*2,3</sup> , H. Yoshii <sup>1,2</sup> , <sup>1</sup> <i>Kagawa University, Japan</i> , <sup>2</sup> <i>Ehime University, Japan</i> , <sup>3</sup> <i>Hue University of Agriculture and Forestry, Viet Nam</i>
[P1.47]	<b>Effects of sodium caseinate content and oil-droplet diameter on stability of encapsulated emulsified squalene oil by spray drying</b> A. Abd Ghani <sup>*1,2</sup> , K. Matsumura <sup>3</sup> , H. Shiga <sup>4</sup> , S. Adachi <sup>5</sup> , H. Yoshii <sup>1,3</sup> , <sup>1</sup> <i>UGAS Ehime University, Japan</i> , <sup>2</sup> <i>Universiti Sultan Zainal Abidin, Malaysia</i> , <sup>3</sup> <i>Kagawa University, Japan</i> , <sup>4</sup> <i>Kyoto Gakuen University, Japan</i> , <sup>5</sup> <i>Kyoto University, Japan</i>
[P1.48]	<b>Extraction and microencapsulation of polyphenols obtained from different herbal extracts</b> B.N. Estevinho <sup>*1</sup> , L. Horciu <sup>1,2</sup> , A. Blaga <sup>2</sup> , F. Rocha <sup>1</sup> , <sup>1</sup> <i>Faculdade de Engenharia da Universidade do Porto, Portugal</i> , <sup>2</sup> <i>"Gheorghe Asachi" Technical University of Iasi, Romania</i>
[P1.49]	<b>Impact Of The Drying Temperature On The Hydration Of Whey Protein Beads And The Release Of Riboflavin</b> B. Suybeng*, J.C. Jacquier, <i>University College of Dublin, Ireland</i>
[P1.50]	<b>Influence of pH on the formation of complex coacervates between gelatin and carboxymethylcellulose</b> E.S. Gulão <sup>1</sup> , K.S. Alencar <sup>1</sup> , W.J.F. Lemos Junior <sup>*2</sup> , P.V. Finotelli <sup>1</sup> , E.E. Garcia-Rojas <sup>3</sup> , M.M. Rocha-Leão <sup>1</sup> , <sup>1</sup> <i>Federal University of Rio de Janeiro, Brazil</i> , <sup>2</sup> <i>Università degli Studi di Padova, Italy</i> , <sup>3</sup> <i>Fluminense Federal University, Brazil</i>
[P1.51]	<b>Potential of high pressure homogenization for the production of microencapsulated functional strains for dairy products</b> F. Patrignani <sup>1</sup> , D.I. Serrazanetti <sup>1</sup> , L. Siroli <sup>1</sup> , P. Burns <sup>2</sup> , G. Vinderola <sup>2</sup> , J.A. Reinheimer <sup>2</sup> , R. Lanciotti <sup>*1</sup> , <sup>1</sup> <i>University of Bologna DISTAL, Italy</i> , <sup>2</sup> <i>Universidad del Litoral, Santa Fe, Argentina</i>
[P1.52]	<b>Fabrication of nanoliposomes enriched with polyphenols from olive pomace: a green and efficient approach</b> A.A. Casazza, B. Aliakbarian*, P. Perego, <i>University of Genoa, Italy</i>
[P1.53]	<b>Microencapsulation of long-chain polyunsaturated fatty acids (LC-PUFAs) and its delivery into food products</b> B. Wang*, S. Ghasemi Fard, M. Cheng, G.S. Elliott, <i>Nu-Mega Ingredients Pty Ltd., Australia</i>
[P1.54]	<b>Characterization of interfacial properties of Gum Acacia thin films</b> C. Aphibanthammakit <sup>*1</sup> , C. Sanchez <sup>3</sup> , M. Nigen <sup>2</sup> , P. Chaliel <sup>3</sup> , <sup>1</sup> <i>Montpellier SupAgro, France</i> , <sup>2</sup> <i>INRA, France</i> , <sup>3</sup> <i>University of Montpellier, France</i>
[P1.56]	<b>Development and characterization of calcium induced heat stable whey protein micro-particles</b> C. Errity*, M. Gulzar, J.C. Jacquier, <i>University College Dublin, Ireland</i>
[P1.57]	<b>Nano-liposomal encapsulation of bioactive peptide fraction from rainbow trout skin gelatin</b> S.F. Hosseini*, L. Ramezanzadeh, M. Nikkhah, <i>Tarbiat Modares University, Iran</i>
[P1.58]	<b>New health ingredients: encapsulated proanthocyanidins</b> A. Romano*, P. Masi, E. Pucci, V. Oliviero, P. Ferranti, <i>University of Naples FEDERICO II, Italy</i>
[P1.59]	<b>Human Intervention Study to Assess Pharmacokinetics of Microencapsulated Vitamin-B2</b> A.M. Reilly*, E.R. Gibney, J.C. Jacquier, <i>University College Dublin, Ireland</i>
[P1.60]	<b>Immune enhancing activity of germinated soybeans fermented with probiotics</b> H.J. Park <sup>*1</sup> , D.K. Park <sup>2</sup> , <sup>1</sup> <i>Gachon University, Republic of Korea</i> , <sup>2</sup> <i>Cell Activation Research Institute, Republic of Korea</i>
[P1.61]	<b>In vitro bioaccessibility of individual carotenoids of tomato fruit as affected by the application of pulsed electric fields</b> S. González-Casado*, O. Martín-Belloso, P. Elez-Martínez, R. Soliva-Fortuny, <i>Agrotecnio Center, University of Lleida, Spain</i>

[P1.62]	<b>Changes in antioxidant activity and bioaccessibility of anthocyanin and phenolics in processed murta berries</b> K.S. Ah-Hen <sup>*1</sup> , O. García <sup>1</sup> , R. Lemus-Mondaca <sup>2</sup> , L. Gómez-Pérez <sup>2</sup> , O. Muñoz Fariña <sup>1</sup> , <sup>1</sup> Universidad Austral de Chile, Chile, <sup>2</sup> Universidad de La Serena, Chile
[P1.63]	<b>Heat treatment increases the bioaccessibility of good quality <i>Palmaria palmata</i> proteins in an <i>in vitro</i> gastrointestinal digestion model</b> H.K. Maehre <sup>*</sup> , G.K. Edvinsen, I-J. Jensen, K-E. Eilertsen, E.O. Elvevoll, <i>UIT The Arctic University of Norway, Norway</i>
[P1.64]	<b>An intervention study on the effect of matcha tea on mood and cognitive performance</b> C. Dietz <sup>*</sup> , M. Dekker, B. Piqueras-Fiszman, <i>Wageningen University, The Netherlands</i>
[P1.65]	<b>Effect of <i>in vitro</i> gastrointestinal digestion on the content of bioactive constituents of milk and soya beverages formulated with cactus pear fruit (<i>Opuntia</i> spp.)</b> T. García-Cayuela <sup>1</sup> , A. Gómez-Maqueo <sup>1</sup> , J. Welti-Chanes <sup>1</sup> , M.P. Cano <sup>*1,2</sup> , <sup>1</sup> Centro de Biotecnología FEMSA, Mexico, <sup>2</sup> Instituto de Investigación en Ciencias de la Alimentación (CIAL) (CSIC-UAM), Spain
[P1.66]	<b>Enhancement of the antioxidant properties of ewe fermented milk enriched with red beet (<i>Beta Vulgaris</i>, variety Cardeal)</b> N. Garcia-Gonzalez <sup>*1</sup> , C. Asensio-Vegas <sup>2</sup> , D. Rico <sup>1</sup> , A.B. Martin-Diana <sup>1</sup> , <sup>1</sup> Agro Technological Institute of Castilla and Leon (ITACyL), Spain, <sup>2</sup> Agro Technological Institute, Spain
[P1.67]	<b>Antioxidant activity of red ginseng residue protein film incorporated with hibiscus extract</b> H. Kim <sup>*</sup> , S. Beak, K.B. Song, <i>Chungnam National University, Republic of Korea</i>
[P1.68]	<b>Effect of transglutaminase treatment on <i>in vitro</i> starch digestibility of Grass pea seed (<i>Lathyrus sativus</i>) flour</b> C.V.L. Giosafatto, A. Romano <sup>*</sup> , P. Masi, L. Mariniello, <i>University of Naples FEDERICO II, Italy</i>
[P1.69]	<b>Assessment of bioactive compounds in edible and waste parts of cantaloupe melon</b> E. Garcia, J.F. Fundo, F.A. Miller, C.L.M. Silva <sup>*</sup> , T.R.S. Brandão, <i>Escola Superior de Biotecnologia, Universidade Católica Portuguesa, Portugal</i>
[P1.70]	<b>Evaluation of antioxidant properties of cow's milk yogurt and ewe's milk yogurt</b> N. Garcia-Gonzalez <sup>*1</sup> , C. Asensio-Vegas <sup>2</sup> , B. Olmedilla-Alonso <sup>3</sup> , D. Rico <sup>1</sup> , A.B. Martin-Diana <sup>1</sup> , <sup>1</sup> Agro Technological Institute of Castilla and Leon (ITACyL) Ctra, Spain, <sup>2</sup> Agro Technological Institute, Spain, <sup>3</sup> Institute of Food Science, Technology and Nutrition, Spain
[P1.71]	<b>Antioxidant properties and phenolic compounds of extracts of passiflora plants: exploring biodiversity for food nutrition</b> I.L. Gadioli <sup>*1</sup> , R.M. Gonçalves <sup>1</sup> , L.L.O. Pineli <sup>1</sup> , A.M. Costa <sup>2</sup> , <sup>1</sup> University of Brasilia, Brazil, <sup>2</sup> Embrapa Cerrados, Brazil
[P1.72]	<b>Nutritional composition and antioxidants of baru pulp (<i>Dipteryx alata</i> vog.) from three different locations of Brazilian savanna</b> I.L. Gadioli <sup>*</sup> , L.L.O. Pineli, <i>University of Brasilia, Brazil</i>
[P1.73]	<b>Vacuum drying application on native maqui berry (<i>Aristotelia chilensis</i>) as a functional food</b> I. Quispe-Fuentes <sup>*</sup> , V. Vasquez, N. Cardenas, A. Vega-Galvez, <i>Universidad de La Serena, Chile</i>
[P1.74]	<b>Dairy dessert for weight management: microstructure and texture</b> J. Borreani, E. Llorca <sup>*</sup> , A. Quiles, I. Hernando, <i>Universitat Politècnica de Valencia, Spain</i>
[P1.75]	<b>Industrial thermal processed meat stew have similar nutritional values as homemade cooked</b> J.T. Rosnes <sup>*</sup> , D. Skipnes, I.S. Grini, <i>Nofima, Norway</i>
[P1.76]	<b>Characterization of antioxidant bioactive constituents in two Spanish cactus pear fruit varieties (<i>Opuntia ficus-indica</i> spp.)</b> T. García-Cayuela <sup>1</sup> , A. Gómez-Maqueo <sup>1</sup> , J. Welti-Chanes <sup>1</sup> , M.P. Cano <sup>*1,2</sup> , <sup>1</sup> Centro de Biotecnología FEMSA, Mexico, <sup>2</sup> Instituto de Investigación en Ciencias de la Alimentación (CIAL) (CSIC-UAM), Spain
[P1.77]	<b>Probiotic Karish Cheese Has Protective Effect Against Non-Alcoholic Fatty Liver Disease in Rat Model</b> F.M.F. Elshagabee, <i>Cairo University, Egypt</i>
[P1.78]	<b>Glutamine as ammonia donor in catabolism of sinalbin and biosynthesis of the biogenic amine 4-hydroxybenzylamine</b> J.C. Sørensen, H.B. Frandsen, P.R.M. Møller, S. Sørensen, K.E. Markedal <sup>*</sup> , H. Sørensen, <i>University of Copenhagen, Denmark</i>
[P1.79]	<b>Determination of structure related antioxidant capacity of canola and hemp extracts in relation to accelerated solvent extraction - development of novel HPLC method of quantification</b> H.M.A.R. Nandasiri <sup>*1,2</sup> , P. Eck <sup>1</sup> , U. Thiyam-Hollander <sup>1,2</sup> , <sup>1</sup> University of Manitoba, Canada, <sup>2</sup> Richardson Centre for Functional Foods & Nutraceuticals, Canada
[P1.80]	<b>Design of a local enteral food in Cameroun with appropriate flowing properties for enteral tube feeding</b> C. Maka Taga <sup>*1</sup> , C. Mouquet-Rivier <sup>2</sup> , Y. Jiokap Nono <sup>1</sup> , C. Icard-Vernière <sup>2</sup> , H. Desmorieux <sup>3</sup> , C. Kapseu <sup>1</sup> , <sup>1</sup> Ngaoundere University, Cameroon, <sup>2</sup> IRD Montpellier, France, <sup>3</sup> Claude Bernard University of Lyon I, France
[P1.81]	<b>Effect of Local Processing Techniques On The Nutrients And Anti-Nutrients Content Of Bitter Cassava (<i>Manihot Esculenta</i> Crantz)</b> J.S. Alakali <sup>1</sup> , A.R. Ismaila <sup>*1,2</sup> , T.G. Atume <sup>1</sup> , <sup>1</sup> University of Agriculture, Nigeria, <sup>2</sup> Federal University Dutsinma, Nigeria

[P2.01]	<b>Effect of types of crushing and electrical heat treatment on production of fruity vegetable juice</b> S. Kanafusa*, C. Takahashi, I. Kobayashi, K. Uemura, <i>NARO, Japan</i>
[P2.02]	<b>Optimizing heat treatment of meat products using low cooking temperatures</b> L. Nersting, <i>Danish Meat Research Institute, Denmark</i>
[P2.03]	<b>Effect of convective and freeze-drying processes on Galega kale quality</b> L. Tasin <sup>1,2</sup> , I.N. Ramos <sup>1</sup> , S.M. Oliveira <sup>1</sup> , T.R.S. Brandão <sup>1</sup> , C.L.M. Silva <sup>1</sup> , <sup>1</sup> <i>Universidade Católica Portuguesa, Portugal</i> , <sup>2</sup> <i>Università di Bologna, Italy</i>
[P2.04]	<b>In-situ investigation of nucleation and bubble growth behaviour during starch extrusion</b> V. Ulrich*, S. Liebl, M. Richter, C. Rauh, <i>Technische Universität Berlin, Germany</i>
[P2.05]	<b>Optimised processing of faba bean (<i>Vicia faba</i> L.) for food protein ingredients</b> I.L. Petersen*, K.E. Markedal, S. Sørensen, J.C. Sørensen, <i>University of Copenhagen, Denmark</i>
[P2.06]	<b>Combined heating and homogenization of dispersions by application of a novel direct steam injection nozzle design</b> F. Schottroff <sup>1</sup> , C. Windinger <sup>1</sup> , J. Maklad <sup>2</sup> , H. Jaeger <sup>1</sup> , <sup>1</sup> <i>University of Natural Resources and Life Sciences (BOKU), Austria</i> , <sup>2</sup> <i>Maklad innovative Fluid- und Systemtechnik GmbH, Austria</i>
[P2.07]	<b>Purification and concentration of aqueous <i>Syzygium cumini</i> (L.) seed extract using integrated membrane process</b> U. Balyan, B. Sarkar*, <i>GGs Indraprastha University, India</i>
[P2.08]	<b>Effect of different freezing methods on the physico-chemical characteristics of organic strawberries</b> U. Tylewicz*, C. Mannozi, S. Tappi, N. Dellarosa, P. Rocculi, M. Dalla Rosa, S. Romani, <i>University of Bologna, Italy</i>
[P2.09]	<b>Effect of mash enzyme and heat treatments on the cellular antioxidant activity of blackcurrant (<i>Ribes nigrum</i>), raspberry (<i>Rubus idaeus</i>) and blueberry (<i>Vaccinium myrtillus</i>) juices</b> C. Bender <sup>1,3</sup> , K.V. Killermann <sup>2</sup> , D. Rehmann <sup>2</sup> , H.H. Weidlich <sup>1</sup> , <sup>1</sup> <i>Institut Kurz GmbH, Germany</i> , <sup>2</sup> <i>Institut für Lebensmitteltechnologie, Germany</i> , <sup>3</sup> <i>Istituto Kurz Italia S.R.L, Italy</i>
[P2.10]	<b>Ohmic thawing of frozen tuna at a high frequency – Analysis of electrical conductivity</b> Y. Llave*, L. Liu, M. Fukuoka, N. Sakai, <i>Tokyo University of Marine Science and Technology, Japan</i>
[P2.11]	<b>Modeling of ohmic heating patterns of sour cherry juice using computational fluid dynamics codes</b> N. Zamindar <sup>1</sup> , N. Niknafs <sup>2</sup> , G. Asadi <sup>2</sup> , <sup>1</sup> <i>Isfahan (Khorasgan) Branch Islamic Azad University, Iran</i> , <sup>2</sup> <i>Science and Research Branch, Islamic Azad University, Iran</i>
[P2.13]	<b>Design and development of fresh-cut fruit products minimally processed by osmosis and high pressure or air drying for increased shelf life</b> K. Panteleakou, E. Dermesonlouoglou, G. Katsaros, P. Taoukis*, <i>National Technical University of Athens, School of Chemical Engineering, Greece</i>
[P2.14]	<b>Exploitation of proteins from waste stream of potato starch production</b> J.M. Schmidt <sup>1</sup> , M.G. Poulsen <sup>2</sup> , H. Damgaard <sup>3</sup> , M. Hammershøj <sup>1</sup> , L.B. Larsen <sup>1</sup> , <sup>1</sup> <i>Aarhus University, Denmark</i> , <sup>2</sup> <i>KMC, Denmark</i> , <sup>3</sup> <i>AKV Langholt, Denmark</i>
[P2.15]	<b>Olive kernel valorization: recovery of oil and phenolic compounds using mechanical expression and gas assisted mechanical expression (GAME) technologies</b> M. Koubaa <sup>1</sup> , H. Mhemdi <sup>1</sup> , F.J. Barba <sup>2</sup> , L. Lepreux <sup>1</sup> , E. Vorobiev <sup>1</sup> , <sup>1</sup> <i>Université de Technologie de Compiègne, France</i> , <sup>2</sup> <i>Universitat de València, Spain</i>
[P2.16]	<b>Low temperature wine making from industrial Corinthian currant residues using immobilized yeast</b> I. Pleioni <sup>1</sup> , A. Bekatorou <sup>1</sup> , A. Manolopoulou <sup>1</sup> , T. Petsi <sup>1</sup> , A. Koutinas <sup>1</sup> , E. Katechaki <sup>1</sup> , V. Karathanos <sup>1</sup> , <sup>1</sup> <i>University of Patras, Greece</i> , <sup>2</sup> <i>Agricultural Cooperatives' Union - Aeghion S.A., Greece</i> , <sup>3</sup> <i>Harokopion University, Greece</i>
[P2.17]	<b>Feedforward Neural Networks for Evaluation of Wines Ratings Based on Principal Sensory Characteristics or Text Description</b> N. Tsakiris <sup>1</sup> , T. Manavis <sup>1</sup> , A. Bekatorou <sup>1</sup> , I. Pleioni <sup>1</sup> , <sup>1</sup> <i>Independent Studies of Science and Technology - University of Hertfordshire, Greece</i> , <sup>2</sup> <i>University of Patras, Greece</i>
[P2.18]	<b>Effect of freezing and acidity on survival of <i>Lactobacillus paracasei</i> in probiotic ice cream</b> W.J.F. Fernandes Lemos <sup>1</sup> , J.G. Souza <sup>2</sup> , L.S. Pinto <sup>2</sup> , M.N. Nascimento <sup>2</sup> , E.G. Bueno <sup>2</sup> , A.F. Guerra <sup>1,3</sup> , R.H. Luchese <sup>1</sup> , <sup>1</sup> <i>Federal Center of Technological Education Celso Suckow da Fonseca, Brazil</i> , <sup>2</sup> <i>Università degli Studi di Padova, Italy</i> , <sup>3</sup> <i>Rural Federal University of Rio de Janeiro, Brazil</i>
[P2.20]	<b>Wheat bran valorization - A review over four years of research</b> O. Tirpanalan <sup>1</sup> , S. Apprich <sup>1</sup> , M. Reisinger <sup>1</sup> , M. Prückler <sup>1</sup> , M. Kraler <sup>1</sup> , E. Wanzenböck <sup>1</sup> , J. Hell <sup>1</sup> , S. Novalin <sup>1</sup> , W. Kneifel <sup>1</sup> , <sup>1</sup> <i>University of Natural Resources and Life Sciences, Austria</i> , <sup>2</sup> <i>Christian Doppler Research Center for Innovative wheat Bran Biorefinery, Austria</i>
[P2.21]	<b>Rheological characterization of rye bran arabinoxylans and oxidizing enzymes to form a stable hemicellulose network for application in gluten-free bread</b> D. Bender <sup>1</sup> , M. Calicchio <sup>2</sup> , S. Korn <sup>3</sup> , S. D'Amico <sup>1</sup> , R. Schoenlechner <sup>1</sup> , <sup>1</sup> <i>University of Natural Resources and Life Sciences Vienna, Austria</i> , <sup>2</sup> <i>Università degli Studi di Milano, Italy</i> , <sup>3</sup> <i>Technische Universität München, Germany</i>
[P2.22]	<b>Effect of Pectin and Emulsifiers on Nutritional Quality and Consumer Acceptability of Wheat Composite Bread.</b> O.B. Ajibade*, O.A. Ijabadeniyi, O.C. Wokadala, <i>Durban University of Technology, South Africa</i>

[P2.23]	<b>Identification of 'hot spot' emergence and quality characteristics of wheat under storage conditions</b> Arjoo*, S. Satya, S.N. Naik, K.K. Pant, <i>Indian Institute of Technology, Delhi, India</i>
[P2.24]	<b>Food security vs. food safety: the case of sorghum vs. rice in Jamaica</b> L.A. Hoo Fung*, J.M.R. Antoine, <i>International Centre for Environmental and Nuclear Sciences, Jamaica</i>
[P2.25]	<b>Innovative method of drying and the technological effect on the quality of wheat seeds</b> P.M. Carlescu, V.N. Arsenoiaia*, R. Rosca, I. Tenu, <i>University of Agricultural Sciences and Veterinary Medicine, Iasi, Romania</i>
[P2.26]	<b>Micro- to macro-scale measurement of bubbles in bread dough by cryogenic microtome imaging system</b> G. Do* <sup>1</sup> , T. Maeda <sup>2</sup> , Y. Bae <sup>3</sup> , S. Sase <sup>1</sup> , <sup>1</sup> College of Bioresource Sciences Nihon University, Japan, <sup>2</sup> Nisshin Foods INC., Japan, <sup>3</sup> Sunchon National University, Republic of Korea
[P2.27]	<b>Improving bread quality and shelf life: Response surface optimization of brewer's yeast <math>\beta</math>-glucan, water and storage time</b> S. Suwannarong*, M. Suphantarika, <i>Mahidol University, Thailand</i>
[P2.28]	<b>Technological properties of adhesion gluten-free batters for frozen breaded foodstuffs</b> N.A. Miele*, R. Di Monaco, E.K. Cabisidan, P. Masi, S. Cavella, <i>University of Naples, Italy</i>
[P2.29]	<b>Major amaranth proteins as a potential source of functional food additives</b> I.J. Flores-Lima, D.A. Maldonado-Torres, E. Espinosa-Hernández, S. Luna-Suárez*, <i>Instituto Politecnico Nacional, Mexico</i>
[P2.30]	<b>The impact of heat treatment and microfluidization of oat protein concentrate on techno-functional properties</b> A. Chandrakusuma, O. Mäkinen, K. Poutanen, N. Sozer*, <i>VTT Technical Research Centre of Finland, Finland</i>
[P2.31]	<b>Influence of freezing technology on quality of pre-fermented frozen dough</b> J. Frauenlob*, E. Tatschl, S. D'Amico, R. Schönlechner, <i>University of Natural Resources and Life Sciences, Vienna, Austria</i>
[P2.32]	<b>Consumers' Acceptance and Willingness to Buy Quinoa in United Arab Emirates</b> S. Muhammad*, E. Fathelrahman, R. Tasbih Ullah, <i>United Arab Emirates University, United Arab Emirates</i>
[P2.33]	<b>Influence of starch type on lipid digestion within starch hydrogels</b> N. Tangsrianugul* <sup>1,2</sup> , M. Suphantarika <sup>2</sup> , D.J. McClements <sup>1,3</sup> , <sup>1</sup> University of Massachusetts, USA, <sup>2</sup> Mahidol University, Thailand, <sup>3</sup> King Abdulaziz University, Saudi Arabia
[P2.34]	<b>Storage proteins from chia and amaranth seeds as a potential source of peptides with angiotensin-I converting enzyme (ACE-I) activity</b> D.A. Maldonado-Torres, E. Espinosa-Hernández, S. Luna-Suárez*, <i>Instituto Politecnico Nacional, Mexico</i>
[P2.35]	<b>Deliberate processing of carrot purées influences purée consistency and serum pectin structures</b> J.S.J. Santiago*, S. Christiaens, Z. Jamsazzadeh Kermani, A.M. Van Loey, M.E. Hendrickx, <i>KU Leuven, Belgium</i>
[P2.36]	<b>Optimisation of pulsed electric field treatment for beef tenderization</b> B-A. Rohlik*, T. Bolumar, J. Stark, A. Sikes, P. Watkins, R. Buckow, <i>CSIRO, Australia</i>
[P2.37]	<b>Formation of functional particles-fibers using bitter melon extract via electrospinning method</b> A. Besir* <sup>1</sup> , T. Kahyaoglu <sup>1</sup> , <sup>1</sup> Ondokuz Mayıs University, Turkey, <sup>2</sup> Yildiz Technical University, Turkey
[P2.38]	<b>Effect of ultrasound treatments on carotenoid profile of milk- and soymilk-mango beverages</b> M. Morales-de la Peña* <sup>1</sup> , C. Rosas-González <sup>1</sup> , O. Martín-Belloso <sup>1,2</sup> , J. Welti-Chanes <sup>1</sup> , <sup>1</sup> Tecnologico de Monterrey, Mexico, <sup>2</sup> University of Lleida, Spain
[P2.39]	<b>Valorization of agri-food residues by high pressure homogenization processing</b> F. Donsi* <sup>1</sup> , G. Ferrari <sup>1,2</sup> , <sup>1</sup> University of Salerno, Italy, <sup>2</sup> ProdAl scarl, Italy
[P2.40]	<b>Extraction of valuable compounds from microalgae by pulsed electric fields and high pressure CO<sub>2</sub></b> G. Pataro* <sup>1</sup> , E. Apicella <sup>1</sup> , D. Carullo <sup>1</sup> , G. Ferrari <sup>1,2</sup> , <sup>1</sup> University of Salerno, Italy, <sup>2</sup> ProdAl S.c.ar.l., Italy
[P2.41]	<b>Influence of Pulsed Electric Fields (PEF) pre-treatment on the drying process of onions</b> P. Giersemehl*, R. Ostermeier, <i>Elea Vertriebs- und Vermarktungsgesellschaft mbH, Germany</i>
[P2.42]	<b>The use of high pressure homogenization and endogenous enzymes to control tomato purée consistency and serum pectin structure</b> J.J.S. Santiago*, Z. Jamsazzadeh Kermani, F. Xu, A.M. Van Loey, M.E. Hendrickx, <i>KU Leuven, Belgium</i>
[P2.43]	<b>Box-Behnken design based statistical modelling for ultrasound-assisted extraction of purple sweet potato valuable compounds</b> Z. Zhu <sup>1</sup> , Q. Guan <sup>1</sup> , M. Koubaa <sup>2</sup> , F. J. Barba <sup>3</sup> , S. Roohinejad* <sup>4</sup> , G. Cravotto <sup>5</sup> , S. Li <sup>1</sup> , J. He <sup>6,7</sup> , R. Greiner <sup>4</sup> , <sup>1</sup> Wuhan Polytechnic University, China, <sup>2</sup> Université de Technologie de Compiègne, France, <sup>3</sup> Universitat de València, Spain, <sup>4</sup> Max Rubner-Institut, Germany, <sup>5</sup> University of Turin, Italy, <sup>6</sup> Hubei Collaborative Innovation Center for Processing of Agricultural Products, China, <sup>7</sup> Inspection and Test Center of Wuhan Polytechnic University for Quality of Cereals Oils & Foodstuffs, China
[P2.44]	<b>Brewing green tea assisted by ultrasound</b> S. Ciudad-Hidalgo <sup>1</sup> , L. Cuadra <sup>1</sup> , J. Mir-Bel <sup>2</sup> , J. Raso <sup>1</sup> , I. Alvarez* <sup>1</sup> , <sup>1</sup> University of Zaragoza, Spain, <sup>2</sup> BSH Home Appliances Group, Spain

[P2.45]	<p><b>Study Of RF Treatment Effect On Properties Of Different Types Of Packaging Materials Used For Wrapped Bread</b></p> <p>A.C. Mitelut<sup>1</sup>, G.A. Stefanoiu<sup>1</sup>, E.E. Tanase<sup>1</sup>, M.C. Draghici<sup>1</sup>, M.E. Popa<sup>1</sup>, R. Cramariuc<sup>2</sup>, A.M. Balaurea- Chirilov<sup>3</sup>, G. Mohan<sup>4</sup>, G. Mustatea<sup>4</sup>, M. Ionescu<sup>4</sup>, <sup>1</sup>Competence Center of Electrostatic and Electrotechnologies, Romania, <sup>2</sup>S.C. Vel Pitar S.A., Romania, <sup>3</sup>University of Agronomic Sciences and Veterinary Medicine of Bucharest, Romania, <sup>4</sup>Institute of Food Bioresources Bucharest, Romania</p>
[P2.46]	<p><b>Metabolite profiling of red wine produced from Pulsed Electric Field-treated Pinot Noir grapes using untargeted GCxGC-qMS metabolomics analysis</b></p> <p>S.Y. Leong<sup>1,2</sup>, C.H. Weinert<sup>1</sup>, B. Eger<sup>1</sup>, E. Mayer-Miebach<sup>1</sup>, A. Rozhkova<sup>2</sup>, R.W. Hofmann<sup>3</sup>, D.J. Burritt<sup>2</sup>, R. Greiner<sup>1</sup>, I. Oey<sup>2,4</sup>, S.E. Kulling<sup>1</sup>, <sup>1</sup>Max Rubner-Institut, Germany, <sup>2</sup>University of Otago, New Zealand, <sup>3</sup>Lincoln University, New Zealand, <sup>4</sup>Riddet Institute, New Zealand</p>
[P2.47]	<p><b>Factors affecting mannoproteins release from pulsed electric field treated cells of <i>Saccharomyces cerevisiae</i></b></p> <p>J.M. Martínez*, G. Cebrían, I. Alvarez, J. Raso, <i>University of Zaragoza, Spain</i></p>
[P2.48]	<p><b>Pressure and phenolic transformations: The case of flavonoid non-enzymatic oxidation</b></p> <p>Z. Okun, A. Shpigelman*, <i>Technion, Israel</i></p>
[P2.49]	<p><b>Modelling the effect of pulsed electric fields on yeast extract production by autolysis</b></p> <p>G. Dimopoulos<sup>1</sup>, N. Stefanou<sup>2</sup>, V. Andreou<sup>1</sup>, G. Katsaros<sup>1</sup>, P. Taoukis<sup>1</sup>, <sup>1</sup>National Technical University of Athens, Greece, <sup>2</sup>University of Ioannina, Greece</p>
[P2.50]	<p><b>Study of high pressure and pulsed electric fields technologies applicability to improve quality and productivity of fruit and vegetable industrial products</b></p> <p>V. Andreou*, G. Dimopoulos, G. Katsaros, P. Taoukis, <i>National Technical University of Athens, Greece</i></p>
[P2.51]	<p><b>Cold atmospheric plasma during storage at different temperatures: influence of intrinsic factors</b></p> <p>C. Smet<sup>1</sup>, M. Baka<sup>1</sup>, J.L. Walsh<sup>2</sup>, V.P. Valdramidis<sup>3</sup>, J.F. Van Impe<sup>1</sup>, <sup>1</sup>KU Leuven, Belgium, <sup>2</sup>University of Liverpool, UK, <sup>3</sup>University of Malta, Malta</p>
[P2.52]	<p><b>Effect of an enzyme assisted debittering process combined with high pressure on Navel orange juice quality and flavor compounds</b></p> <p>E. Gogou*, A. Orfanoudaki, D. Tsimogiannis, P. Taoukis, <i>National Technical University of Athens, Greece</i></p>
[P2.53]	<p><b>Inactivation kinetics and oxidative stress of selected yeasts in apple juice treated with high voltage electrical discharge plasma</b></p> <p>T. Vukusic<sup>1,2</sup>, A. Cehulic<sup>1</sup>, V. Stulic<sup>1</sup>, A. Rezek Jambrak<sup>1</sup>, S. Mededovic Thagard<sup>2</sup>, Z. Herceg<sup>1</sup>, <sup>1</sup>University of Zagreb, Croatia, <sup>2</sup>Clarkson University, USA</p>
[P2.54]	<p><b>Effect of pulsed electric fields on the endogenous microflora of porcine blood plasma</b></p> <p>A. Boulaaba<sup>1</sup>, N. Egen<sup>1</sup>, M. Kiessling<sup>2</sup>, S. Töpfl<sup>2</sup>, G. Klein<sup>1</sup>, <sup>1</sup>University of Veterinary Medicine Hannover Foundation, Germany, <sup>2</sup>Institute of Food Technology (DIL e.V.), Germany</p>
[P2.55]	<p><b>Impact of pulsed electric fields on the endogenous microflora in whole porcine blood</b></p> <p>A. Boulaaba<sup>1</sup>, N. Egen<sup>1</sup>, M. Kiessling<sup>2</sup>, S. Töpfl<sup>2</sup>, G. Klein<sup>1</sup>, <sup>1</sup>University of Veterinary Medicine Hannover Foundation, Germany, <sup>2</sup>Institute of Food Technology (DIL e.V.), Germany</p>
[P2.56]	<p><b>Application of UV-C radiation and ozone treatment to apple juice: assessment of quality alterations and impact on <i>Alicyclobacillus acidoterrestris</i> survival</b></p> <p>G. Luz<sup>1,2</sup>, A. Tremarin<sup>1</sup>, T.R.S. Brandão<sup>1</sup>, C.L.M. Silva<sup>1</sup>, <sup>1</sup>Escola Superior de Biotecnologia, Universidade Católica Portuguesa, Portugal, <sup>2</sup>Escola Superior de Agricultura Luiz de Queiroz, Universidade de São Paulo, Brazil</p>
[P2.57]	<p><b>Studies on vegetables' decontamination: assessment of the impact of UV-C radiation on some quality and safety characteristics of Galega kale</b></p> <p>D. Zatelli<sup>1,2</sup>, A. Tremarin<sup>1</sup>, J.F. Fundo<sup>1</sup>, F.A. Miller<sup>1</sup>, T.R.S. Brandão<sup>1</sup>, C.L.M. Silva<sup>1</sup>, <sup>1</sup>Escola Superior de Biotecnologia, Universidade Católica Portuguesa, Portugal, <sup>2</sup>Università di Bologna, Italy</p>
[P2.59]	<p><b>Effect of <i>Escherichia Coli</i> Inactivation and Quality Attributes of Juice Blend Treated With UV Irradiation Using Dean Vortex Technology</b></p> <p>W.R. Wan Muhammad Faris, S. Rosnah*, M.A. Noranizan, S. Alif Dalino, <i>Universiti Putra Malaysia, Malaysia</i></p>
[P2.60]	<p><b>ELISA detection of the major soy allergen Gly m 5 - the sore point is the proper epitope</b></p> <p>P. Rautenberger<sup>1</sup>, E. Ueberham<sup>1</sup>, H. Havenith<sup>2</sup>, H. Spiegel<sup>2</sup>, U. Scholz<sup>1</sup>, N. Lidzba<sup>1</sup>, S. Schillberg<sup>2</sup>, J. Lehmann<sup>1</sup>, <sup>1</sup>Fraunhofer Institute for Cell Therapie and Immunology IZI, Germany, <sup>2</sup>Fraunhofer Institute for Molecular Biology and Applied Ecology IME, Germany</p>
[P2.61]	<p><b>Influence of different coffee consumption conditions on furan levels and on sensory characteristics of commercial coffee products</b></p> <p>J. Han, M-K. Kim, K-G. Lee*, <i>Dongguk University, Republic of Korea</i></p>
[P2.62]	<p><b>Analytical method for furan in paste matrix foods</b></p> <p>Y. Seok, S. Jeong, M-K. Kim, K-G. Lee*, <i>Dongguk University, Republic of Korea</i></p>
[P2.63]	<p><b>Application of Precht method (Reg. CE 213/2001) for identification of lactic foreign fats in cream processing</b></p> <p>N. Manzo, F. Pizzolongo, I. Montefusco, A. Romano*, P. Masi, R. Romano, <i>University of Naples Federico II, Italy</i></p>
[P2.64]	<p><b>Multiplex PCR technology for control of genetically modified contamination in food</b></p> <p>N. Datukishvili<sup>1,2</sup>, T. Kutateladze<sup>2</sup>, I. Gabriadze<sup>2</sup>, B. Vishnepolsky<sup>2</sup>, K. Bitskinashvili<sup>1</sup>, M. Karseladze<sup>2</sup>, <sup>1</sup>Ilia State University, Georgia, <sup>2</sup>I.Beritashvili Center of Experimental Biomedicine, Georgia</p>

[P2.65]	<b>Minimum Bacteriocidal Concentrations (MBC) of nisin against <i>Bacillus</i> and <i>Clostridium</i> spp. of relevance for the safety or spoilage of dairy products</b> E. Gkogka*, M. Krogsgaard Warming, T. Nørgaard Bundesen, M. Bank Nielsen, <i>Arla Foods, Denmark</i>
[P2.66]	<b>Dried infant formulae risk assessment with <i>Bacillus cereus</i> toxigenic strains</b> S. Bursova <sup>1</sup> , L. Necedova <sup>1</sup> , D. Chudova <sup>1</sup> , D. Harustiakova <sup>2</sup> , <sup>1</sup> <i>University of Veterinary and Pharmaceutical Sciences Brno, Czech Republic</i> , <sup>2</sup> <i>Masaryk University Brno, Czech Republic</i>
[P2.67]	<b>Effect of heat treatment on the staphylococcal enterotoxins activity in milk</b> L. Necedova <sup>1</sup> , S. Bursova <sup>1</sup> , D. Harustiakova <sup>2</sup> , V. Polkova <sup>1</sup> , E. Sotova <sup>1</sup> , K. Bogdanovicova <sup>1</sup> , <sup>1</sup> <i>University of Veterinary and Pharmaceutical Sciences Brno, Czech Republic</i> , <sup>2</sup> <i>Masaryk University, Brno, Czech Republic</i>
[P2.68]	<b>Disinfection effect of essential oils on developing or matured bacterial biofilms</b> A. Vidács*, C. Vágvölgyi, J. Krisch, <i>University of Szeged, Hungary</i>
[P2.69]	<b>Evaluation of the potassium sorbate and lactic acid to inhibit growth of <i>Staphylococcus</i> sp.</b> W.J.F. Lemos Junior <sup>1</sup> , C.V. Miguel <sup>2</sup> , F.A.R. Silva <sup>2</sup> , B.P. Paula <sup>2</sup> , C.A. Guerra <sup>3</sup> , A.F. Guerra <sup>2,3</sup> , <sup>1</sup> <i>Università degli Studi di Padova, Italy</i> , <sup>2</sup> <i>Federal Center of Technological Education Celso Suckow da Fonseca, Brazil</i> , <sup>3</sup> <i>Guerra e Castro Consultancy Ltda, Brazil</i> , <sup>4</sup> <i>Rural Federal University of Rio de Janeiro, Brazil</i>
[P2.70]	<b>Evaluation of the concentrations potassium sorbate an alternative strategy to improve the shelf life of vacuum-packing sausage.</b> W.J.F. Lemos Junior <sup>1</sup> , C.V. Miguel <sup>2</sup> , F.A.R. Silva <sup>2</sup> , B.P. Paula <sup>2</sup> , C.A. Guerra <sup>3</sup> , A.F. Guerra <sup>2,4</sup> , <sup>1</sup> <i>Università degli Studi di Padova, Italy</i> , <sup>2</sup> <i>Federal Center of Technological Education Celso Suckow da Fonseca, Brazil</i> , <sup>3</sup> <i>Guerra e Castro Consultancy Ltda, Brazil</i> , <sup>4</sup> <i>Rural Federal University of Rio de Janeiro, Brazil</i>
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[P2.75]	<b>Stress response mechanisms of <i>Listeria monocytogenes</i> SCOTT A exposed to citral, carvacrol, (E)-2-hexenal and thyme essential oil.</b> G. Braschi <sup>1</sup> , D.I. Serrazanetti <sup>1</sup> , S. Siragusa <sup>2</sup> , M. De Angelis <sup>2</sup> , M. Gobetti <sup>2</sup> , R. Lanciotti <sup>1</sup> , <sup>1</sup> <i>Università di Bologna "ALMA MATER STUDIORUM" Dipartimento di Scienze e Tecnologie Agro-Alimentari, Italy</i> , <sup>2</sup> <i>Università degli studi di Bari "Aldo Moro" Dipartimento di Scienze del Suolo, della Pianta e degli Alimenti, Italy</i>
[P2.76]	<b>Efficacy of fumaric acid and modified atmosphere packaging against <i>Campylobacter jejuni</i> in poultry</b> E. Gonzalez-Fandos*, N. Maya, <i>University of La Rioja, Spain</i>
[P2.77]	<b>Prevalence of <i>Campylobacter jejuni</i> in poultry in farms and during processing in slaughterhouse</b> E. Gonzalez-Fandos*, I. Perez-Arnedo, <i>University of La Rioja, Spain</i>
[P2.78]	<b>Reduction of biofilm formation of <i>Candida albicans</i> by <i>Lactobacillus rhamnosus</i> and <i>Lactobacillus paracasei</i></b> W.J.F. Lemos Junior <sup>1</sup> , D.O. Souza <sup>2</sup> , L.I.M. Silvia <sup>2</sup> , A.F. Guerra <sup>2,3</sup> , R.H. Luchese <sup>1</sup> , <sup>1</sup> <i>Università degli Studi di Padova, Italy</i> , <sup>2</sup> <i>Federal Center of Technological Education Celso Suckow da Fonseca, Brazil</i> , <sup>3</sup> <i>Rural Federal University of Rio de Janeiro, Brazil</i>
[P2.79]	<b>Microbiology of meat spoilage and the role of <i>Photobacterium</i> sp.</b> F. Buchholz*, D. Gusenbauer, L. Antonielli, A. Sessitsch, T. Kostic, <i>AIT Austrian Institute of Technology GmbH, Austria</i>
[P2.82]	<b>Composition of the fouling formed on surfaces of milk facilities. A model for the development of new products for specific cleaning</b> A. Guerrero-Navarro, A.G. Ríos-Castillo, C. Ripollés-Ávila, J.J. Rodríguez-Jerez*, <i>Universitat Autònoma de Barcelona, Spain</i>



[P1.33]

## Whey proteins role to evaluate buffalo cream genuineness destined to butter-making process

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### INTRODUCTION

Addition of bovine milk cream in buffalo cream, if not specified on butter label, is a fraudulent practice. This is a very common adulteration because of lower costs of bovine cream. The objective of the study was the evaluation of buffalo cream genuineness destined to butter making process by evaluation of  $\beta$ -lactoglobulins. Two different genetic variants are characteristic of cow milk (A and B) while only a variant is characteristic of buffalo milk (B). Moreover, buffalo milk present a characteristic peak (Bx) absent in cow milk. A chromatographic method, based on the procedure described in DM 10/04/1996 for detection of cow whey in buffalo milk and cheese, was used.

### METHODS

Buffalo creams and cow creams of certain origin were sampled in Italian dairies.

Whey was extracted from buffalo and cow cream. Wheys were mixed at increasing percentage p/p (1-50%) of cow whey in buffalo whey. Extracted whey was analysed for determination of  $\beta$ -lactoglobulin by HPLC-DAD. A calibration curve was built at increasing of cow whey in buffalo whey.

### RESULTS AND DISCUSSION

Addition of cow in buffalo whey at different percentage confirmed increasing of  $\beta$ -Lg A peak (variant absent in buffalo) at increasing of cow addition, and dissolving of Bx peak (variant absent in cow) (fig.1)

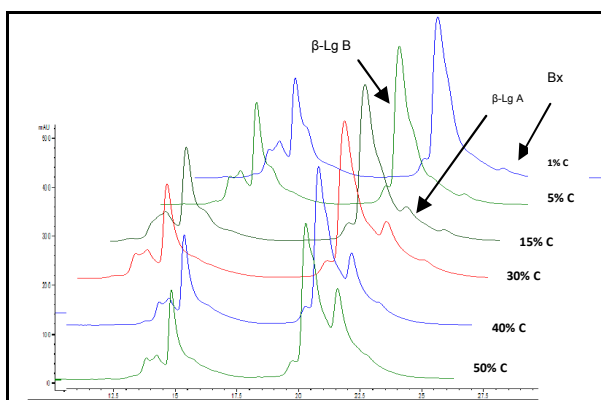


Fig.1\_ 1-50% addition of cow whey in buffalo whey

Efficiency of calibration curves was evaluated preparing samples test, which consisted in addition of cow whey in buffalo whey at percentage of 3, 8, 27 and 37%. These samples were analysed and empirical values were compared to theoretical ones, showing error  $\leq 3.1$  %.

Obtained results suggests that this HPLC method is able to detect cow cream addition in buffalo cream, therefore it could be applied as a simple and rapid technique for routine authentication of buffalo cream genuineness destined to butter-making process.

Keywords: whey, cream, buffalo, betalactoglobulin