

POSTER PROGRAM

Poster Session 1

Tuesday, 14 November 2017 at 10:30-11:00 & 16:00-16:30

[P1.001]	Effect of ultraviolet light on microbial inactivation and physical and nutritional attributes of fresh strawberries I. Aguiló-Aguayo* ¹ , A. Bademunt ¹ , M. Abadías ¹ , G. Bobo ¹ , T. Lafarga ¹ , I. Viñas ² , ¹ <i>Institute of Agrifood Research and Technology (IRTA), Spain</i> , ² <i>University of Lleida, Spain</i>
[P1.002]	Information impact to willingness to pay for reducing salt to prevent hypertension K. Akai* ¹ , K. Aoki ² , T. Kijima ¹ , M. Isomura ¹ , T. Namikawa ¹ , K. Ujiie ³ , ¹ <i>Shimane University, Japan</i> , ² <i>Yokohama National University, Japan</i> , ³ <i>Tsukuba University, Japan</i>
[P1.003]	Effects of mild pressure increase on microwave heating/tempering O. Altin* ¹ , D. Skipness ² , F. Erdogdu ¹ , ¹ <i>Ozan Altin, Turkey</i> , ² <i>Dagbjorn Skipness, Norway</i> , ³ <i>Ferruh Erdogdu, Turkey</i>
[P1.004]	Determination of internal structures of lycopene microemulsion A. Amiri-Rigi*, S. Abbasi, <i>Tarbiat Modares University, Iran</i>
[P1.005]	WITHDRAWN
[P1.006]	Effect of modified cassava starch coating on physicochemical properties of fresh-cut yam R.D. Andrade-Pizarro*, M. Ascencio-Galván, J.G. Salcedo-Mendoza, <i>Universidad de Córdoba, Colombia</i>
[P1.007]	Functional performance of various flours obtained through multigrain milling I. Aprodu*, G. Horincar, I. Banu, <i>Dunarea de Jos University of Galati, Romania</i>
[P1.008]	Particle formation of lycopene in hydrolyzed collagen powder using supercritical CO₂ V. Aredo*, E.S. Passalacqua, A.L. Oliveira, <i>University of São Paulo, Brazil</i>
[P1.009]	Fat substitution in milk chocolate samples and determination of their properties – optimization of rheology I. Argyriou*, C. Drosou, M. Krokida, <i>National Technical University of Athens, Greece</i>
[P1.010]	Extraction and characterization of starch from root of <i>sechium edule</i> (chinchayote) W.M. Arias Balderas*, M.A. Aguilar Méndez, D. Quintana Zavala, <i>CICATA Legaria IPN, Mexico</i>
[P1.011]	Ultra high pressure-homogenization as alternative option to preserve pumpkin seed milk J.A. Garcia-Fajardo ¹ , R.Y. Leal-Huerta ¹ , J.S. Ponce-Hernández ¹ , J. Saldo-Periago ² , A. Suárez-Jacobo ¹ , N. Ayala Zarate* ² , ¹ <i>CIATEJ, Mexico</i> , ² <i>Universitat Autònoma de Barcelona, Spain</i>
[P1.012]	Mathematical correlation between dielectric and physicochemical properties of whole, semi-skimmed and skimmed sheep milk R.N. Cavalcanti ¹ , C.F. Balthazar* ² , A.G. Cruz ³ , J.A.W. Gut ¹ , C.C. Tadini ¹ , ¹ <i>University of São Paulo, Brazil</i> , ² <i>Universidade Federal Fluminense, Brazil</i> , ³ <i>Instituto Federal de Educação, Ciência e Tecnologia do Rio de Janeiro, Brazil</i>
[P1.013]	Postharvest quality and carotenoid content of tomato fruits as affected by pulsed light treatments M. Barber-Mercadal*, S. González-Casado, O. Martín-Belloso, P. Elez-Martínez, R. Soliva-Fortuny, <i>University of Lleida, Spain</i>
[P1.014]	Evaluation of the effects of the addition of sodium nitrite in formed chicken jerky during storage A.A. Simões ¹ , N.S. Janzantti ¹ , C.V.B. Souza ¹ , T.L. Barretto* ^{1,2} , A.C.S. Barretto ¹ , ¹ <i>UNESP - São Paulo State University, Brazil</i> , ² <i>IFSP - Federal Institute of São Paulo, Brazil</i>
[P1.015]	Evaluation of lactic acid fermentation induced by a probiotic starter culture on yellow, red and green tropical fruits, vegetables and their mixtures M.A. Benavides Martín*, C.A. Fuenmayor, P.C. Narváez Rincón, N.A. Algecira Enciso, M.C. Quicazán, <i>National University of Colombia, Colombia</i>
[P1.016]	Retardation of melanosis and quality loss of pre-cooked Pacific white shrimp using epigallocatechin gallate with the aid of ultrasound T. Sae-leaw ¹ , S. Benjakul* ¹ , K. Vongkamjan ¹ , W. Visessanguan ² , ¹ <i>Prince of Songkla University, Thailand</i> , ² <i>BIOTEC, Thailand</i>
[P1.017]	Influence of the consumption of a plant sterol-enriched milk-based fruit beverage on inflammatory markers: a randomized, double-blind clinical trial A. Alvarez-Sala, V. Blanco-Morales*, A. Cilla, G. Garcia-Llatas, R. Barbera, <i>University of Valencia, Spain</i>
[P1.018]	Determination of sterols in human milk by gas chromatography: Method validation I. J.A. Hamdan, V. Blanco-Morales*, G. Garcia-Llatas, M.J. Lagarda, <i>University of Valencia, Spain</i>

[P1.019]	Physical and nutritional quality of fresh-cut peach cubes after ultrasound processing G. Bobo* ¹ , I. Aguiló-Aguayo ¹ , T. Lafarga ¹ , I. Viñas ² , ¹ <i>Institute of Agrifood Research and Technology (IRTA), Spain</i> , ² <i>University of Lleida, Spain</i>
[P1.020]	Microbiological risk assessment of food handlers and food contact surface in the Czech cattering facilities K. Bogdanovicová*, M. Dušková, J. Kameník, J. Strejcek, <i>Veterinary and Pharmaceutical Sciences Brno, Czech Republic</i>
[P1.021]	Changing attitude to meat consumption for waste reduction and sustainability D. Bogueva*, D. Marinova, <i>Curtin University, Australia</i>
[P1.022]	Microbiological quality evolution in Ready-to-eat vegetables during shelf life C. Morgado, C. Brandão*, <i>Escola Superior de Hotelaria e Turismo do Estoril, Portugal</i>
[P1.023]	Rubbery milling of seed endosperms for improved sustainability by natural functionality preservation L. Brütsch* ¹ , A. Baumann ² , E.J. Windhab ¹ , ¹ <i>ETH Zürich, Switzerland</i> , ² <i>Bühler AG, Switzerland</i>
[P1.024]	Morphometric changes of jicama starch during gelatinization and their relation with in-vitro glycemic index M. Ramírez-Miranda ¹ , G. Calderón-Domínguez* ¹ , P.D. Ribotta ^{2,3} , M.P. Salgado-Cruz ⁴ , J.J. Chanona-Pérez ¹ , ¹ <i>Instituto Politécnico Nacional. ENCB, Mexico</i> , ² <i>Instituto de Ciencia y Tecnología de Alimentos. CONICET, Argentina</i> , ³ <i>Universidad Nacional de Cordoba., Argentina</i> , ⁴ <i>Consejo Nacional de Ciencia y Tecnología, Mexico</i>
[P1.025]	Inactivation of <i>Aspergillus</i> spp. spores and detoxification of Ochratoxin A in coffee roasted by cold plasma P.P. Casas-Juncó ¹ , J.A. Ragazzo-Sanchez ¹ , J.R. Solis-Pacheco ² , B.R. Aguilar-Uscanga ² , G. Luna-Solano ³ , M. Calderon-Santoyo* ¹ , ¹ <i>Tecnológico Nacional de México/ Instituto Tecnológico de Tepic, Mexico</i> , ² <i>Universidad de Guadalajara, Mexico</i> , ³ <i>Tecnológico Nacional de México/Instituto Tecnológico de Orizaba, Mexico</i>
[P1.026]	Pretreatment with high hydrostatic pressure (HHP) in the safety of human milk dehydrated by aspersion A. Fonseca-Cantabrana ¹ , B.R. Aguilar-Uscanga ² , M. Calderón-Santoyo* ¹ , J.R. Solis-Solis ² , G. Luna-Solano ³ , J.A. Ragazzo-Sánchez ¹ , ¹ <i>Tecnológico Nacional de México/ Instituto Tecnológico de Tepic, Mexico</i> , ² <i>CUCEI. Universidad de Guadalajara, Mexico</i> , ³ <i>Tecnológico Nacional de México/Instituto Tecnológico de Orizaba, Mexico</i>
[P1.027]	Survival of clinical and food <i>Acinetobacter</i> spp. isolates to different stress conditions A. Campos*, M.B. Sequeira, A. Carvalheira, A. Alves, J. Barbosa, P. Teixeira, <i>Universidade Católica Portuguesa/Porto, Portugal</i>
[P1.028]	Psyllium improves gluten-free bread quality and shelf-life C. Fratelli, D.G. Muniz, F.G. Santos, S. Habu, A.R.C. Braga, V.D. Capriles*, <i>Universidade Federal de São Paulo, Brazil</i>
[P1.029]	Use of the ORAC method to determinate the antioxidant capacity of frozen and freeze-dried açai pulp before and after irradiation L.M.J. Carvalho* ¹ , D.M.C. Leite ¹ , D.M.C. Barbosa ¹ , S.B.P.F. Silva ¹ , C.P. Tavares ¹ , J.L.V. Carvalho ³ , A.J. Teodoro ² , J.P. Abreu ² , ¹ <i>Federal University of Rio de Janeiro, Brazil</i> , ² <i>Federal University of State of Rio de Janeiro, Brazil</i> , ³ <i>Embrapa Food Technology, Brazil</i>
[P1.030]	Morphology and crystallinity of common bean and cowpea starches J.A.T. Miranda ¹ , L.M.J. Carvalho* ¹ , A.C.M. Vieira ¹ , I.M. Castro ² , J.L.V. Carvalho ² , ¹ <i>Federal University of Rio de Janeiro, Brazil</i> , ² <i>Embrapa Food Technology, Brazil</i>
[P1.031]	Nutritional composition and iron and zinc of freeze-dried juçai (<i>Euterpe edulis Mart</i>) pulp L.M.J. Carvalho* ¹ , D.M.C. Barbosa ¹ , S.B.P.F. Silva ¹ , J.L.V. Carvalho ² , D.C. Leite ¹ , ¹ <i>Federal University of Rio de Janeiro, Brazil</i> , ² <i>Embrapa Food Technology, Brazil</i>
[P1.032]	Evaluation of (<i>C. moschata</i>) pumpkin <i>in natura</i> by optic microscopy L.M.J. Carvalho* ¹ , A. Guimarães ¹ , A.C.M. Vieira ¹ , J.A.T. Miranda ¹ , D.M.C. Barbosa ¹ , J.L.V. Carvalho ² , I. Albuquerque ¹ , E.R. Antunes ¹ , C.P. Tavares ¹ , ¹ <i>Federal University of Rio de Janeiro, Brazil</i> , ² <i>Embrapa Food Technology, Brazil</i>
[P1.033]	Detection of <i>T. cruzi</i> DNA after irradiation of açai pulp R.T.B. Ferreira ¹ , M.R. Branquinho ¹ , P. Cardarelli-Leite ¹ , L.M.J. Carvalho* ² , E. Jesus ² , D.C. Leite ² , D.M.C. Barbosa ¹ , ¹ <i>Instituto Nacional de Controle de Qualidade em Saúde / FIOCRUZ, Brazil</i> , ² <i>Federal University of Rio de Janeiro, Brazil</i>
[P1.034]	NIR inline cheese-vat monitoring of milk coagulation and curd syneresis in sheep with subclinical mastitis A. Abdelgawad ¹ , G. Leitner ^{2,1} , G. Caja ¹ , M. Castillo* ¹ , ¹ <i>Universitat Autònoma de Barcelona, Spain</i> , ² <i>Kimron Veterinary Institute, Israel</i>
[P1.035]	Inline determination of pH and gel firmness in fermented milks using near-infrared light backscatter O. Arango ^{1,2} , A.J. Trujillo ¹ , M. Castillo* ¹ , ¹ <i>Universitat Autònoma de Barcelona, Spain</i> , ² <i>Universidad de Nariño, Colombia</i>

[P1.036]	Validation of an inline optical prediction model of the storage modulus (G') during milk coagulation in whole pasteurized cow milk D. Salvador, M. Castillo*, <i>Universitat Autònoma de Barcelona, Spain</i>
[P1.037]	Physiological traits of <i>saccharomyces cerevisiae</i> strains isolated from traditional wines in Turkey C. Cavdaroglu* ^{1,2} , C. Gurakan ² , ¹ <i>Izmir University of Economics, Turkey</i> , ² <i>Middle East Technical University, Turkey</i>
[P1.038]	Effectiveness of preteolytic enzymes to remove gluten residues from surfaces and feasibility of incorporating them into cleaning products for industrial purposes M-J. Chapela Garrido* ¹ , P. Fajardo ¹ , M. Míguez ² , C. Fuciños ² , N. Estévez-Telle ² , D. Gondar ³ , M-A. García-Miguens ³ , D. Lois ⁴ , X-A. Vázquez ⁴ , M-L. Rúa ² , ¹ <i>ANFACO-CECOPESCA. Col. Univ. 16, Spain</i> , ² <i>University of Vigo, Spain</i> , ³ <i>KEMEGAL. Pol. Ind. Pousadoiro, Spain</i> , ⁴ <i>Clavo Food Factory. Bemil, Spain</i>
[P1.039]	Comparative analysis of nutritional components of selected indigenous plant oils of Namibia N. Cheikhoussef* ^{1,2} , M. Kandawa-Schulz ¹ , R. Böck ¹ , C. de Koning ³ , A. Cheikhoussef ¹ , A. Hussein ⁴ , ¹ <i>University of Namibia, Namibia</i> , ² <i>Ministry of Higher Education, Namibia</i> , ³ <i>University of the Witwatersrand, South Africa</i> , ⁴ <i>Cape Peninsula University of Technology, South Africa</i>
[P1.040]	3D imaging analysis method to measure ice crystal size M. Sadot ^{1,2} , S. Chevallier* ^{1,2} , S. Curet ^{1,2} , O. Rouaud ^{1,2} , A. Le-Bail ^{1,2} , M. Havet ^{1,2} , ¹ <i>Oniris, France</i> , ² <i>GEPEA, France</i> , ³ <i>CNRS, France</i>
[P1.041]	A preliminary study on the influence of inbreeding on pig traceability using parentage test A. Chiaverini*, G. Garofolo, E. Di Giannatale, G. Migliorati, <i>Istituto Zooprofilattico Sperimentale dell'Abruzzo e del Molise, Italy</i>
[P1.042]	Lecithin encapsulation of thyme essential oil to enhance antifungal properties of starch-gellan films M. Sapper, P. Wilcaso, P. Santamarina, J. Roselló, A. Chiralt*, <i>Universitat Politècnica de València, Spain</i>
[P1.043]	Effect of different types of soluble dietary fibre addition on rheological properties of wheat flour dough G.G. Codina;* ¹ , D. Zaharia ² , S. Ropciuc ¹ , M.A. Oroian ¹ , E. Todosi-Sănduleac ¹ , ¹ <i>Stefan cel Mare University, Romania</i> , ² <i>S. C. Dizing S. R. L., Romania</i>
[P1.044]	Inhibition of α-glucosidase and α-amylase by Spanish extra virgin olive oils: The involvement of bioactive compounds other than oleuropein and hydroxytyrosol J. Collado-González* ¹ , C. Grosso ² , P. Valentão ² , P.B. Andrade ² , F. Ferreres ³ , T. Durand ⁴ , A. Guy ⁴ , J-M. Galano ⁴ , A. Torrecillas ³ , A. Gil-Izquierdo ³ , ¹ <i>Miguel Hernández University of Elche, Spain</i> , ² <i>Faculdade de Farmácia, Universidade do Porto, Portugal</i> , ³ <i>CEBAS (CSIC), Spain</i> , ⁴ <i>University Montpellier, France</i>
[P1.045]	Development of tomato pomace extract functional ingredient for bakery products with cardioprotective effect in humans A. Concha-Meyer* ¹ , I. Palomo ² , E. Fuentes ² , B. Saez ¹ , ¹ <i>Centro de Estudios en Alimentos Procesados (CEAP), Chile</i> , ² <i>Universidad de Talca, Chile</i>
[P1.046]	Influence of freeze-drying on the physicochemical characteristics and microbiological properties of Mexican kefir grains A.A. Conde-Islas* ¹ , M. Jiménez-Fernandez ² , J.L. Hernandez-Mortera ¹ , D. Cantú-Lozano ¹ , G. Luna-Solano ¹ , ¹ <i>Instituto Tecnológico de Orizaba, Mexico</i> , ² <i>Universidad Veracruzana, Mexico</i>
[P1.047]	Optimization of the pressurized liquid extraction of omega-3 rich oil from the kernel of <i>sacha inchi</i> (<i>Plukenetia huayllabambana</i> sp. nov.) using the response surface analysis H.P. Cornelio-Santiago*, A.L. Oliveira, N. Ferreira, <i>Universidade de São Paulo, Brazil</i>
[P1.048]	Milk-clotting activity of high pressure processed coagulants: evaluation at different pH and temperatures B.R.C. Leite Junior ¹ , A.A.L. Tribst ¹ , R.Y. Yada ² , M. Cristianini* ¹ , ¹ <i>University of Campinas, Brazil</i> , ² <i>The University of British Columbia, Canada</i>
[P1.049]	The influence of fermentation conditions on the exopolysaccharides and β-glucan content of barley sourdough I.V. Spoljaric ² , B. Voucko ¹ , N. Cukelj ¹ , S. Drakula ¹ , D. Novotni ¹ , D. Curic* ¹ , ¹ <i>University of Zagreb, Faculty of Food Technology and Biotechnology, Croatia</i> , ² <i>University of Zagreb, Faculty of Food Technology and Biotechnology, Food Control Center, Croatia</i>
[P1.050]	Effect of the ohmic heating on bioactive compounds and angiotensin-converting enzyme inhibitory peptides in whey flavored raspberry beverage M.V. da Silva Ferreira* ¹ , L. O. Cappato ¹ , G. D. Mercali ² , L. D.F Marzack ² , A. Gomes ³ , ¹ <i>UFRRJ, Brazil</i> , ² <i>IFRJ, Brazil</i> , ³ <i>UFRGS, Brazil</i>
[P1.051]	Whey flavoured raspberry drink processed by ohmic heating: rheological behaviour, particle size distribution and microstructure M.V. da Silva Ferreira* ¹ , L. O. Cappato ¹ , G. D. Mercali ³ , L. D.F Marzack ³ , A. Gomes ² , ¹ <i>UFRRJ, Brazil</i> , ² <i>IFRJ, Brazil</i>

	³ UFRGS, Brazil
[P1.052]	Quality retention in fresh-cut apples vacuum impregnated with Ca-lactate and ascorbic acid S. Tappi ¹ , E. Velickova ² , U. Tylewicz ¹ , S. Romani ¹ , M. Dalla Rosa* ¹ , P. Rocculi ¹ , ¹ University of Bologna, Italy, ² University SS. Cyril and Methodius, Macedonia
[P1.053]	Formulation and stability evaluation of O/W emulsions encapsulating hesperidin I. Dammak*, P.J.A. Sobral, University of Soa Paulo, Brazil
[P1.054]	Rheological properties and physicochemical stability of rutin emulsions stabilized by lecithin-chitosan membranes I. Dammak*, P.J.A. Sobral, University of Soa Paulo, Brazil
[P1.055]	Food safety indicators in rural household food security measurements C.N. Nesamvuni ¹ , A. Dannhauser* ¹ , B.C. Viljoen ¹ , G. Joubert ¹ , ¹ University of Venda, South Africa, ² University of Free states, South Africa
[P1.056]	Engineering food texture using enzymatic crosslinking S. Isaschar-Ovdat, I. Davidesko-Vardi*, A. Fishman, Technion- Israel Institute of Technology, Israel
[P1.057]	Oil Bodies: An environmental-friendly alternative to the current process of manufacturing oil-in-water emulsions S. De Chirico*, V. di Bari, T. Foster, D. Gray, University of Nottingham, UK
[P1.059]	Studies on jamun (Syzygium cumini L.): Effect of drying air velocity on the functionalities of microwave-convective hot air dried pulp powder and its fortification with kernel powder I. Dey Paul*, M. Das, Indian Institute of Technology Kharagpur, India
[P1.060]	Rapid and non-destructive evaluation of plaice fish freshness using NIR spectroscopy B. Alves da Rocha ^{1,2} , N. Nguyen-Do-Trong ¹ , K. D'huys* ¹ , K. Bekaert ⁴ , B. De Ketelaere ¹ , A. Silva Ferreira ^{2,1} , W. Saeys ¹ , ¹ KU Leuven, Belgium, ² Portuguese Catholic University, Portugal, ³ Cork Supply Portugal, Portugal, ⁴ Institute for Agricultural and Fisheries Research (ILVO), Belgium
[P1.061]	Antioxidant activity and colour produced by whey in cake crust M. Fonseca-Ayala ¹ , G. Calderón-Domínguez ¹ , M. Díaz-Ramírez* ² , M.P. Salgado-Cruz ³ , ¹ Instituto Politécnico Nacional, Mexico, ² Universidad Autónoma Metropolitana, Mexico, ³ CONACYT, Mexico
[P1.062]	Encapsulation of <i>Camelina sativa</i> oil through emulsion and coaxial electrospinning A.M. Dimitropoulou*, C. Drosou, M. Krokida, National Technical University of Athens, Greece
[P1.063]	Satisfactory nutritional, technological and sensory quality of gluten-free sponge cake muffins fortified with broccoli leaves U. Krupa-Kozak ¹ , N. Drabinska* ¹ , A. Lobina ² , T. Jelinski ¹ , B. Szmatowicz ¹ , A. Ostaszyk ¹ , A. Anders ³ , ¹ Institute of Animal Reproduction and Food Research, Polish Academy of Science, Poland, ² University of Sassari, Italy, ³ University of Warmia and Mazury, Poland
[P1.064]	Antimicrobial resistance of lactobacilli isolated from food M. Dušková* ^{1,2} , K. Jarošová ¹ , M. Morávková ² , H. Vlková ² , R. Karpíšková ^{1,2} , ¹ Veterinary and Pharmaceutical Sciences Brno, Czech Republic, ² Veterinary Research Institute, Czech Republic
[P1.065]	Microalgae (<i>C. reinhardtii</i>) as nutritional and functional food source P. Eakpatch* ^{1,2} , R. Darwish ¹ , B. Wolf ¹ , D.A. Gray ¹ , ¹ University of Nottingham, UK, ² Suratthani Rajabhat University, Thailand
[P1.066]	Waste reduction technology and sustainability T. Ediagbonya, Ondo State University of Science and Technology, Nigeria
[P1.067]	Effect of vitamin D supplementation on muscle mass and strength in sarcopenic and obese sarcopenic older Lebanese people C. El Hajj* ¹ , G. Bekarian ² , J.M. Chardigny ¹ , Y. Boirie ¹ , S. Walrand ¹ , ¹ INRA-Université d'Auvergne, France, ² Université Saint Joseph, Lebanon
[P1.068]	Extraction and encapsulation of phenolic compounds from nettle (<i>Urtica dioica</i> L.) root I. Elez Garofulic*, M. Repajic, S. Pedisic, Z. Zoric, H. Planincic, N. Simonovic, V. Dragovic-Uzelac, University of Zagreb, Croatia
[P1.069]	Food product reformulation in the Welsh food and drink manufacturing and processing industry E.W. Evans, L. Ellis*, J. Lacey, D.C. Lloyd, J. Old, K. Pressdee, M. Sutherland, H.R. Taylor, Cardiff Metropolitan University, UK
[P1.070]	The volatile compounds of kefir added wet tarhana S. Arslan-Tontul, C. Mutlu, C. Candal, M. Erbas*, Food Engineering Department, Turkey

[P1.071]	Production of jelly candy by a minimal process using honey instead of sugar C. Mutlu, S. Arslan Tontul, M. Erbas*, <i>Akdeniz University, Turkey</i>
[P1.072]	SPME/GC-MS characterization of volatile compounds of Iranian traditional dried Kashk M. Iranmanesh ¹ , H. Ezzatpanah* ¹ , B. Akbari-adergani ² , M.A. Karimi Torshizi ³ , ¹ <i>Islamic Azad University, Iran</i> , ² <i>Ministry of Health and Medical Education, Iran</i> , ³ <i>Tarbiat Modares University, Iran</i>
[P1.073]	Ozone treatments for pesticide removal from carrots: Optimization by response surface methodology L.P. Souza, L.R.A. Faroni*, F.F. Heleno, F.G. Pinto, L.H.F. Prates, <i>Universidade Federal de Viçosa, Brazil</i>
[P1.074]	Example of a successful private-public collaboration, focused on the construction and use management of a food processing pilot-plant X. Felipe* ¹ , M. Garron ¹ , E.F. Torres ² , M. Martín ² , ¹ <i>IRTA, Spain</i> , ² <i>Ordesa, Spain</i>
[P1.075]	Effect of different drying methods on chemical and biological properties of Centaurea (<i>Centaurea cyanus</i>) petals L. Fernandes* ^{1,3} , S. Casal ² , J.A. Pereira ¹ , J. Saraiva ³ , E. Ramalhosa ¹ , ¹ <i>Polytechnic Institute of Bragança, Portugal</i> , ² <i>Porto University, Portugal</i> , ³ <i>Dr., Portugal</i>
[P1.076]	Antioxidant activity of Pinus pinaster bark: comparison between conventional and ohmic heating extraction P. Ferreira-Santos*, C.M.R. Rocha, A.C. Pinheiro, R. Pereira, Z. Genisheva, J.A. Teixeira, <i>University of Minho, Portugal</i>
[P1.077]	An assessment of the potential for pulsed electric field to enhance quality and improve the processing of vegetable crisps: comparison between deep fried beetroot and butternut squash D. Frontuto* ¹ , A. Roi ² , C. Arroyo ¹ , N. Brunton ¹ , J.G. Lyng ¹ , ¹ <i>UCD, Ireland</i> , ² <i>University of Udine, Italy</i>
[P1.078]	Basic analysis of flavor compounds of fish based on color changes during grilling process M. Fukuoka* ¹ , T. Ozeki ¹ , Y. Yoshie-Stark ² , N. Sakai ¹ , ¹ <i>Tokyo University of Marine Science & Technology, Japan</i> , ² <i>Toyo University, Japan</i>
[P1.079]	Impact of drying on spore destruction during ozone treatment E. Sarron, D. Marier, B. Lerzy, V. Rame, C. Jouffrey, T. Aussenac, P. Gadonna-Widehem*, <i>Institut Polytechnique Unilasalle, France</i>
[P1.080]	Evaluation of the functional properties of mango peel powder modified by extrusion using response surface methodology L.E. Garcia-Amezquita*, V. Tejada-Ortigoza, E. Pérez-Carrillo, J. Welti-Chanes, <i>Instituto Tecnológico y de Estudios Superiores de Monterrey, Mexico</i>
[P1.081]	The use of high methoxyl pectin to stabilize nanoemulsions containing β-carotene A. Gasa-Falcon*, G. Oms-Oliu, I. Odriozola-Serrano, J. Teixé-Roig, O. Martín-Belloso, <i>University of Lleida, Spain</i>
[P1.082]	Design of healthier pâtés by substitution of pork backfat by structured emulsions J. Gómez-Estaca*, M. Freire, M.C. de la Mata, A. Saiz, R. Bou, F. Jiménez-Colmenero, S. Cofrades, <i>Dr., Spain</i>
[P1.083]	Multifunctional edible films from a green marine origin J. Gómez-Estaca*, A. Alemán, M.E. López-Caballero, P. Montero, M.C. Gómez-Guillén, <i>Dr., Spain</i>
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[P1.166]	Thermal diffusivity of acid suspensions of powdered cassava bagasse at different conditions T.C. Polachini* ¹ , A. Mulet ² , J. Telis-Romero ¹ , ¹ <i>São Paulo State University (Unesp), Brazil</i> , ² <i>Universidad Politécnica de Valencia, Spain</i>
[P1.167]	Properties, microstructure and heat seal ability of bilayer films based on fish gelatin and poly(lactic acid) K. Nilsuwan, S. Benjakul, T. Prodpran*, <i>Prince of Songkla University, Thailand</i>
[P1.168]	Waste minimization in a bakery sector food business, South Wales, UK: A case study analysis E.C. Redmond*, D. Owens, D.C. Lloyd, <i>Zero2Five Food Industry Centre, Cardiff Metropolitan University, UK</i>
[P1.169]	Combined application of active compounds from essential oils against foodborne bacteria using MTT assay R. Requena*, M. Vargas, A. Chiralt, <i>Universitat Politècnica de València, Spain</i>
[P1.170]	Carob by-products as sources of bioactive compounds for food formulation J. Miranda ^{1,2} , A.B. Martín-Diana ³ , C. Martínez-Villaluenga ⁴ , M.P. Portillo ^{1,2} , E. Peñas ⁴ , M. Dueñas ⁵ , D. Rico* ³ , ¹ <i>University of the Basque Country (UPV/EHU) and Lucio Lascaray Research Institute, Spain</i> , ² <i>CIBERobn, Institute of Health Carlos III, Spain</i> , ³ <i>Agro-Technological Institute of Castilla y León, Spain</i> , ⁴ <i>Institute of Food Science, Technology and Nutrition (ICTAN-CSIC), Spain</i> , ⁵ <i>Universidad de Salamanca, Spain</i>
[P1.171]	Evaluation of bioactive properties of <i>Vicia narbonensis</i> L. as potential flour ingredient for food industry R. Del Pino-García, D. Rico*, N. García-González, A.B. Martín-Diana, <i>Agro-Technological Institute of Castilla y León, Spain</i>
[P1.172]	Effect of a conditioned protein film on <i>Listeria monocytogenes</i> attachment and subsequent biofilm formation on polystyrene and stainless steel surfaces C. Ripolles-Avila*, A.E. Guerrero-Navarro, A.S. Hascoët, M. Martínez-García, J.J. Rodríguez-Jerez, <i>Universitat Autònoma de Barcelona, Spain</i>
[P1.173]	Ethanol and ultrasound technology to improve radiation drying process M.L. Rojas*, P.E.D. Augusto, <i>University of São Paulo (USP), Brazil</i>
[P1.174]	Impact of wheat flour dough fortification with gluconate and magnesium salts on dough rheological properties S. Ropciuc* ¹ , G.G. Codina ¹ , D. Zaharia ² , M.A. Oroian ¹ , A. Dabija ¹ , ¹ <i>Stefan cel Mare University, Romania</i> , ² <i>S. C. Dizing S. R. L, Romania</i>
[P1.175]	Inactivation of <i>Clostridium sporogenes</i> spores at 91-97 °C at different salt concentrations in laboratory and simulated food matrixes J.T. Rosnes* ¹ , T.M. Rode ¹ , E.C. Ludvigsen ² , ¹ <i>Nofima, Norway</i> , ² <i>University of Stavanger, Norway</i>
[P1.176]	Evaluation of the antioxidant activity of red pitaya (<i>Stenocereus thurberi</i>) in two stages of maturity S. Ruiz-Cruz* ¹ , C.A. Rodríguez-Castro ¹ , S. Chaparro-Hernández ¹ , L.A. Cira-Chávez ¹ , L.E. Gassos-Ortega ¹ , L.E. Manzanarez-Tenorio ¹ , J.J. Ornelas-Paz ² , M.I. Estrada-Alvarado ¹ , ¹ <i>Instituto Tecnológico de Sonora, Mexico</i> , ² <i>Centro de Investigación en Alimentación y Desarrollo, Mexico</i>
[P1.177]	Nutritional and antioxidant characterization of the Brassica oleracea L. landrace 'espigall del Garraf' under different processing methods A. Rull* ¹ , S. Sans ¹ , A. Rivera ¹ , G. Bobo ² , I. Aguiló-Aguayo ² , I. Viñas ³ , J. Simó ¹ , ¹ <i>Fundació Miquel Agustí/UPC, Spain</i> , ² <i>Institute of Agrifood Research and Technology, Spain</i> , ³ <i>University of Lleida, Spain</i>

[P1.178]	<p>New approach to investigate the quality of Parmigiano Reggiano cheese: Multi-scale virtualization of the structure and analysis of rheological properties</p> <p>P.M. Falcone¹, E. Sabatinelli*¹, L. Valentini², M. Moscatti³, M. Nocetti⁴, ¹Università Politecnica delle Marche - Department of Agricultural, Food and Environmental Sciences, Italy, ²Università di Urbino Carlo Bò - Department of Geological, Technological, Chemical and Environmental Sciences, Italy, ³TEC Eurolab, Italy, ⁴Consortium of Parmigiano Reggiano, Italy</p>
[P1.179]	<p>Effect of mechanical treatment on the structural and rheological properties of different fruit-based preparations</p> <p>C. Leverrier, A. Sadkaoui*, G. Cuvelier, N. Ayuni, D. Huc-Mathis, <i>Université Paris-Saclay, France</i></p>
[P1.180]	<p>Optimization of parameters for recovering functional proteins from pork spleen using response surface methodology</p> <p>C. Carretero, D. Parés, E. Saguer*, M. Toldrà, <i>University of Girona, Spain</i></p>
[P1.181]	<p>A rapid front-face fluorescence method for monitoring the changes caused by ultra-high pressure homogenization treatment on bovine skim milk</p> <p>J. Liu¹, A. Zamora¹, M. Castillo¹, J. Saldo*^{1,2}, ¹Universitat Autònoma de Barcelona, Spain, ²Instituto Politécnico Nacional, Mexico</p>
[P1.182]	<p>Colour changes measurements during meat processing through video analysis</p> <p>M.M. Ureta¹, L.I. Segura², D. Olivera¹, S. Goñi^{1,2}, V. Salvadori*^{1,2}, ¹CIDCA (CONICET -UNLP-CIC), Argentina, ²UNLP, Argentina</p>
[P1.183]	<p>The use of innovative sensory techniques: Consumer preference on cooked meat</p> <p>M.M. Ureta¹, L.I. Segura², S.M. Goñi^{1,2}, D.F. Olivera¹, V.O. Salvadori*^{1,2}, ¹CIDCA (CONICET -UNLP-CIC), Argentina, ²UNLP, Argentina</p>
[P1.184]	<p>Improvement of a method based on biomagnetic separation and qRT-PCR to detect spores of butyric clostridia in milk</p> <p>P. Marcos-Lázaro¹, A. Doblás-Rodrigo¹, P. Galán², L. Mata², M.D. Pérez¹, M. Calvo¹, L. Sánchez*¹, ¹Universidad de Zaragoza, Spain, ²ZEULAB S.L., Spain</p>
[P1.185]	<p>Antimicrobial activity of suspensions and nanoemulsions of citral in combination with heat or pulsed electric fields</p> <p>E. Pagán, D. Berdejo, D. Sancho*, L. Espina, D. García-Gonzalo, R. Pagán, <i>Universidad de Zaragoza-CITA, Spain</i></p>
[P1.186]	<p>Effect of nanoemulsions of Mentha piperita L. essential oil in combination with pulsed electric fields or high hydrostatic pressure against Escherichia coli O157: H7 in tropical fruit juices</p> <p>R.J. de Carvalho¹, E. Pagán², D. Sancho*¹, E.L. de Souza¹, D. Garcia-Gonzalo², M. Magnani¹, R. Pagán², ¹Federal University of Paraíba, Brazil, ²Universidad de Zaragoza-CITA, Spain</p>
[P1.187]	<p>Re-utilization of winemaking lees as a new food ingredient</p> <p>P. Sancho-Galán*, A. Amores-Arrocha, A. Jiménez-Cantizano, V. Palacios, <i>University of Cadiz, Spain</i></p>
[P1.188]	<p>Effect of high pressure processing in the quality of fish ham prepared with farmed meagre (<i>Argyrosomus regius</i>)</p> <p>A.T. Ribeiro^{1,2}, M. Elias^{3,4}, B. Teixeira², C. Pires², J.A. Saraiva*⁵, R. Mendes², ¹Polytechnic Institute of Santarém, Portugal, ²Portuguese Institute for the Sea and Atmosphere, Portugal, ³Mediterranean Agricultural and Environmental Sciences Institute, Portugal, ⁴University of Évora, Portugal, ⁵University of Aveiro, Portugal</p>
[P1.189]	<p>Enhancing air filtration efficacy of mechanically compressed polyurethane foams against fungal contamination</p> <p>D. Sardella*¹, S. Decelis², V. Valdramidis¹, R. Gatt¹, ¹University of Malta, Malta, ²Mater Dei Hospital, Malta</p>
[P1.190]	<p>Washing and drying with non-thermal plasma processed media? - Synergistic effects of plasma processed water and air</p> <p>U. Schnabel*¹, J. Stachowiak¹, O. Handorf¹, B. Zessin¹, D. Sydow¹, E. Zellmer², M. Andrasch¹, H. Below², J. Ehlbeck¹, ¹Leibniz Institute for Plasma Science and Technology e.V., Germany, ²Universitätsmedizin Greifswald - Institut für Hygiene und Umweltmedizin, Germany</p>
[P1.191]	<p>Sustainable feeding of dairy goat's: effect of broccoli and artichoke by-products on the volatile profile of goat's milk</p> <p>R. Muelas, P. Monllor, E. Sayas, C. Navarro, G. Romero, J.R. Díaz, E. Sendra*, <i>Universidad Miguel Hernández, Spain</i></p>
[P1.192]	<p>New advances in spent coffee valorization. A more sustainable reuse as whole ingredient to develop nutritionally enriched muffins.</p> <p>C. Severini*, A. Derossi, I. Ricci, R. Caporizzi, A. Fiore, <i>University of Foggia, Italy</i></p>

[P1.193]	Effect of oven-drying period on proximate chemical composition of traditionally processed cowpea leaves A.M. Mafokoane, M.S. Mphosi, K.G. Shadung*, <i>University of Limpopo, South Africa</i>
[P1.194]	Influence of drying methods on proximate chemical composition of cowpea leaves A.M. Mafokoane, M.S. Mphosi, K.G. Shadung*, <i>Limpopo Agro-Food Technology Station, South Africa</i>
[P1.195]	Development and characterization of nutrition bar from supercritical fluid extruded rice-soy crisp and natural binders F. Shah* ^{1,2} , S.S.H. Rizvi ² , P. Mithra ² , M.K. Sharif ¹ , M.S. Butt ¹ , S. Bashir ³ , ¹ <i>University of Agriculture Faisalabad, Pakistan</i> , ² <i>Cornell University, USA</i> , ³ <i>The University of Lahore, Pakistan</i>
[P1.196]	Influence of Pulsed Electric Field (PEF) pre-treatment and various convective drying-profiles on the quality of dried onions R. Ostermeier ^{1,2} , J.K. Grober ¹ , C. Siemer* ¹ , S. Toepfl ¹ , H. Jaeger ² , ¹ <i>Elea GmbH, Germany</i> , ² <i>University of Natural Resources and Life Sciences, Austria</i>
[P1.197]	UV-C radiation as an effective non-thermal process for 'Cantaloupe' melon juice decontamination G. Mandro, J. Fundo, F. Miller, A. Tremarin, T. Brandão, C. Silva*, <i>Universidade Católica Portuguesa, Portugal</i>
[P1.198]	Are chloropropanols and glycidyl esters a matter of concern in palm oil? T.G. Albuquerque ^{1,2} , M.B.P.P. Oliveira ² , M.A. Silva* ¹ , H.S. Costa ^{1,2} , ¹ <i>Instituto Nacional de Saúde Doutor Ricardo Jorge, Portugal</i> , ² <i>REQUIMTE, Portugal</i>
[P1.199]	Melon by-products as a source of bioactive compounds for the formulation of functional foods M.A. Silva* ¹ , T.G. Albuquerque ^{1,2} , R.C. Alves ² , M.B.P.P. Oliveira ² , H.S. Costa ^{1,2} , ¹ <i>Instituto Nacional de Saúde Doutor Ricardo Jorge, Portugal</i> , ² <i>REQUIMTE-LAQV/Faculdade de Farmácia da Universidade do Porto, Portugal</i>
[P1.200]	Designing countermeasures for the mitigation of fraud in the food manufacturing environment J.M. Soon* ¹ , L. Manning ² , R. Smith ³ , ¹ <i>University of Central Lancashire, UK</i> , ² <i>Harper Adams University, UK</i> , ³ <i>University of Western Scotland, UK</i>
[P1.201]	Innovative e-learning approach to marketing agri-food products J.M. Soon, <i>University of Central Lancashire, UK</i>
[P1.202]	Use of bionanocomposites of chitosan/montmorillonite incorporated with rosemary and ginger essential oil in the preservation of fresh poultry meat V.G.L. Souza*, M. Salvador, P.D.S. Fernandes, M.P. Santos, J.R.A. Pires, K. Almeida, A.S.P. Augusto, A.L. Fernando, <i>Universidade NOVA de Lisboa, Portugal</i>
[P1.203]	Changes in volatile composition and sensory properties of Turkish fermented sausages as affected by chitosan-essential oil coating A. Soyer* ¹ , N. Özdemir ¹ , E.D. Soncu ¹ , H. Özdemir ² , ¹ <i>Ankara University, Turkey</i> , ² <i>Ministry of Food Agriculture and Livestock, Turkey</i>
[P1.204]	Production of fructooligosaccharide containing fruit juices using <i>Z. mobilis</i> levansucrase G. Sözgen*, O. Tastan, T. Baysal, B. Kaplan-Türköz, <i>Ege University, Turkey</i>
[P1.205]	Lentil and adzuki bean sprouts as carriers for probiotic yeast <i>Saccharomyces boulardii</i> - evaluation of synbiotics quality M. Swieca* ¹ , M. Kordowska-Wiater ² , M. Pytka ² , L. Seczyk ¹ , U. Gawlik-Dziki ¹ , ¹ <i>University of Life Sciences, Poland</i> , ² <i>University of Life Sciences in Lublin, Poland</i>
[P1.206]	Nutrient stability of spray-dried spinach juice M. Syamila* ^{1,2} , D.A. Gray ¹ , ¹ <i>University of Nottingham, UK</i> , ² <i>University Sains Islam Malaysia, Malaysia</i>
[P1.207]	Inactivation effect of slightly acidic electrolyzed water against foodborne bacteria and viruses M. Takahashi* ¹ , Y. Okakura ¹ , N. Yamaguchi ¹ , D. Toshima ¹ , T. Ito ² , H. Takahashi ¹ , T. Kuda ¹ , B. Kimura ¹ , ¹ <i>Tokyo University of Marine Science and Technology, Japan</i> , ² <i>Tech Corporation, Japan</i>
[P1.208]	TTI smart labels for monitoring shelf life of ready-to-eat chilled smoked fish products T. Tsironi, M. Giannoglou, C. Baklari, A.M. Evangelopoulou, N. Pericleous, P. Taoukis*, <i>National Technical University of Athens, Greece</i>
[P1.209]	Combination of osmotic pretreatment and air drying for the production of novel intermediate moisture vegetables: Case study of tomato and cucumber K. Pantelaiaki, V. Andreou, E. Dermesonlouoglou, G. Katsaros, P. Taoukis*, <i>National Technical University of Athens, Greece</i>
[P1.210]	Effect of pulsed electric field treatment on the rehydration and textural properties of chickpeas G. Dimopoulos, K. Sigala, V. Andreou, P. Taoukis*, <i>National Technical University of Athens, Greece</i>

[P1.211]	Combined use of continuous flow high intensity pulsed light and essential oil nanoemulsions against <i>Alicyclobacillus acidoterrestris</i> in apple juice O. Tastan* ¹ , F. Donsi ² , G. Pataro ² , G. Ferrari ^{2,3} , T. Baysal ¹ , ¹ Ege University, Turkey, ² Salerno University, Italy, ³ ProdAl scarl, Italy
[P1.212]	Gum Arabic as an amphiphilic functional hydrocolloid in the development of encapsulated air microparticles C.K.J. Tengku Farizan Izz ^{1,2} , S. Johnson ¹ , D. Fairhurst ³ , J. Gould ¹ , B. Wolf ¹ , ¹ University of Nottingham, UK, ² Universiti Sultan Zainal Abidin, Malaysia, ³ Nottingham Trent University, UK
[P1.213]	Profiling spoilage bacteria in lightly processed saithe (<i>Pollachius virens</i>) G.M.B. Thomassen*, J. Lerfall, A.N. Jakobsen, L. Mehli, Norwegian University of Science and Technology, Norway
[P1.214]	Comparison of the changes of microclimates inside the charcoal evaporative cooler and CoolBot-Air conditioner cooled cold stores G.N. Tolesa*, T.S. Workneh, University of KwaZulu-Natal, South Africa
[P1.215]	Quality parameters and sensory evaluation of clarified blackberry (<i>Rubus</i> sp.) juice concentrated by reverse osmosis and osmotic evaporation J.S. Vilar ¹ , F.S. Monteiro ¹ , F.S. Gomes ² , R.V. Tonon* ² , D.G.C. Freitas ² , S.P. Freitas ¹ , L.M.C. Cabral ² , ¹ Federal University of Rio de Janeiro, Brazil, ² Embrapa Food Technology, Brazil
[P1.216]	Effect of physical and chemical pre-treatments on the enzymatic hydrolysis of keratin feathers P. Valencia*, T. Solis, P. Rojas, M. Pinto, S. Almonacid, Universidad Técnica Federico Santa María, Chile
[P1.217]	Total polyphenols and scavenging ability of the radical DPPH, from aqueous leaf extracts of two varieties of guava J.C. Camarena-Tello ¹ , O. Álvarez-Cortés ² , H.E. Martínez-Flores ¹ , J.S. Padilla-Ramírez ³ , M.G. Garnica-Romo ¹ , E. Valencia-Avilés* ¹ , ¹ Universidad Michoacana de San Nicolás de Hidalgo, Mexico, ² Instituto Tecnológico de Morelia, Mexico, ³ Instituto Nacional de Investigaciones Forestales, Mexico
[P1.218]	WITHDRAWN
[P1.219]	Impact of microwave radiation on the technological properties of corn starch- caseinate mixtures and the viscoelastic properties of their gels M. Villanueva* ¹ , B. De Lamo ¹ , J. Harasym ^{1,2} , F. Ronda ¹ , ¹ University of Valladolid, Spain, ² Wroclaw University of Economics, Poland
[P1.220]	Impact of buckwheat flour on the rheological properties of rice-based gluten-free bread doughs M. Villanueva* ^{1,2} , J. Harasym ¹ , M. Plaza ¹ , K. Ada ¹ , P. Caballero ¹ , F. Ronda ¹ , ¹ University of Valladolid, Spain, ² Wroclaw University of Economics, Poland
[P1.221]	Functional and physicochemical properties of nixtamalized blue and red corn flours obtained by extrusion cooking E. von Borries-Medrano*, M.R. Jaime-Fonseca, M.A. Aguilar-Méndez, E. San Martín-Martínez, C.N. Quiroz-Reyes, H.I. García-Cruz, Instituto Politécnico Nacional, Mexico
[P1.222]	Tapioca starch-galactomannan systems: comparative studies of rheological and textural properties E. von Borries-Medrano*, M.R. Jaime-Fonseca, M.A. Aguilar-Méndez, Instituto Politécnico Nacional, Centro de Investigación en Ciencia Aplicada y Tecnología Avanzada, Mexico
[P1.223]	Nutrient composition of chloroplast-rich fractions from pea vine waste and spinach leaves J. Wattanakul* ^{1,2} , M.A. Gedi ¹ , R. Briars ¹ , T.J. Foster ¹ , D.A. Gray ¹ , ¹ University of Nottingham, UK, ² Rajamangala University of Technology, Thailand
[P1.224]	The effect of pectin removal on the viscoelastic properties of high pressure homogenized citrus fiber fractions K.L.D.D. Willemsen* ¹ , A. Panozzo ¹ , K. Moelants ² , R. Cardinaels ¹ , P. Moldenaers ¹ , M.E.G. Hendrickx ¹ , ¹ KU Leuven, Belgium, ² Cargill, Belgium
[P1.225]	Effect of sugar reduction on aroma release in carbonated soft drinks H.Q. Yeo*, R. Linforth, W. MacNaughtan, H. Williams, I. Fisk, University of Nottingham, UK
[P1.226]	Efficacy of high pressure and pulsed electric field processing on the inactivation of <i>E. coli</i> 11775 in strawberry juice S. Yildiz* ^{1,2} , P.R. Pokhrel ² , S. Unluturk ¹ , G.V. Barbosa-Cánovas ² , ¹ Izmir Institute of Technology, Turkey, ² Washington State University, USA, ³ Sakarya University, Turkey
[P1.227]	Bioactive components in raw materials of chicory coffee R. Zawirska-Wojtasiak* ¹ , E. Wojtowicz ² , S. Mildner-Szkudlarz ¹ , P. Skrypnik ¹ , K. Przygonski ² , ¹ Poznan University of Life Sciences, Poland, ² Prof. Wacław Dąbrowski Institute of Agricultural and Food Biotechnology, Poland
[P1.228]	Drying characteristics and product quality of lycium barbarum under closed heat pump drying process J. Wei, Z.T. Zhang*, L.W. Yang, C. Zhang, Y. Yuan, Chinese Academy of Sciences, China

[P1.229]	Effects of thermal condition on anthocyanins profile, antioxidant capacity and color of blue maize mix-bread S. Žilic* ¹ , M. Simic ¹ , O. Simurina ² , D. Skrobot ² , ¹ Maize Research Institute, Serbia, ² Institute of Food Technology, Serbia
[P1.230]	Microencapsulation of anthocyanin-rich extracts by spray drying using different carrier materials A. Kalušević ¹ , V. Nedović ¹ , S. Žilic* ¹ , ¹ University of Belgrade, Serbia, ² Maize Research Institute Zemun Polje, Serbia
[P1.231]	Effect of ultrasound pre-treatment on the physical, nutritional, and bioactive compounds of calçots (<i>Allium cepa</i> L.) L. Zudaire* ¹ , N. Brunton ² , J. Simó ³ , M. Abadias ¹ , I. Viñas ⁴ , T. Lafarga ¹ , G. Bobo ¹ , I. Aguiló ¹ , ¹ IRTA, Spain, ² University College Dublin (UCD), Ireland, ³ Fundació Miquel Agustí, Spain, ⁴ University of Lleida (UDL), Spain
[P1.232]	Multiresidue method for the analysis of 161 pesticides in commercial agricultural products using LC-MS/MS H.W. Chang et al Busan Regional Korea Food and Drug Administration, Republic of Korea
[P1.233]	Effect of ultrasound vacuum drying on the TPC, TFC and antioxidant activity of elephant apple leaves P.K. Nayak* ¹ , A. Boro ¹ , K. Rayaguru ² , K. Radhakrishnan ¹ ¹ Central Institute of Technology Kokrajhar, India, ² Orissa University of Agricultural University, Bhubaneswar, India
[P1.234]	Effect of the application of pulsed light treatments of different spectral range on the accumulation of carotenoids in tomato fruits S. González-Casado, O. Martín-Belloso, P. Elez-Martínez, R. Soliva-Fortuny* University of Lleida, Spain
[P1.235]	Separation and determination of Ochratoxin A in food using affinity monolithic column coupled with two-dimensional HPLC system[§] C. Armutcu* ¹ , M.E. Corman ² , L. Uzun ¹ , A. Denizli ¹ ¹ Hacettepe University, Turkey, ² Sinop University, Turkey
[P1.236]	Proximal composition, and functional properties of protein, of seeds of squash, <i>Cucurbita moschata</i> and <i>Cucurbita pepo</i>, harvested in Yucatán peninsula, México Y. May-Canché, V.M. Moo-Huchin, L.F. Cuevas-Glory, A. Can-Cauich, E. Sauri-Duch* et al Instituto Tecnológico de Mérida. Tecnológico Nacional de México, Mexico
[P2.027]	Black olive preservation solutions: Evaluation of their chemical characteristics and fungicidal activity M. Brenes ¹ , A. de Castro ¹ , B. de los Santos ² , A. Aguado ² , P. García ¹ , A. Expósito ¹ , E. Medina ¹ , C. Romero* ¹ , ¹ Instituto de la Grasa (IG-CSIC), Spain, ² IFAPA Las Torres-Tomejil (CAP – JA), Spain

Poster Session 2

Wednesday, 15 November 2017 at 10:30-11:00 & 16:00-16:30

[P2.001]	Halal assurance of food products via ATP hygiene monitoring and microbiological analysis A.N. Lau ¹ , M.H. Jamaludin ¹ , J.M. Soon* ² , ¹ Universiti Malaysia Kelantan, Malaysia, ² University of Central Lancashire, UK
[P2.002]	Engineered Osmosis: New approach for sensitive liquid foods concentration F.G. Viladomat*, T. Maugin, G. Pickett, A. Leblanc, <i>EDERNA S.A.S, France</i>
[P2.003]	Influence of storage environment, maturity stage and pre-storage treatments on tomato fruit quality during winter in KwaZulu-Natal, South Africa G.N. Tolesa*, T.S. Workneh, <i>University of KwaZulu-Natal, South Africa</i>
[P2.004]	Logistic regression analysis of marketability of tomato fruit harvested at different maturity stage and subjected to disinfection, storage conditions and storage period treatments G.N. Tolesa*, T.S. Workneh, S.F. Melesse, <i>University of KwaZulu-Natal, South Africa</i>
[P2.005]	Performance of an optimized sensor-based chemical imaging technique for rapid visual measurement of organic wheat (<i>Triticum</i> spp.) flour fraud W. Su ¹ , D. Sun ¹ , S. Bakalis* ¹ , ¹ University College Dublin, Ireland, ² University of Nottingham, UK
[P2.006]	Application of the theory of similarity for solving optimization problems of multicomponent products formulations I.Y. Aleksanyan*, A.K. Nugmanov, L.M. Titova, <i>Astrakhan State Technical University, Russia</i>
[P2.007]	Ohmic heating of roast beef at high frequencies – Experimental and computer simulation Y. Llave*, T. Udo, M. Fukuoka, N. Sakai, <i>Tokyo University of Marine Science and Technology, Japan</i>

[P2.008]	Highly absorptive formulation of curcumin by molecular interactions among water-soluble polymer and stabilising agent Y. Tozuka*, Y. Kitaura, H. Uchiyama, K. Kadota, <i>Osaka University of Pharmaceutical Sciences, Japan</i>
[P2.009]	Cousins of food fraud? Illegal import and food trade in EU J.M. Soon* ¹ , L.J. Manning ¹ , ¹ <i>University of Central Lancashire, UK</i> , ² <i>Harper Adams University, UK</i>
[P2.010]	Credence attribute, product attribute or personal attributes responsible for organic food purchase intention: The mediating role of trust M. Asif* ¹ , S.G. Rasool ² , ¹ <i>Dongbei University of Finance and Economics, China</i> , ² <i>Punjab Institute of Agriculture Marketing Lahore, Pakistan</i>
[P2.011]	Natural alternative preservation strategies for bread products E. Debonne*, F. Van Bockstaele, S. Samapundo, F. Devlieghere, M. Eeckhout, <i>Ghent University, Belgium</i>
[P2.012]	Quality changes of cloudy apple juice under supercritical carbon dioxide and cold storage K. Marszalek*, B. Kruszewski, L. Wozniak, S. Skapska, <i>Prof. Wacław Dąbrowski Institute of Agricultural and Food Biotechnology, Poland</i>
[P2.013]	Synergistic effect of thermosonication to reduce enzymatic activity in coconut water M.M. Ribeiro ¹ , V.P. Valdramidis ² , C.A. Nunes ¹ , V.R. Souza* ¹ , ¹ <i>Universidade Federal de Lavras, Brazil</i> , ² <i>University of Malta, Malta</i>
[P2.014]	The optimisation of a prototype breakfast drink containing fresh chicory root fibre via a sensory response surface method D. Frankel ¹ , B.C. Bonekamp ¹ , B.M. de Roode* ² , ¹ <i>The Hague University of Applied Sciences, The Netherlands</i> , ² <i>Sensus b.v., The Netherlands</i>
[P2.015]	Addition of galactomannans and citric acid in corn starch processed by extrusion: Retrogradation and resistant starch studies E. von Borries-Medrano*, M.R. Jaime-Fonseca, M.A. Aguilar-Méndez, H.I. García-Cruz, <i>Instituto Politécnico Nacional, Centro de Investigación en Ciencia Aplicada y Tecnología Avanzada, Mexico</i>
[P2.016]	Novel approach to characterize the impact of grinding processes on local surface properties of sucrose particles in cocoa butter based suspensions D. Middendorf* ¹ , U. Bindrich ¹ , P. Mischnick ² , K. Franke ¹ , ¹ <i>German Institute of Food Technologies, Germany</i> , ² <i>Technische Universität Braunschweig, Germany</i>
[P2.017]	Functional gluten-free sponge cake muffins enriched with broccoli leaves: Evaluation of amino acid profile and antioxidant capacity N. Drabinska*, U. Krupa-Kozak, <i>Institute of Animal Reproduction and Food Research, Polish Academy of Science, Poland</i>
[P2.018]	Determination of antioxidant capacity of juçá (Euterpe edulis mart) by ORAC methodology L.M.J. Carvalho* ¹ , D.M.C. Barbosa ¹ , S.B.P.F. Silva ¹ , D.M.C. Leite ¹ , C.P. Tavares ¹ , J.L.V. Carvalho ² , A.J. Teodoro ³ , J.P. Abreu ³ , ¹ <i>Federal University of Rio de Janeiro, Brazil</i> , ² <i>Federal University of State of Rio de Janeiro, Brazil</i> , ³ <i>Embrapa Food Technology, Brazil</i>
[P2.019]	The emulsification properties of hydrophobically modified sago starch N.F. Zainal Abiddin, A. Yusoff*, N. Ahmad, <i>Universiti Teknologi MARA, Malaysia</i>
[P2.020]	New insights in 3D food printing. Design of customized food formula and critical variables for a better printability. A. Derossi, I. Ricci, R. Caporizzi, A. Fiore, C. Severini*, <i>University of Foggia, Italy</i>
[P2.021]	Quantification of oil oxidation products by deconvolution of ATR-FTIR spectra M. Touffet*, L. Eveleigh, O. Vitrac, <i>UMR 1145 "Food Processing and Engineering" INRA, AgroParisTech, Université Paris-Saclay, France</i>
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[P2.023]	Evaluation of antioxidant capacity of orange sweet potato, cv Beaugard C.L. Baganha ¹ , L.M.J. Carvalho* ¹ , L.M. Cabral ¹ , M.G.B. Koblitz ² , T.S.P. Souza ² , A.J. Teodoro ² , B.B. Trindade ² , J.P. Abreu ² , C. Tavares ¹ , C.E.N. Santos ¹ , ¹ <i>Federal University of Rio de Janeiro, Brazil</i> , ² <i>Federal University of State of Rio de Janeiro, Brazil</i> , ³ <i>Embrapa Food Technology, Brazil</i>
[P2.024]	Physico-chemical characterization and encapsulation efficiency evaluation of lyophilized liposomes J. Lopez, F. Osorio*, A. Silva-Weiss, B. Gimenez, C. Rocco, M. Zamorano, <i>Universidad de Santiago de Chile, Chile</i>
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[P2.026]	Inactivation of spores using ultraviolet (UV) in combination with heat J.A. Ansari*, M. Ismail, M. Farid, <i>University of Auckland, New Zealand</i>
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[P2.029]	Nutritional and sensory properties of instant-maize porridge fortified with moringa and termite K.R. Netshiheni* ¹ , A.I.O. Jideani ¹ , D. Beswa ² , M.E. Mashau ¹ , ¹ <i>University of Venda, South Africa</i> , ² <i>University of South Africa, South Africa</i>
[P2.030]	Effect of thermal processing on the bioactive, physical, and nutritional properties of the genus <i>Brassica</i> T. Lafarga* ¹ , G. Pérez-Ninot ¹ , I. Viñas ² , G. Bobo ¹ , J. Simó ³ , I. Aguiló-Aguayo ¹ , ¹ <i>Institute of Agrifood Research and Technology (IRTA), Spain</i> , ² <i>University of Lleida, Spain</i> , ³ <i>Dr.Fundació Miquel Agustí, Spain</i>
[P2.031]	Ultrasound assisted production and physical characterisation of oleoresin capsicum nanoemulsions with lecithin and sucrose monopalmitate E. Akbas* ^{1,2} , B. Soyler ² , M.H. Oztop ² , ¹ <i>Izmir Institute of Technology, Turkey</i> , ² <i>Middle East Technical University, Turkey</i>
[P2.032]	Ante-mortem meat inspection of cattle using a video recorded on farm - A pilot study E. Palonen ¹ , L. Oivanen* ¹ , M. Ruusunen ¹ , R. Laukkanen-Ninios ^{1,2} , ¹ <i>Finnish Food Safety Authority Evira, Finland</i> , ² <i>University of Helsinki, Finland</i>
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[P2.034]	Processing of berry pomace: Lab vs. Industrial scale A. Reißner* ¹ , S. Struck ¹ , C. Turner ² , H. Rohm ¹ , ¹ <i>Technische Universität Dresden, Germany</i> , ² <i>Lund University, Sweden</i>
[P2.035]	Cocoa bean shell as functional ingredient to enhance the properties and nutritional quality of food products L. Barbosa-Pereira*, B. Dal Bello, S. Belviso, I. Ferrocino, G. Zeppa, <i>Department of Agriculture, Forest and Food Science, University of Turin, Italy</i>
[P2.036]	Effect of ripening stages on the quality of vacuum fried tropical fruits F. Ayustaningwarno* ^{1,2} , E. van Ginkel ¹ , J. Vitorino ¹ , M. Dekker ¹ , V. Fogliano ¹ , R. Verkerk ¹ , ¹ <i>Wageningen University, The Netherlands</i> , ² <i>Diponegoro University, Indonesia</i>
[P2.037]	Polyphenols and dietary fibre from berry pomace (<i>Aronia melanocarpa</i>) obtained by High-Pressure High-Temperature extraction (HPHT) E. Mayer-Miebach, D. Behnlian, R. Greiner*, <i>Max Rubner -Institut, Germany</i>
[P2.038]	Valorisation of Cantaloupe melon peel by freeze drying process S. Sroy, F.A. Miller, J.F. Fundo, C.L.M. Silva*, T.R.S. Brandão, <i>Universidade Católica Portuguesa, Portugal</i>
[P2.039]	Qualitative and quantitative composition of hydroxycinnamic acid derivatives and stilbenes in raisins made from the seedless cultivar BRS Clara pre-treated with extra-virgin olive oil C. Olivati* ¹ , Y.P.O. Nishiyama ¹ , R.T. Souza ³ , I. Herмосín-Gutiérrez ² , R. Da-Silva ¹ , E.S. Lago-Vanzela ¹ , ¹ <i>Sao Paulo State University, Brazil</i> , ² <i>Universidad de Castilla-La Mancha, Spain</i> , ³ <i>Brazilian Agricultural Research Corporation, Brazil</i>
[P2.040]	Principal component analysis for assessing the changes in the phenolic profile after the drying of seedless BRS Clara grapes to obtain raisins C. Olivati* ¹ , Y.P.O. Nishiyama ¹ , R.T. Souza ³ , I. Herмосín-Gutierrez ² , R. Da-Silva ¹ , E.S. Lago-Vanzela ¹ , ¹ <i>Sao Paulo State University, Brazil</i> , ² <i>Universidad de Castilla-La Mancha, Spain</i> , ³ <i>Brazilian Agricultural Research Corporation, Brazil</i>
[P2.041]	Chemical modification of amaranth protein isolate using lipophilization method A.I. Polanco ¹ , O. García ¹ , G. Luna-Solano* ² , E. Azuara ¹ , C.I. Beristain ¹ , M. Jiménez ¹ , ¹ <i>Universidad Veracruzana, Mexico</i> , ² <i>Instituto Tecnológico de Orizaba, Mexico</i>
[P2.042]	Numerical analysis of thermal processing of foods in continuous microwave system J.R. Arballo ^{1,2} , L.A. Campañone ^{1,2} , R.H. Mascheroni* ^{1,2} , ¹ <i>CIDCA, CONICET La Plata-UNLP-CICPBA. 47 y 116 (1900), La Plata, Argentina</i> , ² <i>Facultad de Ingeniería, UNLP. 1 y 47 (1900), La Plata, Argentina</i>
[P2.043]	Volatile flavor and quality characteristics of Heeng (<i>Asafoetida</i>) and its potential for food application M.K. Kim* ¹ , H.W. Jang ² , K.G. Lee ³ , ¹ <i>Chonbuk National University, Republic of Korea</i> , ² <i>Korea Food Research Institute, Republic of Korea</i> , ³ <i>Dongguk University-Seoul, Republic of Korea</i>

[P2.044]	Development of volatile compound analysis of Omija (<i>Schisandra chinensis</i>) using dynamic headspace sampling followed by Gas-Chromatography M.K. Kim* ¹ , K.G. Lee ¹ , ¹ Chonbuk National University, Republic of Korea, ² Dongguk University-Seoul, Republic of Korea
[P2.045]	Development of a novel multiplex detection method with High Resolution Melting Analysis for foodborne pathogens in meat C. Ohshima*, H. Takahashi, A. Nakamura, T. Kuda, B. Kimura, <i>Tokyo University of marine Science and Technology, Japan</i>
[P2.046]	Copigmentation effect of amino acids on the stability of anthocyanins in orange and pomegranate mixed juices during storage A.B. Bay, H.G.G. Guney, E.G. Gulseven, E.K. Emektar, M.F.A. Ayhan, F.H. Hamzaoglu, M.O. Ozkan*, T.M. Turkyilmaz, <i>Ankara University, Turkey</i>
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[P2.048]	Effects of chitosan-essential oil coating on lipolytic, proteolytic and oxidative characteristics of dry fermented sausages during storage A. Soyer*, N. Özdemir, D. Ertürk, E.D. Soncu, B. Arslan, <i>Ankara University, Turkey</i>
[P2.049]	Microbiocidal effect of ultraviolet-C treatments applied to honey A.X. Roig-Sagues*, S. Pixner, T. Teran-Peñañiel, M.M. Hernandez-Herrero, R. Gervilla, <i>Universitat Autònoma De Barcelona, Spain</i>
[P2.050]	Breakfast cereals with reduced energy density enriched with dietary fibre and polyphenols V. Schmid ¹ , M.A. Emin ² , E. Mayer-Miebach ¹ , D. Behsnilian ¹ , R. Greiner* ¹ , H.P. Schuchmann ² , ¹ Max Rubner-Institut, Germany, ² Karlsruhe Institute of Technology, Germany
[P2.051]	Cellulose-based emulsions for replacing fat in panna cottas: Textural and sensory studies J. Borreani ¹ , I. Hernando* ¹ , A. Salvador ² , A. Quiles ¹ , ¹ Universitat Politècnica de València, Spain, ² Instituto de Agroquímica y Tecnología de Alimentos, Spain
[P2.052]	Capillary suspensions in foods: Oil structuring using agri-food residues micronized by high pressure homogenization G. Ferrari ^{1,2} , W. Mustafa ¹ , F. Donsi* ¹ , ¹ University of Salerno, Italy, ² ProdAl scarl, Italy
[P2.053]	The phytoprostane content in green table olives is influenced by Spanish-style processing and regulated deficit irrigation J. Collado-González* ¹ , A. Moriana ² , I. Girón ³ , M. Corell ² , S. Medina ⁴ , T. Durand ⁵ , A. Guy ⁵ , J-M. Galano ⁵ , F. Ferreres ⁴ , F. Moreno ⁴ , ¹ Miguel Hernández University of Elche, Spain, ² University of Seville, Spain, ³ Instituto de Recursos Naturales y Agrobiología de Sevilla (CSIC), Spain, ⁴ Centro de Edafología y Biología Aplicada del segura (CSIC), Spain, ⁵ University Montpellier, France
[P2.054]	Plasma processed air (PPA) – an alternative for wheat grain decontamination? U. Schnabel ¹ , J. Stachowiak ¹ , B. Zessin ¹ , O. Schlüter ² , M. Andrasch ¹ , J. Ehlbeck* ¹ , ¹ Leibniz Institute for Plasma Science and Technology, Germany, ² Leibniz Institute for Agricultural Engineering and Bioeconomy Potsdam-Bornim, Germany
[P2.055]	Using personalized price promotions to promote healthier fast-food choices: An experimental study M. Nguyen* ^{1,2} , A. Emberger-Klein ¹ , K. Menrad ¹ , ¹ Straubing Center of Science, Weihenstephan-Triesdorf University of Applied Sciences, Germany, ² Technical University of Munich, Germany
[P2.056]	More sustainable food design with agri-food waste streams S. Smetana*, K. Aganovic, V. Heinz, <i>German Institute of Food Technologies (DIL e.V.), Germany</i>
[P2.057]	Candied chestnut produced with sorbitol C. Candal, S. Arslan Tontul, C. Mutlu, M. Erbas*, <i>Akdeniz University, Turkey</i>
[P2.058]	Influence of cooking on the iodine content in pasta, potatoes and rice using iodized salt E. Scirba, A-K. Meinhardt, A. Müller, A. Burcza, R. Greiner*, <i>Max Rubner-Institut, Germany</i>
[P2.059]	Preliminary study of microencapsulation of β-Carotene by complex coacervation technique. Characterization and delivery rate of microcapsules during in vitro digestion C. Ramírez* ¹ , A. Bonilla ¹ , V. del Campo ¹ , P. Häberle ¹ , H. Nuñez ¹ , M. Pinto ¹ , S. Almonacid ^{1,2} , R. Simpson ^{1,2} , ¹ Universidad Tecnica Federico Santa Maria, Chile, ² Centro Regional de Estudios en Alimentos Saludables (CREAS), Chile

[P2.060]	Effect of reheating and storage temperature on the growth of psychrotrophic <i>C. botulinum</i> spores in LTLT cooked meat A. Gunvig*, M.A. Tørngren, <i>Danish Technological Institute, Denmark</i>
[P2.061]	Gluten-free bread incorporating inulin: An approach to improve nutrition while not compromising the physical properties and sensory acceptability D.G. Muniz, C. Fratelli, F.G. Santos, V.D. Capriles*, <i>Universidade Federal de São Paulo, Brazil</i>
[P2.062]	Impact of cold and salt stress responses in virulence of <i>Listeria monocytogenes</i> A. Alves*, V. Ferreira, R. Magalhães, P. Teixeira, <i>Universidade Católica Portuguesa, Portugal</i>
[P2.063]	Potential of red and white whole grain sorghum flour in gluten-free breadmaking: A study on consumer acceptability A.C.L.S. Centeno ¹ , E.V. Aguiar ¹ , F.G. Santos ¹ , V.A.V. Queiroz ² , A.C. Conti-Silva ³ , V.D. Capriles* ¹ , ¹ <i>Universidade Federal de São Paulo, Brazil</i> , ² <i>Embrapa Milho e Sorgo, Brazil</i> , ³ <i>Universidade Estadual Paulista, Brazil</i>
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[P2.065]	A simple and healthy bread, based only on the arrowroot starch and naturally gluten-free M. Margotone* ^{1,2} , P. LeBail ¹ , C. Garnier ¹ , H. Joseph ³ , A. LeBail ² , ¹ <i>INRA Nantes, France</i> , ² <i>ONIRIS, France</i> , ³ <i>Phytobokaz, Guadeloupe</i>
[P2.066]	Antimicrobial properties of essential oils against pathogens and spoilage bacteria associated to dry-fermented meat products M. Carvalho, H. Albano, M. Oliveira*, P. Teixeira, <i>Universidade Católica Portuguesa, Portugal</i>
[P2.067]	Numerical methods, approximate formulas and artificial neural networks have equivalent accuracy for the prediction of food freezing and thawing times S.M. Goñi ^{1,2} , L.A. Campañone ^{1,2} , V.O. Salvadori ^{1,2} , R.H. Mascheroni* ^{1,2} , ¹ <i>CIDCA, Argentina</i> , ² <i>Facultad de Ingeniería, UNLP. 115 e/48 y 49 (B1900TAG) La Plata, Argentina</i>
[P2.068]	Correlation between hydration kinetics behaviour and physical-chemical characteristics of six Carioca bean cultivars A.C. Miano* ¹ , E. Saldaña ¹ , L.H. Campestrini ¹ , A.F. Chiorato ² , P.E.D. Augusto ¹ , ¹ <i>University of Sao Paulo, Brazil</i> , ² <i>Agronomic Institute, Brazil</i>
[P2.069]	Co-occurrence of <i>Fusarium</i> mycotoxins in organically produced cereal-based products J. Pleadin* ¹ , M. Zdravec ¹ , M. Malenica Staver ² , K. Markov ³ , J. Frece ³ , V. Jaki ¹ , N. Vahcic ³ , ¹ <i>Croatian Veterinary Institute, Croatia</i> , ² <i>University of Rijeka, Croatia</i> , ³ <i>Faculty of Food Technology and Biotechnology, Croatia</i>
[P2.070]	Nutritional value and protein efficiency ratio of tortillas elaborated with flours nixtamalized by ohmic heating E. Morales Sanchez* ¹ , M. Gaytán Martínez ² , R. Cota Lopez ¹ , A.K. Ramírez Jiménez ¹ , M.L. Reyes Vega ¹ , ¹ <i>Instituto Politécnico Nacional, Mexico</i> , ² <i>Universidad Autónoma de Querétaro, Mexico</i>
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[P2.072]	Enzymatic extraction of fucoxanthin from macroalgae E. Shannon*, N. Abu-Ghannam, <i>Dublin Institute of Technology, Ireland</i>
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[P2.074]	Incorporation of quercetin-loaded nanoemulsions in chicken pâté: antioxidant action and sensory evaluation C. de Carli, M. Moraes-Lovison, S.C. Pinho*, <i>University of Sao Paulo, Brazil</i>
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[P2.076]	Protein-based Biopolymeric Nanospheres as Delivery Systems for Hydrophobic Molecules C. Sánchez-Juárez, J. Campos-Terán, I.J. Arroyo-Maya*, <i>Universidad Autónoma Metropolitana Cuajimalpa, Mexico</i>
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[P2.078]	Qualitative and quantitative composition of stilbenes, flavan-3-ols and proanthocyanidins in BRS Carmem and BRS Magna grapes Y.P.O. Nishiyama* ¹ , C. Olivati ¹ , R.T. Souza ² , N.S. Janzantti ¹ , I. Hermosín-Gutierrez ³ , R. Da-Silva ¹ , E.S. Lago-Vanzela ¹ , ¹ <i>São Paulo State University, Brazil</i> , ² <i>Brazilian Agricultural Research Corporation, Brazil</i> , ³ <i>University of</i>

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[P2.082]	Antiproliferative effect of bioaccessible fractions of monofloral Sicilian honeys in human colon cancer Caco-2 cells A. Cilla ¹ , G. Lopez-Garcia* ¹ , R. Barbera ¹ , A. Frazzitta ² , L. Tesoriere ² , A. Attanzio ² , ¹ <i>University of Valencia, Spain</i> , ² <i>University of Palermo, Italy</i>
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[P2.093]	Consumer liking, emotion, attitude and purchase intent toward mulberry juice fortified with hydrolyzed-collagen A. Juemanee ¹ , N. Fuangpaiboon ² , S. Benjakul ² , K. Kijroongrojana* ² , ¹ <i>Suratthani Rajabhat University, Thailand</i> , ² <i>Prince of Songkla University, Thailand</i>
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