

32nd EFFoST International Conference 2018

Poster Program

Poster Session 1
Room - Mezzanine and R2

- [P1.001] **Effects of ultrasound on the emulsion stability and gel properties of buffalo (*Bubalus bubalis*) milk**
A.M.N.L. Abesinghe^{*1, 4}, N. Islam¹, S. Prakash², J.K. Vidanarachchi³, K.F.S.T. Silva³, M.A. Karim¹, ¹Queensland University of Technology, Australia, ²University of Queensland, Australia, ³University of Peradeniya, Sri Lanka, ⁴Uva Wellassa University, Sri Lanka
- [P1.002] **Effects of high intensity ultrasound treatment on the structural and physicochemical properties of quinoa proteins**
P. Vera, M.A. Valenzuela, C. Tapia Villanueva, L. Abugoch James*, *Universidad de Chile, Chile*
- [P1.003] **Poly-glutamic acid producing bacillus species isolated from lemon-ogi steep liquor, a nigerian fermented cereal waste**
T.A. Ajayeoba*, O.A. Ijabadeniyi, *Durban University of Technology, South Africa*
- [P1.004] **Improving the efficiency of dehydration of inulin extracts**
I. Aleksanyan, A. Nugmanov*, R. Mutsaev, *Astrakhan State Technical University, Russia*
- [P1.005] **Investigation of black soldier fly (*Hermetia illucens*) larvae digestibility as a alternative high-value protein source**
V. Speiciene, L. Ramanauskaite, R. Smicius, D. Cernauskas, G. Alencikiene*, *Kaunas University of Technology, Lithuania*
- [P1.006] **The synthesis of ZnO-amino acids bio-nanocomposites by using chicken feathers for the development of the next generation food additives**
L. Ramanauskaite, V. Snitka, D. Cernauskas, E. Mockus, G. Alencikiene*, *Kaunas University of Technology, Lithuania*
- [P1.007] **Management of household food waste: Lithuania case study**
G. Alencikiene^{*1}, O. Eicaite², A. Salaseviciene¹, A. Miezelienė¹, G. Garmiene¹, ¹Kaunas University of Technology, Lithuania, ²Lithuanian Institute of Agrarian Economy, Lithuania
- [P1.008] **Pathogen inactivation comparison of treatment with pulsed electric fields and conventional thermal pasteurisation in milk**
A. Salasevicius¹, P. Ruzgys¹, S. Satkauskas¹, G. Alencikiene^{*2}, ¹Vytautas Magnus University, Lithuania, ²Kaunas University of Technology, Lithuania
- [P1.009] **Microencapsulation of European Cranberrybush fruit (*Viburnum Opulus* L.)**
Y.O. Alifaki*, O. Sakiyan, A. Isci, *Ankara University, Turkey*
- [P1.011] **Analysis of the effect of perceived risk on consumers' confidence in food safety practices: Evidence from Ghana**
C.J. Lagerkvist, F. Amuakwa-Mensah*, *Swedish University of Agricultural Sciences, Sweden*
- [P1.012] **Impact of flour characteristics on texture and cooking property of maize noodles**
M. Anawachkul^{*1, 2}, S. Hill¹, B. Wolf¹, ¹University of Nottingham, UK, ²Rajamangala University of Technology Lanna, Thailand
- [P1.013] **Relationship between the rheology of mustard and the forces required to remove it from surfaces**
P. Andreu*, P. Bistis, P.J. Fryer, *University of Birmingham, UK*
- [P1.014] **Preparation procedure of water-in-oil-in-water double emulsions as carriers of hydrophilic and hydrophobic compounds**
M. Artiga-Artigas*, A. Molet-Rodríguez, L. Salvia-Trujillo, O. Martín-Belloso, *University of Lleida, Spain*
- [P1.015] **Interfacial engineering of emulsion-based nanostructures as delivery systems for functional compounds in foods**
M. Artiga-Artigas, *University of Lleida, Spain*
- [P1.016] **SEAFOOD^{TOMORROW}: Nutritious, safe and sustainable seafood for consumers**
S.B. Astley^{*1}, A. Mantur-Vierendeel¹, M. Roe¹, P.M. Finglas^{1, 2}, ¹EuroFIR AISBL, Belgium, ²Quadram Institute Bioscience, UK
- [P1.017] **A new functional food: Home-made short-cut fettuccine enriched by legume hydrocolloids**
L.Y. Aydemir*, C. Ilgaz, O. Gurler, *Adana Science and Technology University, Turkey*
- [P1.018] **Antagonistic and synergistic effects of linden and sage parts on bioactive content of their infusions**
F.G. Akcakaya, L.Y. Aydemir*, *Adana Science and Technology University, Turkey*
- [P1.019] **Development of an antimicrobial package: study on controlled release of allyl isothiocyanate from mustard seeds**

A mutation in soxR increases E. coli resistance against individual constituents of essential oils and antibiotics

[P1.020] E. Pagán¹, D. Sancho¹, D. Berdejo*¹, R. Pagán¹, O. Abián^{3,4}, D. García-Gonzalo¹, ¹University of Zaragoza - Instituto Agroalimentario de Aragón (IA2), Spain, ²Instituto Aragonés de Ciencias de la Salud (IACS), Spain, ³Aragon Institute for Health Research (IIS Aragon)-CIBERehd, Spain, ⁴Institute of Biocomputation and Physics of Complex Systems (BIFI), Joint Units IQFR-CSIC-BIFI, Spain

[P1.021] **Mathematical modelling of the steam stripping of aroma from roast and ground coffee**

D. Beverly*^{3,1}, P.J. Fryer¹, S. Bakalis², E. Lopez-Quiroga¹, R. Farr³, ¹University of Birmingham, UK, ²University of Nottingham, UK, ³Jacobs Douwe Egberts R&D, UK

Emulsifying properties of garlic extract

[P1.022] **STUDENT OF THE YEAR NOMINEE → POSTER IN EFFOST CORNER**

A. Bravo-Núñez*¹, M. Golding², M. Gómez¹, L. Matía-Merino², ¹University of Valladolid, Spain, ²Massey University, New Zealand

[P1.023] **Moisture level and synergic effect of pea and egg proteins affects physical characteristics of gluten-free breads with 30 % of protein level**

A. Bravo-Núñez*, M. Sahagún, T. Sader de Melo, M. Gómez, University of Valladolid, Spain

Nanosecond pulsed electric field characterization for tailored microalgae processing

[P1.024] **STUDENT OF THE YEAR NOMINEE → POSTER IN EFFOST CORNER+ ORAL**

L. Buchmann*¹, L. Böcker¹, W. Frey², I. Haberkorn¹, M. Nyffeler³, A. Mathys¹, ¹ETH Zürich, Switzerland, ²Karlsruhe Institute of Technology, Germany, ³Swiss Federal Office for Defence Procurement, Switzerland

[P1.025] **Hydrolysis of naringin by immobilized enzymes in ultrafiltration membranes**

Y. González-Temiño, M.D. Busto*, N. Ortega, M.O. Ruíz, S. Ramos-Gómez, D. Palacios, University of Burgos, Spain

[P1.026] **Impact of buckwheat hull addition on hydration properties of rice gluten-free flour**

A.L. Gutiérrez¹, J. Harasym^{1,2}, F. Ronda¹, M. Villanueva¹, P.A. Caballero*¹, ¹University of Valladolid, Spain, ²Wroclaw University of Economics, Poland

[P1.027] **Sensory studies of low sodium pastirmas incorporated with potassium chloride or calcium chloride**

E. Kzlakaya, K. Candogan*, Ankara University, Turkey

[P1.028] **Quality characteristics of beef meatballs formulated with quinoa and buckwheat groats**

B. Canbaz, E.G. Bulut, K. Candogan*, Ankara University, Turkey

Antioxidant activity of cassava starch-based film containing propolis co-product

[P1.029] A.P. Bilck¹, C. Bertotto², L.D. Silva², F. Yamashita¹, A. Passos¹, M.L. Mitterer-Daltoé², S.T. Carpes*², ¹Universidade Estadual de Londrina (UEL), Brazil, ²Federal University of Technology – Paraná (UTFPR), Brazil

[P1.030] **The fortification of beef burger with bee pollen from Apis mellifera L. and its effect on lipid oxidation in beef burger**

L.S.F. Heldt¹, D. Pereira¹, B.R. Souza², S.T. Carpes*¹, ¹Federal University of Technology – Paraná (UTFPR), Pato Branco, Brazil, ²University of São Paulo, Brazil

Açaí Juçara to prevent lipid oxidation in ice cream diet added of the enzymes lactase and transglutaminase

[P1.031] L.D. Silva¹, R. Sari¹, G.C.C. Borges¹, C. Pereira², S.T. Carpes*¹, N.P. Brunton¹, ¹Federal University of Technology – Paraná (UTFPR), Brazil, ²Federal University of Technology – Paraná (UTFPR), Brazil, ³University College Dublin, Ireland

Symbiotic fermented beverage drink with addition of Cambuci pulp: A functional food

[P1.032] A.K. Ferreira¹, F.C. Lunkes¹, C.A. Pizarro Schmidt¹, O.M. Porcu¹, S.T. Carpes*², V.P. Feltrin¹, C. Pereira¹, ¹Federal University of Technology – Paraná (UTFPR), Brazil, ²Federal University of Technology – Paraná (UTFPR), Brazil

[P1.033] **Effect of UHPH combined with moderate temperatures on colour, sensory and nutritional components of tomato-based beverage**

E. Puértolas, Z. Cruz, S. Aranz, A. Carrascal*, S. Alvarez-Sabatel, AZTI, Spain

[P1.034] **UHPH treatment for sterilising vegetable liquid foods: a pilot scale study**

S. Alvarez, Z. Cruz, A. Carrascal*, E. Puértolas, AZTI, Spain

[P1.035] **Application of high-pressure processing (HPP) for improving the quality of fresh albacore tuna (Thunnus alalunga) steaks**

L. Cartagena*, I. Martínez de Marañón, E. Puértolas, AZTI, Spain

[P1.036] **Effect of high-pressure processing (HPP) on drip loss, color and texture of frozen albacore tuna (Thunnus alalunga) steaks**

L. Cartagena*, I. Martínez de Marañón, E. Puértolas, AZTI, Spain

[P1.037] **Sugar reduction in granola/crunchy types of breakfast cereals**

M-L. Cezanne*², E. Infanger¹, A. Bongartz², ¹Federal Food Safety and Veterinary Office / FSVO, Bern, Switzerland, ²Zurich University of Applied Sciences / ZHAW, Institute of Food and Beverage Innovation, Wädenswil, Switzerland

- [P1.038] **Effect of Swiss Chard powder (*Beta vulgaris* subsp. *cicla*) and starter culture as nitrite replacement during maturation of pepperoni**
G. Chacon*, D. Bedón, L. Tiban, P. Bastidas, M. Trávez, F. Cerda, *Universidad Tecnica De Cotopaxi, Ecuador*
- [P1.039] **Effect of black tea infusion on physicochemical properties and microstructure of acidified dairy gel**
H. Chen*¹, C. Brennan¹, M. Brennan¹, H. Zheng², ¹Lincoln University, New Zealand, ²California Polytechnic State University, USA, ³South China Agricultural University, China, ⁴South China University of Technology, China
- [P1.040] **Reformulating Cannabidiol (CBD) Extract from *Cannabis Sativa* L.**
P.X. Chen*^{2,3}, M.A. Rogers¹, ¹University of Guelph, Canada, ²University of Waterloo, Canada, ³Beleave Inc., Canada
- [P1.041] **Biodiversity and future foods: Sensory and phytochemical quality of *Passiflora setacea* pulp and seeds juices**
M.V.O. Carvalho¹, M.D. Chiarello*², L.L.O. Pineli², ¹Federal Institute of Brasilia, Brazil, ²University of Brasilia, Brazil
- [P1.042] **New approach for improving fiber intake by elderly using yellow passiflora (*Passiflora edulis*) peel flour**
D.K.B. Oliveira¹, L.L.O. Pineli², M.D. Chiarello*², ¹University Center of Federal District, Brazil, ²University of Brasilia, Brazil
- [P1.043] **Physical-chemical characterisation of skim milk concentrates produced by reverse osmosis filtration**
M.V. Christiansen, *University of Copenhagen, Denmark*
- [P1.044] **Innovative multi-method approach for the physical and sensorial characterization of extruded cat food**
M. Cremont*, A. De Ratuld, I. Guiller, *Diana Petfood, France*
- [P1.045] **Changes in quality characteristics of haddock and mackerel minces, and fishcakes prepared thereof as affected by high-pressure processing**
J. Cropotova*¹, R. Mozuraityte^{1,2}, I.B. Standal^{1,2}, B. Tiwari^{1,3}, T. Rustad¹, ¹Norwegian University of Science and Technology, Norway, ²SINTEF Ocean, Norway, ³Teagasc Food Research Centre, Ireland
- [P1.046] **Characterization and emulsifying properties of mannoproteins extracted from the oenological yeast *Saccharomyces cerevisiae* EC1118 by physical and enzymatic methods**
A. De Iseppi*¹, A. Curioni¹, G. Kantureeva², S. Vincenzi¹, M. Marangon¹, G. Lomolino¹, ¹University of Padova, Italy, ²South Kazakhstan State University, Kazakhstan
- [P1.047] **Consumers expectations about Sorghum gluten-free pasta**
L.L. de Oliveira*, B. Freitas, L.A. Aguiar, M.V. Carvalho, *University of Brasilia, Brazil*
- [P1.048] **Interfacial activity and emulsifying behaviour of inclusion complexes between helical polysaccharides and flavouring molecules resulting from non-covalent interactions**
L. De Fenoyl¹, D. Hirel¹, E. Perez², S. Lecomte³, E. Morvan⁴, M. Delamplé*¹, ¹CRT AGIR, France, ²Laboratoire des IMRCP, France, ³Laboratoire CBMN, France, ⁴IECB / Inserm, France
- [P1.049] **Purification and characterization of a novel fibrinolytic enzyme from moderate acidophilic *Actinomyces* YY21**
Y.P. Deng*, X.H. Sun, Y. Jiao, R.B. Ai, X.Q. Zheng, X.L. Liu, *Qiqihar University, China*
- [P1.050] **Auditing energy consumption and ventilation in continuous belt type ovens for biscuits production**
I. Goullieux¹, F. Parrat¹, F. Duranton*¹, D. Vuillot², F. Vial², ¹CTCPA, France, ²CETIAT, France
- [P1.051] **Production and assessment of probiotic fermented oat flour enriched with isoflavones**
K.C. Duru*, E.G. Kovaleva, *Ural Federal University, Russia*
- [P1.052] **Effect of freezing of poultry meat on the activity of β -hydroxyacyl-CoA-dehydrogenase (HADH)**
D. el Hajj*, J. Matta, D. Karam Sarkis, *Saint Joseph University, Lebanon*
- [P1.053] **Microwave assisted freezing of meat and fish matrices (FREEZEWAVE project)**
L. Eliasson*¹, J. Huen², I. Matullat², P. Kumar Jha³, A. Le-Bail³, E. Xanthakis¹, ¹RISE, Sweden, ²TTZ-BILB, Germany, ³ONIRIS-GEPEA UMR CNRS, France
- [P1.054] **Oxidative stability of fish oil microcapsules stabilized by multi-layered membranes**
R. Rodríguez-Rodríguez, N. N. Morales-Hernandez, H. Espinosa-Andrews*, *CIATEJ, A.C., Mexico*
- [P1.055] **Effects of diluents, pH and temperature on the enumeration and growth kinetics of *Alicyclobacillus acidoterrestris* in standard media**
E.E.C. Estilo*, H. Nakano, *Hiroshima University, Japan*
- [P1.056] **Chemical structure relevance on the solvation of prebiotics (agavin and inulin) in aqueous medium**
J.A. Morales-Hernández¹, N.A. Estrada-Sierra*¹, J.J. Chanona-Pérez², E. Castro-Camus³, S.J. Villanueva-Rodríguez¹, ¹CIATEJ, Mexico, ²ENCB-IPN, Mexico, ³CIO, Mexico
- [P1.057] **Raman spectra analysis of lactose in the glass and crystalline state at various water activities using 2-D covariance spectrum method**
F.H. Fan*, P.Y. Xiang, *Shenzhen University, China*

- [P1.058] **Effect of bitterness blockers in partial substitution of NaCl based brines on sunflower seed snacks**
I. Fernandez-Pan*¹, C. Sanz², T. Fernandez-Garcia², J.I. Maté¹, ¹Basque Culinary Center, Spain, ²Universidad Pública de Navarra, Spain
- [P1.059] **Encapsulation of *Lactobacillus plantarum* in double emulsion produced by emulsification with two different microporous systems**
Y. Mekacher, W. Kaade, M. Ferrando*, C. Guell, *Universitat Rovira i Virgili, Spain*
- [P1.060] **Modelling rheological dough behaviour from an innovative air-puff system**
J. Fontaine*^{1,3}, N. Asaithambi^{1,2}, E. Lancelot¹, D. Dellavalle¹, A. Ogé¹, D.V. Chidanand², A. Le-Bail¹, ¹ONIRIS - UBL - UMR GEPEA CNRS 6144, France, ²Indian Institute of Food Processing Technology, India, ³VMI, France
- [P1.061] **Bread dough preparation in a mixer; impact of mixing process on dough properties**
J. Fontaine*^{1,2}, E. Lancelot¹, D. Dellavalle¹, J. Grua-Priol¹, J. Cheio², A. Le-Bail¹, ¹ONIRIS, France, ²VMI, France
- [P1.062] **Development of a Quality Index Method as useful approach to evaluate the freshness of Greater amberjack (*Seriola dumerili*)**
J. Freitas*¹, P. Vaz-Pires^{2,3}, J. Câmara^{1,4}, ¹CQM - Madeira University, Portugal, ²ICBAS - Porto University, Portugal, ³CIIMAR, Portugal, ⁴Madeira University, Portugal
- [P1.063] **Volatile amines as a valuable approach for fish freshness evaluation.**
J. Freitas*¹, P. Silva¹, P. Vaz-Pires^{4,3}, J. Câmara^{1,2}, ¹CQM - Madeira University, Portugal, ²Universidade da Madeira, Portugal, ³ICBAS, Portugal, ⁴CIIMAR, Portugal
- [P1.064] **Traditional french baguette : Maillard Reaction products, sensory characteristics, prebiotic effect**
C. Jouquand, C. Niquet-Léridon, P. Jacolot, N. Petit, D. Marier, P. Gadonna-Widehem*, *Institut Polytechnique UniLaSalle, France*
- [P1.065] **Influence of antioxidant location on the protection of oil encapsulated in powder**
C. Turchiuli^{1,2}, F. Gallotti*¹, M.R. Hernandez-Sanchez¹, M.E. Cuvelier¹, ¹UMR Ingénierie Procédés Aliments, France, ²Université Paris-Sud, France
- [P1.066] **Microparticles of whey protein-chitosan for iron dispersible**
J. Garcia*, E. Garcia, *Centro de Investigación y Asistencia en Tecnología y Diseño del Estado de Jalisco, Mexico*
- [P1.067] **Development of functional fermented dairy product containing *Lactobacillus rhamnosus* and *Propionibacterium shermanii***
O.A. Glazunova*¹, I.V. Rozhkova², A.V. Begunova², K.V. Moiseenko^{1,2}, T.V. Fedorova¹, ¹Research Center of Biotechnology RAS, A.N. Bach Institute of Biochemistry, Russia, ²All-Russian Scientific Research Institute of Dairy Industry, Russia
- [P1.068] **Preparation of an antioxidant adzuki bean starch film incorporated with cacao nibs extract**
E. Go*, S. Kim, A. Ju, K.B. Song, *Chungnam National University, Republic of Korea*
- [P1.069] **Effect of fish oil triglycerides and ethyl esters addition in the particle size distribution and toxicity of egg yolk**
S.Y.G.T. Gonzalez Toledo*, J.W. Wu, *University of Alberta, Canada*
- [P1.070] **Linking whey protein structure to formulation, appetite regulation and food intake**
I. Greco*, D.E.W. Chatterton, K. Kristiansen, R. Ipsen, *University of Copenhagen, Denmark*
- [P1.071] **Initial evaluation of wild edibles fruits from *Renalmia alpina* as nutraceuticals source**
D. Guerra-Ramírez*, A. López-Yerena, B. Reyes-Trejo, G. Hernández-Rodríguez, I. Salgado-Escobar, P. Guerra-Ramírez, H. Zuleta-Prada, *Universidad Autonoma Chapingo, Mexico*
- [P1.072] **Maintenance of equilibrium modified atmosphere in fresh-cut lettuce packages in response to temperature fluctuations: Performance of a new polyurethane based packaging film**
D. Turan, G. Gunes*, *Istanbul Technical University, Turkey*
- [P1.073] **Differentiation of thermal and electric field effects during microbial inactivation by continuous pulsed electric fields and ohmic heating treatments**
F. Schottroff, M. Gratz, K. Haas*, C. Schoenher, M. Zunabovic-Pichler, H. Jaeger, *University of Natural Resources and Life Sciences (BOKU), Vienna, Austria*
- [P1.074] **A potential probiotic strain to reduce virulence of the foodborne pathogen, *Campylobacter jejuni***
M.J. Saint-Cyr¹, N. Connil², X. Dousset¹, N. Haddad*¹, ¹SECALIM, INRA, Oniris, France, ²University of Rouen, France
- [P1.075] **Immunomodulation and anti-proliferative effects of the potential probiotic strain *Lactobacillus pontis* F112 on intestinal cells *in vitro***
L. Balcon¹, V. Gauducheau¹, K. Le Montreer¹, N. Haddad*^{1,2}, B. Onno^{1,3}, ¹MicroBioTech, Oniris, France, ²SECALIM, INRA, France, ³UMR CNRS, France
- [P1.076] **Antioxidant activity and total polyphenols content in leek leaf extracts (*Allium porrum*)**
R. Oledzki, J. Harasym*, *Wroclaw University of Economics, Poland*
- [P1.077] **Anti-inflammatory effects of oat β -glucans on the colon. A model study**
K. Dziendzikowska¹, J. Harasym*², E. Zyla¹, J. Wilczak¹, D. Kamola¹, J. Gromadzka-Ostrowska¹, ¹Warsaw University of Life Science, Poland, ²Wroclaw University of Economics, Poland

- [P1.078] **Enzymatic purification of oat-beta-glucan isolates from proteinaceous residuals**
J. Harasym*¹, K. Dziendzikowska², J. Gromadzka-Ostrowska², ¹Warsaw University of Life Science, Poland, ²Wroclaw University of Economics, Poland
- [P1.079] **Seaweed, macro and microalgae application in food products**
J. Harasym*, L. Bogacz-Radomska, Wroclaw University of Economics, Poland
- [P1.080] **Brown algae (*Ascophyllum nodosum*) as baked food enrichment**
J. Harasym*, L. Bogacz-Radomska, Wroclaw University of Economics, Poland
- [P1.081] **Impact of microwave-assisted heat-moisture treatment on white and brown Ethiopian teff flour properties**
J. Harasym*^{1,2}, M. Villanueva¹, L. Murillo¹, A.G. Solaesa¹, W. Abebe¹, ¹University of Valladolid, Spain, ²Wroclaw University of Economics, Poland, ³Ethiopian Agricultural Transformation Agency, Ethiopia
- [P1.082] **Physical modification of model systems - cornstarch and protein blends - by microwave-assisted heat-moisture treatment**
M. Villanueva¹, B. De Lamo¹, J. Harasym*^{1,2}, F. Ronda¹, ¹University of Valladolid, Spain, ²Wroclaw University of Economics, Poland
- [P1.083] **Microstructure and *in vitro* digestibility of supercritical fluid defatted-quinoa**
A.G. Solaesa¹, M. Villanueva¹, J. Harasym*^{1,2}, S. Beltrán³, F. Ronda¹, ¹University of Valladolid, Spain, ²Wroclaw University of Economics, Poland, ³University of Burgos, Spain
- [P1.084] **Application of canary seed flour in gluten-free breadmaking**
P.A. Caballero¹, L. Tejedor¹, M. Villanueva¹, J. Harasym*^{1,2}, F. Ronda¹, ¹University of Valladolid, Spain, ²Wroclaw University of Economics, Poland
- [P1.085] **Influence of particle size on structure and physicochemical properties of quinoa grits**
A.G. Solaesa¹, T. Sigüenza¹, J. Harasym*^{1,2}, S. Beltrán³, F. Ronda¹, ¹University of Valladolid, Spain, ²Wroclaw University of Economics, Poland, ³University of Burgos, Spain
- [P1.086] **Effect of microwave treatment on the polyphenol content and antioxidant potential of home coffee brew**
R. Oledzki, J. Harasym*, Wroclaw University of Economics, Poland
- [P1.087] **Brewer's Spent Grain residues as a source of natural antioxidants and its application to food preservation**
G.I. Hidalgo*, J. Villasante, M. García, M.P. Almajano, Universitat Politècnica de Catalunya, Spain
- [P1.088] **Effects of preserved by industrial refrigerator and household refrigerator on the quality of fresh-cut Chinese water chestnut**
M. Homaida*^{1,2}, L. Hongli^{1,2}, L. Jie^{1,2}, Y. Shoulei^{1,2}, W. Qingzhang^{1,2}, ¹College of Food Science and Technology, Huazhong Agricultural University, China, ²Aquatic Vegetable Preservation and Processing Technology Engineering Center, China
- [P1.089] **The comparison of *in vitro* digestion models prediction with *in vivo* digestibility of corn grain harvested and dried at different conditions**
F. Huart*, F. Béra, Y. Beckers, C. Blecker, P. Malumba, University of Liege, Gembloux Agro-Bio Tech, Belgium
- [P1.090] **Tempering pork from -18°C to -3°C during controlled temperature conditions**
M. Hviið*, J. Würtz, L.B. Nielsen, C.M. Jespersen, DMRI, Denmark
- [P1.091] **Evaluating the growth conditions of wild-type *Saccharomyces cerevisiae* by using flow particle image analyzer**
Y. Harada, T. Nakagawa, T. Imaizumi, M. Peanparkdee, S. Iwamoto*, Gifu University, Japan
- [P1.092] **Comparison of physical properties, amino acids profile, total phenolic content and glycaemic index of brown rice-based extrudates containing two different mushrooms**
B. Tepsongkroh¹, K. Jangchud*¹, A. Jangchud¹, C. Charunuch², W. Prinyawiwatkul³, ¹Kasetsart University, Thailand, ²Institute of Food Research and Product Development, Thailand, ³Louisiana State University Agricultural Center, USA
- [P1.093] **Elaboration and mechanical behavior of starch-protein composites**
I. Jebalia*, M. Kristiawan, S. Guessasma, G. Della Valle, National institute for agricultural research, France
- [P1.094] **Anti-tumor activities of total flavones from Seabuckthorn (*Hippophae rhamnoides* ssp. *sinensis*) Marc against three human tumor cell lines**
Y. Jiao*, X.H. Sun, Y.P. Deng, Y. Chang, X.L. Liu, Qiqihar University, China
- [P1.095] **Potential use of silver nanoparticles in the control of the main aflatoxigenic and ochratoxigenic fungi affecting crops**
J.V. Gómez¹, A. Tarazona¹, J.V. Gimeno-Adelantado¹, R. Mateo-Castro¹, M. Jiménez*¹, E.M. Mateo², ¹University of Valencia, Spain, ²Hospital Clínico Universitario, Institute for Research INCLIVA, Spain
- [P1.096] **Surfactant type affects the washing effect of cinnamon leaf essential oil emulsions against pathogenic bacteria on kale leaves**
J. Kang*, K.B. Song, Chungnam National University, Republic of Korea

- [P1.097] **Effects of various quaternary ammonium compounds on the inactivation of *Listeria monocytogenes*, *Escherichia coli* O157:H7, and *Salmonella* Typhimurium inoculated on spinach**
J. Kang*, K.B. Song, *Chungnam National University, Republic of Korea*
- [P1.098] **Antioxidant activity of *Sargassum horneri* extract against particulate matter-induced oxidative stress in MLE-12 cells**
H. Kim*, J.H. Lee, K.H.I.N.M. Herath, A. Kim, Y. Jeon, Y. Jee, H.J. Kim, *Jeju national university, Republic of Korea*
- [P1.099] **Optimization of wheat germination for production of antioxidant enriched kernels using response surface methodology**
M.J. Kim*, H.S. Kwak, S.S. Kim, *Korea Food Research Institute, Republic of Korea*
- [P1.100] **Effect of bacteriocinogenic *Lactococcus lactis* and modified atmosphere packaging on the survival of *Listeria monocytogenes* in fresh cheese**
K. Kondrotiene*, N. Kasetiene, L. Serniene, D. Sekmokiene, L. Lauciene, V. Andriuleviciute, M. Malakauskas, *Lithuanian University of Health Sciences, Lithuania*
- [P1.101] **FTIR as a process control tool in future sustainable food production by enzymatic protein hydrolysis**
K.A. Kristoffersen*, S.G. Wubshet, D. Lindberg, I. Måge, U. Böcker, N.K. Afseth, *Nofima AS, Norway*
- [P1.102] **Preparation of pea protein isolate-maltodextrin conjugates from ultrafine electrospun fibers**
I. Kutzli*¹, M. Gibis¹, S.K. Baier², J. Weiss¹, ¹University of Hohenheim, Germany, ²PepsiCo, USA
- [P1.103] **Apple viscoelasticity: Turgor and cell wall contributions**
M. Lahaye*, X. Falourd, S. Le Gall, *INRA BIA, France*
- [P1.104] **Study of structural changes of gluten proteins during bread dough mixing by Raman spectroscopy**
E. Lancelot*^{1,2}, J. Fontaine³, J. Grua-Prail¹, A. Assaf^{4,2}, G. Thouand^{4,2}, A. Le-Bail^{1,2}, ¹ONIRIS-GEPEA-CNRS 6144, France, ²CNRS, France, ³VMI, France, ⁴Université de Nantes, France
- [P1.105] **Impact of heating on the properties of a whey protein cold-set gel**
A. Lavoisier*¹, J.M. Aguilera¹, T.A. Vilgis², ¹Pontificia Universidad Católica de Chile, Chile, ²Max Planck Institute for Polymer Research, Germany
- [P1.106] **BRICE project: Solutions to monitor and to mitigate checking and breakage of dry cereal products**
A. Le-Bail*^{1,3}, P. Le-Bail^{2,3}, C. Bailhache^{1,4}, M. Bedas^{2,3}, S. Chevallier¹, P. Courcoux⁵, L. Guihard^{1,3}, B. Jaillais⁵, C. Jonchere^{2,3}, V. Jury^{1,3}, ¹ONIRIS, GEPEA, UMR CNRS 6144, France, ²INRA-BIA, INRA, France, ³Ingénierie des Biopolymères pour la Structuration des Matrices et des Matériaux (IBSM), France, ⁴FRANDEX (EUROPESNACKS), France, ⁵INRA-StatSC USC, France
- [P1.107] **Impact of the distribution of water in dry cereal matrices (biscuit and cracker) on checking and breakage**
P. Le-Bail*^{1,3}, M. Bedas^{1,3}, C. Bailhache^{1,4}, C. Jonchere^{2,3}, L. Ribourg^{2,3}, A. Le-Bail¹, P. Courcoux⁵, B. Jaillais⁵, ¹INRA-BIA, France, ²ONIRIS, France, ³Ingénierie des Biopolymères pour la Structuration des Matrices et des Matériaux (IBSM), France, ⁴FRANDEX (EUROPESNACKS), France, ⁵INRA-StatSC USC 1381, France
- [P1.108] **Analysis of volatile compounds isolated from dried Omija (*Schizandra chinensis* Baillon) under different drying methods**
S.J. Yang, M.S. Park, K.G. Lee*, *Dongguk University, Republic of Korea*
- [P1.109] **Reduction of 4(5)-methylimidazole in caramel using food model system**
K.G. Lee*¹, S.M. Hong¹, C.Y. Cha¹, S.J. Lee², ¹Dongguk University, Republic of Korea, ²Sejong University, Republic of Korea
- [P1.110] **Formulation of nutritional *Spirulina* foods: How to conciliate high level of whole *Spirulina* content and valuable flavor properties using aromatic masking?**
C. Rannou^{1,2}, L. Caroli¹, G. Amouzou¹, L. Lopez³, S. Dalmas³, C. Prost^{1,2}, L. Lethuat*^{1,2}, ¹ONIRIS, France, ²UMR GEPEA CNRS, France, ³MANE FILS S.A., Le Bar-sur-Loup, France
- [P1.111] **How to reduce sugar content of biscuit without altering sweetness perception? contribution of heterogeneous distribution, granulometry and fat coating of sucrose grains**
L. Lethuat*^{1,2}, E. Fourier¹, N. Garnier¹, M. Ripol¹, C. Thoumieux¹, C. Prost^{1,2}, ¹ONIRIS, France, ²UMR GEPEA 6144 CNRS, MAPS, Flavor Group, France
- [P1.112] **Reformulation of multi-ingredients ready-to-eat food like pizza to reduce salt content: Optimization of heterogeneous salt distribution concept to keep sensory properties**
L. Lethuat*^{1,2}, M. Guilloux^{1,2}, P. Courcoux^{1,3}, A. LeBail^{1,2}, C. Prost^{1,2}, ¹ONIRIS, France, ²UMR GEPEA 6144 CNRS, MAPS, Flavor group, France, ³USC StatSC INRA 1381, France
- [P1.113] **Effect of thermal and non-thermal processing on tamarind (*Tamarindus indica*) seed xyloglucan extraction and its physical, chemical and functional properties**
N. Limsangouan*¹, B. Hetskitt², S. Sastry², W. Jittani¹, ¹Kasetsart University, Thailand, ²The Ohio State University, USA
- [P1.114] **Estimating oral sensory properties of thickened liquids by instrumental compression-extrusion variables**
O. Martinez*, M.C. De Vega, M.S. Vicente, E. Simón, J. Salmerón, *University of the Basque Country, Spain*

- [P1.115] Impact of high-pressure and hydrothermal processing of dry beans (*Phaseolus Vulgaris* L.) on bile salt-binding capacity and *in vitro* duodenal lipolysis**
T. Lin¹, O. Martínez*², C. Fernández-Fraguas¹, ¹Virginia Polytechnic Institute and State University, USA, ²University of the Basque Country (UPV/EHU), Spain
- [P1.116] Correspondence between instrumental texture measurements of thickened liquids and viscosity measurements at different shear rates**
O. Martínez*, M.S. Vicente, M.C. De Vega, J. Salmerón, University of the Basque Country, Spain
- [P1.117] Encapsulation of natural antimicrobials into electrospun biodegradable nanofibers for active food packaging**
D. Poudel¹, S. O'keefe¹, O. Martínez*², C. Fernandez-Fraguas¹, ¹Virginia Polytechnic Institute and State University, USA, ²University of the Basque Country, Spain
- [P1.118] Evaluation of pulsed electric fields technology for the improvement of carotenoid extraction from dried *Rhodotorula glutinis***
J.M. Martínez*¹, F. Schottroff², K. Haas², T. Fauster², I. Álvarez¹, J. Raso¹, H. Jaeger², ¹University of Zaragoza, Spain, ²University of Natural Resources and Life Science Vienna, Austria
- [P1.119] Current and innovative methods for assessing sensory preferences with cats and dogs**
E.M. Mehinagic*, C.T. Tobie, F.P. Peron, DianaPetfood, France
- [P1.120] Peptides and isoflavones in gastrointestinal digests contribute to the anti-inflammatory potential of germinated desi and kabuli chickpea (*Cicer arietinum* L.)**
A.K. Milán-Noris*¹, J.A. Gutiérrez-Uribe², S.O. Serna-Saldívar², C. Martínez-Villaluenga³, ¹Universidad Autonoma de Sinaloa, Mexico, ²Tecnologico de Monterrey, Mexico, ³ICTAN, Spain
- [P1.121] Use of peracetic acid based biocide as alternative to chlorine for the reduction of bacterial spores on vegetable processing lines**
C. Millet*, F. Zuber, S. Planchon, N. Paniel, S. Gervais, CTCPA, France
- [P1.122] Effect of pretreatments and cooking methods on the change of perfluorinated compounds in muscle tissue of mackerel (*scomber japonicus*)**
B. Moon*¹, M. Kim¹, L. Li¹, J. Park¹, G. Kang², M. Chung¹, ¹Chung-Ang University, Republic of Korea, ²National Institute of Food and Drug Safety Evaluation, Republic of Korea
- [P1.123] Improving physicochemical properties and antioxidant activities of chocolate beverage using cinnamon nanoparticle colloidal system**
D.R.A. Muhammad*^{1,2}, C.G. Gonzales¹, D. Van de Walle¹, K. Dewettinck¹, ¹Ghent University, Belgium, ²Sebelas Maret University, India
- [P1.124] Relationship between apparent viscosity, growth of human gut microbiota and short chain fatty acids (SCFAs) production influenced by the intake of crude mucilage from chia seed**
A. Tamargo¹, C. Cueva¹, L. Laguna¹, M.V. Moreno-Arribas¹, L.A. Muñoz*², ¹Institute of Food Science Research (CIAL), CSIC-UAM, Spain, ²Facultad de Ingeniería, Universidad Central de Chile, Chile
- [P1.125] The effects of low concentrations of disinfectant on *Listeria monocytogenes***
A. Nakamura*, H. Takahashi, C. Ohshima, T. Kuda, B. Kimura, Tokyo University of Marine Science and Technology, Japan
- [P1.126] Growth potential of *Yersinia enterocolitica* in chilled minced meat**
S. Bursová¹, L. Necidová*¹, D. Haruštiaková², L. Vorlová¹, ¹University of Veterinary and Pharmaceutical Sciences Brno, Czech Republic, ²Masaryk University, Czech Republic
- [P1.127] Tailoring the rate of lipid digestion using sn-2 monoglycerides**
N. Ng*, P.X. Chen, S.M. Ghazani, M.A. Rogers, University of Guelph, Canada
- [P1.128] Role of innovative processing technologies and FTIR monitoring in the valorization of proteins from rest raw materials from the fish and meat industry**
E. Noriega Fernandez*, K.A. Kristoffersen, N.K. Afseth, D. Skipnes, M. Sivertsvik, D. Lindberg, Nofima AS, Norway
- [P1.129] Towards interfacial active rapeseed protein mixtures by applying minimal separation processing step**
E. Ntone*^{1,2}, J.H. Bitter², C. Nikiforidis², ¹TIFN, The Netherlands, ²Wageningen University and Research, The Netherlands
- [P1.130] Understanding surface properties of infant milk powders through quantitative nanomechanical mapping**
R.W.N. Nugroho*^{1,2}, O. Toikkanen², M. Outinen², O.J. Rojas¹, ¹Aalto University, Finland, ²Valio, Ltd, Finland
- [P1.131] Preparation and characterization of flour and composites from breadfruit (*artocarpus altilis*) (parkinson) fosberg**
O.O. Oluwaniyi*, G.V. Awolola, T.A. Aremu, O.B. Olaniyi, University of Ilorin, Nigeria
- [P1.132] Optimizing the development of an antihypertensive whey hydrolysate in semi-pilot scale**
L. Ozorio*^{1,4}, N. Pereira², J. Silva-Santos², A. Santa-Brígida³, C. Mellinger-Silva³, L. Cabral³, ¹Federal University of Rio de Janeiro, Rio de Janeiro, Brazil, ²Federal University of Santa Catarina, Santa Catarina, Brazil, ³Embrapa Food Technology, Rio de Janeiro, Brazil, ⁴INRA, Agrocampus Ouest, STLO, 35000, Rennes, France

- Gastrointestinal digestion improving the antihypertensive activity of whey peptides**
[P1.133] L. Ozorio*^{1,4}, N. Pereira², J. Silva-Santos², C. Mellinger-Silva³, L. Cabral³, ¹Federal University of Rio de Janeiro, Rio de Janeiro, Brazil, ²Federal University of Santa Catarina, Santa Catarina, Brazil, ³Embrapa Food Technology, Rio de Janeiro, Brazil, ⁴INRA, Agrocampus Ouest, STLO, 35000, Rennes, France
- Development of a biofunctional ingredient obtained from alicante bouschet grape pomace**
[P1.134] L. Ozorio*^{1,2}, G. Pimenta¹, A. Pereira³, C. Mellinger-Silva⁴, L. Cabral⁴, R. Tonon⁴, ¹Federal University of Rio de Janeiro, Rio de Janeiro, Brazil, ²INRA, Agrocampus Ouest, STLO, 35000, Rennes, France, ³West Zone State University, Rio de Janeiro, Brazil, ⁴Embrapa Food Technology, Rio de Janeiro, Brazil
- Process-induced cell wall permeability modulates the *in vitro* starch digestion kinetics in common bean cotyledon cells**
[P1.135] **STUDENT OF THE YEAR NOMINEE → POSTER IN EFFOST CORNER + ORAL**
A. Pallares Pallares*, B. Alvarez Miranda, N.Q.A. Truong, C. Kyomugasho, M. Hendrickx, T. Grauwet, KU Leuven, Belgium
- Comparative studies of spray parameters in a Vacuum Spray dryer and Spray dryer**
[P1.136] F. Ramos, I. Brito, B. Paulo*, V. Silveira Junior, A.S. Prata, UNICAMP, Brazil
- Influence of intestinal conditions on lipid digestion in bakery products and their interaction with milk consumption**
[P1.137] C. Paz-Yépez*, A. Heredia, A. Andrés, Instituto Universitario de Ingeniería de Alimentos para el Desarrollo, Spain
- Thermogravimetric method for analysis of moisture in complex food systems**
[P1.138] G. Lubes^{1,2}, P. Arnz¹, N.I. Putri³, P. Nugrahedi³, J. Perdana*^{1,3}, ¹Nestlé Product Technology Centre – FOOD, Germany, ²Universidad Simón Bolívar (USB), Venezuela, ³Catholic University Soegijapranata, Indonesia
- Modulating physicochemical characteristic of animal fat through dry fractionation**
[P1.139] C. Kjölby¹, Y. Kim², G. Trappo², H. Dinger², B. Schmitt¹, M. Marazzato³, P. Arnz², L. Sagalowicz¹, J. Perdana*², ¹Nestlé Research Centre, Switzerland, ²Nestlé Product Technology Centre – FOOD, Germany, ³Nestlé Product Technology Centre – DAIRY, Switzerland
- Moisture impact on dog kibble parameters and dog's sensory perception**
[P1.140] C. Pétel*, P. Pachot, L. Bramoullé, S. Cambou, L. Callejon, SPF, France
- Insight into non-enzymatic browning in shelf-stable orange juice during storage: A fractionation and kinetic approach**
[P1.141] H.T.T. Pham*, A. Bista, B.T. Kebede, C. Buvé, M. Hendrickx, A. Van Loey, KU Leuven, Belgium
- Apple wedges with "watermelon texture" for elderly**
[P1.142] P.A. Picouet*¹, R. Symoneaux¹, C. Nguyen², M.D. Guàrdia³, ¹Groupe ESA, France, ²INRA, France, ³IRTA, Spain
- Optimization of enzymatic hydrolysis of the Atlantic salmon (*Salmo salar*) processing by-products**
[P1.143] N. Pap, S. Mäkinen, P. Marnila, A. Pihlanto*, Natural Resources Institute Finland, Finland
- Powder decontamination with a semi-direct atmospheric (SMD) plasma: Minimal plasma power and reduced shadowing**
[P1.144] M.C. Pina-Pérez*¹, C. Palacios-Gorba¹, D. Martinet², C. Ellert², M. Beyrer¹, ¹Institute of Life Technologies, Switzerland, ²Institute of Systems Engineering, Switzerland
- Temperature impacts the sporulation ability and spore resistance of *moorella thermoacetica***
[P1.145] T. Malleck¹, G. Daufouy¹, S. André¹, V. Broussole², S. Planchon*¹, ¹CTCPA, France, ²INRA PACA, France
- Characterization of psychrotrophic *clostridia* responsible for spoilage of pasteurized refrigerated foies gras**
[P1.146] S. Planchon*, B. Nibouche, F. Zuber, S. André, CTCPA, France
- Salt reduction in bread: Are we ready?**
[P1.147] M. Pojic*, J. Mastilovic, M. Pestoric, D. Upiparip, A. Misan, A. Mandic, Institute of Food Technology, Serbia
- High hydrostatic pressure optimization to reduce nitrites in sliced fermented sausages by using a quantitative exposure assessment for *Listeria monocytogenes***
[P1.148] A. Possas*¹, V. Valdramidis², R. García-Gimeno¹, F. Pérez-Rodríguez¹, ¹University of Córdoba, Spain, ²University of Malta, Malta
- Definition and optimization of the hemp protein extraction process**
[P1.149] F. Potin*, S. Lubbers, F. Husson, R. Saurel, Univ. Bourgogne Franche-Comté, France
- The impact of casein micelle size, calcium and citrate content on coagulation properties; A model study**
[P1.150] T.V.H. Priyashantha*¹, M. Johansson¹, A. Höjer², M. Langton¹, M. Hetta¹, A. Lundh¹, ¹Swedish University of Agricultural Sciences, Sweden, ²Norrmejerier Ek. Förening, Sweden
- Multi-functional approach to assess the stability of food emulsions**
[P1.151] Y. Qazi*, I. Borriello, Kraft Heinz Innovation Centre, The Netherlands
- Modelling the colour changes of chicken breast meat during convective roasting**
[P1.152] F. Rabeler*, J.L. Skytte, A.H. Feyissa, Technical University of Denmark, Denmark

- [P1.153] **Multiphase CFD analysis of undesired foaming during high-speed bottling of fruit juices**
T. Horneber, T. Bernstein, C. McHardy, C. Franke, J. Knappert, C. Rauh*, *Technische Universität Berlin, Germany*
- [P1.154] **The impact of sugar particle size on the sensory and physical properties of fat reduced brownies using pureed black beans as a fat replacer**
A. Richardson*, A. Tyuftin, M. O' Sullivan, J. Kerry, *University College Cork, Ireland*
- [P1.155] **Sugar consumption in the Republic of Ireland**
A. Richardson*, A. Tyuftin, M. O' Sullivan, J. Kerry, *University College Cork, Ireland*
- [P1.156] **Effect of MW-treated rice flour on rheological properties of gluten-free bread doughs**
M. Villanueva¹, J. Harasym^{1,2}, C. Collar³, P.A. Caballero¹, F. Ronda^{*1}, ¹*University of Valladolid, Spain, 2*Wroclaw University of Economics, Poland, ³IATA-CSIC, Spain
- [P1.157] **Personalized Food - strategic research program at Nofima Encompassing the whole food value chain**
H. Bergslien, O. Ueland, P. Valera, T. Altintzoglou, G. Rognså, S.G. Iversen, D. Lindberg, I. Rud, J.T. Rosnes*, *Nofima, Norway*
- [P1.158] **Heat activation kinetics of *G. stearothermophilus* spores**
V. Ruiz-Artiga*, L. Lasheras, M. Marcén, P. Mañas, S. Condón, *University of Zaragoza, Spain*
- [P1.159] **Comparison of conventional and ultrasound assisted extraction of anthocyanins from grape (*Vitis labruscana* B.)**
D. Ryu*, E. Koh, *Seoul Women's University, Republic of Korea*
- [P1.160] **Developing a dispositive to measure the water activity in food products: A simple and low-cost approach**
V.D. Sabadoti^{*1}, P.E.D. Augusto¹, A.A. Vitali², ¹*University of São Paulo, Brazil, 2*Black Box Openers, Brazil
- [P1.161] **Ultrasound assisted hydration of beans at different temperatures do not affect cooking process**
V.D. Sabadoti*, A.C. Miano, P.E.D. Augusto, *University of São Paulo, Brazil*
- [P1.162] **Beber en un bar de cerveza artesanal: percepción sensorial de los consumidores brasileños de cervezas artesanales**
E. Saldaña*, R. Basso, *Universidade de São Paulo (USP), Escola Superior de Agricultura "Luiz de Queiroz" (ESALQ), Departamento de Agroindústria, Alimentos e Nutrição (LAN), Piracicaba, SP 13418-900, Brazi, Brazil*
- [P1.163] **Sensory perception of foods prepared with different culinary salts: A preliminary study with Brazilian consumers**
N. Marinho Dantas, F. Ferreira dos Santos, E. Saldaña*, M. Helena Fillet Spoto, M. Elisabeth Machado Pinto-e-Silva, *Universidade de São Paulo, Brazil*
- [P1.164] **Degradation of mycotoxins on cereal grains using cold plasma**
C. Sarangapani*, P. Bourke, P.J. Cullen, *Dublin Institute of Technology, Ireland*
- [P1.165] **Antilisterial packaging based on PVOH incorporating *Lactococcus lactis* sub.lactis coated onto PLA film bags**
L. Settler-Ramirez*, G. Lopez-Carballo, R. Gavara, P. Hernandez-Munoz, *IATA-CSIC, Spain*
- [P1.166] **Study and realization of a 3D dual printhead for meat-based food products**
P. Tournayre, S. Portanguen, J. Sicard*, P-S. Mirade, *INRA, France*
- [P1.167] **Identification of molecular markers of sugarcane honey as a powerful approach to establish its authenticity**
P. Silva^{*1}, C.L. Silva¹, R. Perestrelo¹, F.M. Nunes², J.S. Câmara¹, ¹*Madeira University, Portugal, 2*Trás-os-Montes e Alto Douro University, Portugal
- [P1.168] **Influence of production process on the volatometric signature of sugarcane honey. From sugarcane to syrup.**
P. Silva^{*1}, J. Freitas¹, C.L. Silva¹, R. Perestrelo¹, F.M. Nunes², J.S. Câmara¹, ¹*Madeira University, Portugal, 2*Trás-os-Montes e Alto Douro University, Portugal
- [P1.169] **ISP – isolation and application of plant-based ice structuring proteins in frozen foods**
V.R.G. Lammers, D. Middendorf, A. Juadjur, U. Bindrich, A. Sophie Stübler*, *Deutsches Institut für Lebensmitteltechnik e.V., Germany*
- [P1.170] **Mechanical and structural aspects of thermo-reversible hydrogels filled with beeswax structured oil-in-water emulsions**
C. Soukoulis^{*1}, S. Cambier¹, T. Serchi¹, G. Adam¹, C. Gaiani², P. Ferrer¹, L. Hoffmann¹, ¹*Luxembourg Institute of Science and Technology, Luxembourg, 2*Université de Lorraine, France
- [P1.171] **Pulsed electric fields and osmotic dehydration as pre-processing steps for the production of novel air-dried pumpkin**
E. Dermesonlouoglou, E. Paraskevopoulou, V. Andreou, P. Taoukis*, *National Technical University of Athens, Greece*
- [P1.172] **Design and production of an eco-innovative high pressure processed avocado smoothie beverage**
E. Dermesonlouoglou, V. Andreou, E. Paraskevopoulou, P. Sarantakou, E. Papamichail, Z.M. Xanthou, P. Taoukis*, *National Technical University of Athens, Greece*
- [P1.173] **Comparative study of High Pressure Homogenization and High Pressure processing on the production of yeast extract by autolysis**

G. Dimopoulos, M. Tsantes, A. Limnaios, V. Andreou, P. Taoukis*, *National Technical University of Athens, Greece*

[P1.174] **Valorization of Greek yoghurt acid whey effluents via innovative application of commercial biocatalysts for the production of high added value galactooligosaccharides**

A. Limnaios, E. Tsika, M. Tsevdou, E. Topakas, P. Taoukis*, *National Technical University of Athens, Greece*

[P1.175] **Production of cold atmospheric plasma activated water and application as microbial disinfectant of leafy salads**

Z.M. Xanthou¹, M. Giannoglou¹, P. Dimitrakellis², E. Gogolides², P. Taoukis*¹, G. Katsaros³, ¹*National Technical University of Athens, Greece*, ²*National Center for Scientific Research-Demokritos, Greece*, ³*Hellenic Agricultural Organization-DEMETER, Greece*

[P1.176] **Effect of high pressure and pulsed electric fields on improved recovery of high added-value compounds from olive oil pomace**

V. Andreou, M. Psarianos, G. Dimopoulos, P. Taoukis*, *National Technical University of Athens, Greece*

[P1.177] **Development of encapsulated air microparticles: Morphology of particles obtained by spray drying and single droplet drying**

C.K.J. Tengku Farizan Izz^{1,2}, D. Fairhurst³, J. Gould¹, B. Wolf¹, ¹*University of Nottingham, UK*, ²*Universiti Sultan Zainal Abidin, Malaysia*, ³*Nottingham Trent University, UK*

[P1.178] **Adoption of disruptive foods: A qualitative survey on organic consumers' perceptions of Spirulina microalgae**

C. Thomas*¹, R. Symoneaux¹, G. Pantin-Sohier², P. Picouet¹, I. Maître¹, ¹*Ecole Supérieure d'Agricultures, France*, ²*Université d'Angers, France*

[P1.179] **Microencapsulation by spray drying of a lycopene-rich concentrate obtained from watermelon: Characterization and storage stability**

G.L.A. Sampaio¹, S. Pacheco², A.P.O. Ribeiro², M.C. Galdeano², F.S. Gomes², R.V. Tonon*², ¹*Federal University of Rio de Janeiro, Brazil*, ²*Embrapa Food Technology, Brazil*

[P1.180] **Phenolic profile and storage stability of an extract with coloring properties obtained from Alicante Bouschet grape pomace (*Vitis vinifera* L.)**

Y.R. García¹, C. Beres², M.C.P.A. Santiago², R.O. Godoy², R.V. Tonon*², L.M.C. Cabral², ¹*Federal Rural University of Rio de Janeiro, Brazil*, ²*Embrapa Food Technology, Brazil*

[P1.181] **Visualizing and quantifying the distribution of cooking oil in deep-fried foods using an X-ray μ CT technique**

C. Tsuji*, N. Katsuno, T. Nishizu, *Gifu University, Japan*

[P1.182] **Promoting proso millet (*Panicum miliaceum*) for food use: Chemical characterisation and performance as ingredient in gluten-free pasta**

C. Tyl*¹, A. Marti¹, I. Cordelino¹, Z. Vickers¹, B. Ismail¹, ¹*University of Minnesota, USA*, ²*University of Milan, Italy*

[P1.183] **Consumer (mis)perceptions about food safety**

O. Ueland*, T. Hagtvedt, S. Langsrud, *Nofima, Norway*

[P1.184] **Evaluation of *in vitro* growth-inhibitory effect of spice essential oils on food pathogenic bacteria in liquid and vapor phase using broth microdilution volatilization method**

K.V. Vihanova*, M.H. Houdkova, O.H. Horak, L.K. Kokoska, *Czech University of Life Sciences Prague, Czech Republic*

[P1.185] **Fungal chitosan nanoparticles coated with zein for improved oral delivery of selenocystine**

G. Vozza*^{1,2}, M. Khalid^{1,2}, S. Forde³, D. Brayden³, H.J. Byrne², S. Ryan³, J. Frias⁴, ¹*Dublin Institute of Technology, Ireland*, ²*FOCAS Research Institute, Ireland*, ³*University College Dublin, Ireland*, ⁴*Environmental Sustainability and Health Institute, Ireland*

[P1.186] **The quantity and quality of protein in the white button mushroom (*Agaricus bisporus*) stipe waste and the pilot scale production of a mushroom based protein product**

J. Warby*^{1,2}, J. Valverde¹, J.M. Frias², C.B. Ryan², ¹*Monaghan Mushrooms, Ireland*, ²*Dublin Institute of Technology, Ireland*

[P1.187] **Application of ice slurry for high quality fish distribution**

M. Watanabe*, K. Nishi, T. Suzuki, *Tokyo University of Marine Science and Technology, Japan*

[P1.188] **Sensory evaluation of potatoes, chicken meat, cod fish and emulsions after microwave-assisted freezing (FREEZEWAVE project)**

I. Matullat¹, J. Huen¹, E. Xanthakis*², L. Eliasson², P.K. Jha³, A. Le Bail³, ¹*Itz Bremerhaven, Germany*, ²*RISE, Sweden*, ³*Oniris, France*

[P1.189] **Protein enrichment of defatted soy bean flour by fine milling and electrostatic separation**

STUDENT OF THE YEAR NOMINEE → POSTER IN EFFOST CORNER

Q. Xing*, M. de Wit, K. Kyriakopoulou, R. Boom, M. Schutyser, *Wageningen University, The Netherlands*

[P1.190] **Effects of marination on some quality characteristics of PSE turkey breast meat**

A. Yaman*¹, E. Demirok Soncu², N. Kolsarici², K. Candogan², ¹*Abant Izzet Baysal University, Turkey*, ²*Ankara University, Turkey*

- [P1.191] **Influence of κ -carrageenan and potassium salt on the structure and rheological properties of fish gelatin**
L.C. Sow, H. Yang*, *National University of Singapore, Singapore*
- [P1.192] **Metabolic profiling in *Escherichia coli* O157:H7 for revealing the synergistic action of electrolysed water and mild heat**
Q. Liu, L. Chen, A.K.C. Laserna, X. Feng, H. Yang*, *National University of Singapore, Singapore*
- [P1.193] **Synthesis of biomimetic salivary pellicle: Layer-by-layer assembly of bovine submaxillary mucin and lactoferrin**
STUDENT OF THE YEAR NOMINEE → POSTER IN EFFOST CORNER
F. Xu*, A. Sarkar, M. Bryant, T. Charpentier, *University of Leeds, UK*
- [P1.194] **Effect of superheated steam as pre-cooking on oil reduction and quality of chicken nuggets**
M. Valverde*, B. Pérez, C. Picard, E. Gómez, *AINIA, Spain*
- [P1.195] **Determination of optimal rotation rate of toroidal cans during axial rotation process: a computational study for viscosity effects**
F. Erdogdu¹, H. Topcam¹, O. Altin¹, O. Karatas¹, M. Tutar¹, B. Tokur², F. Sarghini³, ¹Ankara University, Turkey, ²Ordu University, Turkey, ³University of Naples Federico II, Italy
- [P1.196] **Rheological and sensory properties of an alternative Ready-to-Use Therapeutic Food (RUTF)**
N.A. Miele¹, V. Armini¹, S. Puleo¹, A. Paduano², R. Di Monaco¹, R. Sacchi¹, S. Cavella¹, ¹University of Naples- Federico II, Italy, ²University of Bari- Aldo Moro, Italy
- [P1.197] **Volatile compounds and oxidation indexes of four alternative Ready-to-Use Therapeutic Food formulations**
V. Armini¹, A. Paduano², N.A. Miele¹, A. Troccoli¹, S. Cavella¹, R. Sacchi¹, ¹University of Naples- Federico II, Italy, ²University of Bari- Aldo Moro, Italy
- [P1.198] **Time-resolved sensory perception as a function of the spatial arrangement of masses in a two-phase food composite.**
T. Kistler*, E. Harms, C. Denkel, *Bern University of Applied Science, Switzerland*
- [P1.199] **Catechins *camellia sinensis* extracted and their therapeutic effects**
Z. Amrouche^{1,2}, D. El Hadi¹, M.L. Fauconnier², A. Bitam³, ¹University of Blida 1, Algeria, ²Agro-biotech Gembloux, University of Liege, Belgium, ³Higher school of Agronomy, EL Harrach, Algeria
- [P1.200] ***Sargassum horneri* modulates Th2 response in splenocytes of ovalbumin-immunized BALB/c mice**
S.P. Mihindukulasooriyai, A. Kim*, J. Cho, K.H.I.N.M. Herath, Y. Jeon, Y. Jee, *Jeju National University, Republic of Korea*
- [P1.201] **Influence of ultrasound blanching on acrylamide mitigation in french fries**
I. Mandic Andacic¹, A. Tot², M. Brncic¹, A. Krivohlavek¹, N. Knezevic³, M. Badanjak Sabolovic¹, S. Rimac Brncic¹, ¹Teaching Institute of Public Health Dr. Andrija Štampar, Croatia, ²University of Zagreb, Croatia, ³Podravka d.d.Food Industry, Croatia
- [P1.202] **Assessment of Citrus cell culture toward a potential new food ingredient**
A. Servent^{1,3}, I. Maraval^{1,3}, A. Dudoit^{1,3}, D. Dambier², S. Ismail^{1,3}, N. Achir^{1,3}, ¹UMR Qualisud, France, ²UMR AGAP, France, ³Univ Montpellier, France
- [P1.203] **Important factors to consider for acrylamide mitigation on Potato crisps using pulsed electric fields**
J. Genovese, L. Ragni, S. Tappi, S. Romani, U. Tylewicz, M. Dalla Rosa*, P. Rocculi, *University of Bologna, Italy*
- [P1.204] **Ultrasound assisted osmotic dehydration of organic cranberries (*Vaccinium oxycoccus*): Effect of processing and storage conditions on their bioactive compounds**
M. Nowacka¹, U. Tylewicz², K. Rybak¹, S. Tappi², M. Dalla Rosa², D. Witrowa-Rajchert¹, ¹Warsaw University of Life Sciences (WULS-SGGW), Poland, ²University of Bologna, Italy

**Poster Session 2
Room - Mezzanine and R2**

- [P2.001] **Cooked pressed cheese made with chicken pepsin as a coagulant: Sensory aspect**
F. Adoui*, H. Boughellout, F.A. Benyahia-Krid, O. Aissaoui-Zitoun, M. Mani, R. Messadek, M.N. Zidoune, *Mentouri Brothers University, Algeria*
- [P2.002] ***Pituranthos chloranthus* (apiaceae) "ghezzah", traditionally used in the preservation of Algerian cheeses: Study of essential oil antibacterial and antifungal activity**
F. Adoui*, H. Boughellout, O. Aissaoui-Zitoun, F.A. Benyahia-Krid, H.M. Benlarabi, Z. Hachemi, M.N. Zidoune, *Mentouri Brothers University, Algeria*
- [P2.003] **Optimal conditions for african locust bean fermentation suitable for consumers acceptance**
B.P. Agbobatinkpo*, G.M. Tossou, G.L. Adinsi, H.N. Akissoe, D.J. Hounhouigan, *Faculté des Sciences Agronomiques, Benin*
- [P2.004] **Evaluation of non-thermal effects during microwave heating applied to *E. Coli* inactivation in ground beef**
C.D. Albuquerque*, S. Curet, L. Boillereaux, *GEPEA – ONIRIS, France*

- [P2.005] **Microwave-assisted extraction of phenolic compounds of european cranberrybush fruit (*Viburnum opulus* L.)**
Y.O. Alifaki*, O. Sakiyan, A. Isci, *Ankara University, Turkey*
- [P2.006] **Mathematical modelling of microwave thawing in a cylindrical cavity: Rotation - moving and sample location effects on temperature uniformity and scale-up for an industrial process**
O. Altin*¹, F. Erdogdu¹, D. Skipness², T. Skara², ¹*Ankara University, Turkey*, ²*NOFIMA, Process Technology, Norway*
- [P2.007] **Screening the Medicinal Potentials of Proteins & their Enzymatic Hydrolysates from the Marine Diatom *Nitzschia laevis***
M.A.J. Alzahrani*, C.O. Perera, *University of Auckland, New Zealand*
- [P2.008] **Fractionation and functionality of Bambara groundnut vicilin (7S) Protein**
N. Ali¹, O. Alabi¹, M. Udechukwu², I.D. Nwachukwu², R.E. Aluko², E.O. Amonsou*¹, ¹*Durban University of Technology, South Africa*, ²*University of Manitoba, Canada*
- [P2.009] **Chemical composition, antioxidant and antimicrobial activity of essential oil from *Olea europaea* L. leaves in West Anatolia**
N. Vural, R.E. Anli*, M.A. Akay, *Ankara University, Turkey*
- [P2.010] **The effect of different solvent system for used ultrasound assisted extraction on the phenolic compounds from *Morus nigra* L**
O. Algan Çavuldak², N. Vural¹, M.A. Akay¹, R.E. Anli*¹, ¹*Ankara University, Turkey*, ²*Bülent Ecevit University, Turkey*
- [P2.011] **UAE and green solvent extraction of polyphenols from *Olea europaea* L. leaves: Experimental design and optimization**
N. Vural¹, O. Algan Çavuldak², R.E. Anli*¹, M.A. Akay¹, ¹*Ankara University, Turkey*, ²*Bülent Ecevit University, Turkey*
- [P2.012] **Protein nanogel particle-stabilized Pickering emulsion: A delivery vehicle for curcumin**
A. Araiza Calahorra*, M. Akthar, A.R. Mackie, A. Sarkar, *University of Leeds, UK*
- [P2.014] **Digestibility of proteins and lipids of creamy type cheeses under specific gastrointestinal conditions**
A. Asensio-Grau*, A. Heredia, A. Andrés, *Instituto Universitario de Ingeniería de Alimentos para el Desarrollo, Spain*
- [P2.015] **Supplementation commercial prebiotic « aviator » of broiler diet: Effect of doses on performances and caecal microflora**
A. Askri*¹, A. Raachmoujahed¹, M.S. Abbassi², Z. Maaloufi³, H. Debbabi¹, ¹*National Agronomic Institute of Tunisia, Tunisia*, ²*Veterinary Research Institute of Tunisia, Tunisia*, ³*Arm & Hammer, USA*
- [P2.016] **Iron incorporation in beans during ultrasound assisted hydration**
A.C. Miano, P.E.D. Augusto*, *University of São Paulo, Brazil*
- [P2.017] **Integration of GC-MS, Atmospheric-Pressure Chemical Ionization Mass Spectrometry (APCI-MS) and chemometric analyses for quality authentication of Honey**
G. ElMasry^{1,2}, N. Morsy², C. Ayde*¹, I. Fisk¹, ¹*University of Nottingham, UK*, ²*Suez Canal University, Egypt*
- [P2.018] **Shiitake by-products, the new source of highquality protein**
C. Fabregat¹, M. Jorba¹, J. Monsoa², J. Solis², V. Martínez², S. Balsells*¹, J. Garcia¹, ¹*Leitat Technological Center, Spain*, ²*Preparados Aditivos y Materias Primas, S.A. (PAYMSA), Spain*
- [P2.019] **A model systems study to understand the water distribution**
M. Bédas*^{1,3}, A. Le-Bail^{2,3}, P. Le-Bail^{1,3}, ¹*INRA, France*, ²*ONIRIS, France*, ³*SFR, France*
- [P2.020] **How an original audit method coupling hygienic design and microbiology can improve product quality**
N. Belaubre*, S. André, *CTCPA, France*
- [P2.021] **New proteolytic pathway with probable hypoallergenic properties of lactobacillus isolated from dromedary milk**
K. Belkheir*, H. Zadi Karam, N.E. Karam, *University Ahmed benbella of Oran1, Algeria*
- [P2.022] **Resistant strains of *L. monocytogenes* isolated after sublethal treatments with *Citrus sinensis* and *Thymus capitatus* EOs**
D. Berdejo*, D. Sancho, E. Pagán, D. García-Gonzalo, R. Pagán, *University of Zaragoza - Instituto Agroalimentario de Aragón (IA2), Spain*
- [P2.023] **Identification of physicochemical changes in essential oils-resistant strains of *Escherichia coli* MG1655 by ATR-FTIR and FT-Raman spectroscopy combined with multivariate analysis**
D. Berdejo*¹, J. Mellado², R. Pagán¹, D. García-Gonzalo¹, S. de Lamo-Castellví², ¹*University of Zaragoza - Instituto Agroalimentario de Aragón (IA2), Spain*, ²*Universitat Rovira i Virgili, Spain*
- [P2.024] **Food emulsions stabilised by synergistic blends of dairy and plant proteins**
C. Berton-Carabin*¹, E. Hinderink¹, L. Sagis², K. Schroën¹, ¹*Food Process Engineering group, Wageningen University, The Netherlands*, ²*Physics and Physical Chemistry of Foods group, Wageningen University, The Netherlands*
- [P2.025] **Neuroprotective compounds from edible brown and red algae: A review**
S. Bessada*¹, R. Alves¹, J. Barreira², M. Oliveira¹, ¹*University of Porto, Portugal*, ²*Polytechnic Institute of Bragança, Portugal*

- Enterotoxigenic potential of Staphylococcus aureus from the environment of catering facilities in the Czech republic**
[P2.026] K. Bogdanovicova*, K. Dorotíková, J. Kameník, J. Strejcek, *University of Veterinary and Pharmaceutical Sciences Brno, Faculty of Veterinary Hygiene and Ecology, Department of Gastronomy, Czech Republic*
- Technological potential of Lactococcus lactis strains as biocontrol agents for cheesemaking**
[P2.027] D. Bukvicki*¹, L. Camprini¹, L. Siroli¹, H. Hassan^{1,2}, M. Filteau^{1,2}, M.B. Pisano^{1,3}, R. Lanciotti¹, F. Patrignani¹, I. Fliss^{1,2}, ¹University of Bologna, Italy, ²University of Laval, Canada, ³University of Cagliari, Italy
- In vitro digestion of lipids in real foods: Influence of lipid organization within the food matrix and interactions with non-lipid components**
[P2.028] J. Calvo-Lerma*^{1,2}, V. Fornés-Ferrer², A. Heredia¹, A. Andrés¹, ¹Universitat Politècnica de València, Spain, ²Instituto de Investigación Sanitaria La Fe, Spain
- Physical properties and antimicrobial activities of gum karaya/Cloisite Na+ nanocomposite films containing cinnamaldehyde**
[P2.029] T.L. Cao*, K.B. Song, *Chungnam National University, Republic of Korea*
- Effect of a hop aqueous extract on the growth of lactic acid bacteria in refrigerated fresh chicken stored under vacuum**
[P2.030] D.E. Carballo*¹, C. Nieto¹, I. Caro², J. Mateo¹, ¹University of León, Spain, ²University of Valladolid, Spain
- Development of a reduced fat mayonnaise using a physically modified corn flour**
[P2.031] A. Carcelli*^{1,2}, G. Crisafulli¹, F. Petrelli², E. Carini¹, E. Pizzigalli², E. Vittadini¹, ¹University of Parma, Italy, ²HI-FOOD S.p.A., Italy
- Oxidative and sensory stability of soybean oil with Quassia amara extracts**
[P2.032] S.T. Carpes*¹, A.S. Reis¹, C. Marques¹, G.V.J. Silva², M.C. Ignoato¹, L.D. Silva¹, M.L. Mitterer-Daltoé¹, ¹Federal University of Technology – Paraná (UTFPR), Brazil, ²University of São Paulo (FFCLRP), Brazil
- Bee pollen as a natural antioxidants' source to prevent lipid oxidation in black pudding**
[P2.033] O. Anjos^{1,3}, R. Fernandes¹, T. Delgado², S.M. Cardoso⁴, N. Farinha², S.T. Carpes*⁶, ¹Instituto Politécnico de Castelo Branco, Portugal, ²Centro de Biotecnologia de Plantas da Beira Interior, Portugal, ³Centro de Estudos Florestais, Instituto Superior de Agronomia, Universidade de Lisboa, Portugal, ⁴QOPNA & Departamento de Química, Universidade de Aveiro, Portugal, ⁵Centro de Investigação de Montanha (CIMO), Instituto Politécnico de Bragança, Portugal, ⁶Department of Chemistry, Federal University of Technology – Paraná (UTFPR), Pato Branco, Brazil
- Cheddar cheese batch to batch quality variation during maturation studied by NMR**
[P2.034] Y. Chen*¹, W. MacNaughtan¹, J. Graham², P. Jones³, T. Foster¹, ¹The University of Nottingham, UK, ²Systems Integration (Trading) Ltd, UK, ³South Caernarfon Creameries Ltd, UK
- Explore the deactivation effects of slightly acidic and basic electrolyzed water on food pathogen-E. coli by proteomic approach**
[P2.035] T.Y. Chen*, Y.P. Jhao, *National Taiwan Ocean University, Taiwan*
- Effect of different bread treatments on staling**
[P2.036] Y. Chen, *ETH Zurich, Switzerland*
- A new and efficient sensory method for understanding the perceptions of pea protein isolates in relation with their chemical composition**
[P2.037] A. Cosson*^{1,2}, I. Souchon¹, J. Delarue¹, A.C. Mabile², A. Druon², N. Descamps², J-M. Roturier², A. Saint-Eve¹, ¹AgroParisTech, INRA, Université Paris-Saclay, France, ²Roquette Frères, France
- Natural antioxidants in mitigation of vegetable oils oxidation**
[P2.038] T.G. Albuquerque^{1,2}, M.B.P.P. Oliveira², H.S. Costa*^{1,2}, ¹National Institute of Health Dr. Ricardo Jorge, I.P., Lisbon, Portugal, ²University of Porto, Portugal
- Occurrence of 4-hydroxy-2-alkenals in foodstuffs: are we facing a challenge?**
[P2.039] T.G. Albuquerque^{1,2}, H.S. Costa*^{1,2}, M.B.P.P. Oliveira², ¹National Institute of Health Dr. Ricardo Jorge, I.P., Lisbon, Portugal, ²University of Porto, Portugal
- Natural Biopackaging for meat: A review**
[P2.040] P. Coutinho*, A. Alves, C. Pissarra, M. Rodrigues, M.P. Ribeiro, *Polytechnic Institute of Guarda, Portugal*
- Vitamin B4 as a salt substitute in bread. Impact on saltiness and on additional interactions with starch during the bread making process**
[P2.041] D. Crucean*^{2,3}, C. Jonchere^{2,3}, B. Pontoire^{2,3}, G. Debucquet⁴, A. Le-Bail^{1,3}, P. Le-Bail¹, ¹ONIRIS-GEPEA-CNRS, France, ²INRA-BIA, INRA, UR-1268 Biopolymères Interactions et Assemblages, rue de la Géraudière, France, ³SFR 4204, Ingénierie des Biopolymères pour la Structuration des Matrices et des Matériaux (IBSM)-Nantes, France, ⁴Audencia Business School, 8 Route de la Jonelière, France
- Impact of process conditions on microbial and functional properties of annealed wheat flour**
[P2.042] S. Delatte*¹, F. Bera¹, N. Frias², L. Doran¹, C. Blecker¹, P. Malumba^{1,3}, ¹University of Liège, Gembloux Agro Bio-Tech, Belgium, ²AgroSup Dijon, France, ³University of Kinshasa, Congo
- Effect of hydrothermal treatments and initial alpha-amylase activities on wheat flour functional properties**
[P2.043]

S. Delatte*¹, F. Béral¹, L. Doran¹, C. Blecker¹, G. De Mol³, O. Roiseux⁴, P. Malumba^{1,2}, ¹University of Liège, Gembloux Agro Bio-Tech, Belgium, ²University of Kinshasa, Congo, ³Moulins de Statte SA, Belgium, ⁴Wal.Agri SA, Belgium

Comparison of extraction methods of curcumin from curcuma longa L. with green-solvents, micro-waves and ultrasounds

[P2.044]

O. Amouzou, H. Hano, L. Giangrande, A. Lombard, M. Rakotondrahanta, L. Rohmer, O. Sidi M'colo, J. Taverne, G. Tete, C. Delsart*, Ecole Supérieure d'Agro-Développement International (ISTOM), France

Encapsulation of riboflavine in pea proteins microparticles prepared by subsequent emulsion-enzymatic gelation process

[P2.045]

Y. Djemaoune*^{1,2}, A. Djoullah^{1,2}, F. Husson¹, R. Saurel¹, ¹Univ. Bourgogne Franche-Comté, France, ²Centre de Recherche-Développement de l'Intendance (CRD-INT), Algeria

The effect of high pressure microfluidization treatment on the structure of pea albumin aggregates

[P2.046]

Y. Djemaoune*^{1,2}, E. Cases¹, R. Saurel¹, ¹Univ. Bourgogne Franche-Comté, France, ²Centre de Recherche-Développement de l'Intendance (CRD-INT), Algeria

The effect of the administration of oligofructose-enriched inulin on the urinary excretion of mannitol and lactulose for the studies of intestinal permeability in celiac disease children treated with gluten-free diet

[P2.047]

N. Drabinska*¹, E. Jarocka-Cyrta², U. Krupa-Kozak¹, ¹Institute of Animal Reproduction and Food Research of Polish Academy of Sciences, Poland, ²University of Warmia & Mazury, Poland

Raspberry, Blackberry and Blueberry: Potential health benefits of locally-grown berry fruits applied as ingredients of gluten-free cupcakes

[P2.048]

U. Krupa-Kozak, N. Drabinska*, T. Jelinski, B. Szymatowicz, Institute of Animal Reproduction and Food Research of Polish Academy of Sciences, Poland

Valorization of locally produced Togolese tomato and optimal processing to limit food waste

[P2.049]

M.G.L. Goka¹, M. Dufrechou*², P. Picouet², K. Soncy¹, Y. Ameyapoh¹, ¹Laboratoire de Contrôle de Qualité des Denrées Alimentaires (LAMICODA), Togo, ²USC 1422 GRAPPE, Ecole Supérieure d'Agricultures (ESA), INRA, France

Nutritional and technological valorization of different varieties of mango from Burkina Faso

[P2.050]

H. Kanté-Traoré¹, M. Dufrechou*², D. Le Meurly², V. Lançon-Verdier², H. Sawadogo-Lingani¹, M.H. Dicko³, ¹Département Technologie Alimentaire de l'Institut de Recherche en Sciences Appliquées et Technologies (IRSAT/DTA), Burkina Faso, ²USC 1422 GRAPPE, Ecole Supérieure d'Agricultures (ESA), INRA, France, ³Laboratoire de Biochimie Alimentaire Enzymologie Biotechnologie Industrielle et Bioinformatique (BAEBIB), Université OUAGA 1 Professeur Joseph KI-ZERBO, Burkina Faso

Investigations on thermal denaturation and aggregation behaviour of soy proteins

[P2.051]

L. Dumitrascu*, N. Stanciuc, I. Aprodu, Dunarea de Jos University, Romania

Use of image analysis to control the amount of pieces on blocks of foie gras: Method development and validation

[P2.052]

R. Chéret, F. Duranton*, F. Zuber, CTCPA, France

Mathematical modelling for design and optimization in food processing: Computational demonstrations from conventional to innovative processes

[P2.053]

F. Erdogdu*¹, F. Sarghini¹, F. Marra¹, ¹Ankara University, Turkey, ²University of Naples Federico II, Italy, ³University of Salerno, Italy

Food-grade microencapsulation systems using different natural biopolymers to improve protection of the polyphenol - epigallocatechin gallate

[P2.054]

B.N. Estevinho*¹, M. Ralaivao^{1,2}, J. Lucas^{1,2}, F. Rocha¹, ¹Universidade do Porto, Portugal, ²Ecole Nationale Supérieure de Chimie de Montpellier, France

Influence of combined Pulsed electric field and pectinase pre-treatment on fermentation and aroma profile of white wine

[P2.055]

T. Fauster*¹, K. Hanz¹, R. Scheibelberger¹, T. Teufel¹, C. Philipp², H. Scheibelhofer², H. Jaeger¹, ¹University of Natural Resources and Life Sciences (BOKU), Austria, ²Federal College and Research Institute for Viticulture and Pomology (HBLAUBA), Austria

Impact of different opportunities for the reduction of oxygen during production of fruit and vegetable juices on content of vitamins and secondary plant metabolites

[P2.056]

T. Fauster*, J. Ems-Haselsteiner, A. Krottenthaler, R. Scheibelberger, University of Natural Resources and Life Sciences (BOKU), Austria

Vegetarian cheese production from faba beans (Vicia faba var. minor)

[P2.057]

X-M. Feng*¹, M. Johansson², S-L. Hedén², A. Bakeeva², F. Fogelberg¹, ¹Research Institute of Sweden (RISE), Sweden, ²Swedish University of Agricultural Sciences (SLU), Sweden

Design of bioactive films based on whey protein isolate containing lactic acid bacteria to control food pathogens

[P2.058]

X. Carrión-Granda¹, I. Fernández-Pan^{*1}, J. Rovira¹, G. Young¹, J.I. Maté¹, ¹Universidad Pública de Navarra, Spain, ²Basque Culinary Center, Spain, ³Universidad de Burgos, Spain, ⁴University of California Davis, USA, ⁵Viscofan SA, Spain

- [P2.059] **Encapsulation of carob polyphenols by multiple emulsions produced by a packed bed system**
J. Wang¹, A. Martínez-Hernández¹, M. Paz Romero², S. de Lamo¹, M. Ferrando^{*1}, C. Güell¹, ¹Universitat Rovira i Virgili, Spain, ²Universitat de Lleida-Agrotecnio Center, Spain
- [P2.060] **ATR-FTIR spectroscopy combined with multivariate analysis, a novel technique to monitor Maillard reaction**
J. Mellado, C. Guell, M. Ferrando*, S. de Lamo-Castellvi, *Universitat Rovira i Virgili, Spain*
- [P2.061] **Cherimoya (*Annona cherimola*, Mill) peels as functional food ingredient: Influence of maturity on the functional, physico-chemical and technological properties**
E. Valero-Cases, J.J. Pastor, M.J. Frutos*, *Miguel Hernández University, Spain*
- [P2.062] ***In silico* and *in vitro* analyses of taste-active peptides from porcine hemoglobin: Structure-taste relationship**
Y. Fu^{*1}, C. De Gobba¹, K.H. Bak¹, M. Tøstesen², E.T. Hansen², R. Lametsch¹, ¹University of Copenhagen, Denmark, ²Danish Crown Ingredients, Denmark
- [P2.063] **Impact of different polyphenols on wheat allergic response in *in vitro* and *in vivo* models**
M. Pérot^{1,3}, R. Lupi³, S. Guyot¹, J.Y. Thébaudin², C. Delayre-Orthez¹, P. Gadonna-Widehem^{*1}, M. Bodinier³, C. Larré³, ¹Institut Polytechnique UniLaSalle, UP Transformations & Agro-ressources, UP 2018.C103, 19 rue Pierre Wagué, BP 30313 - F-60026 Beauvais Cedex, France, ²ABCD NUTRITION, France, ³INRA, UR 1268 Biopolymères Interactions Assemblages, France
- [P2.064] **UMT qualiveg2 "improving the quality of processed fruit and vegetables through innovation": Objectives, research projects and expected results**
E. Payeux, S. Georgé*, *CTCPA, France*
- [P2.065] **Culinary meat-and-fish product as an analogue of meat sausages (frankfurters)**
A. Glukharev*, V. Volchenko, V. Grokhovsky, *Murmansk State Technical University, Russia*
- [P2.066] **Processing as a tool to manage digestive barriers in plant-based foods**
T. Grauwet*, S. Verkempinck, A. Pallares, S. Rousseau, S. Gwala, M. Hendrickx, *KU Leuven, Belgium*
- [P2.067] **Food safety and quality improvement by the use of Omics approaches to better predict spoilage and refine Quantitative Microbial Exposure Assessment of foodborne pathogens**
N-G. Luong^{1,2}, B. Duqué^{1,3}, S. Guillou^{*1}, ¹SECALIM, France, ²Université Bretagne Loire, France, ³BioMics consortium, France
- [P2.068] **The use of a meta-analysis to build generic High Pressure Processing inactivation model of *Listeria monocytogenes*, *Staphylococcus aureus* and *Salmonella enterica***
S. Guillou*, J-M. Membré, *SECALIM, France*
- [P2.069] **Effects of ultraviolet C light and gaseous ozone on microbial and color qualities of whole black pepper seeds (*Piper Nigrum* L.)**
E. Dogu Baykut^{1,2}, G. Gunes^{*1}, ¹Istanbul Technical University, Turkey, ²Dugus University, Turkey
- [P2.070] **The quality of black pepper and cumin during storage as affected by modified atmosphere packaging and gamma-irradiation**
C. Kirkin^{1,2}, G. Gunes^{*1}, ¹Istanbul Technical University, Turkey, ²Ozyegin University, Turkey
- [P2.071] **Improvement of traditional alpine cheeses made from raw cow's milk in Trento Province (Italy) by exploitation of native lactic acid bacteria as starters of fermentation**
S. Schiavon, F. Guber, R. Guzzon*, T. Roman, R. Larcher, *Edmund Mach Foundation, Italy*
- [P2.072] **Prevention of microbial spoilage in traditional food factories by ozone**
R. Guzzon*, R. Larcher, *Edmund Mach Foundation, Italy*
- [P2.073] **Ultrasounds application during prefermentative maceration to optimize the extraction of aromatic precursors in white grapes**
E. Celotti¹, T. Roman², L. Tonidandel², E. Bellantuono¹, L. Barp², R. Larcher², R. Guzzon^{*2}, G. Nicolini², ¹Università degli Studi di Udine, Italy, ²Fondazione Edmund Mach, Italy
- [P2.074] ***Triticum durum*: An interesting novel functional ingredient in bread making**
T. Papazian¹, C. Abdelsater¹, S. Lebbos¹, S. Massaad¹, N. Fakhoury-Sayegh¹, M. Harmouche-Karak¹, K. Abou Khalil², K. Helou¹, S. Makhoul², C. Helou^{*1}, ¹Saint Joseph University of Beirut, Lebanon, ²Crown Flour Mills, Lebanon
- [P2.075] **Antifungal coatings based on garlic essential oil to extend the shelf life of sliced bread packaged in PE bags**
R. Heras Mozos*, G. López-Carballo, P. Hernández-Muñoz, R. Gavara, *IATA-CSIC, Spain*
- [P2.076] **CD244 deficient mice are resistant to experimental autoimmune encephalomyelitis via regulating NK cell infiltration into central nervous system**
K.H.I.N.M. Herath^{*1}, B. Sojin¹, K. Areum¹, J. Cho¹, K. Hyojin¹, S.P. Mihindukulasooriya¹, S. Oh¹, K. Lee², Y. Jee¹, ¹Jeju National University, Republic of Korea, ²Korea University College of Medicine, Republic of Korea
- [P2.077] **Changes in foaming properties of milks over their shelf-life evaluated by different foaming methods**
M.T. Ho*, T.H.A. Le, Y. Anna, B.R. Bhandari, N. Bansal, *The University of Queensland, Australia*

- [P2.078] **Quality preservation of fresh-cut Chinese water chestnut by ethanol treatment**
M. Homaida*, H. Liu, J. Li, S. Yan, Q. Wang, *Huazhong Agricultural University, China*
- [P2.079] **Effects of cation on texture and structure deterioration of frozen-thawed konjac-glucomannan gel**
Y. Homon*, N. Katsuno, T. Nishizu, *Gifu University, Japan*
- [P2.080] **The effects of time-dependent changes in the physical properties of the bolus and the microstructures of rice crackers on melt-in-mouth sensory characteristic**
Y. Hosoi¹, K. Yamaya², R. Takei², T. Nishizu¹, N. Katsuno¹, ¹*Gifu University, Japan*, ²*KAMEDA SEIKA CO., LTD., Japan*
- [P2.081] **Effect of thermosonication and microwave heating pasteurization on chemical, physical, microbiological and sensory characteristics of vacuum packaged sausage stored at 4 and 10°C**
P. Inmanee*, P. Kamonpatana, W. Ratphitaksanti, T. Pirak, *Kasetsart University, Thailand*
- [P2.082] **Combination of imaging systems to understand checking and breakage of dry cereal products**
Z. Wang^{1,2}, B. Jaillais^{*1}, P. Courcoux¹, A. Oge³, V. Baltazart⁴, S. Chevallier³, ¹*StatSC INRA/ONIRIS, France*, ²*Beihang University, China*, ³*GEPEA-ONIRIS, France*, ⁴*IFFSTAR, France*
- [P2.083] **Dietary exposure to ethyl carbamate in soy sauce in the Korean population**
Y. Jang*, E. Koh, *Seoul Women's University, Republic of Korea*
- [P2.084] **Descriptive sensory analysis of Assam and chinese green tea beverage in Thailand**
T. Tongchai, A. Jangchud*, K. Jangchud, *Kasetsart University, Thailand*
- [P2.085] **Carotenoids composition and antioxidant capacity of tomato puree subjected to high hydrostatic pressure processing**
M. Jez*, D. Szawara-Nowak, W. Wiczkowski, W. Baszczak, *Polish Academy of Sciences, Poland*
- [P2.086] **Formulation and stability of collagen peptides-loaded W₁/O single emulsions and W₁/O/W₂ double emulsions**
Y.J. Jo^{*1}, U.S. van der Schaaf², H.P. Karbstein², ¹*Konkuk University, Republic of Korea*, ²*Karlsruhe Institute of Technology, Germany*
- [P2.087] **Effect of Persian gum coating incorporated with cinnamon oil on the quality of ready-to-eat pomegranate arils Rabab cultivar**
A. Jokar*, N. Maftoonazad, M. Shaamirian, *AREEO, Iran*
- [P2.088] **A toolbox for minimizing waste in the supply chain management of modified atmosphere packed strawberry**
K. Joshi^{*1}, B. Tiwari², P.J. Cullen³, J. Frias¹, ¹*Dublin Institute of Technology, Ireland*, ²*Teagasc Food Research Centre, Ireland*, ³*University of Nottingham, UK*
- [P2.089] **Antioxidant activity of the Khorasan wheat starch films containing *Moringa oleifera* leaf extract**
A. Ju*, S.K. Baek, E. Go, K.B. Song, *Chungnam National University, Republic of Korea*
- [P2.090] **Low-energy emulsification for food aroma encapsulation**
W. Kaade*, M. Ferrando, S. De Lamo-Castellví, C. Güell, *Universitat Rovira i Virgili, Spain*
- [P2.091] **Influence of ethanol on the dynamics of aroma release and perception in lemon-flavored model alcoholic beverages**
A. Kakitani^{*1}, M. Toshima¹, T. Morishita¹, H. Yamashita¹, K. Matsushita², H. Kaneda², ¹*Asahi Breweries, Ltd., Japan*, ²*Kyushu Sangyo University, Japan*
- [P2.092] **Multilayer emulsions for long-term storage and delivery of oxidation-sensitive food ingredients**
A. Kakoulli*, E. Leontidis, *University of Cyprus, Cyprus*
- [P2.093] **Effect of calcium, citrate and urea on the stability of ultra-high temperature treated milk: A full factorial designed study**
M.A. Karlsson^{*1}, M. Langton¹, F. Innings², B. Svensson², M. Wikström³, A. Sternesjö Lundh¹, ¹*Swedish University of Agricultural Sciences, Sweden*, ²*Tetra Pak Processing Systems AB, Sweden*, ³*Norrmejerier Ek. Förening, Sweden*
- [P2.094] **In vitro antibacterial activity of plant extracts commonly used as dietary spices and herbs**
T.M. Kayira*, R. Takao, H. Nakano, *Hiroshima University, Japan*
- [P2.095] ***Sargassum horneri* attenuates immune cell death caused by particulate matter-induced oxidative stress**
A. Kim*, K.H.I.N.M. Herath, H. Kim, S. Oh, Y. Jeon, Y. Jee, *Jeju National University, Republic of Korea*
- [P2.096] **Textural properties of sausage-like plant matrices**
N. Knoepfle*, K. Bach, *Management Center Innsbruck, Austria*
- [P2.097] **Modelling alcoholic fermentation step of the cocoa beans**
C. Kouamé^{*2}, C. Mestres², J. Grabulos², A. Fontana-Tachon³, A. Colas de la Noue³, G. Loiseau¹, ¹*Montpellier SupAgro, France*, ²*CIRAD Montpellier, France*, ³*Montpellier University, France*
- [P2.098] **Improving nutritional quality of cultivated blueberry by enhancing phenolic recovery**
N. Liovic¹, G. Kresic^{*1}, A. Rezek Jambrak², V. Dragovic-Uzelac², F. Burcul³, T. Bilusic³, ¹*Faculty of Tourism and Hospitality Management, Croatia*, ²*Faculty of Food Technology and Biotechnology, Croatia*, ³*Faculty of Chemistry and Technology, Croatia*
- [P2.099] **Inactivation of peroxidase by microwave processing: Development and validation of a kinetic model**
M.T.K. Kubo^{*1,2}, S. Curet¹, P.E.D. Augusto², L. Boillereaux¹, ¹*GEPEA - ONIRIS, France*, ²*ESALQ - USP, Brazil*

- [P2.100] **Production of ozone-modified cassava starch**
C.I.A. La Fuente*, N. Castanha, D.C. Lima, P.E.D. Augusto, *University of São Paulo, Brazil*
- [P2.101] **Technological aspects of starches from Arracacha roots**
N. Castanha¹, C.I.A. La Fuente*¹, J. Villar², P.E.D. Augusto¹, ¹*University of São Paulo, Brazil*, ²*Universidad Nacional Agraria La Molina, Peru*
- [P2.102] **Comparing thermal inactivation to a combined process of moderate heat and high pressure: Effect on quality attributes and ascospores in strawberry puree**
R.A.H. Timmermans¹, J. Dijksterhuis², H. Hayrapetyan¹, M. Vollebregt¹, B. Langelaan*¹, ¹*Wageningen Food & Biobased Research, The Netherlands*, ²*Westerdijk Fungal Biodiversity Institute, The Netherlands*
- [P2.103] **Microwave toasting of whole maize grain and its effect on physical properties, electronic microstructure and vibrational spectra**
N. Lara*^{1,2}, S. Guerra³, A. Debut³, S. Galeas¹, O. Campaña¹, V.H. Guerrero¹, J. Ruales¹, ¹*Escuela Politécnica Nacional, Ecuador*, ²*Universidad Central del Ecuador, Ecuador*, ³*Universidad de las Fuerzas Armadas ESPE, Ecuador*
- [P2.104] **Kinetics of water loss during microwave heating at different times: Correlation with toasting properties of whole grain maize and dry milling characteristics**
N. Lara*^{1,2}, F. Osorio³, J. Ruales¹, ¹*Escuela Politécnica Nacional, Ecuador*, ²*Universidad Central del Ecuador, Ecuador*, ³*Universidad de Santiago de Chile, Chile*
- [P2.105] **Rheological and structural characterization of HHP hydrogels based on rice or corn starch in presence of glycerol and lycopene**
G. Di Nobile, D. Larrea-Wachtendorff*, G. Ferrari, *University of Salerno, Italy*
- [P2.106] **Combined extraction headspace methods to analyze the volatile fraction of small scale samples of breast milk**
S. Le Roy*, A. Villière, C. Fillonneau, C. Prost, *ONIRIS, France*
- [P2.107] **An original methodology to follow reactivity during baking by the use of a solid and inert cake model**
J. Lee*^{1,3}, S. Roux¹, B. Rega¹, C. Bonazzi², ¹*AgroParisTech, France*, ²*INRA, France*, ³*Université Paris Saclay, France*
- [P2.108] **Characterization of distilled rice-based spirits, soju with various aging times using different containers by sensory, physico-chemical and volatile analyses**
W.K. Lee, S.J. Lee*, *Sejong University, Republic of Korea*
- [P2.109] **The impact of steeping, germination and hydrothermal processing of wheat (*Triticum aestivum* L.) grains on phytate hydrolysis and the distribution, speciation and bio-accessibility of iron and zinc ions**
E. Lemmens*¹, N. De Brier¹, K. Spiers², P. Goos¹, E. Smolders¹, J.A. Delcour¹, ¹*KU Leuven, Belgium*, ²*Photon Science, DESY, Germany*
- [P2.110] **Effect of micronization, drying, and deep sea water on the physicochemical and rheological property of whole bean tofu**
T.Z. Lin*, M.I. kuo, *Fu-Jen Catholic University, Taiwan*
- [P2.111] **Chemical characterisation of bilberry wine fermented by *Torulaspora delbrueckii* and *Schizosaccharomyces pombe***
S-X. Liu*, O. Laaksonen, B-R. Yang, *University of Turku, Finland*
- [P2.112] **A new strategy of sugar reduction in pound cake using Miraculine; impact of combined sucrose reduction and pH reduction on cake properties**
S. Susan-Mathew^{1,2}, C. Loisel*^{2,3}, A. Godard^{2,3}, G. Diler^{2,3}, A. Le-Bail^{2,3}, ¹*IIFPT, India*, ²*ONIRIS-UMR GEPEA-CNRS 6144, France*, ³*UBL, France*
- [P2.113] **Energy efficient dehydration processes: Optimisation of a drum-dryer operation**
A. Almena¹, K.R. Goode¹, S. Bakalis², P.J. Fryer¹, E. Lopez-Quiroga*¹, ¹*University of Birmingham, UK*, ²*University of Nottingham, UK*
- [P2.114] **Model-based study of the rehydration kinetics of freeze-dried tomatoes**
E. Lopez-Quiroga*¹, V. Prosapio¹, P.J. Fryer¹, I.T. Norton¹, S. Bakalis², ¹*University of Birmingham, UK*, ²*University of Nottingham, UK*
- [P2.115] **Evaluation of squalene and alpha-tocopherol content in processed Job's tears grains and effect of storage**
Y. Luithui*, Y.N. Sreerama, M.S. Meera, *CSIR-Central Food Technological Research Institute, India*
- [P2.116] **Effect of ultrasound technology on phenolic compounds and quality properties of apple fruit**
M.C. Naranjo-Martin, A. Ribas-Agusti, O. Martin-Belloso*, R. Soliva-Fortuny, P. Elez-Martinez, *University of Lleida, Spain*
- [P2.117] **Antifungal effect of silver nanoparticles on toxigenic *Fusarium* spp. isolated from cereals**
A. Tarazona¹, J.V. Gómez¹, J.V. Gimeno-Adelantado¹, R. Mateo-Castro¹, M. Jiménez¹, E.M. Mateo*², ¹*University of Valencia, Spain*, ²*Hospital Clínico Universitario, Institute for Research INCLIVA, Valencia, Spain*
- [P2.118] **Do puroindolines impact lipase functionality during bread making?**
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S. Melis*, J. Van de Vondel, B.C. Verbauwheide, J.A. Delcour, *KU Leuven, Belgium*

- [P2.119] **Molded fish delicacy product made from blue whiting fillet and valuable herbal ingredients**
V.V. Mishchenko*, V.A. Grokhovsky, *Murmansk State Technical University, Russia*
- [P2.120] **Isolation and characterization of amyloid protein fibrils in hard-boiled hen egg white**
M. Monge-Morera*¹, M.A. Lambrecht¹, L.J. Deleu¹, K.J.A. Jansens¹, R. Gallardo², I. Rombouts¹, K. Brijs², F. Rousseau², J. Schymkowitz², J.A. Delcour¹, ¹KULeuven, Belgium, ²VIB-KULeuven, Belgium
- [P2.121] **Wheat gluten assembles into amyloid protein fibrils under food relevant processing conditions**
M. Monge-Morera*, M.A. Lambrecht, K. Brijs, J.A. Delcour, *KULeuven, Belgium*
- [P2.122] **Cracking of rusks during storage: Stress and strain simulation**
J-Y. Monteau*^{1,2}, C. Margoto¹, M. Warluzelle¹, L. Guihard^{1,2}, A. Le Bail¹, ¹Oniris, France, ²GEPEA, UMR CNRS 6144, France
- [P2.123] **Effect of cultivation on the contents of resveratrol, soya saponins and folic acid in peanut sprouts**
B. Moon*, T. Li, J. Lee, S. Yoon, S. Moon, *Chung-Ang Univ, Republic of Korea*
- [P2.124] **Monitoring of five biogenic amines and microbiologic profile in fish matrices in different storage conditions**
I. Pereira^{1,2}, R. Furtado², I. Delgado², S. Jesus², A. Leitão², C. Motta*², ¹Faculdade de Ciências e Tecnologias, Universidade Nova de Lisboa, Portugal, ²Department of Food and Nutrition, National Institute of Health Doutor Ricardo Jorge, Portugal
- [P2.125] **Determination by UPLC-MS/MS of saccharides in "low lactose" dairy products consumed in Portugal**
C. Motta*¹, I. Delgado^{1,2}, S. Jesus^{1,2}, I. Castanheira¹, ¹Instituto Nacional de Saúde Dr. Ricardo Jorge, Portugal, ²Universidade de Lisboa, Portugal
- [P2.126] **In vitro gastric digestion is affected by process-induced changes in bovine milk**
A-I. Mulet-Cabero*^{1,2}, A. Mackie³, P. Wilde², M. Fenelon¹, A. Brodtkorb¹, ¹Teagasc Food Research Centre, Ireland, ²Quadram Institute Bioscience, UK, ³University of Leeds, UK
- [P2.127] **Improving white rice digestibility by addition of gellan gum: An in-vitro study**
S. Muttakin*^{1,4}, O. Gousei², C. Edwards³, P. Fryer¹, S. Bakalis², ¹University of Birmingham, UK, ²University of Nottingham, UK, ³Quadram Institute Bioscience, UK, ⁴Indonesian Agency for Agricultural Research and Development, Indonesia
- [P2.128] **Solubility and degree of hydrolysis of rice endosperm protein in relation to functional properties**
A. Nisov*, D. Ercili-Cura, E. Nordlund, *VTT Technical Research Centre of Finland, Finland*
- [P2.129] **Nondestructive porosity mapping of fruit and vegetables using X-ray CT**
B. Nugraha*¹, P. Verboven¹, S. Janssen¹, Z. Wang¹, B. Nicolaï^{1,2}, ¹KU Leuven, Belgium, ²Flanders Centre of Postharvest Technology, Belgium
- [P2.130] **Microfluidization as a technique to improve the emulsifying properties of pea globulin aggregates**
B. Oliete*, F. Potin, E. Cases, R. Saurel, *Univ. Bourgogne Franche-Comté, AgroSup Dijon, France*
- [P2.131] **Development of a strand-based optimization approach for 3D printed milk gels**
F. Ostertag*, S. Nöbel, K. Daffner, B. Seifert, J. Hinrichs, *University of Hohenheim, Germany*
- [P2.132] **Consumers trends vs Jarmelo portuguese autochthonous meat**
T. Paiva*^{1,2}, A. Alves^{1,2}, M. Rodrigues^{1,2}, C. Dias Pereira^{3,4}, J.P. Borges⁵, P. Coutinho^{1,2}, ¹Unidade de Investigação para o Desenvolvimento do Interior (CPIRN), Portugal, ²Instituto Politécnico da Guarda, Portugal, ³Instituto Politécnico de Coimbra, Portugal, ⁴Centro de Estudos de Recursos Naturais, Ambiente e Sociedade, Portugal, ⁵Plataforma Jota, Portugal
- [P2.133] **Effect of pH and salts on the viscoelastic properties of high pressure homogenised citrus peel acid insoluble fibre suspensions**
A. Panozzo*¹, K.L.D.D. Willemsen¹, K. Moelants², J. Wallecan², P. Moldenaers¹, R. Cardinaels¹, M. Hendrickx¹, ¹KU Leuven, Belgium, ²Cargill, Belgium
- [P2.134] **Potential application of *Hippophae rhamnoides* in bread production**
A. Ghendov-Mosanu¹, E. Cristea¹, R. Sturza¹, A. Patras*², ¹Technical University of Moldova, Republic of Moldova, ²University of Agricultural Sciences and Veterinary Medicine "Ion Ionescu de la Brad" Iasi, Romania
- [P2.135] **Effects of the use of proteins on the oxygen entry of particles produced by spray drying**
B. Paulo*¹, F. de Oliveira Júnior¹, I. Alvim², A.S. Prata¹, ¹UNICAMP, Brazil, ²ITAL, Brazil
- [P2.136] **Effect of coffee roasting on the polyphenol content**
V. Pedan*, C. Zimmermann, T. Hühn, *ZHAW, Switzerland*
- [P2.137] **Water based extraction of insect proteins for food production**
S. Klettenhammer, V. Pedan*, T. Hühn, *ZHAW, Switzerland*
- [P2.138] **Effect of inclusion microcapsules of lycopene and omega-3 fatty acids on pork pâté**
T. Perez-Palacios*, J.C. Solomando, A. González-Monino, T. Antequera, *School of Veterinary Science-Institute of Meat and Meat Products, University of Extremadura, Spain*
- [P2.139] **Extrusion cooking-based reduction of cereal contamination with deoxynivalenol**
J. Pleadin*¹, A. Vulic¹, J. Babic², K. Aladic¹, M. Kiš¹, V. Jaki¹, M. Škrivanko¹, D. Šubaric², ¹Croatian Veterinary Institute, Croatia, ²Faculty of Food Technology Osijek, Croatia
- [P2.140] **Germination under high hydrostatic pressure (HHP) as a tool to effective inactivation of Alicyclobacillus spores in subsequent processes**

I. Porebska^{*1}, B. Sokolowska^{1,2}, M. Polaska¹, M. Fonberg-Broczek¹, ¹Prof. Waclaw Dabrowski Institute of Agricultural and Food Biotechnology, Poland, ²Institute of High Pressure Physics of Polish Academy of Sciences, Laboratory of Biomaterials, Poland

- [P2.141] **The effect of super cooling freezing on quality of soya protein coagulum (firm tofu)**
R.L. Poudyal*, M. Watanabe, T. Suzuki, Tokyo University of Marine Science and Technology, Japan
- [P2.142] **Production of antioxidant peptides from chicken trachea using different commercial protease**
T. Pramualkijja^{*1}, S.R. Euston¹, T. Pirak¹, ¹Kasetsart University, Thailand, ²Heriot-Watt University, UK
- [P2.143] **Development of an eco-sustainable spread cream through the valorisation of grape residues: Rheological properties and oxidation stability**
L. Principato*, G. Duserm Garrido, A. Gruppi, R. Dordoni, G. Spigno, Università Cattolica del Sacro Cuore, Italy
- [P2.144] **How salt granulometry and origin can modulate temporal dominance of chocolate flavor sensations during food oral processing ?**
L. Lethuaut^{1,2}, A. Saint-Clair¹, M. Fusellier^{1,3}, M. Frank¹, M. Rousseau¹, C. Prost^{*1,2}, ¹ONIRIS, France, ²UMR GEPEA 6144 CNRS, MAPS, Flavor group, France, ³UMRS RMeS 1229 INSERM, France
- [P2.145] **Optimisation of AMADEUS parameters to mimic food oral processing for assembled food: Application to regular and salt reduced pizzas**
C. Prost^{*1,2}, M. Guilloux¹, C. Catanéo^{1,2}, A. LeBail^{1,2}, L. Lethuaut^{1,2}, ¹ONIRIS, France, ²UMR GEPEA 6144 CNRS, MAPS, Flavor group, France
- [P2.146] **Mechanistic of enzymatic degradation of cereals arabinoxylans under variable solid loadings**
A. Rakha^{*1,2}, L. Saulnier¹, E. Bonnin¹, ¹INRA, Pays de la Loire, France, ²University of Agriculture, Pakistan
- [P2.147] **Digestibility of high-pressure processed cooked ham**
A. Rakotondramavo^{*1}, C. Guyon¹, H. Rabesona², C. Brou¹, M. de Lamballerie¹, L. Pottier¹, ¹Oniris, France, ²INRA, France
- [P2.148] **Seaweed in pasta: Instrumental and sensory assessment as a preliminary approach of a novel food product**
A. Ramalho Ribeiro^{*1,2}, T. Madeira¹, G. Botelho^{1,2}, R. Costa^{1,2}, ¹ESAC, Instituto Politécnico de Coimbra, Portugal, ²Centro de I&D CERNAS, Instituto Politécnico de Coimbra, Portugal
- [P2.149] **Application of antimicrobial edible coatings to enhance the shelf-life of fresh-cut vegetables**
H. Hossany, D. Ramful-Baboolall*, H. Neetoo, University of Mauritius, Mauritius
- [P2.150] **Reduction of salt, sugar and fat: How improving the nutritional quality of organic soft bread while maintaining acceptability?**
C. Rannou^{*1,2}, G. Diler^{1,2}, C. Choimet^{1,2}, C. Fillonneau^{1,2}, C. Catanéo^{1,2}, J-Y. Thébaudin³, A. Le Bail^{1,2}, C. Prost^{1,2}, ¹Oniris, France, ²CNRS, France, ³Ets Moulins, France
- [P2.151] **Benchmarking of industrial and innovative organic soft breads with improved nutritional quality; comparison of adults vs children perception**
C. Rannou^{*1,2}, G. Diler^{1,2}, C. Choimet^{1,2}, C. Fillonneau^{1,2}, C. Catanéo^{1,2}, J-Y. Thébaudin³, A. Le Bail^{1,2}, C. Prost^{1,2}, ¹Oniris, France, ²CNRS, France, ³Ets Moulins, France
- [P2.152] **A holistic and international approach to train the future talents in food innovation and product design: The case of the Erasmus Mundus Joint Master Degree FIPDES**
B. Rega^{*1}, M. Moussa¹, R. Burke³, A. Cruickshank³, E. Andersson², D. Hellström², P. Piombino⁴, P. Vitaglione⁴, ¹AgroParisTech, France, ²Lund Universitet, Sweden, ³Dublin Institute of Technology, Ireland, ⁴Università degli Studi di Napoli Federico II, Italy
- [P2.153] **Clean labelling and claims for the reformulation of meat products**
F. Reimold, University of applied sciences of Bremerhaven, Germany
- [P2.154] **Characterization and in vitro evaluation of seaweed species as potential functional ingredients to ameliorate metabolic syndrome**
D. Rico^{*1}, A.B. Martin-Diana¹, I. Milton-Laskibar^{1,3}, A. Fernández-Quintelab^{1,3}, J.M. Silván^{1,4}, D.K. Raie^{1,3}, A. Choudhary^{1,3}, E. Peñas^{1,4}, D.A. De Luis^{1,5}, C. Martínez-Villaluenga^{1,4}, ¹Government of Castilla and Leon, Spain, ²University of the Basque Country (UPV/EHU) and Lucio Lascaray Research Institute, Spain, ³Teagasc Food Research Centre, Ireland, ⁴Institute of Food Science, Technology and Nutrition (ICTAN-CSIC), Spain, ⁵Endocrinology and Nutrition Department, Hospital Clínico Universitario de Valladolid-IEN, Facultad de Medicina Universidad de Valladolid, Spain
- [P2.155] **Development of antioxidant breads enriched with carob byproducts and seaweeds**
D. Rico^{*1}, A. Alonso de Linaje^{1,2}, A. Herrero^{1,2}, C. Asensio-Vegas¹, J. Miranda^{1,3}, C. Martínez-Villaluenga^{1,4}, D.A. De Luis^{1,5}, A.B. Martin-Diana¹, ¹Agrarian Technological Institute of Castilla and Leon (ITACyL), Spain, ²University of Burgos, Spain, ³University of the Basque Country (UPV/EHU), Spain, ⁴Institute of Food Science, Technology and Nutrition (ICTAN-CSIC), Spain, ⁵Endocrinology and Nutrition Department, Hospital Clínico Universitario de Valladolid-IEN, Spain
- [P2.156] **Description of oven rise of bread dough with data-driven mathematical modelling**
A. Romano*, R. Campagna, S. Cuomo, G. Toraldo, P. Masi, University of Naples FEDERICO II, Italy
- [P2.157] **Texture and sensory properties of protein enriched porridge for elderly**
J.T. Rosnes^{*1}, H. Kraggerud², M. Kema³, ¹Nofima AS, Norway, ²Tine SA, Norway, ³University of Stavanger, Norway

- [P2.158] **Personalized food for elderly people – protein enriched salmon (*Salmo salar*) products**
J.T. Rosnes*¹, A.V. Skuland¹, L. Prabhu^{2,1}, ¹Nofima AS, Norway, ²University of Stavanger, Norway
- [P2.159] **A closer look to cell structural barriers affecting starch digestibility in beans**
A.M. Rovalino-Cordova*, V. Fogliano, E. Capuano, Wageningen University & Research, The Netherlands
- [P2.160] **Understanding the low glycaemic index of beans: A modelling approach**
A.M. Rovalino-Cordova*, V.H. Aguirre-Montesdeoca, V. Fogliano, E. Capuano, Wageningen University & Research, The Netherlands
- [P2.161] **Optimization of ultrasound assisted extraction of antioxidants from black soybean using response surface methodology**
D. Ryu*, E. Koh, Seoul Women's University, Republic of Korea
- [P2.162] **Behavior of concentrated oil-in-water emulsions made with *Quillaja* saponins**
H. Salminen*, J. Thoma, J. Weiss, University of Hohenheim, Germany
- [P2.163] **Expanding shelf life of organic apples by non-thermal plasma treatment**
C. Weit¹, M. Andrasch¹, J. Stachowiak¹, U. Schnabel*¹, O. Witzel², H-U. Balzer³, H. Wolf², J. Ehlbeck¹, ¹Leibniz-Institute for plasma-science and technology, Germany, ²automation & software Günther Tausch GmbH, Germany, ³Chronomar GmbH, Germany
- [P2.164] **Post-harvest decontamination of cold smoked fish. a plasma-based sanitation method against relevant human pathogenic microorganisms in the food-production chain**
T. Weihe¹, K. Schnepel¹, B. Gruendlich¹, U. Schnabel*¹, M. Andrasch¹, H.J. Noll², J. Ehlbeck¹, ¹Leibniz Institute of Plasma Science and Technology, Germany, ²Feinfisch Räucherei Noll GmbH, Germany
- [P2.165] **A reaction-diffusion numerical model predicting the gastric digestion of proteins from meat bolus particles**
J. Sicard*, P-S. Mirade, S. Portanguen, S. Clerjon, A. Kondjoyan, Institut national de la recherche agronomique, France
- [P2.166] **Thaw-rigor – Effect of freezing, storage and thawing on drip-loss and shrinkage in pre-rigor farmed Atlantic cod (*Gadus morhua*) fillets**
T. Skåra*, S.K. Stormo, Nofima, Norway
- [P2.167] **Microencapsulation of lycopene and omega-3 fatty acids by spray-drying**
J.C. Solomando*, T. Pérez-Palacios, T. Antequera, Instituto de la Carne y Productos Cárnicos, Spain
- [P2.168] **Impact of flaxseed and chia seed mucilage on the kinetics, microstructure and viscoelastic behaviour of whey protein acid induced gels**
C. Soukoulis*¹, T. Serchi¹, M. Tsevdou², S. Cambier¹, C. Gaiani³, P. Taoukis², P. Ferrer¹, L. Hoffmann¹, ¹Luxembourg Institute of Science and Technology, Luxembourg, ²National Technical University of Athens, Greece, ³Université de Lorraine, France
- [P2.169] **Rheological, textural, physicochemical and sensory profiling of a novel functional ice cream powder enriched with muscat de hamburg (*vitis vinifera* L.) grape skins and pulp**
M. Tsevdou¹, E. Aprea², E. Betta², I. Khomenko², D. Molitor³, C. Gaiani⁴, L. Hoffmann³, P. Taoukis¹, C. Soukoulis*³, ¹National Technical University of Athens, Greece, ²Foundation Edmund Mach, Italy, ³Luxembourg Institute of Science and Technology, Luxembourg, ⁴Université de Lorraine, France
- [P2.170] **Interfacial stabilization using yellow pea flour**
L. Sridharan*¹, M.B.J. Meinders^{1,2}, H. Bitter¹, C. Nikiforidis¹, ¹Wageningen University, The Netherlands, ²Top Institute for food and Nutrition, The Netherlands
- [P2.171] **Quality and shelf life validation of optimally processed High Pressure fish products using histology and proteomic tools**
T. Tsironi¹, G. Dimopoulos¹, L. Anjos², P. Pinto², S. Santos², A. Canario², D. Power², P. Taoukis*¹, ¹National Technical University of Athens, Greece, ²University of Algarve, Portugal
- [P2.172] **Extruded healthy snacks containing mushroom and brown rice: effects of mushroom type, seasoned coating and health benefit information on consumer liking, salty taste expectation, emotion, and purchase intent**
B. Tepsongkroh*¹, K. Jangchud¹, A. Jangchud¹, W. Prinyawiwatkul², ¹Kasetsart University, Thailand, ²Louisiana State University Agricultural Center, USA
- [P2.173] **Individual differences in the irritation perception in food: Relationship between olfaction responsiveness and consumers food preferences**
M. Piochi, G. Cabrino, G. Morini, L. Torri*, University of Gastronomic Sciences, Italy
- [P2.174] **Sheep milk storage in small farms: Modelling microbial growth under refrigerated storage and comparing with counts from frozen/thawed milk**
A.A.L. Tribst*¹, L.P. Falcade¹, M. Cristianini¹, M.M. Oliveira¹, ¹University of Campinas, Brazil, ²Sítio Bela Vista, Brazil
- [P2.175] **Impact of long refrigerated storage and freezing/thawing process on sheep milk physical-chemical stability**
A.A.L. Tribst*¹, L.P. Falcade¹, L.R. Ribeiro¹, M. Cristianini¹, M.M. Oliveira², ¹University of Campinas, Brazil, ²Federal Center of Technological Education Celso Suckow da Fonseca, Brazil

- [P2.176] **Oxygen management for the production of functional food powders by spray drying oil-in-water emulsions**
G. Almeida¹, C. Aviles-Aviles², D. Ibarra², K. Lachin¹, C. Turchiuli^{1,3}, ¹AgroParisTech, France, ²Air Liquide, France, ³Université Paris Sud, France
- [P2.177] **Radio Frequency Continuous Heating inactivate *Bacillus subtilis* spores in soybean milk without protein denaturation**
K. Uemura^{*1}, C. Takahashi¹, M. Mouaddine², I. Kobayashi¹, ¹Food Research Institute, Japan, ²University of Tsukuba, Japan
- [P2.178] **Characterization of the functional, physico-chemical and technological properties of avocado (*Persea Americana*, L.) peel flours in different ripening stages**
E. Valero-Cases^{*}, J.J. Pastor, M.J. Frutos, Miguel Hernández University, Spain
- [P2.179] **Effects of drying methods on the antioxidant properties of Chilean papayas (*Vasconcellea pubescens*)**
A. Vega-Gálvez^{*1}, E. Uribe^{1,2}, J. Poblete¹, M. Vega¹, C. Cantuarias¹, A. Pastén¹, ¹Universidad de La Serena, Chile, ²Instituto de Investigación Multidisciplinar en Ciencia y Tecnología, Chile
- [P2.180] **Expanding dried apple structure: Tissue texturization for innovative puffed snacks and functionalized semi-finished products**
G. Romano, N. Piazzolla, L. Lozano, E. Venir^{*}, Research Centre Laimburg, Italy
- [P2.181] **Effect of cold atmospheric plasma processing on allergenic peanut protein (Ara h 1)**
H. Venkataratnam^{*}, O. Cahill, C. Barry Ryan, Dublin Institute of Technology, Ireland
- [P2.182] **3D pore network quantification of apples using X-ray CT of the microstructure of intact fruit**
S. Janssen¹, Z. Wang¹, B. Nugraha¹, A. Piovesan¹, M. Boone², I. Josipovic², P. Verboven^{*1}, B. Nicolai^{1,3}, ¹MeBioS, KU Leuven, Belgium, ²Centre for X-ray Tomography, Ghent University, Belgium, ³Flanders Centre of Postharvest Technology, Belgium
- [P2.183] **Why powder jaggery has more shelf life than solid jaggery?**
P. Verma^{*}, S. Mahajani, N.G. Shah, Indian Institute of Technology Bombay, India
- [P2.184] **Olfactometric process: New insights in automated acquisition and data treatment**
A. Villière^{*1}, F. Guillet², C. Prost¹, ¹ONIRIS-GEPEA CNRS 6144 - Flavor, France, ²Polytech Nantes - LINA CNRS 6241, France
- [P2.185] **Effect of knife-hammer milling blades on moisture loss of maize**
N. Apichadsupapakajon¹, K. Yongsiri¹, N. Rattanatriraksa², P. Meechaiprasittikul², V. Tangwarodomnukun¹, C. Viriyarattanasak^{*1}, ¹King Mongkut's University of Technology Thonburi, Thailand, ²Betagro Public Co., LTD., Thailand
- [P2.186] **Texture modification of cooked chicken breast for the elderly by Alcalase and egg white powder**
P. Charurungsipong, C. Sae-lor, N. Angsuchaikij, C. Viriyarattanasak^{*}, P. Vongsawasdi, King Mongkut's University of Technology Thonburi, Thailand
- [P2.187] **Locating the occurrence of detrimental mechanical effects on fruit particles in the processing of chunky fruit preparations through experiment and simulation**
L. Vulprecht^{*}, T. Wölken, C. Rauh, Technische Universität Berlin, Germany
- [P2.188] **Enumeration and identification of microorganisms in cream tarts using MALDI-TOF-MS**
A. Weiss^{*}, A. Fritz, C. Lass-Flörl, K. Bach, Management Center Innsbruck, Austria
- [P2.189] **Analysis of the viscoelastic properties of biopolymeric systems and their role in food extrusion**
P. Wittek^{*}, H.P. Karbstein, M.A. Emin, Karlsruhe Institute of Technology, Germany
- [P2.190] **Investigating the use of zein as water insoluble excipient for spray dry encapsulation of green jelly leaf (*Cyclea barbata* Miers) extract**
J.J.L. Wong^{*}, A.I.C. Wong, O. Yuliarti, Singapore Polytechnic, Singapore
- [P2.191] **Effect of baking temperature on digestion of lipids in fat-blended rice flour based food**
O. Tangsathitchot, S. Wongsasulak^{*}, King Mongkut's University of Technology Thonburi, Thailand
- [P2.192] **Effect of steaming on digestion of lipids in fat-blended rice flour based food**
U. Chirojchaturont, S. Wongsasulak^{*}, King Mongkut's University of Technology Thonburi, Thailand
- [P2.193] **Influences of steamed rice on the survival of encapsulated *Lactobacillus plantarum* during in vitro digestion**
K. Srichaisupakit, S. Wongsasulak^{*}, King Mongkut's University of Technology Thonburi, Thailand
- [P2.194] **Redlosses: Reducing food losses by microbial spoilage prediction**
M. Zagorec, INRA, France
- [P2.195] **Quantification of protein thiol-quinone adducts in minced beef added polyphenols during chill storage**
S.S. Arsad¹, A. Zainudin^{*1,2}, C. de Gobba¹, S. Jongberg¹, R. Lametsch¹, F.H. Larsen¹, M.L. Andersen¹, M.N. Lund¹, ¹University of Copenhagen, Denmark, ²Universiti Malaysia Perlis, Malaysia
- [P2.196] **Generation of aggregates of alpha-lactalbumin by light exposure**
Z. Zhao^{*}, M. M. Poojary, M. N. Lund, University of Copenhagen, Denmark
- [P2.197] **Alleviation of redundant oil intake in deep fried foods by the application of edible coating**
B. Hussain, M. Asim Shabbir^{*}, A. Shehzad, M. Rafiq Khan, M. Saeed, National Institute of Food Science and Technology, University of Agriculture, Faisalabad, Pakistan

- [P2.198] Evaluation of simultaneous fermentation with *Saccharomyces cerevisiae* and *Geotrichum fragrans* to produce natural fruity beer**
M. Tan*^{1,2}, A. Shum Cheong Sing¹, Y. Caro^{1,2}, J.M. Francois³, T. Petit^{1,2}, ¹Université de la Réunion, Reunion, ²IUT de la Réunion, Reunion, ³INSA de Toulouse, France
- [P2.199] Physicochemical, microbiological and sensorial studies of meat transformation using Biltong-like process**
M. Tan*^{1,2}, Y. Caro^{1,2}, T. Regnier³, T. Petit^{1,2}, ¹Université de la Réunion, Reunion, ²IUT de la Réunion, Reunion, ³Tshwane University of Technology, South Africa
- [P2.200] Characterization of Coffee Silverskin to be use as functional ingredient**
E. Arriola-Guevara¹, E. Beltran-Medina², H. Espinosa-Andrews*², R.I. Corona-Gonzalez¹, E. Padilla-Camberos², G.M. Guatemala-Morales¹, ¹Universidad De Guadalajara, Mexico, ²Centro De Investigacion Y Asistencia En Tecnologia Y Diseño Del Estado De Jalisco, A.C., Mexico
- [P2.201] Temperature fractionation, and physicochemical and rheological analysis of psyllium**
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Y. Ren*¹, B.R. Linter², T.J. Foster¹, ¹University of Nottingham, UK, ²PepsiCo International Ltd, UK
- [P2.202] Development of specific tool for modelling knowledge on wheat flour dough behaviour during production of different bakery products**
A. Shehzad*^{1,2}, L. Chaunier¹, H. Chiron¹, G. Della Valle¹, K. Kansou¹, D. Lourdin¹, J.E. Maigret¹, A.L. Réguerre¹, ¹INRA, UR 1268 Biopolymères Interaction & Assemblages (BIA), BP 71627, 44316-Nantes Cedex 3, France, ²National Institute of Food Science and Technology (NIFSAT), University of Agriculture Faisalabad (UAF), 38040-Faisalabad, Pakistan
- [P2.203] Protein quality of plant-based beverages: Nutritional consequences and future approaches**
K.A. Kopf-Bolanaz, A. Sousa, T. Kistler*, Bern University of Applied Science, Switzerland
- [P2.204] Drying methods influence on the phenolic compound bioaccessibility in fruit products: A comparative study**
C. Beres¹, L. da Silva², D. Pereira², A. Ribeiro¹, C. Mellinger-Silva¹, K. dos Santos¹, R. Tonon¹, F. Gomes¹, L. Cabral*¹, ¹Embrapa, Brazil, ²Universidade Federal Rural do Rio de Janeiro, Brazil