


**Innovations in Attractive and Sustainable Food for Health**  
 28th EFFoST Conference | 7th Food Factory for the Future Conference



25-28 November 2014 • Uppsala Konsert and Kongress, Uppsala, Sweden

FOOD FACTORY

Tuesday, 25 <sup>th</sup> November 2014	
09:00-18:00	Pre-conference Workshops
Wednesday, 26 <sup>th</sup> November 2014	
08:00-09:00	Registration and Coffee <i>Sal D Vaksala</i>
09:00-10:00	<b>Oral Session 1</b> Chair: Lilia Ahrné Room: <i>Sal B</i>
09:00-09:15	Welcome, Lilia Ahrne, Chair of the Congress , Food Science Sweden, SP- Technical Research Institute of Sweden and Anne-Marie Hermansson, Chair of the National Committee for Nutrition and Food Sciences of The Royal Swedish Academy of Sciences (KVA)
09:15-10:00	<b>[Inv.01]</b> <b>Sweden - Food, science and society</b> <i>J. Schnürer, Swedish University of Agricultural Sciences, Sweden</i>
10:00-10:30	<b>Coffee break</b> <i>Sal D Vaksala</i>
10:30-12:00	<b>Oral Session 2</b> Chair: Lilia Ahrné Room: <i>Sal B</i>
10:30-11:00	<b>[Inv.02]</b> <b>Global visions for the role of food science and technology to meet societal and technological challenges</b> <i>P. Lillford*<sup>1</sup>, A-M. Hermansson<sup>2</sup>, <sup>1</sup>University of Birmingham, UK, <sup>2</sup>Chalmers University, Sweden</i>
11:00-11:30	<b>[Inv.03]</b> <b>From wheat bran to Arabinoxylan Oligosaccharides: From production over demonstration of prebiotics effects and regulatory aspects to product applications</b> <i>J.A. Delcour*<sup>1</sup>, C.M. Courtin<sup>2</sup>, K. Verbeke<sup>2</sup>, W.F. Broekaert<sup>1</sup>, <sup>1</sup>Katholieke Universiteit, Belgium, <sup>2</sup>University Hospital, Belgium</i>
11:30-12:00	<b>[Inv.04]</b> <b>Opportunities for food science and technology to support the growth ambition of Arla Foods</b> <i>P. Cornillon, Arla Foods, Denmark</i>
12:00-13:15	<b>Lunch</b> <i>Sal D Vaksala</i>

12:15-13:15	<b>Writing a world class paper – tips for successful publishing</b> <b>Wendy Hurp</b>		
13:15-15:30	<b>Food &amp; Health 1</b> <b>Chairs: Prof Per Åman &amp; Elin Östman</b> <i>Sal B</i>	<b>Resource efficient 1</b> <b>Chairs: Hugg De Vries &amp; Alain le Bail</b> <i>Sal C</i>	 <b>Safety 1</b> <b>Chairs: Huub Lelieveld &amp; Geoffrey Campbell</b> <i>K3/K4</i>
13:15-13:45	<b>[Inv.05]</b> <b>Effects of rye, dietary fibre and plant protein on appetite, fermentation and metabolic responses in humans</b> I. Lee <sup>1</sup> , L. Shi <sup>1</sup> , C. Brunius <sup>1</sup> , M. Lindelöf <sup>1</sup> , U. Risérus <sup>2</sup> , D.L. Webb <sup>2</sup> , P.M. Hellström <sup>2</sup> , A.A. Moazzami <sup>2</sup> , R. Landberg <sup>*1,2</sup> , <sup>1</sup> Swedish University of Agricultural Sciences, Sweden, <sup>2</sup> Uppsala University, Sweden, <sup>3</sup> Institute of Environmental Medicine, Sweden	<b>[Inv.07]</b> <b>Virtual water and water footprint of food production and processing</b> W. Spiess, <i>IAFST, Germany</i>	<b>[Inv.09]</b> <b>Safety throughout the Food Chain (Hygienic design and contamination control)</b> G. Campbell-Platt, <i>University of Reading, UK</i>
13:45-14:15	<b>[Inv.06]</b> <b>Design of food products and meals for improved postprandial glycaemia</b> E. Östman, <i>Lund University, Sweden</i>	<b>[Inv.08]</b> <b>Environmental issues related to the baking technology</b> A. Le-Bail <sup>*1</sup> , V. Jury <sup>1</sup> , O. Rouaud <sup>1</sup> , M. Havet <sup>1</sup> , L. Boillereaux <sup>1</sup> , J.Y. Monteau <sup>1</sup> , A. Rzigue <sup>1</sup> , G. Dervilly-Pinel <sup>1</sup> , B. Veyrand <sup>1</sup> , B. Lebizet <sup>1</sup> , <sup>1</sup> ONIRIS-CNRS-GEPEA, France, <sup>2</sup> ONIRIS-INRA-LABERCA, France	<b>[Inv.10]</b> <b>Impact of emerging technologies on "traditional" and emerging (micro) organism</b> D. Knorr, <i>Technical University Berlin, Germany</i>
14:15-14:30	<b>[O1.01]</b> <b>Technological approach to prepare meat products with potential added value for human health</b> R. Virgili, G. Sacconi*, M. Bergamaschi, G. Parolari, G. Barbieri, A.C. Blasi, M. Campanile, <i>SSICA - Stazione Sperimentale Industria Conserve, Italy</i>	<b>[O2.01]</b> <b>Increasing energy efficiency and sustainability of food chains by novel Reference Petri Nets</b> A. Delgado <sup>*1</sup> , F. Gross <sup>1</sup> , C. Rauh <sup>1,2</sup> , <sup>1</sup> Friedrich-Alexander University Erlangen-Nuremberg, Germany, <sup>2</sup> TU Berlin, Germany	<b>[O3.01]</b> <b>Nitrogen gas flushing technology to preserve microbial and chemical qualities of milks during the cold chain storage</b> P. Munsch-Alatossava, T. Alatossava*, <i>University of Helsinki, Finland</i>
14:30-14:45	<b>[O1.02]</b> <b>Nutritional interest of faba bean enriched pasta</b> V. Greffeuille <sup>1</sup> , A. Marsset-Baglieri <sup>2</sup> , N. Molinari <sup>3</sup> , D. Cassan <sup>1</sup> , T. Sutra <sup>4</sup> , A. Avignon <sup>4</sup> , V. Micard <sup>*1</sup> , <sup>1</sup> SupAgro-INRA, France, <sup>2</sup> AgroParisTech-INRA, France, <sup>3</sup> INSERM, France,	<b>[O2.02]</b> <b>Sequential ventilation reduces the energy consumption of the cheese ripening rooms</b> G.V. Corrieu <sup>*1</sup> , B. Perret <sup>2</sup> , J. Samelis <sup>3</sup> , D. O'Callaghan <sup>4</sup> , I. Llop <sup>5</sup> , J-M. Dumontel <sup>6</sup> , C. O'Donnell <sup>7</sup> , <sup>1</sup> Bioval Process, France, <sup>2</sup> INRA - JRU GMPA, France, <sup>3</sup> DEMETER, Greece, <sup>4</sup> TEAGASC, Ireland, <sup>5</sup> IRIS, Spain, <sup>6</sup> C2AP, France,	<b>[O3.02]</b> <b>Decontamination with gaseous H2O2 depends on bacterial surface hydrophobicity</b> E. Eschlbeck <sup>*1</sup> , K. Pruß <sup>2</sup> , U. Kulozik <sup>1</sup> , <sup>1</sup> Technische Universität München, Germany, <sup>2</sup> Fraunhofer-Institut für Grenzflächen- und Bioverfahrenstechnik, Germany

	<sup>4</sup> CHRU-Montpellier, France	<sup>7</sup> Biosystems, Ireland	
14:45-15:00	<b>[O1.03]</b> <b>Impact of processing and matrix structure on lycopene bioaccessibility in tomatoes</b> P. Palmero, L. Lemmens, I. Colle, A. Panozzo*, M. Hendrickx, A. Van Loey, <i>KU Leuven, Belgium</i>	<b>[O2.03]</b> <b>The Biorefinery concept transfer to food waste - an sustainable story</b> K. Bach*, B. Kilic, <i>Management Center Innsbruck, Austria</i>	<b>[O3.03]</b> <b>Remote plasma application – inactivation mechanisms of bacterial spores in aqueous solutions</b> C. Hertwig <sup>1</sup> , K. Reineke <sup>1</sup> , J. Ehlbeck <sup>2</sup> , O. Schlüter* <sup>1</sup> , <sup>1</sup> <i>Leibniz Institute for Agricultural Engineering (ATB), Germany</i> , <sup>2</sup> <i>Leibniz Institute for Plasma Science and Technology, Germany</i>
15:00-15:15	<b>[O1.04]</b> <b>Influence of the structure and processing of almond on lipid digestibility</b> M.G. Grundy* <sup>1</sup> , H.G. Gaussier <sup>2</sup> , F.C. Carriere <sup>2</sup> , P.B. Butterworth <sup>1</sup> , P.E. Ellis <sup>1</sup> , <sup>1</sup> <i>King's College London, UK</i> , <sup>2</sup> <i>CNRS-Aix Marseille Université, France</i>	<b>[O2.04]</b> <b>Structural and compositional changes during the cleaning process of milk fouling from UHT treated skimmed milk</b> C. Hagsten* <sup>1,4</sup> , L. Hamberg <sup>1</sup> , N. Lorén <sup>1</sup> , J. Wiklund <sup>1</sup> , F. Innings <sup>2</sup> , L. Nilsson <sup>3</sup> , M. Paulsson <sup>4</sup> , C. Trägårdh <sup>4</sup> , T. Nylander <sup>4</sup> , <sup>1</sup> <i>The Swedish Institute for Food and Biotechnology, Sweden</i> , <sup>2</sup> <i>Tetra Pak Processing Systems, Sweden</i> , <sup>3</sup> <i>Arla Foods, Sweden</i> , <sup>4</sup> <i>Lund University, Sweden</i>	<b>[O3.04]</b> <b>Effects of decontaminated fish raw materials from Baltic Sea on product quality and performance of Arctic charr (<i>Salvelinus alpinus</i>)</b> K. Cheng*, L. Wagner, A.A. Moazzami, P. Gómez-Requeni, S. Trattner, J. Pickova, <i>Swedish University of Agricultural Sciences, Sweden</i>
15:15-15:30	<b>[O1.05]</b> <b>Consumption of casein more than that of whey is associated with a reduction in inflammatory status in healthy overweight and obese persons</b> W. Calame* <sup>1</sup> , M. Claessens <sup>2</sup> , S. Witteman-Monsheimer <sup>2</sup> , M.A. Van Baak <sup>2</sup> , C. Flynn <sup>1</sup> , A.D. Siemensma <sup>1</sup> , <sup>1</sup> <i>Kerry Group, Ireland</i> , <sup>2</sup> <i>Nutrim, The Netherlands</i>	<b>[O2.05]</b> <b>Studying the cleaning of soft solid layers using the scanning fluid dynamic gauge</b> A. Ali* <sup>1</sup> , Y.M.J. Chew <sup>2</sup> , P.W. Gordon <sup>1</sup> , D.I. Wilson <sup>1</sup> , <sup>1</sup> <i>University of Cambridge, UK</i> , <sup>2</sup> <i>University of Bath, UK</i>	<b>[O3.05]</b> <b>Mould pathway characterization by novel electronic nose on different foodstuff</b> V. Sberveglieri* <sup>1,2</sup> , E. Nunez Carmona <sup>1,3</sup> , A. Pulvirenti <sup>1,2</sup> , <sup>1</sup> <i>Univeristy of Modena and Reggio Emilia, Italy</i> , <sup>2</sup> <i>CNR-INO sensor lab, Italy</i> , <sup>3</sup> <i>CNR - IBF, Italy</i>
<b>15:30-16:00</b>	<b>Coffee break</b> <i>Sal D Vaksala</i>		
<b>16:00-18:15</b>	<b>Food &amp; Health 2</b> <b>Chairs: Kees de Gooijer &amp; Anne van Loey</b> <i>Sal B</i>	<b>Resource efficient 2</b> <b>Chairs: Prof Viktor Nedovic &amp; Petros Taukois</b> <i>Sal C</i>	<b>Safety 2</b> <b>Chairs: Nicolas Chomel &amp; Knuth Lorenzen</b> <i>K3/K4</i>
16:00-16:30	<b>[Inv.11]</b> <b>Impact of processing on structural, health and flavor properties of fruit and vegetable based foods</b> A. Van Loey*, A. Sankaran, H.H. Nguyen, P.	<b>[Inv.13]</b> <b>Effect of conventional and novel technologies on the oil yield from olives</b> V. Andreou <sup>1</sup> , Z. Alexandrakis <sup>1</sup> , G. Katsaros <sup>1</sup> , D. Oikonomou <sup>2</sup> , S. Topfl <sup>3</sup> , P. Taoukis* <sup>1</sup> , <sup>1</sup> <i>National</i>	<b>[Inv.15]</b> <b>Hygienic design and contamination prevention</b> K. Lorenzen, <i>EHEDG, Germany</i>

	Palmero, S. Wibowo, M. Koutidou, K. Aganovic, P. Tsitlakidou, A. Panozzo, <i>Laboratory of Food Technology, Belgium</i>	<i>Technical University of Athens, Greece,</i> <sup>2</sup> <i>National Agricultural Research Foundation (NAGREF), Greece,</i> <sup>3</sup> <i>German Institute of Food Technologies (DIL), Germany</i>	
16:30-17:00	<b>[Inv.12]</b> <b>Oats for sustainable production of healthy dairy-alternative foods</b> A. Triantafyllou, <i>Oatly, Sweden</i>	<b>[Inv.14]</b> <b>Adding value to seafood processing side streams - a step towards a circular economy</b> I. Undeland, <i>Chalmers University of Technology, Sweden</i>	<b>[Inv.16]</b> <b>Hygienic design of washing tanks in fresh cut food industry: Influence of the flow pattern on the biofilm build-up</b> C. Cunnault <sup>1</sup> , F. Aloui <sup>3</sup> , A. Trigui <sup>3</sup> , C. Faille <sup>1</sup> , L. Bouvier <sup>1</sup> , H. Foste <sup>2</sup> , W. Augustin <sup>2</sup> , S. Scholl <sup>2</sup> , P. Debreyne <sup>1</sup> , T. Benezech <sup>*1</sup> , <sup>1</sup> <i>INRA, UR638 Interface Processes and Hygiene of Materials, France,</i> <sup>2</sup> <i>Technische Universität Braunschweig, Germany,</i> <sup>3</sup> <i>Université de Lille Nord de France, France</i>
17:00-17:15	<b>[O1.06]</b> <b>Design of folate encapsulation systems through nanotechnology</b> E. Pérez-Esteve <sup>*1</sup> , M. Ruiz-Rico <sup>1</sup> , A. Bernardos <sup>2</sup> , R. Martínez-Máñez <sup>1,3</sup> , J.M. Barat <sup>1</sup> , <sup>1</sup> <i>Universitat Politècnica de València, Spain,</i> <sup>2</sup> <i>Czech University of Life Sciences Prague, Czech Republic,</i> <sup>3</sup> <i>CIBER de Bioingeniería, Biomateriales y Nanomedicina (CIBER-BBN), Spain</i>	<b>[O2.06]</b> <b>Ultrafiltration of marinated herring (<i>Clupea harengus</i>) brine by ceramic membranes to recover high value compounds</b> N. Gringer <sup>*1</sup> , S.V. Hosseini <sup>2,3</sup> , T. Svendsen <sup>4</sup> , H.H. Nielsen <sup>1</sup> , I. Undeland <sup>2</sup> , C.P. Baron <sup>1</sup> , <sup>1</sup> <i>Technical University of Denmark, Denmark,</i> <sup>2</sup> <i>Chalmers University of Technology, Sweden,</i> <sup>3</sup> <i>University of Tehran, Iran,</i> <sup>4</sup> <i>LiqTech International A/S, Denmark</i>	<b>[O3.06]</b> <b>Comparative cleaning tests of modified protein and starch residues</b> C. Otto <sup>*</sup> , M. Hauschild, S. Zahn, H. Rohm, <i>Technische Universität Dresden, Germany</i>
17:15-17:30	<b>[O1.07]</b> <b>In silico strategies for the generation of bioactive peptides with potential benefits in the prevention of diseases associated with metabolic syndrome and mental health</b> T. Lafarga <sup>*</sup> , M. Hayes, <i>Teagasc Food Research Centre, Ireland</i>	<b>[O2.07]</b> <b>Development of a sustainable process for the solid-liquid extraction of antioxidants from oat</b> P-V. Pérez-Vega <sup>*</sup> , O-M. Orozco-Mena, O-R. Ortega-Rivas, S-O. Sameron-Ochoa, <i>University of Chihuahua, Mexico</i>	<b>[O3.07]</b> <b>Novel rapid test determining frying oil quality</b> E.P. Kalogianni, <i>Alexander Technological Educational Institution of Thessaloniki, Greece</i>
17:30-17:45	<b>[O1.08]</b> <b>Irish soft ripened cheeses as a source of bioactive peptides</b> K. Creamer <sup>*</sup> , J.C. Jacquier, E.D. O'Riordan, M. O'Sullivan, <i>University College Dublin, Ireland</i>	<b>[O2.08]</b> <b>Valorisation of Okara through Isoflavone recovery</b> L. Jankowiak, R.M. Boom, A.J. van der Goot <sup>*</sup> , <i>Wageningen University, The Netherlands</i>	<b>[O3.08]</b> <b>Decision support for formulation of mixed ready-to-eat delis salads to ensure safe, tasty and nutritious products</b> T. Skjerdal <sup>*</sup> , G.T. Tessema, T.M. Fagereng, C. From, <i>Norwegian Veterinary Institute, Norway</i>

17:45-18:00	<p><b>[O1.09]</b>  <b>Chitosan-copper based microencapsulation system for the intestinal delivery of food bioactives</b>  C. Duffy*, E.D. O' Riordan, M. O' Sullivan, J.C. Jacquier, <i>University College Dublin, Ireland</i></p>	<p><b>[O2.09]</b>  <b>Effect of novel pretreatment techniques on the extraction of anthocyanins from Swedish bilberries using supercritical carbon dioxide with ethanol as co-solvent</b>  S. Kerbstadt*<sup>1,2</sup>, L. Eliasson<sup>1</sup>, L. Ahrné<sup>1</sup>, A. Mustafa<sup>1,3</sup>, <sup>1</sup><i>SIK –The Swedish Institute for Food and Biotechnology, Sweden</i>, <sup>2</sup><i>Hochschule Osnabrück - University of Applied Sciences, Germany</i>, <sup>3</sup><i>NutraGreen – Research and technical Solutions, Sweden</i></p>	<p><b>[O3.09]</b>  <b>Toward a sustainable Modified Atmosphere Packaging modelling for a better food safety and shelf life prediction</b>  V. Guillard*<sup>1</sup>, C. Guillaume<sup>1</sup>, E. Chaix<sup>1</sup>, L. Menut<sup>2</sup>, P. Buche<sup>2</sup>, E. Gastaldi<sup>1</sup>, S. Peyron<sup>1</sup>, P. Chalier<sup>1</sup>, H. Coussy<sup>1</sup>, N. Gontard<sup>2</sup>, <sup>1</sup><i>University of Montpellier 2, France</i>, <sup>2</sup><i>INRA, France</i></p>
18:00-18:15	<p><b>[O1.10]</b>  <b>Modulating the digestibility of emulsions using hydrophobically modified inulin, silica or protein-polysaccharide nano-particles</b>  D. Meshulam*<sup>1,2</sup>, P.E. Ruiz-Rodriguez<sup>1,2</sup>, Y. Salvuter<sup>1</sup>, U. Lesmes<sup>1,2</sup>, <sup>1</sup><i>Technion- Israel Institute of Technology, Israel</i>, <sup>2</sup><i>Russel Berrie Nanotechnology Institute, Israel</i></p>	<p><b>[O2.10]</b>  <b>Production of protein hydrolysates from deboned chicken meat rest raw material for human consumption</b>  A.K. Carvajal*<sup>1</sup>, R. Slizyte<sup>1</sup>, G. Tveidt<sup>2</sup>, T. Rustad<sup>2</sup>, <sup>1</sup><i>SINTEF Fisheries and Aquac, Norway</i>, <sup>2</sup><i>The Norwegian University of Science and Technology, Norway</i></p>	<p><b>[O3.10]</b>  <b>An open-source software framework for food safety analysis and modelling</b>  M. Filter*, C. Thoens, A. Falenski, B. Appel, A. Kaesbohrer, A.A. Weiser, <i>Federal Institute for Risk Assessment, Germany</i></p>
18:30-20:00	<p><b>Welcome Reception and Poster Session 1</b>  <i>Sal D Vaksala</i></p>		
<b>Thursday, 27<sup>th</sup> November 2014</b>			
08:00-09:30	<p><b>Oral Session 3</b>  <b>Chair: Hugg De Vries</b>  <b>Room: Sal B</b></p>		
08:00-08:30	<p><b>[Inv.17]</b>  <b>Food research in horizon 2020</b>  J. Lucas, <i>European Commission, Belgium</i></p>		
08:30-09:00	<p><b>[Inv.18]</b>  <b>ERC support for life sciences - An opportunity for the food science research community in Europe</b>  F.A. Tomás-Barberán*, J-L. Khalfaoui, <i>European Research Council, Spain</i></p>		
09:00-09:30	<p><b>[Inv.19]</b>  <b>A food system approach to ensure resource use efficiency</b>  L. Milà i Canals*<sup>1</sup>, H. Westhoek<sup>2</sup>, J. Ingram<sup>3</sup>, S. van Berkum<sup>4</sup>, J. Lomax<sup>1</sup>, J. Herrick<sup>5</sup>, M. Hajer<sup>2</sup>, <sup>1</sup><i>United Nations Environment Programme, France</i>, <sup>2</sup><i>PBL Netherlands Environmental Assessment Agency, The Netherlands</i>, <sup>3</sup><i>University of Oxford, UK</i>, <sup>4</sup><i>LEI Agricultural Economics Research Institute, The Netherlands</i>, <sup>5</sup><i>USDA Agricultural Research Service, USA</i></p>		
09:30-10:00	<p><b>Coffee break</b>  <i>Sal D Vaksala</i></p>		

10:00-12:15	Food & Health 3 Chairs: Anne-Sophie Sandberg & Alastair Ross <i>Sal B</i>	Automation Chairs: Marco Dalla Rosa & Cornelia Rauh <i>Sal C</i>	Design & Processing 1 Chairs: Oliver Schluter & José María Lagaron <i>K3/K4</i>
10:00-10:30	<p><b>[Inv.20]</b> Determining what people eat without questionnaires, recalls or diaries. Is it possible? A.B. Ross, <i>Chalmers University of Technology, Sweden</i></p>	<p><b>[Inv.22]</b> Robots as tools for flexible automation of food manufacturing - Challenges and possible benefits V. Heinz, <i>German Institute of Food Technologies, Germany</i></p>	<p><b>[Inv.24]</b> Applications of electro-hydrodynamic processing of biopolymers in food and food packaging M.J. Fabra, A. Lopez-Rubio, J.M. Lagaron*, <i>IATA-CSIC, Spain</i></p>
10:30-11:00	<p><b>[Inv.21]</b> Food4Me, the future in personalised nutrition M. Walsh, <i>University College Dublin, Ireland</i></p>	<p><b>[Inv.23]</b> Process control strategies in food technology C. Rauh, <i>Institute of Food Biotechnology and Food Process Engineering, Germany</i></p>	<p><b>[Inv.25]</b> 3D food printing: Creating shapes and textures K. van Bommel*, M. Berkhout, J. Diaz, J. Henket, M. Noort, <i>TNO, The Netherlands</i></p>
11:00-11:15	<p><b>[O1.11]</b> Methanolic extract of white asparagus shoots activates TRAIL apoptotic death pathway in human cancer cells and inhibits colon carcinogenesis in a preclinical model S.B. Bousserouel*, R.F. Raul, M.J. Marescaux J, <i>University Strasbourg IRCAD, France</i></p>	<p><b>[O2.11]</b> Millimeter-wave based contactless sensing of food moisture content G. Pandey*, W. Vandermeiren, J. Stiens, <i>Vrije Universiteit Brussel, Belgium</i></p>	<p><b>[O3.11]</b> Ultrasonic effect on the rheology of protein solutions J.J. O'Sullivan*, I.T. Norton, <i>University of Birmingham, UK</i></p>
11:15-11:30	<p><b>[O1.12]</b> Food supplement with probiotics and berries for suppression of low grade inflammation in elderly: An experimental model K.V. Vasudevan*, G.M. Molin, S.V. Ahrné, J.T.B. Jeppson, A.H. Håkansson, M.O. Olsson, <i>Lund University, Sweden</i></p>	<p><b>[O2.12]</b> The potential of VNIR hyperspectral imaging for meat trimming automation N. Nguyen Do Trong<sup>1</sup>, J. Keresztes<sup>1</sup>, C. Blanch<sup>2</sup>, S. Vermeir<sup>1</sup>, A. Lambrechts<sup>2</sup>, V. De Graef<sup>3</sup>, W. Saeys<sup>1</sup>, J. van Roy<sup>*1</sup>, <sup>1</sup><i>KU Leuven, Belgium</i>, <sup>2</sup><i>Imec Belgium, Belgium</i>, <sup>3</sup><i>Flanders' Food, Belgium</i></p>	<p><b>[O3.12]</b> Physical and oxidative characteristics of soy protein isolate oil-in-water emulsions stabilized by conventional and ultra-high pressure homogenisation C. Fernández-Ávila*, A.J. Trujillo, <i>Universitat Autònoma de Barcelona, Spain</i></p>
11:30-11:45	<p><b>[O1.13]</b> Probiotic <i>Lactobacillus rhamnosus</i> GG ameliorates the oxidative stress and mucosal immunity in <i>Giardia intestinalis</i>-infected BALB/c mice G. Shukla*, N. Goyal, <i>Panjab University, India</i></p>	<p><b>[O2.13]</b> Traceability system evolution's need for food labelling G. Petit*, G. Bertoluci, G. Trystram, C. Lecomte, A. Chapdaniel, <i>AgroParisTech, France</i></p>	<p><b>[O3.13]</b> Microwave freeze drying: A promising substitute for conventional freeze drying shown by the preservation of berries S. Ambros*, U. Kulozik, <i>Technische Universität München, Germany</i></p>
11:45-12:00	<p><b>[O1.14]</b> Microstructure of whole grain rye products and its impact on in vitro digestion D.P. Johansson<sup>*1</sup>, R. Landberg<sup>1,2</sup>, M. Alminger<sup>3</sup>, M. Langton<sup>1</sup>, <sup>1</sup><i>Swedish University</i></p>	<p><b>[O2.14]</b> Linking pre-harvest data with post-harvest data for process optimization in the salmon value chain G. Ørnholt-Johansson*, M.E. Nielsen, M. Guðjónsdóttir, S. Frosch, <i>Technical University of Denmark, Denmark</i></p>	<p><b>[O3.14]</b> Pef processing at industrial relevant conditions: Possibilities and constraints R.A.H. Timmermans<sup>*1</sup>, M.N. Nierop Groot<sup>1</sup>, A.L. Nederhoff<sup>1</sup>, M.A.J.S. Van Boekel<sup>2</sup>, A.M. Matser<sup>1</sup>, H.C.</p>

	<i>of Agricultural Sciences, Sweden,</i> <sup>2</sup> <i>Karolinska Insitutet, Sweden,</i> <sup>3</sup> <i>Chalmers University of Technology, Sweden</i>		Mastwijk <sup>1</sup> , <sup>1</sup> <i>Food &amp; Biobased Research, The Netherlands,</i> <sup>2</sup> <i>Wageningen University, The Netherlands</i>
12:00-12:15	<b>[O1.15]</b> <b>Screening of bioactive compounds from vegetable processing by-products using zebrafish model</b> M. Caro, C. Bald, V. Navarro, I. Tueros*, <i>Azti-Tecnalia, Spain</i>	<b>[O2.15]</b> <b>Technology for efficient and automated food processsing</b> H. Fure, E. Bar*, H. Westavik, <i>SINTEF Fisheries and Aquaculture, Norway</i>	<b>[O3.15]</b> <b>Production of starch nanoparticles by dissolution and nanoprecipitation for use in food-grade Pickering emulsions</b> H. Saari* <sup>1</sup> , M. Sjöo <sup>1,2</sup> , M. Rayner <sup>1,2</sup> , <sup>1</sup> <i>Lund University, Sweden,</i> <sup>2</sup> <i>Speximo AB, Sweden</i>
<b>12:15-14:00</b>	<b>Lunch and Poster Session 2</b> <i>Sal D Vaksala</i>		
<b>12:30-13:00</b>	<b>Oral Session 4</b> <b>Chair: Hugg De Vries</b> <b>Room: Sal B</b>		
12:30-13:00	<b>[Inv.26]</b> <b>Microbes inside: About food, microbes and man</b> W.M. de Vos, <i>Wageningen and Helsinki University, The Netherlands</i>		
<b>14:00-16:00</b>	<b>Securefish Workshop - Improving food security by reducing post harvest losses in the fisheries sector</b> <b>K1</b>		
<b>14:00-16:15</b>	<b>Design &amp; Processing 2</b> <b>Chairs: Peter Lillford &amp; Eva Tornberg</b> <b>Sal B</b>	<b>EAFE</b> <b>Chairs: Prof. Yrjö Roos &amp; Nathalie Gontard</b> <b>Sal C</b>	<b>Environment</b> <b>Chairs: Elisabeth Rytter &amp; Frederike Ziegler</b> <b>K3/K4</b>
14:00-14:30	<b>[Inv.27]</b> <b>The recipe of a successful food innovation</b> L. Bialek, <i>R&amp;D Unilever, The Netherlands</i>	<b>[Inv.29]</b> <b>Promoting food wastes reduction by developing innovative tailor-made food packaging from food industry by-products: The EcoBioCAP European project</b> N. Gontard* <sup>1</sup> , C. Schönweitz <sup>2</sup> , F. Fava <sup>3</sup> , C. Lagaron <sup>4</sup> , M. Majone <sup>5</sup> , A. Vicente <sup>6</sup> , L. Ahrne <sup>7</sup> , A. Sebök <sup>8</sup> , <sup>1</sup> <i>University of Montpellier 2, France,</i> <sup>2</sup> <i>Fraunhofer IVV, Germany,</i> <sup>3</sup> <i>University of Bologna, Italy,</i> <sup>4</sup> <i>CSIC, Spain,</i> <sup>5</sup> <i>University of Roma, Italy,</i> <sup>6</sup> <i>University of Braga, Portugal,</i> <sup>7</sup> <i>SIK, Sweden,</i> <sup>8</sup> <i>Campden BRI, Hungary</i>	<b>[Inv.31]</b> <b>Promoting a more sustainable dairy production and consumption</b> Anna-Karin Modin-Edman, <i>Arla Foods, Denmark</i>
14:30-15:00	<b>[Inv.28]</b> <b>Rheological and microstructural properties of dietary fibre suspensions - An overview</b> E. Tornberg* <sup>1</sup> , E. Bayod <sup>2</sup> , H. Bengtsson <sup>3</sup> , K. Petersson <sup>3</sup> , A. Castro <sup>1</sup> , <sup>1</sup> <i>Engineering and</i>	<b>[Inv.30]</b> <b>Dry fractionation for sustainable production of functional pea ingredient fractions</b> P.J.M. Pelgrom, R.M. Boom, M.A.I. Schutyser*, <i>Wageningen University, The Netherlands</i>	<b>[Inv.32]</b> <b>Seafood production and consumption- diverse supply chains with challenges and potentials</b> F. Ziegler, <i>SIK, Sweden</i>

	<i>Nutrition, Sweden, <sup>2</sup>DSM, JH Heerlen, The Netherlands, <sup>3</sup>Findus Sverige AB, Sweden</i>		
15:00-15:15	<b>[O1.16]</b> <b>Structure and texture design in multiple reformulation of bakery products</b> S. Renzetti*, A. Jurgens, E. Schoen, <i>TNO, The Netherlands</i>	<b>[O2.16]</b> <b>Smiling face of mathematical modeling - food process design with CFD</b> F. Erdogdu, <i>Ankara University, Turkey</i>	<b>[O3.16]</b> <b>Evaluating the nutritional and environmental sustainability of diets</b> C.M. Witthöft*, E. Röö, H. Karlsson, C. Sundberg, <i>Swedish University of Agricultural Sciences, Sweden</i>
15:15-15:30	<b>[O1.17]</b> <b>Shear-induced structure formation of plant-based materials into fibrous materials</b> A.J. van der Goot*, K. Grabowska, <i>Wageningen University, The Netherlands</i>		<b>[O3.17]</b> <b>Environmental performance of a new food processing technology by using life cycle assessment combined with uncertainty analysis</b> A.K.S. Woodhouse* <sup>1</sup> , C. Penicaud <sup>2,3</sup> , K. Östergren <sup>1</sup> , C. Krewer <sup>1</sup> , <sup>1</sup> <i>SIK- Swedish Institute for Food and Biotechnology, Sweden, <sup>2</sup>INRA, UMR782 Génie et Microbiologie des Procédés Alimentaires, France, <sup>3</sup>AgroParisTech, France</i>
15:30-15:45	<b>[O1.18]</b> <b>Pectins: The versatile polysaccharide in plant based foods</b> A.K. Sankaran* <sup>1,2</sup> , J. Nijse <sup>1</sup> , L. Bialek <sup>1</sup> , M. Hendrickx <sup>2</sup> , A.M. Van loey <sup>2</sup> , <sup>1</sup> <i>Unilever R &amp; D, The Netherlands, <sup>2</sup>Katholieke Universiteit Leuven, Belgium</i>	<b>[O2.17]</b> <b>Germination and inactivation mechanisms of Geobacillus stearothermophilus spores by emerging multi hurdle combinations</b> E. Georget* <sup>1,2</sup> , B. Miller <sup>2</sup> , M. Callanan <sup>3</sup> , A. Mathys <sup>2</sup> , V. Heinz <sup>2</sup> , <sup>1</sup> <i>Leibniz Universität Hannover, Germany, <sup>2</sup>German Institute of Food Technologies DIL, Germany, <sup>3</sup>Nestlé Research Center, Switzerland</i>	<b>[O3.18]</b> <b>Towards sustainability in food industry: Energy and environmental impact reduction</b> E. Lopez Quiroga* <sup>1</sup> , S. Bakalis <sup>1</sup> , A. Azapagic <sup>2</sup> , S.A. Tassou <sup>3</sup> , P.J. Fryer <sup>1</sup> , <sup>1</sup> <i>University of Birmingham, UK, <sup>2</sup>University of Manchester, UK, <sup>3</sup>Brunel University, UK</i>
15:45-16:00	<b>[O1.19]</b> <b>Toward the development of functional foods for elderly</b> A.P. Promeyrat*, T.A. Astruc, O.L. Loison, A.V. Venien, C.F. Ferreira, V.S. Santé-Lhoutellier, <i>INRA, France</i>	<b>[O2.18]</b> <b>Observations of local heterogeneities around eyes in semi-hard cheeses: Better understanding of an eye structuring</b> D. Huc* <sup>1,2</sup> , F. Mariette <sup>4,5</sup> , C. Michon <sup>1,2</sup> , <sup>1</sup> <i>AgroParisTech, France, <sup>2</sup>INRA, France, <sup>3</sup>CNAM, France, <sup>4</sup>IRSTEA, France, <sup>5</sup>Université Européenne de Bretagne, France</i>	<b>[O3.19]</b> <b>Food waste assessment at cafeteria at coimbra school of hospitality and tourism</b> J. Carvalho <sup>1,2</sup> , J. Lima <sup>2,3</sup> , A. Rocha* <sup>3,4</sup> <sup>1</sup> <i>College of Health Technology of Coimbra, Portugal, <sup>2</sup>School of Hospitality and Tourism Coimbra, Portugal, <sup>3</sup>University of Porto, Portugal, <sup>4</sup>ICETA, Portugal</i>
16:00-16:15	<b>[O1.20]</b> <b>Flour composition-related control of techno-functional protein properties from Pisum sativum</b> S. Bußler* <sup>1</sup> , A. Weckmüller <sup>2,3</sup> , H. Rawel <sup>2</sup> , S. Rohn <sup>3</sup> , O. Schlüter <sup>1</sup> , <sup>1</sup> <i>Leibniz Institute for</i>	<b>[O2.19]</b> <b>Spray drying microencapsulation of green tea (Camellia sinensis L.) phytochemicals: Potential of colour retention and improvement of sensory properties</b> A. Belščak-Cvitanovic* <sup>1</sup> , V. Nedovic <sup>2</sup> , S. Levic <sup>2</sup> , A.	<b>[O3.20]</b> <b>Food processing equipment design for sustainable food production</b> E.M.S. Bar <sup>1,2</sup> , <sup>1</sup> <i>SINTEF Fisheries and Aquaculture, Norway, <sup>2</sup>NTNU, Norway</i>



	<i>Agricultural Engineering (ATB), Germany, <sup>2</sup>University of Potsdam, Germany, <sup>3</sup>University of Hamburg, Germany</i>	Kalušević <sup>2</sup> , V. Dordevic <sup>2</sup> , D. Komes <sup>1</sup> , B. Bugarski <sup>1</sup> , <sup>1</sup> University of Zagreb, Croatia, <sup>2</sup> University of Belgrade, Serbia	
<b>16:15-16:45</b>	<b>Coffee break</b> <i>Sal D Vaksala</i>		
<b>16:45-18:15</b>	<b>Design &amp; Processing 3</b> Chairs: Prof Cristina Luisa & Christian Malmberg <i>Sal B</i>	<b>TRADEIT and Trafoon</b> <i>Sal C</i>	<b>Young Scientists</b> Chairs: Dietrich Knorr/ Erika Georget <i>K3/K4</i>
16:45-17:00	[Inv.33] <b>How Lantmännen works with research?</b> C. Malmberg, <i>Lantmännen, Sweden</i>	<b>Helena McMahon, TRADEIT</b> <b>Triple helix approach to innovation in the traditional food sector</b>	[O3.21] <b>E. coli antagonistic bacteria present in leafy green vegetables</b> E. Eriksson* <sup>1</sup> , C. Olsson <sup>2</sup> , S. Ahrné <sup>1</sup> , G. Molin <sup>1</sup> , B. Waechter Alsanius <sup>2</sup> , A. Håkansson <sup>1</sup> , <sup>1</sup> Lund University, Sweden, <sup>2</sup> Swedish University of Agricultural Sciences, Sweden
17:00-17:15			[O3.22] <b>Development of a mechanistic pasta drying model for an accurate prediction of internal moisture profiles and pasta quality</b> S. Mercier* <sup>1</sup> , B. Marcos <sup>1</sup> , C. Moresoli <sup>2</sup> , M. Mondor <sup>3</sup> , S. Villeneuve <sup>3</sup> , <sup>1</sup> Université de Sherbrooke, Canada, <sup>2</sup> University of Waterloo, Canada, <sup>3</sup> Agriculture and AgriFood, Canada
17:15-17:30	[O1.21] <b>Dry fractionation for sustainable production of arabinoxylan-enriched wheat bran fractions</b> J. Wang*, E. Smits, M. Buisman, R.M. Boom, M.A.I. Schutyser, <i>Wageningen University, The Netherlands</i>	<b>Susanna Braun, TRAF00N</b> <b>Traditional food network to improve the transfer of knowledge</b>	[O3.23] <b>Kinetics of Strecker degradation during thermal and high pressure high temperature processing of carrot puree</b> B.T. Kebede*, T. Grauwet, T.A. Zewdie, S. Palmers, M. Hendrickx, A. Van Loey, <i>KU Leuven, Belgium</i>
17:30-17:45	[O1.22] <b>Glass transitions to facilitate dry fractionation in food processing</b> L.H.G. van Donkelaar*, A.J. van der Goot, R.M. Boom, <i>Wageningen University, The Netherlands</i>		[O3.24] <b>Exploring the dependence of drying kinetics on particle morphology and process conditions to understand mass transport during spray drying of milk</b> L. Malafronte* <sup>1,2</sup> , L. Ahrné <sup>1</sup> , F. Innings <sup>3</sup> , A. Rasmuson <sup>2</sup> , <sup>1</sup> SIK- The Swedish Institute for Food and

			<i>Biotechnology, Sweden, <sup>2</sup>Chalmers University of Technology, Sweden, <sup>3</sup>Tetra Pak Processing Systems, Sweden</i>
17:45-18:00	<b>[O1.23]</b> <b>Novel in-vitro small intestine model to quantify mass transfer for different food formulations</b> C.G. Latty*, T. Moxon, O. Gouseti, P.J. Fryer, S. Bakalis, <i>University Of Birmingham, UK</i>	<b>Round table discussion</b> <b>21st Century traditional food</b>	<b>[O3.25]</b> <b>Adhesion of bread to baking surface; impact of waiting time before depaning on bread adhesion</b> A.R. Rzigue*, J.Y.M. Monteau, V.J. Jury, A.L.B. Le-Bail, <i>ONIRIS, France</i>
18:00-18:15	<b>[O1.24]</b> <b>Multi scale characterisation of microstructure and water distribution in pasta</b> T. Steglich* <sup>1</sup> , D. Bernin <sup>2</sup> , M. Langton <sup>3</sup> , <sup>1</sup> <i>SIK – The Swedish Institute for Food and Biotechnology, Sweden, <sup>2</sup>Swedish NMR Centre, Sweden, <sup>3</sup>Swedish University of Agricultural Sciences, Sweden</i>		
19:30-22:30	<b>Conference Dinner</b> <i>Hyllan, Uppsala</i>		
<b>Friday, 28<sup>th</sup> November 2014</b>			
09:00-10:00	<b>Oral Session 5</b> <b>Chair: Didier Bonnet</b> <b>Room: Sal B</b>		
09:00-09:30	<b>[Inv.34]</b> <b>Understanding complex glycan utilization in the human microbiota</b> H. Gilbert, <i>Newcastle University, UK</i>		
09:30-10:00	<b>[Inv.35]</b> <b>Meso-structure engineering of foods</b> E. van der Linden, <i>Wageningen University, The Netherlands</i>		
10:00-10:30	<b>Distribution of Awards</b>		
10:30-11:00	<b>Coffee break</b> <i>Sal D Vaksala</i>		

<b>11:00-11:30</b>	<b>Highlights of conference and messages to take home, Dietrich Knorr president of EFFoST</b> <i>Room: Sal B</i>
11:30-12:00	<b>Conference closes with presentation of next conference</b>