

POSTER PROGRAMME

Wednesday, 11 November

Processing – Emerging Technologies

- [P001] **Impact of pulsed electric field on extraction of sugar from sugar beet**
Abdol Majid Maskooki*¹, Mohammad Naghi Eshtiaghi¹, ¹*Khorasan Research Institute for Science and Technology, Iran, Islamic Republic of*, ²*Mahidol University, Thailand*
- [P002] **Effect of High-Pressure Microfluidization Treatment on the Physicochemical Properties of Chitosan-based Film-Forming Dispersions**
María Vargas*¹, Ángela Perdonés¹, Maite Cháfer¹, Amparo Chiralt¹, Chelo González-Martínez¹, ¹*Universidad Politécnica de Valencia, Spain*
- [P003] **Effects of Ultraviolet Light Applied as an Alternative to Heat Treatment on Microorganisms and Aroma Compounds in Milk**
Yonca Yuceer*¹, Burcu Engin¹, ¹*Canakkale Onsekiz Mart Univ, Turkey*
- [P004] **Metabolomic study of new virgin olive oil types produced by emerging technologies. A focus on Biophenol and volatile metabolites**
A. Ranalli*¹, S. Contento¹, F. Girardi¹, S. D'Amico¹, M. Desiderio Brullo¹, ¹*CRA-OG Research Center for Olive Growing and Oil Industry, Italy*
- [P005] **A Probabilistic Modelling Approach for the Survival of *Listeria monocytogenes* During High Pressure Processing in Phosphate Buffer and Whole UHT Milk**
E.Z. Panagou*¹, C.C. Tassou², A. Poulou¹, C. Mallidis², ¹*Agricultural University of Athens, Greece*, ²*National Agricultural Research Foundation, Greece*
- [P006] **Effect of high pressure processing on the quality and shelf-life of herring.**
N.U. Karim*¹, M Linton², T Kennedy², N Gault², M Patterson², ¹*Queen's University Belfast, United Kingdom*, ²*Agri-Food & Biosciences Institute, United Kingdom*
- [P007] **Physico-chemical aspects of hydrocolloid extract from the seeds of *Lepidium Sativum***
Hojjat Karazhiyan*¹, ¹*Department of Food Science, Ferdowsi University of Mashhad, Iran, Islamic Republic of*
- [P008] **A New Engineering Model for Correlation of Extrudate Expansion and Extrusion Process Parameters**
H.Y. Cheng*¹, A. Friis¹, ¹*Technical University of Denmark, Denmark*
- [P009] **Schematic overview of dry food packaging material selection**
Mario Scetar*¹, Mia Kurek¹, Kata Galic¹, ¹*Faculty of Food Technology and Biotechnology, Croatia*
- [P010] **Ozonation of apple juice: a quality and microbial inactivation study**
Brijesh Tiwari*¹, Sonal Patil², Vasilis Valdramidis², Paula Bourke², PJ Cullen², Colm O'Donnell¹, ¹*University College Dublin, Ireland*, ²*Dublin Institute of Technology, Ireland*
- [P011] **Change in color and other fruit quality characteristics of tomato cultivars after hot-air drying at low final-moisture content**
Dereje Ashebir*¹, Karoline Jezik¹, Herbert Weingartemann¹, Ralph Gretzmacher¹, ¹*University of Natural Resources and Applied Life Sciences-Vienna, Austria*
- [P012] **Effects of UV-C Irradiation on Some Quality Characteristics of Orange Juice**
Cigdem Uysal Pala*¹, Aysegul Kirca Toklucu¹, ¹*Canakkale Onsekiz Mart University, Turkey*
- [P013] **Novel chamber for continuous UV-treatment of viscous foods: Microbial inactivation of liquid egg**
P. M. de Souza*¹, A. Fernández¹, ¹*Institute of Agrochemistry and Food Technology, Spain*
- [P014] **Oxidative Stability of Irradiated Sliced Vacuum-packaged Iberian Dry-cured Hams Under Refrigerated Storage**
R. Cava*¹, V. Cantero¹, L. Ladero¹, M.R. Ramirez², A. Carrasco³, ¹*University of Extremadura, Spain*, ²*INTAEX, Spain*, ³*Instituto del Frio, Spain*

- [P015] **Texture Degradation Kinetics of Carrots during Thermal versus High-Temperature/High-Pressure Processing: a Comparative Study**
A. De Roeck*¹, T. Duvetter¹, A. Van Loey¹, M. Hendrickx¹, ¹*Katholieke Universiteit Leuven, Belgium*
- [P016] **An approach to sterilization of soymilk by ultra high-pressure homogenization**
Fábio Henrique Polisel Scovel*¹, Manuela Hernandez Herrera¹, Buenaventura Guamis¹, Victoria Ferragut¹, ¹*Universitat Autònoma de Barcelona, Spain*
- [P017] **Concentration of Roselle (*Hibiscus Sabdariffa* L.) extract rich in anthocyanins by nanofiltration**
Cisse Mady*^{1,2}, Sakho Mama¹, Paller Dominique², Dornier Manuel², ¹*ESP/UCAD, Senegal*, ²*UMR QUALISUD, France*
- [P018] **The researches' results of liquid and viscoplastic products subjected to processing by a high pressure**
V.O. Sukmanov*¹, S.A. Sokolov¹, O.O. Dekan¹, ¹*Donetsk National University of Economics and Trade, Ukraine*
- [P019] **The influence of high pressure and high temperature on anthocyanins in strawberry mix**
L. Verbeyst*¹, I. Oey¹, I. Van der Plancken¹, M. Hendrickx¹, A. Van Loey¹, ¹*Katholieke Universiteit Leuven, Belgium*
- [P020] **Nisin-Active Packaging and High Hydrostatic Pressure to Improve the Safety of Sliced Dry Cured Ham**
A Hereu*¹, S Bover-Cid¹, R Rubio¹, M Garriga¹, T Aymerich¹, ¹*IRTA, Spain*
- [P021] **Algerian Pistacia lentiscus and Satureja hortensis essential oils: Their chemical compositions and their preservative effects against Listeria monocytogenes 935-ATCC 13932 inoculated in meat**
Djenane Djamel*¹, Yangüela Javier¹, Amrouche Tahar¹, Boussad Nafaa¹, Boubrit Souhila¹, Roncalés Pedro¹, ¹*Université Mouloud Mammeri de Tizi-Ouzou, Algeria*, ²*Facultad de Veterinaria. Universidad de Zaragoza, Spain*
- [P022] **Biological effects of Algerian essential oils and their application in liquid eggs**
Lefsih Khalef*¹, Roncalés Pedro¹, Yangüela Javier¹, Hellal Zohra¹, Djenane Djamel¹, ¹*Département Biochimie et Microbiologie. Faculté des Sciences Biologiques et des Sciences Agronomiques. Université Mouloud Mammeri de Tizi-Ouzou, Algeria*, ²*Departamento de Producción Animal y Ciencia de los Alimentos. Facultad de Veterinaria. Universidad de Zaragoza, Spain*
- [P023] **Protein Enriched Probiotic Yoghurt**
Ainaz Alizadeh*¹, ¹*Department of Food Science and Technology, Faculty of Agriculture, Islamic Azad University –Tabriz Branch, Iran, Islamic Republic of*
- [P024] **Collagen Biopolymer as a Packaging Advantage**
Ainaz Alizadeh*¹, Araz Alizadeh², ¹*Department of Food Science and Technology, Faculty of Agriculture, Islamic Azad University –Tabriz Branch, Iran, Islamic Republic of*, ²*Department of Chemical Engineering, Faculty of Food Science and Technology, Islamic Azad University –Science and Research Branch, Iran, Islamic Republic of*
- [P025] **Numerical high pressure process design for food pasteurisation**
C. Rauh*¹, A. Delgado¹, ¹*Institute of Fluid Mechanics, Friedrich-Alexander University Erlangen-Nuremberg, Germany*
- [P026] **Combined effects of ozonization and freeze-drying on quality of Pietrain pork loins**
MJ Cantalejo*¹, J Mansoa¹, ¹*Public University of Navarre. School of Agriculture Engineering. Department of Food Technology, Spain*
- [P027] **An overview concerning methodologies applied to guarantee fruits and vegetables safety**
Bárbara Ramos¹, Teresa R. S. Brandão¹, Paula Teixeira¹, Cristina L. M. Silva*¹, ¹*CBQF/ Escola Superior de Biotecnologia, Universidade Católica Portuguesa, Portugal*

- [P028] **Optimization of the sugar free cookies formulation with permitted additives in order to increase the quality and nutrition properties**
Shadi Bolourian¹, Fereshte Hosseini², Majid Afshary³, ¹M.Sc., Research instructor, Department of Food Additives, Iranian Academic Center for Education Culture and Research (ACECR), Iran, Islamic Republic of, ²Dept. Food Science and Technology, Faculty of Agriculture, Ferdowsi University, Iran, Islamic Republic of, ³Mahtab Industry Park, Iran, Islamic Republic of
- [P029] **An investigation on the effect of date pit on the functional and organoleptic properties of a flat-type bread (Lavash) in Iran**
Shadi Bolourian¹, Mohammad H. Haddad Khodaparast¹, Majid Afshary¹, Mahdi Karimi¹, ¹Food Science and Technology Research Institute, ACECR, Iran, Islamic Republic of, ²Department of Food Science and Technology, Ferdowsi University, Iran, Islamic Republic of, ³Mahtab Industry Park, Iran, Islamic Republic of, ⁴Torogh Research Institute, Iran, Islamic Republic of
- [P030] **Effect of edible coating and treatment condition on osmotic dehydration of button mushroom (*Agaricus bisporus*)**
Azam Niazmand¹, Mahboobe Sarabi-Jamab¹, Akram Arianfar¹, ¹Islamic Azad University, Quchan Branch, Iran, Islamic Republic of
- [P031] **Effect of high pressure processing on the growth of *Listeria monocytogenes* in short ripened raw sausage made of poultry meat**
Johanna v. Waldthausen¹, Theda v. Müffling¹, Bernhard Nowak¹, ¹University of Veterinary Medicine, Hannover Institute for Food Quality and Food Safety, Germany
- [P032] **Effect of high pressure processing on sensory analysis in short ripened raw sausage made of poultry meat**
Johanna v. Waldthausen¹, Theda v. Müffling¹, Bernhard Nowak¹, ¹University of Veterinary Medicine, Hannover Institute for Food Quality and Food Safety, Germany
- [P033] **Effect of particle size of stearic acid-sodium caseinate-water emulsions on water vapor permeability and tensile properties of edible films**
María José Fabra¹, Rocío Pérez-Masiá¹, Pau Talens¹, Amparo Chiralt¹, ¹Universidad Politécnica de Valencia, Spain
- [P034] **Effect of saturated and unsaturated fatty acids on tensile and water vapor permeability of hydroxyl-propyl-methylcellulose (HPMC) based films.**
Alberto Jiménez¹, María José Fabra¹, Pau Talens¹, Amparo Chiralt¹, ¹Universidad Politécnica de Valencia, Spain
- [P035] **Inhibition Effect of Edible Film/Coatings Containing Plant Extracts towards some Spoilage Bacteria Isolated from Fish Products**
L. Iturriaga¹, I. Olabarrieta¹, A. Baranda¹, I. Martínez de Marañón¹, ¹AZTI-Tecnalia, Spain
- [P036] **Colour measurement of red paprika powder with different methods**
Tunde Kuti¹, Adrienn Hegyi¹, Zsafia Nagy¹, Chantal Gilbert³, Pál Szepesváry¹, Andras Sebok¹, ¹Campden BRI Magyarország Nonprofit Kft., Hungary, ²Campden BRI UK, United Kingdom, ³ELTE University Department of Chemistry, Hungary
- [P037] **Effect of the growth stage on the yeast inactivation kinetics using Supercritical Carbon Dioxide**
C Ortuño¹, M.T Martínez-Pastor¹, N Sanjuán¹, J.V García-Pérez¹, J Benedito¹, ¹Universidad Politécnica de Valencia, Spain
- [P038] **Influence of an ultrasound pretreatment and different process variables on the inactivation of wine yeast by Supercritical Carbon Dioxide**
C Ortuño¹, M.T Martínez-Pastor¹, R Peña¹, J.A Cárcel¹, J Benedito¹, ¹Universidad Politécnica de Valencia, Spain
- [P039] **Non-destructive ultrasonic assessment of the percentage of melted fat in dry-cured meat products**
E Corona¹, N Pérez-Muelas¹, V Fuentes¹, J Bon¹, J Benedito¹, ¹Universidad Politécnica de Valencia, Spain, ²Universidad de Extremadura, Spain
- [P040] **Ultrasonic monitoring of lard crystallization during cold storage**
J.V Santacatalina¹, E Corona¹, G Clemente¹, A Mulet¹, J Benedito¹, ¹Universidad Politécnica de Valencia, Spain

- [P041] **Pulsed electric field accelerated aqueous extraction from red beet as tool for reduction of colorants degradation**
K. V. Loginova^{1,2}, N. I. Lebovka^{1,2}, E. Vorobiev^{*1}, ¹*Universite de Technologie de Compiègne, France*, ²*Institute of Biocolloidal chemistry, Ukraine*
- [P042] **Magnet-Impulse method for Beer's shelf life extension**
A.I. Ukrayinets¹, Yu.O. Dashkovsky^{*1}, V.V. Olishevsky¹, ¹*National University of Food Technologies, Ukraine*
- [P043] **Application of electro-hydraulic effect aimed at the increase of hydro-lime suspension quality**
A.I. Ukrayinets¹, V.P. Vasyliv^{*1}, Yu.O. Dashkovsky¹, V.V. Olishevsky¹, ¹*National University of Food Technologies, Ukraine*
- [P044] **A study into the effect of electro-hydraulic processing on the quality of corn starch**
A.I. Ukrayinets¹, V.P. Vasyliv^{*1}, A.I. Marynin¹, V.V. Olishevsky¹, ¹*National University of Food technologies, Ukraine*
- [P045] **High Pressure Homogenisation vs. High Hydrostatic Pressure Processing of Mandarin Juice**
J Carreño¹, MC Gurrea², F Sampedro², D Rodrigo^{*2}, JV Carbonell², ¹*Facultad de Ciencias, Pontificia Universidad Javeriana, Colombia*, ²*Institute of Agrochemistry and Food Technology, Spain*
- [P046] **Effect of cinnamon on Salmonella typhimurium Pulsed Electric Fields (PEF) inactivation**
MC Pina-Pérez¹, D Rodrigo^{*1}, A Martínez-López¹, ¹*Institute of Agrochemistry and Food Technology (CSIC), Spain*
- [P047] **Examination of breads made by triticale and wheat flour blends**
Z Gyori^{*1}, P Sipos¹, ¹*University of Debrecen, Centre of Agricultural Sciences and Engineering, Institute of Food Science, Quality Assurance and Microbiology, Hungary*
- [P048] **High Tech Europe - European Network for Integrating Novel Technologies for Food Processing**
K. Knof^{*1}, M. Kück¹, C. Hertel², ¹*ttz Bremerhaven, Germany*, ²*German Institute of Food Technologies, Germany*
- [P049] **High Pressure Method for Pulverization of Food Stuffs -Pulverization of highly viscous barley malt extract using a Supercritical Fluid assisted Spray Process (PGSS - Particles from Gas Saturated Solutions)-**
E. Weidner¹, A. Kilzer¹, S. Gallegos López^{*1}, ¹*Ruhr-University Bochum, Germany*
- [P050] **A Novel Technology in Dough Processing: Supercritical Fluid Extrusion (SCFX)**
Z Hicsasmaz^{*1}, E Dogan², C Chu², SSH Rizvi², ¹*Trakya Univ, Turkey*, ²*Cornell Univ, United States*
- [P051] **An Air-lift Bioreactor in Production of Isoflavonoids from Soy (Glycine max) Plant Tissue Culture**
A Gueven^{*1}, D Knorr², ¹*Tunceli Univ, Turkey*, ²*Berlin Univ of Tech, Germany*
- [P052] **Photosensitization as novel approach to decontaminate surfaces**
Zivile Luksiene^{*1}, ¹*Vilnius university, Inst. Appl. Sciences, Lithuania*
- [P053] **Drying Behaviour and Energy Efficiency during Microwave Convective Drying of Porous Materials and Foods**
E. Holtz^{*1}, L. Ahrné¹, A. Rasmuson², ¹*SIK - The Swedish Institute for Food and Biotechnology, Sweden*, ²*Chalmers University of Technology, Sweden*
- [P054] **Continuous Microwave Heating of Pumpable Foods - with a Large Potential for Energy-Efficient and Innovative Production of Foods**
B. Wäppling Raaholt^{*1}, L.-G. Vinsmo¹, L. Arhné¹, ¹*SIK - the Swedish Institute for Food and Biotechnology, Sweden*

- [P055] **Effect of postharvest treatment (hot water and thermosonication) on tomatoes (*Lycopersicon esculentum* L.) physical-chemical and nutritional quality during storage**
Joaquina Pinheiro^{*1}, Carla Alegria², Marta Abreu², Elsa M. Gonçalves², Cristina L.M. Silva¹, ¹CBQF - Escola Superior de Biotecnologia, Universidade Católica Portuguesa, Portugal, ²DTIA - Instituto Nacional de Engenharia Tecnologia e Inovação, Portugal
- [P056] **Thermal and high hydrostatic pressure stability of polygalacturonase and pectinmethylesterase from mango**
S Macías¹, F Sampedro¹, D Rodrigo^{*1}, ¹Institute of Agrochemistry and Food Technology, CSIC, Spain
- [P057] **Automatic Control and Continuous Quality Measurement Systems used for Food Drying**
Barbara Sturm^{*1}, Werner Hofacker¹, ¹HTWG Konstanz, University of Applied Sciences, Germany
- [P058] **Improving the Quality of Cooked and Peeled Shrimp with *Lactococcus* sp. EU2241: an Explanation**
P.A Fall^{1,2}, F Leroi¹, M Zagorec^{*3}, M.C Vergès³, M Guilbaud³, M.F Pilet², ¹IFREMER, France, ²ENV/ENITIAA, France, ³INRA, France
- [P059] **RAPID Salmonella : New EN ISO 16140 validated rapid method**
Frederic Martinez^{*1}, ¹Bio-Rad, France
- [P060] **Hygienization of liquid whole egg by pulsed electric fields: Energetic optimization.**
S. Monfort^{*1}, E. Gayán¹, G. Saldaña¹, S. Condón¹, J. Raso¹, I. Alvarez¹, ¹University of Zaragoza, Spain, ²University of Zaragoza, Spain
- [P061] **Modelling Phenolic Extraction during Fermentation of Red Grapes Treated by Pulsed Electric Fields at Pilot-Plant Scale**
E Puértolas¹, G Saldaña¹, I Álvarez¹, J Raso^{*1}, ¹Tecnología de los Alimentos, Facultad de Veterinaria, Universidad de Zaragoza, Spain
- [P062] **Chemical and Sensory Characterisation of Cabernet Sauvignon Red Wines Treated by Pulsed Electric Fields at Pilot-Plant Scale**
E Puértolas¹, G Saldaña¹, I Álvarez¹, J Raso^{*1}, ¹Tecnología de los Alimentos, Facultad de Veterinaria, Universidad de Zaragoza, Spain
- [P063] **Salmonella Enteritidis inactivation by pulsed electric fields in liquid whole egg added with EDTA**
S. Monfort^{*1}, E. Gayán¹, L. Perezábad¹, S. Condón¹, J. Raso¹, I. Álvarez¹, ¹University of Zaragoza, Spain
- [P064] **Preservation of Fresh-cut Tomatoes Treated with Whey Permeate**
Lubna Ahmed^{*1}, Catherine Barry-Ryan¹, Ana Belen Martin-Diana¹, Daniel Rico¹, ¹School of Food Science and Environmental Health. Postharvest Technology Unit. Dublin Institute of Technology (DIT), Ireland
- [P065] **Technology Development of Functional Fermented Milk Beverages**
S Milanovic¹, M Ilicic¹, E Loncar¹, K Durakovic¹, V Vukic^{*1}, ¹University of Novi Sad, Faculty of Technology, Serbia
- [P066] **Combined effect of high hydrostatic pressure, temperature and olive powder on the inactivation of *Bacillus cereus* spores in a low acidity vegetable beverage**
C Ferrer^{*1}, A Marco¹, D Rodrigo¹, A Martínez¹, ¹Instituto de Agroquímica y Tecnología de Alimentos, CSIC, Spain
- [P067] **Physicochemical and antifungal properties of SPI based films containing tea tree oil**
L Sánchez-González^{*1}, C González-Martínez¹, M Cháfer¹, A Chiralt¹, ¹Universidad Politécnica de Valencia, Spain
- [P068] **Thermal inactivation of a sweet protein thaumatin and its prevention by phosvitin**
Naotoshi Matsudomi^{*1}, Nami Sugimoto¹, Kazuomi Tatemura¹, ¹Yamaguchi University, Japan

- [P069] **Industrial wastes as a substrates for microbial surfactants production**
A.P. Morozova*¹, T.P. Pyrog¹, ¹*Naional University of Food Technologies, Ukraine*
- [P070] **High pressure homogenization treatment of ready-to-eat food: Review Results Obtained Within The HIGHQ-RTE European Project**
Francesca Patrignani*¹, Sylvain Sado Kamdem¹, Chiara Montanari¹, Lucia Vannini¹, Rosalba Lanciotti¹, M.Elisabetta Guerzoni¹, ¹*Department of Food Science, University of Bologna, Italy*
- [P071] **Development of Edible Coatings to Prevent Enzymatic Browning**
K. Knof*¹, M. Linzen¹, H. Hilz¹, ¹*ttz Bremerhaven, Germany*
- [P072] **Thermonebulisation effectiveness for fungicide control in storage rooms**
MA Delele*¹, B Vorstermans², P Creemers², AA Tsige¹, E Tijsskens¹, A Schenk³, ¹*K.U.Leuven, Belgium*, ²*pcfruit vzw, Belgium*, ³*Flanders Centre of Postharvest Technology, Belgium*
- [P073] **Non-conventional heating of food: the crucial role of the dielectric properties in microwave assisted processes**
A.A. Barba*¹, G. Siani¹, M. d'Amore¹, G. Lamberti², ¹*University of Salerno, Dipartimento di Scienze Farmaceutiche, via Ponte don Melillo 84084 Fisciano SA, Italy*, ²*University of Salerno, Dipartimento di Ingegneria Chimica e Alimentare, Italy*
- [P074] **Microencapsulation of nutraceuticals and pharmaceuticals by ultrasonic atomization**
A.A. Barba*¹, M. d'Amore¹, S. Cascone², G. Lamberti², G. Titomanlio², ¹*University of Salerno, Dipartimento di Scienze Farmaceutiche, Italy*, ²*University of Salerno, Dipartimento di Ingegneria Chimica e Alimentare, Italy*
- [P075] **Nutraceutical potential of barley β -glucan for the preparation of functional beverage**
Ahmad Din*¹, Faqir Anjum², Muhammad Arshad³, Moazzam Khan², ¹*Ayub Agricultural Research Institute, Faisalabad, Pakistan*, ²*National Institute of Food Science and Technology, UAF, Pakistan*, ³*Department of Food Science and Technology, University of Sargodha, Pakistan*
- [P076] **Effect of Dry Heating and Gamma Irradiation on Reducing Anti-nutrients in Velvet Bean**
Parameswaran Gurumoorthi*¹, Karnam Janardhanan², ¹*SRM University, India*, ²*Madras University, India*
- [P077] **Effect of tea tree oil on antifungal properties of different polysaccharide films**
L Sánchez-González*¹, M Cháfer¹, A Chiralt¹, C González-Martínez¹, ¹*Universidad Politécnica de Valencia, Spain*
- [P078] **Evaluation of the Effects of a High Pressure Homogenization (HPH) Treatment on "in Vitro" Probiotic Properties of Some *Lactobacillus* Strains**
Giulia Tabanelli*¹, Francesca Patrignani¹, Gabriel Celso Vinderola², Fausto Gardini¹, Maria Elisabetta Guerzoni¹, Rosalba Lanciotti¹, ¹*Università di Bologna, Dipartimento di Scienze degli Alimenti, Italy*, ²*Facultad de Ingenieria Quimica (Universidad Nacional del Litoral), Argentina*
- [P079] **Effect of essential oils on the water sorption and barrier properties of different polysaccharide films**
L. Sánchez-González*¹, C. González-Martínez¹, A. Chiralt¹, M. Cháfer¹, ¹*Universidad Politécnica de Valencia, Spain*
- [P080] **Hydrolysis of inulin influences by electro-hydraulic impact (EHI)**
A.I. Ukrayinets¹, A.I. Marynin*¹, V.V. Olishevsky¹, ¹*National University of Food Technologies, Ukraine*
- [P081] **Osmotic Dehydration of Orange and Kiwi Fruit in Sucrose Syrups**
Farid Amidi Fazli*¹, Mohsen Ahani¹, ^S*Soofian IAU, Iran, Islamic Republic of*
- [P082] **Kinetics of Volume Shrinkage and Deformation of Taro Slices during Thin Layer Drying Process**
Mali Nachaisin¹, Jindaporn Jamradloedluk*¹, Chalida Niamnui¹, Somchart Soponronnarit², ¹*Mahasarakham University, Thailand*, ²*King Mongkut's University of Technology, Thailand*

- [P083] **The Release of Feruloylated Oligosaccharides and Protein from Brewers' Spent Grain Through Selective Enzyme Digestion**
J.A. Robertson¹, L. Castro-Marinás¹, C.B. Faulds¹, K.W. Waldron¹, J-F. Thibault¹, J. Treimo¹, ¹*Institute of Food Research, United Kingdom*, ²*INRA, France*, ³*University of Norway, Norway*, ⁴*VTT, Finland*
- [P084] **Radiation Sensitivity of Selected Strains of *Listeria monocytogenes* and *Listeria innocua* in Vacuum-Packed Slices of Dry-Cured Iberian Ham**
V CANTERO¹, JC DAVILA², L LADERO¹, R CAVA¹, ¹*Food Technology. Faculty of Veterinary Science. University of Extremadura, Spain*, ²*Food Quality, Research & Development Department. Embutidos Fermín S.L., Spain*
- [P085] **Enhancing the PEF Inactivation of *Listeria monocytogenes* by Combined Processes**
G. Saldaña¹, E. Puértolas¹, S. Condón¹, J. Raso¹, I. Álvarez¹, ¹*Universidad de Zaragoza, Spain*
- [P086] **PEF Inactivation at Near Isothermal Conditions**
G. Saldaña¹, E. Puértolas¹, S. Condón¹, I. Álvarez¹, J. Raso¹, ¹*Universidad de Zaragoza, Spain*
- [P087] **Effect of high pressure treatment on the microbiology of goat raw milk cheeses at different maturation stages**
R Ramirez¹, F J Delgado-Martinez¹, J Gonzalez-Crespo¹, J Delgado¹, M Mas¹, R Cava², ¹*Technological Institute of Food and Agriculture (INTAEX), Spain*, ²*Extremadura University, Spain*
- [P088] **ULTRAVEG Development of a high power ultrasound system for the low-cost, fast, effective and quality drying of fruits and vegetables**
K. Schössler¹, D. Knorr¹, ¹*Technische Universität Berlin, Germany*
- [P089] **Investigation of coupled operation of osmotic distillation and membrane distillation for flux enhancement in fruit juice concentration**
P Onsekizoglu¹, S Bahceci¹, J Acar¹, ¹*Hacettepe University, Turkey*
- [P090] **Inactivation of *Lb. brevis* and *L. innocua* inoculated in a fruit juice-soymilk beverage treated by pulsed electric fields**
M. Morales-de la Peña¹, L. Salvia-Trujillo¹, M.A. Rojas-Grau¹, O. Martín-Belloso¹, ¹*University of Lleida, Spain*
- [P091] **Changes on isoflavone profile and vitamin C content along cold storage of a fruit juice-soymilk beverage stabilized by pulsed electric fields**
M. Morales-de la Peña¹, L. Salvia-Trujillo¹, M.A. Rojas-Grau¹, O. Martín-Belloso¹, ¹*University of Lleida, Spain*
- [P092] **Effect of Cold Atmospheric Plasma on Food-borne Pathogens**
Omar S. Elhenshir¹, Karin Heurlier¹, Neil N. Doherty¹, Danny L. Bayliss², Jon L. Hobman¹, Cath Rees¹, ¹*The University of Nottingham, United Kingdom*, ²*Loughborough University, United Kingdom*
- [P093] **High hydrostatic pressure inactivation of acid-adapted *Listeria monocytogenes* and *Escherichia coli* O157:H7 in orange juice**
R.M Velazquez Estrada¹, C. Torres Aleman¹, K. Valero Leal¹, M.M Hernandez Herrero¹, B. Guamis Lopez¹, A.X Roig Sagues¹, ¹*Universitat Autònoma de Barcelona, Spain*
- [P094] **Essential Oils and PEF Combined Treatments for Apple Puree Preservation**
Mihaela Geicu¹, Mona Popa¹, Radu Cramariuc^{2,1}, Petru Nicolita¹, Amalia Mitelut¹, ¹*University of Agronomic Sciences and Veterinary Medicine Bucharest, Romania*, ²*Electrostatic and Electro-technologies Research Centre Bucharest, Romania*
- [P095] **Structural Characteristics of Recrystallized Linear α -D-(1 \rightarrow 4) Glucans derived from Mild-acid Modified Starch**
C. Mutungi¹, C. Onyango², D. Jaros¹, H. Rohm¹, ¹*Technical University of Dresden, Germany*, ²*Max Rubner Institute, Germany*
- [P096] **Antifungal properties of CMC-based films containing potassium sorbate on selected *Aspergillus* strains in pistachio**
Babak Ghanbarzadeh¹, Sara Saianjali¹, Shiva Ghiyasifar¹, ¹*University of Tabriz, Iran, Islamic Republic of*

- [P097] **Effect of Hydrostatic High Pressure and Thermal Treatment on instrumental color and carotenoids content of industrially produced Nectarine puree**
R Ramirez*¹, J Garcia-Parra¹, F Gonzalez-Cebrino¹, T Hernandez¹, M Lozano¹,
¹*Technological Institute of Food and Agriculture (INTAEX), Spain*
- [P098] **High Pressure Effects on Histamine Formation in Fresh Tuna**
Z. Zare¹, R. Santibanez¹, A. Danquah², B.K. Simpson*¹, ¹*McGill University, Canada*, ²*University of Ghana, Ghana*
- [P099] **Frëshpa: a new soft drink from sour cassava starch fermentation water**
M. L. Biazotto*¹, R. D. M. C. Amboni¹, V. Reginatto¹, F. P. de Castro¹, S. R. P. Avancini¹, E. R. Amante¹, ¹*Federal University of Santa Catarina, Brazil*
- [P100] **Antimicrobial potential of alginate-chitosan composite films containing natamycin**
Mariana Altenhofen da Silva¹, Beatriz Thie Iamanaka², Marta Hiromi Taniwaki², Theo Guenter Kieckbusch*¹, ¹*School of Chemical Engineering/UNICAMP, Brazil*, ²*Institute of Food Technology/ITAL, Brazil*
- [P101] **Challenges for the PEF inactivation of microorganisms in real food systems – protective effect of different milk constituents**
Henry Jaeger*¹, Antje Schulz¹, Nikolay Karapetkov¹, Dietrich Knorr¹, ¹*Technische Universität Berlin, Department of Food Biotechnology and Food Process Engineering, Germany*
- [P102] **Ultrasonic preservation of foods**
P.Geetha Arivazhagan*¹, P.Jenney Pandian¹, ¹*SRM University, India*
- [P103] **Effect of gamma polyglutamic acid(γ -PGA) on the property of sailfish surimi**
Cheng-Hung Lai¹, Wen-Ching Ko¹, Chang-Wei Hsieh*¹, ¹*Da-Yeh University, Taiwan*
- [P104] **Effect of dipping treatment in γ -PGA on freshness and quality of tilapia during refrigeration**
Chang-Wei Hsieh*¹, Jaw-Chyun Chen¹, Wen-Ching Ko¹, ¹*Da-Yeh University, Taiwan*
- [P105] **Sensory and physical-chemical analysis of pulsed electric field treated citrus fruit juices**
Piroska Hartyáni*¹, Zsuzsanna Cserhalmi¹, Marianna Tóth-Markus¹, Ágnes Sass-Kiss¹, Zsuzsanna Vámosi-Falusi¹, ¹*Central Food Research Institute, Hungary*
- [P106] **Inactivation of *Listeria innocua* and shelf life of a fruit juice-milk beverage treated by HIPEF**
L. Salvia-Trujillo*¹, M. Morales-de la Peña¹, O. Martín-Belloso¹, ¹*University of Lleida, Spain*
- [P107] **Inactivation of *Escherichia coli* and *Pichia fermentas* in Fresh Apple and Cranberry Juice by Combined Selected Hurdles and Effect on Product Quality**
IP Palgan*¹, IC Caminiti¹, AM Muñoz¹, FN Noci¹, PW Whyte¹, DJM Morgan¹,
¹*Agriculture and Food Science Centre, School of Agriculture, Food Science and Veterinary Medicine, College of Life Science, UCD Dublin, Ireland*
- [P108] **Intense light pulses for the inactivation of *Escherichia coli* O157:H7 on dry-fermented sausage slicing knife**
Igor Tomasevic¹, Nada Smigic², Radomir Radovanovic¹, Andreja Rajkovic*², Frank Devlieghere², ¹*Food Quality and Safety Management Department, Faculty of Agriculture, University of Belgrade, Serbia*, ²*Laboratory of Food Microbiology and Food Preservation, Department of Food Safety and Food Quality, Faculty of Bioscience Engineering, University of Gent, Belgium*
- [P109] **Enzyme treatment and microfiltration of raspberry (*Rubus idaeus* L.) juice**
Zsuzsanna Molnár*¹, Ádám Hes¹, Erika Békássy-Molnár¹, Gyula Vatai¹, ¹*Corvinus University of Budapest, Department of Food Engineering, Hungary*
- [P110] **Oxygen Absorber for Extension of Shelf - life of Chapatti - an Indian Unleavened Flat Bread**
Shalini Ghodke*¹, Laxmi Ananthanarayan¹, Lambert Rodrigues¹, ¹*Food Eng and Tech Dept., Institute of Chemical Technology, India*

- [P111] **Consumer Perception of Vegetable Juices Treated by High Pressure Processing (HPP)**
Zsuzsanna Vámos Falusi*¹, Erzsébet Szabó¹, Diána Bánáti¹, ¹*Central Food Research, Hungary*
- [P112] **Application of barberry concentrates in low fat yog-ice cream formulation & evaluation of rheological & organoleptic characteristics of product**
Elnaz Milani*^{1,2}, Homa Baghaee^{1,2}, S. Ali Mortazavi², ¹*Department of food processing, Iranian Academic Center for Education Culture and Research (ACECR), Iran, Islamic Republic of*, ²*Dept. Food Science and Technology, Faculty of Agriculture, Ferdowsi University, Iran, Islamic Republic of*
- [P113] **Development of Instant Idli by Using Freeze Dryer**
M Philominashanthini*¹, R Jagan Mohan¹, ¹*IICPT, India*, ²*IICPT, India*
- [P114] **Microbiological examinations to develop an alternativeliquid egg pasteurisation method**
Csaba Németh*¹, László Friedrich¹, István Dalmadi¹, Csaba Balla¹, ¹*Corvinus University of Budapest, Hungary*
- [P115] **Soybean Meal Maker Incorporated Noodles**
B Kavitha*¹, S Kanchana², P Venilla³, S Kumar⁴, R Jagan Mohan⁵, ¹*IICPT, India*, ²*TNAU, India*, ³*TNAU, India*, ⁴*TNAU, India*, ⁵*IICPT, India*
- [P116] **Antimicrobial activity of edible films with natural plant extracts incorporated**
J.I. Mate¹, I. Fernandez-Pan*¹, ¹*Universidad Pública de Navarra, Spain*
- [P117] **Microflora of Beef Carpaccio and Future Development of Biopreservation**
I Lucquin¹, MC Champomier-Vergès¹, M Zagorec*¹, S Chaillou¹, ¹*INRA, France*
- [P118] **Impact of pulsed electric field treatment on oil yield and oil quality of sunflower seeds**
E. Oba*¹, D. Knorr¹, ¹*Department of Food Biotechnology and Food Process Engineering, Technische Universität Berlin, Germany*
- [P119] **The potential for super-cooled storage of vegetables and fruits**
C James*¹, G Purnell¹, SJ James¹, ¹*Grimsby Institute, United Kingdom*
- [P120] **May low-temperature gas plasma be considered an innovative technique to decontaminate table eggs?**
L. Vannini*¹, C. Montanari¹, A. Berardinelli¹, L. Ragni¹, M.E. Guerzoni¹, ¹*Alma Mater Studiorum, University of Bologna, Italy*
- [P121] **Improvement of potato protein extraction by pulsed electric field treatment**
A.K. Heckelmann*¹, A. Weiler¹, D. Knorr¹, ¹*Technische Universität Berlin, Germany*
- [P122] **Development of yam products**
Y.C. Chen¹, C.Y. Tseng*², ¹*National Chiayi University, Taiwan*, ²*Chungchou University of Technology, Taiwan*
- [P123] **High pressure treatment on the survival of Salmonella enterica ser. Enteritidis and the characteristics of sliced vacuum-packaged dry-cured ham**
M. De Alba¹, R. Montiel¹, D. Bravo¹, M. Medina*¹, ¹*INIA, Spain*
- [P124] **Evaluation of design parameters of high hydrostatic pressure freezing systems in food industry**
Reza Eftekhari Vakili*¹, Faezeh Tajalli², ¹*Islamic Azad University-Mashad Branch, Iran, Islamic Republic of*, ²*Food Sci. & Tech. Research Institute, ACECR-Mashad Branch, Iran, Islamic Republic of*
- [P125] **Development of soymilk and extract of isoflavones with supercritical carbon dioxide**
C.Y. Tseng*¹, Y.C. Chen², ¹*Chungchou University of Technology, Taiwan*, ²*National Chiayi University, Taiwan*
- [P126] **Ohmic treatment of solid foods: effect on textural properties**
D F Olivera¹, V Salvadori¹, F Marra*², ¹*CIDCA- CCT La Plata, CONICET – Universidad Nacional de La Plata, Argentina*, ²*Dipartimento di Ingegneria Chimica e Alimentare, Università degli Studi di Salerno, Fisciano (SA), Italy*
- [P127] **Storage of Fresh Fruits: Numerical Analysis of Active Packaging Effects**
S Barrios¹, P Lema¹, F Marra*², ¹*Instituto de Ingeniería Química, Facultad de Ingeniería, Universidad de la República, Uruguay*, ²*Dipartimento di Ingegneria Chimica e Alimentare, Università degli Studi di Salerno, Fisciano (SA), Italy*

- [P128] **Pulsed Electric Field Induced Stress in Plant Cell Cultures**
A Balasa*¹, D Boll¹, D Knorr¹, ¹*Berlin University of Technology, Germany*
- [P129] **Flow cytometer assisted detection of combined inactivation mechanisms of high pressure treated *Bacillus* spores**
Thomas Wiezorek*¹, Alexander Mathys¹, Dietrich Knorr¹, ¹*Technische Universität Berlin, Germany*
- [P130] **Inactivation mechanisms of bacterial spores during ultra high pressure treatments**
K Reineke*¹, A Mathys¹, D Knorr¹, ¹*Berlin University of Technology, Germany*
- [P131] **Formulation and Quality Evaluation of a Clarified Mixed Fruit Juice**
T.V. Candéa¹, L.A. Nakano¹, R.A. Mattietto², L.M.C. Cabral³, V.M. Matta*³, ¹*Federal Rural University of Rio de Janeiro, Brazil*, ²*Embrapa Eastern Amazon, Brazil*, ³*Embrapa Food Technology, Brazil*
- [P132] **Effect of Pre-Treatment on Açai Pulp Microfiltration Process**
F.S. Monteiro¹, F.S. Gomes¹, R.A. Mattietto², L.M.C. Cabral³, V.M. Matta*³, ¹*Federal Rural University of Rio de Janeiro, Brazil*, ²*Embrapa Eastern Amazon, Brazil*, ³*Embrapa Food Technology, Brazil*
- [P133] **The acceptability of different sensor characteristics of some types of beers for young people**
M. Veljovic*¹, S. Despotovic¹, I. Leskosek-Cukalovic¹, V. Nedovic¹, N. Lacic¹, ¹*University of Belgrade-Faculty of Agriculture, Serbia*
- [P134] **Modelling and Simulation of Pulsed Electric Field Considering Enzyme Inactivation**
N. Meneses*¹, H. Jaeger¹, F. Barba², G. Saldaña³, J. Raso³, D. Knorr¹, ¹*Berlin University of Technology, Germany*, ²*Universitat de València, Spain*, ³*University of Zaragoza, Spain*
- [P135] **Effect of high pressure-temperature induced solubilization on the matrix and functionally properties of pork batter**
F. Tintchev*¹, U. Bindrich¹, S. Toepfl¹, V. Heinz¹, ¹*German Institute of Food Technologies, Germany*
- [P136] **Evaluation of *Lactobacillus casei* survival in corn and potato starch gels**
IRN Oliveira¹, ACS Pires¹, NFF Soares*¹, GP Camilloto¹, WA Silva¹, ¹*Federal University of Vicosa, Brazil*
- [P137] **Enthalpic Relaxation in fish (Salmon salar) gelatin films**
J Enrione*¹, D Muñoz¹, D López¹, F Osorio¹, B Macnaughtan², ¹*Universidad de Santiago de Chile, Chile*, ²*University of Nottingham, United Kingdom*
- [P138] **Effect of the concentration by reverse osmosis of grape juice on its aroma profile**
Isabelle Santana¹, Humberto Ribeiro Bizzo², Virgínia Martins da Matta², Lourdes Maria Corrêa Cabral*², ¹*Federal University of Rio de Janeiro, Brazil*, ²*Embrapa Food Industry, Brazil*
- [P139] **Enthalpic relaxation in fish (Salmon salar) and bovine gelatin films**
J Enrione*¹, D Muñoz¹, D Lopez¹, F Osorio¹, B Macnaughtan², ¹*Universidad de Santiago de Chile, Chile*, ²*The University of Nottingham, United Kingdom*
- [P140] **Irradiation of camu camu (*Myrciaria dúbia*) pulp.**
M. Freire Jr.*¹, J. Santos², A. G. Soares¹, M. Fonseca¹, L. M. C. Cabral¹, ¹*Embrapa Agroindústria de Alimentos, Brazil*, ²*Universidade Estácio de Sá, Brazil*
- [P141] **Effect of the concentration by reverse osmosis of grape juice on its aroma profile**
F. S. Gomes*¹, P. C. Albuquerque¹, M. B. Campos³, S. Couri², L. M. C. Cabral², ¹*Departamento de Ciencia e Tecnologia de Alimentos - UFRRJ, Brazil*, ²*Embrapa Agroindústria de Alimentos, Brazil*, ³*Universidade Estácio de Sá, Brazil*
- [P142] **Study of the quality aspects of differently processed mashed potatoes**
L. Alessandrini*¹, P. Rocculi¹, S. Romani¹, M. Dalla Rosa¹, ¹*University of Bologna, Italy*
- [P143] **Modelling functional and structural properties of polymers for food packaging to be submitted to high pressure Pasterization/sterilization**
Giuseppe Scherillo*¹, ¹*Dept. of Materials and Product Engineering - University of Naples Federico II, Italy*

- [P144] **Preliminary studies on utilization of organic side-streams of pineapples for small and medium scale enterprises in Ghana**
C Tortoe*¹, C Oduro-Yeboah¹, P-N.T Johnson¹, E Hoorstra², T Slaghek², ¹CSIR-Food Research Institute, Ghana, ²TNO, Netherlands
- [P145] **Effect of different humectants on Equilibrium Relative Humidity/Water Activity and Equilibrium Moisture CONTENT OF Persimmon cubes prepared by Intermediate Moisture Technology**
Pooja Riat*¹, Sangita Sood¹, ¹Indira Gandhi National Open University, India
- [P146] **Evaluation of Ozonated water on the disinfection of cow teats**
D.A. Cavalcante^{2,1}, M. Cristianini*¹, ¹State University of Campinas, Brazil, ²Brazilian Air Force, Brazil
- [P147] **Vitamin C Retention in Mango Nectar: Conventional Pasteurization vs. High Pressure Homogenization**
A.A.L. Tribst¹, M. Cristianini*¹, ¹State University of Campinas, Brazil
- [P148] **Effect of ozone application on microbial flora of cassava starch**
E.O.C. Amorim¹, M. Cristianini*¹, ¹State University of Campinas, Brazil
- [P149] **Evaluation of ultraviolet (UV) radiation process in microbiological quality of tomatoes**
B.M.C. Soares^{2,1}, E. Quast^{2,1}, A.A.L. Tribst¹, P.E.D. Augusto^{3,1}, M. Cristinini*¹, ¹State University of Campinas, Brazil, ²Institute of Food Technology, Brazil, ³Technical School of Campinas, Brazil
- [P150] **Examination of Instantaneous Controlled Pressure Drop on Trypsin Inhibitors and Lectins in Legumes**
K. Takács*¹, M. M. Pedrosa², E. Guillamon³, C. Cuadrado², C. Burbano², M. Muzquiz², ¹Central Food Research Institute, Hungary, ²Dpto Tecnologia de Alimentos, SGIT-INIA, Spain, ³Centro para la Calidad de los Alimentos, SGIT-INIA, Spain, ⁴Université de la Rochelle, Laboratoire Maîtrise des Technologies Agro-Industrielles, France
- [P151] **Microencapsulation of flavours in alginate by electrostatic extrusion**
S. Levic¹, V. Manojlovic², N. Rajic², B. Bugarski², V. Nedovic*¹, ¹Dept. of Food Technology and Biochemistry, Faculty of Agriculture, University of Belgrade, Serbia, ²Faculty of Technology and Metallurgy, University of Belgrade, Serbia

Thursday, 12 November

Processing - Challenges in Process Control

- [P152] **High Hydrostatic Pressure Processing Uniformity in the Picture**
TG Grauwet¹, IVDP Van der Plancken¹, LV Vervoort¹, MH Hendrickx¹, AVL Van Loey¹, ¹*Leuven Food Science and Nutrition Research Centre, Department of Microbial and Molecular Systems, Katholieke Universiteit Leuven, Belgium*
- [P153] **Acidification, matrix disruption and blanching influence the stability and profile of vitamins in vegetables**
A.W Munyaka¹, I. Oey¹, P. Verlinde¹, A. Van Loey¹, M. Hendrickx¹, ¹*Katholieke Universiteit Leuven, Belgium*
- [P154] **Shelf-life prediction of pasteurised orange juice**
Brijesh Tiwari¹, Colm O'Donnell¹, Uma Tiwari¹, Enda Cummins¹, PJ Cullen², ¹*University College Dublin, Ireland*, ²*Dublin Institute of Technology, Ireland*
- [P155] **Dynamic neural networks versus dynamic Bayesian networks to model microbial behaviours during the cheese ripening process**
C. baudrit¹, B. lamrini¹, M. Sicard¹, P.H. Wuillemin², N. Perrot¹, ¹*AgroParisTech, France*, ²*LIP6, France*
- [P156] **Hydrophilic antioxidant activity, phenolics compounds and ascorbic acid during the ripening of guava fruit (Psidium guava) variety Palmira ICA I**
M. Espinal Ruiz¹, L.P. Restrepo¹, C.E. Narváez¹, ¹*Universidad Nacional de Colombia, Colombia*
- [P157] **Quantification of β -carotene and lipophilic antioxidant activity in guava fruit (Psidium guava) varieties Palmira ICA I, regional red and regional white**
M. Espinal Ruiz¹, L.P. Restrepo¹, J.I. Daza¹, C.E. Narváez¹, ¹*Universidad Nacional de Colombia, Colombia*
- [P158] **Rosemary as a protective agent against oxidative degradation of olive oil**
L. D'Evoli¹, S. Heikkinen², A.-M. Lampi², V. Piironen², G. Lombardi-Boccia¹, ¹*National Research Institute on Food and Nutrition, Italy*, ²*University of Helsinki, Dept. of Applied Chemistry and Microbiology, Finland*
- [P159] **A dynamic artificial neural network based model to describe bread dough proofing**
Bouchra Lamrini¹, Nathalie Perrot¹, Guy Della Valle², Hubert Chiron², Christian Trelea¹, Gilles Trystram³, ¹*UMR GMPA, AgroParisTech/INRA, France*, ²*UR BIA, INRA, France*, ³*UMR GénIAL, AgroParisTech, France*
- [P160] **Monitoring Fish Quality by Intelligent Packaging**
J.K Heising¹, M. Dekker¹, P.V. Bartels², M. A. J. S. van Boekel¹, ¹*Product Design and Quality Management Group, Wageningen University and Research Centre, Netherlands*, ²*Fresh, Food & Chains, Wageningen University and Research Centre, Netherlands*
- [P161] **Validation Methods for Industrial Pasteurisation of Food with Microwaves**
S. Grönqvist¹, S.O. Johnsen¹, M.H. Helland¹, D. Skipnes¹, J.T. Rosnes¹, ¹*Nofima Norconserv AS, Norway*
- [P162] **Quality Assessment of Toasted Breakfast Cereal During Storage**
I.S.M. Macedo¹, M.J. Sousa Gallagher¹, E.P. Byrne¹, ¹*University College Cork, Ireland*
- [P163] **Shelf -life in cold-stored bluefish (Pomatomus saltatrix): Effect of thyme and laurel essential oils**
Nuray Erkan¹, S. Yasemin Tosun¹, Safak Ulusoy¹, Gonca Uretener¹, ¹*Istanbul University, Turkey*
- [P164] **Effect of processing on chemical composition of sea snail (Rapana venosa, Valenciennes, 1846)**
Özkan Özden¹, Gözde Arslan¹, ¹*Istanbul University, Turkey*
- [P165] **Effects of different antioxidants on lipid oxidation prevention of freeze dried salmon product during drying process**
X. D Nguyen¹, ¹*Nha Trang University, Vietnam*
- [P166] **Fibre-optical *in-line* Process Monitoring in Turbid Liquid Groceries**
R. Hass¹, A. Fuge¹, O. Reich¹, ¹*University of Potsdam, Institute of Chemistry, Germany*

- [P167] **Protein Hydrolysates with antioxidant potency from pumpkin oil cake; The influence of process parameters on hydrolysis and DPPH radical scavenging activity.**
Žužana Vaštag*¹, Senka Popovic¹, Ljiljana Popovic¹, Vera Krimer¹, Draginja Pericin¹, ¹*Faculty of Technology, University of Novi Sad, Serbia*, ²*Public Health Institute, Serbia*
- [P168] **Hydrolysis of pumpkin oil cake protein isolate by acid proteases; Study on enzymes kinetic and hydrolysis process to obtain hydrolysates with antioxidant potency.**
Draginja Pericin*¹, Žužana Vaštag¹, Senka Popovic¹, Ljiljana Popovic¹, Vera Krimer¹, ¹*Faculty of Technology, University of Novi Sad, Novi Sad, Serbia*, ²*Public Health Institute, Subotica, Serbia*
- [P169] **Effect of water activity on antioxidant properties of grapefruit powder**
M. Igual¹, E. García-Martínez¹, L. H. Mosquera², M. E. Martín-Esparza¹, G. Moraga*¹, ¹*Departamento de Tecnología de Alimentos. Universidad Politécnica de Valencia, Spain*, ²*Grupo de Investigación en Valoración y Aprovechamiento de la Biodiversidad. Universidad Tecnológica del Chocó., Colombia*
- [P170] **Particle Size as Important Parameter for Rehydration of Milk- and Whey Protein Powders**
A Grohmann*¹, M Brückner-Gühmann¹, B Senge¹, ¹*Department of Food Rheology / Food Quality and Materials Science, Berlin University of Technology, Germany*
- [P171] **Effect of arabic gum on the stability of freeze-dried fruit powders**
L.H. Mosquera², G. Moraga*¹, N. Martínez-Navarrete¹, ¹*Departamento de Tecnología de Alimentos. Universidad Politécnica de Valencia (Spain), Spain*, ²*Grupo de Investigación en Valoración y Aprovechamiento de la Biodiversidad. Universidad Tecnológica del Chocó, Quibdo, Colombia., Colombia*
- [P172] **Incidence evaluation of streptococcus thermophilus bacteriophages in a yogurt industrial plant in Iran**
Faezeh Tajalli*¹, Samaneh Gazerani¹, Kiarash Ghazvini², Mahshid Khatami Rad¹, Reza Karajian¹, ¹*Food Sci. & Tech. Research Institute, ACECR-Mashad Branch, Iran, Islamic Republic of*, ²*Mashad University of Medical Science-Department of Microbiology & Virology, Iran, Islamic Republic of*
- [P173] **Physical-chemical evaluation of sous vide cooked broiler breast meat during refrigerated storage.**
Kristine Ramane*¹, Lija Dukalska¹, Ruta Galoburda¹, Elina Sturmovica¹, Martins Sabovics¹, Irisa Murniece¹, ¹*Latvia University of Agriculture, Latvia*

Safety

- [P174] **Reduction of acrylamide formation in potato chips by using asparaginase and NaCl immersion**
Franco Pedreschi*¹, Kit Granby², ¹*Pontificia Universidad Católica de Chile, Chile*, ²*Danish Technical University, Denmark*
- [P175] **Human resource capacity-building for sustainable food safety from “farm-to-fork”: Iranian Food and Nutrition Leadership Program (IFNLP)**
Azadeh Davari*¹, Arash Rashidi², Mohammad-reza Ehsani³, ¹*Sh. Beheshti University (MC), Iran, Islamic Republic of*, ²*National Nutrition and Food Technology Research Institute, Iran, Islamic Republic of*, ³*University of Tehran, Iran, Islamic Republic of*

Safety - Challenges in Risk Assessment and Consumer Perception

- [P176] **A Combination of Lysozyme-Derived Peptides with Some Natural Preservatives to Control Food Poisoning and Food Spoilage Gram-Negative Microorganism**
Adham M. Abdou*^{1,2}, S. Higashiguchi², M. Kim², Hisham R. Ibrahim³, ¹*Department of Food Control, Benha University, Egypt*, ²*Research Department, Pharma Foods International Company, Ltd., Japan*, ³*Department of Biochemistry and Biotechnology, Kagoshima University, Japan*

- [P177] **Algerian Pistacia lentiscus and Satureja hortensis essential oils: Their chemical compositions and their preservative effects against Listeria monocytogenes 935-ATCC13932 inoculated in meat**
Djenane Djamel*¹, Yanguella Javier¹, Amrouche Tahar¹, ¹Université de Tizi-Ouzou, Algeria
- [P178] **Investigating consumer knowledge and behaviour in the context of functional foods**
C Hall*¹, ¹SAC, United Kingdom
- [P179] **Partition of Selected Food Preservatives in Fish oil-Water System**
H. Y. Cheng*¹, A. Friis¹, T. Leth¹, ¹National Food Institute, Technical University of Denmark, Denmark
- [P180] **Nutritional habits among Slovenian students**
M Plut¹, M Jevšnik¹, R Policnik², S Filip³, R Fink*¹, ¹University of Ljubljana, Faculty of Health Sciences, Slovenia, ²Government of the Republic of Slovenia, Ministry of Health, Slovenia, ³University of Ljubljana, Biotechnical Faculty, Slovenia
- [P181] **Consumer's perception of food labels and claims**
A Podržaj¹, M Jevšnik¹, M Peterman², R Fink¹, S Filip*³, ¹University of Ljubljana, Faculty of Health Studies, Slovenia, ²Slovenian Consumer's Association, Slovenia, ³University of Ljubljana, Biotechnical Faculty, Slovenia
- [P182] **Management, food handler and consumer behaviour and its influence on food safety**
JFR Lues*¹, ¹Central University of Technology, Free State, South Africa
- [P183] **Microbial Contamination in the Street Food Vending Business in Uganda**
CK Muyanja*¹, L Nayiga¹, BS Namugumya¹, GW Nasinyama¹, ¹Makerere University, Uganda
- [P184] **Making Soft Drinks Kinder to Teeth**
Anita Setarehnejad*¹, Ara kanekanian¹, Arthur Tatham¹, ¹University of Wales Institute Cardiff, United Kingdom
- [P185] **Heavy metals monitoring of cereals, vegetables and fruits**
K Bohinc¹, R Fink*¹, M Jevšnik¹, ¹University of Ljubljana, Faculty of Health Sciences, Slovenia
- [P186] **Electronic Nose and Dynamic Headspace Gas Chromatography-Mass Spectrometry: complementary analytical tools for detection of food microbiological contamination**
Isabella Concina*¹, Emanuela Gobbi², Matteo Falasconi¹, Federica Bianchi³, Marilena Musci³, Giorgio Sberveglieri¹, ¹SENSOR Laboratory, CNR-INFM, Italy, ²DBADP, Università di Udine, Italy, ³Dipartimento di Chimica Generale ed Inorganica, Chimica Analitica, Chimica Fisica, Università degli Studi di Parma, Italy
- [P187] **Food risk perception in North East Italy: Challenges for public health communication**
S. Mari*¹, B. Tiozzo², V. Arzenton², P. Magaudda³, D. Capozza⁴, L. Ravarotto², ¹University of Milan-Bicocca, Italy, ²Istituto Zooprofilattico Sperimentale delle Venezie, Italy, ³Observe-Science in Society, Italy, ⁴University of Padova, Italy
- [P188] **Organochlorine pesticides and bacteriologic evaluation in strawberries obtained from organic farming and integrated pest management farming**
V.C. Fernandes*^{1,2}, V.F. Domingues², N. Mateus¹, C. Delerue-Matos², ¹CIQ-Centro de Investigação em Química, Universidade do Porto, Portugal, ²Requimte, Instituto Superior de Engenharia, Instituto Politécnico do Porto, Portugal
- [P189] **Consumer attitudes and risk perceptions associated with preparation and storage of powdered formula milk in the home: implications for microbiological safety and education.**
E.C. Redmond*¹, C.J. Griffith¹, ¹University of Wales Institute Cardiff, United Kingdom
- [P190] **Pea protein and PVPP as an alternative to potassium caseinate for white wine fining: effect on physicochemical and sensory characteristics**
Fernanda Cosme*¹, Inês Capão¹, Luís Filipe-Ribeiro¹, Arlete Mendes-Faia¹, ¹UTAD, Portugal

- [P191] **Validation of existing mathematical models for the prediction of safety of traditional food products**
Andras Sebok*¹, Szilárd Pércsi¹, Florence Postollec², Dominique Thuault², Zsófia Nagy¹, ¹*Campden BRI Magyarország Nonprofit Kft., Hungary*, ²*Adria Développement, France*
- [P192] **Use and optimization of GC-MS for the quantitative analysis of Melamine in powdered milk marketed in Sri Lanka**
A. Sajiwane¹, A.L.C.J. Liyanage*¹, K. Amarasinghe², ¹*Sabaragamuwa University of Sri Lanka, Sri Lanka*, ²*SGS Lanka (pvt) Ltd., Sri Lanka*
- [P193] **Heat Treatment Influence The Germination Characteristics Of *Bacillus pumilus* and *Bacillus weihenstephanensis***
I.S. Løvdal*¹, C. From¹, P.E. Granum¹, J.T. Rosnes¹, ¹*Nofima Norconserv AS, Norwegian Institute of Food, Fisheries and Aquaculture Research, Norway*
- [P194] **Evaluation of different disinfecting treatments of lettuce: a chemical approach**
E Ferreira*^{1,2}, V.F. Domingues², C. Calhau^{1,3}, C. Delerue-Matos², ¹*Faculty of Nutrition and Food Sciences, University of Porto, Portugal*, ²*REQUIMTE, Instituto Superior de Engenharia do Porto, Portugal*, ³*Department of Biochemistry U38-FCT, Faculty of Medicine, University of Porto, Portugal*
- [P195] **Development of An Amperometric Acetylcholinesterase B Biosensor Tailor Made for Brazil: Detection of Relevant Insecticides**
C. B. S. Roepcke*¹, R. D. Schmid¹, ¹*Institut for Technical Biochemistry/ University of Stuttgart, Germany*
- [P196] **Effect of *Listeria monocytogenes* acid tolerance response (ATR) on its adherent survival under food processing-related stresses and on the subsequent disinfection of attached cells with standard acid and natural sanitizers**
N.G. Chorianopoulos¹, E.D. Giaouris*¹, I. Grigoraki¹, P.N. Skandamis¹, E.Z. Panagou¹, G.J.E. Nychas¹, ¹*Agricultural University of Athens, Dept. of Food Science and Technology, Greece*
- [P197] **Early stages of biofilm development by *Salmonella* Enteritidis on stainless steel are inhibited by the cell-free culture supernatant of *Hafnia alvei***
N.G. Chorianopoulos¹, E.D. Giaouris*¹, E.Z. Panagou¹, G.J.E. Nychas¹, ¹*Agricultural University of Athens, Dept. of Food Science and Technology, Greece*
- [P198] **Unknowns and challenges in risk assessment of nano-silver in the food chain A review**
A. Nester*¹, W. Brueller¹, D. Hofstaedter¹, ¹*Austrian Agency for Health and Food Safety, Austria*
- [P199] **Detection of Irradiated Herbs, Spices and Seasonings: Comparison of Microbiological and Luminescence Based Methods**
C Boniglia¹, M C Mosconi², R Gargiulo¹, S Grande¹, G Mattiolo², E Bortolin*¹, ¹*Istituto Superiore di Sanità, Italy*, ²*ARPAV, Italy*
- [P200] **Ruminant Species Identification in Meat Products by PCR -RFLP Technique**
Hamideh Amjadi*¹, Mohammad Javad Varidi¹, Hassan Marashi¹, Ali Javadmanesh², Shahrokh Ghovvati¹, ¹*Ferdowsi University, Iran, Islamic Republic of*, ²*University of Adelaide, Australia*
- [P201] **Quality Evaluation of Turbot Fillets packaged in Modified Atmosphere: multivariate analysis of quality traits**
J. Santos*¹, F. Lisboa¹, S. Casal¹, N. Pestana¹, M.R. Alves², M.B.P.P. Oliveira¹, ¹*REQUIMTE, Department of Bromatology and Microbiology, Faculty of Pharmacy, University of Porto, Portugal*, ²*ESTG- Viana do Castelo Polytechnic Institute, Portugal*
- [P202] **Development and validation of a rapid liquid chromatography method for the screening of carbadox in feed and meat**
M Reig¹, L Osés², N Batlle², MC Aristoy², F Toldra*², ¹*Instituto de Ingeniería de Alimentos para el Desarrollo (UPV), Spain*, ²*Instituto de Agroquímica y Tecnología de Alimentos (CSIC), Spain*

- [P203] **Liquid Chromatography for the Screening of Residues of certain Growth Promoters in Meat**
M Reig¹, F Toldra^{*2}, ¹*Instituto de Ingeniería de Alimentos para el Desarrollo (UPV), Spain,* ²*Instituto de Agroquímica y Tecnología de Alimentos (CSIC), Spain*
- [P204] **Towards safe food provision in Primary Schools: Interventions for learners, food handlers and teachers in Motheo District Municipality, Free State Province, South Africa**
MJ Manyatsa^{*1}, P Venter¹, JFR Lues¹, ¹*Central University of Technology, Free State, South Africa*
- [P205] **The prevalence of bacteria on hands and food preparation surfaces of the hospice kitchens in Central South Africa**
J Nkhebenyane^{*1}, P Venter¹, JFR Lues¹, ¹*Central University of Technology, Free State, South Africa*
- [P206] **Importance of Acetic Acid in bacteria and food industry**
Ilkin Yücel Sengün^{*1}, Seniz Karabiyikli¹, ¹*Ege University, Turkey*
- [P207] **Prediction Model of Change in Respiration Rate and Nutrient Contents of Fruits and Vegetables under Several Temperature and Gas Concentration Conditions**
EY Yasunaga^{*1}, YH Hanada², TU Uchino², SY Yoshida¹, FT Tanaka², JC Chikushi¹, ¹*Biotron Institute, Kyushu University, Japan,* ²*Faculty of Agriculture, Kyushu University, Japan*
- [P208] **Determination of aflatoxins B 1 and M 1 in chicken liver and breast and muscles in native and foreigner chicken in Iran**
Mohsen Abasi Bastami¹, Majid Arab ameri Majid¹, ¹*Shahrood University of Medical Sciences Faculty Food and Drug, Iran, Islamic Republic of*
- [P209] **Determination of contamination sources during the manufacturing of traditional Iranian yoghurt drink**
Masoomeh Mehraban Sangatash^{*1}, Mahboobe Sarabi Jamab², Amir Saleh Vosough³, Reihaneh Nourbakhsh⁴, Farahnaz Gholasi⁴, Mohammad Mohsenzadeh², ¹*Food Science and Technology Research Institute, ACECR Mashhad Branch, Iran, Islamic Republic of,* ²*Ferdowsi University of Mashhad, Iran, Islamic Republic of,* ³*Gorgan University of Agricultural Sciences and Natural Resources, Iran, Islamic Republic of,* ⁴*General Office Institute of Standard and Research Development of Mashhad, Iran, Islamic Republic of*
- [P210] **Identification and Quantification of Health benefic Compositions and Antioxidant Activity in Pomegranate Juice of 8 Iranian Cultivars**
Gelare Mousavinejad^{*1}, Zahra Emam Djome¹, Babak Delkhosh², ¹*Tehran University, Iran, Islamic Republic of,* ²*Azad University of Tehran, Science& Research Branch, Iran, Islamic Republic of*
- [P211] **New rapid and simple method for pesticide residues determination in olive-surface**
M.C. Gomez-Almenar^{*1}, José A. García-Mesa¹, ¹*IFAPA-Venta del Llano, Spain*
- [P212] **Qualifying the influence of extrinsic stresses (sanitisers, detergents and sub-optimum temperatures) on the colonial growth of selected food borne pathogens**
E M Smith^{*1}, P Venter¹, ¹*Central University of Technology, South Africa*
- [P213] **Optimization of digestion method for determination of arsenic in shrimp paste sample using atomic absorption spectrometry**
Adib Mohd¹, C.W.Z Ngah^{*1}, C.Z Hassan¹, Z Hassan¹, ¹*Universtiy Sains Islam Malaysia, Malaysia*
- [P214] **Perception of animal cloning for food supply in Hungary**
D Bánáti^{*1}, E Szabó¹, Z Mónus¹, ¹*Central Food Research Institute, Hungary*

- [P215] **The distribution of Enterobacteriaceae and some pathogenic micro-organisms in Kurdish cheese during ripening**
Elnaz E.Milani^{*1,2}, S. Ali Mortazavi¹, Marzieh Moeenfar¹, Reza Karajian^{1,2}, ¹*Dept. Food Science and Technology, Faculty of Agriculture, Ferdowsi University, Iran, Islamic Republic of*, ²*Food processing research group. ACECR- Mashhad branch, Iran, Islamic Republic of*
- [P216] **Sources and distribution of Salmonella serotypes isolated from barbecuing meat, ground beef burger and their antimicrobial resistance**
Mohammad Mehdi Soltan Dallal^{*1}, Saeed Vahedi¹, Hojjat Zeraati¹, Enayat Kalantar¹, Sonia Seyed Amiri¹, ¹*Department of Microbiology, School of Public Health, Medical Sciences/ University of Tehran/ Manager of Food and Hygiene Control Laboratory, Deputy of Food and Drug, Tehran University of Medical Sciences, Iran, Islamic Republic of*
- [P217] **Univariate headspace solid-phase microextraction experimental design for the quantification of haloanisole compounds in wines**
R. Vieira^{*1}, P. Reis¹, R. Perestrelo², J.S. Câmara², ¹*IVBAM, Portugal*, ²*Centro de Química da Madeira, Portugal*
- [P218] **Assessing the digestibility and fermentation products of genetically modified soybean; Physiologically based in vitro digestion and fermentation model**
Soon Mi Shim^{*1}, Mi-Hee Choi², Gun-Hee Kim², Sol Kim³, HY Kim⁴, ¹*Ewha Woman Univ., Korea, Republic of*, ²*Duksung Women's Univ., Korea, Republic of*, ³*Korea FDA, Korea, Republic of*, ⁴*Kyunghee Univ., Korea, Republic of*
- [P219] **Study of the reliability of the Listeria monocytogenes confirmation tests**
Zubor-Nagy Zsuzsanna^{*1}, Tornai -Lehoczki Judit¹, ¹*M.A.H. Fodd-Controll Kft, Budapest, Hungary*, ²*BCE, National Collection of Agricultural and Industrial Microorganisms, Hungary*
- [P220] **Study on the Specific Migration of Combinations of Polyethylenterephthalate from PET Bottles into Different Types of Oils packed in Islamic Republic of Iran**
Amin Mousavi Khaneghah^{*1}, Shahram Shoeibi^{2,3}, Maryam Mizani¹, Maryam Gharachorlo¹, Mortaza Sharestani², Mortaza Pirali Hamedani^{2,3}, ¹*Islamic Azad University, Tehran, Iran, Islamic Republic of*, ²*Food and Drug Control Laboratories, Iran, Islamic Republic of*, ³*Food and Drug Laboratory Research Center, Iran, Islamic Republic of*
- [P221] **Assessment of Food Safety and Food Security Using Human Hepatoma (HepG2) Cells**
F Darroudi^{*1}, S Knasmüller¹, V Mersch-Sundermann¹, ¹*Leiden University Medical Centre, Netherlands*, ²*Medical University of Vienna, Austria*, ³*Frieburg University Medical Centre, Germany*
- [P222] **Reducing Salmonella and Campylobacter in chicken meat: FAO/WHO Scientific Advice**
E. Dupouy^{*1}, M.L. Costarrica¹, ¹*Food and Agriculture Organization of the United Nations, Hungary*, ²*Food and Agriculture Organization of the United Nations, Italy*

Safety - Emerging Pathogens

- [P223] **Growth Inhibition of An Emerging Pathogen : Aspergillus flavus by Local Thai Chilli Extracts**
Benjamaporn Wonganu¹, Sasithorn Kongruang^{*1}, ¹*Department of Biotechnology, Faculty of Applied Science, King Mongkut's University of Technology North Bangkok, Thailand*
- [P224] **Antimicrobial resistance profile of Staphylococcus aureus isolated from meat: a research for methicillin (oxacillin)-resistant S. aureus (MRSA)**
M. Conter^{*1}, A. Vergara², A.R. Festino², V. D'Orio², G. Di Ciccio¹, A. Ianieri¹, ¹*Dept. of Animal Production, Veterinary Biotechnologies, Food Quality and Safety, Italy*, ²*Dept. of Food Science, Teramo, Italy*

- [P225] **Survival of Escherichia Coli O157:H7 during manufacture and storage of fruit yogurt**
Mahmoud Al-Taani¹, Reyad Shaker*¹, Tareq Osaili¹, Anas Al-Nabulsi¹, ¹*Jordan University of Science and Technology, Jordan*
- [P226] **Inactivation of treA causes increased thermal and osmotic resistance in Listeria monocytogenes strain 568**
T.C. Ells*¹, L. Truelstrup Hansen², ¹*Agriculture and Agri-Food Canada, Canada*, ²*Dalhousie University, Canada*
- [P227] **Evaluation of Pediocin Producing Pediococcus acidilactici in The Control of Pathogenic and Spoilage Organisms in Tsire, a Nigerian Stick Meat**
O.A. Olaoye*¹, C.E.R. Dodd¹, ¹*The University of Nottingham, United Kingdom*
- [P228] **Contamination of Salmonella Schwarzengrund Cells in Chicken Meat from Traditional Marketplaces in Taiwan and Comparison of Their Antibigrams with Those of the Human Isolates**
H. Y. Tsen*¹, M. H. Chen², S. W. Wang³, ¹*Hung-Kuang University, Taiwan*, ²*National Chung-Hsing University, Taiwan*, ³*Bureau of Food and Drug Analysis, Taiwan*
- [P229] **Antibacterial and Antioxidant activities of Selected Edible Plants Inhabited in Vietnam**
Young-In Kwon*¹, Dong-Soo Kim¹, Gyo-Nam Kim¹, Hae-Dong Jang¹, Young-Ho Kim², ¹*Hannam University, Korea, Republic of*, ²*Chungnam National University, Korea, Republic of*
- [P230] **Bioactivities of Thymyl methyl ether, a Major Component in Essential Oil of Blumea lanceolaria (Roxb.) Duce from Vietnam**
K-C Phi*¹, G-N Kim¹, Y-I Kwon¹, C-I Chang², T-C Huang³, H-D Jang¹, ¹*Department of Food and Nutrition, Hannam University, Korea, Republic of*, ²*Graduate Institute of Biotechnology, National Pingtung University of Science and Technology, Taiwan*, ³*Department of Food Science, National Pingtung University of Science and Technology, Taiwan*
- [P231] **Temperature Dependent Inhibition of Listeria monocytogenes by Pomegranate (Punica granatum) Peel Extract in Meat Pate.**
H. Hayrapetyan*¹, R.R. Beumer¹, W.C. Hazeleger¹, ¹*Wageningen University, Netherlands*
- [P232] **Antibacterial Activity of Pomegranate (Punica granatum) Extracts Against Listeria monocytogenes and Several Other Microorganisms.**
H. Hayrapetyan*¹, R.R. Beumer¹, W.C. Hazeleger¹, ¹*Wageningen University, Netherlands*
- [P233] **Investigating the Development of Acid Tolerance in Food-borne Pathogens Escherichia coli, Salmonella spp., and Pseudomonas aeruginosa and the Implication on the Susceptibility to Organic Acids**
RS Slabbert*¹, MM Theron¹, JFR Lues¹, ¹*Central University of Technology, South Africa*
- [P234] **Evaluation of preservative properties of natural plant extracts as "multifunctional" ingredients**
Jana Fischer*¹, Tina Mygind¹, ¹*Danisco A/S, Denmark*
- [P235] **Biopreservation of fresh fermented products by protective cultures**
Jana Fischer*¹, Dieter Elsser¹, ¹*Danisco A/S, Denmark*
- [P236] **Powerful seeds preservative action of hydroxytyrosol-rich extract from olive by-product**
Thabèt Yanguï*¹, Sami Sayadi¹, Abdelhafidh Dhouib¹, ¹*Ecole Nationale des Ingénieurs de Sfax, Tunisia*
- [P237] **Rapid detection of Food-borne pathogens in ground beef using Capillary Electrophoresis**
Jiyeon Kim*¹, Giwon Shin¹, Soohyun Youn¹, Mihwa Oh¹, Seungyong Lim¹, Gyooyeol Jung¹, ¹*Ewha Womans University, Korea, Republic of*

- [P238] **Prevalence of *Listeria* spp. in Poultry, Beef and Pork Meat and Meat Products in Macedonia**
Lj. Angelovski¹, V. Nikolovska², D. Jankuloski¹, P. Sekulovski¹, M. Ratkova¹, M. Prodanov¹, ¹*Institute for food safety, Faculty of Veterinary Medicine, Skopje, Macedonia*, ²*Institute for Preventive Medicine, Military Hospital, Skopje, Macedonia*
- [P239] **Prevalence of *Staphylococcus aureus* nasal colonization in health care personnel from a Hospital in the North of Portugal**
A. Castro¹, J. Silva¹, P. Teixeira¹, ¹*CBQF/ESB - UCP, Portugal*
- [P240] **Stress response of *Listeria monocytogenes* to lethal stress after a pre exposure to sublethal conditions**
A. Carvalheira¹, A. Castro¹, J. Silva¹, P. Teixeira¹, ¹*CBQF/ESB - UCP, Portugal*
- [P241] **Survey on traditional Kurdish cheese contamination by staphylococcus aureus & salmonella during ripening times**
Elnaz Milani^{1,2}, S. Ali Mortazavi¹, Marzieh Moeenfar¹, Reza Karajian^{1,2}, ¹*Dept. Food Science and Technology, Faculty of Agriculture, Ferdowsi University, Iran, Islamic Republic of*, ²*Scientific staff of food processing research group. ACECR-Mashhad branch, Iran, Islamic Republic of*
- [P242] **Protein Profile of *Salmonella* Biofilm**
P Mallesh¹, Patit Paban Bhowmick¹, Indrani Karunasagar¹, ¹*College of Fisheries, India*
- [P243] **Preliminary characterization of newly isolated bacteriocin producing *Enterococcus* spp. from fermented dairy products of Pakistan**
Imran Javed¹, Safia Ahmed¹, ¹*Quaid-i-Azam University, Pakistan*
- [P244] **A mild thermal treatment of shredded cabbage enhances the growth of *Listeria* spp. during refrigerated storage.**
T.C. Ells¹, L. Truelstrup Hanson², ¹*Agriculture and Agri-Food Canada, Canada*, ²*Dalhousie University, Canada*
- [P245] **Comparison of Chlorine Inactivation of Human Norovirus with Feline Calicivirus Using an RNA Exposure Assay and Reverse Transcriptase Quantitative Real-Time Polymerase Chain Reaction.**
Piotr Nowak¹, Joanna Topping¹, Kate Bellamy², Valerie Fotheringham³, Jim Gray⁴, Angus Knight¹, ¹*Leatherhead Food Research, United Kingdom*, ²*Unilever Central Resources Ltd, United Kingdom*, ³*Evans Vanodine International plc., United Kingdom*, ⁴*Health Protection Agency, United Kingdom*
- [P246] **The use of the MTT bioassay as a method for safe foods recognition**
Samaneh Fazeli¹, Faezeh Tajalli², ¹*chemical engineering Department of Ferdowsi University, Iran, Islamic Republic of*, ²*Sci. & Tech. Research Institute, ACECR-Mashhad Branch, Iran, Islamic Republic of*
- [P247] **Enumeration of thermophilic *Campylobacter* from chicken parts sold in local Malaysian markets**
Z. Hassan¹, R. Kamaruzaman¹, H. Mohd Noor¹, C.Z. Hassan¹, F. Mohamad Ghazali², ¹*Universiti Sains Islam Malaysia, Malaysia*, ²*Universiti Putra Malaysia, Malaysia*
- [P248] **Epiphytic microbiota of fresh fruits in Hungary**
Szilvia Pinter¹, Judit Beczner¹, ¹*Central Food Research Institute, Budapest, Hungary*

Safety - Hygienic Design and Processing

- [P249] **Wood in industry of pasta making**
S Filip¹, M Jevnik², R Fink², ¹*University of Ljubljana, Biotechnical Faculty, Slovenia*, ²*University of Ljubljana, Faculty of Health Sciences, Slovenia*
- [P250] **Inactivation of *Bacillus subtilis* spores in soybean milk by high-frequency electric field AC technology**
K Uemura¹, C Takahashi¹, I Kobayashi¹, ¹*National Food Research Institute, Japan*

- [P251] **Validation and Measurement Uncertainty in Food Microbiology: Differences between Qualitative and Quantitative Determinations in Practice**
M Matek Sarić^{*1}, V Režić Dereani², ¹University of Zadar, Department of Health Studies, Croatia, ²SMS Prehrambeno razvojni centar Klis, Croatia
- [P252] **Silver nanotechnology to decrease microbial risks: a feasible application in absorbent materials**
Avelina Fernandez^{*1}, Eva Soriano¹, Gracia Lopez-Carballo¹, Poliana Mendes de Souza¹, Pierre Picouet¹, Elsa Lloret¹, ¹Spanish Research Council, Spain, ²IRTA, Spain
- [P253] **Food contact materials in Slovenian market**
R Fink^{*1}, M Oder¹, M Jevšnik¹, ¹University of Ljubljana, Faculty of Health Sciences, Department of Sanitary Engineering, Slovenia
- [P254] **Evaluation of a qualitative monitoring system to guarantee beef steak safety in food services establishments**
ML Olivares Tenorio^{*1}, AX Castro Castillo¹, DR Bueno Maldonado¹, ¹Fundación Universitaria Agraria de Colombia UNIAGRARIA, Colombia
- [P255] **Determination of Biogenic Amines in Chicken Meat Stored in Different Kind of Solutions at 4°C**
G. Martino¹, V. Ponzilli^{*1}, S. Marchetti¹, A. Serio¹, L. Grotta¹, ¹University of Teramo, Italy
- [P256] **Effect of Home Handling and Preparation on Meat Safety and Nutritive Value**
Tesby Lotfy^{*1}, Doaa Elsafty¹, ¹The Faculty of Specific Education, Egypt
- [P257] **Theoretical and Experimental Study of Drying of a Cylindrical Sample in a Fluidized Bed Containing Energy Carrying Particles using Hot Air and Infrared Radiation Heat Sources**
Bizhan Honarvar¹, Ali Akbar Safekordi³, Daruish Mowla^{*2}, Mohamad Soltania³, Daruish Bastani³, ¹Islamic AZAD University, Iran, Islamic Republic of, ²Department of Shiraz Chemical Engineering, Iran, Islamic Republic of, ³Department of Sharif Chemical Engineering, Iran, Islamic Republic of
- [P258] **Mycotoxin Reduction by Gamma Radiation in Black and White Pepper**
M Jalili^{*1}, S Jinap¹, R Son¹, M.A Noranizan¹, ¹University Putra Malaysia, Malaysia
- [P259] **Decontamination of chicken carcass by use of the SonoSteam[®] technology**
Kristine Garder¹, Karen Blom¹, Hanne Kastberg^{*1}, ¹FORCE Technology, SonoSteam, Denmark
- [P260] **Identification of Irradiated Fish Samples by Electron Spin Resonance (ESR) Method**
M Mangiacotti^{*1}, A. E. Chiaravalle¹, G. Marchesani¹, ¹Centro di Referenza Nazionale per la Ricerca della Radioattività nel Settore Zootecnico-Veterinario, Italy
- [P261] **The Use of Three Different Analytical Methods (PSL, ESR, TL) to Detect Irradiated Spices**
G Marchesani^{*1}, M Mangiacotti¹, A E Chiaravalle¹, ¹Centro di Referenza Nazionale per la Ricerca della Radioattività nel Settore Zootecnico-Veterinario, Italy
- [P262] **Efficacy of sumac and oregano in the inactivation of *Salmonella* Typhimurium on tomatoes**
G. Tiryaki Gündüz^{*1}, Ş. Aktuğ Gönül¹, M. Karapınar¹, ¹Ege University, Food Engineering Department, Turkey
- [P263] **Efficacy of hydrogen peroxide, chlorine and hot water treatments on microbiological quality of fresh squeezed orange juice**
U Bağcı^{*1}, A Temiz¹, ¹Hacettepe University, Turkey
- [P264] **Detection of *E. coli* O157:H7 Virulence genes in isolates obtained from Beef, Pork, Water, Humans and Animal Species in the North-west Province, South Africa.**
C. N Ateba^{*1}, M Mbewe¹, ¹North West University -Mafikeng Campus, South Africa
- [P265] **The potential for using microwave heating as a seed decontamination method**
Apinya Vanichpun^{*1}, Chris Dodds¹, Ian Connerton¹, Christine E.R. Dodd¹, ¹The University of Nottingham, United Kingdom

- [P266] **Detection of cold tolerant clostridia other than *Clostridium estertheticum* associated with spoilage of vacuum-packed chill-stored meat**
L Cavill¹, A. L. Renteria¹, C R Helps¹, J E L Corry*¹, ¹*University of Bristol, United Kingdom*
- [P267] **Pre-Scald Plugging For Pork Carcass Hygiene**
G Purnell¹, C Wilkin², SJ James¹, C James*¹, ¹*Grimsby Institute, United Kingdom*, ²*University of Bristol, United Kingdom*
- [P268] **Comparison of pesticide residue contaminations in European and asian human milk**
Somaieh Kazemiyani*¹, Faezeh Tajalli², Samaneh Fazeli¹, ¹*chemical engineering MSc grade, Ferdowsi University, Iran, Islamic Republic of*, ²*Sci. & Tech. Research Institute, ACECR-Mashad Branch, Iran, Islamic Republic of*
- [P269] **Hazard Analysis of the catering and food service system in a Public Hospital**
Elisabete Araújo¹, Cláudia Alpoim¹, Ana Paula Vale¹, Isabel Afonso¹, Alexandre Nuno Brito*¹, ¹*Escola Superior Agrária de Ponte de Lima/IPVC, Portugal*
- [P270] **The safety or hazard in a scholar canteen: The case of a standard meal of the school canteen of the Agrarian High School of Ponte de Lima.**
Eduarda Oliveira¹, Gabriela Candeias*¹, Ana Paula Vale¹, Isabel Afonso¹, Alexandre Nuno Brito¹, ¹*Escola Superior Agrária de Ponte de Lima/IPVC, Portugal*
- [P271] **Tradition and Food Safety: a study case in the Portuguese Ponte de Lima region**
Gabriela Candeias*¹, Eduarda Oliveira¹, Ana Paula Vale¹, Isabel Afonso¹, Alexandre Nuno Brito¹, ¹*Escola Superior Agrária de Ponte de Lima, Portugal*
- [P272] **Quality evaluation of natural edible coats on minimally processed yellow melon.**
B. Pochat¹, M. Freire Jr*², M. N. Ducamp-Collin³, L.M.C. Cabral², A. G. Soares², R. C. D. Modesta², ¹*ENITIAA, Nantes, France*, ²*Embrapa Agroindústria de Alimentos, Brazil*, ³*Cirad, France*
- [P273] **Use of edible and biodegradable coatings in fresh cut pineapple.**
Q. Gignard*¹, M. Freire Jr.², M.N. Ducamp-Collin⁴, S. P. Freitas³, A. G. Soares², ¹*ENSIA, France*, ²*Embrapa Agroindústria de Alimentos, Brazil*, ³*Escola de Química - UFRJ, Brazil*, ⁴*CIRAD, France*
- [P274] **Modelling the growth of *Aspergillus niger***
M.A. Korbász*¹, J. Beczner¹, ¹*Central Food Research Institute, Hungary*
- [P275] **Development of colorimetric assay for measuring of bacteriocin activity**
F. Hegyi*¹, Zs. Zalán¹, A. Halász¹, ¹*Central Food Research Institute, Hungary*

Safety - Water Safety and Security

- [P276] **Pulsed Light as a Novel Water Decontamination Technology: Present and Future Perspectives for Water Safety and Security**
A. Baranda*¹, A. Lasagabaster¹, M.L. Artíguez¹, I. Olabarrieta¹, I. Martínez de Marañón¹, ¹*AZTI-Tecnalia, Spain*
- [P277] **Influence of water quality used in irrigation on the sensory properties of olive oil**
A. K.Yousif Alsaed*¹, S Ayub¹, Kh Al-Ismaïl¹, R Ahmad¹, ¹*University of Jordan, Jordan*, ²*Scientific Royal Society, Jordan*, ³*Agricultural Research Center, Jordan*
- [P278] **Mathematical model of the kinetics hydration of white maize grain during cooking alkaline**
J. L. Fernández-Muñoz*¹, M. A. Gruintal-Santos¹, J. A. I Díaz-Góngora¹, H. Ortiz¹, ¹*CICATA-IPN Unidad Legaria, Mexico*
- [P279] **Assessment of the microbiological quality of the Berg, Plankenburg and Eerste rivers as irrigation sources for raw and minimally processed produce**
GO Sigge*¹, N Huisamen¹, A Brand¹, TJ Britz¹, ¹*Department of Food Science, Stellenbosch University, South Africa*
- [P280] **New Procedure for Water Treatment with Chlorine Dioxide**
B. Kossmann*¹, H. Duve¹, F.-J. Peveling¹, M. Eichler¹, H. Rahtz¹, ¹*Infracor GmbH, Germany*

Friday, 13 November

Processing - Improved Traditional Processes

- [P281] **Protein fortification of cheese with whey protein**
S Prakash¹, A Kanekanian¹, ¹*University of Wales Institute Cardiff, United Kingdom*
- [P282] **Thermal treatments as natural safe alternative of using chemicals or irradiation for improving dates quality during long term storage.**
Dawood AB Dawood¹, Hammam A Hammam¹, Aly A F Aly¹, Kenawi M N Kenawi¹, Farag S A Farag¹, Gado BA Gado¹, ¹*Food Tech. Res. Inst., Agric. Res. Center, Egypt, Egypt*, ²*Fac. of Agric. Minia University, Egypt*, ³*National Centre for Rad. Res. & Tech., Egypt*
- [P283] **Effect of natural antioxidants on polar content and trans fatty acids composition in sunflower oil during heat treatment**
S Filip¹, R Vidrih¹, ¹*University of Ljubljana, Biotechnical Faculty, Department of Food Science and Technology, Slovenia*
- [P284] **The phenolic content, antioxidant properties and antioxidant compounds in green chilli paste and its ingredients**
Griangsak Chairote¹, Lalida Shank¹, Kamonrat Ruanma¹, ¹*Chiang Mai University, Thailand*
- [P285] **Effects of combined mechanical and thermal treatments on nutritional and quality aspects of tomato purée**
I. Colle¹, I. Oey¹, S. Van Buggenhout¹, A. Van Loey¹, M. Hendrickx¹, ¹*Katholieke Universiteit Leuven, Belgium*
- [P286] **Extraction optimization of hydrocolloid extract from cress seed (*Lepidium Sativum*) using response surface methodology**
hojjat Karazhiyan¹, ¹*Department of Food Science and Technology, Islamic Azad University of Torbat-Heidarieh, Iran, Islamic Republic of*
- [P287] **Copigmentation effect of phenolic compounds on red currant juice anthocyanins during storage**
M. Kopjar¹, V. Piližota¹, D. Šubaric¹, J. Babic¹, ¹*Faculty of Food Technology, Croatia*
- [P288] **Development of a new instrument to determine the thermal conductivity of foods**
M.A. Chaves¹, A.O. Almeida², ¹*Universidade Estadual do Sudoeste da Bahia, Brazil*, ²*Indústria de Laticínios Palmeira dos Índios S.A. (ILPISA), Brazil*
- [P289] **Foam color changes due to the additive kind and concentration in the foam-mat drying**
M.A. Chaves¹, E.G. Pinto², E.C. Soares³, R.D. Soares¹, ¹*Universidade Estadual do Sudoeste da Bahia, Brazil*, ²*Universidade Federal da Bahia, Brazil*, ³*Universidade Estadual de Santa Cruz, Brazil*
- [P290] **Effect of dietary fibres on rheological properties of frozen wheat dough**
Guénaëlle Leray¹, Bonastre Oliete¹, Sandra Mezaize¹, Sylvie Chevallier¹, Marie de Lamballerie¹, Alain Le Bail¹, ¹*ENITIAA, France*
- [P291] **Effects of plant extracts on the quality changes of salted anchovy during refrigerated storage**
Nalan Gokoglu¹, Pinar Yerlikaya¹, ¹*Akdeniz University, Turkey*
- [P292] **Pulsed electric field induced electropemeabilisation of whole fruits and vegetables analyzed by non-destructive ultrasonic technique**
N Grimi¹, F Mamouni², N Lebovka^{1,3}, E Vorobiev¹, J Vaxelaire⁴, ¹*Technical University of Compiègne, France*, ²*Université Sultan Moulay Slimane Faculté des Sciences et Techniques, Morocco*, ³*Institute of Biocolloidal Chemistry named after F.D. Ovcharenko, Ukraine*, ⁴*Université de Pau et des Pays de l'Adour, France*
- [P293] **The Effect of Shrimp Coating Ingredient: Grape Seed Extract**
Pinar Yerlikaya¹, Nalan Gokoglu¹, Osman Kadir Topuz¹, ¹*Akdeniz University, Turkey*
- [P294] **Improvement of Traditional Shrimp-meat Preservation Using Chitosan Enhanced with Conventional Spices**
Tri Erny Dyahningtyas¹, Bernward Bisping¹, ¹*University of Hamburg, Germany*

- [P295] **Kinetic Study of Enzymic Parenchyma Tissue Maceration and Pectin Degradation of Some Fruits**
S. Tanchev^{*1}, Ts. Prokopov¹, ¹*University of Food Technologies, Bulgaria,*
²*University of Food Technologies, Bulgaria*
- [P296] **State Transitions and Water Sorption of Freeze-Dried Protein-Carbohydrate Systems**
Y Zhou^{*1}, Y.H. Roos¹, ¹*University College Cork, Ireland*
- [P297] **Effect of Enzymic Maceration of Fruits Tissue on Nectars Cloud Stability**
Ts. Prokopov¹, S. Tanchev^{*1}, ¹*University of Food Technologies, Bulgaria,*
²*University of Food Technologies, Bulgaria*
- [P298] **Revisiting the efficacy of potassium sorbate and sodium benzoate in food preservation**
MM Theron^{*1}, JFR Lues¹, ¹*Central University of Technology, South Africa*
- [P299] **Control of Alicyclobacillus acidoterrestris in apple juice by pomegranate peel extracts**
Iman Shahabi Ghahfarrokhi¹, Mohamad Amin Hejazi², Adel Ahmadi Zonooz²,
Babak Ghanbarzadeh^{*1}, Ali Aiaseh², ¹*University of Tabriz, Iran, Islamic Republic of,*
²*Agriculture Biotechnology Research Institute North-west and West of Iran, Iran, Islamic Republic of*
- [P300] **New Processing Methods and Healthier Sugars in Strawberry Spread Fruit Manufacturing**
E. Rosa^{*1}, I. Peinado¹, A. Heredia¹, A. Andres¹, ¹*Institute of Food Engineering for Development-Polytechnic University of Valencia, Spain*
- [P301] **Influence of spray drying conditions on protein content and antioxidant activity of chicken meat protein hydrolysate powder.**
Louise Emy Kurozawa¹, Kil Jin Park¹, Miriam Dupas Hubinger^{*1}, ¹*University of Campinas, Brazil*
- [P302] **Influence of Dry and Wet Osmotic Dehydration on Colour and Texture of a Spread Strawberry Product**
I. Peinado^{*1}, E. Rosa¹, A. Heredia¹, A. Andres¹, ¹*Institute of Food Engineering for Development-Polytechnic University of Valencia, Spain*
- [P303] **Research of gums influence on water state in macaroni dough**
Svetlana Palivoda¹, Vera Urchak¹, Tatjana Golikova^{*1}, Galina Voloshchuk²,
¹*National University of Food Technologies, Ukraine,* ²*Institute of After-diploma Education, Ukraine*
- [P304] **Applying of enzymatic additive as improver of macaroni products from wheat flour**
Galina Voloshchuk¹, Katerina Kireeva^{1,2}, Vera Urchak^{1,2}, Svetlana Palivoda^{1,2},
Tatjana Golikova^{*1,2}, ¹*Institute of After-diploma education, Ukraine,* ²*National University of Food Technologies, Ukraine*
- [P305] **ProPraline - Structuring and Processing for High Quality Pralines**
L. Svanberg^{*1}, N. Lorén¹, L. Ahrné¹, ¹*SIK- The Swedish Institute for Food and Biotechnology, Sweden*
- [P306] **Chemical Modification Of Endoinulinase By Vitamine B₆ and Vitamine C for Fructooligosaccharides production from Inulin**
Homa Torabizadeh^{*1}, Mehran Habibi Rezaei², Mohammad Safari¹, Ali Akbar Moosavi Movahedi³, Hadi Razavi¹, ¹*Faculty of Biosystem engineering, Food Science and engineering department, University of Tehran Iran, Islamic Republic of,*
²*Faculty of Biological Science, Protein biotechnology department, University of Tehran, Iran, Islamic Republic of,* ³*Institute of Biophysics and Biochemistry , University of Tehran, Iran, Islamic Republic of*
- [P307] **Salt Uptake of Meat at Different Temperatures and Surface Water Contents**
P Gou^{*1}, E Santos-Garcés¹, C Collell¹, E Asik¹, N Garcia-Gil¹, ¹*IRTA, Spain*
- [P308] **The sterilization effects and mechanisms of low-pressure glow discharge plasma treatments**
Haci Ali Gulec^{*1}, ¹*Yuzuncu Yil University, Turkey*
- [P309] **Milk-clotting enzyme preparations from higher basidial mushrooms.**
Boris Kolesnikov^{*1}, Tatiana Dmitriyeva¹, Mark Shamtsyan¹, ¹*St. Petersburg State Institute of Technology (Technical University), Russian Federation*

- [P310] **Anti-diabetic effect of supplements from higher basidial mushrooms.**
Boris Kolesnikov¹, Anton Klepikov¹, Svetlana Chefu², Nikolay Petrishev², Mark Shamtsyan¹, ¹*St. Petersburg State Institute of Technology (Technical University), Russian Federation*, ²*I.P. Pavlov St. Petersburg State Medical University, St. Petersburg., Russian Federation*
- [P311] **Shrinkage, porosity and density during drying of spirulina**
DISSA Alfa Oumar¹, DESMORIEUX H el ene², KOULIDIATI Jean¹, ¹*Universit e de Ouagadougou, Burkina Faso*, ²*Universit e Claude Bernard Lyon1, France*
- [P312] **Sour cherry as a source of biopreservatives in food industry**
Karina Grigoryan¹, Mariam Sargsyan¹, Ara Sargsyan¹, ¹*Yerevan State University, Armenia*
- [P313] **Effects of the essential oils of some herbs on growth and survival of *Listeria monocytogenes* in cheese alone and in combination with Monolaurin.**
Hassan Hamed¹, S. Mehdi Razavi-Rohani¹, Nabi Shariatifar¹, ¹*Department of Food Hygiene, University of Tehran., Iran, Islamic Republic of*, ²*Department of Food Hygiene, University of Urmia, Iran, Islamic Republic of*, ³*Gonabad University of Medical Science, Iran, Islamic Republic of*
- [P314] **Disintegration kinetics of carrots in simulated gastric juice. Influence of sample processing and soaking time**
J.V. Garc a-P erez¹, F. Kong², J. Benedito¹, R.P. Singh², ¹*Universidad Polit cnica de Valencia, Spain*, ²*University of California-Davis, United States*
- [P315] **Kinetics of absorption of water by two varieties of barley seeds(Sahra and Dasht) studying operational parameters: ultrasound power and exposure time, temperature.**
Gh Asadi¹, F Salamat¹, M Kashaninejad¹, S Bodbodak¹, M Alami¹, ¹*1- Department of food Sci & Tech., Science & Research Branch Islamic Azad university of Tehran, Iran, Islamic Republic of*, ²*2- Department of food Sci & Tech, Gorgan University of Agriculture Science & Natural Resources, Iran, Islamic Republic of*
- [P316] **Chouri o-traditional sausage produced in south Portugal associated with bacteriocinogenic strains of *Enterococcus faecalis***
M.J. Fraqueza¹, A. Laukov a², V. Strompfov a², M. P. Simonov a², M. Elias³, A. Barreto¹, ¹*Faculty of Veterinary Medicine, TU Lisbon, CIISA, Av. da Universidade T cnica, Polo Univerist rio, Portugal*, ²*Institute of Animal Physiology, Slovak Academy of Sciences, Slovakia*, ³*University of  vora, Escola de Ci ncia e Tecnologia, Instituto de Ci ncias Agr rias e Ambientais Mediterr nicas, Portugal*
- [P317] **Phenolic cross-linking and its potential to manipulate properties of cereal brans**
J.A. Robertson¹, C.B. Faulds¹, K.W. Waldron¹, ¹*Institute of Food Research, United Kingdom*
- [P318] **Nutritional and structural design of natural foods for health and vitality**
J.A. Robertson¹, S.R.A. Collins¹, K. Maltby¹, N. Wellner¹, K.W. Waldron¹, ¹*Institute of Food Research, United Kingdom*
- [P319] **Influence of Heat-Time Treatments and Brine Concentrations on Microbial and Sensory Characteristics of White Brined Nabulsi Cheese During Storage.**
Maher Al-Dabbas¹, Tareq Al-Osaili², Khaled Al-Ismael¹, ¹*University of Jordan, Jordan*, ²*Jordan University of Science and Technology, Jordan*
- [P320] **Optimization of the Extraction Process in Sugar Beet Industry with the Application of Hop Beta - Acids**
M. Benn r^{1,2}, E. Betoret¹, T. Bojnansk a², N. Betoret¹, P. Fito¹, ¹*Institute of Food Engineering for Development, Department of Food Technology, Polytechnic University of Valencia, Spain*, ²*Department of Plant Processing and Storage, Faculty of Biotechnology and Food Science, Slovak University of Agricultural in Nitra, Slovakia*

- [P321] **Inhibition of iron absorption in legume-based dishes: case study of cowpea-derived foods from Benin**
 Y.E. Madodé*^{1,2}, P.A. Houssou¹, A.R. Linnemann², D.J. Hounhouigan¹, M.J.R. Nout³, M.A.J.S. van Boekel², ¹Faculté des Sciences Agronomiques, Université d'Abomey-Calavi, Benin, ²Product Design and Quality Management Group, Wageningen University, Netherlands, ³Laboratory of Food Microbiology, Wageningen University, Netherlands
- [P322] **Evolution of volatile compounds during the osmotic dehydration of guava (*Psidium guajava* L.) from Colombia**
 C. E. Quijano*¹, M. A. Chiralt², N. Martínez², J.A. Pino³, ¹Andes University, Colombia, ²Politecnico Valencia University (UPV), Spain, ³Inst.Food Industry, Cuba
- [P323] **Determine the correlation between the set of grains and its milling product**
 Antal Véha*¹, Balázs P. Szabó¹, Erno Gyimes¹, ¹University of Szeged Faculty of Engineering, Hungary
- [P324] **Some functionality properties of pumpkin oil cake globulin-cucurbitin modified by bromelain**
 Ljiljana Popovic*¹, Zsuzsana Vastag¹, Senka Popovic¹, Vera Krimer², Draginja Pericin¹, ¹Faculty of Technology, University of Novi Sad, Serbia, ²Public Health Institute, Serbia
- [P325] **Effect of Salt Content on Dry-Cured Ham Proteomic Profile**
 M. Škrlep*¹, S. Mandelc², B. Javornik², V. Sante-Lhoutellier³, P. Gou⁴, M. Candek-Potokar¹, ¹Agricultural Institute of Slovenia, Slovenia, ²Department of Agronomy, Biotechnical Faculty, University of Ljubljana, Slovenia, ³UR 370 QuaPa, INRA, France, ⁴Food Processing and Engineering, IRTA, Spain
- [P326] **Influence of the thermal treatment on the manufacture of a spreadable product from strawberry formulated with isomaltulose**
 M.L. Castelló*¹, J. Gascón¹, J. Tarrazó¹, M.D. Ortolá¹, ¹Universidad Politécnica de Valencia, Spain
- [P327] **Properties of lactic acid bacteria isolated from chourico-traditional sausage produced in south Portugal**
 A. Laukova¹, M.J. Fraqueza*², T. Aymerich³, M.P. Simonová¹, V. Strmpfová¹, M. Elias⁴, ¹Institute of Animal Physiology Slovak Academy of Sciences, Slovakia, ²Faculty of Veterinary Medicine, TU Lisbon, CIISA, Av. da Universidade Técnica, Polo Univeristário, Portugal, ³IRTA-Food Technology, Spain, ⁴University of Évora, Escola de Ciência e Tecnologia, Instituto de Ciências Agrárias e Ambientais Mediterrânicas, Portugal
- [P328] **Three fermented baobab (*Adansonia digitata* L.) foods from Benin: Mutchayan, Dikouanyouri and Tayohounta.**
 F.J. Chadare*^{1,2}, P. Azokpota¹, J.D. Hounhouigan¹, M.J.R. Nout², A.R. Linnemann², M.A.J.S. van Boekel², ¹University of Abomey-Calavi, Benin, ²Wageningen University, Netherlands
- [P329] **Fate of *Staphylococcus aureus* in Traditional Greek Graviera Cheese Manufactured with or without *Lactococcus lactis* M104, a Nisin-producing Raw Milk Isolate**
 J Samelis*¹, E Giannou¹, B Bogovic-Matjasic², I Rogelj², ¹National Agricultural Research Foundation, Dairy Research Institute, Greece, ²University of Ljubljana, Biotechnical Faculty, Slovenia
- [P330] **A comparative study on pectinase production by *Aspergillus sojae* strains in solid-state fermentation**
 D Heerd*², S Yegin², C Tari¹, M Fernandez Lahore², ¹Izmir Institute of Technology, Turkey, ²Jacobs University Bremen GmbH, Germany
- [P331] **Optimization of polygalacturonase production from *Aspergillus sojae* by using orange peel**
 H Demir², N Baysal², D Heerd*¹, M Fernandez Lahore¹, C Tari², ¹Jacobs University Bremen GmbH, Germany, ²Izmir Institute of Technology, Turkey

- [P332] **Effect of drying on the antioxidant capacity of rosemary (*Rosmarinus officinalis* L.) and thyme (*Thymus vulgaris* L.)**
MB Hossain^{*1,2}, C Barry-Ryan², AB Martin-Diana², NP Brunton¹, ¹Teagasc, Ashtown Food Research Centre, Ireland, ²School of Food Science and Environmental Health, Dublin Institute of Technology, Ireland
- [P333] **Unsteady two-dimensional numerical and experimental study for freezing and drying of food**
N.O. Moraga¹, J.C. Soto¹, R.A. Lemus^{*1}, ¹Universidad de Santiago de Chile, Departamento de Ingeniería Mecánica - Universidad de Santiago de Chile, Chile
- [P334] **The biopreservative effect of some probiotic lactic acid bacteria isolated from cereal, on soybean milk**
C. Iancu^{*1}, V. Barbu¹, A. Nicolau¹, ¹Dunarea de Jos University of Galati, Romania
- [P335] **The influence of fraction size on quality of winter wheat flour**
Zsuzsanna Tarján^{*1}, Norbert Boros¹, Péter Sipos¹, ¹University of Debrecen, Agricultural Center, Institute of Food Science, Quality Assurance and Microbiology, Hungary
- [P336] **Effect Of Consumption Of Strawberry Jam On Glycaemic Status In Type 2 Diabetic Volunteers**
F. INTORRE^{*1}, G. CATASTA¹, B. NERI², T. HAGEDORN², A. GABRIELE², L.M. DONINI³, ¹National Institute for Research on Food and Nutrition, Italy, ²Rehabilitation Clinical Institute "Villa delle Querce", Italy, ³"Sapienza" University of Rome, Medical Physiopathology Department, Italy
- [P337] **The large-scale manufacture of mulberry leaf health food**
Jing-Kai Huang^{*1}, Chin-Yin Tseng¹, ¹Chiayi, Taiwan
- [P338] **Optimization of inulin extraction from *Helianthus tuberosus* by using response surface methodology (RSM)**
shahrzad Vatankhah¹, hanneh vakilian², Elnaz Milani^{*2}, Ali Golimoveh¹, ¹Department of food processing, Iranian Academic Center for Education Culture and Research (ACECR), Iran, Islamic Republic of, ²M.Sc., student, Azad University of Sabzevar, Iran, Islamic Republic of
- [P339] **Application of ultrasonic technique for optimization of inulin extraction conditions from *Helianthus tuberosus***
hanneh Vakilian², shahrzad Vatankhah², Elnaz Milani^{*1}, Hashem Poorazarang³, ¹Iranian Academic Center for Education Culture and Research (ACECR), Iran, Islamic Republic of, ²Azad University of Sabzevar, Iran, Islamic Republic of, ³Dept. Food Science and Technology, Faculty of Agriculture, Ferdowsi University, Iran, Islamic Republic of
- [P340] **Effect of Preservative Solutions in the Preparation of Precooked Cod**
C. Rodríguez¹, S. Alonso^{*1}, M. Rendueles¹, M. Díaz¹, ¹University of Oviedo (Department of Chemical Engineering and Environmental Technology), Spain
- [P341] **Identifying Appropriate Food Combinations for Improving Iron Bio Availability from Selected Amaranth Variety by In Vivo Study**
A Sangeetha^{*1}, M. R Premalatha², R Jagan Mohan², ¹IICPT, India, ²TNAU, India, ³IICPT, India
- [P342] **Characterization of Chitosan-based Edible Films incorporating Bioactive Peptides - influence of peptide molecular weight**
A.I. Bourbon¹, A.C. Pinheiro¹, M.C. Avides¹, M.A.C. Quintas^{*1,2}, A.A. Vicente¹, ¹IBB- CEB, Universidade do Minho, Portugal, ²CBQF INTERFACEA4, Universidade Católica Portuguesa, Portugal
- [P343] **Effectiveness of polyethylene on storage of cherry tomatoes**
Bulent Akbudak¹, Nuray Akbudak^{*1}, ¹Uludag University, Turkey
- [P344] **Selection of Suitable Lactic Acid Bacteria Strains to Be Used as Starter Culture for Traditional Industrial Cider Production**
A Sanchez^{*1}, M Herrero¹, L A Garcia¹, M Diaz¹, ¹University of Oviedo, Spain
- [P345] **Development of functional bakery products' technology.**
L.Y. Arsenieva^{*1}, V.F. Dotsenko¹, N.O. Arsynenko¹, V.O. Gubanya¹, ¹National University of Food Technology, Ukraine

- [P346] **Extraction of flavonoids and triterpene from abandoned Jujube fruit**
Jiping Sheng*¹, Li Wan¹, Lin Shen¹, ¹*China Agriculture University, China*
- [P347] **Manufacture of srikhand by ultrafiltration process**
H. G. Ramachandra Rao*¹, ¹*Dairy Technology Department, Dairy Science College, KVAFSU, India*
- [P348] **Rehydration of pre-treated Japonica rice: traditional vs. microwave oven cooking**
I Reinas*¹, J Oliveira^{2,3}, F Machado², MF Poças¹, ¹*CBQF/Escola Superior de Biotecnologia, Universidade Católica Portuguesa, Portugal*, ²*Ernesto Morgado, S.A, Portugal*, ³*Department of Process Engineering, University College Cork, Ireland*
- [P349] **Evaluation of the effect of combined preservation techniques on the content of vitamin C, phenols and antioxidant activity of arazá (Eugenia stipitata Mc Vaught) pulp**
K.J Silva¹, C.E Narvaez¹, L.P Restrepo*¹, ¹*Universidad Nacional de Colombia, Colombia*
- [P350] **Strawberry calcium uptake in CaCl₂ solutions during different immersion times**
R. A. Verdini¹, S. E. Zorrilla¹, A. R. Rubiolo*¹, ¹*INTEC (Instituto de Desarrollo Tecnológico para la Industria Química) CONICET-UNL Paraje el Pozo Santa Fe, Argentina*
- [P351] **Film package influence on traditional Portuguese cookies quality preservation**
Ana Paula Vale*¹, Isabel Afonso¹, Carolina Calheiros¹, Virgílio Peixoto¹, Alexandre Nuno Brito¹, ¹*Escola Superior Agrária de Ponte de Lima, Portugal*
- [P352] **Influence of packaging process in fat composition of Portuguese traditional dry cured sausages**
T J R Fernandes¹, H M M Ramalho¹, J Santos*¹, S Casal¹, M B P P Oliveira¹, ¹*Faculdade de Farmácia da Universidade do Porto, Portugal*
- [P353] **Study and optimization of Octopus cooking**
P. Rocculi*¹, C. Glicerina¹, L. Alessandrini¹, F. Balestra¹, M. Dalla Rosa¹, ¹*University of Bologna, Italy*
- [P354] **Application of ozonization and freeze-drying on beef meat to improve its quality and to extend its shelf-life**
M.J. Cantalejo*¹, D.A. Vera Y Aragon¹, ¹*Public University of Navarre, Spain*
- [P355] **Effect of pulsed electric fields on the distillation of rose oil (Rosa damascena Mill. and Rosa alba L.)**
F. Tintchev*¹, A. Dobрева², S. Toepfl¹, H. Schulz³, V. Heinz¹, ¹*German Institute of Food Technologies, Germany*, ²*Istitute for Roses and Aromatic Plants, Bulgaria*, ³*Julius Kühn Institute, Federal Research Centre for Cultivated Plants, Institute of Ecological Chemistry, Plant Analysis and Stored Product Protection, Germany*
- [P356] **Effect of fat absorption and moisture losses on potato quality after applying commonly used cooking methods in Latvia**
Irisa Murniece*¹, Daina Karklina¹, Ruta Galoburda¹, Martins Sabovics¹, ¹*Latvia University of Agriculture, Latvia*
- [P357] **Computational fluid-dynamics (CFD) analysis of a simulated liquid food heated in a horizontal can**
P. E. D. Augusto^{2,1}, M. Cristianini*¹, ¹*State University of Campinas, Brazil*, ²*Technical School of Campinas, Brazil*

Sustainability - Sustainable Processes

- [P358] **Combined Mechanical and Electro-kinetic Dewatering Technology as a Low Cost Method for Dewatering Food By-product.**
Sing Ng*¹, Andrew Plunkett¹, Paul Ainsworth¹, Valentina Stojceska¹, Jean Hall², John Lamont-balck³, ¹*Manchester Metropolitan University, United Kingdom*, ²*Newcastle University, United Kingdom*, ³*Electrokinetic Ltd, United Kingdom*, ⁴*Food Processing Faraday, United Kingdom*

- [P359] **Integrated anaerobic-aerobic process for the production of polyhydroxyalkanoates (PHAs) from olive oil mill wastewaters**
L Bertin¹, M Villano², M Majone², M Beccari², F Fava*¹, ¹DICASM, University of Bologna, Italy, ²Chemistry Department, Sapienza University of Rome, Italy
- [P360] **Drying food waste before anaerobic digestion may offer many advantages from an environmental point of view**
B. Wäppling Raaholt*¹, U. Nordberg², E. Holtz¹, B. Bergström¹, A. Broberg¹, L. Ahrné¹, ¹SIK - the Swedish Institute for Food and Biotechnology, Sweden, ²JTI - Swedish Institute of Agricultural and Environmental Engineering, Sweden
- [P361] **Improved Ecological Footprint of Industrial Catering Processing by using Regional Organic Foods**
I. Vintila*¹, ¹Dunarea de Jos University, Romania
- [P362] **Food Sovereignty as a function of sustainability in consumption of indigenous food products and their processing methods: A case of Mung Bean**
Pradeep Dahiya*^{1,2}, Anita Linnemann², M.J.R. Nout³, M.A.J.S. van Boekel², Neelam Khetarpaul¹, R.B. Grewal¹, ¹C.C.S Haryana Agricultural University, Hisar, Haryana., India, ²Products Design and Quality Management Group, Wageningen University, Netherlands, ³Laboratory of Food Microbiology, University, Wageningen, Netherlands
- [P363] **Standardisation of cost effective ethylene absorbent for the extension of shelf life of fruits in banana cv. Poovan**
Selvamani Periadurai*¹, Mannivannan Kaliamoorthy^{1,2}, Jaganmohan Rangarajan^{1,2}, ¹IICPT, India, ²Annamalai University, India
- [P364] **Development of Legume by Product Biscuits and its Physical Quality**
K.A. Anju¹, Brijesh Tiwari², R Jagan Mohan*³, K Alagusundaram⁴, ¹Mahatma Gandhi University, India, ²Biosystem Engineering Department, University College, Ireland, ³IICPT, India, ⁴IICPt, India
- [P365] **Sporamin from sweet potato Suppressed the Proliferation and Metastasis of Carcinoma Cells in Vitro and in Vivo**
Peng-gao Li*¹, Le Deng¹, Tai-Hua Mu¹, ¹Institute of Agro-Food Science and Technology, Chinese Academy of Agricultural Sciences, China
- [P366] **Innovation and Sustainability:- An Organizing View on Sustainability in Network Organizations**
Tove Brink*¹, ¹University of Southern Denmark, Denmark

Sustainability - Sustainable Products

- [P367] **The Central African Tea Industry Quest for Sustainable Quality Black Tea**
H.E. Nyirenda*¹, ¹Tea Research Foundaton of Central Africa, Malawi
- [P368] **Improvement of the Organoleptic Quality of a Non-Conventional Source of Food Proteins obtained from Eisenia foetida Earthworms : Effect of Storage on Deodorisation**
Elias Bou-Maroun¹, Charlotte Cartier¹, Nathalie Cayot*¹, ¹AgroSup Dijon, France
- [P369] **Improvement of the Organoleptic Quality of a Non-Conventional Source of Food Proteins obtained from Eisenia foetida Earthworms : Optimisation of Delipidation and Deodorisation**
Elias Bou-Maroun*¹, Charlotte Cartier¹, Chantal Hory¹, Nathalie Cayot¹, ¹AgroSup Dijon, France
- [P370] **Nutritional composition, ω -2, ω -3 and PUFA content on Spanish Manchego lamb burgers spiced with thyme or sage**
M.B. Linares², M.D. Garrido², A. Cozar*¹, H. Vergara¹, ¹University of Castilla La Mancha, Spain, ²University of Murcia, Spain
- [P371] **Biotechnological Production of Vanillin from Ferulic Acid Obtained from Wheat Bran**
Diana Di Gioia¹, Luigi Sciubba¹, Maurizio Ruzzi², Fabio Fava*¹, ¹University of Bologna, Italy, ²University of Viterbo, Italy

- [P372] **Packaging plastics and coatings by UV polymerization of whey proteins**
MHF Henriques^{1,2}, HJ Ramos¹, CJD Pereira¹, MH Gil², ¹Escola Superior Agrária de Coimbra - Department of Food Science and Technology, Polytechnic Institute of Coimbra, Portugal, ²CIEPQPF, Chemical Engineering Department, Faculty of Science and Technology, University of Coimbra, Portugal
- [P373] **Comparison of the Performances of Pigs Reared Indoors and Outdoors**
G. Martino¹, V. Ponzielli¹, C. Di Domenico¹, L. Grotta¹, ¹University of Teramo, Italy
- [P374] **Meat Quality of Commercial Hybrid Pigs Reared Indoors and Outdoors**
G. Martino¹, V. Ponzielli¹, G. Di Martino¹, L. Grotta¹, ¹University of Teramo, Italy
- [P375] **Potential value of fruits and vegetables by-products as ruminant feeding**
O. Piquer¹, M. Rodríguez², A. Cerisuelo³, C. Fernández², J.J. Pascual², ¹Universidad Cardenal Herrera- CEU, Spain, ²Universidad Politécnica de Valencia, Spain, ³IVIA- CITA, Spain
- [P376] **Fatty Acids Profile of Meat from Suckling IGP Sarda Lambs**
M Fiori¹, S Spada¹, C Manca¹, G Riu¹, MF Scintu¹, M Addis¹, ¹Agris Sardegna, Dipartimento per la Ricerca nelle Produzioni Animali, Italy
- [P377] **Physical and Chemical Characteristics of Suckling Lamb Meat Agnello di Sardegna PGI**
C Manca¹, G Riu¹, C Piga¹, MF Scintu¹, ¹Agris Sardegna, Dipartimento per la Ricerca nelle Produzioni Animali, Italy
- [P378] **Assessment of Nutritional Quality of Malt Extract and Preparation of Non Conventional Malted Beverages**
P Sharma¹, K Anand¹, ¹Banasthali University, India, ²Banasthali University, India
- [P379] **Formulation and acceptability studies of High Fiber Cookies made from Pink Guava (Psidium Guajava) decanter/ agro waste: A sustainability product**
CZH Hassan¹, ZH Zaiton Hassan², CWZ Wan Ngah^{3,2}, NSN Norkhair³, ¹University Sains Islam Malaysia, Malaysia, ²University Sains Islam Malaysia, Malaysia, ³University Sains Islam Malaysia, Mayotte
- [P380] **Legumes: A good source of dietary Fiber**
TP Trinidad¹, AC Mallillin¹, AS Loyola¹, RS Sagum¹, RR Encabo¹, ¹Food and Nutrition Research Institute-Department of Science and Technology, Philippines
- [P381] **Sustainable seafood from aquaculture - challenges and opportunities**
T. B. Lea¹, ¹Skretting AS, Norway
- [P382] **Development of sustainable products from buffalo (Bubalus bubalis) meat**
Kandeepan Gurunathan¹, ¹National Research Centre on Yak, India, ²National Research Centre on Meat, India
- [P383] **Nutritional quality of frog (Rana ridibunda) caught from Turkey**
Ferhat Çagiltay¹, Nuray Erkan¹, Deniz Tosun¹, Arif Sellcuk¹, ¹Istanbul University, Faculty of Fisheries, Turkey, ²TÜBİTAK Marmara Research Center, Food Institute, Turkey
- [P384] **Stability of polyphenolic extracts from grape seeds after thermal treatments**
G Davidov-Pardo¹, I Arozarena¹, MR Marín-Arroyo¹, ¹Public University of Navarra, Spain
- [P385] **Development of innovative biobased active packaging against Escherichia coli O157:H7, Listeria monocytogenes and Salmonella typhimurium**
Pornpun Theinsathid¹, Wonnop Visessanguan², Suwabun Chirachanchai¹, Yutthana Kingcha², Suwimon Keeratipibul¹, ¹Chulalongkorn University, Thailand, ²National Center for Genetic Engineering and Biotechnology, Thailand
- [P386] **Characteristic of edible films made by gelatin and pumpkin oil cake protein isolate**
Senka Popovic¹, Ljiljana Popovic¹, Žužana Vaštag¹, Vera Krimer², DRaginja Pericin¹, ¹Faculty of Technology, Serbia, ²Public Health Institute, Serbia
- [P387] **Establishment of a genetic database and molecular methods for the identification of South African fish species: a step towards preventing commercial fraud and promoting sustainable fisheries**
D.M. Cawthorn¹, R.C. Witthuhn¹, H.A. Steinman², ¹University of Stellenbosch, South Africa, ²Food & Allergy Consulting & Testing Services, South Africa

- [P388] **Grain sorghum DDGS, a co-product of the ethanol production from grain sorghum, as a source of health promoting compounds**
C. Leguizamon¹, C.L. Weller², V.L. Schlegel², T.P. Carr², ¹*Delft University of Technology, Netherlands*, ²*University of Nebraska-Lincoln, United States*
- [P389] **HPLC determination of insoluble hydroxycinnamic acids in selected Japanese grains: comparison of photodiode array detector and electrochemical detector**
A Yoshida¹, K Miyagi¹, T Hashimoto¹, H Ohta¹, ¹*Nakamura Gakuen University, Japan*
- [P390] **Contribution of traditional food to local and regional sustainability**
Gabriela Nedita¹, Lucia Romanescu², Nastasia Belc¹, Roxana Cristina Gradinariu³, ¹*Institute of Food Bioresources, Romania*, ²*National Office of the Romanian Traditional and Ecological Products, Romania*, ³*Ministry of Agriculture, Forests and Rural Development, Romania, Romania*
- [P391] **Solid-phase microextraction followed by gas chromatography-mass spectrometry as a useful tool to differentiate typical fruits from Madeira Island**
J. Pereira¹, R. Perestrelo¹, J.S. Câmara¹, ¹*Centro de Química da Madeira, Portugal*
- [P392] **Screening of volatile composition of kiwi fruit using different solid-phase microextraction fibre coatings**
J. Pereira¹, R. Perestrelo¹, J.S. Câmara¹, ¹*Centro de Química da Madeira, Portugal*
- [P393] **Biogenic Amines: Quality Index of Pork Meat of Pigs Reared Indoors and Outdoors**
G. Martino¹, V. Ponzelli¹, S. Marchetti¹, L. Grotta¹, ¹*University of Teramo, Italy*
- [P394] **Comparison of solid-phase microextraction and liquid-liquid extraction methodologies for characterization the volatile**
R. Perestrelo¹, C. Luís¹, M. Caldeira¹, J.S. Câmara¹, ¹*Centro de Química da Madeira, Portugal*
- [P395] **High added-value compounds with antioxidant activities from Ginja Cherries, stems and leaves**
Simge Demiray¹, Clara Piccirillo¹, Manuela Pintado¹, Paula Lima Castro¹, ¹*Universidade Catolica Portuguesa, Portugal*
- [P396] **Application of starch in encapsulation of carotene and effects on product characteristics and carotene stability.**
J.S. Waghmare¹, S.A. Momin¹, D.N. Bhowmick¹, ¹*Institute of Chemical Technology, India*

Student of the Year Award Entries

- [P397] **Cellulose Crystallinity and Controlled Release Food Supplements**
P.K Kumar¹, A.R Garcia^{1,2}, I Cavaco^{1,2}, ¹*University of Algarve, Portugal*, ²*Instituto Superior Técnico, Lisbon, Portugal*
- [P398] **Effects of β -Carotene fortification on the stability of Fatty acids during thermal oxidation of edible oils**
A Zeb¹, M Murkovic¹, ¹*Technische Universität Graz, Austria*
- [P399] **Milk-Clotting Enzymes of Higher Basidiomycetes for Cheese Making**
Boris Kolesnikov¹, Mark Shamtsyan¹, ¹*St. Petersburg State Institute of Technology (Technical University), Russian Federation*
- [P400] **Antioxidant Properties of Various Solvent Extracts of Some Food Processing By-Products**
Adel Mohdaly¹, Iryna Smetanska¹, M.A. Sarhan², Awad Mahmoud², ¹*Methods of Food Biotechnology, Institute of Food Technology and Food Chemistry, TU Berlin university, Germany, Germany*, ²*Food Science and Technology, Faculty of Agriculture, Fayoum University, Egypt, Egypt*