



# **ICEF11 PROGRAM**

**May 22-26, 2011  
Athens, Greece**

## **POSTER SESSIONS**

<b>Session : Concentration and dehydration processes (AFT 1)</b>	
<b>MONDAY May 23: 14:30-19:00</b>	
	<p><b>Progressive freeze-concentration: Improvement and applications (AFT53)</b>  <b>O. Miyawaki</b>  <i>Department of Food Science, Ishikawa Prefectural University, Japan</i></p>
	<p><b>Study of color and shrinkage of <i>Physalis peruviana</i> during convective drying by computer vision (AFT212)</b>  <b>L. Puente<sup>a</sup>, C. Pinto<sup>a</sup>, E. Echegaray<sup>a</sup>, E. Castro<sup>a</sup>, M. Cortés<sup>b</sup></b>  <sup>a</sup><i>Food Science and Chemical Technology Department, Universidad de Chile, Chile,</i> <sup>b</sup><i>Agrícola and Food Engineering Department, Universidad Nacional de Colombia, Colombia</i></p>
	<p><b>Optimization of osmotic dehydration process coupled with ohmic heating using granny smith apples (AFT313)</b>  <b>R. Simpson<sup>a,b</sup>, A. Sepúlveda<sup>a</sup>, S. Sastry<sup>d</sup>, J. Moreno<sup>c</sup>, H. Nuñez<sup>a</sup>, S. Almonacid<sup>a,b</sup></b>  <sup>a</sup><i>Departamento de Ingeniería Química y Ambiental, Universidad Técnica Federico Santa, Chile,</i> <sup>b</sup><i>Centro Regional de Estudios en Alimentos Saludables, Chile,</i> <sup>c</sup><i>Departamento de Ingeniería en Alimentos, Universidad del Bio-Bio, Chile,</i> <sup>d</sup><i>Department of Food, Agricultural and Biological Engineering, Ohio State University, USA</i></p>
	<p><b>Analysis of the quality attributes of osmotically dehydrated mango (AFT337)</b>  <b>M.A. Khan<sup>a</sup>, J. Oliveira<sup>b</sup></b>  <sup>a</sup><i>Chemical Engineering Department, University Eduardo Mondlane, Mozambique</i> <sup>b</sup><i>University College Cork, Ireland</i></p>
	<p><b>Osmotic dehydration process coupled with ohmic heating using granny smith apples and its effects on product quality (AFT387)</b>  <b>R. Simpson<sup>a,b</sup>, C. Farias<sup>a</sup>, V. Medina<sup>a</sup>, S. Almonacid<sup>a,b</sup>, H. Nuñez<sup>a</sup></b>  <sup>a</sup><i>Departamento de Ingeniería Química y Ambiental, Universidad Técnica Federico Santa María, Chile,</i> <sup>b</sup><i>Centro Regional de Estudios en Alimentos Saludables, Chile</i></p>
	<p><b>Physico-chemical, rheological and sensory properties of shamia date sheets (AFT390)</b>  <b>K. Youssef, A. Shatta, T. Moussa-Ayoub, S. El-Samahy</b>  <i>Faculty Of Agriculture, Suez Canal University, Egypt</i></p>
	<p><b>Color stability of spinach leaves during freeze processing steps (AFT393)</b>  <b>K. Youssef, A. Shatta, A. Al-Sanabani, S. El-Samahy</b>  <i>Faculty Of Agriculture, Suez Canal University, Egypt</i></p>
	<p><b>Study on combined hot-air and microwave vacuum drying for scallion (AFT424)</b>  <b>Y. Li, S. Li, B. Yang, Q. Han, J. Ma, D. Zhao</b>  <i>Chinese Academy of Agricultural Mechanization Sciences, China</i></p>
	<p><b>Experimental study of vacuum discharge in microwave freeze-drying process (AFT495)</b>  <b>Y. Cao, S. Li, B. Yang, F. Zhao, D. Su, Q. Zhao</b>  <i>Chinese Academy of Agricultural Mechanization Sciences, China</i></p>
	<p><b>Ultrasound application as pre-treatment for drying of fruits (AFT519)</b>  <b>F.A.N. Fernandes<sup>a</sup>, S. Rodrigues<sup>b</sup></b>  <sup>a</sup><i>Departamento de Engenharia Química, Universidade Federal do Ceará, Brazil,</i> <sup>b</sup><i>Departamento de Tecnologia de Alimentos, Universidade Federal do Ceará, Brazil</i></p>
	<p><b>A basic investigation on instant coffee production by vacuum belt drying (AFT544)</b>  <b>K. Burmester<sup>a</sup>, A. Pietsch<sup>b</sup>, R. Eggers<sup>a</sup></b>  <sup>a</sup><i>University of Technology Hamburg, Germany,</i> <sup>b</sup><i>Eurotechnica GmbH, Germany</i></p>
	<p><b>Shrinkage of papaya (<i>Carica papaya</i> L.) during convective drying: Influence of glass transition phenomenon (AFT556)</b>  <b>L.E. Kurozawa<sup>a,c</sup>, M.D. Hubinger<sup>b</sup>, K.J. Park<sup>c</sup></b>  <sup>a</sup><i>Department of Food Technology, Rural Federal University of Rio de Janeiro, Brazil,</i> <sup>b</sup><i>School of Food Engineering, University of Campinas, Brazil,</i> <sup>c</sup><i>School of Agricultural Engineering, University of Campinas, Brazil</i></p>

	<p><b>Influence of sucrose replacement on colour and texture of kiwi jam (AFT652)</b>  <b>I. Peinado</b>, E. Rosa, A. Heredia, A. Andrés  <i>Institute of Food Engineering for Development, Universidad Politécnica de Valencia, Spain</i></p>
	<p><b>Influence of dry and wet osmotic dehydration on colour and texture of a spread kiwi product (AFT654)</b>  <b>E. Rosa</b>, I. Peinado, A. Heredia, A. Andrés  <i>Institute of Food Engineering for Development, Universidad Politécnica de Valencia, Spain</i></p>
	<p><b>Quality assessment of dried eggplant using different drying methods: hot air drying, vacuum freeze drying and atmospheric freeze drying (AFT870)</b>  <b>A. Mulet</b>, J.V. Santacatalina, C. Ozuna, J.A. Cárcel, J.V. García-Pérez  <i>Departamento de Tecnología de Alimentos, Universidad Politécnica de Valencia, Spain</i></p>
	<p><b>Effect of Fluidized-bed drying on the microstructure of higuera seeds (<i>Ricinus communis</i>). An alternative source of protein and biofuel (AFT898)</b>  <b>J.J. Chanona Pérez<sup>a</sup></b>, E. Terrés Rojas<sup>b</sup>, J.A. Mendoza Pérez<sup>c</sup>, H.M. Hernández<sup>a</sup>, G.F. Gutiérrez López<sup>a</sup>, V. Garibay Febles<sup>b</sup>, M. de Jesús Perea Flores<sup>a</sup>  <sup>a</sup><i>Departamento de Graduados e Investigación en Alimentos, Instituto Politécnico Nacional, México</i>, <sup>b</sup><i>Laboratorio de Microscopía Electrónica de Ultra Alta Resolución, Instituto Mexicano del Petróleo, México</i>, <sup>c</sup><i>Departamento de Ingeniería en Sistemas Ambientales, Instituto Politécnico Nacional, México</i></p>
	<p><b>A simple mathematical model proposed to predict kinetics of mass transfer in osmotic dehydration of muskmelon (AFT1070)</b>  <b>J. Lucena Barbosa<sup>a,c</sup></b>, D.G. Correa Moreira Rocha<sup>a</sup>, M.I. Martins Jacintho Barbosa<sup>a</sup>, M. Cordeiro Mancini<sup>b</sup>, M. Dupas Hubinger<sup>c</sup>  <sup>a</sup><i>IT/UFRRJ, Department of Food Technology, Brazil</i>, <sup>b</sup><i>IT/UFRRJ, Department of Chemical Engineering, Brazil</i>, <sup>c</sup><i>FEA/UNICAMP, Department of Food Engineering, Brazil</i></p>
	<p><b>Drying characteristics of Açaí (<i>Euterpe oleracea</i>) (AFT1090)</b>  <b>A.M. Barbosa Neto</b>, L.G. Marques, M.M. Prado  <i>Department of Chemical Engineering, Federal University of Sergipe, Brazil</i></p>
	<p><b>Vitamin C content of freeze-dried tropical fruits (AFT1148)</b>  <b>L.G. Marques<sup>a</sup></b>, M.M. Prado<sup>a</sup>, J.T. Freire<sup>b</sup>  <sup>a</sup><i>Department of Chemical Engineering, Federal University of Sergipe, Brazil</i>, <sup>b</sup><i>Department of Chemical Engineering, Federal University of São Carlos, Brazil</i></p>
	<p><b>Rehydration characteristics of freeze-dried avocado (<i>Persea americana</i>) (AFT1155)</b>  <b>N. Narain<sup>a</sup></b>, D.S. Souza<sup>a</sup>, J.D.R. Pimentel<sup>a</sup>, M.M. Prado<sup>b</sup>, L.G. Marques<sup>b</sup>  <sup>a</sup><i>Post-Graduate Program in Food Science and Technology (NUCTA, Federal University of Sergipe, Brazil)</i>, <sup>b</sup><i>Department of Chemical Engineering, Federal University of Sergipe, Brazil</i></p>

<b>Session : Cooling and freezing (AFT 2)</b>	
<b>WEDNESDAY May 25: 08:00-12:30</b>	
	<p><b>Influence of different inulin types on bread quality in the process of freezing and thawing (AFT66)</b>  <b>J.S. Filipović<sup>a</sup></b>, Đ.B. Psodorov<sup>a</sup>, N.K. Filipović<sup>b</sup>, V.S. Filipović<sup>c</sup>  <sup>a</sup><i>Institute for Food Technology, Serbia</i>, <sup>b</sup><i>Faculty of Technology, Serbia</i>, <sup>c</sup><i>Mlinpek Institute, Serbia</i></p>
	<p><b>Thermal analysis of strawberry preservation by cooling and freezing (AFT354)</b>  <b>C. Vasilescu</b>, A.-G. Ghiaus  <i>Technical University of Civil Engineering, Romania</i></p>
	<p><b>Effects on Xe hydrate formation for texture in vegetable tissue (AFT640)</b>  <b>H. Ando<sup>a</sup></b>, T. Suzuki<sup>b</sup>, K. Kajiwara<sup>a</sup>, Y. Kawagoe<sup>c</sup>, Y. Makino<sup>c</sup>, S. Oshita<sup>c</sup>  <sup>a</sup><i>School of Bioscience and Biotechnology, Tokyo university of Technology, Japan</i>, <sup>b</sup><i>Department of Food Science and Technology, Tokyo University of Marine Science and Technology, Japan</i>, <sup>c</sup><i>Graduate School of Agricultural and</i></p>

	<i>Life Sciences, The University of Tokyo, Japan</i>
	<b>The potential of ambient cooling systems for reducing refrigeration loads and saving energy (AFT651)</b> <b>S.J. James</b> , C. James <i>Food Refrigeration and Process Engineering Research Centre (FRPERC), The Grimsby Institute of Further &amp; Higher Education (GIFHE), UK</i>
	<b>Industrial superchilling, a practical approach (AFT666)</b> <b>A.M. Stevik</b> , I.C. Claussen <i>SINTEF Energy research, Norway</i>

**Session : Innovation in traditional processing I, II (AFT 3 – AFT 4)**

**MONDAY May 23: 8:30-13:00**

	<b>Acceptance of Iron Fortified Rice (I-Rice) in the Philippines to Combat Iron Deficiency Anemia (IDA) (AFT117)</b> <b>A.W. Tejada</b> , E.M. San Juan, N.O. Camitan, A.C. Natividad, M.U. Gochangco, L.D. Alkuino, A.R. Cariso, Jr., A.O. Lustre <i>National Food Authority-Food Development Center, Philippines</i>
	<b>Quality characteristics and drying behaviour of muffins baked in steam assisted and convectional ovens (AFT145)</b> <b>M. Sakin Yilmazer<sup>a</sup></b> , H. Isleroglu <sup>a</sup> , T. Kemerli <sup>a</sup> , O. Ozdestan <sup>a</sup> , G. Guven <sup>b</sup> , F. Kaymak-Ertekin <sup>a</sup> , A. Uren <sup>a</sup> , B. Ozyurt <sup>c</sup> <sup>a</sup> <i>Ege University, Turkey</i> , <sup>b</sup> <i>Izmir Province Control Laboratory, Ministry of Agricultural and Rural Affairs, Turkey</i> , <sup>c</sup> <i>Material Technology Department, Arçelik A.S. Çayirova Campus, Turkey</i>
	<b>Study of an innovative combination between microwaves and enzymes applied to bakery products (AFT173)</b> <b>T. De Pilli</b> , A. Derossi, R. Giuliani, C. Severini <i>Department of Food Science, University of Foggia, Italy</i>
	<b>Effective removal of heavy metal in some fish sauce products by tannin treatment (AFT228)</b> <b>T. Sasaki<sup>a</sup></b> , T. Michihata <sup>a</sup> , S. Nakamura <sup>a</sup> , T. Enomoto <sup>b</sup> , T. Koyanagi <sup>b</sup> , H. Taniguchi <sup>b</sup> , M. Aburatani <sup>c</sup> , M. Koudou <sup>a,b</sup> , K. Tokuda <sup>c</sup> <sup>a</sup> <i>Industrial Research Institute of Ishikawa, Japan</i> , <sup>b</sup> <i>Ishikawa Prefectural University, Japan</i> , <sup>c</sup> <i>Shata Shuzo Co., Ltd., Japan</i>
	<b>Crispy air-dried pineapple rings: optimization of processing parameters (AFT450)</b> <b>G. Cortellino</b> , P. Pani, D. Torreggiani <i>Research Unit of Food Technology, Council of Agricultural Research, Italy</i>
	<b>Extraction of polyphenols from grape seeds by unconventional methods and extract concentration through polymeric membrane (AFT471)</b> <b>D. Liu<sup>a</sup></b> , E. Vorobiev <sup>a</sup> , R. Savoie <sup>b</sup> , J.-L. Lanoisellé <sup>a,c</sup> <sup>a</sup> <i>Centre de Recherche de Royallieu, Université de Technologie de Compiègne, France</i> , <sup>b</sup> <i>Ecole supérieure de chimie organique et minérale, Compiègne, France</i> , <sup>c</sup> <i>Université de Bretagne Sud, France</i>
	<b>Performance of bovine and ovine liquid whey protein concentrate on functional properties of set yoghurts (AFT518)</b> <b>M. Henriques<sup>a,b</sup></b> , D. Gomes <sup>a</sup> , D. Rodrigues <sup>a</sup> , C. Pereira <sup>a</sup> , M. Gil <sup>b</sup> <sup>a</sup> <i>Department of Food Science and Technology, Polytechnic Institute of Coimbra, Portugal</i> , <sup>b</sup> <i>Chemical Engineering Department, University of Coimbra, Portugal</i>
	<b>Manufacture of gelatin-based films using extrusion: Assessment of extrusion parameters on film properties (AFT578)</b> <b>Z.A. Nur Hanani</b> , E. Beatty, Y.H. Roos, J.P. Kerry <i>School of Food &amp; Nutritional Sciences, University College Cork (UCC), Ireland</i>
	<b>Combining microwave and jet-impingement in a oven prototype (AFT670)</b> <b>G. Ruocco<sup>a</sup></b> , M.V. De Bonis <sup>a</sup> , F. Marra <sup>b</sup> <sup>a</sup> <i>College of Food Technology, University of Basilicata, Italy</i> , <sup>b</sup> <i>Department of Industrial Engineering, University of Salerno, Italy</i>
	<b>The sequential ventilation of cheese ripening rooms: an eco-design approach? (AFT790)</b>

	<p><b>P.-S. Mirade<sup>a</sup></b>, B. Perret<sup>b</sup>, H. Guillemin<sup>b</sup>, D. Picque<sup>b</sup>, C. Callon<sup>c</sup>, M.-C. Montel<sup>c</sup>, G. Corrieu<sup>b</sup>  <sup>a</sup>UR370 Qualité des Produits Animaux, INRA, France, <sup>b</sup>UMR782 Génie et Microbiologie des Procédés Alimentaires, INRA, France, <sup>c</sup>UR545 Recherches Fromagères, INRA, France</p>
	<p><b>Influence of additives on white tin loaf alveolli formation (AFT856)</b>  <b>P. Correia<sup>a,c</sup></b>, C. Domingues<sup>a</sup>, P. Prazeres<sup>b</sup>  <sup>a</sup>Escola Superior Agrária, Instituto Politécnico de Viseu, Viseu, Portugal, <sup>b</sup>Bimbo, Produtos Alimentares, Albergaria-a-Velha, Portugal, <sup>c</sup>CI&amp;DETS, Instituto Politécnico de Viseu, Portugal</p>
	<p><b>Textural properties of vegetables: a key parameter on ultrasonic assisted convective drying (AFT857)</b>  <b>A. Mulet</b>, C. Ozuna, J.A. Cárcel, J.V. Santacatalina, J.V. García-Pérez  Departamento de Tecnología de Alimentos, Universidad Politécnica de Valencia, Spain</p>
	<p><b>The influence of palm oil quality on the refining conditions (AFT858)</b>  <b>K.A. Sampaio<sup>a</sup></b>, J.V. Ayalla<sup>b</sup>, S.M. Silva<sup>a</sup>, R. Ceriani<sup>c</sup>, R. Verhé<sup>d</sup>, A.J.A. Meirelles<sup>a</sup>  <sup>a</sup>EXTRA, Food Engineering Faculty, University of Campinas, Brazil, <sup>b</sup>Desmet &amp; Ballestra R&amp;D Center, Belgium, <sup>c</sup>School of Chemical Engineering, University of Campinas, Brazil, <sup>d</sup>Faculty of Bioscience Engineering, Ghent University, Belgium</p>
	<p><b>Challenges and solutions of a novel muscle-food processing technology: acid and alkaline solubilization (AFT962)</b>  <b>P.K. Vareltsis<sup>a</sup></b>, K.G. Adamopoulos<sup>a</sup>, H.O. Hultin<sup>†</sup>  <sup>a</sup>Department of Chemical Engineering, Aristotle University of Thessaloniki, Greece, <sup>†</sup>Department of Food Science, University of Massachusetts at Amherst, USA</p>
	<p><b>Effect of various proteins on characteristics and synerisis of tzatziki (AFT964)</b>  <b>A.G. Stefanakis<sup>a</sup></b>, E.K. Stavrakakis<sup>a</sup>, K.G. Adamopoulos<sup>a</sup>, P.K. Vareltsis<sup>a</sup>, A.M. Goula<sup>a</sup>  <sup>a</sup>Department of Chemical Engineering, Aristotle University of Thessaloniki, Thessaloniki, Greece, <sup>b</sup>Department of Food Science and Technology, Aristotle University of Thessaloniki, Thessaloniki, Greece</p>
	<p><b>High-power ultrasound-assisted pasteurisation of honey (AFT974)</b>  D. Kabbani<sup>a,b</sup>, F. Sepulcre<sup>b</sup>, J. Wedekind<sup>a</sup>, <b>E. Gaston</b>  <sup>a</sup>Innovació i Recerca Industrial i Sostenible Co, Spain, <sup>b</sup>Departament d'Enginyeria Agroalimentària i Biotecnologia, Universitat Politècnica de Catalunya, Spain</p>
	<p><b>Fourier transform infrared (FTIR) spectroscopic analysis of biodegradable gelatin films immersed in water (AFT988)</b>  <b>Z.A. Nur Hanani</b>, Y.H. Roos, J.P. Kerry  Food Packaging Group, School of Food &amp; Nutritional Sciences, University College Cork (UCC), Ireland</p>
	<p><b>Effects of edible chitosan- linseed mucilage coating on quality and shelf life of fresh-cut strawberry (AFT1032)</b>  <b>L.E. Pérez Cabrera<sup>a</sup></b>, G.C. Díaz Narváez<sup>a</sup>, A. Tecante Coronel<sup>b</sup>, C. González Martínez<sup>c</sup>  <sup>a</sup>Department of Food Technology, Universidad Autónoma de Aguascalientes, Aguascalientes, México, <sup>b</sup>Department of Food and Biotechnology, Universidad Nacional Autónoma de México, Ciudad de México, <sup>c</sup>Department of Food Technology, Universidad Politécnica de Valencia, Spain</p>
	<p><b>How to apply acrylamide mitigation tools in food technology (AFT1079)</b>  <b>Z. Ciesarová</b>, K. Kukurova, L. Markova, J. Sadecka  VUP Food Research Institute Bratislava, Slovak Republic</p>
	<p><b>Coconut water processing using ultrafiltration and pasteurization (AFT1113)</b>  <b>L.A. Nakano<sup>a</sup></b>, W.F. Leal Jr.<sup>b</sup>, D.G.C. Freitas<sup>b</sup>, L.M.C. Cabral<sup>b</sup>, E.M. Penha<sup>b</sup>, A.L. Penteado<sup>b</sup>, V.M. Matta<sup>b</sup>  <sup>a</sup>Federal Rural University of Rio de Janeiro, Brazil, <sup>b</sup>Embrapa Food Technology, Brazil</p>

Session : Mechanical processing of foods (AFT 5)	
WEDNESDAY May 25: 14:00-18:30	
	<p><b>Studies on the cooking conditions and mechanical koji-making of black beans (AFT34)</b>  <b>C.-L. Jao<sup>a</sup>, W.-C. Ko<sup>b</sup>, K.-C. Hsu<sup>c</sup></b>  <sup>a</sup>Department of Food Science and Technology, Tung-Fang Design University, Taiwan, <sup>b</sup>Department of Bioindustry Technology, DaYeh University, Taiwan, <sup>c</sup>Department of Nutrition, China Medical University, Taiwan</p>
	<p><b>The use of xylanase to improve physicochemical characteristics of nixtamalized corn flour and tortilla texture obtained by extrusion (AFT540)</b>  <b>B. Ramírez-Wong<sup>b</sup>, L.C. Platt-Lucero<sup>a,b</sup>, P.I. Torres-Chávez<sup>b</sup>, J. López-Cervantes<sup>a</sup>, D.I. Sánchez-Machado<sup>a</sup>, E. Carvajal-Millán<sup>c</sup>, F. Martínez-Bustos<sup>d</sup>, A. Quintero-Ramos<sup>e</sup>, I. Morales Rosas<sup>b</sup></b>  <sup>a</sup>Instituto Tecnológico de Sonora, México, <sup>b</sup>Depto. de Investigación y Posgrado en Alimentos, Universidad de Sonora, México, <sup>c</sup>Centro de Investigación en Alimentación y Desarrollo, México, <sup>d</sup>Cinvestav Querétaro, México, <sup>e</sup>Universidad Autónoma de Chihuahua, Chihuahua, México</p>
	<p><b>The design of non-contact automatic shell cutting machine of chestnut and the investigation of its effect by means of chestnut shelling experiment (AFT635)</b>  <b>H.-W. Xiao<sup>a</sup>, Z.-L. Du<sup>b</sup>, Z. Lou<sup>a</sup>, L.-H. Wang<sup>a</sup>, J.-W. Bai<sup>a</sup>, Z.-J. Gao<sup>a</sup></b>  <sup>a</sup>College of Engineering, China Agricultural University, China, <sup>b</sup>Chinese Academy of Agricultural Mechanization Sciences, China</p>
	<p><b>Relationship between chromatographic profiling by HS-SPME and sensory quality of mandarin juices: effect of squeeze technology (AFT1138)</b>  <b>R. Alvarez Quintero<sup>a</sup>, C. Passaro Carvalho<sup>b</sup>, O. Lara Guzmán<sup>a</sup>, J. Londono Londoño<sup>a</sup></b>  <sup>a</sup>Grupo de Investigación en Sustancias Bioactivas (GISB), Universidad de Antioquia, Colombia, <sup>b</sup>Corporación Colombiana de Investigación Agropecuaria (CORPOICA), Colombia</p>

Session : Thermal processing (AFT 6)	
MONDAY May 23: 8:30-13:00	
	<p><b>Evaluation of thermal resistance and efficiency of palm olein and canola oils in frying of potato chips (AFT78)</b>  <b>A. Rafe<sup>b</sup>, S. Bolourian<sup>a</sup>, G. Goli Movahhed<sup>a,b</sup>, M. Afshari<sup>a,b</sup></b>  <sup>a</sup>Department of food additives, Iranian Academic Center for Education Culture and Research (ACECR), Iran, <sup>b</sup>Department of Food Science and Technology, Ferdowsi University of Mashhad (FUM), Iran</p>
	<p><b>Assessment of furfural derivatives: food risk factors in natural apricot and peach juice (AFT80)</b>  <b>C. Jianu, I. Cocan, I. Jianu</b>  Banat`s University of Agricultural Sciences and Veterinary Medicine, Romania</p>
	<p><b>Numerical evaluation of liquid food heat sterilization in a brick-shaped package (AFT238)</b>  <b>M. Cristianini<sup>b</sup>, P.E.D. Augusto<sup>a</sup></b>  <sup>a</sup>Department of Food Technology (DTA), University of Campinas (UNICAMP), Brazil, <sup>b</sup>Department of Food Technology (DTA), University of Campinas (UNICAMP), Brazil</p>
	<p><b>Effect of steam jet cooking on the destruction of corn starches (AFT290)</b>  <b>L.H. Ferng, S.H. Chen, Y.A. Lin</b>  Department of Food Science, National I-lan University, Taiwan</p>
	<p><b>Experimental studies and interpretation of pistachio nut roasting process (AFT604)</b>  <b>G. Trystram<sup>a</sup>, R. Yeganeh<sup>b</sup></b>  <sup>a</sup>AgroParisTech, INRA, Food process Engineering, France, <sup>b</sup>Department of Farm Machinery, Faculty of Agricultural Engineering, Ilam University, Iran</p>
	<p><b>Heat transfer analysis-based prediction of protein denaturation and umami</b></p>

	<p><b>component of meat during cooking (AFT623)</b>  N. Ishiwatari, M. Fukuoka, N. Hamada, N. Sakai  <i>Department of Food Science and Technology, Tokyo University of Marine Science and Technology, Japan</i></p>
	<p><b>Effect of steam cooking of food on mass transfer (AFT688)</b>  <b>A. Voilley<sup>a,c</sup></b>, E. Descours<sup>a</sup>, E. Ferret<sup>b,c</sup>, N. Valance<sup>d</sup>, A.-M. Seuvre<sup>a,e</sup>  <sup>a</sup>Laboratoire EMMA, Université de Bourgogne, France, <sup>b</sup>Laboratoire GPMA, Université de Bourgogne, France, <sup>c</sup>Agrosup Dijon, France, <sup>d</sup>Groupe SEB, France, <sup>e</sup>IUT Génie Biologique, Université de Bourgogne, France</p>
	<p><b>Development of experimental devices in order to study the interactions between heat and mass phenomena and thermal degradation reactions of lipids during domestic reheating of pre-fried food products (AFT781)</b>  <b>B. Broyart<sup>a,b</sup></b>, J. Cernela<sup>a,b</sup>, B. Heyd<sup>a,b</sup>  <sup>a</sup>AgroParisTech, UMR 1145 GENIAL Food Process Engineering, France, <sup>b</sup>INRA, UMR 1145 GENIAL Food Process Engineering, France</p>
	<p><b>The effect of UHT and VAT thermal processing systems on whey protein denaturation and gel strength of yoghurt (AFT992)</b>  <b>T. Varzakas<sup>b</sup></b>, A. Labropoulos<sup>a</sup>, S. Anestis<sup>a</sup>  <sup>a</sup>Technological Educational Institute of Athens, Greece, <sup>b</sup>Technological Educational Institute of Kalamata, Greece</p>
	<p><b>Application of ohmic heating to whole egg (AFT1074)</b>  T. Nakai, M. Fukuoka, N. Sakai  <i>Department of Food Science and Technology, Tokyo University of Marine Science and Technology, Japan</i></p>
	<p><b>Transient mass and heat transfer during potato deep fat frying – The effect of the oil type, frying load and initial frying temperature (AFT1234)</b>  <b>J.S. Lioumbas</b>, M. Kostoglou, T.D. Karapantsios  <i>Department of Chemical Technology &amp; Industrial Chemistry, Aristotle University of Thessaloniki, Greece</i></p>

<b>Session : Advances in Food Processing Technologies (AFT 0)</b>	
<b>THURSDAY May 26: 8:30-13:00</b>	
	<p><b>Effect of magnetic fields and ultrasound on aerobic mesophiles and histamine in beef loin tuna loin tuna (<i>Thunnus albacares</i>) (AFT167)</b>  <b>L. Fuentes Berrio</b>, V.M. Gélvez Ordóñez  <i>University de Pamplona-University of Cartagena, Colombia</i></p>
	<p><b>Relationship between pectic substances and strand separation of cooked spaghetti squash (AFT594)</b>  <b>K. Ishii<sup>a</sup></b>, A. Teramoto<sup>b</sup>, H. Kuwada<sup>a</sup>, Y. Jibu<sup>c</sup>, M. Tabuchi<sup>c</sup>, Y. Kimura<sup>a</sup>, M. Fuchigami<sup>a</sup>  <sup>a</sup>Department of Nutrition and Life Science, Fukuyama University, Japan, <sup>b</sup>Department of Health and Nutrition, Kanto Gakuin University, Japan, <sup>c</sup>Department of Nutritional Science, Okayama Prefectural University, Japan</p>
	<p><b>Improvement of an enzymatic process to elaborate orange segments in syrup (AFT757)</b>  <b>D. Díaz-Carvajal</b>, R. Robles-López, A. Dorantes-Nieto, R.R. Robles-De la Torre, M.D. Bibbins-Martínez  <i>Centro de Investigación en Biotecnología Aplicada CIBA-IPN, México</i></p>
	<p><b>The technology of butters' enriching with carrots' powder (AFT1236)</b>  <b>T.O. Rashevskya</b>, O.M. Vasheka  <i>National University of Food technologies, Ukraine</i></p>
	<p><b>Production of ewe's milk cheese using calf rennet and a plant coagulant from flowers of cardoon <i>Cynara cardunculus</i>: Proteolysis during ripening (AFT1242)</b>  <b>J. Fernández-Salguero</b>, A. Pino, E. Galán  <i>Tecnología de los Alimentos, University of Córdoba, Spain</i></p>
	<p><b>Production of ewe's milk cheese using calf rennet and a plant coagulant from flowers of cardoon <i>Cynara cardunculus</i>: Sensory characteristics during ripening (AFT1243)</b></p>

	<b>J. Fernández-Salguero<sup>a</sup></b> , E. Galán <sup>a</sup> , R. González <sup>b</sup> <i><sup>a</sup>Tecnología de los Alimentos, University of Córdoba, Spain, <sup>b</sup>Dep. Psicología, University of Valencia, Spain</i>
	<b>Functional drink production through pomegranate juice fermentation (AFT1250)</b> <b>E. Bezirtzoglou</b> , S. Plessas, M. Koulis, A. Alexopoulos <i>Laboratory of Microbiology, Democritus University of Thrace, Greece</i>

<b>Session : Design and processing of functional products (FPE 1)</b>	
<b>TUESDAY May 24: 8:30-13:00</b>	
	<b>Encapsulation of natural flavors for use in dairy products (FPE1158)</b> <b>S.D. Santos<sup>a</sup></b> , S.M. Ressurreição <sup>a</sup> , R.F. Marques <sup>a</sup> , C.V. Santos <sup>a</sup> , A.M. Silva <sup>a</sup> , M.E. Pintado <sup>b</sup> <i><sup>a</sup>Escola Superior Agrária de Coimbra (ESAC), Instituto Politécnico de Coimbra, Portugal, <sup>b</sup>Escola Superior de Biotecnologia (ESB), Universidade Católica Portuguesa, Portugal</i>
	<b>Effects of dietary fiber on structure formation in bread during baking process (FPE143)</b> <b>A. Romano<sup>a</sup></b> , E. Torrieri <sup>a,b</sup> , P. Masi <sup>a,b</sup> , S. Cavella <sup>a,b</sup> <i><sup>a</sup>CAISIAL/Centre of Food Innovation and Development in the Food Industry, University of Naples Federico II, Italy, <sup>b</sup>Department of Food Science, University of Naples Federico II, Italy</i>
	<b>Extraction techniques of red and green propolis: extraction yield of phenolic compounds (FPE411)</b> <b>L. Paviani</b> , P. Sacoda, E. Saito, F. Cabral <i>Departament of Food Engineering, State University of Campinas, Brazil</i>
	<b>Correlation of hydro-thermal processing with rutin content in tartary buckwheat flour (FPE417)</b> <b>J. Yoo</b> , S.M. Lee, S. Heo, S.-H. Yoo, S. Lee <i>Department of Food Science and Technology, Carbohydrate Bioproduct Research Center, Sejong University, Republic of Korea</i>
	<b>Study of the influence of berry-blanching on syneresis in blueberry purées (FPE430)</b> <b>A. Brambilla<sup>a</sup></b> , D. Maffi <sup>b</sup> , A. Rizzolo <sup>a</sup> <i><sup>a</sup>Consiglio per la Ricerca e Sperimentazione in Agricoltura, Unità di ricerca per i processi dell'industria agroalimentare (CRA-IAA), Italy, <sup>b</sup>Università degli Studi di Milano, Dipartimento di Produzione Vegetale, Italy</i>
	<b>Quality properties of corn-based extrudates enriched with dietary fibers (FPE438)</b> <b>A.N. Giannini<sup>a</sup></b> , M.K. Krokida <sup>a</sup> , N.P. Zogzas <sup>b</sup> <i><sup>a</sup>School of Chemical Engineering, National Technical University of Athens, Greece, <sup>b</sup>Department of Food Technology, Technological Educational Institute (TEI) of Athens, Greece</i>
	<b>Processing of berries (FPE496)</b> <b>I. Sjöholm</b> , J. Pullawan, M. Rayner <i>Department of Food Technology, Engineering and Nutrition, Lund University, Sweden</i>
	<b>Aroma Release and Sensory Perception of Fruit Candies Model Systems (FPE500)</b> <b>P. Pittia<sup>a</sup></b> , P. Piccone <sup>a</sup> , S.L. Rastelli <sup>b</sup> <i><sup>a</sup>Department of Food Science, University of Teramo Mosciano S. Angelo (TE), Italy <sup>b</sup>Gelco s.r.l. (Perfetti van Melle Group), Castelnuovo Vomano (TE), Italy</i>
	<b>Effect of probiotic bacteria on chemical composition and sensory quality of fermented sausages (FPE559)</b> <b>Z. Radulović</b> , D. Živković, N. Mirković, M. Petrušić, D. Paunović, M. Perunović, S. Stajić <i>Institute for Food Technology and Biochemistry, University of Belgrade, Serbia</i>
	<b>Evaluation of probiotic containing microcapsules stability in different media (FPE589)</b>



	<p>L. Avallone Bueno<sup>a</sup>, <b>M. de Fátima Fonseca</b><sup>b</sup>, D. Marques<sup>b</sup>, F. Branco Shinagawa<sup>b</sup>, A. Quintino, G. Locatelli<sup>b</sup>, C. Pereira Quadros<sup>b</sup>  <sup>a</sup>Physical Department, University Rural of Pernambuco, Brazil, <sup>b</sup>Research Center of Probiotics, Technology Institute of Pernambuco, BioLogicus, Brazil</p>
	<p><b>Effect of drying in aloe's functional components (FPE723)</b>  <b>M. Krokida</b><sup>a</sup>, A. Pappa<sup>b</sup>, M. Agalioti<sup>a</sup>  <sup>a</sup>Laboratory of Process Analysis and Design, School of Chemical Engineering, National Technical University of Athens, Greece, <sup>b</sup>Laboratory of Analytical Chemistry, School of Chemical Engineering, National Technical University of Athens, Greece</p>
	<p><b>Functional foods enriched in aloe vera. Effects of vacuum impregnation and temperature on the respiration rate and the respiratory quotient of some vegetables (FPE796)</b>  <b>M.L. Gras</b>, S. Sanzana, D. Vidal-Brotóns  Instituto Universitario de Ingeniería de Alimentos para el Desarrollo (IUIAD), Universidad Politécnica de Valencia, Spain</p>
	<p><b>Production of 4th range Iceberg lettuce enriched with calcium. Evaluation of some quality parameters (FPE826)</b>  <b>M. L. Gras</b>, D. Vidal-Brotóns, F.A. Vásquez-Forttes  Instituto Universitario de Ingeniería de Alimentos para el Desarrollo (IUIAD), Universidad Politécnica de Valencia, Spain</p>
	<p><b>Microencapsulation of probiotic bacteria with alginate and prebiotic and evaluation of survival in ice cream (FPE836)</b>  <b>L. Kunigk</b>, C. Jurkiewicz, M.P.M. Boscarioli, R.G. Ferreira, E.P. Ribeiro  Maua Institute of Technology, São Caetano do Sul, Brazil</p>
	<p><b>The influence of operational parameters in the pectin agglomeration (FPE839)</b>  <b>F.C. Menegalli</b><sup>a</sup>, T.A. Medeiros Hirata<sup>a</sup>, V. Goulart Machado<sup>a</sup>, G. César Dacanal<sup>b</sup>  <sup>a</sup>Department of Food Engineering, University of Campinas, FEA/UNICAMP, Brazil, <sup>b</sup>Department of Food Engineering, University of São Paulo, FZEA/USP, Brazil</p>
	<p><b>Antioxidant activity of microcapsules of Rubus sp. juice using spray drying (FPE912)</b>  <b>M. Jimenez</b><sup>a</sup>, E. Azuara<sup>a</sup>, J. Vernon-Carter<sup>b</sup>, G. Luna-Solano<sup>c</sup>, C.I. Beristain<sup>a</sup>  <sup>a</sup>Instituto de Ciencias Básicas, Universidad Veracruzana, México, <sup>b</sup>Universidad Autónoma de México, Distrito Federal, México, <sup>c</sup>Instituto Tecnológico de Orizaba, DEPI, México</p>
	<p><b>Novel ways to control enzymatic hydrolysis as a tool to produce functional peptides (FPE919)</b>  <b>E. Leeb</b><sup>a</sup>, U. Kulozik<sup>b</sup>, S. Cheison<sup>a</sup>  <sup>a</sup>Technische Universität München, Junior Research Group: Bioactive Peptides and Protein Technology, Germany, <sup>b</sup>Technische Universität München, Food Process Engineering and Dairy Technology, Germany</p>
	<p><b>Influence of the structure and composition of the País grape proanthocyanidins on the inhibition of angiotensin converting enzyme (FPE995)</b>  <b>K. Fernández</b>, S. Godoy, M. Roeckel, E. Aspé  Chemical Engineering Department, University of Concepción, Chile</p>
	<p><b>Kinetic characterization of inhibition of angiotensin converting enzyme by proanthocyanidins extracted from vitis vinífera L. cv. País (FPE999)</b>  <b>K. Fernández</b>, K. Álvarez, M. Roeckel, E. Aspé  Chemical Engineering Department, University of Concepción, Chile</p>
	<p><b>Enzymatic depolymerisation of oat <math>\beta</math>-glucan (FPE1042)</b>  <b>A.-I. Ninios</b><sup>a</sup>, J. Sibakov<sup>b</sup>, I. Mandala<sup>a</sup>, K. Fasseas<sup>a</sup>, K. Poutanen<sup>b</sup>, E. Nordlund<sup>b</sup>, P. Lehtinen<sup>b</sup>  <sup>a</sup>Department of Food Science and Technology, Agricultural University of Athens, Greece, <sup>b</sup>VTT Technical Research Centre of Finland, Finland</p>
	<p><b>Parameters evaluation of fructooligosaccharides production by sucrose biotransformation using an osmophilic Aureobasium pullulans strain (FPE1165)</b></p>

	<p><b>R. dos Santos<sup>a</sup></b>, Juliana Bueno da Silva<sup>a</sup>, A.E. Cavalcante Fai<sup>a</sup>, L.C. Basso<sup>b</sup>, G.M. Pastore<sup>a</sup>  <sup>a</sup>University of Campinas, College of Food Engineering, Brazil, <sup>b</sup>University of São Paulo, ESALQ, Brazil</p>
	<p><b>Obtaining and characterization of mango peel powder and its use as a source of fiber and a functional ingredient in natural yogurt (FPE1195)</b>  <b>C. Ruiz</b>, C. Ramírez, C. Gutiérrez de Piñeres, M. Ángulo, J. Hedreira  National Service Learning, Center for Biotechnology Caribbean, Ccolombia</p>
	<p><b>Influence of gamma radiation on sprouting inhibition of the rhizomes and on the quality of turmeric (FPE1277)</b>  L. Peret-Almeida, <b>M.B.A. Gloria</b>  LBqA – Laboratório de Bioquímica de Alimentos, Faculdade de Farmácia, UFMG, Brasil</p>

<b>Session Engineering of delivery systems of bioactive foods (FPE 2)</b>	
<b>WEDNESDAY May 25: 14:00-18:30</b>	
	<p><b>Quality decay and viability of Lactobacillus acidophilus free and encapsulated in buffalo milk yogurt (FPE193)</b>  <b>C.S. Favaro-Trindade<sup>a</sup></b>, A.S. Shoji<sup>a</sup>, A.C. Oliveira<sup>b</sup>, M.A. Trindade<sup>a</sup>, O. Freitas<sup>b</sup>, M. Thomazini<sup>a</sup>, R.J.B. Heinemann<sup>a</sup>  <sup>a</sup>Faculdade de Zootecnia e Engenharia de Alimentos, Universidade de São Paulo, Brazil, <sup>b</sup>Faculdade de Ciências Farmacêuticas de Ribeirão Preto, Universidade de São Paulo, Brazil</p>
	<p><b>Supercritical fluid extraction with modifier of antioxidant compounds from jaboticaba (Myrciaria cauliflora) by-product: economic viability (FPE570)</b>  R.N. Cavalcanti, P.C. Veggi, <b>M.A.A. Meireles</b>  LASEFI/DEA/FEA (School of Food Engineering)/UNICAMP (University of Campinas), Brazil</p>
	<p><b>Microencapsulation of sacha inchi (Plukenetia volubilis L.) oil with zein (FPE610)</b>  <b>S. Quispe-Condori<sup>a,b</sup></b>, M.D.A. Saldaña<sup>b</sup>  <sup>a</sup>School of Food Engineering, Universidad Peruana Unión, Perú, <sup>b</sup>Department of Agricultural, Food and Nutritional Science, University of Alberta, Canada</p>
	<p><b>Encapsulation of curcumin loaded oil droplets by cryotropic gel formation from o/w emulsion (FPE820)</b>  <b>N. Sowasod<sup>b</sup></b>, K. Nakagawa<sup>a</sup>, T. Charinpanitkul<sup>c</sup>, A. Soottitantawat<sup>c</sup>, W. Tanthapanichakoon<sup>c</sup>  <sup>a</sup>Research Centre for Nano-Micro Science and Engineering, University of Hyogo, Japan, <sup>b</sup>Nanoscience and Technology Program, Graduate School, Chulalongkorn University, Thailand, <sup>c</sup>Center of Excellence in Particle Technology, Faculty of Engineering, Chulalongkorn University, Thailand</p>
	<p><b>Effect of different ratios of maltodextrin/gelatin and ultrasound in the microencapsulation efficiency of turmeric oleoresin (FPE915)</b>  <b>V.R. Nicoletti Telis</b>, C.R. Malacrida  São Paulo State University, UNESP, Brazil</p>
	<p><b>Encapsulation of Melissa Officinalis leaf's active compounds in <math>\beta</math>-cyclodextrin and modified starch (FPE1010)</b>  <b>I. Mourtzinos<sup>a</sup></b>, S.E. Papadakis<sup>2</sup>, P. Igoumenidis<sup>3</sup>, V.T. Karathanos<sup>3</sup>  <sup>a</sup>Apivita SA, Natural Products &amp; Cosmetics, Greece, <sup>b</sup>Laboratory of Food Packaging, Department of Food Technology, Technological Educational Institute of Athens, Greece, <sup>c</sup>Laboratory of Chemistry &amp; Physical Chemistry of Foods, Department of Nutrition &amp; Dietetics, Harokopio University, Greece</p>
	<p><b>Deployment of response surface methodology to optimize recovery of grape (vitis vinifera) stem and seed polyphenols (FPE1076)</b>  <b>E. Karvela<sup>a</sup></b>, D.P. Makris<sup>b</sup>, N. Kalogeropoulos<sup>a</sup>, V.T. Karathanos<sup>a</sup>  <sup>a</sup>Department of Science of Dietetics-Nutrition, Harokopio University, Greece, <sup>b</sup>Department of Food Science &amp; Nutrition, University of the Aegean, Greece</p>
	<p><b>Production of 1-octen-3-ol by Neurospora species isolated from beiju in different culture medium (FPE1170)</b></p>

	<p><b>R. dos Santos<sup>a</sup></b>, D.S. de Carvalho<sup>a</sup>, A.P. Dionísio<sup>a</sup>, S. Boguzs Jr<sup>b</sup>, H.T. Godoy<sup>b</sup>, G.M. Pastore<sup>a</sup>  <sup>a</sup>Laboratory of Bioflavours, Department of Food Science, Faculty of Food Engineering (UNICAMP), Brazil, <sup>b</sup>Laboratory of Food Analysis, Department of Food Science, Faculty of Food Engineering (UNICAMP), Brazil</p>
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<b>Session : Food product development (FPE3)</b>	
<b>WEDNESDAY May 25: 14:00-18:30</b>	
	<p><b>Antioxidant Dyes And Pigment Extraction Using A Home-Made Pressurized Solvent Extraction System (FPE24)</b>  <b>M.A.A. Meireles</b>, D.T. Santos, C.L.C. Albuquerque  LASEFI/DEA/FEA (School of Food Engineering)/UNICAMP (University of Campinas), Brazil</p>
	<p><b>Comparative study of the physicochemical characteristics of an economic Buffalo (Bubalus bubalis) meat product and an economic beef (Bos indicus) meat product with incorporation of bovine hemoglobin in powder in both formulations (FPE50)</b>  <b>J.F. Rey</b>, C.L. Martínez, A. Urrea  Ingeniería de Alimentos, Universidad de la Salle, Colombia</p>
	<p><b>Production of Turkish delight (lokum) with its additives and quality (FPE52)</b>  <b>A. Batu</b>  Food Engineering Department, Tunceli University, Turkey</p>
	<p><b>Effect of fermented okara (bean curd lees) intake on TNCB (2, 4, 6-trinitrochlorobenzene)-induced chronic dermatitis in NC/Nga mice (FPE261)</b>  <b>T. Enomoto<sup>a</sup></b>, M. Nishi<sup>a</sup>, F. Barla<sup>a</sup>, N. Murata<sup>a</sup>, H. Matsui<sup>b</sup>, H. Kumagaib, H. Take<sup>c</sup>, T. Michihata<sup>c</sup>, S. Nakamura<sup>c</sup>, M. Kawashima<sup>d</sup>, E. Fujihara<sup>d</sup>  <sup>a</sup>Department of Food Science, Ishikawa Prefectural University, Japan, <sup>b</sup>Research Institute for Bioresources and Biotechnology, Ishikawa Prefectural University, Japan, <sup>c</sup>Industrial Research Institute of Ishikawa, Japan, <sup>d</sup>Habutaetoufu Co Ltd, Japan</p>
	<p><b>Development of a dehydrated and laminated probiotic product with B. infantis and L. acidophilus using goat sweet whey (FPE267)</b>  <b>G. Trujillo de Santiago</b>, C. Sáenz Collins, C. Rojas de Gante  Tecnológico de Monterrey, México</p>
	<p><b>Lentil-based snacks: Structural and textural evaluation (EPF361)</b>  <b>A. Lazou<sup>a</sup></b>, M. Krokida<sup>a</sup>, N. Zogzas<sup>b</sup>, V. Karathanos<sup>c</sup>  <sup>a</sup>School of Chemical Engineering, National Technical University of Athens, Greece, <sup>b</sup>Department of Food Technology, Technological Educational Institute of Athens, Greece, <sup>c</sup>Department of Nutrition, Harokopio University, Greece</p>
	<p><b>The study on SFLAB GanedenBC30 viability on baking products during storage (FPE383)</b>  <b>C.-L. Jao<sup>a</sup></b>, S.-L. Huang<sup>b</sup>, S.-C. Wu<sup>a</sup>, Hsu Kuo-Chiang<sup>c</sup>  <sup>a</sup>Department of Food Science and Technology, Tung-Fang Design University, Taiwan, <sup>b</sup>Department of baking technology and management, National Kaohsiung University of Hospitality and Tourism, Kaohsiung, Taiwan, <sup>c</sup>Department of Nutrition, China Medical University, Taiwan</p>
	<p><b>Formulation and characterization of biocompatible microemulsions as Nutraceuticals (FPE437)</b>  <b>A. Xenakis</b>, V. Papadimitriou, T.G. Sotiroudis  National Hellenic Research Foundation, Institute Of Biological Research &amp; Biotechnology, Greece</p>
	<p><b>Processing and technological characterization of extruded breakfast cereal obtained with a mix of broken rice and common bean flour (FPE485)</b>  <b>A.V. Carvalho<sup>a</sup></b>, P.Z. Bassinello<sup>b</sup>, A. de O. Rios<sup>c</sup>  <sup>a</sup>Embrapa Eastern Amazon, Brazil, <sup>b</sup>Embrapa Rice and Beans, Brazil, <sup>c</sup>Federal University of Rio Grande do Sul, Brazil</p>
	<b>Cereal bar development using exotic fruit (FPE529)</b>

	<p>Á.S. Lima<sup>a,b</sup>, E. Rabelo Torres<sup>a</sup>, E. Santana Castro<sup>a</sup>, R. Felix de Santana<sup>b</sup>, J. Cordeiro Cardoso<sup>a,b</sup>, C.M. Faria Soares<sup>a,b</sup>  <sup>a</sup>Universidade Tiradentes, Brazil, <sup>b</sup>Instituto de Tecnologia e Pesquisa, Brazil</p>
	<p><b>Substitution of ingredients by green coconut (Cocos nucifera L) pulp in ice cream formulation (FPE573)</b>  A.M. Iguti, A.C.I. Pereira, L. Fabiano, R.A. F. Silva, E.P. Ribiero  Maua Institute of Technology, Sao Caetano do Sul, Brazil</p>
	<p><b>Evaluation of drying green coconut pulp for obtaining a snack-like product (FPE585)</b>  W.H. Prieto, E.A.G. Seravalli, A.M. Iguti, M. Nitz  Mauá Institute of Technology, São Caetano do Sul, Brazil</p>
	<p><b>Physical-chemistry and microbiological analysis of probiotic dairy beverage fermented with kefir (FPE587)</b>  L. Avallone Bueno<sup>b</sup>, L.R. Ito Morioka<sup>a</sup>, M. de Fátima Fonseca<sup>a</sup>, D. Marquesa, G. Cruz Ximenesc, C. Souzaa, M. Antônio de Moraes Jrc  <sup>a</sup>Research Center of Probiotics, Technology Institute of Pernambuco, BioLogicus, Brazil, <sup>b</sup>Physical Department, University Rural of Pernambuco, Brazil, <sup>c</sup>University of Pernambuco, Recife, Brazil</p>
	<p><b>Phytochemicals and antioxidant activity of comminuted orange (Citrus sinensis L.) (FPE599)</b>  Z. Escobedo-Avellaneda, V. Serment-Moreno, A. Valdez-Fragoso, H. Mujica-Paz, J. Welti-Chanes  Department of Biotechnology and Food Engineering, ITESM, Mexico</p>
	<p><b>Possibility of using durum wheat flour as an improvement agent in bread making process (FPE778)</b>  A. Torbica, M. Hadnađev, T. Dapčević Hadnađev  Institute for Food Technology, University of Novi Sad, Serbia</p>
	<p><b>Sensory and antioxidant properties of beer with Juniperus communis L. (FPE851)</b>  M. Veljovic, S. Despotovic, R. Djordjevic, S. Pecic, A. Kalusevic, I. Leskosek-Cukalovic, V. Nedovic  Faculty of Agriculture-University of Belgrade, Serbia</p>
	<p><b>Influence of phytosterols addition in the rheology and sensory attributes of dark chocolate (FPE861)</b>  P. Efraim<sup>a</sup>, G.C. Marson<sup>a</sup>, D.C.P. Jardim<sup>b</sup>, A.O. Garcia<sup>b</sup>, K. Yotsuynagi<sup>b</sup>  <sup>a</sup>Universidade Estadual de Campinas, Brazil, <sup>b</sup>Instituto de Tecnologia de Alimentos (ITAL), Brazil</p>
	<p><b>Addressing new functional fillo products through nutrition and healthy ingredients: Hi omega-3 fatty acids and phytosterol esters (FPE993)</b>  T. Varzakas, A. Labropoulos, S. Anestis  Technological Institute of Kalamata, Greece</p>
	<p><b>The non–starch polysaccharides quantity changes in pastry products where Jerusalem artichoke (Helianthus tuberosus L.) added (FPE1052)</b>  I. Gedrovica<sup>a</sup>, D. Karklinaa, A. Fras<sup>b</sup>, O. Jablonka<sup>b</sup>, D. Boros<sup>b</sup>  <sup>a</sup>Faculty of Food Technology, Latvia University of Agriculture, Latvia, <sup>b</sup>Laboratory of Quality Evaluation of Plant Materials, Institute of Plant Breeding and Acclimatization, Poland</p>
	<p><b>Characterization of cookies formulated with rice and black bean extruded flours (FPE1012)</b>  P.Z. Bassinello<sup>a</sup>, D.De G.C. Freitas<sup>b</sup>, J.L.R. Ascheri<sup>b</sup>, C.Y. Takeiti<sup>b</sup>, R.N. Carvalho<sup>a</sup>, S.N. Koakuzu<sup>a</sup>, A.V. Carvalho<sup>c</sup>  <sup>a</sup>Embrapa Rice and Beans, Santo Antônio de Goiás, Brazil, <sup>b</sup>Embrapa Food Technology, Rio de Janeiro, Brazil, <sup>c</sup>Embrapa Eastern Amazon, Brazil</p>
	<p><b>Isolation of lactic acid bacteria in Marajoara cheese, Amazon, Brazil (FPE1122)</b>  H. Mendes de Figueiredo, C. Gonçalves e Gonçalves, P.C. de Moura Guimarães, A. Mendes de Figueiredo Júnior  Belém, Brasil</p>
	<p><b>The physico-chemical and microbiological aspects in ice-cream of buffalo milk added for fiber food (FPE1117)</b>  R.R. de A. Bezerra<sup>a</sup>, G.C. B. Chinelate<sup>a</sup>, D.F. Pontes<sup>b</sup></p>

	<sup>a</sup> UFCC, Pombal, Brazil, <sup>b</sup> UFC, Brazil
	<b>Process Optimisation of Egg Replacer in Sponge Cake Baking (FPE1146)</b> L. Mai <sup>a</sup> , T. Norton <sup>b</sup> , W. Li <sup>a</sup> , B. Tiwari <sup>a</sup> , C. Brennan <sup>a</sup> <sup>a</sup> Department of Food, Manchester Metropolitan University, UK, <sup>b</sup> Department of Engineering, Harper-Adams University College, UK
	<b>Obtaining functional fermented beverages by using the kefir grains (FPE1257)</b> T. Balabanova, P. Panayotov <sup>a</sup> Department "Technology of milk and dairy products", University of food technology, Bulgaria
	<b>Effect of synthesis conditions of short-chain fructooligosaccharides to obtain high yield and volumetric productivity (FPE1258)</b> M.E. Zúniga-Hansen <sup>b</sup> , R. Vega <sup>a</sup> <sup>a</sup> School of Biochemical Engineering, Pontificia Universidad Católica de Valparaíso, Chile <sup>b</sup> Regional Centre for the Study of Healthy Foods (CREAS), Chile
	<b>Effect of pH culture on growth and fatty acid profile of Lactobacillus plantarum bacteria (FPE1284)</b> C. Soto Centro Regional de Estudios en Alimentos Saludables, Valparaíso, Chile

<b>Session : Novel foods and ingredients (FPE 4)</b>	
<b>MONDAY May 23: 14:30-19:00</b>	
	<b>Comparative study of physico-chemical properties and acceptance analysis of different formulations of tapioca ice cream (FPE149)</b> M.A. Chaves <sup>a</sup> , I. Monteiro Andrade Barreto <sup>a</sup> , R. Cardoso Reis <sup>b</sup> <sup>a</sup> Universidade Estadual do Sudoeste da Bahia, Brazil, <sup>b</sup> Universidade Federal do Recôncavo Bahiano, Brazil
	<b>Bread-making potential of pea protein isolate produced by a novel ultrafiltration/diafiltration process (FPE162)</b> S. Villeneuve, L.-P. Des Marchais, M. Foisy, S. Mercier, M. Mondor Food Research and Development Centre, Agriculture and Agri-Food Canada, Canada
	<b>Technology of functional public catering foods with dietary additives (FPE229)</b> K.V.Svidlo <sup>a</sup> , M.I.Peresichnyi <sup>b</sup> <sup>a</sup> Department of Trade, Hotel and Restaurant and Tourism Industry, Kharkiv Institute of Trade and Economy of Kyiv University of Trade and Economy, Ukraine, <sup>b</sup> Department of Trade, Hotel and Restaurant and Tourism Industry, Kyiv University of Trade and Economy, Ukraine
	<b>Production of chromium-chelating peptides after hydrolysis of silk fibroin protein with elastase (FPE242)</b> H. Changli <sup>a</sup> , C. Lijun <sup>a</sup> , R. Fazheng <sup>ab</sup> <sup>a</sup> Beijing Sanyuan Foods Co. Ltd., Technique Center, China, <sup>b</sup> College of Food Science and Nutritional Engineering, China Agricultural University, China
	<b>Characterisation of pigments and antioxidant properties of three medicinal plants dried under different drying conditions (FPE307)</b> D. Komes, A. Belščak-Cvitanović, D. Horžić, K. Marković, K. Kovačević Ganić Faculty of Food Technology and Biotechnology, University of Zagreb, Croatia
	<b>Research on dehydrated fruit leathers: A review (FPE398)</b> S.A. Giner <sup>a,b,c</sup> , N.A. Quintero Ruiz <sup>a</sup> , S.M. Demarchi <sup>a</sup> <sup>a</sup> Centro de Investigación y Desarrollo en Criotecología de Alimentos (CIDCA), Argentina, <sup>b</sup> Comisión de Investigaciones Científicas (CIC), Argentina, <sup>c</sup> Facultad de Ingeniería, Universidad Nacional de La Plata, Argentina
	<b>Selection of potential probiotic Lactobacillus strains from human milk (FPE421)</b> S. Harsa, H. Yavuzdurmaz Izmir Institute of Technology, Turkey
	<b>Phenolics, betalains, ascorbic acid, and antioxidant activity of opuntia ficus-</b>

	<p><b>indica (FPE499)</b>  <b>D.M. Jiménez-Aguilar</b>, C. Hernández-Brenes, J.A. Gutierrez-Urbe, J. Welti-Chanes  <i>Departamento de Biotecnología e Ingeniería de Alimentos, Tecnológico de Monterrey, Mexico</i></p>
	<p><b>A novel emulsifier from spinach with appetite regulation abilities (FPE512)</b>  <b>M. Rayner</b><sup>a</sup>, S.C. Emek<sup>b</sup>, K. Gustafsson<sup>a,c</sup>, C. Erlanson-Albertsson, P.-Å. Albertsson<sup>b</sup>  <sup>a</sup><i>Department of Food Technology, Engineering and Nutrition, Lund University, Sweden</i>, <sup>b</sup><i>Department of Biochemistry and Structural Biology, Lund University, Sweden</i>, <sup>c</sup><i>Department of Experimental Medical Science, BMC, Lund University, Sweden</i></p>
	<p><b>Physico-chemical analysis, antioxidant capacity and vitamins of six ecotypes of Chilean Quinoa (<i>Chenopodium quinoa</i> Willd.) (FPE567)</b>  <b>M. M. Lillo</b><sup>a</sup>, A. Vega-Gálvez<sup>a,b</sup>, E. Uribe<sup>a</sup>, J. López<sup>a</sup>, E. Martínez<sup>b</sup>, M. José Rodríguez<sup>a</sup>, I. Quispe<sup>a</sup>, K. Di Scala<sup>c,d</sup>  <sup>a</sup><i>Department of Food Engineering, Universidad de La Serena, Chile</i>, <sup>a</sup><i>Center for Advanced Studies in Arid Zones, Universidad de La Serena, Chile</i>, <sup>c</sup><i>Food Engineering Research Group, Universidad Nacional de Mar del Plata, Argentina</i>, <sup>d</sup><i>Consejo Nacional de Investigaciones Científicas y Técnicas, Argentina</i></p>
	<p><b>Optimization xylitol production conditions from sunflower stalk (FPE661)</b>  <b>O. Akpınar</b>, R.S. Uysal, S. Sabancı, B. Sapci  <i>Gaziosmanpasa University, Turkey</i></p>
	<p><b>Effect of fat substitution on the textural properties of cake (FPE691)</b>  <b>V. Psimouli</b>, V. Oreopoulou  <i>National Technical University of Athens, Greece</i></p>
	<p><b>Determination of fructooligosaccharides (FOS) with FT-IR in cereals. Their impact as substitute sweeteners in starch based desserts (FPE787)</b>  <b>S.V. Protonotariou</b><sup>a</sup>, C. Pappas<sup>b</sup>, P.A. Tarantilis<sup>b</sup>, M. Polissiou<sup>b</sup>, S. Yanniotis<sup>a</sup>, V. Evageliou<sup>c</sup>, I. Mandala<sup>a</sup>  <sup>a</sup><i>Laboratory of Engineering, Processing and Preservation of Foods, Department of Food Science and Technology, Agricultural University of Athens, Greece</i>, <sup>b</sup><i>Laboratory of Chemistry, Department of Science, Agricultural University of Athens, Greece</i>, <sup>c</sup><i>Laboratory of Food Chemistry, Department of Food Science and Technology, Agricultural University of Athens, Greece</i></p>
	<p><b>The antioxidant properties of honey beer (FPE850)</b>  <b>A. Kalušević</b>, G. Uzelac, M. Veljović, S. Despotović, M. Milutinović  <i>I. Leskošek-Čukalović, V. Nedović</i>  <i>Department of Food Technology and Biochemistry, Faculty of Agriculture, University of Belgrade, Serbia</i></p>
	<p><b>Evaluation of green coconut (<i>Cocos Nucifera</i> L.) pulp for use as milk, fat and emulsifier replacer in ice cream (FPE897)</b>  <b>I. Aparecida Santana</b>, E.P. Ribeiro, A.M. Iguti  <i>Maua Institute of Technology, Brazil</i></p>
	<p><b>Antioxidant activity and phenolic content of extracts from different <i>Pterospartum tridentatum</i> populations growing in Portugal (FPE1149)</b>  <b>M.T. Coelho</b><sup>a</sup>, J.C. Gonçalves<sup>a</sup>, V. Alves<sup>b</sup>, M. Moldão-Martins<sup>b</sup>  <sup>a</sup><i>Escola Superior Agrária de Castelo Branco, Quinta Sra de Mércules</i>, <sup>b</sup><i>CEER – Biosystems Engineering. ISA. Technical University of Lisbon, Portugal</i></p>
	<p><b>Physicochemical Characterization of Monoacylglycerols from Sunflower Oil (FPE1245)</b>  <b>C.S Galúcio</b><sup>a</sup>, R.A. Souza<sup>a</sup>, M.A. Stahl<sup>b</sup>, P. Sbaite<sup>a</sup>, C.I. Benites<sup>a</sup>, M.R. Wolf Maciel<sup>a</sup>  <sup>a</sup><i>Laboratory of Separation Process Development (LDPS), School of Chemical Engineering (FEQ)</i>, <sup>b</sup><i>Laboratory of Oils and Fats, School of Food Engineering (FEA), University of Campinas (UNICAMP), Brazil</i></p>
	<p><b>Antioxidant activity of the polyamines spermine and spermidine in soybean oil (FPE1275)</b>  <b>A. Correa Mendonça, M.B.A. Gloria</b>  <i>LBqA – Laboratório de Bioquímica de Alimentos, Faculdade de Farmácia,</i></p>

	UFMG, Brasil
<b>Session : Food Product Engineering and Functional Foods (FPE 6)</b>	
<b>WEDNESDAY May 25: 14:00-18:30</b>	
	<p><b>Characterisation of a non-alcoholic beverage made of residues from king palm (<i>Archontophoenix alexandrae</i>) industry (FPE18)</b>  K. Cardoso Tramonte, J.G. Provesi, I. Moreira Dutra Albuquerque E Silva, Aureanna Nairne Negrão Murakami, M. Maraschin, R. Dias De Mello Castanho Amboni, <b>E.R. Amante</b>  <i>Department of Food Science and Technology, Federal University of Santa Catarina, Brazil</i></p>
	<p><b>Composition of aroma compounds in fermented apple juice: effect of apple variety, fermentation temperature and inoculated yeast concentration (FPE339)</b>  <b>R. Riekstina-Dolge<sup>a</sup></b>, Z. Kruma<sup>a</sup>, D. Karklina<sup>a</sup>, D. Seglina<sup>b</sup>  <sup>a</sup><i>Faculty of Food Technology, Latvia University of Agriculture, Latvia,</i> <sup>b</sup><i>Latvia State Institute of Fruit Growing, Latvia</i></p>
	<p><b>Mode of Inhibition of <math>\alpha</math>-Glucosidase and <math>\alpha</math>-Amylase by Polyphenol-Enriched Extracts of Maqui (<i>Aristotelia chilensis</i>) (FPE367)</b>  <b>M. Rubilar<sup>a,b</sup></b>, F. Acevedo<sup>a</sup>, B. Palma<sup>a</sup>, C. Shene<sup>a,b</sup>  <sup>a</sup><i>Center of Food Biotechnology and Bioseparations, BIOREN, Universidad de La Frontera, Chile,</i> <sup>b</sup><i>Technology and Processes Unit, CGNA, Universidad de La Frontera, Chile</i></p>
	<p><b>Influence of pH variation during propolis extraction with the use of water as solvent (FPE385)</b>  B.C.B.S.Mello, P.M. Kakuda, <b>M.D. Hubinger</b>  <i>Dept. of Food Engineering, Faculty of Food Engineering, University of Campinas, Brazil</i></p>
	<p><b>Modifier effects on supercritical fluid extraction (SFE) of some Brazilian plants: Antioxidant activity and economical evaluation (FPE522)</b>  <b>P.C. Veggi</b>, R.N. Cavalcanti, M.A.A. Meireles  <i>LASEFI/DEA/FEA (School of Food Engineering), UNICAMP (University of Campinas), Brazil</i></p>
	<p><b>Anthocyanin extraction from jabuticaba (<i>Myrciaria cauliflora</i>) skins by different techniques: economical evaluation (FPE524)</b>  <b>P.C. Veggi</b>, D.T. Santos, M.A.A. Meireles  <i>LASEFI/DEA/FEA (School of Food Engineering), UNICAMP (University of Campinas), Brazil</i></p>
	<p><b>Study of cleaning efficiency of organic microfiltration membranes by attenuated total reflectance infrared microspectroscopy (FPE660)</b>  T.K. Gelaw, A. Trentin, C. Güell, M. Ferrando, S. de Lamo-Castellví  <i>Departament d'Enginyeria Química, Universitat Rovira i Virgili, Avinguda, Spain</i></p>
	<p><b>Comparative study on quality evaluation of buffalo meat slices incorporated with finger millet, oats and chickpea (FPE716)</b>  <b>M. Siddiqui</b>, M.A. Khan  <i>Aligarh Muslim University, India</i></p>
	<p><b>Microencapsulation of tocopherols in lipid matrix by spray chilling method (FPE815)</b>  <b>O.Diaz Gamboa</b>, A. Lireny Guaraldo Gonçalves, R.C. Grosso  <i>Faculty of Food Engineering, University of Campinas, Brazil</i></p>
	<p><b>Amino acid profile of Sous vide cooked poultry breast meat products (FPE843)</b>  <b>K. Ramane<sup>a</sup></b>, R. Galoburda<sup>a</sup>, V. Kreicbergs<sup>a</sup>, I. Vanaga<sup>b</sup>  <sup>a</sup><i>Faculty of Food Technology, Latvia University of Agriculture, Latvia,</i> <sup>b</sup><i>Research Institute of Biotechnology and Veterinary Medicine "Sigra". Latvia University of Agriculture, Latvia</i></p>
	<p><b>Antioxidant activity and porphyrin content in hydrothermal extracts of <i>Porphyra Yezoensis</i> (Susabinori) (FPE907)</b>  <b>C. Goto<sup>a</sup></b>, S. Machmudah<sup>b</sup>, M. Sasaki<sup>a</sup>, M. Goto<sup>b</sup>, K. Okai<sup>c</sup>, Y. Okai<sup>d</sup>, S. Kondo<sup>e</sup></p>

	<p><sup>a</sup>Graduate School of Science and Technology, Kumamoto University, Japan,  <sup>b</sup>Bioelectrics Research Center, Kumamoto University, Japan, <sup>c</sup>Department of Food and Nutritional Environment, Kinjo Gakuin University, Japan,  <sup>d</sup>Department of Human Life Science, Osaka Kun-Ei Women's College, Japan</p>
	<p><b>Effect of frozen storage on the quality of camu camu (<i>Myrciaria dubia</i> (H. B.K.) McVaugh,) pulp (FPE1172)</b>  A.L.R. Souza<sup>a</sup>, M.M Pagani<sup>b</sup>, F.S. Gomes<sup>b</sup>, L.M.C. Cabral<sup>b</sup>  <sup>a</sup>Department of Food Science and Technology/ UFRRJ, Brazil, <sup>b</sup>Embrapa Food Technology, Brazil</p>
	<p><b>Effect of semolina particle size on the cooking kinetics and quality of spaghetti (FPE1207)</b>  G. Sacchetti<sup>a</sup>, G. Cocco<sup>b</sup>, D. Cocco<sup>b</sup>, L. Neri<sup>a</sup>, D. Mastrocola<sup>a</sup>  <sup>a</sup>Department of Food Science, University of Teramo, Italy, <sup>b</sup>Pastificio Cav. Giuseppe Cocco, Fara S. Martino, Italy</p>
	<p><b>Kinetics of heterogeneous amyolysis in oat flour and characterization of hydrolyzates (FPE1223)</b>  A. Patsioura<sup>a</sup>, V. Gekas<sup>b</sup>, A. Lazaridou<sup>c</sup>, C. Biliaderis<sup>c</sup>  <sup>a</sup>Department of Environmental Engineering, Technical University of Crete, Greece, <sup>b</sup>Department of Agricultural Sciences, Biotechnology and Food Science, Cyprus University of Technology, Cyprus, <sup>c</sup>Department of Food Science and Technology, School of Agriculture, Aristotle University, Greece</p>
	<p><b>Functional Extracts of <i>Anacardium occidentale</i> and <i>Psidium guajava</i> L. obtained with pressurized carbon dioxide: modeling of the overall extraction curves (FPE1264)</b>  C.G. Pereira<sup>a</sup>, G.H.C. Prado<sup>b</sup>, M. A.A. Meireles<sup>b</sup>  <sup>a</sup>Department of Chemical Engineering – UFRN, Brazil, <sup>b</sup>LASEFI/DEA/FEA (College of Food Eng)/ UNICAMP, Brazil</p>
	<p><b>Processing and product design for natural food products (FPE1272)</b>  Dr.-Ing U. Bobe, Dr. M. Michel  Nestlé Research Center, Switzerland</p>
	<p><b>Effect of vacuum drying on blackcurrant's antioxidant components (FPE1289)</b>  M. Stéger-Máté, B. Nótin, R. Juhász, B. Verasztó, D. Jakab, J. Monspart-Sényi, J. Barta  Corvinus University of Budapest, Faculty of Food Science, Department of Food Preservation, Hungary</p>
	<p><b>Production of Bioactive Metabolites with Pharmaceutical and Nutraceutical Interest by Submerged Fermentation of <i>Pleurotus ostreatus</i> in a Batch Stirred Tank Bioreactor (FPE1307)</b>  L.-M. Papaspyridi<sup>a</sup>, N. Aligiannis<sup>b</sup>, P. Christakopoulos<sup>a</sup>, A.-L. Skaltsounis<sup>b</sup>, N. Fokialakis<sup>b</sup>  <sup>a</sup>BIOtechMASS Unit, Biotechnology Laboratory, School of Chemical Engineering, National Technical University of Athens, Greece, <sup>b</sup>Department of Pharmacognosy and Natural Products Chemistry, Faculty of Pharmacy, University of Athens, Greece</p>

<b>Session : Mechanical properties of foods (EPF 1)</b>	
<b>MONDAY May 23: 14:30-19:00</b>	
	<p><b>Influence of different substitution levels of Balangu seed gum on textural characteristics of selected hydrocolloids (EPF108)</b>  S.M.A. Razavi, T. Mohammadi Moghaddam  Department of Food Science and Technology, Ferdowsi University of Mashhad, Iran</p>
	<p><b>Multiple emulsions as a tracer system for controlling shear stress applied during viscous food product manufacturing (EPF281)</b>  F. Fayolle<sup>a</sup>, S. Khayat<sup>a,b</sup>, J.-L. Grossiord<sup>b</sup>, G. Mekhloufi<sup>b</sup>  <sup>a</sup>LUNAM Université, France, <sup>b</sup>Laboratoire de Physique Pharmaceutique, UMR CNRS France</p>



	<p><b>Effect of maltose and maltose syrup on rheological characteristics at high and small deformations, water mobility and structure of osmotically dehydrated apple tissue (EPF603)</b>  S. Vicente<sup>a</sup>, A. Nieto<sup>a,d</sup>, K. Hodara<sup>b</sup>, M. Agueda Castro<sup>c</sup>, <b>S.M. Alzamora<sup>a,d</sup></b>  <sup>a</sup>Department of Industry, and <sup>c</sup>Department of Biology, Natural and Exact Sciences School, University of Buenos Aires, Argentina, <sup>b</sup>Agronomy School, University of Buenos Aires, Argentina. <sup>d</sup>CONICET</p>
	<p><b>Creeping analysis of starch pastes with addition of xanthan gum (EPF872)</b>  <b>P. Ptaszek</b>, A. Ptaszek, M. Grzesik, M. Halik, S. Gryz  <i>Food Technology, Agriculture University in Krakow, Poland</i></p>
	<p><b>The mechanical properties of low saccharose meringues (EPF873)</b>  S. Gryz<sup>a</sup>, <b>A. Ptaszek<sup>a</sup></b>, W. Berski<sup>b</sup>, K. Gryz  <sup>a</sup>Department of Engineering and Machinery for Food Industry, University of Agriculture in Krakow, Poland <sup>b</sup>Department of Carbohydrates Technology, University of Agriculture in Krakow, Poland</p>

<b>Session : Food properties (EPF 2)</b>	
<b>MONDAY May 23: 14:30-19:00</b>	
	<p><b>Evaluation of sensory characteristics and texture of an economic Buffalo meat (Bubalus bubalis) sausage and an economic beef (Bos indicus) sausage with addition of bovine hemoglobin powder (EPF51)</b>  <b>J.F. Rey</b>, C.L. Martínez, A. Urre  <i>Universidad de la Salle, Colombia</i></p>
	<p><b>Odorant properties of beef: Chemometric and bioinformatics modeling (EPF60)</b>  <b>C.A. Acevedo</b>  <i>Biotechnology Center, Universidad Técnica Federico Santa María, Chile</i></p>
	<p><b>Effect of die material on engineering properties of dried pasta (EPF144)</b>  S. Mercier, L.-P. Des Marchais, <b>S. Villeneuve</b>, M. Foisy  <i>Food Research and Development Centre, Agriculture and Agri-Food, Canada</i></p>
	<p><b>Biochemical and fungal characterization of dried pears and other fruits (EPF152)</b>  I. Almeida<sup>a</sup>, <b>R. Guiné<sup>a,b</sup></b>, E. Costa<sup>a,b</sup>  <sup>a</sup>Instituto Politécnico de Viseu, Escola Superior Agrária, Portugal, <sup>b</sup>CI&amp;DETS, Instituto Politécnico de Viseu, Escola Superior Agrária, Viseu, Portugal</p>
	<p><b>Influence of drying treatment on the physical and chemical properties of cucumber (EPF153)</b>  F. Henriques<sup>a</sup>, <b>R. Guiné<sup>b</sup></b>, M. João Barroca<sup>c</sup>  <sup>a</sup>Polytechnic Institute of Viseu, ESAV, Portugal, <sup>b</sup>CI&amp;DETS, Polytechnic Institute of Viseu, ESAV, Portugal, <sup>c</sup>CERNAS-ESAC/ISEC, Polytechnic Institute of Coimbra, Portugal</p>
	<p><b>Microencapsulation of flaxseed oil by spray drying: influence of process conditions and emulsion properties (EPF155)</b>  <b>R.V. Tonon<sup>a,c</sup></b>, C.R.F. Grosso<sup>b</sup>, M.D. Hubinger<sup>a</sup>  <sup>a</sup>Department of Food Engineering, University of Campinas, Brazil, <sup>b</sup>Department of Food and Nutrition, University of Campinas, Brazil, <sup>c</sup>Embrapa Food Technology, Brazil</p>
	<p><b>Influence of emulsion properties on the microencapsulation of orange essential oil by spray drying (EPF156)</b>  P.A.O. Carmona<sup>a</sup>, R.V. Tonon<sup>a,b</sup>, <b>M.D. Hubinger<sup>a</sup></b>  <sup>a</sup>Department of Food Engineering, University of Campinas, Brazil, <sup>b</sup>Embrapa Food Technology, Brazil</p>
	<p><b>Chemical composition and stability of rapeseed oil produced from various cultivars grown in Lithuania (EPF278)</b>  D. Gruzdienė, <b>E. Anelaukaitė</b>  <i>Department of Food Science and Technology, Kaunas University of Technology, Lithuania</i></p>
	<p><b>The effect of sugars on the clarity of low acyl gellan gels (EPF303)</b>  <b>V. Evageliou</b>, A. Zikas, A. Basios, A. Gerolemou, M. Komaitis  <i>Department of Food Science and Technology, Agricultural University of</i></p>

	<i>Athens, Greece</i>
	<b>A Composite Model for Wheat Flour Dough under Large Deformation (EPF351)</b> M.A.P. Mohammed, E. Tarleton, M.N. Charalambides, J.G. Williams <i>Mechanical Engineering Department, Imperial College London, UK</i>
	<b>Evolution of Moisture Content and Texture During Storage of Dried Apricots (EPF534)</b> G. Miranda <sup>a</sup> , B. Àngel <sup>a</sup> , R. González <sup>b</sup> , Mulet, Antonio <sup>c</sup> <sup>a</sup> <i>Chemical Engineering Department, University of València, Spain</i> , <sup>b</sup> <i>Personality Department, University of València, Spain</i> , <sup>c</sup> <i>Department of Food Technology, University Politècnica of València, Spain</i>
	<b>Effect of frying temperature and time on image characterization of pierogi (EPF625)</b> T.M. Moghaddam, M. Mohebbi <i>Department of Food Science and Technology, Ferdowsi University of Mashhad, Iran</i>
	<b>Evaluation of viscoelastic properties and air-bubble structure of bread containing gelatinized rice (EPF645)</b> M. Shibata <sup>a</sup> , J. Sugiyama <sup>a</sup> , C. Ling Tsai <sup>b</sup> , M. Tsuta <sup>a</sup> , K. Fujita <sup>a</sup> , M. Kokawa <sup>b</sup> , T. Araki <sup>b</sup> <sup>a</sup> <i>National Food Research Institute, Ibaraki, Japan (m.shibata@affrc.go.jp)</i> <sup>b</sup> <i>The University of Tokyo, Tokyo, Japan</i>
	<b>Initial work on developing a cooking protocol for producing re-structured meat under controlled conditions (EPF665)</b> A. Paterson, I. Fitry, B. Wilkinson, R. Purchas <i>School Of Engineering And Advanced Technology, Massey University, New Zealand</i>
	<b>Cholesterol content and atherogenicity of fermented sausages made of pork meat from various breeds (EPF675)</b> S. Stajić <sup>a</sup> , D. Živković <sup>a</sup> , M. Perunović <sup>a</sup> , S. Šobajić <sup>b</sup> , D. Vranić <sup>c</sup> <sup>a</sup> <i>Department of Food Technology And Biochemistry, University Of Belgrade, Serbia</i> , <sup>b</sup> <i>Faculty of Pharmacy, University of Belgrade, Serbia</i> , <sup>c</sup> <i>Institute Of Meat Hygiene and Technology, Serbia</i>
	<b>Characterization of Agave angustifolia Haw powders obtained by spray drying (EPF899)</b> M.F. Fabela-Morón <sup>a,b</sup> , R. Martínez-Velarde <sup>b</sup> , G.F. Gutiérrez-López <sup>a</sup> , A.R. Jiménez-Aparicio <sup>b</sup> , M.L. Arenas-Ocampo <sup>b</sup> , L. Alamilla-Beltrán <sup>a</sup> <sup>a</sup> <i>Departamento de Graduados e Investigación en Alimentos, Escuela Nacional de Ciencias Biológicas, Instituto Politécnico Nacional. Mexico</i> , <sup>b</sup> <i>Centro de Desarrollo de Productos Bióticos, Instituto Politécnico Nacional, México</i>
	<b>Characterization of the content of reducing sugars, total sugars and starch in potato varieties and clones grown in Osorno-Chile (EPF1024)</b> L. De la Fuente <sup>a</sup> , J. Varas <sup>a</sup> , S. Mendez <sup>a</sup> , M. Elita López <sup>b</sup> <sup>a</sup> <i>Depto. de Ciencia y Tecnología de los Alimentos, Universidad de Los Lagos, Osorno, Chile</i> , <sup>b</sup> <i>Centro de Análisis de los Alimentos, Universidad de Los Lagos, Osorno, Chile</i>
	<b>Encapsulation of fennel essential oil using freeze-drying method: evaluation of process and quality characteristics of the encapsulated products (EPF1060)</b> C. Chranioti, C. Tzia <i>School of Chemical Engineering, National Technical University of Athens, Greece</i>
	<b>Influence of soy lecithin and PGPR levels in chocolate crystallization behavior (EPF1081)</b> V.L. Zuliani Stroppa <sup>a,b</sup> , A.P. Badan Ribeiro <sup>a</sup> , V. Luccas <sup>b</sup> , R. Grimaldi <sup>c</sup> , L.Aparecida Guaraldo Gonçalves <sup>c</sup> , T. Guenter Kieckbusch <sup>a</sup> <sup>a</sup> <i>School of Chemical Engineering, University of Campinas, Brazil</i> , <sup>b</sup> <i>Cereal-Chocotec, Food Technology Institute, Brazil</i> , <sup>c</sup> <i>School of Food Engineering, University of Campinas, Brazil</i>
	<b>Microbiological and chemical properties of vacuum packaged kashar cheese produced in black sea region, Turkey (EPF1199)</b>

M. Dervisoglu <sup>a</sup> , <b>O. Gul<sup>b</sup></b> <sup>a</sup> Food Engineering Department, Ondokuz Mayıs University, Turkey, <sup>b</sup> Food Technology, Ondokuz Mayıs University, Turkey
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<b>Session : Food rheological properties (EPF 3)</b>	
<b>MONDAY May 23: 8:30-13:00</b>	
	<b>The Effect of Heating on Rheological Behavior of Vegetable Edible Oils (EPF120)</b> M. Hojjatoleslami <sup>a</sup> , N. Dehghannejad <sup>a</sup> , A. Zahedi <sup>a</sup> , M. Gharachorloo <sup>b</sup> <sup>a</sup> Islamic Azad University, ShahreKord branch, Food science and technology department, Iran, <sup>b</sup> Islamic Azad University, Science and research branch, Food science and technology department, Iran
	<b>Viscoelastic properties of tomato juice (EPF239)</b> <b>P.E.D. Augusto<sup>a</sup></b> , V. Falguera <sup>b</sup> , M. Cristianini <sup>c</sup> , A. Ibarz <sup>d</sup> <sup>a</sup> Department of Food Technology, University of Campinas, Brazil, <sup>b</sup> Department of Food Technology, University of Lleida, Spain, <sup>c</sup> Department of Food Technology, University of Campinas, Brazil, <sup>d</sup> Department of Food Technology, University of Lleida, Spain
	<b>Effect of starter culture on the structure development and acidification process of set yogurt (EPF341)</b> <b>G. Vlahavas<sup>a</sup></b> , K. Antoniou <sup>a</sup> , E. Psomas <sup>a</sup> , P. Demertzis <sup>b</sup> <sup>a</sup> Department of Food Technology, ATEI of Thessaloniki, Greece, <sup>b</sup> Department of Chemistry, University of Ioannina, Greece
	<b>Quantification of grittiness of yogurt using flow characteristics indexes (EPF442)</b> <b>Y. Hagura<sup>a</sup></b> , H. Takahashi <sup>a</sup> , K. Kawai <sup>a</sup> , S. Oikawa <sup>b</sup> , T. Mawatari <sup>b</sup> <sup>a</sup> Department of Biofunctional Science, Hiroshima University, Japan, <sup>b</sup> Glico Dairy Products Co Ltd., Institute for Technical Research, Japan
	<b>Physicochemical properties of parsnip (<i>Pastinaca sativa</i>) and yacon (<i>Smallanthus sonchifolius</i>) fibre suspensions on homogenization (EPF444)</b> <b>A. Castro<sup>a,b</sup></b> , S. Carballo <sup>b</sup> , B. Bergenståhl <sup>a</sup> , E. Tornberg <sup>a</sup> <sup>a</sup> Department of Food Technology, Lund University, Sweden, <sup>b</sup> Centro de Alimentos y Productos Naturales, Universidad Mayor de San Simón, Bolivia
	<b>Effect of starter culture, milk fat and storage time on the rheological behaviour of kefir (EPF446)</b> K.D. Antoniou, S. Topalidou, G. Tsavali, <b>G. Dimitreli</b> Department of Food Technology, ATEI of Thessaloniki, Greece
	<b>Rheological properties of flaxseed gum solutions with NaCl or CaCl<sub>2</sub> addition (EPF460)</b> <b>K. Regina Kuhn<sup>a</sup></b> , Â.L. Fazani Cavallieri <sup>a,b</sup> , R. Lopes da Cunha <sup>a</sup> <sup>a</sup> Department of Food Engineering, University of Campinas, Brazil, <sup>b</sup> Department of Food Science, Federal University of Goiás, Brazil
	<b>Relationship between rheological characteristics and structure of blanched and/or osmotically dehydrated apple in presence of calcium (EPF596)</b> <b>A.B. Loredo Garcia<sup>a</sup></b> , S. Guerrero <sup>a,b</sup> , S.M. Alzamora <sup>a,b</sup> <sup>a</sup> Departamento de Industrias, Universidad de Buenos Aires, Argentina, <sup>b</sup> Consejo _Acional de Investigaciones Científicas y Técnicas de la República, Argentina
	<b>Influence of interactions type between hydrocolloids on rheological characteristic times (EPF737)</b> <b>A. Ptaszek</b> , P. Ptaszek Department of Engineering and Machinery for Food Industry, University of Agriculture in Krakow, Poland
	<b>Structural and rheological characteristics of cross-linked banana starch with different cross-linking agents (EPF810)</b> M.L. Rodríguez-Marín, <b>M.C. Núñez-Santiago</b> , L.A. Bello-Pérez Centro de Desarrollo de Productos Bióticos del IPN, México
	<b>Evaluation of the Consistency of Low-Fat Mayonnaise by Squeezing Flow Viscometry (EPF875)</b>

	A.S. Thomareis, <b>S. Chatziantoniou</b> <i>Department of Food Technology, Alexander Technological Educational Institute of Thessaloniki, Greece</i>
	<b>A simple and accurate method for the estimation of yield stress by rotational viscometry: application of the concept of infinite apparent (EPF945)</b> H. Kiani, <b>S.M.E. Mousavi</b> , Z.E. Mousavi <i>Department of Food science and Technology, Faculty of Agricultural Engineering and Technology, Campus of Agriculture and Natural Resources, University of Tehran, Iran</i>
	<b>Investigation on the relationship between rheological properties and structure of proteins to improve the viscoelasticity of zein dough through high molecular weight (HMW) glutenin addition (EPF994)</b> <b>M. Fevzioglu</b> , O.H. Campanella, B.R. Hamaker <i>Purdue University, USA</i>
	<b>Developing novel 3D measurement techniques and prediction method for food density determination (EPF1120)</b> S. Kelkar <sup>a</sup> , S. Stella <sup>a</sup> , C. Boushey <sup>b</sup> , <b>Martin Okos<sup>a</sup></b> <sup>a</sup> <i>Agricultural &amp; Biological Engineering, Purdue University, USA</i> , <sup>b</sup> <i>Department of Foods &amp; Nutrition, Purdue University, USA</i>

<b>Session : Thermophysical and physicochemical properties of foods (EPF 4)</b>	
<b>MONDAY May 23: 8:30-13:00</b>	
	<b>Influence of concentration in the elevation of boiling point of mango pulp (<i>Mangifera indica</i> L.) EPF57</b> <b>R.D. Andrade<sup>a,b</sup></b> , R. Torres <sup>b</sup> , E. Montes J <sup>b</sup> , O.A. Pérez <sup>b</sup> , J. Mendoza <sup>b</sup> , R. Baquero <sup>b</sup> <sup>a</sup> <i>Universidad de Santiago de Chile, Chile</i> , <sup>b</sup> <i>Universidad de Cordoba, Colombia</i>
	<b>Some physical properties and thin-layer drying parameters of foxtail millet (<i>Setaria italica</i> L.) (EPF178)</b> A. Vasconcelos Pereira, <b>M. do Carmo Ferreira</b> <i>Chemical Engineering Department, Federal University of São Carlos, Brazil</i>
	<b>Thermal and rheological properties of Brazilian honeys (EPF386)</b> P.A. Costa, <b>I.C.F. Moraes</b> , A.M.Q.B. Bittante, P.J.A. Sobral, C.A. Gomide, C.C. Carrer <i>Universidade de São Paulo/FZEA, Brazil</i>
	<b>Functional properties of foods. Database and model prediction (EPF396)</b> N.A. Oikonomou, <b>M. Krokida</b> <i>Department of Chemical Engineering, National Technical University of Athens, Greece</i>
	<b>Effects of melting temperature on rheology and crystallization properties of trans-containing and trans-free palm oil based shortening (EPF468)</b> <b>B. Fang</b> , F. Zheng Ren <i>College of Food Science &amp; Nutritional Engineering, China Agricultural University, China</i>
	<b>Effect of ultra-high pressure homogenization and heat treatment on physicochemical properties of almond beverage (EPF699)</b> <b>N. Bernat</b> , M. Chafer, A. Chiralt, C. Gonzalez-Martínez <i>Instituto de Ingeniería de Alimentos para el Desarrollo, Universidad Politécnica de Valencia, Spain</i>
	<b>Effect of peeling on drying behaviour of two agricultural products (EPF844)</b> <b>G. Xanthopoulos<sup>a</sup></b> , S. Yanniotis <sup>b</sup> , D. Lentzou <sup>a</sup> , S. Apostolidi <sup>a</sup> <sup>a</sup> <i>Department of Natural Resources &amp; Agricultural Engineering, Agricultural University of Athens, Greece</i> , <sup>b</sup> <i>Department of Food Science and Technology, Agricultural University of Athens, Greece</i>
	<b>Preparation and properties of starch acetate with different degrees of substitution (EPF901)</b> <b>J. R. Rendón-Villalobos</b> , J. Solorza-Feria <i>Centro de Desarrollo de Productos Bióticos del IPN, Mexico</i>

	<p><b>Phytosterols in frying oils: evaluation of their absorption in pre-fried potatoes and determination of their destruction kinetics after repeated deep and pan frying (EPF978)</b>  <b>P.E. Igoumenidis</b>, M.A. Konstanta, F.N. Salta, V.T. Karathanos  <i>Department of Science of Dietetics-Nutrition, Harokopio University, Greece</i></p>
	<p><b>Physicochemical and melissopalynological characterization of Estonian summer honeys (EPF1051)</b>  <b>E. Kirs<sup>a,b</sup></b>, R. Pall<sup>a</sup>, K. Martverk<sup>a</sup>, K. Laos<sup>a,b</sup>  <sup>a</sup><i>Tallinn University of Technology, Estonia</i>, <sup>b</sup><i>Competence Center of Food and Fermentation Technologies, Estonia</i></p>
	<p><b>Predicting sensory characteristics of cakes enriched with xylanase treated cereal brans by physicochemical and thermal properties assessment (EPF1056)</b>  <b>D. Lebesi, C. Tzia</b>  <i>School of Chemical Engineering, National Technical University of Athens, Greece</i></p>
	<p><b>Non-Newtonian flow and heat transfer of pineapple juice in a plate heat exchanger (EPF1141)</b>  <b>R.A.F. Cabral<sup>a</sup>, J.A.W. Gut<sup>b</sup></b>, V.R.N. Telis<sup>a</sup>, J. Telis-Romero<sup>a</sup>  <sup>a</sup><i>Department of Food Engineering and Technology, Universidade Estadual Paulista, Brazil</i>, <sup>b</sup><i>Department of Chemical Engineering, University of São Paulo, Brazil</i></p>

<b>Session : Transport properties (EPF 5)</b>	
<b>WEDNESDAY May 25: 14:00-18:30</b>	
	<p><b>Swelling and shrinkage regimes during the acidic marination of meat in presence of salt (EPF199)</b>  <b>T. Goli<sup>a</sup></b>, P. Bohuon<sup>b</sup>, J. Ricci<sup>a</sup>, G. Trystram<sup>c</sup>, A. Collignan<sup>b</sup>  <sup>a</sup><i>CIRAD, UMR QualiSud, Food Process Engineering Montpellier, France</i>,  <sup>b</sup><i>Montpellier SupAgro, UMR QualiSud, Food Process Engineering Research Unit, France</i>, <sup>c</sup><i>AgroParisTech, UMR 1145 Génial, France</i></p>
	<p><b>Prediction of drying process of pasta based on thermogravimetric analysis (EPF217)</b>  <b>T. Ogawa<sup>a,b</sup></b>, T. Kobayashi<sup>a</sup>, S. Adachi<sup>a</sup>  <sup>a</sup><i>Division of Food Science and Biotechnology, Kyoto University, Japan</i>, <sup>b</sup><i>Japan Society for the Promotion of Science</i></p>
	<p><b>Evaluation of nutritional and structural characteristics of the dedo-de-moça pepper (<i>Capsicum baccatum</i>) during drying (EPF237)</b>  <b>A.O.M. Veras, F.B. Freire, A.M. Silveira, J.T. Freire</b>  <i>Department of Chemical Engineering, Federal University of São Carlos, Brazil</i></p>
	<p><b>How process operations affect cross contamination in animal feed industry (EPF243)</b>  <b>M. Leloup<sup>a,b</sup></b>, C. Sollic<sup>a</sup>, F. Putier<sup>b</sup>  <sup>a</sup><i>Department of Energetic Systems and Environment – DSEE (Ecole des Mines de Nantes-EMN), France</i>, <sup>b</sup><i>Technical Centre of Animal Feeding (Tecaliman), France</i></p>
	<p><b>Study of flour and air motion during bucket elevator handling and its impact on cross-contamination in animal feed industry (EPF244)</b>  <b>M. Leloup<sup>a,b</sup></b>, C. Sollic<sup>a</sup>, F. Putier<sup>b</sup>  <sup>a</sup><i>Department of Energetic Systems and Environment - DSEE (Ecole des Mines de Nantes-EMN/GEPEA), France</i>, <sup>b</sup><i>Technical Center of Animal Feeding (Tecaliman), France</i></p>
	<p><b>Effective thermal conductivity of packed-beds of grains and powders of foxtail millet (<i>Setaria italica</i> L.) (EPF287)</b>  <b>A. Vasconcelos Pereira, M. do Carmo Ferreira, J. Teixeira Freire</b>  <i>Chemical Engineering Department, Federal University of São Carlos, Brazil</i></p>
	<p><b>The analysis of rehydration characteristics of dried “Dedo-de-Moça” pepper kind (<i>Capsicum baccatum</i> var. <i>pendulum</i>) (EPF293)</b>  <b>A.O.M. Veras, F.B. Freire, A.M. Silveira, J.T. Freire</b></p>

	<i>Department of Chemical Engineering, Federal University of São Carlos, Brazil</i>
	<b>Carotenoid partition between supercritical CO<sub>2</sub> and red peppers (EPF611)</b> F.A. Urrego <sup>a</sup> , J.M. del Valle <sup>a</sup> , J.C. de la Fuente <sup>b</sup> <sup>a</sup> <i>Pontificia Universidad Católica de Chile, Departamento de Ingeniería Química y Bioprocesos, Chile,</i> <sup>b</sup> <i>Universidad Técnica Federico Santa María, Departamento de Procesos Químicos Biotecnología y Ambiente, Chile</i>
	<b>Visualization of the mechanisms of fluids displacement during simulated frying process using glass micromodels (EPF824)</b> P. Cortés <sup>a</sup> , P. Bouchon <sup>a</sup> , L Segura <sup>b</sup> <sup>a</sup> <i>Pontificia Universidad Católica de Chile, Chile,</i> <sup>b</sup> <i>Universidad del Bío-Bío, Chile</i>
	<b>Characteristics of gel-coated millet dried and mass transfer in a infrared dryer (EPF1065)</b> A.G.M. Pereira <sup>a</sup> , M.M. do Prado <sup>b</sup> , D.J.M. Sartori <sup>a</sup> <sup>a</sup> <i>Department of Chemical Engineering, Federal University of São Carlos, Brazil,</i> <sup>b</sup> <i>Department of Chemical Engineering, Federal University of Sergipe, Brazil</i>

<b>Session : Engineering properties modelling (EPF 6)</b>	
<b>THURSDAY May 26: 8:30-13:00</b>	
	<b>Experimental and neural network prediction of a tray drier for drying vegetal pear (EPF59)</b> A. Rosas, O. Baez, G.R. Urrea, <b>G. Luna</b> <i>División de Estudios de Posgrado e Investigación, Instituto Tecnológico de Orizaba, México</i>
	<b>Drying studies of sorghum for forage and biomass production (EPF87)</b> <b>D.G. Mercer<sup>a</sup>, T.J. Rennie<sup>b</sup>, A. Tubeileh<sup>c</sup></b> <sup>a</sup> <i>Department of Food Science, University of Guelph, Canada,</i> <sup>b</sup> <i>School of Environmental Sciences, University of Guelph, Canada,</i> <sup>c</sup> <i>Kemptville Campus, University of Guelph, Canada</i>
	<b>Initial work on developing a cooking protocol for producing re-structured meat under controlled conditions. (EPF667)</b> <b>A. Paterson, I. Fitry, B. Wilkinson, R. Purchas</b> <i>School Of Engineering And Advanced Technology, Massey University, New Zealand</i>
	<b>Development and nutritional composition and sensory comparison between acceptance and bread traditional high soy protein and soluble prebiotic fiber (EPF1163)</b> <b>M.G.B. Cadioli<sup>a</sup>, M.A.B. Rodas<sup>a</sup>, M.L. Garbelotti<sup>a</sup>, E. Marciano<sup>a</sup>, M.S. Taipina<sup>b</sup></b> <sup>a</sup> <i>Instituto Adolfo Lutz, São Paulo, Brazil,</i> <sup>b</sup> <i>Instituto de Pesquisa e Energia Nuclear, Brazil</i>
	<b>Design of a knowledge acquisition and management system for starch bioconversion (EPF1166)</b> <b>M. Mironescu<sup>a</sup>, I. Dan Mironescu<sup>b</sup></b> <sup>a</sup> <i>Department of Food Biotechnology, University "Lucian Blaga" of Sibiu, Romania,</i> <sup>b</sup> <i>Department of Chemistry and Food Engineering, University "Lucian Blaga" of Sibiu, Romania</i>
	<b>Investigation of dehydration characteristics of protein / lactose powders (EPF1310)</b> <b>D.J. O'Callaghan, S.A. Hogan</b> <i>Teagasc Food Research Centre, Moorepark, Ireland</i>

<b>Session : Engineering Properties of Foods (EPF0 )</b>	
<b>THURSDAY May 26: 8:30-13:00</b>	
	<b>Textural change and solid loss of white and brown rice during simulated gastric digestion (EPF291)</b> <b>F. Kong, R.P. Singh, A. Jelcich</b>

	<p><b>Antioxidative activities of the polysaccharides extracted from the mushroom <i>Ganoderma lucidum</i> (EPF316)</b>  <b>A. Klaus<sup>a</sup>, M. Kozarski<sup>b</sup>, M. Niksic<sup>a</sup></b>  <sup>a</sup><i>Department of Industrial Microbiology, University of Belgrade, Serbia,</i>  <sup>b</sup><i>Department of Chemistry and Biochemistry, University of Belgrade, Serbia</i></p>
	<p><b>Characteristics of selected functional properties of apple powders obtained by the foam-mat drying method (EPF484)</b>  <b>E. Jakubczyk<sup>a</sup>, E. Gondek<sup>a</sup>, K. Tambor<sup>b</sup></b>  <sup>a</sup><i>Department of Food Engineering and Process Management, Warsaw University of Life Sciences, Poland,</i> <sup>b</sup><i>Analytic Centre, Warsaw University of Life Sciences, Poland</i></p>
	<p><b>Effect of different combination of wall materials on the encapsulation efficiency of flaxseed oil microencapsulated by spray drying (EPF777)</b>  <b>H.C.F. Carneiro<sup>a</sup>, R.V. Tonon<sup>a,c</sup>, C.R.F. Grosso<sup>b</sup>, M.D. Hubinger<sup>a</sup></b>  <sup>a</sup><i>Department of Food Engineering, University of Campinas, Brazil,</i>  <sup>b</sup><i>Department of Food and Nutrition, University of Campinas, Brazil,</i> <sup>c</sup><i>Embrapa Food Technology, Brazil</i></p>
	<p><b>Liquid-liquid equilibrium for ternary systems containing, ethyl esters, anhydrous ethanol, and glycerol at 323.15 K and 353.15 K (EPF984)</b>  <b>L.A. Follegatti-Romero, F.R.M. Batista, M. Lanza, E.A.C. Batista, A.J.A. Meirelles</b>  <i>ExTrAE – Laboratory of Extraction, Applied Thermodynamics and Equilibrium, Department of Food Engineering, Faculty of Food Engineering, University of Campinas, UNICAMP, Brazil</i></p>
	<p><b>Phase distribution of ethanol, and water in ethyl esters at 298.15 K and 333.15 K (EPF985)</b>  <b>L.A. Follegatti-Romero, F.R.M. Batista, M. Lanza, E.A.C. Batista, A.J.A. Meirelles</b>  <i>ExTrAE – Laboratory of Extraction, Applied Thermodynamics and Equilibrium, Department of Food Engineering, Faculty of Food Engineering, University of Campinas, UNICAMP, Brazil</i></p>
	<p><b>Solid-liquid affinity in maltodextrin agglomerates (EPF1167)</b>  <b>L.S. Meraz Torres, M.X. Quintanilla Carvajal, H. Hernández Sánchez, G. Fidel Gutiérrez López, L. Alamilla Beltrán</b>  <i>Departamento de Graduados e Investigación en Alimentos, Escuela Nacional de Ciencias Biológicas IPN, México</i></p>

<b>Session : High Pressure Processing (NFP 1)</b>	
<b>MONDAY May 23: 14:30-19:00</b>	
	<p><b>A mathematical approach for using multiple enzyme based pressure-temperature-time integrators (PTTIs) for high pressure process evaluation (NFP3)</b>  <b>E. Gogou, P.Taoukis</b>  <i>School of Chemical Engineering, NTUA, Greece</i></p>
	<p><b>Effect of high hydrostatic pressure treatments on physicochemical properties, microbial quality and sensory attributes of beef <i>carpaccio</i> (NFP1068)</b>  <b>N. Szerman<sup>a,b</sup>, Y. Barrio<sup>b,c</sup>, B. Schroeder<sup>c</sup>, P. Martinez<sup>c</sup>, A. Sancho<sup>a</sup>, C. Sanow<sup>a</sup>, S.R. Vaudagna<sup>a,b,c,d</sup></b>  <sup>a</sup><i>Instituto Tecnología de Alimentos, CIA, INTA, Argentina,</i> <sup>b</sup><i>CONICET, Argentina,</i> <sup>c</sup><i>Facultad de Ingeniería y Ciencias Exactas, UADE, Argentina,</i> <sup>d</sup><i>Facultad de Agronomía y Ciencias Agroalimentarias, Universidad de Morón, Argentina</i></p>
	<p><b>Rheological properties of high pressure milk cream (NFP161)</b>  <b>P. Maresca<sup>b</sup>, G. Donsi<sup>a,b</sup>, G. Ferrari<sup>a,b</sup></b>  <sup>a</sup><i>Department of Industrial Engineering, University of Salerno, Italy,</i> <sup>b</sup><i>ProdAl Scarl, University of Salerno, Italy</i></p>
	<b>Effects of HHP combined with blanching on microorganisms and qualities of</b>

	<p><b>cloudy and clear strawberry juices (NFP273)</b>  <b>X. Cao, Y. Zhang, X. Liao, X. Hu</b>  <i>College of Food Science and Nutritional Engineering, China Agricultural University, China</i></p>
	<p><b>Effect of high pressure homogenization process on <i>Bacillus stearothermophilus</i> and <i>Clostridium sporogenes</i> spores in skim milk (NFP364)</b>  <b>C.R.G. Pinho, M.A. Franchi, A.A.L. Tribst, M. Cristianini</b>  <i>Department of Food Technology (DTA), School of Food Engineering (FEA), University of Campinas (UNICAMP), Brazil</i></p>
	<p><b>Effect of ultra high pressure homogenization on alkaline phosphatase and lactoperoxidase activity in raw skim milk (NFP365)</b>  <b>C.R. G. Pinho, M.A. Franchi, A.A.L. Tribst, M. Cristianini</b>  <i>Department of Food Technology (DTA), School of Food Engineering (FEA), University of Campinas (UNICAMP), Brazil</i></p>
	<p><b>Changes in texture, structure and pectin of peach during pressurization, heating or processing of high-pressure-induced and heat-induced jam (NFP441)</b>  <b>M. Fuchigami<sup>a</sup>, H. Kuwada<sup>a</sup>, Y. Jibu<sup>b</sup>, K. Nakamura<sup>b</sup>, M. Tabuchi<sup>b</sup>, Ai. Teramoto<sup>c</sup>, K. Ishii<sup>a</sup>, Y. Kimura<sup>a</sup>,</b>  <sup>a</sup><i>Department of Nutrition and Life Science, Fukuyama University, Japan,</i>  <sup>b</sup><i>Department of Nutritional Science, Okayama Prefectural University, Japan,</i>  <sup>c</sup><i>Department of Health and Nutrition, Kanto Gakuin University, Japan</i></p>
	<p><b>Effects of high pressure with the addition of sugar-alcohol on the improvement in texture and structure of frozen egg custard gel (NFP448)</b>  <b>Y. Kimura<sup>c</sup>, Ai. Teramoto<sup>a</sup>, Y. Jibu<sup>b</sup>, H. Kuwada<sup>c</sup>, K. Ishii<sup>c</sup>, M. Fuchigami<sup>c</sup></b>  <sup>a</sup><i>Department of Health and Nutrition, Kanto Gakuin University, Japan,</i>  <sup>b</sup><i>Department of Nutritional Science, Okayama Prefectural University, Japan,</i>  <sup>c</sup><i>Department of Nutrition and Life Science, Fukuyama University, Japan</i></p>
	<p><b>Process variables study on supercritical CO<sub>2</sub> extraction of Brazilian cherry seeds (<i>Eugenia uniflora</i> L.) rich in bioactive volatile (NFP550)</b>  <b>D. Nascimento e Santos, L.L. de Souza, N.J. Ferreira, A.L. de Oliveira</b>  <i>College of Animal Science and Food Engineering ou Faculdade de Zootecnia e Engenharia de Alimentos, University of São Paulo, Brazil</i></p>
	<p><b>High hydrostatic pressure (HHP) microbial kinetics in orange comminuted (NFP569)</b>  <b>V. Serment-Moreno, Z. Escobedo-Avellaneda, J. Welti-Chanes</b>  <i>Instituto Tecnológico y de Estudios Superiores de Monterrey, México</i></p>
	<p><b>Research Development of Ultra-High Pressure Processing on Fruit Juice (NFP650)</b>  <b>Wu Han, Zhang Yunchuan, Han Qinghua, Zhao Youbin</b>  <i>Chinese Academy of Agriculture Mechanization Sciences, China</i></p>
	<p><b>Effects of high hydrostatic pressure on antioxidant activity, mineral and starch content and bioaccessibility, in apple (Granny smith) (NFP725)</b>  <b>V. Briones-Labarca<sup>a</sup>, G. Venegas-Cubillos<sup>a</sup>, S. Ortiz-Portilla<sup>a</sup>, M. Chacana-Ojeda<sup>a</sup>, H. Maureira<sup>b</sup></b>  <sup>a</sup><i>Department of Food Engineering, Universidad de La Serena, CHILE,</i> <sup>b</sup><i>Central Laboratory Analysis, Universidad de La Serena, CHILE</i></p>
	<p><b>Microbiological stabilization of <i>Aloe vera</i> (<i>Aloe barbadensis</i> Miller) gel by high hydrostatic pressure treatments (NFP784)</b>  <b>G. Tabilo-Munizaga<sup>a</sup>, J.E. Reyes<sup>a</sup>, M. Guanoquiza<sup>a</sup>, A. Vega-Galvez<sup>b</sup>, M. Miranda<sup>b</sup>, M. Pérez-Won<sup>b</sup></b>  <sup>a</sup><i>Food Engineering Department, University of Bio-Bio, Chile,</i> <sup>b</sup><i>Food Engineering Department, University of la Serena, Chile</i></p>
	<p><b>Establishment of a processing method for tofu using high pressure compared to the heat induced method (NFP934)</b>  <b>M. Fuchigami<sup>c</sup>, Y. Jibu<sup>a</sup>, K. Nakamura<sup>a</sup>, Ai Teramoto<sup>b</sup>, H. Kuwada<sup>c</sup></b>  <sup>a</sup><i>Department of Nutritional Science, Okayama Prefectural University, Japan,</i>  <sup>b</sup><i>Department of Health and Nutrition, Kanto Gakuin University, Japan,</i>  <sup>c</sup><i>Department of Nutrition and Life Science, Fukuyama University, Japan</i></p>



	<p><b>Enhanced Infusion Under High Pressure: New Insights (NFP1145)</b>  S. Mahadevan, M.V. Karwe  <i>Department of Food Science, Rutgers University, USA</i></p>
	<p><b>Structural changes of pectin methylesterase from orange peel subjected to thermal and high pressure processing (NFP1206)</b>  Z. Alexandrakis<sup>a</sup>, T. Papadopoulos<sup>b</sup>, F. Stavros<sup>b</sup>, G. Katsaros<sup>a</sup>, P. Katapodis<sup>a</sup>, G. Nounesis<sup>b</sup>, P.Taoukis<sup>a</sup>  <sup>a</sup>Laboratory of Food Chemistry and Technology, School of Chemical Engineering, National Technical University of Athens, Greece, <sup>b</sup>Biomolecular Physics Laboratory, IRRP, National Centre for Scientific Research Demokritos, Greece</p>
	<p><b>Innovative value propositions for the food industry through non-thermal processing techniques (NFP1294)</b>  F. Purroy, C. Tonello  <i>NC Hyperbaric SA, Spain</i></p>

<b>Session : Emerging technologies -I- (NFP 2 - 3 - 4 - 5)</b>	
<b>WEDNESDAY May 25: 08:00-12:30</b>	
	<p><b>Mass Transfer of Fruit Slices in Hypertonic Solution (NFP93)</b>  F. A. Fazli<sup>a</sup>, N. A. Fazli<sup>b</sup>  <sup>a</sup>Food Science and Technology Department of Islamic Azad University, Soofian Branch, Iran, <sup>b</sup> Food Science and Technology, Iran</p>
	<p><b>Nanofiltration treatment of waste brine obtained from sugar decolorizing resin regeneration (NFP109)</b>  S.M.A. Razavi, F. Salehi  <i>Department of Food Science and Technology, Ferdowsi University of Mashhad, Iran</i></p>
	<p><b>Process Development of Ready-to-eat Custard Cream Filled Chinese Steamed Bun (NFP133)</b>  S. Chaiwanichsiri, N. Poonnakasem, K. Laohasongkram  <i>Department of Food Technology, Faculty of Science, Chulalongkorn University, Thailand</i></p>
	<p><b>Decontamination of spices by using a pulsed light treatment (NFP246)</b>  I. Nicorescu<sup>a</sup>, M. Moreau<sup>a</sup>, A. S. Turpin<sup>a</sup>, A. Agoulon<sup>b</sup>, S. Chevalier<sup>a</sup>, N. Orange<sup>a</sup>  <sup>a</sup>Laboratoire de Microbiologie du Froid-Signaux et Micro-environnement France, <sup>b</sup>AgroHall, France</p>
	<p><b>Acceleration of precipitation formation in peach juice induced by high-pressure carbon dioxide (NFP264)</b>  L. Zhou, Y. Zhang, X. Liaor, X. Hu  <i>College of Food Science and Nutritional Engineering, China Agricultural University, China</i></p>
	<p><b>Effect of the electric field on the vitamins A, C and E alone and added to avocado paste (NFP331)</b>  R.R.R. de la Torre, M.G.M. Ramos, Ma.R.R. López, J.A.A. Ortega, F.J.M. Montes  <i>Centro de Investigación en Biotecnología Aplicada-IPN, México</i></p>
	<p><b>Effect of Vacuum Impregnation Treatments to Improve Quality and Texture of Zucchini (<i>Cucurbita pepo</i>, L.) (NFP497)</b>  P. Pittia<sup>a,b</sup>, E. Occhino<sup>a</sup>, I. Hernando<sup>b</sup>  <sup>a</sup>Department of Food Science, University of Teramo Mosciano S. Angelo (TE), Italy, <sup>b</sup>Departamento de Tecnología de Alimentos, Universidad Politécnica de Valencia, Spain</p>
	<p><b>Qualitative characteristics of sugar beet juices obtained in pilot extractor with pulsed electric field (PEF) pre-treatment (NFP535)</b>  K. Loginova<sup>a,b</sup>, E. Vorobiev<sup>a</sup>, N. Lebovka<sup>b</sup>  <sup>a</sup>Département de Génie Chimique, Université de Technologie de Compiègne, Centre de Recherche de Royallieu, France, <sup>b</sup>Institute of Biocolloidal Chemistry named after F. D. Ovcharenko, NAS of Ukraine, Ukraine</p>

	<p><b>Modelling Microbial Load Reduction in Foods due to Ozone Impact (NFP657)</b>  <b>C.L.M. Silva</b>, E.M.C. Alexandre, T.R.S. Brandão  <i>Centro de Biotecnologia e Química Fina - Escola Superior de Biotecnologia - Universidade Católica Portuguesa, Portugal</i></p>
	<p><b>Use of organic acids on their own and in combination for decontamination of fresh vegetables and herbs as an alternative to chlorine (NFP696)</b>  <b>S. Bulut, E. Ograsici</b>  <i>Trakya University Food engineering department, Turkey</i></p>
	<p><b>Use of a Weibullian model to characterize microbial inactivation in apple juice processed with ultraviolet light (NFP714)</b>  <b>G. Sandra</b><sup>a,b</sup>, M. Elisavet<sup>a</sup>, Alzamora Stella. M<sup>a,b</sup>  <sup>a</sup><i>Departamento de Industrias, Facultad de Ciencias Exactas y Naturales, Universidad de Buenos Aires, Argentina,</i> <sup>b</sup><i>Member of Consejo Nacional de Investigaciones Científicas y Técnicas de la República Argentina</i></p>
	<p><b>Detection of pork freshness using NIR hyperspectral imaging (NFP715)</b>  <b>D.F. Barbin</b><sup>a</sup>, G. ElMasry<sup>a</sup>, Da-Wen Sun<sup>a</sup>, P. Allen<sup>b</sup>  <sup>a</sup><i>Food Refrigeration and Computerised Food Technology (FRCFT), School of Agriculture, Food Science &amp; Veterinary Medicine, University College Dublin, Ireland,</i> <sup>b</sup><i>Ashtown Food Research Centre, Teagasc, Ireland</i></p>
	<p><b>Impact of non-thermal atmospheric pressure plasma on quality relevant food ingredients (NFP758)</b>  <b>B. Surowsky</b><sup>a</sup>, F. Zülicke<sup>a</sup>, O. Schlüter<sup>b</sup>, D. Knorr<sup>a</sup>  <sup>a</sup><i>Berlin University of Technology, Department of Food Biotechnology and Food Process Engineering, Germany,</i> <sup>b</sup><i>Leibniz-Institute for Agricultural Engineering Potsdam-Bornim, Germany</i></p>
	<p><b>Effect of pulsed light and ascorbic acid/CaCl<sub>2</sub> dipping on rheological properties of fresh-cut apples (NFP770)</b>  <b>P.L. Gómez</b><sup>a,c</sup>, D.M. Salvatori<sup>b,c</sup>, S.M. Alzamora<sup>a,c</sup>  <sup>a</sup><i>Departamento de Industrias, Facultad de Ciencias Exactas y Naturales, Universidad de Buenos Aires, Argentina,</i> <sup>b</sup><i>Facultad de Ingeniería, Universidad Nacional del Comahue, Argentina,</i> <sup>c</sup><i>ONICET, Argentina</i></p>
	<p><b>Modeling a pasteurization process of clarified apple juice based on pulsed ultraviolet light (NFP830)</b>  <b>I. Kasahara</b><sup>a</sup>, P. Grogg<sup>a</sup>, L. Aguilar<sup>b</sup>  <sup>a</sup><i>Escuela de Alimentos, Universidad Católica de Valparaíso, Chile,</i> <sup>b</sup><i>Laboratorio de Fotofísica y Espectroscopía Molecular, Universidad Católica de Valparaíso, Chile</i></p>
	<p><b>Encapsulation of <i>Lactobacillus paracasei</i> using Spray Gun technology (NFP876)</b>  <b>M. Jiménez</b><sup>a</sup>, E. Jiménez<sup>a</sup>, E. Azuara<sup>a</sup>, G. Luna<sup>b</sup>, C.I. Beristain<sup>a</sup>  <sup>a</sup><i>Instituto de Ciencias Básicas, Universidad Veracruzana Xalapa, México,</i> <sup>b</sup><i>DEPI, Instituto Tecnológico de Orizaba, México</i></p>
	<p><b>Concentration of a vegetal enzymatic extract by microfiltration (NFP891)</b>  <b>A.S.C. Teles</b><sup>a</sup>, S.C. Terzi<sup>b</sup>, L.F.M. Silva<sup>b</sup>, F.S. Gomes<sup>b</sup>, I.V.M. Moraes<sup>c</sup>, A.S. Egito<sup>d</sup>, L.M.C. Cabral<sup>b</sup>, V.M. Matta<sup>b</sup>  <sup>a</sup><i>Central State University of West Zone, Brazil,</i> <sup>b</sup><i>Embrapa Food Technology, Brazil,</i> <sup>c</sup><i>Embrapa Tropical Agroindustry, Brazil,</i> <sup>d</sup><i>Embrapa Goats and Sheep, Brazil</i></p>
	<p><b>Fresh produce decontamination by an atmospheric pressure plasma-jet (NFP927)</b>  <b>M. Baier</b><sup>a</sup>, M. Görden<sup>a</sup>, A. Fröhling<sup>a</sup>, M. Geyer<sup>a</sup>, W.B. Herppich<sup>a</sup>, J. Ehlbeck<sup>b</sup>, D. Knorr<sup>c</sup>, O. Schlüter<sup>a</sup>  <sup>a</sup><i>Leibniz-Institute for Agricultural Engineering, Germany,</i> <sup>b</sup><i>Leibniz-Institute for Plasma Science and Technology, Germany,</i> <sup>c</sup><i>Technische Universität Berlin, Germany</i></p>
	<p><b>Intensification of process of water-thermal treatment of wheat grain before bread flour milling (NFP935)</b>  <b>O. Safonova</b><sup>a</sup>, O. Razborskaya<sup>a</sup>, V. Yuferov<sup>b</sup>, O. Ozerov<sup>b</sup>  <sup>a</sup><i>Department of Foodstuffs Processing Technology, Petro Vasilenko Kharkiv National Technical University of Agriculture, Ukraine,</i> <sup>b</sup><i>Institute of plasma</i></p>

	<i>electronics and new methods of acceleration, National Science Center “Kharkov Institute of Physics and Technology”</i>
	<b>The effect of abiotic stress pre-treatments on quality attributes of fresh-cut carrot cv. Nantes (NFP996)</b> <b>C. Alegria<sup>a,c</sup></b> , J. Pinheiro <sup>a</sup> , M. Duthoit <sup>a</sup> , E.M. Gonçalves <sup>a</sup> , M.T. Coelho <sup>b</sup> , M. Moldão-Martins <sup>c</sup> , M. Abreu <sup>a</sup> <sup>a</sup> UITA/INRB, Lisbon, Portugal, <sup>b</sup> Escola Superior Agrária de Castelo Branco, Portugal, <sup>c</sup> SCTA/DAIAT. ISA. Technical University of Lisbon, Portugal
	<b>Yogurt from ultrasound treated milk: monitoring of fermentation process and evaluation of product quality characteristics (NFP1062)</b> P. Sfakianakis, C. Tzia <i>Laboratory of Food Chemistry and Technology, School of Chemical Engineering, National Technical University of Athens, Greece</i>
	<b>Effect of Sonication on Malting Behaviour of Barley (NFP1143)</b> <b>B. Tiwari<sup>b</sup></b> , E. Dutheil <sup>a</sup> , M. Gupta <sup>c</sup> , P.J. Cullen <sup>d</sup> , C. Brennan <sup>b</sup> , C. O'Donnell <sup>a</sup> <sup>a</sup> Biosystems Engineering, University College Dublin, Ireland, <sup>b</sup> Department of Food, Manchester Metropolitan University, Hollings Faculty, UK, <sup>c</sup> Food and Environmental Health, Dublin Institute of Technology, Ireland

<b>Session : Separation and purification processes (NFP 6)</b>	
<b>MONDAY May 23: 08:30-13:00 -</b>	
	<b>Fractionation of liquid egg yolk: Influence of chemical and structural characteristics of egg yolk granular and plasma fraction on the continuous centrifugal separation process (NFP25)</b> <b>M. Betz</b> , T. Strixner, U. Kulozik <i>ZIEL Food and Nutrition Research Center, Technische Universität München, Germany</i>
	<b>Refining of crude canola oil using PSA ultrafiltration membrane (NFP77)</b> <b>A. Rafe<sup>a</sup></b> , S.M.A. Razavi <sup>b</sup> , M.H. Haddad Khodaparast <sup>a,b</sup> <sup>a</sup> Department of Food Science and Technology, Ferdowsi University of Mashhad (FUM), Iran, <sup>b</sup> Department of Food Science and Technology, Ferdowsi University of Mashhad (FUM), Iran
	<b>Optimization of proteins recovery process from cheese whey (NFP190)</b> <b>Cuellas Anahi<sup>a</sup></b> , Jagus Rosa <sup>b</sup> , Wagner Jorge R. <sup>a,c</sup> <sup>a</sup> Departamento de Ciencia y Tecnología, Universidad Nacional de Quilmes, Argentina, <sup>b</sup> Facultad de Ingeniería, U.B.A., Argentina, <sup>c</sup> Consejo Nacional de Investigaciones Científicas y Técnicas
	<b>Production of adsorbents based on food waste (corn cobs) for removal of phenylalanine and tyrosine from aqueous solutions (NFP530)</b> <b>A.S. Franca<sup>a,b</sup></b> , C.C.O. Alves <sup>b</sup> , L.S. Oliveira <sup>a,b</sup> <sup>a</sup> Departamento de Engenharia Mecânica, Universidade Federal de Minas Gerais (UFMG), Brazil, <sup>b</sup> Programa de Pós-Graduação em Ciência de Alimentos, UFMG, Brazil
	<b>The effect of applied conditions on whey separation and fractionation using ultra- and nanofiltration (NFP638)</b> <b>P. Zidova</b> , A. Hinkova, V. Pour, Z. Bubnik, S. Henke, A. Salova, P. Kadlec <i>Institute of Chemical Technology Prague, Department of Carbohydrate Chemistry and Technology, Czech Republic</i>
	<b>Separation and Fractionation of <i>Aquilaria Malaccensis</i> Oil Using Supercritical Fluid Extraction and the Cytotoxic Properties of the Extracted Oil (NFP690)</b> <b>A.H. Ibrahim<sup>a</sup></b> , S.S. Al-Rawi <sup>b</sup> , A.M.S. Abdul Majid <sup>a</sup> , N.N. Ab. Rahman <sup>c</sup> , K.M. Abo-Salah <sup>d</sup> , M.O. Ab Kadir <sup>b</sup> <sup>a</sup> Department of Pharmacology, School of Pharmaceutical Sciences, Universiti Sains Malaysia, Malaysia, <sup>b</sup> Department of Environmental Technology, School of Industrial Technology, Universiti Sains Malaysia, Malaysia, <sup>c</sup> Department of Biology, School of Distance Education, Universiti Sains Malaysia, Malaysia, <sup>d</sup> King Abdulla Institute for Nanotechnology, King Saud University, Arabia

	<p><b>Sugaring Out for Separation of Acetonitrile and Extraction of Proteins and Antibiotics (NFP734)</b>  <b>H. Feng<sup>a,c</sup>, P.B. Dhamole<sup>a,b</sup>, P. Mahajan<sup>a</sup></b>  <sup>a</sup><i>Energy Biosciences Institute, University of Illinois at Urbana-Champaign, USA,</i>  <sup>b</sup><i>Department of Biotechnology, Sinhgad College of Engineering, India,</i>  <sup>c</sup><i>Department of Food Science and Human Nutrition, University of Illinois at Urbana-Champaign, USA</i></p>
	<p><b>Gamma-oryzanol Solubility and Effect of Solvents Mixture (NFP774)</b>  <b>M.S. Cuevas<sup>a</sup>, R.E. Shinzato<sup>a</sup>, M.C. Costa<sup>a</sup>, C.E.C. Rodrigues<sup>b</sup>, A.J.A. Meirelles<sup>a</sup></b>  <sup>a</sup><i>University of Campinas, Brazil,</i> <sup>b</sup><i>University of São Paulo, Brazil</i></p>
	<p><b>Extraction of ascorbic acid using alcohol/phosphate potassium salt – based aqueous two-phase system (NFP886)</b>  <b>Á. Silva Lima<sup>a,c</sup>, I.A.O. Reis<sup>a</sup>, S.B. dos Santos<sup>a</sup>, L.A.S. Nascimento<sup>a</sup>, N. Oliveira<sup>a</sup>, S.P.M. Ventura<sup>b</sup>, J.A.P. Coutinho<sup>b</sup>, C.M.F. Soares<sup>a,c</sup></b>  <sup>a</sup><i>Universidade Tiradentes, Brasil,</i> <sup>b</sup><i>Universidade de Aveiro, Portugal,</i> <sup>c</sup><i>Instituto de Tecnologia e Pesquisa, Brasil</i></p>
	<p><b>Partition of Amyloglucosidase in poly(ethyleneglycol) / sodium-poly(acrylate) Aqueous Two-Phase Systems (NFP903)</b>  <b>L.A. Minim, L.A.P. Alcântara, C.A. Mourão, V.P.R. Minim</b>  <i>Federal University of Viçosa, Brazil</i></p>
	<p><b>Isolation of mannose using simulated moving bed chromatography (NFP920)</b>  <b>S. Henke, Z. Bubník, A. Hinková, V. Pour, A. Šálová, P. Židová</b>  <i>Institute of Chemical Technology, Department of Carbohydrate Chemistry and Technology, Czech Republic</i></p>
	<p><b>Brewer's spent grain standardization and upstream processes for enzymatic hydrolysate production (NFP1020)</b>  <b>C.E. Kotlar<sup>a,b</sup>, M. Belagardi<sup>a,c</sup>, M.V. Agüero<sup>a,b</sup>, S.I. Roura<sup>a,b</sup></b>  <sup>a</sup><i>Grupo de Investigación en Ingeniería en Alimentos, Departamento de Ingeniería Química y en Alimentos, Facultad de Ingeniería, Universidad Nacional de Mar del Plata, Argentina,</i> <sup>b</sup><i>Consejo Nacional de Investigaciones Científicas y Técnicas (CONICET), Argentina,</i> <sup>c</sup><i>Licenciatura en Nutrición, Universidad F.A.S.T.A., Argentina</i></p>
	<p><b>Treatment of passion fruit juice by membrane process technology (NFP1049)</b>  <b>R.Domingues<sup>a</sup>, G. Madrona<sup>b</sup>, V.L. Cardoso<sup>a</sup>, M.H.M. Reis<sup>a</sup></b>  <sup>a</sup><i>Federal University Of Uberlandia, Chemical Engeneering Faculty, Brazil,</i>  <sup>b</sup><i>State University of Maringa, Food Engeneering School, Brazil</i></p>
	<p><b>Honey &amp; Honey Adulteration Detection: A Review (NFP1066)</b>  <b>L. Mehryar, M. Esmaili</b>  <i>Department of Food Science and Technology, University of Urmia, Iran</i></p>
	<p><b>Scaling-up effects on supercritical CO<sub>2</sub> extraction kinetics of pelletized tomato (NFP1077)</b>  <b>G.A. Núñez<sup>a</sup>, L.I. Mödinger<sup>a</sup>, J.M. del Valle<sup>a</sup>, R. Eggers<sup>b</sup></b>  <sup>a</sup><i>Dept. Chemical &amp; Bioprocesses Engineering, Pontificia Universidad Católica de Chile, Chile,</i> <sup>b</sup><i>Inst. Thermal Separation Processes, Technische Universität Hamburg-Harburg, Germany</i></p>
	<p><b>Supercritical extraction of astaxanthin from <i>H.pluvialis</i> using ethanol - modified CO<sub>2</sub>. Experiments and modelling (NFP1084)</b>  <b>A. Bustamante<sup>a</sup>, P. Roberts<sup>a</sup>, R. Aravena<sup>b</sup>, J.M. del Valle<sup>b</sup></b>  <sup>a</sup><i>Departamento de Ciencia y Tecnología Química de los Alimentos, Facultad Ciencias Químicas y Farmacéuticas, Universidad de Chile, Chile,</i>  <sup>b</sup><i>Departamento de Ingeniería Química y Bioprocesos, Pontificia Universidad Católica de Chile, Chile</i></p>
	<p><b>Supercritical carbon dioxide extraction and fractionation of rapeseed cake oil (NFP1127)</b>  <b>J.M. del Valle<sup>b</sup>, E. Uquiche<sup>a</sup>, K. Salazar<sup>a</sup>, X. Fica<sup>a</sup></b>  <sup>a</sup><i>Universidad de La Frontera (UFRO), Chile,</i> <sup>b</sup><i>Pontificia Universidad Católica de Chile, Chile</i></p>

Session : Bioprocessing Engineering (NFP 7)

<b>TUESDAY May 24: 8:30-13:00</b>	
	<p><b>Recovery of an antibacterial peptide fraction from snow crab by-products hydrolysate by electrodialysis with ultrafiltration membranes (NFP579)</b>  <b>M. Araya-Farias<sup>a,b</sup></b>, A. Doyen<sup>a,b</sup>, L. Saucier<sup>a,c</sup>, L. Beaulieu<sup>a,d</sup>, Y. Pouliot<sup>a,b</sup>, L. Bazinet<sup>a,b</sup>  <sup>a</sup><i>Institute of Nutraceutical and Functional Foods (INAF), Université Laval, Canada</i>, <sup>b</sup><i>Department of Food Science and Nutrition, Université Laval, Canada</i>, <sup>c</sup><i>Department of Animal Sciences, Université Laval, Canada</i>, <sup>d</sup><i>Department of Biology, Chemistry and Geography, Université du Québec à Rimouski (UQAR), Canada</i></p>
	<p><b>Prospection of bacterial endophytes isolated from Baru (<i>Dipteryx alata</i> Vog.) as a potential source of bioactive compounds (NFP1100)</b>  <b>G. Molina</b>, A.P. Dionísio, M.R. Pimentel, G.T. Makita, R.C. dos Reis, G.M. Pastore  <sup>a</sup><i>Department of Food Science, School of Food Engineering, University of Campinas (UNICAMP), Brazil</i></p>
	<p><b>Biotransformation of R-(+)- and S-(-)-limonene by <i>Fusarium oxysporum</i> (NFP1162)</b>  <b>G. Molina<sup>a</sup></b>, R.L. da Costa<sup>a</sup>, A.P. Dionísio<sup>a</sup>, J.L. Bicas<sup>b</sup>, G.M. Pastore<sup>a</sup>  <sup>a</sup><i>Department of Food Science, School of Food Engineering, University of Campinas (UNICAMP), Brazil</i>, <sup>b</sup><i>Cap, Federal University of São João Del Re, Brazil</i></p>

<b>Session : Novel Food Processes (NFP 0)</b>	
<b>MONDAY May 23: 14:30-19:00</b>	
	<p><b>Pulsed light decontamination of vegetables and fruits (FMS236)</b>  <b>G. Pataro<sup>a</sup></b>, G. Donsi<sup>a,b</sup>, G. Ferrari<sup>a,b</sup>  <sup>a</sup><i>Department of Industrial Engineering, University of Salerno, Italy</i>, <sup>b</sup><i>ProdAl scarl, Italy</i></p>
	<p><b>Shelf life extension of fresh-cut fruit by UV-light exposure (NFP114)</b>  <b>L. Manzocco</b>, S. Da Pieve, I. Bartolomeoli, M. Maifreni  <i>Dipartimento di Scienze degli Alimenti Università degli Studi di Udine, Italy</i></p>
	<p><b>Effect of ozonation on the sensory characteristics and pasting properties of cassava starch (NFP549)</b>  <b>M. Cristianini</b>, E.O.C. Amorim, V.C. Doval  <i>Department of Food Technology (DTA), School of Food Engineering (FEA), University of Campinas (UNICAMP), Brazil</i></p>
	<p><b>Production of antioxidant enriched cranberry juice by electrodialysis with filtration membrane: impact of process on juice composition (NFP562)</b>  <b>M. Araya-Farias<sup>a</sup></b>, L. Bazinet<sup>a</sup>, S. Brianceau<sup>a</sup>, Y. Desjardins<sup>b</sup>  <sup>a</sup><i>Institute of Nutraceuticals and Functional Foods (INAF), Université Laval, Department of Food Sciences and Nutrition, Laval University, Canada</i>, <sup>b</sup><i>Institute of Nutraceuticals and Functional Foods (INAF), Université Laval, Department of Phytology, Laval University, Canada</i></p>
	<p><b>Effect of sunflower oil applied by vacuum impregnation to refrigerated atlantic salmo (NFP841)</b>  <b>L. Puente<sup>a</sup></b>, J. Ortiz<sup>a</sup>, M. Leiva<sup>a</sup>, S. Aubourg<sup>b</sup>  <sup>a</sup><i>Universidad de Chile, Food Science And Chemical Technology, Chile</i>, <sup>b</sup><i>IIM-CSIC, Biotechnology and Acuiculture, España</i></p>
	<p><b>Production of <i>Mucor griseocyanus</i> protease using different carbon sources in submerged fermentation (NFP906)</b>  A. Ramírez<sup>a</sup>, J. Sánchez<sup>a</sup>, A. Iliná<sup>a</sup>, J.C. Dusted Mendoza<sup>b</sup>, J. Rodríguez<sup>a</sup>, J.L. Martínez<sup>a</sup>  <sup>a</sup><i>Dpto. de Biotecnología, Facultad de Ciencias Químicas. Universidad Autónoma de Coahuila. Saltillo, México</i>, <sup>b</sup><i>Grupo de Biotecnología, Facultad de Ingeniería Química, Instituto Superior Politécnico José A. Echeverría. Habana Cuba</i></p>

	<p><b>Evaluation of MAP design parameters on quality of fresh-cut produce (NFP946)</b>  <b>M. Sousa-Gallagher<sup>a</sup>, F. Oliveira<sup>a,b</sup>, P. Mahajan<sup>a</sup>, J. Teixeira<sup>b</sup></b>  <sup>a</sup><i>Department of Process &amp; Chemical Engineering, University College Cork, Ireland,</i> <sup>b</sup><i>IBB - Institute for Biotechnology and Bioengineering, Centre of Biological Engineering, University of Minho, Portugal</i></p>
	<p><b>Rational method for designing efficient food separation processes by chromatography. "Polyphenol-ethanol/water system with polymer-resins" (NFP1002)</b>  <b>M. Hosono, Ryo Maeda, N. Yoshimoto, S. Yamamoto</b>  <i>Bio-Process Engineering Laboratory, School of Engineering &amp; Graduate School of Medicine Yamaguchi University, Japan</i></p>
	<p><b>Food-grade emulsions prepared by membrane emulsification techniques (NFP1039)</b>  <b>F. Spyropoulos, R.D. Hancocks, I.T. Norton</b>  <i>School of Chemical Engineering, University of Birmingham, UK</i></p>
	<p><b>Use of supercritical CO<sub>2</sub> for the inactivation of <i>Aspergillus niger</i> inoculated on stainless steel plates surface (NFP1092)</b>  <b>M.A. da Silva<sup>a</sup>, J. de Souza Ferreira<sup>b</sup>, B.T. Iamanaka<sup>c</sup>, F.S. Kihara<sup>a</sup>, R.S. Cutolo<sup>a</sup>, T.G. Kieckbusch<sup>a</sup></b>  <sup>a</sup><i>School of Chemical Engineering, University of Campinas, Brazil,</i> <sup>b</sup><i>Department of Chemical Engineering, Federal University of Uberlandia, Brazil,</i> <sup>c</sup><i>Laboratory of Microbiology, Institute of Food Technology (ITAL), Brazil</i></p>
	<p><b>Non-aqueous thermal processing of foods (NFP1228)</b>  <b>R. Steele, C. Kerjean</b>  <i>CSIRO Food and Nutritional Sciences, Australia</i></p>

<b>Session : Management and optimization of the food chain-from production to consumption (MFS 1)</b>	
<b>THURSDAY May 26: 8:30-13:00</b>	
	<p><b>A simplified method for determination of the sour cassava starch expansion property (MFS20)</b>  <b>M. Janete Angeloni Marcon<sup>a</sup>, D. Jacob Kurtz<sup>a</sup>, M. Maraschin<sup>a</sup>, V. Reginatto<sup>a</sup>, I. Mottin Demiate<sup>b</sup>, E.R. Amante<sup>a</sup></b>  <sup>a</sup><i>Department of Food Science and Technology, Agricultural Sciences Centre, Federal University of Santa Catarina, Brazil,</i> <sup>b</sup><i>Department of Food Engineering, Ponta Grossa Estadual University, Ponta Grossa, Brazil</i></p>
	<p><b>Influence of room temperature on food safety in refrigerated display cabinet (MFS89)</b>  <b>O. Laguerre<sup>a</sup>, M. Hoang<sup>a</sup>, G. Alvarez<sup>a</sup>, D. Flick<sup>b</sup></b>  <sup>a</sup><i>Refrigeration Process Engineering, Cemagref, France,</i> <sup>b</sup><i>AgroParisTech, France</i></p>
	<p><b>Antemortem and postmortem biochemistry, drip loss and lipid oxidation of European sea bass muscle tissue (MFS179)</b>  <b>C. Nathanailides, S. Panopoulos, F. Kakali, C. Karipoglou, D. Lenas</b>  <i>Dept Aquaculture &amp; Fisheries, TEI of Epirus, Greece</i></p>
	<p><b>Impact of initial handling and subsequent storage conditions on the safety and keeping quality of sardines (MFS707)</b>  <b>K. Chatzikyriakidou<sup>a,b</sup>, E. Katsanidis<sup>a</sup></b>  <sup>a</sup><i>Department of Food Science and Technology, Faculty of Agriculture, Aristotle University of Thessaloniki, Greece,</i> <sup>b</sup><i>Current affiliation: Department of Food Science, College of Agriculture and Life Sciences, University of Wisconsin, USA</i></p>
	<p><b>Survival of Salmonella and Escherichia coli O157:H7 during freezing, thawing and cooking of ground beef patties, simulating common household practises (MFS883)</b>  <b>S.G. Manios, T. Giovanis, A. Lalechou, P.N. Skandamis</b>  <i>Laboratory of Food Quality Control and Hygiene, Department of Food Science and Technology, Agricultural University of Athens, Greece</i></p>
	<p><b>European food, technology and nutrition declaration (EFTN Declaration) (MFS1219)</b></p>

	P. Raspor, <b>L. Baša</b> <i>Chair of Biotechnology, Microbiology and Food Safety, Biotechnical Faculty, University of Ljubljana, Slovenia</i>
	<b>Optimization of shelf life distribution of frozen fish products based on modelling and TTI monitoring (MFS1249)</b> <b>M.N. Giannoglou</b> , M. Loukianou, K. Tsatsaragou, T. Tsironi, P.S. Taoukis <i>Laboratory of Food and Chemistry, School of Chemical Engineering, National Technical University of Athens, Greece</i>

<b>Session : Modeling of quality and safety and predictive microbiology (MFS 2)</b>	
<b>WEDNESDAY May 25: 14:00-18:30</b>	
	<b>Commercial characterization of Madalenas: Relationship between physical and sensory parameters (MFS314)</b> M.M. Ureta <sup>a</sup> , D.F. Olivera <sup>a,b</sup> , <b>V.O. Salvadori<sup>a,b</sup></b> <i><sup>a</sup>Centro de Investigación y Desarrollo en Criotecnología de Alimentos (CIDCA), Fac. de Cs. Exactas, Argentina, <sup>b</sup>MODIAL, Depto. Ing. Qca., Fac. de Ingeniería, Argentina</i>
	<b>Integrating strain variability in modelling Salmonella enterica growth (MFS352)</b> A. Lianou, K. Koutsoumanis <i>Food Science And Technology, Aristotle University Of Thessaloniki, Greece</i>
	<b>A study on germination time and mycelium growth kinetics of single fungal spores (MFS353)</b> <b>M. Gougouli</b> and K. Koutsoumanis <i>Food Science And Technology, Aristotle University Of Thessaloniki, Greece</i>
	<b>Quantifying the combined effect of salt and temperature on the growth of Listeria strains isolated from salmon and salmon processing environments (MFS455)</b> <b>T. Skåra<sup>a,b</sup></b> , A.M Cappuyns <sup>b</sup> , E. Van Derlinden <sup>b</sup> , J.T. Rosnes <sup>a</sup> , V.P. Valdramidis <sup>c</sup> , J.F.M. Van Impe <sup>b</sup> <i><sup>a</sup>Nofima, Norway, <sup>b</sup>Katholieke Universiteit Leuven, Department of Chemical Engineering, BioTeC - Chemical and Biochemical Process Technology and Control, Belgium, CPMF<sup>2</sup>, Flemish Cluster Predictive Microbiology in Foods, <sup>c</sup>Biosystems Engineering UCD, School of Agriculture, Food Science and Veterinary Medicine University College Dublin, Ireland</i>
	<b>Modelling thermosonication inactivation of Aspergillus flavus combining natural antimicrobial at different pH (MFS798)</b> <b>C.P. Coronel</b> , M.T. Jiménez, A. López-Malo, E. Palou <i>Universidad de las Américas Puebla, México</i>
	<b>Survival of Bifidobacterium longum in model solutions and fruit juices (MFS865)</b> S. Nualkaekul <sup>a</sup> , I. Salmeron <sup>b</sup> , <b>D. Charalampopoulos<sup>a</sup></b> <i><sup>a</sup>Department of Food and Nutritional Sciences, University of Reading, UK, <sup>b</sup>Facultad de Ciencias Químicas, Universidad Autonoma de Chihuahua, Mexico</i>
	<b>Inactivation kinetics of attached Escherichia coli cells on stainless steel and fresh-cut apples by hydrogen peroxide disinfection treatments (MFS879)</b> S. Raffellini <sup>a</sup> , S. Ortiz <sup>a</sup> , S.N. Guerrero <sup>b</sup> , <b>S.M. Alzamora<sup>b</sup></b> <i><sup>a</sup>Department of Technology, University of Luján, Argentina, <sup>b</sup>Natural and Exact Sciences School, Buenos Aires University, Ciudad Universitaria, Argentina</i>
	<b>Bi-phasic growth of Listeria monocytogenes Scott A in Modified Welshimer's broth at 7, 10 and 14°C (MFS955)</b> <b>N.A. Tyrovouzis<sup>a</sup></b> , A.S. Angelidis <sup>b</sup> , N.G. Stoforos <sup>c</sup> <i><sup>a</sup>Aristotle University of Thessaloniki, Department of Chemical Engineering, Greece, <sup>b</sup>Aristotle University of Thessaloniki, School of Veterinary Medicine, Greece, <sup>c</sup>Agricultural University of Athens, Department of Food Science and Technology, Greece</i>

<b>Session : New technologies for the evaluation of quality and safety (MFS 3)</b>	
<b>MONDAY May 23: 14:30-19:00</b>	
	<p><b>Estimation of Peroxidase Activity in red cabbage by Artificial Neural Network (ANN) (MFS272)</b>  I. Shahabi Ghahfarrokhi<sup>a</sup>, A. Daraei Garmakhany<sup>b</sup>, <b>S.M. Mousavi<sup>c</sup></b>  <sup>a</sup>Islamic Azad University, Shahrekord Branch, Food Science and Engineering Dept, Iran, <sup>b</sup>Gorgan University of Agricultural Sciences and Natural Resources, Food Science and Engineering Dept, Iran, <sup>c</sup>University of Tehran, Food Science and Engineering Dept, Iran</p>
	<p><b>Quality classification of corn tortillas by means of cross validation between sensorial evaluation and computer vision system (MFS321)</b>  <b>J.J. Chanona-Pérez<sup>a</sup></b>, D. Mery<sup>b</sup>, A. Soto<sup>b</sup>, J.M. Aguilera<sup>b</sup>, A. Cipriano<sup>b</sup>, N. Veléz-Rivera<sup>a</sup>, I. Arzate-Vázquez<sup>a</sup>, G.F. Gutiérrez-López<sup>a</sup>  <sup>a</sup>Departamento de Graduados e Investigación en Alimentos, Escuela Nacional de Ciencias Biológicas, Instituto Politécnico Nacional, México, <sup>b</sup>Escuela de Ingeniería, Pontificia Universidad Católica de Chile, Chile.</p>
	<p><b>Effect of microwave blanching on acrylamide content and quality attributes of french fries (MFS374)</b>  S. Tuta<sup>a</sup>, K. Palazoglu<sup>a</sup>, V. Gökmen<sup>b</sup>  <sup>a</sup>Department of Food Engineering, Mersin, Turkiye <sup>b</sup>Department of Food Engineering, Ankara, Turkiye</p>
	<p><b>Effects of Application of Transglutaminase in Wheat Proteins During the Production of Bread (MFS399)</b>  <b>E.Ap. Guastaferrero Seravalli<sup>a</sup></b>, A. Miwa Iguti<sup>a</sup>, I.Ap. Santana<sup>a</sup>, F. Finardi Filho<sup>b</sup>  <sup>a</sup>Maua Institute of Techonology, Brazil, <sup>b</sup>University of Sao Paulo, Brazil</p>
	<p><b>Agrophysical methods to determine bioenergetic status of agricultural products (MFS486)</b>  Jerzy Tys, Jozef Horabik, Piotr Baranowski  Institute Of Agrophysics Pan, Metrology And Modelling Of Agrophysical Processes, Poland</p>
	<p><b>Separation between high and low quality coffees by FTIR-ATR (MFS532)</b>  <b>A.S. Franca<sup>a,b</sup></b>, A.P. Craig<sup>b</sup>, L.S. Oliveira<sup>a,b</sup>  <sup>a</sup>Departamento de Engenharia Mecânica, Universidade Federal de Minas Gerais (UFMG), Brazil, <sup>b</sup>Programa de Pós-Graduação em Ciência de Alimentos (UFMG), Brazil</p>
	<p><b>Effect of temperature on biospeckle activity in apples (MFS636)</b>  <b>A. Kurenda</b>, A. Adamiak, A. Zdunek  Department of Microstructure and Mechanics of Biomaterials, Institute of Agrophysics, Poland</p>
	<p><b>Implementation of DNA technology in a Greek dairy company: An overview (MFS711)</b>  <b>E. Beletsiotis</b>, D. Ghikas, K. Kalantzi  DELTA FOODS S.A., Greece</p>
	<p><b>Sensorial characteristics of goat milk cheeses made from ultra high-pressure homogenization-treated milk (MFS741)</b>  <b>B. Juan</b>, J.M. Quevedo, B. Guamis, V. Ferragut, A.J. Trujillo  Centre Especial de Recerca Planta de Tecnologia dels Aliments (CERPTA), XaRTA, TECNIO, MALTA Consolider, Departament de Ciència Animal i dels Aliments, Universitat Autònoma de Barcelona, Spain</p>
	<p><b>User-friendly software predicting the microbial spoilage of emulsified acid foods (MFS878)</b>  S.G. Manios, A. Psomas, <b>P.N. Skandamis</b>  Laboratory of Food Quality Control and Hygiene, Department of Food Science and Technology, Agricultural University of Athens, Greece</p>
	<p><b>Detection of fecal contamination on leafy greens by hyperspectral imaging (MFS917)</b>  <b>S. Kang<sup>a</sup></b>, K. Lee<sup>a</sup>, J.-G. Lim<sup>a</sup>, M.S. Kim<sup>b</sup>  <sup>a</sup>Rural Development Administration, Korea. <sup>b</sup>Agricultural Research Service, USDA, USA</p>
	<p><b>Kinetics of Amycolatopsis mediterranei DSM 43304 lipase-mediated</b></p>



	<p><b>synthesis of isoamyl acetate in n-hexane (MFS1034)</b> D.S. Dheeman, J.M. Frías, G.T.M. Henehan <i>School of Food Science &amp; Environmental Health, Dublin Institute of Technology (DIT), Ireland</i></p>
	<p><b>Design and validation of sensory focused processes of foods (MFS1073)</b> C. Tzia, V. Giannou, D. Lebesi, D. Sabanis, V. Polychniatou, P. Sfakianakis, C. Chranioti, P. Moutsatsou <i>Laboratory of Food Chemistry and Technology, National Technical University of Athens, Greece</i></p>
	<p><b>Rapid HPTLC-based method for quality control: simultaneous chemical analysis and antioxidant activity determination in herbal, nutraceutical and functional foods (MFS1147)</b> K. Muñoz<sup>a</sup>, J. Calderón<sup>a</sup>, E. Osorio<sup>a</sup>, D. Castro<sup>b</sup>, R. Serna<sup>b</sup>, J. Díaz<sup>b</sup>, J. Londoño<sup>a</sup> <sup>a</sup><i>Universidad de Antioquia, Colombia</i>, <sup>b</sup><i>Universidad Católica de Oriente, Colombia</i></p>
	<p><b>Nondestructive evaluation of watermelon ripeness using LDV (MFS1267)</b> R. Abbaszadeh<sup>a</sup>, A. Rajabipour<sup>a</sup>, H. Ahmadi<sup>a</sup>, M. Mahjoob<sup>b</sup>, M. Delshad<sup>c</sup> <sup>a</sup><i>Department of Mechanic of Agricultural Machinery, University of Tehran</i>, <sup>b</sup><i>Faculty of Mechanical Engineering, University of Tehran</i>, <sup>c</sup><i>Department of Horticultural Sciences, University of Tehran</i></p>
	<p><b>Effect of pasteurization on bioactive amines in human milk (MFS1274)</b> F.F. Silva, M.B.A. Gloria <i>LBqA – Laboratório de Bioquímica de Alimentos, Faculdade de Farmácia, UFMG, Brasil</i></p>
	<p><b>Integration of new/rapid methods and ICTs to improve food safety and quality (MFS1296)</b> D. Lebesi<sup>a</sup>, A. Bilbao<sup>b</sup>, A.I. Díaz<sup>b</sup>, I. Papadaki<sup>a</sup>, V. Oreopoulou<sup>a</sup> <sup>a</sup><i>Laboratory of Food Chemistry and Technology, School of Chemical Engineering, National Technical University of Athens, Greece</i>, <sup>b</sup><i>GAIKER Centro Tecnológico, IK4 Research Alliance, Parque Tecnológico, Spain</i></p>

<b>Session : Reaction kinetics in food processing (MFS 4)</b>	
WEDNESDAY May 25: 14:00-18:30	
	<p><b>Kinetic of white chocolate color loss (MFS124)</b> D.C. P. Jardim, A.G. Orse, P. Effraim, S.C.S.R. de Moura <i>Instituto de Tecnologia de Alimentos (ITAL), Brazil Universidade Metodista de Piracicaba (UNIMEP), Brazil</i></p>
	<p><b>Available lysine in powdered infant formula as described by reaction kinetics (MFS166)</b> I. Schmitz<sup>a</sup>, A. Gianfrancesco<sup>b</sup>, U. Kulozik<sup>a</sup>, P. Foerst<sup>a</sup> <sup>a</sup><i>Food Process Engineering and Dairy Technology, Technische Universität München, Germany</i>, <sup>b</sup><i>Nestlé Research Center, Nestec Ltd., Switzerland</i></p>
	<p><b>Kinetic modelling of colour changes during beef roasting (MFS214)</b> S.M. Goñi<sup>a,b</sup>, V.O. Salvadori<sup>a,b</sup> <sup>a</sup><i>Centro de Investigación y Desarrollo en Criotecnología de Alimentos (CIDCA), Fac. de Cs. Exactas, Argentina</i>, <sup>b</sup><i>MODIAL, Área Deptal. Ing. Qca., Fac. de Ingeniería, UNLP, Argentina</i></p>
	<p><b>Instrumentation of a semi-industrial oven to monitor non-enzymatic browning kinetics during baking (MFS428)</b> C. Mathilde<sup>a,b</sup>, R. Barbara<sup>a,b</sup>, F. Souad<sup>a,b</sup>, G. Pierre<sup>a,b</sup>, B. Catherine<sup>a,b</sup> <sup>a</sup><i>INRA, UMR1145 Ingénierie Procédés Aliments, France</i>, <sup>b</sup><i>AgroParisTech, UMR1145 Ingénierie Procédés Aliments, France</i></p>
	<p><b>Degradation of 5-Hydroxymethylfurfural in Malt during Fermentation of Beer (MFS689)</b> G. Akilloğlu, B. Ataç Mogol, V. Gökmen <i>Department of Food Engineering, Hacettepe University, Turkey</i></p>
	<p><b>Thermal inactivation kinetics of L-carnitine (MFS969)</b> P. Prokopiou<sup>a</sup>, A.M. Goula<sup>b</sup>, N.G. Stoforos<sup>c</sup> <sup>a</sup><i>Pipis Farm Ltd., Cyprus</i>, <sup>b</sup><i>Department of Food Science and Technology, Faculty of Agriculture, Aristotle University of Thessaloniki, Greece</i>, <sup>c</sup><i>Department of</i></p>

	<i>Food Science and Technology, Agricultural University of Athens, Greece</i>
	<b>Quality degradation of butterhead lettuce: the performance of General Stability Index (GSI) modified methodology (MFS1009)</b> <b>M.V. Agüero</b> , S.I. Roura <i><sup>a</sup>Grupo de Investigación en Ingeniería en Alimentos (GIIA), Facultad de Ingeniería, UNMdP, CONICET, Argentina</i>
	<b>A MALST method comparison over univariate kinetic modelling for determination of Shelf life in cereal snack of dried apples (MFS1018)</b> <b>J. Saavedra<sup>a,b</sup></b> , A. Córdova <sup>a</sup> , C. Quezada <sup>a</sup> <i><sup>a</sup>Research Group on Chemometrics, Department of Food Engineering, Pontificia Universidad Católica de Valparaíso, Chile <sup>b</sup>Centro Regional de Estudios en Alimentos Saludables (CREAS), Chile</i>
	<b>Modulation of thermal inactivation of protease during enzymatic hydrolysis of salmon muscle (MFS1086)</b> <b>P. Valencia</b> , N. Bustos, S. Almonacid <i>Universidad Técnica Federico Santa María, Chile</i>

<b>Session : Risk assessment and safety assurance (MFS 5)</b>	
<b>WEDNESDAY May 25: 08:00-12:30</b>	
	<b>Determination of aflatoxin M1 in raw milk by HPLC marker as evidence of cattle-food storage conditions from the herd suppliers of a dairy company in the city of Valledupar (MFS68)</b> <b>E. Fragoso</b> , T. David, S. Romero, H. Ospino <i>Universidad de Santander, Colombia</i>
	<b>Use of a Poisson-gamma regression model to assess the process hygiene criterion for Enterobacteriaceae on Irish sheep carcasses (MFS183)</b> <b>U. Gonzales-Barron</b> , F. Butler <i>Biosystems Engineering, UCD School of Agriculture, Food Science and Veterinary Medicine, University College Dublin, Ireland</i>
	<b>Improvement of harvesting and processing of cultivated fresh water prawn (Macrobrachium rosenbergii) (MFS543)</b> <b>T.C.A. Silva<sup>a</sup></b> , L.S. Arrieche <sup>b</sup> <i><sup>a,b</sup> Federal University of Espirito Santo, Brazil</i>
	<b>Assessing the conditions of milk production on farms based on family farming (MFS574)</b> <b>M. da Penha Piccolo Ramos<sup>a</sup></b> , F.C.N.N.Silva <sup>b</sup> , L. Oliveira de Fariña <sup>c</sup> , C. L. de Oliveira Pinto <sup>d</sup> <i><sup>a</sup>Universidade Federal do Espírito Santo, UFES, Brazil, <sup>b</sup>Agente de Desenvolvimento Rural, Brazil, <sup>c</sup>Universidade Estadual do Oeste do Paraná, UNIOESTE, Brazil, <sup>d</sup>Empresa de Pesquisa Agropecuária de Minas Gerais, Brazil</i>
	<b>Regeneration Of Frying Oils By Using Adsorbent Resins (MFS721)</b> <b>N. Göncüoğlu<sup>a</sup></b> , B.A. Mogol <sup>a</sup> , V. Gökmen <sup>a,b</sup> <i><sup>a</sup>Department of Food Engineering, <sup>b</sup>Food Research Center, Hacettepe University, Turkey</i>
	<b>Extending shelf life of watercress by means of alternative sanitizers and modified atmosphere packaging (MFS881)</b> <b>C. Char<sup>a,b</sup></b> , P. Villena <sup>a</sup> , A. Hinojosa <sup>a</sup> , V. Escalona <sup>a,c</sup> <i><sup>a</sup>Center of Postharvest Studies, University of Chile, Chile, <sup>b</sup>Agroindustry and Enology Department, Fac. Agricultural Sciences, University of Chile, Chile <sup>c</sup>Agricultural Production Department, Fac. Agricultural Sciences, University of Chile, Chile</i>
	<b>Modeling the effect of acid and osmotic shifts above and across the growth boundaries on the adaptation and growth of Listeria monocytogenes (MFS882)</b> <b>C.-I. A. Belessi<sup>a</sup></b> , S.I. Merkouri <sup>a</sup> , A.S. Gounadaki <sup>a</sup> , S. Schwartzman <sup>b</sup> , K. Jordan <sup>b</sup> , E.H. Drosinos <sup>a</sup> , P.N. Skandamis <sup>a</sup> <i><sup>a</sup>Laboratory of Food Quality Control and Hygiene, Department of Food Science and Technology, Agricultural University of Athens, Greece, <sup>b</sup>Teagasc, Dairy Products Research Centre, Dublin</i>

	<p><b>Effect of contamination stage and inoculum history on the survival and growth of <i>Listeria monocytogenes</i> in semi-hard and hard cheese (MFS884)</b>  <b>C.-I.A. Belessi</b>, S. Arapaki, A.S. Gounadaki, P.N. Skandamis  <i>Laboratory of Food Quality Control and Hygiene, Department of Food Science and Technology, Agricultural University of Athens, Greece</i></p>
	<p><b>Inoculated pack study of an intermediate moisture egg patty (MFS1001)</b>  <b>M. Richardson</b>, A. Sikes, C. Lee, S. Walker  <i>U.S. Army Natick Soldier Research Development &amp; Engineering Center, USA</i></p>
	<p><b>HACCP implementation in public hospitals: a survey in Crete, Greece (MFS1101)</b>  <b>E. Kokkinakis<sup>a,b</sup></b>, A. Kokkinaki<sup>a</sup>, G. Kyriakidis<sup>b</sup>, A. Markaki<sup>b</sup>, G.A. Fragkiadakis<sup>b</sup>  <sup>a</sup><i>Technological Education Institute (TEI) of Crete, Department of Commerce and Advertising, Greece</i>, <sup>b</sup><i>Technological Education Institute (TEI) of Crete, Department of Nutrition and Dietetics, Greece</i></p>
	<p><b>HACCP implementation in local food industry: a survey in Crete, Greece (MFS1116)</b>  <b>E. Kokkinakis<sup>a,b</sup></b>, A. Kokkinaki<sup>a</sup>, G. Kyriakidis<sup>b</sup>, A. Markaki<sup>b</sup>, G.A. Fragkiadakis<sup>b</sup>  <sup>a</sup><i>Technological Education Institute (TEI) of Crete, Department of Commerce and Advertising, Greece</i>, <sup>b</sup><i>Technological Education Institute (TEI) of Crete, Department of Nutrition and Dietetics, Greece</i></p>

<b>Session : Modeling Food Safety and Quality (MFS 0 )</b>	
<b>WEDNESDAY May 25: 08:00-12:30</b>	
	<p><b>Modeling of Greek coffee aroma loss during storage at different temperatures and water activities (MFS40)</b>  <b>E. Makri</b>, D. Tsimogiannis, E. Dermesonluoglu, P. Taoukis  <i>School of Chemical Engineering, NTUA, Greece</i></p>
	<p><b>Combined effect of meat composition and heating parameters on the physicochemical state of proteins (MFS207)</b>  <b>A. Promeyrat</b>, L. Le Louët, A. Kondjoyan, T. Astruc, V. Santé-Lhoutellier, P. Gatellier, J.D. Daudin  <i>INRA, France</i></p>
	<p><b>Biogenic amine levels in dry fermented sausages produced and sold in Greece (MFS362)</b>  E.J.Papavergou  <i>Laboratory of Food Technology, Department of Food Hygiene &amp; Food Technology of Animal Origin, Aristotle University of Thessaloniki, Greece</i></p>
	<p><b>Spore inactivation by ultraviolet irradiation combining with different pre-heating treatment (MFS404)</b>  <b>D. Hamanaka<sup>a</sup></b>, H. Yamada<sup>b</sup>, T. Kadoyanagi<sup>b</sup>, V. Tryvittayasil<sup>b</sup>, F. Tanaka<sup>a</sup>, T. Uchino<sup>a</sup>  <sup>a</sup><i>Faculty of Agriculture, Kyushu University, Japan</i>, <sup>b</sup><i>Graduate School of Biores. Bioenviron. Sci., Kyushu University, Japan</i></p>
	<p><b>Aroma profile of different salted dried codfishes (MFS420)</b>  M. Costa Silva<sup>a</sup>, L.R. Silva<sup>b*</sup>, P. Guedes-de-Pinho<sup>c</sup>, P. Andrade<sup>b</sup>, P. Valentão<sup>b</sup>, R. Costa<sup>a</sup>  <sup>a</sup><i>Acernas, Escola Superior Agrária, Instituto Politécnico de Coimbra, Portugal</i>, <sup>b</sup><i>REQUIMTE/Dept of Pharmacognosy, Faculty of Pharmacy, Porto University, Portugal</i>, <sup>c</sup><i>REQUIMTE/Department of Toxicology, Faculty of Pharmacy, Porto University, Portugal</i></p>
	<p><b>Influences of pH and temperature on infrared spectroscopic features of brewed coffee (MFS426)</b>  <b>A. Hashimoto</b>, Y. Sugimoto, K.-I. Suehara, T. Kameoka  <i>Department of Sustainable Resource Sciences, Graduate School of Bioresources, Mie University, Japan</i></p>
	<p><b>Comparison of wild and farmed sea bass (<i>Dicentrarchus labrax</i> L) lipid quality (MFS453)</b>  D. Lenas<sup>a</sup>, S. Chatziantoniou<sup>b</sup>, <b>C. Nathanailides<sup>a</sup></b>, D. Triantafillou<sup>b</sup>  <sup>a</sup><i>Dept Aquaculture &amp; Fisheries, TEI of Epirus, Greece</i>, <sup>b</sup><i>Alexander Technological</i></p>

	<i>Institute of Thessaloniki, Dept Nutrition &amp; Dietetics, Greece</i>
	<p><b>Coupling between heat and mass transfer and stoichiometric models to bring insight into maillard reaction kinetics during baking of sponge-cake products (MFS507)</b></p> <p><b>C. Pénicaud<sup>a,b</sup></b>, B. Broyart<sup>a,b</sup>, D. Goujot<sup>a,b</sup>, M. Courel<sup>a,b</sup>, X.-M. Meyer<sup>c</sup>, C. Bonazzi<sup>a,b</sup></p> <p><sup>a</sup>AgroParisTech, UMR 1145 Ingenierie Procédés Aliments, France, <sup>b</sup>INRA, UMR 1145 Ingenierie Procédés Aliments, France, <sup>c</sup>Université de Toulouse, Laboratoire de Génie Chimique CNRS/INPT/UPS, France</p>
	<p><b>A methodology for the certification of food-serving services according to the Mediterranean dietary model (MFS525)</b></p> <p><b>E. Grigoroudis<sup>a</sup></b>, A. Psaroudaki<sup>b,c</sup></p> <p><sup>a</sup>Technical University of Crete, Greece, <sup>b</sup>Technological Educational Institute of Crete, Greece, <sup>c</sup>Agricultural University of Athens, Greece</p>
	<p><b>Bactericidal effect of electrolyzed oxidizing (EO) water on E. coli O157:H7- and Salmonella-inoculated beef, chicken, and shrimp (MFS563)</b></p> <p><b>J. Weese</b>, T.-S. Huang</p> <p><i>Poultry Science Department, Auburn University, USA</i></p>
	<p><b>Predicting persimmon puree colour as a result of puree strength manipulation (MFS612)</b></p> <p><b>A.R. East<sup>a</sup></b>, X.H. Tan<sup>b</sup>, J. Suntudprom<sup>a</sup></p> <p><sup>a</sup>Institute of Food, Nutrition and Human Health, Massey University, New Zealand, <sup>b</sup>Massey University Singapore</p>
	<p><b>Occurrence of furan in commercial samples of roasted coffee in Brazil (MFS816)</b></p> <p><b>A.P. Ariseto</b>, E. Vicente, M.S. Ueno, M.C.F. Toledo</p> <p><i>Institute of Food Technology, Campinas, Brazil</i></p>
	<p><b>Potential of furan formation in roasted coffee as influenced by species and roast degree (MFS821)</b></p> <p><b>A.P. Ariseto<sup>a</sup></b>, E. Vicente<sup>a</sup>, M.S. Ueno<sup>a</sup>, S.A.V. Tfouni<sup>a</sup>, M.C.F. Toledo<sup>a</sup></p> <p><i>Institute of Food Technology, Campinas, Brazil</i></p>
	<p><b>Thermal inactivation of <i>Byssoschlamys nivea</i> in pineapple juice combined with preliminary high pressure treatments (MFS833)</b></p> <p>E.H. da Rocha Ferreira<sup>a</sup>, <b>A. Rosenthal<sup>b</sup></b>, V. Calado<sup>a</sup>, J. Saraiva<sup>c</sup>, S. Mendo<sup>c</sup>, P. Rodrigues De Massaguer<sup>d</sup></p> <p><sup>a</sup>Federal University of Rio de Janeiro, School of Chemical Engineering, Brazil, <sup>b</sup>Embrapa Agroindustria de Alimentos, Brazil, <sup>c</sup>Aveiro University. Department of Chemistry, Portugal, <sup>d</sup>Fundação Tropical de Pesquisas e Tecnologia André Tosello. LABTERMO. Brazil</p>
	<p><b>Role of spices on acrylamide formation in buckwheat ginger cakes (MFS835)</b></p> <p><b>L. Marková<sup>a,b</sup></b>, Z. Ciesarová<sup>a</sup>, K. Kukurová<sup>a</sup>, H. Zieliński<sup>c</sup>, D. Zielińska<sup>d</sup>, A. Bednářiková<sup>a</sup></p> <p><sup>a</sup>VÚP Food Research Institute, Slovak Republic <sup>b</sup>VUT University of Technology, Faculty of Chemistry, Czech Republic, <sup>c</sup>Institute of Animal Reproduction and Food Research of Polish Academy of Sciences, Poland, <sup>d</sup>University of Warmia and Mazury, Poland</p>
	<p><b>Detection of deoxynivalenol in wheat flour using fluorescence fingerprint (MFS837)</b></p> <p><b>J. Sugiyama</b>, K. Fujita, M. Tsuta, M. Kushiro</p> <p><i>National Food Research Institute, Japan</i></p>
	<p><b>Modeling of growth and ochratoxin A production of <i>Aspergillus carbonarius</i> and evaluation in food matrices: effect of (gel) microstructure, water activity, and temperature (MFS877)</b></p> <p><b>A.E. Kapetanakou<sup>a</sup></b>, A. Abavia, S. Yanniotis<sup>b</sup>, E.H. Drosinos<sup>a</sup>, P.N. Skandamis<sup>a</sup></p> <p><sup>a</sup>Food Quality Control and Hygiene, Food Science &amp; Technology, Agricultural University of Athens, Greece. <sup>b</sup>Food Process Engineering, Processing and Preservation of Agricultural Products, Food Science &amp; Technology, Agricultural University of Athens, Greece</p>
	<p><b>Modelling of In-Mouth Perception The Case of Sodium (MFS890)</b></p> <p>B.J.D. Le Révérend, I.T. Norton, <b>S. Bakalis</b></p>

	<i>School of Chemical Engineering, University of Birmingham, UK</i>
	<b>Furan derivatives dynamic in rye bread processing (MFS948)</b> V. Ozolina <sup>a</sup> , D. Kunkulberga <sup>a</sup> , B. Cieslak <sup>b</sup> , M. Obiedzinski <sup>b</sup> <sup>a</sup> Latvia University of Agriculture, Latvia, <sup>b</sup> Warsaw University of Life Sciences, Poland
	<b>The effects of heracleum platytaenium boiss essential oil on the growth of ochratoxigenic penicillium verrucosum (d-99756) isolated from kashar cheese (MFS1191)</b> S. Ozcakmak <sup>a</sup> , M. Dervisoglu <sup>b</sup> , A. Akgun <sup>c</sup> , A. Akcin <sup>d</sup> , T. Aytas Akcin <sup>e</sup> , F. Seyis <sup>f</sup> <sup>a</sup> Department of Food Processing, Ondokuz Mayıs University, Turkey, <sup>b</sup> Department of Food Engineering, Ondokuz Mayıs University, Turkey, <sup>c</sup> Department of Food Engineering, Trakya University, Turkey, <sup>d</sup> Biological Science Department, Amasya University, Turkey, <sup>e</sup> Biological Science Department, Ondokuz Mayıs University, Turkey, <sup>f</sup> Field Crops Department, Bozok University, Turkey
	<b>The inhibition of contaminated molds by some essential oils in cheeses (MFS1192)</b> S. Ozcakmak <sup>a</sup> , A. Akgun <sup>b</sup> , M. Dervisoglu <sup>c</sup> <sup>a</sup> Department of Food Processing, Terme Vocational School, Ondokuz Mayıs University, Turkey, <sup>b</sup> Department of Food Engineering, Engineering Faculty, Trakya University, Turkey, <sup>c</sup> Department of Food Engineering, Engineering Faculty, Ondokuz Mayıs University, Turkey
	<b>Fungicidal against Aspergillus flavus and Decontaminate AflatoxinB1 with Neutralized and Acidic electrolyzed oxidizing water (MFS1253)</b> Li Lite, Xiong Ke College of Food Science and Nutritional Engineering, China Agricultural University, P.R.China

<b>Session : Automation, process control, intelligent systems &amp; Sensors (MCF 1)</b>	
<b>MONDAY May 23: 14:30-19:00</b>	
	<b>Image analysis to estimate the weight of fish (MCF44)</b> M.O. Balaban <sup>a</sup> , Gülgün F. Ünal Şengör <sup>b</sup> , Bahar Gümüş <sup>c</sup> , Dilşat Cırbın <sup>d</sup> <sup>a</sup> University Of Alaska, USA, <sup>b</sup> Istanbul University, Faculty of Fisheries, Turkey, <sup>c</sup> Akdeniz University, Faculty of Fisheries, Turkey, <sup>d</sup> Izmir High Technology Institute, Turkey
	<b>Machine vision evaluation of some pollock roe quality attributes (MCF46)</b> M.O. Balaban <sup>a</sup> , B. Gümüş <sup>b</sup> , D. Cırbın <sup>c</sup> , M. Chombeau <sup>d</sup> <sup>a</sup> University Of Alaska, USA, <sup>b</sup> Akdeniz University, Faculty of Fisheries, Turkey, <sup>c</sup> Izmir High Technology Institute, Turkey, <sup>d</sup> Agricultural Eng. School, ESITPA, France
	<b>Prediction of water content of baking powder using near-infrared spectroscopy (MCF64)</b> T. Yano, J. Kohda, Y. Nakano Department of Information Sciences, Hiroshima City University, Japan
	<b>Influence of room temperature on food safety in refrigerated display cabinet (MCF98)</b> O. Laguerre <sup>a</sup> , M. Hoang <sup>a</sup> , G. Alvarez <sup>a</sup> , D. Flick <sup>b</sup> <sup>a</sup> Refrigeration Process Engineering, Cemagref, France, <sup>b</sup> AgroParisTech
	<b>Eliminating the interference of ascorbic acid on the measurement of uric acid using cyclic voltammogram of oxygen plasma treated screen-printed carbon electrodes (MCF111)</b> K.-S. Chang <sup>a</sup> , H.-D. Jang <sup>a</sup> , C.-L. Hsu <sup>b</sup> , Y.-H. Chang <sup>a</sup> <sup>a</sup> Department of Food Science, Yuanpei University, Taiwan, <sup>b</sup> Department of Food Science, Tunghai University, Taiwan
	<b>On the use of combined heat flux measurements and image analysis procedures for the change of scales between industrial and pilot ovens (MCF366)</b> A. Sommier <sup>a</sup> , Y. Anguy <sup>a</sup> , E. Dumoulin <sup>b</sup> , J. Rojas <sup>c</sup> , M. Vignolle <sup>c</sup> <sup>a</sup> TREFLE, UMR8508, France, <sup>b</sup> Agroparistech, France, <sup>c</sup> Marie groupe LDC,

	France
	<p><b>Limit of discrimination and time to detection of a RGB imaging system to differentiate and monitor the loss of quality due to mechanical bruising in mushrooms (MCF394)</b>  <b>J.M. Frías<sup>a</sup>, E. Gaston<sup>a,b</sup>, P.J. Cullen<sup>a</sup></b>  <sup>a</sup>School of Food Science and Environmental Health, Dublin Institute of Technology, Ireland, <sup>b</sup>Agrofood group, Innovació i Recerca Industrial i Sostenible, Spain</p>
	<p><b>Light scatter estimation of clotting and cutting time in sheep cheese manufacture (MCF490)</b>  <b>M. Castillo<sup>a</sup>, N. Nicolau<sup>a</sup>, M. Buffa<sup>a</sup>, D.J. O'Callahan<sup>b</sup>, B. Guamis<sup>a</sup></b>  <sup>a</sup>Departament de Ciència Animal i dels Aliments, Universitat Autònoma de Barcelona, Spain, <sup>b</sup>Teagasc, Moorepark Food Research centre, Ireland</p>
	<p><b>Evaluating cooking losses of meat emulsions by light scatter (MCF510)</b>  <b>G. Nieto<sup>a,c</sup>, M. Castillo<sup>b,c</sup>, F. Payne<sup>c</sup>, Y. Xiong<sup>d</sup></b>  <sup>a</sup>Department of Food Technology, University of Murcia, Spain, <sup>b</sup>Department of Animal and Food Sciences, Universitat Autònoma de Barcelona, Spain, <sup>c</sup>Department of Biosystems and Agricultural Engineering, University of Kentucky, USA, <sup>d</sup>Department of Animal and Food Sciences, University of Kentucky, USA</p>
	<p><b>An Artificial neural network modelling based optimisation method: a pistachio colour control during roasting process (MCF608)</b>  <b>B. Lamrini<sup>a</sup>, R. Yeganeh<sup>a,b</sup>, G. Trystram<sup>b</sup></b>  <sup>a</sup>UMR 1145 (GénIAL), AgroParisTech, INRA, France, <sup>b</sup>Department of Farm Machinery, Faculty of Agricultural Engineering, Ilam University, Iran</p>
	<p><b>Monitoring pasta production line using automated imaging technique (MCF735)</b>  <b>A.Mokhtar<sup>a</sup>, M.A.Hussein<sup>b</sup>, T.Becker<sup>a,b</sup></b>  Group of (Bio-) Process Technology and Process Analysis, Faculty of Life Science Engineering, Technische Universität München, Germany</p>
	<p><b>Fish sex sorting automation (MCF768)</b>  <b>R. Rodríguez, S. Moya, I. Martínez de Marañón</b>  AZTI-Tecnalia, Spain</p>
	<p><b>A portable NIR device for the optical supervision of milk coagulation process (MCF874)</b>  <b>E.C. Correa<sup>a,b</sup>, B. Moreno-Lucas<sup>b</sup>, M.C. Chamorro<sup>b</sup>, P. Barreiro<sup>a</sup></b>  <sup>a</sup>Physical Properties Laboratory and Advanced Technologies in Agrofood, Technical University of Madrid, Spain, <sup>b</sup>School of Agricultural Technical Engineering, Technical University of Madrid, Spain</p>
	<p><b>Multivariate process control by transitions scheme in a soft-drinks bottling process using 3-Way PLS approach (MCF1022)</b>  <b>J. Saavedra<sup>a,b</sup>, A. Córdova<sup>a</sup></b>  <sup>a</sup>Research Group on Chemometrics, Department of Food Engineering, Pontificia Universidad Católica de Valparaíso, <sup>b</sup>Centro Regional de Estudios en Alimentos Saludables (CREAS), Chile</p>
	<p><b>Development of an impedance measurement system for the detection of the decay of apples (MCF1261)</b>  <b>F. Euring<sup>a</sup>, W. Russ<sup>b</sup>, W. Wilke<sup>c</sup>, U. Grupa<sup>a</sup></b>  <sup>a</sup>Department of Food Technology, University of Applied Science, Germany, <sup>b</sup>Center of Life and Food Sciences Weihenstephan, Technical University Munich, Germany, <sup>c</sup>Department of Mechanical Engineering, University of Applied Science Wuerzburg, Germany</p>
	<p><b>Development of a low-cost non-destructive system for measuring moisture and salt content in smoked fish products (MCF1285)</b>  <b>P. Karásková<sup>a</sup>, A. Fuentes<sup>b</sup>, I. Fernández-Segovia<sup>b</sup>, M. Alcañiz<sup>b</sup>, R. Masot<sup>b</sup>, J.M Barat<sup>b</sup></b>  <sup>a</sup>Institute of Chemical Technology of Prague, Czech Republic, <sup>b</sup>Universidad Politécnica de Valencia, Spain</p>

<b>Session : Modelling and simulation I,II (MCF 2 &amp; 3)</b>	
<b>WEDNESDAY May 25: 14:00-18:30</b>	
	<p><b>Mathematical modelling of the heat transfer process and protein denaturation during the thermal treatment of crabs from the Argentine Patagonia (MCF37)</b>  J.B.Dima<sup>a,b</sup>, P.J. Barón<sup>b</sup>, N.E. Zaritzky<sup>a,c</sup>  <sup>a</sup>Centro de Investigación y Desarrollo en Criotecología de Alimentos (CIDCA - CONICET- UNLP) <sup>b</sup>Centro Nacional Patagónico (CONICET-CENPAT). <sup>c</sup>Depto de Ingeniería Química, Facultad de Ingeniería (UNLP)</p>
	<p><b>Modelling the Drying Kinetics of Pineapple Slices in a Tray Dryer (MCF47)</b>  E. Rodrigues<sup>a</sup>, J.N. da Silva<sup>b</sup>, M.A. Chaves<sup>c</sup>  <sup>a</sup>Faculdade Sudamérica, Brazil, <sup>b</sup>Universidade Federal de Viçosa, Brazil, <sup>c</sup>Universidade Estadual do Sudoeste da Bahia (UESB), Brazil</p>
	<p><b>Algorithm and software for modelling of food protein hydrolysis kinetic (MCF94)</b>  A. Abakarov  Universidad Politécnica de Madrid, Spain</p>
	<p><b>Porous media based model for deep-fat vacuum frying of potato chips (MCF113)</b>  A. Warning, A.K. Datta, A. Dhall, D. Mitrea  Cornell University, USA</p>
	<p><b>Variable retort temperature optimization benefit in scheduling for retorts of different capacities in food canneries (MCF138)</b>  A. Abakarov  Universidad Politécnica de Madrid, Spain</p>
	<p><b>Process simulation applied to studying strategies for spirit distillation from fermented must with high methanol content (MCF216)</b>  F.R.M. Batista, A.J.A. Meirelles  Department of Food Engineering, University of Campinas, Brazil</p>
	<p><b>Ball's Formula Method Revisited (MCF256)</b>  R.J. Simpson<sup>a,b</sup>, S.F. Almonacid<sup>a,b</sup>, M.M. Sanchez<sup>a</sup>, H.Nuñez<sup>a</sup>, A.A. Teixeira<sup>c</sup>  <sup>a</sup>Departamento de Ingeniería Química y Ambiental, Universidad Técnica Federico Santa María, Chile, <sup>b</sup>Centro Regional de Estudios en Alimentos Saludables, Chile, <sup>c</sup>Department of Agricultural and Biological Engineering, University of Florida, USA</p>
	<p><b>Non-invasive on-line estimation of temperature distribution in freeze-drying processes (MCF277)</b>  E. Lopez-Quiroga, C. Vilas, A.A. Alonso  Process Engineering Group, IIM-CSIC, Spain</p>
	<p><b>Computational modeling of heat transfer in food processes with 3-dimensional scanners (MCF280)</b>  F. Erdoğan, R. Uyar  Department of Food Engineering, University of Mersin, Turkey</p>
	<p><b>Computer simulation of microbial transglutaminase production from potato wastes (MCF356)</b>  M. Vázquez Vázquez, M.E. Guerra Rodríguez  Department of Analytical Chemistry, Bromatology and Food Technology, University of Santiago de Compostela, Spain</p>
	<p><b>Mass transfer coefficients determination from industrial processes of meat drying (MCF370)</b>  I. Muñoz, J. Comaposada  IRTA-Food Technology, Spain</p>
	<p><b>Utilising Multiphysics modelling to predict microbial inactivation induced by pulsed electric field processing (MCF409)</b>  K. Knoerzer, M. Arnold, R. Buckow  CSIRO Food and Nutritional Sciences, Australia</p>
	<p><b>Simulation of batch steam deacidification of coconut oil (MCF410)</b>  S.M. Silva<sup>a</sup>, K.A. Sampaio<sup>a</sup>, R. Ceriani<sup>b</sup>, A.J.A. Meirelles<sup>a</sup>  <sup>a</sup>Faculty of Food Engineering, State University of Campinas, Brazil, <sup>b</sup>Faculty of</p>

	<i>Chemical Engineering, State University of Campinas, Brazil</i>
	<b>Optimization of technological parameters to produce breakfast cereal from rice and common bean flour by extrusion (MCF481)</b> A.V. Carvalho <sup>a</sup> , A. de O. Rios <sup>b</sup> , P.Z. Bassinello <sup>c</sup> <sup>a</sup> Embrapa Eastern Amazon, Brazil, <sup>b</sup> Federal University of Rio Grande do Sul, Brazil, <sup>c</sup> Embrapa Rice and Beans, Brazil
	<b>Numerical model of heat and mass transfer during roasting coffee using 3D digitized geometry(MCF513)</b> A. Fabbri <sup>a</sup> , C. Cevoli <sup>a</sup> , S. Romani <sup>b</sup> , M. Dalla Rosa <sup>b</sup> <sup>a</sup> Agricultural Economics and Engineering Department, University of Bologna, Italy, <sup>b</sup> Food Science Department University of Bologna, Italy
	<b>Multi-objective optimization of beef roasting (MCF557)</b> V.O. Salvadori <sup>a,b</sup> , S.M. Goñi <sup>a,b</sup> <sup>a</sup> Centro de Investigación y Desarrollo en Criotecología de Alimentos, CONICET-La Plata, Argentina, <sup>b</sup> MODIAL, UNLP, Argentina
	<b>A new method for dynamic modelling of bread dough kneading based on artificial neural network (MCF606)</b> G. Trystram <sup>a</sup> , B. Lamrini <sup>a</sup> , G. Della Valle <sup>b</sup> , I.C. Trelea <sup>c</sup> , N. Perrot <sup>c</sup> <sup>a</sup> UMR GénIAL, AgroParisTech, France, <sup>b</sup> UR BIA, INRA, France, <sup>c</sup> UMR GMPA, AgroParisTech, France
	<b>A model to predict moisture migration in bulk powders subjected to temperature gradients (MCF624)</b> J.E. Bronlund <sup>a,b</sup> , A.H.J. Paterson <sup>c</sup> <sup>a</sup> School of Engineering and Advanced Technology, Massey University, New Zealand, <sup>b</sup> Riddet Institute, New Zealand, <sup>c</sup> School of Engineering and Advanced Technology, Massey University, New Zealand
	<b>Model development for fresh baked bread natural and forced cooling (MCF669)</b> A. Pastukhov <sup>a</sup> , G. Tucker <sup>b</sup> , K. Niranjana <sup>c</sup> <sup>a</sup> University of Refrigeration and Food Engineering, Russia, <sup>b</sup> Department of Baking & Cereal Processing, Campden BRI, UK, <sup>c</sup> Department of Food and Nutritional Sciences, University of Reading, UK
	<b>Modelling microwave heating of food products: influence of temperature dependant dielectric properties (MCF793)</b> S. Curet, O. Rouaud ONIRIS/CNRS/GEPEA, LUNAM Université, France
	<b>Two dimensional mathematical model of bread baking: impact of dynamical mechanical properties function of local temperature and water content (MCF831)</b> F.M. Vanin <sup>a,b</sup> , C. Doursat <sup>c</sup> , D. Grenier <sup>a,b</sup> , D. Flick <sup>c</sup> , G. Trystram <sup>c</sup> , T. Lucas <sup>a,b</sup> <sup>a</sup> Food Process Engineering Research Unit, Cemagref, France, <sup>b</sup> Université européenne de Bretagne, France, <sup>c</sup> JRU n°1145 Engineering Processes Food, AgroParisTech, France
	<b>Statistical evaluation of camu-camu pulp pasteurization using a composed rotational experimental plan (MCF846)</b> R. de Andrade Mattietto <sup>a</sup> , V.M. da Matta <sup>b</sup> <sup>a</sup> Embrapa Eastern Amazon, Brazil, <sup>b</sup> Embrapa Food Technology, Brazil
	<b>Generalized convection and power-law models to represent the residence time distribution for non-ideal laminar flow in a double-pipe heat exchanger (MCF942)</b> J.A.W. Gut, L.K.Y. Murata Department of Chemical Engineering, University of São Paulo, Brazil
	<b>A simple model to predict the mass and heat transfer during the combined osmotic-microwave drying of fruits (MCF981)</b> R.H. Mascheroni <sup>a,b</sup> , J.R. Arballo <sup>a,b</sup> , L.A. Campañone <sup>a,b</sup> <sup>a</sup> MODIAL-Facultad de Ingeniería, Universidad Nacional de la Plata, Argentina, <sup>b</sup> Centro de Investigación y Desarrollo en Criotecología de Alimentos, CONICET La Plata-UNLP, Argentina
	<b>Characterization of the rheological behaviour of Swiss-type cheese: a numerical and experimental coupled approach (MCF1069)</b> Y. Laridon <sup>a,b</sup> , C. Michon <sup>c,d</sup> , D. Grenier <sup>a,b</sup> , A. Hutin <sup>a,b</sup> , C. Doursat <sup>c,d</sup> , D. Flick <sup>c,d</sup> ,



	<p><b>T. Lucas<sup>a,b</sup></b>  <sup>a</sup><i>Cemagref de Rennes, Unité TERE, France,</i> <sup>b</sup><i>Université Européenne de Bretagne, France,</i> <sup>c</sup><i>UMR 1145 Ingénierie Procédés Aliments, AgroParisTech, France,</i> <sup>d</sup><i>UMR 1145 Ingénierie Procédés Aliments, AgroParisTech, France</i></p>
	<p><b>Modeling of temperature and lethality distributions in continuous thermal processing using a tubular system (MCF1093)</b>  <b>C.C. Tadini,</b> V. Kechichian, G.P. Crivellari, J.A.W. Gut  <i>Department of Chemical Engineering, University of São Paulo, Brazil</i></p>
	<p><b>Finite difference solutions for heat transfer during drying of cubic papaya particles (MCF1178)</b>  R.D. Loss<sup>a</sup>, I.P. Santos<sup>b</sup>, E.P. Muniz<sup>b</sup>, J.R.C. Proveti<sup>b</sup>, <b>P.S.S. Porto<sup>a</sup></b>  <sup>a</sup><i>Departamento de Engenharias e Computação, Universidade Federal do Espírito Santo,</i> <sup>b</sup><i>Departamento de Ciências Matemáticas e Naturais, Universidade Federal do Espírito Santo</i></p>
	<p><b>Microwave Puffing: Mathematical Modeling and Optimization (MCF1209)</b>  V. Rakesh, <b>A. Datta</b>  <i>Cornell University, USA</i></p>
	<p><b>Development of combined models to describe the residence time distribution in fluidized-bed bioreactor with light beads (MCF1256)</b>  <b>G. Kostov<sup>a</sup>,</b> M. Angelov<sup>b</sup>, I. Mihailov<sup>c</sup>, D. Stoeva<sup>c</sup>  <sup>a</sup><i>Department of Technology of wine and brewery,</i> <sup>b</sup><i>Department of Biotechnology,</i> <sup>c</sup><i>Department of Technical mechanics and machine engineering, University of Food Technology, Bulgaria</i></p>

<b>Session : Modelling of transport phenomena I,II (MCF 4 &amp;5)</b>	
<b>WEDNESDAY May 25: 08:00-12:30</b>	
	<p><b>Two dimensional modelling of heat and momentum transfer in thermal processing of liquid containing horizontal cans (MCF30)</b>  Z. Boz, <b>F. Erdogdu</b>  <i>Department of Food Engineering, University of Mersin, Turkey</i></p>
	<p><b>Kinetics and Modelling of Star Fruit (Averrhoa Carambola, L.) Drying in a Tray Dryer (MCF82)</b>  C.T. Santos<sup>a</sup>, R.C. F. Bonomo<sup>b</sup>, <b>M.A. Chaves<sup>b</sup>,</b> R.C.I. Fontan<sup>b</sup>, P. Bonomo<sup>b</sup>  <sup>a</sup><i>Instituto Federal Bahiano, Senhor do Bonfim, Brazil,</i> <sup>b</sup><i>Universidade Estadual do Sudoeste da Bahia (UESB), Brazil</i></p>
	<p><b>A hybrid CST/Neural network model for moisture prediction in milk powder during drying in a spouted bed (MCF157)</b>  <b>J.T. Freire<sup>a</sup>,</b> A.B. da Silva<sup>a</sup>, A.R.F. de Almeida<sup>b</sup>, F.B. Freire<sup>a</sup>  <sup>a</sup><i>Chemical Engineering Department, Federal University of São Carlos, Brazil,</i> <sup>b</sup><i>Federal University of Pampa, Brazil</i></p>
	<p><b>Numerical simulation of transient conjugate mixed convection with non Newtonian liquid food solidification for various inlet/outlet configurations (MCF192)</b>  R. Lemus-Mondaca<sup>a,c</sup>, <b>N.O. Moraga<sup>a,b</sup></b>  <sup>a</sup><i>Mechanical Engineering Department, Universidad de Santiago de Chile, Chile,</i> <sup>b</sup><i>Mechanical Engineering Department, Universidad de La Serena, Chile,</i> <sup>c</sup><i>Food Engineering Department, Universidad de La Serena, Chile</i></p>
	<p><b>An Eulerian-Lagrangian approach for coupling CFD and population balance equation (MCF206)</b>  <b>E. Chantoiseau<sup>a,b</sup>,</b> A. Plana-Fattori<sup>a,b</sup>, F-T. Ndoye<sup>c</sup>, C. Doursat<sup>a,b</sup>, D. Flick<sup>a,b</sup>  <sup>a</sup><i>AgroParisTech, UMR1145 Ingénierie Procédés Aliments, France,</i> <sup>b</sup><i>AgroParisTech, UMR1145 Ingénierie Procédés Aliments, France,</i> <sup>c</sup><i>Cemagref, Refrigeration Processes Engineering Research Unit, France</i></p>
	<p><b>Modelling the heat treatment of a starch suspension inside a tubular exchanger: the influence of food product transformation on residence time distributions (MCF232)</b>  <b>A. Plana-Fattori,</b> E. Chantoiseau, C. Doursat, D. Flick  <i>AgroParisTech, UMR1145 Ingénierie Procédés Aliments, Massy, France INRA, UMR1145 Ingénierie Procédés Aliments, F-91300 Massy, France</i></p>

	<p><b>Modelling effect of ultrasound pretreatment on drying kinetics of Kiwifruit (MCF274)</b>  <b>E. Eshraghi<sup>b</sup></b>, S. Beiraghi Toosi<sup>a</sup>, Y. Maghsoudlou<sup>b</sup>, B. Bolouri<sup>a</sup>  <sup>a</sup>Food Processing Research Department, ACECR Food Science and Technology Research Institute, Iran, <sup>b</sup>Department of Food Science and Technology, Gorgan University of Agriculture and Natural Resources, Iran</p>
	<p><b>Use of mathematical modelling to simulate drying kinetics of kiwi fruit (MCF275)</b>  S. Beiraghi Toosi<sup>a</sup>, Y. Maghsoudlou<sup>a, b</sup>, B. Bolouri<sup>c</sup>, <b>E. Eshraghi<sup>d</sup></b>  <sup>a</sup>ACECR Food Science and Technology Research Institute, Food Processing Research Department, Iran, <sup>b</sup>Department of Food Science and Technology, Gorgan University of Agriculture and Natural Resources, Iran, <sup>c</sup>ACECR Food Science and Technology Research Institute, Food Processing Research Department, Iran, <sup>d</sup>Department of Food Science and Technology, Gorgan University of Agriculture and Natural Resources, Iran</p>
	<p><b>Predicting the solubilization preference of natural phenols to different solvents (MCF463)</b>  <b>V. Gekas<sup>b</sup></b>, C.M. Galanakis<sup>a</sup>, V. Goulas<sup>b</sup>  <sup>a</sup>Department of Environmental Engineering, Technical University of Crete, Greece, <sup>b</sup>Department of Agricultural Sciences, Cyprus University of Technology, Cyprus</p>
	<p><b>Modelling the kinetics of convective drying of prunes (MCF572)</b>  H.T. Sabarez  CSIRO Food and Nutritional Sciences, Australia</p>
	<p><b>Non-equilibrium multiphase modeling approach for convective drying of potato tissues: the spatial reaction engineering approach (S-REA) (MCF605)</b>  <b>X. Dong Chen<sup>a, b</sup></b>, A. Putranto<sup>b</sup>  <sup>a</sup>Department of Chemical and Biochemical Engineering, Xiamen University, China, <sup>b</sup>Department of Chemical Engineering, Monash University, Australia</p>
	<p><b>Transport in deformable food materials: a poromechanics approach (MCF617)</b>  A. Dhall, <b>A.K. Datta</b>  Biological and Environmental Engineering, Cornell University, USA</p>
	<p><b>Kinetic modeling of mass transfer during deep fat frying of shrimp nuggets coated with different batter formulation (MCF627)</b>  <b>M. Mohebbi</b>  Department Of Food Science And Technology, Ferdowsi University Of Mashhad, Iran</p>
	<p><b>The absorption of 2-acetyl-1-pyrroline during cooking of rice (Oryza sativa L.) with Pandan (Pandanum amaryllifolius Roxb.) leaves (MCF678)</b>  <b>F. Yahya<sup>a, b</sup></b>, P.J. Fryer<sup>a</sup>, S. Bakalis<sup>a</sup>  <sup>a</sup>School of Chemical Engineering, University of Birmingham, UK, <sup>b</sup>Department of Food Science, Faculty of Agriculture and Food Science, Universiti Malaysia, Malaysia</p>
	<p><b>Modeling flavor development in cereal based foams under thermal treatment (MCF722)</b>  S. Mack, <b>M.A. Hussein</b>, T. Becker  Technische Universitaet Muenchen, Germany</p>
	<p><b>3D Pore scale network model for the transport of liquid water, water vapor and oxygen in polymeric films (MCF726)</b>  <b>L.A. Segura<sup>a</sup></b>, J.E. Paz<sup>a</sup>  <sup>a</sup>Food Engineering Department, Universidad del Bío-Bío, Chile</p>
	<p><b>Modelling of transport processes during osmo-dehydro-freezing (MCF961)</b>  A.M. Goula, <b>H.N. Lazarides</b>  Department of Food Science and Technology, Aristotle University of Thessaloniki, Greece</p>
	<p><b>Use of simulator to predict the behaviour of separation step on supercritical fluid extraction process (MCF1067)</b>  <b>J.M. Prado</b>, M.A.A. Meireles  LASEFI/DEA/FEA, University of Campinas, Brazil</p>
	<p><b>Phenomenological characterization of chilling of pork carcasses (MCF1119)</b></p>

	<b>A. Jaques<sup>a</sup></b> , S. Almonacid <sup>a,b</sup> , R. Simpson <sup>a,b</sup> , D. Jaques <sup>a</sup> , F. Lacenlotti <sup>a</sup> , M. Pinto <sup>a</sup> <i><sup>a</sup>Universidad Técnica Federico Santa María, Chile, <sup>b</sup>Centro Regional para el Estudio de Alimentos Saludables, Chile</i>
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<b>Session : Modeling and Control of Food Processes (MCF 0 )</b>	
<b>WEDNESDAY May 25: 08:00-12:30</b>	
	<b>Thermal food processing computation software (MCF12)</b> <b>A. Abakarov</b> <i>Universidad Politécnica de Madrid, Spain</i>
	<b>A multi-criteria decision making approach for food engineering (MCF15)</b> <b>A. Abakarov</b> <i>Universidad Politécnica de Madrid, Spain</i>
	<b>Dynamic analysis of the heating process for liquid egg products and tuning controller (MCF88)</b> <b>P. de Souza Castro</b> , P. Akemi Makiyama, V. Silveira Jr <i>Faculty of Food Engineering, State University of Campinas, Brazil</i>
	<b>The complex system science for optimal strategy of management of a food system: the camembert cheese ripening (MCF136)</b> <b>N. Perrot<sup>a,b</sup></b> , S. Mesmoudi <sup>b</sup> , R. Reuillon <sup>b</sup> , E. Lutton <sup>c</sup> , I. Alvarez <sup>d</sup> <i><sup>a</sup>UMR 782 Génie Microbiologique et Procédés Alimentaires, AgroParisTech, France, <sup>b</sup>Institut des Systèmes complexes de Paris Ile de France, ISCFIF, France, <sup>c</sup>INRIA, Saclay Ile de France, France, <sup>d</sup>Cemagref, France</i>
	<b>Model identification of the ice-cream crystallization process (MCF163)</b> <b>C. Vilas<sup>a</sup></b> , E. Balsa-Canto <sup>a</sup> , M. Arellano <sup>b</sup> , H. Benkhelifa <sup>b</sup> , G. Alvarez <sup>b</sup> , D. Flickb, D. Leducq <sup>b</sup> , A. Alonso <sup>a</sup> <i><sup>a</sup>Process Engineering Group, IIM-CSIC, Spain, <sup>b</sup>UMR 1145 Génie Industriel Alimentaire, INRA, France</i>
	<b>Design and construction of a batch oven for investigation of industrial continuous baking processes (MCF345)</b> <b>M. Stenby<sup>a</sup></b> , B. Nielsen <sup>b</sup> , J. Risum <sup>a</sup> <i><sup>a</sup>National Food Institute, Technical University of Denmark, Denmark, <sup>b</sup>Haas-Meincke A/S</i>
	<b>Enhancing the energy efficiency of pulsed electric field induced microbial inactivation by multiphysics modelling (MCF408)</b> <b>K. Knoerzer, R. Buckow</b> <i>CSIRO Food and Nutritional Sciences, Australia</i>
	<b>Derivation of postharvest fruit behavior reduced order models for online monitoring and control of quality parameters during refrigeration (MCF451)</b> <b>F. Varas<sup>b</sup></b> , D. Rivas <sup>a</sup> , C. Vilas <sup>a</sup> , A. Alonso <sup>a</sup> <i><sup>a</sup>Process Engineering Group, IIM-CSIC, Spain, <sup>b</sup>Department of Applied Mathematics, University of Vigo, Spain</i>
	<b>Improvements of air flow distribution in a freezing tunnel using Airpak (MCF475)</b> <b>M. Justo Alonso<sup>a</sup></b> , T. Andresen <sup>a</sup> , F. Frydenlund <sup>a</sup> , K. Norne Widell <sup>b</sup> <i><sup>a</sup>SINTEF Energy research, Norway, <sup>b</sup>Norwegian University of Science and Technology, Norway</i>
	<b>Influence of changes in pH during milk coagulation process on ultrasonic phase velocities of milk (MCF566)</b> <b>T. Nishizu</b> , E. Isaji, K. Takatsu, S. Okabe, M. Kawabta, K. Goto <i>Food Process Engineering Lab., Gifu University, Japan</i>
	<b>Study of laminar mixing in kenics static mixer by using positron emission particle tracking (PEPT) (MCF656)</b> <b>S. Bakalis</b> , M. Rafiee, P.J. Fryer, A. Ingram <i>School of Chemical Engineering, University of Birmingham, UK</i>
	<b>Numerical estimation of the effective moisture diffusivity during microwave heating of food (MCF705)</b> <b>O. Rouaud</b> , S. Curet-Ploquin, S. Chevallier <i>ONIRIS/CNRS/GEPEA, LUNAM Université, France</i>
	<b>DREAM - Design and development of REAListic food Models with well-</b>

	<p><b>characterised micro- and macro- structure and composition (MCF1220)</b>  <b>P. Raspor<sup>a</sup></b>, L. Baša<sup>a</sup>, M.A.V. Axelos<sup>b</sup>  <sup>a</sup><i>Microbiology and Food Safety, University of Ljubljana, Slovenia,</i>  <sup>b</sup><i>Département Caractérisation et Elaboration des Produits issus de l'Agriculture (CEPIA), INRA, France</i></p>
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<b>Session : Food Process Design and Economics (FPD 1)</b>	
<b>TUESDAY May 24: 8:30-13:00</b>	
	<p><b>Honey bees: As a role model in production and organization activities (Review) (FPD284)</b>  F. Güney  <i>Apiculture Research Institute, Turkey</i></p>
	<p><b>Improving the energy efficiency of traditional multi-stage steam-jet-ejector vacuum systems for deodorizing edible oils (FPD405)</b>  S. Akterian  <i>University of food technologies, Bulgaria</i></p>
	<p><b>Power Cuts in a Refrigerator: Effects on Temperature Profiles and Food Quality During Storage (FPD406)</b>  J.-H. Tan, M. Farid, <b>B. James</b>, F.V.M. Silva</p>
	<p><b>Effect of storage conditions on dried vegetal pear quality (FPD584)</b>  <b>G. Luna<sup>a</sup></b>, C.E. Xotlanihua<sup>a</sup>, R. Cerecero<sup>a</sup>, M. Jiménez<sup>b</sup>, M. Calderón<sup>c</sup>  <sup>a</sup><i>División de Estudios de Posgrado e Investigación, Instituto Tecnológico de Orizaba, México,</i> <sup>b</sup><i>Instituto de Ciencias Básicas, Universidad Veracruzana, México,</i> <sup>c</sup><i>Laboratorio de Investigación en Alimentos, Instituto Tecnológico de Tepic, México</i></p>
	<p><b>Estimating analytically the capacity of batch plants with shared equipment: a yoghurt plant case study (FPD629)</b>  <b>A. Koulouris</b>  <i>Alexandria Technological Educational Institute, Greece</i></p>
	<p><b>Reducing energy consumption in food drying: opportunities in desiccant adsorption and other dehumidification strategies (FPD761)</b>  J.C. Atuonwu<sup>a</sup>, <b>X. Jin<sup>a</sup></b>, G. van Straten<sup>a</sup>, H.C. van Deventer<sup>b</sup>, A.J.B. van Boxtel<sup>a</sup>  <sup>a</sup><i>Systems and Control Group, Wageningen University, Netherlands,</i> <sup>b</sup><i>TNO Quality of Life, Netherlands</i></p>

<b>Session : Hygienic design and operation of food plants (HDO 1)</b>	
<b>TUESDAY May 24: 8:30-13:00</b>	
	<p><b>Evaluation of rhamnolipids surfactants as agents to reduce the adhesion of <i>Staphylococcus aureus</i> to polystyrene surfaces (HDO249)</b>  M.Z.V. Gomes, <b>M. Nitschke</b>  <i>Chemistry Institute of São Carlos, University of São Paulo, Brazil</i></p>
	<p><b>Bioindicators for UV-radiation - resistance of conidiospores of different <i>Aspergillus niger</i> strains (HDO300)</b>  <b>J. Wunderlich</b>, P. Muranyi, C. Uhl, K. Haas  <i>Fraunhofer Institute for Process Engineering and Packaging IVV, Department Food Quality, Germany</i></p>
	<p><b>Screening of Allergies and respiratory symptoms in Portuguese Fish Industries (HDO422)</b>  M. Costa e Silva<sup>a</sup>, <b>R. Costa<sup>a</sup></b>, J. Fonseca<sup>b</sup>  <sup>a</sup><i>CERNAS, Escola Superior Agrária, Instituto Politécnico de Coimbra, Portugal,</i> <sup>b</sup><i>Faculdade de Medicina da Universidade do Porto, Hospital de S. João, Portugal</i></p>
	<p><b>Cleaning of sweet condensed milk: identified industrial improvements using a pilot plant (HDO862)</b>  <b>K. Asteriadou</b>, A. Malik Othman, P.T. Robbins, P.J. Fryer  <i>Centre of Formulation Engineering, University of Birmingham, UK</i></p>

	<p><b>Cleaning in place: a source of contamination of food processing line? (HDO801)</b>  <b>C. Faille<sup>a</sup>, T. Benezech<sup>a</sup>, Y. Sylla<sup>a</sup>, W. Blel<sup>b</sup></b>  <sup>a</sup>INRA, UR638 Interface Processes and Hygiene of Materials France,  <sup>b</sup>Laboratoire d'Ingénierie des MATériaux de Bretagne (LIMAT B - EA 4250), France</p>
	<p><b>Fouling studies of food fat (HDO966)</b>  <b>J.-Y. Huang<sup>a</sup>, Y.M.J. Chew<sup>b</sup>, D. Ian Wilson<sup>a</sup></b>  <sup>a</sup>Department of Chemical Engineering and Biotechnology, University of Cambridge, UK, <sup>b</sup>Department of Chemical Engineering, University of Bath, UK</p>
	<p><b>Removability of bacterial spores from solid surfaces during cleaning (HDO1053)</b>  <b>T. Sakiyama, Y. Nanasaki, T. Hagiwara, H. Watanabe</b>  Tokyo University of Marine Science and Technology, Japan</p>
	<p><b>Use of ozone in Clean in Place (CIP) systems at food processing plants (HDO1235)</b>  <b>A. Canut, I. Llorca, V. Martinez, A. Pascual</b>  Ainia, Research Association for Food Industry, Spain</p>

<b>Session : Food Waste Engineering (FEW 1)</b>	
<b>WEDNESDAY May 25: 08:00-12:30</b>	
	<p><b>Pretreatment and hydrolysis of cellulosic agricultural wastes with a cellulase-producing Streptomyces for bioethanol production (FEW38)</b>  Chuan-Liang Hsu<sup>a</sup>, Ku-Shang Chang<sup>b</sup>, Yi-Huang Chang<sup>b</sup>, <b>Hung-Der Jang<sup>b</sup></b>  <sup>a</sup>Department of Food Science, Tunghai University, Taiwan, <sup>b</sup>Department of Food Science, Yuanpei University, Taiwan</p>
	<p><b>Effect of carbon source and high C/N ratio in the cellulosic hydrolysate-based media on the crude lipid contents and unsaturated fatty acid compositions of yeasts (FEW39)</b>  <b>C.-L. HSU<sup>B</sup>, Y.-H. CHANG<sup>A</sup>, K.-S. CHANG<sup>A</sup>, H.-D. JANG<sup>A</sup></b>  <sup>a</sup>Department of Food Science, Yuanpei University, Taiwan, <sup>b</sup>Department of Food Science, Tunghai University, Taiwan</p>
	<p><b>Statistical models discrimination for thin-layer drying of industry citrus by-products (FEW201)</b>  <b>F.B. Freire, H. Perazzini, J.T. Freire</b>  Chemical Engineering Department, Federal University of São Carlos, Brazil</p>
	<p><b>Mass transfer analysis of citrus industry by-products during drying in a fixed bed (FEW213)</b>  <b>F.B. Freire, H. Perazzini, M.T. Bitti, J.T. Freire</b>  Drying Center, Chemical Engineering Department, Federal University of São Carlos, Brazil</p>
	<p><b>Optimization of lipids enzymatic hydrolysis present in swine slaughterhouse effluents (FEW253)</b>  <b>A. Pinto Kempka</b>  Food Engineering Department, Santa Catarina State University, Brazil</p>
	<p><b>Extraction and characterization of pectins from agricultural byproducts; conventional chemical versus eco-friendly physical/enzymatic treatments (FEW266)</b>  <b>J. Lim<sup>a</sup>, B. Min<sup>a</sup>, Y.J. Kim<sup>a</sup>, S. Ko<sup>a</sup>, C.G. Kang<sup>b</sup>, S. Lee<sup>a</sup></b>  <sup>a</sup>Department of Food Science and Technology, Sejong University, Republic of Korea, <sup>b</sup>Research Center, Ottogi corporation, Republic of Korea</p>
	<p><b>New prospects for high quality ingredients obtained from citrus fruit peel (FEW478)</b>  <b>G. Cortellino, S. Gobbi, D. Torreggiani</b>  <b>Research Unit of Food Technology - Council of Agricultural Research, Italy</b></p>
	<p><b>Production and utilization of food additives from olive mill wastewater (FEW479)</b>  <b>E. Tornberg<sup>b</sup>, C.M. Galanakis<sup>a</sup>, C. Barbier<sup>b</sup></b>  <sup>a</sup>Department of Environmental Engineering, Technical University of Crete,</p>

	Greece, <sup>b</sup> Department of Food Technology, Lund University, Sweden
	<b>Removal of phenolic compounds from olive mill wastewater by adsorbent resins (FEW708)</b> T. Kocadağlı <sup>a</sup> , B. Ataç Mogol <sup>a</sup> , V. Gökmen <sup>a,b</sup> <sup>a</sup> Department of Food Engineering, <sup>b</sup> Food Research Center, Hacettepe University, Ankara, Turkey
	<b>Proposal for use of pseudostem from banana tree (Musa cavendish) (FEW893)</b> D.G. Feriotti, A.M. Iguti Maua Institute of Technology, Brazil
	<b>Process optimization for recovery of carotenoids from tomato waste (FEW987)</b> I.F.Strati, V. Oreopoulou Laboratory of Food Chemistry and Technology, National Technical University of Athens, Greece
	<b>Soluble dietary fiber generation from apple pomace (FEW1013)</b> M.D. Bibbins-Martínez, B. Enciso-Chávez, S.B. Nava Galicia, D. Castillo Hernández CIBA-IPN, México
	<b>Production of biosurfactants by Bacillus subtilis with addition of glycerol from biodiesel production in the culture medium (FEW1111)</b> A.P. Resende Simiqueli, C.J. de Andrade, G.M. Pastore Department of Food Science, University of Campinas, Brazil

<b>Session : Innovation management (INM 1)</b>	
	<b>Monitoring of acrylamide content in wafers and biscuits and mitigation strategies in diabetic products (INM343)</b> K. Kukurová <sup>a</sup> , Z. Ciesarová <sup>a</sup> , L. Marková <sup>a,b</sup> , J. Fencel <sup>a</sup> VUP Food Research Institute, Slovak Republic, <sup>b</sup> Faculty of Chemistry, Brno University of Technology, the Czech Republic
	<b>“Education for Employment” in Tanzania (INM358)</b> D.G. Mercer <sup>a</sup> , P.A. Remillard <sup>b</sup> , P.A. Goodman <sup>b</sup> <sup>a</sup> Department of Food Science, University of Guelph, Canada, <sup>b</sup> University of Guelph, Kemptville Campus, Canada
	<b>Environmental and food safety management systems, according to ISO 14001 and ISO 22000 in fish processing plants: experiences, critical factors and possible future strategies. (INM553)</b> A.J. Weyandt <sup>a</sup> , S.R. Reis da Costa <sup>b</sup> , M. Leonor Nunes <sup>c</sup> , A. Gaspar <sup>d</sup> <sup>a</sup> INMETRO, Brazil, <sup>b</sup> UFRRJ, Brazil, <sup>c</sup> IPIMAR, Portugal, <sup>d</sup> UFRRJ, Brazil

<b>Session : Food packaging and materials interaction (FMS 1 - AFT)</b>	
<b>THURSDAY May 26: 8:30-13:00</b>	
	<b>Evaluation of the biocide properties of whey-protein edible films with potassium sorbate to control non-O157 Shiga Toxin-producing Escherichia coli (AFT122)</b> R.A. Verdini <sup>a</sup> , L.M. Pérez <sup>a</sup> , C.E. Balagué <sup>b</sup> , A.C. Rubiolo <sup>c</sup> <sup>a</sup> Departamento de Química Analítica, Universidad Nacional de Rosario (UNR) & Instituto de Química Rosario (IQUIR, UNR-CONICET), Argentina, <sup>b</sup> Área Bacteriología Clínica, Universidad Nacional de Rosario, Argentina, <sup>c</sup> Instituto de Desarrollo Tecnológico para la Industria Química (INTEC), Universidad Nacional del Litoral, Argentina
	<b>Effect of drying temperature and beeswax content on moisture sorption isotherms of whey protein emulsion films (AFT123)</b> M. Soazo <sup>a</sup> , A.C. Rubiolo <sup>a</sup> , R.A. Verdini <sup>b</sup> <sup>a</sup> Instituto de Desarrollo Tecnológico para la Industria Química (INTEC), CONICET, Universidad Nacional del Litoral, Argentina, <sup>b</sup> Departamento de Química Analítica, Facultad de Ciencias Bioquímicas y Farmacéuticas, Universidad Nacional de Rosario (UNR) & Instituto de Química Rosario (IQUIR,

	<i>UNR-CONICET), Argentina</i>
	<b>Multilayer, flexible food packaging structures: Design and response of plastic films to accelerated ageing (FMS134)</b> P.A. Tarantili <i>National Technical Univ. of Athens, School of Chemical Eng., Polymer Technology Lab., Greece</i>
	<b>Individual and combined performance of nisin and potassium sorbate supported in tapioca starch edible films (AFT189)</b> C. Basch <sup>a</sup> , J. Carpenco <sup>a</sup> , R.J. Jagus <sup>a</sup> , S. Flores <sup>b,c</sup> <sup>a</sup> <i>Departamento de Ingeniería Química, Universidad de Buenos Aires, Argentina,</i> <sup>b</sup> <i>Departamento de Industrias, Universidad de Buenos Aires, Argentina,</i> <sup>c</sup> <i>Consejo Nacional de Investigaciones Científicas y Técnicas (CONICET)</i>
	<b>Effects of whey protein edible coating on bacterial, chemical and sensory characteristics of frozen common Kilka (<i>Clupeonella delitula</i>) (AFT222)</b> M. Seifzadeh <sup>a</sup> , A.A. Motallebi <sup>b</sup> , M.T. Mazloumi <sup>b</sup> <sup>a</sup> <i>Iranian fisheries national fish processing center, Iran,</i> <sup>b</sup> <i>Iranian Fisheries Research Organization, Iran</i>
	<b>Food structure and migration of additives from plastic packaging (FMS342)</b> K. Scharnhorst, I. Steiner <i>Research Area of Natural Products and Food Chemistry, Institute of Chemical Engineering, Vienna University of Technology, Austria</i>
	<b>Development and characterization of composite edible films from mucilage of <i>Salvia hispanica</i> and whey protein concentrate (FMS379)</b> L. A. Muñoz <sup>a,b</sup> , J.M. Aguilera <sup>b</sup> , A. Cobos <sup>a</sup> , O. Diaz <sup>b</sup> <sup>a</sup> <i>Universidad de Santiago de Compostela, Facultad de Ciencias, Departamento de Química Analítica, Nutrición y Bromatología, Área de Tecnología de Alimentos, Spain,</i> <sup>b</sup> <i>Pontificia Universidad Católica de Chile, Facultad de Ingeniería, Departamento de Ingeniería Química y Bioprocesos, Chile</i>
	<b>Quality characteristics of air-dried apple rings: influence of storage time and fruit maturity measured by time-resolved reflectance spectroscopy (AFT439)</b> A. Rizzolo <sup>a</sup> , M. Vanoli <sup>a,b</sup> , G. Cortellino <sup>a</sup> , L. Spinelli <sup>c</sup> , A. Torricelli <sup>b</sup> <sup>a</sup> <i>Consiglio per la Ricerca e Sperimentazione in Agricoltura – Unità di ricerca per i processi dell'industria agroalimentare (CRA-IAA), Italy,</i> <sup>b</sup> <i>Dipartimento di Fisica, Politecnico di Milano, Italy,</i> <sup>c</sup> <i>Istituto di Fotonica e Nanotecnologie – CNR, Italy</i>
	<b>Effects of clay type and content on mechanical, water barrier and antimicrobial properties of agar-based nanocomposite films (AFT472)</b> S.-I. Hong <sup>a</sup> , H.-H. Lee <sup>a</sup> , J.-W. Rhim <sup>b</sup> <sup>a</sup> <i>Korea Food Research Institute, Republic of Korea,</i> <sup>b</sup> <i>Mokpo National University, Republic of Korea</i>
	<b>Electrospinning of polystyrene fibers functionalized with inclusion complex of 1-methylcyclopropene and <math>\alpha</math>-cyclodextrin (FMS504)</b> T. Loon Neoh, H. Yoshii <i>Department of Applied Biological Science, Kagawa University, Japan</i>
	<b>Monitoring and controlling system based on configuration software of microwave vacuum drying machine (AFT601)</b> Q. Han, S. Li, Y. Li, J. Wang, J. Ma, D. Zhao <i>Chinese Academy of Agricultural Mechanization Sciences, China</i>
	<b>Antimony leaching from polyethylene terephthalate (PET) plastics used for beverage in Japan (FMS615)</b> Saowaluk Rungchang <sup>a</sup> , Phunsiri Suthiluk <sup>b</sup> , Sonthaya Numthum <sup>a</sup> , Takaaki Satake <sup>a</sup> <sup>a</sup> <i>Graduate School of Life and Environmental Sciences, University of Tsukuba, Japan,</i> <sup>b</sup> <i>School of Agro-Industry, Mae Fah Luang University, Thailand</i>
	<b>Modelling of aroma compounds diffusion in polymeric films using artificial neural networks (FMS637)</b> B. Bolouri <sup>a</sup> , S.M.A. Ebrahimzadeh Mousavi <sup>b</sup> <sup>a</sup> <i>Department of Food Science and Technology, Islamic Azad University, Iran,</i> <sup>b</sup> <i>Department of Food Science and Technology, University of Tehran, Iran</i>
	<b>Predicted versus steady state aroma transfer through packaging films</b>

	<p><b>(FMS639)</b>  <b>B. Bolouri<sup>a</sup></b>, S.M.A. Ebrahimzadeh Mousavi<sup>b</sup>  <sup>a</sup><i>Department of Food Science and Technology, Science and Research Branch, Islamic Azad University, Iran, and LSGA, ENSAIA-INPL, Nancy University, Nancy, France,</i> <sup>b</sup><i>Department of Food Science and Technology, Faculty of Biosystem Engineering, College of Agriculture &amp; Natural Resources, University of Tehran, Iran</i></p>
	<p><b>Development of active packaging containing natural antioxidants (FMS730)</b>  <b>C. Contini<sup>a</sup></b>, M.G. Katsikogianni<sup>b</sup>, F.T. O'Neill<sup>b</sup>, M. O'Sullivan<sup>a</sup>, D.P. Dowling<sup>b</sup>, F.J. Monahan<sup>a</sup>  <sup>a</sup><i>UCD School of Agriculture, Food Science and Veterinary Medicine, University College Dublin, Ireland,</i> <sup>b</sup><i>UCD School of Electrical, Electronic and Mechanical Engineering, University College Dublin, Ireland</i></p>
	<p><b>Oxygen scavenging films for food application (AFT802)</b>  D. Gibis<sup>a</sup>, <b>K. Rieblinger<sup>b</sup></b>  <sup>a</sup><i>Fraunhofer Institute for Process Engineering and Packaging, Germany,</i> <sup>b</sup><i>Fraunhofer Institute for Process Engineering and Packaging, Germany</i></p>
	<p><b>Modelling passive modified atmosphere packaging of strawberries: numerical analysis and model validation (AFT808)</b>  <b>S. Barrios<sup>a</sup></b>, P. Lema<sup>a</sup>, F. Marra<sup>b</sup>  <sup>a</sup><i>Instituto de Ingeniería Química, Facultad de Ingeniería, Universidad de la República, Uruguay,</i> <sup>b</sup><i>Department of Industrial Engineering, University of Salerno, Italy</i></p>
	<p><b>Physical-chemical properties of alginate/chitosan composite films containing natamycin as antimicrobial agent (AFT840)</b>  <b>M. Altenhofen da Silva</b>, A.C. Krause Bierhalz, T. Guenter Kieckbusch  <i>School of Chemical Engineering, University of Campinas (FEQ/UNICAMP), Brazil</i></p>
	<p><b>Banana flour films (<i>Musa paradisiaca</i>): Evaluation of film properties in terms of process variables (AFT849)</b>  <b>F.C. Menegalli<sup>a</sup></b>, F.M. Pelissari<sup>a</sup>, M.M. Andrade-Mahecha<sup>a</sup>, P. José do Amaral Sobral<sup>b</sup>  <sup>a</sup><i>Departament of Food Engineering, State University of Campinas, Brazil,</i> <sup>b</sup><i>Departament of Food Engineering, University of São Paulo, Brazil</i></p>
	<p><b>Life cycle assessment of multilayer polymer film used on food packaging field (AFT918)</b>  <b>V. Siracusa<sup>a</sup></b>, M. Dalla Rosa<sup>b</sup>, S. Romani<sup>b</sup>, P. Rocculi<sup>b</sup>, U. Tylewicz<sup>b</sup>  <sup>a</sup><i>Department of Industrial and Mechanical Engineering, University of Catania, Italy,</i> <sup>b</sup><i>Department of Food Science, University of Bologna, Italy</i></p>
	<p><b>Modified atmosphere packaging failure and its effect on the microbiological quality of the product (FMS951)</b>  <b>E. Bezirtzoglou<sup>a</sup></b>, C. Voidarou<sup>a</sup>, G. Rozos<sup>a</sup>, A. Alexopoulos<sup>a</sup>, S. Plessas<sup>a</sup>, E. Stavropoulou<sup>a</sup>, P.G. Demertzis<sup>b</sup>, K. Demertzi-Akrida<sup>b</sup>  <sup>a</sup><i>Democritus University of Thrace, Faculty of Agricultural Development, Department of Food Science and Technology, Laboratory of Microbiology, Biotechnology and Hygiene, Greece,</i> <sup>b</sup><i>University of Ioannina, Section of Industrial and Food Chemistry, Department of Chemistry Greece</i></p>
	<p><b>Edible films-based on κ-carrageenan/Locust bean gum – effects of different polysaccharide ratios on film properties (AFT998)</b>  <b>A.A. Vicente</b>, J.T. Martins, M.A. Cerqueira, A.I. Bourbon, A.C. Pinheiro  <i>IBB – Institute for Biotechnology and Bioengineering, Universidade do Minho, Portugal</i></p>
	<p><b>Release of natamycin from alginate and pectin films intended for food packaging (AFT1047)</b>  <b>T. Guenter Kieckbusch</b>, A.C. Krause Bierhalz, M. Altenhofen da Silva  <sup>a</sup><i>School of Chemical Engineering, University of Campinas, Brazil</i></p>
	<p><b>Evaluation of Internal Organic Coating of Metal Packaging in Packaging) Cupuaçu Pulp (<i>Theobroma Grandiflorum</i> Schum) (FMS1055)</b>  A.M.P.F. Felipe<sup>a</sup>, <b>C.M.A. Freire<sup>b</sup></b>  <sup>a</sup><i>Universidade Federal do Pará, Brasil,</i> <sup>b</sup><i>Universidade Estadual de Campinas, Brasil</i></p>



	<p><b>Prolongation of table olive shelf-life by combining edible coating application and modified atmosphere packaging (MAP) (AFT1063)</b>  P. Moutsatsou<sup>a</sup>, C. Tzia<sup>a</sup>, T. Kerasiotis<sup>b</sup>, D. Skondras<sup>b</sup>  <sup>a</sup>Laboratory of Food Chemistry and Technology, School of Chemical Engineering, National Technical University of Athens, Greece, <sup>b</sup>Gaea Products S.A., Greece</p>
	<p><b>Barrier Properties of Carrageenan/Pectin Biodegradable Composite Films (AFT1089)</b>  I.M. Coelho<sup>b</sup>, V.D. Alves<sup>a</sup>, R. Castelló<sup>b</sup>, A.R. Ferreira<sup>b</sup>, N. Costa<sup>b</sup>, I.M. Fonseca<sup>b</sup>  <sup>a</sup>CEER – Biosystems Engineering, Technical University of Lisbon, Portugal, <sup>b</sup>Requimte/CQFB, Universidade Nova de Lisboa, Portugal</p>
	<p><b>Obtainment of modified banana starch films by extrusion processing and its partial characterization (AFT1126)</b>  J.R. Rendón-Villalobos<sup>a</sup>, J. Solorza-Feria<sup>a</sup>, J. Pérez-González<sup>b</sup>  <sup>a</sup>Centro de Desarrollo de Productos Bióticos del IPN, MÉXICO, <sup>b</sup>Laboratorio de Reología, Escuela Superior de Física y Matemáticas, Instituto Politécnico Nacional, MÉXICO</p>
	<p><b>Linseed Mucilage and Chitosan composite films: Preparation, physical, mechanical and microstructure properties (FMS1196)</b>  L.E. Latorre Salamanca<sup>a</sup>, L.E. Pérez Cabrera<sup>a</sup>, G.C. Díaz Nárvaez<sup>a</sup>, L.R. Barba de Alba<sup>b</sup>  <sup>a</sup>Department of Food Technology, Universidad Autónoma de Aguascalientes, Mexico, <sup>b</sup>Department of Agriculture, Universidad Autónoma de Aguascalientes, Mexico.</p>
	<p><b>Analysis of the effect of perforation on the permeability of biodegradable non-barrier Films (FMS1251)</b>  A. Mistriotis<sup>a</sup>, A. Giannoulis<sup>a</sup>, D. Giannopoulos<sup>a</sup>, D. Briassoulis<sup>a</sup>  <sup>a</sup>Agricultural University of Athens, Depart of Natural Resources and Agricultural Engineering, Greece</p>

<b>Session : Food dispersions and emulsions (FMS 2)</b>	
<b>TUESDAY May 24: 8:30-13:00</b>	
	<p><b>Rheological and microstructural characterization of whey protein isolate (WPI) stabilized emulsions formed by ultrasound (FMS17)</b>  P. Bellalta<sup>a</sup>, E. Troncoso<sup>b</sup>, R.N. Zúñiga<sup>b</sup>, J.M. Aguilera<sup>b</sup>  <sup>a</sup>Department of Chemical Engineering, Universidad de Santiago de Chile, Chile, <sup>b</sup>Department of Chemical and Bioprocesses Engineering, Pontificia Universidad Católica de Chile, Chile</p>
	<p><b>Effect of processing conditions and composition on sodium caseinate emulsions stability (FMS191)</b>  C. Huck-Iriart<sup>a,b</sup>, R.J. Candal<sup>b,c</sup>, M.L. Herrera<sup>a</sup>  <sup>a</sup>University of Buenos Aires, FCEN, Argentina, <sup>b</sup>INQUIMAE, CONICET, Argentina, <sup>c</sup>National University of San Martin (UNSAM), School of Science and Technology, Campus Miguelete, Argentina</p>
	<p><b>Beta-carotene delivery systems stabilised by dairy proteins (FMS197)</b>  L. Cornacchia, Y.H. Roos  School of Food and Nutritional Sciences, University College Cork, Ireland</p>
	<p><b>Antioxidative properties of acyl ascorbates in o/w emulsion (FMS240)</b>  Y. Watanabe<sup>a1</sup>, S. Adachi<sup>b</sup>  <sup>a</sup>Department of Biotechnology and Chemistry, Faculty of Engineering, Kinki University, Japan, <sup>b</sup>Division of Food Science and Biotechnology, Graduate School of Agriculture, Kyoto University, Japan</p>
	<p><b>Development of nanoemulsions by an emulsification-evaporation technique (FMS271)</b>  E. Troncoso<sup>a</sup>, J.M. Aguilera<sup>a</sup>, D.J. McClements<sup>b</sup>  <sup>a</sup>Department of Chemical and Bioprocesses Engineering, Pontificia Universidad Católica de Chile, Chile, <sup>b</sup>Department of Food Science, University of</p>

	<i>Massachusetts, USA</i>
	<b>Preparation and characterization of <math>\beta</math>-carotene nanodispersions stabilized by polyglycerol esters of fatty acids using solvent displacement technique (FMS626)</b> L.-J. Yin <sup>a</sup> , P. Wang <sup>a</sup> , L.-T. Li <sup>a</sup> , M. Nakajim <sup>a,b</sup> <sup>a</sup> College of Food Science and Nutritional Engineering, China Agricultural University, China, <sup>b</sup> Graduate School of Life Environmental Sciences, University of Tsukuba, Japan
	<b>O/W emulsions stabilized by whey protein: Influence of heat treatment and high pressure homogenization (FMS880)</b> Ângelo Luiz Fazani Cavallieri <sup>a,b</sup> , Raphaela de Araujo Mantovani <sup>a</sup> , Rosiane Lopes da Cunha <sup>a</sup> <sup>a</sup> Department of Food Engineering, Faculty of Food Engineering, University of Campinas (UNICAMP), Brazil, <sup>b</sup> Department of Food Science, School of Agriculture and Food Engineering, Federal University of Goiás (UFG), Brazil
	<b>Effect of oil content and surfactant addition on color and mechanical properties of hydroxypropyl methylcellulose emulsion-based edible films (FMS957)</b> R.N. Zúñiga <sup>a</sup> , F. Osorio <sup>b</sup> , J.M. Aguilera <sup>a</sup> , F. Pedreschi <sup>a</sup> <sup>a</sup> Department of Chemical and Bioprocess Engineering, Pontificia Universidad Católica de Chile, Chile, <sup>b</sup> Department of Food Science and Technology, Universidad de Santiago de Chile, Chile
	<b>Production characteristics of uniform large soybean oil droplets by microchannel emulsification using asymmetric through-holes (FMS958)</b> M. Nakajima <sup>a,b</sup> , I. Kobayashi <sup>a</sup> , M.A. Neves <sup>a,b</sup> , K. Uemura <sup>a</sup> <sup>a</sup> Food Engineering Division, National Food Research Institute, NARO, Japan, <sup>b</sup> Graduate School of Life and Environmental Sciences, University of Tsukuba, Japan
	<b>O/W emulsions stabilized from synergistic interaction between soy protein fractions (FMS1016)</b> Rosiane Lopes da Cunha, Fabiana de Assis Perrechil, Vitor Amorim Ramos University of Campinas, Campinas, Brazil
	<b>Emulsifying Capability Evaluation of Acylated Gelatin (FMS1017)</b> Rosiane Lopes da Cunha <sup>a</sup> , Cathia dos Reis <sup>a,b</sup> <sup>a</sup> Department of Food Engineering, Faculty of Food Engineering, University of Campinas (UNICAMP), Brazil
	<b>Olive oil micro-emulsions and study of the emulsifying ability of olive oil endogenous components (FMS1061)</b> C. Tzia, V. Polychniatou Laboratory of Food Chemistry and Technology, School of Chemical Engineering, Greece
	<b>Mixing performance of various geometries – Emulsification perspective (FMS1135)</b> S.W. Siddiqui School of Chemical Engineering, University of Birmingham, UK
	<b>Interactions of hydrolysed whey protein fractions/l-carrageenan. Their impact in the formation of sub-micrometer o/w emulsions (FMS1137)</b> I. Mandala <sup>a,b</sup> , Q. Huang <sup>b</sup> <sup>a</sup> Food Science, Rutgers University, NJ, USA) <sup>b</sup> Agricultural University of Athens, Food Science & Technology, Food Engineering Laboratory, Greece
	<b>Impact of effervescent atomization on oil drop size distribution of atomized oil-in-water emulsions (FMS1288)</b> J. Schröder, F. Werner, V. Gaukel, H. P. Schuchmann Karlsruhe Institute of Technology (KIT), Institute of Process Engineering in Life Sciences

<b>Session : Food polymers (FMS 3)</b>	
<b>MONDAY May 23: 8:30-13:00</b>	
	<b>Selection of cassava starch – carnauba wax composite edible coating used to</b>

	<p><b>preserve fresh-cut apples (FMS150)</b>  M. Chiumarelli, M. Dupas Hubinger  <i>Dept. of Food Engineering, School of Food Engineering, University of Campinas, Brasil</i></p>
	<p><b>Magnetic Resonance imaging and NMR relaxometry to understand binding of divalent ions from whey protein hydrogels (FMS154)</b>  M. Oztop<sup>a,b</sup>, M. Rosenberg<sup>c</sup>, K. McCarthy<sup>a,c</sup>, M.J. McCarthy<sup>a,c</sup>  <sup>a</sup><i>Department of Biological &amp; Ag. Engineering, University of California, Davis, USA</i>, <sup>b</sup><i>Department of Food Engineering, Middle East Technical University, Turkey</i>, <sup>c</sup><i>Department of Food Science &amp; Technology, University of California, USA</i></p>
	<p><b>Physicochemical properties of chitosan-essential oils film-forming dispersions. Effect of homogenization treatments (FMS170)</b>  J. Bonilla, M. Vargas, L. Atarés, A. Chiralt  <i>Institute of Food Engineering for Development (IUIAD), Universidad Politécnica de Valencia, Spain</i></p>
	<p><b>Physical properties of chitosan-basil essential oil edible films as affected by oil content and homogenization conditions (FMS171)</b>  J. Bonilla, M. Vargas, L. Atarés, A. Chiralt  <i>Institute of Food Engineering for Development (IUIAD), Universidad Politécnica de Valencia, Spain</i></p>
	<p><b>Mechanical properties of gelatin nanocomposite films prepared by spreading: Effect of montmorillonite concentration (FMS188)</b>  P. José do Amaral Sobral, M.F. Coronado Jorge, F.M. Vanin, R. Aparecida de Carvalho, I.C. Freitas Moraes, A.M. Quinta Barbosa Bittante, S. Fernandes Nassar  <i>Food Engineering Department, FZEA - University of São Paulo, Brazil</i></p>
	<p><b>The effect of K<sup>+</sup>, Ca<sup>2+</sup> and their mixtures on the retention of ethyl butyrate by low acyl gellan gels (FMS304)</b>  V. Evageliou, I. Mavragani, P. Galanaki, M Komaitis  <i>Department of Food Science and Technology, Agricultural University of Athens, Greece</i></p>
	<p><b>Food polymers as gelatine replacers in confectionary industry (FMS308)</b>  D. Komes, D. Horžić, A. Belščak-Cvitanović  <i>Faculty of Food Technology and Biotechnology, University of Zagreb, Croatia</i></p>
	<p><b>Application of different methods for carbohydrates determination in raw materials and confectionery products enriched with dietary fibres (FMS309)</b>  D. Komes, A. Belščak-Cvitanović, D. Horžić, L. Babahmetović  <i>Faculty of Food Technology and Biotechnology, University of Zagreb, Croatia</i></p>
	<p><b>Composition, physicochemical and morphological characterization of pumpkin flour (FMS328)</b>  G. Schleining<sup>b</sup>, M. Saeleaw<sup>a,b</sup>  <sup>a</sup><i>Faculty of Home Economics Technology, Rajamangala University of Technology Krungthep, Thailand</i>, <sup>b</sup><i>Department of Food Sciences and Technology, BOKU University of Natural Resources and Life Sciences, Austria</i></p>
	<p><b>Effect of saturated and unsaturated fatty acids on structural and optical properties of corn starch-glycerol based films (FMS445)</b>  A. Jiménez<sup>a</sup>, P. Talens<sup>b</sup>, A. Chiralt<sup>a</sup>  <sup>a</sup><i>Instituto Universitario de Ingeniería de Alimentos para el Desarrollo, Universitat Politècnica de València, Spain</i>, <sup>b</sup><i>Departamento de Tecnología de Alimentos, Universitat Politècnica de València, Spain</i></p>
	<p><b>Thermal analysis and rheological properties of portuguese nut starches isolated by alkali and enzymatic methods (FMS561)</b>  P. Correia<sup>a</sup>, M. Cristiana-Nunes<sup>b,c</sup>, L. Beirão-da-Costa<sup>c</sup>  <sup>a</sup><i>CI&amp;DETS, Escola Superior Agrária, Instituto Politécnico de Viseu, Portugal</i>, <sup>b</sup><i>Núcleo de Investigação em Engenharia Alimentar e Biotecnologia, Instituto Piaget-ISEIT de Almada, Portugal</i>, <sup>c</sup><i>CEER - Biosystems Engineering, Institute of Agronomy, Technical University of Lisbon, Portugal</i></p>
	<p><b>A sodium alginate – pea proteins – water ternary system to design an encapsulating gelled matrix (FMS701)</b>  J.-L. Messian, R. Saurel, A. Assifaoui</p>

	<i>Emma Laboratory, Burgundy University, France</i>
	<b>The influence of sugars on pressure induced starch gelatinization (FMS738)</b> K. Reineke, H. Weich, D. Knorr <i>Technische Universität Berlin, Department of Food Biotechnology and Food Process Engineering, Germany</i>
	<b>Impact of emulsifier-polysaccharide interactions on the stability and rheology of stabilised oil-in-water emulsions (FMS749)</b> K.G. Zinoviadou <sup>a</sup> , T. Moschakis <sup>a</sup> , V. Kiosseoglou <sup>b</sup> , C.G. Biliaderis <sup>a</sup> <sup>a</sup> <i>Department of Food Science and Technology, School of Agriculture Aristotle University of Thessaloniki, Greece,</i> <sup>b</sup> <i>Department of Chemistry, Aristotle University of Greece</i>
	<b>Rheological properties of maltodextrin based fat - reduced confectionery spread systems (FMS766)</b> M. Hadnađev <sup>a</sup> , T. D. Hadnađev <sup>a</sup> , A. Torbica <sup>a</sup> , L. Dokić <sup>b</sup> , V. Krstonošić <sup>c</sup> <sup>a</sup> <i>Institute for Food Technology, Novi sad, Serbia,</i> <sup>b</sup> <i>Faculty of Technology, Novi sad, Serbia,</i> <sup>c</sup> <i>Faculty of medicine, Novi sad, Serbia</i>
	<b>Functional properties and antimicrobial activity of gelatin-based films containing propolis (FMS776)</b> R. A. Carvalho, R.B Bodini, C. S. Favaro-Trindade, P.J.A. Sobral <i>Food Engineering Department, FZEA - University of São Paulo, Brazil</i>
	<b>Impact of sodium chloride and different sodium replacers on the retrogradation kinetics of baked goods (FMS834)</b> M. Beck, M. Jekle, T. Becker <i>Technische Universität München, Institute of Brewing and Beverage Technology, Germany</i>
	<b>Mucoadhesive Polymers for Food Formulations (FMS911)</b> S. Bakalis, M.F. Ali, B.J.L. Le Reverend <i>School of Chemical Engineering, School of Engineering, University of Birmingham, UK</i>
	<b>The phase behaviour of carbohydrate polymer mixtures (FMS1164)</b> F. De Vito <sup>a</sup> , J.L. Kokini <sup>b</sup> , B. Veytsman <sup>c</sup> , P. Painter <sup>d</sup> <sup>a</sup> <i>University of Illinois, USA,</i> <sup>b</sup> <i>University of Illinois, USA,</i> <sup>c</sup> <i>George Mason University, USA,</i> <sup>d</sup> <i>Penn State University, University Park, USA</i>
	<b>Impact of high pressure treatment on the available glucose content of various starch types (FMS1211)</b> M. Papathanassiou <sup>a</sup> , P. Taoukis <sup>a</sup> , K. Reineke <sup>b</sup> , D. Knorr <sup>b</sup> <sup>a</sup> <i>School of Chemical Engineering, NTUA, Greece,</i> <sup>b</sup> <i>Technische Universitaet Berlin, Germany</i>
	<b>Extractio, purification and characterization of a new water-soluble polysaccharide from <i>Acanthophyllum bracteatum</i> roots (FMS1237)</b> K. Jahanbin <sup>a*</sup> , S. Moini <sup>b</sup> , A. R. Gohari <sup>b</sup> , Z. Emam-Djomeh <sup>a</sup> <sup>a</sup> <i>Department of Food Science and Engineering, Faculty of Biosystem Engineering, Campus of Agriculture and Natural Resources, University of Tehran, Iran.</i> <sup>b</sup> <i>Faculty of Pharmacy, Medicinal Plants Research Center, Medical Sciences/University of Tehran, Iran</i>

<b>Session : Food rheology (FMS 4)</b>	
<b>WEDNESDAY May 25: 14:00-18:30</b>	
	<b>Microscopy and texture of raw and cooked cassava (<i>Manihot esculenta</i> Crantz) roots (FMS19)</b> H. Aparecida Maieves <sup>a</sup> , D. Cardoso De Oliveira <sup>a</sup> , C. Bernardo <sup>b</sup> , C.M. De Oliveir <sup>a</sup> Müllera, E.R. Amante <sup>b</sup> <sup>a</sup> <i>Chemistry and Food Engineering Department, Federal University of Santa Catarina, Florianópolis, Brazil,</i> <sup>b</sup> <i>Food Science and Technology Department, Federal University of Santa Catarina, Brazil</i>
	<b>Brama australis gel obtention and rheological characterization (FMS391)</b> F. Osorio, J. Crisostomo, S. Baeza, S. Matiacevich, J. Enrione, O. Skurtys, R. Bustos <i>Dpto. Ciencia y Tecnología Alimentos, Facultad Tecnológica, Universidad de</i>

	<i>Santiago de Chile-USACH, Chile</i>
	<b>Correlation between rheological properties and pectin fractions content of tomato juice during concentration to paste (cold-break process) (FMS395)</b> K. Youssef, A. Shatta, A. Al-Sanabani, S. El-Samahy <i>Faculty of Agriculture, Suez Canal University, Egypt</i>
	<b>Rheological behavior and some quality parameters of date ice cream (FMS397)</b> K. Youssef, T. Moussa-Ayoub, S. El-Samahy <i>Faculty of Agriculture, Suez Canal University, Egypt</i>
	<b>The time dependent rheological characteristics of low- calorie pistachio butter: A response surface methodology (FMS528)</b> B. Emadzadeh <sup>a</sup> , S.M.A. Razavi <sup>b</sup> , M. Nassiri Mahallati <sup>c</sup> , R. Farhoosh <sup>b</sup> <sup>a</sup> <i>Khorasan Research Institute for Food Science and Technology (KRIFST), Iran,</i> <sup>b</sup> <i>Department of Food Science and Technology, Ferdowsi University of Mashhad (FUM), Iran,</i> <sup>c</sup> <i>Department of Agronomy, Ferdowsi University of Mashhad (FUM), Iran</i>
	<b>Rheological effects of some xylanase on doughs from high and low extraction flours (FMS537)</b> M. Ognean <sup>a</sup> , C.F. Ognean <sup>a</sup> , A. Bucur <sup>b</sup> <sup>a</sup> <i>“Lucian Blaga” University from Sibiu, The Faculty of Agricultural Sciences, Food Industry and Environmental Protection, Romania,</i> <sup>b</sup> <i>“Lucian Blaga” University from Sibiu, The Faculty of Sciences, Romania</i>
	<b>Reological behavior of pitanga roxa (Eugenia uniflora) pulp (FMS547)</b> M.A. Chaves <sup>a</sup> , I.M.A.Barreto <sup>a</sup> , C.T. Santos <sup>b</sup> , C.M. Veloso <sup>a</sup> <sup>a</sup> <i>Universidade Estadual do Sudoeste da Bahia (UESB), Brazil,</i> <sup>b</sup> <i>Instituto Federal Bahiano, Senhor do Bonfim, Brazil</i>
	<b>Cluster analysis of rice starch varieties based on processability (FMS622)</b> I. Lee, K. Jin We, J. Jung, S.-W. Kim, S. Ko Sejong University, Department of Food Science and Technology, Republic of Korea
	<b>Stability and rheological properties of fat-reduced mayonnaises by using sodium octenyl succinate starch as fat replacer (FMS643)</b> S. Thaiudom <i>School of Food Technology, Institute of Agricultural Technology, Suranaree University of Technology, Thailand</i>
	<b>Rheological Properties of a Soy Protein Isolate and Concentrate: Effect of Gel Strength (FMS783)</b> T. Varzakas <sup>a</sup> , A. Labropoulos <sup>a</sup> , Anestis, S <sup>b</sup> <sup>a</sup> <i>Technological Institute of Kalamata, Hellas,</i> <sup>b</sup> <i>Technological Institute of Athens, Hellas</i>
	<b>Steady and oscillatory shear behaviour of semi-concentrated starch suspensions (FMS866)</b> M. Mironescu <sup>a</sup> , I.D. Mironescu <sup>b</sup> , L. Oprean <sup>a</sup> <sup>a</sup> <i>Department of Food Biotechnology, Faculty of Agricultural Sciences, Food Engineering and Environmental Protection, University “Lucian Blaga” of Sibiu, Romania,</i> <sup>b</sup> <i>Department of Chemistry and Food Engineering, Faculty of Agricultural Sciences, Food Engineering and Environmental Protection, University “Lucian Blaga” of Sibiu, Romania</i>
	<b>The effect of whey protein concentrate as a fat replacer on the rheological characteristics of yogurt (FMS904)</b> V.P.R. Minim, J.T. Faria, M.C.T.R. Vidigal, M.M.R. Loures, L.A. Minim <i>Department of Food Technology, Federal University of Viçosa, Brazil</i>
	<b>Rheological properties of wheat flour substitutes/alternative crops assessed by Mixolab (FMS910)</b> T. Dapčević Hadnađev, A. Torbica, Miroslav Hadnađev <i>Institute for Food Technology, Serbia</i>
	<b>Rheological properties of emulsions containing milk proteins mixed with xanthan gum (FMS916)</b> S.C. Vázquez Solorio, D. Deyanira Vega Méndez, M.G. Sosa Herrera, L.P. Martínez Padilla <i>Universidad Nacional Autónoma de México, Facultad de Estudios Superiores</i>

	<i>Cuautitlán, Departamento Ingeniería y Tecnología, Laboratorio de Propiedades Reológicas y Funcionales en Alimentos, México</i>
	<b>Influence of wheat bran on wheat dough rheology and subsequent texture of bread (FMS989)</b> K. Katina <sup>a</sup> , H. Chiron <sup>b</sup> , A.-L. Requerre <sup>b</sup> , L. Chanier <sup>b</sup> , K. Poutanen <sup>a</sup> , G. Del Valle <sup>b</sup> <sup>a</sup> VTT, Finland, <sup>b</sup> INRA, France
	<b>Changing of texture and pectin content of Hungarian bred apple genotypes during the storage (FMS1225)</b> G. Ficzek <sup>a</sup> , M. Stéger-Máté <sup>b</sup> , B. Nótin <sup>b</sup> , M. Tóth <sup>a</sup> <sup>a</sup> Department of Pomology, Faculty of Horticultural Science, Budapest Corvinus University, <sup>b</sup> Department of Food Preservation, Faculty of Food Science, Budapest Corvinus University
	<b>Nutritional profiling of wheat germ oil for the value added baked products; Correlation with lipid profile management (FMS1278)</b> M.U. Arshad <sup>a</sup> , F.M. Anjum <sup>b</sup> , A. Arshad <sup>c</sup> <sup>a</sup> Department of Food Science & Technology, University of Sargodha, Pakistan, <sup>b</sup> National Institute of Food Science & Technology, University of Agriculture, Pakistan, <sup>c</sup> Department of Psychiatry and Behavioral Sciences, DHQ Hospital, Pakistan

<b>Session : Food structure, microstructure and nanostructure (FMS 5)</b>	
<b>TUESDAY May 24: 8:30-13:00</b>	
	<b>Structure development studies of soft gels using a dynamic U-tube rheometer of novel design (FMS195)</b> S.N. Raphaelides, Z. Xu <i>Food Process Engineering Laboratory, Department of Food Technology, ATEI of Thessaloniki, Greece</i>
	<b>Improving mechanical properties of nanocomposite gelatin films reinforced with montmorillonite (FMS210)</b> F. Vanin, M. Hirano, E. Goncalves, I. Moraes, R. Carvalho, P. Sobral <i>University of Sao Paulo, Brazil</i>
	<b>Testing meat tenderness using an in situ straining stage with variable pressure scanning electron microscopy (FMS225)</b> B. James, S.W. Yang <i>Chemical and Materials Engineering, University of Auckland, New Zealand</i>
	<b>Effects of operating parameters on the encapsulation of grape seed extract by SEDS Technique (FMS258)</b> I. Dalmolin <sup>a</sup> , A.M. de Cesaro <sup>b</sup> , M.A. Mazutti <sup>c</sup> , M.A.A. Meireles <sup>a</sup> , E.A.C. Batista <sup>a</sup> , J.V. Oliveira <sup>b</sup> <sup>a</sup> Department of Food Engineering, School of Food Engineering, University of Campinas, Brazil, <sup>b</sup> Department of Food Engineering, URI, Campus de Erechim, Brazil, <sup>c</sup> Department of Chemical Engineering - Federal University of Santa Maria, Brazil
	<b>Protein nanotubes constructed from whey based <math>\alpha</math>-lactalbumin (FMS276)</b> Ö. Tarhan <sup>a</sup> , V. Gökmen <sup>b</sup> , Ş. Harsa <sup>a</sup> <sup>a</sup> Food Eng. Dept., Izmir Institute of Technology, Urla Campus, Turkey, <sup>b</sup> Food Eng. Dept., Hacettepe University, Beytepe Campus, Turkey
	<b>Enhancing genistein bioavailability by amylose complexes (FMS283)</b> R. Cohen, E. Shimoni <i>Biotechnology &amp; Food Engineering, Technion – Israel Institute of Technology, Israel</i>
	<b>Preparation of protein particles for high protein foods using two-step emulsification (FMS348)</b> D. Sağlam <sup>a,b</sup> , P. Venema <sup>a,b</sup> , R. de Vries <sup>b,c</sup> , L.M.C. Sagis <sup>a</sup> , E. van der Linden <sup>a</sup> <sup>a</sup> Department of Agrotechnology and Food Sciences, Wageningen University, The Netherlands, <sup>b</sup> Top Institute Food & Nutrition, The Netherlands, <sup>c</sup> Laboratory of Physical Chemistry and Colloid Science, The Netherlands
	<b>A bioinformatic approach to identification and analysis of hydrophobins in Aspergillus (FMS449)</b> K.A Littlejohn <sup>a</sup> , P.W. Cox <sup>a</sup> , P. Hooley <sup>b</sup>

	<i>School of Chemical Engineering, Edgbaston, UK, <sup>b</sup>School of Applied Sciences, University of Wolverhampton, UK</i>
	<p><b>Microstructural characterization of edible films by microscopy techniques and textural features (FMS541)</b></p> <p><b>J.-J. Chanona-Pérez<sup>a</sup></b>, I. Arzate-Vazquez<sup>a</sup>, A. Martínez-Rivas<sup>b</sup>, G. Calderón Domínguez<sup>a</sup>, L. Guadarrama Fernández<sup>a</sup>, G.F. Gutiérrez López<sup>a</sup></p> <p><sup>a</sup><i>Escuela Nacional de Ciencias Biológicas, Instituto Politécnico Nacional, Mexico</i>, <sup>b</sup><i>Centro de Nanociencias y Micro y Nanotecnologías, Instituto Politécnico Nacional, Mexico</i></p>
	<p><b>Comparative study of chemical and technological properties of Brazilian cocoa butter and industrial blends: Triacylglycerol composition and microstructure (FMS558)</b></p> <p><b>A.P. Badan Ribeiro<sup>a</sup></b>, R. Claro da Silva<sup>b</sup>, R. Grimaldi<sup>c</sup>, L. Aparecida Guaraldo Gonçalves<sup>c</sup>, L.A. Gioielli<sup>b</sup>, T. Guenter Kieckbusch<sup>a</sup></p> <p><sup>a</sup><i>School of Chemical Engineering, University of Campinas, Brazil</i>, <sup>b</sup><i>Faculty of Pharmaceutical Sciences, University of São Paulo, Brazil</i>, <sup>c</sup><i>Faculty of Food Engineering, University of Campinas, Brazil</i></p>
	<p><b>Comparative study of chemical and technological properties of Brazilian cocoa butter and industrial blends: crystallization kinetics and polymorphic behavior (FMS560)</b></p> <p><b>A.P. Badan Ribeiro<sup>a</sup></b>, R. Grimaldi<sup>b</sup>, L. Aparecida Guaraldo Gonçalves<sup>b</sup>, A. Oliviera dos Santos<sup>c</sup>, L. Pavie Cardoso<sup>d</sup>, T. Guenter Kieckbusch<sup>a</sup></p> <p><sup>a</sup><i>School of Chemical Engineering, University of Campinas, Brazil</i>, <sup>b</sup><i>Faculty of Food Engineering, University of Campinas, Brazil</i>, <sup>c</sup><i>Social Sciences, Health and Technology Center, University of Maranhão, Brazil</i> <sup>d</sup><i>Institute of Physics Gleb Wataghin, University of Campinas, Brazil</i></p>
	<p><b>Tracing changes of garlic bulbs stored at low temperature by MRI (FMS630)</b></p> <p><b>N. Ishida<sup>a</sup></b>, E. Niwata<sup>b</sup>, H. Yamazaki<sup>c</sup></p> <p><sup>a</sup><i>Faculty of Bioresources and Environmental Science, Ishikawa Prefectural University, Japan</i>, <sup>b</sup><i>Institute of Vegetable Research, Aomori Prefectural Industry Research Center, Japan</i>, <sup>c</sup><i>National Agricultural Research Center for Tohoku Region, National Agriculture and Food Research Organization (NARO), Japan</i></p>
	<p><b>Crystallinity and nanostructure of cellulose from different sources (FMS744)</b></p> <p><b>J. Cybulska<sup>a</sup></b>, M. Szymańska-Chargot<sup>a</sup>, A. Zdunek<sup>a</sup>, K.M. Psonka-Antonczyk<sup>b</sup>, B.T. Stokke<sup>b</sup></p> <p><sup>a</sup><i>Institute of Agrophysics Polish Academy of Sciences, Poland</i>, <sup>b</sup><i>Department of Physics, The Norwegian University of Science and Technology in Trondheim, Norway</i></p>
	<p><b>Chitin nanocrystal dispersions: rheological and microstructural properties (FMS767)</b></p> <p><b>M.V. Tzoumaki</b>, T. Moschakis, C.G. Biliaderis</p> <p><i>Department of Food Science and Technology, School of Agriculture, Aristotle University of Thessaloniki, Greece</i></p>
	<p><b>Hyperspectral Scatter Imaging for Contactless Food Quality Evaluation (FMS941)</b></p> <p><b>Chyngyz Erkinbaev<sup>a</sup></b>, Mizuki Tsuta<sup>a,b</sup>, Nghia Nguyen Do Trong<sup>a</sup>, Pieter Verboven<sup>a</sup>, Bart Nicolai<sup>a</sup>, Josse De Baerdemaeker<sup>a</sup>, Wouter Saeys<sup>a</sup></p> <p><sup>a</sup><i>Department of Biosystem Engineering, Katholieke Universiteit Leuven, Belgium</i>, <sup>b</sup><i>National Food Research Institute, Japan</i></p>
	<p><b>Features of the formation of hydrogen bonds in solutions of polysaccharides during their use in various industrial processes (FMS1008)</b></p> <p><b>V.Mank<sup>a</sup></b>, O. Melnyk<sup>b</sup></p> <p><sup>a</sup><i>National University of life and environmental sciences of Ukraine</i>, <sup>b</sup><i>Institute of Biocolloid Chemistry, National Academy of Sciences of Ukraine</i></p>
	<p><b>Interaction of bubbles with sugar in bread (FMS1041)</b></p> <p><b>L. Trinh</b>, G. M. Campbell and P. J. Martin</p> <p><i>University of Manchester, UK</i></p>
	<p><b>Improving structure of rice starch gel to resist freeze-thaw process by addition of Thai polysaccharides (FMS1044)</b></p> <p><b>Sanguansri Charoenrein</b>, Nutsuda Preechathammawong</p>

	<i>Department of Food Science and Technology, Faculty of Agro-Industry, Kasetsart University, Thailand)</i>
	<b>Effect of the addition of hardfats on technological properties of palm oil: solid fat content, consistency and crystallization kinetic (FMS1048)</b> <b>Theo Guenter Kieckbusch<sup>a</sup></b> , Glazieli Marangoni de Oliveira <sup>a</sup> , Chiu Chih Ming <sup>b</sup> , Ana Paula Badan Ribeiro <sup>a</sup> <sup>a</sup> <i>School of Chemical Engineering, University of Campinas, Campinas, Brazil (glazieli.marangoni@hotmail.com)</i> <sup>b</sup> <i>Faculty of Food Engineering, University of Campinas, Campinas, Brazil</i>
	<b>Effect of pulsed vacuum and calcium lactate on the structure of red guavas osmotically dehydrated (FMS1080)</b> G.S. Vieira <sup>a</sup> , L.M. Pereira <sup>a</sup> , S.M Carmello-Guerreiro <sup>b</sup> , <b>M.D. Hubinger<sup>a</sup></b> <sup>a</sup> <i>Department of Food Engineering, Faculty of Food Engineering, State University of Campinas, Brazil,</i> <sup>b</sup> <i>Department of Botany, Biology Institute, State University of Campinas, Brazil</i>
	<b>Food grade nanoparticles obtained from natural source ingredients (FMS1083)</b> <b>A.C.K. Sato<sup>a</sup></b> , M.A.C. Quintas <sup>b,c</sup> , A.A. Vicente <sup>b</sup> , R.L. Cunha <sup>c</sup> <sup>a</sup> <i>Department of Food Engineering, Faculty of Food Engineering, University of Campinas (UNICAMP), Campinas, Brazil,</i> <sup>b</sup> <i>IBB – Institute for Biotechnology and Bioengineering, Centre of Biological Engineering, University of Minho, Campus de Gualtar, Portugal,</i> <sup>c</sup> <i>CBQF/Escola Superior de Biotecnologia, Universidade Católica Portuguesa, Portugal</i>
	<b>Effect of collagen fiber and gelatin on gelling properties of alginate gels (FMS1085)</b> <b>Ana Carla K. Sato</b> , Rosiane L. Cunha <i>Department of Food Engineering, Faculty of Food Engineering, University of Campinas (UNICAMP), Brazil</i>
	<b>Surface roughness reduces drainage in vacuum and atmospheric fried apple and potato slices (FMS1142)</b> <b>V. Dueik</b> , C. Moreno, P. Bouchon <i>Department of Chemical and Bioprocess Engineering, Pontificia Universidad Católica de Chile, Chile</i>
	<b>Effect of glycerol on water sorption of bovine gelatin films in the glassy state (FMS1144)</b> <b>P. Díaz</b> , C. Arratia, C. Vásquez, F. Osorio, J. Enrione <i>Departamento de Ciencias y Tecnología de Alimentos, Universidad de Santiago, Chile</i>
	<b>Microstructural analysis of deep-fat fried formulated products by confocal laser scanning microscopy (clsm) and fluorescent labelling (FMS1179)</b> <b>M.C. Moreno</b> , P. Bouchon <i>Pontificia Universidad Católica de Chile, Chile</i>
	<b>Effect of melting profile on bioaccessibility of structured lipids (FMS1180)</b> <b>M. Farfán</b> <i>Pontificia Universidad Católica De Chile, Chile</i>
	<b>Flaxseed additive application in dairy products production (FMS1226)</b> <b>M. Makhonina</b> , S. Ivanova, T. Rashevskaya <i>National University of Food Technologies, Ukraine</i>
	<b>Diafiltration of ultrafiltration retentate of whey from white brined cheese (FMS1255)</b> <b>M. Dushkova</b> , N. Menkov <i>University of Food Technologies, Bulgaria</i>

<b>Session : Micro- and nano- sciences and technology (FMS 6)</b>	
<b>TUESDAY May 24: 8:30-13:00</b>	
	<b>Morphology and fluorescence properties of dye-entrapped silica nanoparticles (FMS186)</b> <b>N. Kim</b> , S.-M. Oh, C.-T. Kim, C.-J. Kim, Y.-J. Cho <i>Food Bio-nano Technology Research Group, Korea Food Research Institute,</i>



	<i>Republic of Korea</i>
	<p><b>Microencapsulation of potential probiotic lactobacilli by extrusion technique (FMS349)</b>  <b>T. Petrović<sup>a</sup></b>, Z. Radulović<sup>a</sup>, D. Radić<sup>a</sup>, S. Dimitrijević<sup>b</sup>, B. Bogicević<sup>c</sup>, V. Nedović<sup>a</sup>  <sup>a</sup><i>Institute of Food Technology and Biochemistry, Faculty of Agriculture, University of Belgrade, Serbia</i>, <sup>b</sup><i>Dept. of Biochemical Engineering and Biotechnology, Faculty of Technology and Metallurgy, University of Belgrade, Serbia</i>, <sup>c</sup><i>Laboratory of Food Biotechnology, Institute of Food Science and Nutrition, ETH Zürich, Switzerland</i></p>
	<p><b>Farmed Sea Bass and Seabream: A New Opportunity for High Quality Heat-Induced Gel Products (FMS368)</b>  <b>C. Cardoso</b>, M. Rogurio, L. Nunes  <i>Portuguese Institute of Biological Resources, Portugal</i></p>
	<p><b>Preliminary studies of process conditions of linseed oil microencapsulation by spray drying (FMS369)</b>  E. Morales, <b>M. Rubilar</b>, C. Shene, F. Acevedo, B. Palma  <i>Universidad De La Frontera, Chile</i></p>
	<p><b>Preparation of size-tailored, similar surface characteristic chitosan nanoparticle by ionotropic gelation (FMS429)</b>  <b>H.H. Nguyen</b>, S.-Y.-R. Paik, S.-C. Yang, P.S. Lee, P. Puligundla, S. Ko  <i>Sejong University, Korea</i></p>
	<p><b>Characterization of whey protein-polyphenol interactions by dynamic light scattering (FMS509)</b>  <b>M. von Staszewski<sup>a,c</sup></b>, R.J. Jagus<sup>a</sup>, A.M.R. Pilosof<sup>b,c</sup>  <sup>a</sup><i>Depto. Ingeniería Química, FI-UBA, Argentina</i>, <sup>b</sup><i>Depto. Industrias, FCEN-UBA, Argentina</i>, <sup>c</sup><i>Consejo Nacional de Investigaciones Científicas y Técnicas (CONICET), Argentina</i></p>
	<p><b>Impact of flour heat treatment on cake batters (FMS782)</b>  <b>A. Chesterton<sup>a</sup></b>, P. Sadd<sup>b</sup>, B.E. Meza<sup>c</sup>, G. Moggridge<sup>a</sup>, D.I. Wilson<sup>a</sup>  <sup>a</sup><i>Department of Chemical Engineering and Biotechnology, UK</i>, <sup>b</sup><i>Premier Foods Central Technical</i>, <sup>c</sup><i>Instituto de Desarrollo Tecnológico para la Industria Química, Consejo Nacional de Investigaciones Científicas y Técnicas, Universidad Nacional del Litoral, Argentina</i></p>
	<p><b>Interfacial adsorption and shear flow properties of gum arabic-sodium caseinate mixtures (FMS914)</b>  <b>Laura Patricia Martínez-Padilla</b>, Bibiana Bonilla-Reyna, María Guadalupe Sosa-Herrera  <i>Universidad Nacional Autónoma de México, Facultad de Estudios Superiores Cuautitlán, Departamento de Ingeniería y Tecnología, Laboratorio de Propiedades Reológicas y Funcionales en Alimentos México</i></p>
	<p><b>Effect of oil in emulsion and homogenization pressure on the microencapsulation of basil oil (FMS947)</b>  L. C. García<sup>a,b</sup>, R. V. Tonon<sup>a,c</sup>, <b>M. D. Hubinger<sup>a</sup></b>  <sup>a</sup><i>Department of Food Engineering, Faculty of Food Engineering, University of Campinas, Campinas, Brazil</i>, <sup>b</sup><i>Embrapa Agroenergia, Brasília, DF, Brazil</i>, <sup>c</sup><i>Embrapa Food Technology, Rio de Janeiro, Brazil</i></p>
	<p><b>Coffee oil microencapsulation using spray dryer (FMS949)</b>  A. Vanzo<sup>a</sup>, L. García<sup>a,b</sup>, <b>M. Hubinger<sup>a</sup></b>  <sup>a</sup><i>Department of Food Engineering, Faculty of Food Engineering, University of Campinas, Brazil</i>, <sup>b</sup><i>Embrapa Agroenergia, Brazil</i></p>
	<p><b>Possibilities of X-ray nano-CT for internal quality assessment of food products (FMS112)</b>  <b>E. Herremans<sup>a</sup></b>, S. Chassagne-Berces<sup>b</sup>, H. Chanvrier<sup>b</sup>, A. Atoniuk<sup>c</sup>, R. Kuszczal<sup>c</sup>, E. Bongaers<sup>d</sup>, B.E. Verlinden<sup>e</sup>, E. Jakubczyk<sup>f</sup>, P. Estrade<sup>g</sup>, P. Verboven<sup>a</sup>, B. Nicolai<sup>a,e</sup>  <sup>a</sup><i>Katholieke Universiteit Leuven, Belgium</i>, <sup>b</sup><i>NESTEC SA, Nestlé PTC, Switzerland</i>, <sup>c</sup><i>CHABER Ltd, Poland</i>, <sup>d</sup><i>SkyScan NV, Belgium</i>, <sup>e</sup><i>VCBT, Flanders Centre of Postharvest Technology, Belgium</i>, <sup>f</sup><i>SGGW, Warsaw University of Life Sciences, Dep. Food Eng. &amp; Process MGMT, Poland</i>, <sup>g</sup><i>VSG, Visualization Sciences Group SAS, France</i></p>
	<b>Effect of fibres and whole grain content on quality attributes of extruded</b>

	<p><b>cereals (FMS119)</b>  <b>S. Chassagne-Berces<sup>a</sup></b>, M. Leitner<sup>b</sup>, A. Melado<sup>c</sup>, P. Barreiro<sup>c</sup>, E. Crostina Correa<sup>c</sup>, I. Blank<sup>a</sup>, J.-C. Gumy<sup>a</sup>, H. Chanvrier<sup>a</sup>  <sup>a</sup>NESTEC SA Switzerland, <sup>b</sup>RECENDT, Austria, <sup>c</sup>UPM, Spain</p>
	<p><b>The Nanostructure's Management is the Basis for a Functional Fatty Foods' Production (FMS1227)</b>  <b>Dr. Rashevskaya T.A.</b>, Dr. Ivanov S.V.  National University of Food Technologies, Kiev, Ukraine</p>
	<p><b>Analysis of the effect of perforation on the permeability of biodegradable non-barrier films (FMS1251)</b>  <b>A. Mistriotis</b>, A. Giannoulis, D. Giannopoulos, D. Briassoulis  Agricultural University of Athens, Depart of Natural Resources and Agricultural Engineering, Greece</p>
	<p><b>Detection and Isolation of Vibrio spp. in Seafood With Cultural and Molecular Method (FMS1252)</b>  <b>D.B. Yaman</b>, G. Türköz, F. Bakırcı  Aybak Natura Food Analyses Laboratory, Turkey</p>

<b>Session : Food structure and modelling (FMS 7)</b>	
<b>MONDAY May 23: 8:30-13:00</b>	
	<p><b>Time-resolved reflectance spectroscopy nondestructively reveals structural changes in 'Pink Lady®' apples during storage (FMS105)</b>  <b>M. Vanoli<sup>a,b</sup></b>, A. Rizzolo<sup>a</sup>, M. Grassi<sup>a</sup>, A. Farina<sup>b</sup>, A. Pifferi<sup>b</sup>, L. Spinelli<sup>c</sup>, A. Torricelli<sup>b</sup>  <sup>a</sup>Consiglio per la Ricerca e Sperimentazione in Agricoltura – Unità di ricerca per i processi dell'industria agroalimentare (CRA-IAA), Italy, <sup>b</sup>Politecnico di Milano, Dipartimento di Fisica, Italy, <sup>c</sup>Istituto di Fotonica e Nanotecnologie – CNR Italy</p>
	<p><b>Mathematical modelling of mixing of salt and meat by pilot bowl-cutter (FMS115)</b>  <b>I.V. Vodyanova<sup>a</sup></b>, I. Storrø<sup>b</sup>, A. Olsen<sup>b</sup>, T. Rustad<sup>a</sup>  <sup>a</sup>Department of Biotechnology, NTNU, Norway. <sup>b</sup>SINTEF, Fisheries and Aquaculture, Norway</p>
	<p><b>Modelling oil migration in two-layer confectionary products (FMS164)</b>  T. R. Rumsey<sup>a</sup>, <b>K. L. McCarthy<sup>b</sup></b>  <sup>a</sup>Dept. of Biological and Agricultural Engineering, University of California, USA, <sup>b</sup>Dept. of Food Science and Technology, University of California, Davis, USA</p>
	<p><b>Oil migration in chocolate and almond butter confectionery systems (FMS165)</b>  <b>A. Altan<sup>a</sup></b>, D.M. Lavenson<sup>b</sup>, M.J. McCarthy<sup>b</sup>, K.L. McCarthy<sup>b</sup>  <sup>a</sup>Dept. of Food Engineering, University of Mersin, Turkey, <sup>b</sup>Dept. of Food Science and Technology, University of California, Davis, USA</p>
	<p><b>Investigation of quality and stability of canola oil refined by adding chemical agents and membrane processing (FMS319)</b>  <b>R. Niazmand<sup>a</sup></b>, R. Farhoosh<sup>b</sup>, S.M.A. Razavi<sup>b</sup>, M. Shahidi Noghabi<sup>b</sup>  <sup>a</sup>Islamic Azad University, Damghan Branch, Iran, <sup>b</sup>Department of Food Science and technology Ferdowsi University of Mashhad, Iran</p>
	<p><b>Evaluation of Surface Free Energy of Various Fruit Epicarps using Acid-base and Zisman Approaches (FMS539)</b>  <b>O. Skurtys<sup>a</sup></b>, P. Velasquez<sup>b</sup>, F. Pedreschi<sup>b</sup>, F. Osorio<sup>a</sup>  <sup>a</sup>University of Santiago of Chile, Chile, <sup>b</sup>Pontifical Catholic University of Chile, Chile</p>
	<p><b>Molecular encapsulation of citral or d-limonene flavor by spray drying (FMS577)</b>  <b>H. Yoshii<sup>c</sup></b>, C. Yamamoto<sup>a</sup>, T. Furuta<sup>b</sup>, T. Loon Neoh<sup>c</sup>  <sup>a</sup>United Graduate School of Agricultural Sciences, Ehime University, Japan, <sup>b</sup>Department of Biotechnology, Tottori University, Japan, <sup>c</sup>Department of Applied Biological Science, Kagawa University, Japan</p>
	<p><b>Effects of cell size and tissue electrical conductivity on damage of plant</b></p>

	<p><b>tissue by pulsed electric field (FMS648)</b>  <b>J.B. Ammar<sup>a</sup>, E. Van Hecke<sup>a</sup>, J.-L. Lanoiselt<sup>a</sup>, E. Vorobiev<sup>a</sup>, N. Lebovka<sup>b</sup></b>  <sup>a</sup><i>Unité Transformations Intégrées De La Matière Renouvelable, University Of Technology Of Compiègne,</i> <sup>b</sup><i>Institute of Biocolloidal Chemistry named after F.D. Ovcharenko</i></p>
	<p><b>Use of near infrared spectral imaging for early detection of physical damage in mushrooms (<i>Agaricus bisporus</i>) (FMS1110)</b>  <b>C. Esquerre<sup>a</sup>, A. Gowen<sup>a</sup>, G. Downey<sup>a,b</sup>, C. O'Donnell<sup>a</sup></b>  <sup>a</sup><i>Biosystems Engineering, School of Agriculture Food Science and Veterinary Medicine, University College Dublin, Ireland,</i> <sup>b</sup><i>Teagasc Food Research Centre, Ireland</i></p>
	<p><b>The effect of electrical processing on mass transfer and mechanical properties of food materials (FMS1115)</b>  <b>P. Fryer, G. Porras-Parral, T. Miri, S. Bakalis</b>  <i>School of Chemical Engineering, University of Birmingham, UK</i></p>
	<p><b>Modelling crystal polymorphisms in chocolate processing (FMS1123)</b>  <b>P.J. Fryer, S. Bakalis, B.J.D. Le Révérend, N.Z. Rois Anwar</b>  <i>School of Chemical Engineering, University of Birmingham, UK</i></p>
	<p><b>Complexation of olive oil antioxidant with cyclodextrins (FMS1159)</b>  <b>F. Moraes<sup>a</sup>, C. Barao<sup>a</sup>, G. Zanin<sup>a</sup>, F. Paiva-Martins<sup>b</sup></b>  <sup>a</sup><i>Universidade Estadual de Maringa, Brazil,</i> <sup>b</sup><i>Universidade do Porto, Portugal</i></p>
	<p><b>Electrical resistance tomography for monitoring emulsions and foams (FMS1239)</b>  <b>T. Karapantsios, M. Kostoglou</b>  <i>School of Chemistry, Department of Chemical Technology &amp; Industrial Chemistry, Aristotle University of Thessaloniki, Greece</i></p>

<b>Session : State and phase transitions of food materials-relation to quality (FMS 8)</b>	
<b>WEDNESDAY May 25: 08:00-12:30</b>	
	<p><b>Development of state diagram of bovine gelatin by measuring thermal characteristics using differential scanning calorimetry (dsc) (FMS11)</b>  <b>M. Shafiur Rahman<sup>a</sup>, G. Al-Saidi<sup>a</sup>, N. Guizani<sup>a</sup>, A. Abdullah<sup>b</sup></b>  <sup>a</sup><i>Department of Food Science, College of Agricultural and Marine Sciences, Sultan Qaboos University, Oman,</i> <sup>b</sup><i>Faculty of Science and Technology, Universiti Kebangsaan Malaysia, Malaysia</i></p>
	<p><b>Control of resistant starch content of cookie by pre-dehydration treatment (FMS33)</b>  <b>K. Kawai, H. Kawai, Y. Hagura</b>  <i>Department of Biofunctional Science and Technology, Hiroshima University, Japan</i></p>
	<p><b>Evaluation salted duck eggs' aroma release by model of chewing with electronic nose (FMS96)</b>  <b>T. Kang<sup>a</sup>, L. Ming<sup>a,b</sup>, P. Leiqing<sup>a</sup>, T. Lin<sup>a</sup>, Z. Ge<sup>a</sup>, Z. Qiding<sup>b</sup>, X. Zhenghe<sup>b</sup></b>  <sup>a</sup><i>College of Food Science and Technology, Nanjing Agricultural University, China,</i> <sup>b</sup><i>China National Research Institute of Food &amp; Fermentation Industries, China</i></p>
	<p><b>Effect of addition of grape seed extract on the phase behavior of carbon dioxide + dichloromethane system (FMS259)</b>  <b>I. Dalmolin<sup>a</sup>, A.A. Rigo<sup>b</sup>, M.A. Mazutti<sup>c</sup>, M.A.A. Meireles<sup>a</sup>, E.A.C. Batista<sup>a</sup>, J.V. Oliveira<sup>b</sup></b>  <sup>a</sup><i>Department of Food Engineering, School of Food Engineering, University of Campinas, Brazil,</i> <sup>b</sup><i>Department of Food Engineering, URI, Campus de Erechim, Brazil,</i> <sup>c</sup><i>Department of Chemical Engineering, Federal University of Santa Maria, Brazil</i></p>
	<p><b>Influence of collapsed structure on <math>\beta</math>-carotene stability in freeze-dried mangoes (FMS435)</b>  <b>N. Harnkarnsujarit, S. Charoenrein</b>  <i>Department of Food Science and Technology, Faculty of Agro-Industry,</i></p>

	<i>Kasetsart University, Thailand</i>
	<p><b>Comparison of Melting Frost Layers after 2 Frozen Methods in Pork Cuts (longissimus dorsi) (FMS929)</b>  <b>R. Meléndez-Pérez<sup>a,b</sup></b>, M.E. Rosas-Mendoza<sup>b</sup>, C. Mercado- Márquez<sup>b</sup>, R.R. Velázquez-Castillo<sup>a</sup>, J.L. Arjona-Román<sup>b</sup>  <sup>a</sup>Universidad Autónoma de Querétaro, Facultad de Ingeniería, Centro Universitario s/n Colonia las Campanas, Brazil, <sup>b</sup>U<sup>AM</sup>. Facultad de Estudios Superiores Cuautitlán, Laboratorio de Análisis Térmico y Estructural de Alimentos. UIML13, México</p>
	<p><b>Experimental phase diagrams of binary fatty acid mixtures containing oleic acid (FMS1106)</b>  <b>M.C. Costa<sup>a</sup></b>, M.P. Rolemberg<sup>b</sup>, N.D.D. Carareto<sup>a</sup>, C.Y.C.S. Kimura<sup>a</sup>, M.A. Krahenbühl<sup>c</sup>, A.J.A. Meirelles<sup>a</sup>  <sup>a</sup>Department of Food Engineering – FEA – UNICAMP, Brazil, <sup>b</sup>Department of Chemical Technology - UFMA, Brazil, <sup>c</sup> Department of Chemical Processes – FEQ – UNICAMP, Brazil</p>
	<p><b>Phase diagrams of binary fatty alcohol + fatty acid mixtures (FMS1114)</b>  <b>M. C. Costa<sup>a</sup></b>, N.D. D. Carareto<sup>a</sup>, A. J. A. Meirelles<sup>a</sup>  <sup>a</sup>Department of Food Engineering – FEA – UNICAMP, Campinas, Brasil</p>
	<p><b>Thermo-alkaline treatment. A process that changes the thermal properties of corn starch (FMS1181)</b>  <b>P. Pineda-Gómez<sup>a,b</sup></b>, D.F Coral<sup>b</sup>, D. Ramos-River<sup>a,b</sup>, A. Rosales-River<sup>a,b</sup>, M.E Rodríguez-García  <sup>a</sup>Universidad de Caldas, Manizales, Colombiaposidia, <sup>b</sup>Universidad Nacional de Colombia, Colombia, <sup>c</sup>Centro de Física Aplica y Tecnología Avanzada, Universidad Nacional Autónoma de México, Mexico</p>

<b>Session : Structure-function relations of food constituents in composite food matrices (FMS 9)</b>	
<b>TUESDAY May 24: 8:30-13:00</b>	
	<p><b>Assessment of physical characteristics and dissolution behavior of protein based powders (FMS10)</b>  <b>A. Gianfrancesco<sup>a</sup></b>, C. Casteran<sup>a,b</sup>, J.C. Andrieux<sup>a</sup>, M. Giardiello<sup>a</sup>, G. Vuataz<sup>a</sup>  <sup>a</sup>Nestle Research Center, Switzerland, <sup>b</sup>Nestle Product Technology Center, Switzerland</p>
	<p><b>Production and characterization of multicomponent films based on polysaccharides, gelatin and lipids: Effect of surfactants addition (FMS175)</b>  <b>H. Chambi<sup>a</sup>, C. Grosso<sup>b</sup></b>  <sup>a</sup>Food Engineering Department, Faculty of Animal Science and Food Engineering, University of São Paulo, Brazil, <sup>b</sup> Food and Nutrition Department, Faculty of Food Engineering, State University of Campinas, Brazil</p>
	<p><b>Rheological properties of protein/polysaccharide blends as affected by time-dependent phase separation (FMS251)</b>  <b>A.M.R. Pilosof<sup>a,b</sup>, F. Jara<sup>a,b</sup></b>  <sup>a</sup>Laboratorio de Biopolímeros, Nano partículas y Coloides Alimentarios, Dpto. Industrias, Facultad de Ciencias Exactas y Naturales, Universidad de Buenos Aires, Argentina, <sup>b</sup>Consejo Nacional de Investigaciones Científica y Técnicas (CONICET), Argentina</p>
	<p><b>Effect of drying conditions on the properties of gelatin-based films plasticized with tributyl citrate (FMS295)</b>  <b>R.A. Carvalho</b>, F.P. Carrion, L.N. Remédio, F.M. Vanin, P.J.A. Sobral  Food Engineering Department, FZEA, University of São Paulo, Brazil</p>
	<p><b>Three-dimensional measuring technique for internal structure of ice cream (FMS344)</b>  <b>D.O. Gabsso<sup>a</sup></b>, H. Kawanishi<sup>a</sup>, Y. Bae<sup>b</sup>, S. Ueno<sup>c</sup>  <sup>a</sup>College of Bio resource Sciences, Nihon University, Japan, <sup>b</sup> College of Agriculture and Life Sciences, Sunchon National University, Korea, <sup>c</sup>Graduate</p>

	<i>School of Agricultural Sciences, Tohoku University, Japan</i>
	<b>The application of acoustic emission to measure texture of food foams (FMS482)</b> E. Jakubczyk, E. Gondek <i>Department of Food Engineering and Process Management, Warsaw University of Life Sciences, Poland</i>
	<b>Structural consequences of dry heating on Beta-lactoglobulin (<math>\beta</math>-Lg) under controlled Ph (FMS516)</b> M. Gulzar, S. Bouhallab, T. Croguennec <i>UMR 1253 STLO, INRA, AGROCAMPUS OUEST, France</i>
	<b>Characterization of lentil flour extrudates (FMS538)</b> Z. Hicsasmaz <sup>a</sup> , H. Dogan <sup>b</sup> , A. Gueven <sup>c</sup> <i><sup>a</sup>Trakya University, Turkey, <sup>b</sup>Kansas State University, Manhattan, USA, <sup>c</sup>Tunceli University, Turkey</i>
	<b>Influence of fruit maturity on texture and colour of puree products (FMS571)</b> J. Suntudprom <sup>a</sup> , A.R. East <sup>a</sup> , J.E. Bronlund <sup>b,c</sup> , S. Je Lee <sup>d</sup> <i><sup>a</sup>Institute of Food, Nutrition and Human Health, College of Sciences, Massey University, New Zealand, <sup>b</sup>School of Engineering and Advanced Technology, College of Sciences, Massey University, New Zealand, <sup>c</sup>Riddet Institute, New Zealand, <sup>d</sup>Institute of Food, Nutrition and Human Health, College of Sciences, Massey University, New Zealand</i>
	<b>Oil migration from whole almonds to surrounding chocolate (FMS581)</b> K.L. McCarthy <sup>a</sup> , A. Altan <sup>b</sup> , M.J. McCarthy <sup>a</sup> <i><sup>a</sup>Dept. of Food Science and Technology, University of California, USA, <sup>b</sup>Dept. of Food Engineering, University of Mersin, Turkey</i>
	<b>Effect of storage time on quality of frozen French type dough and bread (FMS583)</b> P.I. Torres <sup>b</sup> , E. Magaña-Barajas <sup>a</sup> , B. Ramírez-Wong <sup>b</sup> , D. Sánchez-Machado <sup>c</sup> , J. López-Cervantes <sup>c</sup> , C. Reyes-Moreno <sup>d</sup> , J. Millán-Carrillo <sup>d</sup> <i><sup>a</sup>Estudiante del Doctorado en Ciencias en Biotecnología del Instituto Tecnológico de Sonora (ITSON), México, <sup>b</sup>Departamento de Investigación y Posgrado en Alimentos (DIPA) de la Universidad de Sonora, México <sup>c</sup>Departamento de Biotecnología y Ciencias Alimentarias, ITSON, México</i>
	<b>Characterization of salmon gelatin based film on antimicrobial properties of chitosan against E. coli (FMS1015)</b> Daniela Celis <sup>a</sup> , Manuel Ignacio Azocar <sup>b</sup> , Javier Enrione <sup>a</sup> , Maritza Paez <sup>b</sup> , Silvia Matiacevich <sup>a</sup> <i><sup>a</sup>Departamento de Ciencia y Tecnología de los Alimentos, Facultad Tecnológica, Chile, <sup>b</sup>Departamento de Química de los Materiales, Facultad de Química y Biología, Santiago, Chile. Universidad de Santiago de Chile</i>
	<b>Muscle profiling: Characterizing the muscle of Brazilian cattle breed "Crioulo Lageano" (FMS1021)</b> M. Leite Mitterer-Daltoé <sup>a</sup> , L. Queiroz zepka <sup>b</sup> , E. Martins <sup>c</sup> , V.M. Martins <sup>c</sup> , F. Cristinapetry <sup>a</sup> , D. Farias de Farias <sup>a</sup> , M.I. Queiroz <sup>a</sup> <i><sup>a</sup>Food and Chemistry School, Federal University of Rio Grande (FURG), <sup>b</sup>Department of Food Technology and Science, Federal University of Santa Maria (UFSM), Brazil, <sup>c</sup>Brazilian Agricultural Research Corporation's (EMBRAPA), Brazi.</i>
	<b>Quantification of extractable <math>\alpha</math>-tocopherol in spray dried capsules and its relation with the homogenization process (FMS1175)</b> M.-X. Quintanilla-Carvajal <sup>a</sup> , L.-S. Meraz-Torres <sup>a</sup> , A. Monroy-Villagrana <sup>a</sup> , C. Cano-Sarmiento <sup>a</sup> , L. Alamilla-Beltrán <sup>a</sup> , M.-E. Jaramillo-Flores <sup>a</sup> , H. Hernández-Sánchez <sup>a</sup> , A. Jimenez-Aparicio <sup>b</sup> , G.-F. Gutierrez-López <sup>a</sup> <i><sup>a</sup>Departamento de Graduados e Investigación en Alimentos, Escuela Nacional de Ciencias Biológicas-IPN, México, <sup>b</sup>Centro de Desarrollo de Productos Bióticos CEPROBI, Laboratorio de Microscopia, Carretera Yautepec-Jojutla, México</i>

Session : Water and water related phenomena in foods (FMS 10)	
MONDAY May 23: 8:30-13:00	
	<p><b>Effect of operating parameters on performance of nanofiltration of sugar beet press water (FMS282)</b>  <b>M. Shahidi Noghabi<sup>a</sup>, S.M.A. Razavi<sup>b</sup>, S.M. Mousavi<sup>c</sup>, R. Niazmand<sup>b</sup></b>  <sup>a</sup><i>Khorasan Research Institute for Food Science and Technology (KRIFST), Iran,</i> <sup>b</sup><i>Department of Food Science and Ttechnology, Ferdowsi University of Mashhad, Iran,</i> <sup>b</sup><i>Department of Chemical Engineering, Ferdowsi University of Mashhad, Iran</i></p>
	<p><b>Study of water barrier properties of starch-based films from steady-state and transient methods (FMS357)</b>  <b>J. Borges Laurindo<sup>a</sup>, C. de Oliveira Romera<sup>a</sup>, J. Oliveira de Moraes<sup>a</sup>, V.C. Zoldan<sup>b</sup>, A. Avelino Pasa<sup>b</sup></b>  <sup>a</sup><i>Department of Chemical and Food Engineering, Federal University of Santa Catarina, Brazil,</i> <sup>b</sup><i>Department of Physics, Federal University of Santa Catarina, Brazil</i></p>
	<p><b>Equilibrium moisture contents of a medicinal herb (<i>Melissa officinalis</i>) and a medicinal mushroom (<i>Lentinula edodes</i>) determined by dynamic vapour sorption (FMS436)</b>  <b>D. Argyropoulos<sup>a</sup>, R. Alex<sup>b</sup>, J. Müller<sup>a</sup></b>  <sup>a</sup><i>Universität Hohenheim, Institute of Agricultural Engineering, Tropics and Subtropics Group, Germany,</i> <sup>b</sup><i>Reutlingen University, Reutlingen Research Institute, Germany</i></p>
	<p><b>The role of the glassy state in production and storage of freeze-dried starter cultures (FMS456)</b>  <b>M. Aschenbrenner, U. Kulozik, P. Först</b>  <i>Food Process Engineering and Dairy Technology, TU München, Germany</i></p>
	<p><b>Improving water solubility of natural antibacterials to inhibit important bacteria in meat products (FMS576)</b>  <b>L. Dorantes<sup>a</sup>, G. Aparicio<sup>b</sup>, A. Ramirez<sup>a</sup></b>  <sup>a</sup><i>Biochemical Engineering, ENCB, Instituto Politécnico Nacional, Mexico,</i> <sup>b</sup><i>Microbiology Department, ENCB, Instituto Politécnico Nacional, Mexico</i></p>
	<p><b>Blanching peppers using microwaves (FMS592)</b>  <b>L. Dorantes-Alvarez<sup>a</sup>, E. Jaramillo-Flores<sup>a</sup>, K. González<sup>a</sup>, R. Martínez<sup>a</sup>, L. Parada<sup>b</sup></b>  <sup>a</sup><i>Escuela Nacional de Ciencias Biológicas, Instituto Politécnico Nacional, Carpio y Plan de Ayala s/n. Colonia Santo Tomas, Mexico,</i> <sup>b</sup><i>Universidad del Caribe, Cancun QR, Mexico</i></p>
	<p><b>Influence of film forming solutions on properties of chitosan/glycerol films (FMS694)</b>  <b>J.F. Fundo<sup>a</sup>, M.A.C. Quintas<sup>a,b</sup>, C.L.M. Silva<sup>a</sup></b>  <sup>a</sup><i>CBQF - Centro de Biotecnologia e Química Fina, Escola Superior de Biotecnologia, Universidade Católica Portuguesa, Portugal,</i> <sup>b</sup><i>IBB - Institute for Biotechnology and Bioengineering, Centre of Biological Engineering, Universidade do Minho, Portugal</i></p>
	<p><b>Does surface microbial flora growth act on water transfers inside cheeses during ripening? (FMS719)</b>  <b>P.-S. Mirade, J.-F. Le Page, R. Favier, S. Fatnassi, J.-D. Daudin</b>  <i>UR370 Qualité des produits Animaux, INRA, France</i></p>
	<p><b>Mass transfer during osmotic dehydration of apple using sucrose, fructose and maltodextrin solution (FMS779)</b>  <b>M.A. Khan<sup>a</sup>, R.N. Shukla<sup>a</sup>, S. Zaidi<sup>b</sup></b>  <sup>a</sup><i>Dept. of Post Harvest Engg. &amp; Tech., AMU, India,</i> <sup>b</sup><i>Dept. of Chemical Engg., AMU, India</i></p>
	<p><b>Infrared spectroscopy study of water in protein-polysaccharide gels (FMS909)</b>  <b>O. Safonova<sup>a</sup>, A. Teymurova<sup>b</sup></b></p>

	<p><sup>a</sup>Department of Foodstuffs Processing Technology, Petro Vasilenko Kharkiv National Technical University of Agriculture, Ukraine,  <sup>b</sup>Department of Chemistry, Agronomy and Ecology, Petro Vasilenko Kharkiv National Technical University of Agriculture, Ukraine</p>
	<p><b>Application of simplex lattice design for development of moisture absorber for oyster mushrooms (FMS1160)</b>  S. Azevedo <sup>a</sup>, L. M. Cunha <sup>a,b</sup>, P. V. Mahajan <sup>c</sup>, S. Caldas Fonseca <sup>b,d</sup>  <sup>a</sup>DGAOT, Faculty of Sciences, University of Porto, Portugal), <sup>b</sup>REQUIMTE, University of Porto, Portugal, <sup>c</sup> Department of Process &amp; Chemical Engineering, University College Cork, Ireland, <sup>d</sup>Escola Superior de Tecnologia e Gestão, IPVC, Portugal</p>

<b>Session :Food Materials Science (FMS 0)</b>	
<b>THURSDAY May 26: 8:30-13:00</b>	
	<p><b>Changes of <math>\alpha</math>-galactosides in grain legume seeds during germination, high pressure processing and storage (FMS27)</b>  <b>P. Kadlec<sup>a</sup>, J. Dostálová<sup>b</sup>, J. Bernášková<sup>b</sup>, M. Houška<sup>c</sup>, J. Strohalm<sup>c</sup>, Z. Bubník<sup>a</sup></b>  <sup>a</sup>Institute of Chemical Technology, Department of Carbohydrate Chemistry and Technology Czech Republic, <sup>b</sup>Institute of Chemical Technology, Department of Food Chemistry and Analysis, Czech Republic</p>
	<p><b>Mechanical properties of golden delicious apple affected by maturation and storage (FMS43)</b>  M. Esmaili, <b>F. Nabizadeh</b>  Food Sci. Tech. Department, University of Urmia, Iran</p>
	<p><b>Identification of volatile components isolated from indigenous fruits of Mozambique: Maphilwa (Vangueria infausta) (FMS58)</b>  <b>R. Tique Raice<sup>a,b</sup>, B. Bergenstahl<sup>a</sup>, I. Sjolm<sup>a</sup>, J. da Cruz Francisco<sup>b</sup></b>  <sup>a</sup>Department of Food Technology, Engineering and Nutrition, Lund University, Sweden, <sup>b</sup>Department of Chemistry, Eduardo Mondlane University, Mozambique</p>
	<p><b>The evaluation of characteristic markers for organic and conventional wines differentiation by means of combination of some physico-chemical methods (FMS70)</b>  M. Polovka<sup>a</sup>, Blanka Tobolková<sup>a,b</sup>, Milan Suhaj<sup>a</sup>  <sup>a</sup>VUP Food Research Institute, Department of Chemistry and Food Analysis, Slovak Republic, <sup>b</sup>Brno University of Technology, Faculty of Chemistry, Czech Republic</p>
	<p><b>The Effect of the Addition of Vegetable Oils in the Mass and Energy Efficiency of Meat Derived Product, Low in Saturated Fat from Buffalo Meat (Bubalus Bubalus) (FMS75)</b>  <b>J.F. Rey, L. Gualdron</b>  Universidad de la Salle, Colombia</p>
	<p><b>Optical coherence tomography (OCT) for quality control and microstructure analysis in food (FMS101)</b>  <b>M. Leitner<sup>a</sup>, G. Hanneschläger<sup>a</sup>, A. Saghy<sup>a</sup>, A. Nemeth<sup>a</sup>, S. Chassagne-Berces<sup>b</sup>, H. Chanvrier<sup>b</sup>, E. Herremans<sup>c</sup>, B.E. Verlinden<sup>d</sup></b>  <sup>a</sup>RECENDT - Research Center for Non Destructive Testing GmbH, Austria, <sup>b</sup>NESTLE SA, Nestle PTC., Switzerland, <sup>c</sup>Katholieke Universiteit Leuven, Belgium, <sup>d</sup>VCBT, Flanders Centre of Postharvest Technology, Belgium</p>
	<p><b>Non destructive detection of brown heart in 'Braeburn' apples by time-resolved reflectance spectroscopy (TRS) (FMS106)</b>  <b>M. Vanoli<sup>a,b</sup>, A. Rizzolo<sup>a</sup>, M. Grassi<sup>a</sup>, A. Farina<sup>b</sup>, A. Pifferi<sup>b</sup>, L. Spinelli<sup>c</sup>, B. E. Verlinden<sup>d</sup>, A. Torricelli<sup>b</sup></b>  <sup>a</sup>CRA-IAA, Italy, <sup>b</sup>Politecnico di Milano, Dipartimento di Fisica, Italy, <sup>c</sup>Istituto di Fotonica e Nanotecnologie – CNR, Italy, <sup>d</sup>Flanders Centre of Postharvest Technology (VCBT), Belgium</p>
	<p><b>Castor bean cake as raw material for biodegradable material (FMS174)</b>  H. Chambi<sup>b</sup>, <b>R. Sengling Lacerda<sup>a</sup>, A.M. Quinta Barbosa Bittante<sup>b</sup>, C. Abdala</b></p>

	<p><b>Gomide<sup>a</sup>, I.C. Freitas Moraes<sup>b</sup>, R. Aparecida de Carvalho<sup>b</sup>, P.J. do Amaral Sobral<sup>b</sup></b>  <sup>a</sup><i>Animal Science Department, Faculty of Animal Science and Food Engineering, University of São Paulo, Brazil,</i> <sup>b</sup><i>Food Engineering Department, Faculty of Animal Science and Food Engineering, University of São Paulo, Brazil</i></p>
	<p><b>Sensory properties of macaroni with and without green banana pulp and the application of <sup>60</sup>Cobalt Ionizing Radiation (FMS202)</b>  N.B. Alvarenga<sup>a</sup>, E. Borralho<sup>a</sup>, H. Escola<sup>a</sup>, S. André<sup>a</sup>, T. Carola<sup>a</sup>, C.M. Ribeiro<sup>a</sup>, J.M. Dias<sup>a</sup>, M.S. Taipina<sup>b</sup>, L.C.A. Lamardo<sup>c</sup>, S.C. Balian<sup>b</sup>, J.S.B. Canada<sup>a</sup>  <sup>a</sup><i>Instituto Politécnico de Beja, Dep. TCA, Portugal,</i> <sup>b</sup><i>Instituto de Pesquisas Energéticas e Nucleares, Brazil</i></p>
	<p><b>Quality assessment of blueberries by computer vision (FMS234)</b>  S. Matiacevich, P. Silva, J. Enrione, F. Osorio  <i>Departamento de Ciencia y Tecnología de los Alimentos, Facultad Tecnológica, Universidad de Santiago de Chile, Chile</i></p>
	<p><b>Effect of sodium alginate on bacterial, chemical and sensory characteristics in packaged common Kilka (<i>Clupeonella delitula</i>) (FMS263)</b>  M. Seifzadeh<sup>a</sup>, A.A. Motallebi<sup>b</sup>, M.T. Mazloumi<sup>b</sup>  <sup>a</sup><i>Iranian fisheries national fish processing center, Iran,</i> <sup>b</sup><i>Iranian Fisheries Research Organization, Iran</i></p>
	<p><b>Viscoelastic characterization of fluid and gel like food emulsions stabilized with hydrocolloids (FMS340)</b>  G. Lorenzo<sup>a,b</sup>, N.E. Zaritzky<sup>a,b</sup>, A.N. Califano<sup>a</sup>  <sup>a</sup><i>Centro de Investigación y Desarrollo en Criotecología de Alimentos (CIDCA), La Plata CONICET, Facultad de Cs. Exactas, UNLP, Argentina,</i> <sup>b</sup><i>Departamento de Ingeniería Química, Facultad de Ingeniería, UNLP, Argentina</i></p>
	<p><b>The effect of gamma irradiation on the nutritional properties of sunflower whole grain cookies (FMS402)</b>  M.S. Taipina<sup>a</sup>, M.L. Garbelotti<sup>b</sup>, L.C.A. Lamardo<sup>b</sup>, J.S. Santos<sup>a</sup>, M.A.B. Rodas<sup>b</sup>  <sup>a</sup><i>Instituto de Pesquisas Energéticas e Nucleares, CNEN/SP, Brazil,</i> <sup>b</sup><i>Instituto Adolfo Lutz, BQ, Brazil</i></p>
	<p><b>Deep lipid oxidation estimated by lipid's weight change during storage (FMS432)</b>  Y. Minemoto, Y. Hiraiwab, Y. Nojiri, T. Susukio, E. Nakajima, T. Kometani  <i>Toyama National College of Technology, Japan</i></p>
	<p><b>Ultra High Pressure Homogenization (UHPH) treatment of vegetable milks: improving hygienic and colloidal stability (FMS480)</b>  V. Ferragut, M. Hernández-Herrero, F. Poliselí, D. Valencia, B. Guamis  <i>Departament de Ciència Animal i dels Aliments, Universitat Autònoma de Barcelona, Spain</i></p>
	<p><b>Characterization of novel cholesterol esterase from trichoderma sp. as59 with high ability to synthesize steryl esters (FMS523)</b>  A. Maeda, N. Hashitani, T. Mizuno, M. Bunya  <i>Faculty of Engineering, Tokushima Bunri University, Japan</i></p>
	<p><b>Determination of physicochemical parameters, microbiological counts and sensory attributes of cured pork loin (FMS542)</b>  C.A. Almada<sup>a</sup>, C. Hernández Pezzani<sup>b</sup>, N. Szerman<sup>b,c</sup>, M.C. de Landeta<sup>c</sup>, A. Pighin<sup>c</sup>  <sup>a</sup><i>Departamento de Tecnología, Universidad Nacional de Luján, Argentina,</i> <sup>b</sup><i>Instituto de Tecnología de Alimentos, Instituto Nacional de Tecnología Agropecuaria (INTA), Argentina,</i> <sup>c</sup><i>Departamento de Ciencias Básicas, Universidad Nacional de Luján, Argentina</i></p>
	<p><b>Evaluation of microwave technology in blanching of broccoli (<i>Brassica oleracea L, var Botrytis</i>) as a substitute of a conventional scalded (FMS588)</b>  Chaparro González María Patricia, Díaz Reyes Bibiana, Paredes Cherez María José  <i>Bogota, Colombia</i></p>
	<p><b>Vitamin C content in Latvian cranberries dried in convective and microwave vacuum driers (FMS614)</b>  K. Dorofejeva<sup>a</sup>, T. Rakcejeva<sup>a</sup>, R. Galoburda<sup>a</sup>, L. Dukalska<sup>a</sup>, J. Kvišis<sup>b</sup>  <sup>a</sup><i>Latvia University of Agriculture, Department of Food Technology, Latvia,</i></p>



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	<b>Use of dried pumpkins in wheat bread production (FMS618)</b> T. Rakcejeva, R. Galoburda, L. Cude, E. Strautniece <i>Latvia University of Agriculture, Department of Food Technology, Latvia</i>
	<b>Energy saving potential in freezing applications by applying cold thermal energy storage with solid carbon dioxide (FMS631)</b> A. Hafner, T. Ståle Nordtvedt, I. Rumpf SINTEF Energy Research, Norway
	<b>Impact of baking conditions on bread staling (FMS771)</b> A. Le-Bail, E. Besbes, V. Jury, J.Y. Monteau <i>LUNAM Université, ONIRIS, CNRS, GEPEA, UMR 6144, France</i>
	<b>Microwave assisted fluidized bed drying of beetroot (<i>Beta vulgaris</i> L.) (FMS772)</b> S. Zaidi <sup>c</sup> , M.A. Khan <sup>a</sup> , Y. Kumar <sup>b</sup> , Iffat Ali <sup>c</sup> <sup>a</sup> <i>Dept. of Post Harvest Engg. &amp; Tech., AMU, India, bAICRP on PHT, AMU, India,</i> <sup>c</sup> <i>Dept. of Chemical Engg., AMU, India</i>
	<b>Okadaic acid, dinophysistoxin-1 and related esters in Greek mussels (<i>Mytilus galloprovincialis</i>): Determination and decontamination using ozonation (FMS764)</b> A.P. Louppis <sup>a</sup> , A.V. Badeka <sup>a</sup> , P. Katikou <sup>b</sup> , D. Georgantelis <sup>a</sup> , E.K. Paleologos <sup>c</sup> , <b>M.G. Kontominas<sup>a</sup></b> <sup>a</sup> <i>Laboratory of Food Chemistry, Department of Chemistry, University of Ioannina, Greece,</i> <sup>b</sup> <i>National Reference Laboratory of Marine Biotoxins, Institute of Food Hygiene, Ministry of Rural Development and Foods, Greece,</i> <sup>c</sup> <i>General Chemical State Laboratory, Ioannina Division, Greece</i>
	<b>Effect of rosemary oil on functional properties of HPMC films at different concentration (FMS765)</b> E. Torrieri <sup>a,b</sup> , N. Perone <sup>a</sup> , S. Cavella <sup>a,b</sup> , P. Masi <sup>a,b</sup> <sup>a</sup> <i>Department of Food Science, University of Naples Federico II, Italy,</i> <sup>b</sup> <i>CAISIAL - Centre of Food Innovation and Development in the Food Industry, University of Naples Federico II, Italy</i>
	<b>Effect of sugar substitute on sucrose crystal growth rate (FMS818)</b> J. He <sup>a</sup> , R. Bund <sup>b</sup> , R. Hartel <sup>c</sup> <sup>a</sup> <i>James Madison Memorial High School, USA,</i> <sup>b</sup> <i>Department of food Science, UW-Madison, USA,</i> <sup>c</sup> <i>Department of food Science, UW-Madison, USA</i>
	<b>Effect of electrolytes content on the electro-osmotic dewatering of agro-industrial sludge (FMS823)</b> M. Citeau, O. Larue and E. Vorobiev <i>Laboratoire de Transformations Intégrées de la Matière Renouvelable, Université de Technologie de Compiègne, France</i>
	<b>The Amount of Acrylamide Consumed from Traditionally Fried Potatoes in Latvia (FMS828)</b> I. Murniece <sup>a</sup> , J. Rosen <sup>b</sup> , K.-E. Hellenas <sup>b</sup> , D. Karklina <sup>a</sup> , R. Galoburda <sup>a</sup> <sup>a</sup> <i>Department of Food Technology, Latvia University of Agriculture, Latvia,</i> <sup>b</sup> <i>Chemistry Division 1, National Food Administration, Sweden</i>
	<b>Effect of ultrasound, and magnetic fields on pH and texture (TPA) in beef loin tuna (<i>Thunnus albacares</i>) (FMS900)</b> Lorenzo Fuentes Berrio, Víctor. Manuel. Gélvez, Ordóñez <i>University de Pamplona-ab University of Cartagena-Colombia, Group Research in Engineering and Food Technology: GINTAL, University of Pamplona-Colombia</i>
	<b>Quasiisothermal analysis in a MDSC for protein denaturizing in lyophilized meat (FMS926)</b> J.L. Arjona-Román <sup>a</sup> , R. Meléndez-Pérez <sup>a,b</sup> , L. Herrera-Pérez <sup>a</sup> , R. Velázquez-Castillo <sup>b</sup> <sup>a</sup> <i>Universidad Nacional Autónoma de México, Facultad de Estudios Superiores Cuautitlán, Mexico,</i> <sup>b</sup> <i>División de Investigación y Posgrado, Facultad de Ingeniería, Universidad Autónoma de Querétaro, México</i>
	<b>Chemical Characterization of « Terroir » Effect in Garlic Productions (FMS972)</b> J. Auger <sup>a</sup> , I. Arnault <sup>b</sup>

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	<b>Development and evaluation of canned pâté-based tilapia MSM (FMS977)</b> Daniela De G. C.Freitas <sup>a</sup> , Alda L. Santos <sup>b</sup> , Angela A. L. Furtado <sup>a</sup> , Marília P. Stephan <sup>a</sup> , Ana Lucia Pentead <sup>a</sup> <sup>a</sup> Embrapa Food Technology, Brazil, <sup>b</sup> Federal Rural University of Rio de Janeiro, Brazil
	<b>Study of adsorption isotherm and microbiological quality of fish meal type "piracuí" of Acari-Bodo (Liposarcus Pardalis, Castelnau, 1855) (FMS1006)</b> D.C. Santos <sup>a</sup> , L.F.H. Lourenço <sup>b</sup> , S.C.A. Ribeiro <sup>c</sup> , H. Almeida <sup>b</sup> , E.A.F. Araujo <sup>b</sup> <sup>a</sup> Centro de Educação Profissional Prof. Antônio Lima, Brasil, <sup>b</sup> Universidade Federal do Pará, Brasil, <sup>c</sup> Universidade do Estado do Pará, Brasil
	<b>Influence of translucency and surface moisture determination of Ulva spp macroalgae leaves (FMS1025)</b> I. Kasahara, N. Cifuentes Escuela De Alimentos, Universidad Católica De Valparaíso, Chile
	<b>Gas bubbles in structured foods: technical advances to monitor their growth and impact on process understanding and modeling (FMS1031)</b> Tiphaine Lucas <sup>a,b</sup> , David Grenier <sup>a,b</sup> , Yannick Laridon <sup>a,b</sup> , Sylvain Challos <sup>a,b</sup> , Christophe Doursat <sup>c</sup> , Denis Flick <sup>c</sup> <sup>a</sup> Cemagref, Food Engineering And Processing, <sup>b</sup> Université européenne de Bretagne, F-35000 Rennes, France, <sup>c</sup> UMR 1145, AgroParisTech, France
	<b>Effect of starter culture and nisin for the preservation of fishburguer obtained tambaqui (Colossoma macropomum) and vacuum packed (FMS1104)</b> M.A.C. Velloso <sup>a</sup> , E.F. Araújo <sup>b</sup> , L.H. Lourenço <sup>b</sup> , S.C.A. Ribeiro <sup>c</sup> <sup>a</sup> Postgraduate Program in Food Science and Technology, <sup>b</sup> Federal University of Pará, Belém, Brazil, <sup>c</sup> State University of Pará, Brazil
	<b>Enzymatic extraction of protein from toasted and not toasted soybean meal (FMS1176)</b> Nehemias Curvelo Pereira, Raquel Ströher, Gisella Maria Zanin Universidade Estadual de Maringá, Maringá, Paraná, Brasil
	<b>Metal-based nanocomposites as antimicrobials in food packaging applications (FMS1203)</b> A. Fernandez <sup>a</sup> , E. Lloret <sup>b</sup> , A. Llorens <sup>a</sup> , P. Picouet <sup>b</sup> <sup>a</sup> Instituto de Agroquímica y Tecnología de Alimentos, CSIC, Avda, Spain <sup>b</sup> Departament de Tecnologia dels Aliments, Institut de Recerca i Tecnologia Agroalimentàries (IRTA), Spain
	<b>Effect of transglutaminase on heat-induced gel properties at acid pH of mixtures of plasma and haemoglobin hydrolysates from porcine blood (FMS1229)</b> E. Saguer, A. Illanes, E. Espigulé, D. Parés, S. Hurtado, M. Toldrà, C. Carretero Institut de Tecnologia Agroalimentària (INTEA), University of Girona, Spain
	<b>Use of Porcine Blood Plasma in "Phosphate Free Frankfurters" (FMS1230)</b> S. Hurtado, I. Dagà, E. Espigulé, D. Parés, E. Saguer, M. Toldrà, C. Carretero Universitat de Girona INTEA – Institut de Tecnologia Agroalimentària, Spain
	<b>Comparative Study of Foaming Activity of Albumin-Rich Lupin Protein Isolates via Electrical and Volumetric Measurements (FMS1240)</b> T. D. Karapantsios <sup>a*</sup> , V. T. Papoti <sup>a</sup> , G. Doxastakis <sup>a</sup> <sup>a</sup> School of Chemistry, Aristotle University of Thessaloniki, Univ., Greece
	<b>Survey of Contamination Mycoflora of Consumed Rice in Mazandaran, Iran (FMS1247)</b> S.R. Aghili <sup>a,d</sup> , A.R. Khosravi <sup>b</sup> , T. Shokohi <sup>a</sup> , B. Salmanian <sup>c</sup> <sup>a</sup> Department of Medical Mycology and Parasitology, Faculty of Health, Mazandaran University of Medical Sciences Sari, Iran, <sup>b</sup> Mycology Research Center, Faculty of Veterinary Medicine, University of Tehran, Iran <sup>c</sup> Council of education, Mazandaran University of Medical Sciences Sari, Iran, <sup>d</sup> Faculty of Veterinary Medicine, Islamic Azad University, Iran