ORAL PROGRAMME

Tuesday, 14 November 2017

08:00-09:00	Registration | *Room: Auditorium Hall*					
Room	*Main Auditorium*					
08:30-09:00	**Opening Welcome Addresses** Conference Chairpersons, Rectors UAB and UdL, EFFoST President, IUFoST President & Others					
09:00-09:10	GNT activities and GNT Young Scientist Award introduction **Markus Volkert,** *GNT, USA*					
09:10-10:30	**Plenary Session 1**					
09:10-09:40	**[PL01] Challenges in food processing** S. Palzer, *Nestlé Research Center, Switzerland*					
09:40-10:00	**[PL15] Novel approaches to structuring of food proteins** J. Weiss, *University of Hohenheim, Germany*					
10:00-10:30	**[PL02] EIT Food: Spurring the food revolution** B. Pérez Villareal, *AZTI, Spain*					
10:30-11:00	**Coffee Break and Poster Session 1** | *Room: Auditorium Hall*					
Rooms	*Main Auditorium*		*Tramuntana 1*	*Tramuntana 2*	*Tramuntana 3*	*Llevant 1+2*
11:00-13:00	**Session 1: Start-ups will be key for innovation in the food sector** *Session Chairs: Annick Verween, Begoña Pérez Villarreal, EIT Food, Belgium*		**Session 2: ERA-Net SUSFOOD: Transnational research projects for sustainable Food Systems**	**Session 3: Marie Curie Individual Fellows**	**Session 4: Food Safety**	**Session 5: Food Nutrition**
11:00-11:15	11.00-11.20	**Brief introduction to the session by chairpersons**	**[O2.1] Processing of berry pomace: Lab vs. industrial scale** A. Reißner[1], S. Struck[1], C. Turner[2], H. Rohm*[1] *[1]Universität Dresden, Germany, [2]Lund University, Sweden* **[O2.2] OATPRO -Engineering of oat proteins: Consumer driven sustainable food development process** N. Sözer*[1], M. Banovic[2], L.	**[INV01] The Marie Skłodowska-Curie Individual Fellowship Program: Support for experienced researchers undertaking mobility between countries, optionally to the non-academic sector** C. Vallini *European Commission, Belgium*	**[INV02] NanoPack: Nanotechnology-based antimicrobial packaging to enhance food safety and reduce food waste** M. Krepker[1], R. Shemesh[2], N. Nitzan[1], A. Vaxman[2], E. Segal*[1] *[1]Technion – Israel Institute of Technology, Israel, [2]2Carmel Olefins Ltd, Israel*	**[INV03] NAOS: a comprehensive strategy to improve health** N. Pérez-Farinós *AECOSAN, Spain*
11:15-11:30	11.20-11.40	**Innovative technologies: Energy Pulse Systems and Ypsicon** M. Pereira[1], L. Moreta[2], *[1]EnergyPulse Systems, Portugal, [2]Ypsicon Advanced*				

		Technologies S.L., Spain	Mogensen[2], H. Pulkkinen[3], T. Sinkko[3], J-M. Katajajuuri[3], M. Brückner-Gühmann[4], D. Duta[5], A. Culetu[5], A. Macri[5] *[1]Technical Research Centre of Finland Ltd, Finland, [2]Aarhus University, Denmark, [3]Natural Resources Institute Finland, Finland, [4]Technische Universität Berlin, Germany, [5]National Institute of Research & Development for Food Bioresources – IBA Buchares, Romania*			
11:30-11:45	11.40-12.00	**New appliances: Natural Machines and Flatev** E. Sepulveda[1], J. Casellas[1], P. Vazquez[2], *[1]Natural Machines, Spain, [2]Flatev AG, Switzerland*		**[O3.1] Are edible oleocolloids the final frontier in food innovation?** A.R. Patel, *International Iberian Nanotechnology Laboratory, Portugal*	**[O4.1] Developing safe and appealing food: The case of sponge cake** M. Cepeda-Vázquez*, B. Rega, V. Camel *Université Paris-Saclay, France*	**[O5.1] Protein for community-dwelling older people: Aspects which influence the perception of commercially available protein drinks** L. Lampmann*[1], A. Gingrich[2], E. Kiesswetter[2], A. Emberger-Klein[1], D. Volkert[2], K. Menrad[1] *[1]Straubing Center of Science, Germany, [2]Institute for Biomedicine of Aging, Germany*
11:45-12:00	12.00-12.20	**Artificial and predictive intelligence applied to food testing and decision making: TellSpec and AI Talentum** I. Hoffmann, A.V. Contreras[2], A.R. Sabater[2], *[1]TellSpec LTD, UK, [2]Artificial Intelligence Talentum, Spain*	**[O2.3] Sustainable&Healthy - Development of sustainable processing technologies for converting agricultural by-products into healthy, added value ingredients and food products** L. Lundin*[1], M. Petermann[2], C. Rauh[3], H. Kowalska[4] *[1]Research Institutes of Sweden (RISE), Sweden, [2]Ruhr-Universität Bochum, Germany, [3]Technische Universität Berlin, Germany, [4]Warsaw University of Life Sciences, Poland*	**[O3.2] Zein-based tunable colloidal delivery systems for bioactive compounds** F. Donsì *University of Salerno, Italy*	**[O4.2] Approaches for assessing and prioritizing chemical hazards in food raw materials** P. Mazzatorta*, T. Stroheker, G. Scholz *Nestlé Research Center, Switzerland*	**[O5.2] Do bread melanoidins modify gut microbiota?** C. Helou[1,2], M. Almdawar[1,2], T. Carton[3], C. Méry[3], P.M. Anton[1], S. Regnault[1], C. Niquet-Leridon[1], F. Tessier[4], C. Delayre-Orthez[1], P. Gadonna-Widehem*[1] *[1]Institut Polytechnique Unilasalle, France, [2]Université Saint Joseph de Beyrouth, Lebanon, [3]Biofortis Mérieux NutriSciences, France, [4]University Lille, France*
12:00-12:15				**[O3.3] Food security in Iraq: Results from quantitative and qualitative surveys** E. Woertz *CIDOB (Barcelona Centre for International Affairs), Spain*	**[O4.3] Criteria for the development of successful hurdle concepts based on non-thermal processing technologies** F. Schottroff*, M. Gratz, A. Krottenthaler, M. Kapeller, D. Fraundorfer, C. Hledik, C. Schoenher, M. Zunabovic-Pichler, H. Jaeger *University of Natural Resources and Life Sciences (BOKU), Austria*	**[O5.3] Understanding functional properties of mildly refined starch fractions of yellow pea** M.E.J. Geerts*[1], M. Strijbos[1], A. van der Padt[1], A.J. van der Goot[1] *[1]Wageningen UR, The Netherlands, [2]Friesland Campina, The Netherlands*
12:15-12:30	12.20-12.40	**Online platforms for health and resource**	**[O2.5] Sustainability in the vegetable food supply chain - overview of the results of the**	**[O3.4] Preservation of β-carotene in liquid or solid lipid nanoparticles and their behavior**	**[O4.4] UV-C inactivation of *Talaromyces macrosporus* in clarified apple juice**	**[O5.4] Effect of incorporating fish powder into semolina pasta on its cooking quality, in vitro**

[O2.4] The SUSDIET project: Towards sustainable diets in Europe
L.G. Soler, *INRA, France*

		stewardship: BeYou and RethinkResource M. Massarelli[1], A-J Mehawej[1], L. Grieder[2], *[1]BeYou Health Coach, Spain, [2]RethinkResource GmbH, Switzerland*	**project SUNNIVA** T. Løvdal*[1], F. Erdogdu[2], B. van Droogenbroeck[3], I. Vagen[4], A. Bartoszek[5], C. Vos[6], I. Hanssen[7], G. Agati[8], S. Kaniszewski[9], D. Skipnes[1] et al *[1]NOFIMA – Norwegian Institute of Food, Fisheries and Aquaculture Research, Norway, [2]Ankara University, Turkey, [3]ILVO – Research Institute for Agriculture, Belgium, [4]NIBIO – Norwegian Institute of Bioeconomy Research, Norway, [5]Gdansk University of Technology, Poland, [6]Scientia Terrae vzw, Belgium, [7]DCM – De Ceuster Meststoffen N.V., Belgium, [8]Consiglio Nazionale delle Richerche – Istituto di Fisica Applicata 'Nello Carrara', Sesto Fiorentino-Firenze, France, [9]InHort Research Institute of Horticulture, Poland*	**during *in vitro* digestion: a mechanistic kinetic study** L. Salvia-Trujillo*, S. Verkempinck, S.K. Rijal, A. Van Loey, T. Grauwet, M. Hendrickx *KULeuven, Belgium*	J.N. Sauceda-Gálvez*, R. Roca-Couso, M.M. Hernández-Herrero, R. Gervilla, A.X. Roig-Sagués *Universitat Autònoma de Barcelona, Spain*	**glycemic impact, protein digestibility, and antioxidant activity** A.S. Desai*[1,2], S. On[1], M.A. Brennan[1], C.S. Brennan[1,2] *[1]Lincoln University, New Zealand, [2]Riddet Institute, New Zealand*
12:30-12:45				**[O3.5] HIGHVALFOOD project: 'The application of modern proteomic and metabolomic methodologies in the assessment of high added-value traditional meat products'** L. Mora*, F. Toldrá *Instituto de Agroquímica y Tecnología de Alimentos (CSIC), Spain*	**[O4.5] Effect of microwave pre-heating of olive pomace during drying to mitigate the polycyclic aromatic hydrocarbon (PAH) formation in olive pomace oil** S.S. Kiralan, F. Erdogdu, A. Tekin* *Ankara University, Turkey*	**[O5.5] Bioactivities in "Rising" alternative protein sources and processing possibilities** A. Pihlanto*, S. Mäkinen, P. Mattila *Natural Resource Institue Finland, Finland*
12:45-13:00	12.40-13.00	**Wrap up and way forward**	**[O2.6] Can antioxidant and antibacterial plant extracts make meat products healthier?** K. Rumpunen*[1], A. Ekholm[1], J. Hellström[2], S. Kauppinen[2], D. Anton[3], U. Bleive[3], M. Jensen[4], S. Burri[5], A. Hakansson[5], D. Seglina[6], V. Radenkovs[6] et al *[1]Swedish University of Agricultural Sciences, Sweden, [2]LUKE, Finland, [3]Estonian University of Life Sciences, Estonia, [4]Aarhus University, Denmark, [5]Lund*	**[O3.6] SpeeDrying - An innovative and sustainable spray drying technology** L. Malafronte*[1], L. Ahrné[2], E. Windhab[1] *[1]ETH Zurich, Switzerland, [2]University of Copenhagen, Denmark*	**[O4.6] High pressure processing increase safety and keep the proteolysis of raw Portuguese ewe cheese** R.S. Inácio*[1,2], A.M. Gomes[2], J.A. Saraiva[1] *[1]University of Aveiro, Portugal, [2]Catholic University of Portugal, Portugal*	**[O5.6] Digestibility and lipid profile of tuna and salmon under pancreatic insufficiency conditions** J. Calvo*[1,2], C. Paz-Yepez[1], A. Asensio[1], I. Peinado[1], A. Heredia[1], A. Andres[1] *[1]Universitat Politècnica de València, Spain, [2]Instituto de Investigación Sanitaria La Fe, Spain*

			University, Sweden, [6]University of Agriculture, Latvia **[O2.7] Novel multifunctional plant protein ingredients with bioprocessing** R. Coda*, C.G. Rizzello, A. Laitila, N. Sozer, M. Gobbetti, K. Katina *University of Bari – IT, Italy* **[O2.8]** Reframing convenience food P.A. Jackson, *University of Sheffield, UK* **[O2.9] Short time high quality cooking of boiled ham using radio frequency electric fields. RF Cooking of Ham** T. Pfeiffer*[1], A.G. Koch[2], X. Serra[3], I. Muñoz[3], P. Gou[3], C.G. Salzburg[4] *[1]Fraunhofer Institut für Verfahrenstechnik und Verpackung, Germany, [2]Danish Meat Research Institute (DMRI), Denmark, [3]Institut de Recerca i Tecnologia Agroalimentàries (IRTA), Spain, [4]Fraunhofer Institut für Hochfrequenzphysik und Radartechnik (FHR), Germany* **[O2.10] FREEZEWAVE SUSFOOD ERA-net: Freezing assisted by low energy microwave irradiation to improve frozen food quality** A. Le-Bail*[1,2], S. Curet[1,2], P. Jha[1,2], V. Jury[1], O. Rouaud[1], M. Sadot[1], E. Xanthakis[3], S. Isaksson[3], J. Huen[4], M. Shrestha[4], J.P.			

			Bernard[5] *[1]ONIRIS, BP 82225, France, [2]UMR 6144 GEPEA CNRS, France, [3]RISE-Agrifood & Bioscience, Sweden, [4]TTZ-BILB, Germany, [5]SAIREM, France* **[O2.11] Improved and resource efficiency throughout the post-harvest chain of fresh-cut fruits and vegetables_Last experiences and final outcomes** A.R. Fernández-Alba*[1], A. Mathew[2], S. Silvestre[3], M.D. Hernando[4], M. Mänttäri[5], R. Rosal[6], S. Yüce[7], P. Muranyi[8] *[1]Almería University, Portugal, [2]Stockholm University, Sweden, [3]CNR, Italy, [4]INIA, Spain, [5]Lappeenranta University of Technology, Finland, [6]Alcalá University, Spain, [7]RWTH Aachen University, Germany, [8]Fraunhofer-Institut für Verfahrenstechnik und Verpackung IVV, Germany*			
13:00-14:00	**Lunch** | *Room: Noray Restaurant*					
Rooms	*Main Auditorium*		*Tramuntana 1*	*Tramuntana 2*	*Tramuntana 3*	*Llevant 1+2*
14:00-16:00	**Session 6: Gastronomy**		**Session 7: OLEUM - Advanced solutions for assuring the overall authenticity and quality of olive oil**	**Session 8: Functional Foods I**	**Session 9: Process optimization and modelling**	**Session 10: Food Analysis**
14:00-14:15 **14:15-14:30**	**Introducing Science and Gastronomy** Juan Carlos Arboleya[1], Daniel Lasa[2] *[1]Basque Culinary Center, Spain, [2]ugaritz, Spain*		**[O7.1] The EU H2020 OLEUM Project: Which are the main analytical issues to combat olive oil fraud?** T. Gallina Toschi*[1], F. Lacoste[2], F. Joffre[2], W. Moreda[3], M. Pérez-Camino[3], J.M. Martinez-Rivas[3], A.	**[INV04] Processing and formulation approaches to design food products with health benefits** M. Alminger *Chalmers University of Technology, Sweden*	**[INV05] Process engineering driven innovation by an integrative value chain Food System approach** E. Windhab *ETH Zurich, Switzerland*	**[INV06] Graphene micromotors for mycotoxins analysis in foods** A. Escarpa *University of Alcalá, Spain*

14:30-14:45	**[O6.1] Collective creativity at El Celler de Can Roca** H. Vilaseca *Celler de Can Roca, Spain* **[O6.2] Cooking pasta assisted by ultrasound** S. Ciudad-Hidalgo*[1], J. Mir-Bel[2], J. Raso[1], I. Alvarez[1] *[1]University of Zaragoza, Spain, [2]BSH Home Appliances Group, Spain*	Bendini[1], E. Valli[1], L. Conte[4], D.L. García González[3] et al *[1]Alma Mater Studiorum - Università di Bologna, Italy, [2]Institut des Corps Gras, France, [3]Instituto de la Grasa, Spain, [4]University of Udine, Italy, [5]JRC - Joint Research Centre, Belgium, [6]Fera Science Ltd., UK, [7]EUFIC - European Food Information Council, Belgium*	**[O8.1] Effect of inclusion omega-3 microcapsules on the quality of meat products: Oxidation and sensory analysis** T. Pérez-Palacios*[1], J. Ruiz[1], C. Aquilani[2], E. Jiménez-Martín[1], T. Antequera[1], J.C. Solomando[1] *[1]University of Extremadura, Spain, [2]University of Florence, Italy*	**[O9.1] Numerical and experimental investigation of mechanical stress in the processing of chunky fruit preparations** T. Wölken, L. Vulprecht*, C. Rauh *Technische Universität, Germany*	**[O10.1] Advanced analytical strategies for food evaluation: Improvement of food safety and food quality determination through the development and optimization of new analytical approaches combined with ultra-high performance liquid chromatography analysis** N. Casado*, S. Morante-Zarcero, D. Pérez-Quintanilla, I. Sierra *Rey Juan Carlos University, Spain*
14:45-15:00	**[O6.3] Expectations and perceptions of sensory-liking attributes for processed and unprocessed insect products among Italian consumers** C. Mora*, G. Sogari, D. Menozzi *University of Parma, Italy* **[O6.4] Fate of ethanol upon cooking with alcoholic beverages** P. Snitkjær*[1,2], J. Ryapushkina[1], E. Skovenborg[1], A. Astrup[1], L.M. Bech[3], M.G. Jensen[3], J. Risbo[1] *[1]University of Copenhagen, Denmark, [2]University College Zealand, Denmark, [3]Carlsberg Research Laboratory, Denmark*	**[O7.2] Olive oil quality and authenticity: A critical review on analytical methods drawbacks, normative failure and inappropriateness. Focus on the EU regulation** L. Conte[1], A. Bendini*[2], E. Valli[2], P. Lucci[1], S. Moret[1], A. Maquet[3], F. Lacoste[4], P. Brereton[5], D.L. Garcia Gonzalez[6], W. Moreda[6] et al *[1]University of Udine, Italy, [2]Alma Mater Studiorum - Università di Bologna, Italy, [3]JRC - Joint Research Centre, Belgium, [4]Institut des Corps Gras, France, [5]Fera Science Ltd., UK, [6]Instituto de la Grasa, Spain*	**[O8.2] Dietary supplementation with bioactive fatty acids, antioxidant and prebiotic compounds: Effects on fatty acids profile and oxidative stability of meat** M. Balzano*, D. Pacetti, N.G. Frega *Università Politecnica delle Marche, Italy*	**[O9.2] Microwave (MW) de-crystallization of pine honey: Mathematical modelling for optimal process conditions** O. Karatas[1], B. Erol[1], S. Yildirim[1], F. Erdogdu*[1] *[1]Ozan Karatas, Turkey, [2]Busra Erol, Turkey, [3]Saadet Yildirim, Turkey, [4]Ferruh Erdogdu, Turkey*	**[O10.2] Front-face fluorescence spectroscopy as a tool to monitor the quality in heat treated skim milk** N. Ayala*[1], A. Zamora[1], J. Saldo[1,2], M. Castillo[1], L. Jinfang[1] *[1]Universitat Autònoma de Barcelona, Spain, [2]Instituto Politécnico Nacional, Mexico*
15:00-15:15			**[O8.3] Oil structuring using co-crystallization of medium and long free fatty acids** L. Harris, M. Davidovich-Pinhas* *Technion - Israel Institute of Technology, Israel*	**[O9.3] Modelling, simulation and economical evaluation of dry food manufacture at different production scales** A. Almena, E. López-Quiroga, P.J. Fryer, S. Bakalis* *University of Birmingham, UK*	**[O10.3] Plant development, yielding properties and kernel composition of winter wheat in relation to the soil type under organically elevated temperatures** T. Hellemans*, K. Dewitte, F. Van Bockstaele, P. Vermeir, G. Haesaert, M. Eeckhout ***Ghent University, Belgium***
15:15-15:30	**[O6.5] Emerging Technologies in the Kitchen: Improvement of gastronomical properties of duck Foie gras by High Hydrostatic Pressure** M. Lavilla*[1], D. Lasa[2], I. Olabarrieta[1], R. Perisé[2], B. Martínez[1,2], G. Serrano[1,2], I. M.[1]	**[O7.3] New analytical strategies for the quality control of virgin olive oil based on the chemical characterization of aroma** D.L. García González*[1], R. Aparicio-Ruiz[1], N. Tena[1], A. Lobo[1], E. Valli[2], P. Brereton[3], J. Donarski[3], V. Bailey-Horne[3], L.	**[O8.4] Evaluation of the biotechnological potential of chia seed (*Salvia hispanica*) extract and its impact as a supplement for UHPH-processed fruit juices** J.N. Sauceda-Gálvez*[1], A.X. Roig-	**[O9.4] 3D Numerical modelling of crustless bread baking with ohmic heating technology** T. Gally[1,2], O. Rouaud*[1,2], V. Jury[1,2], A. Le-Bail[1,2], M. Havet[1,2] *[1]ONIRIS, France, [2]GEPEA, France*	**[O10.4] A multifaceted approach to understanding the cooking behavior of Canadian wonder common beans *(Phaseolus vulgaris)*** C.M. Chigwedere*, T. Olaoye Foyeke, C. Nkonkola Mwansa, C.

	[1]*AZTI, Spain,* [2]*Restaurante Mugaritz, Spain* **[O6.6] Gastrophysics, nutrition and sensory food design for the future** J. Youssef *The Kithen Theory, UK*	Conte[4], F. Lacoste[5], M. Servili[6], P-A. Golay[7], A. Maquet[8], S. Vichi[9], O. Winkelmann[10] et al [1]*Instituto de la Grasa, Spain,* [2]*Alma Mater Studiorum - Università di Bologna, Italy,* [3]*Fera Science Ltd., UK,* [4]*University of Udine, Italy,* [5]*Institut des Corps Gras, France,* [6]*Università degli Studi di Perugia, Italy,* [7]*Nestlé Research Center, Switzerland,* [8]*JRC-Joint Research Centre, Belgium,* [9]*University of Barcelona, Spain,* [10]*Eurofins Analytik GmbH, Germany* **[O7.4]** Verification of virgin olive oil geographical origin by means of sesquiterpene analysis and chemometrics S. Vichi*[1], B. Quintanilla-Casas[1], A. Tres[1], F. Guardiola[1], A. Bendini[2], E. Valli[2], T. Gallina Toschi[2] [1]*Universitat de Barcelona, Spain,* [2]*Alma Mater Studiorum - Università di Bologna, Italy* **[O7.5] Major challenges of building an effective database to support the quality control of olive oil** A. Klingberg*[1], P. Wenig[1], E. Valli[2], L. Conte[3], A. Maquet[4], T.G. Toschi[2] [1]*Lablicate GmbH, Germany,* [2]*Alma Mater Studiorum - Università di Bologna, Italy,* [3]*University of*	Sagués[1], M.M. Hernández-Herrero[1], R. Gervilla[1], B.E. González-Martínez[2] [1]*Universitat Autònoma de Barcelona, Spain,* [2]*Universidad Autónoma de Nuevo León, Mexico*		Kyomugasho, Z. Jamsazzadeh Kermani, A. Van Loey, M. Hendrickx *KU Leuven, Belgium*
15:30-15:45		**[O8.5] Understanding the role of processing and formulation on microstructure functionalisation of rice bran wax oleogels** V. di Bari*, H. Zhang, B. Wolf, D. Gray, T. Foster *University of Nottingham, UK*	**[O9.5] Optimizing 3D printing: A case of potato puree** I. Dankar*[1,2], A. Haddarah[2], F. El-Omar[2], F. Sepulcre[1], M. Pujola[1] [1]*Universitat Politecnica de Catalunya Barcelona Tech, Spain,* [2]*Universite Libanaise, Lebanon*	**[O10.5] Comparative proteome study of porcine *M. Longissimus Dorsi* with different autolysis speed** I.M. Chernukha*[1], L.V. Fedulova[1], E.A. Kotenkova[1], A.G. Akhremko[1], L.I. Kovalev[2], S.S. Shishkin[2] [1]*The V.M.Gorbatov All-Russian Meat Reseach Institute, Russia,* [2]*The Federal Research Centre "Fundamentals of Biotechnology", Russia*
15:45-16:00		**[O8.6] Effect of apple juice pasteurization on *in vitro* alpha-glucosidase inhibitory activity, and interaction with acarbose** M. Alongi*, M. Anese *University of Udine, Italy*	**[O9.6] A new model of IMP degradation to accurately predict fish quality and reduce food waste** C. Vilas*, J. Valcarcel, J.R. Herrera, A.A. Alonso, M.R. Garcia *IIM-CSCIC, Spain*	**[O10.6] Application of fluorescence microscopy for non-invasive assessment of fish tissue degradation due to enzyme activity during superchilled storage** J. Cropotova*, M.S. Grøvlen, T. Rustad *Norwegian University of Science and Technology, Norway*

		Udine, Italy, [4]DG Joint Research Centre, Belgium			
16:00-16:30	**Coffee Break and Poster Session 1** | *Room: Auditorium Hall*				
16:30-18:30	**Session 6: Gastronomy (Contd.)**				
16.30-16.50	**Introducing International Journal of Gastronomy and Food Science** *Editors in chief Daniel Lasa and Juan Carlos Arboleya*				
16:50-17:50	**Showing the interaction between Science and Gastronomy** *Restaurant Mugaritz and the Basque Culinary Center will organise a practical session about applying science into the kitchen. It will be organised some food tasting, practical work with some volunteers to taste/try some experiments related to science and gastronomy, some case studies.* *by Ramón Perise and Diego Prado*				
17:50-18:30	**Round table: Discussion about the interaction Science and Gastronomy**				
19:00-20:00	**Welcome Reception, Poster Session 1 & Food Pub Quiz** | *Room: Auditorium Hall; Main Auditorium*				

Wednesday, 15 November 2017					
08:00-08:30	Early coffee | *Room: Auditorium Hall*				
Room	*Main Auditorium*				
08:30-10:00	**Plenary Session 2**				
08:30-09:00	**[PL03] Food 2030: Research & Innovation for tomorrow's nutrition and food systems** W. Haentjens, *European Commission, Belgium*				
09:00-09:30	**[PL04] European Research Council - funding opportunities for ground-breaking research in food science** A. Badacsonyi, *European Research Council Executive Agency, Belgium*				
09:30-10:00	**[PL05] Science and regulation: EU and USA approaches** J. Serratosa, *Autonomous University of Barcelona, Spain*				
10:00-10:30	**[PL06] Will technology and procedures prevent you from the next food crisis?** H. Marynissen*[2], J.M. Domínguez-Ortega[1] *[1]Complex Interactive Processes Institute, Belgium, [2]Antwerp Management School, Belgium*				
10:30-11:00	**Coffee Break and Poster Session 2** | *Room: Auditorium Hall*				
Rooms	*Main Auditorium*	*Tramuntana 1*	*Tramuntana 2*	*Tramuntana 3*	*Llevant 1+2*
11:00-13:00	**Session 11: Food Digestion**	**Session 12: Crisis management - Analysing crisis response in the food sector**	**Session 13: Non-conventional Characterization Techniques for Food Using Synchrotron Light and Neutrons**	**Session 14: Functional Foods II**	**Session 15: Food Processing Innovations**
11:00-11:15 **11:15-11:30**	**[INV07] Differential digestibility of proteins and lipids in infants, adults and the elderly - Insights from studies coupling in vitro digestion models and advanced**	**[O12.1] Interactive session: Analyzing crisis response in the food sector** H. Marynissen*[1], J.M. Domínguez-Ortega[1]	**[O13.1] Synchrotron light and food: There is more than you can see** C. Biscari *ALBA Synchrotron, Spain*	**[INV08] Novel Foods in the EU: what's new?** C. Mignot *DSM Nutritional Products, Switzerland*	**[INV09] Strength - characterization of food solids for formulation, processing and stability control**

	analytics U. Lesmes, *Technion-Israel Institute of Technology, Israel*	[1]*Antwerp Management School, Belgium,* [2]*CIP Institute, Spain*	**[O13.2] Introduction to European neutron research facilities and their potential for new insights in food science** M. Thiry *Helmholtz-Zentrum Geesthacht, Germany*		Y.H. Roos *University College Cork, Ireland*
11:30-11:45	**[O11.1] Pulsed electric fields as a tool to enhance bioaccessible and non-bioaccessible polyphenols in apple fruits** A. Ribas-Agustí*, O. Martín-Belloso, R. Soliva-Fortuny, P. Elez-Martínez *Universitat de Lleida, Spain*		**[O13.3] Distribution of Selenium chemical species in wheat grains using different nutrient conditions for plants grow** M.A. Subirana[1], M. Ilugany[1], G.E. Brown[2], S.M. Webb[3], L. Simonelli[4], C. Marini[4], M. Valiente*[1] [1]*Univ Autònoma de Barcelona, Spain,* [2]*Stanford University, USA,* [3]*Stanford Synchrotron Radiation Lightsource, USA,* [4]*Synchrotron ALBA, Spain*	**[O14.1] Chia seed mucilage microstructure characterisation, extraction and stabilitation for use as functional ingredient** L. Brütsch*, F.J. Stringer, S. Kuster, E.J. Windhab *ETH Zürich, Switzerland*	**[O15.1] Immersed hollow fiber membranes: an alternative for efficient microfiltration of grapefruit juice?** C. Rouquié*[2], L. Dahdouh[2], M. Delalonde[1], C. Wisniewski[1] [1]*UMR QualiSud, UFR des Sciences Pharmaceutiques et Biologiques, France,* [2]*UMR QualiSud, CIRAD, France*
11:45-12:00	**[O11.2] Curcumin encapsulated in solid lipid particles incorporated in cold-set emulsion filled gels of soy protein isolate and xanthan gum** T.C. Brito-Oliveira, M. Bispo, S.C. Pinho* *University of Sao Paulo, Brazil*			**[O14.2] Stability of vitamin D3 encapsulated in chitosan-TPP micro/nanoparticles and lecithin** A.S.L. Iida[1], C.S. Fávaro-Trindade[1], K.N. Luz[1], T.T. Barros[2], O.B.G. Assis[2], M. Martelli-Tosi*[1] [1]*University of São Paulo - Food Science Department, Brazil,* [2]*National Nanotechnology Laboratory for Agriculture, Brazil*	**[O15.2] Combined heating techniques and use of susceptors for efficient baking of laminated dough structures** A. Garg*, L. Malafronte, E. Windhab *ETH Zürich, Switzerland*
12:00-12:15	**[O11.3] Designing healthier breads by understanding digestion** C. Latty[1], O. Gouseti[2], P.J. Fryer[1], S. Bakalis*[1] [1]*University of Birmingham, UK,* [2]*University of Nottingham, UK*		**[O13.4] Imaging and quantitative analysis of food microstructures using Synchrotron X-ray microtomography** G. van Dalen *Unilever Research & Development, The Netherlands* **[O13.5] Food structure from the inside with neutron scattering** W.G. Bouwman *Delft University of Technology, The Netherlands*	**[O14.3] Functional properties of oat protein and tailoring of functionality by modification** M. Brueckner-Guehmann*, S. Drusch *Technische Universität Berlin, Germany*	**[O15.3] Scale-up to pilot plant dimensions of plasma processed water generation for fresh-cut lettuce treatment** M. Andrasch[1], J. Stachowiak[1], O. Schlüter[2], U. Schnabel[1], J. Ehlbeck*[1] [1]*Leibniz Institute for Plasma Science and Technology, Germany,* [2]*Leibniz Institute for Agricultural Engineering and Bioeconomy, Germany*
12:15-12:30	**[O11.4] Resveratrol microparticles; preparation, characterization and controlled release evaluation**			**[O14.4] β-casein dynamics to associate curcumin to casein micelles** A. Bahri[1], M. Martin[2], C. Gergely[2],	**[O15.4] Innovative low energy microwave assisted freezing (MW-AF) permits to minimize freeze damage of fruits and**

	T. Cardoso, A. Gonçalves, B.N. Estevinho*, F. Rocha *Faculdade de Engenharia da Universidade do Porto, Portugal*			S. Marchesseau[1], D. Chevalier-Lucia*[1] *[1]Université de Montpellier - UMR IATE, France, [2]Université de Montpellier - UMR 5221 CNRS, France*	**vegetables; some results from FREEZEWAVE H2020 project** V. Jury*[1,2], P.K. Jha[1,2], S. Chevallier[1,2], A. Le-Bail[1,2] *[1]ONIRIS, France, [2]UMR GEPEA CNRS, France, [3]UBL, France*
12:30-12:45	**[O11.5] Altering the level of calcium modifies the physical characteristics and digestion behaviour of casein-based food matrices** I. McIntyre*[1,2], M. O'Sullivan[1,2], D. O'Riordan[1,2] *[1]Food for Health Ireland, Ireland, [2]University College Dublin, Ireland*			**[O14.5] Effect of emulsifier type and concentration on the stability of β-carotene enriched nanoemulsions** A. Gasa-Falcon*, I. Odriozola-Serrano, G. Oms-Oliu, O. Martín-Belloso *University of Lleida, Spain*	**[O15.5] Investigating the migration of fat in spray dried emulsions during spray drying, transport and storage in warm climates** G.J. ONeill*, A. Hollingsworth, E.D. ORiordan *University College Dublin, Ireland*
12:45-13:00	**[O11.6] Novel edible colloids and formulations for emulsions with tailored digestibility - where do we stand?** D. Meshulam Pascoviche*, U. Lesmes *Technion- Israel Institute of Technology, Israel*			**[O14.6] EC oleogel network stabilization using lauric acid** A. Haj-Eisa, M. Davidovich-Pinhas* *Technion - Israel Institute of Technology, Israel*	**[O15.6] Microwave assisted freezing of vegetables** E. Xanthakis*[1], P.K. Jha[2], A. Da Silva[3], L. Eliasson[1], S. Isaksson[1], A. Le-Bail[2], L. Ahrné[4] *[1]RISE - Research Institutes of Sweden, Sweden, [2]Oniris-Nantes Atlantic National College, France, [3]AgroSup Dijon, France, [4]University of Copenhagen, Denmark*
13:00-14:00	**Lunch** | *Room: Noray Restaurant*				
Rooms	*Main Auditorium*	*Tramuntana 1*	*Tramuntana 2*	*Tramuntana 3*	*Llevant 1+2*
14:00-16:00	**Session 16: MyNewGut**	**Session 17: FieldFOOD|i3Food| Hipster - Innovative sustainable food processing**	**Session 18: Food Security**	**Session 19: Process Optimization**	**Session 20: Food Composition**
14:00-14:15	**[O16.1] MyNewGut project: Microbiome's influence on energy balance and brain development/function put into action to tackle diet-related diseases and behaviour** H.A. Every*, R. Belkhir, J.A. Knol	**HIPSTER** **[O17.1] Deployment of high pressure and temperature processing technology in the food industry** S. Garcia de la Torre	**[INV10] Sustainable Protein Supply: Nutrition in Transition?** H. Aiking *VU University, The Netherlands*	**[INV11] Engineering understanding of eating processes** S. Bakalis *University of Birmingham, UK*	**[INV12] Metabolomics approaches in the field of food analysis: Trends and applications** E. Alañón *University of Granada, Spain*
14:15-14:30					
14:30-14:45			**[O18.1] Development of novel plant-based omega 3 powder**	**[O19.1] Modeling the transport and reaction of alpha-**	**[O20.1] Integrating analytical and acceptability data to**

	European Federation of Food Science and Technology, The Netherlands **[O16.2] Investigations of the effects of dietary protein source and quantity on human intestinal microbiota and host physiology** K. Portune*[1], M. Beaumont[2], N. Steuer[2,3], A. Lan[2], V. Cerrudo[1], M. Audebert[2], F. Dumont[5], G. Mancano[6], N. Khodorova[2], M. Andriamihaja[2] et al *[1]Microbial Ecology, Spain, [2]Université Paris-Saclay, France, [3]Hôpital Avicenne, France, [4]Université de Toulouse, France, [5]Institut Cochin, France, [6]The University of Reading, UK*	*National Centre for Technology and Food Safety - CNTA, Spain* **[O17.2] Non-linear pressure/temperature-dependence of high pressure thermal inactivation of proteolytic Clostridium botulinum type B in foods** M.B. Maier, C.A. Lenz, R.F. Vogel* *Technische Universität München, Germany* **[O17.3] Quality benefits of HPT processed food** N. Van Lannen *TOP BV, The Netherlands* **I3FOOD** **[O17.4] Optimal process control for high pressure thermal sterilisation of food products** M. Vollebregt[1], K. Aganovic[2], M. Matser[1], S. Toepfl*[2] *[1]Wageningen Food & Biobased Research, The Netherlands, [2]German Institute of Food Technologies, Germany* **[O17.5] Possibilities of high pressure thermal sterilisation for preservation of cauliflower** M. Vollebregt*, M. Helmond, K. van Kekem, A. Matser *Wageningen Food & Biobased Research, The Netherlands* **[O17.6] HACCP concept for industrial PEF treatment of**	**from Sacha Inchi seed oil residue, a by-product from cold-pressed oil industry** K. Ruttarattanamongkol*, S. Chittrakorn *Naresuan University, Thailand*	**galactosides during soaking-cooking of pulses: Case of cowpea** F. Coffigniez*[1], A. Briffaz[1], C. Mestres[1], P. Bohuon[2] *[1]CIRAD/QualiSud Research Unit, France, [2]Montpellier SupAgro/QualiSud Research Unit, France*	**quantify colour changes of pasteurised strawberry juices during storage** C. Buvé*[1], B. Kebede[1,2], C. De Batselier[1], T. Van Bedts[1], R. Braekers[3], M. Hendrickx[1], T. Grauwet[1], A. Van Loey[1] *[1]KU Leuven, Belgium, [2]University of Otago, New Zealand, [3]Universiteit Hasselt, Belgium*
14:45-15:00			**[O18.2] Authenticity of thermal processing technologies for milk based on the different forms of vitamin B_6** A. Schmidt*, H.K. Mayer *University of Natural Resources and Life Sciences Vienna - BOKU, Austria*	**[O19.2] Simulation-based knowledge transfer in new food product management by employing system dynamics approach** A. Horvat*, B. Behdani, V. Fogliano, P.A. Luning *Wageningen University and Research, The Netherlands*	**[O20.2] Innovative uses of relaxation times in formulation and design for honey powder structure and stability at various water activities** F.H. Fan*[1,2], Y.H. Roos[1] *[1]Shenzhen University, China, [2]University College Cork, Ireland*
15:00-15:15			**[O18.3] Fermentation of pea proteins for new food design: use of microbial consortia to improve sensory properties** S. Ben-Harb*, F. Irlinger, A. Saint-Eve, M. Panouillé, P. Bonnarme, I. Souchon *INRA, France*	**[O19.3] A light scatter model for real time estimation of the storage modulus (G´) during coagulation of reconstituted skim milk powder** O. Arango[1,2], D. Salvador[1], M. Castillo*[1] *[1]Universitat Autònoma de Barcelona, Spain, [2]Universidad de Nariño, Colombia*	**[O20.3] Iron mediated pectin - quercetin interactions** L. Chirug, Z. Okun, A. Shpigelman* *Technion, Israel*
15:15-15:30	**[O16.4] Gut microbiota and metabolic disorders: Insights from preclinical studies** M. Olivares*, A.M. Neyrinck, S.A. Pötgens, M. Beaumont, L.B. Bindels, N.M. Delzenne *Université catholique de Louvain, Belgium*		**[O18.4] Changes in phytochemical contents of *Perilla frutescens* grown in a plant factory under controlled environmental conditions** N. Kagawa*, N. Lu *Chiba University, Japan*	**[O19.4] Rotation rate and viscosity effects on temperature uniformity of microwave processed liquids: Mathematical modelling for design and optimization of an industrial scale process** H. Topcam, B. Erol, O. Karatas, F.	**[O20.4] Development and application of a ready to use cryo microEROD assay for the analysis of dioxin-like compounds in foodstuffs** K-W. Schramm*[1,4], W. Levy[1], F. Mertes[1], M. Maywald[2], P. Uciechowski[2], A. Loa[3], L. Rink[2] *[1]Helmholtz Zentrum München -*

	[O16.5] Probiotic-based strategies for promoting metabolic health M. Romaní-Pérez *Institute of Agrochemistry and Food Technology (Consejo Superior de Investigaciones Científicas) Valencia, Spain*	**juices** C. Siemer*[1], J. Witt[1], K. Aganovic[2], S. Toepfl[1] *[1]Elea Vertriebs- und Vermarktungsgesellschaft mbH, Germany, [2]German Institute of Food Technologies (DIL e.V.), Germany*		Erdogdu* *Ankara University, Turkey*	*German Research Center for Environmental Health (GmbH), Germany, [2]RWTH Aachen University, Germany, [3]Accelerate GmbH, Germany, [4]4TUM, Wissenschaftszentrum Weihenstephan für Ernährung, Germany*
15:30-15:45		**[O17.7] Planetary extrusion of cooled food products** J. Herpich*, S. Töpfl *German Institute of Food Technologies, Germany*	**[O18.5] Insect biomass as a more sustainable matrix for food production** S. Smetana*[1], K. Aganovic[1], L. Van Campenhout[2], V. Heinz[1] *[1]German Institute of Food Technologies (DIL e.V.), Germany, [2]KU Leuven, Belgium*	**[O19.5] Kinetic characterization of the variable product inhibition during the enzymatic hydrolysis of whey protein isolate** P. Valencia*, R. Salinas, M. Pinto, S. Almonacid *Universidad Técnica Federico Santa María, Chile*	**[O20.5] Evaluation of structural characteristics determining the surface and foaming properties of β-lactoglobulin in various molecular states** J. Dombrowski*, U. Kulozik *Technical University of Munich, Germany*
15:45-16:00		**FIELDFOOD** **[O17.9] A H2020 innovation action for demonstrating the viability of PEF in the food industry** J. Raso *University of Zaragoza, Spain* **[O17.8] Application of pulsed electric fields technology in tomato fruits processing** G. Ferrari*, G. Pataro, N. Palo *University of Salerno, Italy* **[O17.10] Testing PEF in a winery for improving red winemaking** I. Álvarez *University of Zaragoza, Spain*	**[O18.6] Analysing novel food technologies within the framework of 'corporate-environmental food regime' for a more food secure world** F. Khajehei*, C. Piatti, W. Claupein, S. Graeff-Hoenninger *University of Hohenheim, Germany*	**[O19.6] Extrusion cooking: Advances in food development** E. von Borries-Medrano*, M.R. Jaime-Fonseca, M.A. Aguilar-Méndez *Instituto Politécnico Nacional, Centro de Investigación en Ciencia Aplicada y Tecnología Avanzada, Mexico*	**[O20.6] High resolution NMR to study changes relevant for nutritional quality and food safety during storage and processing of mackerel** I-B. Standal*, R. Mozuraityte, T. Rustad, J. Cropotova *SINTEF Ocean, Norway*
16:00-16:30	**Coffee Break and Poster Session 2** | *Room: Auditorium Hall*				
Room	*Main Auditorium*				
16:30-18:30	**Plenary Session 4**				
16:30-17:00	**[PL07] The Fresh Index: Trust, Transparency and Food safety of the future** M. Brunner*, C. Fleck *Tsenso GmbH, Germany*				

17:00-17:30	**[PL08] A sociological analysis of the conflicts within the agrofood system: The challenges of a healthy diet** C. Díaz-Méndez *University of Oviedo, Spain*
17:30-18:00	**[PL09] Novel strategies for tailoring the protein profile of infant formulae** A.L. Kelly*[1], S.V. Crowley[1], H.V. Wijayanti[1], N.A. McCarthy[2], M.A. Fenelon[2], J.A. O'Mahony[1] *[1]University Collegue Cork, Ireland, [2]Teagasc Food Research Centre, Ireland*
18:00-18:30	**[PL10] Food systems as integral part of bio-economic systems** H. de Vries *University of Montpellier, France*
19:00-22:00	**Conference Dinner** *Location: Finca Mas Solers*

Thursday, 16 November 2017						
08:00-08:30	Early coffee | *Room: Auditorium Hall*					
Rooms	*Main Auditorium*	*Tramuntana 1*	*Tramuntana 2*	*Tramuntana 3*	*Llevant 1+2*	*Llevant 3*
08:30-10:30	**Session 21: EAFE - European Academy of Food Engineering**	**Session 22: GHI Symposium**	**Session 23: Sustainability**	**Session 24: Food Emulsion Applications**	**Session 25: Nonthermal Processing Technologies**	**NFTP European Collaboration meeting**
08:30-09:00	**[INV13] Food engineering new horizons** S. Saguy *The Hebrew University of Jerusalem, Israel*	**[INV16] Why harmonize food regulations and how to make it work in practice?** H. Lelieveld *Global Harmonization Initiative, Austria*	**[INV17] Practices, metrics and policies for sustainable food systems** E. Mathijs *KU Leuven, Belgium*	**[INV18] Encapsulation strategies for food applications based on emulsions produced by microstructured systems** M. Ferrando *Rovira i Virgili University, Spain*	**[INV19] MALTA-consolider high pressure Spanish group: Spectroscopic techniques in food science** V. García-Baonza *Complutense Universiy of Madrid, Spain*	**Dr. András Sebők**, *Campden BRI Magyarország Nonprofit Kft., Hungary*
09:00-09:15	**[INV14] High Pressure processing -current research and novel applications** P. Taoukis*, G. Katsaros, M. Giannoglou, E. Gogou, M. Tsevdou, V. Andreou, G. Dimopoulos *National Technical University of Athens, Greece*	**[O22.1] Scientific, technical and practical justification for Food Additives regulations: A comparison between developed, emerging and developing countries** H. Ezzatpanah *Faculty of Food Science and Technology, Science and Research Branch, Islamic Azad University, Tehran, Iran*	**[O23.1] Environmental assessment of valorisation grape bagasse as supplemental food dietary of calves** P. Royo[1], V.J. Ferreira Ferreira[1], E. Asensio[2], T. Gracía Armingol[1], A.M. López-Sabirón*[1], G. Ferreira[1] et al *[1]Research Centre for Energy Resources and Consumption*	**[O24.1] Using ethylcellulose to mimic solid fat in emulsions: Application in ice cream** M.B. Munk*[1,2], J. Risbo[1], D.M.E. Munk[1] *[1]University of Copenhagen, Denmark, [2]AAK AB, Sweden*	**[O25.1] The effect of high pressure homogenization on vitamins stability and anti-oxidative properties of milk during shelf life** S. Sharabi, Z. Okun, A. Shpigelman* *Technion, Israel*	

			(CIRCE), Spain, [2]Universidad de Zaragoza, Spain			
09:15-09:30		**[O22.2] Establishment of the research platform for safety and functionality of local foods through clinical intervention and information technology** J. Nishihira *Hokkaido Information University, Japan*	**[O23.2] Pulsed electric fields assisted peeling of tomato fruits** G. Pataro*[1], A. Md Bakar Siddique[2], M. Capitoli[2], N. Palo[3], G. Ferrari[1,2] *[1]University of Salerno, Italy, [2]ProdAl Scarl, Italy, [3]F.P.D s.r.l,, Italy*	**[O24.2] Extraction and microencapsulation of polyphenols from European elderberry (*Sambucus nigra L.*)** A.M. Ribeiro, B.N. Estevinho*, F. Rocha *Faculdade de Engenharia da Universidade do Porto, Portugal*	**[O25.2] Pressurization of frozen foods at near zero temperatures could reduce the cost of high pressure processing** C. Pekgritine, S. Bulut* *Trakya University, Turkey*
09:30-09:45	**[INV15] Sustainable Food Engineering: Reducing energy and waste** E. Lopez-Quiroga, S. Bakalis, P. Fryer* *University of Birmingham, UK*	**[O22.3] Launch of the revision of EU food irradiation legislation - A step towards more sustainable food systems** H. Kotilainen[1], D. Taeymans[2], N. Meneses[1], B. Condé-Petit*[1] *[1]Bühler AG, Switzerland, [2]FoodREG Consult, Switzerland*	**[O23.3] Mycoprotein fractions from the Quorn fermentation co-product as novel foaming, emulsifying and gelling agents** J. Lonchamp*[1], P.S. Clegg[2], S.R. Euston[3] *[1]Queen Margaret University, UK, [2]University of Edinburgh, UK, [3]Heriot-Watt University, UK*	**[O24.3] Foams and emulsions stabilized by living probiotic bacteria: Towards microbiological cells as structural building blocks of food materials** J. Risbo*[1], C.Y. Falco[1], X. Jang[1], N. Arneborg[1], M. Cardenas[2] *[1]University of Copenhagen, Denmark, [2]Malmö University, Denmark*	**[O25.3] The role of HP conditions and water content on the glucosinolate-myrosinase system in Brussel sprouts seedlings** J. Wang, F.J. Barba, H.B. Frandsen, S. Sørensen, K. Olsen, J.C. Sørensen, V. Orlien* *Dr., Denmark*
09:45-10:00		**[O22.4] KBBE (knowledge based bio-economy) Harmonization: EUROMED & Lebanon (Opportunities and Challenges)** M. Eid*, A. Idriss *MEFOSA - MENA Food Safety Associates, Lebanon*	**[O23.4] Removing thick layers of product from food process plant: Maximising product recovery** P.J. Fryer*, J. Tuck, S. Bakalis, F. Alberini, K.R. Goode *University of BIrmingham, UK*	**[O24.4] High-pressure foaming properties of carbon dioxide saturated emulsions** V.R.G. Lammers*[1,2], A. Morant[1], J. Wemmer[1], E.J. Windhab[1] *[1]ETH Zurich, Switzerland, [2]German Institute of Food Technologies, Germany*	**[O25.4] Pasteurization of solid foods by pulsed electric fields** S. Condón-Abanto*[1,2], J. Sanz[2], P. Ramírez[2], S. Ciudad-Hidalgo[2], J. Lyng[1], J. Raso[2], I. Alvarez[2] *[1]University College Dublin, Ireland, [2]University of Zaragoza, Spain*
10:00-10:15	**[O21.1] Environmental and economical assessment of advanced techniques for wine and olive oil**	**[O22.5] Aflatoxins in pistachio nuts and chillies: Ecology and potential control strategies**	**[O23.5] Saving energy in freeze-drying by processing less water** N. Malik[1], O. Gouseti[2], S.	**[O24.5] Design of colloidal starch particles to stabilize Pickering emulsions and investigation of their effects**	**[O25.5] Influence of pulsed electric field (PEF) and ohmic heating (OH) pre-treatment on enzyme and**	

	production improvement A.J. Arnal*, P. Royo, V.J. Ferreira Ferreira, T. García-Armingol, A.M. López-Sabirón, G. Ferreira et al *Research Centre for Energy Resources and Consumption (CIRCE), Spain*	N. Magan*, A. Bazeem, D. Aljaza, A. Medina *Cranfield University, UK*	Bakalis*[1] *[1]University of Birmingham, UK, [2]University of Nottingham, UK*	**on the emulsions** H. Saari*, M. Rayner, M. Wahlgren *Lund University, Sweden*	**antioxidant activity of recovered fruit and vegetable juices** C. Mannozzi*[1,2], K. Rompoonpol[1], T. Fauster[1], U. Tylewicz[2], S. Romani[2], H. Jäger[1] *[1]University of Natural Resources and Life Sciences (BOKU), Austria, [2]University of Bologna, Italy*	
10:15-10:30	**[O21.2] Experimental and numerical analysis of the texturing process of a protein matrix in a cooling die after high moisture extrusion cooking** E. Högg*, T. Horneber, C. Rauh *TU Berlin, Germany*	**[O22.6] Contamination of pasteurized fruit juices by thermophilic toxigenic fungi** K. Grigoryan *Yerevan State University, Armenia*	**[O23.6] Synthesis, characterization, and volatile profile of polylactic acid (Pla) - Food waste powder composites** T. Cecchi*[1], C. Santulli[2], F. Iacopini[1], A. Giuliani[1] *[1]ITT MONTANI, Italy, [2]UNICAM, Italy*	**[O24.6] Use of double emulsion for delivery of *T. halophilus* and *Z. rouxii* in soy sauce fermentation** P.V.P. Devanthi*, H. El Kadri, K. Gkatzionis *University of Birmingham, UK*	**[O25.6] Effect of high pressure treatment on antirotaviral activity of bovine and ovine dairy by-products** J.A. Parrón*[1], D. Ripollés[1], F. Navarro[2], S.J. Ramos[3], M.D. Pérez[1], M. Calvo[1], L. Sánchez[1] *[1]Universidad de Zaragoza, Spain, [2]Universidad de los Andes, Venezuela, [3]Centro Nacional de Tecnología y Seguridad Alimentaria, Spain*	

10:30-11:00	**Coffee Break and Poster Session 2** | *Room: Auditorium Hall*
Room	*Main Auditorium*
11:00-13:00	**Plenary Session 5**
11:00-11:30	**[PL11] Challenges and opportunities in Food Safety in the EU** M. Hugas *European Food Safety Authority, Italy*
11:30-12:00	**[PL12] Climate change and food safety: do we know enough?** N. Magan*, A. Medina, E. Garcia-Cela, C. Verheecke *Cranfield University, UK*
12:00-12:30	**[PL13] Strategies, policies and enabling infrastructures to make new achievements of Food Science and Technology applicable and accessible for SMEs** A. Sebok*[1], D. Rossi[2] *[1]Campden BRI Hungary, Hungary, [2]Confagricoltura, Italy*
12:30-13:00	**[PL14] Back to the Future. The case for bio-guided food developments** H. Watzke *Dr. Phil. Watzke Heribert Consulting, Switzerland*
13:00-14:00	**Awards & Closure**