

30<sup>th</sup> EFFoST Conference 2016 - Programme

Monday, 28 November				
11:15-12:45	Author Workshop (Room 7)			
12:00-13:00	Registration			
13:00-13:30	Opening (Plenary hall)			
13:30-14:30	Plenary Session 1 (Plenary hall)			
13:30-14:00	<b>[PL01] The Raw and the Cooked – Food as Signal</b> Heribert Watzke, <i>Dr. Phil. Watzke Heribert Consulting, Switzerland</i>			
14:00-14:30	<b>[PL02] Directions towards more sustainable food production</b> Atze Jan van der Goot, <i>Wageningen University, Netherlands</i>			
14:30-15:00	Coffee Break & <b>Poster Session 1 (Room 4 &amp; Plenary hall foyer)</b>			
15:00-17:00	<b>1 - Emerging Agriultural Concepts &amp; New Raw Materials</b> <i>(Plenary hall)</i>	<b>2 - Decontamination Technologies</b> <i>(Room 6)</i>	<b>3 - Food &amp; Health</b> <i>(Room 1)</i>	<b>4 - Raw Material Quality &amp; Ingredient Functionality</b> <i>(Room 2)</i>
15:00-15:15	<b>[K01] The plant microbiome: Ecology and functionality of bacterial endophytes and how plants can benefit</b> Angela Sessitsch, <i>Austrian Institute of Technology, Austria</i>	<b>[O2.01] Pilot scale thermal, HPP and PEF preservation of tomato and watermelon juice: An energy comparison and life cycle assessment</b> K. Aganovic <sup>1</sup> , S. Smetana <sup>1</sup> , T. Grauwet <sup>2</sup> , S. Toepfl <sup>1</sup> , A. Mathys <sup>3</sup> , V. Heinz <sup>1</sup> , A. Van Loey <sup>2</sup> <sup>1</sup> German Institute of Food Technologies (DIL) e.V., Germany, <sup>2</sup> Katholieke Universiteit Leuven, Belgium, <sup>3</sup> ETH Zurich, Switzerland	<b>[O3.01] Healthier meat products for the future</b> M. Neville*, A. Tarrega, L. Hewson, T. Foster <i>The University of Nottingham, UK</i>	<b>[O4.01] Usage of non-traditional biomass for the cultivation of <i>Calocybe indica</i> mushroom</b> H. Rathore*, S. Prasad, S. Sharma <i>Indian Institute of Technology Delhi, India</i>
15:15-15:30		<b>[O2.02] Resistance properties of <i>Bacillus subtilis</i> spore towards cold plasma treatment</b> C. Hertwig*, K. Reineke, O. Schlüter, <i>Leibniz Institute for Agricultural Engineering (ATB), Germany</i>	<b>[O3.02] Fat reducing methods for meat products – facts, methods, innovations</b> F. Reimold, <i>University of Applied Sciences Bremerhaven, Germany</i>	<b>[O4.02] Reducing lipid oxidation of rainbow trout filletsthroughout the incorporation of red beet and betaine on diet</b> J. Pinedo <sup>1</sup> , A.M. Larrán <sup>1</sup> , C. Tomás <sup>1</sup> , D. Rico <sup>1</sup> , I. Albertos <sup>1</sup> , A. Tomás-Vidal <sup>2</sup> , M. Jover-Cerdá <sup>2</sup> , M.A. Sanz Calvo <sup>1</sup> , A.B. Martínez-Diana <sup>1</sup> , <sup>1</sup> Agro-Technological

				<i>Institute of Castilla y León, Spain,  <sup>2</sup>Polytechnic University of  Valencia, Spain</i>
15:30-15:45	<b>[O1.01] Insect Biorefinery</b> S. MEZDOUR, C. AZAGOH* <i>AgroParisTech, France</i>	<b>[O2.03] Atmospheric cold  plasma treatment for control of  fresh produce bacterial biofilms</b> A. Patange* <sup>1</sup> , D. Boehm <sup>1</sup> , P.J. Cullen <sup>1,2</sup> , P. Bourke <sup>1</sup> , <sup>1</sup> <i>Dublin  Institute of Technology, Ireland,  <sup>2</sup>University of New South Wales,  Australia</i>	<b>[O3.03] Effects of sequential  fermentation using <i>Starmarella  bacilaris</i> and <i>Saccharomyces  cerevisiae</i> on wine colour</b> W.J.F. Lemos Junior*, A. Giacomini, V. Corich <i>Università degli Studi di Padova,  Italy</i>	<b>[O4.03] The influence of water  quality on the odorant profile  and the sensory properties of  German rainbow trout  (<i>Oncorhynchus mykiss</i>) from  aquaculture</b> M.A.A. Mahmoud* <sup>1,3</sup> , A. Buettner <sup>1,2</sup> , <sup>1</sup> <i>Friedrich-Alexander-  Universität Erlangen-Nürnberg,  Germany, <sup>2</sup>Fraunhofer Institute  for Process Engineering and  Packaging IVV, Germany, <sup>3</sup>Ain  Shams University, Egypt</i>
15:45-16:00	<b>[O1.02] Rearing of mealworm  larvae (<i>Tenebrio molitor</i>) as  sustainable food: Effect of  starvation on their microbial  quality</b> E. Wynants*, S. Crauwels, B. Lievens, J. Claes, L. Van Campenhout, <i>KU Leuven, Belgium</i>	<b>[O2.04] Homologous and  heterologous stress exposure on  <i>Listeria monocytogenes</i> induce  partial tolerance to pulsed-light</b> M. Zunabovic* <sup>1</sup> , V. Heinrich <sup>2</sup> , A. Petschnig <sup>2</sup> , H. Müller <sup>2</sup> , A. Lassenberger <sup>1</sup> , E. Reimhult <sup>1</sup> , H. Jäger <sup>1</sup> , W. Kneifel <sup>1</sup> <sup>1</sup> <i>BOKU-University of Natural  Resources and Life Sciences;  Austria, <sup>2</sup>OFI-Austrian Research  Institute for Chemistry and  Technology, Austria</i>	<b>[O3.04] Drying kinetics of  Jonagold apple slices</b> R. Hunter-Molnár, E. Lakatos, A.J. Kovács*, <i>Széchenyi István  University, Faculty of Agricultural  and Food Sciences, Hungary</i>	<b>[O4.04] Milk from cows at  extended lactation should not be  a concern for cheese-making</b> G.M. Maciel, U. Kidmose, C. Gaillard, J.O. Lehmann, L. Mogensen, J. Sehested, T. Kristensen, N.A. Poulsen, L.B. Larsen*, <i>Aarhus University,  Denmark</i>
16:00-16:15	<b>[O1.03] Fractionation concepts  for edible insects - extraction  and characterisation of valuable  fractions of mealworm larvae  (<i>Tenebrio molitor</i>) and migratory  locust (<i>Locusta migratoria</i>)</b> B. Purschke* <sup>1</sup> , T. Stegmann <sup>2</sup> , H. Tanzmeister <sup>1</sup> , M. Schreiner <sup>1</sup> , H. Jäger <sup>1</sup> , <sup>1</sup> <i>University of Natural</i>	<b>[O2.05] The influence of liquid  oil, solid fat and pH on the  inhibitory effect of potassium  sorbate on <i>Candida  guilliermondii</i></b> I. Soljic*, C. Namboozee, A. Vermeulen, F. Devlieghere <i>University of Gent, Belgium</i>	<b>[O3.05] Differences in  pharmacokinetics of apple  polyphenols after standardized  oral consumption of  unprocessed apple juice</b> J. Wruss <sup>1</sup> , D. Weghuber <sup>2</sup> , W. Weghuber* <sup>1</sup> et al <sup>1</sup> <i>University of Applied Sciences  Upper Austria, Austria,</i>	<b>[O4.05] Impact of lactose on dry  heat induced  denaturation/aggregation of  whey proteins</b> M. Gulzar*, J.C. Jacquier <i>University College Dublin, Ireland</i>

	<i>Resources and Life Sciences (BOKU) Vienna, Austria, <sup>2</sup>Technische Universität München, Germany</i>		<sup>2</sup> <i>Paracelsus Medical University Salzburg, Austria</i>	
16:15-16:30	<p><b>[O1.04] BOMBIX project: Valorisation of high value proteins and lipids extracted from silkworm pupae</b></p> <p>L. Piazza, E. Rocchi*, C. Malegori, D. Mazzitelli, C. Picozzi, M.A. Orteni, S. Gazzotti, A. Altomare, M. Orioli, M. Carini</p> <p><i>Università degli Studi di Milano, Italy</i></p>	<p><b>[O2.06] Inactivation of selected spores and formation of food processing contaminants in model and real food system under high pressure thermal sterilization (HPTS) conditions</b></p> <p>R. Sevenich*<sup>1</sup>, P. Hecht<sup>1</sup>, C. Crews<sup>2</sup>, C. Pye<sup>2</sup>, J. Hradecky<sup>3</sup>, K. Reineke<sup>4</sup>, M. Lavilla<sup>5</sup>, I. Maranon<sup>5</sup>, C. Rauh<sup>1</sup>, D. Knorr<sup>1</sup></p> <p><sup>1</sup><i>Technische Universität Berlin, Germany, <sup>2</sup>The Food and Environment Research Agency, UK, <sup>3</sup>Institute of Chemical Technology, Czech Republic, <sup>4</sup>Leibniz Institute for Agriculture Engineering (ATB), Germany, <sup>5</sup>AZTI Tecnalia, Spain</i></p>	<p><b>[O3.06] Lipid digestibility and carotenoid bioaccessibility kinetics during <i>in vitro</i> digestion: impact of emulsion droplet size</b></p> <p>L. Salvia-Trujillo*, S. Verkempinck, T. Grauwet, A. Van Loey, M. Hendrickx</p> <p><i>KULeuven, Belgium</i></p>	<p><b>[O4.06] Formulation of soft drinks: How ingredient interactions influence the morphology and stability of beverage emulsions</b></p> <p>U.S. Schmidt*, S. Boschert, H.P. Schuchmann, <i>Karlsruhe Institute of Technology, Germany</i></p>
16:30-16:45	<p><b>[O1.05] Innovative processing technologies for mealworm larvae (<i>Tenebrio molitor</i>): Microwave drying and high moisture extrusion</b></p> <p>L. Van Campenhout*<sup>1</sup>, S. Lenaerts<sup>1</sup>, M. Van Der Borgh<sup>1</sup>, A. Callens<sup>2</sup>, S. Smetana<sup>3</sup>, C. Pernutz<sup>3</sup>, S. Töpfl<sup>3</sup>, <sup>1</sup><i>KU Leuven, Belgium, <sup>2</sup>Katholieke Hogeschool VIVES, Belgium, <sup>3</sup>Deutsches Institut für Lebensmitteltechnik, Germany</i></p>	<p><b>[O2.07] Introducing toroid cans for canning industry for energy savings and better quality products</b></p> <p>F. Erdogdu*<sup>1</sup>, B. Tokur<sup>2</sup>, H. Yavuz<sup>3</sup>, E.T. Aksun<sup>4</sup>, T. Tumerkan<sup>4</sup>,</p> <p><sup>1</sup><i>Ankara University, Turkey, <sup>2</sup>Ordu University, Turkey, <sup>3</sup>Cukurova University, Turkey, <sup>4</sup>Cukurova University, Turkey</i></p>	<p><b>[O3.07] Comparison of chlorogenic acid, cytotoxic activity and lipid profiling as potential weight loss stimulant from fruit waste: Case study on banana and papaya peel</b></p> <p>S. Raseetha*<sup>1</sup>, M.Y. Nurulain-Syuhada<sup>1</sup>, M.F. Zulkifli<sup>1</sup>, A.H. Zaibunnisa<sup>1</sup>, W.I. Wan Iryani<sup>2</sup></p> <p><sup>1</sup><i>Universiti Teknologi MARA, Malaysia, <sup>2</sup>Universiti Malaysia Terengganu, Malaysia</i></p>	<p><b>[O4.07] Study of the hydro-textural properties of cassava during gari production</b></p> <p>A. Escobar*<sup>1,2</sup>, L. Dahdouh<sup>2</sup>, E. Eric Rondet<sup>3</sup>, J. Ricci<sup>2</sup>, D. Pabon<sup>4</sup>, T. Tran<sup>2,5</sup>, D. Dufour<sup>1,2</sup>, B. Cuq<sup>6</sup>, M. Delalonde<sup>3</sup>, <sup>1</sup><i>CIAT, Colombia, <sup>2</sup>CIRAD, France, <sup>3</sup>UFR des Sciences Pharmaceutiques et Biologiques, France, <sup>4</sup>Universidad del Valle, Colombia, <sup>5</sup>Cassava and Starch Technology Research Unit (CSTRU), Thailand, <sup>6</sup>Ingénierie des Agropolymères et Technologie Emergent IATE, France</i></p>

16:45-17:00	<b>[O1.06] Impact of processing on physicochemical characteristics and digestive proteolysis of insect flours</b> T. David-Birman, U. Lesmes* <i>Technion, Israel</i>	<b>[O2.08] Novel quality preserving short time functional powder decontamination</b> J. Hörmansperger, E.J. Windhab* <i>Swiss Federal Institute of Technology, Switzerland</i>	<b>[O3.08] Effects of dietary carrageenan: In vitro evidence of interference with digestive proteolysis and disruption of human gut epithelial function</b> L. Fahoum <sup>1</sup> , A.M. Moscovici <sup>1</sup> , S. David <sup>1</sup> , R. Shaoul <sup>2</sup> , G. Rozen <sup>2</sup> , E.G. Meyron-Holtz <sup>1</sup> , U. Lesmes* <sup>1</sup> <sup>1</sup> <i>Technion, Israel</i> , <sup>2</sup> <i>Rambam Medical Center, Israel</i>	<b>[O4.08] Mildly refined fractions of yellow peas are promising building blocks of thickened oil-in-water emulsions</b> M.E.J. Geerts*, C.V. Nikiforidis, A. van der Padt, A.J. van der Goot <i>Wageningen University, The Netherlands</i>
17:00-17:30	Refreshment Break & <b>Poster Session 1 (Room 4 &amp; Plenary hall foyer)</b>			
17:30-19:30	<b>Plenary Session 2 (Plenary hall)</b>			
17:30-18:00	<b>[PL03] Probiotics and Intestinal Microbiota: Current state and future possibilities</b> Seppo Salminen, <i>University of Turku, Finland</i>			
18:00-18:30	<b>[PL04] Different approaches and aspects of the encapsulation in alginate</b> Denis Poncelet, <i>Nantes-Atlantic National College of Veterinary Medicine, Food Science and Engineering (ONIRIS), France</i>			
18:30-19:00	<b>[PL05] 3D Food Printing @ TNO</b> Kjeld van Bommel, <i>TNO, Netherlands</i>			
19:00-20:00	Welcome Reception & Food Pub Quiz ( <i>Plenary hall foyer</i> )			

**Tuesday, 29 November**

08:00-08:30	Early Coffee & <b>Poster Session 1 (Room 4 &amp; Plenary hall foyer)</b>				
08:30-10:00	<b>Plenary Session 3 (Plenary hall)</b>				
08:30-09:00	<b>[PL06] Strategic Research and Innovation Priorities of the AgriFood Systems, with specific focus to the needs of SMEs</b> Daniel Rossi, <i>NTPs Food for Life Coordinator and Director R&amp;I Confederation of Farmers, Italy</i>				
09:00-09:30	<b>[PL07] Opportunities and barriers of using enabling technologies for innovation of sustainable and healthy food</b> Andras Sebok, <i>Campden BRI, Hungary</i>				
09:30-10:00	<b>[PL08] The Role of Disruptive and Open Innovation on Food Engineering Future</b> Sam Saguy, <i>The Hebrew University of Jerusalem, Israel</i>				
10:00-10:30	Coffee Break & <b>Poster Session 1 (Room 4 &amp; Plenary hall foyer)</b>				
10:30-12:00	<b>5 - Targeted Food Process Engineering I</b> <i>(Plenary hall)</i>	<b>6 - Targeted Food Processing - Sustainability</b> <i>(Room 6)</i>	<b>7 - Sensor Technology</b> <i>(Room 1)</i>	<b>8 - Food Safety &amp; Chemical Aspects - EuCheMS Special Session</b> <i>(Room 2)</i>	<b>10:00-12:00 Technologies &amp; Trends</b> <i>(Room 7)</i>

10:30-10:45	<p><b>[K02] Pipes, tanks, pumps and product: Fouling and cleaning in the food industry</b> Peter Fryer, <i>University of Birmingham, United Kingdom</i></p>	<p><b>[O6.01] The interdisciplinary approach within sustainable food processing</b> A. Mathys <i>ETH Zurich, Switzerland</i></p>	<p><b>[O7.01] Sensor technology for inline quality monitoring. Digital integration for quality 4.0 today and tomorrow</b> H. Schmidt <i>Endress+Hauser Messtechnik GmbH, Germany</i></p>	<p><b>[O8.01] Rapid analysis of agrochemical residues in food: Immunoreagents and immunoassays</b> J.V. Mercader*, E. Ceballos-Alcantarilla, C. Agullo, A. Abad-Somovilla, A. Abad-Fuentes <i>University of Valencia, Spain</i></p>	
10:45-11:00		<p><b>[O6.02] Insects as a more sustainable source of feed and food proteins: modelling supply chains through the lens of Life Cycle Assessment</b> S. Smetana*<sup>1</sup>, S. Töpfl<sup>1</sup>, K. Aganovic<sup>1</sup>, C. Pernutz<sup>1</sup>, L. Van Campenhout<sup>2,3</sup>, A. Mathys<sup>4</sup>, H. Katz<sup>5</sup>, N. Gianotten<sup>6</sup>, V. Heinz<sup>1</sup> <sup>1</sup><i>Deutsches Institut für Lebensmitteltechnik e.V. (DIL), Germany</i>, <sup>2</sup><i>KU Leuven, Lab4Food, Belgium</i>, <sup>3</sup><i>KU Leuven, Belgium</i>, <sup>4</sup><i>ETH Zürich, Switzerland</i>, <sup>5</sup><i>Hermetia Baruth GmbH, Germany</i>, <sup>6</sup><i>Proti-Farm R&amp;D BV, The Netherlands</i></p>	<p><b>[O7.02] Smart TTI labels from conception to application: State of the art and future prospects</b> P.S. Taoukis <i>National Technical University of Athens, Greece</i></p>	<p><b>[O8.02] Determination and stability of the aglycones of vicine and convicine in faba bean</b> M. Pulkkinen*, X. Zhou, A-M. Lampi, V. Piironen <i>University of Helsinki, Finland</i></p>	
11:00-11:15	<p><b>[O5.01] Novel nozzle design for energy efficient spray drying of high viscous food liquids: Investigations on atomization performance and powder</b></p>	<p><b>[O6.03] Milk and whey concentrates vs. dairy powders – Opportunities and challenges towards a reduced environmental impact of dairy processing</b> J. Dimpler*, M. Marx, V.</p>	<p><b>[O7.03] Experimental validation of TTI smart labels for monitoring histamine formation in fish</b> T.N. Tsironi, M.N. Giannoglou, A. Ntzimani,</p>	<p><b>[O8.03] Development of a method based on biomagnetic separation and qRT-PCR to detect spores of butyric clostridia in milk</b> C. Horna<sup>1</sup>, P. Galán<sup>1</sup>, M.</p>	

	<p><b>characteristics</b> M.O. Wittner*, H.P. Schuchmann, V. Gaukel <i>Karlsruhe Institute of Technology (KIT), Germany</i></p>	<p>Depping, B. Stefansdóttir, M. Grunow, U. Kulozik <i>Technical University of Munich, Germany</i></p>	<p>P.S. Taoukis* <i>National Technical University of Athens, Greece</i></p>	<p>López<sup>1</sup>, D. Valdepérez<sup>1</sup>, L. Mata<sup>1</sup>, P. Razquín<sup>1</sup>, M. Calvo<sup>1</sup>, M.D. Pérez<sup>1</sup>, L. Sánchez*<sup>1</sup>, <sup>1</sup><i>University of Zaragoza, Spain, <sup>2</sup>ZEULAB S.L., Spain</i></p>	
11:15-11:30	<p><b>[O5.02] Extrusion processing of meat analog products: Influence of thermomechanical treatment on wheat protein polymerization and final product characteristics</b> V.L. Pietsch*, M.A. Emin, H.P. Schuchmann <i>Karlsruhe Institute of Technology, Germany</i></p>	<p><b>[O6.04] Extraction of membrane protein from leaves: Learnings from proteomic protocols</b> A. Tamayo Tenorio*, R.M. Boom, A.J. van der Goot <i>Wageningen University, The Netherlands</i></p>	<p><b>[O7.04] The application of non contact NIR technology for process optimisation of infant formula spray drying and cornstarch flash dryers</b> J.W.F. Millard*, H. Zheng, W. Chengren <i>NDC Technologies, UK</i></p>	<p><b>[O8.04] Formation of Furfuryl Alcohol During Roasting of Coffee</b> M. Murkovic*, A. Albouchi, <i>Graz University of Technology, Austria</i></p>	
11:30-11:45	<p><b>[O5.03] Extrusion processing of meat analog products: Characterization of flow characteristics and their influence on structure formation in die section</b> M.A. Emin*, V.L. Pietsch, H.P. Schuchmann, <i>Karlsruhe Institute of Technology, Germany</i></p>	<p><b>[O6.05] Cellulosic material from leaf waste streams as food emulsifiers</b> A. Tamayo Tenorio*, J. Gieteling, C. Nikiforidis, R.M. Boom, A.J. van der Goot, <i>Wageningen University, The Netherlands</i></p>	<p><b>[O7.05] Contact-less millimetre-wave based sensor with enhanced sensitivity for inline extraction of food properties during a production process</b> G. Pandey*, W. Vandermeiren, L. Dimiccoli, J. Stiens <i>Vrije Universiteit Brussel, Belgium</i></p>	<p><b>[O8.05] Migration assessment of chitosan nanoparticles from a spin coated antimicrobial packaging material</b> J.C. Hannon*<sup>1</sup>, D. Sullivan<sup>2</sup>, M. Cruz-Romero<sup>2</sup>, J.P. Kerry<sup>2</sup>, M.A. Morris<sup>2</sup>, E. Cummins<sup>1</sup> <sup>1</sup><i>University College Dublin, Ireland, <sup>2</sup>University College Cork, Ireland</i></p>	
11:45-12:00	<p><b>[O5.04] Development of a pressure chamber for in-situ investigation of nucleation and bubble growth behaviour within molten and expanding starches</b></p>	<p><b>[O6.06] Effect of a New Microwave-Dried Orange Fibre Ingredient on Texture, Sensory Properties And Expected Satiety of Gluten Free Muffins</b></p>	<p><b>[O7.06] Smart electronic nose for quantitative ethylene detection</b> R. Leitner*<sup>1</sup>, M. Krivec<sup>1</sup>, F. Überall<sup>2</sup>, D. Maier<sup>3</sup>, R. Waldner<sup>1</sup>, <sup>1</sup><i>CTR AG, Austria, <sup>2</sup>CCB, Innsbruck</i></p>	<p><b>[O8.06] Analysis of Isothiocyanates in Aqueous Systems as 4-carboxyphenylhydrazine derivatives</b> J.C. Sørensen, H.B. Frandsen, P.R.M. Møller,</p>	

	V. Ulrich*, T. Enge, S. Sadowski, M. Schmidt, K. Seifert, C. Rauh, <i>Technische Universität Berlin, Germany</i>	C. Talens*, Y. Ríos, S. Álvarez-Sabatel, R. Rodríguez, B. Alfaro, AZTI, <i>Spain</i>	<i>University, Austria,</i> <sup>3</sup> <i>Philips, Austria</i>	S. Sørensen, K.E. Markedal*, H. Sørensen <i>University of Copenhagen, Denmark</i>	
12:00-12:45	Lunch				
12:45-14:30	Bilateral Networking Forum ( <i>Room 6</i> ) Exhibition & <b>Poster Session 1</b>				
13:30-14:30	<i>(poster switch at the end)</i>			Food-KIC Introduction ( <i>Plenary hall</i> )	
14:30-15:00	Coffee Break & <b>&amp; Poster Session 2 (Room 4 &amp; Plenary hall foyer)</b>				
15:00-16:30	<b>9 - Targeted Food Process Engineering II</b> <i>(Plenary hall)</i>	<b>10 - SMEs, Regulation &amp; Food Consumer Science - GHI Special Session (Room 6)</b>	<b>11 - Microencapsulation I - BRG Special Session (Room 1)</b>	<b>12 - Inspection &amp; Analysis of Food Microstructures I - TomFood Special Session (Room 2)</b>	
15:00-15:15	<b>[K03] Cryogenic Energy Storage for Renewable Food Refrigeration and Power Supply</b> Kostadin Fikiin, <i>Technical University of Sofia, Bulgaria</i>	15:00-15:10	<b>[O10.01] Small Business Technology Transfer Program: Integrating solutions within SME Food Enterprises</b> H. McMahon <sup>*1</sup> , J. Lockyer <sup>2</sup> , B. o Dwyer <sup>1</sup> <sup>1</sup> <i>Institute of Technology Tralee, Ireland,</i> <sup>2</sup> <i>Coventry University, UK</i>	<b>[O11.01] Microencapsulation of polyphenols in micro-hydrogels: impact on stability, bioactivity, bioaccessibility and release properties</b> L.G. Gomez-Mascaraque <sup>1</sup> , G. Sanchez <sup>1,2</sup> , C. Soler <sup>2</sup> , A. Lopez-Rubio <sup>*1</sup> , <sup>1</sup> <i>IATA-CSIC, Spain,</i> <sup>2</sup> <i>University of Valencia, Spain</i>	<b>[O12.01] Recent progress in inspection and engineering of the (micro)structure of foods based on X-ray computed tomography (TomFood)</b> P. Verboven <sup>*1</sup> , J. Claes <sup>1</sup> , J. De Block <sup>2</sup> , J. Sijbers <sup>3</sup> , L. Van Hoorebeke <sup>4</sup> , B. Nicolai <sup>1,5</sup> <sup>1</sup> <i>KU Leuven, Belgium,</i> <sup>2</sup> <i>ILVO, Belgium,</i> <sup>3</sup> <i>University of Antwerp, Belgium,</i> <sup>4</sup> <i>Ghent University, Belgium,</i> <sup>5</sup> <i>Flanders Centre of Postharvest Technology, Belgium</i>
		15:10-15:20	<b>[O10.02] Improvement of knowledge transfer for European SMEs involved in the food sector</b> S. Braun <sup>*1</sup> , J.C. Hebrard <sup>1</sup> , J. Pucher <sup>1,2</sup> , D. Argyropoulos <sup>1</sup> <sup>1</sup> <i>University of Hohenheim, Germany,</i> <sup>2</sup> <i>Federal Institute for Risk Assessment, Germany</i>		
		15:20-15:30	<b>[O10.03] FooD-STA: Employing education as</b>	<b>[O11.02] Microencapsulation of ferrous sulfate by spray drying</b>	

			<p><b>key for responsible research and innovation</b> G. Schleining*<sup>1,6</sup>, F. Dubois-Brissonnet<sup>2,6</sup>, P. Ho<sup>3,6</sup>, P. Pittia<sup>4,6</sup>, C.L.M. Silva<sup>5,6</sup>, <sup>1</sup>BOKU - Universitaet Fuer Bodenkultur Wien, Austria, <sup>2</sup>AgroParisTech, France, <sup>3</sup>University of Leeds, UK, <sup>4</sup> Universita Degli Studi di Teramo, Italy, <sup>5</sup> Universidade Católica Portuguesa, Portugal, <sup>6</sup>ISEKI-Food Association, Austria</p>	<p><b>for further incorporation into a plant protein-based structured food</b> P. Duque Estrada*<sup>1</sup>, R. de Meeij<sup>1</sup>, A.P.T.R. Pierucci<sup>2</sup>, C.C. Berton-CArabin<sup>1</sup>, A.J. van der Goot<sup>1</sup> <sup>1</sup>Wageningen University, The Netherlands, <sup>2</sup>Federal University of Rio de Janeiro, Brazil</p>	<p><b>instrumental and sensory texture assessment</b> M. Christaki*, S. Morren, T. Van Dyck, P. Verboven, P. Goos, B. Nicolaï, J. Claes <i>KU Leuven, Belgium</i></p>
15:15-15:30					
15:30-15:45	<p><b>[O9.01] Change-over points of serial combination drying processes: Influences on structure and ingredient retention of dried carrot discs</b> T. Siebert*, V. Gall, A. Becker, M. Bunzel, H.P. Schuchmann, V. Gaukel, <i>Karlsruhe Institute of Technology (KIT), Germany</i></p>	<p><b>[O10.04] Regulations for ensuring food safety, quality and innovation in India</b> R. Kulshrestha, <i>Regulatory Wisdom, India</i></p>	<p><b>[O11.03] Development of food-grade nanostructures: A strategy to enhance the incorporation and functionality of active ingredients to foods</b> A. Acevedo-Fani*, R. Soliva-Fortuny, O. Martín-Belloso <i>University of Lleida, Spain</i></p>	<p><b>[O12.03] Influence homogenization cheese milk on textural and sensorial properties of cheese</b> S. De Man*<sup>1</sup>, J. Dhaene<sup>2</sup>, G. Vlaemynck<sup>1</sup>, L. Van Hoorebeke<sup>2</sup>, J. De Block<sup>1</sup>, <sup>1</sup>ILVO, Belgium, <sup>2</sup>Ghent University, Belgium</p>	
15:45-16:00	<p><b>[O9.02] Continuous multi-enzymatic synthesis of dietary supplements in specifically developed miniaturized enzyme membrane reactors</b> F. Schottroff*<sup>1,2</sup>, A. Schmideder<sup>1</sup>, L. Klermund<sup>1</sup>, K. Castiglione<sup>1</sup> <sup>1</sup>Technische Universitaet Muenchen, Munich, Germany, <sup>2</sup>University of Natural Resources and Life Sciences (BOKU), Vienna, Austria</p>	<p><b>[O10.05] Validation of rapid descriptive sensory methods against conventional descriptive analyses: a systematic review</b> L.A. Aguiar, J.S. Monteiro, B.A.O. Sanchez, B.Z. Ramos, L.L.O. Pineli* <i>University of Brasilia, Brazil</i></p>	<p><b>[O11.04] Folic acid microencapsulation, characterization and controlled release studies</b> B.N. Estevinho*<sup>1</sup>, R. Lazar<sup>1,2</sup>, I. Carlan<sup>1</sup>, A. Blaga<sup>2</sup>, F. Rocha<sup>1</sup> <sup>1</sup>Faculdade de Engenharia da Universidade do Porto, Portugal, <sup>2</sup>"Gheorghe Asachi" Technical University of Iasi, Romania</p>	<p><b>[O12.04] Observation of glass-liquid transition during food freeze-drying by X-ray computed tomography using synchrotron radiation</b> K. Nakagawa*<sup>1</sup>, S. Kono<sup>2</sup>, G. Do<sup>3</sup>, T. Ochiai<sup>4</sup>, R. Kobayashi<sup>3</sup> <sup>1</sup>Kyoto University, Japan, <sup>2</sup>Mayekawa MFG. Co. Ltd., Japan, <sup>3</sup>Nihon University, Japan, <sup>4</sup>Asahi Group Foods Ltd., Japan</p>	



16:00-16:15	<b>[O9.03] Engineered Osmosis: New approach for sensitive liquid foods concentration</b> F. Gascons Viladomat*, T. Maugin, A. Le Blanc <i>EDERNA, France</i>	<b>[O10.06] Correlation of Mullet (<i>Mugil cephalus</i>) fillet color changes with chemical and sensory attributes during storage in ice</b> M. Pilavtepe-Celik* <sup>1,2</sup> , Y. Yagiz <sup>1</sup> , M.R. Marshall <sup>1</sup> , M.O. Balaban <sup>3</sup> <sup>1</sup> <i>University of Florida, USA,</i> <sup>2</sup> <i>University of Kocaeli, Turkey,</i> <sup>3</sup> <i>University of Auckland, New Zealand</i>	<b>[O11.05] Copper-crosslinked chitosan gel beads as a selective affinity medium for the enrichment of amino acids and peptides</b> C. Duffy*, D. O' Riordan, M. O' Sullivan, J.C. Jacquier <i>University College Dublin, Ireland</i>	<b>[O12.05] Multiscale study of the structuring of foods: case study of cereal products</b> S. Chevallier*, V. Jury, O. Rouaud, N. Hesso, C. Loisel, A. Le-Bail, <i>GEPEA UMR CNRS 6144, France</i>
16:15-16:30	<b>[O9.04] Rubbery Milling of seed endosperms for improved sustainability by natural functionality preservation</b> L. Brüttsch, E.J. Windhab* <i>Swiss Federal Institute of Technology, Switzerland</i>	<b>[O10.07] Climate-friendly labelled food: Which factors influence consumers' buying decision?</b> Y. Feucht*, K. Zander <i>Thünen-Institute, Germany</i>	<b>[O11.06] Self-assembling lipid system to deliver thymol as antioxidant and antimicrobial agent</b> C.T. Ha Thi <sup>1</sup> , G. Ferrari <sup>1,2</sup> , F. Donsì* <sup>1</sup> , <sup>1</sup> <i>University of Salerno, Italy,</i> <sup>2</sup> <i>ProdAl scarl, Italy</i>	<b>[O12.06] Imaging of the microstructure of wheat dough by the complementary rendering of data from x-ray computed tomography and confocal laser scanning microscopy</b> K. Mathmann*, V. Bürger, B. Fröhler, C. Heinzl, J. Kastner <i>University of Applied Sciences Upper Austria, Austria</i>
16:30-17:00	Refreshment Break & <b>Poster Session 2 (Room 4 &amp; Plenary hall foyer)</b>			
17:00-18:30	<b>Plenary Session 4 (Plenary hall)</b>			
17:00-17:25	<b>[PL09] Regulatory: Make it an opportunity, not just a constraint!</b> Dominique Taeymans, <i>FoodREG Consult, Switzerland</i>			
17:25-17:50	<b>[PL10] Food oral processing through the life span: Interplay between food structure, sensory perception and pleasure</b> Markus Stieger, <i>Wageningen University, Netherlands</i>			
17:50-18:15	<b>[PL11] Austria - Memories of a culinary nation</b> Peter Peter, <i>Cultural and Culinary Historian, Germany</i>			
19:30-24:00	<b>Conference Dinner (Vienna City Hall)</b>			

**Wednesday, 30 November**

08:00-08:30	Early Coffee & <b>Poster Session 2 (Room 4 &amp; Plenary hall foyer)</b>
08:30-10:00	<b>Plenary Session 5 (Plenary hall)</b>
08:30-09:00	<b>[PL12] Interdisciplinary research to create a powerful platform technology</b>

	Damijan Miklavcic, <i>University of Ljubljana, Slovenia</i>			
09:00-09:30	<b>[PL13] The challenge of pathogenic bacteria in low water activity foods – Technology solutions for today and tomorrow</b> Béatrice Conde-Petit, <i>Bühler AG - Corporate Technology, Switzerland</i>			
09:30-10:00	<b>[PL14] Innovative ultrasound monitoring techniques for characterization and optimization of cereal-based foods</b> Thomas Becker, <i>Technische Universität München (TUM), Germany</i>			
10:00-10:30	Coffee Break & <b>Poster Session 2 (Room 4 &amp; Plenary hall foyer)</b>			
10:30-12:15	<b>13 - Cereal Science &amp; Technology I - ICC Special Session (Plenary hall)</b>	<b>14 - Targeted Food Processing - Electrotechnologies (Room 6)</b>	<b>15 - Microencapsulation II - BRG Special Session (Room 1)</b>	<b>16 - Inspection &amp; Analysis of Food Microstructures II - TomFood Special Session (Room 2)</b>
10:30-10:45	<b>[O13.01] ICC and the challenges for future food security &amp; sustainability in the perspective of cereals and grains</b> M. Pichler, <i>ICC, Austria</i>	<b>[O14.01] Design evaluation and optimization of radio frequency electric field chambers by numerical simulation</b> H. Masood*, F.J. Trujillo <i>The University of New South Wales, Australia</i>	<b>[O15.01] Emulsion microgels: A novel approach for delivery of lipophilic molecules</b> O. Torres*, B. Murray, A. Sarkar <i>The University of Leeds, UK</i>	<b>[O16.01] Building a statistical shape model of the interior and exterior of the bell pepper</b> F. Danckaers* <sup>1</sup> , T. Huysmans <sup>1</sup> , S. Rogge <sup>2</sup> , M. Van Dael <sup>2</sup> , P. Verboven <sup>2</sup> , B. Nicolai <sup>2</sup> , J. Sijbers <sup>1</sup> <sup>1</sup> <i>iMinds Vision Lab, University of Antwerp, Belgium</i> , <sup>2</sup> <i>Biostatistics and Sensors (MeBioS), Belgium</i>
10:45-11:00	<b>[K04] Challenges for future food security &amp; sustainability in the perspective of cereals and grains</b> Joel Abecassis, <i>INRA, UMR-IATE, France</i>	<b>[O14.02] New perspectives of food quality improvement by combination of electric pulsing and freezing</b> O. Parniakov* <sup>1</sup> , O. Bals <sup>1</sup> , N. Lebovka <sup>1,2</sup> , E. Vorobiev <sup>1</sup> <sup>1</sup> <i>Université de Technologie de Compiègne, France</i> , <sup>2</sup> <i>Institute of Biocolloidal Chemistry named after F. D. Ovcharenko, Ukraine</i>	<b>[O15.02] Hybrid oleogels made of low and high molecular weight oil gelators</b> M. Davidovich-Pinhas* <sup>1</sup> , A. Gravelle <sup>2</sup> , S. Barbut <sup>2</sup> , A. Marangoni <sup>2</sup> , <sup>1</sup> <i>Technion - IIT, Israel</i> , <sup>2</sup> <i>University of Guelph, Canada</i>	<b>[O16.02] In-line 3D X-ray CT inspection of food on a continuous high throughput conveyor belt system</b> T. De Schryver* <sup>1</sup> , J. Dhaene <sup>1</sup> , M. Dierick <sup>1</sup> , M.N. Boone <sup>1</sup> , E. Janssens <sup>2</sup> , J. Sijbers <sup>2</sup> , M. van Dael <sup>3</sup> , P. Verboven <sup>3</sup> , B. Nicolai <sup>3</sup> , L. Van Hoorebeke <sup>1</sup> <sup>1</sup> <i>Ghent University, Belgium</i> , <sup>2</sup> <i>University of Antwerp, Belgium</i> , <sup>3</sup> <i>KU Leuven, Belgium</i>
11:00-11:15		<b>[O14.03] High voltage pulses for induction of freezing under high isostatic pressure</b> D. Baier*, M. Richter, D. Knorr, C. Rauh, <i>Technische Universität Berlin - Department of Food</i>	<b>[O15.03] The Effects of Liposomal Iron on Oxidative Stability of Oil-in-Water Emulsions</b> A. Cengiz* <sup>1</sup> , T. Kahyaoglu <sup>2</sup> , K. Schröen <sup>3</sup> , C. Berton-Carabin <sup>3</sup>	<b>[O16.03] Combining 3D vision and X-ray radiography for internal quality inspection of foods</b> M. van Dael* <sup>1</sup> , F. Danckaers <sup>2</sup> , T. De Schryver <sup>3</sup> , T. Huysmans <sup>2</sup> , P.

		<i>Biotechnology and Food Process Engineering, Germany</i>	<sup>1</sup> Ondokuz Mayıs University, Turkey, <sup>2</sup> Yildiz Technical University, Turkey, <sup>3</sup> Wageningen University, Turkey	Verboven <sup>1</sup> , L. Van Hoorebeke <sup>3</sup> , J. Sijbers <sup>2</sup> , B. Nicolai <sup>1</sup> <sup>1</sup> KU Leuven, Belgium, <sup>2</sup> University of Antwerp, Belgium, <sup>3</sup> Ghent University, Belgium
11:15-11:30	<b>[O13.02] Do cereals and grains matter for food security and sustainability? A comparative study between sahelian and east african community (EAC) countries</b> T. Nkuzimana* <sup>1</sup> , J-B. Habyarimana <sup>2</sup> , <sup>1</sup> European Commission, Joint Research Centre, Italy, <sup>2</sup> University of Rwanda, School of Economics, Rwanda	<b>[O14.04] Crystallisation of lipids under static electric field</b> A. Le-Bail* <sup>1</sup> , P. Jha <sup>2</sup> , E. Xanthakis <sup>3</sup> , M. Havet <sup>1</sup> , V. Jury <sup>1</sup> <sup>1</sup> Oniris-Gepea, France, <sup>2</sup> IICPT, India, <sup>3</sup> SP, Sweden	<b>[O15.04] Modulating the release of bacteria from water-in-oil-in-water (W<sub>1</sub>/O/W<sub>2</sub>) emulsions under hypo-osmotic pressure</b> H. El Kadri*, T. Overton, S. Bakalis, K. Gkatzionis University of Birmingham, UK	<b>[O16.04] Optimizing laboratory and industrial micro-CT for food applications</b> J. Dhaene* <sup>1</sup> , T. De Schryver <sup>1</sup> , M. Dierick <sup>1</sup> , S. De Man <sup>2</sup> , J. Claes <sup>3</sup> , L. Van Hoorebeke <sup>1</sup> , <sup>1</sup> UGCT - Ghent University, Belgium, <sup>2</sup> ILVO, Belgium, <sup>3</sup> Lab4Food - KU Leuven, Belgium
11:30-11:45	<b>[O13.03] Exploring the potential of perennial grain Intermediate Wheatgrass (<i>Thinopyrum intermedium</i>) as a novel food ingredient</b> A. Marti* <sup>1,2</sup> , C. Tyl <sup>1</sup> , A. Mathiowetz <sup>1</sup> , C. Rahardjo <sup>1</sup> , C. Gajadeera <sup>1</sup> , B. Ismail <sup>1</sup> <sup>1</sup> University of Minnesota, USA, <sup>2</sup> University of Milan, Italy	<b>[O14.05] Application of Pulsed Electric Fields technology in tomato fruits processing</b> G. Pataro* <sup>1</sup> , D. Carullo <sup>1</sup> , M.M. Capitoli <sup>2</sup> , P. Maresca <sup>2</sup> , G. Ferrari <sup>1,2</sup> <sup>1</sup> University of Salerno, Italy, <sup>2</sup> ProdAl S.c.a.r.l., Italy	<b>[O15.05] Release behavior of encapsulated flavor in <i>Saccharomyces cerevisiae</i></b> A. Sultana* <sup>1,2</sup> , A. Miyamoto <sup>3</sup> , Q.L. Hy <sup>3</sup> , Y. Tanaka <sup>4</sup> , Y. Fushimi <sup>4,2</sup> , H. Yoshii <sup>1,3</sup> , <sup>1</sup> UGAS, Ehime University, Japan, <sup>2</sup> Chittagong Veterinary and Animal Sciences University, Bangladesh, <sup>3</sup> Kagawa University, Japan, <sup>4</sup> Fuji Foods Corporation, Japan	<b>[O16.05] Fast in-line X-ray quality inspection of apples by segmentation with the NN-hFBP</b> E. Janssens* <sup>1</sup> , J. De Beenhouwer <sup>1</sup> , T. De Schryver <sup>2</sup> , L. Van Hoorebeke <sup>2</sup> , M. Van Dael <sup>3</sup> , P. Verboven <sup>3</sup> , B. Nicolai <sup>3</sup> , J. Sijbers <sup>1</sup> <sup>1</sup> University of Antwerp, Belgium, <sup>2</sup> Ghent University, Belgium, <sup>3</sup> KU Leuven, Belgium
11:45-12:00	<b>[O13.04] Application of berry pomace in brittle bakery products</b> S. Struck*, E. Rode, I. Geweke, S. Zahn, H. Rohm, <i>Technische Universität Dresden, Germany</i>	<b>[O14.06] Overcoming market barriers for Pulsed Electric Field (PEF) juice preservation</b> J. Witt* <sup>1</sup> , C. Siemer <sup>1</sup> , R. Ostermeier <sup>1</sup> , I. Roeder <sup>1</sup> , S. Toepfl <sup>2</sup> <sup>1</sup> Elea Vertriebs- und Vermarktungsgesellschaft mbH, Germany, <sup>2</sup> German Institute of Food Technologies (DIL e.V.), Germany	<b>[O15.06] Photoprotection and controlled release of folic acid using food-grade nanolaminate films</b> A. Acevedo-Fani*, R. Soliva-Fortuny, O. Martin-Belloso University of Lleida, Spain	<b>[O16.06] Contrast enhanced X-Ray microCT scans of fruit cortex tissue</b> Z. Wang <sup>1</sup> , P. Verboven* <sup>1</sup> , B. Nicolai <sup>1,2</sup> , <sup>1</sup> KU Leuven, Belgium, <sup>2</sup> Flanders Centre of Postharvest Technology, Belgium

12:00-12:15	<b>[O13.05] Process-induced modification of dietary fiber by high pressure homogenization and high power ultrasound</b> A.K. Baier, N. Bunkelmann, P-V. Nguyen, D. Baier*, C. Rauh, <i>Technische Universität Berlin - Department of Food Biotechnology and Food Process Engineering, Germany</i>	<b>[O14.07] Inactivation of microorganisms in vacuum-packed pacific saury in tap water by radio-frequency heating</b> K. Uemura*, S. Kanafusa, C. Takahashi, I. Kobayashi <i>Food Research Institute, NARO, Japan</i>	<b>[O15.07] Physicochemical properties of soy protein films reinforced with amadumbe starch nanocrystals</b> A.R. Mukurumbira*, E.O. Amonsou, <i>Durban University of Technology, South Africa</i>	<b>[O16.07] Advanced Imaging Techniques for the Characterisation of Dairy Powder Hydration</b> M.A.E. Auty, <i>Teagasc, Ireland</i>
12:15-13:00	Lunch			
13:00-15:00	<b>17 - Non-thermal Technologies - Product Matrix (Plenary hall)</b>	<b>18 - Cereal Science &amp; Technology II - ICC Special Session (Room 6)</b>	<b>19 - Food Safety &amp; Microbiological Aspects - FFOQSI Special Session (Room 1)</b>	<b>20 - Modelling &amp; Simulation (Room 2)</b>
13:00-13:15	<b>[K05] Sonication effects on structural properties and functionality of food components</b> Mladen Brncic, <i>University of Zagreb, Croatia</i>	<b>[O18.01] Impact of processing operations on dough aeration during mixing, rest, shaping and fermentation; influence on bread structure</b> P. Jha <sup>1</sup> , A. Le-Bail* <sup>2</sup> , S. Chevallier <sup>2</sup> , A. Rawson <sup>1</sup> , J. Cheio <sup>3</sup> , <sup>1</sup> IICPT, India, <sup>2</sup> ONIRIS-GEPEA, France, <sup>3</sup> VMI, France	<b>[O19.01] Harmonisation of challenge testing for <i>Listeria monocytogenes</i> in ready to eat products, a pan European perspective</b> T. Wijtzes*, L. van de Wardt <i>WFC Food Analytics BV, The Netherlands</i>	<b>[O20.01] Numerical study of an innovative microwave-assisted freezing process</b> O. Rouaud* <sup>1,2</sup> , M. Sadot <sup>1,2</sup> , S. Curet <sup>1,2</sup> , M. Havet <sup>1,2</sup> <sup>1</sup> GEPEA - UMR CNRS 6144, France, <sup>2</sup> ONIRIS, France
13:15-13:30		<b>[O18.02] The non-linear rheological behavior and LAOS properties of corn starch dispersions</b> O.C. Duvarci <sup>1,3</sup> , G. Yazar <sup>2,3</sup> , J. Kokini* <sup>3</sup> <sup>1</sup> IZMIR Institute of Technology, Turkey, <sup>2</sup> EGE University, Turkey, <sup>3</sup> PURDUE University, USA	<b>[O19.02] Microbial safety of ethnic foods</b> B. Stessl* <sup>1</sup> , E. Steinkogler <sup>2</sup> , M. Haindl <sup>2</sup> , S. Muri-Klinger <sup>1</sup> , K. Brugger <sup>3</sup> , M. Wagner <sup>1</sup> <sup>1</sup> University of Veterinary Medicine, Austria, <sup>2</sup> University of Vienna, Austria, <sup>3</sup> University of Veterinary Medicine, Austria	<b>[O20.02] Investigation of mixed micelle structures formed by cholate and POPC at fasted state with molecular dynamics simulations</b> E. Tunçer*, B. Bayramoglu <i>Izmir Institute of Technology, Turkey</i>
13:30-13:45	<b>[O17.01] The effect of multi-frequency ultrasound on peroxidase and polyphenoloxidase</b>	<b>[O18.03] Impact of gluten in the non-linear rheological behaviour of dough and LAOS properties of different gluten-free dough</b>	<b>[O19.03] Development of fish-based model systems for the evaluation of the effect of food (micro)structure on microbial</b>	<b>[O20.03] Use of response surface methodology for optimization of gluten-free bread formulation containing leblebi flour and</b>

	K. Tsikrika*, B-S. Chu, D.H. Bremner, M.A. Lemos <i>Abertay University, UK</i>	<b>samples</b> G. Yazar <sup>1</sup> , O. Duvarci <sup>1</sup> , S. Tavman <sup>1</sup> , J.L. Kokini* <sup>1</sup> , <sup>1</sup> <i>Purdue University, USA</i> , <sup>2</sup> <i>Ege University, Turkey</i> , <sup>3</sup> <i>Izmir Institute of Technology, Turkey</i>	<b>dynamics</b> D. Verheyen <sup>1</sup> , M. Baka <sup>1</sup> , T. Skåra <sup>2</sup> , J. Van Impe* <sup>1</sup> <sup>1</sup> <i>KU Leuven, Belgium</i> , <sup>2</sup> <i>NOFIMA, Norway</i>	<b>evaluation of quality and digestibility parameters</b> G. Kahraman* <sup>1</sup> , C. Cappa <sup>2</sup> , M.C. Casiraghi <sup>2</sup> , S. Harsa <sup>1</sup> , M. Lucisano <sup>2</sup> <sup>1</sup> <i>Izmir Institute of Technology, Turkey</i> , <sup>2</sup> <i>University of Milan, Italy</i>
13:45-14:00	<b>[O17.02] Potential Utility of Emerging Technologies to Overcome Soy Allergy - Pulsed UV Light, Cold Atmospheric Pressure Plasma, and Gamma-Irradiation</b> P. Meinschmidt* <sup>1,2</sup> , U. Schweiggert-Weisz <sup>1</sup> , E. Ueberham <sup>3</sup> , J. Lehmann <sup>3</sup> , K. Reineke <sup>4</sup> , O. Schlüter <sup>4</sup> , P. Eisner <sup>1</sup> <sup>1</sup> <i>Fraunhofer Institute for Process Engineering and Packaging (IVV), Freising, Germany</i> , <sup>2</sup> <i>University of Natural Resources and Life Sciences (BOKU), Germany</i> , <sup>3</sup> <i>Fraunhofer Institute for Cell Therapy and Immunology (IZI), Germany</i> , <sup>4</sup> <i>Leibniz Institute for Agricultural Engineering (ATB), Germany</i>	<b>[O18.04] Dry heat treatment of flour in a novel tubular heating apparatus</b> S. Keppler* <sup>1</sup> , S. Bakalis <sup>1</sup> , C.E. Leadley <sup>2</sup> , P.J. Fryer <sup>1</sup> , <sup>1</sup> <i>University of Birmingham, UK</i> , <sup>2</sup> <i>Campden BRI, UK</i>	<b>[O19.04] Pathways triggering the colonisation of food processing environments with the food-borne pathogen <i>Listeria monocytogenes</i></b> M. Wagner* <sup>1</sup> , K. Rychli <sup>1</sup> , M. Muhterem-Uyar <sup>1</sup> , B. Stessl <sup>1</sup> , S. Schmitz-Esser <sup>2</sup> , <sup>1</sup> <i>Institute for Milk Hygiene, Austria</i> , <sup>2</sup> <i>Iowa State University Ames, USA</i>	<b>[O20.04] Predicting food waste and losses for fresh produce in modified atmosphere packaging</b> C. Matar*, S. Gaucel, V. Guillard, C. Guillaume, S. Costa, S. Guilbert, N. Gontard <i>Montpellier SupAgro, France</i>
14:00-14:15	<b>[O17.03] Effect of Spectral Distributions of Pulsed Light on Whey Protein Structures</b> M.A. Bakar Siddique* <sup>1</sup> , G. Pataro <sup>1</sup> , P. Maresca <sup>2</sup> , G. Ferrari <sup>1,2</sup> <sup>1</sup> <i>University of Salerno, Italy</i> , <sup>2</sup> <i>ProdAI S.c.ar.l., Italy</i>	<b>[O18.05] Baking powders effect on expansion/collapse during baking impacting the quality of pound cakes</b> N. Hesso* <sup>1</sup> , C. Loisel <sup>1</sup> , P. Le-Bail <sup>2</sup> , S. Chevallier <sup>1</sup> , A. Le-Bail <sup>1</sup> <sup>1</sup> <i>ONIRIS, France</i> , <sup>2</sup> <i>INRA, France</i>	<b>[O19.05] Quantification of the biofilm-forming ability of <i>Listeria monocytogenes</i> on polystyrene by crystal violet assay</b> C. Ripolles-Avila*, A.G. Rios-Castillo, A.E. Guerrero-Navarro, J.J. Rodríguez-Jerez <i>Autonomous University of Barcelona, Spain</i>	<b>[O20.05] Effect of frying treatments on texture and colour parameters of deep fat fried yellow fleshed cassava chips</b> A.B. Oyedeki* <sup>1</sup> , O.P. Sobukola <sup>2</sup> , F.O. Henshaw <sup>2</sup> , M.O. Adegunwa <sup>2</sup> , O.A. Ijabadeniyi <sup>1</sup> , L.O. Sanni <sup>2</sup> , K.I. Tomlins <sup>3</sup> , <sup>1</sup> <i>Durban University of Technology, South Africa</i> , <sup>2</sup> <i>Federal University of Agriculture,</i>

				Nigeria, <sup>3</sup> <i>National Research Institute, Greenwich, UK</i>
14:15-14:30	<b>[O17.04] Structure-function properties of high hydrostatic pressure pretreated yellow field pea proteins</b> R.E. Aluko*, D. Chao <i>University of Manitoba, Canada</i>	<b>[O18.06] Application of inulin in the production of candies</b> P. Glibowski*, A. Mrozek <i>University of Life Sciences in Lublin, Poland</i>	<b>[O19.06] Innovative method for the detection and enumeration of cheese-damaging clostridia in milk</b> J. Brändle*, L. Heinzle, V. Fraberger, W. Kneifel, K.J. Domig <i>BOKU - University of Natural Resources and Life Sciences, Vienna, Austria</i>	<b>[O20.06] Peroxidation as an alternative for the green process in the sugar industry: Economic approach</b> C.H.G. Morilla* <sup>1,2</sup> , L.R.A. Alves <sup>2</sup> , C.L. Aguiar <sup>2</sup> , <sup>1</sup> UNICAMP, Brazil, <sup>2</sup> USP, Brazil
14:30-14:45	<b>[O17.05] The influences of different salts in combination with high pressure processing on the structure of <math>\beta</math>-Lactoglobulin</b> D. Saalfeld*, R. Gebhardt, U. Kulozik, <i>Technical University of Munich, Germany</i>	<b>[O18.07] Characterization of engineered biodegradable zein films for sensor-based platform production</b> E.A. Barber, H. Turasan, T.B. Rouf, J.L. Kokini*, <i>Purdue University, USA</i>	<b>[O19.07] Recontamination of heat preserved meat products and the role of lactic acid bacteria</b> F. Chrysanthopoulou <sup>1</sup> , M. Zunabovic* <sup>1</sup> , V. Heinrich <sup>2</sup> , K. Herzog <sup>2</sup> , J. Bergmair <sup>2</sup> , E. Singer <sup>3</sup> , M. Stelzl <sup>3</sup> , K.J. Domig <sup>1</sup> , W. Kneifel <sup>1</sup> , <sup>1</sup> BOKU-University of Natural Resources and Life Sciences, Austria, <sup>2</sup> OFI-Austrian Research Institute for Chemistry and Technology, Austria, <sup>3</sup> Hygienicum Graz- Institut für Mikrobiologie & Hygiene-Consulting GmbH, Austria	<b>[O20.07] Design and exploration of a new experimental device to determine reaction orders for ascorbic acid degradation in both aerobic and anaerobic conditions at canning temperatures</b> N. AL FATA* <sup>1,2</sup> , S. Georgé <sup>1</sup> , C.M.G.C. Renard <sup>2</sup> <sup>1</sup> CTCPA, France, <sup>2</sup> INRA, France
14:45-15:00	<b>[O17.06] Functional properties of fresh-cut apples as a consequence of cold plasma treatment</b> I. Ramazzina <sup>1</sup> , S. Tappi* <sup>2</sup> , P. Rocculi <sup>2,4</sup> , G. Sacchetti <sup>5</sup> , A. Berardinelli <sup>2</sup> , A. Marseglia <sup>4</sup> , F. Rizzi <sup>1</sup> , <sup>1</sup> University of Parma - Italy, <sup>2</sup> University of Bologna, Italy, <sup>3</sup> University of Teramo, Italy, <sup>4</sup> University of Bologna, Italy,	<b>[O18.08] Experimental characterization of the newly developed baking oven based on the gas-fired, porous volumetric ceramic burner (VCB) technology</b> V. Jovicic* <sup>1,2</sup> , R. Takacs <sup>3</sup> , A. Zbogar-Rasic <sup>1</sup> , K. Schmitt <sup>1</sup> , M. Hussein <sup>3</sup> , T. Becker <sup>3</sup> , A. Delgado <sup>1,2</sup> <sup>1</sup> Institute of Fluid Mechanics (LSTM) at Friedrich-Alexander University (FAU), Germany,	<b>[O19.08] Antimicrobial susceptibility testing of lactic acid bacteria and bifidobacteria</b> S. Mayrhofer*, U. Zitz, M. Feichtinger, W. Kneifel, K.J. Domig, <i>BOKU - University of Natural Resources and Life Sciences, Austria</i>	<b>[O20.08] An interactive computer aided decision making tool for sustainable food production and processing</b> P. Nimmegeers*, D. Telen, S. Bhonsale, I. Hashem, J. Van Impe <i>BioTeC+ KU Leuven, Belgium</i>

	<sup>5</sup> <i>University of Parma, Italy</i>	<sup>2</sup> <i>Erlangen Graduate School in Advanced Optical Technologies (SAOT), Germany,</i> <sup>3</sup> <i>Technical University Munich (TUM), Germany</i>		
15:00-15:30	Coffee Break & <b>Poster Session 2 (Room 4 &amp; Plenary hall foyer)</b>			
15:30-17:00	<b>Plenary Session 6 (Plenary hall)</b>			
15:30-16:00	<b>[PL15] Processing concepts towards a sustainable food industry</b> Stefan Töpfl, <i>German Institute of Food Technologies (DIL) e.V., Germany</i>			
16:00-16:30	<b>[PL16] Consumer perception of healthfulness and sustainability and implications for the development of new food products and processes</b> Klaus Grunert, <i>Aarhus University, Denmark</i>			
16:30-17:00	<b>[PL17] Research and Innovation for Tomorrow's Nutrition and Food Systems</b> Wim Haentjens, <i>European Commission, DG Research &amp; Innovation</i>			
17:00-18:00	<b>Awards &amp; Closure (Plenary hall)</b>			