

Poster programme

Poster session 1	
Monday, 15 June 2015 09:30-10:30 & 15:30-16:00	
Advances in food engineering 1	
[P1.001]	Electrical conductivities of cabbage and daikon radish A-J. Duguay* ¹ , H.S. Ramaswamy ¹ , R. Zareifard ² , S. Zhu ³ , S. Grabowski ² , M. Marcotte ² , ¹ McGill University, Canada, ² Agriculture and Agri-Food Canada, Canada, ³ Zhejiang University, China
[P1.002]	Study on the stability of L-cysteine by DTNB method Y. Shi, X. Zhou*, S. Wei, J. Zhang, W. Jiang, R. Tao, Chongqing, China
[P1.003]	Production of a powdered extract of curcuminoids by supercritical antisolvent process J.F. Osorio-Tobón* ¹ , P.I.N. Carvalho ¹ , M.A. Rostagno ¹ , A.J. Petenate ² , M.A.A. Meireles ¹ , ¹ UNICAMP (University of Campinas), Brazil, ² EDTI – Process Improvement, Brazil
[P1.004]	Effect of freezing and thawing conditions on the phenolic profile of haskap berries (<i>Lonicera caerulea</i> L.) R. Khattab, G.B. Celli*, A. Ghanem, M.S. Brooks, Dalhousie University, Canada
[P1.005]	Oil-in-water emulsions characterization from sacha inchi oil, ovalbumin and pectin J. Vicente* ¹ , M.G. Carvalho ¹ , E.E.G. Rojas ² , ¹ Universidade Federal Rural de Rio de Janeiro (UFRRJ), Brazil, ² Universidade Federal Fluminense (UFF), Brazil
[P1.006]	Microencapsulation of omega-3 from sacha inchi oil, using ovalbumin and pectin by emulsion formation and freeze drying J. Vicente* ¹ , M.G. Carvalho ¹ , E.E.G. Rojas ^{1,2} , ¹ Universidade Federal Rural de Rio de Janeiro (UFRRJ), Brazil, ² Universidade Federal Fluminense (UFF), Brazil
[P1.007]	Optimisation of mixing time in powder blending processes using near-infrared spectroscopy A. Barone* ¹ , G. Montague ² , J. Glassey ¹ , S. Dawson ³ , ¹ Newcastle University, UK, ² Teesside University, UK, ³ British Bakels Ltd, UK
[P1.008]	The effect of different pre-packaging treatments on the quality of kumquat fruit (<i>Fortunella</i> spp.) A. Kassim*, T.S. Workneh, University of Kwazulu-Natal, South Africa
[P1.009]	Characterisation of the gelation process for spray dried milk protein microcapsules R. Würth, U. Kulozik, E. Eschlbeck*, Technische Universität München, Germany
[P1.010]	Changes in electrical properties of potato tuber during thermal processing T. Imaizumi*, Y. Sato, F. Tanaka, D. Hamanaka, T. Uchino, Kyushu University, Japan
[P1.011]	Study on the effect of high pressure processing on limonate dehydrogenase enzyme activity: In pursue of an enzyme based debittering process of Navel orange juice A. Orfanoudaki, E. Gogou, P. Taoukis*, National Technical University of Athens, Greece
[P1.012]	Egg white protein fractionation by fast flow membrane ion exchange chromatography J. Brand*, U. Kulozik, Technische Universität München, Germany
[P1.013]	Comparative performance of two microfiltration membrane configurations for the separation of casein from bovine milk D. Tremblay-Marchand* ¹ , A. Doyen ¹ , M. Britten ² , Y. Pouliot ¹ , ¹ Université Laval, Canada, ² Agriculture and Agri-Food Canada, Canada
[P1.014]	Effect of some operating parameters on the performance of ultrafiltration membranes during milk proteins concentration S. Méthot-Hains*, A. Doyen, L. Bazinet, Y. Pouliot, Université Laval, Canada
[P1.015]	Antioxidant properties of black pepper, cumin, rosemary and thyme as affected by gamma-irradiation and modified atmosphere packaging C. Kirkin*, G. Gunes, Istanbul Technical University, Turkey
[P1.017]	Non-thermal processing alternatives for pasteurisation of food beverages E. Ortega-Rivas, Autonomous University of Chihuahua, Mexico
[P1.018]	The adhesion of <i>Listeria innocua</i> and <i>Listeria monocytogenes</i> on mica and polystyrene surfaces preconditioned under static and flow settings N. Hiremath ¹ , M.R. Zareifard* ² , L. Deschenes ² , M.J. Lemay ² , A.A. Mafu ² , H. Ramaswamy ¹ , ¹ McGill University, Canada, ² Food Research and Development Centre, Canada
[P1.019]	Comparative evaluation of preheated-solvent extraction and microwave-assisted extraction of bioactive compounds from cabbage outer leaves W. Sookjitsumran ¹ , A.S. Mujumdar ² , S. Devahastin* ¹ , N. Chiewchan ¹ , ¹ King Mongkut's University of Technology Thonburi, Thailand, ² McGill University, Canada
[P1.020]	Effect of pasteurization process on enzyme activity and quality parameters of watermelon juice added with nanocapsules of α-tocopherol

	R.M. González-Reza, D. Quintanar-Guerrero, M.L. Zambrano-Zaragoza*, <i>Universidad Nacional Autonoma de Mexico-FES Cuautitlan, Mexico</i>
[P1.021]	Chloropropanols in food products – analytical approach J. Gromadzka*, A. Glowacz, R. Jedrkiewicz, <i>Gdansk University of Technology, Poland</i>
[P1.022]	US influences in pork freezing meat, effect on drip loss and frost surface formation R. Meléndez-Pérez*, O. Cruz-Noguéz, M.E. Rosas-Mendoza, J.L. Arjona-Román, <i>UNAM, Mexico</i>
[P1.023]	Bubble size prediction: effect of interfacial properties on foam produced at pilot scale E. Séguineau de Préval, F. Ducept*, P. Granda, G. Cuvelier, S. Mezdour, <i>AgroParisTech, France</i>
[P1.024]	Study of the presence of Anisakis sp. in common octopus (<i>Octopus vulgaris</i> Cuvier, 1797) in the Portuguese coast and risk assessment to the consumers I. Ferreira*, A. Barbosa, S. Mendes, M.M. Gil, P. Ramos, <i>School of Tourism and Maritime Technology, Portugal</i>
[P1.025]	Influence of emulsification process conditions in droplet size of different nanoemulsions prepared by high pressure homogenization K.C.S. Galvão ¹ , A.A. Vicente ² , P.J.A. Sobral* ¹ , ¹ <i>University of São Paulo, Brazil</i> , ² <i>University of Minho, Portugal</i>
[P1.026]	Postharvest shelf life extension of blueberries using a chitosan-based edible coating containing Aloe vera juice J.M. Vieira ¹ , M.L. Flores-López ² , M.C. Sousa ¹ , A.A. Vicente* ² , J.T. Martins ² , D. Jasso de Rodríguez ³ , ¹ <i>University of Coimbra, Portugal</i> , ² <i>University of Minho, Portugal</i> , ³ <i>Universidad Autonoma Agraria Antonio Narro, Mexico</i>
[P1.027]	Water flow route during the hydration of Adzuki beans (<i>Vigna angularis</i>) A.C. Miano, P.E.D. Augusto*, <i>University of São Paulo (USP), Brazil</i>
[P1.028]	Application of coatings incorporated with fruit extracts, prior drying process, to preserve the nutrients in kiwi fruit K.S. Eça, L. Jorge, F.C. Menegalli*, <i>Unicamp, Brazil</i>
[P1.032]	Formation of stable nano-sized liposome by various high energy emulsifications with cholesterol as a stabilizer Y.J. Jo, S.G. Min, J.Y. Chun*, <i>Konkuk University, Republic of Korea</i>
[P1.033]	Stability study of multiple-layered liposomes prepared by layer-by-layer electrostatic deposition of biopolymers Y.J. Jo, S.G. Min, J.Y. Chun*, <i>Konkuk University, Republic of Korea</i>
[P1.034]	Comparison of first principles model of beer microfiltration to experiments via systematic parameter identification R.G.M. van der Sman*, H.M. Vollebregt, G. van Willigenburg, <i>Wageningen University, The Netherlands</i>
[P1.035]	Novel approaches to the preservation of vegetable products based on the combination of an edible coating, containing essential oils nanoemulsions, and non-thermal technologies F. Donsi* ¹ , R. Severino ² , K.D. Vu ² , P. Maresca ³ , G. Pataro ¹ , S. Salmieri ² , M. Lacroix ² , G. Ferrari ^{1,3} , ¹ <i>University of Salerno, Italy</i> , ² <i>INRS-Institut Armand-Frappier, Institute of Nutraceutical and Functional Foods, Canada</i> , ³ <i>ProdAI Scarl, Competence Center on Agro-Food Productions, Italy</i>
[P1.036]	Stability of oil-in-water emulsion containing flavor component through freezing and thawing processes Y. Watanabe* ¹ , Y. Kono ¹ , M. Hiroshima ¹ , S. Adachi ² , ¹ <i>Kinki University, Japan</i> , ² <i>Kyoto University, Japan</i>
[P1.037]	Whey concentrates as substitute for whey powder: Influence of energy saving processes on functional and microbial quality criteria M. Marx*, U. Kulozik, <i>Technische Universität München, Germany</i>
[P1.038]	The effect of the Piper auritum Kunth essential oils to the Sitophilus zeamais Motschulsky in corn stored grains (<i>Zea mayz</i> L.) Y. Pérez* ¹ , L. Castellanos ¹ , R. Valdés ² , E. Pozo ² , ¹ <i>Cienfuegos University, Cuba</i> , ² <i>Central the Villas University Martha Abreus, Cuba</i>
[P1.039]	Assessment of model food systems with non-enzymatic browning as related to the quality of microwave-assisted pasteurized foods E.R.B. Bornhorst*, J.T. Tang, <i>Washington State University, USA</i>
[P1.040]	Increasing the specific inner surface of milk and egg white protein aerogels as new matrix material for microencapsulation C. Kleemann ¹ , I. Selmer ² , U. Kulozik ¹ , I. Smirnova ² , Y. Zhuang* ¹ , ¹ <i>Technische Universität München, Germany</i> , ² <i>Technische Universität Hamburg-Harburg, Germany</i>
[P1.041]	Development of aluminum asymmetric straight-through microchannel arrays for producing monodisperse food-grade O/W emulsions Y. Zhang* ^{1,2} , I. Kobayashi ¹ , Y. Wada ³ , M.A. Neves ^{1,2} , K. Uemura ¹ , M. Nakajima ^{1,2} , ¹ <i>National Food Research Institute, NARO, Japan</i> , ² <i>University of Tsukuba, Japan</i> , ³ <i>EP Tech. Co., Ltd, Japan</i>
[P1.042]	Effect of sub- and super-critical water treatment on physicochemical properties of porcine skin

	Y.J. Jo, J.Y. Chun, S.G. Min*, <i>Konkuk University, Republic of Korea</i>
[P1.043]	Manothermosonication treatment of apple-carrot juice blend: effect on inactivation of <i>E. coli</i> O157:H7 and quality attributes during storage O.K. Kahraman*, H.F. Feng, <i>University of Illinois at Urbana Champaign, USA</i>
[P1.044]	Isolation and chemical characterization of exopolysaccharide kefiran, produced from kefir grains S. Exarhopoulos*, A. Goulas, S.N. Raphaelides, D. Dimitreli, K. Antoniou, <i>Alexander Technological Educational Institute of Thessaloniki, Greece</i>
[P1.045]	Effects of air-drying temperature on antioxidant capacity and stability of total phenolic compounds in organic purple-fleshed sweet potatoes (<i>Ipomoea batatas</i>) leaves N.R. Rodrigues*, M.C. Mancini, J.L. Barbosa Junior, M.I.M.J. Barbosa, <i>Federal Rural University of Rio de Janeiro, Brazil</i>
[P1.046]	Biochemical changes in dry fermented sausages, elaborated with sunflower oil and potassium chloride H. Safa*, P. Gatellier, P.S. Mirade, <i>INRA, France</i>
[P1.047]	Edge effect on temperature distribution of bulk canola seeds during 27.12 MHz radio frequency heating D.U. Yu*, O.D. Baik, <i>University of Saskatchewan, Canada</i>
[P1.048]	Thermal properties and emissivity of canola seeds with moisture content and temperatures D.U. Yu*, B.L. Shrestha, O.D. Baik, <i>University of Saskatchewan, Canada</i>
Engineering properties of foods and materials science 1	
[P1.049]	Complexation of CO₂ into amorphous alpha-cyclodextrin and characterisation of inclusion complexes H.M. Thao*, T. Howes, B.R. Bhandari, <i>The University of Queensland, Australia</i>
[P1.050]	Comparative effect of freeze-drying, fluidized bed-drying and heat-moisture treatment on the in vitro digestibility of dry matter, starch and proteins of corn grain S. Odjo*, P. Malumba, S. Migan, H. Rabenasolo, F. Béra, <i>University of Liège, Belgium</i>
[P1.051]	Behavior phase of sesame (<i>Sesamum indicum</i> L.) seed oil using supercritical CO₂ A.C. Feirhmann ^{1,2} , W.M. Giufrida ¹ , J.C. Lima ¹ , L. Ferreira-Pinto ¹ , J.R.S. Botelho ⁴ , R.N. Carvalho-Junior ⁴ , M.L. Corazza ³ , M.D. Aranda-Saldaña ² , J. Du* ¹ , ¹ <i>Universidade Estadual de Maringa, Brazil</i> , ² <i>University of Alberta, Canada</i> , ³ <i>Universidade Federal do Parana, Brazil</i> , ⁴ <i>Universidade Federal do Para, Brazil</i>
[P1.052]	Effects of high pressure processing conditions on bioactive compounds in cloudy and clear melon (honeydew) juice J. Du*, M. Aranda Saldana, <i>University of Alberta, Canada</i>
[P1.053]	Mechanical, morphologic, antioxidant and antimicrobial proprieties of gelatin based films reinforced with nanoparticles of montmorillonite and nanoemulsions of ginger essential oil E.M.C. Alexandre, L.J.P. Córdoba*, P.J.A. Sobral, <i>University of São Paulo, Brazil</i>
[P1.054]	Change in water holding capacity of mushroom explained by Flory Rehner's theory E. Paudel*, R.M. Boom, R.G.M. van der Sman, <i>Wageningen University, The Netherlands</i>
[P1.055]	Coating properties of extruded fish feed pellets affected by pore structures M.W. Dethlefsen* ^{1,2} , M.E. Nielsen ¹ , N.H. Hjermitsev ² , ¹ <i>Technical University of Denmark, Denmark</i> , ² <i>BioMar A/S, Denmark</i>
[P1.056]	Physical properties of oranges, grapefruit and lemons required for equipment design A. Kassim*, T.S. Workneh, <i>University of Kwazulu-Natal, South Africa</i>
[P1.057]	X-ray diffraction and dynamic-mechanical analysis of crystallization and alpha-relaxations in freeze-dried lactose-trehalose-whey protein systems F.H. Fan*, Y.H. Roos, <i>University College Cork, Ireland</i>
[P1.058]	Extrusion processing of sago starch in presence of iron and ascorbic acid for manufacture of health promoting snack food S. Fitriani* ^{1,2} , S.E. Hill ¹ , B. Wolf ¹ , ¹ <i>The University of Nottingham, UK</i> , ² <i>University of Riau, Indonesia</i>
[P1.059]	Effect of cooling on the color profile and transition temperatures of rabbit meat (<i>longissimus dorsi</i>) proteins J. Coria-Hernández*, A. Llorente-Bousquets, R. Meléndez-Pérez, M.E. Rosas-Mendoza, J.L. Arjona-Román, <i>Universidad Nacional Autónoma de México, Mexico</i>
[P1.060]	Characterizations of oil-in-water (O/W) emulsions containing different milk proteins and resveratrol E. Ghorbani Ghorji*, G. Schleining, J.L. Toca-Herrera, <i>University of Natural Resources and Life Sciences, Austria</i>
[P1.062]	Dielectric properties of juice from three Brazilian varieties of orange relevant to continuous microwave processing A.P. Franco, C.C. Tadini, J.A.W. Gut*, <i>University of São Paulo, Brazil</i>
[P1.063]	Effect of formulation and packaging materials on the shelf life of third generation snacks J. Jaimez*, B. Escamilla, A. Castañeda, J. Añorve, L.G. González, E. Contreras, <i>Universidad Autónoma del Estado de Hidalgo, Mexico</i>

[P1.064]	The effect of heating rate and storage temperature on the physicochemical and functional properties of wheat starch gel P. Malumba*, F. Okou, L. Doran, C. Blecker, F. Béra, <i>Ulg Gembloux Agro-Bio Tech, Belgium</i>
[P1.065]	Food odors capture and restitution system D. Khamis ¹ , C. Sester ¹ , A. Voilley ² , C. Santerre ¹ , N. Vallet ¹ , E. Descours* ¹ , ¹ ISIPCA Versailles, France, ² AGROSUP Dijon, France
[P1.066]	Effects of two cooling methods on the thermal behavior of freeze dried exudate fluids from pork loin (<i>Longissimus dorsi</i>) J.L. Arjona-Román, M.E. Rosas-Mendoza, J. Cória-Hernández, R. Meléndez-Pérez*, <i>UNAM, Mexico</i>
[P1.067]	Optimization of the conditions for the aqueous extraction of antioxidant compounds from ginger pulp (<i>Zingiber officinale</i>) J. Ramírez*, A. Castañeda, J. Jaimez, L.G. González, V. Salazar, J. Añorve, E. Contreras, <i>Universidad Autónoma del Estado de Hidalgo, Mexico</i>
[P1.068]	Physical properties of gelatin films as affected by glycerol, bentonite and tannic acid concentration M.A. Ortiz Zarama, A.R. Jiménez-Aparicio, R. Rendón-Villalobos, J. Solorza-Feria*, <i>Instituto Politecnico Nacional, Mexico</i>
[P1.069]	Stability and flow behavior of oil in water emulsions containing gum tragacanth-whey protein concentrate L.P. Martinez-Padilla*, S. Martinez-Trejo, J. Gonzalez-Sanchez, M.G. Sosa-Herrera, <i>Universidad Nacional Autonoma de Mexico, Mexico</i>
[P1.070]	Viscoelastic and flow properties of konjac glucomannan-sodium caseinate aqueous systems M.G. Sosa-Herrera, M.A. Medina-Jaimes, L.P. Martinez-Padilla*, <i>Universidad Nacional Autonoma de Mexico, Mexico</i>
[P1.071]	Influence of pre-crystallisation and composition on the physical characteristics and flow properties of model dairy solids R. Li ^{1,2} , Y. Roos ² , M. Fenelon ¹ , S. Miao* ¹ , ¹ Teagasc Food Research Centre Moorepark, Ireland, ² University College Cork, Ireland
[P1.072]	Evaluation of a novel food packaging material based on clay/polymer nanocomposite J-Y. Huang* ¹ , Y.Y. Chieng ² , X. Li ² , W. Zhou ¹ , ¹ National University of Singapore, Singapore, ² Agency for Science, Technology and Research, Singapore
[P1.073]	Influence of temperature on viscosity property of microfibrillated cellulose (MFC) B. Xu ² , F. Kong* ¹ , ¹ University of Georgia, USA, ² BNU-HKBU United International College, China
[P1.074]	Durum wheat and lignin composite films: thermal, mechanical and antioxidant properties J.L. Espinoza-Acosta ¹ , P.I. Torres-Chávez* ¹ , B. Ramírez-Wong ¹ , A. Vega-Rios ² , A.I. Ledesma-Osuna ¹ , ¹ Universidad de Sonora, Mexico, ² Centro de Investigación en Materiales Avanzados, Mexico
[P1.075]	Insects as a sustainable source of food: Recovery and techno-functionality of meal worm (<i>Tenebrio molitor</i>) flour and proteins S. Bußler ¹ , L. Guérin ² , B. Rumpold ¹ , O. Schlüter* ¹ , ¹ Leibniz-Institute for Agricultural Engineering (ATB) Potsdam, Germany, ² ONIRIS, College of Veterinary Medicine, France
[P1.076]	Morphometric characterization of red sweet pepper subjected to different preservation treatments: high hydrostatic pressure and pasteurization M. Hernández-Carrión ¹ , I. Hernando ¹ , I. Sotelo-Díaz ² , M.X. Quintanilla-Carvajal* ² , A. Quiles ¹ , ¹ Universitat Politècnica de València, Spain, ² Universidad de La Sabana, Colombia
[P1.077]	Molecular characterization and conformational analysis of exopolysaccharide kefiran S. Exarhopoulos*, S.N. Raphaelides, A. Goulas, G. Dimitreli, K. Antoniou, <i>Alexander Technological Educational Institute of Thessaloniki, Greece</i>
[P1.078]	Effect of milk protein addition and storage time on the rheological properties of kefir G. Dimitreli*, S. Exarhopoulos, K. Antoniou, S.N. Raphaelides, A.S. Thomareis, <i>Alexander Technological Educational Institute of Thessaloniki, Greece</i>
[P1.079]	Detection and characterization of nanostructures in commercial food products and its effects on human mesenchymal stem cells A.A. Alshatwi*, J. Athinarayanan, V.S. Periasamy, <i>King Saud University, Saudi Arabia</i>
[P1.080]	Spontaneous imbibition of powder beds formed from spray dried dairy powders E. Börjesson ¹ , F. Innings* ² , C. Trägårdh ¹ , B. Bergenståhl ¹ , M. Paulsson ¹ , ¹ Lund University, Sweden, ² Tetra Pak Processing Systems, Sweden
[P1.081]	Hygroscopicity and glass transition temperatures of bananas dehydrated by different methods B.D. Porciuncula*, J.B. Laurindo, <i>Federal University of Santa Catarina, Brazil</i>
[P1.082]	The effects of processing and composition on the properties and performance of bakery water in oil emulsions F. Davoli* ¹ , D. Karleskind ² , S. Metin ¹ , P. Smith ² , S. Finnie ¹ , B. Wainwright ¹ , ¹ Cargill, USA, ² Cargill, Belgium

[P1.083]	Modeling transport properties of active multilayer polymeric film for food applications T.F. Bedane, L. Di Maio, L. Incarnato, F. Marra, P. Scarfato*, <i>Università degli studi di Salerno, Italy</i>
[P1.084]	Elongational properties and proofing behaviour of wheat flour dough A. Turbin-Orger ¹ , A. Shehzad ^{1,2} , L. Chaunier ^{*1} , H. Chiron ¹ , G. Della Valle ¹ , ¹ INRA, France, ² NIFSAT, Pakistan
[P1.085]	Antioxidant and/or antimicrobial activity of guaraná, boldo, rosemary and cinnamon extracts J. Bonilla*, P.J.A. Sobral, <i>University of São Paulo, Brazil</i>
[P1.086]	Effect of fatty acid profile of marine oil on functional and antioxidant properties of egg albumin in a model emulsion V. Ugalde-Benitez ^{*1,2} , R. Armenta ¹ , I. Guerrero-Legarreta ² , ¹ Dalhousie University, Canada, ² Universidad Autonoma Metropolitana, Mexico
[P1.087]	The influence of glass transition on shrinkage of water-agar-maltodextrin model during convective drying T.K. Nguyen ^{*1} , M. Mondor ² , C. Ratti ¹ , ¹ Université Laval, Canada, ² Agriculture and Agri-Food Canada, Canada
[P1.088]	Shape memory polyurethane films for fresh-cut produce: synthesis and characterization of a potential new packaging film with temperature adaptive permeability D. Turan*, G. Günes, F.S. Güner, <i>Istanbul Technical University, Turkey</i>
[P1.089]	Temperature-stability of vitamin D₂ in UV-B treated mushrooms during hot-air drying D. Argyropoulos*, N. Noelle, H.K. Biesalski, J. Müller, <i>Universität Hohenheim, Germany</i>
[P1.090]	Assessment of dynamic rheological measurements for anticipation of fruit juices filterability L.D. Dahdouh ^{*1} , C.W. Wisniewski ² , J.R. Ricci ¹ , A. Briffaz ¹ , L.V. Vachoud ² , M.D. Dornier ³ , M.D. Delalonde ² , ¹ CIRAD, France, ² Université Montpellier 1, France, ³ Montpellier SupAgro, France
[P1.091]	Functionalization of lactoferrin and alpha-lactalbumin via controlled Maillard reaction and its impact on protein physicochemical properties, antioxidant capacity and digestibility Y. Joubran ^{*1} , A. Mackie ² , U. Lesmes ¹ , ¹ Technion – Israel Institute of Technology, Israel, ² Institute of Food Research, UK
[P1.092]	Aspects of color and nutritional compounds from fruit grown in Brazil: Eugenia dysenterica DC R.M. Silva*, G.R. Plácido, C. Cagnin, C.L.C. Silva, B.S.M. Freitas, M.A.P. Silva, <i>Instituto Federal de Educação, Ciência e Tecnologia Goiano, Brazil</i>
[P1.093]	Astaxanthin both as colouring agent and anti-oxidant in coated fish feed pellets M.W. Dethlefsen ^{1,2} , N.H. Hjerimitslev ¹ , H.O. Petersen ² , A.H. Feyissa ² , B.S. Dissing ³ , S. Frosch ² , M.E. Nielsen ^{*1} , ¹ Biomar A/S, Denmark, ² National Food Institute, Technical University of Denmark, Denmark, ³ Fast-Q IS, Denmark
[P1.094]	Thermo physical properties of green banana (<i>Musa cavendishii</i>) at different drying conditions R. Zabalaga ^{*1,2} , C.C. Tadini ¹ , ¹ University of São Paulo, Brazil, ² FoRC Food Research Center, Brazil
[P1.095]	Dielectric properties of infant formulas, whole and low-fat milk from 2000 to 3000 Hz relevants to heating by microwave energy J.A.S. Leite ^{*1,2} , C.C. Tadini ^{1,2} , ¹ University of São Paulo, Brazil, ² FoRc -Food Research Center, Brazil
Modeling in food engineering 1	
[P1.097]	Modeling of drying kinetics of yellow potatoe (<i>Solanum gonyocalix</i>) G.C. Chire Fajardo*, R.A. Valdivia Arrunategui, W.F. Salas Valerio, <i>Universidad Nacional Agraria La Molina, Peru</i>
[P1.098]	Numerical determination of kiwifruit shape, volume and surface area using ellipse approximation and an outside diameter function J.R. Olatunji*, R.J. Love, Y.M. Shim, M.J. Ferrua, A.R. East, <i>Massey University, New Zealand</i>
[P1.099]	Simulation of temperature distribution of the multiple foods heated in a domestic microwave oven Y. Ogiwara*, M. Fukuoka, N. Sakai, <i>Tokyo University of Marine Science and Technology, Japan</i>
[P1.100]	Heat-induced aggregation of thylakoid membranes affect their interfacial properties K. Östbring*, M. Rayner, P.A. Albertsson, C. Erlanson-Albertsson, <i>Lund University, Sweden</i>
[P1.101]	Evaluation of high pressure processing kinetic models for microbial inactivation using standard statistical tools and information theory criteria, and the development of generic time-pressure functions for process design V. Serment-Moreno ^{*1} , C. Fuentes ² , G. Barbosa-Cánovas ³ , J.A. Torres ² , J. Welti-Chanes ¹ , ¹ Tecnológico de Monterrey, Mexico, ² Oregon State University, USA, ³ Washington State University, USA
[P1.102]	Structural changes in starch granules affect the water holding capacity, which governs moisture migration in noodles during cooking M. Fukuoka*, S. Yabe, N. Sakai, <i>Tokyo University of Marine Science & Technology, Japan</i>
[P1.103]	Prediction of temperature distributions inside and outside coffee beans during a hot air roasting process N.O. Oliveros*, J.A. Hernández, F.Z. Sierra, <i>University of Morelos, Mexico</i>
[P1.104]	Multiscale model of bacterial growth, dispersion, and nutrient transport on leaf surface A. Warning, A.K. Datta*, <i>Cornell University, USA</i>

[P1.105]	Distributed sublimation with multiphase transport in a porous medium to simulate vacuum freeze drying A. Warning*, J.M.R. Arquiza, A.K. Datta, <i>Cornell University, USA</i>
[P1.106]	Mathematical modeling of kinetics of fat bloom in two kind of peruvian dark chocolates A. Daza La Plata, G.C. Chire Fajardo*, M.O. Urena Peralta, <i>Universidad Nacional Agraria La Molina, Peru</i>
[P1.107]	Particle tracing model for understanding the behaviour of food particles inside the human stomach during digestion R. Gopirajah* ^{1,2} , C. Anandharamakrishnan ^{1,2} , ¹ <i>Central Food Technological Research Institute (CFTRI), India</i> , ² <i>Academy of Scientific and Innovative Research (AcSIR), India</i>
[P1.108]	Response surface methodology as a tool to investigate the relative importance of different furan precursors in vegetable-based foods S. Palmers*, T. Grauwet, C. Buvé, B.T. Kebede, P. Goos, M.E. Hendrickx, <i>KU Leuven, Belgium</i>
[P1.109]	Simulation of the flow of semi-dilute guar gum and kappa/iota hybrid carrageenan gum solutions through symmetric and asymmetric contractions M.D. Torres* ^{1,2} , B. Hallmark ¹ , D.I. Wilson ¹ , ¹ <i>University of Cambridge, UK</i> , ² <i>University of Santiago de Compostela, Spain</i>
[P1.110]	Effect of radial dispersion on the supercritical carbon dioxide extraction of cucumber seed G.A. Núñez*, M. Tobar, M. Villanueva, <i>Universidad Técnica Federico Santa María, Chile</i>
[P1.111]	Optimization of microwave drying conditions of banana (<i>Musa spp.</i>, AAA group, cv 'Luvhele' and 'Mabonde') using response surface methodology A.O. Omolola, A.I.O. Jideani*, P.F. Kapila, <i>University of Venda, South Africa</i>
[P1.112]	Kinetics and modelling of drying process of red abalone (<i>Haliotis rufescens</i>) slices: Effect of osmotic dehydration under high hydrostatic pressure as a pretreatment R. Lemus-Mondaca ^{1,2} , M. Perez-Won* ¹ , G. Tabilo-Munizaga ³ , N. Igura ² , M. Shimoda ² , S. Noma ² , S. Pizarro ¹ , ¹ <i>Universidad de La Serena, Chile</i> , ² <i>Kyushu University, Japan</i> , ³ <i>Universidad del Bío-Bío, Chile</i>
[P1.113]	Assessment of drying methods with respect to drying kinetics and energy aspects of <i>Stevia rebaudiana</i> leaves R. Lemus-Mondaca* ¹ , A. Vega-Gálvez ¹ , K. Di Scala ^{2,3} , L. Zura ¹ , ¹ <i>Universidad de La Serena, Chile</i> , ² <i>Universidad Nacional del Mar del Plata, Argentina</i> , ³ <i>CONICET, Argentina</i>
[P1.114]	A hybrid CFD model – artificial neural network model – genetic algorithm approach for the prediction of optimal conditions of high fructose date syrup production process M. Trigui* ¹ , K. Gabsi ¹ , K. El Mouedeb ² , A.N. Helal ¹ , ¹ <i>Université de Monastir, Tunisia</i> , ² <i>Université de Jendouba, Tunisia</i>
[P1.115]	Development of computational fluid dynamic model for the production process of high fructose date syrup using chromatographic separation K. Gabsi, M. Trigui*, I. Zaag, A.N. Helal, <i>Université de Monastir, Tunisia</i>
[P1.116]	Thermal treatment of canned foie gras emulsion: mathematical modelling and calculation of sterilization values F. Sanchez Carrillo, L. Saucier, C. Ratti*, <i>Université Laval, Canada</i>
[P1.117]	Comparing different models of starch swelling A. Plana-Fattori* ^{1,2} , G. Almeida ^{1,2} , G. Moulin ^{1,2} , C. Michon ^{1,2} , D. Flick ^{1,2} , ¹ <i>AgroParisTech, France</i> , ² <i>INRA, UMR1145 Ingénierie Procédés Aliments, France</i>
[P1.118]	Experimental and numerical investigations on drying characteristics for convective drying of deformable porous media H.L. Wang ¹ , T. Lu* ¹ , P.X. Jiang ² , ¹ <i>Beijing University of Chemical Technology, China</i> , ² <i>Tsinghua University, China</i>
[P1.119]	Ultrasound assisted extraction modeling of fructans from agave (<i>Agave tequilana</i> Webber var. azul) at different temperatures and ultrasound intensities M. Narváez-Flores ¹ , A. Quintero-Ramos* ¹ , M.A. Paredes-Lizárraga ² , M.G. Ruiz-Gutiérrez ¹ , R.F. González-Laredo ³ , M.A. Sánchez-Madrugal ¹ , C.O. Meléndez-Pizarro ¹ , H.A. Piñón-Castillo ⁴ , ¹ <i>Universidad Autónoma de Chihuahua, Mexico</i> , ² <i>Instituto Tecnológico de los Mochis, Mexico</i> , ³ <i>Instituto Tecnológico de Durango, Mexico</i> , ⁴ <i>Centro de Investigación en Materiales Avanzados (CIMAV), Mexico</i>
[P1.120]	Modeling and forecast of quality attributes for fresh fish M.R. García ¹ , C. Vilas* ¹ , J.R. Herrera ² , M. Bernardez ² , E. Balsa-Canto ¹ , A.A. Alonso ¹ , ¹ <i>Bioprocess Engineering Group (IIM-CSIC), Spain</i> , ² <i>Microbiology and Technology of Marine Products (IIM-CSIC), Spain</i>
[P1.121]	Mixing efficiency of longitudinal, segmental and combined contractions in the small intestine L. Fullard ¹ , W. Lammers ² , M.J. Ferrua* ³ , ¹ <i>Massey University, New Zealand</i> , ² <i>Auckland University, New Zealand</i> , ³ <i>Riddet Institute, New Zealand</i>
[P1.122]	Deformation and liquid migration during partial melting of ice cream G. Alvarez ¹ , R. Hartel ² , M. Warren ² , D. Flick* ^{3,4} , ¹ <i>Irstea, France</i> , ² <i>University Wisconsin, USA</i> , ³ <i>AgroParisTech,</i>

	<i>France,⁴Inra, France</i>
[P1.123]	Process optimisation in the salmon industry – a case study G. Ørnholt-Johansson, M.E. Nielsen, M. Guðjónsdóttir, S. Frosch*, <i>Technical University of Denmark, Denmark</i>
[P1.124]	Effect of supercritical CO₂ extraction on trans/cis lycopene geometrical isomerisation P. Viskelis* ¹ , D. Urbonaviciene ^{1,2} , C. Bobinas ¹ , ¹ <i>Lithuanian Research Centre for Agriculture and Forestry, Lithuania</i> , ² <i>Kaunas University of Technology, Lithuania</i>
[P1.125]	Modelling of water loss and oil uptake during single fry experiments K.N. van Koerten* ¹ , M.A.I. Schutyser ¹ , D. Somsen ^{1,2} , R.M. Boom ¹ , ¹ <i>Wageningen UR, The Netherlands</i> , ² <i>Aviko BV, The Netherlands</i>
[P1.126]	A phenomenological model of starchy materials expansion by extrusion M. Kristiawan* ¹ , G. Della Valle ¹ , K. Kansou ¹ , L. Chaunier ¹ , A. Ndiaye ² , B. Vergnes ³ , C. David ⁴ , ¹ <i>INRA, Biopolymers Interactions and Assemblies, France</i> , ² <i>Université Bordeaux 1, France</i> , ³ <i>MINES ParisTech, CEMEF, France</i> , ⁴ <i>Sciences Computers Consultants, France</i>
[P1.127]	In silico modelling of gastric and intestinal processes to study the effects on digestion and absorption of nutrients T.E. Moxon*, C. Latty, O. Gouseti, P.J. Fryer, S. Bakalis, <i>University of Birmingham, UK</i>
[P1.128]	Operating strategy analysis for the enzymatic hydrolysis of proteins P.L. Valencia* ¹ , K.P. Espinoza ¹ , M.J. Pinto ¹ , S.F. Almonacid ^{1,2} , ¹ <i>Universidad Técnica Federico Santa María, Chile</i> , ² <i>Centro Regional de Estudios en Alimentación Saludable, Chile</i>
[P1.129]	Computational fluid dynamics simulation of an air jet mill S. Chatzidakis ¹ , K. Sardi ² , S. Protonotariou ¹ , I. Mantala ¹ , N.G. Stoforos* ¹ , S. Yanniotis ¹ , ¹ <i>Agricultural University of Athens, Greece</i> , ² <i>Regulatory authority for Energy, Greece</i>
[P1.130]	Effect of the water content measurement (internal or global) on the identifiability of a food product diffusion and convective mass transfer coefficients S. Mercier* ¹ , B. Marcos ¹ , C. Moresoli ² , M. Mondor ³ , S. Villeneuve ³ , ¹ <i>Université de Sherbrooke, Canada</i> , ² <i>University of Waterloo, Canada</i> , ³ <i>Agriculture and Agri-Food Canada, Canada</i>
[P1.131]	Physics based understanding of transport and deformation during puffing of food materials: applications to rice puffing T. Gulati, A.K. Datta*, <i>Cornell University, USA</i>
[P1.132]	A three dimensional (3D) thermo-hydro-poromechanical mechanical for microwave drying of food materials T. Gulati, A.K. Datta*, <i>Cornell University, USA</i>
[P1.133]	Virtualization of food thawing assisted by RF heating F. Marra* ¹ , T.F. Bedane ¹ , R. Uyar ² , F. Erdogdu ³ , ¹ <i>Università degli studi di Salerno, Italy</i> , ² <i>University of Mersin, Turkey</i> , ³ <i>Ankara University, Turkey</i>
[P1.134]	Optimum dynamic temperature profiles for thermal destruction kinetics determination K.F. Saltaouras, S. Yanniotis, N.G. Stoforos*, <i>Agricultural University of Athens, Greece</i>
[P1.135]	Moisture content determination of powdered infant formula in static and dynamic conditions utilising a novel multiprobe near-infrared spectroscopy system R. Cama*, Y. Dixit, M. Casado, T. El Arnaout, P.J. Cullen, C. Sullivan, <i>Dublin Institute of Technology, Ireland</i>
[P1.137]	A first approach to the modelling of freezing in high solid content systems E. Lopez-Quiroga, R. Wang*, O. Gouseti, P.J. Fryer, S. Bakalis, <i>University of Birmingham, UK</i>
[P1.139]	Modelling of heat and mass transfer during the cooking of stuffed and unstuffed turkeys R. Phinney*, K. Sjölin, I. Sjöholm, M. Rayner, <i>Lund University, Sweden</i>
[P1.140]	Quantification of the freeze-concentration effect on reaction rate in a model food system J.C. Frelka*, D.M. Phinney, D.R. Heldman, <i>The Ohio State University, USA</i>
[P1.141]	Moisture desorption isotherms and drying kinetics of some wild mushrooms D. Argyropoulos*, J. Müller, <i>University of Hohenheim, Germany</i>
[P1.142]	Modelling the rate of exothermic reactions during coffee bean roasting N.H. Abdul Ghani*, W. Yu, G. Bingol, B. Young, <i>The University of Auckland, New Zealand</i>
[P1.143]	Development of self-powered time-temperature integrator M.J. Kim*, H.W. Shin, J.H. Hong, S.M. Hwang, S.W. Jung, S.J. Lee, <i>Dongguk University, Republic of Korea</i>
[P1.144]	Numerical modeling of superheated steam drying of distiller's spent grains - a single element approach R.P. Ramachandran*, M. Akbarzadeh, J. Paliwal, S. Cenkowski, <i>University of Manitoba, Canada</i>
Emerging technologies 1	
[P1.145]	High pressure processing, power ultrasound and thermal processing to control fruit browning: polyphenoloxidase inactivation in pear, apple and strawberry purees A. Sulaiman* ^{1,2} , M. Farid ¹ , F.V.M. Silva ¹ , ¹ <i>The University of Auckland, New Zealand</i> , ² <i>University Putra</i>

	<i>Malaysia, Malaysia</i>
[P1.146]	Fatty acid profile and cholesterol content of native hen egg yolk granule derived through the use of a tubular bowl centrifuge N. Naderi* ¹ , J.D. House ^{1,2} , Y. Pouliot ¹ , ¹ <i>Université Laval, Canada</i> , ² <i>University of Manitoba, Canada</i>
[P1.147]	Modification of ionic strength and chemical properties of granules separated from native hen egg yolk N. Naderi* ¹ , J.D. House ^{1,2} , Y. Pouliot ¹ , ¹ <i>Université Laval, Canada</i> , ² <i>University of Manitoba, Canada</i>
[P1.148]	A human gastric digestion simulator equipped with peristalsis: development and direct observation of solid food disintegration H. Kozu* ^{1,2} , I. Kobayashi ¹ , M.A. Neves ^{1,2} , M. Nakajima ^{1,2} , K. Uemura ¹ , S. Sato ² , S. Ichikawa ² , ¹ <i>National Food Research Institute, NARO, Japan</i> , ² <i>University of Tsukuba, Japan</i>
[P1.149]	In vitro digestion characteristics of O/W-gel emulsions using a human gastric digestion simulator H. Kozu* ^{1,2} , I. Kobayashi ¹ , Z. Wang ^{1,2} , M.A. Neves ^{1,2} , M. Nakajima ^{1,2} , K. Uemura ¹ , S. Sato ² , S. Ichikawa ² , ¹ <i>National Food Research Institute, NARO, Japan</i> , ² <i>University of Tsukuba, Japan</i>
[P1.150]	Process design for the generation of stable whey protein-pectin complexes as new structuring elements in food K. Protte*, O. Menéndez, J. Weiss, J. Hinrichs, <i>University of Hohenheim, Germany</i>
[P1.151]	Extrusion cooking as new process for protein structuring – Microparticulation of whey protein using high protein concentrations M. Wolz, U. Kulozik, N. Haller*, <i>Technische Universität München, Germany</i>
[P1.152]	Modulating protein digestibility: insights from proteomics and metagenomics of adult and infant in vitro digesta of lactoferrin- fructo-oligosaccharides Maillard conjugates A. Moscovici* ¹ , P. Skuse ² , D. Dupont ³ , A. Mackie ⁴ , P. Cotter ² , U. Lesmes ¹ , ¹ <i>Technion – Israel Institute of Technology, Israel</i> , ² <i>Teagasc, Moorepark Food Research Centre, Ireland</i> , ³ <i>INRA – National Institute of Agricultural Research, France</i> , ⁴ <i>Institute of Food Research, UK</i>
[P1.153]	Drying of blueberries pretreated by ultrasound-driven abrading (UDA): drying kinetics and product quality L. Qiao* ^{1,2} , X. Ye ¹ , S. Palma-Salgado ² , G. Yildiz ² , S. Jiang ² , H. Feng ² , ¹ <i>Zhejiang University, China</i> , ² <i>University of Illinois at Urbana-Champaign, USA</i>
[P1.154]	The role of saliva in food breakdown during chewing S.A. Rodrigues* ¹ , M.P. Morgenstern ² , B.J. James ¹ , ¹ <i>The University of Auckland, New Zealand</i> , ² <i>The New Zealand Institute for Plant & Food Research Ltd, New Zealand</i>
[P1.155]	Preparation of size-controlled lipid vesicles entrapping hydrophilic molecules with high efficiency using multiple emulsions E.C. Ossai* ¹ , J. Terasawa ¹ , K. Horikoshi ² , T. Kuroiwa ² , A. Kanazawa ² , S. Sato ¹ , S. Ichikawa ¹ , ¹ <i>University of Tsukuba, Japan</i> , ² <i>Tokyo City University, Japan</i>
[P1.156]	Effect of high pressure and pulsed electric fields pretreatment of olives on oil yield and oxidative stability V. Andreou* ¹ , Z. Alexandrakis ¹ , G. Katsaros ¹ , D. Oikonomou ² , S. Topfl ³ , V. Heinz ³ , P. Taoukis ¹ , ¹ <i>National Technical University of Athens, Greece</i> , ² <i>National Agricultural Research Foundation, Greece</i> , ³ <i>German Institute of Food Technologies, Germany</i>
[P1.157]	Ethylene powder: A process engineering innovation B. Bhandari, <i>The University of Queensland, Australia</i>
[P1.158]	Salting processing for cucumbers by use of rotating magnetic field and induced electromotive force N. Yang*, Y. Jin, A. Jiao, Z. Jin, X. Xu, <i>Jiangnan University, China</i>
[P1.159]	Dehydration of apples using ultrasound-assisted air drying and its influence on vitamin content F.A.N. Fernandes* ¹ , S. Rodrigues ¹ , J.A. Carcel ² , J.V. Garcia-Perez ² , ¹ <i>Universidade Federal do Ceará, Brazil</i> , ² <i>Universitat Politècnica de València, Spain</i>
[P1.160]	Quality improvement of manuka honey through the application of high pressure processing N.A. Fauzi, F. Silva, M.M. Farid*, <i>University of Auckland, New Zealand</i>
[P1.161]	Effect of sugar coating on the quality of dehydrated pearl millet dambu - a steamed granulated dumpling H.O. Agu ¹ , L.T. Ezeh ¹ , A.I.O. Jideani* ² , ¹ <i>Federal Polytechnic Bauchi, Nigeria</i> , ² <i>University of Venda, South Africa</i>
[P1.162]	Mung bean disinfection using cold atmospheric plasma I. Palgan* ¹ , D. Bayliss ¹ , J. Walsh ^{1,2} , ¹ <i>Campden BRI, UK</i> , ² <i>University of Liverpool, UK</i>
[P1.163]	Progressive freeze-concentration of apple and watermelon juice and its application to new wine making M. Gunathilake* ¹ , C. Omote ² , T. Koyanagi ² , Y. Nakagawa ² , K. Ishisaki ³ , S. Miwa ³ , A. Matsuda ⁴ , T. Sasaki ⁴ , H. Take ⁴ , O. Miyawaki ² , ¹ <i>Sri Jayawardenepura University, Sri Lanka</i> , ² <i>Ishikawa Prefectural University, Japan</i> , ³ <i>Ishikawa Agriculture and Forestry Research Center, Japan</i> , ⁴ <i>Industrial Research Institute, Japan</i>
[P1.164]	Spray drying of uniform microparticles for encapsulation and controlled release applications W. Liu ^{1,3} , C. Selomulya* ¹ , W.D. Wu ² , X.D. Chen ² , ¹ <i>Monash University, Australia</i> , ² <i>Soochow University, China</i> , ³ <i>Central South University, China</i>
[P1.165]	Encapsulation of riboflavin in pea proteins microparticles prepared by subsequent emulsion-enzymatic

	gelation process A. Djoullah* ^{1,2} , S. Meraimi ^{1,2} , F. Husson ¹ , R. Saurel ¹ , ¹ AgrosupDijon, France, ² URDI, Algeria
[P1.166]	Osmotic concentration of liquid foods F. Gascons Viladomat, <i>EDERNA, France</i>
[P1.167]	Beer pasteurized by pulsed electric fields, high pressure processing and power ultrasound: taste assessments F.V.M. Silva*, E. Milani, K. Carr, <i>University of Auckland, New Zealand</i>
[P1.168]	High pressure processing of high value New Zealand berries: effect on instrumental and sensory texture F.V.M. Silva*, T.B. Scheidt, <i>University of Auckland, New Zealand</i>
[P1.169]	Study on instant pressure drop puffing papaya with super-heated vapor H.B. Song*, M.Q. Chang, F.P. An, J.J. Peng, J.H. Tong, <i>Fujian Agriculture and Forestry University, China</i>
[P1.170]	Characterization of whey protein oil-in-water emulsions stabilized by ultra high pressure homogenization: effect of pressure and oil concentration on emulsion characteristics E. Hebishy* ^{1,2} , M. Buffa ¹ , B. Juan ¹ , A. Blasco-Moreno ¹ , A.J. Trujillo ¹ , ¹ Universitat Autònoma de Barcelona, Spain, ² Universidad Nacional de Chimborazo, Ecuador
[P1.171]	Ultrasound processing to enhance drying of cashew apple bagasse: Influence on antioxidant properties and in vitro bioaccessibility T.V. Fonteles, A.K.F. Leite, A.R.A. Silva, A.P.G. Carneiro, E.C. Miguel, B.S. Cavada, F.A.N. Fernandes, S. Rodrigues*, <i>Federal University of Ceará, Brazil</i>
[P1.172]	Effect of ultrasound processing on the enzymatic antioxidant system of cashew apple bagasse purée T.V. Fonteles, A.K.F. Leite, A.R.A. Silva, F.A.N. Fernandes, S. Rodrigues*, <i>Federal University of Ceará, Brazil</i>
[P1.173]	Development of a system to determine the effect of high pressure on microbial spore inactivation in high pressure thermal processing K. Knoerzer*, S. Olivier, <i>Commonwealth Scientific and Industrial Research Organisation, Australia</i>
[P1.174]	Strategy to recover rapidly dissolvable pectin particles with reduced ethanol usage S. Mansouri, M.W. Woo*, <i>Monash University, Australia</i>
[P1.175]	Formulation characteristics of oil-in-water emulsions encapsulating beta-sitosterol and gamma-oryzanol by straight-through microchannel emulsification N. Khalid ^{1,2} , I. Kobayashi ¹ , M.A. Neves ^{1,3} , K. Uemura ¹ , M. Nakajima* ^{1,3} , H. Nabetani ^{1,2} , ¹ National Food Research Institute, NARO, Japan, ² The University of Tokyo, Japan, ³ University of Tsukuba, Japan
[P1.176]	Drying enhancement due to ionic wind in a wire to plate configuration O. Rouaud* ¹ , M. Hamdi ^{1,3} , E. Bardy ² , D. Tarlet ³ , M. Havet ¹ , ¹ GEPEA (CNRS UMR 6144) ONIRIS, France, ² Grove City College, USA, ³ LTN (CNRS UMR 6607) Polytech Nantes, France
[P1.177]	Quantifying cold plasma effects on food quality and nutritional parameters N.N. Misra* ¹ , P. Bourke ¹ , K. Keener ² , P.J. Cullen ³ , ¹ Dublin Institute of technology, Ireland, ² Purdue University, USA, ³ UNSW, Australia
[P1.178]	Electrostatic fractionation for preparing lupine protein concentrate J. Wang*, P.J.M. Pelgrom, J. Zhao, R.M. Boom, M.A.I. Schutyser, <i>Wageningen University, The Netherlands</i>
[P1.179]	Differences between high hydrostatic pressurization and conventional pasteurization in carotenoid composition and cellular structure of persimmon fruits. A case of study E. Tovar ¹ , M. Hernández-Carrión ² , A. Quiles ² , I. Hernando ² , M.P. Cano* ¹ , ¹ Institute of Food Research (CIAL) (CSIC-CSIC), Spain, ² Universitat Politècnica de València, Spain
[P1.181]	Identifying process parameters to produce pre-cooked flour from various grains using a single-screw mini-extruder for ready-to-use therapeutic foods (RUTF) A. Ponrajan*, M.R. Okos, <i>Purdue University, USA</i>
[P1.182]	Inactivation of pectin methyl esterase by microwave treatment in orange juice A.F.O. Brugos* ^{1,2} , C.C. Tadini ¹ , ¹ University of São Paulo, Brazil, ² FoRC - Food Research Center, Brazil
[P1.183]	High pressure assisted infusion of calcium in PME pre-treated baby carrots N.S. Gosavi*, D.A. Salvi, M.V. Karwe, <i>Rutgers University, USA</i>
[P1.184]	Investigation of the protective effect of whey proteins on lactococcal phages during heat treatment at various pH H. Geagea* ¹ , A. Gomaa ¹ , G. Remondetto ² , S. Moineau ¹ , M. Subirade ¹ , ¹ Université Laval, Canada, ² Agropur, Canada
[P1.185]	Response surface model for optimizing the incorporation of whey in cheese A. Gomaa* ^{1,3} , G. Remondetto ² , M. Subirade ¹ , ¹ Laval University, Canada, ² Agropur, Canada, ³ National Research Center, Egypt
[P1.186]	Impact of pre-treatment on the processing characteristics of pigeon pea (Cajanus cajan) O.M. Okpala*, B. Macnaughtan, S.E. Hill, B. Wolf, <i>University of Nottingham, UK</i>
[P1.187]	Effect of morphological structure of cooked rice grain on its digestibility evaluated by simulated in vitro

	starch digestion method M. Tamura ^{*1} , J. Singh ² , L. Kaur ² , Y. Ogawa ³ , ¹ Utsunomiya University, Japan, ² Massey University, New Zealand, ³ Chiba University, Japan
[P1.188]	A supercritical CO2 extraction/splitting process for glyco and phospholipids recovery from flaxseed gums H. Mhemdi*, A. Barchouchi, R. Savoie, B. Thomasset, E. Vorobiev, <i>Université de Technologie de Compiègne, France</i>
[P1.189]	Dual-vision machine vision system - separation and identification of touching sound and sprout-damaged wheat kernels B.L. Shrestha*, O.D. Baik, <i>University of Saskatchewan, Canada</i>
[P1.190]	Acid diffusivity and texture kinetics of sweet potatoes during in vitro gastric digestion Y.A. Mennah ^{*1} , J. Otwell ² , G.M. Bornhorst ¹ , ¹ University of California, USA, ² Michigan State University, USA
[P1.191]	The hurdle effect of osmotic pretreatment and high pressure cold pasteurization on the shelf-life extension of fresh-cut tomatoes V. Andreou*, Z. Alexandrakis, G. Katsaros, E. Dermesonluoglu, P. Taoukis, <i>National Technical University of Athens, Greece</i>
[P1.192]	Evaluation of a green methodology for wax extraction from flax (<i>Linum usitatissimum</i> L.) straw in comparison with n-hexane D. Canizares*, P. Angers, C. Ratti, <i>Université Laval, Canada</i>
[P2.014]	Oil-enriched green coffee diterpenes cafestol and kawool extracted by supercritical fluid extraction and in vivo toxicological evaluation N.A. Oliveira, H. Fukumasu, A.L. Lopes*, <i>University of São Paulo, Brazil</i>
Poster session 2	
Tuesday, 16 June 2015 09:30-10:30 & 15:30-16:00	
Advance in Food Engineering 2	
[P2.001]	Assessing storage conditions for 'Hass' avocado in the South African supply chain: temperature and relative humidity M.S. Sibomana*, T.S. Workneh, A. Kassim, <i>University of KwaZulu-Natal, South Africa</i>
[P2.003]	Effective isolation of chloropropanols from lipid samples prior to analysis - possibilities & options R. Jedrkiewicz*, A. Kloskowski, A. Glowacz, J. Gromadzka, J. Namiesnik, <i>Gdansk University of Technology, Poland</i>
[P2.004]	Effect of emulsifier type and processing parameters on the preparation of stable water-in-oil-in-water (W1/O/W2) double emulsions A. Basic ^{*1} , D. Komes ¹ , S. Miao ² , A. Vojvodic ¹ , A. Belscak-Cvitanovic ¹ , ¹ University of Zagreb, Croatia, ² Teagasc Food Research Center, Ireland
[P2.005]	Effect of maltodextrin and drying temperature on physico-chemical properties and antioxidant activity of guavira powders M.M.S. Chung ^{*1} , M.H. Mantoku ¹ , E.J.S. Argandoña ^{1,2} , I.C.F. Moraes ¹ , ¹ University of São Paulo, Brazil, ² Federal University of Grande Dourados, Brazil
[P2.006]	Deterioration kinetics of palm oil and blends during repeated deep-fat frying O.I. Mba*, M-J. Dumont, M. Ngadi, <i>McGill University, Canada</i>
[P2.007]	Protection of yeast cells in micro-organized shells of natural polyelectrolytes during drying process T.D. Nguyen ^{*1} , J. Lherminier ² , S. Guyot ¹ , F. Fonseca ³ , R. Saurel ¹ , F. Husson ¹ , ¹ UMR Procédés Alimentaires et Microbiologiques, France, ² INRA, UMR1347 Agroécologie, France, ³ INRA, UMR 782 AgroParisTech, France
[P2.008]	Thermodynamic characterization of dye powder obtained from turmeric liquids extracts by spray drying A.Y. Coronel ^{*1} , J.A. Cardenas ² , H.J. Ciro ¹ , ¹ National University of Colombia, Colombia, ² TECNAS S.A, Colombia
[P2.009]	Sorption isotherms evaluation and thermal analysis of d-limonene encapsulated by spray drying K.D. Rubiano ^{*1} , J.A. Cárdenas ² , H.J. Ciro ¹ , ¹ National University of Colombia, Colombia, ² Tecnas S.A., Colombia
[P2.010]	Determination of sulphur applied on grapes by high-performance liquid chromatography with diode-array detection A.M. Abdellseid ^{*1} , T.A. Abdel Rahman ² , ¹ Benghazi University, Libya, ² Central Agricultural Pesticides Laboratory, Egypt
[P2.011]	Adsorption study of cadmium (II) and lead (II) on rice husk T.A. Abdel Rahman ¹ , A.M. Abdellseid ^{*2} , ¹ Central Agricultural Pesticides Laboratory, Egypt, ² Benghazi University, Libya
[P2.012]	Characterization of polyphenols from the juice industry pomace extract by microwave assisted extraction process V. Belair*, M. Auger, V. Orsat, V. Raghavan, <i>McGill University, Canada</i>
[P2.013]	Bioproduction of value-added products like lactic acid and ethanol by cheese whey fermentation K.F. Chaco*, S. Perez-Vega, E. Ortega-Rivas, I. Salmeron, <i>Autonomous University of Chihuahua, Mexico</i>

[P2.015]	Long-term fouling of ultrafiltration membranes by dairy fluids: study of biofilm formation in a model system J. Chamberland*, S. Labrie, Y. Pouliot, <i>Université Laval, Canada</i>
[P2.016]	Characterization of crispness of appetite tiles J-Y. Monteau*, C. Loisel, C. Augereau, O. Cerbelaud, A. Leduc, <i>GEPEA, Oniris, France</i>
[P2.017]	Effect of p-coumaric acid addition on anthocyanins properties (degradation index). Influence on lipids oxidation A. Castañeda-Ovando*, E. Contreras-López, L.G. González Olivares, J. Ramirez-Godinez, J. Añorve-Morga, J. Jaimez-Ordaz, <i>Autonomous University of Hidalgo, Mexico</i>
[P2.018]	Advanced electronic psychrometer for improved measurement and control of humidity in real-time C.W. Callahan, <i>University of Vermont, USA</i>
[P2.020]	Development of a multipurpose fruit juice extractor A.M. Olaniyan ^{*1} , O.R. Karim ² , S.O. Ojo ² , Z.M. Ogunbadejo ² , ¹ <i>Federal University Oye Ekiti, Nigeria</i> , ² <i>University of Ilorin, Nigeria</i>
[P2.021]	Stability of fish oil encapsulated in spray-dried powder coated with starch particles A.G. Asmaliza ¹ , S. Iwamoto ¹ , H. Shiga ¹ , T.L. Neoh ² , Y. Kakizaki ² , Y. Yamaya ² , A. Ushirosako ² , K. Maruyama ² , S. Adachi ³ , H. Yoshii ^{*1} , ¹ <i>Kagawa University, Japan</i> , ² <i>Maruha Nichiro Corp., Japan</i> , ³ <i>Kyoto University, Japan</i>
[P2.022]	Validation of HPLC method for the quantification of fatty acids in human milk A. Cavazos-Garduño, J.R. Solís-Pacheco, J.C. Serrano-Niño, B.R. Aguilar-Uscanga*, <i>Universidad de Guadalajara, Mexico</i>
[P2.023]	Dry fractionation for sustainable production of plant protein concentrates M.A.I. Schutyser*, P.J.M. Pelgrom, R.M. Boom, <i>Wageningen University, The Netherlands</i>
[P2.024]	Extraction of p-coumaric acid from agriculture residues and separation using sugaring out P.B. Dhamole ¹ , S. Chavan ² , R.G. Patil ³ , H. Feng ^{*4} , M. Bule ⁵ , ¹ <i>Birla Institute of Technology and Science, India</i> , ² <i>KIT's College of Engineering, India</i> , ³ <i>Sinhgad College of Engineering, India</i> , ⁴ <i>University of Illinois, USA</i> , ⁵ <i>Washington State University, USA</i>
[P2.025]	The microbiological analysis of the green banana pulp S.M. Taipina*, C.S. Balian, O.E. Telles, B.N. Alvarenga, A.E. Silva, <i>IPEN-CNEN-SP, Brazil</i>
[P2.026]	Optimization of ultrasonic-assisted extraction of phenolic antioxidants from unripe banana using response surface methodology S.G. Aurore, <i>Université des Antilles et de la Guyane, Guadeloupe</i>
[P2.027]	Synergistic hydrolysis of cassava into glucose S.N. Aso ^{1,2} , A.A. Teixeira ^{*1} , ¹ <i>University of Florida, USA</i> , ² <i>Rivers State University of Science and Technology, Nigeria</i>
[P2.028]	Fluorescence sensor for online measurement of protein in whey permeate F.A. Payne*, M.P. Sama, <i>University of Kentucky, USA</i>
[P2.029]	Ultrasound effect in Chia (<i>Salvia hispanica L.</i>) seed oil extraction and its fatty acid profile M.E. Rosas-Mendoza*, L.Y. Márquez-Flores, R. Meléndez-Pérez, J.L. Arjona-Román, <i>Universidad Nacional Autónoma de México, Mexico</i>
[P2.030]	Influence of process variables on the droplet size of flaxseed oil emulsions produced by multi-stage premix emulsification T.V. Candéa ¹ , F.S. Monteiro ² , R.V. Tonon ^{*3} , L.M.C. Cabral ³ , ¹ <i>Université Montpellier, France</i> , ² <i>Federal University of Rio de Janeiro, Brazil</i> , ³ <i>Embrapa Food Technology, Brazil</i>
[P2.031]	Coupling of ultrafiltration and enzymatic hydrolysis aiming at valorizing shrimp wastewater R.V. Tonon ^{*1} , B.A. Santos ² , C.C. Couto ³ , C.M. Silva ¹ , A.I.S. Brígida ¹ , L.M.C. Cabral ¹ , ¹ <i>Embrapa Food Technology, Brazil</i> , ² <i>Federal Rural University of Rio de Janeiro, Brazil</i> , ³ <i>State University of Rio de Janeiro, Brazil</i>
[P2.032]	Influence of viscosity and surface tension of the binder agent in the pectin agglomeration in a pulsed fluidized bed T.A.M. Hirata ¹ , G. Dacanal ² , F.C. Menegalli ^{*1} , ¹ <i>Unicamp, Brazil</i> , ² <i>USP, Brazil</i>
[P2.033]	Advancements in UV treatment of liquid foods: A dose delivery study A. Patras*, A. Kilonzo-Nthenge, Y. Wu, <i>Tennessee State University, USA</i>
[P2.035]	Sensory quality of potato cooked by steaming process E. Descours ^{*1} , A. Pécourt ² , A. Hambleton ³ , F. Debeaufort ³ , A. Voilley ³ , A.M. Seuvre ³ , ¹ <i>ISIPCA Versailles, France</i> , ² <i>Centre des Sciences du Goût et de l'Alimentation, France</i> , ³ <i>AGROSUP Dijon, France</i>
[P2.036]	A microstructural approach to optimising membrane emulsification: surfactant diffusion through the oil/water interface F. Spyropoulos*, D. Lloyd, I.T. Norton, <i>University of Birmingham, UK</i>
[P2.037]	Simultaneous extraction and microencapsulation of <i>Sideritis scardica</i> bioactive ingredients I. Mourtzinou ¹ , P.E. Igounemidis ² , K.E. Korompokis ² , V. Karathanos ¹ , E. Nikolidaki ^{*1} , ¹ <i>Aristotle University of</i>

	<i>Thessaloniki, Greece, ²Harokopion University, Greece</i>
[P2.038]	Guideline for proper usage of time temperature integrator (TTI) avoiding underestimation of food deterioration during storage: a case with a microbial TTI and milk H.W. Shin*, S.M. Hwang, M.J. Kim, J.H. Hong, S.W. Jung, S.J. Lee, <i>Dongguk University, Republic of Korea</i>
[P2.039]	Understanding the relationship of microstructural and wetting related parameters with oil uptake in deep-fat fried formulated products M.C. Moreno*, P. Bouchon, <i>Pontificia Universidad Católica de Chile, Chile</i>
[P2.040]	Influence of storage conditions on production of trimethylamine and microbial spoilage characteristic from mackerel products B-N. Kim*, G-Y. Lee, H-S. Shin, <i>Dongguk University, Republic of Korea</i>
[P2.041]	Impact of electro-activated solutions and experimental conditions on the extractability of dry matter and proteins from canola meal A. Gerzhova* ¹ , M. Mondor ² , M. Benali ³ , M. Aider ¹ , ¹ Université Laval, Canada, ² Agriculture and Agri-Food Canada, Canada, ³ Natural Resources Canmet ENERGY, Canada
[P2.042]	The effect of electro-activated solutions on physico-chemical, structural, and electrophoretic properties of canola protein concentrates and isolates A. Gerzhova* ¹ , M. Mondor ² , M. Benali ³ , M. Aider ¹ , ¹ Université Laval, Canada, ² Agriculture and Agri-Food Canada, Canada, ³ Natural Resources /CanmetENERGY, Canada
[P2.043]	Thermal mixing via acoustic vibration during continuous flow cooling of sweet potato puree G.N. Stoforos* ¹ , B.E. Farkas ² , J. Simunovic ¹ , ¹ North Carolina State University, USA, ² Purdue University, USA
[P2.044]	Chemical composition and in vitro antibacterial activity of Chilean bee-pollen and honey blend-extracts P. Velásquez*, M. Retamal, A. Giordano, L. Valenzuela, G. Montenegro, <i>Pontificia Universidad Católica de Chile, Chile</i>
[P2.045]	Thermal stability of bovine immunoglobulins during processing - kinetic considerations H-J. Heidebrecht, U. Kulozik, J. Dimpler*, <i>Technische Universität München, Germany</i>
[P2.046]	Computer simulation of temperature distribution in bulk wheat and the selective heating of insect pest under RF radiation B.L. Shrestha*, O.D. Baik, <i>University of Saskatchewan, Canada</i>
[P2.047]	Oligosaccharides recovery and fouling mechanism evaluation during clarification of artichoke industrial waste extract by microfiltration membrane process M.T.C. Machado*, S. Tresivan, M.D. Hubinger, <i>University of Campinas, Brazil</i>
[P2.048]	Performance evaluation for nanofiltration membranes during processing of artichoke industrial waste extract M.T.C. Machado*, S. Trevisan, J.D.R.P. Souza, G.M. Pastore, M.D. Hubinger, <i>University of Campinas, Brazil</i>
Engineering properties of foods and materials science 2	
[P2.050]	A rapid detection of milk-added coffee precipitation by using ultrasonic phase velocity R. Tamaru*, N. Ishikawa, T. Nishizu, K. Goto, N. Katuno, <i>GIFU University, Japan</i>
[P2.051]	Multiple food emulsion systems with adaptive transient thickening behaviour J. Bahtz ¹ , D.Z. Gunes ² , A. Syrbe ² , P. Fischer ¹ , E.J. Windhab ¹ , F. Birbaum* ¹ , ¹ ETH Zurich, Switzerland, ² Nestlé Research Center, Switzerland
[P2.052]	Thermophysical properties of freshly harvested labrador tea leaves S. Villeneuve ^{1,3} , M. Mondor* ^{1,3} , L-P. Des Marchais ¹ , M. Gros-Louis ¹ , V. Levesque ² , ¹ Agriculture and Agri-Food Canada, Canada, ² Les produits autochtones Terre de l'aigle, Canada, ³ Laval University, Canada
[P2.053]	Mechanical, rheological and organoleptic properties changes during storage of currant-paste E.K. Nikolidakis* ^{1,2} , G.S. Skoumpi ³ , I.G. Mandala ³ , S.E. Papadakis ¹ , V.T. Karathanos ² , N.P. Zogzas ¹ , ¹ Technological Educational Institute of Athens, Greece, ² Harokopion University, Greece, ³ Agricultural University of Athens, Greece
[P2.055]	Effect of homogenization on the stability of proteins and complexes proteins/pectin in the presence of soluble fibers T.N.D. Vo, S.I. Laneuville, S.T. Turgeon, X.T. Le*, <i>Université Laval, Canada</i>
[P2.056]	Electrostatic gels between proteins and polysaccharides: properties and potential applications X.T. Le*, S.L. Turgeon, <i>Université Laval, Canada</i>
[P2.057]	Impact of three buttermilk's fractions on milk's rennet coagulation properties M-P. Gauvin* ¹ , M. Britten ^{1,2} , Y. Pouliot ¹ , ¹ Université Laval, Canada, ² Agriculture and Agri-Food Canada, Canada
[P2.058]	Functionalization of egg yolk main fractions granula and plasma by combined enzymatic and heat treatment to improve their emulsifying properties O. Gmach, U. Kulozik, W. Holzmüller*, <i>Technische Universität München, Germany</i>
[P2.059]	The development of pea (<i>Pisum sativum</i> L.) based products, their physical and chemical properties

	L. Strauta*, S. Muizniece-Brasava, I. Gedrovcica, I. Alsina, L. Dubova, <i>Latvia University of Agriculture, Latvia</i>
[P2.060]	Hydration and water-protein interactions in high solids protein systems N. Potes ¹ , Y.H. Roos* ² , ¹ <i>Teagasc Food Research Centre, Ireland</i> , ² <i>University College Cork, Ireland</i>
[P2.061]	Dielectric properties of cloudy apple juice from different cultivars between 0.5 to 3 GHz at temperatures from 10 to 90 °C E.S. Siguemoto*, J.A.W. Gut, <i>University of São Paulo, Brazil</i>
[P2.062]	Effect of post-drying annealing on cracking behaviour of rice T. Truong*, S. Fukai, B. Bhandari, <i>University of Queensland, Australia</i>
[P2.063]	Spherical crystalline amino acid particles from spray drying R. Lin ¹ , M.W. Woo ¹ , W. Liu ^{1,3} , X.D. Chen ² , C. Selomulya* ¹ , ¹ <i>Monash University, Australia</i> , ² <i>Soochow University, China</i> , ³ <i>Central South University, China</i>
[P2.064]	Beef patties processing and product characteristics as affected by Chickpea and potato powders addition F.Y. AL-Juhaimi, <i>King Saud University, Saudi Arabia</i>
[P2.065]	Characterization of functional properties and sweetener potential during drying process of Stevia rebaudiana leaves R. Lemus-Mondaca* ¹ , A. Vega-Gálvez ¹ , K. Ah-Hen ² , L. Zura ¹ , ¹ <i>Universidad de La Serena, Chile</i> , ² <i>Universidad Austral de Chile, Chile</i>
[P2.066]	Protective effect of potato protein hydrolysate on hepatocyte apoptosis and fibrosis in high fat diet hamsters W-T. Lin* ¹ , W-D. Chiang ¹ , C-Y. Huang ¹ , ¹ <i>Tunghai University, Taiwan</i> , ² <i>China Medical University, Taiwan</i>
[P2.067]	Influence of powder properties on the mixture quality of paprika/salt and oregano/salt powder mixes J.J. Fitzpatrick* ¹ , L. Ahrne ² , F. Innings ³ , P. Shenoy ^{2,1} , M. Viau ³ , K. Tammel ⁴ , ¹ <i>University College Cork, Ireland</i> , ² <i>SIK, Sweden</i> , ³ <i>Tetra Pak, Sweden</i> , ⁴ <i>Santa Maria, Sweden</i>
[P2.070]	Tailored model sponge cake for studying reactivity J. Bousquières ^{1,2} , C. Michon ^{1,2} , C. Bonazzi* ^{1,2} , ¹ <i>AgroParisTech, France</i> , ² <i>INRA, France</i>
[P2.071]	Rheological behaviour of xylitol fermentation broth using candida tropicalis N.L. Mohamad, S.M. Mustapa Kamal*, M.N. Mokhtar, S.A. Hussain, N. Abdullah, <i>Universiti Putra Malaysia, Malaysia</i>
[P2.072]	Investigation of the influence of the drying techniques on pink guava powder properties S.Y. Yong, F.S. Taip*, M.R.I. Shishir, S.M. Mustapa Kamal, <i>Universiti Putra Malaysia, Malaysia</i>
[P2.073]	Purification of free radical scavenging peptides from naked oatglutelin by enzymatic hydrolysis M.L. Zhang*, S. Ma, <i>Inner Mongolia Agricultural University, China</i>
[P2.074]	May microstructure description to be an effective tool versus the counterfeit of food? A study on bread A. Derossi*, C. Severini, T. De Pilli, <i>University of Foggia, Italy</i>
[P2.075]	Glass transition of dried capsicum measured by thermal (DSC and MDSC) and TD-NMR matrix relaxation M.S. Rahman, <i>Sultan Qaboos University, Oman</i>
[P2.076]	Black cumin extract influence on Ostwald model and Arrhenius equation of rice, chickpea and sweet potato starches M. Alamri*, A. Mohamed, S. Hussain, K. Mahmood, <i>King Saud University, Saudi Arabia</i>
[P2.077]	Rheological, thermal and structural properties of desert truffles (<i>Terfezia claveryi</i>) powder dispersions as affected by drying process A. Taher*, J. Ahmed, <i>Kuwait Institute for Scientific Research, Kuwait</i>
[P2.078]	X-ray micro-tomography to study the formation of the crust during bread baking S. Chevallier* ^{1,2} , O. Rouaud ^{1,2} , V. Jury ^{1,2} , ¹ <i>GEPEA UMR CNRS 6144, France</i> , ² <i>ONIRIS, France</i>
[P2.079]	Multilayer nanofilms made with natural polymers using the layer-by-layer assembly method: Influence of ionic strength A. Acevedo-Fani*, L. Salvia-Trujillo, R. Soliva-Fortuny, O. Martín-Belloso, <i>University of Lleida, Spain</i>
[P2.080]	Chemical composition, antioxidant and antibacterial activity of Maqui (<i>Aristotelia chilensis</i>) E. Genskowsky ¹ , L.A. Puente ¹ , J.A. Pérez-Álvarez ² , M. Viuda-Martos ² , L.A. Munoz* ³ , ¹ <i>Universidad de Chile, Chile</i> , ² <i>Miguel Hernández University, Spain</i> , ³ <i>Pontificia Universidad Católica de Chile, Chile</i>
[P2.081]	Influence of the type of wall material on the properties of emulsions obtained by high-pressure homogenization F. Villalobos-Castillejos, J. Jiménez-Guzmán, A. Monroy-Villagrana, G.F. Gutiérrez-López, L. Alamilla-Beltrán*, <i>Escuela Nacional de Ciencias Biológicas-Instituto Politécnico Nacional, Mexico</i>
[P2.082]	Effect of high hydrostatic pressure on antioxidant activity in fresh and unprocessed Mexican honey D.E. Leyva-Daniel ¹ , J.S. Welte-Chanes ² , L. Alamilla-Beltrán* ¹ , ¹ <i>Escuela Nacional de Ciencias Biológicas-Instituto Politécnico Nacional, Mexico</i> , ² <i>Escuela de Biotecnología y Alimentos, Tecnológico de Monterrey, Mexico</i>
[P2.083]	Physical and chemical changes of frozen tortillas from nixtamalized maize flours added with β-glucans

	M.A. Sánchez-Madrugal ¹ , D. Neder-Suárez ¹ , A. Quintero-Ramos* ¹ , M.G. Ruiz-Gutiérrez ¹ , C.O. Meléndez-Pizarro ¹ , H.A. Piñón-Castillo ² , B. Ramírez-Wong ³ , ¹ Universidad Autónoma de Chihuahua, Mexico, ² Centro de Investigación en Materiales Avanzados (CIMAV), Mexico, ³ Universidad de Sonora, Mexico
[P2.084]	Relationships between microstructure and mechanical properties of cake solid foam M. Christaki* ¹ , T. Van Dyck ¹ , P. Verboven ¹ , B. Nicolai ¹ , P. Goos ^{1,2} , J. Claes ¹ , ¹ KU Leuven, Belgium, ² University of Antwerp, Belgium
[P2.085]	Effect of quinoa seed protein concentrations on the functional properties of emulsions R. Navarro*, C. Arancibia, S. Matiacevich, <i>Universidad Santiago de Chile, Chile</i>
[P2.087]	Vacuum evaporated whey: specific mass and refractive index A.R. Costa* ^{1,2} , J.S.R. Coimbra ¹ , I.T. Perrone ¹ , E.E.G. Rojas ^{1,2} , ¹ Universidade Federal de Vicosa, Brazil, ² Universidade Federal Fluminense, Brazil
[P2.088]	Mechanical, thermal and dielectric properties of powder products with different particle sizes and densities S.X. Liu*, A.Q. Perec.Lete, J. Xu, J.M. Tang, G.V. Barbosa-Cánovas, Y. Jiao, D. Luan, <i>Washington State University, USA</i>
[P2.089]	Low methylated pectin coatings as carriers of bioactives from maple syrup and berry extracts for nut preservation K. Sitonio Eca ^{1,2} , C.S. Valdivieso-Ramirez* ¹ , F.C. Menegalli ² , M.D.A. Saldaña ¹ , ¹ University of Alberta, Canada, ² UNICAMP, Brazil
[P2.090]	CNC modification for the development of active food packaging P. Criado* ¹ , C. Frascini ² , S. Salmieri ¹ , D. Becher ¹ , M. Lacroix ¹ , ¹ INRS-ARMAND FRAPPIER, Canada, ² FPIInnovations, Canada
[P2.091]	Morphology and structure of cañihua (<i>Chenopodium pallidicaule</i> Aellen) starch from Peru S. Ramírez-López* ^{1,2} , I.C. Moraes ¹ , P.J. Sobral ¹ , R.V. Lourenco ¹ , L.S. Bustinza-Cabala ¹ , ¹ Universidade de São Paulo, Brazil, ² Universidad Peruana Unión, Peru
[P2.092]	Moisture dependent properties of Indian almond kernels O.A. Aregbesola, A.O. Adegbenjo*, D.N. Raji, <i>Obafemi Awolowo University, Nigeria</i>
[P2.093]	Functional and bioactive properties fractions of quinoa (<i>Chenopodium quinoa</i> Willd.) A. Gonzalez-Muñoz* ^{1,2} , P. Diaz-Calderon ¹ , S. Matiacevich ² , J. Enrione ¹ , ¹ Universidad de los Andes, Chile, ² Universidad de Santiago de Chile, Chile
[P2.094]	Visualisation of soybean processing materials to identify physical restraints of desirable components K. Preece* ^{1,2} , E. Drost ¹ , N. Hooshyar ¹ , A. Krijgsman ¹ , P. Cox ² , N. Zuidam ¹ , ¹ Unilever R&D Vlaardingen, The Netherlands, ² University of Birmingham, UK
[P2.095]	Shear-induced effects on rheology and microstructure of acid milk gel suspensions M. Javanmard* ¹ , E. Wong ² , T. Howes ¹ , J.R. Stokes ¹ , ¹ The University of Queensland, Australia, ² Fonterra Research & Development Centre, New Zealand
[P2.096]	Pectin structure evolution in relation to development of the hard-to-cook defect in common beans during storage D.M. Njoroge* ^{1,2} , P.K. Kinyanjui ² , A.O. Makokha ² , S. Christiaens ¹ , A. Shpigelman ¹ , D.N. Sila ² , M.E. Hendrickx ¹ , ¹ KU Leuven, Belgium, ² Jomo Kenyatta University of Agriculture and Technology, Kenya
Sustainable engineering	
[P2.097]	Whey-recovered water in CIP systems: its safety and economic implications. A case study on water conservation for the dairy industry Y.E. Meneses* ^{1,2} , R.A. Flores ¹ , ¹ University of Nebraska-Lincoln, USA, ² Food Processing Center, USA
[P2.098]	Effect of convective drying on some technological, thermal and structural properties, fiber extracted from passion fruit O.A. Vega*, A.M. Chauv, Y. Correa, <i>Antioquia University, Colombia</i>
[P2.099]	Valorisation of cooked ham industrial effluents into new food products A.V. Ursu ^{1,2} , E. Reaux ^{1,2} , A. Marcati ^{1,3} , G. Djelveh* ^{1,3} , ¹ Institut Pascal, France, ² Universite Blaise Pascal, France, ³ ENSCCF, France
[P2.100]	Valorization of insects' protein and lipid for animal feed and food industrie C. Azagoh*, F. Ducept, M-E. Cuvelier, R. Lewandowski, S. Keller, S. Mezdour, <i>AgroParisTech, France</i>
[P2.101]	An innovative approach to characterize the sustainability of food process: a case study J. Mottet*, G. Trystram, <i>AgroParisTech, France</i>
[P2.102]	Effect of Navy bean processing on dough rheological properties and bread-making potential L.P. Des Marchais, S. Villeneuve*, L. L'Hocine, M. Pitre, <i>Agriculture and Agri-Food Canada, Food Research and Development Centre, Canada</i>
[P2.103]	Alternative extraction of rapeseed oil from press-cake using green solvents H. Mhemdi*, L. Bogaert, E. Vorobiev, <i>Université de Technologie de Compiègne, France</i>

[P2.104]	Converting downgraded potatoes into bio-oil by pyrolysis : reaction parameters for obtaining the highest yield and analysis of the bio-oil quality J.H. Palacios, P. Brassard*, S. Godbout, C. Landry, J-P. Larouche, D. Zegan, F. Pelletier, <i>IRDA – Research and development institute for the agri-environment, Canada</i>
[P2.105]	Microstructural analysis of green banana nanica (<i>Musa acuminata</i> subgrupo cavendish) J.L.F. Souza ¹ , J.Q. Goncalves ¹ , M.A.P. Da Silva ¹ , J.A.C. Celia ¹ , K.B. De Oliveira ¹ , R.M. Da Silva ¹ , G.R. Placido ¹ , M. Caliar ² , ¹ <i>Instituto Federal Goiano, Brazil</i> , ² <i>Universidade Federal Goiano, Brazil</i>
[P2.106]	Silica nanoparticles and silicate derivatives as ochratoxin A binding agents Y.T. Fonkui ¹ , V. Mavumengwana ¹ , R. Krause ^{1,2} , S. Moeno ^{1,3} , P.B. Njobeh ¹ , ¹ <i>University of Johannesburg, South Africa</i> , ² <i>Rhodes University, South Africa</i> , ³ <i>University of the Witwatersrand, South Africa</i>
[P2.107]	Heavy metals in pigeon feces as biological indicator of pollution J.J. Hernández-Escareño, H. Rodríguez-Fuentes*, A.I. Luna-Maldonado, J.A. Vidales-Contreras, <i>Universidad Autónoma de Nuevo León, Mexico</i>
[P2.108]	The carbon footprint of pasteurization step in canned fruit salad process: CO₂e quantification through mathematical model M. Cordioli*, M. Rinaldi, G. Betta, D. Barbanti, <i>University of Parma, Italy</i>
[P2.109]	Recovery and drying of manna exudates from Sicilian <i>Fraxinus excelsior</i> L D. Barbanti*, M. Cordioli, M. Rinaldi, A. Pugliese, <i>University of Parma, Italy</i>
[P2.110]	The fluid mechanics of cleaning: removal of soil layers from tank walls by impinging liquid jets D.I. Wilson*, J.F. Davidson, <i>University of Cambridge, UK</i>
[P2.111]	Heat transfer analysis in different materials configurations for induction cookware J.P. Castillo, J. Martínez*, S.P. Villacis, A.J. Riofrio, M.A. Orozco, <i>Instituto Nacional de Eficiencia Energética y Energías Renovables (INER), Ecuador</i>
[P2.112]	Analysis of LPG, electric resistance and induction cookers during cooking typical Ecuadorian dishes J. Martínez ¹ , D.E. Vaca ¹ , D.F. Carrión ¹ , J.P. Castillo ¹ , P. Cruz ¹ , M.A. Orozco ¹ , A.J. Riofrio ¹ , S.P. Villacis ¹ , ¹ <i>Instituto Nacional de Eficiencia Energética y Energías Renovables (INER), Ecuador</i> , ² <i>Universidad Internacional del Ecuador (UIDE), Ecuador</i>
[P2.113]	Definition of a valorising network for the optimal management of fish discarded biomass L.T. Antelo ¹ , G.M. de Hijas-Liste ^{1,2} , A. Franco-Uría ² , C. Vilas ¹ , A.A. Alonso ¹ , R.I. Pérez-Martín ¹ , ¹ <i>IIM-CSIC, Spain</i> , ² <i>University of Santiago de Compostela, Spain</i>
[P2.114]	Influence of protein fractions on the milk fouling phenomenon in continuous pasteurization process C.G.C.C. Gutierrez ^{1,2} , L.V. Siqueira ¹ , J.A.W. Gut ^{1,2} , C.C. Tadini ^{1,2} , ¹ <i>University of São Paulo, Brazil</i> , ² <i>FoRC - Food Center Research, Brazil</i>
[P2.115]	Assessment of energy consumption in thermal phase transitions: freezing and freeze-drying E. Lopez-Quiroga*, R. Wang, O. Gouseti, S. Bakalis, P.J. Fryer, <i>University of Birmingham, UK</i>
[P2.116]	Improvement of the energy efficiency of bread baking: optimization of the steaming and of the sole material V. Jury ^{1,2} , B. Conan ^{1,2} , A. Carre ^{1,2} , T. Gally ^{1,2} , A. Le-Bail ^{1,2} , ¹ <i>GEPEA UMR CNRS 6144, France</i> , ² <i>ONIRIS, France</i>
[P2.117]	Improving sun-dried apricots (<i>Prunus armeniaca</i>) with photo-selective dryer cabinet materials R.R. Milczarek ¹ , R. Avena-Mascareno ² , J. Alonzo ³ , M.I. Fichot ⁴ , ¹ <i>United States Department of Agriculture - Agricultural Research Service, USA</i> , ² <i>California State University, USA</i> , ³ <i>AgroSup Dijon, France</i> , ⁴ <i>INP Purpan, France</i>
[P2.118]	Ohmic heating and ultrasounds as alternative technologies for seaweed polysaccharide extraction R.F.S. Gonçalves ¹ , J. Magalhães ¹ , A.M. Sousa ¹ , M. Benoit ² , M.H. Abreu ³ , R. Pereira ³ , M.P. Gonçalves ¹ , C.M.R. Rocha ¹ , ¹ <i>REQUIMTE, Portugal</i> , ² <i>CEVA, France</i> , ³ <i>Algaplus, Portugal</i>
[P2.119]	The effect of cleaning parameters on the structural and compositional changes of milk fouling from UHT treated skimmed milk C. Hagsten ^{1,4} , L. Hamberg ¹ , N. Lorén ¹ , F. Innings ² , M. Crafac ³ , M. Paulsson ⁴ , C. Trägårdh ⁴ , T. Nylander ⁴ , ¹ <i>SIK AB, The Swedish Institute for Food and Biotechnology, Sweden</i> , ² <i>Tetra Pak Processing Systems, Sweden</i> , ³ <i>Arla Foods, Denmark</i> , ⁴ <i>Lund University, Sweden</i>
[P2.120]	Effect of post-consumer recycled polyethylene terephthalate on preform and bottles properties and on shelf life of edible oils M. Savarese ^{1,3} , M.R. Galdi ^{1,2} , L. Incarnato ¹ , ¹ <i>University of Salerno, Italy</i> , ² <i>Fabio Mataluni & C. s.r.l, Italy</i> , ³ <i>CRIOL, R&D Center of Industria Olearia Biagio Mataluni s.r.l, Italy</i>
[P2.121]	Study of the growth characteristics and the cleanability of biofilms at <i>Pseudomonas fluorescens</i> formed in a dynamic environment relevant for the fresh cut food industry C. Cunault, C. Faille, L. Bouvier, T. Bénézech*, <i>INRA, France</i>
[P2.122]	Early stage evaluation of the solid-liquid extraction of antioxidants from oat S.B. Perez-Vega*, E. Ortega-Rivas, I. Salmeron, R. Orozco-Mena, <i>University of Chihuahua, Mexico</i>

[P2.123]	The IUFoST initiative for skills training of food industry workers in Sub-Saharan Africa D.G. Mercer* ¹ , O. Adewale ² , D.B. Lund ³ , ¹ University of Guelph, Canada, ² University of Agriculture, Nigeria, ³ University of Wisconsin, USA
[P2.124]	Addressing food security through educational capacity building in St. Vincent and the Grenadines D.G. Mercer, University of Guelph, Canada
[P2.125]	Formation of AI-2 molecules in lactobacillus plantarum HE-1 Y. He*, J. Tian, T. Zhang, Q. Guo, Inner Mongolia University of Agriculture, China
[P2.126]	A handheld fluorescence imaging device to aid detection of milk residue on processing surfaces C.D. Everard ¹ , M.S. Kim ² , C.P. O'Donnell* ¹ , ¹ University College Dublin, Ireland, ² Beltsville Agricultural Research Center, USA
[P2.127]	Evaluation and partial purification of bacteriocin from Lactobacillus rhamnosus HN001 J.C. Serrano-Niño, S. Ramírez-Ledezma, B.R. Aguilar-Uscanga, A. Cavazos-Garduño, J.R. Solís-Pacheco*, Universidad de Guadalajara, Mexico
[P2.128]	The microbiological analysis of the green banana pulp M.S. Taipina* ¹ , S.C. Balian ² , E.O. Telles ² , N.B. Alvarenga ³ , E.A.S. Junior ⁴ , ¹ Instituto de Pesquisas Energéticas e Nucleares IPEN-CNEN/SP, Brazil, ² Faculdade de Medicina Veterinária e Zootecnia São Paulo, Brazil, ³ Escola Superior Agrária de Beja, Portugal, ⁴ Centro de Diagnósticos Laboratoriais (CDL), Brazil
[P2.129]	Auto-fluorescence application in membrane fouling assessment using optical fibre probe M.R. Zareifard ¹ , V. Thevenin ¹ , M. Mondor ^{1,2} , A. Clement* ¹ , ¹ Agriculture and Agri-Food Canada, Canada, ² Laval University, Canada
[P2.130]	Isolation and identification of lactic acid bacteria from human milk with potential probiotic role J.C. Serrano-Niño, A. Cabazos-Garduño, A. Cobián-García, J.R. Solís-Pacheco, M.G. Zepeda-Preciado, B.R. Aguilar-Uscanga*, Universidad de Guadalajara, Mexico
[P2.131]	Characterization of multifunctional Haematococcus pluvialis extracts and their application in beverage products S. Papadaki, V.M. Christopoulou, C. Drosou, K. Tataraki, K. Kyriakopoulou, M. Ioannidou, A. Pappa*, M. Krokida, National Technical University of Athens, Greece
[P2.132]	Milk urea biosensor: towards ascertaining quality control in the food industry A. Bansal ¹ , M. Markan ¹ , M. Singh* ¹ , S. Kumar ² , ¹ Punjabi University, India, ² PEC University of Technology, India
[P2.133]	Fluorescence fingerprint for the rapid assessment of multiple attributes of awamori - the oldest spirits in Japan M. Tsuta* ¹ , M. Tsukahara ² , K. Tsukahara ² , E. Taira ³ , M. Kokawa ¹ , V. Trivittayasil ¹ , M. Yoshimura ¹ , K. Fujita ¹ , J. Sugiyama ¹ , ¹ National Food Research Institute, NARO, Japan, ² Biojet Co., Ltd., Japan, ³ University of the Ryukyus, Japan
[P2.134]	Evaluation of coffee beverage characteristics using infrared macro- and micro-spectroscopic method A. Hashimoto*, M. Koide, K. Suehara, T. Kameoka, Mie University, Japan
[P2.135]	Bioactive compounds of mandarin juice (Citrus deliciosa Tenore) subject to storage G.R. Plácido* ¹ , R.M. Silva ¹ , C. Cagnin ¹ , M.A.P. Silva ¹ , M. Caliar ² , ¹ Instituto Federal de Educação, Ciência e Tecnologia Goiano, Brazil, ² Universidade Federal de Goiás, Brazil
[P2.137]	Antithrombotic capacity of peptidic fractions obtained during lactic fermentation L.G. González_Olivares, G.A. Álvarez Romero, J. Añorve_Morga, A. Castañeda_Ovando, E. Contreras_López, J. Jaimez_Ordaz, E. Pérez_Escalante*, Universidad Autónoma del Estado de Hidalgo, Mexico
[P2.138]	Effects of freeze-drying on antioxidant activity and total phenolic content in organic corn flour E. Batista da Silva*, M.I. Martins Jacintho Barbosa, Universidade Federal Rural do Rio de Janeiro, Brazil
[P2.139]	Analysis of shape and size of grains of native starches from eldorado corn and yellow cassava fresh by scanning electron microscopy E. Batista da Silva*, A. dos Anjos da Silva, E. Lima, M.I. Martins Jacintho Barbosa, Universidade Federal Rural do Rio de Janeiro, Brazil
[P2.140]	Analysis of syneresis of dairy beverages added with fiber J.A. Celia* ¹ , M.A.P. Silva ¹ , J.L.F. Souza ¹ , K.B. Oliveira ¹ , R.M. Silva ¹ , M. Caliar ¹ , G.R. Plácido ^{1,2} , ¹ Instituto Federal Goiano, Brazil, ² Universidade Federal de Goiás, Brazil
[P2.141]	Sensory evaluation of sweet milk flavored with pequi (Caryocar brasiliense Camb) J.A. Celia ¹ , M.A.P. Silva* ¹ , J.L.F. Souza ¹ , K.B. Oliveira ¹ , R.M. Silva ¹ , M. Caliar ² , G.R. Plácido ¹ , ¹ Instituto Federal Goiano, Brazil, ² Universidade Federal de Goiás, Brazil
[P2.142]	Rheological behavior of vacuum evaporated whey A.R. Costa* ^{1,2} , J.S.R. Coimbra ¹ , I.T. Perrone ¹ , M.A. Martins ¹ , J. Telis-Romero ³ , ¹ Universidade Federal de Vicosa, Brazil, ² Universidade Federal Fluminense, Brazil, ³ Universidade Estadual Paulista, Brazil
[P2.143]	Antioxidants activities of aloe vera-lemon-orange extract using response surface method

	O.A. Bolaji*, C.T. Akanbi, <i>Obafemi Awolowo University, Nigeria</i>
[P2.144]	Chemical and technical properties of improved snacks form oat and date seeds composite flour H. Ali ¹ , A. Hussien ² , A. Al-khalifa* ¹ , ¹ <i>King Saud University, Saudi Arabia</i> , ² <i>National Research Center, Egypt</i>
Emerging technologies 2	
[P2.145]	Inactivation mechanisms of <i>Bacillus subtilis</i> spores in aqueous solution related to remote plasma treatment C. Hertwig*, K. Reineke, A. Rademacher, O. Schlüter, <i>Leibniz Institute for Agricultural Engineering (ATB) Potsdam, Germany</i>
[P2.146]	Impact of gas composition on the inactivation mechanisms of <i>Bacillus subtilis</i> spores on structured surfaces during cold atmospheric pressure plasma treatment C. Hertwig*, K. Reineke, A. Rademacher, O. Schlüter, <i>Leibniz Institute for Agricultural Engineering (ATB) Potsdam, Germany</i>
[P2.147]	Separation of acid and basic peptides by electrodialysis with ultrafiltration membrane: Impact of peptides concentration on their migration rate and selectivity V.Y. Noudou Koumfieg*, J. Amiot, L. Beaulieu, L. Bazinet, <i>Université Laval, Canada</i>
[P2.148]	Inactivation of the natural microbial flora in orange juice using a continuous flow ultrasound-assisted supercritical CO₂ system I. Paniagua* ^{1,2} , A. Hoyas ¹ , R. Peña ¹ , M.A. García ² , J. Benedito ¹ , C. Ozuna ¹ , ¹ <i>Universitat Politècnica de València, Spain</i> , ² <i>Instituto Tecnológico de Veracruz, Mexico</i> , ³ <i>Universidad Autónoma de Querétaro, Mexico</i>
[P2.149]	Effect of pure solvents and their mixes binary - ternary on phenolic compounds extraction with ultrasounds from mango Manila (<i>Mangifera indica</i> L.) peels T. Martínez-Ramos ¹ , I. Ruiz-Lopez ¹ , P. Hernández Carranza ¹ , C. Ochoa-Velasco ¹ , I. Paniagua-Martínez* ² , E. Corona-Jiménez ¹ , ¹ <i>Benemérita Universidad Autónoma de Puebla, Mexico</i> , ² <i>Universitat Politècnica de València, Spain</i>
[P2.150]	Drying green banana in a pulsed fluid bed dryer L.C.S. Victorino* ^{1,3} , C.C. Tadini ¹ , ¹ <i>University of São Paulo, Brazil</i> , ² <i>FoRC - Food Research Center, Brazil</i> , ³ <i>Mauá Institute of Technology, Brazil</i>
[P2.151]	Quality assessment of cherry tomato during postharvest using automatic algorithms of color image processing M.J. Espinoza ¹ , J.F. Rubilar ² , G.A. Leiva-Valenzuela* ² , ¹ <i>Universidad Tecnológica Metropolitana, Chile</i> , ² <i>Pontificia Universidad Católica de Chile, Chile</i>
[P2.152]	Prediction of furan content in fried starchy matrix using visible color images G.A. Leiva-Valenzuela*, M.S. Mariotti, F. Pedreschi, <i>Pontificia Universidad Católica de Chile, Chile</i>
[P2.153]	Study of sorghum flour colmo saccharine as potential source for use in human consumption V.F.P. Araujo*, M.A.P. Silva, <i>Instituto Federal Goiano Campus Rio Verde, Brazil</i>
[P2.154]	Extraction of essential oil and shikimic acid from star anise (<i>Illicium verum</i>) using hydrodistillation and subcritical water extraction C.S. Valdivieso-Ramirez*, M.D.A. Saldaña, <i>University of Alberta, Canada</i>
[P2.155]	Deacidification of cranberry juice by an electrochemical process E. Serre* ¹ , E. Rozoy ¹ , L. Boudesocque ² , L. Bazinet ¹ , ¹ <i>Université Laval, Canada</i> , ² <i>University François Rabelais, France</i>
[P2.156]	Electrodialysis with filtration membrane: effect of different electric fields on peptide migration, selectivity and fouling mitigation S. Suwal*, J. Amiot, L. Beaulieu, L. Bazinet, <i>Laval University, Canada</i>
[P2.157]	Influence of sample geometry in the performance of ultrasound application during the atmospheric freeze drying of apple C. Brines ¹ , A. Mulet* ¹ , J.V. García-Pérez ¹ , C. Rosselló ² , J.V. Santacatalina ¹ , J.A. Cárcel ¹ , ¹ <i>Universitat Politècnica de València, Spain</i> , ² <i>Universitat Illes Balears, Spain</i>
[P2.158]	Ultrasound on-line monitoring of ham dry salting G. Martínez-Escrivá ¹ , M. de Prados ¹ , A. Mulet* ¹ , J. Fernández-Salguero ² , J.V. García-Pérez ¹ , J. Benedito ¹ , ¹ <i>Universitat Politècnica de València, Spain</i> , ² <i>Universidad de Córdoba, Spain</i>
[P2.159]	Comparative study on the high pressure inactivation behaviour of the Shiga toxin-producing <i>E. coli</i> O104:H4 and O157:H7 outbreak strains and a non-pathogenic surrogate K. Reineke ¹ , R. Sevenich ² , C. Hertwig ¹ , T. Janßen ³ , A. Fröhling* ¹ , D. Knorr ² , L. Wieler ³ , O. Schlüter ¹ , ¹ <i>Leibniz Institute for Agricultural Engineering (ATB), Germany</i> , ² <i>Technische Universität Berlin, Germany</i> , ³ <i>Freie Universität Berlin, Germany</i>
[P2.160]	Concentration of iodine in buckwheat sprouts increased after iodide and iodate treated seeds M. Germ* ¹ , N. Kacjan Marsic ¹ , H. Sircelj ¹ , A. Golob ¹ , A. Jerse ² , V. Stibilj ² , ¹ <i>University of Ljubljana, Slovenia</i> , ² <i>Jožef Stefan Institute, Slovenia</i>

[P2.161]	Soaking the seeds in solution of iodate increased biomass as well as concentration of iodine in pea sprouts N. Kacjan Marsic ^{*1} , M. Germ ¹ , H. Sircelj ¹ , A. Jerse ² , V. Stibilj ² , ¹ <i>Biotechnical Faculty, Slovenia</i> , ² <i>Josef Stefan Institute, Slovenia</i>
[P2.162]	Electrohydrodynamic (EHD) technology in food process engineering A.I. Martynenko*, W. Zheng, <i>Dalhousie University, Canada</i>
[P2.164]	Carotenoids content and extracts yields of pequi fruit (<i>Caryocar brasiliense</i> Camb) obtained by supercritical and pressurized liquid extractions W.J.M. Silva, L.T. Romero, F.T. Machado, A.L. Oliveira, N.A. Oliveira*, <i>FZEA/USP, Brazil</i>
[P2.165]	Production of isolated soy protein hydrolysate with immunomodulation activity enhanced by limited pepsin hydrolysis and ultrafiltration M.J. Tsou ^{*1} , Y.M. Ou ² , C.C. Hsieh ² , W.D. Chiang ² , ¹ <i>Chungchou University of Science and Technology, Taiwan</i> , ² <i>Tunghai University, Taiwan</i>
[P2.166]	Evaluation of enzyme inactivation in a model food system by atmospheric non-thermal plasma S.Y. Hsieh ¹ , Y.H. Chang ² , H.D. Jang ² , K.S. Chang ² , C.L. Hsu ^{*1} , ¹ <i>Tunghai University, Taiwan</i> , ² <i>Yuanpei University of Medical Technology, Taiwan</i>
[P2.167]	Optimization of ultrasound assisted extraction conditions for total phenols of Guava (<i>Psidium guajava</i> Linn.) leaf with anti-diabetic activity on modulating the insulin signaling pathway C.W. Liu ¹ , Y.C. Wang ^{1,2} , C.C. Hsieh ¹ , H.C. Lu ¹ , W.D. Chiang ^{*1} , ¹ <i>Tunghai University, Taiwan</i> , ² <i>Han-Sient Trading Co. Ltd, Taiwan</i>
[P2.168]	Changes in bioactive compounds and microstructure in persimmon pieces treated by high hydrostatic pressures during cold storage E. Tovar ¹ , J.L. Vázquez-Gutiérrez ² , A. Quiles ² , I. Hernando ² , B. De Ancos ³ , C. Sánchez-Moreno ³ , L. Plaza ⁴ , M.P. Cano ^{*1} , ¹ <i>Institute of Food Science Research (CIAL) (CSIC-CSIC), Spain</i> , ² <i>Universitat Politècnica de València, Spain</i> , ³ <i>nstitute of Food Science, Technology and Nutrition (ICTAN) (CSIC), Spain</i> , ⁴ <i>IRTA, XaRTA-Postcosecha Edifici Fruitcentre, Spain</i>
[P2.169]	Intensification of convective drying of eggplant by means of acoustic assisted pre-treatment O. Rodríguez ^{*1} , B. Rayo ¹ , R. González ² , V. Eim ¹ , S. Simal ¹ , A. Mulet ¹ , ¹ <i>University of the Balearic Islands, Spain</i> , ² <i>Universitat de València, Spain</i> , ³ <i>Universitat Politècnica de València, Spain</i>
[P2.170]	Cupriavidus necator DSM 545 evolved to increase the ability to growth on vinasse K. Zanfonato, M. Schmidt, L.K.M. Quines, C.S. Gai, W. Schmidell, G.M. Aragao*, <i>Federal University of Santa Catarina, Brazil</i>
[P2.171]	High pressure improved gelling and texture of minced barramundi (<i>Lates calcarifer</i>) muscle B.Q. Truong ¹ , J. Furst ¹ , M.H. Nguyen ^{1,2} , R. Buckow ^{*3} , ¹ <i>University of Newcastle, Australia</i> , ² <i>University of Western Sydney, Australia</i> , ³ <i>Commonwealth Scientific and Industrial Research Organisation, Australia</i>
[P2.172]	Effect of the electrodes material on the atmospheric gas plasma performances A. Berardinelli*, L. Vannini, E. Iaccheri, G. Gozzi, C. Cevoli, L. Ragni, <i>Researcher, Italy</i>
[P2.173]	Regeneration of used cooking oil by husk of Areca catechu as a natural adsorbent P.K. Nayak ^{*1} , U. Dash ² , K. Rayaguru ³ , B.K. Mishra ⁴ , P.P. Borah ¹ , ¹ <i>Central Institute of Technology, India</i> , ² <i>Aronai Academy, India</i> , ³ <i>OUAT, India</i> , ⁴ <i>Sambalpur University, India</i>
[P2.175]	Antibacterial action of LEDs on Salmonella spp. in orange juice – modeling the effect of irradiance and temperature V.S. Ghate, H.G. Yuk, W. Zhou*, <i>National University of Singapore, Singapore</i>
[P2.176]	Formation, clearance and mouth-feel perception of oral coatings formed by semi-solid emulsion-filled gels K. Liu ^{1,2} , S. Camacho ^{1,2} , A. van der Linden ¹ , M. Stieger ^{*1,2} , F. van de Velde ^{1,3} , ¹ <i>TI Food & Nutrition, The Netherlands</i> , ² <i>Wageningen University and Research Centre, The Netherlands</i> , ³ <i>NIZO food research, The Netherlands</i>
[P2.177]	A quadruple effect of selected hurdles: acidification, antimicrobials, irradiation and Pasteurization on food safety, quality and energy consumption in processing S. Grabowski*, M. Marcotte, R. Zareifard, S. Villeneuve, <i>Agriculture and Agri-Food Canada, Canada</i>
[P2.178]	Human physiology involved in bioaccessibility of drugs and nutrients: an in-vitro reproduction S. Cascone, A.A. Barba, G. Lamberti, F. Marra*, G. Titomanlio, <i>Università degli studi di Salerno, Italy</i>
[P2.179]	The influence of moderate electric fields on the results of cold gelation of whey protein isolate R.N. Pereira ¹ , R.M. Rodrigues ¹ , O.L. Ramos ^{1,2} , F.X. Malcata ² , J.A. Teixeira ¹ , A.A. Vicente ^{*1} , ¹ <i>University of Minho, Portugal</i> , ² <i>University of Porto, Portugal</i>
[P2.180]	Production of low caloric structured lipids from pumpkin seeds oil V. Sousa, V. Campos, P.A. Nunes, P. Pires-Cabral*, <i>Universidade do Algarve, Portugal</i>
[P2.181]	Vacuum baking at low temperature as an alternative to reduce energy consumption of the bread baking process D. Grenier ^{*1,2} , Y. Diascorn ^{1,2} , D. Le Ray ^{1,2} , C. Doursat ^{3,4} , D. Flick ^{3,4} , T. Lucas ¹ , ¹ <i>IRSTEA, UR TERE, France</i> ,

	² Université Européenne de Bretagne, France, ³ AgroParisTech, France, ⁴ INRA, France, ⁵ CNAM, France
[P2.182]	Oil and polyphenols extraction from opuntia stricta haw seeds using supercritical CO2 and alternative methods M. Koubaa, H. Mhemdi, A. Angelotti, E. Vorobiev, M. Lebovka*, Université de Technologie de Compiègne, France
[P2.183]	Novel in-vitro methods to understand mass transfer kinetics in digestion C.G. Latty*, T. Moxon, O. Gouseti, S. Bakalis, P.J. Fryer, University of Birmingham, UK
[P2.184]	Mild acidification of canned green beans and peas for thermal processing reduction: sensory evaluation M.R. Zareifard* ¹ , T. Savard ¹ , N. Graveline ¹ , J.Y. Lecompte ² , S. Grabowski ¹ , M. Marcotte ¹ , ¹ Agriculture and Agri-Food Canada, Canada, ² Cintech agroalimentaire, Canada
[P2.185]	Evaluation of the functional potential of fiber mucilage chia seed (Salvia hispanica L.) in vitro digestion H. Lazaro ¹ , L. Puente ¹ , L. Munoz* ² , ¹ Universidad de Chile, Chile, ² Pontificia Universidad Católica de Chile, Chile
[P2.186]	Gamma-irradiation effects on phenolic profile and antioxidant activity of peanuts skin A.C. de Camargo* ^{1,2} , M.A.B. Regitano-d'Arce ² , C.R. Gallo ² , F. Shahidi ¹ , ¹ Memorial University of Newfoundland, Canada, ² University of São Paulo, Brazil
[P2.187]	Effect of high pressure homogenization and addition of trehalose on functional and technological properties of mandarin juice E. Betoret, S. Tappi, C. Mannozi*, P. Rocculi, M. Dalla Rosa, Alma Mater Studiorum Università di Bologna, Italy
[P2.188]	Assessing bacterial recovery of cold atmospheric plasma treatments D. Millan Sango* ¹ , L. Han ² , D. Ziuzina ² , J.F. Van Impe ³ , P. Bourke ² , P.J. Cullen ² , V.P. Valdramidis ¹ , ¹ University of Malta, Malta, ² Dublin Institute of Technology, Ireland, ³ Katholieke Universiteit Leuven, Belgium
[P2.189]	Encapsulation of propolis with different material P. Shaltook, A. Farahbakhsh*, S. Aghili, Islamic Azad University, Iran
[P2.190]	Characterization of pectin from grapefruit peel: a comparison of ultrasound-assisted and conventional heating extractions W-J. Wang* ¹ , X-B. Ma ¹ , T. Ding ^{1,3} , X-Q. Ye ^{1,2} , D-H. Liu ¹ , ¹ Zhejiang University, China, ² Fuli Institute of Food Science, China, ³ Zhejiang R&D Center for Food Technology and Equipment, China
[P2.191]	Synergistic effect and mechanisms of combining ultrasound and pectinase on pectin degradation X-B. Ma* ¹ , W-J. Wang ¹ , M-M. Zou ¹ , D-H. Liu ^{1,2} , T. Ding ¹ , X-Q. Ye ^{1,2} , ¹ Zhejiang University, China, ² Fuli Institute of Food Science, China
[P2.192]	Investigation of Korean preferred sensory attributes of beer by employing fuzzy reasoning in sensory evaluation J.H. Hong*, J.H. Choi, H.W. Shin, M.J. Kim, S.M. Hwang, S.W. Jung, S.J. Lee, Dongguk University, Republic of Korea
Poster session 3	
Wednesday, 17 June 2015 09:30-10:30 & 15:30-16:00	
Advance in Food Engineering 3	
[P3.001]	Encapsulation of lowbush blueberry (Vaccinium angustifolium Aiton) ethanolic extract and stability under adverse conditions G.B. Celli*, R. Dibazar, A. Ghanem, M.S. Brooks, Dalhousie University, Canada
[P3.002]	Extraction and concentration of phenolic compounds from artichokes (Cynara scolymus L.) solid waste R.S. Rabelo, M.T.C. Machado, M.D. Hubinger*, University of Campinas, Brazil
[P3.003]	Convective drying of fruit: a deeper look at the air-material interface T. Defraeye* ^{1,2} , D. Derome ² , W. Aregawi ¹ , P. Verboven ¹ , B. Nicolai ^{1,4} , ¹ MeBioS, Belgium, ² Laboratory for Building Science and Technology, Switzerland, ³ Chair of Building Physics, Switzerland, ⁴ VCBT, Belgium
[P3.004]	Questioning the standard limit of Fo>0.2 in the use of classical transient heat transfer calculations M.G. Christensen, J. Adler-Nissen*, DTU, Denmark
[P3.006]	Browning kinetics of different varieties of fresh-cut apples subjected to cold plasma treatment S. Tappi, A. Berardinelli, S. Romani, M. Dalla Rosa*, P. Rocculi, University of Bologna, Italy
[P3.007]	Determination and comparison of chloropropanols concentration in various types of fish products A. Glowacz*, J. Gromadzka, R. Jedrkiewicz, Gdansk University of Technology, Poland
[P3.008]	The effect of chitosan packaging films with microcapsules of grape seed extract and carvacrol on the microbiological quality and TVBN of refrigerated salmon V. Alves ¹ , R.M.S. Cruz* ^{1,2} , I. Khmelinskii ^{1,2} , M.C. Vieira ^{1,2} , ¹ University of Algarve, Portugal, ² CIQA-Centre of Investigation in Chemistry of Algarve, Portugal
[P3.009]	Effect of Ca-lactate and ascorbic acid on the cell viability of vacuum impregnated fresh-cut apples S. Tappi ¹ , E. Velickova ² , U. Tylewicz ¹ , C. Mannozi ¹ , S. Romani ¹ , P. Rocculi ¹ , M. Dalla Rosa* ¹ , ¹ University of

	<i>Bologna, Italy, ²University SS. Cyril and Methodius, Macedonia</i>
[P3.010]	Fabrication of solid lipid pickering particles for stabilisation of water-in-oil emulsions Z. George, R.L. Watson, I.T. Norton, F. Spyropoulos, I. Hamilton*, <i>University of Birmingham, UK</i>
[P3.011]	Application of novel technologies for the hydrolysis of food allergens S. De Maria ¹ , G. Ferrari ^{1,2} , P. Maresca ^{*2} , ¹ <i>University of Salerno, Italy</i> , ² <i>ProdAl Scarl, Italy</i>
[P3.012]	Effect of ultrasound on fermentation process of kefir G. Dimitreli*, S. Exarhopoulos, P. Samaras, S.N. Raphaelides, K. Antoniou, <i>Alexander Technological Educational Institute of Thessaloniki, Greece</i>
[P3.013]	Effect of different fermentative brines' salt composition on cracked green Manzanilla table olives C. Saúde, T. Mateus, C. Quintas, P. Pires-Cabral*, <i>Universidade do Algarve, Portugal</i>
[P3.014]	Production of edible films from mango and tomato pulps by refractance window drying A. Durigon ¹ , M.F. Zotarelli ² , G. Tribuzi ^{*1} , J.B. Laurindo ¹ , ¹ <i>Federal University of Santa Catarina, Brazil</i> , ² <i>Federal University of Uberlândia, Brazil</i>
[P3.015]	Electroosmotic phenomenon coupling with current oscillations as a perspective solution to improve performance of membrane processes S.A. Mikhaylin ^{1,2} , V.N. Nikonenko ³ , N.D. Pismenskaya ³ , G. Pourcelly ^{4,5} , S. Choi ⁶ , H-J. Kwon ⁷ , J. Han ⁶ , L. Bazinet ^{*1,2} , ¹ <i>Laval University, Canada</i> , ² <i>Institute of Nutrition and Functional Foods, Canada</i> , ³ <i>Kuban State University, Russia</i> , ⁴ <i>Institut Européen des Membranes, France</i> , ⁵ <i>Université Montpellier 2, France</i> , ⁶ <i>Massachusetts Institute of Technology, USA</i> , ⁷ <i>Pohang University of Science and Technology, Republic of Korea</i>
[P3.016]	Potential of a front faced fluorescence sensor to monitor rheological changes in milk during enzymatic milk coagulation C.C. Fagan ^{*1} , C. Martines ¹ , C. Liu ¹ , F.A. Payne ² , ¹ <i>University of Reading, UK</i> , ² <i>University of Kentucky, USA</i>
[P3.017]	Juice expression from rapeseed stems enhanced by pulsed electric field X. Yu, E.T. Gouyo, O. Bals, N. Grimi, E. Vorobiev, M. Lebovka*, <i>University of Technology of Compiègne, France</i>
[P3.018]	Microchannel emulsification system for mass-producing uniformly sized droplets on a liter per hour scale I. Kobayashi ^{*1} , Y. Wada ² , M.A. Neves ^{3,1} , K. Uemura ¹ , M. Nakajima ^{3,1} , ¹ <i>National Food Research Institute, NARO, Japan</i> , ² <i>EP Tech, Co., Ltd., Japan</i> , ³ <i>University of Tsukuba, Japan</i>
[P3.019]	Optimization of procedures in acid-marinated herring production M.H. Ekgreen*, B.M. Jørgensen, S. Frosch, <i>DTU Food, Denmark</i>
[P3.020]	Emerging hyperspectral imaging in mapping the moisture content of mango slices during microwave-vacuum drying Y-Y. Pu, Y-Z. Feng, D-W. Sun*, <i>University College Dublin, Ireland</i>
[P3.021]	Non-food application of sucrose and sugar beet Z. Bubnik*, E. Sarka, P. Kadlec, A. Hinkova, S. Henke, V. Pour, <i>ICT Prague, Czech Republic</i>
[P3.022]	Effect of dense phase carbon dioxide treatments on physicochemical properties and microbiological quality of cured beef carpaccio Y.X. Barrio ² , Y. Gao ¹ , Y. Yang ¹ , A.M. Sancho ² , S.R. Vaudagna ^{*2,3} , D. Zhang ¹ , ¹ <i>Chinese Academy of, China</i> , ² <i>Instituto Nacional de Tecnologia Agropecuaria (INTA), Argentina</i> , ³ <i>CONICET, Argentina</i>
[P3.023]	Accuracy of thermal control system during the red wine fermentation L. Guerrini*, P. Spugnoli, F. Baldi, A. Parenti, <i>Università degli Studi di Firenze, Italy</i>
[P3.024]	A microwave multi-flash drying process to improve dehydrated banana texture R. Monteiro, B.A.M. Carciofi*, J.B. Laurindo, <i>Federal University of Santa Catarina, Brazil</i>
[P3.025]	Physico-chemical profile of blue shark liver oil obtained by extraction with supercritical CO₂ A.B. Verde, D.N. Santos, A.L. Oliveira*, <i>FZEA/USP, Brazil</i>
[P3.026]	Antioxidant potential quantification - DPPH and ABTS in supercritical extracts from moringa leaves D.N. Santos, A.B. Verde, E.H. Takahashi, R. Lacaz-Ruiz, A.L. Oliveira*, <i>FZEA/USP, Brazil</i>
[P3.027]	Technological alternatives for encapsulation of arrayan and peumo extracts: Chilean native species with agroindustrial importance M. Valdenegro ^{*1} , M.G. Gómez ² , L. Fuentes ¹ , P. Valencia ² , R. Simpson ^{2,1} , ¹ <i>Regional Centre of Healthy Foods CREAS, Chile</i> , ² <i>Universidad Tecnica Federico Santa Maria, Chile</i>
[P3.028]	Study of the effect of the drying process with dual drum drying system and its effects on physical-chemical and functional quality of the fruit peel of pomegranate M. Valdenegro ^{*1} , V. Vicencio ² , A. Urtubia ^{2,1} , S. Almonacid ^{2,1} , R. Simpson ^{2,1} , ¹ <i>Regional Centre of Healthy Foods CREAS, Chile</i> , ² <i>Universidad Tecnica Federico Santa Maria, Chile</i>
[P3.029]	AlgaeTea : new tisane with high antioxidant capacity J. Oliveira, A. Horta, R. Pedrosa, M.M. Gil*, <i>Polytechnic Institute of Leiria, Portugal</i>
[P3.030]	Preparation, optimisation and characterisation of novel nano-composite edible films: a design space approach

	P. Takhistov*, P. Huynh, <i>Rutgers, the State University of New Jersey, USA</i>
[P3.031]	Edible films enriched with essential oils for extending the shelf life of Atlantic salmon fillets (<i>Salmo salar</i>) A. Scheuch, F. Palma, J. Cuevas-Valenzuela, J.R. Pérez-Correa, L.M. Valenzuela*, <i>Pontificia Universidad Católica de Chile, Chile</i>
[P3.032]	Control of bread dough aeration during pan bread processing. Impact of rest period after mixing and of pressure change during mixing on final bread volume and cellular structure P.K. Jha ^{1,2} , M. Sadot ^{1,3} , J. Cheio ⁴ , A. Lebail* ¹ , ¹ ONIRIS-GEPEA-UMR CNRS, France, ² CNRS, France, ³ ICPT, MOFPI, India, ⁴ VMI, France
[P3.033]	Vacuum impregnation coupled with microwave heating for blanching of potato slices I.M.A. Barreto, G. Tribuzi*, B.A.M. Carciofi, J.B. Laurindo, <i>Federal University of Santa Catarina, Brazil</i>
[P3.034]	Lycopene concentration of tomato juice (<i>Lycopersicon esculentum</i> Mill) processed by microfiltration and reverse osmosis A.L.R. Souza ¹ , R.V. Tonon ² , F.S. Gomes ² , L.M.C. Cabral* ² , ¹ Federal University of Rio de Janeiro, Brazil, ² Embrapa Food Technology, Brazil
[P3.035]	Vacuum drying evaluation as a preservation method of antioxidants in apple pomace S.B. Perez-Vega*, E. Ortega-Rivas, I. Salmeron, S. Medina-Gonzales, H.F. Almeida-Trasviña, <i>University of Chihuahua, Mexico</i>
[P3.036]	Effects of storage period, drying temperature and tempering time on color and head rice yield of parboiled rice P. Bootkote, S. Soponronnarit, S. Prachayawarakorn*, <i>King Mongkut's University of Technology Thonburi, Thailand</i>
[P3.037]	Characterization of curcumin-loaded nanoparticles for mucoadhesive applications S.Y. Koo*, K.H. Cha, C.H. Pan, <i>Korea Institute of Science and Technology (KIST), Republic of Korea</i>
[P3.038]	GOS isolation from enzyme treated native whey using membrane filtration S. Gillarová, S. Henke, Z. Bubník*, <i>University of Chemical Technology, Czech Republic</i>
[P3.039]	Effect of ultraviolet-C light treatment of syrups on the degradation kinetics of hydroxymethylfurfural (5-HMF) V. Ros-Polski*, V. Popovic, J.S. Xue, M. Hernandez, T. Koutchma, <i>Agriculture & Agri-Food Canada, Canada</i>
[P3.040]	Membrane separation techniques for the enrichment of milk-derived bioactives A. Fernandez* ¹ , F. Riera ² , P. Kelly ¹ , ¹ Teagasc, Ireland, ² University of Oviedo, Spain
[P3.041]	Development of HPLC-UV method for simultaneous quantification of 16 sulfa antibiotics in animal formula feed H. Kim*, H. Park, H. Ham, M. Jeong, Y. Lee, J. Kim, <i>National Agricultural Products Quality Management Service(NAQS), Republic of Korea</i>
[P3.042]	Simultaneous determination of 28 ginsenosides in <i>Panax ginseng</i> using HPLC/UV M. Jung, H. Park, H. Ham, Y. Lee, J. Kim, H. Kim*, <i>National Agricultural Products Quality Management Service(NAQS), Republic of Korea</i>
[P3.043]	Fractionation of phenolics from grape seed extract using pilot-scale resin adsorption Z.S. Saleh* ¹ , P. Patel ¹ , J. Farr ¹ , ¹ The University of Auckland, New Zealand, ² Plant and Food Research, New Zealand
[P3.044]	Study on the effect of endogenous cathepsin on the quality of Grass Carp surimi L. Zhao*, M-L. Yuan, L-L. Chen, R-F. Wu, <i>Jiangxi Science and Technology Normal University, China</i>
[P3.045]	Development and evaluation of freshness indicator (FI) for quality of fish products during storage S-R. Min, H-S. Shin*, <i>Dongguk University, Republic of Korea</i>
[P3.046]	Effect of the pelletization on the supercritical CO₂ extraction of astaxanthin from <i>Haematococcus pluvialis</i> F.A. Reyes, C.S. Sielfeld, J.M. del Valle*, <i>Pontificia Universidad Católica de Chile, Chile</i>
[P3.047]	Effect of freezing on the liquid nitrogen extraction of wax-like materials from blueberries and grapes L. Oudart, T.C. Tho Pham*, C. Ratti, <i>Université Laval, Canada</i>
[P3.048]	Retention of immunoglobulins (IgA, IgG, IgM) during spray-drying and freeze-drying of human milk J. Castro Albarran ¹ , I. St-Amour ² , F. Calon ² , J. Solis Pacheco ¹ , B. Aguilar Uscanga ¹ , C. Ratti* ² , ¹ Universidad de Guadalajara, Mexico, ² Université Laval, Canada
Engineering properties of foods and materials science 3	
[P3.049]	Textural properties and sensory acceptance of extruded pea (<i>Pisum sativum</i> L.) products L. Strauta, S. Muizniece-Brasava*, E. Straumite, I. Gedrovica, R. Galoburda, <i>Latvia University of Agriculture, Latvia</i>
[P3.050]	Sodium alginate and maltodextrin as encapsulating material to produce powder honey L. Caetano, A. Horta, P. Nunes, M.M. Gil*, <i>Polytechnic Institute of Leiria, Portugal</i>
[P3.051]	Assessment of rehydration measurements of dairy powders and the agglomerates J. Ji ^{1,2} , J.J. Fitzpatrick ² , K. Cronin ² , S. Miao* ¹ , ¹ Teagasc food research Centre, Ireland, ² University College Cork,

	<i>Ireland</i>
[P3.052]	High frequency ultrasonic devices for the evaluation of the viscosity of coconut water in a rapid and simple way A. Prades ¹ , D. Laux ^{2,3} , O. Gibert* ¹ , M. Valente ¹ , J-Y. Ferrandis ^{2,3} , ¹ CIRAD, France, ² University of Montpellier, France, ³ CNRS, France
[P3.053]	Obtaining and characterization of solid pieces from biopolymers using compression molding process T. Galicia-García* ¹ , Y. Giroux ² , C. Andreuccetti ³ , R. Gonzalez-Nuñez ⁴ , F. Martinez-Bustos ⁵ , C. Grosso ⁶ , A. Quintero Ramos ¹ , R. Marquez-Melendez ¹ , D. Rodrigue ² , ¹ Universidad Autónoma de Chihuahua, Mexico, ² Universite Laval, Canada, ³ UNESP, Brazil, ⁴ Universidad de Guadalajara, Mexico, ⁵ CINVESTAV, Mexico, ⁶ UNICAMP, Brazil
[P3.054]	Effect of freezing rate and storage time on the freezable water of wheat dough M.I. Silvas-García ¹ , B. Ramírez-Wong* ¹ , P.I. Torres-Chávez ¹ , J.E. Gerardo-Rodríguez ¹ , D. Lardizabal-Gutiérrez ² , M.E. Rodríguez-García ³ , A. Quintero-Ramos ⁴ , ¹ Universidad de Sonora, Mexico, ² CIMAV, Mexico, ³ UNAM, Mexico, ⁴ UACH, Mexico
[P3.055]	Effect of spray drying and coated material in preservation of biocompounds in yellow pitaya Y. Torres-Grisales ¹ , D. Melo-Sabogal ¹ , L. Torres-Valenzuela ¹ , J. Serna-Jiménez* ¹ , G. Camelo-Méndez ² , A. Filomena-Ambrosio ³ , ¹ Universidad La Gran Colombia, Colombia, ² Instituto Politecnico Nacional, Mexico, ³ Universidad de La Sabana, Colombia
[P3.056]	Bioactive compounds from Hellenic aromatic medicinal plants for the development of novel dairy and wine products P. Glampedaki* ¹ , A-M. Katsori ¹ , P. Gerogianni ² , Y. Simos ² , D. Galaris ² , D. Hadjipavlou-Litina ¹ , D. Lazari ¹ , ¹ Aristotle University of Thessaloniki, Greece, ² University of Ioannina, Greece
[P3.057]	Production and characterization of coextruded blown films based on LDPE and polyamide layered silicate nanocomposites E. Garofalo, P. Scarfato, L. Di Maio, L. Incarnato*, <i>University of Salerno, Italy</i>
[P3.058]	Comparative survival rates of yeasts during freeze-drying, traditional drying and spray drying L. Hamoudi-Belarbi* ^{1,2} , L. Nouri ² , K. Belkacemi ² , ¹ Université M'Hamed Bougara, Algeria, ² Université Laval, Canada
[P3.059]	Characteristics of disperse systems produced in the course of microencapsulation of bio-active oils F. Dajnowiec, A. Kubiak, P. Banaszczyk, M. Biegaj, L. Zander*, <i>Olsztyn University of Warmia & Mazury, Poland</i>
[P3.060]	Banana plantain functional properties evaluation during water cooking processes: a NIRS original assay and perspectives O. Gibert*, A. Prades, A. Giraldo Toro, <i>Cirad, France</i>
[P3.061]	Effect of oil type and concentration on physical properties of healthy nanoemulsions C. Arancibia*, S.B. Matiacevich, <i>Universidad de Santiago de Chile, Chile</i>
[P3.062]	Effect of pH and time extraction on biochemical profile and optical properties of gelatin obtained from salmon skin P. Diaz-Calderon* ¹ , E. Flores ² , F. Quero ¹ , J. Enrione ¹ , ¹ Universidad de los Andes, Chile, ² Universidad Tecnológica Metropolitana, Chile
[P3.063]	Influence of particle size and temperature on liquor rheological properties of two cocoa cultivars J. Ramos-Quevedo, O. Mendieta-Taboada, M.L. Medina-Vivanco*, <i>Universidad Nacional de San Martin, Peru</i>
[P3.064]	The influence of process variables on the viscoelastic properties and texture profile of tofu S. Espinoza-Sánchez, O. Mendieta-Taboada, M.L. Medina-Vivanco*, <i>Universidad Nacional de San Martin, Peru</i>
[P3.065]	Technological functionality of egg yolk proteins as affected by olive phenolic compounds V. Giacintucci, C. Di Mattia*, G. Sacchetti, L. Neri, D. Mastrocola, P. Pittia, <i>University of Teramo, Italy</i>
[P3.066]	The role of ionic strength on the colloidal properties and oxidative stability of olive oil-based o/w emulsions C. Di Mattia* ¹ , V. Paradiso ² , M. Giarnetti ² , V. Giacintucci ¹ , F. Caponio ² , P. Pittia ¹ , ¹ University of Teramo, Italy, ² University of Bari, Italy
[P3.067]	Role of coffee origin and roasting degree on the oil-in-water dispersion properties of espresso coffee P. Pittia* ¹ , C. Di Mattia ¹ , L. Navarini ² , D. Capoferri ¹ , M. Martuscelli ¹ , D. Mastrocola ¹ , ¹ University of Teramo, Italy, ² illycaffè S.p.A., Italy
[P3.068]	Technological properties of common wheat (var. Solina) flour in relation to breadsticks processing G. Sacchetti*, D. Pace, C. Di Mattia, D. Mastrocola, P. Pittia, <i>University of Teramo, Italy</i>
[P3.069]	Measurement of surface tension of supersaturated lactose solutions as a function of the temperature M. Coussinet ² , A.H.J. Paterson* ¹ , ¹ Massey University, New Zealand, ² Agrosup, France
[P3.070]	Probiotics fermented soymilk treatment decreases blood lipid, and ameliorates high-fat diet-induced liver

	injury Y. Wang ^{*1,2} , H. Yu ^{1,2} , C. Piao ^{1,2} , J. Liu ^{1,2} , D. Cai ^{1,2} , M. Zheng ^{1,2} , W. Min ¹ , J. Liu ^{1,2} , Y. Hu ^{1,2} , ¹ Jilin Agricultural University, China, ² National Engineering Laboratory for Wheat and Corn Deep Processing, China
[P3.071]	Encapsulation of material using beeswax P. Shaltook ¹ , A. Farahbakhsh ^{*1} , S. Aghili ¹ , ¹ Islamic Azad University, Iran, ² University of Applied Science & Technology, Iran
[P3.072]	The Pero of Cehegin: An apple with high potential source of antioxidants L. Rodríguez-Verástegui ^{1,2} , J.G. Abril ¹ , F. Artés ^{*1,3} , ¹ Universidad Politécnica de Cartagena (UPCT), Spain, ² Universidad Autónoma Metropolitana, Mexico, ³ Unidad Alimentación y Salud, Spain
[P3.073]	Separate evaluation of open- and close-pores porosity A.I. Martynenko*, D. Wang, <i>Dalhousie University, Canada</i>
[P3.74]	Fat in powders: an enemy for good reconstitution J. Dupas ^{*1} , V. Girard ¹ , E.C. Montes ¹ , L. Forny ² , ¹ Nestlé PTC Orbe, Switzerland, ² Nestlé R&D Singapore, Singapore
[P3.075]	Effect of particle size on functional, rheological, pasting and thermal properties of Indian Basmati and Egyptian Giza rice flour dispersions S. Al-Jassar*, J. Ahmed, <i>Kuwait Institute for Scientific Research, Kuwait</i>
Modeling in food engineering 2	
[P3.076]	Performance and efficiency of enzymatic hydrolysis of different food proteins by alcalase P.L. Valencia ^{*1} , T. Solis ¹ , P. Rojas ¹ , K.P. Espinoza ¹ , M.J. Pinto ¹ , S.F. Almonacid ^{1,2} , ¹ Universidad Técnica Federico Santa María, Chile, ² Centro Regional de Estudios en Alimentación Saludable, Chile
[P3.077]	Identification of NMR metabolite markers using ensemble Monte Carlo Variable Selection (EMCVS) C. Esquerre ¹ , A. Gowen ¹ , G. Downey ^{1,2} , C.P. O'Donnell ^{*1} , ¹ University College Dublin, Ireland, ² Teagasc, Ashtown Food Research Centre, Ireland
[P3.078]	Assessing the prediction ability of a mathematical model for <i>Lactobacillus viridescens</i> growth under non-isothermal conditions W.F. Martins ¹ , D.A. Longhi ^{1,2} , A.P.R. Silva ¹ , N.B. Silva ¹ , G.M.F. Aragao ^{*1} , ¹ Federal University of Santa Catarina, Brazil, ² Federal University of Paraná, Brazil
[P3.079]	Modeling the non-isothermal growth of spoilage bacteria in mussels (<i>Perna perna</i>) treated with oregano essential oil and heat J.C.C.P. Costa ¹ , D.A. Longhi ^{1,2} , S. Zandonai ¹ , G. Tribuzi ¹ , B.A.M. Carciofi ¹ , J.B. Laurindo ¹ , G.M.F. Aragao ^{*1} , ¹ Federal University of Santa Catarina, Brazil, ² Federal University of Paraná, Brazil
[P3.080]	Kinetics of coffee extraction and particle microstructure: Numerical modelling and experimental validation B.R. Corrochano ^{1,2} , J.R. Melrose ^{1,2} , P.J. Fryer ¹ , S. Bakalis ^{*1} , ¹ University of Birmingham, UK, ² Mondelez International, UK
[P3.081]	Modelling espresso coffee extraction B.R. Corrochano ^{1,2} , J.R. Melrose ^{1,2} , P.J. Fryer ¹ , S. Bakalis ^{*1} , ¹ University of Birmingham, UK, ² Mondelez International, UK
[P3.082]	Development of model equations for optimal drying of onion under osmotic dehydration pretreatment and different drying systems A.M. Olaniyan ^{*1} , K.P. Alabi ² , M.O. Sunmonu ² , ¹ Federal University Oye Ekiti, Nigeria, ² University of Ilorin, Nigeria
[P3.083]	Modelling the release of bioactive compounds from chitosan packaging films with microcapsules of grape seed extract and carvacrol B. Rico ¹ , R.M.S. Cruz ^{*1,2} , I. Khmelinskii ^{1,2} , M.C. Vieira ^{1,2} , ¹ University of Algarve, Portugal, ² CIQA-Centre of Investigation in Chemistry of Algarve, Portugal
[P3.084]	Adjusting single and two-component first order kinetic models for thermal inactivation using data from non-isothermal experiments E.S. Siguemoto, L.J. Pereira, J.A.W. Gut*, <i>University of São Paulo, Brazil</i>
[P3.085]	Mathematical model for the extraction of bioactive compounds from orange peel (<i>Citrus sinensis</i>) by middle temperature and short extraction time C.E. Ochoa-Velasco ¹ , E. Corona-Jiménez ¹ , I.I. Ruíz-López ¹ , J.F. Guzmán-Chávez ¹ , J. López-Pérez ¹ , J.A. Guerrero-Beltrán ^{*1} , P. Hernández-Carranza ¹ , ¹ Universidad Politécnica Metropolitana de Puebla, Mexico, ² Benemérita Universidad Autónoma de Puebla, Mexico, ³ Universidad de las Américas Puebla, Mexico
[P3.086]	Multiphase porous media transport in apple tissue during drying C. Kumar, G. Millar, T. Ferrel, A. Karim*, <i>Queensland University of Technology, Australia</i>
[P3.087]	Chemical analysis of the intact Kuruma prawn (<i>Marsupenaeus japonicus</i>) during heating based on the kinetics of protein denaturation W.J. Mao ^{*1,2} , X.L. Li ¹ , M. Fukuoka ² , N. Sakai ² , ¹ Guangdong Ocean University, China, ² Tokyo University of

	<i>Marine Science and Technology, Japan</i>
[P3.088]	Prediction of shrinkage and porosity during drying: Considering both material properties and process conditions M. Joardder, R. Brown, A. Karim*, <i>QUT, Australia</i>
[P3.089]	Modelling the thermally induced aggregation of beta-Lactoglobulin using a population balance model – integration of specific mechanisms F.T. Ndoye* ¹ , N. Erabit ^{1,2} , G. Alvarez ¹ , D. Flick ^{2,3} , ¹ IRSTEA, France, ² AGROPARISTECH, France, ³ INRA, France
[P3.090]	Mathematical modelling of mass transfer kinetics during osmotic dehydration of red abalone (<i>haliotis rufescens</i>) slices R. Lemus-Mondaca ^{1,2} , S. Noma ² , N. Igura ² , M. Shimoya ² , M. Perez-Won* ¹ , ¹ Universidad de La Serena, Chile, ² Kyushu University, Japan
[P3.091]	Coupled UV spectroscopy and in vitro microbial assessment of pyocyanin produced by <i>Pseudomonas aeruginosa</i> M. Zhao ¹ , V.P. Valdramidis* ² , N.A. Valous ¹ , C.P. O'Donnell ¹ , ¹ University College Dublin, Ireland, ² University of Malta, Malta
[P3.092]	Modeling of the smoke component penetration during the processing of smoked ham Y. Llave* ¹ , M. Saho ¹ , M. Fukuoka ¹ , E. Umiuchi ² , N. Sakai ¹ , ¹ Tokyo University of Marine Science and Technology, Japan, ² Hanaki Engineering Corporation, Japan
[P3.093]	Effect of pelletization on the supercritical carbon dioxide extraction of rosemary bioactive compounds C. Sielfeld, J.M. del Valle*, <i>University Católica de Chile, Chile</i>
[P3.095]	Shelf-life modeling of ready-to-eat fresh cut salad products T. Tsironi, E. Dermesonluoglu, E. Gogou, M. Giannoglou, G. Katsaros, A. Orfanoudaki, P. Taoukis*, <i>National Technical University of Athens, Greece</i>
[P3.096]	Modeling the microbial spoilage and quality decay of pre-packed dandelion leaves as a function of temperature E. Dermesonluoglu, K. Fileri, A. Orfanoudaki, M. Tsevdou, T. Tsironi, P. Taoukis*, <i>National Technical University of Athens, Greece</i>
Emerging technologies 3	
[P3.097]	Classification of sweet potatoes prepared with different cooking methods during gastric digestion G.M. Bornhorst*, Y.A. Mennah, <i>University of California, USA</i>
[P3.098]	Cold plasma treatment for fresh-cut melon stabilization S. Tappi*, G. Gozzi, A. Berardinelli, S. Romani, L. Vannini, L. Ragni, M. Dalla Rosa, P. Rocculi, <i>University of Bologna, Italy</i>
[P3.099]	In vitro bioaccessibility of phenolic compounds from a fruit juice-milk beverage treated by high-intensity pulsed electric fields or heat M.J. Rodríguez-Roque, P. Elez-Martínez, O. Martín-Belloso*, <i>University of Lleida, Spain</i>
[P3.100]	Banana flour with high resistant starch content produced by convective drying pre-treated with ultrasound C.I. La Fuente ^{1,2} , C.C. Tadini* ¹ , ¹ University of São Paulo, Brazil, ² FoRC - Food Research Center, Brazil
[P3.101]	Effect of encapsulation on the antioxidants in andean raspberry (<i>Rubus glaucus</i>) A. Sanín-Villarreal, M. Calderón-Agudelo, J. Serna-Jiménez*, L. Torres-Valenzuela, <i>Universidad La Gran Colombia, Colombia</i>
[P3.103]	Extraction of flavan-3-ols from grape stems assisted by high voltage electrical discharges S. Brianceau ¹ , M. Turk ^{1,2} , X. Vitrac ³ , E. Vorobiev* ¹ , ¹ Université de Technologie de Compiègne, France, ² Ecole Supérieure de Chimie Organique et Minérale, France, ³ Laboratoire Phenobio, France
[P3.104]	Influence of a chitosan coating on protein-based nanohydrogels properties and in vitro digestibility A.I. Bourbon ¹ , A.C. Pinheiro ¹ , C. Oliveira ¹ , L. Domingues ¹ , M.A. Cerqueira ¹ , A.A. Vicente ¹ , C. Rocha* ² , ¹ University of Minho, Portugal, ² University of Porto, Portugal
[P3.105]	Simultaneous electromembrane separation of anti-diabetic and anti-hypertensive peptide fractions from flaxseed protein hydrolysate L. Bazinet* ¹ , A. Doyen ¹ , C. Udenigwe ³ , P. Mitchell ¹ , A. Marette ¹ , R. Aluko ² , ¹ Université Laval, Canada, ² University of Manitoba, Canada, ³ University of Dhlousie, Canada
[P3.106]	Aminoacids profile during problematic wine fermentations M.J. Paredes ¹ , E. Bordeu ¹ , A. Urtubia* ² , ¹ Pontificia Universidad Católica de Chile, Chile, ² Universidad Técnica Federico Santa María, Chile
[P3.107]	Parametric study for optimisation of solar assisted pervaporation technique R. Phinney* ¹ , M. Rayner ¹ , I. Sjöholm ¹ , L. Tivana ¹ , P. Dejmek ¹ , ¹ Lund University, Sweden, ² Ed. Mondlane University, Mozambique
[P3.108]	Effect of sample preparation on in vitro digestion and resistant starch analysis

	V. Ros-Polski*, P.L. Maharaj, J. Matthews, A. Hawke, D.D. Ramdath, <i>Agriculture & Agri-Food Canada, Canada</i>
[P3.109]	Non-wheat and low calorie foods made from direct gel conversion(DGC) technology of high-amylose rice J. Sugiyama* ¹ , K. Fujita ¹ , M. Shibata ² , M. Kokawa ¹ , M. Tsuta ¹ , T. Vipavee ¹ , ¹ <i>National Food Research Institute, NARO, Japan</i> , ² <i>Tokyo University of Marine Science and Technology, Japan</i>
[P3.110]	Effect of high-speed shearing on dynamic viscoelastic properties of high-amylose rice gel M. Shibata* ¹ , J. Sugiyama ² , K. Fujita ² , M. Tsuta ² , T. Vipavee ² , ¹ <i>Tokyo University of Marine Science and Technology, Japan</i> , ² <i>National Agriculture and Food Research Organization, Japan</i>
[P3.111]	Production of b-glucans and phenolics from waxy barley by pressurized aqueous ethanol O. Benito-Román ^{1,2} , V.H. Alvarez ¹ , E. Alonso ² , M.J. Cocero ² , M.D.A. Saldaña* ¹ , ¹ <i>University of Alberta, Canada</i> , ² <i>University of Valladolid, Spain</i>
[P3.112]	Extraction of antioxidants from jackfruit seeds by pressurized aqueous ethanol M. Mozidul Islam* ^{1,2} , V.H. Alvarez ¹ , K. Dewettinck ² , M.D.A. Saldaña ¹ , ¹ <i>University of Alberta, Canada</i> , ² <i>Ghent University, Belgium</i>
[P3.113]	Baking of bread with ohmic heating technology; a review proposing new horizons for crust less bread with low energy demand T. Gally, A. Le-Bail*, O. Rouaud, V. Jury, <i>Oniris, France</i>
[P3.114]	Design and optimization of a heat pump dryer for apple slices M. Rinaldi*, G. Betta, M. Cordioli, D. Barbanti, <i>University of Parma, Italy</i>
[P3.116]	Effect of alginate/TPGS (dl-α-tocopherol polyethylene glycol succinate 1000) coatings on the browning kinetics and the firmness of fresh-cut apple M.L. Zambrano-Zaragoza*, A. Álvarez-Cárdenas, D. Quintanar-Guerrero, <i>Universidad Nacional Autonoma de Mexico-FES Cuautitlan, Mexico</i>
[P3.117]	The study on path and mechanism of orientation degradation of pectin polysaccharide with ultrasound D.H. Liu*, X.Q. Ye, L.F. Zhang, X.B. Ma, <i>Zhejiang University, China</i>
[P3.118]	A smart drying approach for the dairy industry W.D. Wu ^{1,3} , J. Chew ¹ , W. Liu ¹ , T. Gengenbach ² , M.W. Woo ¹ , X.D. Chen* ³ , M. Weeks ⁴ , C. Selomulya ¹ , ¹ <i>Monash University, Australia</i> , ² <i>CSIRO, Australia</i> , ³ <i>Soochow University, China</i> , ⁴ <i>Dairy Innovation Australia Ltd, Australia</i>
[P3.119]	Flow cytometric analysis of metabolism of Staphylococcus aureus after treatment with peracetic acid and cold atmospheric plasma J. Jacob* ¹ , S.H.I. Lee ² , A. Froehling ¹ , C.A.F. Oliveira ² , O. Schlueter ¹ , ¹ <i>Leibniz Institute for Agricultural Engineering(ATB), Potsdam, Germany</i> , ² <i>University of Sao Paulo, Brazil</i>
[P3.120]	It's always obvious afterwards; operational problems caused by not understanding fouling and cleaning P.J. Fryer, <i>University of Birmingham, UK</i>
[P3.121]	Nano-beta-carotenes: aqueous soluble variants for value addition of foods M. Bawa, M. Singh*, <i>Punjabi University Patiala, India</i>
[P3.122]	The functional agriculture in China: a novel material for functional foods L.X. Yuan*, X.B. Yin, Q.G. Zhao, <i>University of Science and Technology of China, China</i>
[P3.124]	Optimization of postharvest handling process to reduce quality loss of fresh eggplant using Taguchi technique P.E. Cortbaoui*, M.O. Ngadi, <i>McGill University, Canada</i>
[P3.125]	Evaluation of thermal degradation kinetics of quality attributes for potato and radish J. You*, H.S. Ramaswamy, <i>McGill University, Canada</i>
[P3.126]	Development of fruit based products using extrusion-drying process for special need applications B.K. Chahal*, H.S. Ramaswamy, <i>McGill University, Canada</i>
[P3.127]	Protein rich extruded snack product prepared from finger millet flour based blends S. Salunke*, H.S. Ramaswamy, <i>McGill University, Canada</i>
[P3.128]	Heat transfer during reciprocating agitation thermal processing of canned particulates in non-Newtonian fluids as affected by different process variables A. Singh*, A.P. Singh, H.S. Ramaswamy, <i>McGill University, Canada</i>
[P3.129]	Development of a new probiotic delivery system based on gelation of water-in-oil emulsions A.C. Bueno, C.S.F. Picone*, M. Michelon, R.L. Cunha, <i>University of Campinas, Brazil</i>
[P3.130]	Investigating chemical changes during shelf-life of thermal and high pressure high temperature sterilized carrot purees: a 'fingerprinting kinetics' approach B.T. kebede*, T. Grauwet, S. Palmers, C. Michiels, M. Hendrickx, A. Van Loey, <i>KU Leuven, Belgium</i>
[P3.131]	High pressure processing to extend fresh pork meat shelf life P. Freitas* ¹ , S.A. Pereira ¹ , M. Leite ² , S. Moreira ¹ , J. Afonseca ² , I. Delgadillo ¹ , J.A. Saraiva ¹ , ¹ <i>University of Aveiro, Portugal</i> , ² <i>ICM – Indústria de Carnes do Minho, Portugal</i>
[P3.132]	Green Synthesis and Characterization of Antibacterial Functionalized Cellulose Nanocomposite for Food

	Packaging Applications K.A. Alatah*, J. Athinarayanan, V.S. Periasamy, A.A. Alshatwi, <i>King Saud University, Saudi Arabia</i>
[P3.133]	Antioxidant activity of fruit products affected by novel processes and storage A. Sulaiman* ^{1,2} , M. Farid ¹ , F.V.M. Silva ¹ , ¹ <i>The University of Auckland, New Zealand</i> , ² <i>University Putra Malaysia, Malaysia</i>
[P3.134]	The importance of parameter estimation in kinetic modeling: a case study on osmotic dehydration V.P. Valdramidis* ¹ , V. Andreou ² , H.G. Haileeyesus ³ , E. Dermesonluoglu ⁴ , G. Katsaros ⁴ , P.S. Taoukis ⁴ , N.G. Stoforos ⁴ , ¹ <i>University of Malta, Malta</i> , ² <i>National Technical University of Athens, Greece</i> , ³ <i>Wolkite University, Ethiopia</i> , ⁴ <i>Agricultural University of Athens, Greece</i>
[P3.135]	Rheology of bubbly liquids based on guar and kappa/iota-hybrid carrageenan gums (Giesekus fluids) as continuous phase M.D. Torres* ^{1,2} , B. Hallmark ¹ , D.I. Wilson ¹ , ¹ <i>University of Cambridge, UK</i> , ² <i>University of Santiago de Compostela, Spain</i>
[P3.136]	Environmental impact of greek-style yogurt manufacture: a life cycle assessment of products from two different processing options A. Paredes Valencia* ¹ , C. Houssard ² , A. Doyen ¹ , M. Margni ² , Y. Pouliot ¹ , ¹ <i>Laval University, Canada</i> , ² <i>École Polytechnique de Montréal, Canada</i>
[P3.137]	Effect of drying on oscillatory rheology, pasting, thermal, and structural properties of chestnut flour doughs H. Al-Attar*, J. Ahmed, <i>Kuwait Institute for Scientific Research, Kuwait</i>
[P3.138]	Green synthesis of gold nanofluids from catechin and its characterisation K. Krishnaswamy*, V. Orsat, <i>McGill University, Canada</i>
[P3.139]	Quality evaluation of chilli during drying using image analysis and artificial neural networks R. Saengrayap* ¹ , A. Tansakul ¹ , G.S. Mittal ² , ¹ <i>King Mongkut's University of Technology Thonburi, Thailand</i> , ² <i>University of Guelph, Canada</i>
[P3.140]	Escherichia coli contamination on ready-to-eat vegetables grown in greenhouse with different soil types and irrigation methods D. Gupta*, C.A. Madramootoo, <i>McGill University, Canada</i>
[P3.141]	Physical, antioxidant and antimicrobial properties of gelatin-based films enriched with nanoemulsified cinnamaldehyde and alpha-tocopherol L-J. Pérez*, E-M. Alexandre, P-J. Sobral, <i>University of São Paulo, Brazil</i>
[P3.142]	Use of toroid cans to produce canned tuna with better quality F. Erdogdu* ¹ , B. TOKur Karakaya ² , H. Yavuz ² , E. Tugce Aksun ² , T. Tumerkan ² , ¹ <i>Ankara University, Turkey</i> , ² <i>Cukurova University, Turkey</i>
[P3.143]	Effect of drying treatment and extraction techniques on the total phenolic contents and antioxidant activity of different varieties of Greek grape pomace C. Drosou, K. Kyriakopoulou, G. Tavantzis, M. Krokida*, <i>National Technical University of Athens, Greece</i>
[P3.144]	Effect of structure on quality characteristics of processed foods V.P. Oikonomopoulou, M.K. Krokida, A. Pappa*, <i>National Technical University of Athens, Greece</i>
[P3.145]	Composition of non-structural and structural carbohydrates in plant secondary raw materials A. Vojvodic*, D. Komes, A. Belscak-Cvitanovic, A. Busic, B. Santek, <i>University of Zagreb, Croatia</i>
[P3.146]	Effect of amino acid composition of potato protein hydrolysate on lipid oxidation in soybean oil-in-water emulsions: multivariate analysis evaluation Y. Cheng*, H. Ma, J. Wu, <i>Jiangsu University, China</i>
[P3.147]	The possibility of authenticating horse meat from beef and donkey meat by fatty acids profiling J. Guo* ¹ , Z. Wang ² , L-m. Liu ¹ , Q. Wang ¹ , X-s. Xiang ² , ¹ <i>Food Science and Engineering College of Inner Mongolia Agricultural University, China</i> , ² <i>Nutrition and Food Safety Institute of Chinese CDC, China</i>
[P3.148]	Effect of α-amylase degradation on physicochemical properties of pre-high hydrostatic pressure-treated potato starch T.H. Mu*, L. Raad, <i>Chinese Academy of Agricultural Sciences, China</i>
[P3.149]	Real-time PCR assay for detection of <i>Zygosaccharomyces rouxii</i> in honey product in China H. Rao* ^{1,2} , X. Zhang ^{1,2} , X. Cai ^{1,2} , P. Fu ^{1,2} , Z. Guo ^{1,2} , S. Chen ^{1,2} , J. Zhang ^{1,2} , X. Yang ^{1,2} , ¹ <i>Beijing Exit-Entry Inspection and Quarantine Bureau, China</i> , ² <i>China National Food and Safety Supervision and Inspection Center, China</i>
[P3.150]	Lactobacillus isolated from marine fish as biopreservative strain against spoilage microbe in the preservation of fresh fish meat Y. Tuo* ¹ , S. Jiang ¹ , F. Qian ¹ , G. Mou ^{1,2} , P. Liu ¹ , Y. Guo ¹ , ¹ <i>Dalian Polytechnic University, China</i> , ² <i>Northeast Agricultural University, China</i>
[P3.151]	Impacts of infrared radiation drying on the drying kinetics and product quality of kiwifruit slices

	J. Bi*, Q. Chen, M. Zeng, X. Wu, X. Liu, Y. Jiao, <i>Institute of Agro-Products Processing Science and Technology, China</i>
[P3.152]	Multi-objective optimization and quality evaluation of short- and medium-wave infrared radiation dried carrot slices J. Bi*, Q. Chen, R. Chen, X. Liu, X. Wu, Y. Zhou, <i>Institute of Agro-Products Processing Science and Technology, China</i>
[P1.096]	Effects of HM-pectin on the casein micro-particle in blend films Y.Z. Zhuang*, U.K. Kulozik, R.G. Gebhardt, <i>Technische Universität München, Germany</i>

The following posters have been withdrawn:

P1.016, P1.029, P1.030, P1.031, P1.136, P1.138, P1.061, P1.180

P2.002, P2.019, P2.025, P2.034, P2.049, P2.054, P2.068, P2.069, P2.086, P2.128, P2.136, P2.163, P2.174

P3.005, P3.094, P3.102, P3.115, P3.123, P3.140