

# **2nd International ISEKI Food Conference**

**(ISEKI Food 2011)**

**Milan, Italy**

**31 August - 2 September 2011**

**Editors:**

**Cristina L. M. Silva  
Inês N. Ramos**

**Paola Pittia  
Sara M. Oliveira**

**ISBN: 978-1-61839-403-3**

**Printed from e-media with permission by:**

Curran Associates, Inc.  
57 Morehouse Lane  
Red Hook, NY 12571



**Some format issues inherent in the e-media version may also appear in this print version.**

Copyright© (2011) by ISEKI-Food Association (IFA)  
All rights reserved.

Printed by Curran Associates, Inc. (2012)

For permission requests, please contact ISEKI-Food Association (IFA)  
at the address below.

ISEKI-Food Association (IFA)  
Muthgasse 18  
1190 Vienna Austria

Phone: 43 1 36006 6294  
Fax: 43 1 36006 6289

[office@iseki-food.net](mailto:office@iseki-food.net)

**Additional copies of this publication are available from:**

Curran Associates, Inc.  
57 Morehouse Lane  
Red Hook, NY 12571 USA  
Phone: 845-758-0400  
Fax: 845-758-2634  
Email: [curran@proceedings.com](mailto:curran@proceedings.com)  
Web: [www.proceedings.com](http://www.proceedings.com)

# Table of contents

## CONFERENCE TOPIC: **IP**

### *Technical Programme*

#### INVITED ORAL PRESENTATIONS: **IP1-IP20**

<b>IP1</b>	Bridging research and Food & Drink Industry needs and future skills <i>Daniele Rossi</i>	25
<b>IP2</b>	New frontiers in food nutrition <i>Marisa Porrini</i>	26
<b>IP3</b>	How Europe can deliver adequate food to our citizens: Partnership involving regulators, industries and consumers <i>John Dalli</i>	27
<b>IP4</b>	Selecting and developing talents for R&D <i>Marc Dreyer</i>	28
<b>IP5</b>	Changes and perspectives in Food Studies <i>Elisabeth Dumoulin</i>	29
<b>IP6</b>	Assessment of job market needs - Track Fast_WP1 <i>Katherine Flynn, Erik Wahnström, Bárbara Ruiz Bejarano and Mona Popa</i>	30
<b>IP7</b>	Competences for PhD in food science and technology <i>Chelo González-Martínez, Cristina L.M. Silva and Rui Costa</i>	31
<b>IP8</b>	Promoting cognitive complexity in food science and technology students using revised Bloom's taxonomy - a mean to meet food industry needs <i>Victoria A. Jideani</i>	32
<b>IP9</b>	Challenges in food scientist training in a global setting <i>G. Schleining, A.Höhl and W. Kneifel</i>	33
<b>IP10</b>	Food science and technology education in the US: trends, challenges and perspectives <i>Purnendu C. Vasavada</i>	34
<b>IP11</b>	Academia's role in driving innovation and social responsibility <i>Sam Saguy, Cristina L.M. Silva, Paola Pittia and Gerhard Schleining</i>	35
<b>IP12</b>	Top Institute Food and Nutrition, combining industrial and scientific excellence in a successful public-private partnership <i>Jan Maat</i>	36
<b>IP13</b>	Nanotechnology: the word is new but the concept is old. An overview of the science and technology in food and food products at the nanoscale level <i>Rickey Y. Yada</i>	37
<b>IP14</b>	CFD simulations in food processing with digital tools <i>Ziyinet Boz, Rahmi Uyar and Ferruh Erdogdu</i>	38
<b>IP15</b>	Computational modeling as a tool to study food digestion <i>R. Paul Singh, Fanbin Kon1, Gail Bornhorst and Maria Ferrua</i>	39
<b>IP16</b>	Plasma treatment of foods: potential and evaluation <i>Oliver Schlüter</i>	40
<b>IP17</b>	Food for life - food for wellbeing <i>Karl Schebesta</i>	41

IP18	Food, health, sustainability: challenges for innovation <i>Kees de Gooijer</i>	42
IP19	Truvia™: a recent example of food ingredient innovation. Truvia® rebiana: an example of Cargill ingredient innovation <i>Didier Bonnet</i>	43
IP20	Transforming food waste into a resource: the last minute market case study <i>Andrea Segrè and Silvia Gainai</i>	44

## CONFERENCE TOPIC: S1

### Session 1: New Skills For New Jobs

#### POSTER PRESENTATIONS: P1-P20

P1	Knowledge transfer: the graduate experience of the FUSION programme in Island of Ireland food companies <i>Máí Mitchell and Peter Mitchell</i>	47
P2	Model of fruit drying by combined technology as family business for rural development <i>Mirko Babić, Ljiljana Babić, Ivan Pavkov and Milivoj Radojčin</i>	48
P3	Food scientists: the new Brazilian profession <i>Paulo Roberto de Araújo Berni and Gilma Luchazechi Sturion</i>	49
P4	Recognition of Prior Learning - Results of a WP7 activity under the ISEKI_Food 3 project <i>Marco Dalla Rosa, Rui Costa and Cristina Silva</i>	50
P5	Student mobility - a potential catalyst for research and development cooperation between universities and food industry? <i>Thomas Berger and Uwe Grupa</i>	51
P6	A model for training Food Technologists focusing on bridging the gap between academia and industry <i>Jessy Van Wyk</i>	52
P7	WPM2: Facilitating global lifelong learning in higher education in the field of food studies <i>Ingrid Bauman and Dominique Colin</i>	53
P8	Effect of processing on the functional characteristics of red beet ( <i>Beta vulgaris L.</i> ) <i>Adria C. Rivera Rojas, S. Marina González-Herrera, L. Araceli Ochoa-Martínez and Juliana Morales-Castro</i>	54
P9	Contributions of honey productive chain for the teaching of beekeeping in technical training <i>Sandra Regina Gregório and José Jonas de Melo Alves</i>	55
P10	Correlation between the labour market and vocational training of food technicians, regarding quality control in agribusiness <i>Sandra Regina Gregório and Antonio Divino Jacob</i>	56
P11	Experiences on the creation of a specialization career in Industrial Biotechnology: a case of synergistic interaction between academic and industry – oriented institutions <i>Miryam Cassanello, Alberto Díaz, Alicia Baldessari, Pilar Buera, Gabriela Cabrera, María Ángeles Cappa, Flavia Forchiassin, Jorge Muschietti, Alejandro Krimer, Julia Pettinari, Lelia Dixelio, Alicia Couto, Nancy López, Sandra Guerrero, Laura Matos and Alicia Supanitsky</i>	57
P12	Food handlers' knowledge about food handling practices at fast food restaurants in the city of Rio de Janeiro, Brazil <i>Giselle Moura Messias, Kátia Cilene Tabai and Celso Guimarães Barbosa</i>	58
P13	Social representations of the consumption of cachaça due to their productive characteristics in the course of technology, regarding the cachaça production <i>Pedro Paulo Oliveira, Sandra Regina Gregório and Luciana Helena Maia Porte</i>	59

<b>P14</b>	Self and peer assessment in food product development team projects <i>Peter Ho</i>	60
<b>P15</b>	TRACK_FAST: training requirements and careers for knowledge-based food science and technology in Europe - food industry flash animations <i>Derya Koçak, Huub Lelieveld and Fahrettin Gögüş</i>	61
<b>P16</b>	Training students in food safety and quality management based on feedback from food industry <i>Lembesi D., Dimakou Ch. and Vassiliki Oreopoulou</i>	62
<b>P17</b>	Training scientists and the industry in new tools to monitor and manage the food cold chain <i>Taoukis Petros, Tsiromi Theofania, Giannoglou Marianna, Gogou Eleni1, Dermesonlouoglou Efimia1, and Katsaros George</i>	63
<b>P18</b>	Development of e-learning modules as Innovative Food Study Materials in ISEKI_Food 3 and ISEKI_Mundus 2 Working groups <i>Mustapha Missbah El Idrissi, Ferruh Erdogan, Semih Ötles, Anna McElhatton, Paulo J. Sobral, Kristberg Kristbergsson, Jorge Oliveira and Cristina Silva</i>	64
<b>P19</b>	Practical approach to synaesthesia in a sensorial food analysis course <i>Pilar Buera, José Luis Caivano, Carolina Schebor, Verónica Busch and Mario Cueto</i>	65
<b>P20</b>	The ISEKI_Food book series <i>Anna McElhatton, Paulo Sobral, Jorge Oliveira, Mustapha Missbah El Idrissi, Ferruh Erdogan, Semih Ötles and Kristberg Kristbergsson</i>	66

## CONFERENCE TOPIC: **S2**

### *Session 2: New Tools For Research And Food Process Innovation*

#### POSTER PRESENTATIONS: **P21-P143**

<b>P21</b>	Design a multiplex PCR for simultaneous detection of rope-forming Bacillus strains in Iranian breads dough <i>Alireza Sadeghi, Seyed Ali Mortazavi and Ahmad Reza Bahrami</i>	69
<b>P22</b>	Investigating the sourdough potential for enhance microbiological shelf life and roasty aroma of traditional Lavash bread <i>Balal Sadeghi, Seyed Ali Mortazavi and Alireza Sadeghi</i>	70
<b>P23</b>	Effect of single or combined process treatments on phytic acid content of legumes <i>K. Rasha Mohamed, A. Y. Gibriel, Nagwa M. H. Rasmy and Ferial M. Abu-Salem</i>	71
<b>P24</b>	Optimization of baking cycles in industrial ovens using a change of scale framework taking into account the product properties <i>Alain Sommier, Yannick Anguy, Elisabeth Dumoulin, Juan Rojas and Marc Vignolle</i>	72
<b>P25</b>	Effect of folic acid and pantothenate on the patulin reduction in apple juice concentrates <i>Narmela Asefi</i>	73
<b>P26</b>	Validation of differential calorimetry analysis for the evaluation of oxidation of fats and oils <i>Carolina Garcia-Darras, Christophe Pradere, Jean Toutain, Alain Sommier and Maud Cansell</i>	74
<b>P27</b>	A comparative evaluation of mesophilic bacterial load in muscles of fresh ice-stored <i>Barbus grypus</i> fish by reference plate count and impedance-splitting methods <i>Ali Fazlara</i>	75
<b>P28</b>	Multiplex PCR for identifying Shiga-like toxin-producing <i>Escherichia coli</i> isolated from coldwater fishes <i>Mojtaba Bonyadian and Ebrahim Rahimi</i>	76
<b>P29</b>	Effect of temperature and maltodextrin concentration on the physicochemical properties of spray dried blackberry powder <i>Cristhiane C. Ferrari, Silvia P. M. Germer and José M. Aguirre</i>	77

<b>P30</b>	Isolation, purification and characterization of a new gum from <i>Acanthophyllum pungens</i> roots	78
	<i>Ghazaleh Milani and Kambiz Jahanbin</i>	
<b>P31</b>	Effect of ozonation and packaging on shelf life extension of fresh tomatoes during storage under refrigeration	79
	<i>Evangelia S. Karakosta, Michael G. Kontominas and Kyriakos A. Riganakos</i>	
<b>P32</b>	Influence of microbial transglutaminase on some physical and microstructural properties of cow milk coagulum supplemented with whey proteins	80
	<i>E. A. Romeih and Essam M. Hamad</i>	
<b>P33</b>	Production of fine emulsions at pilot scale	81
	<i>Christelle Turchiuli Nicolas Lemarié and Elisabeth Dumoulin</i>	
<b>P34</b>	Application of mid-infrared spectroscopy to measure quality parameters of fermented and distilled alcoholic beverages	82
	<i>Burcu Ozturk, Dila Yucesoy and Banu Ozen</i>	
<b>P35</b>	Barrier and antioxidant properties of resveratrol based bioactive edible films	83
	<i>Clara Pastor, Melanie Duarte, Amparo Chiralt, Maite Chafer and Chelo González-Martínez</i>	
<b>P36</b>	Electric mini oven with belt conveyor control in real time	84
	<i>Luis Arthur Malta Pereira, Max Vicente, Gustavo Voltani von Atzingen, Aldo Ivan Céspedes Arce, Ana Carolina Sousa Silva, Adriano Rogério Bruno Tech, Ernane José Xavier Costa</i>	
<b>P37</b>	ACE inhibitory and Ca-Binding properties of tuna cooking juice hydrolysate using protease from tuna spleen extract	85
	<i>Jirawadee Kasiwut, Pittaya Adulyatham and Wirote Youravong</i>	
<b>P38</b>	Correlation of acid value and dielectric parameters for a model vegetable oil system	86
	<i>Tjaša Prevc, Nataša Poklar Ulrih and Nataša Šegatin</i>	
<b>P39</b>	Interactions of some flavonoids with model lipid membranes	87
	<i>Barbara Berlec, Ajda Ota, Marjeta Šentjurc, Nataša Poklar Ulrih and Veronika Abram</i>	
<b>P40</b>	Cryoprotective treatment of strawberries	88
	<i>Elena Velickova, Urszula Tylewicz, Marco Dalla Rosa, Eleonora Winkelhausen, Slobodanka Kuzmanova and Federico Gómez Galindo</i>	
<b>P41</b>	.....h .....K 7k k U o# @ M U # †	
<b>P42</b>	Effect of yeast and water on bread dough rheology and microstructure	90
	<i>Rutuja Upadhyay and Anurag Mehra</i>	
<b>P43</b>	Study on the development of lactic acid bacteria in cow and sheep milk treated with ultrasound	91
	<i>Y. Kartalska, K. Dimitrova, A. Aladjadjyan and I. Zheleva</i>	
<b>P44</b>	High throughput evaluation of industrial growth conditions for industrial yeasts	92
	<i>Anita Van Landschoot, Sylvie Vandoorne, Dana Vanderputten and Gary Prescott</i>	
<b>P45</b>	Can we prevent formation of acrylamide during deep frying with antioxidants? A Bachelor thesis in collaboration with industry	93
	<i>Kristel Sniegowski, Eveline Budna, Koen De Leersnijder, Lise Loyens, Lars Pinxten, Thomas Van der Have and Myriam Meyers</i>	
<b>P46</b>	Analytical procedure for the determination of phthalates in recycled cardboard packaging materials and food simulant (Tenax)	94
	<i>Ioanna-Efpraxia Parigoridi, Konstantoula Akrida-Demertzi and Panagiotis G. Demertzis</i>	
<b>P47</b>	Rapid detection methods for viable <i>Mycobacterium avium</i> ssp. <i>paratuberculosis</i> (MAP) cells in milk	95
	<i>Sandra Weirich, Ömer Akineden and Michael Bülte</i>	
<b>P48</b>	Flow behaviour of commonly used food powders determined by powder rheometer method	96
	<i>Maja Benković and Ingrid Bauman</i>	
<b>P49</b>	Immobilized lipases catalyze the conversion of oils from coffee waste into biodiesel	97
	<i>Elisabetta De Angelis, Diana Fattor, Patrizia Spizzo, Luciano Navarini and Lucia Gardossi</i>	

P50	Rheological properties of fresh and refrigerated Asian noodles prepared from durum flour <i>D.W. Hatcher and G.G. Bellido</i>	98
P51	Trends on patenting the methods of production of galactooligosaccharides <i>Anastasia Rodnaya and Aleksey Lodygin</i>	99
P52	Effects of chilled storage, vacuum and modified atmosphere packaging on quality of meagre, <i>Argyrosomus regius</i> (Asso, 1801) fillets: a combined experimental and predictive approach <i>Ismail Yüksel Genç, Eduardo Esteves, Jaime Anibal and Abdullah Diler</i>	100
P53	Relationship between wheat flour characteristic and sponge cake-making performance <i>Malena Moiraghi, Esther de la Hera, Alberto E. León, Gabriela T. Pérez and Manuel Gómez</i>	101
P54	Enzymatic lactose hydrolysis in whey permeate <i>Aleksey Lodygin, Svetlana Lodygina, Ivan Evdokimov, Nikita Donskoy and Anton Vardanyan</i>	102
P55	Shelf life of refrigerated Ultra High Pressure Homogenized-treated vegetable beverages <i>Fabio Políseli-Scopel, Dora Valencia, Manuela Hernandez-Herero, Buenaventura Guamis and Victoria Ferragut</i>	103
P56	<i>Ringing evaluation</i> : an analytical tool to measure a visual quality defect <i>Alessandra Arecchi1*, Thomas Zwick1, Gabriela Badolato1 and Loni Schweikert</i>	104
P57	Effect of plant extracts on colour in frankfurters manufactured without sodium nitrite and sodium ascorbate during chill storage <i>J. Viguera, F. Solano, M. Armenteros, D. Morcuende and M. Estévez</i>	105
P58	Control of <i>Escherichia coli</i> O157:H7 on leafy greens using a bacteriophage cocktail and MAP <i>Ipek Goktepe, Olcay Boyacioglu, Manan Sharma and Alexander Sulakvelidze</i>	106
P59	Extrusion parameters influence on isolate soy protein and vital gluten meat extender obtained by high moisture extrusion process <i>Marcio Schmiele and Yoon Kil Chang</i>	107
P60	Innovative solutions in food science involving designers, users and food specialists <i>Hafís Sunna Hermannsdóttir, Anna Marie Fisker and Poul Henning Kirkegaard</i>	108
P61	Amazon caiman meat for commercial cut production: characterization for food process innovation <i>Augusto Kluczkowski Junior, Ariane Mendonça Pacheco, Fabio Markendorf, Ronis Da Silveira and Fabio Tonisi Moroni</i>	109
P62	Application of bio decontamination systems and techniques to food <i>E. Pavoni, S. D'Amico, E. Galuppini, F. Giuradei, V. Nolli, M. N. Losio and P. Boni</i>	110
P63	Sensory analysis of fruits and food products of different persimmon species ( <i>Diospyros spp.</i> ) <i>Olga Grygorieva, Jan Brindza, Vladimír Vietoris, Lucia Kucelová, Dezider Tóth and Miroslava Hricová</i>	111
P64	Behaviour of <i>Pseudomonas fluorescens</i> in two different types of mozzarella cheese <i>V. Ruggiero, S. D'Amico, L. Bodei, E. Oliverio, P. Daminelli, B. Bertasi and G. Finazzi</i>	112
P65	Development of a rheological prediction model for food suspensions and emulsions <i>Hasan Murat Velioğlu, İsmail Hakkı Boyacı and Şefik Kurultay</i>	113
P66	Evaluation of an anaerobic sequencing biofilm batch reactor (ASBBR) mixed by recirculation for dairy effluents treatment <i>Mayara S. Figueiredo, Pedro. A. S. Silva, Roberta S.S. Santana, Rogers Ribeiro, Samantha C. Pinho and Giovana Tommaso</i>	114
P67	Sorption properties of alginate-pectin composite edible films <i>Sabina Galus, Anna Turska and Andrzej Lenart</i>	115
P68	Determination of internal quality of freeze-damaged citrus fruit via UV-radiation <i>Inga Huisman and Uwe Grupa</i>	116
P69	Ultra-short gas-phase pulsed corona discharge technology for VOCs abatement for food preparation industry <i>A. Gregor, N. Martin, A. Lilley, B. McKenna, G. Schleinig, G. Surzenkov, L. Lundberg6 and M. Tapola</i>	117

P70	Comparative study of the pumping quality between a rotary lobe pump and a newly developed centrifugal pump on the basis of the suspension cheese curd-whey <i>Christian Schmitt and Uwe Grupa</i>	118
P71	Links between Polish food industry and science <i>Iwona Szczepaniak and Marek Wigier</i>	119
P72	Encapsulation of lipid-soluble functional food ingredients in commercial yeast cells <i>Adrian Czerniak, Łukasz Łakowiecki and Tomasz Jankowski</i>	120
P73	Modelling and optimization of ethyl butyrate production by response surface methodology <i>Carla Grosso, Suzana Ferreira-Dias and Paula Pires-Cabral</i>	121
P74	Inhibitory effect of selective agents in ALOA on growth kinetics of <i>Listeria ivanovii</i> colonies <i>Natthiga Saeteaw, Siripilin Kosonpisit, Ruamporn Liamkaew and Aluck Thipayarat</i>	122
P75	Evaluation of Oxford and OCLA agars to enhance isolation and colony growth kinetics of <i>Listeria innocua</i> <i>Natthiga Saeteaw, Ruamporn Liamkaew, Pattarin Supanivatin and Aluck Thipayarat</i>	123
P76	Role of carbon and nitrogen sources to enhance the growth of <i>Listeria spp.</i> during non-selective enrichment <i>Siripailin Kosonpisit, Ruamporn Liamkaew, Natthiga Saeteaw and Aluck Thipayarat</i>	124
P77	The MoniQA Network of Excellence <i>A. Höhl, G. Schleining, D. Spichtinger, R. Poms and W. Kneifel</i>	125
P78	Decontamination of aflatoxin M <sub>1</sub> in milk by <i>Saccharomyces cerevisiae</i> <i>Carlos Corassin, Fernanda Bovo, Roice Rosim and Carlos Oliveira</i>	126
P79	Thermal food processing optimization: algorithm and software <i>Alik Abakarov</i>	127
P80	Killer activity and ethanol tolerance of <i>Saccharomyces cerevisiae</i> isolates <i>David Santo, Susana Barros and Célia Quintas</i>	128
P81	Survivability of <i>Listeria ivanovii</i> under different inhibitory stresses during selective enrichment in suspended cell cultivation <i>Pattarin Supanivatin, Siripailin Kosonpisit, Natthiga Saeteaw and Aluck Thipayarat</i>	129
P82	Alternative enrichment media to resuscitate and multiply <i>Listeria ivanovii</i> for industrial food samples <i>Siripailin Kosonpisit, Pattarin Supanivatin, Natthiga Saeteaw and Aluck Thipayarat</i>	130
P83	Academia, government and industry: state-funded innovation support for the South African food landscape <i>Larry Dolley</i>	131
P84	Physical and oxidative stability of whey protein oil-in-water emulsions stabilized by ultra high pressure homogenization: effect of pressure and protein concentration on emulsion characteristics <i>Essam Hebishy, Martin Buffa, Victoria Ferragut, Buenaventura Guamis and Antonio-José Trujillo</i>	132
P85	Quality aspects and critical process parameters in plasma treatment of fresh produce <i>Matthias Baier, Werner B. Herppich, Jörg Ehlbeck, Dietrich Knorr and Oliver Schlüter</i>	133
P86	Antimicrobial effect of chitosan-essential oils films on minced pork meat <i>Jeannine Bonilla, Lorena Atarés, Amparo Chiralt and Maria Vargas</i>	134
P87	Study of different wall material combinations in the microencapsulation of flaxseed oil by spray drying <i>Helena C. F. Carneiro, Renata V. Tonon, Carlos R. F. Grosso and Miriam D. Hubinger</i>	135
P88	.....y . . . . . 'U . . . . . 7 " # # 'k k ' # \	136



<b>P89</b>	Comparative survey of <i>Salmonella</i> contamination in Hamur fish ( <i>Epinephelus coioides</i> ) in Khouzestan coastal regions of south west Iran <i>Ali Fazlara, Hossein Zolgharnain, Ali Akbar Rasekhi and Tayebeh Zeinipour</i>	137
<b>P90</b>	Control of foodborne pathogens using bacteriophages, with a little help from our friends <i>J. A. Hudson, B. Bigot, C. Billington, L. McIntyre, T. Wilson, A. Premaratne, S. Brandt, W.J. Lee and J.A. Heinemann</i>	138
<b>P91</b>	Potential of ultraviolet (UVC) and far infrared (FIR) radiation as an alternative technique for surface pasteurization of black pepper seeds <i>S. Belgin Erdođdu and H. İbrahim Ekiz</i>	139
<b>P92</b>	Effect of combined preservative methods on browning of Avocado spread <i>Tsietsie Ephraim Kgatla and Justice Sifelani</i>	140
<b>P93</b>	Analytical approach to describe the reaction mechanism of Zn-Protoporphyrin IX formation in pork meat <i>A. Ghadiri Khozroughi, M. Felgentreu, L. Kroh and O. Schlüter</i>	141
<b>P94</b>	Addition of xylanase and glucose oxidase to gluten-soy protein mixture: effect on the chemical interaction and creep properties <i>Paola Rocca, Pablo D. Ribotta, Gabriela T. Pérez and Alberto E. León</i>	142
<b>P95</b>	Effect of high pressure homogenization and heat treatment on physicochemical properties of almond and hazelnut beverages <i>N. Bernat, M. Chafer, A. Chiralt and C. Gonzalez-Martinez</i>	143
<b>P96</b>	Characterisation of European cranberry bush ( <i>Viburnum opulus</i> ) berry juice using electronic tongue and electronic eye <i>Vilma Kraujalytė, Ramunė Bobinaitė, Petras Rimantas Venskutonis and Laima Česonienė</i>	144
<b>P97</b>	Effects of antioxidants application on lipid oxidation of traditional tuna sausage during storage <i>Rita Sousa, Rui Pedrosa and Maria M. Gil</i>	145
<b>P98</b>	Add value on the marine resources in the west region of Portugal: nutritional characterization of <i>Balistes capriscus</i> <i>Tiago Simões, João Carvalho, Ana Sousa, Maria M. Gil, Rui Pedrosa and Carla Tecelão</i>	146
<b>P99</b>	Contactless inline impedance measurements for the detection of heart rot of apples <i>Frank Euring, Winfried Russ, Winfried Wilke and Uwe Grupa</i>	147
<b>P100</b>	Evaluation and enhancement of nutrient composition in the enrichment media for <i>Salmonella typhi</i> cultivation <i>Juthamas Khueankhancharoen and Aluck Thipayarat</i>	148
<b>P101</b>	Effect of far infrared treatment on peanut texture <i>Esmá Eser, S. Belgin Erdođdu, T. Koray Palazođlu and H. İbrahim Ekiz</i>	149
<b>P102</b>	Growth kinetics of <i>Salmonella</i> spp. and competing bacteria in Rappaport-Vassiliadis medium using micro-reactor cultivation <i>Juthamas Khueankhancharoen and Aluck Thipayarat</i>	150
<b>P103</b>	Impact of cold plasma on quality-determining ingredients in apple juice <i>Björn Surowsky, Falk Zülicke, Henry Jäger, Oliver Schlüter and Dietrich Knorr</i>	151
<b>P104</b>	Thermal extraction of chicken broth to support nutrient requirements of <i>Salmonella anatum</i> during pre-enrichment <i>Settawitt Somposasain, Pattarin Supanivatin, Juthamas Khueankhancharoen and Aluck Thipayarat</i>	152
<b>P105</b>	Comparison of alternative enrichment broths using indigenous protein sources to cultivate <i>Salmonella anatum</i> <i>Settawitt Somposasain, Pattarin Supanivatin, Juthamas Khueankhancharoen and Aluck Thipayarat</i>	153
<b>P106</b>	A study on fluorescence-based monitoring of microbial contaminations during automated dissection in meat production <i>Julia Durek, Antje Fröhling, Olivier Paquet-Durand, Camila Catalan, Carlos A.F. de Oliveira and Oliver Schlüter</i>	154

<b>P107</b>	<b>Influence of the addition of soy protein isolate, modified egg albumin and pre-gelatinized rice flour on native rice flour pasting properties</b>	<b>155</b>
	<i>Leandra Zafalon Jaekel, Patricia Mello Garrido Ishida, Marcio Schmiele, Yoon Kil Chang and Caroline Joy Steel</i>	
<b>P108</b>	<b>Innovative image analysis applications for graduate and undergraduate biotechnology and food science classes</b>	<b>156</b>
	<i>Marcela Agudelo-Laverde, Patricio Santagapita, Abel Farroni and Pilar Buera</i>	
<b>P109</b>	<b>Modeling of non-thermal technologies treated juices - impact on safety and quality</b>	<b>157</b>
	<i>Nicolas Meneses, Angie Martínez, Henry Jaeger and Dietrich Knorr</i>	
<b>P110</b>	<b>Drying characteristics of nutmeg kernel applying tempering intermittently</b>	<b>158</b>
	<i>Louis R. Djakaria and Hadi K. Purwadaria</i>	
<b>P111</b>	<b>Physico-chemical and thermal properties of taro (<i>Colocasia esculenta</i>) powders as affected by state of maturity at harvest and drying method</b>	<b>159</b>
	<i>Carl Mbofung, Himeda Maclouf, Nicolas Y. Njintang, Richard M. Nguimbou, Joel Scher and Balaam Facho</i>	
<b>P112</b>	<b>Entrapment of Mexican in alginate beads: preparation, activity and operational stability</b>	<b>160</b>
	<i>Grisel Flores-Miranda, Roberto Briones-Martínez, Maria del Carmen Oliver-Salvador, Jorge Yáñez-Fernández</i>	
<b>P113</b>	<b>Identification of the optimal level of damaged starch upon wheat grinding by a fractionation/reconstitution experiment: a case of collaborative study between academic and industrial research</b>	<b>161</b>
	<i>Giampiero Sacchetti, Salvatore Rapino, Carla Di Mattia, Lilia Neri and Dino Mastrocola</i>	
<b>P114</b>	<b>Monitoring milk coagulation of cow, sheep and goat milk mixtures using a light backscatter fiber optic sensor</b>	<b>162</b>
	<i>Ahmed Abdel-Gawad Eid, Victoria Ferragut, Buenaventura Guamis, Manuel Castillo</i>	
<b>P115</b>	<b>Red Laser Light modulation influence on seedlings of eggplant (<i>Solanum melongena</i> sp.- variety "Dragaica")</b>	<b>163</b>
	<i>Silvana Dănăilă-Guidea, Petru Niculiță, Esofina Ristici, Mona Popa, Marian M. Ristici, Floarea Burnichi, Mihaela Draghici and Mihaela Geicu</i>	
<b>P116</b>	<b>Research on encapsulation systems for the industrial development of functional food products</b>	<b>164</b>
	<i>Peggy Ponce-Cevallos, Florencia Mazzobre, Cristina dos Santos, Beatriz Elizalde, Sandra Lazzaroni, Yanina Pavón, Sergio Rozycki and Pilar Buera</i>	
<b>P117</b>	<b>Bactericidal effects of electrochemically activated water – inactivation kinetics and mechanisms</b>	<b>165</b>
	<i>Henry Jäger, Antje Fröhling, Antje Gruber, Oliver Schlüter, Antje Schulz, Erik Voigt and Dietrich Knorr</i>	
<b>P118</b>	<b>Effect of gums influence on the quality of bread made with flour of poor technological properties</b>	<b>166</b>
	<i>Svetlana Palivoda, Vera Urchak and Tatjana Golikova</i>	
<b>P119</b>	<b>Improvement of the reconstitution properties of baby food powders</b>	<b>167</b>
	<i>Karolina Szulc, Katarzyna Nowakowska and Andrzej Lenart</i>	
<b>P120</b>	<b>A NMR approach to understand water behaviour on chitosan/ glycerol films</b>	<b>168</b>
	<i>Joana F. Fundo, Pedro Almeida, Alexandra Carvalho, Mafalda A.C. Quintas, Gabriel Feio and Cristina L. Silva</i>	
<b>P121</b>	<b>Using of capillary electromigration methods for determination of impact of cows diet composition on the production and composition of milk caseins</b>	<b>169</b>
	<i>Miloš Dvořák, Milena Vespalcová and Ludmila Křížová</i>	
<b>P122</b>	<b>Application of microwave toroidal cavity resonators for conditioning of food industry wastewater sludge</b>	<b>170</b>
	<i>Sándor Beszedes, Lajos Ludányi, Petra Veszelovszki, Cecilia Hodúr and Gábor Szabó</i>	
<b>P123</b>	<b>Molecular distillation for the physical refining of rice bran oil</b>	<b>171</b>
	<i>Jiang Shaotong and Pang Min</i>	
<b>P124</b>	<b>Genetic resources and intellectual property rights: research and development implications for Botswana's National Food Technology Research Centre</b>	<b>172</b>
	<i>Selalelo M. Mpotokwane, Annastacia N. Nkwe-Mosele and Bernard T. Bulawayo</i>	

<b>P125</b>	Bridging the academy research and agribusiness in the recovering of byproducts from swine farming <i>Estela Nunes, William Arenhardt, Janaina C. Pasqual</i>	173
<b>P126</b>	Production and characterization of omega-3 carrying solid-lipid nanoparticles <i>B. Kristinsson, T. Helgason, J. Weiss and K. Kristbergsson</i>	174
<b>P127</b>	Effect of roasting on the levels of functional compounds in a novel tropical herb tea made from leaves of <i>Apocynum cannabinum</i> (L.) <i>Carl M.F. Mbofung and Romelle Feumba Dibanda</i>	175
<b>P128</b>	Use of energy saving systems in small artisanal food productions. "Solar candies": a traditional product made up through a solar drying system. Comparison between the traditional and the innovative technique <i>Marcello della Campa, Alexa Avitabile Leva, Gianni Bertolo and Andrea Maestrelli</i>	176
<b>P129</b>	Freeze-thaw stability of oil-in-water emulsions with layer by layer technique using sodium caseinate and chitosan-pectin polymers <i>Thora Arnadottir, Kristberg Kristbergsson and Julian McClements</i>	177
<b>P130</b>	Texture characterization of spray dried capsules before and after $\alpha$ -tocopherol extraction and its relation with the atomization process <i>Maria-Ximena Quintanilla, Cynthia Cano, Amor Monroy, Liliana Alamilla, José-Jorge Chanona, Humberto Hernández, Antonio Jimenez and Gustavo-Fidel Gutiérrez</i>	178
<b>P131</b>	Proteases recovery from <i>Jacaratia mexicana</i> cell culture by ultrafiltration <i>Sergio-García Salas, Denisse Navarrete-Gutiérrez, Elias O. Gómez- Montes, Jorge Yáñez-Fernández, Carlos Orozco-Alvarez and Maria del Carmen Oliver-Salvador</i>	179
<b>P132</b>	Knowledge transfer – driver for innovation in food processing <i>Kerstin Lienemann</i>	180
<b>P133</b>	Bioactive compounds of phenolic extracts from grape skins and seeds <i>Kajetan Trošt, Branka Mozetič Vodopivec, Melita Sternad Lemut, Katja Jug, Peter Raspor and Sonja Smole Možina</i>	181
<b>P134</b>	Effect of using starch on off-odours retention in tuna dark meat <i>M. Junsı, W. Usawakesmanee and S. Siripongvutikorn</i>	182
<b>P135</b>	Application of thermoluminescence, electron spin resonance and GC/MS methods for the detection of non-approved foods to irradiation in Korea <i>Yeon-Hwa Kwak, Ho-Won Chang, Hee-Sook Lee, So-Young Won, Yoon-Jung Kang, Hwee-Jae Lee, Mi-Kyoung Jin, Kyoung-Youl Kim, Jae-I Kim and Young-Mi Jang</i>	183
<b>P136</b>	Optimization and physicochemical characterization of enzymatic hydrolysates of proteins from co-products of Atlantic salmon and Yellowtail kingfish <i>Shan He, Chris Franco and Wei Zhang</i>	184
<b>P137</b>	Elaboration and characterization of chitosan: quinoa protein blend films: effect of pH and various protein concentrations <i>Carolina Valenzuela, Lilian Abugoch and Cristian Tapia</i>	185
<b>P138</b>	Agroindustrial residues of guava fruit used in the baking of energy bar added with probiotic <i>Jonathan Nathaniel Cervantes-Zurita, María Elena Sánchez-Pardo and Alicia Ortiz-Moreno</i>	186
<b>P139</b>	Structural changes of dough after part-baking and rebaking of French bread made with whole wheat flour <i>Eveline Lopes Almeida, Vivaldo Silveira Junior and Yoon Kil Chang</i>	187
<b>P140</b>	Determination of presence of aflatoxin in dried figs using image processing and artificial neural networks <i>Hasan Murat Velioğlu, İsmail Hakkı Boyacı and Şefik Kurultay</i>	188
<b>P141</b>	Rheological properties of mayonnaise prepared using xanthan gum obtained by hydrolyzed rice bran fermentation <i>Ahmet Şükrü Demirci, Tuncay Gümüş and Muhammet Arıcı</i>	189

P142	Encapsulation of $\beta$ -carotene in solid lipid particles: a comparison between micro and nano systems <i>Graziela Gomes, Thaís Borrin, Izabella Simplicio and Samantha Pinho</i>	190
P143	Identification of foodborne yeasts using culture-independent methods <i>Ayşe Handan Baysal</i>	191

### CONFERENCE TOPIC: S3

#### Session 3: Food For Wellbeing: An International Perspective 345

#### POSTER PRESENTATIONS: P144-P222

P144	Fatty acid composition of Iranian red grape (Shahani) seed oil <i>Ainaz Alizadeh and Leila Rofehgarinejad</i>	195
P145	Influence of the addition of defatted okra seed ( <i>Abelmoschus esculentus</i> Moench) flour on the chemical composition and functional properties of plantain ( <i>Musa paradisiaca</i> Linn) flour <i>Adetuyi Olutope Foluso, Ajala Lola and Ibrahim Tesleem Adewale</i>	196
P146	Thermal and rheological behavior of selected Iranian honeys <i>Ghoncheh Milani and Kambiz Jahanbin</i>	197
P147	Bitter orange distillation: determination of key odorants and key process steps leading to product innovation <i>Sophie Deterre, Barbara Rega, Julien Delarue, Martine Decloux and Pierre Giampaoli</i>	198
P148	Consumer driven seafood product development targeting young adults <i>Themistoklis Altintzoglou and Joop Luten</i>	199
P149	Functional food with chitosan in erosion damage of the gastric mucosa in rats <i>I.A. Evdokimov, R.O. Budkevich, J.V. Buchakhchyan, L.R. Alieva and E.V. Budkevich</i>	200
P150	Antioxidant activities of Thai hot curry paste extract and its ingredients <i>Sukanya Settharaksa, Akkasit Jongjareonrak, Preeya Hmadhlu, Worrapanit Chansuwan and Sunisa Siripongvutikorn</i>	201
P151	Inclusion of students in providing nutrition recommendation for pupils and secondary school students <i>Milena Suwa Stanojević and Katarina Smole</i>	202
P152	Development a new tortilla with the blend quality protein maize and black bean: dietary fiber and starch digestibility studies <i>Luis A. Bello-Perez, Eva M. Grajales-Garcia and Perla Osorio-Diaz</i>	203
P153	Healthgrain: the role of international collaboration in food-based interventions <i>Ruth Price and Robert Welch</i>	204
P154	Effect of turmeric barbecue seasoning, sa-te paste, on marinade white shrimp ( <i>Litopenaeus vannamei</i> ) <i>Sunisa Siripongvutikorn, Busara Prasartong, Veerachai Pecharatong, Worapong Usawakesmanee and Saowakon Wattanajun</i>	205
P155	Effect of fructooligosaccharide on physicochemical and sensory properties of reduced-fat fermented cooked sausages <i>Bibiana Alves dos Santos, Paulo Cezar Bastianello Campagnol and Marise Aparecida Rodrigues Pollonio</i>	206
P156	Preliminary studies regarding the manufacturing of bread products with healthy effects <i>Alina Culetu, Marta Zachia, Elena-Marilena Pruteanu, Alexandra Decu, Nastasia Belc and Gabriela Vlasceanu</i>	207
P157	Syneresis reduction in “panela” type cheese due to addition of oat fiber <i>A. B. Gutiérrez-Ortega, M. E. Sánchez-Pardo, V. Cortés-Viguri, D. Meneses-Guarneros and E. Jiménez- García</i>	208
P158	Comparison of conventional and ultrasound assisted extraction of functional oligosaccharides from selected vegetables <i>Ruzica Jovanovic-Malinovska, Slobodanka Kuzmanova and Eleonora Winkelhausen</i>	209

P159	Optimization of reaction parameters for enzymatic synthesis of new glucoside of vanillyl alcohol and evaluation of its antioxidant properties <i>Dušan Veličković, Aleksandra Dimitrijević, Filip Biheleović, Dejan Bezbradica, Ratko Jankov and Nenad Milosavić</i>	210
P160	Sodium chloride content of bread from in-store bakeries and the effect of reduction and substitution on quality <i>Margret S. Kujinga and Afam I. Jideani</i>	211
P161	Nutritional enhancement of indigenous Ramonnana cowpeas through solid state mold fermentation <i>Pulane Mswela, Gaamangwe Maruatona, Samuel Leareng, Bernard Bulawayo and Lewis Ezeogu</i>	212
P162	Development of a new functional cheese: low-cholesterol, low-salt with potential probiotic and antihypertensive effects - generation of consumer expectations <i>Clara Talens, Iban Sagardía and Maruxa Garcia</i>	213
P163	Enzymes addition to gluten-free breads: effects on starch and protein fractions and bread quality <i>Lorena S. Sciarini, Pablo D. Ribotta, Alberto E. León and Gabriela T. Pérez</i>	214
P164	Study of the concentration of lycopene from the pulp of papaya ( <i>Carica papaya</i> L.) by ultrafiltration on a pilot scale <i>Juliana Paes and Luiz Antônio Viotto</i>	215
P165	Characterization of lupin protein-enriched bread aroma profile <i>Adamantini Paraskevopoulou, Andreas Chrysanthou and Maria Koutidou</i>	216
P166	Effects of the regular intake of yacon root ( <i>Smallanthus sonchifolius</i> ) on the TNBS-induced colitis in mice <i>Grethel T. Choque Delgado, Rodolfo Thomé, Dirce Lima Gabriel, Wirla M. S. C. Tamashiro and Glaucia M. Pastore</i>	217
P167	Effect of inulin and oat fibre incorporation on technological quality of cookie <i>Mariana Gastaldo, M. Eugenia Steffolani, Alberto E. León and Pablo D. Ribotta</i>	218
P168	The food texture, a challenge for the future <i>Gabriela Iordachescu, Mirela Praisler, Gabriela Vlasceanu and Victor Radu Ceaus</i>	219
P169	Is powder Guarana ( <i>Paullinia cupanna</i> ) a safety ingredient for the beverage industries concerning Ochratoxin A? <i>Ariane Mendonça Pacheco, Ana Claudia Santos and Maristela Martins</i>	220
P170	Wild mushrooms as a potential source for antioxidant and antimicrobial agents <i>Lina Smolskaite, Thierry Talou and Petras Rimantas Venskutonis</i>	221
P171	Morphological characteristics of bee pollen collected from rape ( <i>Brassica napus</i> L. var. <i>napus</i> ) as a potential raw material for food production <i>Ján Brindza, Daniel Bíro, Vladimír Vietoris, Lucia Kucelová, Radovan Ostrovský, Beáta Stehliková and Dezider Tóth</i>	222
P172	Revitalisation of traditional knowledge on original land-varieties of squash ( <i>Cucurbita</i> spp.) exploitation in agro-food branches <i>Ján Brindza, Ján Sajbidor, Vladimír Vietoris, Lucia Kucelová, Anna Tirpáková and Dezider Tóth</i>	223
P173	Using hazelnut testa in bread and cookie production <i>Kadir Gürbüz Güner and Serap Duraklı Veliöğlu</i>	224
P174	Quality of fatty acids of bocaiuva ( <i>Acrocomia aculeata</i> (Jacq.) Lodd.): flour and kernel oils <i>Cláudia Leite Munhoz, Eliana Janet Sanjinez-Argandoña, Iriani Rodrigues Maldonade, Rita de Cássia Avellaneda Guimarães, Vanessa Taís Nozaki, Luiz Henrique Viana, Priscila Aiko Hiane, Maria Lígia Rodrigues Macedo</i>	225
P175	Effect of process conditions on aged black garlic <i>Taynara Camilo de Macedo, Iriani Rodrigues Maldonade, Deusanio Gonçalves Mendes and Nathalie Alcantara Ferreira</i>	226
P176	Cooking time before and after soaking and iron and zinc contents in cowpea ( <i>Vigna unguiculata</i> L. Walp.) cultivar BRS Aracê <i>Lucia Maria Jaeger de Carvalho, Elen Jesus Pereira, Sidinea Cordeiro de Freitas, Daniela Soares Viana, Marília Regini Nutti, Maurisrael M. Rocha, Kaesel Damasceno-Silva and José Luiz Viana de Carvalho</i>	227
P177	Antioxidant capacity in cagaita fruit ( <i>Eugenia dysenterica</i> DC) using the oxygen radical absorbance capacity (ORAC) assay <i>Ediane Maria Gomes Ribeiro, Daniela Soares Viana, Patrícia Barros Gomes, Lucia Maria Jaeger de Carvalho, Hilda Duval Barros and Mirian Ribeiro Leite Moura</i>	228

<b>P178</b>	Assessment of total carotenoids, $\alpha$ and $\beta$ -carotene and, cis $\beta$ -carotene isomers in pumpkin ( <i>Cucurbita moschata</i> Duch.) cooked with sugar addition <i>Lucia Maria Jaeger de Carvalho, Ronoel Luiz de Oliveira Godoy, Sidney Pacheco, Samara Assumpção, Patricia Barros Gomes, Rafaela Rainho Fontes, Mariana Cunha Nunes, Marcelle Globa, Ediane Maria Gomes Ribeiro, Semiramis S.S.Ramos, Jose Luiz Viana de Carvalho and Marilia Regini Nutti</i>	229
<b>P179</b>	Effects of phosphorus fertigation on yield and quality of melon fruit ( <i>Cucumis melo</i> L.) <i>Fabio Stagnari, Maria Martuscelli, Carla Di Mattia, Stefano Speca, Lorella Di Giuseppe, Dino Mastrocola and Michele Pisante</i>	230
<b>P180</b>	Extraction and characterization of citrus seed oil <i>Patrícia Nunes and Paula Pires-Cabral</i>	231
<b>P181</b>	Influence of the agriculture on elemental content of vineyard components and total antioxidant activity of czech wines (pilot study) <i>Jaromír Pořízka, Pavel Diviš and Jiřina Omelková</i>	232
<b>P182</b>	Iron and zinc contents in raw cowpea ( <i>Vigna unguiculata</i> L. Walp.) <i>Lucia Maria Jaeger de Carvalho, Elen Jesus Pereira, Sidinea Cordeiro de Freitas, Daniela Soares Viana, Marilia Regini Nutti, Maurisrael M. Rocha, Kaesel Damasceno-Silva and José Luiz Viana de Carvalho</i>	233
<b>P183</b>	Assessment of total carotenoid, $\alpha$ and $\beta$ -carotene and cis isomers in raw <i>Cucurbita moschata</i> Duch <i>Lucia Maria Jaeger de Carvalho, Ronoel Luiz de Oliveira Godoy, Sidney Pacheco, Samara Assumpção, Patricia Barros Gomes, Rafaela Rainho Fontes, Mariana Cunha Nunes, Marcelle Globa, Ediane Maria Gomes Ribeiro, Semiramis S. S. Ramos, Jose Luiz Viana de Carvalho and Marilia Regini Nutti</i>	234
<b>P184</b>	Determination of minerals in burgers with low sodium contents <i>Gilberto Soares Moreno, Lucia Maria Jaeger de Carvalho, Sidinea Cordeiro de Freitas, Adriano Gomes da Cruz, Miriam Ribeiro Leite Moura and Gabriela Rodrigues de Souza</i>	235
<b>P185</b>	Food biotechnology: the state of the art on the impact of transgenic soja on safety <i>Ninino Federico</i>	236
<b>P186</b>	<i>Digitaria exilis</i> (acha/fonio), <i>Digitaria iburua</i> (iburufonio) and <i>Eluesine coracana</i> (tamba/finger millet) - cereal grains with potential in developing economy <i>Afam I. Jideani</i>	237
<b>P187</b>	Addition of golden flaxseed ( <i>Linum usitatissimum</i> L.) flour and oil in beef hamburger: sensory attributes of quality <i>Daiana Novelo and Marise Aparecida Rodrigues Pollonio</i>	238
<b>P188</b>	A new type of low-salt soy sauce <i>Rie Kuramitsu</i>	239
<b>P189</b>	Shelf-life evaluation of dark chocolate with phytosterols <i>Igor Passos Sene, Gabriela C. Marson, Denise C.P. Jardim and Priscilla Efraim</i>	240
<b>P190</b>	Application of lysine, disodium guanylate and disodium inosinate in salami with reduced sodium <i>Paulo Cezar Bastianello Campagnol, Bibiana Alves dos Santos, Nelcindo Nascimento Terra and Marise Aparecida Rodrigues Pollonio</i>	241
<b>P191</b>	Glycaemic index and glycaemic load of a cracker targeting diabetic populations <i>Sagarika Ekanayake, Nishantha Perera, Anura Senarathna, Nayana Rathnayake and Trevin Fernando</i>	242
<b>P192</b>	Loquat's pulp, seed and peel characterization ( <i>Eriobotrya japonica</i> Lindl) <i>A. Ortiz-Moreno, Y. Chávez-Reyes and L. Dorantes-Álvarez</i>	243
<b>P193</b>	Nutritional quality and antioxidant capacity of three commercial freeze-dried açai pulps from Rio de Janeiro/Brazil <i>Jacqueline Carvalho-Peixoto, Lara Azevedo Smiderle, Janclei Coutinho, Rogério Santos Aguiar, Alessandra F. Tabanela Sant'Ana, Lucia Maria Jaeger de Carvalho, Nancy dos Santos Barbi, Miriam Ribeiro Leite Moura</i>	244
<b>P194</b>	Time and temperature influence on the alcoholic and aqueous extraction of pequi ( <i>Caryocar brasiliense</i> Camb.) natural antioxidants <i>Mariana T. C. Machado, Beatriz C.B.S. Mello and Miriam D. Hubinger</i>	245
<b>P195</b>	Milk consumption in Brazil: an assessment of the nutritional composition and prices in Rio de Janeiro markets <i>Patricia Jorge da Silva, Lucia Helena Pinto Bastos, Hilda Duval Barros and Lucia Jaeger de Carvalho</i>	246
<b>P196</b>	Overview food safety and nutrition in infant formulas, in Brazil and the world <i>Edilene Rodrigues do Nascimento, Bernardete Ferraz Spisso, Hilda Duval Barros and Lucia Jaeger de Carvalho</i>	247



<b>P197</b>	Study consumer exposure to plasticizers di-(2-ethylhexyl) adipate and phthalate added PVC films used for packaging fatty foods <i>Hilda Duval Barros, Lucia Jaeger de Carvalho, Fábio Silvestre Bazílio, Helena Zamith and Shirley Abrantes</i>	248
<b>P198</b>	Chronological study with samples of cheese in packaging PVC film <i>Hilda Duval Barros, Lucia Jaeger de Carvalho, Fábio Silvestre Bazílio, Helena Zamith and Shirley Abrantes</i>	249
<b>P199</b>	Towards improved food allergen management: a multi-disciplinary and multi-stakeholder approach <i>Roland Poms</i>	250
<b>P200</b>	Identification of fatty foods with contamination possibilities by plasticizers from PVC film packaging <i>Hilda Duval Barros, Lucia Jaeger de Carvalho, Fábio Silvestre Bazílio, Helena Zamith and Shirley Abrantes</i>	251
<b>P201</b>	Elemental analysis of Turkish wines <i>Ilknur Sen and Figen Tokatli</i>	252
<b>P202</b>	Usage of some medical herbs in aromatized grape juice production <i>Mehmet Gülcü and Kadir Gürbüz Güner</i>	253
<b>P203</b>	Analytical evaluation of six monovarietal virgin olive oils from Kruja region in Albania <i>Dritan Topi, Fadil Thomaj, Ariola Bacu, Ana P. Carvalho and Ana M. Gomes</i>	254
<b>P204</b>	Screening of free radical scavengers in common spices using off-line and on-line DPPH* assays <i>Jonas Damašius, Petras Rimantas Venskutonis, Vilma Kaškonienė and Audrius Maruška</i>	255
<b>P205</b>	Influence of sodium nitrite on the formation of PhIP during thermal treatment of pork <i>Živilė Ročytė, Petras Rimantas Venskutonis, Jonas Damašius and Michael Murkovic</i>	256
<b>P206</b>	Optimization of candling orange peel <i>Branka Levaj, Dijana Beš, Danijela Čikeš and Maja Repajić</i>	257
<b>P207</b>	Functional properties changes of pomegranate juice ( <i>Punica granatum L.</i> ) during processing <i>Maria I. Guerra-Rosas, Silvia M. González Herrera, Luz A. Ochoa-Martínez and Juliana Morales-Castro</i>	258
<b>P208</b>	Prebiotic effect of vegetable extracts on the growth of <i>Lactobacillus casei</i> <i>Paola Hernández-Carranza, Aurelio López-Malo, Enrique Palou and María Teresa Jiménez</i>	259
<b>P209</b>	Nutritional properties of Mexican <i>Salvia hispanica</i> <i>Patricia Porras-Loaiza, María Teresa Jiménez, María Elena Sosa-Morales, Enrique Palou and Aurelio López-Malo</i>	260
<b>P210</b>	Young consumers' perceptions of the acceptance of fish: an exploratory study <i>Ana P. Moura, Luís M. Cunha, Sílvia Figueiredo and Rui C. Lima</i>	261
<b>P211</b>	Effect of cooking methods on sensory attributes and proximate composition of guinea fowl ( <i>Numeda meleagris</i> ) breast meat <i>Tumelo Thong, M.C. Vosloo, E. Moelich, and L.C. Hoffmann</i>	262
<b>P212</b>	Technological approach to the reduction of salt content of traditional dry cured hams <i>Maria Martuscelli, Laura Lupieri, Dino Mastrocola and Paola Pittia</i>	263
<b>P213</b>	Genotoxic effect of Tartrazine in rat whole blood using Comet assay (single cell gel electrophoresis) <i>Imane Himri, Faiza Souna, Driss Aoukili, Redouane Benabbass, Mustapha Missbah El Idrissi and Ennouamane Saalaoui</i>	264
<b>P214</b>	A comparison between the chemical compositions, and antioxidant activity of cultivated and wild <i>Lavandula dentata</i> essential oil in eastern Morocco <i>Bouchra Imelouane, Ali Elbachiri, Abdelbasset Berrichi, Jean-Paul Wathelet, Jacques Dubois, Majid Ankit, Hassan Amhamdi and Mustapha Missbah El Idrissi</i>	265
<b>P215</b>	Value-added dairy desserts enriched with chitosan <i>Zhosefina Buchahchyan, Ludmila Alieva and Ivan Evdokimov</i>	266

<b>P216</b>	<b>Antioxidant Potential and physicochemical properties of Cameroon giant swamp taro flours as affected by drying conditions</b>	<b>267</b>
	<i>Carl Mbofung, Richard Nguimbou R.M., Himeda Maclouf, Nicola Y. Njintang and Joel Scher</i>	
<b>P217</b>	<b>Physico-chemical, textural and sensory properties of watermelon (<i>Citrullus lanatus</i>) jam at varying sugar concentrations</b>	<b>268</b>
	<i>K. Sonno, E. Gadithathelwe and T. M. Thong</i>	
<b>P218</b>	<b>Note on some edible savage vascular plants in the Democratic Republic of Congo</b>	<b>269</b>
	<i>Dominique-Savio Nyakabwa Mutabana</i>	
<b>P219</b>	<b>The ISEKI_Food &amp; Iseki_Mundus website on innovation in food study materials</b>	<b>270</b>
	<i>Kristberg Kristbergsson, Jorge Oliveira, Paulo Sobral, Anna McElhatton, Mustapha Missbah El Idrissi, Ferruh Erdogan, Cristina Silva and Semih Ötles</i>	
<b>P220</b>	<b>Managing intra-species diversity of marine resources</b>	<b>271</b>
	<i>Gudrún Marteinsdóttir, Heidi Pardoe and Shijie Zhou</i>	
<b>P221</b>	<b>Self-service restaurant: profile of food handlers' and the optics of these professionals about food safety in the city of Rio de Janeiro, Brazil</b>	<b>272</b>
	<i>Fernanda Travassos de Castro and Kátia Cilene Tabai</i>	
<b>P222</b>	<b>Characterization of yam starches for industrial application</b>	<b>273</b>
	<i>Bolanle Otegbayo, Bunmi Akinwumi and Dotun Ogunniyan</i>	
	<b><i>Authors Index</i></b>	<b>275</b>