



IUFoST

**13TH WORLD CONGRESS
OF FOOD SCIENCE & TECHNOLOGY**



**Food
is
Life**

**17 - 21 September 2006
Nantes France**

FOOD IS LIFE, THE 13TH WORLD CONGRESS

Food in lab, the trade show

Food brokerage event, the business convention

Food in industry, the business guided tour

www.inra.fr/iufost2006

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14:30 - IUFoST Adhering Country Meeting (private meeting)

Room GH - Foyer haut (first floor)

17:45 - Scientific Opening Ceremony by Alan Mortimer, IUFoST President

Auditorium 800

18:00 - [PL] Supramolecular Chemistry and Food Science: Food for Thought and Thought for Food

Auditorium 800

Chair Person (s): Pierre Feillet, Alan Mortimer

18:00 Supramolecular chemistry and food science : food for thought and thought for food
J.-M. Lehn

19:00 - Buffet of French Dishes - Partnership with CCI Nantes-Saint Nazaire

R2 & Mezzanine (first floor)

9:00 - Official Opening Ceremony

Auditorium 800

Chair Person (s): Pierre Feillet, Alan Mortimer

- 9:00 Pierre Feillet, Chairman of the 13th Congress
- 9:05 Jean Marc Ayrault, Mayor of Nantes and President of Nantes Métropole
- 9:15 Patrick Mareschal, President of Conseil Général de Loire Atlantique
- 9:25 Jacques Auxiette, President of Region Pays de la Loire
- 9:35 Jean François Gendron, President of CCI Nantes Saint Nazaire
- 9:45 Alan Mortimer, President of IUFoST
- 9:55 Marion Guillou, President of INRA
- 10:10 Pierre Feillet, Chairman of the 13th Congress

11:00 - [PL] Food is Life: Food for All. The Challenge of Feeding Every Person on Earth

Auditorium 800

Chair Person (s): Malcolm Bourne, Xavier Leverve

- 11:00 Food is Life: Food for All The Challenge of Feeding Every Person on Earth
C. Bertini

12:00 - [YS] Young Scientist Lecture, Evaluation of the Physiological Effects of Conjugated alpha-linoleic Acids

Auditorium 800

Chair Person (s): Malcolm Bourne, Xavier Leverve

- 12:00 Evaluation of the Physiological Effects of Conjugated Alpha-Linolenic Acids (CLnA)
M. Plourde, P. Angers and J.-L. Sébédio

12:20 - Inauguration ceremony for new fellows IAFoST

Auditorium 800

12:30 - Lunch Break

R2 & Mezzanine (first floor)

14:30 - [PL] Principles of Structured Food Emulsions: Novel Formulations and Trends

Auditorium 800

Chair Person (s): Walter Spiess, Monique Axelos

- 14:30 Principles of Structured Food Emulsions: Novel formulations and trends
H. Schubert, R. Engel and L. Kempa

15:30 - [YS] Young Scientist Lecture: Neuromagnetic Changes of Brain Rhythm Evoked by Intravenous Olfactory Stimulation in Humans

Auditorium 800

Chair Person (s): Walter Spiess, Monique Axelos

- 15:30 Neuromagnetic Changes of Brain Rhythm Evoked by Intravenous Olfactory Stimulation in Humans
A. Miyanari, Y. Kaneoke, A. Ihara, S. Watanabe, Y. Osaki, T. Kubo, A. Kato, T. Yoshimine, Y. Sagara and R. Kakigi

16:20 - [S] Research Policy in Europe

Auditorium 800

Chair Person (s): Moise Riboh, Jean-François Thibault

- 16:20 European Technology Platform Food for Life
J. Maat
- 16:40 EUROAGRI+ to strengthen the competitiveness of food companies through innovation and crossborder collaboration
J.-C. Villettaz
- 17:00 Is Global Scientific Consensus on Food Regulations Possible?
H. Lelieveld and L. Keener
- 17:20 French National Research Agency (ANR) : Research programme and actions in Food and Human Nutrition
M. Marin
- 17:40 The COST system of networking in the field of food and agriculture research
V. Nedovic, P. Raspor, S. Kefi, J. Williams, W. Obert and M. Grabert
- 18:00 EU's Framework Programme for Research and Technological Development, JM Chourot

16:20 - [TS] Emulsions, Foams

Auditorium 450 - Foyer haut (first floor)

Chair Person (s): Helmar Schubert, Monique Axelos

- 16:20 Introduction
- 16:30 Multiple Emulsions - Preparation and Stability
G. Muschiolik, I. Scherze, P. Preissler, J. Weiß, A. Knoth and A. Fechner
- 16:52 Encapsulation of magnesium in W/O/W emulsions: characterization and stability evaluation
M. Bonnet, A. Berkaoui, M. Cansell, M.-H. Ropers, M. Anton and F. Leal-Calderon
- 17:14 Development of Symmetric and Asymmetric Straight-through Microchannel Devices for Monodisperse Emulsions
I. Kobayashi, K. Uemura and M. Nakajima
- 17:36 Rheological interfacial properties of espresso coffee foaming fractions
L. Piazza, A. Bulbarello and J. Gigli
- 17:58 A Multidimensional Approach of Oxidation in Food Emulsions
C. Genot, M. Viau, A. Villière, V. Rampon, M.L. Andersen, L. Skibsted and A. Meynier

**16:20 - [S] In partnership with the Biscuits and Cereal Foods Division of Groupe Danone
- Cereal Grain: Protective Effects, Technological Aspects and Consumer Attitudes**

Room 300 - Foyer bas (ground floor)

Chair Person (s): David Lineback, Paul Colonna

- 16:20 Whole grain : protection against cardiovascular disease, diabetes and cancer, S. Liu
16:40 Nutritional properties of carbohydrates in cereal grains: state of the art and perspectives
K. Englyst
17:00 Grain Fractionation to Improve Nutritional Intensity of Cereal Product
J. Abécassis
17:20 Whole grain and technological aspects: example of biscuits and bread substitutes
A. Verel and C. Gerard
17:40 Consumer Attitudes Towards Healthy Cereal Grain Products in Four European Countries
R. Shepherd
18:00 How to better exploit grains - the HEALTHGRAIN approach
K. Poutanen

16:20 - [S] Cold Chain: A Food Safety Challenge

Room 200 - Foyer haut (first floor)

Chair Person (s): Thomas Ohlsson, Alain Lebail

- 16:20 S & P-Type Models: a Novel Class of Predictive Microbial Growth Models
J. Van Impe, F. Poschet, B.M. Nicolaï and A. Geeraerd
16:34 Microbial contamination of food refrigeration equipment
J. Evans, S. Russell, C. James and J. Corry
16:48 The cold chain of chilled products under supervision in France
E. Derens, B. Palagos and J. Guilpart
17:02 Field evaluation of the application of time temperature integrators for monitoring food quality
in the cold chain
P. Taoukis
17:16 Maintaining a cold chain in retail: does it work?
M. Jevönik, A. Ovca and K. Likar
17:30 Temperature Regulations During the Transport of Perishables in Australia
S. Estrada-Flores, N. Smale and D. Tanner
17:44 Fuzzy Semantic Approach for Data Integration Applied to Risk in Food: an Example about
the Cold Chain
G. Hignette, P. Buche, C. Dervin, J. Dibie-Barthélemy, O. Haemmerlé and L. Soler

16:20 - [S] Evolving Quality Culture in the Middle East

Room GH - Foyer haut (first floor)

Chair Person (s): Walter Spiess

- 16:20 New developments of quality culture in the Middle East
A. Idriss
16:40 Lebanon / Middle East Symposium Food Production under Religious Dietary Regulations
W. Spiess

18:20 - [RT] Powders, Crystallization, Freeze Drying, Drying

Auditorium 800

Chair Person (s): Zeki Berk, Catherine Loisel

- 18:20 **Crystallisation Kinetics of Ultra Pure Lactose**
E. Lifran, L. Vu, R. Durham, J. Hourigan and R. Sleigh
- 18:25 **Drying by desorption: a tool to determine spray-drying parameters**
P. Schuck, E. Blanchard, E. Onillon, A. Dolivet, S. Mejean and R. Jeantet
- 18:30 **Aroma retention in evaporated and freeze-dried strawberry pastes**
M. Kopjar, V. Pilizota, J. Hribar, E. Zlatic, N. Nedic Tiban, D. Subaric and J. Babic
- 18:35 **Study of a combined method (drying and frying) toasted tortilla manufacturing**
J. Morales-Perez, M. Sosa-Morales and J. Velez-Ruiz
- 18:40 **Integration of glass transition in freeze-drying kinetic modelling to improve protein stability**
S. Passot, C. Trelea, F. Fonseca, N. Barbouche and M. Marin

18:20 - [RT] Gels

Auditorium 450 - Foyer haut (first floor)

Chair Person (s): Jean-Louis Doublier

- 18:20 **Aggregation, Gelation and Phase Separation of globular proteins: a way to build up a wide range of different textures**
D. Durand, K. Baussay, L. Benyahia, T. Nicolai and M. Pouzot
- 18:25 **Effect of the PVA type on the physical properties of biodegradable films based on blends of gelatin and PVA**
G. Silva, R. Carvalho, P. Sobral, J. Solorza-Feria, P. Bergo and A.M. Habitante
- 18:30 **Characterization of agarose microgels for nutraceuticals encapsulation**
A. Ellis and J.-C. Jacquier
- 18:35 **Rheological investigations of food gels under high pressure**
L. Kulisiewicz, A. Baars and A. Delgado
- 18:40 **Transglutaminase Polymerization of Peanut Proteins**
D. Clare, G. Gharst and T. Sanders
- 18:45 **Transglutaminase Effects on the Rheological Characteristics of Peanut Flour Dispersions**
G. Gharst, D. Clare, J. Davis and T. Sanders

18:20 - [RT] Sustainability

Room 300 - Foyer bas (ground floor)

Chair Person (s): Chang Lee

- 18:20 **Global Food Security: Strategies for Urban Communities**
A. McGill
- 18:25 **An Interdisciplinary Approach to Improving Sea Urchin Roe and Developing a High Value Export Market**
P. Silcock, S. Then, C. Delahunty, M. Barker, R. Law, M. Sewell, S. Bishop and P. Bremer
- 18:30 **Market Capacity Model for the Supply Chain of Fruit and Vegetables in Indonesia - A Case Study on the Kramat Jati Central Wholesale Market in Jakarta**
T. Araki, T. Koyama, Y. Sagara and A. Tambunan
- 18:35 **Improvement of Nutritional Quality of a Traditional Dish: from a Field Survey to the Optimization of the Preparation in the Laboratory**
S. Avallone, P. Bohuon, Y. Hemeri and S. Trèche

18:20 - [RT] Learning

Room 200 - Foyer haut (first floor)

Chair Person (s): Daryl Lund, Francine Fayolle

- 18:20 **Facing University's Social Responsibility: Contributions for Minimizing the Risk of Foodborne Listeriosis**
E. Dupouy, T. Jechiu and L. Cosciug
- 18:25 **A Distance Education Approach to Food Science Training in Sub-Saharan Africa**
D. Mercer, D. Lund and J. Meech
- 18:30 **ISEKI-FOOD A Socrates Thematic Network, an European Association, and the importance of tuning curricula, teaching methods/materials and quality assurance'**
C. Silva and E. Dumoulin

18:20 - [L] Lecture: Can we Trust these Food Scientists?

Room GH - Foyer haut (first floor)

Chair Person (s): Stéphane Desobry

- 18:20 **Can we trust these food scientists?**
R. Blanchfield

[PS] Poster Session 1: Processing and Emerging Technology, Sustainable Development, Powder Crystallization, Learning, Sustainability, Gels

Grande Halle (ground floor)

- Structure and Materials Properties of Food Fouling Deposits: Implications For Cleaning and Hygiene** 000013
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- Lactobacilli as adjunct cultures in a soft cheese model** 000014
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- Efficiency Increase of Acetic Acid Production with the Use Of Acetobactereace Native Strains Mutation** 000016
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- Optimization Of The Canning Parameters Of Bambara Groundnut (Voandzea Subter-ranea) Seeds Using Response Surface Methodology** 000021
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8:30 - [PL] Agricultural Research in Africa to improve African Rural Economy, Agriculture, Nutrition and Food Security - Role and Initiatives of the Forum for Agricultural Research in Africa

Auditorium 800

Chair Person (s): David Lineback, Max Reynes

8:30 Agricultural Research in Africa to improve African Rural Economy, Agriculture, Nutrition and Food Security - Role and Initiatives of the Forum for Agricultural Research in Africa
M. Jones and J.-C. Legoupil

9:30 - [YS] Young Scientist Lecture: Factors affecting acrylamide formation in processed potato products

Auditorium 800

Chair Person (s): David Lineback, Max Reynes

9:30 Factors Affecting Acrylamide Formation in Processed Potato Products - A Simulation Approach
E. Cummins, F. Butler, N. Brunton and R. Gormley

10:20 - [S] Carotenoids: Micronutrients from Food Important for Human Health

Auditorium 800

Chair Person (s): Catherine Caris

10:20 Introduction

10:26 What's Special about Carotenoids?

G. Britton

10:48 Carotenoid Journey in the Human Body: From Food to Beneficial Effects

A. During

11:10 Intestinal absorption of lycopene from different foods

V. Böhm, K. Fröhlich, G. Laske and J. Hohbein

11:32 Nutrigenetic of fat-soluble microconstituents bioavailability

P. Borel

11:54 A molecular basis for the cancer preventive activity of tomato carotenoids

Y. Sharoni

12:16 Bone health-supporting activity of carotenoids

J. Levy

12:38 Molecular mechanisms involved in the antiatherogenic role of beta-carotene in human vascular cells

P. Palozza

10:20 - [S] Micro and Nano Scale Techniques in the Analysis of Food Structures - Partnership with Isopow

Auditorium 450 - Foyer haut (first floor)

Chair Person (s): Miang Lim, David Reid, Jean-Pierre Renou

10:20 The dimensions of food microstructure

J.M. Aguilera

10:50 CLSM - a powerful tool for structure design

A.M. Hermansson

11:20 Probing nanostructures in food with the AFM

V. Morris

11:50 Developing NMR probes of the microscopic water distribution in food

B. Hills, A. Gravelle, K. Wright, N. Marigheto and D. Hibberd

12:20 From Molecular to Macroscopic Investigation of Food Structure using NMR and MRI Techniques

F. Mariette

12:50 Introduction

10:20 - [S] Engineering of Tailor Made Foods - Food Engineering Symposium

Room 300 - Foyer bas (ground floor)

Chair Person (s): Barry G Swanson, Gérard Cuvelier

10:20 Introduction

10:30 Engineering Concepts for TMF, E Windhab

11:00 Processing concepts for non-thermal modification of foods

D. Knorr

11:30 High Pressure Assisted Structure Engineering of Foods

M. Hendrickx, A. De Roeck, T. Duvetter, I. Fraeye, D. Sila, C. Smout, S. Van Buggenhout, A. Van Loey and I. Verlent

12:00 Digestion and colloids - The way forward in advanced nutrient delivery

M. Michel, H. Watzke, L. Sagalowicz, E. Kolodziejczyk and M. Leser

12:30 Packaging Concepts for TMF, N Gontard

10:20 - [S] Nanotechnology to Enhance Life Through Better Foods

Room 200 - Foyer haut (first floor)

Chair Person (s): Hongda Chen, Dominique Durand

10:20 introduction

10:30 Nanotechnology for foods in Israel: focus on delivering health

E. Shimoni

10:55 Overview of Nanotechnology Research for Food Science in the Netherlands

F. Kampers

11:20 Nanotechnology research for food science in Japan

M. Nakajima

11:45 Bio-molecular self-assemblies on a nanometer scale: a way to improve food quality ?

M. Axelos

12:10 The Advanced Foods and Materials Network, Rickey Yada

12:35 Nanotechnology Research and Development for Improving Food Quality and Safety in USA

H. Chen

10:20 - [S] Food for Health and Well-being - a Chinese Perspective, CIFST

Room GH - Foyer haut (first floor)

Chair Person (s): Rao Pingfan, Alan Mortimer, Kwan Hwa Park

10:20 Introduction

10:30 Rapid Growth of Food Industry and the Overview of Food Science and Technology in China, P Rao

10:55 Trends in Functional Foods in China, G Yang

11:20 The Status and Progress on Food Safety in China

X. Shi

11:45 Issues and challenges in utilizing natural antioxidants as food ingredients in functional food: a case study of bread

W. Zhou

12:10 Processes Innovation for Bioactive Dairy Ingredients

J. Wan, M. Coventry and C. Versteeg

12:35 Oriental food and health

D. Mao and G. Yang

13:00 - Lunch Break

R2 & Mezzanine (first floor)

14:00 - GHI Meeting (private meeting)

Room GH - Foyer haut (first floor)

Chair Person (s): Huub Lelieveld

14:30 - [PL] What Future for Genomics?

Auditorium 800

Chair Person (s): Ken Buckle, Luc Saulnier

14:30 What future for genomics ?

R. Beachy

15:30 - [YS] Young Scientist Lecture: Pore Structure determination in bakery products by magnetic resonance imaging

Auditorium 800

Chair Person (s): Ken Buckle, Luc Saulnier

15:30 Pore structure determination in bakery products by magnetic resonance imaging

M. Regier, H.P. Schuchmann and E. Hardy

16:00 - European Section of Food Meeting (private meeting)

Room GH - Foyer haut (first floor)

16:20 - [TS] Flavour

Auditorium 800

Chair Person (s): Michèle Marcotte, Elisabeth Guichard

16:20 Introduction

16:30 Influence of the composition and the structure of fruit preparations on the aroma release and diffusion

G. Savary, E. Guichard, J.-L. Doublier and N. Cayot

16:52 In vivo aroma release measurements and sensory perception of flavoured milk proteins gels

I. Gierczynski, H. Labouré and E. Guichard

17:14 Adsorption onto Granular Activated Carbon (GAC) as an Emerging Technology for the Recovery of Aroma Compounds in the Fruit Juice Industry

N. Diban, G. Ruiz, A. Urtiaga and I. Ortiz

17:36 Characterization of flavour composition and evaluation profile of TNM red wines by SPME-GC/MS

R. Perestrelo, V. Pereira, J.C. Marques and J. Câmara

17:58 Evaluation of volatile constituents profile in Scotch whisky by SPME/GC-ITMS

J. Câmara, J.C. Marques, R. Perestrelo, F. Rodrigues, L. Oliveira, P. Andrade and M. Caldeira

16:20 - [S] Structure and Interactions: from Planta to Food Systems

Auditorium 450 - Foyer haut (first floor)

Chair Person (s): Jacques Gueguen

- 16:20 Introduction**
- 16:30 Modeling Fruit Microstructure Using an Ellipse Tessellation Algorithm**
H.K. Mebatsion, P. Verboven, Q.T. Ho, B.E. Verlinden, F. Mendoza, T.A. Nguyen and B.M. Nicolai
- 17:00 Organisation of Plant Cell Wall by Imaging Techniques**
F. Guillon, C. Barron, B. Bouchet, M.-F. Devaux, F. Jamme, S. Philippe, P. Robert, L. Saulnier and O. Tranquet
- 17:30 Interactions between pectin and cellulose**
A. Zykwinska, M. Ralet, C. Garnier and J.-F. Thibault
- 18:00 Towards a dynamic analysis of protein trafficking in plant cells**
F. Brandizzi
- 18:30 Pectin-protein interactions in the cell wall- a biomimetic approach**
J. Moffat, A. Macdougall, T. Noel, R. Parker and S. Ring

16:20 - [TS] Image Analysis

Room 300 - Foyer bas (ground floor)

Chair Person (s): Aubrey Parsons, François Mariette

- 16:20 Introduction**
- 16:30 Use of X-ray Micro-CT to characterize structure phenomena during frying**
T. Miri, S. Bakalis, S.D. Bhima and P. Fryer
- 16:52 Statistical and spectral texture analysis methods for discrimination of bread crumb images**
U. Gonzales-Barron and F. Butler
- 17:14 3-D Microscale Geometry of Apple Tissue using X-Ray Computed Microtomography**
F. Mendoza, P. Verboven, Q.T. Ho, H.K. Mebatsion, T.A. Nguyen, M. Wevers and B.M. Nicolai
- 17:36 Characterisation of Fruits by Multivariate Image Analysis**
P. Guillermin, D. Bertrand, S. Chevallier and A. Kohler
- 17:58 Image texture analysis of apples broken down in a mastication simulator prototype**
L. Billy, G. Arvisenet, P. Poinot, S. Chevallier, G. Royer, E. Vigneau and C. Prost

16:20 - [S] Recent Advances on Modelling of Refrigeration Process and Equipment

Room 200 - Foyer haut (first floor)

Chair Person (s): Dennis Heldman, Alain Kondjoyan

- 16:20 Multiscale simulation with Lattice Boltzmann of natural and forced convection in stored or packed agricultural produce**
R. Van Der Sman
- 16:40 Multiscale modelling of gas and moisture transport during refrigerated storage of fruit**
B.M. Nicolai, N. Anh, Q.T. Ho, H.K. Mebatsion, F. Mendoza, P. Verboven, B.E. Verlinden and M. Wevers
- 17:00 Recent Advances on Modeling of Turbulent Flow over Highly Permeable Media: Applications to Food Industry**
M. De Lemos
- 17:20 Coupling airflow and heat transfer during food cooling process and refrigerated equipment**
G. Alvarez, J. Moureh, O. Laguerre, S. Ben Amara, S. Tapsoba and D. Flick
- 17:40 Optimising a multi-deck refrigerated display cabinet using CFD**
A. Foster, M. Madge and J. Evans
- 18:00 Life cycle analysis of the environmental impact of different cabinet designs**
R. Watkins and S. Tassou

18:20 - [RT] Modelling

Auditorium 800

Chair Person (s): Katsuyoshi Nishinara, Michèle Marin

- 18:20 **Modelling heat and mass transfer in high-pressure food processing**
L. Otero, A. Ramos, C. De Elvira and P. Sanz
- 18:25 **Mesoscale simulation of soft condensed matter as foods with Lattice Boltzmann**
R. Van Der Sman, S. Van Der Graaf, J. Kromkamp and G. Brans
- 18:30 **Recent Advances on Modeling Turbulent Flow over Highly Permeable Media: Applications to Food Industry**
M. De Lemos
- 18:35 **Modelling convective and microwave drying of potatoes slices**
D. Albanese, L. Cinquanta, L. Russo, S. Crescitelli, M. Farina, A. Brasiello and M. Di Matteo
- 18:40 **Exploring mastication of cellular solids and assessment of mechanical behaviour using finite elements calculation**
S. Guessasma and G. Della Valle
- 18:45 **Cooking Kinetics Modelling: Application to Domestic Pressure Cooker**
R. Rocca-Poliméni, J. Vasseur, D. Flick and A. Sommier

18:20 - [RT] Biometry - Chemometry

Auditorium 450 - Foyer haut (first floor)

Chair Person (s): Hans Steinhart, Marie-Françoise Devaux

- 18:20 **Method of reduction of the volume of proteolytic databases and the structural interpretation of irregularities on the example of analysis of proteolysis kinetics of beta casein by trypsin mutants**
M. Vorob'ev, J.-M. Chobert and T. Haertlé
- 18:25 **Application of Food "Kansei" Model to Quality Design for Margarine conforming the preference of consumers**
M. Shibata, T. Hayashi, R. Konaka, T. Araki and Y. Sagara
- 18:30 **Chemometrics of Multivariate Images in Food Science**
D. Bertrand and A. Kohler
- 18:35 **Understanding co-variant patterns in biological data by the use of multiblock methods**
A. Kohler, M. Hanafi, D. Bertrand and E.M. Qannari

18:20 - [RT] Packaging and Storage

Room 300 - Foyer bas (ground floor)

Chair Person (s): Gordon Robertson, Nathalie Gontard

- 18:20 **Improving Physical Properties of Methylcellulose-Whey Protein Based Edible Film**
Ö. Erdohan and N. Turhan
- 18:25 **Application of Nanotechnology in Food Packaging**
G. Asadi and S.M. Mousavi
- 18:30 **Characterizations of Collagen Fibers for Biodegradable Films Production**
K. Wolf, P. Sobral and V. Telis
- 18:35 **Effect of Plasticizers on Soy Protein - Beeswax Bilayer Films Properties**
G. Denavi, F. Speroni, A. Mauri and M. Añón
- 18:40 **Preparation and Properties of Rice Starch- Chitosan Blend Film**
T. Bourtoom

18:20 - [RT] Food Policy

Room 200 - Foyer haut (first floor)

Chair Person (s): Chris Hudson, Bernard Guerin

- 18:20 Progress on Intervention and Mobilization for Global Food Security
A. McGill
- 18:25 European Food Information Resource Network of Excellence (EuroFIR) - Providing the Tools for Improved Nutrition and Health in Europe
P. Finglas and A. Moeller
- 18:30 Food Additives in the European Union: Changes in their Evaluation and Regulation
M. Luetzow
- 18:35 Implementation of the EU-Legislation of Genetically Modified Organisms in the German Food and Feed Industry with specific emphasis on GMO-testing
T. Hirzinger and K. Menrad
- 18:40 Defining the Forefront of Food Science by Integration with Nanotechnology and Nutrigenomics
Y.M. Lo

18:20 - [L] Lecture: Rapid Methods and Automation in Microbiology: 25 years of Scientific Developments and Global Market Trends

Room GH - Foyer haut (first floor)

Chair Person (s): Mary Schmidl, Thierry Benezech

- 18:20 Rapid Methods and Automation in Microbiology: 25 years of Scientific Developments and Global Market Trends
D. Fung

[PS] Poster Session 2: Biometry and Chemometrics, Education, Human Health and Well-Being, Interphase Food Technology - Food Chemistry, Modelling, Packaging and Storage, Food Policy

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- Determination of Nutritional Changes in Mushroom Pickle with Reference to Fresh Mushroom 000006
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- Characterization and classification of honeys produced in Uruguay using chemical-physical properties and chemometrics 000007
D. Cozzolino and E. Corbella
- Multiresidue Analysis of Chlorinated Pesticides in Fruits and Vegetables by Gas Chromatography/Mass Spectrometry after High Performance Gel Permeation Chromatography and Solid Phase Clean up 000010
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8:30 - [PL] European Policy in Food Safety

Auditorium 800

Chair Person (s): Geoffrey Campbell-Platt, Paul Colonna

8:30 European Policy in Food Safety
H. Koëter

8:30 - Food Brokerage Event

RO (ground floor)

9:30 - [YS] Young Scientist Lecture: Resistants to Antibiotics of Bacteria Isolated from Smoked Fish

Auditorium 800

Chair Person (s): Geoffrey Campbell-Platt, Paul Colonna

9:30 Resistants to antibiotics of bacteria isolated from smoked fish
M. Sobota, L. Laniewska-Trokenheim and I. Warminska-Radyko

10:20 - [S] Analytical Methodology in Food Safety: current status, lessons learned and future challenges

Auditorium 800

Chair Person (s): David Rodriguez-Lazaro, Nigel Cook, Martin Cole

10:20 Introduction

10:30 Harmonisation and validation of methods in Food Safety
N. Cook

10:55 Key issues and open questions in GMO controls
Y. Bertheau, J. Davison and A. Kobilinsky

11:20 Molecular methodology in Food Microbiology diagnostics: trends and current challenges
D. Rodríguez-Lázaro and M. Hernández

11:45 Lessons learnt in development and application of detection methods for foodborne parasites
H.V. Smith and N. Cook

12:10 Review of currently applied methodologies used for detection and typing of foodborne viruses
A. Rzezutka

12:35 The role of standardization bodies in the harmonization of analytical methodology in food microbiology
B. Lombard

10:20 - [S] Food is for Sensory Pleasure - partnership with PFSG

Auditorium 450 - Foyer haut (first floor)

Chair Person (s): Erwan Engel, Ralph Blanchfield, Margaret Everitt

10:20 Sensory Science and Consumer Behavior: Current Practices and Applications
H. Stone and J. Sidel

10:52 Designing foods for sensory pleasure
M. Kerslake

11:24 Consumer Targeted Product Quality: how to keep your consumers happy
M. Everitt

11:56 Sensory Cues for Emotional Responses to Foods & Drinks
D. Thomson

12:28 Liking, wanting, and eating: Too much of a good thing?
D. Mela

10:20 - [TS] Cereal Products

Room 300 - Foyer bas (ground floor)

Chair Person (s): Lim Chee Kian, Luc Saulnier

- 10:20 Introduction
- 10:33 **How Do Endosperm Proteins Affect the Pasting and Texture of Rice? - A Study of the Physiochemical Properties of Rice Using a Model System**
G. Baxter, J. Zhao and C. Blanchard
- 10:54 **Application of Globin and Keto-hexose Glycated Globin to Wheat-based Products**
A. Innun, S. Hayakawa, M. Ogawa and S. Gohtani
- 11:15 **Design of low frequency acoustic sensor for wheat dough study in kneading and fermentation phases**
G. Nassar, A. Skaf, F. Lefebvre, B. Nongaillard and R. Dib
- 11:36 **Using low-intensity ultrasound to investigate the effect of ingredients and processing on the properties of breadmaking doughs**
M. Scanlon, J. Page, H. Elmehdi, G. Bellido and K. Mehta
- 11:57 **Rheological behaviour of whole wheat flour**
M. Haros, A. Ferrer and C. Rosell
- 12:18 **Flavour volatile compounds developed during fermentation of a cereal based fermented food with Lactic Acid Bacteria**
I. Salmeron, R. Rozada, K. Thomas and S. Pandiella
- 12:39 **The Pattern of Wheat Flour Dough Linear Viscoelastic Behaviour**
J. Lefebvre and N. Mahmoudi

10:20 - [TS] Micronutrients 1

Room 200 - Foyer haut (first floor)

Chair Person (s): Risky Yada

- 10:20 Introduction
- 10:30 **Probiotic supplementation improves tolerance to Helicobacter pylori eradication therapy - a placebo-controlled, double-blind randomised pilot study**
E. Myllyluoma, L. Veijola, T. Ahlroos, S. Tynkkynen, E. Kankuri, H. Vapaatalo, H. Rautelin and R. Korpela
- 10:55 **Fate and impact of apple polyphenols during cider production**
C. Renard, S. Guyot, J.-M. Le Quéré, J. Primault, A. Baron, R. Bauduin, C. Le Bourvellec, S. Bernillon, A. Nogueira, J. Pagès and J.-F. Drilleau
- 11:20 **Nonenzymatic glycation reaction of folate with reducing sugars: A case study on [6S]-5-methyltetrahydrofolate and fructose**
P. Verlinde, A. Zulueta Albelda, I. Oey, E. Temme, M. Hendrickx and A. Van Loey
- 11:45 **Fructans reduced the severity of colitis induced by dextran sodium sulphate in mice as a preventive intervention but not as a curative treatment**
C. Hoebler, E. Gaudier, J. Maisonneuve and M. Rival
- 12:10 **Could Lycopene and Vitamin C Modify the Biomarkers of Inflammation and Oxidative stress?**
K. Jacob, V. Böhm, L. Sanchez-Siles, P. Serrano-Santos, G. Ros and M. Periago
- 12:35 **Profiling, Identification and Biotransformation of Bioactive Isoflavone Isomers in Fermented Soymilk using Endogenous and Exogenous β -glucosidases**
D. Otieno, J. Ashton and N. Shah

13:00 - Lunch Break

R2 & Mezzanine (first floor)

14:30 - [PL] Consumer's Behaviour: The Science Beyond the Facts

Auditorium 800

Chair Person (s): Ralph Blanchfield, Elisabeth Guichard

14:30 Consumer's Behaviour: the Science Beyond the Fact
L. Frewer

14:30 - [S] ICSU/IUFOST Symposium: IUFOST Partner of the Worldwide Life Science Community - the Global Responsibility

Room GH - Foyer haut (first floor)

Chair Person (s): Alan Mortimer, Walter Spiess

14:30 Strengthening Science for Society Feeding ICSU's strategy, C Smith
14:50 Dietary fibres chemical compositions, L Melton
15:20 Functional Foods and Health Claims Concerning Body Weight Management
J.A. Martínez, D. Ansorena and I. Astiasarán
15:50 coffee break
16:20 A Food Systems Approach to Understanding Food Security
P. Ericksen
16:50 Intervention and Mobilisation for Food Security
A. McGill
17:20 Can We Reduce World Hunger by 50% in only Nine More Years?
K. Marsh

15:30 - [YS] Young Scientist Lecture: Microscale Modelling of Gas Diffusion in Fruit Tissue

Auditorium 800

Chair Person (s): Ralph Blanchfield, Elisabeth Guichard

15:30 Microscale modelling of gas diffusion in fruit tissue
Q.T. Ho, H.K. Mebatsion, F. Mendoza, B.E. Verlinden, P. Verboven, S. Vandewalle and B.M. Nicolai

16:00 - IUPAC Meeting (private meeting)

Room D - Foyer bas (ground floor)

16:20 - [TS] New Technologies

Auditorium 800

Chair Person (s): Petros Taoukis, Isabelle Souchon

16:20 Application of a novel enzymatic sterilisation Time Temperature integrator
G. Tucker, P. Cox, H. Brown, S. Bakalis, P. Fryer and M. Adams
16:40 Development of a New Superheated Steam System with Micro Water Droplet and Its Application for Blanching of Potato
S. Isobe, I. Sotome and Y. Ogasawara
17:00 Hollow fibre membrane contactor: new technology to control mass transfers in liquid food separations
I. Souchon, F. Gascons Viladomat, M. Bes, V. Athès and M. Marin
17:20 Development of a Molecularly Imprinted Polymer (MIP) for the Recovery of Lactoferrin
I. Méndez-Palacios, A. López-Luna, E. Bárzana, J. Jiménez-Guzmán and M. García-Garibay
17:40 Application of the hurdle concept: acidification and/or addition of antimicrobials to reduce the required thermal treatments of foods
M. Marcotte, S. Grabowski and G. Blom
18:00 Ultrasound-assisted Extraction of Polyphenols from Red-grape (*Vitis Vinifera*) Residues
X. Usaquén-C, M. Martínez-R, H. Aya-Baquero and G. González-M

16:20 - [TS] Consumer

Auditorium 450 - Foyer haut (first floor)

Chair Person (s): Christian Salles

- 16:20 Introduction
- 16:30 How can we consume new products ? The example of exotic foods (1930-2000)
F. Régnier
- 16:52 The Influence of Eating Habit on Preferences towards Innovative Food Products
K. Sparke and K. Menrad
- 17:14 Construction and validation of a psychometric scale to measure consumers' fears of novel food technologies
G. Evans and D. Cox
- 17:36 Consumers Response to a New Food Safety Issue: Food Terrorism
J. Kinsey, T.F. Stinson, D.J. Degeneffe, K. Ghosh and F. Busta
- 17:58 Consumer-oriented design to upgrade the palatability of functional dressings based on food "kansei" modeling
M. Kawahashi, A. Ise, H. Hashimoto, T. Araki and Y. Sagara

16:20 - [TS] Enzymes

Room 300 - Foyer bas (ground floor)

Chair Person (s): Jean-François Thibault

- 16:20 Introduction
- 16:30 Effect of temperature in the behaviour of pectin methylesterase. Differences between root and leafy vegetables
D. Rico, A.B. Martin-Diana, J. Mulcahy, C. Barry-Ryan, G. Henahan and J. Frias
- 16:52 Effect of Elevated Isothermal Cooking on Color Degradation of Cooked Pork Ham
A. Thipayarat
- 17:14 Various Factors Affecting the Pellet Morphology, Broth Rheology and Pectinase Enzyme Production in Submerged Fermentation of *Aspergillus Sojae*
S. Oncu, S. Unluturk, C. Tari and N. Gogus
- 17:36 Modelling of High Hydrostatic Pressure Inactivation of Pectinmethylesterase from Persimmon Fruit
G. Katsaros, J. Apseridis and P. Taoukis
- 17:58 Synthesis of Fatty Acid Methyl Ester from Palm Oil using Crude Lipase from Papaya Latex and Rice Bran
P. Hastuti, T. Tranggono, R. Indrati and T. Utami

16:20 - [TS] Food Diversity

Room 200 - Foyer haut (first floor)

Chair Person (s): Guy Albagnac

- 16:20 Introduction
- 16:30 Chemical Characteristics and Fatty acid Composition of Cucurbitaceae Oils from Cameroon
M.B. Achu, E. Fokou, C. Tchiégang, M. Fotso and M.F. Tchouanguép
- 16:52 Sequence-specific enzymes for totally new food ingredients
L. Van Orsouw
- 17:14 Development of nutritious baked bean and rice chips
A. Bonilla, I. Anglade and E. Cubero-Castillo
- 17:36 Challenges in formulating foods to specific nutritional profiles
N. Sunley
- 17:58 Chemical and viability changes during fermentation and cold storage of fermented milk manufactured using yogurt and probiotic bacteria
M.R. Damin, E. Minowa, M. Alcantara and M. Oliveira

18:20 - [RT] Milk and Derivatives

Auditorium 800

Chair Person (s): Fernanda Collares, Saïd Bouhallab

- 18:20 **Effect of Ultra High-Pressure Homogenisation on Natural-Occuring Micro-Organisms of Bovine Milk**
J. Pereda, V. Ferragut, B. Guamis and A. Trujillo
- 18:25 **Depletion Model of Casein Micelle at Low Temperature**
S. Marchin, M. Ollivon, J.-L. Putaux and J. Léonil
- 18:30 **Study of cream cheese microstructure by confocal laser scanning microscopy : quantitative image analysis**
F. Fenoul, M. Le Denmat, F. Hamdi, G. Cuvelier and C. Michon
- 18:35 **Supramolecular Organisation of Fat in Dairy Products**
C. Lopez, V. Briard-Bion, B. Camier and J.-Y. Gassi
- 18:40 **Effects of Processing and Composition on the Structure Formation in Casein Based Food Systems**
S. Roeck and U. Kulozik

18:20 - [RT] Meat Products and Technology

Auditorium 450 - Foyer haut (first floor)

Chair Person (s): Philippe Gatellier

- 18:20 **Preservative residue in beef and chicken sausages and bolognas marketed in Iran**
B. Shemshadi, H. Hosseini and R. Ferdosy
- 18:25 **Physico-chemical characteristics of carcass and Longissimus dorsi quality in three white cross-breed pigs: comparison to iberian quality**
M. Manrique, Y. Lostao, G. Antolín and A. Gutierrez
- 18:30 **Salt Diffusion and Salt Diffusivity in Sardine Muscle (Sardinella aurita)**
A. Sahli, S. Bellagha and S. Bornaz
- 18:35 **Pulsed Electric Fields (PEF) Processing of Meat**
S. Toepfl, V. Heinz and D. Knorr
- 18:40 **Hygienic quality of different ham preparations**
C. Voidarou, A. Tzora, A. Alexopoulos and E. Bezirtzoglou

18:20 - [RT] Phase and State Diagrams

Room 300 - Foyer bas (ground floor)

Chair Person (s): David Reid, Vania Regina Telis, Stéphane Guilbert

- 18:20 **Glass Transition and Enthalpy Relaxation of Sucrose - Glucose Syrup Solid System**
Y. Liu, W. Zhou and B. Bhandari
- 18:25 **Moisture Induced Antiplasticization of Microcrystalline Cellulose**
S.P. Chamorthy, T. Carvajal and R. Pinal
- 18:30 **Determining the State Diagram of a frozen aqueous solution by stepwise DSC: validating the method**
D. Reid
- 18:35 **Water Molecule Interaction Probabilities and its Co-operative Phenomena Under Food Process Engineering Conditions**
T. Matuszek

18:20 - [RT] Consumer

Room 200 - Foyer haut (first floor)

Chair Person (s): Herbert Stone, Carole Prost

- 18:20 Sensory Evaluation of Non-Synthetic Conjugated Linoleic Acid (CLA)-Rich and Transvaccenic Acid (TVA)-Rich Cream and Butter**
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- 18:25 The influence of Information Exposure and Beliefs about Technology on the Acceptance of Novel Food Technologies: a Conjoint study of Farmed Prawns**
D. Cox, G. Evans and H. Mudge
- 18:30 Aroma cross-modal interactions with texture and taste in dairy products**
C. Tournier, C. Sulmont-Rossé and E. Guichard
- 18:35 Mechanistic approach to explain in-mouth aroma release and perception: case of dairy gels**
A. Saint-Eve, S. Atlan, I. Deleris, E. Guichard, E. Sémon, M. Marin, C. Trelea and I. Souchon
- 18:40 Sensory Evaluation of Milk Chocolates as an Instrument of New Product Development**
K. Dürschmid, U. Albrecht, G. Schleining and W. Kneifel

[PS] Poster Session 3: Characterization of ingredients and foods, Consumer's Behaviour, Food Safety, Phase and State Diagrams, Milk and Derivatives, Meat Products and Technology

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- Effects of Gamma Irradiation and Frozen Storage on Microbial, Chemical and Sensory Quality of Chicken Meat In Iran** 000004
M. Javanmard
- Effect of Polyols on quality and shelf life stability of frozen dough for the bakery products** 000005
A. Asghar and F.M. Anjum
- Supplier quality assurance as a mystery of safety and quality assurance systems implementation - Case study: Hamedan regional dairy plant** 000008
H. Ezzatpanah
- Interactions between Pichia anomala and Candida etchellsii and Lactobacillus plantarum isolated from green olives fermentation** 000009
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- Non-starter lactobacilli in Argentinean cheeses** 000017
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8:30 - [PL] The Role of Processing and the Food Matrix in allergenicity of Foods

Auditorium 800

Chair Person (s): Colin Dennis, Alain Buleon

- 8:30** The role of processing and the food matrix in allergenicity of foods
C. Mills, A. Sancho, N. Rigby, J. Jenkins and A. Mackie

9:30 - [YS] Young Scientist Lecture: Effective transport properties of food products calculated from principles of statistical physics

Auditorium 800

Chair Person (s): Colin Dennis, Fabienne Guillon

- 9:30** Effective transport properties of food products calculated from principles of statistical physics
O. Vitrac and M. Hayert

9:50 - Cereal Poster Award - Danone

Auditorium 800

10:30 - [TS] Process Modelling

Auditorium 800

Chair Person (s): Pieter Verboven, Denis Flick

- 10:30** Introduction
- 10:40** The effect of average storage temperature, and temperature fluctuation on the rate of moisture migration in a model frozen food
D. Reid and L. Perez-Albela Saettone
- 11:00** Mathematical modeling of thin layer drying kinetics of apples slices
N. Hamdami, M. Sayyad and A. Oladegaragoze
- 11:20** Optimizing intrinsic and extrinsic process factors to minimize folate loss in fruit and vegetables
I. Oey, P. Verlinde, M.T. Nguyen, C. Arroqui, M. Hendrickx and A. Van Loey
- 11:40** Moisture transfer in ready to eat multidomain foods (sweet and savoury snacking): an experimental and modelling study
C. Bourlieu, E. Roca, V. Guillard, N. Gontard and S. Guilbert
- 12:00** Modelling the Formation of Acrylamide in Potato Crisps Using Artificial Neural Network
A. Serpen and V. Gokmen
- 12:20** Mesoscale simulation of soft condensed matter as foods with Lattice Boltzmann
R. Van Der Sman, S. Van Der Graaf, G. Brans and J. Kromkamp

10:30 - [TS] Food Safety

Auditorium 450 - Foyer haut (first floor)

Chair Person (s): Martin d'Agostino

- 10:30** Introduction
- 10:40** Antimicrobial Activity of Duck Egg Lysozyme against Salmonella enteritidis
S. Naknukool, S. Hayakawa, T. Uno and M. Ogawa
- 11:05** Risk assessment of aflatoxins in food products consumed in South Korea
H.S. Chun, H.E. Ok, H.J. Kim, J.-B. Hwang and D.-H. Chung
- 11:30** High-Pressure Homogenisation for Food Sanitisation
F. Donsi, G. Ferrari and P. Maresca
- 11:55** An Optimised Quantitative Real-Time PCR Assay for Listeria Monocytogenes Including and Internal Amplification Control
D. Rodríguez-Lázaro, M. Pla, M. Scortti, H.J. Monzó and J.A. Vázquez-Boland

- 12:20 **Food Safety Approach into Romanian Bread-making industry within the Context of EU Integration**
A. Sirbu
- 12:45 **Safety of small-scale food fermentations in developing countries**
O. Ijabadeniyi and F.O. Omoya

10:30 - [TS] **Micronutrients 2**

Room 300 - Foyer bas (ground floor)

Chair Person (s): Martine Champ, Catherine Caris

- 10:30 **introduction**
- 10:36 **Probiotic bacteria induce a differential cytokine production pattern in human peripheral blood mononuclear cells**
R. Kekkonen, E. Kajasto, V. Veckman, M. Miettinen, R. Korpela and I. Julkunen
- 10:58 **The Influence of Dietary Components on Absorption Mechanisms at the Intestinal Monolayer**
K. Staples, R. Durham and M. Jones
- 11:20 **Docosahexaenoic and Eicosapentaenoic Acid as Functional Food Ingredients**
H. Steinhart, A. Müller and W. Richter
- 11:42 **Improvement of calcium solubility and bioavailability of calcium-fortified soymilk containing *Lactobacillus acidophilus*, *L. casei* and *L. plantarum***
A.L. Tang, K. Walker, G. Wilcox, N. Shah and L. Stojanovska
- 12:04 **Antioxidant And Anticarcinogenic Composite From Green Tea And Red Wine Lee As Food Additive**
N. Mchedlishvili, N. Omiadze, L. Gulua, G. Kvesitadze, S. Zaletok, O. Orlovskiy, S. Gogol and O. Samoylenko
- 12:26 **Induction of Detoxifying Enzyme by Sesquiterpenes Present in *Inula helenium***
J.-R. Kim, H.A. Lim, C.H. Jang, J.H. Kim, Y.K. Kim, T. Konishi, J. Yoon Park and J.-S. Kim
- 12:48 **Inulin and oligofructose : their efficacy as prebiotic fibres in mineral absorption and bone health**
W. Caers

10:30 - [TS] **Fruit and Vegetables**

Room 200 - Foyer haut (first floor)

Chair Person (s): Catherine Renard

- 10:30 **introduction**
- 10:40 **Grape skin and seeds hardness assessment by texture analysis**
H. Letaief, L. Rolle, G. Zeppa and V. Gerbi
- 11:05 **Osmotic Dehydration of Fruits and Vegetable**
D. Behsnilian and W. Spiess
- 11:30 **The contribution of water removal to the phenomenon of "consistency loss" associated with juice concentrate products**
K. Kotte, M. Kalamaki, M. Ibanez and D. Reid
- 11:55 **Influence of Turgor on Micromechanical and Structural Properties of Apple Tissue**
M. Oey, E. Vanstreels, J. Debaerdemaeker, B. Tijskens, H. Ramon and B.M. Nicolai
- 12:20 **Rate of Carotenoid Degradation in Dehydrated Carrots**
V. Lavelli, B. Zanoni and A. Zaniboni
- 12:45 **Osmodehydrofreezing of sensitive fruit and vegetables: Effect on quality characteristics and shelf life**
E. Dermesonlouoglou and P. Taoukis

13:10 - Closing Ceremony

Auditorium 800

13:10 Alan Mortimer, President of IUFoST

13:20 Pierre Feillet, Chairman of the 13th Congress

13:30 Chairman of the 14th Congress

13:40 - Lunch Break

R2 & Mezzanine (first floor)

15:00 - IUFoST General Assembly

Room GH - Foyer haut (first floor)

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