

## Poster Programme

### Poster Session 1

Tuesday 2 November 2021

- [P1.1.01] Bioactive peptides from oat proteins for health of aging populations**  
Małgorzata Darewicz\*, Monika Pliszka, Justyna Borawska-Dziadkiewicz, Piotr Minkiewicz, Anna Iwaniak, *University of Warmia and Mazury in Olsztyn, Poland*
- [P1.1.02] Healthy honey: exploring consumption for its beneficial properties**  
Raffaele Zanchini\*, Simone Blanc, Liam Pippinato, Giuseppe Di Vita, Filippo Brun, *University of Turin, Italy*
- [P1.1.03] Effect of fiber addition on in vitro starch digestibility of bread and cracker**  
Ilkay Sensoy\*, Hilal Bilgiç, *Middle East Technical University, Turkey*
- [P1.1.04] Influence of the surface moulds on sensory quality of Croatian dry-cured meat products**  
Tina Lešić<sup>1</sup>, Nada Vahčić<sup>2</sup>, Ivica Kos<sup>2</sup>, Manuela Zdravec<sup>1</sup>, Željko Jakopović<sup>2</sup>, Vesna Jaki<sup>3</sup>, Irena Perković<sup>3</sup>, Mario Škrivanko<sup>3</sup>, Jelka Pleadin<sup>\*1</sup>, <sup>1</sup>*Croatian Veterinary Institute, Zagreb, Croatia*, <sup>2</sup>*University of Zagreb, Croatia*, <sup>3</sup>*Croatian Veterinary Center Križevci, Croatia*
- [P1.1.05] Gluten-free cakes: a study in consumer preference**  
Inés Yagüe-Molina<sup>1,2</sup>, Eneko Izcue<sup>1</sup>, Ariadna Martínez<sup>2</sup>, María Mora<sup>\*1</sup>, Adrianna Jaworska<sup>2</sup>, <sup>1</sup>*Basque Culinary Center, Spain*, <sup>2</sup>*Jordi Bordas Innovative Pastry Education, Spain*
- [P1.1.06] Health and dietary habits in a population sample from Eastern Macedonia and Thrace, NE Greece**  
Elpida Giorgi, Christina Tsigalou\*, Christos Stefanis, Christos Kontogiorgis, Evangelia Nena, Theodoros Constantinidis, Eugenia Bezirtzoglou, *Democritus University of Thrace, Greece*
- [P1.1.07] Chemical and physicochemical characterization of european plaice *pleuronectes platessa* fished in norwegian coastal waters during different seasons**  
Sophie Kendler\*, Dionysios Tsoukalas, Anita Nordeng Jakobsen, Jørgen Lerfall, *Norwegian University of Science and Technology, Norway*
- [P1.1.08] Dietary iron absorption from edible *Tenebrio molitor* and effect of chitin on iron bioavailability: A stable iron isotope study in young women (NCT04510831)**  
Nikolin Hilaj<sup>1</sup>, Valeria Galetti<sup>1</sup>, Roberta Murad Lima<sup>1</sup>, Adam Krzystek<sup>1</sup>, Wilfried Andlauer<sup>2</sup>, Christophe Zeder<sup>1</sup>, Michael Zimmermann<sup>1</sup>, Diego Moretti<sup>\*3</sup>, <sup>1</sup>*ETH Zurich, Switzerland*, <sup>2</sup>*HES-SO Valais Wallis, Switzerland*, <sup>3</sup>*FFHS, Switzerland*
- [P1.1.09] Insights in consumer expectations and perceptions about the diversity of processing in organic and conventional fruit products**  
Lucia Espinosa-Brisset<sup>\*1</sup>, Isabelle Souchon<sup>2</sup>, Caroline Penicaud<sup>1</sup>, Jean-Marc Sieffermann<sup>1</sup>, Anne Saint-Eve<sup>1</sup>, <sup>1</sup>*University Paris Saclay, France*, <sup>2</sup>*Avignon University, France*
- [P1.1.10] In vitro starch digestibility of fiber added flat dough pieces cooked at different processing conditions**  
Nilay Güler, Ilkay Şensoy\*, *Middle East Technical University, Turkey*
- [P1.1.11] Comparisons of macronutrient compositions between popular vegan products and dishes with their non-vegan counterparts in the UK**  
Ellie Langlois\*, Liangzi Zhang, Maria Traka, *Quadram Institute, UK*
- [P1.1.12] Salt reduction strategies in processed seafood**  
Iga Rybicka<sup>\*1,2</sup>, Amparo Gonçalves<sup>1,3</sup>, Helena Oliveira<sup>1</sup>, António Marques<sup>1,3</sup>, Maria Leonor Nunes<sup>1</sup>, Marlene Silva<sup>4</sup>, <sup>1</sup>*Centro Interdisciplinar de Investigação Marinha e Ambiental, Portugal*, <sup>2</sup>*Poznan University of Economics and Business, Poland*, <sup>3</sup>*The Portuguese Institute for Sea and Atmosphere, Portugal*, <sup>4</sup>*University of Porto, Portugal*
- [P1.1.13] Investigation of wheat starch cooked with fibers: short-range order and in vitro digestion**  
Ozge Guven\*, Ilkay Sensoy, *Middle East Technical University, Turkey*
- [P1.1.14] Developing functional food ingredients for gut microbiota modulation in Type-1 Diabetes mellitus**  
Ioanna Prapa<sup>1</sup>, Valentini Santarmaki<sup>1</sup>, Chrysoula Pavlatou<sup>1</sup>, Panayiotis Panas<sup>2</sup>, Yiannis Kourkoutas<sup>1</sup>, Eugenia Bezirtzoglou<sup>\*1</sup>, <sup>1</sup>*Democritus University of Thrace, Greece*, <sup>2</sup>*QLCon, N.E.O., Greece*
- [P1.1.15] Antioxidant activity of lactoferrin and dairy by-products on intestinal and hepatic cell lines**  
Inés Abad<sup>\*1</sup>, Julien Vignard<sup>2</sup>, Catherine Bouchenot<sup>2</sup>, Dimitra Graikini<sup>1</sup>, Laura Grasa<sup>1</sup>, María Dolores Pérez<sup>1</sup>, Gladys Mirey<sup>2</sup>, Lourdes Sánchez<sup>1</sup>, <sup>1</sup>*University of Zaragoza, Spain*, <sup>2</sup>*TOXALIM Research Centre in Food Toxicology, France*
- [P1.1.16] Curcumin loaded zein nanoparticles: stability, in vitro digestion and intestinal absorption**  
Negin Hashemi\*, Martin Krøyer Rasmussen, Milena Corredig, *Aarhus University, Denmark*
- [P1.1.17] Enhancing vitamin B12 production by co-fermentation**  
Muzi Tangyu<sup>1</sup>, Lijuan Ye<sup>\*2</sup>, Biljana Bogicevic<sup>2</sup>, Bolten Christoph J.<sup>2</sup>, Christoph Wittmann<sup>1</sup>, Aragao Börner Rosa<sup>2</sup>, <sup>1</sup>*Saarland University, Germany*, <sup>2</sup>*Nestlé Research Center, Switzerland*
- [P1.1.18] Aromatization and modification of ONS (Oral Nutritional Supplements) for an improved patient compliance**  
Matthias Koch\*, *University of Applied Sciences, Germany*
- [P1.1.19] Consumer's opinion to develop novel foods using jellyfish for the Spanish gastronomy: a research on texture and flavor expectations and elicited emotions**  
Eneko Larrañaga-Ayastuy, Nerea Ulibarri-Sanchez, Sarah Serrano-Pino, Fabiola Castillo-Pessoa, Paula Torán-Pereg\*, Laura Vázquez-Araújo, *Basque Culinary Center, Donostia-San Sebastián, Spain*
- [P1.1.20] Bringing personalised nutrition into the food service provider environment**  
Daniela Segovia Lizano<sup>\*1</sup>, Rachel Berry<sup>1</sup>, Sian Astley<sup>2</sup>, Robin de Croon<sup>3</sup>, Lien Praet<sup>4</sup>, Paul Finglas<sup>1,2</sup>, <sup>1</sup>*Quadram Institute Bioscience, UK*, <sup>2</sup>*EuroFIR AISBL, Belgium*, <sup>3</sup>*KU Leuven, Belgium*, <sup>4</sup>*Sodexo, Belgium*
- [P1.1.21] Characterization of commercial plant-based yogurt analogues to explore potential market niches**  
Paula Torán-Pereg, Shuyana Deba-Rementería\*, Elena Romeo-Arroyo, Maider Zugazua-Ganado, Olaia Estrada-Korta, Laura Vázquez-Araújo, *Basque Culinary Center, Donostia-San Sebastián, Spain*

<b>[P1.1.22]</b>	<b>Developing of functional Neapolitan pizza base enriched with jujube (<i>Ziziphus jujuba</i>) powder</b> Aniello Falciano*, Angela Sorrentino, Prospero Di Piero, Annalisa Romano, Paolo Masi, <i>University of Naples Federico II, Italy</i>	<b>[P1.2.11]</b>	<b>Suppression of spoilage-causing yeasts in cheese by using sodium dehydroacetate aiming to extend the shelf life</b> Ayaka Nakamura*, Hajime Takahashi, Maho Hosaka, Manami Namba, Takashi Kuda, Bon Kimura, <i>Tokyo University of Marine Science and Technology, Japan</i>
<b>[P1.1.23]</b>	<b>Influence of germination on protein digestibility and bioactivity of lentil and faba bean</b> Sara Bautista-Expósito <sup>1</sup> , Albert Vandenberg <sup>2</sup> , Elena Peñas <sup>1</sup> , Juana Frias <sup>1</sup> , Cristina Martínez-Villaluenga <sup>1</sup> , <sup>1</sup> <i>Institute of Food Science, Technology and Nutrition, Spain</i> , <sup>2</sup> <i>University of Saskatchewan, Canada</i>	<b>[P1.2.12]</b>	<b>Toxicogenic moulds and mycotoxins in Croatian traditional dry-cured meat products</b> Jelka Pleadin <sup>1</sup> , Tina Lešić <sup>1</sup> , Manuela Zadravec <sup>1</sup> , Nada Vahčić <sup>2</sup> , Ana Vulić <sup>1</sup> , Nina Kudumija <sup>2</sup> , Jadranka Frece <sup>2</sup> , Vesna Jaki <sup>3</sup> , Ksenija Markov <sup>2</sup> , <sup>1</sup> <i>Croatian Veterinary Institute, Zagreb, Croatia</i> , <sup>2</sup> <i>University of Zagreb, Croatia</i> , <sup>3</sup> <i>Croatian Veterinary Center Križevci, Croatia</i>
<b>[P1.1.24]</b>	<b>Protein enriched fish product with marine hydrolysates processed for freezing and high pressure processing</b> Jan Thomas Rosnes <sup>1</sup> , Ingrid Kvammen <sup>2</sup> , Aase Vorre Skuland <sup>1</sup> , <sup>1</sup> <i>Nofima, Norway</i> , <sup>2</sup> <i>University of Stavanger, Norway</i>	<b>[P1.2.13]</b>	<b>Microwave coagulable alveolar foams</b> Manon Chemin <sup>1</sup> , Olivier Paurd <sup>2</sup> , Laure Villaceque <sup>2</sup> , Alain Riaublanc <sup>1</sup> , Patricia le Bail <sup>1</sup> , <sup>1</sup> <i>INRAE, France</i> , <sup>2</sup> <i>NBread Process®, France</i>
<b>[P1.1.25]</b>	<b>Effect of fortification of injera with eggshell powder on injera quality and nutritional parameters</b> Tigist Fekadu Markos*, Juan Ignacio Maté Caballero, Maria Remedios Marin Arroyo, <i>Public University of Navarra, Spain</i>	<b>[P1.2.14]</b>	<b>Influence of different ultrasound parameters applied during the kneading process on the quality of rye bread</b> Aliena Altmann <sup>1</sup> , Bernhard Gattermig <sup>2</sup> , Antonio Delgado <sup>1</sup> , <sup>1</sup> <i>Friedrich-Alexander-University-Erlangen-Nuremberg, Germany</i> , <sup>2</sup> <i>University of Applied Sciences Weihenstephan-Triesdorf, Germany</i>
<b>[P1.2.01]</b>	<b>Physics-based digital fruit twins unveil the tradeoffs in maintaining citrus quality and marketability along the refrigerated supply chain</b> Chandrima Shrivastava <sup>1,2</sup> , Tarl Berry <sup>3</sup> , Paul Cronje <sup>3</sup> , Seraina Schudel <sup>1</sup> , Thijs Defraeye <sup>1</sup> , <sup>1</sup> <i>Swiss Federal Laboratories for Material Science and Technology, Switzerland</i> , <sup>2</sup> <i>University of Bern, Switzerland</i> , <sup>3</sup> <i>University of Stellenbosch, South Africa</i>	<b>[P1.2.15]</b>	<b>Electromagnetic induction heat treatment: improving the quality of sterilized food</b> Raúl Ansó Blanco <sup>1,2</sup> , Rafael López Vázquez <sup>1</sup> , Albert Ibarz <sup>2</sup> , <sup>1</sup> <i>Agri-food Technology Center, Spain</i> , <sup>2</sup> <i>University of Lleida, Spain</i>
<b>[P1.2.02]</b>	<b>How does novel electrohydrodynamic drying perform in comparison to the convective drying methods for plant-based foods?</b> Kamran Iranshahi <sup>1,2</sup> , Daniel I. Onwude <sup>1,3</sup> , Donato Rubineti <sup>1</sup> , Thijs Defraeye <sup>1,4</sup> , <sup>1</sup> <i>Swiss Federal Laboratories for Materials Science and Technology, Switzerland</i> , <sup>2</sup> <i>Swiss Federal Institute of Technology, Switzerland</i> , <sup>3</sup> <i>University of Uyo, Nigeria</i> , <sup>4</sup> <i>Dalhousie University, Canada</i>	<b>[P1.2.16]</b>	<b>Impact of two non-thermal technologies (ultraviolet light and cold plasma) on the fatty acid profile of raw chicken and pork meat</b> Arturo B. Soro <sup>1,2</sup> , Sabine M. Harrison <sup>2</sup> , Paul Whyte <sup>2</sup> , Declan J. Bolton <sup>1</sup> , Brijesh K. Tiwari <sup>1</sup> , <sup>1</sup> <i>Teagasc Food Research Centre, Ireland</i> , <sup>2</sup> <i>University College Dublin, Ireland</i>
<b>[P1.2.05]</b>	<b>Influence of extruded microparticulated whey proteins, process variations in reduced-fat ice cream: microstructure and physical qualities</b> M Kamal Hossain <sup>1,2</sup> , Miroslav Petrov <sup>1</sup> , Oliver Hensel <sup>2</sup> , Mamadou Diakit <sup>1</sup> , <sup>1</sup> <i>Fulda University of Applied Sciences, Germany</i> , <sup>2</sup> <i>University of Kassel, Germany</i>	<b>[P1.2.17]</b>	<b>Characterization of microbial communities and metabolic spoilage products of european plaice (<i>pleuronectes platessa</i>) in relation to the application of different packaging methods</b> Dionysios Tsoukalas*, Sophie Kendler, Sunniva Hoel, Jørgen Lerfall, Anita Nordeng Jakobsen, <i>Norwegian University of Science and Technology, Norway</i>
<b>[P1.2.06]</b>	<b>DNA barcoding for mould species identification</b> Nicole Ollinger <sup>1</sup> , Nicole Wiesinger <sup>1</sup> , Verena Lasinger <sup>1</sup> , Weghuber Julian <sup>1,2</sup> , <sup>1</sup> <i>FFoQSI, Austria</i> , <sup>2</sup> <i>Center of Excellence Food Technology and Nutrition, Austria</i>	<b>[P1.2.20]</b>	<b>Impact of the isoelectric precipitation process on the physical properties and protein composition of soy protein isolates</b> Diète Verfaillie <sup>1,2</sup> , Geert Van Royen <sup>1</sup> , Arno G.B. Wouters <sup>2</sup> , <sup>1</sup> <i>Flanders Research Institute for Agriculture, Fisheries and Food (ILVO), Belgium</i> , <sup>2</sup> <i>KU Leuven, Belgium</i>
<b>[P1.2.07]</b>	<b>Digital twin of the consumer oriented functional meat product</b> Marina Nikitina*, Irina Chernukha, <i>VM Gorbatov Federal Research Center for Food Systems of RAS, Russia</i>	<b>[P1.2.21]</b>	<b>Evaluation of pumpkin and sunflower press cake as protein source and investigation of the effects of ultrasound assisted extraction on techno-functionality</b> Deniz Sert*, Sophie Morejón Caraballo, Susanne Struck, Harald Rohm, <i>Technische Universität Dresden, Germany</i>
<b>[P1.2.08]</b>	<b>Predicting the drying time of custard soiling with near-infrared spectroscopy for choosing the optimal cleaning parameters</b> Tobias Beck <sup>1</sup> , Bernhard Gattermig <sup>1,2,3</sup> , Antonio Delgado <sup>1,3</sup> , <sup>1</sup> <i>Friedrich-Alexander-Universität Erlangen-Nürnberg, Germany</i> , <sup>2</sup> <i>University of Applied Sciences Weihenstephan-Triesdorf, Germany</i> , <sup>3</sup> <i>German Engineering Research and Development Center LSTME Busan, Republic of Korea</i>	<b>[P1.2.22]</b>	<b>Quality and safety of food supplements in view of physical parameters and mineral composition</b> Joanna Brzezińska*, Adrian Szewczyk, Justyna Brzezicha, Magdalena Prokopowicz, Małgorzata Grembecka, <i>Medical University of Gdansk, Poland</i>
<b>[P1.2.09]</b>	<b>Optimization of peach hot air drying using a combination of ultrasounds and ethanol treatment</b> Kyriakos Kaderides*, Georgia Zontou, Dimitrios Fotiou, Nikoletta Solomakou, Athanasia Goula, <i>Aristotle University of Thessaloniki, Greece</i>	<b>[P1.2.23]</b>	<b>Safety assessment of <i>Bacillus</i> sp. AM1 isolated from human gut microbiota, with the ability to metabolize dietary endocrine disruptors, as potential product used in food production chain.</b> Klara Cerk*, Ana López-Moreno, Alfonso Torres-Sánchez, Ángel Ruiz-Moreno, Jesús Pardo, Pilar Ortiz, <i>University of Granada, Spain</i>

<b>[P1.2.24]</b>	<b>Exploiting of <i>Arthrospira platensis</i> (Spirulina) as an affordable source of proteins and high-quality food ingredients through Pulsed Electric Field (PEF)-treatment</b> Justus Knappert, Natalya Friese, Ye Yang, Christopher McHardy*, Cornelia Rauh, <i>Technische Universität Berlin, Germany</i>	<b>[P1.2.36]</b>	<b>Stability of plant protein nanoemulsions and their potential as food material in 3D printing</b> Carolina Herrera-Lavados <sup>1</sup> , Daniela Rivera- Tobar <sup>2</sup> , Anais Palma-Acevedo <sup>1</sup> , Gipsy Tabilo-Munizaga <sup>1*</sup> , Mario Pérez-Won <sup>1</sup> , Luis Moreno-Osorio <sup>1</sup> , <sup>1</sup> <i>Universidad del Bio-Bio, Chile</i> , <sup>2</sup> <i>Universidad de Santiago de Chile, Chile</i>
<b>[P1.2.25]</b>	<b>Genomic characterization of long-time persistent <i>Listeria monocytogenes</i> strains in dairy facilities</b> Lena Fritsch*, René Imhof, Jörg Hummerjohann, Elisabet Marti, <i>Agroscope, Switzerland</i>	<b>[P1.2.37]</b>	<b>Parameter optimization for 3D printing process of salmon gelatin: comparative study of response surface methodology (RSM) and artificial neural networks (ANN)</b> Nailin Carvajal-Mena <sup>1</sup> , Gipsy Tabilo-Munizaga <sup>1*</sup> , Mario Pérez-Won <sup>1</sup> , Roberto Lemus-Mondaca <sup>2</sup> , Luis Moreno-Osorio <sup>1</sup> , <sup>1</sup> <i>Universidad del Bio-Bio, Chile</i> , <sup>2</sup> <i>Universidad de Chile, Chile</i>
<b>[P1.2.26]</b>	<b>Adapting agglomeration to improve the reconstitution performance of sugar reduced cocoa beverage powders</b> Edgar Chávez Montes <sup>1*</sup> , Colin Chiron <sup>2</sup> , Michael Fritz <sup>2</sup> , <sup>1</sup> <i>Nestlé R&amp;D Konolfingen, Switzerland</i> , <sup>2</sup> <i>Nestlé R&amp;D Orbe, Switzerland</i>	<b>[P1.2.38]</b>	<b>Microstructural understanding of the effect of extruding temperature and moisture content on the porosity of expanded rice flour third-generation snacks</b> Yadira Zambrano <sup>1</sup> , Ingrid Contardo <sup>1,2</sup> , Carolina Moreno <sup>1</sup> , Pedro Bouchon <sup>1*</sup> , <sup>1</sup> <i>Pontificia Universidad Católica de Chile, Chile</i> , <sup>2</sup> <i>Universidad de los Andes, Chile</i>
<b>[P1.2.27]</b>	<b>Carrot blanching by ohmic heating with pulsed electric fields</b> Leire Astráin-Redín*, Enrique Beitia, Marta Alejandre, Guillermo Cebrián, Ignacio Álvarez, <i>Universidad de Zaragoza-CITA, Spain</i>	<b>[P1.2.39]</b>	<b>Effect of UHT heating modes on physiochemical and sensory properties of plant based milk alternative drink</b> Yangyi Chen <sup>1</sup> , Veronica Caldeo <sup>2</sup> , Lennart Fries <sup>1</sup> , Jannika Dombrowski <sup>1,3</sup> , <sup>1</sup> <i>Nestlé R&amp;D (China) Ltd, China</i> , <sup>2</sup> <i>Nestlé Product Technology Centre Dairy, Switzerland</i> , <sup>3</sup> <i>Nestlé Research Center, Switzerland</i>
<b>[P1.2.28]</b>	<b>Structural properties and quality attributes of dried and rehydrated precooked beans</b> Shruti Aravindakshan*, Thi Hoai An Nguyen, Clare Kyomugasho, Carolien Buvé, Ann Van Loey, Marc Hendrickx, <i>KU Leuven, Belgium</i>	<b>[P1.2.40]</b>	<b>The potential of <i>Henicorhynchus siamensis</i> for the development of dried fish powders for the prevention and treatment of malnutrition in Cambodia</b> Sengly Sroy <sup>1,2</sup> , Elodie Arnaud <sup>1,3</sup> , Adrien Servent <sup>1,3</sup> , Lydon Paul <sup>4</sup> , Sokneang IN <sup>2</sup> , Sylvie AVALLONE <sup>1</sup> , <sup>1</sup> <i>Université de La Réunion, France</i> , <sup>2</sup> <i>Institute of Technology of Cambodia, Cambodia</i> , <sup>3</sup> <i>CIRAD, UMR Qualisud, France</i> , <sup>4</sup> <i>Danish Care Foods, Co., Ltd, Cambodia</i>
<b>[P1.2.29]</b>	<b>The effect of superchilling on water holding properties of Atlantic salmon throughout the whole value chain</b> Sherry Stephanie Chan <sup>1</sup> , Bjørn Roth <sup>2</sup> , Flemming Jessen <sup>3</sup> , Anita Nordeng Jakobsen <sup>1</sup> , Jørgen Lerfall <sup>1</sup> , <sup>1</sup> <i>Norwegian University of Science and Technology, Norway</i> , <sup>2</sup> <i>Nofima AS Stavanger, Norway</i> , <sup>3</sup> <i>Technical University of Denmark, Denmark</i>	<b>[P1.2.41]</b>	<b>Determination of bacterial communities of three Greek feta cheeses using 16S rRNA genome sequencing</b> Athina Tzora, Aikaterini Nelli, Konstantina Fotou, Eleftherios Bonos, Achilleas Karamoutsios, Theoni Kaveli, Lambros Chatzizisis, Chrisoula Voidarou, Anastasios Tsinas, Ioannis Skoufos*, <i>University of Ioannina, Greece</i>
<b>[P1.2.30]</b>	<b>UV irradiation on solid food matrices, a meta-analysis towards an accurate prediction of the treatment effects</b> Sebastian Ospina*, Marta Alejandre, Javier Playán, Ignacio Álvarez, Guillermo Cebrián, <i>Universidad de Zaragoza, Spain</i>	<b>[P1.2.42]</b>	<b>Validation of new pasteurization technology (MATS and PATS) with <i>B. subtilis</i> spores</b> Tone Mari Rode <sup>2</sup> , Salva Marija Lukoševičiūtė <sup>2</sup> , Jan Thomas Rosnes <sup>1</sup> , <sup>1</sup> <i>Nofima, Norway</i> , <sup>2</sup> <i>University of Stavanger, Norway</i>
<b>[P1.2.31]</b>	<b>Pigmentation and other possible biomarkers of strong biofilm formation among field isolates of <i>Pseudomonas</i> spp</b> Paula Fernández-Gómez*, Alejandro Figueredo, Márcia Oliveira, Mercedes López, Montserrat González-Raurich, Miguel Prieto, Avelino Alvarez-Ordóñez, <i>University of León, Spain</i>	<b>[P1.2.43]</b>	<b>Graviera microbiota diversity produced by milk from two distinct indigenous Greek sheep breeds</b> Athina Tzora, Theoni Kaveli, Konstantina Fotou, Eleftherios Bonos, Achilleas Karamoutsios, Aikaterini Nelli, Evaggelia Gouva, Chrisoula Voidarou, Panagiotis Papadopoulos, Ioannis Skoufos*, <i>University of Ioannina, Greece</i>
<b>[P1.2.32]</b>	<b>Evaluation of dietary advanced glycation end-products in infant formulas</b> Yajing Xie*, H.J. van der Fels-Klerx, Stefan P.J. van Leeuwen, Vincenzo Fogliano, <i>Wageningen University &amp; Research, the Netherlands</i>	<b>[P1.2.44]</b>	<b>Can we use the same secondary model to predict the growth of different <i>Bacillus cereus</i> strains in dairy products?</b> Nathália Buss da Silva <sup>1*</sup> , Bruno A. M. Carciofi <sup>2</sup> , József Baranyi <sup>3</sup> , Mariem Ellouze <sup>1</sup> , <sup>1</sup> <i>Nestlé Research, Switzerland</i> , <sup>2</sup> <i>Federal University of Santa Catarina, Brazil</i> , <sup>3</sup> <i>University of Debrecen, Hungary</i>
<b>[P1.2.33]</b>	<b>Is homemade mayonnaise sufficiently protected against salmonellae growth while it is improperly stored?</b> Florentina Ionela Bucur*, Corina Neagu, Octavian Augustin Mihalache, Anca Ioana Nicolau, <i>Dunarea de Jos University of Galati, Romania</i>	<b>[P1.2.45]</b>	<b>Next-generation bioactive peptides: Bringing food waste to the forefront of technological innovation</b> Kristina Baka <sup>1</sup> , Izumi Sone <sup>2</sup> , Giovanna Monticelli <sup>1</sup> , Daniela Maria Pampanin <sup>1</sup> , Tone Mari Rode <sup>2</sup> , Leena Prabhu <sup>2</sup> , Morten Sivertsvik <sup>1,2</sup> , Estefanía Noriega-Fernández <sup>1,3</sup> , <sup>1</sup> <i>University of Stavanger, Norway</i> , <sup>2</sup> <i>Nofima, Norway</i> , <sup>3</sup> <i>European Food Safety Authority, Italy</i>
<b>[P1.2.34]</b>	<b>Improvement of digestibility and rheological properties of PEF extracted stinging nettle (<i>Urtica dioica</i> L.) protein powder through ultrasonication and encapsulation by spray drying</b> Özlem Özmutlu, Patricia Maag*, Simon Dirr, <i>Applied Sciences University Weihenstephan Triesdorf, Germany</i>		
<b>[P1.2.35]</b>	<b>UV-C light as an effective technology for extending the shelf-life of meat products: From laboratory scale to industrial applications</b> Marta Alejandre <sup>1</sup> , Sebastian Ospina <sup>1</sup> , Ignacio Álvarez <sup>1</sup> , Erica Muela <sup>2</sup> , Montserrat García <sup>2</sup> , Guillermo Cebrián <sup>1</sup> , <sup>1</sup> <i>University of Zaragoza, Spain</i> , <sup>2</sup> <i>Incarlopsa, Spain</i>		

<b>[P1.2.46]</b>	<b>Survival and invasion capacity of <i>Salmonella</i> cells exposed to simulated UV-C light orange juice processing and gastro-intestinal conditions</b> Silvia Guillén*, Ignacio Álvarez, Guillermo Cebrián, <i>University of Zaragoza/AgriFood Institute of Aragon, Spain</i>	<b>[P1.2.56]</b>	<b>Nir spectroscopy as rapid tool for histamine control in raw and processed tuna</b> Sergio Ghidini <sup>1</sup> , Sara Panseri <sup>2</sup> , Luca Chiesa <sup>2</sup> , Olga Varrà <sup>3</sup> , Adriana Ianieri <sup>3</sup> , Davide Pessina <sup>4</sup> , Emanuela Zanardi <sup>3</sup> , <sup>1</sup> <i>University of Parma, Parma, Jamaica</i> , <sup>2</sup> <i>University of Milan, Italy</i> , <sup>3</sup> <i>University of Parma, Italy</i> , <sup>4</sup> <i>Italian Retail Il Gigante SpA, Italy</i>
<b>[P1.2.47]</b>	<b>Continuous production of xylooligosaccharides of tailored degree of polymerization from agroindustrial by-products through optimization of enzymatic hydrolysis and tangential ultrafiltration</b> Andrea Fuso <sup>1</sup> , Davide Risso <sup>2</sup> , Ginevra Rosso <sup>2</sup> , Franco Rosso <sup>2</sup> , Federica Manini <sup>2</sup> , Ileana Manera <sup>2</sup> , Augusta Caligiani <sup>1</sup> , <sup>1</sup> <i>University of Parma, Italy</i> , <sup>2</sup> <i>Soremartec Italia Srl, Ferrero Group, Italy</i>	<b>[P1.2.57]</b>	<b>Comprehensive mathematical model for freezing time prediction of finite object</b> Andrea Bassani <sup>1</sup> , Guillermo Garrido, Gianluca Giuberti, Roberta Dordoni, Giorgia Spigno, <i>Università Cattolica del Sacro Cuore, Italy</i>
<b>[P1.2.48]</b>	<b>Potential of ultrasound technology towards improvement of protein gel systems as affected by thermal and high-pressure processing as pre-treatment</b> Oluyemi Adepele Oriomah <sup>1</sup> , Estefanía Noriega-Fernández <sup>2,3</sup> , Izumi Sone <sup>2</sup> , Morten Sivertsvik <sup>4</sup> , <sup>1</sup> <i>University of Stavanger, Norway</i> , <sup>2</sup> <i>Nofima, Norway</i> , <sup>3</sup> <i>European Food Safety Authority, Italy</i> , <sup>4</sup> <i>Department of Processing Technology, Norway</i>	<b>[P1.2.58]</b>	<b>Effect of spray drying on the bioactive content and antioxidant capacity of encapsulated sea buckthorn oil powders</b> Patricija Lisica, Sandra Pedisić*, Zoran Zorić, Ivona Elez Garofulić, Maja Repajić, Verica Dragović-Uzelac, <i>Faculty of Food Technology and Biotechnology, Croatia</i>
<b>[P1.2.49]</b>	<b>Effect of electrolyzed water on the shelf life of cherries and pears</b> Elisa Valderrama*, David García, <i>Ctic Cita, Spain</i>	<b>[P1.2.59]</b>	<b>In-package atmospheric pressure cold plasma treatment of cherry tomatoes</b> Ana Sainz-García <sup>1</sup> , Elisa Valderrama <sup>2</sup> , Elisa Sainz-García <sup>1</sup> , Rodolfo Múgica-Vidal <sup>1</sup> , Laura Navarro-León <sup>2</sup> , Ignacio Muro-Fraguas <sup>1</sup> , José Luis Gutiérrez <sup>1</sup> , Fernando Alba-Eliás <sup>1</sup> , <sup>1</sup> <i>Universidad de La Rioja, Spain</i> , <sup>2</sup> <i>Centro Tecnológico Agroalimentario Ctic Cita, Spain</i>
<b>[P1.2.50]</b>	<b>Pupae detection of <i>Tenebrio Molitor</i> based on convolutional neural networks</b> Andreas Baur*, Daniel Koch, Antonio Delgado, <i>FAU - Institute of Fluid Mechanics, Germany</i>	<b>[P1.2.60]</b>	<b>Development of an algorithm based on artificial intelligence to reformulate commercial vegetable creams into healthier products</b> Lucía Gayoso <sup>1</sup> , Aitor Moreno <sup>2</sup> , Alexeiv Martínez <sup>2</sup> , Fernando Palacio <sup>3</sup> , Olaia Estrada <sup>3</sup> , María Mora <sup>1,3</sup> , Pedro L Prieto-Hontoria <sup>3,4</sup> , Usune Etxeberria <sup>1</sup> , <sup>1</sup> <i>Basque Culinary Center, Spain</i> , <sup>2</sup> <i>Instituto Iberoamericana de Innovación, Spain</i> , <sup>3</sup> <i>Be Food Lab, Spain</i> , <sup>4</sup> <i>Jakion, Spain</i>
<b>[P1.2.51]</b>	<b>The effect of molecular weight fractionation on the antimicrobial properties of a fucoidan rich-extract from the macroalgae <i>Fucus vesiculosus</i></b> Márcia Oliveira <sup>1</sup> , Eduarda M. Cabral <sup>2</sup> , Saravana Periaswamy Sivagnanam <sup>2</sup> , Marco García-Vaquero <sup>3</sup> , Brijesh K. Tiwari <sup>2</sup> , <sup>1</sup> <i>University of Leon, Spain</i> , <sup>2</sup> <i>Teagasc Food Research Centre, Ireland</i> , <sup>3</sup> <i>University College Dublin, Ireland</i>	<b>[P1.2.61]</b>	<b>Positron Emission Particle Tracking (PEPT) as a tool to study particle dynamics in a spouted bed coffee roaster</b> Mark Al Shemmeri <sup>1,2</sup> , Kit Windows-Yule <sup>1</sup> , Peter J. Fryer <sup>1</sup> , Estefania Lopez-Quiroga <sup>1</sup> , <sup>1</sup> <i>University of Birmingham, UK</i> , <sup>2</sup> <i>Jacobs Douwe Egberts R&amp;D, UK</i>
<b>[P1.2.52]</b>	<b>Cold atmospheric plasma activated ice as a cooling capacitor with antimicrobial properties: case study on fish filets preservation</b> Sofia Chanioti <sup>1</sup> , Marianna Giannoglou <sup>1</sup> , Panagiota Stergiou <sup>1</sup> , Dimitris Passaras <sup>2</sup> , George Kokkoris <sup>2</sup> , Evangelos Gogolides <sup>2</sup> , George Katsaros <sup>1</sup> , <sup>1</sup> <i>Hellenic Agricultural Organization-DEMETER, Greece</i> , <sup>2</sup> <i>Institute of Nanoscience and Nanotechnology, NCSR "Demokritos", Greece</i>	<b>[P1.2.62]</b>	<b>Spectroscopic prediction of milk foam properties for barista applications</b> Kim Christin Brettschneider*, Darius Hummel, Viktoria Zettel, Jörg Hinrichs, Bernd Hitzmann, <i>University of Hohenheim, Germany</i>
<b>[P1.2.53]</b>	<b>Morphological and physico-chemical changes occurring on the cellular envelopes of pathogenic bacteria induced by non-thermal atmospheric plasma</b> Tamara Calvo, Márcia Oliveira*, Miguel Prieto, Avelino Álvarez-Ordóñez, Mercedes López, <i>University of Leon, Spain</i>	<b>[P1.2.63]</b>	<b>Using response surface methodology to optimise jet cleaning of processing plants</b> Estefania Lopez-Quiroga*, Jessica Tuck, Peter J. Fryer, <i>University of Birmingham, UK</i>
<b>[P1.2.54]</b>	<b>Evaluation of non-thermal atmospheric plasma for the control of foodborne pathogens on fresh-cut apple and its effect on quality attributes</b> Carlos Granados, Tamara Calvo, Montserrat González-Raurich, Márcia Oliveira*, Mercedes López, <i>University of Leon, Spain</i>	<b>[P1.2.64]</b>	<b>Prevalence of <i>Salmonella</i> spp., <i>Campylobacter</i> spp. and <i>Listeria monocytogenes</i> in different chicken products</b> Athena Grounta, Dimitra Dourou, Anthoula Argyri, Agapi Doulgeraki, Nikos Chorianopoulos, Chrysoula Tassou*, <i>Hellenic Agricultural Organisation DIMITRA, Greece</i>
<b>[P1.2.55]</b>	<b>Rapid and on-site identification of ingredients in complex food products using nanopore sequencing data</b> Miguel Angel Pardo Gonzalez <sup>1</sup> , Sarah Vandermeersch <sup>2</sup> , Emilie de Riollet de Morteuil <sup>2</sup> , Jan Cromphout <sup>2</sup> , Saemundur Sveinsson <sup>3</sup> , Elisa Jimenez <sup>1</sup> , <sup>1</sup> <i>AZTI, Spain</i> , <sup>2</sup> <i>Colruyt Group, Belgium</i> , <sup>3</sup> <i>Matis, Iceland</i>	<b>[P1.2.65]</b>	<b>Valorization of tomato and mushroom waste by microwave-assisted extraction</b> Marta Oliván*, <i>Ctic Cita, Spain</i>
		<b>[P1.2.66]</b>	<b>Aroma extraction optimisation in the manufacture of instant coffee</b> David Beverly <sup>1</sup> , Peter J. Fryer <sup>1</sup> , Serafim Bakalis <sup>1,2</sup> , Robert Farr <sup>3</sup> , Estefania Lopez-Quiroga <sup>1</sup> , <sup>1</sup> <i>University of Birmingham, UK</i> , <sup>2</sup> <i>University of Copenhagen, Denmark</i> , <sup>3</sup> <i>Jacobs Douwe Egberts R&amp;D, UK</i>
		<b>[P1.2.67]</b>	<b>Systematic approach for emerging risk identification in the food chain</b> Zsuzsa Farkas*, Tekla Engelhardt, Erika Országh, Miklós Süth, Szilveszter Csorba, Ákos Józwiak, <i>University of Veterinary Medicine, Hungary</i>

<b>[P1.2.68]</b>	<b>Designing more nutritious and sustainable biscuits using upcycled ingredients obtained by hot air - microwave drying technology</b> Clara Talens*, Yolanda Rios, Saioa Alvarez-Sabatel, Mónica Ibarguen, Raquel Rodríguez, <i>Basque Research and Technology Alliance, Spain</i>	<b>[P1.2.79]</b>	<b>Use of advanced imaging techniques as a valuable tool to analyze the freeze-drying process in more detail in situ</b> Sebastian Gruber* <sup>1</sup> , Maximilian Thomik <sup>2</sup> , Nicole Vorhauer-Huget <sup>2</sup> , Evangelos Tsotsas <sup>2</sup> , Petra Först <sup>1</sup> , <sup>1</sup> <i>Technical University of Munich, Germany</i> , <sup>2</sup> <i>Institute of Process Engineering, Otto von Guericke University Magdeburg, Germany</i>
<b>[P1.2.70]</b>	<b>Cold atmospheric plasma kinetic inactivation of Pectinmethylesterase from fresh orange juice</b> Varvara Andreou <sup>1</sup> , Marianna Giannoglou <sup>1</sup> , Zacharoula-Maria Xanthou <sup>1</sup> , Dimitris Passaras <sup>2</sup> , George Kokkoris <sup>2</sup> , Aggeliki Tserepi <sup>2</sup> , Evangelos Gogolides <sup>2</sup> , George Katsaros* <sup>1</sup> , <sup>1</sup> <i>Institute of Technology of Agricultural Products, Hellenic Agricultural Organization-DEMETER, Greece</i> , <sup>2</sup> <i>Institute of Nanoscience and Nanotechnology, National Center for Scientific Research "Demokritos", Greece</i>	<b>[P1.2.80]</b>	<b>Studying the eternal sleepers; isolation and characterization of high pressure superdormant <i>Bacillus</i> spores</b> Alessia I. Delbrück* <sup>1</sup> , Yifan Zhang <sup>1</sup> , Vera Hug <sup>1</sup> , Clément Trunet <sup>2</sup> , Alexander Mathys <sup>1</sup> , <sup>1</sup> <i>ETH Zurich, Switzerland</i> , <sup>2</sup> <i>Université de Bretagne Occidentale, France</i>
<b>[P1.2.71]</b>	<b>Valorization of protein-based side-streams: triggering protein modifications with pulsed electric field technology</b> Robert Axelrod* <sup>1,2</sup> , Julia Baumgartner <sup>1</sup> , Michael Beyrer <sup>2</sup> , Alexander Mathys <sup>1</sup> , <sup>1</sup> <i>ETH Zurich, Switzerland</i> , <sup>2</sup> <i>University of Applied Sciences Western Switzerland, Switzerland</i>	<b>[P1.2.81]</b>	<b>Quantifying human exposure to aflatoxin M1 from raw milk under climate change scenarios</b> Rhea Chhaya* <sup>1</sup> , Jeanne-Marie Membré <sup>2</sup> , Enda Cummins <sup>1</sup> , <sup>1</sup> <i>University College Dublin, Ireland</i> , <sup>2</sup> <i>INRAE, ONIRIS, France</i>
<b>[P1.2.72]</b>	<b>Numerical investigation of the hydrofluidisation food freezing process by using CFD-MPM for the multiphase flow study in the food freezing unit with coupled heat and mass transfer phenomena modelling during the freezing</b> Michal Stebel* <sup>1</sup> , Michal Palacz <sup>1</sup> , Michal Halski <sup>1</sup> , Trygve M. Eikevik <sup>2</sup> , Ignat Tolstorebrov <sup>2</sup> , Jacek Smolka <sup>1</sup> , <sup>1</sup> <i>Silesian University of Technology, Poland</i> , <sup>2</sup> <i>Norwegian University of Science and Technology, Norway</i>	<b>[P1.2.82]</b>	<b>Effect of freeze-drying process assisted by pulsed electric field on drying kinetics and physical properties of Chilean abalone (<i>Concholepas concholepas</i>)</b> Mario Pérez-Won* <sup>1</sup> , Anais Palma-Acevedo <sup>1</sup> , Rodrigo Díaz-Álvarez <sup>1</sup> , Roberto Lemus-Mondaca <sup>2</sup> , Gipsy Tabilo-Munizaga <sup>1</sup> , <sup>1</sup> <i>Universidad del Bio-Bío, Chile</i> , <sup>2</sup> <i>Universidad de Chile, Chile</i>
<b>[P1.2.73]</b>	<b>Effects of a small increase in carbon dioxide pressure during fermentation on the Greek-style processing of black table olives</b> Biagi Angelo Zullo*, Gino Ciafardini, <i>University of Molise, Italy</i>	<b>[P1.2.83]</b>	<b>Cost-effective superconcentration-granulation based process to manufacture dairy ingredients: critical parameters and influence of composition</b> Maheshchandra Patil* <sup>1,2</sup> , Gaëlle Tanguy <sup>1</sup> , Cécile Le Floch-Fouéré <sup>1</sup> , Romain Jeantet <sup>1</sup> , Eoin Murphy <sup>2</sup> , <sup>1</sup> <i>STLO, INRAE, France</i> , <sup>2</sup> <i>Teagasc Food Research Centre, Ireland</i>
<b>[P1.2.74]</b>	<b>Plasma functionalized liquid for control of microbiological safety of fresh poultry meat</b> Soukaina Barroug* <sup>1</sup> , Daniela Boehm <sup>2</sup> , Paula Bourke <sup>1</sup> , <sup>1</sup> <i>University College Dublin, Ireland</i> , <sup>2</sup> <i>Technological University Dublin, Ireland</i>	<b>[P1.2.85]</b>	<b>Single cell behavior at the presence of antibiotics and implications for population dynamics</b> Stella Papagianeli*, Konstantina Stasinou, Zafeiro Aspidou, Konstantinos Koutsoumanis, <i>Aristotle University of Thessaloniki, Greece</i>
<b>[P1.2.75]</b>	<b>Destruction of unwished foams in thermal processes with ultrasound in self-excitation mode transmitted via the liquid phase</b> Julian Thünnesen* <sup>1</sup> , Bernhard Gatterig <sup>1,2,3</sup> , Antonio Delgado <sup>1,2</sup> , <sup>1</sup> <i>Institute of Fluid Mechanics, Friedrich-Alexander-Universität Erlangen-Nürnberg, Germany</i> , <sup>2</sup> <i>German Engineering Research and Development Center, Busan, Republic of Korea</i> , <sup>3</sup> <i>Weihenstephan-Triesdorf, University of Applied Sciences, Germany</i>	<b>[P1.2.86]</b>	<b>Quality parameters of sea bass subjected to pulsed electric field (PEF) treatment and brine salting</b> Janna Cropotova* <sup>1</sup> , Jessica Genovese <sup>2</sup> , Silvia Tappi <sup>2</sup> , Pietro Rocculi <sup>2</sup> , Luca Laghi <sup>2</sup> , Marco Dalla Rosa <sup>2</sup> , Turid Rustad <sup>1</sup> , <sup>1</sup> <i>Norwegian University of Science and Technology, Norway</i> , <sup>2</sup> <i>University of Bologna, Italy</i>
<b>[P1.2.76]</b>	<b>Effect of spray drying conditions on the phenolic content of mastic tree leaf extract</b> Tanja Jović <sup>1</sup> , Patricija Lisica <sup>2</sup> , Ivona Elez Garofulić <sup>2</sup> , Zrinka Čošić <sup>2</sup> , Zdenka Pelaić <sup>2</sup> , Verica Dragović-Uzelac <sup>2</sup> , Zoran Zorić* <sup>2</sup> , <sup>1</sup> <i>Pharmacy Zadar, Croatia</i> , <sup>2</sup> <i>University of Zagreb, Croatia</i>	<b>[P1.2.87]</b>	<b>The impact of ultrasound pre-treatment on selected properties of convective and vacuum dried apples</b> Malgorzata Nowacka*, Katarzyna Rybak, Magdalena Dadan, Dorota Witrowa-Rajchert, Artur Wiktor, <i>Warsaw University of Life Sciences - SGGW, Poland</i>
<b>[P1.2.77]</b>	<b>Effect of drying on the microbiological and nutritional quality of edible seaweeds <i>Alaria esculenta</i> and <i>Saccharina latissima</i></b> Anastasia Lytoun*, Dimitra Lymperi, Nikolaos Evangelopoulos, Efstathios Panagou, George-John Nychas, <i>Agricultural University of Athens, Greece</i>	<b>[P1.3.01]</b>	<b>Are food technological innovations a pitfall? Vertical farming and lab-grown meat as a case</b> Katrin Bach*, <i>Management Center Innsbruck, Austria</i>
<b>[P1.2.78]</b>	<b>Quality evaluation of balsamic vinegar produced by micro-oxygenation technique application for aging acceleration</b> Varvara Andreou, Marianna Giannoglou, Zacharoula-Maria Xanthou, Athanasios Panayotopoulos, Maria Metafa, George Katsaros*, <i>Institute of Technology of Agricultural Products, Hellenic Agricultural Organization-DEMETER, Greece</i>	<b>[P1.3.02]</b>	<b>Nutrient release behaviour of pulsed electric field (PEF)-induced pomegranate loaded alginate hydrogels</b> Sevil Cikirkci Erunsal*, <i>Konya Food and Agriculture University, Turkey</i>
		<b>[P1.3.03]</b>	<b>Bovine milk casein as the potential source of metabolic syndrome-preventive peptides</b> Anna Iwaniak*, Małgorzata Darewicz, Damir Mogut, Piotr Minkiewicz, <i>University of Warmia and Mazury in Olsztyn, Poland</i>
		<b>[P1.3.04]</b>	<b>Consumer acceptance of palm oil in food products in the United Kingdom</b> Leah Alexander*, Ruth Fairchild, Anita Setarehnejad, <i>Cardiff Metropolitan University, UK</i>
		<b>[P1.3.05]</b>	<b>Recovery from bio-waste materials: useful extraction techniques for valuable compounds of apple pomace</b> Urban Aufschneider*, Verena Wiedemair, Katrin Bach, <i>MCI Management Center Innsbruck, Austria</i>

<b>[P1.3.06]</b>	<b>Effect of polysaccharide characteristics on lubrication</b> Lei Ji <sup>1</sup> , Guido Sala <sup>1</sup> , Jinfeng Peng <sup>2</sup> , Leonardo Cornacchia <sup>2</sup> , Elke Scholten <sup>1</sup> , <sup>1</sup> Wageningen University & Research, the Netherlands, <sup>2</sup> Danone Nutricia Research, the Netherlands	<b>[P1.3.17]</b>	<b>Physicochemical properties of Finnish lupin fibre</b> Anis Arzami <sup>*</sup> , Danila M. de Carvalho, Frederick L. Stoddard, Kirsi S. Mikkonen, <i>University of Helsinki, Finland</i>
<b>[P1.3.07]</b>	<b>Yeast, sugar and their interplay impact pastry dough and end product properties</b> Evelyne Timmermans <sup>*1</sup> , An Bautil <sup>1</sup> , Kristof Brijs <sup>1</sup> , Ilse Scheirlinck <sup>2</sup> , Roel Van der Meulen <sup>2</sup> , Christophe Courtin <sup>1</sup> , <sup>1</sup> KU Leuven, Belgium, <sup>2</sup> Vandemoortele, Belgium	<b>[P1.3.18]</b>	<b>Rheological behaviour of chickpea flours with different cell intactness and starch state in water-flour systems</b> Laura Noordraven <sup>*</sup> , Tom Bernaerts, Lore Mommens, Marc Hendrickx, Ann Van Loey, <i>KU Leuven, Belgium</i>
<b>[P1.3.08]</b>	<b>Determination of authenticity and geographical origin of lavender oils based on volatile compounds and stable isotope compounds</b> Purna Kumar Khatri <sup>1</sup> , Mauro Paolini <sup>1</sup> , Roberto Larcher <sup>1</sup> , Luca Ziller <sup>1</sup> , Dana Alina Magdas <sup>2</sup> , Olivian Marincas <sup>2</sup> , Luana Bontempo <sup>1</sup> , <sup>1</sup> Fondazione Edmund Mach (FEM), Italy, <sup>2</sup> National Institute for Research and Development of Isotopic and Molecular Technologies, Romania	<b>[P1.3.19]</b>	<b>Towards sustainable and nutritionally enhanced flatbread targeted to African countries</b> Eleonora Carini <sup>*</sup> , Mia Marchini, Maria Paciulli, Francesca Scazzina, <i>University of Parma, Italy</i>
<b>[P1.3.09]</b>	<b>Understanding the native and hydrothermally modified elephant foot yam (<i>Amorphophallus paeoniifolius</i>) starch system</b> Sreejani Barua <sup>*1,2</sup> , Prem Prakash Srivastav <sup>2</sup> , Thomas A. Vilgis <sup>1</sup> , <sup>1</sup> Max Planck Institute for Polymer Research, Germany, <sup>2</sup> Indian Institute of Technology Kharagpur, India	<b>[P1.3.20]</b>	<b>Hydrodynamical properties of aerated whey protein gels</b> Stanisław Mleko <sup>*1</sup> , Marta Tomczyńska-Mleko <sup>1</sup> , Konrad Terpiłowski <sup>2</sup> , <sup>1</sup> University of Life Sciences in Lublin, Poland, <sup>2</sup> University of Maria Curie Skłodowska, Poland
<b>[P1.3.10]</b>	<b>Understanding carrageenan extraction principles to adjust the process for possible side products valorisation</b> Adiguna Bahari <sup>*1,2</sup> , Katlijn Moelants <sup>1</sup> , Marie Kloeck <sup>2</sup> , Delphine Huc-Mathis <sup>3</sup> , Joel Wallecan <sup>1</sup> , Gino Mangiante <sup>4</sup> , Jacques Mazoyer <sup>4</sup> , Marc Hendrickx <sup>2</sup> , Tara Grauwet <sup>2</sup> , <sup>1</sup> Cargill R&D Centre Europe, Belgium, <sup>2</sup> KU Leuven, Belgium, <sup>3</sup> Université Paris-Saclay, INRAE, AgroParisTech, France, <sup>4</sup> Cargill Starches Sweeteners & Texturizers, France	<b>[P1.3.21]</b>	<b>How to keep milk fat functionality while moving to more sustainable and affordable milk production</b> Naomi Arita-Merino <sup>*</sup> , Hein van Valenberg, Elke Scholten, <i>Wageningen University &amp; Research, the Netherlands</i>
<b>[P1.3.11]</b>	<b>Chemometric differentiation of PDO and non-PDO Italian and foreign hard cheeses using <sup>1</sup>H NMR spectroscopy</b> Valentina Maestrello <sup>1</sup> , Luana Bontempo <sup>2</sup> , Federica Camin <sup>1,2</sup> , Pavel Solovyev <sup>2</sup> , Angelo Stroppa <sup>3</sup> , <sup>1</sup> University of Trento, Italy, <sup>2</sup> Fondazione Edmund Mach (FEM), Italy, <sup>3</sup> Consorzio Tutela Grana Padano, Italy	<b>[P1.3.22]</b>	<b>The use of edible insects in food as a meat substitute</b> Irina Elena Chiriac <sup>*</sup> , Laura Vives Navarro, Montse Jorba Rafart, <i>Leitat Technological Center, Spain</i>
<b>[P1.3.12]</b>	<b>Fancy, health promoted carrot mixed smoothies with high sensory features to attract children</b> Emel Yusuf <sup>*</sup> , Paulina Nowicka, Aneta Wojdyło, <i>Wrocław University of Environmental and Life Sciences, Poland</i>	<b>[P1.3.23]</b>	<b>Enzyme-crosslinked pectin microgel particles for use in foods</b> Samuel Stuble <sup>*1</sup> , Brent Murray <sup>1</sup> , Olivier Cayre <sup>1</sup> , Isabel Celigueta Torres <sup>2</sup> , Isabel Fernández Farrés <sup>3</sup> , <sup>1</sup> University of Leeds, UK, <sup>2</sup> Nestlé Product Technology Centre, UK, <sup>3</sup> Nestlé Research Centre, Switzerland
<b>[P1.3.13]</b>	<b>Structural, microstructural and textural modifications of meringues induced by low-pressure baking process: a way to create new textures</b> Jean-Baptiste Scolan <sup>*1,2</sup> , Elsa Vennat <sup>1</sup> , Benjamin Smaniotto <sup>1</sup> , Laurent Pillard <sup>2</sup> , Emmanuelle Forget <sup>2</sup> , Franck Corlay <sup>2</sup> , Raphaël Haumont <sup>1</sup> , <sup>1</sup> Université Paris-Saclay, France, <sup>2</sup> Mademoiselle Desserts, France	<b>[P1.3.24]</b>	<b>Physico-chemical properties of butter: effect of cream type, different processing conditions and storage</b> Marcello Alinovi, Miriam Chiodetti, Eleonora Carini <sup>*</sup> , Maria Paciulli, <i>University of Parma, Italy</i>
<b>[P1.3.14]</b>	<b>Impact of pea ingredients (flour, protein isolate, starch) on structure and reactivity of bakery products</b> Svenja Krause <sup>*</sup> , Eugenia A. Asamoah, Delphine Huc-Mathis, Séverine Keller, Gabrielle Moulin, Sophie Berland, Catherine Bonazzi, Barbara Rega, <i>Université Paris-Saclay, INRAE, AgroParisTech, France</i>	<b>[P1.3.25]</b>	<b>Reformulation of no-added-sugars biscuits using polyols: technological and sensory impacts</b> Mathilde Roze <sup>*1</sup> , Doina Crucean <sup>2</sup> , Guenaelle Diler <sup>1</sup> , Cecile Rannou <sup>1</sup> , Clement Cataneo <sup>1</sup> , Camille Jonchere <sup>2</sup> , Alain Lebaill <sup>1</sup> , Patricia le Bail <sup>2</sup> , <sup>1</sup> ONIRIS, France, <sup>2</sup> INRAE, France
<b>[P1.3.15]</b>	<b>Ingredient mixing as a key processing step for lipid oxidation in cakes made with pea flour</b> Svenja Krause <sup>*</sup> , Eugenia A. Asamoah, Séverine Keller, Gabrielle Moulin, Sophie Berland, Nicolas Descharles, Catherine Bonazzi, Barbara Rega, <i>Université Paris-Saclay, INRAE, AgroParisTech, France</i>	<b>[P1.3.26]</b>	<b>Ancient grains: Introducing the kabog millet from the Philippines as a rice alternative and as a potential novel ingredient in gluten-free, plant-based food products</b> Joan Oñate Narciso <sup>*1</sup> , Boxu Hao <sup>2,1</sup> , Laura Nyström <sup>1</sup> , <sup>1</sup> ETH Zürich, Switzerland, <sup>2</sup> University of New South Wales, Australia
<b>[P1.3.16]</b>	<b>Microscopic evidence for pectin changes in hard-to-cook development of common beans during storage</b> Dongyan Chen <sup>*</sup> , <i>KU Leuven, Belgium</i>	<b>[P1.3.27]</b>	<b>Valorization of saffron and its floral by-products to develop new functional ingredients</b> Débora Cerdá-Bernad <sup>*</sup> , Estefanía Valero-Cases, María José Frutos-Fernández, <i>Miguel Hernández University, Spain</i>
		<b>[P1.3.28]</b>	<b>Influence of charged and non-charged cosolutes on the heat-induced aggregation of pea proteins</b> Luca Amagliani <sup>*1</sup> , Tessa van de Langerijt <sup>1,2</sup> , Lionel Bovetto <sup>1</sup> , Christophe Schmitt <sup>1</sup> , <sup>1</sup> Nestlé Research, Switzerland, <sup>2</sup> University College Cork, Ireland
		<b>[P1.3.29]</b>	<b>Deciphering myrosinase-like activity in <i>Lactiplantibacillus plantarum</i> WCFS1</b> Laura Plaza-Vinuesa <sup>1</sup> , Oswaldo Hernández-Hernán <sup>2</sup> , Ana Sánchez-Arroyo <sup>*1</sup> , José Cumella <sup>3</sup> , Nieves Corzo <sup>2</sup> , F. Javier Moreno <sup>2</sup> , Blanca de las Rivas <sup>1</sup> , Rosario Muñoz <sup>1</sup> , <sup>1</sup> Institute of Food Science, Technology and Nutrition (ICTAN-CSIC), Spain, <sup>2</sup> Institute of Food Science Research (CIAL-CSIC), Spain, <sup>3</sup> Institute of Medicinal Chemistry (IQM-CSIC), Spain

<b>[P1.3.30]</b>	<b>Development of a novel gluten-free fermented beverage from sprouted oat flour</b> Natalia Aparicio-García, Cristina Martínez-Villaluenga, Juana Frias, Elena Peñas*, <i>Institute of Food Science, Technology and Nutrition (ICTAN-CSIC), Spain</i>	<b>[P1.3.42]</b>	<b>Linear and non-linear rheology of acid-induced gels formed by soy protein and whey protein mixed aggregates</b> Wenjie Xia*, Leonard Sagis, <i>Wageningen University &amp; Research, the Netherlands</i>
<b>[P1.3.31]</b>	<b>Understanding crystallization of complex mixtures of triglycerides for a rational design of confectionary products with improved functionality and controlled sensory properties</b> Elena Simone <sup>1</sup> , Holly Ewens <sup>1</sup> , Michael Rappolt <sup>1</sup> , Stephanie Marty-Terrade <sup>2</sup> , Tom Rutherford <sup>2</sup> , Francesca Giuffrida <sup>3</sup> , Cynthia Marmet <sup>3</sup> , <sup>1</sup> University of Leeds, UK, <sup>2</sup> Nestlé Product Technology Centre Confectionery, UK, <sup>3</sup> Nestlé Research, Switzerland	<b>[P1.3.43]</b>	<b>Effect of polysaccharide fraction from oyster mushroom (<i>Pleurotus ostreatus</i>) on physicochemical and antioxidative properties of acid casein model processed cheese</b> Bartosz Sołowiej <sup>1</sup> , Maciej Nastaj, Jagoda Szafrńska, Siemowit Muszyński, Wojciech Radzki, Stanisław Mleko, <i>University of Life Sciences in Lublin, Poland</i>
<b>[P1.3.32]</b>	<b>Functionality and properties of aquafaba derived from different cooking methods</b> Natasha Hall, Anita Setarehnejad*, <i>Cardiff Metropolitan University, UK</i>	<b>[P1.3.44]</b>	<b>Are micelles actually at the interface in micellar casein stabilized foam and emulsions?</b> Xilong Zhou*, Leonard Sagis, Guido Sala, <i>Wageningen University &amp; Research, the Netherlands</i>
<b>[P1.3.33]</b>	<b>Cross-disciplinary compromise between functional and sensory properties of modified fava bean ingredients for industrial food applications</b> Siddharth Sharan <sup>1,2,3</sup> , Jens Zotzel <sup>2</sup> , Inthuja Manickam <sup>1,2</sup> , Daniel Bonerz <sup>2</sup> , Julian Aschoff <sup>2</sup> , Karsten Olsen <sup>3</sup> , Åsmund Rinnan <sup>3</sup> , Vibeke Orlien <sup>3</sup> , Anne Saint-Eve <sup>1</sup> , Marie-Noëlle Maillard <sup>1</sup> , <sup>1</sup> AgroParisTech / INRAE, France, <sup>2</sup> Döhler GmbH, Germany, <sup>3</sup> University of Copenhagen, Denmark	<b>[P1.3.45]</b>	<b>New presumptive probiotic strains for management of Type-1 Diabetes</b> Grigorios Nelios, Valentini Santarmaki, Anastasios Nikolaou, Yiannis Kourkoutas*, <i>Democritus University of Thrace, Greece</i>
<b>[P1.3.34]</b>	<b>Effects of solvent extraction on nutritional and technofunctional properties of pumpkin and sunflower press cake</b> Sophie Morejón Caraballo*, Deniz Sert, Susanne Struck, Harald Rohm, <i>Technische Universität Dresden, Germany</i>	<b>[P1.3.46]</b>	<b>Study of the physicochemical and rheological properties of yogurts enriched with liposomes that encapsulate tannins</b> Fernanda Godoy <sup>1</sup> , Johana López-Polo <sup>2</sup> , Andrea Bunger <sup>1</sup> , Marcela zamorano <sup>1</sup> , Fernando Osorio <sup>2</sup> , <sup>1</sup> Universidad de Chile, Chile, <sup>2</sup> Universidad de Santiago de Chile, Chile
<b>[P1.3.35]</b>	<b>Evaluation of storage stability of low moisture whole common beans and their fractions through the use of state diagrams</b> Clare Kyomugasho*, <i>KU Leuven, Belgium</i>	<b>[P1.3.47]</b>	<b>Production and characterization of chitosan from house crickets: an approach towards green technologies</b> Marios Psarianos*, Shikha Ojha, Sara Bußler, Roland Schneider, Oliver Schlüter, <i>Leibniz Institute for Agricultural Engineering and Bioeconomy, Germany</i>
<b>[P1.3.36]</b>	<b>Rheological characterisation of laccase modified Bambara protein gels</b> Faith Matiza Ruzengwe*, Eric O. Amonsou, Tukayi Kudanga, <i>Durban University of Technology, South Africa</i>	<b>[P1.3.48]</b>	<b>Composition and physicochemical properties of lyophilized snail meat</b> Maria - Apostolia Pissia*, Anthia Matsakidou, Vassilios Kiosseoglou, <i>Aristotle University of Thessaloniki, Greece</i>
<b>[P1.3.37]</b>	<b>Effect of fat reduction on colour of fresh and cooked sausages</b> Daniel Álvarez, Irene Peñaranda, Macarena Egea, M.Belén López, Celia Iniesta, Elvira Zapata, M.Belén Linares, M.Dolores Garrido*, <i>University of Murcia, Spain</i>	<b>[P1.3.49]</b>	<b>Nutritional composition, fatty acid and volatile profiles of <i>Zophobas morio</i> larvae reared on different substrates</b> Fotini Plati <sup>1</sup> , Anthia Matsakidou <sup>1</sup> , Christos Rumbos <sup>2</sup> , Christos Athanassiou <sup>2</sup> , Adamantini Paraskevopoulou <sup>1</sup> , <sup>1</sup> Aristotle University of Thessaloniki, Greece, <sup>2</sup> University of Thessaly, Greece
<b>[P1.3.38]</b>	<b>Vegetal fibre effect in the texture of meat products fat reduced</b> Irene Peñaranda, Daniel Álvarez, Macarena Egea, M.Belén López, Elvira Zapata, Celia Iniesta, M.Dolores Garrido*, M.Belén Linares, <i>University of Murcia, Spain</i>	<b>[P1.3.51]</b>	<b>Acid whey yoghurt by-product valorization: production and evaluation of novel sauces and soups</b> Varvara Andreou, Sofia Chanioti, Maria-Zaharoula Xanthou, George Katsaros*, <i>Institute of Technology of Agricultural Products, Hellenic Agricultural Organization-DEMETER, Greece</i>
<b>[P1.3.39]</b>	<b>DFT determination of physicochemical properties of amygdalin and product of its decay. Analysis of amygdalin and cyanide concentration in cornelian cherry (<i>Cornus mas</i> L.) based spirits</b> Oskar Szczepaniak, Barbara Stachowiak, Katarzyna Szambelan, Aleksandra Kucharska, Henryk Jeleń, Joanna Kobus-Cisowska*, <i>Poznań University of Life Sciences, Poland</i>	<b>[P1.3.52]</b>	<b>Comparative HPLC-DAD study of chlorophylls and carotenoids extracted from Mediterranean herbs by successive extraction</b> Daniela Cvitković*, Sandra Balbino, Maja Repajić, Patricija Lisica, Sandra Pedisić, Zoran Zorić, Verica Dragović-Uzelac, <i>University of Zagreb, Croatia</i>
<b>[P1.3.40]</b>	<b>Elaboration of vegetable cream using zucchini by-product to reduce food waste</b> Virginia Tarín <sup>1</sup> , Macarena Egea <sup>1</sup> , Peñaranda Irene <sup>1</sup> , Ana María Vera <sup>3</sup> , María Belén López <sup>1</sup> , María Belén Linares <sup>1</sup> , María Dolores Garrido <sup>1</sup> , <sup>1</sup> University of Murcia, Spain, <sup>2</sup> Quality Frozen Solutions, Spain	<b>[P1.3.53]</b>	<b>Sweet protein bioproduction: a systematic approach towards cellular agriculture</b> Jewel Ann Joseph*, Simen Akkermans, Jan F.M. Van Impe, <i>KU Leuven/BioTeC+, Belgium</i>
<b>[P1.3.41]</b>	<b>Effect of erythritol on physicochemical properties of reformulated high protein sugar-free macarons produced from whey protein isolate</b> Maciej Nastaj <sup>1</sup> , Bartosz G. Sołowiej <sup>1</sup> , Stanisław Mleko <sup>1</sup> , Konrad Terpiłowski <sup>2</sup> , <sup>1</sup> University of Life Sciences, Poland, <sup>2</sup> Maria Curie Skłodowska University, Poland	<b>[P1.3.54]</b>	<b>Employment and food waste trends in the region of Murcia</b> Macarena Egea <sup>1</sup> , Irene Peñaranda <sup>1</sup> , Bruno Martiz <sup>2</sup> , María Belén López <sup>1</sup> , María Dolores Garrido <sup>1</sup> , María Belén Linares <sup>1</sup> , <sup>1</sup> University of Murcia, Spain, <sup>2</sup> Instituto de Educación Superior Ramón y Cajal, Spain

<b>[P1.3.55]</b>	<p><b>Simulated digestion of spray-dried and microencapsulated wheat bran hydrolysates: Impact on bioactivities and bioaccessibility of phenolic compounds</b></p> <p>Irene Tomé-Sánchez<sup>1</sup>, Ana Belén Martín-Diana<sup>2</sup>, Iván Jiménez-Pulido<sup>2</sup>, Daniel Rico<sup>2</sup>, Elena Peñas<sup>1</sup>, Juana Frias<sup>1</sup>, Cristina Martínez-Villaluenga<sup>1</sup>, <sup>1</sup><i>Institute of Food Science, Technology and Nutrition, Spain</i>, <sup>2</sup><i>Agricultural Technological Institute of Castile and Leon, Spain</i></p>	<p><b>[P1.3.66] Chemical composition of the essential oil of mastic tree (<i>Pistacia lentiscus</i> L.) leaves grown in Croatia and collected at different phenological stages</b></p> <p>Sanja Dragović<sup>1</sup>, Tanja Jović<sup>2</sup>, Maja Repajić<sup>3</sup>, Ana Dobrinčić<sup>3</sup>, Patricija Lisica<sup>3</sup>, Verica Dragović-Uzelac<sup>3</sup>, Zoran Zorić<sup>3</sup>, <sup>1</sup><i>IREKS AROMA Ltd, Croatia</i>, <sup>2</sup><i>Pharmacy Zadar, Croatia</i>, <sup>3</sup><i>University of Zagreb, Croatia</i></p>
<b>[P1.3.56]</b>	<p><b>A green strategy to produce a soluble and bioactive wheat bran powder rich in ferulic acid</b></p> <p>Ana Belén Martín-Diana<sup>1</sup>, Irene Tomé-Sánchez<sup>2</sup>, María Jesús García-Casas<sup>1</sup>, Cristina Martínez-Villaluenga<sup>2</sup>, Juana Frias<sup>2</sup>, Daniel Rico<sup>1</sup>, <sup>1</sup><i>Agricultural Technological Institute of Castile and Leon, Spain</i>, <sup>2</sup><i>Institute of Food Science, Technology and Nutrition, Spain</i></p>	<p><b>[P1.3.67] Phenolic characterization and antioxidant capacity of buckthorn (<i>Hippophae rhamnoides</i> L.) leaf extracts obtained by microwave-assisted extraction</b></p> <p>Sandra Pedisić<sup>*</sup>, Patricija Lisica, Ivona Elez Garofulić, Zdenka Pelaić, Zoran Zorić, Ana Dobrinčić, Verica Dragović Uzelac, <i>University of Zagreb, Croatia</i></p>
<b>[P1.3.57]</b>	<p><b>Effect of ultrasonic treatment on the health-promoting properties of orange dietary fiber</b></p> <p>Alina Marie Manthei<sup>*</sup>, Gloria López-Gámez, Olga Martín-Belloso, Pedro Elez-Martínez, Robert Soliva-Fortuny, <i>University of Lleida, Spain</i></p>	<p><b>[P1.3.68] Strategies for the incorporation of phytosterols in milk envisioning the development of functional dairy products</b></p> <p>Mahnoor Ayub<sup>*</sup>, Artur Martins, Pablo Fuciños, Lorenzo Pastrana, Miguel Cerqueira, <i>International Iberian Nanotechnology Laboratory, Braga, Portugal</i></p>
<b>[P1.3.58]</b>	<p><b>Physicochemical properties of cheese powders: effect of emulsifying salt</b></p> <p>Denise Felix da Silva<sup>1,2</sup>, Serafim Bakalis<sup>1</sup>, Anni Hougaard<sup>1</sup>, <sup>1</sup><i>University of Copenhagen, Denmark</i>, <sup>2</sup><i>Lactosan A/S, Denmark</i></p>	<p><b>[P1.3.69] AI driving positive change in global fresh food supply chains</b></p> <p>Ultan Mc Carthy<sup>1</sup>, Anastasia Ktenioudaki<sup>2</sup>, Carlos Esquerre<sup>2</sup>, Colm O'Donnell<sup>2</sup>, Jean-Pierre Emond<sup>3</sup>, <sup>1</sup><i>Waterford Institute of Technology, Ireland</i>, <sup>2</sup><i>University College Dublin, Ireland</i>, <sup>3</sup><i>The Illuminate Group, USA</i></p>
<b>[P1.3.59]</b>	<p><b>Novel functional breakfast cereals fortified with freeze-dried immobilized probiotics with potential antidiabetic capability</b></p> <p>Grigorios Nelios, Valentini Santarmaki, Anastasios Nikolaou, Gregoria Mitropoulou<sup>*</sup>, Yiannis Kourkoutas, <i>Democritus University of Thrace, Greece</i></p>	<p><b>[P1.3.70] Plant protein binder type influences the structure of dry-fermented sausage analogues</b></p> <p>Eva Herz<sup>1</sup>, Till Kinne<sup>1</sup>, Nino Terjung<sup>2</sup>, Monika Gibis<sup>1</sup>, Jochen Weiss<sup>1</sup>, <sup>1</sup><i>University of Hohenheim, Germany</i>, <sup>2</sup><i>German Institute of Food Technology (DIL e.V.), Germany</i></p>
<b>[P1.3.60]</b>	<p><b>Immunomodulatory activity of enriched beta-glucan fractions obtained from different mushrooms: relationship between compositional and structural properties and induced immune response</b></p> <p>Zaida Pérez-Bassart, Marta Calatayud, Berta Polanco-Estibález, María José Fabra, MCarmen Collado, Amparo López-Rubio, Antonio Martínez-Abad<sup>*</sup>, <i>IATA/CSIC, Spain</i></p>	<p><b>[P1.3.71] Modular systems of microalgae and insect production: design considerations and sustainability</b></p> <p>Shahida Anusha Siddiqui<sup>1,2</sup>, Maximilian Julius Pahmeyer<sup>2,3</sup>, Lotte Frooninckx<sup>4</sup>, Sabine Van Miert<sup>4</sup>, Daniel Pleissner<sup>5</sup>, Volker Heinz<sup>2</sup>, Sergiy Smetana<sup>2</sup>, <sup>1</sup><i>Technical University of Munich, Germany</i>, <sup>2</sup><i>German Institute of Food Technologies (DIL e.V.), Germany</i>, <sup>3</sup><i>Osnabrück university of applied sciences, Germany</i>, <sup>4</sup><i>RADIUS - Thomas More Kempen vzw, Belgium</i>, <sup>5</sup><i>Institute for Food and Environmental Research (ILU e.V.), Germany</i></p>
<b>[P1.3.61]</b>	<p><b>Effect of light exposure on florescence landscape of edible insects during storage</b></p> <p>Giacomo Rossi<sup>*</sup>, Shikha Ojha, Julia Durek, Sara Bußler, Oliver Schlüter, <i>Leibniz Institute for Agricultural Engineering and Bioeconomy, Germany</i></p>	
<b>[P1.3.62]</b>	<p><b>Nutritional and phytochemical characterization of radish (<i>raphanus sativus</i>): a systematic review</b></p> <p>Magda Gamba<sup>1</sup>, Eralda Asllanaj<sup>2</sup>, Peter Francis Raguindin<sup>1,3</sup>, Marija Glisic<sup>1,3</sup>, Oscar Franco<sup>1</sup>, Beatrice Minder<sup>1</sup>, Weston Bussler<sup>4</sup>, Brandon Metzger<sup>4</sup>, Hua Kern<sup>4</sup>, Taulant Muka<sup>1</sup>, <sup>1</sup><i>University of Bern, Switzerland</i>, <sup>2</sup><i>Department of Epidemiology, Erasmus MC, the Netherlands</i>, <sup>3</sup><i>Swiss Paraplegic Research, Switzerland</i>, <sup>4</sup><i>Standard Process Inc Nutrition Innovation Center, USA</i></p>	
<b>[P1.3.64]</b>	<p><b>Changes in the content of chlorophylls during vegetation of mastic tree (<i>Pistacia lentiscus</i> L.) leaves grown in Croatia</b></p> <p>Sanja Dragović<sup>1</sup>, Sandra Pedisić<sup>2</sup>, Maja Repajić<sup>2</sup>, Ivona Elez Garofulić<sup>2</sup>, Verica Dragović-Uzelac<sup>2</sup>, Andreja Žužič<sup>3</sup>, Zoran Zorić<sup>2</sup>, <sup>1</sup><i>IREKS AROMA Ltd, Croatia</i>, <sup>2</sup><i>University of Zagreb, Croatia</i>, <sup>3</sup><i>Faculty of Chemical Engineering and Technology, Croatia</i></p>	
<b>[P1.3.65]</b>	<p><b>Evaluating the procedure to collect apple pomace from industry to use it as a value added by-product</b></p> <p>Leire Cantero<sup>1</sup>, Jesús Salmerón<sup>1,2</sup>, Odile Fernández<sup>1</sup>, Jonatan Miranda<sup>1</sup>, Edurne Simón<sup>1</sup>, Marian Bustamante<sup>1</sup>, M<sup>a</sup> Pilar Fernández<sup>1</sup>, Maialen Vazquez<sup>1</sup>, Olaia Martínez<sup>1,2</sup>, <sup>1</sup><i>University of the Basque Country, Spain</i>, <sup>2</sup><i>Bioaraba, Health Research Institute, Spain</i></p>	



Poster Session 2  
Wednesday 3 November 2021

- [P2.1.01] Detection and classification of food safety fake news through a digital tool**  
Eduard Grau Noguer<sup>1,2</sup>, Cristina Pulido Rodríguez<sup>2</sup>, Jordi Serratosa Vilageliu<sup>2</sup>, Olga Pijuan Josa<sup>2</sup>, Santiago Tejedor Calvo<sup>2</sup>, Andrea López Martín<sup>2</sup>, Diana Sanjines Toubia<sup>2</sup>, José Álvaro Wong Gonzalez<sup>2</sup>, Carolina Ripollés Àvila<sup>2</sup>, Elena Jacas Egea<sup>2</sup>, <sup>1</sup>Public Health Agency, Barcelona, Spain, <sup>2</sup>Universitat Autònoma de Barcelona, Spain
- [P2.1.02] In vitro antioxidative activity of seven wild edible plants of Czech Republic**  
Agnes Aba Abakah<sup>\*</sup>, Johana Rondevaldova, Marie Netopilova, Tomas Kudera, Ladislav Kokoska, *Czech University of Life Sciences, Czech Republic*
- [P2.1.03] Seaweed-based biopolymer films for potential food packaging application**  
Ingrid Vinningland<sup>1</sup>, Izumi Sone<sup>2</sup>, Morten Sivertsvik<sup>2</sup>, Estefania Fernández<sup>2</sup>, Nusrat Sharmin<sup>2</sup>, <sup>1</sup>University of Stavanger, Norway, <sup>2</sup>Nofima, Norway
- [P2.1.04] Quality evolution of minimally processed broccoli packaged in PLA-based film**  
Erika Paulsen<sup>\*</sup>, Sofía Barrios, Patricia Lema, *Universidad de la República, Uruguay*
- [P2.1.05] Perception of dairy products as increasing immunity among a representative sample of the Polish population**  
Katarzyna Przybyłowicz<sup>\*</sup>, Anna Danielewicz, Tomasz Sawicki, Katarzyna Staniewska, Aneta Dąbrowska, Katarzyna Kiełczewska, Maria Baranowska, Małgorzata Darewicz, Justyna Żulewska, Bogusław Staniewski, *University of Warmia and Mazury in Olsztyn, Poland*
- [P2.1.06] Plant-based meat substitutes in the Spanish market: type of products, main plant protein substitutes, and health and nutrition claims**  
Juana Fernández López<sup>\*</sup>, Leonor Payá-Abadía, Carmen María Botella-Martínez, Raquel Lucas-González, Manuel Viuda-Martos, Estrella Sayas-Barberá, Casilda Navarro-Rodríguez de Vera, José Angel Pérez-Alvarez, *Miguel Hernández University, Spain*
- [P2.1.07] Replacement of palmitic acid with stearic acid in the development of palm-oil free formulations impacts fatty acid and melt profiles of margarines**  
Johanna Bruce<sup>1</sup>, Benjamin Doose<sup>2</sup>, Sarah Berry<sup>3</sup>, Wendy Hall<sup>3</sup>, <sup>1</sup>ADM, UK, <sup>2</sup>ADM, Germany, <sup>3</sup>King's College London, UK
- [P2.1.08] Validated virtual optimization of a directed airflow driven thermoforming packaging production technology**  
Simon Wagner<sup>1</sup>, Fabian Kayatz<sup>2</sup>, Manuel Münsch<sup>1</sup>, Marek Hauptmann<sup>2</sup>, Antonio Delgado<sup>1,3</sup>, <sup>1</sup>Friedrich-Alexander University Erlangen-Nuremberg, Germany, <sup>2</sup>Fraunhofer IVV, Germany, <sup>3</sup>German Engineering Research and Development Center Busan, Republic of Korea
- [P2.1.09] Fruit Up® Gluco, the alternative natural sweetener from carob (Ceratonia siliqua) with functional effects on glucose metabolism**  
Rafael Salom<sup>\*</sup>, *ADM, Spain*
- [P2.1.10] Cold plasma treatment for the modification of barrier properties of food packaging films**  
Dimitris Ladakis, Stelios Chatzidakis, George Stoforos, Nikolaos Stoforos, Apostolis Koutinas, Theofania Tsironi<sup>\*</sup>, *Agricultural University of Athens, Greece*
- [P2.1.11] Multi-strain probiotic - Bio-Kult® Advanced - reduces depression scores in adults experiencing low mood**  
Vineetha Vijayakumar<sup>\*</sup>, Richard Day, Malwina Naghibi, Nicola Wolstenholme, *ADM Health & Wellness, UK*
- [P2.1.12] A polyphenol rich supplement vs ascorbic acid to treat osteoarthritis; a randomized clinical trial**  
Evdokia Valsamidou<sup>\*1,2</sup>, Charalampia Amerikanou<sup>1</sup>, Chara Tzavara<sup>1</sup>, Panagiotis Zoumpoulakis<sup>3,4</sup>, Theodoros D Mariolis-Sapsakos<sup>5</sup>, George Skarpas<sup>6</sup>, Andriana C Kaliora<sup>1</sup>, <sup>1</sup>Harokopio University, Greece, <sup>2</sup>Qualia Pharma, Greece, <sup>3</sup>University of West Attica, Greece, <sup>4</sup>National Hellenic Research Foundation, Greece, <sup>5</sup>University of Athens, Greece, <sup>6</sup>Evgenidio Clinic Agia Trias, Greece
- [P2.1.13] Numerical analysis of heating process in cans filled with liquid and solid particles**  
Uxue Arrieta<sup>1</sup>, David Alonso de Mezquia<sup>1</sup>, Ozan Altin<sup>2</sup>, Eda Coskun<sup>2</sup>, Bart Van Droogenbroeck<sup>3</sup>, M. Mounir Bou-Ali<sup>1</sup>, Ferruh Edroglu<sup>2</sup>, <sup>1</sup>Mondragon Goi Eskola Politeknikoa, Spain, <sup>2</sup>Ankara University, Turkey, <sup>3</sup>ILVO, Technology & Food Science, Belgium
- [P2.1.14] King oyster mushroom (Pleurotus eryngii) ingestion ameliorates postprandial glycemia, hunger and fullness perception, and leads to enhanced ghrelin suppression in obese subjects with metabolic risk factors**  
Stamatia-Angeliki Kleftaki<sup>1</sup>, Stamatia Simati<sup>2</sup>, Charalampia Amerikanou<sup>1</sup>, Lefteris Lachouvaris<sup>3</sup>, Georgios Koutrotsios<sup>4</sup>, Nick Kalogeropoulos<sup>1</sup>, Panagiotis Zoumpoulakis<sup>5</sup>, Georgios I Zervakis<sup>4</sup>, Alexander Kokkinos<sup>2</sup>, Andriana C Kaliora<sup>1</sup>, <sup>1</sup>Harokopio University, Greece, <sup>2</sup>National and Kapodistrian University of Athens, Greece, <sup>3</sup>DIRFIS mushrooms, Greece, <sup>4</sup>Agricultural University of Athens, Greece, <sup>5</sup>University of West, Greece
- [P2.1.15] Assessment of active food packaging using Rosemary extract antioxidant coating of biodegradable polylactide polymer films**  
Konstantina Tassou, Maria Katsouli, Eleni Gogou, Athina Ntzimani, Petros Taoukis<sup>\*</sup>, *National Technical University of Athens, Greece*
- [P2.1.16] Sensory profile and acceptability of gluten free bread formulated with apple pomace powder from local cider processing waste**  
Leire Cantero<sup>\*1</sup>, Goretti García<sup>1</sup>, Cristina Pulido<sup>1</sup>, Jesús Salmerón<sup>2</sup>, Idoia Larretxi<sup>2</sup>, Silvia Matias<sup>1</sup>, Arrate Laso<sup>2</sup>, Itziar Txurruka<sup>1</sup>, Olaia Martinez<sup>2</sup>, <sup>1</sup>University of the Basque Country, Spain, <sup>2</sup>University of the Basque Country (UPV/EHU) & Bioaraba, Health Research Institute, Spain
- [P2.1.17] Evaluation of the persistence of SARS-CoV-2 on a patented cardboard activated with natural antimicrobial solution**  
Lorenzo Siroli<sup>1,2</sup>, Davide Gottardi<sup>1</sup>, Giacomo Braschi<sup>1</sup>, Santina Romani<sup>1,2</sup>, Pietro Rocculi<sup>1,2</sup>, Francesca Patrignani<sup>1,2</sup>, Lucia Vannini<sup>1,2</sup>, Marco Dalla Rosa<sup>1,2</sup>, Vittorio Sambri<sup>1</sup>, Rosalba Lanciotti<sup>1,2</sup>, <sup>1</sup>University of Bologna, Italy, <sup>2</sup>Interdepartmental Centre for Agri-Food Industrial Research, Italy
- [P2.1.18] The addition of edible insects as nutritional value modifier – in traditional dumplings**  
Agnieszka Orkusz<sup>\*1,2</sup>, Joanna Harasym<sup>1,2</sup>, <sup>1</sup>Wroclaw University of Economics and Business, Poland, <sup>2</sup>Adaptive Food Systems Accelerator – Research Centre, Wroclaw University of Economics and Business, Poland
- [P2.1.19] Diet with an insect - suggestions for dishes for the whole day!**  
Agnieszka Orkusz<sup>\*1,2</sup>, Joanna Harasym<sup>1,2</sup>, <sup>1</sup>Wroclaw University of Economics and Business, Poland, <sup>2</sup>Adaptive Food Systems Accelerator – Research Centre, Wroclaw University of Economics and Business, Poland
- [P2.1.20] Advancement of intelligent packaging solutions and integration in digitalized monitoring systems to reduce food waste and increase sustainability**  
Claudia Waldhans<sup>1</sup>, Antonia Albrecht<sup>1</sup>, Rolf Ibalde<sup>2</sup>, Dirk Wollenweber<sup>2</sup>, Su-Jen Sy<sup>2</sup>, Judith Kreyenschmidt<sup>1,3</sup>, <sup>1</sup>University of Bonn, Germany, <sup>2</sup>European University of Applied Sciences Brühl, Germany, <sup>3</sup>Geisenheim University, Germany

<b>[P2.1.21]</b>	<b>Beeswax wraps applicability as reusable and sustainable active packaging solution</b> Barbara Götz <sup>1</sup> , Antonia Albrecht <sup>1</sup> , Claudia Waldhans <sup>*1</sup> , Judith Kreyenschmidt <sup>2</sup> , <sup>1</sup> University of Bonn, Germany, <sup>2</sup> Hochschule Geisenheim University, Germany	<b>[P2.2.08]</b>	<b>Seasonal variation of the smoked baltic sprat's quality parameters</b> Santa Puke*, Ruta Galoburda, <i>Latvia University of Life Sciences and Technologies, Latvia</i>
<b>[P2.1.22]</b>	<b>Development of a non-destructive method for colour evaluation of 'Rocha' pear throughout storage and distribution</b> Marta Sofia Teixeira <sup>1,2</sup> , Liliana Carola <sup>3</sup> , Luís Miguel Cunha <sup>*1,2</sup> , <sup>1</sup> University of Porto, Portugal, <sup>2</sup> GreenUPorto - Sustainable Agrifood Production Research Centre, Portugal, <sup>3</sup> Sonae MC, Portugal	<b>[P2.2.09]</b>	<b>Hemp protein isolate – gum Arabic mixture as novel wall materials for encapsulation of Oregano (<i>Origanum vulgare</i> L.) essential oil through complex coacervation</b> Fotini Plati*, Adamantini Paraskevopoulou, <i>Aristotle University of Thessaloniki, Greece</i>
<b>[P2.1.23]</b>	<b>Portuguese consumer interest in seafood production and consumption: qualitative insights considering benefits and risks</b> Ana Pinto Moura <sup>1,2</sup> , Rui Costa Lima <sup>3</sup> , Luís Miguel Cunha <sup>*4,2</sup> , <sup>1</sup> Universidade Aberta, Portugal, <sup>2</sup> GreenUPorto - Sustainable Agrifood Production Centre, Portugal, <sup>3</sup> Sense Test, Lda, Portugal, <sup>4</sup> University of Porto, Portugal	<b>[P2.2.10]</b>	<b>Thermosonication applied to kiwi peel – a mild technology for quality preservation</b> Magali Boghossian, Fátima A. Miller, Cristina L.M. Silva*, Teresa R.S. Brandão, <i>Universidade Católica Portuguesa, Portugal</i>
<b>[P2.1.24]</b>	<b>ProFuture project: Mapping the market of algae-based food and beverages</b> Fatma Boukid*, Massimo Castellari, <i>Institute of Agrifood Research and Technology Food Technology, Spain</i>	<b>[P2.2.11]</b>	<b>Colour image processing as a method to detect dark bruises on fresh strawberry photographs</b> Mariana González*, Eliana Budelli, Sofia Barrios, Nicolás Pérez, Patricia Lema, <i>Universidad de la República, Uruguay</i>
<b>[P2.2.01]</b>	<b>Development and validation of a model for the inactivation of <i>Legionella pneumophila</i> in water under thermal stress</b> Stella Papagianeli*, Spiros Didos, Zafeiro Aspidou, Konstantinos Koutsoumanis, <i>Aristotle University of Thessaloniki, Greece</i>	<b>[P2.2.12]</b>	<b><i>In vitro</i> growth-inhibitory effect of essential oils and supercritical carbon dioxide extracts from Cinnamomum spp. barks and fruits against food bacterial pathogens in liquid and vapor phase</b> Katerina Vihanova <sup>*1</sup> , Marketa Houdkova <sup>1</sup> , Trinop Promgool <sup>2</sup> , Klara Urbanova <sup>1</sup> , Somdej Kanokmedhakul <sup>2</sup> , Kokoska Ladislav <sup>1</sup> , <sup>1</sup> Czech University of Life Sciences Prague, Czech Republic, <sup>2</sup> Khon Kaen University, Thailand
<b>[P2.2.02]</b>	<b>A study on formation and inactivation of <i>Legionella pneumophila</i> biofilms</b> Stella Papagianeli*, Eleftherios Theodoropoulos, Zafeiro Aspidou, Konstantinos Koutsoumanis, <i>Aristotle University of Thessaloniki, Greece</i>	<b>[P2.2.13]</b>	<b>Innovative processing of onions for more authentic flavour in onion-based industrial ingredients</b> Safiye Sabuncuoğlu, Benedikt Stiglbauer*, David Komarek, Maria Monteiro de Araujo Silva, <i>Nestlé Product Technology Centre Food, Germany</i>
<b>[P2.2.03]</b>	<b>Biotechnological formation of dairy flavor inducing δ-lactones from vegetable oil</b> Hassan Zia <sup>*1</sup> , Ulrich Von Ah <sup>2</sup> , Héléne, Y. Meng <sup>2</sup> , Remo Schmidt <sup>2</sup> , Josef Kerler <sup>3</sup> , Veronica Caldeo <sup>3</sup> , Pascal Fuchsmann <sup>2</sup> , <sup>1</sup> ETH Zurich, Switzerland, <sup>2</sup> Agroscope Bern, Switzerland, <sup>3</sup> Société des Produits Nestlé S.A., Switzerland	<b>[P2.2.14]</b>	<b>Effect of plasmin on casein hydrolysis and textural properties of a model cheese during ripening</b> Huifang Cai*, Guido Sala, Etske Bijl, Elke Scholten, <i>Wageningen University &amp; Research, the Netherlands</i>
<b>[P2.2.04]</b>	<b>Development of mathematical models for quality assurance and safety system for fresh poultry products</b> Sofia Tsaloumi <sup>*1</sup> , Zafeiro Aspidou <sup>1</sup> , George-John Nychas <sup>2</sup> , Konstantinos Koutsoumanis <sup>1</sup> , <sup>1</sup> Aristotle University of Thessaloniki, Greece, <sup>2</sup> Agricultural University of Athens, Greece	<b>[P2.2.15]</b>	<b>Influence of non-thermal DBD plasma treatment of wheat flour on the strength and gluten network building properties of the dough</b> Muhammad Jehanzaib Khan <sup>*1</sup> , Ana Zbogar-Rasic <sup>1</sup> , Vojislav Jovicic <sup>1</sup> , Antonio Delgado <sup>1,2</sup> , <sup>1</sup> Friedrich-Alexander University Erlangen-Nuremberg, Germany, <sup>2</sup> German Engineering Research and Development Center LSTME Busan, Republic of Korea
<b>[P2.2.05]</b>	<b>Rapid detection of <i>Salmonella</i> spp in egg and egg shell by fluorescence in situ hybridization method</b> Ghazaleh Salimi <sup>1</sup> , Zeinab Mousavi <sup>2,1</sup> , Hossein Kiani <sup>*2,1</sup> , <sup>1</sup> University of Tehran, Iran, <sup>2</sup> University College Dublin, Ireland	<b>[P2.2.16]</b>	<b>Role of the hot-extrusion process in reduced-fat ice cream manufacturing and application of extruded microparticulated whey proteins</b> Md Kamal Hossain <sup>*1,2</sup> , Sabih ul Hassan <sup>1,2</sup> , Oliver Hensel <sup>1</sup> , Mamadou Diakit <sup>2</sup> , <sup>1</sup> University of Kassel, Germany, <sup>2</sup> Fulda University of Applied Sciences, Fulda, Germany
<b>[P2.2.06]</b>	<b>Impact of sdbd plasma treatment on the oxidation degree of pistachio</b> Cinzia Mannozi <sup>*1</sup> , Massimo Mozzon <sup>1</sup> , Lama Ismaiel <sup>1</sup> , Ancuta Nartea <sup>1</sup> , Filippo Capelli <sup>2</sup> , Romolo Laurita <sup>3</sup> , Silvia Tappi <sup>3</sup> , Marco Dalla Rosa <sup>3</sup> , Roberta Foligni <sup>1</sup> , <sup>1</sup> Università Politecnica delle Marche, Italy, <sup>2</sup> Almaplasma, Italy, <sup>3</sup> University of Bologna, Italy	<b>[P2.2.18]</b>	<b>Influence and comparison of thermal, ultrasonic and thermosonic treatments on physicochemical quality of orange juice</b> Akila Amir-Tahi <sup>1,2</sup> , Fátima A. Miller <sup>2</sup> , Cristina L.M. Silva <sup>*2</sup> , <sup>1</sup> Université de Bejaia, Algeria, <sup>2</sup> Universidade Católica Portuguesa, Portugal
<b>[P2.2.07]</b>	<b>Effect of plasma-activated water (paw) on microbial inactivation and lipid oxidation in sardine (<i>sardina pilchardus</i>) fillets</b> Massimo Mozzon <sup>1</sup> , Lama Ismaiel <sup>1</sup> , Ancuta Nartea <sup>1</sup> , Cinzia Mannozi <sup>*1</sup> , Luca Belleggia <sup>1</sup> , Cristiana Cesaro <sup>1</sup> , Matteo Gherardi <sup>2</sup> , Vittorio Colombo <sup>2</sup> , Silvia Tappi <sup>2</sup> , Roberta Foligni <sup>1</sup> , <sup>1</sup> Università Politecnica delle Marche, Italy, <sup>2</sup> University of Bologna, Italy	<b>[P2.2.19]</b>	<b>Nutritional and pharmacological perspective of the consumption of blue fish</b> Franklin Chamorro Rivo <sup>*1</sup> , Catarina Lourenço-Lopes <sup>1</sup> , Maria Fraga-Corral <sup>1,2</sup> , Paula Garcia-Oliveira <sup>1,2</sup> , Maria Carpena <sup>1,2</sup> , Bernabe Nuñez-Estevéz <sup>1,2</sup> , Javier Alcaide-Sancho <sup>1</sup> , Jesus Simal-Gandara <sup>1</sup> , Miguel Angel Prieto <sup>1,2</sup> , <sup>1</sup> University of Vigo, Spain, <sup>2</sup> Centro de Investigação de Montanha (CIMO), Instituto Politécnico de Bragança, Portugal

<b>[P2.2.20]</b>	<b>Designing of biodegradable active packaging film incorporated with cinnamon oil</b> Shubham Sharma*, Sandra Barkauskaite, Brendan Duffy, Amit Jaiswal, Swarna Jaiswal, <i>Technological University Dublin, Ireland</i>	<b>[P2.2.31]</b>	<b>Food processing towards society 5.0 by means of Industry 4.0</b> Anet Režek Jambrak*, Marinela Nutrizio, <i>University of Zagreb, Croatia</i>
<b>[P2.2.21]</b>	<b>Eucalyptus oil incorporated biodegradable films for active food packaging</b> Shubham Sharma*, Sandra Barkauskaite, Brendan Duffy, Amit Jaiswal, Swarna Jaiswal, <i>Technological University Dublin, Ireland</i>	<b>[P2.2.32]</b>	<b>Date-Palm industry coproducts valorization from Elche Palm Grove (UNESCO World Heritage Site) and its application in the development of healthy foods</b> Jose Angel Pérez-Alvarez <sup>1,2,3</sup> , Shan Lei-Lei <sup>1</sup> , María Estrella Sayas-Barberá <sup>1</sup> , Casilda Navarro-Rodríguez de Vera <sup>1</sup> , Raquel Lucas-González <sup>1</sup> , Carmen María Botella-Martínez <sup>1</sup> , Pedro Enrique Espitia-Zambrano <sup>1</sup> , Leticia Mateo-Pastor <sup>1</sup> , Manuel Viuda-Martos <sup>1,2</sup> , Juana Fernández-López <sup>1</sup> , <sup>1</sup> <i>Orihuela Polytechnical High School, Miguel Hernández University Hig, Spain</i> , <sup>2</sup> <i>Miguel Hernández University, Spain</i> , <sup>3</sup> <i>King Abdulaziz University, Saudi Arabia</i>
<b>[P2.2.22]</b>	<b>Effect of cold atmospheric plasma and pulsed electromagnetic fields on the shelf-life of whole fresh strawberries</b> Marianna Giannoglou <sup>1</sup> , Maria-Zacharoula Xanthou <sup>1</sup> , Sofia Chanioti <sup>1</sup> , Panagiota Stergiou <sup>1</sup> , Panagiotis Dimitrakellis <sup>2</sup> , Evangelos Gogolidis <sup>2</sup> , Aspasia Efthimiadou <sup>3</sup> , Miltiadis Christopoulos <sup>1</sup> , George Katsaros <sup>1</sup> , <sup>1</sup> <i>Institute of Technology of Agricultural Products, ELGO-DEMETER, Greece</i> , <sup>2</sup> <i>Institute of Nanoscience and Nanotechnology, National Center for Scientific Research 'Demokritos', Greece</i> , <sup>3</sup> <i>Institute of Soil and Water Resources, ELGO-DEMETER, Greece</i>	<b>[P2.2.33]</b>	<b>Hemp flour and sourdough biotechnology for high-quality gluten free bread</b> Marco Montemurro <sup>1</sup> , Carlo Giuseppe Rizzello <sup>2</sup> , Erica Pontonio <sup>1</sup> , <sup>1</sup> <i>University of Bari, Italy</i> , <sup>2</sup> <i>University of Rome "Sapienza", Italy</i>
<b>[P2.2.23]</b>	<b>Efficient strain-level discrimination of the food pathogen <i>Listeria monocytogenes</i></b> Gunn Merethe Bjørge Thomassen <sup>1</sup> , Lukasz Krych <sup>2</sup> , Susanne Knøchel <sup>2</sup> , Lisbeth Mehli <sup>1</sup> , <sup>1</sup> <i>Norwegian University of Science and Technology, Norway</i> , <sup>2</sup> <i>University of Copenhagen, Denmark</i>	<b>[P2.2.34]</b>	<b>Effect of pulsed electric fields on recovery kinetics of natural pigments from <i>Chlorella pyrenoidosa</i></b> Alexandros Katsimichas*, Sofia Stathi, George Dimopoulos, Petros Taoukis, <i>Laboratory of Food Chemistry and Technology, School of Chemical Engineering, National Technical University of Athens, Greece</i>
<b>[P2.2.24]</b>	<b>Carbohydrate regulate serine protease inhibitor (serpin) in <i>Bifidobacterium longum</i>, and have a major impact on overall metabolism</b> Stephane Duboux <sup>1,2</sup> , Biljana Bogicevic <sup>1</sup> , Jeroen André Muller <sup>1</sup> , Annick Mercenier <sup>2</sup> , Michiel Kleerebezem <sup>2</sup> , <sup>1</sup> <i>Nestlé Research, Switzerland</i> , <sup>2</sup> <i>Wageningen University &amp; Research, the Netherlands</i>	<b>[P2.2.35]</b>	<b>Postharvest treatments of marine cultured fish for quality preservation and shelf life extension</b> Athina Ntzimani <sup>1</sup> , Ioanna Semenoglou <sup>1</sup> , Theofania Tsironi <sup>1,2</sup> , Petros Taoukis <sup>1</sup> , <sup>1</sup> <i>National Technical University of Athens, Greece</i> , <sup>2</sup> <i>Agricultural University of Athens, Greece</i>
<b>[P2.2.25]</b>	<b>Inactivation of the main concern microorganisms at wineries by Pulsed Electric Fields (PEF) at different steps of winemaking</b> Carlota Delso*, Berzosa Alejandro, Ignacio Álvarez, Javier Raso, <i>University of Zaragoza, Spain</i>	<b>[P2.2.36]</b>	<b>Isolation, characterization and industrial application of native lactic acid bacteria isolated from traditional dairy products</b> Christina Kamarinou <sup>1,2</sup> , Olga Papadopoulou <sup>1</sup> , Nikos Chorianopoulos <sup>1</sup> , Agapi Doulgeraki <sup>1</sup> , Chrysoula Tassou <sup>1</sup> , Anthoula Argyri <sup>1</sup> , <sup>1</sup> <i>Institute of Technology of Agricultural Products, Hellenic Agricultural Organization - DIMITRA, Greece</i> , <sup>2</sup> <i>Democritus University of Thrace, Greece</i>
<b>[P2.2.26]</b>	<b>Surface decontamination of fresh-cut salad and fresh raspberries by H<sub>2</sub>O<sub>2</sub> vapor</b> Felix Schottroff <sup>1,2</sup> , Anja Lirsch <sup>1</sup> , Anzhelika Kravchenko <sup>1</sup> , <sup>1</sup> <i>BOKU Vienna, Institute of Food Technology, Austria</i> , <sup>2</sup> <i>BOKU Core Facility Food &amp; Bio Processing, Austria</i>	<b>[P2.2.37]</b>	<b>Efficacy of an innovative surfactant based on TiO<sub>2</sub> nanoparticles on surface decontamination in food industry</b> Agapi Doulgeraki <sup>1</sup> , Evaggelos Dagnes <sup>2</sup> , Anthoula Argyri <sup>1</sup> , George Moulas <sup>2</sup> , Chrysoula Tassou <sup>1</sup> , Nikos Chorianopoulos <sup>1</sup> , <sup>1</sup> <i>Institute of Technology of Agricultural Products, Hellenic Agricultural Organization—DIMITRA, Greece</i> , <sup>2</sup> <i>Moulas Scientific, Greece</i>
<b>[P2.2.27]</b>	<b>Differential growth of emetic <i>Bacillus cereus</i> in half skimmed milk and subsequent production of cereulide</b> Matthew Aijuka <sup>1</sup> , Mariem Ellouze <sup>2</sup> , Louis Coroller <sup>1</sup> , Noémie Desriac <sup>1</sup> , <sup>1</sup> <i>Univ Brest, Laboratoire Universitaire de Biodiversité et Ecologie Microbienne, UMT19.03 ALTER'IX, France</i> , <sup>2</sup> <i>Nestlé Research, Switzerland</i>	<b>[P2.2.38]</b>	<b>In Vitro And In Situ inhibition of food-borne pathogens from indigenous Lactic Acid Bacteria isolated from traditional dairy products</b> Christina Kamarinou <sup>1,2</sup> , Anthoula Argyri <sup>1</sup> , Olga Papadopoulou <sup>1</sup> , Agapi Doulgeraki <sup>1</sup> , Chrysoula Tassou <sup>1</sup> , Nikos Chorianopoulos <sup>1</sup> , <sup>1</sup> <i>Institute of Technology of Agricultural Products, Hellenic Agricultural Organization - DIMITRA, Greece</i> , <sup>2</sup> <i>Democritus University of Thrace, Greece</i>
<b>[P2.2.28]</b>	<b>Virtual engineering development continuous baking ovens based on reflection of NIR and IR</b> Vojislav Jovicic <sup>1</sup> , Mohammad Moataz <sup>1</sup> , Ana Zbogar-Rasic <sup>1</sup> , Antonio Delgado <sup>1,2</sup> , <sup>1</sup> <i>Friedrich-Alexander University Erlangen-Nuremberg, Germany</i> , <sup>2</sup> <i>German Engineering Research and Development Center LSTME Busan, Republic of Korea</i>	<b>[P2.2.39]</b>	<b>Assessment of chemical and physico-chemical properties of gelled emulsions elaborated with buckwheat flour and flax or sesame oils</b> Carmen María Botella-Martínez, Manuel Viuda-Martos, José Angel Pérez-Alvarez, Juana Fernández-López*, <i>Miguel Hernández University, Spain</i>
<b>[P2.2.29]</b>	<b>Authentication of commercial tea extracts (<i>Camellia sinensis</i> L.) by gas chromatography</b> Antonio Manuel Inarejos García <sup>1</sup> , <i>Ines Helbig</i> <sup>2</sup> , Paul Klette <sup>2</sup> , Sara Weber <sup>2</sup> , Jens Maeder <sup>2</sup> , Gertrud Morlock <sup>3</sup> , <sup>1</sup> <i>ADM wild Valencia, Spain</i> , <sup>2</sup> <i>ADM wild Berlin, Germany</i> , <sup>3</sup> <i>University of Giessen, Germany</i>	<b>[P2.2.40]</b>	<b>Mechanical cell disruption of agri-food residues through high-pressure homogenization as a green approach for the isolation of cellulose nanofibrils</b> Annachiara Pirozzi <sup>1</sup> , Giovanna Ferrari <sup>1,2</sup> , Francesco Donsi <sup>1</sup> , <sup>1</sup> <i>University of Salerno, Italy</i> , <sup>2</sup> <i>ProdAl S.c.ar.l., Italy</i>
<b>[P2.2.30]</b>	<b>Effect-directed profiling of powdered tea extracts for catechins, theaflavins, flavonols and caffeine</b> Gertrud Morlock <sup>1</sup> , Julia Heil <sup>1</sup> , Antonio Manuel Inarejos García <sup>2</sup> , Jens Maeder <sup>3</sup> , <sup>1</sup> <i>University of Giessen, Germany</i> , <sup>2</sup> <i>ADM wild Valencia, Spain</i> , <sup>3</sup> <i>ADM wild Berlin, Germany</i>		

<b>[P2.2.41]</b>	<b>Detection of <i>C. tyrobutyricum</i> spores in milk from cow, ewe and goat by real time PCR</b> Miriam Esteban <sup>1</sup> , Cristina Díaz <sup>1</sup> , Juan Pedro Navarro <sup>1</sup> , María Dolores Pérez <sup>1</sup> , Miguel Calvo <sup>1</sup> , Luis Mata <sup>2</sup> , Patricia Galán-Malo <sup>2</sup> , Lourdes Sánchez <sup>1</sup> , <sup>1</sup> University of Zaragoza, Spain, <sup>2</sup> ZEULAB S.L., Spain	<b>[P2.2.52]</b>	<b>Combined High-Pressure Homogenization and biocontrol agent as innovative approach to increase shelf-life and functionality of carrot juice</b> Davide Gottardi*, Lorenzo Siroli, Giacomo Braschi, Lucia Vannini, Francesca Patrignani, Rosalba Lanciotti, University of Bologna, Italy
<b>[P2.2.42]</b>	<b>Effect of pasteurization on the physicochemical characteristics and bioactive compounds of maqui (<i>Aristotelia chilensis</i> (Mol.) Stuntz) concentrate: a Chilean native berry with potential use in healthy formulations</b> José Miguel Bastías-Montes*, Carla Vidal-San Martín, Yanara Tamarit-Pino, Constanza Villagra-Jorquera, Universidad del Bío-Bío, Chile	<b>[P2.2.53]</b>	<b>Impact of process parameters on color retention during spray drying</b> Nora Alina Ruprecht, Reinhard Kohlus*, University of Hohenheim, Germany
<b>[P2.2.43]</b>	<b>Calafate (<i>Berberis microphylla</i>) cryoconcentrate: a natural concentrated product with high antioxidant capacity and potential health benefits</b> Carla Vidal-San Martín*, José Miguel Bastías-Montes, Yanara Tamarit-Pino, Gheldred Salinas-Huenchulao, Universidad del Bío-Bío, Chile	<b>[P2.2.54]</b>	<b>Effect of high-pressure homogenization, biocontrol and thyme essential oils on the inactivation of pathogens in vegetable juices</b> Lorenzo Siroli* <sup>1,2</sup> , Davide Gottardi <sup>1</sup> , Giacomo Braschi <sup>1</sup> , Francesca Patrignani <sup>1,2</sup> , Rosalba Lanciotti <sup>1,2</sup> , <sup>1</sup> University of Bologna, Italy, <sup>2</sup> Interdepartmental Centre for Agri-Food Industrial Research, Italy
<b>[P2.2.44]</b>	<b>Application of near infrared spectroscopy for the rapid prediction of selected postharvest quality traits of common beans</b> Elizabeth Nakhungu Wafula* <sup>1</sup> , Irene Njoki Wainaina <sup>1</sup> , Carolien Buvé <sup>1</sup> , Peter Kahenya Kinyanjui <sup>2</sup> , Wouter Saey <sup>1</sup> , Daniel Ndaka Sila <sup>2</sup> , Marc E.G. Hendrickx <sup>1</sup> , <sup>1</sup> KU Leuven, Belgium, <sup>2</sup> Jomo Kenyatta University of Agriculture and Technology, Kenya	<b>[P2.2.55]</b>	<b>Effect of superheated steam spray drying on food powder quality</b> Tobias Linke*, Reinhard Kohlus, University of Hohenheim, Germany
<b>[P2.2.45]</b>	<b>Better together – synergistic effect of isostatic high-pressure and nutrients in bacterial spore control</b> Alessia Delbrück, Rosa Heydenreich*, Aline Züger, Alexander Mathys, ETH Zürich, Switzerland	<b>[P2.2.56]</b>	<b>Mycotoxins and the maize value chain: a comprehensive study on occurrence patterns in the Portuguese production cycle</b> Marta Leite* <sup>1,2,3</sup> , Andreia Freitas <sup>2,3</sup> , Jorge Barbosa <sup>3</sup> , Fernando Ramos <sup>1,3</sup> , <sup>1</sup> University of Coimbra, Portugal, <sup>2</sup> National Institute for Agricultural and Veterinary Research, Portugal, <sup>3</sup> REQUIMTE/LAQV, Portugal
<b>[P2.2.46]</b>	<b>Determination of vitamin B12 in milk by MALDI-MS</b> Caroline Ceribeli* <sup>1,2</sup> , Sinara Teixeira do Brasil Morais <sup>1</sup> , Lilia Maria Ahrné <sup>2</sup> , Daniel Rodrigues Cardoso <sup>1</sup> , <sup>1</sup> University of Sao Paulo, Brazil, <sup>2</sup> University of Copenhagen, Denmark	<b>[P2.2.57]</b>	<b>Impact of moisture content distribution in potato tissue on dry matter prediction through FT-NIR spectroscopy</b> Giacomo Bedini, Swathi Sirisha Nallan Chakravartula, Riccardo Massantini, Roberto Moschetti*, University of Tuscia, Italy
<b>[P2.2.47]</b>	<b>Effects of pulsed UV light processing on microbiological, nutritional, and quality characteristics of bovine milk</b> Ronit Mandal*, Anubhav Pratap-Singh, University of British Columbia, Canada	<b>[P2.2.58]</b>	<b>Effect of mild high pressure processing on the inactivation of spoilage microflora and shelf life extension of European sea bass filets</b> Maria Tsevdou*, Georgios Dimopoulos, Athanasios Limnaios, Petros Taoukis, National Technical University of Athens, Greece
<b>[P2.2.48]</b>	<b>Effect of water activity reduction by glycerol or sodium chloride on radial growth of sixteen filamentous fungi encountered in dairy environment</b> Marion Valle* <sup>1,2</sup> , Nicolas Nguyen Van Long <sup>2</sup> , Jean-Luc Jany <sup>1</sup> , Karim Rigalma <sup>1</sup> , Valérie Vasseur <sup>1</sup> , Véronique Huchet <sup>2</sup> , Louis Coroller <sup>1</sup> , <sup>1</sup> Univ Brest, Laboratoire Universitaire de Biodiversité et Écologie Microbienne, UMT ALTER'IX, F-29000 Quimper, France, <sup>2</sup> ADRIA Développement, UMT ACTIA 19.03 ALTER'IX, Quimper, France	<b>[P2.2.59]</b>	<b>Automized optimization of food recipes using machine learning</b> Deborah Becker* <sup>1</sup> , Christoph Hartmann <sup>1,2</sup> , Cornelia Rauh <sup>1</sup> , Christopher McHardy <sup>1</sup> , <sup>1</sup> Technische Universität Berlin, Germany, <sup>2</sup> Nestlé Research Center, Switzerland
<b>[P2.2.49]</b>	<b>Assessing ultrasound protein extraction from plant bean sources</b> Lara Inguanez*, Jefferson de Oliveira Mallia, Sholeem Griffin, Vasilis Valdramidis, University of Malta, Malta	<b>[P2.2.60]</b>	<b>Modelling cold atmospheric pressure plasma efficacy for inactivation of fish spoilage bacteria</b> Maria Tsevdou* <sup>1</sup> , Christoforos Vassileiou <sup>1</sup> , Theofania Tsironi <sup>2</sup> , Petros Taoukis <sup>1</sup> , <sup>1</sup> National Technical University of Athens, Greece, <sup>2</sup> Agricultural University of Athens, Greece
<b>[P2.2.50]</b>	<b>Evolution of colour and curcuminoids during the turmeric processing</b> Molika Yin* <sup>1,2</sup> , Mathieu Weil <sup>1,3</sup> , Sylvie Avallone <sup>1</sup> , Sokneang In <sup>2</sup> , Philippe Bohuon <sup>1</sup> , <sup>1</sup> University of Montpellier, France, <sup>2</sup> Institut de Technologie du Cambodge, Cambodia, <sup>3</sup> CIRAD, UMR Qualisud, F-34398 Montpellier, France	<b>[P2.2.61]</b>	<b>Smartphone-based fluorescence analysis of vegetable oils</b> Sanita Vucane*, Ingmars Cinkmanis, Martins Sabovics, Latvia University of Life Sciences and Technologies, Latvia
<b>[P2.2.51]</b>	<b>Co-extraction and stabilization of bioactive compounds from grape pomace through all-natural gliadin-based encapsulation systems</b> Serena Carpentieri* <sup>1</sup> , Giovanna Ferrari <sup>1,2</sup> , Francesco Donsi <sup>1</sup> , <sup>1</sup> University of Salerno, Italy, <sup>2</sup> ProdAl S.c.ar.l., Italy	<b>[P2.2.62]</b>	<b>Storage temperature, packaging and a<sub>w</sub> are key factors determining the behaviour of <i>Staphylococcus aureus</i> in dry-cured ham</b> Anna Austrich-Comas* <sup>1</sup> , Cristina Serra-Castelló <sup>1</sup> , Maria Viella <sup>1</sup> , Pere Gou <sup>2</sup> , Anna Jofré <sup>1</sup> , Sara Bover-Cid <sup>1</sup> , <sup>1</sup> IRTA, Food Safety and Functionality Program, Spain, <sup>2</sup> IRTA, Food Quality and Technology Program, Spain
		<b>[P2.2.63]</b>	<b>Behaviour of <i>Salmonella</i> spp. during the manufacture of chicken dry-fermented sausage: impact of technological strategies</b> Anna Austrich-Comas* <sup>1</sup> , Anna Jofré <sup>1</sup> , Pere Gou <sup>2</sup> , Sara Bover-Cid <sup>1</sup> , <sup>1</sup> IRTA, Food Safety and Functionality Program, Spain, <sup>2</sup> IRTA, Food Quality and Technology Program, Spain

[P2.2.64]	<b>Gluten determination by ELISA: adaptation of the extraction procedure in food matrixes with unknown polyphenol content</b> M <sup>a</sup> Pilar Fernández-Gil, M <sup>a</sup> Ángeles Bustamante, Odile Fernández, Olaia Martínez, Silvia Matias, Edurne Simón, Jonatan Miranda, Idoia Larretxi, Leire Catero*, <i>University of the Basque Country (UPV/EHU), Spain</i>	[P2.2.75]	<b>Influence of the level of overstuffing on the purge level and physical properties of cold meat products</b> Tatiana Flores <sup>1,2</sup> , Alejandra Rojas <sup>2</sup> , Juan Maté <sup>1</sup> , <sup>1</sup> <i>Public University of Navarra, Spain</i> , <sup>2</sup> <i>Viscofan, Spain</i>
[P2.2.65]	<b>Understanding the hard-to-cook phenomenon in jack bean (<i>Canavalia ensiformis</i>)</b> Fiametta Purwandari <sup>1,2</sup> , Edoardo Capuano <sup>2</sup> , Vincenzo Fogliano <sup>2</sup> , <sup>1</sup> <i>Gadjah Mada University, Indonesia</i> , <sup>2</sup> <i>Wageningen University &amp; Research, the Netherlands</i>	[P2.2.76]	<b>Effect of low frequency ultrasound on the quality of chicken meat</b> Fabio D'Elia*, Giulia Baldi, Urszula Tylewicz, Silvia Tappi, Pietro Rocculi, Massimiliano Petracci, Marco Dalla Rosa, <i>University of Bologna, Italy</i>
[P2.2.66]	<b>Impact of pulsed electric field (PEF) treatment on process kinetics and selected properties of air and dehumidified air-dried mushrooms</b> Artur Wiktor*, Malgorzata Nowacka, Magdalena Dadan, Aleksandra Matys, Katarzyna Rybak, Dorota Witrowa-Rajchert, <i>Warsaw University of Life Sciences, Poland</i>	[P2.2.77]	<b>A new <i>Listeria monocytogenes</i> model adapted to high pH plant-based products</b> Mariem Ellouze <sup>1</sup> , Chrysanthi Champidou <sup>1,2</sup> , <sup>1</sup> <i>Nestlé Research, Switzerland</i> , <sup>2</sup> <i>SECALIM, France</i>
[P2.2.67]	<b>Modelling microbial inactivation of <i>Lactobacillus plantarum</i> and <i>Listeria innocua</i> in apple and blackcurrant juice through novel processing using response surface methodology</b> Sagar Yadav <sup>1,2</sup> , Anna-Sophie Stübler <sup>1</sup> , Panagiotis Chanos <sup>1</sup> , Kemal Aganovic <sup>1</sup> , Milena Zdravkovic <sup>1</sup> , <sup>1</sup> <i>Deutsches Institut für Lebensmitteltechnik e.V. (DIL), Germany</i> , <sup>2</sup> <i>Hochschule Anhalt, Germany</i>	[P2.2.78]	<b>Ultrasound and microwave improves gel strength, interfacial and structural properties of camel skin gelatin</b> Olumide Fawale*, Sajid Maqsood, Hamed Fathalla, <i>United Arab Emirates University, United Arab Emirates</i>
[P2.2.68]	<b>Effect of processing (thermal, PEF, HPP) on the quality of red apple juice extracted by spiral filter press</b> Anna-Sophie Stübler, Andreas Juadjur, Kemal Aganovic, Milena Zdravkovic*, <i>DIL German Institute of Food Technologies e.V., Germany</i>	[P2.2.79]	<b>Encapsulation of carotenoids in natural polymers through novel processes for their incorporation into food systems</b> Christina Drosou, Magdalini Krokida*, <i>National Technical University of Athens School of Chemical Engineering, Greece</i>
[P2.2.69]	<b>Suitability of selected extraction methods for the isolation of the soy allergenic proteins from different matrix</b> Dorota Piasecka-Kwiatkowska <sup>1</sup> , Paulina Zielińska <sup>1</sup> , Ewa Springer <sup>2</sup> , Magdalena Zielińska-Dawidziak <sup>1</sup> , Anna Budka <sup>3</sup> , <sup>1</sup> <i>Poznan University of Life Sciences, Poland</i> , <sup>2</sup> <i>Center for Allergy Diagnostics and Treatment SNZOZ Alergologia Plus, Poland</i> , <sup>3</sup> <i>Poznan University of Life Sciences, Poland</i>	[P2.2.80]	<b>Obtaining concentrated extract in bioactive compounds from passion fruit rinds using ultrasound-assisted pressurized liquid extraction and nanofiltration</b> Débora Tamires Vitor Pereira <sup>1</sup> , Francisco Manuel Barrales <sup>1</sup> , Ericsem Pereira <sup>1</sup> , Juliane Viganó <sup>1</sup> , Amadeu Hoshi Iglesias <sup>2</sup> , Felix Guillermo Reyes Reyes <sup>1</sup> , Julian Martínez <sup>1</sup> , <sup>1</sup> <i>State University of Campinas, Brazil</i> , <sup>2</sup> <i>Apex Science Analytical Consulting, Brazil</i>
[P2.2.70]	<b>Tribo-electrostatic separation for protein enrichment of plant meals as influenced by pre-treatment and process parameters</b> Luise Wockenfuß*, <i>Deutsches Institut für Lebensmitteltechnik e. V., Germany</i>	[P2.2.81]	<b>Effect of feed composition and drying conditions on wall deposition during spray drying</b> Dolores Vickovic <sup>1</sup> , Søren Juhl Pedersen <sup>2</sup> , Anni Bygvrå Hougaard <sup>1</sup> , Lilia Ahrné <sup>1</sup> , <sup>1</sup> <i>University of Copenhagen, Denmark</i> , <sup>2</sup> <i>Gea Process Engineering A/S, Denmark</i>
[P2.2.71]	<b>Development of methods for the analysis of reactive azo dyes in fruit concentrates and spice extracts as well as meat and meat products</b> Edwin Januschewski <sup>1,2</sup> , Binh Nguyen Thanh <sup>3</sup> , Greta Bischof <sup>1</sup> , Pia Bergmann <sup>2</sup> , Gerold Jerz <sup>2</sup> , Maria Ramos-Jerz <sup>2</sup> , Peter Winterhalter <sup>2</sup> , Andreas Juadjur <sup>1</sup> , Volker Heinz <sup>1</sup> , <sup>1</sup> <i>DIL Deutsches Institut für Lebensmitteltechnik e. V., Germany</i> , <sup>2</sup> <i>Technische Universität Braunschweig, Institute of Food Chemistry, Germany</i>	[P2.2.82]	<b>Detection of microbial growth in aseptic food products using non-invasive tunable diode laser absorption spectroscopy</b> Peter Myintzaw <sup>1</sup> , Máire Begley <sup>1</sup> , Johnson, Nicholas Brian <sup>2</sup> , Michael Callanan <sup>1</sup> , <sup>1</sup> <i>Munster Technological University, Ireland</i> , <sup>2</sup> <i>Nestlé Product Technology Centre, Switzerland</i>
[P2.2.72]	<b>Impact of SDBD plasma treatment on the safety and quality of fresh cut melon</b> Giorgia Gozzi, Beatrice Cellini, Silvia Tappi, Filippo Capelli, Romolo Laurita, Santina Romani, Matteo Gherardi, Marco Dalla Rosa, Pietro Rocculi, Lucia Vannini*, <i>University of Bologna, Italy</i>	[P2.2.83]	<b>Effects of sugar and sugar replacers on the physical properties of ice cream</b> Qi Wang*, Guido Sala, Elke Scholten, <i>Wageningen University &amp; Research, the Netherlands</i>
[P2.2.73]	<b>Cold Plasma treatment effect on lipid oxidation and colour of sea bream (<i>Sparus aurata</i>) filets</b> Francesco Spataro <sup>1</sup> , Juan Manuel Castagnini <sup>1,2</sup> , Silvia Tappi <sup>1</sup> , Urszula Tylewicz <sup>1</sup> , Filippo Capelli <sup>1</sup> , Romolo Laurita <sup>1</sup> , Matteo Gherardi <sup>1</sup> , Santina Romani <sup>1</sup> , Pietro Rocculi <sup>1</sup> , Jessica Genovese <sup>1</sup> , <sup>1</sup> <i>Università di Bologna, Italy</i> , <sup>2</sup> <i>Instituto de Ciencia y Tecnología de Alimentos de Entre Rios, Argentina</i>	[P2.2.84]	<b>The impact of high pressure homogenization on thermal gelation of <i>Arthrospira platensis</i> (<i>Spirulina</i>) protein concentrate</b> Hani Shkolnikov-Lozober*, Avi Shpigelman, Zoya Okun, <i>Technion, Israel</i>
[P2.2.74]	<b>Development and application of an efficient continuous module for ultrasound-assisted solvent extraction</b> Dmitry Gradov*, <i>LUT University, Finland</i>	[P2.2.85]	<b>Isolation of bay laurel (<i>Laurus nobilis</i> L.) leaf polyphenols using green extraction techniques</b> Erika Dobroslavic, Ivona Elez Garofulic, Zoran Zorić, Sandra Pedisić, Ana Dobrinčić, Verica Dragovic-Uzelac*, <i>University of Zagreb, Croatia</i>
		[P2.2.86]	<b>Single cell growth probability of <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> O157:H7 under abiotics conditions encountered in food matrices</b> Lysiane Omhover-Fougy <sup>1</sup> , Ghaya Ben Hmidene <sup>2</sup> , Adrienne LINTZ <sup>1</sup> , Bernard Hézard <sup>1</sup> , Laurent Guillier <sup>2</sup> , Valérie Stahl <sup>1</sup> , <sup>1</sup> <i>Aerial, France</i> , <sup>2</sup> <i>ANSES, France</i>
		[P2.2.87]	<b>Enzymatically hydrolyzed salmon by-products as biofunctional ingredients for food application</b> Gal-la Ramis, Cristina Fabregat, Irina Chiriac*, Sandra Balsells, Anna Margenat, Montse Jorba, <i>LEITAT Technological Center, Spain</i>

[P2.2.88]	<b>Reduction of in vitro starch digestibility and acrylamide formation in baked starchy matrices using soluble dietary fiber and green tea polyphenols</b> José D. Torres <sup>1</sup> , Verónica Dueik <sup>2</sup> , David Carré <sup>2</sup> , Pedro Bouchon* <sup>1</sup> , <sup>1</sup> Pontifical Catholic University of Chile, Chile, <sup>2</sup> Commercial and Industrial SOLUTECH, Chile	[P2.3.12]	<b>Effect of storage conditions and conservation treatments on antioxidant activity of apple pomace powder obtained as a by-product from the local cider industry</b> Leire Cantero* <sup>1</sup> , Jesús Salmerón <sup>1</sup> , Goretti Garcia <sup>1</sup> , Virginia Navarro <sup>1</sup> , Arrate Lasa <sup>1,2</sup> , Idoia Larretxi <sup>1,2</sup> , Itziar Txurruka <sup>1</sup> , Gesala Perez <sup>1</sup> , Olaia Martinez <sup>1,2</sup> , <sup>1</sup> University of the Basque Country (UPV/EHU), Spain, <sup>2</sup> Bioaraba, Health Research Institute, Spain
[P2.3.01]	<b>Fish-based bioactive peptides: A sustainable source of nutraceuticals</b> Khawaja Muhammad Imran Bashir* <sup>1</sup> , Sukwasa Chakniramol <sup>2</sup> , Andreas Wierschem <sup>1,3</sup> , Antonio Delgado <sup>1,3</sup> , Man-Gi Cho <sup>2</sup> , <sup>1</sup> LSTME-Busan, Republic of Korea, <sup>2</sup> Dongseo University, Republic of Korea, <sup>3</sup> Friedrich-Alexander-Universität (FAU), Erlangen, Germany	[P2.3.13]	<b>High Pressure processing for extraction of C-phycoerythrin from wet biomass of <i>Arthrospira platensis</i> (spirulina) – a kinetic study</b> Marianna Giannoglou, Varvara Andreou, Ioanna Thanou, Giorgos Markou, George Katsaros*, <i>Institute of Technology of Agricultural Products, ELGO DEMETER, Greece</i>
[P2.3.02]	<b>Production of glucose syrup from Amazonian starchy residues, using fungal amylases</b> Bárbara Nunes Batista*, Ana Beatriz Fontenelle Ribeiro, Patrícia Melchionna Albuquerque, <i>Universidade do Estado do Amazonas, Brazil</i>	[P2.3.14]	<b>Antiviral activity of milk fractions and commercial dairy products enriched in bioactive compounds</b> Dimitra Graikini*, Laura Torres, José Antonio Parrón, Inés Abad, Miriam Esteban, María Dolores Pérez, Lourdes Sánchez, <i>University of Zaragoza, Spain</i>
[P2.3.03]	<b>Insights into the bioactive compounds and technologic properties from wild edible plant <i>Crithmum maritimum</i></b> Blanca del Noval*, Paula Torán, Shuyana Deba, Maider Zugazua, Olaia Estrada, <i>Centro Tecnológico en Gastronomía, Donostia-San Sebastián, Spain</i>	[P2.3.15]	<b>Sea by-catches valorization through fish wüster production</b> Giovanni Fiorile*, Angela Sorrentino, Antonio Luca Langellotti, Prospero Di Pierro, Paolo Masi, <i>University of Naples Federico II, Italy</i>
[P2.3.04]	<b>Engineered edible bovine fat tissue for cultured meat</b> Yedidya Zagury* <sup>1</sup> , Neta Lavon <sup>2</sup> , Shulamit Levenberg <sup>1</sup> , <sup>1</sup> Technion, Israel, <sup>2</sup> Aleph-Farms, Israel	[P2.3.16]	<b>Valorization of apple processing waste for the production of prebiotics</b> Kathryn Williamson* <sup>1</sup> , Emmanuel Hatzakis <sup>1,2</sup> , <sup>1</sup> The Ohio State University, USA, <sup>2</sup> Ohio Agriculture Research & Development Center, USA
[P2.3.05]	<b>The influence of microwave assisted extraction on the recovery of phenolic acids and flavone glycosides from sage (<i>Salvia officinalis</i> L.)</b> Verica Dragović-Uzelac*, Maja Repajić, Ivona Elez Garofulić, Maja Dent, Sandra Pedisić, Zoran Zorić, Branka Levaj, Ena Cegledi, <i>University of Zagreb, Croatia</i>	[P2.3.17]	<b>Antioxidant capacity and bioactive compounds of two Wild Edible Plants (WEP): <i>Sonchus tenerrimus</i> and <i>Allium ampeloprasum</i></b> Jesús Clemente-Villalba* <sup>1</sup> , Débora Cerdá-Bernad <sup>1</sup> , Beatriz Anacleto <sup>2</sup> , Ana Teresa Serra <sup>2</sup> , Maria Rosário Bronze <sup>2</sup> , Francisca Hernández <sup>1</sup> , Ángel A. Carbonell-Barrachina <sup>1</sup> , <sup>1</sup> Miguel Hernández University, Spain, <sup>2</sup> iBET, Instituto de Biología Experimental e Tecnológica, Portugal
[P2.3.06]	<b>Comparison of conventional Soxhlet and advanced accelerated solvent extraction in isolation of phytosterols from nettle (<i>Urtica dioica</i> L) roots</b> Ena Cegledi*, Maja Repajić, Sandra Balbino, Marko Obranović, Matea Perić, Sanja Lončarić, Verica Dragović-Uzelac, <i>University of Zagreb, Croatia</i>	[P2.3.18]	<b>Evaluation of physical and chemical composition of fresh, fermented and dehydrated fermented cabbage juice</b> Liene Jansone*, Solvita Kampuse, Zanda Krūma, <i>Latvia University of Life Sciences and Technologies, Latvia</i>
[P2.3.07]	<b>Functionality driven food product formulation – An illustration to select sustainable ingredients building viscosity</b> Anouk Lie-Piang* <sup>1</sup> , Anna Möller <sup>1</sup> , Nienke Kölmann <sup>1</sup> , Alberto Garre Perez <sup>1</sup> , Remko Boom <sup>1</sup> , Albert van der Padt <sup>1,2</sup> , <sup>1</sup> Wageningen UR, the Netherlands, <sup>2</sup> FriedlandCampina, the Netherlands	[P2.3.19]	<b>Effect of ultrasound cycles on the physicochemical and rheological properties of nanoliposomes that encapsulate tannins from grape seeds</b> Angela Monasterio*, Emerson Nuñez, Fernando Osorio, <i>Universidad de Santiago de Chile, Chile</i>
[P2.3.08]	<b>Exploring the capabilities of <i>Tetrademus obliquus</i> as an emerging solution to dairy waste-products utilization and high-value food production: combined waste treatment and <math>\omega</math>-3 oil production</b> Hossein Kiani* <sup>1,2</sup> , Ronald Halim <sup>1</sup> , <sup>1</sup> University College Dublin, Ireland, <sup>2</sup> University of Tehran, Iran	[P2.3.20]	<b>Gelation of a peanut-based suspension: role of the different fractions</b> Benoît Basse <sup>1,2</sup> , Véronique Bosc <sup>2</sup> , Jean-Marc Saiter <sup>1,3</sup> , Monique Chan-Huot <sup>1</sup> , Jean-Pierre Dupas <sup>1</sup> , Marie-Noëlle Maillard <sup>2</sup> , Paul Menut* <sup>2</sup> , <sup>1</sup> Tweed Research Center, France, <sup>2</sup> Université Paris-Saclay, INRAE, AgroParisTech, France, <sup>3</sup> Université de Rouen, France
[P2.3.09]	<b>Enhanced protein yield and functionality as affected by ultrasound application before or during extraction from <i>Lathyrus sativus</i> (Grass pea) under alkaline conditions</b> Yeganeh Azimi Youshanlouei <sup>1</sup> , Hossein Kiani* <sup>1,2</sup> , Mohammad Mousavi <sup>1</sup> , Zeinab Mousavi <sup>1,2</sup> , <sup>1</sup> University of Tehran, Iran, <sup>2</sup> University College Dublin, Ireland	[P2.3.21]	<b>Bioactive peptides from raw and cooked trout meat protein hydrolysates - prevention of cardiovascular diseases</b> Justyna Borawska-Dziadkiewicz*, Małgorzata Darewicz, <i>University of Warmia and Mazury in Olsztyn, Poland</i>
[P2.3.10]	<b>Influence of ozone gas on wheat dough rheology applied during kneading</b> Sarah Moll*, Bernd Hitzmann, Viktoria Zettel, <i>University of Hohenheim, Germany</i>	[P2.3.22]	<b>Effect of physicochemical properties of carboxymethyl cellulose on glucose release</b> Elisabeth Miehle*, <i>Fraunhofer Institute for Process Engineering and Packaging (IVV), Germany</i>
[P2.3.11]	<b>Emulsifying properties of various rich-in-protein preparations extracted from <i>Tenebrio molitor</i> (mealworm) larvae</b> Alkmini Anna Gkinali*, Anthia Matsakidou, Adamantini Paraskevopoulou, <i>Aristotle University of Thessaloniki, Greece</i>	[P2.3.23]	<b>Avocado (<i>Persea americana</i>) seeds drying kinetics and impact on flour color characteristics</b> Akshita Gupta, Cristina L.M. Silva*, <i>Universidade Católica Portuguesa, Portugal</i>

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