

Poster Programme

Poster Session 1 Tuesday 8 November 2022

P1.1.01	Dairy industry surfaces disinfection using b-PAW Fernando Alba-Elías ^{1*} , María López ² , Beatriz Rojo-Bezares ² , Ana Sainz-García ¹ , Elisa Sainz-García ¹ , Félix Gallarta-González ³ , Márcia Oliveira ⁴ , Paula Fernández-Gómez ⁴ , Mercedes López ⁴ , Yolanda Sáenz ² , ¹ University of La Rioja, Spain, ² Center for Biomedical Research of La Rioja (CIBIR), Spain, ³ University of La Rioja, Spain, ⁴ University of León, Spain	P1.1.19	Impact of pulsed electric fields (PEF) on the peeling ability of tomatoes and kiwis Marianna Giancaterino ^{1,2*} , Henry Jaeger ¹ , ¹ University of Natural Resources and Life Sciences, Austria, ² FoQSI - Austrian Competence Centre for Feed and Food Quality, Austria,
P1.1.03	Batch Baking of Pound Cake using Ohmic Heating for 3D Printing Applications Eugenia Ayebea Asamoah ^{1,2*} , Alain Le-Bail ¹ , Olivier Rouaud ¹ , Anthony Oge ¹ , Delphine Queveau ¹ , Mamadou Lamine Niane ¹ , Patricia Le-Bail ² , ¹ Nantes Université, France, ² INRAE, Biopolymères Interactions Assemblages, France	P1.1.21	Effect of novel deep eutectic solvent extraction on structure-functional properties of fava bean protein isolates Anuruddika Hetti Hewage ^{1,2*} , Nandika Bandara ^{1,2} , ¹ University of Manitoba, Canada, ² Richardson Centre for Food Technology & Research, Canada
P1.1.05	Combined Effect of Plasma Functionalized Water, In-package Cold-Plasma, and Green Chemicals towards poultry related pathogens Soukaina Barroug ^{1*} , Mingming Yem ^{1,2} , Ruichao Lil ^{1,2} , Lisa L'hote ³ , Sonal Chaple ¹ , Paula Bourke ¹ , ¹ University College Dublin, Ireland, ² KU Leuven, Belgium, ³ UniLaSalle Beauvais Earth and Sciences, France	P1.1.23	Development of an innovative-novel process approach for reduced oil fried products Ozan Karatas ^{1,2*} , Ozan Altin ¹ , Predrag Kojić ³ , Lato Pezo ⁴ , Ferruh Erdogdu ¹ , ¹ Ankara University, Turkey, ² IFTECH Food R&D Consultancy Company, Turkey, ³ Novi Sad University, Serbia, ⁴ Institute for General and Physical Chemistry, Serbia
P1.1.07	A novel strategy to enhance bioaccessible lipids and antioxidants in hetero/mixotrophic Chlorella as functional ingredient Greta Canelli ^{1,2*} , Sabrina Tevere ³ , Luc Jaquenod ² , Fabiola Dionisi ¹ , Zhen Rohfritsch ¹ , Christoph J. Bolten ¹ , Lukas Neutsch ³ , Alexander Mathys ² , ¹ Nestlé Research, Switzerland, ² ETH Zürich, Switzerland, ³ Institute of Chemistry and Biotechnology, Switzerland	P1.1.25	Synthesis and characterization of erythorbyl fatty acid esters and their derivatives Jihoon Kim ^{1*} , Eunhye Yang ¹ , Yoonseok Choi ¹ , Juno Lee ¹ , Hyunjong Yu ² , Pahn-Shick Chang ^{1,2,3} , ¹ Seoul National University, South Korea, ² Seoul National University, South Korea, ³ Center for Food and Bioconvergence, South Korea
P1.1.09	Biofortified cowpea beans cultivars: Centesimal Composition Lucia Maria Jaeger Carvalho ^{1*} , Ana Claudia Teixeira, Paulo Bastos, Mirian Moura, Maurisrael Rocha, Jose Luiz Carvalho, Osman Silva, Alison Esmerino, ¹ UFRJ, Brazil, ² UFRJ, Brasil, ³ UFRJ, Brasil, ⁴ UFRJ, Brasil, ⁵ Embrapa Midle North, Brasil, ⁶ Embrapa Food Technology, Brasil, ⁷ UFRJ, Brasil, ⁸ UFRJ, Brasil	P1.1.27	The influence of high-pressure processing (HPP) on rheology and colour of strawberry nectar Karen Louise Lacey ^{1*} , Dario Javier Pavon Vargas ² , Andres Felipe Moreno Barreto ³ , Massimiliano Rinaldi ¹ , Luca Cattani ¹ , ¹ University of Parma, Italy, ² CFT Group, Italy, ³ Stazione Sperimentale Per L'Industria Conserve Alimentari, Italy
P1.1.11	Development of sausages using edible insects as a source of alternative protein Irina-Elena Chiriac ^{1*} , Alvar Gracia ¹ , Montse Jorba ¹ , ¹ Leitat Technological Center, Spain	P1.1.29	The quality of frozen-thawed salmon fillets as affected by sub-chilling prior to freezing Jørgen Lerfall [*] , Emma Vangen ¹ , Bjørn Tore Rotabakk, ¹ NTNU-Norwegian University Of Science And Technology, Norway
P1.1.13	Monodisperse bubble formation and coalescence tuned with liquid phase properties Boxin Deng ^{1*} , Karin Schroën ¹ , Jolet de Ruiter ¹ , ¹ Wageningen University & Research, Netherlands	P1.1.31	Assessment of MEF processing potentiality in vegetable based dressing sauce Francesco Marra [*] , Aldo Romano, Matteo d'Amore, University of Salerno, Italy
P1.1.15	Determination the Parameters for Chicken Meat Thawing by Radio Frequency and Process Effect on Quality Eda Demirok Soncu, Ozge Erke, Zeynep Bacin, Eda Coskun, Nuray Kolsarici, Huseyn Huseynli, Ferruh Erdogdu [*] , Ankara University, Turkey	P1.1.33	Physical properties and sensory perception of active sodium caseinate-guar gum coating enriched with essential oils Nicoletta Antonella Miele [*] , Stefania Volpe, Silvana Cavella, Rossella Di Monaco, Elena Torrieri, University of Naples Federico II, Italy
P1.1.17	Green Options to Substitute Nitrate in Cured Meat Products Maria João Fraqueza ^{1*} , Patrícia Bernardo, Maria Helena Fernandes, Maria José Fernandes, Maria Pedro Teixeira, ¹ CIISA, Centre for Interdisciplinary Research in Animal Health, Portugal	P1.1.35	Impact of pulsed electric fields as pre-treatment of fermentation process during yogurt production Graciela Alejandra Miranda Mejía [*] , Viridiana Tejada-Ortigoza, Mariana Morales-de la Peña, Tecnológico de Monterrey, Mexico
		P1.1.37	Nanostructured cellulose particles for O/W Pickering emulsions stabilization Annachiara Pirozzi ^{1*} , Marina Scarpa ² , Patrizia Contursi ³ , Giovanna Ferrari ^{1,4} , Francesco Donsi ¹ , ¹ University of Salerno, Italy, ² University of Trento, Italy, ³ University of Naples, Italy, ⁴ Prodal S.c.a.r.l., Italy

P1.1.39	PAW decontamination for materials used in beverages industry Ana Sainz-García ^{1*} , Elisa Sainz-García ¹ , Ignacio Muro-Fraguas ¹ , Rodolfo Múgica-Vidal ¹ , Félix Gallarta-González ² , Isabel López-Alfaro ^{1,3} , Lucía González-Arenzana ^{1,3} , Rocío Escribano-Viana ^{1,3} , Ana González-Marcos ¹ , Fernando Alba-Eliás ¹ , ¹ University of La Rioja, Spain, ² University of La Rioja, Spain, ³ Institute of Grapevine and Wine Sciences, Spain	P1.4.03	Pressure Effect on Microwave Heating and Development of Innovative Sterilization Process for Canning Ozan Altin ¹ , Dagbjorn Skipnes ² , Torstein Skara ² , Ferruh Erdogan ^{1*} , ¹ Ankara University, Turkey, ² Nofima, Norway
P1.1.41	Understanding the release of proteins from Arthrospira platensis after Pulsed-Electric-Field treatment for sustainable food systems Justus Knappert, Christopher McHardy, Cornelia Rauh, Robert Sevenich*, <i>Technische Universität Berlin, Germany</i>	P1.4.05	Kinetic modelling of dispersion of baby biscuits in liquid as a quality assessment tool Tolgahan Kocadagli*, Sırma Çelik, Naz Erdem, Neslihan Göncüoğlu Taş, Vural Gökmen, <i>Hacettepe University, Turkey</i>
P1.1.43	Gas Hydrate Formation in a Stirred Tank Reactor Robyn Megan Sutter ^{1*} , Christoph Hartmann ^{1,2} , Vincent Meunier ¹ , Cornelia Rauh ² , ¹ Institute of Material Sciences, Nestlé Research, Switzerland, ² Institute of Food Technology and Food Chemistry TU Berlin, Germany	P1.4.07	Effects of microwave radiation on the bioactive properties in selected vegetable species Remigiusz Oledzki*, Joanna Harasym, <i>Wroclaw University Of Economics and Business, Poland</i>
P1.1.45	Impact of varying pasture allowances on the compositional, quality and nutritional properties of milk Mark Timlin ^{1,2,3*} , John T. Tobin ² , Eoin G. Murphy ² , Karina M. Pierce ^{1,3} , John P. Murphy ⁴ , Deirdre Hennessy ⁴ , Michael O'Donovan ⁴ , Niamh Harbourn ¹ , Andre Brodtkorb ^{2,3} , Tom F. O'Callaghan ⁵ , ¹ University College Dublin, Ireland, ² Teagasc Moorepark Food Research Centre, Ireland, ³ Food for Health Ireland, University College Dublin, Ireland, ⁴ Teagasc Animal and Grassland Research and Innovation Centre, Ireland, ⁵ University College Cork, Ireland	P1.4.09	Probability of germination of Botrytis cinerea using an acid-based model system of strawberry Laura Rabasco-Vilchez ^{1*} , Esther Porras-Pérez ² , Aricia Possas ¹ , Ramón Morcillo-Martín ³ , Fernando Pérez-Rodríguez ¹ , ¹ Universidad de Córdoba, ² IMIBIC. Instituto Maimónides de Investigación Biomédica de Córdoba, Spain, ³ Universidad de Córdoba
P1.2.01	Fluid bed drying of dairy gel granules supported by in-line monitoring of the water content Jennifer Frank ^{1*} , Jörg Hinrichs ² , Reinhard Kohlus ¹ , ¹ Department of Process Engineering and Food Powders, University of Hohenheim, Germany, ² Department of Soft Matter Science and Dairy Technology, University of Hohenheim, Germany,	P1.4.11	Development of a method for measuring the electrical conductivity of cake batter Olivier Rouaud ^{1*} , Mamadou Lamine Niane ¹ , Anthony Ogé ¹ , Alain Le-Bail ¹ , Patricia Le-Bail ² , ¹ Nantes Université, CNRS, France, ² INRAE, BIA, France
P1.2.03	Evaluation of sensor performance for smart home applications to analyze bakery products Katrin Mathmann*, Luise Dauwa, Rene Schalk, Reinhard Gahleitner, <i>University of Applied Sciences Upper Austria, Austria</i>	P1.4.13	Preventing the waste of animal-source foods by predicting the kinetics of oxidation reactions Jason Sicard*, Alain Kondjoyan, INRAE, France
P1.2.05	Detection of mushroom browning using RGB image segmentation approaches combined with hyperspectral image analysis Ming Zhao, Kai Yang*, Dimitrios Argyropoulos, <i>University College Dublin, Ireland</i>	P2.1.01	Nutritional, Physicochemical and Microbiological Quality of Selected South African and Russian Dairy Fermented Beverages Betty Ajibade ^{1*} , Kimeshni Rungan ¹ , Betty Ajibade ¹ , Titilayo Ajayeoba ¹ , Konstantin V. Moiseenko ² , Tatyana V. Fedorova ² , ¹ Durban University Of Technology, South Africa, ² Russian Academy of Sciences, Russia
P1.3.01	Automized Optimization of Food Formulations using Machine Learning Deborah Becker ^{1*} , Cornelia Rauh ² , Christopher McHardy ² , Christoph Hartmann ¹ , ¹ Nestlé Research Center, Switzerland, ² Technische Universität Berlin, Germany	P2.1.03	Comparison of the frictional properties of plant and dairy proteins Fran Brown ^{1*} , Alan Mackie ² , Qi He ² , Jochen Pfeifer ² , Anwasha Sarkar ¹ , ¹ University of Leeds, United Kingdom, ² Mondelez International, United Kingdom
P1.3.03	A review on machine learning techniques in controlled environment food production systems Christos Charisis*, Dimitrios Argyropoulos, <i>University College Dublin, Ireland</i>	P2.1.05	How to ensure the printability of a food matrix ? From formulation to consumer appreciation Valérie Guénard-Lampron ^{1,2,3*} , Cassandre Leverrier ^{1,2,3} , Giana Almeida ^{1,2,3} , ¹ Université Paris-Saclay, France, ² AgroParisTech, France, ³ INRAE, France
P1.3.05	Image Analysis for Sediment Quantification in Rehydrated Infant Formula Behrad Mozafari ^{1*} , Rudi Villing ² , Mark Fenelon ³ , Norah O'Shea ¹ , ¹ Teagasc, Moorepark, Ireland, ² Maynooth University, Ireland, ³ Food Research Programme, Teagasc, Ireland	P2.1.07	Phenotypic Enhancement of Chlorella vulgaris for Food Applications Ivan Ivanov*, Kateřina Bišová, <i>Institute of Microbiology of the Czech Academy of Sciences, Czech Republic</i>
P1.4.01	Development of a mathematical model for the drying process of Spanish cured ham Rafael López ¹ , Raúl Anso Blanco ^{1*} , Héctor Castro ² , ¹ Ctic Cita, Spain, ² Dinámica Ingeniería Spa, Chile	P2.1.09	Optimal germination condition for increased antioxidant activities of chickpea (Cicer arietinum) using Box-Behnken Design Sung Mi Kim*, Thinzar Aung, Mi Jeong Kim, <i>Changwon National University, South Korea</i>
		P2.1.11	Antioxidant, anti-inflammatory and anti-proliferative effects of artichoke and ginger extract and improvement of gastrointestinal disorders Hui Jeong Lee*, Ju Eun Lee, Mi Jeong Kim, <i>Changwon National University, South Korea</i>
		P2.1.13	Formulation of astringency solutions for plant-based beverages assisted by multi-sip sensory evaluation and mixture design Julie Deviers ¹ , Roxanne Dewulf ² , Cecile Masson ² , Lydie Rouyer ¹ , Laurent Lethuaut ^{2,3} , Lizeth Lopez Torrez ^{1*} , ¹ MANE, France, ² ONIRIS National College of Veterinary Medicine, Food Science and Engineering, France, ³ FLAVOR Research Team, MAPS ² , UMR CNRS ⁶¹⁴⁴ GEPEA, France

P2.1.15	Discovery of taste modulating peptides in soy sauce using the Sensoproteomics approach Verena Mittermeier-Klessinger*, Manon Juenger, Anastasia Farrenkopf, Corinna Dawid, Thomas Hofmann, <i>Technical University of Munich, Germany</i>	P2.2.17	Assessing the use of wild <i>Beta vulgaris</i> in reinforcing nutritional features of bakers' wheat flour Manel Issaoui ^{1,2} , Samia Oueslati ³ , Amélia Delgado ^{4*} , Anabela Romano ⁴ , Guido Flamini ⁵ , ¹ <i>University of Monastir, Tunisia</i> , ² <i>University of Kairouan, Tunisia</i> , ³ <i>The Center of Biotechnology of Borj Cedria, Tunisia</i> , ⁴ <i>Universidade do Algarve, Portugal</i> , ⁵ <i>University of Pisa, Italy</i>
P2.1.17	The effect of eliminating nitrite from a cured pork "salpicão" evaluated by a CATA test Luis Patarata*, Filipa Carvalho, <i>CECAV – Veterinary and Animal Research Centre, Portugal</i>	P2.2.19	Novel Protein Phase: Plant protein coacervation Nirzar Doshi*, Renko De Vries, Paul Venema, <i>Wageningen University & Research, Netherlands</i>
P2.1.19	Lipidomic insights into the textural impact of baking lipases on fine bakery goods Charlotte Dorothea Stemler ^{1*} , Adele Cutignano ² , Katharina Anne Scherf ¹ , ¹ <i>Karlsruhe Institute of Technology (KIT), Germany</i> , ² <i>Istituto di Chimica Biomolecolare (ICB), Consiglio Nazionale delle Ricerche (CNR), Italy</i>	P2.2.21	3D-Printing of probiotic enriched cookies made from confectionary's waste Mahsa Sayadi ² , Zeinabossadat Ebrahimzadeh Mousavi ^{1,2*} , Seyed Hadi Razavi ² , ¹ <i>School of biosystems and food engineering, University College Dublin, Ireland</i> , ² <i>University of Tehran, Iran</i>
P2.1.21	Effect of artisanal or industrial fermentation process on the sensory qualities of traditional French bread Romane Troadec*, Sofia Nestora, Céline Niquet-Léridon, Philippe Jacolot, Stéphanie Regnault, Pauline M. Anton, Céline Jouquand, <i>Université d'Artois, France</i>	P2.2.23	The quality of sucrose-reduced cakes is improved by altering the batter mixing atmosphere Thibault Godefroid ^{1*} , Nand Ooms ¹ , Geertrui Bosmans ² , Kristof Brijs ¹ , Jan Delcour ¹ , ¹ <i>KU Leuven, Belgium</i> , ² <i>Puratos NV, Belgium</i>
P2.2.01	Development of sorghum-based food products: Current knowledge and future prospects Etiene Aguiar ^{1*} , Valéria Queiroz ² , Cícero Menezes ² , Vanessa Capriles ¹ , ¹ <i>Unifesp, Brazil</i> , ² <i>Embrapa Milho e Sorgo, Brasil</i>	P2.2.25	Application of almond milk residue in the development of a functional almond cream spread Catarina Vil Real, Marcia Barbosa, Dina Rodrigues, Ana Freitas, Ana Gomes*, <i>Universidade Católica Portuguesa, Portugal</i>
P2.2.03	How to cook sorghum? Results from empirical tests and from a literature review Etiene Aguiar ^{1*} , Valéria Queiroz ² , Cícero Menezes ² , Vanessa Capriles ¹ , ¹ <i>Unifesp, Brazil</i> , ² <i>Embrapa Milho e Sorgo, Brasil</i>	P2.2.27	Calcium ions impact properties of potato starch gels and (deep-fried) potato mashes Kathleen Hooyberghs*, Lennert Noens, Stijn Reyniers, Yeming Bai, Kristof Brijs, Jan Delcour, <i>KU Leuven, Belgium</i>
P2.2.05	Effect of polygalacturonic acid derivatives from fractionation and acidic hydrolysis on in vitro α-amylase activity Yeming Bai ^{1,2*} , Ziyi Wang ^{2,3} , Sharat Atluri ³ , Xin Liu ^{2,3} , Enpeng Li ² , Robert Gilbert ^{2,3} , ¹ <i>KU Leuven, Belgium</i> , ² <i>Jiangsu Key Laboratory of Crop Genetics and Physiology/State Key Laboratory of Hybrid Rice, China</i> , ³ <i>The University of Queensland, Australia</i>	P2.2.29	Effect of High pressure debittered green table olives on the fermentation process George Katsaros*, Varvara Andreou, Sofia Chanioti, Panagiota Stergiou, <i>Institute Of Technology Of Agricultural Products Elgo-demeter, Greece</i>
P2.2.07	Development of a new dehydrated black olive product Pedro García-Serrano ¹ , Concepción Romero ² , Pedro García ³ , Eduardo Medina ⁴ , Manuel Brenes ^{5*} , ¹ <i>Instituto de la Grasa (CSIC), Spain</i> , ² <i>Instituto de la Grasa (CSIC), Spain</i> , ³ <i>Instituto de la Grasa (CSIC), Spain</i> , ⁴ <i>Instituto de la Grasa (CSIC), Spain</i> , ⁵ <i>Instituto de la Grasa (CSIC), Spain</i>	P2.2.31	Designing and Developing Health Promoting and Sustainable Meat-based Comminuted Products Ciara Kenny ^{1*} , Roisin Burke ¹ , Catherine Barry-Ryan ² , ¹ <i>Kepak Group, Ireland</i> , ² <i>Technological University Dublin, Ireland</i>
P2.2.09	Characterization of orange juice co-product for its valorisation as a food ingredient María del Mar Camacho*, Julian Villena, Nuria Martínez-Navarrete, <i>Universitat Politècnica De València, Spain</i>	P2.2.33	Antimicrobial activities of selected lactic acid bacteria in egg products Insa Mannott ^{1*} , Tinting Chu ¹ , Daniela Marino-Gonzales ¹ , Gunnar Bosse ¹ , Victoria Kiehne ² , Anne Rehkamp ² , Clemens Bertram ³ , Bernhard Schneppe ² , Ramona Bosse ¹ , ¹ <i>University of Applied Sciences Bremerhaven, Germany</i> , ² <i>Ovobest Eiprodukte GmbH & Co. KG, Germany</i> , ³ <i>Hebold Systems, Germany</i>
P2.2.11	3D Printing of A Spinach Pasta Enriched with Chicken Meat İlayda İŞLEYEN, Hilal Sena YILDIRIM, Pınar KADIOĞLU ŞENTÜRK, Kezban Candoğan*, <i>Ankara University, Turkey</i>	P2.2.35	Quality of gluten-free breads formulated with apple pomace and psyllium as affected by frozen storage Leire Cantero ¹ , Jesús Salmerón ^{1,2,3} , Itziar Txurruka ^{1,2,3} , Silvia Matias ¹ , Virginia Navarro ^{1,2,3} , Idoia Larretxi ^{1,2,3} , Arrate Lasa ^{1,2,3} , Jon Esparta ¹ , Gesala Pérez-Junquera ¹ , Olaia Martinez ^{1,2,3*} , ¹ <i>University of The Basque Country, Spain</i> , ² <i>University of the Basque Country, Spain</i> , ³ <i>Bioaraba Health Research Institute, Spain</i>
P2.2.13	Gelatinization properties of sprouted sorghum flours over a wide range of water contents Miriam Chiodetti, Eleonora Carini*, <i>University of Parma, Italy</i>	P2.2.37	Effect of olive leaf grinding on the content of biocompounds and color in their infusions Eduardo Medina Pradas*, Eva María Ramírez Castro, Manuel Brenes Balbuena, Concepción Romero Barranco, Pedro García García, <i>Instituto de la Grasa - CSIC, Spain</i>
P2.2.15	Effect of raw materials and processing parameters on the digestibility of sourdough bread Alice Costantini ^{1*} , Alessio Da Ros ¹ , Olga Nikoloudaki ¹ , Marco Montemurro ² , Raffaella Di Cagno ¹ , Bernard Genot ³ , Marco Gobetti ¹ , Carlo Giuseppe Rizzello ⁴ , ¹ <i>Libera Università di Bolzano, Italy</i> , ² <i>University of Bari Aldo Moro, Italy</i> , ³ <i>Puratos NV, Belgium</i> , ⁴ <i>"Sapienza" University of Rome, Italy</i>	P2.2.39	D-optimal mixture design to develop novel W/O food emulsions Nicoletta Antonella Miele*, Angela Borriello, Paolo Masi, Silvana Cavella, <i>University of Naples Federico II, Italy</i>

P2.2.41	Production of high-functional fruits snacks by combination of mild technologies Joel Armando Njieukam ^{1*} , Giacomo Braschi ¹ , Jessica Genovese ¹ , Francesca Patrignani ^{1,2} , Urszula Tylewicz ^{1,2} , Pietro Rocculi ^{1,2} , ¹ University of Bologna, Italy, ² University of Bologna, Italy	P2.2.63	Sustainable fish products enriched with protein from fish and pea side streams Jan Thomas Rosnes ^{1*} , Aase Vorre Skuland ¹ , Ingvild Gundersen ² , ¹ Nofima, Norway, ² University of Stavanger, Norge
P2.2.43	Development of innovative added-value baked products based on substitution of wheat flour with seaweed powder Vasiliki Oikonomopoulou*, Margarita Panagiotopoulou, Sofia Papadaki, Magdalini Krokida, <i>National Technical University Of Athens, Greece,</i>	P2.2.65	The effect of saturated and monounsaturated fatty acids on the thermo-oxidative stability of stigmaterol-modified acylglycerols Magdalena Rudzinska*, Anna Grygier, Aleksandra Grudniewska, <i>Poznań University of Life Sciences, Poland</i>
P2.2.45	The Effect of Mondora myristica Extract on the Oxidative Stability of Cashew Nut Spread Hannah Olaleye*, Tolulope Oresanya, Enitan Jubril, <i>Yaba College Of Technology, Nigeria</i>	P2.2.67	Pulsed electric fields impacts the stability and bioaccessibility of phenolic compounds in carrot purees Gloria López-Gámez, Pedro Elez-Martínez, Olga Martín-Belloso, Robert Soliva-Fortuny*, <i>University of Lleida, Spain</i>
P2.2.47	Vegetable by-products as a source of bioactive compounds in beer brewing Oghenetega Lois Orhotohwo ^{1*} , Ancuta Nartea ¹ , Benedetta Fanesi ¹ , Anastasiya Kuhalskaya ¹ , Paolo Lucci ² , Natale G. Frega ¹ , Deborah Pacetti ¹ , ¹ University of Marche, Italy, ² University of Udine, Italy	P2.2.69	Desirability-based optimization of bakery products containing pea, hemp and insect flours using mixture design methodology Clara Talens ^{1*} , Maider Lago ¹ , Laura Simó-Boyle ² , Isabel Odriozola-Serrano ² , Mónica Ibargüen ¹ , ¹ AZTI, Food Research, Basque Research and Technology Alliance (BRTA), Spain, ² University of Lleida, Spain
P2.2.49	Microencapsulation of probiotic cells enhances their survival under conditions simulating the human gastrointestinal system Chrysoula Tassou ¹ , Stamatia Vitsou-Anastasiou ^{1,2} , Olga Papadopoulou ^{1*} , Apostolos Karkos ^{1,2} , Anthoula Argyri ¹ , Agapi Doulgeraki ¹ , George-John Nychas ² , ¹ Institute of Technology of Agricultural Products, Hellenic Agricultural Organisation DIMITRA, Greece, ² Agricultural University of Athens, Greece	P2.2.71	Impact of adding wheat arabinoxylan to gluten-starch dough on its rheological properties Sara A.K.B. Petit-Jean ^{1,2} , Femke Vandembroucke ¹ , Julie Van de Vondel ^{1*} , Kurt Gebruers ¹ , Paula Moldenaers ² , Jan A. Delcour ¹ , ¹ KU Leuven, Belgium, ² KU Leuven, Soft Matter, Rheology and Technology (SMaRT), Belgium
P2.2.51	Use of faba flour to develop a more sustainable and nutritious sliced bread Jane Parker*, M Oruna Concha, S Lignou, D Balagiannis, J Whitehead, K Symmons, J Rodriguez Garcia, <i>University of Reading, United Kingdom</i>	P2.2.73	Impact of fiber-enriched wheat flour on the technological quality of wheat bread doughs Celeste Verbeke*, Els Debonne, Filip Van Bockstaele, Mia Eeckhout, <i>Ghent University, Belgium</i>
P2.2.53	Date-palm coproducts (Oriol cv) as a new ingredient for dry-cured sausages: Technological and physicochemical properties José Angel Perez-Alvarez*, Clara Muñoz-Bas, Laura Candela-Salvador, Carmen María Botella-Martinez, María Estrella Sayas-Barberá, Javier Andreu-Rodriguez, Casilda Navarro-Rodríguez de Vera, Manuel Viuda-Martos, Juana Fernández-López, Miguel Hernández University, <i>Elche, Spain</i>	P2.2.75	Development of a functional snack for gut-brain axis health Elena Vittadini ^{1*} , Oscar Moreno-Araiza ¹ , Laura Bonfilii ¹ , Anna Maria Eleuteri ¹ , Nicoletta Pellegrini ² , ¹ University of Camerino, Italy, ² University of Udine, Italy
P2.2.55	Combination of green and gentle technologies for the development of innovative hop-based powder ingredients Lilia Neri, Simona Tatasciore, Veronica Santarelli, Marco Faieta, Carla Di Mattia, Paola Pittia*, <i>University of Teramo, Italy</i>	P2.2.77	Stability of bioactive crocins during loading into solid lipid nanoparticles and production of protein gels Verena Wiedenmann*, Esther Mayer-Miebach, Elke Walz, Volker Gräf, Kathleen Oehlke, <i>Max Rubner-Institut, Federal Research Institute of Nutrition and Food, Germany</i>
P2.2.57	Essential Fatty Acids of Multispecies Swards Grown in Ireland – Possible sustainability and environmental implications Samuel Rapisarda*, Graham O'Neill, Nissreen Abu-Ghannam, <i>Technological University Dublin, Ireland</i>	P2.2.79	Wheat flour substitution by fava bean flour for whole wheat bread Leah Simon, Maya Vögel, Viktoria Zettel*, <i>University Of Hohenheim, Germany</i>
P2.2.59	Crystallization behavior of emulsified triglycerides and their stability as a function of emulsion-stabilizing excipients Jasmin Reiner*, Heike Petra Karbstein, <i>Karlsruhe Institute of Technology, Germany</i>	P2.3.01	Ultra-high-pressure homogenization (UHPH) in the preparation of spray-dried functional emulsion: application in dairy-based products Fatemeh Aghababaei*, Victoria Ferragut, <i>Universitat Autònoma Barcelona (UAB), Spain</i>
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P4.1.25	Investigation of lactose assimilation by microalgae for bioremediation of dairy waste Yuchen Li ^{1*} , Hossien Kiani ^{1,2} , Brijesh K. Tiwari ³ , Ronald Halim ^{1,2} , ¹ <i>University College Dublin, Ireland</i> , ² <i>University College Dublin, Ireland</i> , ³ <i>Ashtown Teagasc Food Research Centre, Ireland</i>	P4.3.05	Antimicrobial properties of nanoprinted PLA-based films with embeded antimicrobials and use in meat preservation Ioannis Giavasis ^{1*} , Chrysanthi Mitsagga ¹ , Paraskevi Bouki ¹ , Stefanos Zaoutsos ¹ , Konstantinos Petrotos ¹ , Emmanouel Koudoumas ² , Nikos Kehagias ³ , ¹ <i>University of Thessaly, Greece</i> , ² <i>Hellenic Mediterranean University, Greece</i> , ³ <i>Institute of Nanoscience & Nanotechnology, NCSR "Demokritos", Greece</i>
P4.1.27	Bread losses and surplus in French bakeries: what place for repurposing as food? Tiphaine Lucas*, Chloé Roy, Marie-Line Daumer, Lynda Aissani, <i>INRAE, OPAALE Research Unit, France</i>	P4.3.07	Lemongrass Oil-based Nanocomposite: An Active Material of Biobased Food Packaging Film Shipra Pandey*, Venkat Gundabala, <i>Indian Institute of Technology Bombay, India</i>
P4.1.29	Chitosan/LCNF/Gallic-acid films for active food packaging Ramón Morcillo-Martín ^{1*} , Laura Rabasco-Vílchez ² , Eduardo Espinosa ³ , Fernando Pérez-Rodríguez ⁴ , Alejandro Rodríguez ⁴ , ¹ <i>University Institute of Nanochemistry, Spain</i> , ² <i>Universidad de Córdoba, Spain</i> , ³ <i>Universidad de Córdoba, Spain</i> , ⁴ <i>Universidad de Córdoba, Spain</i>	P4.3.09	Evaluation of different factors affecting the antifungal activity of chitosan Paul Alexandru Popescu*, Ioana Catalina Nicolae, Elena Elisabeta Popa, Mihaela Cristina Draghici, Amalia Carmen Mitelut, Florentina Matei, Mona Elena Popa, <i>University of Agronomic Sciences and Veterinary Medicine of Bucharest, Romania</i>
P4.1.31	Alternative legume proteins in the biorefinery process Nora Pap*, Eila Järvenpää, Jarkko Hellström, Pertti Marnila, Santeri Kankaanpää, Juha-Matti Pihlava, Tomasz Stefanski, Marcia Franco, Marketta Rinne, <i>Natural Resources Institute Finland, Finland</i>	P4.3.11	The exploration of microbial profiles in blue mussels (<i>Mytilus edulis</i>) stored under different modified atmospheres Susana Endah Ratnawati ^{1,4*} , Lotta Kuuliala ¹ , Nele Verschuere ² , Margo Cnockaert ³ , Peter Vandamme ³ , Peter Ragaert ¹ , Frank Devlieghere ¹ , ¹ <i>Ghent University, Belgium</i> , ² <i>Biomedical Laboratory Technology, Hogeschool, Belgium</i> , ³ <i>Ghent University, Belgium</i> , ⁴ <i>Universitas Gadjah Mada, Indonesia</i>

P4.3.13	Polyphenol-rich grape seed extract towards bioactive and visually responsive smart food packaging systems Akvile Pazarauskaite, Estefanía Noriega Fernández, Izumi Sone, Leena Prabhu, Morten Sivertsvik, Nusrat Sharmin*, <i>Nofima AS, Norway</i>	P6.0.03	Effect of PEF treatment on water retention capacity and shearing force of butternut squash Juan A. Cárcel ^{1*} , Beatriz Llavata ¹ , José Benedito ¹ , Francico Mas ¹ , James Lyng ² , ¹ <i>Universitat Politècnica De València, Spain</i> , ² <i>University College of Dublin, Ireland</i>
P4.3.15	Bioplastic material based on ethyl-cellulose Eden Shlush*, Maya Davidovich-Pinhas, <i>Technion – Israel Institute of Technology, Israel</i>	P6.0.07	The impact of PEF and hybrid drying on the bioactive components of apples Magdalena Dadan*, Katarzyna Rybak, Artur Wiktor, Dorota Witrowa-Rajchert, Malgorzata Nowacka, <i>Warsaw University of Life Sciences, Poland</i>
P4.3.17	Application of an app-based intelligent packaging system for the shelf life prediction of ready-to-eat salad Claudia Waldhans ^{1*} , Antonia Albrecht ¹ , Rolf Ibold ² , Dirk Wollenweber ² , Judith Kreyenschmidt ³ , ¹ <i>University of Bonn, Institute of Animal Sciences, Germany</i> , ² <i>CBS International Business School, Logistics Management, Germany</i> , ³ <i>Geisenheim University, Germany</i>	P6.0.09	Impact of high-pressure processing on qualitative and quantitative attributes of fresh pumpkin Rohini Dhenge ^{1*} , Irene Ferrarese ² , Paolo Langialonga ¹ , Stefano Dall'Acqua ² , Tommaso Ganino ¹ , Davide Barbanti ¹ , Massimiliano Rinaldi ¹ , ¹ <i>University of Parma, Italy</i> , ² <i>University of Padova, Italy</i>
P4.4.01	In Silico modelling of the salmon salting process to reduce saline effluent Jason Sicard*, Sylvie Clerjon, Stéphane Portanguen, Raphaël Favier, Pierre-Sylvain Mirade, <i>Qualité des Produits Animaux, INRAE, France</i>	P6.0.11	Effect of Pulsed Electric Pulse Processing pretreatment on osmotic dehydration of fresh-cut potatoes Efimia Dermesonlouoglou*, Maria Katsouli, George Dimopoulos, Petros Taoukis, <i>National Technical University of Athens, Greece</i>
P4.5.01	Food loss and waste case study: Economical and environmental impact on apple supply chain Patricia Burzaco ^{1*} , Sofia Barrios ¹ , María José Crosa ¹ , María Noel Ackermann ² , Natalia Barboza ² , Ángela Cortelezzi ² , Gabriel Camaño ³ , Vivian Severino ² , Patricia Lema ¹ , ¹ <i>Universidad De La República, Uruguay</i> , ² <i>Consultancy services, Uruguay</i> , ³ <i>Universidad de la República, Uruguay</i>	P6.0.13	Plasma Activated Water and Computer Vision System application to control and evaluate melanosis in crustaceans Federico Drudi ^{1*} , Jessica Genovese ¹ , Silvia Tappi ^{1,2} , Ana Cristina De Aguiar Saldanha Pinheiro ¹ , Santina Romani ^{1,2} , Urszula Tylewicz ^{1,2} , Pietro Rocculi ^{1,2} , ¹ <i>University of Bologna, Italy</i> , ² <i>University of Bologna, Italy</i>
P4.5.03	Mash Process Optimization for Rice Adjuncts Alexander Jahn ^{1*} , Juyeong Kim ² , Man-Gi Cho ^{1,2} , ¹ <i>German Engineering Research and Development Center LSTME Busan, South Korea</i> , ² <i>Dongseo University, South Korea</i>	P6.0.15	Influence of static electric field on the surface tension of aqueous solution Adrien Garcia*, Michel Havet, Tzvetelin Dessev, Alain Le Bail, <i>Gepea, France</i>
P4.5.05	Quality of farmed Atlantic Halibut chilled in refrigerated seawater versus on ice Trond Løvdal ^{1*} , Frida Bårdsen ^{1,2} , Bjørn Tore Rotabakk ¹ , Atle Foss ³ , Bjørn Roth ¹ , ¹ <i>Nofima, Norway</i> , ² <i>University of Stavanger, Norway</i>	P6.0.17	Effect of pulsed electric fields pre-treatment on the debittering process of cherry kernels Marianna Giancaterino ^{1,2*} , Henry Jaeger ¹ , Thomas Fauster ¹ , Anna Krottenthaler ¹ , ¹ <i>University of Natural Resources and Life Sciences, Austria</i> , ² <i>FFoQSI - Austrian Competence Centre for Feed and Food Quality, Safety & Innovation, Austria</i>
P4.5.07	Characterization of an oven dedicated to Lebanese bread baking Yves Mansour ^{1,2,3} , Olivier Rouaud ^{1*} , Rayan Slim ² , Pierre Rahmé ² , ¹ <i>Université de Nantes, France</i> , ² <i>Lebanese University, Lebanon</i> , ³ <i>Farhat Bakery Equipment, Lebanon</i>	P6.0.19	Ultrasounds processing of buckwheat whole-grain modifies the rheological characteristics of obtained flour Joanna Harasym*, Agnieszka Orkusz, Remigiusz Olędzki, ¹ <i>Wrocław University of Economics and Business, Poland</i>
P5.2.01	Gastronomy to engage citizens for a more sustainable future: Espelette pepper as a case study Paula Toran-Pereg ^{1,2} , Stéfani Novoa ¹ , María Mora ^{1,2} , Ziortza Agirrezabala ^{1*} , Laura Vázquez-Araújo ^{1,2} , ¹ <i>BCC Innovation, Technological Center in Gastronomy, Basque Culinary Center, Spain</i> , ² <i>Basque Culinary Center, Spain</i>	P6.0.21	Enhancement of biomethane potential of brown sludge by pre-treatment using vortex based hydrodynamic cavitation Md Saiful Islam*, Vivek V. Ranade, <i>Bernal Institute, University Of Limerick, Ireland</i>
P5.2.03	Cross-cultural conceptualization of high-end pastry cakes based on visual stimulus Pedro Manuel Sousa ^{1*} , José Alba-Martínez ² , Javier Martínez-Monzó ² , Luís Miguel Cunha ¹ , Purificación García-Segovia ² , ¹ <i>University of Porto, Portugal</i> , ² <i>Universitat Politècnica de València, Spain</i>	P6.0.23	Ultrafiltration of skim milk: analysis of the streams, retentate and permeate, and membrane fouling Yuan Jiang*, Sara Guadagnucci, Giovanni Barone, Lilia Arhné, <i>University of Copenhagen, Denmark</i>
P5.5.01	A dialysis membrane process for simulating bile acids absorption during in vitro digestion Sotiria Gaspari*, Theodora Akritidou, Simen Akkermans, Jewel Ann Joseph, Cindy Smet, Jan Van Impe, <i>KU Leuven, Belgium</i>	P6.0.25	Application of cold plasma technology for the shelf-life extension of fish fillets: industrial scale validation George Katsaros ^{1*} , Sofia Chanioti ¹ , Marianna Giannoglou ¹ , Panagiota Stergiou ¹ , Dimitris Passaras ² , George Kokkoris ² , Evangelos Gogolides ² , ¹ <i>Institute Of Technology Of Agricultural Products Elgo-demeter, Greece</i> , ² <i>Institute of Nanoscience and Nanotechnology, NCSR "Demokritos", Greece</i>
P6.0.01	Physical-chemical changes in caseins induced by pulsed electric field (PEF) as non-thermal processing Aline T. B. Morais ^{1,2} , Markus Ribeiro ² , Daniel Cardoso ¹ , Lilia Ahrné ^{2*} , ¹ <i>University of Sao Paulo, Brazil</i> , ² <i>University of Copenhagen, Denmark</i>	P6.0.27	Storage temperature and pH-value effect on C-phycoyanin stability extracted by freeze-thaw and high pressure techniques George Katsaros*, Marianna Giannoglou, Varvara Andreou, Ioanna Thanou, Giorgos Markou, <i>Institute of Technology of Agricultural Products ELGO-Demeter, Greece</i>

P6.0.29	Application of semidirect and indirect cold atmospheric plasma treatment on gilthead sea bream filets George Katsaros ^{1*} , Sofia Chanioti ¹ , Marianna Giannoglou ¹ , Panagiota Stergiou ¹ , Dimitris Passaras ² , George Kokkoris ² , Evangelos Gogolides ² , ¹ <i>Institute of Technology of Agricultural Products ELGO-Demeter, Greece</i> , ² <i>Institute of Nanoscience and Nanotechnology, NCSR "Demokritos, Greece</i>	P6.0.51	Nonthermal processing of plant-based dairy alternatives Yamuna Devi Ranganathan ^{1,2*} , Chaitanya Krishna Sarangapani ^{1,2} , Daniela Boehm ^{1,2} , Catherine Barry-Ryan ^{1,2} , ¹ <i>Technological University Dublin, Ireland</i> , ² <i>Environmental Sustainability and Health Institute (ESHI), TU Dublin, Ireland</i>
P6.0.31	Enhancement of wheat dough functional properties by non-thermal plasma treatment of wheat flour Muhammad Jehanzaib Khan ^{1*} , Vojislav Jovicic ¹ , Ana Zbogar-Rasic ¹ , Antonio Delgado ^{1,2} , ¹ <i>Friedrich-Alexander University Erlangen-Nuremberg, Institute of Fluid Mechanics, Germany</i> , ² <i>German Engineering Research and Development Center LSTME Busan, Republic of Korea</i>	P6.0.53	High pressure and pressure assisted thermal processing for developing gluten-free buckwheat flours with antioxidant properties Ángel L. Gutiérrez ¹ , Felicidad Ronda ¹ , Daniel Rico ^{2*} , Pedro A. Caballero ¹ , Ana Belén Martín-Diana ² , ¹ <i>University of Valladolid, Spain</i> , ² <i>Agrarian Technological Institute of Castilla and Leon (ITACyL), Spain</i>
P6.0.33	Effect of the pulsed electric field on olive enzyme activity – a model system experiment Klara Kraljić*, Mia Ivanov, Zoran Herceg, Sandra Balbino, Niko Jakoliš, Dubravka Škevin, <i>University Of Zagreb, Croatia</i>	P6.0.55	The effect of ultrasound and pulsed electric field on bioactive compounds of red bell pepper Katarzyna Rybak*, Artur Wiktor, Małgorzata Nowacka, <i>Warsaw University of Life Sciences, Poland</i>
P6.0.35	Mycotoxins degradation by cold atmospheric plasma: kinetic study varying parameters of the SBDB device Jessica Laika*, Antonella Ricci, Junior Bernardo Molina Hernandez, Eduardo Viteritti, Manuel Sergi, Clemencia Chaves Lopez, <i>University of Teramo, Italy</i>	P6.0.57	Non-thermal extraction processing via PEF of essential compounds from by-products of orange and olive processing Robert Sevenich ^{1*} , María del Carmen Razola Díaz ² , Oliver Schlüter ¹ , Vito Verardo ² , ¹ <i>Leibniz-institut für Agrartechnik und Bioökonomie e.V., Germany</i> , ² <i>University of Granada, Spain</i>
P6.0.37	Influence of PEF pretreatment, temperature and ultrasound application in kiwifruit drying trough a Box-Behnken Design Beatriz Llavata Cabrero ^{1*} , José Vicente García Pérez ¹ , Susana Simal Florindo ² , Juan Andrés Cárcel Carrión ¹ , ¹ <i>Universitat Politècnica De València, Spain</i> , ² <i>University of the Basic Islands, Spain</i>	P6.0.59	Thermosonication applied to blueberry juice – Impact on quality properties Cristina L.M. Silva*, Laurie Favieres, Fátima A. Miller, <i>Universidade Católica Portuguesa, Portugal</i>
P6.0.39	The impact of pulsed electric field pretreatment on convective and vacuum drying of strawberries Aleksandra Matys*, Dorota Witrowa-Rajchert, Artur Wiktor, <i>Warsaw University of Life Sciences, Poland</i>	P6.0.61	Pulsed light treatments to maintain physical properties and nutritional quality of fresh foods Maria Elena Sosa-Morales ^{1*} , Cristina García-Mosqueda ¹ , Aurelio López-Malo ² , ¹ <i>Universidad de Guanajuato, Mexico</i> , ² <i>Universidad de las Américas Puebla, Mexico</i>
P6.0.41	Plasma for food application: opportunities and challenges Masja Nierop Groot*, Lucienne Berendsen, Bert Dijkink, <i>Wageningen Food & Biobased Research, Netherlands</i>	P6.0.63	Plasma activated water to develop functional edible coating: effect on the quality of fresh-cut apples Marika Valentino*, Oliver Schlüter ² , Elena Torrieri ¹ , ¹ <i>Università Degli Studi Di Napoli, Federico II, Italy</i> , ² <i>Leibniz Institute of Agricultural Engineering and Bio-economy e.V. (ATB), Germany</i>
P6.0.43	Enhanced seed germination by atmospheric-pressure plasma: effect on germination rate and nutritional value Patricia Martínez-Cuervo, Montserrat Montserrat González-Raurich, Mercedes López, Márcia Oliveira*, <i>University Of León, Spain</i>	P6.0.65	Sensitive multi-vitamin analysis method for fruit juices to assess the influence of non-thermal food processing Hassan Zia ^{1,2*} , Nadine Fischbach ¹ , Mikko Hofsommer ¹ , Ana Slatnar ² , ¹ <i>Gesellschaft für Lebensmittel-Forschung mbH, Germany</i> , ² <i>University of Ljubljana, Slovenia</i>
P6.0.45	Meta-analysis on decontamination efficacy of non-thermal plasma (NTP) George Pampoukis*, Vaiva Mikalkenaite, M.H. Zwietering, H.M.W. den Besten, <i>Wageningen University & Research</i>		
P6.0.47	Modelling approach on the improvement of the sustainability of tomato processing industry Gianpiero Pataro ^{1,2*} , Emad Abdurrahman ^{1,2} , Giovanna Ferrari ^{1,2} , ¹ <i>University of Salerno, Italy</i> , ² <i>ProdAl scarl, Italia</i>		
P6.0.49	Nonthermal germination-activation strategies of <i>A. acidoterrestris</i> endospores for subsequent inactivation by moderate-pressure (150-250MPa) at 20°C Carlos Pinto ^{1*} , Vasco Lima ¹ , Maria Holovicova ² , Miroslav Habán ² , Marta Habanova ² , Jorge Saraiva ¹ , Francisco Barba ³ , ¹ <i>University of Aveiro, Portugal</i> , ² <i>Slovak University of Agriculture, Slovakia</i> , ³ <i>Universitat de València, Spain</i>		

Poster Session 2
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P1.1.02	Proteomics for quality&safety and shelf life evaluation of high-pressure (HP) processed european sea bass fillets Liliana Anjos ^{1*} , Cármen Sousa ¹ , Arsenius Loukissas ¹ , Theofania Tsironi ² , Elsa Couto ¹ , George Dimopolous ³ , Petros Taoukis ³ , Adelino Canário ¹ , Deborah Power ¹ , ¹ Centro de Ciências do Mar (CCMAR), Portugal, ² Agricultural University of Athens, Greece, ³ National Technical University of Athens (NTUA), Greece
P1.1.04	Investigation on the role of drying air humidity in shaping the conditions of spray drying Alicja Barańska ^{1*} , Aleksandra Jedlińska ¹ , Katarzyna Samborska ¹ , ¹ Warsaw University of Life Sciences, Poland
P1.1.06	Evaluation of Moderate Electric Field (MEF) for pasteurization of pork sausages in a conductive casing Tesfaye Bedane*, James Lyng, University College Dublin, Ireland
P1.1.08	Moderate Electric Fields (MEF) application during the extraction of oleuropein from olive leaves Malikah Khanlar, José V. García-Pérez, José Benedito, Juan A. Cárcel*, Universitat Politècnica De València, Spain
P1.1.10	Subchilled storage of Atlantic salmon fillets initially stored in refrigerated seawater for 7 days Sherry Stephanie Chan*, Bjørn Roth, Bjørn Tore Rotabakk, Nofima, Norway
P1.1.12	Effects of abiotic factors on the callus induction of Ecklonia cava for sustainable food production Gabriel Tirtawijaya ^{1,2} , Bertoka Fajar Surya Perwira Negara ^{1,2} , Jin-Hwa Lee ^{1,2} , Jae-Suk Choi ^{1,2*} , ¹ Silla University, South Korea, ² Seafood Research Center, South Korea
P1.1.14	Microwave processing of tahini pasteurization: Computational study for industrial system design Huseyin Topcam ¹ , Dilay Kutuk Ayhan ² , Eda Coskun ¹ , Ezgi Son ¹ , S. Aykut Aytac ² , Behic Mert ³ , Samet Ozturk ⁴ , Ferruh Erdogdu ^{1*} , ¹ Ankara University, Turkey, ² Department of Food Engineering, Hacettepe University, ³ Middle East Technical University, Turkey, ⁴ Gumushane University, Turkey
P1.1.16	Designing Continuous Flow Microwave System for Milk Pasteurization: A Computational Study with Experimental Validation Kubra Polat, Caner Tasci, Ozan Karatas, Ozan Altin, Ferruh Erdogdu*, Ankara University, Turkey
P1.1.18	Extraction of Raffinose Family Oligosaccharides from Pulse derived fractions and their Application in Fermentations Philipp Garbers ^{1*} , Sara Gaber ² , Catrin Tyl ¹ , Svein Halvor Knutsen ² , Bjørge Westereng ¹ , ¹ Norwegian University of Life Science, Norway, ² Nofima AS, Norwegian Institute of Food, Norway
P1.1.20	Application of young bamboo culm for the bioproduction of prebiotics, nanocellulose and bioethanol Marcos F. da Silva, Maria Teresa P. Silva Clerici, Rosana Goldbeck*, University of Campinas, Brazil
P1.1.22	Germination as green biotechnological process to enhance the nutritional and bioactive profile of oat grains Iván Jesús Jiménez-Pulido ^{1*} , Daniel Rico ¹ , Jara Pérez-Jiménez ² , Daniel de Luis ³ , Elena Peñas ² , Cristina Martínez-Villaluenga ² , Ana Belén Martín-Diana ¹ , ¹ Agricultural Technological Institute of Castile and Leon (ITACyL), Spain, ² Institute of Food Science, Technology and Nutrition (ICTAN-CSIC), Spain, ³ University of Valladolid, Spain
P1.1.24	Effect of High Pressure Homogenization on recovery kinetics of proteins from Chlorella pyrenoidosa Alexandros Katsimichas*, Ioulia Karveli, George Dimopoulos, Petros Taoukis, National Technical University of Athens, Greece
P1.1.26	Milling: a tool for changing the mechanical properties and structure of lentil heat-induced gels Alexandra Kremmyda*, Vincenzo Di Bari, Jo Gould, University Of Nottingham, United Kingdom
P1.1.28	Effect of N-glycosylation on catalytic properties of recombinant lipase from Cordyceps militaris Juno Lee ^{1*} , Namhyun Kim ¹ , Yoonseok Choi ¹ , Inwoo Park ¹ , Jihoon Kim ¹ , Pahn-Shick Chang ^{1,2} , ¹ Seoul National University, South Korea, ² Seoul National University, South Korea
P1.1.30	CO₂ gas hydrate technology as innovative, high energetic efficient process for fruit juices concentration process Soebiakto Loekman ^{1*} , Timo Claßen ² , Bernhard Gatterig ^{1,3} , Antonio Delgado ^{1,2} , ¹ German Engineering Research And Development Center, South Korea, ² Institute of Fluid Mechanics, FAU Erlangen-Nürnberg, Germany, ³ Hochschule Weihenstephan-Triesdorf, Germany
P1.1.32	Trans-anethol-loaded nanoemulsions and their stability during storage Erika Kamila Méndez Calderón ^{1*} , Ana Isabel Bourbon ¹ , Rui Pereira ¹ , Pablo Fuciños ¹ , Lorenzo Pastrana ¹ , Miguel Cerqueira ¹ , Vitor Alves ² , Diogo Figueira ³ , ¹ International Iberian Nanotechnology Laboratory, Portugal, ² Frulact, Portugal, ³ Mendes Gonçalves S.A, Portugal
P1.1.34	Effect of ultrasound disruption on lipid extraction from the microalga Nannochloropsis sp. Esther Mienis*, Dries Vandamme ² , Imogen Foubert ¹ , ¹ KU Leuven, Belgium, ² Hasselt University, Belgium
P1.1.36	Optimizing the formation of CO₂ hydrate on a laboratory scale Eric Morelle*, Alexander Rudolph, Christopher McHardy, Cornelia Rauh, Technische Universität Berlin, Germany
P1.1.38	Antioxidant profile and redox status of fresh-cut Eruca sativa treated with plasma activated water (PAW) Ileana Ramazzina ¹ , Silvia Tappi ² , Veronica Lolli ¹ , Pietro Rocculi ² , Massimiliano Rinaldi ^{1*} , ¹ Università Di Parma, Italy, ² Università di Bologna, Italy
P1.1.40	Extended raw milk shelf-life and safety by hyperbaric storage at room temperature during 60 days Jorge Saraiva ^{1*} , Ricardo Duarte ¹ , Carlos Pinto ¹ , Susana Casal ² , José Lopes-da-Silva ¹ , Ana Gomes ³ , Ivonne Delgadillo ¹ , ¹ University of Aveiro, Portugal, ² University of Porto, REQUIMTE Porto, Portugal, ³ Portuguese Catholic University, Portugal
P1.1.42	Effect of frozen storage time and thawing rate on thaw-rigor and quality of salmon fillets Bjørn Tore Rotabakk ¹ , Lars Helge Stien ² , Torstein Skåra ^{1*} , ¹ Nofima, Norway, ² Institute of Marine Research, Norway

P1.1.44	Antimicrobial compounds-assisted thermal treatment in low moisture food matrices and the corresponding bacterial resistance mechanism Qiao Ding ¹ , Chongtao Ge ² , Robert Baker ² , Robert Buchanan ¹ , Rohan Tikekar ^{1*} , ¹ University of Maryland, United States, ² The Mars Global Food Safety Center, China	P1.4.10	Kinetic study of quality indices modification of chicken breast during cooking Giulia Romano ^{1,2*} , Maria Cristina Nicoli ¹ , Arianna Bozzato ² , Daniele Turrin ² , Monica Anese ¹ , ¹ University Of Udine, Italy, ² Electrolux Professional SPA, Italy
P1.1.46	Modelling the Radio Frequency inactivation of Salmonella Typhimurium in Skimmed and Whole Milk Powder Maria Tonti ^{1*} , Davy Verheyen ¹ , Dmytro Kozak ¹ , Torstein Skåra ² , Jan Van Impe ¹ , ¹ KU Leuven, Belgium, ² NOFIMA, Norway	P1.4.12	Simultaneous parameter estimation in primary stage of freeze drying of bulk blueberries Sylvia Schenck*, Adrián Ferrari, Sofía Barrios, Patricia Lema, <i>Universidad De La Republica, Uruguay</i>
P1.2.02	Phenolic compound profiles and antioxidant concentrations in Lettuce grown under AI developed LED light recipes Gultekin Hasanaliyeva*, Gadelhag Mohamed, Chungui Lu, <i>Nottingham Trent University, United Kingdom</i>	P1.4.14	Toolbox for coupling structure modification with physicochemical characteristics and functional properties Yuqi Zhang*, Åsmund Rinnan, Vibeke Orlien, <i>University of Copenhagen, Denmark</i>
P1.2.04	Gloss estimation of chocolate sprinkles with hyperspectral imaging Pedro Ródenas-Perez ^{1*} , Carolina Blanch-Perez-del-Notario ² , Eric López-López ¹ , Roi Méndez-Rial ¹ , ¹ AIMEN Technology Centre, Spain, ² IMEC, Belgium	P2.1.02	Understanding flavor release and perception of meat analogs in relation to structure and oral breakdown Rutger Brouwer*, Elke Scholten, Ciarán Forde, Markus Stieger, <i>Wageningen University & Research, Netherlands</i>
P1.3.02	Complete mechanical characterization of meat samples using shear wave elastography: preliminary results Eliana Budelli ^{1*} , Javier Brum ² , Patricia Lema ¹ , Carlos Negreira ² , ¹ Instituto de Ingeniería Química, Uruguay, ² Universidad de la República, Uruguay	P2.1.04	Can flavor-imparting (bio)chemical reactions in vegetables be steered by targeted processing steps? Sophie Delbaere*, <i>KU Leuven, Belgium</i>
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P1.3.06	Model validation, design, implementation and real-time process control of a continuous flow ohmic heater Oluwaloba Oluwole-Ojo ^{1,2*} , Hongwei Zhang ^{1,2} , Martin Howarth ^{1,2} , Xu Xu ^{1,2} , ¹ Sheffield Hallam University, United Kingdom, ² National Center of Excellence for Food Engineering, United Kingdom	P2.1.08	Accelerated micro-oxygenation aging of balsamic vinegar – A kinetic study George Katsaros*, Varvara Andreou, Marianna Giannoglou, Zacharoula Maria Xanthou, Maria Metafa ¹ , <i>Institute Of Technology Of Agricultural Products Elgodemeter, Greece</i>
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		P6.0.54	Microstructural changes of <i>Vanilla planifolia</i> induced by high hydrostatic pressure applied during the curing process Katia Rivero ^{1*} , Darío Téllez ¹ , Zamantha Escobedo ² , <i>¹Instituto Politécnico Nacional, México, ²Tecnológico de Monterrey, México</i>

P6.0.56	<p>Plasma Treated Water: Scaling Efficacy from Bench to Pilot to Industry for Fresh Produce</p> <p>Uta Schnabel^{1*}, Andreas Ell², Clemens Morath³, Oliver Schlüter⁴, Paula Bourke⁵, Jörg Ehlbeck¹, ¹<i>Leibniz Institute for Plasma Science and Technology, Germany</i>, ²<i>KRONEN GmbH, Germany</i>, ³<i>GARTENFRISCH Jung GmbH, Germany</i>, ⁴<i>Leibniz Institute for Agricultural Engineering and Bioeconomy, Germany</i>, ⁵<i>University College Dublin, Ireland</i></p>
P6.0.58	<p>Reaction kinetics at elevated pressures: The structure-dependent manifestation of elevated pressure on polyphenol degradation</p> <p>Avi Shpigelman*, Or Shapira, Zoya Okun, <i>Faculty of biotechnology and food engineering, Technion, Israel</i>,</p>
P6.0.60	<p>Applying ultraviolet light-emitting diode technology for reducing Campylobacter and Salmonella in chicken meat</p> <p>Arturo B. Soro^{1,2*}, Sajad Shokri¹, Ming Ming Yem¹, Rui Chao¹, Soukaina Barroug¹, Paul Whyte¹, Declan J. Bolton², Paula Bourke¹, Brijesh K. Tiwari², ¹<i>University College Dublin, Ireland</i>, ²<i>Teagasc Ashtown Food Research Centre, Ireland</i></p>
P6.0.62	<p>Impact of Pulsed Electric Field (PEF) on Vegetable Processing: Case Study on Carrot Processing</p> <p>Arisa Thamsuaidee*, Alica Lammerskitten, Claudia Siemer, Stefan Töpfl, <i>Elea Technology GmbH, Germany</i></p>
P6.0.64	<p>Optimization and upscaling of non-thermal atmospheric plasma for decontamination of (a) biotic surfaces</p> <p>Yijiao Yao*, Jörg Ehlbeck, <i>Leibniz Institute For Plasma Science And Technology (INP), Germany</i></p>
P6.0.66	<p>Optimization of bioactive compounds from marigold flower using ultrasound-assisted extraction by response surface methodology</p> <p>Kitipong Assatarakul*, Nilar Oo, <i>Chulalongkorn University, Thailand</i></p>