

**Monday : Innovation in Food Quality and Processing**

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1	1197	Aceval	Nathalia	Encapsulation of aqueous leaf extract of Stevia rebaudiana (Bert.) with sodium alginate and release of encapsulated polyphenols in a model gut
2	1248	Aceval	Nathalia	In vitro gastrointestinal release of phenolic compounds of Stevia rebaudiana (Bert.) incorporated in yogurt
3	85	Adebiyi	Janet	Effects of Fermentation and Malting on Microstructural and Textural Properties of Pearl millet (Pennisetum glaucum) Flours and Resultant Biscuits
4	795	Adekoya	Ifeoluwa	Evaluation of mineral elements in some fermented and unfermented cereals using Inductively Coupled-Plasma Mass Spectrometry (ICP-MS).
5	556	Ahn	Jong Hoon	Variation of loganin content in Cornus officinalis fruits depending on ripening stages and extraction conditions
6	455	Akazawa	Takashi	Structural modification of chicken ovalbumin-related protein X stored under alkaline condition
7	928	Al Fata	Nizar	Design and exploration of a new experimental device to determine reaction orders for ascorbic acid degradation in both aerobic and anaerobic conditions at canning temperatures
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9	876	Alvarez	Ignacio	Effect of ultrasound during soaking and cooking of chickpeas
10	877	Alvarez	Ignacio	Ultrasound as a pre-treatment to reduce acrylamide formation in fried potatoes.
11	1397	Alvarez-Sabatel	Saioa	Impact of high pressure processing combined with moderate-high temperatures in color and texture of whiteleg shrimp (Penaeus vannamei)
12	1399	Alvarez-Sabatel	Saioa	Application of UHPH for inulin functionalisation in the development of cocoa-milk gels
13	754	Andersen	Elaine	Protein cross-linking - a comparative study applying transglutaminase from Streptomyces sp. B6 in a wheat dough model
14	1278	Arancibia	Carla	Oxidative and physical stability of nanoemulsions prepared with natural and synthetic surfactants
15	478	Argyropoulos	Dimitrios	A novel mango-based snack wafer produced by innovative treatment of fruit pulp
16	599	Argyropoulos	Dimitrios	Vitamin-D enhancement of dried mushrooms by UV-light exposure
17	675	Aslan	Jiyan	Evaluating The Consumption and Use of Some Functional Foods In Adults
18	677	Aslan	Jiyan	Nutrition and Dietetics Students' Perspective of Genetically Modified Foods
19	1110	Aslan	Duygu	Ultrasound assisted preparation of hazelnut oil in water emulsions
20	1115	Aslan	Duygu	The Effect of the Different Particle Size and Roasting Degrees on Physicochemical and Flow Properties of Coffee (Coffee Arabica): Principal Component Analyses Aspect
21	1123	Aslan	Duygu	Investigation of the Interaction between Flow and Physicochemical Properties of Different Food Fibers
22	1076	AYDIN	Sema	Optimization of ultrasonic-assisted extraction of bioactive compounds from bitter orange (Citrus aurantium) peels using response surface methodology (RSM)
23	194	Ayhan	Zehra	Effect of different packaging materials and packaging techniques on the quality and shelf life of sliced "Hatay" regional cheese
24	837	Badillo Muñoz	Guillermo Marcelo	Numerical model of the heat and mass transfer phenomena in a modified atmospheres packaging (MAP) of fruits and vegetables. Preliminary results
25	262	Bae	Sung Mun	Optimization of cooking conditions of puffed rice snacks with tomato powder
26	135	BAIK	MOO-YEOL	Synergistic Effect of High Hydrostatic Pressure (HHP) on Conventional Hydroxypropylation Reaction of Starch
27	309	Balogun	Mutiat	COMPARATIVE STUDY OF SOME PHYSICOCHEMICAL ANALYSIS OF PROSOPIS AFRICANA SEEDS FERMENTED WITH DIFFERENT STARTER CULTURES
28	444	Bang	Yae Sol	Effect of germination on physicochemical properties of starch from different rice cultivars
29	1475	Bao	Hairong	Effects of Different Freshness on the Cooking Quality of Tuna Steak
30	702	Baugreet	Sephora	Quality parameters of fortified restructured beef steaks targeted at elderly consumers - developed using the PiVac technology
31	397	Benjamin	Ofir	Sodium reduction in fresh low fat model cheese – using salt replacers and structural modifications
32	1446	Betoret	Noelia	High pressure homogenization and trehalose addition effect on physicochemical and functional properties of mandarin juice
33	1057	Bi	Jinfeng	Comparative study on drying of jujube (Zizyphus jujuba Miller) slices by hot-air and short- and medium-wave infrared radiation
34	1052	Bi	Jinfeng	INFLUENCE OF NUMBER OF PUFFING TIMES ON PHYSICOCHEMICAL, COLOR, TEXTURE AND MICROSTRUCTURE OF EXPLOSION PUFFING DRIED APPLE CHIPS
35	724	Blanco Massani	Mariana	Key points for peptide antimicrobial packaging design
36	710	Boaventura	Brunna	Enhancement of in vitro and in vivo antioxidant potential of traditional Brazilian plant Ilex paraguariensis through freeze concentration technology
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38	746	Borges Laurindo	João	HIGH QUALITY CRISPY MANGOES PRODUCED BY A CONDUCTIVE MULTI-FLASH DRYING PROCESS
39	745	Borges Laurindo	João	CRISPY SNACKS OF COOKED-AND-DRIED CHICKPEAS
40	747	Borges Laurindo	João	EFFECT OF THE DRYING METHOD ON THE MICROSTRUCTURE, POROSITY AND TEXTURE OF PUMPKIN SLICES
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44	1144	Brito	Valeria	From bean to chocolate bar: changes in the total phenolic content and antioxidant capacity of Forastero and Trinitario cocoa (Theobroma cacao L.)
45	279	Cai	Ming	Behaviors and mechanisms of phenolic compounds in concentration of fruit juice using two nanofiltration membranes
46	203	Camargo	Gisele Anne	Sensory and stability of bioactive compounds in smoothie of berries and tropical fruits
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54	1246	Carpes	Solange	Optimization of total monomeric anthocyanin (TMA) and total phenolic content (TPC) extractions of lyophilized Juçara's açai from Atlantic Forest, Brazil
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69	249	Choe	Eunok	Effect of Jocheong (Rice Syrup) Treatment on the Lipid Oxidative Stability of Yakgwa, Korean Traditional Fried Dessert
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102	1145	Eschlbeck	Elisabeth	Decontamination with gaseous hydrogen peroxide: Influence of surface hydrophobicity
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117	1376	Free	Louis	An investigation into the antimicrobial efficacy of atmospheric pressure plasma jets on <i>Bacillus Amyloliquefaciens</i> cells
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123	849	Garcia-Gonzalez	Natalia	Comparative study of the antioxidant properties of yogurt (cow vs ewe)
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131	463	Greiner	Ralf	UV-C treatment of grape juice: effects on mutagenicity and genotoxicity
132	961	Gulati	Arunima	Effect of varying daily herbage allowance to cows in early lactation on the milk composition, physico-chemical and processing characteristics of milk
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136	875	Han	Jeesoo	An analytical method and validation for furan analysis in nine different types of foods by using automated SPME-GC/MS
137	873	Han	Jeesoo	Effect of individual consumer handling conditions on furan levels and sensory profiles of coffee
138	225	Hashim	Mohd Muslimin	Food Innovation: Value Added Food Product from Palm Oil, a Way Forward
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140 906	Henry	Fábio	Evaluation of instrumental color and texture of smoked sausage meat lamb with low levels of fat and sodium chloride
141 903	Henry	Fábio	Sensory evaluation of smoked sausage meat lamb with low sodium and fat levels
142 1102	Herman	Christelle	Study of the combination of enzymatic preparations on the aqueous extraction yield of crude oil of <i>Euterpe oleracea</i> pulp
143 1445	Heslin	Caitlin	Safety considerations for plasma treated fresh produce
144 927	Hong	Chi Rac	Influence of triacetin on the solubility and stability of citral in model micellar systems
145 925	Hong	Chi Rac	Properties of the stabilizers for the stability and solubility of branched chain amino acids in a nanosuspension system
146 217	Hsu	Chuan-Liang	Application of non-thermal atmospheric gas plasma for surface decontamination of blueberry
147 216	Hsu	Chuan-Liang	Surface oxygen plasma modification of screen-printed carbon electrode for quantitative determination of sunset yellow and tartrazine in foods
148 218	Hu	Yaxi	Rapid determination of Sudan I in paprika powder by 1H solution and solid-state nuclear magnetic resonance spectroscopies
149 362	Hwang	Hee Jeong	Design of a Pilot-scaled Continuous-Flow Intense Pulsed Light System and Its Microbial Inactivation Efficacy on Powder Foods
150 258	Hwang	Lucy	The hypoglycemic effect and active components of <i>Chenopodium formosanum</i> Koidz
151 897	Hwang	Hyun Jung	The Physicochemical characteristics and Antioxidant Activities of Buckwheat and Whole-adlay according to the roasting conditions
152 823	Inguglia	Elena Sofia	Quality evaluation and shelf-life studies on ultrasound assisted cured pork meat
153 466	Ishikawa	Shin-ichi	Reducing/non-reducing two-dimensional electrophoresis for studying disulphide-mediated interactions among proteins in egg white during whipping
154 359	Jo	Hye-lim	Inactivation of <i>Bacillus subtilis</i> Spores Using Intense Pulsed Light Treatment
155 1106	Jöhnke	Marcel	Process control markers for quality assessment during processing of rapeseed materials
156 764	Kang	Hui-Seung	The occurrence of 45 veterinary drugs in sea fish and shrimp in South Korea
157 109	KAYITESI	EUGENIE	Effects of micronisation on phenolic compounds and radical scavenging properties of cowpeas
158 1046	Kelly	Rachel	An industry survey to determine the needs of the Irish Food Industry for a sensory network
159 1050	Kelly	Rachel	Waterford Blaa – Unique among bread.
160 1179	Kenny	Owen	Anti-inflammatory, renin inhibitory and antibacterial screening of wild Irish Mushroom species with subsequent structural elucidation of compounds from bioactive fractions using LC-SPE-NMR.
161 65	Kim	Yookyung	Effect of inulin and hydroxypropylm (HPMC) as fat replacers on quality characteristics of a low-fat muffin
162 56	Kim	Yookyung	Texture properties and health benefits of soy-based noodles
163 64	Kim	Yookyung	The characteristics of Jeungpyun (Korean traditional steamed rice cake) using okara as fermentation source
164 55	Kim	Yookyung	Water vapor permeability and mechanical properties of yuba influenced by soymilk depth and concentration
165 555	Kim	Seon Beom	Effect of ripening stages of <i>Morus alba</i> fruits on tyrosinase inhibition and its constituents
166 365	Kim	Su-min	Effect of Intense Pulsed Light (IPL) Treatment on Microbial Safety and Seed Viability of Radish ( <i>Raphanus sativus</i> L.) and Pak Choi ( <i>Brassica campestris</i> L. ssp. <i>chinensis</i> Jusl.) Seeds
167 523	Kim	Eun-mi	Study on developing superheated steam processing of bibimbap vegetable products
168 530	Kim	Gui-Ran	Effect of e-beam irradiation on physicochemical properties and bioactive components of <i>Cnidium officinale</i> and <i>Ligusticum chuanxiong</i> powders
169 568	Kim	Haeun	Identifying the optimal repeated exposure frequency to understand the development of (dis)liking for chicken curry flavor
170 729	Kim	Min-Jeong	Antibacterial effect of 405 nm light emitting diode illumination against <i>Escherichia coli</i> O157:H7, <i>Listeria monocytogenes</i> , and <i>Salmonella</i> on the surface of fresh-cut mango and its influence on fruit physicochemical and nutritional qualities
171 810	Kim	Mina	Evaluation of sensory characteristics of key volatile flavor compounds identified from traditional Doenjang using model systems
172 809	Kim	Mina	Defining traditional flavor by comprehensive evaluation of key flavor compounds found in Doenjang model system using molecular sensory science approach
173 1131	Kim	Jun Tae	Thermal stability and antimicrobial activity of ZnO/LDPE and TiO <sub>2</sub> /LDPE composite films
174 1459	Kim	Kyong Su	Comparative analyses of the volatile organic compounds of Korean Yuzu ( <i>Citrus ichangensis</i> × <i>C. reticulata</i> ), Lemon and Lime by SDE combined with GC-MS
175 1098	Kim	Gun-Hee	Changes in Quality Characteristics and Antioxidant Activities of Organically and Conventionally Grown Apples during Storage
176 1095	Kim	Kyung Mi	Effect of physicochemical composition and biological activities during the germination of two buckwheat in Korea
177 1409	Kim	Young-Wan	Formation of 4- $\alpha$ -Glucanotransferase-Starch Complex as a Catalyst for Starch Modification
178 1433	Kim	Sabin	The effects of precursors on the formation of $\gamma$ -Lactones in Rice Fermented by <i>Lactobacillus paracasei</i>
179 1324	Kirke	Dara	The effect of storage conditions on the stability of low molecular weight phlorotannins; potential natural food preservatives
180 1438	Knezevic	Nada	Combination of ultrasound assisted extraction (UAE) and cyclodextrin encapsulation for the isolation of antioxidants from olive pomace
181 1214	Kobue-Lekalake	Rosemary	Application of 1H NMR, FTIR and GC-MS to a Comparative Study of Seed Oils from <i>Tylosema esculentum</i> , <i>Ricinodendrum rautanenni</i> , <i>Bauhinia petersiana</i> and <i>Citrullus lanatas</i> from Botswana
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183 923	Krokida	Magdalini	Influence of solution and processing parameters towards the fabrication of food-grade electrospun fibers from whey protein and pullulan blends
184 924	Krokida	Magdalini	Mixture design applied for the partial replacement of fat in sucrose-free chocolates: Rheological, physical and sensory quality characteristics
185 955	Kubglomsong	Supatcha	Inhibitory effect of enzymatic albumin hydrolysates from rice bran on mushroom tyrosinase activity
186 864	Kwon	So Young	Aroma retention properties of aroma inclusion complex using cycloamylose
187 529	Kyung	Hyun-Kyu	Effect of irradiation parameters of electron beam on the thermoluminescence characteristics of feldspar as a detection marker of irradiated foods
188 100	La Fuente Arias	Carla Ivonne	Combined effects of pulsed-vacuum and ultrasound on air-drying to obtain unripe banana flour
189 1086	Lannes	Suzana	Milk chocolates with addition of <i>Vitis vinifera</i> (grape) and <i>Brassica oleracea</i> var. <i>acephala</i> (kale): rheological and sensorial changes
190 871	Lavilla	Maria	High hydrostatic pressure and mild temperature effects on enzyme inactivation in a fruit beverage.
191 195	Lee	JaeHwan	Astaxanthin and oxidative stability in oil-in-water emulsions under chlorophyll photosensitization with different emulsifier charges
192 193	Lee	Suyong	Rheological characterization of candelilla wax oleogels in baked goods for saturated fat reduction
193 131	Lee	Suyong	Monitoring rheological behaviors of rice-based products during in-vitro simulation of starch digestion
194 288	Lee	Jeong-Hyun	Extraction of Less Polar Ginsenoside Rg3 from Korean Red Ginseng Using Subcritical Water
195 1379	Lee	Juyeon	Micro-Milled Ceramic Incorporated polyethylene film for Active Food Packaging
196 1016	Lee	Nury	Surfactant replacement using solid nanoparticle and long-term stability of emulsion
197 1393	Lee	Su Bi	Fabrication and characterization of turmeric extract-loaded nanoemulsions
198 1423	Lee	Sanghee	Simultaneous determination of 29 hormones illegally added to functional food by high performance liquid-chromatography and mass spectrometry
199 1432	Lee	Joo Young	Comparison of Volatile Compounds in Fermented Brown Rice and White Rice
200 1505	Lee	Somin	Effect of conditioning frequencies on the learned liking of brie cheese
201 1142	Leiva-Vega	Javier	Physicochemical characterization of carvacrol-chitosan based coating-forming emulsions: Effect of homogenization method and carvacrol content
202 267	Li	Jian	Separation and purification of shikimic acid from star anise with ionexchange resin
203 449	Li	Qian	Structural and physicochemical characteristics of starches in hydrothermally treated rice flour
204 443	Li	Zehua	Chemical compositions and antioxidant activity of essential oil from finger citron ( <i>Citrus medica</i> L. var. <i>sarcodactylis</i> )
205 829	Li	Zheng	Application of Rasch analysis of a consumer attitude survey – a revisit of Health and Taste Attitude Scales (HTAS)
206 354	Liang	Jinzhong	Fermentation production $\gamma$ -aminobutyric acid(GABA ) using <i>Lactobacillus plantarum</i> LpL328
207 251	Lim	Jeong-Ho	Effect of storage period on the physico-chemical quality of Fresh-cut Potatoes ( <i>Solanum tuberosum</i> L.)
208 22	Liu	Sean	Functional Properties of Gluten-Free Sugar Cookies Made from Amaranth-Oat Composites
209 643	Liu	Qiang	Characterization of structure, physicochemical properties and in vitro starch digestibility of yellow pea flour modified with different organic acids
210 863	Liu	Shu-tao	Increase in the antioxidant activity of <i>Radix pseudostellariae</i> by a heat-drying process

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212	122	Llave	Yvan	Analysis of quality changes of tuna ( <i>Thunnus macoyii</i> ) processed by Sous-vide cooking
213	1231	López-Hortas	Lucía	Extracts of <i>Lentinula edodes</i> produced by two extraction techniques: Sensorial and antioxidant properties
214	792	López-Hortas	Lucía	Optimization of Artichoke Extraction ( <i>Cynara scolymus</i> L.) Employing Microwave Assisted Hydrodiffusion combined with Gravity (MHG)
215	352	Los	Agata	Atmospheric Cold Plasma as a decontamination strategy for cereal grains
216	942	Ma	Xiaobin	Degradation Kinetics and Structural Characteristics of Pectin under Simultaneous Sonochemical-Enzymatic Functions
217	914	Mahomud	Md. Sultan	Formation of soluble protein complexes in heated skim milk induced by whey protein fortification and their effects on yoghurt texture
218	948	Malik	Nur Hafizah	Microstructure Characterization of Freeze-dried Concentrated Food Systems
219	1288	Maloncy	Maikel	A study on the drying of apples and potatoes towards enhancement of the natural taste sensation

**Tuesday :**

**Innovation in Food Quality and Processing**

Board #	Paper #	Surname	Firstname	Poster Title	
	1	883	Man	Phan Van	Effect of wall material on the property of Gac Oil spray-dried powder and shelf-life of product storage
	2	399	Márquez	Mayra	Spray-Dried Microencapsulation Of Orange Essential Oil Using Modified Rice Starch As Wall Material.
	3	1488	Marra	Francesco	FoodMC: A European COST Action on Food Modeling
	4	1492	Marra	Francesco	Acid Diffusion and Texture Changes in Raw, Steamed, and Pickled Red Beets during in Vitro Gastric Digestion
	5	256	Martin Diana	Ana Belen	Effects of atmospheric cold plasma (ACP) treatment as emerging technology on the extension of shelflife of fresh mackerel ( <i>Scomber scombrus</i> ) fillets
	6	1109	Mccarthy	Gemma	Investigating the effect of an organic acid mixture in combination with high pressure processing on spoilage microorganisms and pathogens during chilled vacuum-packaged of salt reduced frankfurters
	7	1457	McCarthy	Noel	Effects of calcium chelating salts on the functionality of milk protein concentrate
	8	1163	Mcelhinney	Cormac	Colour, pH and sensory characteristics of longissimus muscle from grass-fed, concentrate-fed or grass silage and concentrate-fed heifers
	9	1118	McManamon	Oisin	Inhibition of <i>Listeria monocytogenes</i> growth on lettuce through application of the bacteriocin Nisin.
	10	705	McSweeney	Matthew	An assessment of aromas present in hops grown in Nova Scotia, Canada
	11	312	Meinlschmidt	Pia	Impact of thermal processing of lupin milk on the texture and network of respective lupin yogurt alternatives
	12	1450	Meireles	Maria Angela	EXTRACTION OF POLYPHENOLS FROM FOOD BY-PRODUCTS BY SUPERCRITICAL FLUID EXTRACTION, PRESSURIZED ETHANOL EXTRACTION AND LOW-PRESSURE ETHANOL
	13	5	Melo-Ruiz	Virginia	Acceptance of Escamoles ant eggs <i>Liometopum apiculatum</i> M by different processes.
	14	6	Melo-Ruiz	Virginia	Preservation of Escamoles ant eggs <i>Liometopum apiculatum</i> M edible insects by different techniques
	15	1032	Meng	Xiangpeng	Proof of concept development of an innovative indicator based on chitosan/food dye conjugate for carbon dioxide indication
	16	1013	Mennah-Govela	Yamile	Antioxidant Bioaccessibility of Fresh-Squeezed Orange Juice and Orange Juice from Concentrate after Thermal and Non-Thermal Processing
	17	481	Mercer	Don	IUFoST International Workshops
	18	482	Mercer	Don	Enhancing the Availability of Food Science & Technology Information
	19	483	Mercer	Don	Mango Processing Workshops in St. Kitts and Nevis
	20	50	Messina	Valeria	Effect of different freeze drying cycle in Semimembranos and Gluteus Medius bovine muscles for instant meal applying image analysis technique
	21	152	Miraballes	Marcelo	Exploring consumer perception of yerba mate packaging using Sorting Task technique and external preference mapping
	22	562	Moon	BoKyung	Change of Biogenic Amines in Doenjang at Various Cooking Conditions
	23	630	Moon	Kwang-Deog	Effect of different cereals processing methods on antioxidant activity and in vitro starch hydrolysis
	24	411	Morales-Castro	Juliana	Physicochemical characteristics of red beet juice ( <i>Beta vulgaris</i> L.) processed with a membrane filtration system
	25	1067	Moran	Lara	Determination of 4-Hydroxyproline in total and soluble collagen fractions of meat using ultra-performance liquid chromatographic tandem mass spectrometry (UPLC-MS/MS)
	26	1190	Moreno	Fabian Leonardo	Comparison between partial and total block freeze-concentration of coffee extract
	27	1027	Mori	Daisuke	Monitoring crystallization behavior and evaluating morphological crystal of hydrogenated coconut oil by using ultrasonic technique
	28	573	Mulkyte	Kristina	Antibacterial activity evaluation and technological characterization of nisin producing <i>L. lactis</i> strains
	29	858	Munoz	Loreto	Correlating the structure and in vitro digestion viscosity of mucilage from chia seeds.
	30	289	Nam	Hwa-Hyun	Subcritical Water Extraction of Anthocyanin from Chokeberry and Blueberry
	31	287	Nam	Hwa-Hyun	Optimization of Subcritical Water Extraction of Bioactive Compounds from <i>Orostachys japonicus</i>
	32	680	Namhong	Tosporn	Characterization of Sweet Potatoes Varieties Grown in Ayutthaya Province Thailand
	33	1081	NARAIN	NARENDRA	Volatile constituents of cabbage as influenced by Hot Air and Freeze Drying
	34	1307	Nava-Arenas	Deni	Application of modified atmosphere packing for the conservation of sensory and functional quality of edible flowers.
	35	1313	Nava-Arenas	Deni	Optimization of extraction conditions of phenolic compounds and anthocyanins of edible begonias ( <i>Begonia x thuberhybrida</i> ) by Taguchi orthogonal array methodology and their antioxidant activity.
	36	1520	Nedeljković	Nataša	Rheological properties of wheat bran as fat replacers
	37	1312	Ngadi	Michael	Retention and Stability of tocopherols, tocotrienols and carotenoids in French fries during deep-fat frying in palm oil and blends
	38	846	Nian	Yingqun	Quality of beef from young dairy bulls from three muscles and at two ages
	39	1207	Noorul-Syuhada	Mohd Razali	Antioxidant active packaging and the oxidative stability of cooked chicken
	40	1236	Nunes	Maria Lúcia	Development and Characterization of lyophilized crab meat products
	41	1187	O Neill	Ciara	Application of response surface methodology for the development of low-salt hams using high pressure processing and organic acids as hurdles
	42	684	Odongo	Nicanor	Food safety and hygiene knowledge and practices among camel milk handlers along the pastoral value chain in Kenya
	43	230	Ogundele	Opeolu	Effects of micronisation and dehulling of pre-soaked bambara groundnut seeds on microstructure and functionality of the resulting flours
	44	1402	Ojha	Shikha	Investigating the influence of <i>Lactobacillus sakei</i> culture and ultrasound processing on quality of beef jerky
	45	1204	Araceli	Olivares	Sodium Alginate microencapsulation: Viscosity effect over viability of probiotics.
	46	1274	Oliveira	Wellington	Beet and carrot wholemeal in instant noodle
	47	1283	Oliveira	Wellington	Chemical composition, anthocyanins and total phenolic content of Jaboticaba Sabara ( <i>Myrciaria jaboticaba</i> ) jam
	48	796	Omar	Adel	Effects of food processing methods on camel milk
	49	111	Orellana	Patricio	Vacuum-assisted freeze concentration applied to orange juice
	50	566	Oueslati	Khaled	Effect of antioxidants on free radical's production in transformed meat during cooking and storage
	51	96	Oyeyinka	Samson	Enhancing the industrial potential of bambara starch through complexation with fatty acids using high pressure homogenization
	52	1456	Özdikicierler	Onur	Ultrasound Applications in Oils and Fats Industry
	53	1129	Ozgur	Aylin	The Effect of Ultrasound Pre-Treatment on the Dietary Fibre Production from Sugar Beet Pulp
	54	484	Pablos	Cristina	Prevention of Salmonella growth in raw pork meat by integrating an easy operation UV-C tunnel into the food processing line
	55	1277	Paniagua	INGRID	Use of high power ultrasound and supercritical fluids for microbial inactivation of cured ham samples

56	1276	Paniagua	INGRID	Effect on the quality attributes of orange juice using a continuous flow ultrasound-assisted supercritical CO <sub>2</sub> system
57	1270	Panikuttira	Bhavya	Development of PAT tools using guided microwave spectroscopy and chemometrics for meat and dairy processing applications
58	302	PARK	KYUHWAN	Synthesis of amylose nanoparticles through the self-assembly of dextrans from Waxy Maize Starch
59	1146	Park	Jae Hyung	Optimum fermentation condition for rice sourdough (Jeung-pyun) by using commercial rice wine (makgeolli)
60	1051	Park	Jae Hyung	Different microbial pre-cultures affect the organoleptic qualities of Korean traditional rice sourdough (Jeung-pyun)
61	949	Park	Ji-young	Physicochemical and structural properties of native and resistant starch isolated from rice varieties ( <i>Oryza sativa</i> L.) with different amylose contents
62	1047	Park	Kihwan	Rheological Properties of Texture Modified Rice and Grain at Different Mixing Ratio
63	819	Park	Jiwoon	Effects of Xanthan gum on Rheological Properties and Bioaccessibility of $\beta$ -carotene Contained Filled Hydrogel
64	1364	Park	Sung Jin	Stability of vitamin D-loaded nanostructured lipid carriers in simulated gastrointestinal conditions
65	1408	Park	Youn-Je	Antioxidant and Anticancer Activity of Mixed Vegetable Extract with Extrusion Process
66	1454	Park	Cheon-Seok	Physicochemical properties of enzymatically modified waxy rice starch treated amylosucrase of <i>Deinococcus geothermalis</i>
67	756	Paulsen	Erika	Effect of storage temperature on quality parameters of ready-to-eat broccoli florets packaged in modified atmosphere
68	600	PEREIRA	CELEIDE	Surface Response Methodology Applied to Verify the Ice Crystal Size Distribution in Diet Strawberry Ice Cream Formulations of Added Enzymes Lactase and Transglutaminase
69	1483	Pešić	Mirjana	Support of the TRAFON project to the traditional food producers and processors in Serbia
70	956	Piñeiro	Lorena	Changes in biochemical and rheological parameters during ripening of Afuega'l Pitu cheese. Effect of relative humidity and airflow rate.
71	1447	Pittia	Paola	Understanding the colloidal properties of espresso coffee
72	1167	Ports	Pollyane	Profile of phenolic compounds in <i>Acmella oleracea</i> from the Brazilian Amazonian
73	1164	Ports	Pollyane	Antioxidant capacity in <i>Mammea americana</i> from the Brazilian Amazonian
74	1191	Ports	Pollyane	Spray drying of Habanero Pepper ( <i>Capsicum chinense</i> ) ethanolic extract
75	1196	Ports	Pollyane	Effect of process variables of spray drying in closed loop on bioactive compounds of <i>Moringa oleifera</i> leaf extracts
76	1162	Ports	Pollyane	Analysis of phenolic compounds presents in <i>Mammea Americana</i> pulp from the Brazilian Amazonian
77	1181	Ports	Pollyane	Microwave assisted extraction of anthocyanins and total phenolic compounds in bilberry ( <i>Vaccinium myrtillus</i> )
78	1152	Ports	Pollyane	The effects of solvents on the phenolic contents and antioxidant and antimicrobial activity of <i>atemoya</i>
79	1185	Ports	Pollyane	Ultrasound assisted extraction of anthocyanins and total phenolic compounds in sloe berry ( <i>Prunus spinosa</i> )
80	1165	Ports	Pollyane	Ultrasound assisted extraction of anthocyanins in bacaba ( <i>Oenocarpus bacaba</i> )
81	470	Priecina	Liga	Dehydration and thermal process effect on organic acids, phenolic compounds and total carotenoids in celery roots
82	226	Purohit	Soumya Ranjan	Modelling of moisture sorption isotherm of raw and pre-gelatinized rice flour
83	558	QING	LIU	Optimization of extraction conditions of mountain ginseng root cultures for maximum extract yield and anti-oxidative activity
84	776	Quintero Ortiz	Monica	Characterization of key compounds in the aroma coffee recovering process
85	1009	Raharjo	Sri	Physicochemical stability and bioaccessibility of $\beta$ -carotene loaded tropical oils-microemulsion using an in vitro digestion model
86	1259	Ramírez López	Santiago	Characterization of Andean grains flour and biodegradable films
87	227	Rapeanu	Gabriela	Thermal stability of anthocyanins from red plums ( <i>Prunus domestica</i> )
88	922	Rauh	Cornelia	Food science and technology: a multiscale research
89	550	Reineke	Kai	Micronized powders – New form and function for coloring foods
90	1316	Ren	Feiyue	Effect of blanching pre-treatments on total phenolics and flavonoids contents of hot air and freeze dried onion slices
91	228	Režek Jambrak	Anet	ANTIOXIDANT AND QUALITY PARAMETERS OF SONICATED BLUEBERRY NECTAR
92	716	Režek Jambrak	Anet	INNOVATION IN FOOD SCIENCE THROUGH “GREEN” TECHNOLOGIES
93	506	Rios	Alessandro	Effect of post-harvest UV-B irradiation on lycopene in tomato fruits
94	605	Rios	Alessandro	Ultraviolet-visible light stability of nanoencapsulated carotenoids
95	699	Rios	Alessandro	A comparative study of PHB and PLA / PLGA use as a polymeric matrix to prepare nanoemulsions rich in $\beta$ -carotene
96	509	Rios	Alessandro	Enzymatic extraction of total monomeric anthocyanins pigments by the pH-differential method in lvs skin grape
97	606	Rios	Alessandro	Sensory evaluation of chocolate powder packed in chia mucilage edible film sachet
98	697	Rios	Alessandro	Encapsulation of norbixin with different wall materials by spray-drying
99	693	Rios	Alessandro	Effect of addition of gelatin capsule waste in water-related properties of corn starch films
100	696	Rios	Alessandro	Effect of the addition of lycopene in the water vapor permeability of biodegradable cassava starch films
101	694	Rios	Alessandro	Effect of anthocyanins addition on the mechanical properties of starch-maltodextrin biodegradable films
102	692	Rios	Alessandro	Hydroethanolic extraction of bioactive compounds from açai ( <i>Euterpe oleracea</i> ) genotypes
103	607	Rios	Alessandro	Influence of the addition of blueberry wastes fiber in water vapor permeability and antioxidant activity of gelatin capsule films
104	700	Rios	Alessandro	Tomato waste use in the preparation of fresh spaghetti: nutritional and technological aspects
105	698	Rios	Alessandro	Red rice flour/starch films plasticized with citric acid: water content, swelling and water solubility properties
106	508	Rios	Alessandro	Mineral content of black and red rice bran
107	1084	Rios	Alessandro	Anthocyanin-enriched apple fruits following post-harvest UV-B treatment
108	695	Rios	Alessandro	Stability of lycopene-loaded lipid-core nanocapsules during photosensitization
109	775	Rios	Alessandro	$\beta$ -carotene content in different species of passion fruit pulp
110	503	Rios	Alessandro	Effect of citric acid on the water related properties of gelatin-based films
111	1068	Rios	Raquel	Thermal analysis of chitin, chitosan and N-succinyl-chitosan from Antarctic krill ( <i>Euphausia superba</i> ) by differential scanning calorimeter (DSC)
112	1069	Rios	Raquel	Structural presentation of cakes varying fat system
113	1256	Sakyi-Dawson	Esther	Influence of Pasting Characteristics of Selected Locally Grown Ghanaian Rice Cultivars on Textural Characteristics of a Traditional Ghanaian Steamed Snack Bread (Aboloo)
114	641	Sangpring	Yada	Effect of mechanical stress on the state of flour/water systems during mixing
115	69	Saporas	Maribeth	VARIABLE SCREENING, OPTIMIZATION AND QUALITY EVALUATION OF PANDAN ( <i>Pandanus amaryllifolius</i> Roxb) - FLAVORED SOYMILK
116	817	Sawabe	Akiyoshi	Evaluation of the alpha-glucosidase inhibitory activity of flavanone glycosides and flavones containing C-C bound saccharide in Citrus fruit peels
117	570	Schluter	Dr. Oliver	Cold atmospheric pressure plasma: An innovative tool for the decontamination and modification of insect-based high-protein products
118	584	Schmidt	Christian	Analysis of enzymatically generated Lactulose and byproduct saccharides: Development, optimization and validation of a HPLC-ELSD method
119	1045	Schoeman	Letitia	Effect of roasting on the microstructure of whole maize kernels using X-ray micro-computed tomography ( $\mu$ CT)
120	16	Schröder	Anja	Collaborative effects of lipid and protein oxidation on the physical stability of food emulsions.
121	943	Segura	Luis A.	The effect of low-pressure cold plasma treatment on apples surface inoculated with <i>Escherichia coli</i> and <i>Listeria innocua</i> : Inactivation curves and contact angle.
122	469	SENSOY	Ilkay	Changes in health promoting components after artichoke leaf powder addition and extrusion in the extrudates
123	290	SEO	JI-HYUN	Inactivation Mechanisms of Food Borne Microorganisms Treated by Intense Pulsed Light
124	1079	Sharma	Nitya	Moisture dependent physical properties of Foxtail Millet
125	824	Shen	Szu-Chuan	Study on the stability of taurine in ethanolic solutions
126	260	Shin	Jung-Ke	A Study of Salty Enhancing Effect in Korean Foods Using Enzymatically Hydrolyzed Anchovy Protein

127	1233	Simpson	Ricardo	DETERMINATION OF THE EFFECTIVE DIFFUSION COEFFICIENT OF SALT IN SALMON DURING BRINE SALTING COUPLED WITH MODERATE ELECTRIC FIELD
128	84	SINGH	ANUPAMA	RSM As a Tool For Enhancement of Nutritive Value of Finger Millet & Amaranthus Based Composite Flour
129	1250	Singh	Rakesh	Peanut blanching in a pilot-scale radiant wall oven
130	1075	Smyth	Conor	Studies on shelf-life extension of cod ( <i>Gadus morhua</i> ) using clean label ingredients
131	1436	Son	Eun Yeong	Development of analytical method to determine aldehydes in makgeolli, Korean traditional alcoholic beverages
132	128	Song	Kyung-Bin	Application of gelatin film and coating prepared from Alaska pollock by-product to 'Kyoho' grape berries
133	129	Song	Kyung-Bin	Preparation and characterization of starfish gelatin films and its application in the packaging of crab stick
134	993	Song	Kyung-Bin	A Combined Treatment of Fumaric Acid with Mild Heat Inactivates the Microorganisms Inoculated on Spinach
135	844	Sousa	Rita	Evaluation of Novel Bitter Cassava Films for Equilibrium Modified Atmosphere Packaging (EMAP) of Cherry Tomatoes
136	116	Soyer	Ayla	Effect of plant extracts on quality parameters of mackerel ( <i>Scomber scombrus</i> ) fillets during refrigerated storage
137	87	Soyer	Ayla	Effect of dipping into chitosan solutions on microbial quality of modified atmosphere packed frankfurters during cold storage
138	438	Sung	Jung Min	Quality Characteristics and Optimization of Spinach Pesto by Response Surface Methodology
139	437	Sung	Jung Min	Characteristics of Quality and Sensory on Steamed Rice Bread by Different Milling Degrees
140	416	Suzuki	Taisuke	Investigation of flavor compounds affecting the sensory characteristics of a Lactobacillus-fermented milk beverage during refrigerated storage
141	93	Takahashi	Kigen	A new potential of organic salts as non-protein protease inhibitors for improvement of thermal gelation properties of red tilefish mince
142	157	Tan	Juzhong	Determination of Chocolate Melting Properties by Gap and Capacitance Based Thermal Analysis (CTA)
143	156	Tan	Juzhong	Determination of Boiled Candies Glass Transition Temperature by Genetic Algorithm (GA) and Capacitor Based Thermal Analysis (CTA)
144	1150	Taoukis	Petros	A pilot scale study of the application of High Pressure and enzymatic treatment of milk with transglutaminase in yoghurt production
145	1083	Taoukis	Petros	Application of Osmotic Dehydration to Improve the Quality of Dried Goji Berry
146	1056	Taoukis	Petros	Effect of Pulsed Electric Fields on the drying process of sweet potato
147	689	Thongrak	Phakwan	Product Development of Thai Sweet Potatoes
148	660	Toledo	Nataly Maria Viva de	Partial replacement of animal fat by canola oil and pineapple byproduct in beef burger: effects on lipid composition and oxidative stability
149	1134	Tsai	Wen-che	Developing a sensitive immunomagnetic bead assay for the detection of major peanut allergen Ara h 1 from peanut oil
150	800	Tsai	Wen-che	Developing a sandwich ELISA for the quantification of major mango allergen using anti-Man i 1 epitope antibody
151	1267	Urrea	Catherine	Nano-encapsulation of bioactive compounds from seed of the agroindustry from avocado in Chile ( <i>Persea americana</i> ), in gelatin nanospheres by nano spray dryer
152	358	Valle Costa Silva	Juliana	Physicochemical changes and interactions in reconstituted milk protein ingredients during processing for structure design of new dairy products
153	982	van der Veer	Frank	Determining enzyme selectivity of trypsin & plasmin & on apo- $\alpha$ -lactalbumin and $\beta$ -casein
154	384	Van Rooyen	Lauren-Anne	The effect of pre-treatment regimes to enhance meat quality on vacuum packaged beef steaks
155	95	Van Wyk	Sanelle	Modelling the High Pressure Processing Inactivation of <i>Brettanomyces bruxellensis</i> in Wine
156	178	Van Wyk	Sanelle	Quality of Wine Treated by High Pressure Processing, Pulsed Electric Fields and Power Ultrasound
157	117	Vatanasuchart	Nednapis	Lutein and zeaxanthin contents in some raw and processed vegetables as a healthy choice for protecting the age-related macular degeneration (AMD)
158	707	Viana Ramos	Andresa	Using dimensionless analysis to describe the permeability of perforated packaging films
159	708	Viana Ramos	Andresa	Effect of Stacking During Storage on the Permeability of Perforated Packaging Films
160	794	Victorio	Verônica	Ultra-Definition Multiplex Acquisition (UDMSE) improved wheat flour proteins characterization
161	351	Villarino	Casiana Blanca	Varietal screening of Australian sweet lupin ( <i>Lupinus angustifolius</i> ) for breadmaking using principal component analysis
162	334	Vukusic	Tomislava	HIGH VOLTAGE ELECTRICAL DISCHARGE PLASMAS INACTIVATE INNOCULATED YEASTS AND RETAIN JUICE QUALITY
163	647	Wang	Wenjun	Ultrasound-assisted heating extraction of pectin from grapefruit peel and comparison with the conventional method
164	169	Watanabe	Yoshiyuki	Effect of freezing and thawing processes on stability of O/W emulsion with flavor component
165	349	Weiss	Dietmar	A systematic approach to integrating emotional parameters in product development with a new variant of kansei engineering to enable affective product design of foods
166	1147	Wiacek	Claudia	Pulsed light treatment of Salmonella and Yersinia inoculated pork skin and meat
167	981	Williner	María Rosa	Saturated fatty acid and trans fatty acid in rice wafers covered with chocolate. Compliance with Argentinian legislation.
168	123	Wong	Chen Wai	Enzymatic processing and spray drying of Sapodilla ( <i>Manilkara zapota</i> ) powder
169	1448	Wong	Adeline Ik Chian	The Influence of Disease Occurrence on Food and Diet-related Attitudes
170	807	Wongsa	Prinya	NMR-based metabolite fingerprinting and multivariate analysis of rice ( <i>Oryza sativa</i> L.)
171	808	Wongsa	Prinya	Characterization and Quantification of Anthocyanins in Thai colored rice ( <i>Oryza sativa</i> L.) by using UHPLC-QqQ-MS/MS
172	802	Wu	Ziyun	Discovery of anti-aging factors from nutrients and phytochemicals from edible plants guided by a high throughput screening assay based on yeast chronological lifespan
173	1518	Wu	Shaowei	Effects of ultrasonic treatment on structure and bioactivities of the purified bioactive polysaccharide from <i>Abrus cantoniensis</i>
174	1153	Xanthakis	Epameinondas	Microwave Assisted Blanching and Novel Freezing Methods of Fruits
175	1420	Xiong	Youling	Remarkable surface property enhancement of legume proteins with irreversibly altered tertiary and quaternary structures via protonation and deprotonation
176	285	Yamaguchi	Akihiro	Enrichment of the taste of <i>Aronia melanocarpa</i> through citric fermentation with <i>Aspergillus awamori</i>
177	286	Yamaguchi	Akihiro	Microbial diversity and functional assessments on white bamboo
178	941	YILDIRIM	ASLI	Changes in Olive Oil Composition During Malaxation
179	1244	Yildiz	Semanur	Pulsed Electric Field (PEF) Processing for Microbial Safety of Strawberry Juice
180	1141	Yin	Hsin-Yi	Developing a sandwich ELISA for detecting the major kiwi allergen- Act d 5
181	433	Youn	Kwang-sup	Effect of Roasting Conditions on Quality Characteristics of Aromatic Brown Rice Tea
182	431	Youn	Kwang-sup	Sensory Evaluation and Consumer Acceptance of Aromatic Rice Cultivars Among Korean and South-East Asian Consumers
183	535	Yu	Peigen	Development of a partial least squares-artificial neural network (PLS-ANN) hybrid model for the prediction of consumer liking scores of ready-to-drink green tea beverages
184	865	Yun	Sang-soon	Analytical method for naturally occurring preservatives in cereals
185	633	Yusof	Noor	Effects of Impregnating Selected Substances on Metabolic Heat Output of Baby Spinach Leaves as Measured by Isothermal Calorimetry
186	212	Yusuf	Amina	NUTRITIONAL AND SENSORY PROPERTIES OF NOVEL NON-DAIRY PROBIOTIC YOGHURT FROM PIGEON PEA MILK
187	730	Zainal Abedin	Nur Hanani	Characterization of k-Carrageenan-based Films with Different Oils
188	403	Zapata Montoya	José Edgar	Sensorial and physicochemical effect of sodium reduction on blends with salty taste
189	376	Zecchi	Berta	Modeling osmotic dehydration of tomatoes: Effective diffusion coefficients determination
190	179	Zhang	Guang	The Influence Assessment on Composition Extraction rate of <i>Inonotus obliquus</i> by Extrusion
191	532	Zhang	Jun Long	The evolution of protein structure and water distribution of meat batter under various phase transition temperature
192	1258	Zhang	Zhihang	Evaluation of NaCl diffusion coefficients during ultrasound assisted curing of pork loin under different ultrasonic conditions
193	124	ZHAO	LI	Sensory and microbiological quantity evaluation of fried fish cakes using an electronic nose
194	926	Zhou Wei	Duan	Effect of Vacuum Pre-cooling Treatment on Storage Quality of Mango
195	974	Zúñiga	Pamela	Ohmic heating/vacuum treatments and cooled storage effect on polyphenols retention of osmodehydrated apples (cv. Fuji).
196	1279	Zuniga-Hansen	Maria Elvira	Effect of Solvent Concentration in the Extraction of Polyphenol Compounds from Artichoke Agro-Industrial Discards

**Food Supply Chain and Distribution Systems**

197 528	Alam	S. M. Nazmul	Safeguarding Safety and quality in shrimp distribution channel
198 980	Ariffin	Siti Hajar	Leaf Injuries and their Effects towards Shelf Life and Quality of Spinach
199 1074	Chung	Hyeseung	Production of Bacterial Cellulose from Various Fruit Juices with Acetate Buffer
200 790	El-Nemr	Israa	Assessment of Food Safety Practices in the Major Produce Market in Doha, Qatar
201 838	Franca	Adriana	Discrimination of coffees from different geographical origins by fluorescence spectroscopy
202 957	Gómez-Limia	Lucía	Proximal composition of the European eel ( <i>Anguilla anguilla</i> )
203 890	Hwang	In Min	Mineral Characteristics Analysis of South Korea and China Cabbage Kimchi by ICP-MS and ICP-OES
204 1471	Ireland	Mary	An investigation into the impact of corrugated case base design on box compression strength
205 1473	Ireland	Mary	An investigation of factors affecting the respiration rate of mushrooms
206 1468	Ireland	Mary	Investigation into the viability of Reusing Die Cut Cases for supply of carton board from a Packaging Converter to a Packer Filler
207 666	Joshi	Kompal	Predicting Quality attributes of Strawberry packed under Modified Atmosphere throughout the Cold Chain
208 1221	Jung	Heeyong	Changes in colour and enzymatic activities involved in the browning of the 'Dejima' potato after storage and minimal processing
209 426	Kim	Byeong-Sam	Extending storability of ginger by nano vapor humidification
210 1222	NAREAIN	NARENDRA	Bioproduction of aroma compounds using side-stream of soursop fruit
211 1227	Nunes	Maria Lúcia	Evaluation of aromatic and sensory potential of isolated yeasts from Passion Fruit ( <i>Passiflora edulis</i> )
212 515	Porcu	Ornella	Comparing Quality Nutrition of Commercial Fruit Flours
213 1174	Ramalhosa	Elsa	Pão Transmontano: the use of physicochemical characterization and chemometrics in order to achieve the PGI certification
214 904	Reid	Rachael	The microbiology of beef carcasses during chilling
215 1493	Rezaei	Shabnam	An investigation of the effect of storage temperature on proteolysis, sensory and textural properties of traditional tin-packed Lighvan sheep's yogurt
216 183	Sanz	Pedro D.	Impact of Magnetic Freezing in the physicochemical and functional properties of Egg White and Yolk
217 920	Taoukis	Petros	TTI smart labels for monitoring histamine formation in seafood
218 1378	Zhang	Yinglei	The Research on Vinegar Beverage Made of Germinated Black Rice and Black Soybean( <i>Glycinemax (L.) merr</i> )
219 453	Zhou	Xiujuan	Differentially Characteristic Analysis in Expression and Function of two Homologous Salmonella Serogroup C1 Specific Genes

**Wednesday:**

**Future Foods**

Board #	Paper #	Surname	Firstname	Poster Title
1	1517	Alonso Miravalles	Loreto	Comparative study of different isolation techniques for dairy phospholipids and sphingolipids from buttermilk and subsequent chromatographic characterization by HPLC-ELSD
2	220	Amonsou	Eric	Protein-polysaccharide complexes for improved emulsion stability and microencapsulation: an opportunity for the utilisation of neglected African leguminous food proteins
3	1282	Arancibia	Carla	Effect of ultrafiltration condition on physical properties of quinoa proteins: focus on flow rate and pH of process
4	687	Araujo Berni	Paulo Roberto	Non-conventional tropical fruits Acerola ( <i>Malpighia emarginata</i> ), Dovyalis ( <i>Dovyalis abyssinica</i> ) and Abrico-da-praia ( <i>Mimmosops commersonii</i> ) are rich sources of provitamin A with high bioaccessibility and absorption by caco-2 cells culture
5	639	Ariyaprakai	Suwimon	Formation and stability study of flavor oil emulsions stabilized by polyglycerol esters and by sucrose esters
6	872	Ayano	Adeola	Genetic Variation in Physical Characteristics and Amino Acid Composition of Bambara Nut [ <i>Vigna Subterrea (L.) Verdc</i> ]
7	311	Balogun	Mutiat	EFFECT OF FORTIFICATION ON THE CHEMICAL AND SENSORY PROPERTIES OF TIGERNUT DRINK (KUNUN-AYA)
8	448	Bamidele	Oluwaseun	Encapsulation of Ascorbyl Palmitate in Maize Starch by Spray Drying
9	158	bhatia	sunny	Studies on High Velocity Hot Air Drying Characteristics of Potato ( <i>Solanum tuberosum L.</i> ) Cubes.
10	571	Bußler	Sara	Wet processing of edible insects: Impact of extraction conditions on yield, composition and structure of soluble proteins from <i>Tenebrio molitor</i>
11	629	CARVALHO	LUCIA MARIA JAEGER	Nutritional composition of pumpkin ( <i>C. moschata</i> ) flours: An experimental study
12	686	Chasquibol	Nancy	Evaluation of the antioxidant activity of Andean potatoes extracts on the oxidative stability of sacha inchi oil ( <i>Plukenetia huayllabambana</i> )
13	1401	Cheung	Peter C.k.	Evaluation of mushroom cell wall polysaccharides as future prebiotics
14	296	Chiang	Wen-dee	Purification and identification of peptides with phagocytosis activity of macrophages and neutrophils derived from pepsin-soy protein hydrolysate
15	1507	Chiang	Wen-dee	Purification and identification of dipeptidyl peptidase-IV (DPP-IV) inhibitory peptides from protein hydrolysates
16	12	Chinma	Chiemela	Amino acid profile, protein digestibility, antioxidant and functional properties of protein concentrate of local varieties (Kwandala, Yardass, Jeep and Jamila) of rice bran from Nigeria
17	1391	Chuah	Ai Mey	Effect of processing and lecithin type on the solubility enhancement of tetrahydrocurcumin
18	1345	Chun	Cui	Effect of Pancreatin on the Biochemical Characteristics of Chinese Soy Sauce
19	1202	Colomeu	Talita	Effect of aqueous extract from <i>Passiflora alata</i> Curtis and Vitexin / Isoorientin compounds in the treatment of NOD mice lymphocytes (non-obese diabetic)
20	1200	Colomeu	Talita	Antioxidant property aqueous leaf extract of <i>Passiflora alata</i> Curtis in the treatment of diabetes mellitus in NOD mouse (non-obese diabetic)
21	335	Emmambux	M Naushad	Amylose-lipid nano-materials in food systems: functionality and nutritional implications
22	1510	Ezzatpanah	Hamid	Lipid- components of flax, perilla and basil seeds cultivated in Iran:
23	1201	Figueiredo	Daniella	Effect of aqueous leaf extract <i>Passiflora alata</i> Curtis and isolated compounds (catechin and rutin) in the proliferation, apoptosis and cell cycle of activated lymphocytes from NOD Shilt/J mice (non-obese diabetic) "in vitro"
24	1199	Figueiredo	Daniella	Identification of compounds in aqueous leaf extract of <i>Passiflora alata</i> Curtis and its effect on inflammatory infiltrate and insulin+ cells on pancreatic islets of NOD mice (non-obese diabetic)
25	815	Go	Gwang-woong	Betulinic acid inhibited SREBP1c mediated de novo lipogenesis followed by reduction of lipid accumulation in 3T3-L1 differentiated adipocytes
26	966	Gonzalez	Adrian	Separation of quinoa ( <i>Chenopodium quinoa</i> Willd.) protein hydrolysate by electro dialysis with ultrafiltration membranes
27	206	Han	Kyutae	Structural characteristics of amylose and amylopectin in ultrasound-treated high-amylose corn starch
28	1028	Harmayani	Eni	Porang ( <i>Amorphophallus onchophyllus</i> ) Glucomannan : Characteristic, Potential Prebiotic, and Its Application On Jelly
29	804	Huc-Mathis	Delphine	Characterization of the surface active properties of a Quillaia extract and its applications in model cakes
30	233	Igene	John	Proximate Composition, Sensory Evaluation and Cost Analysis of Three Forms of Catfish ( <i>Clarias gariepinus</i> ) Balls
31	232	Igene	John	A Study Comparing the Yield, Proximate Composition and Sensory Evaluation of Three Forms of Beef Meatballs
32	1055	Joo	Kyeongseon	Physicochemical properties of rice starches of different cultivars and their use in the production of cyclodextrin
33	1240	Kapusniak	Kamila	Enzyme-resistant potato starch preparations for beverage industry
34	963	Kapusniak	Kamila	Enzyme-resistant potato starch preparations for beverage industry
35	814	Kawaharada	Ritsuko	EPA improved the heart of infants of diabetic mother rats.
36	521	Kim	Eun-mi	Safety evaluation of using powdered <i>Gryllus bimaculatus</i> as a food ingredient
37	1096	Kim	Kyong Su	Phytochemical Screening and Antioxidant Activities of Mangosteen ( <i>Garcinia mangostana</i> ) and Seashore Mangosteen ( <i>Garcinia hombroniana</i> )
38	1097	Kim	Gun-Hee	Screening for anti-pancreatic lipase properties of 21 traditional medicinal plants
39	1439	Kim	Suna	Red paprika ( <i>Capsicum annum L.</i> ) and its main carotenoids, capsanthin and $\beta$ -carotene, prevent hydrogen peroxide-induced inhibition of gap-junction intercellular communication
40	94	Kim	Yong-Ro	Influence of DP26 cycloamylose on the solubility and stability of $\beta$ -carotene

41	631	Kudanga	Tukayi	Chemo-enzymatic Modification of Bambara and Cowpea Proteins for Improved Hydrogel Properties
42	341	Lamparski	Grzegorz	Sensory characteristics of selected commercial plant-based protein-rich products
43	1088	Lannes	Suzana	Antioxidant profile of chocolates enriched with lyophilized <i>Vitis vinifera</i>
44	986	Lavoisier	Anaïs	Native starch granules swelling in a protein network formed by cold gelation
45	112	Lee	Je-Hyuk	Study on the anti-oxidative properties of <i>Sargassum</i> sp. used for seaweed salads in Korea
46	113	Lee	Je-Hyuk	Evaluation of anti-oxidant and anti-inflammatory activity of R-phycoerythrin isolated from seaweeds
47	207	Lee	Huimin	Starch digestion properties of amylosucrase-modified waxy starch–fatty acid complex
48	27	Lemos Sainz	Ricardo	SENSORIAL ACCEPTANCE OF MIXED NECTARS WITH FRUITS AND UNCONVENTIONAL PARTS OF VEGETABLES WITH USE OF STEVIA SWEETENER
49	862	Liu	Shu-tao	Fabrication and characterization of the nano-composite from octopus scraps protein hydrolysate chelated with calcium
50	392	Lopez Baron	Francy Nataly	Plant proteins mitigate in vitro wheat starch digestibility
51	1327	Lu	John	Characterization of starch morphology, composition and physicochemical properties in high protein peas
52	323	Lugo	Olivia	Stability Prediction Using a Central Rotatable Design of a Blue Pigment Extracted From <i>Stomolophus meleagris</i> Jellyfish
53	257	Martin Diana	Ana Belen	Development of a healthy snack through the inclusion of carob byproducts as ingredient
54	1037	Matia-Merino	Lara	Starch and Plant Extracts Interactions
55	269	Medrano	Alejandra	Nanotechnology approach for antioxidant hydrolysates delivery
56	274	Medrano	Alejandra	Bioactive peptides from $\alpha$ -lactalbumin isolate
57	1373	Miao	Song	Enhanced cell uptake of encapsulated bioactive nutrients in structured emulsions: influence of droplet size
58	1208	Miao	Song	Flavor release from spray-dried amorphous matrix: effects of lactose content and water plasticization
59	1494	Mokrane	Hind	Functional properties of sorghum flour and sorghum kafirin from Algerian white sorghum ( <i>Sorghum bicolor</i> (L.) Moench).
60	646	Mokrane	Hind	Assessment of Algerian pearl millet protein quality [ <i>Pennisetum glaucum</i> (L.) R. Br) Moench] using amino acid analysis and in-vitro pepsin digestibility
61	1300	Moya-Hernández	Araceli	Hypoglycemic effect of <i>Cucurbita ficifolia</i> Bouché and their genetic diversity by using AFLP markers
62	1041	Mu	Tai-hua	New strategies for processing technology of potato staple food—A review
63	1271	Omoarukhe	Esereosa	Sensory Profiles and Consumer Preference of Sweetened Roselle Beverages
64	479	Opazo Navarrete	Mauricio	Effect of pre-treatment on in vitro gastric digestion of quinoa protein obtained by wet and dry fractionation
65	191	Park	Hye-jin	Immune enhancing activity of <i>Cordyceps militaris</i> fermented with probiotics in vitro and in vivo
66	908	park	CM	Chrysoeriol exhibits anti-invasive activity through the modulation of cadherin switch and matrix metalloproteinase-9 in Huh-7 human hepatocellular carcinoma cells
67	1077	Park	Jiwoon	High-yield production of cycloamylose from high amylose starch
68	742	Petrón	María Jesús	Evaluation of the potential effect of tomato extracts on color and microbial stability of lamb steaks.
69	743	Petrón	María Jesús	Food by-products as potential preservers of raw lamb patties stored in MAP
70	741	Petrón	María Jesús	In vitro antioxidant activity and bioactive components of by-product extracts (pomegranate, tomato, grape and olive pomace)
71	740	Petrón	María Jesús	In vitro antioxidant activity and bioactive components of tomato extracts
72	459	Phongthai	Suphat	Influences of In Vitro Gastrointestinal Digestion and Ultrafiltration on Antioxidant Activities of Rice Bran Protein Hydrolysates
73	1238	Porcu	Ornella	New sweet potato cultivars: color profile and vitamin C content
74	1237	Porcu	Ornella	Evaluation of Instrumental Parameters of Color in Commercial Fruit Flour
75	1286	Rambli	Masmunira	Nutritional and rheological properties of underutilised shellfish (mollusc), Limpet ( <i>Patella Vulgata</i> )
76	284	Ratanasumawong	Savitree	Effect of mixture flour from various Thai rice varieties on the cooking quality and texture of gluten-free salted noodles
77	1105	Rehder	Alina	Solubility of rapeseed protein for future food application
78	642	Rettore	Anna	Functional Characterisation and Protein Extraction from Cricket Flour
79	912	Rodríguez Solana	Raquel	Mediterranean wild edible plants as dietary sources of antioxidants and enzyme inhibitory compounds
80	245	Rupasinghe	H.P. Vasantha	Health Promoting Properties of Plant-Food Flavonoids
81	1325	Sagnelli	Domenico	Health-promoting effect of ancient and genetically modified barley lines
82	1209	Schumacher	Nayara	Identification and characterization of the aqueous leaves extract of <i>Eugenia uniflora</i> and its effect on type 1 diabetes in NOD mice (non-obese diabetic)
83	1210	Schumacher	Nayara	Comparison of antioxidant activity of aqueous, ethanol, methanol/acetone extracts of <i>Eugenia uniflora</i> leaves and the effects of the aqueous extract after chronic consumption on the incidence of type 1 diabetes in NOD mice (non-obese diabetic)
84	803	Shannon	Emer	Optimisation of Fucoxanthin Extraction from Irish Brown Seaweeds by Response Surface Methodology
85	208	Shen	Szu-Chuan	Caffeic acid alleviates Alzheimer's disease pathogenesis via improving cerebral neuronal signaling and synaptic plasticity in high fat-diet induced hyperinsulinemic rats
86	259	Shin	Jung-Kue	Quality Properties of Taro ( <i>Colocasia esculenta</i> L. Schott) Matang (Deep-fried Sugar Glazed Sweet Taro) Depending on Types of Starch
87	1117	Siwela	Muthulisi	Effect of modification on the functional and thermal properties of starch isolated from provitamin A-biofortified maize grain
88	155	Sun	Ai-dong	Direct Acylation of Cyanidin-3-Glucoside with Lauric Acid in Blueberry and Its Stability Analysis
89	1427	Sung	Mi Jeong	The effect of Limonin on osteoblastogenesis and ovariectomy-induced bone loss
90	1290	Taleon	Victor	Retention of total carotenoids in biofortified cassava in Democratic Republic of Congo.
91	415	Tan	Siong	Enzymes for Canola Protein Extraction
92	537	Thanataweetrum	Nawarat	Characteristics of coconut proteins in coconut skimmed milk and their hydrolysates
93	937	Tsai	Wen-che	Developing a new natural red colorant powder from red dragon fruit ( <i>Hylocereus polyrhizus</i> ) using a spray-drying process
94	464	Weng	Chia-jui	Assessment of anti-inflammatory potential of chrysin and a water extract of orchid flower in lipopolysaccharide-stimulated RAW 264.7 cells
95	1023	Wolf	Bettina	Spinach lipid extract as a natural alternative flow enhancer for fat suspensions
96	1498	Wong	Adeline Ik Chian	Synergistic Inhibition Activity of Dracoflavan B and Tea Catechins on $\alpha$ -Amylase
97	1111	Wong	Adeline Ik Chian	Neuroeconomic Pricing of Quercetin Bread: A Pilot Study
98	944	YILDIRIM	ASLI	Fortification of Gluten-Free Bakery Products with Functional Ingredients
99	127	Zeece	Michael	In-vitro Digestibility of Cricket Protein

#### Societal Challenges in Nutrition and Health

100	1030	Amigo-Benavent	Miryam	In vitro and ex vivo evaluation of the antioxidant capacity of milk whey protein concentrate and its hydrolysed derivative using oxygen radical absorbance capacity (ORAC) and cell antioxidant protection in erythrocytes (CAP-e) assays
101	676	Aslan	Jiyan	Identification of The Dietary Supplement Consumption Status and Knowledge of Nutrition and Dietetics Students
102	678	Aslan	Jiyan	The Consumption of Sugary Foods By 19-22 Year-Old-Young Adults
103	24	Ataye Salehi	Esmaeil	Effect of Ultrasound and Soy Flour on Quality of Deep Fat-Fried Chicken Nuggets
104	1094	Auh	Joong-hyuck	Metabolomic screening of alpha-glucosidase inhibitory compounds in supercritical carbon dioxide extracts from <i>Pimpinella brachycarpa</i>
105	962	Brandenburger	Sonja	Nutricosmetics – a market assessment
106	504	Budu	Agnes Simpson	Knowledge and usage of food commodities perceived to have nutraceutical properties by Ghanaians: a case study of urban and peri-urban communities
107	608	Caetano-Silva	Maria Elisa	Obtaining of iron-whey peptides complexes and evaluating of iron uptake using Caco-2 cells culture
108	1014	Cha	Youn-Soo	Korean Fermented Soy Sauce Modulate sodium channels in HK-2 Cells



109 638	Chang	Wei-Tang	Rutin and gallic acid improves mitochondrial functions by activating mitochondrial biogenesis, fusion, fission, and mitophagy
110 1026	Chang	Heng-Wei	Effect of Black Garlic Extracts on Male Reproductive Function of Rats in Streptozotocin-Nicotinamide Induced Diabetes
111 782	Chang	Heng-Wei	The Effects of Vitellaria paradoxa Nut Extract on Osteoarthritis in Meniscal/Ligamentous Injury of Obesity-Induced Rat
112 861	Chen	Chien-yin	Corn kernel intervention affects the intestinal microbiota and defecation situation
113 138	Youn-Ok	Youn-Ok	Dietary Intake and Major Food sources of vitamin B12 in Korean Adults
114 164	Chou	Pao-Chia	Effect of dietary supplementation of 25-Hydroxyvitamin D3 on phagocyte functions of hens
115 1269	Cui	Steve	New Approaches to Incorporate Canadian Pulse Ingredients into Staple Foods for the Chinese Markets
116 400	Da Silva	Jessica Carolina	Determination of sodium content in preparations of rice, beans and meat served in public kindergarten schools (EMEI's) of Northern region in Campinas, SP - Brazil
117 327	Dag	Damla	Characterization of Green Tea Extract Loaded Liposomes
118 1310	Dos Santos	Tamires	BREASTFEEDING AND COMPLEMENTARY FEEDING
119 850	Garcia-Gonzalez	Natalia	Effect of ewe's milk-yogurt consumption on lipid profile in control subjects
120 408	Gleeson	John	Overcoming low intestinal transport of a food-derived bioactive peptide, Ile-Pro-Pro: Sodium caprate as a transport enhancer
121 344	Han	Gi Dong	Methanol/Chloroform fraction from Ethyl acetate extracts of persimmon reduced forskolin-induced pigmentation in melanoma cells
122 342	Han	Gi Dong	Anti-obesity effects of fermented persimmon extracts in 3T3-L1 cells
123 343	Han	Gi Dong	Inhibitory effects of sigumjang water-soluble extract on adipogenesis and lipogenesis during 3T3-L1 differentiation
124 1410	Hashempour-baltork	Fataneh	Flaxseed health benefits and its role in food fortification
125 338	Hashmi	Salman	Microencapsulation of powdered Ajwa Khajoor and its therapeutic use in heart disease
126 625	Huang	Da Wei	Investigations on breakfast habits of primary school children and counseling demonstration for healthy diet claims nearby Taipei City Hospital Zhongxiao Branch
127 423	Huang	Da Wei	In vitro study of passion fruit pericarp on antioxidant activity and $\alpha$ -glucosidase inhibitory
128 445	Huang	Yu-chu	Ameliorative effect of Ruellia tuberosa L. on insulin resistance and lipid accumulation in tumor necrosis factor $\alpha$ plus oleic acid-treated mouse hepatocytes
129 656	Huang	Yu-chu	Fractions from Ruellia tuberosa L. enhance glucose uptake through alleviating insulin resistance and inflammation in Tumor necrosis factor $\alpha$ -treated mouse hepatocytes.
130 1071	Im	Sungbin	Ameliorative Effect of Blackcurrant (Ribes nigrum L.) Extract on Metabolic Syndrome Related Cognitive Impairment in Male C57BL/6 Mouse Model
131 899	Im	Sungbin	Ameliorative Effect of Blackcurrant (Ribes nigrum L.) Extract on Metabolic Syndrome Related Cognitive Impairment in Male C57BL/6 Mouse Model
132 1470	Jahandideh	Forough	Egg white hydrolysate positively affects insulin signaling in adipocytes
133 162	Jankovic	Marijana	The Effect of Anthocyanin-rich Maize Flour on Phenolic Compounds Content, and the Textural and Sensory Properties of Composite Bread
134 1	Jing	Hao	Processing technology and antioxidant activity of black garlic
135 552	Jo	Yang Hee	Anti-obesity effect of a major isoflavonoid of Cudrania tricuspidata fruits in high-fat diet-induced obese mice
136 409	Ju	Jihyeung	Glycine max leaf extract possesses antioxidant properties, decreases production of inflammatory mediators in murine macrophages, and inhibit the growth, migration, and adhesion in human cancer cells
137 451	Jung	Hee Ah	Enhanced Permeability of (-)-Epigallocatechin-3-gallate by piperine in Caco-2 cell monolayers.
138 1182	Kao	Fuh-juin	Effect of germination on bioactive compounds, antioxidant ability, in vitro hypoglycemic activity and AGEs formation inhibitory activity in pigeon pea (Cajanus cajan L.)
139 49	KARIM	OLAYINKA	Physicochemical Properties and Consumer Acceptability of Gari (a Fermented Cassava Product) Substituted with Grain Amaranth (Amaranthus cruentus) Flour
140 429	Karklina	Daina	Physical and sensory properties of wheat bread with immature hull-less barley additive
141 604	Kautola	Helena	Proper Food for the Older People - A Survey Study
142 118	Kim	Hye Kyung	Hypoglycemic and hypolipidemic effect of Opuntia ficus-indica var. Saboten in type 2 diabetic db/db mice
143 430	Kim	MyungWha	Effects of Bitter Melon powder on hepatic antioxidative enzyme levels in streptozotocin induced diabetic rats
144 1435	Kim	In-Ho	Effect of $\alpha$ -Lipoic Acid on 3T3-L1 Preadipocytes and Adipocytes in Leptin Metabolic Pathway
145 272	Kolawole	Fausat	Assessment of Chemical Properties and Consumer Acceptability of Fortified Maize Based Fermented Gruel, "Agidi"
146 271	Kolawole	Fausat	ACCEPTABILITY AND QUALITY EVALUATION OF MORINGA FORTIFIED MAIZE-WHEAT CAKES
147 1008	Kong	Zwe-Ling	Efficacy of Shea Nut Oil Extract in a rat model of Knee Osteoarthritis
148 1024	Kong	Zwe-Ling	Effects of Velvet Antler Ethanol Extract on Male Reproductive Function in High-Fat Diet-induced Obese Rat
149 434	Lee	Daekun	Inhibitory Effect of Caffeic Acid Phenethyl on Adipocyte Differentiation through Regulation of Reactive Oxygen Species in 3T3-L1 Cell Model.
150 457	Lee	Sulhee	Effect of water-soluble propolis on the ethanol-induced hangover in rats
151 538	Lee	Kwangwon	Plantamajoside from Plantago asiatica decreases endothelial cell dysfunction by glyceraldehyde-induced advanced glycation endproducts via MAPK/NF- $\kappa$ B
152 785	lee	nam taek	Wheat allergens by themselves are not deciding factors for allergy
153 428	Li	Yao Olive	Production of rice fortified with reconstituted, extruded rice grains stabilized by controlled internal gelation of Ca-alginate
154 588	Liao	Hongmei	Combined effect of thermosonication and nisin to reduce natural microorganisms in fresh apple juice
155 994	Lin	Chia-yu	The inhibitory effect of adlay oil nanoemulsion on melanin production in B16F10 melanoma cells
156 1063	Lin	Chia-yu	Effect of Ruellia tuberosa L. on hepatic steatosis and inflammation in STZ plus high-fat diet-induced T2DM with NAFLD rats
157 446	Lin	Chia-yu	Alleviative effect of Ruellia tuberosa L. on hyperlipidemia and hepatic lipid accumulation in STZ plus high-fat diet-induced T2DM with NAFLD rat model
158 801	Lu	Mei-Ling	Comparison of the Nutritional and Functional Composition between Cooked Germinated Brown Rice and Brown Rice
159 1219	Mahfouz	Rana	Evaluation of Food Security, Eating Behavior and Awareness of Low Socioeconomic Lebanese Women Living in Akkar
160 1073	Mc Kinley	Ciara	To investigate the antioxidant potential of DL-Selenomethionine in vitro and effects on lactate dehydrogenase release ex vivo for oral formulation development.
161 654	Moineau-Jean	Andreanne	Impact of the protein concentration process (ultrafiltration or centrifugation) on viable counts of probiotics during storage of Greek-style yogurt
162 1467	Morales-de La Peña	Mariana	Effects of high intensity pulsed electric fields on phenolic and carotenoid compounds in fruit juice-milk beverages
163 913	Nakamura	Akio	Myocardial protection by fish oil on infants of diabetic mothers
164 1218	Nayak	Aditya	Amorphous curcumin stabilized oil in water emulsion: Physico chemical characterization
165 1264	Oliveira	Wellington	Folic acid thermal stability
166 175	Osundahunsi	Oluwatooyin Faramade	POTENTIALS OF EXTRUDED QUALITY PROTEIN MAIZE-SOYBEAN PROTEIN CONCENTRATE COMPLEMENTARY MEAL IN THE TREATMENT OF PROTEIN-ENERGY MALNUTRITION
167 180	Panyod	Suraphan	Anti-alcoholic steatosis activity of allicin through gut-liver axis in mice
168 1166	Ramalhosa	Elsa	Antioxidant activity of indigenous yeasts isolated during the fermentation of table olives from Northeast of Portugal
169 619	Ramdath	Dan	Formulation of mixed meals with whole lentil puree instead of instant potato results in a lower glycemic response in human volunteers
170 143	RAMIREZ	CRISTIAN	Effect of chewing process and cooking time on particle size and in vitro glucose release of navy beans
171 1293	Salazar Pressler	Alejandro	Chia Seeds (Salvia hispanica L) Source of Proteins and Essential Amino Acids
172 1295	Salazar Pressler	Alejandro	Nutraceutical Effect of Chia Seeds (Salvia hispanica L) on Vitamin A Deficiency
173 1367	Santurino	Cristina	Assessment of composition of polar lipids (phospho- and sphingolipids) in a naturally enriched omega-3 cheese
174 712	Shih	Chun-Kuang	Preventive Effect of Djulis (Chenopodium Formosanum) on Colon Carcinogenesis in Rats via Modulating Oxidative Stress, Cell Proliferation and Apoptosis
175 714	Shih	Chun-Kuang	Effects of Foxtail Millet (Setaria italica) on DMH-Induced Colon Carcinogenesis in F344 Rats
176 1112	Sinsawasdi	Valeeratana	Preference for Flavored Milk and Sweeten Drinkable Yoghurt Packaging of 10 – 12 Year-old Primary School Students in Bangkok
177 291	Sipahli	Shivon	Stability and degradation kinetics of crude anthocyanin extracts from H. sabdariffa
178 577	Tsai	Wen-che	Effects of Koelreuteria henryi Dummer flowers on protecting H2O2-induced oxidative damage in L929 cells
179 1007	Tseng	I-Hsin	The Geriatric Nutritional Risk Index Associated with Muscle Mass in Hemodialysis Patients

180	1442	Ventura	Marta	Combination of ICP-MS with chemometrics analysis to identify Iodine and Selenium contents in consumed Portuguese foods
181	1478	Verardo	Vito	Establishment of the extraction method for the determination of oligomeric proanthocyanidins in guava leaves
182	1489	Villalobos-Carvajal	Ricardo	Effect of incorporation of microencapsulated Lactobacillus casei 01 on physicochemical and sensorial white bread properties
183	578	Voza	Giuliana	OPTIMISATION OF THE ENCAPSULATION EFFICIENCY OF SELENOMETHIONINE LOADED CHITOSAN ZEIN NANOPARTICLES
184	33	Waisundara	Viduranga	Evaluation of the Antioxidant and Starch Hydrolase Inhibitory Effects of a Traditional Sri Lankan Beverage ('Paspanguwa') Consisting of 5 Spices
185	141	Waisundara	Viduranga	Stability of the Antioxidant and Starch Hydrolase Inhibitory Activities of 5 Sri Lankan Fruits Subjected to Pancreatic and Duodenal Digestion
186	19	Waisundara	Viduranga	Evaluation of the Changes of Functional and Flow Properties of Six South Asian Starches under Two Common Temperatures of Storage and Consumption
187	8	Wang	Chin-Kun	The effect of Burdock complex supplement on Helicobacter pylori infection and its mechanism
188	278	Wang	Juan	Soluble dietary fiber from Bananas and its laxative effects on mice
189	475	Wang	Fang	Observation of cell structure and GABA analysis of rice with high embryo rate
190	1272	Wang	Qi	A novel microencapsulation method for protecting probiotic bacteria during spray drying
191	757	Wang	Zhuanhua	The protective effect of Recombinant Buckwheat Trypsin Inhibitor in a Caenorhabditis elegans Model of $\beta$ -amyloid Peptide Toxicity
192	1080	Wu	Chi-Hao	The inhibitory effect of quercetin on PGF $2\alpha$ -induced uterine contraction
193	533	YANG	Shwu Huey	Ratio of Dietary n-6/n-3 Fatty Acids—Independent Determinants of Muscle Mass—in Hemodialysis Patients with Diabetes
194	219	Yen	Gow-Chin	Hypouricemic effect of Hsian-tsao (Mesona procumbens Hemsl.) via modulation of xanthine oxidase activity
195	1354	Zhao	Zhengang	Antioxidant/antihyperglycemic attribute of sugarcane (Saccharum officinarum L.) rind phenolics
196	476	Zhi Siang	Toh	Phenolic Group on A-ring is Key for Dracoflavan B as a Selective Noncompetitive Inhibitor of $\alpha$ -Amylase
197	1440	Zychowski	Lisa	Controlling the Crystallisation Behaviour of Phytosterols in Functional Dairy Systems

**Thursday:**

**Food Sustainability**

Board #	Paper #	Surname	Firstname		
	1	1304	Abirached	Cecilia	Study of the emulsifying properties of milk whey concentrate obtained by ultrafiltration for potential use in the formulation of ice cream
	2	1329	ALDACO	RUBEN	Food production and consumption strategies for climate change mitigation
	3	243	Bolina	Iara Camila de Almeida	Chemical Composition of Macauba Brans (Acrocomia aculeata) and its Potential as Source of Biocomponents
	4	1375	Bonekamp	Ben	Circular Design of Brewers Spent Grain Bread
	5	1381	Butler	Thomas J.	Computational investigation into the antimicrobial activity of Ovotransferrin and identification of Small Molecular Affinity Ligands (SMALs) for bioseparation and stabilisation.
	6	534	Candogan	Kezban	Adding Value to Mechanically Deboned Chicken Meat by Drying
	7	886	Cha	Yong-jun	Potential of soy sauce residue as a high valuable resource for soy flavorings
	8	1426	Cha	Yong-jun	Potential of soy sauce residue as a high valuable resource for soy flavorings
	9	751	Chávez-Jáuregui	Rosa N.	Physicochemical parameters and antioxidant compounds in organic Cucurbita flowers as a new food product for Puerto Rico.
	10	718	Chen	Ting-Yi	Characterisation of the proteins and bioactive peptides from mackerel steaming juice (Scomber australasicus)
	11	1491	Cunhaneves	Adriana	Angiotensin converting enzyme and dipeptidase IV inhibitory, and antioxidant activities of salmon gelatin derived peptides.
	12	1301	Da Silva A.P.	Maria Aparecida	Volatile and aroma profiles of grape (Vitis spp.) seed oils extracted by cold pressing from Brazilian agro-industrial wastes
	13	1424	Davis	Erin	Microwave extraction of phenolic compounds and pectic polysaccharides from North American cranberry (Vaccinium macrocarpon) cell wall material using a two-step extraction method
	14	76	De Roode	Matthew	Chicory root fibre – From by-product to food ingredient
	15	701	De Souza Martins	Glendara	Phosphate and calcium effects on the heat-denaturation of whey proteins and on the fouling mass deposited onto the surface of a heat exchanger surface.
	16	160	Del Mastro	Nelida	Plant protein foods and ionizing radiation treatment
	17	375	DUARTE CORRÊA	ANGELITA	Acerola bagasse lyophilized methanol extract: antioxidant and hepatoprotective activity in vivo
	18	237	Dueik	Verónica	Novel approach for giving value to agro industrial wastes through the production of valuable ingredients for the food industry
	19	493	Elijah	Aniekpeno	Screening for genetically modified maize in raw and processed foods sold commercially in Southern Nigeria boarder States
	20	79	Ezekiel	Olufunke	Simultaneous Saccharification and Cultivation of Candida utilis on Cassava Peel
	21	984	fan	Mengyuan	The Effectiveness of Reused and Reclaimed Cleaning Solutions for Clean-In-Place (CIP) Operations
	22	186	Fitzpatrick	John	Environmental sustainability of food production and processing: The broader society socio-economic dimension
	23	468	Frias	Jesus	The potential of Macaúba fruits (Acrocomia aculeata) under the perspective of functional food production and environmental sustainability
	24	391	González Ortega	Rodrigo	Analysis of low molecular weight compounds with bioactive properties in bovine and porcine organ tissues and thaw drip and cook-out from beef
	25	1224	Groß	Frauke	Modelling and simulation of food production processes using Java and reference nets
	26	636	Guo	Yurong	Innovation and practice of separating pre-pressing technology and whole apple utilization
	27	1103	Herman	Christelle	Influence of the operating conditions of the drying of Amazonian cocoa beans on the drying kinetics and the polyphenol content of the beans
	28	828	Hogan	Paul	Investigation of Surface Roughness of Stainless Steel Equipment Surfaces used in the Dairy Processing Industry, and its Effect on Fouling and Cleanability.
	2	28	Holliday	Darryl	Antimicrobial Properties of Black Seed Oil in Various Bioplastic Packaging
	3	992	Huang	Jen-Yi	Effect of external geometry of impinging jet nozzle on the cohesive removal of fouling layers
	4	895	Ibironke	Samson Ishola	Preparation and Nutritional Study of Breakfast Foods Developed from Animal Polypeptide, Crayfish (euastacus spp) and Maize (Zea mays)
	5	703	Ibironke	Samson Ishola	Production of Soy Cheese from Vegetable Protein Using Different Coagulants
	6	363	Jasutiene	Ina	The Potential Use of Berry Juice and Press Cake Extract as Functional Ingredients in Dairy Products
	7	1127	Krokida	Magdalini	Valorization of intermediates and by-products of microalgae biorefineries: An overview
	8	460	Lee	Sulhee	Multilocus sequence typing of Lactobacillus brevis and Leuconostoc mesenteroides strains
	9	1193	Lin	Jing-Jen	Utilization of clam essence by-product to produce hepatoprotective food ingredient
	10	1021	Lin	Jing-Jen	Total utilization of freshwater clam by-products for sustainability- using functional food industry as a cyclic model
	11	847	Liyanage	A.L. Chathudina Janitha	Valorisation of waste coconut water via bioconversion into nata-de-coco and extraction and structural characterization of bacterial cellulose nanofibers
	12	770	Mathi	Pius	Utilization of Animal blood from an industrial waste into a low fat sausage ingredient to aid food security and economic gain in Kenya.
	13	435	McGill	Albert	Food Waste by Design - How the present system creates food waste and how its minimization can help alleviate Global Food Insecurity.
	14	432	McGill	Albert	Dealing with Disasters - Developments in the Role of Emergency Feeding Systems
	1	130	Mellem	John	Effect of Simulated Gastrointestinal Digestion on the Phenol Content and in-vitro Antioxidant Capacity of Processed Cowpea (Vigna unguiculata) Cultivars
	2	950	Mercer	Don	Assessment of Good Agricultural Practices in Cocoa and Coffee Farms in Northern Haiti
	3	791	Mezgebo	Gebrehawerya	Compositional and sensory qualities of beef from bulls slaughtered at different ages
	4	413	Morales-Castro	Juliana	Effect of extraction conditions on the rheological behaviour of pectins from Husk Tomato (Physalis ixocarpa Broth) waste
	5	580	Ohlsson	Jonas	Yeast Single Cell Protein Production on Dairy Waste and Mixed Household and Agricultural Waste
	6	840	Oliveira	Leandro	Potential of buriti (Mauritia flexuosa L.f.) processing residues as sources of fiber-rich powders with antioxidant capacity

7	1287	Oliveira	Wellington	Phenolic compounds content in wastes of jabuticaba ( <i>Myrciaria jabuticaba</i> (Vell.) O. Berg) cv. Sabara
8	1330	Patel	Dvijal	Engineering Value-Added Sources to Manage Food Waste Sustainably
9	265	Quinn	Leah	Extraction of Protocatechuic Acid and Sinapinic Acid from oilseed rape and assessment of their potential as functional food ingredients for improved health benefit in the Irish populace
10	1326	Sagnelli	Domenico	Effects of beta-glucan on casted thermoplastic starch films
11	255	Shin	Jung-Kue	Freezing Quality Properties of Taro ( <i>Colocasia esculenta</i> L. Schott) with Guar Gum Content
12	891	Song	Hyeyeon	Effects of the compost produced from Kimchi manufacture by-products on the cultivation of the crop
13	845	Sousa	Rita	Effective utilisation of cassava bio-wastes through integrated process design: A sustainable approach to waste, resource and environmental management in food processing
14	184	Struck	Susanne	Integrating berry pomace into brittle bakery products
15	717	togonu-Bickersteth	Lauretta	Demand and supply in food service operations justifies need for sustainable food supply chain in Nigeria.
16	659	Toledo	Nataly Maria Viva de	Replacement of wheat flour by fruit by-products in cookies: preference test and sensory acceptance aspects
17	1396	Van Wyk	Rudean	Protein composition of Amadumbe ( <i>Colocasia esculenta</i> ) and their antimicrobial properties
18	221	Vieitez	Ignacio	Stabilization of edible vegetable oils using supercritical crude extracts from different herbs
19	280	Villarino	Casiana Blanca	Effects of microwave-vacuum stabilization process on rice bran rancidity indices using response surface methodology
20	601	Warby	Jenna	The protein content and physical characteristics of the stipe waste generated in the production and processing of the commercial mushroom <i>Agaricus bisporus</i> and its added value potential.
21	805	Zacharski	Krzysztof	Analysis of the Environmental Monitoring Programme in an Irish Dairy Plant
22	513	Zapata Montoya	José Edgar	OIL RECOVERY FROM VISCERAS OF TILAPIA ( <i>Oreochromis</i> spp) THROUGH A NEW METHOD HEATING-FREEZING
23	843	Zapata Montoya	José Edgar	Development of Restructured Meat Product (Nuggets) from Heads of Red tilapia ( <i>Oreochromis</i> spp)
24	1252	Zeelie	Leandra	Conventional culturing: selective media competing for the detection of <i>Listeria monocytogenes</i> on foodstuffs
25	333	Zulkifli	Anna	Making ecolabels work: Labelling palm oil products as wildlife-friendly

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26	590	Adebo	Oluwafemi	Bacterial degradation of aflatoxin B1 (AFB1) by <i>Pseudomonas fluorescens</i> and a <i>Staphylococcus</i> sp.
27	969	Adebo	Oluwafemi	Aflatoxin B1 degradation by culture and lysate of a <i>Pontibacter</i> specie
28	777	Adekoya	Ifeoluwa	Incidence and Mycotoxigenic Potentials of Fungi Isolated from some Indigenous Street Vended Snacks in Nigeria
29	236	Ahn	Dong	Effect of irradiation on the degradation of nucleotides in turkey meat
30	1234	Anjos	Virgílio	Quantification of Extra-virgin Olive Oil Adulteration with Soybean Oil: a Comparative Study of NIR, MIR, and Raman Spectroscopy Associated with Chemometric Approaches
31	759	Ayano	Adeola	Microbiological Quality and Safety of Street-Vended Ready-To-Eat Fruit Salads in Ado-Odo Ota Local Government Area of Ogun State, Nigeria
32	544	Banic-Simicic	Jelena	Multiresidual pesticide analysis of fruit and vegetables samples by GC/MS/MS
33	907	Bedi	Jasbir	Tetracyclines, fluoroquinolones and sulfonamides antibiotics in poultry feed, water and eggs using high performance liquid chromatography and evaluation of managerial practices adopted by poultry farmers
34	1308	Bie	Xiaomei	Biocombinatorial Synthesis of Lipopeptides by COM Domain-Mediated Reprogramming of the Plipastatin NRPS Complex
35	1039	Bolton	Declan	Evaluating and improving terminal hygiene practices on broiler farms to prevent <i>Campylobacter</i> cross-contamination between flocks
36	987	Brogly	Maurice	Surface and friction properties of anti-sticky coatings for food processing industry
37	491	Budu	Agnes Simpson	An Assessment of the Microbiological Safety of Peanuts and its By-products from Selected Communities in Ghana
38	622	CARVALHO	LUCIA MARIA JAEGER	Evaluation of starch granules of raw and cooked beans by Scanning Electronic Microscopy (SEM)
39	1048	Charoux	Clementine	Inactivation of microorganisms using contact and non-contact ultrasound systems
40	1374	Chen	M.H	The fingerprint profile of high yellow pigments yield <i>Monascus</i> products with HPLC-DAD - MS
41	720	Chung	David	Purification and characterization of the dipeptide hypoglycin B from <i>Blightia sapida</i> seed extracts utilizing different solvent systems
42	1090	Cruz-Romero	Malco	Surface modification of commercial LDPE films to improve attachment of silver for the development of antimicrobially-active packaging
43	1268	De Colli	Lorenzo	Development of a multi-residue method for the analysis of mycotoxins, including masked mycotoxins, in cereal-based food by UHPLC-MS/MS
44	1280	Di Rocco	Melissa	Development and validation of a multi-residue method for $\beta$ -lactam antibiotics in bovine muscle using ultra-high performance liquid chromatography coupled to tandem mass spectrometry
45	518	Dolan	Heather	Synergistic interaction between food-grade photosensitizers and UV-A light to inactivate microorganisms in produce wash-water
46	313	Donoghue	Annie	Natural and Environmentally-Friendly Approaches for Improving Microbiological Safety of Poultry Products
47	1400	Duffy	Sarah	Application of Natural Plant Derivatives in Enhancing the Quality of Beef Patties
48	561	Dygico	Lionel Kenneth	Isolation of bacteriocin/inhibitor producing bacteria with anti-listerial activity, from mushroom growth substrate
49	496	Elijah	Aniekpeno	Development of Starter Culture for the Production of Coconut Milk Yoghurt
50	1403	Feddern	Vivian	Ractopamine depletion through urine in swine fed increasing doses of contaminated meat and bone meal
51	140	Feddern	Vivian	Ractopamine stability in meat and bone meal samples stored under freezing and ambient conditions
52	531	Feng	Shaolong	Determination of chlorpyrifos in apple juice by a MIPs-SERS/colorimetric dual sensor
53	1062	Fogaça	Fabiola Helena dos Santos	Depuration of <i>Anomalocardia brasiliensis</i> as form to add value to shellfish collected on the Piauí Coast, Brazil
54	1040	Fogarty	Colin	Assessing the quality of raw salmon ( <i>Salmo salar</i> ) using microbiological, sensory and chemical indicators
55	489	Gabriel	Alonzo	Establishment of UV-C Radiation Process for Coconut Liquid Endosperm Beverage
56	1100	Galindo	Cristina	Effect of Anaerobic Digestion in pathogen elimination
57	1078	Garcia-Vaquero	Marco	Increasing meat value: trace element concentrations as a new meat quality parameter
58	1434	Germini	Andrea	EFSA's knowledge networking activities on emerging risk identification, 2010-2015
59	616	Guo	Jun	The Possibility of Authenticating Horse Meat from Beef and Donkey Meat by Fatty Acids Profiling
60	1305	Han	Jinzhi	iTRAQ-based proteomic analysis of the action of LI-F type peptides produced by <i>Paenibacillus polymyxa</i> JSa-9 against <i>Bacillus cereus</i>
61	1180	Harb	Caline	A modern food control in the Lebanese full service restaurants: molecular diagnostic techniques in controlling foodborne diseases
62	715	Hassan	Hussein	Assessment of Gluten in Labeled Gluten-Free Foods Sold in Lebanon
63	450	He	Shoukui	Failure of <i>Salmonella enterica</i> serovar Enteritidis ATCC 13076 to develop antibiotic resistance following ethanol adaptation
64	593	Hertwig	Christian	Application of cold plasma for the inactivation of <i>Salmonella enteritidis</i> PT 30 on the surface of unpeeled almonds
65	301	HONG	CHAE EUN	Immuno Magnetic Amylose Particles For Separation And Concentration Of <i>Escherichia coli</i> O157:H7 to Improve the sensitivity of PCR detection
66	1317	Hushimat	Ahmed	Investigation the effect of chemical treatment combined with ultra-sonication at different temperature and time
67	603	Iwe	Maduebibisi Ofo	Effects of cassava variety, cassava-wheat composite flours and proofing time on the physical properties of high quality cassava flour bread
68	355	Jordan	Kieran	Whole genome comparison of two serotype 1/2b <i>Listeria monocytogenes</i> strains with similar host origins but with different infection capabilities.
69	371	Jordan	Kieran	An investigation into <i>Listeria monocytogenes</i> isolates from raw milk using global positioning satellite.
70	1217	Jose Bell	Maria	Vibrational spectroscopy for milk fat quantification: Line shape analysis of the Raman and infrared spectra.
71	545	Kim	Hyun Jung	Modeling of tetracycline resistance gene transfer by <i>Escherichia coli</i> in the gastric fluid conditions of Korean populations
72	547	Kim	Hyun Jung	Antimicrobial resistance patterns of <i>Escherichia coli</i> strains isolated from commercially available minced meat and ready-to-eat vegetable products in Korea

73	779	Kim	Su-Yeon	Stability and Morphology of Silver Nanoparticles in the Food Simulants
74	894	Kim	Jin-hee	Combined effect of Malic acid and Grapefruit seed extract treatments on the inactivation of Escherichia coli O157:H7, Salmonella Typhimurium and Listeria monocytogenes on fresh lettuce
75	1213	Kim	Kyong Su	Detection Method for Identification of Platycodon grandiflorum in the Red Ginseng Products
76	1104	Kim	Gun-Hee	Determination and characterization of sennosides and cascariosides in functional foods by solid phase extraction and high performance liquid chromatography (SPE-HPLC)
77	888	Koo	Eun-Jeong	The Antimicrobial Effect of Thiamine dilauryl sulfate in tofu inoculated with Escherichia coli O157:H7, Salmonella Typhimurium, Listeria monocytogenes and Bacillus cereus
78	1053	Lee	Yongmin	Reduction of benzo[a]pyrene formation using teflon coated grill during char-broiling
79	1371	Lee	Sun-young	Evaluation of the Susceptibilities of a Number of Bacteria Isolated from Various Seafoods against Different Types of Antibiotics
80	1370	Lee	Sun-young	Effects of the Antioxidizing Agents on the Culturability of Vibrio vulnificus Either Aerobically or Anaerobically Starved in Artificial Sea Water Microcosms
81	1474	Lee	Jong-Kyung	Systematic analysis of microbiological quality and level in produce
82	898	Li	Yaqi	Photoelectrochemical CaMV35S biosensor for discriminating transgenic from non-transgenic soybean based on coreshell SiO <sub>2</sub> @CdTe quantum dots as signal indicators
83	330	Lin	Shih-Bin	The antimicrobial activity of nisin in combinational use with cationic antibacterial agents against Staphylococcus aureus
84	367	Lin	Shih-Bin	The antimicrobial activities of lactoferrin hydrolysates in combinational use with nisin against Gram-negative food pathogens
85	1285	Liu	Xiaoyu	Study on the Effects of Phoxim and Its Metabolites on Biomarkers and the Ultrastructural Tissue Damage , the Metabolomics of Phoxim in Crucian Carp
86	172	Lu	Xiaonan	Determination of histamine in canned tuna by molecularly imprinted polymers-surface enhanced Raman spectroscopy
87	173	Lu	Xiaonan	Determination of Sudan I in paprika powder by molecularly imprinted polymers-thin layer chromatography-surface enhanced Raman spectroscopic biosensor
88	1289	Marsal	Cristalina Jalil	A comparison of the rheological properties of different gelatin species
89	102	Matthews	Karl	Preventing cross-contamination during retail crisping of leafy greens
90	910	McDermott	Aoife	Establishing thermal resistance profiles of Listeria monocytogenes isolated from Irish seafood products.
91	1114	McManamon	Oisin	Investigation into the influence of inoculation density, temperature and atmosphere on the growth and enumeration of Listeria monocytogenes.
92	20	Mohamadi Sani	Ali	Antimicrobial Effect of Nanofluid Including Thymus daenensis Essential Oil and Zinc oxide (ZnO) nanoparticles
93	564	Moon	BoKyung	Change of Membrane Fatty acid Composition of Escherichia coli O157:H7 by the Combination Treatment of Organic Acid and Salt
94	385	Moreira	Bernardino	Microbial Contamination of Fresh Fruit and Vegetables
95	682	Nadiradze	Dr. Kakha	Food Safety, Hygiene and Policy Changing Issues in Georgia
96	664	Njage	Patrick	Application of probabilistic modelling to quantify the reduction levels of Hepatocellular Carcinoma risk attributable to chronic aflatoxins exposure: case of rural Kenya
97	663	Njage	Patrick	Adaptation and mitigation options to manage the impact of climate change on food safety in developing nations: Case of aflatoxins in Kenya
98	681	Nyambe	Sepo	A study assessing transduction and persistence of a verocytotoxin bacteriophage during the ensiling of grass
99	1070	Obiedzinska	Agnieszka	Impacts of food incidents in Poland and European Union
100	685	Odongo	Nicanor	Prevalence of Campylobacter species in raw camel milk along pastoral value chain in Kenya
101	1265	Oliveira	Wellington	Profile of volatile migrants from baby bottles
102	1263	Oliveira	Wellington	Analysis of phthalates in baby food combining QuEChERS with low temperature cleanup followed by gas chromatography–mass spectrometry
103	1266	Oliveira	Wellington	Specific migration of metals and profile of additives from baby bottles
104	1065	Oloo	Benard	Design of a Hazard Analysis and Critical Control Point Plan for Indigenous Chicken Slaughter house in Kenya
105	353	Paludetti	Lizandra	Influence of storage time on the microbiological load of raw milk destined for UHT processing
106	348	Patange	Apurva	Inactivation of spore forming bacteria and spores by atmospheric cold plasma.
107	316	Patange	Apurva	Atmospheric cold plasma treatment of bacterial pathogens in food industry effluents.
108	347	Peyer	Lorenzo	Application of Lactobacillus brevis R2Δ as an Antifungal Culture to Improve Safety and Quality of Malt and Beer
109	975	Phoku	Judith	Fungal dissemination by housefly (Musca domestica L.) into various food commodities in the Gauteng Province, South Africa
110	996	Pintado	Cristina	Isolation of Pseudomonas from water used in milk farms for hygienic procedures and their potential to produce color defects in cheese surfaces
111	998	Pintado	Cristina	Study of verocytotoxigenic Escherichia coli (VTEC) in raw milk from sheep and goat used to produce cheese
112	345	Pleadin	Jelka	The influence of the ripening period and different storage conditions on mycotoxin contamination of dry-fermented sausages
113	346	Pleadin	Jelka	Mould contamination of the Croatian autochthonous dry-cured meat product “Slavonski Kulen”
114	4	Raja Nhari	Raja Mohd Hafidz	Detection of porcine plasma using monoclonal antibody-based ELISA as halal food authentication in fish products
115	1251	Ramkumar	Abilasha	Persistence of deltamethrin residues in milk and cheese of lactating goats (Capra hircus)
116	645	Rani	Sonia	Understanding of persistence in verocytotoxigenic E.coli by phenotypic comparison of environmentally persistent E. coli with clinical and environmental verocytotoxigenic E.coli
117	199	Reich	Carolin	Screening and modelling the thermal resistance of milk associated thermophilic spore formers
118	1452	Rezaei	Shabnam	Impact of storage temperature on physicochemical properties, texture, lipolysis and proteolysis of traditional tin-packed Lighvan sheep’s yogurt
119	911	Rodríguez Solana	Raquel	Determination of mineral composition in different Portuguese fruit liqueurs by Microwave Plasma-Atomic Emission Spectrometer (MP-AES)
120	1441	Rustia	Abigail	Cadmium Levels in Philippine Seafoods for Export
121	972	Salazar Pressler	Fernando	Donkey (Equus asinus) Meat Important Source of Iron to Prevent Anemia
122	976	Salazar Pressler	Fernando	Donkey (Equus asinus) Meat Rich in Nutrients for Human Nutrition
123	627	sarangapani	Chaitanya	Dissipation efficiency of non-thermal plasma against Endocrine Disruptors in dairy effluent
124	626	sarangapani	Chaitanya	Dissipation efficiency of non-thermal plasma against pesticides on fresh produce
125	594	Schluter	Oliver	Insights into Bacillus subtilis spore’s resistance properties towards cold plasma
126	1036	Schmalenberger	Achim	Inhibition of Listeria monocytogenes growth on fresh-cut produce with Thyme essential oil and essential oil compound Verbenone
127	499	Siwela	Muthulisi	Microbial quality and safety of raw milk from rural smallholder dairy farmers of the Eastern Cape province, South Africa
128	292	Temba	Makumba	Storage stability of maize-groundnut flours and assessment of the occurrence of mycotoxins in composite flours and resultant porridges
129	762	Todorović	Stanislava	Review of the results of analysis on safety parameters in SP Laboratory
130	853	Velasco	Valeria	Isolation and identification of Staphylococcus aureus in the pork chain supply in Chile
131	793	Victorio	Verônica	Characterization of Brazilian wheat flours by High Definition Mass Spectrometry
132	968	Villarreal	Luis	Occurrence of two biogenic amines (tyramine and putrescine) in Mexican red wines
133	860	Wang	Yanhong	Application of molecularly imprinted polymer microspheres in rapid detection of food safety
134	1350	Weng	Chia-jui	Food contaminants are environmental risk factors to raise a susceptibility to have oral cancer for subject with gene polymorphisms in Leptin and Leptin receptor
135	388	Windiasti	Gracia	Investigating Synergistic Antimicrobial Effect of Carvacrol and Zinc Oxide Nanoparticles against Campylobacter jejuni
136	575	Yin	Hsin-Yi	Development of multiplex loop-mediated isothermal amplification combined with lateral flow assay (m-LAMP/LFA) for the detection of sea and seb genes of enterotoxigenic Staphylococcus aureus in foods
137	934	Yin	Hsin-Yi	Developing a dual-labeled PCR-based immunomagnetic bead assay to detect enterotoxic Staphylococcus aureus
138	936	Yin	Hsin-Yi	Detection of mango (Mangifera indica) allergen- Man i 1 by TaqMan real-time PCR with internal amplification control
139	1422	Yoo	Miyoung	Development and Validation of QuEChERS method for simultaneous analysis of mycotoxins in red pepper powder (Capsicum annum L.) by ultra performance liquid chromatography coupled to tandem mass spectrometry
140	892	You	Su-yeon	Risk Assessment and Quantitative Analysis of Pesticide Residue in Seasonal Kimchi and Ingredients
141	136	Yuan	Meilan	Evolution of spoilage bacterial communities in fish cake by PCR-DGGE
142	1042	Zhang	Yu	Mid-term internal exposure of acrylamide generated from food processing chain and in vivo chemoprevention effect by dietary catechins
143	161	Zilic	Sladjana	Relation of Polyphenolic, Free Amino Acid and Sugar Contents to α-Dicarbonyl Compounds Formation in Cereals Cookies

