



# **SCIENTIFIC CONGRESS ON FOOD INNOVATION**

Valencia 27-29 October 2010

## **PROGRAMME**

Chairmen of the Organising Committee of the Scientific Congress  
Pedro Fito and Fidel Toldrá

**Wednesday, 27 of October 2010**

8.00	Registration		
9.30	Opening and welcome by co-chairs <b>Pedro Fito</b> (UPV, Spain) and <b>Fidel Toldrá</b> (CSIC, Spain)		
10.00	<b>Keynote lecture:</b> The four thrust model to fight food insecurity in sub-Saharan-Africa, IUFOST's new approach to strengthen food security, <b>Walter Spiess</b> , Universitat Karlsruhe, Germany		
11.00-11.30	Coffee-break and poster session		
	<b>Plenary session 1: Innovation and Food Industry</b>		
11.30-12.00	<i>Academia and food industry paradigm shift required for meeting innovation challenges</i> , <b>Sam Saguy</b> , Hebrew University of Jerusalem, Israel		
12.00-12.30	<i>New developments in food science &amp; technology in Europe -Where will we be by 2025?</i> <b>Brian McKenna</b> , University College Dublin, Ireland		
12.30-13.00	<i>The Advanced Foods and Materials Network: A Canadian Portal to Excellence in Innovative Food Science and Technology</i> , <b>Rickey Yada</b> , University of Guelph, Canada		
13.30-14.00	<i>Food Engineering Innovation: Tools &amp; Opportunities</i> , <b>Pedro Fito</b> , Institute of Food Engineering for Development (UPV), Spain		
14.00-15.30	Lunch and poster session		
	<b>Plenary session 2: Food Processing</b>		
15.30-16.00	<i>Formation and Stability of milk foams formed by steam injection</i> , <b>Keshavan Niranjana</b> , University of Reading, UK		
16.00-16.30	<i>Improvements in fruit preservation by using edible films/coatings containing lipids</i> , <b>Amparo Chiralt</b> , Institute of Food Engineering for Development (UPV), Spain		
16.30-17.00	<i>Non thermal processing of foods</i> , <b>Gustavo, V. Barbosa-Cánovas</b> , Washington State University, USA		
17.00-17.30	Coffee-break and poster session		
	<b>Parallel session 1: Food Processing I</b>	<b>Parallel session 2: Food Quality I</b>	<b>Parallel session 3: Films/Coatings</b>
17.30-17.50	<i>Super heated steam as an alternative to the pre-frying step in the preparation of deep-fried battered snacks: high crispness and low oil content</i> <b>C. Primo-Martín &amp; H. Van Deventer</b> (The Netherlands)	<i>Identification and dose assessment of irradiated food by electron spin resonance (ESR) spectrometry</i> A.E. Chiaravalle, <b>M. Mangiacotti &amp; G. Marchesani</b> (Italy)	<i>Effects of mechanism of gelation on physical, mechanical and antibacterial properties of alginate films with oregano essential oil incorporated</i> <b>Ricardo Villalobos-Carbajal</b> , Sergio Benavides & Juan Esteban Reyes (Chile)
17.50-18.10	<i>Electrodialytic desalting of soy sauce</i> Marcello Fidaleo, Nicolas Ladrage, Antonio Cammaroto, Mauro Moresi & Roberto Nardi (Italy)	<i>Effects of NaCl addition and high pressure treatment on thermal properties of soybean proteins</i> Francisco Speroni, Agustí J. Bolontrade, M. Cristina Añón & Marie de Lamballerie (Argentina & France)	<i>Biodegradable films from a novel microbial polysaccharide produced using a by-product from biodiesel industry</i> Ana Rita Ferreira, Nuno Costa, Filomena Freitas, Maria A.M. Reis, Vítor D. Alves & Isabel M. Coelho (Portugal)
18.10-18.30	<i>Effect of high hydrostatic pressure on fresh cheese shelf-life</i> <b>K.Evert-Arriagada</b> , M.M. Hernández-Herrero, B. Guamis & A.J. Trujillo (Spain)	<i>Pound cake polymeric ingredients and their impact on product quality</i> E. Wilderjans, K. Brus & J.A. Delcour (Belgium)	<i>The study of the influence of the cardboard package on the quality of the food product. case study - pizza packed in cardboard box</i>

			Amelia Buculei, <b>Angela Albu</b> & Iona Rebenciuc (Romania)
18.30-18.50	<i>Study of the concentration of the sugarcane juice during the production of granulated panela by direct boiling in open systems at environment conditions</i> Nelly Lara & Alejandra Clavijo (Ecuador)	<i>Antibacterial and antioxidant capacities of eucalyptus globulus, lavendula angustifolia and satureia hortensis essentials oils and their application in liquid eggs</i> Lefsih Chalet, Pedro Roncalés, Javier Yangüela, Hellal Zohra & Djenane Djamel (Algeria & Spain)	<i>Edible films and coatings to prevent the detrimental effect of oxygen on food quality: possibilities and limitations</i> Jeannine Bonilla, Lorena Atarés, María Vargas & Amparo Chiralt (Spain)
18.50-19.10	<i>Ultraviolet processing of liquid food: a review</i> V. Falguera, A. Ibarz, J. Pagan, S. Garza & A. Garvín (Spain)	<i>Effects of liquid whey protein concentrate on functional and sensorial properties of set yoghurts and fresh cheese</i> M.H.F.Henriques, D.M.G.S. Gomes, C.J.D. Pereira & M.H.M. Gil (Portugal)	<i>Experimental analysis and product comparison of three different apple furee extraction techniques</i> L. Guerra, G. Romagnoli & G. Vignali (Italy)
19.10-20.00	<b><i>ISFE Assembly</i></b>		

**Thursday, 28 of October 2010**

<b>Plenary session 3: Food Innovation and Health</b>			
9.00-9.30	<i>Understanding Human Gastric Digestion in Quest for Innovative Foods for Healthy Benefits</i> , <b>R. Paul Singh</b> , University of California, Davis, California, USA		
9.30-10.00	<i>Innovations for healthier processed meats</i> , <b>Fidel Toldrá</b> , Instituto de Agroquímica y Tecnología de Alimentos (CSIC), Valencia, Spain		
10.00-10.30	<i>New insights into folate metabolism</i> , <b>Paul Finglas</b> , Institute of Food Research, Norwich, UK		
10.30-11.00	<i>Hypoallergenic lactic acid bacteria for reduced allergenicity in fermented foods</i> , <b>Thomas Haertlé</b> , INRA, Nantes, France		
11.00-11.30	Coffee-break and poster session		
<b>Plenary session 4: Nanotechnology</b>			
11.30-12.00	<i>Nano (Micro)-emulsion Technology on Development of Functional Beverage</i> , <b>John Shi</b> , Guelph Food Research Center, Canada		
12.00-12.30	<i>Natural Nanostructures in Functional Foods: Formation and Functions</i> , Pingfao Rao, Institute of Biotechnology, Fuzhou University, Fujian, China		
12.30-13.00	<i>Nanophotonics sensors in food: Innovative approaches</i> , <b>Javier Martí</b> , Centre of Nanofotonics Technology (UPV), Valencia, Spain		
13.00-13.30	<i>Macro, Micro and Nanostructures in Food Processing and Innovation</i> , <b>Gustavo F. Gutiérrez</b> , National Polytechnic Institute, México		
13.30-15.00	Lunch and poster session		
15.00-15.20	Parallel session 4: Food and Health I	Parallel session 5: Films/coatings/Nanotech	Parallel session 6: Food Processing II
15.00-15.20	<i>Application of different techniques of dehydration in the stabilization of a functional food with probiotic effect</i> E. Betoret, M. Torres, L. Morales, N. Betoret & C. Barrera (Spain)	<i>The effect of the matrix system in the delivery and in-vitro bioactivity of microencapsulated oregano essential oil</i> Ssara Beirao da Costa, Claudia Duarte, Ana C. Pinheiro, Ana I. Bourbon, Ana Teresa Serra, Margarida Moldao Martins, António Vicente, Ivonne Delgadillo, Catarina Duarte & <b>Maria Luisa Beirao da Costa</b> (Portugal)	<i>Water migration mechanisms in amorphous powder material and related agglomeration propensity</i> S. Renzetti, J. Voogt & M.B.J. Meinders (The Netherlands)
15.20-15.40	<i>Nutrient management along the food supply chain for healthier vegetable based convenience products</i> Alejandro Rodarte, Ralph, Werner, Marie Alminger, Maud Langton, Jim Robertson & Claudia Niemann (Germany, Sweden & Norway)	<i>Modification of cellulose acetate films using nanofillers based organoclays</i> F.J.Rodríguez, M..J. Galotto, A. Guarda & J.E.Bruna (Chile)	<i>Long term osmotic dehydration of apple (var. granny smith)</i> <b>L. Oliver</b> , M.B.J. Meinders, N. Betoret & P. Fito (The Netherlands & Spain)
15.40-16.00	<i>The role of wheat flour constituents, sugar and fat in sugar-snap type cookie making: a basis for calory reduction</i> Bram Pareyt, Kristof Brus & JAN A. Delcour	<i>Monitoring of food quality and/or safety by intelligent packaging</i> J.K.Heising, M.Dekker, P.V.Bartels & M.A.J.S. Van Boekel (The Netherlands)	<i>Concentration of red beet (beta vulgarisl.) extract by means of osmotic distillation for use as natural food coloring</i> <b>J. Romero</b> , M.P. Junqueira, E. Morales, N.

	(Belgium)		Aravena & A. Torres (Chile)
16.00-16.20	<i>Discovery of natural waxy cassava starch. evaluation of its potential as a new functional ingredient in food</i> Teresa Sánchez, Dominique Dufour, Nelson Morante & Hernán Ceballos (Colombia & France)	<i>New evoh food packaging technology with antimicrobial properties based on the release of silver ions</i> A. Martínez-Abad, J.M. Lagarón & M.J. Ocio (Spain)	<i>Alternatives for extending crispiness of crusty breads</i> <b>R. Altamirano-Fortoul</b> & C.M. Rosell (Spain)
16.20-17.00	Coffee-break and poster session		
	<b>Parallel session 7: Food and Health II</b>	<b>Parallel session 8: Food Quality II</b>	<b>Parallel session 9: Food Processing III</b>
17.00-17.20	<i>Functional properties of a promising dioscorea trifida waxy starch for food innovation</i> <b>Elevina Pérez</b> , Olivier Gibert, Agnés Rolland-Sabaté, Teresa Sánchez, Maz Reynes & Dominique Dufour (Venezuela, France & Colombia)	<i>Effects of processing on colour of pickle pear juice</i> <b>T.E. Kgatla</b> , S.S. Howard & D.C. Hiss (South Africa)	<i>Understanding osmotic dehydration - rehydration of tissue structured foods by means of a microstructural systematic approach</i> <b>Lucía Seguí</b> , Pedro J. Fito & Pedro Fito (Spain)
17.20-17.40	<i>Healthier foods with naturally encapsulated functional ingredients – microalgae</i> Ana Paula Batista, Anabela Raymundo, Narcisa M. Bandarra, <b>Isabel Sousa</b> , José Empis & Luísa Gouveia (Portugal)	<i>Revisiting multigrain-based breads as reinvented healthy and convenient value added goods</i> <b>A. Angioloni</b> & C. Collar (Spain)	<i>Apple peels: a promising value-added food ingredient</i> M. Valdenegro, C. Henríquez, M. Lutz, S. Almonacid & R. Simpson (Chile)
17.40-18.00	<i>Aquapot project: potential of moringa oleifera seed and its application in drinking water treatment</i> <b>B. García-Fayos</b> , J.M. Arnal, G. Verdú & M. Sancho (Spain)	<i>Evaluation of the stability in accelerated conditions of three blue colorants (2 natural and 1 synthetic)</i> <b>Sandra Patricia Zapata Porras</b> & Luis Fernando Echeverri López (Colombia)	<i>Improving value of tomato waste by development of new food ingredients</i> <b>Vera Lavelli</b> & Maria Claudia Torresani (Italy)
18.00-18.20	<i>Chemical, physico-chemical and functional properties of pomegranate (punica granatum l.) bagasse powder co-product.</i> Manuel Viuda-Martos, Yolanda Ruiz-Navajas, <b>Elena Sánchez-Zapata</b> , Juana Fernández-López, Esther Sendra, Estrella Sayas-Barberá, Casilda Navarro & José A. Pérez-Alvarez (Spain)	<i>Moisture dependence of mechanical properties of pine nuts from Pinus pinea l.</i> <b>Luis M. Cárcel</b> , José Bon, Luis Acuña, Ignacio Nevares, María del Alamo & Raúl Crespo (Spain)	<i>Novel fucose-rich bacterial exopolysaccharide produced from a by-product of biodiesel industry</i> Cristiana A.V. Torres, Filomena Freitas, María A.M. Reis, Isabel de Sousa & Vítor D. Alves (Portugal)
20.00	Conference Gala Dinner		

Friday, 29 of October 2010			
	Parallel session 10: Food Safety	Parallel session 11: Modelling	Parallel session 12: Food Processing IV
8.30-8.50	<i>Food safety: cooked food</i> Ana Solito, Stella Maris Stagnaro, Rubén Pavasi, Irene Della Role & Pilar Llanos (Argentina)	<i>Simulation of non-thermal technologies</i> Nicolas Meneses, Henry Jaeger & Dietrich Knorr (Germany)	<i>Study of the osmotic dehydration of kiwi (Actinidia deliciosa var. hayward) by dielectric spectroscopy</i> <b>M. Castro-Giráldez</b> , P.J. Fito, U. Tylewicz, M. Dalla Rosa & P. Fito (Spain & Italy)
8.50-9.10	<i>Study of antimicrobial effect of nisin, encapsulated nisin in liposomes and lactococcus lactis as a nisin producer on food born pathogens</i> <b>Mirdamadi Saeed</b> , Agha Ghazvini Shadi, Falahpour Masoud & Aziz Mohseni Farzaneh (Iran)	<i>UV reactor design: a simulative approach</i> R. Rizzo, G. Ferretti, R. Montanari, F. Solari & O. Abba (Italy & Marrocco)	<i>Effect of ohmic heating and vacuum impregnation on quality and stability of osmotically dehydrated strawberries</i> J. Moreno, R. Simpson, N. Pizarro, N. Pinilla, C. Muñoz & J.E. Reyes (Chile)
9.10-9.30	<i>Decontamination of food-related surfaces by photosensitization</i> <b>Zivile Luksiene</b> (Lituania)	<i>Prediction of quality indices during drying of apples using artificial neural networks models for process optimization</i> <b>Karina di Scala</b> , Gustavo Meschino, Antonio Vega-Gálvez, Judith Vergara, Sara Roura & Rodolfo Mascheroni (Argentina & Chile)	<i>Evaluation of the effect of different thermal treatments and the addition of pectin in the manufacture of low-fat cheese</i> Castro Germán & Roza Camilo (Colombia)
9.30-10.00	Poster session		
	<b>Plenary session 5: Food Modelling</b>		
10.00-10.30	<i>Modelling and food and food processes</i> , <b>Gilles Trystram</b> , ENSIA, France		
10.30-11.00	<i>Food Process Innovation through new technologies: Use of Ultrasound</i> , <b>Antonio Mulet</b> , Food Technology Dept. (UPV), Spain		
11.00-11.30	<i>Engineering tailor made foods</i> , <b>Dietrich Knorr</b> , Technical Berlin University, Germany		
11.30-12.00	Coffee-break and poster session		
	<b>Plenary session 6: Food safety</b>		
12.00-12.30	<i>Assessment of Food safety from a regulatory perspective in the context of innovation</i> , <b>Marta Hugas</b> , EFSA, Parma, Italy		
12.30-13.00	<i>Food Control, and why it matters</i> , <b>Geoffrey Campbell-Platt</b> , University of Reading, UK		
13.00-13.30	Scope of ESCO working group of EFSA on risk assessment of substances used to manufacture non-plastic food contact materials, <b>Alexandre Feigenbaum</b> , EFSA, Parma, Italy		
13.30-14.00	<b>Awards and Conference Clausure</b>		