

ASIG. NUM.	TITLE	AUTHORS	SESSION	CODE
1	PHOTOSENSITIZATION AS NON-THERMAL TECHNOLOGY FOR FOOD SAFETY	ZVILE LUKSIENE	Processing	W-01
3	DEVELOPMENT OF A PORTABLE SPECTROFLUOROMETER FOR MEASURING MINCED MEAT SPOILAGE	1. ABDERRAHMANE AIT KADDOUR 2. TAHAR BOUBELLOUTA 3. ISABELLE CHEVALLIER	Safety	F-16
6	DETECTION AND IDENTIFICATION OF MICROBIAL COMMUNITY CAUSING "BLOWN PACK" SPOILAGE OF VACUUM-PACKED CHILLED MEAT	1. HERNÁNDEZ-MANCEDO M.L. 2. CONTRERAS-CASTILLO, C.J. 3. TSAI S.M. 4. SARANTOPOULUS C. 5. PADULA M.	Safety	F-17
7	ADDITION OF GRAPE RESIDUES EXTRACTS AND THEIR EFFECT ON THE OXIDATIVE STABILITY AND COLOR OF COOKED CHICKEN MEAT STORED UNDER FREEZING	1. SELANI, M.M. 2. PACKER, V.G. 3. SILVA, T.Z. 4. RIZZO-BENATO, R.T. 5. MOURAO, G.B. 6. CONTRERAS-CASTILLO, C.J.	Quality	W-58
8	STUDY OF THE DRY-CURED HAM E-BEAM TREATED BY ELECTRON SPIN RESONANCE (ESR) SPECTROSCOPY	1. ESCUDERO, R.M. 2. DE LA HOZ, L. 3. VALHONDO, M. 4. ORDOÑEZ, J.A. 5. CAMBERO, M.I.	Processing	W-02
9	RELATIONSHIPS AMONG ACCEPTABILITY, COLOR AND ANTIOXIDANT PROPERTIES OF STRA WBERRY JAM DURING STORAGE	1. LIVIA L.O. PINELI 2. CELSO L. MORETTI 3. MARILEUSA D. CHIARELLO	Quality	W-59
10	EFFECT OF BIFIDOBACTERIUM STARTER ON WHOLE RYE DOUGH AND BREAD QUALITY	1. RUIZ ARRANZ, L. 2. SANZ PENELLA, J.M. 3. HAROS, M.	Health	T-48
11	EFFECT OF DIFFERENT WHEAT BRAN FRACTIONS ON BREADMAKING PERFORMANCE AND QUALITY	1. IGLESIAS, E. 2. SANZ PENELLA, J.M. 3. TAMAYO RAMOS, J.A. 4. HAROS, M.	Quality	W-60
13	EFFECT OF SOURDOUGH FERMENTATION WITH BIFIDOBACTERIA ON RYE BREAD-MAKING	1. SANCHO ROBLES, M. 2. SANZ PENELLA, J.M. 3. HAROS, M.	Health	T-49
14	NUTRITIONAL IMPLICATION OF THE USE OF WHOLE AMARANTH FLOUR IN BREADMAKING PROCCES	1. SANZ PENELLA, J.M. 2. LAPARRA, M. 3. SANZ, Y. 4. HAROS, M.	Health	T-50
17	SELECTED ION FLOW TUBE MASS SPECTROMETRY (SIFT-MS) FOR REAL TIME EVALUATION OF OXIDATIVE STATUS OF DRY FERMENTED SAUSAGES	1. ALICIA OLIVARES 2. KSENIYA DRYAHINA 3. JOSE LUIS NAVARRO 4. MÓNICA FLORES 5. DAVID SMITH 6. PATRIK ŠPANĚL	Quality	W-61
18	SENSORY EVALUATION OF ITALIAN SALAMI WITH PROBIOTIC PROPERTIES	1. RUIZ, J.N. 2. VILLANUEVA, N.D.M. 3. CONTRERAS-CASTILLO, C.J.	Health	T-51
19	PRESERVING MELONS BY OSMOTIC DEHYDRATION IN A TERNARY SYSTEM ALONG WITH AIR-DRYING	1. R. AMINZADEH 2. M. ABARZANI 3. J. SARGOLZAEI	Processing	W-03
20	SCREENING METHODS FOR ANTIBIOTIC DETERMINATION IN FOOD SAMPLES	1. CONSUELO CHÁFER-PERICÁS 2. ÁNGEL MAQUIEIRA 3. ROSA PUCHADES	Safety	F-18
21	MULTIRESIDUE DETERMINATION OF ANTIBIOTICS IN FISH SAMPLES BY IMMUNOASSAY, SAFETY CONTROL IN CULTIVATED FISH	1. CONSUELO CHÁFER-PERICÁS 2. ÁNGEL MAQUIEIRA 3. ROSA PUCHADES	Safety	F-19
23	IDENTIFICATION OF MAL D 1 APPLE ALLERGENS WITH PCR-TECHNIQUES	1. ERIKA E. SZABÓ 2. ANNA JÁNOSI 3. KRISZTINA TAKÁCS 4. ETELKA KOVACS 5. EVA GELENCSÉR	Safety	F-20
24	ANALYZES OF APPLE ALLERGENS BY BIOMOLECULAR METHODS	1. KRISZTINA TAKÁCS 2. JEN Ó SZAMOS 3. ERIKA E. SZABÓ 4. ETLKA KOVACS 5. ÉVA GELENCSÉR	Safety	F-21
27	MICROWAVE HEATING EFFECT ON MICROSTRUCTURE OF WHITE SAUCES FORMULATED WITH DIFFERENT STARCHES	1. GUARDEÑO, L.M. 2. PÉREZ MUNUERA, I. 3. QUILES, A. 4. HERNANDO, I.	Processing	W-04
28	α-AMYLASE INHIBITORY ACTIVITY OF PHENOLIC EXTRACTOS FROM BIOPROCESSED GUAVA WASTES	1. BRUNO ALEXANDRE DE SOUSA 2. ROBERTA TARGINO PINTO CORREIA	Processing	W-05
29	PHENOLIC CONTENT AND ATIOXIDANT ACTIVITY OF PWDERED CAJÁ-UMBU (SPONDIAS SP.) AGROINDUSTRIAL RESIDUE	1. BORGES, KÁTIA 2. MEDEIROS, MARIA 3. CORREIA, ROBERTA	Quality	W-62
30	ACIDIFICATION PROFILE AND RHEOLOGY OF YOGHURT PRODUCED FROM MIXTURES OF CAPRINE AD BUDALINE MILKS	1. MARIA DE FÁTIMA BEZERRA 2. ROBERTA TARGINO PINTO CORREIA	Quality	W-63
32	INFLUENCE OF THE RIPENING STAGE ON THE MICROSTRUCTURAL CHANGES IN PERSIMMON FRUIT CV. "rojo brillante" TREATED WITH HIGH HYDROSTATIC PRESSURE	1. VÁZQUEZ-GUTIERREZ, J.L. 2. QUILES, A. 3. HERNANDO, I. 4. PÉREZ-MUNUERA, I.	Processing	W-06

Code for days of display: W (Wednesday 27); T (Thursday 28); F (Friday 29)

ASIG. NUM.	TITLE	AUTHORS	SESSION	CODE
33	CHARACTERISATION OF HONEY ANTIOXIDATIVE PROPERTIES	1.F.DIMINS 2.P.KUKA 3.I.AUSPOLE	Health	T-52
34	DETERMINATION OF PHENOLIC COMPOUNDS IN BIRCH AND MAPLE SAPS	1.M.KUKA 2.I.CAKSTE 3.F.DIMINS 4.E.GERSEBEKA	Health	T-53
35	SUSTAINABLE CHITIN EXTRACTION AND CHITOSAN MODIFICATION FOR APPLICATION IN THE FOOD INDUSTRY	1.CLAUDIA TRÖGER 2.KESHAVAN NIRANJAN	Processing	W-07
36	ANALYSIS OF VOLATILE COMPOUNDS IN FLOUR BLEND FROM NON-TRADITIONAL CEREALS IN LATVIA	1.M.SABOVICS 2.R.GALOBURDA 3.E.STRAUMITE 4.A.KRONBERGA	Quality	W-64
37	ARTIFICIAL NEURAL NETWORKS BENEFIT IN MODELLING OF PROTEIN HYDROLYSIS KINETIC	1.ABAKAROV, A. 2.ALMONACID, S. 3.URTUBIA, A. 4.SIMPSON, R.	Modelling	F-01
38	OPTIMAL SCHEDULING FOR RETORTS OF DIFFERENT CAPACITIES IN FOOD CANNERIES	1.SIMPSON,R. 2.ALMONACID, S. 3.ABAKAROV,A.	Modelling	F-02
39	THERMAL FOOD PROCESSING EVALUATION AND OPTIMIZATION SOFTWARE	1.ABAKAROV, A. 2.ALMONACID, S. 3.SIMPSON, R.	Modelling	F-03
40	RELATIONSHIPS BETWEEN ACCEPTABILITY AND COMPOSITION OF TRADITIONAL AND THERMAL PROCESSED FOODS IN BRAZILIAN ARMY	1.MARIANA V.O. CARVALHO 2.LIVIA L.O. PINELI, 3.RAQUEL B.A.BOTELHO	Quality	W-65
41	ASSESSMENT OF LACTIC ACID BACTERIA VIABILITY COMPARING DIFFERENT FLUORESCENT TECHNIQUES	1.ZOTTA, T. 2.RICCIARDI, A. 3.GUIDONE, A. 4.RAIMONDI, V. 5.TRAMUTOLA, A. 6.PARENTE, E.	Quality	W-66
42	TECHNOLOGICAL DEVELOPMENT OF GLUTEN-FREE MINITORTA	1.MIRTA VELAZQUE 2.MARIANA JIMENEZ VEUTHEY 3.LUCRECIA CABALLERO 4.MARIA DEL ROSARIO SIMONETTI 5.CELIA ALVAREZ 6.ALEXIS SOSA	Health	T-54
43	PREDICTION OF QUALITY INDICES DURING DRYING OF APPLES USING ARTIFICIAL NEURAL NETWORKS MODELS FOR PROCESS OPTIMIZATION	1.KARINA DI SCALA 2.GUSTAVO MESCHINO 3.ANTONIO VEGA-GÁLVEZ 4.JUDITH VERGARA 5.SARA ROURA 6.RODOLFO MASCHERONI	Modelling	F-15
44	EFFECT OF THE APPLICATION OF INHIBITORS OF BROWING IN THE SHELF-LIFE OF MINIMALLY PROCESSED GREEN CRISP LETTUCE (<i>Lactuca sativa</i>)	1.BIBIANA ACOSTA B 2.JENNY MONGUI M 3.JESUS ANTONIO GALVIS V 4.MILTON RODRIGUEZ	Processing	W-08
45	DETERMINATION OF THE ACTIVITY OF ANTIHYPERTENSIVE PEPTIDES	1.F.J. ESPEJO 2.M.C.ALMÉCJA 3.A.GUADIX 4.E.M.GUADIX	Health	T-55
47	EFFECT OF TIGER NUT (<i>Cyperus esculentus</i>) FIBRE ADDITION ON COLOR PROPERTIES AND QUALITY OF SOBRASADA (SPANISH DRY FERMENTED SAUSAGE)	1.ELENA SÁNCHEZ-ZAPATA 2.MANUEL VIUDA-MARTOS 3.EVANGÉLICA FUENTES-ZARAGOZA 4.JUANA FERNÁNDEZ-LÓPEZ 5.ESTHER SENDRA 6.ESTRELLA SAYAS 7.CASILDA NAVARRO 8.JOSÉ ÁNGEL PÉREZ-ÁLVAREZ	Quality	W-67
48	EFFECT OF SURFACE ADDITON OF SORBATE ON DRY-CURED SAUSAGES LIPOLYSIS	1.ANA MARIA MARTÍN-SÁNCHEZ 2.MANUEL VIUDA-MARTOS 3.ELENA SÁNCHEZ-ZAPATA 4.EVANGÉLICA FUENTES-ZARAGOZA 5.ESTHER SENDRA 6.ESTRELLA SAYAS-BARBERÁ 7.JUANA FERNÁNDEZ-LÓPEZ 8.CLEMENCIA CHÁVEZ-LÓPEZ 9-JOSÉ ÁNGEL PÉREZ-ÁLVAREZ	Processing	W-09
49	HOW TO DETERMINE COELIAC DISEASE ACTIVE PROTEINS IN CELEALS AND PSEUDOCEREALS	1.DANA URMINSKÁ 2.PETER SOCHA 3.TATIANA BOJNANSKÁ	Health	T-56
51	GROWING METHOD AS DETERMINANT OF QUALITY OF BUTTERHEAD LETTUCE AT HARVEST AND DURING POSTHARVEST STORAGE	1.GOŇI M.G. 2.MOREIRA, M.R. 3.DI SCALA, K.C. 4.ROURA, S.I.	Quality	W-68
53	THE STABILITY AND SHELF-LIFE OF CANNED TOMATOES	1.IONESCU VALENTIN 2.IONESCU MARIANA 3.BUCULEI AMELIA 4.CAMPEANU GHEORGHE	Safety	F-22

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54	THE STUDIES OF VACUUM PCKED MILK POMADE SWEET HARDNESS AT THE STORAGE TIME	1.EVA VORMA 2.SANDRA MUIZNIECE-BRASAVA 3.LIJA DUKALSKA	Processing	W-10
55	THERMAL PROCESSING IN FLEXIBLE CONTAINERS: ESTIMATION OF AIR AND WATER PARTIAL PRESSURE	1.S.ALMONACID 2.R.SIMPSON 3.A. TEIXEIRA	Modelling	F-04
56	STORAGE STABILITY OF APPLE PEEL POWDER IN TWO DIFFERENT PACKING MATERIALS: HIGH-DENSITY POLYETHYLENE AND METALIZED FILMS OF HIGH BARRIER	1.CAROLINA HENRÍQUEZ 2.HERNÁN SPEISKY 3.MARLENE PINTO 4.ITALO CHIFFELLE 5.TANIA VALENZUELA 6.RICARDO SIMPSON 7.SERGIO ALMONACID	Packaging	T-37
58	RESPONSE SURFACE OPTIMIZATION OF OSMOTIC DEHYDRATION PROCESS COUPLED WITH OHMIC HEATING	1.SIMPSON R. 2.SEPÚLVEDA, A. 3.NÚÑEZ, H. 4.ALMONACID, S. 5.ABAKAROV, A.	Modelling	F-05
59	SALT EFFECT OVER THE EFFECTIVENESS OF <i>Lactococcus lactis</i> LYSIS BY NISIN ACTION	1.RODRÍGUEZ-HERNÁNDEZ GABRIELA 2.SALAS-MUÑOZ ERIKA 3.NEVAREZ-MOORILLÓN GUADALUPE V. 4.MÁRQUEZ-MELÉNDEZ RUBÉN 5.GUTIÉRREZ-MÉNDEZ NÉSTOR	Safety	F-23
60	ADDITION ON BEET AND GUAVA AGRO-INDUSTRIAL RESIDUES IN COOKED AND REFRIGERATED CHICKEN MEAT AND ITS EFFECT ON LIPID OXIDATION	1.PACKER, V.G. 2.SELANI, M.M. 3.GOMES, F.G. 4.RUIZ, J.N. 5.AUGUSTO, T.R. 6.CONTRERAS-CASTILLO, C.J. 7.ALENCAR, S.M.	Quality	W-69
61	ANTIOXIDANT AND ANTIMICROBIAL ACTIVITIES OF LONGKONG SEED EXTRACT	1.PUNNANEE SUMPAPAPOL 2.ANCHALEE SIRICHOTE 3.SUPHICHAYA CHANTHACHUM 4.SOOTTAWAT BENJAKUL 5.SOMBOON TANASUPAWAT 6.WONNOP VISESSANGUAN	Safety	F-24
62	MEASURING OF GLUTEN CONTAMINATION OF OATS AND GLUTEN FREE FOOD PRODUCTS	1.VARGA,ZS. 2.TAKÁCS, KR.	Health	T-57
63	THE ROLE OF LABELLING IN THE FOOD ALLERGY MANAGEMENT	1.E.PÁLFI 2.Z.HORVÁTH 3.M.BARNA	Health	T-58
65	DEVELOPMENT OF PROTEIN-LIPID EDIBLECOATING TO REDUCE SURFACE DEHYDRATION IN CHIHUAHUA CHEESE DURING ITS STORE IN COLD ROOMS	1.RAMIREZ-RIVAS IVETTE K. 2.SALAS-MUÑOZ ERIKA 3.HERNÁNDEZ-OCHOA LEÓN R. 4.NEVÁREZ-MOORILLÓN GUADALUPE V 5.OLIVAS-OROZCO GUADALUPE I 6. GUTIÉRREZ-MÉNDEZ NESTOR	Processing	W-11
66	DETECTION OF PATHOGENIC <i>Vibrio parahaemolyticus</i> (TDH + AND TRH +) IN SEAFOOD BY REAL TIME PCR. COMPARISON WITH ISO 21872-1:2007 METHOD	ALEJANDRO GARRIDO 2.MARIA-JOSÉ CHAPELA 3.MARTIÑA FERREIRA 4.MIROSLAVA ATANASSOVA 5.JORGE LAGO 6. PAULA FAJARDO 7. JUAN M. VIEITES 8.ANA G. CABADO	Safety	F-25
67	DETERMINATION OF MYCOTOXINS PRODUCED BY <i>FUSARIUM</i> , <i>ASPERGILLUS</i> AND <i>PENICILLIUM</i> FUNGI SPECIES IN BREAD	1.CRISTINA JUAN 2.ALBERTO RITTIENI 3.GUILLERMINA FONT 4.JORDI MAÑES	Safety	F-26
68	MEASURING THE OXIDATIVE STABILITY OF FISH OIL BY THE RANCIMAT TEST	1.P.J. GARCIA-MORENO 2.M.M.MUÑO 3.R.PÉREZ GÁLVEZ 4.A.GUADIX 5.E.M.GUADIX	Quality	W-70
69	THE SHELF LIFE OS SOUS VIDE PACKAGED READY-TO-EAT SALAD WITH MEAT IN MAYONNAISE	1.VITA LEVKANE 2.SANDRA MUIZNIECE-BRASAVA 3.LIJA DUKALSKA 4.EVA VORMA	Safety	F-27
70	MERGING PROCEDURES FOR DETECWTION OF SOY DNA AND PRESENCE OF GM SOY IN FOOD SAMPLES	1.BLAGICA R. DIMITRIEVSKA 2.ZORAN T. POPOVSKI	Safety	F-28
71	SYNCHRONOUS FLUORESCENCE SPECTROSCOPY FOR MONITORING PHYSICO-CHEMICAL CHANGES DURING HEAT-TREATMENT OF BLUE CHEESES	1.KHLED ABBAS 2. ANNICK LEBECQUE 3.ABDERRAHMANE AIT KADDOUR	Quality	W-71
72	CELLULOSE-SILVER NANOPARTICLE HYBRID MATERIALS TO CONTROL SPOILAGE-RELATED MICROFLORA IN ABSORBENT PADS LOCATED IN FOOD TRAYS	1.AVELINA FERNANDEZ 2.POLIANA M. DE SOUZA 3.PIERRE PICOUET 4.ELSA LLORET	Nanotech	T-29

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73	DECONTAMINATION OF HEAT SENSITIVE FOOD PRODUCTS WITH UV-C: A CASE-STUDY OF LIQUID EGG AND TIGER NUTS MILK	1.POLIANA MENDES DE SOUZA 2.AVELINA FERNÁNDEZ	Safety	F-29
74	EFFECTS OF GERMICIDE UV-C TREATMENTS ON SOME FUNCTIONAL PROPERTIES OF EGG WHITE	1.POLIANA MENDES DE SOUZA 2.AVELINA FERNÁNDEZ	Safety	F-30
75	EFFECTS OF ULTRA-HIGH-PRESSURE HOMOGENIZATION ON MICROBIAL POPULATIONS OF GOAT'S MILK AND CHEESE	1.J.M.QUEVEDO 2.M. BUFFA 3.B. GUAMIS 4.A.J.TRUJILLO	Safety	F-31
76	DETERMINATION OF ZEARALEONE AND ITS METABOLITES IN BOVINE FEEDING STUFF AND ASSESSMENT RESIDUES IN BOVINE URINE	1.CRISTINA JUAN 2.ALBERTO RITTIENI 3.VICENT YUSÀ 4.JORDI MAÑES	Safety	F-32
77	FLAVOR OF HIGHLAND MUSK STRAWBERRIES	1.JÁN PETKA 2.BASKARAN PARAMESWARAN 3.ERICH LEITNER	Quality	W-72
78	THERMAL DESTRUCTION OF PATHOGENIC MICRO-ORGANISMS IN LIQUID EGG AT 55°C	1.CSABA NÉMETH 2.LÁSZLÓ FRIEDRICH 3.ÁGNES SUHAJDA 4.CSABA BALLA	Safety	F-33
79	APPLICATION OF FUZZY LOGIC AS A DECISION TOOL IN SIGNIFICANT HAZARD IDENTIFICATION AND PREVENTIVE MEASURES OF HACCP SYSTEM CONTROL (HAZARD ANALYSIS AND CRITICAL CONTROL POINT)	1.S.L. PAULA 2.M.A.S.S.S RAAGNANI	Safety	F-34
84	POSSIBLE STRATEGIES FOR IMPROVING PROTEIN QUALITY OF MAGEU	KGATLA T.E	Quality	W-73
85	CHARACTERIZATION OF BIOFILMS PRODUCED BY KNIFE-COATING TECHNIQUE FROM CHESTNUT STARCH AND κI-HYBRID CARRAGEENAN	1.R.MOREIRA 2.F.CHENLO 3.M.D. TORRES 4.C. SILVA 5.D.M.PRIETO 6.A.M.M. SOUSA 7.M.P.GONÇALVES 8.L.HILLIOU	Processing	W-12
86	EFFECT OF CHIA SEEDS, OLIVE AND SUNFLOWER OILS ON THE RHEOLOGICAL PROPERTIES OF CHESTNUT FLOUR DOUGHS	1.R.MOREIRA 2.F.CHENLO 3.M.D. TORRES	Quality	W-74
87	DRYING KINETICS AND EFFECT OF DRYING ON MECHANICAL PROPERTIES OF BIOFILMS OBTAINED FROM CHESTNUT STARCH AND CARRAGEENAN WITH AND WITHOUT GLYCEROL	1.R.MOREIRA 2.F.CHENLO 3.M.D. TORRES 4.C. SILVA 5.D.M. PRIETO 6.M.P. GONÇALVES 7.A.M.M. SOUSA 8.L.HILLIOU	Processing	W-13
88	EFFECT OF GLUCOSE CONTENT AND TEMPERATURE ON STEADY-SHEAR FLOW CURVES OF AQUEOUS GUAR GUM SOLUTIONS	1.F.CHENLO 2.R.MOREIRA 3.C.SILVA	Processing	W-14
90	FOOD FOR THE FUTURE	1.LUCÍA ATEHORTUA	Modelling	F-06
91	CHANGES IN QUALITY ATTRIBUTES OF CARROT-ORANGE BLENDED JUICE DURING STORAGE AT AMBIENT AND LOW TEMPERATURE	1. B.C.SARKAR 2.JYOTI BALA 3.H.K.SHARMA 4.CHARANJIV SINGH	Quality	W-75
92	DEVELOPMENT OF EXTRUDED SNACK FOOD FROM RICE FLOUR AND GUAVA POMACE	1.B.C.SARKAR 2.A.D.SRIKANTH 3.H.K.SHARMA	Processing	W-15
93	USE OF A BIOPROCESSED LEGUME AS INGREDIENT OF FUNCTIONAL EMULSIONS	1.GRANITO M. 2.PÉREZ, S.	Health	T-59
94	ACCEPTANCE, INTAKE AND ANALYSIS OF MENU WITHOUT FRIED FOOD ITEMS ON A SELF-SERVICE RESTAURANT	1.MANGABEIRA, A.S. 2.SÁVIO, K.E.O. 3.PINELLI, L. 4.BOTELHO, R.B.A.	Quality	W-76
95	EFFECT OF OPERATING PARAMETER ON NANOFILTRATION OF PRESS WATER IN SUGAR INDUSTRY	1.MOSTAFA SHAHIDI NOGHABI 2.MOHAMMAD ALI RAZAVI	Nanotech	T-30
97	INACTIVATION OF POLYPHENOL OXIDASE BY UV-VIS IRRADIATION. PROTECTIVE EFFECT OF MELANINS	1.FALGUERA V. 2.IBARZ A. 3.PAGAN J. 4.GARZA, S. 5.GARVIN, A.	Processing	W-16
99	EFFECT OF FRYING PRESSURE ON OIL UPTAKE, SURFACE ROUGHNESS AND TEXTURE OF FRIED POTATO-FLAKE BASES FABRICATED PRODUCTS	1.MARIA CAROLINA MORENO 2.VERÓNICA DUEIK 3.PEDRO A. BOUCHON	Processing	W-17
101	EFFECT OF IONIZING RADIATION ON ESCHERICHIA COLI AND PSEUDOMONAS LUNDENSIS IN MINCED BEEF AND CHICKEN	1. FAHAD M. BIN JASASS	Safety	F-35
102	EFFECT OF CONTINUOUS MICROWAVE AND CONVENTIONAL PASTEURIZATION ON MILK CHARACTERISTICS AND SHELF LIFE	1. POLIANA MENDES DE SOUZA 2.MIRNA LUCIA GIGANTE 3.ANTONIO MARSAIOLI JÚNIOR	Safety	F-36
103	USING SEEDING TECHNIQUE IN THE MANUFACTURE OF INULIN ENRICHED DAIRY DESSERTS	1.P.L. ARCIA 2.S.NAVARRO 3.J. CATALÁ 4.E. COSTELL 5. A. TÁRREGA	Health	T-60

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104	TOWARDS HEALTHIER DEEP FRIED BATTERED FOOD WITHOUT SACRIFICING CRISPNESS. SCREENING OF CELLULOSE DERIVATIVES	1.C.PRIMO-MARTIN 2.T.SANZ 3.D.W.STERINGA 4.A.SALVADOR 5.S.M.FISZMAN 6.T.VAN VLIET	Health	T-61
106	GALACTOMANNANS ENHANCE THE FUNCTIONALITY OF CEREAL-LEGUME BASED EXTRUDED NUTRITIONAL SNACKS	1.GANESHRANEE RAVINDRAN 2.ALAN HARDACRE	Health	T-62
107	EFFECT ON NANO-ENCAPSULATED NISIN IN LIPOSOMS IN CONTRAST TO FREE NISIN IN CONTROL OF <i>LISTERIA MONOCYTOGENES</i> IN FETA CHEESE DURING ITS RIPENING	1.ELAHAM ZAERZADEH 2.MAHMOUD REZA JAAFARI 3.ALI MORATAZAVI	Nanotech	T-31
108	BUTIÁ ICE CREAM: OPTIMIZING ACCEPTABILITY OF A NEW PRODUCT	1.A.CURUTCHET 2.D.GIOSCIA 3.P.L.ARCIA	Quality	W-77
110	SUBCRITICAL WATER EXTRACTION OF POLYPHENOLS (ANTIOXIDANT COMPOUNDS) FROM RESIDUAL <i>THYMUS VULGARIS</i> LEAVES IN AN INTEGRATED CLEAN PROCESS	1.J.R.VERGARA 2.R.PÉREZ-CORREA	Processing	W-18
112	COLOR DEGRADATION KINETICS OF PUREE OF PAPRIKA (<i>Capsicum annum</i>) DURING MICROWAVES TREATMENT	1.GUILLERMO SALAMANCA GROSSO 2.JULY ALEXANDRA HERNÁNDEZ 3.MARCELA REYES VILLALBA	Processing	W-19
113	DRUM DRIED, LIOPHYLIZED DRIED AND TRADITIONAL DRYING OF GOLDENBERRY (<i>Physalis peruviana</i> L): EFFECTS IN NUTRITIONAL AND HEALTHY QUALITY	1.M.VALDENEGRO 2.C.HENRÍQUEZ 3.M.LUTZ 4.S.ALMONACID 5.R.SIMPSON	Processing	W-20
115	MOLECULAR IDENTIFICATION AND AROMA POTENTIAL OF YEAST FROM NATURALLY FERMENTED SAUSAGES	1.LILIANA CANO 2.CARMELA BELLOCH 3.MÓNICA FLORES	Quality	W-78
116	INFLUENCE OF FAT CONTENT AND TYPE OF THICKENER ON RHEOLOGICAL BEHAVIOUR AND FLAVOUR RELEASE DURING EATING	1.C.ARANCIBIA 2.C.CASTRO 3.L.JUBLOT 4.E.COSTELLI 5.S.BAYARRI	Quality	W-79
118	DRYING WITH REFRACTANCE WINDOW SYSTEM TECHNIQUES FOR TROPICAL PUREE OF FRUITS	1.GUILLERMO SALAMANCA GROSSO 2.MONICA PATRICIA OSORIO TANGARIFE	Processing	W-21
119	ASSESSMENT OF CLEANNESS OF ENVIRONMENTAL SURFACES IN ANIMAL HOUSES	1.HANNA-RIITTA KYMÄLÄINEN 2.RISWTO KUISMA 3.JENNI MÄÄTTÄ	Safety	F-37
120	INFLUENCE OF NATURAL ADDITIVES ON RHEOLOGICAL PROPERTIES OF WHEAT DOUGH	1.TÁTIANA BOJJNANSKÁ 2.DANA URMINSKÁ 3.MAREK BENNÁR 4.RADOVAN GAZAR	Quality	W-80
121	QUALITY OF NUGGETS PREPARED WITH SURIMI FROM SILVER CARP (<i>HYPOPHthalmichthys molitrix</i>) AND DIFFERENT LEVELS OF ADDITION OF MECHANICALLY RECOVERED FISH MEAT.	1.LÍVIA L.O. PINELI 2.MARILEUSA D. CHIARELLO 3.IZABEL L. GADIOLI 4.ANITA G.M. RODRIGUES 5.VANESSA C. SANTOS	Quality	W-81
124	READY TO EAT CEREAL FROM RESISTANT STARCH TYPE III (RS3)AS A FUNCTIONAL FOOD FOR DIABETES	1.STELLA KRISTANTI KURNIAWAN	Health	T-63
125	EFFECT OF PRESSURE HOMOGENIZATION ON ANTIOXIDANT ACTIVITY OF MANDARIN JUICE (CULTIVATED VARIETY ORTANIQUE)	1.BETORET E. 2.TÁRREGA J. 3.BETORET N.	Processing	W-22
128	TARGET COST EVALUATION FOR THE OHMIC TREATMENT OF A VEGETABLE SOUP: AN ITALIAN COMPARATIVE CASE STUDY	1.BERTOLINI M. 2.ROMAGNOLI G.	Processing	W-23
134	NEW POLYMERIC MATERIALS BASED ON CELLULOSE ACETATE/MMTCU ²⁺ FOR FOOD PACKAGING	1.J.E.BRUNA 2.M.JOSÉ GALOTTO 3.A.GUARDA 4.F.J.RODRIGUEZ	Packaging	T-38
135	ACTIVE PACKAGING BASED ON CHEMICALLY MODIFIED GLIADINS AS SUSTAINED RELEASE SYSTEMS OF NATURAL ANTIMICROBIAL COMPOUNDS	1.P.FAJARDO 2.M.P.BALAGUER 3.J.M.VIEITES 4.R.GAVARA 5.P.HERNÁNDEZ-MUÑOZ	Packaging	T-39
136	USE OF MEDICINAL PLANT IN THE MANUFACTURING OF ENERGETIC COOKIE	1.ÉDIRA CASTELLO BRANCO DE ANDRADE GONÇALVES 2.ROBERTA MELQUIADES SILVA DE ANDRADE	Health	T-64
137	IMPACT OF GERMINATION TIME ON <i>BRASSICA</i> SPROUTS VITAMIN C CONTENT	1.VALE, A.P. 2.RODRÍGUEZ-BERNALDO DE QUIRÓS, A. 3.LÓPEZ-HERNÁNDEZ, J.	Health	T-65
138	MODIFICATION OF NATIVE POTATOES STARCH BY NATURAL LYOPHILLIZATION	1.PATRICIA MARTINEZ TAPIA 2.ELENA RAMOS VÁSQUEZ 3.DORIS ZÚÑIGA DÁVILA 4.CARMEN VELEZMORO SÁNCHEZ	Processing	W-24
139	FRUIT JUICE CONCENTRATION USING ALTERNATIVE MEMBRANE PROCESSES	1.VÍTOR D. ALVEZ 2.ISABEL M. COELHO	Processing	W-25
141	USE OF CASEINOMACROPEPTIDE CONCENTRATE IN FERMENTED PRODUCTS CONTAINING PROBIOTICS	1.LADISLAV CURDA 2.JIRÍ CICVÁREK	Health	T-66
142	AN ENZYME SENSOR FOR THE EVALUATION OF BIOGENIC AMINES IN DRY FERMENTED SAUSAGES	1.ALEIDA. S. HERNÁNDEZ-CÁZARES 2.M.C.ARISTOY 3.F.TOLDRÁ	Safety	F-38

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143	HYDROLYSIS OF MYOSIN LIGHT CHAIN 2 IN DRY-CURED PROCESSING	1.MORA, L. 2.SENTANDREU, M.A. 3.TOLDRÁ, F.	Quality	W-82
144	NEW TECHNIQUES FOR SAMPLING <i>LISTERIA MONOCYTOGENES</i> FROM FOOD INDUSTRY SURFACES	1.S. PORTA 2.M.S.GIAO 3.L.VERDÚ 4.C.W.KEEVIL 5.J.BELENQUER	Safety	F-39
145	LIQUID CHROMATOGRAPHY FOR THE SCREENING OF ANTIBIOTIC RESIDUES IN FEED AND MEAT	1.MLAGRO REIG 2.M.CONCEPCIÓN ARISTOY 3.FIDEL TOLDRÁ	Safety	F-40
146	HYDROPHILIC INTERACTION CHROMATOGRAPHY FOR THE DETERMINATION OF NUCLEOTIDES AND NUCLEOSIDES	1.MORA, L. 2.HERNÁNDEZ-CÁZARES 3.ARISTOY, M.C. 4.TOLDRÁ, F.	Quality	W-83
147	DIFERENTIATION BETWEEN FRESH AND FROZEN-THAWED PORK MEAT BY IONIC CHROMATOGRAPHY	1.ELIZABETH ESCUDERO 2.M.C.ARISTOY 3.FIDEL TOLDRÁ	Quality	W-84
148	THE LIPID PROFILE OF PAMPLONA CHORIZO FABRICATED WITH LOW FAT AND SALT	1.GÓMEZ, I. 2.PETRI, E. 3.SARRIÉS, M.V. 4.INSAUSTI, K. 5.BERIAIN, M.J.	Health	T-67
149	RHEOLOGICAL BEHAVIOR OF FERMENTED DAIRY BEVERAGES PROCESSED BY ULTRA-HIGH PRESSURE HOMOGENIZATION	1.L.M.P.MASSON 2.R.DELIZA 3.A.ROSENTHAL 4.V.M.A.CALADO	Processing	W-26
150	MOLECULAR IDENTIFICATION AND ENZYMIC ACTIVITY OF YEASTS INSOLATED FROM ARTISANAL CHEESES MADE FROM EWES' MILK	1.BEATRIZ PADILLA 2.PALOMA MANZANARES 3.CARMELA BELLOCH	Safety	F-41
151	PRESERVATIVES FOR DEALCOHOLISED WINES: EFFECT ON NATIVE SPOILAGE YEASTS	1.AMAURY TABOADA-RODRIGUEZ 2.RITA CAVA 3.YULISSA Y. BELISARIO-SÁNCHEZ 4.ANTONIO LÓPEZ-GÓMEZ 5.FULGENCIO MARÍN-INIESTA	Safety	F-42
152	EFFECTS OF DIFFERENT METHODS OF DRYING ON BROWNING IN PEAR TOMATOES AND THEIR ANTIOXIDANT CAPACITY	1.ISABEL GARCIA GARCIA 2.MARIA TERESA VALVERDE FRANCO 3.AMAURY TABOADA RODRIGUEZ 4.FULGENCIO MARÍN INIESTA 5.ANTONIO LÓPEZ GOMEZ	Processing	W-27
153	OPTIMIZATION OF PRESERVATIVES FOR DEALCOHOLISED WINE USING A SURVIVAL MODEL FOR SPOILAGE YEASTS	1.AMAURY TABOADA-RODRIGUEZ 2.YULISSA Y.BELISARIO-SÁNCHEZ 3.RITA CAVA 4.JUAN ANTONIO CANO 5.ANTONIO LÓPEZ-GÓMEZ 5.FULGENCIO MARÍN-INIESTA	Safety	F-43
154	INACTIVATION OF SALMONELLA SPP IN LIQUID EGG PRODUCTS USING ESSENTIAL OILS AND THEIR ACTIVE COMPOUNDS AS AN ALTERNATIVE TO SYNTHETIC PRESERVATIVES	1.MARIA TERESA VALVERDE 2.FULGENCIA MARIN INIESTA 3.LOURDES CALVO GARRIDO 4.AMAURY TABOADA-RODRIGUEZ 5.ISABEL GARCIA.GARCIA 6.CARMEN HERNÁNDEZ MACANAS 7.RITA CAVA RODA	Safety	F-44
155	BENEFITS TO THE HEALTH AS A KEY FACTOR IN FOOD NEOPHOBIA	1.RAMÓN BARRENA 2.MERCEDES SANCHEZ	Health	T-96
156	SPECIFIC DETECTION OF VIABLE FOODBORNE PATHOGENIC BACTERIA IN FRESH-CUT VEGETABLES	1.PATRICIA ELIZQUIVEL 2.GLORIA SÁNCHEZ 3.NATIVIDAD HUERTAS 4.JORDI CERVERÓ 5.ROSA AZNAR	Safety	F-45
157	INFLUENCE OF COUPLING CHEMICAL PRETREATMENT AND MEMBRANE FILTRATION ON QUALITY AND STABILITY OF CANOLA OIL	1.RAZIEH NIAZMAND 2.REZA FARHOOSH 3.SEYED MOHAMMAD ALI RAZAVI 4.SEYED MAHMOOD MOUSAVI	Processing	W-28
159	DEVELOPMENT OF AN SPR-BASED IMMUNOASSAY FOR THE DETECTION OF THIABENDAZOLE	1.BELENQUER, J. 2.ESTÉVEZ, M.C. 3.LECHUGA, L.M. 4.MONTOYA, A. 5.DÍAZ, R.	Safety	F-46
161	ANTIMICROBIAL ACTIVITY OF STEVIA REBAUDIANA	1.JOSEPA ESPINOSA 2.AURORA MARCO 3.DOLORES RODRIGO 4.ANTONIO MARTINEZ	Safety	F-47

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162	STUDY OF REDYHADRATION AND PAKING CONDITIONS OF SEA URCHIN FREZZING DRY	1.BUGUENO G. 2.MORENO J. 3.PACHECO E. 4.CERDA O. 5.FUENTALBA C. 6.BINTRUP E. 7.SHAMSHIRI S.	Processing	W-29
163	NANOTECHNOLOGY FOR BOOSTING THE QUALITY, SAFETY AND SHELF LIFE OF MEAT AND MEAT PRODUCTS	1.TALAAAT EL-KHATEIB 2.DINA M. FOUAD 3.MAISA I. ABDELMONEM	Nanotech	T-32
165	PERSIMMON AND STRAWBERRY VINEGARS: DETERMINATION OF MAJOR AROMA COMPOUNDS BY STATIC HEADSPACE/GAS CHROMATOGRAPHY/MASS SPECTROMETRY	1.UBECA, C 2.CALLEJON, R. 3.HIDALGO, C. 4.MATEO, E. 5.TORIJA, MJ. 6.TRONCOSO, A.M. 7.MORALES, M.L.	Quality	W-85
168	THE EFFECT OF FEED MIXTURES ENRICHED OF <i>CINNAMOMI AETHEROLEUM</i> ON CHEMICAL COMPOSITION OF CHICKEN MEAT	1.DANIELA LIPTAIOVÁ 2.MÁRIA ANGELOVICOVÁ 3.DÁVID STOFAN 4.KAMIL MOCÁR	Quality	W-86
169	THE EFFECT OF PROBIOTICS, ESSENTIAL OILS AND THEIR COMBINATION ON PRODUCTION GROWTH AND INTESTINAL MICROFLORA OF BROILER CHICKS	1.DÁVID STOFAN 2.KAMIL MOCÁR 3.DANIELA LIPTAIOVÁ 4.MÁRIA ANGELOVICOVÁ	Health	T-68
170	BIOLOGICAL EFFECTS OF OILSEED RAPE BEE POLLEN AND BROILER'S CHICKENS PERFORMANCE	1.MÁRIA ANGELOVICOVÁ 2.DÁVID STOFAN 3.KAMIL MOCÁR 4.DANIELA LIPTAIOVÁ	Health	T-69
171	THE USE OF ESSENTIAL OILS, PROBIOTICS AND THEIR COMBINATION IN BROILER'S PRODUCTION	1.KAMIL MOCÁR 2.DÁVID STOFAN 3.MÁRIA ANGELOVICOVÁ 4.DANIELA LIPTAIOVÁ	Processing	W-30
173	NEW FLAVORED YOGURT BEVERAGE:PHYSICOCHEMICAL AND FLOW CHARACTERIZATION	1.RAMÍREZ-SUCRE M.O. 2.VÉLEZ- RUIZ, J.F.	Processing	W-31
174	EFFECT OF THE CONCENTRATION TEMPERATURE ON BIOACTIVES COMPOUNDS AND RHEOLOGICAL PROPERTIES OF POMEGRANATE JUICES	1.CARMEN SAENZ 2.JAIME SEGUEL 3.TAMARA GORENA 4.ELENA SEPÚLVEDA	Health	T-70
175	RHEOLOGICAL STUDY OF TWO PEACH PUREES WITH 11.9%BRIX	1.A.MASSA 2.C.GONZÁLEZ 3.A. MAESTRO 4.J.LABANDA 5.A. IBARZ	Quality	W-87
176	PRODUCTION OF <i>Phaseolus vulgaris</i> L. SEEDS STRESSED PROTEIN HYDROLYSATES WITH ANTIHYPERTENSIVE ACTIVITY	1.HERNÁNDEZ-ALVAREZ, A. 2.CARRASCO-CASTILLA J. 3. JIMÉNEZ-MARTÍNEZ, C. 4.DÁVILA-ORTIZ, G.	Health	T-71
177	ANTIOXIDANT ACTIVITY DETERMINATION OF TOTAL PHENOLIC COMPOUNDS PRESENT IN FABA BEAN RAW, TOASTED AND BOILET	1.KARINA MAYA OCAÑA 2.CRISTIAN JIMÉNEZ MARTINEZ 3.BRAULIO EDGAR HERRERA CABRERA 4.ÁLICIA ORTIZ MORENO 5.GLORIA DÁVILA ORTIZ	Quality	W-88
178	EFFECTS IF GERMINATION IN THE CONCENTRATION OF NON-NUTRITIONAL FACTORS AND PROTEINS IN THREE MEXICAN BROAD BEANS VARIETIES	1.VALDÉS ANGUIANO D.M. 2.JIMÉNEZ-MARTÍNEZ, C. 3.DÁVILA-ORTIZ, G. 4.HERRERA CABRERA B.E.	Health	T-72
179	DETERMINATION OF ANTIHYPERTENSIVE AND ANTIOXIDANT ACTIVITY OF PEPTIDES FROM LENTIL (<i>Lentis sculenta</i>) PROTEIN HYDROLYSATES	1.ERIKA B. LEÓN ESPINOZA 2.CRISTIAN JIMÉNEZ MARTÍNEZ 3.GLORIA DÁVILA ORTIZ	Health	T-73
182	EXPERIMENTAL AND THEORETICAL STUDY ON SPECIFIC MIGRATION IN PLASTIC FILMS: EFFECT OF THE FOOD SIMULANT AND THE TEMPERATURE	1.A.TORRES 2.M.J.GALOTTO 3.A.GUARDA 4.N.MORAGA 5.J.ROMERO	Packaging	T-40
183	<i>CRONOBACTER SAKAZAKII</i> EXPOSSURE ASSESSMENT AT INDUSTRIAL, LEVEL OF RECONSTITUTED POWDERED INFANT FORMULA MILK (RPIFM) TREATED BY HIGH HYDROSTATIC PRESSURE	1.M.C.PINA PÉREZ 2.D.RODRIGO 3.A.MARTÍNEZ LÓPEZ	Processing	W-32
184	ELABORATION OF AN INSTANTANEOUS MEXICAN TRADITIONAL BEVERAGE (CHAMPURRADO)	1.FLORES MORALES, A. 2.HERNÁNDEZ SILVAS HAIDE J. 3.JIMÉNEZ ESTRADA MANUEL 4.COYOTL HUERTA, J. 5.MENDOZA MEDINA LE 6.MORA ESCOBEDO ROSALVA	Processing	W-33
185	PHYSICAL PROPERTIES OF GREEN PEA IN AN INERT MEDIUM FBD DRYER ASSISTED BY IR HEATING	1.B.HONORVAR 2.D.MOWLA 3.A.A.SAFEKORDI	Processing	W-34
186	INFLUENCE OF GERMINATED SOY PROTEIN ON CERVICAL CANCER GROWTH IN FEMALE ATYMIC MICE	1.ROBLES-RAMIREZ, MC 2.MORA-ESCOBEDO, R. 3.RAMÓN-GALLEGOS, E. 4.BERNARDINO-NICANOR A. 5.GONZÁLEZ-CRUZ, L	Health	T-74

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187	SUITABLE AT-LINE TURBIDITY SENSOR FOR WINE FERMENTATION SUPERVISION	1.RAÚL CRESPO 2.LUIS M. CÁRCEL 3.MIGUEL ÁNGEL PÉREZ 4.IGNACIO NEVARES 5.MARÍA DEL ÁLAMO	Processing	W-35
188	EVALUATION OF CONSUMING PROBIOTICS SUPPLEMENTS ON ISOLATION AND IDENTIFICATION OF LACTOBACILLS FROM HUMAN MILK	1.LEILA ROOZBEH NASIRAI 2.FARIDEH TABATABAIE 3.BEHZAD ALAEDDINI 4.REIHANED NOORBAKHSH 5.REZA MAJIDZADEH HERAVI	Health	T-75
189	USE OF EDIBLE FILMS TO CONTROL MOISTURE MIGRATION IN MULTICOMPONENT FOOD SYSTEMS	1.TALENS, P. 2.PÉREZ-MASIA, R. 3.JIMÉNEZ, A. 4.FABRA, M.J. 5.CHIRALT, A.	Modelling	F-07
191	ANTIMICROBIAL ACTIVE PACKAGING FOR MEATS PRODUCTS	1.MARIA BOLUDA AGUILAR 2.AMAURY TABOADA MARTINEZ 3.ANTONIO LOPEZ GÓMEZ 4.FULGENCIO MARÍN INIESTA	Packaging	T-41
192	DEALCOHOLIZED WINE IS A SOURCE OF BIOACTIVE PHENOLIC COMPOUNDS AND FIBER	1.YULISSA Y.BELISARIO SÁNCHEZ 2.ANTONIO LÓPEZ GÓMEZ 3.AMAURY TABOADA RODRÍGUEZ 4.MARIA BOLUDA AGUILAR 5.FULGENCIO MARÍN INIESTA	Health	T-76
193	THE HOT STEEL BALLS DRYING:A NEW DRYING TECHNIQUE	1.JOSÉ MARÍA GARCÍA PUERTA 2.ASUNCIÓN IGUAZ GAINZA 3.ARTURO ESNOZ NICUESA 4.MARIA BOLUDA AGUILAR 5.ANTONIO LÓPEZ GÓMEZ	Processing	W-36
194	MODIFIED STEAM EXPLOSION PROCESS FOR PRE-TREATMENT OF CITRUS PEEL WASTES	1.MARIA BOLUDA AGUILAR 2.YULISSA Y.BELISARIO SÁNCHEZ 3.ANTONIO LOPEZ GÓMEZ	Processing	W-37
195	FREE CHOLESTEROL IRANIAN IMITATION CHEESE PRODUCTION FROM SOYA AND WHEY PROTEINS BY MICROBIAL TRANSGLUTAMINASE	1.HOMA TORABIZADEH	Processing	W-38
197	SUCRALOSE AND POLYDEXTROSE AS REPLACERS OF SUCROSE IN MUFFINS	1.S.MARTINEZ-CERVERAA 2.L.LAGUNA 3.T.SANZ 4.A.SALVADOR 5.S.M.FISZMAN	Health	T-77
198	ALGINATES AS EDIBLE COATINGS FOR MICROWAVEABLE FOOD	1.A.ALBERT 2.L.M.GUARDEÑO 3.A.SALVADOR 4.S.M.FISZMAN	Packaging	T-42
199	RHEOLOGICAL AND MICROSTRUCTURAL PROPERTIES OF MICROWARE THAWED WHITE SAUCES	1.A.AROCAS 2.T.SANZ 3.E.IBAÑEZ 4.L.M.GUARDEÑO 5.I.HERNANDO 6.S.M.FISZMAN	Quality	W-89
200	EFFECT OF RESISTANT STARCH IN SHORT DOUGH BISCUIT STRUCTURE: OSCILLATORY AND CREEP AND RECOVERY RHEOLOGICAL PROPERTIES	1.L.LAGUNA 2.S.MARTINEZ-CERVERA 3.M.J.HERNÁNDEZ 4.T.SANZ 5.A.SALVADOR 6.M.FISZMAN	Quality	W-90
201	ASSESSMENT OF PROCESS CONDITIONS ON THE EXTRACTION OF ANTIOXIDANTS FROM GRAPE MARC	1.LIBRÁN C. 2.MAYOR, L. 3.GARCÍA-CASTELLÓ, E. 4.GRAS, M.L. 5.ARGÜELLES,A. 6.VIDAL-BROTONS, D.	Processing	W-39
204	MUSCLE ACTIN DEGRADATION BY THE ACTION OF CASPASE 3	1.CARLOS HERNÁN HERRERA-MENDEZ 2.MARTA BERTOMEU 3.ENRIQUE SENTANDREU 4.GERALD COULIS 5.AHMED OUALI 6.MIGUEL ANGEL SENTANDREU	Quality	W-91
205	SENSORY EVALUATION OF FLAX OIL FLAVOURED BY CINNAMON OR CARAWAY OILS	1.SANDRA OZOLA 2.EVITA STRAUMITE 3.ZANDA KRUMA 4.RUTA GALO BURDA	Quality	W-92
206	GLUTEN-FREE FLOUR IN BISCUIT PRODUCTION	1.LAILA OZOLA 2.EVITA STRAUMITE 3.TATJANA RAKCEJEVA	Health	T-78
207	FLAVOURED OILS FOR CANNED FISH PRODUCTION: ANALYSIS OF VOLATILE COMPOUND	1.GRAMATINA I. 2.SILINA L. 3.KRUNA Z. 4.SABOVICS M.	Quality	W-93

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208	EFFECT OF SUPERCRITICAL EXTRACTION TIME ON THE ANTIMICROBIAL ACTIVITY OF THYME (<i>Thymus zygis</i>) EXTRACTS	1.ORTUÑO, C. 2.IRIANDA, P. 3.PANIAGUA, I. 4.BON, J. 5.CORONA, E. 6.BENEDITO, J.	Processing	W-40
209	ULTRASONIC CHARACTERIZATION ORF FAT CONTENT AND TEXTURAL PROPERTIES IN VACUUM PACKGED DRY-CURED IBERIAN HAM	1.CORONA, E. 2.GARCÍA PÉREZ, J.V. 3.SANJUAN, N. 4.CLEMENTE, G. 5.BENEDITO, J.	Quality	W-94
211	GLOVES AND MASKS: ALLIES OR ENEMIES IN THE GMP IMPLEMENTATION. PARTE II	1.ANA SOLITO 2.STELLA MARIS STAGNARO 3.RUBÉN PAVASI 4.IRENE DELLA ROLE 5.ANA MARÍA CUEVA	Safety	F-48
212	SUITABILITY OF GOAT MILK FRACTIONS FOR MICROENCAPSULATION OF PROBIOTICS MICROORGANISMS	1.M.VILLA-GARCÍA 2.R.PEDROZA-ISLAS 3.R.MORENO-TERRAZAS 4.M.DE LA ROSA-MIRANDA 5.A.MARTINEZ-FEREZ	Packaging	T-43
213	OXYGEN MANAGEMENT IN WINE AGEING. A TOOL FOR A REAL WINE AGEING CONTROL	1.NEVARES, I. 2.DEL ÁLAMO, M. 3.CÁRCEL, LM. 4.GALLEGO, L.	Processing	W-41
214	USE OF PORCINE BLOOD PLASMA AND STABILIZED HEMOGLOBIN AS FUNCTIONAL INGREDIENTS IN "PORK LIVER PATÉ"	1.HURTADO, S. 2.SAGUER, E. 3.ESPIGULÉ, E. 4.PARÉS, D. 5.TOLDRÁ, M. 6.CARRETERO, C.	Health	T-79
215	PARTICLE SIZE DISTRIBUTION OF WHITE SUGAR	1.BENNÁR, M. 2.BETORET, E. 3.BOJNANSKÁ, T. 4.BETORET, N. 5.FITO, P.	Quality	F-65
216	PHENOLIC CHARACTERIZATION AND ANTIOXIDANT ACTIVITY OF PMEGRANATE (<i>Punica granatum L.</i>) cv. WONDERFUL JUICE FROM THREE REGIONS OF CHILE	1.ELENA SEPÚLVEDA 2.INÉS CEA 3.CARMEN SÁENZ	Quality	F-66
217	INCORPORATING NATURAL ANTIMICROBIALS INTO COATINGS FOR FRUIT PRESERVATION	1.SÁNCHEZ-GONZÁLEZ, L. 2.CHÁFER, M. 3.GONZÁLEZ-MARTÍNEZ, C. 4.PASTOR, C. 5.CHIRALT, A.	Safety	F-49
218	DEVELLOPMENT OF NANOTECHNOLOGY-BASED MATERIALS WITH ANTIMICROBIAL PROPERTIES FOR THE FOOD INDUSTRY	1.MARGARIDA MOREIRA DOS SANTOS 2.VÍTOR DELGADO ALVES 3.PEDRO V. BAPTISTA	Nanotech	T-33
219	DIFFERENTIAL EFFECT OF GLUCOSE AND SORBITOL ADDITION ON FREEZETHAW STABILITY OF OIL-IN-WATER EMULSIONS PREPARED WITH NATIVE AND DENATURED SOYBEAN ISOLATES	1.GONZALO G. PALAZOLO 2.JORGE R. WAGNER 3. PABLO A SOBRAL	Processing	W-42
220	SODIUM CASEINATE-CARBOXYMETHYLCELLULOSE INTERACTION IN SOLUTION, EFFECT ON ACID AGGREGATION AND GELATION	1.MARIA EUGENIA HIDALGO 2.PATRICIA RISSO 3.JORGE R. WAGNER	Processing	W-43
221	FILAMENTOUS FUNGI AS UNCONVENTIONAL PROTEIN INGREDIENTS WITH GOOD HYDRATION PROPERTIES	1.VERÓNICA KYANKO 2.ROMINA CANEL 3.ORLANDO DE LA OSA 4.VANESA LUDEMANN 5.GRACIELA POSE 6.JORGE R. WAGNER	Quality	F-67
222	COMBINED EFFECT OF THERMAL TREATMENT AND PRESSURE HOMOGENIZATION ON EMULSIFYING PROPERTIES OF YEAST DISPERSIONS	1.PAULA SCENI 2.JORGE R. WAGNER	Processing	W-44
223	PARTIAL PURIFICATION AND CHARACTERIZATION OF THE ANTILISTERIA COMPOUND PRODUCED BY <i>LACTOBACILLUS CURVATUS</i> CRL1579	1.P.CASTELLANO 2.M.ARISTOY 3.M.A.SENTANDREU 4.G.VIGNOLO 5.F.TOLDRÁ	Safety	F-50
224	MECHANICAL, THERMAL AND WATER VAPOR BARRIER PROPERTIES OF NANOCOMPOSITE FILMS BASED ON CELLULOSE ACETATE BUTYRATE	1.R.I.QUINTERO 2.M.J.GALOTTO 3.A.GUARDA 4.F.J.RODRÍGUEZ	Nanotech	T-34
225	EVALUATION OF SOUS VIDE COOKED PARENTS STOCK HEN AND BROILER BREAST MEAT DURING REFRIGERATED STORAGE	1.KRISTINE RAMANA 2.RUTA GALO BURDA 3.DACE KLAVA 4.LIJA DUKALSKA	Safety	F-51
226	VOLATILE COMPOUNDS COMPOSITION OF THYME BELONGING TO DIFFERENT GENETIC CLONES	1.KRUMA Z. 2.GALO BURDA R. 3.BALINS A. 4.KAUSINIEKS J. 5.SABOVICS M. 6.ALSINA I. 7.ZUKAUSKA I.	Quality	F-68
227	GREEN TEA AS ALTERNATIVE TO SULPHITES IN FRESH-CUT POTATOES	1.BOBO, G. 2.GÓMEZ, D. 3.ARROQUI, C. 4.VÍRSEDA, P.	Safety	F-52
228	ANTIOXIDANT CAPACITY FROM WILD PEUMUS BOLDUS LEAVES FROM CHILE	1.CARMEN SOTO 2.EDUARDO PÉREZ 3.PAOLA POIRRIER 4.MARIA ELVIRA ZÚÑIGA	Quality	F-69

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229	EFFECT OF HIGH PRESSURE PROCESSING ON RICE (<i>ORYZA SATIVA</i> L., CULTIVAR MARATELLI) PASTING PROPERTIES	1.RICO, D. 2.CHÁVEZ, C.D. 3.NORIEGA, M.J. 4.ARROQUI, C. 5.VIRSEDA, P.	Processing	W-45
230	EFFECT OF ALTERNATIVE SANITIZERS IN ROCKET LEAVES PRESERVED IN MODIFIED ATMOSPHERE	1.CARMEN SÁENZ 2.M.CAROLINA LAGOS 3.ANDREA HINOJOSA 4.ALEJANDRA MACHUCA 5.VÍCTOR ESCALONA	Safety	F-53
231	ANTIMICROBIAL ACTIVITY OF DIFFERENT POLYSACCHARIDE FILMS WITH ESSENTIAL OILS AGAINST <i>E.COLI</i>	1.LAURA SÁNCHEZ-GONZALEZ 2.MAITE CHÁFER 3.AMPARO CHIRALT 4.CHELO GONZÁLEZ-MARTÍNEZ	Safety	F-54
232	PROCESSING AND CHARACTERIZATION OF <i>Butia capitata</i> FROM RIO GRANDE DO SUL, BRAZIL	1.ANA CRISTINA RICHTER KROLOW 2.MÁRCIA VIZZOTTO 3.ROSA LÍA BATRBIERI 4.LIANE XAVIER FONSECA	Processing	W-46
233	INFLUENCE OF α -TOCOPHEROL ON CHITOSAN-EDIBLE FILM PROPERTIES	1.MARTINS, J.T. 2.CERQUEIRA, M.A. 3.VICENTE, A.A.	Packaging	T-44
234	NANOCOMPOSITE FILMS OBTAINED FROM CARRAGEENAN/PECTIN BIODEGRADABLE POLYMERS	1.ROCÍO CASTELLÓ 2.ANA RITA FERREIRA 3.NUNO COSTA 4.ISABEL M. FONSECA 5.VÍCTOR D. ALVES 6.ISABEL M. COELHO	Nanotech	T-35
235	APLICACION OF SAFES METHODOLOGY TO THE OSMOTIC DEHYDRATION OF KIWI (<i>ACTINIDIA DELICIOSA</i> VAR.HAYWARD)	1.TYLEWICZ, U. 2.FITO, P.J. 3.CASTRO-GIRALDEZ, M. 4.FITO, P. 5.DALLA ROSA, M.	Modelling	F-08
236	DIELECTRIC SPECTROSCOPY STUDIES FOR CONTROLLING COOKING OPERATION OF PORK HAM	1.CASTRO-GIRÁLDEZ, M. 2.FITO, P.J. 3.MAYOR, L. 4.BALAGUER, N. 5.FITO, P.	Processing	W-47
238	STUDY OF THE OSMOTIC DEHYDRATION OF KIWI (<i>ACTINIDIA DELICIOSA</i> VAR. HAYWARD) BY DIELECTRIC SPECTROSCOPY	1.CASTRO-GIRÁLDEZ, M. 2.FITO, P.J. 3.TYLEWICZ, U. 4.DALLA ROSA, M. 5.FITO, P.	Processing	W-48
239	STUDY OF THE RELATIONSHIP BETWEEN THE TISSUE IN THE AMARANTO FRUIT BY DIELECTRIC SPECTROSCOPY	1.PRIETO, J.M. 2.CASTRO-GIRÁLDEZ, M. 3.FITO, P.J. 4.ANDRÉS, A. 5.FITO,P.	Processing	W-49
240	PASSIVE REFRIGERATION™ AS SYSTEM FOR THE VEGETABLE PRESERVATION	1.FLORINDA FRATIANNI 2.RICCARDO RICCARDI 3.PATRIZIA SPIGNO 4.CARMINE IULIANO 5.ARMANDO CORBO 6.RAFFAELE COPPOLA 7.FILOMENA NAZZARO	Processing	W-50
241	HPLC-ANALYSIS OF POLYPHENOLIC COMPOUNDS IN SPANISH RED WINES AND DETERMINATION OF THEIR ANTIOXIDANT ACTIVITY BY RADICAL SCAVENGING ASSAY	1.M.LÓPEZ-VÉLEZ, 2.J.A.DELGADO-PRADO 3.E.GÓMEZ-GARCÍA 4.F.MARTÍNEZ-MARTÍNEZ	Quality	F-70
242	POLYPHENOLIC COMPOUNDS AND ANTIOXIDANT PROPERTIES OF SELECTED SPANISH RED WINES	1.M.LÓPEZ-VÉLEZ, 2.J.A.DELGADO-PRADO 3.E.GÓMEZ-GARCÍA 4.F.MARTÍNEZ-MARTÍNEZ	Quality	F-71
243	ESSENTIAL OILS ASSPROUTING INHIBITOR ON POTATO TUBERS	1.GÓMEZ, D. 2.BOBO, G. 3.ARROQUI, C. 4.VIRSEDA, P.	Quality	F-72
244	CONTROLLED RELEASE OF A MODEL BIOACTIVE COMPOUND FROM K-CARRAGEENAN/CHITOSAN NANOLAYERED FILMS	1.ANA C. PINHEIRO 2.ANA I. BOURBON 3.MANUEL A. COIMBRA 4.ANTÓNIO A. VICENTE	Nanotech	T-36
245	MODELING THE MECHANICAL PROPERTIES AND RESPIRATION RATE ON FRESH CUT PINNEAPPLE SUBJECTED TO CHANGES IN TEMPERATURE	1.BENÍTEZ, S. 2.SEPULCRE, F. 3.CHIUMENTI, M. 4.PUJOLÁ, M. 5.ACHAERANDIO, I.	Modelling	F-09
246	READY TO USE CALCIUM ENRICHED ROMAINE LETTUCE	1.GRAS, M.L. 2.HUSSAM AHMAD QASEM, M 3.BARRERA, C. 4.VIDAL-BROTÓNS, D.	Health	T-80
247	FRESH OR BLANCHED VEGETABLES ENRICHED IN CALCIUM BY VACUUM IMPREGNATION	1.GRAS, M.L. 2.VIDAL-BROTÓNS, D. 3.ESTERAS, I. 4.FITO, P.	Health	T-81
248	ANTIOXIDANT CAPACITY AND PHENOLIC COMPOSITION OF JUICES FROM POMEGRANATES STORED IN REFRIGERATION	1.MARIELA LABBÉ 2.ALVARO PEÑA 3.CARMEN SÁENZ	Quality	F-73

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249	INFLUENCE OF FRUIT MATURITY AND GROWING REGION ON PHENOLOC CONTENT, ANTIOXIDANT CAPACITY AND COLOR OF POMEGRANATE JUICES	1.MARIELA LABBÉ 2.FELIPE PÉREZ 3.CARMEN SÁENZ	Quality	F-74
250	INFLUENCE OF THE ASSOCIATION OF TRANSGLUTAMINASE AND PROTEASES IN THE BETA-LACTOGLOBULIN ANTIGENICITY	1.MARIANA BATTAGLIN VILLAS-BOAS 2.ISABELE SERIMARCO SABADIN 3.RICARDO DE LIMA ZOLLNER 4.FLAVIA MARIA NETTO	Health	T-82
251	ANTIGENICITY TO BOVINE BETA-LACTOGLOBULIN:SPECIFICITY OF MICE IgE TO HYDROLYSATES OBTAINED WITH DIFFERENT PROTEASES	1.ISABELE SERIMARCO SABADIN 2.MARIANA BATTAGLIN VILLAS-BOAS 3.RICARDO DE LIMA ZOLLNER 4.FLAVIA MARIA NETTO	Health	T-83
252	CHARACTERIZATION OF IMMUNOREACTIVITY TO COMMERCIAL HYDROLYSATES IN FOOD-ALLERGIC PEOPLE	1.MARIANA BATTAGLIN VILLAS BOAS 2.REGIANE PATUSSI DOS SANTOS LIMA 3.RAQUEL ACÁCIA PEREIRA GONÇALVES DOS SANTOS 4.DAIANA GUEDES PINTO 5.CONCEIÇÃO APARECIDA VILELLA 6.FLÁVIA MARIA NETTO 7.CELSO EDUARDO OLIVIER	Health	T-84
253	EFFECT OF VANILLIN ON THE HEAT RESISTANCE OF <i>LISTERIA MONOCYTOGENES</i> SCOTT A IN MILK	1.RITA CAVA RODA 2.FULGENCIO MARIN INIESTA 3.AMAURY TABOADA-RODRÍGUEZ 4.ISABEL GARCIA-GARCIA 5.MARIA TERESA VALVERDE	Safety	F-55
255	APPLICATION OF COMMERCIAL BIOSENSORS FOR LACTATE ASSAY IN APPLE JUICES AND OTHER FOOD PRODUCTS: VALIDATION AND PREPARATION SAMPLES FOR MEASUREMENTS	1.MALGORZATA PRZYBYT	Processing	W-51
256	ASCORBIC ACID IN TOMATOES DURING REFRIGERATION STORAGE WITH ABSORBING SHEET OF ETHYLENE	1.PALOP S. 2.ÖZDIKICIERLER O. 3.KÖSTEKLI M. 4.ESCRIVA M. 5.ESTEVE M.J. 6.FRÍGOLA A.	Processing	W-52
257	TOTAL PHENOLICS DETERMINATION IN BABY'S FOOD BASED ON FRUITS AND FRUITS WITH CEREALS	1.CARBONELL J.M. 2.ESTEVE M.J. 3.FRÍGOLA A.	Quality	F-75
258	DETERMINATION OF THE ANTIOXIDANT CAPACITY IN TOMATOES STORED IN REFRIGERATION WITH ABSORBING SHEET OF ETHYLENE	1.ESCRIVA M. 2.KÖSTEKLI M. 3.ÖZDIKICIERLER O. 4.PALOP S. 5.ESTEVE M.J. 6.FRÍGOLA A.	Quality	F-76
259	MODIFICATIONS IN FATTY ACID PROFILE IN AN ORANGE JUICE-MILK BEVERAGE PROCESSED BY HIGH HYDROSTATIC PRESSURE	1.BARBA, F.J. 2.ESTEVE, M.J. 3.FRIGOLA, A.	Processing	W-53
260	ENTEROBACTERIACEAE DETERMINATION IN CHILLED MEATS WITH THE SPOILAGE "BLOWN PACK" OF VACUUM-PACKED	1.FORNAZARI, A.C.Z. 2.MACEDO, M.L.H. 3.CONTRERAS-CASTILLO, C.J.C. 4.JUNQUEIRA, V.C.A.	Safety	F-56
261	PECTINESTERASE EXTRACTION FROM ORANGE JUICE SOLID WASTES	1.E.GARCIA-CASTELLO 2.N.ALCARAZ 3.M.L.GRAS 4.L.MAYOR 5.A.ARGÜELLES 6.D.VIDAL	Processing	W-54
262	CONCENTRATION BY REVERSE OSMOSIS OF PRESS LIQUID FROM ORANGE JUICE SOLID WASTES	1.E.GARCIA-CASTELLO 2.S.CHORQUES 3.L.MAYOR 4.A.ARGÜELLES 5.M.L.GRAS 6.D.VIDAL	Processing	W-55
263	STUDY OF THE EFFECT OF IONIZING ENERGY ON THE CROSSLINKING OF AN ACTIVE EDIBLE COATING	1.M.P.JUNQUEIRA-GONÇALVES 2.F.RODRIGUEZ 3.J.BRUNA 4.A.TAPIA 5.S.SILVA	Processing	W-56
264	DESARROLLO DE UN PAN INTEGRAL PARA UNA POBLACION CON SINDROME DEL INTESTINO IRRITABLE (SII)	1.GERMÁN OCAMPO JURADO	Health	T-85
265	SPRAY DRYING OF NONI (<i>Morinda citrifolia</i> , L) PULP. FEED OPTIMIZATION	1.ELIOSBEL MÁRQUEZ 2.DÉBORA CASTRO 3.MARGARITA NÚÑEZ 4.JOSÉ LUIS RODRÍGUEZ	Processing	W-57
266	CHARACTERIZATION ORF MICROVAWE-VACUUM DRYING OF BUTTON MUSHROOMS AND CHANTERELLE	1.RUTA GALO BURDA 2.MADARA LAGZDINA	Processing	T-01
267	ADSORPTION OF AMARANTH PROTEINS TO AIR/WATER INTERFACE: RELATIONSHIP WITH FOAM FORMATION	1.AGUSTÍN J.BOLONTRADE 2.JOSÉ L. ALESSANDRINI 3.ADRIANA SCILINGO 4.MA.CRISTINA ANÓN	Processing	T-02

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269	THE EFFECTIVENESS OF THE <i>IN VITRO</i> CALLUS CULTURES OF <i>SALVIA OFFICINALIS L.</i> ESSENTIAL OILS AS INHIBITORS FOR <i>SALMONELLA TYPHIMURIUM</i> INOCULATED IN CHICKEN MEAT	1.FLORINA RADU 2.JULIANA POPESCU 3.IOSIF GERGEN 4.HEINZ-DIETER ISENGARD 5.OANA BOJA 6.OLIMPIA COLIBAR	Safety	F-57
270	ELECTRONIC SENSOR APPLICATION IN THE DETECTION OF FROZENUNFROZEN FISH	1.FUENTES, A. 2.FERNÁNDEZ-SEGOVIA, I. 3.MÉNDEZ, EL.L. 4.MASOT, R. 5.ALCÁÑIZ, M. 6.BARAT, J.M.	Processing	T-03
271	CAROTENE CONTAINED IN MINIMALLU PROCESS CARROTS (<i>Daucus carota</i>)	1.GLORIA HELENA GONZÁLEZ BLAIR 2.DIANA CAROLINA JIMÉNEZ CASAS 3.YUCEMAR PÉREZ PARDO 4.MILTON HUGO RODRÍGUEZ DÍAZ 5.JESÚS ANTONIO GALVIS VANEGAS	Processing	T-04
272	DETECTION OF PROBLEM WINE FERMENTATION APPLYING MULTIVARIATE STATISTICS	1.A.URTUBIA U.	Modelling	F-10
274	CARROTS ENRICHED IN PROBIOTIC BACTERIA BY VACUUM IMPREGNATION	1.GRAS, M.L. 2.VIDAL-BROTÓNS, D. 3.ARROYAVE, A. 4.BETORET, N. 5.MAYOR, L.	Health	T-86
275	COLOUR MODIFICATIONS IN ORANGE JUICE MILK PROCESSED BY ULTRASOUNDS	1.BARBA, F.J. 2.MENESES, N. 3.JAEGER, H. 4.ESTEVE, M.J. 5.FRÍGOLA, A. 6.KNORR, D.	Quality	F-77
276	EFFECT OF HIGH PRESSURE PROCESSING ON TOTAL ANTHOCYNS, MONOMERIC AND POLYMERIC IN A BLUEBERRY JUICE	1.BARBA, F.J. 2.JAEGER, H. 3.MENESES, N. 4.ESTEVE, M.J. 5.FRÍGOLA, A. 6.KNORR, D.	Processing	T-05
277	IMPACT OF PULSED ELECTRIC FIELDS ON COLOUR MODIFICATIONS IN A BLUEBERRY JUICE DURING REFRIGERATED STORAGE	1.BARBA, F.J. 2.MENESES, N. 3.JAEGER, H. 4.ESTEVE, M.J. 5.FRÍGOLA, A. 6.KNOR, D.	Processing	T-06
279	APPLICATION OF MEMBRANE TECHNOLOGIES TO HIGH QUALITY PROCESS WATER OBTENTION FOR FOOD INDUSTRY IN DEVELOPING COUNTRIES	1.J.M.ARNAL 2.B.GARCÍA FAYOS 3.M.SANCHO	Processing	T-07
281	PURIFICATION OF NATURAL COAGULANT EXTRACTED FROM <i>MORINGA OLEIFERA</i> SEED: ISOLATION AND CHARACTERIZATION OF ACTIVE COMPOUND	1.B.GARCIA-FAYOS 2.J.M.ARNAL 3.G.VERDÚ 4.I.RODRIGO	Health	T-87
282	STUDY OF MORINGA OLEIFERA OIL EXTRACTION AND ITS INFLUENCE IN PRIMARY COAGULANT ACTIVITY FOR DRINKING WATER TREATMENT	1.B.GARCIA-FAYOS 2.J.M.ARNAL 3.G.VERDU 4.A.SAURI	Processing	T-08
283	ANTIMICROBIAL ACTIVITY OF ZEIN FILMS WITH ESSENTIAL OILS	1.ARMENDÁRIZ, A. 2.FERNÁNDEZ-PAN, I. 3.MATÉ, J.I.	Safety	F-58
285	MARINE VEGETATION IN MULTINUTRITIONAL BLOCKS. SUSTAINABILITY IN THE FOOD CHAIN	1.ROSADO-RUBIO J.GABRIEL 2.CASTELLANOS-RUELAS ARTURO F. 3.CHEL-GUERRERO LUIS A. 4.BETANCUR-ANCONA DAVID A.	Health	T-88
286	EATING CHOICES FOR DEFINITION OF HEALTHY EATING STRATEGIES IN SCHOLAR CANTEENS	1.G.,CANDEIAS 2.E.OLIVEIRA 3.A.P.VALE 4.I.M.AFONSO 5.A.S.RODRIGUES 6.N.V.BRITO	Health	T-89
287	EFFECT OF HIGH HYDROSTATIC PRESSURE ON ANTIOXIDANT ACTIVITY, TOTAL PHENOLIC AND VITAMIN C CONTENT OF ALOE VERA GEL (<i>ALOE BARBADENSIS</i> MILLER)	1.ANTONIO VEGA-GÁLVEZ 2.MARGARITA MIRANDA 3.GIPSY TABILO-MUNIZAGA 4.MARIO PÉREZ-WON	Processing	T-09
288	EFFECT OF THE TIME AND TEMPERATURE ON THE RHEOLOGICAL AND CALORIMETRIC PROPERTIES OF COOKED DOUGH OBTAINED FROM GREEN FRUIT USING SIX PLANTAIN AND BANANA GENOTYPES	1.NELLY LARA 2.MARCIA GONZÁLEZ	Processing	T-10
289	ANTIOXIDANT AND CHELATING ACTIVITY OF <i>Jatropha Curcas L.</i> PROTEIN HYDROLYSATES	1.SANTIAGO GALLEGOS-TINTORÉ 2.CRISTINA TORRES-FUENTES 3.JAVIER VIOQUE-PEÑA 4.JAVIER SOLORZA-FERIA 5.MANUEL ALAIZ 6.JULIO GIRÓN-CALLE 7.ALMA LETICIA MARTÍNEZ-AYALA	Quality	F-78
291	THE EFFECT OF BLUEBERRY ON PHYSICO-CHEMICAL, SENSORY AND MICROBIOLOGICAL PROPERTIES OF YOGURT ICE CREAM	1.MURAT DURAK 2.MUHAMMET DERVISOGLU	Quality	F-79

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292	EFFECT OF BLUBERRY ADDITION ON MICROFLORA OF YOGHURTS	1.MUHAMMET DERVISOGLU 2.FEHMI YAZICI 3.HASAN TEMIZ 4.ORGUZ AYDEMIR 5.TALIP KAHYAUGLU	Quality	F-80
293	HYBRID FILMS OF LIDPE-TPS-MINERAL FILLER:PROCESSING AND CHARACTERIZATION	1.M.SOTO QUIÑONES 2.J.MORALES CASTRO 3.C.A.GÓMEZ ALDAPA 4.H.SOTO VALDEZ 5.T.J.MADERA SANTANA	Processing	T-11
294	EFFECT OF INULIN ACETYLATION ON THE GALLIC ACID MICROENCAPSULATION AND ITS RELEASE IN AN HYDROPHILIC MODEL	1.PAULA GARCIA 2.JUAN VEGA 3.JOSÉ SANTOS 4.JORGE CHÁVEZ 5.PAZ ROBERT	Processing	T-12
295	DEVELOPMENT OF A FUNCTIONAL WHEY DRINK	1.HERNÁNDEZ-GRAJALES, T.C. 2.VÉLEZ-RUIZ, J.F.	Health	T-90
296	STARCH ACETYLATED AS ENCAPSULATING AGENT OF ALPHA TOCOPHEROL AND ITS RELEASE BEHAVIOUR IN HYDROPHOBIC SOLVENT MODEL	1.PAZ ROBERT 2.JOCELYN TAPIA 3.PAULA GARCIA 4.JOSÉ SANTOS 5.JORGE CHÁVEZ	Processing	T-13
297	A SURVEY ON ELATIONSHIP BETWEEN CONSUMER PREFERENCES TO TEXTURAL ATTRIBUTES OF COOKED BEAN: RESPONSE SURFACE OPTIMIZATION AND MICRO-STRUCTURAL OBSERVATIONS	1.SEYED MOHAMMAD TAGHI GHARIBZAHEDI 2.MEHRAN GHASEMLOU 3.GELARCH MOUSAVINEJAD 4.ZAHRA EMAM-DJMEH	Modelling	F-11
298	USE OF RESPONSE SURFACE METHODOLOGY TO ACHIEVE HIGH LEVELS OF KEFIRAN PRODUCED BY KEFIR GRAINS GROWN IN WHEY: DEVELOPMENT OF OPTIMIZED MODEL AND PARTIAL CHARACTERIZATION	1.MEHRAN GHASEMLOU 2.SEYED MOHAMMAD TAGHI GHARIBZAHEDI 3.GELAREH MOUSAVINEJAD 4.FARAMARZ KHODAIYAN	Modelling	F-12
299	MICROSTRUCTURE OF STARCH GRANULES AND CELLS OF UNCOOKED, ROASTED AND FRIED POTATO VARIETIES	1.IRISA MURNIECE 2.DACE KLAVA 3.RUTA GALO BURDA 4.DAINA KARKLINA	Processing	T-14
300	ENVIRONMENTAL ANALYSIS OF HPP AS AN ALTERNATIVE TO THERMAL PASTEURISATION	1.PARDO, G. 2.ZUFÍA, J.	Processing	T-15
301	CONTROLLED RELEASE THROUGH MICROENCAPSULATION OF NATURAL ANTIOXIDANTS FROM ACTIVE PACKGINS MATERIALS	1.A.GALET 2.J.M.BERMUDEZ 3.C.FERNÁNDEZ 4.S.AUCEJO	Processing	T-16
302	INNOVATE TECHNOLOGIES TO INCREASE THE STABILITY OF POLYPHENOLS AND VOLATILE COMPOUND IN BOBAL RED WINE	1.I.ÁLVAREZ 2.J.L.ALEIXANDRE 3.A.GÓMEZ 4.V.LIZAMA 5.M.J.GARCIA 6.J.L.ALEIXANDRE-TUDÓ 7.J.A.ANAYA	Processing	T-17
303	RELATIONSHIP BETWEEN GRAPE MATURITY AND QUALITY OF BOBAL RED WINES	1..SÁNCHEZ 2.J.L.ALEIXANDRE 3.M.J.GARCÍA 4.I.ALVAREZ 5.V.LIZAMA 6.J.L.ALEIXANDRE-TUDÓ	Quality	F-81
304	IMPACT OF UV-C RADIATION ON TOMATO (<i>Lycopersicum esculentum</i> L., cv. Zinac) QUALITY AND MICROBIAL LOAD DURING REFRIGERATION STOGE	1.JOAQUINA PINHEIRO 2.CARLA ALEGRIA 3.MANUELA SOL 4.MARTA ABREU 5.ELSA M. GONÇALVES 6.CRISTINA LM.MSILVA	Safety	F-59
305	NOVEL EDIBLE COATINGS BASED ON PROPOLIS EXTRACTS FOR PRESERVING HIGH QUALITY OF TABLE GRAPES	1.CLARA PASTOR 2.LAURA SÁNCHEZ-GONZÁLEZ 3.AMPARO CHIRALT 4.CHELO GONZÁLEZ-MARTINEZ 5.MAITE CHÁFER	Packaging	T-45
306	THE ROLE OF CONSUMERS IN "FOOD SAFETY OBJETIVES" AS A CONSEQUENCE OF THE PRESENCE OF <i>LISTERIA MONOCYTOGENES</i> IN VEGETABLE PRODUCTS	1.E.DOMENECH 2.M.A.FERRÚS 3.L.BALLESTEROS 4.Y.MORENO 5.I.ESCRICHE	Safety	F-60
307	EFFECT OF DIFFERENT INDUSTRIAL PROCESS OPERATIONS ON THE EVLUTION OF HMF IN ROSEMARY HONEY	1.M.VISQUERT 2.P.FITO 3.E.DOMÉNECH 4.I.ESCRICHE	Processing	T-18
308	PHYSICO-CHEMICAL PARAMETERS AND COLOUR AS A TOOL TO DISTINGUISH LEMON TREE HONEY FROM ORANGE TREE HONEY	1.M.KADAR 2.M.JUAN-BORRÁS 3.E.DOMÉNECH 4.I.ESCRICHE	Quality	F-82
309	THE ROLE OF PUBLIC ADMINISTRATION IN THE INSPECTION OF THE SELF-CONTROL CARRY OUT BY SMALL VALENCIAN FOOD COMPANIES	1.E.DOMÉNECH 2.J.A.AMOROS 3.M.VISQUERT 4.I.ESCRICHE	Safety	F-61
310	A STATISCAL SYSTEM AS A TOOL TO CONTROL QUALITY IN THE INDUSTRIAL RECEPTION OF HONEY	1.M.JUAN-BORRÁS 2.J.M.CAROT 3.E.DOMENECH 4.I.ESCRICHE	Quality	F-83

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311	A CONSUMER APPROACH OF FARMED AND WILD WET-SALTED COD	1.L.GALLART 2.E.DOMÉNECH 3.JUAN-BORRÁS 4.I.ESCRICHE	Quality	F-84
312	CONSUMER SURVEY ON THE HANDLING OF FROZEN VEGETABLES FROM THE SHOP TO CONSUMPTION	1.E.DOMÉNECH 2.M.A.FERRÚS 3.A.CONCHADO 4.L.GALLART 5.I.ESCRICHE	Quality	F-85
313	INACTIVATION PREDICTIVE MODELLING OF <i>CRYPTOSPORIDIUM</i> OOCYSTS AND <i>GIARDIA</i> CYSTS IN WASTEWATER TREATED WITH ULTRAVIOLET LIGHT	1.E.DOMÉNECH 2.I.AMOROS 3.J.L.LONSO 4.I.ESCRICHE	Safety	F-62
314	EFFECT OF IONIZING ENERGY ON <i>QUILLAJA SAPONARIA</i> EXTRACTS TO BE USED AS AN ANTIMICROBIAL AGENT ON EDIBLE COATING	1.G.E.ZÚÑIGA 2.M.P.JUNQUEIRA-GONÇALVES 3.M.PIZARRO 4.R.CONTRERAS 5.A.TAPIA 6.S.SILVA	Packaging	T-46
315	USE OF <i>QUILLAJA SAPONARIA</i> EXTRACTS IN EDIBLE COATINGS TO REDUCE THE IMPACT OF <i>BOTRYTIS CINEREA</i> ON FRAGARIA FRUITS	1.G.E.ZÚÑIGA 2.M.P.JUNQUEIRA-GONÇALVES 3.R.CONTRERAS 4.H.BARRIENTOS	Packaging	T-47
316	HEAT-INDUCED GELATION PROPERTIES OF PORCINE PLASMA AT ACID pH: EFFECT OF THE PARTIAL REPLACEMENT OF ITS PROTEINS WITH HAEMOGLOBIN HYDROLYSATE	1.SAGUER,E. 2.I.LLANES, A. 3.ESPIGULÉ, E. 4.PARÉS, D. 5.HURTADO, S. 6.TOLDRÁ, M. 7.CARRETERO,C	Quality	F-86
317	SOLID-LIQUID AFFINITY IN MALTODEXTRIN AGGLOMERATES	1.LESVIA SOFIA MERAZ TORRES 2.MARIA XIMENA QUINTANILLA CARVAJAL 3.HUMBERTO HERNÁNDEZ SÁNCHEZ 4.GUSTAVO FIDEL GUTIERREZ LÓPEZ 5.LILIANA ALAMILLA BELTRÁN	Processing	T-19
318	CFD ASSESSMENT OF NON-LINEAR KINETICS OF SPRAY DRIED PARTICLES	1.MORALES-DURAN, U.R. 2.ALAMILLA-BELTRAN, L. 3.GUTIÉRREZ-LÓPEZ, G.F.	Modelling	F-13
319	EVALUATION OF DIFFERENT FAT EXTRACTION AND DERIVATIZATION STRATEGIES FOR THE DETERMINATION OF THE FATTY ACID PROFILE OF ICE CREAMS BY GAS CHROMATOGRAPHY	1.BEATRIZ CARPETANO 2.AMANDA TEROL 3.SALVADOR MAESTRE 4.JOSÉ LUIS TODOLÍ 5.SOLEDAD PRATS	Quality	F-87
320	EFFECT OF MICROWAVE RADIATION ON THE PEAK SHAPE AND ON THE CHROMATOGRAPHIC SEPARATION BY HPLC. ANALYSIS OF VITAMINS SUPPLEMENTS	1.AMANDA TEROL 2.SALVADOR E. MAESTRE 3.M.SOLEDAD PRATS 4.JOSÉ LUIS TODOLÍ	Health	T-91
321	MAJOR COMPONENTS DETERMINATION OF ALICANTE DENOMINATION ORIGIN WINES USING NUCLEAR MAGNETIC RESONANCE	1.VERÓNICA MORRO 2.AMANDA TEROL 3.EDUARDO PAREDES 4.SALVADOR E. MAESTRE 5.M.SOLEDAD PRATS	Quality	F-88
322	WINE AGEING IN CONTROLLED PERMEABILITY HDPE TANKS	1.DEL ÁLAMO 2.NEVARES, I. 3.CÁRCEL, LM. 5.CRESPO, R.	Processing	T-20
323	PET FOOD DRYING APPLYING GREEN HEAT PUMP TECHNOLOGY	1.ODILIO ALVES-FILHO 2.TRYGVE M. EIKEVIK	Processing	T-21
324	ENERGY EFFICIENT INDIRECT HEAT PUMP DRYING SYSTEMS FOR THE FISH INDUSTRY	1.TRYGVE M. EIKEVIK 2.ODILIO ALVES-FILHO	Processing	T-22
326	PRODUCTION EVALUATION AND CHARACTERIZATION OF FLOURS FROM DIFERENT VARIETIES OF <i>BACTRIS GASSIPAES</i>	1.RIOS HURTADO, ALICIA 2.MARTÍNEZ GUARDIA, MELINDA 3.AGUILAR ARLETTY, MORENO 4.AGUILAR LEMUS, YESID	Quality	F-89
327	EFFECT OF BLACK CUMIN EXTRACT ON PHYSICO-CHEMICAL PROPERTIES OF HONEY	1.MOKHTARI, MOHAMMAD MEHDI 2.BAGHERI, ALI REZA	Quality	F-90
328	DEVELOPMENT OF A NEW ADSORBENT FILTER TO REDUCE/ELIMINATE POLYCYCLIC AROMATIC HYDROCARBONS (PAHS) FROM SMOKED MEAT PRODUCTS	1.TERESA J.S.MATOS 2.ARMINDA BRUNO-SOARES 3.JOÃO C.M. BORDADO	Safety	F-63
329	OBTENTION OF NEW FUNCTIONAL SUBSTANCES WITH IMMUNOSTIMULANT EFFECTS FROM MICROALGAE FOR FOOD APPLICATIONS	1.CASAS E. 2.GARCIA, M. 3.GARCIA-REVERTER, J. 4.VILLA-CARVAJAL, M.	Health	T-92
330	POLYMER IMPREGNATION OF ADDITIVES BY SUPERCRITICAL FLUID TECHNOLOGY	1.CASAS, E. 2.GARCIA, M. 3.IMBERNON, A. 4.FAGES, E. 5.GIRONES, S.	Processing	T-23

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331	CHARACTERIZATION OF PHENOLIC COMPOUNDS IN MARJORAM (<i>ORIGANUM MAJORANA L.</i>) BY LC-ESI-MS/MS	1.MOHAMMAD B. HOSSAIN 2.DILIP K. RAI 3.NIGEL P. BRUNTON 4.ANA B. MARTIN-DIANA 5.CATHERINE BARRY-RYAN	Quality	F-91
332	EFFECT OF WHEY PERMEATE ON QUALITY OF STRAWBERRY DURING STORAGE	1.L.AHMED 2.A.B. MARTIN-DIANA 3.D.RICO 4.C.BARRY-RYAN	Quality	F-92
333	SENSORIAL EVALUATION OF STRAWBERRY SPREADS AFTER REPLACING SUCROBE BY ISOJMALTULOSE	1.PEINADO, I. 2.ROSA, E. 3.HEREDIA, A. 4.ANDRÉS, A.	Quality	F-93
334	INFLUENCE OF SOME PROCESS VARIABLES ON OPTICAL PROPERTIES AND TEXTURE OF HEALTHY TOMATO SPREADS	1.ROSA, E. 2.PEINADO, I. 3.BENITO, L. 4.HEREDIA, A. 5.ANDRÉS, A.	Quality	F-94
335	AIR FRYING: A NEW PROCESS FOR HEALTHIER FRENCH FRIED POTATOES	1.HEREDIA, A. 2.MAS, S. 3.CASTELLÓ, M. 4.ANDRÉS, A.	Health	T-93
336	INFLUENCE OF THERMAL TREATMENT ON THE MANUFACTURE OF A SPREADABLE PRODUCT FROM TOMATO FORMULATED WITH ISOMALTULOSE-FRUCTOSE OR SUCROSE	1.AGUSTÍ, R. 2.DOMÍNGUEZ, E. 3.HEREDIA, A. 4.CASTELLÓ, M.L. 5.TARRAZÓ, J. 6.ORTOLÁ, M.D.	Processing	T-24
337	INFLUENCE OF THERMAL TREATMENT ON THE MANUFACTURE ORF A SPREADABLE PRODUCT FROM KIWI FORMULATED WITH ISOMALTULOSE-FRUCTOSE OR SUCROSE	1.DOMÍNGUEZ, E. 2.AGUSTÍ, R. 3.CASTELLÓ, M.L. 4.HEREDIA, A. 5.TARRAZÓ, J. 6.ORTOLÁ, M.D.	Processing	T-25
339	VALORISATION OF INDUSTRIAL PINEAPPLE RESIDUES: BROMELAIN SEPARATION FOLLOWED BY BIOETHANOL FERMENTATION	1.GIMENO, C. 2.SEGUÍ, L. 3.FITO, P.	Processing	T-26
340	INDUSTRIAL PINEAPPLE WASTE AS A FEASIBLE SOURCE TO PRODUCE BIOETHANOL	1.DE PRADOS, M. 2.SEGUÍ, L. 3.FITO, P.	Processing	T-27
341	EFFECT INDUCED OF CHITOSAN COATINGS IN DIFFERENT STORAGE CONDITIONS ON ENZYMATIC BEHAVIOR (PPO Y POD) OF STARFRUIT (<i>Averrhoa Carambola L.</i>) FRESH CUT	1.BLACH, D. 2.PINZÓN, M.I.	Processing	T-28
342	CONTEMPORARY FOOD LABELLING AND ITS ROLE IN CONSUMER'S EDUCATION	1.KATARZYNA STANIEWSKA 2.HELENA PANFIL-KUNCEWICZ 3.MONIKA MIECZKOWSKA	Quality	F-95
343	EDUCATIONAL FUNCTION OF NUTRITION AND HEALTH CLAIMS APPEARING ON FOOD PACKGES	1.MONIKA MIECZKOWSKA 2.HELENA PANFIL-KUNCEWICZ 3.KATARZYNA STANIEWSKA	Health	T-94
344	PREBIOTIC FORTIFICATION OF APPLE BY VACUUM IMPREGNATION	1.BETALLELUZ-PALLARDEL 2.N.BETORET 3.D.CAMPOS 4.P.FITO	Health	T-95
345	A SOFTWARE PROTOTYPE FOR FOOD PRODUCT AND PROCESS SIMULATION BASED ON THE SAFES METHODOLOGY AND DEVELOPED IN VISUAL BASIC 6.0	1.CASTRO, W. 2.MAYOR, L. 3.CHENOLL, C. 4.E MAGUER, M. 5.FITO, P.	Modelling	F-14
346	Liquid Chromatography for the Screening of Growth Promoters in Farm	Milagro Reig, Natalia Batlle, Fidel Toldrá	Safety	F-64
353	EFFECT OF PREHARVEST APPLICATION OF 1-METHYLCYCLOPROPENE ON THE RESPIRATOORY RATE, COLOR, FIRMNESS OF YELLOW PITAHAYA	1.ALFREDO A.AYALA-APONTE 2.LILIANA SERNA-COCK 3.LAURA S.TORRES-VALENZUELA	Quality	F-96