

Tuesday, 3rd July 2018

PhD Workshop		
Room:	Ö1 / Posters in B1 (corridor)	
Chairs:	Vasso Oraiopoulou & Velitchka Gotcheva	
Time	Speaker	Title
08:30	Vasso ORAIOPOULOU & Velitchka GOTCHEVA	<i>Opening</i>
08:35	Petros TAOUKIS	NONTHERMAL PROCESSING: FROM TRL1 TO TRL9 - THE CASE OF HIGH PRESSURE STATE OF THE ART IN RESEARCH AND INDUSTRIAL APPLICATIONS
09:05	Lijana DIENAITĖ	ANTIOXIDANT ACTIVITY, AND PHYTOCHEMICAL COMPOSITION OF GUELDER-ROSE BERRY POMACE FRACTIONS ISOLATED BY DIFFERENT METHODS AND SOLVENTS
09:15	Valeria MARINELLI	FOOD ENRICHED WITH BIOACTIVE COMPOUNDS FROM VEGETABLES BY-PRODUCTS
09:25	Rodrigo GONZALEZ ORTEGA	ENCAPSULATION TECHNOLOGIES FOR STABILIZATION AND FUNCTIONALITY OF OLIVE LEAVES BIOACTIVE COMPOUNDS
09:35	Annamaria CEDOLA	USE OF OLIVE OIL BY-PRODUCTS FOR FOOD FORTIFICATION
09:45	Laura TAMKUTĖ	EFFECT OF ETHANOLIC EXTRACTS OF CRANBERRY POMACE ISOLATED BY HIGHER PRESSURE EXTRACTION ON THE QUALITY AND SHELF LIFE OF PORK HAMBURGERS
09:55	Dimitris ANAGNOSTOPOULOS	ISOLATION AND PROBIOTIC CHARACTERIZATION OF THE PREDOMINANT MICROFLORA OF NATURALLY FERMENTED TABLE OLIVES IN CYPRUS
10:05	coffee	
10:30	Myriam LÖFFLER	<i>(Keynote Speech – University of Hohenheim, Germany)</i> PhD – and what's next?
10:50	German CASTRO	EVALUATION OF THE EFFECT OF MICROWAVE IRRADIATION ON REACTION, SEPARATION BY AQUEOUS TWO-PHASE SYSTEM (ATPS) AND SIMULTANEOUS REACTION-SEPARATION OF GALACTOOLIGOSACCHARIDES (GOS) PRODUCTION.
11:00	Pedro PRATES-VALÉRIO	CONTINUOUS STIRRED TANK REACTOR: A PROCESSING DESIGN FOR NUTRACEUTICAL FOOD
11:10	Shonisani RAMASHIA	FERMENTATION AND MICROBIAL SOURCES AFFECT CITRIC ACID, PHENOLIC COMPOUNDS AND ANTIOXIDANT ACTIVITY OF NON-ALCOHOLIC FINGER MILLET MALT BEVERAGE
11:20	Samia ALMOUGHRAIE	SPATIAL DISTRIBUTION OF S. AUREUS IN EMULSIFIED COMPLEX MATRICES RELIES ON THE THICKENER CONCENTRATION
11:30	Hartmut DERLER	YOUNG PEOPLE AS AGENTS FOR FUTURE FOOD INNOVATIONS: MEDIATING FOOD TECHNOLOGY COMPETENCES THROUGH HIGHER EDUCATION
11:40	ROUNDTABLE	
12:30	LUNCH	

Opening Ceremony		
Room:	Otto Rettenmaier Audimax	
Chairs:	Paola Pittia & Susanne Braun	
Time	Speaker	Title
13:30	Paola PITTIA & Susanne BRAUN	<i>Welcome Speech</i>
13:40	Hanns-Christoph EIDEN	<i>Welcome Speech</i>
13:50	Jochen WEISS	(Keynote Speech – University of Hohenheim, Germany) Novel Higher-Educational Programs in Food Science: Going Beyond Classical University Formats
14:10	Joachim KREYSA	(Keynote Speech – Joint Research Centre, Belgium) Agri-Food in the BioEconomy
14:30	Amar MOHANTY	(Keynote Speech – University of Guelph, Canada) Food Waste for Value-added Bio-based Materials – A Circular Approach
14:50	BREAK	

SESSION 1: Education		
Room:	Otto Rettenmaier Audimax	
Chairs:	Cristina Silva & Gerhard Schleining	
Time	Speaker	Title
15:00	Gerhard SCHLEINING	<i>Opening</i>
15:10	Lokesh JOSHI	<i>(Keynote Speech – University of Galway, Ireland)</i> Carbohydrates: Simple food constituent or a complex driver of health?
15:40	Arno MEERMAN	<i>(Keynote Speech – University Industry Innovation Network, Germany)</i> The State of University-Business Cooperation: A holistic perspective
16:10	Maricel KRÜGEL	SUCCESSFUL DESIGN AND IMPLEMENTATION OF A BLENDED ONLINE MSC FUNCTIONAL FOODS MODULE USING LAURILLARD'S CONVERSATIONAL FRAMEWORK
16:30	Patrizia BUSATO	TWO YEARS EXPERIMENTATION OF FLIPPED CLASSROOM WITHIN FOOD SCIENCE CURRICULA AND ESCAPE PROJECT AT UNIVERSITY OF TURIN
16:50	Alexandrina SIRBU	TRANSFER KNOWLEDGE BETWEEN SCIENCE/RESEARCH AND INDUSTRY IN FOOD AREA
17:10	Germana DI FALCO	DISRUPTIVE SOLUTIONS IN SKILL PROFILING FOR FOOD AND FOOD RELATED INDUSTRIES
17:30	coffee	
18:00	Dimitris TSALTAS	BALKAN MED INTERREGIONAL INNOVATION ECOSYSTEM FOR MATURING AND MAINSTREAMING INNOVATIVE ENTREPRENEURIAL IDEAS IN AGRIFOOD SECTOR
18:20	Afam JIDEANI	RESEARCH, DEVELOPMENT AND CAPACITY BUILDING FOR FOOD AND NUTRITION SECURITY IN AFRICA
18:40	Ulrike ZITZ	EXAMPLES FOR INNOVATIVE EDUCATION: APPLIED QUALITY MANAGEMENT AT BOKU
19:00	Cristina SILVA	EUFOOD-STA CENTRE DEVELOPED A FREE AND OPEN ACCESS DIGITAL LIBRARY FOR THE FOOD SECTOR
19:10	Clémence MIAN	TRAINING OF A NEW GENERATION OF TALENTS CAPABLE OF WORKING ACROSS BORDERS AND SECTORS, WITH AN INCLUSIVE APPROACH OF FOOD INNOVATION: THE CASE OF FIPDES, THE ERASMUS MUNDUS JOINT MASTER DEGREE IN FOOD INNOVATION AND PRODUCT DESIGN.
19:30	Welcome Reception	

Wednesday, 4th July 2018 (morning)

SESSION 2: Research		
Room:	Otto Rettenmaier Audimax	
Chair:	Paola Pittia	
Time	Speaker	Title
08:30	Marco DALLA ROSSA	<i>(Keynote Speech – University of Bologna, Italy)</i> Using a multianalytical approach to study structural and functional properties in minimal processed foods
09:00	<i>Transfer to other rooms</i>	

PARALLEL SESSION 2.1. Innovation (Food Processing & Preservation)		
Room:	Ö1	
Chairs:	Dario Compagnone & Paulo Sobral	
Time	Speaker	Title
09:10	Britta GRAF	CONTINUOUS MICROWAVE HEATING OF SKIM MILK CONCENTRATE AT PILOT SCALE
09:30	Phunsiri SUTHILUK	OPTIMIZATION OF MICROWAVE ASSISTED HOT AIR DRYER FOR DEHYDRATED 'PHULAE' PINEAPPLE
09:50	Antigoni ORAIOPOULOU	EXTRACTION KINETICS OF PHENOLICS FROM OREGANO BY DIFFERENT METHODS: OPTIMIZATION OF THE EXTRACTION PARAMETERS
10:10	Ragnhildur EINARSDOTTIR	OPTIMIZATION OF EXTRACTION OF BIOACTIVE COMPOUNDS FROM LAMINIARIA DIGITATA WITH PULSED ELECTRIC FIELD USING RESPONSE SURFACE METHODOLOGY
10:30	coffee	
11:00	Erhan HORUZ	COMPARISON OF DRYING KINETICS AND PHYSICO-CHEMICAL PROPERTIES OF CONVECTIONAL AND HYBRID DRIED PEPPER SLICES
11:20	Lucia VANNINI	STRATEGIES BASED ON COLD PLASMA AND ELECTROLYZED WATER TO REDUCE CONTAMINATION AND MICROBIOLOGICAL RISKS OF SPROUTS
11:40	Tuğba İNANÇ HORUZ	FABRICATION OF TOMATO PEEL EXTRACT-LOADED GELATIN NANOFIBERS BY ELECTROSPINNING
12:00	Rosires DELIZA	CONSUMER PERCEPTION AND POSSIBLE APPLICATIONS OF NANOTECHNOLOGY
12:20	Elif ATAY	DEVELOPMENT OF PROTEIN-BASED NANOPARTICLES LOADED WITH BLACK SEED OIL USING ELECTROHYDRODYNAMIC PROCESSING
12:40	<i>Discussion</i>	
13:00	LUNCH	

PARALLEL SESSION 2.2. Novel Food Functionalities

Room:	Ö2	
Chairs:	Maria Papageorgiou & Fatih Mehmet Yilmaz	
Time	Speaker	Title
09:10	Tuğba DEMİR	EXTRACTION PHENOLIC COMPOUNDS FROM CHERRY STALK AND THEIR BIOLOGICAL ACTIVITIES
09:30	Antónia GONÇALVES	DESIGN AND CHARACTERIZATION OF RETINOIC ACID-LOADED BIOPOLYMERS OBTAINED USING MICROENCAPSULATION BY SPRAY-DRYING
09:50	Berta ESTEVINHO	DIFFERENT EXPERIMENTAL DESIGNS TO PREPARE CURCUMIN MICROPARTICLES BY A SPRAY DRYING METHOD, IN ORDER TO VALORIZE FOOD PRODUCTS
10:10	Samantha GRIMES	CHIA ⁴ : IS A NEW TETRAPLOID CHIA (SALVIA HISPANICA L.) GENOTYPE ABLE TO REVOLUTIONIZE EUROPEAN AGRICULTURE?
10:30	coffee	
11:00	Cecilia ANZANI	ASSESSING THE PROPERTIES OF BOVINE HIDES PROTEIN HYDROLYSATES IN A MEAT EMULSION TYPE PRODUCT
11:20	A. L. Chathudina Janitha LIYANAGE	RECOVERY AND CHARACTERIZATION OF PROTEINS FROM BLACK SOLDIER FLY (HERMETIA ILLUCENS) LARVAE: A FUTURE PROTEIN PERSPECTIVE VIA THE BIOCONVERSION OF ORGANIC WASTE
11:40	Marco FAIETA	ENCAPSULATION AND STABILITY OF SPIRULINA ALGAE EXTRACTS IN AMORPHOUS CARBOHYDRATE-BASED SYSTEMS
12:00	Victor ACHA	NANOPARTICLES OF LIGNIN. PREPARATION, CHARACTERIZATION AND APPLICATIONS
12:20	Ana PRATA	BIODEGRADABLE STARCH MATRICES AS RENEWABLE AND SUSTAINABLE DELIVERY SYSTEMS
12:40	Klara HAAS	STABILIZATION OF CAROTENOIDS IN DRIED CARROT CONCENTRATES
12:50	Discussion	
13:00	LUNCH	

PARALLEL SESSION 2.3. Sustainable Food Production

Room:	B1	
Chairs:	Rimantas Venskutonis & Amauri Rosenthal	
Time	Speaker	Title
09:10	Jürgen SCHARFE	A LOW CARBON EMISSION GREENHOUSE FOR TOMATO PRODUCTION IN BAVARIA
09:30	Peteh Mehdi NKEBIWE	DEVELOPING A PRODUCTION AND PROCESSING SYSTEM OF GRAIN AMARANTHUS SPP. IN GERMANY TO CONTROL QUALITY AND POPPING PROPERTIES
09:50	Milica POJIĆ	VERSATILE UTILIZATION OF BY-PRODUCTS FROM HEMP (CANABIS SATIVA L.) OIL PROCESSING
10:10	Theo RALLA	NEW NATURAL EMULSIFIERS FROM FOOD BY-PRODUCTS: SAPONIN EXTRACTS
10:30	coffee	
11:00	Petras VENSKUTONIS	APPLICATION OF BIOREFINING CONCEPT IN FOOD SYSTEM – A WAY TO 'ZERO WASTE' PROCESSING OF AGRO-FOOD MATERIALS
11:20	Ahmet GÖRGÜÇ	FOOD WASTE SESAME BRAN: A NEW PLANT PROTEIN SOURCE
11:40	Carlos Javier PELEGRÍN PERETE	INCLUSION COMPLEXES OF OLIVE OIL EXTRACTION BY-PRODUCTS FOR THE ENCAPSULATION OF NATURAL ANTIOXIDANTS
11:50	Photis PAPADEMAS	REVIVING A LONG-FORGOTTEN CHEESE: THE CASE STUDY OF HALITZIA, A WHITE-BRINED CHEESE FROM CYPRUS
12:10	Hideaki KURISHIMA	MEASUREMENT OF WILLINGNESS TO PAY BY CONSUMER TYPE FOR PORK FED WITH FOOD-WASTE-DERIVED FODDER
12:30	Larissa BUENO-BORGES	ADDING VALUE TO SACHA INCHI PRODUCTS AND BYPRODUCTS OF OIL EXTRACTION BY USING BIOETHANOL
12:50	Discussion	
13:00	LUNCH	

PARALLEL SESSION 2.4. Packaging & Labelling

Room:	Otto Rettenmaier Audimax	
Chairs:	Henry Jäger & Cristina Ratti	
Time	Speaker	Title
09:10	Tanja RADUSIN	RECYCLED POLYOLEFINS FOR FOOD PACKAGING APPLICATION-CHALLENGES AND OPPORTUNITIES
09:30	Beste BAYRAMOGLU	DEVELOPMENT AND CHARACTERIZATION OF SURFACE-MODIFIED FOOD PACKAGING MATERIALS FROM LYSOZYME AND GUM ARABIC BY LAYER-BY-LAYER ASSEMBLY
09:50	Chaleeda BOROMPICHAICHARTKUL	A NEW APPROACH TO ENHANCE THE ACCESSIBILITY OF FUNCTIONAL FOODS: SYNBIOTIC EDIBLE FILM FROM KONJAC GLUCOMANNAN
10:10	Luzia HAWTHORNE	EFFECTS OF PACKAGING MATERIALS AND ATMOSPHERES ON SHELF-LIFE QUALITY IN PORK LOIN
10:30	coffee	

Joint IFT – ISEKI Session

Room:	Otto Rettenmaier Audimax	
Chairs:	Myriam Löffler & Paola Pittia	
Time	Speaker	Title
11:00	Martin MICHEL	<i>(Keynote Speech – Nestlé, Switzerland)</i> The future of food in five scenarios
11:20	Iris HABERKORN	<i>(Keynote Speech – ETH-Zürich, Switzerland)</i> Algae and Insects- New types of protein sources-From production to Downstream processing
11:40	Kai REINEKE	<i>(Keynote Speech – GNT Europe, Germany)</i> From form to function – Valorization of side streams from natural food colors
12:00	Jochen WEISS	<i>(Keynote Speech – University of Hohenheim, Germany)</i> Functionalizing Meat Products: Approaches and Issues
12:20	Robert SEVENICH	<i>(Keynote Speech – TU Berlin, Germany)</i> Emerging technologies as a possible transformation tool for the conversion of biomaterial into high value food supplements
12:40	ROUNDTABLE	
13:00	LUNCH	

PARALLEL SESSION Flash presentations – Nutrition		
Room:	B2	
Chairs:	Peter Mitchell & Elena Vittadini	
Time	Speaker	Title
09:10	Larissa BUENO-BORGES	OVEN-ROASTING CAN MINIMIZE ANTINUTRITIONAL POTENTIAL IN SACHA INCHI SEEDS
09:20	Victoria JIDEANI	PHYTOCHEMICAL PROPERTIES OF MILK AND PROBIOTIC BEVERAGE FROM BAMBARA GROUNDNUT (VIGNA SUBTERRANEA) SOURCED FROM MPUMALANGA PROVINCE OF SOUTH AFRICA
09:30	Afam JIDEANI	VALORISATION AND DEVELOPMENT OF NOVEL VALUE-ADDED HEALTHY SNACK FROM WHEAT FLOUR - PSYLLIUM HUSK BLEND
09:40	Michael WILLIAMS	ENVIRONMENTAL AND NUTRITIONAL ANALYSES OF FOOD PROTEIN SOURCES
09:50	Ziba BARATI	DEVELOPING ENRICHED PASTA BASED ON CASSAVA LEAVES
10:00	Joana COSTA	EVALUATION OF PREBIOTIC ACTIVITY AND RESISTANCE TO SIMULATED GASTROINTESTINAL DIGESTION OF A XOS-RICH EXTRACT FROM GRAPE BY-PRODUCT
10:10	Discussion	
10:30	coffee	
PARALLEL SESSION Flash presentations – Quality & Safety		
Chairs:	Daniela Smogrovicova & Carla Barbosa	
Time	Speaker	Title
11:00	Fulufhelo MAKUMBELE	ASSESSMENT OF PHYSICOCHEMICAL, POLYPHENOLIC AND ANTIOXIDANT PROPERTIES IN CARISSA EDULIS FRUIT HARVESTED AT RIPE STAGE OF MATURATION
11:10	Hakan KARACA	PRODUCTION, QUALITY AND SAFETY OF CANDIED CHESTNUTS
11:20	Lars MOGREN	THE HURDLE CONCEPT - HOW TO MITIGATE FOOD SAFETY RISKS OF LEAFY GREENS
11:30	Pedro PRATES-VALÉRIO	THERMAL DEGRADATION OF FUNCTIONAL FOOD: MATHEMATICAL MODELING AND KINETIC PARAMETER ESTIMATION THROUGH A HYBRID OPTIMIZATION ALGORITHM
11:40	Sadiye AKAN	BIOGENIC AMINES CONTENT OF TARHANA ENRICHED WITH GRAPE SEED EXTRACT DURING THE FERMENTATION PERIOD
11:50	Rita PINHEIRO	EFFECT OF RIPENING STAGE OF BANANA PEEL ON ITS FLOUR PHYSICAL AND CHEMICAL CHARACTERISTICS
12:00	Tonna ANYASI	CASSAVA (MANIHOT ESCULENTA CRANTZ) FLOUR - CLASSIFICATION, APPLICATION AND QUALITY ATTRIBUTES AS A FUNCTION OF PROCESSING VARIABLES
12:10	Mohammad SANJABI	APPLICATION OF HERBAL MEDICINE AS AN ALTERNATIVE FOR PRODUCING RAW MILK WITHOUT ANTIBIOTIC RESIDUE
12:20	Maria - Aikaterini KALLIANOU	THE ROLE OF THE PRODUCTION PROCEDURE AND STORAGE IN THE AROMATIC PROFILE OF RESIN WINE
12:30	Francesca MELINI	SENSORY AND NUTRITIONAL PROFILE OF “PECORINO IN GROTTA DEL VITERBESE”, AN ITALIAN TRADITIONAL CAVE-AGED EWE’S MILK CHEESE
12:40	Discussion	
13:00	LUNCH	

Wednesday, 4th July 2018 (afternoon)

SESSION 2: Research		
Room:	Otto Rettenmaier Audimax	
Chair:	Cristina L. M. Silva	
Time	Speaker	Title
14:00	Atze Jan van der GOOT	(<i>Keynote Speech – Wageningen University, The Netherlands</i>) Modern Food Technology: what do we need to make our food in future?
14:30	Transfer to other rooms	

PARALLEL SESSION 2.3. Sustainable Food Production (cont)		
Room:	Otto Rettenmaier Audimax	
Chairs:	Afam Jideani & Dimitris Tsaltas	
Time	Speaker	Title
14:40	Forough KHAJEHEI	RE-EMERGING RAW MATERIALS: REVIVING DIVERSITY AND IMPROVING FOOD SECURITY
15:00	Ludovica PRINCIPATO	FOOD LOSSES AND WASTE AT COMPANY LEVEL: THE CASE OF BARILLA PASTA
15:20	Antonio MARTÍNEZ-ABAD	MICROWAVE-ASSISTED EXTRACTION TECHNIQUES WITHIN A CIRCULAR ECONOMY: VALORISATION OF AGRICULTURAL RESIDUES INTO FUNCTIONAL MATERIALS
15:40	A L Chathudina Janitha LIYANAGE	BACTERIAL SYNTHESIS OF LACTIC ACID FROM ALTERNATIVE CARBON SOURCES, POLYMERIZATION INTO POLYLACTIC ACID (PLA) AND ITS CHARACTERIZATION
16:00	coffee	
16:30	María Dolores DEL CASTILLO	FOOD WASTE RECOVERY FOR HEALTH SUSTAINABILITY. COFFEE CASE.
16:50	Foteini CHRYSANTHOPOULOU	POSTHARVEST PROJECT: BEST INNOVATIVE APPROACH TO MINIMIZE POST HARVEST LOSSES WITHIN FOOD CHAIN FOR VET
17:00	Paulo DIAS	EXTRACTION OF CELLULOSE MICROFIBRILS FROM CORNCOB WASTE FOR INNOVATIVE BIOMEDICAL APPLICATIONS
17:10	Daniel ROSSI	THE FARMERS MIND MAP AND THE FOOD & DRINK INDUSTRY COLLABORATION: SOME RESULTS IN A FOOD 4 GROWTH 2030 APPROACH AND NEW SKILLS REQUIRED
17:20	Lucia VANNINI	OLIVE POMACE AS A SOURCE FOR FLAVOUR AND AROMA MOLECULES PRODUCTION BY YEASTS
17:30	Discussion	
18:10	END	
19:00	CONFERENCE DINNER	

PARALLEL SESSION 2.5. Quality & Safety		
Room:	B1	
Chairs:	Florence Dubois-Brissonnet & Maria Teresa Jiménez-Munguía	
Time	Speaker	Title
14:40	Florian RUMMEL	COMBINED RHEOLOGICAL AND TRIBOLOGICAL STUDIES OF FOOD SYSTEMS
15:00	Francesca MELINI	A METHODOLOGICAL PATHWAY TO PROMOTE TRADITIONAL FOOD PRODUCTS: THE VENTRICINA DEL VASTESE EXPERIENCE
15:20	Rahim YOSEFI-DARANI	REAL TIME AUTOMATED CONTROL SYSTEM FOR DOUGH FERMENTATION
15:40	Monika BRUECKNER-GUEHMANN	FERMENTATION OF OAT PROTEIN CONCENTRATE: SENSORY AND TEXTURAL PROPERTIES OF OAT PROTEIN ENRICHED PRODUCTS
16:00	coffee	
16:30	Pascal DEGRAEVE	SCREENING OF THE ANTIBACTERIAL ACTIVITY OF PHENOLIC-RICH PLANT BY-PRODUCTS EXTRACTS/PURE PHENOLICS FOR PERISHABLE FOODS PRESERVATION
16:50	John-Lewis Zinia ZAUUU	AUTHENTICATION OF TOKAJ WINE (HUNGARICUM) WITH THE ELECTRONIC TONGUE
17:10	Marco SPAGGIARI	MONO-, DI- AND TRIACYLGLYCEROLS UHPLC-ESI-MS/MS ANALYSIS IN TURBO SEPARATED AND MICRONIZED RICE BRAN (ORYZA SATIVA).
17:30	Dario COMPAGNONE	METAL NANOPARTICLES-BASED PLASMONIC ASSAYS: AN EMERGING ANALYTICAL TOOL FOR FOOD ANALYSIS
17:50	Izlem Cansu MECLİS	A STUDY ON THE EFFECTS OF SOME SOY PRODUCTS ON RHEOLOGICAL AND TEXTURAL PROPERTIES OF MILK CHOCOLATE
18:10	END	
19:00	CONFERENCE DINNER	

PARALLEL SESSION 2.6. Nutrition		
Room:	Ö2	
Chairs:	Ralf Greiner & Berta Estevinho	
Time	Speaker	Title
14:40	Khavhatondwi NETSHIHENI	NUTRITIONAL COMPOSITION AND COOKING PROPERTIES OF INSTANT-MAIZE PORRIDGE AS INFLUENCED BY MORINGA LEAVES POWDER AND EDIBLE TERMITES' POWDER
15:00	Nils NÖLLE	MORE THAN PROTEIN: THE POTENTIAL OF FISH TO COMBAT MALNUTRITION IN ZAMBIA
15:20	Fatih Mehmet YILMAZ	ENZYMATIC EXTRACTION OF BETALAINS FROM RED BEET
15:40	Nicoletta MANGIA	PRELIMINARY EVALUATION OF THE PROBIOTIC POTENTIAL OF LACTOBACILLUS STRAINS ISOLATED FROM LEBANESE GOAT MILK
16:00	coffee	
16:30	Lamul WISET	EFFECT OF STEAMING AND DRYING TIME ON QUALITY OF DRIED IMMATURE GREEN PADDY
16:50	Vera FRABERGER	FERMENTATION PROFILE OF SOURDOUGH SPECIFIC YEASTS WITH SPECIAL FOCUS ON FRUCTANS
17:10	Luís Miguel CUNHA	DEFATTING OF FREEZE DRIED EDIBLE CRICKETS (ACHETA DOMESTICUS AND GRYLLODES SIGILLATUS) AND ITS IMPACT ON THE NUTRITIVE VALUE, OVERALL LIKING AND SENSORY PROFILE OF CEREAL BARS
17:30	Antonia MATALAS	DOES A FOOD-GROUP BASED APPROACH MAKE JUSTICE TO TRADITIONAL FOODS? THE CASE OF ANIMAL FOODS AS COMPONENTS OF THE MEDITERRANEAN DIET
17:50	Ertan ERMIS	INFLUENCE OF EXOPOLYSACCHARIDE (EPS) DERIVED FROM A LOCAL ISOLATE (LACTOBACILLUS BREVIS E25) ON THE ADHESION OF SALT POWDERS TO CORN CHIPS
18:10	END	
19:00	CONFERENCE DINNER	

PARALLEL SESSION 2.7. Food Modelling & Virtualisation		
Room:	Ö1	
Chairs:	Petros Taoukis & Francesco Marra	
Time	Speaker	Title
14:40	Francesco MARRA	VIRTUAL TOOLS FOR THE FOOD INDUSTRY: A RATIONAL APPROACH ON THE USE OF MODELS FOR SIMULATING AND DESIGNING PROCESSES AND PRODUCTS
15:00	Gianpaolo RUOCCO	TRANSPORT PHENOMENA MODELING - A MULTIPHYSICS APPROACH
15:20	Alberto TONDA	BUILDING A MULTIDISCIPLINARY COMMUNITY ON MATHEMATICS AND COMPUTER SCIENCE FOR THE FOOD INDUSTRY: THE CASE OF FOODMC
15:40	Jose RABI	SCALE-UP OF BIOCOMPOUNDS EXTRACTION IN EITHER BATCH OR CONTINUOUS-FLOW EQUIPMENT: DIMENSIONLESS MODELLING AND VIRTUALISATION VIA LATTICE-BOLTZMANN METHOD
16:00	coffee	
16:30	Alexandros KOULOURIS	INTEGRATED FOOD PROCESS SIMULATION AS A SYSTEMS TOOL THAT TRAVERSES EDUCATION, RESEARCH AND INDUSTRY
16:50	Ömer ÇOKGEZME	PREDICTION OF TEMPERATURE HISTORY OF SOUR CHERRY JUICE CONCENTRATES DURING OHMIC THAWING PROCESS
17:10	Kitipong ASSATARAKUL	DEGRADATION KINETIC MODELING OF ANTIOXIDANT AND MICROBIOLOGICAL PROPERTIES OF LYCHEE JUICE SUBJECTED TO UV RADIATION AND SHELF LIFE DURING COLD STORAGE
17:30	Erhan HORUZ	EFFECT OF HYBRID (MICROWAVE-CONVECTIONAL) DRYING CONDITIONS ON DRYING KINETICS, MODELING, TEMPERATURE PROFILE, ENERGY CONSUMPTION, ANTIOXIDANT CAPACITY AND VITAMIN C CONTENT OF TOMATO SLICES
17:50	Discussion	
18:10	END	
19:00	CONFERENCE DINNER	

PARALLEL SESSION Flash presentations – Education		
Room:	B2	
Chairs:	Mirko Babic & Margarida Vieira	
Time	Speaker	Title
14:40	Gerhard SCHLEINING	THE EUFOOD-STA CENTRE (EFSC), A KNOWLEDGE ALLIANCE FOR BUSINESS-UNIVERSITY COLLABORATION
14:50	Sasitorn TONGCHITPAKDEE	THE EUROPEAN-SOUTHEASTASIAN ACADEMY FOR BEVERAGE TECHNOLOGY (EU-SEA-ABT)
15:00	Paola PITTIA	ALLIANCE FOR SKILLS AND KNOWLEDGE TO WIDEN FOOD SECTOR-RELATED OPEN INNOVATION, OPTIMIZATION AND DEVELOPMENT (ASKFOOD): ERASMUS+ KNOWLEDGE ALLIANCE TO IMPLEMENT INNOVATIVE ACADEMIA-BUSINESS TOOLS
15:10	Peter MITCHELL	DEVELOPING THE ENTREPRENEURIAL SKILLS OF FOOD AND NUTRITION UNDERGRADUATES AT ULSTER UNIVERSITY
15:20	Cristina SILVA	BIOTECH_AGRIFOOD INNOVATION — CONTEST AND PROGRAM: PROMOTION OF THE ENTREPRENEURIAL SPIRIT AMONG HIGHER EDUCATION STUDENTS
15:30	Nathalie CHAVRIER	A STRATEGIC ALLIANCE FOR INNOVATION BASED ON TECHNOLOGY TRANSFER
15:40	Paola PITTIA	STRATEGIC PLATFORM FOR AMELIORATING TUNISIAN HIGHER EDUCATION ON FOOD SCIENCES AND TECHNOLOGY (SPAAT4FOOD)
15:50	Vasileios VALDRAMIDIS	SUIT4FOOD: AN ERASMUS+ EDUCATIONAL STRATEGIC PARTNERSHIP IN SUSTAINABLE INTERVENTION TECHNOLOGIES FOR CONTROLLING FOOD SAFETY AND STABILITY
16:00	coffee	
PARALLEL SESSION Flash presentations – Advances in Innovative & Emerging Technologies		
Chairs:	Cecilia Hodur & Pablo Ribotta	
Time	Speaker	Title
16:30	Patricia DELLA ROCCA	SOLAR DRYING OF BANANA FORTIFIED WITH CALCIUM BY OSMOTIC DEHYDRATION
16:40	Isabel WASMUHT	FIRST EXPERIENCES WITH A NOVEL WORT AND BEER PRODUCTION PROCESS AND ITS IMPACT ON THE BEER FOAM
16:50	Daniela SMOGROVICOVA	LOW-ALCOHOLIC BEER PRODUCTION BY YEASTS DEFICIENT IN TRICARBOXYLIC ACID CYCLE
17:00	Taija SINKKO	LIFE CYCLE ASSESSMENT FOR EVALUATING ENVIRONMENTAL IMPACTS AND BENEFITS OF FOOD WASTE PREVENTION
17:10	Kanokrat LIMPISOPHON	IMPROVED DISPERSIBILITY OF COCONUT PROTEIN POWDER IN AN AQUEOUS SOLUTION SYSTEM
17:20	Nelly RAMÍREZ-CORONA	RELEASE OF ESSENTIAL OILS ENCAPSULATED IN MICROEMULSION
17:30	Discussion	
18:10	END	
19:00	CONFERENCE DINNER	

IFA-SIG Networking Activities		
Room:	B2 / table discussion in B12 & B13	
Chairs:	Gerhard Schleining & Marco Dalla Rosa	
Time	Speaker	Title
18:10	Gerhard SCHLEINING	Report on SIGs
18:20	Rainer SVACINKA	Overview on relevant upcoming H2020 calls
18:35	SIG chairs	Group discussions
18:45	SIG chairs	Group presentation
18:55	Marco DALLA ROSA	Wrap-up
19:00	END	
19:00	CONFERENCE DINNER	

Thursday, 5th July 2018

PLENARY SESSION		
Room:	B1	
Chair:	Rui Costa & Susanne Braun	
Time	Speaker	Title
08:30	Andreas KUCKERTZ	<i>(Keynote Speech – University of Hohenheim, Germany)</i> Entrepreneurial Opportunities and the Food Value Chain
SESSION 3: Industry		
Room:	B1	
Chairs:	Rui Costa & Susanne Braun	
Time	Speaker	Title
09:00	Peter JONGEBLOED	<i>(Keynote Speech – Wageningen University, The Netherlands)</i> How to implement a FOOD system approach in Horizon Europe?
09:30	Klaus BEETZ	<i>(Keynote Speech – Siemens, Germany)</i> Digitizing the food value chain
09:50	Andreas BOHNER	<i>(Keynote Speech – Rettenmaier & Soehne, Germany)</i> Potentials of production side streams
10:10	Maria Helena GOMES	<i>(Keynote Speech – FRULACT, Portugal)</i> Gaps and roadblocks in the cooperation between science/research and industry
10:30	coffee	
11:00	Birgit KOPAINSKY	<i>(Keynote Speech – University of Bergen, Norway)</i> Synergies and trade-offs between healthy consumption and sustainable production
11:20	Christophe COTILLON	<i>(Keynote Speech – ACTIA, France)</i> MyPack: Sustainable Packaging Solutions
11:40	ROUNDTABLE	
13:30	LUNCH	

Closing Ceremony & Awards	
Room:	B1
Chairs:	Paola Pittia, Cristina L. M. Silva, Gerhard Schleining, Susanne Braun
14:30	
15:00	END OF THE CONFERENCE

IFA General Assembly	
Room:	Ö2
Chairs:	Paola Pittia, Cristina L. M. Silva, Gerhard Schleining