

Programme

Monday 4 April 2016

10h00 – 13h30 Registration – Setting up poster session 1

12h00 – 13h30 Welcome brunch

13h30 – 14h00 Welcome speeches

Georges Linares – Vice-Président for Research, Université d'Avignon et des Pays de Vaucluse;

Michel Bariteau – President of the INRA Center PACA;

Catherine Renard – Head of the Unit for Safety and Quality of Plant Products, INRA.

14h00 – 15h25: Topic 1 – Innovative processes for improved sustainability

Chair: Catherine Bonazzi — AgroParisTech, Inra, Université Paris-Saclay Massy

14h00 IC Henry Jäger – Innovative technology options for resource efficient and high quality fruit and vegetable processing

14h40 IO1 Grazielle Gustinelli – Supercritical CO₂ extraction of bilberry (*Vaccinium myrtillus* L.) seeds: composition and antioxidant activity

14h55 IO2 Vlad Nicolae Arsenoia – CFD simulation of heat and mass transfer during apricots drying

15h10 IO3 Ariette Matser – High pressure high temperature treatment: potential applications for preservation of food products, with special focus on tomato products

15h25 – 16h55 Coffee break — Posters session 1

16h55 – 18h30: Topic 2 – Quality at the heart of sustainable markets for F&V products

Chair: Olivier Dangles — University of Avignon, France

16h55 QJ1 Ricardo Malheiro – Addition of olive leaves improve the sensorial and volatile fractions of olive oil from cv. Cobrançosa

17h15 QO1 Sam Multari – Potential of Fava Bean as Future Supply of Protein and Phenolic Compounds

17h30 QO2 Marc Lahaye – Apple cell wall contribution to fruit viscoelastic properties

17h45 QO3 Justyna Kadzińska – Effects of pumpkin purée incorporated into the polymer matrix on the physicochemical properties of edible pumpkin films

18h00 QO4 Lenka Staroňová – Mapping the colour changes in frozen-thawed blueberry using computer vision system

18h15 QO5 Montserrat Pujolà – Effects of the drying technique on the retention of phytochemicals in conventional and organic plums (*Prunus domestica* L.)

18h30 – 19h30 Get together party

Tuesday 5 April 2016

8h30 – 9h55: Topic 3 – Constraints on F&V processing: microbial, safety and waste management issues

Chair: Pierre Picouet — IRTA, Monells (Girona), Spain

8h30 NC Ana Allende – Ready-to-eat vegetables: current problems and potential solutions to reduce microbial risks in the production chain

9h10 NO1 Oluwafemi J. Caleb – Impact of minimal processing on the dynamics of volatile organic compounds emitted from fresh strawberry

9h25 NO2 Madalena Sobral – Thermally processed fruit salads with long shelf-life at different storage temperatures

9h40 NO3 Cyrelis Collazo Cordero – Studies on the biocontrol mechanisms of *Pseudomonas graminis* strain CPA-7 against food-borne pathogens on fresh-cut fruit

9h55 NO4 Gary Pickering – Quality and sustainability of juice and wine: technologies for removing alkyl-methoxypyrazines

10h10 – 11h00 Coffee break

11h00 – 12h20: Topic 1 – Innovative processes for improved sustainability

Chair: Henry Jäger — University of Natural Resources and Life Sciences, Vienna, Austria

11h00 IJ1 Stella Plazzotta – Effect of high pressure carbon dioxide on the storage quality of unpasteurized apple juice

11h20 IO4 Lorenzo Siroli – Use of lactic acid bacteria and natural antimicrobials to improve the safety and shelf-life of minimally processed sliced apples and lamb's lettuce

11h35 IO5 Chaitanya Sarangapani – Impact of atmospheric plasma on quality-related attributes of cherry tomatoes

11h50 IO6 Lovisa Eliasson – Effect of drying technique, particle size and fractionation on the extraction efficiency of anthocyanins from bilberry press cake

12h05 IO7 Boudewijn Meesschaert – Biomimetic processes for phosphate recovery from waste water of vegetable and potato processing companies

12h20 – 14h Lunch — Setting up posters session 2

14h – 15h40: Topic 2 – Quality at the heart of sustainable markets for F&V products

Chair: Jarosław Markowski — Research Institute of Horticulture, Skierniewice, Poland

14h00 QC Cristina Garcia-Viguera – Changes in phytochemicals during Fruit and Vegetable processing

14h40 QO6 Julie Le Grandois – Online determination of antioxidant capacity of lipophilic compounds from *Capsicum annuum* using HPLC-ABTS and determination of interactions between lipophilic compounds in synthetic mixtures

14h55 QO7 Stéphane Guyot – Recent advances on the phenolic molecules and oxidative mechanisms involved in the color of classical and “rosé” cider apple juices

15h10 QO8 Lagle Heinmaa – Health-beneficial and health-threatening compounds in organic apple juice depending on processing technology

15h25 QO9 Eivind Vangdal – Effects of the drying technique on the retention of phytochemicals in conventional and organic plums (*Prunus domestica* L.)

15h40 – 16h55 Coffee break — Posters session 2

16h55 – 18h20: Topic 3 – Constraints on F&V processing: microbial, safety and waste management issues

Chair: Ana Allende — CEBAS-CSIC, Murcia, Spain

- 16h55** NJ1 Ana Meireles – Persistence of pathogenic and spoilage bacteria in a minimally processed vegetables plant
- 17h15** NJ2 Jaabir Adekunle-Jimoh – Evaluation of heavy metals and health risk index in *Amaranthus hybridus* L. vegetable grown in selected farms in Ibadan, Nigeria
- 17h35** NO5 Cécile Bigot – Studies on the biocontrol mechanisms of *Pseudomonas graminis* strain CPA-7 against food-borne pathogens on fresh-cut fruit
- 17h50** NO6 Hugues Guichard – *Brettanomyces anomala*, a double drawback for cider aroma
- 18h05** NO7 Marija Zunabovic – Strategies of shelf life prolongation of fresh-cut vegetables

18h30 – 19h30 Visit of Avignon old town

OR Workshop: European projects

20h30 Gala dinner

Wednesday 6 April

8h30 – 10h35: Topic 4 – Consumer preferences and needs - OPTIFEL sponsored session

Chair: Catherine Renard — SQPOV, INRA, Avignon, France

- 8h30** MC Isabelle Maitre – Are fruits and vegetables good candidates for an appealing diet for the elderly?
- 9h10** MJ1 Mihaela Geicu-Cristea – Consumption and attitudes regarding berries-based products – comparative analysis of Romania and France
- 9h30** MO1 Carmen Barba – Odorants increase sweetness perception in fruit juices
- 9h45** MO2 Matthieu Mingioni – Do elderly people differ in their preferences? Sweet and acid preferred levels in apple purees
- 10h00** MO3 Davide Menozzi – Understanding and modelling vegetables consumption among young adults
- 10h15** MJ2 Catherine Bowe – Improving sensory perception by compensatory pathways on populations with sensory impairments

10h35-11h00 Coffee break

11h00 – 11h50: Topic 2 – Quality at the heart of sustainable markets for F&V products

Chair: Cristina Garcia-Viguera — CEBAS-CSIC, Murcia, Spain

- 11h00** QJ2 Mariaelena Di Biase – Biopreservation of nutritional and microbiological features of ready-to-eat vegetables processed by the probiotic strain *Lactobacillus paracasei* LMG.
- 11H20** QO10 Catherine Caris – Tomato carotenoids processing during simulated digestion: stability and transfer between tomato particles from Hot Break and Cold Break tomato purée, emulsion and mixed micelles
- 11h35** QO11 Aleksandra Polubok – Triterpenes and phenolic content in the peel of seven apple cultivars in relation to fruit maturity and treatment before peeling

11h50 Poster prizes

12h20 – 14h Lunch

14h00 – 15h20: Topic 1 – Innovative processes for improved sustainability

Chair: Dominique Pallet — CIRAD, Montpellier, France

14h00 *IJ2* **Mauro D. Santos** – Watermelon juice and melon juice preserved by hyperbaric storage at variable (uncontrolled) room temperature as an alternative to refrigeration

14h20 *IO8* **Zehra Kaya** – UV-C Irradiation Assisted with Mild Heat Treatment for Inactivation of *S. cerevisiae* in Verjuice

14h35 *IO9* **Jean-Roch Mouret** – Modelling of the production kinetics of the main fermentative aromas in winemaking fermentation

14h50 *IO10* **Ester Betoret** – Effect of high pressure processing and trehalose addition on structural dependent functional properties of mandarin juice enriched with probiotic microorganisms

15h05 *IO11* **Luciana Gomes** – Identification of key factors affecting biofilm formation in food industries.

15h30 – 16h30 Round Table: sustainability, what can it mean in F&V processing?

16h30 – 17h Conclusions — Identification of next venue

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15h30 – 17h30 **Ecoberries session**

15:30 – 17:30: Ecoberries workshop

Chair: Catherine Renard

15:30 *BE1* **Marie Alminger** (Chalmers) – Eco Berries – General introduction and overview

16:00 *BE2* **Valerie Guillard**, (UMR-IATE) – Modified Atmosphere Packaging for extending the shelf life

16:20 *BE3* **Marco Dalla Rosa**, (UNIBO) – Overview on mild technologies applied to organic berries to increase stability and functionality

16:40 *BE4* **Evelina Tibäck**, (SP Food and Bioscience) – Functional powders – processing for added value products

17:00 *BE5* **Mona Popa**, (USAMVB) – Quality indicators and post-harvest shelf life assessment of fresh berry fruits

17:15 Questions and discussions