

Session 1 – Monday 4 April, 15h25-16h55

Setting up: Monday, 4 April, 10h00-13h30

Posters will have to be taken down before Tuesday 5 April, 11h00

Topic 1 — Innovative processes for improved sustainability

- PI-1 Edinson Yara-Varón — Extraction of carotenoids from carrots by bio-based solvents as alternative solvents to *n*-hexane: Theoretical and experimental solubility study.
- PI-2 Sylvie Bureau — Use of mid-infrared spectroscopy to monitor shelf-life of ready-made meals
- PI-3 Paul-Alexandru Popescu — Sustainable techniques used to extend berries shelf life – a review
- PI-4 Ionuț-Dumitru Veleşcu — Drying kinetics and quality attributes of apple slices dried by hot-air and micro-wave
- PI-5 Nizar Al Fata — Determination of reaction orders for ascorbic acid degradation during appertization using a new experimental device: the thermoresistometer Mastia®
- PI-6 J.F. Maingonnat — Real time measurements of apple parenchyma thermal softening at different temperatures
- PI-7 Maria Dolors Guàrdia — Using High Pressure Treatments to Stabilize Vegetable-Based Smoothies
- PI-8 F. Zuber — Application of high pressure processing for the stabilisation of shelf-stable acid foods
- PI-9 Joseana Severo — Preharvest UV-C radiation increases vitamin C, anthocyanins and ester volatile content in strawberry
- PI-10 Krystian Marszałek — Kinetic modelling of enzyme inactivation and main pigments degradation in beetroot, carrot and celery juice during high pressure carbon dioxide treatment
- PI-11 S. Ben Harb — Fermentation of pea proteins for new food design: Use of blend of dairy and plant microbial cultures to improve sensory properties
- PI-12 Sarah Gervais — Characterization and anticipation of technological behavior of pulses for canning: Red beans
- PI-13 A.X. Roig-Sagués — Effect of single and combined UVC and UHPH treatments on inactivation of *Alicyclobacillus acidoterrestris* spores in apple juice
- PI-14 Wael Wahib — Texture evolution during brine storage in sweet cherries
- PI-15 Rosalba Lanciotti — Biotechnological strategies to improve safety, shelf-life and quality parameters of ready-to-use apples processed at industrial level
- PI-16 Francesca Patrignani — Use of high pressure homogenization for the production of natural antimicrobial based nanoemulsions to prolong the safety and shelf-life of apple juice
- PI-17 Anita Ierna — Effect of bio-based compostable packaging and anti-browning solution on quality maintenance of minimally processed potato tubers

- PI-18 Joanna Kroehnke — Food Drying Acceleration Due to Ultrasonic Application – a Review
- PI-19 Susana Hurtado — Impact of the frequency of high-power ultrasound on the microbial load and physical properties of carrots (*Daucus carota*)
- PI-20 N. Rombaut — Investigations on ultrasound effect on polyphenol extraction: case of olive leaves
- PI-21 Vincent Rapinel — Extraction of carotenoids from carrots chips using liquefied n-butane as solvent

Topic 2 – Quality at the heart of sustainable markets for F&V products

- PQ-1 Lorena Zudaire — Effect of biopreservation and calcium postharvest treatments in the quality of minimally processed Conference pears
- PQ-2 Oana-Crina Bujor — Phenolic extracts of bilberry: they protect lipid from oxidation in *in vitro* simulated digestion conditions
- PQ-3 Marwa Brahem — Effect of maturity on the phenolic composition of pear juice
- PQ-4 Pierre A. Picouet — Vitamin enhanced apple purée for elderly
- PQ-5 Miriam Martínez-Huélamo — Processing and olive oil addition in tomato sauces increase the bioavailability of flavanones, flavonols and hydroxycinnamic acids
- PQ-6 C. Camps — Prediction of tomato SSC and reducing sugars by FT-NIRs: development of common models for different varieties and stages of maturity.
- PQ-7 Natallia Kolbas — Color stability and antioxidant activity of anthocyanin extracts from berries in juice model solution
- PQ-8 Stefania De Pascale — Impact of cold storage and freeze-drying on nutritional quality of barley, lentil, mung bean, radish and wheat sprouts
- PQ-9 C. Le Bourvellec — Impact of cooking and storage on apricots fruit microconstituents
- PQ-10 J. Ayour — Apricot texture: variability as a function of cultivar, influence of maturity and impact of cooking
- PQ-11 Nadia Amessis-Ouchemoukh — Contribution to the valorization of Algerian wheat (*Triticum aestivum* and *Triticum vulgare*) through the study of its antioxidant and cytotoxic properties.
- PQ-12 Cristina Patanè — Mediterranean long storage tomato as a source of novel products for the agrifood industry: nutritional and technological traits.
- PQ-13 Florence Charles — Modified atmosphere for preventing browning and preserving quality of Deglet Nour date
- PQ-14 Stéphanie Roux — Vitamin C degradation during thermal treatment: reaction pathways in an aqueous solution and multi-response modelling
- PQ-15 Claire Dufour — Apple procyanidins inhibit lipid oxidation in *in vitro* gastric digestion: effect of the emulsifier, pepsin and pH.
- PQ-16 V. Picchi — Effects of the processing technique on the retention of bioactive compounds and volatiles in organic and conventional strawberry jams
- PQ-17 Anna-Lena Herbig — Dissolved oxygen in aqueous solution of ascorbic acid and dissolved oxygen in apple purée at 80°C

PQ-18 Jean Michel Le Quéré — The color space of French ciders

PQ-19 Salim Ouchemoukh — Characterisation of phenolic compounds in Algerian honeys by RP-HPLC coupled to electrospray time-of-flight mass spectrometry

PQ-20 Costel Ipătioaie — Perspectives of the contents of organic acids in Bio rhubarb

PQ-21 Vasile Stoleru — Poly-phenols and antioxidant capacity of the sweet pepper under microbiological and conventional fertilization

Topic 3 — Constraints on F&V processing: microbial, safety and waste management issues

PN-1 H. Larsen — Effect of ethylene scavengers on firmness and colour of globe

PN-2 Jarosław Markowski — Impact of different thermal preservation technologies on the quality of apple based smoothies

PN-3 Mohamed Nadjib Boukhatem — Lemon grass essential oil as natural food preservation: investigation on volatile compounds, in vitro antifungal activity and control of *Saccharomyces cerevisiae* in real fruit juices

PN-4 M. Jacotet-Navarro — Development of a “dry” bio-refinery for total valorization of fruits and vegetables by-products.

PN-5 Alizée Guérin — Growth ability of psychrotrophic *Bacillus cereus* in carrot broth and laboratory medium

PN-6 François Zuber — Decontamination of dry foods by Vaporized Hydrogen Peroxide (VHP)

PN-7 Tiffany Malleck — Growth and sporulation conditions of *Moorella thermoacetica* ATCC 39073 and spore heat-resistance

PN-8 Stéphy Deveaux — Valorisation of mango by-products

PN-9 Renata Jędrzejczak — Antimicrobial potential of commercial silver nanoparticles and the characterization of their physical properties toward probiotic bacteria isolated from fermented milk products

PN-10 Dimitrios Argyropoulos — Research and innovation strategies for fruit and vegetable processing

Session 2 – Tuesday 5 April, 15h40–16h55

Setting up: Tuesday, 5 April, 12h20-14h00

Posters will have to be taken down before Wednesday 6 April, 17h00

Topic 1 — Innovative processes for improved sustainability

- PI-22 Céline Matar — Decision Support Tool to predict food shelf life and optimize Modified Atmosphere Packaging of fresh fruits and vegetables
- PI-23 Ana Paula Espirito-Santo — Fermentation of Apple Juice by Lactobacilli – changes in amino acids and volatile compounds profile, acceptability test and resistance to polyphenolic compounds
- PI-24 Hanna Kowalska — Effect of osmotic pretreatment on selected properties of dried strawberries
- PI-25 Agnieszka Ciurzyńska — Osmotic dehydration with ultrasounds of apples Braeburn variety in production of sustainable food products
- PI-26 Agata Marzec — Acoustic, mechanical and sensory properties of dried pears
- PI-27 Joanna Kroehnke — Convective drying of kiwi (*Actinidia deliciosa*) pretreated by ultrasonic-assisted osmotic dehydration
- PI-28 Agnieszka Ciurzyńska — The effect of composition changes and aeration time on rehydration and color of innovative freeze-dried hydrocolloid gels
- PI-29 M. Saarela — Bioprocessing as a tool to develop new multifunctional plant ingredients
- PI-30 Sylwia Skąpska — Chokeberry and cranberry diet drinks fortified with selected herbal extracts preserved by thermal pasteurization and high pressure carbon dioxide
- PI-31 Merve Akgun — Effect of uv-led irradiation on polyphenol oxidase (PPO) activity of apple juice
- PI-32 Elena Tănase — New techniques used to improve berries shelf life
- PI-33 S. Romani — Preliminary study of the effect of pulsed electric field as a pre-treatment on French-fries on qualitative and structural aspects.
- PI-34 Kjersti Aaby — Effect of high pressure processing and heat treatment on chemical composition and sensory quality of strawberry purées
- PI-35 C. Mannozi — Study on the efficacy of edible coatings on quality of blueberry fruits during shelf-life
- PI-36 Nils Nölle — Vitamin D₂ enrichment in mushrooms by natural or artificial UV-light
- PI-37 M. Dalla Rosa — Effect of High pressure homogenization on the quality of organic kiwi fruit juices
- PI-38 A. Quintero-Ramos — Evaluation of the effect of roasting-drying process in different peppers varieties, on physicochemical and structural characteristics in dried and rehydrated product
- PI-39 Jolanta Kowalska — The influence of technological processing for sugars and bioactive compounds in strawberries

PI-40 E. Rademakers — Recent developments in sc-CO₂ drying on technology upscaling, nutrient preservation and in-situ microbial inactivation

PI-41 Zehra Kaya — Inactivation of *S. cerevisiae* in Verjuice by Using UV-C Irradiation assisted with Mild Heat Treatment

Topic 2 – Quality at the heart of sustainable markets for F&V products

PQ-22 Nicolas Delchier — Determination of kinetic constants and degradation products of formyl folates derivatives, during heat treatments and oxygen exposure.

PQ-23 M.J.M. Paillart — Effect of mild heat shock treatments against pink discoloration on physiological parameters of fresh-cut iceberg lettuce

PQ-24 Bengi Hakgüder Taze — Bactericidal Effectiveness of Mild Heat on Resident Flora of cv. Salak Apricot

PQ-25 Barbara Gouble — Microstructural changes in cooked apricots related to the loss of texture

PQ-26 Ingrid Aguiló-Aguayo — Suitability of the “calçots” (*Allium cepa* L.) for minimal processing

PQ-27 Marita Cantwell — Temperature control and other treatments to maintain the quality of fresh-cut nopalitos

PQ-28 Karolina Siucińska — The combined effect of US and enzymatic treatment on nanostructure, carotenoid retention and sensory properties of ready-to-eat carrot chips

PQ-29 Dariusz Piotrowski — Influence of drying methods on sensory and mechanical attributes of strawberries fruits

PQ-30 Dariusz Piotrowski — Image analysis of defrosted strawberries during vacuum drying

PQ-31 U. Tylewicz — Apple enrichment with β -glucan by vacuum impregnation and PEF treatment

PQ-32 Jinhu Tian — Traditional cooking affects the microstructure and starch digestibility of potatoes: an *in vitro* study

PQ-33 E. Madieta — Multiblock Analysis Used to Establish the Relationship Between the Optical Parameters of Apple Fruits and Their Textural Properties.

PQ-34 Oscar G. Bodelón — Improved sweet cherry varieties obtained by crossing “Picotas” with other cultivars

PQ-35 Cassandre Leverrier — Impact of mechanical treatment and particle concentration on fruit suspensions stability

PQ-36 Alexandre Vilas Boas — Quality of processed tomatoes in response to water stress

PQ-37 M. Fibiani — Fate of the main quality, nutraceutical and taste active compounds in conventional and organic tomatoes (*Solanum lycopersicum* L.) subjected to different drying techniques

PQ-38 Gabriela García-Salazar — Preparation, characterization and enzymatic degradation of edible tender cladodes “nopalitos” (*Opuntia ficus-indica*) cell walls and their impact in the development of healthy foods

PQ-39 Mona Elena Popa — Quality indicators and postharvest shelf life assessment of fresh berry fruit

Topic 3 — Constraints on F&V processing: microbial, safety and waste management issues

- PN-11 Kevser Dođru — Valorization of carrot pomace for enhanced conversion of lignocellulose to bioethanol
- PN-12 M. Parra — Influence of saline reclaimed water on the grapefruit postharvest quality
- PN-13 Elisabete M.C. Alexandre — High hydrostatic pressure extraction of bioactive compounds from pomegranate peel: Experimental design, modelling and optimization
- PN-14 Petras Rimantas Venskutonis — Biorefining of sea buckthorn pomace and seeds into valuable components by using high pressure and enzyme-assisted extraction methods
- PN-15 Petras Rimantas Venskutonis — Mining valuable molecules from berry juice pomace by using high pressure and enzyme-assisted extraction/fractionation processes
- PN-16 N. Betoret — Viability of vacuum impregnation as an operation to improve the stage of enzymatic hydrolysis of some fruit and vegetable industrial residues
- PN-17 Jianle Chen — Clean processing by extracting pectic polysaccharides from the wastewater of citrus canning industry
- PN-18 Ieva Urbanavičiūtė — Value adding to Japanese Quince (*Chaenomele japonica*) By-products
- PN-19 Dalia Urbonavičienė — Chemical composition of high-pigment tomato puree with lycopene extract from tomato by-products
- PN-20 Łukasz Woźniak — Extraction of phenolic compounds from chokeberry pomace with supercritical carbon dioxide

Topic 4 — Consumer preferences and needs - OPTIFEL sponsored session

- PM-1 J.M. Mirás-Avalos — Influence of irrigation on consumer acceptability of Albariño and Godello wines
- PM-2 S. Bartolini — Chemical characterization and sensory analysis by blind and visually impaired people of local peach cultivars for sustainable cultivations
- PM-3 R. Symoneaux — Are French cider consumers liking and cider consumption linked ?
- PM-4 Belén Iglesias — Antagonistic effect of probiotic bacteria against foodborne pathogens on fresh-cut pear
- PM-5 R. Márquez-Meléndez — Effect of ingredients and particle size in the formulation of Mexican-style sauces