

Session	N.	Topic	Title	Presenter
Day 1	17th June			
Room 1				
10:15-11:00	Fu01	Functional foods	Prenylated flavonoids derived from <i>Flemingia philippinensis</i> display potent bacterial neuraminidase inhibition	Yan Wang
10:15-11:00	Fu02	Functional foods	Influence of the harvest stage on the phenolic composition and bioactive properties of <i>Cynara cardunculus</i> L.	Ana Filipa M. Pires
10:15-11:00	Fu03	Functional foods	Study of techno-functional properties of wild and cultivated edible mushroom powder	Laura M.M. Vivaracho
Room 2				
10:15-11:00	Sf01	Food safety	The antioxidant efficiency in O/W emulsions can be controlled by modulating antioxidant interfacial concentration	Sonia Losada Barreiro
10:15-11:00	Sf02	Food safety	Mycotoxin content of <i>Salicornia</i> L. in Portugal	Maria S. Silva Lopes
10:15-11:00	Sf03	Food safety	Matrix effect in multi-pesticide residues analysis: the complexity in tea commodities	Ly Tuan Kiet
Room 3				
10:15-11:00	Su01	Food Sustainability	Chemical composition and bioactivities of Juçara fruit bio-residues, a promising source of valuable molecules	Rúbia C. Gomes Corrêa
10:15-11:00	Su02	Food Sustainability	Antimicrobial potential of essential oils from agro-industrial by-products as possible feed ingredients	Elisabete VM. Coelho
10:15-11:00	Su03	Food Sustainability	Enhancing Proteins extraction from <i>Moringa Oleifera</i> leaves: From conventional methods to a fully integrated process	Tassadit Benhammouche
Room 1				
11:45-12:45	Fu04	Functional foods	Development of a new functional dairy product enriched in phytosterols: the importance of food chemistry.	Kamgang N. A. Franks
11:45-12:45	Fu05	Functional foods	Administration of <i>Castanea sativa</i> flowers extract in Wistar rats	Elisabete N. Gonçalves
11:45-12:45	Fu06	Functional foods	Comparative effects of dietary hempseeds and hempseed oil on liver functions and lipid metabolism in genetically obese mice	Paulina M. Opyd
11:45-12:45	Fu07	Functional foods	Acorn Flour as bioactive compounds source in gluten free bread	Maria Rita B. F. Martins
Room 2				
11:45-12:45	Sf04	Food safety	Health promoting foods with sea buckthorn: more benefits, less acrylamide	Zuzana Ciesarová
11:45-12:45	Sf05	Food safety	Is it safe to eat seafood? A case study of flame-retardants	Rebeca Cruz
11:45-12:45	Sf06	Food safety	Selecting alternatives to chlorine for strawberry sanitation while maintaining nutritional and physicochemical quality	Iolanda Nicolau-Lapeña
11:45-12:45	Sf07	Food safety	Investigation of diet-related DNA adduct formation by means of DNA adductomics	Lieselot Y. Hemeryck
Room 3				
11:45-12:45	Pr01	Food processing	Kinetics modeling and effect of drying temperature on new commercial grape 'Kyoho' skin: Evaluation for furfural formation	Kandi Sridhar
11:45-12:45	Pr02	Food processing	Stability of glucosinolate hydrolysis products and the identification of novel compounds in foods	Franziska S. Hanschen
11:45-12:45	Pr03	Food processing	Gamma irradiation preserves nutritional and chemical composition of <i>Agaricus bisporus</i> Portobello	Rossana V. C. Cardoso
11:45-12:45	Pr04	Food processing	Effects of Drying Conditions in Low-temperature Microwave-assisted Drying on Bioactive Compounds and Antioxidant Activity	Thi-Van-Linh Nguyen
Room 1				
15:15-16:30	Fu08	Functional foods	The effect of diets supplemented with hemp and poppy seed oils on the development of obesity-related disorders	Bartosz Fotschki
15:15-16:30	Fu09	Functional foods	Enhanced extraction of ergosterol from <i>Pleurotus ostreatus</i> using response surface methodology (RSM)	Taofiq Ayodele Oludemi
15:15-16:30	Fu10	Functional foods	Biological activities of stilbenoids in vitro	Tuba Esatbeyoglu
15:15-16:30	Fu11	Functional foods	Simultaneous quantification of 30 different bioactive compounds including polyphenols in spent coffee grounds	Giovanni Caprioli
15:15-16:30	Fu12	Functional foods	Separation by Supercritical Fluid Extraction (SFE-CO ₂) and Purification of Epigallocatechin-3-gallate (EGCG) from green tea	Ezgi AYTAÇ
Room 2				
15:15-16:30	CA01	Food composition and analysis	How diverse is Brazilian propolis?	Antonio Salatino
15:15-16:30	CA02	Food composition and analysis	Flavour analysis of an old Austrian apple variety at different ripening stages	Iris Tauber

15:15-16:30	CA03	Food composition and analysis	IRMS characterization of the saffron water-soluble fraction for the discrimination of the origin.	Monica Bononi
15:15-16:30	CA04	Food composition and analysis	SEA-TRACES – Sustainable Seafood Production using Authenticity and Traceability tools	Carmen Gonzalez Sotelo
15:15-16:30	CA05	Food composition and analysis	Food authentication by rare earth element labelling and detection using solution based and laser ablation ICP-MS	Christoph Walkner
Room 3				
15:15-16:30	Su04	Food Sustainability	Agrocybe cylindracea bio-residues: a sustainable source of ergosterol-rich bioactive extracts	Ana Rita Santos Silva
15:15-16:30	Su05	Food Sustainability	Tailored farmed fish iodine and selenium fortification with naturally enriched diets: gilthead seabream (Sparus aurata)	Vera Liane F. Barbosa
15:15-16:30	Su06	Food Sustainability	At-line boar taint classification by means of Rapid Evaporative Ionisation Mass Spectrometry (REIMS)	Lynn Vanhaecke
15:15-16:30	Su07	Food Sustainability	Anthocyanins Thermostability Modulation Through the Fortification with Pectic Polysaccharides Extracts	Ana Luísa Fernandes
15:15-16:30	Su08	Food Sustainability	Simulated gastrointestinal digestion increases the antioxidant activity of Porphyra dioica young blades	Filipa Botelho Pimentel

Room 1				
17:15-18:30	Fu13	Functional foods	Influence of heat treatment on biological compounds profile and antioxidant activity of herbs and spices and their extracts	Małgorzata Starowicz
17:15-18:30	Fu14	Functional foods	Determination of the Interactions between Bound and Free Antioxidants Naturally Occurring in Foods	Ecem Evrim Çelik
17:15-18:30	Fu15	Functional foods	Composition in anthocyanins and bioactive properties of jaboticaba bioresidues	Bianca R. Albuquerque
17:15-18:30	Fu16	Functional foods	Multistep fractionation of blackberry (Rubus fruticosus L.) pomace into high value functional ingredients	Vaida Kitryte
17:15-18:30	Fu17	Functional foods	Valorisation of a Portuguese endemic species as a potential functional food: Thymus carnosus Boiss.	Carlos A.M. Gomes

Room 2				
17:15-18:30	CA06	Food composition and analysis	Genetic variants of bovine milk proteins – “A2 milk” authentication using isoelectric focusing and PCR	Helmut K. MAYER
17:15-18:30	CA07	Food composition and analysis	Comparison of fatty acids and triglycerides profiles among big eye tuna (Thunnus obesus), Atlantic salmon (Salmo salar) and rainbow trout (Oncorhynchus mykiss)	Jing Zhang
17:15-18:30	CA08	Food composition and analysis	Authenticity of Complex Foods: A Targeted Metabolomics Study of Authenticity Markers of Chia, Flax and Sesame	Daniel Wunderlin
17:15-18:30	CA09	Food composition and analysis	Linking non-volatile taste compounds with the sensory profile of Nordic wild mushrooms	Hanna Manninen
17:15-18:30	CA10	Food composition and analysis	The Effect of Dissociating Agents on the Dispersion of a Grated Cheese – Conclusions for its Structure-Holding Properties	Tatiana Paula Vilela

Room 3				
17:15-18:30	Pr05	Food processing	Dicarbonyl Scavenging by Creatine in Food and in vivo	Stephanie Treibmann
17:15-18:30	Pr06	Food processing	Shiitake mushroom (Lentinola edodes) spread creams	Maria Gabriela Lima
17:15-18:30	Pr07	Food processing	Potential browning precursors within uronic acid reaction-systems	Alexandra Fatouros
17:15-18:30	Pr08	Food processing	Monitoring physicochemical and sensory attributes during debittering of stoned green olives	Ítala Maria G. Marx
17:15-18:30	Pr09	Food processing	Impact of low temperature on interactions and cohesiveness of casein micelles dispersions	Doudiès Floriane

Day 2 18th June

Room 1				
9:45-10:45	CA11	Food composition and analysis	Neuroactive Compounds in Fermented Foods	Cemile Yilmaz
9:45-10:45	CA12	Food composition and analysis	Volatile fraction by HS-SPME-GC-MS and sensory evaluation of more than 1200 Virgin Olive Oil samples: method validation	Lorenzo Cecchi
9:45-10:45	CA13	Food composition and analysis	Phenolic profile and antioxidant capacity of six Phaseolus vulgaris L. Portuguese genotypes	Eunice M.R.M Santos
9:45-10:45	CA14	Food composition and analysis	Migration of lipid and other components and formation of micro/nano- sized colloidal structure in Tuna (Thunnus albacares)	Ningping Tao
Room 2				
9:45-10:45	Pr10	Food processing	Bioaccessibility of D-chiro-inositol from water biscuits formulated from common buckwheat flours fermented by Lactobacillus	Małgorzata Wronkowska
9:45-10:45	Pr11	Food processing	Thermal deterioration of ω -3 and ω -6 fatty acids under food processing conditions	Sandra Grebenteuch
9:45-10:45	Pr12	Food processing	Protein oxidation in food: Focus on individual structures	Michael Hellwig
9:45-10:45	Pr13	Food processing	Effect of drying methods on the properties of mixtures of aromatic plants for gastronomy using different end uses	Maria C.M. Serrano

Room 3

9:45-10:45	Pk01	Food Packaging	BIOFOODPACK - Biocomposite Packaging for Active Preservation of Food: the project and the progresses	Paula C.S. Ferreira
9:45-10:45	Pk02	Food Packaging	Innovation in food packaging: a retailer's perspective	Ana Machado Silva
9:45-10:45	Pk03	Food Packaging	GRAFOOD: 'Active GRAPhene based FOOD packaging system for a modern society'	Gianni Sagratini
9:45-10:45	Pk04	Food Packaging	Development of clay-supported graphene materials for electrical conductive food packaging applications	Ana Barra

Room 1

11:30-12:30	CA15	Food composition and analysis	Optimized hydrolytic methods by response surface methodology to avoid underestimation of phenols in cereals	Diletta Balli
11:30-12:30	CA16	Food composition and analysis	Comparison of Total Phenolic, Flavonoid Compounds and Antioxidant Activity Based on Temperature and Time	Kübra Sultan Özdemir
11:30-12:30	CA17	Food composition and analysis	Application of correlative techniques for the detection of heat treatment of honey	Zsanett Bodor
11:30-12:30	CA18	Food composition and analysis	Role of espresso and instant coffee melanoidins on chlorogenic acids and caffeine adsorption and potential inactivation	Claudia Pereira Passos

Room 2

11:30-12:30	Pr14	Food processing	Repitching impact on sugars and amino acids uptake by a lager yeast	Maria João M. Carvalho
11:30-12:30	Pr15	Food processing	Maillard induced color formation based on intermediates with activated methylene groups	Clemens Kanzler
11:30-12:30	Pr16	Food processing	Broccoli by-products as ingredients rich in bioactive compounds after microwave assisted dehydration	Sónia Santos Ferreira
11:30-12:30	Pr17	Food processing	From maize flour to bread: changes in hydroxycinnamic acid and their derivatives after processing	Andreia L.V.B. da Silva

Room 3

11:30-12:30	Pk05	Food Packaging	Exploring the zinc oxide – reduced graphene oxide as an active composite in alginate films for food packaging	Zélia Ribeiro Alves
11:30-12:30	Pk06	Food Packaging	Effect of high % CO2 MAP on nutritional and organoleptic quality of fresh-cut climacteric and non-climacteric fruits	Carla Barbosa
11:30-12:30	Pk07	Food Packaging	BioFoodPack Pulsed Electric Fields: in-package application for microbial inactivation for food products	Duarte Rego
11:30-12:30	Pk08	Food Packaging	Agrofood byproducts as feedstocks for active food packaging materials	Gonçalves Idalina

Room 1

15:15-16:30	Fu18	Functional foods	Structural analysis of Nannochloropsis oculata polysaccharides and its potential as functional food	Cláudia S. C. Nunes
15:15-16:30	Fu19	Functional foods	Response surface optimization of Phycobiliprotein pigments extraction from Gracilaria gracilis and application in food packaging	Sónia Duarte Barroso
15:15-16:30	Fu20	Functional foods	Hemp Seed: an unthinkable source of bioactive compounds	Giuseppina Crescente
15:15-16:30	Fu21	Functional foods	A complex of calcium-binding peptide from Auricularia auricula protein hydrolysates prevents disuse osteoporosis	Hang Qu
15:15-16:30	Fu22	Functional foods	Phenolic acids from baru nuts target cell proliferation in a 3D cell model of colorectal cancer	Sheila C.O. Alves

Room 2

15:15-16:30	CA19	Food composition and analysis	New analytical approach, NTME/GC-MS, as a powerful strategy for establishment of the volatome profile, and its application in food quality control	José Figueira
15:15-16:30	CA20	Food composition and analysis	Carotenoids and colour of wild sea urchin (Paracentrotus lividus) gonads	Carolina R.L. Camacho
15:15-16:30	CA21	Food composition and analysis	Optical spectroscopy and chemometrics as a tool for quality and authenticity assessment of apple fruits and products	Ewa Sikorska
15:15-16:30	CA22	Food composition and analysis	A comprehensive study on the nutritional, chemical and bioactive properties of lovage (Levisticum officinale)	Rafael M. Sprea
15:15-16:30	CA23	Food composition and analysis	Hierarchical clustering of cold-pressed pumpkin seed oil samples from various sources	Marijana Ačanski

Room 3

15:15-16:30	Sf08	Food safety	Liquid chromatography/mass spectrometry and dielectric barrier discharge ionization (DBDI): a versatile tool for food safety	Bienvenida Gilbert-Lopez
15:15-16:30	Sf09	Food safety	Glycoalkaloid profiles of herbal infusion using neutral loss - high resolution mass spectrometry	Tiziana Nardin
15:15-16:30	Sf10	Food safety	ALGAL CONSUMPTION: WEIGHING BENEFITS AGAINST RISKS	Carlos M.L. Cardoso
15:15-16:30	Sf11	Food safety	Multidisciplinary characterization of selected wheat genotypes and in-silico risk assessment of their potential	Pilolli Rosa
15:15-16:30	Sf12	Food safety	Comparative study of multiplex real-time Recombinase Polymerase Amplification and ISO 11290-1 methods for detection of Listeria monocytogenes	Sarah G.F. Azinheiro

Room 1

17:15-18:00	Fu23	Functional foods	Extraction optimization of phenolic compounds from <i>Fucus spiralis</i>	Andre Horta
17:15-18:00	Fu24	Functional foods	Effect of Different Encapsulating Agent Combinations on Physicochemical Properties and Stability of Microcapsules	Yibin Li
17:15-18:00	Fu25	Functional foods	Pineapple by-products integrated valorisation towards functional foods	Débora A. C. Campos

Room 2

17:15-18:00	Pr18	Food processing	Dragon fruits as an alternative source of colorants: evaluation of antibacterial activity and colouring capacity	Custódio Lobo Roriz
17:15-18:00	Pr19	Food processing	Impact of Bioprocessing on Bioactive and Flavour Compounds of Berry Products	Baoru Yang
17:15-18:00	Pr20	Food processing	Monitoring of chemical changes of palm oil and hydrogenated vegetable oil with temperature by using synchronous fluorescence spectroscopy	Gonca Bilge

Room 3

17:15-18:00	Sf13	Food safety	Potential of thermosonication as an alternative to chlorine disinfection in strawberries inoculated with <i>Listeria monocytogenes</i>	Tomas Lafarga
17:15-18:00	Sf14	Food safety	Use of a seaweed-enriched kefir whey in the development of edible food coatings	Susana Bernardino
17:15-18:00	Sf15	Food safety	Variability of L-asparagine level in sea buckthorn berries and acrylamide formation in novel cereal products	Kristina Kukurova

Day 3 19th June

Room 1

9:45-10:45	Fu26	Functional foods	Functional features of two varieties of <i>Cucumis melo</i> L.: pulp and by-products	Mafalda A.M.M. Silva
9:45-10:45	Fu27	Functional foods	Functional properties of tomatoes in the aspect of inhibition of advanced glycation end products formation	Maja Jež
9:45-10:45	Fu28	Functional foods	Goat Probiotic Whey Cheese: Development and Nutritional Value	Ana Margarida Faustino
9:45-10:45	Fu29	Functional foods	Generation and characterisation of phenolic rich extracts from brewers' spent grain with hypotensive properties	Maria Cermenon

Room 2

9:45-10:45	CA24	Food composition and analysis	Chemical and bioactive properties of ten colored potato cultivars from different origins	Shirley de L. Sampaio
9:45-10:45	CA25	Food composition and analysis	Linking cocoa polyphenol composition to chocolate quality with Average-Mass-Spectra fingerprints	Nicolas Sommerer
9:45-10:45	CA26	Food composition and analysis	Criteria for selection of antioxidant capacity assays for food antioxidants: Evaluation of CUPRAC, FRAP, Folin-Ciocalteu and ABTS	Mustafa Reşat Apak
9:45-10:45	CA27	Food composition and analysis	Trends in human diets: Seeds as a source of fibre	Diana Isabel L. Melo

Room 3

9:45-10:45	Pr21	Food processing	Effect of sweetener and storage on formation of compositional and sensory properties of jams	Csilla Benedek
9:45-10:45	Pr22	Food processing	Flavan-3-ols in apple pomace: role of their interactions with arabinans	Pedro António Fernandes
9:45-10:45	Pr23	Food processing	Quality of protein concentrates isolated by two different methods from Baltic herring (<i>Clupea harengus merula</i>)	Tanja Teresa Seppälä
9:45-10:45	Pr24	Food processing	Interaction of human salivary proteins with food polyphenols	Susana Soares

Room 1

11:30-12:30	Fu30	Functional foods	In vitro bioaccessibility and bioavailability of minerals and pigments from macroalgae-fortified frankfurters	Ana Rita Circuncisão
11:30-12:30	Fu31	Functional foods	In vitro investigation of the health promoting benefits from different food matrices: From extraction to characterization	Priscilla F.P. Figueira
11:30-12:30	Fu32	Functional foods	Preparation and Purification of Antioxidative Peptides Generated from Enzymatic Hydrolysates of <i>Perilla See</i>	Henghui Zhang

Room 2

11:30-12:30	Sf16	Food safety	Development of an analytical method for the simultaneous measurement of 10 biogenic amines in meat. Application to salmon	Caroline Douny
11:30-12:30	Sf17	Food safety	I.FILM: Multifunctional films for application in active and smart packages	João Mendes Reboleira
11:30-12:30	Sf18	Food safety	Depletion of methylene blue from muscles of rainbow trout (<i>Oncorhynchus mykiss</i>)	Luiza Kijewska

Room 3

11:30-12:30	Pr25	Food processing	Extraction of phenolic compounds by high hydrostatic pressure from eight edible algae species from the North Atlantic	Antia Gonzalez Pereira
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11:30-12:30	Pr26	Food processing	Flavonoid enrichment of fresh-cut apple through osmotic dehydration	Ma. Michelle L. Lopez
11:30-12:30	Pr27	Food safety	Pomegranate peel extraction optimization and characterization and their inclusion in carrot juice improving t	Elisabete Alexandre