<table>
<thead>
<tr>
<th>Session</th>
<th>N.</th>
<th>Topic</th>
<th>Title</th>
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<tbody>
<tr>
<td>Day 1</td>
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<tr>
<td>17th June</td>
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<td>Room 1</td>
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<tr>
<td>10:15-11:00</td>
<td>Fu01</td>
<td>Functional foods</td>
<td>Prenylated flavonoids derived from Flemingia philippinensis display potent bacterial neuraminidase inhibition</td>
<td>Yan Wang</td>
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<tr>
<td>10:15-11:00</td>
<td>Fu02</td>
<td>Functional foods</td>
<td>Influence of the harvest stage on the phenolic composition and bioactive properties of Cynara cardunculus L.</td>
<td>Filipa Mandim</td>
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<td>10:15-11:00</td>
<td>Fu03</td>
<td>Functional foods</td>
<td>Study of techno-functional properties of wild and cultivated edible mushroom powder</td>
<td>Laura M.M. Vivaracho</td>
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<td>Room 2</td>
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<tr>
<td>10:15-11:00</td>
<td>Sf01</td>
<td>Food safety</td>
<td>The antioxidant efficiency in O/W emulsions can be controlled by modulating antioxidant interfacial concentrations</td>
<td>Sonia Losada Barreiro</td>
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<td>10:15-11:00</td>
<td>Sf02</td>
<td>Food safety</td>
<td>Mycotoxin content of Salicornia L. in Portugal</td>
<td>Maria S. Silva Lopes</td>
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<td>10:15-11:00</td>
<td>Sf03</td>
<td>Food safety</td>
<td>Development of an analytical method for the simultaneous measurement of 10 biogenic amines in meat.</td>
<td>Caroline Douny</td>
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<tr>
<td>10:15-11:00</td>
<td>Su01</td>
<td>Food Sustainability</td>
<td>Chemical composition and bioactivities of Juçara fruit bio-residues, a promising source of valuable molecules</td>
<td>Rúbia C. Gomes Corrêa</td>
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<tr>
<td>10:15-11:00</td>
<td>Su02</td>
<td>Food Sustainability</td>
<td>Antimicrobial potential of essential oils from agro-industrial by-products as possible feed ingredients</td>
<td>Elisabete VM. Coelho</td>
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<tr>
<td>10:15-11:00</td>
<td>Su03</td>
<td>Food Sustainability</td>
<td>Enhancing Proteins extraction from Moringa Oleifera leaves: From conventional methods to a fully integrated</td>
<td>Tassadit Benhammouche</td>
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<tr>
<td>11:45-12:45</td>
<td>Fu04</td>
<td>Functional foods</td>
<td>Development of a new functional dairy product enriched in phytosterols: the importance of food chemistry.</td>
<td>Franks Kamgang</td>
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<td>11:45-12:45</td>
<td>Fu05</td>
<td>Functional foods</td>
<td>Administration of Castanea sativa flowers extract in Wistar rats</td>
<td>Elisabete N. Gonçalves</td>
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<td>11:45-12:45</td>
<td>Fu06</td>
<td>Functional foods</td>
<td>Comparative effects of dietary hempseeds and hempseed oil on liver functions and lipid metabolism in genetically modified pigs</td>
<td>Paulina M. Opyd</td>
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<td>11:45-12:45</td>
<td>Fu07</td>
<td>Functional foods</td>
<td>Acorn Flour as bioactive compounds source in gluten free bread</td>
<td>Maria Rita B. F. Martins</td>
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<tr>
<td>11:45-12:45</td>
<td>Sf04</td>
<td>Food safety</td>
<td>Health promoting foods with sea buckthorn: more benefits, less acrylamide</td>
<td>Zuzana Ciesarová</td>
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<td>11:45-12:45</td>
<td>Sf05</td>
<td>Food safety</td>
<td>Is it safe to eat seafood? A case study of flame-retardants</td>
<td>Rebeca Cruz</td>
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<td>11:45-12:45</td>
<td>Sf06</td>
<td>Food safety</td>
<td>Selecting alternatives to chlorine for strawberry sanitation while maintaining nutritional and physicochemical properties</td>
<td>Iolanda Nicolau-Lapeña</td>
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<td>11:45-12:45</td>
<td>Sf07</td>
<td>Food safety</td>
<td>Investigation of diet-related DNA adduct formation by means of DNA adductomics</td>
<td>Lieselot Y. Hemeryck</td>
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<tr>
<td>11:45-12:45</td>
<td>Pr01</td>
<td>Food processing</td>
<td>Kinetics modeling and effect of drying temperature on new commercial grape ‘Kyoho’ skin: Evaluation for food industry</td>
<td>Kandi Sridhar</td>
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<tr>
<td>11:45-12:45</td>
<td>Pr02</td>
<td>Food processing</td>
<td>Stability of glucosinolate hydrolysis products and the identification of novel compounds in foods</td>
<td>Franziska S. Hanschen</td>
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<td>11:45-12:45</td>
<td>Pr03</td>
<td>Food processing</td>
<td>Gamma irradiation preserves nutritional and chemical composition of Agaricus bisporus Portobello</td>
<td>Rossana V. C. Cardoso</td>
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<td>11:45-12:45</td>
<td>Pr04</td>
<td>Food processing</td>
<td>Effects of Drying Conditions in Low-temperature Microwave-assisted Drying on Bioactive Compounds and Antioxidants</td>
<td>Thi-Van-Linh Nguyen</td>
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<tr>
<td>15:15-16:30</td>
<td>Fu08</td>
<td>Functional foods</td>
<td>The effect of diets supplemented with hemp and poppy seed oils on the development of obesity-related disorders</td>
<td>Bartosz Fotschki</td>
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<tr>
<td>15:15-16:30</td>
<td>Fu09</td>
<td>Functional foods</td>
<td>Enhanced extraction of ergosterol from Pleurotus ostreatus using response surface methodology (RSM)</td>
<td>Taofiq Ayodele Oludemi</td>
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<tr>
<td>15:15-16:30</td>
<td>Fu10</td>
<td>Functional foods</td>
<td>Biological activities of stilbenoids in vitro</td>
<td>Tuba Esatbieyoglu</td>
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<tr>
<td>15:15-16:30</td>
<td>Fu11</td>
<td>Functional foods</td>
<td>Simultaneous quantification of 30 different bioactive compounds including polyphenols in spent coffee grounds</td>
<td>Giovanni Caprioli</td>
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<tr>
<td>15:15-16:30</td>
<td>Fu12</td>
<td>Functional foods</td>
<td>In vitro bioaccessibility and bioavailability of minerals and pigments from macroalgae-fortified frankfurters</td>
<td>Ana Rita Circuncisío</td>
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<tr>
<td>15:15-16:30</td>
<td>CA01</td>
<td>Food composition and authenticity</td>
<td>How diverse is Brazilian propolis?</td>
<td>Antonio Salatino</td>
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<tr>
<td>15:15-16:30</td>
<td>CA02</td>
<td>Food composition and authenticity</td>
<td>Flavour analysis of an old Austrian apple variety at different ripening stages</td>
<td>Iris Tauber</td>
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</table>
### Day 2 18th June

#### Room 1

**9:45-10:45**  
**CA11**  
Food composition and **neuroactive compounds in fermented foods**  
Cemile Yilmaz

**9:45-10:45**  
**CA12**  
Food composition and **volatile fraction by HS-SPME-GC-MS and sensory evaluation of more than 1200 virgin olive oil samples: methods to support panel test in virgin olive oil classification**  
Lorenzo Cecchi

**9:45-10:45**  
**CA13**  
Functional foods  
Blockchain technology for the management of food sciences researches  
Thelma Machado

**9:45-10:45**  
**CA14**  
Food composition and **migration of lipid and other components and formation of micro/nano-sized colloidal structure in tuna**  
Ningping Tao

#### Room 2

**9:45-10:45**  
**Pr10**  
Food processing  
Bioaccessible of D-chiro-inositol from water biscuits formulated from common buckwheat flours fermented  
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 enc  
Maria C.M. Serrano
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<thead>
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<tr>
<td>9:45-10:45</td>
<td>Pk01</td>
<td>Food</td>
<td>BIOFOODPACK - Biocomposite Packaging for Active Preservation of Food: the project and the progresses</td>
<td>Paula C.S. Ferreira</td>
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<tr>
<td>9:45-10:45</td>
<td>Pk02</td>
<td>Food</td>
<td>Innovation in food packaging: a retailer’s perspective</td>
<td>Ana Machado Silva</td>
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<tr>
<td>9:45-10:45</td>
<td>Pk03</td>
<td>Food</td>
<td>GRAFOOD: ‘Active GRAphene based FOOD packaging system for a modern society’</td>
<td>Gianni Sagratini</td>
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<tr>
<td>9:45-10:45</td>
<td>Pk04</td>
<td>Food</td>
<td>Development of clay-supported graphene materials for electrical conductive food packaging applications</td>
<td>Ana Barra</td>
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<tr>
<td>11:30-12:30</td>
<td>CA15</td>
<td>Food</td>
<td>Optimized hydrolytic methods by response surface methodology to avoid underestimation of phenols in cereals</td>
<td>Diletta Balli</td>
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<tr>
<td>11:30-12:30</td>
<td>CA16</td>
<td>Food</td>
<td>Olive pomace: a multidimensional approach focusing zero wastes</td>
<td>Antónia Nunes</td>
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<tr>
<td>11:30-12:30</td>
<td>CA17</td>
<td>Food</td>
<td>Comparison of dietary fiber enriched cookies</td>
<td>Juházs Réka</td>
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<tr>
<td>11:30-12:30</td>
<td>CA18</td>
<td>Food</td>
<td>Role of espresso and instant coffee melanoidins on chlorogenic acids and caffeine adsorption and potential inhibitors</td>
<td>Claudia Pereira Passos</td>
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<tr>
<td>11:30-12:30</td>
<td>Pr14</td>
<td>Food</td>
<td>Repitching impact on sugars and amino acids uptake by a lager yeast</td>
<td>Maria João M. Carvalho</td>
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<tr>
<td>11:30-12:30</td>
<td>Pr15</td>
<td>Food</td>
<td>Maillard induced color formation based on intermediates with activated methylene groups</td>
<td>Clemens Kanzler</td>
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<tr>
<td>11:30-12:30</td>
<td>Pr16</td>
<td>Food</td>
<td>Broccoli by-products as ingredients rich in bioactive compounds after microwave assisted dehydration</td>
<td>Sónia Santos Ferreira</td>
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<tr>
<td>11:30-12:30</td>
<td>Pr17</td>
<td>Food</td>
<td>From maize flour to bread: changes in hydroxycinnamic acid and their derivatives after processing</td>
<td>Andreia L.V.B. da Silva</td>
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<tr>
<td>15:15-16:30</td>
<td>Fu18</td>
<td>Functional foods</td>
<td>Structural analysis of Nannochloropsis oculata polysaccharides and its potential as functional food</td>
<td>Cláudia S. C. Nunes</td>
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<tr>
<td>15:15-16:30</td>
<td>Fu19</td>
<td>Functional foods</td>
<td>Response surface optimization of Phycobiliprotein pigments extraction from Gracilaria gracilis and application</td>
<td>Sónia Duarte Barroso</td>
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<tr>
<td>15:15-16:30</td>
<td>Fu20</td>
<td>Functional foods</td>
<td>Hemp Seed: an unthinkable source of bioactive compounds</td>
<td>Giuseppina Crescente</td>
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<td>15:15-16:30</td>
<td>Fu21</td>
<td>Functional foods</td>
<td>A complex of calcium-binding peptide from Auricularia auricula protein hydrolysates prevents disuse osteopenia</td>
<td>Hang Qu</td>
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<td>15:15-16:30</td>
<td>Fu22</td>
<td>Functional foods</td>
<td>Phenolic acids from baru nuts target cell proliferation in a 3D cell model of colorectal</td>
<td>Sheila C.O. Alves</td>
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<tr>
<td>15:15-16:30</td>
<td>CA19</td>
<td>Food composition and authenticity</td>
<td>New analytical approach, NTME/GC-MS, as a powerful strategy for establishment of the volatonomic profile, and potential applications in food industry</td>
<td>José Figueira</td>
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<tr>
<td>15:15-16:30</td>
<td>CA20</td>
<td>Food composition and authenticity</td>
<td>Carotenoids and colour of wild sea urchin (Paracentrotus lividus) gonads</td>
<td>Carolina R.L. Camacho</td>
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<td>15:15-16:30</td>
<td>CA21</td>
<td>Food composition and authenticity</td>
<td>Optical spectroscopy and chemometrics as a tool for quality and authenticity assessment of apple fruits and juices</td>
<td>Ewa Sikorska</td>
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<td>15:15-16:30</td>
<td>CA22</td>
<td>Food composition and authenticity</td>
<td>A comprehensive study on the nutritional, chemical and bioactive properties of Lovage (Levisticum officinale)</td>
<td>Rafael Mascoloti Sprea</td>
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<td>15:15-16:30</td>
<td>CA23</td>
<td>Food composition and authenticity</td>
<td>Hierarchical clustering of cold-pressed pumpkin seed oil samples from various sources</td>
<td>Marijana Ačanski</td>
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<tr>
<td>15:15-16:30</td>
<td>Sf08</td>
<td>Food safety</td>
<td>Liquid chromatography/mass spectrometry and dielectric barrier discharge ionization (DBDI): a versatile tool for detection of heavy metals and other contaminants in food</td>
<td>Bienvenida Gilbert-Lopez</td>
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<td>15:15-16:30</td>
<td>Sf09</td>
<td>Food safety</td>
<td>Glycoalkaloid profiles of herbal infusion using neutral loss - high resolution mass spectrometry</td>
<td>Tiziana Nardin</td>
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<tr>
<td>15:15-16:30</td>
<td>Sf10</td>
<td>Food safety</td>
<td>ALGAL CONSUMPTION: WEIGHING BENEFITS AGAINST RISKS</td>
<td>Carlos M.L. Cardoso</td>
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<tr>
<td>15:15-16:30</td>
<td>Sf11</td>
<td>Food safety</td>
<td>Multidisciplinary characterization of selected wheat genotypes and in-silico risk assessment of their potential toxicity</td>
<td>Pilolli Rosa</td>
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<tr>
<td>15:15-16:30</td>
<td>Sf12</td>
<td>Food safety</td>
<td>Comparative study of multiplex real-time Recombinase Polymerase Amplification and ISO 11290-1 methods for detection of heavy metals and other contaminants in food</td>
<td>Sarah G.F. Azinheiro</td>
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<td>17:15-18:00</td>
<td>Fu23</td>
<td>Functional foods</td>
<td>Extraction optimization of phenolic compounds from Fucus spiralis</td>
<td>Andre Horta</td>
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<td>17:15-18:00</td>
<td>Fu24</td>
<td>Functional foods</td>
<td>Effect of Different Encapsulating Agent Combinations on Physicochemical Properties and Stability of Microcapsules</td>
<td>Yibin Li</td>
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<td>17:15-18:00</td>
<td>Fu25</td>
<td>Functional foods</td>
<td>Pineapple by-products integrated valorisation towards functional foods</td>
<td>Débora A. C. Campos</td>
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<td>17:15-18:00</td>
<td>Pr18</td>
<td>Food processing</td>
<td>Dragon fruits as an alternative source of colorants: evaluation of antibacterial activity and colouring capacity</td>
<td>Custódio Lobo Roriz</td>
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<td>17:15-18:00</td>
<td>Pr19</td>
<td>Food processing</td>
<td>Impact of Bioprocessing on Bioactive and Flavour Compounds of Berry Products</td>
<td>Baoru Yang</td>
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<td>17:15-18:00</td>
<td>Pr20</td>
<td>Food processing</td>
<td>Flavonoid enrichment of fresh-cut apple through osmotic dehydration</td>
<td>Ma. Michelle L. Lopez</td>
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<td>17:15-18:00</td>
<td>Sf13</td>
<td>Food safety</td>
<td>Potential of thermosonication as an alternative to chlorine disinfection in strawberries inoculated with Listeria innocua</td>
<td>Tomas Lafarga</td>
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<td>17:15-18:00</td>
<td>Sf14</td>
<td>Food safety</td>
<td>Use of a seaweed-enriched kefir whey in the development of edible food coatings</td>
<td>Susana Bernardino</td>
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<tr>
<td>17:15-18:00</td>
<td>Sf15</td>
<td>Food safety</td>
<td>Variability of L-asparagine level in sea buckthorn berries and acrylamide formation in novel cereal products</td>
<td>Kristina Kukurova</td>
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<td>19th June</td>
<td>Room 1</td>
<td>Functional foods</td>
<td>Functional features of two varieties of Cucumis melo L.: pulp and by-products</td>
<td>Mafalda A.M.M. Silva</td>
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<td>09:45-10:45</td>
<td>Fu26</td>
<td>Functional foods</td>
<td>Functional properties of tomatoes in the aspect of inhibition of advanced glycation end products formation</td>
<td>Maja Jež</td>
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<td>09:45-10:45</td>
<td>Fu27</td>
<td>Functional foods</td>
<td>Goat Probiotic Whey Cheese: Development and Nutritional Value</td>
<td>Ana Margarida Faustino</td>
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<td>09:45-10:45</td>
<td>Fu28</td>
<td>Functional foods</td>
<td>Generation and characterisation of phenolic rich extracts from brewers’ spent grain with hypotensive properties</td>
<td>Maria Cermeno</td>
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<td>09:45-10:45</td>
<td>CA24</td>
<td>Food composition and authenticity</td>
<td>Chemical and bioactive properties of ten colored potato cultivars from different origins</td>
<td>Shirley L. Sampaio</td>
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<td>09:45-10:45</td>
<td>CA25</td>
<td>Food composition and authenticity</td>
<td>Linking cocoa polyphenol composition to chocolate quality with Average-Mass-Spectra fingerprints</td>
<td>Nicolas Sommerer</td>
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<td>09:45-10:45</td>
<td>CA26</td>
<td>Food composition and authenticity</td>
<td>Criteria for selection of antioxidant capacity assays for food antioxidants: Evaluation of CUPRAC, FRAP, Folin-phenol and DPPH assays</td>
<td>Mustafa Reşat Apak</td>
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<td>09:45-10:45</td>
<td>CA27</td>
<td>Food composition and authenticity</td>
<td>Trends in human diets: Seeds as a source of fibre</td>
<td>Diana Isabel L. Melo</td>
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<td>Food processing</td>
<td>Effect of sweetener and storage on formation of compositional and sensory properties of jams</td>
<td>Csilla Benedek</td>
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<td>09:45-10:45</td>
<td>Pr22</td>
<td>Food processing</td>
<td>Flavan-3-ols in apple pomace: role of their interactions with arabinans</td>
<td>Pedro António Fernandes</td>
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<td>09:45-10:45</td>
<td>Pr23</td>
<td>Food processing</td>
<td>Quality of protein concentrates isolated by two different methods from Baltic herring (Clupea harengus membras)</td>
<td>Tanja Teresa Seppälä</td>
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<tr>
<td>09:45-10:45</td>
<td>Pr24</td>
<td>Food processing</td>
<td>Interaction of human salivary proteins with food polyphenols</td>
<td>Susana Soares</td>
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<td>Room 2</td>
<td>11:30-12:30</td>
<td>Functional foods</td>
<td>In vitro investigation of the health promoting benefits from different food matrices: From extraction to characterization</td>
<td>Priscilla F.P. Figueira</td>
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<tr>
<td>11:30-12:30</td>
<td>Fu30</td>
<td>Functional foods</td>
<td>Preparation and Purification of Antioxidative Peptides Generated from Enzymatic Hydrolysates of Perilla leaves</td>
<td>Henghui Zhang</td>
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<td>Room 3</td>
<td>11:30-12:30</td>
<td>Food safety</td>
<td>Matrix effect in multi-pesticide residues analysis: the complexity in tea commodities</td>
<td>Ly Tuan Kiet</td>
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<tr>
<td>11:30-12:30</td>
<td>Sf16</td>
<td>Food safety</td>
<td>I.FILM: Multifunctional films for application in active and smart packages</td>
<td>João Mendes Reboleira</td>
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<tr>
<td>11:30-12:30</td>
<td>Sf17</td>
<td>Food safety</td>
<td>Depletion of methylene blue from muscles of rainbow trout (Oncorhynchus mykiss)</td>
<td>Luiza Kijewska</td>
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<tr>
<td>Room 3</td>
<td>11:30-12:30</td>
<td>Food processing</td>
<td>Extraction of phenolic compounds by high hydrostatic pressure from eight edible algae species from the North Atlantic</td>
<td>Antia Gonzalez Pereira</td>
</tr>
<tr>
<td>11:30-12:30</td>
<td>Pr25</td>
<td>Food processing</td>
<td>Pomegranate peel extraction optimization and characterization and their inclusion in carrot juice improving functional properties</td>
<td>Elisabete Alexandre</td>
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