

**Programme  
& List of Participants**

**EURO FOOD CHEM XIV**

***FOOD QUALITY, AN ISSUE OF  
MOLECULE BASED SCIENCE***

**Espace Cap 15 – Paris, FRANCE  
29-31 August 2007**



## **SCIENTIFIC PROGRAMME**

The conference will extend over 4 sessions including plenary lectures, oral communications and Posters exhibition.

The official language of the conference will be English.

No simultaneous translation will be provided.

The topics of the conference are:

- Molecular Gastronomy : objectives, development, international collaboration
- Analytical, technological and nutritional aspects of flavour
- Possibilities and limitations of molecular science for the characterization of authenticity and typicality
- Avoiding formation of undesirable molecules during food processing



### **TUESDAY 28 AUGUST, 2007: GET TOGETHER**

16.00 – 22.00:


Opening registration and cocktail at AgroParisTech  
(Institut National Agronomique)  
16 rue Claude Bernard – 75005 Paris

## **DAY 1: WEDNESDAY 29 AUGUST, 2007**

- > 08.00 Registration
- > 09.30 Welcome by **Dr. Trygve EKLUND**, chairman of the Scientific Committee  
Opening lecture: European Food Chemists - Past, Present, Future:  
Fulfilling the Vision of Peter Czedik-Eysenberg

### **SESSION 1 - MOLECULAR GASTRONOMY**

**Chairperson : Pr. Jorge RUIZ CARRASCAL**

- > 10.30 **Plenary Lecture 1 :**  
**Molecular gastronomy, definition, programme, some recent results**  
**Dr. Hervé THIS**, INRA / AgroParisTech  
(FR -Paris)
- > 11.00 Coffee break - Poster Session – Exhibition 

### **11.40 – 13.00: ORAL COMMUNICATIONS**

- > 11.40 **The thermal stability of onion (*Allium cepa* L.) flavonols – Influence of crop production and food processing**  
**Dr. Sascha RHON**, Institute of Food Technology and Food Chemistry  
(DE-Berlin)
- > 12.00 **Stability of tocopherols dependent on different cooking food processes**  
**Pr. Hans STEINHART**, Institute of Biochemistry and Food Chemistry  
(DE-Hamburg)
- > 12.20 **Variations in meringues**  
**Pr. Erik Vander Linden**, Food Physics Laboratory, University of Wageningen (NL-Wageningen)
- > 12.40 **Oxidative stability of food processed in olive oil**  
**Dr. Fátima PAIVA-MARTINS**, University of Porto Faculty of Sciences  
(PT-Portugal)
- > 13.00 – 14.30 Lunch - Poster session - Exhibition



## **DAY 1: WEDNESDAY 29 AUGUST, 2007, CONTINUATION**


### **SESSION 2 – PART 1**

**ANALYTICAL, TECHNOLOGICAL AND NUTRITIONAL ASPECTS OF FLAVOUR**

**Chairperson : Pr. Werner PFANNHAUSER**

- > **14.30**      **Plenary Lecture 2 :**  
**The use of mass fingerprinting for classification of wines**  
**Pr. Patrick DIRINCK**, Catholic Technical University St-Lieven,  
(BE-Gent)

#### **15.00 – 16.00 : ORAL COMMUNICATIONS**

- > **15.00**      **How polysaccharides in low fat dairy gels change strawberry  
aroma perception ?**  
**Dr. Samuel LUBBERS**, INRA Dijon (FR-Dijon)
- > **15.20**      **Identification and quantitative determination of phenolic  
compounds during commercial potato processing: AMD-HPTLC  
and HPLC**  
**Dr. Jens MAEDER**, University of Technology (DE-Berlin)
- > **15.40**      **Comparing the mouth-feel and flavour release properties of the  
traditional thickening and gelling agents (gelatine and wheat flour)  
with more novel food biopolymers**  
**Mrs Rachel EDWARDS-STUART**, University of Nottingham  
(GB-Nottingham)
- > **16.00**      **Coffee break - Poster session - Exhibition** 

### **SESSION 2 – PART 2**

**ANALYTICAL, TECHNOLOGICAL AND NUTRITIONAL ASPECTS OF FLAVOUR**

**Chairperson : Pr. Livia SIMON-SARKADI**

#### **17.00 – 18.00 : ORAL COMMUNICATIONS**

- > **17.00**      **Oxidation volatiles in virgin olive oil as result of olive paste  
malaxation conditions**  
**Dr. Gabriel BELTRAN**, Andaluz Institute of Investigation and Agrarian  
Formation (ES-Pesquera)
- > **17.20**      **Relationships between odorant characteristics and the most  
odorant volatile compounds of salmon smoked by four industrial  
smoking techniques**  
**Dr. Vincent VARLET**, LBAI-ENITIAA (FR-Nantes)

- > **17.40 Mass spectrometry-based electronic nose (MS nose) for aroma analysis of food and beverages**  
**Dr. Inge DIRINCK**, Catholic Technical University St-Lieven (BE-Gent)

- > **18.00 – 19.30 WINE & CHEESE PARTY at Espace Blue Bay Beach (Cap 15)**

## **DAY 2 : THURSDAY 30 AUGUST, 2007**

### **SESSION 3 – PART 1**

#### **AVOIDING FORMATION OF UNDESIRABLE MOLECULES DURING FOOD PROCESSING**

**Chairperson : Pr. Renato AMADÒ**

- > **09.00 Plenary Lecture 3 :**  
**Avoiding the formation of undesirable molecules during thermal food processing**  
**Dr. Richard STADLER**, Nestlé Inc (CH-Orbe)

#### **09.30 – 10.30 : ORAL COMMUNICATIONS**

- > **09.30 Effective and practical ways to mitigate acrylamide formation in potato products**  
**Dr. Christoph BÜRGI**, Official Food Control Authority of the Canton of Zurich (CH-Zurich)
- > **09.50 Acrylamide mitigation by spice extract addition in a model system**  
**Dr. Zuzana CIESAROVA**, Food Research Institute (SK-Bratislava )
- > **10.10 How packaging material can influence the quality of orange juice**  
**Dr. Violette DUCRUET**, INRA – UMR SCALE (FR-Massy)

- > **10.30 Coffee break - Poster session - Exhibition** 

### **SESSION 3 – PART 2**

#### **AVOIDING FORMATION OF UNDESIRABLE MOLECULES DURING FOOD PROCESSING**

**Chairperson : Pr. Hilmer SÖRENSEN**

#### **11.30 – 12.50 : ORAL COMMUNICATIONS**

- > **11.30 Simultaneous determination of the boar taint compounds in pig fat.** **Dr. Karolien VERHEYDEN**, LAB Chemical Analysis – UGent (BE-Merelbeke)

- > **11.50**      **Formation of biogenic amines and fat oxidation products in wild boar salami**  
Pr. Friedrich **BAUER**, Institute of Meat Hygiene (AT-Vienna)
- > **12.10**      **Dialkyl phosphates as breakdown products during fruit juice processing – Determination by HPTLC**  
Pr. Wolfgang **SCHWACK**, Institute of Food Chemistry (DE-Stuttgart)
- > **12.30**      **The analysis of photoinitiators in food contact materials using HPLC coupled with fluorescence detection and photo diode array**  
Dr. Joris **VAN LOCO**, Scientific Institute of Public Health (BE-Brussels)
- > **12.50**      Poster session - Exhibition

**FREE AFTERNOON**  
**OPEN SESSION “Chefs meet Scientists” at AgroParisTech\***  
(starting at 14.00)

**AgroParisTech\*** : 16 rue Claude Bernard – 75005 Paris  
Métro station : Line 7 – Station Censier Daubenton  
Bus N°21, 27, 47, 91

***EVENING for Gala Dinner participants***

- > **19.00**      Meeting point at Cap 15
- > **19.30**      Departure deadline at Cap 15 for the Seine river Tour
- > **20.00**      Dinner on the Seine River

### **DAY 3 : FRIDAY 31 AUGUST, 2007**

#### **SESSION 4: POSSIBILITIES AND LIMITATIONS OF MOLECULAR SCIENCE FOR CHARACTERIZATION OF AUTHENTICITY AND TYPICALITY**

**Chairperson : Pr. Hans STEINHART**

- > **09.00**     **Plenary Lecture 4 :**  
**What molecular biology and immunology can do for a chemist**  
**Dr. Bert POPPING, Eurofins (DE-Hamburg)**

#### **09.30 – 10.30 : ORAL COMMUNICATIONS – Part 1**

- > **09.30**     **Managing the traceability of GM and non-GM soy in the feed chain**  
**Dr. Nicolas GRYSOON, University College of Ghent (BE-Gent)**
- > **09.50**     **Assessment of analytical methods for classification of Iberian pigs as a function of their feeding background**  
**Dr. Jorge RUIZ CARRASCAL, University of Extremadura (ES-Caceres)**
- > **10.10**     **Oligopeptides in Parmigiano-Reggiano cheese :  
Molecular markers of typicality, technology & ageing**  
**Dr. Stefano SFORZA, University of Parma (IT-Parma)**

- > **10.30**     Coffee break - Poster session - Exhibition 

#### **11.30 – 12.50 : ORAL COMMUNICATIONS – Part 2**

**Chairperson : Dr. Christiane MERCIER**

- > **11.30**     **Cholesterol oxides (COPs) in food of animal origin in Austria**  
**Pr. Wolfgang LUF, Veterinary University of Vienna (AT-Vienna)**
- > **11.50**     **Development and validation of coelectrosmotic capillary electrophoretic methods for the quantification of phenolic compounds in wine, wine by-products, orange juice and orange by-products**  
**Dr. Claudio CORRADINI, University of Parma (IT-Parma)**
- > **12.10**     **NMR and DFRC characterization of lignins isolated from fruit, vegetable and cereal dietary fibers**  
**Pr. Mirko BUNZEL, University of Hamburg (DE-Hamburg)**
- > **12.30**     **Authenticity and typicality of different varieties of plain yoghurt thanks to <sup>1</sup>H NMR spectroscopy**  
**Dr. Marion CUNY, Eurofins (FR-Paris)**

> **12.50 – 14.00** Lunch - Poster session - Exhibition



> **14.00** **Plenary Lecture 5 :**  
**Polyphenols in food: the good, the bad and the difficult**  
**Pr. Gary WILLIAMSON, Nestlé Research Center (CH-Lausanne)**

**14.30 – 15.30: ORAL COMMUNICATIONS – Part 3**  
**Chairperson : Pr. Christian DUCAUZE**

> **14.30** **The influence of processing on the PCR detection of GMO soy in food products**  
**Dr. Kathy MESSENS, University College of Ghent (BE-Gent)**

> **14.50** **Use of methoxypyrazine ratios in wine for determining the source of green characters and varietal authenticity**  
**Dr. Gary J PICKERING, Brock University (CA-St.Catharines)**

> **15.10** **Announcement of Euro Food Chem XV**

> **15.30** ***PRESENTATION OF POSTER AWARDS***  
**Pr. Douglas RUTLEDGE**

> **16.00** **CLOSING OF CONFERENCE**



## POSTER CONTRIBUTIONS

Posters will be displayed during the entire conference up to Friday 31 August, 17:00.

Poster authors are invited to be near their posters during the scheduled poster sessions.

### ALPHABETICAL LIST OF ACCEPTED POSTERS BY SESSION WITH ALLOCATED POSTER NUMBER:

#### SESSION 1 POSTERS: MOLECULAR GASTRONOMY

##### **S1- P1:**

**Analytical methods for the determination of dietary fibre and dietary fibre ingredients.  
Brunt Kommer.**

Eurofins/ Analytico Food, PO Box 766, 8440 AT Heerenveen, the Netherlands.

##### **S1- P2:**

**Distribution of some unsaponifiable compounds between free and esterified fraction in olive oils, as depending upon applied technology.**

**Conte Lanfranco, Marega Milena, Moret Sabrina, Purcaro Giorgia.**

Dipartimento di Scienze degli Alimenti Università di Udine, Italy.

##### **S1- P3:**

**Challenges and opportunity of functional food: development and characterization of an innovative functional cooked ham.**

**Corradini<sup>1</sup> Claudio, Borrromei<sup>1</sup> Chiara, Merusi<sup>1</sup> Cristiana, Salvadeo<sup>1</sup> Paola, Cardellini<sup>2</sup> Silvio, Padula<sup>2</sup> Silvia, Rossi<sup>2</sup> Ylenia.**

<sup>1</sup>Department of General and Inorganic Chemistry, Analytical Chemistry, Physical Chemistry, Univesity of Parma, Italy.

<sup>2</sup>I Fratelli Emiliani SpA, Langhirano, Italy.

##### **S1- P4:**

**1986-2006: State of the art of 20 years of research on electronic Noses applied in food chemistry.**

**Dvaranauskaitė Asta, Talou Thierry.**

SENSORIC (Centre de Compétences Technologiques en Métrologie Sensorielle)

Laboratoire de Chimie Agro-industrielle UMR 1010 INRA/INPT-ENSIACET, Toulouse, France.

##### **S1- P5:**

**Thermal, rheological and structural behavior of processed cheese - Influence of the fat fraction.**

**Gliguem<sup>(1,2)</sup> Hela, Ghorbel<sup>(1,3)</sup> Dorra, Goldschmidt<sup>(4)</sup> Benoît, Attia<sup>(1)</sup> Hamadi, Ollivon<sup>(2)</sup> Michel.**

<sup>1</sup>Unité d'Analyses Alimentaires, Sfax, Tunisia.

<sup>2</sup>UMR 8612 du CNRS, Univ. Paris-Sud. Physico-Chimie des Systèmes Polyphasés, Châtenay-Malabry, France.

<sup>3</sup>Département de Génie Biologique et Chimique, Tunis, Tunisia.

<sup>4</sup>Département Recherche Appliquée, Groupe Fromageries Bel, Vendôme, France.

**S1- P6:**

**Development of a method for the characterization of foamed systems.  
Application to the sparging of hen (*Gallus gallus*) raw egg albumen.**

**Klingenfus<sup>a</sup> Jérôme, Levy<sup>b</sup> Jérôme, This<sup>a</sup> Hervé.**

a. Equipe INRA de Gastronomie Moléculaire, Laboratoire de Chimie, AgroParisTech, Paris, France.

b. Centre de Recherche Claude Delorme, L'Air Liquide, Jouy-En-Josas, France.

**S1- P7:**

**Distribution of S-alk(en)yl-L-cysteine sulfoxides in garlic.**

**Králová J., Velíšek J., Ovesná J.\*, Stavělková H.\***

Institute of Chemical Technology, Dejvice, Czech Republic.

\* Research Institute of Crop Production, Ruzyně, Czech Republic.

**S1- P8:**

**Science can be tasty.**

**Mata<sup>1</sup> Paulina, Noronha<sup>2</sup> Ana, Gomes da Costa<sup>2</sup> António, Guerreiro<sup>3</sup> Margarida,  
Loureiro-Dias<sup>3</sup> Maria C.**

<sup>1</sup>Faculdade Ciências e Tecnologia – Universidade Nova de Lisboa, Portugal.

<sup>2</sup>Agência Ciência Viva, Lisboa, Portugal.

<sup>3</sup>Instituto Superior de Agronomia, Technical University of Lisbon, Lisboa, Portugal.

**S1- P9:**

**Monitoring of whey protein modifications in milk models during thermal treatment.  
Meltretter Jasmin, Pischetsrieder Monika.**

Institute for Pharmacy and Food Chemistry, University of Erlangen-Nuremberg, Erlangen, Germany.

**S1- P10:**

**Adhesion of gels of iota-carrageenan to solid surfaces.**

**Michon C., Bosc V., Ferrari I.**

AgroParisTech, UMR Scale 1211, AgroParisTech-CNAM-INRA, Massy, France.

**S1- P11:**

**Grand Marnier® liqueur based “crème Mousseline”: effect of fat, whipping and alcohol  
on texture, flavour release and sensory perception.**

**Michon Camille, Rega Barbara, Le Bihan Emilie, Le Page Marie, Giampaoli Pierre.**

Food Science laboratory, UMR Scale, AgroParisTech-CNAM - INRA, Massy, France.

**S1- P12:**

**Influence of water chemistry on black tea flavour.**

**Mossion A.<sup>1,2</sup>, Raynaud C.<sup>1</sup>, Talou T.<sup>1</sup>, Potin-Gautier M.<sup>2</sup> and Behra Ph.<sup>1</sup>**

<sup>1</sup> Université de Toulouse, Laboratoire de Chimie Agro-Industrielle, UMR1010 INRA/INP-ENSIACET, Toulouse, France.

<sup>2</sup> Laboratoire de Chimie Analytique Bio-Inorganique et Environnement, UMR 5254 IPREM-UPPA/CNRS, Pau, France.

**S1- P13:**

**The effect of olive leaf supplementation on the oxidative stability and quality of pork  
meat.**

**Paiva-Martins Fátima<sup>ab</sup>, Barbos Susana<sup>ab</sup>, Monteiro Divanildo<sup>c</sup>, Pinheiro Vítor<sup>c</sup>,  
Mourão José Luís<sup>c</sup>.**

<sup>a</sup>CIQ, <sup>b</sup>Departamento de Química, Faculdade de Ciências, Universidade do Porto, Portugal.

<sup>c</sup>CECAV, Departamento de Zootecnia, Univ. de Trás-os-Montes e Alto Douro, Vila Real, Portugal.

**S1- P14:**

**Tea of *Salvia* species as a promising beverage.**

**Pilar Rauter Amélia,<sup>b</sup> Jorge Justino,<sup>a</sup> Margarida Goulart,<sup>a,b</sup> Filipa V. M. Silva,<sup>a,b</sup> Natália Gaspar,<sup>a</sup> Isabel Branco,<sup>b</sup> Rui Lopes,<sup>b</sup> João Caio.**

<sup>a</sup>Escola Superior Agrária de Santarém, Portugal.

<sup>b</sup>Centro de Química e Bioquímica, Faculdade de Ciências da Universidade de Lisboa, Portugal.

**S1- P15:**

**Vacuum cooking of meat at different time–temperature combinations: effects on flavour volatile formation.**

**Ruiz Jorge, Diana Martín & José Sánchez del Pulgar.**

Food Science. Fac. Veterinaria UEx.Cáceres, Spain.

**S1- P16:**

**Microbial transglutaminase as a tool for increasing foam stability at high temperatures.**

**Ruiz Jorge, Teresa Antequera & Julia Calvarro.**

Food Science. Fac. Veterinaria UEx. Campus Universitario s/n 10071 Cáceres, Spain.

**S1- P17:**

**Elaboration of rock rose (*Cistus ladanifer* var. *maculatus*) flavour extracts for culinary purposes of by either distillation in a rotary evaporator or steam distillation.**

**Ruiz Jorge, Elena Muriel & Miguel Ángel Rodríguez.**

Food Science. Fac. Veterinaria UEx.Cáceres, Spain.

**S1- P18:**

**Improvement of the thermal stability of commercial porcine gelatin gels by enzymatic modification with microbial transglutaminase.**

**Ruiz Jorge<sup>1</sup>, Chad J. Galiano<sup>2</sup> & Julia Calvarro<sup>1</sup>.**

<sup>1</sup> Food Science. Fac. Veterinaria UEx. Cáceres, Spain.

<sup>2</sup> Chef de Cuisine, Trump International Sonesta Beach Resort, Sunny Isles Beach, USA.

**S1- P19:**

**Texture profile analysis of commercial porcine gelatin gels modified by the action of microbial transglutaminase.**

**Ruiz Jorge & Julia Calvarro.**

Food Science. Fac. Veterinaria UEx. Cáceres, Spain

**S1- P20:**

**Gastrovac®: vacuum applications**

**Ruiz J., García-Segovia P., J Martínez-Monzó J.,Sanjuán, N.**

Food Technology Department. Politechnical University of Valencia, Spain.

**S1- P21:**

**Determination of green plant pigments using UV-visible spectra and multiple linear regression.**

**Valverde Juan<sup>1</sup>, Frétygny Christian<sup>2</sup>, This Herve<sup>1</sup>.**

<sup>1</sup> Equipe INRA de Gastronomie Moléculaire, Laboratoire de chimie (AgroParisTech)/Laboratoire de chimie des interactions moléculaires (Collège de France), Paris, France.

<sup>2</sup> Physicochimie des polymères et des milieux dispersés, UMPC-ESPCI-CNRS UMR7615, Paris, France.

**S1- P22:**

**Characterization of color changes of green beans (*Phaseolus vulgaris* L.) thermally processed in buffered aqueous solutions. q NMR determination of pigment content and tristimulus colorimetry studies of the processed pods.**

**Valverde Juan, Gomot Laure-Armandine, This Hervé.**

Equipe INRA de Gastronomie Moléculaire, Laboratoire de chimie (AgroParisTech)/Laboratoire de chimie des interactions moléculaires (Collège de France), Paris, France.

**S1- P23:**

**Modelling the impregnation of muscular tissue.**

**Vincent Laurent, Bouisse Anne, This Hervé.**

Equipe INRA de Gastronomie Moléculaire, Laboratoire de chimie (AgroParisTech)/Laboratoire de chimie des interactions moléculaires (Collège de France), Paris, France.

**SESSION 2 POSTERS:****ANALYTICAL, TECHNOLOGICAL AND NUTRITIONAL ASPECTS OF FLAVOUR****S2- P1:**

**Evaluation of virgin olive oil bitterness by total phenol content analysis.**

**Beltran, G., Ruano, M.T., Jimenez, A., Uceda, M., Aguilera, M.P.,**

**IFAPA Centro 'Venta del Llano', IFAPA, CICE-Junta de Andalucía. Mengibar, Jaén. Spain.**

**S2- P2:**

**Volatile aroma compounds of Italian and Spanish cultured gilthead sea bream: differences between fresh and frozen-thawed fish.**

**Bianchi F.<sup>2</sup>, J. Iglesias<sup>1</sup>, I. Medina<sup>1</sup>, M. Careri<sup>2</sup>, M. Musci<sup>2</sup>.**

<sup>1</sup>Instituto de Investigaciones Marinas del CSIC, Vigo, Spain.

<sup>2</sup>Dipartimento di Chimica Generale ed Inorganica, Chimica Analitica, Chimica Fisica, Università degli Studi di Parma, Italy.

**S2- P3:**

**Ferulate trimers and tetramers in cereal grains.**

**Bunzel Mirko<sup>1,2</sup>, Diane Dobberstein<sup>1</sup>, Birgit Heuermann<sup>1</sup>, Philipp Brüning<sup>1</sup>, Carola Funk<sup>1</sup>, Hans Steinhart<sup>2</sup>, Hoon Kim<sup>3</sup>, John Ralph<sup>3,4</sup>**

<sup>1</sup>University of Minnesota, Department of Food Science and Nutrition, St. Paul, USA.

<sup>2</sup>University of Hamburg, Institute of Biochemistry and Food Chemistry, Hamburg, Germany.

<sup>3</sup>U.S. Dairy Forage Research Center, Agricultural Research Service, Department of Agriculture, Madison, USA.

<sup>4</sup>Department of Biological Systems Engineering, University of Wisconsin, Madison, USA.

**S2- P4:**

**Discrimination between *Theobroma cacao* L. beans of different varieties and geographical origin by means of molecular markers determined by GC-MS and 1H-NMR.**

**Caligiani A.<sup>1</sup>, Cirlini M.<sup>1</sup>, Acquotti D.<sup>2</sup>, Palla G.<sup>1</sup>.**

<sup>1</sup> Dipartimento di Chimica Organica e Industriale, Università di Parma, Italy.

<sup>2</sup> Centro Interdipartimentale Misure, Università di Parma, Italy.

**S2- P5:**

**Formation of coloured products from isothiocyanates.**

**Cejpek Karel and Velíšek Jan.**

Department of Food Chemistry and Analysis, Institute of Chemical Technology, Prague, Czech Republic.

**S2- P6:**

**Effect of high aroma concentration and temperature on the viscosity, gel formation and structural changes of protein solutions.**

**Chalier Pascale, Afef Ben Arfa, Sibel Tunc, Emanuelle Gastaldi, Nathalie Gontard.**

UMR IATE (Ingénierie des Agropolymères et des Technologies Emergentes), Université Montpellier II, Montpellier, France.

**S2- P7:**

**Kinetics of formation and decomposition of 3-chloropropane-1,2-diol esters.**

**Doležal Marek, Velíšek Jan, Kněz Václav.**

Institute of Chemical Technology, Prague, Czech Republic.

**S2- P8:**

**Barrier properties of biodegradable polyesters towards aroma compounds.**

**Ducruet Violette, Domenek Sandra, Pronnier Marine.**

UMR SCALE n°1211 (AgroParisTech/CNAM/INRA), Massy, France.

**S2- P9:**

**Aroma composition and antioxidant activity of blackcurrant (*Ribes nigrum* L.) buds.**

**Dvaranauskaitė Asta<sup>1</sup>, Raynaud Christine<sup>2</sup>, Talou Thierry<sup>2</sup>, Venskutonis Petras R.<sup>1</sup>, Viskelis Pranas<sup>3</sup>, Dambrauskienė Editā<sup>3</sup>.**

<sup>1</sup>Kaunas University of Technology, Kaunas, Lithuania.

<sup>2</sup>National Polytechnic Institute of Toulouse, ENSIACET, Toulouse, France.

<sup>3</sup>Lithuanian Institute of Horticulture, Kaunas reg, Lithuania.

**S2- P10:**

**A chemical and sensorial analysis of the flavour of Irish grown organic and conventional tomatoes.**

**Gilsenan C.<sup>1</sup>, Burke R.M.<sup>1</sup>, Barry-Ryan C.<sup>2</sup> and Lonchamp, J.<sup>2</sup>**

<sup>1</sup> School of Culinary Arts and Food Technology, Faculty of Tourism and Food, Dublin, Ireland.

<sup>2</sup> School of Food Science and Environmental Health, Faculty of Tourism and Food, Dublin, Ireland.

**S2- P11:**

**"Wheel-O-Mat": an innovative computerized tool to improve olfactometry data acquisition and analysis.**

**Lethuaut L.<sup>1</sup>, Rannou C.<sup>1</sup>, Prost C.<sup>1</sup>, Marzin C.<sup>1</sup>, x Courcoux C.<sup>2</sup>, Bertrand D.<sup>2</sup>.**

<sup>1</sup> ENITIAA – UMR CNRS 6144 GEPEA, Nantes, France.

<sup>2</sup> ENITIAA – UMR INRA Sensometrics and Chemometrics, Nantes, France.

**S2- P12:**

**Effects of overliming on olive stones diluted acid hydrolysis.**

**Maalouly Jacqueline<sup>1</sup>, Andary Jeanne<sup>1</sup>, Saab Joseph<sup>1</sup>, N. Rutledge Douglas<sup>2</sup>, Ouaini Naïm<sup>1</sup>.**

<sup>1</sup> Department of Chemistry and Biochemistry, Faculty of Sciences and Computer Engineering, Jounieh, Lebanon.

<sup>2</sup> Laboratory of Analytical Chemistry, INA-PG, Paris, France.

**S2- P13:**

**How to target a specific chemical profile? Application to the monitoring of a ten-chemical-compound profile of food product by manipulating the raw materials and process parameters.**

**Mao M.<sup>a,b</sup>, Danzart M.<sup>a</sup>.**

<sup>a</sup> Laboratoire de Perception Sensorielle et Sensométrie, UMR SCALE (AgroParisTech-CNAM-INRA), Massy, France.

<sup>b</sup> Research and Development Department, Waltham Centre for Pet Nutrition, Leicestershire, England.

**S2- P14:**

**Relationship between aroma volatiles and sensory descriptive attributes in canned tomatoes.**

**Marković Ksenija, Frančić Nikolina, Krpan Marina, Šarić Goran, Hruškar Mirjana, Vahčić Nada.**

Faculty of Food Technology and Biotechnology, Department of Food Quality Control and Nutrition, University of Zagreb, Croatia.

**S2- P15:**

**Investigation on volatile compounds implicated in the aroma of Tunisian fenugreek.**

**Mebazaa R.<sup>1</sup>, Rega B.<sup>2</sup>, Camel V.<sup>1</sup>**

<sup>1</sup> AgroParisTech - UFR Chimie analytique / UMR IAQA 214 Ingénierie analytique pour la qualité des aliments, Paris, France.

<sup>2</sup> AgroParisTech - UFR Science de l'aliment / UMR SCALE 1211 Science de l'Aliment et de l'Emballage, Massy, France.

**S2- P16:**

**GC, GC/O and EPR characterisation of  $\gamma$ -irradiated clove buds spice.**

**Šádecká Jana, Polovka Martin.**

Department of Food Analysis, Food Research Institute, Bratislava, Slovak Republic.

**S2- P17:**

**Sensory perception and taste-odour interaction of sweeten model samples.**

**Šedivá Alena, Panovská Zdeňka, Pokorný Jan.**

Institute of Chemical Technology in Prague, Czech Republic.

**S2- P18:**

**Sensory evaluation and preferences to yoghurt drinks on the Czech market.**

**Šedivá Alena, Panovská Zdeňka, Pokorný Jan.**

Institute of Chemical Technology in Prague, Czech Republic.

**S2- P19:**

**Chemical and sensory characteristics of gorgonzola-type cheeses produced in Serbia.**

**Seratlić Sanja<sup>1</sup>, Maćej Ognjen<sup>1</sup>, Jovanović Snežana<sup>1</sup>, Marinković Stevo<sup>2</sup>.**

<sup>1</sup> Institute for Food Technology and Biochemistry, University of Belgrade, Faculty of Agriculture, Serbia.

<sup>2</sup> PKB Agroengineering, Belgrade, Serbia.

**S2- P20:**

**Biogenic amines in wine: occurrence and influence on wine aroma.**

**Valentini D.\*, Vinci G.\*, Iannilli I.\*, Lo Coco F.\*\*\*, Restuccia D.\*.**

\*Department for Technologies, Resources and Development – Sapienza University of Rome, Italy.

\*\*\*Department of Economic Sciences, Environmental Field, University of Udine, Italy.

**S2- P21:**

**Development of a bioreactor employing bacteria encapsulated in Ca-alginate beads coupled with L-lactate biosensor.**

**Zaydan Rola<sup>1</sup>, Boujtita Mohammed<sup>2</sup>, Ouaini Naim<sup>1</sup>.**

<sup>1</sup>Department of Chemistry and Biochemistry, Faculty of Sciences and Computer Engineering, USEK, Jounieh, Lebanon.

<sup>2</sup>Groupe Électrochimie, LAIEM-CNRS UMR 6006, Université de Nantes, Faculté des Sciences et des Techniques, Nantes, France.

**S2- P22:**

**Determination of 3-chloropropane-1,2-diol fatty acid esters.**

**Zelinková Zuzana, Novotný Ondřej, Velíšek Jan, Doležal Marek.**

Department of Food Chemistry and Analysis, Institute of Chemical Technology, Prague, Czech Republic.

**SESSION 3 POSTERS:****AVOIDING FORMATION OF UNDESIRABLE MOLECULES DURING FOOD PROCESSING****S3- P1:**

**Fate of 14C-acrylamide in roasted coffee during storage.**

**Böhm N., Baum M., Eisenbrand G.**

Dept. of Chemistry, Div. of Food Chemistry and Environmental Toxicology, University of Kaiserslautern, Germany.

**S3- P2:**

**Application of synchronous front-face fluorescence spectroscopy and PARAFAC in the evaluation of milk during heating.**

**BOUBELLOUTA Tahar, DUFOUR Éric.**

U.R. "Typicité des Produits Alimentaires", ENITA of Clermont Ferrand, France.

**S3- P3:**

**Real-time PCR method for the detection of pistachios in food products.**

**Brežná B., Kuchta T.**

Food Research Institute, Department of Microbiology and Molecular Biology, Bratislava, Slovak republic.

**S3- P4:**

**Lead and cadmium in cow's milk determined by Zeeman graphite furnace atomic absorption spectrometry after DigiPREP digestion.**

**Bui Xuan Thanh, Besançon Stéphane, Ducauze Christian**

Institut des sciences et industries du vivant et de l'environnement (AgroParisTech).

Laboratoire de Chimie Analytique / UMR INAP-G – INRA 214 Ingénierie analytique pour la qualité des aliments, Paris, France.

**S3- P5:**

**Determination of dioxins and PCBs in cow's milk.**

**Bui Xuan Thanh, Rathahao Estelle, Ducauze Christian.**

Institut des sciences et industries du vivant et de l'environnement (AgroParisTech).

Laboratoire de Chimie Analytique / UMR INAP-G – INRA 214 Ingénierie analytique pour la qualité des aliments, Paris, France.

**S3- P6:**

**Trans fatty acid content and fatty acid profiles in margarines and selected fatty foods marketed in Slovenia.**

**Cencič Kodba Zdenka.**

Institute of Public Health Maribor, Environmental Protection Institute, Maribor, Slovenia.

**S3- P7:**

**Phenolic extract and clovamide from *Theobroma cacao* L.: do they really limit peroxy radicals formation in thermo-oxidized fats?**

**Cereti E., Arlorio M., Coisson J.D., Travaglia F., Piana G., Locatelli M. and Martelli A.**

DiSCAFF and Drug and Food Biotechnology (DFB) Center (Università degli Studi del Piemonte Orientale "A. Avogadro"), Novara, Italy.

**S3- P8:**

**PAH formation during olive pomace processing.**

**Conte Lanfranco S., Purcaro Giorgia, Moret Sabrina.**

Department of Food Science, University of Udine, Italy.

**S3- P9:**

**Effect of the roasting process on the polycyclic aromatic hydrocarbon content of *Arabica* coffee.**

**Houessou J.<sup>1</sup>, Lévêque A.-S.<sup>1</sup>, Delteil C.<sup>1</sup>, Goujot D.<sup>2</sup>, Heyd B.<sup>2</sup>, Camel V.<sup>1</sup>**

<sup>1</sup> AgroParisTech – UFR Chimie analytique / UMR AgroParisTech-INRA 214 Ingénierie analytique pour la qualité des aliments, Paris, France.

<sup>2</sup> AgroParisTech –UMR AgroParisTech -INRA-CEMAGREF 1145 Génie industriel alimentaire, Paris, France.

**S3- P10:**

**Polycyclic aromatic hydrocarbons in meat smoked with different types of wood.**

**Jakobsonea Ida, Kukarea Agnese, Bartkevicsb Vadims, Stumpe-Viksnab Ilze.**

a Latvian University, Riga, Latvia.

b National Diagnostic Centre, Riga, Latvia.

**S3- P11:**

**Process on-line prediction of shelf life and antioxidants on virgin olive oil by near infrared (NIR).**

**Jiménez A. , Beltrán G., Aguilera M.P and Uceda M..**

Centro IFAPA 'Venta del Llano'.

Instituto Andaluz de Investigación, Formación Agraria, Pesquera, Alimentaria y de la Producción Ecológica (IFAPA).

Consejería de Innovación, Ciencias y Empresas (CICE). Junta de Andalucía Mengibar, Jaén, Spain

**S3- P12:**

**Impact of several pre-treatments on the acrylamide formation and sensorial quality of potato products.**

**Mestdagh Frédéric<sup>1,2</sup>, Maertens Jo<sup>3</sup>, Delporte Karel<sup>1</sup>, De Wilde Tineke<sup>1</sup>, Van Peteghem Carlos<sup>2</sup> and De Meulenaer Bruno<sup>1,\*</sup>**

<sup>1</sup> Department of Food Safety and Food Quality, Faculty of Bioscience Engineering, Ghent University, Belgium.

<sup>2</sup> Department of Bioanalysis, Faculty of Pharmaceutical Sciences, Ghent University, Belgium.

<sup>3</sup> Department of Applied Mathematics, Biometrics and Process Control, Ghent University, Belgium.



**S3- P13:****S-carvone/ $\beta$ -cyclodextrin inclusion compound: a new potato sprout inhibitor?****Moreira da Silva, A.M.G.<sup>1,4</sup>; Costa e Silva<sup>1</sup>, M.; Gomes<sup>5</sup>, M.; Noronha<sup>1,3</sup>, J.; Galhano<sup>2,3</sup>, C.I.C.; Cruz<sup>5</sup>, L.**Escola Superior Agrária de Coimbra, <sup>1</sup>Departamento de Ciência e Tecnologia Alimentar, <sup>2</sup>Departamento de Ciências Exactas e do Ambiente, Coimbra, Portugal.<sup>3</sup>Unidade de Investigação CERNAS, <sup>4</sup>Unidade de Investigação Química Física Molecular, Universidade de Coimbra, Portugal.<sup>5</sup>Sociedade Industrial de Aperitivos, Tentúgal, Portugal.**S3- P14:****Monitoring of food process contaminants by HPTLC/UV-FLD-MS.****Morlock Gertrud, Jautz Ute and Schwack Wolfgang.**

Institute of Food Chemistry, University of Hohenheim, Stuttgart, Germany.

**S3- P15:****Polyphenols from apples to cider: impact of pressing temperature.****Renard Catherine M.G.C.<sup>1,3</sup>, Guyot S.<sup>1</sup>, Le Queré J-M<sup>1</sup>, Bauduin R.<sup>2</sup>, Roseau N.<sup>1</sup>, Le Bourvellec C.<sup>1,3</sup> and Baron A.<sup>1</sup>.**

1 : UR117 Cidricoles &amp; Biotransformation des Fruits et Légumes, INRA, Le Rheu, France.

2 : Centre Technique des Productions Cidricoles, Le Rheu, France.

3 : UMR408 Sécurité et Qualité des Produits d'Origine Végétale, INRA, Université d'Avignon, France.

**S3- P16:****Antioxidant activity of (1 $\rightarrow$ 3),(1 $\rightarrow$ 6)- $\beta$ -D-glucan from *Saccharomyces cerevisiae*.****Rohn Sascha<sup>2</sup>, Jaehrig Silke C.<sup>1</sup>, Kroh Lothar W.<sup>2</sup>, Fleischer Lutz-G.<sup>1</sup>, Kurz Tomas<sup>1</sup>.**<sup>1</sup>Department of Food Process Engineering, Institute of Food Technology and Food Chemistry, Technische Universität Berlin, Germany.<sup>2</sup>Department of Food Analysis, Institute of Food Technology and Food Chemistry, Technische Universität Berlin, Germany.**S3- P17:****Study of Fontina fatty and organic acids, sugars, diacetyl and acetoin to identify microbes responsible for characteristics qualities and anomalous fermentations.****Sado A., Thedy L., Châtel A., Barmaz A.**

Institut Agricole Régional, Région La Rochère, Aosta, Italy.

**S3- P18:****Reduction of biogenic amines in sauerkraut using selected lactic acid bacterial strains.****Simon Sarkadi L.<sup>1</sup>, Rabie M.<sup>1</sup>, Baráth Á.<sup>2</sup>**<sup>1</sup>Budapest University of Technology and Economics, Department of Applied Biotechnology and Food Science, Budapest, Hungary.<sup>2</sup>Central Food Research Institute, Budapest, Hungary.**S3- P19:****Elimination of PCBs congeners from water by plastic packaging materials.****Skláršová Božena<sup>1</sup> – Šimko Peter<sup>1</sup> – Šimon Peter<sup>2</sup> – Drobná Beata<sup>3</sup>.**<sup>1</sup>VÚP Food Research Institute, Bratislava, Slovak Republic.<sup>2</sup>Institute of Physical Chemistry and Chemical Physics, Faculty of Chemical and Food Technology, STU, Bratislava, Slovak Republic.<sup>3</sup>Department of Toxic Organic Pollutants, Research Base of the Slovak Medical University, SZU, Bratislava, Slovak Republic.

**S3- P20:**

**Influence of physico-chemical properties of foodstuffs on the migration behaviour of additives from plastic food packaging materials.**

**Steiner I. and Volansky P.**

Vienna University of Technology, Institute of Chemical Engineering, Division of Natural Products Chemistry and Food Technology, Vienna, Austria.

**S3- P21:**

**Analysis of furan fatty acids by Ag+-HPLC-MSx and GC-FID.**

**Steinhart Hans<sup>1</sup>, Hinrichsen Nils<sup>1</sup>, Ollilainen Velimatti<sup>2</sup>.**

<sup>1</sup>University of Hamburg, Institute of Food Chemistry, Hamburg, Germany.

<sup>2</sup>University of Helsinki, Department of Applied Chemistry and Microbiology, Helsinki, Finland.

**S3- P22:**

**Determination of food emulsifiers in commercial additives and food products using liquid chromatography/atmospheric-pressure chemical ionization mass spectrometry.**

**Suman M.\*, Silva G. \*, Catellani D. \*, Bersellini U. \*, Caffarra V. \*\*, Careri M. \*\***

\*Barilla SpA – Food Science & Research Labs, Parma, Italy.

\*\*Dipartimento di Chimica Generale ed Inorganica, Chimica Analitica, Chimica Fisica, Università degli Studi di Parma, Italy.

**S3- P23:**

**Determination of polycyclic aromatic hydrocarbons (PAHs) by LC-FD as quality index in coffee brew samples.**

**Tarola A.M., Chiacchierini E., Restuccia D., Vinci G.**

Department for the Technologies, Resources and Development – Sapienza University of Rome, Italy.

**S3- P24:**

**Resveratrol in beer to increase life span of brewing yeast under stressed conditions.**

**Van Landschoot A.<sup>1</sup>, Vanderputten D.<sup>1</sup>, De Gelder L.<sup>1</sup>, Heyerick A.<sup>2</sup>.**

<sup>1</sup>Laboratory of Biochemistry and Brewing, Faculty of Applied Engineering Sciences, University College Ghent, Member of Ghent University Association, Ghent, Belgium.

<sup>2</sup>Laboratory of Pharmacognosy and Phytochemistry, Faculty of Pharmaceutical Sciences, Ghent University, Ghent, Belgium.

**S3- P25:**

**Preliminary study of the influence of honey and its phenolic extracts on the formation of PhIP (2-amino-1-methyl-6-phenylimidazo[4,5-*b*]pyridine).**

**Venskutonis Petras Rimantas<sup>1</sup>, Kaskoniene Vilma<sup>1</sup>, Murkovic Michael<sup>2</sup>.**

<sup>1</sup>Kaunas University of Technology, Department of Food Technology, Kaunas, Lithuania.

<sup>2</sup>Institute of Food Chemistry and Technology, Graz University of Technology, Graz, Austria.

## **SESSION 4 POSTERS:**

### **POSSIBILITIES AND LIMITATIONS OF MOLECULAR SCIENCE FOR CHARACTERIZATION OF AUTHENTICITY AND TYPICALITY**

#### **S4- P1:**

##### **Multivariate characterization of four typical Italian cheeses.**

**Barile D., Travaglia F., Cereti E., Locatelli M., Coïsson J.D., Arlorio M.**

DiSCAFF and DFB center - Università del Piemonte Orientale "A. Avogadro", Novara, Italy.

#### **S4- P2:**

##### **Characterization of the aroma profile as an useful tool for the authenticity assessment of typical Italian foods.**

**Bianchi<sup>1</sup> F., M. Careri<sup>1</sup>, M. Musci<sup>1</sup>, L. Chiesa<sup>2</sup>, C. Cantoni<sup>2</sup>, A. Chatel<sup>3</sup>.**

<sup>1</sup>Dipartimento di Chimica Generale ed Inorganica, Chimica Analitica, Chimica Fisica, Università degli Studi di Parma, Italy.

<sup>2</sup>Dipartimento di Scienze e Tecnologie Veterinarie per la Sicurezza Alimentare, Università degli Studi di Milano, Italy.

<sup>3</sup>Institut Agricole Régional, La Rochère, Aosta, Italy.

#### **S4- P3:**

##### **Fourier transform near infra red spectroscopy (FT-NIR) for an innovative determination of ethanol in bakery products.**

**Bianchi F., A. Bello, M. Careri, M. Giannetto, G. Mori, M. Musci**

Dipartimento di Chimica Generale ed Inorganica, Chimica Analitica, Chimica Fisica, Università degli Studi di Parma, Italy.

#### **S4- P4:**

##### **Investigation of hard cheese melting by synchronous front-face fluorescence spectroscopy : Correlation with rheological characteristics.**

**Boubellouta Tahar, Dufour Éric.**

U.R. "Typicité des Produits Alimentaires", ENITA of Clermont Ferrand, France.

#### **S4- P5:**

##### **Rapid discrimination of scented and non scented rice by use of fingerprint techniques.**

**Boulangier R., F. Davrieux, M. Laguerre And C. Mestres.**

CIRAD, UMR QualiSud, Montpellier, France.

#### **S4- P6:**

##### **Determination of biochemistry composition of cocoa powder using near infrared spectroscopy.**

**Boulangier R.<sup>1</sup>, F. Davrieux<sup>1</sup>, S. Assemat<sup>1</sup>, E. Portillo<sup>2</sup>, C. Alvarez<sup>3</sup>, D. Sukha<sup>4</sup>, E. Cros<sup>1</sup>**

<sup>1</sup> CIRAD, UMR QualiSud, Montpellier, France.

<sup>2</sup> Facultad de Agronomía, Universidad del Zulia (LUZ), Venezuela.

<sup>3</sup> Facultad de Ciencias, Universidad Central de Venezuela; Venezuela.

<sup>4</sup> Cocoa Research Unit, Faculty of Science and Agriculture, the University of the West Indies, St. Augustine, Trinidad and Tobago.

**S4- P7:**

**Assessing the geographic authenticity of chocolate.**

**Cambrai Amandine<sup>1</sup>, Sae houer Pierre<sup>1</sup>, Bindler Françoise<sup>1</sup>, glasser Nicole<sup>2</sup>, Marchioni Eric<sup>1</sup>.**

<sup>1</sup> : Laboratoire de Chimie Analytique et Sciences de l'Aliment, UMR7178.

Faculté de Pharmacie, ILLKIRCH, France. IPHC-DSA, ULP, CNRS, STRASBOURG, France.

<sup>2</sup> : Laboratoire de photophysique des interactions biomoléculaires, UMR 7175, ILLKIRCH, France.

**S4- P8:**

**Chemometric analysis of four Italian sweet pepper typical varieties.**

**Cereti E., Barile D., Travaglia F., Locatelli M., Coisson J.D., Arlorio M.**

DiSCAFF and DFB center - Università del Piemonte Orientale "A. Avogadro", Novara, Italy.

**S4- P9:**

**Some chemical characteristics of *Amorpha fruticosa* honey, a peculiar production of Friuli Venezia Giulia (Italy) region.**

**Conte Lanfranco S, Blanda Graziano, Moret Sabrina and Purcaro Giorgia.**

Dipartimento di Scienze degli Alimenti Università di Udine, Italy.

**S4- P10:**

**Application of spectroscopic techniques and chemometrics to determine food products authenticity.**

**Estephan Nathalie<sup>1</sup>, Gerard Downey<sup>2</sup>, Douglas N. Rutledge<sup>3</sup>, Naïm Ouaini<sup>1</sup>**

<sup>1</sup>Department of Chemistry and Biochemistry, Faculty of Sciences and Computer Engineering, Jounieh, Lebanon.

<sup>2</sup>Ashtown Food Research Centre, Teagasc, Ashtown, Dublin, Ireland.

<sup>3</sup>Laboratory of Analytical Chemistry, Paris, France.

**S4- P11:**

**QSPR (quantitative structure-property relationship) approach of aroma compounds behaviour in food products.**

**Guichard Elisabeth, Anne Tromelin, Samuel Lubbers, Daniel Martinez.**

UMR1129 FLAVIC, ENESAD, INRA, Université de Bourgogne, Dijon, France.

**S4- P12:**

**Identification by maldi-tof of  $\beta$ -lactoglobulins of buffalo mozzarella cheese as authenticity index.**

**Iannilli C.<sup>1</sup>, D. Restuccia<sup>1</sup>, S.L.M. Eramo<sup>1</sup>, G.Vinci<sup>1</sup>, M.L. Antonelli<sup>2</sup>.**

<sup>1</sup>Department for Technologies, Resources and Development – Sapienza University of Rome, Italy.

<sup>2</sup>Department of Chemistry – Sapienza University of Rome, Italy.

**S4- P13:**

**Identification and quantification of betulinic acid in different *Lamiaceae* species using GC-MS.**

**Islamčević Razboršek Maša<sup>1</sup>, Vončina Darinka B.<sup>1</sup>, Vončina Ernest<sup>2</sup>, Doleček Valter<sup>1</sup>.**

<sup>1</sup>Faculty of Chemistry and Chemical Engineering, University of Maribor, Maribor, Slovenia.

<sup>2</sup>Public Health Institute, Maribor, Slovenia.

**S4- P14:**

**The Kecek : traditional Lebanese fermented Food.**

**Medawar Samir and Ouaini Naïm.**

Department of Chemistry and Biochemistry, Faculty of Sciences and Computer Engineering, Jounieh, Lebanon.

**S4- P15:****Conformational analysis of olive oil secoiridoids.****Paiva-Martins Fátima<sup>a b</sup>, Rodrigues Vera<sup>a,b,c</sup>, Pinto Marisa<sup>b</sup>, Marques Maria Paula M.<sup>c</sup>.**<sup>a</sup>CIQ, <sup>b</sup>Departamento de Química, Faculdade de Ciências, Universidade do Porto, Portugal.<sup>c</sup>“Química-Física Molecular“; <sup>d</sup>Departamento de Bioquímica, Universidade de Coimbra, Portugal.**S4- P16:****Hydroxytyrosol and its metabolites – the structural variable.****Paiva-Martins Fátima<sup>a b</sup>, Rodrigues Vera<sup>a,b,c</sup>, Marques Maria Paula M.<sup>c</sup>.**<sup>a</sup>CIQ, <sup>b</sup>Departamento de Química, Faculdade de Ciências, Universidade do Porto, Portugal.<sup>c</sup>“Química-Física Molecular“; <sup>d</sup>Departamento de Bioquímica, Universidade de Coimbra, Portugal.**S4- P17:****Characterization of soluble dietary fiber from coffee beverages and degradation by human intestinal microbiota.****Reichardt N.\*, Gniechwitz D.\*\*, Steinhart H.\*\*, Bunzel M.\*\*, Blaut M.\***

\*German Institute of Human Nutrition, Dept. of Gastrointestinal Microbiology, Nuthetal, Germany.

\*\*Institute of Biochemistry and Food Chemistry, Dept. of Food Chemistry, University of Hamburg, Germany.

**S4- P18:****Oligopeptides as molecular markers for assessing the presence of cow’s milk in cheese made from sheep’s milk.****Sforza Stefano<sup>a</sup>, Cavatorta Valeria<sup>a</sup>, Acquino Giancarlo<sup>a</sup>, Mucchetti Germano<sup>b</sup>, Dossena Arnaldo<sup>a</sup>, Marchelli Rosangela<sup>a</sup>.**<sup>a</sup>Department of Organic and Industrial Chemistry, University of Parma, Italy.<sup>b</sup>Department of Industrial Engineering, University of Parma, Italy.**S4- P19:****On-line micellar electrokinetic capillary chromatography determination of polyphenol oxidase activity and specificity in fruits and vegetables.****Sørensen Hilmer, Andersen Keld E., Frandsen Heidi B., Sørensen Jens Christian and Sørensen Susanne.**

Biochemistry and Natural Product Chemistry, Department of Natural Sciences, Faculty of Life Sciences, University of Copenhagen, Denmark.

**S4- P20:****Use of chloroplast DNA specific PCR markers in plant authenticity studies.****Taverniers Isabel<sup>1</sup>, Leen Van Houdt<sup>2</sup>, Marc De Loose<sup>1</sup>**<sup>1</sup> Institute for Agricultural & Fisheries Research (ILVO), unit Technology and Food (T&V), Merelbeke, Belgium.<sup>2</sup> KaHo Sint-Lieven - Campus Gildestraat, Gent, Belgium.**S4- P21:****A quick combined microwave/NMR-method for routine analysis of fat and water content in meat products.****Wolf A. \*, Pfannhauser W. \*\*.**

\*Analyticum-Food Laboratory, Grambach, Austria.

\*\*Institute of Food Chemistry and Technologie, Graz University of Technologie Austria.

## REGISTRATION AND INFORMATION DESK

The registration and information desk will be situated in the entrance of the Espace CAP 15.

At the conference registration desk, payments can only be accepted in Euro currency (no cheque, no cards).

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The organisers gratefully acknowledge the financial support of their sponsors.

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During the conference three awards for best poster presentation will be assigned by the members of the Scientific Committee. The most innovative and outstanding contributions will be awarded during the presentation, on Friday 31 August 2007.

One of the authors of the awarded posters will have free entrance to the EFC XV conference.

## **Last minute Poster**

The organisers allow last minute Posters to be exposed by participants paying the delegate fee. They will not be published in the Proceedings and are not taken into account for the Poster awards.

## **EFC XIV website**

Full information on the conference and the scientific programme is posted on the conference web pages: [www.eurofoodchem14.info/](http://www.eurofoodchem14.info/)

EuroFoodChem XIV in Paris, France - 29 to 31 August 2007  
Delegates and accompanying persons (alphabetical classification)

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BURKE	Roisin	Dr.	Dublin Institute of Technology	Dublin	IRELAND
CALIGIANI	Augusta	Ms	University of Parma	Parma	ITALY
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