

IUFoST 2010 Poster Programme

Poster Board No.	Code	Presenting Author Firstname	Presenting Author Surname	Abstract Title
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Monday, 23 August 2010
13h00 – 13h30

01 Food Safety, Food Safety Assurance schemes & Risk Analysis

1	P0019	Nkubana	Andrew	Implementation of the Hazard Analysis and Critical Control Point (HACCP) in Fast-Food Restaurants (case study Hamburger)
2	P0027	Franco	Pedreschi	Acrylamide mitigation in potato chips by using asparaginase and NaCl immersion pre-treatments
3	P0049	Adewale Olusegun	Obadina	Identification of hazards and critical control points (CCP) for cassava 'Lafun' processing in South-West Nigeria
4	P0078	Sri	Harimurti	Utilization of indigeneous lactic acid bacteria probiotics as a substitute for antibiotic in broiler chickens
5	P0151	Jinru	Chen	Inhibitory effect of apple phenolic compounds on the growths of selected bacterial, yeast and mold cells
6	P0152	Jinru	Chen	Removal of biofilms formed by the cells of shiga toxin-producing <i>Escherichia coli</i> using treatments with organic acids and commercial detergents
7	P0188	Charles	Muyanja	Food hygiene knowledge, practices, and attitude of street food vendors in Uganda
8	P0196	Jinru	Chen	Influence of growth conditions on the expression of Curli by enterohemorrhagic <i>Escherichia coli</i>
9	P0204	Karabo	Shale	Quantification of selected microbiota and production practices associated with biltong product
10	P0221	Nadia	Niemann	Investigating the microbial loads of water from the upper Berg river used for the irrigation of fresh produce
11	P0238	Hans	Steinhart	Evaluation of the allergenic potential of bovine casein as processing aid in the wine production
12	P0298	Tshepo	Kikine	Assessment of the Plankenburg River as an acceptable irrigation source for produce that will be consumed raw or undergo minimal processing.
13	P0318	Hamid	Ezzatpanah	Lead and cadmium contents in flesh, gill, and offal of Iranian tuna fish
14	P0375	Gun-Hee	Kim	Safety evaluation of <i>Zanthoxylum piperitum</i> -derived essential oil: Assessment of micronucleous, mutagenicity and chromosomal aberration test
15	P0380	Selamat	Jinap	Variable frying practices affecting variation in acrylamide concentration in French fries.
16	P0449	Behrad	Radmehr	Effects <i>Rhus coriaria</i> L. essential oil, pH, temperature and storage time on the probability growth of <i>Staphylococcus aureus</i>
17	P0509	Ryk	Lues	Management, food handler and consumer behaviour and its influence on food safety
18	P0574	Lu	Ying	Magnetic nanoparticle-based lateral flow assay for detection of seafood major allergen
19	P0601	Geraldine	Duhain	Survival of <i>Cryptosporidium</i> oocysts during vegetable processing
20	P0642	Elvina	Smith	The influence of sanitizers, detergents and sub-optimum temperatures on the complex growth of <i>Escherichia coli</i> and <i>Pseudomonas aeruginosa</i>
21	P0665	Zelda	Uwah	An assessment of selected hygiene management efficacy indicators at a high throughput red meat abattoir in Central South Africa

22	P0740	Jean	Kinsey	Continuous tracking of consumer confidence in the safety of food with mapping to media and sales
23	P0792	Deborah H.M.	Bastos	Are consumers connected to food safety chain?
24	P0888	Carelene	Lakhan	Prevalence of diarrhoea in the community in Trinidad and Tobago
25	P0984	Linda	Jackson	Auditing food safety standards - Do all food safety standards get us to the same food safety destination?
26	P0997	Chris	Tomanek	Centralised temperature monitoring for multiple DCs - a case study about 8 Digistics distribution centres in South Africa
27	P1014	Daisuke	Hamanaka	Inactivation of mould spores by infrared radiation heating and ultraviolet irradiation
28	P1036	Walda	van Zyl	The application of Real-Time RT-PCR for the detection of selected enteric viruses on fresh produce in South Africa
29	P1042	Sean	Liu	Development of an edible antimicrobial coating for perishable foods
30	P1068	J	Nkhebenyane	The prevalence of bacteria on hands and food preparation surfaces of the hospice kitchens in central South Africa.
31	P1096	Hamid	Ezzat panah	Evaluation of polycyclic aromatic hydrocarbons "PAHs" in refined olive oils
32	P1106	Joy	Appiah	Application of participatory methods in assessing the risk of consuming raw milk from informal markets in Ghana contaminated with <i>Listeria monocytogenes</i>
33	P1184	Parisa	Azadnia	Comparison of the microbial quality of traditional ice cream produced by small-scale manufacturers in Khormoj with the Iranian National Standard
34	P1186	Jianrong	Li	Biogenic amines formation in vacuum-packed Chinese shrimp (<i>Fenneropenaeus chinensis</i>) during chilled storage
35	P1199	Rocco	Basson	The use of irradiation facilities in the Western Cape to treat export fruit for quarantine purposes.
36	P1202	Marika	De Wet	Implementing ISO 22000. The experience of a "ready to eat" food manufacturer
37	P1298	Josef	Messmer	Planning and designing food factories for optimum hygiene and food safety
38	P1319	Shuo	Wang	Production of scFv antibody against Carbryl from T7 Phage Display Antibody Library
39	P1334	Hamid	Ezzatpanah	Processing steps affecting biogenic amines (histamine, putrescine and cadaverine) contents in <i>skipjack</i> (<i>Katsuwonus pelamis</i>)
40	P1336	Zhenbo	Xu	Development and application of loop-mediated isothermal amplification assays on rapid detection of various types of Staphylococci strains
41	P1366	T	Setlhare	The microbial and physicochemical survey of bulk tank milk in the greater Bloemfontein, Free State
42	P1369	Monica	Ermolli	Towards a novel validated PCR method for the detection of VTEC <i>Escherichia coli</i> in foods
43	P1445	S.M.	Nazmul Alam	Food and Veterinary Office governance in the shrimp supply chain: The case of Bangladesh

02 Food Contaminants, Toxicology & Mycotoxins

44	P0103	Ekong	Okon	Mycotoxin contamination of sorghum-based lager beers
45	P0194	Ovidiu	Savu	Heavy metal residues in shellfish on the Romanian market

46	P0195	Ovidiu	Savu	Comparative assessment of two methods for the analysis of cadmium residues in shrimps
47	P0260	Jayne	de Vos	Analysis of South African fruit and vegetables for residual pesticide contamination using the QuEChERS sample preparation method and GCxGC-TOFMS (Part 2)
48	P0356	Bocai	Cheng	The degradation of zearalenone by microorganisms isolated from soil and maize samples
49	P0521	Lingbo	Qu	Separation of carbamate pesticides using a multiple-function perhydro-26-membered hexaazamacrocyclic liquid chromatography stationary phase
50	P0542	Michael	Granvogl	Quantitation of 3-MCPD esters and glycidyl esters via stable isotope dilution analysis
51	P0585	Hester-Mari	Burger	Fumonisin exposure in a rural South African population using a validated dietary assessment tool
52	P0619	Lorraine	Moses	Gene expression analysis in Fumonisin producing <i>Fusarium verticillioides</i> MRC 826 subcultures
53	P0640	Yang	Xu	Construction and panning of a phage display library based on single-domain camelid heavy chain antibodies (VHHs) for DON affinity binders
54	P0688	Jeongmok	Kim	Determination of DEHP and heavy metals in solar salts prepared on PVC liner in solar crystallization pond
55	P0850	Irisa	Murniece	Acrylamide Level in Traditionally Fried Potatoes in Latvia
56	P0889	Ruipeng	Yu	Determination of Total Microcystin in Aquatic Products in the Lake Taihu Using MMPB method
57	P0905	Fengcheng	Wang	Determination of multi-class pesticide residues and the degradation study in vegetables using gas chromatography-mass spectrometry
58	P0928	Xiaolan	Chen	Determination of organophosphorus pesticide residues in green leafy vegetables by gel permeation chromatography and gas chromatography
59	P0933	Donna	Minott	Impact of seed size on residual hypoglycin levels in ackee
60	P1010	Sylvia	Riedel	The role of modulating ω 3 fatty acid content in membrane phospholipids during cancer promotion by fumonisin B ₁ in rat liver
61	P1021	Janice	Limson	Development of a nano-biocomposite sensor for the electrochemical detection of Ochratoxin A
62	P1022	Joon-Kyoung	Lee	Effect of cooking on the production of acrolein in foods and fried oil
63	P1158	Hamid Reza	Tavakoli	Occurrence of Aflatoxin M1 in Iranian dairy products (Milk , Cheese , and Yoghurt)
64	P1172	Youssef	Gibriel	Inhibition of <i>Aspergillus flavus</i> in corn using biological and natural materials
65	P1386	Alice	Ekwu	Tissue distribution of heavy metals in fin fish from a tidal fish farm in south-east Nigeria

03 Food Analysis

66	P0035	Winiati	P. Rahayu	Endogenous formaldehyde level on foods
67	P0055	Thozama N	Kwinana-Mandindi	Analytical methods used to determine thenutrient composition of selected indigenous food plants in the rural Amahlathi and Amathole district municipalities in the Eastern Cape Province of South Africa
68	P0134	Isabella	Concina	Electronic noses: flexible tools to assess food quality and safety
69	P0138	Olukayode	Ashaye	Carotenoid, antioxidant, nutritional and sensory stability of stored home made roselle juice

70	P0205	Antonella	Pasqualone	Characterisation of virgin olive oils by capillary electrophoresis of DNA microsatellites: the case of cultivar Leucocarpa
71	P0233	Mohammadreza	Khalesi	Identification of cherries' carbohydrate and energy producing in Isfahan markets
72	P0241	Joseline	Felix-Minnaar	Dry and microwave-aided digestion for the determination of minerals using ICP-OES
73	P0248	Miguel	Peris	Electronic tongues vs. flow injection analysis in the monitoring of wort fermentation processes
74	P0256	Oluyemisi	Adelakun	Functional properties and mineral contents of a Nigerian Okra seed (<i>Abelmoschus esculentus Moench</i>) flour as influenced by pretreatments
75	P0258	Donna-Maree	Cawthorn	Comparative study of different methods for the extraction of DNA from fish species commercially available in South Africa
76	P0325	Benoît	Lebeau	Prevalence of norovirus and hepatitis A virus in food samples
77	P0332	Donna-Maree	Cawthorn	Prospects and pitfalls of using DNA barcoding for the identification of fish species commercially available in South Africa
78	P0397	Kunle	Adesina	The effect of lactation stages on the compositions of milk from cows under semi-intensive practices
79	P0420	Zorana	Grabaric	Application of glucose oxidase biosensor with glucose oxidase immobilised in different photocurable polymeric membranes for glucose determination in alcoholic beverages
80	P0429	Kimberly	Colson	Discrimination of Ontario Ginseng landraces using NMR Spectroscopy
81	P0510	Verica	Dragovic-Uzelac	Microwave assisted extraction of phenolic compounds from Sage (<i>Salvia officinalis</i> L.)
82	P0547	Romel	Guzmán	Comparison of the proximate composition, physical and rheological properties of starches isolated from AAB and ABB banana (<i>Musa</i> spp.) genotypes.
83	P0567	HC	Schonfeldt	Effect of age on the composition of South African beef
84	P0568	N	Gibson	A rapid assessment method developed to predict the Glycemic Index classification of South African foods
85	P0572	HC	Schonfeldt	The nutritional composition of South African Lamb (A2) compared with Mutton (C2)
86	P0597	Verica	Dragovic-Uzelac	Determination of total phenols and flavonoids from Sage (<i>Salvia officinalis</i> L.) using acid hydrolysis
87	P0609	Eberhard	Humpfer	High resolution proton NMR in beverages quantification and multivariate analysis for screening
88	P0637	Enette	van der Merwe	Evaluation of precursor compounds that may lead to the production of the taint chemical, guaiacol by <i>Alicyclobacillus acidoterrestris</i> in fruit juice products
89	P0368	Heinz-Dieter	Isengard	Capabilities of automated Karl Fischer titration of selected dairy products
90	P0652	Heinz-Dieter	Isengard	A new international standard for measuring water content in lactose
91	P0691	Madga	Taipina	The effect of gamma irradiation on the nutritional properties of integral biscuits
92	P0707	Zhang	Jinjie	Free amino acids and biogenic amines content during the manufacture and storage of dry-cured Layu, a Chinese traditional fish product
93	P0710	Oladejo	Adepoju	Effect of processing methods on nutrient retention and contribution of white yam (<i>Dioscorea rotundata</i>) products to nutrient intake of consumers
94	P0715	Eliete	Bispo	Fatty acid profile and evaluation of alterations of palm oil during the continuous frying process in Acarajé

95	P0779	Zahra	Pouri	Assessment of caffeine contents during processing of black tea and seasonal variation
96	P0829	Nuria	Martínez-Navarrete	Effect of processing on the antioxidant compounds of dried apricot
97	P0832	Nuria	Martínez-Navarrete	Comparison between the official microbiological method and high performance liquid chromatography technique to determinate spinach folate content.
98	P0881	Edna M. M.	Oliveira	Development of molecular method to detect contaminants in coffee
99	P0887	Antonia	Janacova	Comparison of volatile organic compound composition of juniper flavoured beverages originated from various EU countries using comprehensive gas chromatography
100	P0904	Antonia	Janacova	VOC composition of acacia honeys from various parts of Europe
101	P0949	Maida	Khan	Physico-chemical characterization of Massala (<i>Strychnos Spinosa</i>) and Macuacua (<i>Strychnos Madagascariensis</i>) native fruits of Mozambique
102	P0952	Ilze	von Gericke	The discrimination of effluent from beverage production plants through a novel ANN approach by volatiles data
103	P0960	Yun-Hwa	Hsieh	Rapid detection of bovine adipose tissue by using a commercial lateral flow assay
104	P0979	Roman	Tandlich	Comparison of antioxidant potentials and trace volatile components of mead varieties from South Africa and Slovakia.
105	P0993	Stephanie	Knill	Cooking oil quality assessment
106	P1094	Danwille	September	Investigating black pepper adulteration by NIR hyperspectral imaging
107	P1169	Peter	Forgo	The use of advanced separation techniques in the characterization of natural bioactive compounds of peptide type as novel and perspective functional food components
108	P1171	Peter	Forgo	Novel approach for yielding, identification and utilization of bioactive compounds of Hungarian fruits and vegetables
109	P1180	Peter	Forgo	The use of advanced separation techniques in the characterization of natural bioactive compounds of peptide type as novel and perspective functional food components
110	P1182	Peter	Forgo	Novel approach for yielding, identification and utilization of bioactive compounds of Hungarian fruits and vegetables
111	P1205	Federico	Gómez Galindo	Assymetrical flow field-flow fractionation (FFF) analysis of beer proteins
112	P1255	Lucia Maria Jaeger De	Carvalho	Total carotenoids pumpkin (<i>c. Moschata duch.</i>) landraces after cooking: a preliminary study
113	P1268	Jose Miguel	Aguilera	Determination of the representative volume element (RVE) for quantitative analysis of food-structure

04 Food Chemistry

114	P0026	Kwan Hwa	Park	Biotechnological modification of bioactive natural compounds for food industry
115	P0056	Lusani	Vhangani	Antioxidant activity of Maillard reaction products in an oil-in-water emulsion
116	P0058	James Swi-Bea	Wu	Degradation of ascorbic acid in ethanolic solutions
117	P0076	Osaretin	Ebuehi	Physical and sensory attributes of iron-fortified and unfortified Nigerian and foreign rice varieties
118	P0079	H.P. Vasantha	Rupasinghe	Oxidative stability of omega-3 fatty acids enriched fish oil incorporated with apple skin phenolics

119	P0110	B.	Mookantsa	Identification of volatile compounds in morama milk using solid-phase microextraction combined with gas chromatography-mass spectrometry
120	P0126	Pingfan	Rao	Isolation of a thermostable legume chitinase and study on the antifungal activity
121	P0171	Sam Kow-Ching	Chang	Soymilk isoflavone profiles as affected by selected soybean cultivars and processing methods
122	P0173	Sam K. C.	Chang	The isoflavone profiles and kinetic changes during ultra-high temperature processing of soymilk
123	P0182	Mohammad	Jouki	Determination of chemical characteristics of Saffron in different area of Iran
124	P0185	Mohammad	Jouki	Determination of phenolic compounds from Macela (<i>Achyrocline Satureioides</i>)
125	P0186	Mohammad	Jouki	Compare of extraction of phenolic compounds from <i>Pistacia atlantica</i> in different solvents
126	P0187	Mohammad	Jouki	Compare of phenolic compounds value from Turmeric and Rosemary
127	P0234	Joseline	Felix-Minnaar	The effect of industrial heat treatment on Antioxidant and pro-oxidant activity of milk
128	P0244	Ogugua	Aworh	Separation of Sodom apple proteinases by high performance liquid chromatography
129	P0284	Rafal	Baranski	Variation of carotenoid and saccharide contents in carrots from gene bank collections
130	P0291	He	Qian	Effect of water activity on chlorophylls degradation in green tea powder
131	P0324	Massimo	Lucarini	Radicchio Rosso di Treviso: Compositional profile of an Italian typical food
132	P0358	Chien-Chun	Huang	Changes of antioxidant capacity and growth of intestinal bacteria from the polysaccharides of <i>Ziziphus jujuba</i>
133	P0363	Kwon	Joong Ho	Effect of storage conditions on photostimulated luminescence of irradiated garlic and potatoes
134	P0368	Suwedo	Hadiwiyoto	Preliminary study on the physico-chemical properties of yam bean seed oil
135	P0370	Malgorzata	Baranska	Temperature controlled Raman analysis of astaxanthin carotenoid
136	P0418	Shelly	Alemán	Functional and chemical properties of native and modified starch of dessert plantain (<i>Musa ABB</i>).
137	P0428	Mehdi	Zarei	Determination of histamine content in canned tuna fish marketed in Iran
138	P0436	Kyung Mi	Chang	Volatile aroma constituents of Gugwha essential oil
139	P0467	Bo	jiang	Structural basis of digestion property of waxy maize starch following <i>in vitro</i> amylolysis
140	P0472	Sara	Saffarpour	Determination of Beta-carotene in <i>Capparis spinosa</i> seed oil by reversed-phase high performance liquid chromatography
141	P0496	Hamid	Ezzatpanah	Comparison of different methods for obtaining Glycyrrhizic acid from licorice extract powder
142	P0512	Suzana	Lannes	Chemical evaluation of Brazil nut fats obtained from different extraction systems
143	P0520	Rosita	Salari	Characterization of physicochemical and microbial properties of saffron during one year storage

144	P0563	Helen	Ayo-Omogie	Effects of blanching and fermentation on the physicochemical properties of Cardaba banana (<i>Musa ABB</i>) flour
145	P0566	Jenshinn	Lin	Effects of processing methods and storage time on resistant starch content of potato starch
146	P0587	Krzysztof	Dziedzic	Influence of technological process during buckwheat groats production on dietary fibre content and sorption of bile acids
147	P0610	Verica	Dragovic-Uzelac	Comparative study of polyphenols and antioxidant capacity of Sage (<i>Salvia officinalis</i> L.) from Mediterranean part of Croatia
148	P0701	Domenico	Taverna	Detection of isomeric dioleoyl glycerides by ion mobility mass spectrometry. A modern approach to the evaluation of olive oil aging
149	P0718	Carolina	Schebor	Impact of starch gelatinization on the kinetics of Maillard reaction in potato dehydrated systems
150	P0720	Carolina	Schebor	Shrinkage and color changes in dehydrated strawberry as a function of relative humidity
151	P0770	Fang	Zhong	Influence of molecular structure of nonionic surfactants on the formation and character of O/W microemulsion
152	P0811	Weon-Sun	Shin	Evaluation of phase behaviors of BSA/fucoidan mixtures and their emulsifying properties at different pH
153	P0818	Xiaoxi	Li	Structure and Colon-specific releasing property of resistant octenyl-succinate starch
154	P0823	Nada	Vahcic	Mineral content in determination of the geographical and botanical origin of Croatian honey
155	P0827	Mara	Banovic	Changes of phenolic content and antioxidant capacity during alcoholic fermentation of red wine
156	P0853	Matthew O.	Aremu	Nutritional composition of Lima bean (<i>Phaseolus Lunatus</i>) flour
157	P0890	CJ	Schoeman	Effect of extraction under gastric pH conditions on total phenolic content and antioxidant activity of tannin and tannin-free sorghum flour and cookies
158	P0892	Jeremiah	Shelembe	Effect of extraction under gastric pH conditions on phenolic content and antioxidant activity of marama bean (<i>tylosema esculentum</i>) seed coats and sorghum (<i>sorghum bicolor</i>) bran
159	P0894	Eugenie	Kayitesi	Total phenolics and antioxidant activity of marama-sorghum composite flours and porridges
160	P0929	Tumelo	Tlhong	Fatty acid composition and cholesterol content of three raw guinea fowl (<i>Numeda meleagris</i>) cuts (breast, drumstick and thigh)
161	P0950	Bangquan	Jin	Study on the variation of metmyoglobin molecular weight under the UV Irradiation by laser resonance Raman spectra
162	P0967	Bangquan	Jin	Study on the Raman variation of metmyoglobin reductase structure under the UV irradiation by laser resonance Raman spectra
163	P0974	Li	Wang	Characterization and anti-tumor activities of sulfated polysaccharide SRBPS2a obtained from defatted rice bran
164	P1002	Janice	Limson	Identifying metal binding properties of bioactive compounds in Indian dietary spice ingredients garlic, curcumin and chilli.
165	P1004	Chiun-C.R.	Wang	Physicochemical characteristics and antioxidant activity of different extracts from <i>Alpinia oxyphylla</i>
166	P1028	Hamid	Ezzatpanah	Effect of somatic cell count of raw milk, heat treatment and storage time on yogurt casein content
167	P1030	Hamid	Ezzatpanah	Influence of raw milk somatic cell level on shelf-life of pasteurized fluid milk
168	P1043	Lin	Li	Solvent-free synthesis of 1,3-diacylglycerols through esterification of glycerol and saturated fatty acids

169	P1058	Vilailak	Klompong	Compositions, functional properties and antioxidative activity of Sangyod rice brans
170	P1073	Eliete	Bispo	Centesimal composition and fatty acids profile of <i>Ulva fasciata</i> from Bahia (Brazil)
171	P1126	Xia	Wenshui	Comparative study of hemostasis effects of chitosan with different characters
172	P1135	Krittalak	Pasakawee	Physicochemical characteristics and antioxidant properties of mushroom protein hydrolysates hydrolysed by acid and hot water.
173	P1143	Christine Alice	Ekissi	Chemical constituents measurement of Savanna tea (<i>Lippia multiflora</i>) leaves
174	P1149	Garry	Osthoff	Differential scanning calorimetry of milk fat from dairy and non-dairy animals that contain high levels of medium chain, unsaturated and polyunsaturated fatty acids
175	P1183	Abiodun	Adeola	A comparative evaluation of the chemical properties of wild tamarind (<i>tamarindus indica</i> L.) fruits in Nigeria
176	P1204	Jianrong	Li	Changes of composition and biochemical properties of Chinese shrimp (<i>Fenneropenaeus chinensis</i>) muscle protein during chilled storage
177	P1248	Madalitso	Tsakama	Effect of heat-moisture treatment (HMT) on cooking quality and sensory properties of starch noodles from eleven sweetpotato varieties
178	P1294	Shridhar	Sathe	Identification of an antigenic seed storage protein, a 7S vicilin, in pecan (<i>Carya illinoensis</i>) nut
179	P1296	Shridhar	Sathe	Black gram phaseolin exhibits homology with jack bean and mung bean vicilins
180	P1297	Shridhar	Sathe	Identification of Brazil nut 7S vicilin as a major allergen
181	P1310	Siew-Young	Quek	Aroma compounds in Kiwifruit determined by solvent extraction and solid-phase microextraction (SPME)
182	P1313	Siew-Young	Quek	Lipid peroxidation inhibition capacity (LPIC) assay for determination of antioxidant activity in tea
183	P1329	Siew-Young	Quek	Antioxidant in coffee as influenced by coffee species and processing conditions
184	P1332	Hamid	Ezzatpanah	Proteolysis in probiotic yoghurt produced from milk with different somatic cell levels

05 Food Ingredients and Additives

185	P0043	Philip	Richardson	Innovative product development with more 'natural' clean label ingredients
186	P0051	Peter	de Cock	Key properties of Rebiana, a natural high-potency sweetener from <i>Stevia rebaudiana</i>
187	P0069	Mehdi	Karimi	Development of shelf stable Iranian Barbari breads using hurdle technology
188	P0080	H.P. Vasantha	Rupasinghe	Antibacterial activity of essential oil obtained from leaves of <i>Murraya koenigii</i> L. by solvent-free microwave extraction and hydro-distillation
189	P0119	Ali	Fazlara	Evaluate the isoflavone compounds in meat products by HPLC in order to determine the soy content of formula
190	P0147	Cindy	Hunlun	The effects of guar gum addition on the physical properties of bread stored at refrigerated and frozen temperature
191	P0168	José Miguel	Aguilera R.	Mucilage of Chia, <i>Salvia hispanica</i> : structure, microstructure, extraction and hydration as affected by different conditions
192	P0227	Mehdi	Karimi	Using formulated glazing for shelf-life extension and quality of Barbari bread

193	P0231	Stephanie	Bader	Characterization of techno-functional and flavour properties of a lupin protein isolate from <i>Lupinus angustifolius</i> cv. Boregine
194	P0334	Marieke	Van Audenhaege	Structural and functional modifications of α -lactalbumin induced by dead-end ultrafiltration
195	P0371	Yaoqi	Tian	Retardation principle of β -cyclodextrin on starch retrogradation
196	P0391	Bibi Sedigheh	Fazly Bazzaz	Predictive model for antimicrobial effect of <i>Thymus vulgaris</i> extract on <i>Salmonella enteritidis</i> PT4 in mayonnaise
197	P0431	Herbert J.	Bucken-hueskes	Considerations on whether the use of Cochineal (E 120) is halal or haram
198	P0494	Hamid	Ezzatpanah	Possibility of using Glycyrrhizic acid in chewing gum formulation
199	P0497	Eva	Schlosser	Encapsulation of food ingredients with fats and waxes
200	P0631	Charisse	Buchanan	Rheology of low calorie mayonnaise and mozzarella cheese analogue with modified maize starch
201	P0667	Eric	Jouenne	Latest developments within anthocyanins and polyphenols area. Application to the "Health Concept" for beverages
202	P0684	Ricardo	Kaduoka	Salt reduction without compromising flavour profile and taste perception
203	P0714	María del Pilar	Buera	Phase solubility studies of inclusion complex of terpineol with β -cyclodextrin
204	P0721	Baptiste	Demur	Investigating the benefits of using a rosemary extract standardized to rosmarinic acid for extending beverages stability: Effect on flavor, color and nutritional properties
205	P0735	Pilar, Maria	Buera	Effect of molecular modifications of β -cyclodextrin and their inclusion complexes with thymol and cinnamaldehyde on water sorption and thermal properties.
206	P0755	Seung-Sik	Kang	Unusual antimicrobial compounds generated in heated garlic
207	P0822	Victoria	Jideani	Functional properties of sprouted soya bean flour
208	P0987	Yangjun	Yang	Expression and purification of the cationic antimicrobial peptide latoferricin(17-30) fused with the anionic elastin-like polypeptides in <i>Escherichia coli</i>
209	P1025	Marco	Dalla Rosa	Potato-based fresh pasta (gnocchi): Influence of formulation on dough quality characteristics
210	P1060	Bing	Li	Evaluation of the antioxidant activity of dietary fiber from brewers' spent grain and its effect on the bioavailability of metal ions in milk
211	P1136	Siriporn	Riebroy	Fermentation and physical properties of Som-fug as affected by different levels of glucono-delta-lactone
212	P1144	Maria	Theron	The interaction between acidic foodstuff, acid tolerance and reduced organic acid susceptibility in food-associated pathogens <i>Escherichia coli</i> , <i>Salmonella</i> spp., and <i>Pseudomonas aeruginosa</i>
213	P1177	Weirong	Yao	Screening of antipathogenic effect of traditional Chinese medicine
214	P1242	Xiaoming	Liu	Effects of storage conditions on Maillard reaction of nonfat dry milk
215	P1457	Hojjat	Karazhiyan	Physicochemical properties of hydrocolloid extract from the seeds of <i>Lepidium Sativum</i>

06 Functional Foods

216	P0018	Ravishankar	Gokare	Value addition to Soybean - a potential source of nutraceuticals
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217	P0032	Janet	Taylor	Kafirin protein microspheres from sorghum as encapsulating agents for dietary antioxidants
218	P0086	Muhammad	Arshad	Nutraceutical potential of wheat germ oil for Lipid Profile Management
219	P0087	Khatereh	Karimi	Investigating the effect of liquid syrups in chewing gum production process and evaluating quality properties of the products
220	P0088	Muhammad	Arshad	Nutraceutical potential of barley β -glucan for the preparation of beverage
221	P0155	Roland	Verhé	Specialty seed oils as sources of omega-3 fatty acids and functional minor components
222	P0167	Frane	Delaš	Whey – raw material for production of functional drink
223	P0214	Hyun-Ku	Kim	Physiological Activities of <i>Viscum album var. coloratum</i> extracts by response surface methodology
224	P0229	Gow-Chin	Yen	Anti-inflammatory effects and active compounds of <i>Orthosiphon aristatus</i>
225	P0230	Dalene	De Beer	Development and characterisation of a functional beverage from red-fleshed plums
226	P0292	Sung-Hwan	Cho	Antioxidant activity of persimmon flower-bud
227	P0364	Hyong Joo	Lee	Cyanidin suppresses ultraviolet B-induced COX-2 expression in epidermal cells by targeting MKK4, MEK1, and Raf-1
228	P0437	Feng	Tao	Antioxidative studies on <i>Mesona blumes</i> polysaccharides <i>in vitro</i>
229	P0444	Seung-Cheol	Lee	Antioxidant and tyrosinase inhibitory activities of methanol extracts of <i>Magnolia denudate</i> and <i>Magnolia denudate var. purpureascens</i> flowers
230	P0446	Kyung-A	Hwang	Effect of immunomodulating of Korean wild edible vegetables on <i>Murine splenocytes</i>
231	P0451	Hui	Zhang	Preparation and functional properties of rice bran proteins from heat-stabilized defatted rice bran
232	P0452	Gow-Chin	Yen	Antioxidant and Anti-inflammatory effects of silymarin in THP-1 monocytes and in diabetic rats
233	P0461	Hee-Sook	Park	Korean berries inhibited preadipocyte proliferation and adipocyte differentiation in 3T3-L1 cells
234	P0493	Je-Hyuk	Lee	Anti-inflammatory activities of <i>Carpesium abrotanoides</i> <i>in vitro</i>
235	P0506	Celeide	Pereira	Microbiological evaluation of standard hard Minas cheese with Brazil nut - a high antioxidant delicatessen
236	P0523	Paul	Van Oostende	Connecting nutrition science, health, and consumer's appeal. the success-story of the prebiotic ingredients inulin and oligofructose.
237	P0545	Trust	Beta	Co-extracts of barley- and flaxseed hull as potential functional food ingredients and identification of the major phenolic compounds
238	P0571	Inhye	Kim	Aged black garlic extract favorably regulates obesity and lymphocyte proliferation on high fat diet-induced obese rats
239	P0578	Winus	Puminat	Anhydrobarakol content in parts of herb (<i>Senna siamea</i>) in Thailand
240	P0588	Hye young	Kwon	Effects of modified nutritional formulas for diabetes on postprandial glycemic and inflammatory responses in impaired glucose tolerance, diabetes
241	P0589	Hye Young	Kwon	The effect of onion skin extract containing high quercetin on blood glucose control <i>in vitro</i> and <i>in vivo</i> models.

242	P0606	Meirong	Yan	Enzymatic hydrolysis of Rapeseed meal in the presence of sodium sulfite
243	P0655	Zanephyr	Keyser	The effect of South African plant extracts on the survival of probiotic bacteria in yoghurt during refrigerated storage
244	P0666	Dejian	Huang	A high throughput screening assay for measuring anti-ageing activity of polyphenolics by quantitative and sensitive determination of chronological lifespan of yeast
245	P0674	Brijesh	Tiwari	Evaluation of Teff grain bread: nutritional benefits and sensory properties
246	P0737	Rotimi	Aluko	Antioxidant properties of pea protein-derived peptide fractions are dependent on the hydrophobicity of constituent amino acids
247	P0749	Zhibing	Huang	Anti-proliferation of Hep G2 and A549 cell lines by two <i>Monascus</i> fluorescence metabolites from red yeast rice
248	P0760	Dae-Ok	Kim	Neuroprotective effect of major phenolics and ethyl acetate fraction of <i>Rhus verniciflua</i> strokes on neuronal PC-12 cell
249	P0846	Chi-Heung	Cho	Neuroprotective effects of phenolics of dried persimmon on amyloid beta peptide-induced neurotoxicity of SH-SY5Y neuroblastoma cells
250	P0854	Elly	Ok	The effect of triol-enriched fraction of Korean ginseng extract on the arterial blood pressure in spontaneously hypertensive rats
251	P0909	F. Xavier	Malcata	Antiulcerative properties of bovine whey hydrolysates brought about by <i>Cynara cardunculus</i> proteases
252	P0947	Jianping	Wu	An integrated QSAR and bioinformatics approach for new peptides discovery
253	P0981	Jee Hye	Yun	Effects of <i>Chrysanthemum indicum</i> L. extract on the activity and differentiation of osteoblastic MC3T3-E1 cells
254	P1000	S.K.	Johnson	Sorghum whole grain foods: a new paradigm for metabolic syndrome protection?
255	P1009	María Elvira	Zúñiga	Effect of oil supplementation in Bifidobacterium breve's broth on its growth and fatty acid profile.
256	P1055	Suzana	Caetano da Silva Lannes	Textural characteristics of nutritional dietetic cakes
257	P1088	Polycarpe	Kayodé	Phenolic acids content and antioxidant activity in bio-colorant extracted from the leaf sheath of dye sorghum grown in Benin
258	P1112	Christofora Hanny	Wijaya	<i>In vitro</i> and <i>ex vivo</i> anti-hyperglycemic activities of Java tea (<i>Orthosiphon aristatus</i> Bl. Miq) - based functional drink
259	P1121	Bing	Li	Preparation of active peptides from brewers' spent grain and its inhibition ability on α -glucosidase
260	P1128	Chia-Jui	Weng	Anti-invasive effects by a rare pharmacological mushroom <i>Ganoderma colossum</i> on human hepatoma cells
261	P1129	Asmita	Dutta	Modeling of solid liquid extraction kinetics of ginger polyphenols
262	P1134	Gabriela	Caez	Bioactive substances and antioxidant capacity in fruits of Cape gooseberry (<i>Physalis peruviana</i>) in relation to its ripening state
263	P1138	Sang Moo	Kim	Fatty acid and triterpene with α -glucosidase inhibitory activity of the sea cucumber body, <i>Stichopus japonicus</i>
264	P1139	Sang Moo	Kim	The anti-inflammatory and anticancer activities of starfish, <i>Asterias amurensis</i>
265	P1145	Anthony	Obilana	Digestibility, total phenolic content and antioxidant (TEAC) activity of pearl millet (<i>Pennisetum glaucum</i>) as affected by combination (malting and extrusion) processing
266	P1151	Quang Tri	Le	Enhancing the productivity of cyclo-amylase from starch by enzymatic method

267	P1153	Jessy	Van Wyk	Antioxidant activity of vinegar polyphenols and melanoidins
268	P1162	Peter	Forgo	Development of a new functional biscuit and elaboration of improved methods to determine their enhanced antioxidant capacity
269	P1163	Peter	Forgo	Application of advanced analytical methods to map the role of inulin and its thermal degradates in prebiotic effect of newly developed functional food products
270	P1164	Hamid	Ghoddusi	Selective enumeration of Bifidobacteria in dairy products: A comparative study
271	P1165	Glorious	Dlamini	Clinical Trial of Porphyra-Monascus Compound for Blood Lipid Regulation on Individuals with Elevated Cholesterol Levels
272	P1170	Peter	Forgo	Reveal the reaction pathway of the Maillard-reaction with the identification of products obtained from functional bakery products
273	P1174	Glauca Maria	Pastore	<i>In vivo</i> anti-inflammatory activity of selected cerrado fruits on carrageenan induced paw edema in wistar male rats
274	P1178	Peter	Forgo	Development of a new functional biscuit and elaboration of improved methods to determine their enhanced antioxidant capacity
275	P1179	Peter	Forgo	Application of advanced analytical methods to map the role of inulin and its thermal degradates in prebiotic effect of newly developed functional food products
276	P1181	Peter	Forgo	Reveal the reaction pathway of the Maillard-reaction with the identification of products obtained from functional bakery products
277	P1195	Seung wook	Kim	Biological activities of turmeric extracts from different areas
278	P1220	Seung-hyeon	Jung	Water extracts of cinnamon and clove exhibits potent inhibition of protein glycation and anti-atherosclerotic activity <i>in vitro</i> , and hypolipidemic activity in zebrafish model
279	P1221	Rongrong	Lu	Hempseed protein derived antioxidative peptides: purification, identification and protection from hydrogen peroxide-induced apoptosis in PC12 cells
280	P1243	Jong-Sang	KIM	Galectin-3 is upregulated by adipocyte-conditioned media and Interleukin 6 in mouse intestinal epithelial IEC-6 Cells and suppressed by some phytochemicals
281	P1244	Jong-Sang	KIM	Antioxidant activities of soybean varieties containing different levels of isoflavones and anthocyanins
282	P1249	Lucia Maria Jaeger De	Carvalho	Use of different solvents to determine Caigata antioxidant activity
283	P1270	Jungin	Kim	<i>Saururus chinensis</i> Baill improves insulin sensitivity in fructose fed rats
284	P1273	Jungin	Kim	Hypoglycemic effect of Welsh onion in db/db mice
285	P1295	Oluwafemi	Oguntibeju	Physico-chemical properties of palm oil from different Nigeria oil palm local factories
286	P1309	Xavier	Malcata	Effect of storage temperature upon viability of free and calcium alginate encapsulated <i>Lactobacillus casei</i> – 01
287	P1324	Bonnie	Sun Pan	Phytosterols of freshwater clam and its filter-feed microalgae

Tuesday, 24 August 2010
13h00 – 13h30

07 Food Flavours

1	P0132	Yage	Xing	Antifungal activities of clove oil against <i>R. nigricans</i> , <i>A. flavus</i> and <i>P. expansum</i> <i>in vitro</i> and <i>in vivo</i> fruits test
2	P0236	Hans	Steinhart	Flavour of salmon (<i>salmo salar</i> L.) - farm salmon fed feed on fish oil base versus feed on vegetable oil base

3	P0694	Carolina	Schebor	Rheology and stability of citral/sugar microemulsions
4	P0773	Nikoo	Amiri Khorheh	Analysis of flavor volatiles of modified Iranian rice during gelatinization
5	P0776	Laurent	Dufossé	Carotenoid-derived aroma compounds in speciality sea salt products, towards scientific elements in order to associate the products with a region of production
6	P1125	Amin Georgette	Konan	Sensory evaluation of green tea from Savannah tea (<i>Lippia multiflora</i>) leaves
7	P1338	Aubrey	Parsons	How important is the essential oil industry to the global food industry

08 Food, Nutrition, Diet and Health

8	P0050	Muhammad	Arshad	Utilization of wheat milling by products for the value addition of baked products
9	P0057	James Swi-Bea	Wu	Using fluorescent indicator 2-NBDG for monitoring glucose uptake in insulin-resistant mouse hepatocytes.
10	P0102	Folake	Henshaw	Biological nutrition evaluation of defatted powder, protein concentrate and isolate from Cashew (<i>Anacardium Occidentale</i> L.) nut
11	P0114	Neela	Badrie	Physical exercise and dietary practices among gym-enthusiasts in Trinidad, West Indies
12	P0125	Vikelwa	Nomnga	Food accessibility in peri-urban area of Nompumelelo community in East London in the Eastern Cape
13	P0169	Nicola	Woodward	Promoting protein-protein interactions at emulsion interfaces as a tool to promote satiety
14	P0219	Olarewaju	Oluba	Effect of soy protein on monosodium glutamate (MSG)-induced obesity in rats
15	P0281	SeoHyun	Ko	Effects of pine needle on cholesterol-lowering and weight loss in rats fed high fat diet
16	P0287	Magdalena	Bosman	South African consumers' opinions and beliefs regarding health benefits of soy and soy products
17	P0303	Adepoju	Oladejo	Dietary diversification and nutrient contribution of composite yellow maize (<i>Zea mays</i>) snacks to intake of Nigerian consumers
18	P0305	Mohammadreza	Khalesi	Identification of cherries' carbohydrates and energy provided in Iranian markets
19	P0424	Johanita	Kruger	Comparison of <i>in vitro</i> dialysability and algorithm predictions of iron availability in traditional sorghum foods
20	P0427	Irene	Carvalho	Consistency of child porridge made from flour blends
21	P0448	Hamid	Ezzatpanah	Effect of different somatic cells levels on calcium and phosphorus contents of milk
22	P0479	Susan	Crockett	The health benefits of whole grains: A review of the evidence
23	P0484	Chowladda	Teangpook	High-iron pre-cooked rice porridge with dried ferrous sulphate and high iron materials.
24	P0492	Hettie C	Schönfeldt	Nutritional value of cow and goat's milk vs soy milk.
25	P0505	MJ	Lombard	The nutritional value of selected canned vegetables, fruit and legumes within a balanced diet, 2009.
26	P0524	Marija	Delas	L-Carnitine supplementation and body mass reduction

27	P0537	Elizabeth	Joubert	Rutin enhances blood glucose lowering effect of the rooibos dihydrochalcone C-glycoside aspalathin
28	P0557	Viduranga	Waisundara	Characterization of the antioxidant and anti-diabetic effects of Baicalin in Type 2-Diabetic Goto-Kakizaki rats
29	P0580	Hettie	Schonfeldt	Nutritional considerations on the homogenization of milk
30	P0581	Hettie	Schonfeldt	Current changes in the nutrient composition of meat from an obesity perspective
31	P0598	Lee-Yan	Sheen	Different attributes of food ingredients change the blood pressure, time-domain signals of right-bar-sphygmogram and radial-arterial width in healthy subjects with different personal constitutions
32	P0611	Celeste H.	Abrahams	Dietary polyunsaturated fatty acids modulate the lipid profile and oxidative status of rat colon mucosa.
33	P0622	Hettie C	Schönfeldt	Vitamin A content of fortified maize and porridge as purchased and consumed in South Africa.
34	P0646	Lin	Jenshinn	Evaluation the incremental area under the curve of glycemic response and glycemic index of foods determined by glucose meter
35	P0661	M	Kim	Assessment of sugar and sodium intake from school lunches in South Korea
36	P0663	Claudia	Pérez de Ferari	Development of calorie-reduced snacks for prevention of child obesity
37	P0685	Jyoti	Shanker	Fiber as a nutritional characteristics in leaf protein extracted from potato leaves
38	P0690	Isaac	Adeyemi	Effect of fruit addition on some nutrient and chemical composition of ogi
39	P0706	Samuel	Yeboah	Composition and regiochemistry of the triacylglycerols in the seed oils from <i>Pachira insignis</i> and <i>Cyperus esculentum</i> by high resolution MS and ¹³ C NMR
40	P0734	Georges	Amani	Glycemic Index of two varieties of Yams (<i>Dioscorea Sp.</i>) produced in Côte d'Ivoire
41	P0786	Deborah H. M.	Bastos	<i>Genipa americana</i> L. as a source of secondary metabolites with antioxidant property
42	P0787	Deborah H.M.	Bastos	Secondary metabolites profile and antioxidant capacity of <i>Solanum Sessiliflorum</i> dunal
43	P0788	Deborah H.M.	Bastos	Maillard reaction products markers in breakfast cereal and coffee in São Paulo, Brazil
44	P0812	Park	Hye Young	Study on the nutrient content and retention factors of Korean vegetable foods
45	P0861	Evelyn	Mulunji	Prevalence of anemia among teenage pregnant girls attending ANC at two health facilities, in Bungoma District, Western Kenya
46	P0914	Robert	Phillips	Formulation and development of a peanut-based, ready-to-use therapeutic food for malnourished pregnant women in Mali
47	P0938	Lalit Kumar	Murdia	Value addition in low fat Cheddar cheese by enriching with dietary fiber
48	P0953	Maryke	van Zyl	Characteristics and factors influencing fast food intake of young adult consumers in Johannesburg, South Africa
49	P0983	Sunette	Laurie	Selected micro-nutrient content of orange-fleshed sweetpotato from South Africa
50	P1046	Olga	Martín Belloso	An <i>in vitro</i> digestion model to assess the bioavailability of total phenolic compounds in a fruit juice and soybean milk beverage
51	P1071	Kyung-Sik	Ham	Effects of mineral-rich solar salt on blood pressure and insulin action in Dahl salt-sensitive rats

52	P1082	Guy	Leba Kabongo	The D.R.Congo implication in the world food science and technology activity
53	P1091	Linus	Opara	Pomegranate consumption and human health
54	P1100	Jan	Malik	Determination of aluminium in tea-like drinks
55	P1102	Simone	Bell	EuroFIR AISBL – The unique European provider of food information and related services
56	P1104	Olga	Sklenickova	Screening of isoflavonoids in tropical and subtropical neglected Fabaceae
57	P1146	Piet	Jooste	Effect of added flaxseed oilcake on the sensory quality of standard brown bread
58	P1161	hamid reza	Tavakoli	Comparative evaluation of bacteriological, chemical and organoleptic quality cooked foods with traditional and modern equipment in one of Tehran military centers
59	P1173	Gyebi	Duodu	Characterization of free and bound phenolic compounds in cowpea (<i>vigna unguiculata</i>) seed coats and cotyledons and their relation fo antioxidant activity
60	P1201	Louw	Hoffman	Differences in the fatty acid composition of sheep offal
61	P1208	Chiung-Man	Tsai	Inhibitory effect of cis- and trans-cinnamic acid on the viability of multidrug-resistant Mycobacterium
62	P1235	Eva	Gelencser	Screening Mal d allergens in different apple cultivars by gel filtration and ELISA
63	P1264	José M	Aguilera	Microstructure and starch digestibility of a cooked dough made with potato starch and wheat gluten
64	P1276	Purificación	García-Segovia	Perception of body image by teenage students from Valencia (Spain).
65	P1277	Adela	Frankova	Impact of different coffee brewing methods on coffee mineral composition
66	P1290	Fernando	Salazar	Macronutrient analysys of Hass avocado <i>Pesea americana</i> M native fruit from Mexico.
67	P1292	Virginia	Melo	Sensorial performance of giant water bug <i>Lethoserus spp</i> influenced by preparation.
68	P1299	Jaroslav	Havlik	Purine content in soybean and mycoprotein-based meat substitutes
69	P1301	Agnes Simpson	Budu	The consumption of fruits and vegetables by University of Ghana students
70	P1318	Virginia	Melo	Edible insects indigenous food worldwide

09 Physical and Sensory Sciences

71	P0064	Liang	Lan-Lan	Effect of storage on bending and stickiness properties of cantonese rice noodles
72	P0247	Carina	Bothma	Descriptive sensory analysis of Cheddar cheeses in South Africa, using free choice profiling
73	P0315	Rajka	Bozanic	Influence of stevia to sweetness profile of strawberry flavored yoghurt
74	P0503	Ilona	Koch	The effect of steam pasteurisation on the sensory profile of rooibos tea (<i>Aspalathus linearis</i>)
75	P0513	Jeanine	Sainsbury	Assessment of rancidity intensity intwo oil based sauces through sensory evaluation and analytical measurements

76	P0539	Delores	Chambers	Impact of organic production and fertilizer variables on sensory properties of Pac Choi and tomato
77	P0576	Shantelle	Basson	Segmentation of a selection of South African red wines according to chemical attributes, sensory profiling and consumer preference.
78	P0590	Christina	Leighton	Mapping of different potato cultivars in South Africa
79	P0592	Anreza	Van der Merwe	A cross-cultural comparison of consumer preference for apple genotypes in South Africa
80	P0623	Anreza	Van der Merwe	Genotypic variation of fruit quality traits related to consumer appeal in apple breeding families
81	P0724	David	Hatcher	Rheological properties of fresh and refrigerated Asian noodles prepared from Durum flour
82	P0789	Elaine Q.	Borazon	Relationship of PROP (6-N-PROPYLTHIOURACIL) taster status with body mass index, food preferences and consumption of Filipino adolescents
83	P1098	Nina	Muller	Chemical and sensory analysis of cork taint in South African wine.
84	P1124	Alex	Fok	Measurement of elastic waves during breakup of biscuits
85	P1234	Daniela	De Grandi Castro Freitas	Effect of nutritional information of sesame-based corn snacks on consumers' acceptability
86	P1444	Kathleen	Nleya	Frozen green pea quality measured using descriptive sensory evaluation and statutory grading

10 Product Development/New Products

87	P0045	Rodolfo	Rendon	Determination of optimum conditions for production of glucose syrup and dietary fiber from banana pulp (<i>Musa paradisiaca</i> L.)
88	P0081	H.P. Vasantha	Rupasinghe	Quality assessment of a non-fried apple snack designed for promoting consumer health
89	P0237	Abosedede	Alabi	Physical, chemical and physicochemical properties of wines produced from red and dark red calyces of Roselle (<i>Hibiscus sabdariffa</i> L.)
90	P0250	Jong Dae	Park	Quality properties of rice ramyon according to starch types and contents
91	P0251	Jong Dae	Park	Quality properties of rice noodle according to modified tapioca starch contents
92	P0252	Jong Dae	Park	Development of rice soybean milk with saccharified rice and its quality properties
93	P0253	Sueli	Rodrigues	<i>Lactobacillus casei</i> in pineapple juice: A new functional probiotic
94	P0254	Sueli	Rodrigues	Growth and survival of probiotic bacteria in melon juice
95	P0339	Muthulisi	Siwela	Effect of partial substitution with finger millet on the physical and nutritional quality of cookies
96	P0351	Ajala	Lola	Physicochemical and sensory qualities of spiced soy-cornmilk
97	P0430	Herbert J.	Bucken-hueskes	Diversity of raw fermented sausages in the European Countries
98	P0531	Uwakwe	Onoja	Influence of fermentation on the physico-chemical properties, mineral and sensory evaluation of legume-based biscuits supplemented with cereal, tuber, root and plantain flour
99	P0561	Chomdao	Sikkha-mondhol	The studied of optimized formulation for sensory attributed of gluten free biscuit

100	P0629	Magdeline	Magoro	The development of fortified fresh meat sausages
101	P0796	Joelaine	Chetty	A theoretical model for calculating the nutrient content of multi ingredient dishes
102	P0808	Parag	Pandit	Development of ready-to eat mango pickle from fallen fruits cv. Kesar
103	P0817	Victoria	Jideani	Monte Carlo simulation of consumer acceptability for non-alcoholic sorghum beverage
104	P0836	Mohammadreza	Khalesi	Production and identification of sensory and rheological characteristics of cucumber yogurt
105	P0837	Babatunde	Olunlade	Kinetics of thermal inactivation of trypsin inhibitor in pigeon-pea flour at different moisture contents
106	P0848	Babatunde	Olunlade	Optimization and nutritional evaluation of novel soft dough biscuit from blends of maize (<i>Zea mays</i>) and pigeon pea (<i>Cajanus cajan</i>) flours
107	P0893	Estela	Gonçalves	Correlation between dough viscosity and volume increase of gluten and sucrose-free cakes.
108	P0986	Fernanda	Collares-Queiroz	Development and characterization of yacon powder extract (<i>polymnia sonchifolia</i>) in a laboratory scale produced by spray dryer
109	P1051	Antonio R G	Monteiro	Production of an extruded snack with golden flaxseed for their incorporation of omega-3
110	P1054	Antonio R G	Monteiro	Dehydrated soup development using the carrot leaf flour
111	P1057	Antonio R G	Monteiro	Development of cereal bar from banana peel and waste processing of soybean extract
112	P1197	Jozef	Linssen	Lipid oxidation and quality attributes of Dutch style fermented sausages enriched with (encapsulated) omega-3 marine oil
113	P1291	Baljeet	Yadav	Studies on the development and characterization of noodles from blends of pigeon pea and rice starches
114	P1374	Henriette	de Kock	'A Blokkie', A dehydrated orange fleshed sweet potato product
115	P1375	Henriette	de Kock	The development of Maru-nut bread spread
116	P1376	Henriette	de Kock	The development of the umumbu snack bar to alleviate protein-energy malnutrition in children living in Nigeria

11 Global and Regional Consumer Trends and Behaviours - Marketing to Consumers

117	P0072	Berta	Schnettler	Acceptance of genetically modified vegetable oil by consumers of different ethnic origins in Chile
118	P0073	Berta	Schnettler	The importance of the country of origin in the purchase of vegetable oil by habitual supermarket consumers in the south of Chile
119	P0074	Berta	Schnettler	Acceptance of national and store brands of wine by supermarket consumers in the south of Chile
120	P0113	Neela	Badrie	Marketing Yoghurt as a Functional Food. Consumer Perceptions and Brand Preferences
121	P0579	Sung-Mi	Cha	An application of the AHP in selecting prior attributes for Korean food globalization
122	P0719	Tessa	Vieira	Consumer perception of Karoo lamb as a product of origin and their consequent willingness to purchase
123	P0722	Henrietta	du Plessis	Traceability in the context of Karoo lamb: Supply chain and consumer perspectives

124	P1131	N Nasir	Shamsudin	Changes in the Malaysian food consumption patterns
125	P1227	Diána	Bánáti	Consumers' acceptance of minimally processed apple juices - a conjoint study

12 Food Information & Consumer Education

126	P0068	Victor	Enujiugha	Evaluation of factors affecting consumer preferences in Nigeria
127	P0460	Eun-Jin	Kang	Guideline for the scope of labeling and advertising of usefulness on functional ingredients and raw materials of conventional food
128	P0583	Hettie C	Schönfeldt	The factors that influence the nutritional quality of South African milk
129	P0595	Mi-Hee	Choi	Survey on the Perception of Consumers on Food Labelling Standards in Korea
130	P1019	Jugen	Manyatsa	Profile of food handlers working in National School Nutrition Programme in Motheo District Municipality, Free State Province, South Africa
131	P1062	Christine	Leighton	Consumer education on the health benefits of dairy, a multidisciplinary approach
132	P1305	Purificación	García-Segovia	NUTRI-TRAINER: Development and pre-validation of an interactive game for nutrition education
133	P1339	Louise	Kriek	Using South African food companies' nutrition strategies and consumer knowledge, attitudes and practices pertaining to nutrition information, to develop guidelines for the promotion of the prevention of chronic diseases of lifestyle

13 Food Processing, New Technologies & Process Optimisation

134	P0034	Fabiano André Narciso	Fernandes	Dual-Stage Sugar Substitution in Papayas with a Stevia-based Sweetener
135	P0111	L.	Phuthego	Canning quality evaluation of morama beans
136	P0112	Csaba	Németh	Examinations to develop a germ-free liquid egg products
137	P0148	Bolanle	Akinwande	Effect of steaming method and time on the pasting properties and mineral contents of flour and sensory properties of dough from four species of yam tubers
138	P0160	Donald G.	Mercer	The impact of freezing on juice yields and drying of cranberries
139	P0161	Donald G.	Mercer	Forced-air and solar drying of mangoes
140	P0178	Joong Ho	Kwon	Prediction of optimum FIR-heating conditions for increasing the functional components in grape seed
141	P0190	Mohammad	Jouki	Effects of gamma irradiation on microbial load and physico chemical characteristics of Persian saffron
142	P0191	Marcelo	Cristianini	Effect of geometry on convective heat transfer coefficient (h) of glass bottles during pasteurization
143	P0192	Mohammad	Jouki	Effects of gamma irradiation and frozen storage on microbial load and physico-chemical quality of turkey breast meat
144	P0193	Marcelo	Cristianini	Determining convective heat transfer coefficient (h) for stand up retortable pouches during sterilization
145	P0245	Sobukola	Olajide	Optimization of extrusion conditions on selected properties of a yam based pasta product at high moisture level
146	P0249	Claudia	Cogne	Freezing of puree droplet due to evaporation: heat and mass transfer modeling

147	P0271	Ebrahim	Alizadehdou ghikollae	The traditional fish salting in Iran
148	P0316	Hamid	Ezzatpanah	Effect of two industrial cooking methods on lead & cadmium contents of Iranian canned tuna fish
149	P0317	Kedibone	Modika	Evaluation and standardisation of analytical methods used for determining the degree of soya processing
150	P0320	Gulum	Sumnu	Microwave assisted extraction of phenolic compounds from sour cherry pomace
151	P0322	Davide	Barbanti	An experimental study on some physical properties of industrial ice creams under non-steady thermal conditions.
152	P0393	Leszek	Moscicki	Extrusion-cooking starch modification
153	P0394	Hami	Alpas	Effect of ultrasound and high hydrostatic pressure (HHP) on liquefaction and quality parameters of selected honey varieties
154	P0398	Leszek	Moscicki	Application of extrusion-cooking in processing of enriched precooked pasta
155	P0414	Monique	Muller	Shelf life extension of export quality "Hass" avocados using kafirin-based edible coating
156	P0425	Ronald	Magee	Preparation and properties of heat treated flour
157	P0498	Eva	Schlosser	Continuous dynamic powder mixing of a two component system
158	P0499	Sophie	Deterre	Following volatile compounds of bitter orange flavedo throughout the production process by chemical and microscopic analysis
159	P0504	Jong-Bang	Eun	Changes of quality of strawberry treated with green tea methanol extracts at different concentration during storage
160	P0507	Jong-Bang	Eun	The effect of addition levels of sweet persimmon powder on the microbiological and sensory properties of Gochujang during fermentation
161	P0515	Li	Lin	Study on antibacterial activities of wheat gluten hydrolysates
162	P0527	Jaroslav	Havlik	Effect of solar drying on the composition of essential oil of vietnamese coriander (<i>persicaria odorata Lour.</i>)
163	P052P	Hui	Zhang	Fractionation and characterization of proteins extracted from rice bran: effects of extrusion
164	P0535	Volker	Heinz	Opportunities for standardization of domestic deep frying processes based on an engineering approach
165	P0541	Lucas	Tivana	Effect of protein fortification on micro-structural changes of roasted cassava (<i>Manihot esculenta Crantz</i>) roots
166	P0550	Lin	Li	Study on the method of extraction ferulic acid from wheat bran by ultrasonic-coupled enzymatic method and its functional properties
167	P0551	Nyuk Ling	Chin	Effect of ultrasonic waves on cake batter and properties
168	P0556	Lin	Li	Study on modification of wheat gluten by ascorbic acid and urea
169	P0560	Lalit Kumar	Murdia	Determination of particle properties of milk, cream and cream based sauce using FlowCAM
170	P0570	Myung	Kim	Investigation of physical property change in modified corn starch by ultra fine pulverization
171	P0603	G.	Pieterse	Producing well-defined encapsulates using a novel high viscosity ink jetting technique

172	P0625	Lateef	Sanni	Status of cassava development in Africa: Role of Food Science and Technology
173	P0671	Stefan	Tietze	Temperature dependence of wheat dough rheology during processing
174	P0672	Lina	Svanberg	Effect of sugar, cocoa particles and lecithin on cocoa butter crystallization in seeded and non-seeded chocolate model systems
175	P0675	Eva	Schlosser	Interaction of humidity process and roll crust quality in industrial convection ovens
176	P0680	Patricia	Narvaiz	Sensory analysis of very different honey varieties, gamma irradiated to control <i>Loque americana</i>
177	P0686	Cristina	Ratti	Acceleration of the drying process for whole berries by permeabilisation of the epidermis with cryogenic pretreatments
178	P0695	Jean-Louis	Lanoisellé	Validation of pulsed electric fields technology for polyphenols extraction from dried grape seeds
179	P0698	Jean-Louis	Lanoisellé	Intensification of dehydro-freezing and freeze-drying using Pulsed Electric Fields: effects on food structure
180	P0699	Jean-Louis	Lanoisellé	Modeling the PEF-induced permeabilization kinetics of vegetable tissues: Influence of tissues characteristics
181	P0729	Stephen	Symons	The development of a multi-spectral system from hyperspectral data for the detection of damage factors in wheat and barley in the Canadian grading system
182	P0731	Marcelo	Cristianini	Effectiveness of ozonated water on microbial inactivation of cassava starch
183	P0732	Marcelo	Cristianini	Application of ozone for inactivation of <i>Escherichia coli</i> in cassava starch
184	P0733	Marcelo	Cristianini	Inactivation of <i>Bacillus subtilis</i> spores by gaseous ozone in cassava starch
185	P0746	Hanhua	Liang	Effects of ultrasound on the ultrafiltration of <i>Radix Astragalus</i> extracts with cross-flow hollow fiber module
186	P0761	Abdul-Rasaq	Adebowale	Effect of feed moisture content and barrel temperature on the quality of sweet potato - cassava flour pasta
187	P0791	Borges	Chambal	Alkaline protein extraction in wet processing of coconut and characterization by electrophoresis
188	P0806	Adolph Anga	Muleja	Development of a nutrient dense sweet potato biscuit
189	P0831	Brijesh	Tiwari	Ultrasound assisted drying of carrots: changes in physical and chemical properties
190	P0951	Nafiseh	Vahedi	Optimization of concentrated fruit yoghurt formulation and evaluating its quality during storage
191	P0976	Róan	Slabbert	The influence of acid exposure on protein profiles and morphologic characteristics of food-associated bacteria
192	P1008	Lucia Maria Jaeger De	Carvalho	Content of total polyphenols in biodynamic organic acid lime (<i>Citrus latifolia</i> Tanaka) clarified by microfiltration
193	P1023	Wanchai	Worawattanamateekul	Protection of allyl isothiocyanates in Wasabi from degradation under canning process and storage by encapsulation technique
194	P1026	Marco	Dalla Rosa	Potato purees quality as affected by different mashing treatments
195	P1027	Marco	Dalla Rosa	Study and optimization of octopus cooking
196	P1038	Yanguo	Shi	Immobilized Transglutaminase on Polypropylene Microporous and its Application on Soybean Protein Isolate

197	P1053	Mariana	Morales-de la Peña	Viscosity and related enzymes of fruit juice-milk beverages treated by high-intensity pulsed electric fields or heat
198	P1056	Matveeva	Irina	Enzymatic solutions for cereal food in an evolving environment
199	P1066	Feramuz	Ozdemir	Spray drying of the mountain tea (<i>Sideritis stricta</i>) water extract by using different hydrocolloid carriers
200	P1086	Sajid	Alavi	Premium texturized soybean protein by extrusion processing - a systematic investigation of processing parameters and formulations
201	P1115	Fernanda	Collares-Queiroz	Optimization of the deep-fat frying process of sweet potato chips in palm olein or stearin
202	P1118	Ayhan	Topuz	Influence of different drying methods on carotenoids of paprika (Cv: Jalapeno)
203	P1148	Garry	Osthoff	Yeasts as enzyme source for accelerated ripening of Cheddar cheese
204	P1196	Cristina L.M.	Silva	Thermosonication effects on colour, firmness and total phenolics content of stored whole tomato (<i>Lycopersicon esculentum</i> L., cv. Zinac) fruits
205	P1200	Ji-soon	IM	Effects of processing conditions on the physicochemical and sensory properties of experimental frozen products
206	P1226	Livia	Simon-Sarkadi	Effect of high hydrostatic pressure processing on biogenic amine content of sausage during storage
207	P1231	Rudean	van Wyk	Inactivation of pathogenic and heat resistant microorganism in milk by a non thermal UV treatment system
208	P1232	Purificación	García-Segovia	Effect of vacuum frying in the physicochemical parameters of yucca (<i>Manihot esculenta</i> Cranz) chips
209	P1233	Alexa	Isaks	The use of polymerase chain reaction - denaturing gradient gel electrophoreses to detect the survival of foodborne microorganisms after UV treatment.
210	P1258	Paola	Pittia	Combined effect of trehalose and storage temperature on mechanical and functional properties of blanched and frozen carrot slices
211	P1275	Purificación	García-Segovia	Effect of different cooking methods on the physicochemical properties of potato (<i>Solanum tuberosum</i> var. violette)
212	P1326	Marcos A.	Neves	Development and analysis of premix microchannel emulsification
213	P1353	María Agustina	Reinheimer	Numerical analysis during cooling of Hard candies
214	P1354	F.	Amidi Fazli	Enormous steps in food processing technology: A Millennium review
215	P1382	Mayyawadee	Saeleaw	Some physical properties and cellular structure of rye-based extrudates

14 Fruits & Vegetable Processing, Fruit Juices & New Technologies

216	P0022	Yage	Xing	Application effect of portable mini-cold storage prepared with soft foamed polyethylene
217	P0082	H.P. Vasantha	Rupasinghe	Bioactive polyphenol concentrations and juice quality of selected grape cultivars
218	P0163	James Swi-Bea	Wu	Kinetics for the retentions of anthocyanin content and antioxidant activity in the heat treatment of mulberry juice
229	P0228	Netsanet	Shiferaw Terefe	Comparative study of the effects of high pressure and thermal processing on enzyme activity and quality of different strawberry cultivars
220	P0296	Minh H	Nguyen	Drying of Gac fruit aril for incorporation into foods

221	P0337	Seyhun	Yurdugül	Effects of edible coating-Semperfresh™, vitamin C and whey protein treatment on certain microbiological, physical and chemical quality of uncoated bananas " <i>Musa sapientum</i> "
222	P0342	Maria Elvira	Zuniga Hansen	Phenolic antioxidant extraction from raspberry solid wastes assisted by enzymes
223	P0404	I.	Pérez-Munuera	Effect of high hydrostatic pressures on the structure and textural properties of persimmon "Rojo Brillante"
224	P0408	Hami	Alpas	Effect of high hydrostatic pressure on the quality parameters of white and red grape juice
225	P0415	I.	Pérez-Munuera	Microstructure of egg/dairy emulsions treated by high pressure homogenisation (HPH).
226	P0432	Victoria	Ndolo	Effect of processing and storage on ascorbic acid content and physicochemical properties in dried mango slices
227	P0473	Nokuthula	Shongwe	The influence of locality, variety and season on cactus pear fruit quality
228	P0475	Maryna	De Wit	Extraction and characterization of mucilage and pectin polysaccharides from cactus pear fruit
229	P0476	Maryna	De Wit	The influence of variety and season on cactus pear fruit quality
230	P0594	Cato'	Steyn	The effect of untreated recycled processing water on <i>Alicyclobacillus</i> contamination in fruit concentrate
231	P0596	Cato'	Steyn	Prevention of accumulation by species of <i>Alicyclobacillus</i> in fruit concentrates by restricting the continued processing length
232	P0703	Branka	Levaj	Jam processing effect on phenolics and antioxidant capacity in strawberry fruit
233	P0744	Branka	Levaj	Influence of processing on anthocyanin contents and antioxidant capacity in strawberry juices
234	P0748	Agnes Simpson	Budu	Quality changes in three varieties of fresh-cut pineapples (<i>Ananas comosus</i>) in modified atmosphere packaging.
235	P0752	Kyu Hang	Kyung	Effects of cysteine sulfoxides on garlic greening in actual garlic and in model systems
236	P0759	Netsanet	Shiferaw Terefe	Effect of pulsed electric field and thermal processing on degradation kinetics and storage stability of grape anthocyanins
237	P0869	Isabel	Guiamba	Effect of osmotic pre-treatment on drying kinetics and rehydration characteristics of maçanica (<i>Ziziphus mauritânia</i>)
238	P0902	Isabel	Guaimba	The effect of temperature and air humidity on convective microwave and hot air drying of papaya
239	P0906	Mariana	Morales de la Peña	Changes in quality-related enzymes of watermelon juice treated by high-intensity pulsed electric fields.
240	P0955	Daniel	Sila	Pectin structural manipulation during processing: towards understanding carrot texture
241	P0971	Nuria	Martínez-Navarrete	Critical water activity and critical water content of freeze-dried strawberry powder as affected by maltodextrin addition
242	P1003	Yun	Liu	Study on the effects of processing units on content of flavonoids in <i>Ziziphus Jujube</i> mill
243	P1017	Federico	Gómez Galindo	Effect of pulsed electric fields on the germination of barley seeds
244	P1029	Brijesh	Tiwari	Effects of thermosonication on the bioactive compounds of watermelon juice
245	P1048	Rogelio	Sánchez Vega	Chlorophyll content in broccoli juice processed by high-intensity pulsed electric fields and heat

246	P1133	Gabriela	Caez	Effect of mild heat and calcium treatment on tissue stability of fresh-cut Cantaloupe Melon.
247	P1281	Daniela	de Grandi Castro Freitas	Total phenolics and anthocyanins contents of <i>açaí</i> pulp after pasteurization
248	P1328	Csaba	Balla	Effect of UV treatment on quality of button mushroom (<i>agaricus bisporus</i> , white)
249	P1335	Marcio Ramatiz L	Santos	Alternativa use of green banana to make Banana Chips
250	P1403	Florence O.	Uruakpa	Sensory and storage qualities of elephant grass (<i>Pennisetum purpureum</i>) shoots packed in citric acid.

15 Meat & Poultry Science and Processing Technologies

251	P0067	Lauretta.C.O	Togonu- Bickersteth	Culinary surprise: Food service with sun-dried beef in the Nigerian environment
252	P0157	Sune	Botha	Effects of brine injection on shelf-life of fresh poultry breasts
253	P0213	Coleen	Leygonie	Visual colour development in the ostrich <i>M. Iliofibularis</i> muscle
254	P0514	Davide	Barbanti	Industrial chilling of pork legs for Parma ham production: temperature fields and microbial growth simulation
255	P0797	Ennet	Moholisa	ENHANCEMENT OF BROILER MEAT BY BRINE INJECTION: IMPLICATIONS TO THE CONSUMER
256	P0809	Weon-Sun	Shin	Optimization and sensory evaluation for RTE-type Korean traditional steamed chicken processed by sous-vide/cook-chill system
257	P0980	Maria Isabel	Queiroz	Meat cuts characterization from <i>Crioulo Lageano</i> cattle breed
258	P1185	Louw	Hoffman	The meat production potential of the impala (<i>Aepyceros melampus</i>)
259	P1288	Silvana	Srebernich	Development of an emulsified meat product type sausage, rich in iron to prevent anemia in children in preschool age
260	P1331	László	Friedrich	Application of thermocamera for cold-chain monitoring
261	P1333	László	Friedrich	Application of ultrasonic technics in meat curing technology
262	P1401	A	Hugo	Effect of dietary lipid source on fatty acid profile, lipid oxidation and sensory acceptability of broiler breast meat.

16 Seafood and New Processing Technologies

263	P0029	Alba	Ardura	Genetic traceability of commercial Amazonian fish
264	P0054	Hannah	Williams	How do I cook my lobster? - Evaluating methods for processing rock lobster
265	P0070	Zhen-hua	Duan	Drying characteristics of tilapia fillets with hot air-microwave heating
266	P0140	Wasseela	Verachia	Impact of handling and processing regimes on sea urchin (<i>Evechinus chloroticus</i>) roe shelf-life and quality
267	P0164	Ali	Fazlara	Comparative study on mesophilic microbial load of muscles of ice-stored <i>Barbus sharpeyi</i> using reference method and it's correlation with impedance technique
268	P0175	Sophia	Balfour	A pilot study of the shrimp vendor practices in Trinidad, West Indies: A risk analysis

269	P0344	Estrella	Aspé	Manganese, iron and aluminium removal in freshwater to prevent acute mortality in salmon fry
270	P0388	Louw	Hoffman	Blueing in canned abalone (<i>Haliotis midae</i>)
271	P0482	Nasim	Tabaraki	Headspace solid phase microextraction of volatile selenium compounds in fish Sciaenidae family collected from Persian Gulf
272	P0530	Susana	Pereira Dias	Yellow cured codfish (<i>Gadus morhua</i>): a Portuguese delicatessen processed by an unusual process
273	P0540	Susana	Pereira-Dias	Salted fish manufacturing of different species: Influence of brine salting
274	P0741	Margarida Cortez	Cortez Vieira	Study on the shelf-life stability of a recovered recipe of Garum, a fish sauce marinate used in the ancient Roman Cuisine
275	P0826	Gipsy	Tabilo-Munizaga	Thermal analysis and infrared spectroscopy (FTIR) of protein/protein interactions as affected by high pressure treatment
276	P0926	Gipsy	Tabilo-Munizaga	High pressure effect on chemical and functional properties of myofibrillar proteins from abalone (<i>Haliotis rufescens</i>) mixed with some food additives
277	P0962	Yun-Hwa	Hsieh	Heat-dependent detectability of fish allergen - Parvalbumin
278	P0963	Michael	Graz	Development of a Quality Index Method (QIM) scheme and its use in a shelf-life study of kingklip (<i>Genypterus capensis</i>)
279	P0982	Maria Isabel	Queiroz	Fatty acids content in anchovy (<i>Engraulis anchoita</i>)
280	P1083	Susan	Featherstone	A review of canned fish in South Africa
281	P1218	Jian-rong	Li	A novel peeling method of sea cucumber <i>Acaudina molpadioidea</i>
282	P1272	Wenshui	Xia	Acid-induced aggregation of actomyosin from silver carp
283	P1280	Hami	Alpas	Effect of high hydrostatic pressure (HHP) on the quality and shelf life of cold smoked salmon

Wednesday, 25 August 2010
13h00 – 13h30

17 Food Packaging

1	P0210	Marlene	Roeckel	Shelf-life extension and scaling up parameters on fillets of Atlantic Salmon (<i>Salmo Salar</i>) using natural additives, superchilling and modified atmosphere packaging
2	P0285	Magdalena JC	Bosman	An exploratory investigation of South African consumers' perceptions of food packaging
3	P0289	Leszek	Moscicki	Application of extrusion-cooking in processing of thermoplastic starch
4	P0290	Kata	Galic	Mechanical degradation of food packaging polymeric materials
5	P0306	Seok-In	Hong	Storage quality of red pepper seasoning as influenced by particle size, moisture content and packaging materials
6	P0518	Rosita	Salari	Effect of different packaging films on chemical properties of Iranian dates
7	P0813	L.R.	Turienzo	Effect of different whey protein coatings on quality properties of frozen salmon (<i>Salmo salar</i>)
8	P0919	Xavier	Malcata	Development of edible coats with antimicrobial features, designed for cheese applications

9	P1020	Marco	Dalla Rosa	CO ₂ MAP for the improvement of shell egg quality
10	P1114	Fernanda	Collares-Queiroz	Edible biofilms based on manioc starch and gelatin blends - effect of plasticizers type and macromolecules levels on their properties
11	P1316	Juliana	Morales-Castro	Casting and extrusion of bean's starch for film formation

18 Waste Management & Environmental Sustainability

12	P0209	Marlene	Roeckel	Start-up and performance study of anoxic/anaerobic/aerobic reactors
13	P0548	Lalit Kumar	Murdia	Global energy crisis - a challenge for dairy and food industry
14	P0607	Laurent	Dufossé	Baits for tuna and swordfish longline fisheries, towards sustainable and efficient use of fishery resources
15	P0774	Ashley	Hendricks	Isolation and preliminary characterisation of lipid degrading bacteria: Investigating their ability to biodegrade FOG in grain wastewater
16	P0865	Nii Darko	Asante	Optimisation of water usage in the production of Kenkey (a traditional West African corn meal product)
17	P0956	Albert	McGill	<i>Mining</i> food in cities: An opportunity for food systems management and a role for food safety professionals in urban ecology

19 Cereals, Legumes & Oil Seeds

18	P0044	Charlotte	Serrem	Protein quality of soy fortified sorghum biscuits
19	P0046	Joseph	Anyango	The effects of cowpea addition on the textural and other sensory properties of traditional African sorghum foods
20	P0071	Samson	Agboola	Fractionation of canola cake proteins for human food applications
21	P0142	María del Pilar	Buera	Maillard reaction markers in cornflake production. Influence of process conditions and formulation.
22	P0150	Fengfeng	Wu	Germinated brown rice and human health
23	P0158	Donald G.	Mercer	Drying studies on sorghum and millet for forage and biomass production
24	P0180	Magdalena Johanna	Visser	Optimisation of the Rapid Visco Analyser Kilned Malt method to discriminate between different degrees of malt fermentability
25	P0243	Anthony	Obilana	Effect of malting and fermentation on alpha-amylase inhibitors and subsequent digestibility in pearl millet
26	P0270	David	Honys	Genetic background of isoflavone biosynthesis in legumes and non-leguminous plants
27	P0302	Minah M.	Mosele	Carbohydrates in marama bean (<i>Tylosema esculentum</i>)
28	P0343	Chiun-C.R.	Wang	Rheological, textural and sensory properties of salted noodles containing purple yam flour
29	P0390	Evette	Roux	Prediction of barley and malting quality with near infrared spectroscopy
30	P0462	Paulina	Engelbrecht	Near infrared hyperspectral imaging for the detection of pre-germination in cereal grains.
31	P0463	Weining	Huang	Effects of Ice Structuring Protein on Microstructure, Fermentation and Baking Characteristics of Frozen Doughs During Prolonged Storage and Bread Volatile Compounds

32	P0465	Xue-de	Wang	Research on a new method for production of high-quality sesame seed protein concentrated
33	P0470	Lin	Li	A new method of preparation for epoxidation of soybean oil
24	P0471	Lin	Li	Preparation and micro-emulsification properties of fat mimetic based on wheat gliadin
35	P0517	Eric	Amonsou	Marama bean protein composition
36	P0543	Trust	Beta	Antioxidant and aroma properties of infant cereals
37	P0554	Lin	Li	Production of Sea buckthorn oil-PLGA controlled release microspheres
38	P0584	Kim	O'Kennedy	Investigation of extraction parameters on analysis of zein with MALDI-TOF MS
39	P0600	Maryam	Ravaghi	Functional Properties of Commercial Soy Flours Commonly Produced in Industry
40	P0602	Maryam	Ravaghi	Preparation of soy protein concentrates from selected commercial soy flours
41	P0604	Maryam	Ravaghi	Effect of Soy Flour Fat Content on Preparation and Functional Properties of Soy Protein Isolate
42	P0612	Ilona	Dabina-Bicka	Extract substances, proteins and starch content in hull-less barley selected in Latvia
43	P0626	M Naushad	Emmambux	Starch biphasic pasting curves: Microscopic analysis and evidence of amylose-lipid complexes
44	P0644	Marco	Dalla Rosa	Effect of ginger powder addition on the rheological, sensorial and antioxidant properties of wheat flour dough and bread.
45	P0659	Penina	Muoki	Nutritional and rheological properties of extruded and conventionally cooked cassava: soybean porridges
46	P0687	Selalelo	Mpotokwane	Investigating the potential for production of non-dairy milk products from bambara groundnuts
47	P0696	Fengcheng	Wang	Effect of enzymes on Chinese steamed bread making performance
48	P0697	Luciane Yuri	Yoshiara	β -Glucosidase activity of soybean radicles during germination
49	P0738	Esther	Sakyi-Dawson	Cooking characteristics and variations in mineral content of some new Ghanaian scented rice (<i>Oryza sativa</i>) cultivars
50	P0768	Tumelo	Tlhong	Sensory characterisation of morama oil in comparison with olive oil and sunflower oil
51	P0795	Weibiao	Zhou	Optical properties of thermally degraded oils and their correlation to chemical properties
52	P0927	Fengcheng	Wang	Dough rheological requirements for northern style Chinese steamed bread
53	P1033	Mario	Jekle	Enhanced shelf life of model wheat bread due to adjusted crumb texture profiles
54	P1034	Brijesh	Tiwari	Utilisation of pigeon pea (<i>Cajanus cajan</i> L) by-products in biscuit manufacture
55	P1072	Tumelo	Tlhong	Effect of harvest time on the sensory attributes of segaolane and phofu sorghum varieties
56	P1130	Constance	Chiremba	Antioxidant activity and consumer acceptability of sorghum cookies

57	P1247	George Amponsah	Annor	Nutritional, physical and sensory characterization of a fermented cowpea (<i>Vigna unguiculata</i>) product
58	P1278	Pulane	Mswela	Nutritional enhancement of indigenous Botswana legumes for improved child nutrition through fungal solid state mold fermentation
59	P1282	Gaamangwe Nehemiah	Maruatona	Optimisation of dry heating to inactivate lipoxygenase enzymes and trypsin inhibitors in marama beans (<i>Tylosema esculentum</i> (Burch) A. Schreib)
60	P1286	Silvana	Srebernich	Effect of different concentrations of inulin, acacia gum and sorbitol in the characteristics of colour, firmness, pH and water activity in diet cereal bars
61	P1322	Chisala	Ng'andwe	Fingerprinting and partial characterisation of worts with varying fermentation properties
62	P1363	Kimondo	Ndungu	Effect of heat pre-treatments on the development of hard to cook defect during storage of cowpeas (<i>Vigna Unguiculata</i> L. Walp)
63	P1404	Florence O.	Uruakpa	Functional characteristics of brown lima beans (<i>Phaseolus lunatus</i>): Impact of wet-dehulling

20 Food Security Issues

64	P0777	Albert	McGill	Supply chain perspectives to tackle global food insecurity.
65	P0922	Antonio J. A.	Meirelles	Strategy for spirit production from wine with high methanol level: a computational simulation approach

21 Food Regulations

66	P0624	Beryl	Zondagh	Currently-proposed processed meat product legislation for South Africa, to level the playing field (SABS 885/TC1027: Processed meat products)
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22 Fermentation and Biotechnology

67	P0036	Siew Ling	Liew	Statistical optimisation of growth medium by response surface methodology for biomass production of a probiotic bacterium, <i>Lactobacillus rhamnosus</i> ATCC 7469
68	P0061	Bo	Jiang	Isolation and identification of inulin fructotransferase-producing bacteria and identification of the enzymatic reaction products
69	P0156	Kwaku	Tano-Debrah	Effect of fermentation on Phytate–Zinc molar ratios of cereals and legumes
70	P0197	Lu	Bing	Development of the milk-derived antihypertensive peptides by proteinase
71	P0206	Wei-Guo	Zhang	Production of high ethanol concentration from raw starch substrates by simultaneous saccharification and fermentation using <i>Aspergillus niger</i> and <i>Saccharomyces cerevisiae</i>
72	P0218	Z. Yesim	Ozbas	Evaluation of a winery by-product for citric acid production by a domestic <i>Yarrowia lipolytica</i> strain
73	P0278	Jian Fang	Li	Cloning and sequence analysis of complete gene encoding lipase from <i>Penicillium cyclopium</i>
74	P0313	Olufunke	Ezekiel	Growth of <i>Candida utilis</i> on cassava peel hydrolysates as single-cell protein (SCP)
75	P0329	Helen	Ayo-Omogie	Growth and enzyme activity of some microorganisms isolated from naturally fermented Cardaba banana (<i>Musa</i> ABB) pulp
76	P0354	Suk Hoo	Yoon	Isolation and characterization of microbial phospholipase and its application to produce structured phospholipids
77	P0386	Ralf	Greiner	Phytate-degrading enzymes for food application
78	P0656	Valmary	van Breda	A preliminary investigation into the use of <i>Torulaspora delbrueckii</i> for wine production at lower and higher temperatures

79	P0670	Pingfan	Rao	Microbial diversity and enzyme-producing properties of filamentous fungi in starters for red glutinous rice wine brewing
80	P0754	Bo	Jiang	Characterization of a Novel Glucose Isomerase from <i>Acidothermus cellulolyticus</i> 11B
81	P0820	Emmanuel	Sinayobye	Improvement of sorghum malt saccharification
82	P0828	Emmanuel	Sinayobye	Development of a novel lager beer from soghum malt
83	P0876	Glaucia M.	Pastore	Use of the response surface methodology to optimize the biomass development in cassava wastewater for biotransformation assays
84	P0879	Glaucia M.	Pastore	Flavor compounds production from <i>R</i> -(+)-limonene-resistant microorganisms
85	P0880	Glaucia M.	Pastore	Brute extract of beta-galactosidase enzyme characterization for the production of beta-galactooligosaccharides
86	P0883	Glaucia M.	Pastore	Study of the fermentation process for the production of brute extract beta-galactosidase enzyme
87	P0886	Glaucia M.	Pastore	Effects of galactooligosaccharides (GOS) and fructooligosaccharides (FOS) intake on intestinal morphological characteristics of aged female rats
88	P0898	Glaucia M.	Pastore	Extraction optimization of ethyl hexanoate and 1-octen-3-ol using SPME into culture broth
89	P0924	Edna	Oliveira	Amylase gene expression and genetic diversity among Amazonian sweet cassava samples
90	P0937	Jiang	Bo	Characterization of a novel D-tagatose 3-epimerase from <i>Clostridium bolteae</i> ATCC BAA-613
91	P0958	Chien-Hui	Wu	Anti-tumor activity of a low-molecular-weight chitosan and chitoologosaccharides
92	P1052	Maria Isabel	Queiroz	Biorefinery from fish processing industry: the potential of the microalgae biocatalyzed processes for biofuel production
93	P1064	Tendekayi	Gadaga	Traditional methods of preparing fermented foods in Lesotho
94	P1152	Ahmed	Soliman	Identification of carotenoid - producing yeasts isolated from Egyptian environment
95	P1259	Hamid	Ezzatpanah	Influences of gum tragacanth(<i>Astragalus.gossypinus</i>) on rheological properties of Iranian sauce based on fermented milk (Kashk)
96	P1269	Adewale	Obadina	Physicochemical and functional studies of starch and flour produced from fermented cassava Fufu and Gari
97	P1303	Malebogo	Ralefala	Development of starter cultures for production of fermented sorghum flour (ting)
98	P1344	Kim Anh	Hoang	Effect of parameters on production of isomalto-oligosaccharides from cassava starch hydrolysate by using transglucosidase
99	1377	Armelle	Ntsame Affane	Use of near infrared spectroscopy as a tool to quantify acidity in Kefir, a self-carbonated fermented dairy product
100	P1398	T.	Padayachee	A cheese model system to study the aminoacid catabolism by <i>Lactobacillus paracasei</i> and <i>Lactobacillus rhamnosus</i> flavor adjuncts and their role in cheese ripening
101	P1442	Sameer A.S.	Mapari	Potential of fungal polyketide pigments to serve as sustainable natural food colorants.

23 Food Engineering

102	P0015	James	Carson	Preparation of guar-gum gels for use as biodegradable films
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103	P0153	James	Carson	Processing Characteristics of New Zealand Chestnut Cultivar '1015'
104	P0222	Elisabeth	Dumoulin	Encapsulation of active components in powder using spray drying and fluidised bed for agglomeration and coating
105	P0225	Kolawole	Falade	Drying characteristics of fresh and osmotically pretreated plantain and cooking banana (<i>Musa</i> spp) slices
106	P0295	Maria Angela	Meireles	Obtaining anthocyanin-rich extracts from jaboticaba skins: technical and economical evaluation
107	P0299	Maria Angela	Meireles	Production of bioactive compounds by supercritical fluid technology: LASEFI's 25 years of research
108	P0307	Mohammadreza	Khalesi	kinetics parameters for the thermal inactivation of pectin methylesterase (PME) in different layers below the surface of carrot (<i>Daucus carota</i> L.)
109	P0311	Antonio	Meirelles	Flash distillation: A new approach in simulation of vegetable oils deacidification process
110	P0321	Gulum	Sumnu	Usage of spouted bed and microwave assisted spouted bed dryers in drying of parboiled wheat
111	P0352	José Miguel	Aguilera	Effect of pH and degree of denaturation of β -lactoglobulin dispersions on the structure of aerated gelatin gels generated by ultrasound and stabilized by β -lactoglobulin
112	P0406	Minh H	Nguyen	Status and developments of food concentration processes with minimum energy cost
113	P0459	Byeongsam	Kim	Effect of blanching treatment conditions on quality of frozen Aster Scaber
114	P0522	Hojjat	Karazhiyan	Time-dependent rheological properties of <i>Lepidium sativum</i> hydrocolloid extract as a function of concentration and temperature
115	P0558	James	Carson	Predicting the thermal conductivity of bakery products
116	P0586	Shi	Yanguo	Effect of high temperature and humidity on soy protein isolate
117	P0643	Donghwa	Chung	Complexation of fish gelatine and gum arabic in aqueous solutions
118	P0669	Ibrahim	Mohamed	An inverse estimation method for thermal diffusivity of liquid foods
119	P0673	Antonio	Jose de Almeida Meirelles	Gamma-oryzanol solubility in organic solvents: modeling using uniquac model
120	P0689	Antonio J. A.	Meirelles	Binary phase diagrams of ethyl palmitate with ethyl caprylate, ethyl caprate, ethyl laurate and ethyl myristate
121	P0693	Antonio J. A.	Meirelles	Solid-liquid equilibrium of fatty alcohol binary systems: Experimental data and modelling
122	P0712	M. del Pilar	Buera	Impact of the type of drying on enzyme stability and physical properties of alginate capsules containing trehalose
123	P0716	Antonio Jose de Almeida	Meirelles	Experimental determination and modeling of boiling point of aqueous D-glucose and D-fructose solutions with group contribution method
124	P0717	Antonio J. A.	Meirelles	Solid-liquid equilibrium of fatty acids ($C_{16:0}$, $C_{18:1}$ and $C_{18:2}$) + Triacylglycerols
125	P0723	Antonio José	De Almeida Meirelles	Liquid-liquid equilibrium for ternary systems containing, ethyl esters, anhydrous ethanol, and water at 298.15 K and 333.15 K
126	P0725	Suzana	Lannes	Understanding ice cream aging structure by rheology
127	P0778	Zeyuan	Deng	Optimization of the supercritical carbon dioxide extraction technology for active component of Lotus leaf compound prescription with the response surface methodology

128	P0780	Xiaojun	Liao	A membrane-based process for the clarification and the concentration of the anthocyanins extract from red cabbage
129	P0899	Stefan	Kaufmann	Expansion and material properties of extruded foams containing wheat bran
130	P0920	Antonio	Meirelles	Palm oil deacidification: a new process with retention of bioactive micronutrients
131	P0932	Lalit Kumar	Murdia	Texture and consumer preference of nutritionally enhanced biscuits
132	P1005	Antonio José	de Almeida Meirelles	Determination of flash point of coconut ethyl biodiesel and its mixtures with ethanol
133	P1031	Daisi-Olu	Orimaiye	Optimum performance and evaluation testing of a designed and constructed solar box cooker
134	P1041	Daisi-Olu	Orimaiye	Physicochemical characterization of bio-diesel produced from pre-used soybeans oil decanted from puff-puff fryer.
135	P1049	Jenshinn	Lin	Moisture sorption isotherm characteristics of Taro flour
136	P1107	Tadeusz	Matuszek	Water molecule interaction in different food matrix arrangements
137	P1123	Antonio	Meirelles	Breakthrough curves for oleic acid adsorption in ion exchange resin
138	P1228	Christopher	Guyot	Impact of gel properties of transglutaminase-induced milk protein gels on controlled release behaviour of low-molecular substances
139	P1300	Elena	Leeb	Impact of substrate pre-treatment and variations in the reaction conditions on the peptide pattern after tryptic hydrolysis of bovine β -lactoglobulin
140	P1371	Cécile	Mertens	Impact of ageing and food additives on the physico-chemical properties of partially hydrolyzed and pregelatinized rice flour.

24 Genetically Modified Foods

141	P0013	Laura	da Silva	Protein digestibility and endosperm matrix protein structure of transgenic sorghums with reduced storage protein synthesis.
142	P1367	Monica	Ermolli	Pollen as a natural low copy number model to confirm limit of detections of Real-Time PCR methods for GMO analysis

25 Ethnic Foods

143	P0736	Georges	Amani	Influence of traditional spontaneous inoculum on sensory quality and acceptability of "attiéké" semolina
144	P1345	John N.	Kinyuru	Nutrient Composition of Commercially Raised Desert Locust (<i>Schistocerca gregaria</i>)

26 Agricultural Production and Food Supply

145	P0159	Donald G.	Mercer	Barriers to Capacity Building in the Agri-Food Sector of Sub-Saharan Africa
146	P0679	Degbeu Claver	Kouadio	Effect of the technical cultivation on some properties of yam (<i>Dioscore</i>) flour
147	P1001	Lucia Maria Jaeger De	Carvalho	Total carotenoids, α -carotene and β -carotene of landrace pumpkins (<i>Cucurbita moschata duch</i>): A preliminary study
148	P1246	Laryssa	Booyesen	A comparison of the eating quality of selected potato cultivars from two potato production regions in South Africa.
149	P1467	Bruce	Hamaker	Use of an incubation concept to transfer cereal processing technologies to entrepreneurs in Niger

27 Food Microbiology

150	P0005	Juan Jose	R. Coque	Chloroanisoles as important contaminants in wines and foods: characterization of a novel fungal gene responsible of their formation
151	P0031	M ^a Luisa	Alvarez-Rodriguez	Comparative study of different biocontrol agents and natural antifungal compounds to increase the postharvest life of table grape against <i>Botrytis cinerea</i>
152	P0060	Amenan	Soro (née Yao)	Selection of lactic acid bacteria for their use as freeze-dried starter cultures during cassava fermentation for gari production
153	P0116	Gbenga	Adewumi	Probiotic potentials of <i>Bacillus</i> species isolated from african fermented food condiments (<i>Iru</i> and <i>Dawadawa</i>)
154	P0183	Mohammad	Jouki	Determination of microbial critical point in saffron preparation in Iran
155	P0184	Mohammad	Jouki	The antimicrobial activities of methanolic extracts of <i>Eucalyptus camaldulensis</i> against <i>Bacillus subtilis</i> , <i>Staphylococcus aureus</i> and <i>Escherichia coli</i>
156	P0198	Abdulkadir	Halkman	Radiation sensitivity of inoculated <i>Listeria monocytogenes</i> ATCC 7644 and <i>Salmonella Enteritidis</i> ATCC 13076 on minimally processed mixed salad
157	P0220	Z. Yesim	Ozbas	Killer behaviour of the yeast strains isolated from spontaneous wine fermentation of Emir and Kalecik Karasi grapes grown in central Anatolia
158	P0263	Ajala	Lola	Preservative effect of antibiotics on bacteriology quality of fresh beef stored at 4 °C
159	P0275	Mojisola	Edema	Autochthonous starter cultures for production of cassava-maize sourdough bread
160	P0336	Simphiwe	Mathenjwa	Microbial quality of boerewors in Bloemfontein, South Africa
161	P0338	George	Charimba	The incidence of diarrhoeagenic <i>Escherichia coli</i> in minced beef and boerewors
162	P0376	Yong	Zhao	Comparison of four methods on extraction total RNA from <i>Listeria monocytogenes</i>
163	P0377	I.N.	Fredericks	Efficacy of ultraviolet radiation as an alternative technology to inactivate microorganisms in grape juices and wines
164	P0378	Yong	Zhao	Physicochemical properties of electrolyzed water during storage and its effect on reducing bacteria on raw shrimp
165	P0395	Mehrangiz	Khajeh Karamadini	<i>In vitro</i> antibacterial activity of <i>Crocus sativus</i> , <i>Ocimum basilicum</i> , <i>O. purpurascens</i> , <i>Cuminum cyminum</i> , <i>Satureja hortensis</i> , <i>Aretnisia dracunculul</i> , <i>Carthamus tinctorius</i> against <i>Helicobacter pylori</i>
166	P0426	Ezekiel	Chimbombi	A microscopy based explanation on internalization of <i>Salmonella enterica</i> serovar Typhimurium in fresh cut cantaloupe flesh.
167	P0477	Ilona	Dabina-Bicka	Technological and biochemical parameters of spontaneous rye sourdough starters
168	P0508	Amanda	Brand	Comparison of Colilert-18® with traditional multiple tube fermentation for the enumeration of faecal coliforms and <i>E. coli</i> from irrigation water used on minimally processed produce
169	P0533	Mignon	Crous	Survival of <i>Listeria monocytogenes</i> on spray irrigated broccoli
170	P0534	Uwakwe	Onoja	Bacteriological quality and essential minerals of commercially packaged water in Nsukka and its environs
171	P0615	Ingrid	Bester	Subtyping of <i>Listeria monocytogenes</i> isolated from a South African avocado processing facility
172	P0633	Amy	Strydom	Molecular typing and phylogeny of <i>Cronobacter</i> spp. isolated from South African food products and IFM production facilities
173	P0677	Theon	Du Preez	The effect of MAP, storage time and spoilage bacteria on the growth of <i>Escherichia coli</i> in minced beef.

174	P0692	Daniel Y. C.	Fung	Thirty years of international developments in rapid methods and automation in microbiology: systems, trends, market values, and fung's prediction to the future
175	P0739	Valentina	Trinetta	Prevention of berries spoilage by chlorine dioxide gas treatments
176	P0742	Xavier	Malcata	Incorporation of <i>Lactobacillus casei</i> in whey cheese matrices, aiming at controlling to prevent unwanted contamination and extending shelf-life
177	P0758	Yoon-Jeong	Kim	Removal effects of electrolyzed water against bacterial biofilms
178	P0800	Birce	Mercanoglu Taban	Immunomagnetic separation (IMS) and polymerase chain reaction (PCR) detection of <i>Listeria monocytogenes</i> in Cig Kofte, a traditional Bulgur ball product
179	P0802	Birce	Mercanoglu Taban	Do <i>Helichrysum plicatum</i> dc. Subsp. <i>plicatum</i> (HPP) extracts have an inhibitory effect against methicillin-resistant <i>Staphylococcus aureus</i> (MRSA)?
180	P0803	Laurent	Dufossé	<i>Arthrobacter</i> sp., the next target for a better understanding of color development at the surface of cheeses
181	P0805	Leandra	Zeelie	<i>Listeria monocytogenes</i> : What is the situation in South Africa?
182	P0862	Marina	Snyman	Isolation and antimicrobial susceptibility characterization of <i>Listeria</i> spp. in selected food premises in central South Africa
183	P0863	Birce	Mercanoglu Taban	Antibiotic resistance pattern of <i>Salmonella</i> spp. determined from ready-to-eat (RTE) salads
184	P0867	Jitka	Novakova	Selective growth inhibitory effect of plant derived compounds against certain representatives of genera <i>Clostridium</i> and <i>Bifidobacterium</i>
185	P0871	Yun	Liu	Screening of aerogen bacteria and identification in apple juice concentrates
186	P0912	Oroniran	Oluoyinka	Effect of spices as natural preservative on soymilk
187	P0942	Jinru	Chen	Activity of saccharolytic enzymes in barley and rice Koji
188	P1018	Ladislav	Kokoska	Synergistic growth inhibitory effect of baicalin with oxytetracycline and tetracycline against various strains of <i>Staphylococcus aureus</i>
189	P1159	Guocheng	Du	Cross stress tolerance in <i>Lactobacillus casei</i>
190	P1160	RC	Witthuhn	Isolation, identification and characterization of new sakacin G - like bacteriocin produced by <i>Lactobacillus sakei</i> ST154Ch
191	P1166	Miao	Wang	Study on the removal of microcystin-LR by <i>Lactobacillus</i>
192	P1191	Deog-HwanS	Oh	Antimicrobial effects of recently developed low concentration electrolyzed water against background flora, <i>Listeria monocytogenes</i> and <i>Salmonella Typhimurium</i> in chicken meat
193	P1206	Dedré	Olivier	The growth response of <i>Staphylococcus aureus</i> subjected to sublethal high hydrostatic pressure
194	P1217	Lucia Maria Jaeger de	Carvalho	Microbiological analysis of commercial <i>acai</i> pulp from Rio de Janeiro/Brazil
195	P1219	Deog-Hwan	Oh	Mathematical modelling on the growth of <i>Staphylococcus aureus</i> in sandwich
196	P1225	Pieter	Gouws	Isolation and characterization of novel <i>Salmonella</i> -specific bacteriophages for the detection and control of <i>Salmonella</i> in food products
197	P1229	Heinrich	Volschenk	Characterisation Identification of <i>Clostridium</i> in commercial <i>Arthrospira platensis</i> (<i>Spirulina</i>) tablets.
198	P1240	Jian	Chen	DVS cryoprotectant for preparation of <i>Lactobacillus</i> with high survival

199	P1241	Miao	Wang	Adaptive evolution and physiological analysis of <i>Lactobacillus casei</i> under acid stress
200	P1263	Diane	Rip	Prevalence and distribution of the serotypes of <i>L. monocytogenes</i> in the food supply in the Western Cape (South Africa) and their association with documented clinical cases
201	P1346	L	Mogotsi	An assessment of lipopolysaccharide ultra-structure of rough and smooth <i>Escherichia coli</i> strains cultivated in the presence of <i>Zygosaccharomyces bailii</i>
202	P1352	M.S	Thantsha	Susceptibility of <i>Bifidobacteria</i> to the antimicrobial effects of garlic (<i>Allium Sativum</i>)
203	P1383	Megan	Gemmell	Investigation into potential links between irrigation water quality and microbiological quality of food in KwaZulu-Natal
204	P1399	Anneke	Bekker	Pathogenic Gram-positive cocci in South African Rainbow Trout

28 Food Science and Technology Education Development

205	P0010	Osaretin Albert Taiwo	Ebuehi	Physical, organoleptic evaluation and cytochrome C oxido-reductase activity of unfortified Nigerian and foreign rice varieties
206	P0242	Kouame	N'da Valentine	Rheological properties of yam starches: Technological application
207	P0372	Alastair	Hicks	Poverty reduction and empowerment of vulnerable groups through enterprise skills development in village level food processing
208	P0657	Natasha	Danster-Christians	Development of the South African food composition database website to promote food composition activities in South Africa
209	P0682	Degbeu Claver	Kouadio	Effect of the technical cultivation on rheology of yam (<i>Dioscorea</i>) starch
210	P0769	Albert	McGill	A <i>healthier</i> approach to Food Science education.
211	P0939	Margarida Cortez	Vieira	The Food4us Game
212	P1078	Eva	Schlosser	Risks of sodium chloride and salt substitutes and their impact on baked goods
213	P1093	Paola	Pittia	Development of innovative food study materials by ISEKI_FOOD 3 and ISEKI_MUNDUS 2 NETWORKS
214	P1198	Paola	Pittia	The "State of the Art" of the food studies in Europe and in the world: The results of the ISEKI_FOOD NETWORK
215	P1207	Cristina	Silva	The TRACK_FAST PROJECT: Training requirements and careers for knowledge-based food science and technology in Europe
216	P1236	Guangwei	Huang	Almond Innovation Competition facilitates development of food technologists

29 Other

217	P1080	Rolf	Uys	Sabotage: The nasty twist to food safety. Understanding risks and implementing controls
218	P1092	Simone	Bell	EuroFIR BASIS Online Bioactives Database: State of the art of food composition and biological effects of plant-based bioactives
219	P1287	Silvana	Srebernich	Determination of the activity of proteolytic enzyme in roots of Ginger, <i>Curcuma longa</i> and <i>Curcuma zedoaria</i>
220	P1343	Kim Anh	Hoang	Comparison of ability of receiving isomalto-oligosaccharides from cassava starch hydrolysates by using transglucosidase and maltogenic amylase from <i>Bacillus stearothermophilus</i>

30 Nanotechnology

221	P0361	Lucy Sun	Hwang	Preparation and properties of nano/submicro-sized green tea
222	P0383	Ralf	Greiner	Magnetic nanoparticles as a support for enzymes to facilitate downstream processing
223	P0385	Ralf	Greiner	Knowledge on the behaviour of engineered nanomaterials following oral exposure
224	P1113	Fernanda	Collares-Queiroz	Nanocomposites of thermoplastic starch, gelatin and montmorillonite clay and their characteristics
225	P1327	Marcos A.	Neves	Production of monodisperse submicron emulsions by nanochannel emulsification
226	P1407	Gabriel Ifeanyi	Okafor	Development and application of nanocomposite heat absorbers for solar drying of tropical food materials

31 Food Science Research Development

227	P0700	Jane G.	Menegaldo	Analysis ITAL's research and development projects' innovation potential
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