

Thursday, 24 June 2021

Session 2: RESEARCH

Chair:	Cristina L. M. SILVA & Florence DUBOIS BRISSONNET		
Time	Duration	Speaker	
09:30	00:30	Antonio VICENTE - Protein aggregation for food formulations: using electric fields to modulate protein functionality	
10:00	00:10	moving to virtual rooms	

New Technologies					Minimising losses in food production					Risk assessment				
Chair:	Teresa BRANDAO				Chair:	Dimitris TSALTAS				Chair:	Peter MITCHELL			
Time	Duration	Speaker	Title	ID	Time	Duration	Speaker	Title	ID	Time	Duration	Speaker	Title	ID
10:10	00:25	Anet REZEK JAMBRAK	Sustainable nonthermal food processing: innovative solutions	Invited Speaker	10:10	00:25	Annemie GEERAERD	The ins and outs of Life Cycle Assessment for agri-food chains	Invited Speaker	10:10	00:25	Florence DUBOIS-BRISSONNET	Microbiological food safety: challenges due to emerging risks	Invited Speaker
10:35	00:20	Graziana DIFONZO	Green approach to the extraction of functional phytochemicals from olive pomace: focus on drying methods and supercritical fluid extraction	209	10:35	00:20	Matteo TONEZZER	Quick and non-invasive assessment of fish freshness with a tiny gas sensor based on a single SnO2 nanowire	170	10:35	00:20	Mushaisano MATHAULULA	Knowledge and Attitude of Roadside Vendors Towards Food Safety in Thulamela Municipality, South Africa	178
10:55	00:20	Katrin BACH	Are food technological innovations a pitfall? Vertical Farming and Lab-Grown Meat as a case.	168	10:55	00:20	Elsa RAMALHOSA	Effect of different packaging materials on the shelf-life of chestnut (Castanea sativa Miller)	235	10:55	00:20	Edgar MAYTA	Design of a low-cost traceability management system for small producers of organic quinoa (Chenopodium quinoa)	238
11:15	00:20	Michail SYRPAS	High-pressure extraction of antioxidant-rich fractions from shrubby cinquefoil (Dasiphora fruticosa L. Rydb.) leaves	320	11:15	00:20	Alexandre LIMA	Agro-industrial side streams recovery to the nanocellulose production by different methods	282	11:15	00:20	Claudia MACIEL	The quest for listeriosis prophylaxis – the consortium of a novel coagulin-producing probiotic with Nannochloropsis oculata	339
11:35	00:30	POSTER SESSION			11:35	00:30	POSTER SESSION			11:35	00:30	POSTER SESSION		
12:05	00:20	Francesco MARRA	Engineering aspects of moderate electric field (MEF) processing of food emulsions	311	12:05	00:20	Freya MICHIELS	Possibilities for sustainable reduction of apple losses at packaging level	310	12:05	00:20	Ramón ORDOÑEZ	Antimicrobial electrospun materials based on polylactic and ferulic acids for active food packaging development	196
12:25	00:20	Marios PSARIANOS	Pulsed electric field (PEF) treatment of house crickets: effect on drying and protein extraction	217	12:25	00:20	Vaida KITRYTE	Supercritical carbon dioxide extraction of flavor compounds and bitter acids from hops: process optimization and product characterization	317	12:25	00:20	Sofia CHANIOTI	Optimization of the application of cold atmospheric plasma activated water as immersion agent for decontamination of foods: case study on fish fillets	273
12:45	00:20	Anil ALPER	Exopolysaccharide production in doughs fermented with black chickpea yeast	278	12:45	00:20	Cristina SILVA	Mathematical modelling of avocado (Persea americana) fruits quality changes along with storage and distribution	338	12:45	00:20	Swathi Sirisha NALLAN CHAKRAVARTULA	Adulteration, a food safety and sustainability issue: can deep chemometrics trace fraud in commercial coffee?	293
13:05	01:00:00	End of the session			13:05	01:00:00	End of the session			13:05	01:00:00	End of the session		
LUNCH BREAK														