

13 Avril 2011

# CONFERENCE AGENDA – CIGR 2011 – NANTES 18<sup>th</sup> – 20<sup>th</sup> April 2011



<http://impascience.eu/CIGR>



**SUNDAY 17<sup>th</sup> APRIL 2011**

Registration opened at Nantes Events Center – 16h00 – 19h00

**MONDAY 18<sup>th</sup> April 2011**

	<b>Amphitheater – 450</b>	<b>Room G</b>	<b>Room H</b>	<b>Room I</b>
8h00-9h30	<b>Welcome - Registration + Posters installation</b>			
9h30 – 10h00	<b>SYMPOSIUM OPENING SESSION GRAND AMPHITHEATER</b>			
10h00-12h20 7 x 20 min	SESSION 1-1 Innovative technologies	SESSION 2-1 Sustainability – LCA	SESSION 3-1 Quality-1 - biopolymer	SESSION 4-1 Modelling -1
12h30 - 14h00	<b>Lunch break + posters viewing</b>			
14h00-15h40 5 x 20 min	SESSION 1-2 Innovative Technologies – 2	SESSION 2-2 Post harvest -1	SESSION 3-2 Quality – 2 - general	SESSION 4-2 Modelling - 2
15h40 – 16h20	<b>Coffee Break + Poster viewing</b>			
16h20 -18h00 5 x 20 min	SESSION 3-1 AGRIFOODRESULTS WORKSHOP	SESSION 2-3 Post-harvest - 2	SESSION 3-3 <b>FREE</b>	SESSION 4-3 Modelling - 3
18h00 – 20h00	<b>To gather party – Congress center</b>			

**PARALLEL MEETING AGENDA - CIGR PRESIDUM MEETING - MONDAY 18<sup>th</sup> April** : 1:00 pm – 4:00 pm – Room B 317 (Access restricted to CIGR presidium group)**TUESDAY 19<sup>th</sup> April 2011**

	<b>Amphitheater – 450</b>	<b>Room G</b>	<b>Room H</b>	<b>Room I</b>
8h30	<b>Registration open</b>			
8h40 – 10h00 4 x 20 min	SESSION 1-4 Food Process - 2	SESSION 2-4 Packaging – 1	SESSION 3-4 Quality – 4 - proteins	SESSION 4-4 Image analysis - 1
10h00-10h40	<b>Coffee break + posters viewing</b>			
10h40-12h30 6 x 20 min	SESSION 1-5 Food process - 3	SESSION 2-5 Microbiology	SESSION 3-5 Quality – 5 – Lipids & antioxydants	SESSION 4-5 Image analysis - 2
12h30 - 14h00	<b>Lunch break + posters viewing</b>			
14h00-16h00 5 x 20 min	SESSION 1-6 Food process - 4	SESSION 2-6 Nutrition – 1	SESSION 3-6 Quality – 6 – general	SESSION 4-6 Baking – 1
16h20 – 17h30	<b>Coffee Break + Poster viewing</b>			
20h00-22h00	<b>Gala dinner – Cruise on the ERDRE River (Ticketed event)</b>			

**PARALLEL MEETING AGENDA - CIGR Section 6 MEETING – TUESDAY 19<sup>th</sup> April** : 11h40 – 12h40 – Room B 317 (Access restricted to CIGR Section 6 core group)**WEDNESDAY 20<sup>th</sup> April 2011****Special Session – TOWARDS A SUSTAINABLE FOOD CHAIN**

## DETAILED PROGRAM

### SUNDAY 17<sup>th</sup> APRIL 2011

Registration opened at Nantes Events Centre – 16h00 – 19h00  
On site payment will be possible only from Monday morning

### MONDAY 18<sup>th</sup> April 2011

	Amphi Theater 450 – Room 1	Room G	Room H	Room I
8h00-9h30	<b>Welcome - Registration + Posters installation (Posters will be shown until Tuesday afternoon – 17h30)</b>			
9h30 – 10h00	<b>SYMPOSIUM OPENING SESSION</b> GRAND AMPHITHEATER Pr DaWen SUN, UCD, Pr Jack LEGRAND – University of Nantes, Pr Alain LeBAIL – ONIRIS			
10h00-10h20	<b>Break - Coffee - Transfer to Parallel sessions</b>			
10h20-12h20 7 x 20 min	SESSION 1-1 Innovative technologies – 1 <b>CM: Tatiana KOUTCHMA, Dominique CHEVALIER-LUCIA</b>	SESSION 2-1 Sustainability – LCA <b>CM: Linus OPARA Olivier ROUAUD</b>	SESSION 3-1 Quality-1 – biopolymers <b>CM: Pablo RIBOTTA Ying MA</b>	SESSION 4-1 Modelling -1 <b>CM: Da Wen SUN Lionel BOILLEREAUX</b>
10h20 - 10h40	Design of Functional food through non thermal technologies H.S. RAMASWAMY	Evaluation of the energy consumption of an electric oven during bread making Olivier Rouaud	Effects of Damaged Starch on Wheat Starch Properties Pablo RIBOTTA	Realistic simulation of cereal food breakdown using finite element method Sofiane Guessasma

10h40 - 11h00	Impact evaluation on ultrasound processed vegetable oils Daniella Pingret	Understanding Product Carbon Footprint and Waste Management in Sandwich Manufacturing Richard J Marshall	Effect of Polymer Debranching on the Rheological Characteristics of Ca <sup>2+</sup> -pectin Gels Doungla Nguémazong	Determining The Moisture Content of Grains by Using Change in Capacity of a Cylindrical Capacitor Hamid Mashhadimeyghani
11h00 - 11h20	Identification of an optimal set of parameters for the process of pasteurization of beverages by using dense gases. Gabriele Di Giacomo	Accounting of energy consumption and GHG emission in food chain: an Italian dairy chain example Riccardo Guidett	Estimation of Peroxidase Activity in Barley Leasves Using Visible/Near Infrared Spectroscopy and Chemometrics Wenwen Kong	Drying of dates using multiple collector areas followed by drying areas in a solar tunnel dryer Mohammad Ali Basunia
11h20 – 11h40	Dynamic High Pressure Treatment - Improving the Inactivation of Microorganisms and Pathogens Nina Ebel	Material Flow In The Biodiesel Production Process From Ethanolic Miscellae Marisa Regitano d'Arce.	Non-destructive identification of pure and adulterate Panax Notoginseng powder based on spectroscopy techniques Fang Cao	Prediction of potato damage under impact loading with non linear model Hamed Afshari
11h40 – 12h00	Sterilization of Food Contacting Polymer Surfaces Via Non-Thermal Plasma Treatment by Using Different Precursor Gas Composition Yasin Sen	Waste and by-products in food processing Wilfried Russ	Use of Sprout Culture of Stevia rebaudiana Bertoni as Amendment in Green Tea Mixtures Yaroslav Shevchenko	Mathematical modeling of the curves of adsorption isotherms of fig (Ficus carica) purple Valinhos as lyophilized product, using the software MatLab v7.0 Honorato Ccalli Pacco
12h00 – 12h20	Effect Of Pulsed Ohmic Heating On The Extraction Of Phenolic Compounds From Grape Pomace Nada El Darra	<b>FREE</b>	The effect of ball milling treatment on structure and porosity of maize starch granule Ying Ma	<b>FREE</b>
<b>12h30 – 14h00</b>	<b>Lunch break + posters viewing</b>			
14h00-15h40 5 x 20 min	SESSION 1-2 Innovative Technologies – 2 <b>CM : Stéphanie JUNG</b> <b>Marie de LAMBALLERIE</b>	SESSION 2-2 Sustainability – LCA <b>CM: Kostadin FIKIIN</b> <b>Harry AIKING</b>	SESSION 3-2 Quality – 2 – General <b>CM: Don CLELAND</b> <b>Karim ALLAF</b>	SESSION 4-2 Modelling – 2 <b>CM : Guy DELLA VALLE</b> <b>Michel HAVET</b>
14h00 – 14h20	Theoretical and Experimental Approaches to Improve Performance of UV systems for Liquid Foods and Beverages Tatiana KOUTCHMA	Potential Assessment of Prospective Application Of Clean Development Mechanisms Concerning Brazilian Food And Beverage Industries Giovana Tommaso	Effect of Fermentation and Sun Drying on Phytochemical Composition of Native Colombian Cocoa “Andres Gil presenter Julian Londono-Londono”	Central Composite Design and Desirability Approach for Process Optimization: How use? Case-studies: Alicyclobacillus acidoterrestris in Juices and Lactic Acid Bacteria in

				Brines Antonio Bevilacqua
14h20 – 14h40	A New Approach For The Optimization Of UV-Reactor Design By Mean Of CFD Simulation Federico Solari	Postharvest food losses along the supply chain Linus Opara	Partial Purification and Characterization of Polyphenol Oxidase from Sugarcane ( <i>Saccharum officinarum</i> L.) Dr Zhengang Zhao	Modeling and Simulation of Drying Phenomena and Rheological Behaviour of Potatoes Daoued Mihoubi
14h40 – 15h00	Combined Inactivation Model and Shelf Life of Fruit Juices Treated by Pulsed Electric Field Nicolas Meneses	Potential Application of Salicylic Acid Treatments on Postharvest Horticultural Products Tao Han	Scatter Correction in Vis/NIRS Application for Fresh Product Analysis Manuela ZUDE	An artificial intelligence-based approach for arbitration in food chains Rallou Thomopoulos
15h00 – 15h20	Processing of native phosphocasein micelles by ultra-high pressure homogenisation Dominique Chevalier-Lucia	Study on Changes in Microorganisms flora of Jinhua ham during fermenting He Zhifei	A decision support system to optimize fresh food packagings Valerie Guillard	Knowledge Engineering, a useful tool for integrating food chain Guy Della Valle
15h20 – 15h40	Freezing and Freeze-Drying of Vegetables: Benefits of a Pulsed Electric Fields pre-Treatment Jihene Ben Ammar	<b>FREE</b>	<b>FREE</b>	<b>FREE</b>
<b>15h40 – 16h20</b>	<b>Coffee Break + Poster viewing</b>			
16h20 -18h00 5 x 20 min	SESSION 1-3 AGRIFOOD RESULTS WORKSHOP <b>CM : Sylvia PFAFF Alain Le BAIL</b>	SESSION 2-3 Post-harvest – 2 <b>CM : Rafael Augustus de OLIVEIRA Jan BROEZE</b>	SESSION 3-3  <b>FREE</b>	SESSION 4-3 Modelling – 3 <b>CM: Antonio BEVILACQUA</b>
16h20 – 16h40	INTRODUCTION AGRIFOOD RESULTS; Challenges in communicating projects results towards SMES. What are the good practices? S. Pfaff	Effect of Sodium Bicarbonate Heated Solution on Postharvest Behavior, and Decay of Germoplasm prunes Guy D'hallewin		Nondestructive classification of pomegranate fruit using neural networks and logistic regression Alireza Khoshroo
16h40 – 17h00	AISQAL - A regional project on food quality and food safety Pr Le BAIL – INRA	Drying of Yacon Roots and Fructo-oligosaccharides Extraction After Storage Period Rafael Augustus de Oliveira		Numerical Modeling of Heat Transfer during Pasteurization of Caviar Maryam Khakbaz Heshmati
17h00 – 17h20	SYMPREVIUS – Microbial safety as a whole	Design and development of an equipment for improvement of Nigerian		Numerical Heat Transfer Modelling for Improving Thermal Protection of Fish

	Florence Postollec	milled rice Abiodun Okunola		Packaging Kristín Líf Valtýsdóttir
17h20 – 17h40	ENERGIAL – FRANCE – Energy and process optimization – L . Boillereaux – ONIRIS	Weather Effects on Quality and Safety of Ready-To-Eat Leafy Greens in the Desert Southwest, USA Jorge Fonseca		On the use of the corona discharge in an oven Michel Havet
17h40 – 18h00	EU-FRESHBAKE – EUROPE – FP6 – Innovation on the baking sector Pr Le BAIL – ONIRIS	Studies on Accumulation Mechanism of $\beta$ -Aminobutylic Acid in Tomato Fruits under Modified Atmospheres Yoshio Makino		<b>FREE</b>
18h00 -20h00	<b>Together party – CONFERENCE CENTER</b>			

**PARALLEL MEETING AGENDA - CIGR PRESIDUM MEEING - MONDAY 18<sup>th</sup> April** : Monday 18<sup>th</sup> April – 1:00 pm – 4:00 pm – Room B 317 (Access restricted to CIGR presidium group)

## TUESDAY 19<sup>th</sup> April 2011

	Amphi Theater – 450	Room G	Room H	Room I
8h30	<b>Registration open</b>			
8h40 – 10h00 4 x 20 min	SESSION 1-4 Food Process – 2 <b>CM: Sébastien CURET C. ERTEKIN</b>	SESSION 2-4 Packaging –1 <b>CM : Amauri ROSENTHAL Benedito BENEDETTI</b>	SESSION 3-4 Quality – 4 – General <b>CM: Elsa RAMALHOSA Denis PONCELET</b>	SESSION 4-4 Image analysis – 1 <b>CM : H.S. RAMASWAMY Sylvie CHEVALLIER</b>
8h40 – 9h00	Characteristic Drying Curve and Moisture Diffusivity of Tunisian Kaddid Meat Meriem Chabbouh	Maintaining Quality of ‘Douradão’ Peaches for 28 days with LDPE Modified Atmosphere Packages Benedito Benedetti	The research and prospect on the key processing technology of Camellia oil Wu Xuehui	A New Machine Vision Based Algorithm for Physiological Skin Greening Detection in Potato Tubers Ebrahim Ebrahimi
9h00 – 9h20	Educating the Cold Chain Richard Love	Physico-chemical Properties of Tragacanth Gum-based Films Neda Maftoonazad	Multiple Phage-based Magnetoelastic Biosensors for the Direct Detection of Salmonella on Cantaloupes” Bryan Chin	NIR Hyperspectral Imaging for Non-destructive Determination of Beef Quality Attributes Gamal ElMasry
9h20 – 9h40	Study on Drying Kinetics to Predict the End-Point of A Fluidized Bed Drying Process Lan Chen	Biodegradable composites reinforced with nanocrystals in plasticized starch Babak Ghanbarzadeh	Data mining of near and middle infrared spectroscopy for determination of dry matter content of tea based on wavelet packet transform Xiaoli Li	Prediction of Pork Drip Loss Using NIR Hyperspectral Imaging and Partial Least Squares Regression Douglas Fernandes Barbin
9h40 – 10h00	Effect Of Microwaves Drying On Drying Kinetics, Shrinkage, Water And Oil Holding Capacities And Total Phenols Content Of Three Citrus Peel Cultivars Ghanem Nesrine	Potential Applications of Biodegradable Films Prepared with Fish Proteins and Essential Oils to Preserve Food Products Barbara Texeira	Structural and physicochemical characterization of edible films elaborated with Aloe vera (barbadensis Miller) and gellan gum Jose Jorge Chanona Perez	<b>FREE</b>
<b>10h00-10h40</b>	<b>Coffee break – POSTERS</b>			
10h40-12h40 6 x 20 min	SESSION 1-5 Food process – 3 <b>CM : Richard LOVE Olivier ROUAUD</b>	SESSION 2-5 Microbiology <b>CM : Marie-France PILET Florence POSTOLLEC</b>	SESSION 3-5 Quality – 5 – Lipids & antioxydants <b>CM Claude GENOT Miguel A. PEREZ</b>	SESSION 4-5 Image analysis – 2 <b>CM : Gamal EI-MASRI Paolo MENESATTI</b>
10h40 – 11h00	Enzyme-assisted Aqueous Extraction of Soybean Oil: Sustainable Alternative to Hexane Extraction?	Sym’Previus : Probabilistic approach to simulate bacterial growth in food Florence Postollec	Separation, purification and bioactivity of Broccolini leaves flavonoids Xuewu Zhang	Impact of baking condition on crust structure and properties Le-Bail alain

	Stéphanie Jung			
11h00 – 11h20	Let's combine sun and DIC, let's Sun-DIC-dry Karim Allaf	High pressure treatment of dehydrated products Alexandre Colas de la Noue	Researches Regarding The Qualitative Characteristics Of Milk Collected From Cows Milked In Three Sequences Camelia Răducu	A New RGB Calibration For The Rapid And Low-Cost Color Imaging Of Beef Meat Paolo Menesatti
11h20 – 11h40	Effects of Different Drying Techniques on Apple Drying Process: A Review Can Ertekin	Evaluation of the role of water content on bacterial spores heat inactivation Julia Hauck Tiburski	A New Low-Cost Colorimeter Based on Optical-fiber for Classification of Oil Miguel A. Perez	Hyperspectral Evaluation of Changes in Vacuum-packed Cold-smoked Salmon during Storage Michael Ngadi
11h40 – 12h00	Effect of Different Pretreatments and Air Temperatures on Drying and Quality Characteristics of Sauropus androgynus Merr. Maradee Phongpipatpong	Biopreservation, a new hurdle technology to improve safety and quality of seafood products Anne Brillet	On-line Sensor for Estimating, On-Farm, Fat Concentration of Milk Rocío Muñiz Veg	Bruise Detection of Intact Kiwifruit Using Hyperspectral Imaging Technique Xuan Wei
12h00 – 12h20	Study of dust deposits during bucket elevator handling and its impact on cross-contamination in animal feed industry. Marine Leloup	Construction of RR Gene Mutants of <i>Lactobacillus paracasei</i> HD 1.7 and the Impact on the Production of Paracin1.7 Jing-Ping Ge	Rapid Quantitative Determination of EPA and DHA in Fish Oil by ATR-FTIR with Hybrid Chemometrics Di Wu	Influence of binder surface tension on agglomeration of durum wheat semolina Amal Barkouti
12h20 – 12h40	The Use of A Moisture Sorption Equation for Depot Aeration of Shelled Corn in China Dr Xingjun Li	<b>FREE</b>	Discrimination of Binary, Tertiary and Quaternary Olive Oil Mixtures using Generalized 2D Correlation FTIR and Chemometrics Ramazan Kizil	<b>FREE</b>
<b>12h40 – 14h00</b>	<b>Lunch break + posters viewing</b>			
14h00-16h20 7 x 20 min	SESSION 1-6 Food process – 4 <b>CM : Hélène SIMONIN Michele MARCOTTE</b>	SESSION 2-6 Nutrition – 1 <b>CM : Patricia LE BAIL Vasudeva SINGH</b>	SESSION 3-6 Quality – 6 – General <b>CM : Carole PROST – Wilfried RUSS</b>	SESSION 4-6 Baking – 1 <b>CM: Alain Le BAIL Honorato CCALLI PACCO</b>
14h00 – 14h20	Liquid Behavior in Collinear Ohmic Heaters Jean-Pierre Pain	Oxidative fate of lipid structures in foods and during digestion - possible metabolic fate Claude Genot	Monitoring of Alcoholic Fermentation Using NIR and MIR Spectroscopy combined with Electronic Nose and Electronic Tongue Gabriella Giovanelli	Heat Transfer Modeling during Freezing of Part-Baked Sangak Bread N. Hamdami
14h20 – 14h40	Strategies for evaluation of edible coating formulations - applications on food quality and safety Joana Martins	Probiotic Boza Production with Lactic Acid Bacteria and Its Sensorial, Physicochemical and Rheological Properties Fatih Tornuk	Acrylamide Diminishing in Potato Chips by Using Commercial Asparaginase Franco Pedreschi	Monitoring The Kinetics Of Nonenzymatic Browning Reactions In Sponge Cake During Baking barbara Regga

14h40 – 15h00	Development of a Small Scale Drying Equipment for Fish Processing in the Rural Communities Adesoji Matthew Olaniyan	Changes in the concentration of phenolic compounds and antioxidant activity of dried blueberries George Srzednicki	The Prediction of Diastase Number of Honey Using Least Squares-Support Vector Machine and Near Infrared Spectroscopy Xiangdong Zhao	Structural and physical changes of a sponge-cake during frozen storage and its relation with its absorption capacity Georgina Calderón-Domínguez
15h00 – 15h20	Drying of Osmosed Beetroot: Effect of Honey and Pineapple Juice on Drying Rate and Water Availability Kiattisak Duangmal	Preparation, nutritional composition, functional properties and anti-oxidant activities of multigrain composite mixes Vasudeva Singh	Nondestructive Determination of Histidine in Oilseed Rape Leaves Using Near Infrared Spectroscopy Fei Liu	Functional effects of xanthan gum, shortening and cassava flour contents on the leavening properties of batter and dough from composite flour Taofik Shittu
15h20 – 15h40	Innovating Regeneration Process for CIPs Olivier BARRAULT	The effect of a liquid fermentation products of <i>Agricus blazei</i> Murill on fat suppression in rat Pomin LI	Mead production improvements after using a factorial design Elsa Ramalhosa	Effects of freezing rate on the fermentative activity and gluten network integrity of Kougelhopf sweet dough Smail Meziani
15h40-16h00	Influence of Temperature and Edible Coating on the Respiration Rate, Color, Firmness and Carotenoids of Fresh-cut Organic Carrots ( <i>Daucus Carota</i> L. Cv. Brasília) Alcilene Monteiro	Valuable Components Concentration of Raspberry Marc Extract by Membrane Filtration Gyula Vatai	Inhibition of antioxidant induced chemical and structural changes of whey protein by BHA and alpha-tocopherol Baohua Kong	Optimization of bakery products manufacturing through process capability analysis Giuseppe Vignal
16h00-16h20	Nanoindentation of edible films: a new complementary characterization of nanomechanical properties Jose Jorge Chanona Perez	Chemical Compositions, Antioxidant Capacities, and Antiproliferative Activities of Selected Berries Extract from China's Northeast Region Prof Wang Zhenyu	Safety evaluation of a kelp-derived bioactive iodine supplement Yusen Chi	Effect of Storage Time and Temperature on Bread Quality Deterioration In Arabic Flat Bread Majdi Al-Mahasneh
16h20 – 17h30	<b>Coffee Break + Poster viewing</b>			
20h00-22h00	<b>Gala dinner – Cruise on the ERDRE River Ticketed event</b>			

**PARALLEL MEETING AGENDA - CIGR Section 6 MEETING – TUESDAY 19<sup>th</sup> April** :Tuesday 19<sup>th</sup> April –11h40 – 12h40 – Room B 317 (Access restricted to CIGR Section 6 core group)

## WEDNESDAY 20<sup>th</sup> April 2011

### Special Session – TOWARDS A SUSTAINABLE FOOD CHAIN Amphi Theater 450

<b>Session Chairs :</b> Dr Monique AXELOS - INRA Dr Paul COLONNA - INRA					
		NAME	Country		Affiliation
9h00	9h05	Dr Monique AXELOS Dr Paul COLONNA	France	<b>Session opening</b>	INRA
9h05	9h30	BERLIN, Johanna	Sweden	Life Cycle assessment and Carbon Foot print; selected example and impact of the cost of fossil energy on the food market	SIK, Goteborg
9h30	9h55	AIKING, Harry	The Netherlands	Future protein supply	Vrije Universiteit Amsterdam
9h55	10h20	MARCOTTE, Michelle	Canada	The Canadian Food Market and the concept of sustainability; interest of the consumer, impact for the industry.	Agriculture Canada, Ottawa
10h20	10h50	COFFEE			
10h50	11h15	DE BARROS SOARES L.H.	Brazil	The sustainable food production in Brazil	Embrapa, Brazil
11h15	11h40	FIKIIN, Kostadin	Bulgaria	Refrigerated Warehousing as a Smart Tool to Store Renewable Energy for Improving the Food Chain and Power Supply Sustainability	Technical University of Sofia
11h40	12h05	CLELAND, Don	New Zealand	Long distance transportation of food; today and tomorrow Refrigeration of food and the sustainability of the food chain	Massey University, Palmerston North
12h05	12h30	BROEZE, Jan	The Netherlands	Sustainable agro-food production concept: agro parks	Wageningen UR
12h30	13h00			<b>CONCLUDING REMARKS SYMPOSIUM CLOSING CEREMONY Da Wen SUN, Pr Alain LE BAIL</b>	