

Oral Program

Wednesday 5 November			
12:00	Registration Hibisco Veranda		
12:00	Session 1 posters to be mounted Hibisco A		
	Plenary Session 1 Hibisco B		
14:00-14:30	Opening Ceremony		
14:30-15:00	[K01] The importance of ITAL's Series Trends 2020 for the food, beverage and packaging industries in Brazil L. Madi, <i>Institute of Food Technology, Brazil</i>		
15:00-15:30	[K02] The importance of sustainability in food industry P. Eisner, <i>Fraunhofer IVV, Germany</i>		
15:30-16:00	Coffee Break Hibisco A & Hibisco Veranda		
	Plenary Session 2 Hibisco B		
16:00-16:30	[K03] From the current nanotechnology R&D to see its impact in the future of food industry H. Chen, <i>USDA-National Institute of Food and Agriculture, USA</i>		
16:30-17:00	[K04] To be confirmed		
17:00-17:30	[K05] Challenges in communicating the value of food technology to consumers J. Ruff ^{1,2} , ¹ <i>Kraft Foods, USA</i> , ² <i>IFT, USA</i>		
17:30-18:30	Welcome Reception Hibisco A & Hibisco Veranda		
Thursday 6 November			
	Plenary Session 3 Hibisco B		
08:30-09:00	[K06] Developing effective food safety risk communication with consumers L.J. Frewer, <i>Newcastle University, UK</i>		
09:00-09:30	[K07] Indulgence, acceptance and rejection: How to analyse flavour in relation to human response A. Buettner ¹ , ¹ <i>Friedrich-Alexander-University Erlangen-Nürnberg, Germany</i> , ² <i>Fraunhofer Institute for Process Engineering and Packaging, Germany</i>		
09:30-10:00	Coffee Break Hibisco A & Hibisco Veranda		
10:00-12:10	Breakout Session 1 Hibisco B	Breakout Session 2 Paço dos Nobres 1A & 1B	Breakout Session 3 Paço dos Nobres 2
	Sustainability - efficient use of resources and energy	Innovative products and ingredients	Food safety and quality
10:00-10:30	[INV01] Doing more with less - Is it possible to communicate this? E.E.C. Garcia, <i>ITAL, Brazil</i>	[INV02] Processing effects on carotenoid composition and bioavailability. implications for food quality and human health. D.B. Rodriguez-Amaya, <i>Universidade Federal da Fronteira Sul, Brazil</i>	[INV03] Liquid filled fresh cheese L.V. Saboya Boaretto, <i>Tetra Pak, Brazil</i>
10:30-10:50	[O1.1] Reduction in water and energy consumption by hygienic design of process machinery M. Mauermann, <i>Fraunhofer IVV, Germany</i>	[O2.1] Hydrolyzed collagen with grape pulp: a food powder rich in anthocyanins J.J. Butzge* ¹ , F.C. Godoi ^{1,2} , S.C.S. Rocha ¹ , ¹ <i>University of Campinas, Brazil</i> , ² <i>The University of Queensland, Australia</i>	[O3.1] Influence of electro-heating on the production of whey protein cold-set hydrogels R.N. Pereira ¹ , R.M. Rodrigues ¹ , O.L. Ramos ^{1,2} , F.X. Malcata ^{2,3} , J.A. Teixeira ¹ , A.A. Vicente* ¹ , ¹ <i>University of Minho, Portugal</i> , ² <i>Laboratory of Process Engineering, Environment, Biotechnology and Energy, Portugal</i> , ³ <i>University of Porto, Portugal</i>
10:50-11:10	[O1.2] Improving energy efficiency in industrial drying of prunes H.T. Sabarez, <i>CSIRO, Australia</i>	[O2.2] Furan mitigation in highly consumed fried snacks S. Mariotti* ¹ , C. Illanes ² , M. Costa ² , A. Bunguer ² , F. Pedreschi ¹ , ¹ <i>Pontificia Universidad Católica de Chile, Chile</i> , ² <i>Universidad de Chile, Chile</i>	[O3.2] Use of ultrasonic prepared microfibers to improve starch films prepared by tape-casting P.P. Almeida, N. Blanco-Pascual*, J.B. Laurindo, <i>Federal University of Santa Catarina, Brazil</i>

11:10-11:30	[O1.3] Ecodesign applied to the evaluation of frozen lasagna packaging for single consumers: a case study. A.C.D. Cabral*, L.R. Wittmann, <i>Instituto Mauá de Tecnologia, Brazil</i>	[O2.3] Formulation and stability of double emulsions solely stabilised by edible particles L.J. Duffus* ¹ , J.E. Norton ¹ , P. Smith ² , I.T. Norton ¹ , F. Spyropoulos ¹ , ¹ <i>University of Birmingham, UK, ²Cargill, Belgium</i>	[O3.3] Evaluation of the effectiveness of non-irradiated and chlorine free packaging for fresh beef preservation J.B.M. Rodrigues* ¹ , C. Sarantopoulos ² , K. Brunelli ¹ , R. Bromberg ² , E.A. Yamada ² , J. Cunha ² , M.G. Marquezini ² , ¹ <i>DuPont do Brasil, Brazil, ²ITAL, Brazil</i>
11:30-11:50	[O1.4] Management challenges of post-consumer plastic packaging in Brazil T.U. Karaski*, L. Coltro, <i>Institute of Food Technology, Brazil</i>	[O2.4] Obtainment of peptides with antimicrobial and antioxidant activity from Whitemouth croaker (<i>Micropogonias furnieri</i>) byproducts C.M. Silva, C. Prentice*, <i>Federal University of Rio Grande, Brazil</i>	[O3.4] New perspectives for the process control in thermoforming and the product safety through an innovative heating technology R. Claus* ¹ , M. Stein ² , S. Bach ² , J.P. Majschak ^{1,2} , ¹ <i>Fraunhofer IVV, Germany, ²Technische Universität Dresden, Germany</i>
11:50–12:10	[O1.5] PlasCarb - sustainable transformation of food waste into graphitic carbon and renewable hydrogen via a plasma process C.P. Brandstetter* ¹ , J. Gantner ² , K. Grönman ³ , F. Gehring ¹ , ¹ <i>Fraunhofer-Institute for Building Physics, Germany, ²University of Stuttgart, Germany, ³Lappeenranta University of Technology, Finland</i>	[O2.5] Fermentation of lupin protein for the development of dairy alternatives S. Toelstede*, D. Jacobs, A. Hickisch, <i>Fraunhofer IVV, Germany</i>	[O3.5] The contribution of small heterocycles to beer chill haze and stability M. Heitmann ² , A. Burmeister ² , T. Kunz ³ , G. Jerz ² , V. Pietzner* ¹ , P. Fleischmann ^{1,2} , ¹ <i>University of Oldenburg, Germany, ²TU Braunschweig, Germany, ³TU Berlin, Germany</i>
12:10-13:30	Lunch Hibisco Veranda		
13:30-14:30	Poster Session 1 Hibisco A		
14:30	Session 1 posters to be removed Hibisco A		
14:30-15:50	Breakout Session 4 Hibisco B	Breakout Session 5 Paço dos Nobres 1A & 1B	Breakout Session 6 Paço dos Nobres 2
	Sustainability - efficient use of resources and energy	Innovative products and ingredients	Food safety and quality
14:30-14:50	[O4.1] Fractionation and utilization of residues obtained in babassu nut oil production V. Jost ¹ , G. Gofferjé ¹ , R. Alves ² , A.M. Moreira* ¹ , R.A. Ferrari ² , M. Soler ² , ¹ <i>Fraunhofer Institute for Process Engineering and Packaging IVV, Germany, ²Instituto de Tecnologia de Alimentos, Brazil</i>	[O5.1] Evaluation of technology, nutritional and sensory quality of bakery products by substitution of wheat flour by whole rye, rice or quinoa flour M.M. Salas-Mellado ^{1,2} , M. Haros* ¹ , ¹ <i>Institute of Agrochemistry and Food Technology, Spain, ²University of Rio Grande, Brazil</i>	[O6.1] Nano-and microparticles of ascorbic acid: Influence of wall material on the size of the particles obtained by spray drying. C.S.C. Costa*, C.M.P. Pedrosa, M.H.M. Rocha-Leão, E. Ricci-Junior, A.P.T.R. Pierucci, <i>Federal University of Rio de Janeiro, Brazil</i>
14:50-15:10	[O4.2] Use of whey protein for development of enriched protein beverage from ultrafiltration R.O. Bento, M.S. Pinto*, M.B.A. Amorim, V.M. Valicente, M. Oliveira, A.F. Carvalho, I.T. Perrone, <i>Federal University of Viçosa, Brazil</i>	[O5.2] Preparation, characterization and functional properties of flax seed protein isolate P. Kaushik* ¹ , B. Adhikari ² , K. Dowling ¹ , C. Barrow ³ , B. Wang ³ , ¹ <i>Federation University, Australia, ²RMIT, Australia, ³Deakin University, Australia</i>	[O6.2] Rapid assessment of turkey meat quality by near infrared spectroscopy D.F. Barbin* ¹ , D.C.B. Honorato ² , R.H. Carvalho ² , C.M. Kaminishikawahara ² , P.D. Guarnieri ³ , A.L. Soares ² , E.Y. Ida ² , M. Shimokomaki ¹ , ¹ <i>Federal University of Technology, Brazil, ²State University of Londrina, Brazil, ³University of Sao Paulo, Brazil</i>

15:10-15:30	[O4.3] Physicochemical characterization of pepsin-solubilized collagen extracted from the byssus of Chilean mussels (<i>Mytilus Chilensis</i>) F. Rodriguez ¹ , L. Morán ² , G. González ¹ , R.N. Zúñiga* ¹ , ¹ Universidad Tecnológica Metropolitana, Chile, ² Instituto Tecnológico de Zacatepec, Mexico	[O5.3] In vitro meat: An analysis of importance and acceptance P.X. Silva*, E.J.C. Lopes, H. Dewes, <i>UFRGS, Brazil</i>	[O6.3] Development of an ethylene removing packaging based on polyethylene and a Chilean zeolite F.J. Rodríguez*, A. Coloma, P. Figueroa, M.J. Galotto, A. Guarda, J.E. Bruna, <i>University of Santiago, Chile</i>
15:30-15:50	[O4.4] Effect of different drying conditions on phenolic compounds of canola meal J.J. Butzge* ¹ , W.J. Dos Santos ¹ , K. Zanella ¹ , V. Meda ² , O.P. Taranto ¹ , S.C.S. Rocha ¹ , ¹ University of Campinas, Brazil, ² University of Saskatchewan, Canada	[O5.4] Utilization of food processing technology to develop healthy cotton seed meal extruded snacks. E. Delgado* ¹ , D. Reyes ^{2,1} , N. Flores ¹ , T. Wedegaertner ¹ , ¹ New Mexico State University, USA, ² Instituto Tecnológico de Durango, Mexico, ³ Cotton Inc., USA	[O6.4] Application of near infrared spectroscopy as a process analytical tool for investigation of maize quality R.P. Sobottka ² , D.F. Barbin* ¹ , W.E. Risso ² , C. Zucareli ² , E.Y. Hirooka ² , ¹ Federal University of Technology, Brazil, ² State University of Londrina, Brazil
15:50-16:20	Coffee Break Hibisco A & Hibisco Veranda		
15:50	Session 2 posters to be mounted Hibisco A		
16:20-17:40	Breakout Session 7 Hibisco B	Breakout Session 8 Paço dos Nobres 1A & 1B	Breakout Session 9 Paço dos Nobres 2
	Sustainability - efficient use of resources and energy	Nutrition and health, functional ingredients	New technologies in food processing
16:20-16:40	[O7.1] Using by-products from the cheese industry to produce protein enriched gluten-free bread M.H.F. Henriques* ^{1,3} , I.M.M. Rogrigues ^{1,2} , C.J.D. Pereira ^{1,3} , ¹ Polytechnic Institute of Coimbra, Portugal, ² CIEPQPF/UC, Portugal, ³ CERNAS/ESAC, Portugal	[O8.1] Development of sourdough with phytase-producing bifidobacteria in whole rye-wheat mixed bread. Effect of dietary mineral intake and their bioavailability I. Garcia-Mantrana, V. Monedero, M. Haros*, <i>Institute of Agrochemistry and Food Technology (IATA-CSIC), Spain</i>	[O9.1] New technology in açai (<i>Euterpe oleracea</i> Mart.) processing D.S. Ferreira* ¹ , B.A. Alves ¹ , W.H.D. Agnol ² , M.T.B. Pacheco ¹ , ¹ Institute of Food Technology, Brazil, ² Açaíamazon, Brazil
16:40-17:00	[O7.2] Performance evaluation of two cassava drying systems used by smallholder farmers' cooperatives at coastal Tanzania M. Precoppe* ¹ , B. Alenkhe ² , J. Randriamorasata ³ , B. Bachwenkizi ¹ , J. Müller ⁴ , A. Abass ¹ , ¹ International Institute of Tropical Agriculture, Tanzania, ² International Institute of Tropical Agriculture, Nigeria, ³ AVITECH, Madagascar, ⁴ Universität Hohenheim, Germany	[O8.2] Potencial probiotic strains with antagonistic effect on <i>Escherichia coli</i> and <i>Salmonella sp.</i> isolated from swine milk S. Quilodrán*, J. Valdebenito, C. Parra, A. Ruiz, A. García, <i>Universidad de Concepción, Chile</i>	[O9.2] Texturization of pea protein by high moisture extrusion- effect of cooking temperature on processing, texture and protein properties R. Osen*, S. Toelstede, P. Eisner, U. Schweiggert-Weisz, <i>Fraunhofer Institute for Process Engineering and Packaging, Germany</i>

17:00-17:20	[O7.3] Analysis of chilled water use in poultry processing R. Holser, <i>Russell Research Center, USA</i>	[O8.3] Development of a beverage for athletes produced with <i>Ampelozizyphus amazonicus</i> Ducke: an Amazonian plant with potential adaptogenic effects T.J.M. Simen ^{*1} , P.V. Finotelli ¹ , M.R.L. Moura ¹ , A.P.T. Pierucci ¹ , D.G.C. Freitas ² , S.G. Leitão ¹ , ¹ <i>Universidade Federal do Rio de Janeiro, Brazil</i> , ² <i>Embrapa Agroindustria de Alimentos, Brazil</i>	[O9.3] Blueberries drying by convection and microwave-vacuum with temperature control R. Borquez [*] , J. Velasquez, <i>University of Concepcion, Chile</i>
17:20-17:40	[O7.4] Bioprocessing of bitter cassava solid waste for sustainable production of bio-based packaging materials K.S. Tumwesigye, M.J. Sousa-Gallagher [*] , J.C. Oliveira, <i>University College Cork, Ireland</i>	[O8.4] Bioconversion of α- and β-pinenes by fungal endophytes for the production of flavor compounds G. Molina ^{1,2} , G.M. Pastore ^{*1} , ¹ <i>UNICAMP, Brazil</i> , ² <i>UFVJM, Brazil</i>	[O9.4] Developing guava snacks with the product of osmotic dehydration applying the reused sucrose syrup L.B. Silva [*] , S.P.M. Germer, E.C.G. Souza, <i>Institute of Food Technology, Brazil</i>
19:30-00:00	Gala Dinner Tickets holders only Please meet in the hotel foyer for buses to depart at 19:00		
Friday 7 November			
Plenary Session 4 Hibisco B			
09:00-09:30	[K08] Title to be confirmed R. Rodrigues, <i>Getulio Vargas Foundation, Brazil</i>		
09:30-10:00	[K09] Food wastes reduction through an eco-design of sustainable food packaging from food industry wastes N. Gontard ¹ , C. Schönweitz ² , M. Majone ³ , H. Angellier ¹ , V. Guillard ¹ , C. Lagaron ⁴ , A. Vicente ^{*5} , L. Ahrne ⁶ , A. Sebök ⁷ , ¹ <i>TRANSMAT Lab, France</i> , ² <i>Fraunhofer IVV, Germany</i> , ³ <i>Univ. Roma, Italy</i> , ⁴ <i>CSIC, Spain</i> , ⁵ <i>Univ. Braga, Portugal</i> , ⁶ <i>SIK, Sweden</i> , ⁷ <i>Campden, Hungary</i>		
10:00-10:30	Coffee Break Hibisco A & Hibisco Veranda		
10:30-12:40	Breakout Session 10 Hibisco B	Breakout Session 11 Paço dos Nobres 1A & 1B	Breakout Session 12 Paço dos Nobres 2
	Food packaging	Innovative products and ingredients	New technologies in food processing
10:30-11:00	[INV04] Trends in packaging for the food industry - Novel aspects in safety, sustainability and convenience H.C. Langowski ^{1,2} , ¹ <i>TU Muenchen, Germany</i> , ² <i>Fraunhofer IVV, Germany</i>	[INV05] Integrated processing-packaging approach to improve microbial safety of fresh produce K.L. Yam, <i>Rutgers University, USA</i>	[INV06] High pressure processing (HPP) an innovative food preservation technology- Obstacles, opportunities and new developments T. Richter, <i>Multivac Sepp Hagenmueller GmbH & Co. KG, Germany</i>
11:00-11:20	[O10.1] Influence of blending PHBV - Optimisation of a biopolymer for food packaging application V. Jost, <i>Fraunhofer Institute for Process Engineering and Packaging IVV, Germany</i>	[O11.1] BPA migration from food metal packaging. Effect of temperature processing M.J. Galotto [*] , A. Torres, F. Aranciabria, A. Guarda, <i>Santiago de Chile University, Chile</i>	[O12.1] Challenges in the development of an electromagnetic heating process for food in packages T. Pfeiffer, <i>Fraunhofer Institute for Process Engineering and Packaging, Germany</i>
11:20-11:40	[O10.2] Influences of geometric parameters and materials on the tightness of ultrasonic sealed flexible packages M. Stein [*] , N. Bunk, S. Bach, J-P. Majschak, <i>Technical University of Dresden, Germany</i>	[O11.2] Gallic acid as oxygen scavenger in bio-based packaging materials A.F. Pant [*] , M. Reinelt, J. Dorn, S. Sänglerlaub, C. Stramm, <i>Fraunhofer Institute of Process Engineering and Packaging IVV, Germany</i>	[O12.2] Effect of magnetic field on the ultrafiltration of protein solutions G. Zin, F.M. Penha, K. Guinzoni, M.A. Carginin, V. Zanatta, J.V. Oliveira, J.C.C. Petrus, M. Di Luccio [*] , <i>UFSC, Brazil</i>

11:40-12:00	[O10.3] Supercritical impregnation and kinetic release of active components of LLDPE films A. Guarda*, A. Torres, J. Romero, M.J. Galotto, <i>Santiago de Chile University, Chile</i>	[O11.3] Synergistic optimisation of sensory quality, preference and consumption behaviours in model emulsion based food systems through processing routes A.M. Lett* ¹ , J.E. Norton ¹ , M.R. Yeomans ² , I.T. Norton ¹ , ¹ <i>University of Birmingham, UK</i> , ² <i>University of Sussex, UK</i>	[O12.3] Supercritical antisolvent co-precipitation of antioxidants from mango by-products M.A. Meneses* ¹ , M.G. Vintimilla ¹ , J.F. Reyes ¹ , E. Valarezo ¹ , R. Adami ² , ¹ <i>Universidad Técnica Particular de Loja, Ecuador</i> , ² <i>University of Salerno, Italy</i>
12:00-12:20	[O10.4] Traceability of antimicrobial compounds in active packaging using a chemometric method by attenuated total reflectance-Fourier transformed infrared spectroscopy A.C. Valderrama, C. Rojas de Gante*, <i>Tecnologico de Monterrey. Campus Ciudad de México, Mexico</i>	[O11.4] Acceptance sensory analysis of a pea protein rich food gel submitted to heat-pressure treatment. R.B. Passos*, B.L.F. Gonzales, V.V. Carvalho, C.M.P. Pedrosa, A.P.T.R. Pierucci, <i>Federal University of Rio de Janeiro, Brazil</i>	[O12.4] Use of membrane processes for the treatment and reuse of water from pre-cooling system of chicken carcasses C.M. Marchesi ¹ , M.V. Tres ¹ , J.V. Oliveira ² , M. Di Luccio* ² , ¹ <i>URI-Campus Erechim, Brazil</i> , ² <i>UFSC, Brazil</i>
12:20-12:40	[O10.5] TBC	[O11.5] Evaluation of conventional and organic ground coffees by consumers through "Check All That Apply" and "Just About Right" R.C.S.C. Ormenese, K.M.V.A.B. Cipolli, X.F. Ferreira, A.O. Garcia*, <i>Institute of Food Technology, Brazil</i>	[O12.5] Gummy candy with tropical fruits from Brazilian Cerrado R.A. Azevedo ¹ , T. Hernandez ² , A.L. Fadini ³ , L.B. Silva ³ , M.B. Queiroz* ³ , ¹ <i>Faculdade de Jaguariuna, Brazil</i> , ² <i>Universidade Federal do Mato Grosso, Brazil</i> , ³ <i>Institute of Food Technology, Brazil</i>
12:40-13:30	Lunch Hibisco Veranda		
13:30-14:30	Poster Session 2 Hibisco A		
14:30-15:30	Plenary Session 5 Hibisco B		
14:30-15:00	[K10] FutureFood 2050 M.E. Camire ^{1,2} , ¹ <i>Institute of Food Technologists, USA</i> , ² <i>University of Maine, USA</i>		
15:00-15:30	Closing Ceremony		
15:30	Session 2 posters to be removed Hibisco A		
15:30	End of Conference		