

Oral Programme			
Bio-Based Technologies in the context of European food innovation system			
Tuesday, 12th November 2013			
09.00-18.00	Pre-conference workshops		
Wednesday, 13th November 2013			
8.00-9.00	Registration and Coffee		
9.00-9.30	Welcome to EFFoST 2013 in Bologna: Bio-based Technologies in the Context of European Food [I.01] European food innovation systems M. Dalla Rosa , <i>Alma Mater Studiorum University of Bologna, Italy</i> Innovation Systems		
9.30-10.00	[I.02] The European approach towards research, development and innovation in the food and drink industry D. Rossi , <i>CEO Federalimentare Servizi, Italy</i>		
10.00-10.30	[I.03] Future food research in Horizon 2020 J. Lucas , <i>European Commission, DG Research & Innovation, Belgium</i>		
10.30-11.00	Coffee Break - Put up posters for poster session 1		
11.00-11.30	[I.04] Almafood integrated research team in the context of the EU research competitiveness A. Di Sandra , <i>University of Bologna, Italy</i>		
11.30-12.00	[I.05] Bio-based technology for consumer well-being and food innovation in the bio-economy system L. Lange , <i>Aalborg University, Denmark</i>		
12.00-13.00	Lunch – Poster Session 1		
13.00-14.00	Poster Session 1 (contd.)		
	Omic approaches for consumers' wellbeing and technology innovations		
	Consumer wellbeing diet-host interaction: biotech / metabolomic approaches		Industry competitiveness
	Oral Session 1	Oral Session 2	Oral Session 3
	Gut microflora / food design relationship	Safety Aspects of Food Associated Microorganisms	Enzymes & Biocatalysis
14.00-14.30	[I.06] Current status in understanding the food fibre-microbiota-health triangle J. Mes , <i>Wageningen UR – Food & Biobased Research, The Netherlands</i>	[I.07] Risk assessment of biological hazards as the basis for EU regulations on food safety P.R. Barrios , <i>European Food Safety Authority (EFSA), Italy</i>	[I.08] Recent developments in enzyme biocatalysis for food H.P.H. Hansen , <i>Novozymes, Denmark</i>
14.30-14.50	[O1.01] Physical and chemical approaches for modulating the responsiveness of structured emulsions to digestion D. Meshulam, P.E. Ruiz-Rodriguez, U. Lesmes*, <i>Technion, Israel</i>	[O2.01] Antimicrobial properties of selected essential oil components encapsulated into nanometric silica mesoporous supports A. Bernardos, A. Janatova, P. Kloucek*, J. Smid, A. Frankova, L. Kourimska, <i>Czech University of Life Sciences Prague, Czech Republic</i>	[O3.01] Isolation, purification and characterization of the L-arabinose isomerase from <i>Geobacillus stearothermophilus</i> for the production of the alternative sweetener D-tagatose M. Van Holsbeeck*, E. Syryn ¹ , C. Van den Bussche ¹ , C. Vastenavond ² , G. Aerts ¹ , J. Van Impe ¹ , I. Van de Voorde ¹ , ¹ KU

			<i>Leuven, Belgium,²Nutrilib N.V., Belgium</i>
14.50-15.10	<p>[O1.02] Production of double emulsions and microcapsules with entrapped polyphenols by premix membrane emulsification</p> <p>R. Berendsen*, C. Güell, M. Ferrando, <i>Universitat Rovira i Virgili, Spain</i></p>	<p>[O2.02] Mechanisms of Bacillus spore germination and inactivation during high pressure processing</p> <p>K. Reineke, <i>Technische Universitaet Berlin Department of Food Biotechnology and Food Process Engineering, Germany</i></p>	<p>[O3.02] Integrated management and exploitation of citrus and wheat processing by-products for the production of food ingredients and new food products (NAMASTE EU)</p> <p>F. Fava*¹, L. Vannini¹, D. Viaggi¹, J. Robertson², C. Bald³, A. Esturo³, A. Sebok⁴, J. Broeze⁵, M. Macias⁶, H.G. Brendle⁷, ¹<i>University of Bologna, Italy,</i> ²<i>Institute of Food Research, UK,</i> ³<i>AZTI Tecnalia, Spain,</i> ⁴<i>Campden BRI Magyarország Nonprofit Kft., Hungary,</i> ⁵<i>Agrotechnology & Food Innovations, The Netherlands,</i> ⁶<i>Grupo Leche Pascual, Spain,</i> ⁷<i>J. Rettenmaier & Söhne GmbH, Germany</i></p>
15.10-15.30	<p>[O1.03] A novel integrated in vitro technology to study host-microbe interactions: evaluation of indirect immune effects of dietary fibers</p>	<p>[O2.03] Phosphorylation upon uptake of γ-conglutin, a lupin seed protein able to lower glycaemia in animals and humans, by HepG2 cells</p> <p>J. Capraro*, A. Scarafoni, C. Magni, F. Faoro, D. Maffi, G. Tedeshi, E. Maffioli, A. Parolari, C. Manzoni, M.R. Lovati, M. Duranti, <i>Università degli Studi di Milano, Italy</i></p>	<p>[O3.03] Ion exclusion chromatography a valuable biorefinery technology for complex fluids: Application to fruit juices as a case study</p> <p>N.E. Mavroudis, <i>Northumbria University, UK</i></p>
15.30-16.00	Coffee Break – Poster session 1 (contd.)		
	Oral Session 1 (contd.)	Oral Session 2 (contd.)	Oral Session 3 (contd.)
	Molecular Determinants / Food Formulation	Probiotics from Genomics to Functionalities	Biorefinery Biomasses and Biopolymers
16.00-16.30	<p>[I.09] Developing the next generation of molecular nutrition</p> <p>Serge Rezzi, <i>Nestlé Institute of Health Sciences SA, Switzerland</i></p>	<p>[I.10] When research crosses regulations: probiotics as a case history</p> <p>L. Morelli, <i>University of Piacenza, Italy</i></p>	<p>[I.11] Toward an eco-design of safe and sustainable bio-based packaging for food</p> <p>N. Gontard*¹, H. Angellier², C. Guillaume², V. Guillard², C. Schonweitz³, F. Fava⁴, C. Lagaron⁵, M. Majone⁶, ¹<i>INRA, France,</i> ²<i>Universite Montpellier</i></p>

			<i>Il, France, ³Fraunhofer IVV, Germany, ⁴University of Bologna, Italy, ⁵CSIC, Spain, ⁶University of Rome, Italy</i>
16.30-16.50	<p>[O1.04] Do microflora of smear-ripened cheese survive to ingestion and can they have immunomodulatory properties?</p> <p>N. Adouard*^{1,2}, B. Folligné³, L. Magne⁴, T. Cattenoz¹, M. Bouix^{1,2}, D. Picque¹, P. Bonnarme¹, ¹INRA, France, ²AgroParisTech, France, ³Pasteur Institute of Lille, France, ⁴UTC, France</p>	<p>[O2.04] Role of the probiotic strain Lactobacillus paracasei LMGP22043 carried by artichokes in influencing faecal bacteria and biochemical parameters in human subjects</p> <p>F. Valerio*¹, S.L. Lonigro¹, P. De Bellis¹, A. Sisto¹, G. Riezzo², F. Russo², P. Lavermicocca¹</p> <p>¹National Research Council, Bari,, Italy, ²I.R.C.C.S. 'Saverio de Bellis', National Institute of Digestive Diseases, Castellana Grotte,, Italy</p>	<p>[O3.04] Bio-based film of wool nanoparticles/chitosan/gelatin for food packaging applications</p> <p>N. Eslahi, <i>Amirkabir University of Technology, Iran</i></p>
16.50-17.10	<p>[O1.05] Food Structure Design networking experience:The application of Innovative Fundamental Food-structure-property Relationships to the Design of Foods for Health, Wellness and Pleasure</p> <p>L. Piazza, <i>University of Milan, Italy</i></p>	<p>[O2.05] Bio-efficient inactivation of endospores on whole black pepper by indirect and direct plasma treatment</p> <p>C. Hertwig*¹, K. Reineke¹, A. Ghadiri¹, J. Ehlbeck², O. Schlueter¹, ¹Leibniz Institute for Agricultural Engineering (ATB), Germany, ²Leibniz Institute for Plasma Science and Technology, Germany</p>	<p>[O3.05] Technological application of fruit and vegetable residue flour in developing biodegradable films</p> <p>R.M.S. Andrade*¹, M.S.L. Ferreira², E.C.B.A. Goncalves¹, ¹UNIRIO, Brazil, ²UFMG, Brazil</p>
17.10-17.30	<p>[O1.06] Digestive fate of dietary carrageenan during in vitro digestion and potential implications to gastrointestinal health</p> <p>M. Ravid, T. David-Briman, L.A. Cohen, E.G. Meyron-Holtz, S. Levi-Tal, U. Lesmes*</p> <p>Technion, Israel</p>	<p>[O2.06] Inactivation of Shiga toxin-producing E. coli O104:H4 and O157:H7 outbreak strains by isostatic high pressure and its impact on cellular structures</p> <p>K. Reineke*¹, R. Sevenich², C. Hertwig¹, T. Janssen³, A. Fröhling¹, L. Wieler³, D. Knorr², O. Schlüter¹, ¹Leibniz Institute for Agricultural Engineering (ATB), Germany, ²Technische Universität Berlin, Germany, ³Freie Universität Berlin, Germany</p>	<p>[O3.06] Water resistance and oxygen barrier properties in Microfibrillated cellulose for packaging applications</p> <p>M. Minelli*, M.G. Baschetti, F. Doghieri, <i>Università di Bologna, Italy</i></p>
17.30-19.30	Welcome Reception and Poster Session 1		
Thursday, 14th November 2013			
Healthy ageing, lifestyle, food – consumer interaction and trust			

	Consumer well-being healthy ageing / physical activity	Industry competitiveness bio-based analytical approaches for food quality	
	Oral Session 4	Oral Session 5	Oral Session 6
	Gut Microbiota and Ageing	Metabolomic and Food Characterization	Structural Proteomic
9.00-9.30	<p>[I.12] Diet-health-microbiota interactions in older persons - the ELDERMET study P. O'Toole, <i>University College Cork, Ireland</i></p>	<p>[I.14] Nutrikinetics of black tea in the human superorganism: implications for cardiovascular health J. van Duynhoven^{*1,2}, E. van Velzen^{1,3}, J. Westerhuis^{2,4}, A. Smilde^{2,4}, J. van der Hooft², J. Vervoort², R. de Vos^{2,4}, M. Foltz¹, R. Draijer¹, D. Jacobs^{1,5}, ¹<i>Unilever R&D, The Netherlands</i>, ²<i>Wageningen, The Netherlands</i>, ³<i>Netherlands Metabolomics Centre, The Netherlands</i>, ⁴<i>University of Amsterdam, The Netherlands</i></p>	<p>[I.15] Deep exploration of recalcitrant vegetable tissues: the proteome/peptidome of fruits and vegetables of large consumption P.G. Righetti, <i>Politecnico di Milano, Italy</i></p>
9.30-10.00	<p>[I.13] Gut microbiota and ageing: effect of diet on functional decline in older people and optimising healthy ageing C. Franceschi, <i>University of Bologna, Italy</i></p>	<p>9.30-9.50 [O5.01] Expression analysis of pH- and salt-stressed <i>Listeria monocytogenes</i> in simulated gastric and pancreatic conditions K. Rantsiou^{*1}, M. Mataragas^{1,2}, A. Greppi¹, L. Cocolin¹, ¹<i>University of Torino, Italy</i>, ²<i>Agricultural University of Athens, Greece</i></p>	<p>[O6.01] Application of proteomics to study the digestive fate of processed bioactive proteins: Insights from infant in vitro digestion of bovine lactoferrin and some of its Maillard reaction products A.M. Moscovici^{*1}, D. Dupont², U. Lesmes¹, ¹<i>Technion, Israel</i>, ²<i>INRA, France</i></p>
10.00-10.20	<p>[O4.01] A cohort study of the prevalence of total and central obesity among Sharpeville elderly in South Africa (2005-2011) A.A. Egal[*], W.H. Oldewage-Theron, O. Otitoola, <i>Vaal University of Technology, South Africa</i></p>	<p>9.50-10.10. [O5.02] Authentication of canned food: problems and DNA-based biotechnical solutions. A. Ardura[*], M. Muñoz-Colmenero, J.L. Martinez, E. Garcia-Vazquez, <i>University of Oviedo, Spain</i></p>	<p>[O6.02] Effect of UV and pulsed light on the immunoreactivity of food proteins L. Manzocco[*], A. Panozzo, M.C. Nicoli, <i>Dipartimento di Scienze degli Alimenti, Italy</i></p>
10.20-10.40	<p>[O4.02] Is obesity associated with iron deficiency in the elderly? A case study from Sharpeville, South Africa W.H. Oldewage-Theron[*], A.A. Egal, <i>Vaal University of Technology, South Africa</i></p>	<p>10.10-10.30. [O5.03] Use of ATR-FTIR spectroscopy combined with multivariate analysis to study nutrient supplementation during alcoholic fermentation M. Puxeu^{*1}, S. de</p>	<p>[O6.03] Isolation of novel rapeseed protein-derived antihypertensive peptides is protease specific R.E. Aluko, <i>University of Manitoba, Canada</i></p>

		Lamo-Castellví ² , R. Berendsen ¹ , ¹ Parc Tecnològic del Vi (VITEC), Spain, ² Universitat Rovira i Virgili, Spain	
		10.30-10.50 [O5.04] Application of chemical gas sensors and data analysis to food analysis M. Falasconi* ^{1,3} , I. Concina ^{1,3} , V. Sberveglieri ^{2,3} , G. Zambotti ³ , E. Gobbi ^{1,3} , ¹ Università di Brescia, Italy, ² University of Modena and Reggio Emilia, Italy, ³ CNR-IDASC, Italy	[O6.04] Tracing allergenic species in commercial candies M. Muñoz-Colmenero*, J.L. Martinez, A. Roca, E. Garcia-Vazquez, <i>University of Oviedo, Spain</i>
10.40-11.10	Coffee Break – Poster session 2		
	Oral Session 4 (contd.)	Oral Session 5 (contd.)	Oral Session 6 (contd.)
11.10-11.30	[O4.03] Age-tailoring the digestive fate of food hydrocolloids: insights from infant, adult and elderly in vitro digestion models C. Shani-Levi, U. Lesmes*, <i>Technion, Israel</i>	[O5.05] LABELFISH: The atlantic network on genetic control of fish and seafood labelling and traceability C.G. Sotelo* ¹ , R.I. Pérez-Martín ¹ , A. Velasco ¹ , R. Mendez ² , H. Silva ² , V. Verrez-Bagnis ³ , M. Jerome ³ , J. Maguire ⁴ , M. Shorten ⁴ , S. Mariani ⁵ , ¹ Instituto de Investigaciones Marinas CSIC, Spain, ² Instituto Nacional de Recursos Biológicos (IPMA), Portugal, ³ IFREMER, STBM, France, ⁴ Indigo Rock Marine Research Station, Ireland, ⁵ University of Salford, UK	[O6.05] Bio-Based Active Packaging Film with Synergic Effect from Starch, Chitosan and Lauric Acid I.I. Muhamad*, E. Salleh, N. Khairuddin <i>Universiti Teknologi Malaysia, Malaysia</i>
11.30-11.50	[O4.04] The role of red wine in longevity: the example of centenarians G. Lovicu* ¹ , F. Manconi ¹ , D. Satta ¹ , D. Delpiano ¹ , S. Pasella ² , E. Canu ² , V. Bulla ² , G. Pira ² , S. Sotgiu ^{1,2} , L. Deiana ^{1,2} , ¹ Agris-Dirarb-Villasor, Italy, ² University of Sassari, Italy	[O5.06] High pressure high temperature generates distinct chemical fingerprints in differently colored carrot varieties compared to thermal processing B.T. Kebede*, T. Grauwet, S. Palmers, L. Vervoort, M. Hendrickx, A. Van Loey, <i>KU Leuven, Belgium</i>	[O6.06] Functional characterization of the bitter/sweet Janus head of Stevia rebaudiana (Bert.) Bertoni using bio-based approaches C. Dawid* ¹ , C. Hellfritsch ¹ , A. Brockhoff ² , F. Stähler ² , W. Meyerhof ² , T. Hofmann ¹ , ¹ Technische Universität München, Germany, ² German Institute of Human Nutrition Potsdam-Rehbrück, Germany

11.50-12.10	[O4.05] Anti-inflammatory, anti-oxidant and protective effects of a <i>Pulicaria incisa</i> infusion on brain glial cells A. Elmann* ¹ , A. Telerman ¹ , S. Mordechay ¹ , H. Erlank ¹ , M. Rindner ¹ , R. Ofir ² , ¹ <i>Agricultural research organization, Israel</i> , ² <i>Ben Gurion University of the Negev, Israel</i>	[O5.07] Biotechnological and health potential of wild non-starter lactic acid bacteria isolated from Italian traditional Malga-cheese I. Carafa*, T. Nardin, R. Larcher, K. Tuohy, F. Clementi, E. Franciosi, <i>Fondazione Edmund Mach (FEM), Italy</i>	[O6.07] Berberine improves insulin sensitivity and adjusting adiponectin in high-fat diet-fed rats M. El-Sayed, N. Elguindy*, D. Ghareeb, R. Adel, <i>Alexandria University, Egypt</i>
12.10-12.30	[O4.06] Antioxidant and hypolipidemic activities of pectin and dietary fibers from pumpkin <i>Cucurbita maxima</i> Dich. A.A. Torkova, K.V. Lisitskaya, I.V. Nikolaev*, T.V. Fedorova, O.V. Koroleva <i>Russian Academy of Sciences, Russia</i>	[O5.08] Assessment of food and biodegradable packaging interaction by 1H NMR profiling R. Lamanna*, M. Puzone, <i>ENEA, Italy</i>	[O6.08] Novel system for the early detection of mold contamination in green coffee V. Sberveglieri* ^{1,2} , E. Nunez Carmona ^{1,3} , M. Falasconi ² , M. Ferroni ² , A. Pulvirenti ^{1,2} , ¹ <i>University of Modena and Reggio Emilia, Italy</i> , ² <i>CNR-IDASC Sensor Lab - Brescia, Italy</i> , ³ <i>CNR-IBF Palermo, Italy</i>
12.30-13.30	Lunch – Poster Session 2 (contd.)		
13.30-14.30	Poster Session 2 (contd.)		
	Oral Session 7	Oral Session 8	Oral Session 9
	Diet and Physical Activity	Genomic and Metagenomic in Evaluation of Food Safety	Process Ecology / Sustainability
14.30-15.00	[I.16] Role of diet modulation and physical exercise in the prevention and counteraction of sarcopenia N. Cano, <i>INRA, France</i>	[I.17] Genomics of food pathogens; implications for food safety C. Hill, <i>University College Cork, Ireland</i>	[I.18] Assessment of the life cycle greenhouse gas emissions in the food industry M. Moresi, <i>Università della Tuscia, Italy</i>
15.00-15.20	[O7.01] Prevalence of hypertensive heart disease mortality in Europe in association to dietary, lifestyle and biomedical factors, using spatial prediction models D. Sifaki-Pistolla*, G. Pistolla, <i>University of Crete, Greece</i>	[O8.01] Matching probiotic traits to genetic content: a data jungle or a walk in the park? M. Wels* ¹ , J. Boekhorst ¹ , H.M. Timmerman ¹ , S.A.F.T. van Hijum ^{1,2} , ¹ <i>NIZO Food Research B.V., The Netherlands</i> , ² <i>Centre for Molecular and Biomolecular Informatics (CMBI), The Netherlands</i>	[O9.01] Sustainable protein supply by algae biorefinery concepts A. Mathys ¹ , E. Georget* ¹ , P. Waldeck ² , J. Petrusan ² , V. Heinz ¹ , ¹ <i>German Institute of Food Technologies, Germany</i> , ² <i>IGV Institut für Getreideverarbeitung GmbH, Germany</i>
15.20-15.40	[O7.02] A versatile tool for monitoring oxidative stress G.S. Nyanhongo* ¹ , G.M. Guebitz ¹ , E. Nugroho Prasetyo ¹ , M. Murkovic ²	[O8.02] Determination of antimicrobiological activities of encapsulated essential oils using silica supports and cyclodextrins A. Bernardos* ¹ , T. Marina ¹ , R.	[O9.02] Bioconversion of cheese whey: process optimization and functional characterization of hydrolysate obtained

	<p>1University of Natural Resources and Life Sciences Vienna, Austria, 2Graz University of Technology, Austria</p>	<p>Martinez-Manez^{2,3}, L. Kourimska¹, J. Pulkrabek¹, P. Kloucek¹ ¹Czech University of life sciences of Prague, Czech Republic, ²Universitat de València, Spain, ³Biomateriales y Nanomedicina (CIBER-BBN), American Samoa</p>	<p>I.V. Nikolaev¹, T.V. Fedorova¹, E.Y. Agarkova², A.Y. Prosekov³, E.I. Melnikova⁴, N.V. Ponomareva⁴, O.V. Koroleva*¹, ¹Russian Academy of Sciences, Russia, ²Russian academy of agricultural sciences, Russia, ³Kemerovsky Technological institute of food industry, Russia, ⁴OJSC Dairy "Voronezhskiy", Russia</p>
15.40-16.00	<p>[07.03] Evaluation of the food safety knowledge of the informal food sector in Owerri city and its suburbs in Nigeria A. Uzomah*, I. Ibeh, M. Okocha, D. Akpomuku, A.I. Ibe, <i>Federal University of Technology, Nigeria</i></p>	<p>[08.03] Biofilm formation by staphylococcus aureus: relationship with temperature, food-contact surface and hydrophobicity C. Costanzo¹, D. Paludi¹, P. Di Ciccio*², A.R. Festino¹, L. Pennisi¹, A. Ianieri², A. Vergara¹, ¹University of Teramo, Italy, ²University of Parma, Italy</p>	<p>[09.03] Impact comparison of novel and thermal processing on different juices: headspace gc-ms fingerprinting as an untargeted approach K. Aganovic*^{1,2}, T. Grauwet², S. Toepfl¹, V. Heinz¹, A. Van Loey², ¹German Institute of Food Technologies (DIL e.V.), Germany, ²KU Leuven, Belgium</p>
16.00-16.20	<p>[07.04] Influence of regular consumption of tomato juice in microbiota composition of Sprague-Dawley rats with hypercaloric and hypercholesterolemic diet C. Gómez-Gallego, G. Martín-Pozuelo, N. Hidalgo-Pérez*, J.D. Rojo, I. Navarro-González, J. García-Alonso, M.J. Periago, <i>University of Murcia, Spain</i></p>	<p>[08.04] Electrolyzed water and UV-C illumination as eco-innovative disinfection systems for minimally-processed pears A. Graça*, D. Santo, C. Quintas, M. Salazar, C. Nunes, <i>Universidade do Algarve, Portugal</i></p>	<p>[09.04] Geobacillus stearothermophilus spore inactivation mechanisms as key for new multi hurdle preservation combinations E. Georget*¹, A. Kushman¹, V. Heinz¹, E. Ananta², M. Callanan², A. Mathys¹, ¹German Institute of Food Technologies (DIL), Germany, ²Nestlé Research Center, Switzerland</p>
16.20-16.50	Coffee Break - Poster Session 2 (contd.)		
	Oral Session 5 (contd.)	Oral Session 8 (contd.)	Oral Session 9 (contd.)
16.50-17.10	<p>[05.09] How to measure nanoparticles size distribution in food and consumer products L. Calzolai*, D. Gilliland, F. Rossi, <i>European Commission, Belgium</i></p>	<p>[08.05] PCR-based analysis of genetically modified organisms for food authenticity and safety assessment T. Kutateladze¹, I. Gabriadze¹, B. Vishnepolsky¹, K. Bitskinashvili², M. Karseladze¹, N. Datukishvili*^{1,2}, ¹I.Beritashvili Center of Experimental</p>	<p>[09.05] The iconographic correlation (CORICO) method, a new approach for the optimization of microwave cooking processes: application to fish cooking J.C. Laguerre*¹, I. Douiri-Bédoui¹, C. Chireux¹, D. Marier¹, P. Jacolot¹, C.</p>

		<i>Biomedicine, Georgia, ²Illia State University, Georgia</i>	Jouquand ¹ , F.J. Tessier ¹ , K. Woodward ² , P. Gadonna-Widehem ¹ , ¹ LaSalle Beauvais Institute, France, ² University of Brighton, UK
17.10-17.30	[O5.10] Changes in water holding capacity and drip loss of Atlantic salmon muscle (<i>Salmo salar</i>) during superchilled storage L.D. Kaale*, T.M. Eikevik, T. Rustad, T.S. Nordtvedt, <i>Norwegian University of Science and Technology, Norway</i>	[O8.06] Application of electronic nose for to assess the development of Lactobacilli in food matrix V. Sberveglieri* ^{1,2} , E. Nunez Carmona ^{1,3} , A. Pulvirenti ^{1,2} , ¹ University of Modena and Reggio Emilia, Italy, ² CNR IDASC - sensor Lab, Italy, ³ CNR IBF, Italy	[O9.06] Reducing food waste in Europe: A collective challenge S.B. Braun, <i>University of Hohenheim, Germany</i>
17.30-17.50	[O5.11] Assessment of the effects of simulated gastric conditions on spores of <i>Bacillus subtilis</i> C. Bowe ¹ , N. Mavroudis* ¹ , O.A.E. Sparagano ¹ , S.A. Edwards ¹ , ¹ Northumbria University, UK, ² Newcastle University, UK	[O8.07] Extended shelf-life chilled strawberry cubes by combination of osmotic and High Pressure technology E. Dermesonlouoglou, F. Angelikaki, M. Giannakourou, G. Katsaros, P. Taoukis*, <i>National Technical University of Athens, Greece</i>	[O9.07] The environmental impacts of edible oil supply chain: An Italian experience R. Manzini ¹ , R. Accorsi* ¹ , L. Versari ¹ , V. Ballotta ² , ¹ Bologna University, Italy, ² Olitalia s.r.l., Italy
17.50-18.10	[O5.12] Impact of vine biocontrol and elicitor on the fungal ecosystems and the Ochratoxin A contamination of grapes using DGGE and q-PCR H.M.H. Ahmed* ¹ , N. Salah ¹ , G. Bastard ¹ , C. Strub ¹ , S. Schorr-Galindo ¹ ¹ Université Montpellier 2, France, ² Fayoum University, Egypt	[O8.08] Simultaneous identification of <i>Staphylococcus aureus</i> Enterotoxins A & B using online SPE-UPLC-MSMS. S. Cosijns* ^{1,2} , M. Andjelkovic ¹ , K. De Cremer ¹ , S. Fraselle ¹ , A. Rajkovic ² , J. Van Loco ¹ , ¹ Scientific institute for public health, Belgium, ² Ghent University, Belgium	[O9.08] Characterization and disintegration under composting conditions of ternary poly(lacticacid)-poly(hydroxybutyrate)-limonene blends for food packaging M.P. Arrieta* ¹ , J. López ¹ , A. Hernández ² , E. Rayón ¹ ¹ Universitat Politècnica de València, Spain, ² Centro de Investigación Príncipe Felipe, Spain
19.30	Conference social event at Palazzo Re Enzo in the historic center of Bologna		
Friday, 15th November 2013			
Education in food science and public-private partnerships			
Training and Curricula Development			
9.00-9.30	[I.19] ISEKI Food 4 network and Iseki Food Association to enhance food professional impact on society' determinants P. Pittia ^{1,2} , ¹ Università degli Studi di Teramo, Italy, ² ISEKI-Food Association, Austria P.		
9.30-10.00	[I.20] The New Food and Drink Professional: <i>the role of TRACK_FAST project</i>		

	C.L.M. Silva , <i>UCP, Portugal</i>
10.00-10.15	Presentation by GNT Europa GmbH
10.15-10.45	Coffee break – Poster session 2 (contd.)
Public-Private Partnerships	
10.45-11.15	[I.21] Public Universities structures and Private Companies: opportunities of working together for stronger joint research R. Nardi , <i>former UNILEVER R&D Director, Italy</i>
11.15-12.15	Round Table on public-private partnerships: regional experience and European integration D. Knorr , <i>Technical University Berlin, Germany</i> R. Nardi , <i>former Unilever R&D Director, Italy</i> B. McKenna , <i>University College Dublin, Ireland</i> M. Dalla Rosa , <i>Alma Mater Studiorum University of Bologna, Italy</i>
12.15	Conference close