

August 15, 2018 - Wednesday

Session VII: Drying and Edible Oils

Chair: Dorian A. La Fond

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| 09:00-09:15 | Cold-pressed avocado oil processing from small-holder farmers in Kenya. Allan Woolf , Chris Clark, Bridie Carr, Marie Wong, Robert Fullerton (FVP). |
| 09:15-09:30 | Effects of Pre-Drying Dipping in Some Essential Oil Emulsions on Quality and Nutrients of Dehydrated Tomatoes. Işıl Yıldıırım , Demet Yıldız Turgut, Arzu Bayir Yegin, Kadriye Yuksel (FVP). |
| 09:30-09:45 | The effects of harvest time and drying methods on aflatoxin production of some almond types grown in Turkey. Ahmet Sahan , Ali Tekin, Yasemin Bengu Sahan, Ertugrul Ilikcioglu, Ajlan Yilmaz, Kamil Sarpkaya (QSHP) |
| 09:45-10:00 | Investigating the effect of thin layer drying methods on quality of mango slices. Tilahun Seyoum Workneh , Khuthadzo Mugodo, S. Sibanda (FVP). |
| 10:00-10:15 | Influence of partially substituting sodium chloride with potassium chloride as a pre-drying treatment on quality of sun-dried tomatoes during storage. Özlem Tuncay , Biljana Vujovic (FVP). |
| 10:15-10:30 | Moringa oleifera pods: Physico-chemical characterization of fresh pods and pod flour produce at different drying temperatures. Maida Abdulssatar Khan , Asmina Sulemane, Isabel Guiamba, Paulo Bechel (FVP). |
| 10:30-11:00 | Coffee Break / Poster Presentations |
| 11:00-11:15 | General Assembly |
| 11:15-11:30 | |
| 11:30-11:45 | |
| 11:45-12:00 | |
| 12:00-12:15 | |
| 12:15-12:30 | |
| 12:30-14:00 | Lunch / Poster Presentations |
| Session VIII :Human health impact | |
| Chair: Tim O'Hare | |
| 14:00-14:15 | The effects of Hylocereus (Dragon fruit) and Opuntia (Cactus pear) on endothelial and vascular function: a systematic review of animal and human studies. Alex Cheok , A. Rodriguez-Mateos, P.W. Caton, Trevor George (FH). |
| 14:15-14:30 | A phytoalexin rich fraction from potato with bioactive properties against THP-1 monocytic leukemia cells. Marie Terese Charles , Marie Thérèse Charles, Daniel Rolland, Benoît Bizimungu, Jean-Louis Deveau, Dominique Roussel (FH). |



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| 14:30-14:45 | Effect of 28-homobrassinolide on human health promoting compounds of cauliflower seedlings. Golge Sarıkamış , Onur Aktaş (FH). |
| 14:45-15:00 | Impact of antioxidant spices on vitamin B9 and carotene in steamed sweet potato leaves. Edith Agbo , Souleymane Méité, Albarin Gbogouri, Ange Désirée Gouekou, Konan Kouassi, Kouakou Brou (FH). |
| 15:00-15:15 | Pesticide regulation in Europe and system for setting maximum residue levels for food products:overview. Albert Schirring, Laurent Gouzou (QSHP). |
| 15:15-15:30 | Research and regulatory interventions to mitigate food safety risks of rockmelons or cantaloupes- a case study. Sukhvinder Pal Singh , Andrew Watson, Craig Shadbolt (QSHP). |
| 15:30-16:00 | Coffee Break / Poster Presentations |
| Session IX: Innovation in sampling, analyses and processing | |
| Chair: Guner Arkun | |
| 16:00-16:15 | Artificial neural network as alternative method for prediction of sugar and acidity using near-infrared spectroscopy in table grapes. Carlos Poblete-Echeverría , Andries Daniels, Helene Nieuwoudt, Linus Opara (QSHP). |
| 16:15-16:30 | Validation of a simplified method for fruit phenolic extraction and analysis to be used in olive breeding. Ana G. Perez , Guillermo Fernandez, Lourdes García-Vico, Carlos Sanz (FH). |
| 16:30-16:45 | Effects of texture optimization through fiber addition in yellow vegetable-fruit bars stability and shelf-life . Maria Soledad Hernandez, Sandra Medina , Juan Pablo Fernandez Trujillo (FVP). |
| 16:45-17:00 | From field to snack: development of a molecular marker-based method for the identification of the hazelnut (<i>Corylus avellana</i> L.) cultivar along the production chain. Daniela Torello Marinoni, Alberto Acquadro, Giulia Vallauri, Giulia Talucci, Nadia Valentini, Roberto Botta (QSHP). |
| 17:00-17:15 | Elaboration of protocols to define sensorial attributes and mechanical properties of canned peaches. George Manganaris , Marina Christofi, Ioannis Mourtzinou, Athina Lazaridou, Pavlina Drogoudi, Costas Biliaderis (FVP). |
| 17:15-17:30 | An innovative approach to reduce rain wash-off without causing oxidative damage in apple leaves. Shyam Pariyar , Felix Jakob, Lina Apitius, Ulrich Schwaneberg, Mauricio Hunsche, Georg Noga (QSHP). |
| 17:30-17:45 | CLOSING |
| 18:00-18:30 | Business Meeting |

