

## Tuesday, 17 September 2019

11.00-14:00	<b>Registration   Giralda</b>
	<b>Plenary Session 1: Welcome and Opening Presentations   Giralda I &amp; II</b> Chair: Paul Finglas
14.00-14.15	Opening Remarks & Introduction to <i>Food Chemistry</i>
14:15-14:45	<b>PL01 - Latest developments for assuring the integrity of our food</b> Paul Brereton, <i>Queens University Belfast, Ireland</i>
14:45-15:10	<b>IN01 - PCA and HCA: Misuses in food science studies</b> Daniel Granato, <i>Natural Resources Institute, Finland</i>
15:10-15:35	<b>IN02 - European Commission Knowledge Centre for Food Fraud and Authenticity</b> Franz Ulberth, <i>European Commission, Belgium</i>
<b>15:35-16:05</b>	<b>Coffee Break   Giralda III, IV &amp; V</b>
16:05-16:35	<b>PL02 - How to survive in the jungle of signal pre-processing: Practical guidelines</b> Paolo Oliveri, <i>Università di Genova, Italy</i>
16:35-17:00	<b>IN03 - A true story about fake foods</b> Saskia van Ruth, <i>Wageningen University and Research Centre, The Netherlands</i>
17:00-17:25	<b>IN04 - Combining antibodies and microarrays for long-range molecular tracking in diverse food systems</b> William G Tycho Willats, <i>Newcastle University, UK</i>
17.25-19.00	<b>Poster Session 1   Giralda III, IV &amp; V</b>
<b>17.25-19.00</b>	<b>Welcome Drinks Reception   Giralda III, IV &amp; V</b>

## Wednesday, 18 September 2019

	<b>Plenary Session 2   Giralda I &amp; II</b> Chair: Daniel Granato		
08:30-09:00	<b>PL03 - Class modeling versus discrimination. In search for a tool for food authentication</b> Oxana Ye Rodionova, <i>Semenov Institute of Chemical Physics RAS, Russia</i>		
09:00-09:30	<b>PL04 - Critical view on analysis of antioxidant capacity</b> Isabel Ferreira, <i>Instituto Politécnico de Bragança, Portugal</i>		
09.30-09.55	<b>IN05 - Heteroprotein complex coacervation: Formation and potential applications</b> Said Bouhallab, <i>INRA, France</i>		
<b>09:55-10:25</b>	<b>Coffee Break   Giralda III, IV &amp; V</b>		
<b>Room</b>	<b>Arenal</b>	<b>Nervion</b>	<b>Giralda I &amp; II</b>
	<b>Session 1: Data Analysis in Food Science</b> Chairs: Oxana Ye Rodionova and Daniel Granato	<b>Session 2: Chemical Reactions in Foods</b> Chairs: Amin Ismail and Liang Zhang	<b>Session 3: Bioactive Compounds</b> Chairs: Cesarettin Alaşalvar and Fereidoon Shahidi
10:25-10:50	<b>IN06 - Trends in chemometrics in food chemistry studies</b> Predrag Putnik, <i>University of Zagreb, Croatia</i>	<b>IN07 - Strategies to prevent lipid oxidation in foods rich in PUFA</b> Charlotte Jacobsen, <i>Technical University of Denmark, Denmark</i>	<b>IN10 - Multivariate effects of keemun black tea (<i>Camellia sinensis</i> var. <i>sinensis</i>) grades on the chemical composition, antioxidant, antihemolytic and cytotoxic/ cytoprotection activities</b> Liang Zhang, <i>Anhui Agricultural University, China</i>
10:50-11:15	<b>ST01 - Discrimination of cheddar cheeses by brand and age using multiomics</b> R. Afshari*, C. Pillidge, D.A. Dias, A.M. Osborn, H. Gill, <i>RMIT University, Australia</i>	<b>IN08 - Surface enhanced Raman spectroscopy for measuring chemical reactions in food – a strategy to detect acrylamide in food</b> Jason S. Yang, <i>University of Massachusetts, USA</i>	<b>IN11 - Influence of extraction and processing technology on content of bioactive compounds in foods of plant origin</b> Danijela Bursać Kovačević, <i>University of Zagreb, Croatia</i>

11:15-11:40	<b>ST02 - Optimisation of the extraction of phenolic compounds from eight edible algae species from the Galician coast using response surface methodology</b> C. Jiménez López <sup>*1,2</sup> , A. González Pereira <sup>1,2</sup> , C. S.P.L. Lopes <sup>1</sup> , P. García Oliveira <sup>1</sup> , L. Barros <sup>2</sup> , M. Prieto Lage <sup>1,2</sup> , I. C.F.R. Ferreira <sup>2</sup> , J. Simal Gándara <sup>1</sup> , <sup>1</sup> University of Vigo, Spain, <sup>2</sup> (CI MO), Instituto Politécnico de Bragança, Portugal	<b>IN09 - Improving the taste quality of green tea infusion by modifying catechins</b> Yongquan Xu, Chinese Academy of Agricultural Science, China	<b>ST07 - 'Zero waste' biorefining of berry pomace into functional ingredients by consecutive high pressure and enzyme assisted extractions with green solvents</b> P.R. Venskutonis, Kaunas University of Technology, Lithuania
11:40-12:00	<b>ST03 - Evaluation of pigments and their relationship with skin color and sensory profile in fruits of different Moroccan varieties and clones of dates (<i>Phoenix Dactylifera</i> L.)</b> A. Alahyane*, H. Harrak, J. Ayour, I. Elateri, A. Ait-oubahou, M. Benichou, M. Abderrazik, Cadi Ayyad University, Morocco	<b>ST05 - Kinetics of heat-induced denaturation of whey proteins and characterization of protein aggregates in model infant formulas</b> A. Halabi <sup>*1</sup> , A. Deglaire <sup>1</sup> , M. Henriet <sup>2</sup> , F. Violleau <sup>2</sup> , S. Bouhallab <sup>1</sup> , D. Dupont <sup>1</sup> , T. Croguennec <sup>1</sup> , <sup>1</sup> UMR INRA-STLO, France, <sup>2</sup> Université de Toulouse-Ecole d'Ingénieurs de Purpan, France	<b>ST08 - Jabuticaba epicarp as source of bioactive and colorant compounds: Extraction optimization and application in a pastry product</b> B.R. Albuquerque <sup>1,2</sup> , C. Pereira <sup>1</sup> , R.M. Calhelha <sup>1</sup> , M.A. Prieto <sup>3</sup> , J. Simal-Gandara <sup>3</sup> , M.J. Alves <sup>1</sup> , M.B.P.P. Oliveira <sup>2</sup> , L. Barros <sup>*1</sup> , I.C.F.R. Ferreira <sup>1</sup> , <sup>1</sup> (CI MO), Instituto Politécnico de Bragança, Portugal, <sup>2</sup> University of Porto, Portugal, <sup>3</sup> University of Vigo, Portugal
12:00-12:20	<b>ST04 - Meat quality: Influence of Algerian rearing system on lamb growth performance and meat flavour.</b> N. Berrighi*, N. Gema, K. Bouderoua, R. Gaspar, <sup>1</sup> Mostaganem University, Algeria	<b>ST06 - Multiresponse kinetic modelling of acrylamide and hydroxymethylfurfural formation during roasting of coffee as a sucrose-rich food system</b> A. Hamzalioglu*, V. Gokmen, Hacettepe University, Turkey	<b>ST09 - Physiological concentrations of blueberry-derived phenolic acids reduce monocyte adhesion to human endothelial cells</b> L.D. Melton <sup>*1</sup> , J.S. Tang <sup>1,2</sup> , S.M. Bozonet <sup>2</sup> , J.L. McKenzie <sup>2</sup> , R.A. Anderson <sup>1</sup> , M.C. Vissers <sup>2</sup> , <sup>1</sup> University of Auckland, New Zealand, <sup>2</sup> University of Otago, New Zealand
<b>12:20-12:50</b>	<b>Lunch   Restaurant</b>		
12:50-14:20	<b>Poster Session 2   Giralda III, IV &amp; V</b>		
	<b>Plenary Session 3   Giralda I &amp; II</b> Chair: Vural Gokmen		
14:20-14:50	<b>PL05 - Controlling the properties of starch</b> Harold Corke, Shanghai Jiao Tong University, Hong Kong		
14:50-15:20	<b>PL06 - Chemical hazards in grapes and wine, climate change and challenges to face</b> Ana M. Troncoso, University of Seville, Spain		
15:20-15:45	<b>IN12 - Formation of heterocyclic aromatic amines in food products</b> Francisco Hidalgo, Instituto de la Grasa, Spain		
15:45-16:10	<b>IN13 - Do nanoparticles in food pose a health risk?</b> Ralf Greiner, Max Rubner-Institut, Germany		
<b>16:10-16:40</b>	<b>Coffee Break   Giralda III, IV &amp; V</b>		

Room	Arenal	Giralda I & II	Nervion
	<b>Session 4: Food Safety</b> Chairs: Francisco J. Hidalgo	<b>Session 5: Bioactive Compounds</b> Chairs: Cesarettin Alaşalvar and Fereidoon Shahidi	<b>Session 6: Analytical Chemistry</b> Chairs: John van Camp and Steve Elmore
16:40-17:05	<b>IN14 - Understanding better the reactions of certain thermal process contaminants in foods under gastrointestinal conditions</b> Vural Gokman, Hacettepe University, Turkey	<b>IN16 - Bioactives and bioactivities of underutilised tropical fruits</b> Amin Ismail, Universiti Putra Malaysia, Malaysia	<b>IN17 - Speaking up for flavour chemists</b> Steve Elmore, University of Reading, UK
17:05-17:30	<b>IN15 - Lipid oxidation: An underestimated food safety issue?</b> Bruno De Meulenaer, Ghent University, Belgium	<b>ST013 - Magnetic ligand fishing for facilitated discovery of bioactive constituents in complex food matrices.</b> R. Lima <sup>1</sup> , G. McDougall <sup>2</sup> , D. Staerk <sup>3</sup> , R. Moaddel <sup>4</sup> , S. Wubshet <sup>*1</sup> , <sup>1</sup> Nofima, Norway, <sup>2</sup> The James Hutton Institute, UK, <sup>3</sup> University of Copenhagen, Denmark, <sup>4</sup> The National Institutes of Health, USA	<b>IN18 - DNA versus proteins: Current perspectives on food allergen detection methods</b> Joana Costa, University of Porto, Portugal
17:30-17:50	<b>ST010 - Effect of blanching and the type of frying on acrylamide and furan formation in potato chips</b> F. Pedreschi <sup>*1</sup> , M. Mariotti <sup>2</sup> , K. Granby <sup>3</sup> , <sup>1</sup> Pontificia Universidad Católica de Chile, Chile, <sup>2</sup> Universidad Técnica Metropolitana, Chile, <sup>3</sup> Technical University of Denmark, Denmark	<b>ST014 - Metabolomics as a tool to evaluate the immunomodulatory role of apple phenolic rich extracts</b> N. Cambeiro-Pérez <sup>*1</sup> , M.R. Pérez-Gregorio <sup>2</sup> , I. Fernandes <sup>2</sup> , N. Mateus <sup>2</sup> , V. De Freitas <sup>2</sup> , J. Simal-Gándara <sup>1</sup> , E. Martínez-Carballo <sup>1</sup> , <sup>1</sup> CITACA, University of Vigo, Spain, <sup>2</sup> University of Porto, Portugal	<b>ST017 - Effect of salt replacement with 1% edible seaweeds and fat reduction on the chemical, sensory and volatile flavour characteristics of reformulated frankfurters</b> E. Garicano Vilar <sup>*1,2</sup> , H. Ouyang <sup>2</sup> , M.G. O'Sullivan <sup>2</sup> , J.P. Kerry <sup>2</sup> , R.M. Hamill <sup>3</sup> , K.N. Kilcawley <sup>1</sup> , <sup>1</sup> Teagasc Food Research Centre, Moorepark, Ireland, <sup>2</sup> University College Cork, Ireland, <sup>3</sup> Teagasc Food Research Centre, Ashtown, Ireland
17:50-18:10	<b>ST011 - Development of an immunochromatographic test system for the simultaneous determination of tylosin and lincomycin antibiotics in food products</b> O.D. Hendrickson <sup>*</sup> , E.A. Zvereva, N.V. Baymacheva, D.S. Popravko, A.V. Zherdev, B.B. Dzantiev, Research Center of Biotechnology of the Russian Academy of Sciences, Russia	<b>ST015 - Bio-processing of mussel by-products for value added ingredients</b> A.S. Naik <sup>*1</sup> , P. Daly <sup>2</sup> , M. Hayes <sup>1</sup> , <sup>1</sup> Teagasc, Ireland, <sup>2</sup> Bord Iascaigh Mhara, Ireland	<b>ST018 - Simultaneous determination of tartrazine and sunset yellow in soft drinks by using digital image analysis and multivariate calibration</b> K. Dantas <sup>1</sup> , N. Cândido <sup>2</sup> , L. Auler <sup>2</sup> , B. Botelho <sup>1</sup> , M. Sena <sup>*1</sup> , <sup>1</sup> Universidade Federal de Minas Gerais, Brazil, <sup>2</sup> Centro de Desenvolvimento da Tecnologia Nuclear (CDTN), Brazil
18:10-18:30	<b>ST12 - Oxidized amino acids induce apoptosis and necrosis in CACO-2 cells by promoting oxidative stress and depleting the endogenous antioxidant defenses</b> S. Díaz-Velasco <sup>1</sup> , A. González <sup>2</sup> , F.J. Peña <sup>3</sup> , M. Estévez <sup>*1</sup> , <sup>1</sup> IPROCAR, University of Extremadura, Spain, <sup>2</sup> Institute of Molecular Pathology Biomarkers, University of Extremadura, Spain, <sup>3</sup> Spermatology Laboratory, University of Extremadura, Spain	<b>ST016 - Effect of green tea extract on the maillard reaction in UHT-processed milk</b> M.M. Poojary <sup>*1</sup> , V. Rauh <sup>2</sup> , M.N. Lund <sup>1</sup> , <sup>1</sup> University of Copenhagen, Denmark, <sup>2</sup> Arla Foods, Denmark	<b>ST019 - Improved strategies for quantitative analysis of aminoglycoside drugs in solid milk products by liquid chromatography-tandem mass spectrometry</b> B.L. Oyler <sup>*</sup> , C.H. Parker, US Food and Drug Administration, USA
19:00-22:00	<b>Gala Dinner   Rio Grande Restaurante (optional - tickets can be purchased)</b>		

## Thursday, 19 September 2019

<b>Plenary Session 4   Giralda I &amp; II</b> Chair: Peng Zhou			
09:00-09:30	<b>PL07 - Nanoscale engineering of the structure and functionality of fat and fat mimetics</b> Alejandro Marangoni, <i>University of Guelph, Canada</i>		
09:30-10:00	<b>PL08 - Phenolic bioactives in food and their gut microbiota metabolites: Role in human health</b> Francisco A. Tomás-Barberán, <i>Spanish Council for Scientific Research (CSIC), Spain</i>		
10:00-10:25	<b>IN19 - Functional and nutraceutical lipids and phenolipids</b> Fereidoon Shahidi, <i>Memorial University of Newfoundland, Canada</i>		
10:25-10:50	<b>IN20 - Hempseed proteins as ingredient in food products</b> Anne Pihlanto, <i>Natural Resources Institute, Finland</i>		
<b>10:50-11:20 Coffee Break   Giralda III, IV &amp; V</b>			
<b>Room</b>	<b>Giralda I &amp; II</b>	<b>Nervion</b>	<b>Arenal</b>
	<b>Session 7: Food Structure &amp; Food Quality</b> Chairs: Alejandro Marangoni and Peng Zhou	<b>Session 8: Food Authenticity &amp; Traceability</b> Chairs: Paul Brereton and Yannick Weesepeel	<b>Session 9: Nutrition</b> Chairs: Fidel Toldrá and Paul Finglas
11:20-11:45	<b>IN21 - Stability of dairy proteins in solid and semi-solid food matrices</b> Peng Zhou, <i>Jiangnan University, China</i>	<b>IN23 - Exploring the forensic application of a novel, rapid, economic and easy-to-use handheld NIR spectrometer for chemical identification, active ingredient quantification and counterfeit detection</b> Yannick Weesepeel, <i>Wageningen University and Research Centre, The Netherlands</i>	<b>IN24 - Phenolic compounds from olive oil and other Mediterranean foods as nutraceutical tools for the prevention of cancer and cardiovascular diseases</b> Maurizio Battino, <i>Università Politecnica delle Marche, Italy</i>
11:45-12:05	<b>IN22 - Designing food structure for quality and health: Current status and research needs</b> E Allen Foegeding, <i>North Carolina State University, USA</i>	<b>ST022 - Development of a wine metabolomics approach for the varietal discrimination of selected Greek wines</b> A. Tzachristas, M.E. Dasenaki, K. Pasvanka, G. Koulis, E. Drakopoulou, A. Aalizadeh, N.S. Thomaidis, C. Proestos*, <i>National and Kapodistrian University of Athens, Greece</i>	<b>IN25 - Food data in food nutrition and health</b> Paul Finglas, <i>Quadram Institute Bioscience, UK</i>
12:05-12:25	<b>ST020 - Impact of gel microstructure on carvacrol partition in food package</b> L. Wang*, M. He, J. Heising, V. Fogliano, E. Meulenbroeks, M. Dekker, <i>Wageningen University, The Netherlands</i>	<b>ST023 - Validation of non targeted mass spectrometric methods for the detection of food frauds: From theory to real applications</b> D. Cavanna* <sup>1,2</sup> , C. Dall'Asta <sup>2</sup> , M. Suman <sup>1</sup> , <sup>1</sup> Barilla G. & R. Fratelli S.p.A., <i>Italy</i> , <sup>2</sup> University of Parma, <i>Italy</i>	<b>ST025 - In vitro digestibility of carbohydrates: Beyond alpha-amylases and starch</b> O. Hernandez-Hernandez*, M. Villamiel, A. Olano, F.J. Moreno, <i>Institute of Food Science Research, Spain</i>
12:25-12:45	<b>ST021 - The effect of wine and grape polysaccharides on salivary protein-tannin interactions: Mechanisms and modulation</b> E. Brandao* <sup>1</sup> , P. Williams <sup>2</sup> , T. Doco <sup>2</sup> , N. Mateus <sup>1</sup> , V. de Freitas <sup>1</sup> , S. Soares <sup>1</sup> , <sup>1</sup> University of Porto, <i>Portugal</i> , <sup>2</sup> INRA, <i>France</i>	<b>ST024 - Food authentication through LC-MS detection of peptide markers</b> B. Prandi* <sup>1,2</sup> , F. Lambertini <sup>3</sup> , M. Varani <sup>1</sup> , A. Faccini <sup>1</sup> , A. Leporati <sup>3</sup> , T. Tedeschi <sup>1</sup> , M. Suman <sup>3</sup> , S. Sforza <sup>1</sup> , <sup>1</sup> University of Parma, <i>Italy</i> , <sup>2</sup> Telematic University San Raffaele Roma, <i>Italy</i> , <sup>3</sup> Barilla G. R. F.lli SpA, <i>Italy</i>	<b>ST026 - The bovine bacterial enzyme that synthesis <math>\beta</math>-carotene and retinoids, a viable approach to battle vitamin A deficiency</b> K. Srinivasan*, E.M. Buys, <i>University of Pretoria, South Africa</i>
<b>12:45-13:15</b>	<b>Lunch   Restaurant</b>		
13:15-14:45	<b>Poster Session 3   Giralda III, IV &amp; V</b>		

	<b>Panel Discussion   Giralda I &amp; II</b> Chair: Marco Arlorio
14:45-15:40	<b>Is there a future for Food Chemistry? Perspectives and new directions at global level</b> Introductory speakers  <ul style="list-style-type: none"> <li>• Marco Arlorio, <sup>1</sup>Università del Piemonte Orientale "Amedeo Avogadro", Italy, <sup>2</sup>Food Chemistry Division – EuChemS, Bruxelles, Belgium</li> <li>• Daniel Granato, Natural Resources Institute, Finland</li> <li>• Manuel Coimbra, University of Aveiro, Portugal</li> <li>• Franz Ulberth, European Commission, Belgium</li> </ul> Followed by a panel discussion and round table open debate with the audience
	<b>Plenary Session 5   Giralda I &amp; II</b> Chair: John van Camp
15:40-16:05	<b>IN26 - Bioactives and health benefits of nuts and dried fruits</b> Cesarettin Alaşalvar, Food Institute at TÜBİTAK Marmara Research Centre, Turkey
16:05-16:30	<b>IN27 - Analytical micromotors: A novel perspective for food sciences</b> Alberto Escarpa, University of Alcalá, Spain
16:30-17:00	<b>PL09 - Health relevance of bioactive peptides in meat and meat products</b> Fidel Toldrá, Spanish National Research Council, Spain
17:00-17:15	Closing remarks & awards
17:15	End of conference