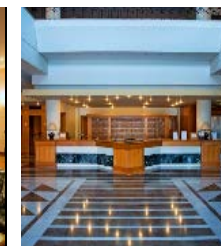
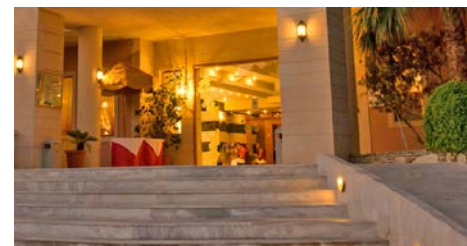


Venue



**ATHINA PALACE RESORT**  
Made, 71500 Heraklion, Crete,  
Greece  
G.N.T.O. M.H.T.E.:  
1039K015A0048100

E-mail address:  
[frontoffice@athinapalace.com.gr](mailto:frontoffice@athinapalace.com.gr)



**Reception office:** Ground  
floor

**Session Rooms:** "1st Conference Room"  
"2nd Conference Room"

**Geographical  
distribution of  
participating  
countries**

Austria, Belgium, Brazil, Colombia, Cyprus,  
Canada, Chile, Croatia, Egypt, France,  
Germany, Greece, Hungary, India, Italy, Iraq,  
Kazakhstan Republic, Kosovo, Lithuania,  
Malaysia, Mexico, People Republic of China,  
Poland, Portugal, Romania, Russian  
Federation, Saudi Arabia, Serbia, Slovak  
Republic, South Africa, Spain, Turkey

**Poster Point:** Poster  
place

**Coffee break:** Ground  
floor



**Plan of Conference Halls**

Session room  
"1<sup>st</sup> Conference Room"

Session room  
"2<sup>nd</sup> Conference Room"

Thursday 30/05/2019		Session Room "1st Conference Room"	Session Room "2nd Conference Room"		Lobby Restaurant
Time					
17:00-19:00	Registration				
19:00-23:00		Welcoming reception			
Friday 31/05/2019					
08:00-14:00	Registration				
09:00-13:30		Oral Presentations	Oral Presentations	Poster presentation	
13:30-15:00		Lunch break			
15:00-15:30		HPP Processing workshop	Oral Presentations	Poster presentation	
15:30-18:30					
Saturday 01/06/2019					
09:30-13:30		Oral Presentations	Oral Presentations	Poster presentation	
13:30-15:00		Lunch break			
15:00-18:10		Oral Presentations		Poster presentation	
15:00-16:30			Pulsed energy workshop		
21:00-24:00					Official dinner & Greek night
Sunday 02/06/2019					
09:00-12:30		Oral Presentations			
12:30-13:00		Closing Conference – Conclusions			

ORAL PRESENTATION PROGRAMME

<b>FABE 2019, www.fabe.gr</b> Program		 	
<b>Friday, 31/05/19</b>		<b>Session Room "1st Conference Room" (ORAL)</b>	
<b>09:00-13:30</b>			
<b>Chair:</b> Alexander Jäger, Maria Tommasina Pecoraro, Johannes Knoetze			
Time	Authors	Title	Paper Code
09:00-09:30	<b>Konstantinos Petrotos - President of the 4<sup>th</sup> FaBE I.C.</b>	Opening Ceremony	
09:30-09:50	Johannes Knoetze*	Adding value to agricultural waste products: case-studies from South Africa involving pyrolysis	FaBE2019_027
09:50-10:20	Alexander Jäger*, Alexander Eder, Gerhard Hampejs	Orange peels as substrate for biogas plants	FaBE2019_006
10:20-10:40	Yanzhen Lu, Xiaoyan Qin, Yong Cheng, Hanwen Ni, Yun Wei*	Separation and comprehensive evaluation of effective polyphenols in apple pomace and their combinatory antioxidant and neuroprotective activities	FaBE2019_038
10:40-11:00	Maria Tommasina Pecoraro*, Giuseppina Crescente, Alessandro Bianco, Marialuisa Formato, Simona Piccolella, Severina Pacifico	Hempseed ultrasound-based extraction to enhance nutraceutical $\alpha$ -linolenic acid recovery and functional ingredients	FaBE2019_114
11:00-11:20	Rudi Radrigán-Ewoldt*	Predictive control by model (MPC) in thermal processing of canned foods	FaBE2019_024
<b>11:20-11:50 Coffee break</b>			
<b>Chair:</b> Denis Flick, Dolores Pérez Marín, Yi Chen			
11:50-12:10	Olga Pechanova*, Andrej Barta	Gentle preparation of a polyphenolic rich red wine concentrate	FaBE2019_103
12:10-12:30	<b>Dolores Pérez Marín (INVITED SPEAKER)</b>	<b>Nirs technology for improving quality control, traceability and labelling in food products</b>	
12:30-12:50	Yi Chen*, Chao Guo, Zhenpeng Guo	Capillary electrophoresis of whole ions in drinks	FaBE2019_016
12:50-13:10	Denis Flick*	Simplified model of air flow and heat transfer in a pallet of food product generating heat	FaBE2019_012
13:10-13:30	Maria Tarapoulouzi* Charis R. Theocharis	Application of chemometrics to the combined data from 1H-NMR and FTIR spectra: Discrimination of cheddar and kefalotyri cheese samples	FaBE2019_091
<b>13:30-15:00 Lunch break</b>			

Friday, 31/05/19

Session Room "1st Conference Room" (ORAL)

15:00-18:50

Chair:

Time	Authors	Title	Paper Code
15:00-15:30	Mario González	<b>HPP Processing Workshop</b>	
15:30-15:50	Mario González	<b>HPP Processing Workshop</b>	
15:50-16:10	Mario González	<b>HPP Processing Workshop</b>	
16:10-16:30	Mario González	<b>HPP Processing Workshop</b>	
16:30-16:50	Mario González	<b>HPP Processing Workshop</b>	
16:50-17:10	Mario González	<b>HPP Processing Workshop</b>	

**17:10-17:30** Coffee break

Chair:

17:30-17:50	Mario González	<b>HPP Processing Workshop</b>	
17:50-18:10	Mario González	<b>HPP Processing Workshop</b>	
18:10-18:30	Mario González	<b>HPP Processing Workshop</b>	

Friday, 31/05/19

Session Room "2<sup>nd</sup> Conference Room" (ORAL)

09:00-13:30

Chair: Ayşe Handan Baysal, Ferruh Erdogan, Rock-Seth Agoua

Time	Authors	Title	Paper Code
09:00-09:20	-	Opening Ceremony in Session room "1 <sup>st</sup> Conference Room"	
09:20-09:40	-	Opening Ceremony in Session room "1 <sup>st</sup> Conference Room"	
09:40-10:00	Ozan Altin, Ferruh Erdogan*	Natural convection heat transfer during radio frequency thawing	FaBE2019_102
10:00-10:20	Irmak Pırıl Yildirim, Ayşe Handan Baysal*	UV-C Irradiation for inactivation of <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> on blueberries	FaBE2019_051
10:20-10:40	Buse Melek Çabas, Işın Azazi, Deniz Döner, Damla Bayana, Ömer Faruk Çokgezme, Filiz İçier	Comparative performance analysis of ohmic thawing and conventional thawing of spinach puree	FaBE2019_021
10:40-11:00	Rock-Seth Agoua*, Laurent Bazinet, Eugène Vorobiev, Nabil Grimi, Sergey Mikhaylin	Improvement of enzymatic hydrolysis of $\beta$ -lactoglobulin pretreated by high-voltage electrical treatments.	FaBE2019_026
11:00-11:30	<b>Coffee break</b>		
Chair: A. Montoya, Femenia A.,			
11:30-11:50	Elif Nur Çetin, Ayşe Handan Baysal*	UV-C light for inactivation of <i>Staphylococcus aureus</i> on agar medium	FaBE2019_060
11:50-12:10	Mohamed El Shaer*, Hala El Welily, Ahmed Zaki, Mona Mobasher, Bo Liu, Antoine Rousseau	Enhancement of wheat seeds germination by direct cold atmospheric plasma exposure and plasma activated medium	FaBE2019_094
12:10-12:30	A. Montoya*, L. Cervera-Chiner, C. March, I. Escriche, M. Juan-Borrás, A. Arnau, Y. Jiménez	Immunosensors based on high fundamental frequency quartz crystal microbalance (HFF-QCM): A new tool for specific and sensitive detection of pesticides in honey	FaBE2019_067
12:30-12:50	Tim Van De Looverbosch*, Pieter Verboven, Bart Nicolai, Jan Sijbers	An efficient X-ray projection simulator of 3D fruit shapes for use in nondestructive internal quality inspection	FaBE2019_042
12:50-13:10	F. Gallotti*, C. Turchiuli, V. Lavelli	Production of stable emulsions using $\beta$ -glucans extracted from <i>Pleurotus ostreatus</i> to encapsulate oxidisable compounds	FaBE2019_064
13:10-13:30	Reyes-Ávalos M.C., *Femenia A., Meza-Velázquez, J.A., Minjares-Fuentes, R., Rodríguez-González, V.M.	Edible films to improve the shelf life of figs ( <i>Ficus carica</i> ): (I) Effects on fruit quality and sensory attributes	FaBE2019_043
13:30-15:00	<b>Lunch break</b>		

Friday, 31/05/19

Session Room "2<sup>nd</sup> Conference Room" (ORAL)

15:00-16:00

Chair: A. Montoya, Femenia A.,

Time	Authors	Title	Paper Code
15:00-15:20	Mariana A. Andrade*, João Reboleira, Susana Bernardino, Rui Ganhão, Susana Mendes, Fernanda Vilarinho, Fernando Ramos, Ana Sanches-Silva	<i>Fucus vesiculosus</i> extract application in active food packaging	FaBE2019_061
15:20-15:40	Grangeteau C.,* They T., Adamuz J., Dupont S., Beney L.	High-intensive photo-oxidation based on visible light as a promising mean to develop microbial decontamination process	FaBE2019_121
15:40-16:00	Bengi Hakguder Taze*	A review on the deactivation of food allergens by UV light irradiation	FaBE2019_057
16:00-16:20			
16:20-16:40			
16:40-17:00			
<b>Coffee break</b>			
<b>Chair:</b>			
17:30-17:50			
17:50-18:10			
18:10-18:30			
18:30-18:50			
18:50-19:10			

Saturday, 01/06/19

Session Room "1st Conference Room" (ORAL)

09:30-13:30

Chair: Paula M.R. Correia, Vera Lavelli, Athan Labropoulos

Time	Authors	Title	Paper Code
09:00-09:30	-	-	
09:30-09:50	Paula M.R. Correia*, Cláudia Rodrigues, Ana M.C. Filipe, Raquel P.F. Guiné	Evaluation of biometric characteristics of hazelnuts	FaBE2019_017
09:50-10:10	Vera Lavelli*, Francesca Gallotti, Cristina Proserpio, Davide Pedrali, Beatrice Frigerio, Monica Laureati, Luigi Panno, Ella Pagliarini	<i>Pleurotus ostreatus</i> as a source of vitamin D <sub>2</sub> and functional foods for a young population	FaBE2019_065
10:10-10:30	Raquel P.F. Guiné*, Cláudia Rodrigues, Paula M.R. Correia, Elsa Ramalhosa	Evaluation of some physical and chemical properties of hazelnuts	FaBE2019_008
10:30-10:50	Ana Maria Diez Pascual*	Poly (3-hydroxybutyrate-co-3-hydroxyhexanoate) (PHBHHx) modified with ZnO nanoparticles for food packaging applications	FaBE2019_003
10:50-11:10	Athan Labropoulos*, St. Anestis, and George Maisuradge	Hurdle Technology Utilization for food processing: product/process machinability optimization	FaBE2019_122
11:10-11:30	<b>Coffee break</b>		
Chair: András J. Kovács, Athan Labropoulos, M. Katsouli			
11:30-11:50	<b>Dr. Claude Billeaud (INVITED SPEAKER)</b>	<b>A new high hydrostatic pressure destroyed all pathogens including spores while preserving the bioactive proteins of donated human milk</b>	
11:50-12:10	G. Frakolaki*, T. Kekes, V. Giannou, C. Tzia	Use of encapsulated <i>B. lactis</i> through various encapsulation methods for probiotic yogurt production	FaBE2019_111
12:10-12:30	M. Katsouli*, V. Polychniatou, V. Giannou, C. Tzia	Development and characterization of O/W and W/O nanoemulsions based on extra virgin olive and olive pomace oil: Impact of dispersed phase volume and surface-active phenolic acids	FaBE2019_109
12:30-12:50	Berta N. Estevinho*, Fernando Rocha	Valorisation of food products by incorporation of microencapsulated active and natural compounds	FaBE2019_007
12:50-13:10	Alfredo Cassano*, Carmela Conidi, Enrico Drioli, Lidietta Giorno	Membrane-based biorefinery in agro-food processing: recovery of bioactive compounds from agro-food wastewaters	FaBE2019_025
13:10-13:30	András J. Kovács*	Circular economy in selected wastewater treatment techniques and beyond	FaBE2019_019
13:30-15:00	<b>Lunch break</b>		

Saturday, 01/06/19

Session Room "1st Conference Room" (ORAL)

15:00-17:50

Chair: M. Faroo, Arturo Solís Herrera, Irina Shtangeeva

Time	Authors	Title	Paper Code
15:00-15:30	Ferruh Erdogan (INVITED SPEAKER)	Smiling face of mathematical modeling - Romancing with Computational Fluid Dynamics	
15:30-15:50	Arturo Solís Herrera,* María del Carmen Arias Esparza	The unsuspected intrinsic property of melanin to dissociate the water molecule, like chlorophyll in plants; implications in the context of acidification of the oceans	FaBE2019_001
15:50-16:10	Abdeen Mustafa Omer*	Constructions, applications and the environment of greenhouses	FaBE2019_002
<b>16:10-16:30 Coffee break</b>			
16:30-16:50	Matthieu Guisiano, Nicolas Rabasso, Ivan Coste-Manière*	The current situation of polluting gold mining techniques and the possible solutions to enhance the sustainability	FaBE2019_079
16:50-17:10	Irina Shtangeeva*	Why plants accumulate bromine and what can happen after such a bioaccumulation	FaBE2019_086
17:10-17:30	M. Faroo*, M. Imran, H. Bilal, J.M. Andresen	CO <sub>2</sub> Capture through electroconductive adsorbent using physical adsorption system for sustainable development	FaBE2019_098
17:30-17:50	Bento H.B.S*, Carvalho A.K.F., Reis C.E.R., De Castro H.F.	Sugarcane molasses as carbon source in the context of biorefinery based on fungal lipids	FaBE2019_055
17:50-18:10			
18:10-18:30			
18:30-18:50			
<b>21:00-24:00 Official dinner &amp; Greek night</b>			



Saturday, 01/06/19

Session Room "2<sup>nd</sup> Conference Room " (ORAL)

09:30-13:30

Chair: Ivan Coste-Manière, José Blasco, Shen Qun

Time	Authors	Title	Paper Code
09:00-09:30	-	-	
09:30-09:50	Ren Xin, Yin Ruiyang, Hou Dianzhi, Shen Qun*	The mechanisms of hypoglycemic effect of foxtail millet based on transcriptomics	FaBE2019_018
09:50-10:10	Charlotte Hamelin, Emmanuelle Malenge, Ivan Coste-Manière*, Nicolas Rabasso	The empowerment of silica derivatives in the cosmetic, pharmaceutical and food luxury industries	FaBE2019_085
10:10-10:30	Wajeehah Wajahat, Z.R Azaz Ahmad Azad*, Sadaf Nazir	Real time-PCR coupled with melt curve analysis for detecting the authenticity of camel milk	FaBE2019_120
10:30-10:50	Sandra Munera, Francisca Hernández, Nuria Aleixos, Sergio Cubero, José Blasco*	Prediction of internal quality properties of pomegranate fruits using hyperspectral imaging	FaBE2019_056
10:50-11:10	Dr. Adolfo Iulianelli (INVITED SPEAKER)	Hydrogen economy and renewable sources exploitation: the role of membrane engineering and the competition between energy and food	
11:10-11:30 Coffee break			
Chair: Z.R Azaz Ahmad Azad, Coltro L, Raquel P.F., Guiné			
11:30-11:50	Raquel P.F., Guiné*, Luísa Fontes, Maria João Lima	Texture of Serra da Estrela cheeses from different dairies	FaBE2019_009
11:50-12:10	Coltro L*, Saron E.S., Pessoa T.I., Ferreira I.A.G., Silva B.S., Handam M., Santos B.B.	Conformity assessment of cellulosic food packaging in Brazilian market in relation to phthalates, DIPN and metals	FaBE2019_011
12:10-12:30	Gazia Nasir, Khan Chand, Z.R. Azaz Ahmad Azad*, Sadaf Nazir	Optimization of ingredient levels and baking time for the development of finger millet and carrot pomace based fiber enriched biscuits	FaBE2019_119
12:30-12:50	Gongke Li*, Yuling Hu, Yufei Hu, Xiaohua Xiao, Zhuomin Zhang	Online sample preparation method for food analysis	FaBE2019_035
12:50-13:10	Ioannis Makrigiannis, Chrysanthi Mitsagga, Chrysoula Papaioannou*, Konstantinos Petrotos, Ioannis Giavasis	Production of unpasteurized and thermally or high pressure pasteurized beer with conventional and probiotic culture	FaBE2019-135
13:10-13:30	Stylianos Kokkas*	Olive Mill Waste Water (OMWW) treatment by diafiltration	FaBE2019_136
13:30-15:00 Lunch break			

**Saturday, 01/06/19**

**Session Room "2<sup>nd</sup> Conference Room" (ORAL)**

**15:00-17:00**

**Chair:**

Time	Authors	Title	Paper Code
15:00-15:20	-	Poster Award Ceremony	
15:20-15:40	Duarte Rego Energy Pulse Systems	<b>Pulsed Electric Field Workshop - Pulsed Power Technologies for food and medical applications</b>	
15:40-16:00	Duarte Rego Energy Pulse Systems	<b>Pulsed Electric Field Workshop - Pulsed Power Technologies for food and medical applications</b>	
16:00-16:20	Duarte Rego Energy Pulse Systems	<b>Pulsed Electric Field Workshop - Pulsed Power Technologies for food and medical applications</b>	
16:40-17:00	<b>Coffee break</b>		
<b>Chair:</b>			
16:40-17:00			
17:00-17:20			
17:20-17:40			
17:40-18:00			
18:00-18:20			
21:00-24:00	<b>Official dinner &amp; Greek night</b>		

Sunday, 02/06/19

Session Room "1st Conference Room" (ORAL)

09:00-13:30

Chair: I. Giannenas, Cristóbal Noe Aguilar, Athan Labropoulos

Time	Authors	Title	Paper Code
09:00-09:20	Jorge Eduardo Angulo López, Adriana Carolina Flores Gallegos, Liliana Serna Cock, Rosa María Rodríguez Jasso, Cristóbal Noe Aguilar*	Trends in the incorporation of ancestral cereals in the design of mass consumption foods	FaBE2019_089
09:20-09:40	Chávez-González ML*, Aguilar C.N., Iliná A., Martínez-Hernández, JL.	Biotransformation of monoterpenes through fungal systems: Limonene as a case study	FaBE2019_032
09:40-10:00	Erick M. Peña-Lucio, Liliana Londoño-Hernandez, Juan Ascacio-Valdés and Cristóbal N. Aguilar*	Solid-state fermentation of coffee pulp - sorghum mixtures to produce cellulase and phytases	FaBE2019_076
10:00-10:20	Ioannis Giavasis, Chrysanthi Mitsagga, Vasilius Gogolos, Iakovos Giabouras, Stefanos Zaoutsos, Konstantinos Petrotos*	Fermentative production of gellan gum from deproteinized cheese whey-bioprocess optimization and effects of lactose on productivity and physicochemical and structural properties	FaBE2019_126
10:20-10:40	I. Giannenas*, E. Sidiropoulou, E. Bonos, A. Tzora, I. Skoufos, E. Christaki, P. Florou-Paneri	Dietary probiotic affects broiler chicken performance, chemical composition and oxidative stability of chicken leg meat	FaBE2019_130
10:40-11:00	I. Giannenas*, K. Grigoriadou, E. Sidiropoulou, E. Bonos, K. Kalaitidis, E. Christaki, P. Florou-Paneri	Dietary oregano, thyme, Greek mountain tea and chamomile improve performance of layer hens, and oxidative stability of egg yolk and albumen	FaBE2019_131
11:00-11:30	<b>Coffee break</b>		
Chair: Ioannis Giavasis, Konstantinos Petrotos			
11:30-11:50	Ioannis Giavasis*, Chrysanthi Mitsagga, Archakou Anastasia, Saplaouras Panagiotis, Alexandros Ntontos, Kalliopi Georgakouli, Anastasios Mpesios, Demetrios Kouretas, Athanasios Jamurtas, Konstantinos Petrotos	Antioxidant, hypolipidemic and prebiotic effects of olive polyphenols added in feed and food: In vivo and clinical studies	FaBE2019_125
11:50-12:10	Salvador A. Saldaña-Mendoza, K. Nathiely Ramírez-Guzmán, Mónica L. Chávez-González, Cristóbal N. Aguilar*	Enzyme-assisted extraction of <i>Mentha</i> sp. essential oil and evaluation of the its antibacterial activity against foodborne pathogens	FaBE2019_077
12:10-12:30	Athan Labropoulos*, St. Anestis, George Maisuradge	Challenges and solutions for the food and beverage industries	FaBE2019_123
12:30-12:50			
12:50-13:10			
13:10-13:30			
13:30	<b>End of Conference</b>		

**Friday and Saturday** 30 May and 01/06/19



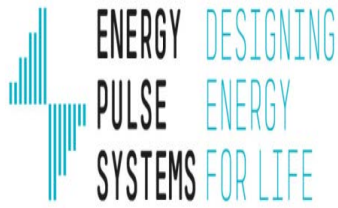
Session Room "1<sup>st</sup> and 2<sup>nd</sup> Conference Room" (ORAL)  
SCIENTIFIC ACTIVITIES "Pulsed Electric Field Workshop"

15:00-16:30 and 15:00-19:00

&

"HPP Processing workshop"

Chair:

Day and Time	Speakers-Instructors	SESSION SUBJECT	
<p>Friday 15:30-19:00</p>	<p>Hiperbaric Company</p>	 <p><b>Working Session</b> <b>"HPP Processing workshop"</b></p> <p>This event is offered by the specialized company HIPERBARIC (<a href="http://www.hiperbaric.com/en/">http://www.hiperbaric.com/en/</a>) which is one of the pioneers of this technology worldwide with numerous references in industrial scale. The company people will be available to reply to questions from the audience and happy to discuss potential new applications.</p>	
<p>Saturday 15:00-16:30</p>	<p><i>Duarte Rego</i> Energy Pulse Systems</p>	<p><b>Working Session</b> <b>"Pulsed Electric Field Workshop"</b></p> <p>ENERGY PULSE SYSTEMS is the World leading manufacturer of PEF Processing equipment for the food industry. EPS researches, develops, produces and sells pulsed power modulators based on state-of-the-art, high efficient semi-conductors, assembled in very flexible and modular Marx topologies which are designed to add value to several industrial sectors such as Food, Feed, Microbiology, CleanTech and Health.</p>	

POSTER PRESENTATION PROGRAMME

FABE 2019, www.fabe.gr Program			
Friday, 31/05/19		Session Room	(Poster Presentation) 09:00-19:00
Time	Authors	Title	Paper Code
09:00-19:00	Taynara Basso Vidovix, Heloise Beatriz Quesada, Luis Fernando Cusioli, Rosangela Bergamasco, Marcelo Fernandes Vieira, Angélica Marquetotti Salcedo Vieira*	Impregnation of iron oxide nanoparticles on activated carbon by green synthesis for water contaminants adsorption	FaBE2019_023
	J.V. Berni, J.P.V. de Cesaro, F.B. Scheufele, M.F. Vieira*	Evaluation of chemical treatment of acai berry's epicarp on the removal of antibiotics in aqueous solutions	FaBE2019_047
	J.V. Berni, J.P.V. de Cesaro, A.M.S. Vieira, R. Bergamasco, F.B. Scheufele, M.F. Vieira*	Initial analysis of viability of acai berry's seed a precursor for activated carbon	FaBE2019_048
	Crespí, Ll., Femenia A*, Dalmau, E., Simal, S., Eim, V., Rosselló, C	Incorporation of dietary fibre from orange byproducts in sorbets: A novel and healthy functional food	FaBE2019_046
	Guajardo-Fajardo, P.E., Femenia A*, Dalmau, E., Simal, S., Eim, V., Rosselló, C.	Characterization of the main antioxidant compounds present in a wide selection of fig varieties ( <i>Ficus carica</i> )	FaBE2019_108
	Mihalj Poša*, Kosta Popović, Ana Pilipović	Micellar co-solubilisation of the binary mixture of the solubilisates	FaBE2019_116
	Meza-Velázquez, J.A., Femenia A*, Reyes-Ávalos M.C., Rosselló, C., Minjares-Fuentes R.	Edible films to improve the shelf life of figs ( <i>Ficus carica</i> ): (2) Effects on polyphenol content and antioxidant capacity	FaBE2019_044
	Molinas M.C., Femenia A*, Minjares-Fuentes R, Rodríguez-González, V.M, Umaña M.	Edible films to improve the shelf life of figs ( <i>Ficus carica</i> ): (3) Effects on cell wall polysaccharides	FaBE2019_045
	Gimerson Weigert Subtil, Daiane Marques de Oliveira, Mara Heloisa Neves Olsen Scaliante*	Degradation of tartrazine by photocatalysis combined with H <sub>2</sub> production	FaBE2019_066
	Kompothekra Vasiliki, Giotis Charilaos*, Moustakas Antonis, K, Skotti, Efstathia P, Gerakis Argyrios, Koliastasi Aikaterini, Kalogianni Eleni, Georgiou Despoina, Ritzoulis Christos	Novel emulsifiers from composted olive mill waste	FaBE2019_129
	Iva Rezić*, Maja Somogyi Skoc, Lela Pintaric, Ivan Kosalec, Vanja Ljiljic Bilic,	Antimicrobial nanoparticles – useful medical substances or environmental pollution	FaBE2019_031
	Slavka Stankovic*, Onjia Antonija, Milena Radomirovic, Tamara Bakic, Ana Perosevic	Human exposure to trace elements via consumption of mussels in the period of ten years from Boka Kotorska bay, Adriatic sea	FaBE2019_084
	Dumitru Dragotioiu*, Razvan Ionut Teodorescu, Valerica Tudor, Corina Dumitrache, Florentina Matei, Mihai Frincu, Lucian Nelutu Harjoaba, Diana Iuliana Barbulescu	Obtaining new yeasts biomass with new isolated yeast from Pietroasa Research and Development Station for viticulture and winmaking- subsidiary-USA MV Bucharest	FaBE2019_082

Friday, 31/05/19

Session Room (Poster Presentation)

09:00-19:00

Time	Authors	Title	Paper Code
09:00-19:00	Nelson Díaz-Yañez, Pedro Aqueveque, Rudi Radrigán-Ewoldt, Pamela González-Fuentes, Ch. Folch-Cano*	Extraction of phenolic compounds from Grape Pomace, using a polymeric matrix, for potential antioxidant and microbiological applications	FaBE2019_090
	Andrea Mahn* <sup>1</sup> , Raidel Comet, Luis A. Segura-Ponce, Rodrigo E. Diaz-Álvarez	Effect of pulsed electric fields on sulforaphane recovery from broccoli florets	FaBE2019_029
	Andrea Mahn*, Francis Gonzalez, Juan Roman	Optimization of a process to obtain a sulforaphane-rich extract from broccoli for its use in the food industry	FaBE2019_030
	Bojana Danilović*, Bojana Milićević, Natalija Đorđević, Dragiša Savić	The effect of sage essential oil to the growth of <i>Escherichia coli</i> in meat simulation medium	FaBE2019_092
	Monia Jebri*, Mehrez Romdhane	Tunisian <i>Salvia officinalis</i> essential oils: variations regarding plant organs, harvest season and drying conditions	FaBE2019_113
	Paraskevi Siamandoura, Sofia Chanioti, Constantina Tzia*	Recovery of phenolic ingredients from olive leaves with enzymatic pre-treatment and use of natural deep eutectic solvents (nades)	FaBE2019_115
	Airul Azha Abd Rahman*, Raja Mohd Fuad, Ahmad Hafez, Mohammad Al Baqir	Effects of input resistance matching to enhanced output power extraction of power converter system	FaBE2019_004
	Da Silva, A.P.T, De Castro H.F, Da Rós P.C.M*	Synthesis of biolubricant by transesterification of microalgal oil with simulated fusel oil by enzymatic catalysis	FaBE2019_054
	Vicente D. Gómez-Miguel*, María L. González-San José	The terroir management maps with politaxic map units and the problems of their application in precision viticulture	FaBE2019_075
	Wei Lu, Ye Sun, Xiaochan Wang*	Dynamic observation and reconstruction of root system architecture for peppers	FaBE2019_099
	Ye Sun, Wei Lu, Xiaochan Wang*	Detection of fungal infection and spatial distribution of nutrition content of cucumber plants using chlorophyll fluorescence imaging	FaBE2019_100
	M. Katsouli*, V. Polychniatou, V. Giannou, C. Tzia	Development and characterization of O/W and W/O nanoemulsions based on extra virgin olive and olive pomace oil: Impact of dispersed phase volume and surface-active phenolic acids	FaBE2019_109
	Demetrios Ladas, Konstantinos Petrotos, Prodromos Skenderidis, Demetrios Kouretas, D. Stagos*	Evaluation and optimization on a microwave assisted extraction of polyphenols from chestnut ( <i>Castanea sativa</i> ) fruit and leaves	FaBE2019_132
	Murilo Barbosa de Andrade, Ana Carolina Sestito Guerra, Tássia Rhuna Tonial dos Santos, Rodrigo de Souza Antônio, Luís Fernando Cusioli, Marcelo Fernandes Vieira, Angélica Marquetotti Salcedo Vieira, Raquel Gutierrez Gomes, Rosângela Bergamasco*	Study of adsorption of ibuprofen in aqueous medium using grapheme oxide	FaBE2019_088
	Liviu Gaceu*, Oana Bianca Oprea	Grape epicarp flour mixes as functional ingredient for bakery industry	FaBE2019_133

Saturday, 01/06/19		Session Room	(Poster Presentation)	09:00-19:00
Time	Authors	Title		Paper Code
09:00-19:00	Valentini Santarmaki*, Anastasios Nikolaou, Gregoria Mitropoulou, Georgios Sgouros, Yiannis Kourkoutas	Developing novel wine products containing biopreservatives and probiotic immobilized cells		FaBE2019_062
	Ioanna Prapa, Grigoria Mitropoulou, Amalia E. Yanni, Efthalia Maragkopoulou, Nikolaos Kostomitsopoulos, Vaios T. Karathanos, Eugenia Bezirtzoglou, Yiannis Kourkoutas*	Dietary pistachio ( <i>Pistacia vera</i> L.) balances intestinal microbiota in streptozotocin-induced diabetic rat		FaBE2019_073
	Gregoria Mitropoulou*, Anastasios Nikolaou, Valentina Santarmaki, George Sgouros, Yiannis Kourkoutas	Assessment of <i>Citrus medica</i> and <i>Cinnamomum zeylanicum</i> essential oils as biopreservatives against spoilage microbes in low alcohol wine products		FaBE2019_074
	Terpou Antonia*, Kanellaki Maria, Bekatorou Argyro, Koutinas A. Athanasios	Functional white brined cheese supplemented with <i>Lactobacillus casei</i> ATCC393 immobilized on sweet corn ( <i>Zea mays</i> L.)		FaBE2019_080
	Spyridon A. Petropoulos*, Ângela Fernandes, Dimitrios A. Arampatzis, Nikolaos G. Tsiropoulos, Lillian Barros, Isabel C.F.R. Ferreira	Purslane seed oils and byproducts as potential ingredients of food supplements and functional foods		FaBE2019_118
	Valentina Efthimiou, Zoi Michail, Ioannis Giavasis*	Preservation of probiotic bacteria population after addition in milk and hazelnut praline: <i>in vitro</i> and clinical studies		FaBE2019_128
	E. Kondyli*, E. Pappa, L. Bosnea, E. Malamou, A.M. Vlachou	Fresh goat milk cheese made by different starter cultures		FaBE2019_050
	Andrzej Sałata*, Mateusz Gortat	Content of total phenolics in cardoon ( <i>Cynara cardunculus</i> L.) depending on length of the vegetation period		FaBE2019_078
	Simonetta Grilli, Romina Rega, Emilia Oleandro, Martina Mugnano, Vittorio Bianco, Biagio Mandracchia, Filomena Nazzaro*, Pietro Ferraro	New platforms for monitoring and evaluating bacteria and biofilm		FaBE2019_063
	Anastasios Nikolaou*, Georgios Sgouros, Gregoria Mitropoulou, Valentini Santarmaki, Yiannis Kourkoutas	Monitoring cell viability During storage and fermentation efficiency of freeze-dried Kefir culture in wine-making		FaBE2019_069
	Filiz İcier, Deniz Döner*, Ömer Faruk Çokgezme, Damla Bayana, Orhan Kaya, Buse Melek Çabas	Factors affecting evaporation of juices by ohmic heating assisted techniques		FaBE2019_022





Saturday, 01/06/19

Session Room

(Poster Presentation)

09:00-19:00

Time	Authors	Title	Paper Code
09:00-19:00	Bizymis Angelos*, Michalopoulou Nicoleta, Kekes Tryfonas, Tzia Constantina	New processing technologies of the olive paste to improve the yield extraction and quality of olive oil	FaBE2019_110
	Stylianos E. Anestis*, Athan E. Labropoulos, George Maisuradze	Computational simulation of a distillation column	FaBE2019_124
	Iva Čanak, Ksenija Markov, Željko Jakopović, Deni Kostelac, Slavica Čolak, Danijel Mejdandžić, Mattea Živković, Damir Ježek, Jadranka Frece*	<i>In vitro</i> characterization of <i>Lactobacillus plantarum</i> O1 isolated from gut of sea bream ( <i>Sparus aurata</i> ) as potential fish probiotic	FaBE2019_049
	María L. González-SanJosé*, María D. Rivero-Pérez, María Clemente-Berruero, Mónica Cavia-Saiz, Pilar Muñoz-Rodríguez	Checking the degree of toasting as an index of acrylamide content of biscuit	FaBE2019_052
	Antanas Šarkinas*, Kristina Sakalauskienė, Renaldas Raišutis, Jūratė Žeimė, Alviša Šalaševičienė, Egidija Puidaitė, Darius Černauskas	Investigation of combined technology effect for fast sterilisation of vegetables	FaBE2019_058
	M. S. Álvarez, L. Morandeira, N. Escudero, M.A. Sanromán, A. Rodríguez, F.J. Deive*	Suitability of neoteric solvents for the use in downstream operations in biotechnological processes	FaBE2019_093
	Juan C. González-Téllez*, Claudia M. Mantilla-Camacho, Carlos J. Muvdi-Nova	Valorization of acid whey by pretreatment stages for its use as a substrate in lactic fermentation	FaBE2019_101
	Hamide Ibrahim, Sonja Gadzovska-Simic, Oliver Tusevski, Arben Haziri*	Biotechnological production of flavor compounds by biotransformation of genetically modified hairy roots of <i>Hypericum perforatum</i> L. with basidiomycete <i>Lycoperdon pyriforme</i> (61LYP)	FaBE2019_106
	Elissavet Athanassiou*, Chrysanthi Mitsagga, Ioannis Giavasis	Optimization of bioprocess conditions for pediocin production and activity by submerged cultures <i>Pediococcus pentosaceus</i> and <i>Pediococcus acidilactici</i>	FaBE2019_127
	Thibaut Vine*, Denis Flick, Emmanuel Bernuau, Bertrand Broyart	Experimental and numerical study of heat and mass transfer during the contact heating of potato slices	FaBE2019_104
	Mohauman Mohammad Majeed AL-Rufai*, Zahraa Yosif Motaweq	Construction and characterization of potentiometric sensor for the determination of sulbatamol sulphate	FaBE2019_105
	Ioannis Giavasis*, Konstantinos Petrotos, Giorgos Ntalos, Panagiotis Plageras	BRACKET Erasmus+ project - Boosting a novel and innovative training approach of key enabling technologies, in the fields of biotechnology, nanotechnology and advanced materials	FaBE2019_134