

SCIENTIFIC PROGRAMME

Poster Session

A004	Antimicrobial films of Polyhydroxybutyrate-co-hydroxyvalerate (PHBV) with active extracts of rice straw or ferulic acid (<i>Moll E., Teresa Cháfer M., Chiralt A.</i>) <i>Universitat Politècnica de València, Spain</i>
A010	Polyethylene / zinc oxide/ cinnamon essential oil composite films – a novel antimicrobial packaging for tomatoes (<i>Motelica L., Ficai D., Oprea O. C., Ficai A., Trusca R., Mustatea G., Ungureanu E. L., Dobre A. A.</i>) <i>National University of Science and Technology Politehnica Bucharest, Romania</i>
A011	Obtaining of antimicrobial packaging film based on recycled polyethylene and zinc oxide nanoparticles (<i>Motelica L., Stelescu M. D., Nituica M., Sonmez M., Ficai D., Oprea O. C., Ficai A., Trusca R.</i>) <i>National University of Science and Technology Politehnica Bucharest, Romania</i>
A012	Study of the release kinetic of Ethyl Lauroyl Arginate from poly(3- hydroxybutyrate-co-3-hydroxyvalerate) active films (<i>Nicosia C., Licciardello F.</i>) <i>University of Modena and Reggio Emilia, Italy</i>
A013	Stabilization of Prickly Pear Puree by High-Pressure Processing (HPP) (<i>Feroce A., Nicosia C., Licciardello F.</i>) <i>University of Modena and Reggio Emilia, Italy</i>
A015	Innovative enzymatic solutions for efficient end-of-life valorization of bioplastics through anaerobic digestion (<i>Faggian L., Agostini S., Myburgh M. W., Rocher D. F., Viljoen-Bloom M., Favaro L.</i>) <i>University of Padua, Italy</i>
A017	Enhancing green asparagus freshness through the hydroxypropyl methylcellulose edible film contained melatonin (<i>Boonsiriwit A., Itkor P., Lee Y. S.</i>) <i>Thammasat University, Thailand</i>
A020	Sustainable Packaging Materials for Extending the Shelf Life of Fresh-Cut Vegetables: A Case Study on Rocket Leaves (<i>Villanova-Estors R., López-Carballo G., López de Dicastillo C., Gavara R., Hernández P.</i>) <i>CSIC - Institute de Agrochemistry and Food Technology, Spain</i>
A022	Fighting the waste of food undergoing oxidation through the development of a scientific-based approach for date marking (<i>Nicoli M. C., Lagazio C.</i>) <i>University of Udine, Italy</i>
A023	Global multilevel modelling as new tool to predict shelf life in accelerated shelf life test: the study case of ground coffee packed in biobased capsules (<i>Lopriore M., Alongi M., Calligaris S., Manzocco L., Nicoli M. C., Fonseca G.</i>) <i>University of Udine, Italy</i>
A025	Effect of Storage Temperature on Package Atmosphere and Quality Changes of Roasted Coffee Beans. (<i>Kim S. C., Kim G. R., Lee D. L., Woo J. H., An D. S.</i>) <i>Kyungnam University, South Korea</i>
A029	Technological and economic potential of the active packaging obtained by supercritical techniques for the preservation of mediterranean fresh food (<i>Manzocco L., Cejudo Bastante C., Mantell Serrano C.</i>) <i>University of Udine, Italy</i>
A030	Identification of shelf-life acceptability limit for shelf life assessment of crackers by matching sensory and oxidative indicators (<i>Lopriore M., Valentino M., Alongi M., Calligaris S., Manzocco L., Nicoli M. C.</i>) <i>University of Udine, Italy</i>
A031	Extending Shelf Life for Live Venerupis corrugata Clams - Important aspects for current packaging and advances in modified atmosphere packaging (<i>Goes C. B., Teixeira S., Mena C., Silva F., Hogg C., Cruz A., Basílio I., Sivertsvik M., Teixeira P., Poças F.</i>) <i>Universidade Católica Portuguesa, Portugal</i>

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A032	Hysteresis in the Sorption of Water Vapor for Predictive Modelling of the Shelf Life of Packaged Goods (<i>Pöllmann A., Rosenow P., Reinelt M., Briesen H.</i>) <i>Fraunhofer Institute for Process Engineering and Packaging IVV, Germany</i>
A033	Exploring Novel PLA Films with Commercial Olive Leaf Extract as a Food Packaging Alternative (<i>Leni G., Fiorentini C., Rocchetti G., Cortimiglia C., Bassani A., Spigno G.</i>) <i>Università Cattolica del Sacro Cuore, Piacenza, Italy</i>
A035	Polyester based coatings for metal food packaging (<i>Guzmán Puyol S., Benítez J. J., Heredia Guerrero J. A.</i>) <i>Consejo Superior de Investigaciones Científicas (CSIC), Spain</i>
A036	Development of moisture-adsorbent cellulose and carboxymethylcellulose aerogels with application in the packaging and preservation of fresh products (<i>Mahecha M. V., Valencia M. A. N., Castellanos D. A.</i>) <i>Universidad Nacional de Colombia</i>
A038	Integrated Analysis of Tuna Quality Dynamics During Storage (<i>Youssef Elamine, Patrícia Pinto, Liliانا Anjos, Patrícia Lima, Elsa Couto, Adelino Canário, Deborah Power</i>) <i>Centre of Marine Sciences, Portugal</i>
A040	Bacterial Cellulose from Kombucha Fermentation of Roselle Juice (<i>Pansang N., Srisongkram T., Sasanatayart R.</i>) <i>Mae Fah Luang University, Thailand</i>
A041	Controlling Salmonella Typhimurium in Fermented Meat Through the Application of Shoebutton Ardisia (<i>Ardisia elliptica</i> Thunb.) Extracts as Nitrite Substitutes (<i>Lakkham L., Tantala J., Tongchitpakdee S., Vangnai K., Rachtanapun C.</i>) <i>Kasetsart University, Thailand</i>
A042	Cellulose Casing Impregnated with Chitosan: Its Antimicrobial Activity and Application in Ready-to-Eat Sausage (<i>Tantala J., Kaokham P., Boonsupthip W., Rachtanapun C.</i>) <i>Kasetsart University, Thailand</i>
A043	Optimization for Traditional Roasted Cashew Nuts Preparation and Assessment of Its Shelf-Life (<i>Naksang P., Rachtanapun C., Tantala J.</i>) <i>Kasetsart University, Thailand</i>
A049	Effect of biopolymer active coating on alteration kinetics of minimally processed pears (<i>Valentino M., Volpe S., Miele N. A., Cavella S., Torrieri E.</i>) <i>University of Udine, Italy</i>
A050	Optimization and development of a biobased coating for cardboard packaging to improve grease and mineral oil resistance (<i>Feroce A., Licciardello F., Volontè G., Piergiovanni L.</i>) <i>University of Modena and Reggio Emilia, Italy</i>
A051	Chemometric Approach for Accelerated Shelf Life Evaluation of Dried Shrimp (<i>Siripatrawan U., Makino Y.</i>) <i>Chulalongkorn University, Bangkok, Thailand</i>
A053	Extending Produce Shelf life through Optimized Ventilated Packaging Design (<i>Safari M., Almenar E., Joodaky A.</i>) <i>Michigan State University, USA</i>
A054	Biodegradable composite films for food packaging based on Polyhydroxyalkanoate (PHBV) and tiger nut processing waste (<i>Patrón A., Martín-Esparza E., González-Martínez C., Chiralt A.</i>) <i>Universitat Politècnica de València, Spain</i>
A057	Impact of Electrified water in combination with sodium caseinate based coating on sensory and physio-chemical properties of Piennolo tomato (<i>Colonna F., Volpe S., Giello M., Di Monaco R., Cavella S., Villani F., Torrieri E.</i>) <i>University of Naples Federico II, Italy</i>

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A058	Effects of α-tocopherol active package on the shelf life of fresh beef hamburger (<i>De Luca L., Valentino M., Improta I., Romano R., Torrieri E.</i>) University of Naples Federico II, Italy
A060	Optimal carvacrol encapsulation strategies for active packaging tailored to food shelf life extension (<i>Rzayeva A., Coffigniez F., Gontard N., Guillard V.</i>) University of Montpellier, France
A063	Ligh-Induced Reactions: Insights into Riboflavin Photodegradation Kinetics in Model Wine (<i>Genovese J., Limbo S., Fracassetti D.</i>) University of Milan, Italy
A065	Effect of essential oil mixtures on physical properties and antimicrobial activities of sodium caseinate guar gum blend coating (<i>Miele N. A., Giello M., Volpe S., Villani F., Cavella S., Torrieri E.</i>) University of Naples Federico II, Italy
A066	Extraction of Antimicrobial Proteins from Fish By-Products for Packaging Applications (<i>Maurizzi E., Anjos L., Bigi F., Quartieri A., Volpelli L. A., Power D. M., Pulvirenti A.</i>) University of Modena and Reggio Emilia, Italy
A067	Viability of mycelium-based materials as eco-friendly alternatives for food packaging (<i>Balbaki L., Martín-Esparza E., González-Martínez C., Chiralt A.</i>) Universitat Politècnica de València, Spain
A068	Rethinking banana peel for Circular and Sustainable biodegradable packaging materials (<i>Contreras C., Martín-Esparza E., González-Martínez C., Chiralt A.</i>) Universitat Politècnica de València, Spain
A069	Stability and composting behavior of PLA-TPS laminates with active extract and cellulose fibers from rice straw (<i>Freitas P. A. V., González-Martínez C., Chiralt A.</i>) Universitat Politècnica de València, Spain
A070	Comparative Techniques for Monitoring the Quality of Ground Coffee Exposed to Oxygen and Humidity (<i>De Agostini F., Limbo S., Alamprese C., Grassi S., Buratti S., Benedetti S., Gobbi S., Margarone C., Cusanno G., Gagliardi D.</i>) University of Milan, Italy
A071	Tentative identification of non-volatile compounds in a biodegradable bio-based packaging material using a non-targeted method (<i>Lestido Cardama A., Vázquez Loureiro P., Barbosa Pereira L., Sendón R., Bustos J., Arroyo A., Paseiro Losada P., Rodríguez Bernaldo de Quirós A.</i>) University of Santiago de Compostela, Spain
A072	Investigating the chemical safety of bamboo-based food contact articles: a case study (<i>Vázquez Loureiro P., Cotos Suárez M., Barbosa Pereira L., Sendón R., Lestido Cardama A., López-Hernández J., Paseiro Losada P., Rodríguez Bernaldo de Quirós A.</i>) University of Santiago de Compostela, Spain
A073	From waste to sustainable packaging: development of new materials (<i>Vatieri C., Esposito F., Panunzi B., Diana R., Cirillo T.</i>) University of Naples Federico II, Italy
A075	Unimore Microbial Culture Collection: a linkage between starter cultures and food preservation (<i>Arena M. P., Lasagni F., Signorello L., Aiello E., Brugnoli M., Antonazzo E., Farina A., Gullo M.</i>) University of Modena and Reggio Emilia, Italy
A076	Impregnation of chitosan films with essential oil by supercritical fluids (<i>Muñoz-Nuñez C., Hevilla V., Blázquez-Blázquez E., Zagora J., Placha D., Muñoz Bonilla A., Fernández-García M.</i>) ICTP-CSIC, Madrid, Spain

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A077	Analysis of volatile compounds in bamboo-based food contact articles using purge and trap gas chromatography-mass spectrometry (<i>Vázquez Loureiro P., Cotos Suárez M., Barbosa Pereira L., Sendón R., Lestido Cardama A., López-Hernández J., Paseiro Losada P., Rodríguez Bernaldo de Quirós A.</i>) <i>University of Santiago de Compostela, Spain</i>
A078	Non-targeted GC-MS method to identify semi-volatile compounds in bamboo-based biomaterials (<i>Vázquez Loureiro P., Cotos Suárez M., Barbosa Pereira L., Sendón R., Lestido Cardama A., López-Hernández J., Paseiro Losada P., Rodríguez Bernaldo de Quirós A.</i>) <i>University of Santiago de Compostela, Spain</i>
A080	Effect of chitin nanocrystals on the barrier and mechanical properties of egg white protein films (<i>Baquero-Aznar V., Calvo V., González-Domínguez J.M., Maser W.K., Benito A.M., Salvador M. L., González-Buesa J.</i>) <i>Centro de Investigación y Tecnología Agroalimentaria de Aragón</i>
A081	Multilayer structures to improve the barrier properties of egg white protein films for the packaging of fresh fruits and vegetables (<i>Baquero-Aznar V., Salvador M. L., González-Buesa J.</i>) <i>Centro de Investigación y Tecnología Agroalimentaria de Aragón</i>
A082	Quantification of microbial spoilage in packaged foods based on in situ detection of quorum sensing autoinducers acyl-homoserine lactones and autoinducer-2 by whole cell bioreporters (<i>Ionita C., Cooksey K.</i>) <i>Clemson University, USA</i>
A083	Development of a user-friendly shelf-life model to evaluate the suitability of sustainable materials in roasted and ground coffee fractional packs (<i>Cooksey K. and Baxley M.</i>) <i>Clemson University, USA</i>
A086	A spatial dependent 3D model to predict the composition of the headspace of microperforated packages for respiring products (<i>Vega-Diez S., Salvador M. L., González-Buesa J.</i>) <i>Centro de Investigación y Tecnología Agroalimentaria de Aragón</i>
A091	Packaging materials designed for cured meat products: conventional and alternative solutions (<i>Mengozzi A., Carullo D., Bot F., Chiavaro E., Farris S.</i>) <i>University of Parma, Italy</i>
A093	Performance of Shock-absorbing Pad from Pineapple Leaf Fiber (PALF) for Egg Protection (<i>Apitanang K. and Tongdeesoontorn W.</i>) <i>Mae Fah Luang University, Thailand</i>
A094	In vitro stability and oral bioaccessibility of bisphenol A diglycidyl ether from epoxy-based coatings used in food cans (<i>Pazos-Soto L., Vázquez Loureiro P., Mariño-Cortegoso S., Lestido-Cardama A., Bustos J., Paseiro-Losada P., Rodríguez-Bernaldo de Quirós A., Sendón R., Barbosa-Pereira L.</i>) <i>University of Santiago de Compostela, Spain</i>
A095	Biopolymer film based on carboxymethyl cellulose and microcrystalline cellulose: optimization of formulation and physical characterization (<i>Omrani S., Ben Tekaya I., Di Pierro P., Torrieri E., Snoussi A.</i>) <i>University of Carthage, Higher School of Food Industries ESIAT, Tunisia</i>
A096	Nanoencapsulation of polyphenols yielded from lime by-products for functional food application (<i>Mariño-Cortegoso S., Rodríguez Bernaldo de Quirós A., López-Hernández J., Sendón R., Barbosa-Pereira L.</i>) <i>University of Santiago de Compostela, Spain</i>
A097	Effects of α-tocopherol-based active packaging film on quality preservation of Grana Padano grafted cheese (<i>De Luca L., Pizzolongo F., Marzella R., Buonocore G. G., Romano R., Torrieri E.</i>) <i>University of Naples Federico II, Italy</i>
A098	Exploring Silybum Marianum Nanocellulose as a Sustainable filler in Thermoplastic Zein Nanocomposites for Food Packaging (<i>Amara C., Oliviero M., Recupido F., Lama G. C., Buonocore G. G., Marzella R., Verdolotti L., Khwaldia K.</i>) <i>National Research Council (CNR), Italy</i>

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A099	Study of lipid oxidation and volatile component of roasted peanuts packed in alternative packaging (<i>Basile G., De Luca L., Calabrese M., Esposito M., Romano A., Pizzolongo F., Lambiase G., Romano R.</i>) University of Naples Federico II, Italy
A100	Gelatin Films with New Magnesium Compounds for Enhancing Active Food Packaging (<i>Martins D. M., Carlos R. M., Limbo S.</i>) University of Milan, Italy
A102	Scalping phenomena: sorption kinetics of white wine aroma compounds into HDPE, PET and PLA (<i>Ferrari V., Gaucel S., Licciardello F.</i>) University of Modena and Reggio Emilia, Italy
A103	Control of cape gooseberry (<i>Physalis peruviana</i> L.) decay by using an antifungal packaging system (<i>Moncayo Martínez D. C., Casas Forero N., Castellanos Espinosa D. A., Herrera Arévalo A. O.</i>) Universidad del Bosque, Colombia
A104	Modelling and simulation of an active packaging for cape gooseberry (<i>Physalis peruviana</i> L.) (<i>Gomez Suárez J., Mendez Valencia M. C., Moncayo Martínez D. C., Vega Medina L.</i>) Universidad del Bosque, Colombia
A106	Investigation of biobased and biodegradable food contact materials by gas chromatography coupled to high-resolution mass spectrometry (<i>Vázquez Loureiro P., Cariou R., Lestido-Cardama A., Barbosa-Pereira L., Sendón R., Bustos J., Gasco A., Paseiro-Losada P., Rodríguez Bernaldo de Quirós A.</i>) Oniris, INRAE, LABERCA, France
A107	Effect of zeolite X and Clinoptilolite on new bio-based TPU composite (<i>Russo N., Oliviero M., Lama G. C., Recupido F., Liguori B., Verdolotti L.</i>) National Research Council (CNR), Italy
A109	Development of Active Nanocomposite Coating Based on Pea Protein, Chitosan and Thyme Essential Oil Encapsulated in Mesoporous Silica and its Application on Bread (<i>Falciano A., De-Jesús Fuentes K. I., Amaro-Reyes A., Arredondo-Ochoa T., Regalado-González C., Di Pierro P.</i>) University of Naples Federico II, Italy
A111	Antioxidant and antiproliferative activities of alpha-tocopherol-containing LDPE film used for packaging fresh minced meat (<i>Zullo R., Buonocore G. G., Valentino M., Torrieri E., De Luca L., Lavorgna M.</i>) National Research Council (CNR), Italy
A112	Bio-based polymers functionalized with natural compounds for food packaging applications (<i>Di Matteo A., Orlo E., Buonocore G. G., Stanzione M., Russo C., Isidori M., Lavorgna M.</i>) University of Campania "Luigi Vanvitelli"
A113	Antioxidant and antibacterial activity of novel eugenol-based coatings to extend the shelf life of perishable foods (<i>Orlo E., Buonocore G. G., Lavorgna M., Di Matteo A., Russo C., Nerín C., Lavorgna M., Isidori M.</i>) University of Campania "Luigi Vanvitelli"
A114	The use of active LAE-PHBV packaging to increase the shelf life of cheese (<i>Bruni J., Licciardello F., Gaubiac F., Guillard V., Coffigniez F.</i>) University of Montpellier, France
A115	Enhancing Food Packaging: application of coffee silver skin (<i>Esposito L., Rizzo V., Chaves Lopez C., Mastrocola D., Martuscelli M.</i>) University of Teramo, Italy
A116	Effect of storage in solar-powered freezer on quality and stability of frozen Taleggio cheese (<i>Ozelic E., Neri L., Rizzo V., Di Florio A., Pittia P.</i>) University of Teramo, Italy

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A117	Oxidative stability and shelf life of degummed High Oleic Palm Oil (<i>E. oleifera</i> x <i>E. guineensis</i>) obtained by ultrafiltration polymeric membrane (<i>Rada-Bula A., González-Díaz A., Olivares Tenorio M. L., García-Núñez J., Moncayo Martínez D. C., Fontalvo J., Díaz-Moreno C.</i>) <i>Universidad Nacional de Colombia</i>
A122	Acid-free chitosan coatings for cheese (<i>Ghisoni F., Casalini R., Bonetti L., Fiorati A., De Nardo L.</i>) <i>Politecnico di Milano, Italy</i>
A123	Hazelnut skin polyphenolic green extract as a promising natural antioxidant in pork burgers: assessment of quality parameters and consumer acceptance (<i>D'Ambra K., Trovato R., Minelli G., Cattivelli A., Zannini M., Tagliazucchi D., Tabasso S., Lo Fiego D. P.</i>) <i>University of Modena and Reggio Emilia, Italy</i>
A126	Synergistic effect of gamma radiation and nanocellulose filler to improve the properties of PLA thin films for packaging applications (<i>Improta I., Stanzione M., Buonocore G. G., Tescione F., Orlo E., Lavorgna M., Coqueret X.</i>) <i>National Research Council (CNR), Italy</i>
A128	Approach to perform the Safety Assessment of Cellulose and Nisin Biopolymers obtained from Bacterial Fermentation as Innovative Food Contact Materials Aimed to Extend Food Shelf Life (<i>Ciccone M., Barthélémy E., Tsochatzis E., Rainieri S., Njieukam J.A., Siroli L., Gottardi D., Lanciotti R., Patrignani F.</i>) <i>University of Bologna, Italy</i>
A129	Outer coating of montmorillonite-type clay on a biopolymer based on agro-industrial waste from the Eje Cafetero region (Valencia orange peel) for potential use in food packaging (<i>Morales Sanchez V. A., Gratsch B., Pulzara-Mora Á., Rosero Moreano M., Almenar E., Beaudry R., Qiang Y.</i>) <i>Universidad de Caldas, Manizales, Colombia</i>
A130	Learning Shelf-life Estimation of Packaged Foods in the Food Engineering Programmes (<i>Poças F., Karbowiak T., Langowski H. C., and Debeaufort F.</i>) <i>Universidade Católica Portuguesa, Portugal</i>