

August 14, 2018 - Tuesday

08:45-09:00	COLLOQUIUM 1
09:00-09:15	
09:15-09:30	
09:30-09:45	
09:45-10:00	
10:00-10:15	
10:15-10:30	
10:30-11:00	Coffee Break / Poster Presentations
Session IV : Fruit, vegetables and nuts and health	
Chair: Antonio Logrieco	
11:00-11:15	Keynote: It's a gut feeling-fruit and vegetables do have prebiotic-like effects. Yves Desjardins
11:15-11:30	
11:30-11:45	Fruit and vegetables: a science based initiative for healthy diet. Albert Schirring (FH).
11:45-12:00	Ellagitannins and human health. Julian Heyes (FH).
12:00-12:15	Macadamia nuts 'Good fats, bad fats and biofortification. Tim O'Hare , Hung Trieu, Mobashwer Alam, Dougal Russell, Sharon Pun, Caterina Torrisi, Dianna Liu, David Williams, Bruce Topp (FH.)
12:15-12:30	Fiber and total carotenoids content in produced in the Federal District, Brazil. Rita Luengo , Iriani Rodrigue Maldonade, Raphael Augusto Melo, Ricardo Luiz Ribeiro (FH).
12:30-12:45	Nitrate, Nitrite and Chlorophyll Contents in Parsley and their Relations each other. Melisa Kara , H. Yıldız Dasgan. (QSHP).
12:30-14:00	Lunch / Poster Presentations
Session V : Metabolomics, secondary metabolites and nutritional value	
Chair: Julian Heyes	
14:00-14:15	Keynote: Using metabolomics to better understand secondary plant metabolites and their health benefits. Jessica Cooperstone
14:15-14:30	
14:30-14:45	Micronutrient biofortification of sweet corn for human health. Zhong Xiana Cheah , Tim O'Hare, Stephen Harper, Jitka Kochanek, Michael Bell (FH).





14:45-15:00	Reducing nutritional variability in salad crops collards and opportunities for horticulture. Trevor George (FH).
15:00-15:15	Screening Brazilian collards cultivars for glucosinolate content. Iriani Maldonade, Iriani Maldonade , Rita Luengo, Ricardo Ribeiro (FH).
15:15-15:30	Preparation and processing of seed spices for value addition. Gopal Lal (FVP).
15:30-16:00	Coffee Break / Poster Presentations
Session VI: Minimally processing and anti-microbial coating in fruit and vegetables	
Chair: Christopher Brian Watkins	
16:00-16:15	Storage of minimally processed pears from Andean Tropics using cellophane or polyvinylidene films. Rafael Humberto Gutierrez Bravo , Maria Soledad Hernandez Gomez, Juan Pablo Fernandez Trujillo, Miguel Meneses, Yolanda Quiñones, Jorge Sandoval (FVP).
16:15-16:30	The Effects of Different Applications on Quality of Minimal Processed 'Deveci' Pear During Shelf Life. Mustafa Sakaldas , Kenan Kaynaş (FVP).
16:30-16:45	Effect of processing steps on quality attributes of minimally processed rocket leaves. Maria Luisa Amodio , Francisca Aba Ansah, Maria Lucia de Chiara, Leonarda Mastrandrea, Giancarlo Colelli (FVP).
16:45-17:00	Potential application of natural phenolic antimicrobials and edible film technology against bacterial plant pathogens. Derya Alkan , Ahmet Yemenicioğlu (FVP).
17:00-17:15	Quality retention of fresh cut fruits of avocado enhanced with the essential oils from aerial parts of Lippia javanica, incorporated in gum arabic edible coating. Oluwag benga , Alfred Maroyi, Anthony Afolayan (QSHP)
17:15-17:30	Fruits & Vegetables 'shelf life extension after in season treatments with Luna. Albert Schirring, Dominique Steiger (QSHP)
17:30-17:45	POSTER PRESENTATIONS (S27 and S21)
17:45-18:00	POSTER PRESENTATIONS (S27 and S21)
18:00-18:30	POSTER PRESENTATIONS (S27 and S21)

