



COST 927 Action
Thermally processed foods:
possible health implications

16 – 17th April 2009

Aveiro - Portugal

Analytical and chemical aspects related to
thermally processed foods

Thursday – 16th April 2009

9:00 Welcome

Session 1 – Chair Vincenzo Fogliano

9:15 **M.A.J.S. van Boekel** - Univ. Wageningen, The Netherlands
Quality matters of heated foods: a question of balance

9:45 **Susana Casal** - Univ. Porto, Portugal
Coffee roasting: accurate control for bioactive beverages

10:15 **Gabriella Gazzani** - Univ. Pavia, Italy
Melanoidin antioxidant and anticarcinogenic properties

10:45 Coffee break

Session 2 – Chair Henk A. Schols

11:15 **Vincenzo Fogliano** – Univ Naples, Italy
The physiological relevance of antioxidant dietary fibre

11:45 **Mirko Bunzel** – Univ. Minnesota, USA
Enrichment, characterization and microbial fermentation of melanoidin fractions from coffee brews

12:15 **Joana Simões** – Univ. Aveiro, Portugal
Increase on the extractability of immunostimulatory mannans from coffee residue by a roasting procedure

12:30 **Cláudia Nunes** – Univ. Aveiro, Portugal
Effect of candying on volatiles and cell wall polysaccharides of “Ameixa d’Elvas” plums

12:45 Lunch at the University Restaurant

Session 3 – Francisco J. Hidalgo

14:30 **Luciano Navarini** – Illycaffè SpA Trieste, Italy
Reinvestigation of an arabinogalactan isolated from pure *Coffea arabica* freeze dried instant coffee

15:00 **Fernando Nunes** – UTAD, Vila Real, Portugal
Coffee melanoidins: structural changes during the roasting process

15:30 **Henk A. Schols** - Univ. Wageningen, The Netherlands
Coffee melanoidins: characteristics and possible health aspects

16:00 Coffee break



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Session 4 – Chair Chair Jana Hajslova

- 16:30 **Jesus Simal-Gándara** – Univ. Vigo, Ourense, Spain
Influence of toasting on the occurrence of polycyclic aromatic hydrocarbons in toasted bread
- 17:00 **Giuseppe Meca** – Univ. Valencia, Spain
Study of the formation of *N*-(carboxymethyl)fumonisin B1 in a model system of crispy corn bread
- 17:15 **Henrik Frandsen** – Tech. Univ. Denmark
Biomonitoring of urinary metabolites of 2-amino-1-methyl-6-phenylimidazo[4,5-*b*]pyridine (PhIP) following human consumption of cooked chicken.
- 17:30 **Bettina Cämmerer** - Berlin Univ Technol, Germany
 α -Dicarbonyls: common knowledge and recent findings
- 18:00 **Jana Hajslova** - Presentation/discussion on the establishment of a possible consortium in the aim of 7th framework call KBBE-2010-2-4-02: Identification of the effect of processing on food contaminants
- 18:30 Closing of day 1
- 20:00 Welcome dinner

Friday – 17th April 2009

Session 5 – Chair M.A.J.S. van Boekel

- 9:00 **Francisco J. Hidalgo** – CSIC Seville, Spain
The role of amino compounds in the fate of acrylamide
- 9:30 **José O. Fernandes** – Univ. Porto, Portugal
Towards simpler and faster GC-MS procedures for acrylamide analysis in food matrices
- 10:00 **Zuzana Ciesarova** – VUP FRI, Bratislava, Slovakia
Asparaginase treatment: the impact on acrylamide, amino acids, and other MRPs in processed products
- 10:30 Coffee break



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Session 6 – Chair Mirko Bunzel

- 11.00 **Petras Rimantas Venskutonis** – Kaunas Univ. Technol., Lithuania
Analysis of heterocyclic amines and effects of antioxidants on their formation in meat
- 11.30 **Isabel M. P. L. V. O. Ferreira** – Univ. Porto, Portugal
Heterocyclic Aromatic Amines Formation in Barbecued Sardines (*Sardina pilchardus*) and Atlantic Salmon (*Salmo salar*)
- 12.00 **Rosa Busquets** - Univ. Barcelona, Spain
Advances in the detection of heterocyclic amines in food and biological fluids
- 12:30 **Jorge Saraiva** – Univ. Aveiro, Portugal
Chemical changes in foods processed by pressure-assisted thermal processing (PATP)
- 12:45 Lunch at the University Restaurant

Session 7 – Chair Beatriz Oliveira

- 14:30 **Michael Murkovic** – Graz Univ. Technol., Austria
Formation of hazardous compounds during heating of foods
- 15:00 **Anna Arnoldi** – Univ. Milan, Italy
The effects of various processing conditions on a protein isolate from *Lupinus angustifolius* investigated by different approaches
- 15:30 **Dietmar R. Kammerer** – Hohenheim Univ., Stuttgart, Germany
Heat stability of anthocyanins from black carrot, elderberry and strawberry
- 16:00 Coffee break

Session 8 – Chair Michael Murkovic

- 16:30 **Jorge Ruiz** – Univ. Extremadura, Cáceres, Spain
Vacuum cooking of meat at moderate to low temperatures: physico-chemical changes and formation of volatile flavour compounds
- 17:00 **Beatriz Oliveira** – Univ. Porto, Portugal
Influence of frying procedure on quality and safety of fried foods
- 17:30 **Jana Hajslova** – Inst. Chem. Technol., Prague, Czech Republic
Novel strategies to monitor transfer of processing contaminants across the beer making chain
- 18:00 Closing
- 20:00 Symposium dinner