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- Janez Hribar, Responsibilities: Slovenian day - visit to food companies, museums, universities, institutes, Member of Programme Committee
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accepted by a sensory panel. The cooking characteristics and the texture of the chick pea/buckwheat pasta were comparable with buckwheat and also with durum pasta. The sensory acceptance of pasta with 80 or 20% chick pea was very good. Snack products with up to 65% chick pea flour achieved a good quality.

To conclude tasty and convenient products could be produced with chick peas.

Keywords: chick pea, pasta, cookies, gluten free

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**[P229]**

**Clinical trial of bifidogenic effect of the infant formulae with added inuline**

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Human milk components, affect the gastrointestinal flora of infants, and selectively stimulate the growth of Bifidobacteria in the intestine of new borns. Infant formulae are "substitutes" for breast milk. The purpose of this trial was to determine the prebiotic effect of infant formulae supplemented with inuline.

Healty, term born infants were enrolled in 4 week study in two groups – formula fed group FF and breast milk (control) group BM. Fecal samples were obtained before formula administration (0 day) and during formula administration (14 and 28 day). At study day 0, 14 and 28 stool specimens were quantitatively cultured and evaluated count of Bifidobacteria and Lactobacillus, measured pH and total bacterially generated acids – computed as lactic acid.

Before (0 day) and after 14 days of formula administration, the median number of Bifidobacteria did not differ among the group. At the end of the 28-day feeding period, the number of Bifidobacteria significantly increased in FF group versus BM group. There was no statistically significant difference between the groups in the number of Lactobacillus. There was statistically significant difference in time between groups in pH and total bacterially generated acids – computed as lactic acid.

These data indicate that supplemented term infant's formula with inuline has a stimulating effect on the growth of Bifidobacteria and Lactobacilli in the intestine and results in lower pH and increasing total bacterially generated acids – computed as lactic acid. We conclude that infant formula with inuline has similar effect on the intestine of new borns as human breast milk.

Keywords: bifidogenic effect, infant formulae, bifidobacteria, inuline

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**[P230]**

**Effects of storage temperature on health-related compounds of fresh-cut watermelon**

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The antioxidant properties of fresh-cut watermelon were studied at different temperatures (5, 10, 15 and 20 °C) throughout 14 days of storage. Health-related compounds (lycopene, vitamin C and phenolics) and antioxidant capacity of watermelon slices were determined. Total lycopene content was measured spectrophotometrically, total phenolic compounds were determined according to Folin-Ciocalteu procedure, vitamin C content was analyzed by HPLC-UV and the antioxidant capacity was studied through the 1,1-diphenyl-2-picrylhydrazyl (DPPH) radical-scavenging method.

Lycopene and total phenolic contents were substantially enhanced over the time in watermelon pieces stored at 15 °C and 20 °C, reaching increases of about 50% and 130% of initial contents, respectively. However, the vitamin C content and antioxidant capacity of fresh-cut watermelon stored at temperatures over 10 °C dramatically decreased throughout storage. Fresh-cut watermelon stored at 20 °C exhibited more than 50% loss of initial vitamin C content at the end of storage. Therefore, a storage temperature of 5 °C was appropriate to reduce the decrease in