



FIRST EUROPEAN FOOD CONGRESS

Food Production • Nutrition • Healthy Consumers

4-9 November 2008 • Ljubljana, Slovenia

Nikoleta

Delegate Manual

Organized by



Administration by



Gold Sponsor

JohnsonDiversey



www.foodcongress.eu

CONGRESS ORGANISING BOARD

- Peter Raspor, *President*
- Dietrich Knorr, *Chair of Programme Committee*
- Huub Lelieveld, *Chair of Ambassadors Committee*
- Knuth Lorenzen, *Chair of Exhibitors Committee*
- Brian McKenna, *Chair of International Organizations Committee*
- David Napper, *Chair of Sponsors Committee*
- Tatjana Zagorc, *Chair of Organizing Committee*
- Božidar Žlender, *President of SNS Slovenian Nutritional Society*
- Silvester Pečjak, *Treasurer of SNS Slovenian Nutritional Society*
- Kees de Gooijer, *Treasurer of EFFoST*
- Wilma Methorst, *Ex Officio*

CONGRESS ORGANISERS

- Tatjana Zagorc, *Chair Responsibilities: Communication/coordination with EFFOST and SPD, Member of Programme Committee*
- Peter Raspor, *Vice Chair Responsibilities: Supervision, Coordination*
- Tatjana Buzeti, *Responsibilities: Scientific programme, Pre-congress meeting, Member of Programme Committee*
- Janez Hribar, *Responsibilities: Slovenian day - visit to food companies, museums, universities, institutes, Member of Programme Committee*
- Mojca Jevšnik, *Responsibilities: Public dissemination and Debate (Mass media/Society), Internet resources and coordination of activities*
- Petra Medved, *Responsibilities: Secretariat*
- Štefan Oštir, *Responsibilities: Archive and documentation*
- Silvester Pečjak, *Responsibilities: Fund raising and sponsorship (public/private; national/international) Treasurer SPD*
- Marko Prohinar, *Responsibilities: Fund raising and sponsorship, exposition*
- Alenka Urbančič, *Responsibilities: European declaration on food and nutrition, Promotion of Slovenia, Coordination with SPD*
- Vesna Veljanovski - Geremia, *Responsibilities: Protocol, Leisure events and social programme*
- Božidar Žlender, *Responsibilities: Ambassadors evening, Declaration evening*

CONGRESS PROGRAMME COMMITTEE

- Dietrich Knorr, *chair, EFFoST Responsibilities: Plan and run all activities related to congress programme, Member of congress board*
- Peter Raspor, *co-chair, EFFoST Responsibilities: Supervise all the activities, President of congress board*
- Aldona Dembinska-Kieć, *Poland Responsibilities: Food pattern- from food to health: Molecular gastronomy*

- Fidel Toldra, Spain *Responsibilities: Food pattern- from food to health: Religious food and Ethnic food/functional foods*
- Charles Spillane, Ireland *Responsibilities: Food environment- from agriculture to technology: Sustainable food production*
- Herbert Buckenhüskes, Germany *Responsibilities: Food environment- from agriculture to technology: Organic foods*
- Marc Hendrickx, Belgium *Responsibilities: Food processing- from substrate to food: Emerging technologies*
- Viktor Nedović, Serbia *Responsibilities: Food processing- from substrate to food: Microbial processing on foods*
- Wolfgang Kneifel, Austria *Responsibilities: New methods in food development and production: Harmonization of analytical methods*
- Anne-Marie Hermansson, Sweden *Responsibilities: New methods in food development and production: Food Structures*
- Thomas Ohlsson, Sweden *Responsibilities: Food distribution from food to consumer: Life cycle analysis*
- Jana Hajšlová, Czech Republic *Responsibilities: Food distribution from food to consumer: Tracking and tracing of food products*
- Wenhe Frølich, Norway *Responsibilities: Nutrition- from food to wellbeing: Personalized food*
- Ascensión Marcos, Spain *Responsibilities: Nutrition- from food to wellbeing: Immunonutrition*
- Diana Banati, Hungary *Responsibilities: New concepts in the European food industry: Integrated risk-benefit analysis in nutritional risk*
- Gianni Biolo, Italy *Responsibilities: New concepts in the European food industry: Designing Nutrition behaviour*
- Irena Rogelj, Slovenia *Responsibilities: Country day: State of the art in food and nutrition in Slovenia*
- Ralf Hartemink, The Netherlands *Responsibilities: Dissemination of food research results*
- Janez Hribar, Slovenia *Responsibilities: Visit to food companies, museums, universities, institutes, Member of Organising Committee (OC)*
- Tatjana Zagorc, Slovenia *Responsibilities: Coordinate places and technical capacities, Chair organizing Committee (OC)*
- Tatjana Buzeti, Slovenia *Responsibilities: Food networking and dissemination of EU project outcomes, Member of Organising Committee (OC)*

AMBASSADORS COMMITTEE

- Huub Lelieveld, Chair
- Peter Raspor, Vice Chair
- Ilirjana Boci, Albania
- Ashot Saghiyan, Armenia
- Wolfgang Kneifel, Austria
- Koen Dewettinck, Belgium
- Čaklovica Faruk, Bosnia and Herzegovina
- Iordanka Alexieva, Bulgaria
- Mate Bilić, Croatia
- Athina Panayiotou, Cyprus
- Jana Hajšlová, Czechia
- Henning Otte Hansen, Denmark

- Toomas Paalme, Estonia
- Anu Kaukovirta-Norja, Finland
- Paul Colonna, France
- George Kalantzopoulos, Greece
- Giorgi Kvesitadze, Georgia
- András Salgó, Hungary
- Inga Thorsdottir, Iceland
- Francis Butler, Ireland
- Rosangela Marchelli, Italy
- Daina Karklina, Latvia
- Rimantas Venskutonis, Lithuania
- Torsten Bohn, Luxembourg
- Vladimir Kakurinov, Macedonia
- Anna McElhatton, Malta
- Slavko Mirecki, Montenegro
- Bernd van der Meulen, Netherlands
- Wenche Frølich, Norway
- Włodzimierz Grajek, Poland
- Xavier Malcata, Portugal
- Mona Popa, Romania
- Iosif Rogov, Russia
- Misa Niksic, Serbia
- Peter Šimko, Slovakia
- Božidar Žlender, Slovenia
- Manuel Vázquez, Spain
- Anne-Marie Hermansson, Sweden
- Klaus Zimmermann, Switzerland
- Fatih Yildiz, Turkey
- Sergey Fedosov, Ukraine
- David White, UK

EXHIBITORS COMMITTEE

- Knuth Lorenzen, Chair
- Peter Raspor, Vice Chair
- Susanne Flenner
- Marko Prohinar

EXHIBITORS COMMITTEE

- David Napper, Chair
- Peter Raspor, Vice Chair
- David Coats
- Silvester Pečjak

INTERNATIONAL ORGANISATIONS COMMITTEE

Brian McKenna, Chair
Peter Raspor, Vice Chair
Monique Goyens, BEUC
Jan Maat, ETP Food for Life
Roxane Feller, Copa-Cogeca
Alan Reilly, Food Safety Authority of Ireland (liaison with EUFIC)
Roger Fenwick, EuCheMS-FCD
Margarita Flores, FAO
Milton S. da Costa, FEMS
Francesco Branca, FENS
Walter Spiess, IUFoST
Marc Danzon, WHO
Ibrahim Elmadfa, IUNS
Knuth Lorenzen, EHEDG

CONGRESS SECRETARIAT & WEBSITE

Richard Hart, First European Food Congress Secretariat, Event Logistics Ltd.,
Lawn Cottage, Owl Street, Stocklinch, Ilminster, Somerset TA19 9JW, UK.
Tel: +44 (0) 1460 259776 Fax: +44 (0) 1460 258783
Email: foodcongress@event-logistics.co.uk

<http://www.foodcongress.eu>

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

[P229]

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

N. M. Lugonja¹, O. B. Martinov², S. D. Spasic², G. Dj. Gojgic-Cvijovic², M. M. Vrvic^{1,2}

¹Faculty of Chemistry, University of Belgrade, Serbia, ²Department of Chemistry-Institute of chemistry, technology and metallurgy, Serbia

Human milk components, affect the gastrointestinal flora of infants, and selectively stimulate the growth of Bifidobacteria in the intestinum 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 stoll 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

[P230]

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

G. Oms-Oliu, I. Odriozola-Serrano, R. Soliva-Fortuny, O. Martín-Belloso*

University of Lleida, Spain

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