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## How do temperature and irradiance affect tomato fruit content in vitamin C?

Capucine Massot, H el ene Gautier, Sanders Junglee, Michel M. G enard

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# FAV HEALTH 2009

OCTOBER 18/21 - AVIGNON - FRANCE

3rd International Symposium on Human Health Effects of Fruits and Vegetables



# Program POSTER



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## Monday 19

### 1:00 pm - 2:15 pm: POSTER SESSION 1

- P1-1 Socioeconomic Status of Emerging Mandarin Belt in Jhalawar district  
Prerak Bhatnagar, M.C.Jain, Jitendra Singh  
India
- P1-2 Genetic variants in BCMO1 and CD36 are associated with plasma lutein concentrations and macular pigment optical density in humans.  
Patrick Borel, Fabien Szabo de Edelenyi, Stéphanie Vincent-Baudry, C. Malezet-Desmoulin, Alain Margotat, Bernard Lyan, Jean-Marie Gorrard, Nathalie Meunier, Sophie Drouault-Holowacz, Severine Bieuvelet  
France
- P1-3 Melanoidin Fraction from Maté Tea (*Ilex Paraguariensis*) Presents Antioxidant and Anti-Glycation Activity  
Marina Figueiredo Ferreira de Souza, Mariana Darro Canela, Alejandro Gugliucci, Deborah Helena Markowicz Bastos  
Brazil
- P1-4 In Vitro Anti-Glycation and Antiperoxidation Effects of Chlorogenic Acid Vis-à-Vis Human Low Density Lipoprotein  
Deborah Markowicz Bastos, John Schulze, Alejandro Gugliucci  
Brazil
- P1-5 Organic Synthesis of New Putative Metabolites of Lycopene and their Cellular Signalling Effects  
Eric Reynaud, Gamze Aydin, Ralph Rühl, Olivier Dangles and Catherine Caris-Veyrat  
France
- P1-6 Chardonnay Grape Seed Procyanidin Extract Supplementation Prevents High-Fat Diet-Induced Obesity In Hamsters By Improving Adipokine Imbalance And Oxidative Stress Markers  
Kelly Décordé, Pierre-Louis Teissèdre, Thibault Sutra, Emilie Ventura, Jean-Paul Cristol and Jean-Max Rouanet  
France
- P1-7 A SOD rich melon extract Extramel® prevents aortic lipids and liver steatosis in diet-induced model of atherosclerosis  
Kelly Décordé, Emilie Ventura, Dominique Lacan, Jeanne Ramos, Jean-Paul Cristol<sup>1</sup>, Jean-Max Rouanet  
France
- P1-8 In-vitro effects of cigarette smoke and Sin-1 on the depletion of lycopene in human plasma and low density lipoprotein  
Daniel L. Graham, Michel Carail, Catherine Caris-Veyrat and Gordon M. Lowe  
France.
- P1-9 Molecular Analysis of the Antioxidant Capacity of *Berricactus* (*Myrtillocactus Geometrizans*) in Diabetic Rats  
Martínez-Samayoá, P.A., Reynoso-Camacho, R. and Guzmán-Maldonado, S.H.  
Mexico
- P1-10 Antioxidant Activities of Main Wild Coffee Polyphenols: a Structure-Activity Relationship Study.  
Claire Dufour, Michèle Loonis, Marie-Noëlle Corre, Jean-Luc Poëssel, Pascale Talamond  
France
- P1-11 Dietary  $\alpha$ -Carotene Supplementation Reduces Adiposity in Mice in A Bcmo1-Dependent Manner  
J Amengual, E Gouranton, Y van Helden, S Hessel, J Ribot, E Kramer, B Kiec-Wilk, U Razny, G Lietz, A Wyss, A Dembinska-Kiec, A Palou, J Keijer, JF Landrier, ML Bonet and J von Lintig.  
France
- P1-12 Using Metabolomics Profiling to Examine the Risk of Colon Cancer in Association with Fruit and Vegetable Intake  
Louise Hansen, Lars O. Dragsted, Thær Barri, Mette Kristensen, Anja Olsen, Jane Christensen, Kim Overvad, Søren Balling Engelsen, Rasmus Bro and Anne Tjønneland  
Denmark
- P1-13 Modulation of the inflammatory interaction between macrophages and adipocytes by lipophilic micronutrients.  
Céline Riollet, Erwan Gouranton, Christiane Malezet, Marie-Josèphe Amiot, Jean-François Landrier  
France
- P1-14 Could Tomato Juice Modulate the Hepatic Cholesterol Metabolism in Rats?  
Nuria Vázquez, Javier García-Alonso, Sergio Bravo and María Jesús Periago  
Spain
- P1-15 Factors Determinant on Antioxidant Activity of Some Fruits Consumed by Portuguese People  
Graça Miguel, Susana Anahi Dandlen, Florinda Gama, Maribela Pestana, Amílcar Duarte, Alcinda Neves, Dulce Antunes  
Portugal
- P1-16 Antioxidant Effect of Lycopene, its (Z)-Isomers and Synthetic Metabolites in an Experimental Model of the Gastro-Intestinal Tract  
Pascale Goupy, Eric Reynaud, Kati Froehlich, Olivier Dangles, Volker Boehm and Catherine Caris-Veyrat  
France
- P1-17 Phytochemical Investigation and Evaluation of Estrogenic Activity of Legumes and Aromatic Plants from Mediterranean Biodiversity  
Aligiannis N., Haita E., Koutsogiannopoulou A., Agelis A., Kleopas A., Tsiropillou P., Halabalaki M., Mitakou S., Skaltsounis A.L.  
Greece



- P1-18 Incorporation of Vegetable Juice into the Diet Helps Reduce the Gap Between Vegetable Intake and Dietary Recommendations and is Associated with Improved Risk Factors Linked to Vascular Disease  
Kazaks AG, Holt RR, Shenoy SF, Foreyt JP, Reeves RS, Winters BL, Khoo CS, Poston WSC, Haddock CK, Keen CL  
USA
- P1-19 Children's Fruit and Vegetables Acceptance in Childhood Education Centers Situated in the West Region of Rio de Janeiro, Brazil  
Silva, M.S.C.; Tabai, K.C.; Oliveira, S.P.; Manso, T.C.R.; Matta, V.M.  
Brazil
- P1-20 Sensory Evaluation and Antioxidant Effects of Grape Byproducts in Hamsters.  
Emilia Y. Ishimoto, Andrea C. Guerra, Silvio, V. Vicente, Robison José Da Cruz, Vanessa Capriles, Aldo Baccarin, Elizabeth A. F. S. Torres  
Brazil.
- P1-21 Apple Phytochemicals - Effects on Redox Status and Tumour Cell Proliferation  
Pestana D, Faria A, Gião M, Teixeira D, Monteiro R, Pintado M, Almeida DPF, Calhau C  
Portugal
- P1-22 Results of clinical and experimentally induced medical research on the Flavon max product family  
Thurzó, Sándor- Galajda, Zoltán – Szilasi, Mária - Szentmiklósi, József - Csiki, Zoltán - Dinya, Zoltán  
Hungary
- P1-23 Processed Tomatoes on Vasodilatation and C-Reactive Protein (Hscrp) in Overweight and Obese Men and Women  
Rose Giordano, Tissa Kappagoda, Mandeep Cheema, Jack Cappozzo, Gwen Young, Yumei Cao, Penny Kris-Etherton, Britt Burton-Freeman  
U.S.A.
- P1-24 Fruits and Vegetable Commercialization: Actions in Points-Of-Sale of the West Zone of Rio De Janeiro City, Brazil  
Fernanda Travassos de Castro, Silvana Pedrosa de Oliveira (In memorian); Kátia Cilene Tabai; Cleber Barbosa; Luciana Leitão Mendes; Edmar das Mercês Penha; Hellen de Almeida Góes; Virginia Martins da Matta.  
Brasil
- P1-25 Inhabitants of Slovenia that use vitamin and mineral supplements are aware that fruit and vegetable should be consumed as well: presentation of the study. Vitamin and Mineral Supplements Usage in Nutrition among Randomly Selected Slovenian Population  
Borut Polj\_ak, Tomaz Lampe, Ruza Pandel-Mikuz  
Slovenia
- P1-26 What impacts of Increased Consumption of Fruits and Vegetables on Health and Food Behaviors of Population: case of Algeria.  
Oberti B., Padilla M., Mekhancha C., Bedrani S., Mouhous A., Lebèche R, Amiot-Carlin M.J., Gorgé S., BenLatrèche C., Caporiccio B.  
France
- P1-27 Effect of acute consumption of blackcurrant juice on plasma and urine concentrations of phenolic acids and flavonoids and on antioxidant status in human subjects  
Y.N. Jin, D. Alimbetov, M.H. Gordon and J.A. Lovegrove  
UK
- P1-28 Passion Fruit Seed Extract Induces Endothelium-dependent Vasorelaxation in Rat Aorta  
Shoko Aoi, Yutaka Matsumoto, Kenkichi Sugiyama, Masanori Kamei, Tatsuhiko Ito, Yumi Katano and Akira Ishihata  
Japan
- P1-29 Effect of Citrus Flavanones on Carotenoid Uptake by Intestinal Caco-2 Cells.  
Dhuique-Mayer Claudie, During Alexandrine, Caporiccio Bertrand, Tourniaire Franck, Amiot Marie-Josèphe  
France.
- P1-30 Antioxidant Capacity and Content of Bioactive Compounds in Cultivated Xocnostle (Opuntia Matudae)  
Morales A L, Guzmán-Maldonado S H., Herrera-Hernández M G.  
Mexico
- P1-31 A Dietary Strategy to Increase the Dose of Flavonoid-Rich and Flavonoid-Poor Fruits and Vegetables in Free-Living Individuals: the Flavur Study  
M.F-F Chong, M. Weech, T.W.George, M.Robinson, M.Knight-Adams and J.A.Lovegrove  
UK



## Tuesday 20

### 1:00 pm - 2:15 pm: POSTER SESSION 2

- P2-1 Study on the Pathogen Identification of Black Leaf Spot in Spring and Summer Chinese Cabbage and its Resistance Identification Method  
Zhang Lugang, Wang Fengmin, Liu Jing, Zhang Huamin, Hui Maixia, Zhang Mingke  
China
- P2-2 Discovery of Three Varieties of dioscorea trifida Grown in Venezuelan Amazons, with Quite Low-amylose Starch: i. Physical Attributes and Proximate Composition of the Tubers and Characterization of its Waxy Starches  
Pérez, E.; Jiménez, Y.; Dufour, D.; Sanchez, T., Giraldo, A.; Gibert, O.; Reynex, M.  
Venezuela
- P2-3 Effect of Organic Cultivation on Quality of Fresh Vegetables and Sensory Traits of Processed Product  
Elkner Krystyna, Kosson Ryszard  
Poland
- P2-4 Isothiocyanates and Other Nutritive Components Content in Stored Horseradish Roots  
Ryszard Kosson  
Poland
- P2-5 Aroma Composition in Relation With Quality of 'Peento' Flat Peach  
Mehdi Trad, Brahim Marzouk, Abderrahmen Jebbari, Messaoud Mars  
Tunisie
- P2-6 Productivity and Small Fruit Quality of Blackcurrant Cultivars  
Audrius Sasnauskas, Pranas Vi\_kelis, Marina Rubinskien\_, Rytis Rugienius, \_eslovas Bobinas  
Lithuania
- P2-7 Folate Biofortification of White and Whole-Grain Bread by Adding Swiss Chard and Spinach  
Dario Pérez-Conesa, Raquel González Abellán , María Jesús Periago, and Gaspar Ros  
Spain
- P2-8 Microarray Analysis Reveals Selenium Down-Regulates Glucosinolate biosynthesis in Arabidops Shoots  
Carl E. Sams, Dilip R. Panthee, Craig S. Charron, Dean A. Kopsell and Joshua S. Yuan  
USA
- P2-9 Effect of Ripening Stage and Storage on the Quality Functional of Berrycactus (Myrtillocactus Geometrizans)  
Herrera-Hernández, M. G., Guzmán-Maldonado. S. H., Reynoso- Camacho, R., Marx, F., Hernández-López. D.  
Mexico
- P2-10 Changes on Lycopene, Phenolic Compound and Antioxidant Activity During Maturation of Tomatoes Exposed to Uv-C Irradiation  
Javier García-Alonso, Sergio Bravo, Gala Martín del Pozo, Nicola Merola, Victoria Gómez, Verónica García-Valverde, Silvestre Andrada and María Jesús Periago  
Spain
- P2-11 Maté-Tea (Ilex Paraguariensis): Bioactive Compounds  
Marina F. Ferreira de Souza; Tatiana Saldanha; Julianna Shibao; Deborah H. Markowicz Bastos  
Brasil
- P2-12 Breadfruit In Nutrition And Health In The French Caribbean Islands  
Joselle Nacitas, Guylene Aurore, Sandra Adenet, Katia Rochefort, Berthe Ganou-Parfait, Louis Fahrasmane  
France
- P2-13 Free and Glycosidically Bound Volatile Compounds of bananas from French West Indies  
Guylène Aurore, Christian Ginies, Berthe Ganou-Parfait, Louis Fahrasmane and Catherine Renard  
France
- P2-14 The characteristics of anthocyanins in the fruit of selected strawberry varieties  
Justyna E. Bojarska, Sylwester Czaplicki, Ryszard Zadernowski  
Poland
- P2-15 Characterisation of some cultivated colombian musa sp. In relation to consumer preferences: an objective key for the differentiation between edible cooking bananas and dessert bananas  
Olivier Gibert, Andrés Giraldo, Dominique Dufour, Max Reyne, Alejandro Fernández , Alberto Díaz  
Colombia
- P2-16 Polyphenol Content and Vitamin C in Early Potatoes as Affected by Genotype and Harvest Time  
Ierna A., Melilli M.G., Parisi B., Scandurra S.  
Italia
- P2-17 Changing of the Antioxidant Components in Hungarian Bred Sour Cherry Cultivars during the Ripening Period  
G. Ficzek, M. Stéger Máté, B. Notin , E. Kállay, S. Szügyi, G. Bujdosó, M. Tóth  
Hungary
- P2-18 Near and Mid-Infrared Spectroscopy as a Tool for a Rapid Characterization of Fruit Quality: Application on Tomato and Apricot  
Sylvie Bureau, Maryse Reich, Iwona Scibisz, David Ruiz, Barbara Gouble, Mathilde Causse, Jean-Marc Audergon, Dominique Bertrand, Catherine M.G.C. Renard  
Francex





- P2-19 Changes in total phenolics and caffeoylquinic acids (CQA) levels and antioxidant activity in green coffees (*Coffea arabica* L.) submitted to three different post-harvest treatments  
Arruda, N. P., Rezende, C. M., Pereira, S. F., Couri, S., Cabral, L., M. C.  
Brasil
- P2-20 Spouting Seeds for savings and, the Best Nutrition with Fresh Greens.  
Emma Leigh Goodwin  
USA
- P2-21 Plant Density and Nitrogen Fertilization Effects on the Protection of Cardiac Cells from Oxidative Stress by Palm tree Kale Extracts  
Francesca Danesi, Alessandra Bordonni, Simona Elementi, Luigi F. D'Antuono  
Italy
- P2-22 Palm Tree Kale (*Brassica oleracea* L., ssp. *Acephala* dc, var. *Sabellica* L.): A Rich Source of Glucobrassicin  
L. Filippo D'Antuono, Manuela Agata Manco, Roberta Neri, Simona Elementi  
Italy
- P2-23 Effect of Genotype and Geographical Origins on Carotenoid Content from Citrus Sweet Orange Juices.  
Claudie Dhuique-Mayer, Anne-Laure Fanciullino, Cécile Dubois, Patrick Ollitrault  
France
- P2-24 Strategies of the Tomato (*solanum lycopersicum*) Conservation: Storage Temperature vs. Duration - a Compromise for a Better Aroma Preservation  
Christian Ginies, Barbara Gouble, M. Causse & Catherine M.G.C. Renard  
France
- P2-25 Volatile Compounds from Three Passion-Fruit Species (*Passiflora nitida* Bonpl. ex Kunth, *Passiflora edulis* Sims, *Passiflora alata* Curtis)  
Maria Aparecida Ribeiro Vieira, Marta Dias Soares Scott, Laura Maria Molina Melleti, Luis Carlos Bernacci, Deborah Helena Markowicz Bastos, Marcia Ortiz Mayo Marques  
Brazil
- P2-26 Nutritional Quality of Globe Artichoke [*Cynara cardunculus* L. Subsp. *Scolymus* (L.) Hegi] Head as Affected by Genotype and Environment of Cultivation  
Salvatore Antonino Raccuia, Maria Grazia Melilli  
Italy
- P2-27 Variability in Antioxidant Properties of Ready-to-eat Apricots from Different Cultivars  
Raffaella Viti, Susanna Bartolini, Annamaria Leccese, Sylvie Bureau, Marco Falconetti  
Italy
- P2-28 Yield Components and Glucosinolate Contents of Broccoli Cultivars in Summer-Autumn Growing Cycle  
Toth, N., Fabek, S., Herak Custic, M., Delonga, K., Benko, B.
- P2-29 Ascorbate Levels and Tomato Cold Storage  
Barbara Gouble, Noé Gest, Rebecca Stevens, Patrice Reling, Cécile Garchery, Mathilde Causse, Catherine Renard, David Page
- P2-30 Effect of Sesame Seeds on non Expanded Maize Extrudates  
A. M. Borges; J. Pereira; C. W. P. Carvalho; J. L. R. Ascheri; T. L. Azevedo and C. Y. Takeiti  
Brasil
- P2-31 How do Temperature and Irradiance Affect Tomato Fruit Content in Vitamin C?  
Capucine Massot, Hélène Gautier, Sanders Junglee, Michel Génard.  
France
- P2-32 Physicochemical characteristics, chemical composition and antioxidant properties of two varieties of tree tomato fruits (*Solanum betaceum* cav.) cultivated in Ecuador.  
Jenny Avila, Catalina Vasco, Ulf Svanberg, Afaf Kamal-Eldin & Jenny Ruales  
Ecuador
- P2-33 Improvement of the Nutritional Quality of Horticultural Crops using Ammonium Fertilisers with Nitrification Inhibitors.  
C. Casar, L.M. Muñoz-Guerra, E. Ordiales, J. López, M. Calvo, B. Gil Pérez & M.A. Pérez  
Spain
- P2-34 Total Antioxidant Power of Lettuce as Affected by Nitrogen Fertilization.  
Pilar Flores, Alicia López, Pilar Hellín, María del Mar Davó, Ester Herrera and José Fenoll.  
Spain
- P2-35 Bioactive Compounds and Antioxidant Activity of CCP-76 and BRS-189 Precocious Dwarf Cashew Apples at Four Stages of Maturation  
Delane da Costa Rodrigues, Thiago Gomes Cardoso, Carlos Farley Herbster Moura, Ricardo Elesbão Alves.  
Brazil
- P2-36 Quality Bioactive Compounds of Cajú Apples from Native Genotypes of coastal Vegetation, Piauí, Brazil.  
Maria do Socorro Moura Rufino, Jardel Ygor da Siva Almeida, Maria Pinheiro Fernandes Correa, Ricardo Elesbão Alves, Carlos Farley Herbster Moura; Francisco José de Seixas Santos.  
Brasi

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3rd International Symposium on Human Health Effects of Fruits and Vegetables



- P2-37 Changes of Phenolic Compounds in Apple Fruits during Shelf Life.  
Robert Veberic, Valentina Schmitzer, Ana Likozar, Maja Mikulic Petkosek, Franci Stampar  
Slovenia
- P2-38 Effects of Spraying Selenium on the Pear Fruit Quality  
Qun-long Liu, Chan-juan Ning, Wen-jiang Wu, Duo Wang, Guo-liang Wu  
China
- P2-39 Progress in Research of Selenium-enriched Fruits And Vegetables in China  
Guo-liang Wu, Wen-jiang Wu, Zaihai Jian, Yan-hui Chen, Chan-juan Ning, Duo Wang and Lu Yu  
China
- P2-40 A Search for Mild and Health-boosting Onions for Very Long Day Conditions.  
Ingunn M. Vågen and Rune Slimestad  
Norway



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## Wednesday 21

### 1:00 pm - 2:15 pm: POSTER SESSION 3

- P3-1 Extractable- and non-extractable procyanidins enhance a food function of dietary fiber in chinese quince and quince fruits  
Hamauzu Y and Mizuno Y.  
Japan
- P3-2 The Eu Project Colorspore: New Sources of Natural and Gastric Stable Food Additives, Colourants and Novel Functional Foods  
Charlotte Sy, Olivier Dangles, Patrick Borel, Catherine Caris-Veyrat  
France
- P3-3 The Alterations of Some Nutritive Components During Short Term Storage of Fresh Cut Vegetable  
Maria Grzegorzewska, Janusz Czapski  
Poland
- P3-4 Comparison of Antimicrobial Activity of Anthocyanin-Rich Extracts from Small Fruits of Blackcurrant and Cherry  
Sigute Liegiute, Vidmantas Bendokas, Audrius Sasnauskas, Julius Liobikas, Daiva Majiene, Dalia M. Kopustinskiene, Tadeusas Siksnianas, Nijole Anisimoviene, Sonata Trumbeckaite  
Lithuania
- P3-5 Development of a Texturized Passion Fruit (*Passiflora Edulis Sims*) Product with Probiotic and Prebiotic Ingredients  
Solar R., Tapia M.S., Olaizola C., Gibert O.  
Venezuela
- P3-6 The Effect of Drying Process for the Production of Berrycactus (*Myrtillocactus Geometrizans*) Raisins on Some Functional Phytochemicals  
Salvador Horacio Guzman Maldonado, David Hernandez Lopez and Israel Guzman Tovar  
Mexico
- P3-7 Combined Effects of Postharvest Heat Treatment and Chitosan Coating on Quality of Fresh-Cut Mangoes (*Mangifera indica L.*)  
Tassadit Djoua, Florence Charles, Murillo Freire Jr, Heloisa Filgueiras, Marie-Noëlle Ducamp-Collin, Huguette Sallanon  
France
- P3-8 Examination of Industrial Tomato Varieties Under Processing  
M. Stéger-Maté, Sz. Varga, J. Barta, J. Ivanics  
Hungary
- P3-9 Analysis of Hungarian Resistant Candidates For Pulp Processing  
B. Nótin, M. Stéger-Maté, R. Juhász, M. G. Tóth, J. Barta  
Hungary
- P3-10 A novel functional fresh-cut product of papaya (*carica papaya l.*) C.v maradol using vacuum impregnation and edible coatings  
Tapia M.S., Olaizola C., Carmona, A., Martín-Belloso, O., and Reynes, M.  
Venezuela.
- P3-11 Antioxidant in Fresh-Cut Iceberg Lettuce: Effects of Washing Treatments and Storage  
O. Kenny and D. O'Beirne  
Ireland
- P3-12 Effect of High Pressure and Thermal Processing on Physicochemical, Rheological and Antioxidant Properties of Fruit Smoothies  
Derek Keenan, Ronan Gormley, Nigel Brunton, Francis Butler  
Ireland
- P3-13 Effect of Açai Pasteurization Conditions on its Antioxidant Activity  
Mattietto, R.A.; Matta, V.M.  
Brazil
- P3-14 Polyphenol Content in Early Potatoes as Affected by Boiling Time  
Ierna A., Melilli M.G., Scandurra S.  
Italia
- P3-15 Cell Turgor Evolution during Storage of Fresh-cut Lettuce  
Charles, F., Vidal, V., Paiva, C., Filgueiras, H., Sallanon, H.  
France
- P3-16 Dehydrated White Mulberry Fruit: a Healthy Snack  
Mehdi Ghiafeh Davoodi- Shohreh Nik khah-Nahid Masod Nia- Shahla Nik khah  
Iran
- P3-17 Principal component analysis of the composition of amino acids in green coffee and flavor compounds generated during roasting of coffees (*Coffea arabica L.*) submitted to three different post-harvest treatments assisted by HS-SPM  
Arruda, N. P., Rezende, C. M., Pereira, S. F., Couri, S., Cabral, L., M. C.  
Brasil
- P3-18 Effect of Sesame Cake on Quality Attributes of Cornstarch Snacks  
E. M. G. C. Nascimento; C. W. P. Carvalho J. L. R. Ascheri; P.T. Firmino and C. Y. Takeiti  
Brasil
- P3-19 Phenolics Composition of Plum Juice From Enzymatic and Microwave Process  
Aurélie Cendrès, Monika Fastyn, Jarek Markowski, Carine Le Bourvellec, Farid Chemat & Catherine MCG Renard.  
France





- P3-20 Biochemical Parameters Changes During Cold Storage of Minimally Processed Artichoke Heads  
Maria Grazia Melilli, Salvatore Antonino Raccuia, Salvatore Scandurra  
Italy
- P3-21 BaSeFood: a Program Addressed at Investigating Bioactives from Plant Based Traditional Foods of the Black Sea Area Countries  
L. Filippo D'Antuono, and all partners of the BaSeFood Consortium  
Italy
- P3-22 Influence of Sesame Seeds Addition on the Characteristics of Rice-Soy Based Expanded Snacks  
D. K. T. Moreira; C. W. P. Carvalho; M. F. B. Pícollo; J. L. R. Ascheri; P. T. Firmino and C. Y. Takeiti  
Brasil
- P3-23 Lycopene Content and Antioxidant Activity of Watermelon Powder  
Gomes F.S., Campos M.B.D., Costa P.A. Couri S, Cabral L.M.C.  
Brazil
- P3-24 Impact of Drying on the Phenolic Composition of Apple Pomace  
Simona Birtic, Sylvaine Regis, Alain Baron & Catherine M.G.C. Renard  
France
- P3-25 Influence of Saccharides on Stability of Blueberry Anthocyanins During Thermal Processing  
Iwona \_cibisz, Marta Mitek  
Poland
- P3-26 Evaluation of Nanofiltration Membranes for the Concentration of Anthocyanins of Açai Juice (Euterpe Oleracea)  
Daniel Couto, Manuel Dornier, Dominique Pallet, Max Reynes, Virgínia Matta, Lourdes Cabral  
Brazil
- P3-27 Concentration by Reverse Osmosis of Camu Camu Juice  
Angela Gava Barreto, Renata Amorim Carvalho, Lourdes Maria Corrêa Cabral, Virgínia Martins da Matta, Suely Pereira Freitas  
Brazil
- P3-28 Nutritional Flour of Baru (*dipteryx alata vog.*) in Cookies Formulations: Effect on Consumer's Acceptability  
Daniela De Grandi Castro Freitas, Paula Letícia de Melo Souza, Alline Emannuele Chaves Ribeiro, José Luís Ramírez Ascheri, Carlos Wanderlei Piler de Carvalho, Diego Palmiro Ramirez Ascheri  
Brazil
- P3-29 The processing method of tomato influences the availability of the carotenoids as evaluated through their transfer to the lipid phase of a tomato sauce.  
D. Page, C. Chanforan, M. Reich, C. Ginies and C.M.G.C Renard  
France
- P3-30 Characteristics of Apple Juices in Relation to Code of Practice Requirements  
Jaros\_aw Markowski, Monika Mieszczakowska, Witold P\_ocharski  
Poland
- P3-31 Optimization of enzyme treatment in cloudy plum juice production  
Monika Fastyn, Jaros\_aw Markowski and Witold P\_ocharski  
Poland
- P3-32 Effect of Blackcurrant Cultivars and Technology of Nectar Production on Bioactive Compunds Content.  
Jaros\_aw Markowski, Monika Mieszczakowska, Witold P\_ocharski  
Poland
- P3-33 Validation of a Rapid Microextraction Technique for Tomato carotenoids: Aplication to the Study of Preharvest Environment on Carotenoid Content  
Sylvie Sérino, Héléne Gautier, Guy Costagliola, Capucine Massot, Laurent Gomez  
France
- P3-34 Development of Concentrate Clarified Naranjilla Juice (*Solanum quitoense*) Using Reverse Osmosis  
Verónica Marcillo, Edwin Vera & Jenny Ruales  
Ecuador
- P3-35 Quality Bioactive Compoounds and Antioxidant Activity of Homemade Açai and Babaca Smoothies sampled at marketplace in Amapá, Brazil.  
Mary de Fátima Guedes dos Santos; Fernanda Vanessa Gomes da Silva; Perla Joana Souza Gondim; Maria do Socorro Moura Rufino; Silvanda de Melo Silva; Ricardo Elesbão Alves; Edy Sousa de Brito  
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- P3-36 Production of a Phenolic Antixidant Enriched Cranberry Juice by an Electrochemical Process.  
Laurent Bazinet, Céline Cossec, Héléne Gaudreau and Yves Desjardins  
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- P3-37 The Nutritional Value And Health Care Functions of Chinese Jujube And Wild Jujube  
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- P3-38 PHENOBASE : Polyphenol Database, a New Tool for Research and Development in Fruits and Vegetables.  
Stéphane Georgé, Pierre Brat, Dalal Aoude-Werner, Laure Du Chaffaut, Franck Tourniaire, and Marie-Josèphe Amiot.  
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- P3-39 New processes for production of fruit-derived products with optimised organoleptic and nutritional qualities ; the pillar 3 of isafruit  
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- P3-40 Effects of processing on the content of falcarinol in carrots  
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- P3-42 New Processes for Production of Fruit-derived Products with Optimised Organoleptic and Nutritional Qualities; the ANR Project  
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- P3-43 Phenolic and Fiber Composition of Apple Purees is Close to that of Apple flesh  
Carine Le Bourvellec  
France



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