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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 Cristol¹, 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
Martinez-Samaya, 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 α -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 Pedroso 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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- P2-37 Changes of Phenolic Compounds in Apple Fruits during Shelf Life.
Robert Veberic, Valentina Schmitzer, Ana Likožar, 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. Carvalhoa 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
Brazil
- P3-36 Production of a Phenolic Antixidant Enriched Cranberry Juice by an Electrochemical Process.
Laurent Bazinet, Céline Cossec, Héléne Gaudreau and Yves Desjardins
Canada
- P3-37 The Nutritional Value And Health Care Functions of Chinese Jujube And Wild Jujube
Yong-kang Wang, Guo-liang Wu, Wen-jiang Wu, Zaihai Jian, Yan-hui Chen, Deng-ke Li
China

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



- 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.
France
- P3-39 New processes for production of fruit-derived products with optimised organoleptic and nutritional qualities ; the pillar 3 of isafruit
Catherine M.G.C. Renard, Catherine Bonazzi, Ronan Gormley, Witold Plochanski.
France
- P3-40 Effects of processing on the content of falcarinol in carrots
Ahlam Rashed, Helen Yardley, Georg Lietz and Kirsten Brandt
United Kingdom
- P3-42 New Processes for Production of Fruit-derived Products with Optimised Organoleptic and Nutritional Qualities; the ANR Project
"Tempantiox"
Catherine M.G.C. Renard, Alain Baron, Catherine Billaud, Nicolas Biau, Farid Chemat, Gérard Cuvelier, Francis Courtois,
Lucy Espinosa, Fatiha Fort, Stéphane Georgé, Carine Le Bourvellec, Philippe Sanoner, Ronan Symoneaux, Mohammad Turk,
Eugene Vorobiev.
France
- P3-43 Phenolic and Fiber Composition of Apple Purees is Close to that of Apple flesh
Carine Le Bourvellec
France



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