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## Impact of grape variety, berry maturity and size on the extractability of skin polyphenols during model wine-like maceration experiments

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**Tuesday 24 November 2020**

08:30	<b>Registration</b>	<b>Interfaces project session</b>	
09:00		Dominique Pallet Véronique Broussolle	Presentation of Agropolis foundation Interfaces project
		Iciar Pavez	Taking variability into account in the fruit chain
10:00		Layal Dahdouh	Relevant indicators and methods to characterize variability and heterogeneity of fresh and processed fruits
		<i>speaker to be determined</i>	Managing variability and heterogeneity in processing
11:00		Coffee break	
		Jean-Christophe Meile	Microbial communities dynamics from the tree to the plate
12:00		Michel Génard	Pre and post-harvest modelling of fruit quality
			Conclusions
13:00		Buffet lunch	
14:00		Welcome speakers	
		Introduction to 3rd F&V Processing Catherine M.G.C. Renard	
15:00	<b>Topic 1 Processing and reactivity</b>		
	KS1 Alyson E. Mitchell	The influence of processing on almond flavor, quality and consumer acceptance	
	O1.1 Sylvain Guyot	Apple juices: How to increase the polyphenol diet while keeping the taste quality for consumers?	
16:00	O1.2 Sofie Rousseau	Mineral bioaccessibility in common beans is affected by postharvest storage and processing	
	Coffee break                      Poster session		
17:00	O1.3 Lucie G. Moens	Understanding the cooking behavior of carrots ( <i>Daucus carota</i> ) after pulsed electric field and mild thermal pretreatment	
	O1.4 Karen Johana Ortega	Evaluation of flash vacuum-expansion to obtain tropical highland blackberry ( <i>Rubus glaucus</i> ) purée with high functional potential	
	O1.5 Allaf Karim	Swell-drying by Instant Controlled Pressure-Drop DIC as a sustainable industrial processing for the valorization of fruits	
18:00	Social event Pope's palace visit		

**Wednesday 25 November 2020**

09:00	<b>Topic 5    Microbial and chemical risks</b> KS 5    Francesca De Filippis O5.1    Ahmed Taïbi	Metagenomics approaches to explore the microbial community of F&V
	O5.2    Emmanuelle Boix	Does processing modify the mango microbiota?
10:00	O5.2    Emmanuelle Boix	Growth probability of <i>Clostridium sporogenes</i> spores in pasteurized olive products
	<b>Coffee break                          Poster session</b>	
11:00	O1.6    Marc Lahaye	Role of apple flesh mechanical properties in juice production
	O1.7    Elissa Abi-Habib	Impact of grape variety, berry maturity and size on the extractability of skin polyphenols during model wine-like maceration experiments
12:00	O1.8    Julie-Anne Fenger	The potential of polyphenols from vegetables (anthocyanins) as blue food colors
13:00	<b>Buffet lunch</b>	
14:00	<b>Topic 3    Food systems and sustainability</b> KS 3    Flavio Paoletti / Antonio Raffo O3.1    Camilla Lazzi	Organic fruit and vegetables processing: development and innovation in compliance with the organic principles
	O3.2    Ewa Rembialkowska	Innovative fruit and vegetable fermentation strategies
15:00	O3.2    Ewa Rembialkowska	Impact of different processing methods on the polyphenol level in the organic and conventional crops
	<b>Coffee break                          Poster session</b>	
16:00	O3.3    Mingrui Chen	Natural Deep Eutectic solvents pre-treatments ease pectin water extraction from apple pomace
	O3.4    Petras Rimantas Venskutonis	Biorefining platform for the development of functional ingredients from berry pomace
17:00	O3.5    Harish Karthikeyan Ravi	Valorization of fruit and vegetable byproducts using insect – Black Soldier Fly Larvae ( <i>Hermetia illucens</i> ) a promising bio-refinery tool
	<i>free time</i>	
20:00	<b>Gala dinner</b>	

**Thursday 26 November 2020**

	<b>Topic 2</b>	<b>Integrated approaches for quality</b>	
	KS 2	Vincent Baeten	
09:30	O2.1	Weijie Lan	Near infrared spectroscopy, a potential tool to manage apple puree processing
10:00	O2.2	Sandra Aubert	Optimization, maintenance and transfer of models between near infrared spectrometer and micro-spectrometer. Application to the assessment of the Ente plum maturity
	<b>Coffee break</b>	<b>Poster session</b>	
11:00	O2.3	Michel Génard	Study of pre- and post-harvest treatments on the quality build-up of apple fruits
	O2.4	Cynthia El-Youssef	Sensory benefits provided by selected microorganisms for the fermentation of pea protein
	O2.5	Anthony Fardet	Influence of processing on fruit health potential: an exhaustive review of scientific evidence
12:00		<b>Buffet lunch</b>	
13:00			
	<b>Topic 4</b>	<b>Southern countries</b>	
	KS 4	Fabrice Vaillant	
14:00	O1.9	Paola Labaky	Innovative physical and spectral approaches to monitor mango selection: puree making
	O1.10	Alexandra Bürgy	Modulation of apple puree's texture through process variables
15:00		<b>Coffee break</b>	<b>Poster session</b>
	O1.11	Xuwei Liu	Modification of apple, red beet and kiwifruit cell walls by heating in acid conditions: common and specific responses
16:00	O1.12	Juan Carlos Contreras-Esquivel	Genipinization of biopolymers with genipin and their impact in food processing
	O1.13	Sofie De Man	The influence of processing of a Brassica purée on the activity of polyphenoloxidase (PPO) and peroxidase (POD) and glucosinolate and polyphenol content
17:00		<b>Closing ceremony</b>	ReadyToPub Award for the best oral communication from a student F&VP award for the best poster presentation