

International Conference
on new knowledge on chemical reactions during food processing
and storage

Chemical Reactions in Foods VII



Painted by Jan Šoun, Prague

14–16 November ■ 2012
Prague ■ Czech Republic



Organised by



Institute of Chemical Technology, Prague, Department of Food Analysis and Nutrition
Food Research Institute Prague
Czech Chemical Society
European Association for Chemical and Molecular Sciences, Food Chemistry Division



International Conference
CHEMICAL REACTIONS IN FOODS VII

November 14 – 16 , 2012 ■ Prague, Czech Republic



INVITATION

Dear colleagues,

It is our great pleasure to extend this invitation to you to participate in the international conference **Chemical Reactions in Foods VII**, to be held in Prague, 14–16 November, 2012.

This event continues the successful series of meetings held in Prague in 1992–2009. In line with the series, the theme of our conference is **new knowledge on chemical reactions during the processing and storage of foods**. We hope the conference will be an excellent opportunity to demonstrate the importance of such knowledge in our papers, discussions and personal communications. The conference programme will be tailored to provide a lot of opportunities for you to network as well as explore the latest results of the food chemistry community.

Prague has a long tradition to gather philosophers, (al)chemists, astronomers, and other knowledgeable people from around the Old World. There are a lot of things going on in the city all the time, and you may become part of it. We are looking forward to your contributions on the subject we have chosen; we would like to encourage you to register as a speaker or poster presenter as well as to join us just for interesting discussion. We believe that you will greatly benefit from the scientific programme, exchange information and ideas with old friends/new acquaintances, and enjoy your stay in Prague.

As long as you are willing to join us, please mark the **Chemical Reactions in Foods VII** in your calendar. We look forward to seeing you in Prague in November 2012,

Jana Hajšlová & Karel Cejpek

on behalf of the organizers.

SCIENTIFIC COMMITTEE

Bauer F., Institute of Veterinary Medicine, Vienna , **A**

Cejpek K., Institute of Chemical Technology, Prague, **CZ**

Cotillon C., Actia - Association de coordination technique pour l'industrie agro-alimentaire, Paris, **F**

Gökmen V., Hacettepe University, Ankara, **TR**

Hajšlová J., Institute of Chemical Technology, Prague, **CZ (Chair)**

Morales F. J., Institute of Food Science, Technology and Nutrition, **E**

Piironen V. , University of Helsinki, **FI**

Schieberle P., Technical University of Munich, **D**

Simon-Sarkadi L., Budapest University of Technology and Economics, **H**

Velíšek J., Institute of Chemical Technology, Prague, **CZ**

Zieliński H., Institute of Animal Reproduction and Food Research, Olsztyn, **PL**



International Conference
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SCIENTIFIC PROGRAMME

The scientific program will include plenary invited lectures, oral communications, poster presentations, satellite workshops, as well as young researchers platform.

The conference will be focused on **the reactions of food constituents taking place in processing and storage, and their effect on the quality of products and the health of consumers.**

The scientific program covers following areas:

• COMPOUNDS ASSOCIATED WITH NUTRITIONAL AND SENSORY QUALITY OF FOODS

Reactions and interactions under storage / processing conditions; reaction pathways, predictive modelling, the impact of novel technologies on physical-chemical changes

- major food constituents (proteins, carbohydrates, lipids)
- the Maillard reaction and AGEs
- flavours, texture and other quality markers
- minerals, vitamins and other constituents.

• BIOLOGICALLY-ACTIVE CONSTITUENTS OF FOODS AND FOOD RAW MATERIALS

Factors affecting their formation and changes during post-harvest handling

- compounds, ingredients and formulations with nutritional and health benefit
- toxic / anti-nutritive compounds.

• STRATEGIES TO IMPROVE FOOD QUALITY AND SAFETY

Trends in food production, processing, packaging, and distribution

- formation and mitigation of processing contaminants
- products from organic farming
- risk / benefit perception and communication across the food chain.

• CHEMISTRY BEHIND NOVEL FOODS

Composition, authentication, traceability of origin, stability, and shelf-life testing

- nanotechnology in food processing
- functional foods including prebiotics and probiotics
- nutraceuticals and ingredients for food and medical uses.

We also offer you the possibility of **publishing your oral presentation** in an issue of *European Food Research and Technology* (ISSN 1438-2377) and **your poster contribution** in an issue of *Czech Journal of Food Sciences* (ISSN 1212-1800) as peer-reviewed papers.



PLENARY SPEAKERS WILL INCLUDE:

- Prof. Jennifer M. Ames, Northumbria University, Newcastle u. T., UK:**
INGREDIENTS FROM LOW VALUE BY-PRODUCTS OF SELECTED FOOD MANUFACTURING INDUSTRIES.
- Dr. Imre Blank, Nestlé Product Technology Center, Orbe, CH:**
NOVEL APPROACHES IN INDUSTRIAL RESEARCH TARGETING QUALITY ATTRIBUTES OF EXTRUDED FOOD PRODUCTS
- Prof. Jana Hajšlová, Institute of Chemical Technology, Prague, CZ:**
NOVEL TECHNOLOGIES TO REDUCE PROCESSING CONTAMINANTS AND SOME OTHER UNDESIRABLE FOOD COMPONENTS
- Prof. Thomas Henle, Technische Universität Dresden, D:**
GLYCATION COMPOUNDS IN FOODS: FORMATION, METABOLIC TRANSIT, FUNCTIONAL CONSEQUENCES.
- Prof. Francisco J. Hidalgo, Instituto de la Grasa, CSIC, Sevilla, E:**
AMINO ACID DEGRADATIONS PRODUCED BY LIPID OXIDATION PRODUCTS.
- Prof. Thomas Hofmann, Technische Universität München, D:**
DISCOVERY, SENSORY ACTIVITY AND TASTE RECEPTOR ACTIVATION OF THERMALLY GENERATED TASTE MODULATORS IN FOODS
- Mrs. Beate Kettlitz, FoodDrinkEurope, Brussels, B:**
RESEARCH AND INNOVATION IN FOOD INDUSTRY
- Prof. Erich Leitner, Graz University of Technology, Graz, A:**
WINE - FROM GRAPES TO A MATURED PRODUCT
- Prof. Peter Schieberle, Technische Universität München, D:**
DECODING THE ATTRACTIVE AROMAS OF COCOA AND CHOCOLATE: AN EXCURSION INTO THE MOLECULAR WORLD OF FLAVOUR FORMATION INDUCED BY FOOD PROCESSING.
- Assoc. Prof. Barbora Siegmund, Graz University of Technology, Graz, A:**
INDUSTRIAL PRODUCTION OF FRUIT JUICES: CURRENT CHALLENGES FOR FOOD RESEARCH

IMPORTANT DATES

August 31, 2012	Deadline to apply for participation as a Sponsor or Exhibitor
July 31, 2012	Reduced registration fee deadline
July 31, 2012	Abstract submission deadline (oral presentation)
August 31, 2012	Abstract submission deadline (poster presentation)
October 19, 2012	Last minute posters deadline (may not appear in the final programme and Book of Abstracts)

CONFERENCE PROGRAMME (DATES FOR DIARY)

November 14-16, 2012	Scientific programme of the conference
November 14, 2012	Welcome Cocktail
November 15, 2012	Conference Dinner

CONFERENCE FEE

Registration received until July 31, 2012:	
Regular registration – smart rate	Euro 390
Students	Euro 250
Any registration received from August 1, 2012:	
	Euro 480