



CHEMICAL REACTIONS IN FOODS VII

PRELIMINARY PROGRAM AT A GLANCE (15/08/2012)

Time / Date	WEDNESDAY November 14, 2012	THURSDAY November 15, 2012	FRIDAY November 16, 2012
9:00–10:00		Oral session 3 Biologically-active constituents of foods and food raw materials II	Oral session 6 Chemistry behind novel foods
10:00–10:30		Ingredients from low value by-products of selected food manufacturing industries (Jenny Ames, Northumbria University, Newcastle u. T., UK)	
10:30–11:00		Coffee break	Brunch
11:00–12:30	Registration for the conference Masaryk College Conference Centre	Oral session 4 Strategies to improve food quality and safety II Novel technologies to reduce processing contaminants and some other undesirable food components (Jana Hajslova, ICT Prague, CZ)	Oral session 7 Compounds associated with nutritional and sensory quality of foods II Decoding the attractive aromas of cocoa and chocolate: An excursion into the molecular world of flavour formation induced by food processing (Peter Schieberle, Technische Universität München, D) Novel approaches in industrial research targeting quality attributes of extruded food products (Imre Blank, Nestlé Product Technology Center, Orbe, CH)
12:30–13:00		Lunch	Final discussion panel & Closure of the conference (Jana Hajslova & Jan Velisek, ICT Prague, CZ)
13:00–13:30	Opening of the conference Welcome to CRF 2012 (Jana Hajslova & Jan Velisek, ICT Prague, CZ)		
13:30–15:00	Oral session 1 Biologically-active constituents of foods and food raw materials I Wine - from grapes to a matured product (Erich Leitner, Graz University of Technology, Graz, A)	Poster session	
15:00–15:30	Coffee break	Coffee break	

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15:30–17:30	<p>Oral session 2</p> <p>Strategies to improve food quality and safety I</p> <p>Research and innovation in food industry (Beate Kettlitz, FoodDrinkEurope, Brussels, B)</p> <p>Industrial production of fruit juices: Current challenges for food research (Barbora Siegmund, Graz University of Technology, Graz, A)</p>	<p>Oral session 5</p> <p>Compounds associated with nutritional and sensory quality of foods I</p> <p>Amino acid degradations produced by lipid oxidation products (Francisco J. Hidalgo, Instituto de la Grasa, CSIC, Sevilla, E)</p> <p>Glycation compounds in foods: Formation, metabolic transit, functional consequences (Thomas Henle, Technische Universität Dresden, D)</p> <p>Discovery, sensory activity and taste receptor activation of thermally generated taste modulators in foods (Thomas Hofmann, Technische Universität München, D)</p>	
18:00–19:00	<p>Welcome Cocktail Masaryk College Conference Centre</p>		
20:00–22:30		<p>Conference Dinner Café & Restaurant Slavia (Prague downtown)</p>	