

**Monday 8 March**

<b>08 h 00</b>	Welcome / Poster installation / Registration
<b>09 h 00</b>	<b>Opening Ceremony</b>
<b>10 h 30</b>	<b>Break</b>
<b>11 h 00</b>	<b>Plenary lecture</b> <b>The importance of Engineering for Competitiveness in the Food Industry.</b> Prof. Werner Bauer, Nestlé S.A., Executive Vice President, Technical, Production and R&D, Vevey, Switzerland
<b>11 h 45</b>	<b>Plenary lecture</b> <b>Designing Food Processing Systems for Long-Duration Space Explorations.</b> Prof. R. Paul Singh - University Davis, USA
<b>12 h 30</b>	<b>Lunch</b>
<b>14 h 00</b>	<b>Plenary lecture</b> <b>Emerging Technologies: Challenges and Opportunities.</b> Prof. D. Knorr, Berlin University of Technology, Germany
<b>15 h 00</b>	<b>Other Parallel Oral Sessions</b>
<b>16 h 40</b>	<b>Break</b>
<b>17 h 10</b>	<b>Other Parallel Oral Sessions</b>
<b>18 h 30</b>	End of the Day

**Tuesday 9 March**

- 08 h 30**      **Plenary lecture**  
**Food Process Engineering for the purpose of tailored microstructure, rheology and related product characteristics**  
Prof. Dr.-Ing. Erich J. Windhab - Swiss Federal Institute of Technology, Zurich, Switzerland
- 09 h 20**      **Presentation of ISFE**  
**G. Barbosa Canovas**
- 09 h 30**      **Other Parallel Oral Sessions**
- 10 h 50**      **Break**
- 11 h 20**      **Other Parallel Oral Sessions**
- 12 h 30**      **Lunch**
- 14 h 00**      **Plenary lecture**  
**Computers and processes engineering in food manufacturing : promises, challenges and realities. A subjective point of view**  
P. Escure, P. Cornillon, A. Genovesi, A. Pajonk - Danone Vitapole, Palaiseau, France
- 15 h 00**      **Other Parallel Oral Sessions**
- 16 h 50**      **Break**
- 17 h 10**      **Other Parallel Oral Sessions**
- 18 h 50**      End of the day
- 21 h 00**      **Concert for Voices and Organ**

**Wednesday 10 March**

- 08 h 30**      **Plenary lecture**  
**Active packaging for food processing and preservation**  
Prof. Nathalie Gontard, Montpellier University II, France
- 09 h 30**      **Other Parallel Oral Sessions**
- 10 h 50**      **Break**
- 11 h 20**      **Other Parallel Sessions**
- 12 h 20**      **Lunch**
- 14 h 00**      **Plenary lecture**  
**Predictive microbiology of foods: past, present and future.**  
Prof. Jan van Impe, University of Louvain, Belgium
- 15 h 00**      **Other Parallel Oral Sessions**
- 15 h 00**      ***Poster Session: Extraction and separation***
- 17  
Modelling of the electro-dialytic recovery of some fermentation products.  
Fidaleo M., Moresi M.
- 24  
Comparison between steam distillation and supercritical carbon dioxide extraction of patchouli [Pogostemon cablin] essential oil.  
Donelian A., Kravchychyn L., Oliveira F.P.V., Machado R.A
- 29  
Study of new filter granular recyclable media in wine filtration.  
Boittelle C., Mietton-Peuchot M., Milisic V.
- 30  
Energetic study for both reverse osmosis and multiple effect evaporation.  
Comparison for the waste leaching liquid from the citric juice production.  
Garcia E., Gozálviz J.M., Lora J., Vincent M.C.
- 41  
Optimization of Curcumin extraction from Tumeric (Curcuma Longa L) using supercritical fluid carbon dioxide.  
Jung S.H., Lim J.H., Kim S.J., Chang K.S.
- 48  
New membrane tools to conduct isothermal concentration of fragile biological solutions.  
Romero J., Belleville M.P., Sanchez J., Combe-James C., Dornier M., Rios G.M.
- 55  
Improved correlation of extraction behavior in a small-scale, four-column diffusion battery.  
Schwartzberg H.
- 56  
Characteristics of protein bound polysaccharide extracted from Agaricus blazei Murill mushroom by different extraction process.  
Choi Y.H., Hong J.H.
- 123  
Modeling of beer microfiltration using fibrous ceramic membranes.  
Filippov A., Gorbatyuk V.

- 136  
Ultrafiltration membrane pore size and some quality attributes of apple juice.  
Zarate-Rodríguez E., Barbosa-Cánovas G.V., Ortega-rivas E.
- 185  
Change of effective diffusion coefficient of anthocyanin pigments with pH and temperature of the extraction medium.  
Erdoğan F., Türker N.
- 189  
Use of microfiltration for the recuperation of corn starch.  
Cancino B., Silva L., Contreras J.
- 349  
Food-grade CO<sub>2</sub> from melamine production unit off-gas.  
Rohani A.M., Yeganeh Talab B., Mostoufi N., Sotudeh-Gharebagh R.
- 350  
Tocols behavior during the rice bran oil deacidification process by liquid-liquid extraction.  
Rodrigues C.E.C., Filho P.A.P., Meirelles A.J.A.
- 361  
Influence on the quality of essential lemon (*Citrus aurantifolia*) oil by distillation process.  
Gamarra F.C.M., Sakanaka L.S., Cabral F.A.
- 410  
Effect of multiple fouling and cleaning cycles on a tubular ceramic microfiltration membrane fouled with a whey protein concentrate – Membrane performance and cleaning efficiency.  
Blanpain-Avet P., Migdal J.F., Bénézech T.
- 454  
Concentration of fruit juices using membrane contactors.  
Alves V.D., Coelho I.M.
- 500  
A discrete model of cross-flow filtration.  
Stubbe P., Adler-Nissen J.
- 530  
Process development for obtaining a clarified sport drink from natural juices.  
Wolkoff D.B., Pontes S.M., Furtado A.A.L., Cabral L.C., Moretti R.H., Matta V.M.
- 590  
Nanofiltration and its applications on the dairy industry: performance of a thin-film composite membrane for the recovery of lactic acid from cheese whey.  
Otero J.A., Echevarría F.J., Díez T., Lena G., Mazarrasa F.O.
- 591  
Using nanofiltration for down-stream processing of lactate fermentation broths from cheese whey.  
Otero J.A., Trápaga L., Colina J.M., Rodríguez M.A.
- 592  
Concentration of sugars by nanofiltration (NF) : Effect of the operating parameters.  
Otero J.A., Ruiz J., López J., Acero R., Moreno A., Lena G., Mazarrasa F.O.
- 593  
Concentration of lactose from cheese whey by nanofiltration (NF) .  
Otero J.A., López J., Moreno A., Acero R., Ruiz J., Rodríguez M.A., Colina J.M.
- 616  
White wine making from high-pressure treated must.  
Daoudi L., Puig A., Capdevila F., Bertra E., Minguez S., Guamis B.
- 695  
Experimental determinations of infinite dilution volatilities of aroma compounds in water / ethanol mixtures in the context of alcoholic beverages production by distillation.  
Athès V., Peña y Lillo M., Pérez-Correa R., Souchon I.
- 775  
Modélisation of the kinetics of essential oil extraction from rosemary by steam distillation.  
Boutekdjiret C., Bentahar F., Belabbes R., Bessiere J.M.

906

Extraction of algerian pine of Alep tannins.  
Derriche R., Loucif Seiad L.

938

Whey protein isolate and glycomacropeptide recovery from whey using ion exchange chromatography.  
Doultani S., Turhan K.N., Etzel M.R.

949

Microstructure-extractability relationships in the extraction of Jalapeño pepper oleoresins with supercritical carbon dioxide (SC-CO<sub>2</sub>).  
Uquiche E., Del Valle J.M.

988

Clarification of the cameroonian palm juice for the production of palm wine by tangential filtration on polymer membranes.  
Ghogomu J.N.

**16 h 40**      **Break**

**17 h 20**      ***Membrane processing***

**17 h 20**      49

Enzymatic modification of vegetable oil with an active membrane plus supercritical carbon dioxide.  
Rios G.M., Pomier E., Paolucci-Jeanjean D., Pina M., Sarrade S.

**17 h 40**      58

Using consumers for the identification of the adequate pineapple juice process conditions.  
De Carvalho L.M.J., Deliza R., Silva C.A.B., Miranda R.M., Antun M.C.

**18 h 00**      364

Production of double emulsions using microchannel emulsification.  
Lambrich U., Van der Graaf S., Dekkers K.S., Boom R.M., Schubert H.

**18 h 20**      598

Factors influencing the yield stability of w/o/w emulsions.  
Janhardanan J., Mawson J., Ferreira L.

**18 h 40**      End of the day

**19 h 00**      **Gala Dinner**

**Thursday 11 March**

- 08 h 30**      **Plenary lecture**  
**Food Engineering and Processing in Southern Africa - A Double Agenda**  
Andrew Murray, Consulting Food Processes and Projects Engineer, South Africa
- 09 h 30**      *Extraction and membrane processing*
- 09 h 30**      54  
Extraction behavior in a horizontal, continuous, countercurrent,  
solid-liquid extractor providing variable levels of axial dispersion.  
Schwartzberg H., Lee J.C., Lee Y.C.
- 09 h 50**      636  
Evaluation of nanofiltration for the purification of an organic acids fermentation broth.  
Bouchoux A., Roux-de Balman H., Lutin F.
- 10 h 10**      691  
Solvent extraction of antioxidants from grape stalks, seeds and skins.  
Spigno G., Fusca F., De Faveri D.M.
- 10 h 30**      974  
Purification of food streams by combining ion exchange and membranes technologies:  
application of decalcification in the whey industry.  
Theoleyre M.A., Gula F.
- 10 h 50**      **Break**
- 11 h 25**      **Concluding remarks**  
Prof. Helmar Schubert, Karlsruhe University, Germany  
Scientific President of the Congress
- 12 h 30**      **Lunch**
- 14 h 00**      **Laboratories and Industrials Visites (Technical Tours)**