FINAL PROGRAM

15-17 June 2006

UNIVERSITY OF NAPLES FEDERICO II

Organized by

Co-Sponsored by
<table>
<thead>
<tr>
<th>Section</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>General Information</td>
<td>4</td>
</tr>
<tr>
<td>Conference Location</td>
<td>4</td>
</tr>
<tr>
<td>How to get there</td>
<td>4</td>
</tr>
<tr>
<td>Badges</td>
<td>4</td>
</tr>
<tr>
<td>Tickets</td>
<td>4</td>
</tr>
<tr>
<td>Registration</td>
<td>5</td>
</tr>
<tr>
<td>Conference Proceedings</td>
<td>5</td>
</tr>
<tr>
<td>Meeting Room</td>
<td>5</td>
</tr>
<tr>
<td>Need Help?</td>
<td>5</td>
</tr>
<tr>
<td>Social Event and Lunches</td>
<td>5</td>
</tr>
<tr>
<td>Best Paper Award</td>
<td>6</td>
</tr>
<tr>
<td>Quick Program Overview</td>
<td>7</td>
</tr>
<tr>
<td>Scientific Program</td>
<td>11</td>
</tr>
<tr>
<td>Thursday, June 15</td>
<td>11</td>
</tr>
<tr>
<td>Friday, June 16</td>
<td>15</td>
</tr>
<tr>
<td>Saturday, June 17</td>
<td>19</td>
</tr>
<tr>
<td>Hotel Information</td>
<td>21</td>
</tr>
<tr>
<td>Conference Locations</td>
<td>22</td>
</tr>
<tr>
<td>EUROSIS Info</td>
<td>24</td>
</tr>
</tbody>
</table>
General Information

1. Conference Location

The Conference is held at

The University of Naples Federico II Conference Centre
http://www.centrocongressi.unina.it/
Via Partenope, 36 - 80121 Napoli
Tel +39.081 2537395 - +39.081 2535706
Fax: +39.081 2535729

The registration desk will be placed in the hallway of the conference centre from Thursday June 15th morning onwards, where registration will start at 08.00 and will end at 17.30. On Friday June 16th registration will be from 8.30 a.m. - 17.00 p.m. with Saturday registration only from 8.30 a.m.- 9.00. a.m.

ALL MAPS ARE AT THE BACK OF THIS PROGRAMME

How to get to the Conference Centre:

Naples International Airport
Domestic reservations: Tel.: 39 - 08488-65641. From Rome and mobile phones: 06-65641
International reservations: Tel.39 - 08488-65642. From Rome and mobile phones: 06-65642
Information:- Tel.39 - 8488-65643. From Rome and mobile phones: 06-65643
Distance from the airport to the city centre: 5 km

The Italian Railways offer daily connections with the European railway network, and provides daily connections with all the Italian major cities from Naples' central rail station.

2. Badges

Each registrant will receive a name badge upon registration. The badge must be worn, in order to be admitted to the technical sessions, lunches and social event. One day participants will receive a one day designated badge. One day participants are admitted to the technical sessions and lunches of the day in which they participate.

3. Tickets

Extra tickets for the social event and lunches are available from the registration desk. Price: (or equivalent in another currency) for extra tickets
General Information

<table>
<thead>
<tr>
<th>Extra conference dinner</th>
<th>€ 60</th>
</tr>
</thead>
<tbody>
<tr>
<td>Extra lunch ticket</td>
<td>€ 25</td>
</tr>
</tbody>
</table>

4. Registration
The FOODSIM’2006 Registration Desk will be open for information and registration:

Thursday, June 15 ...............8.00 a.m. to 5.00 p.m.
Friday, June 16..................8.30 a.m. to 5.00 p.m.
Saturday, June 17 ...............8.30 a.m. to 9.00 a.m.

The conference desk will be placed in the hallway of the conference centre.

5. Conference Proceedings
Each fully paid registrant will be provided with a copy of the Conference Proceedings (printed format).
This is NOT applicable to students who are not authors.
(Extra copies are available on a cash and carry basis at special rates during FOODSIM’2006)

Price: (or equivalent in another currency) for an extra copy

| FOODSIM’2006 Proceedings CASH AND CARRY | € 40 |

6. Meeting Room
The meeting room of the FOODSIM conference is on the first floor of the conference centre. The way to the room will be signposted

7. Need Help?
Please see the conference desk for your questions

8. Social Event and Lunches
All full paying registrants are invited to
All lunches are served at the Conference Centre
General Information

The Conference Dinner
All full paying participants are invited to the conference dinner on **FRIDAY the 16th of June**. As we need to give an exact number of participants we would appreciate your **confirmation at the desk before Thursday evening**. The location of the conference dinner will be announced and posted at the conference.

9. Best Paper Award
During the conference the papers, which were accepted as extended papers will be judged by the committee in order to choose the best paper of the **FOODSIM'2006** conference.

---

**ALL SESSION CHAIRPERSONS IN THIS PROGRAM ARE PROVISIONAL**

**THE NUMBERS NEXT TO THE PRESENTATIONS DENOTE THE PAGE-NUMBERS IN THE PROCEEDINGS. IF NO NUMBERS ARE MENTIONED THEN THIS PAPER IS NOT PUBLISHED IN THE PROCEEDINGS**

**THE AUTHORS WHO ARE UNDERLINED ARE NORMALLY THE PRESENTERS**

**PAPERS IN GREY BOXES ARE THE EXTENDED PAPERS ELIGIBLE FOR THE BEST PAPER AWARD**

**CHECK OUT THE OTHER EUROSIS EVENTS ON OUR WEBSITE:**
http://www.eurosis.org
### THURSDAY, 15th JUNE 2006

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>08.00-17.00</td>
<td>REGISTRATION</td>
</tr>
<tr>
<td>09.00-09.15</td>
<td>OPENING SESSION</td>
</tr>
<tr>
<td>09.15-10.00</td>
<td>KEYNOTE ADDRESS BY ASHIM K. DATTA</td>
</tr>
<tr>
<td>10.00-10.30</td>
<td>COFFEE BREAK</td>
</tr>
<tr>
<td>10.30-12.30</td>
<td>SESSION I</td>
</tr>
<tr>
<td></td>
<td>INDUSTRIAL SIMULATION PROCESS MODELS I</td>
</tr>
<tr>
<td>12.30-13.30</td>
<td>LUNCH BREAK</td>
</tr>
<tr>
<td>13.30-14.30</td>
<td>SESSION II</td>
</tr>
<tr>
<td></td>
<td>INDUSTRIAL SIMULATION PROCESS MODELS II</td>
</tr>
<tr>
<td>14.30-15.00</td>
<td>COFFEE BREAK</td>
</tr>
<tr>
<td>15.00-16.30</td>
<td>SESSION III</td>
</tr>
<tr>
<td></td>
<td>FOOD PRODUCTION SIMULATION</td>
</tr>
<tr>
<td>16.30-18.45</td>
<td>SESSION IV</td>
</tr>
<tr>
<td></td>
<td>DIFFUSION, DISPERSION AND SPRAY DRYING SIMULATION</td>
</tr>
<tr>
<td>18.45</td>
<td>FREE EVENING</td>
</tr>
</tbody>
</table>
**FRIDAY, 16th JUNE 2006**

<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
</tr>
</thead>
<tbody>
<tr>
<td>08.30-17.00</td>
<td>REGISTRATION</td>
</tr>
<tr>
<td>09.00-10.00</td>
<td>KEYNOTE ADDRESS BY PANOS M. PARDALOS</td>
</tr>
<tr>
<td>10.00-10.30</td>
<td>COFFEE BREAK</td>
</tr>
<tr>
<td>10.30-12.30</td>
<td>SESSION V</td>
</tr>
<tr>
<td></td>
<td>LIQUIDS PRODUCTION SIMULATION</td>
</tr>
<tr>
<td></td>
<td>AND</td>
</tr>
<tr>
<td></td>
<td>SIMULATION TRAINING</td>
</tr>
<tr>
<td>12.30-13.30</td>
<td>LUNCH BREAK</td>
</tr>
<tr>
<td>13.30-15.00</td>
<td>SESSION VI AND COST MEETING</td>
</tr>
<tr>
<td></td>
<td>PACKAGED FOODS SIMULATION I</td>
</tr>
<tr>
<td></td>
<td>COST</td>
</tr>
<tr>
<td></td>
<td>MEETING</td>
</tr>
<tr>
<td>15.00-15.30</td>
<td>COFFEE BREAK</td>
</tr>
<tr>
<td>15.30-16.30</td>
<td>SESSION VII</td>
</tr>
<tr>
<td></td>
<td>PACKAGED FOODS SIMULATION II</td>
</tr>
<tr>
<td>16.30-18.30</td>
<td>SESSION VIII</td>
</tr>
<tr>
<td></td>
<td>COMPLEX FOOD PRODUCTS AND</td>
</tr>
<tr>
<td></td>
<td>HEAT TRANSFER I</td>
</tr>
<tr>
<td>20.00 – 23.00</td>
<td>CONFERENCE DINNER</td>
</tr>
</tbody>
</table>
**SATURDAY, 17th JUNE 2006**

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>08.30-09.00</td>
<td>REGISTRATION</td>
</tr>
<tr>
<td>08.30-09.30</td>
<td>SESSION IX</td>
</tr>
<tr>
<td></td>
<td>HEAT TRANSFER SIMULATION II</td>
</tr>
<tr>
<td>09.30-10.00</td>
<td>COFFEE BREAK</td>
</tr>
<tr>
<td>10.00-13.00</td>
<td>SESSION X</td>
</tr>
<tr>
<td></td>
<td>FOOD QUALITY SIMULATION</td>
</tr>
<tr>
<td>13.00-13.15</td>
<td>CLOSING SESSION AND BEST PAPER AWARD</td>
</tr>
</tbody>
</table>
NOTES
Thursday, 15th June 2006

HALLWAY
Registration
08.00 - 17.00

MAIN HALL
09.00 – 10.00
Opening FOODSIM’2006 and Welcome

Welcome Address

Professor Paolo Masi
University of Naples Federico II
FOODSIM’2006, General Conference Chair

09.15 – 10.00
KEYNOTE SPEECH
Chair: Paolo Masi, University of Naples Federico II, Naples, Italy

Modeling as a Design Tool in Food Process Engineering: Are We There Yet?
Ashim K. Datta
Professor, Cornell University
Dept. of Biological and Environmental Engineering
Riley-Robb Hall, Ithaca, NY 14853, USA
Tel: (607)255-2482; Fax: (607)255-4080
http://www.bee.cornell.edu/datta

Abstract
Unlike other manufacturing, food processing is lagging behind in using engineering models as part of the design process. The complexities of food processes and the changes that food materials undergo during processing are novel and not shared by many other manufacturing. These physics are neither known accurately nor are they implementable in existing modeling software. Current effort in this area will be shared
Thursday, 15th June 2006

10.00 - 10.30
COFFEE BREAK

10.30 – 12.30

SESSION I
INDUSTRIAL SIMULATION PROCESS MODELS I
Chair: Paolo Masi, University of Naples Federico II, Naples, Italy

F_TOOLS_01
A Dynamic Model Library for Simulation of Liquid Food Processes
Tomas Skoglund and Petr Dejmek ................................................................. 5

F_TOOLS_NEW
On Data Modeling for Batch Processes with an Application to Wine-making
Luigi Glielmo, Francesco Vasca and Oreste Riccardo Natale ............................. 220

F_ENG_01
A New Model to Predict Residence Time Distribution in Extrusion Process
Peggy Vauchel, Régis Baron, Raymond Kaas, Abdellah Arhaliass and
Jack Legrand ........................................................................................................ 13

F_BIO_08
Mild Homogenization and Vorticity Control
Sarghini F. and Masi P .......................................................... 187

12.30 - 13.30
LUNCH BREAK

13.30 – 14.30

SESSION II
INDUSTRIAL SIMULATION PROCESS MODELS II
Chair: Paolo Masi, University of Naples Federico II, Naples, Italy

F_ENG_08
Analysis of Mashing with Tucker3 Model
Martin Mitzscherling and Thomas Becker ..................................................... 21
Thursday, 15th June 2006

F_TOOLS_03
Identifiability of Time Varying Parameters in a Grey Box Neural Model: Application to a Biotechnological Process
Gonzalo Acuña, Francisco Cruz and Vicente Moreno ...................................................... 26

14.30 - 15.00
COFFEE BREAK

15.00 - 16.30

SESSION III
PRODUCTION
FOOD PRODUCTION SIMULATION
Chair: Jean-Yves Monteau, ENITIAA, Nantes, France

F_BIO_01
A model based on factorial Design to predict the Evolution of Brettanomyces sp. Population as function of environmental Conditions in Winemaking
Claudia Castro Martinez, Cédric Brandam, Felipe Ramón Portugal and Pierre Strehaiano .......................................................................................................................... 35

F_BIO_05
Improved Ventilation inside A Large Meat Carcass Chiller following CFD Modelling
Laurent Picgirard and Pierre-Sylvain Mirade ................................................................. 40

F_POSTER_03
Computational Fluid Dynamics Analysis for Design Optimisation of a Continuous Oven for Convenience Meat Products
Siegfried Denys and Jan G. Pieters ................................................................................. 48

16.30 – 19.00

SESSION III
PROCESS
DIFFUSION, DISPERSION AND SPRAY DRYING SIMULATION
Chair: Paolo Masi, University of Naples Federico II, Naples, Italy

F_TOOLS_02
Estimation of the Effective Diffusion Coefficient of Water in Fresh Vegetables
Maria Aversa, Stefano Curcio, Vincenza Calabrò and Gabriele Iorio .................................. 127
Thursday, 15th June 2006

F_NEW
An Innovative Mathematical Model for the Thermal Diffusivity Estimation and Thermal Process Modelling
Massimiliano Rinaldi, Giampaolo Betta and Roberto Massini................................. 227

F_PROD_02
Simulation of the Dietary Exposure to Acrylamide from French Fries for Irish Consumers
Enda Cummins, Francis Butler, Ronan Gormley and Nigel Brunton ......................... 137

F_ENG_13
Modelling Agglomeration in Spray Dryers
Maykel Verschueren, Ruud Verdurmen, Han Straatsma, Michiel Gunsing,
Ruud van Ommen, John Nijenhuis and Ton Backx ............................................. 95

F_ENG_10
Modelling Spray Drying Losses in Batch, Top Spray Fluidised Bed Coating Processes
Frederik Ronsse, Jan G. Pieters and Koen Dewettinck........................................... 100

FREE EVENING
Friday, 16th June 2006

HALLWAY
Registration
08.30 - 17.00

09.00 – 10.00

KEYNOTE SPEECH
Chair: Paolo Masi, University of Naples Federico II, Naples, Italy

Data mining and optimization issues in the food industry
Panos M. Pardalos
Distinguished Professor and Co-Director, Center for Applied Optimization
Industrial and Systems Engineering Department
Biomedical Engineering Department, McKnight Brain Institute
303 Weil Hall, University of Florida, PO Box 116595
Gainesville, FL 32611-6595
Email: pardalos@ufl.edu  web address: http://www.ise.ufl.edu/pardalos

Abstract
Data mining techniques are very important for customer relationship management of firms to gain a competitive advantage. Data mining can help to extract hidden predictive information from large databases, identify valuable customers and predict future behaviors, and enable firms to make proactive, knowledge-driven decisions. In this talk, we review some data mining techniques including clustering, decision trees and related optimization techniques, and discuss their applications to food industries. Web mining and e-commerce issues related to food industry will also be discussed

10.00 - 10.30
COFFEE BREAK

10.30 – 12.30

SESSION V  PRODUCTION
LIQUIDS PRODUCTION SIMULATION AND SIMULATION TRAINING
Chair: Panos Pardalos, University of Florida, Gainesville, USA

F_ENG_03
Flexibility Study of a Liquid Food Production Process
Hongyuan Chen and Alan Friis ............................................................57
Friday, 16\textsuperscript{th} June 2006

**F_ENG_06**
Artificial Neural Networks for Prediction of Beer's Preference
Ravipim Chaveesuk and Amarin Saravanee ............................................................. 62

**F_BIO_03**
Microfluidics Modelling of a High Throughput Microcalorimetric Biosensor for Ascorbic Acid Quantification

**F_TRAIN_02**
A methodological guideline for the expert-operator knowledge management in the food industry
Nathalie Perrot, Irene Allais, Roch-Boris Edoura-Gaena, Irina Ioannou, Gilles Trystram and Gilles Mauris................................................................. 195

12.30 - 13.30
LUNCH BREAK

13.30 – 15.00

**SESSION VI**
PACKAGED FOODS SIMULATION I
Chair: Ashim Data, Cornell University, Ithaca, USA

**F_ENG_11**
Multiscale Determination of Diffuse Properties in Polymers: Application to the Prediction of Desorption Packaging Constituents into Foodstuffs
Jérôme Lézervant, Olivier Vitrac and Alexandre Feigenbaum................................. 75

**F_ENG_12**
A Thermodynamically Consistent Description of the Desorption of Packaging Constituents into Foodstuffs
Ali Mouahhrbel, Olivier Vitrac and Alexandre Feigenbaum ........................................ 80

**F_PROD_01**
Food Packaging Optimization by means of Integrated CAD/CAE and Statistical Techniques
Mario Antonio Francese and Domenico Livio Francese ........................................... 85
Friday, 16th June 2006

13.30 – 14.30

COST INFORMATION MEETING IN DESIGNATED ROOM
CHAIR: Jean-Yves Monteau, ENITIAA, Nantes, France

15.00 - 15.30
COFFEE BREAK

15.30 – 16.30

SESSION VII
PACKAGED FOODS SIMULATION II
Chair: Paolo Masi, University of Naples Federico II, Naples, Italy

F_PROD_03
General Quality and Red Discoloration of modified Atmosphere packaged, fresh-cut Endive as affected by Temperature and Oxygen Fraction
Hajo Rijgersberg and Jan L. Top ................................................................. 88

F_ENG_15
Combined Transfer Phenomena in 3D Modelling of Packaged Foods
Maria Valeria De Bonis, Giuseppe Altieri, Maria Cefola and Gianpaolo Ruocco ................................................................. 211

16.30 – 18.30

SESSION VIII
COMPLEX/HEAT
COMPLEX FOOD PRODUCTS AND HEAT TRANSFER I
Chair: Paolo Masi, University of Naples Federico II, Naples, Italy

F_BIO_02
How Statistical Physics can help to predict Mass Transport Properties in Complex Food Products
Olivier Vitrac and Murielle Hayert .......................................................... 145

F_COMPLEX_NEW
Mathematical Modeling the Effect of Lipids on Dough Development during Leavening
Annalisa Romano, Gerardo Toraldo, Silvana Cavella and Paolo Masi ............... 152
Friday, 16th June 2006

F_ENG_09
Numerical Simulation of the multi extrusion Pet Food with rheologically Complex Behavior
Thierry Marchal, Antoine Dozolme and Benoit Marchal............................................ 216

F_ENG_04
Modelling of Heat Transfer in Glass Jars with Particulated Foods Immersed in a Liquid medium
Alejandro R. Lespinard, Pablo R. Salgado, Luis A. Roche and Rodolfo H. Mascheroni........................................................................................................ 109

CONFERENCE DINNER – 20.00 -23.00
More information will be available at the conference
Saturday, 17th June 2006

HALLWAY
Registration
08.30 - 09.00

08.30 – 09.30

SESSION IX
HEAT TRANSFER SIMULATION II
Chair: Gerardo Toraldo, Univ. of Naples Federico II, Naples, Italy

F_ENG_16
Fouling of Heat Exchangers in the Dairy Industry by Coupling Flow and Kinetics Modelling
Maria Valeria De Bonis, Caterina Calamello and Gianpaolo Ruocco ................................. 114

F_ENG_07
Effect of Reduced Temperature during Evaporation and Crystallisation on Sugar Quality and Energy Demand at Sugar Production – Model Based Simulations
Quido Smejkal, Arash Bagherzadeh, Rudolf Schick, Lutz-Günther Fleischer and Tomas Kurz .................................................................................................................. 486

09.30 - 10.00
COFFEE BREAK

10.00 - 13.00

SESSION X
FOOD QUALITY SIMULATION
Chair: Gerardo Toraldo, Univ. of Naples Federico II, Naples, Italy

F_ENG_05
A COMSOL Simulation of the Osmotic Dehydration of Mango
Juliane Floury, Q. Tuan Pham and Alain Le Bail .................................................................... 159

F_BIO_04
A Comprehensive Modelling Approach for Yeast Growth and Physiology
Tomas Kurz ........................................................................................................................... 164
Saturday, 17th June 2006

F_BIO_06
Thermal conductivity Estimation of Sandwich Bread Using Inverse Method
Jean-Yves Monteau................................................................. 172

TRAIN_01
Determination of Thermal Conductivity of Frozen Meat by Finite Element Modelling
Q.T. Pham, M.R. Sutjiadi, Y. Sagara and G.-S. Do ........................................... 175

F_BIO_07
Substrate and Metabolite Diffusion within Solid Medium in relation to Growth of Geotrichum Candidum
Abdeltif Amrane, Mazen Aldarf, Florence Fourcade and Yves Prigent.............. 179

F_ENG_02
Applicable Models of Industrial Processes based on Process understanding: Acrylamide Prediction
Bo Boye Busk Jensen, Alan Friis and Jens Adler-Nissen.............................. 18

MAIN HALL 13.00 - 13.15
BEST PAPER
CLOSING SESSION AND BEST PAPER AWARD
Chair: Paolo Masi and Philippe Geril

POSTERS (to be viewed during the conference)

F_POSTER_01
Mycotoxin Transfer along the Feed to Food Chain: A Simulation Approach
Enda Cummins, Rory Coffey and Shane Ward ........................................... 203

F_POSTER_02
An Integrated European Approach to TSE Risk Assessment
Enda Cummins, Larry Paisley, Aline de Koeijer, Thomas Hagenaars, Franck Guarnieri, Deirdre Murray, Amie Adkin and Christine Jacob .............. 207

F_PROD_01
Food Packaging Optimization by means of Integrated CAD/CAE and Statistical Techniques
Mario Antonio Francese and Domenico Livio Francese ................................ 85

SEE YOU ALL
AT FOODSIM 2008
## CONFERENCE HOTELS

The following hotels are being used by the conference participants:

<table>
<thead>
<tr>
<th>Name</th>
<th>Single Room</th>
<th>Double Room</th>
<th>Room with shower</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>B&amp;B Platamon</strong></td>
<td>€ 40</td>
<td>€ 50</td>
<td></td>
</tr>
<tr>
<td>Via Chiatamone 55</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>80121 Naples</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tel:+39.081.661.042</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fax:+39.081.406.370</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Hotel Excelsior</strong></td>
<td>€ 200</td>
<td>€ 250</td>
<td>€ 220</td>
</tr>
<tr>
<td>Via Partenope 48</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tel:+39.081.764.0111/180</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fax:+39.081.764.9743/4230</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Hotel Majestic</strong></td>
<td>€ 130</td>
<td>€ 175</td>
<td>€ 155</td>
</tr>
<tr>
<td>Largo Vasto a Chiaia 68</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tel:+39.081.746.3180</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tel:+39.081.746.3194</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Hotel Mediterraneo</strong></td>
<td>N.A.</td>
<td>€ 150</td>
<td>€ 126</td>
</tr>
<tr>
<td>Via N.Ponte di Tappia 25</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tel:+39.081.551.2240</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fax:+39.081.552.5868</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Hotel Mercure Angionino</strong></td>
<td>€ 114</td>
<td>€ 137</td>
<td>€ 124</td>
</tr>
<tr>
<td>Napoli Centro</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Via Depretis 123</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tel:+39.081.552.9500</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fax:+39.081.552.9509</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Hotel Rex</strong></td>
<td>N.A.</td>
<td>€ 110</td>
<td>€ 90</td>
</tr>
<tr>
<td>Via Palepoli 12</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tel:+39.081.764.9389</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tel:+39.081.764.9227</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Hotel Royal Continental</strong></td>
<td>N.A.</td>
<td>€ 160</td>
<td>€ 145</td>
</tr>
<tr>
<td>Via Partenope 38/44</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tel:+39.081.245.2068</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tel:+39.081.764.5707</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Grand Hotel Vesuvio</strong></td>
<td>€ 207</td>
<td>€ 259</td>
<td>€ 233</td>
</tr>
<tr>
<td>Via Partenope 45</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tel:+39.081.764.0044</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fax:+39.081.764.4483</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Jolly Hotel</strong></td>
<td>€ 109</td>
<td>€ 129</td>
<td></td>
</tr>
<tr>
<td>Via Medina 70</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tel:+39.081.410.511</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fax:+39.081.551.8010</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
The conference centre is located on the Via Partenope 36 (at the bottom of the map). More info is given at the beginning of the final program.
EUROSIS was borne out of discussions with the European Community to set up a new kind of Society, which would be project driven instead of driven by pure membership and conferences.

The aim of the new Society will be to set up topic related Technical Committees which will link directly to European Projects in the field of computer simulation and related areas and to act as a knowledge pool for future European Networks of Excellence, like MOSAIC. A first general information meeting is scheduled for ESM2007 in Toulouse in October 2007.

If you would like to receive more information about EUROSIS, please contact

Philippe Geril
EUROSIS-ETI
Ghent University
Faculty of Engineering
Dept. of Industrial Mgmt.
Technologiepark 903
Campus Ardoyen
B- 9052 Ghent-Zwijnaarde
Belgium
Tel: +32.9.264.55.09
Fax: +32.9.264.58.25
Email: pgeril@yahoo.co.uk
Philippe.geril@eurosis.org (from June 15th onwards)

Please send me info on EUROSIS:
Name: .............................................................................................................
Address: ........................................................................................................
.....................................................................................................................
.....................................................................................................................
Telephone ....................................................................................................
Fax: ................................................................................................................
Email: ...........................................................................................................