

Final Program



FOODSIM 2010

BRAGANÇA, PORTUGAL · JUNE 24-26, 2010

24-26 June 2010

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Contents

General Information	4
Badges.....	5
Best Paper Award.....	7
Conference Location	4
Conference Proceedings	5
How to get there	4
Internet Connection	6
Meeting Rooms.....	6
Need Help?	6
Paper Legend	7
Registration.....	5
Social Event and Lunches	6
Tickets.....	5
Quick Program Overview.....	8
Welcome Address.....	11
Scientific Program	11
Thursday, June 24	11
Friday, June 25.....	17
Saturday, June 26	22
FOODSIM'2012.....	24
Conference Locations.....	25
Notes.....	26
EUROSIS Info.....	28

General Information

1.1 Conference Location

The Conference itself is held at



CIMO - Centro de Investigação de Montanha
Polytechnic Institute of Bragança
Campus de Santa Apolónia - Apartado 1134
5301-857 Bragança - Portugal
Tel: +351 273 303 382
Fax: +351 273 303 319
Email: vcadavez@ipb.pt

The registration desk will be placed in the hallway in front of the meeting rooms. Registration will start on Thursday at 8.15 a.m. till 5.00 p.m. On Friday it will be from 8.30 a.m. - 3.30 p.m. with Saturday registration only from 8.45 a.m.- 09.30. a.m.

ALL MAPS ARE AT THE BACK OF THIS PROGRAMME

1.2 How to get there

By Plane

The [Francisco Sá Carneiro](#) in Porto (OPO) airport is the nearest International airport. Other possibilities are [Lisbon Airport](#) (LIS), and Spanish airports, namely: [Valladolid](#) (VLL) (2 hours from Bragança by Bus) and Barajas in [Madrid](#) (MAD). However, we strongly recommend Porto Airport in order to organise bus travelling to Bragança.

Domestic Flights

The city has a small airport: Aérodromo de Bragança (BGC), with scheduled flights to Lisbon (LIS, which only take 90 min. There are 2 daily flights Lisbon-Bragança and Bragança-Lisbon on weekdays. For more information including schedules and fares and for online reservation visit the [webpage](#) of the operator.

By Bus

The conference organization will provide a bus from Porto-Bragança and Bragança-Porto (Francisco Sá Carneiro Airport - Porto), between 4.00 p.m. and 4.30 pm in the afternoon of June 23rd and at 8.00 a.m.-8.30 a.m. in the morning of June 27th. (2 hours from Bragança by Bus)

General Information

Alternatively, there are daily bus connections from Porto, Lisbon and other major cities to Bragança.

The following bus companies travel to and from Bragança:

- [Rede eXpressos](#) (on line ticketing available)
- [RodoNorte](#) (online schedules and fares)
- [Santos](#) (online schedules and fares).

By Car

The principal motorway is the estrada IP 4 connecting the cities of Bragança, Mirandela, Vila Real, Amarante, Penafiel and Oporto (Porto)..

1.3 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.

1.4 Tickets

Extra tickets for the social event and lunches are available from the registration desk. (**at conference prices**)

Price: (or equivalent in another currency) for extra tickets. All participants will be issued with tickets for lunch and the conference dinner. **Or just the badge will apply.**

conference dinner:	€ 50
lunch per day	€ 10
Boat Tour (not included in the fee)	€ 20

1.5 Registration

The **FOODSIM'2010** Registration Desk will be open for information and registration:

Thursday, June 248.15 a.m. to 5.00 p. m. in the hallway
Friday, June 258.30 a.m. to 3.30 p. m. in the hallway
Saturday, June 269.45 a.m. to 10.30 a.m. in the hallway

1.6 Conference Proceedings

Each fully paid registrant will be provided with a copy of the Conference Proceedings (printed format). (Extra copies are available on a cash and carry basis at special rates during FOODSIM-2010)

General Information

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

FOODSIM'2010 Proceedings	€ 40
Other Proceedings –see price list at desk	

Other Proceedings can be ordered using the forms available at the conference.

1.7 Meeting Rooms

The meeting rooms will be designated and signposted as **ROOM A-B** at the conference.

Plenary Session and Closing Session: ROOM A

ROOM A for the Keynote Speeches, Invited Speeches and sessions

ROOM B for the sessions

1.8 Internet Connection

Information about Internet Connections will be available at **CIMO**

1.9 Need Help?

Please see the conference desk for your questions

1.10 Social Events and Lunches

All registrants are invited to

Lunches on **Thursday, Friday and Saturday** plus Coffee Breaks for the 2 ½ days will be served at the University Canteen.

The Conference Reception and Dinner



On the 24th of June there will be a reception at the Museum of Modern Art with

- Wine degustation (Comissão Vitivinícola Regional de Trás -Os-Montes)

- Olive oil degustation ([Câmara Municipal de Mirandela](#) and [Associação de Olivicultores de Trás-os-Montes e Alto Douro](#))

- Beef meat degustation ([Cooperativa Agro-Pecuária Mirandesa](#))

- Traditional Smoked Products ([Associação Nacional de Criadores de Suínos de Raça Bísara](#))

On the 25th of June the conference dinner will be held at the GEADAS restaurant. (<http://www.geadas.net/site/site.htm>)

General Information

1.12 Best Paper Award

During the conference the papers, which were accepted as extended papers will be judged by the committee and participants in order to choose the best paper of the FOODSIM'2010 conference. **The best paper candidate receives a certificate signed by the General Conference and Program Chairs and also a free registration to any EUROSIS conference within 2 years of receipt of the prize.**

1.13 Paper Legend:

Each paper is designated before each paper by its number. This number has to be entered on the form for the best paper award

Every Room has an LCD projector and an overhead projector

ALL SESSION CHAIRPERSONS IN THIS PROGRAM ARE PROVISIONAL. If for some reason a chair is not available then the first speaker of the session assumes responsibility of the session unless otherwise decreed by the committee.

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

ONLY 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, 24th JUNE 2010

08.15-17.00	REGISTRATION	
08.45-09.15	OPENING SESSION IN ROOM A	
09.15-10.00	KEYNOTE ADDRESS BY VINCENT GIARD IN ROOM A	
10.30-11.00	COFFEE BREAK	
11.00-12.30	PARALLEL SESSIONS	
	ROOM A	ROOM B
	METHODS STATISTICAL ANALYSIS AND FUZZY LOGIC	FLUID MECHANICS RHEOLOGY AND CFD
12.30-13.30	POSTER PRESENTATIONS IMAGE TREATMENT AND PHYSICO-CHEMICAL ANALYSIS MICROBIOLOGY AND BIOTECHNOLOGY	
13.30-15.00	LUNCH BREAK	
15.00-16.00	INVITED SPEECH BY FERNANDO BARROS IN ROOM A	
16.00-16.30	COFFEE BREAK	
16.30-18.30	PARALLEL SESSIONS	
	ROOM A	ROOM B
	NEURAL NETWORKS	THERMODYNAMICS AND HEAT TRANSFER
RECEPTION AT THE MODERN ART MUSEUM		

FRIDAY, 25th JUNE 2010					
08.30-15.30	REGISTRATION				
09.00-10.00	KEYNOTE SPEECH DA-WEN SUN IN ROOM A				
10.00-10.30	COFFEE BREAK				
10.30-12.30	PARALLEL SESSIONS				
	<table border="1"> <thead> <tr> <th>ROOM A</th> <th>ROOM B</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;"> FOOD PROCESS CONTROL AND CAPTORS AND FP7 MEETING </td> <td style="text-align: center;"> SIMULATION IN FOOD SCIENCES AND BIOTECHNOLOGY </td> </tr> </tbody> </table>	ROOM A	ROOM B	FOOD PROCESS CONTROL AND CAPTORS AND FP7 MEETING	SIMULATION IN FOOD SCIENCES AND BIOTECHNOLOGY
	ROOM A	ROOM B			
FOOD PROCESS CONTROL AND CAPTORS AND FP7 MEETING	SIMULATION IN FOOD SCIENCES AND BIOTECHNOLOGY				
12.30-13.30	POSTER PRESENTATIONS FOOD PRODUCTION				
13.30-15.00	LUNCH BREAK				
15.00-16.00	INVITED SPEECH BY PAULO CORTEZ IN ROOM A				
16.00-16.30	COFFEE BREAK				
16.30-18.30	PARALLEL SESSIONS				
	<table border="1"> <thead> <tr> <th>ROOM A</th> <th>ROOM B</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;"> APPLICATIONS IN INDUSTRY AND AGRICULTURE </td> <td style="text-align: center;"> FOOD MICROBIOLOGY AND GROWTH MODELS </td> </tr> </tbody> </table>	ROOM A	ROOM B	APPLICATIONS IN INDUSTRY AND AGRICULTURE	FOOD MICROBIOLOGY AND GROWTH MODELS
	ROOM A	ROOM B			
APPLICATIONS IN INDUSTRY AND AGRICULTURE	FOOD MICROBIOLOGY AND GROWTH MODELS				
22.00 – 23.00	CONFERENCE DINNER				

SATURDAY, 26th JUNE 2010		
09.45-10.30	REGISTRATION	
10.00 11.00	PARALLEL SESSIONS	
	ROOM A	ROOM B
	FOOD QUALITY I	BACK-UP SESSION
11.00-11.30	COFFEE BREAK	
11.30 13.00	PARALLEL SESSIONS	
	ROOM A	ROOM B
	FOOD QUALITY II	TBA
13.00-13.15	CLOSING SESSION AND BEST PAPER AWARD IN ROOM A	
13.30-15.00	LUNCH	

Thursday, 24th June 2010

HALLWAY

Registration

08.15 - 17.00

08.45 – 09.15

ROOM A

WELCOME

Opening FOODSIM'2010 and Welcome

Welcome Address

Vasco Cadavez, CIMO Mountain Research Centre, Bragança, Portugal
FOODSIM'2010, General Conference Chair

João Sobrinho Teixeira (Presidente of Instituto Politécnico de Bragança)

Jaime Maldonado Pires (Presidente of CIMO)

Jorge Nunes (Presidente of Câmara Municipal de Bragança)

09.15 – 10.00

ROOM A- 09.15-10.00

KEYNOTE

KEYNOTE SPEECH

Chair: Vasco Cadavez, CIMO, Bragança, Portugal



Simulation for analysing Performance by introducing Possibilities of Risk Analysis

Vincent Giard

Welcome

Thursday, 24th June 2010

10.30 - 11.00
COFFEE BREAK

11.00 – 12.30

ROOM A- 11.00-12.30 **METHOD/AI**
METHODS, STATISTICAL ANALYSIS AND FUZZY LOGIC
 Chair: Paulo Cortez, University of Minho, Guimarães, Portugal

METH_04
A data mining Approach to Characterize *Amanita Ponderosa* Mushrooms using Inorganic Profile and M13-PCR Molecular Data
 M. Rosário Martins, Cátia Salvador, Henrique Vicente, José Neves,
 José M. Arteiro and A. Teresa Caldeira..... 5

ENGIN_05
Models to predict the final Salt Content of Dry-Cured Hams
Xavier Serra, Elena Fulladosa, Pere Gou and Jacint Arnau 13

BIOTEC_07
A TS Fuzzy Model based on Initial FCM Partition to Estimate the Composition of Commercial Blended Vegetable Oils
Getúlio Igrejas, Joana S. Amaral, Pedro João Rodrigues
 and M. Beatriz P.P. Oliveira..... 19

METH_08
A Classification Fuzzy Model for Minhota and Holstein Friesian Cows Milk Based on Functional Fatty Acids
 Heryka M.M. Ramalho, Susana Casal, Eulália Mendes, Getúlio Igrejas,
 Pedro João Rodrigues and Beatriz P.P. Oliveira 23

ROOM B- 10.30-12.30 **THERMO/FLUID**
FLUID MECHANICS, RHEOLOGY AND CFD
 Chair: Jan Van Impe, Katholieke Universiteit Leuven, Leuven, Belgium

ENGIN_07
CFD modelling of Fungicide fogging System for postharvest Storage of Fruit
Mulugeta Admasu Delele, Alemayehu Ambaw Tsige, Engelbert Tijsskens,
 Bart M. Nicolaï, Pieter Verboven, Ben Vorstermans, Piet Creemers and
 Ann Schenk 55

Thursday, 24th June 2010

ENGIN_06

Calculation of effective Permeability of a Fruit Cortex Tissue from microscopic Simulations

Solomon Fanta, Metadel Abera, Quang Tri Ho, Pieter Verboven, Bart M. Nicolaï and Jan Carmeliet 59

ENGIN_09

Modeling of diffusion-adsorption Kinetics of 1-Methylcyclopropene (1-MCP) in Apple Fruit and non-target Materials in Storage Rooms

Alemayehu Ambaw, Pieter Verboven, Bart M. Nicolaï, Mulugeta Delele, Ann Schenk, Randolph Beaudry and Pieter Creemers 63

ENGIN_08

Evaluation of Optimal Storage Conditions for Apple Fruit using a Gas Exchange Model

Quang Tri Ho, Pieter Verboven, Mulugeta A. Delele, Bert E. Verlinden, Ann Schenk, Bart M. Nicolaï and Jef Vercaemmen 68

12.30 – 13.30

HALLWAY- 12.30-13.00

POSTER I

IMAGE TREATMENT AND PHYSICO-CHEMICAL ANALYSIS

Chair: Isabel Ferreira, CIMO, Bragança, Portugal

POS_01

Assessment of *Muscle Longissimus Thoracis et Lumborum* Intramuscular Fat by Ultrasonography and Image Analysis

Severiano Silva, Márcia Patrício, Cristina Guedes, Elisabete Mena, António Silva, Virgínia Santos and André Jorge 211

POS_03

Operating Conditions of a simulated moving Bed Chromatography Unit for the Purification of Fructo-oligosaccharides

Clarisse Nobre, José António Teixeira, Lígia Rodrigues, Antoni Severino, Cristina Retamal, Guy De Weireld and Alain Van de Wouwer 216

SUS_02

Prediction in Vivo of Fillet Volume in Senegalese Sole (*Solea Senegalensis*) by Multiple Consecutive Transverse Real Time Ultrasonography Images

Severiano Silva, Cristina Guedes, Natália Loureiro, Elisabete Mena, Jorge Dias and Paulo Rema 219

Parallel Sessions - Thursday

Thursday, 24th June 2010

HALLWAY- 13.00-13.30

POSTER II

MICROBIOLOGY AND BIOTECHNOLOGY

Chair: Isabel Ferreira, CIMO, Bragança, Portugal

POS_04

Characterization of Volatile Compounds present in the two Spirits obtained by Distillation of Fermented Black Mulberry (*Morus nigra* L.) and Black Currant (*Ribes nigrum* L.)

Elisa Alonso, Ana Torrado, Nelson P. Guerra and Lorenzo M. Pastrana **227**

QUAL_02_POS

Determination of the IC₅₀ of bioactive Peptides from delactosed Whey by mathematical modeling

Natalia Estévez, Ana C. Rodrigues, Pablo Fuciños, Lorenzo Pastrana, Nelson P. Guerra, M. Luisa Rúa and Benigno Pereira **230**

POS_05

Design of a Procedure for obtaining a Protein Concentrate prepared from Tuna Cooking Water

Ana Rodrigues, Natalia Estévez, Nelson P. Guerra, M. Luisa Rúa, Lorenzo Pastrana, José Vázquez and António Sartal **233**

13.30 - 15.00

LUNCH BREAK

15.00 – 16.00

ROOM A- 15.00-16.00

INVITE

INVITED SPEECH

Chair: Joana Amaral, Instituto Politécnico de Bragança, Portugal

INV_01

Representation of Hierarchical and Modular Hybrid Systems: An integrative Approach

Fernando Barros

16.00 - 16.30

COFFEE BREAK

Thursday, 24th June 2010

16.30 - 18.30

ROOM A- 16.30-18.30 NEURAL NETWORKS

METHOD/AI

Chair: Jean-Yves Monteau, ENITIAA, Nantes, France

METH_03_PROCESS

A neural model-based auto-tuning PID Strategy to improve an industrial Sugar Crystallization Process Control

Brigitte Grondin-Perez, Sébastien Beyou, Michel Benne,

Jean-Jacques Kadjo and Jean-Pierre Chabriat 29

METH_05

Aroma Compounds Prevision using Artificial Neural Networks: Influence of newly Indigenous *Saccharomyces* SPP in White Wine produced with *Vitis Vinifera* CV *Siria*

A. Teresa Caldeira, M. Rosário Martins, M. João Cabrita, Cristina Ambrósio,

José M. Arteiro, José Neves and Henrique Vicente 33

METH_06

Using Multiple Regression, Neural Networks and Support Vector Machines to predict Lamb Carcasses Composition

Filipe Silva, Paulo Cortez and Vasco Cadavez..... 41

METH_07

A Segmentation Approach for the Identification of Hazelnuts Cultivars

Pedro João Rodrigues, Joana S. Amaral, Alberto A.S. Santos and

Getúlio Igrejas 46

ROOM B- 16.30-18.30

THERMO/FLUID

THERMODYNAMICS AND HEAT TRANSFER

Chair: Xavier Serra, IRTA, Monells (Girona), Spain

ENGIN_10

Heating and Cooling of Hazelnut Paste in Alternate Blades scraped Surface Heat Exchangers

Luca D'Addio, Francesco Di Natale, Roberto Nigro and Claudia Carotenuto 73

POS_02_ENGIN

Coupling Fluid Flow, Heat Transfer and Food Product Transformation: Heat Treatment of a Starch suspension inside a tubular Heat Exchanger

Artemio Plana-Fattori, Christophe Doursat, Denis Flick and Graciela Alvarez 80

Thursday, 24th June 2010

ENGIN_03

Physical Characteristics and Drying Kinetics of Portuguese “Longal” Chestnut

Elsa Ramalhosa, Hugo Lamas, José Alberto Pereira and

Alcina M.M.Bernardo Morais 84

ENGIN_01

Simulation of Drying Meat Products using Matlab-Simulink

Israel Muñoz and Josep Comaposada 92

RECEPTION AT THE MUSEUM OF MODERN ART

Where there will be



- Wine degustation (Comissão Vitivinícola Regional de Trás -Os-Montes)
- Olive oil degustation ([Câmara Municipal de Mirandela](#) and [Associação de Olivicultores de Trás-os-Montes e Alto Douro](#))
- Beef meat degustation ([Cooperativa Agro-Pecuária Mirandesa](#))
- Traditional Smoked Products ([Associação Nacional de Criadores de Suínos de Raça Bísara](#))

[Centro de Arte Contemporânea Graça Morais](#)

Rua Abílio Beça, 105

5300-011 Bragança

Portugal

+351 273 302 410

We will walk to the Museum.

Friday, 25th June 2010

HALLWAY

Registration

08.30 - 15.30

09.00 – 10.00

ROOM A- 09.00-10.00

KEYNOTE

KEYNOTE SPEECH

Chair: Enda Cummins, University College Dublin, Dublin, Ireland



Computational Fluid Dynamics (CFD): An Innovative Tool for Food Process Design and Optimisation

Da-Wen Sun

10.00 - 10.30

COFFEE BREAK

10.30 - 13.30

ROOM A- 10.30-13.30

PROCESS

FOOD PROCESS CONTROL AND CAPTORS –FP_07 PROJECT

Chair: Enda Cummins, University College Dublin, Dublin, Ireland

ENGIN_11

OptiCIP+: In-Line Monitoring, Optimization and Control of Cleaning in Place

F. Smit, D. Allersma, G. van Houwelingen, A.J. van Asselt and P. de Jong 99

Parallel Sessions - Friday

Friday, 25th June 2010

PROCESS_01

Monitoring and Sensor Fault Detection via Observers for C-Grade Cane Sugar Crystallization

Lionel Boillereaux, Cedric Damour, Michel Benne, Brigitte Grondin-Perez and Jean-Pierre Chabriat..... 102

FP_07 PROJECT PROPOSAL MEETING – 11.30 – 13.30
 During this meeting participants can come and discuss possible topics for a future FP_07 project based on the past proposals by Daniel Thiel
 Copies of the past proposals will be available with comments by the EU.

ROOM B- 10.30-12.30

BIO

SIMULATION IN FOOD SCIENCES AND BIOTECHNOLOGY

Chair: Beatriz Oliveira, REQUIMTE, Universidade do Porto, Portugal

QUAL_06

Incorporation of *Boletus edulis* Extract in Beef Burgers Patties: Preliminary Evaluation of the Antioxidant Protective Effects

Cátia Grangeia, Cátia Batista, Manuel Raposo, Lillian Barros, Vasco Cadavez and Isabel C.F.R. Ferreira 109

BIOTEC_03

Modelling of Particle Surface Moisture Content to Estimate Growth Rate in Fluidised Bed Agglomeration

Frederik Ronsse, Jonas Depelchin, Mike Vanderroost and Jan G. Pieters 112

BIOTEC_02_METH

Subcutaneous Fat Depth Magnitude Influences its Measurement Errors; A Simulation Study

Vasco A. P. Cadavez, José R. Amaro and António J. M. Fonseca..... 118

QUAL_01

A Modelling Approach to Assess the Level and Molecular Weight of β -Glucan during Barley Bread Making

Uma Tiwari and Enda Cummins 122

Friday, 25th June 2010

12.30 – 13.00

HALLWAY- 12.30-13.30

POSTER III

FOOD PRODUCTION

Chair: Ângelo Rodrigues, CIMO, Bragança, Portugal

POS_08

Production Process Simulation for Schedule based Energy optimization in the Food Industries

Sven Franke, Christoph Nophut, Tobias Voigt, Horst-Christian Langowski, Frithjof Raab, Winfried Russ and Hannes Petermeier..... 239

POS_07_ENGIN

Probabilistic Simulation of Children Exposure to Migrants from Packaging: Photoinitiators from Printing Inks

Carla Machado, Conceição Fernandes, Joel Pereira and Maria de Fátima Poças .. 241

PROD_02

Mead Production Comparison of Different Production Scales (Preliminary Results)

Teresa Gomes, Carla Barradas, Teresa Dias, João Verdial, Jorge Sá Morais, Elsa Ramalhosa and Letícia Estevinho 244

13.30 - 15.00

LUNCH BREAK

15.00 - 16.00

ROOM A- 15.00-16.00

INVITE

INVITED SPEECH

Chair: Elsa Ramalhosa, CIMO, Bragança, Portugal

INV_02

Modeling Food Quality Using Data Mining Techniques

Paulo Cortez

16.00 - 16.30

COFFEE BREAK

Parallel Sessions - Friday

Friday, 25th June 2010

16.30 – 19.00

ROOM A- 16.30-19.00

APP

APPLICATIONS IN INDUSTRY AND AGRICULTURE

Chair: Jose Neves, University of Minho, Braga, Portugal

ENGIN_02

Modeling of Industrial Microwave Applicator with Conveyor Belt System

Abderraouf Methlouthi, Olivier Rouaud and Lionel Boillereaux..... 183

PROCESS_02

From Encapsulation to Flavor Profile: A Tasty Model

B.M. (Matthew) de Roode, Christian Buchcic, Ines Trigo Miravet, Igor Bodnar and Peter de Kok..... 188

QUAL_03

Ceramic Packaging for Mineral Water: A Preliminary Study

Susana Pires, Ermelinda Pereira and Maria Lopes-da-Silva..... 191

METH_01

A Review on Whey Composition and the Methods used for its Utilization for Food and Pharmaceutical Products

Efsthathia Tsakali, Konstantinos Petrotos, Angela Gabriella D' Alessandro and Panagiotis Goulas 195

SUS_01

Analysis of Yearly Variation on Olive Yields and its relation to alternate Fruiting

M Ângelo Rodrigues and Margarida Arrobas..... 202

ROOM B- 16.30-19.00

BIO

FOOD MICROBIOLOGY AND GROWTH MODELS

Chair: Jean-Yves Monteau, ENITIAA, Nantes, France

ENGIN_12

On the Impact of Experiment design on the Identification of The Microbial Growth/Inactivation Interface

Eva Van Derlinden and Jan F. Van Impe..... 129

BIOTEC_04

Estimating the Exposure to *Salmonella* Typhimurium from the Consumption of Irish Fresh Pork Sausages

Ursula Gonzales Barron, Grainne Redmond and Francis Butler 137

Friday, 25th June 2010

QUAL_07

Exposure Assessment of *Listeria Monocytogenes* in Irish Cold Smoked Salmon

E. Cummins, S. Chitlapilly Dass and N. Abu-Ghannam..... 144

BIOTEC_05

Risk Characterisation of *Salmonella* Typhimurium from the Consumption of Irish Fresh Pork Sausages

Ursula Gonzales Barron, Grainne Redmond and Francis Butler 147

METH_02

A new PBTK modelling method based on multi interactions paradigm

Gireg Desmeulles, Vincent Ferec, Vincent Rodin and Alain-Claude Roudot..... 154

CONFERENCE DINNER – 20.00 -23.00



The conference dinner will be held on the 25th of June in the evening at the restaurant GEADAS.

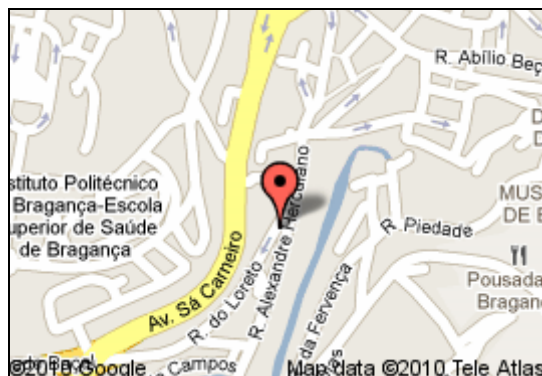
(<http://www.geadas.net/site/site.htm>)

Rua do Loreto 32

Bragança, 5300-184 BRAGANÇA

+351.273326002

+351.273331711



We will go by bus to the restaurant. Information will be available at the site.

Parallel Sessions - Friday

Saturday, 26th June 2010

HALLWAY

Registration

09.45 - 10.30

10.00 – 11.00

ROOM A- 10.00-11.00

QUALITY

FOOD QUALITY I

Chair: Jean-Yves Monteau, ENITIAA, Nantes, France

BIOTEC_01

Numerical Modelling of the Hen's Egg Behaviour under Impact Loading

Jaroslav Buchar, Šárka Nedomova and Libor Severa 159

QUAL_05

Modelling of Lab-on-a-chip Devices for Food Quality Analysis

Yegermal.Tesfaw Atalay, Steven Vermeir, Daan Witters, Nicolas Vergauwe, Pieter Verboven, Bart M. Nicolai and Jeroen Lammertyn..... 163

ROOM B- 10.00-11.00

BACK-UP

BACK-UP SESSION

Chair: TBA

This session is reserved for authors, who were unable through circumstances beyond their control, to present their paper in the aforementioned timeslot.

11.00 - 11.30

COFFEE BREAK

11.30 - 13.00

ROOM A- 10.30-12.30

QUALITY

FOOD QUALITY II

Chair: Jose Neves, University of Minho, Braga, Portugal

QUAL_04

A Global Coating Quality Model for Top Spray Fluidized Beds: Spray Sub Model

Mike Vanderroost, Frederik Ronsse, Jan Pieters and Koen Dewettinck..... 167

Saturday, 26th June 2010

QUAL_08

The Use of Model Samples to estimate the Level of Fraudulent Addition of Pork Meat in Poultry Meat by Real Time PCR

Sónia Soares, Joana S. Amaral, Isabel Mafra and M. Beatriz P.P. Oliveira 171

PROD_01

Dimensioning of Perishable Product Buffer Stock in Food Push-Pull Supply Chains

Thi Le Hoa Vo, Daniel Thiel and Vincent Hovelaque 175

ROOM B- 11.30-13.00

TBA

TO BE ANNOUNCED

Chair:

This session is open for any proposal coming from the audience.

ROOM A 13.00 - 13.15

BEST PAPER

CLOSING SESSION AND BEST PAPER AWARD

Chair: Vasco Cadavez, CIMO, Bragança, Portugal

13.30 - 15.00

LUNCH BREAK

15.30 – 20.00

POST CONFERENCE TOUR



TRIP ON THE RIVER DOURO FOR THE PARTICIPANTS WHO WISH TO TAKE PART: PRICE 20 EURO CASH/PERSON, PAYABLE AT THE REGISTRATION DESK.

Registration for this trip before Friday lunch time. More information about this trip will be available at the conference.

FOODSIM'2012

**Location/Track and tutorial proposals for FOODSIM'2012
can be sent in by August 30th, 2010 to
philippe.geril@eurosis.org**

If you are interested in hosting a FOODSIM conference, just contact EUROSIS.

Session Chairs responsibilities

Session Chairs are chosen on a voluntary basis by proposals by either authors or local committee members or are appointed by the Track Chairs, General Program Chair or General Conference Chair

They are responsible for their assigned session. They make sure their speakers are available, take care of the timing within the session, chair the discussion after each presentation and introduce each speaker based on the CV's given to them by the authors.

Conference Site Maps



Bragança Centre Map

Conference Site Maps

Conference Notes

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eurosis

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 EUROSIS is 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.

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