5th MoniQA International Conference

16 – 18 September 2015

Porto, Portugal

Book of Abstracts
Book of Abstracts of the 5th MoniQA International Conference
"Food and Health - Risks and Benefits" on "Innovative Technologies for Food Quality and Safety Management"

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Table of Contents

Committees ........................................................................................................................................... 9
Sponsors and Supporters .......................................................................................................................... 11
Programme ............................................................................................................................................... 13
Useful information ................................................................................................................................ 18
Session 1 .................................................................................................................................................. 19

Keynote Lectures .................................................................................................................................... 20

Food, Safety and Health - Societal Changes and Trends, ................................................................. 21
Microbial risks - New tools for risk assessment along global food chains ......................................... 22
Food safety regulations based on real science .................................................................................... 23
Future challenges to the food safety system ......................................................................................... 24
Food safety capacity building needs and opportunities to support convergence with international standards .............................................................................................................................................. 25

Session 2 .................................................................................................................................................. 27

Oral presentations .................................................................................................................................. 28

Perspectives of sustainable food processing within a bioeconomy ....................................................... 29
FOOD SECURITY - Efficient removal of Fusarium-infested kernels by industrial single .................. 31
Performance of active coatings with aromatic plant compounds in the quality and shelf-life of industrial processed meat products ...................................................................................................................... 33
Endocrine active substances in food packaging .................................................................................. 35
Consumer acceptance of emerging technologies ............................................................................... 36

Poster presentations .............................................................................................................................. 38

Effects of electron beam irradiation on antioxidant activity of mushrooms Amanita spp. ................. 39
Physical hurdles to enhance watercress’ quality and safety: Effects on chemical and bioactive parameters ......................................................................................................................................................... 41
Electron beam irradiation as a method for preservation of the chemical composition of medicinal and aromatic plants ......................................................................................................................................................... 43
Technological strategies for recovery of waste processing fish cultivation ........................................... 45
Impact of shelf temperature on primary drying end point during grapefruit freeze-drying .............. 47
Rheological behaviour of fruit juice obtained from freeze-dried grapefruit ......................................... 48
Chitosan-genipin films as fruit juices preservatives: interaction with reducing sugars in model solutions ............................................................................................................................................................. 49
State of the art of the analytical methods for bisphenol A determination as result of its migration from polycarbonate ............................................................................................................................................... 51
Proximate composition and chemical stability of pasta fortified with tilapia flour ......................... 52
Development of a new nutraceutical formulation containing microencapsulated polyphenolic extracts from wild *Fragaria vesca* L. vegetative parts .......................................................... 139

Slowing down starch digestibility of rice products by modifying process conditions .......................................................... 141

Poster presentations ......................................................................................................................................................... 143

Compilation of specialised vitamin D composition dataset and its application in dietary assessments of vitamin D inadequacy: focus on CEEC ........................................................................................................ 144

Session 7 ............................................................................................................................................................................ 147

Oral presentations ............................................................................................................................................................... 148

Risks and Benefits of Minor Components - Biological and Chemical Safety of Spices and Herbs .......................................................... 149

The contribution of phenolic composition to the antioxidant potential of *Glycyrrhiza glabra* L. rhizomes and roots ................................................................................................................................. 151

**Potential of Basil (Ocimum basilicum L.) as bioactive ingredient and natural preserver** .......................................................... 152

Lipid distribution in the meat of jau (*Zungaro jahu*) and the influence of storage temperature on its fat stability ........................................................................................................................................... 154

Poster presentations ............................................................................................................................................................... 156

*Matricaria recutita* L. (chamomile) decoction as a source of phenolic compounds .......................................................................................... 157

Antioxidant activity and nutritional value of *Mentha spicata* L.: a comparison between reserve and standard lots .................................................................................................................................................. 158

Honey potentiating antioxidant and cytotoxic properties of hepatoprotective plants infusions ................................................................................................................................................................................. 160

Dietary fibre components in spelt and wheat .................................................................................................................................................. 162

Cereal syrups production and its function in marshmallow properties .......................................................................................................................... 164

Phenolic compounds and antioxidant capacity of natural and flavoured fermented soy extract type Greek yoghurt .................................................................................................................................................. 165

Session 9 ................................................................................................................................................................................. 167

Oral presentations ............................................................................................................................................................... 168

Optical techniques for food safety purpose ............................................................................................................................................. 169

Foodborne viruses and their challenges on food safety in China .......................................................................................................................... 171

Biofilms exposed to disinfectants lead to an increase of virulence of *Salmonella enterica* Enteritidis .......................................................................................................................................................... 173

The fate of indigenous microbiota during ripening of traditionally produced Croatian wild boar meat sausages ................................................................................................................................................. 175

Poster presentations ............................................................................................................................................................... 176

Application of DNA technology for identifying spoilage microorganisms canned food ................................................................................................................................................................................. 177

Different spiking-methods relevant for artificial bacterial contamination in low moisture food components .......................................................................................................................................................... 178

*Bacillus cereus* group members in herbs .................................................................................................................................................. 179

Cell viability of probiotics in fermented plant extract during cold storage ................................................................................................................................................................................. 180
## Programme

### Wednesday, 16 September 2015

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
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</thead>
<tbody>
<tr>
<td>9:00-12:30</td>
<td><strong>Pre-Conference Workshops</strong> (Registration required)</td>
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<tr>
<td></td>
<td>1) R-Biopharm, Gold Sponsor Workshop: &quot;Mycotoxin Analysis in your hand&quot;</td>
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<td>2) MoniQA Workshop: &quot;Towards Improved Food Allergen Reference Materials&quot;</td>
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<td>3) DISH-RI and METROFOOD Workshop: “Pan-EU Food &amp; Health RI - from challenges towards a roadmap: an introduction of two new initiatives METROFOOD and DISH-RI”</td>
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<tr>
<td>12:30-13:30</td>
<td>Lunch (provided for workshop participants only)</td>
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<tr>
<td>13:30</td>
<td><strong>Official Conference Opening</strong></td>
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<tr>
<td>13.30-14:00</td>
<td><strong>Opening Session</strong></td>
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<td></td>
<td>Chairs: Beatriz Oliveira, REQUIMTE-LAQ, Portugal; Roland Poms, Imprint Analytics, Austria</td>
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<td>Welcome addresses: MoniQA President, Richard Cantrill, AOCs, USA, ICETA President, Baltazar Castro, University of Porto, Portugal</td>
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<tr>
<td>14:00-16:00</td>
<td><strong>Session 1:</strong> Keynote lectures</td>
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<tr>
<td>14:00-14:30</td>
<td>Food, Safety and Health - Societal Changes and Trends, Pier Sandro Cocconcelli, Università Cattolica del Sacro Cuore, Italy</td>
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<td>14:30-15:00</td>
<td>Microbial risks - New tools for risk assessment along global food chains, Bernd Appel, Federal Institute for Risk Assessment, Germany</td>
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<td>15:00-15:30</td>
<td>Food safety regulations based on real science, Cristina L.M. Silva, CBQF, College of Biotechnology, Portuguese Catholic University, Portugal and GHI – Global Harmonisation Initiative</td>
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<tr>
<td>15:30-16:00</td>
<td>Food safety capacity building needs and opportunities to support convergence with international standards, Samuel Godefroy, World Bank, Washington DC, USA, and University Laval, Quebec, QC, Canada</td>
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<td>15:30-16:20</td>
<td>Coffee Break and Poster Viewing</td>
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<td>16:20-18:00</td>
<td><strong>Session 6:</strong></td>
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<td>Personalized nutrition, food &amp; health infrastructure</td>
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<td><em>Chairs:</em> Paul Finglas, EuroFIR/IFR, UK, and Isabel Ferreira, Polytechnic Institute of Bragança, Portugal</td>
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<tr>
<td>16:20-16:40</td>
<td>Advancing food and health research in Europe - Building a research infrastructure on food related to nutrition and health</td>
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<td>Karin Zimmermann, Wageningen University, The Netherlands</td>
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<td>16:40-17:00</td>
<td>QualiFY - Using scientifically credible data to underpin connected health</td>
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<td>Sian Astley, EuroFIR AISBL, Belgium</td>
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<td>17:00-17:15</td>
<td>EuroFIR data and tools to support dietary monitoring and food labelling</td>
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<td>Paul Finglas, EuroFIR AISBL, Belgium</td>
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<td>17:15-17:30</td>
<td>The development of a preventive care infrastructure based on ubiquitous sensing – the PRECIOUS project</td>
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<td>Carlos Ramos, EuroFIR AISBL, Belgium</td>
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<tr>
<td>17:30-17:45</td>
<td>Development of a new nutraceutical formulation containing microencapsulated polyphenolic extracts from wild <em>Fragaria vesca</em> L. vegetative parts</td>
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<td>Maria Inês Dias, Polytechnic Institute of Bragança, Portugal</td>
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<td>17:45-18:00</td>
<td>Slowing down starch digestibility of rice products by modifying process conditions</td>
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<td>Juicheng Rachel Hsu, China Grain Products R&amp;D Institute, Taiwan, Republic of China</td>
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<td>19:30-23:00</td>
<td>Gala Dinner</td>
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<td>19:30 Short sightseeing tour by bus along Porto</td>
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<td>20:00 Technical tour and dinner at Taylor’s Porto Wine Cellar</td>
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**Friday, 18 September 2015**

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<tr>
<th>Time</th>
<th>Event</th>
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<tr>
<td>9:00-10:30</td>
<td><strong>Session 7:</strong></td>
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<td>Risks and benefits of minor nutritional components</td>
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<td><em>Chairs:</em> Victoria Heinrich, OFI, Austria, and Joana Amaral, REQUIMTE-LAQV, Portugal</td>
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<tr>
<td>9:00-9:20</td>
<td>Risks and benefits of minor components – biological and chemical safety of spices and herbs</td>
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<td>Anneluise Mader, Federal Institute for Risk Assessment, Germany</td>
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<td>9:20-9:35</td>
<td>The contribution of phenolic composition to the antioxidant potential of <em>Glycyrrhiza glabra</em> L. rhizomes and roots</td>
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<td>Natália Martins, Polytechnic Institute of Bragança, Portugal</td>
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<td>9:35-9:50</td>
<td>Potential of Basil (<em>Ocimum basilicum</em> L.) as bioactive ingredient and natural preserver</td>
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<td>Márcio Carocho, Polytechnic Institute of Bragança, Portugal</td>
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</table>
9:50-10:05 Lipid distribution in the meat of jau (*Zungaro jahu*) and the influence of storage temperature on its fat stability

*Flávio Alves da Silva*, Universidade Federal de Goiás, Brazil

10:05-10:40 *Session 8: Awarding Ceremony and short presentations of Best Posters*

Chairs: *Roland Poms*, Imprint Analytics, and *Top Sponsors*

10:40-11:10 Coffee Break and Poster Viewing

11:10-12:30 *Session 9: Microbial risks and benefits – new tools for risk assessment along the global food chain*

Chairs: *Wolfgang Kneifel*, BOKU, Austria, and *Sigrid Haas-Lauterbach*, R-Biopharm, Germany

11:10-11:30 Optical techniques for food safety purpose

*Cristina Malegori*, Università degli Studi di Milano, Italy

11:30-11:50 Foodborne viruses and their challenges on food safety in China

*Heng Chen*, Sichuan University & Chengdu Center for Disease Prevention and Control, China

11:50-12:10 Biofilms exposed to disinfectants lead to an increase of virulence of *Salmonella enterica* Enteritidis

*Diana Rodrigues*, CEB - Centre of Biological Engineering, University of Minho, Portugal

12:10-12:30 The fate of indigenous microbiota during ripening of traditionally produced wild boar meat sausages,

*Marija Zunabovic*, BOKU, Austria

12:30-13:30 *Closing Session:*

Chairs: *Beatriz Oliveira*, REQUIMTE-LAQV, Portugal, and *Roland Poms*, Imprint Analytics, Austria

12:50-13:20 Future challenges to the food safety system

*Franz Ulberth*, Joint Research Center, European Commission, Belgium

13:20-13:30 Farewell and future MoniQA events

*Roland Poms*, Imprint Analytics, Austria

13:30-14:30 B2B Networking, Farewell with lunch.

14:30 End of Conference

14:30-15:30 *MoniQA General Assembly* (for MoniQA Association members only)
Potential of Basil (*Ocimum basilicum* L.) as bioactive ingredient and natural preserver

M. Carocho1,2, L. Barros1, R.C. Calhelha1,3, A. Čiric4, M. Soković4, C. Santos-Buelga5, P. Morales2, I.C.F.R. Ferreira1

1Polytechnic Institute of Bragança, Portugal. 2Department of Nutrition and Bromatology II, Faculty of Pharmacy, Complutense University of Madrid, Spain. 3Center of Chemistry, University of Minho, Portugal. 4University of Belgrade, Department of Plant Physiology, Institute for Biological Research “Siniša Stanković”, Serbia and Montenegro. 5Grupo de Investigación en Polifenoles (GIP), Faculty of Pharmacy, University of Salamanca

Email: mcarocho@ipb.pt

Basil (*Ocimum basilicum* L.) is a much appreciated plant, both for culinary purposes and for health treatments. It is used in many dishes and is also known for its properties as an appetite stimulant, carminative, and diuretic. It is also used as a mouth wash to cure inflammations. These bioactive properties could be correlated with its phenolic fraction. In this work the polyphenols present in both the infusion and decoction of basil, detected through HPLC-DAD-ESI/MS, are reported, along with the antitumor, antimicrobial and antioxidant activities. Among the polyphenols, rosmarinic acid was the main phenolic acid, and quercetin-3-O-rutinoside the main flavonoid. With regard to the antitumor properties, five cell lines were tested (MCF7, NCI-H460, HeLa, HepG2). The infusion showed a moderate activity against NCI-H460, HeLa and HepG2, while the decoction only showed activity against HeLa and HepG2. None of the extracts showed hepatotoxicity for non-tumour porcine liver cells (PLP2). In terms of antimicrobial activity, the results were very interesting. Regarding the bacterial strains, both the decoction and infusion revealed similar results, with *Staphylococcus aureus*, and *Micrococcus flavus* being the most sensitive species, with minimum inhibitory concentrations lower for the extracts than the positive controls. In terms of the antifungal activity both extracts were very effective against *Aspergillus ochraceus*, *Aspergillus niger*, *Trichoderma viridae* and *Penicillium ochrochloron* with minimum inhibitory concentrations lower than the positive controls for both extracts. Regarding the antioxidant activity, both the extracts yielded very similar results, and the effects were as follows: thiobarbituric acid reactive substances inhibition (TBARS) > reducing power > 2,2-diphenyl-1-picrylhydrazyl (DPPH) scavenging activity > β-carotene bleaching inhibition. These results place basil as a very interesting matrix to be added to foodstuffs due to its good taste, but also as a functional and/or preserver ingredient, given its high antioxidant and antimicrobial activities. Furthermore, our research group is testing this plant as a functional ingredient and natural preserver in “Serra da Estrela” cheese.

Acknowledgements: The authors are grateful to the company Cantinho das Aromáticas, Lda, for providing the basil samples. Further acknowledgements to the PRODER project No. 46577-PlantLact, the foundation for Science and Technology (FCT, Portugal) for financial support to