Posterliste zum 1st Swiss FoodTec Day 2009

(provisorische Liste vom 3. Mai 2009)

Product Innovation

1. Breeding Soybean for improving food flavor. *Odile Moullet, ACW*
2. Detoxification of Ochratoxin A in maize products. *Rudolf Schmitt, HES-SO Valais*
3. Development of a Bread Flavor Wheel. *Michael Kleinert, ZHAW*
4. Entwicklung von Getreideriegel und Sablé mit SteadyGEL. *Jacqueline Javor Qvortrup, ZHAW*

5. Bacteriophages for biocontrol of *Erwinia amylovora*. *Yannick Born, ETHZ ILW*
6. Detection of the spoilage bacteria *Alicyclobacillus acidoterrestris* and their influence on the aromatic profile of fruit juices. *David Drissner, ACW*
7. Development of an analytical method for the protection of the AOC „Eaux-de-vie d'abricots du Valais". *Umberto Piantini, HES-SO Valais*
8. Influence of process time on character impact aroma compounds in apple juice. *Tilo Hühn, ZHAW*
9. Lagerung von Kirschen in modifizierter Athmosphäre. *Franz Gasser, ACW*
10. Pflanzenschutzbehandlung oder Sortenwahl: Was beeinflusst den Polyphenolgehalt von Äpfeln? *Maria Fischer, ACW*

11. Einfluss des früh-postmortalen und des End-pH-Wertes im Rohmaterial auf das Auftreten von Destrukturierungen in Kochschinken. *Ruedi Hadorn, ALP*
12. Development of new starter cultures for meat fermentations: search for new strains lacking antibiotic resistance genes. *Esther Marty, ETHZ ILW*

13. A new protective culture for shelf-life extension of yoghurt: from research to commercial applications. *Susanne Miescher, ETHZ ILW*
14. Aroma formation as a criterion for strain selection in the development of a direct vat set culture. *Elisabeth Eugster, ALP*

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15. Impact of milk pretreatment on *Enterococcus* and *Staphylococcus spp.* and antibiotic resistances in semi-hard cheese. *Christina Marschall, ETHZ ILW*
16. Selection of resistant bifidobacteria cells to hydrogen peroxide using continuous culture and immobilized cells technology. *Valeria Mozzetti, ETHZ ILW*
17. Semi-hard cheese from milk retentate. *Daniel Wechsler, ALP*

18. Antimicrobial efficacy testing of a novel silver-based nanocomposite additive. *S. Egger, ETHZ ILW*
19. Does algae-technology bring innovation to food? *Janice Sych, ZHAW*
20. New fermentation process for synchronous high production of vitamin B12 and folate using co-cultures of *Lactobacillus* and *Propionibacterium*". *Selina Baltzer, ETHZ ILW*
21. Optimising in-home fortification of complementary food for children in developing countries. *Barbara Trösch, ETHZ ILW*

Process Innovation

22. A microbial activity probe for online monitoring of yeast fermentations. *Fabian Fischer, HES-SO Valais*
23. Development of a high throughput screening method to select for best survivor strain(s) to spray drying and storage. *Sebastian Reimann, ETHZ ILW*
24. Development of a detection method for rope-producing Bacilli in bread and bakery products and strategies against ropiness. *Corinne Gantenbein-Demarchi, ZHAW*
25. Development of a rapid test method for the detection of (faecal) indicator organisms in drinking water. *Corinne Gantenbein-Demarchi, ZHAW*
26. Hand-held devices with database access to measure either multiple spectrum transmission or sugar content of liquid samples. *Martial Geiser, HES-SO Valais*

27. Magnetic Field Assisted Biomaterials Processing. *Paul Beck, ETHZ ILW*
28. Production of sub-micrometer sized particles of organic materials by small-media milling. *Steven Hess, ETHZ ILW*

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29. Stress Fields during the Extrusion of Partially Saturated Powders. *Tim Althaus, ETHZ ILW*

30. Characteristics of emulsions produced in static mixers. *Andreas Baumann, ETHZ ILW*
31. Electric Field Assisted Formation of Giant Polymer Vesicles. *Helen Engel, ETHZ ILW*
32. Flow characteristics of non-Newtonian fluids in collapsible elastic tube. *Samsun Nahar, ETHZ ILW*
33. Flow induced tailoring of triglyceride polymorph and colloidal structures. *Daniel Ehlers, ETHZ ILW*
34. Formation and Stability of a Liquid Foam Prepared from a Lamellar Surfactant Dispersion. *Natalie Dürr-Auster, ETHZ ILW*
35. Influence of impact milling on functionality of contained hydrocolloids. *Silke Illmann, ETHZ ILW*
36. Microfluidic T-Channels as a Model System for Membrane Emulsification – Tailoring Surface Properties to control Droplet Formation and Detachment. *Sebastian Holzapfel, ETHZ ILW*
37. Process-Structure-Property Relationships of Gel Composites. *Christoph Denkel, ETHZ ILW*
38. Processing of muliple emulsions with tailored morphology. *Muriel Graber, ETHZ ILW*
39. Rheology- Microstructure- Relationship of Emulsions. *André Braun, ETHZ ILW*
40. Visualization, Design, and Scaling of Drop Generation in Coflow Processes. *Manuela Duxeneuner, ETHZ ILW*

Consumer & ICT Services

41. Is the antibiotic resistance trait a problem in *Listeria* isolated from Swiss foods. *David Bertsch, ETHZ ILW*
42. PCR quick-test detecting toxin-encoding *Staphylococcus* in food products. *Sarah Wegmüller, HES-SO Valais*
43. Quality parameters of food. *Wilfried Andlauer, HES-SO Valais*
44. Solutions for Food Quality and Safety by Real-Time Decision Support Expert System in SMEs A*Laurence Nicolay, HES-SO Valais*
45. Solutions for Food Quality and Safety by Real-Time Decision Support Expert System in SMEs B. *Laurence Nicolay, HES-SO Valais*

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46. Eating habits of the Silver Generation. Experiences from the SWISS-AGILE Study. *Christine Brombach, ZHAW*
47. TRANSgusto: using cultural experiences for food innovation processes. *Christine Brombach, ZHAW*
48. Food packaging for elderly people. *Christian Gerhards, ZHAW*
49. Prolongation of Satiety Effects in Food in response to the Global Obesity Problem. *Annette Bongartz, ZHAW*
50. Sensory Tasting Technique. A closer look to Palate Cleansing and Swallowing / Expectoration. *Annette Bongartz, ZHAW*
51. Sensory Characteristics of Authentic Prune Distillates. *Sonia Petignat, ACW*

52. New probiotic strategies to fight *Salmonella* infections in children. *Annina Zihler, ETHZ ILW*
53. New in vitro human colonic fermentation models with immobilized fecal microbiota. *Christophe Chassard, ETHZ ILW*

Research Institutes

54. Das Agroscope Forschungprogramm NutriScope: Ziele, Ausgangslage, Kommunikation und Vorgehen. *Ueli Bütikofer, Agroscope*
55. Agroscope Forschungprogramm NutriScope: Effect of milk fermentation on gene expression in human blood cells. *Ueli Bütikofer, Agroscope*
56. Food Research at ETHZ Zürich. *Erich Windhab, ETHZ ILW*
57. Institute of Food, Nutrition and Health (ILW). *Erich Windhab, ETHZ ILW*
58. Institute of Life Technologies, University of Applied Sciences, Sion. *Wilfried Andlauer, HES-SO Valais*
59. Food Technology of the Institute of Life Technologies, University of Applied Sciences, Sion. *Wilfried Andlauer, HES-SO Valais*
60. Institut für Lebensmittel- und Getränkeinnovation (ILGI), Zurich University of Applied Sciences, School of Life Sciences and Facility Management, Wädenswil. *Michael Kleinert, ZHAW*

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