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Poster

Presentations

Wednesday - Societal Challenges in Nutrition and Health

Board #	Paper	Surname	Firstname	Title
155	994	Lin	Chia-yu	The inhibitory effect of adlay oil nanoemulsion on melanin production in B16F10 melanoma cells
156	1063	Lin	Chia-yu	Effect of Ruellia tuberosa L. on hepatic steatosis and inflammation in STZ plus high-fat diet-induced T2DM with NAFLD rats
157	446	Lin	Chia-yu	Alleviative effect of Ruellia tuberosa L. on hyperlipidemia and hepatic lipid accumulation in STZ plus high-fat diet-induced T2DM with NAFLD rat model
158	801	Lu	Mei-Ling	Comparison of the Nutritional and Functional Composition between Cooked Germinated Brown Rice and Brown Rice
159	1219	Mahfouz	Rana	Evaluation of Food Security, Eating Behavior and Awareness of Low Socioeconomic Lebanese Women Living in Akkar
160	1073	Mc Kinley	Ciara	To investigate the antioxidant potential of DL-Selenomethionine in vitro and effects on lactate dehydrogenase release ex vivo for oral formulation development.
161	654	Moineau-Jean	Andreanne	Impact of the protein concentration process (ultrafiltration or centrifugation) on viable counts of probiotics during storage of Greek-style yogurt
162	1467	Morales-de La Peña	Mariana	Effects of high intensity pulsed electric fields on phenolic and carotenoid compounds in fruit juice-milk beverages
163	913	Nakamura	Akio	Myocardial protection by fish oil on infants of diabetic mothers
164	1218	Nayak	Aditya	Amorphous curcumin stabilized oil in water emulsion: Physico chemical characterization
165	1264	Oliveira	Wellington	Folic acid thermal stability
166	175	Osundahunsi	Oluwatooyin Faramade	POTENTIALS OF EXTRUDED QUALITY PROTEIN MAIZE-SOYBEAN PROTEIN CONCENTRATE COMPLEMENTARY MEAL IN THE TREATMENT OF PROTEIN-ENERGY MALNUTRITION
167	180	Panyod	Suraphan	Anti-alcoholic steatosis activity of allicin through gut-liver axis in mice
168	1166	Ramalhosa	Elsa	Antioxidant activity of indigenous yeasts isolated during the fermentation of table olives from Northeast of Portugal
169	619	Ramdath	Dan	Formulation of mixed meals with whole lentil puree instead of instant potato results in a lower glycemic response in human volunteers
170	143	RAMIREZ	CRISTIAN	Effect of chewing process and cooking time on particle size and in vitro glucose release of navy beans
171	1293	Salazar Pressler	Alejandro	Chia Seeds (Salvia hispanica L) Source of Proteins and Essential Amino Acids
172	1295	Salazar Pressler	Alejandro	Nutraceutic Effect of Chia Seeds (Salvia hispanica L) on Vitamin A Deficiency
173	1367	Santurino	Cristina	Assessment of composition of polar lipids (phospho- and sphingolipids) in a naturally enriched omega-3 cheese
174	712	Shih	Chun-Kuang	Preventive Effect of Djulis (Chenopodium Formosanum) on Colon Carcinogenesis in Rats via Modulating Oxidative Stress, Cell Proliferation and Apoptosis
175	714	Shih	Chun-Kuang	Effects of Foxtail Millet (Setaria italica) on DMH-Induced Colon Carcinogenesis in F344 Rats
176	1112	Sinsawasdi	Valeeratana	Preference for Flavored Milk and Sweeten Drinkable Yoghurt Packaging of 10 – 12 Year-old Primary School Students in Bangkok
177	291	Sipahli	Shivon	Stability and degradation kinetics of crude anthocyanin extracts from H. sabdariffa
178	577	Tsai	Wen-che	Effects of Koelreuteria henryi Dummer flowers on protecting H2O2-induced oxidative damage in L929 cells
179	1007	Tseng	I-Hsin	The Geriatric Nutritional Risk Index Associated with Muscle Mass in Hemodialysis Patients
180	1442	Ventura	Marta	Combination of ICP-MS with chemometrics analysis to identify Iodine and Selenium contents in consumed Portuguese foods
181	1478	Verardo	Vito	Establishment of the extraction method for the determination of oligomeric proanthocyanidins in guava leaves
182	1489	Villalobos-Carvajal	Ricardo	Effect of incorporation of microencapsulated Lactobacillus casei 01 on physicochemical and sensorial white bread properties
183	578	Vozza	Giuliana	OPTIMISATION OF THE ENCAPSULATION EFFICIENCY OF SELENOMETHIONINE LOADED CHITOSAN ZEIN NANOPARTICLES

Antioxidant activity of indigenous yeasts isolated during the fermentation of table olives from Northeast of Portugal

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Yeasts have an important role in fermented foods, including table olives. These microorganisms can be a new source of natural antioxidants. Free-radical-scavenging antioxidants have potential as protective agents against various degenerative diseases caused by oxidative damage. In the present study, antioxidant activity of indigenous yeasts isolated during the natural fermentation of table olives (*Negrinha Freixo* cv.) was evaluated. These strains were previously identified by rDNA sequences of the ITS region. The antioxidant activity was performed by the percentage of reduction of the 1,1-diphenyl-2-picrylhydrazyl (DPPH) radical. The studied strains are included in the genera *Saccharomyces*, *Candida*, *Pichia*, *Debaryomyces, Rhodotorula* and *Galactomyces*. *Saccharomyces boulardii* was included as probiotic reference strain.

All strains showed distinct antioxidant activity. The ability to scavenge DPPH radical indicated that *S. cerevisiae* isolated from table olives may be a promising candidate strain for use as probiotics with antioxidant activity.