

THE FIRST INTERNATIONAL FLAVOR AND FRAGRANCE CONFERENCE
HOTEL LAS AMERICAS, CARTAGENA, COLOMBIA
MAY 10-12/2017

FINAL PROGRAM

Registration hours: Monday and Tuesday, 2-6:30 pm. Wednesday all day.

8:00-8:30 **Inauguration Ceremony.**
Presiding:
Jaime Aguirre, Dean of Faculty of Sciences, Universidad Nacional de Colombia-Sede Bogotá
Michael Qian, Professor Oregon State University, on behalf of AGFD (Agricultural and Food Chemistry Division)-ACS (American Chemical Society).
Coralía Osorio, Professor, Departamento de Química, Universidad Nacional de Colombia-Sede Bogotá

SESSION 1. Flavor and fragrance perception. Wednesday AM

Chair: Michael Qian

8:30-9:30	Terry Acree , Madeleine Rochelle, Geraldine Prévost, Charlotée Maxe, Candice Xheng Department of Food Science, Cornell University, Ithaca, NY, USA.	Images and Sensations
9:30-10:00	Alyson Mitchell , Lilian Franklin Department of Food Science and Technology, University of California, Davis, CA, USA	Almond flavor, consumer acceptance and sensory descriptive analysis during rancidity development in roasted almonds
10:00-10:30	Coffee Break	Poster Session
10:30-11:00	C. Seyfried, Michael Granvogl Technical University of Munich, Freising, Germany	Characterization of key aroma-active compounds in dark chocolate using the molecular sensory science concept
11:00-11:30	Maria Inés Espinoza, Eduardo Agosín, Alexis Zambrano, Chloé Capitaine , Mauricio Retamal, Juan Pablo Maldonado, Romina Montealegre Centro de Aromas y Sabores, Pontificia Universidad Católica de Chile, Santiago, Chile	Quantification of chemical and sensory key quality parameters of Venezuelan cocoa liquors
11:30-12:00	Robert J. McGorin Department of Food Science and Technology, Oregon State University, Corvallis, OR, USA	Flavor interactions in high-protein food systems

12:00-14:00 LUNCH-Fogón del Navegante

SESSION 2. Physiology of flavor and implications on psychology of consumers.**Wednesday PM**

Chair: Ericsson Coy

14:00-15:00	<u>Gary K. Beauchamp</u> Monell Chemical Senses Center, Philadelphia, PA, USA	Flavor and food; pleasure and health
15:00-16:00	<u>Charles Spence</u> Crossmodal Research Laboratory, Oxford University, Oxford, United Kingdom	Neuroscience-Inspired multisensory design
16:00-16:30	Coffee Break	Poster Session
16:30-17:30	<u>Ariel Grostern</u> Editor Journal of Agricultural and Food Chemistry American Chemical Society, Washington DC, USA	Publishing with Journal of Agricultural and Food Chemistry and ACS publications

19:00-21:00 Welcome cocktail- **Sponsored by DISAROMAS S.A.**
Place; Sport Bar.
Social event Colombian Music (Group of typical dances Hotel Las Americas)

SESSION 3. Flavor and fragrance sensory and instrumental analysis. Thursday AM

Chair: Armando Durant

8:30-9:30	<u>Mary Anne Drake,</u> Department of Food, Bioprocessing and Nutrition Sciences, North Carolina State University, Raleigh, NC, USA	The role of sensory analysis in defining food flavors
9:30-10:00	<u>Ramon Aparicio,</u> Diego L. García-González, Celia Oliver-Pozo, Inmaculada Romero, Noelia Tena Department of Characterization and Quality of Lipids, Instituto de la Grasa (CSIC), Sevilla, Spain	New procedures for flavor analysis and sensory interpretation applied in virgin olive oil quality assessment
10:00-10:30	Coffee Break	Poster Session
10:30-11:00	<u>Maria Inés Espinoza,</u> Eduardo Agosín, Chloé Capitaine, Juan Pablo Maldonado, Conrado Camilo Centro de Aromas y Sabores, Pontificia Universidad Católica de Chile, Santiago, Chile	Identification, quantification, and sensory characterization of Stevia commercial adulterated products

11:00-11:30	Philip J. Marriot School of Applied Chemistry, Monash University, Clayton, Australia	Advanced analytics to profile and screen essential oils for flavour components
11:30-12:00	Danni Zhang, Yanping Qian , Michael C. Qian Department of Food Science and Technology, Oregon State University, Corvallis, OR, USA	Odor active compounds and their chiral compositions in blueberry

12:00-14:00 LUNCH-Fogón del Navegante

SESSION 4. Off-flavor and flavor masking, particularly in functional foods and nutraceuticals. Thursday PM

Chair: Michael Granvogl

14:00-15:00	Fereidoon Shahidi Department of Biochemistry, Memorial University of Newfoundland St. Johns, Canada	Lipid –derived flavors and off-flavors in meat, soy and other food products
15:00-16:00	Peter Winterhalter , Recep Gök Institute of Food Chemistry, Technische Universität Braunschweig Braunschweig, Germany	Petrol-off flavor in Riesling Wine: An update on pathways of formation and measures for prevention
16:00-16:30	Coffee Break	Poster Session
16:30-17:00	Yun Yin , Keith Cadwallader Department of Food Science and Human Nutrition, University of Illinois Urbana-Champaign, IL, USA	Evaluating the accuracy in quantitation of 2-acetyl-1-pyrroline, the unstable odorant in aromatic rice

SESSION 5. Chemical and biochemical generation of flavor and fragrances. Friday AM

Chair: Alyson Mitchell

9:00-9:30	Javiera Lopez, Maximiliano Ibaceta, Francisco Saitua, Samy Kemel, Katy Kao, Eduardo Agosín School of Engineering, Pontificia Universidad Católica de Chile Santiago, Chile	Sustainable production of α -ionone by the combined expression of carotenogenic and plant CCD1 genes in <i>Saccharomyces cerevisiae</i>
9:30-10:00	Sandra M. Olarte Mantilla , Cassandra Collins, Patrick G. Iland, Catherine M. Kidman, Renata Ristic, Paul K. Boss, Charlotte Jordans, Susan E. P. Bastian Queensland University, Coopers Plain, Australia	Effect of using grafted grapevines on Shiraz wine aroma compounds concentration and sensory attributes

10:00-10:30	Coffee Break	
10:30-11:00	<u>Yanine Arrieta-Garay</u> , Eduardo Boido, Sergio Moser, Laura Fariña, Eduardo Dellacassa Facultad de Química, Universidad de La República, Montevideo, Uruguay	Are aroma precursors a discriminant factor to characterize non-aromatic red grape varieties?
11:00-11:30	Carmen Tatiana Cuadrado, María Angeles Pozo-Bayón, <u>Coralia Osorio</u> Departamento de Química, Universidad Nacional de Colombia-Sede Bogotá, Bogotá, Colombia	Aroma generation in <i>Psidium friedrichsthalianum</i> Nied. fruit by effect of human oral microbiota
11:30-12:00	<u>Maryam Vahdatzadeh</u> , Richard Splivallo Institute for Molecular Biosciences, Goethe University Frankfurt, Frankfurt, Germany	Improving truffle mycelium flavor through strain selection targeting volatiles of the Ehrlich pathway

12:00-14:00 LUNCH-Fogón del Navegante

SESSION 6. Flavor technology related to flavor and fragrance stability, encapsulation, and delivery technologies. Friday PM

Chair: Alvaro Orjuela

14:00-15:00	<u>Gary Reineccius</u> Department of Food Science and Nutrition, University of Minnesota, St. Paul, MN, USA	Developments in the encapsulation of food flavorings
15:00-15:30	<u>Julie Culbert</u> , Renata Ristic, Leigh Schmidtke, Kerry Wilkinson School of Agriculture, Food and Wine, The University of Adelaide, Glen Osmond, Australia	Influence of production method on the chemical and sensory profiles of carbonated and sparkling white wines from Australia
15:30-16:00	Lázaro G. Trujillo, Oscar Hernández-Meléndez, <u>Eduardo Bárzana</u> Departamento de Ingeniería Química, Universidad Nacional Autónoma de México Ciudad de México, México	Efficient extraction of grapefruit essential oil in a twin-screw extruder
16:00-16:30	Coffee Break	
16:30-17:00	<u>Michael C. Qian</u> Department of Food Science and Technology, Oregon State University, Corvallis, OR, USA	Hop aroma composition and (<i>R</i>)-linalool stability during brewing

17:00-17:30	Oscar Martínez , Antoni Sánchez, Xavier Font, Raquel Barrena Department of Chemical, Biological and Environmental Engineering, Universitat Autònoma de Barcelona, Barcelona, Spain	Biosynthesis of value-added aroma compounds via solid-state fermentation of agro-industrial residues using <i>Kluyveromyces marxianus</i>
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**17:30-18:00 FINAL CEREMONY
POSTER PRESENTATIONS**

IFF2017-P1-S1	<u>Nancy Córdoba-Castro</u> , <u>Yolanda Ruiz</u> , <u>Fabián Leonardo Moreno</u> Ingeniería de Producción Agroindustrial, Universidad de La Sábana, Bogotá, Colombia	Roasting effects on the sensory properties of speciality coffee from Nariño-Colombia
IFF2017-P2-S3	<u>Andrés Mauricio Baena-Pedroza</u> , Leidy Vanesa, Perez-Buitrago, Gonzalo Taborda-Ocampo Departamento de Química, Universidad de Caldas, Manizales, Caldas, Colombia	Evolution of volatile organic compounds accountable for Feijoa aroma by GCMS extracted by SPME in different stages of maturation.
IFF2017-P3-S3	Laura Fariña, Ana Godoy, Gabriela Tamaño, Ana Bonini, <u>Yanine Arrieta</u> , Gloria Danners, Eduardo Dellacasa Facultad de Química, Universidad de La República, Montevideo, Uruguay	The role of aroma-active components to the distinct flavor of monofloral honeys: a multifunctional chromatographic approach
IFF2017-P4-S3	<u>Carolina Bedoya</u> , Ana María Muñoz, Julián Londoño-Londoño, Luis Porras, Olga Martínez, Maritza Gil Facultad de Ingenierías, Corporación Universitaria Lasallista, Medellín, Colombia	Physical-chemical methods that support the sensorial quality of a novel vegetal material of cocoa (<i>Theobroma cacao</i> L.) grown in Antioquia – Colombia
IFF2017-P5-S3	Rafael F. Silva, Cristiana Koschnitzke, Claudia M. Rezende, <u>Humberto R. Bizzo</u> Embrapa Food Technology, Rio de Janeiro, Brazil	Chemical composition of the scent from living flowers of <i>Temnadenia odorifera</i> (Vell.) J. F. Morales (Apocynaceae)
IFF2017-P6-S3	<u>Juliana García</u> , Paulo Narváez, Coralia Osorio, Alvaro Orjuela, Departamento de Ingeniería Química y Ambiental, Universidad Nacional de Colombia-Sede Bogotá	Odour-active volatiles of non-centrifugal cane sugar ("panela") beverage

IFF2017-P7-S3	<u>Lina Monroy, Sandra-Torrijano-Gutierrez, Carlos López, Julián Zapata</u> Instituto de Química, Universidad de Antioquia Medellín, Colombia	Characterization of aroma compounds in Sacha inchi (<i>Plukenetia volubilis</i> L.) by HS-SPME-GC-MS-O
IFF2017-P8-S3	<u>Luz Shirley Echeverri, Wilmar Giovanni Valencia, Lucas Penagos</u> Compañía Nacional de Chocolates S.A.S, Centro de Investigación de Desarrollo y Calidad-CIDCA Medellín, Colombia	Identification of aroma compounds of Cacao (<i>Theobroma cacao</i> L.) clon CCN51 from different origin in Santander-Colombia
IFF2017-P9-S3	Ana C. R. Silva, Humberto R. Bizzo, Roberto F. Vieira, Joao B. A. B Júnior, <u>Claudia M. Rezende</u> Laboratory for Aroma Analysis, Federal University of Rio de Janeiro, Rio de Janeiro, Brazil	Olfactory and chemical characterization of the essential oil from <i>Bidens graveolens</i> Mart
IFF2017-P10-S3	<u>Ana I. Santana, Uziel Vélez,</u> Mahabir P. Gupta Escuela de Química, Universidad de Panamá Ciudad de Panamá, Panamá	Chemical composition of leaf essential oil from <i>Calypttranthes hylobates</i> Standl. Ex Amshoff
IFF2017-P11-S3	<u>Thais M. Uekane, Andrea R. Alves, Debora A. Azevedo, Claudia M. De Rezende</u> Departamento de Química Orgánica, Universidade Federal do Rio de Janeiro, Rio de Janeiro, Brazil	Identification of volatile compounds from whole grape juice correlated with sweet aroma
IFF2017-P12-S3	<u>Sebastian Velásquez,</u> Gavin Sacks, Nestor Peña, Juan Carlos Bohorquez, Nelson Gutiérrez Departamento de Ingeniería Eléctrica y Electrónica, Universidad de los Andes, Bogotá, Colombia	Analytical flavor assessment of coffee: comparison of sensory evaluations, microwave dielectric spectroscopy and gas chromatography-mass spectrometry
IFF2017-P13-S3	<u>Lina M. Londoño Giraldo,</u> Gonzalo Taborda Ocampo, Eduardo Javid Corpas Iguarán Doctorado en Ciencias Agrarias, Universidad de Caldas, Manizales, Caldas, Colombia	Comparison of two fibers for Head Space Solid Phase Micro Extraction for analysis of Volatile Organic Compounds in Cherry Tomato (<i>Solanum lycopersicum</i> var. cerasiforme) by Gas Chromatography/Mass Spectrometry
FF2017-P14-S3	<u>Diana Martín, Armando A. Durant Archibold,</u> Coralía Osorio	Odour-active compounds in sapote mamey (<i>Pouteria sapota</i>) fruit

	Indicasat AIP, Ciudad de Panamá, República de Panamá	
IFF2017-P15-S4	Bettina Klose, Jakob P. Ley, Stephan Seilwind, Gerhard Krammer, <u>Peter Winterhalter</u> Institute of Food Chemistry, Technische Universität Braunschweig, Braunschweig, Germany	Sensory evaluation of adducts from the reaction of L-(+)-ascorbic acid and vanillyl alcohol
IFF2017-P16-S4	<u>Yun Yin</u> , Monica Tortorice Department of Food Science and Human Nutrition, University of Illinois, Urbana-Champaign, IL, USA	Sensory aspects and forming mechanisms for off-notes in major protein ingredients
IFF2017-P17-S6	<u>L. Pataquiva</u> , M. Osorio, N. Córdoba, C. Robles, F. L. Moreno, M. X. Quintanilla-Carvajal, Y. Ruiz Agroindustrial Process Engineering, Universidad de La Sabana, Bogotá, Colombia	Effect of block freeze-concentration with mild heat treatment on the sensorial profile of coffee extracts
IFF2017-P18-S6	<u>Mónica Quintero</u> , Viviana Londoño, Mauricio Naranjo, Jazmín Osorio, Carlos López, Julián Zapata Colcafe Research Coffee Group-Colcafé S.A.S, Medellín, Colombia	Characterization of active compounds in aroma coffee concentrates from an industrial recovery process
IFF2017-P19-S6	<u>Manuel Osorio</u> , Fabián Leonardo Moreno, <u>Yolanda Ruiz</u> Universidad de La Sabana, Bogotá, Colombia	Aroma profile of a commercial beer submitted to progressive and descending film freeze concentration
IFF2017-P20-S6	<u>Diana Manrique</u> , Catalina Alvarez, Carlos E. Orrego Instituto de Biotecnología y Agroindustria, Universidad Nacional de Colombia-Sede Manizales, Manizales, Caldas, Colombia	Effect of freeze drying conditions on the encapsulation of odor active compounds in Passion fruit (<i>Passiflora edulis</i>) and Lulo (<i>Solanum quitoense</i>) fruit pulps.
IFF2017-P21-S6	<u>Enrique Sauri Duch</u> , Luis Cuevas Glory, Victor Moo Huchin, Instituto Tecnológico de Mérida, Ciudad de México, México	Standardization of an objective and fast method to identify the floral origin of bee honey from Peninsula of Yucatan

