

## PREFACE

Dear Colleagues,

It is a privilege to invite you to Hungary for the Second Central European Congress on Food.

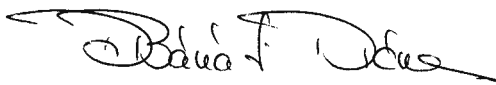
The program will cover all aspects of food science and technology from farm to fork and education and health issues as well, similarly to the concept of the 1<sup>st</sup> CEFood Congress in Ljubljana in 2002. Many scientists from Argentina, Austria, Belgium, Bulgaria, China, Croatia, the Czech Republic, Denmark, Estonia, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Libya, Mexico, the Netherlands, Norway, Poland, Portugal, Romania, Russia, Singapore, Slovakia Slovenia, Spain, Ukraine and United Kingdom have already confirmed their participation.

The organizers intend to bring together about 200 scientists and industrial exhibitors. This Congress is an opportunity to meet and exchange our views and ideas, forming new relationship among food and nutrition professionals of Central Europe, as well as a proper place to discuss new proposals for joining the 6<sup>th</sup> European framework programme.

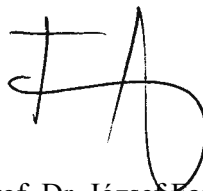
The participants will enjoy the Hungarian hospitality and will have a greater insight into our culture. Budapest is a peaceful and bustling city, a big metropolis and yet friendly. It treasures the old and embraces the new. Here the history blends with the modern life, the hills harmonise with the Danube river flowing through the city along a stretch of 28 kilometres. The Hungarian capital is more than just the capital of a small country with over 10 million inhabitants but also the heart of Central Europe.

As you can see there are many reasons why you should not miss this opportunity to participate in this Congress and present your work, or find partners for future co-operation.

We are looking forward to welcome you in Budapest.



Prof. Dr. Diána Bánáti  
Chairperson of the  
Scientific Committee



Prof. Dr. József Farkas  
Chairman of the  
International Advisory Committee



Dr. Éva Gelencsér  
Chairperson of the  
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*P. Bakos, B. Czukor, K. Vásárhelyi-Perédi, J. Fehér, G. Földi P-T-35*

COLOR CHANGES IN SOUR CHERRIES (*PRUNUS CERASUS L.*) DURING RIPENING AND  
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*I. Kiss, E. Bekassy-Molnar, Gy. Vatai P-T-37*

## **CONFERENCE VENUE:**

Novotel Budapest Centrum  
H-1088 Budapest, Rákóczi út 43-45.  
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## SCIENTIFIC PROGRAMME

### Programme Overview

Sunday, 25 April	Monday, 26 April	Tuesday, 27 April	Wednesday, 28 April
	8:00 - Registration	8:00 - Registration	8:00 - Registration
	9:00 - Opening Session	9:00 - Technology – Consumer Approach Session	9:00 - Information Day on EU FP6 and Related Activities
	Coffee with poster session		Coffee
	10:30 – 12:30 Plenary Session	10:20 – 13:15 Plenary Session	11.40 - Closing Ceremony
	Lunch		
15:00 - Registration opening	14:00 -18:00 Nutrition Session	14:00 – 18:00 Safety Session	
	Coffee with poster session		
19:30 - Welcome Reception (Conference venue)	19:30 – Organ Concert (Bécsi kapu tér)	19:30 - Banquet on Boat (Batthyány tér)	

### Monday, 26 April

9.00-10.00

#### Opening Session

**Welcome addresses** Peter Raspor, Chair of the Programme Committee of the 1<sup>st</sup> CEFood Congress  
Diana Bánáti, Chair of the Scientific Committee of the 2<sup>nd</sup> CEFood Congress  
József Farkas, Chair of the International Advisory Committee of the 2<sup>nd</sup> CEFood Congress  
Imre Németh, Minister of Agriculture and Rural Development  
President of the National Research and Technology Office

10.00-10.30

#### Coffee with Poster Session 1. Chairperson: Mária Barna

#### 10.30-12.30 Plenary Session

**Chairpersons:** Harmen Hofstra, Roger G. Fenwick

10.30-11.00

Á. Somogyi – Food Safety  
FOOD SAFETY WHAT IS IT? AND WHAT IS IT GOOD FOR?

11.00-11.30

I. Elmadfa – Nutrition  
FUNCTIONAL FOODS: NUTRITIONAL AND BIOLOGICAL ASPECTS

11.30-12.00

D. Knorr – Technology  
INTEGRATION OF EMERGING AND CONVENTIONAL TECHNOLOGIES

12.00-12.30

D. Bánáti – Consumer Approaches  
PERCEPTION OF FOOD SAFETY – CONSUMER APPROACHES

12.30-14.00

#### Lunch

## Monday, 26 April

14.00-17.50 **Nutrition Session**

**Chairpersons:** Ibrahim Elmadfa, György Biró

- 14.00-14.25 W. Pfannhauser / Functional Foods  
**Keynote lectures** FUNCTIONAL FOOD - PRESENT STATUS AND FUTURE DEVELOPMENTS
- 14.25-14.50 Gy. Biró / Bioavailability  
HOW FAR DOES THE CHEMICAL COMPOSITION OF FOOD MEET THE BIOAVAILABILITY OF INGREDIENTS: HUMAN BIOLOGICAL CONSEQUENCES
- 14.50-15.35 **Coffee with Poster Session 1.**  
**Chairperson:** Mária Barna
- 15.35-15.50 F. Márkus, H.G. Daood, J. Kapitány  
**Lectures** BIOACTIVE COMPOUNDS IN DISEASE-RESISTANT VARIETIES OF SPICE RED PEPPER (PAPRIKA)
- 15.50-16.05 T. Juntachote, E. Berghofer  
ANTIOXIDATIVE PROPERTIES OF ALCOHOLIC EXTRACTS OF SOME ASIAN AND EUROPEAN HERBS AND SPICES
- 16.05-16.20 B. Butinar, M. Bucar-Miklavcic, D. Calija, E. Bester  
SENSORIAL AND CHEMICAL CHARACTERISTICS OF THE EXTRA VIRGIN OLIVE OILS FROM SLOVENIAN ISTRAN - CROP YEAR 2002/2003
- 16.20-16.35 B. Mozetič, P. Trebše, J. Hribar  
POLYPHENOL CONTENT OF TWO DIFFERENT SWEET CHERRY CULTIVARS INFLUENCED BY PLACE OF GROWING
- 16.35-16.50 F. Ribarova, S. Tsanova-Savova  
FLAVONOIDS IN BULGARIAN FRUITS AND VEGETABLES
- 16.50-17.05 M. S. Pour Nikfardjam, C.D. Patz, H. Dietrich  
GRAPE SEED OIL – RICH IN PROCYANIDINS?
- 17.05-17.20 K. Jurackova, R. Schoenlechner, E. Berghofer  
EFFECTS OF GERMINATION ON THE CHEMICAL COMPOSITION AND SENSORY EVALUATION OF AMARANTH SEEDS
- 17.20-17.35 M. Shamtshyan, V. Konusova, A. Goloshchev, A. Simbirtsev, N. Denisova  
IMMUNOMODULATING ACTION OF AQUEOUS EXTRACTS OF HIGHER BASIDIOMICETES
- 17.35-17.50 T. Casulschi, A. Laudoni, A. Toma, Gh. Mencinicopschi  
FUNCTIONAL DAIRY FOOD

## Tuesday, 27 April

9.00-13.00 **Technology / Consumer Approach Session**

**Chairpersons:** Werner Pfannhauser, Peter Raspor

- 9.00-9.25 J. Farkas / New Technology  
**Keynote lectures** WORLD-WIDE STATUS OF FOOD IRRADIATION
- 9.25-9.50 K. Fikiin / Engineering  
EMERGING TRENDS IN FOOD REFRIGERATION AND COLD CHAIN LOGISTICS
- 9.50-10.20 **Coffee with Poster Session 2.**  
**Chairperson:** Éva Gelencsér
- 10.20-10.35 A. Sebök, M. Miskucz, J. Wagner  
**Lectures** PRACTICAL EXPERIENCES IN VALIDATION OF FOOD PRESERVATION PROCESSES
- 10.35-10.50 T. R. Gormley, G. A. Redmond, F. Butler  
FREEZE-CHILL TECHNOLOGY: A LOGISTICS BENEFIT FOR FOOD PROCESSING AND DISTRIBUTION

## Tuesday, 27 April

- 10.50-11.05 T. Jemric, N. Pavicic, D. Blaskovic, M. Skendrovic, M. Krapac  
THE EFFECT OF FRUIT THINNING ON FRUIT QUALITY OF "GOLDEN DELICIOUS CL. B" APPLE
- 11.05-11.20 G. Zweytkick, B. Kniewasser, E. Berghofer  
INCREASE OF DRY MATTER OF APPLES BY CONTINUOUS OSMOTIC DEHYDRATION
- 11.20-11.35 M. Shamtsyan  
L(+) LACTIC ACID PRODUCTION FROM STARCHY AGRICULTURAL SOURCES
- 11.35- 13.00 **Technology / Consumer Approach Session**  
**Chairpersons:** Árpád Somogyi, Tibor Deák
- 11.35-12.00 M. Kadlecikova / Legislative Aspects  
**Keynote lecture** FAO ROLE IN ASSURING THE SOUND SCIENTIFIC BASIS OF STANDARDS AND GUIDELINES ON FOOD SAFETY
- 12.00-12.15 Á. Pusztai, S. Bardócz, É. Gelencsér  
**Lectures** REGULATION FROM THE VIEWPOINT OF FOOD SAFETY
- 12.15-12.30 S. Bardócz, Á. Pusztai  
POST-MARKET MONITORING OF TRANSGENIC PLANTS
- 12.30-12.45 M. Pavlovic, M. Kadlecikova, M. Canon, M. Demes, I. Pocza  
WORLD FOOD DAY CELEBRATION NETWORK IN CEE COUNTRIES
- 12.45-13.00 D. Burcea, Gh. Mencinicopschi  
RISK ASSEMENT - LEGISLATIVE ASPECTS
- 13.00-14.00 **Lunch**
- 14.00-18.00 **Safety Session**  
**Chairpersons:** Ronan Gormley, Béla Nagy
- 14.00-14.25 P. Raspor / Chemical  
**Keynote lectures** BIO-MAKERS AS PRIMARY IDENTIFIERS AS NEEDED FOR FOOD SAFETY AND TRACEABILITY OF FOOD ITEMS
- 14.25-14.50 S.H.W. Notermans / Microbiological  
NEW DEVELOPMENTS IN SAFE FOOD PRODUCTION
- 14.50-15.35 **Coffee with Poster Session 2.**  
**Chairperson:** Éva Gelencsér
- 15.35-15.50 T. Humprey  
**Lectures** STRESS RESPONSES OF CAMPYLOBACTER JEJUNI TO HIGH AND LOW TEMPERATURE
- 15.50-16.05 J. Baranyi  
POTENTIALS AND LIMITATIONS OF PREDICTIVE MICROBIOLOGY IN FOOD SAFETY AND QUALITY PROBLEMS
- 16.05-16.20 J. Krommer, Sz. Tóth, G. Szabó, J. Gasparik Reichardt, K. Incze  
OCCURRENCE OF PATHOGENIC MICROORGANISMS IN MEAT PROCESSING PLANTS
- 16.20-16.35 S. S. Mozina, T. Zorman, S. Uzunović-Kamberović  
THE PREVALENCE AND ANTIBIOTIC RESISTANCE OF CAMPYLOBACTER SPP. IN RETAIL POULTRY MEAT
- 16.35-16.50 B. T. Lunestad, M. Olsen, T. Barnung  
CLOSTRIDIUM BOTULINUM IN NORWEGIAN ATLANTIC HERRING AND SPRAT
- 16.50-17.05 K. Kwiatek, E. Wojdat  
COMPARISON OF THE PCR AND OTHER METHODS IN DETECTION OF LISTERIA MONOCYTOGENES IN SPIKED MILK SAMPLES

## Tuesday, 27 April

- 17.05-17.20 J. Malago, E. Németh, J. Koninkx, P. Tooten, S. Fajdiga, H. Hendriks, J. van Dijk  
MICROBIAL PRODUCTS FROM LACTOBACILLUS CASEI SHIROTA AND L. PLANTARUM 299V INHIBIT SALONELLA-INDUCED INTERLEUKIN-8 SYNTHESIS AND INDUCES EXPRESSION OF HEAT SHOCK PROTEIN 70 IN ENTEROCYTE-LIKE CACAO-2 CELLS
- 17.20-17.35 Gy. Hajós, E. Szabó, M. Polgár, T. Janáky  
IDENTIFICATION AND CHARACTERISATION OF PATHOGENESIS-RELATED-PROTEINS IN WHEAT CULTIVARS
- 17.35-17.50 P. Šimko, P. Šimon, E. Belajová  
LOWERING OF POLYCYCLIC AROMATIC HYDROCARBONS CONCENTRATION IN RAPERSED OIL BY SORPTION INTO POLYETHYLENE TEREPHTALATE
- 17.50-18.05 F. Perraud, J. C. Mifsud  
FOOD SAFETY AND FOOD QUALITY: WHAT COULD BE THE ROLE OF ELECTRONIC NOSE AND ELECTRONIC TONGUE

## Wednesday, 28 April

### Information Day on EU FP6 and Related Activities

**Chairpersons:** Antonio Di Giulio, Zoltán Somogyi

- 9.00-9.30 A. Di Giulio  
INTRODUCTION LECTURE ON THE RESULTS AND EXPERIENCES LEARNED ON FP6
- 9.30-9.50 H. Hofstra  
THE ACTIVITY OF SAFE CONSORTIUM
- 9.50-10.20 **Coffee**
- 10.20-10.40 P. Moradas - Ferreira  
THE ROLE OF COST PROMOTING FOOD SCIENCE RESEARCH NETWORKS IN EUROPE
- 10.40-11.00 H. J. P. Marvin  
POSITIVE EXPERIENCES OF SAFEFOODS PROJECT
- 11.00-11.20 J. Baranyi  
COMPUTERISED DISSEMINATION OF RESEARCH RESULTS: STANDARDISING THE RECORDING OF MICROBIOLOGICAL DATA
- 11.20-11.40 R. Fenwick  
PRACTICALITIES FOR TRANSNATIONAL EUROPEAN CO-OPERATION IN FOOD SCIENCE
- 11.40-12.00 D. Groó  
INTERNATIONAL SUPPORT ACTIONS TO FACILITATE THE PARTICIPATION OF RESEARCHERS AND SMES IN FP6 PROJECTS IN THE AREA OF FOOD QUALITY AND SAFETY
- 12.00-12.20 **Closing**  
Organisers of the 2<sup>nd</sup> CEFood Congress  
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## **REGISTRATION**

The Registration Desk is open 8.00–18.00 every day except Sunday 25 April, when the registration starts at 15.00. Conference delegates and their companions will receive their badges, conference materials, meal tickets at the desk. Subscription for optional tours also takes place in this area. Participants are kindly requested to wear their name badges during all events of the meeting.

## **CONFERENCE SECRETARIAT**

If you need any help during the conference you can find the staff of Diamond Congress at the registration desk. In case of emergency please quote this mobile phone number: 06-20-9362969

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Conference assistants will be recognisable by their coloured badge. They will help you in all practical aspects of conference participation. They also help the speakers and the chairpersons in the lecture rooms and will be at your service at the Registration Desk.

## **INCOMING MESSAGES AND MESSAGE BOARD**

Messages received by the desk will be posted on the message board located at the Registration Desk at the ground floor (Level 0). Participants may also use this board to leave messages to other delegates.

## **CONFERENCE WEBSITE**

The Internet homepage of the Conference is kept up-to-date all the time:  
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## **EXHIBITION**

There will be an exhibition, taking place opposite to Zsolnay Room with the participation FranceLAB and SY-LAB Geräte GmbH.

### **Exhibitors:**

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213 rue de Versailles  
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E-mail: [fperraud@libertysurf.fr](mailto:fperraud@libertysurf.fr)  
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Contact: János Gombkötő  
E-mail: [sales@syllab.com](mailto:sales@syllab.com)  
Fax: 43-2231-62252



## EVENTS INCLUDED IN THE FULL REGISTRATION FEE

The **Welcome Reception** will be held in front of the conference room Zsolnay of Novotel Budapest Centrum at **19:30 on Sunday, 25 April**.

The **Organ Concert** will be held at **19:30 on Monday evening 26 April** in the "Evangelist Church", which is located at "Bécsi kapu tér". Organised transportation will not be available. Participants are requested to get to the place of the concert on their own. Hostesses will show you the way. Please take the metro (red line) from the stop "Blaha Lujza tér" (located at Novotel Budapest Centrum) to the stop "Moszkva tér" and walk up to "Bécsi kapu tér" (Buda Castle).

The **Banquet** will be held at **19:30 on Tuesday evening 27 April** in the "Budapest" boat cruising on the river Danube from where you will be able to admire the evening lights of the capital city. The boat will be boarded at pier "Batthyány tér" located at the river bank. Organised transportation will not be available. Participants are requested to get to the place of the banquet on their own. Hostesses will show you the way. Please take the metro (red line) from the stop "Blaha Lujza tér" (located at Novotel Budapest Centrum) to the stop "Batthyány tér" and walk down to the river bank.

## OPTIONAL PROGRAMMES

- **Sightseeing tour (Parliament) € 40**
- **Gödöllő tour € 40**

### SIGHTSEEING TOUR, 26 April, 2004

This program is a 4-hour tour. The tour in the House of Parliament is an hour guided tour by bus, which offers the opportunity for a visit of the impressive House of Parliament from 9:00 to 11:00. After a walk around Hungary's largest building, interior visit of the magnificent neo-gothic Parliament (home of the Holy Hungarian Crown) with guidance through the splendid boardrooms and impressive staircases, you will be able to see the Hungarian Coronation Jewellery (crown, sceptre, mound, mantle, and sword). Taking your passport is necessary. After the visit at the building of Parliament, a guided sightseeing tour starts at about 11:00. This is a 2,5-hour guided tour in Budapest by bus. Among several famous sights the following places will be visited: Heroes' Square, Basilica, Opera House, Buda Castle, Matthias Church, Fisherman's Bastion, Gellért Hill, Citadel, etc. Departure is from the parking lot of Novotel Budapest Centrum (meeting venue) at 9:00. Planned arrival is 13:00. (Minimum number of participants: 10.)

### GÖDÖLLŐ TOUR, 27 April, 2004

Excursion to Gödöllő is a half day guided tour (9:00-13:00) by bus to the former summer residence of Queen Elisabeth organised on 27 April. Gödöllő can be found near to Budapest. The town's greatest treasure and draw for tourists is its 250-year-old Royal Palace. Visitors can see the living quarters of Emperor Franz Joseph and Empress Elizabeth (Sissy). (Minimum number of participants: 10.)

The organisers reserve the right to cancel any of the listed optional tours if less than 10 people are registered. The maximum number of participants is 50 persons in case of Gödöllő and Parliament tour.

## INSTRUCTIONS FOR POSTER PRESENTERS

Poster presenters of Poster Session 1 are kindly requested to hang up their posters at the beginning of the conference from Sunday 25 April, but latest on Monday morning 26 April. Pins and adhesive tapes will be provided to fix the posters. The useful area of the poster board is 92 cm at width and 125 cm at height. The recommended size for your poster is about the A/0 standard (cca 90 x 120 cm).

**Poster Session 1** (Consumer approach, Nutrition) will take place on **Monday from 08:00 to 18:00**. Presenting authors should be at their posters during the coffee breaks. Authors should remove their posters after the session on Monday evening.

**Poster Session 2** (Safety, Technology) will take place on **Tuesday from 08:00 to 18:00**. Authors of session 2 should fix their posters on Tuesday morning. Posters of session 2 should be removed from poster boards latest on Wednesday lunch time, 28 April.