

Journée des doctorants 2022

Session 1 - Ombéline Claux

13h30 : Mot des organisateurs

13h35 - 13h45 Key parameters for stabilization of strawberry product colours in order to understand the colour stability during juice processing, avoid additives and favour natural products (Q&P), Sebastian Rincon

13h45 - 14h05 Structure and function of the S-layer in *B. cereus* AH187 (SporAlim), Cécile Boutonnet

14h05 - 14h30 Exploring the links between cell wall polysaccharides and sensory properties in plantain (Q&P) , Alienor Dutheil de la Rochère

14h30 - 14h50 Extraction of Guayule resin (GREEN), Amandine Rousset

Pause de 20 min

Session 2 - Miarka Sinkora

15h10 - 15h25 Green extraction of medicinal plants for the drug development in phytotherapy (GREEN), Léo Lajoie

15h25 - 15h40 Protective role of plant micronutrients on stability towards lipid oxidation and nitroso-compounds formation during production and digestion of cured meat products (MicroNut), Charlène Sirvins

15h40 - 16h00 Effect of pulsed light and UV-C on bacterial and mold spores (SporAlim), Imed Dorbani

Session 3 - Imed Dorbani

16h00 – 16h10 Methyloxolane as a green solvent for eco-extraction of secondary metabolites from plants and microorganisms (GREEN), Christian Cravotto

16h25 – 16h45 Reducing water input on industrial tomatoes without affecting yield and fruit quality- A multi-annual study (Q&P), Miarka Sinkora

16h45 – 17h00 Microwave heating in food processing (MicroNut/Q&P/Green), Emmanuelle Richard

17h00 – 17h20 2-methyloxolane as a bio-based alternative to hexane for vegetable oil extraction (GREEN) , Ombéline Claux

17h20 – 17h30 : Mot de Frédéric Carlin