

**PIF 2006 – Congress Programme**  
**Monday, October 9**

<b>08h30</b>	<b>Registration</b>
<b>09h00</b>	<b>Opening Session</b> Welcome address <i>Prof. Dr. J. Empis (EuCheMS)</i> <i>Prof. Dr. Dr. h.c. H.-P. Liebig (Hohenheim University)</i> <i>Prof. Dr. R. Carle (Local Organiser)</i>
<b>10h00</b>	<b>Keynote Lecture No. 1</b> Application of countercurrent chromatography (CCC) to the analysis of natural pigments <i>Prof. Dr. P. Winterhalter</i>
<b>10h45</b>	<b>Coffee Break / Poster Session</b>
<b>11h15</b>	<b>Session 1.1: Analysis and Chemistry of Pigments</b> Chair: Prof. Dr. R. Carle / N.N.
11h15	Development of a fast analytical method for the determination of sudan dyes in chilli and curry-containing foodstuffs by HPLC-PDA <u><i>V. Cornet, J. Van Loco, G. Moens, Y. Govaert, J.M. Degroot</i></u>
11h40	Improved high performance liquid chromatographic method for analysis of sodium copper chlorophyllin <u><i>A. Mortensen, S. E. Rasmussen</i></u>
12h05	Occurrence and formation of pyranoanthocyanins in fruit juices and wines <u><i>M. Rentzsch, M. Schwarz, S. Hillebrand, P. Winterhalter</i></u>
<b>12h30</b>	<b>Lunch</b>
<b>14h00</b>	<b>Session 1.2: Analysis and Chemistry of Pigments</b> Chair: Prof. Dr. J. Empis / N.N.
14h00	Variability in the pigment contents of black carrots and the potential of black carrot extracts as natural food colorants <u><i>D.R. Kammerer, S. Schillmöller, A. Schieber, R. Carle</i></u>
14h25	Pigment characterisation from <i>Ditaxis heterantha</i> (Azafrán de bolita) seeds <u><i>C.L. Del Toro, S. Villanueva, E. Lugo, S. Baldermann, P. Fleischmann</i></u>
14h50	Tandem mass spectrometry determination of anthocyanins and metabolites in fruits, vegetables and biological samples <u><i>Q. Tian, M.M. Giusti, G.D. Stoner, D. Campos, S.J. Schwartz</i></u>
<b>15h15</b>	<b>Coffee Break / Poster Session</b>
<b>15h45</b>	<b>Session 1.3: Analysis and Chemistry of Pigments</b> Chair: Prof. Dr. P. Winterhalter / N.N.
15h45	Evaluation of color and pigment patterns in fruits from different <i>Hylocereus</i> genotypes <u><i>P. Esquivel, F.C. Stintzing, R. Carle</i></u>
16h10	Phloridzin Oxidation Products (POP), new water-soluble yellow pigments deriving from apple <u><i>S. Guyot, S. Serrand, S. Bernillon, P. Sanoner, C.M.G.C. Renard</i></u>
16h35	Anthocyanins from <i>Eugenia myrtifolia</i> Sims. <u><i>L. Longo, A. Scardino, G. Vasapollo, F. Blando</i></u>

**PIF 2006 – Congress Programme**  
**Tuesday, October 10**

<b>09h00</b>	<b>Keynote Lecture No. 2</b> Bioavailability of carotenoids <i>Prof. Dr. S.J. Schwartz</i>
<b>09h45</b>	<b>Coffee Break / Poster Session</b>
<b>10h45</b>	<b>Session 2.1: Biological and Nutritional Properties of Pigments</b> Chair: Prof. Dr. M. Heinonen / N.N.
10h45	$\beta$ -cryptoxanthin from Citrus juices: assessment of bioavailability using an in vitro digestion/Caco-2 cell culture model <i>C. Dhuique-Mayer, E. Reboul, B. Caporiccio, P. Besancon, M.J. Amiot, P. Borel</i>
11h10	Cytoprotective effects of indicaxanthin in $\beta$ -thalassemia red blood cells <i>L. Tesoriere, M. Allegra, D. Butera, M. Fazzari, C. Gentile, M.A. Livrea</i>
11h35	Antioxidant potential and characteristic of anthocyanin-rich extracts of selected native Australian fruits <i>M. Netzel, G. Netzel, Q. Tian, S. Schwartz, I. Konczak</i>
12h00	Application of an <i>in vitro</i> digestion method for screening the differential micellar incorporation of carotenoids <i>A. Pérez-Gálvez, E. Fernández-García, M.I. Mínguez-Mosquera</i>
<b>12h25</b>	<b>Lunch</b>
<b>14h00</b>	<b>Session 2.1: Biological and Nutritional Properties of Pigments</b> Chair: Prof. Dr. S.J. Schwartz / N.N.
14h00	Apparent absorption of chlorophyll from spinach in an assay with dogs <i>T.M. Fernandes, B.B. Gomes, U.M. Lanfer-Marquez</i>
14h25	Bioaccessibility of carotenes from carrots: effect of cooking and addition of oil <i>D. Hornero-Méndez, M.I. Mínguez-Mosquera</i>
14h50	Cranberry ( <i>Vaccinium macrocarpon</i> Ait.) anthocyanins and their antioxidative and antimicrobial properties <i>I. Jasutienė, P. Viškelis, A. Šarkinas, M. Rubinskienė, R. Daubaras, L. Česonienė</i>
<b>15h15</b>	<b>Coffee Break / Poster Session</b>
<b>15h45</b>	<b>Session 3: Oral Presentation of Selected Posters</b> Chair: Prof. Dr. H. Steinhart
	Nitroastaxanthin from astaxanthin with peroxyxynitrite ( <i>H. Etoh, R. Yoshioka, T. Hayakawa, A.K. Kulkarni, T. Maoka</i> )
	Isolation of 13 <sup>2</sup> -hydroxy-(13 <sup>2</sup> -S)-phaeophytin-a from leaves and stems of <i>Amaranthus tricolor</i> by high-speed countercurrent chromatography ( <i>G. Jerz, T.N. Arrey, V. Wray, Q. Du, P. Winterhalter</i> )
	Antiproliferation activity and metabolism of black carrot anthocyanins ( <i>G. Netzel, M. Netzel, T. Frank, D.R. Kammerer, A. Schieber, R. Carle, I. Bitsch, R. Bitsch, I. Konczak</i> )
	Melanoidin extracts from not-roasted and roasted cocoa beans ( <i>Theobroma cacao</i> L.): antioxidant and protective properties on stress-induced cell death ( <i>M. Arlorio, J.D. Coisson, F. Travaglia, M. Locatelli, C. Bottini, L. Tessitore, A. Martelli</i> )
	Stability of anthocyanins extract from mangosteen ( <i>Garcinia mangostana</i> L.) peel ( <i>Yupaporn Palakajornsak, Prasong Siriwongwilaichat</i> )
	Search for chlorophyll catabolites in maturing soybean seeds ( <i>P. Sinnecker, Th. Müller, B. Kräutler, U.M. Lanfer-Marquez</i> )
<b>16h35</b>	<b>End of Scientific Programme</b>
<b>17h45</b>	<b>Transfer to Wiesensteig Castle</b> <b>Congress Dinner</b>

**PIF 2006 – Congress Programme**  
**Wednesday, October 11**

<b>08h30</b>	<p><b>Keynote Lecture No. 3</b>          Betalains – a bunch of colours for food scientists  <i>Dr. F.C. Stintzing</i></p>
<b>09h15</b>	<p><b>Coffee Break</b></p>
<b>09h30</b>	<p><b>Session 4: Production and Application of Pigments</b>          Chair: Prof. Dr. W. Pfannhauser / N.N.</p>
09h30	<p>Modern application of xanthophylls in animal feeding – a review  <i>D.E. Breithaupt</i></p>
09h55	<p>First pigment fingerprints from the rind of French red-smear ripened soft cheeses Epoisses, Maroilles, and Mont d'Or  <i>P. Galaup, A. Gautier, Y. Piriou, A. de Villeblanche, L. Dufossé</i></p>
10h20	<p>Application of tristimulus colorimetry to obtain natural additives from fruits. Colour evaluation during osmotic dehydration  <i>C. Osorio, M.S. Franco, M.P. Castaño, M.L. González-Miret, F.J. Heredia, A.L. Morales</i></p>
10h45	<p>Carotenoid-rich fractions in sea buckthorn berry oleosomes: separation, characterisation and stability in colloid supramolecular structures  <i>C. Socaciu, S. Tichonova, A. Noke, A. Pintea, H.A. Diehl</i></p>
<b>11h10</b>	<p><b>Coffee Break</b></p>
<b>12h00</b>	<p><b>Social Programme</b>          Transfer to Bad Cannstatt          Boat Cruise on the River Neckar (Lunch aboard)          Wine-Tasting in the Felsengarten Kellerei</p>

**PIF 2006 – Congress Programme**  
**Thursday, October 12**

<b>08h30</b>	<p><b>Keynote Lecture No. 4</b>          How pigments are made: Nature leads, can we follow?  <i>Prof. Dr. G. Britton</i></p>
<b>09h15</b>	<p><b>Session 5.1: Processing and Stability of Pigments</b>          Chair: Prof. Dr. R. Fenwick / N.N.</p>
09h15	<p>Influence of trehalose addition on anthocyanins retention of evaporated and freeze-dried strawberry pastes  <i>M. Kopjar, J. Hribar, M. Simčič, V. Piližota, N. Nedić Tiban</i></p>
09h40	<p>Stability of xanthophylls in egg yolks during conventional cooking  <i>D.E. Breithaupt, J. Schlatterer</i></p>
<b>10h05</b>	<p><b>Coffee Break / Poster Session</b></p>
<b>10h45</b>	<p><b>Session 5.2: Processing and Stability of Pigments</b>          Chair: Prof. Dr. G. Britton / N.N.</p>
10h45	<p>A comparison of carrots cultivated organically and conventionally. Chemical analysis and sensory evaluation  <i>M. Østerlie, J. Lerfall</i></p>
11h10	<p>Retention of chlorophyll compounds during chromoplast differentiation in stay-green fruits of <i>Capsicum annuum</i> (L.)  <i>M. Roca, D. Hornero-Méndez, J. Costa-García, B. Gandul-Rojas, M.I. Mínguez-Mosquera</i></p>
<b>11h35</b>	<p><b>Closing Session</b>  <b>Poster Award</b>          Chair: Prof. Dr. J. Empis, Prof. Dr. R. Fenwick, Prof. Dr. W. Pfannhauser (EuCheMS)</p>