



## 4<sup>th</sup> International Congress on Pigments in Food 2006

### Posters

#### Analysis and Chemistry of Pigments

---

- Identification and quantification of anthocyanins in berries of *Pistacia lentiscus* L., *Phyllirea latifolia* L. and *Rubia peregrina* L.  
*Scardino A., Vasapollo G., Longo L.*
- Determination of anthocyanins in selected artichoke (*Cynara scolymus* L.) cultivars by HPLC-DAD-ESI/MSn  
*Schütz K., Persike M., Carle R., Schieber A.*
- Anthocyanins and colour variables of red fruit wines and their association with antiradical activity  
*Czyżowska A., Laskowska J., Pogorzelski E.*
- Anthocyanin content and antioxidant activity in maize (*Zea mays* L.) races  
*Scott P., Vázquez-Carrillo M.G., Salinas-Moreno Y., Flores-Gómez L., Palacios-Rojas N.*
- Anthocyanins in pigmented maize (*Zea mays* L.) grains from Mexican varieties  
*Salinas-Moreno Y., Espinosa-García B.M., Vázquez-Carrillo G.*
- Application of tristimulus colorimetry to optimize the extraction of anthocyanins from açai (*Euterpe oleracea* Mart.) fruits  
*Montes C., Raymundo M., Fett R., Escudero-Gilete M.L., Gómez M., González-Miret M.L., Vicario I.M., Heredia F.J.*
- Rapid differentiation of commercial anthocyanin-rich juices based on FTIR analysis  
*He J., Rodriguez-Saona L.E., Giusti M.M.*
- Betacyanin profiles in fruits of different clones and hybrids of *Hylocereus* and *Selenicereus* cacti  
*Wybraniec S., Sitrit Y., Mizrahi Y.*
- LC/MS analysis of carotenoids and carotenoid esters in red pepper pods (*Capsicum annuum* L.)  
*Schweiggert U., Kammerer D.R., Carle R., Schieber A.*
- Carotenoid compositions are correlated with the genetic diversity organization of *Citrus* genus  
*Fanciullino A.L., Dhuique-Mayer C., Luro F., Casanova J., Morillon R., Ollitrault P.*
- Carotenoid profile of orange juices from concentrate  
*Meléndez-Martínez A.J., Britton G., Vicario I.M., Heredia F.J.*
- Isolation of 13<sup>2</sup>-hydroxy-(13<sup>2</sup>-S)-phaeophytin-a from leaves and stems of *Amaranthus tricolor* by high-speed countercurrent chromatography  
*Jerz G., Arrey T.N., Wray V., Du Q., Winterhalter P.*

- Isolation of all-*trans* lycopene by high-speed counter-current chromatography (HSCCC) using a temperature controlled two phase solvent system  
*Baldermann S., Ropeter K., Köhler N., Naim M., Fleischmann P.*
- Carotenoid analysis in sea buckthorn berries  
*Lõugas T., Vokk R.*
- Comparative study on the carotenoid composition of the peel and the pulp of different citrus species  
*Agócs A., Nagy V., Szabó Z., Márk L., Ohmacht R., Deli J.*
- Carotenoids in different species of rosehips – influence of crop year  
*Hohbein J., Laske G., Fröhlich K., Böhm V.*
- Provitamin A carotenoids in different coloured sweet potato varieties  
*Kidmose U., Christensen L.P., Agili S.M., Thilsted S.H.*
- Assessment of the vitamin A activity of orange juices by means of colour coordinates  
*Meléndez-Martínez A.J., Vicario I.M., Heredia F.J.*
- Does neoxanthin occur in orange juice?  
*Meléndez-Martínez A.J., Britton G., Vicario I.M., Heredia F.J.*
- Carotenoids contents of *Musa* hybrids and cultivars grown in Cameroon  
*Ngoh Newilah G., Brat P., Tchango Tchango J., Tomekpe K., Dhuile-Mayer C., Alter P., Fokou E., Etoa F.X.*
- Rapid analysis of lycopene content in tomatoes by ATR-IR spectroscopy  
*Halim Y., Schwartz S.J., Francis D.M., Rodriguez-Saona L.E.*
- Pigments composition in monovarietal virgin olive oils from various Sicilian olive varieties  
*Salvo F., Salvo A., La Pera L., Dugo G., Giuffrida D.*
- Melanoidins from Spanish muffins: Colour and antioxidant capacity compared with melanoidins from model system  
*González-Sanjosé M.L., Muñiz P., González-Mateo S., Rivero M.D.*

## Biological and Nutritional Properties

---

- Aronia wine: correlation between anthocyanins content and antioxidant activity  
*Laskowska J., Czyżowska A., Pogorzelski E.*
- Antiproliferation activity and metabolism of black carrot anthocyanins  
*Netzel G., Netzel M., Frank T., Kammerer D.R., Schieber A., Carle R., Bitsch I., Bitsch R., Konczak I.*
- Antioxidant activity in Mexican black bean and pigmented maize cultivars  
*Pérez Herrera P., Salinas Moreno Y.*
- Antioxidant activity in masa and tortilla from pigmented maize grains  
*Salinas-Moreno Y., Robles-Rodríguez R.R., San Martín-Martínez E., Pérez-Herrera P.*

- Structure-function relationship between anthocyanins and their chemoprotective properties  
*Jing P., Bomser J., Magnuson B.A., Giusti M.M.*
- *Amaranthus cruentus* (Red cholai), a stable food dye with high antioxidant properties  
*Tiwari V., Shanker R., Vankar P.S.*
- Nitroastaxanthin from astaxanthin with peroxyxynitrite  
*Etoh H., Yoshioka R., Hayakawa T., Kulkarni A.K., Maoka T.*
- Functional carrot products rich in lycopene with improved carotenoid bioavailability and stability  
*Mayer-Miebach E., Behnlian D., Schuchmann H.P., Bub A.*
- Antiradical/antioxidant *in vitro* activity and bioactive properties of pigmented extracts from *Capsicum annuum* L.  
*Coisson J.D., Travaglia F., Locatelli M., Cereti E., Bottini C., Tessitore L., Minassi A., Appendino G., Innocenti M., Mulinacci N., Arlorio M.*
- *In vitro* cytotoxic activity of Neocandentone, a natural pigment from *Dalbergia congestiflora*  
*Ramón-Gallegos E., Vega-Barrita M.L., Barragán-Huerta B.E.*
- Melanoidin extracts from not-roasted and roasted cocoa beans (*Theobroma cacao* L.): Antioxidant and protective properties on stress-induced cell death  
*Arlorio M., Coisson J.D., Travaglia F., Locatelli M., Bottini C., Tessitore L., Martelli A.*
- Antioxidant and free radical-scavenging activities of "marennine", a blue-green pigment from the diatom *Haslea ostrearia* responsible for natural greening of cultured oysters  
*Pouvreau J.-B., Pondaven P., Morangais M., Fleurence J., Guérard F., Dufossé L.*
- Estimation of digestive stability and bioavailability of chlorophylls by an *in vitro* digestion/Caco-2 cell culture model  
*Gallardo-Guerrero L., Gandul-Rojas B., Mínguez-Mosquera M.I.*

## Production and Application of Pigments

---

- Application of tristimulus colorimetry to obtain natural additives from fruits. II. Colour characteristics of solids  
*Sinuco D.C., Barbosa H.J., Orrego C., Morales A.L., Escudero-Gilete M.L., González-Miret M.L., Heredia F.J.*
- Production and application of a colour preparation from yellow beet  
*Stintzing F.C., Bretag J., Moßhammer M.R., Carle R.*
- Growth of *Xanthophyllomyces dendrorhous* in peat hydrolysates  
*Sivagurunathan M., Martin A.*
- Biotechnological production of carotenoids: Current situation and future opportunities  
*Hashemi M., Hejazi M.A., Emam-Djomeh Z.*

- Studies about the extraction and colorant potential of the pigment produced by the fungi *E. nigrum*  
*González-Sanjosé M.L., Bleoju M.M., Bahrim G., Muñiz P.*
- Production of carotenoids by *Dietzia natronolimnaea* HS-1  
*Khodaiian F., Razavi S.H., Hejazi M.A., Emam-Djomeh Z.*
- High lutein production by a strain of the chlorophycean microalga *Chlorella* sp.  
*Cordero B.F., Martín L., Obratsova I., Vargas M.A., Rodríguez H.*
- Pigment manufacture from natural sources  
*Palma Sánchez R., Palma Lázgare I.R., Lázgare Bello P.*
- Sweet biscuits with *Chlorella vulgaris* biomass as a functional colouring ingredient  
*Gouveia L., Batista A.P., Miranda A., Morais H., Empis J., Raymundo A.*
- Downstream processing of carminic acid from raw cochineal  
*Cabrera R., Fernandez Lahore H.M.*

## Processing and Stability of Pigments

---

- Influence of pH and temperature during storage on concentrates of sour cherry and sour cherry Maraska  
*Kopjar M., Piližota V., Nedić Tiban N., Šubarić D., Babić J.*
- Influence of the yeast strain on Monastrell wine colour  
*Bautista-Ortín A.B., Romero-Cascales I., Fernández-Fernández J.I., López-Roca J.M., Gómez-Plaza E.*
- Effect of drying on anthocyanin content of black carrot (*Daucus carota* L.)  
*İstanbullu Ö., Turker N., Turhan M.*
- Thermal degradation of acylated and nonacylated anthocyanins  
*Sadilova E., Stintzing F.C., Carle R.*
- Stability of anthocyanins extract from mangosteen (*Garcinia mangostana* L.) peel  
*Palakajornsak Y., Siriwongwilaichat P.*
- Evaluation of color and stability of anthocyanins from tropical fruits in an isotonic beverage model-system  
*De Rosso V.V., Valim D.D., Bobbio F.O., Mercadante A.Z.*
- Effect of ascorbic acid on the degradation of anthocyanins from acerola (*Malpighia emarginata* DC.) and açai (*Euterpe oleraceae* Mart.)  
*De Rosso V.V., Mercadante A.Z.*
- Colour stability of strawberry beverage fortified with polyphenolic copigments from rose (*Rosa damascena* Mill.) petals  
*Mollov P., Mihalev K., Shikov V., Yoncheva N., Karagyozev V.*
- Changes of betalains during storage of fermented and non-fermented red beet juice  
*Czyżowska A., Klewicka E., Libudzisz Z.*

- Effect of geographical origin and cooking process on lycopene content in tomatoes  
*Markovic K., Matkovic D., Vahcic N.*
- Encapsulation of  $\beta$ -carotene of sea buckthorn (*Hippophae rhamnoides* L.) juice in furcellaran beads  
*Laos K., Löugas T., Vokk R.*
- Thermal stability of zeaxanthin in a genetically modified potato  
*Behsnilian D., Mayer-Miebach E., Idda P., Schuchmann H.P.*
- Effect of added ascorbic acid on the carotenoid profile of orange juices over degradation at room temperature  
*Meléndez-Martínez A.J., Vicario I.M., Heredia F.J.*
- Stability of paprika without supplementary antioxidants during storage under industrial controlled conditions  
*Pérez-Gálvez A., Hornero-Méndez D., Mínguez-Mosquera M.I.*
- Effects of snack preparation by nixtamalization and frying on carotenoid profiles of Mexican maize landraces and varieties  
*Lozano Alejo N., Vázquez-Carrillo M.G., Pixley K., Palacios-Rojas N.*
- Effect of drying methods on lycopene content of dehydrated tomatoes  
*Tahmasbi M., Emam-Djomeh Z., Pirouzifar M.K.*
- Levels of chloroplast pigments and other natural constituents in virgin olive oils from pitted olives  
*Ranalli A., Gomes T., Delcuratolo D., Lucera L., Contento S., Marchegiani D.*
- Search for chlorophyll catabolites in maturing soybean seeds  
*Sinnecker P., Müller T., Kräutler B., Lanfer-Marquez U.M.*
- Color stability of pigments obtained from the cyanobacterium *Nostoc* PCC9205 as function of storage under different conditions  
*Araujo K.G.L., Silveira G.K., Souza J.C.M., Deliza R., Santos W.C.*
- Solvent and metal effect on color stability of Neocandentatone  
*Barragán-Huerta B.E., Peralta-Cruz J., Hernández de Jesús M.L.*