Program | Poster Session

Topics of Poster Sessions:

- Chemical analysis and composition of grapes, wines and spirits (CHEMAN)
- Chemical and biochemical reactions (REACT)
- Metabolomics, Chemometrics and Authenticity of products (METCA)
- Sensory analysis (SENS)

Posters will be located in two exhibition rooms (both in Palameeting):

- LOWER level: CHEMAN and METCA sessions
- UPPER level: REACT and SENS sessions

Please note: contributions presented by young researchers are labelled with the acrimonym Y, the maximum recommended poster size is portrait (**70 X 100cm)**.

Download the poster's list in pdf format:

POSTER_IVAS.pdf 284.62 kB

CHEMAN Y1	A new approach to improve the synthesis of phenyl-pyranoanthocyanins	Anna Vallverdu-Queralt*, Emmanuelle Meudec, Veronique Cheynier, Christine Le Guernevé
CHEMAN Y2	A new comprehensive method for the characterisation of simple phenols in alcoholic beverages by high resolution mass spectrometry	Tiziana Nardin*, Barnaba Chiara, Nicolini Giorgio, Malacarne Mario, Larcher Roberto
CHEMAN Y3	A new concept of glutathione quantification in wine: the “potential in glutathione”	Aurélie Roland*, Stéphane Delpech, Florine Cavelier, Rémi Schneider
CHEMAN Y4	A novel dispersive liquid-liquid microextraction gas chromatography-mass spectrometry method for the determination of selected biogenic amines in wine	Justyna Płotka-Wasylka*
CHEMAN Y5	Accumulation of guaiacol glycoconjugates in fruit, leaves and stems of *Vitis vinifera* cv. Monastrell following foliar applications of guaiacol or oak extract to grapevines	Ana I. Pardo-García, Kerry L. Willkinson, Julie A. Culbert, Natoiya D.R. Lloyd, M. Rosario Salinas*
CHEMAN Y6	Accurate and sensitive determination of free and total sulfur dioxide and acetaldehyde in wine by headspace gas chromatography mass spectrometry	Vanesa Carrascon*, Vicente Ferreira
CHEMAN Y7	Analysis of brandy headspace by Proton-Transfer-Reaction Mass Spectrometry at high ethanol content	Nicolas Malfondet*, Pascal Brunerie, Jean-Luc Le Quéré
CHEMAN Y8	Analysis of grape hydroxycinnamic acids: a new standardized quantification approach based on DIastereomeric Dilution Assay (DIDA)	Aurélie Roland*, Stéphane Delpech, Anaïs Bouisseau, Florine Cavelier, Rémi Schneider
CHEMAN Y9	Analysis of trans-resveratrol in grape cane and root of different scion-rootstock combinations by HPLC-DAD	Gyöngyi Németh*, Zoltán Molnár, Péter Podmaniczky, Diána Nyitrainé Sárdy, Miklós Kállay, Attila Dunai, László Kocsis
CHEMAN Y10	Analysis of volatile phenols in beer, wine and other alcoholic beverages by ethylene glycol-polydimethylsiloxane (EG/PDMS) based stir bar sorptive extraction and gas chromatography-mass spectrometry	Yanping Qian*, Qin Zhou, Michael Qian
CHEMAN Y11	Characterization of phenolic compounds in Merlot and Cabernet Sauvignon grapes from six vine-growing areas of Bordeaux in vintage 2014	Wen Ma, Michael Jourdes, Pierre-Louis Teissedre*
CHEMAN Y12	Chemical evaluation and sensory profile of wine matured in oak barrel: effect of toasting process	Maria Reyes González-Centeno*, Kleopatra Chira, Pierre-Louis Teissedre
CHEMAN Y13	Comparison of the volatile profile of Chilean Sparkling wines made by charmat and champenoise production method	Cristina Ubeda*, Raquel Mª Callejón, Álvaro Peña-Neira, Mª Lourdes Morales
CHEMAN Y14	Comprehensive study on Australian dry rosé wines – characterisation of chemical and sensory profiles	Jiaming Wang*, Kerry Wilkinson, David Jeffery
CHEMAN Y15	Determination of flavanol composition in different clones of *Vitis vinifera* L. cv Rufete grapes by an optimized HPLC-DAD-MS/MS-multiple reaction monitoring method	Virginia Fonseca-Ripoll, Natalia Quijada-Morín, Julián C. Rivas-Gonzalo, Alberto Martín-Baz, M. Teresa Escribano-Bailón, Ignacio García-Estévez*, Cristina Alcalde-Eon
CHEMAN Y16	Development of an optimised extraction procedure for the simultaneous quantitation of five polyfuctional volatile thiols in wine samples.	Carolina Pavez*, Chloé Capitaine, Eduardo Agosin, María Inés Espinoza
CHEMAN Y17	Effect of water deficit on phenolic profile in four cultivar of *Vitis vinifera* at harvest	Stefania Savoi*, Panagiotis Arapitsas, Isabella Paladino, Enrico Peterlunger, Simone Diego Castellarin, Fulvio Mattivi
CHEMAN Y18	Effect of water deficit on the volatiles profile of Merlot, Pignolo, Tocai friulano and Ribolla gialla wines	Stefania Savoi*, Silvia Carlin, Isabella Paladino, Enrico Peterlunger, Simone Diego Castellarin, Fulvio Mattivi
CHEMAN Y19	Effects of grape bunch sunlight exclusion at different grape berry development stages on the sesquiterpenes profile and rotundone concentration of grapes (*Vitis vinifera* L.) cv. Shiraz in the Grampians (Australia)	Pangzhen Zhang*, Sigfredo Fuentes, Mark Krstic, Markus Herderich, Snow Barlow, Kate Howell
CHEMAN Y20	Effects of storage conditions on the polar metabolite content of red wine revealed by untargeted HILIC-HRMS metabolomics	Panagiotis Arapitsasa*, Anna della Cortea, Helen Gikab, Luca Narduzzia, Andrea Angelia, Fulvio Mattivia, Georgios Theodoridisc
CHEMAN	Establishing an atmospheric pressure gas	Manoj Ghaste*, Thanasan Patcharapinyopong, Fulvio

Y21	chromatography-MS (APGC-MS) based metabolomics platform	Mattivi, Vladimir Shulaev
CHEMAN Y22	Evaluation of Madeira wine volatile acidity during the ageing process: canteirovs.estufagem	Andreia Miranda, Maria João Carvalho, João M. Leça, Vanda Pereira, Ana C. Pereira*, Francisco Albuquerque, José C. Marques
CHEMAN Y23	Evaluation of the effect of winemaking procedures on furanic derivatives formation in fortified wines	Enderson Rodriguez, Paula Pedro, Rosa Perestrelo*, José Câmara
CHEMAN Y24	Exploration of sesquiterpenes in grapes and wine: synthesis of standards and method development	Nina Duhamel*, Mandy Herbst-Johnstone, Roberto Larcher, Damian Martin, David Barker, Bruno Fedrizzi
CHEMAN Y25	Fast and simplified quantification of sotolon in fortified wines using MEPSPEP/UHPLC-PDA analysis	Jorge Freitas, Rosa Perestrelo*, Jorge Pereira, José Câmara
CHEMAN Y26	Fortified wine polyphenolic profile aged under two different ageing processes:canteirovs.estufagem	Maria João Carvalho*, João M. Leça, Vanda Pereira, Francisco Albuquerque, José C. Marques
CHEMAN Y27	Grape aroma precursors in cv. Nebbiolo as affected by vine microclimate during ripening	Andriani Asproudi*, Daniela Borsa, Maurizio Petrozziello, Ersilia Capone, Elena Mania, Silvia Cavalletto, Silvia Guidoni
CHEMAN Y28	HS-SPME/GC-qMS methodology as a powerful tool to study the influence of different vinification process on volatile profile of Madeira wines	Mariangie Castillo, Enderson Rodriguez, Rosa Perestrelo*, José Câmara
CHEMAN Y29	Identification of new trimeric anthocyanins occurring in Merlot red wines	Cindy Quaglieri*, Liming Zeng, Laurent Péchamat, Michael Jourdes, Pierre-Louis Teissedre
CHEMAN Y30	Identification of polymeric pigments using high resolution mass spectrometry (UPLC-UV-Q-TOF) in Bordeaux red wine	Liming Zeng*, Michael Jourdes, Pierre-Louis Teissèdre
CHEMAN Y31	Impact of cation exchange resins on the mineral content and sensorial quality of a Chardonnay wine	Konrad Pixner*, Ulrich Pedri
CHEMAN Y32	Impact of novel yeast protein extracts in browning and oxidation prevention	Joana Fernandes*, Rodrigo Neto, Filipe Centeno, Maria de Fátima Teixeira, Ana Catarina Gomes
CHEMAN Y33	Impact on the anthocyanin content and extraction of the postharvest dehydration process of Nebbiolo winegrapes and their relationship with mechanical properties and skin cell wall composition	Simone Giacosa, Ignacio García-Estévez, Natalia Quijada-Morín, Fabrizio Torchio, Susana Río Segade, Vincenzo Gerbi, Julián C. Rivas-Gonzalo, Luca Rolle, M. Teresa Escribano-Bailón*
CHEMAN Y34	Influence of harvesting technique and maceration process on aroma and phenolic attributes in Sauvignon blanc wine	Kenneth J. Olejar*, Bruno Fedrizzi, Paul A. Kilmartin
CHEMAN Y35	Influence of lactic acid bacteria strain on esters concentration in red wines: specific impact on hydroxylated compounds.	Marine Gammacurta*, Georgia Lytra, Sophie Tempère, Stéphanie Marchand, Jean Christophe Barbe, Virginie Moine, Gilles de Revel
CHEMAN Y36	Influence of vineyard soil fertilizers on fermentation kinetics and volatile profile of grapes, must and wines studied by Process Analytics Techniques (PAT)	Ksenia Morozova*, Andrea Romano, Martha Cuenca, Luka Bura, Kurt Unterhauser, Tanja Mimmo, Carlo Andreotti, Pasquale Russo Spena, Luca Cortese, Franco Biasioli, Matteo Scampicchio
CHEMAN Y37	Isolation of new structural analogues of wine sweeteners guided by Fourier Transform Mass Spectrometry	Marchal Axel*, Génin Eric, Waffo-Téguo Pierre, Bibès Alice, Merillon Jean-Michel, Dubourdieu Denis
CHEMAN Y38	Kinetics of odorant compounds in wine brandies aged in oak barrels or using an alternative technology	Ilda Caldeira*, Rui Santos, Jorge Ricardo da Silva, Ofélia Anjos, Sara Canas
CHEMAN Y39	Low-molecular-weight thiol profiling in different Italian white grape varieties during maturation	Marta Fabrega-Prats, Antonio Masi, Rossella Ghisi, Antonella Crapisi, Andrea Curioni, Simone Vincenzi*
CHEMAN Y40	Mediterranean grape pomace seed and skin extracts characterisation: polyphenolic contents and antioxidant activities	Isabelle Ky*, Pierre-Louis Teissedre
CHEMAN Y41	Microextraction in conjuction with the derivatization–strategies for the determination of BAs in wines by chromatographic techniques	Justyna Płotka-Wasylka*
CHEMAN Y42	New head-space solid phase microextraction gas chromatography tandem mass spectrometry method for Volatile Sulfur Compounds (VSCs) quantification in wines and spirits	Davide Slaghenaufi*, Sergio Moser, Loris Tonidandel, Roberto Larcher
CHEMAN Y43	New method for determination the oxygen consumption capacity of red wine	Roberto Martín, Pablo Pérez, Victor F. Laurie, Ignacio Nevares, Maria del Alamo-Sanza*
CHEMAN Y44	New polymeric pigments in red wine detected by LCMS	Patrick Nickolaus*, Dominik Durner
CHEMAN Y45	Optimization of a stir bar sorptive extraction method for the determination of varietal aroma compounds in grapes	Giuseppe Vasile Simone*, Enrique Durán-Guerrero, Remedios Castro, Ramón Natera, Francesca Masino, Andrea Antonelli, Carmelo García-Barroso
CHEMAN Y46	Phenolic composition of traditional Croatian dessert and table wines	Irena Budic-Leto*, Goran Zdunic, Iva Humar, Ana Mucalo, Urska Vrhovsek
CHEMAN Y47	Polysaccharides and oligosaccharides composition in oak wood used in cooperage	Alexandra Le Floch*, Michael Jourdes, Thomas Giordanenego, Nicolas Mourey, Pierre-Louis Teissedre
CHEMAN Y48	Potential use of an enzymatic extract of grape seeds for colour stabilization of wines in warm climate. Application of the differential tristimulus colorimetry and polyphenolic profile	María Jesús Cejudo-Bastante*, Bruno Rodríguez-Morgado, Julián C. Rivas-Gonzaloc, Juan Parrado, Francisco J. Heredia
CHEMAN Y49	Preliminary study of compared analysis by HPLC and AAS for woodland grape (Vitis sylvestrys GMEL.) genotypes and European grapevine (*Vitis vinifera* L.) cultivars	Zora Nagy*, Gizella Jahnke, Jeno Farkas, Adam Dominek, Janos Majer

CHEMANY50	Preparation of red sparkling wine proteins for analysis by SDS-PAGE and MALDI-TOF MS	Veronika M. Kupfer*, Elisabeth I. Vogt*, Rudi F. Vogel, Ludwig Niessen
CHEMANY51	Quantification of three new galloyl glucoside flavour precursors in oak wood by liquid chromatography tandem mass spectrometry	Davide Slaghenaufi*, Stéphanie Marchand, Céline Franc, Gilles de Revel
CHEMANY52	Relationship between hyperspectral indices, agronomic parameters and phenolic composition of *Vitis vinifera* cv Tempranillo grapes	Ignacio García-Estévez*, Natalia Quijada-Morín, Julián C. Rivas-Gonzalo, José Martínez-Fernández, Nilda Sánchez, Carlos M. Herrero-Jiménez, M. Teresa Escribano-Bailón
CHEMANY53	Role of major wine constituents in the foam sensory properties of sparkling wines made from red grapes	Miriam Lázaro, Leticia Martínez-Lapuente, Sara Bañuelos, Zenaida Guadalupe*, Belén Ayestarán, Marta Bueno-Herrera, Carlos González-Huerta, Pedro López de la Cuesta, Silvia Pérez-Magariño
CHEMANY54	Sesquiterpenes: Evolution of this obscure class of molecules in grape products	Nina Duhamel*, Roberto Larcher, Damian Martin, David Barker, Bruno Fedrizzi
CHEMANY55	Slow acid hydrolysis and mathematically adjusted functions for assessing the acid releasable grape and wine aroma potential (AR-GWAP)	Concejero Pardos Belen, Hernández–Orte Purificacion, Escudero Ana*, Ferreira Gonzales Chelo, Ferreira Gonzales Vicente
CHEMANY56	Somaclonal differences among skin color and non-colored related grape cultivars:VvMYBA1andVvMYBA2allelic diversity and changes of polyphenols content during ripening	Vanessa Ferreira*, Fátima Fernandes, Olinda Pinto-Carnide, David Carrasco, Rosa Arroyo-García, Patrícia Valentão, Paula Andrade, Virgílio Falco, Isaura Castro
CHEMANY57	Strategies to improve polyphenolic content in fortified wines	João M. Leça, Vanda Pereira*, Francisco Albuquerque, José C Marques
CHEMANY58	The compound characteristics comparison (CCC) method: a multivariate model to predict molecular structure from pseudo-molecular ions.	Luca Narduzzi*, J Stanstrup, Fulvio Mattivi, Pietro Franceschi
CHEMANY59	The direct contribution of some volatile sulfur compounds in the aromatic expression of the wine ageing bouquet	Picard Magali*, Thibon Cécile, Darriet Philippe, de Revel Gilles, Marchand Stéphanie
CHEMANY60	The effects of various fining agents on the chemical and sensory profiles of Marlborough Sauvignon blanc press fraction wines	Katie Parish*, Karen Lusk, Steffen Klaere, Paul Kilmartin, Bruno Fedrizzi
CHEMANY61	The impact of environmental factors on the concentration of rotundone in *Vitis vinifera* L. Cv. Shiraz wine. A modelling approach	Pangzhen Zhang*, Kate Howell, Mark Krstic, Markus Herderich, Snow Barlow, Sigfredo Fuentes
CHEMANY62	The impact of maceration techniques on antioxidant activity and sensory attributes of Chardonnay	Bruno Fedrizzi, Kenneth J. Olejar*, Paul A Kilmartin
CHEMANY63	Use of GCxGC-TOFMS for identification and “Mapping” of specific molecular markers of musts and wines made with overripe grapes	Lucile Allamy*, Alexandre Pons, Philippe Darriet
CHEMANY64	Within-vine and intra-bunch variability of rotundone concentration in berries ofVitis viniferaL. cv. Shiraz at harvest	Pangzhen Zhang*, Snow Barlow, Mark Krstic, Markus Herderich, Sigfredo Fuentes, Kate Howell
CHEMAN1	A comparative study of Philippine indigenous alcoholic beverages based on their alcohol and volatile components determined through headspace gas chromatography	Cynthia Grace Gregorio*
CHEMAN2	A new tool against *Drosophila suzikii* improving the efficacy of the *D. suzukii* food baits by the addition of *Oenoccous oenistrains*	Raffaele Guzzon*, Gianfranco Anfora, Alberto Grassi, Claudio Ioriatti
CHEMAN3	A survey of amino acids and amines content in some European vinegars with Protected Denomination of Origin	Fabio Chinnici*, Enrique Duran-Guerrero, Claudio Riponi
CHEMAN4	Alkyl methoxypyrazines – New insight into an important class of wine aroma compounds	Hans-Georg Schmarr*, Legrum Charlotte, Petra Slabizki, Johannes Langen
CHEMAN5	Antimicrobial and antioxidant activity of pressurized liquid extracts from oenological woods	Mª Elena Alañón-Pardo, Almudena García-Ruíz, Mª Consuelo Díaz-Maroto, Mª Soledad Pérez-Coello*, Mª Victoria Moreno-Arribas
CHEMAN6	Application of flow cytometry in the monitorin of yeast in oenological environment	Raffaele Guzzon*, Facchinelli Giovanna, Roberto Larcher
CHEMAN7	Aroma profiling of South Tyrolean wines by HS-SPME-GC-MS/MS	Valls Josep*, Lubes Giuseppe, Haas Florian, Ciesa Flavio, Robatscher Peter, Oberhuber Michael
CHEMAN8	Assessing color stability of red wines from warm climate summited to different ageing systems by Differential Tristimulus Colorimetry	Belén Gordillo, Francisco J. Rodríguez Pulido, M. Lourdes González-Miret, Natalia Quijada-Morín*, Ignacio García-Estévez, M. Teresa Escribano-Bailón, Francisco J. Heredia
CHEMAN9	Assessment of Cannonau biotypes maturity using two noninvasive methods	Giampaolo Usai, Costantino Fadda, Luca Mercenaro, Giovanni Nieddu, Alessandra Del Caro*
CHEMAN10	Assessment of the olfactometric method for wine aroma analysis	Angélique Villière*, Sarah Le Roy, Catherine Fillonneau, Carole Prost
CHEMAN11	Changes of volatile compounds during the ageing on lees of red sparkling wines elaborated by the champenoise method	Silvia Pérez-Magariño*, Marta Bueno-Herrera, Carlos González-Huerta, Pedro López de la Cuesta, Miriam González-Lázaro, Leticia Martínez-Lapuente, Sara Bañuelos, Zenaida Guadalupe, Belén Ayestarán
CHEMAN12	Characterization and comparison of four different woods for sherry aging	Manuel Mª Sánchez Guillén, Enrique Durán Guerrero, Mª Carmen Rodríguez Dodero, Mª Valme García Moreno, Carmelo García Barroso, Dominico Antonio Guillén Sánchez*
CHEMAN	Characterization of Styrian wines produced from	Renner Wolfgang, Leitner Erich*

13	fungus resistant grape varieties	
CHEMAN 14	Characterization of wormwood extract by HS-SPME-GC-MS and UHPLC-HR-MS	Marilyn Cleroux, Benoit Bach*, Mayra Saillen, Stéphane Burgos, Julien Ducruet, Armelle Vallat
CHEMAN 15	Chemical characterization of grape marc spirits with geographical indication Orujo de Galicia and comparison with spirits of other regions	Cristina López-Vázquez, Juan José Rodríguez-Bencomo, Francisco López, Ignacio Orriols*
CHEMAN 16	Chiral monoterpene content of Pinot gris wines	Mei Song, Elizabeth Tomasino*
CHEMAN 17	Comparison of core shell, ultra high resolution and classic HPLC columns for determination of stilbenoids in grape canes	Tamara Gorena, Vania Sáez, Carola Vergara, Claudia Mardones, Erika Herlitz, Dietrich von Baer*
CHEMAN 18	Crossbreeding inVitis viniferaintraspecific hybrid helps to improve the characteristics of cell wall composition from grape skin	Rafael Apolinar-Valiente*, José María López-Roca, José María Ros-García, Jean-Claude Boulet, Nancy Terrier, Thierry Doco, Encarna Gómez-Plaza
CHEMAN 19	Determination of melatonin and related indolic compounds by UHPLC-HR-MS	Edwin Fernandez-Cruz, Eva Valero, Ana M Troncoso, Mª Carmen Garcia-Parrilla*
CHEMAN 20	Development of a straightforward strategy for quantifying rotundone in wine. Occurrence in different varieties of wines from Spain and France	Laura Culleré*, Ignacio Ontañón, Ana Escudero, Vicente Ferreira
CHEMAN 21	Development of new analytical tools to assess white wines ageability	Nikolantonaki Maria*, Coelho Christian, Gougeon Régis D.
CHEMAN 22	Different coatings for the HS-SBSE grape aroma compound analysis in model wine solutions	Kortes Serrano de la Hoz, Andrea Schubert, Maria Rosario Salinas, Alessandra Ferrandino*
CHEMAN 23	Do white grapes really exist?	Panagiotis Arapitsas*, Joana Oliveira, Fulvio Mattivi
CHEMAN 24	Effect of bentonite addition during the fermentation of Chardonnay and Sauvignon blanc wines at industrial scale	Balázs Bagi, Mariela Labbe, Michelle Carrasco[a] Francisco Lopez, Fernando N. Salazar*
CHEMAN 25	Effect of early oxygen exposure during red winemaking on the production of volatile sulfur compounds, colour and tannins	Martin Day*, Marlize Viviers, Jacqui McRae, Keren Bindon, Stella Kassara, Eric Wilkes, Paul Smith
CHEMAN 26	Effect of Endophytes on the Wine Aromatic	Karin Mandl*
CHEMAN 27	Effect of grape autochthonous multistarter on Montepulciano d'Abruzzo wine quality	Rosanna Tofalo*, Francesca Patrignani, Giuseppe Arfelli, Giorgia Perpetuini, Rosalba Lanciotti, Giovanna Suzzi
CHEMAN 28	Effect of haze,contact and pH-value on histamine content in white and red wines	Eder Reinhard*, Zőch Barbara, Korntheuer Karin
CHEMAN 29	Effects of bunch shading on the kinetics of maturation and polyphenolic components in grapes used to make sparkling wines in Franciacorta.	Leonardo Valenti*, Fulvio Mattivi, Isabella Ghiglieno, Daniele Perenzoni, Daniele Bono
CHEMAN 30	Effects of passive oxygenation during white winemaking	Martin Day*, Simon Schmidt, Marlize Viviers, Dimitra Capone, Mango Parker, Jeremy Hack, Paul Smith, Eric Wilkes
CHEMAN 31	Effects of vintage and aspects of terroir on the phenolic composition of New Zealand Pinot noir wines	Wei Liu, Jenny Zhao, Roland Harrison*, Glen Creasy, Simon Hodge
CHEMAN 32	Evaluation of distillation strategies by using a packed column	Juan José Rodríguez-Bencomo*, José Ricardo Pérez-Correa, Ignacio Orriols, Francisco López
CHEMAN 33	Evaluation of influence of different winemaking techniques on the composition and quality of “Aglianico Del Vulture” wines	Michele Latorraca*, Pasquale Tamborra, Michele Savino, Serafino Suriano, Teodora Basile
CHEMAN 34	FTIR analysis of wine related products	Tatjana Košmerl, Tjaša Jug*
CHEMAN 35	Grape cluster microclimate influences the aroma composition of Sauvignon blanc wine	Damian Martin*, Claire Grose, Fedrizzi Bruno
CHEMAN 36	High throughput LC-MS phenolic composition analysis of fungus-resistant grape varieties cultivated in Italy and Germany	Panagiotis Arapitsas*, Carolin Ehrhardt, Marco Stefanini, Gerhard Flick, Fulvio Mattivi
CHEMAN 37	HPLC-MS Study of Histaminol (Histidine metabolite) evolution during wine alcoholic fermentations	Matteo Bordiga*, Raffaele Guzzon, Fabiano Travaglia, Marco Arlorio, Jean Daniel Coïsson
CHEMAN 38	Identification and quantification of stilbenoids in some Tunisian red wines using UPLC-MS	Kamel Arraki, Elodie Renouf, Pierre Waffo-Téguo, Jean-Michel Mérillon, Tristan Richard*, Alain Decendit
CHEMAN 39	Identification of a new thiol in wines : Vanillylthiol	Morgan Floch, Alexandre Pons*, Svitlana Poix, Phillipe Darriet
CHEMAN 40	Identification of putative markers associated to sugar and acids accumulation in table grapes, using a transcriptomic approach (RNA-Seq)	Claudia Muñoz-Espinoza*, Alex Di Génova, Alejandro Maass, Mauricio González-Agüero, Patricio Hinrichsen
CHEMAN 41	Impact of mechanical harvesting and optical berry sorting on grape and wine composition	David Hendrickson, Larry Lerno, Anna Hjemeland, Susan Ebeler, Hildegarde Heymann, Helene Hopfer, Karen Block, Charles Brenneman, Anita Oberholster*
CHEMAN 42	Impact of postharvest dehydration process of Nebbiolo winegrapes on mechanical and acoustic properties of the seeds and their relationship with flavanol extraction during simulated maceration	Susana Río Segade, Fabrizio Torchio, Vincenzo Gerbi, Natalia Quijada-Morín, Ignacio García-Estévez, Simone Giacosa, M. Teresa Escribano-Bailón, Luca Rolle*
CHEMAN 43	Improved extraction and chromatographic analysis of wine’s ellagitannins	María Navarro, Nikolaos Kountoudakis, Joan Miquel Canals, Esteban García-Romero, Sergio Gómez-Alonso, Fernando Zamora, Isidro Hermosín-Gutiérrez*

CHEMAN 44	Improving phenolic content in monastrell wines using different tools: aminoacids and elicitors	Rocio Gil-Muñoz*, José Ignacio Fernàndez-Fernández, Adrian Martinez-Cutillas, Ana Belén Bautista-Ortin, Encarna Gomez-Plaza
CHEMAN 45	Influence of botanical origin, toasting level and age of the barrel on the release of ellagitannins	Maria Navarro, Nikolaos Kontoudakis, Sergio Gómez-Alonso, Esteban García- Romero, Joan Miquel Canals, Isidro Hermosín-Gutíerrez, Fernando Zamora*
CHEMAN 46	Influence of new fungicides on Saccharomyces cerevisiae yeast growth and alcoholic fermentation course	Raquel Noguerol-Pato, Ana Torrado-Agrasar, Carmen González-Barreiro, Raquel Rial-Otero, Beatriz Cancho-Grande*, Jesús Simal-Gándara
CHEMAN 47	Influence of oak wood barrels size and degree of utilization in individual low molecular weight phenolic compounds of white wines during ageing process	Sara Muxagata, Ana C. Correia, Fernando Nunes, Fernanda Cosme, António M. Jordão*
CHEMAN 48	Influence of row orientation and grape ripeness on phenolic composition of Malbec grapes and wines from Mendoza, Argentina	Martín Fanzone*, Jorge Prieto, Ignacio Coronado, Santiago Sari, Gabriela Acosta, Viviana Jofré, Mariela Assof, Jorge Pérez Peña, Isidro Hermosín Gutiérrez
CHEMAN 49	Influence of seed and stem proanthocyanidins in color and composition of red wines	Olga Pascual, Laura Medina, Mariona Gil, Sergio Gómez-Alonso, Esteban García- Romero, Joan Miquel Canals, Isidro Hermosín-Gutíerrez, Fernando Zamora*
CHEMAN 50	InnOscent chromatographic system: a new potent device for wine aroma analysis	Angélique Villière*, Catherine Fillonneau, Carole Prost
CHEMAN 51	Investigations on contents of different compounds related to naturalness in Aglianico del Vulture wines produced with low environmental impact farming methods	Michele Savino*, Michele Latorraca, Pasquale Tamborra, Serafino Suriano, Teodora Basile, Paolo Latorraca
CHEMAN 52	Measurement of dissolved oxygen content in wine	Ignacio Nevares*, Maria del Alamo-Sanza, Martin Day, Elizabeth Waters
CHEMAN 53	Metabolic profiling reveals coordinated regulation of genetic pathways of *S. cerevisiae*	Chandra Richter*, Jessica Parsons, Marissa Hirst, Nick Dokoozlian
CHEMAN 54	Modified carbon paste screen printed electrodes for rapid fingerprinting of white wine oxidizable fraction	Maurizio Ugliano*, Asael Gonzalez Zavala, Jeremie Wirth
CHEMAN 55	Modifying Sauvignon blanc aroma profiles through decisions at harvest	Paul Kilmartin*, Olga Makhotkina, Leandro Dias Araujo, Josh Homer
CHEMAN 56	Optimization of a conductometric method to evaluate the tartaric stability of wines	Antonella Bosso*, Silvia Motta, Maurizio Petrozziello, Massimo Guaita, Andriani Asproudi, Loretta Panero
CHEMAN 57	Optimization of a wood-grape mix maceration process. Influence of chips dose and maceration time	Belén Gordillo, Berta Baca-Bocanegra, Francisco J. Rodríguez-Pulido, M. Lourdes González-Miret, Ignacio García-Estévez, Natalia Quijada-Morín*, M. Teresa Escribano-Bailón, Francisco J. Heredia
CHEMAN 58	Optimization of head space sorptive extraction method applied to the determination of the volatile composition in aged wines	Karen Hevia, Enrique Duran-Guerrero*, Remedios Castro, Ramon Natera, Carmelo Garcia-Barroso
CHEMAN 59	Oxygen evolution in French red wine aged in near infra red ellagitannin classification wood barrels and wine organoleptic consequences	Michel Julien*, Jourdes Michael, Giordanengo Thomas, Mourey Nicolas
CHEMAN 60	Prediction of phenolic composition of Shiraz wines using attenuated total reflectance mid-infrared (ATR-MIR) spectroscopy	Renata Ristic, David Jeffery, Daniel Cozzolino, Joanna Gambetta*, Susan Bastian
CHEMAN 61	Preliminary characterization of *Saccharomyces* and non-*Saccharomyces* wine yeasts as sources of mannoproteins	Alessandra Del Caro*, Giampaolo Usai, Marilina Sanna, Severino Zara
CHEMAN 62	Preliminary observations on polyphenols content and antioxidant potential of varietal wines processed from minor autochthonous varieties in Sardinia	Francesca Manconi*, Sara Secci, Giorgia Damasco, Luca Demelas, Donatella Delpiano, Gianni Lovicu
CHEMAN 63	Pyranoanthocyanins formation in Pinot noir wines as affected by different timing of leaf removal performance in the vineyard	Melita Sternad Lemut*, Paolo Sivilotti, Panagiotis Arapitsas, Urska Vrhovsek
CHEMAN 64	Quality control of Grappa trentina: feasibility of using Fourier transform infrared spectroscopy	Sergio Moser*, Mario Malacarne, Paolo Barchetti, Roberto Larcher
CHEMAN 65	Quality evaluation of partially dealcoholized white wines by means of osmotic distillation	Loredana Liguori*, Giuseppina Adiletta, Donatella Albanese, Paola Russo
CHEMAN 66	Quantification of the production of hydrogen peroxide H_2O_2 during wine oxidation	Héritier Julien, Bach Benoît*, Schönenberger Patrik, Ducruet Julien, Segura Jean-Manuel
CHEMAN 67	Revalorization of wine by-products: UHPLC-MS/MS analysis of phenolic compounds in Lagrein grape marcs	Valls Josep*, Haas Florian, Struffi Irene, Robatscher Peter, Oberhuber Michael
CHEMAN 68	Selecting a representative extraction method to analyze wine aroma	Angélique Villière*, Laurent Lethuaut , Catherine Fillonneau, Carole Prost
CHEMAN 69	Shelf-life of white wine: effect of wine compounds on sotolon formation	Daniela Fracassetti*, Mario Gabrielli, Astrid Buica, Antonio Tirelli
CHEMAN 70	Spent grape pomace: Still a prospective by-product?	Matteo Bordiga*, Fabiano Travaglia, Monica Locatelli, Marco Arlorio, Jean Daniel Coïsson
CHEMAN 71	Stilbenes in red wines from southern brazilian: influence on antioxidant activity	Eliana Gris*, Eduardo Ferreira, Fulvio Mattivi, Urska Vrhovsek, Rosangela Pedrosa, Marilde Bordignon-luiz
CHEMAN 72	Studies of accelerated aging of mistelles and oloroso wines from Zalema grape variety using spanish oak	Daniela Alexandra Ciausu, Maria Jesus. Ruiz-Bejarano, Juan Alberto González-García, Enrique Durán-Guerrero, Ramón Natera, Remedios.Castro-Mejías*, Carmelo Garcia-Barroso
CHEMAN	Study of aroma profile in Malvasia di Candia	Francesca Masino*, Andrea Antonelli, Giuseppe Vasile

73	Aromatica	Simone, Giuseppe Montevecchi, Enrique Durán-Guerrero, Carmelo García-Barroso, Cristina Bignami
CHEMAN 74	Study of the aromatic profile evolution of Syrah must from two Lebanese regions during fermentation	Samar Azzi-Achkouty*, Nathalie Estephan, Naim Ouaini, Douglas Rutledge
CHEMAN 75	Tannin profile of different Monastrell wines and its relation to their projected market prices	Ana Belén Bautista-Ortín, Oscar Olmos, Rocío Gil-Muñoz, Encarna Gómez-Plaza*
CHEMAN 76	The Effect of Basal Leaf Removal on C13-norisprenoids in Pinot noir Grape and Wine	Michael Qian*
CHEMAN 77	The role of wood moisture content in oxygen permeability of oak stave in wine barrels by using the series-resistance model	Maria del Alamo-Sanza*, Felix F. Verdugo, Torsten Mayr, Jesus Angel Baro, Ignacio Nevares
CHEMAN 78	The sensoriel perception of astringency: prediction models based on UV spectroscopy	Jean-Claude Boulet*, Corinne Trarieux, Marie-Agnès Ducasse, Soline Caille, Alain Samson, Pascale Williams, Thierry Doco, Véronique Cheynier
CHEMAN 79	The technology of Garnacha Tintorera-based sweet wines and the effects on polyphenolic composition	María Figueiredo-González, Carmen González-Barreiro, Raquel Rial-Otero, Beatriz Cancho-Grande*, Jesús Simal-Gándara
CHEMAN 80	The use of commercial wood chips from different sources (acacia, cherry and oak) during the ageing of red wines: Effect on evolution of wine phenolic composition and sensory properties	Mariana Tavares, António M.Jordão, Jorge M.Ricardo-da-Silva*
CHEMAN 81	Thiols in South African white wines assessed through a novel liquid/liquid extraction and UPLC-MS/MS method	Daniela Fracassetti*, Federico Piano, Astrid Buica, Marietjie Stander, Wessel Du Toit, Antonio Tirelli
CHEMAN 82	Thorough analysis of new method “Ethanol as Internal Standard” for determination of volatile compounds in spirits and alcohol products by gas chromatography	Siarhei V.Charapitsa*, Svetlana N. Sytova, Nikita V. Kulevich.
CHEMAN 83	Trying to set up the flavanolic phases during grape seed ripening: a spectral and chemical approach	Natalia Quijada-Morín*, Ignacio García-Estevez, Julio Nogales-Bueno, Francisco José Rodríguez-Pulido, Francisco José Heredia, Julián C. Rivas-Gonzalo, M. Teresa Escribano-Bailón, José Miguel Hernández-Hierro
CHEMAN 84	Use of alternative fertilization in Cabernet Sauvignon vineyards and effect in amino acids and biogenic amines of wines.	Mª Soledad Pérez-Coello*, Rafael Schumacher, Sergio Gómez-Alonso, Mª Consuelo Díaz-Maroto, Elena Alañón Pardo
CHEMAN 85	Use of Galician oak in the elaboration of Mencía wines	Ignacio Orriols*, Daniel Fornos, Alfonso Losada,Juan José Rodríguez-Bencomo, Francisco López
CHEMAN 86	Validation and application of an improved method for the rapid determination of proline in grape berries	Mary T. Kelly*, Markus Rienth, Charles Romieu, Laurent Torregrosa
CHEMAN 87	Vintage and variety: influence on flavonoid compounds of brazilian red wines from São Joaquim-Southern of Brazil	Eliana Gris*, Eduardo Ferreira, Fulvio Mattivi, Urska Vrhovsek, Marilde Bordignon-luiz
CHEMAN 88	Volatile aroma compounds as differentiators of Malvazija istarska (*Vitis vinifera* L.) wine styles	Igor Lukić*, Sanja Radeka, Andreja Vanzo, Klemen Lisjak, Dejan Bavčar
CHEMAN 89	Wine quality control: screening for high risk compounds	Marietjie Stander, Astrid Buica*
REACT Y1	Copper fining of sulfidic off-odours – some complex white wine chemistry with practical outcomes	Andrew Clark, Paris Grant-Preece, Randy Adjonu, Geoffrey Scollary*
REACT Y2	Deepening the fining mechanisms: role of bentonite parameters on removal of biogenic amines and volatile phenols in an oxidized Roero Arneys wine	Donato Colangelo*, Roberta Dordoni, Dante Marco De Faveri, Milena Lambri
REACT Y3	Effect of light exposure on model wine solutions containing organic acids and iron in relation to (–)-epicatechin-derived colour development	Paris Grant-Preece, Celia Barril, Leigh Schmidtke, Geoffrey Scollary, Andrew Clark*
REACT Y4	Effect of methyl jasmonate foliar application to vineyard on grape amino acid content	Javier Portu, Pilar Santamaria, Lucia Gonzalez-Arenzana, Viviana Jofre, Isabel Lopez-Alfaro, Rosa Lopez, Teresa Garde-Cerdan*
REACT Y5	Effect of toasted intensity on vine-shoot wastes of Airén and Moscatel varieties: low molecular weight phenolic composition in their aqueous extracts	Rosario Sánchez-Gómez, Amaya Zalacain, Gonzalo L. Alonso, M. Rosario Salinas*
REACT Y6	Evaluation of the oxygen transmission rate of oak wood used in barrels and its application to the aging of wines	Pablo Pérez, Roberto Martin, Felix F Verdugo, Maria del Alamo-Sanza, Ignacio Nevares*
REACT Y7	Hydrogen sulfide production causes the accumulation of volatile sulfur compounds associated with cooked onion aroma during winemaking	Matias I. Kinzurik*, Bruno Fedrizzi, Richard C. Gardner
REACT Y8	The oxygen consumption rates of wines and their relationship to chemical composition	Vanesa Carrascon*, Purificación Fernández-Zurbano, Vicente Ferreira
REACT Y9	The role of anthocyanins in the tannin extraction during winemaking	Rocio Gil-Muñoz , Encarna Gómez-Plaza*, Ana Belen Bautista-Ortin
REACT 1	How do Polysaccharides affect tannin/protein interactions: a study by Isothermal Titration Microcalorimetry.	Wichien Sriwichai, Aude Vernhet, *Céline Poncet-Legrand
REACT 2	Identification and characterization of bio-control agents against *Botrytis cinerea* from grapes involved in the production of Vino Santo Trentino	Raffaele Guzzon*, Roberto Larcher
REACT 3	Influence of anthocyanin concentration in the extension of tannin-cell wall interactions	Ana Belén Bautista Ortín*, Alejandro Martínez-Hernández, Yolanda Ruiz-García, Encarna Gómez-Plaza

REACT 4	Influence of closure type and post-bottling oxygen exposure on the evolution of reductive and varietal volatile sulfur compounds in Carmenere wine	Maurizio Ugliano*, Gerard Casaubon, Maria Carolina Zuñiga, Maria Ines Espinoza, Jean-Baptiste Dieval, Stephane Vidal, Eduardo Agosin
REACT 5	Microoxygenation: Mechanisms of oxidation treatment	Andrew L.Waterhouse*, Guomin Han, Angelita Gambuti
REACT 6	Modified carbon paste electrodes for the voltammetric evaluation of early post-bottling oxidation of white wines. A proof of concept	Maurizio Ugliano*, Daniele Perenzoni, Panagiotis Arapitsas, Paolo Pangrazzi, Fulvio Mattivi
REACT 7	Monitoring the phenolic profile of sulfite-free white wines obtained by pre-fermentative addition of chitosan	Fabio Chinnici*, Jesús Lozano-Sánchez, Antonio Segura Carretero, Claudio Riponi
REACT 8	Oxidative degradation of red wine pigments by hydrogen peroxide in the presence of added sulfur dioxide and glutathione	Angelita Gambuti*, Luigi Picariello, Virginia Carbone, Moio Luigi
REACT 9	Process Analytical Techniques (PAT) for the study of grape dehydration in Amarone wine production	Andrea Romano*, Ksenia Morozova, Iuliia Khomenko, Francesco Lonardi, Roberto Ferrarini,Franco Biasioli, Matteo Scampicchio
METCA Y1	A metabolomic approach of scion x rootstock x nitrogen interactions on berry content	Habran Aude*, Helwi Pierre, Hilbert Ghislaine, Gomès Eric, Van Leeuwen Cornelis, Negri Stefano, Commisso Mauro, Guzzo Flavia, Delrot Serge
METCA Y2	Analysis of the phenolic compounds, anthocyanins and organic acids aschemical markers for varietal authentication of red wines	Elisabeta-Irina Geana*, Victoria Artem, Aurora Ranca, Roxana Elena Ionete
METCA Y3	Comprehensive profiling of non-volatile grape and wine metabolites: Towards an understanding of the grape metabolome and its relationship with wine composition	Natoiya Lloyd*, Vilma Hysenaj, Mark Solomon, Mango Parker, Jeremy Hack, Daniele Perenzoni, Fulvio Mattivi, Markus Herderich
METCA Y4	GC-MS analysis of aroma compounds produced by non-*Saccharomyces* yeast fermentations of Sauvignon blanc and Syrah musts	Margaret Whitener*, Silvia Carlin, Dan Jacobson, Deborah Weighill, Benoit Divol, Maret Du Toit, Urska Vrhovsek, Lorenza Conterno
METCA Y5	HILIC MS metabolic fingerprint changes in Jasmine and Bianca vine leaves induced by downy mildew	Giulia Chitarrini*, Panagiotis Arapitsas, Marco Stefanini, Luca Zulini, Antonella Vecchione, Gabriele Di Gaspero, Urska Vrhovsek
METCA Y6	Looking for the oenological potential of indigenous *Saccharomyces cerevisiae* strains through their volatile exometabolome characterization	Zélia Alves, Mariana González-Álvarez*, Ana R. Figueiredo, Manuel A. Coimbra, Ana Catarina Gomes, Sílvia M. Rocha
METCA Y7	Metabolic interactome between yeasts and bacteria	Youzhong Liu*, Sara Forcisi, Mourad Harir, Marianna Lucio, Regis Gougeon, Herve Alexandre, Philippe Schmitt-Kopplin
METCA Y8	Nitrogen isotope ratio from soil to wine: an initial approach in viticulture and oenology	Mauro Paolini*, Daniela Bertoldi, Luca Ziller, Caterina Durante, Roberto Larcher, Giorgio Nicolini, Andrea Marchetti, Federica Camin
METCA Y9	Port wine oxidation management: a metabolomics approach	Nuno Neves, Natacha Fontes*, Cristina Fernandes, Antonio Graça
METCA Y10	Study of the influence of vine cultivation technology on the phenolic composition of the red wines produced from Feteasca neagra and Cabernet Sauvignon cultivars in Murfatlar wine region of Romania	Victoria Artem, Arina Oana Antoce, Elisabeta-Irina Geana*, Roxana Elena Ionete, Aurora Ranca
METCA Y11	The comparison of the metabolomes of different grape species reveals multiple differences in the composition of their berry tissues	Luca Narduzzi*, Fulvio Mattivi
METCA Y12	The impact of NMR spectroscopy in wine chemistry – Validation-studies of targeted and non-targeted analysis	Rolf Godelmann*, Dominique Völker, Martin Rupp, Ludwig Rothenbücher, Hartmut Schäfer, Birk Schütz, Manfred Spraul
METCA 1	Changes of metabolomic picture in grapevine leaves of resistant varieties after infection with *Plasmopora viticola*	Marco Stefanini*, Luca Zulini, Evelyn Soini, Antonella Vecchione, Urska Vrhovsek
METCA 2	Chemical differentiation of Galician orujos according to the distillation system	Cristina López-Vázquez, Daniel Fornos, Juan José Rodríguez-Bencomo, Francisco López, Ignacio Orriols*
METCA 3	Chemometric classification of Malbec wines from Mendoza (Argentina) according to aroma profile	Viviana Jofre*, Mariela Assof, Martin Fanzone, Teresa Garde-Cerdan
METCA 4	Control of grape varieties in wine - Detection using SSR markers	Margarida Baleiras-Couto*, Leonor Pereira, João Brazão, Paula Martins-Lopes, José E. Eiras-Dias
METCA 5	Enological evaluation of the attitude of the grapevine Fumin to give varietal wines	Daniele Domeneghetti, Sabina Valentini, Andrea Barmaz, Dante Marco De Faveri, Donato Colangelo, Milena Lambri*
METCA 6	Evaluation of volatile aldehydes as discriminating parameters in quality vinegars with protected European geographical indication	Enrique Duran-Guerrero*, Fabio Chinnici, Nadia Natali, Claudio Riponi
METCA 7	Fluorescence Excitation-Emission Matrix (EEM) spectroscopy as atool for determining quality of sparkling wines	Saioa Elcoroaristizabal, Raquel M. Callejón*, Jose M. Amigo, J. M. Ocaña, M Lourdes Morales, C. Ubeda
METCA 8	Grape and wine metabolomics? Show the data!	Pietro Franceschi*, Panagiotis Arapitsas, Roman Mylonas, Domenico Masuero, Urska Vrhovsek, Silvia Carlin, Fulvio Mattivi, Ron Wehrens
METCA 9	How small amounts of oxygen introduced during bottling can influence the metabolic fingerprint of white wines	Panagiotis Arapitsas*, Maurizio Ugliano , Daniele Perenzoni, Andrea Angeli, Paolo Pangrazzi, Fulvio Mattivi
METCA	Metabolomic monitoring of polyphenols and	Vinay Vishwanath*, Domenico Mausero, Marco

10	anthocyanins in berry fruits of Syrah X Pinot noir clones over three vintages	Stefanini, Marco Giordan, Fulvio Mattivi, Urska Vrohvsek
METCA 11	Metabolomic profile of Italian red wines aged in cherry or oak wood: evolution pathway of phenolic and derived compounds	Jesús Lozano-Sánchez, Fabio Chinnici*, Antonio Segura-Carretero, Claudio Riponi
METCA 12	Metabolomics of grape berry postharvest withering	Mauro Commisso, Giovanni Battista Tornielli, Sara Zenoni, Andrea Anesi, Marianna Fasoli, Stefania Ceoldo, Mario Pezzotti, Flavia Guzzo*
METCA 13	Modelling of the impact of bentonite treatment on 'Muscat blanc' must before of 'prise de mousse' in the production of Asti DOCG aromatic sweet sparkling wine	Lambri, Matrocinque, Colangelo, De Faveri, Rolle, Gerbi, Torchio
METCA 14	Modification of isotopic ratios by the membrane contactor during wine dealcoholisation	Federica Camin*, Gianmaria Ciman, Francesco Lonardi, Carlo Gostoli, Marco Simoni, Mauro Paolini, Roberto Ferrarini
METCA 15	Non-destructive process monitoring of sparkling wines with in-bottle near infrared scanning and chemometrics	Robert Dambergs, Fiona Kerslake*, Dugald Close, Peter Godden, Paul Smith
METCA 16	Options for controlling Pinot noir wine aroma and phenolic profile: microwave-mediated thermal maceration, pomace re-addition and fermentation vessel cover	Anna Carew* , Robert Dambergs, Natoiya Lloyd
METCA 17	Profiling of minor sugars and simple phenols to verify the botanical authenticity of oenological tannins	Mario Malacarne*, Tiziana Nardin, Daniela Bertoldi,. Giorgio Nicolini, Roberto Larcher
METCA 18	Solid phase microextraction analysis of volatile compounds presented in vine leaves infusions from two Portuguese red grape varieties (*Vitis vinifera* L.)	Bruno Fernandes, Ana C. Correia, Fernando Nunes, Fernanda Cosme, António M. Jordão*
METCA 19	The use of UV spectra and chemometrics to discriminate press fractions and variety of juice for sparkling wine	Fiona L. Kerslake*, Anna L. Carew, Dugald C. Close, Robert G. Dambergs
METCA 20	Understanding Consumer Preferences for Australian Sparkling Wine vs. French Champagne	Julie Culbert, Naomi Verdonk, Melissa Lane, Karma Pearce, Renata Ristic, Daniel Cozzolino, Kerry Wilkinson*
METCA 21	VRAI: a new platform dedicated to wine authenticity	Céline Franc, Grégory Da Costa, Jean-Claude Delaunay, Eric Pedrot, Marie-Laure Iglésias, Jean-Michel Mérillon, Philippe Darriet, Gilles de Revel, Tristan Richard*
METCA 22	Wine traceability by species and quantification of lanthanides atoms	Emanuela Pusceddu*, Francesco Floris, Silvia Baronti, Sara Di Lonardo, Franco Miglietta
SENS Y1	Does stereochemistry influence the taste of wine? Purification, characterization and sensory evaluation of lyoniresinol isomers	Cretin Blandine Neda*, Sallembien Quentin, Sindt Lauriane, Daugey Nicolas, Buffeteau Thierry, Waffo-Téguo Pierre, Dubourdieu Denis, Marchal Axel
SENS Y2	Effects of Botrytis cinerea and Oidium tuckeri fungi on the aroma character of must: A comparative approach	Angela Lopez Pinar*, Doris Rauhut,Ernst Rühl, Andrea Buettner
SENS Y3	FIZZEye-Robot, a portable robotic sparkling wine pourer to assess quality using image analysis of foam and bubble dynamics	Minni Chen, Bruna Lima, Di Xiao, Dong Sun, Kate Howell, Pangzhen Zhang, Sigfredo Fuentes
SENS Y4	Influence of yeast on sotol aroma	Marcela Medina, Vinicio Torres, Leon Hernandez, Nestor Gutierrez, Laila Munoz, Guillermo Ayala, Erika Salas*
SENS Y5	Interaction between procyanidins and different families of human salivary proteins	Susana Soares*, Elsa Brandão, Nuno Mateus, Victor de Freitas
SENS Y6	Modification of olfactory sensory characteristics of Chardonnay wine with the increase of sotolon concentration	Soline Caillé*, Jean-Michel Salmon, Nicolas Bouvier, Aurélie Roland, Alain Samson
SENS Y7	Perceived typicality of Rheingau and Washington State Riesling wines	*Kimmo Sirén, Armin Schüttler, James F.Harbertson, Rainer Jung, Claus Dieter Patz, Thomas Henick-Kling, Doris Rauhut
SENS Y8	Sensory impact of grape processing and yeast selection on sparkling wine flavour	Doreen Schober*, Michael Wacker, Sandra Klink, Hans-GeorgSchmarr, Ulrich Fischer
SENS 1	Anthocyanin/Human saliva interactions. New malvidin 3-glucoside/salivary protein soluble complexes.	Raúl Ferrer-Gallego*, Susana Soares, Nuno Mateus, Julián Rivas-Gonzalo, Victor de Freitas, M. Teresa Escribano-Bailón
SENS 2	Changes in salivary-protein profile after interaction with wine phenolic compounds	Carlos Crespo-Expósito, Ignacio García-Estévez, Julián Rivas-Gonzalo, Natalia Quijada-Morín, M. Teresa Escribano-Bailón*
SENS 3	Comparison of olfactory sensitivities and segmentation abilities of wine experts and novices	Sophie Tempere*, Marie-Hélène Schaaper, Gilles de Revel, Gilles Sicard
SENS 4	Enantiomeric distribution of ethyl 2-methylbutanoate in wine. Contribution of ethyl (2S)-2-methylbutanoate to black-berry-fruit aroma	Georgia Lytra*, Sophie Tempere, Gilles de Revel, Jean-Christophe Barbe
SENS 5	Evolution of the aromatic profile in Garnacha Tintorera grapes during raisining process	Raquel Noguerol Pato, Mariana González-Álvarez, Carmen González Barreiro, *Beatriz Cancho-Grande, Jesús Simal-Gándara
SENS 6	Explaining wine aroma properties based on an aroma network tool: combining aroma sensory characteristics and molecular data provided by instrumental analysis	Sílvia Petronilho,Ricardo Lopez, Vicente Ferreira, Manuel Coimbra,*Sílvia Rocha
SENS 7	Fermentative conditions modulating sweetness in dry wines: Genetics and environmental factors	Marchal Axel*, Marullo Philippe, Durand Cécile, Moine.Virginie, Dubourdieu Denis

	influencing the expression level of the *Saccharomyces cerevisiae* HSP12 gene	
SENS 8	Sensorial determination of relative sourness of different acids in white and red wine	Eder Reinhard*, Hanak Karel, Schödl Herbert
SENS 9	Sensory characterization of Croatian monovarietal red wines cvs. Plavac mali, Dobričić and Crljenak kaštelanski	Goran Zdunić*, Irena Budić Leto, Ana Mucalo
SENS 10	Sensory interactions among fruity esters involved in red wines fruity aromas	Lytra Georgia*, Tempere Sophie, Le Floch Alexandra, de Revel Gilles, Barbe Jean-Christophe
SENS 11	Study of the interactions between proanthocyanidins and salivary proteins by mass spectrometry and molecular dynamic simulations	Raul Ferrer Gallego*, Natércia Brás, Natalia Quijada-Morín, Susana Soares, Nuno Mateus, Victor de Freitas, M. Teresa Escribano-Bailón