

AGROstat2024

03 – 06 September

PROGRAMME OF THE AGROSTAT 2024 CONFERENCE

Auditorium: Alcínio Miguel, Escola Superior de Tecnologia e Gestão, Instituto Politécnico de Bragança

Tuesday 3rd September			
Time	Type	Event	Tutor
10:00 - 12:30	Workshop	WORKSHOP 1: Structural equation modelling from covariance analysis to PLS-SEM	Jean-Michel Galharret, ONIRIS Nantes
12:30 - 13:30	Break	Lunch at IPB canteen	
13:30 - 16:00	Workshop	WORKSHOP 2 : Creation of an end-to-end machine learning pipeline with {tidymodels}	Antoine Bichat, Les Laboratoires Servier
16:00 - 18:30	Workshop	WORKSHOP 3 : Bayesian estimation of microbiological dose-response functions	Jukka Ranta, Finnish Food Authority
Wednesday 4th September			
Time	Type	Event	Speaker
08:30 - 09:00		Registration	

09:00 - 09:15	Welcome	Opening of Agrostat 2024	Vasco Cadavez, Julien Rogues
09:15 - 10:10	Keynote lecture	Flexible handling of dependence for signal identification using functional ANOVA	David Causeur, L'Institut Agro Rennes-Angers
10:10 - 10:50	Session 1	Experimental designs Moderator: David Causeur	
	10:10 - 10:30	Space filling design for training dataset reduction	Magalie Claeys-Bruno, Aix Marseille University
	10:30 - 10:50	Predicting the stability of complex dispersed systems using physical and chemical techniques and building mathematical models	Magalie Claeys-Bruno, Aix Marseille University
10:50 - 11:10	Break	Coffee break	
11:10 - 11:50	Session 2	Food safety modelling Moderator: Ursula Gonzales-Barron	
	11:10 - 11:30	Statistical analysis of ecophysiology and mycotoxin production in <i>Fusarium</i> species: Key findings	Remi Mahmoud, Ecologie Fonctionnelle et Écotoxicologie des Agroécosystèmes
	11:30 - 11:50	Modelling the inactivation and survival of foodborne pathogens in traditional Moroccan foods: Merguez sausage and Amlou spread	Youssef Ezzaky, Agadir Superior School of Technology
11:50 - 12:30	Session 3	Meta-analysis Moderator: Michelle Sergent	
	11:50 - 12:10	A systematic review and meta-analysis of Anisakids occurrence in European countries	Sabrina El Metennani, Instituto Politécnico de Bragança
	12:10 - 12:30	Capability of autochthonous lactic acid bacteria supernatant from dairy foods to inhibit <i>Salmonella enterica</i> : A meta-regression study	Nathalia Fernandes, Instituto Politécnico de Bragança
12:30 - 14:00	Break	Lunch at IPB canteen	

14:00 - 14:50	Keynote lecture	Descriptive temporal sensory evaluation with consumers: advantages and limitations	Michel Visalli, Chemosens Platform INRAE
14:50 - 15:50	Session 4	Sensometrics I Moderator: Michel Visalli	
	14:50 - 15:10	Categorical functional data analysis applied to temporal dominance of sensations data	Caroline Peltier, Centre des Sciences du Goût et de l'Alimentation, Dijon
	15:10 - 15:30	On the representation and analysis of temporal dominance of sensations data	Pascal Schlich, Centre des Sciences du Goût et de l'Alimentation
	15:30 - 15:50	Nonlinear PLS-based approaches applied to external preference mapping - A review	Benjamin Mahieu, Oniris, INRAE
15:50 - 16:10	Break	Coffee break	
16:10 - 17:10	Session 5	Sensometrics II Moderator: Pascal Schlich	
	16:10 - 16:30	Principal component analysis with optimal scaling: a way to integrate sensory analysis, physicochemical measurements and experimental factors	Evelyne Vigneau, Oniris, INRAE
	16:30 - 16:50	Application of unfolding analysis to palatability versus tests	Julien Rogues, Symrise
	16:50 - 17:10	Investigating sensory-instrumental relationships in a subset of test-control paired comparisons by partial least squares regression	J. C. Castura, Compusense Inc
19:00 - 22:00	Social event	Welcome eat-and-mingle	
Thursday 5th September			
Time	Type	Event	Speaker
09:00 - 10:00	Keynote lecture	The present and the future of food safety risk assessment	Moez Sanaa, World Health Organization
10:00 - 11:00	Session 6	Predictive Microbiology and Risk Assessment Moderator: Moez Sanaa	

	10:00 – 10:20	The multi-objective data-driven approach: a route to drive performance optimisation in the food industry	Manon Perrignon, Science et Technologie du Lait et de l'Oeuf
	10:20 – 10:40	Modeling the growth dynamics of <i>Staphylococcus aureus</i> in Moroccan Jben soft cheese under different storage temperatures	Mariem Zanzan, Ibn Zohr University
	10:40 – 11:00	Bioprotective effect of lactic acid bacteria against <i>Listeria monocytogenes</i> in heat-treated reconstituted milk	Yara Loforte, Instituto Politécnico de Bragança
11:00 – 11:30	Break	Coffee break	
11:30 – 12:30	Session 7	Process control Moderator: Mariem Zanzan	
	11:30 – 11:50	A design of experiments approach to improve the antibacterial effect of protein hydrolysates	Julien Rogues, and Maxime Fuduche, Symrise
	11:50 – 12:10	Chemical and microbiological comparison of ready-to-eat, dry fermented sausages from Northern Portugal	Ana Sofia Faria, Instituto Politécnico de Bragança
	12:10 – 12:30	Optimisation of microbiological, physicochemical and textural quality attributes of goat's milk kefir	Mariem Ayed, Polytechnic Institute of Bragança
12:30 – 14:00	Break	Lunch at IPB canteen	
14:00 – 15:00	Keynote lecture	Bayesian practices in food safety risk assessments: tricks and treats	Jukka Ranta, Finnish Food Authority
15:00 – 16:00	Session 8	Artificial Intelligence & Big Data Moderator: Jukka Ranta	
	15:00 – 15:20	Time series prediction for raw material prices	Pierre Barbe, SPF - Symrise Pet Food
	15:20 – 15:40	Leveraging large language models for consumer review summary in cosmetic industry	Emmanuelle Mauger, Chanel
	15:40 – 16:00	<i>ArtisaneR</i> : An online generic process risk model for sausage-making	Ursula Gonzales-Barron, Instituto Politécnico de Bragança

16:00 - 16:20	Break	Coffee break	
16:20 - 17:20	Session 9	Software and packages – corneR Moderator: Julien Rogues	
	16:20 - 16:30	Development of a Python library that integrates information from the KEGG database to analyse biological pathways	Laís Carvalho, Instituto Politécnico de Bragança
	16:30 - 16:40	Pathogens-in-Foods database - systematically organized pathogen occurrence data in European farm-to-fork food chains	Ana Faria, Instituto Politécnico de Bragança
	16:40 - 16:50	Pathogens-in-Foods (PIF) database – developing interactive occurrence data and meta-analysis dashboards with shiny R package	Zineb Bradai, Instituto Politécnico de Bragança
	16:50 - 17:00	A centralised database and e-platform for improved productivity and sustainability of agropastoral systems	Muhammad Sadee, Instituto Politécnico de Bragança
	17:00 - 17:20	Round of questions from the audience	
19:30 - 23:30	Social event	Gala dinner	

Friday 6th September

Time	Type	Event	Speaker
09:00 - 10:00	Keynote lecture	Remote sensing data in the definition of management zones in precision agriculture	Maria Teresa Godinho, IPBeja
10:00 - 10:50	Session 10	EU PRIMA online session Moderators: Ana Sofia Faria, Vasco Cadavez	
	10:00 - 10:10	Modelling the growth of <i>Listeria monocytogenes</i> in soft goat's cheese "Jben" under various storage temperatures	Kaoutar Boussif, Ibn Zohr University
	10:10 - 10:20	Modelling the inhibition of <i>Listeria monocytogenes</i> growth in fish products with lactic acid bacteria strains	Ahmed Elidrissi, Ibn Zohr University
	10:20 - 10:30	Advancements in biometric techniques for Moroccan argan grove goats -	Hamza Tami, Ibn Zohr University
	10:30 - 10:40	Evaluation of the safety and quality of the Tunisian agro-pastoral dairy product "Smen"	Zeineb Jrad

	10:40 – 10:50	Round of questions from the audience	
10:50 – 11:20	Break	Coffee break	
11:20 – 12:10	Session 10	EU PRIMA online session Moderators: Ana Sofia Faria, Vasco Cadavez	
	11:20 – 11:30	Optimization of phenolics extraction from grape marc using response surface methodology	Ramla Khiari, University of Manouba
	11:30 – 11:40	Anti-Listeria effect of citrus peel extract in fermented milk model -	Wafa Mkadem, University of Manouba
	11:40 – 11:50	Recovery of dietary fibre and polyphenol from red grape marc and assessment of their antibacterial activity and polyphenol composition	Ramla Khiari, University of Manouba
	11:50 – 12:00	Mathematical modelling of drying kinetics of date seeds and assessment of phytochemical contents and antibacterial potency	Amal Dbeibia, University of Manouba
	12:00 – 12:10	Round of questions from the audience	
12:10 – 12:20		Awards for the young researcher's best oral presentation and senior researcher's best oral presentation	
12:20 – 12:40		Closing ceremony and announcement of next Agrostat	
12:40 – 14:00	Break	Lunch at IPB canteen	
14:30 – 20:30	Social event	Douro Valley excursion and return to Porto	

