

	Name	Topic	Title
<b>3<sup>th</sup> March</b>			
17:00-19:30			Registration and poster installation Welcome Cocktail
<b>4<sup>th</sup> March</b>			
08:30	Anne Marie Riquet, chairperson of MATBIM2010 Rémi Toussain, Director of AgroParisTech		Welcome and Congress opening ceremony
09:00	<b>Annette Schaefer and Luigi Rossi</b>	Invited lectures Chairs	EU legislation as is in place ; New Regulation on Active and Intelligent Packaging
09:40	<u>M. Aznar</u> , E. Canellas, C. Nerin S. Gimenez I. Ferrero, D. Gimenez, C. Sanz	safety	Determination of primary aromatic amines by SPE-UPLC-MS in Polyurethane laminates stored at different temperature conditions
10:00	<u>NB Hatzigrigoriou</u> , CD Papaspnyrides, C. Joly, P. Dole	safety	The effect of penetrant size and Hydrogen bonding in the diffusion process through hydrated polyamides
10:20	<i>Coffee Break</i>		
10:50	P. Oldring	safety	Presentation of the EU FACET project
11:10	O. Vitrac	safety	How modelling can improve the safety of food packaging material?
11:30	<u>VP Martino</u> , RA Ruseckaite, A. Jimenez, L. Avérous	safety	Evaluation of overall migration in nano-biocomposites based on plasticized PLA and organomodified montmorillonite for food packaging applications.
11:50	<u>I-L Steffensen</u> , S Fagt, RA Fagerli, TØ Fotland, J Alexander, M-L Binderup	safety	Evaluation of critical points in the EU exposure model for migration from food contact materials using Norwegian and Danish food consumption and body weight data.
12:10	<i>Lunch time</i>		
13:40	<b>Luciano Piergiovanni</b>	Invited lecture Chair	Food & Packaging Materials Interactions: from the perception of a consumers risk to the comprehension and the modulation of mass transfer phenomena, useful for food quality
14:20	M. Imran, S. El-Fahmy, AM Revol-Junelles, M. Jacquot, E. Arab-Tehrany, <u>S.Désobry</u>	Active pack	Physicochemical properties and bioactivity of HPMC-Nisin-Plasticizer

14:40	<u>A. Gharsallaoui</u> , S. Galland, F. Khalil, P. Degraeve, E. Peyrol, N. Oulahal	Active pack	Elaboration and characterization of an innovative antimicrobial three layer film for food packaging and preservation.
15:00	A Galet, JM Bermudez, C. Fernandez, <u>S. Aucejo</u>	Active pack	Development and characterization of an active packaging using natural antioxidants
15:20	<i>Coffee break</i>		
15:50	F., Manzanarez-Lopez, E. Peralta, R. Auras, <u>H. Soto-Valdez</u> .	Active bio	Release of $\alpha$ -tocopherol from poly(L-lactic acid) films into food simulants
16:10	<u>AC De Souza</u> , GEO Goto, ACV Coelho, CC Tadini	Active bio	Active packaging based on cassava starch and cinnamon essential oil
16:30	F. Gouanvé, <u>E. Espuche</u>	Bio	Gas barrier properties of bio-based nanocomposites
16:50	<u>S. Lequin</u> , JP Bellat, T. Karbowiak, D. Chassagne	Bio	Adsorption properties of cork material for water, ethanol and sulphur dioxide
17:10-19:30	<i>Cocktail and Poster Session</i>		
<b>5th March</b>			
09:00	<b>Luc Avérous</b>	Invited lecture Chair	Latest trends in biodegradable packaging
09:40	<u>C. Courgneau</u> , S. Domenek, A. Guinault, L. Avérous, V. Ducruet		Influence of plasticization and annealing on mechanical and barrier properties of Poly(lactic acid)
10:00	<u>N. Delpouve</u> , G. Stoclet, A. Saiter, S. Marais, E. Dargent		Effect of different drawing processes on poly(lactic acid) water barrier properties.
10:20	<i>Coffee break</i>		
10:50	<u>E. Fortunati</u> , I. Armentano, A. Iannoni, JM Kenny, S. Zacheo, M. Barbale		Development of multifunctional PLA composites: characterization and biodegradability
11:10	<u>V. Katiyar</u> , D. Plackett		Interaction of Nano-fillers with Poly (L-lactic Acid) and their use in Food Packaging Applications

11:30-12:15	<b>Plenary Poster Flash Session</b>		
12:15	Lunch time <b>Veronica Martino and Nicolas Delpouve</b>	Chairs	
13:30	<u>T. Sénéchal</u> , L. Perrin, A. Dufresne, J. Bras		Effect of multiple cellulose whiskers on mechanical barrier properties of polymer films
13:50	<u>N. Leblanc</u> , L. Dobireau, PA Sreekumar, C. Terrié, JM Saiter		Relationship between composition, structure and physical properties of wheat flour based thermoplastic material
14:10	<u>H. Angellier-Coussy</u> , V. Guillard, C. Guillaume, P. Chalier, E. Gastaldi, N. Gontard		Wheat gluten-based composite and nanocomposite materials for food packaging
14:30	<u>F. Prochazka</u> , I. Belyamani, G. Assezat		Extrusion of a thermoplastic, water-soluble and biodegradable new material based on milk proteins.
14:50	<u>D. Tabuani</u> , K. Fukushima, G. Camino		Biodegradable polymer based nanocomposites
15:10	T.Mantourlias, A. Seretis, K. Karidi, S. Parouti, P. Pladis, V. Kanellopoulos, <u>C. Kiparissides</u>		On the synthesis of high molecular weight functional polylactides
15:30	<b>Frédéric Debeaufort</b>		Conclusion and prospects
16:10			Conference closure
17:30			Departure to the Musée des Arts et Métiers
18:15– 19:45			Visit of the Musée des Arts et Métiers

4<sup>th</sup> March

Number

**POSTER SESSION**

I-L Steffensen, S Fagt, RA Fagerli, TØ Fotland, J Alexander, M-L Binderup  
K. Scharnhorst, I. Steiner

1

Evaluation of critical points in the EU exposure model for migration from food contact materials using Norwegian and Danish food consumption and body weight data.

MS Dopico-García, JM López-Vilariño, X García-Fonte, MM.Castro-López, MC Cela-Pérez, R Noguero-Cal, MJ.; Abad-López, MV González-Rodríguez, MS Dopico-García

2

Migration of additives from plastic packaging materials into non Newtonian liquid foodstuffs a new approach

3

Occupational contact allergy due to epoxy resin dust:analyses of amines and bisphenol-A:

E. Saygılier, S. Pati, Ö. Esmer, M.A. Del Nobile  
E. Espino, A. Lalanne, S. Domenek, V. Ducruet, AM. Riquet

4

Bisphenol -A release kinetic from polycarbonate bottles.

5

Evaluation of the extraction methods to identify additives in Poly(Lactic Acid) by GC and HPLC

C. Bueno-Ferrer, M.C. Garrigós, A. Jiménez  
R. Noguero Cal; MM Castro López; MC.Cela Pérez, MS.Dopico García, JM López Vilariño. MV González Rodriguez.

6

Thermal characterization of PVC plasticized with epoxidized soybean oil for food packaging

7

Effect of different variables in the polymeric toys additive migration to saliva

R. Noguero Cal; MM Castro López; MC.Cela Pérez, MS.Dopico García, JM López Vilariño. MV González Rodriguez.

8

Experimental data versus mathematical models in dynamic migration tests.

I. Séverin, L. Dahbi, Berges, C., M.C. Chagnon

9

Global biological approach as a complementary tool to determine safety of food contact packaging

C. López-de-Dicastillo, JP. Cerisuelo, P. Hernández-Muñoz, R. Gavara, R. Catalá  
J. P. Cerisuelo, C. Lopez-de-Castillo, P. Hernandez-Munoz, R. Gavara, R. Catala

10

Controlled release of green tea extract from active packaging films.

11

Controlling the release of carvacrol from hydrophilic active food packages through the addition of bentonita nanoclay.

L. Rebiere, F. Terrier, <u>AM. Riquet</u>	12	An antioxidant structure grafted on polypropylene – preliminary studies of a new generation of food packaging systems
<u>J. Delattre</u> , A. Guinault, AM Riquet	13	A novel process to develop polymeric surfaces for antimicrobial applications: surfaces properties and adhesion test.
L. Botta, R. Scaffaro, S. Marineo, A. M. Puglia	14	EVA antimicrobial films prepared by melt processing.
R. Scaffaro, M.A. Sabatino, <u>G. Lo Re</u> , C. Dispenza	15	A new route to obtain PANI-EAA flexible films
F.P. La Mantia, R. Scaffaro, M. Morreale, <u>G. Lo Re</u>	16	Mechanical properties and biodegradability of Mater-bi®/Wood flour ecocomposites
<u>E. Chadeau</u> , C. Brunon, P. Degraeve, F. Bessueille, C. Grossiord, I. Ferreira, F. Simon, D. Leonard, N. Oulahal	17	Evaluation of the physiological state of 2 strains after contact with an antimicrobial treated textile.
<u>Y. Hirata</u> , T. Kouze, K. Hamada	18	Modification of Nanofiber Nonwovens by Chitosan Solution
J. Savignac, S.Galier, <u>H.Roux de Balmann</u>	19	Interactions between polymeric ion exchange membrane materials and sugar/electrolyte solutions-Impact on the mass transfer
C. Masclaux, <u>F. Gouanvé</u> , E. Espuche	20	Experimental and modelling studies of transport in starch nanocomposites films as affected by relative humidity: Water sorption and kinetics, oxygen permeability.
A. Hambleton, <u>F. Debeaufort</u> , A. Voilley	21	Influence of the state of water on the moisture transfer through edible films.
B.Hantelys, AM. Seuvre , F. Debeaufort, A. Voilley	22	Coupled water vapour and aroma permeabilities through coated paper for food protection.
<u>L. Sebio</u> , YK Chang	23	Mechanical and water barrier properties of Thermoplastic Starch (TPS) for bioplastic purpose characterized at High Moisture Extrusion Process (HMEP)
LS. Kuznetzova, OA. Legonkova, EV., Kazakova	24	Biodegradable and edible covering for food products based on proteins
A. Allion, JM. Herry, MN. Bellon-Fontaine	25	Microbial injury of adhering cells on metallic and non-metallic materials
<u>S. Popović</u> , V. Lazić, Ž. Vaštag, L. Popović, D. Peričin	26	Development of new and innovating materials
<u>S. Farris</u> , J. Song, Q. Huang, L. Piergiovanni	27	Alternative reaction mechanism for the crosslinking of gelatin with glutaraldehyde.
<u>S. Farris</u> , CA. Cozzolino, L. Introzzi, L. Piergiovanni	28	Development and characterization of a gelatine-based coating with unique sealing properties.

P. Guerrero, A. Retegi, N. Gabilondo, <u>K. de la Caba</u> , E. Marcuzzo, D. Peressini, <u>F. Debeaufort</u> , A. Sensidoni, <u>I. Narchi</u> , C. Pochat-Bohatier, J. Sanchez	29	Effect of pH on mechanical properties of soy protein-based films
C. Peña, A. Retegi, R. Ruseckaite, <u>I. Mondragon</u> , <u>OT. Carvalho</u> , AG. Castro, L. Avérous, CC. Tadini, <u>N. Bitinis</u> , M.A. López-Manchado, R. Verdejo, <u>G. Di Silvestro</u> , S. Limbo, E. Mascheroni, L. Basilissi, H. Farina, M.A. Ortenzi, F. Demartin, L. Formaro, E. Sivieri, U. Fascio, <u>A. Guinault</u> , G. Colomines, S. Domenek, C. Sollogoub, V. Ducruet, <u>N. Burgos</u> , S. Fiori, V P. Martino, A. Jiménez, <u>S. Bocchini</u> , K. Fukushima, A. Diblasio, A. Fina, A. Frache, F. Geobaldo, G. Camino, <u>S. Bruzaud</u> , S. Chardon, A. Elain, B. Lignot, O. Sire, <u>G. Penloglou</u> , E. Kretza, C. Chatzidoukas, S. Parouti, C. Kiparissides, J. Duval, JY. Charneau, C. Barres, C. Pouteau, <u>L. Belard</u> , <u>SJ. Liao</u> , J. Chen, CF. Liao, CL. Wu, CJ. Chang, CH. Cheng, HC. Kao, <u>F. Jbilou</u> , S. Galland, L. Belard, P. Degraeve	30	Effect of ultrasound treatment on gluten-based film characteristics protein solubility and surface properties.
	31	Development of functionalized biobased films from proteins for carbon dioxide permeability.
	32	Edible gelatine films with improved water repellence and mechanical properties
	33	Package based on cassava starch and glycerol, reinforced with mineral clay
	34	Poly(lactic acid)/natural rubber/organoclay blends for packaging applications
	35	Nanocomposite PLA with complex macromolecular architecture for high performances in packaging
	36	PLA/PHB blends: characterization of their compatibility
	37	Study of the compatibility and stability of PLA films with bio-based plasticizers.
	38	Fundamental aspects of PLA and PLA-based nanocomposites photo-oxidation
	39	Polyhydroxyalcanoates nanocomposites: bacterial synthesis, characterization and materials properties.
	40	Microbial production of PHB with high polymer content: the key roles of oxygen and nitrogen.
	41	Processing of maize flour: impact of processing on mechanical properties.
	42	Research and development of melting process based on polyvinyl alcohol.
	43	Effect of corn flour extrusion on its enzymatic degradation: impact of shearing zone profile.

MP. Balaguer, J. Gómez-Estaca, R. Gavara, P. Hernández-Muñoz	44	Cinnamaldehyde: a naturally occurring crosslinker for wheat prolamin films.
C. Terrié, L. Dobireau, P. Gopalakrishnan, R. Saiah, R. Gattin, N. Leblanc, JM Saiter	45	Development of new biodegradable materials from agricultural by-products.
Y. Zhang, L. Pitkanen, M. Tenkanen, C. Remond, C. Joly	46	Arabinoxylans films: Structure/Sub Tg relationships
OS Ramos, JC. Fernandes, T. Delgado, J. Pereira, I. Reinas, JA. Lopes da Silva, MF. Poças, ME. Pintado, FX. Malcata	47	Effect of chitooligosaccharide on the barrier and mechanical properties of films manufactured using whey protein-isolate and concentrate at different contents of glycerol.
R. Gattin, C. Terrié, N. Leblanc, M. Castandet	48	Carbon balance: a way to verify the compostability of materials

**Website:**

<https://colloque.inra.fr/matbim2010>