



COST Action CA20128 – PIMENTO

Promoting Innovation of ferMENTed fOods



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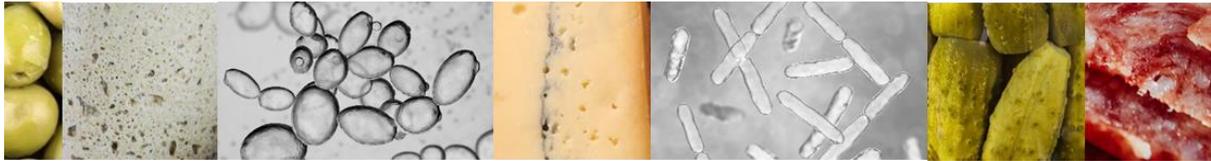


PIMENTO WEBINARS

“Fermented Foods and Flavour Development”

🔊 **Date: February, [09] [2024] Time: 14:00-15:30** 🗣️

<https://inrae-fr.zoom.us/j/94921897098>



Małgorzata Starowicz

Institute of Animal Reproduction and Food Research of the Polish Academy of Sciences

“Influence of Fermentation on Volatilized and Potentially Aroma-active Compounds of Bakery Products”

Amparo Gamero

Food Technology Area - Faculty of Pharmacy & Food Sciences - University of Valencia

“Aromatic Yeasts: Revealing Their Flavour Potential in Food Fermentations”

Mac Krol

Nordic Koji Company ApS // European Miso Institute // The Fermentation Association (Denmark)

“Fermentation and Enzymatic Extraction of Umami Flavour in Clean-label Enhancers”

Sofia Lalou

Aristotle University of Thessaloniki - Laboratory of Food Chemistry and Technology- School of Chemistry

“Beyond the Barrel: Exploring the Influence of Alcoholic Fermentation and Acetification on Flavour Formation in High-Quality Vinegars”

Andrea Dell'Olio

Wageningen University & Research - Food Quality and Design Wageningen

“Formation of Microbial Volatile Organic Compounds During Food Fermentation: Only a Matter of Flavour?”

Organisation: Hulya Cunedioğlu, Gulden Goksen, Mariagiovanna Fragasso, Christophe Chassard, Elena Gerbaud, Marta Laranjo, Vittorio Capozzi

