



PRELIMINARY PROGRAM

Monday 12 September :

8h45-9h15 : **Opening ceremony**

9h15-10h : **Denis Bellenot (Iteipmai, France)**

Using Essential Oils in Agriculture: Crop Protection and Animal Farming.

10h-10h20 : **Nikola M. Stojanovic (University of Niš, Serbia)**

The first report on the acute toxicity of the highly valued essential oil of lemon balm (*Melissa officinalis* L., Lamiaceae) in female BALB/c mice.

10h20-10h50 : Coffee break

10h50-11h10 : **Adam Feytaerts (KU Leuven, Belgium)**

Introducing a quantitative assay to assess the volatile antimicrobial activities of essential oils and their components.

11h10-11h30 : **Katsuya Nagai (Anbas Corp./Osaka University, Japan)**

Effects of olfactory stimulation with scents of grapefruit and lavender essential oils on the skeletal muscle sympathetic nerve and muscle blood flow.

11h30-12h30 : **Young Scientists Session**

Daniel Strub (Wrocław University of Science and Technology, Poland)

Batch and continuous-flow biocatalytic transesterification of chiral fragrant terpenoid alcohols.

Stéphane Andreani (Université de Corse, France)

Chemical investigation of invasive species from Corsica.

Jérémie Topin (Université de Nice Sophia Antipolis, France)

Smell and relax! Assessment of olfactory stimulation protocols in the framework of psychophysiology measurements.

Kaan Polatoglu (İstanbul Kemerburgaz University, Turkey)

Essential oils as potential insecticidal agents for protection of stored products.

12h30-14h : Lunch

14h-14h45 : **Vicente Ferreira (University of Zaragoza, Spain)**

A Critical Revision of basic Methodologies for Solving Complex Flavor Systems.

14h45-15h05 : **Yoshinori Asakawa (Tokushima Bunri University, Japan)**
Characteristic Scent Components from the Japanese Aromatic Plants, *Alpinia japonica*, *Elettaria cadamomum*, *Artemisia annua*, *Citrus medica*, *Orixa japonica* and *Litsea cubeba*.

15h05-15h25 : **Esmeralda Cicchetti (Cosmo International Ingredients, France)**
Characterization of odour-active compounds in Timur (*Zanthoxylum alatum* Hemsl.) essential oil.

15h25-15h55 : Coffee break

15h55-16h15 : **Toshio Hasegawa (Saitama University, Japan)**
Structural Similarities of Odor Compounds for Olfactory Recognition in Odor Materials.

16h15-16h35 : **Sophie Fourmentin (Université du littoral Côte d'Opale, France)**
Cyclodextrins: a promising encapsulant material to improve the functionalities of essential oils.

16h35-16h55 : **Valtcho D. Zheljazkov (Oregon State University, U.S.A.)**
The Effect of Coal-Bed Methane Water and Gypsum on Lemongrass and Palmarosa.

16h55-18h10 : Coffee break + Poster session

Tuesday 13 September :

8h45-9h30 : **Peter Q. Tranchida (University of Messina, Italy)**
(Low-)flow modulation comprehensive 2D GC-MS: a limited-cost ultrahigh resolution approach for flavour & fragrance analysis.

9h30-9h50 : **Temel Özek (Anadolu University, Turkey)**
Preparative gas chromatography for isolation of eudesmane type sesquiterpene ketone from *Prangos heyntiae* essential oil.

9h50-10h10 : **Cecilia Cagliero (Università degli Studi di Torino, Italy)**
Exploring the Potential of Ionic Liquids as Gas Chromatographic Stationary Phases for The Analysis of Essential Oils and Volatiles from Natural Products.

10h10-10h40 : Coffee break

10h40-11h : **Polina D. Blagojević (University of Niš, Serbia)**
Metabolome inspired synthetic libraries facilitate essential-oil analysis.

11h-11h20 : **Céline Roy (European Research Institute on Natural Ingredients, France)**
Accurate mass screening using LC-QTOF: opportunities and challenges for the analysis of pesticides in Essential Oil.

11h20-11h40 : **Elvire Messineo (BIPEA, France)**
Proficiency-testing scheme for essential oils.

11h40-12h : **Paul Thomas (Kreatis SAS, France)**
Towards A New Method for Performing Environmental Risk of Complex Substances (CRANCS).

12h00-13h30 : Lunch

13h30-14h15 : **Michel Schalk (Firmenich SA, Switzerland)**
Biotechnology for the Production of Flavor and Fragrance Terpenoids.

- 14h15-14h35 : **Bernard Blerot (IFF-LMR, France)**
Influence of genetic, epigenetic, agricultural and post-harvest factors on the production of Rose and Geranium Essential Oils.
- 14h35-15h15 : **Focus on Brazilian Essential Oils**
Lauro Barata (Federal University of the West Pará, Brazil)
Sustainable Bioproducts from the Amazon rainforest
Humberto Bizzo (Embrapa Food Technology, Brazil)
Brazilian Essential Oils: An Overview

15h15-15h45 : Coffee break

- 15h45-17h10 : **Daniel Joulain (SCBZ Consulting, France)**
The Analysis of Essential Oils and Related Natural Products: Avoiding the Pitfalls
Alain Chaintreau (Flavour and Fragrance Journal), Dominique Davenne (Faculté de pharmacie de Rennes, France)
Recommended practices in Essential Oil Analysis and Results Presentation. Biological activities of Essential Oils: Usual weaknesses and real mistakes in posters and papers

17h10-18h10 : Coffee break + Poster session

Wednesday 14 September :

- 8h45-9h30 : **Matthias Vey (IFRA, Belgium)**
Risk Assessment and Management of Fragrance Allergens – ways forward.
- 9h30-9h50 : **Jane A. Cooper (Waters Corp., UK)**
Analysis of Cosmetic Allergens using Ultra Performance Convergence Chromatography (UPC2) with MS Detection.
- 9h50-10h10 : **Frank David (Research Institute for Chromatography, Belgium)**
Advances in instrumental solutions for the determination of the extended list of perfume allergens.
- 10h10-10h40 : Coffee break**
- 10h40-11h : **Emilie Belhassen (Firmenich SA, Switzerland)**
Routine simultaneous quantification of 61 allergens in fragrance raw materials by a GC×GC-qMS method.
- 11h-11h20 : **Thomas Dutriez (Givaudan, Switzerland)**
Implementation of a global program for the quantification of the extended list of suspected allergens and regulated compounds in fragrance materials by GC×GC-TOF-MS.
- 11h20-12h10 : Round table & Closing session**