Name: MARCHIONI Eric

Position: Professor

Affiliated institution: Université de Strasbourg

Short Biography:
Eric Marchioni, (53 years old) Professor in Analytical Chemistry at the University of Strasbourg (France) is specialized in food analysis, detection and quantification of new bioactives in food (antioxidants, vitamins, complex lipids...). He wrote more than 100 international publications and managed 30 national French research contracts and 7 international ones. 11 PhDs were defended under his supervision.
The major application of its researches are: food quality and traceability, process control, health, and food security and toxicology.

Title of your keynote speech/lecture: Food processes and their analytical control.

Abstract of your keynote speech/lecture:
In a global reflection supported by scientific centers of the food industry, the issues focus on the whole construction of any food, from farm to mouth. Are involved the steps of extraction, fractionation, purification of agricultural raw materials and formulation, processing, preservation, and finally domestic processing before consumption. Our analysis, will concern post-agricultural production of food that highlights the importance of the food chemistry that seems to be largely underestimated in the relevant literature. If one wish to bring a sharp eye on nutritional issues, it is necessary to have good knowledge of the chemical properties of the food, the presence, absence or threshold effects of a compound, the speciation a molecules, of their chelation, the protective, inhibitory or potentiatory effect of the matrix, the role of the stereochemistry of molecules, ... Similarly, the occurrence of chemical contaminants (or supposed), observed and quantified because of the increased resolution and sensitivity of analytical techniques, showed ignorance of the mechanisms of food chemical construction. These chemical contaminants, endogenous when considering agriculture, or exogenous, newly formed, when considering processes and food preservation technologies are recognized as essential and must be studied and understood.

Keywords: Food, Process, Analytical chemistry.