***Select:***

***O Oral presentation for 3rd year Students (20 min)***

***O FLAsh COmmunication FOR 1st or 2nd YEAR Students (7 min)***

***O POSTER FOR 1st or 2nd YEAR Students***

**TITLE (Arial 12)**

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*PhD course in …….*

*Supervisor: Prof. ………*

*Co-tutor: Prof. ……*

**Abstract should include** State of Art, Methodology, Results and Discussion, Conclusion



Figure x. Example. (Arial 10)

Table x. Example. (Arial 10 for title and Arial 11 for body of table)

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **Total phenols** | | |  | | | |
| **mg CE/g extract** | | |  | **mg CE/g cocoa hulls** | |
|  | *Raw hulls* | *Defatted hulls* | |  | *Raw hulls* | *Defatted hulls* |
| **S** | 39.37 ± 2.31 | 33.98 ± 3.25 | |  | 4.29 ± 0.25 | 3.52 ± 0.34 |
| **US** | 41.32 ± 0.06 | 33.29 ± 1.09 | |  | 15.07 ± 0.02 | 6.14 ± 0.20 |
|  |  |  | |  |  |  |

Max 3 pages for Oral communication

Max 1 page for Short communication and Poster

**References**

[1] Napoleone B., Michel C., Borbone L. *Food Chem.* **2011,** *12*: 1507

[2] Sun D.W. “Computer vision technology for food quality evaluation”. Academic Press, Burlington, USA, 2008.

[3] Caligiani, A.; Palla, G.; Coïsson, J.D.; Travaglia, F.; Martelli, A.; Arlorio M. Proceedings of “Thermally processed foods: possible health implications”, COST Action 927, Ebersberg, Germany, 2007, p. 8.