

Liste des posters exposés

Olives et Huile d'olives : Chimométrie (16)

1- Noyaux des principales variétés françaises d'olives

Vanloot Pierre, Pinatel Christian, Artaud Jacques

2- Morphotypes des acides gras et des triglycérides des variétés françaises d'huile d'olive vierges, d'intérêt général

Pinatel Christian, Ollivier Denis, Roussos Sevastianos, Artaud Jacques.

3- Discrimination of olive varieties by artificial vision of the stones and chemometric analysis.

Vanloot Pierre, Laroussi Sonda, Dupuy Nathalie, Artaud Jacques.

4- Hierarchical PLS for lipidomic analysis of french olive oil PDO'S

Dupuy Natahalie, Artaud Jacques

5- Varietal origin determination of six Tunisian olive oils by chemometric analysis of NIR spectra.

Laroussi Sonda, Vanloot Pierre, Molinet Josiane, Kamoun N., Hammami Mohamed, Dupuy Nathalie, Artaud Jacques.

6- Fatty acid composition of olive oils from six cultivars from East and South-Western Algeria

Boudour-Benrachou N., Plard Jérôme, Pinatel Christian, Artaud Jacques

7- Détermination d'origine variétale d'olives par spectroscopie dans le proche Infrarouge.

Dupuy Nathalie, Le Dréau Yveline, Artaud Jacques, Pinatel Christian, Kister Jacky.

8- Olive oil authenticity: a bibliometric study. 2018.

Maléchaud Astrid, Dupuy Nathalie. Artaud Jacques, Le Dréau Yveline.

9- Variable selection and dimension reduction applied to the varietal discrimination of extra virgen olive oils using MIR, NIR and Raman spectroscopies.

Maléchaud Astrid, Le Dréau Yveline, Vanloot Pierre, Dupuy Nathalie.

10- Quantitative analysis of olive oil triglycerides by chemometric analysis of NIR spectra.

Ollivier Denis, Galtier O, Dupuy Nathalie, Le Dréau Yveline, Pinatel Christian, Artaud Jacques, Kister Jacky.

11- Apport des traitement chimiométriques dans le suivi par IRTF de la dégradation thermique et photochimiques d'huiles d'olive vierges.

Le Dréau Yveline, Plard Jérôme, Korifi R., Dupuy Nathalie, Artaud Jacques, Rebufa Catherine.

12- Metabolic indicators of olive oil ageing multibloc analysis by ACOMDIM.

Dupuy Nathalie, Korifi R., Plard Jérôme, Le Dréau Yveline, Rebufa Catherine.

13- Chemical characterization of eight monovarietal Algerian virgin olive oils using chemometric tools.

Le Dréau Yveline, Boulkhroune Hasna, Guissous Mokhtar, Artaud Jacques.

14- Rapid quantitative determination of Oleuropein in olive leaves using Mid-Infra-Red spectroscopy combined with chemometric analysis.

Dupuy Nathalie, Fathia Aouidi, Artaud Jacques, Roussos Sevastianos, Msallem Monji, Perraud Gaime Isabelle, Hamdi Moktar.

15- Olive tree cultivar identification by fatty acid analysis of extracted oil from own olives using a database application

Karachurina Alina, Roussos Sevastianos, Pinatel Christian, Tatoni Thierry, Artaud Jacques.

16- Composition en hydrocarbures naturels des huiles d'olive vierges françaises. Application à la traçabilité et à la recherche des des contaminants d'origine pétrolière.

Molina Josiane, Ollivier Denis, Guerère M., Artaud Jacques

Valorisation des Déchets oléicoles : Biotechnologie (6)

1- Olive mill by-products and their biotechnological potential

Roussos Sevastianos, Hamrouni Rayhane, Maiga Ynoussa, Carboué Quentin, Kharbouch Kharbouch, Amat Sandrine, Dupuy Nathalie , Lakhtar Hicham.

2- Olive mill solid and liquid waste valorisation by vermicomposting using *Eisenia andrei*

Kharbouch Barhoum, Getto Amandine, Amat Sandrine, Pierson Jean-Luc, Dupuy Nathalie, Criquet Steven, Lakhtar Hicham, El Mousadik Abdelhamid & Roussos Sevastianos.

3- Valorization of olive by-products through vermicomposting

Kharbouch Barhoum, El Moussadik Abdelhamid, Roussos Sevastianos, Dupuy Nathalie, Amat Sandrine, Lakhtar Hicham.

4- Main lessons from a plant parasite ecological research conducted on olive in Morocco.

Aït Hamza Mohamed, Ali Najib, Tazi Haffsa , Tavoillot Jean , Ferji Zarha , Moukhli Abdel , Ater Mustapha , Lakhtar Hicham , Miché Lucie , Roussos Sevastianos , Boubaker Hassan , El Mousadik Abdelhamid , Mateille Thierry

5- Challenges and opportunities of coconut aroma production by fungi cultivation in solid-state fermentation from olive pomace as substrate.

Hamrouni Rayhane, Molinet Josiane, Dupuy Nathalie, Maiga Ynoussa, Masmoudi Ahmed, Roussos Sevastianos

6- Solar drying in green house of olive mill wastewater using olive cake as substrate.

Lakhtar Hicham, Ismaili-Alaoui Mustapha, Perraud-Gaime Isabelle, Macarie Hervé et Roussos Sevastianos