International Congress on Green Extraction of Natural Products - GENP Avignon, France, April 16 – 17, 2013.

Program Overview

| Tuesday, 16th | | | | | |
|---------------|--|----------|---|----------|--|
| 8.30-9.30 | Welcome and introduction F. Chemat, GENP2013 Organizing Committee Cha | irman, U | Iniversity of Avignon, France. | | |
| 9.30-10.15 | Production of plant extracts: from evolution to revolution J. Strube, Clausthal University of Technology, Germany | | | | |
| 10.15-10.45 | Extraction and purification of artemisinin and co-metabolites in the search for bio-activity synergy A. Lapkin, Cambridge University, UK | | | | |
| 10.45-11.15 | Coffee Break – Poster Session | | | | |
| 11.15-12.00 | Producing vegetable extracts by supercritical fluid and pressurized liquid extractions A. Meireles, University of Campinas, São Paulo, Brasil | | | Chairman | |
| 12.00-12.30 | Natural fats and oils as green solvents for oleo-eco-extraction A. Rossignol-Castera, Oleos, France | | | man | |
| 12.30-14.00 | Lunch Break | | | | |
| | SESSION 1 : PROCESS DESIGN | | SESSION 2:ALTERNATIVE SOLVENTS | | |
| 14.00-14.30 | Bio-refinery: needs of a scientific strategy of relevant intensification K. Allaf, University of La Rochelle, France | | Water: an alternative solvent for green extraction of plant materials J. Wajsman, BASF, BCS, France | | |
| 14.30-15.00 | Integration of eco-extraction in the development of a botanical extract for its use as a dietary ingredient: Insights from the industry A. Bily, Naturex, France | Chairman | Surfactant-free but structured mixtures and microemulsions as a possible tool to design extraction solvents. W. Kunz, University of Regensburg, Germany. | Chairman | |
| 15.00-15.20 | Equipment and processes for plant-based extraction S. Both, Clausthal University of Technology, Germany | 5 | Rational design of new-based solvents: application to glycerol derivatives L. Moity, University of Lille, France | 3 | |
| 15.20-15.40 | Systematic research on the selectivity of components in plant-material extraction processes J.B. Bol, ICEET, Austria | | High pressure assisted processes: supercritical CO ₂ and subcritical water S. Kohnen, Celabor, Belgium | | |
| 15.40-16.00 | Coffee Break – Poster Session | | | | |
| | SESSION 3: MEDICINAL AND AROMATIC PLANTS | Chairman | SESSION 4 : BIOREFINERY | Chairman | |
| 16.00-16.20 | Medicinal and aromatic plants in Morocco, one of the main economic sectors to develop D. Bousta, INMAP, Morocco | | Green expression of native odorous molecules from aromatic plants leaves T. Talou, University of Toulouse, France | | |
| 16.20-16.40 | Methodical process design for phytoextracts as a function of characterizing complex mixtures I. Koudous, Clausthal University of Technology, Germany | | The valorization of organic-waste: from waste to noble raw material. D. Elothmani, University of Angers, France | | |
| 16.40-17.00 | Extraction of polyphenols from grape seeds by electrical discharges technologies: comparison of arc, streamer and pulsed electric field N. Boussetta, Université de Technologie de Compiègne, France. | | From the argan tree to the argan oil S. Gharby, University Mohammed V, Morocco | | |

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| Wednesday, 1 | 7th April 2013 | | | | |
|--------------|---|----------|---|----------|--|
| 9.00-9.45 | Plants extraction with green technologies and highly efficient reactors G. Carvotto, University of Turin, Italy | | | | |
| 9.45-10.15 | Green extraction of plant materials M.Z. Ozel, Green Chemistry Centre of Excellence, University of York, UK | | | | |
| 10.15-10.45 | Coffee Break – Poster Session | | | | |
| 10.45-11.30 | Towards a comprehensive exploitation of vine—wine and olive tree—oil residues M.D. Luque de Castro, University of Cordoba, Spain | | | | |
| 11.30-12.00 | Regulating herbal products as food: the U.S. experience M. McGuffin, American Herbal Products Association, USA. | | | | |
| 12.00-12.30 | Extraction of natural products: criteria and models for quality, efficacy and safety of drugs, cosmetics and food supplements: the E.U. experience. R. Anton, University of Strasbourg, France. | | | | |
| 12.30-14.00 | Lunch Break | | | | |
| | SESSION 1 : INNOVATIVE | | SESSION 2: INDUSTRIAL | Chairman | |
| | TECHNIQUES I | | APPLICATIONS I | | |
| 14.00-14.30 | Pulsed electric field extraction E. Vorobiev, Université de Technologie de Compiègne, France. | Chairman | Recovery of high added-value components from by-products of olives using environmentally friendly techniques A. Nektarios, University of Athens, Greece. | | |
| 14.30-15.00 | Innovative production and extraction technologies for bioactive microbial metabolites. Zippertex and HPHT, subcritical water extraction, SPE and SSE J. Ouazzani, ICSN, CNRS, Gif-sur-Yvette, France. | | Canadian perspective of bioactive components eco-extraction form agricultural and forest biomass Y. Boumghar, CEPROCQ, Quebec, Canada. | | |
| 15.00-15.20 | Development of novel extraction process for genipin recovery from genipa americanan at moderate temperatures J.C. Contreras Esquivel, Universidad Autonoma de Coahuila, Mexico. | an | Simulation-assisted process design, analysis and optimization in the biorefinery sector P. De Braeckelaer, CVG, France | an | |
| 15.20-15.40 | Cloud point extraction of microalgae cultures P. Glembin, Therma separation process, Hamburg, Germany | | Absorption and alternative technologies for recovery and purification of polyphenols: case reports for industrial applications S. Milesi, Purifunction, France | | |
| 15.40-16.00 | Coffee Break – Poster Session | | | | |
| | SESSION 3: INNOVATIVE TECHNIQUES II | Chairman | SESSION 4 : INDUSTRIAL APPLICATIONS II | Chairman | |
| 16.00-16.20 | Kinetics of ultrasound assisted extraction of polyphenols from aronia by-products L. Galvan d'Alessandro, University of Buenos Aires, Argentina | | Biorefinery of rapeseed and sunflower seeds, main parameters optimization for the enzymatic extraction L.Muniglia, Biolie, France | | |
| 16.20-16.40 | Solvent free microwave extraction of fresh fruits for recovery of bioactive compounds E. Destandau, ICOA, University of Orleans, France | | Solid-liquid extraction using butane or other liquefied gas as solvent A. Vallageas, Celsius, France | | |
| 16.40-17.00 | Optimisation of isolation of essential oil from <i>Pinus pinaster</i> wood wastes by solvent free microwave extraction A.Meullemiestre, University of La Rcohelle, France | | Sub-critical water extraction J.M. Chiocci, Tournaire, France | | |
| 17.00 | | | | | |