

**INTERNATIONAL SYMPOSIUM ON  
PECTINS AND PECTINASES  
WAGENINGEN, THE NETHERLANDS  
20-23 APRIL 2008**

**PROGRAMME**

Sunday, 20 April

16.00 – 17.00 registration  
17.00 – 18.30 Welcome reception

Monday, 21 April

8.15 – 9.00 registration  
9.00 – 9.10 Word of welcome (H.A. Schols)

Session 1 ( chairperson: J.F. Thibault)

***Structure, physical and chemical properties of pectin***

9.10 – 9.50 **M.C. Ralet** (Nantes, France)  
"Hydrodynamic properties of isolated pectic domains: a way to figure out pectin macromolecular structure?"

9.50 – 10.10 **N. Sengkhampan** (Wageningen, The Netherlands)  
"Structural elucidation of cell wall polysaccharides from Okra (*Abelmoschus esculentus* (L.) Moench)"

10.10 – 10.30 **C. Rolin** (Lille Skensved, Denmark)  
"Molecular shape and functionality of HM pectin"

10.30 – 11.00 coffee break

11.00 – 11.40 **H.A. Schols** (Wageningen, The Netherlands)  
"Connecting pectin structural elements"

11.40 – 12.00 **S. Alix** (Rouen, France)  
"Putative role of pectins in the tensile properties of flax fibres: a comparison between linseed and flax varieties"

12.00 – 12.20 **J.A. Staunstrup** (Lille Skensved, Denmark)  
"Sugar beet pectin as emulsifier, structure-function relationships"

12.20 – 13.30 lunch break

Session 2 (chairperson: A.G.J. Voragen)

***Pectinases: regulation, mode of action and application***

13.30 – 14.10 **P. Pellerin** (Montpellier, France)  
"Production and use of pectinases: how *Aspergillus niger* gene technology can improve sustainability in the fruit processing industry"

14.10 – 14.30 **J. Normand** (Nantes, France)  
"Purification and cloning of a rhamnogalacturonase tolerant to an acetylated substrate"

14.30 – 14.50 **A.M. Slavov** (Plovdiv, Bulgaria)  
"Behavior of pectin methylesterases in pectic gels"

- 14.50 – 15.20 tea break
- 15.20 – 15.40 **R.P. de Vries** (Utrecht, The Netherlands)  
"Advances in pectinolytic genes and regulation in *Aspergillus*"
- 15.40 – 16.00 **S. Van Buggenhout** (Leuven, Belgium)  
"The use of pectin modifying treatments to minimize texture and structure degradation of frozen fruits and vegetables"
- 16.00 – 18.00 **Poster session**
- 19.00 – 23.00 Conference dinner

## Tuesday, 22 April

Session 3 (chairperson: R.G.F. Visser)

### ***Pectin in plant cell walls***

- 9.00 – 9.40 **D. Mohnen** (Athens, USA)  
"Pectin biosynthesis and the GAUT1-related gene family: a complicated story for a complex polymer"
- 9.40 – 10.00 **T. Ishimizu** (Osaka, Japan)  
"Chain elongation of polygalacturonic acid in vitro by the solubilized microsomal fraction from azuki bean hypocotyls"
- 10.00 – 10.40 **P. Knox** (Leeds, UK)  
"Structural changes to pectic arabinans during plant growth"
- 10.40 – 11.00 **Y. Verhertbruggen** (Leeds, UK)  
"Putative arabinosyltransferase mutants of *Arabidopsis thaliana* provide insights into the role of pectic arabinan in responses to mechanical stress"
- 11.00 – 11.30 coffee break
- 11.30 – 11.50 **T.A. Gorshkova** (Kazan, Russian Federation)  
"Pectins in secondary cell walls"

Session 4 (chairperson: J.D. Mikkelsen)

### ***Pectin functionality and application***

- 11.50 – 12.30 **A.M. Hermansson** (Göteborg, Sweden)  
"Structure and functionality of pectin gels"
- 12.30 – 13.30 lunch break
- 13.30 – 13.50 **B.L.H.M. Sperber** (Wageningen, The Netherlands)  
"Influence of the overall charge and local charge density of pectin on the complex formation with  $\beta$ -lg"
- 13.50 – 14.10 **A. De Roeck** (Leuven, Belgium)  
"Effect of high pressure/high temperature processing on cell wall pectic substances in relation to firmness of carrot tissue"
- 14.10 – 14.30 **H.U. Endress** (Neuenburg, Germany)  
"Flootation - scourge of fruit processors?"

14.30 – 14.50 **L. Wicker** (Athens, USA)  
"Charge modification of pectins and applications to food science and foods for health"

14.50 – 15.20 tea break

Session 6 (chairperson: D. Mohnen)

***Nutrition, health aspects and other biological effects of pectin***

15.20 – 16.00 **H. Yamada** (Tokyo, Japan)  
"Recent studies on structures and intestinal immunity enhancing activities of pectins and pectic polysaccharides from medicinal herbs"

16.00 – 16.20 **A.T. Hotchkiss** (Wyndmoor, USA)  
"Biofuel/biobased product and nutrition/health applications of pectin"

16.20 – 18.00 **Poster session**

18.00 – 19.00 Poster awarding ceremony

Wednesday, 23 April

8.30 – 8.50 **B.S. Paulsen** (Oslo, Norway)  
"Bioactive polymers from the leaves of the Malian medicinal plants *Syzygium guineense*"

8.50 – 9.10 **M. Gallet** (Compiègne, France)  
"PectiCoat: enzymatically-tailored pectins as promising candidates to improve the biocompatibility of medical devices"

9.10 – 9.30 **B. Stahl** (Friedrichsdorf, Germany)  
"Effects of specific dietetic, pectin-derived acidic oligosaccharides on intestinal microbiota and immune response"

Session 5 (chairperson: H.A. Schols)

***Pectin in biomass and/or as agricultural byproduct***

9.30 – 10.10 **K. Waldron** (Norwich, UK)  
"Plant cell walls, pectins and the exploitation of food-chain co-products"

10.10 – 10.30 **S. Neidhart** (Stuttgart, Germany)  
"Which mango processing residues are suitable for pectin recovery in terms of yield, molecular and techno-functional properties of extractable pectins?"

10.30 – 11.00 coffee break

11.00 – 11.20 **E. Bonnin** (Nantes, France)  
"Extraction of "green labelled" pectin from plant by-products"

11.20 – 12.00 **A.G.J. Voragen** (Wageningen, The Netherlands)  
closure

12.00 – 14.00 lunch

End of symposium