

SESSION P1: Plant science

Last name	First name	Title of poster	
ANGELO	Paula	Stomata counting automation facilitates <i>C. canephora</i> tetraploid selection	SP1-01
BERTRAND	Benoit	Photosynthetic Performance of Arabica F1 Hybrids and Their Parents Under Shade and Full Sun Conditions	SP1-02
BOUKHARI	Bayram	Unraveling diversity in genes associated with root system architecture in <i>Coffea canephora</i> through haplotype-resolved pan-genome and integration of pan-3d genome	SP1-03
CAIXETA	Eveline Teixeira	Phenotypic stratification of Timor Hybrid coffee accessions from the Minas Gerais germplasm collection	SP1-04
CHALFUN-JUNIOR	Antonio	Hormonal crosstalk during the reproductive stage of <i>Coffea arabica</i> : interactions among gibberellin, abscisic acid, and ethylene	SP1-05
CRISAFULLI	Paola	Microscopy observations of the coffee graft junction: a compatibility study on grafted plant	SP1-06
CRISTANCHO	Marco	Taxonomic and Functional Profiling of Soil Fungi and Bacterial Microbiomes in Colombian Coffee (<i>Coffea arabica</i> L.) Plantations: A Regional Metabarcoding Study	SP1-07
DELGADO ORTIZ	Roberth Jheresson	In silico analysis of PTI (PAMP-triggered immunity) signaling components in the genome of <i>Coffea</i> spp. in response to phytonematodes	SP1-08
GIOMO	Gerson	Foreigner <i>Coffea arabica</i> varieties for specialty coffee production in Brazil	SP1-09
GUERRA-GUIMARÃES	Leonor	Field-Based Proteomic Insights into the Environmental Acclimation of Arabica Coffee Cultivars in the Cerrado Mineiro Region, Brazil	SP1-10
GUERREIRO-FILHO	Oliveiro	Genetic diversity of <i>Pratylenchus brachyurus</i> populations present in coffee plants	SP1-11
		IAC Herculândia – a <i>Coffea canephora</i> rootstock multiresistant to nematodes	SP1-12
GUYOT	Romain	Toward Sustainable Conservation of Baracoffea: Endemic and Drought-Tolerant Species in Madagascar	SP1-13
LARA ESTRADA	Leonel	Inferring multiple coffee flowerings in Central America using farmer data in a probabilistic model	SP1-14
MARTINS	Joana I.	Impact of water availability constraints on photosynthetic activity in elite genotypes of <i>Coffea arabica</i> L. and the mitigating effect of elevated atmospheric [CO ₂]	SP1-15
MIEULET	Delphine	Identification of SNPs that completely co-segregate (100%) with male sterility trait in an Arabica plant naturally devoid of pollen grains	SP1-16
NAKAMYA	Janice	Rationalizing the use of $\delta^{13}\text{C}$ stable isotope & crop water stress index in monitoring of drought stress in coffee varieties	SP1-17
NAKANWAGI	Mildred Julian	Re-defining the Ancestral Lineages within <i>C. canephora</i> collection at National Coffee Research Institute, Kizuza-Uganda	SP1-18 CANCELED
NKURUNZIZA	Radisras	Enhancing drought tolerance in <i>Coffea arabica</i> L. through induced mutagenesis	SP1-19
PAIVA	Luciano	Use of eYGF ^{Puv} as a gene expression reporter in <i>Coffea canephora</i>	SP1-20
PARTELLI	Fábio	Nutrient accumulation in leaves, branches and reproductive organs of <i>Coffea canephora</i> genotypes in three phenophases	SP1-21
		Modifications in leaf anatomical traits of <i>Coffea</i> spp. genotypes induced by management x season interactions	SP1-22
		Stomatal diversity in wild <i>Coffea</i> species: implications for coffee breeding in Mozambique	SP1-23
PEREIRA	Luiz Filipe	Private alleles in Brazilian <i>Coffea arabica</i> cultivars	SP1-24
POLONINI MORELI	Aldemar	Chemical bioprospecting of <i>Coffea canephora</i> var. Conilon: A new generation of Brazilian genotypes for the specialty coffee industry	SP1-25
RAMADHANI	Fatuma	Standardization of the Somatic Embryogenesis Protocol for Micropropagation of the Improved N39-2 <i>Coffea arabica</i> Hybrid	SP1-26

RAMALHO	José C.	Physiological Responses of Coffea spp. to Elevated Atmospheric CO ₂ : Impacts on Primary Production and Water Use Efficiency	SP1-27
		Leaf anatomical trait modifications in response to heat and elevated air [CO ₂] in Coffea arabica L. genotypes	SP1-28
YU	Qingyi	A chromosome-level genome assembly of Coffea arabica L. var. 'Kona Typica'	SP1-29

SESSION P2: Plant pathology & protection

Last name	First name	Title of poster	
AZINHEIRA	Helena	Early Evidence for lncRNA Involvement in Coffee Leaf Rust Resistance	SP2-01
		Targeting Coffee Berry Disease: Antifungal Properties of Rhizobacteria from Grapevine Soils	SP2-02
		Phylogenetic analysis of HCF164: Tracing SH9-Mediated Coffee Leaf Rust Resistance and their conservation across Viridiplantae	SP2-03
BORJAS VENTURA	Ricardo	Clustering of Hemileia vastatrix samples and their pathogenicity on three coffee varieties in Peru	SP2-04
CAIXETA	Eveline	Comparative genomics of two races of the coffee leaf rust pathogen Hemileia vastatrix	SP2-05
CHEN	Mathilde	Leaf rust severity in Acatenango, Guatemala, is related to coffee nutrition features	SP2-06
DELGADO ORTIZ	Robert Hjhersson	Chitinase Dynamics and Resistance Mechanisms in Coffee Leaf Rust Infection	SP2-07
DINIZ	Ines	Retrotransposons as putative key elements on the genetic variability and regulation of virulence in Hemileia vastatrix	SP2-08
FERREIRA	Douglas	Antifungal and Hormetic Effects of Varronia curassavica Essential Oil on Beauveria bassiana: Toward Regenerative Coffee Pest Management Strategies	SP2-09
ITO	Dhalton	Simultaneous resistance to the nematodes Meloidogyne paranaensis and M. incognita in arabica coffee progenies with introgression of Coffea canephora	SP2-10
JULCA OTINIANO	Alberto	Effect of Bio-Organic Products on Coffee Leaf Rust and Coffee Berry Borer in Villa Rica, Pasco, Peru	SP2-11
		Novel insights from metagenomic data into population dynamics and lineage differentiation of the coffee leaf rust pathogen Hemileia vastatrix in Peru	SP2-12
KEITH	Lisa	Emerging and re-emerging pathogens and diseases threatening coffee production in Hawaii, USA	SP2-13
MAGINA	Fredrick	Management of black coffee twig borer (Xylosandrus Compactus) (Eichhoff) by use of lure traps in Tanzania	SP2-14
		Evaluation of garlic (Allium Sativan) extracts for management of snails in the Southern Highlands of Tanzania	SP2-15
MARTINS	Jessica	Metarhizium fungi: a sustainable option to Leucoptera coffeella management in coffee crops	SP2-16
MYRIE	Ameka	Coffee berry borer patterns of infestation and bean damage across regions of Jamaica	SP2-17
NAYANI	Surya Prakash R.	International Multi Location Variety Trial (IMLVT) of Arabica Coffee in India – It's relevance and implications in breeding for durable rust resistance	SP2-18
OHOUEU	Ehouman Jean Brice	Effect of Aqueous Extracts of Moringa oleifera on the coffee berry borer and on seed physiological quality	SP2-19
PATRICIO	Flávia	Resistance of coffee genotypes do dieback, caused by Boeremia coffea	SP2-20
		Biological control of coffee leaf rust, dieback and promotion of coffee seedlings growth	SP2-21
PIRES DE ALMEIDA	Dênia	Draft genome of the Híbrido de Timor coffee reveals resistance genes against Hemileia vastatrix	SP2-22
QUIROGA CARDONA	Julio	Colombian Coffee Collection as a source of genetic resistance to CBD (Colletotrichum kahawae)	SP2-23
SALAZAR NAVARRO	Alexis Alejandro	Chitosan- and copper-functionalized silica nanoparticles enhance defense-related gene expression in Coffea arabica var. Borbon	SP2-24

SARZYNSKI	Thuan	Evaluation of Coffee berry borer (<i>Hypothenemus hampei</i>) damage in <i>Coffea canephora</i> plantations in Central highlands of Vietnam	SP2-25
SERA	Tumoru	Resistance to Phoma leaf spot in cultivars and wild accessions of Arabica coffee characterized using REML/BLUP methodology	SP2-26
SERA	Gustavo Hiroshi	Resistance to brown eye spot in cultivars and wild accessions of Arabica coffee characterized using REML/BLUP methodology	SP2-27
SHIGUEOKA	Luciana Harumi	Breakdown of leaf rust resistance in Arabica coffee cultivars derived from Híbrido de Timor and Icatu in Paraná State, Brazil	SP2-28
SILVA	Maria do Céu	New races of <i>Hemileia vastatrix</i> identified in East Timor revealed high spectra of virulence	SP2-29
VILELA	Emerson	Remote monitoring of coffee leaf miner	SP2-30
WANG	Ming-Li	Establishing a Breeding Pipeline to Safeguard the Hawaii Coffee Industry	SP2-31

SESSION P3: Farm management

Last name	First name	Title of poster	
BLISKA	Flávia	Brazilian coffee towards modern Corporate, Social, Environmental and Governance practices, aiming at the UN Sustainable Development Goals	SP3-01
BOSELMANN	Aske Skovmand	Grafting Robusta coffee for performance and robustness	SP3-02
CHERIERE	Timothée	How do cropping practices influence coffee quality? A study from South-Kivu, Democratic Republic of Congo	SP3-03
DREWRY	Darren	High Throughput Phenotyping of Coffee Plant Nutritional Status Through Hyperspectral Sensing	SP3-04
GONZALEZ	Carlos Mario	Physicochemical Characterization of Biochar from Coffee Wood as Affected by Moisture Content	SP3-05
		Influence of Biochar Dose, Form, and Incorporation Method on <i>Coffea arabica</i> Nursery Plants	SP3-06
KIWELU	Leonard	Trend analysis of coffee production and productivity in Tanzania	SP3-07
MATSUMOTO	Tracie	Coffee Leaf Rust Mitigation Through Cultural Control and Resistant Varieties for Hawaii's Specialty Coffee Industry	SP3-08
MORAIS	Heverly	Solar radiation and productivity of coffee trees planted with rubber trees in Southern Brazil	SP3-09
		Microclimate in coffee plantations with rubber trees in Southern Brazil	SP3-10
MUGO	Harrison	Coffee farming in Kenya: a shift from traditional to new emerging areas	SP3-11
OLIVEIRA E SILVA	Felipe	Development of an IoT-Enabled Coffee Harvest Management Tool for Mechanized Farming	SP3-12
RAMIREZ-BUILES	Victor Hugo	Climate Variability and Mineral Fertilization Programs influence Nitrogen losses in Coffee	SP3-13
SARZYNSKI	Thuan	Biochar increases <i>Coffea canephora</i> yield and cherry weight in controlled trials in Vietnam	SP3-14

SESSION P4: Green coffee processing

Last name	First name	Title of poster	
AONUMA	Ayumi	Study of fermentation parameters for Indonesian <i>Coffea Canephora</i> on flavor development	SP4-01
LIMA BERTARINI	Pedro Luiz	A Low-Cost Modular System for Real-Time Wireless Monitoring of Coffee Fermentation Temperature	SP4-02

SESSION P5: Sustainability, Climate change & Labels

Last name	First name	Title of poster	
ANGELO	Paula C S	Molecular evidence of temperature decrease influence on coffee flower evocation	SP5-01
ASEFA	Addisu	Screening of Limmu coffee accessions at the seedling stage for drought resistance under rain shelter conditions in Jimma, South West Ethiopia	SP5-02
BOREM	Rosângela Alves T.	Payment for environmental services on coffee farms in Southeast Brazil	SP5-03
		Environmental Education and Coffee Production: a look at sustainability	SP5-04
BROWN	Taya	The Limits of Land Size: A Framework for Defining Smallholder	SP5-05
BRUNINI	Orivaldo	Agroclimatic suitability of the Coffee Arabica (<i>Coffea arabica</i> L) considering climate change scenarios	SP5-06
		Climate scenarios and agroclimatic suitability for the cultivation of robusta coffee (<i>Coffea canephora</i>) and arabica coffee (<i>Coffea arabica</i> L) in the Republic of Angola	SP5-07
DHAR	Bablu	From Farm to Cup: Integrating Climate Adaptation and Sustainability in Global Coffee Systems	SP5-08
FARAH	Adriana	Does the consumer perception of aroma and flavor agree with the new Brazilian soluble coffee classification?	SP5-09
MAGESA	Marco	Strengthening Extension System in Tanzania: Innovative Knowledge-Sharing Approaches for Improving coffee Productivity and production	SP5-10
		Exploring Digital Traceability in Tanzania's Coffee Sector: Understanding Smallholder Farmers' Awareness, Readiness, and Enabling Factors	SP5-11
MAYOLI	Rose	Reducing carbon footprint in coffee farming; evaluation of soil physiochemical properties in selected farms in Kericho County, Kenya	SP5-12
MBWAMBO	Suzana	Exploring the future of coffee production on the Mt. Meru ecosystem, Tanzania	SP5-13
NAKANWAGI	Mildred Julian	Conservation to use: Genetic characterization of the National Ugandan <i>Coffea canephora</i> collection	SP5-14
ODENY	Danstan	Toward climate-resilient and livelihood-enhancing coffee farming in Kenya: the role of ISFM in regenerative agriculture – A review	SP5-15
PANTANO	Angelica	Study of climate change in coffee growing regions, São Paulo- Brazil	SP5-16
PAPPO	Emily	Carbon payment strategies in coffee agroforests shape climate and biodiversity outcomes	SP5-17
		A Remote-Sensing-Based Bird Friendly Certification System	SP5-18
		Optimizing coffee shade trees for biodiversity	SP5-19
		Landscape composition influences the conservation value of shade coffee	SP5-20
PERRY	David	Cascading Benefits of Coffee (Cabeco®): RSE, Regenerative Cosmetics, High Value Act Ingredients: Cofoil®, Cofex® Extra and Cofex® Ultra	SP5-21 CANCELED
PHAM	Thuyen	Sustainable intensification: how grafting boosts coffee production in Vietnam	SP5-22
RONQUIM	Carlos	Use of geotechnology for monitoring land use and coverage in Brazilian Amazon's main coffee growing region	SP5-23
SCAPUZZI	Chiara	Multi-Application Potential of Lipids Extracted from Coffee Silverskin Using Supercritical CO ₂ Technique	SP5-24
SILVEIRA	Jane	Simulation of irrigation water requirements for Arabica coffee in traditional growing regions of São Paulo State, Brazil	SP5-25

SESSION P6: Biochemistry, Biotechnology & Composition of green coffee

Last name	First name	Title of poster	
AMARAL	Laurence	Establishing a relationship between cherry chemical composition and quality parameters in highly-fermented coffee samples	SP6-01
ATWIJUKIRE	Evans	Simultaneous analysis of caffeine, chlorogenic acids (5-CQA, 4-CQA, 3-CQA) an trigonelline by LC-MS-MS and implications of the metabolites in Arabica coffee cup quality	SP6-02

BERTARINI	Pedro	Physicochemical Evaluation of Unripe Yellow Bourbon Coffee Treated with Nucoffee Versatians	SP6-03
CAMARGO	Gisele Anne	Valorization of defective green coffee beans through pilot-scale extraction: phenolic and nutritional composition of concentrated extracts	SP6-04
CARVALHO REIS	Bianca Cristina	Development of an easy Molecular Approach for Adulteration Detection by Isothermal Amplification applied to 100% Arabica Coffee Authentication	SP6-05
DE SOUZA GOMES	Matheus	Impact of terroir on alcohol formation in Paraíso variety coffees fermented	SP6-06
DOS SANTOS GOMES	Willian	Genetic diversity of Coffea canephora influences microbial dynamics during fermentation process	SP6-07
FARAH	Adriana	Major organic acids and sugars in kombuchas made with black tea, coffee cascara and leaves	SP6-08
FEDALA	Naziha	Chemical Characteristics, Antioxidant Activity in Coffee of Date Seeds	SP6-09
FONCHY-PENOT	Evelyne	Impact of the use of selected yeast and bacteria in different processing methods, on the final aromatic profile of coffee	SP6-10
GINES	Krizzia Rae	Differentiating Philippine Robusta Coffee Origins Using X-Ray Fluorescence-Based Elemental Profiling	SP6-11
GIOMO	Gerson	Chemical Composition of Raw Coffee Beans: Does It Vary Over the Crop Years?	SP6-12
GOMES	Matheus	Lactic acid production behavior during different post-harvest fermentation methods for arabica coffee fruits (cv. Tupi)	SP6-13
HOSAHOLALU RAMESHA	Preetham Gowda	Exploring simple and industrially viable methods for extracting oil from spent coffee grounds: evaluation of extracts' properties with economic feasibility analysis	SP6-14
IDA	Miho	Isolation and characterization of linalyl UGTs from Coffea arabica	SP6-15
MORAIS	Heverly	Coffee consortium with Havea brasiliensis influence of the level of shading on the chlorogenic acid isomers, physicochemical and mineral composition	SP6-16
NAVARINI	Luciano	Toward the biochemical and sensory characterization of C. stenophylla in Côte d'Ivoire	SP6-17
PAPPO	Emily	What's Brewing? The coffee microbiome correlates to quality and cultivation management in Colombia	SP6-18
PEREIRA	Luiz Filipe	Chemical composition of coffee from Ethiopia accessions for developing of specialty coffees	SP6-19
PERRY	David	Cascading Benefits of Coffee (Cabeco®): Social Responsibility, Regenerative Cosmetics, High Value Active Ingredients Cofoil® and Cofex® from Instant Coffee byproducts	SP6-20
SANTORO	Patricia	Fruit detachment force in Ethiopian accessions of Coffea arabica	SP6-21
		Granulometry screen bean size in Ethiopian genotypes of Coffea arabica	SP6-22
		Influence of Chemical Components of Raw Pulped Natural Coffee Beans on Beverage Quality	SP6-23
		Chemical Composition of Green Coffee Beans and Their Influence on Beverage Quality	SP6-24
SUAREZ-QUIROZ	Mirna-Leonor	Evaluation of aroma compounds of coffee pulp (Coffea arabica L.) fermented with commercial and indigenous yeasts	SP6-25
TERAMOTO	Juliana	Chemical Markers of Association of Raw Coffee and Cup Quality: Evaluating Arabica Coffee Varieties Across São Paulo Farms	SP6-26

SESSION P7: Roasted coffee technology & Processing

Last name	First name	Title of poster	
AL-SHEMMERI	Mark	Application of a research engineering approach to map the physical capabilities of an automated production roaster	SP7-01
DINIZ SANTOS	Líbia	Organic acids in specialty soluble arabic coffee from Cerrado Mineiro: Indicators of quality and sensory potential	SP7-02
GLOESS	Alexia N.	Coffee – and what else? Are we ready for alternatives?	SP7-03

KOZIOROWSKI	Thomas	Use of artificial intelligence (AI) in coffee roasting facilities	SP7-04
NAVARINI	Luciano	Morphological analysis of Coffea arabica beans roasted by different industrial processes using synchrotron X-ray computed microtomography	SP7-05
SMRKE	Samo	Comparison of Coffee Roasting using Hydrogen, Electric and Natural Gas Powered Roasters	SP7-06
TAROH	Suzuki	Influence of Pre-roasting and Re-roasting on the Physicochemical Properties and Sensory Quality of Arabica Coffee Beans	SP7-07
TÜCK	Sebastian	Dynamic System Identification of Industrial Coffee Roasters: A Case Study	SP7-08

SESSION P8: Coffee chemistry & Sensory sciences

Last name	First name	Title of poster	
BELCHIOR	Veronica	Breeding for Improved Coffee Quality	SP8-01
DA SILVA OLIVEIRA	Emanuele Catarina	Chemical Characterization of Soils and Coffea arabica Farm Coffees and Their Relationship with Sensory Quality	SP8-02
		Changes in the chemical and sensory profile of Coffea arabica prepared by infusion and filtration at different temperatures	SP8-03
DE FRANÇA SCHAFFEL	Izabela	Evaluation of the chemical composition volatile and non-volatile coffee conilon harvested at different times of the season	SP8-04
DOS SANTOS GOMES	Willian	Influence of water characteristics on the chemical profile and sensory attributes of coffee	SP8-05
DEDYK	Zuzanna	Exploring Cross-Modal Sensory Experiences in Flavour Perception	SP8-06
DINIZ SANTOS	Libia	Phenolic Compounds in Arabica Coffee via Submerged Fermentation	SP8-07
DO AMARAL	Laurence Rodrigues	Sensory Enhancement of Arabica Coffee via Controlled Submerged Fermentation with Saccharomyces cerevisiae	SP8-08
FARAH	Adriana	Volatile and sensory profiles of Coffea canephora flowers and infusions	SP8-09
FISK	Ian	Hybrid Coffee: A Sustainable Flavour-First Approach to Coffee Innovation	SP8-10
FRINHANI	Roberta	Spectroscopic Data Fusion to Investigate the Chemical Influence on the Quality of Coffea canephora	SP8-11
FUKUI	Yasuhiro	Study on furanic acids found in coffee brew	SP8-12
GUINARD	Jean-Xavier	Which coffee would go well with this food? A consumer research on the appropriateness of coffee and food pairing	SP8-13
HATAKEYAMA	Shinichiro	Steam distillation process for flavor enhancement of milk coffee: Effects of condensation temperature on volatile compounds and flavor characteristics	SP8-14
LIBERTO	Erica	Computer vision based on GCxGC-MS/FID for Coffee origin authentication	SP8-15
LIM	Lik Xian	How do you drink your coffee? - The effect of consumption style on sensory perception and liking	SP8-16
MENKE	Hannah P	From Rocks To Roasts: Adapting Pore-scale Imaging and Multi-phase Reactive Flow Physics to Optimise Coffee Extraction	SP8-17
MILLER	Franz	Effect of roasting conditions on coffee surface chemistry, wettability and extraction performance	SP8-18
NAKAGAWA	Mao	Effects of Powdered Sugar Content on the Aroma of Coffee-Based Confectionery	SP8-19
PETRONILHO	Silvia	Valorisation of spent coffee grounds for double emulsion-based oil preservation	SP8-20
PIETSCH	Arne	Influence of Particle Size on Color of R&G Coffee	SP8-21
QIU	Minghua	An exploration of the impact of endophytic fungi from Yunnan Arabica coffee on its flavor	SP8-22
RANGANATH	Akshay	A fluorescent complex of caffeine and ellagic acid	SP8-23

SANTANATOGLIA	Agnese	Influence of geographical origin, post-harvest processing and brewing methods on quercetin derivatives in roasted arabica coffee	SP8-24
SANTORO	Patricia Helena	Fruit Maturation of <i>Coffea arabica</i> : Relationship with Physical Bean Quality, Sensory Attributes of the Beverage, and Productive Yield	SP8-25
		Chemical composition of specialty coffees from the Southern Brazil women contest	SP8-26
SCAPUZZI	Chiara	Sustainable Packaging from Coffee Silverskin: Development of Cellulose-Based Films	SP8-27
SPEER	Karl	Synthesis of carboxylic acid-5-hydroxytryptamides with saturated, unsaturated or hydroxy fatty acids	SP8-28
TAKAHASHI	Rei	Elucidating the Reaction Pathways of Chlorogenic Acid Isomers Induced by Roasting	SP8-29
WAGIKONDI	Cecilia	Exploring the effect of fermentation temperature and duration on sensory characteristics of dry processed coffee	SP8-30
WELDEMICHAEL	Getachew	Correlation and path coefficient analyses for quality attributes in Ethiopian coffee (<i>Coffea arabica</i> L.) landraces	CANCELED
YOSHIHARA	Daisho	Development of terms to measure consumer emotions associated with milk coffee and evaluation of flavor characteristics and emotions with chilled milk coffee beverages	SP8-32

SESSION P9: Health & safety, Consumption, Quality & trends

Last name	First name	Title of poster	
BARRETO PEIXOTO	Juliana	Coffee silverskin potential in the prevention of metabolic syndrome: effects upon Caco-2, HepG2, and 3T3-L1 cells	SP9-01
CAMARGO	Gisele Anne	Pilot-Scale Extraction of Phenolics from Defective Green Coffee Beans: Food Safety Assessment of a Functional Ingredient	SP9-02
CORETA-GOMES	Filipe Manuel	In vitro human colonic fermentation of coffee arabinogalactan and melanoidin-rich fractions	SP9-03
FARAH	Adriana	The conilon coffee plant (seeds, husks and leaves) and its numerous possibilities in the food and pharmaceutical industries	SP9-04
		Influence of label information on the acceptance of an acrylamide-reduced coffee by consumers in the city of Rio de Janeiro, Brazil	SP9-05
IWAI	Kazuya	Continuous Intake of Coffee-Derived Trigonelline Improves Resting Energy Expenditure in People with High Body Mass Index	SP9-06
JAIME HUERFANO	Juliet	The use of a novel amidase to reduce acrylamide levels in soluble coffee extracts directly during coffee processing	SP9-07
MOKHTARI	Moussa	An Investigation of Coffee and Tea Consumption Habits: A Sample Survey in Algeria	SP9-08
PEREIRA	Sergio Parreiras	Regionalized Diagnosis of the Geographical Indications of Paulista Coffees	SP9-09
PETRACCO	Marino	Coffee Museums' Alliance: a Vehicle for Horizontal Spreading of Vertical Information about Coffee Culture	SP9-10
PINTÃO	Ana Maria	Bioactive compounds of coffee. Health claims and optimized consumption	SP9-11
QIU	Minghua	Antidiabetic effect of GPAD from Coffee and its Mechanism	SP9-12
TREVISAN	Maria	In vitro gastrointestinal digestion of <i>Coffea arabica</i> leaf tea and kombucha: effects on chemical composition and anti-inflammatory potential	SP9-13
TSUJI	Yoshihiro	Effect of hemodialysis wastewater quality improvement by adsorption of free chlorine and bromide ions by carbonized coffee grounds	SP9-14