POSTER PROGRAM

Posters will be on exhibition throughout the whole conference. Adhesive tape will be provided at the poster boards as well as at the registration desk.

Suggested format for poster presentation: A0- (width x height) 90x120 cm

For facilitating poster discussion, four different poster sessions have been allotted. The authors will be asked to be close to their poster in the specific poster session in which the poster will be discussed.
Two prizes to the best posters will be awarded in the course of the conference dinner on Wednesday evening. One poster will be selected by the scientific committee and the other will be selected by all the conference attendees. Please select your personal best poster using the voting cards that you find in your conference bag. Please leave your cards in the box at the registration desk.

Poster Sessions
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Monday, May 28, 2018, 18:00-19:00

Poster session 2: Posters with EVEN poster numbers (from 2 to 80)
Tuesday, May 29, 2018, 10:20-11:20

Poster session 3: Posters with ODD poster numbers (from 81 to 159)
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P-3   Grape Rhône Valley pomaces associated with a thiazide diuretic: their role against hypertension disease
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P-4   Effect of grape polyphenols on the growth of Enterococcus strains
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