

VEILLE BIBLIOGRAPHIQUE TRANSFOBIO

OBJECTIFS

Les objectifs de ce travail préliminaire sont de disposer d'une base d'articles traitant plus particulièrement de la transformation des produits biologiques (indépendamment de la partie production agricole) pour :

- identifier les sujets traités qui peuvent servir d'appui pour des travaux de transfert / valorisation / exploitation ;
- identifier les thématiques peu ou pas traitées, constituants des champs d'investigation potentiels ;
- identifier les équipes de recherche impliquées sur ce sujet ;
- identifier les thématiques éventuellement privilégiées selon les zones géographiques.

Les résultats présentés ici ne sont qu'une première approche purement quantitative à partir de 2 bases d'articles scientifiques (WOS et FSTA) qui ne tiennent pas compte des éléments de la littérature « grise ».

MÉTHODOLOGIE

Personnes impliquées

- **Audrey LESTURGEON**, CRITT AGROALIMENTAIRE PACA
- **Bruno TAUPIER-LETAGE**, ITAB
- **Claire DIMIER-VALLET**, SYNABIO
- **Cyril BERTRAND**, CRITT AGROALIMENTAIRE PACA
- **Estelle MARIN**, CRITT AGROALIMENTAIRE PACA
- **Geneviève FREUND**, ACTALIA
- **Guillaume MONDEJAR**, CRITT AGROALIMENTAIRE LA ROCHELLE
- **Joël ABECASSIS**, INRA MONTPELLIER UMR IATE
- **Marie Josèphe AMIOT-CARLIN**, INRA PACA UMR NORT
- **Rodolphe VIDAL**, ITAB
- **Thomas HABERSETZER**, AGIR

Sélection des publications

- Bases de données questionnées :
 - o **FSTA** (Food Science and Technology Abstracts)
 - o **WOS** (Web of Science)
- Équations recherchées dans ces deux bases de données ([voir annexe 1](#))
- Outil utilisé pour gérer les références biblio : Zotero
- Tris par les personnes impliquées (1/ suppressions de publications inintéressantes, 2/ classification dans les axes de travail du RMT Actia TransfoBio)

RÉSULTATS

Références bibliographiques

La liste des publications sélectionnées est présente en [annexe 2](#).

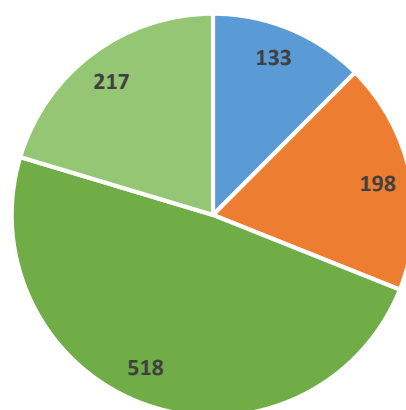
Étude quantitative

Au total, 994 références ont été sélectionnées et classées dans les 3 axes du RMT Actia TransfoBio.

Remarque : Le tableau ci-dessous compte 1066 références au total. En effet, 7 % des articles sont classés dans plusieurs sous-dossiers.

Répartition des publications d'intérêt par axes de travail du RMT Actia TransfoBio :

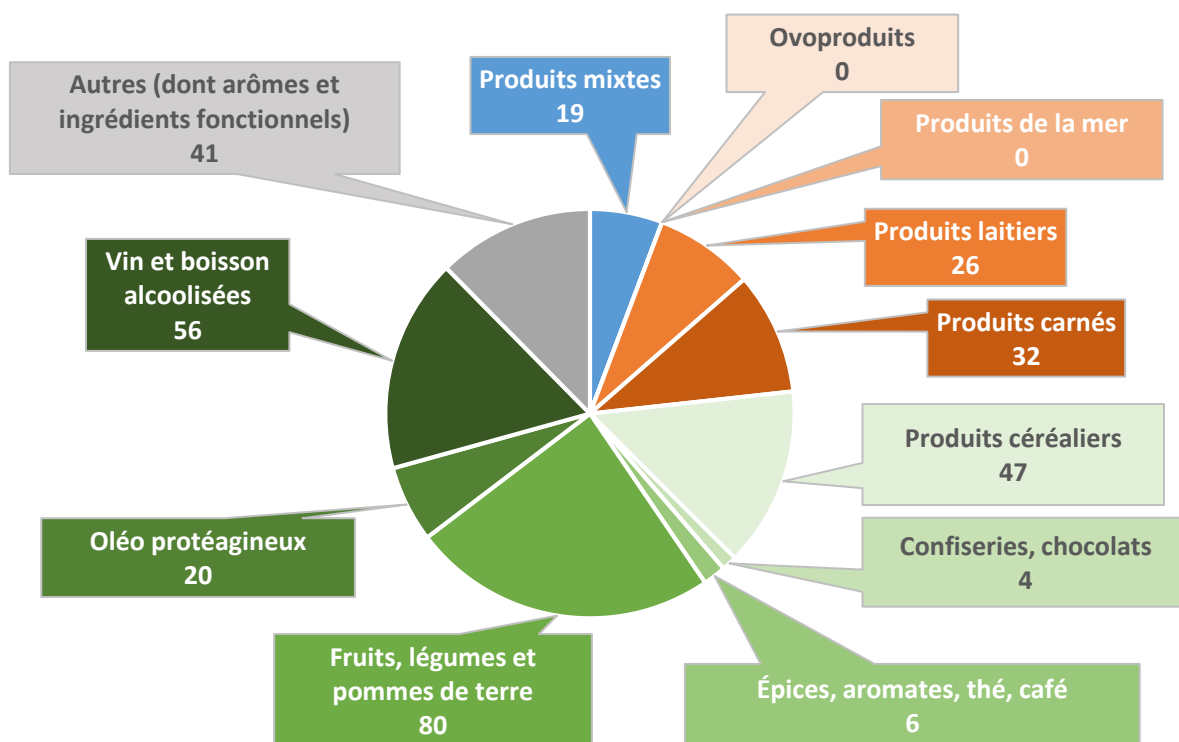
CATÉGORIE	NB DE PUBLICATIONS D'INTÉRÊT
Axe 1 - Additifs et auxiliaires technologiques	-
Produits mixtes	5
Produits animaux	-
Ovoproduits	0
Produits de la mer	0
Produits laitiers	9
Produits carnés	23
Produits végétaux	-
Produits Céréaliers	19
Confiseries, chocolats	1
Épices, aromates, thé et café	3
Fruits, légumes et pommes de terre	16
Oléo protéagineux	4
Vin et boisson alcoolisées	25
Autres	10
Arômes	9
Ingrédients fonctionnels	9
SOUS-TOTAL	133
Axe 2 - Procédés	-
Produits mixtes	14
Produits animaux	-
Ovoproduits	0
Produits de la mer	0
Produits laitiers	17
Produits carnés	9
Produits végétaux	-
Produits Céréaliers	28
Confiseries, chocolats	3
Épices, aromates, thé et café	3
Fruits, légumes et pommes de terre	64
Oléo protéagineux	16
Vin et boisson alcoolisées	31
Autres	7
Arômes	6
SOUS-TOTAL	198
Axe 3 – Caractéristiques et attentes consommateurs	11
Caractéristiques	55
Environnement	22
Prix-économie	82
Santé nutrition	168
Sécurité	132
Sensoriel	48
Perceptions des consommateurs	109
Environnement	15
Prix-économie	54
Santé nutrition	9
Sécurité	7
Sensoriel	23
SOUS-TOTAL	735
TOTAL	1066



- Axe 1 - Additifs & Auxiliaires technologiques
- Axe 2 - Procédés
- Axe 3 – Caractéristiques et attentes consommateurs (caractéristiques)
- Axe 3 – Caractéristiques et attentes consommateurs (perceptions des consommateurs)

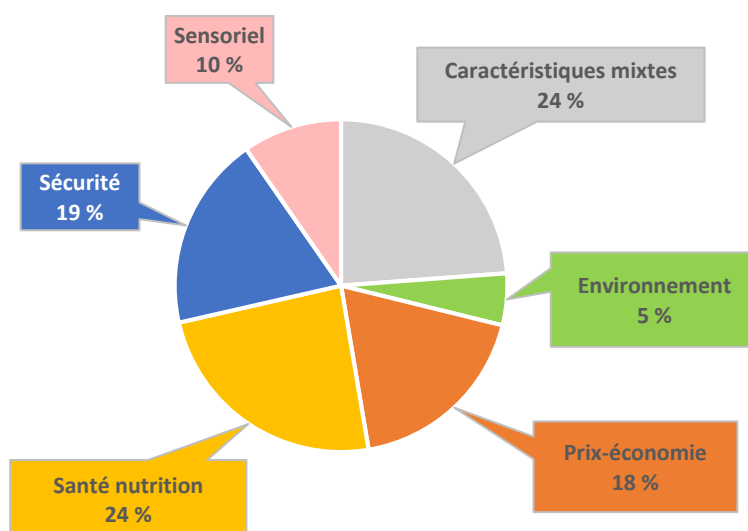
Répartition des publications par filière :

Total de 331 publications : 64 % de produits végétaux (n=213) – 18 % produits animaux (n=58) – 6 % produits mixes (n=19) – 12 % autres ingrédients (n=41)

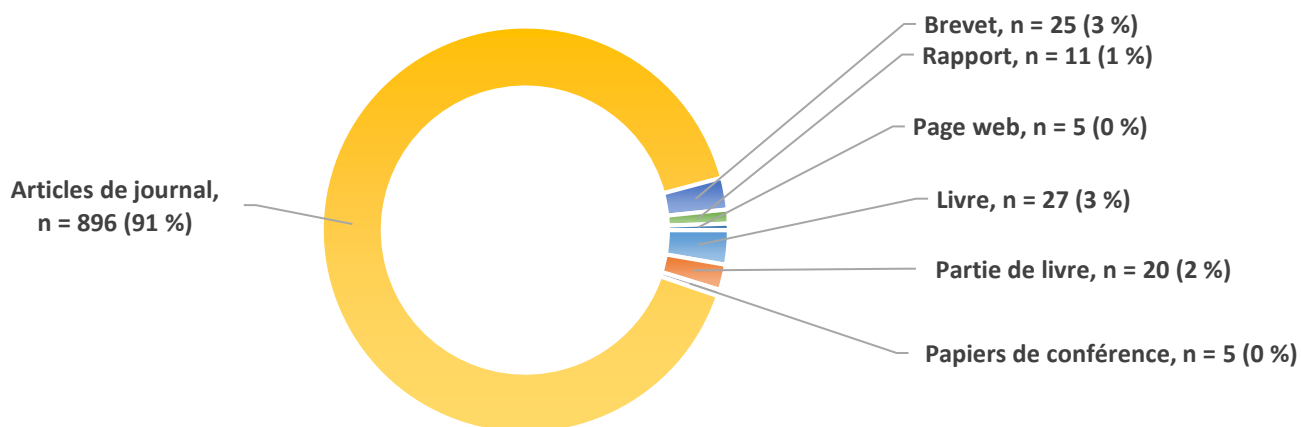


Répartition des publications par caractéristiques :

Total de 735 publications : 70 % sur l'étude des caractéristiques (n=518) et 30 % sur les attentes et perceptions consommateurs (n=217)

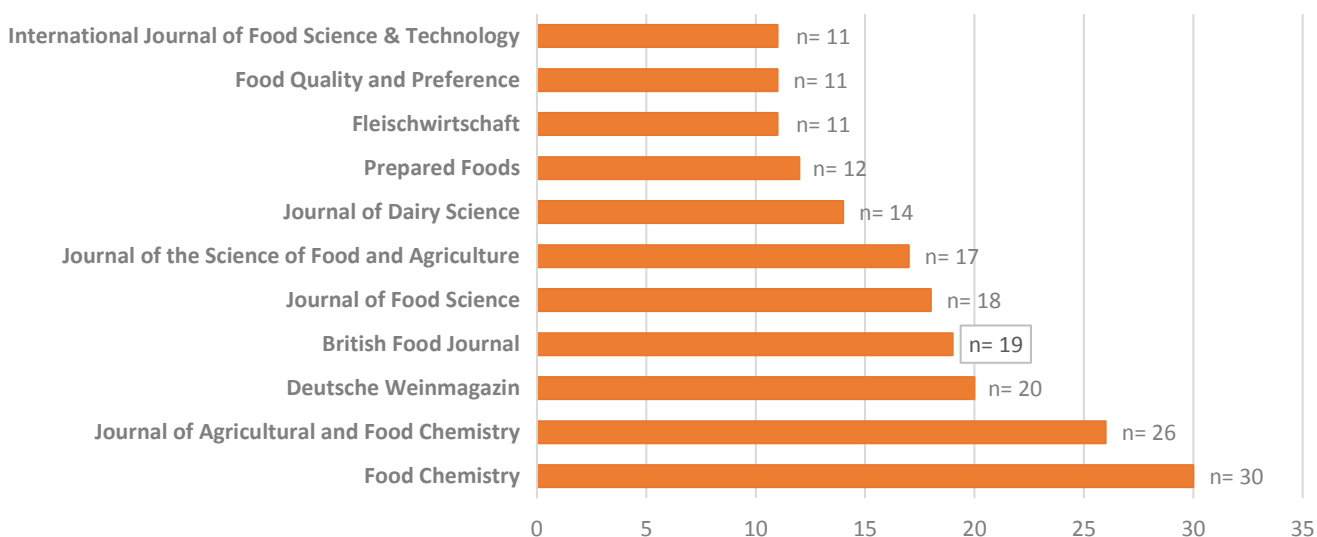


Répartition des publications par types de publication :

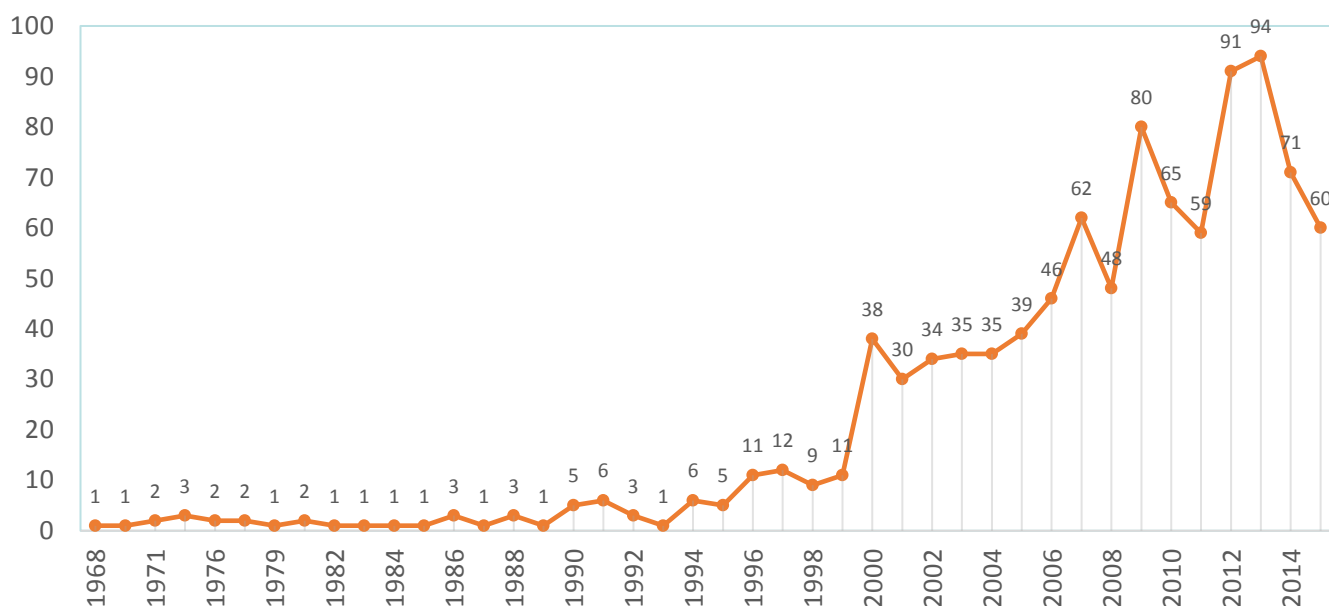


Répartition des journaux les plus cités

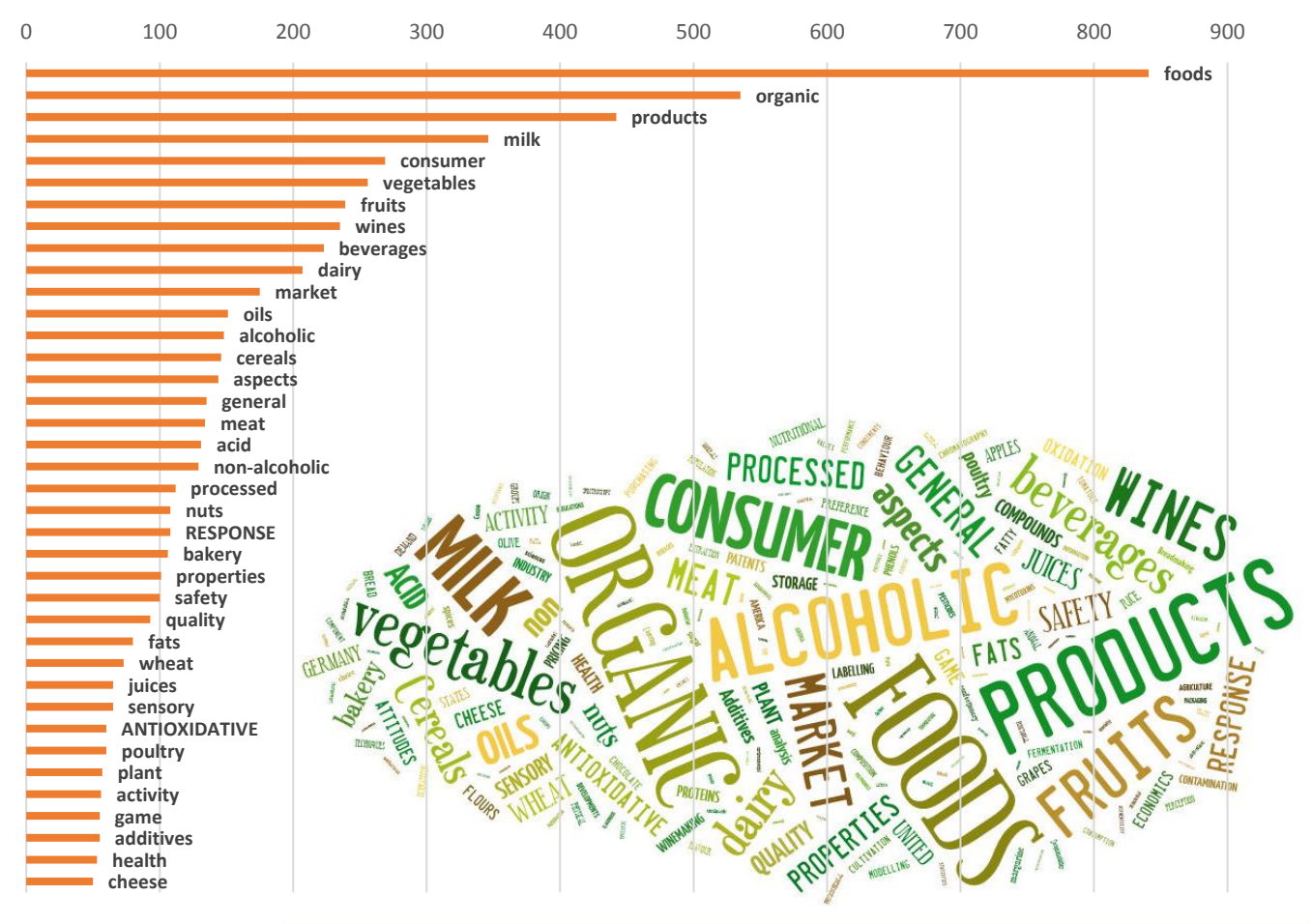
Soit 21 % (n=189) de toutes les publications



Répartition du nombre de publications par années :



Occurrence des mots clés :
 75 mots clés les plus souvent retrouvés



ANNEXE 1 - RÉPARTITION DU NOMBRE DE PUBLICATION D'INTERET PAR AXES DE TRAVAIL

Dossiers	Equations de recherche	Nb réf FSTA	Nb réf WOS	Nb après suppress° doublons
Additifs	((additive* AND "processed food*" AND organic) NOT farm* NOT seed* NOT orchard* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	115	-	115
Arômes	((flavor* AND "processed food*" AND organic) NOT farm* NOT seed* NOT orchard* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile) ((flavour* AND "processed food*" AND organic) NOT farm* NOT seed* NOT orchard* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	18 92	- -	102
Auxiliaires technologiques	((("processing aid*" AND "processed food*" AND organic) NOT farm* NOT seed* NOT orchard* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	2	-	2
Œuf	((("process* egg*" OR "egg* process*" OR "organic egg*") AND organic) NOT farm* NOT seed* NOT crop* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	37	31	55
Produits de la mer	((("process* seafood*" OR "seafood* process*" OR "organic seafood*") AND organic) NOT farm* NOT seed* NOT orchard* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	24	4	27
Poisson	((("process* fish*" OR "fish* process*" OR "organic fish*") AND organic) NOT farm* NOT seed* NOT orchard* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	74	16	89
Viande	((("process* meat*" OR "meat* process*" OR "organic meat*") AND organic) NOT farm* NOT seed* NOT orchard* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile) (((("process* meat" OR "meat process*" OR "organic meat") AND organic) NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	213 -	- 88	272
Produits laitiers	((("process* dairy*" OR "dairy process*" OR "organic dairy*") AND organic) NOT farm* NOT seed* NOT orchard* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile) ((dair* AND organic) NOT farm* NOT seed* NOT crop* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile NOT cow) Et (((("process* dairy" OR "dairy process*" OR "organic dairy") AND organic) NOT farm* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	71 -	- 456	503
Fromage	((("process* cheese*" OR "cheese* process*" OR "organic cheese*") AND organic) NOT farm* NOT seed* NOT crop* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	78	5	80
Yaourt	((("process* yogurt*" OR "yogurt* process*" OR "organic yogurt*") AND organic) NOT farm* NOT seed* NOT crop* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	5	4	7
Lait	((("process* milk*" OR "milk* process*" OR "organic milk*") AND organic) NOT farm* NOT seed* NOT crop* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	153	76	202
Beurre	((("process* butter*" OR "butter process*" OR "organic butter*") AND organic) NOT farm* NOT seed* NOT orchard* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile) ((butter AND organic) NOT farm* NOT seed* NOT crop* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	5 -	- 14	19
Huile	((("process* oil*" OR "oil* process*" OR "organic oil*") AND organic) NOT farm* NOT seed* NOT crop* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	55	75	137
Céréales	((("process* cereal*" OR "cereal* process*" OR "organic cereal*") AND organic) NOT farm* NOT seed* NOT orchard* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	35	16	47
Blé	((("process* wheat*" OR "wheat* process*" OR "organic wheat*") AND organic) NOT farm* NOT seed* NOT orchard* NOT crop* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	48	23	57
Farine	((("process* flour*" OR "flour* process*" OR "organic flour*") AND organic) NOT farm* NOT seed* NOT orchard* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	21	10	27
Pain	((("process* bread*" OR "bread process*" OR "organic bread*") AND organic) NOT farm* NOT seed* NOT orchard* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile) ((bread AND organic) NOT farm* NOT seed* NOT crop* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	25 -	11 90	109
Pâte	((("process* pasta*" OR "pasta* process*" OR "organic pasta*") AND organic) NOT farm* NOT seed* NOT crop* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile) ((pasta* AND organic) NOT farm* NOT seed* NOT crop* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	10 -	4 42	46
Riz	((("process* rice*" OR "rice process*" OR "organic rice*") AND organic) NOT farm* NOT seed* NOT crop* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	21	25	43
Légumineuse	((("process* legume*" OR "legume* process*" OR "organic legume*") AND organic) NOT farm* NOT seed* NOT orchard* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	1	2	2

Pomme de terre	((("process* potato*" OR "potato* process*" OR "organic potato*") AND organic) NOT farm* NOT seed* NOT orchard* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	61	38	96
Légume	((("process* vegetable*" OR "vegetable* process*" OR "organic vegetable*") AND organic) NOT farm* NOT seed* NOT orchard* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	122	-	122
Carotte	((("process* carrot*" OR "carrot* process*" OR "organic carrot*") AND organic) NOT farm* NOT seed* NOT orchard* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	10	11	19
Tomate	((("process* tomato*" OR "tomato* process*" OR "organic tomato*") AND organic) NOT farm* NOT seed* NOT orchard* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	70	51	104
Olives	((("process* olive*" OR "olive* process*" OR "organic olive*") AND organic) NOT farm* NOT seed* NOT orchard* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	38	24	59
Fruit	((("process* fruit*" OR "fruit* process*" OR "organic fruit*") AND organic) NOT farm* NOT seed* NOT orchard* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile) (((("process* fruit*" OR "fruit* process*" or "organic fruit*") or ("process* vegetable*" OR "vegetable* process*" or "organic vegetable*")) AND organic)	186 -	- 161	328
Fraise	((("process* strawberry*" OR "strawberry* process*" OR "organic strawberry*") AND organic) NOT farm* NOT seed* NOT orchard* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	5	39	43
Poire	((("process* olive*" OR "olive* process*" OR "organic olive*") AND organic) NOT farm* NOT seed* NOT orchard* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	6	3	8
Pomme	((("process* apple*" OR "apple* process*" OR "organic apple*") AND organic) NOT farm* NOT seed* NOT orchard* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	34	65	66
Raisin	((("process* grape*" OR "grape* process*" OR "organic grape*") AND organic) NOT farm* NOT seed* NOT orchard* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	34	21	47
Jus	((("process* juice*" OR "juice* process*" OR "organic juice*") AND organic) NOT farm* NOT seed* NOT orchard* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile) ((juice AND organic) not farm* not seed* NOT orchard* not waste* not solvent* not synthesis not acid* not pollutant* not volatile not chemistry)	41 -	- 356	394
Conserve	((canned AND organic) not farm* not seed* NOT crop* not waste* not solvent* not synthesis not acid* not pollutant* not volatile)	333	11	333
Epices	((("process* spice*" OR "spice* process*" OR "organic spice*") AND organic) NOT farm* NOT seed* NOT orchard* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile) ((spice AND organic) not farm* not seed* NOT field* not waste* not solvent* not synthesis not acid* not pollutant* not volatile)	5 -	- 125	130
Poivre	((("process* pepper*" OR "pepper* process*" OR "organic pepper*") AND organic) NOT farm* NOT seed* NOT orchard* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	2	4	5
Vin	((("process* wine*" OR "wine* process*" OR "organic wine*") AND organic) NOT farm* NOT seed* NOT orchard* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile) ((wine AND organic) not farm* not seed* NOT crop* not waste* not solvent* not synthesis not acid* not pollutant* not volatile not "organic compound*")	152 -	- 291	430
Cacao	((("process* cocoa*" OR "cocoa* process*" OR "organic cocoa*") AND organic) NOT farm* NOT seed* NOT orchard* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	11	6	17
Chocolat	((("process* chocolate*" OR "chocolate* process*" OR "organic chocolate*") AND organic) NOT farm* NOT seed* NOT orchard* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	22	6	28
Produits sucrés	((("process* sweet*" OR "sweet* process*" OR "organic sweet*") AND organic) NOT farm* NOT seed* NOT orchard* NOT waste* NOT solvent* NOT synthesis NOT acid* NOT pollutant* NOT volatile)	10	7	16
TOTAL				4186

Axe 1 – Additifs et Auxiliaires technologiques

— Produits mixtes

- Berry, S.K. (2001). Role of acidulants in food industry. *Journal of Food Science and Technology, India* 38, 93–104.
- O'Donnell, C.D. (2000). Of excipients, extracts and sourcing. *Prepared Foods* 169, NS3, NS6, NS8–NS12, NS14, NS16, NS18–NS20, NS22, NS24, NS26, NS28, NS30, NS32–NS46.
- Yang, T.C.S., Conca, K., Powers, E., Sikes, A., and Worfel, R. (1996). Potential applications of an antifungal/antibacterial agent (WasaOuro TM Systems) for military ration systems. In *Potential Applications of an Antifungal/antibacterial Agent (WasaOuro TM Systems) for Military Ration Systems*.
- Yazgan, M., and Tanik, A. (2004). Ecological agriculture and food production in Turkey. In *Ecological Agriculture and Rural Development in Central and Eastern European Countries*, W.L. Filho, ed. (Amsterdam: I O S Press), pp. 177–184.
- (2000). *Handbook of organic food processing and production* (Osney Mead, Oxford OX2 0EL, UK; Blackwell Science Ltd. Price £69.50).

— Produits Animaux

Ovoproduits

Produits de la mer

Produits laitiers

- Anonymous (1999). Balancing costs with quality. *International Food Ingredients* 23–24.
- Botma, Y. (1974). Benzoic acid laws. *Food Industries of South Africa* 26, 39.
- Fox, P.F. (2001). Milk proteins as food ingredients. *International Journal of Dairy Technology* 54, 41–55.
- Pattono, D., Battaglini, L.M., Barberio, A., Castelli, L. de, Valiani, A., Varisco, G., Scatassa, M.L., Davit, P., Pazzi, M., and Civera, T. (2009). Presence of synthetic antioxidants in organic and conventional milk. *Food Chemistry* 115, 285–289.
- Phillips, D. (2014). It's only natural. *Food Processing, USA* 75, 45–49.
- Qi, P., Hong, H., Liang, X., and Liu, D. (2009). Assessment of benzoic acid levels in milk in China. *Food Control* 20, 414–418.
- Takahashi, H., Kashimura, M., Koiso, H., Kuda, T., and Kimura, B. (2013). Use of ferulic acid as a novel candidate of growth inhibiting agent against *Listeria monocytogenes* in ready-to-eat food. *Food Control* 33, 244–248.
- Vetter, W., Laure, S., Wendlinger, C., Mattes, A., Smith, A.W.T., and Knight, D.W. (2012). Determination of furan fatty acids in food samples. *Journal of the American Oil Chemists' Society* 89, 1501–1508.
- (2008). Organic cheese coated with aromatic plants.

Produits carnés

- Alahakoon, A.U., Jayasena, D.D., Sisitha Ramachandra, and Cheorun Jo (2015). Alternatives to nitrite in processed meat: up to date. *Trends in Food Science & Technology* 45, 37–49.
- Babu, D., Crandall, P.G., Johnson, C.L., O'Bryan, C.A., and Ricke, S.C. (2013). Efficacy of antimicrobials extracted from organic pecan shell for inhibiting the growth of *Listeria* spp. *Journal of Food Science* 78, M1899–M1903.
- Barbieri, G. (2000). Preliminary study for the use of organic meat to produce cooked meat products. *Ind. Aliment.* 39, 1105–1108.
- Cabaret, J., Mage, C., and Bouilhol, M. (2002). Helminth intensity and diversity in organic meat sheep farms in centre of France. *Vet. Parasitol.* 105, 33–47.
- Haddad, S.G., and Ereifej, K.I. (2004). Substituting bread by-product for barley grain in fattening diets for Baladi kids. *Asian Australas. J. Anim. Sci.* 17, 629–632.
- Haugaard, P., Hansen, F., Jensen, M., and Grunert, K.G. (2014). Consumer attitudes toward new technique for preserving organic meat using herbs and berries. *Meat Sci.* 96, 126–135.
- Hayes, J.E., Canonico, I., and Allen, P. (2013). Effects of organic tomato pulp powder and nitrite level on the physicochemical, textural and sensory properties of pork luncheon roll. *Meat Sci.* 95, 755–762.
- Jackson, A.L., Sullivan, G.A., Charlwit Kulchaiyawat, Sebranek, J.G., and Dickson, J.S. (2011). Survival and growth of *Clostridium perfringens* in commercial no-nitrate-or-nitrite-added (natural and organic) frankfurters, hams, and bacon. *Journal of Food Protection* 74, 410–416.
- Krieger-Metzbach, B. (2007). Naturalness as a sales trend. *Fleischerei* 58, 14–18.
- Krieger-Metzbach, B. (2009). Curing salt. *Fleischerei* 60, 38.
- Lucke, F.K. (2003). Use of nitrite and nitrate in the processing of meat from organic production - benefits and risks. *Fleischwirtschaft* 83, 138–142.
- Magrinya, N., Bou, R., Tres, A., Rius, N., Codony, R., and Guardiola, F. (2009). Effect of Tocopherol Extract, *Staphylococcus carnosus* Culture, and Celery Concentrate Addition on Quality Parameters of Organic and Conventional Dry-Cured Sausages. *J. Agric. Food Chem.* 57, 8963–8972.
- McDonnell, L.M., Glass, K.A., and Sindelar, J.J. (2013). Identifying Ingredients That Delay Outgrowth of *Listeria monocytogenes* in Natural, Organic, and Clean-Label Ready-to-Eat Meat and Poultry Products. *J. Food Prot.* 76, 1366–1376.
- Miyague, L., Macedo, R.E.F., Meca, G., Holley, R.A., and Luciano, F.B. (2015). Combination of phenolic acids and essential oils against *Listeria monocytogenes*. *LWT -- Food Science and Technology* 64, 333–336.

- Ogden, S.K., Taylor, A.J., Dodd, C.E.R., Guerrero, I., Escalona-Buendia, H., and Gallardo, F. (1996). The effect of combining propionic and ascorbic acid on the keeping qualities of fresh minced pork during storage. *Lebensmittel-Wissenschaft Und -Technologie* 29, 227–233.
- Sansawat, T., Zhang, L., Jeong, J.Y., Xu, Y., Hessel, G.W., Ryser, E.T., Harte, J.B., Tempelman, R., and Kang, I. (2013). Inhibition of *Listeria monocytogenes* in full- and low-sodium frankfurters at 4, 7, or 10°C using spray-dried mixtures of organic acid salts. *Journal of Food Protection* 76, 1557–1567.
- Sebranek, J.G. (2007). Natural cure. *World of Food Ingredients* 38–41.
- Sindelar, J.J., Cordray, J.C., Olson, D.G., Sebranek, J.G., and Love, J.A. (2007). Investigating quality attributes and consumer acceptance of uncured, no-nitrate/nitrite-added commercial hams, bacons, and frankfurters. *Journal of Food Science* 72, S511–S559.
- Stiebing, A., and Thumel, H. (2004). Use of probiotics is increasing. The 2004 German Agricultural Society quality trials – raw meat products and canned products. *Fleischwirtschaft* 84, 53–56, 59.
- Sullivan, G.A., and Sebranek, J.G. (2012). Nitrosylation of Myoglobin and Nitrosation of Cysteine by Nitrite in a Model System Simulating Meat Curing. *J. Agric. Food Chem.* 60, 1748–1754.
- Vasileška, A. (2014). The effect of essential oils in thermal processing of chicken breast in the course of roasting. *Journal of Hygienic Engineering and Design* 6, 112–115.
- Xi, Y., Sullivan, G.A., Jackson, A.L., Zhou, G.H., and Sebranek, J.G. (2012). Effects of natural antimicrobials on inhibition of *Listeria monocytogenes* and on chemical, physical and sensory attributes of naturally-cured frankfurters. *Meat Sci.* 90, 130–138.
- (2013). Effect of barley and oats on feed intake, live weight gain and some carcass characteristics of fattening lambs. *Small Ruminant Res.* 109, 22–27.

— Produits végétaux

Produits céréaliers

- B, M., H, H., R, S., V, S., G, K.-J., M, S., A, H.H., and G, K. Pelleted compsns. for cattle|made by rapid mixing of enzyme or enzyme mixture with organic flour in presence of moisture and drying moist granulate.
- Bates, R.P., Wu, L.C., and Murphy, B. (1974). Use of animal blood and cheese whey in bread: nutritive value and acceptance. *Journal of Food Science* 39, 585–587.
- Boz, H., Karaoglu, M.M., Kotancilar, H.G., and Gerçekaslan, K.E. (2010). The effects of different materials as dough improvers for organic whole wheat bread. *Int. J. Food Sci. Technol.* 45, 1472–1477.
- Chaurand, M., Remesy, C., Fardet, A., Leenhardt, F., Bar-l’Helgouach, C., and Taupier-Letage, B. (2006). Influence of milling processing (roller and stone) on mineral content of conventional and organic cereal products. *Tecnica Molitoria* 57, 290–302, 311.
- Coenen, M., and Stolz, P. (2001). Fermented rye bran - an interesting ingredient and an example for a significant technology (Braunschweig: Bundesforschungsanstalt Landwirtschaft (fai)).
- Doerfer, J., and Koball, G. (1980). Inhibition of α -amylase by selected organic and inorganic substances. *Baecker und Konditor* 28, 58–60.
- Faulds, C.B., Mandalari, G., Curto, R.B. lo, Bisignano, G., and Waldron, K.W. (2006). Influence of the arabinoxylan composition on the susceptibility of mono- and dimeric ferulic acid release by *Humicola insolens* feruloyl esterases. *Journal of the Science of Food and Agriculture* 86, 1623–1630.
- Grausgruber, H., Miesenberger, S., Schoenlechner, R., and Vollmann, J. (2008). Influence of dough improvers on whole-grain bread quality of einkorn wheat. *Acta Aliment.* 37, 379–390.
- Marconi, E., Graziano, M., and Cubadda, R. (2000). Composition and utilization of barley pearling by-products for making functional pastas rich in dietary fiber and beta-glucans. *Cereal Chem.* 77, 133–139.
- Nadeem, M.T., Butt, M.S., Anjum, F.M., and Asgher, M. (2009). Improving Bread Quality by Carboxymethyl Cellulase Application. *Int. J. Agric. Biol.* 11, 727–730.
- Pedersen, P.B., and Broadmeadow, A. (2000). Toxicological studies on *Thermomyces lanuginosus* xylanase expressed by *Fusarium venenatum*, intended for use in food. *Food Addit. Contam.* 17, 739–747.
- Ranhotra, G.S., Gelroth, J.A., Leinen, S.D., and Schneller, F.E. (1997). Bioavailability of calcium in breads fortified with different calcium sources. *Cereal Chem.* 74, 361–363.
- Rozylo, R., Dzik, D., Laskowski, J., Skonecki, S., Lysiak, G., Kulig, R., and Rozylo, K. (2014). Texture and Sensory Evaluation of Composite Wheat-Oat Bread Prepared with Novel Two-Phase Method Using Oat Yeast-Fermented Leaven. *J. Texture Stud.* 45, 235–245.
- Salinas, M.V., and Puppo, M.C. (2014). Rheological Properties of Bread Dough Formulated with Wheat Flour-Organic Calcium Salts-FOS-Enriched Inulin Systems. *Food Bioprocess Technol.* 7, 1618–1628.
- Schaefer, W. (1968). The action of organic flour additives. *Muehle* 105, 634 & 637; (42) 667–668.
- Schaefer, W. (1978). 10 years’ European experience with organic flour improvers. *Muehle + Mischfuttertechnik* 115, 763–764.
- (1976). Dough improver composition.
- (2010). Hard germinated cereal processed food and method for producing the same.
- (2013). Production method of rice flour, rice flour, and rice flour processed food.

Confiseries, chocolats

- Anonymous (2002). New roles for chocolate. *International Food Ingredients* 39, 41.

Épices, aromates, thé et café

- Box, H. (1991). Today's global market for spices: an update. *British Food Journal* 93, 28–34.
- Lv, J., Huang, H., Lu, Y., Whent, M., Niu, Y., Shi, H., Wang, T.T.Y., Luthria, D., Charles, D., and Yu, L. (2012). Phenolic composition and nutraceutical properties of organic and conventional cinnamon and peppermint. *Food Chemistry* 132, 1442–1450.
- Shariati-Moghaddam, A. (2004). New saffron products and food technology. In *Proceedings of the 1st International Symposium on Saffron Biology and Biotechnology*, J.A. Fernandez, and F. Abdullaev, eds. (Leuven 1: International Society Horticultural Science), pp. 369–371.

Fruits, légumes, et pommes de terre

- Alandes, L., Quiles, A., Perez-Munuera, I., and Hernando, I. (2009). Improving the quality of fresh-cut apples, pears, and melons using natural additives. *Journal of Food Science* 74, S90–S96.
- Altuntas, E., and Ozturk, B. (2013). The Effect of Aminoethoxyvinylglycine (avg) Treatments on Mechanical Properties of Plum (cv. President). *J. Food Process Eng.* 36, 619–625.
- Burin, V.M., Falcao, L.D., Gonzaga, L.V., Fett, R., Rosier, J.P., and Bordignon-Luiz, M.T. (2010). Colour, phenolic content and antioxidant activity of grape juice. *Ciencia Tecnol. Aliment.* 30, 1027–1032.
- Corrales, M., Fernandez, A., Vizoso Pinto, M.G., Butz, P., Franz, C.M.A.P., Schuele, E., and Tauscher, B. (2010). Characterization of phenolic content, in vitro biological activity, and pesticide loads of extracts from white grape skins from organic and conventional cultivars. *Food and Chemical Toxicology* 48, 3471–3476.
- Elez-Martinez, P., Soliva-Fortuny, R.C., Gorinstein, S., and Martin-Belloso, O. (2005). Natural antioxidants preserve the lipid oxidative stability of minimally processed avocado puree. *Journal of Food Science* 70, S325–S329.
- Ergun, M., and Ergun, N. (2009). Maintaining quality of minimally processed pomegranate arils by honey treatments. *Br. Food J.* 111, 396–406.
- Evangelista, R.M., Lopes Vieites, R., Souza de Castro, P., and Mores Rall, V.L. (2009). Quality of Chinese cabbage minimally processed and treated with different products. *Ciencia e Tecnologia de Alimentos* 29, 324–332.
- Granato, D., Margraf, T., Brotzakis, I., Capuano, E., and van Ruth, S.M. (2015). Characterization of Conventional, Biodynamic, and Organic Purple Grape Juices by Chemical Markers, Antioxidant Capacity, and Instrumental Taste Profile. *J. Food Sci.* 80, C55–C65.
- Martini, C., Verruma-Bernardi, M.R., Mendes Ribeiro Borges, M.T., Correia Margarido, L.A., and Ceccato-Antonini, S.R. (2011). Yeast Composition of Sugar Cane Juice in Relation to Plant Varieties and Seasonality. *Biosci. J.* 27, 710–717.
- Perez-Aparicio, J., Toledano-Medina, M.A., and Rodriguez-Partida, V. (2009). Development of organic vegetable preserves. *Alimentacion Equipos y Tecnologia* 52–55.
- Ponce, A.G., del Valle, C.E., and Roura, S.I. (2004a). Natural essential oils as reducing agents of peroxidase activity in leafy vegetables. *Lebensm.-Wiss. Technol.-Food Sci. Technol.* 37, 199–204.
- Ponce, A.G., del Valle, C., and Roura, S.I. (2004b). Shelf life of leafy vegetables treated with natural essential oils. *J. Food Sci.* 69, M50–M56.
- Sacilik, K., and Elicin, A.K. (2006). The thin layer drying characteristics of organic apple slices. *J. Food Eng.* 73, 281–289.
- Santos, M.I.S., Martins, S.R., Pedroso, L., Sousa, I., and Ferreira, M.A.S.S. (2015). Potential bio-activity of whey fermented extract as sanitizer of organic grown lettuce. *Food Control* 50, 477–481.
- Tekin, C., and Kurugol, S. (2012). Impacts of Various Organic Additives on Carbonization of Lime. *J. Fac. Eng. Archit. Gazi Univ.* 27, 717–728.
- Vatter, D.A., and Shetty, K. (2003). Ellagic acid production and phenolic antioxidant activity in cranberry pomace (*Vacciniummacrocarpon*) mediated by *Lentinusedodes* using a solid-state system. *Process Biochemistry* 39, 367–379.

Oléo protéagineux

- Barbosa, L. das N., Mattar Carciofi, B.A., Dannenhauer, C.E., and Monteiro, A.R. (2011). Influence of temperature on the respiration rate of minimally processed organic carrots (*Daucus Carota L. cv. Brasília*). *Ciencia Tecnol. Aliment.* 31, 78–85.
- Gil, M., Haidour, A., and Ramos, J.L. (1998). Two glutaric acid derivatives from olives. *Phytochemistry* 49, 1311–1315.
- Nakhare, S., and Vyas, S. (1994). Prolonged Release of Diclofenac Sodium from Multiple W/O/W Emulsion Systems. *Pharmazie* 49, 842–845.
- Towa, L.T., Kapchie, V.N., Hauck, C., and Murphy, P.A. (2010). Enzyme-assisted aqueous extraction of oil from isolated oleosomes of soybean flour. *Journal of the American Oil Chemists' Society* 87, 347–354.

Vin et boissons alcoolisées

- Alcain-Martinez, F.J., and Sanchez-Pineda de las Infantas, M.T. (1995). Production of organic wine in Italy. The Emilia-Romagna region: vitivinicultural, technological and economic aspects. *Alimentacion Equipos y Tecnologia* 14, 73–79.
- Aleixandre, J.L. (1999). Wines produced by organic agriculture. *Semana Vitivinicola* 54, 407–411.
- Alsen, P., and Christmann, M. (2010). How much SO₂ do (organic) wines need? *Deutsche Weinmagazin* 36–39.
- Bruer, D. (2001a). Organic winemaking and sulphur dioxide. *Australian Grapegrower & Winemaker* 66.
- Bruer, D. (2001b). Organic wine production. *Australian Grapegrower & Winemaker* 18–19.
- Campbell, S. (2015). Using yeast to prevent hydrogen sulphide contamination of wine, beer, sake, cider and distilled spirits. *Food & Beverage Asia* 24–26.
- Clavijo, A., Calderon, I.L., and Paneque, P. (2011). Yeast assessment during alcoholic fermentation inoculated with a natural “*pie de cuve*” or a commercial yeast strain. *World J. Microbiol. Biotechnol.* 27, 1569–1577.

- Corrales, M., Fernandez, A., Vizoso Pinto, M.G., Butz, P., Franz, C.M.A.P., Schuele, E., and Tauscher, B. (2010). Characterization of phenolic content, in vitro biological activity, and pesticide loads of extracts from white grape skins from organic and conventional cultivars. *Food and Chemical Toxicology* 48, 3471–3476.
- Dieval, J.B., Ugliano, M., Sciacchitano, J., and Vidal, S. (2013). Oxygen. A key parameter in preservation of organic wines. *Revue des Oenologues* 49–52.
- Doughty, R., and Jonis, M. (2010). Organic wines: private programmes or national regulations? *Revue des Oenologues* 7–8.
- Hofmann, U. (2007). Organic viticulture and wine processing. *ORWINE. Deutsche Weinmagazin* 16–21.
- Hofmann, U. (2009). Organic winemaking. *Deutsche Weinmagazin* 34–37.
- Hofmann, U. (2010). Guidelines for organic winemaking. What is in store for the winemaker? *Deutsche Weinmagazin* 43–45.
- Hofmann, U. (2012). Requirements retired. *Deutsche Weinmagazin* 8–10.
- Jackowetz, J.N., and Mira-de-Orduna, R. (2012). Metabolism of SO₂ binding compounds by *Oenococcus oeni* during and after malolactic fermentation in white wine. *International Journal of Food Microbiology* 155, 153–157.
- Lagunero, T.B., Arroyo, T., Cabellos, J.M., and Aznar, M. (2013). Yeast selection as a tool for reducing key oxidation notes in organic wines. *Food Research International* 53, 252–259.
- Lopez, M.I., Lopez, M.J., Torralbo, F., and Sanchez, M.T. (1995). Effect of sulphur dioxide on fermentation and storage of young, quality white wines. *Alimentaria* 75–78.
- Natoli, J. (2000). Winemaking with organically grown grapes – testimony of a winemaking consultant. *Revue Francaise d’Oenologie* 22–23.
- Reynolds, A.G., Veto, L.J., Sholberg, P.L., Wardle, D.A., and Haag, P. (1996). Use of potassium silicate for the control of powdery mildew [*Uncinula necator* (Schwein) Burrill] *Vitis vinifera* L cultivar *Bacchus*. *Am. J. Enol. Vitic.* 47, 421–428.
- Weiand, J. (2012). Old or new challenges? *Deutsche Weinmagazin* 8–11.
- Weiand, J. (2014). Organic winemaking. *Deutsche Weinmagazin* 22–25.
- Wermer, M., Lebrun, R., and Froehlich, J. (2011). Organic wine yeast. *Revue des Oenologues* 33–34.
- Werner, M., and Aloma-Aroca, A. (2010). First certified yeast for organic wines. *Enologos* 12, 30–31.
- Yildirim, I., and Dardeniz, A. (2010). Effects of alternative spray programs and various combinations of green pruning on powdery mildew [*Uncinula necator* (Schw.) Burr.] in Karasakiz (Kuntra) grape cultivar. *Turk. J. Agric. For.* 34, 213–223.
- Yildirim, H.K., Akcay, Y.D., Guvenc, U., Altindisli, A., and Sozmen, E.Y. (2005). Antioxidant activities of organic grape, pomace, juice, must, wine and their correlation with phenolic content. *International Journal of Food Science & Technology* 40, 133–142.

— Autres

- Blenford, D.E. (1989). Applications of natural colours in food. *European Food & Drink Review* 45–47.
- Joppen, L. (2006). Taking out the chemistry. *Food Engineering & Ingredients* 31, 38–39, 41.
- Klink, L. (2004). In living colour. *World of Food Ingredients* 40–42, 44.
- Mitchell, A.E., Koh, E., Wimalasiri, K.M.S., and Renaud, E.N.C. (2007). AGFD 210-A comparison of the antioxidant components in commercial organic and conventional marinara pasta sauce. *Abstr. Pap. Am. Chem. Soc.* 234.
- Mulry, M.C. (2002). Additives in organic food production. *Food Technology International* 29–32.
- O'Donnell, C.D. (2000). Of excipients, extracts and sourcing. *Prepared Foods* 169, NS3, NS6, NS8–NS12, NS14, NS16, NS18–NS20, NS22, NS24, NS26, NS28, NS30, NS32–NS46.
- Phillips, D. (2014). It's only natural. *Food Processing, USA* 75, 45–49.
- Pruss, J. (2009). Certification in the ingredient market. *Agro Food Industry Hi-Tech* 20, 64–65.
- Sloan, A.E. (1996). Going au naturel? *Food Technology* 50, 26.
- (2013). Method for extracting coloring matter of apple skin, method for producing coloring raw material by extraction, coloring raw material, and foodstuff using the coloring raw material.

Arômes

- Berry, S.K. (2001). Role of acidulants in food industry. *Journal of Food Science and Technology, India* 38, 93–104.
- Etschmann, M.M.W., and Schrader, J. (2006). An aqueous–organic two-phase bioprocess for efficient production of the natural aroma chemicals 2-phenylethanol and 2-phenylethylacetate with yeast. *Applied Microbiology and Biotechnology* 71, 440–443.
- Fleming-Jones, M.E., and Smith, R.E. (2003). Volatile organic compounds in foods: a five year study. *Journal of Agricultural and Food Chemistry* 51, 8120–8127.
- Klimankova, E., Holadova, K., Hajslova, J., Cajka, T., Poustka, J., and Koudela, M. (2008). Aroma profiles of five basil (*Ocimum basilicum* L.) cultivars grown under conventional and organic conditions. *Food Chemistry* 107, 464–472.
- Lueck, C. (1996). Flavourings in kit system. *Lebensmitteltechnik* 28, 48–49.
- Rhid, R.B., Fleury, Y., Blank, I., Fay, L.B., Welti, D.H., Vera, F.A., and Juillerat, M.A. (2002). Generation of roasted notes based on 2-acetyl-2-thiazoline and its precursor, 2-(1-hydroxyethyl)-4,5-dihydrothiazole, by combined bio and thermal approaches. *Journal of Agricultural and Food Chemistry* 50, 2350–2355.
- Scully, C.Z. (2014). Uptick for better-for-you candies continues. *Candy Industry* 179, 42–43.
- Walha, K., Ben Amar, R., Masse, A., Bourseau, P., Cardinal, M., Cornet, J., Prost, C., and Jaouen, P. (2011). Aromas potentiality of tuna cooking juice concentrated by nanofiltration. *LWT-Food Sci. Technol.* 44, 153–157.
- Zheng, L., Zheng, P., Sun, Z., Bai, Y., Wang, J., and Guo, X. (2007). Production of vanillin from waste residue of rice bran oil by *Aspergillus niger* and *Pycnoporus cinnabarinus*. *Bioresource Technology* 98, 1115–1119.

Ingrédients fonctionnels

- Hughes, K. (2007). Organic cream of the crop. Prepared Foods 176, 157.
- Kikuzaki, H., Hisamoto, M., Hirose, K., Akiyama, K., and Taniguchi, H. (2002). Antioxidant properties of ferulic acid and its related compounds. Journal of Agricultural and Food Chemistry 50, 2161–2168.
- Kockova, M., and Valik, L. (2013). Suitability of cereal porridge's as substrate for probiotic strain Lactobacillus rhamnosus GG. Potravinarstvo 7, 22–27.
- Kotlar, C.E., Agueero, M.V., and Roura, S.I. (2012). STATISTICAL OPTIMIZATION OF A NOVEL LOW-COST MEDIUM BASED ON REGIONAL AGRO-INDUSTRIAL BY-PRODUCTS FOR THE PRODUCTION OF PROTEOLYTIC ENZYMES BY Bacillus cereus. Prep. Biochem. Biotechnol. 42, 406–425.
- Mannie, E. (2006). Organic okara and oat fibre. Prepared Foods 175, 127.
- Stéphane Day Etude de potentiel de marché - Farines dans Gluten.
- Thiyam, U., Stockmann, H., Felde, T.Z., and Schwarz, K. (2006). Antioxidative effect of the main sinapic acid derivatives from rapeseed and mustard oil by-products. European Journal of Lipid Science and Technology 108, 239–248.
- Ting, Y., Xia, Q., Li, S., Chi-Tang, H., and Huang, Q. (2013). Design of high-loading and high-stability viscoelastic emulsions for polymethoxyflavones. Food Research International 54, 633–640.
- (2014). Wheat bran processed product.

Axe 2 – Procédés

— Produits mixtes

- Adams, A., Kityrte, V., Venskutonis, R., and Kimpe, N. de (2011). Model studies on the pattern of volatiles generated in mixtures of amino acids, lipid-oxidation-derived aldehydes, and glucose. Journal of Agricultural and Food Chemistry 59, 1449–1456.
- Gudmundsson, M., and Hafsteinsson, H. (2005). Effect of High Intensity Electric Field Pulses on Solid Foods. Emerging Technologies for Food Processing 141–153.
- Kahl, J. (2012). Organic food quality: from field to fork. Journal of the Science of Food and Agriculture 92, 2751–2752.
- Kahl, J., Alborzi, F., Beck, A., Bügel, S., Busscher, N., Geier, U., Matt, D., Meischner, T., Paoletti, F., Pehme, S., et al. (2014). Organic food processing: a framework for concept, starting definitions and evaluation. Journal of the Science of Food and Agriculture 94, 2582–2594.
- Kretschmar, U., & Schmid, O. (2005). Approaches Used in Organic and Low Input Food Processing - Impact on Food Quality and Safety. Results of a delphi survey from an expert consultation in 13 European Countries. NJAS - (Wageningen Journal of Life Science, 58(3), 111 - 116).
- Masek, J. (1969). VIIIth International Congress of Nutrition. Abstracts of Papers. In VIIIth International Congress of Nutrition. Abstracts of Papers., pp. 484–567.
- Potthast, K. (1988). Smoke used for smoking of foods - a mixture of numerous organic compounds. Mitteilungsblatt der Bundesanstalt fuer Fleischforschung, Kulmbach 7951–7955.
- Roberts, W.A., Jr (2006). Natural, any way you slice it. Prepared Foods 175, 9–10, 12, 14.
- Seidel, K., Kahl, J., Paoletti, F., Birlouez, I., Busscher, N., Kretschmar, U., Sarkka-Tirkkonen, M., Seljasen, R., Sinesio, F., Torp, T., et al. (2015). Quality assessment of baby food made of different pre-processed organic raw materials under industrial processing conditions. J. Food Sci. Technol.-Mysore 52, 803–812.
- Sorman, L., and Stoselova, E. (1971). Interaction of constituents of convenience foods during sterilization. Zbornik Prac Chemickotechnologickej Fakulty SVST pp.299–306.
- Załęcka, A., Bügel, S., Paoletti, F., Kahl, J., Bonanno, A., Dostalova, A., and Rahmann, G. (2014). The influence of organic production on food quality – research findings, gaps and future challenges. Journal of the Science of Food and Agriculture 94, 2600–2604.
- (2000). Handbook of organic food processing and production (Osney Mead, Oxford OX2 0EL, UK; Blackwell Science Ltd. Price £69.50).
- (2007). Organic-oil-based food product.
- 1584-anlysis-quva.pdf.

— Produits Animaux

Ovoproduits

Produits de la mer

Produits laitiers

- Bisig, W., Eberhard, P., Collomb, M., and Rehberger, B. (2007). Influence of processing on the fatty acid composition and the content of conjugated linoleic acid in organic and conventional dairy products - a review. Lait 87, 1–19.
- Christensen, A.D., Kadar, Z., Oleskowicz-Popiel, P., and Thomsen, M.H. (2011). Production of bioethanol from organic whey using Kluyveromyces marxianus. Journal of Industrial Microbiology & Biotechnology 38, 283–289.
- Heber, A., Paasch, S., Partscheveld, C., Henle, T., and Brunner, E. (2012). 31P NMR spectroscopic investigations of caseins treated with microbial transglutaminase. Food Hydrocolloids 28, 36–45.
- Kalit, S., Kos, T., Kalit, M.T., and Kos, I. (2015). The efficacy of electrolysed oxidizing water as a disinfectant in the dairy industry. Journal of Hygienic Engineering and Design 12, 28–32.
- Kofod Nielsen, W. (1995). Processing dairy products in the 90's. In Processing Dairy Products in the 90's., p. p. 37.

- Korpela, R., Paajanen, L., and Tuure, T. (2005). Homogenization of milk has no effect on the gastrointestinal symptoms of lactose intolerant subjects. *Milchwiss.-Milk Sci. Int.* 60, 3–6.
- O'Brien, J. (2005). Cheese trends & technology. *European Dairy Magazine* 18–22.
- Payling, L.M., Juniper, D.T., Drake, C., Rymer, C., and Givens, D.I. (2015). Effect of milk type and processing on iodine concentration of organic and conventional winter milk at retail: Implications for nutrition. *Food Chem.* 178, 327–330.
- Popovic-Vranjes, A., Pejanovic, R., Cvetanovic, D., Jetvic, M., Popovic, M., Glavas-Trbic, D., and Jez, G. (2012). Application of the holistic methods in analysis of organic milk. *Mljekarstvo* 62, 284–290.
- Rehberger, B., Bisig, W., Buetikofer, U., Collomb, M., Eberhard, P., Mallia, S., Piccinali, P., Schlichtherle-Cerny, H., and Wyss, U. (2008). Influence of processing on the content of conjugated linoleic acids. *AgrarForschung* 15, 350–355.
- Salama, A.A., Damir, A.A., and Mohamed, M.S. (1992). Effect of cooking on nutrients, microbial and sensory properties of skimmed milk and rayeb kishk. *Acta Alimentaria* 21, 67–76.
- Salo, S., and Wirtanen, G. (2007). Ultrasonic cleaning applications in dairies - Case studies on cheese moulds and milk transportation crates. *Br. Food J.* 109, 31–42.
- Stipkova, J. (2009). Organic dairy products – a technological opinion. *Potravinarska Revue* 22–23.
- (2005a). Preparation of yoghurt.
- (2005b). Yoghurt processing.
- (2009). Organic cheese coated with aromatic plants and process for its manufacture.
- (2012). Production of minimally processed foods.

Produits carnés

- Anonymous (2005). Processed food driving demand for organic meat ingredients. *Agro Food Ind. Hi-Tech* 16, 9–9.
- Solomon, N. (2013). A “natural” and ethical ethos to “healthy” meat production. *Food & Beverage Reporter* 20–21.
- Spanich, T. (2012). Natural energy efficient future. *Asia Pacific Food Industry* 60–62.
- Stavric, B., Lau, B.P.Y., Matula, T.I., Klassen, R., Lewis, D., and Downie, R.H. (1997). Mutagenic heterocyclic aromatic amines (HAAs) in “processed food flavour” samples. *Food and Chemical Toxicology* 35, 185–197.
- Sullivan, G.A., Jackson-Davis, A.L., Schrader, K.D., Xi, Y., Kulchaiyawat, C., Sebranek, J.G., and Dickson, J.S. (2012). Survey of naturally and conventionally cured commercial frankfurters, ham, and bacon for physio-chemical characteristics that affect bacterial growth. *Meat Sci.* 92, 808–815.
- (2005). Composition for prepared food, prepared food, method for producing the same food and method for improving quality of the same food.
- (2006). Meat quality-improving agent.
- (2011). Antimicrobial compositions for meat processing.
- (2012). Organic meat production and processing (The Atrium, Southern Gate, Chichester, PO19 8SQ, UK; Wiley-Blackwell. Tel. +44 (0)1243 779777. Fax +44 (0)1243 775878. E-mail cs-books@wiley.co.uk. www.wiley.com. Price GBP 130.00, EUR 156.00).

— Produits végétaux

Produits céréaliers

- Abdel-Aal, E.-S.M., and Rabalski, M. (2008). Effect of baking on nutritional properties of starch in organic spelt whole grain products. *Food Chem.* 111, 150–156.
- Adarkwah, C., Nyarko, G., Opoku, N., Badii, B.K., Addai, I.K., Prozell, S., Ulrichs, C., and Schoeller, M. (2015). Effectiveness of the egg parasitoid *Trichogramma evanescens* preventing rice moth from infesting stored bagged commodities. *J. Stored Prod. Res.* 61, 102–107.
- Byun, Y., Hong, S.I., Mangalassary, S., Bae, H.J., Cooksey, K., Park, H.J., and Whiteside, S. (2010). The performance of organic and inorganic coated retort pouch materials on the shelf life of ready-to-eat rice products. *LWT -- Food Science and Technology* 43, 862–866.
- Carcea, M., Salvatorelli, S., Turfani, V., and Mellara, F. (2006). Influence of growing conditions on the technological performance of bread wheat (*Triticum aestivum* L.). *International Journal of Food Science & Technology* 41, 102–107.
- Johnson, J.A., and Valero, K.A. (2003). Use of commercial freezers to control cowpea weevil, *Callosobruchus maculatus* (Coleoptera : Bruchidae), in organic garbanzo beans. *J. Econ. Entomol.* 96, 1952–1957.
- Khongsak Srikaeo, and Maythawinee Pradit (2011). Simple techniques to increase the production yield and enhance the quality of organic rice bran oils. *Journal of Oleo Science* 60, 1–6.
- Menesatti, P., and Bucarelli, A. (2007). Quality classification of Italian wheat durum spaghetti by means of different spectrophotometric techniques - art. no. 67610D. In *Optics for Natural Resources, Agriculture, and Foods II*, Y.R. Chen, and G.E. Meyer, eds. (Bellingham: Spie-Int Soc Optical Engineering), pp. D7610–D7610.
- Nandhasri, P., Sattaponpun, C., Ritusso, W., Parawach, W., and Uechiewchankit, K. (2008). From organic rice bran to natural vitamin B-complex. In *Proceedings of the International Workshop on Medicinal and Aromatic Plants*, N. Chomchalow, and V. Chantrasmi, eds. (Leuven 1: International Society Horticultural Science), pp. 147–152.
- Olivera, D.F., and Salvadori, V.O. (2009). Effect of freezing rate in textural and rheological characteristics of frozen cooked organic pasta. *J. Food Eng.* 90, 271–276.
- Olivera, D.F., and Salvadori, V.O. (2011). Instrumental and sensory evaluation of cooked pasta during frozen storage. *Int. J. Food Sci. Technol.* 46, 1445–1454.

- Pascual-Villalobos, M.J., Baz, A., and Del Estal, P. (2005). Occurrence of psocids and natural predators on organic rice in Calasparra (Murcia, Spain). *J. Stored Prod. Res.* 41, 231–235.
- Poletti, J., Pozebon, D., Fraga, M.V.B. de, Dressler, V.L., and de Moraes, D.P. (2014). Toxic and micronutrient elements in organic, brown and polished rice in Brazil. *Food Additives & Contaminants: Part B* 7, 63–69.
- Revilla, P., Landa, A., Rodriguez, A., Ordas, A., and Ana Malvar, R. (2012). Influence of Growing and Storage Conditions on Bakery Quality of Traditional Maize Varieties under Organic Agriculture. *Crop Sci.* 52, 593–600.
- Rozylo, R., Dzik, D., and Laskowski, J. (2014). Changes in the physical and the sensorial properties of wheat bread caused by interruption and slowing of the fermentation of yeast-based leaven. *J. Cereal Sci.* 59, 88–94.
- Seibel, W. (1986). Manufacture of and market for “organic” bakery products. *Deutsche Baecker Zeitung* 73, 1594–1597.
- Seibel, W., Stephan, H., and Zwingelberg, H. (1984). Production of “alternative” whole grain meal breads. *Getreide, Mehl und Brot* 38, 339–345.
- Seibel, W., Bruemmer, J.M., and Morgenstern, G. (1988). Recommendations on manufacture of bread and rolls from wholemeal wheat flours. *Getreide, Mehl und Brot* 42, 51–57.
- Stefanis, E. de, Sgrulletta, D., Pucciarmati, S., and Codianni, P. (2009). Production systems for increasing the market value of durum wheat organic pasta. *Tecnica Molitoria* 60, 89–95.
- Tananuwong, K., and Lertsiri, S. (2010). Changes in volatile aroma compounds of organic fragrant rice during storage under different conditions. *Journal of the Science of Food and Agriculture* 90, 1590–1596.
- Valle-Algarra, F.M., Mateo, E.M., Medina, A., Mateo, F., Gimeno-Adelantado, J.V., and Jimenez, M. (2009). Changes in ochratoxin A and type B trichothecenes contained in wheat flour during dough fermentation and bread-baking. *Food Addit. Contam. Part A-Chem.* 26, 896–906.
- Verardo, V., Pasini, F., Iafelice, G., Messina, M.C., Marconi, E., and Caboni, M.F. (2010). Influence of Storage Conditions on Cholesterol Oxidation in Dried Egg Pasta. *J. Agric. Food Chem.* 58, 3586–3590.
- Vernaza Leoro, M.G., Pedrosa Silva Clerici, M.T., Chang, Y.K., and Steel, C.J. (2010). Evaluation of the in vitro glycemic index of a fiber-rich extruded breakfast cereal produced with organic passion fruit fiber and corn flour. *Ciencia Tecnol. Aliment.* 30, 964–968.
- Zardetto, S., and Rosa, M.D. (2009). Effect of extrusion process on properties of cooked, fresh egg pasta. *J. Food Eng.* 92, 70–77.
- (1994). New process for manufacture of organic bread made with traditional-style leaven.
- (2002). Process for manufacture of organic bread, partially baked bread and the organic bread so produced.
- (2005). Processed wheat product containing functional components in elevated amounts and processing method therefor.
- (2007). Method for producing germinated rice with germ of body-cracked unpolished rice.
- (2013). Production method of rice flour, rice flour, and rice flour processed food.

Confiseries, chocolats

- Anonymous (1996). The story of Green & Black’s organic chocolate. *Cocoa Newsletter* 4–5.
- Anonymous (2014). Organic trader offers bespoke cocoa processing. *Coffee & Cocoa International* 41, 46–47.
- Yates, P. (2009). Formulation of chocolate for industrial applications. *Woodhead Publ. Food Sci. Technol. Nutr.* 29–52.

Épices, aromates, thé et café

- Gastelum, S., Osuna, I., Melendrez, R., Cruz-Zaragoza, E., Chernov, V., Calderon, T., and Barboza-Flores, M. (2002). Application of a thermoluminescence method for the detection of irradiated spices (Ashford: Ramtrans Publishing).
- Robinson, R. (1997). Vanilla goes organic. *Dairy Field* 180, 51, 53–55.
- (2001). Handbook of herbs and spices (Abington Hall, Abington, Cambridge CB1 6AH; Woodhead Publishing Ltd. Tel. +44 1223 891358. Fax +44 1223 893694. E-mail sales@woodhead-publishing.com. Price £150.00, \$250.00, €250.00).

Fruits, légumes, et pommes de terre

- Adhikari, A., Syamaladevi, R.M., Killinger, K., and Sablani, S.S. (2015). Ultraviolet-C light inactivation of *Escherichia coli* O157:H7 and *Listeria monocytogenes* on organic fruit surfaces. *International Journal of Food Microbiology* 210, 136–142.
- Agcam, E., Akyildiz, A., and Evrendilek, G.A. (2014). Comparison of phenolic compounds of orange juice processed by pulsed electric fields (PEF) and conventional thermal pasteurisation. *Food Chemistry* 143, 354–361.
- Al-Mubarak, A., Belkharouch, M., Al-Hayan, M., and Husain, A. (2010). Mechanisms of single droplet drying. *Kuwait J. Sci. Eng.* 37, 161–179.
- Altuntas, E., and Ozturk, B. (2013). The Effect of Aminoethoxyvinylglycine (avg) Treatments on Mechanical Properties of Plum (cv. President). *J. Food Process Eng.* 36, 619–625.
- Arnold, J. (2002). The 2001 campaign - Zuckerfabriken Aarberg und Frauenfeld AG. *Zuckerindustrie* 127, 368–370.
- Arnold, J. (2003). The 2002 campaign in Switzerland - Zuckerfabriken Aarberg und Frauenfeld AG. *Zuckerindustrie* 128, 355–357.
- Autrey, L.J.C., and Tonta, J.A. (2005). From sugar production to biomass utilisation: The reform process to ensure the viability of the Mauritian sugar cane industry. *Int. Sugar J.* 107, 646 – +.
- Barbosa, L. das N., Mattar Carciofi, B.A., Dannenhauer, C.E., and Monteiro, A.R. (2011). Influence of temperature on the respiration rate of minimally processed organic carrots (*Daucus Carota* L. cv. Brasília). *Ciencia Tecnol. Aliment.* 31, 78–85.
- Benge, J.R., Banks, N.H., Tillman, R., and De Silva, H.N. (2000). Pairwise comparison of the storage potential of kiwifruit from organic and conventional production systems. *N. Z. J. Crop Hortic. Sci.* 28, 147–152.
- Benitez, V., Molla, E., Cabrejas, M.A.M., Aguilera, Y., Andreu, F.J.L., Terry, L.A., and Esteban, R.M. (2013). The impact of pasteurisation and sterilisation on bioactive compounds of onion by-products. *Food and Bioprocess Technology* 6, 1979–1989.
- Brumby, J., Gibb, A., and Versteeg, K. (2009). Australian world first in HPP organic juice. *Food Aust.* 61, 475–476.

- Cantillano, F.F., Treptow, R.D.O., and Schuenemann, A.P. (2010). Controlled Atmosphere Storage of Peaches Cultivar “Eldorado” Grown in Conventional and Organic System. *Viii International Symposium on Temperate Zone Fruits in the Tropics and Subtropics* 872.
- Cardoso, J. de F., Casarotto Filho, N., and Cauchick Miguel, P.A. (2015). Application of Quality Function Deployment for the development of an organic product. *Food. Qual. Prefer.* 40, 180–190.
- Choudhary, C.N., and Sinha, U.P. (2001). Effect of concentrated organic manure, nitrogen and sulphur on the productivity and economics of sugarcane (*Saccharum officinarum*). *Indian J. Agron.* 46, 354–360.
- Conesa, A., Artes-Hernandez, F., Geysen, S., Nicolai, B., and Artes, F. (2007). High oxygen combined with high carbon dioxide improves microbial and sensory quality of fresh-cut peppers. *Postharvest Biology and Technology* 43, 230–237.
- Correia Margarido, L.A., Beskow, P.R., Correa Lopes, J.J., Parazzi, C., and Gaspar Ruas, D.G. (2009). Prognosis of organic sugar cane spirit production in the Araras region. *Semin.-Cienc. Agrar.* 30, 1083–1092.
- Detoni, A.M., Clemente, E., Braga, G.C., and Herzog, N.F.M. (2005). “Niagara Rosada” grapes cultivated under organic system and stored at different temperatures. *Ciencia e Tecnologia de Alimentos* 25, 546–552.
- Drake, S.R., Elfving, D.C., and Braden, L. (2004). “d’Anjou’ pear fruit quality as influenced by paper wraps infused with inorganic and organic materials. *J. Amer. Pomolog. Soc.* 58, 129–134.
- Ergun, M., and Ergun, N. (2009). Maintaining quality of minimally processed pomegranate arils by honey treatments. *Br. Food J.* 111, 396–406.
- Faller, A.L.K., and Fialho, E. (2009). The antioxidant capacity and polyphenol content of organic and conventional retail vegetables after domestic cooking. *Food Research International* 42, 210–215.
- Fan, H., Wu, H., Zhou, M., Zhang, Y., Ding, T., and Wang, B. (2012). Planting Sweet Sorghum in Yellow River Delta: The Cultivation Measure, Yield and Effect on Soil Microflora. In *Advances in Environmental Science and Engineering, Pts 1-6*, R. Iranpour, J. Zhao, A. Wang, F.L. Yang, and X. Li, eds. (Stafa-Zurich: Trans Tech Publications Ltd), pp. 81–87.
- Fonseca, J.M., and Cinco, R.A. (2006). Evaluation of commercial alternatives to reduce postharvest pitting of organically grown zucchini and cucumber. In *Proceedings of the IVth International Conference on Managing Quality in Chains, Vols 1 and 2: THE INTEGRATED VIEW ON FRUITS AND VEGETABLES QUALITY*, A.C. Purvis, W.B. McGlasson, and S. Kanlayanarat, eds. (Leuven 1: International Society Horticultural Science), pp. 291–297.
- Ganeev, R.A., Boltaev, G.S., Tugushev, R.I., and Usmanov, T. (2012). Investigation of nonlinear optical properties of various organic materials by the Z-scan method. *Opt. Spectrosc.* 112, 906–913.
- Garrido Assis, O.B., and de Britto, D. (2011). Evaluation of the antifungal properties of chitosan coating on cut apples using a non-invasive image analysis technique. *Polym. Int.* 60, 932–936.
- Gow-Chin Y., Hsin-Tang L., and Yang P. (1994). Effects of heating process and frozen storage on changes in quality of guava puree. *Journal of the Chinese Agricultural Chemical Society* 32, 156–169.
- Granato, D., Margraf, T., Brotzakis, I., Capuano, E., and van Ruth, S.M. (2015). Characterization of Conventional, Biodynamic, and Organic Purple Grape Juices by Chemical Markers, Antioxidant Capacity, and Instrumental Taste Profile. *J. Food Sci.* 80, C55–C65.
- Guddadamath, S.G., Patil, S.B., Khadi, B.M., and Chandrashekar, C.P. (2014). Genetic Enhancement of Sugarcane for the Production of Organic Jaggery. *Sugar Tech.* 16, 86–91.
- Karabulut, O.A., Smilanick, J.L., Crisosto, C.H., and Palou, L. (2010). Control of brown rot of stone fruits by brief heated water immersion treatments. *Crop Prot.* 29, 903–906.
- Kilcher, L. (2000). Development and perspectives in the market for organic fruit juices from tropical and subtropical countries. *Fruit Processing* 10, 466–471.
- Kilcher, L. (2002). Organic fruit juices from tropical and subtropical countries – developments and future prospects. *Fluessiges Obst* 69, 444–448.
- Kozup, J., and Sistrunk, W.A. (1982). Quality attributes of fermented and acidified green beans. *Journal of Food Science* 47, 1001–1005.
- Lateur, M. (2000). Fruit tree genetic resources and integrated fruit production. In *Proceedings of the International Conference on Integrated Fruit Production*, W. Muller, F. Polesny, C. Verheyden, and A.D. Webster, eds. (Leuven 1: International Society Horticultural Science), pp. 317–323.
- Liu, L., Zeng, Q., Zhang, R., Wei, Z., Deng, Y., Zhang, Y., Tang, X., and Zhang, M. (2015). Comparative study on phenolic profiles and antioxidant activity of litchi juice treated by high pressure carbon dioxide and thermal processing. *Food Science and Technology Research* 21, 41–49.
- Magdas, D.A., Dehelean, A., and Puscas, R. (2012). Isotopic and Elemental Determination in Some Romanian Apple Fruit Juices. *Sci. World J.* 878242.
- McAfee, J., and Rom, C. (2007). A model for screening potential ethylene-inducing compounds as organic fruit thinners of apple. *Hortscience* 42, 991–991.
- Milanovic, V., Comitini, F., and Ciani, M. (2013). Grape berry yeast communities: Influence of fungicide treatments. *Int. J. Food Microbiol.* 161, 240–246.
- Montesinos-Herrero, C., Angel del Rio, M., Rojas-Argudo, C., and Palou, L. (2012). Short Exposure to High CO₂ and O₂ at Curing Temperature to Control Postharvest Diseases of Citrus Fruit. *PLANT DIS.* 96, 423–430.
- Nicolais, V., Russo, M., Barbieri, G., and Rastrelli, L. (2011). Effect of sulphuric fertilization on the shelf life of broccoli packaged in protective atmosphere. *Emirates Journal of Food and Agriculture* 23, 542–553.
- Oliveira, A.L., Kamimura, E.S., and Rabi, J.A. (2009). Response surface analysis of extract yield and flavour intensity of Brazilian cherry (*Eugenia uniflora* L.) obtained by supercritical carbon dioxide extraction. *Innovative Food Science and Emerging Technologies* 10, 189–194.

- Poquette, B. (2007). Success with organic fruit. *Libr. J.* 132, 109–109.
- Prange, R.K. (2013). Recent Postharvest Developments in Organic Fruits: the Positive, the Negative and the Debatable. In *International Organic Fruit Symposium 1001*, 215–220.
- Prange, R.K., Ramin, A.A., Daniels-Lake, B.J., DeLong, J.M., and Braun, P.G. (2006). Perspectives on postharvest biopesticides and storage technologies for organic produce. *HortScience* 41, 301–303.
- Pszczola, D.E. (2001). How ingredients help solve beverage problems. *Food Technology* 55, 61, 62, 64, 66, 68, 70–74.
- Qian, J.-Y., Gu, Y.-P., Jiang, W., and Chen, W. (2014). Inactivating effect of pulsed electric field on lipase in brown rice. *Innov. Food Sci. Emerg. Technol.* 22, 89–94.
- Reijn, B. (2005). Frozen organic fruit from Serbia. *International Food Ingredients* 22–23.
- Rico, D., Martin-Diana, A.B., Barat, J.M., and Barry-Ryan, C. (2007). Extending and measuring the quality of fresh-cut fruit and vegetables: a review. *Trends in Food Science & Technology* 18, 373–386.
- Sablani, S.S., Andrews, P.K., Davies, N.M., Walters, T., Saez, H., Syamaladevi, R.M., and Mohekar, P.R. (2010). Effect of thermal treatments on phytochemicals in conventionally and organically grown berries. *J. Sci. Food Agric.* 90, 769–778.
- Sacilik, K., Keskin, R., and Elicin, A.K. (2006). Mathematical modelling of solar tunnel drying of thin layer organic tomato. *J. Food Eng.* 73, 231–238.
- Sagoo, S.K., Little, C.L., and Mitchell, R.T. (2001). The microbiological examination of ready-to-eat organic vegetables from retail establishments in the United Kingdom. *Lett. Appl. Microbiol.* 33, 434–439.
- Saxena, A., Maity Saxena, T., Raju, P.S., and Bawa, A.S. (2014). Novel process technologies for preservation of horticultural crops. *Indian Food Industry* 33, 42–50.
- Schroeder, H.A. (1971). Losses of vitamins and trace minerals resulting from processing and preservation of foods. *American Journal of Clinical Nutrition* 24, 562–572.
- Selma, M.V., Allende, A., Lopez-Galvez, F., Conesa, M.A., and Gil, M.I. (2008). Heterogeneous photocatalytic disinfection of wash waters from the fresh-cut vegetable industry. *J. Food Prot.* 71, 286–292.
- Shah, N.N.A.K., Shamsuddin, R., Rahman, R.A., and Adzahan, N.M. (2014). Effects of Physicochemical Characteristics of Pummelo Fruit Juice towards UV Inactivation of Salmonella typhimurium. *2nd International Conference on Agricultural and Food Engineering (cafe 2014) - New Trends Forward 2*, 43–52.
- Silva, T.T., Della Modesta, R.C., Penha, E.D., da Matta, V.M., and Cabral, L.M.C. (2005). Organic passion fruit juice processed by microfiltration. *Pesqui. Agropecu. Bras.* 40, 419–422.
- Spadaro, D., Ciavarella, A., Frati, S., Garibaldi, A., and Gullino, M.L. (2007). Incidence and level of patulin contamination in pure and mixed apple juices marketed in Italy. *Food Control* 18, 1098–1102.
- Strik, B. (2014). Organic Blueberry Production Systems - Advances in Research and Industry. *X International Symposium on Vaccinium and Other Superfruits 1017*, 257–267.
- Sussulini, A., Lima, A.G., Figueiredo, E.C., Fernandes, H.L., Pinheiro, S.C.L., Bueno, M.I.M.S., and Pereira, F.M.V. (2009). X-ray scattering information of ED-XRF technique for powdered fruit juice mixes. *X-Ray Spectrom.* 38, 254–257.
- Syamaladevi, R.M., Andrews, P.K., Davies, N.M., Walters, T., and Sablani, S.S. (2012). Storage effects on anthocyanins, phenolics and antioxidant activity of thermally processed conventional and organic blueberries. *J. Sci. Food Agric.* 92, 916–924.
- Syamaladevi, R.M., Adhikari, A., Lupien, S.L., Dugan, F., Bhunia, K., Dhingra, A., and Sablani, S.S. (2015). Ultraviolet-C light inactivation of *Penicillium expansum* on fruit surfaces. *Food Control* 50, 297–303.
- Tahir, I.I., and Jonsson-Balsgard, A. (2005). Organic production of apple for industrial use. In *Proceedings of the 5th International Postharvest Symposium, Vols 1-3*, F. Mencarelli, and P. Tonutti, eds. (Leuven 1: International Society Horticultural Science), pp. 723–730.
- Turgay, O., and Cinar, I. (2009). Process optimization in cubed organic carrot chips production. *Akademik Gida* 7, 26–31.
- Weibel, F.P., Chevillat, V.S., Rios, E., Tschabold, J.-L., and Stadler, W. (2008). Fruit thinning in organic apple growing with optimised strategies including natural spray products and rope-device. *Eur. J. Hortic. Sci.* 73, 145–154.
- (2003). Beverage quality and safety (2000 N.W. Corporate Blvd., Boca Raton, Florida 33431, USA; CRC Press LLC. Price USD 99.95, GBP 66.99).
- (2011). Method for osmotically dewatering a cut fruit.

Oléo protéagineux

- Bryant, G.E., Sullivan, F., and Robe, K. (1974). Refining losses halved in new refining process. *Food Processing* 35, 56–57.
- Felice, B. de, Pontecorvo, G., and Carfagna, M. (1997). Degradation of waste waters from olive oil mills by *Yarrowialipolytica* ATCC 20255 and *Pseudomonasputida*. *Acta Biotechnologica* 17, 231–239.
- Freudenstein, A., Weking, J., and Matthaeus, B. (2013). Influence of precursors on the formation of 3-MCPD and glycidyl esters in a model oil under simulated deodorization conditions. *European Journal of Lipid Science and Technology* 115, 286–294.
- Garcia, A., Brenes, M., Dobarganes, M.C., Romero, C., and Ruiz-Mendez, M.V. (2008). Enrichment of pomace olive oil in triterpenic acids during storage of Alpeorujo olive paste. *European Journal of Lipid Science and Technology* 110, 1136–1141.
- Gilbert, W.J., and Tandy, D.C. (1979). Odor control in edible oil processing. *Cocomunity* 15–23.
- Johnson, J.A., and Valero, K.A. (2003). Use of commercial freezers to control cowpea weevil, *Callosobruchus maculatus* (Coleoptera : Bruchidae), in organic garbanzo beans. *J. Econ. Entomol.* 96, 1952–1957.
- Jokic, S., Zekovic, Z., Vidovic, S., Sudar, R., Nemet, I., Bilic, M., and Velic, D. (2010). Supercritical CO₂ extraction of soybean oil: process optimisation and triacylglycerol composition. *International Journal of Food Science & Technology* 45, 1939–1946.
- Matthaus, B., and Pudiel, F. (2013). Mitigation of 3-MCPD and glycidyl esters within the production chain of vegetable oils especially palm oil. *Lipid Technology* 25, 151–155.

- Rincon, B., Borja, R., Gonzalez, J.M., Portillo, M.C., and Saiz-Jimenez, C. (2008). Influence of organic loading rate and hydraulic retention time on the performance, stability and microbial communities of one-stage anaerobic digestion of two-phase olive mill solid residue. *Biochemical Engineering Journal* 40, 253–261.
- Rojo Camargo, M.C., Antoniolli, P.R., and Vicente, E. (2012). Evaluation of polycyclic aromatic hydrocarbons content in different stages of soybean oils processing. *Food Chem.* 135, 937–942.
- Silva, D.C.M.N., Bresciani, L.F.V., Dalagnol, R.L., Danielski, L., Yunes, R.A., and Ferreira, S.R.S. (2009). Supercritical fluid extraction of carqueja (*Baccharis trimera*) oil: Process parameters and composition profiles. *Food and Bioproducts Processing* 87, 317–326.
- Suijian Qi, Chen, H., Liu, Y., Wang, W., Shen, L., and Wang, Y. (2015). Evaluation of glycidyl fatty acid ester levels in camellia oil with different refining degrees. *International Journal of Food Properties* 18, 978–985.
- Yu-Ling, Z., Wiesenborn, D.P., Tostenson, K., and Kangas, N. (2003). Screw pressing of whole and dehulled flaxseed for organic oil. *Journal of the American Oil Chemists' Society* 80, 1039–1045.
- Zhang, L., Wang, Y., Wu, D., Xu, M., and Chen, J. (2011). Microwave-assisted extraction of polyphenols from *Camellia oleifera* fruit hull. *Molecules* 16, 4428–4437.
- (1998). Technology and solvents for extracting oilseeds and nonpetroleum oils (PO Box 3489, Champaign, IL 61826-3489, USA; AOCS Press. Price \$102 (Non-members), \$87 (AOCS members)).
- (2011). Process for removal of contaminations from organic oils.

Vin et boissons alcoolisées

- Bessa, L.C.B.A., Ferreira, M.C., Batista, E.A.C., and Meirelles, A.J.A. (2013). Performance and cost evaluation of a new double-effect integration of multicomponent bioethanol distillation. *Energy* 63, 1–9.
- Bornet, A., and Teissedre, P.L. (2008). Chitosan, chitin-glucan and chitin effects on minerals (iron, lead, cadmium) and organic (ochratoxin A) contaminants in wines. *Eur. Food Res. Technol.* 226, 681–689.
- Bruer, D. (2001). Oak options for organic winemaking. *Australian Grapegrower & Winemaker* 106.
- Correia Margarido, L.A., Beskow, P.R., Correa Lopes, J.J., Parazzi, C., and Gaspar Ruas, D.G. (2009). Prognosis of organic sugar cane spirit production in the Araras region. *Semin.-Cienc. Agrar.* 30, 1083–1092.
- Cozzolino, D., Holdstock, M., Damberg, R.G., Cynkar, W.U., and Smith, P.A. (2009). Unleashing the secrets of organic wine grown in Australia using infrared light. *Australian and New Zealand Wine Industry Journal* 24, 15–17.
- Dutel, G.H. (1990). The viticultural and oenological aspects of organic wine production. *Journal of Wine Research* 1, 225–230.
- Gaillard, L., Guyon, F., Salagoity, M.-H., and Medina, B. (2013). Authenticity of carbon dioxide bubbles in French ciders through multistage-isotope ratio mass spectrometry measurements. *Food Chem.* 141, 2103–2107.
- Ganeev, R.A., Boltaev, G.S., Tugushev, R.I., and Usmanov, T. (2012). Investigation of nonlinear optical properties of various organic materials by the Z-scan method. *Opt. Spectrosc.* 112, 906–913.
- Gordillo, B., Isabel Lopez-Infante, M., Ramirez-Perez, P., Lourdes Gonzalez-Miret, M., and Heredia, F.J. (2010). Influence of Prefermentative Cold Maceration on the Color and Anthocyanic Copigmentation of Organic Tempranillo Wines Elaborated in a Warm Climate. *J. Agric. Food Chem.* 58, 6797–6803.
- Hamm, U. (2013). Conventional or organic? *Deutsche Weinmagazin* 29–31.
- Hill, M., Rowbottom, B., and Kaine, G. (2008). Who is interested in research on grape tannins... and why? *Australian & New Zealand Grapegrower & Winemaker* 64, 66–69.
- Hofmann, U. (2010a). Ecological winemaking. Status Quo analysis. *Deutsche Weinmagazin* 36–41.
- Hofmann, U. (2010b). Guidelines for organic winemaking. What is in store for the winemaker? *Deutsche Weinmagazin* 43–45.
- Ioncheva, T., and Khaig'rov, V. (2012). Organic wine – results in the Institute of Vine and Wine, Pleven. *Khranitelno-vkusova Promishlenost* 49–53.
- Isci, B., Sen, F., Ozdemir, A.G., Kacar, E., and Altun, A. (2014). Effects of modified atmosphere packing (MAP) and cold treatment on organically grown table grape cultivars. *Ege Universitesi Ziraat Fakultesi Dergisi* 51, 191–199.
- Korenovska, M., and Suhaj, M. (2012). Chemometric prediction of wines affiliation with organic and conventional production systems through their elemental profiles. *J. Food Nutr. Res.* 51, 23–32.
- Lopez, M.I., Lopez, M.J., Torralbo, F., and Sanchez, M.T. (1995). Effect of sulphur dioxide on fermentation and storage of young, quality white wines. *Alimentaria* 75–78.
- Meng, J.-F., Ning, P.-F., Xu, T.-F., and Zhang, Z.-W. (2013). Effect of Rain-Shelter Cultivation of *Vitis vinifera* cv. Cabernet Gernischt on the Phenolic Profile of Berry Skins and the Incidence of Grape Diseases. *Molecules* 18, 381–397.
- Millon, M. (2014). NATURAL WINE An introduction to organic and biodynamic wines made naturally. *TLS-Times Lit. Suppl.* 26–26.
- Molitor, D., Behr, M., Fischer, S., Hoffmann, L., and Evers, D. (2011). Timing of Cluster-Zone Leaf Removal and Its Impact on Canopy Morphology, Cluster Structure and Bunch Rot Susceptibility of Grapes. *J. Int. Sci. Vigne Vin.* 45, 149–159.
- Mulero, J., Pardo, F., and Zafrilla, P. (2009). Effect of principal polyphenolic components in relation to antioxidant activity in conventional and organic red wines during storage. *Eur. Food Res. Technol.* 229, 807–812.
- Mulero, J., Zafrilla, P., Cayuela, J.M., Martinez-Cacha, A., and Pardo, F. (2011). Antioxidant Activity and Phenolic Compounds in Organic Red Wine Using Different Winemaking Techniques. *J. Food Sci.* 76, C436–C440.
- Puertolas, E., Saldana, G., Condon, S., Alvarez, I., and Raso, J. (2010). Evolution of polyphenolic compounds in red wine from Cabernet Sauvignon grapes processed by pulsed electric fields during aging in bottle. *Food Chemistry* 119, 1063–1070.
- Puig-Pujol, A., Bertran, E., Garcia-Martinez, T., Capdevila, F., Minguez, S., and Carlos Mauricio, J. (2013). Application of a New Organic Yeast Immobilization Method for Sparkling Wine Production. *Am. J. Enol. Vitic.* 64, 386–394.
- Reynolds, A.G., Veto, L.J., Sholberg, P.L., Wardle, D.A., and Haag, P. (1996). Use of potassium silicate for the control of powdery mildew [*Uncinula necator* (Schwein) Burrill] *Vitis vinifera* L cultivar *Bacchus*. *Am. J. Enol. Vitic.* 47, 421–428.

- Sabir, A., Sabir, F.K., and Kara, Z. (2011). Effects of modified atmosphere packing and honey dip treatments on quality maintenance of minimally processed grape cv. Razaki (V. vinifera L.) during cold storage. *Journal of Food Science and Technology* 48, 312–318.
- Schandelmaier, B. (2011). No problems with rectified grape must concentrate. *Deutsche Weinmagazin* 34–36.
- Tofalo, R., Schirone, M., Corsetti, A., and Suzzi, G. (2012). Detection of *Brettanomyces* spp. in red wines using real-time PCR. *Journal of Food Science* 77, M545–M549.
- Yanez, L., Saavedra, J., Martinez, C., Cordova, A., and Ganga, M.A. (2012). Chemometric Analysis for the Detection of Biogenic Amines in Chilean Cabernet Sauvignon Wines: A Comparative Study between Organic and Nonorganic Production. *J. Food Sci.* 77, T143–T150.
- Yildirim, H.K., and Altindisli, A. (2015). Changes of phenolic acids during aging of organic wines. *International Journal of Food Properties* 18, 1038–1045.
- Yildirim, H.K., Uren, A., and Yucel, U. (2007). Evaluation of biogenic amines in organic and non-organic wines by HPLC OPA derivatization. *Food Technology and Biotechnology* 45, 62–68.

— Autres

- Kretschmar, U., and Schmid, O. (2011). Quality and safety aspects of organic and low-input food processing: Results of a Delphi survey from an expert consultation in 13 European countries. *NJAS - Wageningen Journal of Life Sciences* 58, 111–116.
- Qing-mei Wu, Si-yi P., and Xiao-yun X. (2015). Effect of different processing techniques on quality of black garlic products. *Modern Food Science and Technology* 184–189, 178.
- Sams, C. (1998). Case history – organic food processing in practice. In *Food Ingredients Europe. Conference Proceedings 1997.*, pp. 36–38.
- (2003). Natural antimicrobials for the minimal processing of foods (Abington Hall, Abington, Cambridge CB1 6AH, UK; Woodhead Publishing Ltd. Tel. +44 (0) 1223 891358. Fax +44 (0) 1223 893694. E-mail sales@woodhead-publishing.com. Price GBP 115.00, USD 180.00, EUR 180.00.).
- Conférence internationale: jusqu'où les produits d'entretien se doivent-ils d'être écologiques? - France - - Bio-Marche.Info.
- Conservation par haute pression: Nouvelle méthode au banc d'essai bio - Bioactualités.pdf.
- ifoam_norms_version_july_2014.pdf.

Arômes

- Croissant, A.E., Washburn, S.P., Dean, L.L., and Drake, M.A. (2007). Chemical properties and consumer perception of fluid milk from conventional and pasture-based production systems. *Journal of Dairy Science* 90, 4942–4953.
- Cros, S., Lignot, B., Jaouen, P., and Bourseau, P. (2006). Technical and economical evaluation of an integrated membrane process capable both to produce an aroma concentrate and to reject clean water from shrimp cooking juices. *J. Food Eng.* 77, 697–707.
- Isci, A., Sahin, S., and Sumnu, G. (2006). Recovery of strawberry aroma compounds by pervaporation. *J. Food Eng.* 75, 36–42.
- Oliveira, A.L., Kamimura, E.S., and Rabi, J.A. (2009). Response surface analysis of extract yield and flavour intensity of Brazilian cherry (*Eugenia uniflora* L.) obtained by supercritical carbon dioxide extraction. *Innovative Food Science and Emerging Technologies* 10, 189–194.
- Rabenhorst, J. (1996). Production of methoxyphenol-type natural aroma chemicals by biotransformation of eugenol with a new *Pseudomonas* sp. *Applied Microbiology and Biotechnology* 46, 470–474.
- Schrader, J., Etschmann, M.M.W., Sell, D., Hilmer, J.-M., and Rabenhorst, J. (2004). Applied biocatalysis for the synthesis of natural flavour compounds – current industrial processes and future prospects. *Biotechnology Letters* 26, 463–472.

Axe 3 – Caractéristiques et attentes consommateurs

- Bernabeu, R., Olmeda, M., Diaz, M., and Olivas, R. (2009). Commercial opportunities for olive oil from Castilla-La Mancha. *Grasas y Aceites* 60, 525–533.
- Bernard, J.C., and Bernard, D.J. (2009). What Is It About Organic Milk? An Experimental Analysis. *Am. J. Agr. Econ.* 91, 826–836.
- Goff, H.D., and Griffiths, M.W. (2006). Major advances in fresh milk and milk products: fluid milk products and frozen desserts. *Journal of Dairy Science* 89, 1163–1173.
- Greenway, G.A., Guenther, J.F., Makus, L.D., and Pavek, M.J. (2011). An Analysis of Organic Potato Demand in the U.S. *Am. J. Potato Res.* 88, 184–189.
- Mulero, J., Pardo, F., and Zafrilla, P. (2009). Effect of principal polyphenolic components in relation to antioxidant activity in conventional and organic red wines during storage. *Eur. Food Res. Technol.* 229, 807–812.
- Packard, V.S., Jr (1976). *Processed foods and the consumer. Additives, labeling, standards, and nutrition* (Minneapolis, Minnesota, USA; University of Minnesota Press Price \$12.00 (cloth); \$5.95 (paperback)).
- Pither, R., and Hall, M.N. (1990). Analytical survey of the nutritional composition of organically grown fruit and vegetables.
- Ruland, S., and Honer, C. (1995). Premium milk? *Dairy Field* 178, 60, 62.
- Schroeck, R. (2012). The Organic Milk Market in Germany Is Maturing: A Demand System Analysis of Organic and Conventional Fresh Milk Segmented by Consumer Groups. *Agribusiness* 28, 274–292.
- Shukla, V.K.S. (2001). Organic foods: present and future developments. *INFORM* 12, 495–499.
- Whinney, J. (2000). The organic market. Cocoa and chocolate. *Manufacturing Confectioner* 80, 67–74.

— Caractéristiques

- Anonymous (1987). Organic cheese. *Maelkeritidende* 100, 60–61.

- Anonymous (2001). Trend to organic meat. *Food Aust.* 53, 299–300.
- Anonymous (2007). Top soy and dairy brands choose omega-3s. *New Nutrition Business* 12, 7.
- Anonymous (2012). Austrian organic milk at the forefront in Europe. *DMW -- Die Milchwirtschaft* 3, 65–66.
- Asselt, E.D. van, Capuano, E., and Fels-Klerx, H.J. van der (2015). Sustainability of milk production in the Netherlands - a comparison between raw organic, pasteurised organic and conventional milk. *International Dairy Journal* 47, 19–26.
- Bacus, J.N. (2007). Navigating the processed meats labelling maze. *Food Technology* 61, 28–32.
- Bargain, V. (2012). The catering sector: a dynamic market. *Revue Laitiere Francaise* 20–21.
- Baumrucker, C. (2008). Why does organic milk last so much longer than regular milk? *Sci.Am.* 299, 116–116.
- Belajova, E., and Suhaj, M. (2012). Compositional profiling of Slovakian wines from distinct production systems by analysis of main saccharides and glycerol. *J. Food Nutr. Res.* 51, 173–183.
- Bill, R., and Oettli, M. (1999). Swiss organic wines. *Obst- und Weinbau* 135, 293–295.
- Brester, G.W., Grant, B., and Boland, M.A. (2009). Marketing Organic Pasta from Big Sandy to Rome: It's a Long Kamut((R)). *Rev. Agric. Econ.* 31, 359–369.
- Burn, D. (2006). Rx = a daily dose of dairy. *Food in Canada* 28–30, 32–34.
- Chung, I.-M., Park, I., Yoon, J.-Y., Yang, Y.-S., and Kim, S.-H. (2014). Determination of organic milk authenticity using carbon and nitrogen natural isotopes. *Food Chem.* 160, 214–218.
- Erich, S., Schill, S., Annweiler, E., and Probst, A. (2015a). Authenticity testing of organic milk. *Deutsche Lebensmittel-Rundschau* 111, 102–106.
- Erich, S., Schill, S., Annweiler, E., Waiblinger, H.-U., Kuballa, T., Lachenmeier, D.W., and Monakhova, Y.B. (2015b). Combined chemometric analysis of ¹H NMR, ¹³C NMR and stable isotope data to differentiate organic and conventional milk. *Food Chemistry* 188, 1–7.
- Fardet, A. (2014). How can both the health potential and sustainability of cereal products be improved? A French perspective. *J. Cereal Sci.* 60, 540–548.
- Foissy, H. (1996). Special quality criteria for milk and dairy products - are all expectations achievable? *Ernaehrung* 20, 11–15.
- Gao, B., and Yu, L. (2014). Differentiating organic and conventional grown spices using chromatographic and mass spectrometry flow injection fingerprints combined with principal component analysis. *Abstr. Pap. Am. Chem. Soc.* 248.
- Ghorbani, R., Koocheki, A., Brandt, K., Wilcockson, S., and Leifert, C. (2010). *Organic Agriculture and Food Production: Ecological, Environmental, Food Safety and Nutritional Quality Issues* (New York: Springer).
- Glogau, M. (2007). The A–Z of going organic. *Australian & New Zealand Grapegrower & Winemaker* 59–61.
- Gonzalez-Martin, M.I., Hernandez-Hierro, J.M., Revilla, I., Vivar-Quintana, A., Gonzalez-Perez, C., Garcia, L.G., Riocerezo, C.P., and Ortega, I.A.L. (2011). Differentiation of organic and non-organic ewe's cheeses using main mineral composition or near infrared spectroscopy coupled to chemometric tools: A comparative study. *Talanta* 85, 1915–1919.
- Honikel, K.O. (2000). Constituents of organic meat. *Mitteilungsblatt der Bundesanstalt fuer Fleischforschung, Kulmbach* 39, 869–877.
- Jamet, J.P. (2000). Retailing of organic dairy products. *Bulletin of the International Dairy Federation* 8–11.
- Krieger-Mettbach, B. (2012). Animal welfare in focus. *Fleischerei* 63, 52–56.
- Magdas, D.A., Dehelean, A., and Puscas, R. (2012). Isotopic and Elemental Determination in Some Romanian Apple Fruit Juices. *Sci. World J.* 878242.
- McCartney, S.J., and Walker, J.T.S. (2004). Current situation and future challenges facing the production and marketing of organic fruit in Oceania. In *Sustainability of Horticultural Systems in the 21st Century*, L. Bertschinger, and J.D. Anderson, eds. (Leuven 1: International Society Horticultural Science), pp. 387–396.
- McDonald, R.S. (2000). Labelling and the definition of "organic" from the perspective of the Codex Committee on Food Labelling and international agreements. *Bulletin of the International Dairy Federation* 19–21.
- Milanovic, V., Comitini, F., and Ciani, M. (2013). Grape berry yeast communities: Influence of fungicide treatments. *Int. J. Food Microbiol.* 161, 240–246.
- Molkentin, J. (2008). Laboratory authentication of organic milk. *Deutsche Milchwirtschaft* 59, 873–874.
- Molkentin, J. (2009). Authentication of organic milk using $\delta^{13}\text{C}$ and the α -linolenic acid content of milk fat. *Journal of Agricultural and Food Chemistry* 57, 785–790.
- Molkentin, J. (2013). Applicability of organic milk indicators to the authentication of processed products. *Food Chemistry* 137, 25–30.
- Mullen, K.A.E., Sparks, L.G., Lyman, R.L., Washburn, S.P., and Anderson, K.L. (2013). Comparisons of milk quality on North Carolina organic and conventional dairies. *Journal of Dairy Science* 96, 6753–6762.
- Otteneder, H., Berres, F.L., and Puetz, A. (1990). Is the term "Oeko-Wein" (organic wine) permissible and analytically verifiable? *Weinwirtschaft-Technik* 126, 20–23.
- Paulais, A.M. (2014). Organic promises new growth. *Revue Laitiere Francaise* 12–14.
- Pavloušek, P. (2012). The winemaking grape cultivar Reberger - practical experience. *Vinarsky Obzor* 105, 242–243.
- Pla, A. (2008). A comparison of the carcass traits and meat quality of conventionally and organically produced rabbits. *Livest. Sci.* 115, 1–12.
- Prema, D., Pilfold, J.L., Krauchi, J., Church, J.S., Donkor, K.K., and Cinel, B. (2013). Rapid determination of total conjugated linoleic acid content in select Canadian cheeses by ¹H NMR spectroscopy. *Journal of Agricultural and Food Chemistry* 61, 9915–9921.
- Roberts, W.A., Jr (2012). The dairy culture. *Prepared Foods* 181, 49–50, 53–54, 57–58.
- Rosenbaum, A. (2012). Law and trade changes may help organic wines. *Australian & New Zealand Grapegrower & Winemaker* 56–57.

- Ruff, C., Hor, K., Weckerle, B., Konig, T., and Schreier, P. (2000). Authenticity control of flavour compounds. Determination of H-2/H-1 ratio of benzaldehyde in foods by gas chromatography isotope ratio mass spectrometry. *Dtsch. Lebensm.-Rundsch.* 96, 243–247.
- Sahota, A. (2007). Global organic dairy market facing supply shortages. *European Dairy Magazine* 29–30, 32.
- Seibel, W. (1986). Manufacture of and market for “organic” bakery products. *Deutsche Baecker Zeitung* 73, 1594–1597.
- Shelke, K. (2004). Cheese targets all the trends. *Food Processing, USA* 65, 41–42, 44–45, 47.
- Sloan, A.E. (2003). Sea change in the beverage business. *Food Technology* 57, 20.
- Spruzs, J., Selegovska, E., Remeza, I., and Vasiljeva, S. (2007). Feed Additives in Nutrition of Organic Goat (Rezekne: Rezekne Higher Educ Inst-Rezeknes Augstskola).
- Straete, E.P., and Marsden, T. (2006). Exploring Dimensions of Qualities in Food. *Between the Local and the Global* 12, 269–297.
- Suzuki, Y., Nakashita, R., Akamatsu, F., and Korenaga, T. (2009). Multiple Stable Isotope Analyses for Verifying Geographical Origin and Agricultural Practice of Japanese Rice Samples. *Bunseki Kagaku* 58, 1053–1058.
- Tenea, G.N., Cordeiro Raposo, F., and Maquet, A. (2012). Comparative transcriptome profiling in winter wheat grown under different agricultural practices. *Journal of Agricultural and Food Chemistry* 60, 10970–10978.
- Van Loo, E.J., Diem, M.N.H., Pieniak, Z., and Verbeke, W. (2013). Consumer attitudes, knowledge, and consumption of organic yogurt. *J. Dairy Sci.* 96, 2118–2129.
- Wahlquist, G. (1991). What is organic wine? *Australian Grapegrower & Winemaker* 15.
- Watson, B. (1994). British cheeses - steeped in tradition. *Food Industries* 47, 25.
- (2010a). Improving the safety and quality of milk. Volume 2. Improving quality in milk products (Abington Hall, Granta Park, Great Abington, Cambridge CB21 6AH, UK; Woodhead Publishing Ltd. Tel. +44 (0)1223 891358. Fax +44 (0)1223 893694. E-mail sales@woodheadpublishing.com. www.woodheadpublishing.com. Price GBP 155.00, USD 265.00, EUR 185.00).
- (2010b). Managing wine quality. Volume 2. Oenology and wine quality (Abington Hall, Granta Park, Great Abington, Cambridge CB21 6AH, UK; Woodhead Publishing Ltd. Tel. +44 (0)1223 891358. Fax +44 (0)1223 893694. E-mail sales@woodheadpublishing.com. www.woodheadpublishing.com. Price GBP 160.00, USD 270.00, EUR 200.00).
- (2012). Report of the fortieth session of the Codex Committee on Food Labelling.
- CNA_Avis74_leBIOenFrance_2015.pdf.

Environnement

- Baiyu, L., Xinhua, G., and Xiaoning, H. (2011). A Study on the Factors of Sustainable Development of Organic Wine in China. *Proceedings of the Seventh International Symposium on Viticulture and Enology* (2011) 296–300.
- Berlin, J., Sonesson, U., and Tillman, A.-M. (2008). Product chain actors’ potential for greening the product life cycle - The case of the Swedish postfarm milk chain. *J. Ind. Ecol.* 12, 95–110.
- Brodt, S., Kramer, K.J., Kendall, A., and Feenstra, G. (2013). Comparing environmental impacts of regional and national-scale food supply chains: A case study of processed tomatoes. *Food Policy* 42, 106–114.
- Capper, J.L., and Bauman, D.E. (2013). The Role of Productivity in Improving the Environmental Sustainability of Ruminant Production Systems. *Annual Review of Animal Biosciences*, Vol 1 1, 469–489.
- Cederberg, C., and Mattsson, B. (2000). Life cycle assessment of milk production — a comparison of conventional and organic farming. *Journal of Cleaner Production* 8, 49–60.
- Cederberg, C., and Stadig, M. (2003). System expansion and allocation in life cycle assessment of milk and beef production. *Int. J. Life Cycle Assess.* 8, 350–356.
- Gomez, J.A., Amato, M., Celano, G., and Koubouris, G.C. (2008). Organic olive orchards on sloping land: More than a specialty niche production system? *J. Environ. Manage.* 89, 99–109.
- Gronroos, J., Seppala, J., Voutilainen, P., Seuri, P., and Koikkalainen, K. (2006). Energy use in conventional and organic milk and rye bread production in Finland. *Agriculture Ecosystems & Environment* 117, 109–118.
- Halberg, N., Hermansen, J., & Andreasen, L., (2010). Life Cycle Assessment (LCA) of organic food and farming systems: Focusing on greenhouse gas emissions, carbon sequestration potential and methodological challenges and status (RTOACC workshop at FAO, Rome, Italy, November 2010.).
- Hayashi, K., Makino, N., Shobatake, K., and Hokazono, S. (2014). Influence of scenario uncertainty in agricultural inputs on life cycle greenhouse gas emissions from agricultural production systems: the case of chemical fertilizers in Japan. *J. Clean Prod.* 73, 109–115.
- Lanauskas, J., Valiuskaite, A., Kvikliene, N., Sasnauskas, A., and Uselis, N. (2009). Assessment of apple cultivars for organic fruit cultivation. *Agronomy Research* 7, 363–368.
- Meier, M.S., Stoessel, F., Jungbluth, N., Juraske, R., Schader, C., and Stolze, M. (2015). Environmental impacts of organic and conventional agricultural products – Are the differences captured by life cycle assessment? *Journal of Environmental Management* 149, 193–208.
- Mueller, B. (2002). Influence of organic milk products on environmental pollution. *Kieler Milchwirtschaftliche Forschungsberichte* 54, 93–105.
- Papaioannou, D. (1988). A method of processing waste gases from the drying of olive press-cake. *Biological Wastes* 24, 137–145.
- Point, E., Tyedmers, P., and Naugler, C. (2012). Life cycle environmental impacts of wine production and consumption in Nova Scotia, Canada. *J. Clean Prod.* 27, 11–20.
- Reijnders, L., and Soret, S. (2003). Quantification of the environmental impact of different dietary protein choices. *Am. J. Clin. Nutr.* 78, 664S – 668S.

- Svensson, G., and Wagner, B. (2012). Implementation of a sustainable business cycle: the case of a Swedish dairy producer. *Supply Chain Manag.* 17, 93–97.
- Tabajara, S.M., and Colonia, E.J. (1986). Rice hulls and the environment. *Lavoura Arrozeira* 39, 10–12.
- Thomassen, M.A., van Calker, K.J., Smits, M.C.J., Iepema, G.L., and de Boer, I.J.M. (2008). Life cycle assessment of conventional and organic milk production in the Netherlands. *Agricultural Systems* 96, 95–107.
- Tundys, B. (2012). Global Compact Principles in Creating a Green Supply Chain. *Aktualne Problemy Podnikowej Sfery* 2012 603–608.
- Vazquez-Rowe, I., Rugani, B., and Benetto, E. (2013). Tapping carbon footprint variations in the European wine sector. *J. Clean Prod.* 43, 146–155.
- Vigo, F., Avalor, L., and Paz, M. de (1983). Elimination of vegetation water from olive oil mills. The electrochemical oxidation process. *Rivista Italiana delle Sostanze Grasse* 60, 125–131.

Prix-économie

- Ak, I., and Koyuncu, M. (2002). Organic meat and milk production potential from small ruminants in Turkey. In *Organic Meat and Milk from Ruminants*, I. Kyriazakis, and G. Zervas, eds. (Wageningen: Wageningen Academic Publishers), pp. 233–236.
- Ammann, R. (2013). Organic is still the in thing. *DMW -- Die Milchwirtschaft* 4, 140–143.
- Anonymous (1987). Organic cheese. *Maelkeritidende* 100, 60–61.
- Anonymous (1999). Organic dairy sales set to triple. *European Dairy Magazine* 30–31.
- Anonymous (2000). Organic cheese for manufacturers. *European Dairy Magazine* 44, 46–47.
- Anonymous (2001a). Bold new Horizon. *New Nutrition Business* 6, 28.
- Anonymous (2001b). Organic dairy sector continues to boom - Germany. *Dairy Ind. Int.* 66, 8–8.
- Anonymous (2002). Organic milk “must sell at premium prices.” *Dairy Ind. Int.* 67, 10–10.
- Anonymous (2003). Organic milk products in Europe. *European Dairy Magazine* 5.
- Anonymous (2005). Record levels for organic foods. *Deutsche Milchwirtschaft* 56, 725–726.
- Anonymous (2007). Organic milk at the fore for volume, and very little price premium. *Deutsche Milchwirtschaft* 58, 243–244.
- Azabagaoglu, M.O., Akyol, A., and Ozay, A. (2007). The demand for organic wines and organic wine marketing. *J. Environ. Prot. Ecol.* 8, 171–178.
- Baker, H. (2014). Georgia - a cradle of wine. *Vinarsky Obzor* 107, 532–534.
- Baradeau, E. (2000). Markets for wines made from organically grown grapes. *Revue Francaise d’Oenologie* 27–29.
- Bargain, V. (2012). Will the market for organic dairy products absorb the increase in supplies? *Revue Laitiere Francaise* 12–14.
- Becchetti, L., Conzo, P., and Pisani, F. (2011). Virtuous Interactions in Removing Exclusion: The Link between Foreign Market Access and Access to Education. *J. Dev. Stud.* 47, 1431–1454.
- Behrendt, C., and Cvetan, D. (1997). Natural succession. *Dairy Field* 180, 12.
- Bernabeu, R., Brugarolas, M., Martinez-Carrasco, L., and Diaz, M. (2008). Wine origin and organic elaboration, differentiating strategies in traditional producing countries. *Br. Food J.* 110, 174–188.
- Bertram, J. (2015). Fuss-free market growth. *Wein+Markt* 28–31.
- Bieser, D. (2009). Trends and potential. Changes in the organic market. *Deutsche Weinmagazin* 32–34.
- Bond, S. (1990). Organic foods - the marketplace response. In *“Organic Food Production. A Growing Business?”* [see FSTA (1992) 24 5D3],..
- Brandl, M. (2000). General consumer attitudes to milk (Brussels: Int Dairy Federation).
- Brugiere, F. (2000). Strategy of distribution centres in relation to “organic wines”. Summary of a study by Onivins-DVA. *Revue Francaise d’Oenologie* 24.
- Burchardi, H., and Thiele, H.D. (2003). Analysis of extra costs for organic milk during processing and marketing. *Kieler Milchwirtsch. Forschber.* 55, 213–223.
- Carambas, M.C.D.M. (2007). Economic Analysis of Eco-Labeling: The Case of Labeled Organic Rice in Thailand. *New Frontiers in Environmental and Social Labeling* 83–109.
- Cederberg, P., Gustafsson, J.-G., and Martensson, A. (2009). Potential for organic Chilean wine. *Acta Agric. Scand. Sect. B-Soil Plant Sci.* 59, 19–32.
- Cicek, H., and Tandogan, M. (2009). A Review in Point of Production Costs and Profitability in Organic Dairy. *Kafkas Univ. Vet. Fak. Derg.* 15, 145–151.
- Clark, V. (2012). New entrants take SA on a cheese adventure. *Food Review* 39, 15–18.
- Connolly, B.K. (2014). Nature seeks a niche. *Food Processing, USA* 75, 87–90.
- Cox, M. (2013). Fewer financial losses for organic milk. *DMW -- Die Milchwirtschaft* 4, 592–593.
- Cruz Ovalle, J. (2003). Los Robles: Chile’s first organic vineyard and wine cellars - Jose Cruz Ovalle architect. *ARQ* 20–27.
- Dornblaser, L. (2008). Grain-based foods: what’s new and what’s next. *Cereal Foods World* 53, 29–31.
- Dunn, N. (1991). Organic Milk - a Growth Market. *Dairy Ind. Int.* 56, 14–14.
- Elbakidze, L., Nayga, R.M., and Li, H. (2013). Willingness to Pay for Multiple Quantities of Animal Welfare Dairy Products: Results from Random Nth-, Second-Price, and Incremental Second-Price Auctions. *Can. J. Agric. Econ.-Rev. Can. Agroekon.* 61, 417–438.
- Estes, E.A. (2000). Market price comparisons for organic and conventionally grown fruits and vegetables sold in North Carolina (Lancaster: Technomic Publ Co Inc).
- Gaenz, P. (2010). Organic winemaking in Rheinland-Pfalz in 2009. Results of a survey. *Deutsche Weinmagazin* 34–36.
- Gebert, D., and Fader, B. (2012). Organic wine production in the world, Europe and Germany – an analysis. The current situation in numbers. *Deutsche Weinmagazin* 28–30.

- Gogoll, N. (2015). Organic wine deal with China. *Australian & New Zealand Grapegrower & Winemaker* 11.
- Hilten, J. van (1996). New developments in the international coffee trade. *International Trade Forum* 4–7.
- Javanmard, M. (2009). A SWOT Analysis of Organic Grapefruit Production in Iran. *Xvi International Symposium on Horticultural Economics and Management* 831, 319–325.
- Karlen, D., Delate, K., Turnbull, R., and Boes, J. (2004). Organic soybean production: challenges and perspectives of an increasing trend (Petrolina: Embrapa Semi-Ardo).
- Kilcher, L. (2000). Development and perspectives in the market for organic fruit juices from tropical and subtropical countries. *Fruit Processing* 10, 466–471.
- Koehr, T. (2006). Organic wine producers have an increasing presence in the retail trade. *Deutsche Weinmagazin* 18–22.
- Koekemoer, D. (2014). Organic cheese. *FST South African Food Science and Technology* 24–25.
- Kuk, T. (2006). A look into the future: the U.S. baking industry in the 21st century. *Cereal Foods World* 51, 306, 308–310.
- Leenders, M.A.A.M., and Chandra, Y. (2013). Antecedents and consequences of green innovation in the wine industry: the role of channel structure. *Technol. Anal. Strateg. Manage.* 25, 203–218.
- Loke, M.K., Xu, X., and Leung, P. (2015). Estimating organic, local, and other price premiums in the Hawaii fluid milk market. *J. Dairy Sci.* 98, 2824–2830.
- Lu, C.D., Gangyi, X., and Kawas, J.R. (2010). Organic goat production, processing and marketing: Opportunities, challenges and outlook. *Small Ruminant Res.* 89, 102–109.
- Maxted-Frost, T. (2000). Alive and energetic. *Soft Drinks International* 26–27.
- Mend, M. (2013). Organic winegrowing. *Deutsche Weinmagazin* 16–19.
- Mikkola, M. (2009). Catering for sustainability: building a dialogue on organic milk. *Agronomy Research* 7, 668–676.
- Millard, P. (2000). The cream of the crop. *Food Ingredients and Analysis International* 22, 13, 14, 16, 17.
- Moebus, R. (2003). E-commerce, PET bottling, organic certification – how much do small-scale companies need? *Fluessiges Obst* 70, 342–344.
- Morland, K., and Filomena, S. (2007). Disparities in the availability of fruits and vegetables between racially segregated urban neighbourhoods. *Public Health Nutr.* 10, 1481–1489.
- Mueller, W.D., and Behrschmidt, M. (2000). Economic use of organically produced carcasses by direct marketing. *Mitteilungsblatt der Bundesanstalt fuer Fleischforschung, Kulmbach* 39, 901–910.
- Negro, G., Hannan, M.T., and Fassiotto, M. (2015). Category Signaling and Reputation. *Organ Sci.* 26, 584–600.
- Oberhofer, J. (1997). Marketing of organic wines. *Deutsche Weinbau* 12–14.
- Palmeri, C. (1998). New Age moo juice. *Forbes* 162, 122–122.
- Peck, G.M., Andrews, P.K., Richter, C., and Reganold, J.P. (2005). Internationalization of the organic fruit market: The case of Washington State’s organic apple exports to the European Union. *Renew. Agr. Food Syst.* 20, 101–112.
- Richards, L. (2007). Price fall in store for organic apples. *Chem. Ind.* 8–8.
- Rippin, M., and Bien, B. (2005). The market for organic dairy products. *Deutsche Milchwirtschaft* 56, 78–80.
- Rippin, M., and Engelhardt, H. (2005). Away from ruinous price competition. Organic meat with smaller surpluses and growth potential. *Fleischwirtschaft* 85, 79–81.
- Rodriguez, H.G., Popp, J., Rom, C., Friedrich, H., and McAfee, J. (2014). An Interactive Economic Decision Support Tool for Risk and Return Analysis of Organic Apple Production. *HortTechnology* 24, 757–770.
- Rogers, A. (2004). Organic food reforms approved. *World Food Regulation Review* 13, 4–5.
- Ruii, E. (2007). Gum offers best growth opportunities for Cadbury. *Kennedy’s Confection* 70–71.
- van Ryssen, J.B.J. (2002). Organic meat and milk production in South Africa. In *Organic Meat and Milk from Ruminants*, I. Kyriazakis, and G. Zervas, eds. (Wageningen: Wageningen Academic Publishers), pp. 237–240.
- Sahota, A. (2003). Maturing of the European organic dairy sector. *European Dairy Magazine* 40–41.
- Scott, J. (2007). The impact of ethical consumers for Australian wine. *Australian and New Zealand Wine Industry Journal* 22, 40, 42–44.
- Shuxia, D., Yi, Z., and Cheng, C. (2011). The Condition Analysis and Countermeasures Research of China’s Organic Wines - Based on Grand Dragon. *Proceedings of the Seventh International Symposium on Viticulture and Enology (2011)* 26–33.
- Simons, J., Hartmann, M., and Beukert, C. (2007). Perception is oriented to consumption. Organic meat in tension between exclusivity and banality. Part 2. The value assessment chain. *Fleischwirtschaft* 87, 85–88.
- Smith, F. (2002). Organic wine heads for the big time. *Australian & New Zealand Grapegrower & Winemaker* 17–18.
- Sonntag, T. (2000). Organic quality meat in Southern Germany: cooperative structures between quality advice, purchasing, processing and distribution. *Mitteilungsblatt der Bundesanstalt fuer Fleischforschung, Kulmbach* 39, 919–929.
- Stang, E.J. (1997). The emerging cranberry industry in Chile. In *Sixth International Symposium on Vaccinium Culture*, D.E. Yarborough, and J.M. Smagula, eds. (Leuven 1: International Society Horticultural Science), pp. 159–163.
- Stanley, R. (2003). Organic agriculture and food production – a review of current developments. Review, *Campden & Chorleywood Food Research Association*.
- Tisserand, J.L. (2002). Organic meat and milk from ruminants in France. In *Organic Meat and Milk from Ruminants*, I. Kyriazakis, and G. Zervas, eds. (Wageningen: Wageningen Academic Publishers), pp. 227–228.
- Vreeland, C. (2004). The organic confectionery market. *Candy Industry* 169, 38, 40, 42, 44, 46.
- Wiley, S. (2001). UK market cries out for more organic wine. *Australian Grapegrower & Winemaker* 19–20.
- Williams, A. (1992). The growth of organic wine in the UK market. *Australian & New Zealand Wine Industry Journal* 7, 82–83.
- Zhang, F., Epperson, J.E., Huang, C.L., and Houston, J.E. (2009). Organic price premiums paid for fresh tomatoes and apples by U.S. households: evidence from Nielsen Homescan data. *Journal of Food Distribution Research* 40, 105–114.

- (1999a). European organic dairy product markets.
- (1999b). The price is what counts. Sales of organic dairy products should triple by 2005. *Food Design* 15.
- (2004). Report of the thirty-second session of the Codex Committee on Food Labelling.

Santé Nutrition

- Andersen, C.M., Andersen, L.T., Hansen, A.M., Skibsted, L.H., and Petersen, M.A. (2008). Wavelength dependence of light-induced lipid oxidation and naturally occurring photosensitizers in cheese. *Journal of Agricultural and Food Chemistry* 56, 1611–1618.
- Ares, A.M., Gonzalez, Y., Nozal, M.J., Bernal, J.L., Higes, M., and Bernal, J. (2015). Development and validation of a liquid chromatography with mass spectrometry method to determine resveratrol and piceid isomers in beeswax. *J. Sep. Sci.* 38, 197–204.
- Assumpcao, C.F., Nunes, I.L., Mendonca, T.A., Jablonski, A., Flores, S.H., and Rios, A. de O. (2014). The quality, stability, and bioactive compound composition of virgin and refined organic grape seed oil. *Journal of the American Oil Chemists' Society* 91, 2035–2042.
- Barański, M., Średnicka-Tober, D., Volakakis, N., Seal, C., Sanderson, R., Stewart, G.B., Benbrook, C., Biavati, B., Markellou, E., Giotis, C., et al. (2014). Higher antioxidant and lower cadmium concentrations and lower incidence of pesticide residues in organically grown crops: a systematic literature review and meta-analyses. *Br J Nutr* 112, 794–811.
- Bartnik, M. (1996). The quality of ecological foods. *Przemysł Spożywczy* 50, 36–39.
- Bath, S.C., and Rayman, M.P. (2013). Iodine deficiency in the UK: an overlooked cause of impaired neurodevelopment? *Proc. Nutr. Soc.* 72, 226–235.
- Bath, S.C., Button, S., and Rayman, M.P. (2012). Iodine concentration of organic and conventional milk: implications for iodine intake. *Br. J. Nutr.* 107, 935–940.
- Baudry, J., Méjean, C., Allès, B., Péneau, S., Touvier, M., Hercberg, S., Lairon, D., Galan, P., and Kesse-Guyot, E. (2015a). Contribution of Organic Food to the Diet in a Large Sample of French Adults (the NutriNet-Santé Cohort Study). *Nutrients* 7, 8615–8632.
- Baudry, J., Méjean, C., Péneau, S., Galan, P., Hercberg, S., Lairon, D., and Kesse-Guyot, E. (2015b). Health and dietary traits of organic food consumers: results from the NutriNet-Santé study. *Br. J. Nutr.* 1–10.
- Belajova, E., and Suhaj, M. (2012). Compositional profiling of Slovakian wines from distinct production systems by analysis of main saccharides and glycerol. *J. Food Nutr. Res.* 51, 173–183.
- Benbrook, C.M. (2005). Elevating antioxidant levels in food through organic farming and food processing. *The Organic Center*, Foster, RI 81.
- Benbrook, C.M., Butler, G., Latif, M.A., Leifert, C., and Davis, D.R. (2013). Organic production enhances milk nutritional quality by shifting fatty acid composition: a United States-wide, 18-month study. *PLoS ONE* 8, e82429 [13pp.].
- Bergamo, P., Fedele, E., Iannibelli, L., and Marzillo, G. (2003). Fat-soluble vitamin contents and fatty acid composition in organic and conventional Italian dairy products. *Food Chemistry* 82, 625–631.
- Bisig, W., Eberhard, P., Collomb, M., and Rehberger, B. (2007). Influence of processing on the fatty acid composition and the content of conjugated linoleic acid in organic and conventional dairy products - a review. *Lait* 87, 1–19.
- Blando, F., Spirito, R., Gerardi, C., Durante, M., and Nicoletti, I. (2011). Nutraceutical Properties in Organic Strawberries from South Italy. *Xxviii International Horticultural Congress on Science and Horticulture for People (ihc2010): International Symposium on Berries: From Genomics* 926, 683–690.
- Borguini, R.G., Oetterer, M., and Vieira da Silva, M. (2003). Nutritional quality of organic vegetables. *Boletim da Sociedade Brasileira de Ciencia e Tecnologia de Alimentos* 37, 28–35.
- Bouloumpasi, E., Soufleros, E.H., Tsarchopoulos, C., and Biliaderis, C.G. (2002). Primary amino acid composition and its use in discrimination of Greek red wines with regard to variety and cultivation region. *Vitis* 41, 195–202.
- Brandt, K., Leifert, C., Sanderson, R., and Seal, C.J. (2011). Agroecosystem Management and Nutritional Quality of Plant Foods: The Case of Organic Fruits and Vegetables. *Critical Reviews in Plant Sciences* 30, 177–197.
- Burin, V.M., Falcao, L.D., Gonzaga, L.V., Fett, R., Rosier, J.P., and Bordignon-Luiz, M.T. (2010). Colour, phenolic content and antioxidant activity of grape juice. *Ciencia Tecnol. Aliment.* 30, 1027–1032.
- Butler, G., Nielsen, J.H., Slots, T., Seal, C., Eyre, M.D., Sanderson, R., and Leifert, C. (2008). Fatty acid and fat-soluble antioxidant concentrations in milk from high- and low-input conventional and organic systems: seasonal variation. *Journal of the Science of Food and Agriculture* 88, 1431–1441.
- Caja, G., Flores, C., Salama, A. a. K., Saldo, J., and Bertin, G. (2007). Organic selenium (Sel-Plex (R)) improves selenium content in milk and cheese of dairy goats. *J. Anim. Sci.* 85, 356–356.
- Capuano, E., Gravink, R., Boerrigter-Eenling, R., and Ruth, S.M. van (2015). Fatty acid and triglycerides profiling of retail organic, conventional and pasture milk: implications for health and authenticity. *International Dairy Journal* 42, 58–63.
- Carbonaro, M., and Mattera, M. (2001). Polyphenoloxidase activity and polyphenol levels in organically and conventionally grown peach (*Prunus persica* L., cv. Regina bianca) and pear (*Pyrus communis* L., cv. Williams). *Food Chemistry* 72, 419–424.
- Carbonaro, M., Mattera, M., Nicoli, S., Bergamo, P., and Cappelloni, M. (2002). Modulation of antioxidant compounds in organic vs conventional fruit (peach, *Prunus persica* L., and pear, *Pyrus communis* L.). *Journal of Agricultural and Food Chemistry* 50, 5458–5462.
- Cardozo, M.G., Medeiros, N., Lacerda, D. dos S., de Almeida, D.C., Pegas Henriques, J.A., Dani, C., and Funchal, C. (2013). Effect of Chronic Treatment with Conventional and Organic Purple Grape Juices (*Vitis labrusca*) on Rats Fed with High-Fat Diet. *Cell. Mol. Neurobiol.* 33, 1123–1133.

- Caris-Veyrat, C., Amiot, M.J., Tyssandier, V., Grasselly, D., Buret, M., Mikolajczak, M., Guillard, J.C., Bouteloup-Demange, C., and Borel, P. (2004). Influence of organic versus conventional agricultural practice on the antioxidant microconstituent content of tomatoes and derived purees; consequences on antioxidant plasma status in humans. *Journal of Agricultural and Food Chemistry* 52, 6503–6509.
- Che, B.N., Kristensen, T., Nebel, C., Dalsgaard, T.K., Hellgren, L.I., Young, J.F., and Larsen, M.K. (2013). Content and distribution of phytanic acid diastereomers in organic milk as affected by feed composition. *Journal of Agricultural and Food Chemistry* 61, 225–230.
- Chebrolu, K.K., Jayaprakasha, G.K., Jifon, J., and Patil, B.S. (2012). Production system and storage temperature influence grapefruit vitamin C, limonoids, and carotenoids. *Journal of Agricultural and Food Chemistry* 60, 7096–7103.
- Chhabra, R., Kolli, S., and Bauer, J.H. (2013). Organically Grown Food Provides Health Benefits to *Drosophila melanogaster*. *PLoS ONE* 8, e52988.
- Chotyakul, N., Pateiro-Moure, M., Martinez-Carballo, E., Saraiva, J.A., Torres, J.A., and Perez-Lamela, C. (2014). Development of an improved extraction and HPLC method for the measurement of ascorbic acid in cows' milk from processing plants and retail outlets. *International Journal of Food Science & Technology* 49, 679–688.
- Christensen, J.S., Asklund, C., Skakkebaek, N.E., Jorgensen, N., Andersen, H.R., Jorgensen, T.M., Olsen, L.H., Hoyer, A.P., Moesgaard, J., Thorup, J., et al. (2013). Association Between Organic Dietary Choice During Pregnancy and Hypospadias in Offspring: A Study of Mothers of 306 Boys Operated on for Hypospadias. *J. Urol.* 189, 1077–1082.
- Crawford, D. (1991). Complex carbs capture centre of the plate. *Prepared Foods* 160, 119–121.
- Dahl, L., Opsahl, J.A., Meltzer, H.M., and Julshamn, K. (2003). Iodine concentration in Norwegian milk and dairy products. *Br. J. Nutr.* 90, 679–685.
- Dalziel, C.J., Kliem, K.E., and Givens, D.I. (2015). Fat and fatty acid composition of cooked meat from UK retail chickens labelled as from organic and non-organic production systems. *Food Chemistry* 179, 103–108.
- Dani, C., Oliboni, L.S., Vanderlinde, R., Bonatto, D., Salvador, M., and Henriques, J.A.P. (2007). Phenolic content and antioxidant activities of white and purple juices manufactured with organically- or conventionally-produced grapes. *Food and Chemical Toxicology* 45, 2574–2580.
- Dani, C., Oliboni, L.S., Pasquali, M.A.B., Oliveira, M.R., Umez, F.M., Salvador, M., Moreira, J.C.F., and Henriques, J.A.P. (2008). Intake of purple grape juice as a hepatoprotective agent in Wistar rats. *Journal of Medicinal Food* 11, 127–132.
- Dani, C., Oliboni, L.S., Umez, F.M., Pasquali, M.A.B., Salvador, M., Fonseca Moreira, J.C., and Pegas Henriques, J.A. (2009a). Antioxidant and antigenotoxic activities of purple grape juice – organic and conventional – in adult rats. *Journal of Medicinal Food* 12, 1111–1118.
- Dani, C., Oliboni, L.S., Umez, F.M., Pasquali, M.A.B., Salvador, M., Fonseca Moreira, J.C., and Pegas Henriques, J.A. (2009b). Antioxidant and Antigenotoxic Activities of Purple Grape Juice-Organic and Conventional-in Adult Rats. *J. Med. Food* 12, 1111–1118.
- Delen Akcay, Y., Kalkan Yildirim, H., Guvenc, U., and Yildirim Sozmen, E. (2004). The effects of consumption of organic and nonorganic red wine on low-density lipoprotein oxidation and antioxidant capacity in humans. *Nutrition Research* 24, 541–554.
- De Lorenzo, A., Noce, A., Bigioni, M., Calabrese, V., Della Rocca, D.G., Di Daniele, N., Tozzo, C., and Di Renzo, L. (2010). The Effects of Italian Mediterranean Organic Diet (IMOD) on Health Status. *Curr. Pharm. Design* 16, 814–824.
- Demirkol, O., and Cagri-Mehmetoglu, A. (2008). Biologically important thiols in various organically and conventionally grown vegetables. *J. Food Nutr. Res.* 47, 77–84.
- De Nino, A., Di Donna, L., Mazzotti, F., Perri, E., Raffaelli, A., Sindona, G., and Urso, E. (2001). Quantitative determination of oleuropein in organic olive oil by ESI-MS/MS and isotope dilution. In *Biologically-Active Phytochemicals in Food*, W. Pfannhauser, G.R. Fenwick, and S. Khokhar, eds. (Cambridge: Royal Soc Chemistry), pp. 131–133.
- Di Renzo, L., Di Pierro, D., Bigioni, M., Sodi, V., Galvano, F., Cianci, R., La Fauci, L., and De Lorenzo, A. (2007). Is antioxidant plasma status in humans a consequence of the antioxidant food content influence? *Eur. Rev. Med. Pharmacol. Sci.* 11, 185–192.
- El-Mergawi, R.A., and Al-Redhaiman, K. (2010). Effect of organic and conventional production practices on antioxidant activity, antioxidant constituents and nutritional value of tomatoes and carrots in Saudi Arabia markets. *J. Food Agric. Environ.* 8, 253–258.
- Fall, N., and Emanuelson, U. (2011). Fatty acid content, vitamins and selenium in bulk tank milk from organic and conventional Swedish dairy herds during the indoor season. *Journal of Dairy Research* 78, 287–292.
- Faller, A.L.K., and Fialho, E. (2010). Polyphenol content and antioxidant capacity in organic and conventional plant foods. *Journal of Food Composition and Analysis* 23, 561–568.
- Ferreira, T., Gayoso, L., and Rodriguez-Otero, J.L. (2015). Milk phospholipids: organic milk and milk rich in conjugated linoleic acid compared with conventional milk. *Journal of Dairy Science* 98, 9–14.
- Florence, A.C.R., da Silva, R.C., Espirito Santo, A.P. do, Gioielli, L.A., Tamime, A.Y., and de Oliveira, M.N. (2009). Increased CLA content in organic milk fermented by bifidobacteria or yoghurt cultures. *Dairy Science & Technology* 89, 541–553.
- Florence, A.C.R., Beal, C., Silva, R.C., Bogsan, C.S.B., Pilleggi, A.L.O.S., Gioielli, L.A., and Oliveira, M.N. (2012a). Fatty acid profile, trans-octadecenoic, α -linolenic and conjugated linoleic acid contents differing in certified organic and conventional probiotic fermented milks. *Food Chemistry* 135, 2207–2214.
- Florence, A.C.R., Oliveira, R.P.S., Silva, R.C., Soares, F.A.S.M., Gioielli, L.A., and Oliveira, M.N. (2012b). Organic milk improves *Bifidobacterium lactis* counts and bioactive fatty acids contents in fermented milk. *LWT -- Food Science and Technology* 49, 89–95.
- Garaguso, I., and Nardini, M. (2015). Polyphenols content, phenolics profile and antioxidant activity of organic red wines produced without sulfur dioxide/sulfites addition in comparison to conventional red wines. *Food Chemistry* 179, 336–342.
- Garton, R. (2006). Organic milk has more omega-3s but isn't any healthier. *New Nutrition Business* 12, 6.

- Germer, S., Hilzendegen, C., and Stroebele-Benschop, N. (2013). Sugar content of German breakfast cereals for children - recommendations and reality. *Ernaehrungs-Umschau* 60, 89–95.
- Giannetti, V., Mariani, M.B., and Mannino, P. (2013). Furosine as a Pasta Quality Marker: Evaluation by an Innovative and Fast Chromatographic Approach. *J. Food Sci.* 78, C994–C999.
- Gulmezoglu, N., Cicek, A., Ozer, E., and Askin, A. (2010). The Assessment of Influence of Species and Environment on Microelement Levels in Cereals. *Fresenius Environ. Bull.* 19, 2259–2267.
- Hai-Feng W., Hong-Yun W., Hai-Xue L., and Jun-Bin W. (2013). Comparison of antioxidant activities in 8 organic and conventional vegetables. *Food Science and Technology* 38, 28–30.
- Hoefkens, C., Vandekinderen, I., De Meulenaer, B., Devlieghere, F., Baert, K., Sioen, I., De Henauw, S., Verbeke, W., and Van Camp, J. (2009a). A literature-based comparison of nutrient and contaminant contents between organic and conventional vegetables and potatoes. *Br. Food J.* 111, 1078–1097.
- Hoefkens, C., Verbeke, W., Aertsens, J., Mondelaers, K., and Van Camp, J. (2009b). The nutritional and toxicological value of organic vegetables Consumer perception versus scientific evidence. *Br. Food J.* 111, 1062–1077.
- Hoefkens, C., Sioen, I., Baert, K., De Meulenaer, B., De Henauw, S., Vandekinderen, I., Devlieghere, F., Opsomer, A., Verbeke, W., and Van Camp, J. (2010). Consuming organic versus conventional vegetables: The effect on nutrient and contaminant intakes. *Food Chem. Toxicol.* 48, 3058–3066.
- Holko, I., Hrabe, J., and Hrabe, F. (2011). Scientific aspects of declared health benefits of organic milk. *Mlekarske Listy* III – VII.
- Holt, R. (2003). Organic vegetables - are they worth it? *Diabetes Obes. Metab.* 5, 271–271.
- Hunter, D., Foster, M., McArthur, J.O., Ojha, R., Petocz, P., and Samman, S. (2011). Evaluation of the micronutrient composition of plant foods produced by organic and conventional agricultural methods. *Critical Reviews in Food Science and Nutrition* 51, 571–582.
- Hussain, A., Larsson, H., Olsson, M.E., Kuktaite, R., Grausgruber, H., and Johansson, E. (2012). Is organically produced wheat a source of tocopherols and tocotrienols for health food? *Food Chem.* 132, 1789–1795.
- Jakobsen, J., and Saxholt, E. (2009). Vitamin D metabolites in bovine milk and butter. *J. Food Compos. Anal.* 22, 472–478.
- Jang-Hyun, P., Seung-Hee Nam, Young-Ok, K., Oh-Do, K., and Kyu-Nam, A. (2010). Comparison of quality, physicochemical and functional property between organic and conventional rice. *Journal of the Korean Society of Food Science and Nutrition* 39, 725–730.
- Jimenez, B., Sanchez-Ortiz, A., Lorenzo, M.L., and Rivas, A. (2014). Effect of organic cultivation of Picual and Hojiblanca olive varieties on the quality of virgin olive oil at four ripening stages. *European Journal of Lipid Science and Technology* 116, 1634–1646.
- Johnner, S.A., Nida, K. von, Jahreis, G., and Remer, T. (2012). Time trends and seasonal variation of iodine content in German cows' milk – investigations from Northrhine-Westfalia. *Berliner Und Muenchener Tieraerztliche Wochenschrift* 125, 76–82.
- Kahl, J., Bodroza-Solarov, M., Busscher, N., Hajslova, J., Kneifel, W., Kokornaczyk, M.O., Ruth, S. van, Schulzova, V., and Stolz, P. (2014). Status quo and future research challenges on organic food quality determination with focus on laboratory methods. *Journal of the Science of Food and Agriculture* 94, 2595–2599.
- Karwowska, M., and Dolatowski, Z.J. (2013). Comparison of lipid and protein oxidation, total iron content and fatty acid profile of conventional and organic pork. *International Journal of Food Science & Technology* 48, 2200–2206.
- Keawpeng, I., and Meenune, M. (2012). Physicochemical properties of organic and inorganic Phatthalung Sungyod rice. *International Food Research Journal* 19, 857–861.
- Kelly, S.D., and Bateman, A.S. (2010). Comparison of mineral concentrations in commercially grown organic and conventional crops – tomatoes (*Lycopersicon esculentum*) and lettuces (*Lactuca sativa*). *Food Chemistry* 119, 738–745.
- Kesse-Guyot, E., Péneau, S., Méjean, C., Szabo de Edelenyi, F., Galan, P., Hercberg, S., and Lairon, D. (2013). Profiles of Organic Food Consumers in a Large Sample of French Adults: Results from the Nutrinet-Santé Cohort Study. *PLoS ONE* 8, e76998.
- Klont, E. (2000). Meat, an ingredient. *World of Food Ingredients* 43.
- Koh, E., Wimalasiri, K.M.S., Renaud, E.N.C., and Mitchell, A.E. (2008). A comparison of flavonoids, carotenoids and vitamin C in commercial organic and conventional marinara pasta sauce. *Journal of the Science of Food and Agriculture* 88, 344–354.
- Korenovska, M., and Suhaj, M. (2012). Chemometric prediction of wines affiliation with organic and conventional production systems through their elemental profiles. *J. Food Nutr. Res.* 51, 23–32.
- Kummeling, I., Thijs, C., Huber, M., Vijver, L.P.L. van der, Snijders, B.E.P., Penders, J., Stelma, F., Ree, R. van, Brandt, P.A. van den, and Dagnelie, P.C. (2008). Consumption of organic foods and risk of atopic disease during the first 2 years of life in the Netherlands. *British Journal of Nutrition* 99, 598–605.
- Kusche, D., and Baars, T. (2010). Quality aspects of organic milk. *DMW -- Die Milchwirtschaft* 1, 126–129.
- Lairon, D. (2010). Nutritional quality and safety of organic food. A review. *Agronomy for Sustainable Development* 30, 33–41.
- Larsen, M.K., Andersen, K.K., Kaufmann, N., and Wiking, L. (2014). Seasonal variation in the composition and melting behavior of milk fat. *Journal of Dairy Science* 97, 4703–4712.
- Laureati, M., Gaeta, D., and Pagliarini, E. (2014). Qualitative and Sensory Evaluation of Sangiovese Red Wine Obtained from Organically and Conventionally Grown Grapes. *Ital. J. Food Sci.* 26, 355–362.
- Leccese, A., Bartolini, S., Viti, R., and Pirazzini, P. (2010). Fruit Quality Performance of Organic Apricots at Harvest and after Storage from Different Environmental Conditions. *Organic Fruit Conference* 873, 165–172.
- Lester, G.E., Manthey, J.A., and Buslig, B.S. (2007). Organic vs conventionally grown Rio Red whole grapefruit and juice: comparison of production inputs, market quality, consumer acceptance, and human health-bioactive compounds. *Journal of Agricultural and Food Chemistry* 55, 4474–4480.

- Liu, L., Zeng, Q., Zhang, R., Wei, Z., Deng, Y., Zhang, Y., Tang, X., and Zhang, M. (2015). Comparative study on phenolic profiles and antioxidant activity of litchi juice treated by high pressure carbon dioxide and thermal processing. *Food Science and Technology Research* 21, 41–49.
- Lopez, A., Fenoll, J., Hellin, P., and Flores, P. (2013). Physical characteristics and mineral composition of two pepper cultivars under organic, conventional and soilless cultivation. *Scientia Horticulturae* 150, 259–266.
- Luterotti, S., Bicanic, D., Markovic, K., and Franko, M. (2015). Carotenoids in processed tomato after thermal treatment. *Food Control* 48, 67–74.
- Lv, J., Huang, H., Lu, Y., Whent, M., Niu, Y., Shi, H., Wang, T.T.Y., Luthria, D., Charles, D., and Yu, L. (2012). Phenolic composition and nutraceutical properties of organic and conventional cinnamon and peppermint. *Food Chemistry* 132, 1442–1450.
- MacMahon, S., Begley, T.H., and Diachenko, G.W. (2013). Occurrence of 3-MCPD and glycidyl esters in edible oils in the United States. *Food Additives & Contaminants: Part A* 30, 2081–2092.
- Matt, D., Rembialkowska, E., Luik, A., Peetsmann, E., and Pehme, S. (2011). Quality of organic vs. conventional food and effects on health.
- Mazzoncini, M., Antichi, D., Silvestri, N., Ciantelli, G., and Sgherri, C. (2015). Organically vs conventionally grown winter wheat: effects on grain yield, technological quality, and on phenolic composition and antioxidant properties of bran and refined flour. *Food Chemistry* 175, 445–451.
- Mesomya, W., Sutthivaiyakit, P., Cuptapun, Y., and Hengsawadi, D. (2012). Effects of organic and conventional rice on protein efficiency ratio and pesticide residue in rats. *Maejo Int. J. Sci. Technol.* 6, 470–482.
- Miele, A., Rizzon, L.A., do Nascimento de Queiroz, S.C., and Gianello, C. (2015). Physicochemical composition, minerals, and pesticide residues in organic grape juices. *Food Sci. Technol.* 35, 120–126.
- Mitchell, A.E., Koh, E., Wimalasiri, K.M.S., and Renaud, E.N.C. (2007). AGFD 210-A comparison of the antioxidant components in commercial organic and conventional marinara pasta sauce. *Abstr. Pap. Am. Chem. Soc.* 234.
- Mitchell, A.E., Meyers, K.J., and Koh, E. (2008). Organic fruit and vegetables. *Woodhead Publ. Food Sci. Technol. Nutr.* 505–532.
- Mulero, J., Pardo, F., and Zafrilla, P. (2009). Effect of principal polyphenolic components in relation to antioxidant activity in conventional and organic red wines during storage. *Eur. Food Res. Technol.* 229, 807–812.
- Mulero, J., Pardo, F., and Zafrilla, P. (2010). Antioxidant activity and phenolic composition of organic and conventional grapes and wines. *J. Food Compos. Anal.* 23, 569–574.
- Necidova, L., Drackova, M., Borkovcova, I., Pridalova, H., Prochazkova, I., Karpiskova, R., and Vorlova, K. (2011). Physico-chemical and microbiological analysis of organic dairy products. *Mlekarske Listy XV – XVIII*.
- Nyanjage, M.O., Wainwright, H., Bishop, C.F.H., and Cullum, F.J. (2001). A comparative study on the ripening and mineral content of organically and conventionally grown Cavendish bananas. *Biol. Agric. Hortic.* 18, 221–234.
- O'Donnell, A.M., Spatny, K.P., Vicini, J.L., and Bauman, D.E. (2010). Survey of the fatty acid composition of retail milk differing in label claims based on production management practices. *Journal of Dairy Science* 93, 1918–1925.
- Oliboni, L.S., Dani, C., Funchal, C., Henriques, J.A., and Salvador, M. (2011). Hepatoprotective, cardioprotective, and renal-protective effects of organic and conventional grapevine leaf extracts (*Vitis labrusca* var. Bordo) on Wistar rat tissues. *An. Acad. Bras. Cienc.* 83, 1403–1411.
- Ordóñez-Santos, L.E., Vázquez-Oderiz, M.L., and Romero-Rodríguez, M.A. (2011). Micronutrient contents in organic and conventional tomatoes (*Solanum lycopersicum* L.). *International Journal of Food Science & Technology* 46, 1561–1568.
- Owsikowski, M., Gronowska-Senger, A., and Predka, A. (2008). Antioxidants content in selected conventionally and organically cultivated vegetables. *Roczniki Panstwowego Zakladu Higieny* 59, 223–230.
- Palupi, E., Jayanegara, A., Ploeger, A., and Kahl, J. (2012). Comparison of nutritional quality between conventional and organic dairy products: a meta-analysis. *Journal of the Science of Food and Agriculture* 92, 2774–2781.
- Pereira Lima, G.P., Abdallah da Rocha, S., Takaki, M., Rodrigues Ramos, P.R., and Orika Ono, E. (2008). Comparison of polyamine, phenol and flavonoid contents in plants grown under conventional and organic methods. *International Journal of Food Science & Technology* 43, 1838–1843.
- Perez-Lopez, A.J., Navarro, P., Soler, A., and Carbonell-Barrachina, A.A. (2011). Quality of organic mandarin juice, cv. Clemenules. *Acta Alimentaria* 40, 490–501.
- Pertuzatti, P.B., Sganzerla, M., Jacques, A.C., Barcia, M.T., and Zambiasi, R.C. (2015). Carotenoids, tocopherols and ascorbic acid content in yellow passion fruit (*Passiflora edulis*) grown under different cultivation systems. *LWT -- Food Science and Technology* 64, 259–263.
- Pestana, J.M., Costa, A.S., Martins, S.V., Alfaia, C.M., Alves, S.P., Lopes, P.A., Bessa, R.J., and Prates, J.A. (2012). Effect of slaughter season and muscle type on the fatty acid composition, including conjugated linoleic acid isomers, and nutritional value of intramuscular fat in organic beef. *Journal of the Science of Food and Agriculture* 92, 2428–2435.
- Pither, R., and Hall, M.N. (1990). Analytical survey of the nutritional composition of organically grown fruit and vegetables.
- Pittelli, A., Golluecke, B., and Catharino, R.R. (2009). Advanced Techniques and Recent Applications of Mass Spectrometry in Foods and Beverages (Hauptpage: Nova Science Publishers, Inc).
- Prandini, A., Sigolo, S., Tansini, G., Brogna, N., and Piva, G. (2007). Different level of conjugated linoleic acid (CLA) in dairy products from Italy. *Journal of Food Composition and Analysis* 20, 472–479.
- Pritchard, S.R., Phillips, M., and Kailasapathy, K. (2010a). Identification of bioactive peptides derived from fermentation of organic milk. *J. Dairy Sci.* 93, 74–74.
- Pritchard, S.R., Phillips, M., and Kailasapathy, K. (2010b). Identification of bioactive peptides in commercial Australian organic cheddar cheeses. *Aust. J. Dairy Technol.* 65, 170–173.

- Ptasinska-Marcinkiewicz, J., Halagarda, M., and Fijorek, K. (2012). Physicochemical properties of conventional and organic milk available on Polish market - comparative analysis. *Milchwissenschaft* 67, 242–245.
- Raigon, M.D., Rodriguez-Burruezo, A., and Prohens, J. (2010). Effects of organic and conventional cultivation methods on composition of eggplant fruits. *Journal of Agricultural and Food Chemistry* 58, 6833–6840.
- Rasmussen, L.B., Larsen, E.H., and Ovesen, L. (2000). Iodine content in drinking water and other beverages in Denmark. *Eur. J. Clin. Nutr.* 54, 57–60.
- Raudonyte, J., Simkeviciute, L., and Damasius, J. (2012). The Comparison of Antioxidant Properties of Organic and Conventional Dairy Products. *Cece 2012: 9th International Interdisciplinary Meeting on Bioanalysis* 330–330.
- Rembialkowska, E., and Wasiak-Zys, G. (2003). Evaluation of the energy and nutritive value of vegetarian diets based on conventional and ecological foods. *Bromatologia i Chemia Toksykologiczna* 36, 97–105.
- Ren H., Bao H., Endo H., and Hayashi T. (2001). Antioxidant and antimicrobial activities and flavonoid contents of organically cultivated vegetables. *Journal of the Japanese Society for Food Science and Technology (Nippon Shokuhin Kagaku Kogaku Kaishi)* 48, 246–252.
- Restuccia, D., Spizzirri, U.G., Puoci, F., and Picci, N. (2015). Determination of biogenic amine profiles in conventional and organic cocoa-based products. *Food Addit. Contam. Part A-Chem.* 32, 1156–1163.
- Ricklefs, K., Rasmussen, K., and Martin, K.R. (2012). Comparison of the effects of paired organic and conventional wines with different total polyphenol concentrations on plasma antioxidant status. *Faseb J.* 26.
- Rickman Pieper, J., and Barrett, D.M. (2009). Effects of organic and conventional production systems on quality and nutritional parameters of processing tomatoes. *Journal of the Science of Food and Agriculture* 89, 177–194.
- Rist, L., Mueller, A., Barthel, C., Sniijders, B., Jansen, M., Simoes-Wuest, A.P., Huber, M., Kummeling, I., Mandach, U. von, Steinhart, H., et al. (2007). Influence of organic diet on the amount of conjugated linoleic acids in breast milk of lactating women in the Netherlands. *British Journal of Nutrition* 97, 735–743.
- Rodriguez-Hernandez, A., Camacho, M., Boada, L.D., Ruiz-Suarez, N., Almeida-Gonzalez, M., Henriquez-Hernandez, L.A., Zumbado, M., and Luzardo, O.P. (2015). Daily intake of anthropogenic pollutants through yogurt consumption in the Spanish population. *Journal of Applied Animal Research* 43, 373–383.
- Sablani, S.S., Andrews, P.K., Davies, N.M., Walters, T., Saez, H., Syamaladevi, R.M., and Mohekar, P.R. (2010). Effect of thermal treatments on phytochemicals in conventionally and organically grown berries. *J. Sci. Food Agric.* 90, 769–778.
- Savikin, K., Menkovic, N., Zdunic, G., Pljevljakusic, D., Spasic, S., Kardum, N., and Konic-Ristic, A. (2014). Dietary Supplementation with Polyphenol-Rich Chokeberry Juice Improves Skin Morphology in Cellulite. *J. Med. Food* 17, 582–587.
- Schroeder, M., Yousefi, F., and Vetter, W. (2011). Investigating the day-to-day variations of potential marker fatty acids for organic milk in milk from conventionally and organically raised cows. *European Food Research and Technology* 232, 167–174.
- Schwendel, B.H., Morel, P.C.H., Wester, T.J., Tavendale, M.H., Deadman, C., Fong, B., Shadbolt, N.M., Thatcher, A., and Otter, D.E. (2015). Fatty acid profile differs between organic and conventionally produced cow milk independent of season or milking time. *Journal of Dairy Science* 98, 1411–1425.
- Seibel, W., and Botterbrodt, S. (2002). Definition and marketing of organic pasta products. *Getreide, Mehl und Brot* 56, 361–365.
- Simoes-Wuest, A.P., Rist, L., Mueller, A., Huber, M., Steinhart, H., and Thijs, C. (2011). Consumption of dairy products of biodynamic origin is correlated with increased contents of rumenic and trans-vaccenic acid in the breast milk of lactating women. *Organic Agriculture* 1, 161–166.
- Skupien, K., Ochmian, I., Grajkowski, J., and Krzywy-Gawronska, E. (2011). Nutrients, antioxidants, and antioxidant activity of organically and conventionally grown raspberries. *Journal of Applied Botany and Food Quality/Angewandte Botanik* 84, 85–89.
- Smith-Spangler, C., Brandeau, M.L., Hunter, G.E., Bavinger, J.C., Pearson, M., Eschbach, P.J., Sundaram, V., Liu, H., Schirmer, P., Stave, C., et al. (2012). Are organic foods safer or healthier than conventional alternatives?: a systematic review. *Ann. Intern. Med.* 157, 348–366.
- Soares, D.J., Vasconcelos, P.H.M. de, Camelo, A.L.M., Longhinotti, E., Sousa, P.H.M. de, and de Figueiredo, R.W. (2013). Prevalent fatty acids in cashew nuts obtained from conventional and organic cultivation in different stages of processing. *Ciencia E Tecnologia de Alimentos* 33, 265–270.
- Sobieralski, K., Siwulski, M., and Sas-Golaj, I. (2013). Nutritive and health-promoting value of organic vegetables. *Acta Scientiarum Polonorum -- Technologia Alimentaria* 12, 113–123.
- Sofi, F., Whittaker, A., Gori, A.M., Cesari, F., Surrenti, E., Abbate, R., Gensini, G.F., Benedettelli, S., and Casini, A. (2014). Effect of *Triticum turgidum* subsp *turanicum* wheat on irritable bowel syndrome: a double-blinded randomised dietary intervention trial. *Br. J. Nutr.* 111, 1992–1999.
- de Souza Araujo, D.F., Ribeiro Bastos da Silva, A.M., de Andrade Lima, L.L., da Silva Vasconcelos, M.A., Cardoso Andrade, S.A., and Sarubbo, L.A. (2014). The concentration of minerals and physicochemical contaminants in conventional and organic vegetables. *Food Control* 44, 242–248.
- Suyama, K., Sasaki, A., Oritani, T., and Hosono, A. (2011). Identification of lactose ureide, a urea derivative of lactose, in milk and milk products. *Journal of Dairy Science* 94, 5857–5863.
- Tassoni, A., Tango, N., and Ferri, M. (2013). Comparison of biogenic amine and polyphenol profiles of grape berries and wines obtained following conventional, organic and biodynamic agricultural and oenological practices. *Food Chem.* 139, 405–413.
- Tekin, C., and Kurugol, S. (2012). Impacts of Various Organic Additives on Carbonization of Lime. *J. Fac. Eng. Archit. Gazi Univ.* 27, 717–728.
- Tintunen, S., and Lehtonen, P. (2001). Distinguishing organic wines from normal wines on the basis of concentrations of phenolic compounds and spectral data. *European Food Research and Technology* 212, 390–394.

- Toaldo, I.M., Cruz, F.A., Alves, T.D.L., de Gois, J.S., Borges, D.L.G., Cunha, H.P., da Silva, E.L., and Bordignon-Luiz, M.T. (2015). Bioactive potential of *Vitis labrusca* L. grape juices from the southern region of Brazil: phenolic and elemental composition and effect on lipid peroxidation in healthy subjects. *Food Chemistry* 173, 527–535.
- Torjusén, H., Brantsæter, A.L., Haugen, M., Lieblein, G., Stigum, H., Roos, G., Holmboe-Ottesen, G., and Meltzer, H.M. (2010). Characteristics associated with organic food consumption during pregnancy; data from a large cohort of pregnant women in Norway. *BMC Public Health* 10, 775.
- Torjusén, H., Brantsæter, A.L., Haugen, M., Alexander, J., Bakketeig, L.S., Lieblein, G., Stigum, H., Naes, T., Swartz, J., Holmboe-Ottesen, G., et al. (2014). Reduced risk of pre-eclampsia with organic vegetable consumption: results from the prospective Norwegian Mother and Child Cohort Study. *BMJ Open* 4, e006143.
- Turra, C., Fernandes, E. a. N., Bacchi, M.A., Tagliaferro, F.S., and Franca, E.J. (2006). Differences between elemental composition of orange juices and leaves from organic and conventional production systems. *J. Radioanal. Nucl. Chem.* 270, 203–208.
- Tvermoes, B.E., Banducci, A.M., Devlin, K.D., Kerger, B.D., Abramson, M.M., Bebenek, I.G., and Monnot, A.D. (2014). Screening level health risk assessment of selected metals in apple juice sold in the United States. *Food Chem. Toxicol.* 71, 42–50.
- Vallverdu-Queralt, A., Medina-Remon, A., Casals-Ribes, I., and Lamuela-Raventos, R.M. (2012). Is there any difference between the phenolic content of organic and conventional tomato juices? *Food Chem.* 130, 222–227.
- Vazquez Fernandez, V.N., Zanela, M.B., Pinto, A.T., and Rocha Ribeiro, M.E. (2009). Ecologic milk quality in a production unit of Rio Grande do Sul. *Acta Sci. Vet.* 37, 45–48.
- Vetter, W., and Schroeder, M. (2011). Phytanic acid – a tetramethyl-branched fatty acid in food. *Lipid Technology* 23, 175–178.
- Vian, M.A., Tomao, V., Coulomb, P.O., Lacombe, J.M., and Dangles, O. (2006). Comparison of the anthocyanin composition during ripening of Syrah grapes grown using organic or conventional agricultural practices. *J. Agric. Food Chem.* 54, 5230–5235.
- Vignini, A., Nanetti, L., Raffaelli, F., Petrini, F., Tiano, L., Littarru, G.P., and Mazzanti, L. (2008). Effect of supplementation with fortified olive oil on biochemical markers of bone turnover in healthy women. *Mediterranean Journal of Nutrition and Metabolism* 1, 117–120.
- Vinha, A.F., Barreira, S.V.P., Costa, A.S.G., Alves, R.C., and Oliveira, M.B.P.P. (2014). Organic versus conventional tomatoes: influence on physicochemical parameters, bioactive compounds and sensorial attributes. *Food and Chemical Toxicology* 67, 139–144.
- Vrcek, I.V., Bojic, M., Zuntar, I., Mendas, G., and Medic-Saric, M. (2011). Phenol content, antioxidant activity and metal composition of Croatian wines deriving from organically and conventionally grown grapes. *Food Chemistry* 124, 354–361.
- Vrcek, I.V., Cepo, D.V., Rasic, D., Peraica, M., Zuntar, I., Bojic, M., Mendas, G., and Medic-Saric, M. (2014). A comparison of the nutritional value and food safety of organically and conventionally produced wheat flours. *Food Chem.* 143, 522–529.
- Whittaker, A., Sofi, F., Luisi, M.L.E., Rafanelli, E., Fiorillo, C., Becatti, M., Abbate, R., Casini, A., Gensini, G.F., and Benedettelli, S. (2015). An Organic Khorasan Wheat-Based Replacement Diet Improves Risk Profile of Patients with Acute Coronary Syndrome: A Randomized Crossover Trial. *Nutrients* 7, 3401–3415.
- Woodbury, N.J., and George, V.A. (2014). A comparison of the nutritional quality of organic and conventional ready-to-eat breakfast cereals based on NuVal scores. *Public Health Nutr.* 17, 1454–1458.
- Yanez, L., Saavedra, J., Martinez, C., Cordova, A., and Ganga, M.A. (2012). Chemometric Analysis for the Detection of Biogenic Amines in Chilean Cabernet Sauvignon Wines: A Comparative Study between Organic and Nonorganic Production. *J. Food Sci.* 77, T143–T150.
- Yildirim, H.K., and Altindisli, A. (2015). Changes of phenolic acids during aging of organic wines. *International Journal of Food Properties* 18, 1038–1045.
- Yildirim, H.K., Akcay, Y.D., Guvenc, U., and Sozmen, E.Y. (2004). Protection capacity against low-density lipoprotein oxidation and antioxidant potential of some organic and non-organic wines. *International Journal of Food Sciences and Nutrition* 55, 351–362.
- Yildirim, H.K., Altindisli, A., Akcay, Y.D., Guvenc, U., and Sozmen, E.Y. (2007). Physical characteristics and antioxidant activities of organic grapes. *Journal of Food Biochemistry* 31, 81–95.
- Yong Seo Park, Im, M.H., Jin-Ho, C., Sun-Hee Yim, Leontowicz, H., Leontowicz, M., Suhaj, M., and Gorinstein, S. (2013). The effects of ethylene treatment on the bioactivity of conventional and organic growing “Hayward” kiwi fruit. *Scientia Horticulturae* 164, 589–595.
- Young, J.E., Zhao, X., Carey, E., Baybutt, R., and Wang, W.Q. (2004). Phytochemicals in organic vegetables for cancer prevention. *Faseb J.* 18, A487–A487.
- Zafrilla, P., Morillas, J., Mulero, J., Cayuela, J.M., Martinez-Cacha, A., Pardo, F., and Lopez-Nicolas, J.M. (2003). Changes during storage in conventional and ecological wine: phenolic content and antioxidant activity. *Journal of Agricultural and Food Chemistry* 51, 4694–4700.
- Zoerb, C., Betsche, T., and Langenkaemper, G. (2009). Search for Diagnostic Proteins To Prove Authenticity of Organic Wheat Grains (*Triticum aestivum* L.). *J. Agric. Food Chem.* 57, 2932–2937.
- Zuchowski, J., Kapusta, I., Szajwaj, B., Jonczyk, K., and Oleszek, W. (2009). Phenolic acid content of organic and conventionally grown winter wheat. *Cereal Research Communications* 37, 189–197.
- (1994). Milk and other dairy products. Evaluation from an overall viewpoint. Publikation, Levnedsmiddelstyrelsen.
- (2003). Rice protein concentrate based organic nutritional formula.
- (2005). Rice protein concentrate based organic nutritional formula.
- (2007). Low glycemic omega 3 antioxidant rich vegan organic kosher food bars with special formulations for children and for adults.
- (2015). Dietary supplement bar.
- Rapport AFSSA 2003 - NUT-Ra-AgriBio.pdf.

- Altmayer, B. (2011). Pesticide residues in wine and table grapes. No hazard. *Deutsche Weinmagazin* 26–30.
- Andrey, D., and Amstutz, R. (2000). Determination of pesticide residues in “organic” wines on the Swiss market. *Mitteilungen Aus Lebensmitteluntersuchung Und Hygiene* 91, 300–305.
- Baeckstrom, G.L., Lundegardh, B., and Hanell, U. (2006). The interactions between nitrogen dose, year and stage of ripeness on nitrogen and trace element concentrations and seed-borne pathogens in organic and conventional wheat. *Journal of the Science of Food and Agriculture* 86, 2560–2578.
- Baert, K., De Meulenaer, B., Kamala, A., Kasase, C., and Devlieghere, F. (2006). Occurrence of patulin in organic, conventional, and handcrafted apple juices marketed in Belgium. *J. Food Prot.* 69, 1371–1378.
- Baert, K., De Meulenaer, B., Verdonck, F., Huybrechts, I., De Henauw, S., Vanrolleghem, P.A., Debevere, J., and Devlieghere, F. (2007). Variability and uncertainty assessment of patulin exposure for preschool children in Flanders. *Food Chem. Toxicol.* 45, 1745–1751.
- Ballester-Costa, C., Sendra, E., Fernandez-Lopez, J., Perez-Alvarez, J.A., and Viuda-Martos, M. (2013). Chemical composition and in vitro antibacterial properties of essential oils of four *Thymus* species from organic growth. *Ind. Crop. Prod.* 50, 304–311.
- Baumann, U., Hunziker, H.R., and Zimmerli, B. (1985). Ergot alkaloids in Swiss cereal products. *Mitteilungen aus dem Gebiete der Lebensmitteluntersuchung und Hygiene* 76, 609–630.
- Becalski, A., Feng, S., Lau, B.P.Y., and Zhao, T. (2015). A pilot survey of 2- and 3-monochloropropanediol and glycidol fatty acid esters in foods on the Canadian market 2011–2013. *Journal of Food Composition and Analysis* 37, 58–66.
- Bernhoft, A., Clasen, P.-E., Kristoffersen, A.B., and Torp, M. (2010). Less *Fusarium* infestation and mycotoxin contamination in organic than in conventional cereals. *Food Addit. Contam. Part A-Chem.* 27, 842–852.
- Biffi, R., Munari, M., Dioguardi, L., Ballabio, C., Cattaneo, A., Galli, C.L., and Restani, P. (2004). Ochratoxin A in conventional and organic cereal derivatives: a survey of the Italian market, 2001–02. *Food Additives and Contaminants* 21, 586–591.
- Bilgin, B., Akyuz, S.S., Taga, O., and Velioglu, M. (2009). Determination of Pesticide Residues of Organic Wheat Flours and Some Quality Criteria of Breads. *Asian J. Chem.* 21, 5328–5336.
- Blum, M., Stern, G., and Brunn, H. (2010). Pesticide residues. Studies on wines from the Hessen wine producing regions Rheingau and Hessische Bergstrasse. *Deutsche Lebensmittel-Rundschau* 106, 245–247.
- Boeneke, C.A., Aryana, K.J., Olson, D.W., and Vargas, J.L. (2008). Various quality aspects of pasteurized and ultra-pasteurized fluid milk during storage. *Milchwiss.-Milk Sci. Int.* 63, 394–397.
- Bonafaccia, G., Montalbano, S., and Cannavacciuolo, F. (1999). Investigation on solid impurities in pasta samples. *Tecnica Molitoria* 50, 505–515.
- Bononi, M., Andreoli, G., Imparato, E., Brivio, C., and Tateo, F. (2004). Ochratoxin A in wine and beer: the “quality index” related to safety. *Industrie delle Bevande* 33, 509–515.
- Boonzaaijer, G., Bobeldijk, I., and van Osenbruggen, W.A. (2005). Analysis of patulin in dutch food, an evaluation of a SPE based method. *Food Control* 16, 587–591.
- Boselli, E., Caboni, M.F., Frega, N.G., and Lercker, G. (2004). Cholesterol oxidation in pasta produced with eggs of different origin. *Eur. Food Res. Technol.* 218, 410–414.
- Brandon, E.F.A., Baars, A.J., Te Biesebeek, J.D., Oomen, A.G., Bakker, M.I., and De Heer, C. (2012). Risk assessment of patulin intake from apple containing products by young children. *World Mycotoxin J.* 5, 391–403.
- Braun, P.G., and Heinelt, A. (2009). Investigations on microbial quality of organic milk products. *Milchwiss.-Milk Sci. Int.* 64, 58–60.
- Burke, M. (2004). Don’t worry, it’s organic. *Chemistry World* 1, 30–35.
- Bushway, R.J., Perkins, L.B., Flint, M., Schroeder, G.J., Fan, T.S., Larkin, K.A., and Ferguson, B.S. (1991). The detection of benomyl and procymidone in wine by competitive inhibition enzyme immunoassay at part per billion levels. *Australian Grapegrower & Winemaker* 37.
- Cabaret, J., Mage, C., and Bouilhol, M. (2002a). Helminth intensity and diversity in organic meat sheep farms in centre of France. *Vet. Parasitol.* 105, 33–47.
- Cabaret, J., Ballet, J., Tournadre, H., Simonnot, L., Fort, G., Pailleux, J.Y., Toporenko, G., Sauve, C., and Cortet, J. (2002b). Internal parasitism in organic meat lambs: indirect evaluations by farmers or laboratory diagnostic? (Paris: Inst Natl Recherche Agronomique).
- Cabaret, J., Benoit, M., Laignel, G., and Nicourt, C. (2009). Current management of farms and internal parasites by conventional and organic meat sheep French farmers and acceptance of targeted selective treatments. *Vet. Parasitol.* 164, 21–29.
- Camardo Leggieri, M., Mitchell, D., Aldred, D., Battilani, P., and Magan, N. (2014). Hydro- and thermotimes for conidial germination kinetics of the ochratoxigenic species *Aspergillus carbonarius* in vitro, on grape skin and grape flesh. *Fungal Biol.* 118, 996–1003.
- Canavari, M., Bazzani, G.M., Spadoni, R., and Regazzi, D. (2002). Food safety and organic fruit demand in Italy: a survey. *British Food Journal* 104, 220–232.
- Chang, W.S., Afsah-Hejri, L., Rukayadi, Y., Khatib, A., Lye, Y.L., Loo, Y.Y., Mohd Shahril, N., Puspanadan, S., Kuan, C.H., Goh, S.G., et al. (2013). Quantification of *Escherichia coli* O157:H7 in organic vegetables and chickens. *International Food Research Journal* 20, 1023–1029.
- Chinnici, F., Bendini, A., Gaiani, A., and Riponi, C. (2004). Radical scavenging activities of peels and pulps from cv. golden delicious apples as related to their phenolic composition. *J. Agric. Food Chem.* 52, 4684–4689.
- Comuzzo, P., Rauhut, D., Werner, M., Lagazio, C., and Zironi, R. (2013). A survey on wines from organic viticulture from different European countries. *Food Control* 34, 274–282.

- Cressey, P., Vannoort, R., and Malcolm, C. (2009). Pesticide residues in conventionally grown and organic New Zealand produce. *Food Addit. Contam. Part B-Surveill.* 2, 21–26.
- Crews, C., Anderson, W. a. C., Rees, G., and Krska, R. (2009). Ergot alkaloids in some rye-based UK cereal products. *Food Addit. Contam. Part B-Surveill.* 2, 79–85.
- Curl, C.L., Fenske, R.A., and Elgethun, K. (2003). Organophosphorus pesticide exposure of urban and suburban preschool children with organic and conventional diets. *Environ. Health Perspect.* 111, 377–382.
- Dani, C., Oliboni, L.S., Pasquali, M.A.B., Oliveira, M.R., Umez, F.M., Salvador, M., Moreira, J.C.F., and Henriques, J.A.P. (2008). Intake of purple grape juice as a hepatoprotective agent in Wistar rats. *Journal of Medicinal Food* 11, 127–132.
- D'Arco, G., Fernandez-Franzon, M., Font, G., Damiani, P., and Manes, J. (2009). Survey of fumonisins B-1, B-2 and B-3 in conventional and organic retail corn products in Spain and Italy and estimated dietary exposure. *Food Addit. Contam. Part B-Surveill.* 2, 146–153.
- Davidson, D. (1990). Realistic alternative approaches to Australian viticulture - managing with fewer chemicals. *Australian & New Zealand Wine Industry Journal* 5, 328–330.
- Edder, P., and Ortelli, D. (2005). Survey of pesticide residues in Swiss and foreign wines. *Mitteilungen Aus Lebensmitteluntersuchung Und Hygiene* 96, 311–320.
- Fajardo, J.E., Dexter, J.E., Roscoe, M.M., and Nowicki, T.W. (1995). Retention of ergot alkaloids in wheat during processing. *Cereal Chemistry* 72, 291–298.
- Ferreira, S.M.R., Freitas, R.J.S. de, da Silva, C.A., Karkle, E.N.L., and Maia, T.C.B. (2011). Microbiological quality of organic and conventional tomatoes. *Revista Do Instituto Adolfo Lutz* 70, 647–650.
- Finoli, C., Vecchio, A., Scarpellini, M., and Burruano, S. (2004). Ochratoxin A occurrence in Italian wines of different origin. *Rivista Di Viticoltura E Di Enologia* 57, 63–77.
- Ghidini, S., Zanardi, E., Battaglia, A., Varisco, G., Ferretti, E., Campanini, G., and Chizzolini, R. (2005). Comparison of contaminant and residue levels in organic and conventional milk and meat products from Northern Italy. *Food Addit. Contam.* 22, 9–14.
- Gonzalez, L., Juan, C., Soriano, J.M., Molto, J.C., and Manes, J. (2006). Occurrence and daily intake of ochratoxin A of organic and non-organic rice and rice products. *International Journal of Food Microbiology* 107, 223–227.
- Gonzalez-Osnaya, L., Soriano, J.M., Molto, J.C., and Manes, J. (2007). Dietary intake of ochratoxin A from conventional and organic bread. *International Journal of Food Microbiology* 118, 87–91.
- Granella, V., Ventrini, C.G., Pigatto, G.M., Nornberg, J.L., and Costabeber, I.H. (2013). Pesticide residues in organic and conventional pasteurized milks. *Semina: Ciencias Agrarias* 34, 1731–1740.
- Gutierrez, R., Vega, S., Perez, J.J., Ruiz, J.L., Yamazaki, A., Rivera, J.G., Urban, G., and Escobar, A. (2013). Evaluation of aflatoxin M1 in organic milk produced in Tecpatan, Chiapas, Mexico. *Revista de Salud Animal* 35, 33–37.
- Haghayeghi, K., Shetty, K., and Labbe, R. (2013). Inhibition of Foodborne Pathogens by Pomegranate Juice. *J. Med. Food* 16, 467–470.
- Hamilton-Miller, J.M.T., and Shah, S. (2001). Identity and antibiotic susceptibility of enterobacterial flora of salad vegetables. *Int. J. Antimicrob. Agents* 18, 81–83.
- Hansson, I., Hamilton, C., Ekman, T., and Forslund, K. (2000). Carcass quality in certified organic production compared with conventional livestock production. *J. Vet. Med. Ser. B-Infect. Dis. Vet. Public Health* 47, 111–120.
- Hayashi, K., Nakae, A., Fukushima, Y., Sakamoto, K., Furuichi, T., Kitahara, K., Miyazaki, Y., Ikenoue, C., Matumoto, S., and Toda, T. (2010). Contamination of rice by etofenprox, diethylphthalate and alkylphenols: effects on first delivery and sperm count in mice. *J. Toxicol. Sci.* 35, 49–55.
- Hernandez-Martinez, R., and Navarro-Blasco, I. (2012). Estimation of dietary intake and content of lead and cadmium in infant cereals marketed in Spain. *Food Control* 26, 6–14.
- Huang, C.S., Huang, Y., Li, J.X., Hu, W.W., Aziz, R., Tang, M.S., Sun, N.J., Cassady, J., and Stoner, G.D. (2002). Inhibition of benzo(a)pyrene diol-epoxide-induced transactivation of activated protein 1 and nuclear factor kappa B by black raspberry extracts. *Cancer Res.* 62, 6857–6863.
- Jensen, C., Ethelberg, S., Gervelmeyer, A., Nielsen, E.M., Olsen, K.E.P., and Molbak, K. (2006). First general outbreak of verocytotoxin-producing *Escherichia coli* O157 in Denmark. *Eurosurveillance* 11, 55–58.
- Juan, C., Molto, J.C., Lino, C.M., and Manes, J. (2008). Determination of ochratoxin A in organic and non-organic cereals and cereal products from Spain and Portugal. *Food Chemistry* 107, 525–530.
- Karavoltos, S., Sakellari, A., Dimopoulos, M., Dasenakis, M., and Scoullou, M. (2002). Cadmium content in foodstuffs from the Greek market. *Food Additives and Contaminants* 19, 954–962.
- Kelly, M., Tarbin, J.A., Ashwin, H., and Sharman, M. (2006). Verification of compliance with organic meat production standards by detection of permitted and nonpermitted uses of veterinary medicines (tetracycline antibiotics). *J. Agric. Food Chem.* 54, 1523–1529.
- Khalil, R.K.S., Gomaa, M.A.E., and Khalil, M.I.M. (2015). Detection of shiga-toxin producing E-coli (STEC) in leafy greens sold at local retail markets in Alexandria, Egypt. *Int. J. Food Microbiol.* 197, 58–64.
- Khaosaeng, S., Netpradit, S., Ratchatanapun, P., and Tanprasert, K. (2012). Use of Biodegradable Blend for Packaging of Organic Hom Mali Brown Rice. 18th Iapri World Packaging Conference 473–480.
- Klinglmayr, C., Noebauer, K., Razzazi-Fazeli, E., and Cichna-Markl, M. (2010). Determination of deoxynivalenol in organic and conventional food and feed by sol-gel immunoaffinity chromatography and HPLC-UV detection. *J. Chromatogr. B* 878, 187–193.
- Labrinea, E.P., Natskoulis, P.I., Spiropoulos, A.E., Magan, N., and Tassou, C.C. (2011). A survey of ochratoxin A occurrence in Greek wines. *Food Addit. Contam. Part B-Surveill.* 4, 61–66.

- Leblanc, J.C., Malmauret, L., Delobel, D., and Verger, P. (2002). Simulation of the exposure to deoxynivalenol of French consumers of organic and conventional foodstuffs. *Regul. Toxicol. Pharmacol.* 36, 149–154.
- Lu, C., Bravo, R., Caltabiano, L.M., Irish, R.M., Weerasekera, G., and Barr, D.B. (2005). The presence of dialkylphosphates in fresh fruit juices: Implication for organophosphorus pesticide exposure and risk assessments. *J. Toxicol. Env. Health Part A* 68, 209–227.
- Lu, C., Toepel, K., Irish, R., Fenske, R.A., Barr, D.B., and Bravo, R. (2006). Organic diets significantly lower children's dietary exposure to organophosphorus pesticides. *Environmental Health Perspectives* 114, 260–263.
- Lu, M., Zhong-Zhi, Z., Xiao-Li, S., Yu-Xin, X., Xue-Jiao, W., and Zhang, M. (2013). Effect of copper on in vivo fate of BDE-209 in pumpkin. *Journal of Hazardous Materials* 262, 311–317.
- Lucio, I.B., Sossela de Freitas, R.J., and Waszczynskyj, N. (2010). Physicochemical composition and sensory acceptance of organic ginger inflorescences (*Zingiber officinale* Roscoe). *Ciencia Tecnol. Aliment.* 30, 652–656.
- Ludewig, M., Palinsky, N., and Fehlhäber, K. (2004). Quality of organic and directly-marketed conventionally produced meat products. *Fleischwirtschaft* 84, 105–108.
- Luzardo, O.P., Almeida-Gonzalez, M., Henriquez-Hernandez, L.A., Zumbado, M., Alvarez-Leon, E.E., and Boada, L.D. (2012). Polychlorobiphenyls and organochlorine pesticides in conventional and organic brands of milk: Occurrence and dietary intake in the population of the Canary Islands (Spain). *Chemosphere* 88, 307–315.
- MacMahon, S., Begley, T.H., and Diachenko, G.W. (2013). Analysis of processing contaminants in edible oils. Part 2. Liquid chromatography-tandem mass spectrometry method for the direct detection of 3-monochloropropanediol and 2-monochloropropanediol diesters. *Journal of Agricultural and Food Chemistry* 61, 4748–4757.
- Mahdy, F.M., and El-Maghraby, S.I. (2010). Effect of processing on 14C-chlorfenvinphos residues in maize oil and bioavailability of its cake residues on rats. *Bulletin of Environmental Contamination and Toxicology* 84, 582–586.
- Malysheva, S.V., Larionova, D.A., Di Mavungu, J.D., and De Saeger, S. (2014). Pattern and distribution of ergot alkaloids in cereals and cereal products from European countries. *World Mycotoxin J.* 7, 217–230.
- Marasas, W.F.O., and Vismer, H.F. (2003). *Food for thought about mycotoxins, organic and genetically modified foods* (Cambridge: Cabi Publishing).
- McDonnell, L.M., Glass, K.A., and Sindelar, J.J. (2013). Identifying Ingredients That Delay Outgrowth of *Listeria monocytogenes* in Natural, Organic, and Clean-Label Ready-to-Eat Meat and Poultry Products. *J. Food Prot.* 76, 1366–1376.
- Meister, U. (2009). Fusarium toxins in cereals of integrated and organic cultivation from the Federal State of Brandenburg (Germany) harvested in the years 2000–2007. *Mycotoxin Research* 25, 133–139.
- Miele, A., Rizzon, L.A., do Nascimento de Queiroz, S.C., and Gianello, C. (2015). Physicochemical composition, minerals, and pesticide residues in organic grape juices. *Food Sci. Technol.* 35, 120–126.
- Miranda, J.M., Guarddon, M., Mondragon, A., Vazquez, B.I., Fente, C.A., Cepeda, A., and Franco, C.M. (2007). Antimicrobial resistance in *Enterococcus* spp. strains isolated from organic chicken, conventional chicken, and turkey meat: A comparative survey. *J. Food Prot.* 70, 1021–1024.
- Miranda, J.M., Mondragon, A., Vazquez, B.I., Fente, C.A., Cepeda, A., and Franco, C.M. (2009). Microbiological quality and antimicrobial resistance of *Escherichia coli* and *Staphylococcus aureus* isolated from conventional and organic "Arzuza-Ulloa" cheese. *CyTA-J. Food* 7, 103–110.
- Miranda Rossetto, M.R., Vianello, F., Saeki, M.J., and Pereira Lima, G.P. (2015). Polyamines in conventional and organic vegetables exposed to exogenous ethylene. *Food Chem.* 188, 218–224.
- Mladenova, R., and Shtereva, D. (2009). Pesticide residues in apples grown under a conventional and integrated pest management system. *Food Addit. Contam. Part A-Chem.* 26, 854–858.
- Moeder, M., Bauer, C., Popp, P., Pinxteren, M. van, and Reemtsma, T. (2012). Determination of pesticide residues in wine by membrane-assisted solvent extraction and high-performance liquid chromatography–tandem mass spectrometry. *Analytical and Bioanalytical Chemistry* 403, 1731–1741.
- Moore, L.W., Nolte, J.V., Gaber, A.O., and Suki, W.N. (2015). Association of dietary phosphate and serum phosphorus concentration by levels of kidney function. *Am. J. Clin. Nutr.* 102, 444–453.
- Mullen, K.A.E., Sparks, L.G., Lyman, R.L., Washburn, S.P., and Anderson, K.L. (2013). Comparisons of milk quality on North Carolina organic and conventional dairies. *Journal of Dairy Science* 96, 6753–6762.
- Nunez de Gonzalez, M.T., Osburn, W.N., Hardin, M.D., Longnecker, M., Garg, H.K., Bryan, N.S., and Keeton, J.T. (2015). A Survey of Nitrate and Nitrite Concentrations in Conventional and Organic-Labeled Raw Vegetables at Retail. *J. Food Sci.* 80, C942–C949.
- Ottener, H. (1991). Current problems in wine analysis. *Weinwirtschaft-Technik* 127, 19–23.
- Ottener, H., and Majerus, P. (2001). Ethylene (ETU)- and propylenethiourea (PTU) residues in wine. *Bulletin de l'O.I.V.* 74, 488–502.
- Ottener, H., Berres, F.L., and Puetz, A. (1990). Is the term "Oeko-Wein" (organic wine) permissible and analytically verifiable? *Weinwirtschaft-Technik* 126, 20–23.
- Parikka, P., Kivijärvi, P., Prokkola, S., and Kemppainen, R. (2009). Microbiological Quality of Organic Strawberry Fruit. *VI International Strawberry Symposium* 842, 377–380.
- Perez, J., Gutierrez, R., Vega, S., Diaz, G., Urban, G., Coronado, M., and Escobar, A. (2008). Occurrence of aflatoxin M1 in raw, ultrapasteurized and organic milks produced and marketed in Mexico. *Revista de Salud Animal* 30, 103–109.
- Peters, W., and Moore, A. (2010). Heavy metal ion concentration in organic vs. non-organic tomatoes. *Abstr. Pap. Am. Chem. Soc.* 239.
- Phanthong, P., Lomarat, P., Chomnawang, M.T., and Bunyapraphatsara, N. (2013). Antibacterial activity of essential oils and their active components from Thai spices against foodborne pathogens. *Scienceasia* 39, 472–476.

- Piemontese, L., Solfrizzo, M., and Visconti, A. (2005). Occurrence of patulin in conventional and organic fruit products in Italy and subsequent exposure assessment. *Food Addit. Contam.* 22, 437–442.
- Pirani, A., and Gaviglio, A. (2002). Organic meat and milk from ruminants in Italy: A logistic model for measuring changes in the life cycle resulting from BSE. The strategic utility of a marketing hypothesis. In *Organic Meat and Milk from Ruminants*, I. Kyriazakis, and G. Zervas, eds. (Wageningen: Wageningen Academic Publishers), pp. 201–204.
- Provenzano, M.R., El Bilali, H., Simeone, V., Baser, N., Mondelli, D., and Cesari, G. (2010). Copper contents in grapes and wines from a Mediterranean organic vineyard. *Food Chem.* 122, 1338–1343.
- Rasmussen, L.B., Larsen, E.H., and Ovesen, L. (2000). Iodine content in drinking water and other beverages in Denmark. *Eur. J. Clin. Nutr.* 54, 57–60.
- Rawn, D.F.K., Roscoe, V., Trelka, R., Hanson, C., Krakalovich, T., and Dabeka, R.W. (2006). Methyl carbamate pesticide residues in conventional and organic infant foods available on the Canadian retail market, 2001–03. *Food Addit. Contam.* 23, 651–659.
- Renner, R. (2006). Organic vegetables are not pesticide-free. *Environ. Sci. Technol.* 40, 1094–1095.
- Riteni, A. (2003). Patulin in Italian commercial apple products. *J. Agric. Food Chem.* 51, 6086–6090.
- Sagoo, S.K., Little, C.L., and Mitchell, R.T. (2001). The microbiological examination of ready-to-eat organic vegetables from retail establishments in the United Kingdom. *Lett. Appl. Microbiol.* 33, 434–439.
- Saito I., Ueno E., Oshima H., and Matsumoto H. (2002). Levels of phthalates and adipates in processed foods and migration of diisononyl adipate from polyvinyl chloride film into foods. *Journal of the Food Hygienic Society of Japan (Shokuhin Eiseigaku Zasshi)* 43, 185–189.
- Schollenberger, M., Suchy, S., Jara, H.T., Drochner, W., and Muller, H.M. (1999). A survey of Fusarium toxins in cereal-based foods marketed in an area of southwest Germany. *Mycopathologia* 147, 49–57.
- Schollenberger, M., Drochner, W., Ruffe, M., Suchy, S., Terry-Jara, H., and Muller, H.M. (2005). Trichothecene toxins in different groups of conventional and organic bread of the German market. *J. Food Compos. Anal.* 18, 69–78.
- Schuetze, B. (2015). Even Organic- Meat is polluted Multidrug Resistant Bacteria are not an Isolated Case, but widespread. *Fleischwirtschaft* 95, 67–69.
- Serrano, A.B., Font, G., Manes, J., and Ferrer, E. (2013). Emerging Fusarium mycotoxins in organic and conventional pasta collected in Spain. *Food Chem. Toxicol.* 51, 259–266.
- Simeone, V., Baser, N., Perrelli, D., Cesari, G., El Bilali, H., and Natale, P. (2009). Residues of rotenone, azadirachtin, pyrethrins and copper used to control *Bactrocera oleae* (Gmel.) in organic olives and oil. *Food Addit. Contam. Part A-Chem.* 26, 475–481.
- Skaug, M.A. (1999). Analysis of Norwegian milk and infant formulas for ochratoxin A. *Food Addit. Contam. Part A-Chem.* 16, 75–78.
- Solfrizzo, M., Girolamo, A. de, Vitti, C., Tytkowska, K., Grabarkiewicz-Szczesna, J., Szopinska, D., and Dorna, H. (2005). Toxigenic profile of *Alternaria alternata* and *Alternaria radicina* occurring on umbelliferous plants. *Food Additives and Contaminants* 22, 302–308.
- Soylak, M., Cihan, Z., and Yilmaz, E. (2013). Heavy metal contents of organically produced, harvested, and dried fruit samples from Kayseri, Turkey. *Environ. Monit. Assess.* 185, 2577–2583.
- Spadaro, D., Ciavarella, A., Frati, S., Garibaldi, A., and Gullino, M.L. (2007). Incidence and level of patulin contamination in pure and mixed apple juices marketed in Italy. *Food Control* 18, 1098–1102.
- Spadaro, D., Garibaldi, A., and Gullino, M.L. (2008). Occurrence of patulin and its dietary intake through pear, peach, and apricot juices in Italy. *Food Addit. Contam. Part B-Surveill.* 1, 134–139.
- Stefanis, E. de, Sgrulletta, D., Aureli, G., and Pucciarmati, S. (2008). An overview on the quality of Italian pasta having an organic brand. *Tecnica Molitoria* 59, 69–76.
- Sullivan, G.A., Jackson-Davis, A.L., Schrader, K.D., Xi, Y., Kulchaiyawat, C., Sebranek, J.G., and Dickson, J.S. (2012). Survey of naturally and conventionally cured commercial frankfurters, ham, and bacon for physio-chemical characteristics that affect bacterial growth. *Meat Sci.* 92, 808–815.
- Tayaputch, N. (1998). Pesticide use and dissipation in paddy rice in Thailand (Canberra: Australian Centre Int Agricultural Research).
- Tosun, H., and Arslan, R. (2013). Determination of Aflatoxin B1 Levels in Organic Spices and Herbs. *Sci. World J.* 874093.
- Tosun, H., and Ayyildiz, T. (2013a). Occurrence of aflatoxin M1 in organic dairy products. *Quality Assurance and Safety of Crops & Foods* 5, 215–219.
- Tosun, H., and Ayyildiz, T. (2013b). Occurrence of aflatoxin M-1 in organic dairy products. *Qual. Assur. Saf. Crop. Foods* 5, 215–219.
- Tosun, H., Yildiz, H., Obuz, E., and Seckin, A.K. (2014). Ochratoxin A in grape pekmez (grape molasses) consumed in Turkey. *Food Addit. Contam. Part B-Surveill.* 7, 37–39.
- Tsatsakis, A.M., Tsakiris, I.N., Tzatzarakis, M.N., Agourakis, Z.B., Tutudaki, M., and Alegakis, A.K. (2003). Three-year study of fenthion and dimethoate pesticides in olive oil from organic and conventional cultivation. *Food Additives and Contaminants* 20, 553–559.
- Ustinova, A.V., Didikin, A.S., and Timosenko, N.V. (2007). National standards for ecological (organic) meat raw materials for production of child nutrition products. *Tehnologija Mesa* 48, 261–265.
- Vallone, L., Dragoni, I., Cantoni, C., and Gandini, G. (2001). Mouldiness of various types of organic pasta. *Tecnica Molitoria* 52, 1089–1095, 1106.
- Vallone, L., Boscaroli, D., and Dragoni, I. (2006). Aflatoxins in organic milk and dairy products. *Vet. Res. Commun.* 30, 369–370.
- Van Loo, E.J., Alali, W., and Ricke, S.C. (2012). Food Safety and Organic Meats. *Annu. Rev. Food Sci. Technol.* 3, 203–225.
- Vecchio, A. (1980). Organic and mineral contamination of milk. *Latte* 5, 509–513.

- Versari, A., Parpinello, G.P., Mattioli, A.U., and Galassi, S. (2008). Patulin contamination in organic and conventional apple juices. *Industrie delle Bevande* 37, 219–223.
- Vrcek, V., and Vrcek, I.V. (2012). Metals in organic and conventional wheat flours determined by an optimised and validated ICP-MS method. *Int. J. Food Sci. Technol.* 47, 1777–1783.
- Walther, C., and Perreten, V. (2007). Methicillin-resistant *Staphylococcus epidermidis* in organic milk production. *J. Dairy Sci.* 90, 5351–5351.
- Woolf, G. (2002). When the flavour is nothing to savour. *European Food & Drink Review* 29, 31.
- Xiu-li P., and Cheng P. (2013). ICP-AES and ICP-MS analysis of mineral elements in rice. *Journal of Henan University of Technology Natural Science Edition* 34, 59–62.
- Yanez, L., Saavedra, J., Martinez, C., Cordova, A., and Ganga, M.A. (2012). Chemometric Analysis for the Detection of Biogenic Amines in Chilean Cabernet Sauvignon Wines: A Comparative Study between Organic and Nonorganic Production. *J. Food Sci.* 77, T143–T150.
- Yildirim, H.K., Uren, A., and Yucel, U. (2007). Evaluation of biogenic amines in organic and non-organic wines by HPLC OPA derivatization. *Food Technology and Biotechnology* 45, 62–68.
- Zaborskie, G., Garmiene, G., Jasutiene, I., Bundiniene, O., and Jankauskiene, J. (2009). The Influence of Environmental Conditions on Biogenic Amines, Nitrogen, Nitrite and Nitrate Content in Leafy Vegetables. *Vet. Zootec.* 45, 97–103.
- (1993). Listing of codes of practice applicable to foods (5 Cambridge Court, 210 Shepherds Bush Rd., London W6 7NL, UK; Institute of Food Science & Technology. Price £35.00).
- (2001a). Healthier organic carrots.
- (2001b). Improving the safety of organic vegetables.
- (2003). Beverage quality and safety (2000 N.W. Corporate Blvd., Boca Raton, Florida 33431, USA; CRC Press LLC. Price USD 99.95, GBP 66.99).
- (2014). European Food Safety Authority (EFSA), 2014. The 2012 European Union Report on pesticide residues in food. *EFSA Journal* 2014; 12(12):3942, 156 pp (EFSA).

Sensoriel

- Alamprese, C., Casiraghi, E., and Rossi, M. (2012). Mechanical and rheological properties of fresh egg pasta as affected by shell egg production factors. *Int. J. Food Sci. Technol.* 47, 2503–2509.
- Angood, K.M., Wood, J.D., Nute, G.R., Whittington, F.M., Hughes, S.I., and Sheard, P.R. (2008). A comparison of organic and conventionally-produced lamb purchased from three major UK supermarkets: Price, eating quality and fatty acid composition. *Meat Science* 78, 176–184.
- Annett, L.E., Spaner, D., and Wismer, W.V. (2007). Sensory profiles of bread made from paired samples of organic and conventionally grown wheat grain. *Journal of Food Science* 72, S254–S260.
- Anonymous (2003). Santa Monica, California - First worldwide organic wine tasting to be held. *Biocycle* 44, 20–20.
- Barbosa, L. das N., de Mello Castanho Amboni, R.D., and Monteiro, A.R. (2011). Influence of temperature and edible coating on the physical and chemical parameters and sensory acceptance of fresh-cut organic carrots Influencia de la temperatura y cobertura comestible en los parametros fisicos y quimicos y aceptacion sensorial de las zanahorias cortadas frescas. *CyTA-J. Food* 9, 31–36.
- Boholm, I. (1997). Organically produced flour influences flavour of bread. *InforMAT* 10, 12–13.
- Brack, D. (2007). Sensory defects of commercial organic cereals and cereals products. *Getreidetechnologie* 61, 365–372.
- Ceseviciene, J., Slepeliene, A., Leistrumaitė, A., Ruzgas, V., and Slepetyt, J. (2012). Effects of organic and conventional production systems and cultivars on the technological properties of winter wheat. *J. Sci. Food Agric.* 92, 2811–2818.
- Climent-Lopez, E., Sanchez-Hernandez, J.L., Canto-Fresno, C., Alonso-Santos, J.L., Ramirez-Garcia, S., Rodero-Gonzalez, V., and Ruiz-Budria, E. (2014). Measuring quality conventions in the food industry: Applications to the wine sector in Spain. *Geoforum* 56, 148–160.
- Daza, A., Camacho, M., Galindo, I., Arroyo, F.T., Casanova, L., and Santamaria, C. (2012). Comparative fruit quality parameters of several Japanese plum varieties in two newly established orchards, organic and conventionally managed. *International Journal of Food Science & Technology* 47, 341–349.
- Fischer, U., and Dupin, I. (2000a). Sensory properties. I. Do organic wines taste different? *Deutsche Weinmagazin* 16–19.
- Fischer, U., and Dupin, I. (2000b). Sensory properties. II. Great difference – no effect? *Deutsche Weinmagazin* 32–36.
- Gabriela, B.M., and Daniela, A. (2011). A comparative study on obtaining bakery products from ordinary and organic wheat. *Annals Food Science and Technology* 12, 116–122.
- Gallina Toschi, T., Bendini, A., Barbieri, S., Valli, E., Cezanne, M.L., Buchecker, K., and Canavari, M. (2012). Organic and conventional nonflavored yogurts from the Italian market: study on sensory profiles and consumer acceptability. *Journal of the Science of Food and Agriculture* 92, 2788–2795.
- Gonzales-Barron, U., and Butler, F. (2008). Discrimination of crumb grain visual appearance of organic and non-organic bread loaves by image texture analysis. *J. Food Eng.* 84, 480–488.
- Green-Petersen, D., Hyldig, G., Jacobsen, C., Baron, C.P., Lund, I., Nielsen, H.H., and Jokumsen, A. (2014). Influence of dietary lipid and protein sources on the sensory quality of organic rainbow trout (*Oncorhynchus mykiss*) after ice storage. *Journal of Aquatic Food Product Technology* 23, 333–346.
- Hallier, A., Noirot, V., Medina, B., Leboeuf, L., and Cavret, S. (2013). Development of a method to determine essential oil residues in cow milk. *Journal of Dairy Science* 96, 1447–1454.
- Haqim, I.N., Aminah, A., and Anizan, I. (2013). Physicochemical, Vitamin B and Sensory Properties of Rice Obtained by System of Rice Intensification (SRI). *Sains Malays.* 42, 1641–1646.

- Janzantti, N.S., Macoris, M.S., Garruti, D.S., and Monteiro, M. (2012). Influence of the cultivation system in the aroma of the volatile compounds and total antioxidant activity of passion fruit. *LWT -- Food Science and Technology* 46, 511–518.
- Joly, N. (2004). Quality of organic wines. *Australian & New Zealand Grapegrower & Winemaker* 90, 92–94.
- Kauer, R., Schultz, H.R., Kornitzer, U., Bolanz, J., and Kirchner, B. (2001). Organic wine: what are its characteristics? *Deutsche Weinmagazin* 24–27.
- Keehan, D., Gallagher, E., Gormley, T.R., and Butler, F. (2004). Evaluating the baking potential of organic flours. *Tecnica Molitoria* 55, 151–153.
- Khoddami, A., Che Man, Y.B., and Roberts, T.H. (2014). Physico-chemical properties and fatty acid profile of seed oils from pomegranate (*Punica granatum* L.) extracted by cold pressing. *European Journal of Lipid Science and Technology* 116, 553–562.
- Kokornaczyk, M.O., Parpinello, G.P., Versari, A., Rombola, A.D., and Betti, L. (2014). Qualitative discrimination between organic and biodynamic Sangiovese red wines for authenticity. *Anal. Methods* 6, 7484–7488.
- Kosson, R., Elkner, K., and Szafrowska, A. (2011). Quality of fresh and processed red beet from organic and conventional cultivation. *Vegetable Crops Research Bulletin* 75, 125–132.
- Lante, A., Crapisi, A., Lomolino, G., and Spettoli, P. (2004). Chemical parameters, biologically active polyphenols and sensory characteristics of some Italian organic wines. *Journal of Wine Research* 15, 203–209.
- Laureati, M., Gaeta, D., and Pagliarini, E. (2014). Qualitative and sensory evaluation of Sangiovese red wine obtained from organically and conventionally grown grapes. *Italian Journal of Food Science* 26, 355–362.
- Li, G.-H., Choe, I.-S., Nam, K.-T., Kim, S.-H., Baatartsogt, O., Lee, C.-H., and Choi, K.-D. (2007). A study on the appropriateness of duck meat processing according to feeding management. *Korean J. Food Sci. Anim. Resour.* 27, 203–208.
- Ludewig, M., Palinsky, N., and Fehlhaber, K. (2004). Quality of organic and directly-marketed conventionally produced meat products. *Fleischwirtschaft* 84, 105–108.
- Maristela, R., Natalia, R., Gerardo, C., Jordi, S., and Gabriel, L. (2015). Effect of subclinical intramammary infection on milk quality in dairy sheep: I. Fresh-soft cheese produced from milk of uninfected and infected glands and from their blends. *Small Ruminant Res.* 125, 127–136.
- Mello, J.C., Dietrich, R., Meinert, E.M., Teixeira, E., and Amante, E.R. (2003). Effect of the organic and conventional cultivation in the shelf life of iceberg lettuce (*Lactucasativa* L.) minimally processed. *Ciencia e Tecnologia de Alimentos* 23, 418–426.
- Moyano, L., Zea, L., Villafuerte, L., and Medina, M. (2009). Comparison of Odor-Active Compounds in Sherry Wines Processed from Ecologically and Conventionally Grown Pedro Ximenez Grapes. *J. Agric. Food Chem.* 57, 968–973.
- Olivera, D.F., and Salvadori, V.O. (2006). Textural characterisation of lasagna made from organic whole wheat. *Int. J. Food Sci. Technol.* 41, 63–69.
- Ornelas-Paz, J. de J., Yahia, E.M., Ramirez-Bustamante, N., Perez-Martinez, J.D., Escalante-Minakata, M. del P., Ibarra-Junquera, V., Acosta-Muniz, C., Guerrero-Prieto, V., and Ochoa-Reyes, E. (2013). Physical attributes and chemical composition of organic strawberry fruit (*Fragaria x ananassa* Duch, Cv. Albion) at six stages of ripening. *Food Chemistry* 138, 372–381.
- Ozturk, B., Diraman, H., and Ozdemir, D. (2014). The chemometric classification of Ayvalik and Memecik virgin olive oils exposed to daylight and dark based on their spectroscopic data. *Gida* 39, 87–94.
- Parpinello, G.P., Rombolà, A.D., Simoni, M., and Versari, A. (2015). Chemical and sensory characterisation of Sangiovese red wines: Comparison between biodynamic and organic management. *Food Chemistry* 167, 145–152.
- Pavlousek, P. (2014). PIWI cultivars in the Central European region. *Vinarsky Obzor* 107, 350–352.
- Peck, G.M., Merwin, I.A., Watkins, C.B., Chapman, K.W., and Padilla-Zakour, O.I. (2009). Maturity and quality of “Liberty” apple fruit under integrated and organic fruit production systems are similar. *HortScience* 44, 1382–1389.
- Revilla, I., Luruena-Martinez, M.A., Blanco-Lopez, M.A., Vivar-Quintana, A.M., Palacios, C., and Severiano-Perez, P. (2009). Comparison of the Sensory Characteristics of Suckling Lamb Meat: Organic vs Conventional Production. *Czech. J. Food Sci.* 27, S267–S270.
- Silva, T.T., Della Modesta, R.C., Penha, E.D., da Matta, V.M., and Cabral, L.M.C. (2005). Organic passion fruit juice processed by microfiltration. *Pesqui. Agropecu. Bras.* 40, 419–422.
- Stanley, R., and Wilcockson, S. (2010). Better organic bread – integrating raw material and process requirements for organic bread production.
- Stefanis, E. de, Pucciarmati, S., Ciccoritti, R., and Sgrulletta, D. (2012). The Italian pasta market of organic brands. *Tecnica Molitoria* 63, 232–239.
- Stojceska, V., Butler, F., Gallagher, E., and Keehan, D. (2007). A comparison of the ability of several small and large deformation rheological measurements of wheat dough to predict baking behaviour. *J. Food Eng.* 83, 475–482.
- Tanga, A. (2006). Dairy flavours for organic applications. *Food Aust.* 58, 252–252.
- Thomas, R., Yeoh, T.K., Wan-Nadiah, W.A., and Bhat, R. (2014). Quality Evaluation of Flat Rice Noodles (Kway Teow) Prepared from Bario and Basmati Rice. *Sains Malays.* 43, 339–347.
- Yates, P. (2009). Formulation of chocolate for industrial applications. *Woodhead Publ. Food Sci. Technol. Nutr.* 29–52.
- Yildirim, H.K., Yucel, U., Elmaci, Y., Ova, G., and Altug, T. (2005). Interpretation of organic wine’s flavour profile by multivariate statistical analysis. *Acta Aliment.* 34, 317–330.
- Yildirim, H.K., Uren, A., and Yucel, U. (2007). Evaluation of biogenic amines in organic and non-organic wines by HPLC OPA derivatization. *Food Technology and Biotechnology* 45, 62–68.

— Perceptions des consommateurs

- Aertsens, J., Mondelaers, K., Verbeke, W., Buysse, J., and Van Huylenbroeck, G. (2011). The influence of subjective and objective knowledge on attitude, motivations and consumption of organic food. *Br. Food J.* 113, 1353–1378.

- Agnoli, L., Capitello, R., and Begalli, D. (2013). Factors Influencing the Decision-Making Process of the New Wine Consumers. *Confronting Contemporary Business Challenges Through Management Innovation* 40–52.
- Almena, M., and Howard, A. (2006). Organic butter and cheese: Preference, acceptability and consumer attitudes. *J. Anim. Sci.* 84, 319–319.
- Almendarez-Hernandez, M.A., Aviles-Polanco, G., Beltran-Morales, L.F., and Perez-Ramirez, M. (2015). Determinants of Tuna Fish Consumption in Mexico by Using Ordered Response Models. *Interciencia* 40, 390–396.
- Annett, L.E., Muralidharan, V., Boxali, P.C., Cash, S.B., and Wismer, W.V. (2008). Influence of health and environmental information on hedonic evaluation of organic and conventional bread. *Journal of Food Science* 73, H50–H57.
- Anonymous (2007). ESL processing boosts sales of organic milk in Austria. *Deutsche Milchwirtschaft* 58, 135–136.
- Anonymous (2008). Two-tier organic market. *Brot + Backwaren* 57, 42–44.
- Antonazzo, A.P., Fiore, M., and Conto, F. (2014). Does Organic Certification of Wine Matter for Brand Equity? *Future of Entrepreneurship 2023–2024*.
- Ayoob, K.T. (2013). Good to grow on. *Prepared Foods* 182, 91–92, 94, 97–98, 100.
- Barre, D.E., Mizier-Barre, E., and Macintyre, P. (2011). Socioeconomic factors and their relation to eating habits in two communities in Nova Scotia, Canada. *Journal of Hunger & Environmental Nutrition* 6, 497–505.
- Becker, N., Tavor, T., Friedler, L., and Bar, P. (2015). Two Stages Decision Process Toward Organic Food: The Case of Organic Tomatoes in Israel. *Agroecol. Sustain. Food Syst.* 39, 342–361.
- Bernabeu, R., Olmeda, M., Olivas, R., and Diaz, M. (2012). Consumer Lifestyle Factors That Condition the Frequency of Organic Tomato Purchases in Castilla-La Mancha (Spain). *Xxviii International Horticultural Congress on Science and Horticulture for People (ihc2010): International Symposium on Integrating Consumers and Economic Systems* 930, 55–60.
- Botonaki, A., Polymeros, K., Tsakiridou, E., and Mattas, K. (2006). The role of food quality certification on consumers' food choices. *Br. Food J.* 108, 77–90.
- Brandl, M. (2000). General consumer attitudes to milk. *Bulletin of the International Dairy Federation* 16–18.
- Britton, S. (2006). Liquid gold. *Food Manufacture* 81, 41–42.
- Casieri, A., De Gennaro, B., and Medicamento, U. (2008). Framework of economic institutions and governance of relationships inside a territorial supply chain: The case of organic olive oil in the Sierra de Segura (Andalusia). *Cah. Agric.* 17, 537–541.
- Chang, C.-H., Hooker, N.H., Jones, E., and Sam, A. (2011). Organic and Conventional Milk Purchase Behaviors in Central Ohio. *Agribusiness* 27, 311–326.
- Charlebois, S., and Haratifar, S. (2015). The perceived value of dairy product traceability in modern society: An exploratory study. *J. Dairy Sci.* 98, 3514–3525.
- Choi, H.-J., Wohlgenant, M.K., and Zheng, X. (2013). Household-Level Welfare Effects of Organic Milk Introduction. *Am. J. Agr. Econ.* 95, 1009–1028.
- Conto, F., Fiore, M., Antonazzo, A.P., and Marchesino, L. (2014). Using Choice Experiments to Evaluate Consumers Preferences on Organic Wines. *Future of Entrepreneurship* 2067–2069.
- Dean, M., Raats, M.M., and Shepherd, R. (2012). The Role of Self-Identity, Past Behavior, and Their Interaction in Predicting Intention to Purchase Fresh and Processed Organic Food. *J. Appl. Soc. Psychol.* 42, 669–688.
- Deeprase, J. (2000). Organics – a way of life. *International Food Ingredients* 33–34.
- Dettmann, R.L., and Dimitri, C. (2010). Who's buying organic vegetables? Demographic characteristics of U.S. consumers. *Journal of Food Products Marketing* 16, 79–91.
- Dhar, T., and Foltz, J.D. (2005). Milk by any other name ... Consumer benefits from labeled milk. *Am. J. Agr. Econ.* 87, 214–228.
- Di Monaco, R., Cavella, S., Torrieri, E., and Masi, P. (2007). Consumer acceptability of vegetable soups. *J. Sens. Stud.* 22, 81–98.
- Ekelund, L., and Tjarnemo, H. (2004). Consumer preferences for organic vegetables - The case of Sweden. In *Proceedings of the Xvth International Symposium on Horticultural Economics and Management*, W. Bokelmann, ed. (Leuven 1: International Society Horticultural Science), pp. 121–128.
- Fotopoulos, C., Krystallis, A., and Ness, M. (2003). Wine produced by organic grapes in Greece: using means end chains analysis to reveal organic buyers' purchasing motives in comparison to the non-buyers. *Food. Qual. Prefer.* 14, 549–566.
- Freire, V., Rodriguez-Alcaide, J.J., Rodriguez-Zapatero, M., and Sanchez, J.C. (2003a). Organic cheese market (Rio Cuarto, Argentina). Consumer attitudes. *Archivos de Zootecnia* 52, 405–408.
- Freire, V., Rodriguez-Alcaide, J.J., Martos-Peinado, J., Issaly, L., and Rodriguez-Zapatero, M. (2003b). Organic cheese market (Rio Cuarto, Argentina). Valuation associated variables. *Archivos de Zootecnia* 52, 359–370.
- Galletto, L. (2007). Situation and perspectives of organic meat in Italy - The experience of a small group of firms located in the veneto region (New York: Springer).
- Giles, J. (2001). Choice, change and the concerned consumer. *Fresh Produce Journal* 14–15.
- Goetze, F., and Ferjani, A. (2014). Who buys organic foods in Switzerland? *Agrarforschung Schweiz* 5, 338–343.
- Grunert, K.G., Bech-Larsen, T., and Bredahl, L. (2000). Three issues in consumer quality perception and acceptance of dairy products. *Int. Dairy J.* 10, 575–584.
- Gunden, C., Turkecul, B., Miran, B., Abay, C., and Akgungor, S. (2010). Consumer preferences for purchase places of organic fruits and vegetables in Turkey. *J. Food Agric. Environ.* 8, 144–149.
- Heggde, G., and Mekoth, N. (2013). Benefit Perceptions and Preferences of Organic Food Customers: An Empirical Analysis of Urban Customers. *5th Annual Euromed Conference of the Euromed Academy of Business: Building New Business Models for Success Through Competitiveness and Responsibility* 779–792.
- Hill, H., and Lynchehaun, F. (2002). Organic milk: attitudes and consumption patterns. *British Food Journal* 104, 526–542.
- Hollingsworth, P. (1999). The Canadian food market: subtle differences? *Food Technology* 53, 26.

- Huotilainen, A., Pirttilä-backman, A.M., and Tuorila, H. (2006). How innovativeness relates to social representation of new foods and to the willingness to try and use such foods. *Food. Qual. Prefer.* 17, 353–361.
- Ibitoye, O.O., Nawir, N.M., Kamarulzaman, N.H., and Man, N. (2014). Consumers' awareness towards organic rice in Malaysia. *International Food Research Journal* 21, 1711–1718.
- Ilyasoglu, H., Temel, S., and Ozcelik, B. (2010). Consumer perceptions of organic foods in Turkey. *J. Food Agric. Environ.* 8, 279–281.
- Isabel Acevedo-Rojas, N., Luis Davalos-Flores, J., and Torres-Torres, F. (2015). Importance of Certified Quality of Bovine Milk for Consumer of the Metropolitan Area of Mexico City. *Agrociencia* 49, 101–112.
- Jamet, J.P. (2000). Retailing of organic dairy products. *Bulletin of the International Dairy Federation* 8–11.
- Jung, C.H. (1997). The market for organic dairy products in Switzerland. *Deutsche Milchwirtschaft* 48, 594–596.
- Kesse-Guyot, E., Péneau, S., Méjean, C., Szabo de Edelenyi, F., Galan, P., Hercberg, S., and Lairon, D. (2013). Profiles of Organic Food Consumers in a Large Sample of French Adults: Results from the Nutrinet-Santé Cohort Study. *PLoS ONE* 8, e76998.
- Kiesel, K., and Villas-Boas, S.B. (2007). Got organic milk? Consumer valuations of milk labels after the implementation of the USDA organic seal. *Journal of Agricultural & Food Industrial Organization* 5.
- Kirk, J., Soffe, R., and Hall, R. (2002). Attitudes and beliefs towards organic meat in the South West of England. In *Organic Meat and Milk from Ruminants*, I. Kyriazakis, and G. Zervas, eds. (Wageningen: Wageningen Academic Publishers), pp. 163–167.
- Klockner, C.A., and Ohms, S. (2009). The importance of personal norms for purchasing organic milk. *Br. Food J.* 111, 1173–1187.
- Kolodinsky, J. (2008). Affect or information? Labeling policy and consumer valuation of rBST free and organic characteristics of milk. *Food Policy* 33, 616–623.
- Koyuncu, M., Uzman, A., and Cinar, G. (2014). Likelihood of organic milk consumption: research of Ege university. *Ege Universitesi Ziraat Fakultesi Dergisi* 51, 219–227.
- Krieger-Mettbach, B. (2013). Growing appetite for organic meat. *Fleischerei* 64, 77–81.
- Krystallis, A., Arvanitoyannis, I., and Chrysosoidis, G. (2006). Is there a real difference between conventional and organic meat? Investigating consumers' attitudes towards both meat types as an indicator of organic meat's market potential. *Journal of Food Products Marketing* 12, 47–78.
- Kumm, K.I. (2002). Sustainability of organic meat production under Swedish conditions. *Agric. Ecosyst. Environ.* 88, 95–101.
- Kyriakopoulos, K., and Dijk, G. van (1997). Post-purchase intentions for organic foodstuff: a conceptual framework based on the perception of product value. *Journal of International Food & Agribusiness Marketing* 9, 1–19.
- Kyriakopoulos, K., and Oude Ophuis, P.A.M. (1997). A pre-purchase model of consumer choice for biological foodstuff. *Journal of International Food & Agribusiness Marketing* 8, 37–53.
- Larssaether, S. (2011). Milk in the Multiple: The Making of Organic Milk in Norway. *J. Agric. Environ. Ethics* 24, 409–425.
- Laureati, M., Jabes, D., Russo, V., and Pagliarini, E. (2013). Sustainability and organic production: How information influences consumer's expectation and preference for yogurt. *Food. Qual. Prefer.* 30, 1–8.
- Lee, W.C.J., Shimizu, M., Kniffin, K.M., and Wansink, B. (2013). You taste what you see: do organic labels bias taste perceptions? *Food Quality and Preference* 29, 33–39.
- Li, X., Peterson, H.H., and Tian Xia (2012). U.S. consumer demand for organic fluid milk by fat content. *Journal of Food Distribution Research* 43, 50–58.
- Lombardi, P., Canavari, M., Spadoni, R., Wongprawmas, R., Slee, B., Feliciano, D., Riedel, B., Papadopoulou, M., and Marin, F. (2010). Marketing high quality Thai organic products in Europe? An exploratory approach (Wageningen: Wageningen Acad Publ).
- Mahlau, M., and Wartenberg, S. (2014). A growing market. *European Dairy Magazine* 26, 8–12.
- Managi, S., Yamamoto, Y., Iwamoto, H., and Masuda, K. (2008). Valuing the influence of underlying attitudes and the demand for organic milk in Japan. *Agric. Econ.* 39, 339–348.
- Maria Aldanondo-Ochoa, A., and Almansa-Saez, C. (2009). The private provision of public environment: Consumer preferences for organic production systems. *Land Use Pol.* 26, 669–682.
- Mesias, F.J., Escribano, M., Gaspar, P., and Pulido, F. (2008). Consumers attitudes towards organic, PGI and conventional meats in Extremadura (Spain). *Archivos de Zootecnia* 57, 139–146.
- Mogelonsky, M. (2005). Conveniently organic. *Prepared Foods* 174, 11–12, 15–16.
- Morland, K., and Filomena, S. (2007). Disparities in the availability of fruits and vegetables between racially segregated urban neighbourhoods. *Public Health Nutr.* 10, 1481–1489.
- Mozas, A., Puentes, R., Bernal, E., and Frias, M. (2013). Corporate social responsibility information transparency and business performance: evidence from Spanish organic olive oil companies. *Journal of Food, Agriculture & Environment* 11, 617–623.
- Naspetti, S., Alberti, F., and Solfanelli, F. (2012). Quality determinants in the organic cheese supply chain: a Quality Function Deployment approach. *New Medit* 11, 62–65.
- Oates, L., Cohen, M., and Braun, L. (2012). Characteristics and consumption patterns of Australian organic consumers. *J. Sci. Food Agric.* 92, 2782–2787.
- O'Carroll, P. (2001). Organic food: niche or mainstream? *World of Food Ingredients* June/July, 40–42, 44, 46, 48.
- Oraman, Y., and Inan, I.H. (2007). Determination of consumer's attitudes towards organic vegetables and fruits in Istanbul. *J. Environ. Prot. Ecol.* 8, 556–564.
- Oraman, Y., and Unakitan, G. (2010). Analysis of Factors Influencing Organic Fruit and Vegetable Purchasing in Istanbul, Turkey. *Ecol. Food Nutr.* 49, 452–466.
- Pieniak, Z., Aertsens, J., and Verbeke, W. (2010). Subjective and objective knowledge as determinants of organic vegetables consumption. *Food. Qual. Prefer.* 21, 581–588.
- Pufulete, M. (1998). Food, glorious food. *Chemistry in Britain* 34, 21–25.

- Rajah, K. (2006). The “green” revolution. *Oils & Fats International* 22, 24–25.
- Rauhut, D., and Micheloni, C. (2010). Current issues in organic winemaking: consumer expectations, producer attitudes and oenological innovation. In *Managing Wine Quality, Vol 2: Oenology and Wine Quality*, A.G. Reynolds, ed. (Amsterdam: Elsevier Science Bv), pp. 271–289.
- Rojas-Mendez, J.I., Nestour, M. le, and Rod, M. (2015). Understanding attitude and behavior of Canadian consumers toward organic wine. *Journal of Food Products Marketing* 21, 375–396.
- Rowan, C. (2000). Formulating foods for the 21st century. *Food Engineering & Ingredients* 25, 20–22, 24.
- Salzgeber, C. (2013). Additional ranges: Germans love cheese. *Fleischerei* 64, 16–20.
- Sandalidou, E., Baourakis, G., and Siskos, Y. (2002). Customers’ perspective on the quality of organic olive oil in Greece. A satisfaction evaluation approach. *British Food Journal* 104, 391–406.
- Schopp, M. (1994). The market for ecologically produced milk and dairy products - problem areas and possible solutions. *DMZ Lebensmittelindustrie und Milchwirtschaft* 115, 480–487.
- Simonne, A.H., Behe, B.K., and Marshall, M.M. (2006). Consumers prefer low-priced and high-lycopene-content fresh-market tomatoes. *HortTechnology* 16, 674–681.
- Simons, J., and Hartmann, M. (2007). Clear concepts are commonly lacking. Organic meat in tension between exclusivity and banality. Part 1. The market. *Fleischwirtschaft* 87, 56–58.
- Sloan, A.E. (2008). Prime time for fancy foods. *Food Technology* 62, 26–28, 31–32, 34–36.
- Sloan, A.E. (2012). Fruit frenzy. *Food Technology* 66, 20.
- Smed, S. (2012). Information and consumer perception of the “organic” attribute in fresh fruits and vegetables. *Agric. Econ.* 43, 33–48.
- Smith, T.A., Huang, C.L., and Lin, B.-H. (2008). What’s Driving the Organic Milk Market? A Consumer Demographic Portrayal. *J. Agric. Resour. Econ.* 33, 493–493.
- Steller, W. (1986). Consumers of organic products enliven the bread market. *Deutsche Baecker Zeitung* 73, 1600–1602.
- Swientek, B. (1999). Forces of nature. *Prepared Foods* 168, 93–94, 96.
- Tarkiainen, A., and Sundqvist, S. (2005). Subjective norms, attitudes and intentions of Finnish consumers in buying organic food. *Br. Food J.* 107, 808–822.
- Teratanavat, R., and Hooker, N.H. (2006). Consumer valuations and preference heterogeneity for a novel functional food. *J. Food Sci.* 71, S533–S541.
- Thøgersen, J. (2002). Direct experience and the strength of the personal norm - Behavior relationship. *Psychol. Mark.* 19, 881–893.
- Thøgersen, J., and Andersen, A.K. (1996). Environmentally friendly consumer behavior: The interplay of moral attitudes, perceived private costs, and facilitating conditions (Chicago: Amer Marketing Assoc).
- Tjarnemo, H., and Ekelund, L. (2004). Consumers choice of organic versus conventional fruit and vegetables - The role of the grocery store. In *Proceedings of the Xvth International Symposium on Horticultural Economics and Management*, W. Bokelmann, ed. (Leuven 1: International Society Horticultural Science), pp. 115–120.
- Tsakiridou, E., Mattas, K., and Tzimitra-Kalogianni, I. (2006). The influence of consumer characteristics and attitudes on the demand for organic olive oil. *Journal of International Food & Agribusiness Marketing* 18, 23–31.
- Van Loo, E., Caputo, V., Nayga, R.M., Meullenet, J.-F., Crandall, P.G., and Ricke, S.C. (2010). Effect of Organic Poultry Purchase Frequency on Consumer Attitudes Toward Organic Poultry Meat. *J. Food Sci.* 75, S384–S397.
- Van Loo, E.J., Diem, M.N.H., Pieniak, Z., and Verbeke, W. (2013). Consumer attitudes, knowledge, and consumption of organic yogurt. *J. Dairy Sci.* 96, 2118–2129.
- Veerapa, N.K., Wojtaszek, S., Veerapa, D.K., and Chien, T.M. (2013). Consumer Behaviour towards Organic Vegetables and Their Certification in Vietnam. *Iv International Symposium on Improving the Performance of Supply Chains* 1006, 391–395.
- Vega-Zamora, M. (2013). Consumer behavior of extra virgin olive green in Spain. An exploratory study. *Agroalimentaria* 19, 51–60.
- Vega-Zamora, M., Parras-Rosa, M., Jose Torres-Ruiz, F., and Murgado-Armenteros, E.M. (2011). Driving and Inhibiting Factors in the Organic Food Consumption in Spain. the Case of the Olive Oil. *Interciencia* 36, 178–184.
- Verhoef, P.C. (2005). Explaining purchases of organic meat by Dutch consumers. *Eur. Rev. Agric. Econ.* 32, 245–267.
- Vreeland, C. (2004). The organic confectionery market. *Candy Industry* 169, 38, 40, 42, 44, 46.
- Vukasovic, T. (2013). Attitude towards organic meat: an empirical investigation on West Balkans Countries (WBC) consumers. *Worlds Poult. Sci. J.* 69, 527–539.
- Weibel, F.P., Kruczynska, D., and Konopacka, D. (2012). Consumer Preference of Apple Cultivars Suited for Organic Production and Which Factors Influence the Buying Decision. *Xviii International Horticultural Congress on Science and Horticulture for People (ihc2010): International Symposium on Organic Horticulture: Productivity and Sustainability* 933, 645–652.
- Weiler, N. (2011). The organic market in the sights. *Fleischerei* 62, 54–56.
- Wiedmann, K.-P., Hennigs, N., Behrens, S.H., and Klarmann, C. (2014). Tasting green: an experimental design for investigating consumer perception of organic wine. *Br. Food J.* 116, 197–211.
- Yiridoe, E.K., Bonti-Ankomah, S., and Martin, R.C. (2005). Comparison of consumer perceptions and preference toward organic versus conventionally produced foods: A review and update of the literature. *Renew. Agr. Food Syst.* 20, 193–205.
- (1999). European organic dairy product markets.
- (2004). The North American market for organic meat products.
- Les Européens et le vin BIO.

Environnement

- Aertsens, J., Mondelaers, K., Verbeke, W., Buysse, J., and Van Huylenbroeck, G. (2011). The influence of subjective and objective knowledge on attitude, motivations and consumption of organic food. *Br. Food J.* 113, 1353–1378.
- Agnoli, L., Capitello, R., and Begalli, D. (2013). Factors Influencing the Decision-Making Process of the New Wine Consumers. *Confronting Contemporary Business Challenges Through Management Innovation* 40–52.
- Almena, M., and Howard, A. (2006). Organic butter and cheese: Preference, acceptability and consumer attitudes. *J. Anim. Sci.* 84, 319–319.
- Almendarez-Hernandez, M.A., Aviles-Polanco, G., Beltran-Morales, L.F., and Perez-Ramirez, M. (2015). Determinants of Tuna Fish Consumption in Mexico by Using Ordered Response Models. *Interciencia* 40, 390–396.
- Annett, L.E., Muralidharan, V., Boxali, P.C., Cash, S.B., and Wismer, W.V. (2008). Influence of health and environmental information on hedonic evaluation of organic and conventional bread. *Journal of Food Science* 73, H50–H57.
- Anonymous (2007). ESL processing boosts sales of organic milk in Austria. *Deutsche Milchwirtschaft* 58, 135–136.
- Anonymous (2008). Two-tier organic market. *Brot + Backwaren* 57, 42–44.
- Antonazzo, A.P., Fiore, M., and Conto, F. (2014). Does Organic Certification of Wine Matter for Brand Equity? *Future of Entrepreneurship 2023–2024*.
- Ayoob, K.T. (2013). Good to grow on. *Prepared Foods* 182, 91–92, 94, 97–98, 100.
- Barre, D.E., Mizier-Barre, E., and Macintyre, P. (2011). Socioeconomic factors and their relation to eating habits in two communities in Nova Scotia, Canada. *Journal of Hunger & Environmental Nutrition* 6, 497–505.
- Becker, N., Tavor, T., Friedler, L., and Bar, P. (2015). Two Stages Decision Process Toward Organic Food: The Case of Organic Tomatoes in Israel. *Agroecol. Sustain. Food Syst.* 39, 342–361.
- Bernabeu, R., Olmeda, M., Olivas, R., and Diaz, M. (2012). Consumer Lifestyle Factors That Condition the Frequency of Organic Tomato Purchases in Castilla-La Mancha (Spain). *Xxviii International Horticultural Congress on Science and Horticulture for People (ihc2010): International Symposium on Integrating Consumers and Economic Systems* 930, 55–60.
- Botonaki, A., Polymeros, K., Tsakiridou, E., and Mattas, K. (2006). The role of food quality certification on consumers' food choices. *Br. Food J.* 108, 77–90.
- Brandl, M. (2000). General consumer attitudes to milk. *Bulletin of the International Dairy Federation* 16–18.
- Britton, S. (2006). Liquid gold. *Food Manufacture* 81, 41–42.
- Casieri, A., De Gennaro, B., and Medicamento, U. (2008). Framework of economic institutions and governance of relationships inside a territorial supply chain: The case of organic olive oil in the Sierra de Segura (Andalusia). *Cah. Agric.* 17, 537–541.
- Chang, C.-H., Hooker, N.H., Jones, E., and Sam, A. (2011). Organic and Conventional Milk Purchase Behaviors in Central Ohio. *Agribusiness* 27, 311–326.
- Charlebois, S., and Haratifar, S. (2015). The perceived value of dairy product traceability in modern society: An exploratory study. *J. Dairy Sci.* 98, 3514–3525.
- Choi, H.-J., Wohlgenant, M.K., and Zheng, X. (2013). Household-Level Welfare Effects of Organic Milk Introduction. *Am. J. Agr. Econ.* 95, 1009–1028.
- Conto, F., Fiore, M., Antonazzo, A.P., and Marchesino, L. (2014). Using Choice Experiments to Evaluate Consumers Preferences on Organic Wines. *Future of Entrepreneurship* 2067–2069.
- Dean, M., Raats, M.M., and Shepherd, R. (2012). The Role of Self-Identity, Past Behavior, and Their Interaction in Predicting Intention to Purchase Fresh and Processed Organic Food. *J. Appl. Soc. Psychol.* 42, 669–688.
- Deepprose, J. (2000). Organics – a way of life. *International Food Ingredients* 33–34.
- Dettmann, R.L., and Dimitri, C. (2010). Who's buying organic vegetables? Demographic characteristics of U.S. consumers. *Journal of Food Products Marketing* 16, 79–91.
- Dhar, T., and Foltz, J.D. (2005). Milk by any other name ... Consumer benefits from labeled milk. *Am. J. Agr. Econ.* 87, 214–228.
- Di Monaco, R., Cavella, S., Torrieri, E., and Masi, P. (2007). Consumer acceptability of vegetable soups. *J. Sens. Stud.* 22, 81–98.
- Ekelund, L., and Tjarnemo, H. (2004). Consumer preferences for organic vegetables - The case of Sweden. In *Proceedings of the Xvth International Symposium on Horticultural Economics and Management*, W. Bokelmann, ed. (Leuven 1: International Society Horticultural Science), pp. 121–128.
- Fotopoulos, C., Krystallis, A., and Ness, M. (2003). Wine produced by organic grapes in Greece: using means end chains analysis to reveal organic buyers' purchasing motives in comparison to the non-buyers. *Food. Qual. Prefer.* 14, 549–566.
- Freire, V., Rodriguez-Alcaide, J.J., Rodriguez-Zapatero, M., and Sanchez, J.C. (2003a). Organic cheese market (Rio Cuarto, Argentina). Consumer attitudes. *Archivos de Zootecnia* 52, 405–408.
- Freire, V., Rodriguez-Alcaide, J.J., Martos-Peinado, J., Issaly, L., and Rodriguez-Zapatero, M. (2003b). Organic cheese market (Rio Cuarto, Argentina). Valuation associated variables. *Archivos de Zootecnia* 52, 359–370.
- Galletto, L. (2007). Situation and perspectives of organic meat in Italy - The experience of a small group of firms located in the veneto region (New York: Springer).
- Giles, J. (2001). Choice, change and the concerned consumer. *Fresh Produce Journal* 14–15.
- Goetze, F., and Ferjani, A. (2014). Who buys organic foods in Switzerland? *Agrarforschung Schweiz* 5, 338–343.
- Grunert, K.G., Bech-Larsen, T., and Bredahl, L. (2000). Three issues in consumer quality perception and acceptance of dairy products. *Int. Dairy J.* 10, 575–584.
- Gunden, C., Turkecul, B., Miran, B., Abay, C., and Akgungor, S. (2010). Consumer preferences for purchase places of organic fruits and vegetables in Turkey. *J. Food Agric. Environ.* 8, 144–149.

- Heggde, G., and Mekoth, N. (2013). Benefit Perceptions and Preferences of Organic Food Customers: An Empirical Analysis of Urban Customers. 5th Annual Euromed Conference of the Euromed Academy of Business: Building New Business Models for Success Through Competitiveness and Responsibility 779–792.
- Hill, H., and Lynchehaun, F. (2002). Organic milk: attitudes and consumption patterns. *British Food Journal* 104, 526–542.
- Hollingsworth, P. (1999). The Canadian food market: subtle differences? *Food Technology* 53, 26.
- Huotilainen, A., Pirttilä-backman, A.M., and Tuorila, H. (2006). How innovativeness relates to social representation of new foods and to the willingness to try and use such foods. *Food. Qual. Prefer.* 17, 353–361.
- Ibitoye, O.O., Nawi, N.M., Kamarulzaman, N.H., and Man, N. (2014). Consumers' awareness towards organic rice in Malaysia. *International Food Research Journal* 21, 1711–1718.
- Ilyasoglu, H., Temel, S., and Ozcelik, B. (2010). Consumer perceptions of organic foods in Turkey. *J. Food Agric. Environ.* 8, 279–281.
- Isabel Acevedo-Rojas, N., Luis Davalos-Flores, J., and Torres-Torres, F. (2015). Importance of Certified Quality of Bovine Milk for Consumer of the Metropolitan Area of Mexico City. *Agrociencia* 49, 101–112.
- Jamet, J.P. (2000). Retailing of organic dairy products. *Bulletin of the International Dairy Federation* 8–11.
- Jung, C.H. (1997). The market for organic dairy products in Switzerland. *Deutsche Milchwirtschaft* 48, 594–596.
- Kesse-Guyot, E., Péneau, S., Méjean, C., Szabo de Edelenyi, F., Galan, P., Hercberg, S., and Lairon, D. (2013). Profiles of Organic Food Consumers in a Large Sample of French Adults: Results from the Nutrinet-Santé Cohort Study. *PLoS ONE* 8, e76998.
- Kiesel, K., and Villas-Boas, S.B. (2007). Got organic milk? Consumer valuations of milk labels after the implementation of the USDA organic seal. *Journal of Agricultural & Food Industrial Organization* 5.
- Kirk, J., Soffe, R., and Hall, R. (2002). Attitudes and beliefs towards organic meat in the South West of England. In *Organic Meat and Milk from Ruminants*, I. Kyriazakis, and G. Zervas, eds. (Wageningen: Wageningen Academic Publishers), pp. 163–167.
- Klockner, C.A., and Ohms, S. (2009). The importance of personal norms for purchasing organic milk. *Br. Food J.* 111, 1173–1187.
- Kolodinsky, J. (2008). Affect or information? Labeling policy and consumer valuation of rBST free and organic characteristics of milk. *Food Policy* 33, 616–623.
- Koyuncu, M., Uzman, A., and Cinar, G. (2014). Likelihood of organic milk consumption: research of Ege university. *Ege Universitesi Ziraat Fakultesi Dergisi* 51, 219–227.
- Krieger-Mettbach, B. (2013). Growing appetite for organic meat. *Fleischerei* 64, 77–81.
- Krystallis, A., Arvanitoyannis, I., and Chrysosoidis, G. (2006). Is there a real difference between conventional and organic meat? Investigating consumers' attitudes towards both meat types as an indicator of organic meat's market potential. *Journal of Food Products Marketing* 12, 47–78.
- Kumm, K.I. (2002). Sustainability of organic meat production under Swedish conditions. *Agric. Ecosyst. Environ.* 88, 95–101.
- Kyriakopoulos, K., and Dijk, G. van (1997). Post-purchase intentions for organic foodstuff: a conceptual framework based on the perception of product value. *Journal of International Food & Agribusiness Marketing* 9, 1–19.
- Kyriakopoulos, K., and Oude Ophuis, P.A.M. (1997). A pre-purchase model of consumer choice for biological foodstuff. *Journal of International Food & Agribusiness Marketing* 8, 37–53.
- Larssaether, S. (2011). Milk in the Multiple: The Making of Organic Milk in Norway. *J. Agric. Environ. Ethics* 24, 409–425.
- Laureati, M., Jabes, D., Russo, V., and Pagliarini, E. (2013). Sustainability and organic production: How information influences consumer's expectation and preference for yogurt. *Food. Qual. Prefer.* 30, 1–8.
- Lee, W.C.J., Shimizu, M., Kniffin, K.M., and Wansink, B. (2013). You taste what you see: do organic labels bias taste perceptions? *Food Quality and Preference* 29, 33–39.
- Li, X., Peterson, H.H., and Tian Xia (2012). U.S. consumer demand for organic fluid milk by fat content. *Journal of Food Distribution Research* 43, 50–58.
- Lombardi, P., Canavari, M., Spadoni, R., Wongprawmas, R., Slee, B., Feliciano, D., Riedel, B., Papadopoulou, M., and Marin, F. (2010). Marketing high quality Thai organic products in Europe? An exploratory approach (Wageningen: Wageningen Acad Publ).
- Mahlau, M., and Wartenberg, S. (2014). A growing market. *European Dairy Magazine* 26, 8–12.
- Managi, S., Yamamoto, Y., Iwamoto, H., and Masuda, K. (2008). Valuing the influence of underlying attitudes and the demand for organic milk in Japan. *Agric. Econ.* 39, 339–348.
- Maria Aldanondo-Ochoa, A., and Almansa-Saez, C. (2009). The private provision of public environment: Consumer preferences for organic production systems. *Land Use Pol.* 26, 669–682.
- Mesias, F.J., Escibano, M., Gaspar, P., and Pulido, F. (2008). Consumers attitudes towards organic, PGI and conventional meats in Extremadura (Spain). *Archivos de Zootecnia* 57, 139–146.
- Mogelonsky, M. (2005). Conveniently organic. *Prepared Foods* 174, 11–12, 15–16.
- Morland, K., and Filomena, S. (2007). Disparities in the availability of fruits and vegetables between racially segregated urban neighbourhoods. *Public Health Nutr.* 10, 1481–1489.
- Mozas, A., Puentes, R., Bernal, E., and Frias, M. (2013). Corporate social responsibility information transparency and business performance: evidence from Spanish organic olive oil companies. *Journal of Food, Agriculture & Environment* 11, 617–623.
- Naspetti, S., Alberti, F., and Solfanelli, F. (2012). Quality determinants in the organic cheese supply chain: a Quality Function Deployment approach. *New Medit* 11, 62–65.
- Oates, L., Cohen, M., and Braun, L. (2012). Characteristics and consumption patterns of Australian organic consumers. *J. Sci. Food Agric.* 92, 2782–2787.
- O'Carroll, P. (2001). Organic food: niche or mainstream? *World of Food Ingredients* June/July, 40–42, 44, 46, 48.
- Oraman, Y., and Inan, I.H. (2007). Determination of consumer's attitudes towards organic vegetables and fruits in Istanbul. *J. Environ. Prot. Ecol.* 8, 556–564.

- Oraman, Y., and Unakitan, G. (2010). Analysis of Factors Influencing Organic Fruit and Vegetable Purchasing in Istanbul, Turkey. *Ecol. Food Nutr.* 49, 452–466.
- Pieniak, Z., Aertsens, J., and Verbeke, W. (2010). Subjective and objective knowledge as determinants of organic vegetables consumption. *Food. Qual. Prefer.* 21, 581–588.
- Pufulete, M. (1998). Food, glorious food. *Chemistry in Britain* 34, 21–25.
- Rajah, K. (2006). The “green” revolution. *Oils & Fats International* 22, 24–25.
- Rauhut, D., and Micheloni, C. (2010). Current issues in organic winemaking: consumer expectations, producer attitudes and oenological innovation. In *Managing Wine Quality, Vol 2: Oenology and Wine Quality*, A.G. Reynolds, ed. (Amsterdam: Elsevier Science Bv), pp. 271–289.
- Rojas-Mendez, J.I., Nestour, M. le, and Rod, M. (2015). Understanding attitude and behavior of Canadian consumers toward organic wine. *Journal of Food Products Marketing* 21, 375–396.
- Rowan, C. (2000). Formulating foods for the 21st century. *Food Engineering & Ingredients* 25, 20–22, 24.
- Salzgeber, C. (2013). Additional ranges: Germans love cheese. *Fleischerei* 64, 16–20.
- Sandalidou, E., Baourakis, G., and Siskos, Y. (2002). Customers’ perspective on the quality of organic olive oil in Greece. A satisfaction evaluation approach. *British Food Journal* 104, 391–406.
- Schopp, M. (1994). The market for ecologically produced milk and dairy products - problem areas and possible solutions. *DMZ Lebensmittelindustrie und Milchwirtschaft* 115, 480–487.
- Simonne, A.H., Behe, B.K., and Marshall, M.M. (2006). Consumers prefer low-priced and high-lycopene-content fresh-market tomatoes. *HortTechnology* 16, 674–681.
- Simons, J., and Hartmann, M. (2007). Clear concepts are commonly lacking. Organic meat in tension between exclusivity and banality. Part 1. The market. *Fleischwirtschaft* 87, 56–58.
- Sloan, A.E. (2008). Prime time for fancy foods. *Food Technology* 62, 26–28, 31–32, 34–36.
- Sloan, A.E. (2012). Fruit frenzy. *Food Technology* 66, 20.
- Smed, S. (2012). Information and consumer perception of the “organic” attribute in fresh fruits and vegetables. *Agric. Econ.* 43, 33–48.
- Smith, T.A., Huang, C.L., and Lin, B.-H. (2008). What’s Driving the Organic Milk Market? A Consumer Demographic Portrayal. *J. Agric. Resour. Econ.* 33, 493–493.
- Steller, W. (1986). Consumers of organic products enliven the bread market. *Deutsche Baecker Zeitung* 73, 1600–1602.
- Swientek, B. (1999). Forces of nature. *Prepared Foods* 168, 93–94, 96.
- Tarkiainen, A., and Sundqvist, S. (2005). Subjective norms, attitudes and intentions of Finnish consumers in buying organic food. *Br. Food J.* 107, 808–822.
- Teratanavat, R., and Hooker, N.H. (2006). Consumer valuations and preference heterogeneity for a novel functional food. *J. Food Sci.* 71, S533–S541.
- Thøgersen, J. (2002). Direct experience and the strength of the personal norm - Behavior relationship. *Psychol. Mark.* 19, 881–893.
- Thøgersen, J., and Andersen, A.K. (1996). Environmentally friendly consumer behavior: The interplay of moral attitudes, perceived private costs, and facilitating conditions (Chicago: Amer Marketing Assoc).
- Tjarnemo, H., and Ekelund, L. (2004). Consumers choice of organic versus conventional fruit and vegetables - The role of the grocery store. In *Proceedings of the Xvth International Symposium on Horticultural Economics and Management*, W. Bokelmann, ed. (Leuven 1: International Society Horticultural Science), pp. 115–120.
- Tsakiridou, E., Mattas, K., and Tzimitra-Kalogianni, I. (2006). The influence of consumer characteristics and attitudes on the demand for organic olive oil. *Journal of International Food & Agribusiness Marketing* 18, 23–31.
- Van Loo, E., Caputo, V., Nayga, R.M., Meullenet, J.-F., Crandall, P.G., and Ricke, S.C. (2010). Effect of Organic Poultry Purchase Frequency on Consumer Attitudes Toward Organic Poultry Meat. *J. Food Sci.* 75, S384–S397.
- Van Loo, E.J., Diem, M.N.H., Pieniak, Z., and Verbeke, W. (2013). Consumer attitudes, knowledge, and consumption of organic yogurt. *J. Dairy Sci.* 96, 2118–2129.
- Veerapa, N.K., Wojtaszek, S., Veerapa, D.K., and Chien, T.M. (2013). Consumer Behaviour towards Organic Vegetables and Their Certification in Vietnam. *Iv International Symposium on Improving the Performance of Supply Chains 1006*, 391–395.
- Vega-Zamora, M. (2013). Consumer behavior of extra virgin olive green in Spain. An exploratory study. *Agroalimentaria* 19, 51–60.
- Vega-Zamora, M., Parras-Rosa, M., Jose Torres-Ruiz, F., and Murgado-Armenteros, E.M. (2011). Driving and Inhibiting Factors in the Organic Food Consumption in Spain. the Case of the Olive Oil. *Interiencia* 36, 178–184.
- Verhoef, P.C. (2005). Explaining purchases of organic meat by Dutch consumers. *Eur. Rev. Agric. Econ.* 32, 245–267.
- Vreeland, C. (2004). The organic confectionery market. *Candy Industry* 169, 38, 40, 42, 44, 46.
- Vukasovic, T. (2013). Attitude towards organic meat: an empirical investigation on West Balkans Countries (WBC) consumers. *Worlds Poult. Sci. J.* 69, 527–539.
- Weibel, F.P., Kruczynska, D., and Konopacka, D. (2012). Consumer Preference of Apple Cultivars Suited for Organic Production and Which Factors Influence the Buying Decision. *Xviii International Horticultural Congress on Science and Horticulture for People (ihc2010): International Symposium on Organic Horticulture: Productivity and Sustainability* 933, 645–652.
- Weiler, N. (2011). The organic market in the sights. *Fleischerei* 62, 54–56.
- Wiedmann, K.-P., Hennigs, N., Behrens, S.H., and Klarmann, C. (2014). Tasting green: an experimental design for investigating consumer perception of organic wine. *Br. Food J.* 116, 197–211.

- Yiridoe, E.K., Bonti-Ankomah, S., and Martin, R.C. (2005). Comparison of consumer perceptions and preference toward organic versus conventionally produced foods: A review and update of the literature. *Renew. Agr. Food Syst.* 20, 193–205.
- (1999). European organic dairy product markets.
- (2004). The North American market for organic meat products.
- Les Européens et le vin BIO.

Prix-économie

- Aerni, P. (2011). Do Political Attitudes Affect Consumer Choice? Evidence from a Large-Scale Field Study with Genetically Modified Bread in Switzerland. *Sustainability* 3, 1555–1572.
- Charlebois, S., and Haratifar, S. (2015). The perceived value of dairy product traceability in modern society: An exploratory study. *J. Dairy Sci.* 98, 3514–3525.
- Jeong-Sook Choe, Chun, H.-K., Dae-Yong Hwang, and Hee-Jung, N. (2005). Consumer perceptions of food-related hazards and correlates of degree of concerns about food. *Journal of the Korean Society of Food Science and Nutrition* 34, 66–74.
- Kiesel, K., Buschena, D., and Smith, V. (2005). Do voluntary biotechnology labels matter to the consumer? Evidence from the fluid milk market. *American Journal of Agricultural Economics* 87, 378–392.
- Knight, J.G., Mather, D.W., Holdsworth, D.K., and Ermen, D.F. (2007). Acceptance of GM food – an experiment in six countries. *Nature Biotechnology* 25, 507–508.
- Peringian, L., Shier, N., and Leavitt, R.A. (1978). Consumer beliefs concerning intentional and unintentional additives in health food breads: chlorinated hydrocarbon pesticide residues. *Journal of Food Protection* 41, 160–162.
- Saba, A., and Messina, F. (2003). Attitudes towards organic foods and risk/benefit perception associated with pesticides. *Food. Qual. Prefer.* 14, 637–645.

Santé nutrition

- Gul, M., Akpinar, M.G., and Dagistan, E. (2012). The analysis of households' purchasing preferences for fruit juice in Turkey. *J. Food Agric. Environ.* 10, 119–123.
- Hilliam, M. (2006). Make way for the niche. *World of Food Ingredients* 16–18.
- Kuchler, F., Ralston, K., and Tomerlin, J.R. (2000). Do health benefits explain the price premiums for organic foods? *Am. J. Altern. Agric.* 15, 9–18.
- Mann, S., Ferjani, A., and Reissig, L. (2012). What matters to consumers of organic wine? *Br. Food J.* 114, 272–284.
- Ovrum, A., Alfnes, F., Almli, V.L., and Rickertsen, K. (2012). Health information and diet choices: Results from a cheese experiment. *Food Policy* 37, 520–529.
- Paasovaara, R., and Luomala, H.T. (2011). Consumers' experience of spelt porridge and sea buckthorn juice The roles of product claims and need for cognition. *Br. Food J.* 113, 853–870.
- Torjusen, H., Lieblein, G., Naes, T., Haugen, M., Meltzer, H.M., and Brantsaeter, A.L. (2012). Food patterns and dietary quality associated with organic food consumption during pregnancy – data from a large cohort of pregnant women in Norway. *BMC Public Health* 12, 612.
- Woolfe, M. (2012). Labelling of meat, poultry, seafood and their products in the EU. *Woodhead Publ. Food Sci. Technol. Nutr.* 596–630.
- British Journal of Nutrition - Health and dietary traits of organic food consumers: results from the NutriNet-Santé study - Cambridge Journals Online.

Sécurité

- Aerni, P. (2011). Do Political Attitudes Affect Consumer Choice? Evidence from a Large-Scale Field Study with Genetically Modified Bread in Switzerland. *Sustainability* 3, 1555–1572.
- Charlebois, S., and Haratifar, S. (2015). The perceived value of dairy product traceability in modern society: An exploratory study. *J. Dairy Sci.* 98, 3514–3525.
- Jeong-Sook Choe, Chun, H.-K., Dae-Yong Hwang, and Hee-Jung, N. (2005). Consumer perceptions of food-related hazards and correlates of degree of concerns about food. *Journal of the Korean Society of Food Science and Nutrition* 34, 66–74.
- Kiesel, K., Buschena, D., and Smith, V. (2005). Do voluntary biotechnology labels matter to the consumer? Evidence from the fluid milk market. *American Journal of Agricultural Economics* 87, 378–392.
- Knight, J.G., Mather, D.W., Holdsworth, D.K., and Ermen, D.F. (2007). Acceptance of GM food – an experiment in six countries. *Nature Biotechnology* 25, 507–508.
- Peringian, L., Shier, N., and Leavitt, R.A. (1978). Consumer beliefs concerning intentional and unintentional additives in health food breads: chlorinated hydrocarbon pesticide residues. *Journal of Food Protection* 41, 160–162.
- Saba, A., and Messina, F. (2003). Attitudes towards organic foods and risk/benefit perception associated with pesticides. *Food. Qual. Prefer.* 14, 637–645.

Sensoriel

- Aerni, P. (2011). Do Political Attitudes Affect Consumer Choice? Evidence from a Large-Scale Field Study with Genetically Modified Bread in Switzerland. *Sustainability* 3, 1555–1572.
- Charlebois, S., and Haratifar, S. (2015). The perceived value of dairy product traceability in modern society: An exploratory study. *J. Dairy Sci.* 98, 3514–3525.

- Jeong-Sook Choe, Chun, H.-K., Dae-Yong Hwang, and Hee-Jung, N. (2005). Consumer perceptions of food-related hazards and correlates of degree of concerns about food. *Journal of the Korean Society of Food Science and Nutrition* 34, 66–74.
- Kiesel, K., Buschena, D., and Smith, V. (2005). Do voluntary biotechnology labels matter to the consumer? Evidence from the fluid milk market. *American Journal of Agricultural Economics* 87, 378–392.
- Knight, J.G., Mather, D.W., Holdsworth, D.K., and Ermen, D.F. (2007). Acceptance of GM food – an experiment in six countries. *Nature Biotechnology* 25, 507–508.
- Peringian, L., Shier, N., and Leavitt, R.A. (1978). Consumer beliefs concerning intentional and unintentional additives in health food breads: chlorinated hydrocarbon pesticide residues. *Journal of Food Protection* 41, 160–162.
- Saba, A., and Messina, F. (2003). Attitudes towards organic foods and risk/benefit perception associated with pesticides. *Food. Qual. Prefer.* 14, 637–645.