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FS
2017
18th Global Summit on
**FOOD &
BEVERAGES**
October 02-04, 2017 // Chicago, USA

18th Global Summit on Food & Beverages



Chicago, USA

October 02-04, 2017

foodsummit@foodtechconferences.com



Food Summit 2017

Invitation

Chicago, USA

Dear Attendees,

Conference Series LLC welcomes you to attend the **18th Global Summit on Food & Beverages, October 02-04, 2017** at **Chicago, USA**.

We cordially invite all the participants who are interested in sharing their knowledge and research in the arena of Food Technology.

Food Summit 2017 anticipates more than 100 participants around the globe with thought provoking Keynote lectures, Oral and Poster presentations. The attending delegates include Editorial Board Members of related OMICS Group Journals.

This is an excellent opportunity for the delegates from Universities and Institutes to interact with the world class Scientists.

The intending participants can confirm their participation by registering for the conference along with your colleagues. Avail the delegate early bird offer.

The main theme of the conference is “**Sustainable Intensification of Food Production**”.

Sincerely,

Food Summit 2017

Organizing Committee

OCM Members

Chicago, USA



Prasanta Kalita
University of Illinois, USA



Tony Sarsam
Ready Pac Foods, USA



Hami Alpas
Middle East Technical University, Turkey



Carla Vartanian
American Overseas Dietetic Association, Lebanon



Charles L. Wilson
World Food Preservation Center Llc, USA




Navam Hettiarachchy
University of Arkansas, USA

About Us

Chicago, USA

Our International Open Access Journals

- **700+** Leading-edge Peer Reviewed Open Access Journals
- **21 Day** Rapid Review Process
- **50000+** Editorial Board Team, **35000+** Reviewers team
- **30 Million Readers** and High Visibility
- **1000+ Scientific Associations** Collaborations
- **100000+**  Likes
- **Publication** immediately after acceptance
- **Quality and Quick** editorial, review processing

Salient Features

- **Easy to Submit** and Review Systems
- **High Quality** and Fast Publishing Guaranteed
- **Unbiased, quality-oriented,** and transparent reviews
- **Truly impartial recognition** of the best papers
- **Feedback** on the impact of every article
- **Enhanced feature:** Audio version of published paper
- **Digital articles** to share and explore
- **Sharing option:** Social networking enabled
- Authors, reviewers and editors are provided with **scientific credits**
- User friendly/feasible website articles **translations** across more than **50 world languages**

Our International Scientific Conferences

- More than **3000 Conferences** happening across the globe
- Conferences organized in **Medical, Pharma, Engineering, Science, Technology and Business.**
- **CME Accredited** Conferences fostering professional and Personal development
- **Continuum of education** through organized scientific program
- **Renowned speakers** and scientists representing from **40 countries**
- **Highly Interactive sessions** and Panel Discussions
- **B2B Meetings** offers perfect platform for Global Networking

Salient Features

- Robust on-line publicity for all the speakers and organizing committee members
- Career Guidance Workshops for students and early career researchers
- Accepted Abstracts will be published in various indexed journals
- Accepted abstracts will be labeled with a Digital Object Identification Number (DOI) provided by Cross Ref
- Creation of speakers and abstracts pages in Google
- Opportunity to publish full Manuscripts in our Open Access Journals

Special Issues : All accepted abstracts will be published irrespective Conference Series LLC Journals

Each abstract will be provided with digital Object Identifier by



About Conference

- **Food Summit 2017** Conference website is attracting **25000+** **Food Technologists, Nutritionist, Dieticians** online visitors ranging from Researchers, Academicians and Business professionals, who are working in this field. This unique opportunity that we extend to our speakers and attendees is not being offered by any other conference organizers. Through this the abstracts and research profiles of our speakers and organizing committee members getting global visibility which is an additional feature that you would be receiving in addition to networking opportunities before, during and after the conference.

How Conference Series Conferences differs from others?

- **3000+** Conferences across the globe in **30+** countries all through the year
- Over **25 Million+** Visitors and **20000+** Unique Visitors per conference
- Participation by **Stalwarts** from various international societies
- **Internationally renowned speakers** and scientists representation
- **Career guidance** for early career researchers and students
- **Interesting scientific deliberations** and discussions
- **Perfect platform** for Global Networking

Food Summit 2017 salient features

- **Meet Academia and Industry** visionaries to get inspired
- **Expand your knowledge** and find solutions to problems
- **Knowledge, Benchmarking and Networking** offered at one place
- **Forge connections** and for global networking
- **Highly Organized** and Structured Scientific programs
- **Poster presentations** and world class exhibitions
- **Meet with new vendors** and suppliers



About Conference

Chicago, USA

Purpose

18th Global Summit on Food & Beverages is an arena for interdisciplinary exchange among professionals in the fields of Food, Beverage & Nutrition.

Goals

- The conference program emphasizes evidence-based practice, educational innovation, practical application, and peer to peer networking and collaboration. The goals of the conference is to provide a transformative professional development experience through
- Bringing together the world's scientific experts to catalyze and advance scientific knowledge about Geriatric Medicine and Gerontological Nursing present the most recent research findings, and promote and enhance scientific collaborations around the world
- Bringing together community leaders, scientists, and policy leaders to promote and enhance programmatic collaborations to more effectively address regional, national and local responses to Elderly Population around the world and overcome barriers that limit access to care and services.

Objectives

After participating in this meeting, attendees should be able to

- Discuss emerging issues in Food science and Nutrition
- Discuss and apply recent research findings related to Food science and Nutrition
- Reflect on the place of critical distance in Food science and Nutrition

About Conference

Chicago, USA

Who should attend

18th Global Summit on Food & Beverages is exclusively designed for Food Technologists, Nutritionist, Agriculture experts.

About hosting organization

Conference Series is the world's leading specialist in organizing Academic, Scientific and Business conferences, meetings, symposiums and exhibitions in different verticals and horizontals like Medical, Pharma, Engineering, Science, Technology and Business to promote scientific research. Every year we host more than **3000+ global events** inclusive of **1000+ Conferences** **1000+ Symposiums** **1000+ Workshops** in **USA, Europe, Middle East and Asia** with the generous support and cooperation from our **30000+ Editorial Board Members**, **1000+ Scientific Societies**. All the conference proceedings are published in the special issues of our **700+ Open Access International Journals** with the DOI provided by

Supporting Journals

- Journal of Food Processing and Technology



Major sessions

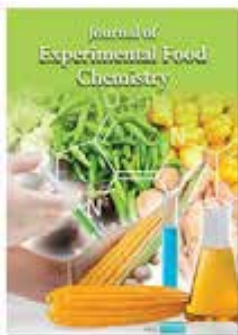
- Food & Beverage
- The Green Revolution
- Biotechnology & Today's Food
- Food & Chronic Disease
- Food, Nutrition & Health
- Food Loss & Food Waste
- Fermentation Science
- Applications in Food Technology
- Climate Change & Food Production
- Recent Issues and Novel Technologies
- Food Logistics & Distribution

About Conference

Chicago, USA

- Journal of Nutrition & Food Sciences
- Journal of Food and Nutritional Disorders
- Journal of Food & Industrial Microbiology
- Journal of Experimental Food Chemistry

Media partners/Sponsors



About Chicago

Chicago is the third-most populous city in the United States. With over 2.7 million residents, it is the most populous city in the state of Illinois and the Midwestern United States, and the county seat of Cook County. The Chicago metropolitan area, often referred to as Chicago land, has nearly 10 million people and is the third-largest in the U.S. Chicago hosted over 52 million international and domestic visitors, a new record for the city making it one of the top visited cities in the nation. Chicago's culture includes the visual arts, novels, film, theatre, especially improvisational comedy, and music, particularly jazz, blues, soul, gospel and house music. It also has professional sports teams in each of the major professional leagues. Chicago has many nicknames, the best-known being the Windy City.

In 2014, Chicago attracted 50.17 million domestic leisure travelers, 11.09 million domestic business travelers and 1.308 million overseas visitors. These visitors contributed more than US\$13.7 billion to Chicago's economy. Upscale shopping along the Magnificent Mile and State Street, thousands of restaurants, as well as Chicago's eminent architecture, continue to draw tourists. The city is the United States' third-largest convention destination. A 2011 study by Walk Score ranked Chicago the fourth-most walkable of fifty largest cities in the United States. Most conventions are held at McCormick Place, just south of Soldier Field. The historic Chicago Cultural Center (1897), originally serving as the Chicago Public Library, now houses the city's Visitor Information Center, galleries and exhibit halls. The ceiling of its Preston Bradley Hall includes a 38-foot (12 m) Tiffany glass dome. Grant Park holds Millennium Park, Buckingham Fountain (1927), and the Art Institute of Chicago. The park also hosts the annual Taste of Chicago festival. In Millennium Park, there is the reflective Cloud Gate sculpture. Cloud Gate, a public sculpture by Indian-born British artist Anish Kapoor, is the centerpiece of the AT&T Plaza in Millennium Park. Also, an outdoor restaurant transforms into an ice rink in the winter season. Two tall glass sculptures make up the Crown Fountain. The fountain's two towers display visual effects from LED images of Chicagoans' faces, along with water spouting from their lips. Frank Gehry's detailed, stainless steel band shell, the Jay Pritzker Pavilion, hosts the classical Grant Park Music Festival concert series. Behind the pavilion's stage is the Harris Theater for Music and Dance, an indoor venue for mid-sized performing arts companies, including the Chicago Opera Theater and Music of the Baroque

Venue & Accommodation

Chicago, USA

Venue & Accommodation

Doubletree by Hilton Chicago

North Shore Conference Center

9599 Skokie Blvd. Skokie, Chicago

IL 60077



Contact us

David Brown

Program Director | Food Summit 2017

Conference Series LLC

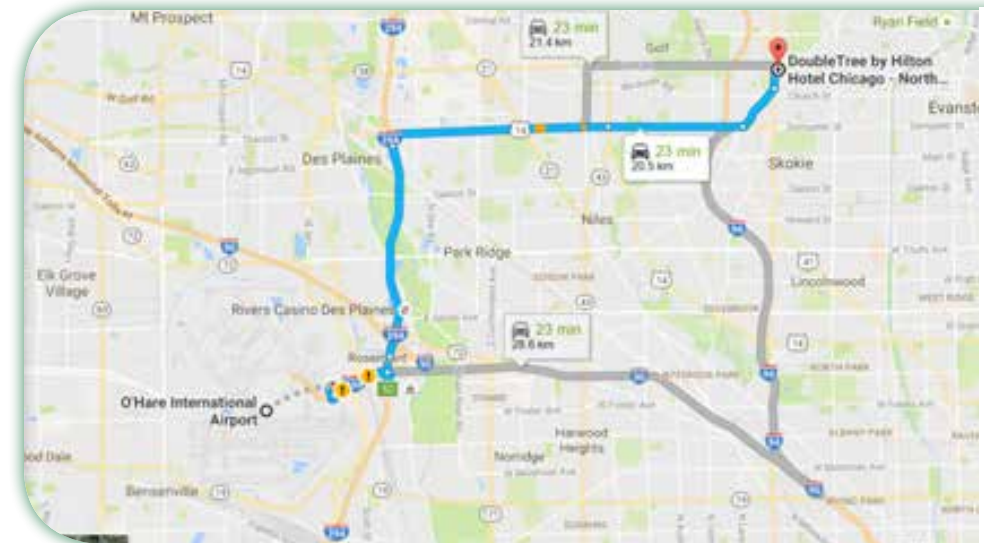
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Route Map

Nevada's Recognition

Chicago, USA

Office of the Lieutenant Governor
495 SOUTH MAIN STREET
LAS VEGAS, NEVADA 89101
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Office of the Lieutenant Governor
495 SOUTH MAIN STREET
LAS VEGAS, NEVADA 89101
89101

Office of the Lieutenant Governor

Mark A. Hutchison

September 22, 2016

Dear Friends,

It is my distinct honor to welcome to you to the 11th Global Summit on Food and Beverages and to the great state of Nevada. This event couldn't be held in a more fitting city than Las Vegas, which uniquely embodies the heart and spirit of the food and beverage industry.

Here in Nevada, we take great pride in our prestigious industry. Our university system offers degrees in this industry which are of some of the most prestigious programs in the world. Food and beverage is the largest manufacturing sector in America. It is quite clear from the caliber of the leadership and attendees at this event that this industry holds invaluable assets as well. The hard work and dedication each and every one of you put into your careers is evident, and greatly respected by those who benefit from your services.

I wish you unparalleled success at this annual conference, and I encourage all of you to experience everything our great state has to offer. Thank you for visiting Las Vegas, and thank you for making this event a tremendous success.

Best Regards,

Mark A. Hutchison
Lieutenant Governor
State of Nevada



CAROLYN G. GOODMAN
MAYOR



11TH GLOBAL SUMMIT ON FOOD & BEVERAGES

SEPTEMBER 22 – 24, 2016
LAS VEGAS, NEVADA

Dear Attendees,

Welcome to America's most dynamic city – Las Vegas! You could not have chosen a better place to hold your summit in, and I am convinced that once you get a taste of what Las Vegas has to offer, you will definitely be back. As the Mayor of this great City, I am delighted to tell you why Las Vegas is *the* place to live, work and play!

Las Vegas continues to capture the world's imagination as the City where anything is possible. With world-class hotels, award-winning restaurants, luxurious spas, fantastic shopping, the finest golf courses and spectacular entertainment, Las Vegas remains one of the most electrifying destinations in the world.

While attending the summit, it is my hope that you will have a chance to explore Downtown Las Vegas, an area of our City that is undergoing a dramatic renaissance. It is evolving into a vibrant place for living, working, entertainment and the arts. Downtown Las Vegas is comprised of an enticing mix that includes:

- The neon-drenched excitement of the Fremont Street Experience, visited by over 21 million people each year.
- Multi-million dollar casino and hotel renovations and expansions.
- Fremont East Entertainment District featuring trendy new gathering places for dining, dancing, cocktails and enjoyment.
- An emerging eclectic mix of live-in artists and galleries known as the 18b Arts District.
- The World Market Center, a state-of-the-art home furnishings trade show complex with over 5 million square feet, has merged with another furniture complex in North Carolina and will now be called the International Market Center. The facilities in Las Vegas and North Carolina encompass 13 buildings, with 10.6 million square feet of furniture showrooms.
- Symphony Park, a phenomenal 61-acre planned development anchored by two key projects, the Cleveland Clinic Lou Ruvo Center for Brain Health, designed by renowned architect Frank Gehry, and The Smith Center for the Performing Arts, Las Vegas' first world-class performing arts facility. Symphony Park will also be the planned future home of The Charlie Palmer, a luxury boutique business hotel; a first-class casino/hotel with significant retail space; abundant street-side retail offerings; a two-acre park; and an estimated 1000 urban style residences.
- A collection of world-class museums including the Neon Museum Boneyard, which houses over 100 donated and rescued Las Vegas signs that date from the late 1930s through the early 1990s; The Mob Museum, which provides a fascinating glimpse into our City's history and Discovery Children's Museum in Symphony Park, among others.

Again, welcome to fabulous Las Vegas! Best wishes for an enjoyable stay in our fine City.

Sincerely,

Carolyn G. Goodman
Mayor, City of Las Vegas

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Glimpses of Food Summit-2016

Chicago, USA



Day 1 September 22, 2016	
09:30-10:00 Registrations	
Flamingo-1	
 10:00-10:15 Opening Ceremony	
Keynote Forum	
10:15-10:30	Introduction
10:30-11:05	Title: Time for a new approach to wine sales Mark T Norman, International Wine Professional Network, USA
Networking and Refreshment Break 11:05-11:20 @ Atrium	
11:20-11:55	Title: The Crossroads of Sustainability and Technology Randy Krotz, USFRA, USA
Special Session	
11:55-12:40	Title: Mycotoxins and fungi food decontamination by GRAS method Vildes M Scussel, Federal University of Santa Catarina, Brazil
12:40-13:30	Title: Evidence investigator and RX alona: two analytical systems using different methodologies for comprehensive analyte testing in a broad range of matrices. Krista Kelly, Radox Food Diagnostics, UK
Group Photo	
Lunch Break 13:30-14:30 @ Atrium	
Sessions : Food & Beverage Food Biotechnology Functional food & Nutraceutical Application in food & beverage industry	
Session Chair: Mirjana Menkovska, Ss. Cyril and Methodius University in Skopje, Macedonia Session Chair: Vildes M Scussel, Federal University of Santa Catarina, Brazil	
Session Introduction	
14:30-15:00	Title: Tracing the bioactive casein phosphopeptides as one of functional foods ingredients in semi-hard cheeses; trends of functional foods in Egyptian market Khaled ElSaadany, Alexandria University, Egypt
15:00-15:30	Title: Oil and gelatin from Nile perch (<i>Lates niloticus</i>) processing byproducts John Muyonga, Makerere University, Uganda
15:30-16:00	Title: Ecological organic agriculture: a potential future food and agricultural systems Mulugheta T Solomon, University of Foggia, Italy
16:00-16:30	Title: Versatility and utilization of underutilized tropical tuber 'taro' Pragati Kaushal, Punjab Agricultural University, India
Networking and Refreshment Break 16:30-16:45 @ Atrium	
16:45-17:15	Title: The isolation and performance evaluation of yeast (<i>Saccharomyces cerevisiae</i>) from Raffia palm (<i>Raphia hookeri</i>) wine used at different concentrations for proofing of bread dough. Elizabeth Chinyere Amadi, Institute of Management and Technology, Nigeria
17:15-17:45	Title: Determinants of labour productivity of food crop farms in ogun state, Nigeria. Samuel Adewuyi, Federal University of Agriculture, Nigeria
Panel Discussion	

Day 2 September 23, 2016	
Flamingo-1	
Keynote Forum	
10:00-10:05	Introduction
10:05-10:40	Title: E-BABE- Safety, control and prevention of microbial contamination of cereals and cereal based products Mirjana Menkovska, Ss. Cyril and Methodius University in Skopje, Macedonia
10:40-11:15	Title: Fat replacement in snack foods: recent developments Shirani Gamlath, Deakin University, Australia
Networking and Refreshment Break 11:15-11:30 @ Atrium	
11:30-12:05	Title: Chemical and nutritional evaluation of novel white soft cheese prepared by nano-fortified interesterified olein : stearin vegetable butter Mervat I Foda, National Research Centre, Egypt
Special Session	
12:05-12:50	Title: Microbiology hygiene level of work Surfaces - A key to increasing shelf life Amichai Yavlovich, Bio-Lab Ltd., Israel
12:50-13:35	Title: Nettle, revolution an organic and nutrient food for new generation Bipin khatiwada, Elite Institute of Hotel Management and Tourism Training center, Nepal
Lunch Break 13:35-14:30 @ Atrium	
14:30-15:15	Title: Development of local alcohol by innovative method Tek Raj Rai, Elite Institute of Hotel Management and Tourism Training Center, Nepal
Session 2: Farmers & Ranchers Meet Food Adulteration Nutrients & Nutrition Science Viticulture & Oenology Global and Local analyses of Food Safety & Security and Its Drivers	
Session Chair: Mirjana Menkovska, Ss. Cyril and Methodius University in Skopje, Macedonia Session Co-Chair: Shirani Gamlath, Deakin University, Australia	
Session Introduction	
Farmers & Ranchers Panel	
15:15-16:15	Title: Translating Common Food Terms: Farmers and Ranchers Explain their Meaning USFRA, USA
Networking and Refreshment Break 16:15-16:30 @ Atrium	
Poster Presentations @ 16:30-17:30	
Poster Judge: Shirani Gamlath, Deakin University, Australia Poster Judge: Mervat I Foda, National Research Centre, Egypt Poster Judge: John Muyonga, Makerere University, Uganda	
FS-101	Title: Types and sources of environmentally-derived off-flavors in pond-raised channel catfish (<i>Ictalurus punctatus</i>) Kevin K Schrader, USDA, Agricultural Research Service, USA
FS-102	Title: Development of Dongchimi for the elderly by using texture modification technology Dong-June Park, Korea Food Research Institute, Korea
FS-103	Title: Scanning electron microscopy characteristics of post-fermentation dry cocoa beans (<i>Theobroma cacao L.</i>) for chocolate industry Heloisa Helena Kreibich, Federal University of Santa Catarina, Brazil
FS-104	Title: Cobb 500 slow and hubbard flex hybrids chicken cuts - weight and yield evaluation Carlos Soares, Federal University of Santa Catarina, Brazil
FS-105	Title: Cocoa bean (<i>Theobroma cacao L.</i>) tissues susceptibility to insects and fungi spoilage by stereo and scanning electron microscopy Heloisa Helena Kreibich, Federal University of Santa Catarina, Brazil
FS-106	Title: Occurrence of fumonisin b1 in canned pilsen type beers Maria Eduarda do Vale Pereira, Federal University of Santa Catarina, Brazil
FS-107	Title: Nanostructured-lipid carriers for the encapsulation of vitamin E Bum-Keun Kim, Korea Food Research Institute, Korea

Day 3 September 24, 2016	
Flamingo-1	
Session Introduction	
10:00-10:05 Introduction Session Chair: Mervat Foda, National Research Centre, Egypt Session Chair: Vildes M Scussel, Federal University of Santa Catarina, Brazil	
10:05-10:40	Title: Optimization of the cooking conditions on the culinary qualities of pressure cooked boiled yam Bakare H Adegoke, Federal University of Agriculture, Nigeria
10:40-11:15	Title: Determinants of labour productivity of food crop farms in Ogun state, Nigeria Saifuddin Ali, Salahaddin University, Iraq
Networking and Refreshment Break 11:15-11:30 @ Atrium	
Young Researchers Forum	
Session Introduction	
Session Judge : Mervat Foda, National Research Centre, Egypt Session Judge : Vildes M Scussel, Federal University of Santa Catarina, Brazil	
11:30-11:45	Title: Microwave-assisted extraction for optimization of saponin content and antioxidant capacity from <i>Phyllanthus amarus</i> Van Tang Nguyen, University of Newcastle, Australia
11:45-12:00	Title: Grape pomace phenolics: microencapsulation and potential ingredient for functional food Aysu Tolun, Ankara University, Turkey
12:00-12:15	Title: Effects of low dose of alcohol on DMH-induced colon carcinogenesis in rats Kan Takahara, University of Hiroshima, Japan
12:15-12:30	Title: Evaluation of antioxidant activity and quantification of total flavonoids in extracts Sweet Granadilla <i>Passiflora ligularis</i>, Choluta <i>maliformis</i> y Maracuyá <i>edulis</i> forma <i>flavicarpa</i> Sergio Andres Cabrera Navarro, SENA Regional Tolima, Colombia
12:30-12:45	Title: Food processing technology and growth of food & beverage industries in India Deepak Francis, Arison School of Business Studies, India
12:45-13:00	Title: Significance of improving storage system to improving future food security Ogunleye Akindele Olamide, Royal Agricultural University, UK
Panel Discussion	
Award ceremony	
Bookmark your dates	
17 th Global Summit on	
Food & Beverages	
July 27-29, 2016 Chicago, IL	
e-mail: foodsummit@foodtechconferences.com Website: food.global-summit.com/america/	

What people are saying

Chicago, USA

“I had a wonderful time at the summit and learned so much from the presenters. Thank you kindly for putting this event together.”

Alyssa Guanlao, Los Angeles County Government, USA

Thanks for the kind note. I had a very good time at the conference. Speakers came with really informative materials...I learned from the many new perspectives and approaches toward resolving important issues. I loved that the summit was truly global in that there were participants from all around the world...I really enjoyed hearing about their research and getting to know them. The small group made the sessions more intimate. I loved the venue; the hotel accommodations were excellent...very relaxing and nice.

Stephanie Sausnaukas, Los Angeles County Government, USA

“The conference was very enjoyable and I was honoured to be able to present my research at this prestigious event. The conference was particularly good for me as it is always important to keep up with the new developments within the food industry.”

Mervat Foda, National Research Centre, Egypt

“Many thanks for your continuous support throughout the conference. It was the pleasure to participate and shared the findings at such high level meetings.”

Shirani Gamlath, Deakin University, Australia

Thank you for producing the Food & Beverage Conference in August at the Hyatt Regency Hotel in Orlando. I noticed the presentations were recorded and I wonder it .Conference presentations are really good. Thank you for the invitation by the organizing committee. I was able to participate and interact with various colleagues at the Summit in Orlando, USA. I am happy to participate in any conference with Omics in the future.

Lawrence Smith, Go Green Electrolyser, USA

Thank you for the invitation by the organizing committee. I was able to participate and interact with various colleagues at the Summit in Orlando, USA. I am happy to participate in any conference with Omics in the future.

Ian James Martins CEADRC, Australia