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Scientific Program

World Congress on

ADVANCED FOOD SCIENCE AND TECHNOLOGY

OCTOBER 15-16, 2018 | PARIS, FRANCE



FOOD SCIENCE 2018

Pulsus Group
40 Bloomsbury Way, Lower Ground Floor, London, UK WC1A 2SE
Ph: +44-203-769-1765
E-Mail: foodscience@pulsusevents.org

Scientific Program

Registrations
08:30-09:30

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Opening Ceremony
09:30-09:55

Day 1 October 15, 2018

Hall - Marceau

Introduction 09:55-10:00

Keynote Forum

10:00-10:40
Title: Alternative processes for low moisture food - versatility and challenge
Guzun-Cojocaru Tatiana, Sarl Techi Garu Solutions, France

10:40-11:20
Title: How innovation and disruptive technologies should drive safety along the food supply chain
Vincent Doumeizel, Lloyd's Register, United Kingdom

Refreshments and Networking Break @ Meeting Halls: 11:20-11:40

11:40-12:20
Title: Functional ingredients in the food industry in Latin America
Manuel Jesús Palma Astudillo, Molino La Estampa, Chile

12:20-13:00
Title: Development and Quality Evaluation of Commercial Maize Products
Nikita Wadhawan, College of Dairy and Food Science Technology, India

Lunch Break @ The George : 13:00-14:00

Sessions:- Functional Foods and Nutraceuticals | Microbial Food Technology | Agriculture and Food Economics| Nutritional Food | Food Substitution and Engineering |

Session Introduction

Session Chair:- Guzun-Cojocaru Tatiana , General Director Sarl Techi Garu Solutions, France
Session Co-Chair:- Nikita Wadhawan, College of Dairy and Food Science Technology, MPUAT, India

14:00-14:30
Title: Antioxidants modulate in vitro adipocyte function and lipolysis during obesity: Are antioxidant therapies efficient?
Hafida MERZOUK, Professor in Physiology and Nutrition, Nigeria

14:30-15:00
Title: Rating street restaurants for consumers' choices of food attributes and marketing services on the Campus of University of Abomey-Calavi, Benin
Barthelemy G. Honfoga, University of Abomey-Calavi, Benin

15:00-15:30
Title: Evaluation of microbial load of beef of Arsi cattle in Adama town, Oromia, Ethiopia
Arse Gebeyehu Wode, Adami Tulu Agricultural Research Center, Ethiopia

Refreshments and Networking Break @ Meeting Halls: 15:30-15:50

15:50-16:20
Title: Food security, halal, kosher and challenges
Mohamed E. S. Mirghani, International Islamic University Malaysia, Malaysia

16:20-16:50
Title: Comparative studies of the proximate, microscopic and thermal properties of processed maize, wheat, millet, cassava and bambara nut flours
Theophilus Maduabuchukwu Ikegwu, Nnamdi Azikiwe University, Nigeria

Young Researcher's Forum	
16:50-17:10	**Title: Making Vegetables cool : Improving the Eating Habits of Wales Younger Generation** **Alice SMM Gilmour,** Cardiff Metropolitan University, United Kingdom
17:10-17:30	**Title: Effect of prebiotic on the viability and survival of probiotic (Bifidobacterium infantis) in synbiotic yoghurt** **Iqra Yasmin,** University of Agriculture, Pakistan"
17:30-17:50	**Title: Non-invasive measurement of sweet potato cooking loss using NIR/MIR imaging spectroscopy** **Wen-Hao Su,** University College Dublin, Ireland
Panel Discussions	
Day 2 : October 16, 2018	
Hall - Marceau	
Keynote Forum	
10:00-10:40	**Title: 'Packaging - A tool for controlling food waste'** **Chakravarthi AVPS,** World Packaging Organisation, India
10:40-11:20	**Title: Development & Process Optimization of Sugar free biscuit through Fenugreek seed powder and natural sweetener (Stevia)** **Anil Kumar Chauhan,** Institute of Agricultural Sciences, India
Refreshments and Networking Break @ Meeting Halls: 11:20-11:40	
11:40-12:20	**Title: Invitro Safety Analysis of Probiotic Enterococcus species isolated from Dairy Products and Breast Milk** **Naheed Mojgani,** Animal Science Research Institute , Iran
12:20-13:00	**Title: New Makhana (Euryale ferox Salisb.) Processed Products for Health Benefit** **Bakulranjan Jana,** ICAR-RCER, Research Centre for Makhana, India
Lunch Break @ The George : 13:00-14:00	
Special Session	
14:00-14:45	**Title: The Dark Side of Fibre and Altered Lifestyle** **Gaurav Wadhawan,** Pacific Medical College and Hospital, India
14:45-15:30	**Title: "How innovation could drive a more sustainable and safer food system"** **Vincent Doumeizel,** Lloyd's Register, United Kingdom
Sessions:- Functional Foods and Nutraceuticals | Microbial Food Technology | Agriculture and Food Economics| Nutritional Food | Food Substitution and Engineering |	
Session Introduction	
Session Chair:- Chakravarthi AVPS, Global Ambassador - World Packaging Organisation, India Session Co-Chair:- Anil Kumar Chauhan, Institute of Agricultural Sciences, India	
15:00-15:30	**Title: Value Added Fruit Processing with EZ Water: A Holistic Cellular Healthy Diet** **Aatish Kumar Sahu,** Nagaland University, India
16:20-16:50	**Speaker Slots Avaliable**
Poster Presentations	
WCFS-001	**Title: Effect of heat treatment on protein profile of whey protein beverages (WPB)** **Anibal Jose Barrios Quant,** Florida State University, Colombia
WCFS-002	**Title: investigate and evaluate the nine meat processing factories and to reveal information about the preliminary accepted levels for applying the HACCP system.** **Ayman Ali,** Food Hygiene & Safety Specialist, United Kingdom

WCFS-003	**Title: GODECT - (Green carotenoid extractor) design of carotenoid extraction based on green electric pulse in an effort to realize zero waste technology** **Adi Rahmanto Wibowo,** Brawijaya University, Indonesia
WCFS-004	**Title: Blood Glucose Level and Lipid Profile of Alloxan-Induced Hyperglycemic Rats Treated with Single and Combinatorial Herbal Formulations** **Paul Chidoka Chikezie,** Imo State University, Nigeria
WCFS-005	**Poster Slots Avaliable**
WCFS-006	**Poster Slots Avaliable**

Award and Closing Ceremony

B2B Meetings & Panel Discussions

