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SCIENTIFIC PROGRAM

2nd Global summit on

Food Science and Nutrition

October 30, 2021 | Webinar



Hosting Organization: Pulsus

35 Ruddlesway, Windsor, Berkshire, SL4 5SF, United Kingdom

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Scientific Program

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Opening Ceremony
08:30-09:00

Saturday | October 30, 2021

Keynote Forum

09:00-09:40

Title: Genome-wide identification and expression analysis of the bhlh transcription factor family and its response to abiotic stress in sorghum [Sorghum bicolor (L.) Moench]

Yu Fan | Guizhou University | China

09:40-10:20

Title: Precision agriculture in food technology

Norhashila Hashim | Universiti Putra Malaysia | Malaysia

10:20-11:00

Title: How our diet affects our aura

J. B. Athavale | MAV | India

Refreshment break: 11:00-11:15

11:15-11:55

Title: Assessment of Health Impact of food colorants using Zebra fish model system

Padmshree Mudgal | University of Delhi | India

Sessions on: Healthcare and Nutrition | Foodomics | Food science and technology | Healthcare and Nutrition

Session Chair: **Marcel Mozafari** | Supreme Pharmatech Co., Ltd. | Greater Melbourne Area

11:55-12:25

Title: Dietary nicotinamide supplementation enhances adipose energy metabolism and favorably influences inflammation in mice

Josep Julve | Institut de Recerca de l'Hospital de la Santa Creu i Sant Pa | Spain

12:25-12:55

Title: Ensuring Food and Nutrition Security by 2050: Challenges and Options

Priya Keshari | University of Allahabad | India

12:55-1:25

Title: Immunity and nutrition – prevention and management of COVID-19

Luxita Sharma | Amity University | India

1:25-1:55	**Title: Food properties of sarda and bobby muskmelon and effect of processing on the nutritional properties, polyphenols and antioxidant activity of muskmelon (Cucumis melo.)** **Manpreet Kaur** | Gujral Punjab Technical University | India
1:55 - 2:25	**Title: Towards a Vegan diet: Nutrition and Food Science perspective** **Towhid Hasan** | Noakhali Science and Technology University | Bangladesh
Poster presentation	
2:25-2:45	**Title: Effect of incorporation of hydrocolloids on oil absorption during frying and sensory acceptability of vegetable nugget & batata vada (Gram Flour Coated Potato Balls)** **Megha Choudhary** | College of Home Science, Nirmala Niketan | India
2:45-3:05	**Title: Antioxidant potential of the formulation of spices (sygizum aromaticus, thymus vulgaris, laurus nobilis): contribution to the control of type 2 diabetes** **Ndifongwa Bisi Shu Nina** | University of Douala | Cameroon
3:05-3:25	**Title: The beneficial effect of oligosaccharides on the lipid profile of type 1 diabetic rats** **Mariya Choneva** | Medical University | Bulgaria
3:25-3:45	**Title: Antihypertensive and hypolipidemic properties of fagopyrum esculentum (buckwheat) in patients of early stage hypertension** **Nigar Naqvi** | Era's University | India
Award and Closing Ceremony	