Tentative Program

10th International Conference on

Agriculture & Horticulture

October 02-04, 2017 London, UK



Interactive Sessions | Keynote Lectures | Plenary Lectures | Workshops | Exhibitors | B2B Meetings

For available speaker slots

agri@foodtechconferences.com

Program at a Glance

Day 1

Reception/Registration	**08.00-09.00**	
	Time	**General Session**
Least of 3 Keynote/Plenary Talks	09.00-09.15	Inaugural Address
	09.15-09.45	Keynote/Plenary Talk 1
	09.45-10.15	Keynote/Plenary Talk 2
	10.15-10.45	Keynote/Plenary Talk 3
Panel Discussions/Group Photo		
Coffee/Tea Break 10.45-11.00 (Networking)		
11.00-12.40	5 Speakers (20 Mins Each)	
Lunch Break 12.40-13.30		
13.30-15.30	6 Speakers (20 Mins Each)	
Coffee/Tea Break 15.30-15.45 (Networking)		
15.45-17.25	5 Speakers (20 Mins Each)	

Morning Sessions / Evening Sessions

19 Speakers for **Day 1**

Day 2

	Time	**Session 1**	**Session 2**
09.00-10.40		5 Speakers (20 Mins Each)	5 Speakers (20 Mins Each)
Coffee/Tea Break 10.40-10.55 (Networking)			
10.55-12.35		5 Speakers (20 Mins Each)	5 Speakers (20 Mins Each)
Lunch Break 12.35-13.25			
13.25-15.05		**5 Speakers (20 Mins Each)**	**5 Speakers (20 Mins Each)**
Poster Sessions			
Coffee/Tea Break 15.05-15.20 (Networking)			
15.20-17.00		**5 Speakers (20 Mins Each)**	**5 Speakers (20 Mins Each)**

Morning Sessions / Evening Sessions

40 Speakers on **Day 2**

Day 3

	Time	**Session 1**	**Session 2**
09.00-10.40		5 Speakers (20 Mins Each)	5 Speakers (20 Mins Each)
Coffee/Tea Break 10.40-10.55 (Networking)			
10.55-12.35		5 Speakers (20 Mins Each)	5 Speakers (20 Mins Each)
Lunch Break 12.35-13.25			
13.25-15.05		5 Speakers (20 Mins Each)	5 Speakers (20 Mins Each)

Morning Sessions / Evening Sessions

30 Speakers on **Day 3**

Awards & Closing Ceremony

NOTE: Program Shedule is subject to change with final allotment of the speaker slots

For more Details visit: http://agriculture-horticulture.conferenceseries.com/

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Conference Highlights

- Agricultural Production Systems
- Agricultural Engineering
- Agriculture & Food Security
- Plant Sciences
- Agriculture Law & Policy
- Agricultural Biotechnology
- Agriculture & Environment
- Agroforestry
- Livestock Farming & Genetic Engineering
- Aqua Farming & Poultry farming
- Fertilizer & Pesticide
- Soil Sciences
- Horticulture
- Rice Research
- Food & Nutrients
- Seed Science and Technology
- Crop Sciences
- Organic Farming
- Agronomy
- Global Warming & Agriculture
- Landscaping and Forest
- Science
- Entrepreneurs Investment Meet

Best Poster Award

- You will be given about 5-7 minutes to present your poster including questions and answers. Judges may pose questions during the evaluation of the poster
- Judges will even evaluate the student's enthusiasm towards their study, interest and knowledge in the area of their research
- The winners will be announced at the closing ceremony of the conference. The decision of the winner will be withdrawn if the winner/winners is/are not present at the time of announcement
- Apart from the judging time you may also be present at the poster to share your research with interested delegates

Young Researchers Forum

- Present your research through oral presentations
- Learn about career development and the latest research tools and technologies in your field
- This forum will give pertinent and timely information to those who conduct research and those who use and benefit from research
- Develop a foundation for collaboration among young researchers
- The forum will provide an opportunity for collegial interaction with other young investigators and established senior investigators across the globe
- Interact and share ideas with both peers and mentors

For detailed sessions, please visit: http://agriculture-horticulture.conferenceseries.com/

Submit your abstract online at: http://agriculture-horticulture.conferenceseries.com/abstract-submission.php

Register online: http://agriculture-horticulture.conferenceseries.com/registration.php



Glimpses











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730th Conference

Scientific Program

Proceedings of

2nd Global Summit on

PLANT SCIENCE

October 06-08, 2016 London, UK



Hosting Organization: Conference Series LLC

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Scientific Program

Day 1 October 06, 2016

Registrations

Concorde Suite 3

conferenceseries.com

Opening Ceremony

Keynote Forum

Introduction

Title: The tomato expression atlas: A new platform and database for interrogating fruit crop gene expression and co-expression with cell-type resolution
Jocelyn K C Rose, Cornell University, USA

Title: Gall inducers and host plants: Engineers of habitats and the importance of understanding the changes in plant metabolism
André Luis de Alcantara Guimarães, Federal University of Rio de Janeiro, Brazil

Networking & Refreshment Break @ Concorde Foyer

Title: Genetic and agronomic approaches to reducing the acrylamide-forming potential of wheat
Nigel G Halford, Rothamsted Research, UK

Title: Bee-flower interactions and biodiversity
Aluri Jacob Solomon Raju, Andhra University, India

Special Session

Titel: A new model of global redox carbon cycle and photosynthesis development
Alexander Ivlev, Russian State Agrarian University of K. A. Timiryazev, Russia

Session:
Plant Tissue Culture and Plant Biotechnology | Plant Breeding and Molecular Breeding | Nanotechnology and Plant Sciences | Seed Science | Plant Pathology and Plant-Microbe Biology | Plant Synthetic Biology | Plant Environmental Sciences

Session Chair: Kevin Yueju Wang, Northeastern State University, USA

Session Co-chair: Synan AbuQamar, United Arab Emirates University, UAE

Session Introduction

Title: Seed-derived plasminogen activators (t-PA and DSPAα1) dissolve fibrin and blood clot
Kevin Yueju Wang, Northeastern State University, USA

Group Photo

Lunch Break @ Aromi Resturant

Title: Production of pharmacologically active compounds via plant tissue culture
Somika Bhatnagar, National University of Singapore, Singapore

Title: Aluminium toxicity and signal transduction in cell suspensions of *Coffea arabica*
Teresa Hernández Sotomayor, Centro de Investigacion Cientifica de Yucatan, México

Title: Application of plant tissue culture techniques for bio- resources recovery
Rakhi Chaturvedi, Indian Institute of Technology Guwahati, India

Title: Protocol for synthetic seeds production in nabq (*Ziziphus spina-christi* L)
Doaa S Elazab, Assiut University, Egypt

Title: The influence of genomic contamination on the performance of Illumina strand-specific RNA-Seq
Caroline Janitz, Western Sydney University, Australia

Networking & Refreshment Break @ Concorde Foyer

Title: Identification of genes involved in responses to environmental stress using reverse genetic approaches
Synan AbuQamar, United Arab Emirates University, UAE

Title: Elicitation: An effective strategy for the biotechnological production of bioactive compounds
Sedigheh Esmaeilzadeh Bahabadi, University of Zabol, Zabol, Iran

Title: Rice strategy for Nepal
Bhaba Prasad Tripathi, International Rice Research Institute (IRRI), Philippines

Title: Maize host resistance to *Aspergillus flavus* infection/aflatoxin contamination through breeding and omics
Robert L Brown, USDA Agricultural Research Service, USA

Panel Discussion

Session Adjournment

Day 2 October 07, 2016

Concorde Suite 3

Keynote Forum

Introduction

Title: Transgenic approaches to control aflatoxin contamination in maize and cottonseed

Kanniah Rajasekaran, USDA-ARS, USA

Title: Restructuring vegetable fats for better infant nutrition

Harrie van Erp, Rothamsted Research, UK

Networking and Refreshments @ Concorde Foyer

Title: Metabolic engineering for improved hydroxy fatty acid production in *Lesquerella*

Grace Chen, U.S. Department of Agriculture, USA

Sessions:

Agricultural Science | Horticulture and Landscaping | Plant Science and Natural Products | Plant Biodiversity and conservation | Plant Physiology and Biochemistry | Soil Science and Soil-plant Nutrition | Plant Genomics | Plant Genetics and Epigenetics

Session Chair: Abhishek Mani Tripathi, Global Change Research Center ASCR, Czech Republic

Session Co-chair: Rajinder Singh, Malaysian Palm Oil Board, Malaysia

Session Introduction

Title: Adaptation to climate change (micro) in agroforestry systems

Abhishek Mani Tripathi, Global Change Research Center ASCR, Czech Republic

Title: Pollen tube guidance: The interplay between male and female gametophytes

Wei-Cai Yang, Institute of Genetics and Developmental Biology, China

Title: Genomics guided breeding for oil palm improvement

Rajinder Singh, Malaysian Palm Oil Board, Malaysia

Title: Prediction of agro meteorological rice yield models for surat district, India

Vivek L Manekar, S V National Institute of Technology, India

Title: Agro-climatic sugarcane yield model for Surat district, India

Nitin Bharadiya, S V National Institute of Technology, India

Lunch Break @ Aromi Resturant

Title: Farmers perceived effects of soil degradation on the yield of improved cassava varieties in south east Nigeria

Nwaiwu Juan Chinatu, Imo State University Owerri, Nigeria

Title: Enhancing the biosynthesis of essential oil and bioactive compounds in *Agathosma betulina* using *in vitro* micropropagation technique

Ambrose Okem, Cape Peninsula University of Technology, South Africa

Title: Ethno-botanical studies on medicinal plants used for the treatment of skin infections in the Eastern Cape, South Africa

Learnmore Kambizi, Cape Peninsula University of Technology, South Africa

Title: Evaluation of ginger (*Zingiber officinale*) extracts on quality of stored tomatoes

Ogbuehi Hyginus chikaodi, Imo State University, Nigeria

Title: Development of SCAR markers in date palm (*Phoenix dactylifera* L.) and jojoba (*Simmondsia chinensis Schneider*) for early sex identification

Pushpa Kharb, CCS Haryana Agricultural University, India

Poster Session@Concorde Foyer

Networking & Refreshment Break @ Concorde Foyer

Young Researcher Forum

YRF Judge: Grace Chen, U.S. Department of Agriculture, USA

Title: The lack of aluminium has a negative impact on *Qualea dichotoma* (mart) warm (*Vochysiaceae*) metabolism and anatomical structure

Michelle Fayad-Andre, University of Brasilia, Brazil

Title: GC-MS-based metabolic analysis to help unravelling the biological role of aluminium (Al) in Qualea grandiflora Mart. (*Vochysiaceae*)
Renata Cristina Costa e Silva, University of Brasilia, Brazil
Title: High utilization efficiency of Nitrogen and phosphorus nutrient in crops
Wenzhu Yang, Chinese Academy of Agricultural Sciences, China
Title: The place of adequate plant nutrition in future plant disease management
Idorenyin Antigha Otung, Akwa Ibom State University, Nigeria
Title: Genetic diversity of some cowpea (*Vigna unguiculata l. Walp*) landraces from nigeria base on microsatellite markers
Iseghohi Innocent O, Federal University, Nigeria
Title: The efficacy of *Aloe vera* gel in post procedural wound care after fractional 1550 nm erbium-doped fiber laser
Montree Udompataikul, Srinakharinwirot University, Thailand

Panel Discussion

Poster Presentations @ Concorde Foyer

Poster Judge: Kanniah Rajasekaran, USDA-ARS, USA

PS-101	**Title: Bioactive compounds identification and antibacterial activity of the essential oil of *chamomile* and *yarrow* species** **Banaz Mahmood**, Plymouth University, UK
PS-102	**Title: Tissue-specific expression of *Arabidopsis* Toc homologous genes encoding plastid protein receptors by transgenic plants** **Chih-Wen Sun**, National Taiwan Normal University, Taiwan
PS-103	**Title: Transcriptome analysis of *Cucumis metuliferus-Meloidogyne incognita* interaction reveals key genes that play important role in resistance to the pest** **Deyou Ye**, Gansu Academy of Agricultural Sciences, China
PS-104	**Title: A light-regulated transcription factor can regulate lycopene accumulation in tomato fruit** **Hsu-Liang Hsieh**, National Taiwan University, Taiwan
PS-105	**Title: Studies of abiotic and biotic stress in suspension cells of *Capsicum chinense* Jacq** **Munoz-Sanchez Jose Armando**, Centro de Investigación Científica de Yucatán, Mexico
PS-106	**Title: Molecular mapping of adult plant stripe rust resistance in durum wheat** **Naeela Qureshi**, University of Sydney, Australia
PS-107	**Title: Development of ISSR markers specific to mint species** **Nidaf Khan**, Central Institute of Medicinal and Aromatic Plants, India
PS-108	**Title: Seasonal soil nitrogen dynamics management and its effect on rice agronomic performances in the rainfed lowland cropping system of Burkina Faso** **Poulouma Louis Yameogo**, University of Bonn, Germany
PS-109	**Title: Biochemical comparison of two cytotypes (diploid & tetraploid) of *Physalis angulata* L., an important medicinal plant** **Raman Preet**, Punjabi University, India
PS-110	**Title: Effect of nano packing and aluminum on deterioration of soybean and corn seed in different storage condition** **Farhad Barazandeh**, Shaqra University, Iran
PS-111	**Title: Water-use efficiency and epicuticular wax load in bloom and bloomless phenotypes of *Sorghum bicolor* L** **Salma Bibi**, Texas A & M University, USA
PS-112	**Title: Cryopreservation of *Citrus maxima* embryonic axes using advanced cryo-techniques and establishment of base collection** **Sukhdeep Kaur**, ICAR-National Bureau of Plant Genetic Resources, India
PS-113	**Title: The intergenic region of the maize defensin-like protein genes Def1 and Def2 functions as an embryo-specific asymmetric bidirectional promoter** **Xiaoqing Liu**, Chinese Academy of Agricultural Sciences, China
PS-114	**Title: Effect of fertigation on soil chemcial properties in production of fl uted pumpkin (*Teliferiar occidentalis*)** **ADEDEJI Olufemi Ayokunle**, Adeyemi College of Education, Nigeria
PS-113	**Title: Characterisation of responses of tomato (Solanum lycopersicum) genotypes to root-knot nematode (*Meloidogyne incognita*)** **Seloame T Nyaku**, University of Ghana, Ghana

Extended Networking & Lunch @ Aromi Resturant



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3rd Global Summit on

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August 07-09, 2017 Rome, Italy

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786th Conference

Scientific Program

15th International Conference on

Food Processing & Technology

October 27-29, 2016 Rome, Italy



Hosting Organizations: Conference Series LLC
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Scientific Program

Day 1 **October 27, 2016**

Registrations

OLIMPICA 2

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Opening Ceremony

Keynote Forum

Introduction

Title: Food phenolics bioactives and toxigenic bioactives: Approaches based on innovative selected food processing technologies
Ozlem Tokusoglu, Celal Bayar University, Turkey

Title: Advances in decontamination technology as a solution for improved food safety
Ian A Watson, University of Glasgow, UK

Special Session

Title: Innovation on food sterilization
Mohammed Farid, University of Auckland, New Zealand

Group Photo

Networking & Refreshments @ Foyer

Workshop

Title: Bio-fuels versus food production: Does current bio-fuels effects food security and price
By: Osama O Ibrahim, Bio Innovation, USA
Title: Black mulberry (*Morus nigra*) phenolics and anticarcinogenity: Anti-proliferation of black mulberry powder on selected CA lines
By: Ozlem Tokusoglu, Celal Bayar University, Turkey

Lunch Break @ Hotel restaurants

Oral Sessions: 1
Food Processing & Technology | Food Nanotechnology | Food Engineering Model: Past, Present & Future | Post Harvest & Food Packaging Technology | IPR in Food Technology

Session Chair: Ozlem Tokusoglu, Celal Bayar University, Turkey
Session Co-chair: Ian A Watson, University of Glasgow, UK

Session Introduction

Title: Electrospinning as a novel encapsulation method for food applications
Conrad Perera, University of Auckland, New Zealand
Title: A really innovative trend of the wine market: Wine with no chemicals added (only wines)
Angela Zinnai, University of Pisa, Italy
Title: Effect of the baking process on artisanal sourdough bread-making: A technological and sensory evaluation
Francesca Venturi, University of Pisa, Italy
Title: Structural changes in zein protein during dough formation for developing gluten-free formulas
Sanaa Ragaee, University of Guelph, Canada
Title: Sensorial acceptability, nutritive value and microbial characteristics of aramang (*Nematopalaemon tenuipes*)-dragon fruit (*Hylocereus undatus*) flavored ice cream
Cristina A Cortes, Cagayan State University, Philippines
Title: The effects on C-phycocyanin of different drying methods
Betul Guroy, Yalova University, Turkey

Networking & Refreshments @ Foyer

Title: Waste heat recovery in food & drink industry
Sanjay Mukherjee, Sheffield Hallam University, UK
Title: β-cyclodextrin assisted extraction of polyphenols from peach pomace
Nada El Darra, Beirut Arab University, Lebanon

Title: Effects of nisin and natamycin on microbiological and physiochemical qualities of meatball supplied from Yildizeli, Sivas

Emre Hastaoglu, Cumhuriyet University, Turkey

Title: Antioxidant activity and strength properties of sumac (*Rhus coriaria* L.) coated food contact papers

Ahsen Ezel Bildik, Istanbul University, Turkey

Title: Development of soy fortified Indian traditional snacks

Ranjana Singh, University of Delhi, India

Title: Acoustic emulsifier free emulsions and lecithin emulsions used as delivery system for coenzyme Q10 vectorization

Messaouda kaci, Lorraine University, France

Panel Discussion

Session Adjournment

Day 2 October 28, 2016

OLIMPICA 2

Keynote Forum

Introduction

Title: Food contamination by mycotoxins produced by *Aspergillus* species

Mirjana Menkovska, Ss. Cyril and Methodius University in Skopje, Macedonia

Title: Bacteriocins, A natural antimicrobial peptides for foods preservation

Osama O Ibrahim, Bio Innovation, USA

Symposium on
New developments in the extraction of plant bioactives/ nutraceuticals
By: Giancarlo Cravotto, University of Turin, Italy and Farooq Anwar, Prince Sattam bin Abdulaziz University, Soudi Arabia

Title: Enabling technologies and green processes for the production of high-value bioactives

Giancarlo Cravotto, University of Turin, Italy

Networking & Refreshments @ Foyer

Title: *Moringa oleifera* L.: A Rich source of high-value nutrients and bioactives for functional foods and nutraceuticals industry

Farooq Anwar, Prince Sattam bin Abdulaziz University, Soudi Arabia

Workshop

Title: Mycotoxin contamination of cereals affecting technological quality of cereal-based products and health

Mirjana Menkovska, Ss. Cyril and Methodius University in Skopje, Macedonia

Oral Sessions: 2
Food & Nutrition | Food Safety: Prevention & Control | Food Microbes: Probiotics & Functional Food | Food Industry: Edible Oils & Others | Food Marketing & Economics | Diary Food Technology

Session Chair: Mirjana Menkovska, Ss. Cyril and Methodius University in Skopje, Macedonia

Session Co-chair: Osama O Ibrahim, Bio Innovation, USA

Session Introduction

Title: Novel protein sources for food security

Anne Pihlanto, Natural Resources Institute, Finland

Title: Optimization of enzymatic hydrolysis condition of mud crab (*Scylla serrata*) meat to obtain maximum angiotensin-converting enzyme inhibitory (ACEI) activity

Amiza Mat Amin, University Malaysia Terengganu, Malaysia

Lunch Break 13:10-14:00 @ Hotel restaurants

Title: Mathematical modeling of the process parameters of a new decanter centrifuge generation

Roberto Romaniello, University of Foggia, Italy

Title: Inhibition of *Listeria monocytogenes* in hot dogs by surface application of freeze-dried bacteriocin-containing powders from lactic acid bacteria

Gulhan Unlu, University of Idaho, USA

Title: Effects of storage conditions on aflatoxin production and expression levels of some biosynthesis genes of *Aspergillus flavus* in red pepper

Banu Soylu, Erciyes University, Turkey

Title: Aerogels of enzymatically oxidized galactomannans from leguminous plants as versatile delivery systems of antimicrobial peptides and enzymes
Tiziana Silvetti, Institute of Sciences of Food Production, Italy
Title: Preliminary study of employ of an olive leaf extract on bakery products
Rosa Palmeri, University of Catania, Italy
Title: A continuous microwave system for olive paste conditioning in olive oil extraction plant
Alessandro Leone, University of Foggia, Italy

Networking & Refreshments @ Foyer

Title: Food stuffs radio contamination by ^{90}Sr: Analytical methods, mean levels in food and contribution to risk assessment
Marco Iammarino, Zooprofilattico Institute of Puglia and Basilicata of Foggia, Italy
Title: Antioxidant capacities and total phenolic content of some philippine vegetables: Effect of boiling
Rosaly V Manaois, Philippine Rice Research Institute (PhilRice), Philippines
Title: Food fraud detection in commercial pomegranate molasses syrups by spectroscopic and HPLC methods
Nada El Darra, Beirut Arab University, Lebanon
Title: Implementation of a new partial destoner machine in an industrial olive oil plant: Evaluetion of olive paste's rheology, olive oil yield and quality
Antonia Tamborrino, University of Bari Aldo Moro, Italy
Title: International database on commodity tolerance (IDCT)
Emilia Griffin, JB Trini, USA
Title: Effect of microwave and traditional cooking on the quality of food products
Para Dholakia, University of Delhi, India

Panel Discussions by Experts

Session Adjournment

Day 3 October 29, 2016

OLIMPICA 2

Oral Sessions: 3
The Chemistry of Food Ingredients | Investment in Food Technology | Food & Public Health | Food Laws Policy & Governance | Food Waste Management

Session Chair: Amiza Mat Amin, University Malaysia Terengganu, Malaysia
Session Co-Chair: Robin Y Y Chiou, National Chiayi University, Taiwan

Session Introduction

Title: Naturality and processing of stevia
Ursula Wölwer-Rieck, Institute of Nutrition and Food Sciences, Germany
Title: Why we need healthy new proteins with a low environmental impact
Muyiwa Akintoye & **Tim Finnigan,** Quorn Foods, UK
Title: Chemical and toxicological characteristics of bio-activated peanut sprout powder applied as dietary supplements to extend mouse longevity
Robin Y Y Chiou, National Chiayi University, Taiwan
Title: Transcription of a bovine collagen gene fragment in yeast (*Pichia pastoris*) cells
Zulal Kesmen, Erciyes University, Turkey
Title: Food quality, food packaging, and food waste reduction
Gabriele Di Giacomo, University of L'Aquila, Italy

Networking & Refreshments @ Foyer

Title: Detection of aflatoxin content in *Ficus carica* L. cv. Sabz in Estahban, Fars, Iran
Majid Rahemi, Shiraz University, Iran
Title: Iinvestigation drying kinetic, effective diffusivity coefficient and activation energy in shelled hazelnut (*Corylus avellana*) drying process
Zahra Yousefi, Agricultural and Natural Resources Research Center of Guilan, Iran
Title: Probiotic dairy products; A changing outlook from consumer and producer
Aziz Houmayuni, Tabriz University of Medical Sciences, Iran

Young Researchers Forum

Introduction

Session Judge 1: Osama O Ibrahim, Bio Innovation, USA
Session Judge 2: Giancarlo Cravotto, University of Turin, Italy

Title: New insight into processing of cooked rice through intrinsic measurement of modulus, adhesion and cohesion at the level of individual grains

Lu Yu, The University of Queensland, Australia

Title: Identification and determination of some bioactive and allergenic compounds in licorice using LC/ESI-MSMS

Fahriye Seyma Bayraktar, Tubitak Marmara Research Center, Turkey

Lunch Break @ Hotel restaurants

Title: Characterization and classification of apple cultivars based on triterpenoids acids, phenolic constituents and bioactive properties

Elisabeta-Irina Geana, National R&D Institute for Cryogenics and Isotopic Technologies, Romania

Title: Inhibitory on cell proliferation and apoptosis induction of human breast cancer cells MCF-7 by Aqueous leaf extract of *Carica papaya* L.

Fatma Zuhrotun Nisa, Universitas Gadjah Mada, Indonesia

Title: The effect of betacyanins from red pitahaya on the physicochemical, antioxidant and sensory properties of yoghurt and ice cream

Ashwini Gengatharan, Monash University, Malaysia

Title: Development of a novel strategy for the fabrication of LLDPE-OMMT hybrid multilayer films for food packaging

Ali Akbar Motedayen, University of Montpellier, France

Title: Effect of postharvest handling operations of oil palm fruits (*Elaeis guineensis*) on quality of crude palm oil

I H R Uthpala, University of Peradeniya, Sri Lanka

Title: Diffusion modeling of heptane in polyethylene vinyl acetate

Rachid Atmani, Hassan II University of Casablanca, Morocco

Award Ceremony & Closing Remarks

Networking & Refreshments @ Hotel restaurants

Conference Adjournment

Day 2 October 28, 2016 Poster Presentation @ Foyer

Poster Judge 1: Mohammed Farid, University of Auckland, New Zealand
Poster Judge 2: Angela Zinnai, University of Pisa, Italy
Poster Judge 3: Francesca Venturi, University of Pisa, Italy

FT 101 **Title: Simultaneous analysis of diuretic drugs in food and dietary supplements using LC/PDA and LC/MS/MS**
Hye Soon Kang, Gyeongin Regional Food and Drug Safety, South Korea

FT 102 **Title: Sensory Assessment and consumer acceptability of cabibi /freshwater clam (*Batissa violacea*) sauce**
Cristina A Cortes, Cagayan State University, Philippines

FT 103 **Title: Evaluation of total content and bioaccessible fractions of Ca, P, K, Na, Mg and Zn in different types of bovine milk**
Solange Cadore, University of Campinas, Brazil

FT 104 **Title: Antimicrobial effects of vinegar against norovirus and *Escherichia coli* in the traditional Korean vinegar green laver (*Enteromorpha intestinalis*) salad during refrigerated storage**
Shin Young Park, Chung-Ang University, Republic of Korea

FT 105 **Title: Effect of technological processes on the betalain profile and antioxidant capacity of red beetroot**
Tomasz Sawicki, Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland

FT 106 **Title: Comparison of free and bound polyphenols profile in raw and fermented red beetroot**
Wiczkowski Wiesław, Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland

FT 107 **Title: Change in polyphenol composition and antioxidative activity during fermentation of buckwheat flour by lactic acid bacteria**
Wiczkowski Wiesław, Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland

FT 108 **Title: Evaluation of hardness and colour of model cakes prepared from buckwheat flour fermented by selected lactic acid bacteria**
Wronkowska Małgorzata, Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland

FT 109 **Title: Broccoli leaves powder as a component of gluten-free muffins**
Krupa Kozak Urszula, Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland

FT 110 **Title: The inhibitory activity of buckwheat flour fermented with selected lactic acid bacteria on the formation of advanced glycation end-products**
Szawara Nowak Dorota, Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland

FT 111 **Title: Comparison of antioxidant effects of *Platycodon grandiflorum* extract by extract processes**
Suhyun Hong, Dongeui University, South Korea

FT 112 **Title: Study of the table olive processing technology in order to improve the Italian cultivar "Piantone di Mogliano" production using *Lactobacillus plantarum* 319 and SYNBIO® as innovative technique**
Ambra Ariani, University of Camerino, Italy

FT 113 **Title: The effects on buttermilk taste of different spirulina forms and levels**
Betul Guroy, Yalova University,Turkey

FT 114 **Title: The influence of the operating conditions adopted during the extraction on the qualitative and typical characteristics of Tuscan mono-varietal oils (Moraiolo, Leccino, Frantoio)**
Chiara Sanmartin, University of Pisa, Italy

FT 115 **Title: The impact of refreshments procedures adopted on the chemical and sensory quality of sourdough obtained by different raw material: Mexican pulque vs Tuscan sourdough**
Isabella Taglieri, University of Pisa, Italy

FT 116 **Title: The influence of different packaging solutions on red wine evolution during storage**
Xiaoguo Ying, University of Pisa, Italy

FT 117 **Title: Screening of edible mushrooms to obtain eritadenine: A hypocholesterolemic and hypotensive compound with potential food applications as functional ingredient**
Diego Morales, CIAL- Research Institute of Food Science (UAM-CSIC), Spain

FT 118 **Title: Application of chitosan-based coating with Trachyspermum ammi essential oil in silver carp fillets**
Mohammadreza Rezaeigolestani, University of Tehran, Iran

FT 119 **Title: The Biotappo: A new tool for food safety**
Maria Anna Coniglio, University of Catania, Italy

FT 120 **Title: Bio-processing of tomato (*Lycopersicon esculentum*) into value-added product**
W A J P Wijesinghe, Uva Wellassa University, Sri Lanka

FT 121 **Title: Influence of different starches in sensorial, physical and chemical properties of freeze dried snacks**
Africa Jimenez, Vegenat, Spain

FT 122 **Title: Extraction of thyme essential oil using two different solvents and its effect to enhance shelf life and quality of masala tikki and tomato paste**
Nadiya Rashid Malik, Lovely Professional University, India

FT 123 **Title: Effects of whey protein coating containing of *Zataria multiflora* Boiss essential oil on self life of silver carp during chilled storage**
Mohammadreza Mohammadian, University of Tehran, Iran

FT 124 **Title: PAOT Scan® Technology: Non-destructive new method for determination oxidative stress degree of biological tissues and fluids**
Smail Meziane, Institut Européen des Antioxydants (IEA), France

FT 125 **Title: Quantitative risk assessment of thermophilic *Campylobacter* related to the consumption of Doner kebab in Tlemcen, Algeria**
I Benamar, University Tlemcen, Algeria

conferenceseries.com 497th Conference

Scientific Program

2nd International Conference on

Food Safety & Regulatory Measures

June 06-08, 2016 London,UK



foodtechconferences.com

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Day 1 June 06, 2016

Registrations

Hall - A

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Opening Ceremony

Keynote Forum

Introduction

Title: Factors affecting the accuracy of measurements of pesticide residues and food contaminants

Arpad Ambrus, National Food Chain Safety Office, Hungary

Title: The 21st century challenge: To feed 10 billion people, safely and sustainably

Malcolm Elliott, The Norman Borlaug Institute for Global Food Security, UK

Group Photo

Networking and Refreshments

Title: Food safety, quality and environmental sustainability for palm oil

Kalanithi Nesaretnam, Minister, Embassy of Malaysia, Belgium

Title: Electrochemical detection of *Avian Influenza* virus genotype using ssDNA probe modified gold electrodes

Jerzy Radecki, Polish Academy of Science, Poland

Title: Exposure to acute and long term harmful components of foods: Can advance separation processes offer a credible remedy?

Nikos Mavroudis, Northumbria University, UK

Special Session on Formation and Analysis of Food Borne Toxicants

Title: Food-borne toxicants: Elucidation of formation pathways as well as quantitation experiments using stable isotopically labelled compounds

Michael Granvogl, Technical University of Munich, Germany

Lunch Break

Title: Emerging, modified and masked mycotoxins in foods– Current risk assessments

Michael Rychlik, Technical University of Munich, Germany

Title: Multiplex methods in the regulatory analysis of undeclared food allergens

Shaun MacMahon, USFDA, Center for Food Safety and Applied Nutrition, USA

Title: Process induced food contaminants 3-MCPD, 2-MCPD & glycidol: Occurrence and analysis

Jan Kuhlmann, SGS Germany, Germany

Title: LC-MS/MS detection of MCPD and glycidyl esters in infant formula: Extraction procedures and occurrence studies of market infant formulas

Shaun MacMahon, USFDA, Center for Food Safety and Applied Nutrition, USA

Title: Reducing the acrylamide-forming potential of wheat, rye and potato

Nigel G Halford, Rothamsted Research, UK

Title: Natural born food contaminants pyrrolizidine and tropane alkaloids: Occurrence, properties and analysis

Jan Kuhlmann, SGS Germany, Germany

Networking & Refreshments

Oral Session-1:

Track 3: Environmental Protection Co-management with Food Safet
Track 4: Challenges to Food Hygiene and Safety
Track 6: Microbiological and Chemical Aspects of Food Safety
Track 9: Food Safety Regulations and Guidelines

Session Introduction

Session Chair: Malcolm Elliott, The Norman Borlaug Institute for Global Food Security, UK

Session Co-chair: Nikos Mavroudis, Northumbria University, UK

Title: Global food security and sustainability: The regulatory issues
Malcolm Elliott, The Norman Borlaug Institute for Global Food Security, UK
Title: Determination of residues of anabolic agents in red meat and meat products using HPLC and ELISA
Isam Kadim, Sultan Qaboos University, Oman
Title: Use of nisin-producing starter cultures of *Lactococcus lactis* subsp. *lactis* on cereal based-matrix to optimize preservative factors over fish fermentation at 30°C typical to Senegal
Diop Michel Bakar, Université Gaston Berger, Senegal
Title: A 90-day subchronic feeding toxicity study in rats fed n-acetyl glucosamine produced by *Chitinibacter tainanensis* fermentation
Hsiao-Ping Lee, Refining & Manufacturing Research Institute, Taiwan

Panel Discussion

Session Adjournment

Day 2 June 07, 2016

Hall - A

Special Session on
Allergen Management and Regulatory Measures

Title: Regulatory measures needed on unintentional allergen cross contamination
Sylvia Pfaff, Food Information Service Europe, Germany
Title: Protecting consumers from food allergens - What else is required?
Hazel Gowland, Allergy Action, St Albans, UK
Title: Analytics is the key for safe food – Challenges and way forward
Pauline Titchener, Neogen Europe Ltd., UK
Title: Allergen management and need for regulation at factory level
Crevel Rene, Unilever, UK
Title: Allergen labelling, are we being too cautious?
Jackie Healing, Quality and Responsible Sourcing with Coles Supermarkets, Australia

Networking and Refreshments

Title: Allergen management and regulatory measures-The view of the UK food surveillance
Chun-Han Chan, Food Standards Agency, UK

Oral Sessions-2:

Track 5: Advances in Food Quality and Processing
Track 7: Food Security and Food Policy
Track 11: Foodomics Approaches in Food Safety

Session Introduction

Session Chair: Jerzy Radecki, Polish Academy of Science, Poland

Session Co-chair: Sylvia Pfaff, Food Information Service Europe, Germany

Title: Mechanical behaviour of single tomato fruit cells under compression at high speed
Zhiguo Li, University of Birmingham, UK
Title: Non-targeted methods for detection of food adulteration
Steve Holroyd, Fonterra Research and Development Centre, New Zealand
Title: Developing and implementing food safety approaches to vegetable industry in the USA
Qingren Wang, University of Florida, USA

Lunch Break

Title: Quality traits and fatty acid profile of large-size farmed and wild marine fish
Alessandra Roncarati, Camerino University, Italy
Title: Polyphenol-rich apple peel extract inhibits formation of carcinogenic heterocyclic amines in pan fried beef patties
Stan Kubow, McGill University, Canada
Title: Simultaneous detection for multiplexed mycotoxins by using immunological and LC-MS/MS in food and feed
Zhaowei Zhang, Institute of the Chinese Academy of Agricultural Sciences, China
Title: Resistance of wheat and maize to toxigenic fungi as basic tool of the regulation of toxin contamination
Akos Mesterhazy, Cereal Research non-profit Ltd, Szeged, Hungary

Young Researcher Forum

Session Chair: Arpad Ambrus, National Chain Food Safety Office, Hungary

Session Co-chair: Nikos Mavroudis, Northumbria University, UK

Title: Effectiveness of cyclic heating decontamination on surfaces with different roughness
Catherine Bowe, Northumbria University, United Kingdom
Title: Migration of photoinitiators from cardboard into dry food: Evaluation of Tenax® as a food simulant
Kathy Van Den Houwe, Scientific Institute of Public Health, Belgium
Title: Food safety and quality qudits – Are audit findings predictable?
Evamaria Melcher, University of Bonn, Germany

Networking and Refreshments

Title: Analysis of maillard reaction products as markers of quality and safety of bakery products based on buckwheat
Małgorzata Przygodzka, Food Research of Polish Academy of Sciences, Poland
Title: Protective role of the seaweed *Halimeda opuntia* extract on cadmium-stressed *Eruca sativa*
Khalil Mahfouz Saad-Allah, Tanta University, Eygpt
Title: Chromatographic and mass spectrometric solutions to improve quality and safety of food and dietary supplements
Ana Mornar, University of Zagreb, Croatia
Title: Step up your organization through ISO-22000
Haya Alayadi, King Saud Universty, SA
Title: Phenotypic and genotypic identification of antibiotic resistance genes of *staphylococci* strains isolated from bovine mastitic milk
Saidi Radhwane, Telidji Amar University, Algeria

Poster Presentations @ Foyer

Session Adjournment

Day 3 June 08, 2016

Hall - A

Symposium on

Challenges in the Detection of Food Allergens - Food Processing and Production Line Factors

Title: Challenges in the detection of food allergens – Effects of processing and food matrices
Balunkeswar Nayak, University of Maine, USA
Title: Food safety: Detect soy especially in highly processed food
Timo Wulfmeyer, Food & Feed Analysis, Germany

Awards Ceremony

Networking and Refreshments

Title: Qualitative and quantitative loss assesment of maize along the maize value region of ghana
Bridgette Naa Deedei Tagoe, University of Ghana, Legon

Oral Sessions-3:

Track 1: Food Safety Regulatory Affairs
Track 8: Advances in Food Management
Track 10: Impacts of New Development in Food industry
Track 11: Food Preservation, Quality Standard and Food Management Systems
Track 12: Novel Foods, Processes and Nanomaterials

Session Introduction

Session Chair: Nikolaos E Mavroudis, Northumbria University, United Kingdom
Session Co-chair: Stan Kubow, McGill University, Canada

Title: Survey of aflatoxin M1 in commercial milk and dairy products in northern china
Shiqiong Chen, Beijing Haidian District Products Supervision and Inspection Institute, China
Title: Botanical authentication and certification for consumer safety
Alessandra Bertoli, University of Pisa, Italy
Title: The modification of polymer substrates and their improved antimicrobial activity for use in active packaging applications
Sibu C. Padmanabhan, University College Cork, Ireland
Title: Farmers indigenous practices for conserving and preserving *Gnetum africanum* (commonly known as Eru) in the humid forest zones of Cameroon
Rakia Aladi, Cameroon

Lunch Break

Title: Microbiological examination of some products from white and yellow cassava varities
Chinyere Ohalete, Imo State University, Nigeria
Title: The relationship between hygiene assessment system audit scores and the bacteriological status of single species red meat abattoirs in the free state province, South Africa
Itumeleng matle, Agricultural Research Council, Nigeria
Title: New perspectives in the utilization of *Moringa Oleifera* as a panacea for malnutrition in sub-sahara africa
Babatunde Ogunsina, Obafemi Awolowo University, Nigeria

Panel Discussion

Thanks Giving & Closing Remarks

Networking and Refreshments

Poster Presentations @ Foyer
June 07, 2016

Poster Judge: Stan kubow, McGill University, Canada

FS-101	**Title: The 90-day oral toxicity study on locally developed GM potato line 2-1 in Sprague-Dawley rats**
	Wen-Shen Chu, Food Industry Research and Development Institute, Taiwan

FS-102	**Title: Teratogenesis study in rats fed n-acetyl glucosamine produced by *Chitinibacter tainanensis* fermentation**
	Hsiao-Ping Lee, Refining & Manufacturing Research Institute, Chinese Petrolum Corporation, Taiwan
FS-103	**Title: Metal concentrations in breast milk of *Fuzhou* nursing mothers associates with dietary and lifestyle factors**
	Vic Shao-Chih Chiang, Fujian Medical University, China
FS-104	**Title: Determination of chromium(III) and chromium(VI) in mainstream cigarette smoke by high performance liquid chromatography - inductively coupled plasma mass spectrometric**
	Hui-Min Liu, Zhengzhou Tobacco Research Institute of CNTC, China
FS-105	**Title: Genotoxicity evaluation of cigarette smoke condensates using the *in vitro* γH2AX assay by flow cytometry**
	Xiang Li, Zhengzhou Tobacco Research Institute of CNTC, China
FS-106	**Title: Risk assessment of acrylamide in Chinese fried potato products, fried instant noodles and cigarette smoke**
	Xie Fuwei, Zhengzhou Tobacco Research Institute of CNTC, China
FS-107	**Title: Evaluation of toxicity in infusions of *Artemisia absinthium* of Greek flora and determination of α- and β- thujone in them**
	Maria K. Kokkini, Agricultural University of Athens, Greece
FS-108	**Title:Determination of α- and β- thujone in essential oils and infusions of *Artemisia absinthium* and *Salvia officinalis* of Greek flora**
	Nefeli-Sofia D. Sotiropoulou, Agricultural University of Athens, Greece
FS-109	**Title: A study on nematofauna associated to the olivier *Olea europaea* L. in some northen regions in Algeria**
	M. Mihoub, High National School of Agronomic Sciences, Algiers, Algeria
FS-110	**Title: Direct sequencing of table egg bacteria using 16S rRNA Gene**
	Mohammed Alawi, Heriot-Watt University, United kingdom
FS-111	**Title: The effect of time's exposure and thickness of material on efficacy of microwave energy in some different stages for some storage insects**
	Mohammed Z. Khalaf, Integrated Pest Control Research Center, Iraq
FS-112	**Title: Methicillin resistant *Staphylococcus aureus* (MRSA) : Awareness and knowledge among Mansoura University students : A field study**
	Mahmoud Abdou, Mansoura University School of Medicine, Egypt
FS-113	**Title: Antibiotic activity of the essential oil of *Rosmarinus officinalis L.* against seven bacterial strains**
	Nora Mahfouf, University of El Taref, Algeria
FS-114	**Title: Assessing the traceability and authenticity of fruit juices in terms of isotopic fingerprinting**
	Oana-Romina Botoran, National R & D Institute for Cryogenics and Isotopic Technologies- ICSI, Romania
FS-115	**Title: Prophylactic effects of *Bifidobacterium bifidum* (strains of human origin), probiotic feeding on *Escherichia coli* O157:H7 infection, in rats (*in vivo* antagonism)**
	Mahmoudi F, Oran University, Algeria



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6th International Conference on

Food Safety and Regulatory Measures

March 13-15, 2017 Paris, France

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Scientific Program

Proceedings of

International Conference on

Food Chemistry & Hydrocolloids

August 11-12, 2016 Toronto, Canada



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Scientific Program

Day 1 August 11, 2016

Registrations

Algonquin AB

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Opening Ceremony

Keynote Forum

Introduction

Title: Factors controlling the deterioration of spray dried active food ingredients
Cuie Yan, PepsiCo Global R&D, USA

Title: Folate and health – still a challenge in food and nutrition science
Cornelia Witthoft, Linnaeus University, Sweden

Group Photo

Networking & Refreshment Break

Oral Session-1:
Chemistry of Food | Functionality & Behaviour of Hydrocolloids | Cereal Chemistry & Sea Food Chemistry | Rheology & Kinetics of Chemical Reaction in Food

Session Introduction

Session Chair: Cornelia Witthoft, Linnaeus University, Sweden

Session Co-chair: Blair Surridge, Camosun College, Canada

Title: Effect of starch thickening on emulsion formation and stabilization in salad dressings
Rachel Wicklund, Tate & Lyle, USA
Title: Analysis of red grape skin anthocyanins extracted using sonication
Harmit Singh, California State Polytechnic University, USA
Title: The accumulation of endocrine-disrupting chemicals in vegetables and fruits in coastal zone
Jian Lu, Chinese Academy of Sciences, China
Title: The development of iron fortified tea
Elisa June Teresa McGee, University of Toronto, Canada
Title: Technology strategies to control starch retrogradation
Weichang (David) Liu, Tate & Lyle, USA
Title: Chemical composition, antibacterial and antioxidant properties of essential oils prepared from caraway is maintained after sterilization of seeds with γ-irradiation
Abdolamir Allameh, Tarbiat Modares University, Iran
Title: Milk protein-based encapsulation of multiple bioactive nutrients
Li Liang, Jiangnan University, China

Lunch Break

Workshop on Whey Protein Chemistry, Functionality and Application

Title: Effects of pectin/inulin on the rheological properties of whey protein
Cuina Wang, Jilin University, China
Title: Low fat Cheddar cheese made using polymerized whey protein concentrate and adjunct culture
Tiehua Zhang , Jilin University, China

Oral Session-2:
Processing, Fortification & Packaging of Food | Recent Advancement in Food Science & Food Business
Food, Nutrition & Health | Chemistry behind Meat & Poultry Processing

Session Introduction

Session Chair: John Tsaknis, Technological Educational Institution (TEI) of Athens, Greece

Session Co-chair: Gunay Ozkan, College of Southern Nevada, USA

Title: Migration and human exposure assessment of silver from an antimicrobial spray coated low density polyethylene nanocomposite material into milk
Joseph Hannon, University College Dublin, Ireland

Title: The potential use of ultra- high pressure homogenization process for milk treatment
Genaro G. Amador, Center for Research in Applied Biotechnology, Mexico

Title: Heavy metal concentrations and distribution of water, soil, and fish around the Qinghai- Tibet Plateau-A review
Jun Wu, Chinese Academy of Sciences, China

Title: Spice and wellness: Current practice and future prospectives
M. Madhava Naidu, Central Food Technological Research Institute, India

Networking & Refreshment Break

Title: Current advances in science and technology for endocrine disrupting chemicals in food
Roeb Garcia-Arrazola, National Autonomous University of Mexico, Mexico

Title: The study of chemical and physic components in berry of grape cultivar *Shesh i Bardhe*, in Albania
Edlira Kukali, Agricultural University of Tirana, Albania

Title: Role of calcium in reducing accumulation of heavy metal cadmium in seeds of chickpea and mungbean
Kamal Jit Singh, Panjab University, India

Title: Evaluation of vitamin D3 concentration in canned fish, distributed in the market in Iran
Maryam Mirlohi, Isfahan university of Medical science, Iran

Panel Discussion

Day 2 August 12, 2016

Algonquin AB

Keynote Forum

Title: Development of fermented products from donkey milk

John Tsaknis, Technological Educational Institution (TEI) of Athens, Greece

Title: Hop extracts – A natural antimicrobial for ensuring food safety
Carolin Hauser, Fraunhofer Institute for Process Engineering and Packaging IVV, Germany

Networking & Refreshments Break

Oral Session-3:
Food Flavour Chemistry | Hydrophilic Colloids in Food Industry | Food Storage and Preservation | Role of Bioactive Constituents | Equipment's and Techniques | Food Dairy: Science, Research & Sustainability

Session Introduction

Session Chair: Cuie Yan, PepsiCo Global R&D, USA

Session Co-chair: Carolin Hauser, Fraunhofer Institute for Process Engineering and Packaging IVV, Germany

Title: Bacterial NanoCellulose– A novel marketable food hydrocolloid?
Fernando Dourado, University of Minho, Portugal

Title: Novel method of product authenticity and traceability testing using molecular tech- niques in combination with gold nanoprobe for food and agricultural applications
Dimitra Houhoula, Technological Educational Institute of Athens, Greece

Title: Synthesis of prebiotics as monitor by infrared spectroscopy
Andrea Gomez-Zavaglia, Center for Research and Development in Food Cryotechnology, Argentina

Title: Utilizing nanotechnologies for development active edible coatings to improve quality and storability of food
Elena Poverenov, Agricultural Research Organization- The Volcani Center, Israel

Title: Liaison of phenolic and biological activity of daucus carota cultivars indigenous to Pakistan
Shahzad Ali Shahid, The University of Western Ontario, Canada
Title: Microencapsulation of *Lactobacillus Plantarum* with alginate/resistant-starch and development of a new method for evaluating the viability of entrapped bacteria
Yahya Shafiei Bavil Oliaei, Islamic Azad University, Iran
Title: Evolutions of structural properties of native phospho casein (NPC) powder during storage
Sarah Nasser, INRA, France

Lunch Break

Title: Innovation in technology for processing goats milk and dairy products
Choijilsuren Narangerel, Instiitute of Technology, Mongolia
Title: Optimization of probiotic yogurt production applying different concentration of vitamin D3 ,Cuminum cyminum and different fermentation times using response surface methodology
Maryam Mirlohi, Isfahan university of Medical science (MUI), Iran
Title: Protection of resveratrol against decomposition of folic acid and the decomposition-induced β-lactoglobulin structural change
Wusgal, JiangnanUniversity, China
Title: Storage stability of a nigerian traditional extruded and deep fried corn-based snack (kokoro)
Francis Aiyeleye, Federal Polytechnic, Nigeria

Symposium on New Techniques in Plant Protein Processing

Title: Gel properties of SPI modified by enzymatic cross-linking during frozen storage
Shuntang Guo, China Agricultural University, China
Title: Effects of endogenous small molecular compounds on the rheological properties, texture and microstructure of soymilk coagulum
Ruican Wang, China Agricultural University, China

Refreshments & Poster Session

Poster Session @ Foyer

FC001	**Title: Low temperature and hypoxia on γ-aminobutyric acid accumulation in activated brown rice** **Zhenxin Gu,** Nanjing Agricultural University, PR China
FC002	**Title: Functional foods in the nomadic traditions** **Ts. Batsukh,** Mongolian University of Science and Technology, Mongolia
FC003	**Title: Effect of beetroot gel administration on performance, metabolic and biochemical parameters of physically actives individuals** **Eduardo Mere Del Aguila,** Federal University of Rio de Janeiro, Brazil
FC004	**Title: *Citrus sinensis* peel: A potential source for functional food development** **Faboya Evelyn Taiwo,** Rufus Giwa Polytechnic, Nigeria
FC005	**Title: Analysis of chemical composition, mineral and anti-oxidative effect of the *Rudbeckia laciniata*** **Geonmin Noh,** Functional food & Nutrition Division, South Korea
FC006	**Title: *Tropaeolum majus* (nasturtium) ethanolic extract inhibits adipogenesis in 3T3-L1 cells** **Gichang-Kim,** Rural Development Administration, South Korea
FC007	**Title: Impact of fiber and protein derived from rapeseed press-cake on Maillard Reaction in a cookie model system** **Jonathan Wilkin,** Abertay University, UK
FC008	**Title: Validity of a unique trapping mechanism and application of the captured starch as a thickening agent** **Lee-Anne McGee,** Abertay University, UK
FC009	**Title: Lamb meat lipid oxidation and iron changes during different home-cooking methods** **Maryam Mirlohi,** Isfahan University of Medical Sciences, Iran
FC010	**Title: Physicochemical characterization of polyelectrolyte complex blends of aloe vera gel, chitosan and alginate** **Gallardo-Rivera R,** Universidad Autonoma Metropolitana, Iztapalapa, Mexico
FC011	**Title: Neuro-fuzzy modeling to predict quality and microbiological parameters of partial-dried cherry tomato during storage: Effects of water activity, temperature and storage time** **Yongbin Han,** Nanjing Agricultural University, PR China
FC012	**Title: Anti-obesogenic effects of vinegar brewed from monascus-fermented unpolished rice in rats subjected to a high fat diet** **Young-Hee Pyo ,** Sungshin Women's University, Korea

FC013	**Title:Effect of pH values on the antioxidant activity in red cabbage (*Brassica oleracea*)** **Ayse Demirbas,** University of Florida, USA
FC014	**Title: Investigation of changes in anthocyanins during sulfite treatment** **Carol Pow Sang,** California State Polytechnic University, USA
FC015	**Title: Evaluation of nitrate, nitrite and saponins contents, total antioxidant potential, antioxidant capacity and activity in different products of beetroot: Cereal bar, juice and chips** **Eduardo Mere Del Aguila,** Federal University of Rio de Janeiro, Brazil
FC016	**Title: Adoption of bio-fortified potato variety among farmers in Osun state, Nigeria** **Ebunoluwa Oyindamola Faniyi,** Rufus Giwa Polytechnic, Nigeria
FC017	**Title: Ca2+ enhancing isothiocyanates formation in broccoli sprouts and their dynamic variation during hydrolysis** **Runqiang Yang,** Nanjing Agricultural University, China
FC018	**Title: The chemical behavior of stainless steel during cooking and storage of vegetables** **Ali Korin,** Al-Azhar University, Egypt
FC019	**Title: Enhancing emulsion stability to environmental stresses using whey protein-tragacanthin interfacial complexes: Comparison of layer-by-layer and mixing methods** **Soleiman Abbasi,** Tarbiat Modares University, Iran
FC020	**Title: Stabilization mechanism of various inulins and hydrocolloids: Milk–sour cherry juice mixture** **Soleiman Abbasi,** Tarbiat Modares University, Iran

Awards & Closing Ceremony



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