152nd OMICS Group Conference

Scientific Program

2nd International Conference and Exhibition on

Food Technology, Bioprocess & Cell Culture

October 28-30, 2013 Kansas City Marriott Country Club Plaza, USA



"Organize your Events at OMICS Group Conferences"

Proposals are invited for organizing Symposia/Workshops at OMICS Group Conferences or OMICS Group will sponsor small events at your universities in related areas under the title of your own. These proposals can be sent to respective conference mail ids or to *symposia@omicsonline.org*

OMICS Group Conferences

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08:00-08:30 Registrations

Grand ABC

OMICS Group Conferences
Accelerating Scientific Discovery

08:30-08:55 **Opening Ceremony**

Keynote Forum

08:55-09:00 Introduction

09:00-09:25 **Dike O. Ukuku**
USDA ARS-Eastern Regional Research Center, USA

09:25-09:50 **Mirjana Menkovska**
UKIM Institute of Animal Science, Macedonia

09:50-10:15 **Florian M. Wurm**
Swiss Federal Institute of Technology Lausanne, Switzerland

Food Processing & Technology

Track 1: Nutrition, Food Processing & Food Management
Track 3: Food Preservation and Quality Control
Track 6: Food Processing Industries

Session Chair: Dike O. Ukuku, USDA ARS-Eastern Regional Research Center, USA
Session Co-Chair: Ofero A. Caparino, PhilMech, Philippines

Session Introduction

10:15-10:35 **Title: New product development of canned kidney beans added with fruit dates and evaluates the product in terms of nutrient and sensory evaluation**
Fahad Mohammed Bin Jasass, King Abdulaziz City for Science and Technology, Saudi Arabiba

10:35-10:55 **Title: Physical and chemical stability of refractance WindowÂ®- dried mango (Philippine 'Carabao' var.) powder during storage**
Ofero A. Caparino, PhilMech, Philippines

Coffee Break 10:55-11:10 @ Grand Ball Room Foyer

11:10-11:30 **Title: Effect of processing on physio-chemical properties and yield of gari from dried chips**
Kehinde A. Taiwo, Obafemi Awolowo University, Nigeria

11:30-11:50 **Title: Bioactive compounds and antiradical activity of juice and pulp from lemon, mandarin and orange fruits cultivated in Saudi Arabia**
Fahad Y Al. Juhaimi, King Saud University , Saudi Arabia

11:50-12:10 **Title: Glycemic index in the prevention and management of diabetes mellitus: The Malaysian experience**
Fatimah Arshad, International Medical University, Malaysia

12:10-12:30 **Title: Using some food processing wastes in producing some nutritional components**
Gamal A. El-Sharnouby, King Faisal University , Saudi Arabia

12:30-12:50 **Title: Effect of high hydrostatic pressure and thermal treatment on E. coli O157:H7 membrane in apple juice during storage**
Dike O. Ukuku, USDA ARS-Eastern Regional Research Center, USA

Lunch Break 12:50-13:35 @ Grand EFG

Fermentation Technology, Bioprocess and Cell Culture

Track 1: Art of Fermentation
Track 3: Fermentation Aspects of New Product Development
Track 11: Optimizing Cell Culture Process
Track 12: 3D Cell Culture

Session Chair: Franco Baldi, CA Foscari University, Italy
Session Co-Chair: Prafull Ranadive, Piramal Enterprises Ltd., India

Session Introduction

13:35-13:55 **Title: Microbiologically produced organic acids as new building blocks in organic synthesis**
Ulrich Stottmeister, University of Leipzig, Germany

13:55-14:15 **Title: Development of a seaweed sauce by fermentation**
Motoharu Uchida, National research Institute of Fisheries and Environment of Inland Sea, Fisheries Research Agency, Japan

14:15-14:35 **Title: Challenges in Fermentation scale up process for production of new chemical entities: From discovery to clinic**
Prafull Ranadive, Piramal Enterprises Ltd., India

14:35-14:55 **Title: Hairy roots as a smart alternative for the plant in vitro production of active agents-Tissue culture in a compartmented STR and an object oriented growth modeling approach together with an automatic image recognition system**
Felix Lenk, Dresden University of Technology, Germany

14:55-15:15 **Title: Ferric citrate fermentation by a Klebsiella oxytoca strain isolated from pyrite mine drainage producing a relevant exopolysaccharide and its potential applications**
Franco Baldi, CA Foscari University, Italy

15:15-15:35 **Title: Polymer based fermentation of new anti-inflammatory compounds, from a myxobacterial strain**
Girish Mahajan, Piramal Enterprises Ltd., India

Coffee Break 15:35-15:50 @ Grand Ball Room Foyer

Workshop on

15:50-16:50 **Title: Development of speciality foods, current problems & searching for Corrections**
Annette C. Bentley, American Celiac Society, USA

17:00-18:00 Cocktails Sponsored by **Journal of Food Processing & Technology @ Reception**

Day 2 October 29, 2013

Grand ABC

09:00-09:25 **Ganapathy Sivakumar**
Arkansas State University, USA

09:25-09:50 **Motoharu Uchida**
Fisheries Research Agency, Japan

09:50-10:50 Symposium on **Topical antioxidants for protection and reversal of environmental damage**
by **Karen E. Burke,** Mt. Sinai Medical Center, USA

Food Processing & Technology

Track 2: Nutritional Deficiencies & Disorders
Track 8: Food Security and Challenges
Track 9: Food Regulatory Affairs

Session Chair: Sunil J. Wimalawansa, UMDNJ, USA
Session Co-Chair: Annette C. Bentley, American Celiac Society, USA

Session Introduction

10:50-11:10 **Title: Food fortification to alleviate micronutrient deficiencies**
Sunil J. Wimalawansa, UMDNJ, USA

Coffee Break 11:10-11:25 @ Grand Ball Room Foyer

11:25-11:45 **Title: Gluten-free and milk-free products to fill the dietary needs**
Annette C. Bentley, American Celiac Society, USA

11:45-12:05 **Title: Labeling litigation and navigating class actions**
Angela Agrusa, Liner Grode Stein, USA

12:05-12:25 **Title: Life style diseases-Indian scenario**
A.Jasmine, TBAK College for Women, India

12:25-12:45 **Title: Whole grain foods for health and wellness**
A. Jayadeep, CFTRI, India

Fermentation Technology, Bioprocess and Cell Culture

Track 2: Fermentation Extravaganza: A New Revolution for Food and Beverages
Track 10: Fermentation and Cell Culture Media
Track 13: Application and Manipulation of Cultured Cells
Track 15: Culture of Non-Mammalian Cells

Session Chair: Angela Zinnai, University of Pisa, Italy
Session Co-Chair: Jui-Jen Chang, Genomics Research Center, Academia Sinica, Taiwan

Session Introduction

12:45-13:05 **Title: The kinetics of alcoholic fermentation in model solutions characterised by high sugar concentration: Different behaviour of two yeast strains**
Angela Zinnai, University of Pisa, Italy

Lunch Break 13:05-13:50 @ Grand EFG

13:50-14:10 **Title: Designer host for cellulosic ethanol production via synthetic biology**
Jui-Jen Chang, Genomics Research Center, Academia Sinica, Taiwan

14:10-14:30 **Title: The kinetics of fermentations occurring in sour dough stored at different temperatures and their influence on bread quality**
F. Venturi, University of Pisa, Italy

Fermentation Technology, Bioprocess and Cell Culture

Track 4: Yeast Engineering
Track 5: Overview of Stem Cell Culture
Track 7:Application of Bioprocess
Track 9: Bioreactors and Cell Culture Systems

Session Chair: Z. Lewis Liu, National Center for Agricultural Utilization Research, USA
Session Co-Chair: Julio Cesar C. Rosa, Universidade Federal de Viçosa (UFV), Brazil

Session Introduction

14:30-14:50 **Title: Engineering industrial yeast for renewable advanced biofuels applications**
Z. Lewis Liu, National Center for Agricultural Utilization Research, USA

14:50-15:10 **Title: Bio-processing to improve the nutraceuticals and bioactive properties of millet seed coat**
Jayadeep A, Central Food Technological Research Institute, India

15:10-15:30 **Title: Genetic engineering of yeast for L-ascorbic acid (Vitamin C) production by fermentation process**
Julio Cesar C. Rosa, Universidade Federal de Viçosa (UFV), Brazil

15:30-15:50 **Title: Ethanol production and anaerobic fermentation of agro-industrial wastes and sweeteners**
Mohamed Emad A. Nasser, Alexandria University, Egypt

15:50-16:10 **Title: Gram-scale production of a fungal laccase in the host Aspergillus niger**
Yasmina Mekmouche, Aix-Marseille Universite, France

Coffee Break 16:10-16:25 @ Grand Ball Room Foyer

16:25-17:25 **Poster Presentation**

17:25-18:25 Cocktails Sponsored by **Fermentation Technology** @ Reception

Day 3 October 30, 2013

Grand ABC

Food Processing & Technology

09:00-10:00 Symposium on **Microbial safety of minimally processed produce and fresh-cut fruits**
by **Dike O. Ukuku**, USDA ARS-Eastern Regional Research Center, USA

Track 4: Food Technology Applications
Track 5: Agri-Biotechnology
Track 10: Current Research in Food Science and Technology

Session Chair: Mirjana Menkovska, UKIM Institute of Animal Science, Macedonia

Session Co-Chair: Yanyun Zhao, Oregon State University, USA

Session Introduction

10:00-10:20 **Title: The newest experience in packing, dosage and application of functional food with royal jelly and its synergistic action in prevention, prophylaxis and healing of the contemporary man**
Mirjana Menkovska, UKIM Institute of Animal Science, Macedonia

10:20-10:40 **Title: Development of value-added applications from wine grape pomace**
Yanyun Zhao, Oregon State University, USA

10:40-11:00 **Title: Probiotic food supplements at the Crossroads**
Irena Rogelj, University of Ljubljana, Slovenia

Coffee Break 11:00-11:15 @ Grand Ball Room Foyer

11:15-11:35 **Title: Quality characteristics of functional pita bread supplemented with date seed powder**
Isameldin B. Hashim, United Arab Emirates University, UAE

11:35-11:55 **Title: Biochemical composition and antimicrobial activity of thyme incorporate food products**
Sumayaa Dawood, TABK College for Women, India

11:55-12:15 **Title: Production of prebiotic xylooligosaccharide (XOS) from rice bran and finger millet**
P. Ayyappan, Anna University, India

12:15-12:35 **Title: Thermosonication as a potential quality enhancement technique of apple juice**
Muhammad Abid, Nanjing Agricultral University, China

12:35-12:55 **Title: Influence of sonication and high hydrostatic pressure on the quality of carrot juice**
Saqib Jabbar, Nanjing Agricultral University, Chaina

12:55-13:15 **Title: Assessment of anti-atherosclerotic potency of poly herbal nutraceutical (PHN)**
Chetan C. Nimgulkar, National Institute of Nutrition, India

13:15-13:35 **Title: Immunonutrition: Correlation with nutrients**
Farhan Saeed, Government College University, Pakistan

Award Ceremony

Lunch Break 13:35-14:30 @ Grand EFG

Bookmark your dates

OMICS Group Conferences
Accelerating Scientific Discovery

3rd International Conference and Exhibition on
Food Processing & Technology
July 21-23, 2014 Las Vegas, USA

Bookmark your dates

OMICS Group Conferences
Accelerating Scientific Discovery

2nd International Conference on
Bioprocess and Engineering
June 26-27, 2014 Valencia, Spain