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Tentative Program

14th International Conference on

Clinical Nutrition

July 27-29, 2017 Rome, Italy

Theme: "To highlight latest innovations and best practices in clinical nutrition for advanced patient care and safety"



For Available Speaker Slots

clinicalnutrition@nutritionalconfernce.com

19+ Interactive Sessions	15+ Keynote Lectures	75+ Plenary Lectures	5+ Workshops

Conference Secretariat

2360 Corporate Circle, Suite 400 Henderson, NV 89074-7722, USA

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http://clinicalnutrition.conferenceseries.com/

Program			
Day 1 July 27			
Morning Sessions	**Reception/Registration**		
		Time	**General Session**
	Inaugural Address		
	Least of 3 Keynote/Plenary Talks		Keynote/Plenary Talk 1
			Keynote/Plenary Talk 2
			Keynote/Plenary Talk 3
	Panel Discussions/Group Photo		
	Coffee/Tea Break (Networking)		
	Nutritional Disorders and Treatment| Nutrition, Obesity and Diabetes		
Evening Sessions	**Lunch Break**		
	Nutrition and Cancer Prevention |Public Health Nutrition| Nutrition and Cardiovascular Health		
	Coffee/Tea Break (Networking)		
	Nutrition in Women and Postmenopausal diet | Pediatric Nutrition and Obesity		
		Workshop	
Day 2 July 28			
	Least of 3 Keynote/Plenary Talks		Keynote/Plenary Talk 1
			Keynote/Plenary Talk 2
			Keynote/Plenary Talk 3
Morning Sessions			
	Coffee/Tea Break		**Session 1** / **Session 2**
	Nutritional Physiology and Food Biochemistry		Foods and Nutritional Supplements / Nutrition in Chronic illness
	Probiotic Nutrition and Enteral nutrition		
	Lunch Break 12.35-13.25		
	Sports Nutrition | Role of Nutrition in Disease Prevention |Malnutrition		
Evening Sessions	**Coffee/Tea Break (Networking)**		
	Work shop		
Day 3 July 29			
	Least of 3 Keynote/Plenary Talks		Keynote/Plenary Talk 1
			Keynote/Plenary Talk 2
			Keynote/Plenary Talk 3
Morning Sessions			
	Coffee/Tea Break (Networking)	Current research in Nutrition and Food sciences	**Session 1** / **Session 2**
	Sports Nutrition | Role of Nutrition in Disease Prevention		
	Lunch Break 12.35-13.25		
	Parenteral Nutrition| Diabetes Nutrition		
	Malnutrition		
g Sessio	**Coffee/Tea Break (Networking)**		
	Animal & Plant Nutrition		

Glimpses of Clinical Nutrition Conference





















Glimpses of Clinical Nutrition Conference





















Major Scientific Sessions

- Nutritional Disorders and Treatment
- Nutrition, Obesity and Diabetes
- Nutrition and Cancer Prevention
- Nutrition and Cardiovascular Health
- Public Health Nutrition
- Pediatric Nutrition and Obesity
- Nutrition in Women and Postmenopausal diet
- Balanced Diet- Measures and Recommendations
- Nutritional Physiology and Food Biochemistry
- Probiotic Nutrition and Enteral nutrition
- Foods and Nutritional Supplements
- Nutrition in Chronic illness
- Current research in Nutrition and Food sciences
- Sports Nutrition
- Role of Nutrition in Disease Prevention
- Parenteral Nutrition
- Diabetes Nutrition
- Malnutrition
- Animal & Plant Nutrition

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

General Queries
clinicalnutrition@nutritionalconfernce.com

Conference Venue

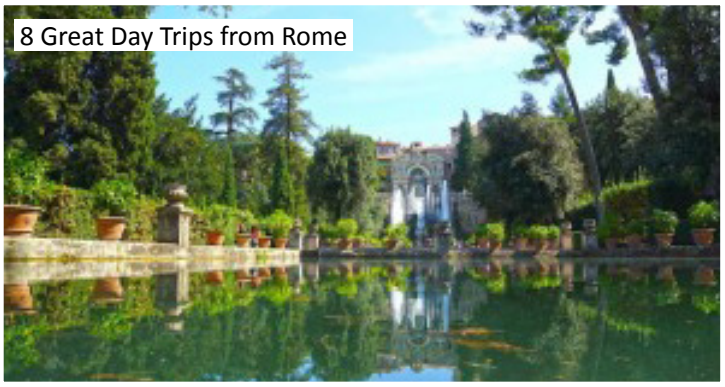
Rome, Italy

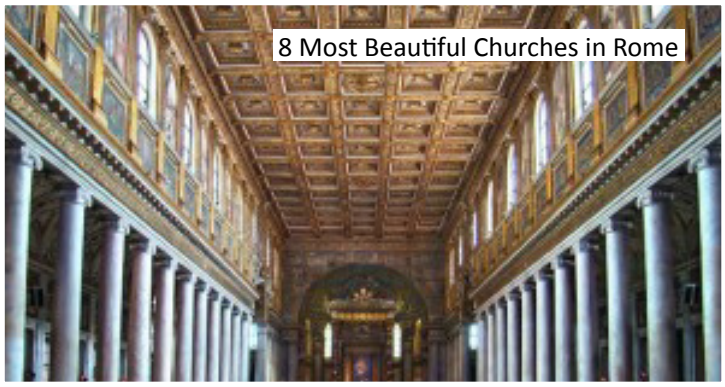
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Best Tourist Destinations in Rome, Italy





















About Rome

Rome, the city of seven hills, enjoyed a mythic beginning. Romulus and Remus — twin brothers who were nursed by a she-wolf and fathered by a war god — reportedly founded the Eternal City. And although historians are a little skeptical about this epic entry into the world, most travelers are absolutely certain that there is something magical about Rome. Whether it's the mystery of nearby Vatican City or the ghosts of the Colosseum, an afternoon caffè on Piazza Navona or a piled-high plate of pasta at a trattoria, Roma is sure to enchant. it is also the country's largest and most populated commune and fourth-most populous city in the European Union by population within city limits.

Italy's capital city, Rome is also known for a history that dates back to the eras of Octavian, Julius Caesar and Hadrian, among others. Left behind are structures like the Pantheon, the Roman Forum and dozens of churches, among other historic gems. Art enthusiasts will relish the trove of art housed at the Vatican Museums, and foodies will enjoy the splendid Italian fare, not to mention the gelato. And though its momentous past is the focus for many vacationers, Rome is also a fast-paced, modern and relevant city, with gleaming designer storefronts, sleek hotels and cutting-edge restaurants.

Be sure to take time to enjoy la dolce vita — even a week isn't long enough to experience everything Roma has to offer. From historic tours through ancient Rome (Colosseum, Roman Forum) to Sunday morning shopping at the Porta Portese flea market to climbing to the top of St. Peter's Basilica, this city is bursting with things to do. You can help your chances of returning to Roma by tossing a coin in the Trevi Fountain; fate might just bring you back to the Eternal City, or so the legend goes.



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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
2360 Corporate Circle., Suite 400 Henderson, NV 89074-7722, USA
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Email: foodtechnology@foodtechconferences.com
Web: foodtechnology.conferenceseries.com

Scientific Program

Day 1 **October 27, 2016**

Registrations

OLIMPICA 2

conferenceseries.com

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

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

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

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

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

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

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

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

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

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

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539th Conference

Scientific Program

9th Euro-Global Summit & Expo on

Food & Beverages

July 11-13, 2016 Cologne, Germany



foodtechconferences.com

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Registration

London

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Opening Ceremony

Keynote Forum

Introduction

Title: Impact of processing on barley β-glucan and its role in human health
El-Sayed M Abdel-Aal, Guelph Research and development Centre, Canada

Title: Using whole genome analysis to develop novel approaches to controlling *Salmonella*
Lawrence D Goodridge, McGill University, Canada

Group Photo

Coffee Break

Symposium on Bacteriophase Based Biocontrol For Healthier Foods

Session Introduction

Title: Bacteriophage applications in food production and processing
Alexander Sulakvelidze, Intralytix Inc., USA

Title: Reprogramming the gut: Implications for the use of bacteriophages to reduce foodborne bacterial pathogens in preharvest food animal production
Lawrence D Goodridge, McGill University, Canada

Title: Bacteriophages: a novel technology for improving safety of produce
Andre Senecal, U. S. Army NSRDEC, USA

Title: Application of lytic bacteriophage for improving the safety of human and pet foods
Joelle Woolston, Intralytix Inc., USA

Lunch Break

Workshop on Advanced Green Manufacture Technology for Processed Meats

Zengqi Peng, Nanjing Agricultural University, China
Yingjie Bao, Nanjing Agricultural University, China
Xiuyun Guo, Nanjing Agricultural University, China

Sessions: Food & Beverages Sector | Food and Beverages Processing | Food Adulteration | Implementation of Nanoparticles in Food and Beverages | Risk Communication and Public Health | Food and Public Health

Session Chair: Suzana Caetano da Silva Lannes, Sau Paulo University, Brazil
Session Co-Chair: Richard G. Zytner, University of Guelph, Canada

Session Introduction

Title: Potential for water reuse of high strength fruit and vegetable processor wastewater
Richard G. Zytner, University of Guelph, Canada

Title: Quality control of extra virgin olive oil by processing the images of olives
Jose S. Torrecilla, Complutense University of Madrid, Spain

Title: Food plants and plant molecules can affect ovarian functions
Alexander V. Sirotkin, Animal Production Research Centre Nitra, Slovakia

Coffee Break

Title: Consumption of the nutritional services in the South Eastern region of Madagascar
Romaine Ramananarivo, Universite d'Antananarivo, Madagascar

Title: Investigation of the gamma irradiation on Iranian dates carbohydrates using HPLC technique
Marzieh Seyhoon, Nuclear Science and Technology Research Institute, Iran
Gelareh Khoshpouri, Nuclear Science and Technology Research Institute, Iran

Title: Some physicochemical properties of iranian native barberry fruits (abi and poloei): *Berberis integerrima* and berberis vulgaris
Samira Berenji Ardestani, Nuclear Science and Technology Research Institute, Iran

Title: Fruit and vegetable's consumption among children and adolescents: Trends, determinants of consumption and possible solutions
Ahlam Badreldin El Shikieri, Taibah University, Saudi Arabia

Panel Discussion & Session Adjournmnet

Day 2 July 12, 2016

London

Symposium on

Sustainable Food Production: A Technological Approach to Reduce Water and Energy Consumption in Dairy Industry

Title: The "green dairy" model: A technology and innovation-driven approach for sustainable Milk processing

Christoph Glasner, Fraunhofer Institute (UMSICHT), Germany

Title: Integrating new technologies in dairy operations to reduce overall water and energy consumption

Ana Lucia Vasquez Caicedo, Fraunhofer Institute (IGB), Germany

Title: Reducing energy and water usage in dairy and spray drying due to innovative technologies

Pieter Debrauwer, TNO, Netherlands

Coffee Break

Title: A methodology for the global process management of the production processes in the EnReMilk project

Vicenc Puig, Universitat Politecnica de Catalunya, Spain

Title:Continuous non-thermal high pressure process for skimmed raw milk stabilization

Salima Varona Iglesias, Fraunhofer Institute (IGB), Germany

Title: Integrated engineering approach validating reduced water and energy consumption in milk processing for wider food supply chain replication

R. Kohlus, Fraunhofer Institute, Germany

Special Session on The Importance of Minerals From Bottled Waters

Ingegerd Rosborg, Royal Institute of Technology, Sweden

Lunch Break

Sessions: Sustainable Food & Beverages | Fermentation and Process Equipment | Food and Beverages Packaging | Hurdle Technology | Recent Trends in Food & Beverages | Food & Beverages Market | Entrepreneurs Investment Meet

Session Chair: Alexander V. Sirotkin, Animal Production Research Centre Nitra, Slovakia

Session Co-Chair: Pieter Debrauwer, TNO, Netherlands

Session Introduction

Title: Experimental product development through online grocery stores

Sveinung Grimsby, Nofima AS, Norway

Title: Quality and application of oils obtained from some brazilian species

Suzana Caetano da Silva Lannes, Sau Paulo University, Brazil

Title: Front-face fluorescence and infrared spectroscopies: A tool for the authentication of food products

Romdhane Karoui, Artois University, France

Title: How Color can influence the success story of your food company

Carola Seybold, X-Rite GmbH, Germany

Title: Colorize your flavor- Color measurement for food

Felix Schmollgruber, X-Rite GmbH, Switzerland

Coffee Break & Poster Presentation

Poster Presentation

Title: Strategic reorientation of agricultural development for food security and sustainable development in Sofia region

S Ramananarivo, University of Antananarivo, Madagascar

Title: Anticancer activity mechanisms of flavonoids

Oya Bozdag Dundar, Ankara University, Turkey

Title: Assessing gluten content in gluten-free products, manufactured and marketd in Lebanon

Sara Nasseredine, Lebanese American Univeristy, Lebanon

Title: Mobilization of the social, economic and cultural capital of the households against malnutrition

C Ranaivoson, Universite d'Antananarivo, Madagascar

Title: Appropriation of the strategy against malnutrition in the regions of Anosy, Amoron'i Mania, Betsiboka and Sofia, Madagascar

Nirhy Lanto Rabibisoa, Universite d'Antananarivo, Madagascar

Panel Discussion

Day 3 July 13, 2016

Extended Networking Session & Lunch

Session Discussion

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Scientific Program

4th International Conference and Exhibition on

Nutrition

October 26-28, 2015 Chicago, Illinois, USA



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Scientific Program

Day 1 October 26, 2015

Registrations

Versailles A

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Opening Ceremony

Keynote Forum

Introduction

Ozlem TOKUSOGLU
Celal Bayar University, Turkey

Gary Stoner
Medical College of Wisconsin, USA

Alison Burton Shepherd
De Montfort University, UK

Networking & Refreshments

Li-Shu Wang
Medical College of Wisconsin, USA

Talha MUEZZINOGLU
Celal Bayar University, Turkey

Group Photo

Track 1: Nutritional Disorders and Nutritional Treatments
Track 2: Nutrition and Cancer- Clinical Studies

Session Chair: Ozlem Tokusoglu, Celal Bayar University, Turkey
Session Co-Chairs: Gary Stoner, Medical College of Wisconsin, USA
Talha Muezzinoglu, Celal Bayar University, Turkey

Session Introduction

Title: Overweight status and its effect on Serum 25 (OH) D levels
Judith Lukaszuk, Northern Illinois University, USA
Title: Vitamin E isoforms regulate allergic disease
Joan Cook-Mills, Northwestern University School of Medicine, USA

Lunch Break

Session Chair: Talha Muezzinoglu, Celal Bayar University, Turkey
Session Co-Chair: John Agens, Florida State University College of Medicine, USA

Title: Fourth year medical students required written patient care assignments reflecting awareness of use of Vitamin D in older patients at risk for falling
John Agens, Florida State University College of Medicine, USA
Title: Hyperproteic diet, intestinal microbiota, and colonic epithelium: The dangerous relationships
Francois Blachier, National Institute of Agronomic Research, France
Title: Enhanced chemopreventive effect by combining Quercetin and green tea in prostate cancer
Piwen Wang, Charles R. Drew University of Medicine and Science, USA
Title: Rooibos (Redbush) tea: A functional food that plays a protective role in lifestyle-associated metabolic diseases
Amanda C Swart, University of Stellenbosch, South Africa

Networking & Refreshments

Session Chair: Talha Muezzinoglu, Celal Bayar University, Turkey
Session Co-Chair: Li-shu Wang, Medical College of Wisconsin, USA

Workshop on "Phenolics and Cancer"
Ozlem TOKUSOGLU, Celal Bayar University, Turkey

Title: Prevalence of zinc deficiency among preschool children aged 3-5 years in Vhembe district, Limpopo province, South Africa
Selekane Ananias Motadi, University of Venda, South Africa
Title: Finding the optimum scenario in risk-benefit assessment: An example on Vitamin D
Firew Lemma Berjia, National Institute for Public Health and the Environment, The Netherlands
Aroma Company Satellite Presentation
Workshop on "Cancer Treatment & Phytotherapy"
Gary Stoner, Medical College of Wisconsin, USA

Panel Discussion

Day 2 October 27, 2015

Versailles A

Track 3: Nutrition and Cancer & Innovative Treatments
Track 4: Public Health Nutrition and Pediatric Nutrition
Track 5: Animal Nutrition

Session Chair: Talha Muezzinoglu, Celal Bayar University, Turkey
Session Co-Chair: Piwen Wang, Charles R. Drew University of Medicine and Science, USA

Session Introduction

Dietary consumption of black raspberries or their anthocyanin constituents alters innate immune cell trafficking in esophageal cancer
Daniel S Peiffer, Medical College of Wisconsin, USA
Title: The beneficial effects of antioxidants administration on some menopausal changes in oophorectomised rats
Nihal El Habachi, University of Alexandria, Egypt

Networking & Refreshments

Title: An innovative model to provide nutritional education and intervention for older adults in the community
Charlene Schmidt and Diedri White, University of Tennessee-Chattanooga, USA
Title: The rationale and efficacy of Souvenaid, a medical food targeting synaptic dysfunction in early Alzheimer's disease
Patrick Kamphuis, Nutricia Research, The Netherlands
Title: Energy expenditure and body composition of female agric students in a Nigerian university
Ignatius A Onimawo, Ambrose Alli University, Nigeria
Title: Impact of infant feeding practices on gut function in Dzimauli community, South Africa
Tjale Mahopo, University of Venda, South Africa

Lunch Break

Session Chair: Osama O Ibrahim, Bioinnovations LLC , USA
Session Co-Chair: Alison Burton Shepherd, De Montfort University, UK

Title: Assessement of *Ocimum gratissimum* extract on some oxidative stress indicators in rats
Iyawe Hanson, Ambrose Alli University, Nigeria
Title: Nutrient potentials of *Varies coleoptera* (Grub worm): Implication for food security
Mariam D Solomon, University of Jos, Nigeria
Title: Prevalence of Iron deficiency among preschool children aged 3-5 years in Vhembe district, Limpopo province, South Africa
Hlekani Vanessa Mbhatsani, University of Venda, South Africa

Panel Discussion

Poster Presentations

Networking & Refreshments

Workshop on "New Sweeteners"
Osama O Ibrahim, Bioinnovations LLC, USA

Day 3 October 28, 2015

Versailles A

Track 6: Food Processing and Technology & Nutrition
Track 7: Innovations in Nutritional Therapy and Treatments

Session Chair: Alison Burton Shepherd, De Montfort University, UK
Session Co-Chair: Talha Muezzinoglu, Celal Bayar University, Turkey

Session Introduction

Title: Strategies for maximizing intellectual property protection in food science and nutrition
Lisa Mueller, Michael Best & Friedrich LLP, USA
Title: The nutritional impact of failing to recognise childhood obesity: Lessons to learn
Alison Burton Shepherd, De Montfort University, UK
Title: Prevention of cognitive dysfunction and amyloid beta accumulation by the ingestion of green soybean extract in aged mice
Keiko Unno, University of Shizuoka, Japan

Networking & Refreshments

Title: Chemicals structure, properties, regulations and applications of non-nutritive-high intensity sweeteners
Osama O Ibrahim, Bio Innovation LLC, USA
Title: Designing plant foods for optimal iron and zinc bioavailability
Ann-Sofie Sandberg, Chalmers University of Technology, Sweden
Title: Process optimization of cookies for celiac using response surface methodology
Ajay Singh, Sant Longowal Institute of Engineering & Technology, India
Title: Understanding stress resilience and role of stress adaptogens
Varsha Khatry, Pfizer Limited, India

Lunch Break

Closing & Award ceremony

