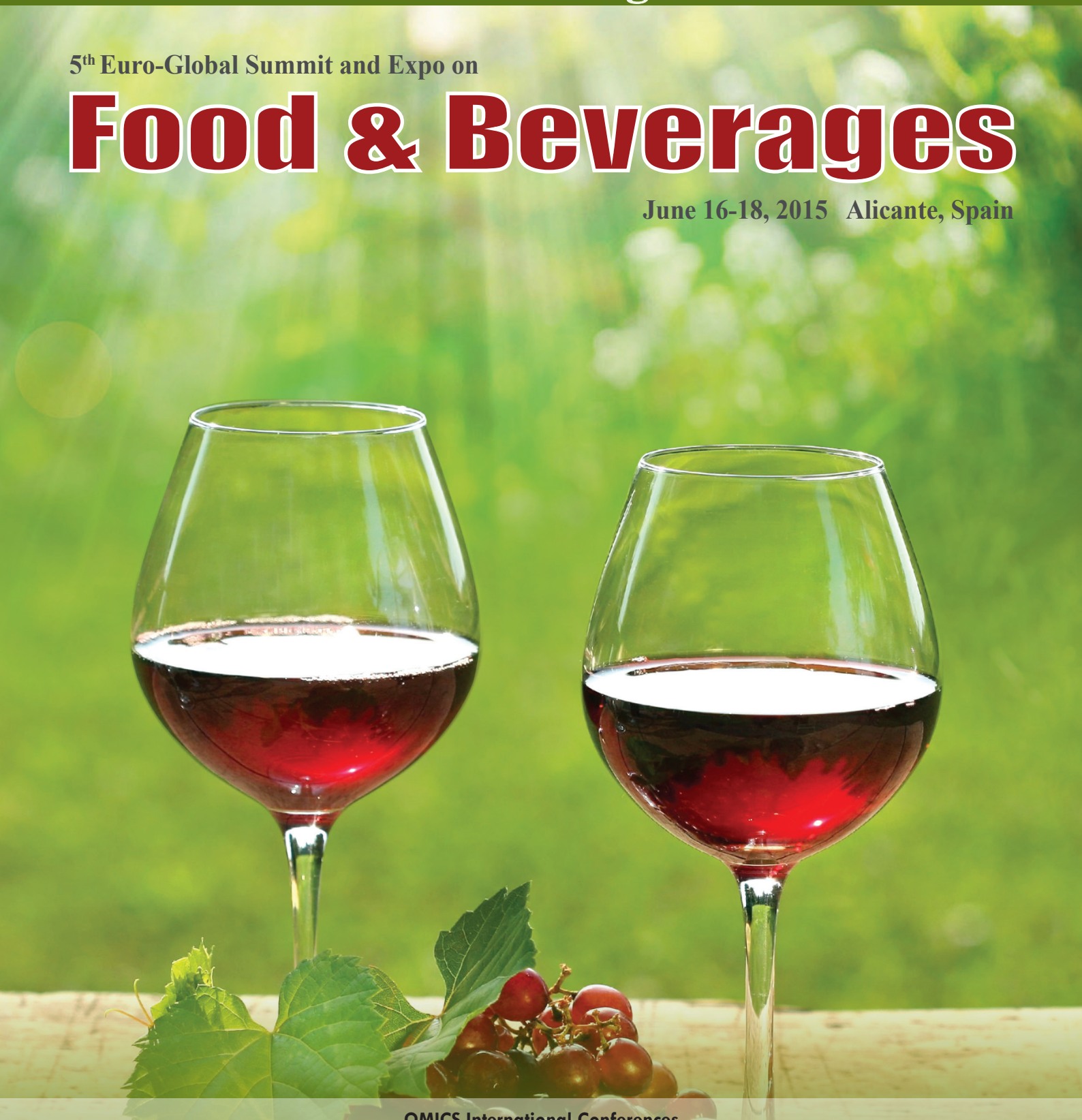
Scientific Program

5th Euro-Global Summit and Expo on

Food & Beverages

June 16-18, 2015 Alicante, Spain



OMICS International Conferences
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Email: eurofood@conferenceseries.net; eurofood@omicsgroup.com

Day 1 June 16, 2015

09:00-09:30 Registrations

Mediterraneo

09:30-10:00

Opening Ceremony

Keynote Forum

10:00-10:05 Introduction

10:05-10:30 **Jens Bleiel**
Food for Health Ireland, Ireland

10:30-10:55 **Juergen Schrezenmeir**
University of Mainz, Germany

Group Photo

Networking & Refreshment Break 10:55-11:10 @ Postiguet

11:10-11:35 **Elsayed Abdelaal**
Guelph Food Research Centre, Canada

11:35-12:00 **Prasanta K Kalita**
University of Illinois, USA

Workshop

12:00-12:40 **Title: Genomics applied to beef quality traits**
Luciana Correia de Almeida Regitano, Embrapa Pecuária Sudeste, Brazil

Oral Session

Track 1: Recent Issues and Novel Technologies
Track 2: Food Nanotechnology
Track 3: Food Forensics

Session Introduction

Session Chair: Prasanta K Kalita, University of Illinois, USA
Session Co-chair: Maria Soledad Prats Moya, University of Alicante, Spain

12:40-13:00 **Title: An innovative method for the detoxification of gluten proteins from grains of cereals**
Carmela Lamacchia, University of Foggia, Italy

Lunch Break 13:00-13:45 @ Postiguet

13:45-14:05 **Title: Ultrasonic energy in food technology: Novel applications and devices**
Juan A Gallego-Juarez, Consejo Superior de Investigaciones Científicas (CSIC), Spain

14:05-14:25 **Title: Beneficial effects of natural compounds: Studies *in vitro* and *in vivo***
Vincenzo Longo, Institute of Agricultural Biology and Biotechnology, Italy

14:25-14:45 **Title: Quality valorization of microencapsulated probiotics dehydrated by microwave drying**
Jose Ignacio Lombrana, University of Basque Country, Spain

14:45-15:05 **Title: Healthy cheese - Can cheese really be healthy? A review of the current evidence**
Emma Feeney, Food for Health Ireland, Ireland

15:05-15:25 **Title: Breeding cattle for a more efficient and sustainable milk and meat production**
Oscar González-Recio, National Institute for Agricultural and Food Research, Spain

15:25-15:45 **Title: Separation and identification of *Cis/Trans* β-carotene isomers of virgin olive oils**
Maria E Escuderos, IFAPA, Spain

15:45-16:05 **Title: Intelligent labelling for food safety: New generation**
Massimo Cecaro, Italian Medical Press Association, Italy

Networking & Refreshment Break 16:05-16:20 @ Postiguet

16:20-16:40 **Consumption of certain grain food patterns is associated with improved shortfall nutrient intakes in US adults. A NHANES 2005-2010 analysis**
Yanni Papanikolaou, Nutritional Strategies Inc., France

16:40-17:00 **Title: Diet influence in proteins of breast milk from different origins**
Ruben Lopez Nicolas, University of Murcia, Spain

17:00-17:20 **Title: Effect of processing on functional properties of mandarin juice for the development of functional foods**
Ester Betoret, Universita di Bologna, Italy

17:20-17:40 **Title:The effect of testa on SC-CO_2 extracted oil yield, nutrient and anti-nutrient content of palm kernel fibre**
Nik Norulaini Nik Ab Rahman, Universiti Sains Malaysia, Malaysia

17:40-18:00 **Title: Breakfast consumption, nutritional, health status, and academic performance among children**
Ahlam Badreldin El Shikieri, Taibah University, Saudi Arabia

Panel Discussions

Session Adjournment

Day 2 June 17, 2015

Mediterraneo

Keynote Forum

09:00-09:05	**Introduction**
09:05-09:30	**Ian Maddox** Massey University, New Zealand
09:30-09:55	**Patrick Berry** Allfoodexperts®, Spain

Oral Session

Track 8: Food and Beverages Industry
Track 14: Regulatory Affairs
Track 15: Breaking Innovations in Food and Beverages

Session Introduction

Session Chair: Jose S Torrecilla, Complutense University of Madrid, Spain
Session Co-Chair: Angel Gil-Izquierdo, CEBAS-CSIC, Spain

09:55-10:15	**Title: New colloids as fat substitutes** **Suzana Caetano da Silva Lannes,** University of Sao Paulo, Brazil
10:15-10:35	**Title: Plant foods oxidative stress vs. human oxidative stress after plant foods intake in humans-plant foods processing vs. neurodegenerative, vascular and inflammation consequences** **Angel Gil-Izquierdo,** CEBAS-CSIC, Spain
10:35-10:55	**Title: The potential role of mindful eating as a treatment model for addressing the obesity epidemic** **Jeanne Dalen,** University of New Mexico Health Sciences Center, USA

Networking & Refreshment Break 10:55-11:10 @ Postiguet

11:10-11:30	**Title: Application of neural networks to monitor extra virgin olive oil degradation** **Jose S Torrecilla,** Complutense University of Madrid, Spain
11:30-11:50	**Title: Evaluation of radical scavenging of peptides after *in vitro* digests of chicken protein** **Gema Nieto,** University of Murcia, Spain
11:50-12:10	**Title: Decoding the proteins of functional food ingredients: Providing proof of bioactives and maintaining consumer confidence in an emerging industry** **Eugene Dillon,** Food for Health Ireland, Ireland
12:10-12:30	**Title: Clearly healthy: Novel natural invisible carriers for nutraceuticals** **Yoav D Livney,** Technion Israel Institute of Technology, Israel
12:30-12:50	**Title: Highlighting the importance of nutrition in breast cancer risk** **Magda Johanna Vandeloo,** European Cancer Prevention Organisation, Belgium

Oral Session

Track 7: Contaminants in Food and Beverages
Track 10: European Food Technology
Track 12: Processing and Packaging Technology
Track 13: Future of Innovation in the next 5 to 10 years

Session Introduction

Session Chair: Alexander V Sirotkin, Constantine the Philosopher University, Slovakia
Session Co-Chair: Yoav D Livney, Technion Israel Institute of Technology, Israel

12:50-13:10	**Title: Potato sloughing and instrumental methods for its assessment** **Anna Hejlova,** Czech University of Life Sciences Prague, Czech Republic

Lunch Break 13:10-13:55 @ Postiguet

13:55-14:15	**Title: Optimization of oil uptake of pre-dried and deep-fat-fried carrot slices as a function of process conditions** **Erkan Karacabey,** Suleyman Demirel University, Turkey
14:15-14:35	**Title: Cold plasma processing** **Carmen Bueno-Ferrer,** Dublin Institute of Technology, Ireland
14:35-14:55	**Title: Optimization of textural properties of pre-dried and deep-fat-fried carrot slices as a function of process conditions** **Cem Baltacioglu,** Nigde University, Turkey
14:55-15:15	**Title: Natural 15N abundance as a traceable biogenic marker to reveal the history of N fertilization and fingerprint food adulteration in organic food certification** **Hee-Myong Ro,** Seoul National University, Korea
15:15-15:35	**Title: Enriched food with indigestible fibres: Its stability, biological activity and satiety health benefits** **Ruben Lopez Nicolas,** University of Muricia, Spain
15:35-15:55	**Title: The incidence of some heavy metals in grasscutter meat (*Thryonomys swinderianus* Temminck) in Edo State, Nigeria** **John Oamen Igene,** University of Benin, Nigeria

Young Research Forum

Session Introduction

Session Judges	**Angel A Carbonell Barrachina,** Universidad Miguel Hernandez de Elche, Spain **Massimo Cecaro,** Italian Medical Press Association, Italy
15:55-16:10	**Title: Cholesterol photosensitized oxidation products in food systems** **Vladimiro Cardenia,** University of Bologna, Italy
16:10-16:25	**Title: Evaluation of phenolic content in avocado fruit and its by-products** **Ana Maria Gomez Caravaca,** Universidad de Granada, Spain

Networking & Refreshment Break 16:25-16:40 @ Postiguet

16:40-16:55	**Title: Modulation of *Dio1* gene expression by edible mushrooms extracts in normo- and hypercholesterolaemic mice** **Alicia Gil Ramirez,** Universidad Autónoma de Madrid, Spain
16:55-17:10	**Title: Effect of frozen storage time and temperature on quality of Atlantic mackerel (*Scombrus scomber*)** **Paulina Elzbieta Wasik,** University of Iceland, Iceland
17:10-17:25	**Title: Impacts of energy drinks to the work performance of selected call center agents in Makati city** **Imma Conception Navarro,** Centro Escolar University Graduate School, Philippines
17:25-17:40	**Title: Qualification and traceability of Tuscany milk through NMR-based metabolomics** **Claudio Santucci,** University of Florence, Italy
17:40-17:55	**Title: Optimization of the release kinetics of bioactive compounds of encapsulated *Olea europaea* infusions** **Vahid Farzaneh,** University of Algarve, Portugal
17:55-18:10	**Title: Evolution of hake mislabeling niches in commercial markets** **Ana Marta Munoz Colmenero,** University of Oviedo, Spain

Panel Discussions

14:30-15:30 Poster Session @ Almirante

Session Adjournment

Day 3 June 18, 2015

Mediterraneo

Keynote Forum

09:00-09:05	**Introduction**
09:05-09:30	**Darin Detwiler** Northeastern University, USA
09:30-09:55	**Massimo Cecaro** Italian Medical Press Association, Italy

Oral Session

Track 4: Flavor and Food Quality Markers
Track 5: Quality Control and Preservation
Track 9: Food Ingredients
Track 6: Fermentation Technology, Bioprocess Engineering
Track 11: European Food and Beverage Market

Session Introduction

Session Chair: Angel A Carbonell Barrachina, Universidad Miguel Hernandez de Elche, Spain
Session Co-Chair: Amanda Terol Pardo, University of Genova, Italy

09:55-10:15	**Title: Quality and consumer acceptance on hydrosostainable vegetable products** **Angel A Carbonell Barrachina,** Universidad Miguel Hernandez de Elche, Spain
10:15-10:35	**Title: Oligosaccharides: A sweet treasure from milk** **Mariarosaria Marotta,** Food for Health Ireland, Ireland
10:35-10:55	**Title: Apple flavonoids based functional foods and ingredients for the prevention of chronic disorders** **H P Vasantha Rupasinghe,** Dalhousie University, Canada

Networking & Refreshment Break 10:55-11:10 @ Postiguet

11:10-11:30	**Title: Varietal screening of orange fruits using contact probe voltammetry** **Antonio Domenech-Carbo,** Universitat de Valencia, Spain
11:30-11:50	**Title: Effects of flavanols on the enteroendocrine system: Proanthocyanidins effects on food intake** **Anna Ardevol,** Universitat Rovira i Virgili, Spain
11:50-12:10	**Title: Effect of selected food and medical plants and plant molecules on ovarian functions** **Alexander V Sirotkin,** Constantine the Philosopher University, Slovakia
12:10-12:30	**Title: Application of electrochemical sensors able to discriminate against arsenic species relevant for food safety assessment** **Amanda Terol Pardo,** University of Genova, Italy
12:30-12:50	**Title: An important scaffold for anticancer activity** **Oya Bozdag Dundar,** Ankara University, Turkey
12:50-13:10	**Title: Valuation of industry apple juice concentrate by-products** **Elisabete Coelho,** University of Aveiro, Portugal
13:10-13:30	**Title: Effect of hydrogen peroxide on volatile sulphur compounds in UHT milk** **Zahir Al-Attabi,** Sultan Qaboos University, Sultanate of Oman

Lunch Break 13:30-14:15 @ Postiguet

Award Ceremony & Closing Remarks

Bookmark your dates

9th Euro-Global Summit and Expo on

Food & Beverages

June 06-08, 2016 Cologne, Germany

Web: food.global-summit.com/europe/