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16th Euro Global Summit on Food and Beverages



March 2-4, 2017 Amsterdam, Netherlands

For Available Speaker Slots

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Euro Food 2017 Tentative Program	
Day 1 March 2, 2017	
09:00-09:30	Opening Ceremony
09:30-10:00	Registration
10:00-10:05	Introduction
keynote Presentation	
10:05-10:35	Tittle: Multi-stakeholder approach in reducing global food loss
	Prasanta k Kalita, University of Illinois, USA
10:35-11:00	Tittle: Combination of mathematical algorithms and laser applications: A reliable way to control the food quality
	Jose S. Torrecilla, Complutense University of Madrid, Spain
Coffee Break @11:00-11:20	
Symposium	
11:20-13:00	Tittle: Bacteriophages for healthier foods: Safety by nature
	Alexander Sulakvelidze, Intralytix Inc., USA
Lunch Break @13:00-13:50	
Sessions	
13:50-14:15	Tittle: Comparison of anthocyanin extraction methods from high anthocyanin purple corn cob hybrid: KPSC 901, and quality of the extract powder
	Withida Chantrapornchai, Kasetsart University, Thailand
14:15-14:40	Tittle: Brewing process of traditional alcoholic beverages and patterns of drinking in Nepal
	Yui Sunano, Nagoya University, Japan
14:40-15:05	Tittle: Evaluation of pinhao (*Araucaria angustifolia*) seed coat as source of total polyphenols, antioxidant, antimicrobial and allelochemical agents
	Voltaire Santanna, University of Rio Grande do Sul, Brazil
15:05-15:30	Tittle: Antioxidant properties of phenolic extracts and muffins enriched with date fiber concentrates obtained from date fruits (*Phoenix dactylifera L* .) hydrothermally treated.
	Guillermo Rodriguez Gutierrez, Spanish National Research Council, Spain
15:30-15:55	**Speakers Slot Available**
Coffee Break @15:50-16:10	
16:10-16:35	Tittle: Bread incorporated with grape marc powder: Product characteristics, antioxidant and sensorial analysis
	Luis Fernando Schoretter da Silva, University of Rio Grande do Sul, Brazil
16:35-17:00	**Speakers Slot Available**
17:00-17:25	Tittle: Slowly digestible and resistant starches in food and their role in nutrition
	Evzen Sarka, UCT Prague, Czech Republic
17:25-17:50	Tittle: The potential protective effect of propolis on experimentally induced hepatitis in adult male albino rats histological and immunohistochemical study
	Faiza Abdul Razzak Mahboub, Umm al-Qura University, Saudi Arabia

Day 2	March 3, 2017
Special Session	
10:00-10:40	Tittle: Nutritional quality of dried vegetables and vegetable soups
	Christian Grun, Unilever, Netherlands
Coffee Break @10:40-11:00	
Workshop	
11:00-12:00	Tittle: Effect of the incorporation of dried grape marc into wheat flour
	Voltaire Santanna, University of Rio Grande do Sul, Brazil
	Luis Fernando Schoretter da Silva, University of Rio Grande do Sul, Brazil
Sessions	
12:00-12:25	Tittle: Centesimal and mineral analysis of native wild strawberries from southern of Brazil
	Elaine Biondo, University of Rio Grande do Sul, Brazil
12:25-12:50	Tittle: Development of fruit jelly containing pomegranate juice and pomegranate peel extract
	Hathairat Rimkeeree, Kasetsart University, Thailand
Lunch Break @12:50-13:50	
13:50-14:15	Tittle: Fast food consumption among children and adolescents: Consumption's trend, effect on health and academic performance and ways to reduce health risk
	Ahlam Badreldin El Shikieri, Taibah University, Saudi Arabia
14:15-14:40	**Speakers Slot Available**
14:40-15:05	Tittle: Synthesis of caprylins through the esterification of glycerol with caprylic acid by using immobilized lipase
	Michele Vitolo, University of Sao Paulo, Brazil
15:05-15:30	**Speakers Slot Available**
Young Research Forum	
15:30-15:50	Tittle: Structure and gelation properties of casein micelles doped with curcumin under acidic conditions
	Aya N. Khanji, Universite de Lorraine, France
Coffee Break @15:50-16:10	
16:10-16:30	Tittle: Water absorption behavior of barley seed cells is affected by ultrasonic waves
	Meisam Nazari, Georg-August University of Gottingen, Germany
16:30-16:50	Tittle: Protein content in common bean row seeds in relation to a* and b* dimensions of the L*a*b* color space
	Monika Vidak, University of Zagreb, Croatia
16:50-17:10	Tittle: Volatile and maturation congeners in cachaça aged in new, second-use and extensive fill barrels
	Aline Bortoletto, University of Sao Paulo, Brazil
17:10-17:30	Tittle: A novel salt substitute containing amino acid & low-sodium processed meat
	Yu-Xia Zhu, Nanjing Agricultural University, China

9th Euro-Global Summit & Expo on

Food & Beverages

July 11-13, 2016 Cologne, Germany

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
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
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
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
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
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

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

Title: Genomics applied to beef quality traits
Luciana Correia de Almeida Regitano, Embrapa Pecuária Sudeste, Brazil
Title: An innovative method for the detoxification of gluten proteins from grains of cereals
Carmela Lamacchia, University of Foggia, Italy
Title: Ultrasonic energy in food technology: Novel applications and devices
Juan A Gallego-Juarez, Consejo Superior de Investigaciones Científicas (CSIC), Spain
Title: Beneficial effects of natural compounds: Studies *in vitro* and *in vivo*
Vincenzo Longo, Institute of Agricultural Biology and Biotechnology, Italy
Title: Quality valorization of microencapsulated probiotics dehydrated by microwave drying
Jose Ignacio Lombrana, University of Basque Country, Spain
Title: Healthy cheese - Can cheese really be healthy? A review of the current evidence
Emma Feeney, Food for Health Ireland, Ireland
Title: Breeding cattle for a more efficient and sustainable milk and meat production
Oscar González-Recio, National Institute for Agricultural and Food Research, Spain
Title: Separation and identification of *Cis/Trans* β-carotene isomers of virgin olive oils
Maria E Escuderos, IFAPA, Spain
Title: Intelligent labelling for food safety: New generation
Massimo Cecaro, Italian Medical Press Association, Italy
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
Title: Diet influence in proteins of breast milk from different origins
Ruben Lopez Nicolas, University of Murcia, Spain
Title: Effect of processing on functional properties of mandarin juice for the development of functional foods
Ester Betoret, Universita di Bologna, Italy
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
Title: Breakfast consumption, nutritional, health status, and academic performance among children
Ahlam Badreldin El Shikieri, Taibah University, Saudi Arabia
Title: New colloids as fat substitutes
Suzana Caetano da Silva Lannes, University of Sao Paulo, Brazil
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

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
Title: Application of neural networks to monitor extra virgin olive oil degradation
Jose S Torrecilla, Complutense University of Madrid, Spain
Title: Evaluation of radical scavenging of peptides after *in vitro* digests of chicken protein
Gema Nieto, University of Murcia, Spain
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
Title: Clearly healthy: Novel natural invisible carriers for nutraceuticals
Yoav D Livney, Technion Israel Institute of Technology, Israel
Title: Highlighting the importance of nutrition in breast cancer risk
Magda Johanna Vandeloo, European Cancer Prevention Organisation, Belgium
Title: Potato sloughing and instrumental methods for its assessment
Anna Hejlova, Czech University of Life Sciences Prague, Czech Republic
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
Title: Cold plasma processing
Carmen Bueno-Ferrer, Dublin Institute of Technology, Ireland
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
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
Title: Enriched food with indigestible fibres: Its stability, biological activity and satiety health benefits
Ruben Lopez Nicolas, University of Muricia, Spain
Title: The incidence of some heavy metals in grasscutter meat (*Thryonomys swinderianus* Temminck) in Edo State, Nigeria
John Oamen Igene, University of Benin, Nigeria
Angel A Carbonell Barrachina, Universidad Miguel Hernandez de Elche, Spain
Massimo Cecaro, Italian Medical Press Association, Italy
Title: Cholesterol photosensitized oxidation products in food systems
Vladimiro Cardenia, University of Bologna, Italy
Title: Evaluation of phenolic content in avocado fruit and its by-products
Ana Maria Gomez Caravaca, Universidad de Granada, Spain
Title: Modulation of *Dio1* gene expression by edible mushrooms extracts in normo- and hypercholesterolaemic mice
Alicia Gil Ramirez, Universidad Autónoma de Madrid, Spain
Title: Effect of frozen storage time and temperature on quality of Atlantic mackerel (*Scombrus scomber*)
Paulina Elzbieta Wasik, University of Iceland, Iceland
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
Title: Qualification and traceability of Tuscany milk through NMR-based metabolomics
Claudio Santucci, University of Florence, Italy
Title: Optimization of the release kinetics of bioactive compounds of encapsulated *Olea europaea* infusions
Vahid Farzaneh, University of Algarve, Portugal
Title: Evolution of hake mislabeling niches in commercial markets
Ana Marta Munoz Colmenero, University of Oviedo, Spain
Title: Quality and consumer acceptance on hydrosostainable vegetable products
Angel A Carbonell Barrachina, Universidad Miguel Hernandez de Elche, Spain
Title: Oligosaccharides: A sweet treasure from milk
Mariarosaria Marotta, Food for Health Ireland, Ireland
Title: Apple flavonoids based functional foods and ingredients for the prevention of chronic disorders
H P Vasantha Rupasinghe, Dalhousie University, Canada
Title: Varietal screening of orange fruits using contact probe voltammetry
Antonio Domenech-Carbo, Universitat de Valencia, Spain
Title: Effects of flavanols on the enteroendocrine system: Proanthocyanidins effects on food intake
Anna Ardevol, Universitat Rovira i Virgili, Spain

Title: Effect of selected food and medical plants and plant molecules on ovarian functions
Alexander V Sirotkin, Constantine the Philosopher University, Slovakia
Title: Application of electrochemical sensors able to discriminate against arsenic species relevant for food safety assessment
Amanda Terol Pardo, University of Genova, Italy
Title: An important scaffold for anticancer activity
Oya Bozdag Dundar, Ankara University, Turkey
Title: Valuation of industry apple juice concentrate by-products
Elisabete Coelho, University of Aveiro, Portugal
Title: Effect of hydrogen peroxide on volatile sulphur compounds in UHT milk
Zahir Al-Attabi, Sultan Qaboos University, Sultanate of Oman

Title: Food safety, security and sustainability: The 21st century challenge
Malcolm Elliott, The Norman Borlaug Institute for Global Food Security, UK
Title: Molecularly imprinted polymers: Plastic antibody mimics for assays and sensors in food analysis
Karsten Haupt, Compiegne University of Technology, France
Title: Recent development of fluorescence polarization immunoassays for food contaminants
Sergei A. Eremin, Moscow State University, Russia
Title: Production of antisera to phenylbutazone and oxyphenylbutazone for use in immunochemical detection assays
Terry Fodey, Agri-Food and Biosciences Institute, UK
Title: Is food a vehicle for transmission of gastric bacterial pathogen, *Helicobacter pylori*?
Bow Ho., National University of Singapore, Singapore
Title: The identification of the main glass parameters involved on the definition of the expression of a wine during tasting experience
Francesca Venturi, University in Pisa, Italy
Title: Cumulative risk assessment on the dietary exposure of Finnish children to heavy metals
Johanna Suomi, Finnish Food Safety Authority Evira, Finland
Title: Converting food leftovers into energy and fertilizer resources
Ruihong Zhang, University of California, USA
Title: The role of gender and socio-demographics variables on food safety perceptions of Lebanese University students
Lara Hanna Wakim, Holy Spirit University of Kaslik, Lebanon
Title: Common agricultural policy and traditional Italian food: Pathways for the sustainability
Francesco Zecca, University of Rome La Sapienza, Italy
Title: The quality of extravirgin olive oil obtained by an innovative extraction technology
Zinnai Angela, University of Pisa, Italy
Title: Innovative applications of infrared heating for food processing
Zhongli Pan, University of California, USA
Title: Impact of macro- and microelements on the size of starch granules in potato
Bozena Bogucka, University of Warmia and Mazury, Poland
Title: Optimization and computational evaluation of mechanical juice extraction from cassava (*Manihotesculenta* C.) leaves
Sajid Latif, Universitat Hohenheim, Germany
Title: Impact of processing methods on metabolic profile and nutritional value of sorghum
Christine Bosch, University of Leeds, UK
Title: Production of cloudifier products from lemon, orange, melon, persimmon fruit and automation in processing

G N Ignatyeva, Citromil, Spain
Title: Multiscale geometrical modelling of tomato fruit, why and how?
Zhiguo li, Henan Polytechnic University, China
Title: The first study comparing the shelf-life of a highly perishable food preserved by hyperbaric storage at room temperature and refrigeration
Jorge A Saraiva, University of Aveiro, Portugal
Title: Continuous frying improves the longevity of palm olein for processing of extruded product
Azmil Haizam Ahmad Tarmizi, Malaysian Palm Oil Board, Malaysia
Title: Fermented dairy products and their potential influences on health and disease
Gabriela Riscuta, National Cancer Institute, USA
Title: Consumption of fermented beverages and their influences on health & disease
Sharon Ross, National Cancer Institute, USA
Title: Fermented meats and implications in human health: The microbiome connection
Meredith A. J. Hullar, Fred Hutchinson Cancer Research Center, USA
Title: Fermented Vegetable: Health implication
Pamela Starke Reed, USDA, USA
Title: A mechanistic view on health-promoting effects of fermented foods
Tom Wang, USDA, USA
Title: Illusions, misperceptions and false food preferences caused by the brain
Michael O'Mahony, University of California, USA
Title: Folic acid (B9) fortification strategies by innovative microencapsulation
Ozlem Tokusoglu, Celal Bayar University, Turkey
Title: Towards development of plant-based alternatives for animal products
A J van der Goot, Wageningen University, Netherlands
Title: Inhibitory effect of buckwheat derived bakery products on the formation of advanced glycation end products – A comparison study
Henryk Zielinski, Institute of Animal Reproduction and Food Research of the Polish Academy of Sciences, Poland
Title: The nature of prebiotics and the impact of prebiotics/probiotics on gut health
Osama O. Ibrahim, Bioinnovation, USA
Title: Multiple benefits of food technology collaboration in fish processing
Arnljotur Bjarki Bergsson, Matis, Iceland
Title: OliV chicken: A functional chicken enriched with olive oil fatty acids and organic selenium
Michael Nikolaou, Aggelakis S A, Greece
Title: Monitoring acid-catalyzed hydrolysis of sucrose through low-resolution NMR relaxometry
Mecit Halil Oztop, Middle East Technical University, Turkey
Title: Biodegradable biorenewable polymeric nanocomposites for food packaging applications
Tarek M. Madkour, The American University in Cairo, Egypt
Title: Study of some physicochemical properties, sensory evaluation and shelf life of freeze-dried yogurt made with skim milk, inulin and *Saccharomyces boulardii*
Hector Eduardo Martinez Flores, Michoacana University of San Nicolas Hidalgo, Mexico
Title: Antioxidant, anti-diabetic and other health-promoting properties of Jamaican *Rubus* berry species
Camille S Bowen-Forbes, University of the West Indies, Jamaica
Title: Strategies for producing food from microalgae for improved food security
Ian Watson, University of Glasgow, United Kingdom
Title: Antioxidant properties of rapeseed can be modified by cultivation and biological stress
Ryszard Amarowicz, Institute of Animal Reproduction and Food Research of the Polish Academy of Sciences, Poland
Title: Side effects of antioxidant quercetin over cancer therapy
Zafer Akan, Celal Bayar University, Turkey
Title: The effect of fruit sorbet enriched in Yacon (*Smallanthus sonchifolius*) fructans on the total calcium blood level in growing rats
Kinga Topolska, University of Agriculture in Krakow, Poland
Title: Influence of time and concentrations of glucose and sucrose on biofilm formation by strains of *Listeria monocytogenes*
Victoria Jideani, University of Ibadan, Nigeria
Title: Dry fractionation in barley processing
Laura H G Van Donkelaar, Wageningen University, Netherlands
Title: Evolution of sensorial characteristics of different wines as a function of post-bottling conditions
Xiaoguo Ying, University of Pisa, Italy

Title: An online NP-HPLC-DPPH method for the determination of the antioxidant activity of condensed polyphenols from different chocolate manufacturing stages

Vasilisa Pedan, Zurich University of Applied Sciences, Switzerland

Title: Investigating oil migration in two layer chocolate systems with different hazelnut paste and cream formulations over chocolate layer by using magnetic resonance imaging (mri) technique

Sevil Cikrikci, Middle East Technical University, Turkey

Title: Effects of drying methods, solvents and extraction methods on phytochemical compounds and antioxidant capacity from Xao tam phan (*Paramignya trimer*) root

Van Tang Nguyen, University of Newcastle, Australia

Title: Development of diagnostic methods to identify fresh produce with the highest potential for maintaining minerals and nutrition during processing

Mehrdad Mirzaee, University of Greenwich, United Kingdom

Title: Effects of various clarification agents on the anthocyanins and color of red grape juice from Kalecik Karasi grapes (*Vitis Vinifera L.*)

Sevgin Diblan, Adana Science and Technology University, Turkey

Title: Effects of different sorbic acid and moisture levels on chemical and microbial qualities of sun-dried apricots during storage

Sumeyye Alagoz, Ankara University, Turkey

Title: Betalains from *Hylocereus polyrhizus:* A potential natural red food colorant

Ashwini Gengatharan, Monash University, Malaysia

Title: Effects of various copigments, honey and sugars on anthocyanins and color of sour cherry nectars

Kubra Ertan, Mehmet Akif Ersoy University, Turkey

Title: Optimization of parameters for production of protein hydrolysate using edible oyster mushroom (*Pleurotus ostreatus*)

Bhaswati Goswami, Indian Institute of Engineering Science & Technology, India

Title: Biochemical characterization of different cactus pear accessions (*Opuntia* spp.) from different regions of Morocco

Youssef El Kharrassi, INRA-Centre Régional de la Recherche Agronomique, Morocco

Title: Cereal dietary fibre perspectives on sustainable food and nutrition

Mirjana Menkovska, Sts. Cyril and Methodius University, Macedonia

Title: Real time detection of bacteria for improved decontamination for the food industry

Ian Watson, University of Glasgow, United Kingdom

Title: Nanotechnology in the food sector: Tiny particles, big effects

Ralf Greiner, Max Rubner-Institut, Germany

Title: The global harmonization initiative

Kirsten Brandt, Newcastle University, UK

Title: The application of high pressure processing in the dairy industry – A review

Thomas Zafiriadis, State Professional Training Institution of Katerini, Greece

Title: E-food science project: Bio-functional foods

Olga Gortzi, Technological Educational Institution of Thessaly, Greece

Title: Molecular identification of bacteria on grapes and in must from Small Carpathian wine-producing region (Slovakia)

Tomas Kuchta, National Agricultural and Food Centre, Slovakia

Title: Occurrence, impact and biocontrol of biogenic aminesin fermented soybean foods

Jae-HyungMah, Korea University, Korea

Title: The Colombian core collection of Solanum tuberosum. group phureja as a source of protein and dietary fibre for breeding programs

Carlos-Eduardo Narváez-Cuenca, Universidad Nacional de Colombia, Colombia

Title: Thermodynamic properties of African arrowroot lily (Tacca involucrata) in relation to packaging

Bibiana Igbabul, University of Agriculture, Nigeria

Title: Stock as unthickened liquid part of meat: Ultrasound processing effects

Eylem Ezgi Fadıloglu, Yasar University, Turkey

Title: Characterization of diverserice accessions for proteincontent and its correlation with starch properties

Maxwell Darko Asante, CSIR-Crops Research Institute, Ghana

Title: Effect of processing on in vitrobioaccessibility of phenolics, flavonoids and antioxidant activity of vegetables with/ without yoghurt

Esra Capanoglu, Istanbul Technical University, Turkey

Title: Real time and In situ monitoring of the crystallization of palm oil-based products using Focused Beam Reflectance Measurement (FBRM)

Elina Hishamuddin, Malaysian Palm Oil Board, Malaysia

Title: Delay of met-myoglobin formation in frozen skipjack tuna (*Katsuwonus pelamis*) meat during cold storage using NADase

Yasuyuki Tsukamasa, Kinki University, Japan

Title: Ligularia fisheri extract attenuates liver damage induced by chronic alcohol intake through activation of antioxidative enzymes, down-regulation of CYP2E1 and inhibition of reactive oxygen species generation

Gi Dong Han, Yeungnam University, South Korea

Title: Polyphenol profiles of barley sprouts at different growth stages and investigation of their anti-oxidative effects

Woo Duck Seo, Crop Foundation Division, Republic of Korea

Title: Antioxidant, hypoglycemic and hypotensive effects affected by various molecular weights of cold water extract from *Pleurotus citrinopileatus*

Be-Jen Wang, Cornell University, Taiwan

Title: Simultaneous analysis of anti-obesity drugs in food and food supplements using LC/PDA and LC/MS

Jeung-Young Chai, Ministry of Food and Drug Safety, Korea

Title: Application of hyperspectral imaging for rapid screening of key quality parameters in cereal grains

Nicola Caporaso, University of Nottingham, UK

Title: Survival of Staphylococcus aureus in herbs

Mai Dinh Thanh, Federal Institute for risk assessment, Germany

Title: Anti-aging effect of wine constituent and the utilization of wine compression residue

Akiyoshi Sawabe, Kinki University, Japan

Title: Analysis of heterocyclic amines and polycyclic aromatic hydrocarbons in commercial ready to eat meat products in UK

Fei Lu, University of Reading, UK

Title: Heat resistance of spores of six major *Bacillus* species in phosphate buffer and fermented soybean products

Jae-Hyung Mah, Korea University, Korea

Title: Highly sensitive and selective detection of ractopamine in meat via the piezoelectric immunosensor modified by carbon nanotubes

Sergey A Eremin, Moscow State University, Russia

Title: Multilayered edible coatings from Chitosan and Sodium Caseinate by layer-by-layer assembly

Beste Bayramoglu, Izmir Institute of Technology, Turkey

Title: Antioxidant activity and nitric oxide production of extracts from maize hybrid for grain, 'kangilok'

Hee Yeon Kim, Gangwondo Agriculture Research and Extention Services, Korea

Title: Increasing shelf life of cooked beans by means of rapid cooling

Serpil Sahin, Middle East Technical University, Turkey

Title: Understanding the processing behaviour of the underutilised Nigerian pigeon pea seed as a contribution to ensuring food security

Mary Okpala, University of Nottingham, UK

Title: Color stability of sour cherry nectars containing various phenolic extracts and sweeteners during storage

Mehmet Ozkan, Ankara University, Turkey

Title: The effect of microwave-infrared combination drying on quality of osmotically dehydrated eggplants

Ayca Aydogdu, Middle East Technical University, Turkey

Title: Enhancing the color intensity of strawberry nectars by various copigments and sweeteners

Meltem Turkyilmaz, Ankara University, Turkey

Title: Production angiotensin I-converting enzyme (ACE) inhibitory peptides using soy-powder based medium fermented with *Lactobacillus plantarum*

Shu Chen Wang, Chung Hsing University, Taiwan

Title: Cinnamon oil nanoemulsions/microemulsions: formulation, characterization and antibacterial activity

Simge Tutku Yildirim, Middle East Technical University, Turkey

Title: Analysis of carotenoid contents for development of high carotenoid varieties in corn grain

Sang Hyun Lim, Gangwondo Agriculture Research and Extention Services, Korea

Title: Effect of different homogenization techniques on the particle size of liposomes and storage characterization by NMR Relaxometry

Selen Guner, Middle East Technical University, Turkey

Title: Analysis of anthocyanin contents for development of high anthocyanin varieties in corn grain

Jong Yeol Park, Gangwon Agricultural Research and Extension Services, Korea

Title: Early stage detection of tobacco mosaic virus in tomato seeds by NMR Relaxometry

Kubra Unal, Middle East Technical University, Turkey

Title: Critical variants increasing the sweetness of sweet-tasting protein, brazzein

Kwang-Hoon Kong, Chung-Ang University, Korea

Title: Effect of various SO_2 concentrations on sugars and amino acids in sulfured dried apricots

Fatmagul Hamzaoglu, Ankara University, Turkey

Title: Impact of polyphenol addition on the total phenolic content and antioxidant capacity of acidified milk gels

Mukaddes Kilic Bayraktar, University of Reading, UK

Title: Effects of sporulation and heat-shock conditions on spores of six major *Bacillus* species

Jae-Hyung Mah, Korea University, Korea

Title: The effect of onion skin powder addition on physical parameters of extrudates

Bade Tonyali, Middle East Technical University, Turkey

Title: Effects of moisture contents and storage temperatures on browning of non-sulfited sun dried apricots

Nihal Guzel, Hitit University, Turkey

Title: Changes in ß-carotene content, pH and titratable acidity during sulphuring at different concentrations and drying of apricots (*Prunusarmeniaca L.*)

Ayşenur Salur, Ankara University, Turkey

Title: Effect of high hydrostatic pressure application (HHP) and osmotic dehydration (DO) as pretreatments to hot –air drying of abalone cubes.

Teresa Roco Bugueno, Universidad De La Serena, Chile

Title: Effect of sugar type and water content on the physical properties of marshmallows

Emrah Kirtil, Middle East Technical University, Turkey

Title: Effect of steaming and different drying conditions on physicochemical characteristics of pumpkin powder

Park Bo-Ram, National Academy of Agricultural Science, Korea

Title: Effects of various copigments on the stability of anthocyanins in sour cherry juice concentrates during storage

Buket Orhan, Ankara University, Turkey

Title: Inhibitory effect of corn silk on skin pigmentation

Sang Yoon Choi, Korea Food Research Institute, Korea

Title: Effects of sulfuring at different concentrations on polyphenols and polyphenoloxidase activity in dried apricots

Melek Altindag, Ankara University, Turkey

Title: Effects of traditional drying (sun drying) and drying in the oven on flavonoids and carotenoids of apricot

Barkat Malika, INATTA, Algeria

Title: Acute oral toxicity and genotoxicity of polysaccharide fraction from the leaves of *Diospyros kaki* Thumb

Chang-Won Cho, Korea Food Research Institute, Korea

Microbiological, chemical and organoliptical evaluation for irradiated white shrimp

Amal N Alkuraieef, Princess Nora bint Abdul Rahman University, Saudi Arabia

Title: The effects of high-temperature/high-pressure treatment on the major active ingredients and antioxidant activity of Korean ginseng (*Panax ginseng* C.A. Meyer)

Hee Do Hong, Korea Food Research Institute, Korea

Title: Fatty acids' profile of mostly consumed Lebanese fish from the Mediterranean region

Joane Matta, Holy Spirit University of Kaslik, Lebanon

Title: Understanding the effects of different polysaccharides on swelling of whey protein hydrogels

Sirvan Sultan Uguz, Middle East Technical University, Turkey

Title: Monitoring of sodium contents in Korean preserved food, *Kimchi* and *Jeotgal* (pickled fish)

Joungboon Hwang, Daejeon Regional Food and Drug Administration, Republic of Korea

Title: The effect of rice, potato, corn and tapioca starches on the quality of gluten-free bread

Anita Setarehnejad, Cardiff Metropolitan University, UK

Title: The effect of extrusion processing on solubility and molecular weight of water-soluble arabinoxylan

Abdulmannan Fadel, MMU, UK

Title: The effect of fruit sorbet with the addition of Jerusalem artichoke (*Helianthus tuberosus L.*) fructans on the total calcium blood level in growing rats

Ewa Cieslik, University of Agriculture in Krakow, Poland

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

Title: Physical and chemical stability of refractance WindowÂ®- dried mango (Philippine 'Carabao' var.) powder during storage

Ofero A. Caparino, PhilMech, Philippines

Title: Effect of processing on physio-chemical properties and yield of gari from dried chips

Kehinde A. Taiwo, Obafemi Awolowo University, Nigeria

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

Title: Glycemic index in the prevention and management of diabetes mellitus: The Malaysian experience

Fatimah Arshad, International Medical University, Malaysia

Title: Using some food processing wastes in producing some nutritional components

Gamal A. El-Sharnouby, King Faisal University , Saudi Arabia

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

Title: Microbiologically produced organic acids as new building blocks in organic synthesis

Ulrich Stottmeister, University of Leipzig, Germany

Title: Development of a seaweed sauce by fermentation

Motoharu Uchida, National research Institute of Fisheries and Environment of Inland Sea, Fisheries Research Agency, Japan

Title: Challenges in Fermentation scale up process for production of new chemical entities: From discovery to clinic

Prafull Ranadive, Piramal Enterprises Ltd., India

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

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

Title: Polymer based fermentation of new anti-inflammatory compounds, from a myxobacterial strain

Girish Mahajan, Piramal Enterprises Ltd., India

Title: Development of speciality foods, current problems & searching for Corrections

Annette C. Bentley, American Celiac Society, USA

Symposium on **Topical antioxidants for protection and reversal of environmental damage**

by **Karen E. Burke,** Mt. Sinai Medical Center, USA

Title: Food fortification to alleviate micronutrient deficiencies

Sunil J. Wimalawansa, UMDNJ, USA

Title: Gluten-free and milk-free products to fill the dietary needs

Annette C. Bentley, American Celiac Society, USA

Title: Labeling litigation and navigating class actions

Angela Agrusa, Liner Grode Stein, USA

Title: Life style diseases-Indian scenario

A.Jasmine, TBAK College for Women, India

Title: Whole grain foods for health and wellness

A. Jayadeep, CFTRI, India

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

Title: Designer host for cellulosic ethanol production via synthetic biology

Jui-Jen Chang, Genomics Research Center, Academia Sinica, Taiwan

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
Title: Engineering industrial yeast for renewable advanced biofuels applications
Z. Lewis Liu, National Center for Agricultural Utilization Research, USA
Title: Bio-processing to improve the nutraceuticals and bioactive properties of millet seed coat
Jayadeep A, Central Food Technological Research Institute, India
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
Title: Ethanol production and anaerobic fermentation of agro-industrial wastes and sweeteners
Mohamed Emad A. Nasser, Alexandria University, Egypt
Title: Gram-scale production of a fungal laccase in the host Aspergillus niger
Yasmina Mekmouche, Aix-Marseille Universite, France
Symposium on **Microbial safety of minimally processed produce and fresh-cut fruits**
by **Dike O. Ukuku**, USDA ARS-Eastern Regional Research Center, USA
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
Title: Development of value-added applications from wine grape pomace
Yanyun Zhao, Oregon State University, USA
Title: Probiotic food supplements at the Crossroads
Irena Rogelj, University of Ljubljana, Slovenia
Title: Quality characteristics of functional pita bread supplemented with date seed powder
Isameldin B. Hashim, United Arab Emirates University, UAE
Title: Biochemical composition and antimicrobial activity of thyme incorporate food products
Sumayaa Dawood, TABK College for Women, India
Title: Production of prebiotic xylooligosaccharide (XOS) from rice bran and finger millet
P. Ayyappan, Anna University, India
Title: Thermosonication as a potential quality enhancement technique of apple juice
Muhammad Abid, Nanjing Agricultral University, China
Title: Influence of sonication and high hydrostatic pressure on the quality of carrot juice
Saqib Jabbar, Nanjing Agricultral University, Chaina
Title: Assessment of anti-atherosclerotic potency of poly herbal nutraceutical (PHN)
Chetan C. Nimgulkar, National Institute of Nutrition, India
Title: Immunonutrition: Correlation with nutrients
Farhan Saeed, Government College University, Pakistan

Glimpses of Food Series Conferences

















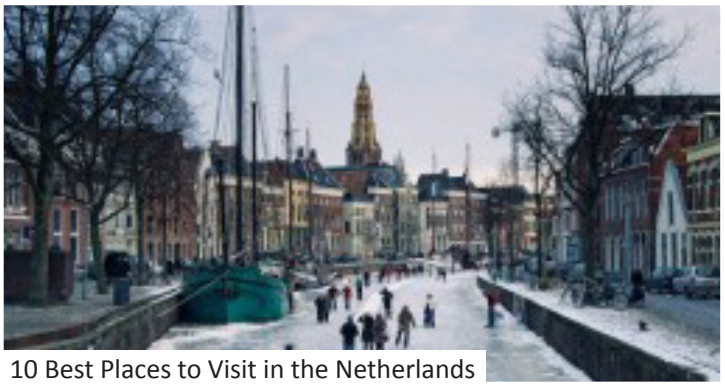








Best Tourist Destinations in Netherlands



10 Best Places to Visit in the Netherlands



10 Top Tourist Attractions in the Netherlands



A Dutch Treasure Trove



Anne Frank Museum



Delft City Hall



Canals of Amsterdam



Delta Project



Exploring Amsterdam's Canals



Hoge Veluwe National Park



Leiden Canals



Hoge Veluwe

Maastricht Vrijthof

