

22nd Euro-Global Summit on Food and Beverages

February 28-March 02, 2019 London, UK

CALL NOW FOR MORE INFO

702-508-5200

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eurofood@foodtechconferences.com
https://food.global-summit.com/europe/

SCHEDULE

09:00-09:30

REGISTRATION

09:30-12:30

KEYNOTE

12:30-14:30

LUNCH

14:30-16:30

WORKSHOPS

16:30-17:30

SESSION TALKS

17:30-18:30

NETWORKING

Euro Food 2019

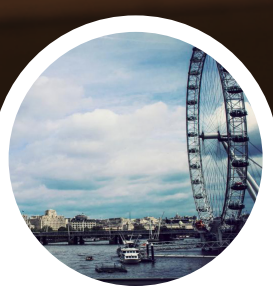
PROGRAM AT A GLANCE



Big-Ben



London City



London-Eye



Tower-Bridge

DATE: February 28-March 02, 2019

London, United kingdom

we take an gratitude to inviting the contributors across the world to 22nd international conference on food & Beverages during February 28th to March 02, 2019 London, UK

UK: Conference Series LLC Ltd

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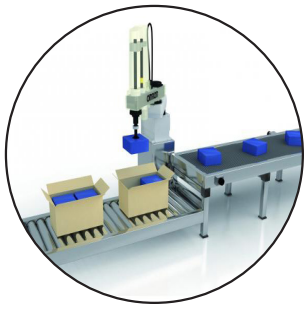
KEY SESSIONS

Food Science and Biotechnology
Beverage Technology
Sea Food Processing
Dairy Science and Technology
Meat Science and Processing
Food Packaging and Process Engineering
Food Chemistry and Molecular Food
Food Microbiology and Enzymology
Food Flavouring and Coatings
Food Preservation and Processing
Food Adulteration and Fortification
Food Quality Control and Quality Assurance
Food Allergy and Public Health
Food colloids and Polymers
Spices Extraction and Seasonings
Food Production and Scarcity
Food Safety and Security









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Euro Food

GLIMPSES



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PLAN YOUR TRIP TO

London



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Tentative Program

21ST EURO-GLOBAL SUMMIT ON FOOD AND BEVERAGES

March 8-10, 2018 Berlin, Germany

Theme: "Unfolding The Emerging Technologies In Food and Beverages"



For Available Speaker Slots

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21ST EURO-GLOBAL SUMMIT ON
FOOD AND BEVERAGES

March 8-10, 2018 Berlin, Germany

Program at A Glance

Day 1

Morning Sessions

Registrations @ Reception Desk	**08.00-09.00 AM**	
	Time	**General Session**
Least of 3 Keynote/Plenary Talks	09.00-09.15	Inaugural Address
	09.15-09.45	Keynote/Plenary Talk 1
	09.45-10.15	Keynote/Plenary Talk 2
	10.15-10.45	Keynote/Plenary Talk 3
Panel Discussions/Group Photo		
Coffee/Tea Break 10.45-11.00 (Networking)		
11.00-12.40	Speakers (25 Mins each) (Slot Available)	

Evening Sessions

Lunch Break 12.40-13.30	
13.30-15.30	Speakers (25 Mins each) (Slot Available)
Coffee/Tea Break 15.30-15.45 (Networking)	
15.45-18.25	Speakers (25 Mins each) (Slot Available)

Day 2

Morning Sessions

	Time	**Session 1**	**Session 2**
Least of 3 Keynote/Plenary Talks	09.15-09.45		
	09.45-10.15		
	10.15-10.45		
Coffee/Tea Break 10.40-10.55 (Networking)			
10.55-12.35		Speakers (Slot Available)	Speakers (Slot Available)

Evening Sessions

Lunch Break 12.35-13.25		
13.25-15.05	Speakers (Slot Available)	Speakers (Slot Available)
Young Research Forum Sessiom		
Poster Session		
Coffee/Tea Break 15.05-15.20 (Networking)		
15.20-18.00	Speakers (Slot Available)	Speakers (Slot Available)

Day 3

Morning Sessions

	Time	**Session 1**	**Session 2**
09.00-10.40		Speakers (Slot Available)	Speakers (Slot Available)
Coffee/Tea Break 10.40-10.55 (Networking)			
10.55-12.35		Speakers (Slot Available)	Speakers (Slot Available)

Evening Sessions

Lunch Break 12.35-13.25		
13.25-15.05	Speakers (Slot Available)	Speakers (Slot Available)
Coffee/Tea Break 15.05-15.20 (Networking)		
Awards & Closing Ceremony		

For More Details, Visit : http://food.global-summit.com/europe/

Keynote Forum

Impact of new food trends to food safety and quality in food manufacturing organizations
Rong Murphy, Maple Leaf Farms ,USA

Identifying treatment schemes for fruit and vegetable wash-water
Richard G. Zytner, College of Engineering & Physical Sciences, Canada

Use of short-wave ultraviolet light (UV-C) under a hurdle approach to preserve a turbid carrot-orange juice blend
Sandra Guerrero, Universidad de Buenos Aires, Argentina

Keynote Slots Available

Workshop on

Unintentional biases of sampling methodology for detection of human enteropathogens in the poultry industry
Douglas Cosby, Kurt Richardson & Steve Ricke

Workshop on

Food and beverages processing: Dietary cultures and antiquity of food and beverages
Norah Nakachwa, Nakaseke Farmers & Agroprocessing Company

Workshop Slots Available

contact: eurofood@foodtechconferences.com

Featured Speakers

Buying wine online or offline: Some determinants of choice
Jean-Eric PELET, ESCE International Business School Paris, France

Anatolian Brine Cheeses
Caglar Mert AYDIN, Munzur University, TURKEY

Can xylene and chia (Salvia Hispanica L.) seed extract directly basic ovarial cell functions?
Adam Tarko, Constantine the Philosopher University in Nitra, Slovakia

Efficacy of probiotic yeast and bacteria in fermentation of sugars and inhibition of oral pathogens
Joong-Ho Kwon, Kyungpook National University, South Korea

Optimization of supercritical fluid extraction of bioactive compounds from Stevia rebaudiana (Bertoni) leaves by response surface methodology (RSM) and artificial neural network (ANN) modeling
Namhyeok Chung, Kyungpook National University, South Korea

Efficacy of probiotic yeast and bacteria in fermentation of sugars and inhibition of oral pathogens
Sudha Rani Ramakrishnan, Kyungpook National University, South Korea

In vitro* assessment of hypocholestermic activity of *Lactococcus lactic subsp. lactis
Sobhy El Sohaimy, City of Scientific Research and Technological Applications, Egypt

Iron-binding optimization of bioactive casein phosphopeptides using response surface methodology; effect of pH, mass ratio and time
Zohre Delshadian, Shahid Beheshti University of Medical Sciences

Speaker Slots Available

contact: eurofood@foodtechconferences.com

Featured Speakers

Anatolian Brine Cheeses
Caglar Mert AYDIN, Munzur University, TURKEY

Antimicrobial activity of poly lactic acid films containing nanocellulose & ethanolic extract of propolis against some food borne pathogens
Aslan Dalilan, Faculty of Veterinary medicine, University of Tehran

An improvement of the human gut ecosystem by drinking Refined-Deep-SeaWater (RDSW)
Hiroaki Takeuchi, Kochi clinical study group with refined-deep-seawater, JAPAN

Innovative solution for food reformulating as source of bioactiv compounds from by-products of wine industry
Anamaria Pop, University of Agricultural Sciences and Veterinary Medicine, Romania

Speaker Slots Available

Featured Speakers

The study of the organochlorine pesticide residues traceability in food chain: Feeds-fatty tissue-meat-meat products
Crina Carmen Muresan, University of Agricultural Sciences and Veterinary Medicine, Romania

By-products of apple processing as a source of bioactive compounds
Anca Corina Farcas, University of Agricultural Sciences and Veterinary Medicine, Romania

Quantitative analysis by HPLC and FT-MIR prediction of sugars in juice from the fruit of plum harvest during growth and fruit development
Romina Alina Vlaic, University of Agricultural Sciences and Veterinary Medicine, Romania

On the interpretation of textural properties of gels through the mechanics of soft materials
Marina Czerner , CONICET- Facultad de Ingeniería, Argentina

Speaker Slots Available

Featured Speakers

Food secure Baltimore: Mapping alternative futures for the food systems of Baltimore city
Anthony Scavone, Penn State University, USA

Saturated fatty acid and trans fatty acid in unpackaged traditional bakery products in Argentina
María Rosa Williner, Universidad Nacional del Litoral, Argentina

Assessing food safety and Halalan-Toyyiban in food truck business at Selangor
Nurshahirah Saleh, Malaysia

A method and a system for converting large quantities of wastewater into water and fertilizer - the YSATÎ case, based on Patent INPI PI 0905596-7 A2
Silvio Taboas, TabVlae Engineering Services Ltda.,Brazil

Probiotic cereal-based beverages; benefits and health related aspects
Mahsa Shakooie, Shahid Beheshti University of Medical Sciences

Cultivation with solar ground radiation in greenhouses
Abdeen Omer, Energy Research Institute, UK

Hazelnut skin as a functional ingredient for innovative-functional yoghurt production
Nayil Dinkci, Ege University,Turkey

Find 150 More Speaker Presentations from USA, Europe, Middle East and Asia pacific
https://food.global-summit.com/europe/

Glimpses of Euro Food Series Conferences





















TOURIST DESTINATIONS IN BERLIN , GERMANY



Pergamon Museum



fernsehturm



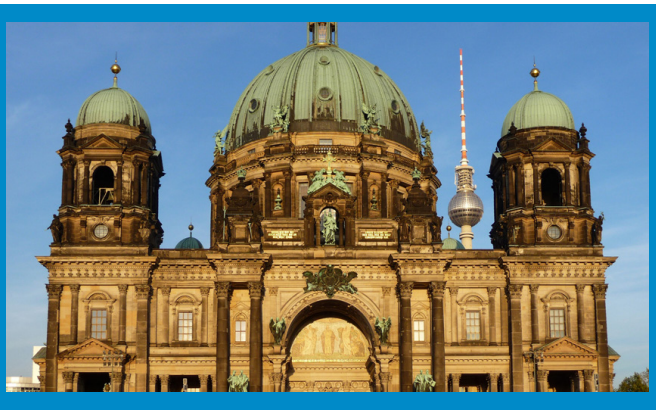
Charlottenburg Palace



Brandenburg Gate



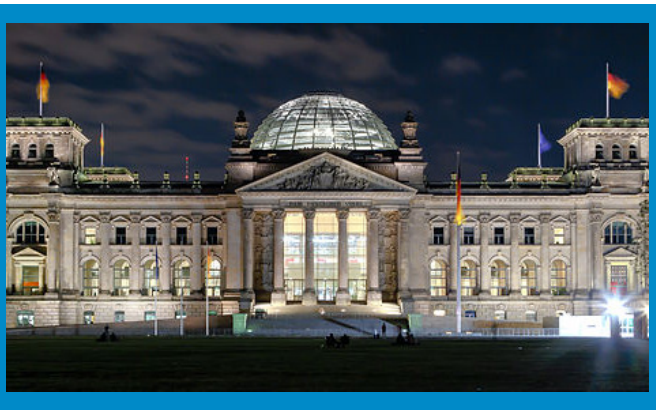
Alexanderplatz



Berlin Cathedral



Berlin Zoological Garden



Reichstag Building

Major Scientific Sessions

- Food and Beverage
- Food and Beverage Processing
- Nutritive Aspects of Food
- EU Regulations and Safety Management
- Food Quality ,Safety and Preservation
- Public Health Significance in Food and Beverage
- Nutrition and Nutritional Disorder Management
- Recent Advancement in Food and Beverage Sector
- Food and Beverage Hotel Management and Services
- Evaluation of Food and Beverage Plant
- European Food and Beverage Sector
- Microbiological Quality Aspects in Food and Beverage Industry
- Waste Management Techniques in Food and Beverage Industry

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
eurofood@foodtechconferences.com

Conference Venue

Berlin, Germany

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Euro Food 2018
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Conference Venue

Berlin

Berlin is the gateway to central and eastern Europe as well as the economic regions of western Europe. Tap into the most interesting market in the region, which comprises six million residents. With its central geographical location and excellently developed infrastructure, the German capital and its surroundings offer ideal conditions as a business location. Berlin is the gateway to Central and Eastern Europe and the economies of Western Europe. All major European markets can be reached from here by truck.

The food industry – including the tobacco industry – is one of Berlin's strongest industrial sectors in terms of turnover and number of employees.The food industry accounts for about 10% of all employment in the manufacturing sector. Berlin is focused on the production of coffee, confectionery and baked goods, fruit and vegetable processing, the beverage industry as well as on meat and tobacco processing.

The capital region's food industry benefits from the area's high proportion of rural space and a very well developed agricultural sector. Nearly half of the land devoted to agriculture in the region is used to produce grain.Nationally and internationally known brands such as Coca-Cola, Schultheiss, Kühne, Storck, Stollwerck or Bahlsen already benefit from the ideal environment Berlin offers. A company like Fassbender & Rausch has become the largest chocolate producer in the world.

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893rd Conference

Scientific Program

8th World Congress on Agriculture & Horticulture

and

16th Euro Global Summit on Food & Beverages

March 02-04, 2017 Amsterdam, Netherlands



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Day 1 March 2, 2017

Registrations

Meeting Place 4&5

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Opening Ceremony

Keynote Forum

Introduction

Title: Multi-stakeholder approach in reducing global food loss

Prasanta k Kalita, University of Illinois, USA

Title: Individual microbial risks evaluation: A three- dimensional model to assist consumer in their food safety decision making processes

Aleardo Zaccheo, Bioethica Food Safety Engineering, Switzerland

Group Photograph

Coffee Break

Title: SAAT: Silicic acid agro technology / the use of silicic acid in agriculture

Henk-Maarten Laane, ReXil Agro BV, Netherlands

Title: Prospects of different sources of silicon in agricultural and horticultural crops

Prakash Nagabovanalli B, University of Agricultural Sciences, India

Symposium

Title: Bacteriophages for healthier foods: Safety by nature

Alexander Sulakvelidze, Intralytix Inc., USA

Title: Bacteriophage biocontrol as a food safety measure in both human and pet foods

Joelle Woolston, Intralytix Inc., USA

Title: Stabilization of bacteriophage for military and civilian applications

Andre Senecal, US Army, USA

Lunch Break

Oral Session 1

Plant Science & Soil Science | Crop Sciences & Organic Agriculture | Agricultural Extension & Education | Fertilizers & Chemicals | Poultry Farming | Greenhouse & Horticulture | Irrigation & Germplasm Conservation

Session Chair: Beatrice, Berger Leibniz Institute of Vegetable and Ornamental Crops, Germany

Session Co-chair: Liang Chen, Chinese Academy of Agricultural Sciences, China

Title: A high density genetic map for underlying the QTLs associated with the main quality and functional components such as catechins, caffeine in tea plant (*Camellia sinensis*)

Liang Chen, Chinese Academy of Agricultural Sciences, China

Title: Managing western flower thrips by the use of biocontrol agents in conventional and solar greenhouses

Poonam Singh, Assiniboine Community College, Canada

Title: Complex compost in its function as a multiphase disperse system of different production wastes

Ivan S. Belyuchenko, Kuban State Agrarian University, Russian Federation

Title: Harnessing plant growth-Promoting bacteria for sustainable agriculture

Beatrice Berger, Leibniz Institute of Vegetable and Ornamental Crops, Germany

Title: Refining and bran grinding levels of wheat flours, besides baking properties, affect tensile characteristics of derived bioplastics

Paolo Benincasa, University of Perugia, Italy

Title: Water stress estimation system Using thermography with a smartphone

Sosuke Mieno, National Institute of Technology, Toba College, Japan

Oral Session 2

Food & Beverages | Beverage Processing | Food Quality, Safety & Preservation | Food Supply Chain & Distribution Systems | Food Nanotechnology

Session Chair: Alexander Sirotkin, University of Constantine the Philosopher, Slovakia

Session Co-chair: Jordane Jasniewski, University of Lorraine, France

Title: A study of anthocyanin extraction methods from high anthocyanin purple corn cob hybrid: KPSC 901, and application of the extract powder

Withida Chantrapornchai, Kasetsart University, Thailand

Title: Brewing process of traditional alcoholic beverages and patterns of drinking in Nepal

Y**ui Sunano,** Nagoya University, Japan

Coffee Break

Title: 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

Title: Bread incorporated with grape marc powder: Product characteristics, antioxidant and sensorial analysis

Luis Fernando Schoretter da Silva, University of Rio Grande do Sul, Brazil

Title: 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

Special Session

Title: Food, drink and medical plants can affect female reproductive functions

Alexander V. Sirotkin, Constantine the Philosopher University, Slovakia

Day 2 March 3, 2017

Keynote Forum

Title: Combination of mathematical algorithms and laser applications: A reliable way to control the food quality

Jose S. Torrecilla, Complutense University of Madrid, Spain

Title: Phage antimicrobials, Promises and challenges

Zeinab Hosseini-Doust, McMaster University, Canada

Coffee Break

Title: Biotechnology innovation in biological control of plant diseases

Ilan Chet, Hebrew University of Jerusalem, Israel

Title: Complex societal agriculture problems

Dorien De Tombe, International Research Society on Methodology of Societal Complexity, Netherlands

Special Session

Title: Nutritional quality of dried vegetables and vegetable soups

Christian Grun, Unilever, Netherlands

Special Session

Title: Chlorantraniliprole 0.4 GR – featuring a novel mode of action against grape stem borer, *Celosterna scrabrator*

D. N. Kambrekar, University of Agricultural Sciences, India

Lunch Break

Workshop

Title: 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

Oral Session 3

Food Processing | Food and Health | Bioprocess Engineering & Fermentation Technology | European Food and Beverage Sector | Food Biotechnology

Session Chair: Guillermo Rodriguez Gutierrez, Spanish National Research Council, Spain

Session Co-chair: Evzen Sarka, University of Chemistry and Technology, Czech Republic

Title: Changes in the availability of nutrients and anti nutrients with simple processing methods
Jagriti Sharma, Talking Rain Beverage Company, USA
Title: Development of fruit jelly containing pomegranate juice and pomegranate peel extract
Hathairat Rimkeeree, Kasetsart University, Thailand
Title: Slowly digestible and resistant starches in food and their role in nutrition
Evzen Sarka, UCT Prague, Czech Republic
Title: Novel phenolic derivatives of pectin: enzymatic synthesis and properties
Jordane Jasniewski, University of Lorraine, France

Coffee Break

Poster Presentation

Oral Session 4

Sustainable Agriculture | Agro-ecology & Bioenergy | Forestry & Global Climate Change | Bio Based Materials |Rice Research | Types of Agriculture | Natural Resources Management

Session Chair: Ilan Chet, Hebrew University of Jerusalem, Israel

Session Co-chair: Feibo Wu, Zhejiang University, China

Title: Comparison of allelopathic activity of some edible mushroom and wild mushroom in Japan
Asma Osivand, Tokyo University of Agriculture and Technology, Japan
Title: Marker-trait association analysis for grain calcium content in global collection of finger millet genotypes
Shambhavi Yadav, University of Agriculture and Technology, India
Title: Organic agriculture as a form of sustainable farming and public perception
Abdirashid Elmi, Kuwait University, Kuwait
Title: Effects of humic acid on nitrogen contents of wheat plant
Metin Turan, Yeditepe University, Turkey
Title: Tolerance to combined stress of drought and salinity in Tibetan wild barley
Feibo Wu, Zhejiang University, China

Day 3 March 4, 2017

Oral Session 5

Nutrition & Nutritional Disorder Management | Recent Trends in Food & Beverages | Beverage Industry Safety and Ethics | IPR in Food Industry

Session Chair: Voltaire Santanna, University of Sao Paulo, Brazil

Session Co-chair: Abdel Halim Harrath, King Saud University, Saudi Arabia

Title: Synthesis of caprylins through the esterification of glycerol with caprylic acid by using immobilized lipase
Michele Vitolo, University of Sao Paulo, Brazil

Coffee Break

Title: Effect of maternal food restriction on the folliculogenesis and steroidogenesis in female rat offspring
Abdel Halim Harrath, King Saud University, Saudi Arabia
Title: Using fish sauce as a substitute for sodium chloride in culinary sauces and effects on sensory properties
See Wan Yan, Taylor's University, Malaysia

Young Research Forum

Title: Structure and gelation properties of casein micelles doped with curcumin under acidic conditions
Aya N. Khanji, Universite de Lorraine, France
Title: Water absorption behavior of barley seed cells is affected by ultrasonic waves
Meisam Nazari, Georg-August University of Gottingen, Germany
Title: 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
Title: Influence of stable and abusive temperatures on lipid deterioration of atlantic herring (*Clupea harengus*) light and dark muscle during long-term frozen storage.
Dang Thi Thu Huong, University of Iceland, Iceland
Title: Effect of non-thermal plasma on physico-chemical, functional and rheological properties of rice starch
Rohit Thirumdas, Institute of Chemical Technology, India

Lunch Break

Title: A novel salt substitute containing amino acid & low-sodium processed meat
Yu-Xia Zhu, Nanjing Agricultural University, China
Title: Fast identification of new rice and stored rice by laser-induced breakdown spectroscopy
Xiao-Lan Yu, Zhejiang University, China
Title: Development and technofunctional-sensory characterization of virtually TFA free deep-frying fats for bakery products
Sybille Merkle, Hamburg University of Applied Sciences, Germany
Title: Effect of different strawberry varieties on the nectar quality
Najat Belhadj, Abdelmalek Essaâdi University, Morocco

Video Presentation

Tittle:Evaluation of the physicochemical properties, proximate compositions and antinutrients of bambara nut used for energy bar production
Ngozika C. Okechukwu Ezike, Imo State University, Nigeria

Coffee Break

Closing Ceremony

