

22nd Euro-Global Summit on Food and Beverages

Feb 28-Mar 01, 2019
London, UK

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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

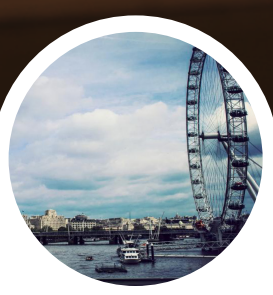
PROGRAM AT A GLANCE



Big-Ben



London City



London-Eye



Tower-Bridge

DATE: Feb 28-Mar 01, 2019

London, UK

We take immense gratitude inviting the food science and technology contributors to the 22nd International Conference on Food & Beverages during Feb 28-Mar 01, 2019 in London, UK

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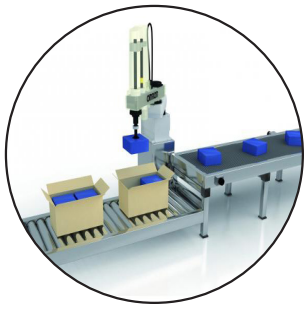
KEY SESSIONS

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
Food and Drug Analysis
Food Labelling and Advertising Regulations
Food Nano Chemistry
Food and Beverage Hotel Management
Food Sustainable









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FEBRUARY 28-MARCH 01, 2019 LONDON, UK

Next Gen of Food Innovation

Title: Antimicrobial activity of grape seed and skin extracts coated on Corona treated LDPE and PET films

Nahla Khalil

American University
Cairo, Egypt

Biography: Nahla Khalil completed her MS in Food Chemistry at the American University in Cairo, School of Sciences and Engineering, Chemistry Department in 2017. I am currently a Research Assistant in the Chemistry Department, American University in Cairo. I have started discussions concerning my PhD with my advisors at the American University in Cairo. I intend to complete my research focusing on the other important aspects of both grape seed and skin extracts e.g. anticancer and antinflamatory properties.

Title: Partial privatization of agro input supply, implication for access/utilization and food security in Nigeria

Umeh Ogechi Jubilant

Michael Okpara University of Agriculture Umudike, Nigeria

Biography: Umeh Ogechi Jubilant studied agricultural extension and administration; she is a lecturer at Michael Okpara University of agriculture Umudike, Nigeria with the Department of Rural Sociology and Extension. A farmer field school (FFS) Master trainer and frontline Extensionist with Agricultural Development Program Abia State Nigeria. Presently, Doctoral student at Michael Okpara University of agriculture Umudike, Nigeria. Have over 45 journals, conference proceedings and technical paper publications in reputable journals.

SPEAKER SLOTS AVAILABLE

Title: Low calorie sweetener consumption in beverages leads to a range of body weight responses

Richard D Mattes

Kelly Higgins, Purdue University
USA

Biography: Richard D Mattes is a Distinguished Professor of Nutrition Science at Purdue University, Adjunct Associate Professor of Medicine at the Indiana University School of Medicine and Affiliated Scientist at the Monell Chemical Senses Center. His research focuses on the areas of hunger and satiety, regulation of food intake in humans, food preferences, and taste and smell. At Purdue, Dr. Mattes is the Director of the Public Health Graduate Program and the Ingestive Behavior Research Center. Selected external responsibilities include: Associate editor of American Journal of Clinical Nutrition; editorial board of Chemosensory Perception as well as Ear, Nose and Throat Journal. He is also Secretary of the Rose Marie Pangborn Sensory Science Scholarship Fund. He has authored over 270 publications.

Title: Probing the Storage Stability and Sensorial Characteristics of Cereal Grass Functional Drinks

Farhan Saeed

Government college university
Faisalabad-Pakistan

Biography: Farhan Saeed has completed his PhD at the age of 28 years from University of Agriculture, Faisalabad-Pakistan and postdoctoral studies from University of Queensland, Brisbane Australia. He is working as Assistant Professor, Government College University Faisalabad-Pakistan. He has published more than 50 papers in reputed journals with impact factor more than 100. He has 08 book chapters in international books and he also got two research funds from Higher Education Commission Islamabad Pakistan

SPEAKER SLOTS AVAILABLE

Title: Innovative Sensor System and Evaluation Procedure for Monitoring of Food Processing

Rolf Seifert

Institute for Sensor and Information Systems, Karlsruhe University of Applied, Germany

Biography: Rolf Seifert received his Dipl.-Math. from the University of Freiburg, Germany in 1985. Since 1986 he works as a scientist at the Karlsruhe Institute of Technology (formerly Nuclear Research Center Karlsruhe and Research Center Karlsruhe). Under the German Support Program he was involved in the designing of a statistical evaluation tool called PROSA which is used for NRTA in the Agency. He is now working in the field of sensor technology, especially on mathematical classification and evaluation procedures for sensor signals from multi-gas sensor systems.

Title: Application of Greenhouses for Sustainable food production

Abdeen Omer

University of Nottingham

Egypt

Biography: Abdeen Mustafa Omer (BSc, MSc, PhD) is an Associate Researcher at Energy Research Institute (ERI). He obtained both his PhD degree in the Built Environment and Master of Philosophy degree in Renewable Energy Technologies from the University of Nottingham. He is qualified Mechanical Engineer with a proven track record within the water industry and renewable energy technologies. He has been graduated from University of El Menoufia, Egypt, BSc in Mechanical Engineering. His previous experience involved being a member of the research team at the National Council for Research/Energy Research Institute in Sudan and working director of research and development for National Water Equipment Manufacturing Co. Ltd., Sudan.

SPEAKER SLOTS AVAILABLE

Title: Effect of UV radiation on quality and shelf life of lychee juice

Kitipong Assatarakul

Chulalongkorn University
Bangkok, Thailand

Biography: Kitipong Assatarakul currently working as scientist in Special Task force of Activating Research (STAR) in Novel Technology for Food Packaging and Control of Shelf Life, Department of Food Technology, Faculty of Science, Chulalongkorn University, Bangkok, Thailand. He is awarded PhD in food science from Chulalongkorn University, Thailand.

Title: Some Natural Antioxidants in Food Functions and Applications

M. M. Youssef

University of Alexandria
Alexandria, Egypt

Biography: Mohammed M. Youssef is a Food Technologist with 50 years of experience in food technology, chemistry and analysis. He is currently an Emeritus Professor in the Department of Food Science and Technology, Faculty of Agriculture, University of Alexandria, Alexandria, Egypt. His area of research includes functional foods with focus on bioactive compounds such as natural antioxidants and prebiotics, along with probiotics (LAB). He is also, interested in enzymology, biochemistry and food virology. One of his review articles was ranked according to Google Scholar as the highest one out of the 25 most cited article published in Food Research International during the period between 2012 and 2017. One of MSC Thesis carried out under his supervision has been published as a book by Lambert Published, Germany.

SPEAKER SLOTS AVAILABLE

Title: Animal Feed Resources and their Management in Nepal

Netra P. Osti

National Animal Science Research Institute, Nepal

Biography: Netra P. Osti expertise in animal nutrition, established animal nutrition laboratory in Nepal and published many papers in journals and proceedings. He holds M.Sc. Animal Science degree from Tribhuvan University Nepal, and Laboratory Quality System, short training, from Texas A&M University USA. He was senior scientist in National Animal Science Research Institute (NASRI) Khumaltar Nepal in the field of animal nutrition and feeding, previously livestock development officer in Department of Livestock Services (DLS) Nepal now freelancer.

Title: Therapeutic ketosis and the broad field of applications for the ketogenic diet: Ketone ester applications & clinical updates

Raffaele Pilla

St. John of God Hospital – Fatebenefratelli, Benevento, Italy

Biography: Raffaele Pilla, Pharm.D., Ph.D., Doctor Europaeus, received his Master's degree in Pharmacy at G. d'Annunzio University in Chieti-Pescara, Italy in 2005, where he also served internships at the Cell Physiology Laboratory and Molecular Biology Laboratory. Prior, he was an Erasmus Student at Faculté de Pharmacie de Reims in Reims, France. He received his Doctor Europaeus in 2010 from Pitié-Salpétrière Institute in Paris, France. Also in 2010, he received his Ph.D. in Biochemistry, Physiology, and Pathology of Muscle at G. D'Annunzio University in Chieti-Pescara, Italy.

SPEAKER SLOTS AVAILABLE

Title: Development of a tangerine-orange juice added with yerba mate (*Ilex paraguariensis*) extract and processed by UV-C light

Sandra N Guerrero

University of Buenos Aires, Argentina

Biography: Sandra N Guerrero as a Researcher and Professor at the Natural and Exact Science School, University of Buenos Aires and at the National Council of Scientific and Technical Research (CONICET) as Principal Researcher in Buenos Aires, Argentina. In 2014, she received the Certified Food Scientist credential given by the International Food Science Certification Commission, USA. Dr. Guerrero is coauthor of 1 book edited by FAO and translated to 4 languages devoted to the implementation in rural areas of hurdle strategies for tropical fruit preservation. During the last 25 years, her research activity has been focused on the use of emerging technologies for food preservation.

Title: Food and Beverages are the major industries for the improvement of health, daily use of life, reduction in financial crises, Poverty and hunger in the world

Muhammad Usman

Director General of Agricultural Research System, Government of Pakistan

Biography: Mr. Muhammad Usman, Former Director General of Agricultural Research System, Government of Pakistan who retired from service after a spotless career of about 35 years with senior level experience on research and development of integrated agricultural production, industries, food, beverage and bioenergy on a sustainable way.

SPEAKER SLOTS AVAILABLE

Title: Carotenoid Content, Total Phenolic Content, Antioxidant Activity and carotenoids compounds of Non-aqueous Extracts from Chillis (*Capsicum annuum* L.)

Akanit Pisalwadcharin

Department of Agriculture, Kasetsart University of Food Science, Thailand

Biography: Akanit Pisalwadcharin has completed her Master's Degree from Kasetsart University of Food Science. She is currently working as a scientist in Kasetsart University of Food Science, Department of Agriculture, Thailand.

Title: Predicting quality attributes of yoghurt-ice cream through fluorescence spectroscopy

Niaz Muhammad

University of Agriculture Faisalabad, Pakistan

Biography: Niaz Muhammad is work with National Institute of Food Science and Technology (NIFSAT), Faculty of Food, Nutrition and Home Sciences (FFNHS), University of Agriculture Faisalabad (UAF), Pakistan

SPEAKER SLOTS AVAILABLE

Title: Peach and Plum Blended Juice: Trending into Nutritional, Functional and Health-Promoting Beverage

Saira Sattar

Government College University
Faisalabad, Pakistan

Biography: Saira S is a PhD scholar at Government College University Faisalabad, Pakistan. She has done her PhD research work at University of Leeds, UK under research fellowship program. Her research article has been recently published in allied academic journal of food technology and preservation.

Title: Valorization of sugarcane bagasse as an emulsifier in O/W emulsion by hydrothermal liquefaction (HTL) pre-treatment

Sekove Vodo

University of Tsukuba,
Tsukuba, Japan

Biography: Sekove Vodo is currently a PhD student at the University of Tsukuba, Tsukuba, Japan. Previously worked in a raw sugar factory before proceeding to pursue his Masters at University of Tsukuba. His current research focus is the valorization of sugarcane bagasse especially with pre-treatment and its application in the food industry.

SPEAKER SLOTS AVAILABLE

Title: Seaweeds as a rich source of nutrients and bioactive compounds in human diet

Teresa Mouga

MARE – Marine and Environmental Sciences Centre
Portugal

Biography: Teresa Mouga, Coordinating Professor (Senior Lecturer) at School of Tourism and Maritime Technology, Polytechnic Institute of Leiria Portugal. Develops research in MARE – Marine and Environmental Sciences Centre dealing with seaweed growth in laboratory condition and seaweed biotechnology: bioactive compounds extraction, and relevant bioactivities, such as antioxidant and antimicrobial activities. Is involved in several research projects, namely the EU project AMALIA - algae-to-market lab ideas - adding value to marine invasive seaweeds of the Iberian northwest, Financing program: Implementation of the European Maritime and Fisheries Fund.

Title: High quality Sweet lime juice powder compositions with enhanced real fruit content and stability for food and cosmetic applications

Yogeeswari Perumal

Birla Institute of Technology and Science, Pilani, India

Biography: P. Yogeeswari is presently working in the capacity of Professor Birla Institute of Technology and Science, Pilani, Hyderabad Campus. Dr. P. Yogeeswari founded a start-up company focussed on drug discovery and diagnostics and been in the entrepreneurial journey since 2015 and has participated in various pitching and innovation conclaves. Recently in November 2015, her start-up Yogee'S Bioinnovations Pvt. Ltd. was awarded the best innovative idea under the Drug Discovery Category for the work entitled "Preclinical drug candidate for targeted triple positive and triple negative breast cancer treatment".

SPEAKER SLOTS AVAILABLE

Title: Novel starters for fermented meat products (Sausages)

Rajkumar Berwa

Rajasthan University of Veterinary and Animal Sciences, Rajasthan

Biography: Raj Kumar Berwal, Assistant Professor-cum-Officer in- Charge, Veterinary University Training and Research Center -Suratgarh, completed his B.V. Sc. & A.H. (1992) and M.V. Sc. (1995) from CCS Haryana Agricultural University, Hisar. He completed his Ph.D. in Livestock Products Technology as an in-service candidate from Lala Lajpat Rai University of Veterinary and Animal Sciences (LUVAS), Hisar (Haryana). He has more than 24 years' experience in the Department of Animal Husbandry, Teaching, Research and Extension in the area of Livestock Products Technology. He worked as Senior Veterinary Officer Dept. of Animal Husbandry and Assistant Professor at Postgraduate Institute of Veterinary Education and Research Jaipur.

Title: Impact of Food Trends to Quality in Food Manufacturing Organizations

Rong Murphy

Vice President of Quality Assurance and Food Safety at Maple Leaf Farms, USA

Biography: Rong Murphy is the Vice President of Quality Assurance and Food Safety at Maple Leaf Farms, Inc., an America's leading producer of premium quality duck products. Previously, Dr. Murphy served as the Vice President of Food Safety for McDonald's (China). Dr. Murphy also served in various capacities to PepsiCo, Cargill, and Campbell Soup Company. Dr. Murphy started her food professional career as a faculty at the University of Arkansas. She is a registered and licensed Professional Engineer. Dr. Murphy received a Ph.D. degree in chemical engineering and three M.S. degrees in chemical engineering, food science, and microbiology, respectively.

SPEAKER SLOTS AVAILABLE

Title: Studies on the effect of different cooking procedures of Brassica vegetables on the formation of isothiocynates and their antimicrobial activities

Sameer K Ghawi

Food Technologist, Food Processing Centre
University of Reading, UK

Biography: Sameer K Ghawi work in Bioavailability of Sulforaphane in ileostomy Patients after Consuming Supper Broccoli Soup Cooked or Without Mustard Seeds In preparation for submitting to food agriculture chemistry.

Title: Food and Beverage Management

Carvern Shamu

Olivenhoutbosch,Centurion,PTA

Biography: Carvern Shamu is currently working as Managing Director in Olivenhoutbosch,Centurion,PTA. He is awarded MBA in Hospitality Management from Kentbridge University in the 2014. He holds a Post Graduate in Modern Management from Kentbridge University in the 2006, followed by a Bachelor's Degree in Economics and Commerce from Kentbridge University in the 2004. He has extended his valuable service in various years and has been a recipient of many award and grants. His international experience includes various programs, contributions and participation in different countries for diverse fields of study.

SPEAKER SLOTS AVAILABLE

Euro Food

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21st Euro-Global Summit on

Food and Beverages

March 08-10, 2018 | Berlin, Germany



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Day 1 March 08, 2018

Registrations

Meeting Hall: Bismarck

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Opening Ceremony

Keynote Forum

Introduction

Title: Use of short-wave ultraviolet light (UV-C) under a hurdle approach to preserve turbid juices
Sandra Guerrero, CONICET, Argentina

Title: Identifying treatment schemes for fruit and vegetable wash-water
Richard G. Zytner, University of Guelph, Canada

Group Photo

Networking and Refreshments Break

Title: Leveraging the distribution of food by means of social media and collaborative consumption
Jean-Eric PELET, ESCE International Business School Paris, France

Sessions: Food and Beverage | Food and Beverage Processing | Evaluation of Food and Beverage Plant

Session Chair: Rong Murphy, Maple Leaf Farms, USA
Session Co-Chair: Sandra Guerrero, CONICET, Argentina

Session Introduction

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

Title: Development of a plant-based dietary supplement to address life-cycle needs of the European female population
Sara D. Garduno-Diaz, ONO Labs, Germany

Title: Can xylene and chia (*Salvia hispanica L.*) seed extract directly basic ovarian cell functions?
Adam Tarko, Constantine the Philosopher University in Nitra, Slovakia

Lunch Break

Title: Impacts of geographic indication in incentivizing quality: A case of Ethiopian coffee?
Fekadu Gelaw, Haramaya University, Ethiopia

Title: Optimization of supercritical fluid extraction of bioactive compounds from *Stevia rebaudiana* (Bertoni) leaves by Response Surface Methodology (RSM) and Artificial Neural Network (ANN) modeling
Joong-Ho Kwon, Kyungpook National University, South Korea

Panel Discussion

Sessions: Nutritive Aspects of Food | Nutrition & Nutritional Disorder Management

Session Chair: Douglas E. Cosby, USDA, USA
Session Co-Chair: Kurt Richardson, Anitox, USA

Session Introduction

Title: Processing broccoli sprouts for optimal isothiocyanate content and shelf stability: Development, characterization and sensory evaluation
Carla Rodriguez, The Ohio State University, USA

Title: Nutritional and functional properties of sheep milk for beneficial dairy products development
Celso F Balthazar, Universidade Federal Fluminense, Brazil

Networking and Refreshments Break

Title: Chicken protein hydrolysates targeting mitochondria exert anti-atherosclerotic effect beyond plasma cholesterol-lowering activity in apoE-/- mice
Thomas A Aloysius, University of Bergen, Norway

Title: Anatolian brine cheeses
Aydin C. M, Munzur University, Turkey

Title: New method of nutrient management in hydroponics and the application for production of low potassium tomato fruit
Satoru Tsukagoshi, Chiba University, Japan

Panel Discussion

Day 2 March 09, 2018

Meeting Hall: Bismarck

Workshop

Title: The effect of enrichment broth and temperature on the recovery of *Salmonella*
Douglas E. Cosby, USDA, USA
Title: The effect of pre-enrichment media on the recovery and detection of *Salmonella* in feed
Kurt Richardson, Anitox, USA

Networking and Refreshments Break

Title: Accuracy of Campylobacter isolate cultural identification based on microbiome sequencing
Steven C. Ricke, University of Arkansas, USA

Workshop

Title: Dietary cultures and antiquity of food and beverages
Norah Nakachwa Mabirizi, Uganda

Sessions: Microbiological Quality Aspects in Food and Beverage Industry | Food and Beverage Hotel Management and Services | Food Quality, Safety and Preservation
Session Chair: Richard G. Zytner, University of Guelph, Canada
Session Co-Chair: Jean Eric PELET, ESCE International Business School, France

Session Introduction

Title: Buying wine online or offline: Some determinants of choice
Jean Eric PELET, ESCE International Business School, France
Title: Influence of pH on the growth of an autochthonous lactic acid bacteria and bacteriocin production with antilisterial activity
Ariana Macieira, CBQF - Universidade Católica Portuguesa, Portugal

Lunch Break

Poster Presentations

Poster Judge: Sandra Guerrero | CONICET | Argentina

EF-01 **Title: Innovative solution for food reformulating as source of bioactive compounds from by-products of wine industry**
Anamaria Pop, UASVM Cluj-Napoca, Romania

EF-02 **Title: Antimicrobial activity of poly lactic acid films containing nanocellulose & ethanolic extract of propolis against some food borne pathogens**
Aslan Dalilan, University of Tehran, Iran

EF-03 **Title: The study of the organochlorine pesticide residues traceability in food chain: Feeds-fatty tissue-meat-meat products**
Crina Carmen Muresan, UASVM, Romania

EF-04 **Title: Probiotic cereal-based beverages; benefits and health related aspects**
Mahsa Shakooie, Shahid Beheshti University of Medical Sciences, Iran

EF-05 **Title: By-products of apple processing as a source of bioactive compounds**
Anca C Farcas, UASVM Cluj-Napoca, Romania

EF-06 **Title: An improvement of the human gut ecosystem by drinking Refined-Deep-Sea Water (RDSW)**
Hiroaki Takeuchi, Kochi Clinical Study Group with Refined-Deep-Sea Water, Japan

EF-07 **Title: 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, UASVM, Romania

Sessions: Microbiological Quality Aspects in Food and Beverage Industry | Food and Beverage Hotel Management and Services | Food Quality, Safety and Preservation
Session Chair: Richard G. Zytner, University of Guelph, Canada
Session Co-Chair: Jean Eric PELET, ESCE International Business School, France

Title: Halal food in global prospective of food safety, security & sustainability: Gap areas
Raja N A Khan, Independent Researcher, Malaysia
Title: Aflatoxin situation in Iranian pistachios: A ten years trend analysis
Hossein Nazarian, Iranian Food and Drug Administration, Iran
Title: Iron-binding optimization of bioactive casein phosphopeptides using response surface methodology; Effect of pH, mass ratio and time
Zohre Delshadian, Lorestan University of Medical Sciences, Iran

Networking and Refreshments Break 16:00-16:30 @ Foyer

Title: Post harvest mycoflora of some fruits from Ad Darb market , Jizan , Saudi Arabia
Syeda Fatima Manzelat, Jizan University, Saudi Arabia
Title: *In vitro* assessment of hypocholestermic activity of *Lactococcus lactic* subsp. *Lactis*
El Sohaimy S A, Arid Lands Cultivation Research Institute, Egypt
Title: Association of dietary epicatechin and catechin with incidence of heart failure: The physicians' health study
Luc Djousse, Brigham and Women's Hospital, USA
Title: Intelligent and reliable food with Movilitas track & trace
Vjekoslav Benussi, Movilitas, Deutschland

Video Presentation

Title: Antioxidant activity-the potential relationship between diet and health
Khiena Z Brainina, Ural State University of Economics, Russian Federation

Panel Discussion

Day 3 March 10, 2018

Networking and Lunch @Theodor´s Restaurant

Awards & Closing Ceremony

Bookmark your dates

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