# Scientific Program

# 7th European Food Safety & Standards Conference

November 13-14, 2017 Athens, Greece



**Conference Secretariat:**

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

Ph: +1-702-805-5200 (8032), Fax: +1-650-618-1414, Toll free: +1-800-216-6499

Email: eurofoodsafety@foodtechconferences.com

Website: http://foodsafety-hygiene.conferenceseries.com/europe/

# Conference Highlights

- Food Safety, Quality & Policy
- Food, Nutrition & Health
- Food Spoilage & Preservation
- Characterization of Food Hazard
- Food Poisoning & its Control
- Biotechnological Exploitation in Food Safety
- Microbial Chemical Aspect of Food Safety
- Foodborne Pathogen
- Food Safety Regulatory Affairs
- Advances in Food Safety
- Challenges of Food Safety & Hygiene



# Eminent Personalities@Euro Food Safety-2017



**John Tsaknis**
Technological Educational Institute
of Athens, Greece



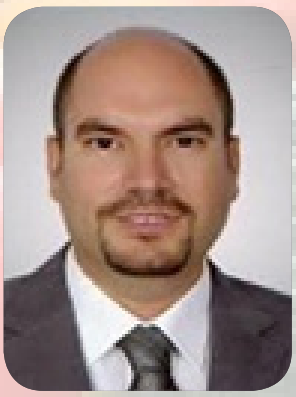
**Jose S. Torrecilla**
Complutense University of Madrid
Spain



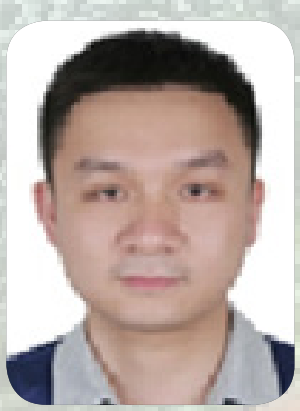
**Ana Isabel Novo de Barros**
University of Trás-os-Montes and
Alto Douro, Portugal



**Abdel Halim Harrath**
King Saud University
Saudi Arabia



**Hami Alpas**
Middle East Technical University
Turkey



**Zhang Zhaowei**
Chinese Academy of Agricultural
Sciences, China

# Tourist Attractions @ Athens



Acropolis Museum



Erechtheum



Temple of Olympian Zeus



National Archaeological Museum



National Garden

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758th Conference

*Scientific Program*

# 3rd European Food Safety & Standards Conference

October 24-25, 2016 Valenicia, Spain




**Hosting Organizations: Conference Series LLC**

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

Ph: +1-702-508-5200 Ext: 8042, Fax: +1-650-618-1417, Toll free: +1-800-216-6499

**Conference Series Ltd**

Heathrow Stockley Park Lakeside House, 1 Furzeground Way, Heathrow, UB11 1BD, UK, Tel: +1-800-216-6499

Email: eurofoodsafety@foodtechconferences.com

## October 24, 2016 | Day 1

**Registrations**

## Hall B

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# Opening Ceremony

## Keynote Forum

**Introduction**
**Title: Food safety: Improving public understanding and preventing foodborne illness**
**Cecaro Massimo,** Italian Medical Press Association, Italy

Group Photo

Networking & Refreshment Break

**Title: Non traditional intentional threats: From food safety to food defense**
**Hami Alpas,** Middle East Technical Universtiy, Turkey

Special Session

**Title: Development of a checklist to implement and monitoring HACCP in small and medium-sized public catering companies**
**Ana Lúcia Baltazar,** Coimbra Health School, Portugal

Sessions:
**Food Borne Germs & Illness | Microbiological Risk in Food | Food Toxicology | Food Safety Hazards & Control | Food Defense**

## Session Introduction

**Session Chair: Brian W Booth,** Clemson University, USA
**Session Co-chair: M P Van Den Tol,** VU University Medical Center,The Netherlands

**Title: Map for 'drug and food' in cancer nutrition**
**Ugur Gogus,** Middle East Technical University, Turkey

Lunch Break

**Title: Non-*Saccharomyces* yeasts *Lachancea thermotolerans* and *Schizosaccharomyces pombe* mixed cultures applications in wine food safety (biogenic amines and ethyl carbamate control) from high pH grape juice.**
**Santiago Benito,** Polytechnic University of Madrid, Spain
**Title: Modeling the inactivation of *Escherichia coli* O157:H7 on Turkish style Sausage (Sucuk) exposed to pulsed UV light**
**Nene Meltem Keklik,** Cumhuriyet University, Turkey
**Title: Biogenic amines in ready-to eat foods and alcoholic beverages**
**Ljerka Prester,** Institute for Medical Research and Occupational Health, Croatia
**Title: Evaluation of the microbiological quality of dry aged beef in Belgium**
**Tanuja K. G. M. Gowda,** Ghent University, Belgium

Networking & Refreshment Break

## Young Researchers Forum

**Judge 1: Ana Lúcia Baltazar,** Coimbra Health School, Portugal
**Judge 2: Carla Vartanian,** American Overseas Dietetic Association, Lebanon

**Title: Assessment of fruit juice authenticity - A chemometric approach based on sugars and organic acids fingerprints**
**Geana Elisabeta-Irina,** National R&D Institute for Cryogenics and Isotopic Technologies, Romania
**Title: Leakage analysis of LLDPE/Nylon flexible packaging by mass extraction leakage test**
**Nastaran Moghimi,** Yonsei University, Republic of Korea
**Title: Analysis of food safety and food security indicators**
**Ekaterina Silanteva,** Moscow State University, Russia

**Title: Toxicological concern for the analysis of health risk chemicals in food**
**Kiniongi Kanza Arnold,** Institut Facultaire De Developement, Congo

## Panel Discussion

Session Adjournment

# Day 2 : October 25, 2016

## Hall B

Session Introduction

Keynote Forum

**"Title: Food safety good practices in seafood retailers in Portugal"**
**Ana Lúcia Baltazar,** Coimbra Health School, Portugal

Networking & Refreshment Break

**"Title: Food safety in the management of food sensitivities: Differentiating allergies from intolerances"**
**Carla Vartanian,** American Overseas Dietetic Association, Lebanon

**Workshop**

**Title: The role of non-conventional yeasts in preservation and organoleptic properties of fermented products**
**Amparo Gamero Lluna,** University of Valencia, Spain

Special Session

**Title: Industrial use of high hydrostatic pressure in food industry: Realities for food safety**
**Hami Alpas,** Middle East Technical Universtiy, Turkey

Lunch Break

**Poster Session**

**Session Judge 1: Hami Alpas,** Middle East Technical Universtiy, Turkey
**Session Judge 2: Amparo Gamero Lluna,** University of Valencia, Spain
**Session Judge 3: Cecaro Massimo,** Italian Medical Press Association, Italy

| | |
|---|---|
| **EFS-01** | **Pathogenic Yersinia enterocolitica in Retailed Raw Meat Products in the Czech Republic**<br>**Alena Lorencova, Veterinary Research Institute, Czech Republic** |
| **EFS-02** | **Modern and effective combinations of probiotic and yeast strains to removal total Aflatoxin (B1, B2, G1, G2, M1 and M2) contaminated in cerelac cereal for mother and babies (in vivo & in vitro)**<br>**Gamal M. Hamad, Arid Land Cultivation Research Institute, Egypt** |
| **EFS-03** | **Validation of multi-residue screening method for antibiotics in livestock using liquid chromatography tandem mass spectrometry**<br>**Kim Min Kyoung, Ministry of Food And Drug Safety, Korea** |
| **EFS-04** | **Multi-compound isotope profiling - an approach to differentiate the varietal origin and harvest year of wines**<br>**Botoran Oana-Romina, National Research and Development Institute for Cryogenics and Isotopic, Romania** |
| **EFS-05** | **Analysis of glutathione and other low molecular weight antioxidants using colorimetric detection on smartphones**<br>**Irena Vobornikova, University of Defence, Czech Republic** |
| **EFS-06** | **Fungal inactivation by ultrafine bubble and gaseous ozone technique on rice seeds**<br>**Rungsimun Thirawongphinyo, Kasetsart University, Thailand** |
| **EFS-07** | **Peroxidase biosensor based on carbon electrode modified by magnetic particles**<br>**Pavla Martinkova, University of Defense, Chech Republic** |
| **EFS-08** | **Dietary strategies based on iron supplements for reducing the bioavailability of inorganic arsenic**<br>**Mª Jesús Clemente, Institute of Agricultural Chemistry and Food Technology (IATA -CSIC ), Spain** |
| **EFS-09** | **Optical fiber based acetylcholinesterase sensor with activity determination by phenol red**<br>**Adam Kostelnik, University of Defence, Czech Republic** |
| **EFS-10** | **Comparison of DNA extraction methods from fresh and processed tuna muscle tissue**<br>**Pospisilova Eliska, University of Veterinary and Pharmaceutical Sciences Brno, Czech Republic** |

**Award Ceremony**

**Networking & Refreshment Break**

**Conference Adjournment**

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539th Conference

Scientific Program

9th Euro-Global Summit & Expo on

# Food & Beverages

July 11-13, 2016 Cologne, Germany



foodtechconferences.com


**Conference Series LLC**

2360 Corporate Circle, Suite 400 Henderson, NV 89074-7722, USA **Ph:** +1 702 508 5200 **Ext:** 8033

**e-mail:** eurofood@foodtechconferences.com; eurofood@conferenceseries.com

Registration

London

conferenceseries.com

# Opening Ceremony

## Keynote Forum

**Introduction**

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

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

**Group Photo**

**Coffee Break @ Foyer**

**Symposium on Bacteriophase Based Biocontrol For Healthier Foods**

**Session Introduction**

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

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

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

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

**Lunch Break @ Foyer**

**Workshop on Advanced Green Manufacture Technology for Processed Meats**

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

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

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

**Session Introduction**

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

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

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

**Coffee Break @ Foyer**

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

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

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

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

**Panel Discussion & Session Adjournmnet**

**Day 2 July 12, 2016**

## London

**Symposium on**

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

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

**Christoph Glasner,** Fraunhofer Institute (UMSICHT), Germany

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

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

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

**Pieter Debrauwer,** TNO, Netherlands

**Coffee Break @ Foyer**

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

**Vicenc Puig,** Universitat Politecnica de Catalunya, Spain

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

**Salima Varona Iglesias,** Fraunhofer Institute (IGB), Germany

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

**R. Kohlus,** Fraunhofer Institute, Germany

**Special Session on The Importance of Minerals From Bottled Waters**

**Ingegerd Rosborg,** Royal Institute of Technology, Sweden

**Lunch Break @ Foyer**

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

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

**Session Co-Chair: Pieter Debrauwer,** TNO, Netherlands

**Session Introduction**

**Title: Experimental product development through online grocery stores**

**Sveinung Grimsby,** Nofima AS, Norway

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

**Suzana Caetano da Silva Lannes,** Sau Paulo University, Brazil

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

**Romdhane Karoui,** Artois University, France

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

**Carola Seybold,** X-Rite GmbH, Germany

**Title: Colorize your flavor- Color measurement for food**

**Felix Schmollgruber,** X-Rite GmbH, Switzerland

**Coffee Break & Poster Presentation @ Foyer**

**Poster Presentation**

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

**S Ramananarivo,** University of Antananarivo, Madagascar

**Title: Anticancer activity mechanisms of flavonoids**

**Oya Bozdag Dundar,** Ankara University, Turkey

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

**Sara Nasseredine,** Lebanese American Univeristy, Lebanon

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

**C Ranaivoson,** Universite d'Antananarivo, Madagascar

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

**Nirhy Lanto Rabibisoa,** Universite d'Antananarivo, Madagascar

**Panel Discussion**

**Day 3 July 13, 2016**

**Extended Networking Session & Lunch**

**Session Discussion**

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786th Conference

*Scientific Program*

15th International Conference on

# Food Processing & Technology

October 27-29, 2016 Rome, Italy



**Hosting Organizations: Conference Series LLC**
2360 Corporate Circle., Suite 400 Henderson, NV 89074-7722, USA
Ph: +1-702-508-5200 Ext: 8044, Fax: +1-650-618-1417, Toll free: +1-800-216-6499

**Conference Series Ltd**
Heathrow Stockley Park Lakeside House, 1 Furzeground Way, Heathrow, UB11 1BD, UK, Tel: +1-800-216-6499
Email: foodtechnology@foodtechconferences.com
Web: foodtechnology.conferenceseries.com

# Scientific Program

**Day 1** **October 27, 2016**

**Registrations**

## OLIMPICA 2

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## Opening Ceremony

### Keynote Forum

**Introduction**

**Title: Food phenolics bioactives and toxigenic bioactives: Approaches based on innovative selected food processing technologies**
**Ozlem Tokusoglu,** Celal Bayar University, Turkey

**Title: Advances in decontamination technology as a solution for improved food safety**
**Ian A Watson,** University of Glasgow, UK

**Special Session**

**Title: Innovation on food sterilization**
**Mohammed Farid,** University of Auckland, New Zealand

**Group Photo**

**Networking & Refreshments @ Foyer**

**Workshop**

**Title: Bio-fuels versus food production: Does current bio-fuels effects food security and price**
**By: Osama O Ibrahim,** Bio Innovation, USA
**Title: Black mulberry (*Morus nigra*) phenolics and anticarcinogenity: Anti-proliferation of black mulberry powder on selected CA lines**
**By: Ozlem Tokusoglu,** Celal Bayar University, Turkey

**Lunch Break @ Hotel restaurants**

**Oral Sessions: 1**
**Food Processing & Technology | Food Nanotechnology | Food Engineering Model: Past, Present & Future | Post Harvest & Food Packaging Technology | IPR in Food Technology**

**Session Chair: Ozlem Tokusoglu,** Celal Bayar University, Turkey
**Session Co-chair: Ian A Watson,** University of Glasgow, UK

**Session Introduction**

**Title: Electrospinning as a novel encapsulation method for food applications**
**Conrad Perera,** University of Auckland, New Zealand
**Title: A really innovative trend of the wine market: Wine with no chemicals added (only wines)**
**Angela Zinnai,** University of Pisa, Italy
**Title: Effect of the baking process on artisanal sourdough bread-making: A technological and sensory evaluation**
**Francesca Venturi,** University of Pisa, Italy
**Title: Structural changes in zein protein during dough formation for developing gluten-free formulas**
**Sanaa Ragaee,** University of Guelph, Canada
**Title: Sensorial acceptability, nutritive value and microbial characteristics of aramang (*Nematopalaemon tenuipes*)-dragon fruit (*Hylocereus undatus*) flavored ice cream**
**Cristina A Cortes,** Cagayan State University, Philippines
**Title: The effects on C-phycocyanin of different drying methods**
**Betul Guroy,** Yalova University, Turkey

**Networking & Refreshments @ Foyer**

**Title: Waste heat recovery in food & drink industry**
**Sanjay Mukherjee,** Sheffield Hallam University, UK
**Title: β-cyclodextrin assisted extraction of polyphenols from peach pomace**
**Nada El Darra, Beirut Arab University, Lebanon**
**Title: Effects of nisin and natamycin on microbiological and physiochemical qualities of meatball supplied from Yildizeli, Sivas**
**Emre Hastaoglu,** Cumhuriyet University, Turkey

**Title: Antioxidant activity and strength properties of sumac (*Rhus coriaria* L.) coated food contact papers**
**Ahsen Ezel Bildik,** Istanbul University, Turkey
**Title: Development of soy fortified Indian traditional snacks**
**Ranjana Singh,** University of Delhi, India
**Title: Acoustic emulsifier free emulsions and lecithin emulsions used as delivery system for coenzyme Q10 vectorization**
**Messaouda kaci,** Lorraine University, France

**Panel Discussion**

**Session Adjournment**

**Day 2 October 28, 2016**

## OLIMPICA 2

## Keynote Forum

**Introduction**

**Title: Food contamination by mycotoxins produced by *Aspergillus* species**
**Mirjana Menkovska,** Ss. Cyril and Methodius University in Skopje, Macedonia

**Title: Bacteriocins, A natural antimicrobial peptides for foods preservation**
**Osama O Ibrahim,** Bio Innovation, USA

**Symposium on**
**New developments in the extraction of plant bioactives/ nutraceuticals**
**By: Giancarlo Cravotto,** University of Turin, Italy and Farooq Anwar, Prince Sattam bin Abdulaziz University, Soudi Arabia

**Title: Enabling technologies and green processes for the production of high-value bioactives**
**Giancarlo Cravotto,** University of Turin, Italy

**Networking & Refreshments @ Foyer**

**Title: *Moringa oleifera* L.: A Rich source of high-value nutrients and bioactives for functional foods and nutraceuticals industry**
**Farooq Anwar,** Prince Sattam bin Abdulaziz University, Soudi Arabia

**Workshop**

**Title: Mycotoxin contamination of cereals affecting technological quality of cereal-based products and health**
**Mirjana Menkovska,** Ss. Cyril and Methodius University in Skopje, Macedonia

**Oral Sessions: 2**
**Food & Nutrition | Food Safety: Prevention & Control | Food Microbes: Probiotics & Functional Food | Food Industry: Edible Oils & Others | Food Marketing & Economics | Diary Food Technology**

**Session Chair: Mirjana Menkovska,** Ss. Cyril and Methodius University in Skopje, Macedonia

**Session Co-chair: Osama O Ibrahim,** Bio Innovation, USA

**Session Introduction**

**Title: Novel protein sources for food security**
**Anne Pihlanto,** Natural Resources Institute, Finland
**Title: Optimization of enzymatic hydrolysis condition of mud crab (*Scylla serrata*) meat to obtain maximum angiotensin-converting enzyme inhibitory (ACEI) activity**
**Amiza Mat Amin,** University Malaysia Terengganu, Malaysia

**Lunch Break @ Hotel restaurants**

**Title: Mathematical modeling of the process parameters of a new decanter centrifuge generation**
**Roberto Romaniello,** University of Foggia, Italy
**Title: Inhibition of *Listeria monocytogenes* in hot dogs by surface application of freeze-dried bacteriocin-containing powders from lactic acid bacteria**
**Gulhan Unlu,** University of Idaho, USA
**Title: Effects of storage conditions on aflatoxin production and expression levels of some biosynthesis genes of *Aspergillus flavus* in red pepper**
**Banu Soylu,** Erciyes University, Turkey
**Title: Aerogels of enzymatically oxidized galactomannans from leguminous plants as versatile delivery systems of antimicrobial peptides and enzymes**
**Tiziana Silvetti,** Institute of Sciences of Food Production, Italy
**Title: Preliminary study of employ of an olive leaf extract on bakery products**
**Rosa Palmeri,** University of Catania, Italy
**Title: A continuous microwave system for olive paste conditioning in olive oil extraction plant**
**Alessandro Leone,** University of Foggia, Italy

**Networking & Refreshments @ Foyer**

**Title: Food stuffs radio contamination by $^{90}Sr$: Analytical methods, mean levels in food and contribution to risk assessment**
**Marco Iammarino,** Zooprofilattico Institute of Puglia and Basilicata of Foggia, Italy
**Title: Antioxidant capacities and total phenolic content of some philippine vegetables: Effect of boiling**
**Rosaly V Manaois,** Philippine Rice Research Institute (PhilRice), Philippines
**Title: Food fraud detection in commercial pomegranate molasses syrups by spectroscopic and HPLC methods**
**Nada El Darra,** Beirut Arab University, Lebanon
**Title: Implementation of a new partial destoner machine in an industrial olive oil plant: Evaluetion of olive paste's rheology, olive oil yield and quality**
**Antonia Tamborrino,** University of Bari Aldo Moro, Italy
**Title: International database on commodity tolerance (IDCT)**
**Emilia Griffin,** JB Trini, USA
**Title: Effect of microwave and traditional cooking on the quality of food products**
**Para Dholakia,** University of Delhi, India

**Panel Discussions by Experts**

**Session Adjournment**

## Day 3 October 29, 2016

## OLIMPICA 2

**Oral Sessions: 3**
**The Chemistry of Food Ingredients | Investment in Food Technology | Food & Public Health | Food Laws Policy & Governance | Food Waste Management**

**Session Chair: Amiza Mat Amin,** University Malaysia Terengganu, Malaysia

**Session Co-Chair: Robin Y Y Chiou,** National Chiayi University, Taiwan

**Session Introduction**

**Title: Naturality and processing of stevia**
**Ursula Wölwer-Rieck,** Institute of Nutrition and Food Sciences, Germany
**Title: Why we need healthy new proteins with a low environmental impact**
**Muyiwa Akintoye** & **Tim Finnigan,** Quorn Foods, UK
**Title: Chemical and toxicological characteristics of bio-activated peanut sprout powder applied as dietary supplements to extend mouse longevity**
**Robin Y Y Chiou,** National Chiayi University, Taiwan
**Title: Transcription of a bovine collagen gene fragment in yeast (*Pichia pastoris*) cells**
**Zulal Kesmen,** Erciyes University, Turkey
**Title: Food quality, food packaging, and food waste reduction**
**Gabriele Di Giacomo,** University of L'Aquila, Italy

**Networking & Refreshments @ Foyer**

**Title: Detection of aflatoxin content in *Ficus carica* L. cv. Sabz in Estahban, Fars, Iran**
**Majid Rahemi,** Shiraz University, Iran
**Title: Iinvestigation drying kinetic, effective diffusivity coefficient and activation energy in shelled hazelnut (*Corylus avellana*) drying process**
**Zahra Yousefi,** Agricultural and Natural Resources Research Center of Guilan, Iran
**Title: Probiotic dairy products; A changing outlook from consumer and producer**
**Aziz Houmayuni,** Tabriz University of Medical Sciences, Iran

**Young Researchers Forum**

**Introduction**

**Session Judge 1: Osama O Ibrahim,** Bio Innovation, USA
**Session Judge 2: Giancarlo Cravotto,** University of Turin, Italy
**Title: New insight into processing of cooked rice through intrinsic measurement of modulus, adhesion and cohesion at the level of individual grains**
**Lu Yu,** The University of Queensland, Australia
**Title: Identification and determination of some bioactive and allergenic compounds in licorice using LC/ESI-MSMS**
**Fahriye Seyma Bayraktar,** Tubitak Marmara Research Center, Turkey

**Lunch Break @ Hotel restaurants**

**Title: Characterization and classification of apple cultivars based on triterpenoids acids, phenolic constituents and bioactive properties**
**Elisabeta-Irina Geana,** National R&D Institute for Cryogenics and Isotopic Technologies, Romania

**Title: Inhibitory on cell proliferation and apoptosis induction of human breast cancer cells MCF-7 by Aqueous leaf extract of *Carica papaya* L.**
**Fatma Zuhrotun Nisa,** Universitas Gadjah Mada, Indonesia
**Title: The effect of betacyanins from red pitahaya on the physicochemical, antioxidant and sensory properties of yoghurt and ice cream**
**Ashwini Gengatharan,** Monash University, Malaysia
**Title: Development of a novel strategy for the fabrication of LLDPE-OMMT hybrid multilayer films for food packaging**
**Ali Akbar Motedayen,** University of Montpellier, France
**Title: Effect of postharvest handling operations of oil palm fruits (*Elaeis guineensis*) on quality of crude palm oil**
**I H R Uthpala,** University of Peradeniya, Sri Lanka
**Title: Diffusion modeling of heptane in polyethylene vinyl acetate**
**Rachid Atmani,** Hassan II University of Casablanca, Morocco

**Award Ceremony & Closing Remarks**

**Networking & Refreshments @ Hotel restaurants**

**Conference Adjournment**

## Day 2 October 28, 2016 Poster Presentation @ Foyer

**Poster Judge 1: Mohammed Farid,** University of Auckland, New Zealand
**Poster Judge 2: Angela Zinnai,** University of Pisa, Italy
**Poster Judge 3: Francesca Venturi,** University of Pisa, Italy

| | |
|---|---|
| FT 101 | **Title: Simultaneous analysis of diuretic drugs in food and dietary supplements using LC/PDA and LC/MS/MS**<br>**Hye Soon Kang,** Gyeongin Regional Food and Drug Safety, South Korea |
| FT 102 | **Title: Sensory Assessment and consumer acceptability of cabibi /freshwater clam (*Batissa violacea*) sauce**<br>**Cristina A Cortes,** Cagayan State University, Philippines |
| FT 103 | **Title: Evaluation of total content and bioaccessible fractions of Ca, P, K, Na, Mg and Zn in different types of bovine milk**<br>**Solange Cadore,** University of Campinas, Brazil |
| FT 104 | **Title: Antimicrobial effects of vinegar against norovirus and *Escherichia coli* in the traditional Korean vinegar green laver (*Enteromorpha intestinalis*) salad during refrigerated storage**<br>**Shin Young Park,** Chung-Ang University, Republic of Korea |
| FT 105 | **Title: Effect of technological processes on the betalain profile and antioxidant capacity of red beetroot**<br>**Tomasz Sawicki,** Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland |
| FT 106 | **Title: Comparison of free and bound polyphenols profile in raw and fermented red beetroot**<br>**Wiczkowski Wiesław,** Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland |
| FT 107 | **Title: Change in polyphenol composition and antioxidative activity during fermentation of buckwheat flour by lactic acid bacteria**<br>**Wiczkowski Wiesław,** Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland |
| FT 108 | **Title: Evaluation of hardness and colour of model cakes prepared from buckwheat flour fermented by selected lactic acid bacteria**<br>**Wronkowska Małgorzata,** Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland |
| FT 109 | **Title: Broccoli leaves powder as a component of gluten-free muffins**<br>**Krupa Kozak Urszula,** Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland |
| FT 110 | **Title: The inhibitory activity of buckwheat flour fermented with selected lactic acid bacteria on the formation of advanced glycation end-products**<br>**Szawara Nowak Dorota,** Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland |
| FT 111 | **Title: Comparison of antioxidant effects of *Platycodon grandiflorum* extract by extract processes**<br>**Suhyun Hong,** Dongeui University, South Korea |

FT 112 **Title: Study of the table olive processing technology in order to improve the Italian cultivar "Piantone di Mogliano" production using *Lactobacillus plantarum* 319 and SYNBIO® as innovative technique**
**Ambra Ariani**, University of Camerino, Italy

FT 113 **Title: The effects on buttermilk taste of different spirulina forms and levels**
**Betul Guroy**, Yalova University,Turkey

FT 114 **Title: The influence of the operating conditions adopted during the extraction on the qualitative and typical characteristics of Tuscan mono-varietal oils (Moraiolo, Leccino, Frantoio)**
**Chiara Sanmartin**, University of Pisa, Italy

FT 115 **Title: The impact of refreshments procedures adopted on the chemical and sensory quality of sourdough obtained by different raw material: Mexican pulque vs Tuscan sourdough**
**Isabella Taglieri**, University of Pisa, Italy

FT 116 **Title: The influence of different packaging solutions on red wine evolution during storage**
**Xiaoguo Ying**, University of Pisa, Italy

FT 117 **Title: Screening of edible mushrooms to obtain eritadenine: A hypocholesterolemic and hypotensive compound with potential food applications as functional ingredient**
**Diego Morales**, CIAL- Research Institute of Food Science (UAM-CSIC), Spain

FT 118 **Title: Application of chitosan-based coating with Trachyspermum ammi essential oil in silver carp fillets**
**Mohammadreza Rezaeigolestani**, University of Tehran, Iran

FT 119 **Title: The Biotappo: A new tool for food safety**
**Maria Anna Coniglio**, University of Catania, Italy

FT 120 **Title: Bio-processing of tomato (*Lycopersicon esculentum*) into value-added product**
**W A J P Wijesinghe**, Uva Wellassa University, Sri Lanka

FT 121 **Title: Influence of different starches in sensorial, physical and chemical properties of freeze dried snacks**
**Africa Jimenez**, Vegenat, Spain

FT 122 **Title: Extraction of thyme essential oil using two different solvents and its effect to enhance shelf life and quality of masala tikki and tomato paste**
**Nadiya Rashid Malik**, Lovely Professional University, India

FT 123 **Title: Effects of whey protein coating containing of *Zataria multiflora* Boiss essential oil on self life of silver carp during chilled storage**
**Mohammadreza Mohammadian**, University of Tehran, Iran

FT 124 **Title: PAOT Scan® Technology: Non-destructive new method for determination oxidative stress degree of biological tissues and fluids**
**Smail Meziane**, Institut Européen des Antioxydants (IEA), France

FT 125 **Title: Quantitative risk assessment of thermophilic *Campylobacter* related to the consumption of Doner kebab in Tlemcen, Algeria**
**I Benamar**, University Tlemcen, Algeria

# Scientific Program

5th Euro-Global Summit and Expo on

# Food & Beverages

June 16-18, 2015 Alicante, Spain



**OMICS International Conferences**
5716 Corsa Ave., Suite 110, Westlake, Los Angeles, CA 91362-7354, USA Phone: +1-650-268-9744, Fax: +1-650-618-1414
**Email:** eurofood@conferenceseries.net; eurofood@omicsgroup.com

## Day 1 June 16, 2015

**Registrations**

**Mediterraneo**

# Opening Ceremony

## Keynote Forum

**Introduction**

**Jens Bleiel**
Food for Health Ireland, Ireland

**Juergen Schrezenmeir**
University of Mainz, Germany

**Group Photo**

**Networking & Refreshment Break @ Postiguet**

**Elsayed Abdelaal**
Guelph Food Research Centre, Canada

**Prasanta K Kalita**
University of Illinois, USA

**Workshop**

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

**Lunch Break @ Postiguet**

**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

**Networking & Refreshment Break @ Postiguet**

**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

**Panel Discussions**

**Session Adjournment**

# Keynote Forum

**Introduction**

**Ian Maddox**
Massey University, New Zealand

**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

**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

**Networking & Refreshment Break @ Postiguet**

**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

**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

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

**Lunch Break @ Postiguet**

**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

**Young Research Forum**

**Session Introduction**

**Session Judges** **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

**Networking & Refreshment Break @ Postiguet**

**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

**Panel Discussions**

**Poster Session @ Almirante**

**Session Adjournment**

## Day 3 June 18, 2015

## Mediterraneo

## Keynote Forum

**Introduction**

**Darin Detwiler**
Northeastern University, USA

**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
**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

**Networking & Refreshment Break @ Postiguet**

**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

**Lunch Break @ Postiguet**

**Award Ceremony & Closing Remarks**

# Scientific Program

## 4th International Conference and Exhibition on

# Food Processing & Technology

**August 10-12, 2015 London, UK**



**OMICS International Conferences:**
2360 Corporate Circle, Suite 400 Henderson, NV 89074-7722, USA **Ph:** +1-888-843-8169, **Fax:** +1-650-618-1417, **Toll free:** +1-800-216-6499
**Email:** foodtechnology@conferenceseries.com; foodtechnology@omicsgroup.com

Registrations

## Guggenheim Suite

# Opening Ceremony

## Keynote Forum

**Introduction**

**Ozlem Tokusoglu**
Celal Bayar University, Turkey

**Christopher Smith**
University of Chester, UK

**Group Photo**

**Alison Burton Shepherd**
De Montfort University, UK

**Tim Finnigan**
Quorn Food, UK

**Networking & Refreshment Break @ Orwells Restaurant**

## Symposium

**Title: Food safety, security and sustainability: The 21st century challenge**
**Malcolm Elliott,** The Norman Borlaug Institute for Global Food Security, UK

## Special Session on
## Agri-Food Antibodies - Immunoassays for Food Safety and Quality Control

**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

**Track 1: Breaking Innovations in Food Science world**
**Track 2: Food Safety, Preservation, Quality Standard and Systems Management**
**Track 3: Food Processing and Packaging Technologies**
**Track 6: Application of Food Technology**

**Session Introduction**

**Session Chair: Francesca Venturi,** University of Pisa, Italy
**Session Co-Chair: Lara Hanna Wakim,** Holy Spirit University of Kaslik, Lebanon

**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

**Lunch Break @ Orwells Restaurant**

**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

**Networking & Refreshment Break @ Orwells Restaurant**

**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

**Panel Discussion**

**Session Adjournment**

**Day 2 August 11, 2015**

## Guggenheim Suite

## Keynote Forum

**Osama Ibrahim**
BioInnovation, USA

**Mirjana Menkovska**
Ss. Cyril and Methodius University, Macedonia

**Special Session on Fermented Food and Its Possible Health Consequences**

**Session Chair: Gabriela Riscuta**, National Cancer Institute, USA
**Session Co-Chair: Sharon Ross**, National Cancer Institute, USA

**Session Introduction by Gabriela Riscuta**, National Cancer Institute, USA
**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

**Networking & Refreshment Break @ Orwells Restaurant**

**Title: A mechanistic view on health-promoting effects of fermented foods**
**Tom Wang**, USDA, USA
**Conclusion by Sharon Ross**, National Cancer Institute, USA

**Symposium**

**Title: Illusions, misperceptions and false food preferences caused by the brain**
**Michael O'Mahony**, University of California, USA

**Workshop**

**Title: Folic acid (B9) fortification strategies by innovative microencapsulation**
**Ozlem Tokusoglu**, Celal Bayar University, Turkey

**Lunch Break @ Orwells Restaurant**

**Track 4: Nutrition and Nutritional Management**
**Track 5: Food and Public Health**

**Session Introduction**

**Session Chair: Osama O. Ibrahim**, Bioinnovation, USA
**Session Co-Chair: A J van der Goot**, Wageningen University, Netherlands

**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

**Networking & Refreshment Break @ Orwells Restaurant**

**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

**Track 7: Nutritional Deficiencies and Nutraceuticals**
**Track 8: Sustainable Food Security**

**Session Introduction**

**Session Chair: Michael O'Mahony,** University of California, USA
**Session Co-Chair: Henryk Zielinski,** Institute of Animal Reproduction and Food Research PAS, Poland

**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

**Young Researchers Forum**

**Session Introduction**

**Session Judges** **Nazanin Zand,** University of Greenwich, UK
**Zinnai Angela,** University of Pisa, Italy

**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

**Networking & Refreshment Break @ Orwells Restaurant**

**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

**Panel Discussions**

**Session Adjournment**

**Day 3 August 12, 2015**

## Guggenheim Suite

**Workshop**

**Title: Cereal dietary fibre perspectives on sustainable food and nutrition**
**Mirjana Menkovska,** Sts. Cyril and Methodius University, Macedonia

**Symposium**

**Title: Real time detection of bacteria for improved decontamination for the food industry**
**Ian Watson,** University of Glasgow, United Kingdom

**Track 9: Food Nanotechnology**
**Track 10: Food Biotechnology**

**Session Introduction**

**Session Chair: Ralf Greiner,** Max Rubner-Institut, Germany
**Session Co-Chair: Ryszard Amarowicz,** Institute of Animal Reproduction and Food Research of the Polish Academy of Sciences, Poland

**Title: Nanotechnology in the food sector: Tiny particles, big effects**
**Ralf Greiner,** Max Rubner-Institut, Germany

**Networking & Refreshment Break @ Orwells Restaurant**

**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

**Lunch Break @ Orwells Restaurant**

**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

**Award Ceremony & Closing Remarks**

**Poster Presentations**

## Day 2 August 11, 2015

### Guggenheim Foyer and Eriki Restaurant

**Poster No. FT-01 to FT-24 Poster No. FT-25 to FT-47**

**FT-01** **Title: Delay of met-myoglobin formation in frozen skipjack tuna (*Katsuwonus pelamis*) meat during cold storage using NADase**

**Yasuyuki Tsukamasa**, Kinki University, Japan

**FT-02** **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

**FT-03** **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

**FT-04** **Title: Antioxidant, hypoglycemic and hypotensive effects affected by various molecular weights of cold water extract from *Pleurotus citrinopileatus***

**Be-Jen Wang**, Cornell University, Taiwan

**FT-05** **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

**FT-06** **Title: Application of hyperspectral imaging for rapid screening of key quality parameters in cereal grains**

**Nicola Caporaso**, University of Nottingham, UK

**FT-07** **Title: Survival of Staphylococcus aureus in herbs**

**Mai Dinh Thanh**, Federal Institute for risk assessment, Germany

**FT-08** **Title: Anti-aging effect of wine constituent and the utilization of wine compression residue**

**Akiyoshi Sawabe**, Kinki University, Japan

**FT-09** **Title: Analysis of heterocyclic amines and polycyclic aromatic hydrocarbons in commercial ready to eat meat products in UK**

**Fei Lu**, University of Reading, UK

**FT-10** **Title: Heat resistance of spores of six major *Bacillus* species in phosphate buffer and fermented soybean products**

**Jae-Hyung Mah**, Korea University, Korea

**FT-11** **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

**FT-12** **Title: Multilayered edible coatings from Chitosan and Sodium Caseinate by layer-by-layer assembly**

**Beste Bayramoglu**, Izmir Institute of Technology, Turkey

**FT-13** **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

**FT-14** **Title: Increasing shelf life of cooked beans by means of rapid cooling**

**Serpil Sahin**, Middle East Technical University, Turkey

**FT-15** **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

**FT-16** **Title: Color stability of sour cherry nectars containing various phenolic extracts and sweeteners during storage**

**Mehmet Ozkan**, Ankara University, Turkey

**FT-17** **Title: The effect of microwave-infrared combination drying on quality of osmotically dehydrated eggplants**

**Ayca Aydogdu**, Middle East Technical University, Turkey

**FT-18** **Title: Enhancing the color intensity of strawberry nectars by various copigments and sweeteners**

**Meltem Turkyilmaz**, Ankara University, Turkey

**FT-19** **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

**FT-20** **Title: Cinnamon oil nanoemulsions/microemulsions: formulation, characterization and antibacterial activity**

**Simge Tutku Yildirim, Middle East Technical University, Turkey**

**FT-21** **Title: Analysis of carotenoid contents for development of high carotenoid varieties in corn grain**
**Sang Hyun Lim**, Gangwondo Agriculture Research and Extention Services, Korea

**FT-22** **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

**FT-23** **Title: Analysis of anthocyanin contents for development of high anthocyanin varieties in corn grain**
**Jong Yeol Park**, Gangwon Agricultural Research and Extension Services, Korea

**FT-24** **Title: Early stage detection of tobacco mosaic virus in tomato seeds by NMR Relaxometry**
**Kubra Unal**, Middle East Technical University, Turkey

**FT-25** **Title: Critical variants increasing the sweetness of sweet-tasting protein, brazzein**
**Kwang-Hoon Kong**, Chung-Ang University, Korea

**FT-26** **Title: Effect of various $SO_2$ concentrations on sugars and amino acids in sulfured dried apricots**
**Fatmagul Hamzaoglu**, Ankara University, Turkey

**FT-27** **Title: Impact of polyphenol addition on the total phenolic content and antioxidant capacity of acidified milk gels**
**Mukaddes Kilic Bayraktar**, University of Reading, UK

**FT-28** **Title: Effects of sporulation and heat-shock conditions on spores of six major *Bacillus* species**
**Jae-Hyung Mah**, Korea University, Korea

**FT-29** **Title: The effect of onion skin powder addition on physical parameters of extrudates**
**Bade Tonyali**, Middle East Technical University, Turkey

**FT-30** **Title: Effects of moisture contents and storage temperatures on browning of non-sulfited sun dried apricots**
**Nihal Guzel**, Hitit University, Turkey

**FT-31** **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

**FT-32** **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

**FT-33** **Title: Effect of sugar type and water content on the physical properties of marshmallows**
**Emrah Kirtil**, Middle East Technical University, Turkey

**FT-34** **Title: Effect of steaming and different drying conditions on physicochemical characteristics of pumpkin powder**
**Park Bo-Ram**, National Academy of Agricultural Science, Korea

**FT-35** **Title: Effects of various copigments on the stability of anthocyanins in sour cherry juice concentrates during storage**
**Buket Orhan**, Ankara University, Turkey

**FT-36** **Title: Inhibitory effect of corn silk on skin pigmentation**
**Sang Yoon Choi**, Korea Food Research Institute, Korea

**FT-37** **Title: Effects of sulfuring at different concentrations on polyphenols and polyphenoloxidase activity in dried apricots**
**Melek Altindag**, Ankara University, Turkey

**FT-38** **Title: Effects of traditional drying (sun drying) and drying in the oven on flavonoids and carotenoids of apricot**
**Barkat Malika**, INATTA, Algeria

**FT-39** **Title: Acute oral toxicity and genotoxicity of polysaccharide fraction from the leaves of *Diospyros kaki* Thumb**
**Chang-Won Cho**, Korea Food Research Institute, Korea

**FT-40** **Microbiological, chemical and organoliptical evaluation for irradiated white shrimp**
**Amal N Alkuraieef**, Princess Nora bint Abdul Rahman University, Saudi Arabia

**FT-41** **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

**FT-42** **Title: Fatty acids' profile of mostly consumed Lebanese fish from the Mediterranean region**
**Joane Matta**, Holy Spirit University of Kaslik, Lebanon

**FT-43** **Title: Understanding the effects of different polysaccharides on swelling of whey protein hydrogels**
**Sirvan Sultan Uguz**, Middle East Technical University, Turkey

**FT-44** **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

**FT-45** **Title: The effect of rice, potato, corn and tapioca starches on the quality of gluten-free bread**
**Anita Setarehnejad,** Cardiff Metropolitan University, UK

**FT-46** **Title: The effect of extrusion processing on solubility and molecular weight of water-soluble arabinoxylan**
**Abdulmannan Fadel,** MMU, UK

**FT-47** **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