conferenceseries.com

Tentative Program

22nd International Conference on

Food Science and Emerging Technologies

October 11-13, 2018 Moscow, Russia

Theme: "Reinforcement on modernization capability in food Science"



For Available Speaker Slots

eurofoodprocessing@foodtechconferences.com

Conference Secretariat

47 Churchfield Road, London, W3 6AY

Tel: +1-888-843-8169, Fax: +1-650-618-1417, Ph: +1-650-268-9744, Toll free: +1-800-216-6499

Email: eurofoodprocessing@foodtechconferences.com

22nd International Conference on

Food Science and Emerging Technologies

October 11-13, 2018 Moscow, Russia

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://foodprocessing.foodtechconferences.org/

Glimpses of Food Science Conference





















Tourist Destinations In Moscow, Russia



Red Square



Kolomenskoye Royal Estate



Izmailovo Kremlin



State Historical Museum



Bolshoi Theatre



Cathedral Of Christ The Savior



The Peoples Friendship Fountain



St Basils Cathedral

Major Scientific Sessions

- Food Science
- Food and Beverage
- Food Processing
- Innovation in Food Processing
- Nutrification
- Functional Foods
- Nutrigenomics
- Industrial Equipment
- Food Safety and Quality
- Preservation Techniques
- Intelligent Packaging
- Food Waste Management

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
eurofoodprocessing@foodtechconferences.com

Conference Venue

Moscow, Russia

Contact us
UK: Conference series llc Ltd
Euro Food Science 2018
47 Churchfield Road, London, W3 6AY
Tel: +1-800-216-6499
Email: eurofoodprocessing@foodtechconferences.com

Contact us
Asia-Pacific: Conference Series LLC
Euro Food Science 2018
Divyasree Building, Raidurg
6th Floor, North Block
Hyderabad 500032, INDIA
Tel: 040-33432309
Email: eurofoodprocessing@foodtechconferences.com



Conference Venue

Moscow

Moscow is the capital and most populous city of Russia. When it comes to Russia always Moscow remains the obvious first choice for a representative office where many food processing companies and representative offices of foreign and regional food companies are concentrated. Moscow is a major political, economic, cultural, and scientific center of Russia and Eastern Europe, as well as the largest city entirely on the European continent. And it is also the one of the world's largest city and 14th largest metro area, the 18th largest agglomeration, the 15th largest urban area, and the 11th largest by population within city limits worldwide.

Moscow food processing industry had been growing rapidly since 1998 with an annual increase 15-25%. Moscow food processing industry has been growing rapidly in recent years, as the huge market potential and rather undeveloped sector boosts local production but attracts also foreign investors. Some of the world's largest food and beverage manufacturers, such as Mars, Coca-Cola and Nestle, have been interested in Russian markets.

Russia is currently applying for a membership in the World Trade Organization. The highly desired membership will bring various benefits to the Russian economy and it will have a Northern Dimension Research Centre.

conferenceseries.com
1371st Conference

Scientific Program

19th International Conference on

FOOD PROCESSING & TECHNOLOGY

October 23-25, 2017 | Paris, France



Conference series llc Ltd
47 Churchfield Road, London, W3 6AY
Toll Free: +0-800-014-8923

Day 1 October 23, 2017

Registrations

ROME & LONDRES

conferenceseries.com

Opening Ceremony

Keynote Forum

Introduction

Title: Food shelf life stability innovations in food science and technology

Ozlem Tokusoglu, Celal Bayar University, Turkey

Title: Recent applications of cyclodextrins as food additives and in food processing

Giancarlo Cravotto, University of Turin, Italy

Title: Investigation on titrable acidity and lipid peroxidation in fermented milk in production of yogurt

Mirjana Menkovska, Ss.Cyril and Methodius University of Skopje, Macedonia

Group Photo

Networking and Refreshments Break

Workshop on

Title: Understanding the nature, physiology, taxonomy, diagnostic and the federal compliance guidelines for food-borne pathogen *Listeria monocytogenes*

Osama O Ibrahim, Bio Innovation, USA

Green extraction of food ingredients and natural products: Moving from academia to innovative and large-scale applications

Farid Chemat, University of Avignon, France

Sessions: Food Safety: Prevention and Control | Food Science & Technology: Tools, Techniques and Instrumentation | The Chemistry of Food Ingredients | Food Farming and Machinery | Food Marketing and Economics | Baby Food and its Future Potential

Session Chair: Ozlem Tokusoglu, Celal Bayar University, Turkey

Session Co-chair: Giancarlo Cravotto, University of Turin, Italy

Session Introduction

Title: The safety of Asian fermented foods: Conventional and molecular genetic approaches to studying occurrence and control of biogenic amines

Jae Hyung Mah, Korea University, Republic of Korea

Title: Specific lipases: The pros and cons for their roles in bread making

Abdullah Sinan Colakoglu, Kahramanmaras Sutcu Imam University, Turkey

Lunch Break

Title: Juice to juice adulteration detection

Nicholas H Low, University of Saskatchewan, Canada

Title: Effects of atmospheric argon plasma treatment on surface decontamination of carrots

Ufuk Bagci, Trakya University, Turkey

Title: Functional surfaces – Development of innovative products

Aline Holder, Festo AG & Co. KG, Germany

Title: Multiplex approach for detection of genetically modified foods

Nelly Datukishvili, Ilia State University, Georgia

Title: Green solvents for green extraction of biologically active compounds

Ivana Radojcic Redovnikovic, University of Zagreb, Croatia

Title: Current development in detection of adulteration in extra virgin olive oil

Turkan Mutlu Keceli, Cukurova University, Turkey

Networking and Refreshments Break

Title: Development of *Spirulina* supplemented food bars for school age children
Shahid Bashir, The University of Lahore, Pakistan
Title: Decontamination and detoxification of hazelnut with atmospheric and low-pressure non-thermal plasmas
Baran Onal Ulusoy, Cankiri Karatekin University, Turkey
Title: SPME/GC-MS characterization of volatiles in whey butter
Abdullah Sinan Colakoglu, Kahramanmaras Sutcu Imam University, Turkey
Title: Improvement of nutrition production by protoplast fusion techniques in *Chlorella vulgaris*
Hermin Pancasakti Kusumaningrum, Diponegoro University, Indonesia
Title: Consideration of physicochemical characteristics, total polyphenol content and flavonoids in various Iranian commercial juices
Mannan Hajimahmoodi, Tehran University of Medical Sciences, Iran
Title: A comparison on the effects of polyethylene and polyamide nano-silver packaging in reduction of the mince microbial load
Hamed Ahari, Islamic Azad University, Iran
Title: A central composite face-centered design for optimizing in detection of *Salmonella typhi* using fluorescence nano biosensor by micro-contact method
Hamed Ahari, Islamic Azad University, Iran

Panel Discussion

Session Adjournment

Day 2 October 24, 2017

ROME & LONDRES

Keynote Forum

Introduction
Title: What you must know about dietary supplements and its legal regulations?
Osama O Ibrahim, Bio Innovation, USA
Title: The future of artificial meat from cultured cells is uncertain
Jean Francois Hocquette, INRA - VetAgro Sup, France
Title: High voltage electrical discharge plasma in extraction processes
Anet Rezek Jambrak, University of Zagreb, Croatia

Networking and Refreshments Break

Workshop on

Title: Food byproduct based functional foods and powders
Ozlem Tokusoglu, Celal Bayar University, Turkey
The nature, sources, detection and regulation of mycotoxins that contaminate food and feed products and causing health hazards for both human and animals
Mirjana Menkovska, Ss.Cyril and Methodius University of Skopje, Macedonia

Sessions: Food Processing, Preservation and Packaging | Food Microbes: Probiotics and Functional Foods | Medical Foods: Enteral Nutrient Solution | Food Adultration: Laws policy and governance | Food Pathology, Disease and Diagnosis

Session Chair: Osama O Ibrahim, Bio Innovation, USA
Session Co-Chair: Mirjana Menkovska, Ss.Cyril and Methodius University of Skopje, Macedonia

Session Introduction

Title: Investigation of using chitosan for preservation chicken and quail eggs
Ozlem Turgay, Kahramanmaras Sutcu Imam University, Turkey
Title: An iconographic correlation method for optimizing a combined microwave/hot air drying of apple *Malus domestica* sp.
Jean Claude Laguerre, UniLaSalle, France

Lunch Break

Title: Towards a European beef eating quality model ?
Jean Francois Hocquette, INRA-VetAgro Sup, France
Title: Evaluation of the modified flow diagram of production of heat coagulated milk: Characterization of zero-cholesterol Qishta
Mireille Serhan, University of Balamand, Lebanon
Title: Effect of hot air drying on bioactive compounds of fruits and vegetables
Inci Cinar, Kahramanmaras Sutcu Imam University, Turkey
Title: The use of liquid smoke as flavouring agent in the milkfish nugget and its effect on texture, sensory and proximate characteristics
Fronthea Swastawati, Diponegoro University, Indonesia
Title: Technology for extraction of wood apple (*Feronia limonia*) juice
Harsh Prakash Sharma, Anand Agricultural University, India
Title: Development of cabibi/freshwater clam (*Batissa violacea*) sauce
Cristina A Cortes, Cagayan State University, Aparri, Philippines

Networking and Refreshments Break

Title: Salep: The name of the plant, powder, hot beverage, food ingredient
Ozlem Turgay, Kahramanmaras Sutcu Imam University, Turkey
Title: Osmotic dehydration technology of santol
Charuwan Rattanasakultham, Crop Processing Research and Development Group, Thailand
Title: Ethylene absorber paper from durian husk for prolonging the storage life of fruit
Siriporn Tengrang, Crop Processing Research and Development Group, Thailand
Title: Development of simple polishing sorghum machine abrasive type support for diversification of food in Lamongan
Ana Nurhasanah, Center for Agricultural Engineering Research and Development, Indonesia
Title: Using *Micromeria barbata* plant essential oil as natural preservative to prolong the shelf life of yogurt
Khaled El Omari, Industrial Development & Research Alimentary Center, Lebanon

Panel Discussion

Session Adjournment

Day 3 October 25, 2017

ROME & LONDRES

Sessions:Food Security: The Rising Crisis and Its Manangement | Food and Nutrition | Food Waste Management | Diary Food and It's Commercial Future | Food Public Health & Hygiene | Food Industry and Health Hazard | Food Psychology

Session Chair: Mirjana Menkovska, Ss.Cyril and Methodius University of Skopje, Macedonia
Session Chair: Jean-Francois Hocquette, INRA, VetAgro Sup, France

Session Introduction

Title: Chickpeas as a functional food ingredient for the gluten-free industry
Sanaa Ragaee, University of Guelph, Canada
Title: Determination of vitamin c in different types of milk
Julijana Tomovska, University St. Kliment Ohridski, Bitola, Macedonia
Title: Fructans powder from Shollot (*Allium ascalonicum* L.)
Wimonwan Wattanawichit, Crop Processing Research and Development Group, Thailand
Title: Production and marketing systems of food security crops in the Sudan: A commodity approach analysis
Khansa Osman Mahjoub Ibrahim, University of Khartoum, Sudan
Title: Degumming of *Nigella sativa* oil by phosphoric acid
Yuksel Abali, Manisa Celal Bayar University, Turkey

Networking and Refreshments Break

Title: Fortification of a traditional stapled food chipa based on yuca starch with iron fumarate and vitamins as an alternative feeding program to prevent school children anemia

Griselda Miranda Pena, National University of Asuncion, Paraguay

Title: *Porphyra haitanesis*-derived anti-proliferation peptides

Xuewu Zhang, South China University of Technology, China

Young Researchers Forum

Session Judge-1: Osama O Ibrahim, Bio Innovation, USA

Session Judge-2: Ozlem Tokusoglu, Celal Bayar University, Turkey

Session Introduction

Title: Microbiological and physicochemical changes in Turkish fermented sausages (sucuk) coated with chitosan-essential oils

Eda Demirok Soncu, Ankara University, Turkey

Title: Subcritical water for recovery of valuable bioactive compounds from kiwifruit processing by-products

Hamid Kheirkhah, The University of Auckland, New Zeland

Title: The effect of popular dietary supplements on the DHEA and cortisol levels in saliva of surveyed athletes

Marta Stachowicz, Medical University of Gdansk, Poland

Title: Improvement of the nutritional quality of citrus juices and valorization of citrus peels by pulsed electric field

Sally El Kantar, Saint Joseph University, Lebanon

Lunch Break

Title: Effects of packaging methods and storage temperatures on the quality of cobia (*Rachycentron canadum*) fillets during frozen storage

Nguyen Thi Hang, University of Iceland, Iceland

Title: Effect of pulse electrical field on the mechanical properties of raw, blanched and fried potato strips

Maria Botero Uribe, University of Queensland, Australia

Title: Effects of freezing methods and storage conditions on lipid deterioration of redfish (*Sebastes marinus*) muscles during frozen storage

Dang Thi Thu Huong, University of Iceland, Iceland

Title: Study of antioxidant potential and functional properties of Amla (*Emblica officianalis*) pomace for functional food product development

Ajay Patel, Indian Institute of Technology, Delhi, India

Title: Determination of weight and color in Agraz during the storage period with near infrared spectroscopy

Andrea Katherin Carranza Diaz, National University of Colombia, Colombia

Title: Supercritical CO_2 extraction of anthocyanins from black carrots

Merve Yavuz Duzgun, Istanbul Technical University, Turkey

Title: Effect of somatic cell count on physicochemical properties of Shal breed Ewe milk

Mina Nasiri, Islamic Azad University, Iran

Title: Breakage behaviour of black pepper seed under compression test in cryogenic condition: Numerical analysis

Gurveer Kaur, Indian Institute of Technology, Kharagpur, India

Networking and Refreshments Break

Title: Food waste and by-product utilization, the key to world food security

Pragyansh Mishra, Sam Higginbottom University of Agriculture, Technology and Sciences, India

Title: Optimization of stevia concentration in Rasgulla (sweet syrup cheese ball) based on quantity

Gurveer Kaur, Indian Institute of Technology Kharagpur, India

Title: Heat transfer modeling of canned vegetarian khoreshteh bademjan (VKB) using computational fluid dynamics

Vahideh Jalali, Islamic Azad University, Iran

Panel Discussion

Awards & Closing Ceremony

Day 2 Poster Presentation, Session 1	
Session Judge-1: Giancarlo Cravotto, University of Turin, Italy **Session Judge-2: Jean Francois Hocquette,** INRA - VetAgro Sup, France	
FTECH-101	**Title: Quality of freezed dried peach snacks: Scanning electron microscopy combined with image analysis techniques** **Valeria Messina,** UNIDEF-MINDEF-CITEDEF-CONICET, Argentina
FTECH-102	**Title: Enhanced aqueous dispersibility of alpha-lipoic acid through complex formation with octenylsuccinylated high amylose starch** **Yi Xuan Li,** Korea University, Republic of Korea
FTECH-103	**Title: Effect of mild heating and freezing treatments on microstructure and pasting properties of various starches** **Chen Zhang,** Korea University, Republic of Korea
FTECH-104	**Title: Physicochemical, oxidative and sensory changes in chitosan coated fermented Turkish sausage (Sucuk) during processing and storage** **Betul Arslan,** Ankara University, Turkey
FTECH-105	**Title: Determination of some physical properties of tray dried Arapgir purple basil (*Ocimum basilicum*)** **Ali Adnan Hayaloglu,** Inonu University, Turkey
FTECH-106	**Title: Effect on color, biochemical and sensory characteristics of Turkish fermented sausages (Sucuk) of dipping into chitosan solutions enriched with essential oils as a surface fungus inhibitor** **Eda Demirok Soncu,** Ankara University, Turkey
FTECH-107	**Title: Proteolytic, lipolytic and microbiological changes in dry-fermented chicken sausages throughout the fermentation and drying process** **Eda Demirok Soncu,** Ankara University, Turkey
FTECH-108	**Title: The effects of different production techniques on bioactive substances of vinegars** **Zeynep Banu Guzel Seydim,** Suleyman Demirel University, Turkey
FTECH-109	**Title: Use of kefir made from natural kefir grains in sour dough bread making** **Zeynep Banu Guzel Seydim,** Suleyman Demirel University, Turkey
FTECH-110	**Title: Total antioxidant capacities of world vinegars** **Zeynep Banu Guzel Seydim,** Suleyman Demirel University, Turkey
FTECH-111	**Title: Characteristics of bioactive materials in edible *Tenebrio molitor* larvae** **Il Suk Kim,** Gyeongnam National University of Science and Technology, South Korea
FTECH-112	**Title: Antioxidant activity of sour cherry juice, wine, vinegar** **Havva Nilgun Budak,** Suleyman Demirel University, Turkey
FTECH-113	**Title: Phenolic compounds of kiwi vinegar** **Havva Nilgun Budak,** Suleyman Demirel University, Turkey
FTECH-114	**Title: Production of β-galactosidase enzyme from *Kluyveromyces spp.* isolated from natural kefir** **Tugba Kok Tas,** Suleyman Demirel University, Turkey
FTECH-115	**Title: The importance of using authentic kefir grains in kefir production** **Tugba Kok Tas,** Suleyman Demirel University, Turkey
FTECH-116	**Title: Effects of high oleic acid in beef fat (Korean native beef cattle) on blood characteristics and fatty acid composition in adipose tissue of rats** **Ye Hyun Lee,** Chungbuk National University, Republic of Korea
FTECH-117	**Title: Effect of different sonication conditions on specific aminopeptidase activities of *Lactobacillus paracasei* ATCC 334 and Lactobacillus helveticus DPC 4571 strains** **Elif Dagdemir,** Ataturk University, Turkey
FTECH-118	**Title: Carbonated beverages, "enhanced popularity, addiction and health impacts"** **Dhawal Asthana,** Harcourt Butler Technological University, India

FTECH-119	**Title: Thermal stabilities of lycopene and β-carotene in pink grapefruit juice and tomato pulp** **Fatmagul Hamzaoglu**, Ankara University, Turkey
FTECH-120	**Title: Use of hydrogen peroxide to remove sulfur dioxide from over-sulfite dried apricots** **Fatmagul Hamzaoglu**, Ankara University, Turkey

Poster Presentation, Session 2

FTECH-121	**Title: Chances in antioxidant activity and phenolic content of pomegranate juice concentrate during storage** **Alev Bingol**, Ankara University, Turkey
FTECH-122	**Title: Possibilities for use of persimmon (*Diospyros kaki* L.) fiber in ice cream production** **Zeynep Gurbuz**, Ataturk University, Turkey
FTECH-123	**Title: cDNA cloning and expression analysis of red color–related hemocyanin gene in shrimp (*Litopenaeus vannamei*)** **Chuang Pan**, Tokyo University of Marine Science and Technology, Japan
FTECH-124	**Title: Changes in anthocyanins and color of strawberry juice concentrates during storage** **Ayse Navruz**, Ankara University, Turkey
FTECH-125	**Title: Analysis of bisphenols migrating from food packaging materials using HPLC-MS/MS** **Joung Boon Hwang**, National Institute of Food and Drug Safety, South Korea
FTECH-126	**Title: Investigation of microbial contamination levels in health functional food** **In Sun Choi**, Daejeon Regional Office of Food and Drug Safety, South Korea
FTECH-127	**Title: Migration of heavy metals and formaldehyde from polylactide food contact materials into a food simulant** **Hyun Uk Kim**, Gyeongin Regional Food and Drug Administration, Republic of Korea
FTECH-128	**Title: Antimicrobial potential of biodegradable film of soybean isolated protein and clove (*Syzygium aromaticum* L.) essential oil** **Cristiane Mengue Feniman Moritz**, Maringa State University, Brazil
FTECH-129	**Title: Change of flavor characteristics of flavor oil made using (*Sarcodon aspratus* (Berk.) S. Ito) according to extraction temperature and extraction time** **Gyeong Suk Jo**, Jeollanamdo Agricultural Research & Extension Services, South Korea
FTECH-130	**Title: Effect of vacuum ohmic evaporation on rheological characteristics of pomegranate juice concentrates** **Serdal Sabanci**, Ege University, Turkey
FTECH-131	**Title: Performance analyses for evaporation process in ohmic heating assisted vacuum system** **Serdal Sabanci**, Ege University,Turkey
FTECH-132	**Title: Concentration of apple juice by vacuum microwave evaporator and in comparison to rotary evaporator** **Hamza Bozkir**, Ege University, turkey
FTECH-133	**Title: Effect of vacuum microwave evaporation and conventional evaporation on the phenolic compounds of apple juice** **Hamza Bozkir**, Ege University, turkey
FTECH-134	**Title: Sensors for micronutrient diagnostics in resource-limited settings: A systematic review** **Anna W Waller**, University of Illinois, USA
FTECH-135	**Title: Green extraction of phenolic compounds from food by-products and their biological activity** **Manuela Panic**, University of Zagreb, Croatia
FTECH-136	**Title: *In vivo* immunostimulatory activity of chitosan oligosaccharides** **Xingchen Zhai**, Harbin Institute of Technology, China
FTECH-137	**Title: Effects of electric field strength on characteristics of pineapple juice during ohmic heating** **Hilal Ahmad Makroo**, University of Surrey, UK

FTECH-138 **Title: Evaluation of total phenol, total flavonoid and ascorbic acid in Iranian commercial orange juice**

Mannan Hajimahmoodi, Tehran University of Medical Sciences, Iran

FTECH-139 **Title: Multi residue analysis for simultaneous determination of 75 veterinary drug residues in fishery products from domestic markets in South Korea**

Gyeongyeol Kim, Center for Food and Drug Analysis, Busan Regional Office of Food and Drug Administration, South Korea

FTECH-140 **Title: Biogenic amine production in Gat Kimchi, a Korean traditional fermented leaf mustard**

Jae Hyung Mah, Korea University, Republic of Kora

FTECH-141 **Title: Surface modification of commercial cellulose acetate membranes via low pressure plasma for improved reverse osmosis performance: A case study of pomegranate juice concentration**

Pelin Onsekizoglu Bagci, Trakya Universtity, Turkey

FTECH-142 **Title: Adsorption and concentration of antioxidants from an industrial wine making by-product using PVPP**

Christian Folch Cano, University of Concepcion, Chile

FTECH-143 **Title: Polyphenolic composition and antioxidant capacity of red wines made with the main grape varieties grown in Uruguay by two alternative methods of wine making**

Gustavo Gonzalez Neves, University of the Republic, Uruguay

FTECH-144 **Title: Color and pigment composition of Uruguayan red wines made by different winemaking procedures**

Gustavo Gonzalez Neves, University of the Republic, Uruguay

FTECH-145 **Title: Possibility of *Platycodon grandiflorum* ethanol extract as cancer-preventing functional food**

Su Hyun Hong, Dongeui University College of Korean Medicine, Republic of Korea

FTECH-146 **Title: Spring-summer dynamics in the amount of water-soluble protein in Bulgarian cheese from sheep's and cow's milk**

Galina S Dicheva, Agricultural institute-Stara Zagora, Republic of Bulgaria

FTECH-147 **Title: Influence of length of the suckling period on the quantity and cheese quality of sheep's milk**

Daniela N Miteva, Agricultural institute-Stara Zagora, Republic of Bulgaria

FTECH-148 **Title: Stability of encapsulated β-carotene during baking**

Nadide Seyhun, Kocaeli University, Turkey

FTECH-149 **Title: Effect of sauces on processing and physicochemical properties of baked pizzas done employing ready-shaped frozen pizza dough with fibre from a tiger-nut (*Cyperus esculentus*) milk co-product**

Cecibel Alava Pincay, Polytechnic University of Valencia, Spain

Bookmark your dates

20th International Conference on

FOOD PROCESSING & TECHNOLOGY

October 2-4, 2018 | London, UK

E-mail: foodtechnology@foodtechconferences.com

Website: foodtechnology.conferenceseries.com

conferenceseries.com

786th Conference

Scientific Program

15th International Conference on

Food Processing & Technology

October 27-29, 2016 Rome, Italy



Conference series llc Ltd

47 Churchfield Road, London, W3 6AY Tel: +1-800-216-6499

Email: foodtechnology@foodtechconferences.com

Web: foodtechnology.conferenceseries.com

Scientific Program

Day 1 October 27, 2016

Registrations

OLIMPICA 2

conferenceseries.com

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

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

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

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

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

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

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 18:15-18:45

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

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

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

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**
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**
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**
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**
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**
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**
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**
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**
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**
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**
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**
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

4th International Conference and Exhibition on

Food Processing & Technology

August 10-12, 2015 London, UK



OMICS International Conferences:

Email: foodtechnology@conferenceseries.com; foodtechnology@omicsgroup.com

Day 1 August 10, 2015

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

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

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

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

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

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

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

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

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

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



Bookmark your dates

12th International Conference and Exhibition on

Food Processing & Technology

October 24-26, 2016 Istanbul, Turkey

e-mail: foodtechnology@conferenceseries.com; foodtechnology@omicsgroup.com

Website: foodtechnology.conferenceseries.com

UK: Conference Series llc LTD
47 Churchfield Road, London, W3 6AY

OMICS Group
SEZ Unit, Building No. 20, 9th Floor
APIIC Layout, HITEC City
Hyderabad-500081, Telangana, INDIA
Ph: 040-40131823, 040-47482222
contact.asiapacific@omicsonline.org

Toll free
Canada: +1-800-216-6499
Australia: +1-800-651-097
Europe: 0805-080048