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# Tentative Program

22nd International Conference on

# Food Science and Nutrition

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

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Email: eurofoodprocessing@foodtechconferences.com

22nd International Conference on

# Food Science and Nutrition

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 : https://foodscience-nutrition.insightconferences.com/registration.php

# 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


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Euro Food Science 2018
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# 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.

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1371st Conference

*Scientific Program*

19th International Conference on

# FOOD PROCESSING & TECHNOLOGY

October 23-25, 2017 | Paris, France




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## Day 1 October 23, 2017

Registrations

ROME & LONDRES

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# 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<br>**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**<br>**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**<br>**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**<br>**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**<br>**Betul Arslan,** Ankara University, Turkey |
| **FTECH-105** | **Title: Determination of some physical properties of tray dried Arapgir purple basil (*Ocimum basilicum*)**<br>**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**<br>**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**<br>**Eda Demirok Soncu,** Ankara University, Turkey |
| **FTECH-108** | **Title: The effects of different production techniques on bioactive substances of vinegars**<br>**Zeynep Banu Guzel Seydim,** Suleyman Demirel University, Turkey |
| **FTECH-109** | **Title: Use of kefir made from natural kefir grains in sour dough bread making**<br>**Zeynep Banu Guzel Seydim,** Suleyman Demirel University, Turkey |
| **FTECH-110** | **Title: Total antioxidant capacities of world vinegars**<br>**Zeynep Banu Guzel Seydim,** Suleyman Demirel University, Turkey |
| **FTECH-111** | **Title: Characteristics of bioactive materials in edible *Tenebrio molitor* larvae**<br>**Il Suk Kim,** Gyeongnam National University of Science and Technology, South Korea |
| **FTECH-112** | **Title: Antioxidant activity of sour cherry juice, wine, vinegar**<br>**Havva Nilgun Budak,** Suleyman Demirel University, Turkey |
| **FTECH-113** | **Title: Phenolic compounds of kiwi vinegar**<br>**Havva Nilgun Budak,** Suleyman Demirel University, Turkey |
| **FTECH-114** | **Title: Production of β-galactosidase enzyme from *Kluyveromyces spp.* isolated from natural kefir**<br>**Tugba Kok Tas,** Suleyman Demirel University, Turkey |
| **FTECH-115** | **Title: The importance of using authentic kefir grains in kefir production**<br>**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**<br>**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**<br>**Elif Dagdemir,** Ataturk University, Turkey |
| **FTECH-118** | **Title: Carbonated beverages, "enhanced popularity, addiction and health impacts"**<br>**Dhawal Asthana,** Harcourt Butler Technological University, India |

| | |
|---|---|
| FTECH-119 | **Title: Thermal stabilities of lycopene and β-carotene in pink grapefruit juice and tomato pulp**<br>**Fatmagul Hamzaoglu**, Ankara University, Turkey |
| FTECH-120 | **Title: Use of hydrogen peroxide to remove sulfur dioxide from over-sulfite dried apricots**<br>**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**<br>**Alev Bingol**, Ankara University, Turkey |
| FTECH-122 | **Title: Possibilities for use of persimmon (*Diospyros kaki* L.) fiber in ice cream production**<br>**Zeynep Gurbuz**, Ataturk University, Turkey |
| FTECH-123 | **Title: cDNA cloning and expression analysis of red color–related hemocyanin gene in shrimp (*Litopenaeus vannamei*)**<br>**Chuang Pan**, Tokyo University of Marine Science and Technology, Japan |
| FTECH-124 | **Title: Changes in anthocyanins and color of strawberry juice concentrates during storage**<br>**Ayse Navruz**, Ankara University, Turkey |
| FTECH-125 | **Title: Analysis of bisphenols migrating from food packaging materials using HPLC-MS/MS**<br>**Joung Boon Hwang**, National Institute of Food and Drug Safety, South Korea |
| FTECH-126 | **Title: Investigation of microbial contamination levels in health functional food**<br>**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**<br>**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**<br>**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**<br>**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**<br>**Serdal Sabanci**, Ege University, Turkey |
| FTECH-131 | **Title: Performance analyses for evaporation process in ohmic heating assisted vacuum system**<br>**Serdal Sabanci**, Ege University,Turkey |
| FTECH-132 | **Title: Concentration of apple juice by vacuum microwave evaporator and in comparison to rotary evaporator**<br>**Hamza Bozkir**, Ege University, turkey |
| FTECH-133 | **Title: Effect of vacuum microwave evaporation and conventional evaporation on the phenolic compounds of apple juice**<br>**Hamza Bozkir**, Ege University, turkey |
| FTECH-134 | **Title: Sensors for micronutrient diagnostics in resource-limited settings: A systematic review**<br>**Anna W Waller**, University of Illinois, USA |
| FTECH-135 | **Title: Green extraction of phenolic compounds from food by-products and their biological activity**<br>**Manuela Panic**, University of Zagreb, Croatia |
| FTECH-136 | **Title: *In vivo* immunostimulatory activity of chitosan oligosaccharides**<br>**Xingchen Zhai**, Harbin Institute of Technology, China |
| FTECH-137 | **Title: Effects of electric field strength on characteristics of pineapple juice during ohmic heating**<br>**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

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*Scientific Program*

15th International Conference on

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October 27-29, 2016 Rome, Italy



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# 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**

**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




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