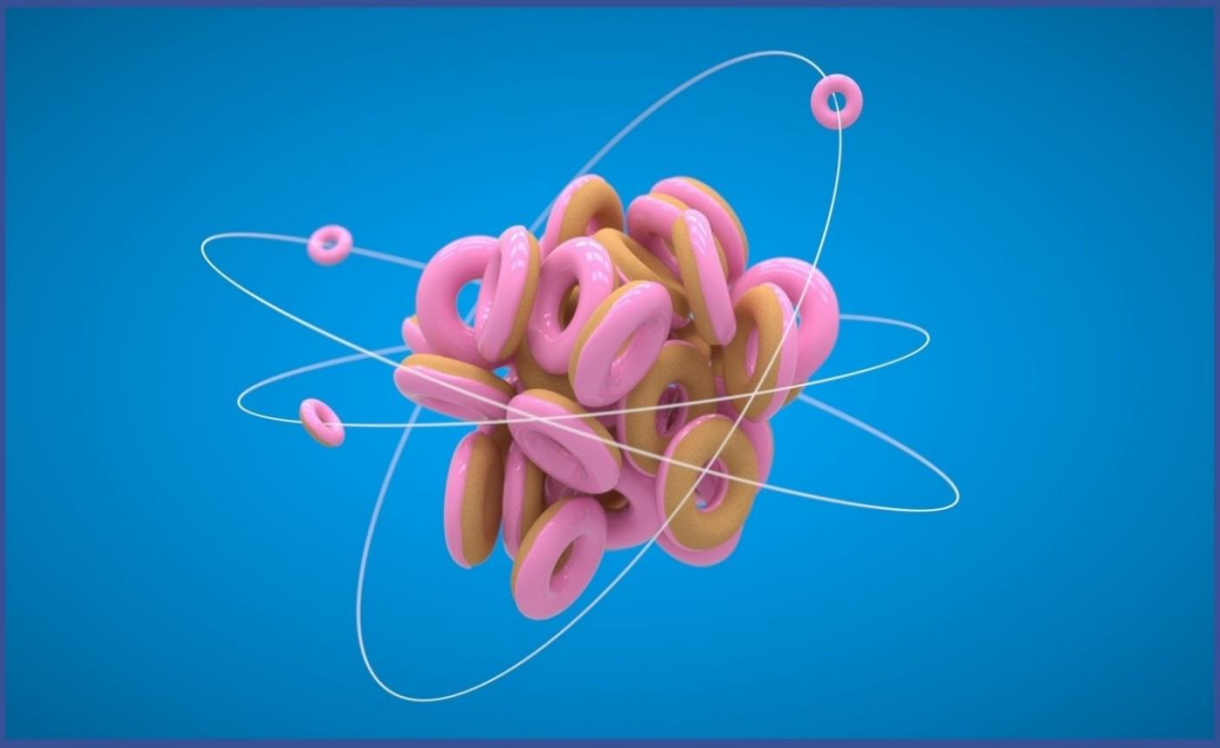
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2nd International Conference on

Food Chemistry and Nutrition

July 24-26, 2017 Vancouver, Canada



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Greetings from the Mayor

CITY OF VANCOUVER

Mayor Gregor Robertson
Le maire Gregor Robertson
羅品信市長
ਮਰੈਗਰ ਰੌਬਰਟਸਨ, ਮੇਅਰ
Punong-bayan Gregor Robertson

ni? ct xaɬəməɬaʃ, tə ɬniməɬ, tə təməxʷ ʔiʔ tə ƙʷaǰkʷə 1 *
We watch over the land and sea and in turn they watch over us.



July, 2017

A Message from the Mayor

On behalf of the citizens of Vancouver, and my colleagues on City Council, I want to extend my warmest greetings to all those attending the 2017 International Conference on Food Chemistry and Nutrition in Vancouver. We are honoured to be hosting you.

We are very proud of the reputation Vancouver enjoys as one of the world's most beautiful and unique meeting destinations. I hope that in addition to attending the conference you are able to experience the many cultural and recreational activities the City has to offer. I know everyone involved in organizing the conference will ensure your time with us is special.

Once again, welcome to Vancouver, and I hope you enjoy the conference.

Sincerely,

Gregor Robertson
MAYOR

604.873.7621 604.873.7685 gregor.robertson@vancouver.ca vancouver.ca
Office of the Mayor, City of Vancouver, 453 West 12th Avenue, Vancouver, British Columbia, Canada V5Y 1V4

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Food Chemistry 2017 Agenda	
Day 1 July 24, 2017	
09:30-10:00	Registration
10:00-10:10	Opening Ceremony
10:10- 10:15	Introduction
Keynote Forum	
10:15-10:45	Title: Why harmonize food regulations and what is needed to make it work
	Hubertus Lelieveld, Global Harmonization Initiative, Netherlands
10:45-11:15	Title: The future of food: Evidence-based science for the natural products industry
	V.A. Shiva Ayyadurai, CytoSolve, Inc., USA
Networking & Refreshment Break, 11:15-11:30	
11:30-12:00	Title: Benefits of low-temperature spray drying technologies on maintaining both flavor integrity and intensity
	Cuie Yan, PepsiCo Global R&D, USA
12:00-12:30	TBA
	TBA
Special Session	
12:30-13:30	Title: New nanocomposite chemoresistive sensor for ethylene detection: Highly tunable porosity and electrical resistance for high sensing performances
	Guy Mechrez, Volcnai Institute, Israel
Group Photo	
Lunch Break, 13:30-14:30	
Oral Session	
Track 2: Food & Nutrition Track 5: Livestock Nutrition Track 7: Food Science & Technology Track 11: Food Waste & Recycling Track 12: Herbs, Spices & Essential Oils Track 13: Recent Advancement in Food Science	
Session Introduction	
Session Chair 1: Naofumi Morita, Toyo College of Food Technology, Japan Session Chair 2: Thaddao Ogren, PepsiCo Global R&D, USA	
14:30-14:55	Title: Authenticity and quality control of spices and herbs by automated 1H-NMR spectroscopy and statistics
	Andrea Steck, Bruker BioSpin GmbH, Germany
14:55-15:20	Title: Co-product utilization-the case of soybeans
	J. K. Sekhon, Drexel University, USA
15:20-15:45	Title: Double emulsions (W/O/W) stability influenced by homogenization technique and formulation for natural antimicrobial delivery in food systems
	Maria Teresa Jiménez-Munguía, UDLAP, Mexico

15:45-16:10	Title: Metallomics in food safety and nutrition: From total amount to speciation of element
	Yong Fang, Nanjing University of Finance and Economics, China
Networking & Refreshment Break, 16:10-16:30	
16:30-16:55	Title: Active ingredients based on alginate and essential oils obtained by freeze drying: Effect of encapsulating agent on their antimicrobial and antioxidant activity
	Silvia Matiacevich, S PhD, University of Santiago, Chile
16:55-17:20	Title: Microbial hydrocolloids in all-purpose flour for lesser uptake of oils in traditional Indian fried food
	G Nandhini Devi, Anna University, India
17:20-17:35	Nivedita V, Anna University, India
17:35:18:00	Title: Food & Nutrition
	Dalshad Khudur, University of Salahaddin, Iraq
Panel Discussions	
Session Adjournment	
Day 2 July 25, 2017	
10:00-10:10	Introduction
Keynote Forum	
10:10-10:40	Title: Functional and nutritional properties of buckwheat, quinoa and adlay as pseudo-cereals improve life-style related diseases
	Naofumi Morita, Toyo College of Food Technology, Japan
10:40-11:10	Title: TBA
	Thaddao Ogren, PepsiCo Global R&D, USA
Networking & Refreshment Break, 11:10-11:30	
11:30-12:00	Title: TBA
	Dagmara Head, Food Development Centre, Canada
Special Session	
12:00-13:00	Title: Antimicrobial activity of cinnamon essential oil encapsulated in simple emulsion against bacteria
	Maria Teresa Jiménez-Munguía, UDLAP, Mexico
Lunch Break, 13:30-14:00	
Oral Session	
Track 1: Chemistry of Food Track 2: Human Nutrition Track 4: Food Security Track 6: Food Safety Track 8: Functionality and Behaviour of Hydrocolloids Track 9: Food Testing and Analysis Track 10: Food Storage and Preservation	
Session Introduction	
Session Chair 1: Hubertus Lelieveld, Global Harmonization Initiative, Netherlands Session Chair 2: Cuie Yan, PepsiCo Global R&D, USA	
14:00-14:25	Title: Grape pomace: Chemical composition and effects on food quality and nutrition
	Jianmei Yu, North Carolina Agricultural &Technical State University, USA

14:25-14:50	Title: The impacts of processing method and age on phytochemicals and bioactivities of coffee leaf
	Xiu-Min Chen, University of British Columbia, Canada
14:50-15:15	Title: TBA
	Zhilin Gan, Beijing Forestry University, China
15:15-15:40	Title: Development of Green Method for the Defluoridation of Groundwater
	Tarun M. Patel, Shri M. M Patel Institute of Sciences & Research, India
15:40-16:05	Title: TBA
	Beijing Forestry University, China
16:05-16:30	Title: Growth, yield, yield components and quality oil of sunflower (flame) variety affected by organic,mineral nitrogen and raw spacing
	Shatha Mohammed Hamada, Agriculture syndicate, Erbil-Iraq
Networking & Refreshment Break, 16:30-16:45	
Poster Session, 16:00-17:30	
Judge 1: Andrea Steck, Bruker BioSpin GmbH, Germany Judge 2:	
FC17-01	Title: Challenges in 2D-LC-multiple-heart-cutting-MS food analysis
	Bernhard Wagner, FH-JOANNEUM, University of Applied Sciences, Austria
FC17-02	Title: Chitinolytic enzymes from the marine organisms: enzymatic production of N-acetyl-D-glucosamine using crude enzyme from the liver of squid
	Masahiro Matsumiya, Nihon University, JAPAN
FC17-03	Title: Gel properties of acidifying nanofiltered and evaporated milk protein concentrates at different temperatures
	Yan Li, Beijing Technology and Business University, China
FC17-04	Title: Collagen hydrolysate derived from skate skin suppressed the development of obesity in mice
	Jeong Sook Noh, Pusan National University, Republic of Korea
FC17-05	Title: Development of a multi-dimensional screening model to investigate the immune modulatory effects of migrating packaging compounds from foods stuffs
	Miriam M. Ehrnhoefer-Ressler, FH JOANNEUM, Graz, Austria
FC17-06	Title:
	Yang Li, China Agricultural University, china
FC17-07	Title: Efficacy of Lysine or glycine-derived Maillard reaction products to inhibit growth of *Salmonella enterica* serotype Typhimurium
	Kaiwen Mu, University of British Columbia, Canada
FC17-08	Title: TBA
	Gi Dong Han, Yeungnam University, South Korea
FC17-09	Title: The antioxidant activity of chlorogenic acid isomers is positively correlated with capacity to up-regulate nuclear factor-κB (NFκB) signaling in Caco-2 cells
	Ningjian Liang, University of British Columbia, Canada
FC17-10	Title: Kimchi (Korean fermented vegetable) attenuates liver damage through improving lipid metabolism and suppressing apoptosis in high cholesterol diet-fed mice
	Minji Wooa, Pusan National University, Republic of Korea

FC17-11	Title: Effects of preheat treatment and Ca2+ concentration on the gelation properties of nanofiltered and evaporated milk protein concentrates
	Yunna Wang, China Agricultural University, china
FC17-12	Title: Physicochemical and Physiological Characteristics of the Wheat-Makgeolli
	Eun Yeong Sim, National Institute of Crop Science, Korea
FC17-13	Title: TBA
	Cao Jialu, China Agricultural University, china
FC17-14	Title: Characterization of antioxidant peptides from rice bran protein hydrolysate stimulated by in vitro gastrointestinal digestion
	Suphat Phongthai, Mae Fah Luang University, Thailand
Panel Discussions	
Session Adjournment	
Day 3 July 26, 2017	
Young Researchers Forum	
Judge 1: Hubertus Lelieveld, Global Harmonization Initiative, Netherlands Judge 2: Naofumi Morita, Toyo College of Food Technology, Japan	
10:10-10:25	Title: Influence of moisture on crystalline properties of sorghum starch
	Sana Subzwari, RMIT University, Australia
10:25-10:40	Title: Reverse-enteric iron microencapsulation with blend of chitosan and maltodextrin using spray drying: Tea fortification
	Juveria Siddiqui, University of Toronto, Canada
10:40-10:55	Title: Lipid oxidation and vitamin D3 degradation in dairy products as influenced by processing and storage
	Fatemeh Mahmoodani, University of Auckland, New Zealand
Networking & Refreshment Break, 10:55-11:10	
11:10-11:25	Title: Molecular understanding of the interactions between milk protein, phenolic compounds and lipid oxidation products in liquid oat systems
	Jasmeet Kaur, RMIT University, Australia
11:25-11:40	Title: Non-destructive prediction of initial freshness condition in frozen fish fillets using excitation-emission matrix
	Md. Mizanur Rahman, Tokyo University of Marine Science and Technology, Japan
11:45-12:00	Title: Effect of nano packing and aluminum on deterioration of soybean and corn seed in different storage condition
	Farhad Barazandeh Gholdareh, University of Tehran, Iran
Award Ceremony	
Lunch Break, 13:00-14:00	
Conference Adjournment	

!!! FEW SLOTS AVAILABLE !!!