2nd International Conference on Food Chemistry and Nutrition



July 24-26, 2017
Vancouver, Canada

Website: foodchemistry.conferenceseries.com

Welcome Message

CITY OF VANCOUVER

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

nɪʔ ct xaɬəməṯaɬ, tə ɬnimaɬ, tə təməxʷ ʔiʔ tə ƛʷaʔƛkʷə 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

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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

Huub Lelieveld, Global Harmonization Initiative, Austria

Networking & Refreshment Break, 10:45-11:00

11:00-11:30 Title: The future of food: Evidence-based science for the natural products industry

V.A. Shiva Ayyadurai, CytoSolve, Inc., USA

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

Symposium

12:00-12:45 Title: Bioprocessing pilot plant facilities

Shahram Emami, University of Saskatchewan, Canada

Special Session

12:45-13:30 "Title: New nanocomposite chemoresistive sensor for ethylene detection: Highly tunable porosity and electrical resistance for high sensing performances"

Guy Mechrez, Volcani Institute, Israel

Group Photo

Lunch Break, 13:30-14:15

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: Naofumi Morita, Toyo College of Food Technology, Japan

Session Co-chair: Thaddao Ogren, PepsiCo Global R&D, USA

14:15-14:35 Title: Authenticity and quality control of spices and herbs by automated 1H-NMR spectroscopy and statistics

Andrea Steck, Bruker BioSpin GmbH, Germany

14:35-14:55 Title: Enhancement of pigments production and antioxidant activity but decreacement of citrinin content by addition of Vitamin C in submerged fermentation of Monascus rubber"

Wei-ping Wang, Hubei University of Technology, China

14:55-15:15 Title: Co-product utilization-the case of soybeans

J. K. Sekhon, Drexel University, USA

15:15-15:35 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

15:35-15:55 Title: Factors affecting functional properties of aquafaba, water recovered from commercially canned chickpeas

Rana Mustafa, University of Saskatchewan, Canada

Networking & Refreshment Break, 15:55-16:10

16:10-16:30 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, University of Santiago, Chile

16:30-17:00 "Title: Microbial hydrocolloids in all-purpose flour for lesser uptake of oils in traditional Indian fried food"

G Nandhini Devi, Anna University, India

Nivedita V, Anna University, India

Panel Discussions

Session Adjournment

Day 2 July 25, 2017

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: A portfolio of benefits from flaxseed

Martin JT Reaney, University of Saskatchewan, Canada

Networking & Refreshment Break, 11:10-11:30

11:30-12:00 "Title: The functional compounds of sorghum distillery residue and their enhancing temperature adaptation effects on fishes

Bonnie Sun Pan, Taiwan Ocean University, Taiwan

12:00-12:30 Title: Utilization of food processing by-products

Dagmara Head, Food Development Centre, Canada

Workshop

12:30-13:15 "Title: Antimicrobial activity of cinnamon essential oil encapsulated in simple emulsion against bacteria

Maria Teresa Jiménez-Munguía, UDLAP, Mexico

Lunch Break, 13:15-14:00

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: Huub Lelieveld, Global Harmonization Initiative, Austria

Session Co-chair:

Andrea Steck, BioSpin, Germany

14:00-14:20 Title: Grape pomace: Chemical composition and effects on food quality and nutrition

Jianmei Yu, North Carolina Agricultural &Technical State University, USA

14:20-14:40 "Title: The impacts of processing method and age on phytochemicals and bioactivities of coffee leaf"

Xiu-Min Chen, University of British Columbia, Canada

14:40-15:00 Title: Metallomics in food safety and nutrition: From total amount to speciation of element

Yong Fang, Nanjing University of Finance and Economics, China

15:00-15:20 Title: Rapid green synthesis of gold nanoparticles using Crocetin and their anticancer activity

Reyhane Hoshyar, Birjand University of Medical Sciences, Iran

15:20-15:40 Title: Different patterns of lifestyle behaviours among adolescents

Nida Jawed, Dow University of Health Sciences, Pakistan

15:40-16:00 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, 16:00-16:20

Poster Session, 16:00-17:30

"Session Judge 1: Martin JT Reaney, University of Saskatchewan, Canada
Session Judge 2: Bonnie Sun Pan, Taiwan Ocean University, Taiwan

FC17-01 Title: Challenges in 2D-LC-multiple-heart-cutting-MS food analysis

Bernhard Wagner, FH-JOANNEUM, 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, Tongmyong 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, Austria

FC17-06 Title: TBA

Yang Li, China Agricultural University, China

FC17-07 Title: A novel wheat flour leading to naturally reduced staling and longer shelf life

Toshiki Nakamura, NARO, Japan

FC17-08 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

FC17-09 Title: Whitening effect and active components of fermented persimmon extract

Gi Dong Han, Yeungnam University, South Korea

FC17-10 "Title: Identification of specific spoiling microorganisms isolated from blueberry juice and their inactivation effect by using a microchip pulsed electric field system

Aidong Sun, Beijing Forestry University, China

FC17-11 Title: Kimchi (Korean fermented vegetable) attenuates liver damage through improving lipid metabolism and suppressing apoptosis in high cholesterol diet-fed mice

Minji Woo, Pusan National University, Republic of Korea

FC17-12 "Title: Anticancer and apoptotic effects of crocin of saffron and cisplatin on cervical
cancer cells"

Reyhane Hoshyar, Birjand University of Medical Sciences, Iran

FC17-13 "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

FC17-14 Title: Physicochemical and physiological characteristics of the wheat-Makgeolli

Eun Yeong Sim, National Institute of Crop Science, Korea

FC17-15 Title: TBA

Cao Jialu, China Agricultural University, china

FC17-16 Title: Characterization of antioxidant peptides from rice bran protein hydrolysate stimulated by in vitro gastrointestinal digestion

Suphat Phongthai, Mae Fah Luang University, Thailand

FC17-17 "Title: Relation of beverages intake and obesity in Korean children aged 6-11: Analysis of the 6th Korean National Health and Examination Survey (2013-2015)"

Yoon Jung Kang, National Institute of Food and Drug Safety Evaluation, Korea

FC17-18 "Title: Antibacterial activity of p-menta-1,4-dien-7-al, the main component of Cuminum cyminum L. essential oil"

Zhilin Gan, Beijing Forestry University, China

FC17-19 "Title: In vitro antimetastatic effects of crocin on triple negative metastatic breast cancer cells"

Laleh Arzi, University of Tehran, Iran

FC17-20 "Title: Sigumjang-meju (fermented barley bran) water-soluble extracts attenuate gastro mucosal injury and inflammatory responses-induced by acute alcohol intake in vivo"

Ha Sumin, Yeungnam University, South Korea

FC17-21 Title: Characteristics of Sigumjang (fermented barley bran) marinated pork loin

Geu Tae Kim, Yeungnam University, South Korea

FC17-22 Title: Further monitoring of adequacy in compliance with iodization of salt

Sujitha Elkaduwa, Government Analysts'Department, Sri Lanka

FC17-23 "Title: Anti-inflammatory effect of pork extract on BALB/c mice by splenocyte proliferation and Th1/Th2 cell cytokine modulation "

Aera Jang, Kangwon National University, South Korea

FC17-24 Title: Functional properties of fish roe hydrolysates produced by proteases

Cynthia Q. Sun, Victoria University of Wellington, New Zealand

FC17-25 "Title: The antioxidation, collagenase and elastase inhibitory activity of low molecular weight peptide derived from donkey skin gelatin"

Jung-Soo Kim, Kangwon National University, South Korea

Award Ceremony

Panel Discussions

Session Adjournment

Day 3 July 26, 2017

10:00-10:05 Introduction

Young Researchers Forum

Session Introduction

"Session Judge 1: Andrea Steck, Bruker BioSpin GmbH, Germany

Session Judge 2: Dagmara Head, Food Development Centre, Canada"

10:05-10:20 Title: Extending protein functionality: Microfluidization of heat denatured whey protein fibrils

Charmaine K. W. Koo, University of Massachusetts Amherst, USA

10:20-10:35 Title: Influence of moisture on crystalline properties of sorghum starch

Sana Subzwari, RMIT University, Australia

10:35-10:50 Title: Reverse-enteric iron microencapsulation with blend of chitosan and maltodextrin using spray drying: Tea fortification

Juveria Siddiqui, University of Toronto, Canada

10:50-11:05 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, 11:05-11:25

11:25-11:40 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

11:40-11:55 Title: Molecular understanding of the interactions between milk protein, phenolic compounds and lipid oxidation products in liquid oat systems

Jasmeet Kaur, RMIT University, Australia

11:55-12:10 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

12:10-12:25 "Title: Genotype effects on flaxseed gum composition and functional properties: Making a consistent hair-gel"

Adebimpe Oyeneye, University of Saskatchewan, Canada

12:25-12:40 Title: Edible sensors for meat and fish freshness

Iuliia Dudnyk, Ecole Polytechnique Federale de Lausanne, Switzerland

12:40-12:55 Title: Dehulling canola for production of low fibre meal

Edgar E Martinez-Soberanes, University of Saskatchewan, Canada

12:55-13:10 "Title: An alternative and innovative technique for rapid and accurate prediction of lightness of Japanese cooked pork sausages

Chao-Hui Feng, The University of Tokyo, Japan

13:10-13:25 Title: Functional properties of flaxseed gum solutions

Yingxue Hu, University of Saskatchewan, Canada

Lunch Break, 13:25-14:30

14:30-14:45 "Title: Fabrication of coffee whiteners using quillaja saponin and soy lecithin as natural emulsifiers"

Cheryl Chung, University of Massachusetts Amherst, USA

14:45-15:00 Title: Aquafaba replaces egg white in sponge cake

Yue He, University of Saskatchewan, Canada

15:00-15:15 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

15:15-15:30 Title: Density separation of oil seed meal from hull

Shuyu Shang, University of Saskatchewan, Canada

Award Ceremony

Refreshment Break, 16:00-16:30

Conference Adjournment

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