

Tentative Program

3rd International Conference on

Food Chemistry & Nutrition

May 16-18, 2018 Montreal, Canada

Keynote Speakers



Gustavo V Barbosa Cánovas
Washington State University, USA



Gary D Stoner
The Ohio State University, USA



Yuanlong Pan
Nestle Purnia Research, USA



Ozlem Tokusoglu
Manisa Celal Bayar University, Turkey



Naofumi Morita
Toyo College of Food Technology, Japan



Osama O Ibrahim
Bio Innovation, USA



Guy Mechrez
Agricultural Research Organization (ARO), Israel



V A Shiva Ayyadurai
CytoSolve inc., USA



Charles F L Mbakaya
Rongo University, Kenya

Meet with Food experts @ Food Chemistry 2018!!



Anne Pihlanto
Natural Resource Institute Finland, Finland



Adrian Kerr
Monclair State University, USA



Ozan Ciftci
University of Nebraska Lincoln, USA



Nicole Favreau-Farhadi
US Army Natick Soldier R,D &E Center, USA



Jenna Wang
PepsiCo, USA



Mingruo Guo
The University of Vermont, USA



Lord Abbey
Dalhousie University, Canada



Ozlem Tokusoglu
Manisa Celal Bayar University, Turkey



Gustavo V Barbosa-Cánovas
Washington State University, USA



Cristiana Maria Pedroso Yoshida
UNIFESP, Brazil



Jong_Sang_Kim
Kyungpook National University, Korea



Chan-Ho Jang
Kyungpook National University, Korea



Nahla Khalil
The American University in Cairo, Egypt



Sukhcharn Singh
Sant Longowal Institute of Engineering and Technology, India

Featured Talks at Food Chemistry 2018

Keynote Sessions

Opening Ceremony and Introduction 08:30-08:55

Title: Novel Approaches to Sterilize Foods

Dr. Gustavo V. Barbosa-Cánovas , Washington State University, USA

Title: Innovative Food Processing on Food Chemistry, Food Bioactive Composition and Public Health Nutrition

Dr. Ozlem Tokusoglu , Manisa Celal Bayar University, Turkey

Title: Optimal nutrition for better cognitive function and healthy brain aging

Dr. Yuanlong Pan, Nestlé Purina Research, USA

Title: Black Raspberries in cancer clinical trails: Past, Present and Future

Dr. Gary D. Stoner, The Ohio State University, USA

Title: Synthesis of New Inorganic Janus Particles: Self-Assembly, Nanostructuring and Applications

Dr. Guy Mechrez, Agricultural Research Organization (ARO) – Volcani Center, Israel

Dr. Naofumi Morita, Toyo College of Food Technology, Japan

Dr. Osama O. Ibrahim, Bio Innovation, USA

Lunch Break 13:00-13:40

Workshops

Title: Agri-Food Chain Wastes and Food By-Products: Importance on NutriFood Chemistry and Anticarcinogenity

Dr. Ozlem Tokusoglu , Manisa Celal Bayar University, Turkey

Title: What you must know about dietary supplements and its legal regulations

Dr. Osama O. Ibrahim, Bio Innovation, USA

Title: Innovative Mandarin Efervecent Tablet: Anticarcinogenic Bioactive Flavanones By LC-ESI-QTOFF-Mass Spectrometry

Dr. Ozlem Tokusoglu , Manisa Celal Bayar University, Turkey

Oral Sessions

Title: Novel and underutilized plant proteins for food security

Dr. Anne Pihlanto, Natural Resource Institute Finland, Finland

Title: Molecular Modeling on the Solubility of Sorbic Acid in Beverages

Dr. Jenna Wang , PepsiCo, USA

Title: The design of peptide-based hydrogels and the characterization of their physiochemical and release kinetic properties for applications in austere food environments

Ms Nicole Favreau-Farhadi, US Army Natick Soldier R,D &E Center, USA

Title: Qualitative and quantitative analysis of the anti-nutritive factors in leaves of the white flowering Nerium oleander L.

Dr K.G. Kgosana , Agricultural Research Council, South Africa

Title: Soya milk gelation with African catfish slime aliquots produces innovative integrated food emulsions

Mr Adebanji Olasupo Oluwole, Cape Peninsula University of Technology, South Africa

Title: Interfacial properties at oil/water interfaces and emulsifying properties of Acacia gum: Acacia senegal vs Acacia seyal.

Dr. C. Aphibanthammakit, INRA, France

Title: Effect of sourdough and storage time on in vitro starch digestibility and estimated glycemic index of gluten free tef bread

Mr Habtu Shumoy, Ghent University, Belgium

Title: Essential Chemicals in Kale can be altered by Natural Amendments
Dr. Lord Abbey, Dal AC, NS, Canada
Title: Functional pasta enriched with grape pomace residue, quality and consumer acceptance
Dr. Cristiana M P Yoshida, UNIFESP, Brazil
Title: Application of botanical insecticide to reduce the pasta weevil (S. zeamais) infestation
Dr. Cristiana Maria Pedroso Yoshida, UNIFESP, Brazil
Title: Amelioration of Allergic Airway Inflammation by Fatty Acids Composition from Sea cucumber
Ms Da-In Lee, Pusan National University, Korea
Title: Bioactivity and functionality of gelatin hydrolysates from the skin of Oneknife Unicornfish (Naso thynnoides)
Mr Garner Algo L. Alolod, University of the Philippines, Philippines
Title: Evaluating The Bioactive Potential and Functional Properties of Eggshell Membrane Protein Hydrolysates
Dr. Surangna Jain, Mahidol University, Thailand
Title: Luteolin interferes with oxaliplatin-induced cell cycle arrest in human colorectal cancer cells
Mr Chan Ho Jang, Kyungpook National University, Republic of Korea
Title: Nutrition and functional potential of underutilized Chenopodium album and its Applications
Dr. Sukhcharn Singh, Sant Longowal Institute of Engineering & Technology, India
Title: Borassus aethiopum Mart mature fruits macro-composition, drying temperature effect on its pulp protein, fat, sugars, metabolizable energy, and fatty acids profile
Dr. Tagouèlbè Tiho, National Polytechnic Institute Félix Houphouët Boigny, Côte d'Ivoire
Title: Using Micromeria Barbata plant Essential Oil as Natural Preservative to Prolong the Shelf Life of Yogurt
Dr. Khaled El Omari , Industrial Development & Research Alimentary Center, Lebanon
Title: Food Chemistry and Nutrition are the most powerful tool for improvement of health, reduction in global poverty and hunger in the world
Mr. Muhammad Usman, Agricultural Research System, Pakistan
Title: Antimicrobial activity of grape seed and skin extracts coated on Corona treated LDPE and PET films
Ms Nahla Mohamed Abdel khalek Khalil, American University/Cairo, Egypt
Title: Assessment of Nutritional Status And Major Determinants of Malnutrition In Children Under Five Years of Age In Tongo Refugee Camp, Mao and Komo Special Woreda , Benishangul Gumuz Region, Ethiopia
Mr Addisu Mengestie, Wollega University, Ethiopia
Title: Storage stability of beetroot candy
Mr Bhupinder Singh, CDL State Institute Of Engineering and Technology, India
Title: Physico-chemical characterization and fatty acid profiling of different Philippine Pili nut (Canarium ovatum, Engl.) varieties
Mr Cristopher Millena, DOST V, Philippines
Title: Standardization of method for Quantification of Neonicotinoids in food sample using HPLC
Dr. Dipti Sharma, University of Delhi, India
Title: Philippine Pili (Canarium ovatum, Engl.) varieties as a source of essential minerals and trace elements in human nutrition
Mr Cristopher Millena, DOST V, Philippines
Title: Neuroprotective effect of Eruca sativa in STZ-induced diabetic rats via inhibition of oxidative/nitrosative stress
Dr Lalit Kishore, Ch. Devi Lal College of Pharmacy, India
Title: A Study on Consumers Awareness of Chemically Treated Fruits of Dhaka City in Bangladesh
Dr. M. F. Hossain, American International University , Bangladesh

Title: Effect of millet fibre fractions on in vitro fermentation production of short chain fatty acids using human faecal microflora
Dr. Umar Farooq, University of Lahore, Pakistan
Title: Isolation and Characterization of Lactic Acid Bacteria from Traditional Local Fermented Milk Product (Dahi) as a potential source for maintaining gut micro flora
Mr Adil Daniel, Forman Christian College, Pakistan
Title: Consumption Pattern of Food Away From Home among Households in Ogbomoso Metropolis, Oyo State
Ms Ajayi Oreoluwa , Forestry Research Institute of Nigeria, Nigeria
Title: PREVALENCE OF FUNGI AND MYCOTOXINS IN COCOA BEANS FROM COCOA PRODUCING AREAS OF OGUN STATE, NIGERIA
Mr Ayodele Soretire, Federal University of Agriculture , Nigeria
Title: Prevalence and Effect of the Consumption of Energy Drinks
Ms Fatima ALmoli , Hamad Medical Corporation, Qatar
Title: Assessment of antioxidant capacities and phenolic contents of Nigerian cultivars of onions (allium cepa l) and garlic (allium sativum l)
Ms Uzodinma Irene Onyekachukwu, University of Nigeria, Nigeria
Title: Hepatoprotective effect of Cyperus esculentus milk extract on acetaminophen induced hepatic damage in albino rats
Dr. Akinloye Oluseyi Adeboye , Federal University of Agriculture, Nigeria
Title: Lycopene a panacea for sustainable man power for agricultural production in Nigeria: Determination of lycopene from water melon (Citrullus lanatus)
Dr. S. I. Okonkwo , Anambra State University, Nigeria
Title: IDENTIFICATION OF NOVEL QTLs LINKED WITH SUGARCANE YIELD TRIATS AND SMUT RESISTANCE
Mr Zaheer Ahmad Nazar , University of the Punjab, Pakistan
Title: Identification of Bifidobacterium Animalis Ssp. Lactis from Egyptian Women Breast Milk and Feces of Breast Fed Infant Based on Molecular Level
Dr. Ali M Awaad, Al-Azhar University, Egypt
Title: The Feasibility of Canola Cultivation Using GIS and Climatic Indices
Mr R.Cheraghi , Zabol University, Iran
Title: Anti-proliferative & Anti-telomerase Activity of Black Raspberry Extract in Human Colorectal Cancer Cells
Dr Fakhraddin Naghibalhossaini, Shiraz University of Medical Sciences, Iran
Title: Anticonvulsant Effect of Peanut Oil Kitogenic Diet in Animal Model
Dr.Faheem Khan, University of Agriculture, Pakistan
Title: Antioxidative effect of resveratrol-enriched grape peel extract on human keratinocytes
Ms Janice Nullan Averilla, Kyungpook National University, Republic of Korea
Title: Gastroprotective effects of Dioscorea batatas flesh and peel against ethanol-induced gastric injury in mice
Ms Siyul Byeon , Kyungpook National University, Republic of Korea
Closing Cermony

Speaker/Presentation Slots are available... Submitting your Abstract @

Contact us at

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Glimpses of Food Chemistry & Nutrition conferences















Major Scientific Sessions

- Food Science and Technology
- Chemical Composition of Food
- Chemistry of Food Constituents
- Hydrocolloids in Food Industry
- Rheology and Kinetics of Chemical Reaction in Food
- Food Preservatives and Packaging
- Food Adulteration
- Regulatory Control of Food Composition, Quality, and Safety
- Nutrition and Functional Foods
- Nutritional Disorder Management
- Nutraceuticals and Dietary Supplements
- Current Research in Food Chemistry, Nutrition and Dietetics
- Food Waste and Recycling
- Food Nanotechnology

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
foodchemistry@foodtechconferences.com

Conference Venue

Montreal, Canada

Contact us
Conference Series LLC Ltd
Food Chemistry 2018
47 Churchfield Road, London, UK, W3 6AY
Email: **foodchemistry@foodtechconferences.com** | **Toll Free: +1-800-014-8923**

Venue & Accommodation

Holiday Inn Express & Suites Montreal Airport
10888 Chemin de la Côte-de-Liesse,
Lachine, QC H8T 1A6, Canada



Contact us

Clara Reed | Program Manager
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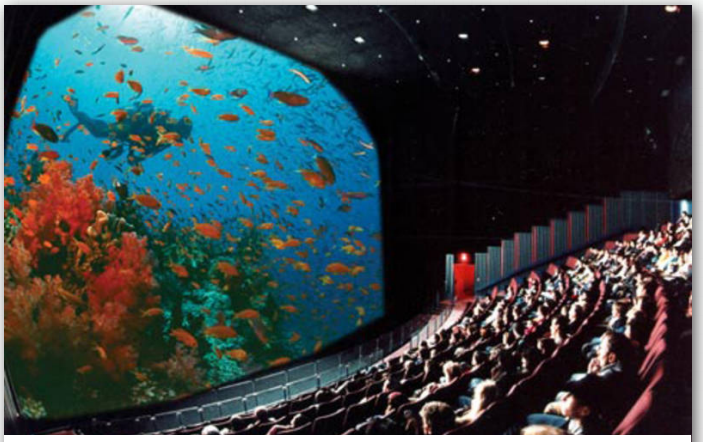
Montreal



Montreal Biosphere



Montreal Saint Josephs Oratory



Montreal Science Centre Imax

About Montreal

Montreal is the most populous municipality in the province of Quebec and the second-most populous in Canada. The city has a distinct four-season continental climate, with warm-to-hot summers and cold, snowy winters. Montreal is one of the most bilingual cities in Quebec and Canada with 56% of the population able to speak both official languages. Montreal is the second-largest primarily French-speaking city in the world after Paris. Montreal has the second-largest economy of Canadian cities based on GDP and the largest in Quebec. In 2014, Metropolitan Montreal was responsible for C$118.7 billion of Quebec's C$340.7 billion GDP. The city is today an important centre of commerce, finance, industry, technology, culture and world affairs and is the headquarters of the Montreal Exchange.

Industries include aerospace, electronic goods, pharmaceuticals, food, printed goods, software engineering, telecommunications, textile and apparel manufacturing, tobacco, petrochemicals, and transportation. The service sector is also strong and includes civil, mechanical and process engineering, finance, higher education, and research and development.

Montreal plays an important role in the finance industry. The sector employs approximately 100,000 people in the Greater Montreal Area. In March 2016, Montreal is ranked in the 21st position in the Global Financial Centres Index, a ranking of the competitiveness of financial centres around the world. In the 2017 Global Financial Centres Index, Montreal was ranked as having the 14th most competitive financial center in the world and second most competitive in Canada after Toronto.

