TENTATIVE PROGRAM

2ND INTERNATIONAL CONFERENCE ON

FOOD MICROBIOLOGY

NOVEMBER 29-30, 2017 MADRID, SPAIN

Accelerating Research and Innovation in Food Microbiology



For Available Speaker Slots

foodmicrobiology@foodtechconferences.com

Conference Secretariat

57 Ullswater Avenue, West End, Southampton, Hampshire, United Kingdom, SO18 3QS

Email: foodmicrobiology@foodtechconferences.com; foodmicrobiology@conferenceseries.net

CONFERENCE HIGHLIGHTS

- Food Microbiology
- Microbiology of Fermented Foods and Beverages
- Food Borne Pathogens, Diseases & Public Health
- Risk Assessment and Risk Management
- Microbiology and Biotechnological Exploitation
- Uses of Microorganisms in Food
- Food Mycology
- Predictive Microbiology
- Microbial Aspects of Food Spoilage and Quality
- Current & Future Aspects of Probiotics



Food Microbiology 2017

TENTATIVE PROGRAM

Day 1: November 29, 2017

Time	Session
09:30 - 10:00	Opening Ceremony
10:00 - 10:05	Introduction

Keynote Session

10:05 - 10:40 Title: Spectroscopy and non linear algorithms – A promising tool in the field of food technology
Jose S Torecilla, Complutense University of Madrid, Spain

10:40 - 11:15 Title: Impact of new food trends to food safety and quality in food manufacturing organizations
Rong Murphy, Maple Leaf Farms, USA

11:10 - 11:15 Group Photo

11:15 - 11:30 Refreshment Break

Special Session

11:30 - 12:10 Title: A systems biology approach to reveal the sweet secrets of maple syrup quality
Marie Filteau, Laval University, Canada

Oral Session: 01

Session Chair: TBA

Session Co-chair: TBA

12:10 - 12:35 Title: Validation for total aflatoxins (Aflatoxins B1, B2, G1 and G2) in shrimp & fish feed, shrimp hepatopancreaz and fish liver by ELISA
Shaukat Iqbal, National Aquaculture Group, Saudi Arabia

12:35 - 13:00 Title: Isothermal DNA amplification for Salmonella spp. detection and characterization
Alejandro Garrido-Maestu, International Iberian Nanotechnology Laboratory, Portugal

13:00 - 13:25 Title: Physical, mechanical properties and antifungal activity of bioactive film containing Williopsis saturnus var. saturnus antagonistic yeast
Arzu Cagri-Mehmetoglu, Sakarya University, Turkey

13:25 - 14:15 Lunch Break

14:15 - 14:40 Title: TBA
William Effiok, National Agency for Food and Drug Administration and Control, Nigeria

14:40 - 15:05 Title: Effective microorganisms improve the growth and quality of vegetables and soybeans
Margit Olle, Estonian Crop Research Institute, Estonia

Workshop

15:05 - 16:05 Title: Non-conventional yeasts in bakery
Amparo Gamero Lluna, Institute of Food Science and Technology – Spanish Research Council, Spain

16:05 - 16:20 Refreshment Break

Young Research Forum

16:20 - 16:40 Title: Investigation of effect of edible coating containing Williopsis saturnus var. saturnus on aflatoxin production in peanuts
Tugce Ulutasdemir, Sakarya University, Turkey

16:40 - 17:00 Title: Application of biosensors for detection of contaminants in milk and milk products
Parul Thapar, Indira Gandhi National Open University, India

17:30 - 17:55 Title: Prevalence and sources of food borne infections attributed to drug resistant pathogens in street food of Karachi, Pakistan - A risk to public health
Javeria Samad, Habib University, Pakistan

Panel Discussion & Session Adjournment

Day 2: November 30, 2017

Time Session

Keynote Session

10:00 - 10:35 Title: TBA
Alfonso David Rodriguez-Lazaro, University of Burgos, Spain

10:35 - 11:10 Title: Real-Time PCR for detection of Salmonella spp. in environmental Samples
Kuppuswamy N. Kasturi, U.S. Food and Drug Administration, USA

11:10 - 11:25 Refreshment Break

Workshop

11:25 - 12:25 Title: Non-Saccharomyces yeasts Lachancea thermotolerans and Schizosaccharomyces pombe applications in wine food microbiology- Influence in wine quality
Santiago Benito, Polytechnic University of Madrid, Spain

Oral Session: 02

Session Chair: TBA

Session Co-chair: TBA

12:25 - 12:50 Title: Using multivariate factor analysis for milk composition of Anatolian buffaloes
Yalcin Tahtali, Gaziosmanpasa University, Turkey

12:50 - 13:15 Title: Comparative analysis of New Zealand Listeria monocytogenes isolates using PFGE, MLST, MVLST and whole genome sequence analysis
Ala Mohan, The New Zealand Institute for Plant & Food Research Limited, New Zealand

13:15 - 14:00 Lunch Break

14:00 - 14:25 Title: Schizosaccharomyces pombe and Saccharomyces cerevisiae yeasts in sequential fermentations: Effect on phenolic acids of fermented kei-apple (Dovyalis caffra L.) juice
Phillipe Minnaar, Agricultural Research Council, South Africa

Food Microbiology 2017

14:25 - 14:50 Title: An in-vitro study on synergetic antifungal activity of garlic extract with honey and lemon juice against Candida sp.
Karpagam Panneerselvam, Sokoto State University, Nigeria

14:50 - 15:15 Title: Efficacy of domestic cooking of experimentally infected bivalve shellfish: a case study
Michela Favretti, Istituto Zooprofilattico Sperimentale delle Venezie, Italy

15:15 - 15:40 Title: Thermo-anaerobic solubilization mechanism of a phosphate rock by Bacillus subtilis during a grassland biodegradation process
Hanane Hamdali, University of Sultan Moulay, Morocco

15:15 - 15:40 Title: iversity and transmission of Saccharomyces cerevisiae population in Xinjiang province, China
Zhu Lixia, NNSFC Foundation, China

16:05 - 16:20 Refreshment Break

Poster Session

Poster Judge: TBA

FM101 Title: Determination of antifungal effect of edible coatings containing Williopsis saturnus var. saturnus against yeast and mold growth on kashar cheese
Ilknur Civelek, Sakarya University, Turkey

FM102 Title: TBA
Gulsah karabulut, Sakarya University, Turkey

FM103 Title: Anti-anxiety effects of lactic acid bacteria via regulation of gut microbiota and metabolic alteration in chronic stress-induced anxiety mice
Jiseon Lee, Korea University, South Korea

FM104 Title: Natural occurrence of toxigenic moulds and their secondary metabolites – ochratoxin A (OTA) in black and herbal teas on the Serbian market
Radovan Cobanovic, SP Laboratory, Serbia

FM105 Title: Characterization of combi-CLEAs for biogenic amine detection
Tianxiang Yang, Korea University, South Korea

FM106 Title: Isothermal DNA amplification for Salmonella spp. detection and characterization
Alejandro Garrido-Maestu, International Iberian Nanotechnology Laboratory, Portugal

FS107 Title: Presence of Staphylococcus aureus and Shiga toxigenic Escherichia coli O157:H7 in raw meat in Agri, Turkey
Gizem Cufaoglu, Kirikkale University, Turkey

FM108 Title: Relationship between microbial counts and lipid oxidation during ageing process of foal meat
Maria-Jesus Cantalejo, Public University of Navarre, Spain

FM109 Title: Analysis of microbial harm in sugar cleaning area of sugar mill
Rui Feng Mao, Guangxi University, China

FM110 Title: Production of external reference materials in food microbiology
Sabrina Hellali, BIPEA, France

FM111 Title: Essential oils composition, antibacterial and antioxidant activities of hydrodistillated extract of Eucalyptus globulus fruits
Lila Bouekbache, University of Bejaia, Algeria

FM112 ***Title: Differentiation of Listeria monocytogenes strains base on multi complete gene sequence***

Yong Zhao, Guangxi University, China

FM113 ***Title: Differentiation of Listeria monocytogenes strains base on multi complete gene sequence***

Radid Horia, Morocco

FM114 ***Title: Inhibitory activity of the Lactic acid bacteria from Xinjiang dairy products on Alternaria***

Zhang Ruili, NNSFC Foundation, China

FM115 ***Title: Occurrence of Clostridium difficile in edible bivalve molluscs in Spain***

Carmen Candel-Pérez, Universidad de Murcia, Spain

FM116 ***Title: Molecular typing of methicillin-resistant Staphylococcus aureus (MRSA) isolated from milk and dairy products in southern Italy***

Giovanna La Salandra, Istituto Zooprofilattico Sperimentale della Puglia e della Basilicata, Italy

FM117 ***Title: Authentic cotija cheese as a functional food: Study of peptides released during ripening***

Judith Jimenez-Guzman, Metropolitan Autonomous University, Mexico

Panel Discussion and Award Ceremony

For Available Speaker Slots

Contact us:

foodmicrobiology@foodtechconferences.com



NOTE: Program Shedule is subject to change with final allotment of the speaker slots

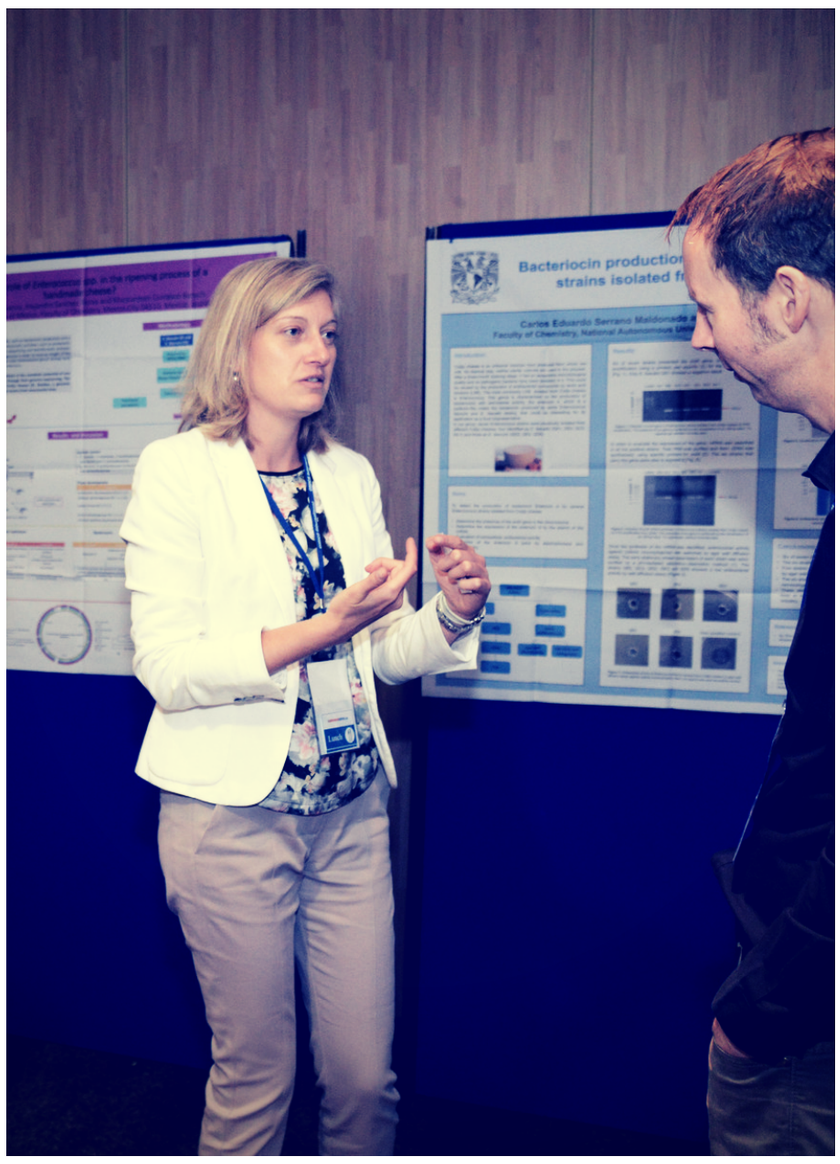
Glimpses of Food Microbiology Conference

FOOD MICROBIOLOGY 2016



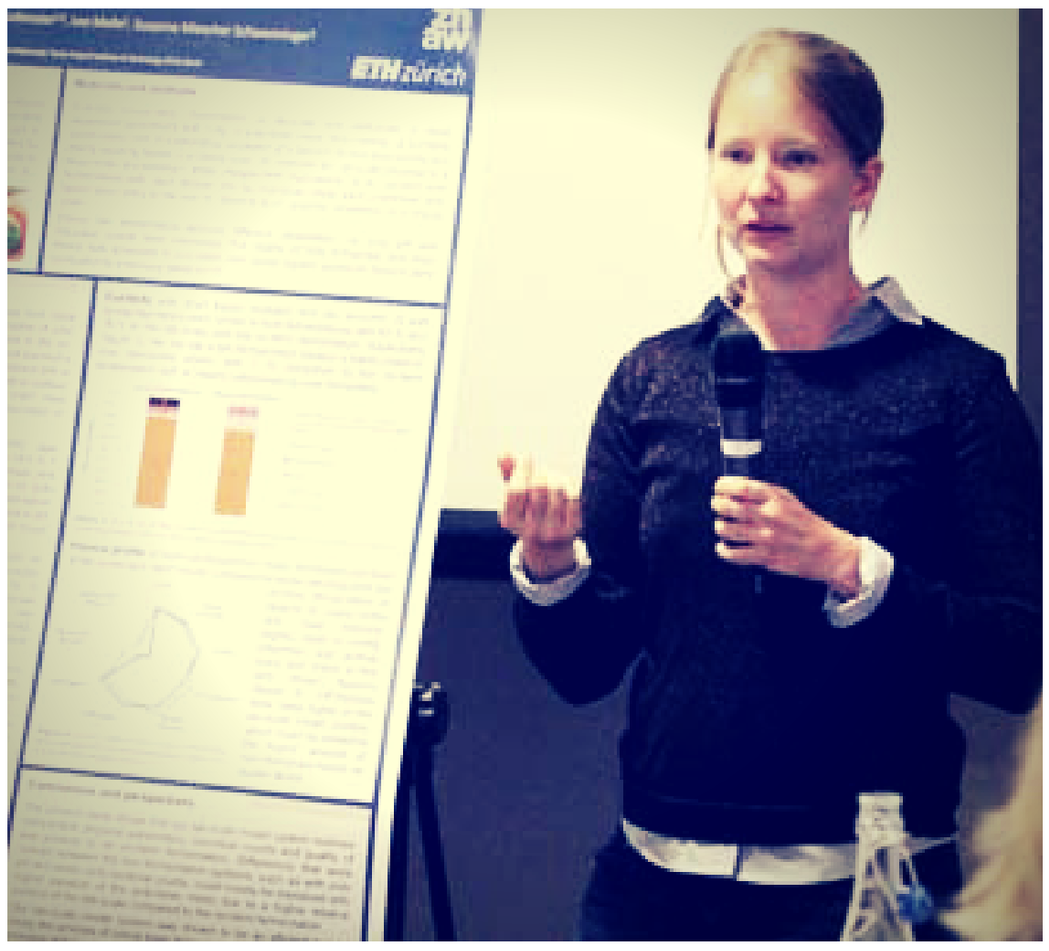






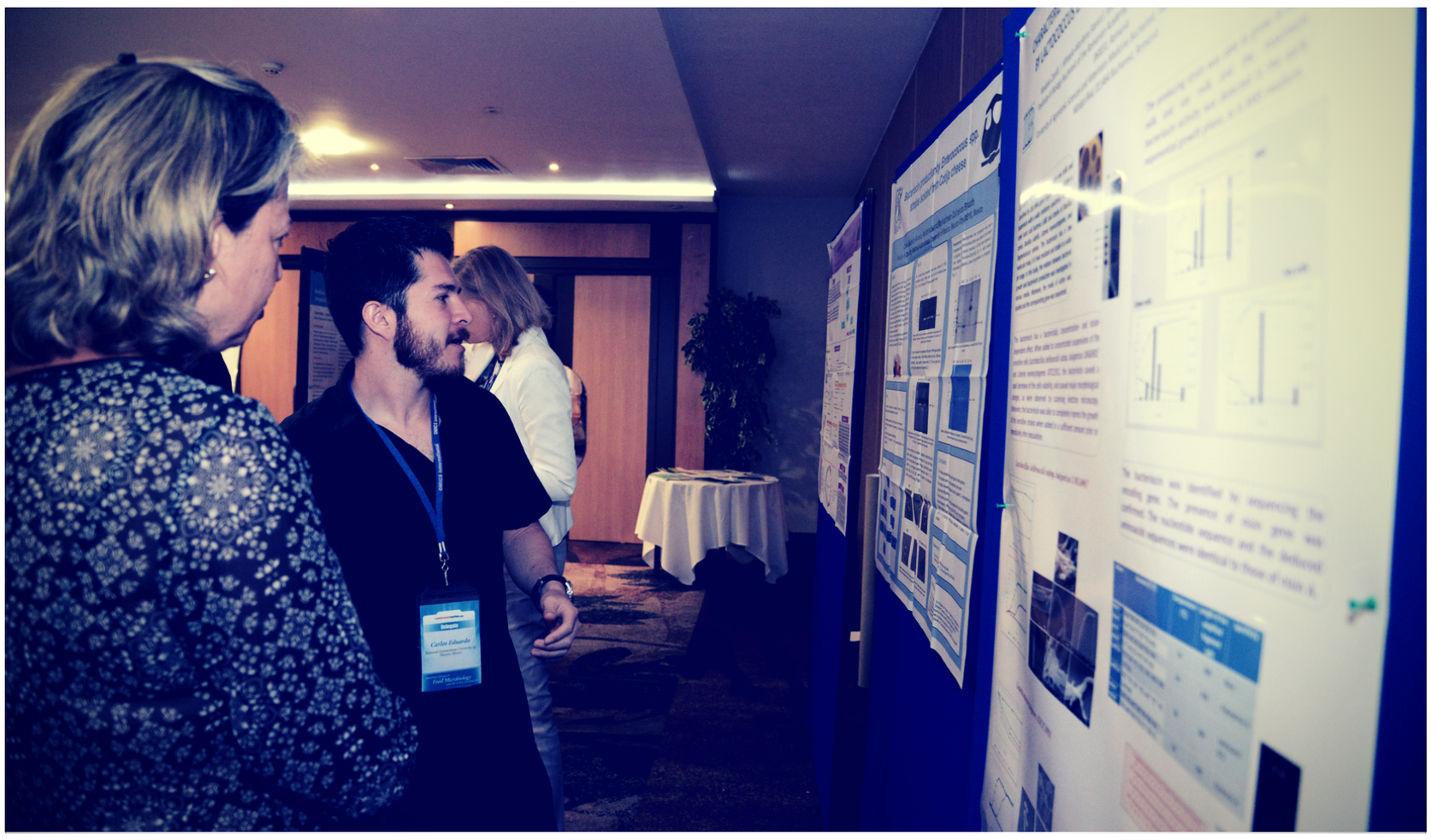


















http://foodmicrobiology.conferenceseries.com/

Food Microbiology 2017

ORGANIZING COMMITTEE MEMBERS



KENNETH S. MARSH

Executive Director
Woodstock Institute for Science & the Humanities
USA



JOSE S TORRECILLA

Professor
Complutense University of Madrid
Spain



MANSEL GRIFFITHS

Founding Director
Canadian Research Institute for Food Safety & the Food Safety & Quality Assurance
Canada



DAVID RODRÍGUEZ-LÁZARO

Professor and HOD
University of Burgos
Spain



SANTIAGO BENITO

Professor
Madrid Polytechnic University
Spain



SUBHASH MANN

Director
Food Safety and Quality Assurance at Bar Harbor Seafood
USA



AURA DARABA

Associate professor
University “Dunarea de Jos” of Galati
Romania



ISMAIL MOHAMED AL BULUSHI

Assistant Professor
Sultan Qaboos University
Oman

http://foodmicrobiology.conferenceseries.com/organizing-committee.php

FOOD MICROBIOLOGY 2017

Best Tourist Destinations in Madrid, Spain













Food Microbiology 2017

Conference venue

Hotel Crowne Plaza Madrid Airport

Madrid, Spain



Contact Us

America:
Conference Series LLC
Food Microbiology 2017
One Commerce Center-1201
Orange St. #600,
Wilmington Zip 19899, Delaware,
USA
Tel: +1-888-843-8169
Fax: +1-650-618-1417

UK:
Conference Series llc Limited
Kemp House,
152 City Road
London, EC1V 2NX,
United Kingdom
Tel: +448000148923

Asia-Pacifc:
Conference Series
Food Microbiology 2017
Divyasree Building, Raidurg
6th Floor, North Block
Hyderabad 500032, India
Tel: +91 40-33432300

foodmicrobiology@foodtechconferences.com
http://foodmicrobiology.conferenceseries.com/