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: Impact of new food trends to food safety and quality in food manufacturing organizations

Rong Murphy, Maple Leaf Farms, USA

10:40 - 11:15



Title: Spectroscopy and non linear algorithms – A promising tool in the field of food technology

Jose S Torecilla, Complutense University of Madrid, Spain

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: Jose S Torecilla, Complutense University of Madrid, Spain

Session Co-chair: Shaukat Iqbal, National Aquaculture Group, Saudi Arabia

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: Analysis of microbial harm in sugar cleaning area of sugar mill

Rui Feng Mao, Guangxi University, China

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

10:35 - 11:10 
Blockchain: Accelerating traceback investigations in food poisoning outbreaks
Jory Lange, Robins Cloud, USA

11:10 - 11:25 Refreshment Break

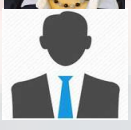
Workshop

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: Santiago Benito, Polytechnic University of Madrid, Spain
Session Co-chair: Ala Mohan, The New Zealand Institute for Plant & Food Research Limited, New Zealand

12:25 - 12:50 
Title: Pulsed light inactivation of wheat grain native microbiota and effect on germination capacity
Maria Turtoi, Dunarea de Jos University of Galati, Romania

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

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

15:40 - 16:05 
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 Judges: Jose S Torecilla, Complutense University of Madrid, Spain
Marie Filteau, Laval University, Canada

FM101 
Title: Isothermal DNA amplification for Salmonella spp. detection and characterization
Alejandro Garrido-Maestu, International Iberian Nanotechnology Laboratory, Portugal

FM102 
Title: Title: Occurrence of Clostridium difficile in edible bivalve molluscs in Spain
Carmen Candel-Pérez, Universidad de Murcia, Spain

FM103 
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

FM104 
Title: Presence of Staphylococcus aureus and Shiga toxigenic Escherichia coli O157:H7 in raw meat in Agri, Turkey
Gizem Cufaoglu, Kirikkale University, Turkey

FM105 
Title: Physical, mechanical properties and antifungal activity of bioactive film containing Williopsis saturnus var. saturnus antagonistic yeast
Gulsah karabulut, Sakarya University, Turkey

FM106 
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

FS107 
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

FM108 
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

FM109 
Title: Authentic cotija cheese as a functional food: Study of peptides released during ripening
Judith Jimenez-Guzman, Metropolitan Autonomous University, Mexico

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FM110 *Title: Antibiotic resistance and plasmid profile of bacterial pathogens isolated from street vended foods in Owerri, Nigeria*
Kelechi Stanley Dike, Imo State University, Nigeria

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

FM112 *Title: Relationship between microbial counts and lipid oxidation during ageing process of foal meat*
Maria-Jesus Cantalejo, Public University of Navarre, Spain

FM113  *Title: Heterogeneity in technological traits of lactobacilli isolated from Algerian goat's milk*
Marroki Ahmed, University Djillali Liabes, Algeria

FM114  *Title: Differentiation of Listeria monocytogenes strains base on multi complete gene sequence*
Radid Horia, Morocco

FM115  *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

FM116  *Title: Analysis of microbial harm in sugar cleaning area of sugar mill*
Rui Feng Mao, Guangxi University, China

FM117 *Title: Production of external reference materials in food microbiology*
Sabrina Hellali, BIPEA, France

FM118 *Title: Characterization of combi-CLEAs for biogenic amine detection*
Tianxiang Yang, Korea University, South Korea

FM119  *Effects of lactic acid bacteria on intestinal barrier and inflammation in chronic stress-induced mice*
Yeon Jeong Seo, Korea University, South Korea

FM120  *Title: Differentiation of Listeria monocytogenes strains base on multi complete gene sequence*
Yong Zhao, Guangxi University, China

FM121 *Title: LB-9, plant-originated lactic acid bacteria having high stability in simulated gastro-intestinal conditions and improving colitis in DSS-induced mouse model*
Youngbae Noh, Lotte R&D Center, South Korea

FM122  *Title: Inhibitory activity of the Lactic acid bacteria from Xinjiang dairy products on Alternaria*
Zhang Ruili, NNSFC Foundation, China

Panel Discussion and Award Ceremony

For Available Speaker Slots

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

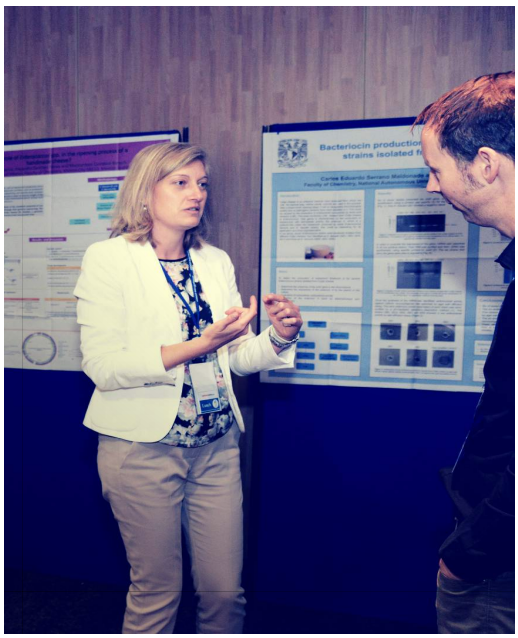
Glimpses of Food Microbiology Conference

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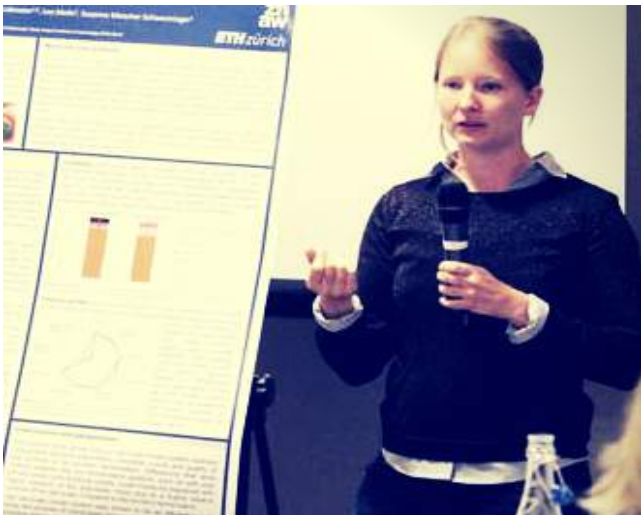









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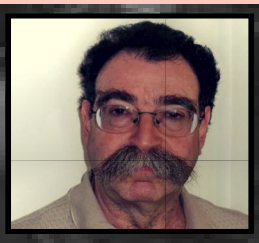



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Executive Director
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Professor
Complutense University of Madrid
Spain



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



DAVID RODRÍGUEZ-LÁZARO
Professor and HOD
University of Burgos
Spain



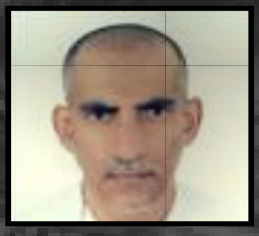
SANTIAGO BENITO
Professor
Madrid Polytechnic University
Spain



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

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Conference venue

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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/