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

PROGRAM AT A GLANCE

Day 1

Morning Sessions	Reception/Registration	08.00-09.00	
	Least of 3 Keynote/Plenary Talks	Time	General Session
		09.00-09.15	Inaugural Address
		09.15-09.45	Keynote/Plenary Talk 1
		09.45-10.15	Keynote/Plenary Talk 2
		10.15-10.45	Keynote/Plenary Talk 3
	Panel Discussions/Group Photo		
	Coffee/Tea Break 10.45-11.00 (Networking)		
Evening Sessions	11.00-12.40	5 Speakers (20 Mins Each)	
	Lunch Break 12.40-13.30		
	13.30-15.30	6 Speakers (20 Mins Each)	
	Coffee/Tea Break 15.30-15.45 (Networking)		
	15.45-17.25	5 Speakers (20 Mins Each)	

25 Speakers for Day 1

Day 2

Evening Sessions Morning Sessions	Time	Session 1	Session 2
	09.00-10.40	5 Speakers (20 Mins Each)	5 Speakers(20 Mins Each)
	Coffee/Tea Break 10.40-10.55 (Networking)		
	10.55-12.35	5 Speakers (20 Mins Each)	5 Speakers (20 Mins Each)
	Lunch Break 12.35-13.25		
	13.25-15.05	5 Speakers (20 Mins Each)	5 Speakers (20 Mins Each)
	Poster Sessions		
	Coffee/Tea Break 15.05-15.20 (Networking)		

20 Speakers on Day 2

Awards & Closing Ceremony

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

For more details, Visit: http://foodmicrobiology.conferenceseries.com/

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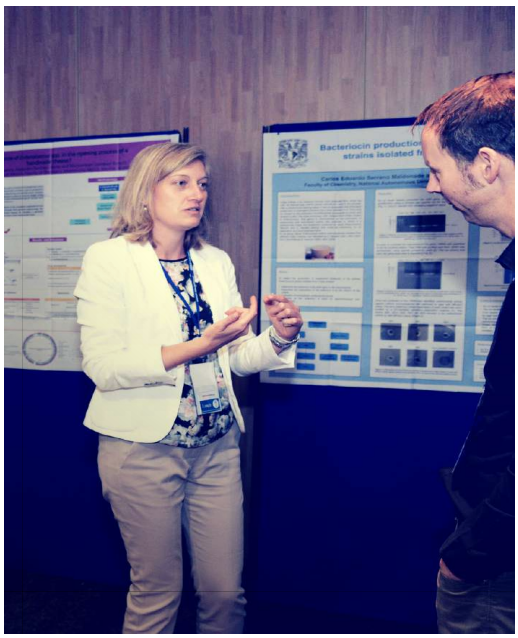
Glimpses of Food Microbiology Conference

FOOD MICROBIOLOGY 2016



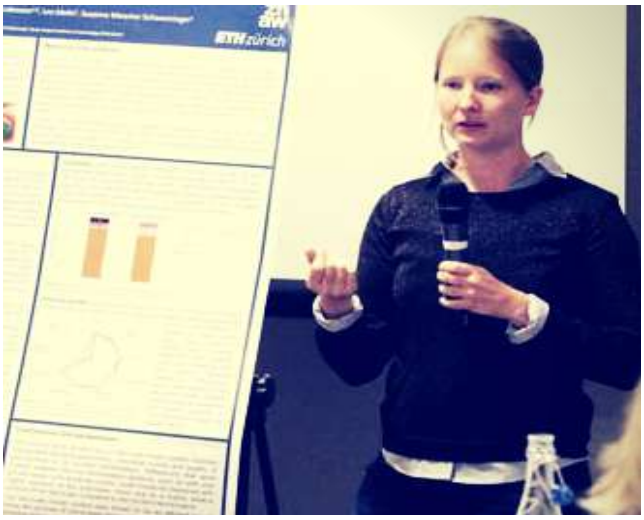






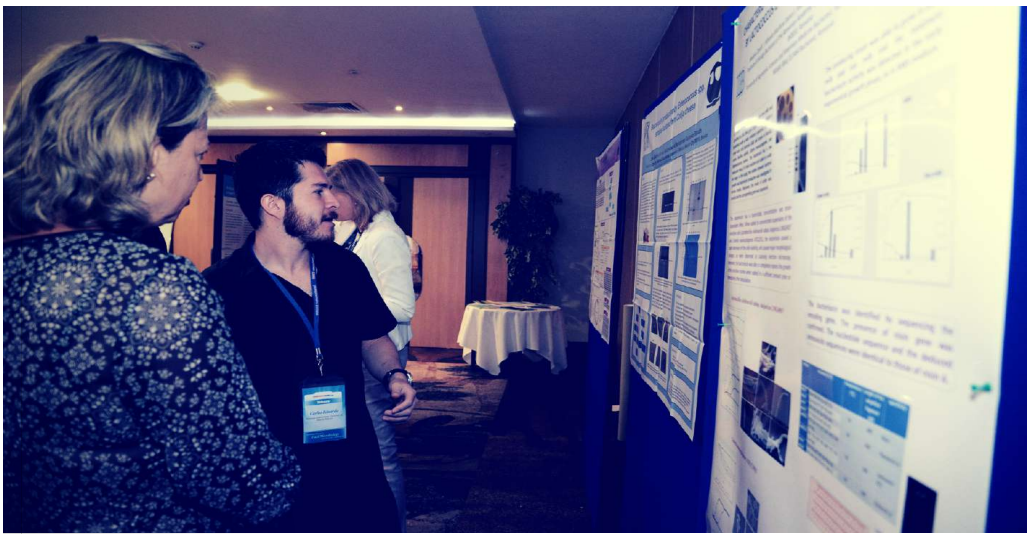



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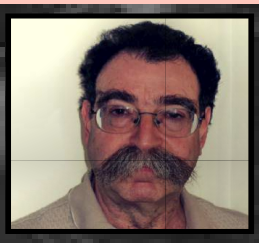





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Conference venue
Madrid, Spain



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
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599th Conference

Scientific Program

International Conference on

Food Microbiology

August 08-10, 2016 Birmingham, UK



Hosting Organizations: Conference Series LLC

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Day 1 August 08, 2016

09:00 - 09:30 Registrations

Stephension Suite

conferenceseries.com 09:30-10:00 **Opening Ceremony**

Keynote Forum

10:00-10:05 **Introduction**

10:05-10:40 **Title: The influence of virulence factors on dose response of food-borne pathogens**
Diane G Newell, Foodborne Zoonoses Consultancy, UK

10:40-11:15 **Title: Microbiological quality of ready-to-eat salads sold at oopular food establishments in Trinidad**
Neela Badrie, University of the West Indies, Trinidad and Tobago

Group photo

Refreshment Break: 11:15-11:30 @ Albany Foyer

11:30-12:05 **Title: Role of agriculture extension in combating nutritional deficiencies: The Indian scenario**
Prakash Narain Kalla, Swami Keshwanand Rajasthan Agricultural University, India

Special Session

12:05-13:05 **Title: How acousticemissionstechnology will impact microbiology**
C L Hicks, University of Kentucky, USA

Lunch Break: 13:05-14:05 @ Albany Foyer

Oral Session: 01
Food Microbiology | Microbiology of Fermented Foods and Beverages | Food Borne Pathogens Diseases & Public Health | Microbial Ecology of Foods | Microbiology and Biotechnological Exploitation | Food Mycology

Session Chair: Shashi Sharma, US Food and Drug Administration, USA
Session Co-chair: Scott Crerar, Food Standards Australia, Australia

Session Introduction

14:05-14:30 **Title: Cleavage sensitive antibody for the detection of type A *botulinum* neurotoxin by biolayer interferometry**
Shashi Sharma, US Food and Drug Administration, USA

14:30-14:55 **Title: Challenges associated with hepatitis A virus in berries and berry- products: A food regulators perspective**
Scott Crerar, Food Standards Australia, Australia

14:55-15:20 **Title: Detection of viable Mycobacteria in milk and milk products – Implications for the dairy industry and human health**
Catherine Rees, The University of Nottingham, UK

15:20-15:45 **Title: Microbial quality and food safety of edible insects as a novel and sustainable food matrix**
Leen Van Campenhout, University of Leuven, Belgium

15:45-16:10 **Title: *Lachancea thermotolerans* and *Saccharomyces cerevisiae* sequential inoculated fermentation influences in wine quality and acidic composition of Spanish wine**
Santiago Benito, Madrid Polytechnic University, Spain

Refreshment Break: 16:10-16:25 @ Albany Foyer

16:25-16:50 **Title: The implications of mycotoxins contamination on Omani food chain**
Louay Labban, A'Sharqiyah University, Oman

16:50-17:15 **Title: Food traceability: How microbial ecology can help?**
Jean-Christophe Meile, CIRAD – UMR Qualisud – Réunion, France

17:15-17:40	**Title: Exploration of antibacterial and biopreservation potential of lactic acid bacteria isolated from traditional fermented foods of India** **Tejpal Dhewa,** Central University of Haryana, India
17:40-18:05	**Title: Employee training- Food microbiology** **Herbert W Ockerman,** The Ohio State Univeristy, USA
	Panel Discussion
	Session Adjournment

Day 2 August 09, 2016

Stephension Suite

10:00-10:45	**Title: Microbial safety of fresh produce needs implementation of a risk-based management approach** **Shalini Sehgal,** University of Delhi, India

Oral Session: 02
Risk Assessment and Risk Management | Uses of Microorganisms in Food | Predictive Microbiology | Microbial Aspects of Food Spoilage and Quality | Current & Future Aspects of Probiotics

Session Chair: Santiago Benito, Madrid Polytechnic University, Spain
Session Co-Chair: Muhammad Riaz, Sejong University, South Korea

Session Introduction

10: 45-11:10	**Title: Modern trends in *Schizosaccharomyces* use for winemaking** **Santiago Benito,** Madrid Polytechnic University, Spain
	Refreshment Break: 11:10-11:25 @ Albany Foyer
11:25-11:50	**Title: Effective utilization of microbial cells for decontamination of Aflatoxin M1 in milk** **Muhammad Riaz,** Sejong University, Seoul-South Korea
11:50-12:15	**Title: Effects of *Lactobacillus sakei* S15 and *Staphylococcus xylosus* GM92 on volatile compounds and sensory characteristics of heat-treated sucuk** **Guzin Kaban,** University of Atatürk, Turkey
12:15-12:40	**Title: Impact of some essential oils on inhibition of aflatoxin production by *Aspergillus flavus*** **Abdel Moneim E Sulieman,** University of Hail, Saudi Arabia
12:40-13:05	**Title: Cachaça: a brief scenario of spontaneous fermentation of the Brazilian distilled spirit** **Cauré B Portugal,** University of Sao Paulo, Brazil
	Lunch Break: 13:05-14:00 @ Albany Foyer
14:00-14:25	**Title: Consumer awareness and evaluation of probiotic products sold in Indian market** **Shalini Sehgal, University of Delhi, India**
14:25-14:50	**Title: Uses of microorganisms in indigenous foods and their impact on human health** **Ahlam Badreldin El Shikieri,** Taibah University, Saudi Arabia

Young Research Forum

YRF Judge: Leen Van Campenhout, University of Leuven, Belgium

14:50-15:10	**Title: Microbial quality of ice-stored tropical yellowfin tuna (*Thnnus albacares*) steaks and influence of vaccum and modified atmosphere packaging** **Adele Silbande,** University of Antilles, Martinique
15:10-15:30	**Title: Ingesting antibiotic resistant bacteria along with fresh fruits and vegetables: What are the possible consequences?** **Zahra S Al-Kharousi,** Sultan Qaboos Univrsity, Oman
15:30-15:50	**Title: Proteomic investigation on the effect of Tween 80 on growth of *Lactobacillus casei* (GCRL 163)** **Syed Shahzad Shah,** University of Tasmania, Australia
15:50-16:10	**Title: Advances in the development of tropical fruit drinks with inclusion of probiotics: *In vitro*** **Camila Andrea Bernal Castro,** Universidad Nacional de Colombia, Colombia
	Refreshment Break: 16:10-16:25 @ Albany Foyer
16:25-16:45	**Title: Geospatial analysis of foliar rust diseases of wheat crop in Jhelum district (2010-2015)** **Maria Neelam,** Fatima Jinnah Women University, Pakistan
16:45-17:05	**Title: Foodborne microbes: An emerging dread** **Muhammad Adnan,** Jiangnan University, China
	Panel Discussion
	Session Adjournment
	Poster Session @ 17:05-17:50

Poster Judge: Santiago Benito, Madrid Polytechnic University, Spain

FM101	**Title: Antimicrobial and antioxidative properties of berry extracts** **Maarit Mäki,** Natural Resources Institute Finland, Finland

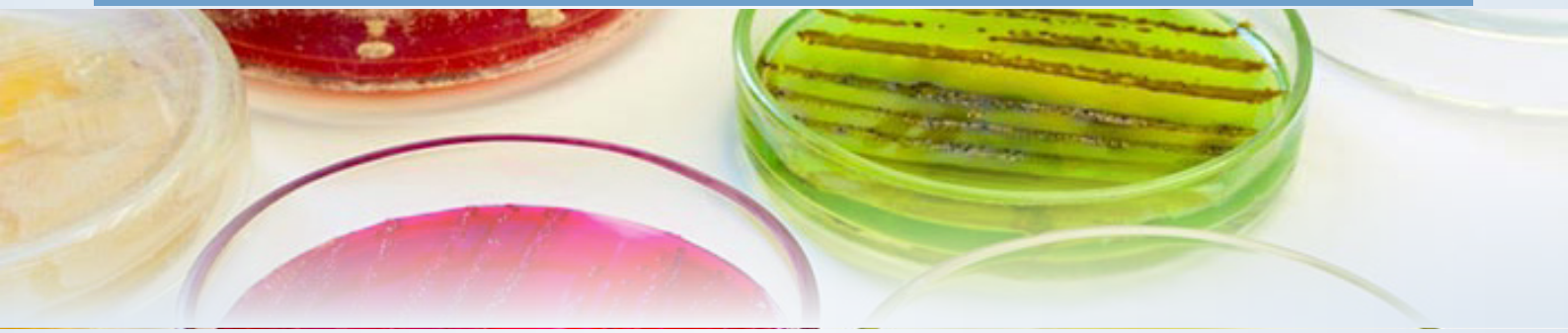
FM102	**Title: A lab-scale model system for cocoa bean fermentation** **Edwina Romanens,** ETH Zurich, Switzerland
FM103	**Title: The impact of Fucoidan on gut microbiota and gastrointestinal symptomms** **Yoshihisa Urita,** Toho University, Japan
FM104	**Title: Bacteriocin production by *Enterococcus* spp. strains isolated from cotija cheese** **Carlos Eduardo,** National Autonomous University of Mexico, Mexico
FM105	**Title: Which is the role of *Enterococcus* spp. in the ripening process of a handmade cheese** **Myrna Olvera-García,** National Autonomous University of Mexico, Mexico
FM106	**Title: Physicochemical and rheological properties of some exopolysaccharides produced by lactic acid bacteria isolated from plant origin materials** **Silvia-Simona Grosu-Tudor,** Institute of Biology Bucharest of the Romanian Academy, Romania
FM107	**Title: Characterization of a nisin-like bacteriocin produced by *Lactococcus lactis* 19.3, isolated from raw milk** **Medana Zamfir,** Institute of Biology Bucharest of the Romanian Academy, Romania
FM108	**Title: Genetically modified foods as affected by microorganisms more than natural food in Food factories in Saudi Arabia** **Njah Alonazi,** Dublin Institute of Technology, Ireland
FM109	**Title: Effect of food spoilage bacteria on food** **Amal Alenezi,** Dublin Institute Of Technology, Ireland
FM110	**Title: *Listeria monocytogenes* contamination in bell peppers** **Chimya Gundiri,** University of Nottingham, UK
FM111	**Title: Identification of the antimicrobial effect of liquorice extracts on gram-positive bacteria: Determination of minimum inhibitory concentration and mechanism of action using a luxABCDE reporter strain** **Madiha El Awamie,** Nottingham University School of Biosciences, UK
FM112	**Title: Effect of plant growth promoting rhizobacteria on fruit yield and chemical contents in tomato plants infected cucumber mosaic virus** **Narjes Haji Dashti,** Kuwait University, Kuwait

Panel Discussion

Day 3, August 10, 2016

Extended Networking Session & Lunch 12:30-14:00 @ Albany Foyer

Session Introduction



Bookmark your dates

2nd International Conference on

Food Microbiology

September 28-30, 2017 Madrid, Spain

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Traian Str., No.61, Constanta 900720,
Romania, Tel: 0805-080048
Heathrow Stockley Park Lakeside
House, 1 Furzeground Way, Heathrow,
UB11 1BD, United Kingdom
europe@conferenceseries.com

OMICS International
6th Floor, North Block, Divyasree
Building, Raidurg Hyderabad,
Telangana, INDIA-500032
Tel: +91-40-33432300
asiapacific@conferenceseries.com

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Scientific Program

4th International Conference and Exhibition on

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August 10-12, 2015 London, UK



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Day 1 August 10, 2015

08:00-08:30 **Registrations**

Guggenheim Suite

OMICS International conferenceseries.com

08:30-09:00 **Opening Ceremony**

Keynote Forum

09:00-09:05 **Introduction**

09:05-09:30 **Ozlem Tokusoglu**
Celal Bayar University, Turkey

09:30-09:55 **Christopher Smith**
University of Chester, UK

Group Photo

09:55-10:20 **Alison Burton Shepherd**
De Montfort University, UK

10:20-10:45 **Tim Finnigan**
Quorn Food, UK

Networking & Refreshment Break 10:45-11:00 @ Orwells Restaurant

Symposium

11:00-11:40 **Food safety, security and sustainability: The 21st century challenge**
Malcolm Elliott, The Norman Borlaug Institute for Global Food Security, UK

Special Session on
Agri-Food Antibodies - Immunoassays for Food Safety and Quality Control

11:40-12:00 **Molecularly imprinted polymers: Plastic antibody mimics for assays and sensors in food analysis**
Karsten Haupt, Compiegne University of Technology, France

12:00-12:20 **Recent development of fluorescence polarization immunoassays for food contaminants**
Sergei A. Eremin, Moscow State University, Russia

12:20-12:40 **Production of antisera to phenylbutazone and oxyphenylbutazone for use in immunochemical detection assays**
Terry Fodey, Agri-Food and Biosciences Institute, UK

12:40-13:00 **Is food a vehicle for transmission of gastric bacterial pathogen, *Helicobacter pylori*?**
Bow Ho., National University of Singapore, Singapore

Track 1: Breaking Innovations in Food Science world
Track 2: Food Safety, Preservation, Quality Standard and Systems Management
Track 3: Food Processing and Packaging Technologies
Track 6: Application of Food Technology

Session Introduction

Session Chair: Francesca Venturi, University of Pisa, Italy
Session Co-Chair: Lara Hanna Wakim, Holy Spirit University of Kaslik, Lebanon

13:00-13:20 **The identification of the main glass parameters involved on the definition of the expression of a wine during tasting experience**
Francesca Venturi, University in Pisa, Italy

Lunch Break 13:20-14:00 @ Orwells Restaurant

14:00-14:20 **Cumulative risk assessment on the dietary exposure of Finnish children to heavy metals**
Johanna Suomi, Finnish Food Safety Authority Evira, Finland

14:20-14:40 **Converting food leftovers into energy and fertilizer resources**
Ruihong Zhang, University of California, USA

14:40-15:00 **The role of gender and socio-demographics variables on food safety perceptions of Lebanese University students**
Lara Hanna Wakim, Holy Spirit University of Kaslik, Lebanon

15:00-15:20 **Common agricultural policy and traditional Italian food: Pathways for the sustainability**
Francesco Zecca, University of Rome La Sapienza, Italy

15:20-16:00 **The quality of extravirgin olive oil obtained by an innovative extraction technology**
Zinnai Angela, University of Pisa, Italy

16:00-16:20 **Innovative applications of infrared heating for food processing**
Zhongli Pan, University of California, USA

Networking & Refreshment Break 16:20-16:35 @ Orwells Restaurant

16:35-16:55 **Impact of macro- and microelements on the size of starch granules in potato**
Bozena Bogucka, University of Warmia and Mazury, Poland

16:55-17:15 **Optimization and computational evaluation of mechanical juice extraction from cassava (*Manihotesculenta C.*) leaves**
Sajid Latif, Universitat Hohenheim, Germany

17:15-17:35 **Impact of processing methods on metabolic profile and nutritional value of sorghum**
Christine Bosch, University of Leeds, UK

17:35-17:55 **Production of cloudifier products from lemon, orange, melon, persimmon fruit and automation in processing**
G N Ignatyeva, Citromil, Spain

17:55-18:15 **Multiscale geometrical modelling of tomato fruit, why and how?**
Zhiguo li, Henan Polytechnic University, China

18:15-18:35 **The first study comparing the shelf-life of a highly perishable food preserved by hyperbaric storage at room temperature and refrigeration**
Jorge A Saraiva, University of Aveiro, Portugal

18:15-18:35 **Continuous frying improves the longevity of palm olein for processing of extruded product**
Azmil Haizam Ahmad Tarmizi, Malaysian Palm Oil Board, Malaysia

Panel Discussion

Session Adjournment

Day 2 August 11, 2015

Guggenheim Suite

Keynote Forum

09:00-09:25 **Osama Ibrahim**
BioInnovation, USA

09:25-09:50 **Mirjana Menkovska**
Ss. Cyril and Methodius University, Macedonia

Special Session on Fermented Food and Its Possible Health Consequences

Session Chair: Gabriela Riscuta, National Cancer Institute, USA
Session Co-Chair: Sharon Ross, National Cancer Institute, USA

09:50-09:55 **Session Introduction by Gabriela Riscuta**, National Cancer Institute, USA

09:55-10:15 **Fermented dairy products and their potential influences on health and disease**
Gabriela Riscuta, National Cancer Institute, USA

10:15-10:35 **Consumption of fermented beverages and their influences on health & disease**
Sharon Ross, National Cancer Institute, USA

10:35-10:55 **Fermented meats and implications in human health: The microbiome connection**
Meredith A. J. Hullar, Fred Hutchinson Cancer Research Center, USA

10:55-11:15 **Fermented Vegetable: Health implication**
Pamela Starke Reed, USDA, USA

Networking & Refreshment Break 11:15-11:30 @ Orwells Restaurant

11:30-11:50 **A mechanistic view on health-promoting effects of fermented foods**
Tom Wang, USDA, USA

11:50-11:55 **Conclusion by Sharon Ross**, National Cancer Institute, USA

Symposium

11:55-12:35 **Illusions, misperceptions and false food preferences caused by the brain**
Michael O'Mahony, University of California, USA

Workshop

12:35-13:15 **Folic acid (B9) fortification strategies by innovative microencapsulation**
Ozlem Tokusoglu, Celal Bayar University, Turkey

Lunch Break 13:15-13:50 @ Orwells Restaurant

Track 4: Nutrition and Nutritional Management
Track 5: Food and Public Health

Session Introduction

Session Chair: Osama O. Ibrahim, Bioinnovation, USA
Session Co-Chair: A J van der Goot, Wageningen University, Netherlands

13:50-14:10 **Towards development of plant-based alternatives for animal products**
A J van der Goot, Wageningen University, Netherlands

14:10-14:30 **Inhibitory effect of buckwheat derived bakery products on the formation of advanced glycation end products – A comparison study**
Henryk Zielinski, Institute of Animal Reproduction and Food Research of the Polish Academy of Sciences, Poland

14:30-14:50 **The nature of prebiotics and the impact of prebiotics/probiotics on gut health**
Osama O. Ibrahim, Bioinnovation, USA

14:50-15:10 **Multiple benefits of food technology collaboration in fish processing**
Arnljotur Bjarki Bergsson, Matis, Iceland

15:10-15:30 **OliV chicken: A functional chicken enriched with olive oil fatty acids and organic selenium**
Michael Nikolaou, Aggelakis S A, Greece

15:30-15:50 **Monitoring acid-catalyzed hydrolysis of sucrose through low-resolution NMR relaxometry**
Mecit Halil Oztop, Middle East Technical University, Turkey

15:50-16:10 **Biodegradable biorenewable polymeric nanocomposites for food packaging applications**
Tarek M. Madkour, The American University in Cairo, Egypt

Networking & Refreshment Break 16:10-16:25 @ Orwells Restaurant

16:25-16:45 **Study of some physicochemical properties, sensory evaluation and shelf life of freeze-dried yogurt made with skim milk, inulin and *Saccharomyces boulardii***
Hector Eduardo Martinez Flores, Michoacana University of San Nicolas Hidalgo, Mexico

16:45-17:05 **Antioxidant, anti-diabetic and other health-promoting properties of Jamaican *Rubus* berry species**
Camille S Bowen-Forbes, University of the West Indies, Jamaica

Track 7: Nutritional Deficiencies and Nutraceuticals
Track 8: Sustainable Food Security

Session Introduction

Session Chair: Michael O'Mahony, University of California, USA
Session Co-Chair: Henryk Zielinski, Institute of Animal Reproduction and Food Research PAS, Poland

13:50-14:10 **Strategies for producing food from microalgae for improved food security**
Ian Watson, University of Glasgow, United Kingdom

14:10-14:30 **Antioxidant properties of rapeseed can be modified by cultivation and biological stress**
Ryszard Amarowicz, Institute of Animal Reproduction and Food Research of the Polish Academy of Sciences, Poland

14:30-14:50 **Side effects of antioxidant quercetin over cancer therapy**
Zafer Akan, Celal Bayar University, Turkey

14:50-15:10 **The effect of fruit sorbet enriched in Yacon (*Smallanthus sonchifolius*) fructans on the total calcium blood level in growing rats**
Kinga Topolska, University of Agriculture in Krakow, Poland

15:10-15:30 **Influence of time and concentrations of glucose and sucrose on biofilm formation by strains of *Listeria monocytogenes***
Victoria Jideani, University of Ibadan, Nigeria

Young Researchers Forum

Session Introduction

Session Judges **Nazanin Zand,** University of Greenwich, UK
Zinnai Angela, University of Pisa, Italy

15:50-16:05 **Dry fractionation in barley processing**
Laura H G Van Donkelaar, Wageningen University, Netherlands

16:05-16:20 **Evolution of sensorial characteristics of different wines as a function of post-bottling conditions**
Xiaoguo Ying, University of Pisa, Italy

Networking & Refreshment Break 16:20-16:35 @ Orwells Restaurant

16:35-16:50 **An online NP-HPLC-DPPH method for the determination of the antioxidant activity of condensed polyphenols from different chocolate manufacturing stages**
Vasilisa Pedan, Zurich University of Applied Sciences, Switzerland

16:50-17:05 **Investigating oil migration in two layer chocolate systems with different hazelnut paste and cream formulations over chocolate layer by using magnetic resonance imaging (mri) technique**
Sevil Cikrikci, Middle East Technical University, Turkey

17:05-17:20 **Effects of drying methods, solvents and extraction methods on phytochemical compounds and antioxidant capacity from Xao tam phan (*Paramignya trimer*) root**
Van Tang Nguyen, University of Newcastle, Australia

17:20-17:35 **Development of diagnostic methods to identify fresh produce with the highest potential for maintaining minerals and nutrition during processing**
Mehrdad Mirzaee, University of Greenwich, United Kingdom

17:35-17:50 **Effects of various clarification agents on the anthocyanins and color of red grape juice from Kalecik Karasi grapes (*Vitis Vinifera L.*)**
Sevgin Diblan, Adana Science and Technology University, Turkey

17:50-18:05 **Effects of different sorbic acid and moisture levels on chemical and microbial qualities of sun-dried apricots during storage**
Sumeyye Alagoz, Ankara University, Turkey

18:05-18:20 **Betalains from *Hylocereus polyrhizus*: A potential natural red food colorant**
Ashwini Gengatharan, Monash University, Malaysia

18:20-18:35 **Effects of various copigments, honey and sugars on anthocyanins and color of sour cherry nectars**
Kubra Ertan, Mehmet Akif Ersoy University, Turkey

18:35-18:50 **Optimization of parameters for production of protein hydrolysate using edible oyster mushroom (*Pleurotus ostreatus*)**
Bhaswati Goswami, Indian Institute of Engineering Science & Technology, India

18:50-19:05 **Biochemical characterization of different cactus pear accessions (*Opuntia* spp.) from different regions of Morocco**
Youssef El Kharrassi, INRA-Centre Régional de la Recherche Agronomique, Morocco

Panel Discussions

Session Adjournment

Day 3 August 12, 2015

Guggenheim Suite

Workshop

09:00-09:45 **Cereal dietary fibre perspectives on sustainable food and nutrition**
Mirjana Menkovska, Sts. Cyril and Methodius University, Macedonia

Symposium

09:45-10:30 **Real time detection of bacteria for improved decontamination for the food industry**
Ian Watson, University of Glasgow, United Kingdom

Track 9: Food Nanotechnology
Track 10: Food Biotechnology

Session Introduction

Session Chair: Ralf Greiner, Max Rubner-Institut, Germany
Session Co-Chair: Ryszard Amarowicz, Institute of Animal Reproduction and Food Research of the Polish Academy of Sciences, Poland

10:30-10:50 **Nanotechnology in the food sector: Tiny particles, big effects**
Ralf Greiner, Max Rubner-Institut, Germany

Networking & Refreshment Break 10:50-11:05 @ Orwells Restaurant

11:05-11:25 **The global harmonization initiative**
Kirsten Brandt, Newcastle University, UK

11:25-11:45 **The application of high pressure processing in the dairy industry – A review**
Thomas Zafiriadis, State Professional Training Institution of Katerini, Greece

11:45-12:05 **E-food science project: Bio-functional foods**
Olga Gortzi, Technological Educational Institution of Thessaly, Greece

12:05-12:25 **Molecular identification of bacteria on grapes and in must from Small Carpathian wine-producing region (Slovakia)**
Tomas Kuchta, National Agricultural and Food Centre, Slovakia

12:25-12:45 **Occurrence, impact and biocontrol of biogenic aminesin fermented soybean foods**
Jae-HyungMah, Korea University, Korea

12:45-13:05	**The Colombian core collection of Solanum tuberosum. group phureja as a source of protein and dietary fibre for breeding programs** **Carlos-Eduardo Narváez-Cuenca**, Universidad Nacional de Colombia, Colombia
13:05-13:25	**Thermodynamic properties of African arrowroot lily (Tacca involucrata) in relation to packaging** **Bibiana Igbabul**, University of Agriculture, Nigeria
	Lunch Break 13:25-14:05 @ Orwells Restaurant
14:05-14:25	**Stock as unthickened liquid part of meat: Ultrasound processing effects** **Eylem Ezgi Fadıloglu**, Yasar University, Turkey
14:25-14:45	**Characterization of diverserice accessions for proteincontent and its correlation with starch properties** **Maxwell Darko Asante**, CSIR-Crops Research Institute, Ghana
14:45-15:05	**Effect of processing on in vitrobioaccessibility of phenolics, flavonoids and antioxidant activity of vegetables with/without yoghurt** **Esra Capanoglu**, Istanbul Technical University, Turkey
15:05-15:25	**Real time and In situ monitoring of the crystallization of palm oil-based products using Focused Beam Reflectance Measurement (FBRM)** **Elina Hishamuddin**, Malaysian Palm Oil Board, Malaysia
	Award Ceremony & Closing Remarks



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Ph: +1-888-843-8169
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Day 1 July 21, 2014

08:00-08:30 Registrations

Hampton Events Center A

OMICS Group Conferences
Accelerating Scientific Discovery

08:30-09:00 **Opening Ceremony**

09:00-09:05 **Introduction**

Keynote Workshop

09:05-10:05 **Daniel Y C Fung**
Kansas State University, USA

Keynote Forum

10:05-10:30 **Ozlem Tokusoglu**
Celal Bayar University, Turkey

10:30-10:55 **Gabriela Riscuta**
National Cancer Institute, USA

10:55-11:20 **Alison Burton Shepherd**
King's College London, UK

Group Photo

Coffee Break 11:20-11:35 @ Foyer

11:35-12:00 **Osama Ibrahim**
BioInnovation, USA

12:00-12:25 **Claus Muss**
International Research Group of Applied Preventive Medicine, Austria

Symposium on
Biocontrol & antimicrobials for sustainable control of food-borne pathogens - Are we there yet?

12:25-12:45 **Inactivation of bacteria in apple juice: A combination treatment of UV-light and radio frequency electrical fields processing**
Dike O Ukuku, FSIT-ERRC-ARS-USDA, USA

12:45-13:05 **Progress on the bio-control of food-borne pathogens on leafy greens with non-pathogenic microbes**
Modesto Olanya, FSIT-ERRC-ARS-USDA, USA

13:05-13:25 **The impact of non-thermal processes on food quality and safety**
Lamin S Kassama, Alabama A&M University, USA

Lunch Break 13:25-14:10 @ Coral B

14:10-14:30 **Bacterial cell surface charge, attachment and decontamination on melon rind surfaces**
Dike O Ukuku, FSIT-ERRC-ARS-USDA, USA

14:30-14:50 **Potential for bio-control of food-borne pathogens with *Bacteriovorax* species and implications for food safety**
Modesto Olanya, FSIT-ERRC-ARS-USDA, USA

Track 1: Frontiers in Food Science
Track 2: Breaking Innovations in Food and Beverage
Track 3: Food Safety, Food Preservation, Quality Standard and Food Systems Management
Track 4: Food Physical Chemistry
Track 7: Nutrition and Nutritional Management

Session Introduction

Session Chair: Osama Ibrahim, BioInnovation, USA
Session Co-Chair: Modesto Olanya, FSIT-ERRC-ARS-USDA, USA

14:50-15:10 **Oligosaccharides: An overview of beneficial sweeteners for food products**
Osama Ibrahim, BioInnovation, USA

15:10-15:30 **Glycomacropeptide extraction**
Annette C Bentley, American Celiac Society, USA

15:30-15:50 **Food analysis to check quality, safety and authenticity by full-automated 1H-NMR**
Markus Link, Bruker BioSpin GmbH Rheinstetten, Germany

15:50-16:10 **Food and globalization: How trying to preserve food healthiness with an easy communication**
Massimo Cecaro, EIC, National Councilor of Italian Medical Press Association, Italy

Coffee Break 16:10-16:25 @ Foyer

16:25-16:45 ***Pseudomonas* and salad vegetables: Myth or menace?**
Megan H Hargreaves, Queensland University of Technology, Australia

16:45-17:05 **Title:Storage of foods under mild pressure (hyperbaric storage) at variable (uncontrolled) room: A possible new preservation concept and an alternative to refrigeration?**
Jorge A Saraiva, University of Aveiro, Portugal

17:05-17:25 **Ripening stage effect on nutritional value of low fat pastry filled with sweet cherries (*P. avium, cv Ferrovia*)**
Teresa De Pilli, University of Foggia, Italy

17:25-17:45 **Efficiency of different sources of *Saccharomyces cerevisiae* for decontamination of aflatoxin B1 in phosphate buffer saline solution**
Carlos Corassin, University of Sao Paulo, Brazil

17:45-18:05 **Elucidating the link between environment, nutrition, host immunity, AIDS and cancer as informed by selected studies in Kenya and beyond**
Charles F L Mbakaya, Kenya Medical Research Institute, Kenya

18:05-18:25 **The binding of bile acids by biscuits with bioactive substances during *in vitro* digestion**
Krzysztof Dziedzic, Poznan University of Life Sciences, Poland

18:25-18:45 **Polyphenol content and antioxidant activity of potato tubers with colored flesh: Their potential role in acrylamide formation in french fries**
Diganta Kalita, Colorado State University, USA

Panel Discussions

18:45-19:30 Cocktails sponsored by **Journal of Food Processing & Technology @ Foyer**

Day 2 July 22, 2014

Hampton Events Center A

Symposium

09:00-09:45 **Combining technologies for food decontamination and extending the shelf life of fruit and vegetables**
Ian Watson, University of Glasgow, UK

Workshop on Functional and innovative food quality & processing

09:45-10:30 **Bioactive phenolics quality, uncommon mycotoxigenics and allergenics in foods by cold processing technologies**
Ozlem Tokusoglu, Celal Bayar University, Turkey

Track 5: Food Processing and Packaging Technologies
Track 6: Current and Future Applications of Probiotic Science
Track 8: Food and Public Health

Session Introduction

Session Chair: Mirjana Menkovska, Sts. Cyril and Methodius University, Macedonia
Session Co-Chair: Alison Burton Shepherd, King's College London, UK

10:30-10:50 **Development of gluten-free/milk-free french bread**
Annette C Bentley, American Celiac Society, USA

10:50-11:10 **The healthy beverage of kombucha-A key for the eternal health and the remedy for the whole body**
Mirjana Menkovska, Sts. Cyril and Methodius University, Macedonia

11:10-11:30 **Excellence in grains, seeds, and beans sorting for development of novel food products and for rapid inspection with the QSorter Explorer Robot**
Francesco Dell'Endice, QualySense AG, Switzerland

Coffee Break 11:30-11:45 @ Foyer

11:45-12:05 **Antimicrobial effects of capsaicinoids and lecithin on the growth of food borne pathogenic bacteria**
Etienne Dako, Université de Moncton, Canada

12:05-12:25 **Pentose sugars as a fermentation substrate: From waste to plate**
Megan H Hargreaves, Queensland University of Technology, Australia

12:25-12:45 **Food, agriculture and livestock productivity in Manisa, Turkey: The profile study**
Hasan Cebi, Manisa City Directory of Food, Agriculture & Livestock, Turkey

12:45-13:05 **Polyphenolic rich foods on oxidative stress and inflammatory mediated insulin resistance (IR) in humans**
Indika Edirisinghe, Illinois Institute of Technology, USA

13:05-13:25 **Can we really trust genetically modified foods?**
Alison Burton Shepherd, King's College London, UK

Lunch Break 13:25-14:10 @ Coral B

14:10-14:30 **The less oil uptake strategies in deep fat frying**
Ozlem Tokusoglu, Celal Bayar University, Turkey

14:30-14:50 **Non-thermal processing technologies to inactivate foodborne viruses**
Alvin Lee, Illinois Institute of Technology, USA

14:50-15:10 **Sugar alcohols: An overview of manufacturing as nutritive sweeteners**
Osama Ibrahim, BioInnovation, USA

15:10-15:30 **Use of Oxyrase® enzyme for rapid enumeration of coliforms in conjunction with TEMPO® (bioMerieux) automated system**
Yousef S Alsaadi, Kansas State University, USA

15:30-15:50 **Utilization of mango peels as source of pectin**
Ma Cristina B Gragasin, Philippine Center for Postharvest Development and Mechanization, Philippines

15:50-16:10 **Antimicrobial and strength properties of curcuma (*Curcuma longa*) and henna (*lawsonia inermis*) coated food contact papers**
Ahsen Ezel Bildik, Istanbul University, Turkey

Coffee Break 16:10-16:25 @ Foyer

16:25-16:45 **Novel approach to intensify the formation of the bioactive sulforaphane in cooked *Brassica* vegetables**
Sameer Khalil Ghawi, University of Reading, UK

Workshop

16:45-17:30 **Antimicrobial activity of lactic acid bacteria on pathogens in foods**
Dilek Heperkan, Istanbul Technical University, Turkey

15:00-17:00 Poster Presentations @ Foyer

Tahiti

Track 9: Industrial Application of Food Technology
Track 10: Nutritional Deficiencies and Nutraceuticals
Track 12: Instrumentation in Food Technology

Session Introduction

Session Chair: John Tsaknis, Technological Educational Institution of Athens, Greece
Session Co-Chair: Claus Muss, International Research Group of Applied Preventive Medicine, Austria

14:10-14:30 **European and Turkish dairy sector: Traditional dairy products at a glance**
Harun Rasit Uysal, Ege University, Turkey

14:30-14:50 **Antioxidant and antimicrobial activity of Chios mastic gum fractions (neutral, acidic) before and after encapsulation in liposomes**
John Tsaknis, Technological Educational Institution of Athens, Greece

14:50-15:10 **Stool parameters improving evidence in clinical research for food intestinal malabsorption of micronutrients**
Claus Muss, International Research Group of Applied Preventive Medicine, Austria

15:10-15:30 **Conversion of processed citrus wastes into nutritional components**
Gamal A El-Sharnouby, King Faisal University, Saudi Arabia

15:30-15:50 **The effect of different processing methods on the nutritional quality and microbiological status of cat fish (*Clarias lezera*)**
Mojisola Adenike Oyarekua, Federal university, Nigeria

15:50-16:10 **Phytic acid content and antioxidants relationships in bread and durum wheat**
Gordana Surlan-Momirovic, University of Belgrade, Serbia

Coffee Break 16:10-16:25 @ Foyer

Young Research Forum

Session Introduction

Session Judges: **Dike O Ukuku,** FSIT-ERRC-ARS-USDA, USA; **Modesto Olanya,** FSIT-ERRC-ARS-USDA, USA; **Annette C Bentley,** American Celiac Society, USA; **Ozlem Tokusoglu,** Celal Bayar University, Turkey

16:25-16:40 **Utilization of cellobiose 2-epimerases for epilactose production in milk**
Manuel Krewinkel, University of Hohenheim, Germany

16:40-16:55 **Does bitter melon (*Momordica charantia*) have antibacterial property?**
Debolina Ghosh, Hathaway Brown School, USA

16:55-17:10 **Release of retiny acetate from electrospun nanofibers of poly (vinyl alcohol) and inclusion complex formed by β-cyclodextrin**
Solomon Mengistu Lemma, Free University of Bolzano, Italy

17:10-17:25 **Effect of short exposure to sunlight and of heating on carotenoids content of crude palm oil**
Dongho Dongmo Fabrice Fabien, University of Douala, Cameroon

17:25-17:40 **Pressurized water extraction of soybean isoflavones**
Moras Benjamin, Université de Toulouse, France

17:40-17:55 **Modeling the drying and sorption behavior of yam (*Dioscoreaceae rotundata*)**
Emmanuel Amankwah Amankwah, Wageningen University, The Netherlands

17:55-18:10 **Investigation of the effects of rennet proteins and peptides on the astringency of red wine**
Jumoke B Olatujoye, University of Reading, UK

18:10-18:25 **Comparison of phenol content of native Texas wild indigo root and Asian indigowoad root**
Wai Kun Chan, National I-Lan University, Taiwan

18:25-18:40 **Determination of essential fatty acids and long chain polyunsaturated fatty acids in complimentary infant foods in the UK**
Emma Loughrill, University of Greenwich, UK

18:40-18:55 **Performance evaluation of an electronic storage chamber for tomato crop**
Akinola Olubunmi, Federal University of Agriculture Abeokuta, Nigeria

Panel Discussions

18:55-19:30 Cocktails sponsored by **Journal of Fermentation Technology @ Foyer**

Day 3 July 23, 2014

Hampton Events Center A

Symposium

09:00-09:45 **Wheat technological quality in relation with the composition of gluten proteins-gliadins and HMW glutenins**
Mirjana Menkovska, Sts. Cyril and Methodius University, Macedonia

Symposium

09:45-10:30 **Microalgae as a sustainable food source**
Ian Watson, University of Glasgow, UK

Track 11: Food Regulatory Affairs and Sensory Analysis
Track 13: Current Trends in Food Technology
Track 14: Food Security and Food Policy
Track 15: Agricultural Biotechnology
Track 16: Fermentation Technology, Bioprocess and Cell Culture

Session Introduction

Session Chair: Tong Zhao, University of Georgia, USA
Session Co-Chair: Angela Zinnai, University of Pisa, Italy

10:30-10:50 **Efficacy of a novel bactericide for elimination of biofilm in food processing facilities**
Tong Zhao, University of Georgia, USA

10:50-11:10	**A new tank for the production of high quality wines without using any chemical additives** **Zinnai Angela,** University of Pisa, Italy
	Coffee Break 11:10-11:25 @ Foyer
11:25-11:45	**The utilization of solid carbon dioxide in the extraction of extravirgin olive oil** **Venturi Francesca,** University of Pisa, Italy
11:45-12:05	**Catalysts for consumers' choice of organic foods - A choice experiment analysis** **Ole Bonnichsen,** University of Copenhagen, Denmark
12:05-12:25	**Ensuring safe food production by providing guidance as an authority on hygienic engineering and design for food manufactured in or imported into Europe** **Hein A Timmerman,** Sealed Air, Belgium
12:25-12:45	**Development of improved compact corn mill** **Michael A Gragasin,** Philippine Center for Postharvest Development and Mechanization, Philippines
12:45-13:05	**Chemical composition of single cell protein produced from date syrup (Dips)** **Fahad M Bin Jasass,** King Abdulaziz City for Science and Technology, Saudi Arabia
13:05-13:25	**New trends in extraction methods of liquid sugar from date palm (*Phoenix dactylifera* L.) fruits** **Gamal A El-Sharnouby,** King Faisal University, Saudi Arabia
	Lunch Break 13:25-14:10 @ Coral B
14:10-15:00	**Award Ceremony**

Poster Presentations

Day 2 July 22, 2014

Foyer

15:00-16:00 Poster No. P-011 to P-024 @ Foyer **16:00-17:00 Poster No. P-025 to P-052 @ Foyer**

P-011	**Evaluation of cytotoxicity of buckwheat grains and buckwheat products to HT29 cells in an *in vitro* environment** **Danuta Gorecka,** Poznan University of Life Sciences, Poland
P-012	**Evaluation of potato varieties for their yield and food value in the central part of Tigray region, Ethiopia** **Haileslasie Gebremedhn Etay,** Tigray Bureau of Agriculture and Natural Resource, Ethiopia
P-013	**The inhibition of foodborne pathogens found in beef using lactic acid** **James B Stukes,** South Carolina State University, USA
P-014	**Applications of spectrofotometric methods as rapid tools in food technology and food microbiology** **Dilek Heperkan,** Istanbul Technical University, Turkey
P-015	**Effect of antioxidants on lipid oxidation and changes in nutritive value of protein in frozen-stored meat products** **Marzanna Hes,** Poznan University of Life Sciences, Poland
P-016	**Mechanism and kinetics for singlet oxygen quenching activities of six different catechins in the methylene blue sensitized photo oxidation of linoleic acid** **Mun Yhung Jung,** Woosuk University, Republic of Korea
P-017	**Detoxification of Ochratoxin A, by lactic acid bacteria** **Merih Kıvanc,** Anadolu University, Turkey
P-018	**Screening of lactic acid bacteria for antifungal activity against fungi** **Merih Kıvanc,** Anadolu University, Turkey
P-019	**Molecular detection and characterization of shiga toxogenic *Escherichia coli* associated with dairy product** **Mohammad I Al-Hazmi,** King Saud University, Saudi Arabia
P-020	**Intervention technologies for food safety on minimally processed produce: Perspectives on foodborne and plant pathogens** **Modesto Olanya,** FSIT-ERRC-ARS-USDA, USA
P-021	**Inhibition of food-borne pathogens in beef and poultry by acetic acid** **Nazimuddin Mohammed,** South Carolina State University, USA
P-022	**High Hand hygiene compliance and associated factors among health care providers in Gondar University Hospital, Gondar, North West Ethiopia** **Nura Muhammed,** Gondar University Hospital, Ethiopia
P-023	**Physicochemical characterization of liposomes encapsulating total fraction of Chios mastic gum** **Olga Gortzi,** Technological Educational Institute (TEI) of Thessaly, Greece
P-024	**Triticale (*Triticosecale* wittmack) lines identification to malt use with physiochemical analysis** **Patricia Lopez-Perea,** Universidad Autonoma del Estado de Mexico, Mexico
P-025	**Influence of protein substrate treatment on kinetics of enzymatic hydrolysis of whey proteins** **Renata V Tonon,** Embrapa Food Technology, Brazil
P-026	**Effect of convective drying on the bioactive compounds content of pinot noir grape pomace** **Renata V Tonon,** Embrapa Food Technology, Brazil
P-027	**Title:Antioxidant activity of Lion Fish (*Pterois volitans* L.) muscle protein hydrolysates** **Santiago Gallegos-Tintore,** Autonomous University of Yucatan, Mexico
P-028	**Antioxidant and chelating activity of *Jatropha curcas* L. protein hydrolysates** **Santiago Gallegos-Tintore,** Autonomous University of Yucatan, Mexico
P-029	**Nutritional value characterization of leaves and herbal tea from *Moringa oleifera* Lam. Tree cultivated in Greece** **Stavros Lalas,** Technological Educational Institute of Thessaly, Greece
P-030	**Vegetable salami with high nutritional and functional properties** **Roma Giuliani,** University of Foggia, Italy
P-031	**Thermal stability and structural change of the sweet-tasting protein brazzein** **Hyun-Joo Jo,** Chung-Ang University, Korea
P-032	**Title:Effect of various salts on inosinic acid-degrading enzyme in the white and dark muscle of saury** **Hiroko Seki,** Tokyo University of Marine Science and Technology, Japan

P-033	**High level secretory expression of brazzein in yeast** **Jinkyung Lim,** Chung-Ang University, Korea
P-034	**Effect of pulsed electric field processing on the physicochemical, flavor quality, and functional properties of cherry fruit chunks in solution** **Kristine Ann G Sotelo,** AUT University, New Zealand
P-035	**Effect of rice flour particle size on gluten-free rice bread quality** **Tae-Young Kang,** Sejong University, Korea
P-036	**Development various kinds of tomato extracts encapsulation** **Saehoon Kim,** Sejong University, Korea
P-037	**Chinese consumers' attitude toward genetically modified foods: Taking genetically modified soybean oil as an example** **Xia Ming,** Zhejiang Chinese Medical University, China
P-038	**Using microorganisms to increase efficiency of biodiesel production** **Hasan Karadurmus,** Istanbul Technical University, Turkey **Gunduz Sinem Kocabas,** Montana State University, USA
P-039	**Effect of water content and steaming steps on quality characteristics of steamed rice cake** **Eunhye Choi,** Sejong University, Korea
P-040	**Preparation of model food samples for elderly and their physicochemical properties** **Hye young Jo,** Sejong University, Korea
P-041	**The new nanostructured water desorption sensor for measurements of water activity and food quality** **Ana Valeria Ulhano Braga,** Center for Information Technology Renato Archer, Brazil
P-042	**Optimization of allicin extraction method from welsh onion** **Hye Won Kim,** Sejong University, Korea
P-043	**Functional properties of hydrocolloids mixture systems of flamboyant gum with protein concentrates hydrolisates of legumes** **Wilbert Jose Rodríguez Canto,** Autonomous University of Yucatan, Mexico
P-044	**Impact of heating on fatty acid content of formula milk products in the UK** **Emma Loughrill,** University of Greenwich, UK
P-045	**Effect of various bread-making processes on phytochemical content and antioxidant capacity of whole grain breads** **Seham Sahli,** University of Guelph, Canada
P-046	**Influence of a combined lecithin and pluronic F-127 surfactant on photochemical stability against UV light of lutein-loaded zein nanoparticles** **Thanida Chuacharoen,** Louisiana State University, USA
P-047	**Protein extraction of soybean, cowpea and fishmeal with different agitation speed** **Taehoon Kim,** Texas A&M University, USA
P-048	**Increasing the bioactivity of red cabbage vegetables via optimizing myrosinase activity** **Salah Abukhabta,** University of Reading, UK
P-049	**Evaluation of the prevalence of genes producing biofilm (fnbB, clfaA, icaC, icaB) in S.aureus strain isolated from raw milk in sanandaj province** **Mahsa Shojaei,** Islamic Azad University, Iran
P-050	**Optimizing by the response surface methodology the enzymatic elimination of clogging of a microfiltration membrane by *Syrah* grape cake** **Ana Paola Echavarria Velez,** University of Lleida, Spain
P-051	**Tomato juice with turmeric (*Curcuma longa*) as antioxidant agent** **Ana Paola Echavarria Velez,** University of Lleida, Spain
P-052	**Studies on the effects of *Moringa oleifera* Lam. leaves on insulin metabolism in rabbits** **Chinwe Christy Isitua,** Universidad Tecnica de Machala, Ecuador



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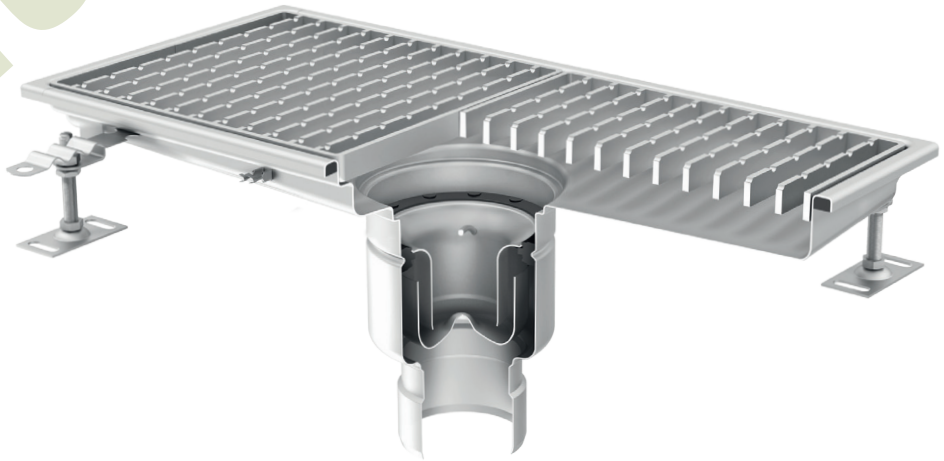
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