18th International Conference on

Food Microbiology



Theme: Exploring the Hidden World of Microbes in Food Systems



Scientific TOPICS

- Food Microbiology
- Food Nanotechnology
- Foodborne Infections and Disease
- Single Cell Protein
- Human Health in Probiotics
- Food Allergies
- Food Processing and Packaging Technologies
- Nutritional Neuroscience and Eating Disorders
- Pediatric Nutrition
- Food Consumer Science
- Meat, Poultry and Seafood
- Food, Nutrition and Health
- Food Microbiology and Enzymology
- Food Security and Global Concerns
- Food Colloids and Polymers
- Enzymology and Protin Engineering
- COVID-19 and Food Security Challenges

12-13 DEC 2024 | *London, UK* | **Hybrid Event**

Contact us: Email: foodmicrobiology@medicalscienceconference.com I Web: hhttps://foodmicrobiology.foodtechconferences.com/

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Keynote Presentation

Kasiviswanathan Muthukumarappan South Dakota State University, United States	Title : Effectiveness of atmospheric cold plasma in inactivating microorganisms
Michael Davidson Davidson Consultants, United States	Title : Unpacking a replicable and scalable holistic approach to improve smallholder production and all socio-ecologic systems throughout the global South
Holly Gatzke University of Nevada, United States	Title : Connecting our research to improving the food system
Robert Mancini Roquette Canada, Canada	Title : Innovative food safety training solution using behavioral sciences to increase knowledge retention and behavioral change
Maria Jesus Villasenor Llerena Castilla- La Mancha University, Spain	Title : Chitosan/ɣ-cyclodextrin-graphene quantum dots composite as a high-performance electrochemical sensing platform for global estimation of fluoroquinolones in food products from animal source
Vasudeva Singh Gauhati University, India	Title : Studies on single and different acid modified starches
Surendra Singh Banaras Hindu University, India	Title : Soil, food security and human health
Paolo Lucci Marche Polytechnic University, Italy	Title : Molecularly imprinted polymers for mycotoxins analysis in foods
Shashi Bhushan Vemuri Food Hygiene Bureau of Jamaica, Jamaica	Title : Impacts of climate change on agriculture and food security

Oral Presentations

Bill Lauto St. John's University, United States	Title : The paradigm shift detecting and reasons why microscopic plastic particulates are in our world's food supply
Most Tahera Naznin University of Nevada, United States	Title : Towards Urban nutrition security: The impact of various light spectrum on antioxidant-rich fresh food production in the city
Tim Ambler London Business School, United Kingdom	Title : Direct medical costs of obesity in the United States and the most populous states
Rinaldo Dominique INRAE Centre Antilles Guyane, Guadeloupe	Title : Browning susceptibility due to cutting and cooking in new hybrids of water yam (Dioscorea alata) as related to their total phenolic content, phenolic profile and polyphenol oxidase activity
Davide Frumento Università degli Studi di Genova, Italy	Title : Fortification of a Lactobacillus acidophilus fermented milk with Vitis vinifera marc flour

Laia Marti AB Biotek Human Nutrition & Health, Spain	Title : Kluyveromyces marxinaus ABB S7: A technological revolution in the production of bakery products for people with sensitivity to FODMAPs
Samia Hamma Faradji Université de Bejaia, Algeria	Title : Study of potential probiotic of Lactobacillus strains isolated from algerian traditional fermented milk and their antagonistic activity against resistan Staphylococcus aureus
Tania Flutto Institut Agricole Régional, Italy	Title : Biochemical characterization of YoAlp®: A sheep-fermented milk obtained with autochthonous starter cultures
Mathieu Merlet Institut Agricole Régional, Italy	Title : Milk protein polymorphisms of Aosta Valley cattle breeds
Laribi -Habchi Hassiba University of SAAD Dahlab Blida 1, Algeria	Title : Application of a formulation based on a bio polymer as an acaricide against the parasite (Varroa) of the domestic bee Apis mellifera
Vidip Chabbra PES University, India	Title : Intelligent ingredient management for recipes
Rubrinder Singh Sandhu Ch. Devi Lal State Institute of Engineering & Technology (CDLSIET), India	Title : Advancements in 3D printing technology for applications in the food industry
Najoua Bouraoui Head of APEDDUB, Tunisia	Title : Smart agri, transformation of plants into botanical pesticides, experimentation and challenges
Martin Posolda Mendel University in Brno, Czech Republic	Title : Evidence of old and regional varieties of apple and pear trees in selected municipalities in the southwest of Kromeriz region, Czech Republic
Tabussam Tufail Jiangsu University, China	Title: Exploring the cereal by-product cell wall against different chronic diseases
Randah Alqurashi King Faisal University, Saudi Arabia	Title : Food wastes and by-products future innovations and sustainability challenges?
Arby Aminata Diallo Agence Nationale de la Sécurité Sanitaire des Aliments (French food safety agency), Mali	Title : Evaluation of the sanitary quality of sesame seeds (Sesamum Indicum) produced, processed and sold in the ségou region and the district of bamako from 2018 to 2020
Seif Eldin A Mohammed Environment & Natural Resources and Desertification Institutute, Sudan	Title: Insights into the health-benefits of protein/peptides of royal jelly and honey
Putri Widyanti Harlina Universitas Padjadjaran, Indonesia	Title : Comprehensive profiling and authentication of porcine, bovine, and goat bone gelatins through UHPLC-HRMS metabolomics and chemometric strategies
Muhammad Ali Siddiquee Aristocrat Food Limited, Bangladesh	Title: Rice Bran (RB) and Rice Bran Oil (RBO) a promising food supplement for human health benefit
Ndiaye Khady ESP/UCAD, Senegal	Title : New electrochemical approach to stabilize hibiscus sabdariffa l extract

Kateryna Fedosova Odesa National University of Technology, Ukraine	Title : Zero waste culinary in restaurants: Research and practical cases
Mkafula Thembalethu Peterson Department of Rural development and Agrarian Reform, South Africa	Title : Response of maize (Zea mays L.) genotypes to aluminium toxicity in the eastern cape of South Africa
Hema Kesa University of Johannesburg, South Africa	Title : Assessing the dietary impact of COVID-19 on in-school nutrition programmes in South Africa
Simphiwe Mhlontlo Department of Rural Development and Agrarian Reform, South Africa	Title : Nutrient uptake and mineral composition response of amaranthus species grown on acidic soil to animal manure amendments and micorrhizae enhancement in eastern cape province, South Africa
Motswapo Esther Phoko Agricultural Research Council – Animal Production Institute, South Africa	Title : Nutrient intake, digestibility, and blood metabolic profile of Nguni steers fed diet with varying inclusion levels of Bankrupt bush (Seriphium plumosum) leaf meal
Soha Sayed Mohammad Mostafa Soil, Water, and Environment Research Institute, Egypt	Title : Spirulina: A potential source of functional food, nutraceuticals, and supplements for autism
Boniface Botna RDDH, Cameroon	Title : Involvement of northern civil society organizations in the sustainable management of fisheries resources through the promotion of sustainable fishing around Lagdo Lake (northern Cameroon)
A.G. Odeesha Kumari National water Supply and Drainage Board, SriLanka	Title : Optimizing extrusion cooking parameters for a multi-grain blend
Aboubacar Oumar BANGOURA University Gamal Abdel Nasser of Conakry, Guinea	Title : Functional bioactive calcium chelated fibersol-2 desalted by yeast compare to calcium chelated oligopeptides
Oumarou Diadie Halima Abdou Moumouni University of Niamey, Niger	Title : Evaluation of the nutritional potential of Manihot esculenta (cassava) leaves in Baleyara, Niger Republic
Ngozi Arisa Bells Univerity of Technology, Ota, Nigeria	Title : Nutrient composition, acceptability and microbiological characteristics of cakes produced with refined shea butter and avocado mesocarps
Nwakalor Chizoba Nkiru Federal Polytechnic Oko, Nigeria	Title : Physicochemical properties of cookies produced from wheat and tigernut residue flour
Nwakalor Chizoba Nkiru Federal Polytechnic Oko, Nigeria	Title : Evaluation of physio chemical composition of pap fortified with moringa leaf powder
Akintunde Ezekiel Olukayode KABOD Network System & Bethel Poultry & Multipurpose Farms, Nigeria	Title : Engineering packaging for a sustainable food chain

Masoud Taghizadeh Ferdowsi University of Mashhad (FUM), Iran	Title : Quality characteristics of low fat ice cream containing serish root gum (Eremurus luteus)

Oral presentation slots are available

Poster Presentation

Abbassia Demmouche Djillali Liabes University of Sidi Bel Abbes, Algeria	Title : The antioxidant and analgesic effect of red and white ginseng on Wistar rats
Ana Maria Calvo Salamanca Master Researcher in AGROSAVIA, Colombia	Title : Evaluation of natural substrates for heavy metal removal from soil and water in (Lactuca sativa) lettuce crops in Cundinamarca, Colombia
Ana Maria Calvo Salamanca Master Researcher in AGROSAVIA, Colombia	Title : Simultaneous determination of total As and Cd in Columbian Oryza sativa L. rice by ICP-OES
Nashi Alqahtani King Faisal University, Saudi Arabia	Title : Preservation and quality enhancement of fresh dates using innovative edible gum Arabic coating
Ghada Alzyadi Saudi Food & Drug Authority (SFDA), Saudi Arabia	Title : Determination of antibiotic residues in milk marketed in Saudi Arabia
Sarah Alotaibi Saudi Food & Drug Authority (SFDA), Saudi Arabia	Title : Detection of acrylamide using liquid chromatography-tandem mass spectrometry and quantitative risk assessment in selected food from saudi market
Yasser Alrujib Saudi Food and Drug Authority (SFDA), Saudi Arabia	Title : Determination of aflatoxins (B1,B2,G1 and G2) in chili powder and cumin sold at traditional stores in Riyadh city, Saudi Arabia
Meriam Ben Ghorbel Faculté des Sciences de Tunis, Tunisia	Title : Discrimination of sagittae otoliths of Boops boops using morphometric analyses between two Tunisian islands, Djerba and Kerkennah
Hayat Hayat Mohammed Jimma University, Ethiopia	Title : Drying characteristics, functional, and physicochemical properties of Raphanus sativus L. (Figl) leaf and petiole: In case of convective drying condition
Mahmoud Abdulkareem Aleppo University, Syria	Title : The Effect of the process mincing, salting and freezing on the chemical and physical and sensory properties of mortadella made from rooster mother's
TOUGAN Polycarpe Ulbad University of Parakou, Benin	Title : Effect of frying oil reuse on polycyclic aromatic hydrocarbons (HAP), trans fatty acids and acrylamide contents in fried Mackerel Fish involved in the sauce Moyo in Benin

Poster presentation slots are available