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Tentative Program

3rd International Conference on

Food & Beverage Packaging

August 29-30, 2017 London, UK

Theme: "Food Pack 2017: Research and Advancement"



For Available Speaker Slots

foodbeveragepackaging@conferenceseries.net

Conference Secretariat

Conference Series LLC 2360 Corporate Circle, Suite 400 Henderson, NV 89074-7722, USA

Tel: +1-888-843-8169, Fax: +1-650-618-1417, Ph: +1-650-268-9744, Toll free: +1-800-216-6499

Email: foodbeveragepackaging@conferenceseries.net, foodpackaging@foodtechconferences.com

3rd International Conference on

Food & Beverage Packaging

August 29-30, 2017 London, UK

Program at a Glance

Day 1

Reception/Registration	**08.00-09.00**	
	Time	**General Session**
Morning Sessions	09.00-09.15	Inaugural Address
Least of 3 Keynote/Plenary Talks	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)		
11.00-12.40	5 Speakers (20 Mins Each)	
Lunch Break 12.40-13.30		
Evening Sessions 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)	

19 Speakers for **Day 1**

Day 2

	Time	**Session 1**	**Session 2**
Morning Sessions 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			
Evening Sessions **13.25-15.05**		**5 Speakers (20 Mins Each)**	**5 Speakers (20 Mins Each)**
Poster Sessions			
Coffee/Tea Break 15.05-15.20 (Networking)			
15.20-17.00		**5 Speakers (20 Mins Each)**	**5 Speakers (20 Mins Each)**

40 Speakers on **Day 2**

Awards & Closing Ceremony

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

For more Details PS: http://foodpackaging.conferenceseries.com/
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Glimpses of Food Packaging Conferences


























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Maria Rubino Ph
Post doctoral fellows: E
PhD Student: Mehran Gh









GOGLIO




TOURIST DESTINATIONS IN LONDON



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London Eye



London Tower



St Pauls Cathedral



Tower Bridge



Tower Of London

Conference Venue
London, UK



Contact us
America: Conference Series LLC
Food & Beverage Packaging
2360 Corporate Circle., Suite 400 Henderson,
NV 89074-7722, USA
Phone: +1-888-843-8169, Fax: +1-650-618-1417,
Toll free: +1-800-216-6499
Email: foodbeveragepackaging@conferenceseries.net

Contact us
Asia-Pacific: Conference Series
Food & Beverage Packaging
Divyasree Building, Raidurg
6th Floor, North Block
Hyderabad 500032, INDIA
Tel: 040-33432334
Email: foodpackaging@foodtechconferences.com

Contact us
UK: Conference Series Limited
Food & Beverage Packaging
Heathrow Stockley Park Lakeside House
1 Furzeground Way
Heathrow
UB11 1BD, UK
Tel: +1-800-216-6499

Registrations

HALL-3

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Opening Ceremony

Keynote Forum

Introduction

Title: Application of nanotechnology in food packaging system
Hyun Jin Park, College of Life Science & Biotechnology, Korea University, Korea

Title: Food design, novel ingredients and new packaging strategies: The next challenge for the food chemist
Marco Arlorio, University of Eastern Piedmont, Italy

Networking & Refreshment Break

Group Photo

Symposium

Title: Developments in active and intelligent food packaging
Maria Margarida Cortez Vieira, University of Algarve, Portugal

Workshop on "Chemical Migration and Food Contact Materials"

Session Chair: Proestos Charalampos, National and Kapodistrian University of Athens, Greece

Title: Scientific facts for developing a new EFSA guidance for the safety assessment of a substance to be used in food contact materials
Anna Federica Castoldi, EFSA, Italy

Title: Food contact materials as source of chemical food contaminants
Jane Muncke, Food Packaging Forum Foundation, Switzerland

Title: Migration of metals in canned foods. Case study: Sn, Pb, Cd determination
Proestos Charalampos, National and Kapodistrian University of Athens, Greece

Lunch Break

Oral Session: 01

Track 1: Importance of Food Packaging
Track 2: Food Packaging Testing
Track 3: Novel Food Packaging technologies
Track 4: Food and Beverage Packaging Machinery
Track 5: Packaging Tools
Track 6: Nanotechnology in Food Packaging

Session Chair: Siripong Malasri, Christian Brothers University, USA
Session Co-Chair: Marco Arlorio, University of Eastern Piedmont, Italy

Session Introduction

Title: Application of nanotechnology to food packaging
Maria Rubino, Michigan State University, USA

Title: The influence of packaging on the chemical evolution of white wine as a function of the operating conditions adopted during storage
Angela Zinnai, University of Pisa, Italy

Title: Behavior of silver nanoparticles in food simulants for migration tests
Maryam Jokar, DTU, Denmark

Title: The influence of packaging on the sensorial evolution of white wine as a function of the operating conditions adopted during storage
Chiara Sanmartin, University of Pisa, Italy

Title: Antimicrobial films based on polyvinyl alcohol and hydroxypropyl-β-cyclodextrin for the prolonged release of sodium benzoate for potential food packaging application
Stephanie Degoutin, University of Lille, France

Networking & Refreshment Break

Title: Smartphone controlled system to monitor and record the presence of oxygen in Modified Atmosphere Packaging (MAP) food products

Gearóid O'Laighin, National University of Ireland, Ireland

Title: Macro, micro and molecular characterizations of microcrystalline cellulose and hydrocolloid composite films

Nathdanai Harnkarnsujarit, Kasetsart University, Thailand

Title: Tradition and innovation in packaging of cereals and cereal products

Francesca Melini, Council for Agricultural Research and Economics, Italy

Title: Nonmechanical properties of matrix film polylactic acid and polyethylene glycol 400 blend

Kurniawan Yuniarto, University of Mataram, Indonesia

Panel Discussions

Day 2 June 14, 2016

HALL-3

Keynote Forum

Title: Consumer trends foresight becoming reality: Case examples from food packaging

Petri Vasara, Pöyry Management Consulting, Finland

Title: Development of biodegradable films based on blue corn flour with potential applications in food packaging

Cecilia Rojas de Gante, Tecnológico de Monterrey, Mexico

Networking & Refreshments Break

Special Session

Title: International safe transit association (ISTA) lab, people, and packaged product certifications

Siripong Malasri, Christian Brothers University, USA

Oral Session: 02

Track 7: Emerging Trends in Food Packaging

Track 8: Cost-Effective Packaging Innovation

Track 9: Consumer Trends in Food Packaging

Track 10: Food Packaging Industry Scenario in Italy

Track 11: Market Differentiation: Growing and Mature

Track 12: Future of Innovation: Bio-based Packaging

Session Chair: Hyun Jin Park, College of Life Science & Biotechnology, Korea University, Korea

Session Co-Chair: Gearóid O'Laighin, National university of Ireland, Ireland

Session Introduction

Title:Development of anti-insect food packaging materials containing encapsulated essential oils at a pilot plant scale

Jaejoon Han, Korea University, Korea

Title: Green packaging & green tea: A solution already industrially achievable and future developments

Osvaldo Bosetti, Goglio Spa, Italy

Title: Innovative packaging solution for traditional dairy products

Tanweer Alam, Indian Institute of Packaging, India

Lunch Break

Title: Design and development of suitable packaging materials for fresh and processed food products in a tropical environment

Sakirdeen Abidemi Ajani, Federal Institute of Industrial Research Oshodi, Nigeria

Title: Moisture sorption thermodynamics properties and shelf life stability of salted tropical freshwater catfish

Bibiana Dooshima Igbabul, University of Agriculture Makurdi, Nigeria

Young Researchers Forum

Title: Effect of unacceptable quality rotogravure printing process on increasing the food waste application on polypropylene printing process

Ahmed Adel Mohamed Zaki, Helwan Univeristy, Egypt

Title: An empirical study exploring reusable packaging attributes

Ahmed Babader, Saudi Packaging for Research and Technologies (SPRT), UAE

Title: Characterization of electrospun nanofibers encapsulating the antifungal agent natamycin

Ana Carolina Ritter, UFRGS, Brazil

Title: Migration model from plastic food contact materials into simulant for fermented food

Daeun Lee, KIST Europe, Germany

Title: Effect of the printing remedies and lamination techniques on barrier properties "WVTR and OTR value" for polypropylene film

Yahya Ibrahiem Mohamed Khalifa, Helwan Univeristy, Egypt

Networking & Refreshment Break

Title: The effect of flexographic printing plate micro patterning on the visual appearance of solid areas printed on flexible packaging materials

Tamer Ali Abdelmageed Khaleel, Helwan Univeristy, Egypt

Title: Effect of nanoparticles on the release of lactic acid and surfactant from poly(lactic acid)-bionanocomposites

Fabiola Iñiguez-Franco, Michigan State University, USA

Title: Methodical considerations for the determination of the seal strength for flexible packages

Marta Asturias, Martin-Luther University Halle Wittenberg, Germany

Title: Application of shellac as a coating material in shelf life enhancement of grapes

Neha Yadav, Guru Jambheshwar University of Science & Technology, India

Poster Presentation

Poster Judge: Chiara Sanmartin, University of Pisa, Italy

FP-101 **Title: Water vapor properties of edible packaging based on native starches from improved cassava varieties in Côte d'Ivoire**
Adjouman Yao Desire, Universite de Liège Gembloux Agro-Bio Tech, Belgium

FP-102 **Development of a colorimetric pH sensing film using an agar/potato starch with anthocyanins extracted from purple sweet potato**
Inyoung Choi, Korea University, Republic of Korea

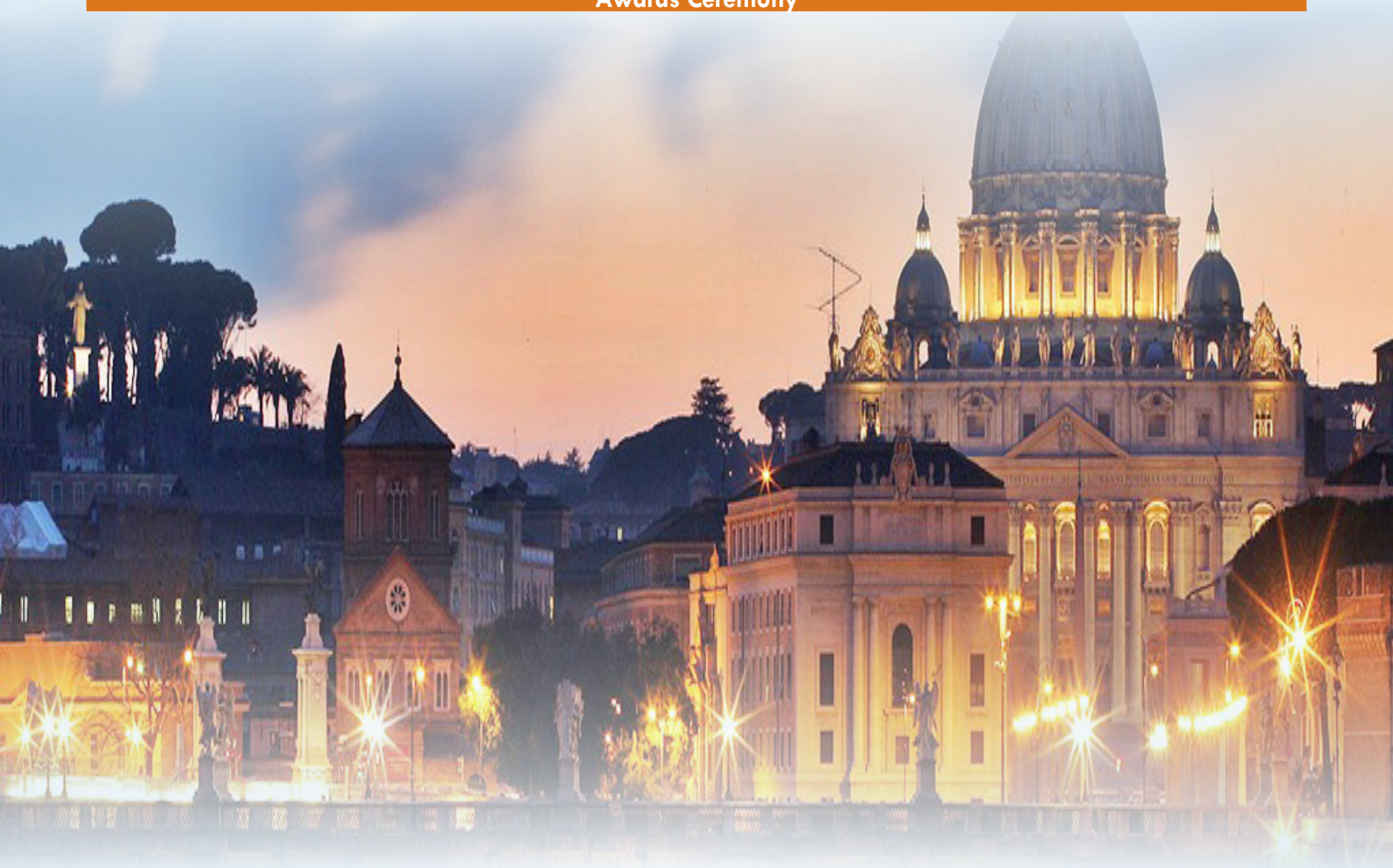
FP-103 **Title: Study on the containers and packaging of natural materials**
Kyung Su Park, Korea Institute of Science and Technology, Korea

FP-104 **Title: Cellulose nanocrystals from coffee silverskin in polylactic acid-based nanocomposite films through extrusion process**
Soo Hyun Sung, Korea University, Korea

FP-105 **Title: Edible packaging films from Yuba**
Yookyung Kim, Korea University, Korea

FP-106 **Title: Antimicrobial properties of bacterial cell-free supernatants exhibiting lysozyme activity for potential use in food packaging**
Misook Kim, Dankook University, Korea

Awards Ceremony



Scientific Program

Day 1 **October 27, 2016**

Registrations

OLIMPICA 2

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Opening Ceremony

Keynote Forum

Introduction

Title: Food phenolics bioactives and toxigenic bioactives: Approaches based on innovative selected food processing technologies
Ozlem Tokusoglu, Celal Bayar University, Turkey

Title: Advances in decontamination technology as a solution for improved food safety
Ian A Watson, University of Glasgow, UK

Special Session

Title: Innovation on food sterilization
Mohammed Farid, University of Auckland, New Zealand

Group Photo

Networking & Refreshments

Workshop

Title: Bio-fuels versus food production: Does current bio-fuels effects food security and price
By: Osama O Ibrahim, Bio Innovation, USA
Title: Black mulberry (*Morus nigra*) phenolics and anticarcinogenity: Anti-proliferation of black mulberry powder on selected CA lines
By: Ozlem Tokusoglu, Celal Bayar University, Turkey

Lunch Break

Oral Sessions: 1
Food Processing & Technology | Food Nanotechnology | Food Engineering Model: Past, Present & Future | Post Harvest & Food Packaging Technology | IPR in Food Technology

Session Chair: Ozlem Tokusoglu, Celal Bayar University, Turkey

Session Co-chair: Ian A Watson, University of Glasgow, UK

Session Introduction

Title: Electrospinning as a novel encapsulation method for food applications
Conrad Perera, University of Auckland, New Zealand
Title: A really innovative trend of the wine market: Wine with no chemicals added (only wines)
Angela Zinnai, University of Pisa, Italy
Title: Effect of the baking process on artisanal sourdough bread-making: A technological and sensory evaluation
Francesca Venturi, University of Pisa, Italy
Title: Structural changes in zein protein during dough formation for developing gluten-free formulas
Sanaa Ragaee, University of Guelph, Canada
Title: Sensorial acceptability, nutritive value and microbial characteristics of aramang (*Nematopalaemon tenuipes*)-dragon fruit (*Hylocereus undatus*) flavored ice cream
Cristina A Cortes, Cagayan State University, Philippines
Title: The effects on C-phycocyanin of different drying methods
Betul Guroy, Yalova University, Turkey

Networking & Refreshments

Title: Waste heat recovery in food & drink industry
Sanjay Mukherjee, Sheffield Hallam University, UK
Title: β-cyclodextrin assisted extraction of polyphenols from peach pomace
Nada El Darra, Beirut Arab University, Lebanon

Title: Effects of nisin and natamycin on microbiological and physiochemical qualities of meatball supplied from Yildizeli, Sivas
Emre Hastaoglu, Cumhuriyet University, Turkey
Title: Antioxidant activity and strength properties of sumac (*Rhus coriaria* L.) coated food contact papers
Ahsen Ezel Bildik, Istanbul University, Turkey
Title: Development of soy fortified Indian traditional snacks
Ranjana Singh, University of Delhi, India
Title: Acoustic emulsifier free emulsions and lecithin emulsions used as delivery system for coenzyme Q10 vectorization
Messaouda kaci, Lorraine University, France

Panel Discussion @
Session Adjournment

Day 2 October 28, 2016

OLIMPICA 2

Keynote Forum

Introduction

Title: Food contamination by mycotoxins produced by *Aspergillus* species
Mirjana Menkovska, Ss. Cyril and Methodius University in Skopje, Macedonia

Title: Bacteriocins, A natural antimicrobial peptides for foods preservation
Osama O Ibrahim, Bio Innovation, USA

Symposium on
New developments in the extraction of plant bioactives/ nutraceuticals
By: Giancarlo Cravotto, University of Turin, Italy and Farooq Anwar, Prince Sattam bin Abdulaziz University, Soudi Arabia

Title: Enabling technologies and green processes for the production of high-value bioactives
Giancarlo Cravotto, University of Turin, Italy

Networking & Refreshments

Title: *Moringa oleifera* L.: A Rich source of high-value nutrients and bioactives for functional foods and nutraceuticals industry
Farooq Anwar, Prince Sattam bin Abdulaziz University, Soudi Arabia

Workshop

Title: Mycotoxin contamination of cereals affecting technological quality of cereal-based products and health
Mirjana Menkovska, Ss. Cyril and Methodius University in Skopje, Macedonia

Oral Sessions: 2
Food & Nutrition | Food Safety: Prevention & Control | Food Microbes: Probiotics & Functional Food | Food Industry: Edible Oils & Others | Food Marketing & Economics | Diary Food Technology

Session Chair: Mirjana Menkovska, Ss. Cyril and Methodius University in Skopje, Macedonia

Session Co-chair: Osama O Ibrahim, Bio Innovation, USA

Session Introduction

Title: Novel protein sources for food security
Anne Pihlanto, Natural Resources Institute, Finland
Title: Optimization of enzymatic hydrolysis condition of mud crab (*Scylla serrata*) meat to obtain maximum angiotensin-converting enzyme inhibitory (ACEI) activity
Amiza Mat Amin, University Malaysia Terengganu, Malaysia

Lunch Break

Title: Mathematical modeling of the process parameters of a new decanter centrifuge generation
Roberto Romaniello, University of Foggia, Italy
Title: Inhibition of *Listeria monocytogenes* in hot dogs by surface application of freeze-dried bacteriocin-containing powders from lactic acid bacteria
Gulhan Unlu, University of Idaho, USA
Title: Effects of storage conditions on aflatoxin production and expression levels of some biosynthesis genes of *Aspergillus flavus* in red pepper
Banu Soylu, Erciyes University, Turkey
Title: Aerogels of enzymatically oxidized galactomannans from leguminous plants as versatile delivery systems of antimicrobial peptides and enzymes
Tiziana Silvetti, Institute of Sciences of Food Production, Italy

Title: Preliminary study of employ of an olive leaf extract on bakery products
Rosa Palmeri, University of Catania, Italy
Title: A continuous microwave system for olive paste conditioning in olive oil extraction plant
Alessandro Leone, University of Foggia, Italy

Networking & Refreshments

Title: Food stuffs radio contamination by ^{90}Sr: Analytical methods, mean levels in food and contribution to risk assessment
Marco Iammarino, Zooprofilattico Institute of Puglia and Basilicata of Foggia, Italy
Title: Antioxidant capacities and total phenolic content of some philippine vegetables: Effect of boiling
Rosaly V Manaois, Philippine Rice Research Institute (PhilRice), Philippines
Title: Food fraud detection in commercial pomegranate molasses syrups by spectroscopic and HPLC methods
Nada El Darra, Beirut Arab University, Lebanon
Title: Implementation of a new partial destoner machine in an industrial olive oil plant: Evaluetion of olive paste's rheology, olive oil yield and quality
Antonia Tamborrino, University of Bari Aldo Moro, Italy
Title: International database on commodity tolerance (IDCT)
Emilia Griffin, JB Trini, USA
Title: Effect of microwave and traditional cooking on the quality of food products
Para Dholakia, University of Delhi, India

Panel Discussions by Experts

Session Adjournment

Day 3 October 29, 2016

OLIMPICA 2

Oral Sessions: 3
The Chemistry of Food Ingredients | Investment in Food Technology | Food & Public Health | Food Laws Policy & Governance | Food Waste Management

Session Chair: Amiza Mat Amin, University Malaysia Terengganu, Malaysia

Session Co-Chair: Robin Y Y Chiou, National Chiayi University, Taiwan

Session Introduction

Title: Naturality and processing of stevia
Ursula Wölwer-Rieck, Institute of Nutrition and Food Sciences, Germany
Title: Why we need healthy new proteins with a low environmental impact
Muyiwa Akintoye & **Tim Finnigan,** Quorn Foods, UK
Title: Chemical and toxicological characteristics of bio-activated peanut sprout powder applied as dietary supplements to extend mouse longevity
Robin Y Y Chiou, National Chiayi University, Taiwan
Title: Transcription of a bovine collagen gene fragment in yeast (*Pichia pastoris*) cells
Zulal Kesmen, Erciyes University, Turkey
Title: Food quality, food packaging, and food waste reduction
Gabriele Di Giacomo, University of L'Aquila, Italy

Networking & Refreshments

Title: Detection of aflatoxin content in *Ficus carica* L. cv. Sabz in Estahban, Fars, Iran
Majid Rahemi, Shiraz University, Iran
Title: Iinvestigation drying kinetic, effective diffusivity coefficient and activation energy in shelled hazelnut (*Corylus avellana*) drying process
Zahra Yousefi, Agricultural and Natural Resources Research Center of Guilan, Iran
Title: Probiotic dairy products; A changing outlook from consumer and producer
Aziz Houmayuni, Tabriz University of Medical Sciences, Iran

Young Researchers Forum

Introduction

Session Judge 1: Osama O Ibrahim, Bio Innovation, USA
Session Judge 2: Giancarlo Cravotto, University of Turin, Italy
Title: New insight into processing of cooked rice through intrinsic measurement of modulus, adhesion and cohesion at the level of individual grains
Lu Yu, The University of Queensland, Australia
Title: Identification and determination of some bioactive and allergenic compounds in licorice using LC/ESI-MSMS
Fahriye Seyma Bayraktar, Tubitak Marmara Research Center, Turkey

Lunch Break

Title: Characterization and classification of apple cultivars based on triterpenoids acids, phenolic constituents and bioactive properties
Elisabeta-Irina Geana, National R&D Institute for Cryogenics and Isotopic Technologies, Romania
Title: Inhibitory on cell proliferation and apoptosis induction of human breast cancer cells MCF-7 by Aqueous leaf extract of *Carica papaya* L.
Fatma Zuhrotun Nisa, Universitas Gadjah Mada, Indonesia
Title: The effect of betacyanins from red pitahaya on the physicochemical, antioxidant and sensory properties of yoghurt and ice cream
Ashwini Gengatharan, Monash University, Malaysia
Title: Development of a novel strategy for the fabrication of LLDPE-OMMT hybrid multilayer films for food packaging
Ali Akbar Motedayen, University of Montpellier, France
Title: Effect of postharvest handling operations of oil palm fruits (*Elaeis guineensis*) on quality of crude palm oil
I H R Uthpala, University of Peradeniya, Sri Lanka
Title: Diffusion modeling of heptane in polyethylene vinyl acetate
Rachid Atmani, Hassan II University of Casablanca, Morocco

Award Ceremony & Closing Remarks

Networking & Refreshments

Conference Adjournment

Day 2 October 28, 2016 Poster Presentation @ Foyer

Poster Judge 1: Mohammed Farid, University of Auckland, New Zealand
Poster Judge 2: Angela Zinnai, University of Pisa, Italy
Poster Judge 3: Francesca Venturi, University of Pisa, Italy

FT 101 **Title: Simultaneous analysis of diuretic drugs in food and dietary supplements using LC/PDA and LC/MS/MS**
Hye Soon Kang, Gyeongin Regional Food and Drug Safety, South Korea

FT 102 **Title: Sensory Assessment and consumer acceptability of cabibi /freshwater clam (*Batissa violacea*) sauce**
Cristina A Cortes, Cagayan State University, Philippines

FT 103 **Title: Evaluation of total content and bioaccessible fractions of Ca, P, K, Na, Mg and Zn in different types of bovine milk**
Solange Cadore, University of Campinas, Brazil

FT 104 **Title: Antimicrobial effects of vinegar against norovirus and *Escherichia coli* in the traditional Korean vinegar green laver (*Enteromorpha intestinalis*) salad during refrigerated storage**
Shin Young Park, Chung-Ang University, Republic of Korea

FT 105 **Title: Effect of technological processes on the betalain profile and antioxidant capacity of red beetroot**
Tomasz Sawicki, Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland

FT 106 **Title: Comparison of free and bound polyphenols profile in raw and fermented red beetroot**
Wiczkowski Wiesław, Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland

FT 107 **Title: Change in polyphenol composition and antioxidative activity during fermentation of buckwheat flour by lactic acid bacteria**
Wiczkowski Wiesław, Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland

FT 108 **Title: Evaluation of hardness and colour of model cakes prepared from buckwheat flour fermented by selected lactic acid bacteria**
Wronkowska Małgorzata, Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland

FT 109 **Title: Broccoli leaves powder as a component of gluten-free muffins**
Krupa Kozak Urszula, Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland

FT 110 **Title: The inhibitory activity of buckwheat flour fermented with selected lactic acid bacteria on the formation of advanced glycation end-products**
Szawara Nowak Dorota, Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland

FT 111 **Title: Comparison of antioxidant effects of *Platycodon grandiflorum* extract by extract processes**
Suhyun Hong, Dongeui University, South Korea

FT 112 **Title: Study of the table olive processing technology in order to improve the Italian cultivar "Piantone di Mogliano" production using *Lactobacillus plantarum* 319 and SYNBIO® as innovative technique**

Ambra Ariani, University of Camerino, Italy

FT 113 **Title: The effects on buttermilk taste of different spirulina forms and levels**

Betul Guroy, Yalova University,Turkey

FT 114 **Title: The influence of the operating conditions adopted during the extraction on the qualitative and typical characteristics of Tuscan mono-varietal oils (Moraiolo, Leccino, Frantoio)**

Chiara Sanmartin, University of Pisa, Italy

FT 115 **Title: The impact of refreshments procedures adopted on the chemical and sensory quality of sourdough obtained by different raw material: Mexican pulque vs Tuscan sourdough**

Isabella Taglieri, University of Pisa, Italy

FT 116 **Title: The influence of different packaging solutions on red wine evolution during storage**

Xiaoguo Ying, University of Pisa, Italy

FT 117 **Title: Screening of edible mushrooms to obtain eritadenine: A hypocholesterolemic and hypotensive compound with potential food applications as functional ingredient**

Diego Morales, CIAL- Research Institute of Food Science (UAM-CSIC), Spain

FT 118 **Title: Application of chitosan-based coating with Trachyspermum ammi essential oil in silver carp fillets**

Mohammadreza Rezaeigolestani, University of Tehran, Iran

FT 119 **Title: The Biotappo: A new tool for food safety**

Maria Anna Coniglio, University of Catania, Italy

FT 120 **Title: Bio-processing of tomato (*Lycopersicon esculentum*) into value-added product**

W A J P Wijesinghe, Uva Wellassa University, Sri Lanka

FT 121 **Title: Influence of different starches in sensorial, physical and chemical properties of freeze dried snacks**

Africa Jimenez, Vegenat, Spain

FT 122 **Title: Extraction of thyme essential oil using two different solvents and its effect to enhance shelf life and quality of masala tikki and tomato paste**

Nadiya Rashid Malik, Lovely Professional University, India

FT 123 **Title: Effects of whey protein coating containing of *Zataria multiflora* Boiss essential oil on self life of silver carp during chilled storage**

Mohammadreza Mohammadian, University of Tehran, Iran

FT 124 **Title: PAOT Scan® Technology: Non-destructive new method for determination oxidative stress degree of biological tissues and fluids**

Smail Meziane, Institut Européen des Antioxydants (IEA), France

FT 125 **Title: Quantitative risk assessment of thermophilic *Campylobacter* related to the consumption of Doner kebab in Tlemcen, Algeria**

I Benamar, University Tlemcen, Algeria

Day 1 June 16, 2015

Registrations

Mediterraneo

conferenceseries.com

Opening Ceremony

Keynote Forum

Introduction

Jens Bleiel
Food for Health Ireland, Ireland

Juergen Schrezenmeir
University of Mainz, Germany

Group Photo

Networking & Refreshment Break

Elsayed Abdelaal
Guelph Food Research Centre, Canada

Prasanta K Kalita
University of Illinois, USA

Workshop

Title: Genomics applied to beef quality traits
Luciana Correia de Almeida Regitano, Embrapa Pecuária Sudeste, Brazil

Track 1: Recent Issues and Novel Technologies
Track 2: Food Nanotechnology
Track 3: Food Forensics

Session Introduction

Session Chair: Prasanta K Kalita, University of Illinois, USA
Session Co-chair: Maria Soledad Prats Moya, University of Alicante, Spain

Title: An innovative method for the detoxification of gluten proteins from grains of cereals
Carmela Lamacchia, University of Foggia, Italy

Lunch Break

Title: Ultrasonic energy in food technology: Novel applications and devices
Juan A Gallego-Juarez, Consejo Superior de Investigaciones Científicas (CSIC), Spain
Title: Beneficial effects of natural compounds: Studies *in vitro* and *in vivo*
Vincenzo Longo, Institute of Agricultural Biology and Biotechnology, Italy
Title: Quality valorization of microencapsulated probiotics dehydrated by microwave drying
Jose Ignacio Lombrana, University of Basque Country, Spain
Title: Healthy cheese - Can cheese really be healthy? A review of the current evidence
Emma Feeney, Food for Health Ireland, Ireland
Title: Breeding cattle for a more efficient and sustainable milk and meat production
Oscar González-Recio, National Institute for Agricultural and Food Research, Spain
Title: Separation and identification of *Cis*/*Trans* β-carotene isomers of virgin olive oils
Maria E Escuderos, IFAPA, Spain
Title: Intelligent labelling for food safety: New generation
Massimo Cecaro, Italian Medical Press Association, Italy

Networking & Refreshment Break

Consumption of certain grain food patterns is associated with improved shortfall nutrient intakes in US adults. A NHANES 2005-2010 analysis
Yanni Papanikolaou, Nutritional Strategies Inc., France
Title: Diet influence in proteins of breast milk from different origins
Ruben Lopez Nicolas, University of Murcia, Spain
Title: Effect of processing on functional properties of mandarin juice for the development of functional foods
Ester Betoret, Universita di Bologna, Italy
Title:The effect of testa on SC-CO_2 extracted oil yield, nutrient and anti-nutrient content of palm kernel fibre
Nik Norulaini Nik Ab Rahman, Universiti Sains Malaysia, Malaysia
Title: Breakfast consumption, nutritional, health status, and academic performance among children
Ahlam Badreldin El Shikieri, Taibah University, Saudi Arabia

Panel Discussions

Session Adjournment

Day 2 June 17, 2015

Mediterraneo

Keynote Forum

Introduction

Ian Maddox
Massey University, New Zealand

Patrick Berry
Allfoodexperts®, Spain

Oral Session

Track 8: Food and Beverages Industry
Track 14: Regulatory Affairs
Track 15: Breaking Innovations in Food and Beverages

Session Introduction

Session Chair: Jose S Torrecilla, Complutense University of Madrid, Spain
Session Co-Chair: Angel Gil-Izquierdo, CEBAS-CSIC, Spain

Title: New colloids as fat substitutes
Suzana Caetano da Silva Lannes, University of Sao Paulo, Brazil

Title: Plant foods oxidative stress vs. human oxidative stress after plant foods intake in humans-plant foods processing vs. neurodegenerative, vascular and inflammation consequences
Angel Gil-Izquierdo, CEBAS-CSIC, Spain

Title: The potential role of mindful eating as a treatment model for addressing the obesity epidemic
Jeanne Dalen, University of New Mexico Health Sciences Center, USA

Networking & Refreshment Break

Title: Application of neural networks to monitor extra virgin olive oil degradation
Jose S Torrecilla, Complutense University of Madrid, Spain

Title: Evaluation of radical scavenging of peptides after *in vitro* digests of chicken protein
Gema Nieto, University of Murcia, Spain

Title: Decoding the proteins of functional food ingredients: Providing proof of bioactives and maintaining consumer confidence in an emerging industry
Eugene Dillon, Food for Health Ireland, Ireland

Title: Clearly healthy: Novel natural invisible carriers for nutraceuticals
Yoav D Livney, Technion Israel Institute of Technology, Israel

Title: Highlighting the importance of nutrition in breast cancer risk
Magda Johanna Vandeloo, European Cancer Prevention Organisation, Belgium

Oral Session

Track 7: Contaminants in Food and Beverages
Track 10: European Food Technology
Track 12: Processing and Packaging Technology
Track 13: Future of Innovation in the next 5 to 10 years

Session Introduction

Session Chair: Alexander V Sirotkin, Constantine the Philosopher University, Slovakia
Session Co-Chair: Yoav D Livney, Technion Israel Institute of Technology, Israel

Title: Potato sloughing and instrumental methods for its assessment
Anna Hejlova, Czech University of Life Sciences Prague, Czech Republic

Lunch Break

Title: Optimization of oil uptake of pre-dried and deep-fat-fried carrot slices as a function of process conditions
Erkan Karacabey, Suleyman Demirel University, Turkey

Title: Cold plasma processing
Carmen Bueno-Ferrer, Dublin Institute of Technology, Ireland

Title: Optimization of textural properties of pre-dried and deep-fat-fried carrot slices as a function of process conditions
Cem Baltacioglu, Nigde University, Turkey

Title: Natural 15N abundance as a traceable biogenic marker to reveal the history of N fertilization and fingerprint food adulteration in organic food certification
Hee-Myong Ro, Seoul National University, Korea

Title: Enriched food with indigestible fibres: Its stability, biological activity and satiety health benefits
Ruben Lopez Nicolas, University of Muricia, Spain

Title: The incidence of some heavy metals in grasscutter meat (*Thryonomys swinderianus* Temminck) in Edo State, Nigeria
John Oamen Igene, University of Benin, Nigeria

Young Research Forum

Session Introduction

Session Judges **Angel A Carbonell Barrachina,** Universidad Miguel Hernandez de Elche, Spain
Massimo Cecaro, Italian Medical Press Association, Italy

Title: Cholesterol photosensitized oxidation products in food systems
Vladimiro Cardenia, University of Bologna, Italy

Title: Evaluation of phenolic content in avocado fruit and its by-products
Ana Maria Gomez Caravaca, Universidad de Granada, Spain

Networking & Refreshment Break

Title: Modulation of *Dio1* gene expression by edible mushrooms extracts in normo- and hypercholesterolaemic mice
Alicia Gil Ramirez, Universidad Autónoma de Madrid, Spain
Title: Effect of frozen storage time and temperature on quality of Atlantic mackerel (*Scombrus scomber*)
Paulina Elzbieta Wasik, University of Iceland, Iceland
Title: Impacts of energy drinks to the work performance of selected call center agents in Makati city
Imma Conception Navarro, Centro Escolar University Graduate School, Philippines
Title: Qualification and traceability of Tuscany milk through NMR-based metabolomics
Claudio Santucci, University of Florence, Italy
Title: Optimization of the release kinetics of bioactive compounds of encapsulated *Olea europaea* infusions
Vahid Farzaneh, University of Algarve, Portugal
Title: Evolution of hake mislabeling niches in commercial markets
Ana Marta Munoz Colmenero, University of Oviedo, Spain

Panel Discussions

Poster Session @ Almirante

Session Adjournment

Day 3 June 18, 2015

Mediterraneo

Keynote Forum

Introduction

Darin Detwiler
Northeastern University, USA

Massimo Cecaro
Italian Medical Press Association, Italy

Oral Session

Track 4: Flavor and Food Quality Markers
Track 5: Quality Control and Preservation
Track 9: Food Ingredients
Track 6: Fermentation Technology, Bioprocess Engineering
Track 11: European Food and Beverage Market

Session Introduction

Session Chair: Angel A Carbonell Barrachina, Universidad Miguel Hernandez de Elche, Spain
Session Co-Chair: Amanda Terol Pardo, University of Genova, Italy
Title: Quality and consumer acceptance on hydrosostainable vegetable products
Angel A Carbonell Barrachina, Universidad Miguel Hernandez de Elche, Spain
Title: Oligosaccharides: A sweet treasure from milk
Mariarosaria Marotta, Food for Health Ireland, Ireland
Title: Apple flavonoids based functional foods and ingredients for the prevention of chronic disorders
H P Vasantha Rupasinghe, Dalhousie University, Canada

Networking & Refreshment Break

Title: Varietal screening of orange fruits using contact probe voltammetry
Antonio Domenech-Carbo, Universitat de Valencia, Spain
Title: Effects of flavanols on the enteroendocrine system: Proanthocyanidins effects on food intake
Anna Ardevol, Universitat Rovira i Virgili, Spain
Title: Effect of selected food and medical plants and plant molecules on ovarian functions
Alexander V Sirotkin, Constantine the Philosopher University, Slovakia
Title: Application of electrochemical sensors able to discriminate against arsenic species relevant for food safety assessment
Amanda Terol Pardo, University of Genova, Italy
Title: An important scaffold for anticancer activity
Oya Bozdag Dundar, Ankara University, Turkey
Title: Valuation of industry apple juice concentrate by-products
Elisabete Coelho, University of Aveiro, Portugal
Title: Effect of hydrogen peroxide on volatile sulphur compounds in UHT milk
Zahir Al-Attabi, Sultan Qaboos University, Sultanate of Oman

Lunch Break

Award Ceremony & Closing Remarks

Bookmark your dates

9th Euro-Global Summit and Expo on

Food & Beverages

June 06-08, 2016 Cologne, Germany

Web: food.global-summit.com/europe/

Day 1 August 10, 2015

Registrations

Guggenheim Suite

conferenceseries.com

Opening Ceremony

Keynote Forum

Introduction

Ozlem Tokusoglu
Celal Bayar University, Turkey

Christopher Smith
University of Chester, UK

Group Photo

Alison Burton Shepherd
De Montfort University, UK

Tim Finnigan
Quorn Food, UK

Networking & Refreshment Break

Symposium

Title: 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

Title: Molecularly imprinted polymers: Plastic antibody mimics for assays and sensors in food analysis
Karsten Haupt, Compiegne University of Technology, France
Title: Recent development of fluorescence polarization immunoassays for food contaminants
Sergei A. Eremin, Moscow State University, Russia
Title: Production of antisera to phenylbutazone and oxyphenylbutazone for use in immunochemical detection assays
Terry Fodey, Agri-Food and Biosciences Institute, UK
Title: 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

Title: 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

Title: Cumulative risk assessment on the dietary exposure of Finnish children to heavy metals
Johanna Suomi, Finnish Food Safety Authority Evira, Finland
Title: Converting food leftovers into energy and fertilizer resources
Ruihong Zhang, University of California, USA
Title: 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
Title: Common agricultural policy and traditional Italian food: Pathways for the sustainability
Francesco Zecca, University of Rome La Sapienza, Italy
Title: The quality of extravirgin olive oil obtained by an innovative extraction technology
Zinnai Angela, University of Pisa, Italy

Title: Innovative applications of infrared heating for food processing
Zhongli Pan, University of California, USA

Networking & Refreshment Break

Title: Impact of macro- and microelements on the size of starch granules in potato
Bozena Bogucka, University of Warmia and Mazury, Poland
Title: Optimization and computational evaluation of mechanical juice extraction from cassava (*Manihotesculenta* C.) leaves
Sajid Latif, Universitat Hohenheim, Germany
Title: Impact of processing methods on metabolic profile and nutritional value of sorghum
Christine Bosch, University of Leeds, UK
Title: Production of cloudifier products from lemon, orange, melon, persimmon fruit and automation in processing
G N Ignatyeva, Citromil, Spain
Title: Multiscale geometrical modelling of tomato fruit, why and how?
Zhiguo li, Henan Polytechnic University, China
Title: 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
Title: 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

Osama Ibrahim
BioInnovation, USA

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

Session Introduction by Gabriela Riscuta, National Cancer Institute, USA
Title: Fermented dairy products and their potential influences on health and disease
Gabriela Riscuta, National Cancer Institute, USA
Title: Consumption of fermented beverages and their influences on health & disease
Sharon Ross, National Cancer Institute, USA
Title: Fermented meats and implications in human health: The microbiome connection
Meredith A. J. Hullar, Fred Hutchinson Cancer Research Center, USA
Title: Fermented Vegetable: Health implication
Pamela Starke Reed, USDA, USA

Networking & Refreshment Break

Title: A mechanistic view on health-promoting effects of fermented foods
Tom Wang, USDA, USA
Conclusion by Sharon Ross, National Cancer Institute, USA

Symposium

Title: Illusions, misperceptions and false food preferences caused by the brain
Michael O'Mahony, University of California, USA

Workshop

Title: Folic acid (B9) fortification strategies by innovative microencapsulation
Ozlem Tokusoglu, Celal Bayar University, Turkey

Lunch Break

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

Title: Towards development of plant-based alternatives for animal products
A J van der Goot, Wageningen University, Netherlands

Title: 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
Title: The nature of prebiotics and the impact of prebiotics/probiotics on gut health
Osama O. Ibrahim, Bioinnovation, USA
Title: Multiple benefits of food technology collaboration in fish processing
Arnljotur Bjarki Bergsson, Matis, Iceland
Title: OliV chicken: A functional chicken enriched with olive oil fatty acids and organic selenium
Michael Nikolaou, Aggelakis S A, Greece
Title: Monitoring acid-catalyzed hydrolysis of sucrose through low-resolution NMR relaxometry
Mecit Halil Oztop, Middle East Technical University, Turkey
Title: Biodegradable biorenewable polymeric nanocomposites for food packaging applications
Tarek M. Madkour, The American University in Cairo, Egypt

Networking & Refreshment Break

Title: 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
Title: 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

Title: Strategies for producing food from microalgae for improved food security
Ian Watson, University of Glasgow, United Kingdom
Title: 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
Title: Side effects of antioxidant quercetin over cancer therapy
Zafer Akan, Celal Bayar University, Turkey
Title: 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
Title: 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

Title: Dry fractionation in barley processing
Laura H G Van Donkelaar, Wageningen University, Netherlands
Title: Evolution of sensorial characteristics of different wines as a function of post-bottling conditions
Xiaoguo Ying, University of Pisa, Italy

Networking & Refreshment Break

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

Title: Betalains from *Hylocereus polyrhizus:* A potential natural red food colorant
Ashwini Gengatharan, Monash University, Malaysia
Title: Effects of various copigments, honey and sugars on anthocyanins and color of sour cherry nectars
Kubra Ertan, Mehmet Akif Ersoy University, Turkey
Title: Optimization of parameters for production of protein hydrolysate using edible oyster mushroom (*Pleurotus ostreatus*)
Bhaswati Goswami, Indian Institute of Engineering Science & Technology, India
Title: 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

Title: Cereal dietary fibre perspectives on sustainable food and nutrition
Mirjana Menkovska, Sts. Cyril and Methodius University, Macedonia

Symposium

Title: 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

Title: Nanotechnology in the food sector: Tiny particles, big effects
Ralf Greiner, Max Rubner-Institut, Germany

Networking & Refreshment Break

Title: The global harmonization initiative
Kirsten Brandt, Newcastle University, UK
Title: The application of high pressure processing in the dairy industry – A review
Thomas Zafiriadis, State Professional Training Institution of Katerini, Greece
Title: E-food science project: Bio-functional foods
Olga Gortzi, Technological Educational Institution of Thessaly, Greece
Title: Molecular identification of bacteria on grapes and in must from Small Carpathian wine-producing region (Slovakia)
Tomas Kuchta, National Agricultural and Food Centre, Slovakia
Title: Occurrence, impact and biocontrol of biogenic aminesin fermented soybean foods
Jae-HyungMah, Korea University, Korea
Title: 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
Title: Thermodynamic properties of African arrowroot lily (Tacca involucrata) in relation to packaging
Bibiana Igbabul, University of Agriculture, Nigeria

Lunch Break

Title: Stock as unthickened liquid part of meat: Ultrasound processing effects
Eylem Ezgi Fadıloglu, Yasar University, Turkey
Title: Characterization of diverserice accessions for proteincontent and its correlation with starch properties
Maxwell Darko Asante, CSIR-Crops Research Institute, Ghana
Title: Effect of processing on in vitrobioaccessibility of phenolics, flavonoids and antioxidant activity of vegetables with/ without yoghurt
Esra Capanoglu, Istanbul Technical University, Turkey
Title: 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

Poster Presentations

Day 2 August 11, 2015

Guggenheim Foyer and Eriki Restaurant

Poster No. FT-01 to FT-24 Poster No. FT-25 to FT-47

FT-01 **Title: Delay of met-myoglobin formation in frozen skipjack tuna (*Katsuwonus pelamis*) meat during cold storage using NADase**

Yasuyuki Tsukamasa, Kinki University, Japan

FT-02 **Title: Ligularia fisheri extract attenuates liver damage induced by chronic alcohol intake through activation of antioxidative enzymes, down-regulation of CYP2E1 and inhibition of reactive oxygen species generation**

Gi Dong Han, Yeungnam University, South Korea

FT-03 **Title: Polyphenol profiles of barley sprouts at different growth stages and investigation of their anti-oxidative effects**

Woo Duck Seo, Crop Foundation Division, Republic of Korea

FT-04 **Title: Antioxidant, hypoglycemic and hypotensive effects affected by various molecular weights of cold water extract from *Pleurotus citrinopileatus***

Be-Jen Wang, Cornell University, Taiwan

FT-05 **Title: Simultaneous analysis of anti-obesity drugs in food and food supplements using LC/PDA and LC/MS**

Jeung-Young Chai, Ministry of Food and Drug Safety, Korea

FT-06 **Title: Application of hyperspectral imaging for rapid screening of key quality parameters in cereal grains**

Nicola Caporaso, University of Nottingham, UK

FT-07 **Title: Survival of Staphylococcus aureus in herbs**

Mai Dinh Thanh, Federal Institute for risk assessment, Germany

FT-08 **Title: Anti-aging effect of wine constituent and the utilization of wine compression residue**

Akiyoshi Sawabe, Kinki University, Japan

FT-09 **Title: Analysis of heterocyclic amines and polycyclic aromatic hydrocarbons in commercial ready to eat meat products in UK**

Fei Lu, University of Reading, UK

FT-10 **Title: Heat resistance of spores of six major *Bacillus* species in phosphate buffer and fermented soybean products**

Jae-Hyung Mah, Korea University, Korea

FT-11 **Title: Highly sensitive and selective detection of ractopamine in meat via the piezoelectric immunosensor modified by carbon nanotubes**

Sergey A Eremin, Moscow State University, Russia

FT-12 **Title: Multilayered edible coatings from Chitosan and Sodium Caseinate by layer-by-layer assembly**

Beste Bayramoglu, Izmir Institute of Technology, Turkey

FT-13 **Title: Antioxidant activity and nitric oxide production of extracts from maize hybrid for grain, 'kangilok'**

Hee Yeon Kim, Gangwondo Agriculture Research and Extention Services, Korea

FT-14 **Title: Increasing shelf life of cooked beans by means of rapid cooling**

Serpil Sahin, Middle East Technical University, Turkey

FT-15 **Title: Understanding the processing behaviour of the underutilised Nigerian pigeon pea seed as a contribution to ensuring food security**

Mary Okpala, University of Nottingham, UK

FT-16 **Title: Color stability of sour cherry nectars containing various phenolic extracts and sweeteners during storage**

Mehmet Ozkan, Ankara University, Turkey

FT-17 **Title: The effect of microwave-infrared combination drying on quality of osmotically dehydrated eggplants**

Ayca Aydogdu, Middle East Technical University, Turkey

FT-18 **Title: Enhancing the color intensity of strawberry nectars by various copigments and sweeteners**

Meltem Turkyilmaz, Ankara University, Turkey

FT-19 **Title: Production angiotensin I-converting enzyme (ACE) inhibitory peptides using soy-powder based medium fermented with *Lactobacillus plantarum***

Shu Chen Wang, Chung Hsing University, Taiwan

FT-20 **Title: Cinnamon oil nanoemulsions/microemulsions: formulation, characterization and antibacterial activity**

Simge Tutku Yildirim, Middle East Technical University, Turkey

FT-21 **Title: Analysis of carotenoid contents for development of high carotenoid varieties in corn grain**

Sang Hyun Lim, Gangwondo Agriculture Research and Extention Services, Korea

FT-22 **Title: Effect of different homogenization techniques on the particle size of liposomes and storage characterization by NMR Relaxometry**

Selen Guner, Middle East Technical University, Turkey

FT-23 **Title: Analysis of anthocyanin contents for development of high anthocyanin varieties in corn grain**

Jong Yeol Park, Gangwon Agricultural Research and Extension Services, Korea

FT-24 **Title: Early stage detection of tobacco mosaic virus in tomato seeds by NMR Relaxometry**

Kubra Unal, Middle East Technical University, Turkey

FT-25 **Title: Critical variants increasing the sweetness of sweet-tasting protein, brazzein**

Kwang-Hoon Kong, Chung-Ang University, Korea

FT-26 **Title: Effect of various SO_2 concentrations on sugars and amino acids in sulfured dried apricots**

Fatmagul Hamzaoglu, Ankara University, Turkey

FT-27 **Title: Impact of polyphenol addition on the total phenolic content and antioxidant capacity of acidified milk gels**

Mukaddes Kilic Bayraktar, University of Reading, UK

FT-28 **Title: Effects of sporulation and heat-shock conditions on spores of six major *Bacillus* species**

Jae-Hyung Mah, Korea University, Korea

FT-29 **Title: The effect of onion skin powder addition on physical parameters of extrudates**

Bade Tonyali, Middle East Technical University, Turkey

FT-30 **Title: Effects of moisture contents and storage temperatures on browning of non-sulfited sun dried apricots**

Nihal Guzel, Hitit University, Turkey

FT-31 **Title: Changes in ß-carotene content, pH and titratable acidity during sulphuring at different concentrations and drying of apricots (*Prunusarmeniaca L.*)**

Ayşenur Salur, Ankara University, Turkey

FT-32 **Title: Effect of high hydrostatic pressure application (HHP) and osmotic dehydration (DO) as pretreatments to hot –air drying of abalone cubes.**

Teresa Roco Bugueno, Universidad De La Serena, Chile

FT-33 **Title: Effect of sugar type and water content on the physical properties of marshmallows**

Emrah Kirtil, Middle East Technical University, Turkey

FT-34 **Title: Effect of steaming and different drying conditions on physicochemical characteristics of pumpkin powder**

Park Bo-Ram, National Academy of Agricultural Science, Korea

FT-35 **Title: Effects of various copigments on the stability of anthocyanins in sour cherry juice concentrates during storage**

Buket Orhan, Ankara University, Turkey

FT-36 **Title: Inhibitory effect of corn silk on skin pigmentation**

Sang Yoon Choi, Korea Food Research Institute, Korea

FT-37 **Title: Effects of sulfuring at different concentrations on polyphenols and polyphenoloxidase activity in dried apricots**

Melek Altindag, Ankara University, Turkey

FT-38 **Title: Effects of traditional drying (sun drying) and drying in the oven on flavonoids and carotenoids of apricot**

Barkat Malika, INATTA, Algeria

FT-39 **Title: Acute oral toxicity and genotoxicity of polysaccharide fraction from the leaves of *Diospyros kaki* Thumb**

Chang-Won Cho, Korea Food Research Institute, Korea

FT-40 **Microbiological, chemical and organoliptical evaluation for irradiated white shrimp**

Amal N Alkuraieef, Princess Nora bint Abdul Rahman University, Saudi Arabia

FT-41 **Title: The effects of high-temperature/high-pressure treatment on the major active ingredients and antioxidant activity of Korean ginseng (*Panax ginseng* C.A. Meyer)**

Hee Do Hong, Korea Food Research Institute, Korea

FT-42 **Title: Fatty acids' profile of mostly consumed Lebanese fish from the Mediterranean region**

Joane Matta, Holy Spirit University of Kaslik, Lebanon

FT-43 **Title: Understanding the effects of different polysaccharides on swelling of whey protein hydrogels**

Sirvan Sultan Uguz, Middle East Technical University, Turkey

FT-44 **Title: Monitoring of sodium contents in Korean preserved food, *Kimchi* and *Jeotgal* (pickled fish)**

Joungboon Hwang, Daejeon Regional Food and Drug Administration, Republic of Korea

FT-45 **Title: The effect of rice, potato, corn and tapioca starches on the quality of gluten-free bread**
Anita Setarehnejad, Cardiff Metropolitan University, UK

FT-46 **Title: The effect of extrusion processing on solubility and molecular weight of water-soluble arabinoxylan**
Abdulmannan Fadel, MMU, UK

FT-47 **Title: The effect of fruit sorbet with the addition of Jerusalem artichoke (*Helianthus tuberosus L.*) fructans on the total calcium blood level in growing rats**
Ewa Cieslik, University of Agriculture in Krakow, Poland



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