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Tentative Program

3RD International Conference on Food and Beverage Packaging

July 16-18, 2018 | Rome, Italy

Theme: "Food and Beverage Packaging – Making Life Healthier"



For Available Speaker Slots

foodpackaging@foodtechconferences.com

Conference Secretariat

Conference Series Kemp House, 152 City Road, London EC1V 2NX

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3RD INTERNATIONAL CONFERENCE ON FOOD AND BEVERAGE PACKAGING

July 16-18, 2018 | Rome, Italy

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)		
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)

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**

Day 3

	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)

30 Speakers on **Day 3**

Awards & Closing Ceremony

For More Details, Visit : https://foodpackaging.conferenceseries.com

Glimpses of Food Packaging Conference





















Tourist Destinations In Rome, Italy



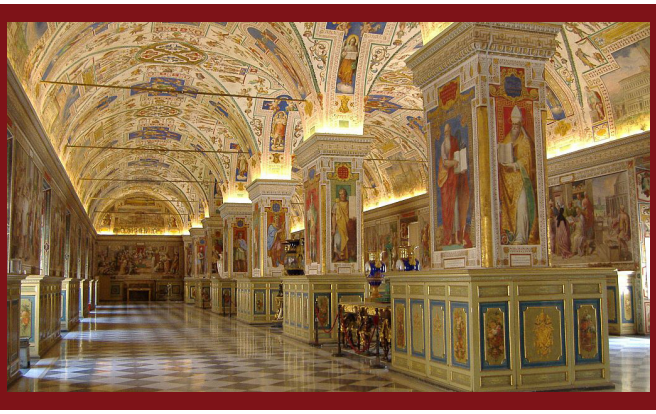
Colosseum



Trevi Fountain



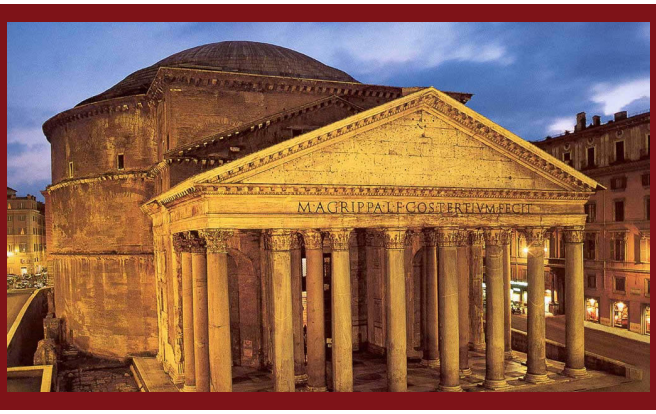
Castel Sant Angelo



Vatican Museums



St. Peter's Basilica



Pantheon



Piazza-Navona



Altare della Patria

Major Scientific Sessions

- Food and Beverage Packaging
- Food Process Engineering
- Food Analysis
- Food Chemistry
- Food Safety and Quality
- Sensing Technology
- Nanotechnology
- Material Science & Technology
- Food Package Testing
- Food Adulteration
- Advances in Packaging
- Food and beverage marketing
- Robotics Food Packaging
- Environmental Impact
- Packaging methods for processed foods
- Food packaging in case of microbial activity
- Food Entrepreneur Investment Meet

Best Poster Award



- You will be given about 5-7 minutes to present your poster including questions and answers. Judges may pose questions during the evaluation of the poster
- Judges will even evaluate the student's enthusiasm towards their study, interest and knowledge in the area of their research
- The winners will be announced at the closing ceremony of the conference. The decision of the winner will be withdrawn if the winner/winners is/are not present at the time of announcement
- Apart from the judging time you may also be present at the poster to share your research with interested delegates



Young Researchers Forum

- Present your research through oral presentations
- Learn about career development and the latest research tools and technologies in your field
- This forum will give pertinent and timely information to those who conduct research and those who use and benefit from research
- Develop a foundation for collaboration among young researchers
- The forum will provide an opportunity for collegial interaction with other young investigators and established senior investigators across the globe
- Interact and share ideas with both peers and mentors

General Queries
foodpackaging@foodtechconferences.com

Conference Venue

Rome, Italy

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Euro Food 2018
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503rd Conference

Scientific Program

Proceedings of

2nd International Conference on

Food & Beverage Packaging

June 13-14, 2016 Rome, Italy



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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



Bookmark your dates

4th International Conference on

Food & Beverage Packaging

May 04-06, 2017 Dubai, UAE

e-mail: foodpackaging@conferenceseries.com; foodpackaging@foodtechconferences.com

Website: foodpackaging.conferenceseries.com

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968th Conference

Scientific Program





3rd International Conference

FOOD SAFETY & REGULATORY MEASURES

July 16-18, 2018 Rome, Italy

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Toll Free: 1-888-843-8169, P: 702-508-5200, F: +1-650-618-1417

Conference Series - UK
Kemp House, 152 City Road, London EC1V 2NX, UK
Toll Free: +0-800-014-8923

Day 1 June 05, 2017

Registrations

Roma & Buenos Aires

conferenceseries.com

Opening Ceremony

Keynote Forum

Introduction

Title: Perceptions from food safety to food defense in a developing world

Hami Alpas, Middle East Technical University, Turkey

Group Photo

Refreshment Break

Title: Palm oil and its importance from food safety and nutrition perspective

Kalanithi Nesaretnam, Embassy of Malaysia, Belgium

Title: Antimicrobial resistance of zoonotic foodborne pathogens of; what we can do from now?

Yong Ho Park, Seoul National University, South Korea

Workshop

Title: Development of innovative analytical methods for meat products safety and quality assurance: The MPSQA Project

Marco Iammarino, Istituto Zooprofilattico Sperimentale della Puglia e della Basilicata, Italy

Title: Natural levels of nitrites, nitrates, sulphites and ascorbic acid in fresh meat preparations: a contribution to the estimation of maximum admissible limits

Marco Iammarino, Istituto Zooprofilattico Sperimentale della Puglia e della Basilicata, Italy

Lunch Break

Special Session

Title: The food safety law in Lebanon: What is next?

Adel Cortas, Former Minister of Agriculture, Lebanon

Oral Session: 1

Food Safety | Nutrition and/or Health of Food | Food Safety Regulatory Affairs | Impacts of New Development in Food Industry | Microbiological and Chemical Aspects of Food Safety

Session Chair: Hami Alpas, Middle East Technical University, Turkey

Session Co-chair: Valentina Pavlova, University of St. Kliment Ohridski, Republic of Macedonia

Session Introduction

Title: Sensory properties and nutritional benefits of gluten-free cookies

Valentina Pavlova, University of St. Kliment Ohridski, Republic of Macedonia

Title: Fortification of yogurt milk with oleaster (*Elaeagnus angustifolia* L.) flour enhances overall quality of yogurt

Nihat Akin, Selcuk University, Turkey

Title: Real time food safety mobility, IoT, traceability and cloud why global businesses can no longer afford to ignore advanced food safety technologies

John Sammon III, Par Tech, USA

Title: Arsenic contamination of rice in relation to agronomic managements: The role of rhizosphere bacteria

Sarah Zecchin, University of Milan, Italy

Refreshment Break

Title: Dietary exposure of the Korean population to acrylamide and furan: Total diet study

Cho-il Kim, Korea Health Industry Development Institute, South Korea

Title: Silicate solubilizing rhizosphere bacteria reduce arsenic uptake into rice plants

Marie Markantonis, University of Milan, Italy

Title: Brazil nuts: determination of natural elements and aflatoxin

Maristela Martins Pereira, Federal University of Amazonas, Brazil

Panel Discussion

Session Adjournment

Day 2 June 06, 2017

Keynote Forum

Title: Application of light emitting diode to determine the quality of food
Jose S. Torrecilla, Complutense University of Madrid, Spain

Special Session

Title: The green image of processed food by MAPs raw material quality
Alessandra Bertoli, University of Pisa, Italy

Refreshment Break

Oral Session: 2

Food Safety | Food Production | Biotechnology in Food safety | Microbiological and Chemical Aspects of Food Safety

Session Chair: Jose S. Torrecilla, Complutense University of Madrid, Spain

Session Co-Chair: Marco Iammarino, Istituto Zooprofilattico Sperimentale della Puglia e della Basilicata, Italy

Session Introduction

Title: A safety evaluation of printed paper and board contaminants: Photo-initiators as a case study
Kathy Van Den Houwe, Scientific Institute of Public Health, Belgium

Title: Authentication of *Cordyceps sinesis* and other counterfeit species by two-dimensional gel electrophoresis
Eric Tung-Po Sze, The Open University of Hong Kong, Hong Kong

Title: Pulses cultivation as relay cropping in the rice field: A technique for intensification of pulses production in the medium high to medium low lands of Bangladesh
Md. Omer Ali, Bangladesh Agricultural Research Institute, Bangladesh

Title: Determination of hygiene conditions and antimicrobial efficacy of disinfectant used in a catering company in Adana, Turkey
Cagri Celik, Cukurova University, Turkey

Title: Salmonellosis: A food based societal issue
Muhammad Afzaal, Government College University Faisalabad, Pakistan

Lunch Break

Title: Identification of toxigenic *S. aureus* in some foods of animal origin in Kayseri, Turkey
Fulden Karadal, Omer Halisdemir University, Turkey

Special Session

Title: New advances in food safety by treatment with cavitational reactors and dielectric heating
Giancarlo Cravotto, University of Turin, Italy

Young Research Forum

YRF Judge: Jose S. Torrecilla, Complutense University of Madrid, Spain

Title: Prevalence and characteristics of *Salmonella* spp. in chickens slaughtered at small retail processors ('pluck shops') in Trinidad and Tobago: Potential food safety risk to consumers
Anisa S. Khan, University of the West Indies, Trinidad and Tobago

Title: Chemical analysis and nutrition quality of selected species of tuna
Pospisilova Eliska, University of Veterinary and Pharmaceutical Sciences Brno, Czech Republic

Title: Microbiological quality of ready-to-eat foods in Barbados, West Indies
Carol Hull-Jackson, University of the West Indies, Trinidad and Tobago

Title: Prevalence of brucellosis in slaughter animals in gauteng province abattoirs, South Africa: Food safety implications
Francis B. Kolo, University of Pretoria, South Africa

Refreshment Break

Poster Session

Poster Judges: Nihat Akin, Selcuk University, Turkey
Eric Tung-Po Sze, The Open University of Hong Kong, Hong Kong

FS101
Title: Association between ochratoxin A concentration and coffee beans characteristics
Anoop Agarwal, Gulf Medical University, UAE

FM102
Title: Microbiological quality evaluation of the commercialized raw cow's milk in Sale
Horia Radid, National Institute of Hygiene-Rabat, Morocco

FM103	**Title: Investigation of fluoroquinolone resistance in *Escherichia coli* isolated from swine feces in Korea** **Kun Taek Park,** Seoul National University, South Korea
FM104	**Title: Isolation and molecular characterization of *Salmonella enterica* strains from poultry in Trinidad** **Nitu Kumar,** University of the West Indies, Trinidad and Tobago
FM105	**Title: The method development for pyrrolizidine alkaloids in plant material by liquid chromatography mass spectrometry** **Hye Young Park,** Ministry of Food and Drug Safety, South Korea
FM106	**Title: Simultaneous analysis of β-phenyl ethyl amine derivatives in food and dietary supplements** **Yongwoo Shin,** Gyeongin Regional Office of Food & Drug Safety, South Korea
FM107	**Title: Heavy metals and caffeine levels in honey of different origin available in UAE** **Victor Raj Mohan Chandrasekaran,** Gulf Medical University, UAE

Day 3 June 07, 2017

Extended Networking & Lunch Break

Closing ceremony



conferenceseries.com 497th Conference

Scientific Program

2nd International Conference on

Food Safety & Regulatory Measures

June 06-08, 2016 London,UK



foodtechconferences.com

Hosting Organization: Conference Series LLC

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Email: foodsafety@conferenceseries.net

Day 1 June 06, 2016

Registrations

Hall - A

conferenceseries.com

Opening Ceremony

Keynote Forum

Introduction

Title: Factors affecting the accuracy of measurements of pesticide residues and food contaminants

Arpad Ambrus, National Food Chain Safety Office, Hungary

Title: The 21st century challenge: To feed 10 billion people, safely and sustainably

Malcolm Elliott, The Norman Borlaug Institute for Global Food Security, UK

Group Photo

Networking and Refreshments

Title: Food safety, quality and environmental sustainability for palm oil

Kalanithi Nesaretnam, Minister, Embassy of Malaysia, Belgium

Title: Electrochemical detection of *Avian Influenza* virus genotype using ssDNA probe modified gold electrodes

Jerzy Radecki, Polish Academy of Science, Poland

Title: Exposure to acute and long term harmful components of foods: Can advance separation processes offer a credible remedy?

Nikos Mavroudis, Northumbria University, UK

Special Session on Formation and Analysis of Food Borne Toxicants

Title: Food-borne toxicants: Elucidation of formation pathways as well as quantitation experiments using stable isotopically labelled compounds

Michael Granvogl, Technical University of Munich, Germany

Lunch Break

Title: Emerging, modified and masked mycotoxins in foods– Current risk assessments

Michael Rychlik, Technical University of Munich, Germany

Title: Multiplex methods in the regulatory analysis of undeclared food allergens

Shaun MacMahon, USFDA, Center for Food Safety and Applied Nutrition, USA

Title: Process induced food contaminants 3-MCPD, 2-MCPD & glycidol: Occurrence and analysis

Jan Kuhlmann, SGS Germany, Germany

Title: LC-MS/MS detection of MCPD and glycidyl esters in infant formula: Extraction procedures and occurrence studies of market infant formulas

Shaun MacMahon, USFDA, Center for Food Safety and Applied Nutrition, USA

Title: Reducing the acrylamide-forming potential of wheat, rye and potato

Nigel G Halford, Rothamsted Research, UK

Title: Natural born food contaminants pyrrolizidine and tropane alkaloids: Occurrence, properties and analysis

Jan Kuhlmann, SGS Germany, Germany

Networking & Refreshments

Oral Session-1:

Track 3: Environmental Protection Co-management with Food Safet
Track 4: Challenges to Food Hygiene and Safety
Track 6: Microbiological and Chemical Aspects of Food Safety
Track 9: Food Safety Regulations and Guidelines

Session Introduction

Session Chair: Malcolm Elliott, The Norman Borlaug Institute for Global Food Security, UK

Session Co-chair: Nikos Mavroudis, Northumbria University, UK

Title: Global food security and sustainability: The regulatory issues
Malcolm Elliott, The Norman Borlaug Institute for Global Food Security, UK
Title: Determination of residues of anabolic agents in red meat and meat products using HPLC and ELISA
Isam Kadim, Sultan Qaboos University, Oman
Title: Use of nisin-producing starter cultures of *Lactococcus lactis* subsp. *lactis* on cereal based-matrix to optimize preservative factors over fish fermentation at 30°C typical to Senegal
Diop Michel Bakar, Université Gaston Berger, Senegal
Title: A 90-day subchronic feeding toxicity study in rats fed n-acetyl glucosamine produced by *Chitinibacter tainanensis* fermentation
Hsiao-Ping Lee, Refining & Manufacturing Research Institute, Taiwan

Panel Discussion

Session Adjournment

Day 2 June 07, 2016

Hall - A

Special Session on
Allergen Management and Regulatory Measures

Title: Regulatory measures needed on unintentional allergen cross contamination
Sylvia Pfaff, Food Information Service Europe, Germany
Title: Protecting consumers from food allergens - What else is required?
Hazel Gowland, Allergy Action, St Albans, UK
Title: Analytics is the key for safe food – Challenges and way forward
Pauline Titchener, Neogen Europe Ltd., UK
Title: Allergen management and need for regulation at factory level
Crevel Rene, Unilever, UK
Title: Allergen labelling, are we being too cautious?
Jackie Healing, Quality and Responsible Sourcing with Coles Supermarkets, Australia

Networking and Refreshments

Title: Allergen management and regulatory measures-The view of the UK food surveillance
Chun-Han Chan, Food Standards Agency, UK

Oral Sessions-2:

Track 5: Advances in Food Quality and Processing
Track 7: Food Security and Food Policy
Track 11: Foodomics Approaches in Food Safety

Session Introduction

Session Chair: Jerzy Radecki, Polish Academy of Science, Poland

Session Co-chair: Sylvia Pfaff, Food Information Service Europe, Germany

Title: Mechanical behaviour of single tomato fruit cells under compression at high speed
Zhiguo Li, University of Birmingham, UK
Title: Non-targeted methods for detection of food adulteration
Steve Holroyd, Fonterra Research and Development Centre, New Zealand
Title: Developing and implementing food safety approaches to vegetable industry in the USA
Qingren Wang, University of Florida, USA

Lunch Break

Title: Quality traits and fatty acid profile of large-size farmed and wild marine fish
Alessandra Roncarati, Camerino University, Italy
Title: Polyphenol-rich apple peel extract inhibits formation of carcinogenic heterocyclic amines in pan fried beef patties
Stan Kubow, McGill University, Canada
Title: Simultaneous detection for multiplexed mycotoxins by using immunological and LC-MS/MS in food and feed
Zhaowei Zhang, Institute of the Chinese Academy of Agricultural Sciences, China
Title: Resistance of wheat and maize to toxigenic fungi as basic tool of the regulation of toxin contamination
Akos Mesterhazy, Cereal Research non-profit Ltd, Szeged, Hungary

Young Researcher Forum

Session Chair: Arpad Ambrus, National Chain Food Safety Office, Hungary

Session Co-chair: Nikos Mavroudis, Northumbria University, UK

Title: Effectiveness of cyclic heating decontamination on surfaces with different roughness
Catherine Bowe, Northumbria University, United Kingdom
Title: Migration of photoinitiators from cardboard into dry food: Evaluation of Tenax® as a food simulant
Kathy Van Den Houwe, Scientific Institute of Public Health, Belgium
Title: Food safety and quality qudits – Are audit findings predictable?
Evamaria Melcher, University of Bonn, Germany

Networking and Refreshments

Title: Analysis of maillard reaction products as markers of quality and safety of bakery products based on buckwheat
Małgorzata Przygodzka, Food Research of Polish Academy of Sciences, Poland
Title: Protective role of the seaweed *Halimeda opuntia* extract on cadmium-stressed *Eruca sativa*
Khalil Mahfouz Saad-Allah, Tanta University, Eygpt
Title: Chromatographic and mass spectrometric solutions to improve quality and safety of food and dietary supplements
Ana Mornar, University of Zagreb, Croatia
Title: Step up your organization through ISO-22000
Haya Alayadi, King Saud Universty, SA
Title: Phenotypic and genotypic identification of antibiotic resistance genes of *staphylococci* strains isolated from bovine mastitic milk
Saidi Radhwane, Telidji Amar University, Algeria

Poster Presentations

Session Adjournment

Day 3 June 08, 2016

Hall - A

Symposium on

Challenges in the Detection of Food Allergens - Food Processing and Production Line Factors

Title: Challenges in the detection of food allergens – Effects of processing and food matrices
Balunkeswar Nayak, University of Maine, USA
Title: Food safety: Detect soy especially in highly processed food
Timo Wulfmeyer, Food & Feed Analysis, Germany

Awards Ceremony

Networking and Refreshments

Title: Qualitative and quantitative loss assesment of maize along the maize value region of ghana
Bridgette Naa Deedei Tagoe, University of Ghana, Legon

Oral Sessions-3:

Track 1: Food Safety Regulatory Affairs
Track 8: Advances in Food Management
Track 10: Impacts of New Development in Food industry
Track 11: Food Preservation, Quality Standard and Food Management Systems
Track 12: Novel Foods, Processes and Nanomaterials

Session Introduction

Session Chair: Nikolaos E Mavroudis, Northumbria University, United Kingdom
Session Co-chair: Stan Kubow, McGill University, Canada

Title: Survey of aflatoxin M1 in commercial milk and dairy products in northern china
Shiqiong Chen, Beijing Haidian District Products Supervision and Inspection Institute, China
Title: Botanical authentication and certification for consumer safety
Alessandra Bertoli, University of Pisa, Italy
Title: The modification of polymer substrates and their improved antimicrobial activity for use in active packaging applications
Sibu C. Padmanabhan, University College Cork, Ireland
Title: Farmers indigenous practices for conserving and preserving *Gnetum africanum* (commonly known as Eru) in the humid forest zones of Cameroon
Rakia Aladi, Cameroon

Lunch Break

Title: Microbiological examination of some products from white and yellow cassava varities
Chinyere Ohalete, Imo State University, Nigeria
Title: The relationship between hygiene assessment system audit scores and the bacteriological status of single species red meat abattoirs in the free state province, South Africa
Itumeleng matle, Agricultural Research Council, Nigeria
Title: New perspectives in the utilization of *Moringa Oleifera* as a panacea for malnutrition in sub-sahara africa
Babatunde Ogunsina, Obafemi Awolowo University, Nigeria

Panel Discussion

Thanks Giving & Closing Remarks

Networking and Refreshments

Poster Presentations @ Foyer
June 07, 2016

Poster Judge: Stan kubow, McGill University, Canada

FS-101	**Title: The 90-day oral toxicity study on locally developed GM potato line 2-1 in Sprague-Dawley rats**
	Wen-Shen Chu, Food Industry Research and Development Institute, Taiwan

FS-102	**Title: Teratogenesis study in rats fed n-acetyl glucosamine produced by *Chitinibacter tainanensis* fermentation**
	Hsiao-Ping Lee, Refining & Manufacturing Research Institute, Chinese Petrolum Corporation, Taiwan
FS-103	**Title: Metal concentrations in breast milk of *Fuzhou* nursing mothers associates with dietary and lifestyle factors**
	Vic Shao-Chih Chiang, Fujian Medical University, China
FS-104	**Title: Determination of chromium(III) and chromium(VI) in mainstream cigarette smoke by high performance liquid chromatography - inductively coupled plasma mass spectrometric**
	Hui-Min Liu, Zhengzhou Tobacco Research Institute of CNTC, China
FS-105	**Title: Genotoxicity evaluation of cigarette smoke condensates using the *in vitro* γH2AX assay by flow cytometry**
	Xiang Li, Zhengzhou Tobacco Research Institute of CNTC, China
FS-106	**Title: Risk assessment of acrylamide in Chinese fried potato products, fried instant noodles and cigarette smoke**
	Xie Fuwei, Zhengzhou Tobacco Research Institute of CNTC, China
FS-107	**Title: Evaluation of toxicity in infusions of *Artemisia absinthium* of Greek flora and determination of α- and β- thujone in them**
	Maria K. Kokkini, Agricultural University of Athens, Greece
FS-108	**Title:Determination of α- and β- thujone in essential oils and infusions of *Artemisia absinthium* and *Salvia officinalis* of Greek flora**
	Nefeli-Sofia D. Sotiropoulou, Agricultural University of Athens, Greece
FS-109	**Title: A study on nematofauna associated to the olivier *Olea europaea* L. in some northen regions in Algeria**
	M. Mihoub, High National School of Agronomic Sciences, Algiers, Algeria
FS-110	**Title: Direct sequencing of table egg bacteria using 16S rRNA Gene**
	Mohammed Alawi, Heriot-Watt University, United kingdom
FS-111	**Title: The effect of time's exposure and thickness of material on efficacy of microwave energy in some different stages for some storage insects**
	Mohammed Z. Khalaf, Integrated Pest Control Research Center, Iraq
FS-112	**Title: Methicillin resistant *Staphylococcus aureus* (MRSA) : Awareness and knowledge among Mansoura University students : A field study**
	Mahmoud Abdou, Mansoura University School of Medicine, Egypt
FS-113	**Title: Antibiotic activity of the essential oil of *Rosmarinus officinalis L.* against seven bacterial strains**
	Nora Mahfouf, University of El Taref, Algeria
FS-114	**Title: Assessing the traceability and authenticity of fruit juices in terms of isotopic fingerprinting**
	Oana-Romina Botoran, National R & D Institute for Cryogenics and Isotopic Technologies- ICSI, Romania
FS-115	**Title: Prophylactic effects of *Bifidobacterium bifidum* (strains of human origin), probiotic feeding on *Escherichia coli* O157:H7 infection, in rats (*in vivo* antagonism)**
	Mahmoudi F, Oran University, Algeria



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August 17-19, 2015 Birmingham, UK



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Scientific Program

International Conference on
Food Safety and Regulatory Measures

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Registrations

Day 1 August 17, 2015

York Room

Opening Ceremony

Keynote Forum

Introduction

Arpad Ambrus
National Chain Food Safety Office, Hungary

Simon Flanagan
Food Safety & Allergens Reading Scientific Services Ltd (RSSL), United Kingdom

Networking & Refreshment Break

Peter Naughton-Penn
Microbiologics, USA

Ian Thomas
6 Pump Court, United Kingdom

Paul Isherwood
The SHS Group Drinks Division, United Kingdom

Workshop

Title: Food safety in the management of food sensitivities: Differentiating allergies from intolerances
Carla Vartanian, American Overseas Dietetic Association, Lebanon

Group Photo

Lunch Break

Track 4: Food Preservation, Quality Standard and Food Management Systems
Track 5: Food Labeling
Track 6: Risk-Benefit
Track 7: Environmental Protection Co-management with Food Safety

Session Chair: Simon Flanagan, Food Safety & Allergens Reading Scientific Services Ltd (RSSL), United Kingdom
Session Co-Chair: Paul Isherwood, The SHS Group Drinks Division, United Kingdom

Session Introduction

Title: Protection of polyphenol-rich potato extracts and polyphenol metabolites against pulmonary inflammation caused by ozone exposure
Stan Kubow, McGill University, Canada
Title: The impact of spore aggregation on viable and total counts of *Bacillus subtilis*
Nikolaos E Mavroudis, Northumbria University, United Kingdom
Title: Food waste away-from-home in urban China: A field study based estimate
Shengkui Cheng, Chinese Academy of Sciences, China
Title: The use of ultrasound as an emerging technology to preserve fresh juice
Hector Eduardo Martínez-Flores, University Michoacana of Saint Nicolas Hidalgo, Mexico
Title: Interplay between food safety climate, food safety management system and microbiological output in farm butcheries and affiliated butcher shops
De Boeck Elien, Ghent University, Belguim
Title: Contamination of soy for food and feed by intended use of herbicides: The case of roundup ready GM soy
Thomas Bohn, Genok – Centre for Biosafety, Tromso, Norway

Networking & Refreshment Break

Title: Extraction and identification of anthocyanin of Java prune *(Kopsia pruniformis)* fruit peels
Lydia Ninan Lestario, Satya Wacana Christian University, Indonesia
Title: Nitrate intake with consuming traditional food – fermented white cabbage *(Brassica oleracea L. capitata)*
Alenka Hmelak Gorenjak, University of Maribor, Slovenia
Title: Does the language used in labeling of food matter?
Yashasvi Sanja Perera, Trainee in Asian Collaboration for Excellence in Non-communicable Disease (ASCEND) Research Network, Srilanka
Title: Food Safety Management System: What, Why and How?
Haya Alayadi, The Universty of Sheffield, United Kingdom

Panel Discussions

Session Adjournment

Day 2 August 18, 2015

York Room

Track 1: Impact of Food and Water Security
Track 2: Food Safety Regulatory Affairs
Track 3: Food Safety and Agronomics

Session Chair: Nikolaos E Mavroudis, Northumbria University, United Kingdom

Session Co-Chair: Carla Vartanian, American Overseas Dietetic Association, Lebanon

Session Introduction

Title: Birds, bacteria and baselines: Managing campylobacter through-chain to improve public health outcomes
Philip Pond, Safe Food Production Queensland, Australia
Title: Internationalisation within the food industry – A luxury or a necessity?
Deborah Wortelhock, Cardiff Metropolitan University, United Kingdom
Title: The use of schizosaccharomyces yeasts in order to reduce the content of biogenic amines and ethylcarbamate in wines
Santiago Benito, Universidad Politécnica de Madrid, Spain

Networking & Refreshment Break

Title: Factors explaining differences in FSMS performance in supply chains of fresh produce: A global study
Pieternel A Luning, Wageningen University, Netherlands
Title: Food safety of sashimi in European restaurants – A study case from portugal
Samuel da Costa Migueis, Universidade de Trás-os- Montes e Alto Douro, Portugal
Title: Microbiological quality of retailed green salads in Los Baños, Laguna, Philippines
Aimee Sheree A Barrion, University of the Philippines, Philippines
Title: Food safety knowledge and food-handling practices of women responsible for food preparation in the households of Mangweni village of Ehlanzeni district in Mpumalanga province, South Africa
Masia Tirhani Asnath, University of Venda, South Africa
Title: Household salt iodization level and urinary iodine concentration of children attending public primary schools in Zaria, north-west Nigeria
James Dorcas, Ahmadu Bello University, Nigeria
Title: Arsenic in rice: Determination, bioavailability and potential toxicity
Basem Shomar, Qatar Environment and Energy Research Institute, Qatar

Nanotechnology-2015

Lunch Break

Young Researchers Forum

Young Researchers Forum Session Judges
Arpad Ambrus, National Chain Food Safety Office, Hungary
Nikolaos E Mavroudis, Northumbria University, United Kingdom

Title: Challenges to food hygiene and safety: Comparing selected schools in Lincoln- UK and the Ashanti region of Ghana
Patricia Foriwaa Ababio, University of Lincoln, United Kingdom
Title: The prevalence of bacterial contamination and microbial diversity using 16S rRNA gene sequencing, of commercial eggs from retails market in Scotland
Mohammed Alawi, Heriot-Watt University, United Kingdom
Title: Food safety system based on HACCP methodology in a Portuguese sausage industry
Ana Lúcia Baltazar, Coimbra Health School, Portugal
Title: Terpenes: Properties and determination
Magdalena Kupska, Gdańsk University of Technology, Poland
Title: Investigative research into cadmium levels of cocoa beans in Trinidad and Tobago
Gideon Ramtahal, The University of the West Indies, West Indies
Title: Is rice safe? Analysis of effects of arsenic in rice on human health
Tasila Mwale, University of Salford, United Kingdom
Title: State regulation of the SMEs in the Russian food market as an element of ensuring food security of the country
Ekaterina Silanteva, Moscow State University, Russia
Title: Metabolomic profiling of Kakadu plum *(Terminalia ferdinandiana)*- A native plant of Australia
Mridusmita Chaliha, The University of Queensland, Australia

Networking & Refreshment Break

Title: Elemental profile and Sr isotope ratio as fingerprints for geographical traceability of Romanian wines
Geana Elisabeta-Irina, National R&D Institute for Cryogenics and Isotopic Technologies, Romania
Title: Development of whey protein based composite and blend edible films with pH controlled release properties intended for active packaging
Derya Boyaci, Izmir Institute of Technology, Turkey
Title: Development of novel methods for the determination of food colorants
F Ayca Ozdemir Olgun, Istanbul Technical University, Turkey
Title: Relationship between feeding type and the occurrence of aflatoxin M1 in milk of high yielding dairy cows
G S Sumanasekara,Trainee in Asian Collaboration for Excellence in Non-communicable Disease (ASCEND) Research Network, Sri Lanka
Title: Consumer's psychological reactions during a food safety incident and WTP for nano sensors in meat products
Junjie Wu, University of Reading, United Kingdom
Title: Assessing the benefits of traceability system to the Omani seafood industries
Mohammed H AlRizeiqi, University College Dublin, Republic of Ireland
Title: Investigating the impact of different lethality inducing conditions on cells of *Bacillus subtilis* via flow cytometry
Catherine Bowe, Northumbria University, United kingdom

Panel Discussions

Session Adjournment

Day 3 August 19, 2015

York Room

Track 8: Public Health, Food Fraud and Consumer Perceptions
Track 9: Challenges to Food Hygiene and Safety
Track 10: Pest Management
Track 11: Foodomics Approaches in Food Safety
Track 12: Novel Foods, Processes and Nanomaterials

Session Chair: Ian Thomas, 6 Pump Court, United Kingdom
Session Co-Chair: Philip Pond, Safe Food Production Queensland, Australia

Session Introduction

Title: The impact of mass media in food safety and health care change
Carla Vartanian, American Overseas Dietetic Association, Lebanon
Title: Validation, accreditation, monitoring and risk assessment of pesticide residues in foods from eastern Antioquia
Andrés Ramírez Restrepo, Universidad de Antioquia, Colombia
Title: Innovative functional ingredients from plant sources in food applications
Yasmina Sultanbawa, University of Queensland, Australia

Networking & Refreshment Break

Title: Effects of origin, genotype, harvest year and their interactions on stable isotope, multi-element and near-infrared fingerprints in wheat?
Boli Guo, Institute of Agro-Products Processing Science and Technology, China
Title: Understanding the food regulatory lifecycle
Ian Thomas, 6 Pump Court, London
Title: Phosphate levels in seafood products in Portugal: Where to after two decades of quality control
Bárbara Teixeira, Portuguese Institute for the Sea and Atmosphere, Portugal
Title: Efficient inhibition of methicillin resistant - vancomycin intermediate *Staphylococcus aureus* (MRSA-VISA) by soybean glycinin basic subunit
Gamal Enan, Zagazig University, Egypt
Title: Reduction of organophospahate and carbamate residues in tomatoes, string beans and Chinese pechay by soaking and washing
Aimee Sheree A Barrion, University of the Philippines, Philippines
Title: Methanol contamination in indigenous fermented alcoholic beverages
Elijah Ige Ohimain, Niger Delta University, Nigeria

Lunch Break

Title: The evaluation of foliar micromorphology for detection of compounds and antinutritional factor of two selected wild vegetables native to South Africa: Suitability of wild plants as food
Thozama Mandindi, Walter Sisulu University, South Africa
Title: Phthalates released from plastic bottles to inner drinking water which threaten food safety
Saad M Magdy, National Research Centre, Egypt

Panel Discussions

Award Ceremony

Poster Presentations

Day-2 August 18, 2015

FS- 01 **Title: The comparison of thermooxidative stability of rapeseed and palm oils during French fries deep-frying**
Magda Aniołowska, Wrocław University of Environmental and Life Sciences, Poland

FS- 02 **Title: Microbiological safety of cantaloupes and tomatoes in the canadian retail market - findings of multi-year targeted surveys conducted by the canadian food inspection agency**
Helen Zhang, Canadian Food Inspection Agency, Canada

FS- 03 **Title: The modification of polyvinyl acetate (PVA) substrates and their improved antimicrobial activity for use in active packaging applications**
Sibu C Padmanabhan, University College Cork, Ireland

FS- 04 **Title: Validation and monitoring of ochratoxin A in different presentations of colombian coffee**
Andrés Ramírez Restrepo, Universidad de Antioquia, Colombia

FS- 05 **Title: Two dimensional gas chromatography for determination terpenes in fruits**
Magdalena Kupska, Gdask University of Technology, Poland

FS- 06 **Title: An amperometric biosensor based on nanocomposite Titania-Nafion for determining laccase phenol compounds**
Martínez-Flores H E, Universidad Michoacana de San Nicolas de Hidalgo, Mexico

FS- 07 **Title: Regulatory framework for genetically modified organisms in Taiwan**
Wen-Shen Chu, Food Industry Research and Development Institute,Taiwan

FS- 08 **Title: EU food safety in 2050 – Future challenges and policy preparedness**
Kalliopi Mylona, Institute for Reference Materials and Measurements, Belgium

FS- 09 **Title: *Physalis angulata L.* (Wild Gooseberry): A potential non-mutagenic therapy to food- borne illnesses**

Nicole Angelique L Sanchez, University of the Philippines, Philippines

FS- 10 **Title: A SERS based aptasensor for *Salmonella typhimurium* detection**

Xiaoyuan Ma, Jiangnan University, China

FS- 11 **Title: Sub-chronic toxicity study of water melon rind extract in albino rats**

Arojojoye Oluwatosin, Lead City University, Nigeria

FS- 12 **Title: Rapid detection of fecal coliforms in water by using the thin layer chromatography technique**

Paul Wacoo Alex, Uganda Industrial Research Institute, Uganda

Bookmark your dates

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