FOOD SAFETY 2017

6th International Conference on Food Safety & Regulatory Measures

June 5-7, 2017 Milan, Italy

EXPLORING THE INTERRELATIONSHIPS OF FOOD SAFETY IN HUMAN HEALTH

http://foodsafety-hygiene.conferenceseries.com/

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Conference Sessions

- **Food Safety**
- **Food Production**
- **Food Processing and Preservation**
- **Nutrition and/or health of food**
- **Biotechnology in Food safety**
- **Food Safety Regulatory Affairs**
- **Quality Standard and Food Management Systems**
- **Environmental Protection Co-Management with Food Safety**
- **Challenges to Food Hygiene and Safety**
- **Advances in Food Quality and Processing**
- **Microbiological and Chemical Aspects of Food Safety**
- **Food Security and Food Policy**
- **Advances in Food Management**
- **Impacts of New Development in Food Industry**

http://foodsafety-hygiene.conferenceseries.com/call-for-abstracts.php

Scientific Program

Day 1: June 05, 2017

Roma & Buenos Aires

Time	*Session*
09:30 - 10:00	*Opening Ceremony*
10:00 - 10:05	*Introduction*
	Keynote Session
10:05 - 10:40	*Title: Perceptions from food safety to food defense in a developing world* *Hami Alpas, Middle East Technical University, Turkey*
10:40 - 11:15	*Title: Palm Oil and Its Importance from food safety and nutrition perspective* *Kalanithi Nesaretnam, Embassy of Malaysia, Belgium*
11:10 - 11:30	***Refreshment Break***
11:30 - 12:05	*Title: Antimicrobial resistance of zoonotic foodborne pathogens of; what we can do from now?* *Yong Ho Park, Seoul National University, South Korea*
	Workshop
12:05 - 13:05	*Title: Exposure to acute and long term harmful components of foods and suitable remediation practice and technology* *Nikos E Mavroudis, Northumbria University, UK*
13:05 - 14:05	***Lunch Break***
	Special Session
14:05-14:40	*Title: The food safety law in Lebanon: What is next?* *Adel Cortas, Former Minister of Agriculture, President of the Association of the Water Friends in Lebanon, Lebanon*

Oral Session: 01

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

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

14:40 - 15:05	*Title: Sensory properties and nutritional benefits of gluten-free cookies* *Valentina Pavlova, University of St. Kliment Ohridski, Republic of Macedonia*
15:05 - 15:30	*Title: Fortification of yogurt milk with oleaster (Elaeagnus angustifolia L.) flour enhances overall quality of yogurt* *Nihat Akin, Selcuk University, Turkey*
15:30 - 15:55	*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, ParTech, USA*
15:55 - 16:20	*Title: Arsenic contamination of rice in relation to agronomic managements: the role of rhizosphere bacteria* *Sarah Zecchin, University of Milan, Italy*
16:20 - 16:40	***Refreshment Break***
16:40 - 17:05	*Title: Dietary exposure of the Korean population to acrylamide and furan: Total diet study* *Cho-il Kim, Korea Health Industry Development Institute, South Korea*
17:05 - 17:30	*Title: Silicate solubilizing rhizosphere bacteria reduce arsenic uptake into rice plants* *Marie Markantonis, University of Milan, Italy*
17:30 - 17:55	*Title: Brazil nuts: determination of natural elements and aflatoxin* *Maristela Martins Pereira, Federal University of Amazonas, Brazil*

Panel Discussion & Session Adjournment

Scientific Program

Day 2: June 06, 2017

Roma & Buenos Aires

Time	Session
	Keynote Session
10:00 - 10:35	Title: Application of light emitting diode to determine the quality of food Jose S. Torrecilla, Complutense University of Madrid, Spain
	Special Session
10:35 - 11:15	Title: The green image of processed food by MAPs raw material quality Alessandra Bertoli, University of Pisa, Italy
11:15 - 11:35	Refreshment Break
	Workshop
11:35 - 12:05	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
12:05 - 12:35	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
Oral Session: 01	
Session Chair:	Jose S. Torrecilla, Complutense University of Madrid, Spain
Session Co-chair:	Marco Iammarino, Istituto Zooprofilattico Sperimentale della Puglia e della Basilicata, Italy
12:35 - 13:00	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
13:00 - 14:00	Lunch Break
14:00 - 14:25	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
14:25 - 14:50	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
14:50 - 15:15	Title: Determination of hygiene conditions and antimicrobial efficacy of disinfectant used in a catering company in Adana, Turkey Cagri Celik, Cukurova University, Turkey
15:15 - 15:40	Title: Salmonellosis: A food based societal issue Muhammad Afzaal, Government College University Faisalabad, Pakistan
15:40 -1 6:05	Title: Identification of toxigenic S. aureus in some foods of animal origin in Kayseri, Turkey Fulden Karadal,Omer Halisdemir University, Turkey
16:05 - 16:25	Refreshment Break

Scientific Program

Day 2: June 06, 2017

Roma & Buenos Aires

Young Researcher's Forum

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

16:25 - 16:45 ***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

16:45 - 17:05 ***Title: Chemical analysis and nutrition quality of selected species of tuna***
Pospisilova Eliska, University of Veterinary and Pharmaceutical Sciences Brno, Czech Republic

17:05 - 17:25 ***Title: Assessment of some performance characteristics in broiler finisher chickens fed rations with or without a probiotic (RE3)***
Bridgette N. D. Tagoe, University of Ghana, Ghana

17:25 - 17:45 ***Title: Microbiological quality of ready-to-eat foods in Barbados, West Indies***
Carol Hull-Jackson, University of the West Indies, Trinidad and Tobago

17:45 - 18:05 ***Title: Prevalence of brucellosis in slaughter animals in gauteng province abattoirs, South Africa: Food safety implications***
Francis B. Kolo, University of Pretoria, South Africa

Poster Presentation

Poster Judge: Nihat Akin, Selcuk University, Turkey

FM101 ***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***
Sheen Hee Kim, Ministry of Food and Drug Safety, South Korea

FM106 ***Title: The method validation for Ochratoxin A in cereal-based foods by liquid chromatography***
Sheen Hee Kim, Ministry of Food and Drug Safety, South Korea

FM107 ***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

FS108 ***Title: Heavy metals and caffeine levels in honey of different origin available in UAE***
Victor Raj Mohan Chandrasekaran, Gulf Medical University, UAE

Panel Discussion and Award Ceremony

Day 3: June 07, 2017

Extended Networking Session and Lunch 12:30 - 14:00

Young Researchers Forum

Young Researchers can also participate in this elite congress

Eligibility

- **Young researcher is a student or learner who got interest in presenting their views and technical skills in Nutrition and other related fields which suits the theme of the congress.**
- **Participants should be below the age of 33 years and not to possess any senior position or faculty in the field.**

Submission

- **Each individual participant is allowed to submit only one paper.**
- **All submissions must be in English.**
- **The chosen topic must fit into sessions of the congress.**
- **Showcase your research through oral or poster .**

http://foodsafety-hygiene.conferenceseries.com/abstract-submission.php



Galleria-darte-moderna



Galleria-vittorio-emanuele



Castello sforzesco



Leonardo-da-vinci-museum

Tourist Destinations in Milan, Italy



Chiesa di Santa Maria delle Grazie



Milan Cathedral



Brera



Piazza-dei-mercanti

Venue

Milan is a magnetic point for designers, artists, photographers and models. Milan has an ancient city centre with high and interesting buildings and palazzos, which is why so many people from all over the world want to see the city of glamour. It has always been a place full of various famous artists and offers a particular assortment of churches, buildings, monuments and museums. The most important church is the Cathedral which is the third largest church in the world. Italy is, of course, widely known for its cuisine. However, but some cheeses that go under the radar include tasty and sometimes spicy varieties like taleggio, stracchino, gorgonzola. In general, the most important things to try in Milan include milk, cream, butter, cheese. It may sound strange, but it's true. A great majority of the classic dishes consist of milk and cream, butter, mascarpone, cheese and ricotta, even the names of the towns, such as Crema and Cremona remind you cheese. There is a huge variety in the rich cuisine of Milan. You can also visit some interesting markets in Milan, where you can buy everything for bargains. Those markets are all time crowded but they are worth to see and to go shopping. Going to markets is the best way to meet people and know another side of the Italian life.



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