conferenceseries.com

Scientific Program

6nd International Conference on

Food Safety & Regulatory Measures

June 05-07, 2017 Milan ,Italy



For Available Speaker Slots

foodsafety@foodtechconferences.com

Conference Secretariat:

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

Ph: +1-702-805-5200 (8032), Fax: +1-650-618-1414, Toll free: +1-800-216-6499

Email: foodsafety@foodtechconferences.com

6th International Conference on Food Safety & Regulatory Measures

June 5-7, 2017 Milan,Italy

Program at a Glance

Day 1

Morning Sessions

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

19 Speakers for **Day 1**

Day 2

Morning Sessions

Evening Sessions

	Time	**Session 1**	**Session 2**
09.00-10.40		5 Speakers (Slot Available)	5 Speakers (Slot Available)
Coffee/Tea Break 10.40-10.55 (Networking)			
10.55-12.35		5 Speakers (Slot Available)	5 Speakers (Slot Available)
Lunch Break 12.35-13.25			
13.25-15.05		5 Speakers (Slot Available)	5 Speakers (Slot Available)
Poster Sessions			
Coffee/Tea Break 15.05-15.20 (Networking)			
15.20-17.00		5 Speakers (Slot Available)	5 Speakers (Slot Available)

40 Speakers on **Day 2**

Day 3

Morning Sessions

	Time	**Session 1**	**Session 2**
09.00-10.40		5 Speakers (Slot Available)	5 Speakers (Slot Available)
Coffee/Tea Break 10.40-10.55 (Networking)			
10.55-12.35		5 Speakers (Slot Available)	5 Speakers (Slot Available)
13.25-15.05		5 Speakers (Slot Available)	5 Speakers (Slot Available)
Awards & Closing Ceremony			

30 Speakers on **Day 3**

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

For more Details PS: http://foodsafety-hygiene.conferenceseries.com/

foodsafety@conferenceseries.net | foodsafety@foodtechconferences.com

Final Program will be update before 45 days of the event

TOURIST DESTINATIONS IN MILAN, ITALY



Brera



Castello sforzesco



Galleria-vittorio-emanuele



Chiesa di Santa Maria delle Grazie



Milan Cathedral



Galleria-darte-moderna



Leonardo-da-vinci-museum



Piazza-dei-mercanti

Glimpses of Food Safety Series Conferences






















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

2360 Corporate Circle., Suite 400 Henderson, NV 89074-7722, USA, Ph: +1-888-843-8169, Fax: +1-650-618-1417, Toll free: +1-800-216-6499

Heathrow Stockley Park Lakeside House, 1 Furzeground Way, Heathrow, UB11 1BD, UK, Tel: +1-800-216-6499

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 @ Foyer

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

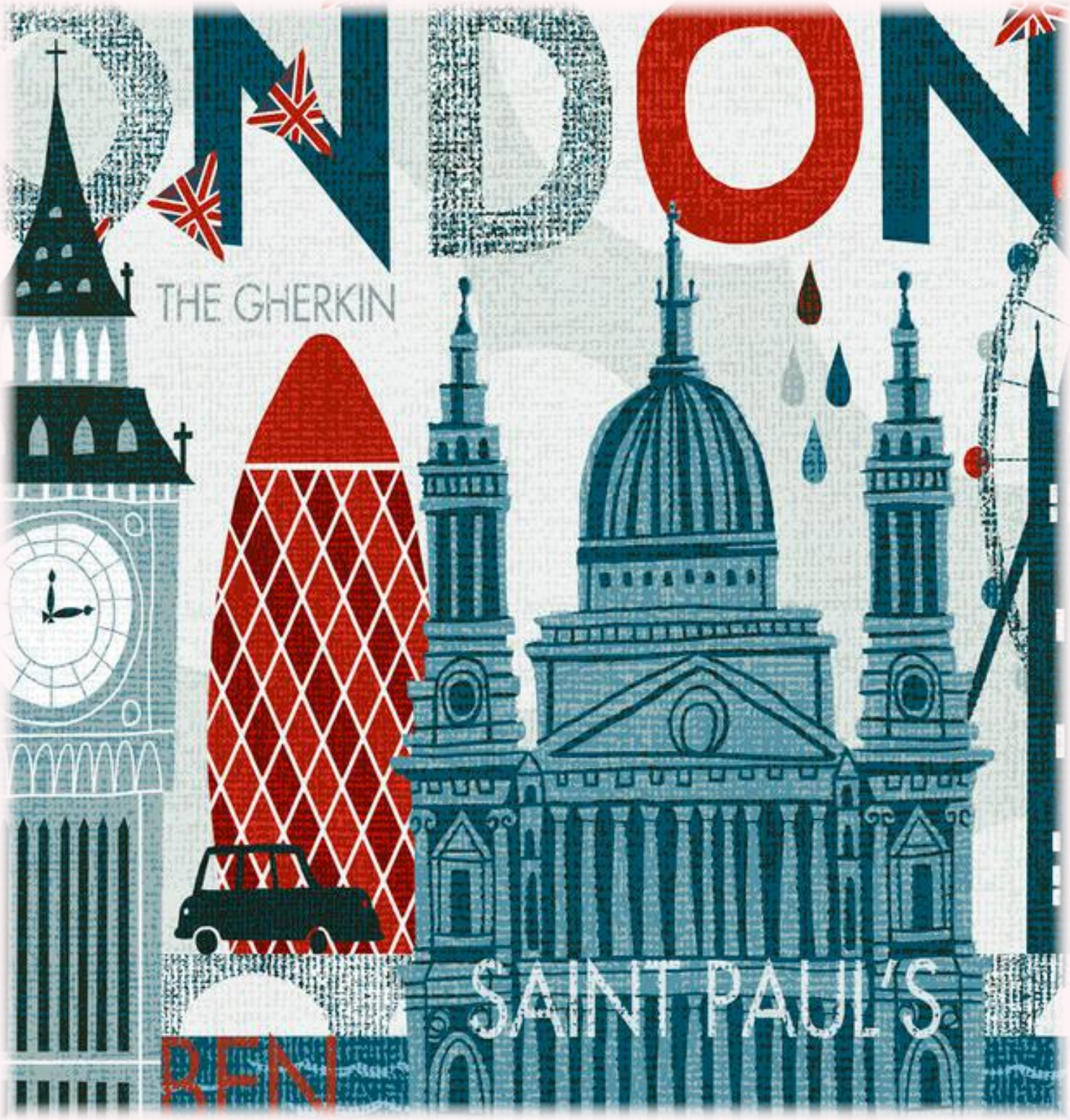
Networking and Refreshments

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



Bookmark your dates

6th International Conference on

Food Safety and Regulatory Measures

March 13-15, 2017 Paris, France

Email: foodsafety@conferenceseries.net, foodsafety@foodtechconferences.com

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

Conference Series LLC
2360 Corporate Circle, Suite 400
Henderson, NV 89074-7722, USA
Ph: +1-888-843-8169
Fax: +1-650-618-1417
america@conferenceseries.com

Conference Series Ltd
Heathrow Stockley Park Lakeside
House, 1 Furzeground Way
Heathrow, UB11 1BD
United Kingdom
europe@conferenceseries.com

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

Toll free
USA & Canada: +1-800-216-6499
Australia: +1-800-651-097
Europe: 0805-080048

conferenceseries.com
786th Conference

Scientific Program

15th International Conference on

Food Processing & Technology

October 27-29, 2016 Rome, Italy



Hosting Organizations: Conference Series LLC
2360 Corporate Circle., Suite 400 Henderson, NV 89074-7722, USA
Ph: +1-702-508-5200 Ext: 8044, Fax: +1-650-618-1417, Toll free: +1-800-216-6499

Conference Series Ltd
Heathrow Stockley Park Lakeside House, 1 Furzeground Way, Heathrow, UB11 1BD, UK, Tel: +1-800-216-6499
Email: foodtechnology@foodtechconferences.com
Web: foodtechnology.conferenceseries.com

Scientific Program

Day 1 October 27, 2016

Registrations

OLIMPICA 2

conferenceseries.com

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



conferenceseries.com

539th Conference

Scientific Program

9th Euro-Global Summit & Expo on

Food & Beverages

July 11-13, 2016 Cologne, Germany



foodtechconferences.com

Conference Series LLC

2360 Corporate Circle, Suite 400 Henderson, NV 89074-7722, USA **Ph:** +1 702 508 5200 **Ext:** 8033

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

Registration

London

conferenceseries.com

Opening Ceremony

Keynote Forum

Introduction

Title: Impact of processing on barley β-glucan and its role in human health
El-Sayed M Abdel-Aal, Guelph Research and development Centre, Canada

Title: Using whole genome analysis to develop novel approaches to controlling *Salmonella*
Lawrence D Goodridge, McGill University, Canada

Group Photo

Coffee Break

Symposium on Bacteriophase Based Biocontrol For Healthier Foods

Session Introduction

Title: Bacteriophage applications in food production and processing
Alexander Sulakvelidze, Intralytix Inc., USA

Title: Reprogramming the gut: Implications for the use of bacteriophages to reduce foodborne bacterial pathogens in preharvest food animal production
Lawrence D Goodridge, McGill University, Canada

Title: Bacteriophages: a novel technology for improving safety of produce
Andre Senecal, U. S. Army NSRDEC, USA

Title: Application of lytic bacteriophage for improving the safety of human and pet foods
Joelle Woolston, Intralytix Inc., USA

Lunch Break

Workshop on Advanced Green Manufacture Technology for Processed Meats

Zengqi Peng, Nanjing Agricultural University, China
Yingjie Bao, Nanjing Agricultural University, China
Xiuyun Guo, Nanjing Agricultural University, China

Sessions: Food & Beverages Sector | Food and Beverages Processing | Food Adulteration | Implementation of Nanoparticles in Food and Beverages | Risk Communication and Public Health | Food and Public Health

Session Chair: Suzana Caetano da Silva Lannes, Sau Paulo University, Brazil
Session Co-Chair: Richard G. Zytner, University of Guelph, Canada

Session Introduction

Title: Potential for water reuse of high strength fruit and vegetable processor wastewater
Richard G. Zytner, University of Guelph, Canada

Title: Quality control of extra virgin olive oil by processing the images of olives
Jose S. Torrecilla, Complutense University of Madrid, Spain

Title: Food plants and plant molecules can affect ovarian functions
Alexander V. Sirotkin, Animal Production Research Centre Nitra, Slovakia

Coffee Break

Title: Consumption of the nutritional services in the South Eastern region of Madagascar
Romaine Ramananarivo, Universite d'Antananarivo, Madagascar

Title: Investigation of the gamma irradiation on Iranian dates carbohydrates using HPLC technique
Marzieh Seyhoon, Nuclear Science and Technology Research Institute, Iran
Gelareh Khoshpouri, Nuclear Science and Technology Research Institute, Iran

Title: Some physicochemical properties of iranian native barberry fruits (abi and poloei): *Berberis integerrima* and berberis vulgaris
Samira Berenji Ardestani, Nuclear Science and Technology Research Institute, Iran

Title: Fruit and vegetable's consumption among children and adolescents: Trends, determinants of consumption and possible solutions
Ahlam Badreldin El Shikieri, Taibah University, Saudi Arabia

Panel Discussion & Session Adjournmnet

Day 2 July 12, 2016

London

Symposium on

Sustainable Food Production: A Technological Approach to Reduce Water and Energy Consumption in Dairy Industry

Title: The "green dairy" model: A technology and innovation-driven approach for sustainable Milk processing

Christoph Glasner, Fraunhofer Institute (UMSICHT), Germany

Title: Integrating new technologies in dairy operations to reduce overall water and energy consumption

Ana Lucia Vasquez Caicedo, Fraunhofer Institute (IGB), Germany

Title: Reducing energy and water usage in dairy and spray drying due to innovative technologies

Pieter Debrauwer, TNO, Netherlands

Coffee Break

Title: A methodology for the global process management of the production processes in the EnReMilk project

Vicenc Puig, Universitat Politecnica de Catalunya, Spain

Title:Continuous non-thermal high pressure process for skimmed raw milk stabilization

Salima Varona Iglesias, Fraunhofer Institute (IGB), Germany

Title: Integrated engineering approach validating reduced water and energy consumption in milk processing for wider food supply chain replication

R. Kohlus, Fraunhofer Institute, Germany

Special Session on The Importance of Minerals From Bottled Waters

Ingegerd Rosborg, Royal Institute of Technology, Sweden

Lunch Break

Sessions: Sustainable Food & Beverages | Fermentation and Process Equipment | Food and Beverages Packaging | Hurdle Technology | Recent Trends in Food & Beverages | Food & Beverages Market | Entrepreneurs Investment Meet

Session Chair: Alexander V. Sirotkin, Animal Production Research Centre Nitra, Slovakia

Session Co-Chair: Pieter Debrauwer, TNO, Netherlands

Session Introduction

Title: Experimental product development through online grocery stores

Sveinung Grimsby, Nofima AS, Norway

Title: Quality and application of oils obtained from some brazilian species

Suzana Caetano da Silva Lannes, Sau Paulo University, Brazil

Title: Front-face fluorescence and infrared spectroscopies: A tool for the authentication of food products

Romdhane Karoui, Artois University, France

Title: How Color can influence the success story of your food company

Carola Seybold, X-Rite GmbH, Germany

Title: Colorize your flavor- Color measurement for food

Felix Schmollgruber, X-Rite GmbH, Switzerland

Coffee Break & Poster Presentation

Poster Presentation

Title: Strategic reorientation of agricultural development for food security and sustainable development in Sofia region

S Ramananarivo, University of Antananarivo, Madagascar

Title: Anticancer activity mechanisms of flavonoids

Oya Bozdag Dundar, Ankara University, Turkey

Title: Assessing gluten content in gluten-free products, manufactured and marketd in Lebanon

Sara Nasseredine, Lebanese American Univeristy, Lebanon

Title: Mobilization of the social, economic and cultural capital of the households against malnutrition

C Ranaivoson, Universite d'Antananarivo, Madagascar

Title: Appropriation of the strategy against malnutrition in the regions of Anosy, Amoron'i Mania, Betsiboka and Sofia, Madagascar

Nirhy Lanto Rabibisoa, Universite d'Antananarivo, Madagascar

Panel Discussion

Closing Ceremony

conferenceseries.com
607th Conference

Scientific Program

Proceedings of

International Conference on

Food Chemistry & Hydrocolloids

August 11-12, 2016 Toronto, Canada



Hosting Organization:
Conference Series LLC
2360 Corporate Circle., Suite 400 Henderson, NV 89074-7722, USA
Ph: +1-888-843-8169, Fax: +1-650-618-1417, Toll free: +1-800-216-6499
Email: foodchemistry@conferenceseries.net

Scientific Program

Day 1 August 11, 2016

Registrations

Algonquin AB

conferenceseries.com

Opening Ceremony

Keynote Forum

Introduction

Title: Factors controlling the deterioration of spray dried active food ingredients
Cuie Yan, PepsiCo Global R&D, USA

Title: Folate and health – still a challenge in food and nutrition science
Cornelia Witthoft, Linnaeus University, Sweden

Group Photo

Networking & Refreshment Break

Oral Session-1:
Chemistry of Food | Functionality & Behaviour of Hydrocolloids | Cereal Chemistry & Sea Food Chemistry | Rheology & Kinetics of Chemical Reaction in Food

Session Introduction

Session Chair: Cornelia Witthoft, Linnaeus University, Sweden

Session Co-chair: Blair Surridge, Camosun College, Canada

Title: Effect of starch thickening on emulsion formation and stabilization in salad dressings
Rachel Wicklund, Tate & Lyle, USA
Title: Analysis of red grape skin anthocyanins extracted using sonication
Harmit Singh, California State Polytechnic University, USA
Title: The accumulation of endocrine-disrupting chemicals in vegetables and fruits in coastal zone
Jian Lu, Chinese Academy of Sciences, China
Title: The development of iron fortified tea
Elisa June Teresa McGee, University of Toronto, Canada
Title: Technology strategies to control starch retrogradation
Weichang (David) Liu, Tate & Lyle, USA
Title: Chemical composition, antibacterial and antioxidant properties of essential oils prepared from caraway is maintained after sterilization of seeds with γ-irradiation
Abdolamir Allameh, Tarbiat Modares University, Iran
Title: Milk protein-based encapsulation of multiple bioactive nutrients
Li Liang, Jiangnan University, China

Lunch Break

Workshop on Whey Protein Chemistry, Functionality and Application

Title: Effects of pectin/inulin on the rheological properties of whey protein
Cuina Wang, Jilin University, China
Title: Low fat Cheddar cheese made using polymerized whey protein concentrate and adjunct culture
Tiehua Zhang , Jilin University, China

Oral Session-2:
Processing, Fortification & Packaging of Food | Recent Advancement in Food Science & Food Business
Food, Nutrition & Health | Chemistry behind Meat & Poultry Processing

Session Introduction

Session Chair: John Tsaknis, Technological Educational Institution (TEI) of Athens, Greece

Session Co-chair: Gunay Ozkan, College of Southern Nevada, USA

Title: Migration and human exposure assessment of silver from an antimicrobial spray coated low density polyethylene nanocomposite material into milk
Joseph Hannon, University College Dublin, Ireland

Title: The potential use of ultra- high pressure homogenization process for milk treatment
Genaro G. Amador, Center for Research in Applied Biotechnology, Mexico
Title: Heavy metal concentrations and distribution of water, soil, and fish around the Qinghai- Tibet Plateau-A review
Jun Wu, Chinese Academy of Sciences, China

Title: Spice and wellness: Current practice and future prospectives
M. Madhava Naidu, Central Food Technological Research Institute, India

Networking & Refreshment Break

Title: Current advances in science and technology for endocrine disrupting chemicals in food
Roeb Garcia-Arrazola, National Autonomous University of Mexico, Mexico
Title: The study of chemical and physic components in berry of grape cultivar *Shesh i Bardhe*, in Albania
Edlira Kukali, Agricultural University of Tirana, Albania
Title: Role of calcium in reducing accumulation of heavy metal cadmium in seeds of chickpea and mungbean
Kamal Jit Singh, Panjab University, India
Title: Evaluation of vitamin D3 concentration in canned fish, distributed in the market in Iran
Maryam Mirlohi, Isfahan university of Medical science, Iran

Panel Discussion

Day 2 August 12, 2016

Algonquin AB

Keynote Forum

Title: Development of fermented products from donkey milk

John Tsaknis, Technological Educational Institution (TEI) of Athens, Greece

Title: Hop extracts – A natural antimicrobial for ensuring food safety
Carolin Hauser, Fraunhofer Institute for Process Engineering and Packaging IVV, Germany

Networking & Refreshments Break

Oral Session-3:
Food Flavour Chemistry | Hydrophilic Colloids in Food Industry | Food Storage and Preservation | Role of Bioactive Constituents | Equipment's and Techniques | Food Dairy: Science, Research & Sustainability

Session Introduction

Session Chair: Cuie Yan, PepsiCo Global R&D, USA

Session Co-chair: Carolin Hauser, Fraunhofer Institute for Process Engineering and Packaging IVV, Germany

Title: Bacterial NanoCellulose– A novel marketable food hydrocolloid?
Fernando Dourado, University of Minho, Portugal
Title: Novel method of product authenticity and traceability testing using molecular tech- niques in combination with gold nanoprobe for food and agricultural applications
Dimitra Houhoula, Technological Educational Institute of Athens, Greece
Title: Synthesis of prebiotics as monitor by infrared spectroscopy
Andrea Gomez-Zavaglia, Center for Research and Development in Food Cryotechnology, Argentina

Title: Utilizing nanotechnologies for development active edible coatings to improve quality and storability of food
Elena Poverenov, Agricultural Research Organization- The Volcani Center, Israel

Title: Liaison of phenolic and biological activity of daucus carota cultivars indigenous to Pakistan
Shahzad Ali Shahid, The University of Western Ontario, Canada
Title: Microencapsulation of *Lactobacillus Plantarum* with alginate/resistant-starch and development of a new method for evaluating the viability of entrapped bacteria
Yahya Shafiei Bavil Oliaei, Islamic Azad University, Iran
Title: Evolutions of structural properties of native phospho casein (NPC) powder during storage
Sarah Nasser, INRA, France

Lunch Break

Title: Innovation in technology for processing goats milk and dairy products
Choijilsuren Narangerel, Instiitute of Technology, Mongolia
Title: Optimization of probiotic yogurt production applying different concentration of vitamin D3 ,Cuminum cyminum and different fermentation times using response surface methodology
Maryam Mirlohi, Isfahan university of Medical science (MUI), Iran
Title: Protection of resveratrol against decomposition of folic acid and the decomposition-induced β-lactoglobulin structural change
Wusgal, JiangnanUniversity, China
Title: Storage stability of a nigerian traditional extruded and deep fried corn-based snack (kokoro)
Francis Aiyeleye, Federal Polytechnic, Nigeria

Symposium on New Techniques in Plant Protein Processing

Title: Gel properties of SPI modified by enzymatic cross-linking during frozen storage
Shuntang Guo, China Agricultural University, China
Title: Effects of endogenous small molecular compounds on the rheological properties, texture and microstructure of soymilk coagulum
Ruican Wang, China Agricultural University, China

Refreshments & Poster Session

Poster Session @ Foyer

FC001	**Title: Low temperature and hypoxia on γ-aminobutyric acid accumulation in activated brown rice** **Zhenxin Gu,** Nanjing Agricultural University, PR China
FC002	**Title: Functional foods in the nomadic traditions** **Ts. Batsukh,** Mongolian University of Science and Technology, Mongolia
FC003	**Title: Effect of beetroot gel administration on performance, metabolic and biochemical parameters of physically actives individuals** **Eduardo Mere Del Aguila,** Federal University of Rio de Janeiro, Brazil
FC004	**Title: *Citrus sinensis* peel: A potential source for functional food development** **Faboya Evelyn Taiwo,** Rufus Giwa Polytechnic, Nigeria
FC005	**Title: Analysis of chemical composition, mineral and anti-oxidative effect of the *Rudbeckia laciniata*** **Geonmin Noh,** Functional food & Nutrition Division, South Korea
FC006	**Title: *Tropaeolum majus* (nasturtium) ethanolic extract inhibits adipogenesis in 3T3-L1 cells** **Gichang-Kim,** Rural Development Administration, South Korea
FC007	**Title: Impact of fiber and protein derived from rapeseed press-cake on Maillard Reaction in a cookie model system** **Jonathan Wilkin,** Abertay University, UK
FC008	**Title: Validity of a unique trapping mechanism and application of the captured starch as a thickening agent** **Lee-Anne McGee,** Abertay University, UK
FC009	**Title: Lamb meat lipid oxidation and iron changes during different home-cooking methods** **Maryam Mirlohi,** Isfahan University of Medical Sciences, Iran
FC010	**Title: Physicochemical characterization of polyelectrolyte complex blends of aloe vera gel, chitosan and alginate** **Gallardo-Rivera R,** Universidad Autonoma Metropolitana, Iztapalapa, Mexico
FC011	**Title: Neuro-fuzzy modeling to predict quality and microbiological parameters of partial-dried cherry tomato during storage: Effects of water activity, temperature and storage time** **Yongbin Han,** Nanjing Agricultural University, PR China
FC012	**Title: Anti-obesogenic effects of vinegar brewed from monascus-fermented unpolished rice in rats subjected to a high fat diet** **Young-Hee Pyo ,** Sungshin Women's University, Korea

FC013	**Title:Effect of pH values on the antioxidant activity in red cabbage (*Brassica oleracea*)** **Ayse Demirbas,** University of Florida, USA
FC014	**Title: Investigation of changes in anthocyanins during sulfite treatment** **Carol Pow Sang,** California State Polytechnic University, USA
FC015	**Title: Evaluation of nitrate, nitrite and saponins contents, total antioxidant potential, antioxidant capacity and activity in different products of beetroot: Cereal bar, juice and chips** **Eduardo Mere Del Aguila,** Federal University of Rio de Janeiro, Brazil
FC016	**Title: Adoption of bio-fortified potato variety among farmers in Osun state, Nigeria** **Ebunoluwa Oyindamola Faniyi,** Rufus Giwa Polytechnic, Nigeria
FC017	**Title: Ca2+ enhancing isothiocyanates formation in broccoli sprouts and their dynamic variation during hydrolysis** **Runqiang Yang,** Nanjing Agricultural University, China
FC018	**Title: The chemical behavior of stainless steel during cooking and storage of vegetables** **Ali Korin,** Al-Azhar University, Egypt
FC019	**Title: Enhancing emulsion stability to environmental stresses using whey protein-tragacanthin interfacial complexes: Comparison of layer-by-layer and mixing methods** **Soleiman Abbasi,** Tarbiat Modares University, Iran
FC020	**Title: Stabilization mechanism of various inulins and hydrocolloids: Milk–sour cherry juice mixture** **Soleiman Abbasi,** Tarbiat Modares University, Iran

Awards & Closing Ceremony



Bookmark your dates

2nd International Conference & Expo on

Food Chemistry & Hydrocolloids

July 24-26, 2017 Vancouver, Canada

Website: www.foodchemistry.conferenceseries.com Email: foodchemistry@conferenceseries.net

Conference Series LLC
2360 Corporate Circle, Suite 400
Henderson, NV 89074-7722, USA
Ph: +1-888-843-8169
Fax: +1-650-618-1417
america@conferenceseries.com

Conference Series Ltd
Heathrow Stockley Park Lakeside
House, 1 Furzeground Way
Heathrow, UB11 1BD
United Kingdom
europe@conferenceseries.com

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

Toll free
USA & Canada: +1-800-216-6499
Australia: +1-800-651-097
Europe: 0805-080048

OMICS International
conferenceseries.com

Scientific Program

International Conference on

Food Safety and Regulatory Measures

August 17-19, 2015 Birmingham, UK



OMICS International Conferences

2360 Corporate Circle, Suite 400 Henderson, NV 89074-7722, USA Ph: +1-888-843-8169, Fax: +1-650-618-1417

Toll free: +1-800-216-6499 Email: foodsafety@conferenceseries.net; foodsafety@omicsgroup.com

Scientific Program

International Conference on
Food Safety and Regulatory Measures

August 17-19, 2015 Birmingham, UK

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

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

2nd International Conference on

Food Safety, Quality and Policy

October 13-15, 2016 Dubai, UAE

Website: foodsafety-hygiene.conferenceseries.com

e-mail: foodsafety@conferenceseries.net; foodsafety@omicsgroup.com

