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/

Organizing Committee Members



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Germany





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NSW Food Authority
Australia

Nitaigour Premchand Mahalik
Professor
Jordan College of Agricultural Sciences and Technology
USA





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

Program at Glance

Day 1

Time	Session
08:00 - 09:00	Registration
09:00 - 09:15	Inaugural Address
09:15 - 10:45	Keynote Session
10:45 - 10:50	Group Photo
10:50 - 11.00	Coffee/Tea Break
11:00 - 13:00	Food Safety and Food Production
13:00 - 13:30	Lunch Break
13:30 - 15:30	Food Processing and Preservation
15:30 - 15:45	Coffee/Tea Break
15:45 - 17:30	Nutrition and/or health of food

Day 2

Time	Session
09:00 - 10:00	Keynote Session
10:00 - 10:15	Coffee/Tea Break
10:15 - 13:00	Biotechnology in Food safety
13:00 - 13:30	Lunch Break
13:30 - 14:30	Food Safety Regulatory Affairs
14:30 - 15:30	Poster
15:30 - 15:45	Coffee/Tea Break
15:45 - 17:30	Quality Standard and Food Management Systems
17:30 - 18:00	Environmental Protection Co-Management with Food Safety

Day 3

Time	Session
09:00 - 10:00	Challenges to Food Hygiene and Safety
10:00 - 10:15	Coffee/Tea Break
10:15 - 12:00	Advances in Food Quality and Processing
12:00 - 13:00	Microbiological and Chemical Aspects of Food Safety
13:00 - 13:30	Lunch Break
13:30 - 15:30	Food Security and Food Policy
15:30 - 15:45	Coffee/Tea Break
15:45 - 17:30	Advances in Food Management
17:30 - 18:00	Impacts of New Development in Food Industry

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

Scientific Program

6th International Conference on

Food Safety & Regulatory Measures

June 5-7, 2017 Milan, Italy

TENTATIVE PROGRAM



Title: Exposure to acute and long term harmful components of foods and suitable remediation practice and technology

Nikos E Mavroudis, Northumbria University, UK



Title: Antimicrobial Resistance of Zoonotic Foodborne Pathogens of; what we can do from now?

Yong Ho Park, Seoul National University, South Korea



Title: Quantifying uncertainty of dietary intake exposure assessment of consumers to pesticide residues

Arpad Ambrus, National Chain Food Safety office, Hungary



Title: Application of light emitting diode to determine the quality of food

Jose S. Torrecilla, Complutense University of Madrid, Spain



Title: The Food Safety Law in Lebanon: What Is Next?

Adel Cortas, Former Minister of Agriculture, Lebanon



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

Hami Alpas, Middle East Technical University, Turkey



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



Title: Brazil nuts: determination of natural elements and aflatoxin

Maristela Martins Pereira, Federal University of Amazonas, Brazil



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, Inc, USA



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

Nihat Akin, Selcuk University, Turkey



Title: The Economic Consequences of Poor Soil Health in Vineyard Properties around the World

Mark Norman, World Wine Marketing, USA



Title: The Food in Your Establishment is Only as Safe as the Culture You Create

Chris Hill, USA



Title: TBA

Kalanithi Nesaretnam, Minister, Embassy of Malaysia and Mission of Malaysia to the European Union, Belgium



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: Importance of Proficiency testing and Reference materials in Food analysis: New opportunities

B J Desai, Trilogy Lab, India



Title: Physical, mechanical properties and antifungal activity of bioactive film containing williopsis saturnus var. saturnus antagonistic yeast

Sakarya University, Turkey



Title: Heavy metals and caffeine levels in honey of different origin available in UAE

Victor Raj Mohan Chandrasekaran, Gulf Medical University, UAE



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

Isil Var, Turkey



Title: Isolation and molecular characterization of Salmonella enterica strains from poultry in Trinidad

Nitu Kumar, University of the West Indies, Trinidad and Tobago



Title: Association between ochratoxin A concentration and coffee beans characteristics

Anoop Agarwal, Gulf Medical University, UAE



Title: Effect on respiratory system of Swiss albino mice exposed with Deltamethrin or/and Lipopolysaccaride

Anita Tiwari, Guru Angad Dev Veterinary and Animal Sciences University, India



Title: Identification of Toxigenic S. aureus in Some Foods of Animal Origin in Kayseri, Turkey

Fulden Karadal, Omer Halisdemir University, Turkey



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: Development and Quality assessment of fiber enriched low fat and low sugar functional caarbeef cookies

Meena Goswami Awasthi, Deen Dayal Upadhyaya Pashu-chikitsa Vigyan Viswavidyalaya Evam Go-Anusandhan Sansthan, India



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

Bangladesh Agricultural Research Institute, Bangladesh



Title: Preservation and use of the gene pool of microorganisms for ensuring quality and safety of food staples and food

Anna Chizhayeva, The Kazakh research institute of processing and food industry, Kazakhstan



Title: Processing of medicinal herbs using helium drying equipment

Safarov Jasur, Uzbekistan

Title: Study of thermal characteristics of plant material for drying quality

Shaxnoza Sultanova, Tashkent state technical university, Uzbekistan



Title: Investigation of fluoroquinolone resistance in Escherichia coli isolated from swine feces in Korea

Kun Taek Park, Seoul National University, South Korea

Title: Microbiological quality of ready-to-eat foods in Barbados, West Indies

Carol Hull-Jackson, University of the West Indies, Trinidad and Tobago



Title: Investigation the Living of Vibrio parahaemolyticus in Sea Bass (Dicentrarchus labrax) at Different Storage Temperatures by Classical Cultural, qPCR and Real-Time LAMP Method

Arife Ezgi Telli, University of Selcuk, Turkey

Title: Investigation on the sanitary practices and the prevalence of Staphylococcus aureus on chicken carcasses and coliform contamination of water used at informal chicken market in Gauteng province, South Africa: Risk for food safety

Oluwatola Folaranmi Adigun, University of Pretoria, South Africa



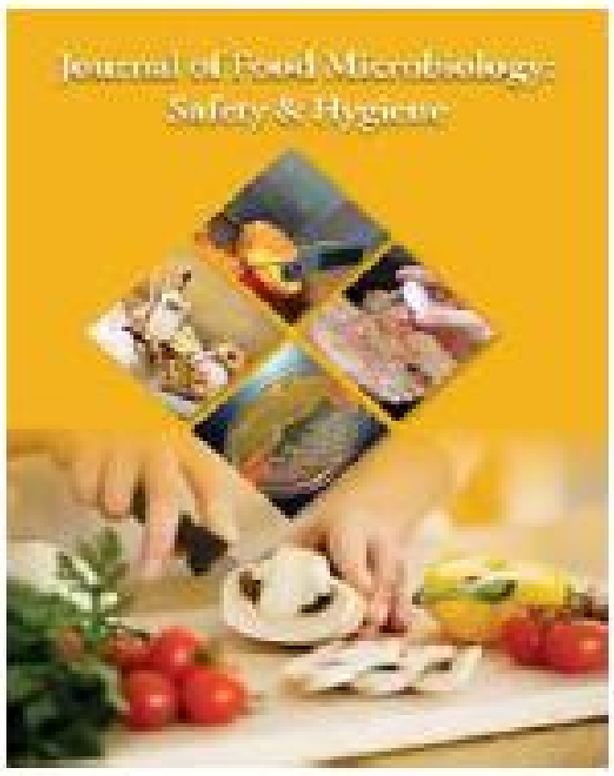
Title: Prevalence of brucellosis in slaughter animals in Gauteng Province abattoirs, South Africa: Food safety implications

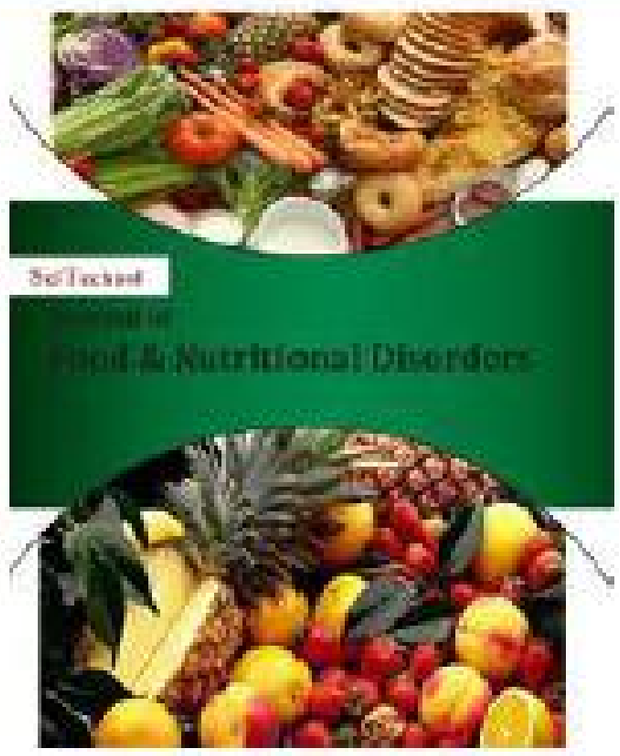
Francis B. Kolo, University of Pretoria, South Africa

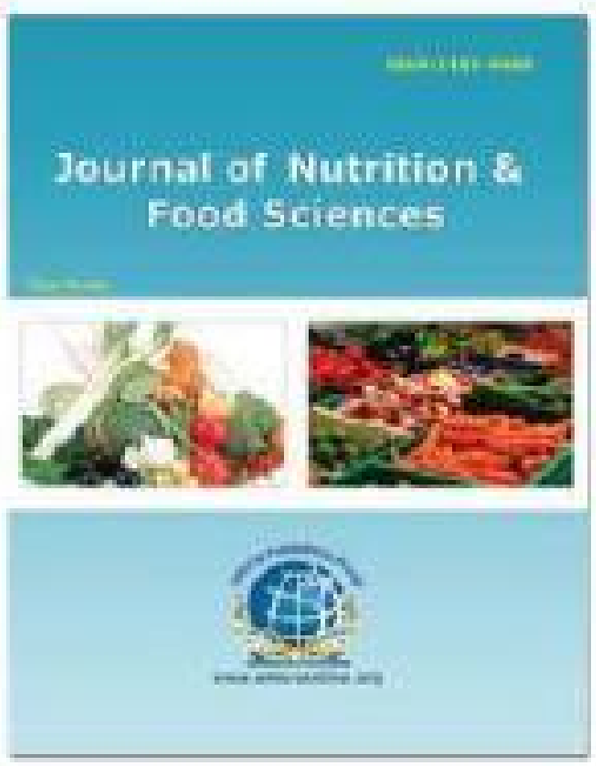
Title: Microbiological quality of street food sold in Sicily - Italy

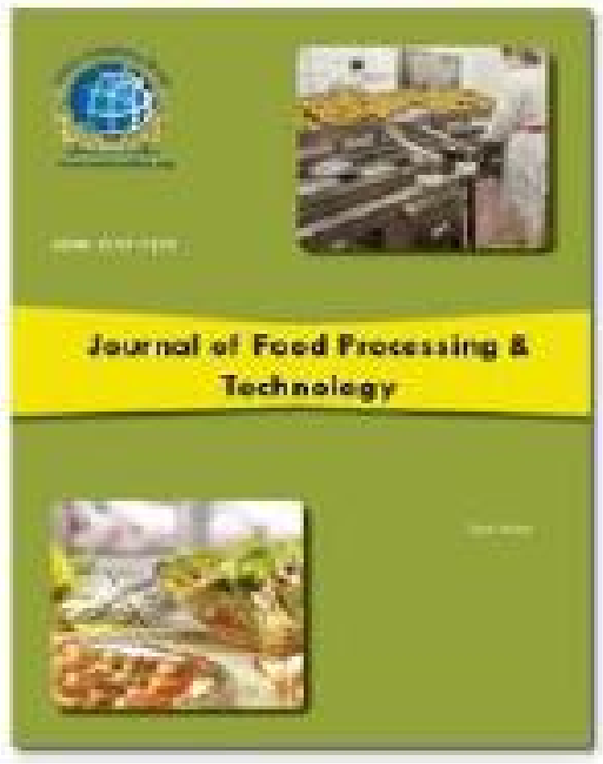
Graziella Ziino, University of Messina - Italy

Supporting Journals









Join Us @ MILAN, ITALY

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

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

Contact us @

foodsafety@foodtechconferences.com | foodsafety@conferenceseries.net

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









Tourist Destinations in Milan, Italy









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.

NH Milano Fiera
Viale degli Alberghi s/n
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Milan, Italy

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