TENTATIVE PROGRAM

8TH INTERNATIONAL CONFERENCE ON
FOOD SAFETY & REGULATORY MEASURES

JUNE 11-13, 2018 BARCELONA, SPAIN

Healthier the Food, Merrier the World



****For Available Speaker Slots****

✉ foodsafety@foodtechconferences.com

Conference Secretariat

Conference Series llc Limited, Kemp House, 152 City Road, London, EC1V 2NX, United Kingdom

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

CONFERENCE HIGHLIGHTS

- Food Safety
- Food Safety Laws and Regulations
- Food Hazards and HACCP
- Risk Analysis and Management
- Food Safety Surveillance System
- Food Safety Operations in Food Processing, Handling and Distribution
- Food Preservation and Quality Standard
- Food Safety in Retail Foods
- Food Borne Diseases and Its Prevention
- Food Allergies and Intolerance
- Food Contamination and Chemical Toxicology
- Microbiological and Chemical Aspects of Food Safety
- Foodomics Approaches in Food Safety



Food Safety 2018

PROGRAM AT A GLANCE

Day 1

Morning Sessions	Reception/Registration	08.00-09.00	
	Least of 3 Keynote/Plenary Talks	Time	General Session
		09.00-09.15	Inaugural Address
		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)	

25 Speakers for Day 1

Day 2

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

20 Speakers on Day 2

Day 3

	Time	Session 1	Session 2
Morning Session	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			

20 Speakers on Day 3

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

For more details, visit: http://foodsafety-hygiene.conferenceseries.com/

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Final program will be update before 45 days of the event

Glimpses of Food Safety Conference


















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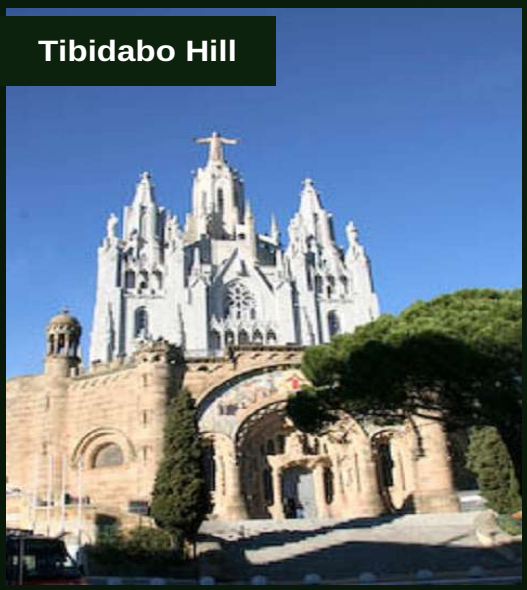
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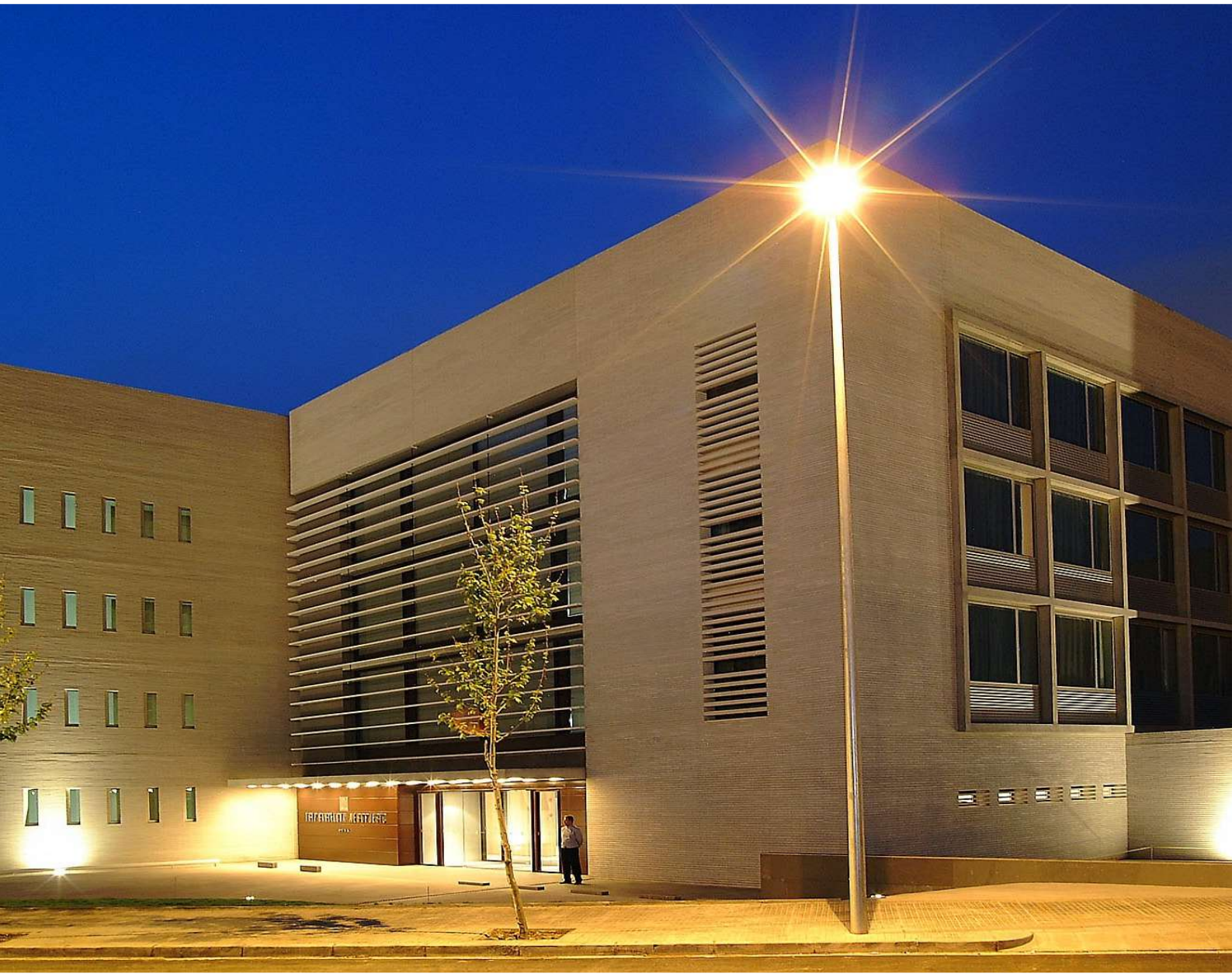
Tibidabo Hill



Park Guell by Gaudi



Conference venue
Barcelona, Spain



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968th Conference

Scientific Program





6th International Conference on

FOOD SAFETY & REGULATORY MEASURES

June 05-07, 2017 Milan, Italy

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Day 1 June 05, 2017

09:00-09:30 Registrations

Roma & Buenos Aires

conferenceseries.com 09:30 - 10:00 **Opening Ceremony**

Keynote Forum

10:00-10:05 **Introduction**

10:05-10:40 **Title: Perceptions from food safety to food defense in a developing world**
Hami Alpas, Middle East Technical University, Turkey

Group Photo

Refreshment Break 10:40-11:00 @ Foyer

11:00-11:35 **Title: Palm oil and its importance from food safety and nutrition perspective**
Kalanithi Nesaretnam, Embassy of Malaysia, Belgium

11:35-12:10 **Title: Antimicrobial resistance of zoonotic foodborne pathogens of; what we can do from now?**
Yong Ho Park, Seoul National University, South Korea

Workshop

12:10-12:35 **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

12:35-13:00 **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 13:00-14:00 @ Restaurant

Special Session

14:00-14:35 **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

14:35-15:00 **Title: Sensory properties and nutritional benefits of gluten-free cookies**
Valentina Pavlova, University of St. Kliment Ohridski, Republic of Macedonia

15:00-15:25 **Title: Fortification of yogurt milk with oleaster (*Elaeagnus angustifolia* L.) flour enhances overall quality of yogurt**
Nihat Akin, Selcuk University, Turkey

15:25-15:50 **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

15:50-16:15 **Title: Arsenic contamination of rice in relation to agronomic managements: The role of rhizosphere bacteria**
Sarah Zecchin, University of Milan, Italy

Refreshment Break 16:15-16:35 @ Foyer

16:35-17:00 **Title: Dietary exposure of the Korean population to acrylamide and furan: Total diet study**
Cho-il Kim, Korea Health Industry Development Institute, South Korea

17:00-17:25 **Title: Silicate solubilizing rhizosphere bacteria reduce arsenic uptake into rice plants**
Marie Markantonis, University of Milan, Italy

17:25-17:50 **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

09:30-10:05 **Title: Application of light emitting diode to determine the quality of food**
Jose S. Torrecilla, Complutense University of Madrid, Spain

Special Session

10:05-10:40 **Title: The green image of processed food by MAPs raw material quality**
Alessandra Bertoli, University of Pisa, Italy

Refreshment Break 10:40-11:00 @ Foyer

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

11:00-11:25 **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

11:25-11:50 **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

11:50-12:15 **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

12:15-12:40 **Title: Determination of hygiene conditions and antimicrobial efficacy of disinfectant used in a catering company in Adana, Turkey**
Cagri Celik, Cukurova University, Turkey

12:40-13:05 **Title: Salmonellosis: A food based societal issue**
Muhammad Afzaal, Government College University Faisalabad, Pakistan

Lunch Break 13:05-14:05 @ Restaurant

14:05-14:30 **Title: Identification of toxigenic *S. aureus* in some foods of animal origin in Kayseri, Turkey**
Fulden Karadal, Omer Halisdemir University, Turkey

Special Session

14:30-15:05 **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

15:05-15:25 **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

15:25- 15:45 **Title: Chemical analysis and nutrition quality of selected species of tuna**
Pospisilova Eliska, University of Veterinary and Pharmaceutical Sciences Brno, Czech Republic

15:45-16:05 **Title: Microbiological quality of ready-to-eat foods in Barbados, West Indies**
Carol Hull-Jackson, University of the West Indies, Trinidad and Tobago

16:05-16:25 **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 16:25-16:45 @ Foyer

Poster Session 16:25-17:00 @ Roma & Buenos Aires

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 12:30-14:00 @ Restaurant

Closing ceremony



conferenceseries.com 497th Conference

Scientific Program

2nd International Conference on

Food Safety & Regulatory Measures

June 06-08, 2016 London,UK



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Scientific Program

Day 1 June 06, 2016

09:00 - 09:30 Registrations

Hall - A

conferenceseries.com **09:30-10:00** **Opening Ceremony**

Keynote Forum

10:00-10:05 **Introduction**

10:05-10:35 **Title: Factors affecting the accuracy of measurements of pesticide residues and food contaminants**
Arpad Ambrus, National Food Chain Safety Office, Hungary

10:35-11:05 **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: 11:05-11:20 @ Foyer

11:20-11:50 **Title: Food safety, quality and environmental sustainability for palm oil**
Kalanithi Nesaretnam, Minister, Embassy of Malaysia, Belgium

11:50-12:20 **Title: Electrochemical detection of *Avian Influenza* virus genotype using ssDNA probe modified gold electrodes**
Jerzy Radecki, Polish Academy of Science, Poland

12:20-12:50 **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

12:50-13:15	**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: 13:15-14:00 @ Orwells Restaurant
14:00-14:25	**Title: Emerging, modified and masked mycotoxins in foods– Current risk assessments**
	Michael Rychlik, Technical University of Munich, Germany
14:25-14:50	**Title: Multiplex methods in the regulatory analysis of undeclared food allergens**
	Shaun MacMahon, USFDA, Center for Food Safety and Applied Nutrition, USA
14:50-15:15	**Title: Process induced food contaminants 3-MCPD, 2-MCPD & glycidol: Occurrence and analysis**
	Jan Kuhlmann, SGS Germany, Germany
15:15-15:40	**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
15:40-16:05	**Title: Reducing the acrylamide-forming potential of wheat, rye and potato**
	Nigel G Halford, Rothamsted Research, UK

16:05-16:30	**Title: Natural born food contaminants pyrrolizidine and tropane alkaloids: Occurrence, properties and analysis**
	Jan Kuhlmann, SGS Germany, Germany
Networking & Refreshments: 16:30-16:45 @ Foyer	
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	
16:45-17:10	**Title: Global food security and sustainability: The regulatory issues**
	Malcolm Elliott, The Norman Borlaug Institute for Global Food Security, UK
17:10-17:35	**Title: Determination of residues of anabolic agents in red meat and meat products using HPLC and ELISA**
	Isam Kadim, Sultan Qaboos University, Oman
17:35-18:00	**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^{0}C typical to Senegal**
	Diop Michel Bakar, Université Gaston Berger, Senegal
18:00-18:25	**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	
09:00-09:25	**Title: Regulatory measures needed on unintentional allergen cross contamination**
	Sylvia Pfaff, Food Information Service Europe, Germany
09:25-09:50	**Title: Protecting consumers from food allergens - What else is required?**
	Hazel Gowland, Allergy Action, St Albans, UK
09:50-10:15	**Title: Analytics is the key for safe food – Challenges and way forward**
	Pauline Titchener, Neogen Europe Ltd., UK
10:15-10:40	**Title: Allergen management and need for regulation at factory level**
	Crevel Rene, Unilever, UK
10:40-11:05	**Title: Allergen labelling, are we being too cautious?**
	Jackie Healing, Quality and Responsible Sourcing with Coles Supermarkets, Australia
Networking and Refreshments: 11:05-11:20 @ Foyer	

11:20-11:45	**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	
11:45-12:10	**Title: Mechanical behaviour of single tomato fruit cells under compression at high speed**
	Zhiguo Li, University of Birmingham, UK
12:10-12:35	**Title: Non-targeted methods for detection of food adulteration**
	Steve Holroyd, Fonterra Research and Development Centre, New Zealand
12:35-13:00	**Title: Developing and implementing food safety approaches to vegetable industry in the USA**
	Qingren Wang, University of Florida, USA
	Lunch Break: 13:00-13:45 @ Orwells Restaurant
13:45-14:10	**Title: Quality traits and fatty acid profile of large-size farmed and wild marine fish**
	Alessandra Roncarati, Camerino University, Italy
14:10-14:35	**Title: Polyphenol-rich apple peel extract inhibits formation of carcinogenic heterocyclic amines in pan fried beef patties**
	Stan Kubow, McGill University, Canada
14:35-15:00	**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
15:00-15:25	**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	
15:25-15:40	**Title: Effectiveness of cyclic heating decontamination on surfaces with different roughness**
	Catherine Bowe, Northumbria University, United Kingdom
15:40-15:55	**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
15:55-16:10	**Title: Food safety and quality qudits – Are audit findings predictable?**
	Evamaria Melcher, University of Bonn, Germany
	Networking and Refreshments: 16:10-16:25 @ Foyer
16:25-16:40	**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

16:40-16:55	**Title: Protective role of the seaweed *Halimeda opuntia* extract on cadmium-stressed *Eruca sativa*** **Khalil Mahfouz Saad-Allah,** Tanta University, Eygpt
16:55-17:10	**Title: Chromatographic and mass spectrometric solutions to improve quality and safety of food and dietary supplements** **Ana Mornar,** University of Zagreb, Croatia
17:10-17:25	**Title: Step up your organization through ISO-22000** **Haya Alayadi,** King Saud Universty, SA
17:25-17:40	**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 15:30-16:30	
Session Adjournment	

Day 3 June 08, 2016	
Hall - A	
Symposium on **Challenges in the Detection of Food Allergens - Food Processing and Production Line Factors**	
10:00-10:25	**Title: Challenges in the detection of food allergens – Effects of processing and food matrices** **Balunkeswar Nayak,** University of Maine, USA
10:25-10:50	**Title: Food safety: Detect soy especially in highly processed food** **Timo Wulfmeyer,** Food & Feed Analysis, Germany
Awards Ceremony @ 10:50-11:00	
Networking and Refreshments: 11:00-11:15 @ Foyer	
11:15-11:40	**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	
11:40-12:05	**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
12:05-12:30	**Title: Botanical authentication and certification for consumer safety** **Alessandra Bertoli,** University of Pisa, Italy
12:30-12:55	**Title: The modification of polymer substrates and their improved antimicrobial activity for use in active packaging applications** **Sibu C. Padmanabhan,** University College Cork, Ireland

12:55-13:20	**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: 13:20-14:05 @ Orwells Restaurant	
14:05-14:30	**Title: Microbiological examination of some products from white and yellow cassava varities**
	Chinyere Ohalete, Imo State University, Nigeria
14:30-14:55	**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
14:55-15:20	**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 @ 15:20-16:00	
Thanks Giving & Closing Remarks	
Networking and Refreshments 16:00-16:15 @ Foyer	
Poster Presentations @ Foyer June 07, 2016 15:30-16:30	
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

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Food Safety and Regulatory Measures

August 17-19, 2015 Birmingham, UK



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Scientific Program

International Conference on
Food Safety and Regulatory Measures

August 17-19, 2015 Birmingham, UK

09:00-09:30 Registrations

Day 1 August 17, 2015

York Room

09:30-10:00 Opening Ceremony

Keynote Forum

10:00-10:05	**Introduction**
10:05-10:30	**Arpad Ambrus** National Chain Food Safety Office, Hungary
10:30-10:55	**Simon Flanagan** Food Safety & Allergens Reading Scientific Services Ltd (RSSL), United Kingdom

Networking & Refreshment Break 10:55-11:10 @ Pavilion Room Coffee station

11:10-11:35	**Peter Naughton-Penn** Microbiologics, USA
11:35-12:00	**Ian Thomas** 6 Pump Court, United Kingdom
12:00-12:25	**Paul Isherwood** The SHS Group Drinks Division, United Kingdom

Workshop

12:25-13:15 **Title: Food safety in the management of food sensitivities: Differentiating allergies from intolerances**

Carla Vartanian, American Overseas Dietetic Association, Lebanon

Group Photo

Lunch Break 13:15-14:00 @ Pavilion Room Lunch

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
14:00-14:20	**Title: Protection of polyphenol-rich potato extracts and polyphenol metabolites against pulmonary inflammation caused by ozone exposure** **Stan Kubow,** McGill University, Canada
14:20-14:40	**Title: The impact of spore aggregation on viable and total counts of *Bacillus subtilis*** **Nikolaos E Mavroudis,** Northumbria University, United Kingdom
14:40-15:00	**Title: Food waste away-from-home in urban China: A field study based estimate** **Shengkui Cheng,** Chinese Academy of Sciences, China
15:00-15:20	**Title: The use of ultrasound as an emerging technology to preserve fresh juice** **Hector Eduardo Martínez-Flores,** University Michoacana of Saint Nicolas Hidalgo, Mexico
15:20-15:40	**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
15:40-16:00	**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 16:00-16:15 @ Pavilion Room Coffee Station
16:15-16:35	**Title: Extraction and identification of anthocyanin of Java prune *(Kopsia pruniformis)* fruit peels** **Lydia Ninan Lestario,** Satya Wacana Christian University, Indonesia
16:35-16:55	**Title: Nitrate intake with consuming traditional food – fermented white cabbage *(Brassica oleracea L. capitata)*** **Alenka Hmelak Gorenjak,** University of Maribor, Slovenia
16:55-17:15	**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
17:15-17:35	**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
10:00-10:20	**Title: Birds, bacteria and baselines: Managing campylobacter through-chain to improve public health outcomes** **Philip Pond,** Safe Food Production Queensland, Australia
10:20-10:40	**Title: Internationalisation within the food industry – A luxury or a necessity?** **Deborah Wortelhock,** Cardiff Metropolitan University, United Kingdom
10:40-11:00	**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 11:00-11:15 @ Pavilion Room Coffee Station
11:15-11:35	**Title: Factors explaining differences in FSMS performance in supply chains of fresh produce: A global study** **Pieternel A Luning,** Wageningen University, Netherlands

11:35-11:55 **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

11:55-12:15 **Title: Microbiological quality of retailed green salads in Los Baños, Laguna, Philippines**

Aimee Sheree A Barrion, University of the Philippines, Philippines

12:15-12:35 **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

12:35-12:55 **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

12:55-13:15 **Title: Arsenic in rice: Determination, bioavailability and potential toxicity**

Basem Shomar, Qatar Environment and Energy Research Institute, Qatar

Lunch Break 13:15-14:00 @ Pavilion lunch

Young Researchers Forum

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

14:00-14:15 **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

14:15-14:30 **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

14:30-14:45 **Title: Food safety system based on HACCP methodology in a Portuguese sausage industry**

Ana Lúcia Baltazar, Coimbra Health School, Portugal

14:45-15:00 **Title: Terpenes: Properties and determination**

Magdalena Kupska, Gdańsk University of Technology, Poland

15:00-15:15 **Title: Investigative research into cadmium levels of cocoa beans in Trinidad and Tobago**

Gideon Ramtahal, The University of the West Indies, West Indies

15:15-15:30 **Title: Is rice safe? Analysis of effects of arsenic in rice on human health**

Tasila Mwale, University of Salford, United Kingdom

15:30-15:45 **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

15:45-16:00 **Title: Metabolomic profiling of Kakadu plum *(Terminalia ferdinandiana)*- A native plant of Australia**

Mridusmita Chaliha, The University of Queensland, Australia

Networking & Refreshment Break 16:00-16:15 @ Pavilion Room Coffee Station

16:15-16:30 **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

16:30-16:45 **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

16:45-17:00 **Title: Development of novel methods for the determination of food colorants**

F Ayca Ozdemir Olgun, Istanbul Technical University, Turkey

17:00-17:15 **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

17:15-17:30 **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

17:30-17:45 **Title: Assessing the benefits of traceability system to the Omani seafood industries**

Mohammed H AlRizeiqi, University College Dublin, Republic of Ireland

17:45-18:00 **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

10:00-10:20 **Title: The impact of mass media in food safety and health care change**

Carla Vartanian, American Overseas Dietetic Association, Lebanon

10:20-10:40 **Title: Validation, accreditation, monitoring and risk assessment of pesticide residues in foods from eastern Antioquia**

Andrés Ramírez Restrepo, Universidad de Antioquia, Colombia

10:40-11:00 **Title: Innovative functional ingredients from plant sources in food applications**

Yasmina Sultanbawa, University of Queensland, Australia

Networking & Refreshment Break 11:00-11:15 @ Pavilion Room Coffee Station

11:15-11:35 **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

11:35-11:55 **Title: Understanding the food regulatory lifecycle**

Ian Thomas, 6 Pump Court, London

11:55-12:15 **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

12:15-12:35 **Title: Efficient inhibition of methicillin resistant - vancomycin intermediate *Staphylococcus aureus* (MRSA-VISA) by soybean glycinin basic subunit**

Gamal Enan, Zagazig University, Egypt

12:35-12:55 **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

12:55-13:15 **Title: Methanol contamination in indigenous fermented alcoholic beverages**

Elijah Ige Ohimain, Niger Delta University, Nigeria

Lunch Break 13:15-14:00 @ Pavilion lunch

14:00-14:20 **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

14:20-14:40 **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 (15:30 - 16:30)

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

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