


# Healthier the Food, Merrier the World

**June 11-12, 2018**
**Barcelona, Spain**

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# Food Safety 2018

## PROGRAM AT A GLANCE

## SCHEDULE

**09:00-09:30**

**REGISTRATION**

**09:30-12:30**

**KEYNOTE**

**12:30-14:30**

**LUNCH**

**14:30-16:30**

**WORKSHOPS**

**16:30-17:30**

**SESSION TALKS**

**17:30-18:30**

**NETWORKING**






## DATE: June 11-12, 2018

### Barcelona, Spain

Conference Series takes immense pleasure & feels honored in inviting the contributors across the globe to International Conference on Food Safety & Regulatory Measures to be held during June 11-12, 2018 at Barcelona, Spain.


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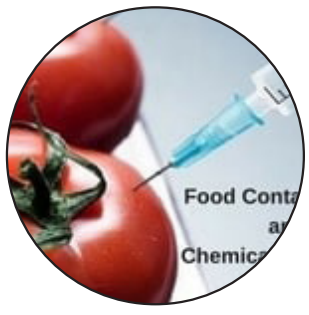

# KEY SESSIONS

- 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











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# Keynote Forum

**Food quality analysis based in Multi-target Rapid Detection Techniques**
Susana Sanchez-Gomez, University of Navarra, Spain

**Water Trading To Maximize Food Security Production Levels**
Dina Salman, New Mexico State University, USA

**Food Safety Lawsuits in the United States – A 25 Year Perspective**
William Bill Marler, University in Seattle, Washington

# Workshop

**Rapid detection techniques for biological contaminants in food**
Susana Sanchez-Gomez, University of Navarra, Spain

# Featured Speakers

**Trans fatty acids in unpackaged traditional bakery products in Argentina**
María Rosa Williner, National University of the Littoral, Argentina

**Innovative agriculture and sustainable food production: applications of the Acquaponics system**
Simona Giordano, University of Bari Aldo Moro, Italy

**In-store hygiene evaluation and its relationship with microbiological indices of some foods, sold in different retail market places in Lithuania**
Aiste Kabašinskiene, Lithuanian University of Health Sciences, Lithuania

**Effect of honeybush (Cyclopia intermedia) extracts on the oxidative stability and antioxidant activity of olive oil**
Dalia Sekmokiene, Lithuanian University of Health Sciences, Lithuania

**Electrochemical Instrument For Food Safety**
Lingwen Zeng, Chinese Academy of Sciences, China

**Internationalisation Of Food Safety Laws And Regulations: Implications To Botswana As A Developing Country**
Barulaganye Sebata, Institute of Health Sciences, Botswana

# Featured Speakers

**Risk assessment of dietary exposure to aflatoxins contamination in spices**
**Norhayati Ali, Universiti Pendidikan Sultan Idris, Malaysia**

**Food Safety associated with Pesticide Use in South East Asia, with Thailand as a Pilot Country**
**Sompon Wanwimolruk, Mahidol University, Thailand**

**Qualitative and quantitative analysis of the anti-nutritive factors in leaves of the white flowering Nerium oleander L.**
**K.G. Kgosana, Agricultural Research Council, South Africa**

**Photocatalysis as a non-thermal food safety treatment, process design and pathogen inactivation mechanism**
**Kashif Ghafoor, King Saud University, Saudi Arabia**

**New molecular approaches suitable for the identification of counterfeit products in the caviar market, affected by intense illegal trade**
**Elisa Boscari, University of Padova, Italy**

**Prevalence of fungi and mycotoxins in cocoa beans from cocoa producing areas of Ogun state, Nigeria**
**Soretire Ayodele, Federal University of Agriculture**

**Prevalence Of Salmonella And Shigella Species In Chicken Eggs From Different Poultry Farms In Owerri, Imo State, Nigeria**
**Nnagbo P. A, Imo State University**

**SPEAKER & KEYNOTE SLOTS AVAILABLE**

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FOOD SAFETY

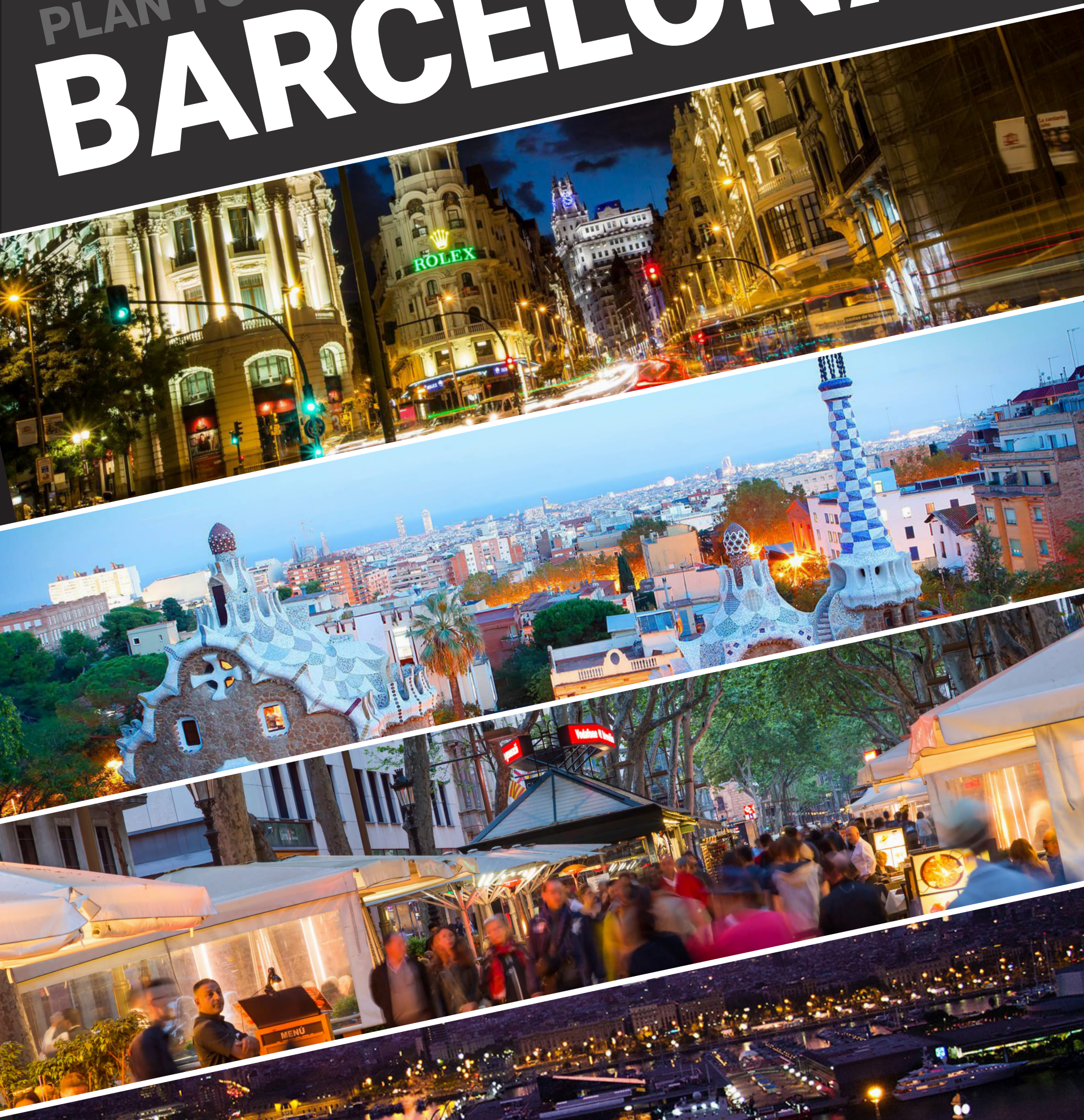
# GLIMPSES




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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

Registrations

Roma & Buenos Aires

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# Opening Ceremony

## Keynote Forum

Introduction

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

**Hami Alpas**, Middle East Technical University, Turkey

**Group Photo**

Refreshment Break

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

**Kalanithi Nesaretnam**, Embassy of Malaysia, Belgium

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

**Yong Ho Park**, Seoul National University, South Korea

## Workshop

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

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

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

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

Lunch Break

## Special Session

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

**Adel Cortas**, Former Minister of Agriculture, Lebanon

## Oral Session: 1

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

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

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

Session Introduction

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

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

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

**Nihat Akin**, Selcuk University, Turkey

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

**John Sammon III**, Par Tech, USA

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

**Sarah Zecchin**, University of Milan, Italy

Refreshment Break

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

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

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

**Marie Markantonis**, University of Milan, Italy

**Title: Brazil nuts: determination of natural elements and aflatoxin**

**Maristela Martins Pereira**, Federal University of Amazonas, Brazil

## Panel Discussion

Session Adjournment

## Day 2 June 06, 2017

## Keynote Forum

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

## Special Session

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

**Refreshment Break**

## Oral Session: 2

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

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

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

**Session Introduction**

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

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

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

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

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

**Lunch Break**

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

## Special Session

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

## Young Research Forum

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

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

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

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

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

**Refreshment Break**

## Poster Session

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

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

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

| | |
|---|---|
| FM103 | **Title: Investigation of fluoroquinolone resistance in *Escherichia coli* isolated from swine feces in Korea**<br>**Kun Taek Park,** Seoul National University, South Korea |
| FM104 | **Title: Isolation and molecular characterization of *Salmonella enterica* strains from poultry in Trinidad**<br>**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**<br>**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**<br>**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**<br>**Victor Raj Mohan Chandrasekaran,** Gulf Medical University, UAE |

## Day 3 June 07, 2017

**Extended Networking & Lunch Break**

**Closing ceremony**



conferenceseries.com 497th Conference

# Scientific Program

2nd International Conference on

# Food Safety & Regulatory Measures

June 06-08, 2016 London,UK



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Email: foodsafety@conferenceseries.net

# Scientific Program

## Day 1 June 06, 2016

**Registrations**

**Hall - A**

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## Opening Ceremony

## Keynote Forum

**Introduction**

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

**Arpad Ambrus,** National Food Chain Safety Office, Hungary

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

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

## Group Photo

Networking and Refreshments

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

**Kalanithi Nesaretnam,** Minister, Embassy of Malaysia, Belgium

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

**Jerzy Radecki,** Polish Academy of Science, Poland

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

**Nikos Mavroudis,** Northumbria University, UK

## Special Session on Formation and Analysis of Food Borne Toxicants

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

**Michael Granvogl,** Technical University of Munich, Germany

Lunch Break

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

**Michael Rychlik,** Technical University of Munich, Germany

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

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

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

**Jan Kuhlmann,** SGS Germany, Germany

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

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

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

**Nigel G Halford,** Rothamsted Research, UK

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

**Jan Kuhlmann,** SGS Germany, Germany

Networking & Refreshments

Oral Session-1:

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

Session Introduction

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

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

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

Panel Discussion

**Session Adjournment**

**Day 2 June 07, 2016**

**Hall - A**

**Special Session on**
**Allergen Management and Regulatory Measures**

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

Networking and Refreshments

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

Oral Sessions-2:

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

Session Introduction

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

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

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

Lunch Break

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

## Young Researcher Forum

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

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

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

Networking and Refreshments

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

## Poster Presentations

**Session Adjournment**

**Day 3 June 08, 2016**

**Hall - A**

## Symposium on

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

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

## Awards Ceremony

Networking and Refreshments

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

Oral Sessions-3:

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

Session Introduction

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

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

Lunch Break

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

Panel Discussion

## Thanks Giving & Closing Remarks

Networking and Refreshments

## Poster Presentations @ Foyer
## June 07, 2016

**Poster Judge: Stan kubow,** McGill University, Canada

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

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




## Bookmark your dates

6th International Conference on

# Food Safety and Regulatory Measures

March 13-15, 2017 Paris, France

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# Scientific Program

International Conference on

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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

**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

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**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


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