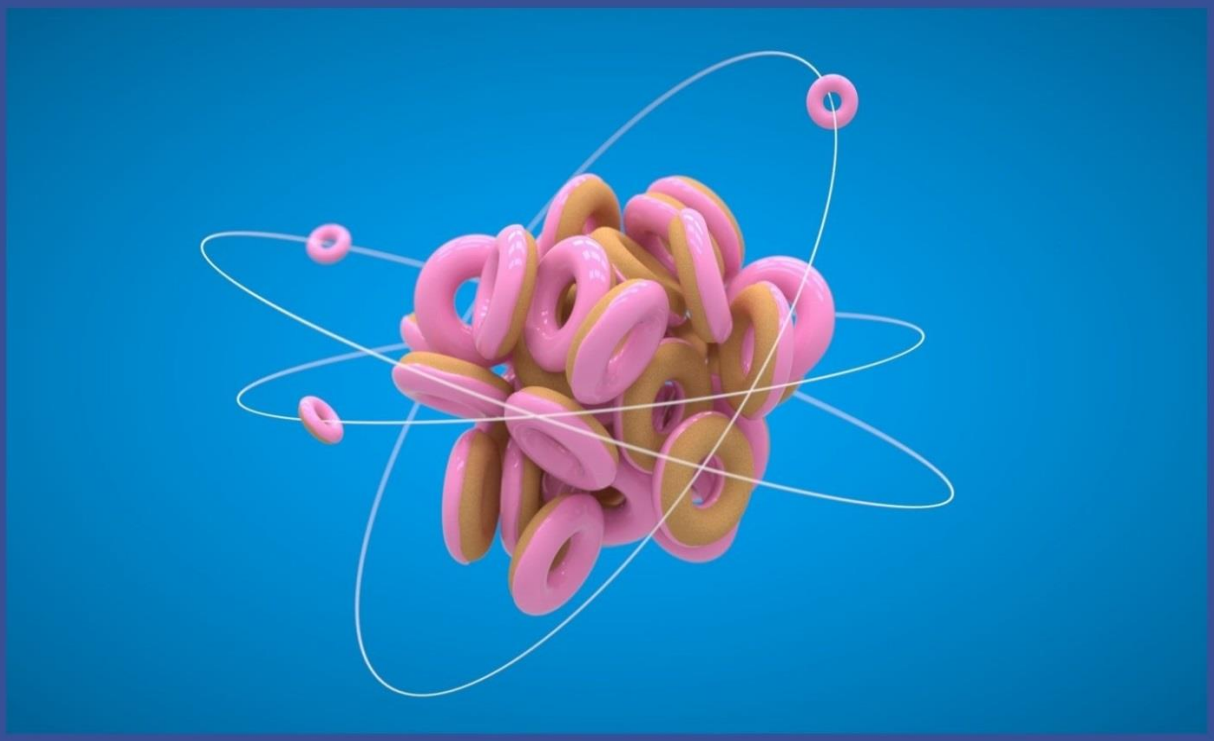
conferenceseries.com

2nd International Conference on

Food Chemistry and Nutrition

July 24-26, 2017 Vancouver, Canada



In Asscociation with

Media Partner

Travel Partner

Conference Secretariat

2360 Corporate Circle Suite 400 Henderson
NV 89074-7722 | USA
Email: foodchemistry@foodtechconferences.com
Website: http://foodchemistry.conferenceseries.com/

CITY OF VANCOUVER

Mayor Gregor Robertson
Le maire Gregor Robertson
羅品信市長
ਗਰੈਗਰ ਰੌਬਰਟਸਨ, ਮੇਅਰ
Punong-bayan Gregor Robertson

niʔ ct xaɬəməɬəɬ, tə ɬnimət, tə təməxʷ ʔiʔ tə ƛ̓ʷaʔɬkʷə 1 *
We watch over the land and sea and in turn they watch over us.



July, 2017

A Message from the Mayor

On behalf of the citizens of Vancouver, and my colleagues on City Council, I want to extend my warmest greetings to all those attending the 2017 International Conference on Food Chemistry and Nutrition in Vancouver. We are honoured to be hosting you.

We are very proud of the reputation Vancouver enjoys as one of the world's most beautiful and unique meeting destinations. I hope that in addition to attending the conference you are able to experience the many cultural and recreational activities the City has to offer. I know everyone involved in organizing the conference will ensure your time with us is special.

Once again, welcome to Vancouver, and I hope you enjoy the conference.

Sincerely,

Gregor Robertson
MAYOR

604.873.7621 604.873.7685 gregor.robertson@vancouver.ca vancouver.ca
Office of the Mayor, City of Vancouver, 453 West 12th Avenue, Vancouver, British Columbia, Canada V5Y 1V4

* © 2012, Musqueam Indian Band. All rights reserved. Used by permission only.

Food Chemistry 2017 Agenda

Day 1 July 24, 2017

09:30-10:00	Registration
10:00-10:10	Opening Ceremony
10:10- 10:15	Introduction
Keynote Forum	
10:15-10:45	Title: Why harmonize food regulations and what is needed to make it work
	Huub Lelieveld, Global Harmonization Initiative, Austria
Networking & Refreshment Break, 10:45-11:00	
11:00-11:30	Title: The future of food: Evidence-based science for the natural products industry
	V.A. Shiva Ayyadurai, CytoSolve, Inc., USA
11:30-12:00	Title: Benefits of low-temperature spray drying technologies on maintaining both flavor integrity and intensity
	Cuie Yan, PepsiCo Global R&D, USA
Symposium	
12:00-12:45	Title: Bioprocessing pilot plant facilities
	Shahram Emami, University of Saskatchewan, Canada
Special Session	
12:45-13:30	Title: New nanocomposite chemoresistive sensor for ethylene detection: Highly tunable porosity and electrical resistance for high sensing performances
	Guy Mechrez, Volcani Institute, Israel
Group Photo	
Lunch Break, 13:30-14:15	
Oral Session	
Track 2: Food & Nutrition Track 5: Livestock Nutrition Track 7: Food Science & Technology Track 11: Food Waste & Recycling Track 12: Herbs, Spices & Essential Oils Track 13: Recent Advancement in Food Science	
Session Introduction	
Session Chair: Naofumi Morita, Toyo College of Food Technology, Japan Session Co-chair: Thaddao Ogren, PepsiCo Global R&D, USA	
14:15-14:35	Title: Authenticity and quality control of spices and herbs by automated 1H-NMR spectroscopy and statistics
	Andrea Steck, Bruker BioSpin GmbH, Germany
14:35-14:55	Title: Enhancement of pigments production and antioxidant activity but decreacement of citrinin content by addition of Vitamin C in submerged fermentation of *Monascus rubber*
	Wei-ping Wang, Hubei University of Technology, China
14:55-15:15	Title: Co-product utilization-the case of soybeans
	J. K. Sekhon, Drexel University, USA
15:15-15:35	Title: Double emulsions (W/O/W) stability influenced by homogenization technique and formulation for natural antimicrobial delivery in food systems
	Maria Teresa Jiménez-Munguía, UDLAP, Mexico

15:35-15:55	Title: Factors affecting functional properties of aquafaba, water recovered from commercially canned chickpeas
	Rana Mustafa, University of Saskatchewan, Canada
Networking & Refreshment Break, 15:55-16:10	
16:10-16:30	Title: Active ingredients based on alginate and essential oils obtained by freeze drying: Effect of encapsulating agent on their antimicrobial and antioxidant activity
	Silvia Matiacevich, University of Santiago, Chile
16:30-16:50	Title: Microbial hydrocolloids in all-purpose flour for lesser uptake of oils in traditional Indian fried food
	G Nandhini Devi, Anna University, India
16:50-17:00	Nivedita V, Anna University, India
Panel Discussions	
Session Adjournment	
Day 2 July 25, 2017	
10:00-10:10	Introduction
Keynote Forum	
10:10-10:40	Title: Functional and nutritional properties of buckwheat, quinoa and adlay as pseudo-cereals improve life-style related diseases
	Naofumi Morita, Toyo College of Food Technology, Japan
10:40-11:10	Title: A portfolio of benefits from flaxseed
	Martin JT Reaney, University of Saskatchewan, Canada
Networking & Refreshment Break, 11:10-11:30	
11:30-12:00	Title: The functional compounds of sorghum distillery residue and their enhancing temperature adaptation effects on fishes
	Bonnie Sun Pan, Taiwan Ocean University, Taiwan
12:00-12:30	Title: Utilization of food processing by-products
	Dagmara Head, Food Development Centre, Canada
Workshop	
12:30-13:15	Title: Antimicrobial activity of cinnamon essential oil encapsulated in simple emulsion against bacteria
	Maria Teresa Jiménez-Munguía, UDLAP, Mexico
Lunch Break, 13:15-14:00	
Oral Session	
Track 1: Chemistry of Food Track 2: Human Nutrition Track 4: Food Security Track 6: Food Safety Track 8: Functionality and Behaviour of Hydrocolloids Track 9: Food Testing and Analysis Track 10: Food Storage and Preservation	

Session Introduction	
Session Chair: Huub Lelieveld, Global Harmonization Initiative, Austria Session Co-chair: Cuie Yan, PepsiCo Global R&D, USA	
14:00-14:20	Title: Grape pomace: Chemical composition and effects on food quality and nutrition
	Jianmei Yu, North Carolina Agricultural &Technical State University, USA
14:20-14:40	Title: The impacts of processing method and age on phytochemicals and bioactivities of coffee leaf
	Xiu-Min Chen, University of British Columbia, Canada
14:40-15:00	Title: Metallomics in Food safety and Nutrition: from total amount to speciation of element
	Yong Fang, Nanjing University of Finance and Economics, China
15:00-15:20	Title: Rapid green synthesis of gold nanoparticles using Crocetin and their anticancer activity
	Reyhane Hoshyar, Birjand University of Medical Sciences, Iran
15:20-15:40	Title: Different patterns of lifestyle behaviours among adolescents
	Nida Jawed, Dow University of Health Sciences, Pakistan
15:40-16:00	Title: Growth, yield, yield components and quality oil of sunflower (flame) variety affected by organic,mineral nitrogen and raw spacing
	Shatha Mohammed Hamada, Agriculture syndicate, Erbil-Iraq
Networking & Refreshment Break, 16:00-16:20	
Poster Session, 16:00-17:00	
Session Judge 1: Martin JT Reaney, University of Saskatchewan, Canada Session Judge 2: Bonnie Sun Pan, Taiwan Ocean University, Taiwan	
FC17-01	Title: Challenges in 2D-LC-multiple-heart-cutting-MS food analysis
	Bernhard Wagner, FH-JOANNEUM, Austria
FC17-02	Title: Chitinolytic enzymes from the marine organisms: enzymatic production of N-acetyl-D-glucosamine using crude enzyme from the liver of squid
	Masahiro Matsumiya, Nihon University, Japan
FC17-03	Title: Gel properties of acidifying nanofiltered and evaporated milk protein concentrates at different temperatures
	Yan Li, Beijing Technology and Business University, China
FC17-04	Title: Collagen hydrolysate derived from skate skin suppressed the development of obesity in mice
	Jeong Sook Noh, Tongmyong University, Republic of Korea
FC17-05	Title: Development of a multi-dimensional screening model to investigate the immune modulatory effects of migrating packaging compounds from foods stuffs
	Miriam M. Ehrnhoefer-Ressler, FH JOANNEUM, Austria
FC17-06	Title:
	Yang Li, China Agricultural University, China
FC17-07	Title: A novel wheat flour leading to naturally reduced staling and longer shelf life
	Toshiki Nakamura, NARO, Japan
FC17-08	Title: Efficacy of Lysine or glycine-derived Maillard reaction products to inhibit growth of *Salmonella enterica* serotype Typhimurium
	Kaiwen Mu, University of British Columbia, Canada
FC17-09	Title: Whitening effect and active components of fermented persimmon extract
	Gi Dong Han, Yeungnam University, South Korea

FC17-10	Title: Identification of specific spoiling microorganisms isolated from blueberry juice and their inactivation effect by using a microchip pulsed electric field system
	Aidong Sun, Beijing Forestry University, China
FC17-11	Title: Kimchi (Korean fermented vegetable) attenuates liver damage through improving lipid metabolism and suppressing apoptosis in high cholesterol diet-fed mice
	Minji Woo, Pusan National University, Republic of Korea
FC17-12	Title: Anticancer and apoptotic effects of crocin of saffron and cisplatin on cervical cancer cells
	Reyhane Hoshyar, Birjand University of Medical Sciences, Iran
FC17-13	Title: Effects of preheat treatment and Ca2+ concentration on the gelation properties of nanofiltered and evaporated milk protein concentrates
	Yunna Wang, China Agricultural University, china
FC17-14	Title: Physicochemical and physiological characteristics of the wheat-Makgeolli
	Eun Yeong Sim, National Institute of Crop Science, Korea
FC17-15	Title: TBA
	Cao Jialu, China Agricultural University, china
FC17-16	Title: Characterization of antioxidant peptides from rice bran protein hydrolysate stimulated by in vitro gastrointestinal digestion
	Suphat Phongthai, Mae Fah Luang University, Thailand
FC17-17	Title: Relation of beverages intake and obesity in Korean children aged 6-11: Analysis of the 6th Korean National Health and Examination Survey (2013-2015)
	Yoon Jung Kang, National Institute of Food and Drug Safety Evaluation, Korea
FC17-18	Title: Antibacterial activity of p-menta-1,4-dien-7-al, the main component of *Cuminum cyminum* L. essential oil
	Zhilin Gan, Beijing Forestry University, China
FC17-19	Title: In vitro antimetastatic effects of crocin on triple negative metastatic breast cancer cells
	Laleh Arzi, University of Tehran, Iran
FC17-20	Title: Sigumjang-meju (fermented barley bran) water-soluble extracts attenuate gastro mucosal injury and inflammatory responses-induced by acute alcohol intake *in vivo*
	Ha Sumin, Yeungnam University, South Korea
FC17-21	Title: Characteristics of *Sigumjang* (fermented barley bran) marinated pork loin
	Geu Tae Kim, Yeungnam University, South Korea
FC17-22	Title: Further monitoring of adequacy in compliance with iodization of salt
	Sujitha Elkaduwa, Government Analysts'Department, Sri Lanka
FC17-23	Title: Functional properties of fish roe hydrolysates produced by proteases
	Cynthia Q. Sun, Victoria University of Wellington, New Zealand
Panel Discussions	
Session Adjournment	
Day 3 July 26, 2017	
10:00-10:05	Introduction
Young Researchers Forum	
Session Introduction	

Session Judge 1: Andrea Steck, Bruker BioSpin GmbH, Germany Session Judge 2: Dagmara Head, Food Development Centre, Canada	
10:05-10:20	Title: Extending protein functionality: Microfluidization of heat denatured whey protein fibrils
	Charmaine K. W. Koo, University of Massachusetts Amherst, USA
10:20-10:35	Title: Influence of moisture on crystalline properties of sorghum starch
	Sana Subzwari, RMIT University, Australia
10:35-10:50	Title: Reverse-enteric iron microencapsulation with blend of chitosan and maltodextrin using spray drying: Tea fortification
	Juveria Siddiqui, University of Toronto, Canada
10:50-11:05	Title: Lipid oxidation and vitamin D3 degradation in dairy products as influenced by processing and storage
	Fatemeh Mahmoodani, University of Auckland, New Zealand
Networking & Refreshment Break, 11:05-11:25	
11:25-11:40	Title: The antioxidant activity of chlorogenic acid isomers is positively correlated with capacity to up-regulate nuclear factor-κB (NFκB) signaling in Caco-2 cells
	Ningjian Liang, University of British Columbia, Canada
11:40-11:55	Title: Molecular understanding of the interactions between milk protein, phenolic compounds and lipid oxidation products in liquid oat systems
	Jasmeet Kaur, RMIT University, Australia
11:55-12:10	Title: Non-destructive prediction of initial freshness condition in frozen fish fillets using excitation-emission matrix
	Md. Mizanur Rahman, Tokyo University of Marine Science and Technology, Japan
12:10-12:25	Title: Genotype effects on flaxseed gum composition and functional properties: Making a consistent hair-gel
	Adebimpe Oyeneye, University of Saskatchewan, Canada
12:25-12:40	Title: Edible sensors for meat and fish freshness
	Iuliia Dudnyk, Ecole Polytechnique Federale de Lausanne, Switzerland
12:40-12:55	Title: Dehulling canola for production of low fibre meal
	Edgar E Martinez-Soberanes, University of Saskatchewan, Canada
12:55-13:10	Title: An alternative and innovative technique for rapid and accurate prediction of lightness of Japanese cooked pork sausages
	Chao-Hui Feng, The University of Tokyo, Japan
13:10-13:25	Title: Functional properties of flaxseed gum solutions
	Yingxue Hu, University of Saskatchewan, Canada
Lunch Break, 13:25-14:30	
14:30-14:45	Title: Fabrication of coffee whiteners using quillaja saponin and soy lecithin as natural emulsifiers
	Cheryl Chung, University of Massachusetts Amherst, USA
14:45-15:00	Title: Aquafaba replaces egg white in sponge cake
	Yue He, University of Saskatchewan, Canada

15:00-15:15	Title: Effect of nano packing and aluminum on deterioration of soybean and corn seed in different storage condition
	Farhad Barazandeh Gholdareh, University of Tehran, Iran
15:15-15:30	Title: Density separation of oil seed meal from hull
	Shuyu Shang, University of Saskatchewan, Canada
Panel Discussions	
Award Ceremony	
Networking & Refreshment Break, 16:00-16:30	
Conference Adjournment	

