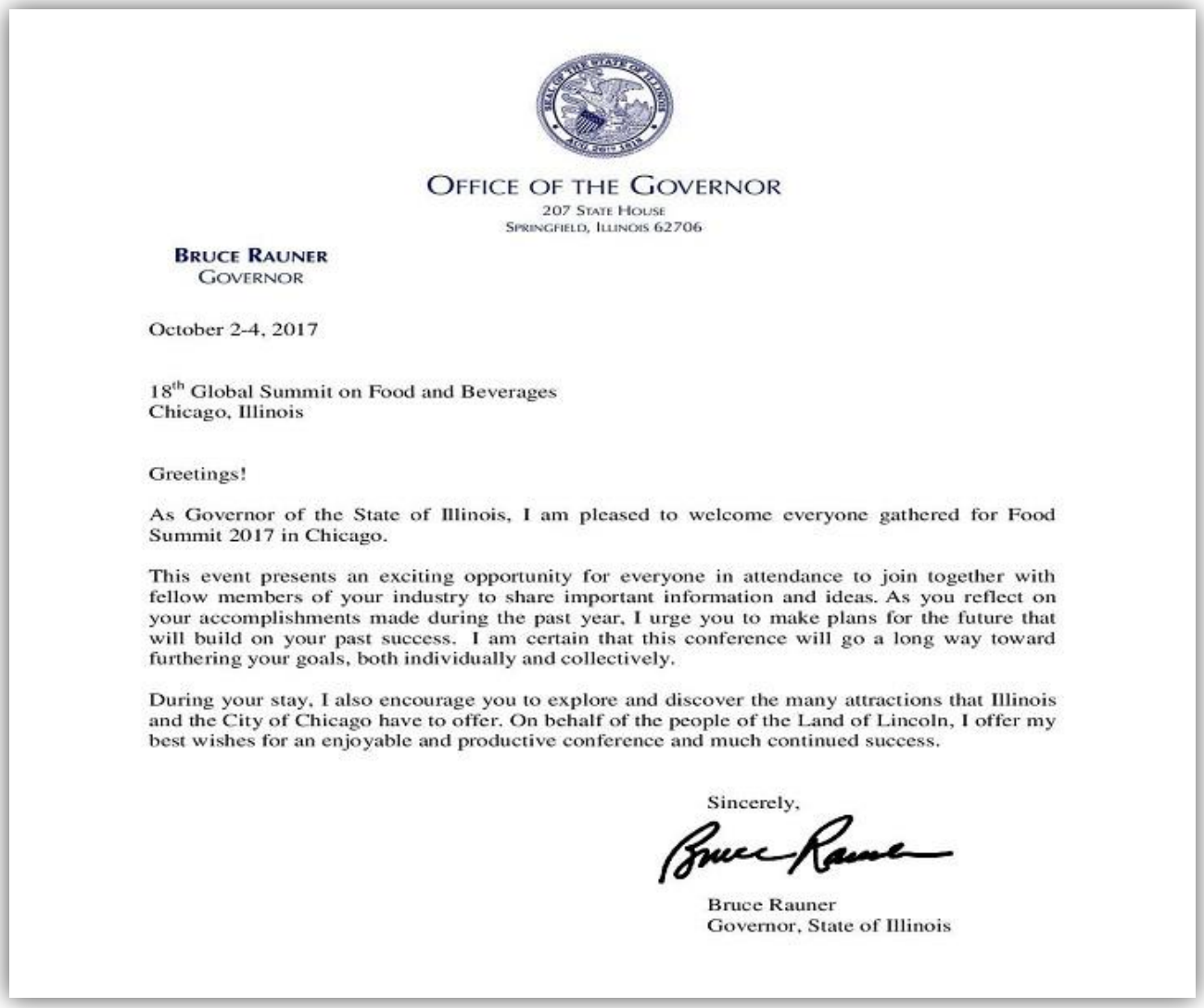
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18th Global Summit on Food & Beverages

October 02-04, 2017

Chicago, USA

Illinois Governor Welcome Note



OFFICE OF THE GOVERNOR
207 STATE HOUSE
SPRINGFIELD, ILLINOIS 62706

BRUCE RAUNER
GOVERNOR

October 2-4, 2017

18th Global Summit on Food and Beverages
Chicago, Illinois

Greetings!

As Governor of the State of Illinois, I am pleased to welcome everyone gathered for Food Summit 2017 in Chicago.

This event presents an exciting opportunity for everyone in attendance to join together with fellow members of your industry to share important information and ideas. As you reflect on your accomplishments made during the past year, I urge you to make plans for the future that will build on your past success. I am certain that this conference will go a long way toward furthering your goals, both individually and collectively.

During your stay, I also encourage you to explore and discover the many attractions that Illinois and the City of Chicago have to offer. On behalf of the people of the Land of Lincoln, I offer my best wishes for an enjoyable and productive conference and much continued success.

Sincerely,

Bruce Rauner
Governor, State of Illinois

Food Summit 2017 Agenda	
Day 1 October 02, 2017	
09:30-10:00	Registration
10:00-10:10	Opening Ceremony
10:10- 10:15	Introduction
Keynote Forum	
10:15-10:45	Title: Overproduction of functional food ingredients and biotherapeutics by probiotics and their derived enzymes
	Byong Lee, Kangwon National University, South Korea
Networking & Refreshment Break, 10:45-11:00	
11:00-11:30	Title: Sensory, nutritional and health benefits, formulation and product development of steviol glycosides isolated from *Stevia rebaudiana*
	Sai Prakash Chaturvedula, Wisdom Natural Brands, USA
11:30-12:00	Title: Enhancing the quality parameters and extending the shelf life of pomegranate juice by High Hydrostatic Pressure (HHP)Processing against thermal treatment
	Hami Alpas, Middle East Technical University, Turkey
Keynote Workshop	
12:00-12:45	Title: Food Logistics & Distribution
	Michael Cherney, Load Delivered, USA
12:45-13:30	Title: Food Labeling: Understanding and Using the Nutrition Facts
	Carla Vartanian, American Overseas Dietetic Association, Lebanon
Group Photo	
Lunch Break, 13:30-14:30	
Oral Session	
Track 2: Food & Nutrition Track 3: Livestock Nutrition Track 5: Food Science & Technology Track 6: Food Waste & Recycling Track 7: Herbs, Spices & Essential Oils	
Session Introduction	
Session Chair: Hami Alpas, Middle East Technical University, Turkey Session Co-chair: Isabel M.P.L.V.O. Ferreira, Universidade do Porto, Portugal	
14:30-14:50	Title: Animal-origin Probiotics vs Plant-origin Probiotics
	Sejong Oh, Chonnam National University, South Korea
14:50-15:10	Title: Functional Food Product Development from fish Processing By-Products
	Reza Tahergorabi, North Carolina A&T State University, USA
15:10-15:30	Title: Microbial production of prebiotic oligosaccharides: Galacto-oligosaccharides as an example
	Thu-Ha Nguyen, BOKU - University of Natural Resources and Life Sciences, Austria
15:30-15:50	Title: Impact of Import Restriction on Rice Production in Nigeria
	Christiana O., Igberi, Federal University Ndufu-Alike, Nigeria
Networking & Refreshment Break, 15:50-16:00	

16:00-16:20	Title: Food Loss and Food Waste: Identification of extent, causes and prevention of food losses and waste
	M A K K P Perera, Government Analysts Department, Sri Lanka
16:20-16:40	Title: Non thermal techniques in food processing and preservation
	Pragati Kaushal, Punjab Agricultural University, India
16:40-17:00	Title: Effect of storage methods on strawberry (Fragaria X Ananassa Duch.) fruit keeping quality
	Taleb R. Abu-Zahra, Al-Balqa Applied University, Jordan
Panel Discussions	
Session Adjournment	
Day 2 & Day 3 October 03-04, 2017	
Join us at Chicago, USA	

Submit an abstract for consideration as an oral or poster presentation for Day 2 & Day 3

