conferenceseries LLC Ltd

Global Summit on

FOOD & NUTRITION

July 01-02, 2019 | Paris, France

FOOD SUMMIT 2019

Day 1 : 01-07-2019	
Keynote Forum	
Keynote talk	**Study of the physicochemical and therapeutic properties of Moroccan garlic (Allium sativum.L.) and impacts of the conservation process by convective solar drying on its nutraceutical quality.**
	Dr Aziz HASIB,University of Sultan Moulay Slimane, Beni-Mellal, Morocco.
Keynote talk	**Food Allergies: A Systematic Review.**
	Dr. Anil Batta, Head, Dept. of Biochemistry, Govt. Medical college, Amritsar.
Group Photo and Networking	
Clinical nutrition, Sports Nutrition, Nutrition during pregnancy, Food Science, Food Irradiation.	
Session Introduction	
	WELFARE IMPLICATIONS OF FOOD PRICE VOLATILITY IN NIGERIA.
	Edamisan Stephen Ikuemonisan, Department of Agricultural Economics AdekunleAjasin University, AkungbaAkoko, Nigeria.
	Exploring the role of the Supplemental Nutrition Assistance Program in improving diet and health among the most vulnerable Americans: A bibliometric perspective.
	Parijat Ghosh, Ph. D. Candidate, Department of Rural Sociology, University of Missouri, USA.
	Agro-industrial waste utilization in monogastric animal feed formulations in Nigeria: Issues in technology and regulation.
	Oluwafemi,Department of Animal Science, Faculty of Agriculture, University of Abuja, Abuja, Nigeria.
Food & Eating Disorders, Food Biotechnology, Single Cell Protein (SCP), Probiotics & Dietary Supplements,	
	Effect of different spacing and mulching on growth and yield of okra(abelmoschus esculentus l.) in Chitwan.
	A.Khatiwada, Department of Horticulture, Agriculture and Forestry University, Nepal.
	Design Thermal Comfort in Greenhouses Environment.
	Abdeen Omer, Energy Research Institute, UK.
Networking & Refreshments	
Foodomics, Nutrition and Physiology, Nutrigenomics, Case Studies, Food Allergies, Nutrition and Healthcare, Food Consumption and Health Mapping Devices.	
Session Introduction	
	Association between soft drink consumption and asthma among Qatari students.
	Tamara Al Abdi, Qatar University, Human Nutrition Department Doha Qatar.
	Impact of vitamin E and selenium on antioxidant capacity and lipid oxidation of cheddar cheese in accelerated ripening.
	Maryam Batool, Department of Dairy Technology, University of Veterinary and Animal Sciences, Lahore, Pakistan.
Panel Discussion	
Day 2 will be updated soon.	
For available Speaker slots, mail us at foodsummit@europemeet.com	