Scientific Program

OMICS Group Conferences
Accelerating Scientific Discovery

International Conference and Exhibition on

Food Processing & Technology

November 22-24, 2012 Hyderabad International Convention Centre, India



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Proposals are invited for organizing Symposia/Workshops at OMICS Group Conferences in related areas under the scheme title of your own. These proposals can be sent to respective conference mail ids or to symposia@omicsonline.com

OMICS Group Conferences
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Email: foodtechnology2012@omicsgroup.co

Day 1 November 22, 2012

08:00-09:30 Registrations

Hall No.5

OMICS Group Conferences
Accelerating Scientific Discovery

09:30-10:00 **Opening Ceremony**

Keynote Forum

10:00-10:05 Introduction

10:05-10:30 **Srinivasan Damodaran**
University of Wisconsin-Madison, USA

10:30-10:55 **Ramesh Subramanian**
Laurentian University, Canada

Coffee Break 10:55-11:10

11:10-11:35 **S. C. Jain**
Amity University, India

11:35-12:00 **Jawaid Ahmad Baig**
BIOTECON Diagnostics GmbH, Germany

Track 1: Nutrition and Food Science

Chair: Ramesh Subramanian, Laurentian University, Canada
Co-Chair: Srinivasan Damodaran, University of Wisconsin-Madison, USA

Session Introduction

12:00-12:20 **Title: Effect of fat levels on the rheological behavior of cheese during heating and cooling**
Ramesh Subramanian, Laurentian University, Canada

12:20-12:40 **Title: Ice crystal growth inhibiting peptides from gelatin hydrolysate**
Srinivasan Damodaran, University of Wisconsin-Madison, USA

12:40-01:00 **Title: Nutritional enhancement of cookies by addition of guar germ meal**
Rodge A. B, Marathwada Agriculture University, India

Lunch Break 01:00-01:45

01:45-02:05 **Title: Nutritional quality of value added papad from amylase rich flour of fieldpea**
Prabhjot Kaur Sabharwal, CCS Haryana Agricultural University, India

02:05-02:25 **Title: Flavonoid: Their health benefits**
Indu Bharti, Guru Jambheshwar University of Science and Technology, India

02:25-02:45 **Title: Potential of Barley as food and industrial crop**
A. S. Kharubj, Directorate of Wheat Research, India

02:45-03:05 **Title: Antioxidant activity of three cultivars of *Mangifera indica* L.**
Palash Mandal, University of North Bengal, India

03:05-03:25 **Title: Roots, tubers and bananas starches and flours production and uses**
Elevina Eduviges Perez Sira, Universidad Central de Venezuela, Venezuela

03:25-03:45 **Title: Aflatoxin, nutritive values and microbiological status of stored cakes of some selected Nigerian oil seeds**
Adelodun L. Kolapo, The Polytechnic, Nigeria

Coffee Break 03:45-04:00

Track 5: Agri-Biotechnology

Session Introduction

04:00-04:20 **Title: Effect of biofertilizers and variable phosphorus levels on growth, quality, yield attributes, and uptake of greengram (Vigna Radiata l.)**
Satyendra Tiwari, Narendra Deva University of Agriculture & Technology, India

04:20-04:40 **Title: Modeling of respiration rates in *Coccinia grandis* (ivy gourd) at different temperature**
Sushma Rani Thiyyagura, Bambino Agro Industries Ltd, India

04:40-05:00	**Title: Preparation of a cereal based probiotic drink and its antimicrobial activity** **Silas Saka,** GITAM University, India
05:00-05:20	**Title: Modeling and optimization of medium constituents for enhancement of lipase production from niger seed oil cake (*Guizotia abyssinica*) using artificial neural networks and genetic algorithms** **Sarat Babu Imandi,** GITAM University, India

04:00-05:00 Poster Session Hall-6

Room No-G.03

Track 2: Nutritional Disorders
Track 3: Food Preservation and Quality Control

Chair: Michael Alexander, MIDI, USA
Co-Chair: T. Longvah, National Institute of Nutrition, India

Session Introduction

01:45-02:05	**Title: Rapid fatty acid and microbial identification using the midi sherlock microbial identification system** **Michael Alexander,** MIDI, USA
2:05-02:25	**Title: Retention of iodine from iodized salt and inherent food iodine in commonly used indian recipes** **T. Longvah,** National Institute of Nutrition, India
02:25-02:45	**Title: Dough rheology, baking and sensory qualities of bread from blends of breadfruit and wheat flours** **Bakare H. Adegoke,** Federal University of Agriculture, Nigeria
02:45-03:05	**Title: Proinflammatory effect of selected foods** **Mandalika Subhadra,** University of Mumbai, India
03:05-03:25	**Title: Utilization of mixolab to predict the bread making quality of Indian wheat varieties** **Vandana Chaudhary,** Guru Jambheshwar University of Science and Technology, India
03:25-03:45	**Title: Optimization of process parameters during raisin preparation in osmotic dehydration of grapes** **Bhagyashree N. Patil,** Dr. Panjabrao Deshmukh Krishi Vidyapeeth, India

Coffee Break 03:45-04:00

04:00-04:20	**Title: Bacteriocinogenic strains as bio preservative agents to improve the safety and shelf-life of foods** **R. Jagadhi,** Andhra University, India
04:20-04:40	**Title: Effect of the consumption of dark chocolate on the lipidic markers of oxidative stress, inflammation and thrombotic states of a healthy population sample** **Mary del Carmen Lares Amaiz,** Universidad Central de Venezuela, Venezuela
04:40-05:00	**Title: Development and assessment of quality characteristics of fortified chicken nuggets prepared by replacement with cabbage** **Meena Goswami,** College of Veterinary Sciences and Animal Husbandry, India
05:00-05:20	**Title: Iron deficiency anaemia in pregnancy and the efficacy of iron supplements prescribed during pregnancy** **Shweta Upadhyay,** Lovely Professional University, India
05:20-05:40	**Title: Storage stability of cashew apple juice - Use of artificial preservatives** **Rama Rao Vechalapu,** GITAM University, India

Day 2 November 23, 2012

09:30-10:00 Registrations

Room No-G.03

Track 4: Food Technology Applications

Chair: S. C. Jain, Amity University, India
Co-Chair: Peter Orji Uvere, University of Nigeria, Nigeria

Session Introduction

10:00-10:20	**Title: Potential of bakery products as functional foods** **S.C. Jain,** Amity University, India
10:20-10:40	**Title: Nutraceuticals in carrot – Valorization for functional beverages and new product development** **Charanjit Kaur,** Indian Agricultural Research Institute, India
10:40-11:00	**Title: Nutritional quality and safety of organic foods** **Uma Chitra,** Kasturba Gandhi College for Women, India

Coffee Break 11:00-11:15

11:15-11:35	**Title: Studies on extraction of essential oil and pectin from sweet orange** **Pravin Ghatge,** Marathwada Krishi Vidyapeeth, India
11:35-11:55	**Title: Incorporation of natural antioxidants for shelf life enhancement of probiotic vegetable juice** **Aradhita Ray,** Guru Jambheshwar University of Science and Technology, India
11:55-12:15	**Title: Health benefits of phytochemicals** **Parveen Kumari,** Guru Jambeshwar University of Science & Technology, India

12:15-12:35	**Title: Effect of processing and storage on sensory properties and acemannan content of aloe vera gel** **Kulveer Singh Ahlawat,** Guru Jambheshwar University of Science and Technology, India
12:35-12:55	**Title: Analysis and comparison between antioxidant properties of different varieties (light and red) of *Phaseolus vulgaris* L.** **Pooja Acharya,** Padmashree Dr. D.Y. Patil University, India
12:55-01:15	**Title: Flaxseed: A potential functional food** **Priyanka Kajla,** Guru Jambheshwar University of Science and Technology, India
	Lunch Break 01:15-02:00
Track 6: Food Processing Industries	
	Session Introduction
02:00-02:20	**Title: Effects of edible surface coating on color stability of cucumber (*Cucumis sativus L.*) fruits during storage** **Fahad Al-Juhaimi,** King Saud University, Saudi Arabia
02:20-02:40	**Title: Assessment of health risk from radioelements in marine food items** **M.Feroz Khan,** Scott Christian College, India
02:40-03:00	**Title: Impact of biotechnology in fish health management** **Megha Agarwal,** Indian Veterinary Research Institute, India
03:00-03:20	**Title: What is so organic about organic milk?** **Nandani Salaria,** Indian Veterinary Research Institute, India
Track 9: Food Regulatory Affairs	
	Session Introduction
03:20-03:40	**Title: Rapid detection and characterization of pathogens present on fresh produce : A paradigm shift from culture plate to molecular biology** **Uma Chaudhry,** University of Delhi, India
03:40-04:00	**Title: A powerful tool for simultaneous screening, identification, quantitation and confirmation of residues for food safety evaluation** **Praveen K. Sharma,** AB SCIEX, India
	Coffee Break 04:00-04:15
04:15-04:35	**Title: Regulatory perspective on food allergens – Global scenario** **Shruti Sharma,** Food Safety and Standards Authority of India, India
04:35-04:55	**Title: Utilization of hydrocolloids to prepare rice and pulse based gluten-free bread to alleviate coeliac disease** **Nisha Chaudhary,** CCS Haryana Agricultural University, India
04:55-05:15	**Title: Food Safety: Key issues and remediation strategies** **Manju Bazard,** Guru Jambheshwar University of Science and Technology, India
05:15-05:35	**Title: Evaluation of food safety practices in the retail outlets of West Delhi (India)** **Shalini Sehgal,** University of Delhi, India

Day 3 November 24, 2012

08:30-09:00 Registrations

Room No-G.03

Track 7: Food Processing and Engineering

Chair: Kit L. Chin, Southern University Agricultural Research and Extension Center, USA
Co-Chair: Jawaid Ahmad Baig, BIOTECON Diagnostics GmbH, Germany

	Session Introduction
09:00-09:20	**Title: Roselle hibiscus (*Hibiscus sabdariffa*) as a niche market crop for product** **Kit L. Chin,** Southern University Agricultural Research and Extension Center, USA
09:20-09:40	**Title: Rapid detection of food-borne pathogens by real-time PCR** **Jawaid Ahmad Baig,** BIOTECON Diagnostics GmbH, Germany
09:40-10:00	**Title: Disinfestation of food products using microwave energy: A review** **Ipsita Das,** Indian Institue of Technology, India
10:00-10:20	**Title: Studies on production of dietary fiber enriched biscuits from sweet orange pomace** **Girish Marotirao Machewad,** Marathwada Krishi Vidyapeeth, India
10:20-10:40	**Title: Mass transfer kinetics model of osmotic dehydration of pineapple** **Kaleemullah Shaik,** Acharya NG Ranga Agricultural University, India
	Coffee Break 10:40-11:00
10:30-11:15 Poster Session	
11:15-11:35	**Title: Bread characterization: Structure-property relationship** **Rutuja Upadhyay,** Indian Institute of Technology, India

11:35-11:55	**Title: Studies on process development of aonla (*Emblica officinalis*) residue incorporated bread** **Nagamaniammai Govindarajan**, SRM University, India
11:55-12:15	**Title: Functionality of wheat gluten proteins in relation to oil uptake, cooking quality and textural properties of instant noodles** **Neelam Gulia**, Guru Jambheshwar University of Science and Technology, India
12:15-12:35	**Title: Fouling by proteins during microfiltration - A literature review** **Ch.V.V.Satyanarayana**, Acharya N G Ranga Agricultural University, India
12:35-12:55	**Title: Development of fresh and processed tomato salsa with herbs** **Aruna kumari Yadla**, Acharya N G Ranga Agricultural University, India
12:55-01:15	**Title: Effect of Heterosis and Gene Action in Garden Pea (*Pisum Sativum L.*)** **Palash Santra**, CSK Himachal Pradesh Krishi Vishvavidyalaya, India
	Lunch Break 01:15-02:00
Track 8: Food Security and Challenges **Track 10: Current Research in Food Science and Technology**	
	Session Introduction
02:00-02:20	**Title: Towards effective education of innovative entrepreneurs in food technology** **Anuradha Shekhar**, Dr. BMN College of Home Science, India
02:20-02:40	**Title: Processing of aloe vera gel** **Ushakiran N**, Acharya NG Ranga Agricultural University, India
02:40-03:00	**Identification of critical parameters for production citric acid using stastical design** **R. Gopi Nadh**, GITAM University, India
03:00-03:20	**Developement of model for the prediction of moisture content of wheat using artificial neural networks** **Narayana Saibaba K.V**, GITAM University, India
03:15-04:00	**Best Posters Felicitation Ceremony**
	Coffee Break 04:00-04:15

Bookmark your dates

OMICS Group Conferences
Accelerating Scientific Discovery

2nd International Conference and Exhibition on

Food Processing & Technology

2013 Kansas, USA



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