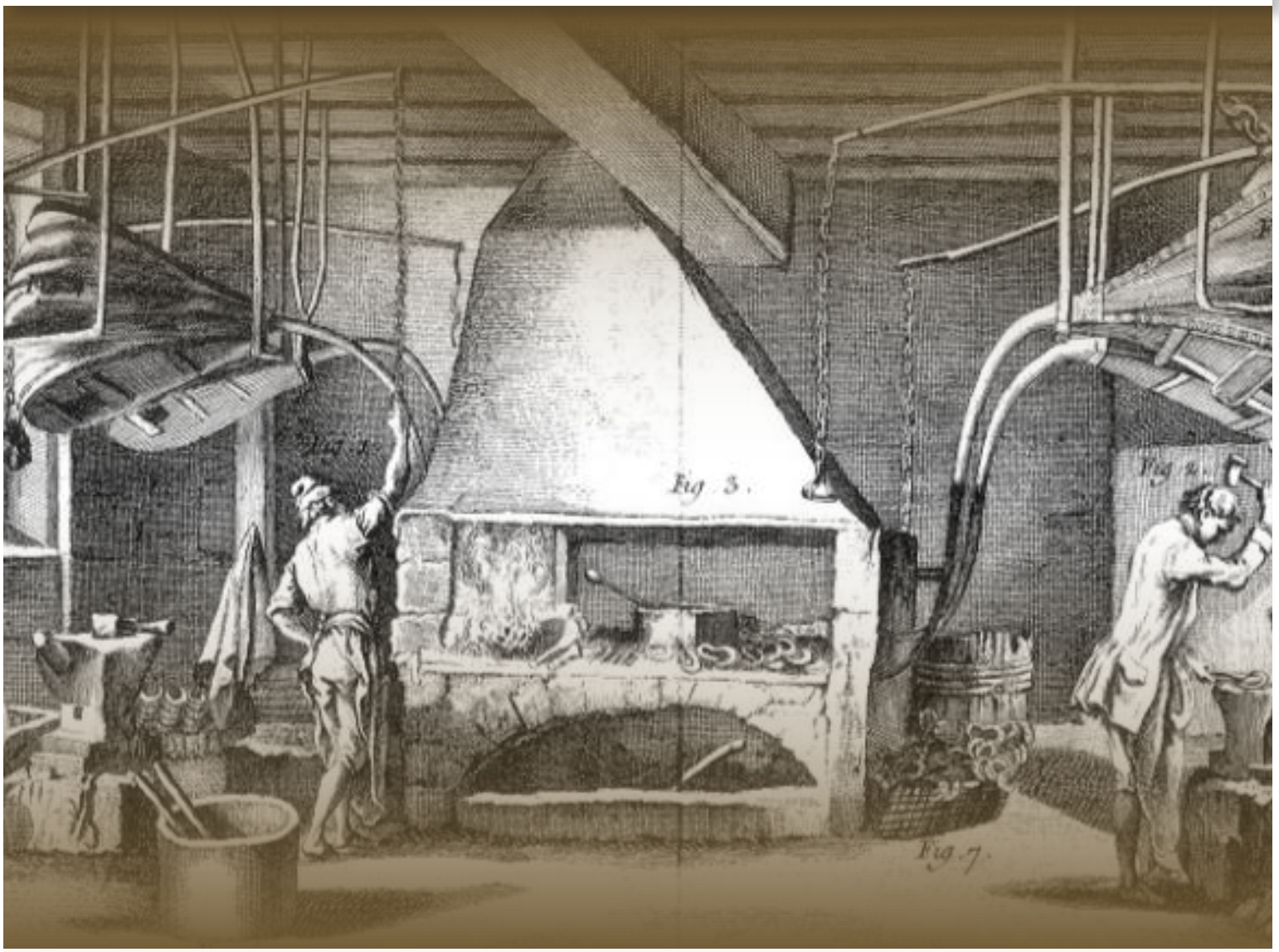
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Tentative Program

21ST INTERNATIONAL CONFERENCE ON FOOD TECHNOLOGY AND PROCESSING

October 04-06, 2018 London, UK

Theme: " Emerging Trends In Food Technology Towards The Global Demand"



For Available Speaker Slots

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21ST INTERNATIONAL CONFERENCE ON FOOD TECHNOLOGY AND PROCESSING

October 04-06, 2018 London, UK

Program at A Glance

Day 1				
Morning Sessions	**Registrations @ Reception Desk**	**08.00-09.00 AM**		
		Time	**General Session**	
	Least of 3 Keynote/Plenary Talks	09.00-09.15	Inaugural Address	
		09.15-09.45	Keynote/Plenary Talk 1	
		09.45-10.15	Keynote/Plenary Talk 2	
		10.15-10.45	Keynote/Plenary Talk 3	
	Panel Discussions/Group Photo			
	Coffee/Tea Break 10.45-11.00 (Networking)			
	11.00-12.40	Speakers (25 Mins each) (Slot Available)		
Evening Sessions				
	Lunch Break 12.40-13.30			
	13.30-15.30	Speakers (25 Mins each) (Slot Available)		
	Coffee/Tea Break 15.30-15.45 (Networking)			
	15.45-18.25	Speakers (25 Mins each) (Slot Available)		
Day 2				
Morning Sessions		**Time**	**Session 1**	**Session 2**
	Least of 3 Keynote/Plenary Talks	09.15-09.45		
		09.45-10.15		
		10.15-10.45		
	Coffee/Tea Break 10.40-10.55 (Networking)			
	10.55-12.35		Speakers (Slot Available)	Speakers (Slot Available)
Evening Sessions	**Lunch Break 12.35-13.25**			
	13.25-15.05		Speakers (Slot Available)	Speakers (Slot Available)
	Young Research Forum Sessiom			
	Poster Session			
	Coffee/Tea Break 15.05-15.20 (Networking)			
	15.20-18.00		Speakers (Slot Available)	Speakers (Slot Available)
Day 3				
Morning Sessions		**Time**	**Session 1**	**Session 2**
	09.00-10.40		Speakers (Slot Available)	Speakers (Slot Available)
	Coffee/Tea Break 10.40-10.55 (Networking)			
	10.55-12.35		Speakers (Slot Available)	Speakers (Slot Available)
Evening Sessions	**Lunch Break 12.35-13.25**			
	13.25-15.05		Speakers (Slot Available)	Speakers (Slot Available)
	Coffee/Tea Break 15.05-15.20 (Networking)			
	Awards & Closing Ceremony			

For More Details, Visit : https://foodtechnology.conferenceseries.com/

Glimpses of Food Technology Series Conferences





















TOURIST DESTINATIONS IN LONDON, UK



Warner Bros Studio



London Eye



British Museum



Westminster Abbey



Madame Tussauds



Tower of London



Big Ben



Stone Henge

Major Scientific Sessions

- Food Technology
- Food Innovations
- Chemistry of Foods
- Processing of Fruits and Vegetables
- Dairy Technology
- Health and Nutrition
- Microbiology of Foods
- Food Safety
- Food Additives and its Impact
- Enzymes in Food
- Trends in Food Packaging
- Management of Food Waste
- Chemistry of Food Enzymes
- Importance of Food Safety Education
- Dairy Biotechnology

Best Poster Award



- You will be given about 5-7 minutes to present your poster including questions and answers. Judges may pose questions during the evaluation of the poster
- Judges will even evaluate the student's enthusiasm towards their study, interest and knowledge in the area of their research
- The winners will be announced at the closing ceremony of the conference. The decision of the winner will be withdrawn if the winner/winners is/are not present at the time of announcement
- Apart from the judging time you may also be present at the poster to share your research with interested delegates



Young Researchers Forum

- Present your research through oral presentations
- Learn about career development and the latest research tools and technologies in your field
- This forum will give pertinent and timely information to those who conduct research and those who use and benefit from research
- Develop a foundation for collaboration among young researchers
- The forum will provide an opportunity for collegial interaction with other young investigators and established senior investigators across the globe
- Interact and share ideas with both peers and mentors

General Queries

Email:foodtechnology@foodtechconferences.com

Conference Venue

London, UK

Contact us
UK: Conference Series llc LTD
Euro Food 2018
47 Churchfield Road, London, W3 6AY
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Conference Venue

London

London now has more than 60 food and beverage processing companies employing over 6,000 people and focused in baked goods, meat products, frozen desserts, spices, honey, alcoholic beverages and more. The leading reasons for attracting Agri- Food companies are convenient access to raw materials and major markets.

Easy access to Canada's agricultural farm belt; supply chain support including temperature controlled and refrigerated logistics providers, equipment maintenance, and food grade packaging suppliers; available industrial land and building infrastructure. Finally, the unique fresh water supply system certified to meet many elements of HACCP and ISO9001.

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1371st Conference

Scientific Program

19th International Conference on

FOOD PROCESSING & TECHNOLOGY

October 23-25, 2017 | Paris, France



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Day 1 October 23, 2017

Registrations

ROME & LONDRES

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Opening Ceremony

Keynote Forum

Introduction

Title: Food shelf life stability innovations in food science and technology

Ozlem Tokusoglu, Celal Bayar University, Turkey

Title: Recent applications of cyclodextrins as food additives and in food processing

Giancarlo Cravotto, University of Turin, Italy

Title: Investigation on titrable acidity and lipid peroxidation in fermented milk in production of yogurt

Mirjana Menkovska, Ss.Cyril and Methodius University of Skopje, Macedonia

Group Photo

Networking and Refreshments Break

Workshop on

Title: Understanding the nature, physiology, taxonomy, diagnostic and the federal compliance guidelines for food-borne pathogen *Listeria monocytogenes*

Osama O Ibrahim, Bio Innovation, USA

Green extraction of food ingredients and natural products: Moving from academia to innovative and large-scale applications

Farid Chemat, University of Avignon, France

Sessions: Food Safety: Prevention and Control | Food Science & Technology: Tools, Techniques and Instrumentation | The Chemistry of Food Ingredients | Food Farming and Machinery | Food Marketing and Economics | Baby Food and its Future Potential

Session Chair: Ozlem Tokusoglu, Celal Bayar University, Turkey

Session Co-chair: Giancarlo Cravotto, University of Turin, Italy

Session Introduction

Title: The safety of Asian fermented foods: Conventional and molecular genetic approaches to studying occurrence and control of biogenic amines

Jae Hyung Mah, Korea University, Republic of Korea

Title: Specific lipases: The pros and cons for their roles in bread making

Abdullah Sinan Colakoglu, Kahramanmaras Sutcu Imam University, Turkey

Lunch Break

Title: Juice to juice adulteration detection

Nicholas H Low, University of Saskatchewan, Canada

Title: Effects of atmospheric argon plasma treatment on surface decontamination of carrots

Ufuk Bagci, Trakya University, Turkey

Title: Functional surfaces – Development of innovative products

Aline Holder, Festo AG & Co. KG, Germany

Title: Multiplex approach for detection of genetically modified foods

Nelly Datukishvili, Ilia State University, Georgia

Title: Green solvents for green extraction of biologically active compounds

Ivana Radojcic Redovnikovic, University of Zagreb, Croatia

Title: Current development in detection of adulteration in extra virgin olive oil

Turkan Mutlu Keceli, Cukurova University, Turkey

Networking and Refreshments Break

Title: Development of *Spirulina* supplemented food bars for school age children
Shahid Bashir, The University of Lahore, Pakistan
Title: Decontamination and detoxification of hazelnut with atmospheric and low-pressure non-thermal plasmas
Baran Onal Ulusoy, Cankiri Karatekin University, Turkey
Title: SPME/GC-MS characterization of volatiles in whey butter
Abdullah Sinan Colakoglu, Kahramanmaras Sutcu Imam University, Turkey
Title: Improvement of nutrition production by protoplast fusion techniques in *Chlorella vulgaris*
Hermin Pancasakti Kusumaningrum, Diponegoro University, Indonesia
Title: Consideration of physicochemical characteristics, total polyphenol content and flavonoids in various Iranian commercial juices
Mannan Hajimahmoodi, Tehran University of Medical Sciences, Iran
Title: A comparison on the effects of polyethylene and polyamide nano-silver packaging in reduction of the mince microbial load
Hamed Ahari, Islamic Azad University, Iran
Title: A central composite face-centered design for optimizing in detection of *Salmonella typhi* using fluorescence nano biosensor by micro-contact method
Hamed Ahari, Islamic Azad University, Iran

Panel Discussion

Session Adjournment

Day 2 October 24, 2017

ROME & LONDRES

Keynote Forum

Introduction
Title: What you must know about dietary supplements and its legal regulations?
Osama O Ibrahim, Bio Innovation, USA
Title: The future of artificial meat from cultured cells is uncertain
Jean Francois Hocquette, INRA - VetAgro Sup, France
Title: High voltage electrical discharge plasma in extraction processes
Anet Rezek Jambrak, University of Zagreb, Croatia

Networking and Refreshments Break

Workshop on

Title: Food byproduct based functional foods and powders
Ozlem Tokusoglu, Celal Bayar University, Turkey
The nature, sources, detection and regulation of mycotoxins that contaminate food and feed products and causing health hazards for both human and animals
Mirjana Menkovska, Ss.Cyril and Methodius University of Skopje, Macedonia

Sessions: Food Processing, Preservation and Packaging | Food Microbes: Probiotics and Functional Foods | Medical Foods: Enteral Nutrient Solution | Food Adultration: Laws policy and governance | Food Pathology, Disease and Diagnosis

Session Chair: Osama O Ibrahim, Bio Innovation, USA
Session Co-Chair: Mirjana Menkovska, Ss.Cyril and Methodius University of Skopje, Macedonia

Session Introduction

Title: Investigation of using chitosan for preservation chicken and quail eggs
Ozlem Turgay, Kahramanmaras Sutcu Imam University, Turkey
Title: An iconographic correlation method for optimizing a combined microwave/hot air drying of apple *Malus domestica* sp.
Jean Claude Laguerre, UniLaSalle, France

Lunch Break

Title: Towards a European beef eating quality model ?
Jean Francois Hocquette, INRA-VetAgro Sup, France
Title: Evaluation of the modified flow diagram of production of heat coagulated milk: Characterization of zero-cholesterol Qishta
Mireille Serhan, University of Balamand, Lebanon
Title: Effect of hot air drying on bioactive compounds of fruits and vegetables
Inci Cinar, Kahramanmaras Sutcu Imam University, Turkey
Title: The use of liquid smoke as flavouring agent in the milkfish nugget and its effect on texture, sensory and proximate characteristics
Fronthea Swastawati, Diponegoro University, Indonesia
Title: Technology for extraction of wood apple (*Feronia limonia*) juice
Harsh Prakash Sharma, Anand Agricultural University, India
Title: Development of cabibi/freshwater clam (*Batissa violacea*) sauce
Cristina A Cortes, Cagayan State University, Aparri, Philippines

Networking and Refreshments Break

Title: Salep: The name of the plant, powder, hot beverage, food ingredient
Ozlem Turgay, Kahramanmaras Sutcu Imam University, Turkey
Title: Osmotic dehydration technology of santol
Charuwan Rattanasakultham, Crop Processing Research and Development Group, Thailand
Title: Ethylene absorber paper from durian husk for prolonging the storage life of fruit
Siriporn Tengrang, Crop Processing Research and Development Group, Thailand
Title: Development of simple polishing sorghum machine abrasive type support for diversification of food in Lamongan
Ana Nurhasanah, Center for Agricultural Engineering Research and Development, Indonesia
Title: Using *Micromeria barbata* plant essential oil as natural preservative to prolong the shelf life of yogurt
Khaled El Omari, Industrial Development & Research Alimentary Center, Lebanon

Panel Discussion

Session Adjournment

Day 3 October 25, 2017

ROME & LONDRES

Sessions:Food Security: The Rising Crisis and Its Manangement | Food and Nutrition | Food Waste Management | Diary Food and It's Commercial Future | Food Public Health & Hygiene | Food Industry and Health Hazard | Food Psychology

Session Chair: Mirjana Menkovska, Ss.Cyril and Methodius University of Skopje, Macedonia
Session Chair: Jean-Francois Hocquette, INRA, VetAgro Sup, France

Session Introduction

Title: Chickpeas as a functional food ingredient for the gluten-free industry
Sanaa Ragaee, University of Guelph, Canada
Title: Determination of vitamin c in different types of milk
Julijana Tomovska, University St. Kliment Ohridski, Bitola, Macedonia
Title: Fructans powder from Shollot (*Allium ascalonicum* L.)
Wimonwan Wattanawichit, Crop Processing Research and Development Group, Thailand
Title: Production and marketing systems of food security crops in the Sudan: A commodity approach analysis
Khansa Osman Mahjoub Ibrahim, University of Khartoum, Sudan
Title: Degumming of *Nigella sativa* oil by phosphoric acid
Yuksel Abali, Manisa Celal Bayar University, Turkey

Networking and Refreshments Break

Title: Fortification of a traditional stapled food chipa based on yuca starch with iron fumarate and vitamins as an alternative feeding program to prevent school children anemia

Griselda Miranda Pena, National University of Asuncion, Paraguay

Title: *Porphyra haitanesis*-derived anti-proliferation peptides

Xuewu Zhang, South China University of Technology, China

Young Researchers Forum

Session Judge-1: Osama O Ibrahim, Bio Innovation, USA

Session Judge-2: Ozlem Tokusoglu, Celal Bayar University, Turkey

Session Introduction

Title: Microbiological and physicochemical changes in Turkish fermented sausages (sucuk) coated with chitosan-essential oils

Eda Demirok Soncu, Ankara University, Turkey

Title: Subcritical water for recovery of valuable bioactive compounds from kiwifruit processing by-products

Hamid Kheirkhah, The University of Auckland, New Zeland

Title: The effect of popular dietary supplements on the DHEA and cortisol levels in saliva of surveyed athletes

Marta Stachowicz, Medical University of Gdansk, Poland

Title: Improvement of the nutritional quality of citrus juices and valorization of citrus peels by pulsed electric field

Sally El Kantar, Saint Joseph University, Lebanon

Lunch Break

Title: Effects of packaging methods and storage temperatures on the quality of cobia (*Rachycentron canadum*) fillets during frozen storage

Nguyen Thi Hang, University of Iceland, Iceland

Title: Effect of pulse electrical field on the mechanical properties of raw, blanched and fried potato strips

Maria Botero Uribe, University of Queensland, Australia

Title: Effects of freezing methods and storage conditions on lipid deterioration of redfish (*Sebastes marinus*) muscles during frozen storage

Dang Thi Thu Huong, University of Iceland, Iceland

Title: Study of antioxidant potential and functional properties of Amla (*Emblica officianalis*) pomace for functional food product development

Ajay Patel, Indian Institute of Technology, Delhi, India

Title: Determination of weight and color in Agraz during the storage period with near infrared spectroscopy

Andrea Katherin Carranza Diaz, National University of Colombia, Colombia

Title: Supercritical CO_2 extraction of anthocyanins from black carrots

Merve Yavuz Duzgun, Istanbul Technical University, Turkey

Title: Effect of somatic cell count on physicochemical properties of Shal breed Ewe milk

Mina Nasiri, Islamic Azad University, Iran

Title: Breakage behaviour of black pepper seed under compression test in cryogenic condition: Numerical analysis

Gurveer Kaur, Indian Institute of Technology, Kharagpur, India

Networking and Refreshments Break

Title: Food waste and by-product utilization, the key to world food security

Pragyansh Mishra, Sam Higginbottom University of Agriculture, Technology and Sciences, India

Title: Optimization of stevia concentration in Rasgulla (sweet syrup cheese ball) based on quantity

Gurveer Kaur, Indian Institute of Technology Kharagpur, India

Title: Heat transfer modeling of canned vegetarian khoreshteh bademjan (VKB) using computational fluid dynamics

Vahideh Jalali, Islamic Azad University, Iran

Panel Discussion

Awards & Closing Ceremony

Day 2 Poster Presentation, Session 1	
Session Judge-1: Giancarlo Cravotto, University of Turin, Italy **Session Judge-2: Jean Francois Hocquette,** INRA - VetAgro Sup, France	
FTECH-101	**Title: Quality of freezed dried peach snacks: Scanning electron microscopy combined with image analysis techniques** **Valeria Messina,** UNIDEF-MINDEF-CITEDEF-CONICET, Argentina
FTECH-102	**Title: Enhanced aqueous dispersibility of alpha-lipoic acid through complex formation with octenylsuccinylated high amylose starch** **Yi Xuan Li,** Korea University, Republic of Korea
FTECH-103	**Title: Effect of mild heating and freezing treatments on microstructure and pasting properties of various starches** **Chen Zhang,** Korea University, Republic of Korea
FTECH-104	**Title: Physicochemical, oxidative and sensory changes in chitosan coated fermented Turkish sausage (Sucuk) during processing and storage** **Betul Arslan,** Ankara University, Turkey
FTECH-105	**Title: Determination of some physical properties of tray dried Arapgir purple basil (*Ocimum basilicum*)** **Ali Adnan Hayaloglu,** Inonu University, Turkey
FTECH-106	**Title: Effect on color, biochemical and sensory characteristics of Turkish fermented sausages (Sucuk) of dipping into chitosan solutions enriched with essential oils as a surface fungus inhibitor** **Eda Demirok Soncu,** Ankara University, Turkey
FTECH-107	**Title: Proteolytic, lipolytic and microbiological changes in dry-fermented chicken sausages throughout the fermentation and drying process** **Eda Demirok Soncu,** Ankara University, Turkey
FTECH-108	**Title: The effects of different production techniques on bioactive substances of vinegars** **Zeynep Banu Guzel Seydim,** Suleyman Demirel University, Turkey
FTECH-109	**Title: Use of kefir made from natural kefir grains in sour dough bread making** **Zeynep Banu Guzel Seydim,** Suleyman Demirel University, Turkey
FTECH-110	**Title: Total antioxidant capacities of world vinegars** **Zeynep Banu Guzel Seydim,** Suleyman Demirel University, Turkey
FTECH-111	**Title: Characteristics of bioactive materials in edible *Tenebrio molitor* larvae** **Il Suk Kim,** Gyeongnam National University of Science and Technology, South Korea
FTECH-112	**Title: Antioxidant activity of sour cherry juice, wine, vinegar** **Havva Nilgun Budak,** Suleyman Demirel University, Turkey
FTECH-113	**Title: Phenolic compounds of kiwi vinegar** **Havva Nilgun Budak,** Suleyman Demirel University, Turkey
FTECH-114	**Title: Production of β-galactosidase enzyme from *Kluyveromyces spp.* isolated from natural kefir** **Tugba Kok Tas,** Suleyman Demirel University, Turkey
FTECH-115	**Title: The importance of using authentic kefir grains in kefir production** **Tugba Kok Tas,** Suleyman Demirel University, Turkey
FTECH-116	**Title: Effects of high oleic acid in beef fat (Korean native beef cattle) on blood characteristics and fatty acid composition in adipose tissue of rats** **Ye Hyun Lee,** Chungbuk National University, Republic of Korea
FTECH-117	**Title: Effect of different sonication conditions on specific aminopeptidase activities of *Lactobacillus paracasei* ATCC 334 and Lactobacillus helveticus DPC 4571 strains** **Elif Dagdemir,** Ataturk University, Turkey
FTECH-118	**Title: Carbonated beverages, "enhanced popularity, addiction and health impacts"** **Dhawal Asthana,** Harcourt Butler Technological University, India

FTECH-119	**Title: Thermal stabilities of lycopene and β-carotene in pink grapefruit juice and tomato pulp** **Fatmagul Hamzaoglu**, Ankara University, Turkey
FTECH-120	**Title: Use of hydrogen peroxide to remove sulfur dioxide from over-sulfite dried apricots** **Fatmagul Hamzaoglu**, Ankara University, Turkey

Poster Presentation, Session 2

FTECH-121	**Title: Chances in antioxidant activity and phenolic content of pomegranate juice concentrate during storage** **Alev Bingol**, Ankara University, Turkey
FTECH-122	**Title: Possibilities for use of persimmon (*Diospyros kaki* L.) fiber in ice cream production** **Zeynep Gurbuz**, Ataturk University, Turkey
FTECH-123	**Title: cDNA cloning and expression analysis of red color–related hemocyanin gene in shrimp (*Litopenaeus vannamei*)** **Chuang Pan**, Tokyo University of Marine Science and Technology, Japan
FTECH-124	**Title: Changes in anthocyanins and color of strawberry juice concentrates during storage** **Ayse Navruz**, Ankara University, Turkey
FTECH-125	**Title: Analysis of bisphenols migrating from food packaging materials using HPLC-MS/MS** **Joung Boon Hwang**, National Institute of Food and Drug Safety, South Korea
FTECH-126	**Title: Investigation of microbial contamination levels in health functional food** **In Sun Choi**, Daejeon Regional Office of Food and Drug Safety, South Korea
FTECH-127	**Title: Migration of heavy metals and formaldehyde from polylactide food contact materials into a food simulant** **Hyun Uk Kim**, Gyeongin Regional Food and Drug Administration, Republic of Korea
FTECH-128	**Title: Antimicrobial potential of biodegradable film of soybean isolated protein and clove (*Syzygium aromaticum* L.) essential oil** **Cristiane Mengue Feniman Moritz**, Maringa State University, Brazil
FTECH-129	**Title: Change of flavor characteristics of flavor oil made using (*Sarcodon aspratus* (Berk.) S. Ito) according to extraction temperature and extraction time** **Gyeong Suk Jo**, Jeollanamdo Agricultural Research & Extension Services, South Korea
FTECH-130	**Title: Effect of vacuum ohmic evaporation on rheological characteristics of pomegranate juice concentrates** **Serdal Sabanci**, Ege University, Turkey
FTECH-131	**Title: Performance analyses for evaporation process in ohmic heating assisted vacuum system** **Serdal Sabanci**, Ege University,Turkey
FTECH-132	**Title: Concentration of apple juice by vacuum microwave evaporator and in comparison to rotary evaporator** **Hamza Bozkir**, Ege University, turkey
FTECH-133	**Title: Effect of vacuum microwave evaporation and conventional evaporation on the phenolic compounds of apple juice** **Hamza Bozkir**, Ege University, turkey
FTECH-134	**Title: Sensors for micronutrient diagnostics in resource-limited settings: A systematic review** **Anna W Waller**, University of Illinois, USA
FTECH-135	**Title: Green extraction of phenolic compounds from food by-products and their biological activity** **Manuela Panic**, University of Zagreb, Croatia
FTECH-136	**Title: *In vivo* immunostimulatory activity of chitosan oligosaccharides** **Xingchen Zhai**, Harbin Institute of Technology, China
FTECH-137	**Title: Effects of electric field strength on characteristics of pineapple juice during ohmic heating** **Hilal Ahmad Makroo**, University of Surrey, UK

FTECH-138 **Title: Evaluation of total phenol, total flavonoid and ascorbic acid in Iranian commercial orange juice**

Mannan Hajimahmoodi, Tehran University of Medical Sciences, Iran

FTECH-139 **Title: Multi residue analysis for simultaneous determination of 75 veterinary drug residues in fishery products from domestic markets in South Korea**

Gyeongyeol Kim, Center for Food and Drug Analysis, Busan Regional Office of Food and Drug Administration, South Korea

FTECH-140 **Title: Biogenic amine production in Gat Kimchi, a Korean traditional fermented leaf mustard**

Jae Hyung Mah, Korea University, Republic of Kora

FTECH-141 **Title: Surface modification of commercial cellulose acetate membranes via low pressure plasma for improved reverse osmosis performance: A case study of pomegranate juice concentration**

Pelin Onsekizoglu Bagci, Trakya Universtity, Turkey

FTECH-142 **Title: Adsorption and concentration of antioxidants from an industrial wine making by-product using PVPP**

Christian Folch Cano, University of Concepcion, Chile

FTECH-143 **Title: Polyphenolic composition and antioxidant capacity of red wines made with the main grape varieties grown in Uruguay by two alternative methods of wine making**

Gustavo Gonzalez Neves, University of the Republic, Uruguay

FTECH-144 **Title: Color and pigment composition of Uruguayan red wines made by different winemaking procedures**

Gustavo Gonzalez Neves, University of the Republic, Uruguay

FTECH-145 **Title: Possibility of *Platycodon grandiflorum* ethanol extract as cancer-preventing functional food**

Su Hyun Hong, Dongeui University College of Korean Medicine, Republic of Korea

FTECH-146 **Title: Spring-summer dynamics in the amount of water-soluble protein in Bulgarian cheese from sheep's and cow's milk**

Galina S Dicheva, Agricultural institute-Stara Zagora, Republic of Bulgaria

FTECH-147 **Title: Influence of length of the suckling period on the quantity and cheese quality of sheep's milk**

Daniela N Miteva, Agricultural institute-Stara Zagora, Republic of Bulgaria

FTECH-148 **Title: Stability of encapsulated β-carotene during baking**

Nadide Seyhun, Kocaeli University, Turkey

FTECH-149 **Title: Effect of sauces on processing and physicochemical properties of baked pizzas done employing ready-shaped frozen pizza dough with fibre from a tiger-nut (*Cyperus esculentus*) milk co-product**

Cecibel Alava Pincay, Polytechnic University of Valencia, Spain

Bookmark your dates

20th International Conference on

FOOD PROCESSING & TECHNOLOGY

October 2-4, 2018 | London, UK

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Scientific Program

8th World Congress on
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and
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Food & Beverages

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Registrations

Meeting Place 4&5

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Opening Ceremony

Keynote Forum

Introduction

Title: Multi-stakeholder approach in reducing global food loss

Prasanta k Kalita, University of Illinois, USA

Title: Individual microbial risks evaluation: A three- dimensional model to assist consumer in their food safety decision making processes

Aleardo Zaccheo, Bioethica Food Safety Engineering, Switzerland

Group Photograph

Coffee Break

Title: SAAT: Silicic acid agro technology / the use of silicic acid in agriculture

Henk-Maarten Laane, ReXil Agro BV, Netherlands

Title: Prospects of different sources of silicon in agricultural and horticultural crops

Prakash Nagabovanalli B, University of Agricultural Sciences, India

Symposium

Title: Bacteriophages for healthier foods: Safety by nature

Alexander Sulakvelidze, Intralytix Inc., USA

Title: Bacteriophage biocontrol as a food safety measure in both human and pet foods

Joelle Woolston, Intralytix Inc., USA

Title: Stabilization of bacteriophage for military and civilian applications

Andre Senecal, US Army, USA

Lunch Break

Oral Session 1

Plant Science & Soil Science | Crop Sciences & Organic Agriculture | Agricultural Extension & Education | Fertilizers & Chemicals | Poultry Farming | Greenhouse & Horticulture | Irrigation & Germplasm Conservation

Session Chair: Beatrice, Berger Leibniz Institute of Vegetable and Ornamental Crops, Germany

Session Co-chair: Liang Chen, Chinese Academy of Agricultural Sciences, China

Title: A high density genetic map for underlying the QTLs associated with the main quality and functional components such as catechins, caffeine in tea plant (*Camellia sinensis*)

Liang Chen, Chinese Academy of Agricultural Sciences, China

Title: Managing western flower thrips by the use of biocontrol agents in conventional and solar greenhouses

Poonam Singh, Assiniboine Community College, Canada

Title: Complex compost in its function as a multiphase disperse system of different production wastes

Ivan S. Belyuchenko, Kuban State Agrarian University, Russian Federation

Title: Harnessing plant growth-Promoting bacteria for sustainable agriculture

Beatrice Berger, Leibniz Institute of Vegetable and Ornamental Crops, Germany

Title: Refining and bran grinding levels of wheat flours, besides baking properties, affect tensile characteristics of derived bioplastics

Paolo Benincasa, University of Perugia, Italy

Title: Water stress estimation system Using thermography with a smartphone

Sosuke Mieno, National Institute of Technology, Toba College, Japan

Oral Session 2

Food & Beverages | Beverage Processing | Food Quality, Safety & Preservation | Food Supply Chain & Distribution Systems | Food Nanotechnology

Session Chair: Alexander Sirotkin, University of Constantine the Philosopher, Slovakia

Session Co-chair: Jordane Jasniewski, University of Lorraine, France

Title: A study of anthocyanin extraction methods from high anthocyanin purple corn cob hybrid: KPSC 901, and application of the extract powder

Withida Chantrapornchai, Kasetsart University, Thailand

Title: Brewing process of traditional alcoholic beverages and patterns of drinking in Nepal

Y**ui Sunano,** Nagoya University, Japan

Coffee Break

Title: Evaluation of pinhao (*Araucaria angustifolia*) seed coat as source of total polyphenols, antioxidant, antimicrobial and allelochemical agents

Voltaire Santanna, University of Rio Grande do Sul, Brazil

Title: Bread incorporated with grape marc powder: Product characteristics, antioxidant and sensorial analysis

Luis Fernando Schoretter da Silva, University of Rio Grande do Sul, Brazil

Title: Antioxidant properties of phenolic extracts and muffins enriched with date fiber concentrates obtained from date fruits (*Phoenix dactylifera L.*) hydrothermally treated

Guillermo Rodriguez Gutierrez, Spanish National Research Council, Spain

Special Session

Title: Food, drink and medical plants can affect female reproductive functions

Alexander V. Sirotkin, Constantine the Philosopher University, Slovakia

Day 2 March 3, 2017

Keynote Forum

Title: Combination of mathematical algorithms and laser applications: A reliable way to control the food quality

Jose S. Torrecilla, Complutense University of Madrid, Spain

Title: Phage antimicrobials, Promises and challenges

Zeinab Hosseini-Doust, McMaster University, Canada

Coffee Break

Title: Biotechnology innovation in biological control of plant diseases

Ilan Chet, Hebrew University of Jerusalem, Israel

Title: Complex societal agriculture problems

Dorien De Tombe, International Research Society on Methodology of Societal Complexity, Netherlands

Special Session

Title: Nutritional quality of dried vegetables and vegetable soups

Christian Grun, Unilever, Netherlands

Special Session

Title: Chlorantraniliprole 0.4 GR – featuring a novel mode of action against grape stem borer, *Celosterna scrabrator*

D. N. Kambrekar, University of Agricultural Sciences, India

Lunch Break

Workshop

Title: Effect of the incorporation of dried grape marc into wheat flour

Voltaire Santanna, University of Rio Grande do Sul, Brazil

Luis Fernando Schoretter da Silva, University of Rio Grande do Sul, Brazil

Oral Session 3

Food Processing | Food and Health | Bioprocess Engineering & Fermentation Technology | European Food and Beverage Sector | Food Biotechnology

Session Chair: Guillermo Rodriguez Gutierrez, Spanish National Research Council, Spain

Session Co-chair: Evzen Sarka, University of Chemistry and Technology, Czech Republic

Title: Changes in the availability of nutrients and anti nutrients with simple processing methods
Jagriti Sharma, Talking Rain Beverage Company, USA
Title: Development of fruit jelly containing pomegranate juice and pomegranate peel extract
Hathairat Rimkeeree, Kasetsart University, Thailand
Title: Slowly digestible and resistant starches in food and their role in nutrition
Evzen Sarka, UCT Prague, Czech Republic
Title: Novel phenolic derivatives of pectin: enzymatic synthesis and properties
Jordane Jasniewski, University of Lorraine, France

Coffee Break

Poster Presentation

Oral Session 4

Sustainable Agriculture | Agro-ecology & Bioenergy | Forestry & Global Climate Change | Bio Based Materials |Rice Research | Types of Agriculture | Natural Resources Management

Session Chair: Ilan Chet, Hebrew University of Jerusalem, Israel

Session Co-chair: Feibo Wu, Zhejiang University, China

Title: Comparison of allelopathic activity of some edible mushroom and wild mushroom in Japan
Asma Osivand, Tokyo University of Agriculture and Technology, Japan
Title: Marker-trait association analysis for grain calcium content in global collection of finger millet genotypes
Shambhavi Yadav, University of Agriculture and Technology, India
Title: Organic agriculture as a form of sustainable farming and public perception
Abdirashid Elmi, Kuwait University, Kuwait
Title: Effects of humic acid on nitrogen contents of wheat plant
Metin Turan, Yeditepe University, Turkey
Title: Tolerance to combined stress of drought and salinity in Tibetan wild barley
Feibo Wu, Zhejiang University, China

Day 3 March 4, 2017

Oral Session 5

Nutrition & Nutritional Disorder Management | Recent Trends in Food & Beverages | Beverage Industry Safety and Ethics | IPR in Food Industry

Session Chair: Voltaire Santanna, University of Sao Paulo, Brazil

Session Co-chair: Abdel Halim Harrath, King Saud University, Saudi Arabia

Title: Synthesis of caprylins through the esterification of glycerol with caprylic acid by using immobilized lipase
Michele Vitolo, University of Sao Paulo, Brazil

Coffee Break

Title: Effect of maternal food restriction on the folliculogenesis and steroidogenesis in female rat offspring
Abdel Halim Harrath, King Saud University, Saudi Arabia
Title: Using fish sauce as a substitute for sodium chloride in culinary sauces and effects on sensory properties
See Wan Yan, Taylor's University, Malaysia

Young Research Forum

Title: Structure and gelation properties of casein micelles doped with curcumin under acidic conditions
Aya N. Khanji, Universite de Lorraine, France
Title: Water absorption behavior of barley seed cells is affected by ultrasonic waves
Meisam Nazari, Georg-August University of Gottingen, Germany
Title: Protein content in common bean row seeds in relation to a* and b* dimensions of the L*a*b* color space
Monika Vidak, University of Zagreb, Croatia
Title: Influence of stable and abusive temperatures on lipid deterioration of atlantic herring (*Clupea harengus*) light and dark muscle during long-term frozen storage.
Dang Thi Thu Huong, University of Iceland, Iceland
Title: Effect of non-thermal plasma on physico-chemical, functional and rheological properties of rice starch
Rohit Thirumdas, Institute of Chemical Technology, India

Lunch Break

Title: A novel salt substitute containing amino acid & low-sodium processed meat
Yu-Xia Zhu, Nanjing Agricultural University, China
Title: Fast identification of new rice and stored rice by laser-induced breakdown spectroscopy
Xiao-Lan Yu, Zhejiang University, China
Title: Development and technofunctional-sensory characterization of virtually TFA free deep-frying fats for bakery products
Sybille Merkle, Hamburg University of Applied Sciences, Germany
Title: Effect of different strawberry varieties on the nectar quality
Najat Belhadj, Abdelmalek Essaâdi University, Morocco

Video Presentation

Tittle:Evaluation of the physicochemical properties, proximate compositions and antinutrients of bambara nut used for energy bar production
Ngozika C. Okechukwu Ezike, Imo State University, Nigeria

Coffee Break

Closing Ceremony

