conferenceseries.com

23rd International Conference on

Food Technology & Processing

October 07-08, 2019
Dublin, Ireland



SCIENTIFIC PROGRAM

DAY 1
Monday, 07th October

08:30-09:00 **Registrations**

09:00-09:30 **Introduction**

09:30-09:50 COFFEE BREAK

09:50-11:50
Meeting Hall 01 **KEYNOTE LECTURES**

11:50-13:10

MEETING HALL 01	MEETING HALL 02
Talks On: Food Technology	**Talks On: Food Engineering and Processing**
Health and Nutrition	Physical Separation of Food Components
Enzymes in Food	Heat and Mass Transfer
Dairy Technology	Extrusion
	Reaction Kinetics

13:10-13:15 GROUP PHOTO

13:15-14:00 LUNCH BREAK

14:00-16:00

MEETING HALL 01	MEETING HALL 02
Talks On: Chemistry of Food and Bio-processed Materials	**Talks On: Food and Dairy Technology**
Food Additives	Dairy process technology
Flavour and Color compounds	Dairy Engineering
Chemical Preservatives	Dairy Plant Operations and Management
	Dairy Plant Design and Development

16:00-16:20 COFFEE BREAK

MEETING HALL 01	MEETING HALL 01
Young Researchers in Food Technology and Processing	Workshop

DAY 2
Tuesday, 08th October

09:00-10:30 Meeting Hall 01 — **KEYNOTE LECTURES**

10:30-10:50 COFFEE BREAK

10:50-12:50

MEETING HALL 01	MEETING HALL 02
Talks On: Food Microbiology	**Talks On: Food Biotechnology**
Fermentation	Genetically Modified Organism
Foodborne Pathogens	Analytical Food Nanotechnology
Food testing	Nano-Foods

12:50-13:35 LUNCH BREAK

13:35-15:55

MEETING HALL 01	MEETING HALL 02
Talks On: Food Preservation	**Talks On: Food Packaging**
Traditional techniques	Accelerated shelf life test
Modern industrial techniques	Recycling of food packaging materials
Methods of Preserving Food	Edible packaging and sensory properties of packaged foods

15:55-16:15 COFFEE BREAK

MEETING HALL 01	MEETING HALL 01
Poster Presentations	**Workshop**

PAST AFFILIATES

PAST AFFILIATES

Alireza Naseri
DTU Food, Denmark

Amanda Naaum
TRU-ID Ltd., Canada

Ana Nurhasanah
Indonesian Centre for Agricultural Engineering Research and Development, Indonesia

Busra Sahin
Cankiri Karatekin University, Turkey

Christian Hitti
Lebanon

Estefania F Garcia
Federal University of Paraiba, Brazil

Farshad Bolourchifard
Politecnico di Milano, Italy

Fatema Kadhem
Hamad Medical Corporation, Qatar

Jasim Zia
Smart Materials - Italian Institute of Technology, Italy

Maria A Karlsson
Swedish University of Agricultural Sciences, Sweden

Michae Mettle-Olympio
Ghana

MOUSAVI Mahta
UNIVERSITY OF LORRAINE, France

Najat AL-Sharshani
Hamad Medical Corporation, Qatar

Najwa AL-Sharshani
Hamad Medical Corporation, Qatar

Petronila Mlowe
Britain Tanzania Society, UK

Rishov Sircar
Sam Higginbottom Institute of Agriculture, Technology and Sciences, India

Sarah Timperley
Solvay, UK

Shima Akhondi
Politecnico di Milano, Italy

Sophie Moille
Nestlé Research Centre, Switzerland

Sunday Joseph Olamide
Nigeria

Tim Reynolds
Niagara, Canada

Vitor Daniel Sousa
Frulact - Agro-Food Industry S.A., Portugal

Yasir Shah
Pakistan

PAST AFFILIATES

PAST AFFILIATES

Aleksandra Drozd-Rzoska,
Polish Academy of Sciences, Poland

Ángela Perdones,
ITENE, Spain

Ayal Marek,
Sustainability Ventures, Australia

Be-Jen Wang,
National Chiayi University, Taiwan

Byung I L Choi,
Korea Research Institute of Standards and Science, South Korea

Chyau Huiy Jang,
National Taiwan University of Science and Technology, Taiwan

Daniela Pentimalli,
Orsero Group SPA, Italy

Daniela Spandri,
Tecnologo Alimentare, Ordine del Piemonte e Valle d' Aosta, Italy

Dario Vallauri,
M.I.A.C. Scpa, Italy

Francesca Melini,
CREA - Research Centre for Food and Nutrition, Italy

Francesco Capecchiacci,
University of Florence, Italy

Ghislaine Laraki,
Microbiotech Inc.,Canada

Gioacchino Bono,
CNR, Italy

Giuseppina Adiletta,
Università di Salerno, Italy

Guralp Ozkoc,
Kocaeli University, Turkey

Hong Zheng,
Shandong Institute for Food and Drug Control, China

Hsi-Mei Lai,
National Taiwan University, Taiwan

Hua Han Chen,
National Penghu University of Science and Technology, Taiwan

John Rost,
Crown Cork, USA

José Luis Vázquez,
ITENE, Spain

Loredana Liguori,
University of Salerno, Italy

Lorraine Fisher,
Natural Resources Institute, UK

Mansi Krishan,
ILSI North America, USA

Marie Bencteux,
Orsero Group SPA, Italy

PAST AFFILIATES

PAST AFFILIATES

Mee Kyung Kim,
National Institute of Food and Drug Safety Evaluation - MFDS, South Korea

Renée Whitworth,
Flood Creative, USA

Richard Coles,
Emagine Packaging Limited, UK

Robert Elias,
BioComposites Centre - Bangor University, UK

Rocco Caliandro,
Institute of Crystallography – CNR,Italy

Semin Ozge Ozkoc,
Kocaeli University, Turkey

Shahrzad Ebrahiminezhad,
Islamic Azad University,Iran

Sylwester Roska,
Polish Academy of Sciences, Poland

Tanja Cirkovic Velickovic,
Ghent University Global Campus, South Korea

Xu Li,
*Institute of Materials Research and Engineering - A*STAR, Singapore*

Yanming Liu,
Shandong Institute for Food and Drug Control, China

Youngjin Cho,
Korea Food Research Institute, Republic of Korea

Hyun Jin Park,
Korea University, Korea

Marco Arlorio,
Università del Piemonte Orientale, Italy

Maria Margarida Cortez Vieira,
University of Algarve, Portugal

Anna Federica Castoldi,
European Food Safety Authority, Italy

Jane Muncke,
Food Packaging Forum Foundation, Switzerland

Maria Rubino,
Michigan State University, USA

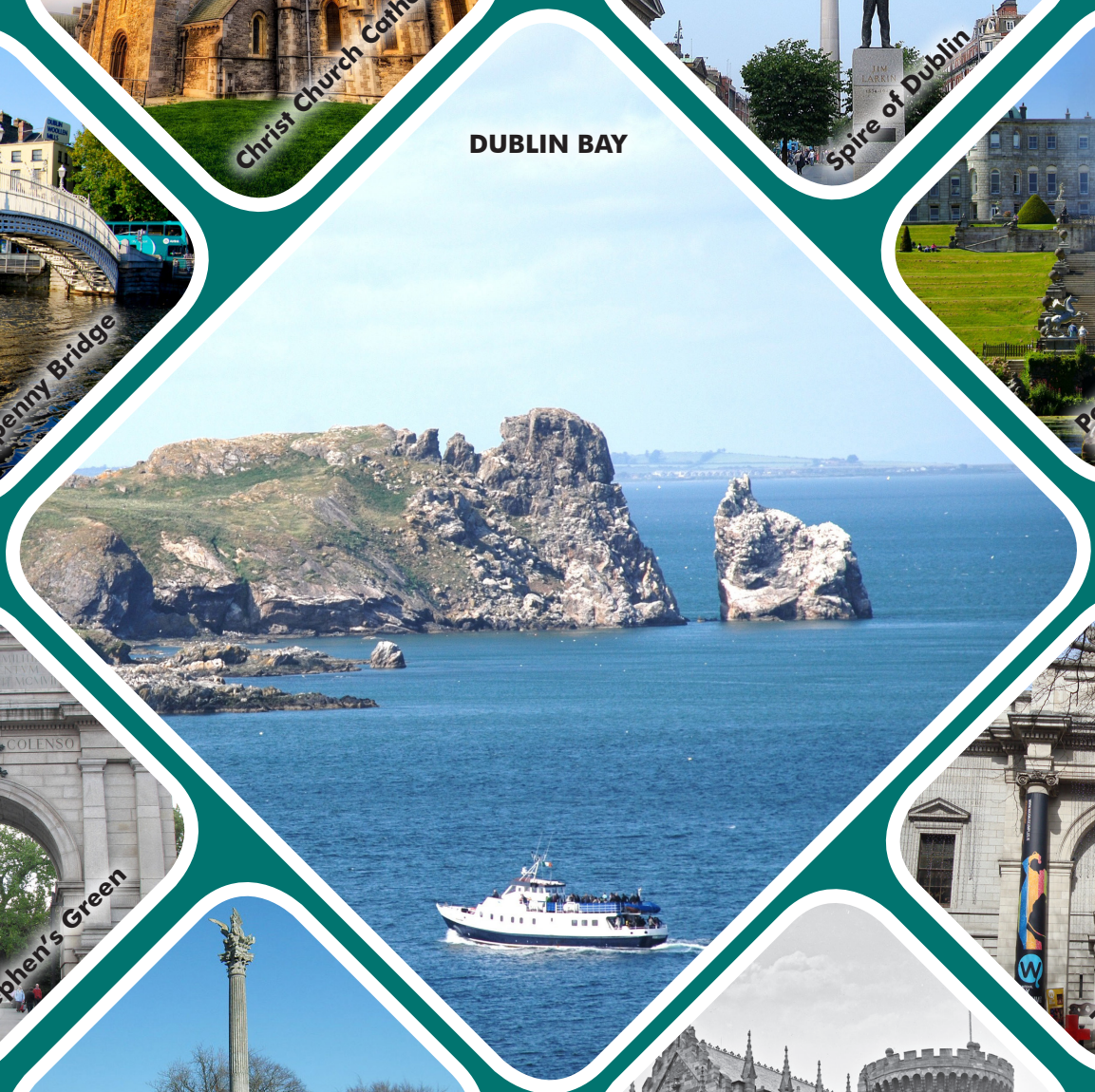
DUBLIN Attractions



















Glimpses of Food Technology Conference

















Scientific Program

21st International Conference on

Food Technology & Processing

October 04-06, 2018 | London, UK

UK: Conference Series LLC Ltd
47 Churchfield Road, London, W3 6AY
Toll Free: +1-800-014-8923

DAY-1

October 04, 2018

Meeting Hall: Armstrong

Registrations

Opening Ceremony

KEYNOTE FORUM

Introduction

Title: Importance of quality assurance on agribusiness from Tanzania

Petronila Mlowe, Britain Tanzania Society, UK

Title: Regulatory tools for DNA-based seafood testing in Canada: DNA barcoding and beyond

Amanda M Naaum, TRU-ID Ltd., Canada

GROUP PHOTO

Networking & Refreshments

Sessions: Food Technology | Food Safety | Food Innovations

Chair: Petronila Mlowe, Britain Tanzania Society, UK

Co-Chair: Farshad Bolourchifard, Politecnico di Milano, Italy

INTRODUCTION

Title: Protein extraction from seaweed in industrial scale

Alireza Naseri, DTU Food, Denmark

Title: Impact of preheating on solid-liquid food temperature distribution after ohmic sterilization process and multi-objective optimization

Farshad Bolourchifard, Politecnico di Milano, Italy

Title: Development and characterization of active food packaging films based on low density polyethylene and natural antioxidant curcumin

Jasim Zia, Italian Institute of Technology, Italy

Lunch Break

Title: Effect of calcium, citrate and urea on the stability of ultra-high temperature treated milk: A full factorial designed study

Maria A Karlsson, Swedish University of Agricultural Sciences, Sweden

Title: Food safety and quality: Day to day challenges and prevention

Rishov Sircar, Sam Higginbottom Institute of Agriculture, Technology and Sciences, India

Title: Identification of Lactic Acid Bacteria (LAB) in fruits using Matrix-Assisted Laser Desorption Ionization–Time Of Flight Mass Spectrometry (MALDI-TOF MS)

Estefania F Garcia, Federal University of Paraiba, Brazil

Networking & Refreshments

PANEL DISCUSSION

DAY-2

October 05, 2018

Meeting Hall: Armstrong

POSTER PRESENTATIONS

Poster Judge: **Amanda M Naaum,** TRU-ID Ltd., Canada

Networking and Lunch

Awards & Closing Ceremony

Bookmark your Dates

23rd International Conference on

Food Technology & Processing

October 07-08, 2019 | Dublin, Ireland

E: foodtechnology@foodtechconferences.com; foodtechnology@foodspeakerexperts.org

Website: foodtechnology.insightconferences.com

conferenceseries.com
1371st Conference

Scientific Program

19th International Conference on

FOOD PROCESSING & TECHNOLOGY

October 23-25, 2017 | Paris, France



Conference Series-America
One Commerce Center-1201, Orange St. #600, Wilmington, Zip 19899, Delaware, USA
Toll Free: 1-888-843-8169, P: 702-508-5200, F: +1-650-618-1417

Conference Series-UK
Kemp House, 152 City Road, London EC1V 2NX, UK
Toll Free: +0-800-014-8923

Day 1 October 23, 2017

Registrations

ROME & LONDRES

conferenceseries.com

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

E-mail: foodtechnology@foodtechconferences.com

Website: foodtechnology.conferenceseries.com