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Scientific Program

2nd International Conference on

Food Safety & Regulatory Measures

June 06-08, 2016 London,UK



foodtechconferences.com

Hosting Organization: Conference Series LLC

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Scientific Program

Day 1 June 06, 2016

09:00 - 09:30 Registrations

Hall - A

conferenceseries.com **09:30-10:00** **Opening Ceremony**

Keynote Forum

10:00-10:05 **Introduction**

10:05-10:35 **Title: Factors affecting the accuracy of measurements of pesticide residues and food contaminants**
Arpad Ambrus, National Food Chain Safety Office, Hungary

10:35-11:05 **Title: The 21st century challenge: To feed 10 billion people, safely and sustainably**
Malcolm Elliott, The Norman Borlaug Institute for Global Food Security, UK

Group Photo

Networking and Refreshments: 11:05-11:20 @ Foyer

11:20-11:50 **Title: Food safety, quality and environmental sustainability for palm oil**
Kalanithi Nesaretnam, Minister, Embassy of Malaysia, Belgium

11:50-12:20 **Title: Electrochemical detection of *Avian Influenza* virus genotype using ssDNA probe modified gold electrodes**
Jerzy Radecki, Polish Academy of Science, Poland

12:20-12:50 **Title: Exposure to acute and long term harmful components of foods: Can advance separation processes offer a credible remedy?**
Nikos Mavroudis, Northumbria University, UK

Special Session on Formation and Analysis of Food Borne Toxicants

12:50-13:15	**Title: Food-borne toxicants: Elucidation of formation pathways as well as quantitation experiments using stable isotopically labelled compounds**
	Michael Granvogl, Technical University of Munich, Germany
	Lunch Break: 13:15-14:00 @ Orwells Restaurant
14:00-14:25	**Title: Emerging, modified and masked mycotoxins in foods– Current risk assessments**
	Michael Rychlik, Technical University of Munich, Germany
14:25-14:50	**Title: Multiplex methods in the regulatory analysis of undeclared food allergens**
	Shaun MacMahon, USFDA, Center for Food Safety and Applied Nutrition, USA
14:50-15:15	**Title: Process induced food contaminants 3-MCPD, 2-MCPD & glycidol: Occurrence and analysis**
	Jan Kuhlmann, SGS Germany, Germany
15:15-15:40	**Title: LC-MS/MS detection of MCPD and glycidyl esters in infant formula: Extraction procedures and occurrence studies of market infant formulas**
	Shaun MacMahon, USFDA, Center for Food Safety and Applied Nutrition, USA
15:40-16:05	**Title: Reducing the acrylamide-forming potential of wheat, rye and potato**
	Nigel G Halford, Rothamsted Research, UK

16:05-16:30	**Title: Natural born food contaminants pyrrolizidine and tropane alkaloids: Occurrence, properties and analysis**
	Jan Kuhlmann, SGS Germany, Germany
Networking & Refreshments: 16:30-16:45 @ Foyer	
Oral Session-1: Track 3: Environmental Protection Co-management with Food Safet Track 4: Challenges to Food Hygiene and Safety Track 6: Microbiological and Chemical Aspects of Food Safety Track 9: Food Safety Regulations and Guidelines	
Session Introduction	
Session Chair: Malcolm Elliott, The Norman Borlaug Institute for Global Food Security, UK **Session Co-chair: Nikos Mavroudis,** Northumbria University, UK	
16:45-17:10	**Title: Global food security and sustainability: The regulatory issues**
	Malcolm Elliott, The Norman Borlaug Institute for Global Food Security, UK
17:10-17:35	**Title: Determination of residues of anabolic agents in red meat and meat products using HPLC and ELISA**
	Isam Kadim, Sultan Qaboos University, Oman
17:35-18:00	**Title: Use of nisin-producing starter cultures of *Lactococcus lactis* subsp. *lactis* on cereal based-matrix to optimize preservative factors over fish fermentation at 30^{0}C typical to Senegal**
	Diop Michel Bakar, Université Gaston Berger, Senegal
18:00-18:25	**Title: A 90-day subchronic feeding toxicity study in rats fed n-acetyl glucosamine produced by *Chitinibacter tainanensis* fermentation**
	Hsiao-Ping Lee, Refining & Manufacturing Research Institute, Taiwan
Panel Discussion	
Session Adjournment	

Day 2 June 07, 2016	
Hall - A	
Special Session on Allergen Management and Regulatory Measures	
09:00-09:25	**Title: Regulatory measures needed on unintentional allergen cross contamination**
	Sylvia Pfaff, Food Information Service Europe, Germany
09:25-09:50	**Title: Protecting consumers from food allergens - What else is required?**
	Hazel Gowland, Allergy Action, St Albans, UK
09:50-10:15	**Title: Analytics is the key for safe food – Challenges and way forward**
	Pauline Titchener, Neogen Europe Ltd., UK
10:15-10:40	**Title: Allergen management and need for regulation at factory level**
	Crevel Rene, Unilever, UK
10:40-11:05	**Title: Allergen labelling, are we being too cautious?**
	Jackie Healing, Quality and Responsible Sourcing with Coles Supermarkets, Australia
Networking and Refreshments: 11:05-11:20 @ Foyer	

11:20-11:45	**Title: Allergen management and regulatory measures-The view of the UK food surveillance**
	Chun-Han Chan, Food Standards Agency, UK
Oral Sessions-2: Track 5: Advances in Food Quality and Processing Track 7: Food Security and Food Policy Track 11: Foodomics Approaches in Food Safety	
	Session Introduction
Session Chair: Jerzy Radecki, Polish Academy of Science, Poland **Session Co-chair: Sylvia Pfaff**, Food Information Service Europe, Germany	
11:45-12:10	**Title: Mechanical behaviour of single tomato fruit cells under compression at high speed**
	Zhiguo Li, University of Birmingham, UK
12:10-12:35	**Title: Non-targeted methods for detection of food adulteration**
	Steve Holroyd, Fonterra Research and Development Centre, New Zealand
12:35-13:00	**Title: Developing and implementing food safety approaches to vegetable industry in the USA**
	Qingren Wang, University of Florida, USA
	Lunch Break: 13:00-13:45 @ Orwells Restaurant
13:45-14:10	**Title: Quality traits and fatty acid profile of large-size farmed and wild marine fish**
	Alessandra Roncarati, Camerino University, Italy
14:10-14:35	**Title: Polyphenol-rich apple peel extract inhibits formation of carcinogenic heterocyclic amines in pan fried beef patties**
	Stan Kubow, McGill University, Canada
14:35-15:00	**Title: Simultaneous detection for multiplexed mycotoxins by using immunological and LC-MS/MS in food and feed**
	Zhaowei Zhang, Institute of the Chinese Academy of Agricultural Sciences, China
15:00-15:25	**Title: Resistance of wheat and maize to toxigenic fungi as basic tool of the regulation of toxin contamination**
	Akos Mesterhazy, Cereal Research non-profit Ltd, Szeged, Hungary
Young Researcher Forum **Session Chair: Arpad Ambrus**, National Chain Food Safety Office, Hungary **Session Co-chair: Nikos Mavroudis**, Northumbria University, UK	
15:25-15:40	**Title: Effectiveness of cyclic heating decontamination on surfaces with different roughness**
	Catherine Bowe, Northumbria University, United Kingdom
15:40-15:55	**Title: Migration of photoinitiators from cardboard into dry food: Evaluation of Tenax® as a food simulant**
	Kathy Van Den Houwe, Scientific Institute of Public Health, Belgium
15:55-16:10	**Title: Food safety and quality qudits – Are audit findings predictable?**
	Evamaria Melcher, University of Bonn, Germany
	Networking and Refreshments: 16:10-16:25 @ Foyer
16:25-16:40	**Title: Analysis of maillard reaction products as markers of quality and safety of bakery products based on buckwheat**
	Małgorzata Przygodzka, Food Research of Polish Academy of Sciences, Poland

16:40-16:55	**Title: Protective role of the seaweed *Halimeda opuntia* extract on cadmium-stressed *Eruca sativa*** **Khalil Mahfouz Saad-Allah,** Tanta University, Eygpt
16:55-17:10	**Title: Chromatographic and mass spectrometric solutions to improve quality and safety of food and dietary supplements** **Ana Mornar,** University of Zagreb, Croatia
17:10-17:25	**Title: Step up your organization through ISO-22000** **Haya Alayadi,** King Saud Universty, SA
17:25-17:40	**Title: Phenotypic and genotypic identification of antibiotic resistance genes of *staphylococci* strains isolated from bovine mastitic milk** **Saidi Radhwane,** Telidji Amar University, Algeria
Poster Presentations @ Foyer 15:30-16:30	
Session Adjournment	

Day 3 June 08, 2016	
Hall - A	
Symposium on **Challenges in the Detection of Food Allergens - Food Processing and Production Line Factors**	
10:00-10:25	**Title: Challenges in the detection of food allergens – Effects of processing and food matrices** **Balunkeswar Nayak,** University of Maine, USA
10:25-10:50	**Title: Food safety: Detect soy especially in highly processed food** **Timo Wulfmeyer,** Food & Feed Analysis, Germany
Awards Ceremony @ 10:50-11:00	
Networking and Refreshments: 11:00-11:15 @ Foyer	
11:15-11:40	**Title: Qualitative and quantitative loss assesment of maize along the maize value region of ghana** **Bridgette Naa Deedei Tagoe,** University of Ghana, Legon
Oral Sessions-3: Track 1: Food Safety Regulatory Affairs Track 8: Advances in Food Management Track 10: Impacts of New Development in Food industry Track 11: Food Preservation, Quality Standard and Food Management Systems Track 12: Novel Foods, Processes and Nanomaterials	
Session Introduction	
Session Chair: Nikolaos E Mavroudis, Northumbria University, United Kingdom **Session Co-chair: Stan Kubow,** McGill University, Canada	
11:40-12:05	**Title: Survey of aflatoxin M1 in commercial milk and dairy products in northern china** **Shiqiong Chen,** Beijing Haidian District Products Supervision and Inspection Institute, China
12:05-12:30	**Title: Botanical authentication and certification for consumer safety** **Alessandra Bertoli,** University of Pisa, Italy
12:30-12:55	**Title: The modification of polymer substrates and their improved antimicrobial activity for use in active packaging applications** **Sibu C. Padmanabhan,** University College Cork, Ireland

12:55-13:20	**Title: Farmers indigenous practices for conserving and preserving *Gnetum africanum* (commonly known as Eru) in the humid forest zones of Cameroon**
	Rakia Aladi, Cameroon
Lunch Break: 13:20-14:05 @ Orwells Restaurant	
14:05-14:30	**Title: Microbiological examination of some products from white and yellow cassava varities**
	Chinyere Ohalete, Imo State University, Nigeria
14:30-14:55	**Title: The relationship between hygiene assessment system audit scores and the bacteriological status of single species red meat abattoirs in the free state province, South Africa**
	Itumeleng matle, Agricultural Research Council, Nigeria
14:55-15:20	**Title: New perspectives in the utilization of *Moringa Oleifera* as a panacea for malnutrition in sub-sahara africa**
	Babatunde Ogunsina, Obafemi Awolowo University, Nigeria
Panel Discussion @ 15:20-16:00	
Thanks Giving & Closing Remarks	
Networking and Refreshments 16:00-16:15 @ Foyer	
Poster Presentations @ Foyer June 07, 2016 15:30-16:30	
Poster Judge: Stan kubow, McGill University, Canada	
FS-101	**Title: The 90-day oral toxicity study on locally developed GM potato line 2-1 in Sprague-Dawley rats**
	Wen-Shen Chu, Food Industry Research and Development Institute, Taiwan
FS-102	**Title: Teratogenesis study in rats fed n-acetyl glucosamine produced by *Chitinibacter tainanensis* fermentation**
	Hsiao-Ping Lee, Refining & Manufacturing Research Institute, Chinese Petrolum Corporation, Taiwan
FS-103	**Title: Metal concentrations in breast milk of *Fuzhou* nursing mothers associates with dietary and lifestyle factors**
	Vic Shao-Chih Chiang, Fujian Medical University, China
FS-104	**Title: Determination of chromium(III) and chromium(VI) in mainstream cigarette smoke by high performance liquid chromatography - inductively coupled plasma mass spectrometric**
	Hui-Min Liu, Zhengzhou Tobacco Research Institute of CNTC, China
FS-105	**Title: Genotoxicity evaluation of cigarette smoke condensates using the *in vitro* γH2AX assay by flow cytometry**
	Xiang Li, Zhengzhou Tobacco Research Institute of CNTC, China
FS-106	**Title: Risk assessment of acrylamide in Chinese fried potato products, fried instant noodles and cigarette smoke**
	Xie Fuwei, Zhengzhou Tobacco Research Institute of CNTC, China
FS-107	**Title: Evaluation of toxicity in infusions of *Artemisia absinthium* of Greek flora and determination of α- and β- thujone in them**
	Maria K. Kokkini, Agricultural University of Athens, Greece
FS-108	**Title:Determination of α- and β- thujone in essential oils and infusions of *Artemisia absinthium* and *Salvia officinalis* of Greek flora**
	Nefeli-Sofia D. Sotiropoulou, Agricultural University of Athens, Greece

FS-109	**Title: A study on nematofauna associated to the olivier *Olea europaea* L. in some northen regions in Algeria**
	M. Mihoub, High National School of Agronomic Sciences, Algiers, Algeria
FS-110	**Title: Direct sequencing of table egg bacteria using 16S rRNA Gene**
	Mohammed Alawi, Heriot-Watt University, United kingdom
FS-111	**Title: The effect of time's exposure and thickness of material on efficacy of microwave energy in some different stages for some storage insects**
	Mohammed Z. Khalaf, Integrated Pest Control Research Center, Iraq
FS-112	**Title: Methicillin resistant *Staphylococcus aureus* (MRSA) : Awareness and knowledge among Mansoura University students : A field study**
	Mahmoud Abdou, Mansoura University School of Medicine, Egypt
FS-113	**Title: Antibiotic activity of the essential oil of *Rosmarinus officinalis L.* against seven bacterial strains**
	Nora Mahfouf, University of El Taref, Algeria
FS-114	**Title: Assessing the traceability and authenticity of fruit juices in terms of isotopic fingerprinting**
	Oana-Romina Botoran, National R & D Institute for Cryogenics and Isotopic Technologies- ICSI, Romania
FS-115	**Title: Prophylactic effects of *Bifidobacterium bifidum* (strains of human origin), probiotic feeding on *Escherichia coli* O157:H7 infection, in rats (*in vivo* antagonism)**
	Mahmoudi F, Oran University, Algeria



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6th International Conference on

Food Safety and Regulatory Measures

March 13-15, 2017 Paris, France

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