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786th Conference

Scientific Program

15th International Conference on

Food Processing & Technology

October 27-29, 2016 Rome, Italy



Hosting Organizations: Conference Series LLC

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Scientific Program

Day 1 October 27, 2016

8:30-09:00 Registrations

OLIMPICA 2

conferenceseries.com **09:00-09:25** **Opening Ceremony**

Keynote Forum

09:25-09:30 Introduction

09:30-10:00 Title: Food phenolics bioactives and toxigenic bioactives: Approaches based on innovative selected food processing technologies
Ozlem Tokusoglu, Celal Bayar University, Turkey

10:00-10:30 Title: Advances in decontamination technology as a solution for improved food safety
Ian A Watson, University of Glasgow, UK

Special Session

10:30-11:15 Title: Innovation on food sterilization
Mohammed Farid, University of Auckland, New Zealand

Group Photo

Networking & Refreshments 11:15-11:30 @ Foyer

Workshop

11:30-12:15 Title: Bio-fuels versus food production: Does current bio-fuels effects food security and price
By: Osama O Ibrahim, Bio Innovation, USA

12:15-13:00 Title: Black mulberry (*Morus nigra*) phenolics and anticarcinogenity: Anti-proliferation of black mulberry powder on selected CA lines
By: Ozlem Tokusoglu, Celal Bayar University, Turkey

Lunch Break 13:00-14:00 @ Hotel restaurants

Oral Sessions: 1

Food Processing & Technology | Food Nanotechnology | Food Engineering Model: Past, Present & Future | Post Harvest & Food Packaging Technology | IPR in Food Technology

Session Chair: Ozlem Tokusoglu, Celal Bayar University, Turkey

Session Co-chair: Ian A Watson, University of Glasgow, UK

Session Introduction

14:00-14:20 Title: Electrospinning as a novel encapsulation method for food applications
Conrad Perera, University of Auckland, New Zealand

14:20-14:40 Title: A really innovative trend of the wine market: Wine with no chemicals added (only wines)
Angela Zinnai, University of Pisa, Italy

14:40-15:00 Title: Effect of the baking process on artisanal sourdough bread-making: A technological and sensory evaluation
Francesca Venturi, University of Pisa, Italy

15:00-15:20 Title: Structural changes in zein protein during dough formation for developing gluten-free formulas
Sanaa Ragaee, University of Guelph, Canada

15:20-15:40 Title: Sensorial acceptability, nutritive value and microbial characteristics of aramang (*Nematopalaemon tenuipes*)-dragon fruit (*Hylocereus undatus*) flavored ice cream
Cristina A Cortes, Cagayan State University, Philippines

15:40-16:00 Title: The effects on C-phycocyanin of different drying methods
Betul Guroy, Yalova University, Turkey

Networking & Refreshments 16:00-16:15 @ Foyer

16:15-16:35 Title: Waste heat recovery in food & drink industry
Sanjay Mukherjee, Sheffield Hallam University, UK

16:35-16:55	**Title: β-cyclodextrin assisted extraction of polyphenols from peach pomace** **Nada El Darra, Beirut Arab University, Lebanon**
16:55-17:15	**Title: Effects of nisin and natamycin on microbiological and physiochemical qualities of meatball supplied from Yildizeli, Sivas** **Emre Hastaoglu,** Cumhuriyet University, Turkey
17:15-17:35	**Title: Antioxidant activity and strength properties of sumac (*Rhus coriaria* L.) coated food contact papers** **Ahsen Ezel Bildik,** Istanbul University, Turkey
17:35-17:55	**Title: Development of soy fortified Indian traditional snacks** **Ranjana Singh,** University of Delhi, India
17:55-18:15	**Title: Acoustic emulsifier free emulsions and lecithin emulsions used as delivery system for coenzyme Q10 vectorization** **Messaouda kaci,** Lorraine University, France

Panel Discussion @ 18:15-18:45

Session Adjournment

Day 2 October 28, 2016

OLIMPICA 2

Keynote Forum

09:25-09:30	**Introduction**
09:30-10:00	**Title: Food contamination by mycotoxins produced by *Aspergillus* species** **Mirjana Menkovska,** Ss. Cyril and Methodius University in Skopje, Macedonia
10:00-10:30	**Title: Bacteriocins, A natural antimicrobial peptides for foods preservation** **Osama O Ibrahim,** Bio Innovation, USA

Symposium on
New developments in the extraction of plant bioactives/ nutraceuticals
By: Giancarlo Cravotto, University of Turin, Italy and Farooq Anwar, Prince Sattam bin Abdulaziz University, Soudi Arabia

10:30-11:00	**Title: Enabling technologies and green processes for the production of high-value bioactives** **Giancarlo Cravotto,** University of Turin, Italy

Networking & Refreshments 11:00-11:15 @ Foyer

11:15-11:45	**Title: *Moringa oleifera* L.: A Rich source of high-value nutrients and bioactives for functional foods and nutraceuticals industry** **Farooq Anwar,** Prince Sattam bin Abdulaziz University, Soudi Arabia

Workshop

11:45-12:30	**Title: Mycotoxin contamination of cereals affecting technological quality of cereal-based products and health** **Mirjana Menkovska,** Ss. Cyril and Methodius University in Skopje, Macedonia

Oral Sessions: 2
Food & Nutrition | Food Safety: Prevention & Control | Food Microbes: Probiotics & Functional Food | Food Industry: Edible Oils & Others | Food Marketing & Economics | Diary Food Technology

Session Chair: Mirjana Menkovska, Ss. Cyril and Methodius University in Skopje, Macedonia

Session Co-chair: Osama O Ibrahim, Bio Innovation, USA

Session Introduction

12:30-12:50	**Title: Novel protein sources for food security** **Anne Pihlanto,** Natural Resources Institute, Finland
12:50-13:10	**Title: Optimization of enzymatic hydrolysis condition of mud crab (*Scylla serrata*) meat to obtain maximum angiotensin-converting enzyme inhibitory (ACEI) activity** **Amiza Mat Amin,** University Malaysia Terengganu, Malaysia

Lunch Break 13:10-14:00 @ Hotel restaurants

14:00-14:20	**Title: Mathematical modeling of the process parameters of a new decanter centrifuge generation** **Roberto Romaniello,** University of Foggia, Italy
14:20:14:40	**Title: Inhibition of *Listeria monocytogenes* in hot dogs by surface application of freeze-dried bacteriocin-containing powders from lactic acid bacteria** **Gulhan Unlu,** University of Idaho, USA

14:40-15:00	**Title: Effects of storage conditions on aflatoxin production and expression levels of some biosynthesis genes of *Aspergillus flavus* in red pepper** **Banu Soylu,** Erciyes University, Turkey
15:00-15:20	**Title: Aerogels of enzymatically oxidized galactomannans from leguminous plants as versatile delivery systems of antimicrobial peptides and enzymes** **Tiziana Silvetti,** Institute of Sciences of Food Production, Italy
15:20-15:40	**Title: Preliminary study of employ of an olive leaf extract on bakery products** **Rosa Palmeri,** University of Catania, Italy
15:40-16:00	**Title: A continuous microwave system for olive paste conditioning in olive oil extraction plant** **Alessandro Leone,** University of Foggia, Italy
	Networking & Refreshments 16:00-16:15 @ Foyer
16:15-16:35	**Title: Food stuffs radio contamination by ^{90}Sr: Analytical methods, mean levels in food and contribution to risk assessment** **Marco Iammarino,** Zooprofilattico Institute of Puglia and Basilicata of Foggia, Italy
16:35-16:55	**Title: Antioxidant capacities and total phenolic content of some philippine vegetables: Effect of boiling** **Rosaly V Manaois,** Philippine Rice Research Institute (PhilRice), Philippines
16:55-17:15	**Title: Food fraud detection in commercial pomegranate molasses syrups by spectroscopic and HPLC methods** **Nada El Darra,** Beirut Arab University, Lebanon
17:15-17:35	**Title: Implementation of a new partial destoner machine in an industrial olive oil plant: Evaluetion of olive paste's rheology, olive oil yield and quality** **Antonia Tamborrino,** University of Bari Aldo Moro, Italy
17:35-17:55	**Title: International database on commodity tolerance (IDCT)** **Emilia Griffin,** JB Trini, USA
17:55-18:15	**Title: Effect of microwave and traditional cooking on the quality of food products** **Para Dholakia,** University of Delhi, India
	Panel Discussions by Experts 18:15-18:45
	Session Adjournment

Day 3 October 29, 2016

OLIMPICA 2

Oral Sessions: 3
The Chemistry of Food Ingredients | Investment in Food Technology | Food & Public Health | Food Laws Policy & Governance | Food Waste Management

Session Chair: Amiza Mat Amin, University Malaysia Terengganu, Malaysia

Session Co-Chair: Robin Y Y Chiou, National Chiayi University, Taiwan

	Session Introduction
09:30-09:50	**Title: Naturality and processing of stevia** **Ursula Wölwer-Rieck,** Institute of Nutrition and Food Sciences, Germany
09:50-10:10	**Title: Why we need healthy new proteins with a low environmental impact** **Muyiwa Akintoye** & **Tim Finnigan,** Quorn Foods, UK
10:10-10:30	**Title: Chemical and toxicological characteristics of bio-activated peanut sprout powder applied as dietary supplements to extend mouse longevity** **Robin Y Y Chiou,** National Chiayi University, Taiwan
10:30-10:50	**Title: Transcription of a bovine collagen gene fragment in yeast (*Pichia pastoris*) cells** **Zulal Kesmen,** Erciyes University, Turkey
10:50-11:10	**Title: Food quality, food packaging, and food waste reduction** **Gabriele Di Giacomo,** University of L'Aquila, Italy
	Networking & Refreshments 11:10-11:25 @ Foyer
11:25-11:45	**Title: Detection of aflatoxin content in *Ficus carica* L. cv. Sabz in Estahban, Fars, Iran** **Majid Rahemi,** Shiraz University, Iran

11:45-12:05	**Title: Iinvestigation drying kinetic, effective diffusivity coefficient and activation energy in shelled hazelnut (*Corylus avellana*) drying process** **Zahra Yousefi**, Agricultural and Natural Resources Research Center of Guilan, Iran
12:05-12:25	**Title: Probiotic dairy products; A changing outlook from consumer and producer** **Aziz Houmayuni**, Tabriz University of Medical Sciences, Iran

Young Researchers Forum

Introduction 12:25-12:30

Session Judge 1: Osama O Ibrahim, Bio Innovation, USA
Session Judge 2: Giancarlo Cravotto, University of Turin, Italy

12:30-12:45	**Title: New insight into processing of cooked rice through intrinsic measurement of modulus, adhesion and cohesion at the level of individual grains** **Lu Yu**, The University of Queensland, Australia
12:45-13:00	**Title: Identification and determination of some bioactive and allergenic compounds in licorice using LC/ESI-MSMS** **Fahriye Seyma Bayraktar**, Tubitak Marmara Research Center, Turkey

Lunch Break 13:00-14:00 @ Hotel restaurants

14:00-14:15	**Title: Characterization and classification of apple cultivars based on triterpenoids acids, phenolic constituents and bioactive properties** **Elisabeta-Irina Geana**, National R&D Institute for Cryogenics and Isotopic Technologies, Romania
14:15-14:30	**Title: Inhibitory on cell proliferation and apoptosis induction of human breast cancer cells MCF-7 by Aqueous leaf extract of *Carica papaya* L.** **Fatma Zuhrotun Nisa**, Universitas Gadjah Mada, Indonesia
14:30-14:45	**Title: The effect of betacyanins from red pitahaya on the physicochemical, antioxidant and sensory properties of yoghurt and ice cream** **Ashwini Gengatharan**, Monash University, Malaysia
14:45-15:00	**Title: Development of a novel strategy for the fabrication of LLDPE-OMMT hybrid multilayer films for food packaging** **Ali Akbar Motedayen**, University of Montpellier, France
15:00-15:15	**Title: Effect of postharvest handling operations of oil palm fruits (*Elaeis guineensis*) on quality of crude palm oil** **I H R Uthpala**, University of Peradeniya, Sri Lanka
15:15-15:30	**Title: Diffusion modeling of heptane in polyethylene vinyl acetate** **Rachid Atmani**, Hassan II University of Casablanca, Morocco

Award Ceremony & Closing Remarks 15:30-16:00

Networking & Refreshments 16:00-16:15 @ Hotel restaurants

Conference Adjournment

Day 2 October 28, 2016 Poster Presentation @ Foyer

Poster Judge 1: Mohammed Farid, University of Auckland, New Zealand
Poster Judge 2: Angela Zinnai, University of Pisa, Italy
Poster Judge 3: Francesca Venturi, University of Pisa, Italy

FT 101	**Title: Simultaneous analysis of diuretic drugs in food and dietary supplements using LC/PDA and LC/MS/MS** **Hye Soon Kang**, Gyeongin Regional Food and Drug Safety, South Korea
FT 102	**Title: Sensory Assessment and consumer acceptability of cabibi /freshwater clam (*Batissa violacea*) sauce** **Cristina A Cortes**, Cagayan State University, Philippines
FT 103	**Title: Evaluation of total content and bioaccessible fractions of Ca, P, K, Na, Mg and Zn in different types of bovine milk** **Solange Cadore**, University of Campinas, Brazil
FT 104	**Title: Antimicrobial effects of vinegar against norovirus and *Escherichia coli* in the traditional Korean vinegar green laver (*Enteromorpha intestinalis*) salad during refrigerated storage** **Shin Young Park**, Chung-Ang University, Republic of Korea
FT 105	**Title: Effect of technological processes on the betalain profile and antioxidant capacity of red beetroot** **Tomasz Sawicki**, Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland

FT 106 **Title: Comparison of free and bound polyphenols profile in raw and fermented red beetroot**
Wiczkowski Wiesław, Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland

FT 107 **Title: Change in polyphenol composition and antioxidative activity during fermentation of buckwheat flour by lactic acid bacteria**
Wiczkowski Wiesław, Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland

FT 108 **Title: Evaluation of hardness and colour of model cakes prepared from buckwheat flour fermented by selected lactic acid bacteria**
Wronkowska Małgorzata, Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland

FT 109 **Title: Broccoli leaves powder as a component of gluten-free muffins**
Krupa Kozak Urszula, Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland

FT 110 **Title: The inhibitory activity of buckwheat flour fermented with selected lactic acid bacteria on the formation of advanced glycation end-products**
Szawara Nowak Dorota, Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland

FT 111 **Title: Comparison of antioxidant effects of *Platycodon grandiflorum* extract by extract processes**
Suhyun Hong, Dongeui University, South Korea

FT 112 **Title: Study of the table olive processing technology in order to improve the Italian cultivar "Piantone di Mogliano" production using *Lactobacillus plantarum* 319 and SYNBIO® as innovative technique**
Ambra Ariani, University of Camerino, Italy

FT 113 **Title: The effects on buttermilk taste of different spirulina forms and levels**
Betul Guroy, Yalova University,Turkey

FT 114 **Title: The influence of the operating conditions adopted during the extraction on the qualitative and typical characteristics of Tuscan mono-varietal oils (Moraiolo, Leccino, Frantoio)**
Chiara Sanmartin, University of Pisa, Italy

FT 115 **Title: The impact of refreshments procedures adopted on the chemical and sensory quality of sourdough obtained by different raw material: Mexican pulque vs Tuscan sourdough**
Isabella Taglieri, University of Pisa, Italy

FT 116 **Title: The influence of different packaging solutions on red wine evolution during storage**
Xiaoguo Ying, University of Pisa, Italy

FT 117 **Title: Screening of edible mushrooms to obtain eritadenine: A hypocholesterolemic and hypotensive compound with potential food applications as functional ingredient**
Diego Morales, CIAL- Research Institute of Food Science (UAM-CSIC), Spain

FT 118 **Title: Application of chitosan-based coating with Trachyspermum ammi essential oil in silver carp fillets**
Mohammadreza Rezaeigolestani, University of Tehran, Iran

FT 119 **Title: The Biotappo: A new tool for food safety**
Maria Anna Coniglio, University of Catania, Italy

FT 120 **Title: Bio-processing of tomato (*Lycopersicon esculentum*) into value-added product**
W A J P Wijesinghe, Uva Wellassa University, Sri Lanka

FT 121 **Title: Influence of different starches in sensorial, physical and chemical properties of freeze dried snacks**
Africa Jimenez, Vegenat, Spain

FT 122 **Title: Extraction of thyme essential oil using two different solvents and its effect to enhance shelf life and quality of masala tikki and tomato paste**
Nadiya Rashid Malik, Lovely Professional University, India

FT 123 **Title: Effects of whey protein coating containing of *Zataria multiflora* Boiss essential oil on self life of silver carp during chilled storage**
Mohammadreza Mohammadian, University of Tehran, Iran

FT 124 **Title: PAOT Scan® Technology: Non-destructive new method for determination oxidative stress degree of biological tissues and fluids**
Smail Meziane, Institut Européen des Antioxydants (IEA), France

FT 125 **Title: Quantitative risk assessment of thermophilic *Campylobacter* related to the consumption of Doner kebab in Tlemcen, Algeria**
I Benamar, University Tlemcen, Algeria