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Conference Agenda

15th International Conference on

Food Processing & Technology

October27-29, Rome, Italy

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FOOD TECHNOLOGY-2016



"Investigating the Interrelationships of Food, Nutrition and Health to Feed ourFuture"

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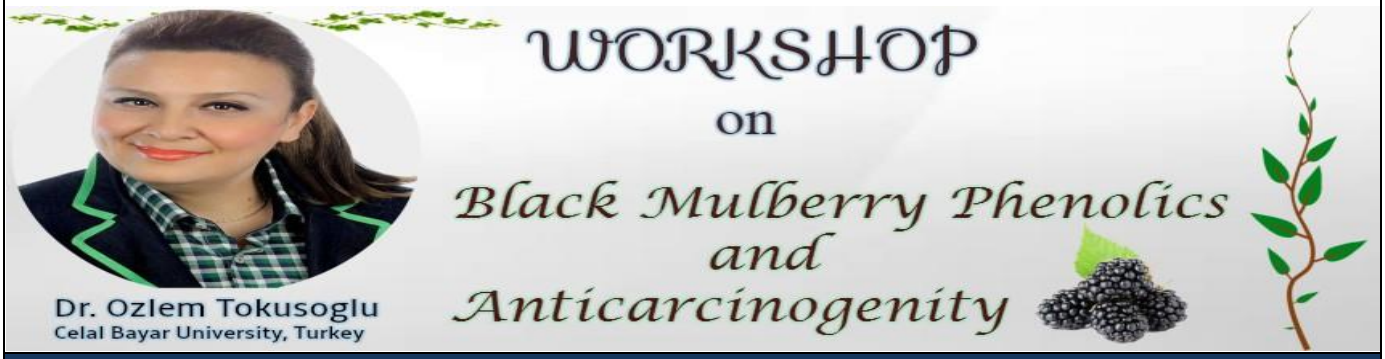
Email: foodtechnology@conferenceseries.com; foodtechnology@omicsgroup.com

SPEAKERS



Title: Food Phenolics Bioactives and Toxigenic Bioactives : Approaches Based on Innovative Selected Food Processing Technologies

OzlemTokusoglu, Celal Bayar University, Turkey



Keynote Session



Title: Impact of Novel Technologies in the World of Food Science and Technology

Gustavo Barbosa Canovas, Washington State University, USA



Title: Innovation on Food Sterilization

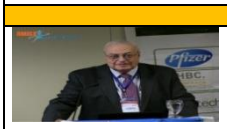
Mohammed Farid, University of Auckland, New Zealand

Special Session



Title: Food decontamination and extending the shelf life of food products, and real time detection of bacteria

Ian Watson, University of Glasgow, UK



Title: Bacteriocins, a natural antimicrobial peptides for foods preservation and safety

Osama O. Ibrahim, Bio Innovation, USA

Oral Sessions



Title: A really innovative trend of the wine market: wine with no chemicals added (Only wines)

Angela Zinnai,University of Pisa, Italy



Title: Electrospinning as a novel encapsulation method for food applications

Conrad Perera, University of Auckland, New Zealand



Title: Effect of the baking process on artisanal sourdough bread-making: A technological and sensory evaluation.

Francesca Venturi,University of Pisa, Italy



Title: E-BABE- Influence of in-package cold plasma treatment on microbiological shelf life and surface color lightness of fresh chicken breast fillets

Hong Zhuang,USDA-ARS, USA

****FEW SPEAKER SLOTS AVAILABLE ****



Title: Detection Of Gamma Irradiation In Food Commodities With Osl Method And Its Reliability

Faruk BOZOGLU, Middle East technical university, Turkey



Title:Mathematical modeling of the process parameters of a new decanter centrifuge generation

Roberto Romaniello, University of Foggia, Italy



Title: A continuous microwave system for olive paste conditioning in olive oil extraction plant

Alessandro Leone , University of Foggia, Italy



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



Title: How does manipulation of the glutenin composition of durum wheat impact pasta and bread making quality and starch digestibility?

Mike Sissons, Tamworth Agricultural Institute, Australia



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, Brasil





Title: Probiotics for Human Health: Current Applications and Future Challenges

Semih Otles, Ege University, Turkey



Antioxidant Activity and Strength Properties of Sumac (Rhus coriaria L.) Coated Food Contact Papers

Ahsen Ezel Bildik, Istanbul University, Turkey



Title: Food contamination by mycotoxins produced by Aspergillus species in regard to human and animal health effects

Mirjana Menkovska, Ss. Cyril and Methodius University, Macedonia



Title: Greenhouses For Food Production And The Environment

Abdeen Mustafa Omer, Energy Research Institute (ERI),UK

**FEW SPEAKER SLOTS AVAILABLE **



Title: Optimization of enzymatic hydrolysis condition of mud crab (Scylla serrata) meat to obtain maximum angiotensin-converting enzyme inhibitory (ACEI) activity

Amiza Mat Amin, Universiti Malaysia Terengganu, Malaysia



Title: Development of a functional fruit vegetable beverage for elderly and evaluation the effect of preservation processes on the functional and enriched components and microorganisms

Juliano De Dea Lindner, Federal University of Santa Catarina, Brazil



Title: Meat products and Human Health

Gamal Fouad Mohamed, National Research Center, Egypt



Title: Green Extraction: An Innovative Technology to Obtain Bioactives with High-Value Added Market

Farid Chemat, Groupe de Rechercheen Eco-Extraction des produits Naturels, France



Title: Deliverables in functional foods : concept to product in the Indian context

Asna Urooj, University of Mysore, India





Title: Study of continuous ultrasonication to improve total phenolic content and antioxidant activity in sorghum flour and its comparison with batch ultrasonication

Umesh C Lohani, G B Pant University of Agril & Tech, India



Title: Enabling Technologies and Green Processes for the Production of High-Value Bioactives

Giancarlo Cravotto, Universty of Turin, Italy



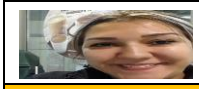
Title: Sensorial Acceptability of Aramang (*Nematopalaemon tenuipes*)-Mango (*Mangifera indica*) Fruit Flavored Ice Cream

Cristina A. Cortes, Cagayan State University, Philippines



Effect of technological processes on the betalain profile and antioxidant capacity of red beetroot

Henryk Zieliński, Polish academy of sciences,Poland



Title: The effects on C-Phycocyanin of different drying methods

Betul Guroy, Yalova University, Turkey

**FEW SPEAKER SLOTS AVAILABLE **



Title: Production of Antilisterial Bacteriocins from Lactic Acid Bacteria in Dairy-Based Media – A comparative study

Gülhan Ünlü, University of Idaho, USA



RSM As a Tool For Enhancement of Nutritive Value of Finger Millet & Amaranthus Based Composite Flour

Anupama Sıngh, G.B.Pant Unıversıty Of Agrıculture And Technology,Indıa





Title: Why we need healthy new proteins with a low environmental impact

Tim Finnigan, Quorn Foods, UK



Title: Food Quality, Food Packaging, and Food Waste Reduction

Gabriele Di Giacomo, University of L'Aquila, Italy



Title: Food Waste Reduction in the Dairy Industry by Recovering Food Ingredients, Energy and Water with Advanced Technologies

Francesca Scimia, University of L'Aquila, Italy



Title: Effect of sterilization treatment on polyphenol content, antioxidant activity and stability of free and encapsulated herb (terminalia arjuna) added milk drink

Pravin Sawale, National Dairy Research Institute, Karnal, India



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



Title: Effect of ozonation on microbial population and sensory characteristics of whole and fresh-cut carrots during storage

Tita Rialita, Universitas Padjadjaran, Indonesia



Title: Evaluation antibacterial activity of liquid and encapsulated extract of ficuslyrata warb on inhibition zone and minimum inhibitory concentration (MIC)

Wahyudha Wira, Universitas Padjadjaran, Indonesia



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, Gadjah Mada University, Indonesia

**FEW SPEAKER SLOTS AVAILABLE **



Title: Oxidized Cassava Starch As An Alginate Substitutefor Pepper Encapsulation

Niken Widya Palupia, University of Jember, Indonesia



Title: Nutritional Composition of Some Wild Mushrooms Consumed By Indigenous People Arround The Lore Lindu National Park, Central Sulawesi, Indonesia.

Yusran Yusran, Tadulako University, Indonesia



Title: Antioxidant Capacity and Total Phenolic Compound, Anthocyanin, and Carotenoid of Yam (Dioscorea alata) Cultivars in Indonesia

Lula Nadia, Open University of Indonesia



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



Title: Enzymatic Remediation in Standard Crude Palm Oil for Superior Quality Oil

Haniza Ahmad, Sime Darby Research Sdn. Bhd., Malaysia



Title: Moringa oleifera.: A Rich Source of High-Value Nutrients and Bioactivesfor Functional Foods and Nutraceuticals Industry

Farooq Anwar, Prince Sattam bin Abdulaziz University, Saudi Arabia





Title: Shelf-life, Bacterial and Sensory Evaluation vis-à-vis Product Acceptability of a Newly-developed Corned Carabeef

Marlene A. Baculi, Cagayan State University, Philippines



Title: Utilization of Crude Lipase from Rice Branas Biocatalyst in The Trans esterification of Reutealistrisperma Oilto Produce Glycerol

Efri Mardawati, Universitas Padjadjaran, Indonesia



Title: Cuprac Method and Its Modifications For Antioxidant Characterization In Foodstuffs

Reşat Apak, Istanbul University, Turkey



Title: Production methods, scientific studies and problemsrelated to shalgam which is a lactic acid fermented beverage

Hasan Tanguler, NigdeUniversity, Turkey



Title: Provitamin A carotenoid content and sensory evaluation of Vitamin-A rich banana cultivars for potential adoption in Eastern Africa

Deborah Nabuuma, Bioversity International, Uganda

****FEW SPEAKER SLOTS AVAILABLE ****



Title: Development of a functional fruit vegetable beverage for elderly and evaluation the effect of preservation processes on the functional and enriched components and microorganisms

Juliano De Dea Lindner, Federal University of Santa Catarina, Brazil



Title: Effects of alternatives Ca sources in the nixtamalization process on physical, thermal and rheological properties of nejayote, nixtamal and flour of nixtamalized maize

Gerónimo Arámbula Villa, Centro de Investigación, Maxico



Title: Comparative growth kinetic studies of two strains Saccharomyces cerevisiae isolated from dates and a commercial strain

Nizar Chira, Arid lands and Oasis Cropping Laboratory, Tunisia



Title: Enhanced production of total phenols, flavanols, vitamin C and antioxidant activities in leaf callus culture of Crataegusazarolus var. aronia by elicitation with salicylic acid

Najoua Karray-Bouraoui, Universitaire Farhat Hached, Tunisia



Title: Usage of FlourierTransformInfraredSpectroscopy(FTIR) in FoodIndustry

Filiz Yangılar, Erzincan University, Turkey



Title: Effect of Vacuum and Modified Atmosphere Packaging on the Shelf Life Liquid Smoked Rainbow Trout (Oncorhynchus mykiss)

Pinar Oğuzhan Yildiz, Ardahan University, Turkey



Title: Chemical Composition And Phenolic Compounds Of Citrus Aurantium Seed Oil

Brixi Gormat, University of Tlemcen, Algeria

Title: Development of soy fortified Indian traditional snacks

Ranjana Singh, University of Delhi, India

Title:Effect of microwave and traditional cooking on the quality of food products

Para Dholakia, University of Delhi, India

Title: Bark Citrus sinensis and Bacteria

Ouldyerou Karima, University of Mustapha stambouli, Algeria

**FEW SPEAKER SLOTS AVAILABLE **

	Title: Polyethylene Terephtalate Packaging And The Stability Of Extra Virgin Olive Oil
	Hamitri-Guerfi Fatiha, Abderrahmane Mira University of Bejaia, Algeria
	Title: Evaluation Ozonisation Process on Reduction of Pesticide Residues of Shallots(Alliumascalonicum L)
	Mohamad Djali, Universitas Padjadjaran, Indonesia
	Title: The Effect of Ozonation of Potato on Microorganisms Reduction and Physical Characteristics During Storage
	Een Sukarminah, Universitas Padjadjaran, Indonesia
	Title: Effect of technological processes on the betalain profile and antioxidant capacity of red beetroot
	Tomasz Sawicki, Polish Academy of Sciences, Poland
	Title: Change of polyphenols composition during fermentation of buckwheat flour by lactic acid bacteria
	Wiczkowski Wiesław, Polish Academy of Sciences, Poland
	Title: Evaluation of hardness and colour of model cakes prepared from buckwheat flours fermented by selected lactic acid bacteria.
	Wronkowska Małgorzata, Polish Academy of Sciences, Poland
	Title: Broccoli leaves powder as a novel component of gluten-free muffins
	Urszula Krupa-Kozak, Polish Academy of Sciences, Poland
	Title: Study on occurrence of environmental pollutants in breast milk and infant food as biomarkers of exposition
	Serena Santonicola, University of Naples, Italy
	Title: Antimicrobial effects of vinegar against norovirus and Escherichia coli in the traditional Korean vinegared green laver (Enteromorpha intestinalis) salad during refrigerated storage
	Shin Young Park, Chung-Ang University, Korea
	Title: Comparison of Antioxidant Effects of Platycodon grandiflorum Extract by Extract Processes
	Suhyun Hong, Dongeui University, Korea
	Title: Isolation of lactic acid bacteria and application to prepare yoghurt
	Imen Fguiri, Laboratory of livestock and Wild life Institute of Arid lands, Tunisia

****FEW SPEAKER SLOTS AVAILABLE ****

Business Speakers



Title: Steak Tzar Tzar – Revolutionaizing the Protein Ingredient Industry with a Healthier more sustainable Protein alternatvie from Edible Grasshoppers

Dror Tamir, Steak Tzar Tzar, Israel



Title: Evaluation Of Sterilization Cycle Of Aseptic Tank Applied In Food Processing

Marcio Scucuglia, Nestle RD Center, USA



Title: Pseudo-science pagens are not scientists: Why and how you should get attention for your work

Jeannie Houchins, Allidura, USA

Influence Of Different Starchs In Sensorial And Physical Chemical Properties Of Freeze Dried Snacks

Marta Arroyo Lavado, Vegenat, Spain



Title: More boals are needed: Innovation on the route to sustainable, healthier and more environmentally friendly production

Ofer Markman, Haifa HUB - MMC, Israel



Title: Quinoa (Chenopodium quinoa Willd.): Healthy Grain For Food Security In India

Pradeep Dwivedi, Prajana Agro Associates , India



Especially For the Agriculture and Food Industry-How to grow your business, and dominate your compititors with video marketing.

Jace Veronon, Ydraw and Yinc markecting, USA

Young Research Forum



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



Title: Food Waste prevention in small businesses, the most preferred strategy among food recovery

Leo Sakaguchi, University of California, USA

**FEW SPEAKER SLOTS AVAILABLE **

	**Title: Obtaining Fortificated Product By Adding Flaxseed And Soya Flour To Hazelnut Paste** **Yeşim Altunoğlu, Olive Research Institute,Turkey**
	**Title: The Effect of Microwave Baking on Physical Properties of Buckwheat-Rice Cakes** **Ozge Sakiyan, Ankara University, Turkey**
	**Title: Identification and Determination of Some Bioactive and Allergenic Compounds in Licorice using LC/ESI-MSMS** **Fahriye Seyma Bayraktar, Tubitak Marmara Research Center, Turkey**
	**Title: Shelf-life extension of Atlantic Salmon** **Fera Roswita Dewi, University of Tasmania, Australia**
	**Title: Anti-atherogenic efficacy of fermented alcoholic beverage from Syzygium cumini seed** **Urvashi Swami, Panjab University, India**
	**Title: Production Technology of Wood Apple (Feronia limonia) Juice** **Harsh P. Sharma, Anand Agricultural University, India**
	**Title: Effect of wall material on the property of Gac oil spray-dried powder** **Man V.Phan, Ba Ria Vung Tau university, Vietnam**
	Title: Development of Universal Primers for the Authentication of Porcine, Bovine and Fish Gelatin in Food, Pharmaceutical and Personal Care Products **Sharmin Sultana, University of Malaya, Malaysia**
	Title: Simple Technology that matters in Nutrition **Dipankar Dahal, Halen Keller International, Nepal**
	Title: Elaboration and physicochemical characterization of phytonutrients for Tilapia nilotica(Oreochromisniloticus) **Fedol Amel, University of Bechar, Algeria**
	Title: SEM-GLCM- Scanning Electron Microscopy combined with image processing technique: Microstructure and texture analysis of legumes and vegetables for instant meal **Valeria Messina, Solid Research Center-Scientific and Technological Research Institute for Defense, Argentina**

NOTE: Program Schedule is subject to change with final allotment of the speaker slots

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Howard Q.Zhang
Director
USDA ARS Western Regional Research Cente
USDA
USA



Christopher Smith
Professor
Manchester Metropolitan University
UK



Dilek Heperkan
Professor
Istanbul Technical University
Turkey



Charles Brennan
Professor
Lincoln University
New Zealand



MirjanaMenkovska
Professor
Ss. Cyril and Methodius University
Macedonia

John P. Tsaknis
Head
(T.E.I.) of Athens
Greece





Osama Ibrahim
Consultant
BioInnovation
USA

Ralf Greiner
Professor
Max Rubner-Institute
Germany



Our Eminent Team

OzlemTokusoglu
Conference Chair
Professor
Celal Bayar University
Turkey





Henryk Zieliński
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Polish academy of sciences
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Ian Watson
Conference Co-chair
Reader
University of Glasgow
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Gustavo Barbosa Canovas
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Lara Hanna Wakim
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Faculty of Agricultural and
Food Sciences
Holy Spirit University of Kaslik
Lebanon





Naim Ouaini
Deputy President
Public Administration
Holy Spirit University of Kaslik
Lebanon

Gulhan Unlu
Associate Professor
Washington State University
USA





Nevzat Artık
Professor
Ankara University
Turkey


Trevi Fountain


Roman Forum


Colosseum


Momentous City.....
Rome
St. Peter's Basilica



Dr. Watson

University of Glasgow, UK

A special session on "*Food Decontamination and Extending The Shelf Life Of Food Products, And Real Time Detection Of Bacteria*" @ Food Technology- 2016 by Dr. Ian Watson and associates.



Dr. Osama Ibrahim

BioInnovation USA

Workshop on Bio-fuels versus food production: Does current bio-fuels production effects food security and price?



Dr. Gustavo Barbosa

Washington State University, USA

Workshop on Functional Properties of Food Powder



Dr. Mohammed Farid

University of Auckland, New Zealand

Keynote Session on Innovation in Food Sterilization



Fantastic and knowledgeable speakers. Great networking to meet peers in Food Technology. You are all to be congratulated on a wonderfully organized conference. Kindly extend my gratitude to all of the team who contributed to the scientific program and made the Food Technology-2015 such an outstanding success at every level
Lara Hanna Wakim, Holy Spirit University of Kaslik, Lebanon



I enjoyed meeting very nice and interesting colleagues during the conference
Christine Bosch, University of Leeds, UK



It was a great event and congratulations to you and your colleagues for this great job.
MehrdadMirzaee, University of Greenwich, UK



It was a special experience for me to join the Food Technology-2015 London, UK, and I have benefitted a lot from it.
Xiaoguo Ying, University of Pisa, Italy



I appreciate your efforts in excellence.
Annette Bentley,President ,American Celiac Society, USA

What People Say about Us.....

"Final program will be Updated 45 Days before the conference"

Lets Roam in Rome !!





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