150th OMICS Group Conference

Scientific Program

OMICS Group Conferences
Accelerating Scientific Discovery

2nd International Conference and Exhibition on

Probiotics & Functional Foods

October 23-25, 2013 Holiday Inn Orlando International Airport, Orlando, FL, USA

Exhibitors

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"Organize your Events at OMICS Group Conferences"

Proposals are invited for organizing Symposia/Workshops at OMICS Group Conferences or OMICS Group will sponsor small events at your universities in related areas under the title of your own. These proposals can be sent to respective conference mail ids or to *symposia@omicsonline.org*

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Day 1 October 23, 2013

08:30-09:00 Registrations

International B

OMICS Group Conferences
Accelerating Scientific Discovery

09:00-09:25 **Opening Ceremony**

Keynote Forum

09:25-09:30 **Introduction**

09:30-10:00 **Gregory Leyer**
UAS Laboratories/The Probiotic Company, USA

10:00-10:30 **Wilhelm H Holzapfel**
Handong Global University, South Korea

Coffee Break 10:30-10:50 @ Ballroom Foyer

10:50-11:20 **Liubov Sichel**
Mirlm Biologic, USA

11:20-11:50 **Min Tze Liong**
Universiti Sains Malaysia, Malaysia

Track 1: Introduction to Probiotics
Track 3: Current Research and Future Perspectives on Probiotics
Track 4: Probiotics Role in Control of Diseases
Track 5: Probiotics in Gastroenterology
Track 6: Probiotics in Paediatric Nutrition

Session Chair: Iryna Sorokulova, Auburn University, USA

Session Co-Chair: Ananda K Nanjundaswamy, Alcorn State University, USA

Session Introduction

11:50-12:15 **Modern state and prospects of Bacillus bacteria as probiotics**
Iryna Sorokulova, Auburn University, USA

12:15-12:40 **New approaching to improve quality and functionality of probiotic fermented milks**
Francesca Patrignani, University of Bologna, Italy

12:40-13:05 **Is hydrogen peroxide production a false lead in selecting vaginal lactobacilli for probiotic development**
D. Elizabeth O'Hanlon, Johns Hopkins University, USA

13:05-13:30 **Anti-oxidant-enriched fish meal production by microbial fermentation**
Ananda K. Nanjundaswamy, Alcorn State University, USA

Group Photo

Lunch Break 13:30-14:15 @ Upper Restaurant

14:15-14:40 **Prebiotics, probiotics and synbiotics**
Sarah Pawlowski, Sensus America Inc., USA

14:40-15:05 **Protective effects of black seed (*Nigella Sativa*) and Garlic (*Allium sativum*) against fructose-induced metabolic syndrome in rats**
Yieldez Bassiouni, King Saud University Saudi Arabia

15:05-15:30 **Probiotics in the prevention of antibiotic-associated and *C. difficile* diarrhoea in elderly in-patients: PLACIDE a randomised, controlled trial**
Stephen Allen, Swansea University, UK

15:30-15:55 **Synbiotic preparation of probiotic *L. plantarum* MCC2156 with FOS: An improved tool in the management of colorectal cancer**
Siddalingaiya Gurudutt Prapulla, CSIR-Central Food Technological Research Institute, India

Coffee Break 15:55-16:15 @ Ballroom Foyer

16:15-16:40 **Evidence for probiotic characteristics of Bacillus isolates: *In vitro* studies**
Shobharani P, CSIR-Central Food Technological Research Institute, India

16:40-17:05 **Understanding the complex gut ecosystem via integrated omics approach**
Shinji Fukuda, Keio University, Japan

17:05-17:30 **Helicobacter pylori infection: looking for a more effective therapy**
Marco Manfredi, University of Parma, Italy

17:30-17:55 **Probiotic survival and prebiotic delivery using an *in vitro* model of human digestion**
Giuseppina Mandalari, University of Messina, Italy

17:55-18:20 **Metabolic Syndrome and the Potential Role of Probiotics**
Gregory Leyer, DuPont Nutrition & Health, USA

18:20-19:20 Cocktails Sponsored by **Journal of Probiotic & Health**

Day 2 October 24, 2013

International B

Keynote Forum

09:55-10:00 **Introduction**

10:00-10:30 **Giuseppe Mele**
Italian Observatory on the Health of Children and Adolescents Paidoss, Italy

10:30-11:00 **Sae-Hun Kim**
Korea University, South Korea

Coffee Break 11:00-11:20 @ Ballroom Foyer

Track 8: Microbial Pathogenesis
Track 9: Health Benefits of Probiotics
Track 10: Novel Applications of Probiotics

Session Chair: Dilek Heperkan, Istanbul Technical University, Turkey
Session Co-Chair: Franco Vicariotto, San PIO X Hospital, Italy

Session Introduction

11:20-11:45 **Probiotics in traditional fermented non-alcoholic Turkish beverages**
Dilek Heperkan, Istanbul Technical University, Turkey

11:45-12:10 **Probiotics in the management of lactose intolerance**
Byong H Lee, Jiangnan University, China

12:10-12:35 **Bulgarian lactobacilli as new bio-protective and probiotic agents**
Danova Svetla, The Stephan Angeloff Institute of Microbiology and Institute Pasteur International Network, Bulgaria

12:35-13:00 **Effectiveness of the association of 2 probiotic strains formulated in a slow release vaginal product, in women affected by vulvovaginal candidiasis: A pilot study**
Franco Vicariotto, San PIO X Hospital, Italy

Lunch Break 13:00-13:45 @ Upper Restaurant

13:45-14:10 **A pursuit on underutilized star fruit (*Averrhoa carambola*) for the innovation of a new synbiotic functional fruit enriched with a low calorie prebiotic fructooligosaccharides and probiotic *Enterococcus hirae* CFR 3001**
Renuka B, CSIR-Central Food Technological Research Institute, India

14:10-14:35 **Probiotics in food products: Behavior and challenges**
Susana Marta Isay Saad, University of Sao Paulo, Brazil

14:35-15:00 **Consortium of probiotic microorganisms as biocontrol agent of pests and diseases on hops**
Solarska E., University of Life Sciences in Lublin, Poland

Coffee Break 15:00-15:20 @ Ballroom Foyer

Young Scientist Oral Presentation & Poster Award Competition

Session Chair: Min Tze Liong, Universiti Sains Malaysia, Malaysia
Session Co-Chair: Wilhelm H Holzapfel, Handong Global University, South Korea

15:20-15:45 **Effects of orally applied butyrate on hepatic epigenetics and microsomal drug-metabolizing enzymes in chicken**
Gabor Matis, Szent Istvan University, Hungary

15:45-16:10 **Selective screening and molecular detection of probiotic lactic acid bacteria from dairy and human source**
Sundru Manjulata Devi, CSIR-Central Food Technological Research Institute, India

16:10-16:35 **Probiotics influence on weight loss and host microbiota and/or microbiome in diet induced murine model**
Yosep Ji, Handong global University, South Korea

16:10-18:10 **Poster Award Competition** @ Continental Room

18:10-19:10 Cocktails Sponsored by **Journal of Nutrition & Food Sciences**

Day 3 October 25, 2013

International B

Track 11: Food Technology
Track 12: Dairy Technology
Track 13: Microbial Fermentation
Track 16: Probiotics in Plants and Agri Business

Session Chair: Anthony N Mutukumira, Massey University, New Zealand
Session Co-Chair: Cristina Stewart Bittencourt Bogsan, University of Sao Paulo, Brazil

	Session Introduction
09:30-09:55	**Performance and consumer acceptance of probiotic yogurt made from dehydrated yogurt base** **Anthony N Mutukumira,** Massey University, New Zealand
09:55-10:20	**Differences between fermented and unfermented Bifido milk: Technological approach changes the bioactive molecules release** **Cristina Stewart Bittencourt Bogsan,** University of Sao Paulo, Brazil
10:20-10:45	***In vitro* antibacterial mechanism of action of crude Garlic (*Allium sativum*) clove extract on selected probiotic *Bifidobacterium* species** **Mapitsi S Thantsha,** University of Pretoria, South Africa
	Coffee Break 10:45-11:05 @ Ballroom Foyer
11:05-11:30	**Probiotic lactobacilli in antioxidative defence** **Marika Mikelsaar,** University of Tartu, Estonia
11:30-11:55	**Title:Comparative study of the effects of probiotic and commmercial enzyme on growth rate, haematology and serum biochemistry of broiler chicken** **Ezema Chuka,** University of Nigeria, Nigeria
11:55-12:20	**Sustainable local production of a functional food based on mutandabota, a traditional dairy product in Southern Africa** **Augustine Mpofu,** Chinhoyi University of Technology, Zimbabwe
12:20-12:45	**Probiotic Potential of Traditional Fermented Foods in Zimbabwe** **Felicitas Pswarayi,** University of Zimbabwe, Zimbabwe
	Lunch Break 12:45-13:45 @ Upper Restaurant
13:45-14:10	**Bacteriocinogenic lactic acid bacteria may be the answer in control of food-borne and why not in humans diseases** **Svetoslav Dimitrov Todorov,** University of Sao Paulo, Brazil
	Award Ceremony



Bookmark your dates

OMICS Group Conferences
Accelerating Scientific Discovery

3rd International Conference and Exhibition on

Probiotics & Functional Foods

Date & Venue will be announced

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