3rd Edition of International Conference on

Agriculture & Food Chemistry



July 23-24, 2018
Rome, Italy

EuroSciCon

Agenda Day 1: July 23, 2018

Olimpica 3+4

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

08:30-08:50 Opening Ceremony

Keynote Forum

08:50-09:00 Introduction

09:00-09:30 **Title: Soybean seed quality and nutrition: Effects of environment and genetics**

Nacer Bellaloui, US Agricultural Research Services, USA

09:30-10:00 **Title: Accelerating formulation discovery & innovation with predictive AI**

Ekaterina Vladislavleva, DataStories International, Belgium

Session Introduction

Sessions: Agricultural and Food Chemistry | Concepts of Agricultural Chemistry | Agrochemical Application Technology | Agricultural Chemical Science and Engineering | Agronomy | Soil Science | Green Revolution | Plant physiology and inbreeding | Agricultural Crops | Genetically Modified Foods

Session Chair: Melissa Fitzgerald, The University of Queensland, Australia

Session Co-Chair: Maria Ines Bruno Tavares, Federal University of Rio de Janeiro, Brazil

10:00-10:20 **Title: Plant virus nanoparticles: New applications for developing countries**

Kathleen Hefferon, Cornell University, USA

10:20-10:40 **Title: Biological nitrogen fixation for advanced crop nutrition**

Sarah Bloch, Pivot Bio, USA

10:40-11:00 **Title: Age-related bone loss: Possible protection or delay by blackcurrants**

Ock K Chun, University of Connecticut, USA

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

11:15-11:35 **Title: Native Brazilian fruits: Bioactive compounds health-promotion properties and commercial interest**

Iramaia Angelica Neri Numa, University of Campinas, Brazil

11:35-11:55 **Title: Transesterification reaction of maltodextrin lauric acid esters using immobilized lipase from *Candida antarctica* (Novozyme 435)**

Nurhayati Binti Yusof, University of Reading, United Kingdom

11:55-12:15 **Title: Interactions between isothiocyanates and selenium in the up-regulation of antioxidant enzymes**

Yongping Bao, University of East Anglia, United Kingdom

12:15-12:35 **Title: Green chemical modification of oleuropein for food applications**

Manuela Oliverio, University Magna Graecia of Catanzaro, Italy

12:35-12:55 **Title: Influence of foliar-applied micronutrients on the essential oil and fatty acid composition of caraway**

Clara Lizarazo, University of Helsinki, Finland

Lunch Break 12:55-13:55 @ Hotel Restaurant

Sessions: Biotechnology and Its Role in Agriculture and Food Processing | Enzymes in Food Processing | Probiotic Food | Metabolomics of Carotenoids: The Challenges and Prospects | Food Biochemistry | Agricultural and Food Biotechnology and Nanotechnology | Food Bioactives, Nutrition and Health | Aquaculture | Fisheries

Session Chair: Kathleen Hefferon, Cornell University, USA

Session Chair: Yongping Bao, University of East Anglia, United Kingdom

13:55-14:15 **Title: Keep *Phytophora* out of your orchard**

Judith Tisdall, La Trobe University, Australia

14:15-14:35 **Title: Past, present and future: The strength of plant-based dairy substitutes based on gluten-free raw materials**

Stephanie Jeske, University College Cork, Ireland

14:35-14:55 **Title: Evaluation of some leonardite sources in turkey for biologic humic production via biotechnological method for organic farming usage**

Nurgül Kıtır, Yeditepe University, Turkey

14:55-15:15 **Title: Chemical constituents and antibacterial properties of *Indocalamus latifolius McClure leaves*, the packaging material for "Zongzi"**

Hang Xun, International Centre for Bamboo and Rattan, China

15:15-15:35 **Title: Differences in dieting practices among young females of different weight**

Vera Matta, Sweet Diet Clinic, Lebanon

Networking and Refreshments 15:35-15:50 @ Foyer

15:50-16:10 **Title: Application of ionic liquids in the microwave-assisted extraction of isoorientin form**

Xi Yao, International Centre for Bamboo and Rattan, China

16:10-16:30 **Title: Influence of pH, temperature and salt content on the activities of protease and amylase derived from *soybean koji***

Cheng Kuang Hsu, National Chiayi University, Taiwan

16:30-16:50 **Title: Geospatial projections of paddy productivity in Korea using a crop model incorporated with satellite imageries**

Jonghan Ko, Chonnam National University, South Korea

16:50-17:10 **Title: Anti-cancer activity of damnacanthal from Noni**

Seung Joon Baek, Seoul National University, Korea

17:10-17:30 **Title: Omega fatty acids, phenolic compounds and lipolysis of cheddar cheese supplemented with chia (*Salvia hispanica L.*) oil**

Rahman Ullah, University of Veterinary and Animal Sciences, Pakistan

Panel Discussion

Agenda Day 2: July 24, 2018

Olimpica 3+4

Keynote Forum

09:00-09:30 **Title: Combining metabolomics and genomics to dissect rice quality, and provide robust and trait-relevant tools to rice breeders**

Melissa Fitzgerald, The University of Queensland, Australia

09:30-10:00 **Title: Production of low cost nutrient from rice bran**

Rajiv Arora, Shaheed Bhagat Singh State Technical Campus, India

Session Introduction

Sessions: Food Chemistry | Food Engineering | Food Processing | Food Safety | Food Science and technology | Preservation of Food | Advanced Mass Transfer in Foods | Food Quality | Food Packaging | Agricultural and Food Industry | Quality Analysis and Detection Technology in Agricultural and Food Materials | Market Standards and Regulations in Agricultural & Food Chemistry

Session Chair: Daniela Fracassetti, University of Milan, Italy

Session Chair: Adele Maria Muscolo, University Mediterranea di Reggio Calabria, Italy

10:00-10:20 **Title: Influences of yeast product addition and fermentation temperature on changes in lipid compositions of pinot noir wines**

Quynh Phan, Oregon State University, USA

10:20-10:40 **Title: NMR relaxometry applied to food characterization**

Maria Ines Bruno Tavares, Federal University of Rio de Janeiro, Brazil

10:40-11:00 **Title: The nutraceutical importance of *lamiaceae species* and its correlation with phytochemistry**

Claudio Frezza, Sapienza University of Rome, Italy

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

11:15-11:35 **Title: Grape (*Vitis vinifera L*) stems as valuable candidates for food, cosmetic, and pharmaceutical industries: Towards a circular and sustainable bioeconomy through waste valorization**

Ana Isabel Ramos Novo Amorim de Barros, Centre for the Research and Technology of Agro Environmental and Biological Sciences, Portugal

11:35-11:55 **Title: Stability of phenolic compounds and biological properties of grape (*Vitis vinifera L*) stems during long-term storage**

Irene Pereira Gouvinhas, Centre for the Research and Technology of Agro Environmental and Biological Sciences, Portugal

11:55-12:15 **Title: Bioactivities in rising alternative proteins for food applications**

Anne Pihlanto, Natural Resources Institute, Finland

12:15-12:35 **Title: Agricultural wastes pelletized with elemental sulfur and bentonite increase health benefiting phytonutrients in red onion**

Adele Maria Muscolo, University Mediterranea di Reggio Calabria, Italy

12:35-12:55 **Title: The photo-oxidative mechanisms occurring in white wine**

Daniela Fracassetti, University of Milan, Italy

Lunch Break 12:55-13:55 @ Hotel Restaurant

Poster Presentations 13:55-14:55 @ Foyer

EUCHEP001 **Title: Effect of the solar dehydration on the antioxidant capacity and the content of phenolic compounds of the blackberry**

Silva Norman Azucena, National Autonomous University of Mexico, Mexico

EUCHEP002 **Title: Sprouts, microgreens and baby leaf: Improving the nutritional quality in vegetables**

Maria Dolores Lopez Belchi, University of Concepcion, Chile

EUCHEP003 **Title: Calafate (*Berberis microphylla G. Forst*) the chilean berry: Unveiling its potential**

Maria Eugenia Romero Roman, University of Concepcion, Chile

EUCHEP004 **Title: Comparision of phenolic composition and antioxidant capacity in fruits of the white strawberry (*Fragaria chiloensis spp.* Chiloensis form chiloensis) of two chilean localities**

Felipe Noriega, University of Concepcion, Chile

EUCHEP005 **Title: Response of quinoa plants to processes of soil reclamation in saline-sodic, using combined amendments**

Mauricio Schoebitz Cid, University of Concepcion, Chile

EUCHEP006 **Title: Evaluation of extrusion effects on antioxidant activity and total phenolics compounds in the shell walnut**

Juliana Villasante Dueñas, Polytechnic University of Catalonia, Spain

EUCHEP007	**Title: The potential risk of heavy metals on food chain in an albanian serpentine site** Aida Bani, Agriculture University of Tirana, Albania
EUCHEP008	**Title: Analysis of beebread quality from serpentine areas in Albania and Bulgaria** Aida Bani, Agriculture University of Tirana, Albania
EUCHEP009	**Title: Ni availability in agricultural soils in Albanian serpentine area** Besmira Xhaferri, Agriculture University of Tirana, Albania
EUCHEP010	**Title: The water binding capacity of frozen mandarin fish with its by-products hydrolysates** Ying Li, Jiangsu Academy of Agricultural Science, China
EUCHEP011	**Title: Mechanism of repellent action and contact toxicity of the essential oil extracted from Chinese chive against *plutella xylostella* larvae** Feng Tang, International Centre for Bamboo and Rattan, China
EUCHEP012	**Title: Simulation of carbon fluxes and evapotranspiration in rice fields** Jonghan Ko, Chonnam National University, South Korea
EUCHEP013	**Title: Biogenic amines in *Pa kimchi*, a *korean kimchi* made of green onion** Jae Hyung Mah, Korea University, South Korea
EUCHEP014	**Title: Analyses of biogenic amines in *chonggak kimchi* and *Kkakdugi, korean kimchi* products made of radish** Jae Hyung Mah, Korea University, South Korea
EUCHEP015	**Title: Formation and inhibition of heterocyclic amines in fried pork fiber** Tsai Hua Kao, Fu Jen University, Taiwan
EUCHEP016	**Title: Characteristics of red wine fermented by saccharomyces cerevisiae mutant with ability of over-expression mannoproteins** Yun Chin Chung, Providence University, Taiwan

Networking and Refreshments 14:55-15:10 @ Foyer

15:10-15:30	**Title: Implications of thermal processing on bitterness development in custard apple (*Annona squamosa L*) fruit pulp: Biochemical and sensory characteristics** Revathy Baskaran, Central Food Technological Research Institute, India
15:30-15:50	**Title: Effects of fish consumption on cardiovascular risk factors: An experimental study from healthy individuals** Chandravathany Devadason, Eastern University, Sri Lanka
15:50-16:10	**Title: Some physicochemical properties of skim milk powder** Abdelmoneim K. Abdalla, South Valley University, Egypt
16:10-16:30	**Title: Banana and plantain fruit and flour physiochemical and functional properties and the potential of produce value added product** Zienab F R Ahmed, South Valley University, Egypt

Awards & Closing Ceremony