EuroScicon Conference on

FOODTECHNOLOGY 2018



May 14-16, 2018

Rome, Italy

Holiday Inn Aurelia Rome, Italy

https://food-technology.euroscicon.com/

#Foodtechnology 2018

FOOD TECHNOLOGY 2018

Day 1: May 14, 2018	
Hall Name: Olimpica 1	
08:00-08:30	**Registrations**
08:30-09:00	**Opening Ceremony**
Keynote Session	
09:00-09:40	**Title: Optimizing the nutrition of food and feedstuff with high-oleic peanuts and peanut-by products.**
	Ondulla Toomer, Research Chemist and Professor, USDA-ARS, USA
09:40-10:20	**Title: Ohmic Heating: Recent technology improvement and overview of latest applications with aseptic packaging**
	Massimo Zonca, Independent Expert in Food Packaging, Italy
Group Photo	
Coffee Break:10:20-10: 40@ Foyer	
10:40-11:20	**Title: Developing effective delivery systems of beneficial bacteria in food products**
	Yiannis Kourkoutas, Director of Laboratory, Democritus University of Thrace, Greece
Session: Food safety | Food additives | Nutraceuticals | Food Chemistry | Food waste management | Food quality standards | Food packaging | Food and human health | Horticulture	
Session Chair : Ondulla Toomer, Research Chemist and Professor, USDA-ARS, USA **Session Co-Chair: Massimo Zonca,** Independent Expert in Food Packaging, Italy	
11:20:-11:50	**Title: Optimization and validation of an analytical method by HPLC-UV-Diode Array detection for the simultaneous determination of 12 dyes in meat products**
	Marco Immarino, Istituto Zooprofilattico Sperimentale della Puglia e della Basilicata, Italy
11:50-12:20	**Title: Quantification of polar compound fractions as a reliable and objective method to gauge oil degradation during excessive frying**
	Azmil Haizam Ahmad Tarmizi, Senior Research Officer at the Malaysian Palm Oil Board, Malaysia
12:20-12:40	**Title: Oleuropein and copper: a new opportunity against liver disease**
	Clara Balsano, Director of the Institute of Molecular Biology and Pathology (IBPM) of Cancer National Research (CNR), Italy
Lunch Break: 12:40-13:20 @ Hotel Restaurants	
13:20-13:50	**Title: Capsaicinoids and Vitamin C in Habanero Chili (Capsicum Chinense) cultivated in different types of soils from Yucatan Mexico**
	Ingrid Rodríguez-Buenfil, Center for Research and Assistance in Technology and Design of the State of Jalisco AC (CIATEJ), Mexico
13:50:-14:20	**Title: Bioactive compounds in essential oil from Torch Ginger (Etlingera Elatior) flower extracted using subcritical Carbon Dioxide**
	Anis Shobirin Meor Hussin, Head of Department of Food science, Universiti Putra Malaysia
14:20-14:50	**Title: Antioxidant activity of Kappaphycus alvarezii and Sargassum polycystum seaweeds extracts**
	Babak Rasti, Senior Lecturer at Universiti Malaysia Sabah, Malaysia
14:50-15:20	**Title: Industrial development for mass production of a dietary supplement obtained by Topspray Continuous Fluid Bed**
	Daniel Laguado, Quala S.A., Colombia
Coffee Break: 15:20-15:50 @Foyer	
15:50-16:20	**Title: Chestnut peels: from a food waste to a valuable and functional ingredient for cereal-based products**
	Massimiliano Rinaldi, University of Parma, Italy
16:20-16:50	**Title: Effect of processing condition on the milk/soy milk yogurt quality**
	Arezoo Erfania, Senior Lecturer, Universiti Malaysia Sabah, Malaysia
YOUNG RESEARCH FORUM	
16:50-17:20	**Title: Antibacterial activity of nerolidol in free and encapsulated forms in Orange juice**
	Elissa Ephrem, Lebanese University, Lebanon
17:20-17:45	**Title: Supercritical CO2, an alternative drying technique for food treatment**
	Filippo Michelino, University of Padova, Italy
17:45-18:15	**Question Time**
18:15	**Chairman's Summing Up**
Panel Discussion	

Day 2 May 15, 2018	
Hall Name: Olimpica 1	
Keynote Session	
08:30-09:00	**Registrations**
09:00-09:40	**Title: The new "Solutions Economy" and how it works globally to solve nutrition and health societal problems**
	Sandra Poirier, Professor at Middle Tennessee State University, USA
09:40-10:20	**Title: The use of information and communications technology (ICT) in food engineering: review and perspectives**
	Marco Pellegrini, Universita' Politecnica delle Marche, Italy
Coffee Break 10:20-10:40 @Foyer	
10:40-11:20	**Title: Engineering the microbiome for prevention and treatment of medical conditions**
	Rob te Biesebeke, Technology and Scietific Officer at Innovation Works, Switzerland
Session Introduction	

Session Chair:	**Sandra Poirier**, Professor at Middle Tennessee State University, USA
Session Co-Chair I:	**Marco Pellegrini**, Universita' Politecnica delle Marche, Italy
11:20-11:50	**Title: Quality of Habanero Chili by texture measurements. Fresh-cut and post-harvest study**
	Manuel Ramírez-Sucre, Centro de Investigación y Asistencia en Tecnología y Diseño del Estado de Jalisco, CIATEJ, Mexico
11:50-12:10	**Title:Results of the Cati leite project implementation at rural farms in the Jaboticabal region**
	Roberto Costa, Agronomist Engineer in Coordenadoria de Assistência Técnica Integral (CATI), Brazil
	Lunch Break 12:10-13:00 @ Hotel Restaurants
13:00-13:30	**SLOT AVAILABLE**
13:30-14:00	**Title: Organophosphate residues in Buffalo milk collected from local Dairy farms**
	Muhammad Wasim Sajid, Assistant Professor in COMSATS IIT, Pakistan
	Young Research Forum
14:00-14:30	**Title: Alternative production of microbiologically safe foodstuff with high nutritional value by SC-CO2 drying process**
	Giovanni Lorenzon, University of Padova, Italy
14:30-15:00	**Title: Oxidative stability of PUFAs under food processing conditions**
	Sandra Grebenteuch, Technische Universität Berlin, Germany
15:00-15:30	**Title: Zinc content in breast milk. Report from Latvia**
	Līva Aumeistere, Researcher at Latvia University of Agriculture, Latvia
15:30-16:00	**Title: The effects of Lemon peel essential oil coating on quality of pacific white shrimp (Litopenaeus vannamei) stored at 4ºC**
	Elham Nairi, Tabriz University, Iran
	Coffee Break 16:00-16:20 @Foyer
	Poster Presentations 16:20-17:20@Foyer
FT 01	**Title: A statistical approach to investigate the effects of biotechnological parameters on the obtaining and processing of brewing yeast biomass**
	Mihaela Violeta Ghica, Professor Carol Davila University of Medicine and Pharmacy, Romania
FT 02	**Title: Sample irradiation coupled to electronic spin resonance analysis for identifying a mechanically separated meat**
	Marco Immarino, Istituto Zooprofilattico Sperimentale della Puglia e della Basilicata, Italy
FT 03	**Title: A molecular study on the git survival properties of Bulgarian amylolytic Lactobacillus plantarum strains**
	Velitchka G. Gotcheva, University of Food Technologies, Plovdiv, Bulgaria
FT 04	**Title: Some quality characteristics of produced and marketed Hungarian Salami in Turkey**
	Elif Aykin Dinçer, Akdeniz University, Turkey
FT 05	**Title: Development of functional food products from Brewery Spent Grain recovery**
	Maria Paciulli, University of Parma, Italy
FT 06	**Title: Effect of aqueous extract of myrtle leaves (Myrtus communis) on quality changes of farmed gutted rainbow trout (Oncorhynchus mykiss) during chilled (4±1°C) storage**
	Elham Nasiri, Tabriz University, Iran
FT 07	**Title: Microbiota of fresh pork sausage in modified atmosphere**
	Tiziana Maria Sirangelo, University of Modena and Reggio Emilia, Italy
FT 08	**Title: Zn chelate application on Zn deficient soil cultivated with Maize under greenhouse**
	Roberto Costa, Agronomist Engineer in Coordenadoria de Assistência Técnica Integral (CATI), Brazil
FT 09	**Title: AMPK modulatory activity of polyphenols from Lippia citriodora: a dietary strategy against obesity.**
	Mariló Olivares-Vicente, Miguel Hernández University of Elche, Spain
FT 10	**Title: Effect of salt content on microbiological quality of dried beef slices**
	Elif Aykin Dinçer, Akdeniz University, Turkey
FT 11	**Title: Effects of hibiscus and lemon verbena polyphenols in overweight volunteers: the role of appetite related hormones**
	Marina Boix Castejón, Miguel Hernández University, Spain
FT 12	**Title: Valorization of minor olive cultivars and olive oil from different Italian regions: a physicochemical and thermal approach**
	Maria Paciulli, University of Parma, Italy
FT 13	**Title: Plant polyphenols for weight management: potential role of AMPK**
	María Herranz-Lopez, Miguel Hernández University, Spain
FT 14	**Title: The effect of Gellan gum on cooked rice digestibility**
	Syahrizal Muttakin, University of Birmingham, UK
17:20-18:00	**Question Time**
18:00	**Chairman's Summing Up**
	Poster Judge: Dr Rob te Biesebeke, Technology and Scietific Officer at Innovation Works, Switzerland
	Awards Function & Closing Ceremony

Day 3 May 16, 2018
NETWORKING SESSION AND LUNCH
Lunch Break 12:00-13:00 @ Hotel Restaurants