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	
08:30-09:00	**Registrations**
09:00-09:30	**Opening Ceremony**
Keynote Session	
09:30-10:10	**Title: Optimizing the nutrition of food and feedstuff with high-oleic peanuts and peanut-by products.**
	Ondulla T Toomer, USDA-ARS, USA
10:10-10:50	**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:10:50-11: 10 @ Foyer	
11:10-11:50	**Title: The new "solutions economy" and how it works globally to solve nutrition and health societal problems**
	Sandra Poirier, Middle Tennessee State University, USA
11:50-12:30	**Title: Developing effective delivery systems of beneficial bacteria in food products**
	Yiannis Kourkoutas, Democritus University of Thrace, Greece
Lunch Break: 12:30-13:25 @ Hotel Restaurants	
Session: Food safety | Food additives | Nutraceuticals | Food Chemistry | Food waste management | Food quality standards | Food packaging | Food and human health | Horticulture	
Session Chair : Ondulla T Toomer, Research Chemist and Professor, USDA-ARS, USA **Session Co-Chair: Massimo Zonca,** Independent Expert in Food Packaging, Italy	
13:25:-13:50	**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 Iammarino, Istituto Zooprofilattico Sperimentale della Puglia e della Basilicata, Italy
13:50-14:15	**Title: Quantification of polar compound fractions as a reliable and objective method to gauge oil degradation during excessive frying**
	Azmil Haizam Ahmad Tarmizi, Malaysian Palm Oil Board, Malaysia
14:15-14:40	**Title: Oleuropein and copper: a new opportunity against liver disease**
	Clara Balsano, University of L'Aquila, Italy
14:40-15:05	**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
15:05:-15:30	**Title: Bioactive compounds in essential oil from torch ginger (Etlingera elatior) flower extracted using subcritical carbon dioxide**
	Anis Shobirin Meor Hussin, Universiti Putra Malaysia, Malaysia
Coffee Break: 15:30-15:50 @ Foyer	
15:50-16:15	**Title: Antioxidant activity of Kappaphycus alvarezii and Sargassum polycystum seaweeds extracts**
	Babak Rasti, Universiti Malaysia Sabah, Malaysia
16:15-16:40	**Title: Industrial development for mass production of a dietary supplement obtained by Topspray Continuous Fluid Bed**
	Daniel Laguado, Quala S.A., Colombia
16:40-17:05	**Title: Chestnut peels: from a food waste to a valuable and functional ingredient for cereal-based products**
	Maria Paciulli, University of Parma, Italy
17:05-17:30	**Title:Effect of processing condition on the milk/soy milk yogurt quality**
	Arezoo Erfanian, Universiti Malaysia Sabah, Malaysia
17:30-18:00	**Question Time**
18:00	**Chairman's Summing Up**
Panel Discussion	

Day 2 May 15, 2018	
Hall Name: Olimpica 1	
Keynote Session	
09:00-09:30	**Registrations**
09:30-10:10	**Title: Engineering the microbiome for prevention and treatment of medical conditions**
	Rob te Biesebeke, HNM Engineering, Switzerland
10:10-10:50	**Title: The use of information and communications technology (ICT) in food engineering: review and perspectives**
	Marco Pellegrini, Universita Politecnica delle Marche, Italy
Coffee Break 10:50-11:10 @ Foyer	
Session Introduction	
Sessions: Agriculture | Food Microbiology | Food Preservation | Nutrition | Food Engineering | Food Safety and Hygiene | Food Processing | Food Packaging	
Session Chair: Sandra Poirier, Professor at Middle Tennessee State University, USA	
Session Co-Chair I: Marco Pellegrini, Universita' Politecnica delle Marche, Italy	
11:10-11:35	**Title: Quality of habanero chili by texture measurements: fresh-cut and post-harvest study**
	Manuel Ramírez-Sucre, Center for Research and Assistance in Technology and Design of the State of Jalisco AC (CIATEJ), Mexico
11:35-12:00	**Title:Results of the Cati leite project implementation at rural farms in the Jaboticabal region**

	Roberto Saverio Souza Costa , Coordenadoria de Assistencia Tecnica Integral (CATI), Brazil
12:00-12:25	**Title: Organophosphate residues in Buffalo milk collected from local Dairy farms**
	Muhammad Wasim Sajid, COMSATS Institute of Information Technology, Pakistan
	Lunch Break 12:25-13:20 @ Hotel Restaurants
	YOUNG RESEARCH FORUM
13:20-13:40	**Title: Antibacterial activity of nerolidol in free and encapsulated forms in Orange juice**
	Elissa Ephrem, Lebanese University, Lebanon
13:40-14:00	**Title: Supercritical CO2, an alternative drying technique for food treatment**
	Filippo Michelino, University of Padova, Italy
14:00-14:20	**Title: Alternative production of microbiologically safe foodstuff with high nutritional value by SC-CO2 drying process**
	Giovanni Lorenzon, University of Padova, Italy
14:20-14:40	**Title: Oxidative stability of PUFAs under food processing conditions**
	Sandra Grebenteuch, Technische Universitat Berlin, Germany
14:40-15:00	**Title: Zinc content in breast milk: report from Latvia**
	Liva Aumeistere, Latvia University of Agriculture, Latvia
15:00-15:20	**Title: The effects of Lemon peel essential oil coating on quality of pacific white shrimp (Litopenaeus vannamei) stored at 4ºC**
	Elham Nasiri, Tabriz University, Iran
	Coffee Break 15:20-15:50 @ Foyer
	POSTER PRESENTATIONS 15:50-16:50@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, 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 Iammarino, 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 Dincer, 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 Saverio Souza 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.**
	Marilo Olivares-Vicente, Miguel Hernandez University of Elche, Spain
FT 10	**Title: Effect of salt content on microbiological quality of dried beef slices**
	Elif Aykin Dincer, Akdeniz University, Turkey
FT 11	**Title: Effects of hibiscus and lemon verbena polyphenols in overweight volunteers: the role of appetite related hormones**
	Marina Boix Castejon, Miguel Hernandez University of Elche, 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 Hernandez University of Elche, Spain
FT 14	**Title: The effect of Gellan gum on cooked rice digestibility**
	Syahrizal Muttakin, University of Birmingham, UK
FT 15	**Title: Effect of free or immobilized kefir culture on the profile of volatiles in low-alcohol wines**
	Yiannis Kourkoutas, Democritus University of Thrace, Greece
16:50-17:20	**Question Time**
17:20	**Chairman's Summing Up**
	Poster Judge: Rob te Biesebeke, HNM Engineering, Switzerland
	Awards Function & Closing Ceremony

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