Agenda Day 1: May 14, 2018

08:30-09:00 **Registration**

09:00-09:30 Opening Ceremony (Introduction)

Keynote Forum

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 and Food Process, 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

Sessions: 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, USDA-ARS, USA

Session Co Chair: Massimo Zonca, Independent Expert in Food Packaging and Food Process, Italy

Session Introduction

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 Mayanin Rodriguez 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, University 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 aglomeration** **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**

Agenda Day 2: May 15, 2018

09:00-09:30	**Registration**

Keynote Forum

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

Sessions: Agriculture | Food Microbiology | Food Preservation | Nutrition | Food Engineering | Food Safety and Hygiene | Food Processing | Food Packaging

Session Chair: Sandra Poirier, Middle Tennessee State University, USA

Session Co Chair: Marco Pellegrini, Universita' Politecnica delle Marche, Italy

Session Introduction

11:10-11:35	**Title: Quality of habanero chili by texture measurements: fresh-cut and post-harvest study** **Manuel Octavio Ramirez 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 CO_2, 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-CO_2 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 4°C** **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 gut survival properties of Bulgarian amylolytic Lactobacillus plantarum strains** **Velitchka G. Gotcheva,** University of Food Technologies, Plovdiv, Bulgaria
FT 04	**Title: Effect of salt content on microbiological quality of dried beef slices** **Elif Aykin Dincer,** Akdeniz University, Turkey
FT 05	**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 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**
FT 07	**Elham Nasiri,** Tabriz University, Iran **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,** Coordenadoria de Assistência Técnica Integral (CATI), Brazil
FT 09	**Title: AMPK modulatory activity of polyphenols from Lippia citriodora: a dietary strategy against obesity** **Marilo Dolores Olivares Vicente,** Miguel Hernandez University of Elche, Spain
FT 10	**Title: Some quality characteristics of produced and marketed Hungarian Salami in Turkey** **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: Development of functional food products from brewery spent grain recovery** **Maria Paciulli,** University of Parma, Italy
FT 13	**Title: Plant polyphenols for weight management: potential role of AMPK** **Maria 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

Agenda Day 3 May 16, 2018

NETWORKING SESSION AND LUNCH

Lunch Break 12:00-13:00 @ Hotel Restaurants

Mark your calender

World Congress on
Nutrition and Dietetics

June 18-19, 2018
Paris, France

Email: nutrition@eurosciconmeetings.com

Website: https://nutrition.euroscicon.com/

3rd EuroSciCon Conference on
Food Technology

April 22-24, 2019
Athens, Greece

Email: foodtechnology@eurosciconconferences.com

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

