
TENTATIVE PROGRAM
5TH INTERNATIONAL CONFERENCE ON FOOD AND BEVERAGES
April 22-23, 2019
Osaka, Japan
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The Academy for Scientific Taste Evaluation

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Food and Beverages 2019 Agenda	
Day 1 April 22-23, 2019	
09:30-10:00	Registration
Conference Hall	
Keynote Forum	
10:00-10:35	Title: Taste as a tool: the mouthfeel model Peter Klosse; Research Centre Gastronomy, Hotel Management School Maastricht, the Netherlands The Academy for Scientific Taste Evaluation. T.A.S.T.E., the Netherlands
Networking & Refreshment Break, 10:35-11:55	
11:55-12:30	Title: Selective adsorption of 1,3-dimethyltrisulfane (DMTS) responsible for aged odour in Japanese sake using supported gold nanoparticles Makoto Tokunaga; Kyushu University, Japan
Workshop	
12:30-13:15	Title: Taste as a tool: the mouthfeel model Peter Klosse; Research Centre Gastronomy, Hotel Management School Maastricht, the Netherlands
Group Photo	
Lunch Break 13:15-14:15 @ Food and More	
Oral Session I	
Food Preservation| Food Microbiology | Food and Beverages Processing | Food Nanotechnology |	
14:15-14:35	Title: A novel technology for production of a new stable product of treacle and tahini mixture with acceptable organoleptic properties Magdy M. El-Sayed; Department of Dairy Chemistry and Technology, National Research Center, Giza, Egypt.
14:35-14:55	Title: Production and Utilization Scenario of Apple Pomace F A Masoodi; University of Kashmir, Srinagar-190006, India
14:55-15:15	Title: Viability of free and encapsulated Lactobacillus acidophilus incorporated to cassava starch edible films and its application to Manaba fresh white cheese Stalin Santacruz; Universidad San Francisco de Quito (USFQ), Equador.
15:15-15:35	Title: Nanomaterial-based Antimicrobial Therapies: Principles, Limitations, and Potential Roland Stauber; University Medical Center of Mainz, Mainz, Germany
15:35-15:55	Title: The Food in Your Establishment is Only as Safe as the Culture You Create Chris Hill ; Culinary Institute of Virginia, Virginia
Networking & Refreshment Break, 15:55-16:15	
16:15-16:35	Title: Design Thermal Comfort In Greenhouses Environment Abdeen Mustafa Omer; Energy Research Institute (ERI), Forest Road West, Nottingham NG7 4EU, UK
16:35-16:55	Title: Effect of ripening and emulsifying salts on textural properties of processed cheddar cheese from cow and buffalo milk Asif Meraj; Iftekhar Ahmed and Co., Pakistan
16:55-17:15	Title: Food quality and safety: An alarming concern from farm to fork Nitika Thakur, Shoolini University of Biotechnology and Management Sciences, India.
Session Adjournment	
Day 2 April 23, 2019	
Conference Hall	
10:00-10:10	Introduction by Moderator
Keynote Forum	
10:10-10:45	Title: Food and Beverages are the major industries for the improvement of health, basic need and daily use of life, reduction in financial crises, global poverty and hunger in the developing countries of the world Muhammad Usman, Former Director General of Agricultural Research System, Pakistan.
Networking & Refreshment Break, 10:45-11:05	
11:05-11:45	Title: Non thermal Technology for Production of Fruit Juices Harsh Prakash Sharma; Anand Agricultural University, India
11:45-12:25	Title: Functional food between nutritional value and hormonal influences Ahmad O. Shalaby, Mansoura University, Egypt
Lunch 12:25-13:25 @ Food and More	
13:25-14:05	Title: Detection and Differentiation of Staphylococcus species isolated from Poultry and Human sources using Vitek 2 system M.W. Abd Al-Azeem , Department of Microbiology, Faculty of Veterinary Medicine, South Valley University, Qena, Egypt
Oral Session II	
Food Preservation| Food Microbiology | Food and Beverages Processing | Food Nanotechnology |	
14:05-14:25	Title: DNA damage protection and bioactive profile of Rhizopus azygosporus fermented pearl millet: an in-vitro study Sukhvinder Singh Purewal; Chaudhary Devi Lal University, Sirsa, India
14:25-14:45	Title: Traditional Cuisine and Beverages of Manipur in North East India Kshetrimayum Vedmani Devi; G. P. Women's College of Dhanamanjuri University, Manipur, India
14:45-15:05	Title: Development of Fruit Based Functional Beverages Umar Farooq; Muhammad Nawaz Shareef University of Agriculture, Multan, Pakistan
15:05-15:25	Title: Pomegranate functional Beverage designed to ensure food safety Kashif Akram; Institute of Food Science & Nutrition, Bahauddin Zakariya University, Multan, Pakistan
15:25-15:45	Title: Food Fraud and Food Defence; Emerging Issues and Future Trends Muhammad Awais Khan; National Alliance for Safe Food, Pakistan
Networking & Refreshment Break, 15:45-16:05	
16:05-16:25	Title: Preparation of Low Caloric Citrus Beverage to combat Diabetic Complications Afshan Shafi, Muhammad Nawaz Shareef University of Agriculture, Multan, Pakistan
16:25-16:45	Title: Halal Certification for the Food Industry: The Malaysian Experience Sharifudin Md Shaarani, Dean of Faculty of Food Science and Nutrition. University Malaysia Sabah, Malaysia
Poster Session (16:45-17:15)	
Food and Beverages-01	Title: Situation of heavy metals (Pb, Cd) in the plant-based beverages sold in the city of abidjan, Côte d'Ivoire : case of the Bissap extracted from Hibiscus sabdariffa M'boh Gervais Melaine, Pasteur Institute of Ivory Coast, Department of biochemistry
Food and Beverages-02	Title: Development of low calorie jelly with increased content of natural compounds from superfoods with no added sugar Liana C Salanta, University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca, Romania
Food and Beverages-03	Title: Exploring the Lebanese Consumers' understanding of milk products and non-dairy alternatives: Findings in a developing country Mireille S. Mouawad;University of Balamand, Faculty of Health Sciences, Lebanon.
Food and Beverages-04	Title: Functional Properties of Noodles with Mango Kernel Flour Remina S. Sabado, The Graduate School, University of Santo Tomas España, Manila, Philippines
Food and Beverages-05	Title: Characterization of orange and carrot juice blends and their evaluation during storage Muhammad Akhtar, University of Agriculture Faisalabad, Pakistan.
Food and Beverages-06	Title: Detection of Mercury Contamination in Fish by Fluorescent method Sidra Nazeer, PhD Scholar, University of Agriculture Faisalabad, Pakistan.

City Attractions







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