EuroSciCon

4th Edition of
International Conference on

Agriculture & Food Chemistry

July 08-09
2019
Vienna, Austria



Agenda Day 1: July 08, 2019

Wien 2

09:00-09:30 Registrations

09:30-09:50 Opening Ceremony

Keynote Forum

09:50-10:00 Introduction

10:00-10:35 **Title: Formation and oxidation of cyclic fatty acid monomers of alpha-linolenic acid: Effects of cis/trans isomers and ring size**

Paul Angers, Laval University, Canada

10:35-11:10 **Title: Conversion of lignin to high value chemicals *via* photocatalytic conversion**

Surawut Chuangchote, King Mongkut's University of Technology Thonburi, Thailand

Networking and Refreshments 11:10-11:25 @ Foyer

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: Patiya Kemacheevakul, King Mongkut's University of Technology Thonburi, Thailand

Session Introduction

11:25-11:55 **Title: Gelation of UHT milk: An applicative study**

Paolo D'Incecco, University of Milan, Italy

11:55-12:25 **Title: Stirred yoghurts fortified with colostrum – influence of colostrum addition on its acidification process and rheological properties**

Adriana Bomba, University of Warmia and Mazury in Olsztyn, Poland

12:25-12:55 **Title: Plant-based edible coating with antioxidant properties to improve the postharvest in fruit**

Maria Dolores Lopez Belchi, University of Concepcion, Chile

Group Photo

Lunch Break 12:55-13:55 @ Mfifteen

13:55-14:25 **Title: Food-grade pickering emulsion stabilized by protein-based particles obtained from a lupin variety (AluProt-CGNA®) as a system for encapsulating astaxanthin**

Cesar Burgos-Diaz, Agriaquaculture Nutritional Genomic Center, Chile

14:25-14:55	Title: Watery saliva secreted by the grain aphid *Sitobion avenae* stimulates aphid resistance in wheat **Julian Chen & Yong Zhang,** Institute of Plant Protection, CAAS, China
14:55-15:25	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

Networking and Refreshments 15:25-15:40 @ Foyer

Panel Discussion

Day 2: July 09, 2019

Poster Presentations 11:00-12:00 @ Foyer

FDCHEM01	Title: Calafate (*Berberis microphylla G. Forst*) the chilean berry: Unveiling its potential **Maria Eugenia Romero Roman,** University of Concepcion, Chile
FDCHEM02	Title:The self-assemble nanoparticles of *Ophiopogon japonicus* extracts to reduce ROS and NO induced by LPS from the molecular level analysis **Yi-Cheng Ho,** National Chiayi University, Taiwan
FDCHEM03	Title: A study of enlarged size of struvite crystals recovered from synthetic wastewater on pH effect **Patiya Kemacheevakul,** King Mongkut's University of Technology Thonburi, Thailand
FDCHEM04	Title: Antarctic krill oil improves articular cartilage degeneration *via* activating chondrocyte autophagy and inhibiting apoptosis in osteoarthritis mice **Kai Wang,** College of Food Science and Nutritional Engineering-CAU, China
FDCHEM05	Title: Xylitol sweetener production *via* photocatalytic glucose conversion **Surawut Chuangchote,** King Mongkut's University of Technology Thonburi, Thailand

Lunch 12:30-13:30 @ Mfifteen

Awards & Closing Ceremony

Mark your Calendar

5th Edition Of International Conference on

Agriculture & Food Chemistry

July 13-14, 2020 London, UK

E-mail: foodchemistry@scientificvision.org
Website: foodchemistry.euroscicon.com