Meetings International

Food Microbiology 2020

Tentative Program

8th International Conference on

Food Microbiology



June 15-16, 2020
Melbourne, Australia

Theme: Modern Impact and Technologies of Food Microbiology

https://www.meetingsint.com/conferences/food-beverages

Day-1	
Registration	08:00-09:00
Session Introduction	09:00-09:15
Keynote/ Plenary Sessions	
Plenary/Keynote-1 (Academia)	09:15-09:45
Plenary/Keynote-2 (Industry)	09:45-10:15
Plenary/Keynote-3	10:15-10:45
Coffee Break & Networking	10:45-11:00
Plenary/Keynote-4 (Academia)	11:00-11:30
Oral Presentations	
Speaker 1	11:30-11-:50
Speaker 2	11:50-12:10
Speaker 3	12:10-12:30
Speaker 4 (Industry presentation)	12:30-12:50
Panel Discussion/ QA Session	12:50-13:10
Lunch Break & Networking	13:10-14:00
Post Lunch Session Introduction & Group Photograph	14:00-14:10
Post Lunch Oral Presentations	
Speaker 5	14:10-14:30
Speaker 6 (Industry Presentation)	14:30-14:50
Speaker 7 (Solution Providers Presentation X2)	14:50-15:10
Speaker 8	15:10-15:30
Panel Discussion/ QA Session	15:30-15:45
Video Sessions / e-Poster	
Video Presentation 1	15:45-15:55
Video Presentation 2	15:55-16:05
Coffee Break & Networking	16:05-16:30
Workshop/ Special Session	16:30-17:00
Materials Processing	
Advanced Laser Processing	17:00-17:20
Award Ceremony/ Closing remark Day 1	17:20-17:30
Day-2	
Registration	08:00-09:00

Session Introduction	09:00-09:15
Keynote/ Plenary Sessions	
Plenary/Keynote-1 (Academia)	09:15-09:45
Plenary/Keynote-2 (Industry)	09:45-10:15
Plenary/Keynote-3 (Solution Provider)	10:15-10:45
Coffee Break & Networking	10:45-11:00
Oral Presentations	
Speaker 1	11:00-11:20
Speaker 2 (Industry presentation)	11:20-11:40
Speaker 3	11:40-12:00
Speaker 4	12:00-12:20
Panel Discussion/ QA Session	12:20-12:30
Workshop/Symposium	12:30-13:10
Lunch Break & Networking	13:10-14:00
Poster Presentation	14:00-14:45
Young Researcher Presentation	
Speaker 5	14:45-15:05
Speaker 6	15:05-15:25
Speaker 7	15:25-15:45
Speaker 8	15:45-16:05
Panel Discussion/ QA Session	16:05-16:15
Coffee Break & Networking	16:15-16:30
Video Sessions/ e-poster	16:30-16:45
Award Ceremony/ Closing remark Day 2	

About Melbourne

Melbourne is a hip, dynamic city, with an thrilling city centre, internal-metropolis neighborhoods which are full of unique character, and lush inexperienced parks and mountain degrees where you may enjoy Australian nature at its finest. The metropolis is understood for its many laneways, its cultural variety, great dining alternatives for all budgets, and extremely good street art. It's also acknowledged for being the espresso capital of the sector, and for being regularly voted as the world's maximum livable metropolis! You'll find the world's best coffee in Melbourne, which is very well-known for its street art, being considered one of the street art capitals of the world. It is also famous for its live music scene, particularly rock music. One can learn how things work at Scienceworks.



Mail us to know more!

For Abstract Submission Guidelines | For Reserving your slot | Proposals | Registration | Posters | Accommodations

No doubt you have lots of queries... Why not get in touch..!

Drop us your query with details and we will call you right away

Meetings International Pte Ltd

28 Maxwell Road, #03-05 Red Dot Traffic, Singapore

Phone: +65 3158 1626

w: www.meetingsint.com e: foodmicrobiology@annualmeetings.net

April 22, 2019 | **Conference Agenda** | **Day 1**

Conference Hall: Hall1

09:00-09:30	**Registration**
09:30-10:00	**Introduction by Moderator**
10:00-10:40	**Keynote Forum** **Title: Taste as a tool: The mouthfeel model** **Peter Klosse**, Hotel Management School Maastricht, Netherlands

Group photo 10:40-10:45

Networking & refreshment break 10:45 - 11:00 @ Foyer

11:00-11:40	**Keynote Forum** **Title : Nutraceutical application in integrative cancer treatment and prevention** **Simon Hsia**, DoWell Laboratories Inc, USA
11:40-12:20	**Title: Selective adsorption of 1,3-dimethyltrisulfane (DMTS) responsible for aged odour in Japanese sake using supported gold nanoparticles** **M Tokunaga**, Kyushu university, Japan
12:20-13:10	**Workshop** **Title: Taste as a tool: The mouthfeel model** **Peter Klosse**, Hotel Management School Maastricht, Netherlands

Lunch Break 13:10-14:10 @ Restuarant

14:10-15:10	**Special Session** **Title: Nutraceutical application in integrative cancer treatment and prevention** **Simon Hsia**, DoWell Laboratories Inc, USA

Oral Session I:
Food Preservation | Food Nanotechnology | Food and Nutrition | Food Processing

Session Chair: **Simon Hsia**, DoWell Laboratories Inc, USA
Session Co-Chair: **Makoto Tokunaga**, Kyushu university, Japan

15:10-15:40	**Title: A novel technology for production of a new stable product of treacle and tahini mixture with acceptable organoleptic properties** **Magdy M. El Sayed,** National Research Centre, Egypt
15:40-16:10	**Title: Production and utilization scenario of apple pomace** **F.A. Masoodi,** University of Kashmir, Srinagar, India

Networking & refreshment break 16:10-16:30 @ Foyer

16:30-17:00	**Title: Risk management: Humidity and temperature control of nutmeg supply chain to ensure Food safety** **Sri Bintang Kusumo Winahyu,** Food Security Agency of Indonesia, Indonesia
17:00-17:25	**Video Presentation** **Title: Physiological Nutraceuticals: the rule of 3Rs as an innovative approach to nutrition and health** **Barbara Aghina,** Scientific Department of Guna Pharmaceuticals, Italy
17:25-17:45	**Poster Presentation** **Title: Situation of heavy metals (Pb, Cd) in the plant-based beverages sold in the city of abidjan, Cote d'Ivoire: Case of the bissap extracted from Hibiscus sabdariffa** **Mboh Gervais Melaine,** Pasteur Institute of Ivory Coast, Ivory Coast

Conference Adjournment

April 23, 2019 **Day 2**

Conference Hall: Hall 1

10:00-10:15	**Introduction**
10:15-10:55	**Keynote Forum** **Title: Functional food between nutritional value and hormonal influences** **Ahmed O Shalaby,** Mansoura University, Egypt

Networking & refreshment break 10:55-11:05 @ Foyer

11:05-11:45	**Keynote Forum** **Title: G.I.T Immunology** **Jean Marie Poffe,** Belgium
11:45-12:30	**Title: Hybrid polymer materials for oxygen barrier and scavenging food packaging** **Xu Li,** Institute of Materials Research and Engineering, Singapore

Lunch break 12:30-13:30 @ Restaurant

Oral Session II:
Nutraceuticals for Cardiovascular Health | Functional Foods | Dietary Supplements | Recent Trend in Nutraceuticals Research

Session Chair: **Simon Hsia,** DoWell Laboratories Inc, USA
Session Co-Chair: **Makoto Tokunaga,** Kyushu university, Japan

13:30-14:00	**Title: Effects of feeding schedule on time to reach full feeds in neonates weighing 500 to 1500 grams: A randomized trial** **Showkat Shifa Tali,** Government Medical College, Anantnag, India
14:00-14:30	**Title: Functional food safety** **Amarullah H Siregar,** Indonesian Community of Functional and Advancement Medicine, Indonesia
14:30-15:00	**Title: Formulation optimization of protein-enriched nami (*Dioscorea hispida Dennst.*) cookies using soybean [*Glycine max* (L.) Merr.], mung bean [*Vigna radiata* (L.) R. Wilczek]** **Carisse Compendio,** University of Phillipines Los Barios, Phillipines
15:00-15:30	**Title: Development and optimization of self-microemulsifying tablet for oral delivery of poorly water-soluble nutraceuticals** **Narra Kishore,** Sami Labs, India
15:30-15:40	**Video Presentation** **Title: Immuniti: Glutathione precursors** **Jenny Brauckmiller,** USA



Networking & refreshment break 15:40-16:00 @ Foyer

Award Ceremony & Closing Ceremony