EuroSciCon

Food Safety 2019

May 23-24
Zurich, Switzerland



Food Safety

https://foodsafety-hygiene.euroscicon.com/

Day 1, Agenda

General Session

08:00 AM — INTRODUCTION

09:00 AM — PLENARY

10:00 AM — KEYNOTE

Networking & Refreshments Break @ Foyer

	HALL 01	HALL 02	HALL 03
11:00 AM	Talks On: **Food Safety**	Talks On: **Food Safety Laws and Regulations**	Talks On: **Risk Analysis and Management**
	Talks On: **Food Preservation and Quality Standard**	Talks On: **Food Safety in Retail Foods**	Talks On: **Microbiological and Chemical Aspects of Food Safety**
	SESSION DISCUSSION	**SESSION DISCUSSION**	**SESSION DISCUSSION**
02:00 PM	Panel Over: **Food Borne Diseases and Its Prevention**	Panel Over: **Food Safety and Hygiene Regulations**	Panel Over: **Food Safety Management Systems**
	Workshop On: **Food Security and Safety**	Workshop On: **Food Safety Modernization Act**	Workshop On: **Food and Nutrition**
	Lunch Break @ Restaurant	***Lunch Break @ Restaurant***	***Lunch Break @ Restaurant***
04:00 PM	Talks On: **Novel Foods and Nano Materials**	Talks On: **Genetically Modified Foods**	Talks On: **Food Contamination and Adulteration**
	Lectures on: **Food Security and Policy**	Lectures on: **Food Toxicology and Allergens**	Lectures on: **New Developments in Food Industry**
06:00 PM	Session On: **Food Processing and Analysis**	Session On: **Medical Foods and Dietary Supplements**	Session On: **Food Additives and Labelling**
	NETWORKING	**NETWORKING**	**NETWORKING**

Day 2, Agenda

General Session

08:00 AM — INTRODUCTION

09:00 AM — PLENARY

10:00 AM — KEYNOTE

Networking & Refreshments Break @ Foyer

	HALL 01	HALL 02	HALL 03
11:00 AM	Talks On: Food Safety in Biotechnology	Talks On: Food Production and Packaging Systems	Talks On: Agri-Food Sector
	Talks On: Antimicrobial Resistance	Talks On: Anti-Nutritional Factors	Talks On: Applied Microbiology
	SESSION DISCUSSION	SESSION DISCUSSION	SESSION DISCUSSION
02:00 PM	Panel Over: Applied Nutrition	Panel Over: Aquatic Food Products	Panel Over: Ayurvedic Foods
	Workshop On: Veterinary Toxicology	Workshop On: Animal Nutrition	Workshop On: Veterinary Microbiology
	Lunch Break @ Restaurant	*Lunch Break @ Restaurant*	*Lunch Break @ Restaurant*
04:00 PM	Talks On: Baby Foods	Talks On: Dairy Processors	Talks On: Environmental Sciences
	Lectures on: Food Immunotherapy	Lectures on: Food Engineering	Lectures on: Food Anthropology
06:00 PM	Session On: Food Obesity	Session On: Food Technology	Session On: Nutrient Fortification
	NETWORKING	NETWORKING	NETWORKING

Past Affiliates

Bill Marler
Washington State University, USA

Timo Wulfmeyer
R-Biopharm AG, Germany

Bárbara Teixeira
Portuguese Institute for the Sea and Atmosphere,Portugal

Lingwen Zeng
Wuhan Academy of Agricultural Sciences, China

Rakia Aladi
Food Security Officer OK FOODS, Cameroon

G. Enan
Zagzig University, Egypt

Teri Slack
Plexense – Innovative Biotech Solutions, USA

Shiqiong Chen
Beijing Haidian District Products Supervision and Inspection Institute, China

Diop Michel Bakar
Université Gaston Berger, Senegal

Vincent J Sewalt
DuPont Industrial Biosciences, USA

Alessandra Bertoli
University of Pisa, Italy

Isam Kadim
Sultan Qaboos University,Oman

Norhayati Ali
Universiti Pendidikan Sultan Idris, Malaysia

Sibu C Padmanabhan
University College Cork, Ireland

Hsiao Ping Lee
Chinese Petroleum Corporation, Taiwan

Sujeewa Gunaratne
Institute of Food Science & Technology, Srilanka

C N Ohalete
Imo State University, Nigeria

Nigel G Halford
Rothamsted Research, UK

Aiste Kabašinskiene
Lithuanian University of Health Sciences, Lithuania

I Matle
Onderstepoort Veterinary Institute, South Africa

Jan Kuhlmann
SGS Germany GmbH, Germany

Dalia Sekmokiene
Lithuanian University of Health Sciences, Lithuania

Hami Alpas
Middle East Technical University, Turkey

Shaun MacMahon
US FDA's Center for Food Safety and Applied Nutrition, USA

Hanieh S Musavian
FORCE Technology, Denmark

Yong Ho Park
Seoul National University, South Korea

Michael Rychlik
Technical University of Munich, Germany

Jamal Ayour
Université Cadi Ayyad, Morocco

Marco Iammarino
Istituto Zooprofilattico Sperimentale della Puglia e della Basilicata, Italy

Michael Granvogl
Technical University of Munich, Germany

Sompon Wanwimolruk
Mahidol University, Thailand

Adel Cortas
Former Minister of Agriculture, President of the Association of the Water Friends in Lebanon, Lebanon

Nikos Mavroudis and Emmanouil
Papaioannou
Northumbria University, UK

Ainie Kuntom
Malaysian Palm Oil Board, Malaysia

Valentina Pavlova
University of St. Kliment Ohridski, Republic of Macedonia

Jerzy Radecki
Polish Academy of Science, Poland

Loreta Serniene
Lithuanian University of Health Sciences, Lithuania

Nihat Akin
Selcuk University, Turkey

Kalanithi Nesaretnam
Minister, Embassy of Malaysia, Belgium

Past Affiliates

Eva Skrivanova
Czech University of Life Sciences in Prague, Czech Republic

John Sammon III
ParTech, USA

Elijah Ige Ohimain
Niger Delta University, Nigeria

Erick K Ronoh
Jomo Kenyatta University of Agriculture and Technology, Kenya

Sarah Zecchin
University of Milan, Italy

Thozama Mandindi
Walter Sisulu University , South Africa

Hendrik Frentzel
German Federal Institute for Risk Assessment, Germany

Cho-il Kim
Korea Health Industry Development Institute, South Korea

Saad M Magdy
National Research Centre, Egypt

Matthias Kaiser
University of Bergen, Norway

Marie Markantonis
University of Milan, Italy

Malcolm Elliott
Editor in Chief, Agriculture and Food Security, UK

Mohanad Mushtaha
Qatar University, Qatar

Maristela Martins Pereira
Federal University of Amazonas, Brazil

Sylvia Pfaff
Food Information Service, Germany

Arpad Ambrus
National Food Chain Safety Office, Hungary

Jose S. Torrecilla
Complutense University of Madrid, Spain

Hazel Gowland
Allergy Action, UK

Simon Flanagan
Reading Scientific Services Ltd (RSSL), UK

Eric Tung-Po Sze
The Open University of Hong Kong, Hong Kong

Pauline Titchener
Neogen Europe Ltd., UK

Peter Naughton-Penn
Microbiologics, USA

Md. Omer Ali
Bangladesh Agricultural Research Institute, Bangladesh

Jackie Healing
Coles Supermarkets, Australia

Ian Thomas
6 Pump Court, London

Cagri Celik
Cukurova University,Turkey

Zhiguo Li
University of Birmingham, UK

Paul Isherwood
SHS Group Drinks Division, UK

Muhammad Afzaal
Government College University Faisalabad, Pakistan

Stephen Holroyd
Fonterra Research and Development Centre, New Zealand

Carla Vartanian
American Overseas Dietetic Association, Lebanon

Fulden Karadal
Omer Halisdemir University, Turkey

Qingren Wang
University of Florida, USA

Stan Kubow
McGill University, Canada

Giancarlo Cravotto
University of Turin, Italy

Alessandra Roncarati
Camerino University, Italy

Nikolaos E. Mavroudis
Northumbria University at Newcastle,UK

Anisa S. Khan
University of the West Indies, Trinidad and Tobago

Zhaowei Zhang
Oil Crops Research Institute, Chinese Academy of Agricultural Sciences,, China

Past Affiliates

Shengkui Cheng
Chinese Academy of Sciences, China

Pospisilova Eliska
University of Veterinary and Pharmaceutical Sciences Brno, Czech Republic

Akos Mesterhazy
Cereal Research non-profit Ltd., Hungary

Hector Eduardo Martínez-Flores
University Michoacana of Saint Nicolas Hidalgo, Mexico

Carol Hull-Jackson
University of the West Indies, Trinidad and Tobago

Kathy Van Den Houwe
Scientific Institute of Public Health, Belgium

De Boeck Elien
Ghent University, Belguim

Francis B. Kolo
University of Pretoria, South Africa

Catherine Bowe
Northumbria University,United Kingdom

Thomas Bøhn
Genok- Centre for Biosafety,Norway

Anoop Agarwal
Gulf Medical University, UAE

Evamaria Melcher
University of Bonn, Germany

Alenka Hmelak Gorenjak
University of Maribor, Slovenia

Horia Radid
National Institute of Hygiene-Rabat, Morocco

Małgorzata Przygodzka
Institute of Animal Reproduction and Food Research-Polish Academy of Sciences, Poland

Yashasvi Sanja Perera
Trainee in Asian Collaboration for Excellence in Non-communicable Disease (ASCEND) Research Network,Srilanka

Kun Taek Park
Seoul National University, South Korea

Khalil Mahfouz Saad-Allah
Tanta University, Egypt

Haya Alayadi
The Universty of Sheffield, United Kingdom

Nitu Kumar
University of the West Indies, Trinidad and Tobago

Ana Mornar
University of Zagreb, Croatia

Philip Pond
Safe Food Production Queensland, Australia

Sheen Hee Kim
Ministry of Food and Drug Safety, South Korea

Saidi Radhwane
University Saad Dahleb, Algeria

Deborah Wortelhock
Cardiff Metropolitan University South Wales, UK

Yongwoo Shin
Gyeongin Regional Office of Food & Drug Safety, South Korea

Balunkeswar Nayak
University of Maine, USA

Santiago Benito
Universidad Politécnica de Madrid, Spain

Victor Raj Mohan
Chandrasekaran
Gulf Medical University, UAE

Ana Lúcia Baltazar
Coimbra Health School, Portugal

Pieternel Luning
Wageningen University, The Netherlands

F Ayca Ozdemir Olgun
Istanbul Technical University,Turkey

Magdalena Kupska
Gdańsk University of Technology,Poland

Past Affiliates

Samuel da Costa Migueis
Universidade de Trás-os- Montes e Alto Douro, Portugal

G S Sumanasekara
Trainee in Asian Collaboration for Excellence in Non-communicable Disease (ASCEND) Research Network, Sri Lanka

Gideon Ramtahal
The University of the West Indies, Trinidad and Tobago

Aimee Sheree A. Barrion
University of the Philippines , Philippines

Junjie Wu
University of Reading, United Kingdom

Tasila Mwale
University of Salford, United Kingdom

Masia Tirhani Asnath
University of Venda, South Africa

Mohammed H. AlRizeiqi
University College Dublin, Republic of Ireland

Ekaterina Silanteva
Lomonosov Moscow State University, Russian Federation

James Dorcas
Ahmadu Bello University, Nigeria

Catherine
Northumbria University, United Kingdom

M. Chaliha
University of Queensland, Australia

Basem Shomar
Qatar Environment and Energy Research Institute (QEERI), Qatar

Andrés Ramírez Restrepo
Universidad de Antioquia, Colombia

Geana Elisabeta-Irina
National R&D Institute for Cryogenics and Isotopic Technologies ,Romania

Patricia Foriwaa Ababio
University of Lincoln, United Kingdom

Yasmina Sultanbawa
University of Queensland, Australia

Derya Boyaci
Izmir Institute of Technology, Turkey

Mohammed Alawi
Heriot-Watt University, United Kingdom

Boli Guo
Institute of Agro-Products Processing Science and Technology, China

EuroSciCon

10th Edition of International Conference on Food Safety & Regulatory Measures

DATE & VENUE
MAY 23-24, 2019 | ZURICH, SWITZERLAND

AGENDA

Biography

EuroSciCon

Title: Compliance can drive innovation

Severin J. Weiss
SpecPage

For more than three decades, serial entrepreneur Severin Weiss has created and expanded international business systems, producing and delivering exceptional results. His formal education includes a degree in technical engineering and dual, advanced MBA degrees from SUNY, State University of New York and CEIBS, the prestigious China Europe International Business School. He founded SpecPage in 2006.

SpecPage is the only global leader of state-of-the-art, enhanced digital product lifecycle and product data management process solutions dedicated exclusively to the food and beverage industry.

Title: Dietary intake of Tunisian adult population to cobalt

Monia Bouktif
University of biological sciences of Bizerte

Cobalt is a natural element. The earth's crust contains 0.0023% cobalt. It is usually associated with other metals such as copper, nickel, manganese and arsenic. Cobalt is found in the form of cobalamin (vitamin B12), in animal products such as meat, fish, poultry, seafood, milk, cheese and eggs and in inorganic form in plants. Exposure is primarily oral, in humans and oral absorption of cobalt and depends on the form of the chemical element, its dose and the nutritional status of the person exposed to it.

Title: Decontamination of foods by pulsed ultraviolet light: A review

Ali Demirci
Pennsylvania State University

His teaching and research focus on Microbiological Engineering, which has two directions: i) Bioprocessing/ fermentation processes for productions of value-added products; ii) Inactivation/control of pathogenic microorganisms in foods and environment by novel non-thermal processing methods. He holds two U.S. patents and has authored numerous refereed journal article and book chapters. He made numerous presentations at regional, national, and international conferences. He is currently serving as the associate editor for Transactions of ASABE and have served on editorial boards of several peer-reviewed journals. He received his Ph.D. degree in Food Science and Technology with a minor in Chemical Engineering at Iowa State University in 1992. Then, he worked as a Research Associate at Iowa State University until he joined to the Department of Agricultural and Biological Engineering at The Pennsylvania State University in 1999.

SPEAKER SLOTS AVAILABLE

Biography

EuroSciCon

Title: Food safety capacity building in environmental, social and governance

Ruby O
Wynn Resorts

Ruby O is currently the Director of Environmental, Social and Governor (ESG) at Wynn Resorts (Macau). She has extensive experiences in project plan, establish and implement food safety management systems for multinational manufactures, airline catering and integrated resort properties, which consisted of Michelin star restaurants, world renowned brands with over 80 F&B outlets & bars. She had set the benchmark of food safety for the hospitality industry of Macau in 2011, for getting the first HACCP Certified hotel resort property recognition. Beside of food safety Ruby also drives quality and safety cultures in organizations with outstanding best industrial practices and award recognitions in particularly on food traceability and work safety.

Title: Genetic diversity of *aspergillus flavus* and occurrence of aflatoxin contamination in stored maize across three agro-ecological zones in Kenya

Grace W. Gachara
Kenyatta University

Aflatoxin contamination at post-harvest poses a serious challenge in achieving millennium development goals on food security especially in the developing world. In Kenya, major outbreaks of aflatoxicoses have been attributed to poor post harvest storage practices. In this study, we conducted a cross-sectional survey within three Agro-ecological zones in Kenya, to determine occurrence and distribution of total aflatoxin in stored maize and the aflatoxigenicity potential of Aspergillus flavus in stored maize.

Title: Development of species specific pcr assay for fast fraud detection in seafood: application to the authentication of commercially important shrimp species

Lidiya Wilwet
Central Institute of Fisheries Education

Lidiya Wilwet doing second year of PhD in Central Institute of Fisheries Education. I am doing research in the field of "Development of Rapid analytical Techniques for finding seafood fraud" under the guidance of Dr. G. Jeyasekaran, Director of Research. During my M.F.Sc research, She have developed RFLP markers for commercially important exportable shrimp species viz.Penaeus monodon, Penaeus semisulcatus, Fenneropenaeus indicus and Litopenaeus vannamei and which is published in Journal of Food Chemistry through this I acquired Best Research paper and Technology Development Award From Tamil Nadu Fisheries University. Apart from this I published 4 research papers in reputed journals.

SPEAKER SLOTS AVAILABLE

Biography

EuroSciCon

Title: Genetic factors and family history effects the obesity in school going children

Muhammad Amjad
GC University

Genes and family history affects the obesity of children and could it translate into various diseases in their adulthood. Various studies and clinical investigations indicates that family history has great impact on the obesity of the children and suggest certain precautionary measures, sports and physical activities for children to avoid future health complications. The objective of this article is to probe into the main health issues in the family and their effects on the obesity of school going children and also suggest the measures to avoid future health issues in children.

Title: Ethno-anthropologie de quelques aliment-médicaments dans les sociétés négro-africaines

Paul Ulrich Otye Elom
Université de Maroua

L'aliment dans les sociétés négro-africaines a toujours été considéré comme un médicament, et bien souvent d'ailleurs comme le premier médicament. Ces dernières sont donc sur la même longueur d'onde que Hippocrate selon qui il fallait de son aliment son médicament. Cela suppose que toutes les denrées alimentaires, d'une façon ou d'une autre, ont un rôle à jouer dans la santé des individus. D'un autre côté, il est clair que beaucoup d'aliments sont utilisés ici pour prévenir et guérir des maladies spécifiques ; ce qui en fait de véritables aliments-médicaments ou alicaments. Pourtant, l'on sait que cette façon d'utiliser l'aliment dans les négro-cultures relève plus d'une empirie, donc d'une connaissance pragmatique, que d'une maîtrise des différents nutriments supposés avoir l'efficacité sur l'état de santé.

Title: Assessment of the state of optimal control of surface moisture as the main factor for obtaining environmentally friendly agricultural products

Zakir Aliyev
Institute of Erosion and Irrigation NAS of Azerbaijan

The current information on moisture and the temperature of the ground in managerial system by production to agricultural product necessary, in the first place, for taking the operative decisions at development ecological clean technology irrigation under growing agricultural cultures to achieve the maximum harvest.

SPEAKER SLOTS AVAILABLE

Biography

EuroSciCon

Title: The use of plant bioactives to control and eradicate multi-species biofilms containing listeria monocytogenes

Alexa Jollimore
Dalhousie University

Alexa Jollimore is a current graduate student of Dalhousie University, Faculty of Agriculture, Department of Plant, Food and Environmental Sciences. She has a Bachelor of Science (Agriculture), Major in Animal Science with a Minor in Molecular Biology and Genetics. Her Master's research is in collaboration with the Canadian Food Inspection Agency, Dartmouth Lab, Microbiology Research Section. Her research encompasses the use of plant secondary metabolites to improve detection of L. monocytogenes within the food system, as well as the use of these compounds to prevent and eradicate mature biofilms within commercial milk dispensing equipment, for future use in the commercial setting.

Title: Metal accumulation in two crops across the Mbale waste dumpsite, Uganda

Florence Barbara Awino
University of Canberra

Florence Barbara Awino is a scientist with interest in environmental chemistry and pollution, groundwater quality, food safety, solid waste management, and environmental management. Her career began in 2000, and has since worked for public service, academia, consultancy, and outreach. She holds a master's degree in Water Resources and Environmental Management from ITC-Twente University, The Netherlands; and a bachelor's degree in Geology and Chemistry from Makerere University, Uganda. Florence is currently a PhD Candidate at the University of Canberra, Australia, researching on "uncontrolled toxic metals and health risks in Mbale dumpsite crops, Uganda".

Title: Isolation of protein from mung bean flour

Zar Zar Oo
Yadanabon University

The main purpose of this research work was to isolate the most refined form of protein from mung bean for food processing. In this research work, mung bean (Vigna radiate L.) was collected from Monywa Township, Sagaing Region and nutritional characteristics such as moisture content, ash content, fat content, carbohydrate content, protein content, fiber content and energy value were determined. The fat of raw bean flour was removed by bulk soaking in ethanol and also by soxhlet extraction using ethanol as solvent before isolating the protein. In addition, the fiber and starch from defatted mung bean flour was removed by alkaline extraction and acid precipitation method to isolate the protein (isoelectric precipitation).

SPEAKER SLOTS AVAILABLE

Biography

EuroSciCon

Title: Functional ice cream: how to reducestrongly added sugars manteining the right teste

Flavio Di Gregorio
Catholic University

Flavio Di Gregorio is Doc Jackill he is an Assistant Professor in Radiology, Catholic University of Milan and works in Policlinico Gemelli Rome; when he tranforms himself in Doc Hyde is an expert of foods in Nutrition field. Moreover since 2007 he began an own unic and particular course of alimentary education, addressed to the people, creating the project "Food and Diet Goal" together with the Chef Luigi Ruben Gallo and the master ice cream maker Stefano Ferrara involving the worlds of food production, gastronomy and medicine according with the Mediterranean Diet standards, through "Discolsure and Tasting".

Title: Study on antioxidant activity of the polysaccharide from wild *Nostoc Commune*

Lilian Ji
Collaborative Innovation Center of Regional Modern Agriculture and Environmental Protection

Using medicinal plants and endophytic fungi as sources of natural products, biological antagonists and functional medicine/food, Lilian Ji have made a systematic study of the extraction, activity, pharmacology and application of the active metabolites from medicinal plants and endophytes. The antimicrobial activity of the herb Eupaterium DC and the antioxidant activity of wild Nostoc Commune were studied for the first time, which laid the theoretical and application foundation for the industrial production of new natural antimicrobial agents and antioxidant

Title: A review of toxic and non-toxic cyanobacteria species occurrence in water supplies destined for maize meal production process: A case study of Vhembe district

Mulalo Mutoti
University of Venda

Mulalo Mutoti has his expertise in Hydrology (water quality) and Hydrogeology (groundwater recharge). Under his postgraduate studies he has worked on quantifying groundwater recharge in the Berg River catchment using the chloride mass balance, water table fluctuation and also the rainfall Infiltration breakthrough (RIB) model developed by (Xu and Van Tonder, 2001; Sun et al., 2013). He is now lecturing in the University of Venda and also doing his PhD on water quality.

SPEAKER SLOTS AVAILABLE

Biography

EuroSciCon

Title: How innovations (blockchains, NGS, drones, etc…) will revolution the Food Safety audits of tomorrow

Vincent Doumeizel
Lloyd's Register Group & Foundation

Vincent worked for the French government in Africa on a number of agriculture projects; he also carried out humanitarian work in the Middle East and Africa. He joined Lloyd's Register in 2014, as Vice President for Food & Sustainability at group level serving over 100+ countries and tens of thousands clients with verification & assessment solutions. He also supports actively the charitable objectives of the Lloyd's Register Foundation (LRF), notably through the identification & funding of innovative projects to mitigate food insecurity and drive sustainability in the food supply chain. He is also member of various Advisory Boards for food universities research projects as well as disruptive Food tech start-ups all over Europe.

Title: Comparative study of the effect of different coffee extraction methods in antioxidant capacity and aluminum content

Beatriz Fernández-Gómez
Institute of Food Science Research

Coffee is the most consumed non-alcoholic beverage around the world. This beverage is obtained from the infusion of the seed of the coffee fruit. In recent years, coffee consumption has increased significantly, due to the new extraction and consumption methods of this drink, such as espresso coffee capsules. Furthermore, in several studies the consumption of coffee and their beneficial effects on health have been published. The objective of this work was to investigate the effect of new coffee extraction and consumption methods on bioactive compounds composition and on antioxidant capacity of this beverage, and also to evaluate the possible migration of aluminum to coffee beverage in the new types of packaging and preparation of coffee.

Title: Assessment of risk factors in milk contamination with staphylococcus aureus in urban and peri-urban small-holder dairy farming in central ethiopia

Eyasu T. Seyoum
Ethiopian Public Health Institute

Eyasu Tigbau has started his career by conducting research activities that are focused on global agenda of improving food safety and public health particularly with emphasis on milk safety, dairy production medicine and antimicrobial resistance aspects. So far, he has a good track of record of publication in internationally-renowned peer-reviewed journals in the areas of milk safety, production medicine and field assessment as well as key risk factors such as enterotoxin and antimicrobial resistance of bacterial pathogens of animal origin. The generation of such information, specifically, entertoxin gene profiling of S. aureus isolates from milk and milk products was a first of its kind for Ethiopia and has great impact on the overall legislative and policy issues related to food safety.

SPEAKER SLOTS AVAILABLE

Biography

EuroSciCon

Title: Design Innovative Business Model For Public Health Service Management

Gönül Silav
TMG Food Safety Limited Company

Gönül SILAV is an inspector and Technical Manager at TMG Food Safety Limited Company, İstanbul. She performs third party audits as an independent auditor under the privacy principles. She is specialized in the field of integration of the currently notified and regulations of the ministry of agriculture and the Ministry of Health and its related systems. Support the preparation of companies for official and special audits. ISO 22000 quality system, ISO 17020:2012 with documentation support, creating and managing HACCP system. Conducted food safety inspections of hundreds companies in the food sector. Worked at various global and domestic enterprises where food safety and public health are primary importance.

Title: Electrochemical instrument for food Safety

Lingwen Zeng
Wuhan Academy of Agricultural Sciences

Lingwen Zeng, received his PhD degree in Genetics from McMaster University, Canada in 1993 and his postdoctoral training from The University of Chicago, USA. He worked in three publicly traded companies (Quest Diagnostics Inc, Scios Inc, and Genetics Computer Group Inc) in USA as a research scientist and a project manager. Currently, he serves as a principle investigator in Guangzhou Institutes of Biomedicine and Health, Chinese Academy of Sciences, and director in the Institu te of Environment and Safety, Wuhan Academy of Agricultural Sciences. His research focuses on exploring novel molecular diagnostic technologies for human diseases, food and environmental safety.

Title: Impact of training and regular monitoring on food safety hazard management in college canteens

Asmita Thaokar
Nagpur University

Asmita Thaokar is M Phil and PhD in Food & Nutrition from Nagpur University, India. She started career as Research Assistant on UNICEF assisted project 'Nutrition, Health Education and Environmental Sanitation' in 1986-88. She has worked as Principal of Hotel Management Institutions in India from 1990 to 2002. She is a certified Lead Auditor for ISO 22000, certified Food Safety Trainer and certified Food Safety - Instructor of American Hotel and Motel Association from Michigan, USA. She is also a certified Trainer of FSSAI (FDA). She has conceptualized educative posters for food handlers in local languages. She has conducted more than 100 Food Safety Trainings and Food Safety Audits in FBOs.

SPEAKER SLOTS AVAILABLE

Biography

EuroSciCon

Title: Study on knowledge of food safety and hygiene practices among the students of farm universities in karnataka state of India

Shanabhoga M B
University of Agricultural Sciences

Shanabhoga M B has completed his Masters in Agriculture at the age of 22 years from University of Agricultural Sciences, GKVK, Bangalore and currently doing his Ph.D. studies in the same University. He published several papers in various reputed journals. He also attended the several international and national conferences and got Best Oral and Best Poster Presentation Awards. He received various awards from different societies as "Scientist Associate Award" and "Best Researcher Award".

Title: Biogenic Mn nanoparticles application , characterization and reclamation of *aspergellus niger* mycelial growth causing fruit rot disease in Japanese persimmon

Iftikhar Hussain
Shanghai Jiao Tong University

The fruit rot disease caused by *Aspergillus niger* is an important limiting factor for Persimmon production in Pakistan. Unfortunately, the management of this disease entirely depends on chemical fungicides in our country. The purpose of this work was to explore the effect of Mn3O4 nanoparticles for the control of this disease in different conditions. The nanoparticles were applied at 50 ppm concentrations to determine their antifungal activity in bothin vitro andin vivo conditions. The invivo results indicated that the Mn3O4 nanoparticles cause a substantial impression on the mycelia growth of *Aspergillus niger.*

Title: Post-harvest pathogen suppression using various Essential Oils

Itumeleng Eugenia Kgang
Agricultural Research Council

Gray mold is the most economically important post-harvest disease caused by *Botrytis cinerea* (Pers.; Fr). It is capable of affecting all aerial parts of the fruit and spreading amongst berries even at low temperature (-0.5°C) to a certain extent, thus creating an environment that is favourable for the growth of other spoilage organisms. In addition to *B. cinerea*, blue mold caused by *Penicillium expansum* (*P. expansum*) is also found to be problematic, causing a decay on the table grapes after harvesting leading to an economical loss worldwide. It has rarely being reported on table grapes and mainly associated with wounded grapes. It is therefore important to develop a method that will provide protection against spoilage during preparation, storage, transportation and export shipment

SPEAKER SLOTS AVAILABLE

Biography

EuroSciCon

Title: The level of food safety knowledge and food handling practices among Serbian university students

Nada Smigic
University of Belgrade

Nada Smigic has received her PhD degree in Food Microbiology at the Faculty of Bioscience Engineering, University of Ghent, Belgium. Currently she is working as an associate Professor at the Department of Food Safety and Quality Management, Faculty of Agriculture – University of Belgrade, Republic of Serbia. Her research interest is in the field of food microbiology, food safety, food hazards control and elimination from the food chain, food legislation and food safety management systems. She has published over 40 articles in international journals and has been serving as reviewer for a number of international journals.

Title: Acrylamide mitigation in bread influence by different extract: A correlation study with reducing sugars and asparagine

Susana Jesus
National Institute of Health Doctor Ricardo Jorge

She is a PhD student in the course of chemistry engineering in Instituto Superior Técnico. She is a researcher in the MISAGE project - Mitigation strategies of acrylamide and advanced glycation end-products in bread. The aim of this project is to mitigate acrylamide in bread through the application of extracts of spices based on antioxidant profile. She has experience in acrylamide determination by UPLC-MS/MS and in simultaneous quantification of sugars with UPLC-MS/MS in food products.

Title: Factors leading to socio-economic problems: a causal study of overpopulation, corruption, lack of education and poor governance in Karachi

Dodo Khan
Pakistan

Population control is an objective that many developed worlds focus on but not many have worked on it directly as a research. Deaths due to food, water, agricultural crises, violence, conflict could occur if we don't follow authentic strategy, United nation's food and agricultural organization stated that World population may be 10 billion by 2050 daily climate changes are occurring due to that result they predict that doing agriculture will not be an easy task to cultivate crops. Today world population is 7.5 Billion food shortage is very high according in comparison with the population growth. Food is associated with climate change if climate is not appropriate then food cannot be cultivated.

SPEAKER SLOTS AVAILABLE

Biography

EuroSciCon

Title: Detection and monitoring of 3-monochloropropane-1,2-diol (3-mcpd) esters in cooking oils

Raznim Arni Abd. Razak
Malaysian Palm Oil Board

Raznim Arni Abd. Razak is a Senior Researcher at the Malaysian Palm Oil Board (MPOB). In her current position as the Leader of Food Safety Group, Ms. Raznim is working on the analytical methods in the area of food safety related to palm oil, especially for the determination of 3-MCPD esters and Glycidyl esters in refined edible oils/fats. Ms. Raznim holds a BSc. in Analytical Chemistry from University of Science Malaysia and a MSc. in Analytical Chemistry and Instrumentation from University of Malaya. She is actively involved as the internal auditor for ISO 9001 and technical manager for ISO 17025. She is also a permanent member for Codex Committee for Contaminants in Foods at the Ministry of Health, Malaysia. Currently, she is one of the member in the Electronic Working Group for drafting of Code of Practice for the reduction of 3-MCPD esters and Glycidyl esters in refined oils

Title: The effect of gamma and microwave radiation on the inactivation of Campylobacter jejuni in beef and pork meat

Agnieszka Jackowska-Tracz
Warsaw University of Life Sciences

Campylobacteriosis is the most commonly reported food-borne illness in the EU. Radiation treatment is an effective way to ensure food safety. C. jejuni is usually described as a quite sensitive to physical factors used for food preservation. The study examines the effect of two forms of irradiation on C. jejuni reduction on raw beef and pork. Three C. jejuni strains were used. Two of them were isolated from the chicken cloaca, and one from the faeces of a hospitalised child with acute diarrhea. All food samples were contaminated with mixture of the three C. jejuni strains at 8 log CFU/g and subjected to gamma radiation (chamber equipped with 54 cobalt sources) with doses 0.25, 0.5, 0.75, 1 kGy, and microwave (MV) radiation (2,450 MHz, 180 W) for 30, 60, 90, 120 and 150 s

Title: The official food control system in Polish slaughterhouses – usage and importance of food chain information system in the opinion of official veterinarians

Michał Tracz
Warsaw University of Life Sciences

Official food control at the slaughterhouse stage is one of the key elements in ensuring food safety and consumer protection. Veterinarians are responsible for carrying out these checks. One of the activities carried out by veterinarians is the evaluation of information contained in the food chain information document (FCI). Official veterinarians are obliged to take into account the FCI when making a decision regarding the meat. FCI also may be used to determine inspection procedures for animals and groups of animals. These decisions grounded on collection and analysis of data. FCI is provided by livestock suppliers and consist of information on animals health and animals welfare status. The action following meat inspection is collection and communication of inspection results (CCIR).

SPEAKER SLOTS AVAILABLE

Biography

EuroSciCon

Title: NMR based metabolomics in food authentication assessment

Roberto Consonni
National Research Council, ISMAC

NMR is the elective technique for structure elucidation of molecules and nowadays is largely adopted to investigate complex mixtures. As a matter of fact, NMR has been largely adopted in food characterization assessment in these last decades. In the era of the "omics" techniques, NMR was rapidly enrolled as one of the most powerful methods to approach metabolomics studies. Its analytical use, characterized by rapid and reproducible measurements, made it a routinely technique providing the identification of a wide range of chemical compounds within the mixture under investigation simultaneously, revealing potential markers, disclosing sophisticated frauds or addressing the geographical origin.

Title: An UHPLC/MS/MS method for the determination of aminoglycoside antibiotics in a variety of matrices of animal origin

E. Nowacka
National Veterinary Research Institute

The aminoglycosides are one of the most commonly antibiotics classes used in animal husbandry for the treatment of bacterial infections. Because of their high residue level and prolonged withdrawal times, the application of these drugs as veterinary medicines carries the risk of developing resistance among bacteria, which might reduce the efficacy of these drugs as human medicines. Under the EU official monitoring programs, for the food safety and consumers health's assurance, the obligatory control of aminoglycoside in food of animal origin is carried out. This paper describes an analytical method for the determination of twelve aminoglycosides (streptomycin, dihydrostreptomycin, spectinomycin, neomycin, gentamycin, hygromycin, paromomycin, kanamycin, tobramycin, amikacin, apramycin and sisomycin) in muscle, liver, kidney, milk, eggs and honey. Ribostamycin was used as internal standard.

- **Title: Determination of doxycycline in claws of chickens by simple and fast**

I. Szymanek-Bany
National Veterinary Research Institute

Doxycycline is one of the tetracycline antibiotics that is most widely used in chicken treatment. The chickens claws, which are a by-product of the poultry industry, can directly or indirectly enter the food chain as meals destined to feed other productive animals. Moreover, claws may be destired to human consumption. The functional characteristics of chicken claws collagen indicated its potential application area in food, pharmaceutical and cosmetic industries. Additionally chicken claws are treated as redundant poultry production waste, often discarted withaut any tratment. Due to antibiotics occurenie in chicken claws, they may pose an environmental hazards. Thus, it becomes necessary to determine and quantify doxycycline residues presence in this matrix.

SPEAKER SLOTS AVAILABLE

Biography

EuroSciCon

Title: Optimization of temperature and time as the main factors to reduce acrylamide formation in four bread recipes

Isaac W. Ofosu
Kwame Nkrumah University of Science and Technology, Kumasi

That acrylamide is a probable carcinogen common in heat processed foods renders such foods as bread worrisome to consumed. The recent suggestion that acrylamide be profiled in specific foods for regulatory purposes, continue to stress manufacturers who must meet consumers' preference of zero additives in order to control acrylamide content of foods. Thus, the purpose of this study was to determine how the two main factors of bread baking, interact to produce acrylamide among different recipes for bread production. Baking conditions of temperature (150-190 °C) and time (15-45 min) were designed in two-factor interaction (2FI), Response Surface D-optimal process to produce 38 pieces of bread. Purified extracts of bread samples were obtained using QuEChERS method and the concentration of acrylamide determined using HPLC.

Title: Study of the efficacy of probiotic bacteria to reduce process-induced toxicant -acrylamide

Siu Mei Choi
Technological and Higher Education Institute of Hong Kong

Human exposure to various potential food contaminants or process-induced food toxicants has an increasing public health concern. Acrylamide is one of the process-induced toxicants that is formed when foods, especially those with high carbohydrate and rich in asparagine, are cooked at high temperature of 120oC or above in the presence of reducing sugar particularly glucose and fructose in Maillard browning reaction. The presence of acrylamide in food arose the public health concern due to its potential carcinogenicity and genotoxicity. In this study, the new approach to reduce acrylamide by probiotic bacteria was investigated. Two major food groups, potato chips and soda crackers, contain relative high acrylamide levels were selected as food samples.

Title: The influence of cooking procedures on doxycycline residues in contaminated eggs

Anna Gajda
National Veterinary Research Institute

Doxycycline antibiotic is forbidden compound in laying hens producing eggs for human consumption and its presence in eggs can be harmful for consumer's health. Most information about drug residues in eggs concern their concentrations in raw matrix and the data about the influence of cooking on antibiotics residues in eggs are rather limited. Cooking procedures are often associated with inactivation and reduction of eventually occurred drug residues in food. However, depending on the amount of heat involved, as well as chemical structure and properties of drugs, the susceptibility to degradation by heating can be various.

SPEAKER SLOTS AVAILABLE

GLIMPSES OF FOOD SAFETY CONFERENCES

















https://foodsafety-hygiene.euroscicon.com/

City Attractions









City Attractions



Lindenhof



Swissnationalmuseum



Uetliberg Mountain



Geologie-pietro-dodici