EuroSciCon



3rd EuroSciCon Conference on

FOOD TECHNOLOGY

April 22-23, 2019 | Athens, Greece

Theme:
Advancing the biotechniques and scientific research into Food Technology

TENTATIVE PROGRAM	
(This schedule is only an tentative one and will be subjected to changes)	
Day 1: APRIL 22, 2019	
08:30-09:00	**Registrations**
09:00-09:30	**Opening Ceremony**
Keynote Session	
09:30-10:15	**Title: Detection of multiple food allergens in traditional Greek products**
	George.M. Siragakis, Food Allergens Lab Athens, Greece
10:15-11:00	**Title: Delivering an effective food safety culture**
	Sterling Crew, SQS Ltd., UK
Group Photo	
Coffee Break:11:00-11:20 @ Foyer	
Workshop	
11:20-12:20	**Title: Live spice-derived functional ingredients as solutions for functional foods**
	Iryna Gavrylova, CMYK Ingredients , Bulgaria
Session Talks	
Session: Food Nanotechnology, Food Safety And Hygiene, Food Packaging, Food Quality Standards, Food Engineering, Food	
Session Chair: George.M. Siragakis, Food Allergens Lab Athens, Greece	
12:25-12:55	**SLOT AVAILABLE**
Lunch Break: 12:55-13:45 @ Hotel Restaurant	
13:50-14:20	**Title: Influence of different adulteration agents on honey rheological parameters**
	Mircea Oroian, Stefan cel Mare University of Suceava, Romania
14:20-14:50	**Title: Exploring Strategies for Low-Alcohol Wine-making Using Freeze-dried Immobilized Kefir Culture**
	Yiannis Kourkoutas, Democritus University of Thrace, Greece
14:50-15:20	**Title: Storage quality assessment of small onion (A. ascalonicum) using non-destructive electronic- nose combined with fuzzy logic approach**
	Madhuresh Dwivedi, National Institute of Technology Rourkela, India
15:20-15:50	**SLOT AVAILABLE**
15:50-16:20	**Title: Mathematical modeling of concentration of grape, pomegranate and black carrot juices by different methods**
	Cuneyt Dincer, Akdeniz University, Turkey
Coffee Break: 16:20-16:45 @ Foyer	
16:45-17:05	**Title: Mathematical modeling of concentration of grape, pomegranate and black carrot juices by different methods**
	Cuneyt Dincer, Akdeniz University, Turkey
17:05-17:25	**Title: Betacyanin Encapsulation For Food Product Enrichment With Antioxidants**
	Nesrine Ben Hadj Youssef , University of Technology of Compiègne, France
17:15-17:45	**Question Time**
17:45	**Chairman's Summing Up & Panel Discussion**

Day 2: APRIL 23, 2019	
10:00	**Opening Ceremony**
Keynote Session	
10:05-10:45	**Title: Bug based packaged food: Market ostacles and opportunities.**
	Massimo Reverberi, Bugsolutely, China
Group Photo	
Coffee Break:10:45-11:05 @ Foyer	
Workshop	
11:05-12:05	**Title: Functional Oligosaccharide: Chemicals structure, manufacturing, health benefits, applications, and regulations**
	Osama Ibrahim, Bio Innovation , USA
Session Talks	
Session: Food Processing, Food Preservation, Food Engineering, Food Microbiology, Food and Human Health	
Session Chair: George.M. Siragakis, Food Allergens Lab Athens, Greece	
12:25-12:55	**Title: Buckwheat supplemented chapatti – an excellent source of nutrient enrichment**
	Anwaar Ahmed, PMAS-Arid Agriculture University, Pakistan
Lunch Break: 12:55-13:45 @ Hotel Restaurant	
13:50-14:20	**Title: Use of Plant Essential Oils to Inhibit Salmonella enterica in Hummus**
	Mahmoud Abu Ghoush, Hashemite University, Jordan

14:20-14:50	**Title: Effects of the different cooking method on the proximate and fatty acid composition of farmed rainbow trout (Oncorhynchus mykiss) from Mexico**
	Edith A. Cano-Estrada , Autonomous University of Hidalgo State, Mexico
14:50-15:20	**Title: Effect of bee honey as antimicrobial and antioxidant agents on the quality characteristics of chicken fillets**
	Peter Mitri, University of Cairo, Egypt
15:20-15:50	**SLOT AVAILABLE**
Coffee Break: 15:50-16:15 @ Foyer	
Poster Presentations: 16:20-17:20 @ Foyer	
FT 01	**Title: Preparation and characterization of zein-curcumin analogue nanoparticles as inhibitors of α-glucosidase and xanthine oxidase**
	Jung-Feng Hsieh, Fu Jen Catholic University, Taiwan
FT 02	**Title: Physicochemical and antioxidant properties of gelatin-based films containing pecan walnut and shell (Carya Illinoiensis).**
	Juliana Villasante, Universitat Politècnica de Catalunya, Spain
FT 03	**Title: The influence of keeving on the quality parameters of fermented apple beverages**
	Tomasz Tarko, University of Agriculture in Krakow, Poland
FT 04	**Title: Can probiotic bacteria Lactobacillus acidophilus LA-5 produce amidase to degrade acrylamide?**
	Aleksandra Duda-Chodak, University of Agriculture in Krakow, Poland
FT 05	**Title: Assessment of the Nutritional Quality of Lactic Acid Bacteria Fermentation of Tiger nut (Cyperusesculentus) Milk for Yoghurt Production.**
	Stella M Adeyemo, Obafemi Awolowo University, Nigeria
17:30	**Chairman's Summing Up & Panel Discussion**

Awards Function & Closing Ceremony