3rd EuroSciCon Conference on

FOOD TECHNOLOGY



April 22-23, 2019
Athens, Greece

EuroSciCon

Agenda Day 1: April 22, 2019

Hall Name: Attica Hall

09:00:09:30 Registration

09:30-10:00 Opening Ceremony

Keynote Forum

10:00-10:45 **Title: Detection of multiple food allergens in traditional Greek products**
George.M. Siragakis, Food Allergens Lab Athens, Greece

Group Photo (10:45-10:50)

Coffee Break:10:50-11:10 @ Foyer

11:10-11:55 **Title: Delivering an effective food safety culture**
Sterling Crew, Shield Safety Group, United Kingdom

Workshop

11:55-12:55 **Title: Live spice-derived functional ingredients as solutions for functional foods**
Iryna Gavrylova, CMYK Ingredients, Bulgaria

Lunch Break: 12:55-13:55 @ Ruby Restaurant

Session Talks

Food Nanotechnology | Food Safety and Hygiene | Food Packaging | Food Quality Standards | Food Engineering | Food Microbiology | Kinetics of Food Process

Session Chair: George.M. Siragakis, Food Allergens Lab Athens, Greece

Session Co-Chair: Sterling Crew, Shield Safety Group, United Kingdom

13:55-14:25 **Title: Influence of different adulteration agents on honey rheological parameters**
Mircea Oroian, Stefan cel Mare University of Suceava, Romania

14:25-14:55 **Title: Exploring strategies for low-alcohol wine-making using freeze-dried immobilized Kefir culture**
Yiannis Kourkoutas, Democritus University of Thrace, Greece

14:55-15:25 **Title: Mathematical modeling of concentration of grape, pomegranate and black carrot juices by different methods**
Cuneyt Dincer, Akdeniz University, Turkey

15:25-15:55 **Title: Betacyanin encapsulation for food product enrichment with antioxidants**
Nesrine Ben Hadj Youssef, University of Technology of Compiegne, France

15:55-16:25 **Title: Valorization of crude glycerol with the use of a *Yarrowia lipolytica* strain: Production of metabolites with biotechnological interest**
Dimitris Sarris, University of the Aegean, Greece

Coffee Break: 16:25-16:45 @ Foyer

Poster Presentations: 16:45-17:15 @ 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 Politecnica 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: Mediterranean diet in cardiovascular prevention: A report on 34 subjects** **Rahal Lotfi,** Etablissement Public Hospitalier (EPH Bechar), Algeria
FT 06	**Chairman's Summing Up & Panel Discussion**

Awards Function & Closing Ceremony

Agenda Day 2: April 23, 2019

Networking and Panel Discussion

Lunch Break (12:30-13:30) @ Golden Bar



Mark your calender

EuroSciCon Conference on

Nutritional Science

September 23-24, 2019

Vancouver, Canada

Email: nutritionalscience@eurosciconsummit.com

Website:https://nutritionalscience.euroscicon.com/

4th EuroSciCon Conference on

Food Technology

March 11-12, 2020

Prague, Czech Republic

Email: foodtechnology@eurosessions.com

Website: http://food-technology.euroscicon.com/