World Congress on
ADVANCED FOOD SCIENCE AND TECHNOLOGY
OCTOBER 15-16, 2018 | PARIS, FRANCE
<table>
<thead>
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<th>Time</th>
<th>Session</th>
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<tr>
<td>09:55-10:00</td>
<td><strong>Introduction</strong></td>
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<tr>
<td>10:00-10:40</td>
<td><strong>Keynote Forum</strong>            &lt;br&gt;<strong>Title:</strong> Alternative processes for low moisture food - versatility and challenge &lt;br&gt;<strong>Guzun-Cojocaru Tatiana</strong>, Sarl Techi Garu Solutions, France</td>
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<td>10:40-11:20</td>
<td><strong>Title:</strong> How innovation and disruptive technologies should drive safety along the food supply chain  &lt;br&gt;<strong>Vincent Doumeizel</strong>, Lloyd’s Register, United Kingdom</td>
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<td>11:20-11:40</td>
<td><strong>Refreshments and Networking Break</strong>  @ Meeting Halls: 11:20-11:40</td>
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<td>11:40-12:20</td>
<td><strong>Title:</strong> Functional ingredients in the food industry in Latin America &lt;br&gt;<strong>Manuel Jesús Palma Astudillo</strong>, Molino La Estampa, Chile</td>
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<td>12:20-13:00</td>
<td><strong>Title:</strong> Development and Quality Evaluation of Commercial Maize Products &lt;br&gt;<strong>Nikita Wadhawan</strong>, College of Dairy and Food Science Technology, India</td>
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<td>13:00-14:00</td>
<td><strong>Lunch Break</strong>  @ The George : 13:00-14:00</td>
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<td>14:00-14:30</td>
<td><strong>Title:</strong> Antioxidants modulate in vitro adipocyte function and lipolysis during obesity: Are antioxidant therapies efficient? &lt;br&gt;<strong>Hafida MERZOUK</strong>, Professor in Physiology and Nutrition, Nigeria</td>
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<td>14:30-15:00</td>
<td><strong>Title:</strong> Rating street restaurants for consumers' choices of food attributes and marketing services on the Campus of University of Abomey-Calavi, Benin &lt;br&gt;<strong>Barthelemy G. Honfoga</strong>, University of Abomey-Calavi, Benin</td>
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<td>15:00-15:30</td>
<td><strong>Title:</strong> Evaluation of microbial load of beef of Arsi cattle in Adama town, Oromia, Ethiopia &lt;br&gt;<strong>Arse Gebeeyehu Wode</strong>, Adami Tulu Agricultural Research Center, Ethiopia</td>
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<td>15:30-15:50</td>
<td><strong>Refreshments and Networking Break</strong>  @ Meeting Halls: 15:30-15:50</td>
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<td>15:50-16:20</td>
<td><strong>Title:</strong> Food security, halal, kosher and challenges &lt;br&gt;<strong>Mohamed E. S. Mirghani</strong>, International Islamic University Malaysia, Malaysia</td>
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<td>16:20-16:50</td>
<td><strong>Title:</strong> Comparative studies of the proximate, microscopic and thermal properties of processed maize, wheat, millet, cassava and bambara nut flours &lt;br&gt;<strong>Theophilus Maduabuchukwu Ikegwu</strong>, Nnamdi Azikiwe University, Nigeria</td>
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Young Researcher’s Forum

16:50-17:10  
**Title:** Making Vegetables cool: Improving the Eating Habits of Wales Younger Generation  
*Alice SMM Gilmour,* Cardiff Metropolitan University, United Kingdom

17:10-17:30  
**Title:** Effect of prebiotic on the viability and survival of probiotic (Bifidobacterium infantis) in synbiotic yoghurt  
*Iqra Yasmin,* University of Agriculture, Pakistan

17:30-17:50  
**Title:** Non-invasive measurement of sweet potato cooking loss using NIR/MIR imaging spectroscopy  
*Wen-Hao Su,* University College Dublin, Ireland

Panel Discussions

Day 2: October 16, 2018  
Hall - Marceau

Keynote Forum

10:00-10:40  
**Title:** ‘Packaging - A tool for controlling food waste’  
*Chakravarthi AVPS,* World Packaging Organisation, India

10:40-11:20  
**Title:** Development & Process Optimization of Sugar free biscuit through Fenugreek seed powder and natural sweetener (Stevia)  
*Anil Kumar Chauhan,* Institute of Agricultural Sciences, India

Refreshments and Networking Break @ Meeting Halls: 11:20-11:40

11:40-12:20  
**Title:** Invitro Safety Analysis of Probiotic Enterococcus species isolated from Dairy Products and Breast Milk  
*Naheed Mojgani,* Animal Science Research Institute, Iran

12:20-13:00  
**Title:** New Makhana (Euryale ferox Salisb.) Processed Products for Health Benefit  
*Bakulranjan Jana,* ICAR-RCER, Research Centre for Makhana, India

Special Session

14:00-14:45  
**Title:** The Dark Side of Fibre and Altered Lifestyle  
*Gaurav Wadhawan,* Pacific Medical College and Hospital, India

14:45-15:30  
**Title:** “How innovation could drive a more sustainable and safer food system”  
*Vincent Doumeizel,* Lloyd’s Register, United Kingdom

Sessions-  
Functional Foods and Nutraceuticals | Microbial Food Technology | Agriculture and Food Economics | Nutritional Food | Food Substitution and Engineering

Session Introduction

Session Chair:- Chakravarthi AVPS, Global Ambassador - World Packaging Organisation, India  
Session Co-Chair:- Anil Kumar Chauhan, Institute of Agricultural Sciences, India

15:00-15:30  
**Title:** Value Added Fruit Processing with EZ Water: A Holistic Cellular Healthy Diet  
*Aatish Kumar Sahu,* Nagaland University, India

16:20-16:50  
**Speaker Slots Avaliable**

Poster Presentations

**WCFS-001**  
**Title:** Effect of heat treatment on protein profile of whey protein beverages (WPB)  
*Anibal Jose Barrios Quant,* Florida State University, Colombia

**WCFS-002**  
**Title:** investigate and evaluate the nine meat processing factories and to reveal information about the preliminary accepted levels for applying the HACCP system.  
*Ayman Ali,* Food Hygiene & Safety Specialist, United Kingdom
Title: GODECT - (Green carotenoid extractor) design of carotenoid extraction based on green electric pulse in an effort to realize zero waste technology

Adi Rahmanto Wibowo, Brawijaya University, Indonesia

Title: Blood Glucose Level and Lipid Profile of Alloxan-Induced Hyperglycemic Rats Treated with Single and Combinatorial Herbal Formulations

Paul Chidoka Chikezie, Imo State University, Nigeria

Poster Slots Available

Award and Closing Ceremony
B2B Meetings & Panel Discussions