8th World Congress on Agriculture & Horticulture and 16th Euro Global Summit on Food & Beverages

March 02-04, 2017   Amsterdam, Netherlands
<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
<th>Title</th>
<th>Speaker</th>
</tr>
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<tbody>
<tr>
<td>09:30</td>
<td>Introduction</td>
<td>Title: Multi-stakeholder approach in reducing global food loss</td>
<td>Prasanta K Kalita, University of Illinois, USA</td>
</tr>
<tr>
<td>09:35</td>
<td>Keynote Forum</td>
<td>Title: Individual microbial risks evaluation: A three-dimensional model to assist consumer in their food safety decision making processes</td>
<td>Aleardo Zaccheo, Bioethica Food Safety Engineering, Switzerland</td>
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<tr>
<td>10:05</td>
<td>Keynote Forum</td>
<td>Title: Silicic acid agro technology / the use of silicic acid in agriculture</td>
<td>Henk-Maarten Laane, ReXil Agro BV, Netherlands</td>
</tr>
<tr>
<td>10:25</td>
<td>Keynote Forum</td>
<td>Title: Prospects of different sources of silicon in agricultural and horticultural crops</td>
<td>Prakash Nagabovannili B, University of Agricultural Sciences, India</td>
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<tr>
<td>11:55</td>
<td>Symposium</td>
<td>Title: Bacteriophages for healthier foods: Safety by nature</td>
<td>Alexander Sulakvelidze, Intralytix Inc., USA</td>
</tr>
<tr>
<td>12:15</td>
<td>Symposium</td>
<td>Title: Bacteriophage biocontrol as a food safety measure in both human and pet foods</td>
<td>Joelle Woolston, Intralytix Inc., USA</td>
</tr>
<tr>
<td>12:35</td>
<td>Symposium</td>
<td>Title: Stabilization of bacteriophage for military and civilian applications</td>
<td>Andre Senecal, US Army, USA</td>
</tr>
<tr>
<td>13:35</td>
<td>Oral Session 1</td>
<td>Title: A high density genetic map for underlying the QTLs associated with the main quality and functional components such as catechins, caffeine in tea plant (Camellia sinensis)</td>
<td>Liang Chen, Chinese Academy of Agricultural Sciences, China</td>
</tr>
<tr>
<td>13:55</td>
<td>Oral Session 1</td>
<td>Title: Managing western flower thrips by the use of biocontrol agents in conventional and solar greenhouses</td>
<td>Poonam Singh, Assiniboine Community College, Canada</td>
</tr>
<tr>
<td>14:15</td>
<td>Oral Session 1</td>
<td>Title: Complex compost in its function as a multiphase disperse system of different production wastes</td>
<td>Ivan S. Belyuchenko, Kuban State Agrarian University, Russian Federation</td>
</tr>
<tr>
<td>14:35</td>
<td>Oral Session 1</td>
<td>Title: Harnessing plant growth-Promoting bacteria for sustainable agriculture</td>
<td>Beatrice Berger, Leibniz Institute of Vegetable and Ornamental Crops, Germany</td>
</tr>
<tr>
<td>14:55</td>
<td>Oral Session 1</td>
<td>Title: Refining and bran grinding levels of wheat flours, besides baking properties, affect tensile characteristics of derived bioplastics</td>
<td>Paolo Benincasa, University of Perugia, Italy</td>
</tr>
<tr>
<td>15:15</td>
<td>Oral Session 1</td>
<td>Title: Water stress estimation system Using thermography with a smartphone</td>
<td>Sosuke Mieno, National Institute of Technology, Toba College, Japan</td>
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</tbody>
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Oral Session 2
Food & Beverages | Beverage Processing | Food Quality, Safety & Preservation | Food Supply Chain & Distribution Systems | Food Nanotechnology
Session Chair: Alexander Sirotkin, University of Constantine the Philosopher, Slovakia
Session Co-chair: Jordane Jasniewski, University of Lorraine, France

15:35-15:55
Title: A study of anthocyanin extraction methods from high anthocyanin purple corn cob hybrid: KPSC 901, and application of the extract powder
Withida Chantrapornchai, Kasetsart University, Thailand

15:55-16:15
Title: Brewing process of traditional alcoholic beverages and patterns of drinking in Nepal
Yui Sunano, Nagoya University, Japan

Coffee Break 16:15-16:35 @ Perfection

16:35-16:55
Title: Evaluation of pinhao (Araucaria angustifolia) seed coat as source of total polyphenols, antioxidant, antimicrobial and allelochemical agents
Voltaire Santanna, University of Rio Grande do Sul, Brazil

16:55-17:15
Title: Bread incorporated with grape marc powder: Product characteristics, antioxidant and sensorial analysis
Luis Fernando Schoretter da Silva, University of Rio Grande do Sul, Brazil

17:15-17:35
Title: Antioxidant properties of phenolic extracts and muffins enriched with date fiber concentrates obtained from date fruits (Phoenix dactylifera L.) hydrothermally treated
Guillermo Rodriguez Gutierrez, Spanish National Research Council, Spain

Special Session

17:35-18:10
Title: Food, drink and medical plants can affect female reproductive functions
Alexander V. Sirotkin, Constantine the Philosopher University, Slovakia

Day 2  March 3, 2017

Keynote Forum

09:30-10:00
Title: Combination of mathematical algorithms and laser applications: A reliable way to control the food quality
Jose S. Torrecilla, Complutense University of Madrid, Spain

10:00-10:30
Title: Phage antimicrobials, Promises and challenges
Zeinab Hosseini-Doust, McMaster University, Canada

Coffee Break 10:30-10:50 @ Perfection

10:50-11:20
Title: Biotechnology innovation in biological control of plant diseases
Ilan Chet, Hebrew University of Jerusalem, Israel

11:20-11:50
Title: Complex societal agriculture problems
Dorien De Tombe, International Research Society on Methodology of Societal Complexity, Netherlands

Special Session

11:50-12:30
Title: Nutritional quality of dried vegetables and vegetable soups
Christian Grun, Unilever, Netherlands

Special Session

12:30-13:10
Title: Chlorantraniliprole 0.4 GR – featuring a novel mode of action against grape stem borer, Celosterna scrabrator
D. N. Kambrekar, University of Agricultural Sciences, India

Lunch Break 13:10-13:50 @ Restaurant The Gallery

Workshop

13:50-14:50
Title: Effect of the incorporation of dried grape marc into wheat flour
Voltaire Santanna, University of Rio Grande do Sul, Brazil
Luis Fernando Schoretter da Silva, University of Rio Grande do Sul, Brazil
Oral Session 3
Food Processing | Food and Health | Bioprocess Engineering & Fermentation Technology | European Food and Beverage Sector | Food Biotechnology
Session Chair: Guillermo Rodriguez Gutierrez, Spanish National Research Council, Spain
Session Co-chair: Evzen Sarka, University of Chemistry and Technology, Czech Republic

14:50-15:10 Title: Changes in the availability of nutrients and anti nutrients with simple processing methods
Jagriti Sharma, Talking Rain Beverage Company, USA

15:10-15:30 Title: Development of fruit jelly containing pomegranate juice and pomegranate peel extract
Hathairat Rimkeeree, Kasetsart University, Thailand

15:30-15:50 Title: Slowly digestible and resistant starches in food and their role in nutrition
Evzen Sarka, UCT Prague, Czech Republic

15:50-16:10 Title: Novel phenolic derivatives of pectin: enzymatic synthesis and properties
Jordane Jasniewski, University of Lorraine, France

Coffee Break 16:10-16:30 @ Perfection
Poster Presentation 16:00-16:40 @ Perfection

Oral Session 4
Sustainable Agriculture | Agro-ecology & Bioenergy | Forestry & Global Climate Change | Bio Based Materials | Rice Research | Types of Agriculture | Natural Resources Management
Session Chair: Ilan Chet, Hebrew University of Jerusalem, Israel
Session Co-chair: Feibo Wu, Zhejiang University, China

16:30-16:50 Title: Comparison of allelopathic activity of some edible mushroom and wild mushroom in Japan
Asma Osivand, Tokyo University of Agriculture and Technology, Japan

16:50-17:10 Title: Marker-trait association analysis for grain calcium content in global collection of finger millet genotypes
Shambhavi Yadav, University of Agriculture and Technology, India

17:10-17:30 Title: Organic agriculture as a form of sustainable farming and public perception
Abdirashid Elmi, Kuwait University, Kuwait

17:30-17:50 Title: Effects of humic acid on nitrogen contents of wheat plant
Metin Turan, Yeditepe University, Turkey

17:50-18:10 Title: Tolerance to combined stress of drought and salinity in Tibetan wild barley
Feibo Wu, Zhejiang University, China

Day 3 March 4, 2017

Oral Session 5
Nutrition & Nutritional Disorder Management | Recent Trends in Food & Beverages | Beverage Industry Safety and Ethics | IPR in Food Industry
Session Chair: Voltaire Santanna, University of Sao Paulo, Brazil
Session Co-chair: Abdel Halim Harrath, King Saud University, Saudi Arabia

10:10-10:30 Title: Synthesis of caprylins through the esterification of glycerol with caprylic acid by using immobilized lipase
Michele Vitolo, University of Sao Paulo, Brazil

Coffee Break 10:30-10:50 @ Perfection

10:50-11:10 Title: Effect of maternal food restriction on the folliculogenesis and steroidogenesis in female rat offspring
Abdel Halim Harrath, King Saud University, Saudi Arabia
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<tr>
<td>11:10-11:30</td>
<td>The potential protective effect of propolis on experimentally induced hepatitis in adult male albino rats histological and immunohistochemical study</td>
<td>Faiza Abdul Razzak Mahboub, Umm al-Qura University, Saudi Arabia</td>
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<tr>
<td>11:30-11:50</td>
<td>Structure and gelation properties of casein micelles doped with curcumin under acidic conditions</td>
<td>Aya N. Khanji, Universite de Lorraine, France</td>
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<td>11:50-12:10</td>
<td>Water absorption behavior of barley seed cells is affected by ultrasonic waves</td>
<td>Meisam Nazari, Georg-August University of Gottingen, Germany</td>
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<td>12:10-12:30</td>
<td>Protein content in common bean row seeds in relation to a* and b* dimensions of the L<em>a</em>b* color space</td>
<td>Monika Vidak, University of Zagreb, Croatia</td>
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<td>12:30-12:50</td>
<td>Influence of stable and abusive temperatures on lipid deterioration of atlantic herring (Clupea harengus) light and dark muscle during long-term frozen storage.</td>
<td>Dang Thi Thu Huong, University of Iceland, Iceland</td>
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<tr>
<td>12:50-13:10</td>
<td>Effect of non-thermal plasma on physico-chemical, functional and rheological properties of rice starch</td>
<td>Rohit Thirumdas, Institute of Chemical Technology, India</td>
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<td>13:50-14:10</td>
<td>A novel salt substitute containing amino acid &amp; low-sodium processed meat</td>
<td>Yu-Xia Zhu, Nanjing Agricultural University, China</td>
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<td>14:10-14:30</td>
<td>Fast identification of new rice and stored rice by laser-induced breakdown spectroscopy</td>
<td>Xiao-Lan Yu, Zhejiang University, China</td>
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<td>14:30-14:50</td>
<td>Development and technofunctional-sensory characterization of virtually TFA free deep-frying fats for bakery products</td>
<td>Sybille Merkle, Hamburg University of Applied Sciences, Germany</td>
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<td>14:50-15:10</td>
<td>Effect of different strawberry varieties on the nectar quality</td>
<td>Najat Belhadj, Abdelmalek Essaâdi University, Morocco</td>
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<td>15:10-15:30</td>
<td>Evaluation of the physicochemical properties, proximate compositions and antinutrients of bambara nut used for energy bar production</td>
<td>Ngozika C. Okechukwu Ezike, Imo State University, Nigeria</td>
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**Coffee Break 15:30-15:50 @ Perfection**