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**Scientific Program**

9<sup>th</sup> Euro-Global Summit & Expo on

# Food & Beverages

July 11-13, 2016 Cologne, Germany



**foodtech**conferences.com

Conference Series LLC

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09:00 - 09:30 Registration

London

conferenceseries.com 09:30 - 10:00

# Opening Ceremony

## Keynote Forum

- 10:00-10:05 **Introduction**
- 10:05-10:35 **Title: Impact of processing on barley  $\beta$ -glucan and its role in human health**  
El-Sayed M Abdel-Aal, Guelph Research and development Centre, Canada
- 10:35-11:05 **Title: Using whole genome analysis to develop novel approaches to controlling *Salmonella***  
Lawrence D Goodridge, McGill University, Canada

### Group Photo

Coffee Break 11:05-11:20 @ Foyer

### Symposium on Bacteriophage Based Biocontrol For Healthier Foods

Session Introduction

- 11:20-11:45 **Title: Bacteriophage applications in food production and processing**  
Alexander Sulakvelidze, Intralytix Inc., USA
- 11:45-12:10 **Title: Reprogramming the gut: Implications for the use of bacteriophages to reduce foodborne bacterial pathogens in preharvest food animal production**  
Lawrence D Goodridge, McGill University, Canada
- 12:10-12:35 **Title: Bacteriophages: a novel technology for improving safety of produce**  
Andre Senecal, U. S. Army NSRDEC, USA
- 12:35-13:00 **Title: Application of lytic bacteriophage for improving the safety of human and pet foods**  
Joelle Woolston, Intralytix Inc., USA

Lunch Break 13:00-13:45 @ Foyer

### Workshop on Advanced Green Manufacture Technology for Processed Meats

- 13:45-14:05 **Zengqi Peng**, Nanjing Agricultural University, China
- 14:05-14:25 **Yingjie Bao**, Nanjing Agricultural University, China
- 14:25-14:45 **Xiuyun Guo**, Nanjing Agricultural University, China

Sessions: Food & Beverages Sector | Food and Beverages Processing | Food Adulteration | Implementation of Nanoparticles in Food and Beverages | Risk Communication and Public Health | Food and Public Health

Session Chair: Suzana Caetano da Silva Lannes, Sao Paulo University, Brazil

Session Co-Chair: Richard G. Zytner, University of Guelph, Canada

Session Introduction

- 14:45-15:10 **Title: Potential for water reuse of high strength fruit and vegetable processor wastewater**  
Richard G. Zytner, University of Guelph, Canada
- 15:10-15:35 **Title: Quality control of extra virgin olive oil by processing the images of olives**  
Jose S. Torrecilla, Complutense University of Madrid, Spain
- 15:35-16:00 **Title: Food plants and plant molecules can affect ovarian functions**  
Alexander V. Sirotkin, Animal Production Research Centre Nitra, Slovakia

Coffee Break 16:00-16:15 @ Foyer

- 16:15-16:40 **Title: Consumption of the nutritional services in the South Eastern region of Madagascar**  
Romaine Ramanarivo, Universite d'Antananarivo, Madagascar
- 16:40-17:30 **Title: Investigation of the gamma irradiation on Iranian dates carbohydrates using HPLC technique**  
Marzieh Seyhoon, Nuclear Science and Technology Research Institute, Iran  
Gelareh Khoshpouri, Nuclear Science and Technology Research Institute, Iran
- 17:30-17:55 **Title: Some physicochemical properties of iranian native barberry fruits (abi and poloei): *Berberis integerrima* and *berberis vulgaris***  
Samira Berenji Ardestani, Nuclear Science and Technology Research Institute, Iran
- 17:55-18:20 **Title: Fruit and vegetable's consumption among children and adolescents: Trends, determinants of consumption and possible solutions**  
Ahlam Badreldin El Shikieri, Taibah University, Saudi Arabia

**Panel Discussion & Session Adjournment**

**Day 2 July 12, 2016**

**London**

**Symposium on**

**Sustainable Food Production: A Technological Approach to Reduce Water and Energy Consumption in Dairy Industry**

**10:00-10:25 Title: The "green dairy" model: A technology and innovation-driven approach for sustainable Milk processing**  
**Christoph Glasner, Fraunhofer Institute (UMSICHT), Germany**

**10:25-10:50 Title: Integrating new technologies in dairy operations to reduce overall water and energy consumption**

**Ana Lucia Vasquez Caicedo, Fraunhofer Institute (IGB), Germany**

**10:50-11:15 Title: Reducing energy and water usage in dairy and spray drying due to innovative technologies**  
**Pieter Debrauwer, TNO, Netherlands**

**Coffee Break 11:15-11:30 @ Foyer**

**11:30-11:55 Title: A methodology for the global process management of the production processes in the EnReMilk project**  
**Vicenc Puig, Universitat Politecnica de Catalunya, Spain**

**11:55-12:20 Title: Continuous non-thermal high pressure process for skimmed raw milk stabilization**  
**Salima Varona Iglesias, Fraunhofer Institute (IGB), Germany**

**12:20-12:45 Title: Integrated engineering approach validating reduced water and energy consumption in milk processing for wider food supply chain replication**  
**R. Kohlus, Fraunhofer Institute, Germany**

**Special Session on The Importance of Minerals From Bottled Waters**

**12:45-13:30 Ingegerd Rosborg, Royal Institute of Technology, Sweden**

**Lunch Break 13:30-14:00 @ Foyer**

**Sessions: Sustainable Food & Beverages | Fermentation and Process Equipment | Food and Beverages Packaging |**

**Hurdle Technology | Recent Trends in Food & Beverages | Food & Beverages Market | Entrepreneurs Investment Meet**

**Session Chair: Alexander V. Sirotkin, Animal Production Research Centre Nitra, Slovakia**

**Session Co-Chair: Pieter Debrauwer, TNO, Netherlands**

**Session Introduction**

**14:00-14:25 Title: Experimental product development through online grocery stores**  
**Sveinung Grimsby, Nofima AS, Norway**

**14:25-14:50 Title: Quality and application of oils obtained from some brazilian species**  
**Suzana Caetano da Silva Lannes, Sao Paulo University, Brazil**

**14:50-15:15 Title: Front-face fluorescence and infrared spectroscopies: A tool for the authentication of food products**  
**Romdhane Karoui, Artois University, France**

**15:15-15:40 Title: How Color can influence the success story of your food company**  
**Carola Seybold, X-Rite GmbH, Germany**

**15:40-16:05 Title: Colorize your flavor- Color measurement for food**  
**Felix Schmollgruber, X-Rite GmbH, Switzerland**

**Coffee Break & Poster Presentation 16:05-16:30 @ Foyer**

**Poster Presentation 16:05-16:30**

**16:30-16:55 Title: Strategic reorientation of agricultural development for food security and sustainable development in Sofia region**

**S Ramanarivo, University of Antananarivo, Madagascar**

**16:55-17:20 Title: Anticancer activity mechanisms of flavonoids**

**Oya Bozdog Dunder, Ankara University, Turkey**

**17:20-17:45 Title: Assessing gluten content in gluten-free products, manufactured and marketed in Lebanon**

**Sara Nasserredine, Lebanese American University, Lebanon**

**17:45-18:10 Title: Mobilization of the social, economic and cultural capital of the households against malnutrition**

**C Ranaivoson, Universite d'Antananarivo, Madagascar**

**18:10-18:35 Title: Appropriation of the strategy against malnutrition in the regions of Anosy, Amoron'i Mania, Betsiboka and Sofia, Madagascar**

**Nirhy Lanto Rabibisoa, Universite d'Antananarivo, Madagascar**

**Panel Discussion**

**Day 3 July 13, 2016**

**Extended Networking Session & Lunch 12:00-13:00**

**Session Discussion**