

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

March 02-04, 2017 Amsterdam, Netherlands



Hosting Organizations: Conference Series

2360 Corporate Circle., Suite 400, Henderson, NV 89074-7722, USA
P: 702-508-5200, F: +1-650-618-1417

Conference Series Ltd

57 Ullswater Avenue, West End, Southampton, Hampshire, United Kingdom
SO18 3QS, Toll Free: +1-800-216-6499

E-mail: agriworld@foodtechconferences.com; eurofood@foodtechconferences.com

Meeting Place 4&5

conference**series.com** 09:00-09:30

Opening Ceremony

Keynote Forum

- 09:30-09:35 **Introduction**
- 09:35-10:05 **Title: Multi-stakeholder approach in reducing global food loss**
Prasanta k Kalita, University of Illinois, USA
- 10:05-10:35 **Title: Individual microbial risks evaluation: A three- dimensional model to assist consumer in their food safety decision making processes**
Aleardo Zaccheo, Bioethica Food Safety Engineering, Switzerland

Group Photograph

Coffee Break 10:35-10:55 @ Perfection

- 10:55-11:25 **Title: SAAT: Silicic acid agro technology / the use of silicic acid in agriculture**
Henk-Maarten Laane, ReXil Agro BV, Netherlands
- 11:25-11:55 **Title: Prospects of different sources of silicon in agricultural and horticultural crops**
Prakash Nagabovanalli B, University of Agricultural Sciences, India

Symposium

- 11:55-12:15 **Title: Bacteriophages for healthier foods: Safety by nature**
Alexander Sulakvelidze, Intralytix Inc., USA
- 12:15-12:35 **Title: Bacteriophage biocontrol as a food safety measure in both human and pet foods**
Joelle Woolston, Intralytix Inc., USA
- 12:35-12:55 **Title: Stabilization of bacteriophage for military and civilian applications**
Andre Senecal, US Army, USA

Lunch Break 12:55-13:35 @ Restaurant The Gallery

Oral Session 1

Plant Science & Soil Science | Crop Sciences & Organic Agriculture | Agricultural Extension & Education | Fertilizers & Chemicals | Poultry Farming | Greenhouse & Horticulture | Irrigation & Germplasm Conservation

Session Chair: Beatrice, Berger Leibniz Institute of Vegetable and Ornamental Crops, Germany

Session Co-chair: Liang Chen, Chinese Academy of Agricultural Sciences, China

- 13:35-13:55 **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*)**
Liang Chen, Chinese Academy of Agricultural Sciences, China
- 13:55-14:15 **Title: Managing western flower thrips by the use of biocontrol agents in conventional and solar greenhouses**
Poonam Singh, Assiniboine Community College, Canada
- 14:15-14:35 **Title: Complex compost in its function as a multiphase disperse system of different production wastes**
Ivan S. Belyuchenko, Kuban State Agrarian University, Russian Federation
- 14:35-14:55 **Title: Harnessing plant growth-Promoting bacteria for sustainable agriculture**
Beatrice Berger, Leibniz Institute of Vegetable and Ornamental Crops, Germany
- 14:55-15:15 **Title: Refining and bran grinding levels of wheat flours, besides baking properties, affect tensile characteristics of derived bioplastics**
Paolo Benincasa, University of Perugia, Italy
- 15:15-15:35 **Title: Water stress estimation system Using thermography with a smartphone**
Sosuke Mieno, National Institute of Technology, Toba College, Japan

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 Chef, 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 scabrator***

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

11:10-11:30 Title: **Using fish sauce as a substitute for sodium chloride in culinary sauces and effects on sensory properties**

See Wan Yan, Taylor's University, Malaysia

Young Research Forum

11:30-11:50 Title: **Structure and gelation properties of casein micelles doped with curcumin under acidic conditions**

Aya N. Khanji, Universite de Lorraine, France

11:50-12:10 Title: **Water absorption behavior of barley seed cells is affected by ultrasonic waves**

Meisam Nazari, Georg-August University of Gottingen, Germany

12:10-12:30 Title: **Protein content in common bean row seeds in relation to a* and b* dimensions of the L*a*b* color space**

Monika Vidak, University of Zagreb, Croatia

12:30-12:50 Title: **Influence of stable and abusive temperatures on lipid deterioration of atlantic herring (*Clupea harengus*) light and dark muscle during long-term frozen storage.**

Dang Thi Thu Huong, University of Iceland, Iceland

12:50-13:10 Title: **Effect of non-thermal plasma on physico-chemical, functional and rheological properties of rice starch**

Rohit Thirumdas, Institute of Chemical Technology, India

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

13:50-14:10 Title: **A novel salt substitute containing amino acid & low-sodium processed meat**

Yu-Xia Zhu, Nanjing Agricultural University, China

14:10-14:30 Title: **Fast identification of new rice and stored rice by laser-induced breakdown spectroscopy**

Xiao-Lan Yu, Zhejiang University, China

14:30-14:50 Title: **Development and technofunctional-sensory characterization of virtually TFA free deep-frying fats for bakery products**

Sybille Merkle, Hamburg University of Applied Sciences, Germany

14:50-15:10 Title: **Effect of different strawberry varieties on the nectar quality**

Najat Belhadj, Abdelmalek Essaâdi University, Morocco

Video Presentation

15:10-15:30 Title: **Evaluation of the physicochemical properties, proximate compositions and antinutrients of bambara nut used for energy bar production**

Ngozika C. Okechukwu Ezike, Imo State University, Nigeria

Coffee Break 15:30-15:50 @ Perfection

Closing Ceremony

