21st Euro-Global Summit on Food and Beverages
March 8-10, 2018 Berlin, Germany

Theme: “Unfolding The Emerging Technologies In Food and Beverages”

**For Available Speaker Slots**
eurofood@foodtechconferences.com
# 21st Euro-Global Summit on Food and Beverages

**March 8-10, 2018 Berlin, Germany**

## Program at A Glance

### Day 1

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<th>Time</th>
<th>Session 1</th>
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<tr>
<td>08.00-09.00 AM</td>
<td>General Session</td>
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<tr>
<td>09.00-09.15</td>
<td>Inaugural Address</td>
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<td>09.15-09.45</td>
<td>Keynote/Plenary Talk 1</td>
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<td>09.45-10.15</td>
<td>Keynote/Plenary Talk 2</td>
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<td>10.15-10.45</td>
<td>Keynote/Plenary Talk 3</td>
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<td></td>
<td>Coffee/Tea Break 10.45-11.00 (Networking)</td>
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<td>11.00-12.40</td>
<td>Speakers (25 Mins each) (Slot Available)</td>
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<td>Lunch Break 12.40-13.30</td>
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<td>13.30-15.30</td>
<td>Speakers (25 Mins each) (Slot Available)</td>
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<td></td>
<td>Coffee/Tea Break 15.30-15.45 (Networking)</td>
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<td>15.45-18.25</td>
<td>Speakers (25 Mins each) (Slot Available)</td>
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### Day 2

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<tr>
<td>09.15-09.45</td>
<td>Least of 3 Keynote/Plenary Talks</td>
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<tr>
<td>09.45-10.15</td>
<td>Keynote/Plenary Talk 2</td>
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<td>10.15-10.45</td>
<td>Keynote/Plenary Talk 3</td>
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<td>10.55-12.35</td>
<td>Coffee/Tea Break 10.40-10.55 (Networking)</td>
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<tr>
<td>10.55-12.35</td>
<td>Speakers (Slot Available)</td>
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<td>13.25-15.05</td>
<td>Speakers (Slot Available)</td>
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<td>13.25-15.05</td>
<td>Coffee/Tea Break 15.05-15.20 (Networking)</td>
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<tr>
<td>15.20-18.00</td>
<td>Speakers (Slot Available)</td>
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### Day 3

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<td>Coffee/Tea Break 10.40-10.55 (Networking)</td>
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<td>10.55-12.35</td>
<td>Speakers (Slot Available)</td>
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<tr>
<td>13.25-15.05</td>
<td>Speakers (Slot Available)</td>
</tr>
<tr>
<td>13.25-15.05</td>
<td>Coffee/Tea Break 15.05-15.20 (Networking)</td>
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<td>15.20-18.00</td>
<td>Awards &amp; Closing Ceremony</td>
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**For More Details, Visit:** [http://food.global-summit.com/europe/](http://food.global-summit.com/europe/)
TOURIST DESTINATIONS IN BERLIN, GERMANY

- Pergamon Museum
- fernsehturm
- Charlottenburg Palace
- Brandenburg Gate
- Alexanderplatz
- Berlin Cathedral
- Berlin Zoological Garden
- Reichstag Building
Major Scientific Sessions

- Food and Beverage
- Food and Beverage Processing
- Nutritive Aspects of Food
- EU Regulations and Safety Management
- Food Quality, Safety and Preservation
- Public Health Significance in Food and Beverage
- Nutrition and Nutritional Disorder Management
- Recent Advancement in Food and Beverage Sector
- Food and Beverage Hotel Management and Services
- Evaluation of Food and Beverage Plant
- European Food and Beverage Sector
- Microbiological Quality Aspects in Food and Beverage Industry
- Waste Management Techniques in Food and Beverage Industry

Best Poster Award

- You will be given about 5-7 minutes to present your poster including questions and answers. Judges may pose questions during the evaluation of the poster.
- Judges will even evaluate the student’s enthusiasm towards their study, interest and knowledge in the area of their research.
- The winners will be announced at the closing ceremony of the conference. The decision of the winner will be withdrawn if the winner/winners is/are not present at the time of announcement.
- Apart from the judging time you may also be present at the poster to share your research with interested delegates.

Young Researchers Forum

- Present your research through oral presentations.
- Learn about career development and the latest research tools and technologies in your field.
- This forum will give pertinent and timely information to those who conduct research and those who use and benefit from research.
- Develop a foundation for collaboration among young researchers.
- The forum will provide an opportunity for collegial interaction with other young investigators and established senior investigators across the globe.
- Interact and share ideas with both peers and mentors.

General Queries

eurofood@foodtechconferences.com

Conference Venue

Berlin, Germany
Conference Venue
Berlin

Berlin is the gateway to central and eastern Europe as well as the economic regions of western Europe. Tap into the most interesting market in the region, which comprises six million residents. With its central geographical location and excellently developed infrastructure, the German capital and its surroundings offer ideal conditions as a business location. Berlin is the gateway to Central and Eastern Europe and the economies of Western Europe. All major European markets can be reached from here by truck.

The food industry – including the tobacco industry – is one of Berlin’s strongest industrial sectors in terms of turnover and number of employees. The food industry accounts for about 10% of all employment in the manufacturing sector. Berlin is focused on the production of coffee, confectionery and baked goods, fruit and vegetable processing, the beverage industry as well as on meat and tobacco processing.

The capital region’s food industry benefits from the area’s high proportion of rural space and a very well developed agricultural sector. Nearly half of the land devoted to agriculture in the region is used to produce grain. Nationally and internationally known brands such as Coca-Cola, Schultheiss, Kühne, Storck, Stollwerck or Bahlsen already benefit from the ideal environment Berlin offers. A company like Fassbender & Rausch has become the largest chocolate producer in the world.
8th World Congress on 
Agriculture & Horticulture 
and 
16th Euro Global Summit on 
Food & Beverages 
March 02-04, 2017   Amsterdam, Netherlands
Meeting Place 4&5

Keynote Forum

Introduction
Title: Multi-stakeholder approach in reducing global food loss
Prasanta k Kalita, University of Illinois, USA

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

Title: SAAT: Silicic acid agro technology / the use of silicic acid in agriculture
Henk-Maarten Laane, ReXil Agro BV, Netherlands

Title: Prospects of different sources of silicon in agricultural and horticultural crops
Prakash Nagabovannalli B, University of Agricultural Sciences, India

Symposium

Title: Bacteriophages for healthier foods: Safety by nature
Alexander Sulakvelidze, Intralytix Inc., USA

Title: Bacteriophage biocontrol as a food safety measure in both human and pet foods
Joelle Woolston, Intralytix Inc., USA

Title: Stabilization of bacteriophage for military and civilian applications
Andre Senecal, US Army, USA

Lunch Break

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

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

Title: Managing western flower thrips by the use of biocontrol agents in conventional and solar greenhouses
Poonam Singh, Assiniboine Community College, Canada

Title: Complex compost in its function as a multiphase disperse system of different production wastes
Ivan S. Belyuchenko, Kuban State Agrarian University, Russian Federation

Title: Harnessing plant growth-Promoting bacteria for sustainable agriculture
Beatrice Berger, Leibniz Institute of Vegetable and Ornamental Crops, Germany

Title: Refining and bran grinding levels of wheat flours, besides baking properties, affect tensile characteristics of derived bioplastics
Paolo Benincasa, University of Perugia, Italy

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
Coffee Break

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

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

Coffee Break

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

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

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

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

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

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

Coffee Break

Title: Biotechnology innovation in biological control of plant diseases
Ilan Chet, Hebrew University of Jerusalem, Israel

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

Special Session

Title: Nutritional quality of dried vegetables and vegetable soups
Christian Grun, Unilever, Netherlands

Special Session

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

Workshop

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

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

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

Title: Novel phenolic derivatives of pectin: enzymatic synthesis and properties
Jordane Jasniewski, University of Lorraine, France

Coffee Break

Poster Presentation

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

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

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

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

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

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

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

Title: Effect of maternal food restriction on the folliculogenesis and steroidogenesis in female rat offspring
Abdel Halim Harrath, King Saud University, Saudi Arabia

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
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<thead>
<tr>
<th>Title</th>
<th>Author</th>
<th>Institution</th>
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<tr>
<td>Structure and gelation properties of casein micelles doped with curcumin under acidic conditions</td>
<td>Aya N. Khanji, Université de Lorraine, France</td>
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<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>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>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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<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>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>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>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>Effect of different strawberry varieties on the nectar quality</td>
<td>Najat Belhadj, Abdelmalek Essaâdi University, Morocco</td>
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<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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Lunch Break

Video Presentation

Coffee Break

Closing Ceremony