# 21st Euro-Global Summit on Food and Beverages

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

## Program at A Glance

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<th>Time</th>
<th>Session 1</th>
<th>Session 2</th>
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<tr>
<td></td>
<td>08.00-09.00 AM</td>
<td>General Session</td>
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<tr>
<td>Morning Sessions</td>
<td>09.00-09.15</td>
<td>Inaugural Address</td>
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<td></td>
<td>09.15-09.45</td>
<td>Least of 3 Keynote/Plenary Talks</td>
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<td>09.45-10.15</td>
<td>Keynote/Plenary Talk 1</td>
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<td>10.15-10.45</td>
<td>Keynote/Plenary Talk 2</td>
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<td>Panel Discussions/Group Photo</td>
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<td>10.45-11.00</td>
<td>Coffee/Tea Break 10.45-11.00 (Networking)</td>
<td>Speakers (25 Mins each) (Slot Available)</td>
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<td>11.00-12.40</td>
<td>Lunch Break 12.40-13.30</td>
<td>Speakers (25 Mins each) (Slot Available)</td>
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<td>13.00-15.00</td>
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<td>15.45-18.25</td>
<td>Lunch Break 15.05-15.20</td>
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<td>15.45-18.00</td>
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<td>Evening Sessions</td>
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## Day 2

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<td>Coffee/Tea Break 10.40-10.55 (Networking)</td>
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<td>13.25-15.05</td>
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<td>Young Research Forum Session</td>
<td>Poster Session</td>
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## Day 3

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<td>Awards &amp; Closing Ceremony</td>
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Keynote Forum

Impact of new food trends to food safety and quality in food manufacturing organizations
Rong Murphy, Maple Leaf Farms, USA

Identifying treatment schemes for fruit and vegetable wash-water
Richard G. Zytner, College of Engineering & Physical Sciences, Canada

Use of short-wave ultraviolet light (UV-C) under a hurdle approach to preserve a turbid carrot-orange juice blend
Sandra Guerrero, Universidad de Buenos Aires, Argentina

Workshop on

Unintentional biases of sampling methodology for detection of human enteropathogens in the poultry industry
Douglas Cosby, Kurt Richardson & Steve Ricke

Workshop on

Food and beverages processing: Dietary cultures and antiquity of food and beverages
Norah Nakachwa, Nakaseke Farmers & Agroprocessing Company

contact: eurofood@foodtechconferences.com
Buying wine online or offline: Some determinants of choice
Jean-Eric PELET, ESCE International Business School Paris, France

Anatolian Brine Cheeses
Caglar Mert AYDIN, Munzur University, TURKEY

Can xylene and chia (Salvia Hispanica L.) seed extract directly basic ovarial cell functions?
Adam Tarko, Constantine the Philosopher University in Nitra, Slovakia

Efficacy of probiotic yeast and bacteria in fermentation of sugars and inhibition of oral pathogens
Joong-Ho Kwon, Kyungpook National University, South Korea

Optimization of supercritical fluid extraction of bioactive compounds from Stevia rebaudiana (Bertoni) leaves by response surface methodology (RSM) and artificial neural network (ANN) modeling
Namhyeok Chung, Kyungpook National University, South Korea

Efficacy of probiotic yeast and bacteria in fermentation of sugars and inhibition of oral pathogens
Sudha Rani Ramakrishnan, Kyungpook National University, South Korea

In vitro assessment of hypocholesteremic activity of Lactococcus lactic subsp. lactis
Sobhy El Sohaimy, City of Scientific Research and Technological Applications, Egypt

Iron-binding optimization of bioactive casein phosphopeptides using response surface methodology; effect of pH, mass ratio and time
Zohre Delshadian, Shahid Beheshti University of Medical Sciences

contact: eurofood@foodtechconferences.com
Antimicrobial activity of poly lactic acid films containing nanocellulose & ethanolic extract of propolis against some food borne pathogens
Aslan Dalilan, Faculty of Veterinary medicine, University of Tehran

An improvement of the human gut ecosystem by drinking Refined-Deep-SeaWater (RDSW)
Hiroaki Takeuchi, Kochi clinical study group with refined-deep-seawater, JAPAN

Innovative solution for food reformulating as source of bioactiv compounds from by-products of wine industry
Anamaria Pop, University of Agricultural Sciences and Veterinary Medicine, Romania

The study of the organochlorine pesticide residues traceability in food chain: Feeds-fatty tissue-meat-meat products
Crina Carmen Muresan, University of Agricultural Sciences and Veterinary Medicine, Romania

By-products of apple processing as a source of bioactive compounds
Anca Corina Farcas, University of Agricultural Sciences and Veterinary Medicine, Romania

Quantitative analysis by HPLC and FT-MIR prediction of sugars in juice from the fruit of plum harvest during growth and fruit development
Romina Alina Vlaic, University of Agricultural Sciences and Veterinary Medicine, Romania

On the interpretation of textural properties of gels through the mechanics of soft materials
Marina Czerner, CONICET- Facultad de Ingeniería, Argentina
Food secure Baltimore: Mapping alternative futures for the food systems of Baltimore city
Anthony Scavone, Penn State University, USA

Saturated fatty acid and trans fatty acid in unpackaged traditional bakery products in Argentina
María Rosa Williner, Universidad Nacional del Litoral, Argentina

Assessing food safety and Halalan-Toyyiban in food truck business at Selangor
Nurshahirah Saleh, Malaysia

A method and a system for converting large quantities of wastewater into water and fertilizer - the YSATÎ case, based on Patent INPI PI 0905596-7 A2
Silvio Taboas, TabVlae Engineering Services Ltda., Brazil

Probiotic cereal-based beverages; benefits and health related aspects
Mahsa Shakooie, Shahid Beheshti University of Medical Sciences

Cultivation with solar ground radiation in greenhouses
Abdeen Omer, Energy Research Institute, UK

Hazelnut skin as a functional ingredient for innovative-functional yoghurt production
Nayil Dinkci, Ege University, Turkey

Find 150 More Speaker Presentations from USA, Europe, Middle East and Asia pacific
https://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
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Conference Venue

Berlin, Germany

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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
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 Nagabovanalli 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

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 Jasnieswki, University of Lorraine, France
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

Poster Presentation

Coffee Break

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
Title: Structure and gelation properties of casein micelles doped with curcumin under acidic conditions
Aya N. Khanji, Université de Lorraine, France

Title: Water absorption behavior of barley seed cells is affected by ultrasonic waves
Meisam Nazari, Georg-August University of Göttingen, Germany

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

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

Title: Effect of non-thermal plasma on physico-chemical, functional and rheological properties of rice starch
Rohit Thirumdas, Institute of Chemical Technology, India

Title: A novel salt substitute containing amino acid & low-sodium processed meat
Yu-Xia Zhu, Nanjing Agricultural University, China

Title: Fast identification of new rice and stored rice by laser-induced breakdown spectroscopy
Xiao-Lan Yu, Zhejiang University, China

Title: Development and technofunctional-sensory characterization of virtually TFA free deep-frying fats for bakery products
Sybille Merkle, Hamburg University of Applied Sciences, Germany

Title: Effect of different strawberry varieties on the nectar quality
Najat Belhadj, Abdelmalek Essaâdi University, Morocco

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

Closing Ceremony