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# Tentative Program

## 21<sup>ST</sup> EURO-GLOBAL SUMMIT ON FOOD AND BEVERAGES

March 8-10, 2018 Berlin, Germany

*Theme: "Unfolding The Emerging Technologies In Food and Beverages"*

*Exhibitors & Media Partner*



## **\*\*For Available Speaker Slots\*\***

**eurofood@foodtechconferences.com**

### Conference Secretariat

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# FOOD AND BEVERAGES

March 8-10, 2018 Berlin, Germany

## Program at A Glance

Program Day 1			
Morning Sessions	Registrations @ Reception Desk	08.00-09.00 AM	
		Time	General Session
		09.00-09.15	Inaugural Address
	Least of 3 Keynote/Plenary Talks	09.15-09.45	Keynote/Plenary Talk 1
		09.45-10.15	Keynote/Plenary Talk 2
		10.15-10.45	Keynote/Plenary Talk 3
	Panel Discussions/Group Photo		
	Coffee/Tea Break 10.45-11.00 (Networking)		
	11.00-12.40	Speakers (25 Mins each) (Slot Available)	
Evening Sessions	Lunch Break 12.40-13.30		
	13.30-15.30	Speakers (25 Mins each) (Slot Available)	
	Coffee/Tea Break 15.30-15.45 (Networking)		
	15.45-18.25	Speakers (25 Mins each) (Slot Available)	
Day 2			
Morning Sessions		Time	Session 1
	Least of 3 Keynote/Plenary Talks	09.15-09.45	
		09.45-10.15	
		10.15-10.45	
	Coffee/Tea Break 10.40-10.55 (Networking)		
Evening Sessions	10.55-12.35	Speakers (Slot Available)	Speakers (Slot Available)
	Lunch Break 12.35-13.25		
	13.25-15.05	Speakers (Slot Available)	Speakers (Slot Available)
	Young Research Forum Session		
	Poster Session		
	Coffee/Tea Break 15.05-15.20 (Networking)		
	15.20-18.00	Speakers (Slot Available)	Speakers (Slot Available)
Day 3			
Morning Sessions		Time	Session 1
	09.00-10.40	Speakers (Slot Available)	Speakers (Slot Available)
	Coffee/Tea Break 10.40-10.55 (Networking)		
	10.55-12.35	Speakers (Slot Available)	Speakers (Slot Available)
Evening Sessions	Lunch Break 12.35-13.25		
	13.25-15.05	Speakers (Slot Available)	Speakers (Slot Available)
	Coffee/Tea Break 15.05-15.20 (Networking)		
	Awards & Closing Ceremony		

For More Details, Visit : <http://food.global-summit.com/europe/>

# 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**

**Keynote Slots Available**

## 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**

**Workshop Slots Available**

*contact: [eurofood@foodtechconferences.com](mailto:eurofood@foodtechconferences.com)*

# Featured Speakers

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 ovarian 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 hypocholestermic activity of *Lactococcus lactis* subsp. *lactis*

**Sobhy El Sohaimey, 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**

**Speaker Slots Available**

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## Featured Speakers

Anatolian Brine Cheeses

**Caglar Mert AYDIN, Munzur University, TURKEY**

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 bioactive compounds from by-products of wine industry

**Anamaria Pop, University of Agricultural Sciences and Veterinary Medicine, Romania**

**Speaker Slots Available**

## Featured Speakers

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 Czermer, CONICET- Facultad de Ingeniería, Argentina**

**Speaker Slots Available**

# Featured Speakers

**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 YSAT<sup>®</sup> 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**

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# *Glimpses of Euro Food Series Conferences*





# TOURIST DESTINATIONS IN BERLIN , GERMANY



Pergamon Museum



fernsehturm



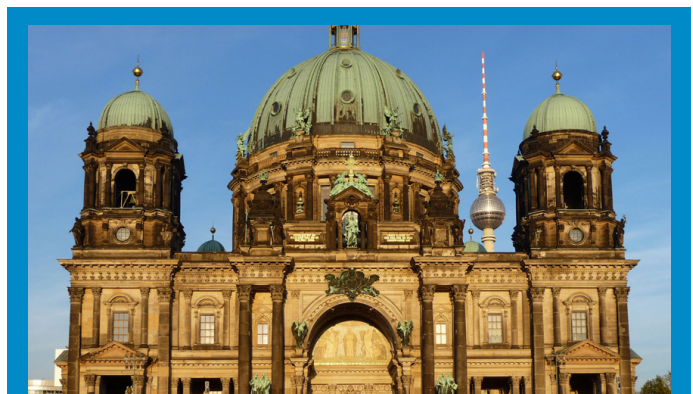
Charlottenburg Palace



Brandenburg Gate



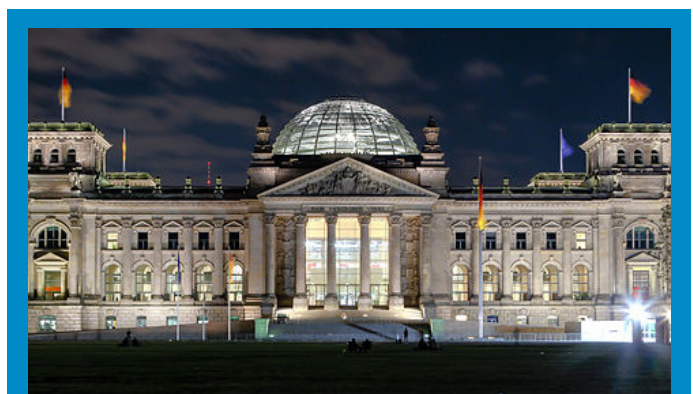
Alexanderplatz



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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## 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.



8<sup>th</sup> World Congress on  
**Agriculture & Horticulture**  
and

16<sup>th</sup> Euro Global Summit on  
**Food & Beverages**

March 02-04, 2017 Amsterdam, Netherlands



**Hosting Organizations: Conference Series**

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## Meeting Place 4&amp;5

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## Opening Ceremony

## 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

## 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

**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 scabrator***

**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**



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

Aya N. Khanji, Universite 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

**Lunch Break**

**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

**Video Presentation**

**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**

**Closing Ceremony**

