

21<sup>st</sup> Euro-Global Summit on

# Food and Beverages

March 08-10, 2018 | Berlin, Germany



**Conference Series -America**

One Commerce Center-1201, Orange St. #600, Wilmington, Zip 19899, Delaware, USA  
Toll Free: 1-888-843-8169, P: 702-508-5200, F: +1-650-618-1417

**Conference Series -UK**

Kemp House, 152 City Road, London EC1V 2NX, UK  
Toll Free: +0-800-014-8923

Meeting Hall: Bismarck

conference**series**.com 08:40-08:50

# Opening Ceremony

## Keynote Forum

08:50-09:00 Introduction

Title: Use of short-wave ultraviolet light (UV-C) under a hurdle approach to preserve turbid juices

09:00-09:45

Sandra Guerrero, CONICET, Argentina

09:45-10:30

Title: Identifying treatment schemes for fruit and vegetable wash-water

Richard G. Zytner, University of Guelph, Canada

## Group Photo @ 10:30

## Networking and Refreshments Break 10:30-11:00 @ Foyer

11:00-11:45

Title: Leveraging the distribution of food by means of social media and collaborative consumption

Jean-Eric PELET, ESCE International Business School Paris, France

Sessions: Food and Beverage | Food and Beverage Processing | Evaluation of Food and Beverage Plant

Session Chair: Rong Murphy, Maple Leaf Farms, USA

Session Co-Chair: Sandra Guerrero, CONICET, Argentina

## Session Introduction

11:45-12:15

Title: Efficacy of probiotic yeast and bacteria in fermentation of sugars and inhibition of oral pathogens

Sudha Rani R, Kyungpook National University, South Korea

12:15-12:45

Title: Development of a plant-based dietary supplement to address life-cycle needs of the European female population

Sara D. Garduno-Diaz, ONO Labs, Germany

12:45-13:15

Title: Can xylene and chia (*Salvia hispanica* L.) seed extract directly basic ovarian cell functions?

Adam Tarko, Constantine the Philosopher University in Nitra, Slovakia

## Lunch Break 13:15-14:00 @ Theodor's Restaurant

14:00-14:30

Title: Impacts of geographic indication in incentivizing quality: A case of Ethiopian coffee?

Fekadu Gelaw, Haramaya University, Ethiopia

14:30-15:00

Title: Optimization of supercritical fluid extraction of bioactive compounds from *Stevia rebaudiana* (Bertoni) leaves by Response Surface Methodology (RSM) and Artificial Neural Network (ANN) modeling

Joong-Ho Kwon, Kyungpook National University, South Korea

## Panel Discussion

Sessions: Nutritive Aspects of Food | Nutrition & Nutritional Disorder Management

Session Chair: Douglas E. Cosby, USDA, USA

Session Co-Chair: Kurt Richardson, Anitox, USA

## Session Introduction

15:00-15:30

Title: Processing broccoli sprouts for optimal isothiocyanate content and shelf stability: Development, characterization and sensory evaluation

Carla Rodriguez, The Ohio State University, USA

15:30-16:00

Title: Nutritional and functional properties of sheep milk for beneficial dairy products development

Celso F Balthazar, Universidade Federal Fluminense, Brazil

**Networking and Refreshments Break 16:00-16:30 @ Foyer**

- 16:30-17:00** Title: **Chicken protein hydrolysates targeting mitochondria exert anti-atherosclerotic effect beyond plasma cholesterol-lowering activity in apoE<sup>-/-</sup> mice**  
Thomas A Aloysius, University of Bergen, Norway
- 17:00-17:30** Title: **Anatolian brine cheeses**  
Aydin C. M, Munzur University, Turkey
- 17:30-18:00** Title: **New method of nutrient management in hydroponics and the application for production of low potassium tomato fruit**  
Satoru Tsukagoshi, Chiba University, Japan

**Panel Discussion**

**Day 2 March 09, 2018**

**Meeting Hall: Bismarck**

**Workshop**

- 09:00-09:45** Title: **The effect of enrichment broth and temperature on the recovery of *Salmonella***  
Douglas E. Cosby, USDA, USA
- 09:45-10:30** Title: **The effect of pre-enrichment media on the recovery and detection of *Salmonella* in feed**  
Kurt Richardson, Anitox, USA

**Networking and Refreshments Break 10:30-11:00 @ Foyer**

- 11:00-11:45** Title: **Accuracy of *Campylobacter* isolate cultural identification based on microbiome sequencing**  
Steven C. Ricke, University of Arkansas, USA

**Workshop**

- 11:45-12:30** Title: **Dietary cultures and antiquity of food and beverages**  
Norah Nakachwa Mabirizi, Uganda

**Sessions: Microbiological Quality Aspects in Food and Beverage Industry | Food and Beverage Hotel Management and Services | Food Quality, Safety and Preservation**

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

**Session Co-Chair: Jean Eric PELET, ESCE International Business School, France**

**Session Introduction**

- 12:30-13:00** Title: **Buying wine online or offline: Some determinants of choice**  
Jean Eric PELET, ESCE International Business School, France
- 13:00- 13:30** Title: **Influence of pH on the growth of an autochthonous lactic acid bacteria and bacteriocin production with antilisterial activity**  
Ariana Macieira, CBQF - Universidade Católica Portuguesa, Portugal

**Lunch Break 13:30-14:00 @ Theodor's Restaurant**

**Poster Presentations @ Foyer 14:00-14:30**

**Poster Judge: Sandra Guerrero | CONICET | Argentina**

- EF-01** Title: **Innovative solution for food reformulating as source of bioactive compounds from by-products of wine industry**  
Anamaria Pop, UASVM Cluj-Napoca, Romania
- EF-02** Title: **Antimicrobial activity of poly lactic acid films containing nanocellulose & ethanolic extract of propolis against some food borne pathogens**  
Aslan Dalilan, University of Tehran, Iran
- EF-03** Title: **The study of the organochlorine pesticide residues traceability in food chain: Feeds-fatty tissue-meat-meat products**  
Crina Carmen Muresan, UASVM, Romania
- EF-04** Title: **Probiotic cereal-based beverages; benefits and health related aspects**  
Mahsa Shakooie, Shahid Beheshti University of Medical Sciences, Iran



- EF-05** Title: **By-products of apple processing as a source of bioactive compounds**  
**Anca C Farcas**, UASVM Cluj-Napoca, Romania
- EF-06** Title: **An improvement of the human gut ecosystem by drinking Refined-Deep-Sea Water (RDSW)**  
**Hiroaki Takeuchi**, Kochi Clinical Study Group with Refined-Deep-Sea Water, Japan
- EF-07** Title: **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**, UASVM, Romania

**Sessions: Microbiological Quality Aspects in Food and Beverage Industry | Food and Beverage Hotel Management and Services | Food Quality, Safety and Preservation**

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

**Session Co-Chair: Jean Eric PELET**, ESCE International Business School, France

- 14:30-15:00** Title: **Halal food in global prospective of food safety, security & sustainability: Gap areas**  
**Raja N A Khan**, Independent Researcher, Malaysia
- 15:00-15:30** Title: **Aflatoxin situation in Iranian pistachios: A ten years trend analysis**  
**Hossein Nazarian**, Iranian Food and Drug Administration, Iran
- 15:30-16:00** Title: **Iron-binding optimization of bioactive casein phosphopeptides using response surface methodology; Effect of pH, mass ratio and time**  
**Zohre Delshadian**, Lorestan University of Medical Sciences, Iran

**Networking and Refreshments Break 16:00-16:30 @ Foyer**

- 16:30-17:00** Title: **Post harvest mycoflora of some fruits from Ad Darb market , Jizan , Saudi Arabia**  
**Syeda Fatima Manzelat**, Jizan University, Saudi Arabia
- 17:00-17:30** Title: **In vitro assessment of hypocholestermic activity of *Lactococcus lactis* subsp. *Lactis***  
**El Sohaimy S A**, Arid Lands Cultivation Research Institute, Egypt
- 17:30-18:00** Title: **Association of dietary epicatechin and catechin with incidence of heart failure: The physicians' health study**  
**Luc Djousse**, Brigham and Women's Hospital, USA
- 18:00-18:30** Title: **Intelligent and reliable food with Movilitas track & trace**  
**Vjekoslav Benussi**, Movilitas, Deutschland

**Video Presentation**

- 18:30-18:50** Title: **Antioxidant activity-the potential relationship between diet and health**  
**Khiena Z Brainina**, Ural State University of Economics, Russian Federation

**Panel Discussion**

**Day 3 March 10, 2018**

**Networking and Lunch @Theodor's Restaurant**

**Awards & Closing Ceremony**

**Bookmark your dates**

22<sup>nd</sup> Euro-Global Summit on

# Food and Beverages

Feb 28-Mar 02, 2019 London, UK

E-mail: [eurofood@foodtechconferences.com](mailto:eurofood@foodtechconferences.com); [eurofood@annualconferences.org](mailto:eurofood@annualconferences.org)

Website: [food.global-summit.com/europe](http://food.global-summit.com/europe)