22nd Euro-Global Summit on Food and Beverages

Feb 28-Mar 02, 2019
London, UK

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SCHEDULE

REGISTRATION 09:00-09:30

KEYNOTE 09:30-12:30

LUNCH 12:30-14:30

WORKSHOPS 14:30-16:30

SESSION TALKS 16:30-17:30

NETWORKING 17:30-18:30

Euro Food 2019

PROGRAM AT A GLANCE

DATE: Feb 28-Mar 02, 2019

London, UK

We take immense gratitude inviting the food science and technology contributors to the 22nd International Conference on Food & Beverages during Feb 28-Mar 02, 2019 in London, UK.

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KEY SESSIONS

Food Science and Biotechnology
Beverage Technology
Sea Food Processing
Dairy Science and Technology
Meat Science and Processing
Food Packaging and Process Engineering
Food Chemistry and Molecular Food
Food Microbiology and Enzymology
Food Flavouring and Coatings
Food Preservation and Processing
Food Adulteration and Fortification
Food Quality Control and Quality Assurance
Food Allergy and Public Health
Food colloids and Polymers
Spices Extraction and Seasonings
Food Production and Scarcity
Food Safety and Security
Food and Drug Analysis
Food Labelling and Advertising Regulations
Food Nano Chemistry
Food and Beverage Hotel Management
Food Sustainable

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PLAN YOUR TRIP TO London

Tower-Bridge

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United_Kingdom

westminster
21st Euro-Global Summit on

Food and Beverages

March 08-10, 2018 | Berlin, Germany
### Keynote Forum

**Introduction**

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

_Sandra Guerrero, CONICET, Argentina_

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

_Richard G. Zytner, University of Guelph, Canada_

#### Group Photo

**Networking and Refreshments Break**

*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**

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

_Sudha Rani R, Kyungpook National University, South Korea_

*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_

*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**

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

_Fekadu Gelaw, Haramaya University, Ethiopia_

*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**

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

_Carla Rodriguez, The Ohio State University, USA_

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

_Celso F Balthazar, Universidade Federal Fluminense, Brazil_

**Networking and Refreshments Break**

*Title: Chicken protein hydrolysates targeting mitochondria exert anti-atherosclerotic effect beyond plasma cholesterol-lowering activity in apoE-/- mice*

_Thomas A Aloysius, University of Bergen, Norway_

*Title: Anatolian brine cheeses*

_Aydin C. M, Munzur University, Turkey*
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
Title: The effect of enrichment broth and temperature on the recovery of Salmonella  
Douglas E. Cosby, USDA, USA
Title: The effect of pre-enrichment media on the recovery and detection of Salmonella in feed  
Kurt Richardson, Anitox, USA

Networking and Refreshments Break

Workshop
Title: Accuracy of Campylobacter isolate cultural identification based on microbiome sequencing  
Steven C. Ricke, University of Arkansas, USA

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

Lunch Break

Poster Presentations
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
Title: Halal food in global perspective of food safety, security & sustainability: Gap areas
Raja N A Khan, Independent Researcher, Malaysia

Title: Aflatoxin situation in Iranian pistachios: A ten years trend analysis
Hossein Nazarian, Iranian Food and Drug Administration, Iran

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

Title: Post harvest mycoflora of some fruits from Ad Darb market, Jizan, Saudi Arabia
Syeda Fatima Manzelat, Jizan University, Saudi Arabia

Title: In vitro assessment of hypocholesteremic activity of Lactococcus lactis subsp. Lactis
El Sohaimy S A, Arid Lands Cultivation Research Institute, Egypt

Title: Association of dietary epicatechin and catechin with incidence of heart failure: The physicians’ health study
Luc Djousse, Brigham and Women’s Hospital, USA

Title: Intelligent and reliable food with Movilitas track & trace
Vjekoslav Benussi, Movilitas, Deutschland

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

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Website: food.global-summit.com/europe
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

Lunch Break

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 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 |

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**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 |

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**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 |

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**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 |

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**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