22nd Euro-Global Summit on Food and Beverages

Feb 28-Mar 02, 2019
London, UK

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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.
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

Big-Ben

United_Kingdom

westminster
Scientific Program

21st Euro-Global Summit on Food and Beverages

March 08-10, 2018 | Berlin, Germany
Day 1  March 08, 2018

Registrations

Meeting Hall: Bismarck

Opening Ceremony

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

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

Workshop
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

Title: Buying wine online or offline: Some determinants of choice
Jean Eric PELET, ESCE International Business School, France
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

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  
|       | Aisan 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 |

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<td>Halal food in global prospective of food safety, security &amp; sustainability: Gap areas</td>
<td>Raja N A Khan, Independent Researcher, Malaysia</td>
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<td>Aflatoxin situation in Iranian pistachios: A ten years trend analysis</td>
<td>Hossein Nazarian, Iranian Food and Drug Administration, Iran</td>
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<td>Iron-binding optimization of bioactive casein phosphopeptides using response surface methodology; Effect of pH, mass ratio and time</td>
<td>Zohre Delshadian, Lorestan University of Medical Sciences, Iran</td>
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<td>Post harvest mycoflora of some fruits from Ad Darb market, Jizan, Saudi Arabia</td>
<td>Syeda Fatima Manzelat, Jizan University, Saudi Arabia</td>
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<td>In vitro assessment of hypocholestermic activity of Lactococcus lactic subsp. Lactis</td>
<td>El Sohaimy S A, Arid Lands Cultivation Research Institute, Egypt</td>
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<td>Association of dietary epicatechin and catechin with incidence of heart failure: The physicians’ health study</td>
<td>Luc Djousse, Brigham and Women’s Hospital, USA</td>
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<td>Intelligent and reliable food with Movilitas track &amp; trace</td>
<td>Vjekoslav Benussi, Movilitas, Deutschland</td>
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<td>Antioxidant activity—the potential relationship between diet and health</td>
<td>Khiena Z Brainina, Ural State University of Economics, Russian Federation</td>
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<td>Day 3 March 10, 2018 Networking and Lunch @Theodor’s Restaurant</td>
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