

Scientific Program



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18:19th Conference

22nd Euro-Global Summit on

Food and Beverages

February 28-March 01, 2019 | London, UK



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DAY-1

February 28, 2019

Meeting Hall: Johnson

09:00-09:45 Registrations

Opening Ceremony 09:45-09:55

KEYNOTE FORUM

09:55-10:00 Introduction

10:00-10:45 **Title: Innovative sensor system and evaluation procedure for monitoring of food processing**
Rolf Seifert, Karlsruhe Institute of Technology (KIT), Germany

10:45-11:30 **Title: Food and Beverages are the major industries for the improvement of health, daily use of life, reduction in financial crises, poverty and hunger in the world**
Muhammad Usman, Director General of Agricultural Research system, Pakistan

GROUP PHOTO

Networking & Refreshments 11:30-12:00 @ Foyer

Sessions: Food Quality Control and Quality Assurance | Beverage Technology | Sea Food Processing | Food Preservation and Processing | Food Science and Biotechnology | Food Nutrition and Agricultural Science

Chair: Sandra Guerrero, Buenos Aires University, Argentina

INTRODUCTION

12:00-12:30 **Title: Effect of UV radiation on quality and shelf life of lychee juice during cold storage**
Kitipong Assatarakul, Chulalongkorn University, Bangkok, Thailand

12:30-13:00 **Title: Sea fish eggs a new ingredient for functional food**
Alexander Zhabin, Nativbio LTD, Russia

Lunch Break 13:00-14:00 @ Hotel Restaurant

14:00-14:30 **Title: Carotenoid content, total phenolic content, antioxidant activity and carotenoids compounds of non-aqueous extracts from chillis (*Capsicum annuum* L.)**
Akanit Pisalwadcharin, Department of Agriculture, Bangkok, Thailand

14:30-15:00 **Title: Animal feed resources and their management in Nepal**
Netra P Osti, National Animal Science Research Institute (NASRI), Nepal

15:00-15:30 **Title: Development of a tangerine-orange juice added with yerba mate (*Ilex paraguariensis*) extract and processed by UV-C light**
Sandra Guerrero, Buenos Aires University, Argentina

Networking & Refreshments 15:30-16:00 @ Foyer

- 16:00-16:30** **Title:** Antimicrobial activity of grape seed and skin extracts coated on corona treated LDPE and PET films
Nahla Mohamed Abdel Khalek Khalil, The American University in Cairo, Egypt
- 16:30-17:00** **Title:** Seaweeds as a rich source of nutrients and bioactive compounds in human diet
Teresa Mouga, Marine and Environmental Sciences Centre, Portugal
- 17:00-17:30** **Title:** Studies on the effect of different cooking procedures of *Brassica* vegetables on the formation of *isothiocyanates* and their antimicrobial activities
Sameer Khalil Ghawi, University of Reading, UK
- 17:30-18:00** **Title:** Effect of the type of acid on the formation of soluble complexes of thermally denatured β -lactoglobulin and Carboxymethyl Cellulose
Farias Maria Edith, National University of Lujan, Buenos Aires, Argentina

Panel Discussion

DAY-2

March 01, 2019

POSTER PRESENTATIONS 10:00-11:00 @ FOYER

Poster Judge: Rolf Seifert, Karlsruhe Institute of Technology (KIT), Germany

Awards & Closing Ceremony

Networking and Lunch 12:00-13:00 @ Hotel Restaurant

Bookmark your Dates

23rd Euro-Global Summit on **Food and Beverages**

February 26-27, 2020 | Berlin, Germany

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