22nd Euro-Global Summit on

Food and Beverages

February 28-March 01, 2019 | London, UK
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

E: eurofood@premiummeetings.org, eurofood@joinourconferences.com
Website: europe.foodtechconferences.org