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758th Conference

Scientific Program

3rd EUROPEAN FOOD SAFETY & STANDARDS CONFERENCE

October 24-25, 2016 Valencia, Spain



Hosting Organizations: Conference Series LLC

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Email: eurofoodsafety@foodtechconferences.com

October 24, 2016 | Day 1

09:30-10:00 Registrations

Hall B

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10:00-10:15

Opening Ceremony

Keynote Forum

10:15-10:30 Introduction

10:30-11:05 Title: **Food safety: Improving public understanding and preventing foodborne illness**
Cecaro Massimo, Italian Medical Press Association, Italy

Group Photo

Networking & Refreshment Break, 11:05-11:20

11:20-11:55 Title: **Non traditional intentional threats: From food safety to food defense**
Hami Alpas, Middle East Technical University, Turkey

Special Session

11:55-12:55 Title: **Development of a checklist to implement and monitoring HACCP in small and medium-sized public catering companies**
Ana Lúcia Baltazar, Coimbra Health School, Portugal

Sessions:

Food Borne Germs & Illness | Microbiological Risk in Food | Food Toxicology | Food Safety Hazards & Control | Food Defense

Session Introduction

Session Chair: **Brian W Booth**, Clemson University, USA

Session Co-chair: **M P Van Den Tol**, VU University Medical Center, The Netherlands

13:00-13:30 Title: **Map for 'drug and food' in cancer nutrition**
Ugur Gogus, Middle East Technical University, Turkey

Lunch Break, 13:30-14:15

14:15-14:45 Title: **Non-Saccharomyces yeasts *Lachancea thermotolerans* and *Schizosaccharomyces pombe* mixed cultures applications in wine food safety (biogenic amines and ethyl carbamate control) from high pH grape juice.**
Santiago Benito, Polytechnic University of Madrid, Spain

14:45-15:15 Title: **Modeling the inactivation of *Escherichia coli* O157:H7 on Turkish style Sausage (Sucuk) exposed to pulsed UV light**
Nene Meltem Keklik, Cumhuriyet University, Turkey

15:15-15:45 Title: **Biogenic amines in ready-to eat foods and alcoholic beverages**
Ljerka Prester, Institute for Medical Research and Occupational Health, Croatia

15:45-16:15 Title: **Evaluation of the microbiological quality of dry aged beef in Belgium**
Tanuja K. G. M. Gowda, Ghent University, Belgium

Networking & Refreshment Break, 16:15-16:30

Young Researchers Forum

Judge 1: **Ana Lúcia Baltazar**, Coimbra Health School, Portugal

Judge 2: **Carla Vartanian**, American Overseas Dietetic Association, Lebanon

16:30-16:45 Title: **Assessment of fruit juice authenticity - A chemometric approach based on sugars and organic acids fingerprints**
Geana Elisabeta-Irina, National R&D Institute for Cryogenics and Isotopic Technologies, Romania

- 16:45-17:00 **Title: Leakage analysis of LLDPE/Nylon flexible packaging by mass extraction leakage test**
Nastaran Moghimi, Yonsei University, Republic of Korea
- 17:00-17:15 **Title: Analysis of food safety and food security indicators**
Ekaterina Silanteva, Moscow State University, Russia
- 17:15-17:30 **Title: Toxicological concern for the analysis of health risk chemicals in food**
Kinioni Kanza Arnold, Institut Facultaire De Developement, Congo

Panel Discussion

Session Adjournment

Day 2 : October 25, 2016

Hall B

Session Introduction

Keynote Forum

- 10:05-10:40 **"Title: Food safety good practices in seafood retailers in Portugal"**
Ana Lúcia Baltazar, Coimbra Health School, Portugal

Networking & Refreshment Break, 10:40-11:00

- 11:00-11:35 **"Title: Food safety in the management of food sensitivities: Differentiating allergies from intolerances"**
Carla Vartanian, American Overseas Dietetic Association, Lebanon

Workshop

- 11:35-12:35 **Title: The role of non-conventional yeasts in preservation and organoleptic properties of fermented products**
Amparo Gamero Lluna, University of Valencia, Spain

Special Session

- 12:35-13:35 **Title: Industrial use of high hydrostatic pressure in food industry: Realities for food safety**
Hami Alpas, Middle East Technical Universtiy, Turkey

Lunch Break, 13:35-14:30

Poster Session, 14:30-15:30

Session Judge 1: Hami Alpas, Middle East Technical Universtiy, Turkey
Session Judge 2: Amparo Gamero Lluna, University of Valencia, Spain
Session Judge 3: Cecaro Massimo, Italian Medical Press Association, Italy

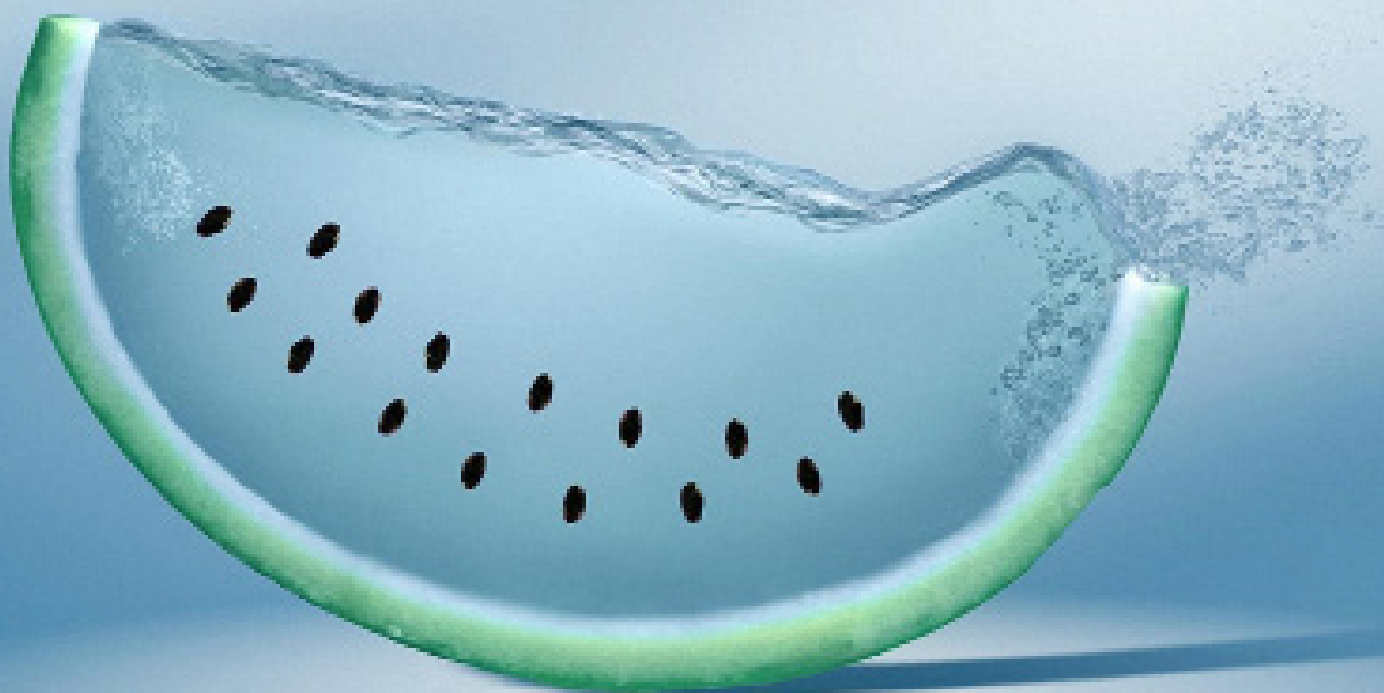
- EFS-01** **Pathogenic Yersinia enterocolitica in Retailed Raw Meat Products in the Czech Republic**
Alena Lorencova, Veterinary Research Institute, Czech Republic
- EFS-02** **Modern and effective combinations of probiotic and yeast strains to removal total Aflatoxin (B1, B2, G1, G2, M1 and M2) contaminated in cerelac cereal for mother and babies (in vivo & in vitro)**
Gamal M. Hamad, Arid Land Cultivation Research Institute, Egypt
- EFS-03** **Validation of multi-residue screening method for antibiotics in livestock using liquid chromatography tandem mass spectrometry**
Kim Min Kyoung, Ministry of Food And Drug Safety, Korea
- EFS-04** **Multi-compound isotope profiling - an approach to differentiate the varietal origin and harvest year of wines**
Botoran Oana-Romina, National Research and Development Institute for Cryogenics and Isotopic, Romania
- EFS-05** **Analysis of glutathione and other low molecular weight antioxidants using colorimetric detection on smartphones**
Irena Vobornikova, University of Defence, Czech Republic
- EFS-06** **Fungal inactivation by ultrafine bubble and gaseous ozone technique on rice seeds**
Rungsimun Thirawongphinyo, Kasetsart University, Thailand
- EFS-07** **Peroxidase biosensor based on carbon electrode modified by magnetic particles**
Pavla Martinkova, University of Defense, Chech Republic

- EFS-08** Dietary strategies based on iron supplements for reducing the bioavailability of inorganic arsenic
M^a Jesús Clemente, Institute of Agricultural Chemistry and Food Technology (IATA -CSIC), Spain
- EFS-09** Optical fiber based acetylcholinesterase sensor with activity determination by phenol red
Adam Kostelnik, University of Defence, Czech Republic
- EFS-10** Comparison of DNA extraction methods from fresh and processed tuna muscle tissue
Pospisilova Eliska, University of Veterinary and Pharmaceutical Sciences Brno, Czech Republic

Award Ceremony

Networking & Refreshment Break, 16:00-16:30

Conference Adjournment



Bookmark Your Dates

7th European Food Safety & Standards Conference

September 25-26, 2017 Vienna, Austria

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