7th EUROPEAN FOOD SAFETY & STANDARDS CONFERENCE

November 13-14, 2017
Athens, Greece
### Keynote Forum

<table>
<thead>
<tr>
<th>Time</th>
<th>Title</th>
<th>Speaker</th>
<th>Organization</th>
</tr>
</thead>
<tbody>
<tr>
<td>10:05-10:40</td>
<td>Evolution of the Massi care model and prevention in the area of food safety 2.0 using augmented reality</td>
<td>Massimo Cecaro, Italian Medical Press Association, Italy</td>
<td></td>
</tr>
<tr>
<td>10:40-11:15</td>
<td>Impact of new food trends to food safety and quality in food manufacturing organizations</td>
<td>Rong Murphy, Maple Leaf Farms, USA</td>
<td></td>
</tr>
</tbody>
</table>

### Workshop

<table>
<thead>
<tr>
<th>Time</th>
<th>Title</th>
<th>Speaker</th>
<th>Organization</th>
</tr>
</thead>
<tbody>
<tr>
<td>11:30-12:30</td>
<td>Application of mathematical algorithms to protect the quality of food</td>
<td>Jose S Torrecilla, Complutense University Madrid, Spain</td>
<td></td>
</tr>
</tbody>
</table>

### Special Session

<table>
<thead>
<tr>
<th>Time</th>
<th>Title</th>
<th>Speaker</th>
<th>Organization</th>
</tr>
</thead>
<tbody>
<tr>
<td>12:30-13:20</td>
<td>HMF and diastase activity in honeys: Analysis and chemometrics for identification of honey freshness and adulteration</td>
<td>Charalampos Proestos, National and Kapodistrian University of Athens, Greece</td>
<td></td>
</tr>
</tbody>
</table>

### Lunch Break

13:20-14:20 @ Restaurant Fos

### Sessions:

- Food Safety, Quality & Policy
- Food Spoilage & Preservation
- Food Poisoning & its Control
- Foodborne Pathogen
- Environmental Protection Co-Management with Food Safety

### Session Chair:

Charalampos Proestos, University of Athens, Greece

### Session Co-chair:

Guzin Iplikcioglu Cil, Ankara University, Turkey

### Session Introduction

<table>
<thead>
<tr>
<th>Time</th>
<th>Title</th>
<th>Speaker</th>
<th>Organization</th>
</tr>
</thead>
<tbody>
<tr>
<td>14:20-14:45</td>
<td>Antimicrobial activity of nanosized graphene and titanium oxides- its role in food processing hygiene improvement</td>
<td>Agnieszka Jackowska-Tracz, Warsaw University of Life Sciences, Poland</td>
<td></td>
</tr>
<tr>
<td>14:45-15:10</td>
<td>Design and characterization of nanoliposomal encapsulates of piperine-rich black pepper extract obtained by enzyme-assisted supercritical carbon dioxide extraction</td>
<td>Paramita Bhattacharjee, Jadavpur University, India</td>
<td></td>
</tr>
<tr>
<td>15:10-15:35</td>
<td>Prevalence and antibiotic resistance of Salmonella spp. and Salmonella Typhimurium in broiler carcasses, wings and liver</td>
<td>Guzin Iplikcioglu Cil, Ankara University, Turkey</td>
<td></td>
</tr>
<tr>
<td>15:35-16:00</td>
<td>Cynara cardunculus L. and Cistus incanus L. as aflatoxin B1 suppressors on food matrices (sesame seeds &amp; macadamia nuts)</td>
<td>Eleni Kollia, National and Kapodistrian University of Athens, Greece</td>
<td></td>
</tr>
</tbody>
</table>

### Panel Discussion

<table>
<thead>
<tr>
<th>Time</th>
<th>Title</th>
<th>Speaker</th>
<th>Organization</th>
</tr>
</thead>
<tbody>
<tr>
<td>16:15-16:40</td>
<td>Detection and evaluation of biofilms in dairy processing equipment</td>
<td>Olga Fysun, Technical University of Munich, Germany</td>
<td></td>
</tr>
<tr>
<td>16:40-17:05</td>
<td>Quality and dietary characteristics of cowpea fresh pods from accessions cultivated in southern Europe</td>
<td>Ioannis Karapanos, Agricultural University of Athens, Greece</td>
<td></td>
</tr>
</tbody>
</table>
**Day 2  November 14, 2017**

**Hall**

### Keynote Forum

<table>
<thead>
<tr>
<th>Time</th>
<th>Title</th>
<th>Speaker</th>
</tr>
</thead>
<tbody>
<tr>
<td>10:00-10:35</td>
<td>The role and the evolution of quality management systems in the food industry</td>
<td>John Tsaknis, Technological Educational Institute of Athens, Greece</td>
</tr>
<tr>
<td>10:35-11:00</td>
<td>Estimation of food quality during transportation and storage</td>
<td>Jose S Torrecilla, Complutense University Madrid, Spain</td>
</tr>
</tbody>
</table>

**Networking and Refreshments Break 11:10- 11:25 @ Foyer**

### Workshop

11:25-12:10  
**Title: Supermarkets role on society: Food safety and security**  
Thiago Zilli, Food Safety Council Coordinator, Brazil

### Special Session

**Title: Microbiological quality of vacuum-packed and refrigerated beef**  
Cristina Lopez, Veterinary College, Uruguay

**Lunch Break 13:00-14:00 @ Restaurant Fos**

**Sessions:**  
- Food, Nutrition & Health  
- Characterization of Food Hazard  
- Biotechnological Exploitation in Food Safety  
- Food Safety Regulatory Affairs  
- Challenges of Food Safety & Hygiene

**Session Chair:** Ioannis Karapanos, Agricultural University of Athens, Greece  
**Session Co-chair:** Dimitra Gennimata, National School of Public Health, Greece

**Session Introduction**

<table>
<thead>
<tr>
<th>Time</th>
<th>Title</th>
<th>Speaker</th>
</tr>
</thead>
<tbody>
<tr>
<td>14:00-14:25</td>
<td>NMR metabolomics and spectrophotometric studies to infusions and decoctions of plant species to assess and compare the metabolic and antioxidant profiles</td>
<td>Charalampos Proestos, National and Kapodistrian University of Athens, Greece</td>
</tr>
<tr>
<td>14:25-14:50</td>
<td>Innovation in food hygiene and safety: Could education play a role?</td>
<td>Dimitra Gennimata, National School of Public Health, Greece</td>
</tr>
<tr>
<td>14:50-15:15</td>
<td>Brexit and the implications of food safety cultural compliance in the food manufacturing sector</td>
<td>Derek Watson, University of Sunderland, UK</td>
</tr>
</tbody>
</table>

**15:15-15:40**  
**Title: Isolation and identification**  
*Lactobacillus plantarum, Lactobacillus sake, Lactobacillus curvatus*  
and *Staphylococcus xylosus* strains from fermented sucuk’s natural microbiota  
Yagmur Demirel, Afyon Kocatepe University, Turkey

**15:40-16:05**  
**Title: Challenges in food security in Brazil and Latin America**  
Suzana C. S. Lannes, University of Sao Paulo, Brazil

**16:05-16:30**  
**Title: Duckweed cultivation under LEDs as a promising food safety application of green leafy vegetable production**  
Esra kaya, University of Nottingham, UK

### Poster Presentations 16:30-17:00 @ Foyer

**Poster Judge: Cristina Lopez, Veterinary College, Uruguay**  
**Poster Judge: Thiago Zilli, Food Safety Council Coordinator, Brazil**

**EFS01**  
**Title:** Encapsulated phytochemically rich SC-CO$_2$ extract of a polyherbal mix of tulsi, bay and cardamom as a novel food antioxidant: Shelf-life and frying stability of soybean oil  
Kaninika Paul, Jadavpur University, India

**EFS02**  
**Title:** Ochratoxin a production by four new Aspergillus section Nigri strains isolated from currants of Greek origin  
Panagiota Markaki, National and Kapodistrian University of Athens, Greece

**EFS03**  
**Title:** Description and incidence of anomalous colorations in salted bovine casings ready for commercialization  
Cristina Lopez, Veterinary College, Uruguay
Title: Optimization of anthocyanin and polyphenols extraction using organic acid from colored rice bran by using response surface method
You kung Oh, Korea University, South Korea

Title: Determination of inorganic arsenic in rice flour by inductively coupled plasma-mass spectrometry (ICP-MS)
Gkalimana Zoi, National and Kapodistrian University of Athens, Greece

Title: Impact of heat treatment, ionizing radiation and microwave radiation on Campylobacter jejuni survival in poultry
Agnieszka Jackowska-Tracz, Warsaw University of Life Sciences, Poland

Title: Synthesis of two novel Cu(II)-quinoxaline complexes: Inhibition of growth and aflatoxin B1 production of Aspergillus parasiticus
Eutuxia Lioli, National and Kapodistrian University of Athens, Greece

Panel Discussion
Awards & Closing Ceremony