Tentative Program

22nd International Conference on
Food Science and Emerging Technologies

October 11-13, 2018   Moscow, Russia

Theme: “Reinforcement on modernization capability in food Science”

**For Available Speaker Slots**

eurofoodprocessing@foodtechconferences.com

Conference Secretariat
47 Churchfield Road, London, W3 6AY
Email: eurofoodprocessing@foodtechconferences.com
# Program at A Glance

## Day 1

<table>
<thead>
<tr>
<th>Time</th>
<th>Registrations @ Reception Desk</th>
<th>General Session</th>
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<tr>
<td>08.00-09.00 AM</td>
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<tr>
<td>09.00-09.15</td>
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<td>Inaugural Address</td>
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<td>09.15-09.45</td>
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<td>Keynote/Plenary Talk 1</td>
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<td>09.45-10.15</td>
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<td>Keynote/Plenary Talk 2</td>
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<td>10.15-10.45</td>
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<td>Keynote/Plenary Talk 3</td>
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</tbody>
</table>

### Morning Sessions
- Least of 3 Keynote/Plenary Talks

### Evening Sessions
- Panel Discussions/Group Photo
- Coffee/Tea Break 10.45-11.00 (Networking)
- Lunch Break 12.40-13.00
- Coffee/Tea Break 15.30-15.45 (Networking)
- 13.30-15.30
- Speakers (25 Mins each) (Slot Available)
- Coffee/Tea Break 15.45-18.25
- Speakers (25 Mins each) (Slot Available)

## Day 2

<table>
<thead>
<tr>
<th>Time</th>
<th>Session 1</th>
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<td>09.00-09.00 AM</td>
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### Morning Sessions
- Least of 3 Keynote/Plenary Talks

### Evening Sessions
- Coffee/Tea Break 10.40-10.55 (Networking)
- Lunch Break 12.35-13.25
- Coffee/Tea Break 15.05-15.20 (Networking)
- 15.20-18.00
- Speakers (Slot Available)

## Day 3

<table>
<thead>
<tr>
<th>Time</th>
<th>Session 1</th>
<th>Session 2</th>
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<tbody>
<tr>
<td>08.00-10.40</td>
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<td>10.00-10.40</td>
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</tbody>
</table>

### Morning Sessions
- Coffee/Tea Break 10.40-10.55 (Networking)
- Lunch Break 12.35-13.25
- Coffee/Tea Break 15.05-15.20 (Networking)

### Evening Sessions
- Awards & Closing Ceremony

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For More Details, Visit: [http://foodprocessing.foodtechconferences.org/](http://foodprocessing.foodtechconferences.org/)
Glimpses of Food Science Conference
Tourist Destinations In Moscow, Russia

Red Square
Kolomenskoye Royal Estate
Izmailovo Kremlin
State Historical Museum
Bolshoi Theatre
Cathedral Of Christ The Savior
The Peoples Friendship Fountain
St Basils Cathedral
Major Scientific Sessions

• Food Science
• Food and Beverage
• Food Processing
• Innovation in Food Processing
• Nutrification
• Functional Foods
• Nutrigenomics
• Industrial Equipment
• Food Safety and Quality
• Preservation Techniques
• Intelligent Packaging
• Food Waste Management

Best Poster Award

• You will be given about 5-7 minutes to present your poster including questions and answers. Judges may pose questions during the evaluation of the poster.
• Judges will even evaluate the student’s enthusiasm towards their study, interest and knowledge in the area of their research.
• The winners will be announced at the closing ceremony of the conference. The decision of the winner will be withdrawn if the winner/winners is/are not present at the time of announcement.
• Apart from the judging time you may also be present at the poster to share your research with interested delegates.

Young Researchers Forum

• Present your research through oral presentations.
• Learn about career development and the latest research tools and technologies in your field.
• This forum will give pertinent and timely information to those who conduct research and those who use and benefit from research.
• Develop a foundation for collaboration among young researchers.
• The forum will provide an opportunity for collegial interaction with other young investigators and established senior investigators across the globe.
• Interact and share ideas with both peers and mentors.

General Queries
eurofoodprocessing@foodtechconferences.com

Conference Venue
Moscow, Russia

Contact us
UK: Conference series llc Ltd
Euro Food Science 2018
47 Churchfield Road, London, W3 6AY
Tel: +1-800-216-6499
Email: eurofoodprocessing@foodtechconferences.com

Contact us
Asia-Pacific: Conference Series LLC
Euro Food Science 2018
Divyasree Building, Raidurg
6th Floor, North Block
Hyderabad 500032, INDIA
Tel: 040-33432309
Email: eurofoodprocessing@foodtechconferences.com
Conference Venue
Moscow

Moscow is the capital and most populous city of Russia. When it comes to Russia always Moscow remains the obvious first choice for a representative office where many food processing companies and representative offices of foreign and regional food companies are concentrated. Moscow is a major political, economic, cultural, and scientific center of Russia and Eastern Europe, as well as the largest city entirely on the European continent. And it is also the one of the world’s largest city and 14th largest metro area, the 18th largest agglomeration, the 15th largest urban area, and the 11th largest by population within city limits worldwide.

Moscow food processing industry had been growing rapidly since 1998 with an annual increase 15-25%. Moscow food processing industry has been growing rapidly in recent years, as the huge market potential and rather undeveloped sector boosts local production but attracts also foreign investors. Some of the world’s largest food and beverage manufacturers, such as Mars, Coca-Cola and Nestle, have been interested in Russian markets.

Russia is currently applying for a membership in the World Trade Organization. The highly desired membership will bring various benefits to the Russian economy and it will have a Northern Dimension Research Centre.
19th International Conference on

FOOD PROCESSING & TECHNOLOGY

October 23-25, 2017 | Paris, France
### Keynote Forum

**Introduction**

**Title:** Food shelf life stability innovations in food science and technology  
**Ozlem Tokusoglu,** Celal Bayar University, Turkey

**Title:** Recent applications of cyclodextrins as food additives and in food processing  
**Giancarlo Cravotto,** University of Turin, Italy

**Title:** Investigation on titrable acidity and lipid peroxidation in fermented milk in production of yogurt  
**Mirjana Menkovska,** Ss.Cyril and Methodius University of Skopje, Macedonia

**Group Photo**

**Networking and Refreshments Break**

**Workshop on**

**Title:** Understanding the nature, physiology, taxonomy, diagnostic and the federal compliance guidelines for food-borne pathogen *Listeria monocytogenes*  
**Osama O Ibrahim,** Bio Innovation, USA

**Title:** Green extraction of food ingredients and natural products: Moving from academia to innovative and large-scale applications  
**Farid Chemat,** University of Avignon, France

**Sessions:** Food Safety: Prevention and Control | Food Science & Technology: Tools, Techniques and Instrumentation | The Chemistry of Food Ingredients | Food Farming and Machinery | Food Marketing and Economics | Baby Food and its Future Potential

**Session Chair:** Ozlem Tokusoglu, Celal Bayar University, Turkey

**Session Co-chair:** Giancarlo Cravotto, University of Turin, Italy

**Session Introduction**

**Title:** The safety of Asian fermented foods: Conventional and molecular genetic approaches to studying occurrence and control of biogenic amines  
**Jae Hyung Mah,** Korea University, Republic of Korea

**Title:** Specific lipases: The pros and cons for their roles in bread making  
**Abdullah Sinan Colakoglu,** Kahramanmaras Sutcu Imam University, Turkey

**Lunch Break**

**Title:** Juice to juice adulteration detection  
**Nicholas H Low,** University of Saskatchewan, Canada

**Title:** Effects of atmospheric argon plasma treatment on surface decontamination of carrots  
**Ufuk Bagci,** Trakya University, Turkey

**Title:** Functional surfaces – Development of innovative products  
**Aline Holder,** Festo AG & Co. KG, Germany

**Title:** Multiplex approach for detection of genetically modified foods  
**Nelly Datukishvili,** Ilia State University, Georgia

**Title:** Green solvents for green extraction of biologically active compounds  
**Ivana Radojic Redovnikovic,** University of Zagreb, Croatia

**Title:** Current development in detection of adulteration in extra virgin olive oil  
**Turkan Mutlu Keceli,** Cukurova University, Turkey
Title: Development of Spirulina supplemented food bars for school age children  
Shahid Bashir, The University of Lahore, Pakistan

Title: Decontamination and detoxification of hazelnut with atmospheric and low-pressure non-thermal plasmas  
Baran Onal Ulusoy, Cankiri Karatekin University, Turkey

Title: SPME/GC-MS characterization of volatiles in whey butter  
Abdullah Sinan Colakoglu, Kahramanmaras Sutcu Imam University, Turkey

Title: Improvement of nutrition production by protoplast fusion techniques in Chlorella vulgaris  
Hermin Pancasakti Kusumaningrum, Diponegoro University, Indonesia

Title: Consideration of physicochemical characteristics, total polyphenol content and flavonoids in various Iranian commercial juices  
Mannan Hajimahmoodi, Tehran University of Medical Sciences, Iran

Title: A comparison on the effects of polyethylene and polyamide nano-silver packaging in reduction of the mince microbial load  
Hamed Ahari, Islamic Azad University, Iran

Title: A central composite face-centered design for optimizing in detection of Salmonella typhi using fluorescence nano biosensor by micro-contact method  
Hamed Ahari, Islamic Azad University, Iran

Panel Discussion

Session Adjournment

Day 2 October 24, 2017

ROME & LONDRES

Keynote Forum

Introduction

Title: What you must know about dietary supplements and its legal regulations?  
Osama O Ibrahim, Bio Innovation, USA

Title: The future of artificial meat from cultured cells is uncertain  
Jean Francois Hocquette, INRA - VetAgro Sup, France

Title: High voltage electrical discharge plasma in extraction processes  
Anet Rezek Jambrak, University of Zagreb, Croatia

Networking and Refreshments Break

Workshop on

Title: Food byproduct based functional foods and powders  
Ozlem Tokusoglu, Celal Bayar University, Turkey

The nature, sources, detection and regulation of mycotoxins that contaminate food and feed products and causing health hazards for both human and animals  
Mirjana Menkovska, Ss.Cyril and Methodius University of Skopje, Macedonia

Sessions: Food Processing, Preservation and Packaging | Food Microbes: Probiotics and Functional Foods | Medical Foods: Enteral Nutrient Solution | Food Adultration: Laws policy and governance | Food Pathology, Disease and Diagnosis

Session Chair: Osama O Ibrahim, Bio Innovation, USA

Session Co-Chair: Mirjana Menkovska, Ss.Cyril and Methodius University of Skopje, Macedonia

Session Introduction

Title: Investigation of using chitosan for preservation chicken and quail eggs  
Ozlem Turgay, Kahramanmaras Sutcu Imam University, Turkey

Title: An iconographic correlation method for optimizing a combined microwave/hot air drying of apple Malus domestica sp.  
Jean Claude Laguerre, UniLaSalle, France

Lunch Break
Title: Towards a European beef eating quality model?
Jean Francois Hocquette, INRA-VetAgro Sup, France

Title: Evaluation of the modified flow diagram of production of heat coagulated milk: Characterization of zero-cholesterol Qishta
Mireille Serhan, University of Balamand, Lebanon

Title: Effect of hot air drying on bioactive compounds of fruits and vegetables
Inci Cinar, Kahramanmaras Sutcu Imam University, Turkey

Title: The use of liquid smoke as flavouring agent in the milkfish nugget and its effect on texture, sensory and proximate characteristics
Fronthea Swastawati, Diponegoro University, Indonesia

Title: Technology for extraction of wood apple (Feronia limonia) juice
Harsh Prakash Sharma, Anand Agricultural University, India

Title: Development of cabibi/freshwater clam (Batissa violacea) sauce
Cristina A Cortes, Cagayan State University, Aparri, Philippines

Networking and Refreshments Break

Title: Salep: The name of the plant, powder, hot beverage, food ingredient
Ozlem Turgay, Kahramanmaras Sutcu Imam University, Turkey

Title: Osmotic dehydration technology of santol
Charuwan Rattanasakultham, Crop Processing Research and Development Group, Thailand

Title: Ethylene absorber paper from durian husk for prolonging the storage life of fruit
Siriporn Tengrang, Crop Processing Research and Development Group, Thailand

Title: Development of simple polishing sorghum machine abrasive type support for diversification of food in Lamongan
Ana Nurhasanah, Center for Agricultural Engineering Research and Development, Indonesia

Title: Using Micromeria barbata plant essential oil as natural preservative to prolong the shelf life of yogurt
Khaled El Omari, Industrial Development & Research Alimentary Center, Lebanon

Panel Discussion
Session Adjournment

Day 3 October 25, 2017
ROME & LONDRES

Sessions: Food Security: The Rising Crisis and Its Management | Food and Nutrition | Food Waste Management | Diary Food and It's Commercial Future | Food Public Health & Hygiene | Food Industry and Health Hazard | Food Psychology
Session Chair: Mirjana Menkovska, Ss.Cyril and Methodius University of Skopje, Macedonia
Session Chair: Jean-Francois Hocquette, INRA, VetAgro Sup, France

Title: Chickpeas as a functional food ingredient for the gluten-free industry
Sanas Ragaee, University of Guelph, Canada

Title: Determination of vitamin c in different types of milk
Julijana Tomovska, University St. Kliment Ohridski, Bitola, Macedonia

Title: Fructans powder from Shallot (Allium ascalonicum L.)
Wimonwan Wattanawichit, Crop Processing Research and Development Group, Thailand

Title: Production and marketing systems of food security crops in the Sudan: A commodity approach analysis
Khansa Osman Mahjoub Ibrahim, University of Khartoum, Sudan

Title: Degumming of Nigella sativa oil by phosphoric acid
Yuksel Abali, Manisa Celal Bayar University, Turkey

Networking and Refreshments Break
Title: Fortification of a traditional stapled food chipa based on yuca starch with iron fumarate and vitamins as an alternative feeding program to prevent school children anemia
Griselda Miranda Pena, National University of Asuncion, Paraguay
Title: Porphyra haitanesis-derived anti-proliferation peptides
Xuewu Zhang, South China University of Technology, China

Young Researchers Forum
Session Judge-1: Osama O Ibrahim, Bio Innovation, USA
Session Judge-2: Ozlem Tokusoglu, Celal Bayar University, Turkey

Session Introduction
Title: Microbiological and physicochemical changes in Turkish fermented sausages (sucuk) coated with chitosan-essential oils
Eda Demirok Soncu, Ankara University, Turkey
Title: Subcritical water for recovery of valuable bioactive compounds from kiwifruit processing by-products
Hamid Kheirkhah, The University of Auckland, New Zeland
Title: The effect of popular dietary supplements on the DHEA and cortisol levels in saliva of surveyed athletes
Marta Stachowicz, Medical University of Gdansk, Poland
Title: Improvement of the nutritional quality of citrus juices and valorization of citrus peels by pulsed electric field
Sally El Kantar, Saint Joseph University, Lebanon

Lunch Break
Title: Effects of packaging methods and storage temperatures on the quality of cobia (Rachycentron canadum) fillets during frozen storage
Nguyen Thi Hang, University of Iceland, Iceland
Title: Effect of pulse electrical field on the mechanical properties of raw, blanched and fried potato strips
Maria Botero Uribe, University of Queensland, Australia
Title: Effects of freezing methods and storage conditions on lipid deterioration of redfish (Sebastes marinus) muscles during frozen storage
Dang Thi Thu Huong, University of Iceland, Iceland
Title: Study of antioxidant potential and functional properties of Amla (Emblica officianalis) pomace for functional food product development
Ajay Patel, Indian Institute of Technology, Delhi, India
Title: Determination of weight and color in Agraz during the storage period with near infrared spectroscopy
Andrea Katherin Carranza Diaz, National University of Colombia, Colombia
Title: Supercritical CO$_2$ extraction of anthocyanins from black carrots
Merve Yavuz Duzgun, Istanbul Technical University, Turkey
Title: Effect of somatic cell count on physicochemical properties of Shal breed Ewe milk
Mina Nasiri, Islamic Azad University, Iran
Title: Breakage behaviour of black pepper seed under compression test in cryogenic condition: Numerical analysis
Gurveer Kaur, Indian Institute of Technology Kharagpur, India

Networking and Refreshments Break
Title: Food waste and by-product utilization, the key to world food security
Pragyansh Mishra, Sam Higginbottom University of Agriculture, Technology and Sciences, India
Title: Optimization of stevia concentration in Rasgulla (sweet syrup cheese ball) based on quantity
Gurveer Kaur, Indian Institute of Technology Kharagpur, India
Title: Heat transfer modeling of canned vegetarian khoreshteh bademjan (VKB) using computational fluid dynamics
Vahideh Jalali, Islamic Azad University, Iran

Panel Discussion
Awards & Closing Ceremony
Day 2 Poster Presentation, Session 1

Session Judge-1: Giancarlo Cravotto, University of Turin, Italy
Session Judge-2: Jean Francois Hocquette, INRA - VetAgro Sup, France

**FTECH-101**
Title: Quality of freezed dried peach snacks: Scanning electron microscopy combined with image analysis techniques
Valeria Messina, UNIDEF-MINDEF-CITEDEF-CONICET, Argentina

**FTECH-102**
Title: Enhanced aqueous dispersibility of alpha-lipoic acid through complex formation with octenylsuccinylated high amylose starch
Yi Xuan Li, Korea University, Republic of Korea

**FTECH-103**
Title: Effect of mild heating and freezing treatments on microstructure and pasting properties of various starches
Chen Zhang, Korea University, Republic of Korea

**FTECH-104**
Title: Physicochemical, oxidative and sensory changes in chitosan coated fermented Turkish sausage (Sucuk) during processing and storage
Betul Arslan, Ankara University, Turkey

**FTECH-105**
Title: Determination of some physical properties of tray dried Arapgir purple basil (Ocimum basilicum)
Ali Adnan Hayaloglu, Inonu University, Turkey

**FTECH-106**
Title: Effect on color, biochemical and sensory characteristics of Turkish fermented sausages (Sucuk) of dipping into chitosan solutions enriched with essential oils as a surface fungus inhibitor
Eda Demirok Soncu, Ankara University, Turkey

**FTECH-107**
Title: Proteolytic, lipolytic and microbiological changes in dry-fermented chicken sausages throughout the fermentation and drying process
Eda Demirok Soncu, Ankara University, Turkey

**FTECH-108**
Title: The effects of different production techniques on bioactive substances of vinegars
Zeynep Banu Guzel Seydim, Suleyman Demirel University, Turkey

**FTECH-109**
Title: Use of kefir made from natural kefir grains in sour dough bread making
Zeynep Banu Guzel Seydim, Suleyman Demirel University, Turkey

**FTECH-110**
Title: Total antioxidant capacities of world vinegars
Zeynep Banu Guzel Seydim, Suleyman Demirel University, Turkey

**FTECH-111**
Title: Characteristics of bioactive materials in edible Tenebrio molitor larvae
Il Suk Kim, Gyeongnam National University of Science and Technology, South Korea

**FTECH-112**
Title: Antioxidant activity of sour cherry juice, wine, vinegar
Havva Nilgun Budak, Suleyman Demirel University, Turkey

**FTECH-113**
Title: Phenolic compounds of kiwi vinegar
Havva Nilgun Budak, Suleyman Demirel University, Turkey

**FTECH-114**
Title: Production of β-galactosidase enzyme from Kluyveromyces spp. isolated from natural kefir
Tugba Kok Tas, Suleyman Demirel University, Turkey

**FTECH-115**
Title: The importance of using authentic kefir grains in kefir production
Tugba Kok Tas, Suleyman Demirel University, Turkey

**FTECH-116**
Title: Effects of high oleic acid in beef fat (Korean native beef cattle) on blood characteristics and fatty acid composition in adipose tissue of rats
Ye Hyun Lee, Chungbuk National University, Republic of Korea

**FTECH-117**
Title: Effect of different sonication conditions on specific aminopeptidase activities of Lactobacillus paracasei ATCC 334 and Lactobacillus helveticus DPC 4571 strains
Elif Dagdemir, Ataturk University, Turkey

**FTECH-118**
Title: Carbonated beverages, “enhanced popularity, addiction and health impacts”
Dhawal Asthana, Harcourt Butler Technological University, India
<table>
<thead>
<tr>
<th>Title</th>
<th>Author</th>
<th>Institution</th>
<th>Country</th>
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<tbody>
<tr>
<td>FTECH-119 Title: Thermal stabilities of lycopene and β-carotene in pink grapefruit juice and tomato pulp</td>
<td>Fatmagul Hamzaoglu</td>
<td>Ankara University, Turkey</td>
<td>Turkey</td>
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<tr>
<td>FTECH-120 Title: Use of hydrogen peroxide to remove sulfur dioxide from over-sulfite dried apricots</td>
<td>Fatmagul Hamzaoglu</td>
<td>Ankara University, Turkey</td>
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<td><strong>Poster Presentation, Session 2</strong></td>
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<tr>
<td>FTECH-121 Title: Changes in antioxidant activity and phenolic content of pomegranate juice concentrate during storage</td>
<td>Alev Bingol, Ankara University, Turkey</td>
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<td>FTECH-122 Title: Possibilities for use of persimmon (Diospyros kaki L.) fiber in ice cream production</td>
<td>Zeynep Gurbuz, Ataturk University, Turkey</td>
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<td>Turkey</td>
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<tr>
<td>FTECH-123 Title: cDNA cloning and expression analysis of red color–related hemocyanin gene in shrimp (Litopenaeus vannamei)</td>
<td>Chuang Pan, Tokyo University of Marine Science and Technology, Japan</td>
<td></td>
<td>Japan</td>
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<tr>
<td>FTECH-124 Title: Changes in anthocyanins and color of strawberry juice concentrates during storage</td>
<td>Ayse Navruz, Ankara University, Turkey</td>
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<tr>
<td>FTECH-125 Title: Analysis of bisphenols migrating from food packaging materials using HPLC-MS/MS</td>
<td>Joong Boon Hwang, National Institute of Food and Drug Safety, South Korea</td>
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<td>FTECH-126 Title: Investigation of microbial contamination levels in health functional food</td>
<td>In Sun Choi, Daejeon Regional Office of Food and Drug Safety, South Korea</td>
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<td>South Korea</td>
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<tr>
<td>FTECH-127 Title: Migration of heavy metals and formaldehyde from polylactide food contact materials into a food simulant</td>
<td>Hyun Uk Kim, Gyeongin Regional Food and Drug Administration, Republic of Korea</td>
<td></td>
<td>South Korea</td>
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<tr>
<td>FTECH-128 Title: Antimicrobial potential of biodegradable film of soybean isolated protein and clove (Syzygium aromaticum L.) essential oil</td>
<td>Cristiane Mengue Feniman Moritz, Maringa State University, Brazil</td>
<td></td>
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<tr>
<td>FTECH-129 Title: Change of flavor characteristics of flavor oil made using (Sarcodon aspratus (Berk.) S. Ito) according to extraction temperature and extraction time</td>
<td>Gyeong Suk Jo, Jeollanamdo Agricultural Research &amp; Extension Services, South Korea</td>
<td></td>
<td>South Korea</td>
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<tr>
<td>FTECH-130 Title: Effect of vacuum ohmic evaporation on rheological characteristics of pomegranate juice concentrates</td>
<td>Serdal Sabanci, Ege University, Turkey</td>
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<tr>
<td>FTECH-131 Title: Performance analyses for evaporation process in ohmic heating assisted vacuum system</td>
<td>Serdal Sabanci, Ege University, Turkey</td>
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<tr>
<td>FTECH-132 Title: Concentration of apple juice by vacuum microwave evaporator and in comparison to rotary evaporator</td>
<td>Hamza Bozkir, Ege University, turkey</td>
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<tr>
<td>FTECH-133 Title: Effect of vacuum microwave evaporation and conventional evaporation on the phenolic compounds of apple juice</td>
<td>Hamza Bozkir, Ege University, turkey</td>
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<tr>
<td>FTECH-134 Title: Sensors for micronutrient diagnostics in resource-limited settings: A systematic review</td>
<td>Anna W Waller, University of Illinois, USA</td>
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</tr>
<tr>
<td>FTECH-135 Title: Green extraction of phenolic compounds from food by-products and their biological activity</td>
<td>Manuela Panic, University of Zagreb, Croatia</td>
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<tr>
<td>FTECH-136 Title: In vivo immunostimulatory activity of chitosan oligosaccharides</td>
<td>Xingchen Zhai, Harbin Institute of Technology, China</td>
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<td>China</td>
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<tr>
<td>FTECH-137 Title: Effects of electric field strength on characteristics of pineapple juice during ohmic heating</td>
<td>Hilal Ahmad Makroo, University of Surrey, UK</td>
<td></td>
<td>UK</td>
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</tbody>
</table>
Title: Evaluation of total phenol, total flavonoid and ascorbic acid in Iranian commercial orange juice

Mannan Hajimahmoodi, Tehran University of Medical Sciences, Iran

Title: Multi residue analysis for simultaneous determination of 75 veterinary drug residues in fishery products from domestic markets in South Korea

Gyeongyeol Kim, Center for Food and Drug Analysis, Busan Regional Office of Food and Drug Administration, South Korea

Title: Biogenic amine production in Gat Kimchi, a Korean traditional fermented leaf mustard

Jae Hyung Mah, Korea University, Republic of Korea

Title: Surface modification of commercial cellulose acetate membranes via low pressure plasma for improved reverse osmosis performance: A case study of pomegranate juice concentration

Pelin Onsekizoglu Bagci, Trakya University, Turkey

Title: Adsorption and concentration of antioxidants from an industrial wine making by-product using PVPP

Christian Folch Cano, University of Concepcion, Chile

Title: Polyphenolic composition and antioxidant capacity of red wines made with the main grape varieties grown in Uruguay by two alternative methods of wine making

Gustavo Gonzalez Neves, University of the Republic, Uruguay

Title: Color and pigment composition of Uruguayan red wines made by different winemaking procedures

Gustavo Gonzalez Neves, University of the Republic, Uruguay

Title: Possibility of Platycodon grandiflorum ethanol extract as cancer-preventing functional food

Su Hyun Hong, Dongeui University College of Korean Medicine, Republic of Korea

Title: Spring-summer dynamics in the amount of water-soluble protein in Bulgarian cheese from sheep’s and cow’s milk

Galina S Dicheva, Agricultural institute-Stara Zagora, Republic of Bulgaria

Title: Influence of length of the suckling period on the quantity and cheese quality of sheep’s milk

Daniela N Miteva, Agricultural institute-Stara Zagora, Republic of Bulgaria

Title: Stability of encapsulated β-carotene during baking

Nadide Seyhun, Kocaeli University, Turkey

Title: Effect of sauces on processing and physicochemical properties of baked pizzas done employing ready-shaped frozen pizza dough with fibre from a tiger-nut (Cyperus esculentus) milk co-product

Cecibel Alava Pincay, Polytechnic University of Valencia, Spain
<table>
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<th>Registrations</th>
<th>OLIMPICA 2</th>
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<td>Day 1</td>
<td>October 27, 2016</td>
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### Keynote Forum

**Introduction**

**Title:** Food phenolics bioactives and toxigenic bioactives: Approaches based on innovative selected food processing technologies  
**Ozlem Tokusoglu,** Celal Bayar University, Turkey

**Title:** Advances in decontamination technology as a solution for improved food safety  
**Ian A Watson,** University of Glasgow, UK

### Special Session

**Title:** Innovation on food sterilization  
**Mohammed Farid,** University of Auckland, New Zealand

### Group Photo

### Networking & Refreshments

### Workshop

**Title:** Bio-fuels versus food production: Does current bio-fuels effects food security and price  
**By:** Osama O Ibrahim, Bio Innovation, USA

**Title:** Black mulberry (Morus nigra) phenolics and anticarcinogenity: Anti-proliferation of black mulberry powder on selected CA lines  
**By:** Ozlem Tokusoglu, Celal Bayar University, Turkey

### Oral Sessions: 1

<table>
<thead>
<tr>
<th>Food Processing &amp; Technology</th>
<th>Food Nanotechnology</th>
<th>Food Engineering Model: Past, Present &amp; Future</th>
<th>Post Harvest &amp; Food Packaging Technology</th>
<th>IPR in Food Technology</th>
</tr>
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<tbody>
<tr>
<td>Session Chair: Ozlem Tokusoglu, Celal Bayar University, Turkey</td>
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<tr>
<td>Session Co-chair: Ian A Watson, University of Glasgow, UK</td>
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</tbody>
</table>

**Title:** Electrospinning as a novel encapsulation method for food applications  
**Conrad Perera,** University of Auckland, New Zealand

**Title:** A really innovative trend of the wine market: Wine with no chemicals added (only wines)  
**Angela Zinnai,** University of Pisa, Italy

**Title:** Effect of the baking process on artisanal sourdough bread-making: A technological and sensory evaluation  
**Francesca Venturi,** University of Pisa, Italy

**Title:** Structural changes in zein protein during dough formation for developing gluten-free formulas  
**Sanaa Ragaee,** University of Guelph, Canada

**Title:** Sensory acceptability, nutritive value and microbial characteristics of aramang (Nematopalaemon tenuipes)-dragon fruit (Hylocereus undatus) flavored ice cream  
**Cristina A Cortes,** Cagayan State University, Philippines

**Title:** The effects on C-phycocyanin of different drying methods  
**Betul Guroy,** Yalova University, Turkey

### Networking & Refreshments
Title: Waste heat recovery in food & drink industry
Sanjay Mukherjee, Sheffield Hallam University, UK
Title: β-cyclodextrin assisted extraction of polyphenols from peach pomace
Nada El Darra, Beirut Arab University, Lebanon
Title: Effects of nisin and natamycin on microbiological and physiochemical qualities of meatball supplied from Yildizeli, Sivas
Emre Hastaoglu, Cumhuriyet University, Turkey
Title: Antioxidant activity and strength properties of sumac (Rhus coriaria L.) coated food contact papers
Ahsen Ezel Bildik, Istanbul University, Turkey
Title: Development of soy fortified Indian traditional snacks
Ranjana Singh, University of Delhi, India
Title: Acoustic emulsifier free emulsions and lecithin emulsions used as delivery system for coenzyme Q10 vectorization
Messaouda kaci, Lorraine University, France

Panel Discussion
Session Adjournment

Day 2 October 28, 2016
OLIMPICA 2

Keynote Forum

Introduction

Title: Food contamination by mycotoxins produced by Aspergillus species
Mirjana Menkovska, Ss. Cyril and Methodius University in Skopje, Macedonia
Title: Bacteriocins, A natural antimicrobial peptides for foods preservation
Osama O Ibrahim, Bio Innovation, USA

Symposium on
New developments in the extraction of plant bioactives/nutraceuticals
By: Giancarlo Cravotto, University of Turin, Italy and Farooq Anwar, Prince Sattam bin Abdulaziz University, Saudi Arabia
Title: Enabling technologies and green processes for the production of high-value bioactives
Giancarlo Cravotto, University of Turin, Italy

Networking & Refreshments

Title: Moringa oleifera L.: A Rich source of high-value nutrients and bioactives for functional foods and nutraceuticals industry
Farooq Anwar, Prince Sattam bin Abdulaziz University, Saudi Arabia

Workshop

Title: Mycotoxin contamination of cereals affecting technological quality of cereal-based products and health
Mirjana Menkovska, Ss. Cyril and Methodius University in Skopje, Macedonia

Oral Sessions: 2


Session Chair: Mirjana Menkovska, Ss. Cyril and Methodius University in Skopje, Macedonia
Session Co-chair: Osama O Ibrahim, Bio Innovation, USA

Title: Novel protein sources for food security
Anne Pihlanto, Natural Resources Institute, Finland
Title: Optimization of enzymatic hydrolysis condition of mud crab (Scylla serrata) meat to obtain maximum angiotensin-converting enzyme inhibitory (ACEI) activity
Amiza Mat Amin, University Malaysia Terengganu, Malaysia

Session Introduction

Lunch Break
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<tr>
<th>Title</th>
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<th>Institution</th>
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<tr>
<td>Mathematical modeling of the process parameters of a new decanter centrifuge generation</td>
<td>Roberto Romaniello, University of Foggia, Italy</td>
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<tr>
<td>Inhibition of Listeria monocytogenes in hot dogs by surface application of freeze-dried bacteriocin-containing powders from lactic acid bacteria</td>
<td>Gulhan Unlu, University of Idaho, USA</td>
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<tr>
<td>Effects of storage conditions on aflatoxin production and expression levels of some biosynthesis genes of Aspergillus flavus in red pepper</td>
<td>Banu Soylu, Erciyes University, Turkey</td>
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<tr>
<td>Aerogels of enzymatically oxidized galactomannans from leguminous plants as versatile delivery systems of antimicrobial peptides and enzymes</td>
<td>Tiziana Silvetti, Institute of Sciences of Food Production, Italy</td>
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<tr>
<td>Preliminary study of employ of an olive leaf extract on bakery products</td>
<td>Rosa Palmeri, University of Catania, Italy</td>
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<td>A continuous microwave system for olive paste conditioning in olive oil extraction plant</td>
<td>Alessandro Leone, University of Foggia, Italy</td>
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<td>Food stuffs radio contamination by $^{90}$Sr: Analytical methods, mean levels in food and contribution to risk assessment</td>
<td>Marco Iammarino, Zooprofilattico Institute of Puglia and Basilicata of Foggia, Italy</td>
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<tr>
<td>Antioxidant capacities and total phenolic content of some philippine vegetables: Effect of boiling</td>
<td>Rosaly V Manaois, Philippine Rice Research Institute (PhilRice), Philippines</td>
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<td>Food fraud detection in commercial pomegranate molasses syrups by spectroscopic and HPLC methods</td>
<td>Nada El Darra, Beirut Arab University, Lebanon</td>
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<tr>
<td>Implementation of a new partial destoner machine in an industrial olive oil plant: Evaluation of olive paste's rheology, olive oil yield and quality</td>
<td>Antonia Tamborrino, University of Bari Aldo Moro, Italy</td>
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<td>International database on commodity tolerance (IDCT)</td>
<td>Emilia Griffin, JB Trini, USA</td>
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<td>Effect of microwave and traditional cooking on the quality of food products</td>
<td>Para Dholakia, University of Delhi, India</td>
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<tr>
<td>Naturality and processing of stevia</td>
<td>Ursula Wölwer-Rieck, Institute of Nutrition and Food Sciences, Germany</td>
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<tr>
<td>Why we need healthy new proteins with a low environmental impact</td>
<td>Muyiwa Akintoye &amp; Tim Finnigan, Quorn Foods, UK</td>
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<tr>
<td>Chemical and toxicological characteristics of bio-activated peanut sprout powder applied as dietary supplements to extend mouse longevity</td>
<td>Robin Y Y Chiou, National Chiayi University, Taiwan</td>
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<td>Transcription of a bovine collagen gene fragment in yeast (Pichia pastoris) cells</td>
<td>Zulal Kesmen, Erciyes University, Turkey</td>
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<tr>
<td>Food quality, food packaging, and food waste reduction</td>
<td>Gabriele Di Giacomo, University of L’Aquila, Italy</td>
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<td>Detection of aflatoxin content in Ficus carica L. cv. Sabz in Estahban, Fars, Iran</td>
<td>Majid Rahemi, Shiraz University, Iran</td>
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<tr>
<td>Investigation drying kinetic, effective diffusivity coefficient and activation energy in shelled hazelnut (Corylus avellana) drying process</td>
<td>Zahra Yousefi, Agricultural and Natural Resources Research Center of Guilan, Iran</td>
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<td>Probiotic dairy products; A changing outlook from consumer and producer</td>
<td>Aziz Houmayuni, Tabriz University of Medical Sciences, Iran</td>
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Day 3 October 29, 2016

OLIMPICA 2

Oral Sessions: 3

The Chemistry of Food Ingredients | Investment in Food Technology | Food & Public Health | Food Laws Policy & Governance | Food Waste Management

Session Chair: Amiza Mat Amin, University Malaysia Terengganu, Malaysia
Session Co-Chair: Robin Y Y Chiou, National Chiayi University, Taiwan

Session Introduction

Title: Detection of aflatoxin content in Ficus carica L. cv. Sabz in Estahban, Fars, Iran
Majid Rahemi, Shiraz University, Iran
Title: Investigation drying kinetic, effective diffusivity coefficient and activation energy in shelled hazelnut (Corylus avellana) drying process
Zahra Yousefi, Agricultural and Natural Resources Research Center of Guilan, Iran
Title: Probiotic dairy products; A changing outlook from consumer and producer
Aziz Houmayuni, Tabriz University of Medical Sciences, Iran
**Young Researchers Forum**

**Introduction**

**Session Judge 1:** Osama O Ibrahim, Bio Innovation, USA  
**Session Judge 2:** Giancarlo Cravotto, University of Turin, Italy  
**Title:** New insight into processing of cooked rice through intrinsic measurement of modulus, adhesion and cohesion at the level of individual grains  
**Lu Yu,** The University of Queensland, Australia  
**Title:** Identification and determination of some bioactive and allergenic compounds in licorice using LC/ESI-MSMS  
**Fahriye Seyma Bayraktar,** Tubitak Marmara Research Center, Turkey

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**Lunch Break**

**Title:** Characterization and classification of apple cultivars based on triterpenoids acids, phenolic constituents and bioactive properties  
**Elisabeta-Irina Geana,** National R&D Institute for Cryogenics and Isotopic Technologies, Romania  
**Title:** Inhibitory on cell proliferation and apoptosis induction of human breast cancer cells MCF-7 by Aqueous leaf extract of *Carica papaya* L.  
**Fatma Zuhrotun Nisa,** Universitas Gadjah Mada, Indonesia  
**Title:** The effect of betacyanins from red pitahaya on the physicochemical, antioxidant and sensory properties of yoghurt and ice cream  
**Ashwini Gengatharan,** Monash University, Malaysia  
**Title:** Development of a novel strategy for the fabrication of LLDPE-OMMT hybrid multilayer films for food packaging  
**Ali Akbar Motedayen,** University of Montpellier, France  
**Title:** Effect of postharvest handling operations of oil palm fruits (*Elaeis guineensis*) on quality of crude palm oil  
**I H R Uthpala,** University of Peradeniya, Sri Lanka  
**Title:** Diffusion modeling of heptane in polyethylene vinyl acetate  
**Rachid Atmani,** Hassan II University of Casablanca, Morocco

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**Award Ceremony & Closing Remarks**

**Networking & Refreshments**

**Conference Adjournment**

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**Day 2  October 28, 2016 Poster Presentation @ Foyer**

**Poster Judge 1:** Mohammed Farid, University of Auckland, New Zealand  
**Poster Judge 2:** Angela Zinnai, University of Pisa, Italy  
**Poster Judge 3:** Francesca Venturi, University of Pisa, Italy

**FT 101**  
**Title:** Simultaneous analysis of diuretic drugs in food and dietary supplements using LC/PDA and LC/MS/MS  
**Hye Soon Kang,** Gyeongin Regional Food and Drug Safety, South Korea

**FT 102**  
**Title:** Sensory Assessment and consumer acceptability of cabibi /freshwater clam (*Batissa violacea*) sauce  
**Cristina A Cortes,** Cagayan State University, Philippines  
**Title:** Evaluation of total content and bioaccessible fractions of Ca, P, K, Na, Mg and Zn in different types of bovine milk  
**Solange Cadore,** University of Campinas, Brazil

**FT 103**  
**Title:** Antimicrobial effects of vinegar against norovirus and *Escherichia coli* in the traditional Korean vinegar green laver (*Enteromorpha intestinalis*) salad during refrigerated storage  
**Shin Young Park,** Chung-Ang University, Republic of Korea  
**Title:** Effect of technological processes on the betalain profile and antioxidant capacity of red beetroot  
**Tomasz Sawicki,** Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland

**FT 104**  
**Title:** Comparison of free and bound polyphenols profile in raw and fermented red beetroot  
**Wiczkowski Wieslaw,** Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland  
**Title:** Change in polyphenol composition and antioxidative activity during fermentation of buckwheat flour by lactic acid bacteria  
**Wiczkowski Wieslaw,** Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland
Title: Evaluation of hardness and colour of model cakes prepared from buckwheat flour fermented by selected lactic acid bacteria
Wronkowska Małgorzata, Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland

Title: Broccoli leaves powder as a component of gluten-free muffins
Krupa Kozak Urszula, Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland

Title: The inhibitory activity of buckwheat flour fermented with selected lactic acid bacteria on the formation of advanced glycation end-products
Szawara Nowak Dorota, Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland

Title: Comparison of antioxidant effects of Platycodon grandiflorum extract by extract processes
Suhyun Hong, Dongeui University, South Korea

Title: Study of the table olive processing technology in order to improve the Italian cultivar "Piantone di Mogliano" production using Lactobacillus plantarum 319 and SYNBIO® as innovative technique
Ambra Ariani, University of Camerino, Italy

Title: The effects on buttermilk taste of different spirulina forms and levels
Betul Guroy, Yalova University, Turkey

Title: The influence of the operating conditions adopted during the extraction on the qualitative and typical characteristics of Tuscan mono-varietal oils (Moraiolo, Leccino, Frantoio)
Chiara Sanmartin, University of Pisa, Italy

Title: The impact of refreshments procedures adopted on the chemical and sensory quality of sourdough obtained by different raw material: Mexican pulque vs Tuscan sourdough
Isabella Taglieri, University of Pisa, Italy

Title: The influence of different packaging solutions on red wine evolution during storage
Xiaoguo Ying, University of Pisa, Italy

Title: Screening of edible mushrooms to obtain eritadenine: A hypocholesterolemic and hypotensive compound with potential food applications as functional ingredient
Diego Morales, CIAL- Research Institute of Food Science (UAM-CSIC), Spain

Title: Application of chitosan-based coating with Trachyspermum ammi essential oil in silver carp fillets
Mohammadreza Rezaeigolestani, University of Tehran, Iran

Title: The Biotappo: A new tool for food safety
Maria Anna Conigliio, University of Catania, Italy

Title: Bio-processing of tomato (Lycopersicon esculentum) into value-added product
W A J P Wijesinghe, Uva Wellassa University, Sri Lanka

Title: Influence of different starches in sensorial, physical and chemical properties of freeze dried snacks
Africa Jimenez, Vegenat, Spain

Title: Extraction of thyme essential oil using two different solvents and its effect to enhance shelf life and quality of masala tikki and tomato paste
Nadiya Rashid Malik, Lovely Professional University, India

Title: Effects of whey protein coating containing of Zataria multiflora Boiss essential oil on self life of silver carp during chilled storage
Mohammadreza Mohammadian, University of Tehran, Iran

Title: PAOT Scan® Technology: Non-destructive new method for determination oxidative stress degree of biological tissues and fluids
Smail Meziane, Institut Européen des Antioxydants (IEA), France

Title: Quantitative risk assessment of thermophilic Campylobacter related to the consumption of Doner kebab in Tlemcen, Algeria
I Benamar, University Tlemcen, Algeria
Scientific Program

4th International Conference and Exhibition on
Food Processing & Technology

August 10-12, 2015   London, UK
Day 1  August 10, 2015

Registrations

Guggenheim Suite

Opening Ceremony

Keynote Forum

Introduction

Ozlem Tokusoglu
Celal Bayar University, Turkey

Christopher Smith
University of Chester, UK

Alison Burton Shepherd
De Montfort University, UK

Tim Finnigan
Quorn Food, UK

Group Photo

Symposium

Title: Food safety, security and sustainability: The 21st century challenge
Malcolm Elliott, The Norman Borlaug Institute for Global Food Security, UK

Special Session on Agri-Food Antibodies - Immunoassays for Food Safety and Quality Control

Title: Molecularly imprinted polymers: Plastic antibody mimics for assays and sensors in food analysis
Karsten Haupt, Compiègne University of Technology, France

Title: Recent development of fluorescence polarization immunoassays for food contaminants
Sergei A. Eremin, Moscow State University, Russia

Title: Production of antisera to phenylbutazone and oxyphenylbutazone for use in immunochemical detection assays
Terry Fodey, Agri-Food and Biosciences Institute, UK

Title: Is food a vehicle for transmission of gastric bacterial pathogen, Helicobacter pylori?
Bow Ho., National University of Singapore, Singapore

Track 1: Breaking Innovations in Food Science world
Track 2: Food Safety, Preservation, Quality Standard and Systems Management
Track 3: Food Processing and Packaging Technologies
Track 6: Application of Food Technology

Session Introduction

Session Chair: Francesca Venturi, University of Pisa, Italy
Session Co-Chair: Lara Hanna Wakim, Holy Spirit University of Kaslik, Lebanon

Title: The identification of the main glass parameters involved on the definition of the expression of a wine during tasting experience
Francesca Venturi, University in Pisa, Italy

Close of Day

Lunch Break
<table>
<thead>
<tr>
<th>Title</th>
<th>Author/Institution</th>
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<tbody>
<tr>
<td>Cumulative risk assessment on the dietary exposure of Finnish children to heavy metals</td>
<td>Johanna Suomi, Finnish Food Safety Authority Evira, Finland</td>
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<tr>
<td>Converting food leftovers into energy and fertilizer resources</td>
<td>Ruifeng Zhang, University of California, USA</td>
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<td>The role of gender and socio-demographics variables on food safety perceptions of Lebanese University students</td>
<td>Lara Hanna Wakim, Holy Spirit University of Kaslik, Lebanon</td>
</tr>
<tr>
<td>Common agricultural policy and traditional Italian food: Pathways for the sustainability</td>
<td>Francesco Zecca, University of Rome La Sapienza, Italy</td>
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<tr>
<td>The quality of extravirgin olive oil obtained by an innovative extraction technology</td>
<td>Zinnai Angela, University of Pisa, Italy</td>
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<tr>
<td>Innovative applications of infrared heating for food processing</td>
<td>Zhongli Pan, University of California, USA</td>
</tr>
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<td>Impact of macro- and microelements on the size of starch granules in potato</td>
<td>Bozena Bogucka, University of Warmia and Mazury, Poland</td>
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<tr>
<td>Optimization and computational evaluation of mechanical juice extraction from cassava (Manihotesculenta C.) leaves</td>
<td>Sajid Latif, Universitat Hohenheim, Germany</td>
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<tr>
<td>Impact of processing methods on metabolic profile and nutritional value of sorghum</td>
<td>Christine Bosch, University of Leeds, UK</td>
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<td>Production of cloudifier products from lemon, orange, melon, persimmon fruit and automation in processing</td>
<td>G N Ignatyeva, Citromil, Spain</td>
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<td>Multiscale geometrical modelling of tomato fruit, why and how?</td>
<td>Zhiguo Li, Henan Polytechnic University, China</td>
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<td>The first study comparing the shelf-life of a highly perishable food preserved by hyperbaric storage at room temperature and refrigeration</td>
<td>Jorge A Saraiva, University of Aveiro, Portugal</td>
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<td>Continuous frying improves the longevity of palm olein for processing of extruded product</td>
<td>Azmil Haizam Ahmad Tarmizi, Malaysian Palm Oil Board, Malaysia</td>
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**Day 2  August 11, 2015**

**Guggenheim Suite**

**Keynote Forum**

<table>
<thead>
<tr>
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<tr>
<td>Osama Ibrahim</td>
<td>BioInnovation, USA</td>
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<tr>
<td>Mirjana Menkovska</td>
<td>Ss. Cyril and Methodius University, Macedonia</td>
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**Special Session on Fermented Food and Its Possible Health Consequences**

**Session Chair:** Gabriela Riscuta, National Cancer Institute, USA  
**Session Co-Chair:** Sharon Ross, National Cancer Institute, USA  
**Session Introduction by Gabriela Riscuta, National Cancer Institute, USA**

<table>
<thead>
<tr>
<th>Title</th>
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<tbody>
<tr>
<td>Fermented dairy products and their potential influences on health and disease</td>
<td>Gabriela Riscuta, National Cancer Institute, USA</td>
</tr>
<tr>
<td>Consumption of fermented beverages and their influences on health &amp; disease</td>
<td>Sharon Ross, National Cancer Institute, USA</td>
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<tr>
<td>Fermented meats and implications in human health: The microbiome connection</td>
<td>Meredith A. J. Hullar, Fred Hutchinson Cancer Research Center, USA</td>
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<td>Fermented Vegetable: Health implication</td>
<td>Pamela Starke Reed, USDA, USA</td>
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**Conclusion by Sharon Ross, National Cancer Institute, USA**

**Symposium**

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<tr>
<td>Illusions, misperceptions and false food preferences caused by the brain</td>
<td>Michael O’Mahony, University of California, USA</td>
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**Workshop**

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<tr>
<td>Folic acid (B9) fortification strategies by innovative microencapsulation</td>
<td>Ozlem Tokusoglu, Celal Bayar University, Turkey</td>
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**Lunch Break**
### Track 4: Nutrition and Nutritional Management  
### Track 5: Food and Public Health

<table>
<thead>
<tr>
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</table>
| **Session Chair:** Osama O. Ibrahim, Bioinnovation, USA  
**Session Co-Chair:** A J van der Goot, Wageningen University, Netherlands |
| Title: Towards development of plant-based alternatives for animal products  
A J van der Goot, Wageningen University, Netherlands |
| Title: Inhibitory effect of buckwheat derived bakery products on the formation of advanced glycation end products – A comparison study  
Henryk Zielinski, Institute of Animal Reproduction and Food Research of the Polish Academy of Sciences, Poland |
| Title: The nature of prebiotics and the impact of prebiotics/probiotics on gut health  
Osama O. Ibrahim, Bioinnovation, USA |
| Title: Multiple benefits of food technology collaboration in fish processing  
Arnljotur Bjarki Bergsson, Matis, Iceland |
| Title: OliV chicken: A functional chicken enriched with olive oil fatty acids and organic selenium  
Michael Nikolaou, Aggelakis S A, Greece |
| Title: Monitoring acid-catalyzed hydrolysis of sucrose through low-resolution NMR relaxometry  
Mecit Halil Oztop, Middle East Technical University, Turkey |
| Title: Biodegradable biorenewable polymeric nanocomposites for food packaging applications  
Tarek M. Madkour, The American University in Cairo, Egypt |
| Networking & Refreshment Break |
| Title: Study of some physicochemical properties, sensory evaluation and shelf life of freeze-dried yogurt made with skim milk, inulin and *Saccharomyces boulardii*  
Hector Eduardo Martínez Flores, Michoacana University of San Nicolas Hidalgo, Mexico |
| Title: Antioxidant, anti-diabetic and other health-promoting properties of Jamaican *Rubus* berry species  
Camille S Bowen-Forbes, University of the West Indies, Jamaica |
| Track 7: Nutritional Deficiencies and Nutraceuticals  
Track 8: Sustainable Food Security |

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| **Session Chair:** Michael O'Mahony, University of California, USA  
**Session Co-Chair:** Henryk Zielinski, Institute of Animal Reproduction and Food Research PAS, Poland |
| Title: Strategies for producing food from microalgae for improved food security  
Ian Watson, University of Glasgow, United Kingdom |
| Title: Antioxidant properties of rapeseed can be modified by cultivation and biological stress  
Ryszard Amarowicz, Institute of Animal Reproduction and Food Research of the Polish Academy of Sciences, Poland |
| Title: Side effects of antioxidant quercetin over cancer therapy  
Zafer Akan, Celal Bayar University, Turkey |
| Title: The effect of fruit sorbet enriched in Yacon (*Smallanthus sonchifolius*) fructans on the total calcium blood level in growing rats  
Kinga Topolska, University of Agriculture in Krakow, Poland |
| Title: Influence of time and concentrations of glucose and sucrose on biofilm formation by strains of *Listeria monocytogenes*  
Victoria Jideani, University of Ibadan, Nigeria |
| Young Researchers Forum |

<table>
<thead>
<tr>
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| **Session Judges** Nazanin Zand, University of Greenwich, UK  
Zinnai Angela, University of Pisa, Italy |
| Title: Dry fractionation in barley processing  
Laura H G Van Donkelaar, Wageningen University, Netherlands |
| Title: Evolution of sensorial characteristics of different wines as a function of post-bottling conditions  
Xiaoguo Ying, University of Pisa, Italy |
| Networking & Refreshment Break |
Title: An online NP-HPLC-DPPH method for the determination of the antioxidant activity of condensed polyphenols from different chocolate manufacturing stages
Vasilisa Pedan, Zurich University of Applied Sciences, Switzerland

Title: Investigating oil migration in two layer chocolate systems with different hazelnut paste and cream formulations over chocolate layer by using magnetic resonance imaging (mri) technique
Sevil Cikrici, Middle East Technical University, Turkey

Title: Effects of drying methods, solvents and extraction methods on phytochemical compounds and antioxidant capacity from Xiao tam phan (Paramignya trimer) root
Van Tang Nguyen, University of Newcastle, Australia

Title: Development of diagnostic methods to identify fresh produce with the highest potential for maintaining minerals and nutrition during processing
Mehrdad Mirzaee, University of Greenwich, United Kingdom

Title: Effects of various clarification agents on the anthocyanins and color of red grape juice from Kaleza Karasi grapes (Vitis Vinifera L.)
Sevgin Diblan, Adana Science and Technology University, Turkey

Title: Effects of different sorbic acid and moisture levels on chemical and microbial qualities of sun-dried apricots during storage
Sumeyye Alagoz, Ankara University, Turkey

Title: Betalains from Hylocereus polyrhizus: A potential natural red food colorant
Ashwini Gengatharan, Monash University, Malaysia

Title: Effects of various copigments, honey and sugars on anthocyanins and color of sour cherry nectars
Kubra Ergan, Mehmet Akif Ersoy University, Turkey

Title: Optimization of parameters for production of protein hydrolysate using edible oyster mushroom (Pleurotus ostreatus)
Bhaswati Goswami, Indian Institute of Engineering Science & Technology, India

Title: Biochemical characterization of different cactus pear accessions (Opuntia spp.) from different regions of Morocco
Youssef El Kharrassi, INRA-Centre Regional de la Recherche Agronomique, Morocco

Panel Discussions
Session Adjournment

Day 3
August 12, 2015
Guggenheim Suite

Workshop
Title: Cereal dietary fibre perspectives on sustainable food and nutrition
Mirjana Menkovska, Sts. Cyril and Methodius University, Macedonia

Symposium
Title: Real time detection of bacteria for improved decontamination for the food industry
Ian Watson, University of Glasgow, United Kingdom

Track 9: Food Nanotechnology
Track 10: Food Biotechnology

Session Introduction

Session Chair: Ralf Greiner, Max Rubner-Institut, Germany
Session Co-Chair: Ryszard Amarowicz, Institute of Animal Reproduction and Food Research of the Polish Academy of Sciences, Poland

Title: Nanotechnology in the food sector: Tiny particles, big effects
Ralf Greiner, Max Rubner-Institut, Germany

Networking & Refreshment Break

Title: The global harmonization initiative
Kirsten Brandt, Newcastle University, UK

Title: The application of high pressure processing in the dairy industry – A review
Thomas Zafiriadis, State Professional Training Institution of Katerini, Greece

Title: E-food science project: Bio-functional foods
Olga Gortzi, Technological Educational Institution of Thessaly, Greece

Title: Molecular identification of bacteria on grapes and in must from Small Carpathian wine-producing region (Slovakia)
Tomas Kuchta, National Agricultural and Food Centre, Slovakia

Title: Occurrence, impact and biocontrol of biogenic aminesin fermented soybean foods
Jae-Hyung Mah, Korea University, Korea

Title: The Colombian core collection of Solanum tuberosum. group phureja as a source of protein and dietary fibre for breeding programs
Carlos-Eduardo Narváez-Cuenca, Universidad Nacional de Colombia, Colombia

Title: Thermodynamic properties of African arrowroot lily (Tacca involucrata) in relation to packaging
Bibiana Igbabul, University of Agriculture, Nigeria

Lunch Break
**Title:** Stock as unthickened liquid part of meat: Ultrasound processing effects  
Eylem Ezgi Fadıloglu, Yasar University, Turkey

**Title:** Characterization of diverserice accessions for protein content and its correlation with starch properties  
Maxwell Darko Asante, CSIR-Crops Research Institute, Ghana

**Title:** Effect of processing on in vitro bioaccessibility of phenolics, flavonoids and antioxidant activity of vegetables with/without yoghurt  
Esra Capanoglu, Istanbul Technical University, Turkey

**Title:** Real time and In situ monitoring of the crystallization of palm oil-based products using Focused Beam Reflectance Measurement (FBRM)  
Elina Hishamuddin, Malaysian Palm Oil Board, Malaysia

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**Award Ceremony & Closing Remarks**

**Poster Presentations**

**Day 2  August 11, 2015**

**Guggenheim Foyer and Eriki Restaurant**

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<td>Delay of met-myoglobin formation in frozen skipjack tuna (Katsuwonus pelamis) meat during cold storage using NADase</td>
<td>Yasuyuki Tsukamasa, Kinki University, Japan</td>
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<td>FT-02</td>
<td>Ligularia fisheri extract attenuates liver damage induced by chronic alcohol intake through activation of antioxidative enzymes, down-regulation of CYP2E1 and inhibition of reactive oxygen species generation</td>
<td>Gi Dong Han, Yeungnam University, South Korea</td>
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<td>FT-03</td>
<td>Polyphenol profiles of barley sprouts at different growth stages and investigation of their antioxidative effects</td>
<td>Woo Duck Seo, Crop Foundation Division, Republic of Korea</td>
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<td>FT-04</td>
<td>Antioxidant, hypoglycemic and hypotensive effects affected by various molecular weights of cold water extract from Pleurotus citrinopileatus</td>
<td>Be-Jen Wang, Cornell University, Taiwan</td>
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<td>FT-05</td>
<td>Simultaneous analysis of anti-obesity drugs in food and food supplements using LC/PDA and LC/MS</td>
<td>Jeung-Young Chai, Ministry of Food and Drug Safety, Korea</td>
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<td>FT-06</td>
<td>Application of hyperspectral imaging for rapid screening of key quality parameters in cereal grains</td>
<td>Nicola Caporaso, University of Nottingham, UK</td>
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<td>FT-07</td>
<td>Survival of Staphylococcus aureus in herbs</td>
<td>Mai Dinh Thanh, Federal Institute for risk assessment, Germany</td>
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<td>FT-08</td>
<td>Anti-aging effect of wine constituent and the utilization of wine compression residue</td>
<td>Akiyoshi Sawabe, Kinki University, Japan</td>
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<td>Analysis of heterocyclic amines and polycyclic aromatic hydrocarbons in commercial ready to eat meat products in UK</td>
<td>Fei Lu, University of Reading, UK</td>
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<td>FT-10</td>
<td>Heat resistance of spores of six major Bacillus species in phosphate buffer and fermented soybean products</td>
<td>Jae-Hyung Mah, Korea University, Korea</td>
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<td>FT-11</td>
<td>Highly sensitive and selective detection of ractopamine in meat via the piezoelectric immunosensor modified by carbon nanotubes</td>
<td>Sergey A Eremin, Moscow State University, Russia</td>
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<td>FT-12</td>
<td>Multilayered edible coatings from Chitosan and Sodium Caseinate by layer-by-layer assembly</td>
<td>Beste Bayramoglu, Izmir Institute of Technology, Turkey</td>
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<td>FT-13</td>
<td>Antioxidant activity and nitric oxide production of extracts from maize hybrid for grain, ‘kangilok’</td>
<td>Hee Yeon Kim, Gangwondo Agriculture Research and Extention Services, Korea</td>
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<td>FT-14</td>
<td>Increasing shelf life of cooked beans by means of rapid cooling</td>
<td>Serpil Sahin, Middle East Technical University, Turkey</td>
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<td>FT-15</td>
<td>Understanding the processing behaviour of the underutilised Nigerian pigeon pea seed as a contribution to ensuring food security</td>
<td>Mary Okpala, University of Nottingham, UK</td>
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FT-16 Title: Color stability of sour cherry nectars containing various phenolic extracts and sweeteners during storage
Mehmet Ozkan, Ankara University, Turkey

FT-17 Title: The effect of microwave-infrared combination drying on quality of osmotically dehydrated eggplants
Ayca Aydogdu, Middle East Technical University, Turkey

FT-18 Title: Enhancing the color intensity of strawberry nectars by various copigments and sweeteners
Meltem Turkyilmaz, Ankara University, Turkey

FT-19 Title: Production angiotensin I-converting enzyme (ACE) inhibitory peptides using soy-powder based medium fermented with Lactobacillus plantarum
Shu Chen Wang, Chung Hsing University, Taiwan

FT-20 Title: Cinnamon oil nanoemulsions/microemulsions: formulation, characterization and antibacterial activity
Simge Tutku Yildirim, Middle East Technical University, Turkey

FT-21 Title: Analysis of carotenoid contents for development of high carotenoid varieties in corn grain
Sang Hyun Lim, Gangwondo Agriculture Research and Extension Services, Korea

FT-22 Title: Effect of different homogenization techniques on the particle size of liposomes and storage characterization by NMR Relaxometry
Selen Guner, Middle East Technical University, Turkey

FT-23 Title: Analysis of anthocyanin contents for development of high anthocyanin varieties in corn grain
Jong Yeol Park, Gangwon Agricultural Research and Extension Services, Korea

FT-24 Title: Early stage detection of tobacco mosaic virus in tomato seeds by NMR Relaxometry
Kubra Unal, Middle East Technical University, Turkey

FT-25 Title: Critical variants increasing the sweetness of sweet-tasting protein, brazzein
Kwang-Hoon Kong, Chung-Ang University, Korea

FT-26 Title: Effect of various SO₂ concentrations on sugars and amino acids in sulfured dried apricots
Fatmagul Hamzaoglu, Ankara University, Turkey

FT-27 Title: Impact of polyphenol addition on the total phenolic content and antioxidant capacity of acidified milk gels
Mukaddes Kilic Bayraktar, University of Reading, UK

FT-28 Title: Effects of sporulation and heat-shock conditions on spores of six major Bacillus species
Jae-Hyung Mah, Korea University, Korea

FT-29 Title: The effect of onion skin powder addition on physical parameters of extrudates
Bade Tonyali, Middle East Technical University, Turkey

FT-30 Title: Effects of moisture contents and storage temperatures on browning of non-sulfited sun dried apricots
Nihal Guzel, Hitit University, Turkey

FT-31 Title: Changes in β-carotene content, pH and titratable acidity during sulphuring at different concentrations and drying of apricots (Prunus armeniaca L.)
Ayşenur Salur, Ankara University, Turkey

FT-32 Title: Effect of high hydrostatic pressure application (HHP) and osmotic dehydration (DO) as pretreatments to hot –air drying of abalone cubes.
Teresa Roco Bugueno, Universidad De La Serena, Chile

FT-33 Title: Effect of sugar type and water content on the physical properties of marshmallows
Emrah Kirtili, Middle East Technical University, Turkey

FT-34 Title: Effect of steaming and different drying conditions on physicochemical characteristics of pumpkin powder
Park Bo-Ram, National Academy of Agricultural Science, Korea

FT-35 Title: Effects of various copigments on the stability of anthocyanins in sour cherry juice concentrates during storage
Buket Orhan, Ankara University, Turkey

FT-36 Title: Inhibitory effect of corn silk on skin pigmentation
Sang Yoon Choi, Korea Food Research Institute, Korea

FT-37 Title: Effects of sulfuring at different concentrations on polyphenols and polyphenoloxidase activity in dried apricots
Melek Altindag, Ankara University, Turkey
FT-38 Title: Effects of traditional drying (sun drying) and drying in the oven on flavonoids and carotenoids of apricot
Barkat Malika, INATTA, Algeria

FT-39 Title: Acute oral toxicity and genotoxicity of polysaccharide fraction from the leaves of Diospyros kaki Thumb
Chang-Won Cho, Korea Food Research Institute, Korea

FT-40 Title: Microbiological, chemical and organoliptical evaluation for irradiated white shrimp
Amal N Alkuraieef, Princess Nora bint Abdul Rahman University, Saudi Arabia

FT-41 Title: The effects of high-temperature/high-pressure treatment on the major active ingredients and antioxidant activity of Korean ginseng (Panax ginseng C.A. Meyer)
Hee Do Hong, Korea Food Research Institute, Korea

FT-42 Title: Fatty acids’ profile of mostly consumed Lebanese fish from the Mediterranean region
Joane Matta, Holy Spirit University of Kaslik, Lebanon

FT-43 Title: Understanding the effects of different polysaccharides on swelling of whey protein hydrogels
Sirvan Sultan Uguz, Middle East Technical University, Turkey

FT-44 Title: Monitoring of sodium contents in Korean preserved food, Kimchi and Jeotgal (pickled fish)
Joungboon Hwang, Daejeon Regional Food and Drug Administration, Republic of Korea

FT-45 Title: The effect of rice, potato, corn and tapioca starches on the quality of gluten-free bread
Anita Seherehnejad, Cardiff Metropolitan University, UK

FT-46 Title: The effect of extrusion processing on solubility and molecular weight of water-soluble arabinoxylan
Abdulmannan Fadel, MMU, UK

FT-47 Title: The effect of fruit sorbet with the addition of Jerusalem artichoke (Helianthus tuberosus L.) fructans on the total calcium blood level in growing rats
Ewa Cieslik, University of Agriculture in Krakow, Poland