Euro Food 2020

23rd Euro-Global Summit on Food and Beverages

February 26-27, 2020
Berlin, Germany

CALL NOW FOR MORE INFO
702-508-5200
EXT: 8032

eurofood@premiummeetings.org
https://europe.foodtechconferences.org/
09:00-09:30
REGISTRATION

09:30-12:30
KEYNOTE

12:30-14:30
LUNCH

14:30-16:30
WORKSHOPS

16:30-17:30
SESSION TALKS

17:30-18:30
NETWORKING

DATE: February 26-27, 2020

Euro Food 2020

Cathedral Church
TV Tower
Museum Island
Old Tower-Bridge

Berlin, Germany

We take immense gratitude inviting the food science and technology contributors to the 23rd International Conference on Food & Beverages during February 26-27, 2020 in Berlin, Germany

UK: Conference Series LLC Ltd
702-508-5200
https://europe.foodtechconferences.org/
KEY SESSIONS

Food Science and Biotechnology
Beverage Technology
Sea Food Processing
Dairy Science and Technology
Meat Science and Processing
Food Packaging and Process Engineering
Food Chemistry and Molecular Food
Food Microbiology and Enzymology
Food Flavouring and Coatings
Food Preservation and Processing
Food Adulteration and Fortification
Food Quality Control and Quality Assurance
Food Allergy and Public Health
Food colloids and Polymers
Spices Extraction and Seasonings
Food Production and Scarcity
Food Safety and Security
Food and Drug Analysis
Food Labelling and Advertising Regulations
Food Nano Chemistry
Food and Beverage Hotel Management
Food Sustainable

eurofood@premiummeetings.org
https://europe.foodtechconferences.org/
PLAN YOUR TRIP TO Berlin

Old Tower Bridge

Charlottenburg Place

Brandenburg Gate

Museum Island
Scientific Program

22nd Euro-Global Summit on
Food and Beverages
February 28-March 01, 2019 | London, UK

UK: Conference Series LLC Ltd
47 Churchfield Road, London, W3 6AY
Toll Free: +0-800-014-8923
DAY-1
February 28, 2019
Meeting Hall: Johnson

09:00-09:45 Registrations

Opening Ceremony 09:45-09:55

KEYNOTE FORUM

Introduction

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

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

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

Title: Sea fish eggs a new ingredient for functional food
Alexander Zhabin, Nativbio LTD, Russia

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

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

Title: Animal feed resources and their management in Nepal
Netra P Osti, National Animal Science Research Institute (NASRI), Nepal

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
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

Title: Seaweeds as a rich source of nutrients and bioactive compounds in human diet
Teresa Mouga, Marine and Environmental Sciences Centre, Portugal

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

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

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
21st Euro-Global Summit on Food and Beverages
March 08-10, 2018 | Berlin, Germany
**Keynote Forum**

**Title:** Use of short-wave ultraviolet light (UV-C) under a hurdle approach to preserve turbid juices  
*Sandra Guerrero,* CONICET, Argentina

**Title:** Identifying treatment schemes for fruit and vegetable wash-water  
*Richard G. Zytner,* University of Guelph, Canada

---

**Group Photo**

---

**Networking and Refreshments Break**

---

**Session Introduction**

**Title:** Efficacy of probiotic yeast and bacteria in fermentation of sugars and inhibition of oral pathogens  
*Sudha Rani R,* Kyungpook National University, South Korea

**Title:** Development of a plant-based dietary supplement to address life-cycle needs of the European female population  
*Sara D. Garduno-Diaz,* ONO Labs, Germany

**Title:** Can xylene and chia (Salvia hispanica L.) seed extract directly basic ovarian cell functions?  
*Adam Tarko,* Constantine the Philosopher University in Nitra, Slovakia

---

**Lunch Break**

---

**Panel Discussion**

**Sessions:** Nutritive Aspects of Food | Nutrition & Nutritional Disorder Management  
**Session Chair:** Douglas E. Cosby, USDA, USA  
**Session Co-Chair:** Kurt Richardson, Anitox, USA

---

**Session Introduction**

**Title:** Processing broccoli sprouts for optimal isothiocyanate content and shelf stability: Development, characterization and sensory evaluation  
*Carla Rodriguez,* The Ohio State University, USA

**Title:** Nutritional and functional properties of sheep milk for beneficial dairy products development  
*Celso F Balthazar,* Universidade Federal Fluminense, Brazil

---

**Networking and Refreshments Break**

---

**Title:** Chicken protein hydrolysates targeting mitochondria exert anti-atherosclerotic effect beyond plasma cholesterol-lowering activity in apoE-/- mice  
*Thomas A Aloysius,* University of Bergen, Norway

**Title:** Anatolian brine cheeses  
*Aydin C. M,* Munzur University, Turkey
Title: New method of nutrient management in hydroponics and the application for production of low potassium tomato fruit
Satoru Tsukagoshi, Chiba University, Japan

Panel Discussion
Day 2   March 09, 2018
Meeting Hall: Bismarck

Workshop
Title: The effect of enrichment broth and temperature on the recovery of Salmonella
Douglas E. Cosby, USDA, USA
Title: The effect of pre-enrichment media on the recovery and detection of Salmonella in feed
Kurt Richardson, Anitox, USA

Networking and Refreshments Break
Title: Accuracy of Campylobacter isolate cultural identification based on microbiome sequencing
Steven C. Ricke, University of Arkansas, USA

Workshop
Title: Dietary cultures and antiquity of food and beverages
Norah Nakachwa Mabirizi, Uganda

Sessions: Microbiological Quality Aspects in Food and Beverage Industry | Food and Beverage Hotel Management and Services | Food Quality, Safety and Preservation
Session Chair: Richard G. Zytner, University of Guelph, Canada
Session Co-Chair: Jean Eric PELET, ESCE International Business School, France

Session Introduction
Title: Buying wine online or offline: Some determinants of choice
Jean Eric PELET, ESCE International Business School, France
Title: Influence of pH on the growth of an autochthonous lactic acid bacteria and bacteriocin production with antilisterial activity
Ariana Macieira, CBQF - Universidade Católica Portuguesa, Portugal

Lunch Break
Poster Presentations
Poster Judge: Sandra Guerrero | CONICET | Argentina

EF-01
Title: Innovative solution for food reformulating as source of bioactive compounds from by-products of wine industry
Anamaria Pop, UASVM Cluj-Napoca, Romania

EF-02
Title: Antimicrobial activity of poly lactic acid films containing nanocellulose & ethanolic extract of propolis against some food borne pathogens
Aslan Dalilan, University of Tehran, Iran

EF-03
Title: The study of the organochlorine pesticide residues traceability in food chain: Feeds-fatty tissue-meat-meat products
Crina Carmen Muresan, UASVM, Romania

EF-04
Title: Probiotic cereal-based beverages; benefits and health related aspects
Mahsa Shakooie, Shahid Beheshti University of Medical Sciences, Iran

EF-05
Title: By-products of apple processing as a source of bioactive compounds
Anca C Farcas, UASVM Cluj-Napoca, Romania

EF-06
Title: An improvement of the human gut ecosystem by drinking Refined-Deep-Sea Water (RDSW)
Hiroaki Takeuchi, Kochi Clinical Study Group with Refined-Deep-Sea Water, Japan

EF-07
Title: Quantitative analysis by HPLC and FT-MIR prediction of sugars in juice from the fruit of plum harvest during growth and fruit development
Romina Alina Vlaic, UASVM, Romania

Sessions: Microbiological Quality Aspects in Food and Beverage Industry | Food and Beverage Hotel Management and Services | Food Quality, Safety and Preservation
Session Chair: Richard G. Zytner, University of Guelph, Canada
Session Co-Chair: Jean Eric PELET, ESCE International Business School, France
Title: Halal food in global prospective of food safety, security & sustainability: Gap areas
Raja N A Khan, Independent Researcher, Malaysia

Title: Aflatoxin situation in Iranian pistachios: A ten years trend analysis
Hossein Nazarian, Iranian Food and Drug Administration, Iran

Title: Iron-binding optimization of bioactive casein phosphopeptides using response surface methodology; Effect of pH, mass ratio and time
Zohre Delshadian, Lorestan University of Medical Sciences, Iran

Networking and Refreshments Break 16:00-16:30 @ Foyer

Title: Post harvest mycoflora of some fruits from Ad Darb market, Jizan, Saudi Arabia
Syeda Fatima Manzelat, Jizan University, Saudi Arabia

Title: In vitro assessment of hypocholestermic activity of Lactococcus lactic subsp. Lactis
El Sohaimy S A, Arid Lands Cultivation Research Institute, Egypt

Title: Association of dietary epicatechin and catechin with incidence of heart failure: The physicians’ health study
Luc Djousse, Brigham and Women’s Hospital, USA

Title: Intelligent and reliable food with Movilitas track & trace
Vjekoslav Benussi, Movilitas, Deutschland

Video Presentation

Title: Antioxidant activity-the potential relationship between diet and health
Khiena Z Brainina, Ural State University of Economics, Russian Federation

Panel Discussion

Day 3 March 10, 2018
Networking and Lunch @Theodor’s Restaurant
Awards & Closing Ceremony

Bookmark your dates

22nd Euro-Global Summit on
Food and Beverages

Feb 28-Mar 01, 2019  London, UK

E-mail: eurofood@foodtechconferences.com; eurofood@annualconferences.org
Website: food.global-summit.com/europe