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SCIENTIFIC PROGRAM

FOOD Beverages 2024

Date : April 19-19, 2024

Venue : Dubai, UAE

Theme : Fresh recipes for the food and beverage industry

33rd World Conference on

Food and Beverages

April 18-19, 2024 & Dubai, UAE

DAY 1

Talk 1	Title: Development of an Anti-Hyperglycemic Probiotic Pumpkin Juice Fermented by a Potential Probiotic Strain from Water Kefir Grains
	Dr. Koh Wee Yin , Universiti Malaysia Sabah
Talk 2	Title: Lytic kinetics of a cocktail of two Siphoviridae bacteriophages against Klebsiella pneumonia
	Dr. Rashad R. Al-Hindi, King Abdulaziz University, Jeddah, Saudi Arabia
Talk 3	Title: Impact of molecular structure in glassy food matrices
	Sheila Ruiz Barbero ,Nestlé Research Lausanne, Switzerland
Talk 4	Title: Immunostimulatory Activity of Cordyceps militaris Fermented with Pediococcus pentosaceus SC11 Isolated from a Salted Small Octopus in Cyclophosphamide-Induced Immunocompromised Mice and Its Inhibitory Activity against SARS-CoV 3CL Protease
	Hye-Jin Park, Associate professor Gachon University
Talk 5	Title: Metabo-tip: a non-invasive metabolomics assay combining food exposomics with health implications
	Christopher Gerner ,Joint Metabolome Facility, Faculty of Chemistry, University of Vienna, Austria
Talk 6	Title: Analysis by SPE and GC-MS of the phytosterols of the husk of Theobroma Cacao L. and evaluation of its antioxidant activity.
	Gloria Edith Guerrero Álvarez , Universidad Tecnológica de Pereira, Risaralda, Colombia.
Talk 7	Title: Honey authentication using the emission-excitation matrices
	Sorina Ropciuc , University of Suceava, Romania

DAY 2

Talk 1	Title: Investigating the cellular and molecular mechanisms of diabetes associated cancer
	Jinsil Kim, Biola University, USA
Talk 2	Title: Clinical Significance of human placenta-derived Laennec in the treatment of Chr. Liver disease(NASH,CHC,H.H) and complicated type2 Diabetes Mellitus
	Yuki Hamada, Hamada Clinic for Hepatology and Gastroenterology, Japan
Talk 3	Title: Food freshness monitoring based on carbon dot and UV light reinforced colorimetric fis gelatin films using a custom-designed mobile application
	Leyla Nesrin Kahyaoglu, Middle East Technical University, Turkey
Talk 4	Title: Target Chemical and microbial analysis for IQF shrimp (Penaeus monodon) based on sizes, temperatures, and food additives to extend shelf life.
	Mohammad Aslam Hosain, Ningbo University, China
Talk 5	Title: Selection of food-associated Lactiplantibacillus plantarum for the development of innovative non-dairy fermented foods with potential against intestinal inflammation
	Roberta Prete, University of Teramo, Italy