

# SCIENTIFIC PROGRAM

## 34th World Conference on Food and Beverages

April 14-15, 2025 London, UK

### DAY 1

Talk 1	Title: <b>Development of an Anti-Hyperglycemic Probiotic Pumpkin Juice Fermented by a Potential Probiotic Strain from Water Kefir Grains</b> Dr. Koh Wee Yin , Universiti Malaysia Sabah
Talk 2	Title: <b>Lytickinetics of a cocktail of two Siphoviridae bacteriophages against Klebsiellapneumonia</b> Dr. Rashad R. Al-Hindi, King Abdulaziz University, Jeddah, Saudi Arabia
Talk 3	Title: <b>Impact of molecularstructure in glassy food matrices</b> Sheila Ruiz Barbero ,Nestlé Research Lausanne, Switzerland
Talk 4	Title: <b>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</b> Hye-Jin Park, Associateprofessor Gachon University
Talk 5	Title: <b>Metabo-tip: a non-invasive metabolomics assay combining food exposomics with health implications</b> Christopher Gerner ,Joint Metabolome Facility, Facultyof Chemistry, University of Vienna, Austria
Talk 6	Title: <b>Analysis by SPE and GC-MS of the phytosterols of the husk of Theobroma Cacao L. and evaluation of its antioxidant activity.</b> Gloria Edith Guerrero Álvarez ,Universidad Tecnológica de Pereira, Risaralda, Colombia.
Talk 7	Title: <b>Honey authentication using the emission-excitationmatrices</b> Sorina Ropciuc,University of Suceava, Romania

Talk 8	Title: <b>Investigating the cellularand molecularmechanisms of diabetesassociated cancer</b> Jinsil Kim, Biola University, USA
Talk 9	Title: <b>Clinical Significance of human placenta-derived Laennecin the treatment of Chr. Liver disease(NASH,CHC,H.H) and complicated type2 Diabetes Mellitus</b> Yuki Hamada, Hamada Clinic for Hepatology and Gastroenterology, Japan
Talk10	Title: <b>Food freshness monitoring based on carbon dot and UV light reinforced colorimetricfis gelatin films using a custom-designed mobile application</b> Leyla Nesrin Kahyaoglu, Middle East Technical University, Turkey
Talk11	Title: <b>Target Chemical and microbial analysis for IQF shrimp (Penaeus monodon) based on sizes, temperatures, and food additives to extend shelf life.</b> Mohammad Aslam Hosain, Ningbo University, China
Talk12	Title: <b>Selection of food-associated Lactiplantibacillus plantarum for the development of innovative non-dairy fermented foods with potential againstintestinal inflammation</b> Roberta Prete, Universityof Teramo, Italy

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