

# *Scientific Program*

*Proceedings of*  
International Conference on

## **Food Chemistry & Hydrocolloids**

August 11-12, 2016 Toronto, Canada



**Hosting Organization:**  
**Conference Series LLC**

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### **Message from the Mayor**

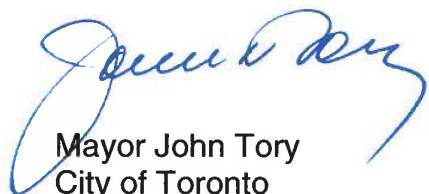
It is my pleasure to extend greetings and a warm welcome to everyone attending the International Conference on Food Chemistry and Hydrocolloids.

Food Chemistry and Hydrocolloids 2016 is an educational and informative event that will focus on recent advancements and progress in the field of food chemistry and Hydrocolloids.

I welcome everyone to our city and encourage you to enjoy Toronto at this time of year as well as learn about our vibrant neighbourhoods.

On behalf of Toronto City Council, please accept my best wishes for an informative and enjoyable conference.

Yours truly,



Mayor John Tory  
City of Toronto

# Scientific Program

**Day 1 August 11, 2016**

**09:00 - 09:30 Registrations**

**Algonquin AB**

**conference**series.com

**09:30-09:45**

## Opening Ceremony

### Keynote Forum

**09:45-10:00 Introduction**

**10:00-10:25 Title: Factors controlling the deterioration of spray dried active food ingredients**

**Cuie Yan**, PepsiCo Global R&D, USA

**10:25-10:50 Title: Folate and health – still a challenge in food and nutrition science**

**Cornelia Witthoft**, Linnaeus University, Sweden

### Group Photo

Networking & Refreshment Break 10:50-11:05 @ Foyer

Oral Session-1:

Chemistry of Food | Functionality & Behaviour of Hydrocolloids | Cereal Chemistry & Sea Food Chemistry | Rheology & Kinetics of Chemical Reaction in Food

Session Introduction

**Session Chair: Cornelia Witthoft**, Linnaeus University, Sweden

**Session Co-chair: Blair Surridge**, Camosun College, Canada

**11:05-11:25 Title: Effect of starch thickening on emulsion formation and stabilization in salad dressings**

**Rachel Wicklund**, Tate & Lyle, USA

**11:25-11:45 Title: Analysis of red grape skin anthocyanins extracted using sonication**

**Harmit Singh**, California State Polytechnic University, USA

**11:45-12:05 Title: The accumulation of endocrine-disrupting chemicals in vegetables and fruits in coastal zone**

**Jian Lu**, Chinese Academy of Sciences, China

**12:05-12:25 Title: The development of iron fortified tea**

**Elisa June Teresa McGee**, University of Toronto, Canada

**12:25-12:45 Title: Technology strategies to control starch retrogradation**

**Weichang (David) Liu**, Tate & Lyle, USA

**12:45-13:05 Title: Chemical composition, antibacterial and antioxidant properties of essential oils prepared from caraway is maintained after sterilization of seeds with  $\gamma$ -irradiation**

**Abdolamir Allameh**, Tarbiat Modares University, Iran

**13:05-13:25 Title: Milk protein-based encapsulation of multiple bioactive nutrients**

**Li Liang**, Jiangnan University, China

Lunch Break: 13:25-14:15 @ Foyer

### Workshop on Whey Protein Chemistry, Functionality and Application

**14:15-14:35 Title: Effects of pectin/inulin on the rheological properties of whey protein**

**Cuina Wang**, Jilin University, China

**14:35-14:55 Title: Low fat Cheddar cheese made using polymerized whey protein concentrate and adjunct culture**

**Tiehua Zhang**, Jilin University, China

#### Oral Session-2:

Processing, Fortification & Packaging of Food | Recent Advancement in Food Science & Food Business  
Food, Nutrition & Health | Chemistry behind Meat & Poultry Processing

Session Introduction

**Session Chair:** John Tsaknis, Technological Educational Institution (TEI) of Athens, Greece

**Session Co-chair:** Gunay Ozkan, College of Southern Nevada, USA

- 14:55-15:15** Title: Migration and human exposure assessment of silver from an antimicrobial spray coated low density polyethylene nanocomposite material into milk  
**Joseph Hannon**, University College Dublin, Ireland
- 15:15-15:35** Title: The potential use of ultra- high pressure homogenization process for milk treatment  
**Genaro G. Amador**, Center for Research in Applied Biotechnology, Mexico
- 15:35-15:55** Title: Heavy metal concentrations and distribution of water, soil, and fish around the Qinghai- Tibet Plateau-A review  
**Jun Wu**, Chinese Academy of Sciences, China
- 15:55-16:15** Title: Spice and wellness: Current practice and future perspectives  
**M. Madhava Naidu**, Central Food Technological Research Institute, India

Networking & Refreshment Break 16:15-16:30 @ Foyer

- 16:30-16:50** Title: Current advances in science and technology for endocrine disrupting chemicals in food  
**Roeb Garcia-Arrazola**, National Autonomous University of Mexico, Mexico
- 16:50-17:10** Title: The study of chemical and physic components in berry of grape cultivar Shesh i Bardhe, in Albania  
**Edlira Kukali**, Agricultural University of Tirana, Albania
- 17:10-17:30** Title: Role of calcium in reducing accumulation of heavy metal cadmium in seeds of chickpea and mungbean  
**Kamal Jit Singh**, Panjab University, India
- 17:30-17:50** Title: Evaluation of vitamin D3 concentration in canned fish, distributed in the market in Iran  
**Maryam Mirlohi**, Isfahan university of Medical science, Iran

#### Panel Discussion

Day 2 August 12, 2016

Algonquin AB

#### Keynote Forum

- 10:00-10:25** Title: Development of fermented products from donkey milk  
**John Tsaknis**, Technological Educational Institution (TEI) of Athens, Greece
- 10:25-10:50** Title: Hop extracts – A natural antimicrobial for ensuring food safety  
**Carolin Hauser**, Fraunhofer Institute for Process Engineering and Packaging IVV, Germany

Networking & Refreshments Break: 10:50-11:05 @ Foyer

#### Oral Session-3:

Food Flavour Chemistry | Hydrophilic Colloids in Food Industry | Food Storage and Preservation | Role of Bioactive Constituents | Equipment's and Techniques | Food Dairy: Science, Research & Sustainability

Session Introduction

**Session Chair:** Cuie Yan, PepsiCo Global R&D, USA

**Session Co-chair:** Carolin Hauser, Fraunhofer Institute for Process Engineering and Packaging IVV, Germany

- 11:05-11:25** Title: Bacterial NanoCellulose– A novel marketable food hydrocolloid?  
**Fernando Dourado**, University of Minho, Portugal

- 11:25-11:45** Title: **Novel method of product authenticity and traceability testing using molecular techniques in combination with gold nanoprobe for food and agricultural applications**  
Dimitra Houhoula, Technological Educational Institute of Athens, Greece
- 11:45-12:05** Title: **Synthesis of prebiotics as monitor by infrared spectroscopy**  
Andrea Gomez-Zavaglia, Center for Research and Development in Food Cryotechnology, Argentina
- 12:05-12:25** Title: **Utilizing nanotechnologies for development active edible coatings to improve quality and storability of food**  
Elena Poverenov, Agricultural Research Organization- The Volcani Center, Israel
- 12:25-12:45** Title: **Liaison of phenolic and biological activity of daucus carota cultivars indigenous to Pakistan**  
Shahzad Ali Shahid, The University of Western Ontario, Canada
- 12:45-13:05** Title: **Microencapsulation of *Lactobacillus Plantarum* with alginate/resistant-starch and development of a new method for evaluating the viability of entrapped bacteria**  
Yahya Shafiei Babil Oliaei, Islamic Azad University, Iran
- 13:05-13:25** Title: **Evolutions of structural properties of native phospho casein (NPC) powder during storage**  
Sarah Nasser, INRA, France

Lunch Break: 13:25-14:15 @ Foyer

- 14:15-14:35** Title: **Innovation in technology for processing goats milk and dairy products**  
Choiijilsuren Narangerel, Institute of Technology, Mongolia
- 14:35-14:55** Title: **Optimization of probiotic yogurt production applying different concentration of vitamin D3 ,Cuminum cyminum and different fermentation times using response surface methodology**  
Maryam Mirlohi, Isfahan university of Medical science (MUI), Iran
- 14:55-15:15** Title: **Protection of resveratrol against decomposition of folic acid and the decomposition-induced  $\beta$ -lactoglobulin structural change**  
Wusgal, JiangnanUniversity, China
- 15:15-15:35** Title: **Storage stability of a nigerian traditional extruded and deep fried corn-based snack (kokoro)**  
Francis Ayelele, Federal Polytechnic, Nigeria

#### Symposium on New Techniques in Plant Protein Processing

- 15:35-15:55** Title: **Gel properties of SPI modified by enzymatic cross-linking during frozen storage**  
Shuntang Guo, China Agricultural University, China
- 15:55-16:15** Title: **Effects of endogenous small molecular compounds on the rheological properties, texture and microstructure of soymilk coagulum**  
Ruican Wang, China Agricultural University, China

Refreshments & Poster Session: 16:15-16:30 @ Foyer

#### Poster Session @ Foyer 16:15-17:15

- FC001** Title: **Low temperature and hypoxia on  $\gamma$ -aminobutyric acid accumulation in activated brown rice**  
Zhenxin Gu, Nanjing Agricultural University, PR China
- FC002** Title: **Functional foods in the nomadic traditions**  
Ts. Batsukh, Mongolian University of Science and Technology, Mongolia
- FC003** Title: **Effect of beetroot gel administration on performance, metabolic and biochemical parameters of physically actives individuals**  
Eduardo Mere Del Aguila, Federal University of Rio de Janeiro, Brazil
- FC004** Title: ***Citrus sinensis* peel: A potential source for functional food development**  
Faboya Evelyn Taiwo, Rufus Giwa Polytechnic, Nigeria
- FC005** Title: **Analysis of chemical composition, mineral and anti-oxidative effect of the *Rudbeckia laciniata***  
Geonmin Noh, Functional food & Nutrition Division, South Korea
- FC006** Title: ***Tropaeolum majus* (nasturtium) ethanolic extract inhibits adipogenesis in 3T3-L1 cells**  
Gichang-Kim, Rural Development Administration, South Korea



- FC007** Title: **Impact of fiber and protein derived from rapeseed press-cake on Maillard Reaction in a cookie model system**  
Jonathan Wilkin, Abertay University, UK
- FC008** Title: **Validity of a unique trapping mechanism and application of the captured starch as a thickening agent**  
Lee-Anne McGee, Abertay University, UK
- FC009** Title: **Lamb meat lipid oxidation and iron changes during different home-cooking methods**  
Maryam Mirlohi, Isfahan University of Medical Sciences, Iran
- FC010** Title: **Physicochemical characterization of polyelectrolyte complex blends of aloe vera gel, chitosan and alginate**  
Gallardo-Rivera R, Universidad Autonoma Metropolitana, Iztapalapa, Mexico
- FC011** Title: **Neuro-fuzzy modeling to predict quality and microbiological parameters of partial-dried cherry tomato during storage: Effects of water activity, temperature and storage time**  
Yongbin Han, Nanjing Agricultural University, PR China
- FC012** Title: **Anti-obesogenic effects of vinegar brewed from monascus-fermented unpolished rice in rats subjected to a high fat diet**  
Young-Hee Pyo, Sungshin Women's University, Korea
- FC013** Title: **Effect of pH values on the antioxidant activity in red cabbage (*Brassica oleracea*)**  
Ayse Demirbas, University of Florida, USA
- FC014** Title: **Investigation of changes in anthocyanins during sulfite treatment**  
Carol Pow Sang, California State Polytechnic University, USA
- FC015** Title: **Evaluation of nitrate, nitrite and saponins contents, total antioxidant potential, antioxidant capacity and activity in different products of beetroot: Cereal bar, juice and chips**  
Eduardo Mere Del Aguila, Federal University of Rio de Janeiro, Brazil
- FC016** Title: **Adoption of bio-fortified potato variety among farmers in Osun state, Nigeria**  
Ebunoluwa Oyindamola Faniyi, Rufus Giwa Polytechnic, Nigeria
- FC017** Title: **Ca<sup>2+</sup> enhancing isothiocyanates formation in broccoli sprouts and their dynamic variation during hydrolysis**  
Runqiang Yang, Nanjing Agricultural University, China
- FC018** Title: **The chemical behavior of stainless steel during cooking and storage of vegetables**  
Ali Korin, Al-Azhar University, Egypt
- FC019** Title: **Enhancing emulsion stability to environmental stresses using whey protein-tragacanthin interfacial complexes: Comparison of layer-by-layer and mixing methods**  
Soleiman Abbasi, Tarbiat Modares University, Iran
- FC020** Title: **Stabilization mechanism of various inulins and hydrocolloids: Milk-sour cherry juice mixture**  
Soleiman Abbasi, Tarbiat Modares University, Iran

#### Awards & Closing Ceremony

## Bookmark your dates

2<sup>nd</sup> International Conference & Expo on

# Food Chemistry & Hydrocolloids

July 24-26, 2017 Vancouver, Canada

Website: [www.foodchemistry.conferenceseries.com](http://www.foodchemistry.conferenceseries.com) Email: [foodchemistry@conferenceseries.net](mailto:foodchemistry@conferenceseries.net)

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