

conferenceseries.com

Scientific Program

2nd International Conference on

Food Chemistry and Nutrition

July 24-26, 2017 Vancouver, Canada



Conference Series LLC Ltd

47 Churchfield Road, London, UK, W3 6AY | Toll Free: +1-800-014-8923

1069th Conference

Opening Ceremony

Keynote Forum

10:20-10:25 Introduction by Moderator

10:25-10:55 Title: Why harmonize food regulations and what is needed to make it work

Huub Lelieveld, Global Harmonization Initiative, Austria

Networking & Refreshment Break 10:55-11:15 @

11:15-11:45 Title: The future of food: Evidence-based science for the natural products industry

V A Shiva Ayyadurai, CytoSolve, Inc., USA

11:45-12:15 Title: Beneficial effect of *Bidens pilosa* on gut microflora and chicken health

Lee-Tian Chang, National Chung Hsing University, Taiwan

Exhibitor Session

12:15-13:00

Title: Bioprocessing pilot plant facilities

Shahram Emami, University of Saskatchewan, Canada

Group Photo

Lunch Break 13:00-13:45 @

Special Session

13:45-14:30

Title: New nanocomposite chemoresistive sensor for ethylene detection: Highly tunable porosity and electrical resistance for high sensing performances

Guy Mechrez, Volcani Institute, Israel

Oral Session: 1

Food & Nutrition | Livestock Nutrition | Food Science & Technology | Food Waste & Recycling | Herbs, Spices & Essential Oils | Recent Advancement in Food Science

Session Chair: Naofumi Morita, Toyo College of Food Technology, Japan

Session Co-chair: Thaddao Ogren, PepsiCo Global R&D, USA

Session Introduction

14:30-14:50

Title: Authenticity and quality control of spices and herbs by automated 1H-NMR spectroscopy and statistics

Andrea Steck, Bruker BioSpin GmbH, Germany

14:50-15:10

Title: Factors affecting functional properties of aquafaba, water recovered from commercially canned chickpeas

Rana Mustafa, University of Saskatchewan, Canada

15:10-15:30

Title: Co-product utilization-the case of soybeans

J. K. Sekhon, Drexel University, USA

15:30-15:50

Title: Double emulsions (W/O/W) stability influenced by homogenization technique and formulation for natural antimicrobial delivery in food systems

Maria Teresa Jiménez-Munguía, UDLAP, Mexico

Networking & Refreshment Break 15:50-16:10 @

16:10-16:30

Title: Active ingredients based on alginate and essential oils obtained by freeze drying: Effect of encapsulating agent on their antimicrobial and antioxidant activity

Silvia Matiacevich, University of Santiago, Chile

16:30-17:00

Title: Microbial hydrocolloids in all-purpose flour for lesser uptake of oils in traditional Indian fried food

G Nandhini Devi, Anna University, India

Nivedita V, Anna University, India

Session Adjournment

Keynote Forum

10:00-10:10 Introduction by Moderator

10:10-10:40 **Title: Functional and nutritional properties of buckwheat, quinoa and adlay as pseudo-cereals improve life-style related diseases**

Naofumi Morita, Toyo College of Food Technology, Japan

Networking & Refreshment Break 10:40-11:00 @

11:00-11:30 **Title: A portfolio of benefits from flaxseed**

Martin JT Reaney, University of Saskatchewan, Canada

11:30-12:00 **Title: The functional compounds of sorghum distillery residue and their enhancing temperature adaptation effects on fishes**

Bonnie Sun Pan, Taiwan Ocean University, Taiwan

12:00-12:30 **Title: Utilization of food processing by-products**

Lee-Tian Chang, National Chung Hsing University, Taiwan

Workshop

12:30-13:15

Title: Antimicrobial activity of cinnamon essential oil encapsulated in simple emulsion against bacteria

Maria Teresa Jiménez-Munguía, UDLAP, Mexico

Lunch Break 13:15-14:00 @

Oral Session: 2

Chemistry of Food | Human Nutrition | Food Security | Food Safety | Functionality and Behaviour of Hydrocolloids | Food Testing and Analysis | Food Storage and Preservation

Session Chair: Huub Lelieveld, Global Harmonization Initiative, Austria

Session Co-chair: Lee-Tian Chang, National Chung Hsing University, Taiwan

14:00-14:20

Title: Grape pomace: Chemical composition and effects on food quality and nutrition

Jianmei Yu, North Carolina Agricultural & Technical State University, USA

14:20-14:40

Title: The impacts of processing method and age on phytochemicals and bioactivities of coffee leaf

Xiu-Min Chen, University of British Columbia, Canada

14:40-15:00

Title: Metallomics in food safety and nutrition: From total amount to speciation of element

Yong Fang, Nanjing University of Finance and Economics, China

15:00-15:20

Title: Rapid green synthesis of gold nanoparticles using Crocetin and their anticancer activity

Reyhane Hoshyar, Birjand University of Medical Sciences, Iran

15:20-15:40

Title: A tomato-processing induced lycopene-Pectin hydrocolloidal structure

Sahar Jazaeri, Shahid Beheshti University of Medical Sciences, Iran

15:40-16:00

Title: Growth, yield, yield components and quality oil of sunflower (flame) variety affected by organic, mineral nitrogen and row spacing

Shatha Mohammed Hamada, Agriculture syndicate, Iraq

Networking & Refreshment Break 16:00-16:20

Poster Session @ 15:30-17:00

Session Judge 1: Martin JT Reaney, University of Saskatchewan, Canada

Session Judge 2: Bonnie Sun Pan, Taiwan Ocean University, Taiwan

FC17-01

Title: Challenges in 2D-LC-multiple-heart-cutting-MS food analysis

Bernhard Wagner, FH-JOANNEUM, Austria

FC17-02

Title: Chitinolytic enzymes from the marine organisms: Enzymatic production of N-acetyl-D-glucosamine using crude enzyme from the liver of squid

Masahiro Matsumiya, Nihon University, Japan

FC17-03

Title: Gel properties of acidifying nanofiltered and evaporated milk protein concentrates at different temperatures

Yan Li, Beijing Technology and Business University, China

FC17-04

Title: Collagen hydrolysate derived from skate skin suppressed the development of obesity in mice

Jeong Sook Noh, Tongmyong University, Republic of Korea

FC17-05

Title: Development of a multi-dimensional screening model to investigate the immune modulatory effects of migrating packaging compounds from foods stuffs

Miriam M. Ehrnhoefer-Ressler, FH JOANNEUM, Austria

- FC17-06 **Title: Comparison of solid-phase microextraction and simultaneous distillation-extraction methods for the analysis of key aroma compounds in butter**
Yang Li, China Agricultural University, China
- FC17-07 **Title: A novel wheat flour leading to naturally reduced staling and longer shelf life**
Toshiki Nakamura, NARO, Japan
- FC17-08 **Title: Efficacy of lysine or glycine-derived maillard reaction products to inhibit growth of *Salmonella enterica* serotype Typhimurium**
Kaiwen Mu, University of British Columbia, Canada
- FC17-09 **Title: Whitening effect and active components of fermented persimmon extract**
Gi Dong Han, Yeungnam University, South Korea
- FC17-10 **Title: Identification of specific spoiling microorganisms isolated from blueberry juice and their inactivation effect by using a microchip pulsed electric field system**
Aidong Sun, Beijing Forestry University, China
- FC17-11 **Title: Kimchi (Korean fermented vegetable) attenuates liver damage through improving lipid metabolism and suppressing apoptosis in high cholesterol diet-fed mice**
Minji Woo, Pusan National University, Republic of Korea
- FC17-12 **Title: Anticancer and apoptotic effects of crocin of saffron and cisplatin on cervical cancer cells**
Reyhane Hoshyar, Birjand University of Medical Sciences, Iran
- FC17-13 **Title: Effects of preheat treatment and Ca²⁺ concentration on the gelation properties of nanofiltered and evaporated milk protein concentrates**
Yunna Wang, China Agricultural University, china
- FC17-14 **Title: Physicochemical and physiological characteristics of the wheat-Makgeolli**
Eun Yeong Sim, National Institute of Crop Science, Korea
- FC17-15 **Title: SMRT sequencing analysis of bacterial community in home-made paocai brine with different salt concentration**
Jialu Cao, China Agricultural University, china
- FC17-16 **Title: Characterization of antioxidant peptides from rice bran protein hydrolysate stimulated by *in vitro* gastrointestinal digestion**
Suphat Phongthai, Mae Fah Luang University, Thailand
- FC17-17 **Title: Relation of beverages intake and obesity in Korean children aged 6-11: Analysis of the 6th Korean National Health and Examination Survey (2013-2015)**
Yoon Jung Kang, National Institute of Food and Drug Safety Evaluation, Korea
- FC17-18 **Title: Antibacterial activity of p-menta-1,4-dien-7-al, the main component of *Cuminum cyminum* L. essential oil**
Zhilin Gan, Beijing Forestry University, China
- FC17-19 **Title: *In vitro* antimetastatic effects of crocin on triple negative metastatic breast cancer cells**
Laleh Arzi, University of Tehran, Iran
- FC17-20 **Title: Sigumjang-meju (fermented barley bran) water-soluble extracts attenuate gastro mucosal injury and inflammatory responses-induced by acute alcohol intake *in vivo***
Ha Sumin, Yeungnam University, South Korea
- FC17-21 **Title: Characteristics of Sigumjang (fermented barley bran) marinated pork loin**
Geu Tae Kim, Yeungnam University, South Korea
- FC17-22 **Title: Further monitoring of adequacy in compliance with iodization of salt**
Sujitha Elkaduwa, Government Analysts'Department, Sri Lanka
- FC17-23 **Title: Anti-inflammatory effect of pork extract on BALB/c mice by splenocyte proliferation and Th1/Th2 cell cytokine modulation**
Aera Jang, Kangwon National University, South Korea
- FC17-24 **Title: Functional properties of fish roe hydrolysates produced by proteases**
Cynthia Q. Sun, Callaghan Innovation, New Zealand
- FC17-25 **Title: The antioxidation, collagenase and elastase inhibitory activity of low molecular weight peptide derived from donkey skin gelatin**
Jung-Soo Kim, Kangwon National University, South Korea
- FC17-26 **Title: Anti-oxidation and nitric oxide inhibition effect of black goat extracts**
Seokwon Kang, Kangwon National University, Korea
- FC17-27 **Title: Can the botanical origin have a real effect on the dietary elements content of honey?**
Faez Mohammed, Sana'a University, Yemen
- FC17-28 **Title: Solid phase extraction and spectrophotometric determination of congo red in environmental samples using bentonite and surfactant-modified bentonite**
Al-Awadhi MM, Sana`a University, Yemen

Day 3 | July 26, 2017

Young Researchers Forum

Introduction by Session Judges

Session Judge 1: Andrea Steck, Bruker BioSpin GmbH, Germany

Session Judge 2: Dagmara Head, Food Development Centre, Canada

- 10:05-10:20 **Title: Extending protein functionality: Microfluidization of heat denatured whey protein fibrils**
Charmaine K. W. Koo, University of Massachusetts Amherst, USA
- 10:20-10:35 **Title: Influence of moisture on crystalline properties of sorghum starch**
Sana Subzwari, RMIT University, Australia
- 10:35-10:50 **Title: Reverse-enteric iron microencapsulation with blend of chitosan and maltodextrin using spray drying: Tea fortification**
Juveria Siddiqui, University of Toronto, Canada

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

- 11:10-11:25 **Title: Lipid oxidation and vitamin D3 degradation in dairy products as influenced by processing and storage**
Fatemeh Mahmoodani, University of Auckland, New Zealand
- 11:25-11:40 **Title: The antioxidant activity of chlorogenic acid isomers is positively correlated with capacity to up-regulate nuclear factor- κ B (NF κ B) signaling in Caco-2 cells**
Ningjian Liang, University of British Columbia, Canada
- 11:40-11:55 **Title: Molecular understanding of the interactions between milk protein, phenolic compounds and lipid oxidation products in liquid oat systems**
Jasmeet Kaur, RMIT University, Australia
- 11:55-12:10 **Title: Non-destructive prediction of initial freshness condition in frozen fish fillets using excitation-emission matrix**
Md. Mizanur Rahman, Tokyo University of Marine Science and Technology, Japan
- 12:10-12:25 **Title: Genotype effects on flaxseed gum composition and functional properties: Making a consistent hair-gel**
Adebimpe Oyeneye, University of Saskatchewan, Canada
- 12:25-12:40 **Title: Edible sensors for meat and fish freshness**
Iuliia Dudnyk, Ecole Polytechnique Federale de Lausanne, Switzerland
- 12:40-12:55 **Title: Dehulling canola for production of low fibre meal**
Edgar E Martinez-Soberanes, University of Saskatchewan, Canada
- 12:55-13:10 **Title: An alternative and innovative technique for rapid and accurate prediction of lightness of Japanese cooked pork sausages**
Chao-Hui Feng, The University of Tokyo, Japan

Lunch Break 13:10-14:00 @

- 14:00-14:15 **Title: Functional properties of flaxseed gum solutions**
Yingxue Hu, University of Saskatchewan, Canada
- 14:15-14:30 **Title: Fabrication of coffee whiteners using quillaja saponin and soy lecithin as natural emulsifiers**
Cheryl Chung, University of Massachusetts Amherst, USA
- 14:30-14:45 **Title: Aquafaba replaces egg white in sponge cake**
Yue He, University of Saskatchewan, Canada
- 14:45-15:00 **Title: Effect of nano packing and aluminum on deterioration of soybean and corn seed in different storage condition**
Farhad Barazandeh Gholdareh, University of Tehran, Iran
- 15:00-15:15 **Title: Density separation of oil seed meal from hull**
Shuyu Shang, University of Saskatchewan, Canada

Networking & Refreshment Break 15:30-16:00 @

Conference Adjournment