2nd International Conference on
Food Chemistry and Nutrition
July 24-26, 2017    Vancouver, Canada

Scientific Program
Day 1 | July 24, 2017

09:30-10:00 Registrations

10:00-10:20 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
Day 2 | July 25, 2017

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 raw 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
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

Title: A novel wheat flour leading to naturally reduced staling and longer shelf life
Toshiki Nakamura, NARO, Japan

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

Title: Whitening effect and active components of fermented persimmon extract
Gi Dong Han, Yeungnam University, South Korea

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

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

Title: Anticancer and apoptotic effects of crocin of saffron and cisplatin on cervical cancer cells
Reyhane Hoshyar, Birjand University of Medical Sciences, Iran

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

Title: Physicochemical and physiological characteristics of the wheat-Makgeolli
Eun Yeong Sim, National Institute of Crop Science, Korea

Title: SMRT sequencing analysis of bacterial community in home-made paocai brine with different salt concentration
Jialu Cao, China Agricultural University, China

Title: Characterization of antioxidant peptides from rice bran protein hydrolysate stimulated by in vitro gastrointestinal digestion
Suphat Phongthai, Mae Fah Luang University, Thailand

Yoon Jung Kang, National Institute of Food and Drug Safety Evaluation, Korea

Title: Anticancer and apoptotic effects of crocin of Cuminum cyminum L. essential oil
Zhilin Gan, Beijing Forestry University, China

Title: In vitro antimetastatic effects of crocin on triple negative metastatic breast cancer cells
Laleh Arzi, University of Tehran, Iran

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

Title: Characteristics of Sigumjang (fermented barley bran) marinated pork loin
Geu Tae Kim, Yeungnam University, South Korea

Title: Further monitoring of adequacy in compliance with iodization of salt
Sujitha Elkaduwa, Government Analysts' Department, Sri Lanka

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

Title: Functional properties of fish roe hydrolysates produced by proteases
Cynthia Q. Sun, Callaghan Innovation, New Zealand

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

Title: Anti-oxidation and nitric oxide inhibition effect of black goat extracts
Seokwon Kang, Kangwon National University, Korea

Title: Can the botanical origin have a real effect on the dietary elements content of honey?
Faez Mohammed, Sana’a University, Yemen

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
<table>
<thead>
<tr>
<th>Time</th>
<th>Title</th>
<th>Presenter</th>
<th>Institution</th>
<th>Country</th>
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<tbody>
<tr>
<td>10:05</td>
<td>Extending protein functionality: Microfluidization of heat denatured</td>
<td>Charmaine K. W. Koo</td>
<td>University of Massachusetts Amherst</td>
<td>USA</td>
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<td>whey protein fibrils</td>
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<td>10:20</td>
<td>Influence of moisture on crystalline properties of sorghum starch</td>
<td>Sana Subzwari</td>
<td>RMIT University</td>
<td>Australia</td>
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<td>10:35</td>
<td>Reverse-enteric iron microencapsulation with blend of chitosan and</td>
<td>Juveria Siddiqui</td>
<td>University of Toronto</td>
<td>Canada</td>
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<td>maltodextrin using spray drying: Tea fortification</td>
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<td>10:50</td>
<td>Lipid oxidation and vitamin D3 degradation in dairy products as</td>
<td>Fatemeh Mahmoodani</td>
<td>University of Auckland</td>
<td>New Zealand</td>
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<td>influenced by processing and storage</td>
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<td>11:10</td>
<td>The antioxidant activity of chlorogenic acid isomers is positively</td>
<td>Ningjian Liang</td>
<td>University of British Columbia</td>
<td>Canada</td>
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<td>correlated with capacity to up-regulate nuclear factor-κB (NFκB)</td>
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<td>signaling in Caco-2 cells</td>
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<td>11:40</td>
<td>Molecular understanding of the interactions between milk protein,</td>
<td>Jasmeet Kaur</td>
<td>RMIT University</td>
<td>Australia</td>
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<td>phenolic compounds and lipid oxidation products in liquid oat systems</td>
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<td>11:55</td>
<td>Non-destructive prediction of initial freshness condition in frozen</td>
<td>Md. Mizanur Rahman</td>
<td>Tokyo University of Marine Science and Technology</td>
<td>Japan</td>
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<td>fish fillets using excitation-emission matrix</td>
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<td>12:10</td>
<td>Edible sensors for meat and fish freshness</td>
<td>Adebinpe Oyeneye</td>
<td>University of Saskatchewan</td>
<td>Canada</td>
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<td>12:25</td>
<td>Genotype effects on flaxseed gum composition and functional</td>
<td>Iuliia Dudnyk</td>
<td>Ecole Polytechnique Fedrale de Lausanne</td>
<td>Switzerland</td>
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<td>properties: Making a consistent hair-gel</td>
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<td>12:40</td>
<td>Dehulling canola for production of low fibre meal</td>
<td>Edgar E Martinez-Soberanes</td>
<td>University of Saskatchewan</td>
<td>Canada</td>
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<td>12:55</td>
<td>An alternative and innovative technique for rapid and accurate</td>
<td>Chao-Hui Feng</td>
<td>The University of Tokyo</td>
<td>Japan</td>
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<td>prediction of lightness of Japanese cooked pork sausages</td>
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<td>14:00</td>
<td>Functional properties of flaxseed gum solutions</td>
<td>Yingxue Hu</td>
<td>University of Saskatchewan</td>
<td>Canada</td>
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<td>14:15</td>
<td>Fabrication of coffee whiteners using quillaja saponin and soy</td>
<td>Cheryl Chung</td>
<td>University of Massachusetts Amherst</td>
<td>USA</td>
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<td>lecithin as natural emulsifiers</td>
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<td>14:30</td>
<td>Aquafaba replaces egg white in sponge cake</td>
<td>Yue He</td>
<td>University of Saskatchewan</td>
<td>Canada</td>
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<td>14:45</td>
<td>Effect of nano packing and aluminum on deterioration of soybean and</td>
<td>Farhad Barazandeh Gholdareh</td>
<td>University of Tehran</td>
<td>Iran</td>
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<td>corn seed in different storage condition</td>
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<td>15:00</td>
<td>Density separation of oil seed meal from hull</td>
<td>Shuyu Shang</td>
<td>University of Saskatchewan</td>
<td>Canada</td>
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**Networking & Refreshment Break 10:50-11:10 @**

**Lunch Break 13:10-14:00 @**

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