

3rd International Conference on

Food Chemistry & Nutrition

May 16-18, 2018 | Montreal, Canada



CONFERENCE HALL: MERCHANTS VILLA 2

09:20-09:50 Registrations

09:50-10:10 Opening Ceremony

Keynote Forum

10:10-10:40 Introduction by Moderator

10:40-11:10 Title: Innovative food processing on food chemistry, food bioactive composition and public health nutrition

Ozlem Tokusoglu, Celal Bayar University, Turkey

Panel Discussion

Networking & Refreshment Break 11:10-11:30

11:30-12:00 Title: Novel approaches to sterilize foods

Gustavo V. Barbosa-Cánovas, Washington State University, USA

12:00-12:30 Title: The future of food: Evidence-based science for the natural products Industry

V A Shiva Ayyadurai, CytoSolve Inc., USA

12:30-13:00 Title: Optimal nutrition for better cognitive function and healthy brain aging

Yuanlong Pan, Nestlé Purina Research, USA

Panel Discussion & Group Photo

Lunch Break 13:00-13:45

Sessions:

Food Science and Technology | Food Nanotechnology | Hydrocolloids in Food Industry | Chemical Composition of Food | Nutritional Disorder Management

Session Chair: Ozlem Tokusoglu, Celal Bayar University, Turkey

Session Co-chair: Yuanlong Pan, Nestlé Purina Research, USA

Session Introduction

13:45-14:10

Title: Mathematical modeling of the chemical and sensory changes within almonds throughout storage

Adrian L Kerrihard, Montclair State University, USA

14:10-14:35

Title: The design of peptide-based hydrogels and the characterization of their physiochemical and release kinetic properties for applications in austere food environments

Nicole Favreau-Farhadi, US Army Natick Soldier RDE Center, USA

14:35-15:00

Title: Particle formation using supercritical fluid technology to enhance the quality and health benefits of lipophilic bioactive compounds

Ozan N Ciftci, University of Nebraska-Lincoln, USA

15:00-15:25

Title: Essential chemicals in kale can be altered by natural amendments

Lord Abbey, Dalhousie University, Canada

15:25-15:50

Title: Extraction techniques of anti-nutritive and toxic factors in the leaves of the white flowering *Nerium oleander L.*

K.G. Kgosana, Agricultural Research Council, South Africa

Panel Discussion

Networking & Refreshment Break 15:50-16:15

16:15-16:40

Title: The right to food and nutrition security

Sakhidad Abrar, UN Women, Afghanistan

16:40-17:05

Title: Whey protein based microencapsulation of bioactive compounds and probiotics

Mingruo Guo, The University of Vermont, USA

Panel Discussion

Keynote Forum

09:45-09:55 Introduction by Moderator

09:55-10:25 Title: **Black raspberries in cancer clinical trials: Past, present and future**
Gary D Stoner, The Ohio State University, USA**Panel Discussion****Networking & Refreshment Break 10:25-10:45**10:45-11:15 Title: **Novel and underutilized plant proteins for food security**
Anne Pihlanto, Natural Resource Institute Finland, Finland11:15-11:45 Title: **Rethinking the link between environment, nutrition, human Immunity, AIDS and cancer– A possible game changing perspective from Kenya and beyond**
Charles F L Mbakaya, Rongo University, Kenya**Workshop**11:45-12:30 Title: **Breaking the ice with nonthermal processing**
Gustavo V. Barbosa-Cánovas, Washington State University, USA**Panel Discussion****Lunch Break 12:30-13:15**13:15-14:00 Title: **Agri-food chain wastes and food by-products: Importance on nutri food chemistry and anticarcinogenicity**
Ozlem Tokusoglu, Celal Bayar University, Turkey**Sessions:****Food Preservatives and Packaging | Food Adulteration | Nutrition and Functional Foods | Current Research in Food Chemistry, Nutrition and Dietetics | Food Waste and Recycling****Session Chair: Ozlem Tokusoglu, Celal Bayar University, Turkey****Session Co-chair: Yuanlong Pan, Nestlé Purina Research, USA****Session Introduction**14:00-14:25 Title: **Nutrition and functional potential of underutilized *Chenopodium album* and its Applications**
Sukhcharn Singh, SLIET, India14:25-14:50 Title: **A study on consumer's awareness of chemically treated fruits of Dhaka city in Bangladesh**

Md. Faruque Hossain, American International University-Bangladesh, Bangladesh

14:50-15:15 Title: **Antimicrobial activity of grape seed and skin extracts coated on Corona treated LDPE and PET films**

Nahla Mohamed Abdel khalek Khalil, The American University in Cairo, Egypt

Poster Session 15:15-16:10**Poster Judge 1: Ozlem Tokusoglu, Celal Bayar University, Turkey****Poster Judge 2: Gustavo V Barbosa-Cánovas, Washington State University, USA****Poster Judge 3: Yuanlong Pan, Nestlé Purina Research, USA**FC18-01 Title: **Luteolin interferes with oxaliplatin-induced cell cycle arrest in human colorectal cancer cells**

Chan Ho Jang, Kyungpook National University, Republic of Korea

FC18-02 Title: **Amelioration of allergic airway inflammation by fatty acids composition from sea cucumber**

Hak Sun Yu, Pusan National University, South Korea

FC18-03 Title: **Gastroprotective effects of *Dioscorea batatas* flesh and peel against ethanol-induced gastric injury in mice**

Siyul Byeon, Kyungpook National University, South Korea

FC18-04 Title: **Antioxidative effect of resveratrol-enriched grape peel extract on human keratinocytes**
Janice Nullan Averilla, Kyungpook National University, Republic of KoreaFC18-05 Title: **Phenolic contents, sensory characteristics and consumer acceptability of pasta made with sprouted and non-sprouted chickpea flours**

Adrian L Kerrihard, Montclair State University, USA

FC18-06 Title: **Effect of sourdough and storage time on in vitro starch digestibility and estimated glycemic index of gluten free tef bread**

Habtu Shumoy, Ghent University, Belgium

FC18-07 **Title: Bioactivity and functionality of gelatin hydrolysates from the skin of Oneknife Unicornfish (*Naso thynnoides*)**

Garner Algo L Alolod, University of the Philippines Visayas, Philippines

Panel Discussion

Networking & Refreshment Break 16:10-16:30

Day 3 May 18, 2018

CONFERENCE HALL: MERCHANTS VILLA 2

Workshop

10:00-10:20 **Title: Innovative mandarin peel effervescent tablet as antioxidant and anticarcinogen food supplement: Bioactive flavanones and phenolic acids by HPLC-DAD and LC-ESI-QTOFF-Mass spectrometry**
Ozlem Tokusoglu, Celal Bayar University, Turkey

Young Researchers Forum

10:20-10:40 **Title: Investigation of interaction effects on antioxidant capacity of pairing foods and wines of the Spanish Mediterranean diet**
Carol A Majkrzak, Montclair State University, USA

Panel Discussion

Networking & Refreshment Break 10:40-11:00

11:00-11:20 **Title: Potential impact of pollutants in potatoes, grown with wastewater, on human health**
Harmanjot Kaur, McGill University, Canada

11:20-11:40 **Title: Soya milk gelation with African catfish slime aliquots produces innovative integrated food emulsions**
Adebanji Olasupo Oluwole, Cape Peninsula University of Technology, South Africa

11:40-12:00 **Title: Amelioration of allergic airway inflammation by fatty acids composition from sea cucumber**
Da-In Lee, Pusan National University, South Korea

12:00-12:20 **Title: Consumption pattern of food away from home among households in Ogbomosho Metropolis, Oyo State**
Ajayi O B, Forestry Research Institute of Nigeria, Nigeria

12:20-12:40 **Title: Assessment of nutritional status and major determinants of malnutrition in children under five years of age in Tongo Refugee Camp, Mao and Komo Special Woreda, Benishangul Gumuz Region, Ethiopia**
Addisu Mengestie, Wollega University, Ethiopia

Panel Discussion

Lunch Break 12:40-13:25

Panel Discussion

Networking & Refreshment Break 15:40-16:00

Thanks Giving & Closing Ceremony

