Day 1  May 16, 2018

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
Day 2  May 17, 2018
CONFERENCE HALL: MERCHANTS VILLA 2

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, Finland
11:15-11:45  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 anticarcinogenity
             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, India
14:25-14:50  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-enhriched grape peel extract on human keratinocytes
          Janice Nullan Averilla, Kyungpook National University, Republic of Korea
FC18-05  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
<table>
<thead>
<tr>
<th>Time</th>
<th>Title</th>
<th>Speaker</th>
<th>Location</th>
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</thead>
<tbody>
<tr>
<td>Day 3, May 18, 2018</td>
<td>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</td>
<td>Ozlem Tokusoglu, Celal Bayar University, Turkey</td>
<td>Conference Hall: Merchants Villa 2</td>
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<td>10:00-10:20</td>
<td>Title: Investigation of interaction effects on antioxidant capacity of pairing foods and wines of the Spanish Mediterranean diet</td>
<td>Carol A Majkrzak, Montclair State University, USA</td>
<td>Young Researchers Forum</td>
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<td>11:00-11:20</td>
<td>Title: Potential impact of pollutants in potatoes, grown with wastewater, on human health</td>
<td>Harmanjot Kaur, McGill University, Canada</td>
<td>Young Researchers Forum</td>
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<td>11:20-11:40</td>
<td>Title: Soya milk gelation with African catfish slime aliquots produces innovative integrated food emulsions</td>
<td>Adebanji Olasupo Oluwole, Cape Peninsula University of Technology, South Africa</td>
<td>Young Researchers Forum</td>
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<td>11:40-12:00</td>
<td>Title: Amelioration of allergic airway inflammation by fatty acids composition from sea cucumber</td>
<td>Da-In Lee, Pusan National University, South Korea</td>
<td>Young Researchers Forum</td>
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<td>12:00-12:20</td>
<td>Title: Consumption pattern of food away from home among households in Ogbomoso Metropolis, Oyo State</td>
<td>Ajayi O B, Forestry Research Institute of Nigeria, Nigeria</td>
<td>Young Researchers Forum</td>
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<td>12:20-12:40</td>
<td>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</td>
<td>Addisu Mengestie, Wollega University, Ethiopia</td>
<td>Young Researchers Forum</td>
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<td>15:40-16:00</td>
<td>Panel Discussion</td>
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<td>Networking &amp; Refreshment Break 15:40-16:00</td>
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Panel Discussion:

- Networking & Refreshment Break 16:10-16:30
- Panel Discussion
- Networking & Refreshment Break 10:40-11:00
- Panel Discussion
- Lunch Break 12:40-13:25
- Panel Discussion
- Networking & Refreshment Break 15:40-16:00
- Thanks Giving & Closing Ceremony