

14th Food Engineering Conference

November 28-29, 2016 Melbourne, Australia



Hosting Organizations

Conference Series LLC

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09:00-09:45 Registrations

Q1

conference**series**.com 09:45-10:00

Opening Ceremony

Keynote Session

10.00-10.05 Introduction

10.05-10.40 Title: Emerging green food processing methods: Non-thermal technologies

Michele Eskin, University of Manitoba, Canada

Networking & Refreshment Break 10.40-10.55 @ Foyer

10.55-11.30 Title: Polysaccharide hydrocolloids as the stabilizers of starch pastes and gels

Marek Sikora, University of Agriculture in Krakow, Poland

Group Photo

Special Session

11:30-12:30

Title: Engineering solutions to food security through waste to food transformation

Dan Yang Ying, CSIRO Agriculture and Foods, Australia

Oral Session: 1

Food Engineering | Food Processing | Food Microbiology | Food Safety Hazards & Control | Food Biochemistry

Session Chair: Michele Eskin, University of Manitoba, Canada

Session Co-Chair: Ajay Shah, Director, AAS Food Technology Pty Ltd., Australia

Session Introduction

12:30-13:00

Title: The role of enzymes in value adding to seafood processing waste

Kerri Choo, Curtin University of Technology, Australia

Lunch Break 13:00-14:00 @ Restaurant

14:00-14:30

Title: The food security paradox in 21st century Ethiopia

Andualem Sisay, The Daily Nation, Ethiopia

14:30-15:00

Title: analysis of heavy metal concentration in some romanian white wines

L.Giurgiulescu, Technical University of Cluj-Napoca, Romania

Workshop

15:00-16:00

Title: High pressure processing: New opportunities for clean label processing

Ajay Shah, Director, AAS Food Technology Pty Ltd., Australia

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

Young Researchers Forum

Session Judge 1: Michele Eskin, University of Manitoba, Canada

Session Judge 2: Ajay Shah, Director, AAS Food Technology Pty Ltd., Australia

16:15-16:35

Title: Flaxseed protein concentrates as emulsifiers for potential plant-based food fortification

Mina Tirgar, University of Otago, New Zealand

16:35-16:55

Title: Nutrient composition and antioxidant activity of Rhus semialata, an underutilised fruit of North East India

Bidyalakshmi Lokrakapam, National Institute of Nutrition, ICMR, India

16:55-17:15

Title: Effects of ultrafiltration and storage on polyphenol, color, and bioactivities of mulberry (*Morus indica* L) juice

Fu Hua Li, South China University of Technology, China

17:15-17:35

Title: Evaluation of *in-vitro* digestion of co-microencapsulated probiotic bacteria and omega-3 oil in wheyprotein isolate-gum arabic complex coacervates

Divya Errate, Federation University Australia, Australia

17:35-17:55

Title: Toxicological concern for the analysis of health risk chemicals in food

Bridgette Naa Deedei Tagoe, University of Ghana, Ghana

Session Adjournment

Day 2

November 29, 2016

Q1

Keynote Session

10:00-10:05 Introduction

10:05-10:40 Title: **Vegetable oil oleogels for nutritionally enhanced food products**
Farnaz Maleky, The Ohio State University, USA

Networking & Refreshment Break 10.40-10.55 @ Foyer

Oral Session: 2

Food Packaging | Food Safety | Food Biotechnology | Post Harvest Technology | Sustainable Technology

Session Chair: Michele Eskin, University of Manitoba, Canada

Session Co-Chair: Ajay Shah, Director, AAS Food Technology Pty Ltd., Australia

Session Introduction

- 10.55-11.25 Title: **Design and tested a pilot scale of solar hybrid dryer for fermented cassava chips**
Ana Nurhasanah, Indonesian Center for Agricultural Engineering Research and Development-IAARD, Indonesia
- 11:25-11:55 Title: **Molecular approaches for the detection of food borne pathogenic bacteria and their toxins**
H.K. Manonmani, CSIR-Central Food Technological Research Institute
- 11:55-12:15 Title: **Processed mung bean (*Vigna radiata L. Wilczek*) powder incorporated experimental diets modulate serum lipid and glucose concentrations in Wistar rats (*Rattus norvegicus*)**
Narangoda Liyanage Buddhi Ruvini Liyanage, National Institute of Fundamental Studies, Sri Lanka
- 12:15-12:45 Title: **Physico-chemical and sensory attributes of ginger based marmalade**
Aamir Shehzad, University of Agriculture, Pakistan

Lunch Break 12:45-13:45 @ Restaurant

Workshop

- 13.45-14:45 Title: **Monitoring of changing in cantaloupe quality under forced air cooling**
Ayman Hafiz Amer Eissa, Minoufiya University, Egypt

14:45-15:30

Poster Session @ Q4

Session Judge 1: Michele Eskin, University of Manitoba, Canada

Session Judge 2: Ajay Shah, AAS Food Technology Pty Ltd., Australia

- FENG 01 Title: **Effect of probiotic pediococcus acidilactici MTCC 5101 supplementation on hemoglobin levels and gut microbiome among young anemic women of Punjab**
Tejinder Kaur, Punjabi University, India
- FENG 02 Title: **Evaluation of *in-vitro* digestion of co-microencapsulated probiotic bacteria and omega-3 oil in whey protein isolate-gum Arabic complex coacervates**
Divya Errate, Federation University Australia, Australia
- FENG 03 Title: **Relationship between IGF-1 and proinflammatory cytokines with immune function after nutritional support in undernourished elderly**
Hey Jin Yoo, Yonsei University, Seoul, Korea
- FENG 04 Title: **Effect of immune-enhancing enteral nutrition enriched with or without beta-glucan on immunomodulation in critically ill patients: a randomized placebo-controlled trial**
Minjoo Kim, Yonsei University, Seoul, Korea
- FENG 05 Title: **A study on total mercury and methylmercury in deep-sea fish, commercial tuna and billfish in South-Korea**
Suk Ho Kang, Ansan Agro-fishery Products Inspection Center, Korea
- FENG 06 Title: **Probiotics and Immune modulation**
Sobha R. Dhiman, Punjabi University, India
- FENG 07 Title: **Effects of α -linolenic acid supplementation on hemostatic factors and Lp-PLA2 activities in nondiabetic and hypercholesterolemic subjects**
Minkyung Kim, Yonsei University, Seoul, Korea
- FENG 08 Title: **Effect of supplementation with *Lactobacillus* strains in overweight populations**
Miso Kang, Yonsei University, Seoul, Korea

Award Ceremony

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

Conference Adjournment