

conferenceseries.com

599th Conference

Scientific Program

International Conference on

Food Microbiology

August 08-10, 2016 Birmingham, UK



Hosting Organizations: Conference Series LLC

2360 Corporate Circle., Suite 400 Henderson, NV 89074-7722, USA

Ph: +1-702-508-5200 Ext: 8044, Fax: +1-650-618-1417, Toll free: +1-800-216-6499

Conference Series Ltd

Heathrow Stockley Park Lakeside House, 1 Furzeground Way, Heathrow, UB11 1BD, UK, Tel: +1-800-216-6499

Email: foodmicrobiology@foodtechconferences.com; foodmicrobiology@conferenceseries.net

09:00 - 09:30 Registrations

Stephenson Suite

conference**series**.com

09:30-10:00

Opening Ceremony

Keynote Forum

10:00-10:05 Introduction

10:05-10:40 Title: The influence of virulence factors on dose response of food-borne pathogens

Diane G Newell, Foodborne Zoonoses Consultancy, UK

10:40-11:15 Title: Microbiological quality of ready-to-eat salads sold at popular food establishments in Trinidad

Neela Badrie, University of the West Indies, Trinidad and Tobago

Group photo

Refreshment Break: 11:15-11:30 @ Albany Foyer

11:30-12:05 Title: Role of agriculture extension in combating nutritional deficiencies: The Indian scenario

Prakash Narain Kalla, Swami Keshwanand Rajasthan Agricultural University, India

Special Session

12:05-13:05

Title: How acoustic emission technology will impact microbiology

C L Hicks, University of Kentucky, USA

Lunch Break: 13:05-14:05 @ Albany Foyer

Oral Session: 01

Food Microbiology | Microbiology of Fermented Foods and Beverages | Food Borne Pathogens Diseases & Public Health | Microbial Ecology of Foods | Microbiology and Biotechnological Exploitation | Food Mycology

Session Chair: Shashi Sharma, US Food and Drug Administration, USA

Session Co-chair: Scott Crerar, Food Standards Australia, Australia

Session Introduction

14:05-14:30

Title: Cleavage sensitive antibody for the detection of type A botulinum neurotoxin by biolayer interferometry

Shashi Sharma, US Food and Drug Administration, USA

14:30-14:55

Title: Challenges associated with hepatitis A virus in berries and berry- products: A food regulators perspective

Scott Crerar, Food Standards Australia, Australia

14:55-15:20

Title: Detection of viable Mycobacteria in milk and milk products – Implications for the dairy industry and human health

Catherine Rees, The University of Nottingham, UK

15:20-15:45

Title: Microbial quality and food safety of edible insects as a novel and sustainable food matrix

Leen Van Campenhout, University of Leuven, Belgium

15:45-16:10

Title: Lachancea thermotolerans and Saccharomyces cerevisiae sequential inoculated fermentation influences in wine quality and acidic composition of Spanish wine

Santiago Benito, Madrid Polytechnic University, Spain

Refreshment Break: 16:10-16:25 @ Albany Foyer

16:25-16:50

Title: The implications of mycotoxins contamination on Omani food chain

Louay Labban, A'Sharqiyah University, Oman

16:50-17:15

Title: Food traceability: How microbial ecology can help?

Jean-Christophe Meile, CIRAD – UMR Qualisud – Réunion, France

- 17:15-17:40 **Title: Exploration of antibacterial and biopreservation potential of lactic acid bacteria isolated from traditional fermented foods of India**
Tejpal Dhewa, Central University of Haryana, India
- 17:40-18:05 **Title: Employee training- Food microbiology**
Herbert W Ockerman, The Ohio State University, USA

Panel Discussion

Session Adjournment

Day 2 August 09, 2016

Stephenson Suite

- 10:00-10:45 **Title: Microbial safety of fresh produce needs implementation of a risk-based management approach**
Shalini Sehgal, University of Delhi, India

Oral Session: 02

Risk Assessment and Risk Management | Uses of Microorganisms in Food | Predictive Microbiology | Microbial Aspects of Food Spoilage and Quality | Current & Future Aspects of Probiotics

Session Chair: Santiago Benito, Madrid Polytechnic University, Spain

Session Co-Chair: Muhammad Riaz, Sejong University, South Korea

Session Introduction

- 10:45-11:10 **Title: Modern trends in *Schizosaccharomyces* use for winemaking**
Santiago Benito, Madrid Polytechnic University, Spain

Refreshment Break: 11:10-11:25 @ Albany Foyer

- 11:25-11:50 **Title: Effective utilization of microbial cells for decontamination of Aflatoxin M1 in milk**
Muhammad Riaz, Sejong University, Seoul-South Korea
- 11:50-12:15 **Title: Effects of *Lactobacillus sakei* S15 and *Staphylococcus xylosum* GM92 on volatile compounds and sensory characteristics of heat-treated sucuk**
Guzin Kaban, University of Atatürk, Turkey
- 12:15-12:40 **Title: Impact of some essential oils on inhibition of aflatoxin production by *Aspergillus flavus***
Abdel Moneim E Sulieman, University of Hail, Saudi Arabia
- 12:40-13:05 **Title: Cachaça: a brief scenario of spontaneous fermentation of the Brazilian distilled spirit**
Cauré B Portugal, University of Sao Paulo, Brazil

Lunch Break: 13:05-14:00 @ Albany Foyer

- 14:00-14:25 **Title: Consumer awareness and evaluation of probiotic products sold in Indian market**
Shalini Sehgal, University of Delhi, India
- 14:25-14:50 **Title: Uses of microorganisms in indigenous foods and their impact on human health**
Ahlam Badreldin El Shikieri, Taibah University, Saudi Arabia

Young Research Forum

YRF Judge: Leen Van Campenhout, University of Leuven, Belgium

- 14:50-15:10 **Title: Microbial quality of ice-stored tropical yellowfin tuna (*Thunnus albacares*) steaks and influence of vacuum and modified atmosphere packaging**
Adele Silbande, University of Antilles, Martinique
- 15:10-15:30 **Title: Ingesting antibiotic resistant bacteria along with fresh fruits and vegetables: What are the possible consequences?**
Zahra S Al-Kharousi, Sultan Qaboos University, Oman
- 15:30-15:50 **Title: Proteomic investigation on the effect of Tween 80 on growth of *Lactobacillus casei* (GCRL 163)**
Syed Shahzad Shah, University of Tasmania, Australia
- 15:50-16:10 **Title: Advances in the development of tropical fruit drinks with inclusion of probiotics: *In vitro***
Camila Andrea Bernal Castro, Universidad Nacional de Colombia, Colombia

Refreshment Break: 16:10-16:25 @ Albany Foyer

- 16:25-16:45 **Title: Geospatial analysis of foliar rust diseases of wheat crop in Jhelum district (2010-2015)**
Maria Neelam, Fatima Jinnah Women University, Pakistan
- 16:45-17:05 **Title: Foodborne microbes: An emerging dread**
Muhammad Adnan, Jiangnan University, China

Panel Discussion

Session Adjournment

Poster Session @ 17:05-17:50

Poster Judge: Santiago Benito, Madrid Polytechnic University, Spain

- FM101 Title: Antimicrobial and antioxidative properties of berry extracts**
Maarit Mäki, Natural Resources Institute Finland, Finland

- FM102 **Title: A lab-scale model system for cocoa bean fermentation**
Edwina Romanens, ETH Zurich, Switzerland
- FM103 **Title: The impact of Fucoidan on gut microbiota and gastrointestinal symptoms**
Yoshihisa Urita, Toho University, Japan
- FM104 **Title: Bacteriocin production by *Enterococcus* spp. strains isolated from cotija cheese**
Carlos Eduardo, National Autonomous University of Mexico, Mexico
- FM105 **Title: Which is the role of *Enterococcus* spp. in the ripening process of a handmade cheese**
Myrna Olvera-García, National Autonomous University of Mexico, Mexico
- FM106 **Title: Physicochemical and rheological properties of some exopolysaccharides produced by lactic acid bacteria isolated from plant origin materials**
Silvia-Simona Grosu-Tudor, Institute of Biology Bucharest of the Romanian Academy, Romania
- FM107 **Title: Characterization of a nisin-like bacteriocin produced by *Lactococcus lactis* 19.3, isolated from raw milk**
Medana Zamfir, Institute of Biology Bucharest of the Romanian Academy, Romania
- FM108 **Title: Genetically modified foods as affected by microorganisms more than natural food in Food factories in Saudi Arabia**
Njah Alonazi, Dublin Institute of Technology, Ireland
- FM109 **Title: Effect of food spoilage bacteria on food**
Amal Alenezi, Dublin Institute Of Technology, Ireland
- FM110 **Title: *Listeria monocytogenes* contamination in bell peppers**
Chimya Gundiri, University of Nottingham, UK
- FM111 **Title: Identification of the antimicrobial effect of liquorice extracts on gram-positive bacteria: Determination of minimum inhibitory concentration and mechanism of action using a luxABCDE reporter strain**
Madiha El Awamie, Nottingham University School of Biosciences, UK
- FM112 **Title: Effect of plant growth promoting rhizobacteria on fruit yield and chemical contents in tomato plants infected cucumber mosaic virus**
Narjes Haji Dashti, Kuwait University, Kuwait

Panel Discussion

Day 3, August 10, 2016

Extended Networking Session & Lunch 12:30-14:00 @ Albany Foyer

Session Introduction



Bookmark your dates

2nd International Conference on

Food Microbiology

September 28-30, 2017 Madrid, Spain

e-mail: foodmicrobiology@foodtechconferences.com; foodmicrobiology@conferenceseries.net

Website: www.foodmicrobiology.conferenceseries.com

Conference Series LLC
2360 Corporate Circle, Suite 400
Henderson, NV 89074-7722, USA
Ph: +1-888-843-8169
Fax: +1-650-618-1417
america@conferenceseries.com

Conference Series Ltd.
Traian Str., No.61, Constanta 900720,
Romania, Tel: 0805-080048
Heathrow Stockley Park Lakeside
House, 1 Furzeground Way, Heathrow,
UB11 1BD, United Kingdom
europe@conferenceseries.com

OMICS International
6th Floor, North Block, Divyasree
Building, Raidurg Hyderabad,
Telangana, INDIA-500032
Tel: +91-40-33432300
asiapacific@conferenceseries.com

Toll free
USA & Canada: +1-800-216-6499
Australia: +1-800-651-097
Europe: 0805-080048