TENTATIVE PROGRAM

2ND INTERNATIONAL CONFERENCE ON
FOOD MICROBIOLOGY
NOVEMBER 29-30, 2017 MADRID, SPAIN

Accelerating Research and Innovation in Food Microbiology

**For Available Speaker Slots**
✉️ foodmicrobiology@foodtechconferences.com

Conference Secretariat
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http://foodmicrobiology.conferenceseries.com/
CONFERENCE HIGHLIGHTS

- Food Microbiology
- Microbiology of Fermented Foods and Beverages
- Food Borne Pathogens, Diseases & Public Health
- Risk Assessment and Risk Management
- Microbiology and Biotechnological Exploitation
- Uses of Microorganisms in Food
- Food Mycology
- Predictive Microbiology
- Microbial Aspects of Food Spoilage and Quality
- Current & Future Aspects of Probiotics

# Program at a Glance

## Day 1

<table>
<thead>
<tr>
<th>Time</th>
<th>Reception/Registration</th>
<th>General Session</th>
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<tr>
<td>08.00-09.00</td>
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<td>General Session</td>
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<td>Inaugural Address</td>
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<td>09.00-09.15</td>
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<td>Keynote/Plenary Talk 1</td>
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<td>10.15-10.45</td>
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<td>Panel Discussions/Group Photo</td>
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<td>Coffee/Tea Break 10.45-11.00</td>
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<td>Lunch Break 12.40-13.30</td>
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<td>Coffee/Tea Break 15.30-15.45</td>
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## Day 2

<table>
<thead>
<tr>
<th>Time</th>
<th>Session 1</th>
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<tr>
<td>09.00-10.40</td>
<td>5 Speakers (20 Mins Each)</td>
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<td>Coffee/Tea Break 10.40-10.55</td>
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<td>Lunch Break 12.35-13.25</td>
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<td>13.25-15.05</td>
<td>5 Speakers (20 Mins Each)</td>
<td>5 Speakers (20 Mins Each)</td>
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**Poster Sessions**

**Coffee/Tea Break 15.05-15.20 (Networking)**

**Awards & Closing Ceremony**

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**NOTE:** Program Schedule is subject to change with final allotment of the speaker slots.

For more details, Visit: [foodmicrobiology.conferenceseries.com](http://foodmicrobiology.conferenceseries.com)

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Conference venue
Hotel Crowne Plaza Madrid Airport
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### 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 oopular 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 acousticemissionstechnology will impact microbiology**
C L Hicks, University of Kentucky, USA

### 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’Sharqiyyah University, Oman

**16:50-17:15 Title: Food traceability: How microbial ecology can help?**
Jean-Christophe Meile, CIRAD – UMR Qualisud – Réunion, France
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

Title: Employee training- Food microbiology
Herbert W Ockerman, The Ohio State University, USA

Panel Discussion
Session Adjournment

Day 2 August 09, 2016
Stephenson Suite

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 Lactic acid bacteria S15 and Staphylococcus xylosus 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
Title: A lab-scale model system for cocoa bean fermentation
Edwina Romanens, ETH Zurich, Switzerland

Title: The impact of Fucoidan on gut microbiota and gastrointestinal symptoms
Yoshihisa Urita, Toho University, Japan

Title: Bacteriocin production by Enterococcus spp. strains isolated from cotija cheese
Carlos Eduardo, National Autonomous University of Mexico, Mexico

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

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

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

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

Title: Effect of food spoilage bacteria on food
Amal Alenezi, Dublin Institute Of Technology, Ireland

Title: Listeria monocytogenes contamination in bell peppers
Chimya Gundiri, University of Nottingham, UK

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

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
Scientific Program

4th International Conference and Exhibition on
Food Processing & Technology
August 10-12, 2015  London, UK
Day 1                  August 10, 2015

08:00-08:30  Registrations

08:30-09:00  Opening Ceremony

Guggenheim Suite

09:00-09:05  Introduction
09:05-09:30  Ozlem Tokusoglu
             Celal Bayar University, Turkey
09:30-09:55  Christopher Smith
             University of Chester, UK

09:55-10:20  Alison Burton Shepherd
             De Montfort University, UK
10:20-10:45  Tim Finnigan
             Quorn Food, UK

Keynote Forum

11:00-11:40  Food safety, security and sustainability: The 21st century challenge
             Malcolm Elliott, The Norman Borlaug Institute for Global Food Security, UK

Track 1: Breaking Innovations in Food Science world
Track 2: Food Safety, Preservation, Quality Standard and Systems Management
Track 3: Food Processing and Packaging Technologies
Track 6: Application of Food Technology

11:40-12:00  Molecularly imprinted polymers: Plastic antibody mimics for assays and sensors in food analysis
             Karsten Haupt, Compiègne University of Technology, France
12:00-12:20  Recent development of fluorescence polarization immunoassays for food contaminants
             Sergei A. Eremin, Moscow State University, Russia
12:20-12:40  Production of antisera to phenylbutazone and oxyphenylbutazone for use in immunochemical detection
             assays
             Terry Fodey, Agri-Food and Biosciences Institute, UK
12:40-13:00  Is food a vehicle for transmission of gastric bacterial pathogen, Helicobacter pylori?
             Bow Ho., National University of Singapore, Singapore

Track Introduction

Session Chair: Francesca Venturi, University of Pisa, Italy
Session Co-Chair: Lara Hanna Wakim, Holy Spirit University of Kaslik, Lebanon

13:00-13:20  The identification of the main glass parameters involved on the definition of the expression of a wine
             during tasting experience
             Francesca Venturi, University in Pisa, Italy

Lunch Break 13:20-14:00 @ Orwells Restaurant

14:00-14:20  Cumulative risk assessment on the dietary exposure of Finnish children to heavy metals
             Johanna Suomi, Finnish Food Safety Authority Evira, Finland
14:20-14:40  Converting food leftovers into energy and fertilizer resources
             Ruihong Zhang, University of California, USA
14:40-15:00  The role of gender and socio-demographics variables on food safety perceptions of Lebanese University
             students
             Lara Hanna Wakim, Holy Spirit University of Kaslik, Lebanon
15:00-15:20 Common agricultural policy and traditional Italian food: Pathways for the sustainability
Francesco Zecca, University of Rome La Sapienza, Italy

15:20-16:00 The quality of extravirgin olive oil obtained by an innovative extraction technology
Zinnai Angela, University of Pisa, Italy

16:00-16:20 Innovative applications of infrared heating for food processing
Zhongli Pan, University of California, USA

16:20-16:35 Networking & Refreshment Break @ Orwells Restaurant

16:35-16:55 Impact of macro- and microelements on the size of starch granules in potato
Bozena Bogucka, University of Warmia and Mazury, Poland

16:55-17:15 Optimization and computational evaluation of mechanical juice extraction from cassava (Manihot esculenta C.) leaves
Sajid Latif, Universitat Hohenheim, Germany

17:15-17:35 Impact of processing methods on metabolic profile and nutritional value of sorghum
Christine Bosch, University of Leeds, UK

17:35-17:55 Production of cloudifier products from lemon, orange, melon, persimmon fruit and automation in processing
G N Ignatyeva, Citromil, Spain

17:55-18:15 Multiscale geometrical modelling of tomato fruit, why and how?
Zhiguo Li, Henan Polytechnic University, China

18:15-18:35 The first study comparing the shelf-life of a highly perishable food preserved by hyperbaric storage at room temperature and refrigeration
Jorge A Saraiva, University of Aveiro, Portugal

18:15-18:35 Continuous frying improves the longevity of palm olein for processing of extruded product
Azmil Haizam Ahmad Tarmizi, Malaysian Palm Oil Board, Malaysia

Day 2               August 11, 2015

Guggenheim Suite

Keynote Forum

09:00-09:25 Osama Ibrahim
BiolInnovation, USA

09:25-09:50 Mirjana Menkovska
Ss. Cyril and Methodius University, Macedonia

Special Session on Fermented Food and Its Possible Health Consequences

Session Chair: Gabriela Riscuta, National Cancer Institute, USA
Session Co-Chair: Sharon Ross, National Cancer Institute, USA

09:50-09:55 Session Introduction by Gabriela Riscuta, National Cancer Institute, USA

09:55-10:15 Fermented dairy products and their potential influences on health and disease
Gabriela Riscuta, National Cancer Institute, USA

10:15-10:35 Consumption of fermented beverages and their influences on health & disease
Gabriela Riscuta, National Cancer Institute, USA

10:35-10:55 Fermented meats and implications in human health: The microbiome connection
Sharon Ross, National Cancer Institute, USA

10:55-11:15 Fermented Vegetable: Health implication
Pamela Starke Reed, USDA, USA

11:15-11:30 Networking & Refreshment Break @ Orwells Restaurant

11:30-11:50 A mechanistic view on health-promoting effects of fermented foods
Tom Wang, USDA, USA

11:50-11:55 Conclusion by Sharon Ross, National Cancer Institute, USA

Symposium

11:55-12:35 Illusions, misperceptions and false food preferences caused by the brain
Michael O’Mahony, University of California, USA

Workshop

12:35-13:15 Folic acid (B9) fortification strategies by innovative microencapsulation
Ozlem Tokusoglu, Celal Bayar University, Turkey

Lunch Break 13:15-13:50 @ Orwells Restaurant
Session Introduction

Session Chair: Osama O. Ibrahim, Bioinnovation, USA
Session Co-Chair: A J van der Goot, Wageningen University, Netherlands

13:50-14:10 Towards development of plant-based alternatives for animal products
A J van der Goot, Wageningen University, Netherlands

14:10-14:30 Inhibitory effect of buckwheat derived bakery products on the formation of advanced glycation end products – A comparison study
Henryk Zielinski, Institute of Animal Reproduction and Food Research of the Polish Academy of Sciences, Poland

14:30-14:50 The nature of prebiotics and the impact of prebiotics/probiotics on gut health
Osama O. Ibrahim, Bioinnovation, USA

14:50-15:10 Multiple benefits of food technology collaboration in fish processing
Arnjotur Bjarki Bergsson, Matis, Iceland

15:10-15:30 OliV chicken: A functional chicken enriched with olive oil fatty acids and organic selenium
Michael Nikolaou, Aggelakis S A, Greece

15:30-15:50 Monitoring acid-catalyzed hydrolysis of sucrose through low-resolution NMR relaxometry
Mecit Halil Oztop, Middle East Technical University, Turkey

15:50-16:10 Biodegradable biorenewable polymeric nanocomposites for food packaging applications
Tarek M. Madkour, The American University in Cairo, Egypt

Networking & Refreshment Break 16:10-16:25 @ Orwells Restaurant

16:25-16:45 Study of some physicochemical properties, sensory evaluation and shelf life of freeze-dried yogurt made with skim milk, inulin and Saccharomyces boulardii
Hector Eduardo Martinez Flores, Michoacana University of San Nicolas Hidalgo, Mexico

16:45-17:05 Antioxidant, anti-diabetic and other health-promoting properties of Jamaican Rubus berry species
Camille S Bowen-Forbes, University of the West Indies, Jamaica

Track 7: Nutritional Deficiencies and Nutraceuticals
Track 8: Sustainable Food Security

Session Introduction

Session Chair: Michael O’Mahony, University of California, USA
Session Co-Chair: Henryk Zielinski, Institute of Animal Reproduction and Food Research PAS, Poland

13:50-14:10 Strategies for producing food from microalgae for improved food security
Ian Watson, University of Glasgow, United Kingdom

14:10-14:30 Antioxidant properties of rapeseed can be modified by cultivation and biological stress
Ryszard Amarowicz, Institute of Animal Reproduction and Food Research of the Polish Academy of Sciences, Poland

14:30-14:50 Side effects of antioxidant quercetin over cancer therapy
Zafer Akan, Celal Bayar University, Turkey

14:50-15:10 The effect of fruit sorbet enriched in Yacon (Smallanthus sonchifolius) fructans on the total calcium blood level in growing rats
Kinga Topolska, University of Agriculture in Krakow, Poland

15:10-15:30 Influence of time and concentrations of glucose and sucrose on biofilm formation by strains of Listeria monocytogenes
Victoria Jideani, University of Ibadan, Nigeria

Young Researchers Forum

Session Introduction

Session Judges
Nazanin Zand, University of Greenwich, UK
Zinnai Angela, University of Pisa, Italy

15:50-16:05 Dry fractionation in barley processing
Laura H G Van Donkelaar, Wageningen University, Netherlands

16:05-16:20 Evolution of sensorial characteristics of different wines as a function of post-bottling conditions
Xiaoguo Ying, University of Pisa, Italy

Networking & Refreshment Break 16:20-16:35 @ Orwells Restaurant

16:35-16:50 An online NP-HPLC-DPPH method for the determination of the antioxidant activity of condensed polyphenols from different chocolate manufacturing stages
Vasilisa Pedan, Zurich University of Applied Sciences, Switzerland
Investigating oil migration in two layer chocolate systems with different hazelnut paste and cream formulations over chocolate layer by using magnetic resonance imaging (MRI) technique
Sevil Cikrikci, Middle East Technical University, Turkey

Effects of drying methods, solvents and extraction methods on phytochemical compounds and antioxidant capacity from Xiao tam phan (Paramignya trimer) root
Van Tang Nguyen, University of Newcastle, Australia

Development of diagnostic methods to identify fresh produce with the highest potential for maintaining minerals and nutrition during processing
Mehrdad Mirzaee, University of Greenwich, United Kingdom

Effects of various clarification agents on the anthocyanins and color of red grape juice from Kalecik Karasi grapes (Vitis Vinifera L.)
Sevgin Diblan, Adana Science and Technology University, Turkey

Effects of different sorbic acid and moisture levels on chemical and microbial qualities of sun-dried apricots during storage
Sumeyye Alagoz, Ankara University, Turkey

Betalains from Hylocereus polyrhizus: A potential natural red food colorant
Ashwini Gengatharan, Monash University, Malaysia

Effects of various copigments, honey and sugars on anthocyanins and color of sour cherry nectars
Kubra Ertan, Mehmet Akif Ersoy University, Turkey

Optimization of parameters for production of protein hydrolysate using edible oyster mushroom (Pleurotus ostreatus)
Bhaswati Goswami, Indian Institute of Engineering Science & Technology, India

Biochemical characterization of different cactus pear accessions (Opuntia spp.) from different regions of Morocco
Youssef El Kharrassi, INRA-Centre Régional de la Recherche Agronomique, Morocco

Cereal dietary fibre perspectives on sustainable food and nutrition
Mirjana Menkovska, Sts. Cyril and Methodius University, Macedonia

Real time detection of bacteria for improved decontamination for the food industry
Ian Watson, University of Glasgow, United Kingdom

Nanotechnology in the food sector: Tiny particles, big effects
Ralf Greiner, Max Rubner-Institut, Germany

The global harmonization initiative
Kirsten Brandt, Newcastle University, UK

The application of high pressure processing in the dairy industry – A review
Thomas Zafriradis, State Professional Training Institution of Katerini, Greece

E-food science project: Bio-functional foods
Olga Gortzi, Technological Educational Institution of Thessaly, Greece

Molecular identification of bacteria on grapes and in must from Small Carpathian wine-producing region (Slovakia)
Tomas Kuchta, National Agricultural and Food Centre, Slovakia

Occurrence, impact and biocontrol of biogenic amines in fermented soybean foods
Jae-Hyung Mah, Korea University, Korea
12:45-13:05 The Colombian core collection of Solanum tuberosum. group phureja as a source of protein and dietary fibre for breeding programs
Carlos-Eduardo Narváez-Cuenca, Universidad Nacional de Colombia, Colombia

Bibiana Igbabul, University of Agriculture, Nigeria

14:05-14:25 Stock as unthickened liquid part of meat: Ultrasound processing effects
Eylem Ezgi Fadıloglu, Yasar University, Turkey

14:25-14:45 Characterization of diverserice accessions for proteincontent and its correlation with starch properties
Maxwell Darko Asante, CSIR-Crops Research Institute, Ghana

14:45-15:05 Effect of processing on in vitrobioaccessibility of phenolics, flavonoids and antioxidant activity of vegetables with/without yoghurt
Esra Capanoglu, Istanbul Technical University, Turkey

15:05-15:25 Real time and In situ monitoring of the crystallization of palm oil-based products using Focused Beam Reflectance Measurement (FBRM)
Elina Hishamuddin, Malaysian Palm Oil Board, Malaysia

Award Ceremony & Closing Remarks
"Organize your Events at OMICS Group Conferences"

Proposals are invited for organizing Symposia/Workshops at OMICS Group Conferences or OMICS Group will sponsor small events at your universities in related areas under the title of your own. These proposals can be sent to respective conference mail ids or to symposia@omicsonline.org

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Email: foodtechnology2014@omicsgroup.us
### Keynote Workshop

<table>
<thead>
<tr>
<th>Time</th>
<th>Speaker</th>
<th>Institution</th>
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<tbody>
<tr>
<td>09:05-10:05</td>
<td>Daniel Y C Fung</td>
<td>Kansas State University, USA</td>
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### Keynote Forum

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<thead>
<tr>
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<tbody>
<tr>
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<td>Ozlem Tokusoglu</td>
<td>Celal Bayar University, Turkey</td>
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<td>Gabriela Riscuta</td>
<td>National Cancer Institute, USA</td>
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<td>10:55-11:20</td>
<td>Alison Burton Shepherd</td>
<td>King’s College London, UK</td>
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### Symposium on Biocontrol & antimicrobials for sustainable control of food-borne pathogens - Are we there yet?

<table>
<thead>
<tr>
<th>Time</th>
<th>Title</th>
<th>Speaker</th>
<th>Institution</th>
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<tbody>
<tr>
<td>12:25-12:45</td>
<td>Inactivation of bacteria in apple juice: A combination treatment of UV-light and radio frequency electrical fields processing</td>
<td>Dike O Ukuku, FSIT-ERRC-ARS-USDA, USA</td>
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<tr>
<td>12:45-13:05</td>
<td>Progress on the bio-control of food-borne pathogens on leafy greens with non-pathogenic microbes</td>
<td>Modesto Olanya, FSIT-ERRC-ARS-USDA, USA</td>
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<td>13:05-13:25</td>
<td>The impact of non-thermal processes on food quality and safety</td>
<td>Lamin S Kassama, Alabama A&amp;M University, USA</td>
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### Track 1: Frontiers in Food Science

- Bacterial cell surface charge, attachment and decontamination on melon rind surfaces
  - Dike O Ukuku, FSIT-ERRC-ARS-USDA, USA
- Potential for bio-control of food-borne pathogens with *Bacteriovorax* species and implications for food safety
  - Modesto Olanya, FSIT-ERRC-ARS-USDA, USA

### Track 2: Breaking Innovations in Food and Beverage

- Oligosaccharides: An overview of beneficial sweeteners for food products
  - Osama Ibrahim, BioInnovation, USA
- Glycomacropeptide extraction
  - Annette C Bentley, American Celiac Society, USA
- Food analysis to check quality, safety and authenticity by full-automated 1H-NMR
  - Markus Link, Bruker BioSpin GmbH Rheinstetten, Germany
- Food and globalization: How trying to preserve food healthiness with an easy communication
  - Massimo Cecaro, EIC, National Councilor of Italian Medical Press Association, Italy
16:25-16:45 Pseudomonas and salad vegetables: Myth or menace?  
Megan H Hargreaves, Queensland University of Technology, Australia

16:45-17:05 Concept and an alternative to refrigeration?  
Jorge A Saraiva, University of Aveiro, Portugal

17:05-17:25 Ripening stage effect on nutritional value of low fat pastry filled with sweet cherries (P. avium, cv Ferrovia)  
Teresa De Pili, University of Foggia, Italy

17:25-17:45 Efficiency of different sources of Saccharomyces cerevisiae for decontamination of aflatoxin B1 in phosphate buffer saline solution  
Carlos Corassin, University of Sao Paulo, Brazil

17:45-18:05 Elucidating the link between environment, nutrition, host immunity, AIDS and cancer as informed by selected studies in Kenya and beyond  
Charles F L Mbakaya, Kenya Medical Research Institute, Kenya

18:05-18:25 The binding of bile acids by biscuits with bioactive substances during in vitro digestion  
Krzysztof Dziedzic, Poznan University of Life Sciences, Poland

18:25-18:45 Polyphenol content and antioxidant activity of potato tubers with colored flesh: Their potential role in acrylamide formation in french fries  
Diganta Kalita, Colorado State University, USA
**Workshop**

16:45-17:30  Antimicrobial activity of lactic acid bacteria on pathogens in foods  
Dilek Heperkan, Istanbul Technical University, Turkey

**Tahiti**

15:00-17:00  Poster Presentations @ Foyer

**Track 9: Industrial Application of Food Technology**
**Track 10: Nutritional Deficiencies and Nutraceuticals**
**Track 12: Instrumentation in Food Technology**

Session Introduction

**Session Chair:** John Tsaknis, Technological Educational Institution of Athens, Greece  
**Session Co-Chair:** Claus Muss, International Research Group of Applied Preventive Medicine, Austria

14:10-14:30  European and Turkish dairy sector: Traditional dairy products at a glance  
Harun Rasit Uysal, Ege University, Turkey

14:30-14:50  Antioxidant and antimicrobial activity of Chios mastic gum fractions (neutral, acidic) before and after encapsulation in liposomes  
John Tsaknis, Technological Educational Institution of Athens, Greece

14:50-15:10  Stool parameters improving evidence in clinical research for food intestinal malabsorption of micronutrients  
Claus Muss, International Research Group of Applied Preventive Medicine, Austria

15:10-15:30  Conversion of processed citrus wastes into nutritional components  
Gamal A El-Sharnouby, King Faisal University, Saudi Arabia

15:30-15:50  The effect of different processing methods on the nutritional quality and microbiological status of cat fish (Clarias lezera)  
Mojisola Adenike Oyarekua, Federal University, Nigeria

15:50-16:10  Phytic acid content and antioxidants relationships in bread and durum wheat  
Gordana Surlan-Momirovic, University of Belgrade, Serbia

Coffee Break 16:10-16:25  @ Foyer

**Young Research Forum**

Session Introduction

**Session Judges:** Dike O Ukuku, FSIT-ERRC-ARS-USDA, USA  
Annette C Bentley, American Celiac Society, USA  
Modesto Olanya, FSIT-ERRC-ARS-USDA, USA  
Annette C Bentley, American Celiac Society, USA  
Ozlem Tokusoglu, Celal Bayar University, Turkey

16:25-16:40  Utilization of cellobiose 2-epimerases for epilactose production in milk  
Manuel Krewinkel, University of Hohenheim, Germany

16:40-16:55  Does bitter melon (Momordica charantia) have antibacterial property?  
Debolina Ghosh, Hathaway Brown School, USA

16:55-17:10  Release of retiny acetate from electros spun nanofibers of poly (vinyl alcohol) and inclusion complex formed by \( \beta \)-cyclodextrin  
Solomon Mengistu Lemma, Free University of Bolzano, Italy

17:10-17:25  Effect of short exposure to sunlight and of heating on carotenoids content of crude palm oil  
Dongho Dongmo Fabrice Fabien, University of Douala, Cameroon

17:25-17:40  Pressurized water extraction of soybean isoflavones  
Moras Benjamin, Université de Toulouse, France

17:40-17:55  Modeling the drying and sorption behavior of yam ( Dioscoreaceae rotundata)  
Emmanuel Amankwah Amankwah, Wageningen University, The Netherlands

17:55-18:10  Investigation of the effects of rennet proteins and peptides on the astringency of red wine  
Jumoke B Olatujoye, University of Reading, UK

18:10-18:25  Comparison of phenol content of native Texas wild indigo root and Asian indigowoad root  
Wai Kun Chan, National I-Lan University, Taiwan

18:25-18:40  Determination of essential fatty acids and long chain polyunsaturated fatty acids in complimentary infant foods in the UK  
Emma Loughrill, University of Greenwich, UK

18:40-18:55  Performance evaluation of an electronic storage chamber for tomato crop  
Akinola Olubummi, Federal University of Agriculture Abeokuta, Nigeria

Panel Discussions

18:55-19:30  Cocktails sponsored by Journal of Fermentation Technology @ Foyer
A new tank for the production of high quality wines without using any chemical additives
Zinnai Angela, University of Pisa, Italy

The utilization of solid carbon dioxide in the extraction of extravirgin olive oil
Venturi Francesca, University of Pisa, Italy

Catalysts for consumers’ choice of organic foods – A choice experiment analysis
Ole Bonnichsen, University of Copenhagen, Denmark

Ensuring safe food production by providing guidance as an authority on hygienic engineering and design for food manufactured in or imported into Europe
Hein A Timmerman, Sealed Air, Belgium

Development of improved compact corn mill
Michael A Gragasin, Philippine Center for Postharvest Development and Mechanization, Philippines

Chemical composition of single cell protein produced from date syrup (Dips)
Fahad M Bin Jasass, King Abdulaziz City for Science and Technology, Saudi Arabia

New trends in extraction methods of liquid sugar from date palm (Phoenix dactylifera L.) fruits
Gamal A El-Sharnouby, King Faisal University, Saudi Arabia

Poster Presentations
Day 2 July 22, 2014

Coffee Break 11:10-11:25 @ Foyer

14:10-15:00 Award Ceremony

Lunch Break 13:25-14:10 @ Coral B

10:50-11:10 Evaluation of cytotoxicity of buckwheat grains and buckwheat products to HT29 cells in an in vitro environment
Danuta Gorecka, Poznan University of Life Sciences, Poland

11:15-11:35 Evaluation of potato varieties for their yield and food value in the central part of Tigray region, Ethiopia
Haielasie Gebremedhn Etoy, Tigray Bureau of Agriculture and Natural Resource, Ethiopia

11:40-11:50 The inhibition of foodborne pathogens found in beef using lactic acid
James B Stokes, South Carolina State University, USA

11:55-12:10 Applications of spectrotomometric methods as rapid tools in food technology and food microbiology
Dilek Heperkan, Istanbul Technical University, Turkey

12:15-12:30 Effect of antioxidants on lipid oxidation and changes in nutritive value of protein in frozen-stored meat products
Marzanna Hes, Poznan University of Life Sciences, Poland

12:35-12:50 Mechanism and kinetics for singlet oxygen quenching activities of six different catechins in the methylene blue sensitized photo oxidation of linoleic acid
Mun Yhung Jung, Woosuk University, Republic of Korea

12:55-13:10 Detoxification of Ochratoxin A, by lactic acid bacteria
Merih Kivanc, Anadolu University, Turkey

13:15-13:30 Screening of lactic acid bacteria for antifungal activity against fungi
Merih Kivanc, Anadolu University, Turkey

13:35-13:50 Molecular detection and characterization of shiga toxigenic Escherichia coli associated with dairy product
Mohammad I Al-Hazmi, King Saud University, Saudi Arabia

13:55-14:10 Intervention technologies for food safety on minimally processed produce: Perspectives on foodborne and plant pathogens
Modesto Olanya, FSIT-ERRC-ARS-USDA, USA

14:15-14:30 Inhibition of food-borne pathogens in beef and poultry by acetic acid
Nazimuddin Mohammed, South Carolina State University, USA

14:35-14:50 High hand hygiene compliance and associated factors among health care providers in Gondar University Hospital, Gondar, North West Ethiopia
Nura Muhammed, Gondar University Hospital, Ethiopia

14:55-15:10 Physicochemical characterization of liposomes encapsulating total fraction of Chios mastic gum
Olga Gortzi, Technological Educational Institute (TEI) of Thessaly, Greece

15:15-15:30 Triticeae (Triticosecale wittmack) lines identification to malt use with physicochemical analysis
Patricia Lopez-Perea, Universidad Autonoma del Estado de Mexico, Mexico

15:35-15:50 Influence of protein substrate treatment on kinetics of enzymatic hydrolysis of whey proteins
Renata V Tonon, Embrapa Food Technology, Brazil

15:55-16:10 Effect of convective drying on the bioactive compounds content of pinot noir grape pomace
Renata V Tonon, Embrapa Food Technology, Brazil

16:15-16:30 Antioxidant activity of Lion Fish (Pterois volitans L.) muscle protein hydrolysates
Santiago Gallegos-Tintore, Autonomous University of Yucatan, Mexico

16:35-16:50 Antioxidant and chelating activity of Jatropha curcas L. protein hydrolysates
Santiago Gallegos-Tintore, Autonomous University of Yucatan, Mexico

16:55-17:10 Nutritional value characterization of leaves and herbal tea from Moringa oleifera Lam. Tree cultivated in Greece
Stavros Lalas, Technological Educational Institute of Thessaly, Greece

17:15-17:30 Vegetable salami with high nutritional and functional properties
Roma Giuliani, University of Foggia, Italy

17:35-17:50 Thermal stability and structural change of the sweet-tasting protein brazzein
Hyun-Joo Je, Chung-Ang University, Korea

17:55-18:10 Effect of various salts on inosinic acid-degrading enzyme in the white and dark muscle of saury
Hiroko Seki, Tokyo University of Marine Science and Technology, Japan
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<td>Jinkyung Lim, Chung-Ang University, Korea</td>
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<td>P-034</td>
<td>Effect of pulsed electric field processing on the physicochemical, flavor quality, and functional properties of cherry fruit chunks in solution</td>
<td>Kristine Ann G Sotelo, AUT University, New Zealand</td>
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<td>Effect of rice flour particle size on gluten-free rice bread quality</td>
<td>Tae-Young Kang, Sejong University, Korea</td>
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<td>P-036</td>
<td>Development various kinds of tomato extracts encapsulation</td>
<td>Sae-hoon Kim, Sejong University, Korea</td>
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<td>Chinese consumers’ attitude toward genetically modified foods: Taking genetically modified soybean oil as an example</td>
<td>Xia Ming, Zhejiang Chinese Medical University, China</td>
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<td>P-038</td>
<td>Using microorganisms to increase effciency of biodiesel production</td>
<td>Hasan Karadurmus, Istanbul Technical University, Turkey; Gunduz Sinem Kocabas, Montana State University, USA</td>
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<td>P-039</td>
<td>Effect of water content and steaming steps on quality characteristics of steamed rice cake</td>
<td>Eunhye Choi, Sejong University, Korea</td>
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<td>P-040</td>
<td>Preparation of model food samples for elderly and their physicochemical properties</td>
<td>Hye young Jo, Sejong University, Korea</td>
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<td>The new nanostructured water desorption sensor for measurements of water activity and food quality</td>
<td>Ana Valeria Ulhano Braga, Center for Information Technology Renato Archer, Brazil</td>
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<td>P-042</td>
<td>Optimization of allin extraction method from welsh onion</td>
<td>Hye Won Kim, Sejong University, Korea</td>
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<td>P-043</td>
<td>Functional properties of hydrocolloids mixture systems of flamboyant gum with protein concentrates hydrolysates of legumes</td>
<td>Wilbert Jose Rodriguez Canto, Autonomous University of Yucatan, Mexico</td>
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<td>Impact of heating on fatty acid content of formula milk products in the UK</td>
<td>Emma Loughrill, University of Greenwich, UK</td>
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<td>P-045</td>
<td>Effect of various bread-making processes on phytochemical content and antioxidant capacity of whole grain breads</td>
<td>Seham Sahli, University of Guelph, Canada</td>
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<td>Influence of a combined lecithin and pluronic F-127 surfactant on photochemical stability against UV light of lutein-loaded zein nanoparticles</td>
<td>Thanida Chuacharoen, Louisiana State University, USA</td>
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<td>P-047</td>
<td>Protein extraction of soybean, cowpea and fishmeal with different agitation speed</td>
<td>Taehoon Kim, Texas A&amp;M University, USA</td>
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<td>Increasing the bioactivity of red cabbage vegetables via optimizing myrosinase activity</td>
<td>Salah Abukhabta, University of Reading, UK</td>
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<td>Evaluation of the prevalence of genes producing biofilm (fnbB, clfA, icaC, icaB) in S.aureus strain isolated from raw milk in sanandaj province</td>
<td>Mahsa Shojaei, Islamic Azad University, Iran</td>
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<td>Optimizing by the response surface methodology the enzymatic elimination of clogging of a microfiltration membrane by Syrah grape cake</td>
<td>Ana Paola Echavarria Velez, University of Uleida, Spain</td>
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<td>P-051</td>
<td>Tomato juice with turmeric (Curcuma longa) as antioxidant agent</td>
<td>Ana Paola Echavarria Velez, University of Uleida, Spain</td>
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<td>P-052</td>
<td>Studies on the effects of Moringa oleifera Lam. leaves on insulin metabolism in rabbits</td>
<td>Chinwe Christy Isitua, Universidad Tecnica de Machala, Ecuador</td>
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ACO addresses the increasing importance of hygienic design

Food consumption preferences are changing. Consumers require fresh food, with less preservatives and with little or no heat treatment. This creates pressure for food safety with hygienic design being more important than ever.

- ACO addresses those trends with the focus on hygienic performance. We implement the requirements of the food industry into our product designs and development to meet the sector’s needs on a risk reduction basis. ACO products reduce the risk of food contamination and optimize cleaning costs. Our solutions are designed with no compromise for food safety but with cost efficiency in mind.
- We apply design rules reserved for food contact surfaces to our product design to minimize the areas were harmful bacteria can grow.
- Installation features are optimized to improve the drainage systems integration into the surrounding environment.
- All drainage systems can be easily maintained, in turn reducing associated cleaning costs. Cleaning procedures for our drainage are developed together with world leading cleaning agent suppliers.

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