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/
CONFERECE 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

**Day 1: November 29, 2017**

<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
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</thead>
<tbody>
<tr>
<td>09:30 - 10:00</td>
<td>Opening Ceremony</td>
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<tr>
<td>10:00 - 10:05</td>
<td>Introduction</td>
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### Keynote Session

**10:05 - 10:40**  
**Title:** Spectroscopy and non linear algorithms – A promising tool in the field of food technology  
Jose S Torecilla, Complutense University of Madrid, Spain

**10:40 - 11:15**  
**Title:** Impact of new food trends to food safety and quality in food manufacturing organizations  
Rong Murphy, Maple Leaf Farms, USA

**11:10 - 11:15**  
**Group Photo**

**11:15 - 11:30**  
**Refreshment Break**

### Special Session

**11:30 - 12:10**  
**Title:** A systems biology approach to reveal the sweet secrets of maple syrup quality  
Marie Filteau, Laval University, Canada

### Oral Session: 01

**Session Chair:** TBA  
**Session Co-chair:** TBA

**12:10 - 12:35**  
**Title:** Validation for total aflatoxins (Aflatoxins B1, B2, G1 and G2) in shrimp & fish feed, shrimp hepatopancreaz and fish liver by ELISA  
Shaukat Iqbal, National Aquaculture Group, Saudi Arabia

**12:35 - 13:00**  
**Title:** Isothermal DNA amplification for Salmonella spp. detection and characterization  
Alejandro Garrido-Maestu, International Iberian Nanotechnology Laboratory, Portugal

**13:00 - 13:25**  
**Title:** Physical, mechanical properties and antifungal activity of bioactive film containing Williopsis saturnus var. saturnus antagonistic yeast  
Arzu Cagri-Mehmetoglu, Sakarya University, Turkey

**13:25 - 14:15**  
**Lunch Break**

**14:15 - 14:40**  
**Title:** TBA  
William Effiok, National Agency for Food and Drug Administration and Control, Nigeria

**14:40 - 15:05**  
**Title:** Effective microorganisms improve the growth and quality of vegetables and soybeans  
Margit Olle, Estonian Crop Research Institute, Estonia

### Workshop

**15:05 - 16:05**  
**Title:** Non-conventional yeasts in bakery  
Amparo Gamero Lluna, Institute of Food Science and Technology – Spanish Research Council, Spain
Food Microbiology 2017

16:05 - 16:20  Refreshment Break

Young Research Forum

16:20 - 16:40  Title: Investigation of effect of edible coating containing Williopsis saturnus var. saturnus on aflatoxin production in peanuts
Tugce Ulutasdemir, Sakarya University, Turkey

16:40 - 17:00  Title: Application of biosensors for detection of contaminants in milk and milk products
Parul Thapar, Indira Gandhi National Open University, India

17:30 - 17:55  Title: Prevalence and sources of food borne infections attributed to drug resistant pathogens in street food of Karachi, Pakistan - A risk to public health
Javeria Samad, Habib University, Pakistan

Panel Discussion & Session Adjournment

Day 2: November 30, 2017

Time                   Session

10:00 - 10:35       Title: TBA
Alfonso David Rodriguez-Lazaro, University of Burgos, Spain

10:35 - 11:10       Title: Real-Time PCR for detection of Salmonella spp. in environmental Samples
Kuppuswamy N. Kasturi, U.S. Food and Drug Administration, USA

11:10 - 11:25       Refreshment Break

11:25 - 12:25       Title: Non-Saccharomyces yeasts Lachancea thermotolerans and Schizosaccharomyces pombe applications in wine food microbiology- Influence in wine quality
Santiago Benito, Polytechnic University of Madrid, Spain

Keynote Session

Oral Session: 02

Session Chair: TBA
Session Co-chair: TBA

12:25 - 12:50       Title: Using multivariate factor analysis for milk composition of Anatolian buffaloes
Yalcin Tahtali, Gaziosmanpasa University, Turkey

12:50 - 13:15       Title: Comparative analysis of New Zealand Listeria monocytogenes isolates using PFGE, MLST, MVLST and whole genome sequence analysis
Ala Mohan, The New Zealand Institute for Plant & Food Research Limited, New Zealand

13:15 - 14:00       Lunch Break

14:00 - 14:25       Title: Schizosaccharomyces pombe and Saccharomyces cerevisiae yeasts in sequential fermentations: Effect on phenolic acids of fermented kei-apple (Dovyalis caffra L.) juice
Phillipe Minnaar, Agricultural Research Council, South Africa
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<th>Time</th>
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| 14:25 - 14:50     | **Title:** An in-vitro study on synergetic antifungal activity of garlic extract with honey and lemon juice against Candida sp.  
Karpagam Panneerselvam, Sokoto State University, Nigeria |                                                             |                                                      |
| 14:50 - 15:15     | **Title:** Efficacy of domestic cooking of experimentally infected bivalve shellfish: a case study  
Michela Favretti, Istituto Zooprofilattico Sperimentale delle Venezie, Italy |                                                             |                                                      |
| 15:15 - 15:40     | **Title:** Thermo-anaerobic solubilization mechanism of a phosphate rock by Bacillus subtilis during a grassland biodegradation process  
Hanane Hamdali, University of Sultan Moulay, Morocco |                                                             |                                                      |
| 15:15 - 15:40     | **Title:** Diversity and transmission of Saccharomyces cerevisiae population in Xinjiang province, China  
Zhu Lixia, NNSFC Foundation, China |                                                             |                                                      |
| 16:05 - 16:20     | **Refreshment Break**                                                                      |                                                             |                                                      |

**Poster Session**

*Poster Judge: TBA*

**FM101**  
**Title:** Determination of antifungal effect of edible coatings containing Williopsis saturnus var. saturnus against yeast and mold growth on kashar cheese  
Ilknur Civelek, Sakarya University, Turkey

**FM102**  
**Title:** TBA  
Gulsah karabulut, Sakarya University, Turkey

**FM103**  
**Title:** Anti-anxiety effects of lactic acid bacteria via regulation of gut microbiota and metabolic alteration in chronic stress-induced anxiety mice  
Jiseon Lee, Korea University, South Korea

**FM104**  
**Title:** Natural occurrence of toxigenic moulds and their secondary metabolites – ochratoxin A (OTA) in black and herbal teas on the Serbian market  
Radovan Cobanovic, SP Laboratory, Serbia

**FM105**  
**Title:** Characterization of combi-CLEAs for biogenic amine detection  
Tianxiang Yang, Korea University, South Korea

**FM106**  
**Title:** Isothermal DNA amplification for Salmonella spp. detection and characterization  
Alejandro Garrido-Maestu, International Iberian Nanotechnology Laboratory, Portugal

**FS107**  
**Title:** Presence of Staphylococcus aureus and Shiga toxigenic Escherichia coli O157:H7 in raw meat in Agri, Turkey  
Gizem Cufaoglu, Kirikkale University, Turkey

**FM108**  
**Title:** Relationship between microbial counts and lipid oxidation during ageing process of foal meat  
Maria-Jesus Cantalejo, Public University of Navarre, Spain

**FM109**  
**Title:** Analysis of microbial harm in sugar cleaning area of sugar mill  
Rui Feng Mao, Guangxi University, China

**FM110**  
**Title:** Production of external reference materials in food microbiology  
Sabrina Hellali, BIPEA, France

**FM111**  
**Title:** Essential oils composition, antibacterial and antioxidant activities of hydrodistillated extract of Eucalyptus globulus fruits  
Lila Bouekbache, University of Bejaia, Algeria
<table>
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<tr>
<th>FM112</th>
<th>Title: Differentiation of Listeria monocytogenes strains base on multi complete gene sequence</th>
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<td></td>
<td>Yong Zhao, Guangxi University, China</td>
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<tr>
<td>FM113</td>
<td>Title: Differentiation of Listeria monocytogenes strains base on multi complete gene sequence</td>
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<td>Radid Horia, Morocco</td>
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<td>FM114</td>
<td>Title: Inhibitory activity of the Lactic acid bacteria from Xinjiang dairy products on Alternaria</td>
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<td>Zhang Ruili, NNSFC Foundation, China</td>
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<td>FM115</td>
<td>Title: Occurrence of Clostridium difficile in edible bivalve molluscs in Spain</td>
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<td>Carmen Candel-Pérez, Universidad de Murcia, Spain</td>
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<tr>
<td>FM116</td>
<td>Title: Molecular typing of methicillin-resistant Staphylococcus aureus (MRSA) isolated from milk and dairy products in southern Italy</td>
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<td>Giovanna La Salandra, Istituto Zooprofilattico Sperimentale della Puglia e della Basilicata, Italy</td>
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<tr>
<td>FM117</td>
<td>Title: Authentic cotija cheese as a functional food: Study of peptides released during ripening</td>
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<td>Judith Jimenez-Guzman, Metropolitan Autonomous University, Mexico</td>
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</tbody>
</table>

Panel Discussion and Award Ceremony

**For Available Speaker Slots**

Contact us:
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NOTE: Program Schedule is subject to change with final allotment of the speaker slots
Glimpses of Food Microbiology Conference

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