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1819<sup>th</sup> Conference



3<sup>rd</sup> International Conference on

# Food & Beverage Packaging

July 16-18, 2018 | Rome, Italy

**UK: Conference Series Ilc LTD**

47 Churchfield Road, London, W3 6AY

Toll Free: +0-800-014-8923

Scientific Program

# Day-1

July 16, 2018

08:30-09:00 Registrations

## Opening Ceremony

09:00-09:10

Meeting Hall: Olimpica 1

### KEYNOTE FORUM

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09:10-09:15 Introduction

09:15-10:00 **Title: Low environmental impact packaging: From pulp moulded to bioplastic**  
Robert Elias, BioComposites Centre - Bangor University, UK

10:00-10:45 **Title: Interactions of major catechin of green tea with food proteins**  
Tanja Cirkovic Velickovic, Ghent University Global Campus, Incheon, South Korea

### GROUP PHOTO

Networking & Refreshments 10:45-11:15 @ Foyer

Sessions: Food and Beverage Packaging | Food Safety and Quality | Food Package Testing

**Chair:** Loredana Liguori, University of Salerno, Italy

**Co-Chair:** Richard Coles, Emagine Packaging Limited, UK

### INTRODUCTION

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11:15- 11:45 **Title: Regulations and current issues of food contact materials**  
Mee Kyung Kim, National Institute of Food and Drug Safety Evaluation - MFDS, South Korea

11:45-12:15 **Title: Contamination tests of metal and non-metal elements from packaging materials to food gases**  
Francesco Capecchiacci, University of Florence, Italy

12:15-12:45 **Title: Packaging supplier approval program that meets the food safety requirements**  
Ghislaine Laraki, Microbiotech Inc., Canada

Lunch Break 12:45-13:30 @ Hotel Restaurant

13:30-14:00 **Title: Packaging as a carrier of information on nutrition and health claims in cereal-based products: From the source of to the gluten-free claim**  
Francesca Melini, CREA - Research Centre for Food and Nutrition, Italy

14:00-14:30 **Title: Effect of different packaging systems on the shelf life of soft-seeded pomegranate arils**  
Giuseppina Adiletta, Università di Salerno, Italy

14:30-15:00 **Title: Determination of L-carnitine in milk and dairy products by hydrophilic liquid chromatography tandem mass spectrometry**  
Yanming Liu, Shandong Institute for Food and Drug Control, China

Networking & Refreshments 15:00-15:30 @Foyer

15:30-16:00

**Title: Influence of different packaging systems on the quality of roasted chestnuts**

Loredana Liguori, University of Salerno, Italy

16:00-16:30

**Title: The food technologist: the professional of quality and food safety**

Daniela Spandri, Tecnologo Alimentare, Ordine del Piemonte e Valle d'Aosta, Italy

## PANEL DISCUSSION

# Day-2

July 17, 2018

Meeting Hall: Olimpica 1

## KEYNOTE FORUM

10:00-10:15 Introduction

10:15-11:00

**Title: Logistical packaging innovation for chilled fresh fish and seafood marketing systems to support the emerging circular economy**

Richard Coles, Emagine Packaging Limited, UK

Networking & Refreshments 11:00-11:30 @Foyer

Sessions: Food and Beverage Packaging | Material Science and Technology | Advances in Packaging

**Chair: Robert Elias**, BioComposites Centre - Bangor University, UK

**Co-Chair: Tanja Cirkovic Velickovic**, Ghent University Global Campus, Incheon, South Korea

## INTRODUCTION

11:30-12:00

**Title: Brand design & the brain: How neuroscience is helping to create attractive & effective packaging design**

Renée Whitworth, Flood Creative, USA

12:00-12:30

**Title: Advanced technology for barrier and oxygen-scavenging packaging**

Xu Li, Institute of Materials Research and Engineering - A\*STAR, Singapore

12:30-13:00

**Title: Oxidized starch as an alternative ingredient in thermoplastic starch/PBAT formulations for packaging film applications**

Guralp Ozkoc, Kocaeli University, Turkey

Lunch Break 13:00-13:45 @ Hotel Restaurants

13:45-14:15

**Title: Enzymes and advanced materials for active food packaging**

Rocco Caliendo, Institute of Crystallography – CNR, Italy

14:15-14:45

**Title: Quality of gluten-free cookies wrapped with gluten-free edible films during storage**

Semin Ozge Ozkoc, Kocaeli University, Turkey

**14:45-15:15** **Title: The impact of pressure on dynamic properties in glass forming systems**  
**Aleksandra Drozd-Rzoska**, Institute of High Pressure Physics - Polish Academy of Sciences, Poland

**Networking & Refreshments 15:15-15:45 @Foyer**

**15:45-16:15** **Title: The exploration of effective food & beverage packaging design with the measured brain response**  
**Chyau Huiy Jang**, National Taiwan University of Science and Technology, Taiwan

## PANEL DISCUSSION

## POSTER PRESENTATIONS @ FOYER 16:15-17:00

**Poster Judge: Francesco Capecchiacci**, University of Florence, Italy

**FPB-01** **Title: New insight of starch-based spherical microgels with tunable volume**  
**Hsi-Mei Lai**, National Taiwan University, Taiwan

**FPB-02** **Title: Supercritical fluid fractionation affects the distribution of antioxidant compounds of fractions from rice bran extracts**  
**Be-Jen Wang**, National Chiayi University, Taiwan

**FPB-03** **Title: Measuring water vapor permeation for food package materials using cavity ring-down spectroscopy**  
**Byung I L Choi**, Korea Research Institute of Standards and Science, South Korea

**FPB-04** **Title: Application of in-line atmospheric plasma system to improve brown rice germination**  
**Hua Han Chen**, National Penghu University of Science and Technology, Taiwan

**FPB-05** **Title: Determination of five free nucleotides in infant formula by HPLC**  
**Hong Zheng**, Shandong Institute for Food and Drug Control, China

**FPB-06** **Title: The effect of MAP on the microbial characteristic chicken meal**  
**Shahrzad Ebrahiminezhad**, Islamic Azad University, Iran

## PANEL DISCUSSION

# Day-3

**July 18, 2018**

**Networking and Lunch 12:30-14:00 @ Hotel Restaurant**

**Awards & Closing Ceremony**