08:30-09:00 Registrations

09:00-09:30 Introduction

09:30-09:50 COFFEE BREAK

09:50-11:50 MEETING HALL 01

KEYNOTE LECTURES

11:50-13:10 Talks On:
- Recent Advancement in Packaging
  - Edible Packaging
  - Smart Packaging
  - Anti-microbial Packaging
  - Micro Packaging

Talks On:
- Food Packaging and Shelf Life
  - Modify Atmosphere Packaging
  - Hermetically Sealing
  - Non-Thermal Plasma (NTP)

13:10-13:15 GROUP PHOTO

13:15-14:00 LUNCH BREAK

14:00-16:00 MEETING HALL 01

Talks On: Food Chemistry and Biochemistry
- Food Additives
- Flavour and Color compounds
- Chemical Preservatives

Talks On: Food Biotechnology and Nanotechnology
- Genetically Modified Organism
- Nano-Foods
- Analytical Food Nanotechnology

16:00-16:20 COFFEE BREAK

MEETING HALL 01

Young Researchers in Food and Beverage Packaging

Workshop

https://foodpackaging.foodtechconferences.org/
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https://foodpackaging.foodtechconferences.org/
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*Flood Creative, USA*

Richard Coles,
*Emagine Packaging Limited, UK*

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

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*European Food Safety Authority, Italy*

Jane Muncke,
*Food Packaging Forum Foundation, Switzerland*

Maria Rubino,
*Michigan State University, USA*
Barcelona Attractions

- Casa Milà
- Gothic Quarter
- Las Ramblas street
- Park Güell
- Palau Nacional
- Plaça de Catalunya
- Sagrada Familia
- Montjuïc
- Gothic Quarter, Barcelona
Glimpses of Food Packaging Conferences
Scientific Program

3rd International Conference on
Food & Beverage Packaging
July 16-18, 2018 | Rome, Italy

UK: Conference Series LLC LTD
47 Churchfield Road, London, W3 6AY
Toll Free: +0-800-014-8923
Day-1

Opening Ceremony

KEYNOTE FORUM

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

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

Title: **Regulations and current issues of food contact materials**
Mee Kyung Kim, National Institute of Food and Drug Safety Evaluation - MFDS, South Korea
Title: **Contamination tests of metal and non-metal elements from packaging materials to food gases**
Francesco Capecchiacci, University of Florence, Italy
Title: **Packaging supplier approval program that meets the food safety requirements**
Ghislaine Laraki, Microbiotech Inc., Canada

Networking & Refreshments

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

Title: **Influence of different packaging systems on the quality of roasted chestnuts**
Loredana Liguori, University of Salerno, Italy
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

Introduction
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

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

Title: Brand design & the brain: How neuroscience is helping to create attractive & effective packaging design
Renée Whitworth, Flood Creative, USA

Title: Advanced technology for barrier and oxygen-scavenging packaging
Xu Li, Institute of Materials Research and Engineering - A*STAR, Singapore

Title: Oxidized starch as an alternative ingredient in thermoplastic starch/PBAT formulations for packaging film applications
Guralp Ozkoc, Kocaeli University, Turkey

Lunch Break

Title: Enzymes and advanced materials for active food packaging
Rocco Caliandro, Institute of Crystallography – CNR, Italy

Title: Quality of gluten-free cookies wrapped with gluten-free edible films during storage
Semin Ozge Ozkoc, Kocaeli University, Turkey

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

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
PANELL DISCUSSION

POSTER PRESENTATIONS

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

Awards & Closing Ceremony