Thursday, 13th June

08:30-09:00 Registrations

09:00-09:30 Introduction

09:30-09:50 COFFEE BREAK

Meeting Hall 01

09:50-11:50 KEYNOTE LECTURES

MEETING HALL 01

Talks On: Recent Advancement in Packaging
- Edible Packaging
- Smart Packaging
- Anti-microbial Packaging
- Micro Packaging

MEETING HALL 02

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

11:50-13:10

13:10-13:15 GROUP PHOTO

13:15-14:00 LUNCH BREAK

Meeting Hall 01

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/
## SCIENTIFIC PROGRAM

**Friday, 14th June**

### KEYNOTE LECTURES

**09:00-10:30**
Meeting Hall 01

### 10:30-10:50 COFFEE BREAK

### 10:50-12:50

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### 12:50-13:35 LUNCH BREAK

### 13:35-15:55

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### 15:55-16:15 COFFEE BREAK

### Poster Presentations

### Workshop

https://foodpackaging.foodtechconferences.org/
Aleksandra Drozd-Rzoska, 
*Polish Academy of Sciences, Poland*

Ángela Perdones, 
*ITENE, Spain*

Ayal Marek, 
*Sustainability Ventures, Australia*

Be-Jen Wang, 
*National Chiayi University, Taiwan*

Byung I L Choi, 
*Korea Research Institute of Standards and Science, South Korea*

Chyau Huiy Jang, 
*National Taiwan University of Science and Technology, Taiwan*

Daniela Pentimalli, 
*Orsero Group SPA, Italy*

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

Dario Vallauri, 
*M.I.A.C. Scpa, Italy*

Francesca Melini, 
*CREA - Research Centre for Food and Nutrition, Italy*

Francesco Capecchiacci, 
*University of Florence, Italy*

Ghislaïne Laraki, 
*Microbiotech Inc., Canada*

Gioacchino Bono, 
*CNR, Italy*

Giuseppina Adiletta, 
*Università di Salerno, Italy*

Guralp Ozkoc, 
*Kocaeli University, Turkey*

Hong Zheng, 
*Shandong Institute for Food and Drug Control, China*

Hsi-Mei Lai, 
*National Taiwan University, Taiwan*

Hua Han Chen, 
*National Penghu University of Science and Technology, Taiwan*

John Rost, 
*Crown Cork, USA*

José Luis Vázquez, 
*ITENE, Spain*

Loredana Liguori, 
*University of Salerno, Italy*

Lorraine Fisher, 
*Natural Resources Institute, UK*

Mansi Krishan, 
*ILSI North America, USA*

Marie Bencteux, 
*Orsero Group SPA, Italy*
Mee Kyung Kim,
National Institute of Food and Drug Safety Evaluation - MFDS, South Korea

Renée Whitworth,
Flood Creative, USA

Richard Coles,
Emagine Packaging Limited, UK

Robert Elias,
BioComposites Centre - Bangor University, UK

Rocco Caliandro,
Institute of Crystallography – CNR, Italy

Semin Ozge Ozkoc,
Kocaeli University, Turkey

Shahrzad Ebrahiminezhad,
Islamic Azad University, Iran

Sylwester Roska,
Polish Academy of Sciences, Poland

Tanja Cirkovic Velickovic,
Ghent University Global Campus, South Korea

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

Yanming Liu,
Shandong Institute for Food and Drug Control, China

Youngjin Cho,
Korea Food Research Institute, Republic of Korea

Hyun Jin Park,
Korea University, Korea

Marco Arlorio,
Università del Piemonte Orientale, Italy

Maria Margarida Cortez Vieira,
University of Algarve, Portugal

Anna Federica Castoldi,
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
- Montjuïc
- Sagrada Família
- Plaça de Catalunya
- Palau Nacional
- Park Güell
- Palau Reial Major
- Palau de la Generalitat
Glimpses of Food Packaging
3rd International Conference on
Food & Beverage Packaging
July 16-18, 2018 | Rome, Italy
Day-1

Opening Ceremony

Meeting Hall: Olimpica 1

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
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
**PANEL 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
Proceedings of
2nd International Conference on
Food & Beverage Packaging
June 13-14, 2016   Rome, Italy
**Keynote Forum**

**Introduction**

**Title:** Application of nanotechnology in food packaging system  
**Hyun Jin Park,** College of Life Science & Biotechnology, Korea University, Korea

**Title:** Food design, novel ingredients and new packaging strategies: The next challenge for the food chemist  
**Marco Arlorio,** University of Eastern Piedmont, Italy

**Group Photo**

**Symposium**

**Title:** Developments in active and intelligent food packaging  
**Maria Margarida Cortez Vieira,** University of Algarve, Portugal

**Workshop on “Chemical Migration and Food Contact Materials”**

**Session Chair:** Proestos Charalampas, National and Kapodistrian University of Athens, Greece

**Title:** Scientific facts for developing a new EFSA guidance for the safety assessment of a substance to be used in food contact materials  
**Anna Federica Castoldi,** EFSA, Italy

**Title:** Food contact materials as source of chemical food contaminants  
**Jane Muncke,** Food Packaging Forum Foundation, Switzerland

**Title:** Migration of metals in canned foods. Case study: Sn, Pb, Cd determination  
**Proestos Charalampas,** National and Kapodistrian University of Athens, Greece

**Lunch Break**

**Oral Session: 01**

**Track 1:** Importance of Food Packaging  
**Track 2:** Food Packaging Testing  
**Track 3:** Novel Food Packaging technologies  
**Track 4:** Food and Beverage Packaging Machinery  
**Track 5:** Packaging Tools  
**Track 6:** Nanotechnology in Food Packaging

**Session Chair:** Siripong Malasri, Christian Brothers University, USA

**Session Co-Chair:** Marco Arlorio, University of Eastern Piedmont, Italy

**Session Introduction**
Title: Application of nanotechnology to food packaging
Maria Rubino, Michigan State University, USA

Title: The influence of packaging on the chemical evolution of white wine as a function of the operating conditions adopted during storage
Angela Zinnai, University of Pisa, Italy

Title: Behavior of silver nanoparticles in food simulants for migration tests
Maryam Jokar, DTU, Denmark

Title: The influence of packaging on the sensorial evolution of white wine as a function of the operating conditions adopted during storage
Chiara Sanmartin, University of Pisa, Italy

Title: Antimicrobial films based on polyvinyl alcohol and hydroxypropyl-β-cyclodextrin for the prolonged release of sodium benzoate for potential food packaging application
Stephanie Degoutin, University of Lille, France

Networking & Refreshment Break

Title: Smartphone controlled system to monitor and record the presence of oxygen in Modified Atmosphere Packaging (MAP) food products
Gearóid O’Laighin, National University of Ireland, Ireland

Title: Macro, micro and molecular characterizations of microcrystalline cellulose and hydrocolloid composite films
Nathdanai Harnkarnsujarit, Kasetsart University, Thailand

Title: Tradition and innovation in packaging of cereals and cereal products
Francesca Melini, Council for Agricultural Research and Economics, Italy

Title: Nonmechanical properties of matrix film polyactic acid and polyethylene glycol 400 blend
Kurniawan Yuniarto, University of Mataram, Indonesia

Panel Discussions

Day 2 June 14, 2016
HALL-3

Keynote Forum

Title: Consumer trends foresight becoming reality: Case examples from food packaging
Petri Vasara, Pöyry Management Consulting, Finland

Title: Development of biodegradable films based on blue corn flour with potential applications in food packaging
Cecilia Rojas de Gante, Tecnológico de Monterrey, Mexico

Networking & Refreshments Break

Special Session
Title: International safe transit association (ISTA) lab, people, and packaged product certifications
Siripong Malasri, Christian Brothers University, USA

Oral Session: 02
Track 7: Emerging Trends in Food Packaging
Track 8: Cost-Effective Packaging Innovation
Track 9: Consumer Trends in Food Packaging
Track 10: Food Packaging Industry Scenario in Italy
Track 11: Market Differentiation: Growing and Mature
Track 12: Future of Innovation: Bio-based Packaging

Session Chair: Hyun Jin Park, College of Life Science & Biotechnology, Korea University, Korea
Session Co-Chair: Gearóid O’Laighin, National University of Ireland, Ireland

Session Introduction
Title: Development of anti-insect food packaging materials containing encapsulated essential oils at a pilot plant scale
Jaejoon Han, Korea University, Korea

Title: Green packaging & green tea: A solution already industrially achievable and future developments
Osvaldo Bosetti, Goglio Spa, Italy

Title: Innovative packaging solution for traditional dairy products
Tanweer Alam, Indian Institute of Packaging, India

Lunch Break
Title: Design and development of suitable packaging materials for fresh and processed food products in a tropical environment
Sakirdeen Abidemi Ajani, Federal Institute of Industrial Research Oshodi, Nigeria

Title: Moisture sorption thermodynamics properties and shelf life stability of salted tropical freshwater catfish
Bibiana Dooshima Igbabul, University of Agriculture Makurdi, Nigeria

Young Researchers Forum
Title: Effect of unacceptable quality rotogravure printing process on increasing the food waste application on polypropylene printing process
Ahmed Adel Mohamed Zaki, Helwan University, Egypt

Title: An empirical study exploring reusable packaging attributes
Ahmed Babader, Saudi Packaging for Research and Technologies (SPRT), UAE

Title: Characterization of electrospun nanofibers encapsulating the antifungal agent natamycin
Ana Carolina Ritter, UFRGS, Brazil

Title: Migration model from plastic food contact materials into simulant for fermented food
Daeun Lee, KIST Europe, Germany

Title: Effect of the printing remedies and lamination techniques on barrier properties “WVTR and OTR value” for polypropylene film
Yahya Ibrahim Mohamed Khalifa, Helwan University, Egypt

Networking & Refreshment Break
Title: The effect of flexographic printing plate micro patterning on the visual appearance of solid areas printed on flexible packaging materials
Tamer Ali Abdelmageed Khaleel, Helwan University, Egypt

Title: Effect of nanoparticles on the release of lactic acid and surfactant from poly(lactic acid)-bionanocomposites
Fabiola Iñiguez-Franco, Michigan State University, USA

Title: Methodical considerations for the determination of the seal strength for flexible packages
Marta Asturias, Martin-Luther University Halle Wittenberg, Germany

Bookmark your dates
4th International Conference on
Food & Beverage Packaging
May 04-06, 2017  Dubai, UAE

e-mail: foodpackaging@conferenceseries.com; foodpackaging@foodtechconferences.com
Website: foodpackaging.conferenceseries.com