21st Global Summit on

Food Processing, Safety & Technology

September 28-29, 2018 | Chicago, USA
### Keynote Forum

**09:15-10:00**
**Title:** Food processing and technologies on agri-food by-products and innovative nutrients  
**Ozlem Tokusoglu,** Celal Bayar University, Turkey

**10:00-10:45**
**Title:** What you must know about dietary supplements and its legal regulations  
**Osama O Ibrahim,** BioInnovation LLC, USA

### Panel Discussion

**Networking and Refreshment Break 10:45-11:00 @ Foyer**

**11:00-11:45**
**Title:** Leveraging video technology for food and workplace safety and compliance  
**Jumbi Edulbehram,** Americas, USA

### Workshop

**11:45-12:45**
**Title:** Processing strategies on food tablets  
**Ozlem Tokusoglu,** Celal Bayar University, Turkey

### Sessions Introduction

#### Sessions: Biotechnologies, Probiotics and Prebiotics | Nutrition, Nutritional Disorder & Management | Food Processing, Technologies and Advances in Food Preservation | Food and Agriculture: The Future of Sustainability | Food Science & Chemistry | Food Waste Management | Food Safety and Halal and Kosher Foods

**Session Chair:** Ozlem Tokusoglu, Celal Bayar University, Turkey  
**Session Co-chair:** Osama O Ibrahim, BioInnovation LLC, USA

**13:45-14:15**
**Title:** Studies on mycotoxins in poultry feeds: Ochratoxin A and its impact on poultry production in Telangana state, India  
**Vanteru Krishna Reddy,** Kakatiya University, India

**14:15-14:45**
**Title:** Biofermented okara is a potential nutraceutical: Evaluation of functional characteristics  
**Sulgna Gupta,** Nanyang Technological University, Singapore

**14:45-15:15**
**Title:** Effect of Selenium-enriched probiotics starters on health-promoting and sensory properties of compound fruit and vegetable juices  
**XinXing Xu,** China Agricultural University, China

**15:15-15:45**
**Title:** Effect of microcapsules of Chinese green tea extract (camelia sinensis) on the quality attributes physicochemical properties, antioxidant activity, and shelf life extension of fresh cheese  
**Awa F Massounga Bora,** Northeast Agricultural University, China

### Panel Discussion

**Networking and Refreshment Break 15:45-16:00 @ Foyer**

**16:00-16:30**
**Title:** Food Production, packaging and preservation  
**Modupe Johnson Sobayo,** Nuvembraz Farms, Nigeria

**16:30-17:00**
**Title:** Nanostructured-lipid carriers for the encapsulation of Vitamin E  
**Bum-Keun Kim,** Korea Food Research Institute, Korea

**17:00-17:30**
**Title:** Nano-clays vacuum technology in the food industry  
**Carla Idely Palencia-Aguilar,** GC2M Corp, USA

### Panel Discussion

**Panel Discussion 17:30-18:00**
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<thead>
<tr>
<th>Time</th>
<th>Event</th>
<th>Speaker</th>
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<tr>
<td>09:00-09:45</td>
<td>Introduction</td>
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<td>09:45-10:30</td>
<td>Title: Mandarin peel effervescent: Antioxidative value-added product</td>
<td>Ozlem Tokusoglu</td>
<td>Celal Bayar University, Turkey</td>
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<td>10:45-11:30</td>
<td>Title: Changing unsafe attitudes &amp; behaviours</td>
<td>Donald H Theune</td>
<td>Donnic Consulting group LLC, USA</td>
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<td>11:30-12:30</td>
<td>Title: Functional oligosaccharide: Chemicals structure, manufacturing, health benefits, applications, and regulations</td>
<td>Osama O Ibrahim</td>
<td>BioInnovation LLC, USA</td>
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<td>12:30-13:00</td>
<td>Title: The recent developments in sensory evaluation of food products</td>
<td>Caglar Mert Aydin</td>
<td>Munzur University, Turkey</td>
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<td>14:00-14:30</td>
<td>Title: Functional test of sortation machine/sorghum seed grading pneumatic type</td>
<td>Ana Nurhasanah</td>
<td>Center for Agricultural Engineering Research and Development Serpong, Indonesia</td>
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<td>14:30-15:00</td>
<td>Title: Effect of the cowpea bean (vigna unguiculata l. Walp) extract on mead elaboration</td>
<td>Ernesto Acosta Martinez</td>
<td>State University of Feira de Santana, Brazil</td>
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<td>15:00-16:00</td>
<td>Title: The nature of prebiotics and the impact of prebiotics/probiotics on gut health</td>
<td>Osama O Ibrahim</td>
<td>BioInnovation LLC, USA</td>
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<td>FP 01</td>
<td>Title: Comparative analysis of the critical variables to design and size a spray dryer in the whey protein process: A critical review</td>
<td>Anibal Jose Barrios Quant</td>
<td>Universidad del Atlántico, Colombia</td>
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<td>FP 02</td>
<td>Title: Time-dependent degradation of polyphenols from thermally processed berries and their in vitro antiproliferative effects against Melanoma</td>
<td>Diaconeasa Zorita</td>
<td>University of Agricultural Sciences and Veterinary Medicine, Romania</td>
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Title: Development, sensorial analysis and proximal composition of a chocolate cake enriched with Spirulina Sp. Leb 18 for children's school meal in Brazil
Michele Greque de Morais, Federal University of Rio Grande, Brazil

Title: Standardization of blanching/boiling time on different varieties of dates for making dry dates
Sahar Rashid, Ayub Agricultural Research Institute, Pakistan

Title: Development of a model HACCP quality for the fish smoking industry in Cameroon
Enow Canicia Efundem, University of Yaoundé, Cameroon

Title: Evaluation of Cowpea waste meal as protein source in broiler chick ration
Rasheed Hamzat, University of Ibadan, Nigeria

Sessions Continuous

16:30-17:00
Title: Entrepreneurial skills required by secondary school graduates in Sorghum processing technology in the six geo-political zones of Nigeria
Muhammad D Ibrahim, Lafiagi College of Education, Nigeria

17:00-17:30
Title: Process optimization and kinetics of deep fat frying conditions of sausage processed from goat meat using response surface methodology
Samuel Sunday Sobowale, Moshood Abiola Polytechnic, Nigeria

Panel Discussion
Thanksgiving & Closing Ceremony