Programme

8th International Conference on

Food Safety, Quality & Policy

November 27-28, 2017 Dubai, UAE

Hurry up! grab your slot

Conference Series - America
One Commerce Center-1201, Orange St. #600
Wilmington, Zip 19899
Delaware, USA
Email: foodquality@foodtechconferences.com

http://foodsafety-hygiene.conferenceseries.com/middleeast/
## Tentative Agenda

### Day 1

<table>
<thead>
<tr>
<th>Time</th>
<th>General Session</th>
</tr>
</thead>
<tbody>
<tr>
<td>08.00-09.00</td>
<td>Reception/Registration</td>
</tr>
<tr>
<td>09.00-09.15</td>
<td>Inaugural Address</td>
</tr>
<tr>
<td>09.15-09.45</td>
<td>Keynote/Plenary Talk 1</td>
</tr>
<tr>
<td>09.45-10.15</td>
<td>Keynote/Plenary Talk 2</td>
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<tr>
<td>10.15-10.45</td>
<td>Keynote/Plenary Talk 3</td>
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</tbody>
</table>

**Panel Discussions/Group Photo**

**Coffee/Tea Break 10.45-11.00 (Networking)**

<table>
<thead>
<tr>
<th>Time</th>
<th>Session 1</th>
<th>Session 2</th>
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</thead>
<tbody>
<tr>
<td>11.00-12.40</td>
<td>5 Speakers (20 Mins Each)</td>
<td>5 Speakers (20 Mins Each)</td>
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</table>

**Lunch Break 12.40-13.30**

**Coffee/Tea Break 13.30-15.30 (Networking)**

<table>
<thead>
<tr>
<th>Time</th>
<th>Session 1</th>
<th>Session 2</th>
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<tbody>
<tr>
<td>13.30-15.30</td>
<td>6 Speakers (20 Mins Each)</td>
<td>6 Speakers (20 Mins Each)</td>
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</table>

**Coffee/Tea Break 15.45-17.25 (Networking)**

<table>
<thead>
<tr>
<th>Time</th>
<th>Session 1</th>
<th>Session 2</th>
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<tbody>
<tr>
<td>15.45-17.25</td>
<td>5 Speakers (20 Mins Each)</td>
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### Day 2

**Morning Sessions**

<table>
<thead>
<tr>
<th>Time</th>
<th>Session 1</th>
<th>Session 2</th>
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</thead>
<tbody>
<tr>
<td>09.00-10.40</td>
<td>5 Speakers (20 Mins Each)</td>
<td>5 Speakers (20 Mins Each)</td>
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</table>

**Coffee/Tea Break 10.40-10.55 (Networking)**

<table>
<thead>
<tr>
<th>Time</th>
<th>Session 1</th>
<th>Session 2</th>
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</thead>
<tbody>
<tr>
<td>10.55-12.35</td>
<td>5 Speakers (20 Mins Each)</td>
<td>5 Speakers (20 Mins Each)</td>
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</table>

**Lunch Break 12.35-13.25**

**Coffee/Tea Break 13.35-15.05 (Networking)**

<table>
<thead>
<tr>
<th>Time</th>
<th>Session 1</th>
<th>Session 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>13.25-15.05</td>
<td>5 Speakers (20 Mins Each)</td>
<td>5 Speakers (20 Mins Each)</td>
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</table>

**Poster Sessions**

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<thead>
<tr>
<th>Time</th>
<th>Session 1</th>
<th>Session 2</th>
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<tbody>
<tr>
<td>15.20-17.00</td>
<td>5 Speakers (20 Mins Each)</td>
<td>5 Speakers (20 Mins Each)</td>
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</table>

### Awards & Closing Ceremony

**NOTE:** Program Schedule is subject to change with final allotment of the speaker slots
# Scientific Program

## Day-1  November 27, 2017

### Registrations

### Introduction

### Opening ceremony

**Title: Food Enzymes Regulatory aspect in SouthEast Asia**

Aditi Behere, Nagase Singapore (Pte) Ltd, Singapore

**Title: Nexus of food security, energy balance and malnutrition in women of reproductive age group: Findings from a community based study from North India.**

Zoobi Khanam, Banaras Hindu University, India

**Title: Sensing fifty shades of spice fraud**

Saskia van Ruth, Wageningen University and Research, Netherlands

**Title: Evaluation the Consumer’s knowledge and Safety of Ready to Eat Food and Repeatedly Used Deep Frying Oil from Food Vendor Market in Bangkok Metropolis**

Raungrusmee.s, Kasetsart University, Thailand

**Title: Impacts of water pollution on Food Safety and Health Risk in India**

Devendra J Haware, CSIR-CFTRI, India

**Title: Traditional Food Habits And Their Possible Relationship In Diseases Of The Mouth: The Use Of Paprika**

Roberto Menicagli, Milan University, Italy

**Title: Promoting Organic Agricultural Product in Indonesia**

Sri Hery Susilowati, ICASEPS, Indonesia

**Title: The Contribution of Fruit From Trees to Improve Household Nutritional Security in the Context of Deforestation in Cameroon**

Tata epse Ngome Precillia Ijang, Rhodes University, Cameroon
<table>
<thead>
<tr>
<th>Day-2</th>
<th>November 28, 2017</th>
</tr>
</thead>
<tbody>
<tr>
<td>Title: Comparative Analysis of Hospital Food Safety and Hygiene Policies in England, UK and Saudi Arabia State Hospitals</td>
<td>A. Alrasheed, University of Nottingham, UK</td>
</tr>
<tr>
<td>Title: Effect of Drypetes gossweileri essential oil on inhibition and sensitivity of bacterial spores to irradiation treatments</td>
<td>Steve Henri Voundi Olugu, University of Yaounde, Cameroon</td>
</tr>
<tr>
<td>Title: Control of the microbiological quality of infant flours in Burkina Faso</td>
<td>Asséto Belemougri, National Public Health Laboratory, Burkina Faso</td>
</tr>
<tr>
<td>Title: Physico-Chemical studies of Sesame (Sesamum indicum) grown in BURKINA FASO</td>
<td>Muller K.A. Compaore, National Public Health Laboratory, Burkina Faso</td>
</tr>
<tr>
<td>Title: Occurrence of Verotoxigenic Escherichia Coli in Irrigation Waters and Its Public Health Implications</td>
<td>Esraa A. El-Shafiee, Cairo University, Egypt</td>
</tr>
<tr>
<td>Title: Pesticide Use on Vegetables Cultivated within the Humidtropic Zones of Cameroon</td>
<td>Nambangia Justin Okolle, IRAD, Cameroon</td>
</tr>
<tr>
<td>Title: Effect Of Wrapping Materials On Myco Flora Growth, Proximate Composition And Shelf Life Of Solid Pap Sold In Lapai, Niger State</td>
<td>Adebola.M, Federal University of Technology, Nigeria</td>
</tr>
<tr>
<td>Title: Study of Reducing the concentration of MTBE from groundwater by waste pistachio tree</td>
<td>Saman Hajmohammadi, Islamic Azad University, Iran</td>
</tr>
<tr>
<td>Title: Dynamics of mechanical parameters of grain drinks processing machine on drink consistency</td>
<td>Gana, I. Mohammed, Federal University of Technology, Nigeria</td>
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</tbody>
</table>
**Oral Presentation Guidelines**

Each Plenary lecture is 25 minutes in length and comprises one presentation. We recommend you plan to present for approximately 20 minutes with 5 minutes for questions/discussion. A technician is available in every session room to provide assistance when needed. Due to the online presentation system, all speakers are kindly requested to use provided PC onsite. Please be present in the session room 15 minutes prior the start of your session and follow the instructions from the Chairs and/or technician. During your presentation a remote control will be available for controlling your presentation. Please observe the time allotted to you as you will not be permitted to speak for longer time. At the end of the Congress, all presentations will be deleted from the presentation system and computers on-site.

**Speaker Preview Room**

All speakers are asked to upload their presentation at the Speaker Preview Room (located in the Registration area) at least one hour before the beginning of the session or the day before in case of a morning session.

**Poster Guidelines**

The poster exhibition will be an integral part of Food Quality 2017.

The poster exhibition will be located on the exhibition area of the congress centre. The area will be clearly signposted from the registration area.

**Technical Instructions:**

- Posters must be prepared in Portrait style.
- Please DO NOT prepare a landscape poster
- Each poster should be approximately 1x1 M long
- Posters should be attached to the boards with stickers, which you will be supplied to the organizers.
- Poster session schedule Posters will be displayed and presented in session.

Please plan to be at your poster and available to answer questions from delegates at the time of your assigned poster session. Posters will be displayed according to the POSTER numbers given by the organizers and will be grouped by sub topic.

**Young Researchers Forum**

The Young Researchers Forum offers young researchers the possibility to meet and discuss research topics and methodologies, share and develop ideas, learn from each other and gain knowledge from senior researchers.

Young Researcher Sessions are organized at the Food Quality 2017, to provide a unique platform for Young Researchers/Investigators for presenting latest research projects with an in-depth analysis.

Young Investigators (e.g. Post-Graduate students, Post-doctoral fellows, Trainees, junior faculty) are the focus of this event. Participants should be below the age of 33 years. All submissions must be in English.

The prize winning papers will be considered for publication in the international journals once the paper is subjected to standard review procedures.

For further information please contact: foodquality@foodtechconferences.com
Registration Information

How To Register
Website: http://foodsafety-hygiene.conferenceseries.com/middleeast/registration.php

Registration Fees

- Early Registration Fee: $699.00  
  (SAVE $100.00 — DEADLINE: August 31, 2017)
- Regular Registration Fee: $799.00  
  (SAVE $100.00 — DEADLINE: September 15, 2017)
- Late Registration Fee: $899.00  
  (Till November 27, 2017)
- Group Discount: registration of three or more attendees will get group discounts

Cancellation Policy

Cancellations must be received in writing 60 days prior to the meeting and are subject to a $100 processing fee. Refunds will not be granted after September 23, 2017, nor will they be given for no-shows. Please email cancellations to foodquality@foodtechconferences.com

Accommodations

JW Marriott Hotel  
Abu Baker Al Siddique Rd, Deira  
Dubai, United Arab Emirates

To make reservations and ensure that you will have a hotel room at the same location as the conference, please choose your package and register at http://foodsafety-hygiene.conferenceseries.com/middleeast/registration.php

Payments

We accept Visa, MasterCard, American Express and checks. If paying by credit card, please utilize our online registration site located at http://foodsafety-hygiene.conferenceseries.com/middleeast/registration.php

If you wish to pay by check, please contact foodquality@foodtechconferences.com

For more information:
Questions? Contact 1-650-889-4686 or inquiries: foodquality@foodtechconferences.com

Feel free to contact us for any further assistance!
Dubai is located on the southeast coast of the Persian Gulf and is the capital of the Emirate of Dubai, one of the seven emirates that make up the country. Dubai, with an area of 3,885 square kilometres, is the second largest emirate in the UAE, Situated on the banks of the Dubai Creek.

Dubai has emerged as a global city and business hub of the Middle East. It is also a major transport hub for passengers and cargo. It is extremely well known for its warm hospitality and rich cultural heritage, and the Emirati people are welcoming and generous in their approach to visitors. With year-round sunshine, intriguing deserts, beautiful beaches, luxurious hotels and shopping malls, fascinating heritage attractions and a thriving business community, Dubai receives millions of leisure and business visitors each year from around the world. Dubai’s lure for tourists is based mainly on shopping, but also on its possession of other ancient and modern attractions. As of 2013, Dubai was the 7th most visited city of the world based on air traffic and the fastest growing, increasing by a 10.7% rate.

Dubai has a rich collection of buildings and structures of various architectural styles. A culmination point was reached in 2010 with the completion of the Burj Khalifa (Khalifa Tower), now by far the world’s tallest building at 829.8 m (2,722 ft.). It is a good place to start exploring the history and heritage of Dubai is the Dubai Museum: it is located inside Al Fahidi Fort, one of Dubai’s oldest buildings dating back to 1787. There are other museums in Dubai and in surrounding emirates that also offer important insights into the history and growth of the city and of the United Arab Emirates.
Plan your Trip to Dubai