Scientific Program

International Conference on

Food Safety and Regulatory Measures

August 17-19, 2015    Birmingham, UK
Day 1  August 17, 2015

York Room

09:00-09:30  Registrations

09:30-10:00  Opening Ceremony

Keynote Forum

10:00-10:05  Introduction
10:05-10:30  Arpad Ambrus
National Chain Food Safety Office, Hungary
10:30-10:55  Simon Flanagan
Food Safety & Allergens Reading Scientific Services Ltd (RSSL), United Kingdom

Networking & Refreshment Break 10:55-11:10 @ Pavilion Room Coffee station

11:10-11:35  Peter Naughton-Penn
Microbiologics, USA
11:35-12:00  Ian Thomas
6 Pump Court, United Kingdom
12:00-12:25  Paul Isherwood
The SHS Group Drinks Division, United Kingdom

Workshop

12:25-13:15  Title: Food safety in the management of food sensitivities: Differentiating allergies from intolerances
Carla Vartanian, American Overseas Dietetic Association, Lebanon

Group Photo

Lunch Break 13:15-14:00 @ Pavilion Room Lunch

Track 4: Food Preservation, Quality Standard and Food Management Systems
Track 5: Food Labeling
Track 6: Risk-Benefit
Track 7: Environmental Protection Co-management with Food Safety

Session Chair: Simon Flanagan, Food Safety & Allergens Reading Scientific Services Ltd (RSSL), United Kingdom
Session Co-Chair: Paul Isherwood, The SHS Group Drinks Division, United Kingdom
<table>
<thead>
<tr>
<th>Time</th>
<th>Title</th>
<th>Speaker/Institution</th>
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<tbody>
<tr>
<td>14:00-14:20</td>
<td>Protection of polyphenol-rich potato extracts and polyphenol metabolites against pulmonary inflammation caused by ozone exposure</td>
<td>Stan Kubow, McGill University, Canada</td>
</tr>
<tr>
<td>14:20-14:40</td>
<td>The impact of spore aggregation on viable and total counts of Bacillus subtilis</td>
<td>Nikolaos E Mavroudis, Northumbria University, United Kingdom</td>
</tr>
<tr>
<td>14:40-15:00</td>
<td>Food waste away-from-home in urban China: A field study based estimate</td>
<td>Shengkui Cheng, Chinese Academy of Sciences, China</td>
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<tr>
<td>15:00-15:20</td>
<td>The use of ultrasound as an emerging technology to preserve fresh juice</td>
<td>Hector Eduardo Martinez-Flores, University Michoacana of Saint Nicolas Hidalgo, Mexico</td>
</tr>
<tr>
<td>15:20-15:40</td>
<td>Interplay between food safety climate, food safety management system and microbiological output in farm butcheries and affiliated butcher shops</td>
<td>De Boeck Elien, Ghent University, Belgium</td>
</tr>
<tr>
<td>15:40-16:00</td>
<td>Contamination of soy for food and feed by intended use of herbicides: The case of roundup ready GM soy</td>
<td>Thomas Bohn, Genok – Centre for Biosafety, Tromso, Norway</td>
</tr>
<tr>
<td>16:15-16:35</td>
<td>Extraction and identification of anthocyanin of Java prune (Kopsia pruniformis) fruit peels</td>
<td>Lydia Ninan Lestario, Satya Wacana Christian University, Indonesia</td>
</tr>
<tr>
<td>16:35-16:55</td>
<td>Nitrate intake with consuming traditional food – fermented white cabbage (Brassica oleracea L. capitata)</td>
<td>Alenka Hmelak Gorenjak, University of Maribor, Slovenia</td>
</tr>
<tr>
<td>17:15-17:35</td>
<td>Food Safety Management System: What, Why and How?</td>
<td>Haya Alayadi, The University of Sheffield, United Kingdom</td>
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**Networking & Refreshment Break 16:00-16:15 @ Pavilion Room Coffee Station**

**16:15-16:35**
Extraction and identification of anthocyanin of Java prune (Kopsia pruniformis) fruit peels
Lydia Ninan Lestario, Satya Wacana Christian University, Indonesia

**16:35-16:55**
Nitrate intake with consuming traditional food – fermented white cabbage (Brassica oleracea L. capitata)
Alenka Hmelak Gorenjak, University of Maribor, Slovenia

**16:55-17:15**
Does the language used in labeling of food matter?
Yashasvi Sanja Perera, Trainee in Asian Collaboration for Excellence in Non-communicable Disease (ASCEND) Research Network, Sri Lanka

**17:15-17:35**
Food Safety Management System: What, Why and How?
Haya Alayadi, The University of Sheffield, United Kingdom

**Panel Discussions**

**Session Adjournment**

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**Day 2 August 18, 2015**

**York Room**

**Track 1: Impact of Food and Water Security**
**Track 2: Food Safety Regulatory Affairs**
**Track 3: Food Safety and Agronomics**

**Session Chair:** Nikolaos E Mavroudis, Northumbria University, United Kingdom
**Session Co-Chair:** Carla Vartanian, American Overseas Dietetic Association, Lebanon

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<tr>
<td>10:00-10:20</td>
<td>Birds, bacteria and baselines: Managing campylobacter through-chain to improve public health outcomes</td>
<td>Philip Pond, Safe Food Production Queensland, Australia</td>
</tr>
<tr>
<td>10:20-10:40</td>
<td>Internationalisation within the food industry – A luxury or a necessity?</td>
<td>Deborah Wortelhock, Cardiff Metropolitan University, United Kingdom</td>
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<tr>
<td>10:40-11:00</td>
<td>The use of schizosaccharomyces yeasts in order to reduce the content of biogenic amines and ethylcarbamate in wines</td>
<td>Santiago Benito, Universidad Politécnica de Madrid, Spain</td>
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**Networking & Refreshment Break 11:00-11:15 @ Pavilion Room Coffee Station**

**11:15-11:35**
Factors explaining differences in FSMS performance in supply chains of fresh produce: A global study
Pieternel A Luning, Wageningen University, Netherlands
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<tr>
<td>11:35-11:55</td>
<td>Title: Food safety of sashimi in European restaurants – A study case from Portugal</td>
<td>Samuel da Costa Migueis, Universidade de Trás-os- Montes e Alto Douro, Portugal</td>
</tr>
<tr>
<td>11:55-12:15</td>
<td>Title: Microbiological quality of retailed green salads in Los Baños, Laguna, Philippines</td>
<td>Aimee Sheree A Barrion, University of the Philippines, Philippines</td>
</tr>
<tr>
<td>12:15-12:35</td>
<td>Title: Food safety knowledge and food-handling practices of women responsible for food preparation in the households of Mangweni village of Ehlanzeni district in Mpumalanga province, South Africa</td>
<td>Masia Tirhani Asnath, University of Venda, South Africa</td>
</tr>
<tr>
<td>12:35-12:55</td>
<td>Title: Household salt iodization level and urinary iodine concentration of children attending public primary schools in Zaria, north-west Nigeria</td>
<td>James Dorcas, Ahmadu Bello University, Nigeria</td>
</tr>
<tr>
<td>12:55-13:15</td>
<td>Title: Arsenic in rice: Determination, bioavailability and potential toxicity</td>
<td>Basem Shomar, Qatar Environment and Energy Research Institute, Qatar</td>
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<tr>
<td>13:15-14:00</td>
<td>Lunch Break 13:15-14:00 @ Pavilion lunch</td>
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**Young Researchers Forum**

**Young Researchers Forum Session Judges**

- Arpad Ambrus, National Chain Food Safety Office, Hungary
- Nikolaos E Mavroudis, Northumbria University, United Kingdom

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<td>14:00-14:15</td>
<td>Title: Challenges to food hygiene and safety: Comparing selected schools in Lincoln- UK and the Ashanti region of Ghana</td>
<td>Patricia Foriwaa Ababio, University of Lincoln, United Kingdom</td>
</tr>
<tr>
<td>14:15-14:30</td>
<td>Title: The prevalence of bacterial contamination and microbial diversity using 16S rRNA gene sequencing, of commercial eggs from retails market in Scotland</td>
<td>Mohammed Alawi, Heriot-Watt University, United Kingdom</td>
</tr>
<tr>
<td>14:30-14:45</td>
<td>Title: Food safety system based on HACCP methodology in a Portuguese sausage industry</td>
<td>Ana Lúcia Baltazar, Coimbra Health School, Portugal</td>
</tr>
<tr>
<td>14:45-15:00</td>
<td>Title: Terpenes: Properties and determination</td>
<td>Magdalena Kupska, Gdańsk University of Technology, Poland</td>
</tr>
<tr>
<td>15:00-15:15</td>
<td>Title: Investigative research into cadmium levels of cocoa beans in Trinidad and Tobago</td>
<td>Gideon Ramtahal, The University of the West Indies, West Indies</td>
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<tr>
<td>15:15-15:30</td>
<td>Title: Is rice safe? Analysis of effects of arsenic in rice on human health</td>
<td>Tasila Mwale, University of Salford, United Kingdom</td>
</tr>
<tr>
<td>15:30-15:45</td>
<td>Title: State regulation of the SMEs in the Russian food market as an element of ensuring food security of the country</td>
<td>Ekaterina Silanteva, Moscow State University, Russia</td>
</tr>
<tr>
<td>15:45-16:00</td>
<td>Title: Metabolomic profiling of Kakadu plum (Terminalia ferdinandiana)- A native plant of Australia</td>
<td>Mridusmita Chaliha, The University of Queensland, Australia</td>
</tr>
<tr>
<td>16:15-16:30</td>
<td>Title: Elemental profile and Sr isotope ratio as fingerprints for geographical traceability of Romanian wines</td>
<td>Geana Elisabeta-Irina, National R&amp;D Institute for Cryogenics and Isotopic Technologies, Romania</td>
</tr>
<tr>
<td>16:30-16:45</td>
<td>Title: Development of whey protein based composite and blend edible films with pH controlled release properties intended for active packaging</td>
<td>Derya Boyaci, Izmir Institute of Technology, Turkey</td>
</tr>
<tr>
<td>16:45-17:00</td>
<td>Title: Development of novel methods for the determination of food colorants</td>
<td>F Ayca Ozdemir Olgun, Istanbul Technical University, Turkey</td>
</tr>
<tr>
<td>17:00-17:15</td>
<td>Title: Relationship between feeding type and the occurrence of aflatoxin M1 in milk of high yielding dairy cows</td>
<td>G S Sumanasekara, Trainee in Asian Collaboration for Excellence in Non-communicable Disease (ASCEND) Research Network, Sri Lanka</td>
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**Networking & Refreshment Break 16:00-16:15 @ Pavilion Room Coffee Station**
17:15-17:30 Title: Consumer's psychological reactions during a food safety incident and WTP for nano sensors in meat products
Junjie Wu, University of Reading, United Kingdom

17:30-17:45 Title: Assessing the benefits of traceability system to the Omani seafood industries
Mohammed H AlRizeiqi, University College Dublin, Republic of Ireland

17:45-18:00 Title: Investigating the impact of different lethality inducing conditions on cells of Bacillus subtilis via flow cytometry
Catherine Bowe, Northumbria University, United Kingdom

Panel Discussions
Session Adjournment

Day 3 August 19, 2015
York Room

Track 8: Public Health, Food Fraud and Consumer Perceptions
Track 9: Challenges to Food Hygiene and Safety
Track 10: Pest Management
Track 11: Foodomics Approaches in Food Safety
Track 12: Novel Foods, Processes and Nanomaterials

Session Chair: Ian Thomas, 6 Pump Court, United Kingdom
Session Co-Chair: Philip Pond, Safe Food Production Queensland, Australia

Session Introduction

10:00-10:20 Title: The impact of mass media in food safety and health care change
Carla Vartanian, American Overseas Dietetic Association, Lebanon

10:20-10:40 Title: Validation, accreditation, monitoring and risk assessment of pesticide residues in foods from eastern Antioquia
Andrés Ramírez Restrepo, Universidad de Antioquia, Colombia

10:40-11:00 Title: Innovative functional ingredients from plant sources in food applications
Yasmina Sultanbawa, University of Queensland, Australia

Networking & Refreshment Break 11:00-11:15 @ Pavilion Room Coffee Station

11:15-11:35 Title: Effects of origin, genotype, harvest year and their interactions on stable isotope, multi-element and near-infrared fingerprints in wheat?
Boli Guo, Institute of Agro-Products Processing Science and Technology, China

11:35-11:55 Title: Understanding the food regulatory lifecycle
Ian Thomas, 6 Pump Court, London

11:55-12:15 Title: Phosphate levels in seafood products in Portugal: Where to after two decades of quality control
Bárbara Teixeira, Portuguese Institute for the Sea and Atmosphere, Portugal

12:15-12:35 Title: Efficient inhibition of methicillin resistant - vancomycin intermediate Staphylococcus aureus (MRSA-VISA) by soybean glycmin basic subunit
Gamal Enan, Zagazig University, Egypt

12:35-12:55 Title: Reduction of organophosphates and carbamate residues in tomatoes, string beans and Chinese pechay by soaking and washing
Aimee Sheree A Barrion, University of the Philippines, Philippines

12:55-13:15 Title: Methanol contamination in indigenous fermented alcoholic beverages
Elijah Ige Ohimain, Niger Delta University, Nigeria

Lunch Break 13:15-14:00 @ Pavilion lunch

14:00-14:20 Title: The evaluation of foliar micromorphology for detection of compounds and antinutritional factor of two selected wild vegetables native to South Africa: Suitability of wild plants as food
Thozama Mandindi, Walter Sisulu University, South Africa

14:20-14:40 Title: Phthalates released from plastic bottles to inner drinking water which threaten food safety
Saad M Magdy, National Research Centre, Egypt
| FS-01 | Title: The comparison of thermooxidative stability of rapeseed and palm oils during French fries deep-frying  
Magda Aniolowska, Wrocław University of Environmental and Life Sciences, Poland |
| FS-02 | Title: Microbiological safety of cantaloupes and tomatoes in the Canadian retail market - findings of multi-year targeted surveys conducted by the Canadian Food Inspection Agency  
Helen Zhang, Canadian Food Inspection Agency, Canada |
| FS-03 | Title: The modification of polyvinyl acetate (PVA) substrates and their improved antimicrobial activity for use in active packaging applications  
Sibu C Padmanabhan, University College Cork, Ireland |
| FS-04 | Title: Validation and monitoring of ochratoxin A in different presentations of Colombian coffee  
Andrés Ramírez Restrepo, Universidad de Antioquia, Colombia |
| FS-05 | Title: Two dimensional gas chromatography for determination terpenes in fruits  
Magdalena Kupska, Gdask University of Technology, Poland |
| FS-06 | Title: An amperometric biosensor based on nanocomposite Titania-Nafion for determining laccase phenol compounds  
Martínez-Flores H E, Universidad Michoacana de San Nicolas de Hidalgo, Mexico |
| FS-07 | Title: Regulatory framework for genetically modified organisms in Taiwan  
Wen-Shen Chu, Food Industry Research and Development Institute, Taiwan |
| FS-08 | Title: EU food safety in 2050 – Future challenges and policy preparedness  
Kalliopi Mylona, Institute for Reference Materials and Measurements, Belgium |
| FS-09 | Title: Physalis angulata L. (Wild Gooseberry): A potential non-mutagenic therapy to food-borne illnesses  
Nicole Angelique L Sanchez, University of the Philippines, Philippines |
| FS-10 | Title: A SERS based aptasensor for Salmonella typhimurium detection  
Xiaoyuan Ma, Jiangnan University, China |
| FS-11 | Title: Sub-chronic toxicity study of watermelon rind extract in albino rats  
Arojojoye Oluwatosin, Lead City University, Nigeria |
| FS-12 | Title: Rapid detection of fecal coliforms in water by using the thin layer chromatography technique  
Paul Wacoo Alex, Uganda Industrial Research Institute, Uganda |

**Bookmark your dates**

2nd International Conference on

**Food Safety, Quality and Policy**

October 13-15, 2016  
Dubai, UAE

Website: foodsafety-hygiene.conferenceseries.com  
e-mail: foodsafety@conferenceseries.net; foodsafety@omicsgroup.com