

## Scientific Program

International Conference on

# Food Safety and Regulatory Measures

August 17-19, 2015 Birmingham, UK



**OMICS International Conferences**

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## Scientific Program

International Conference on

# Food Safety and Regulatory Measures

August 17-19, 2015 Birmingham, UK

09:00-09:30 Registrations

Day 1

August 17, 2015

York Room



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

## Session Introduction

- 14:00-14:20** Title: **Protection of polyphenol-rich potato extracts and polyphenol metabolites against pulmonary inflammation caused by ozone exposure**  
Stan Kubow, McGill University, Canada
- 14:20-14:40** Title: **The impact of spore aggregation on viable and total counts of *Bacillus subtilis***  
Nikolaos E Mavroudis, Northumbria University, United Kingdom
- 14:40-15:00** Title: **Food waste away-from-home in urban China: A field study based estimate**  
Shengkui Cheng, Chinese Academy of Sciences, China
- 15:00-15:20** Title: **The use of ultrasound as an emerging technology to preserve fresh juice**  
Hector Eduardo Martínez-Flores, University Michoacana of Saint Nicolas Hidalgo, Mexico
- 15:20-15:40** Title: **Interplay between food safety climate, food safety management system and microbiological output in farm butcheries and affiliated butcher shops**  
De Boeck Elien, Ghent University, Belgium
- 15:40-16:00** Title: **Contamination of soy for food and feed by intended use of herbicides: The case of roundup ready GM soy**  
Thomas Bohn, Genok – Centre for Biosafety, Tromso, Norway

## Networking & Refreshment Break 16:00-16:15 @ Pavilion Room Coffee Station

- 16:15-16:35** Title: **Extraction and identification of anthocyanin of Java prune (*Kopsia pruniformis*) fruit peels**  
Lydia Ninan Lestario, Satya Wacana Christian University, Indonesia
- 16:35-16:55** Title: **Nitrate intake with consuming traditional food – fermented white cabbage (*Brassica oleracea L. capitata*)**  
Alenka Hmelak Gorenjak, University of Maribor, Slovenia
- 16:55-17:15** Title: **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, Srilanka
- 17:15-17:35** Title: **Food Safety Management System: What, Why and How?**  
Haya Alayadi, The University of Sheffield, United Kingdom

## Panel Discussions

## Session Adjournment

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

## Session Introduction

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

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

- 11:15-11:35** Title: **Factors explaining differences in FSMS performance in supply chains of fresh produce: A global study**  
Pieter A Luning, Wageningen University, Netherlands



- 11:35-11:55 **Title: Food safety of sashimi in European restaurants – A study case from Portugal**  
Samuel da Costa Migueis, Universidade de Trás-os- Montes e Alto Douro, Portugal
- 11:55-12:15 **Title: Microbiological quality of retailed green salads in Los Baños, Laguna, Philippines**  
Aimee Sheree A Barrion, University of the Philippines, Philippines
- 12:15-12:35 **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**  
Masia Tirhani Asnath, University of Venda, South Africa
- 12:35-12:55 **Title: Household salt iodization level and urinary iodine concentration of children attending public primary schools in Zaria, north-west Nigeria**  
James Dorcas, Ahmadu Bello University, Nigeria
- 12:55-13:15 **Title: Arsenic in rice: Determination, bioavailability and potential toxicity**  
Basem Shomar, Qatar Environment and Energy Research Institute, Qatar

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

### Young Researchers Forum

#### Young Researchers Forum Session Judges

Arpad Ambrus, National Chain Food Safety Office, Hungary

Nikolaos E Mavroudis, Northumbria University, United Kingdom

- 14:00-14:15 **Title: Challenges to food hygiene and safety: Comparing selected schools in Lincoln- UK and the Ashanti region of Ghana**  
Patricia Foriwaa Ababio, University of Lincoln, United Kingdom
- 14:15-14:30 **Title: The prevalence of bacterial contamination and microbial diversity using 16S rRNA gene sequencing, of commercial eggs from retails market in Scotland**  
Mohammed Alawi, Heriot-Watt University, United Kingdom
- 14:30-14:45 **Title: Food safety system based on HACCP methodology in a Portuguese sausage industry**  
Ana Lúcia Baltazar, Coimbra Health School, Portugal
- 14:45-15:00 **Title: Terpenes: Properties and determination**  
Magdalena Kupska, Gdańsk University of Technology, Poland
- 15:00-15:15 **Title: Investigative research into cadmium levels of cocoa beans in Trinidad and Tobago**  
Gideon Ramtahal, The University of the West Indies, West Indies
- 15:15-15:30 **Title: Is rice safe? Analysis of effects of arsenic in rice on human health**  
Tasila Mwale, University of Salford, United Kingdom
- 15:30-15:45 **Title: State regulation of the SMEs in the Russian food market as an element of ensuring food security of the country**  
Ekaterina Silanteva, Moscow State University, Russia
- 15:45-16:00 **Title: Metabolomic profiling of Kakadu plum (*Terminalia ferdinandiana*)- A native plant of Australia**  
Mridusmita Chaliha, The University of Queensland, Australia

Networking & Refreshment Break 16:00-16:15 @ Pavilion Room Coffee Station

- 16:15-16:30 **Title: Elemental profile and Sr isotope ratio as fingerprints for geographical traceability of Romanian wines**  
Geana Elisabeta-Irina, National R&D Institute for Cryogenics and Isotopic Technologies, Romania
- 16:30-16:45 **Title: Development of whey protein based composite and blend edible films with pH controlled release properties intended for active packaging**  
Derya Boyaci, Izmir Institute of Technology, Turkey
- 16:45-17:00 **Title: Development of novel methods for the determination of food colorants**  
F Ayca Ozdemir Olgun, Istanbul Technical University, Turkey
- 17:00-17:15 **Title: Relationship between feeding type and the occurrence of aflatoxin M1 in milk of high yielding dairy cows**  
G S Sumanasekara, Trainee in Asian Collaboration for Excellence in Non-communicable Disease (ASCEND) Research Network, Sri Lanka

- 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 AIRizeiqi, 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 glycinin basic subunit**  
Gamal Enan, Zagazig University, Egypt
- 12:35-12:55 **Title: Reduction of organophosphatate 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

Panel Discussions

Award Ceremony

Poster Presentations

Day-2 August 18, 2015 (15:30 - 16:30)

- FS- 01 **Title: The comparison of thermooxidative stability of rapeseed and palm oils during French fries deep-frying**  
Magda Aniołowska, 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 water melon 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

2<sup>nd</sup> International Conference on

# Food Safety, Quality and Policy

October 13-15, 2016 Dubai, UAE

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