6th International Conference on

FOOD SAFETY & REGULATORY MEASURES

June 05-07, 2017  Milan, Italy

Conference Series - America
One Commerce Center-1201, Orange St. #600, Wilmington, Zip 19899, Delaware, USA

Conference Series - UK
Kemp House, 152 City Road, London EC1V 2NX, UK
Toll Free: +0-800-014-8923
Day 1  June 05, 2017

09:00-09:30 Registrations

Roma & Buenos Aires

conferenceseries.com 09:30 - 10:00 Opening Ceremony

Keynote Forum

10:00-10:05 Introduction

10:05-10:40 Title: Perceptions from food safety to food defense in a developing world
Hami Alpas, Middle East Technical University, Turkey

Group Photo

Refreshment Break 10:40-11:00 @ Foyer

11:00-11:35 Title: Palm oil and its importance from food safety and nutrition perspective
Kalanithi Nesaretnam, Embassy of Malaysia, Belgium

11:35-12:10 Title: Antimicrobial resistance of zoonotic foodborne pathogens of; what we can do from now?
Yong Ho Park, Seoul National University, South Korea

Workshop

12:10-12:35 Title: Development of innovative analytical methods for meat products safety and quality assurance: The MPSQA Project
Marco Iammarino, Istituto Zooprofilattico Sperimentale della Puglia e della Basilicata, Italy

12:35-13:00 Title: Natural levels of nitrites, nitrates, sulphites and ascorbic acid in fresh meat preparations: a contribution to the estimation of maximum admissible limits
Marco Iammarino, Istituto Zooprofilattico Sperimentale della Puglia e della Basilicata, Italy

Lunch Break 13:00-14:00 @ Restaurant

Special Session

14:00-14:35 Title: The food safety law in Lebanon: What is next?
Adel Cortas, Former Minister of Agriculture, Lebanon

Oral Session: 1

Food Safety | Nutrition and/or Health of Food | Food Safety Regulatory Affairs | Impacts of New Development in Food Industry | Microbiological and Chemical Aspects of Food Safety

Session Chair: Hami Alpas, Middle East Technical University, Turkey
Session Co-chair: Valentina Pavlova, University of St. Kliment Ohridski, Republic of Macedonia

Session Introduction

14:35-15:00 Title: Sensory properties and nutritional benefits of gluten-free cookies
Valentina Pavlova, University of St. Kliment Ohridski, Republic of Macedonia

15:00-15:25 Title: Fortification of yogurt milk with oleaster (Elaeagnus angustifolia L.) flour enhances overall quality of yogurt
Nihat Akin, Selcuk University, Turkey

15:25-15:50 Title: Real time food safety mobility, IoT, traceability and cloud why global businesses can no longer afford to ignore advanced food safety technologies
John Sammon III, Par Tech, USA

15:50-16:15 Title: Arsenic contamination of rice in relation to agronomic managements: The role of rhizosphere bacteria
Sarah Zecchin, University of Milan, Italy

Refreshment Break 16:15-16:35 @ Foyer

16:35-17:00 Title: Dietary exposure of the Korean population to acrylamide and furan: Total diet study
Cho-il Kim, Korea Health Industry Development Institute, South Korea

17:00-17:25 Title: Silicate solubilizing rhizosphere bacteria reduce arsenic uptake into rice plants
Marie Markantonis, University of Milan, Italy

17:25-17:50 Title: Brazil nuts: determination of natural elements and aflatoxin
Maristela Martins Pereira, Federal University of Amazonas, Brazil

Panel Discussion
Session Adjournment
### Keynote Forum

**09:30-10:05**  
**Title:** Application of light emitting diode to determine the quality of food  
*Jose S. Torrecilla, Complutense University of Madrid, Spain*

### Special Session

**10:05-10:40**  
**Title:** The green image of processed food by MAPs raw material quality  
*Alessandra Bertoli, University of Pisa, Italy*

### Oral Session: 2

**Session Chair:** Jose S. Torrecilla, Complutense University of Madrid, Spain  
**Session Co-Chair:** Marco Iammarino, Istituto Zooprofilattico Sperimentale della Puglia e della Basilicata, Italy

#### Session Introduction

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<tr>
<th>Time</th>
<th>Title</th>
<th>Speaker</th>
<th>Institution</th>
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<tbody>
<tr>
<td>11:00-11:25</td>
<td>A safety evaluation of printed paper and board contaminants: Photo-initiators as a case study</td>
<td>Kathy Van Den Houwe</td>
<td>Scientific Institute of Public Health, Belgium</td>
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<td>11:25-11:50</td>
<td>Authentication of Cordyceps sinesis and other counterfeit species by two-dimensional gel electrophoresis</td>
<td>Eric Tung-Po Sze</td>
<td>The Open University of Hong Kong, Hong Kong</td>
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<td>11:50-12:15</td>
<td>Pulses cultivation as relay cropping in the rice field: A technique for intensification of pulses production in the medium high to medium low lands of Bangladesh</td>
<td>Md. Omer Ali</td>
<td>Bangladesh Agricultural Research Institute, Bangladesh</td>
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<td>12:15-12:40</td>
<td>Determination of hygiene conditions and antimicrobial efficacy of disinfectant used in a catering company in Adana, Turkey</td>
<td>Cagri Celik</td>
<td>Cukurova University, Turkey</td>
</tr>
<tr>
<td>12:40-13:05</td>
<td>Salmonellosis: A food based societal issue</td>
<td>Muhammad Afzaal</td>
<td>Government College University Faisalabad, Pakistan</td>
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**Lunch Break 13:05-14:05 @ Restaurant**

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<td>14:05-14:30</td>
<td>Identification of toxigenic S. aureus in some foods of animal origin in Kayseri, Turkey</td>
<td>Fulden Karadal</td>
<td>Omer Halisdemir University, Turkey</td>
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### Special Session

**14:30-15:05**  
**Title:** New advances in food safety by treatment with cavitation reactors and dielectric heating  
*Giancarlo Cravotto, University of Turin, Italy*

### Young Research Forum

**YRF Judge:** Jose S. Torrecilla, Complutense University of Madrid, Spain

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<tr>
<td>15:05-15:25</td>
<td>Prevalence and characteristics of Salmonella spp. in chickens slaughtered at small retail processors ('pluck shops') in Trinidad and Tobago: Potential food safety risk to consumers</td>
<td>Anisa S. Khan</td>
<td>University of the West Indies, Trinidad and Tobago</td>
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<td>15:25-15:45</td>
<td>Chemical analysis and nutrition quality of selected species of tuna</td>
<td>Pospisilova Eliska</td>
<td>University of Veterinary and Pharmaceutical Sciences Brno, Czech Republic</td>
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<tr>
<td>15:45-16:05</td>
<td>Microbiological quality of ready-to-eat foods in Barbados, West Indies</td>
<td>Carol Hull-Jackson</td>
<td>University of the West Indies, Trinidad and Tobago</td>
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<td>16:05-16:25</td>
<td>Prevalence of brucellosis in slaughter animals in gauteng province abattoirs, South Africa: Food safety implications</td>
<td>Francis B. Kolo</td>
<td>University of Pretoria, South Africa</td>
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### Poster Session

**Poster Judges:** Nihat Akin, Selcuk University, Turkey  
Eric Tung-Po Sze, The Open University of Hong Kong, Hong Kong

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<tr>
<td>FS101</td>
<td>Association between ochratoxin A concentration and coffee beans characteristics</td>
<td>Anoop Agarwal</td>
<td>Gulf Medical University, UAE</td>
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<td>FM102</td>
<td>Microbiological quality evaluation of the commercialized raw cow’s milk in Sale</td>
<td>Horia Radid</td>
<td>National Institute of Hygiene-Rabat, Morocco</td>
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<td>FM103</td>
<td>Investigation of fluoroquinolone resistance in <em>Escherichia coli</em> isolated from swine feces in Korea</td>
<td>Kun Taek Park</td>
<td>Seoul National University, South Korea</td>
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<td>FM104</td>
<td>Isolation and molecular characterization of <em>Salmonella enterica</em> strains from poultry in Trinidad</td>
<td>Nitu Kumar</td>
<td>University of the West Indies, Trinidad and Tobago</td>
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<td>FM105</td>
<td>The method development for pyrrolizidine alkaloids in plant material by liquid chromatography mass spectrometry</td>
<td>Hye Young Park</td>
<td>Ministry of Food and Drug Safety, South Korea</td>
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<td>FM106</td>
<td>Simultaneous analysis of β-phenyl ethyl amine derivatives in food and dietary supplements</td>
<td>Yongwoo Shin</td>
<td>Gyeongin Regional Office of Food &amp; Drug Safety, South Korea</td>
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<td>FM107</td>
<td>Heavy metals and caffeine levels in honey of different origin available in UAE</td>
<td>Victor Raj Mohan Chandrasekaran</td>
<td>Gulf Medical University, UAE</td>
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**Day 3 June 07, 2017**

- Extended Networking & Lunch Break 12:30-14:00 @ Restaurant
- Closing ceremony