

Scientific Program

Day 1

August 03, 2015

09:30-10:30 Registrations

Tegel



10:30-11:00

Opening Ceremony

Keynote Forum

11:00-11:05

Introduction

11:05-11:35

Aristo Vojdani

Immunosciences Lab. Inc., USA

Networking & Refreshment Break 11:35-11:50 @ Foyer

11:50-12:15

Chandan Prasad

Texas Woman's University, USA

12:15-12:40

Lawrence Smith

Electrolyzer company, USA

Group Photo
Workshop

12:40-13:40 **Title: Food bioactives and metabolic health**
Chandan Prasad, Texas Woman's University, USA

Lunch Break 13:40-14:40 @ Lobby North

Track 1: Frontiers in Food Science

Track 3: Food Physical Chemistry

Track 6: Fermentation Technology, Bioprocess and Cell Culture

Session Introduction

Session Chair: **Aristo Vojdani**, Immunosciences Lab. Inc., USA

14:40-15:05 **Title: Techniques for the extraction of bioactive compounds from plants**

Balunkeshwar Nayak, University of Maine, USA

15:05-15:30 **Title: Cereal fermentation: A future traditional towards a modern and sustainable healthy diet**

Danielle Laure Taneyo Saa, University of Bologna, Italy

15:30-15:55 **Title: Optimization of submerged culture conditions for the production of mycelial biomass and immunostimulatory polysaccharides from the fungus Ganoderma lucidum**

Aris Miron, Technological Educational Institute of Thessaly, Greece

15:55-16:20 **Title: Polyphenol oxidase activity and inhibition in white yam (Dioscorea rotundata. Var. Laasirin) chips as African fries for human consumption**

Oluwatoyin Oluwole, Federal Institute of Industrial Research Oshodi, Nigeria

16:20-16:45 **Title: Proximate composition of donkua made from three varieties of maize, groundnut and aligator pepper**
Adeyanju Bridget Egunoluwa, Adeyemi College of Education Ondo, Nigeria

Networking & Refreshment Break 16:45-17:00 @ Foyer

Panel Discussion

Day 2

August 04, 2015

Tegel

Keynote Forum

10:30-10:35

Introduction

10:35-11:05

John P Tsaknis

Technological Educational Institutions, Greece

Networking & Refreshment Break 11:05-11:20 @ Foyer

Workshop

11:20-12:20 **Title: Utilization of coconut water extracted from matured coconut**
Ofero A Caparino, Philippine Center for Postharvest Development and Mechanization, Philippines

Track 2: Food Safety, Food Security, Food Preservation, Quality Standard and Food Systems Management

Track 7: Food, Beverage Marketing & Policy

Track 8: Beverage Quality Analysis And Effect

Track 9: Food Law

Session Introduction

Session Chair: John Tsaknis, Technological Educational Institutions, Greece

12:20-12:45 **Title: Nutritional management of food allergy and intolerance**

John Leung, Tufts Medical Center, USA

12:45-13:10 **Title: Profiling and quantification method for flavanoids using high performance liquid chromatography (HPLC)Diode Array Detector (DAD)âMass Spectrometry (MS)**

Pei Chen, U S Department of Agriculture, USA

13:10-13:35 **Title: A preliminary study of the effect of Rubus sp. extracts on the excitatory and inhibitory amino acids levels in hippocampus and cerebral cortex in rats**

Maria Rosana Ramirez, Federal University of Rio Grande do Sul, Brazil

Lunch Break 13:35-14:35 @ Lobby North

14:35-15:00 **Title: Combined use of pulsed light (PL) and high intensity ultrasound (US) technologies to preserve apple juice: Study of microbial inactivation and induced damage**

Sandra Guerrero, Buenos Aires University, Argentina

15:00-15:25 **Title: Improvement of the water solubility, oxidative stability and antioxidant effect of conjugated linoleic acid using Lysine**

Sara Koohikamali, Islamic Azad University, Iran

15:25-16:25 @ Poster Presentations @ Lobby North Foyer

FS-01 **Title: Hepatoprotective effect of coniferic acid as a food ingredient against carbon tetrachloride-induced liver injury in mice**

Dong-Ung Lee, Dongguk University, Korea

FS-02 **Title: The association between sugar-sweetened carbonated beverage consumption and hypertension prevalence in Korean adults**

Hae-Jeung Lee, Eulji University, Republic of Korea

FS-03 **Title: Liver modifying enzymes by selenium alone or combined with lycopene against galactosamine-induced acute hepatic injury in rats**

Jehan A Khan, King Abdulaziz University, Kingdom of Saudi Arabia

FS-04 **Title: Food scientists hacked AMD ventilator and converted it into agitator for airlift bioreactor**

Aris Miron, Technological Educational Institute of Thessaly, Greece

Panel Discussion

Networking & Refreshment Break 16:25-16:40 @ Foyer

Panel Discussion

Day 3 August 05, 2015

Tegel

Track 4: Food Processing and Packaging Technologies

Track 5: Industrial Application of Food Technology

Track 10: Nutritional Management and Nutritional Deficiencies

Session Introduction

Session Chair: Chandan Prasad, Texas Woman's University, USA

Session Co-Chair: TBA

10:35-11:00 **Title: Mycotoxins in a changing global environment-A review**

A Wallace Hayes, Harvard School of Public Health, USA

11:00-11:25 **Title: Certain grain food consumption patterns are associated with improved nutrient intakes and reduced risk of being overweight or obese in American children**

Yanni Papanikolaou, Nutritional Strategies Inc., Canada

Networking & Refreshment Break 11:25-11:40 @ Foyer

11:40-12:05 **Title: Nutritional therapy activates the anti-aging process to reverse accelerated global diseases**

Ian James Martins, Edith Cowan University, Australia

12:05-12:30 **Title: Food processing technology and growth of food processing industries in India**

Deepak Francis, Ariston School of Business Studies, India

12:30-12:55 **Title: Hipocholesterolemic and hipoglycemic of oyek with addition of cowpeas (Vigna unguiculata) sprout**

Bayu Kanetro, Universitas Mercu Buana Yogyakarta, Indonesia

Lunch Break 12:55-13:55 @ Lobby North

Panel Discussion

Award & Closing Ceremony