

18<sup>th</sup> Global Summit on

# FOOD & BEVERAGES

October 02-04, 2017 Chicago, USA



**Conference Series - America**

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

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**Conference Series - UK**

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Hall

conference**series.com** 10:00-10:20

# Opening Ceremony

## Keynote Forum

10:20-10:30 Introduction by Moderator

10:30-11:00 Title: **Overproduction of functional food ingredients and biotherapeutics by probiotics and their derived enzymes**

Byong Lee, Kangwon National University, South Korea

### Networking & Refreshment Break 11:00-11:20

11:20-11:50 Title: **Sensory, nutritional and health benefits, formulation and product development of steviol glycosides isolated from *Stevia rebaudiana***

Sai Prakash Chaturvedula, Wisdom Natural Brands, USA

11:50-12:20 Title: **Food, diet and attention deficit hyperactivity disorder (ADHD)**

Klaus W Lange, University of Regensburg, Germany

12:20-12:50 Title: **Benefits of low-temperature spray drying technologies on maintaining both flavor integrity and intensity**

Cuie Yan, Herbalife, USA

## Group Photo

Lunch Break 13:00-13:45

13:45-14:15 Title: **Food logistics & distribution**

Michael Cherney, Load Delivered, USA

## Special Session

14:15-15:00 Title: **Non-thermal processing in food industry: Modeling, food safety and consumer acceptance**

Hami Alpas, Middle East Technical University, Turkey

## Oral Session I:

**The Green Revolution | Food, Nutrition & Health | Food Loss & Food Waste | Applications in Food Technology | Food Logistics & Distribution**

Session Chair: Hami Alpas, Middle East Technical University, Turkey

Session Co-chair: Isabel M.P.L.V.O. Ferreira, University of Porto, Portugal

## Session Introduction

15:00-15:20 Title: **Animal-origin probiotics vs Plant-origin probiotics**

Sejong Oh, Chonnam National University, South Korea

15:20-15:40 Title: **What is food banking: General overview**

Monika Dykas, The Global Food Banking Network, USA

15:40-16:00 Title: **Microbial production of prebiotic oligosaccharides: Galacto-oligosaccharides as an example**

Thu-Ha Nguyen, BOKU - University of Natural Resources and Life Sciences, Austria

## Networking & Refreshment Break 16:00-16:20

16:20-16:40 Title: **Food loss and food waste: Identification of extent, causes and prevention of food losses and waste**

M A K K P Perera, Government Analysts Department, Sri Lanka

16:40-17:00 Title: **Case studies on innovation in food banking**

Monika Dykas, The Global FoodBanking Network, USA

## Session Adjournment

## Keynote Forum

10:00-10:10 Introduction by Moderator

10:10-10:40 Title: **FBA**

Satya Prakash, McGill University, Canada

## Networking &amp; Refreshment Break 10:40-11:00

11:00-11:30 Title: **Enhancing the quality parameters and extending the shelf life of pomegranate juice by high hydrostatic pressure (HHP) processing against thermal treatment**

Hami Alpas, Middle East Technical University, Turkey

11:30-12:00 Title: **Valorization of agroindustry by-products through fiber and minerals fortification of wheat bread**

Isabel M.P.L.V.O. Ferreira, University of Porto, Portugal

12:00-12:30 Title: **Food labeling: Understanding and using the nutrition facts**

Carla Vartanian, American Overseas Dietetic Association, Lebanon

## Special Session

12:30-13:00 Title: **Effects of two natural enriched plant extracts against type 2 diabetes**

Alexander Gossiau, The City University of New York, USA

## Lunch Break 13:00-13:45

13:45-14:15 Title: **Gluten-free and casein-free diets and the treatment of autism**

Klaus W Lange, University of Regensburg, Germany

14:15-14:45 Title: **Processing healthier, appealing and safer foods**

Olívia Pinho, University of Porto, Portugal

## Oral Session II:

**Food & Beverage | Biotechnology & Today's Food | Fermentation Science | Applications in Food Technology | Recent Issues and Novel Technologies**

Session Chair: Byong Lee, Kangwon National University, South Korea

Session Co-chair: Cuie Yan, Herbalife, USA

## Session Introduction

14:45-15:05 Title: **The hierarchical structure and properties of starches**

Junrong Huang, Shaanxi University of Science and Technology, China

15:05-15:25 Title: **Development of wheat bread and gluten-free bread formulations containing Mozuku (*Chordaria cladosiphon*)**

Tony Mutukumira, Massey Institute of Food Science & Technology, New Zealand

15:25-15:45 Title: **The sustainability of food production in the extent of modernity traditionality: A case of Turkish culture**

Refia Gulin Ogut Eker, Hacettepe University, Turkey

15:45-16:05 Title: **Non thermal techniques in food processing and preservation**

Pragati Menon, Punjab Agricultural University, India

## Networking &amp; Refreshment Break 16:05-16:20

16:20-16:40 Title: **Fish protein hydrolysates: Application in deep-fried food and food safety analysis**

Shan He, Guangzhou University, China

16:40-17:00 Title: **Food logistics & distribution**

Robert Crabbe, JBS Carriers, USA

## Poster Session @ 16:00-16:30

Session Judge : Klaus W Lange, University of Regensburg, Germany

FS 101 Title: **Sensory preference of fiber enriched wheat breads and correlation with color and crumb structure**

Olívia Pinho, University of Porto, Portugal

FS 102 Title: **Effects of potato/wheat flours ratio on mixing properties of dough and quality of noodles**

Huayin Pu, Shaanxi University of Science and Technology, China

- FS 103 **Title: Resistant starch from native wheat starch: Preparation and functional properties**  
**Qi Yang**, Shaanxi University of Science and Technology, China
- FS 104 **Title: Potential applications of oleanane triterpenoid saponinins of *Luffa cylindrica* in human health and nutrition**  
**Saraswati Garai**, CSIR-Indian Institute of Chemical Biology, India
- FS 105 **Title: Antibacterial activity of the essential oil of *Origanum vulgare* L. against strains of *Acinetobacter* spp.**  
**Nora Mahfouf**, University Chadli Ben Djedid, Algeria
- FS 106 **Title: Understanding residents in supplemental nutrition program for women, infants, and children (WIC) attitudes and behaviors regarding food safety and food waste reduction in Muncie, IN**  
**Huda F Al Herz**, Ball State University, USA

### Session Adjournment

Day 3 October 04, 2017

### Hall

#### Young Researchers Forum

10:00-10:05 Introduction by Session Judge

**Session Judge: Sai Prakash Chaturvedula**, Wisdom Natural Brands, USA

10:05-10:25 **Title: The association between depressive symptoms and diet in people at high risk of cardiovascular disease**

**Waad Alfawaz**, King's College London, UK

10:25-10:45 **Title: Phenolic and chromatic investigations on red wines made from native chinese grape species**

**Si-Yu Li**, China Agricultural University, China

#### Networking & Refreshment Break 10:45-11:05

11:05-11:25 **Title: Effect of sodium alginate addition on properties of low fat Cheddar cheese**  
**Bal Kumari Sharma Khanal**, The University of Queensland, Australia

11:25-11:45 **Title: Synergistic effects of branched-chain amino acids and linoleic acid addition on volatile compounds in wine during alcoholic fermentation**

**Peitong Liu**, China Agricultural University, China

11:45-12:05 **Title: Exploring the health benefits of *Solanum nigrum* L.; A wild vegetable as a remedy in the face of climate change**

**Adijat Funke Ogundola**, University of Fort Hare, South Africa

12:05-12:25 **Title: Food processing technology and growth of food processing industries in India**  
**Deepak Francis**, Ariston School of Business Studies, India

12:25-12:45 **Title: Protein content, pH, and total lactic acid bacteria of cow's milk yoghurt with various addition extract of *Moringa* leaves and different fermentation period**

**Endang Rahmawati**, University of Indonesia, Indonesia

Lunch Break 13:00-13:45

### Conference Adjournment