18th Global Summit on

Food & Beverages

October 02-04, 2017    Chicago, USA
Day 1  October 02, 2017
09:30-10:00 Registrations

Hall

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

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 P Perera, Government Analysts Department, Sri Lanka
16:40-17:00  Title: Case studies on innovation in food banking
Monika Dykas, The Global Food Banking Network, USA

Session Adjournment
### Keynote Forum

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<tr>
<th>Time</th>
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<tr>
<td>10:00-10:10</td>
<td>Introduction by Moderator</td>
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<td>10:10-10:40</td>
<td>Title: TBA</td>
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<td>Satya Prakash, McGill University, Canada</td>
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<td>11:00-11:30</td>
<td>Title: Enhancing the quality parameters and extending the shelf life of pomegranate juice by high hydrostatic pressure (HHP) processing against thermal treatment</td>
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<td>Hami Alpas, Middle East Technical University, Turkey</td>
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<td>11:30-12:00</td>
<td>Title: Valorization of agroindustry by-products through fiber and minerals fortification of wheat bread</td>
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<td>Isabel M.P.L.V.O. Ferreira, University of Porto, Portugal</td>
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<td>12:00-12:30</td>
<td>Title: Food labeling: Understanding and using the nutrition facts</td>
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<td>Carla Vartanian, American Overseas Dietetic Association, Lebanon</td>
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### Networking & Refreshment Break 10:40-11:00

### Special Session

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<th>Time</th>
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<tr>
<td>12:30-13:00</td>
<td>Title: Effects of two natural enriched plant extracts against type 2 diabetes</td>
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<td>Alexander Gossau, The City University of New York, USA</td>
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### Lunch Break 13:00-13:45

### Oral Session II:

**Food & Beverage | Biotechnology & Todays 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

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<th>Time</th>
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<tr>
<td>13:45-14:15</td>
<td>Title: Gluten-free and casein-free diets and the treatment of autism</td>
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<td>Klaus W Lange, University of Regensburg, Germany</td>
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<td>14:15-14:45</td>
<td>Title: Processing healthier, appealing and safer foods</td>
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<td>Olivia Pinho, University of Porto, Portugal</td>
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### Networking & Refreshment Break 16:05-16:20

### 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 sapogenins 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

#### Young Researchers Forum

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<tr>
<td>10:00-10:05</td>
<td>Introduction by Session Judge</td>
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| 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 |

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| 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 |

### Conference Adjournment

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<td>13:00-13:45</td>
<td>Lunch Break</td>
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