

Scientific Program

3rd World Congress on Advances in Food Science, Processing and Technology

May 13-14, 2019 Tokyo, Japan

Hosting Organization: Conference Series LLC LTD

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Day 1 May 13, 2019

09:00-09:30 Registrations

Meeting Room 1

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09:30-09:55

Opening Ceremony

Keynote Forum

09:55-10:00 Introduction

Title: Processing and preserving strategies on antioxidant food tablets and supplements

10:00-10:40

Ozlem Tokusoglu, Celal Bayar University, Turkey

Title: Food quality and health

10:40-11:20

Yuanlong Pan, Nestle Purina Research, USA

Networking and Refreshments Break: 11:20-11:40 @ Foyer

Title: Screening of halophilic glutaminase-producing halophilic and halotolerant bacteria isolated from

11:40-12:10

Thai fish sauce

Sawitree Dueramae, Kasetsart University, Thailand

Session: Food Science & Technology | Food Processing | Food Chemistry | Food Toxicology | Food Nanotechnology | Food Security

Session Chair: Ozlem Tokusoglu, Celal Bayar University, Turkey

Session Introduction

12:10-12:40

Title: Characterization of intestinal Caco-2 cell model by the effect of *Gracilaria coronopifolia* synbiotic

Yung-Jia Chan, Da-Yeh University, Taiwan

Group Photo

Lunch Break 12:40-13:40 @ Restaurant

13:40-14:10

Title: Changes in physicochemical properties, microbial loads, antioxidant activity and glycemic index of palm jaggery powder from *Borassus flabellifer* L. flower sap by different drying conditions

Dung Thi Le Huynh, Dayeh University, Taiwan

14:10-14:40

Title: Led light assisted pasteurization on soy milk

Preeti Bisht, Indian Institute of Plantation Management, India

14:40-15:10

Title: Extraction of crystalline nanocellulose from banana pseudostem and its utilization in developing drug loaded bio-nanocomposite film

Pratiksha Shrestha, Department of Food Technology And Quality Control, India

Networking and Refreshments Break 15:10-15:30 @ Foyer

15:30-16:00

Title: The effect of solvent on anti-inflammatory and antioxidant activities of *Boesenbergia rotunda* (L) (Fingerroot) extraction as a source of bioactives for functional foods

Safiah Saah, Kasetsart University, Thailand

16:00-16:30

Title: Gut pathogens and fresh produce safety

Giannis Koukkidis, University of Leicester, UK

16:30-17:00

Title: New food safety requirement from EU to North America: Challenges and opportunities

Claudio Gallottini, ITA Corporation, USA

Panel Discussion

Day 2 May 14, 2019

Meeting Room 1

10:00-10:40 Title: Food and beverage methylxanthines, glycoalkaloids, pyrolizidines and phenolic alkaloids: Processing effects

Ozlem Tokusoglu, Celal Bayar University, Turkey

10:40-11:20 Title: Technological advances in Indian traditional dairy products: A review

Dr. Kiran Dande, Mahatma Basweshwar Mahavidyalaya, India

Networking and Refreshments Break: 11:20-11:50 @ Foyer

Workshop

11:50-12:50 Title: Food, nutrients and healthy brain aging

Yuanlong Pan, Nestle Purina Research, USA

Lunch Break 12:50-13:50 @ Restaurant

Poster Presentation @ 13:50-14:30

FT 01 Title: Quantitative microbial risk assessment of *Staphylococcus aureus* from retail pork in Bangkok, Thailand

Suphachai Nuanuasawan, Chulalongkorn University, Thailand

FT 02 Title: Application of probiotic strains to extend shelf-life of marinated pork meat

Thakiuku Richard Mutegi, Khon Kaen University, Thailand

Networking and Refreshments Break 14:30-15:00 @ Foyer

15:00-15:30 Title: Use of plant essential oils to inhibit *Salmonella enterica* in hummus

Mahmoud Abu Ghoush, Hashemite University, Jordan

15:30-16:00 Title: A newly developed method and system for microbial analysis and their use for food microbiology

Katsuji Watanabe, Fukuoka Institute of Technology, Japan

Award Ceremony

B2B Meetings & Panel Discussion

