

Scientific Program

4th International Conference and Exhibition on

Food Processing & Technology

August 10-12, 2015 London, UK



OMICS International Conferences:

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08:00-08:30 Registrations

Guggenheim Suite



08:30-09:00

Opening Ceremony

Keynote Forum

- 09:00-09:05 **Introduction**
- 09:05-09:30 **Ozlem Tokusoglu**
Celal Bayar University, Turkey
- 09:30-09:55 **Christopher Smith**
University of Chester, UK

Group Photo

- 09:55-10:20 **Alison Burton Shepherd**
De Montfort University, UK
- 10:20-10:45 **Tim Finnigan**
Quorn Food, UK

Networking & Refreshment Break 10:45-11:00 @ Orwells Restaurant

Symposium

- 11:00-11:40 **Food safety, security and sustainability: The 21st century challenge**
Malcolm Elliott, The Norman Borlaug Institute for Global Food Security, UK

Special Session on
Agri-Food Antibodies - Immunoassays for Food Safety and Quality Control

- 11:40-12:00 **Molecularly imprinted polymers: Plastic antibody mimics for assays and sensors in food analysis**
Karsten Haupt, Compiegne University of Technology, France
- 12:00-12:20 **Recent development of fluorescence polarization immunoassays for food contaminants**
Sergei A. Eremin, Moscow State University, Russia
- 12:20-12:40 **Production of antisera to phenylbutazone and oxyphenylbutazone for use in immunochemical detection assays**
Terry Fodey, Agri-Food and Biosciences Institute, UK
- 12:40-13:00 **Is food a vehicle for transmission of gastric bacterial pathogen, *Helicobacter pylori*?**
Bow Ho., National University of Singapore, Singapore

- Track 1: Breaking Innovations in Food Science world
- Track 2: Food Safety, Preservation, Quality Standard and Systems Management
- Track 3: Food Processing and Packaging Technologies
- Track 6: Application of Food Technology

Session Introduction

Session Chair: Francesca Venturi, University of Pisa, Italy
Session Co-Chair: Lara Hanna Wakim, Holy Spirit University of Kaslik, Lebanon

- 13:00-13:20 **The identification of the main glass parameters involved on the definition of the expression of a wine during tasting experience**
Francesca Venturi, University in Pisa, Italy

Lunch Break 13:20-14:00 @ Orwells Restaurant

- 14:00-14:20 **Cumulative risk assessment on the dietary exposure of Finnish children to heavy metals**
Johanna Suomi, Finnish Food Safety Authority Evira, Finland
- 14:20-14:40 **Converting food leftovers into energy and fertilizer resources**
Ruihong Zhang, University of California, USA
- 14:40-15:00 **The role of gender and socio-demographics variables on food safety perceptions of Lebanese University students**
Lara Hanna Wakim, Holy Spirit University of Kaslik, Lebanon

- 15:00-15:20 **Common agricultural policy and traditional Italian food: Pathways for the sustainability**
Francesco Zecca, University of Rome La Sapienza, Italy
- 15:20-16:00 **The quality of extravirgin olive oil obtained by an innovative extraction technology**
Zinnai Angela, University of Pisa, Italy
- 16:00-16:20 **Innovative applications of infrared heating for food processing**
Zhongli Pan, University of California, USA

Networking & Refreshment Break 16:20-16:35 @ Orwells Restaurant

- 16:35-16:55 **Impact of macro- and microelements on the size of starch granules in potato**
Bozena Bogucka, University of Warmia and Mazury, Poland
- 16:55-17:15 **Optimization and computational evaluation of mechanical juice extraction from cassava (*Manihotesculenta C.*) leaves**
Sajid Latif, Universitat Hohenheim, Germany
- 17:15-17:35 **Impact of processing methods on metabolic profile and nutritional value of sorghum**
Christine Bosch, University of Leeds, UK
- 17:35-17:55 **Production of cloudifier products from lemon, orange, melon, persimmon fruit and automation in processing**
G N Ignatyeva, Citromil, Spain
- 17:55-18:15 **Multiscale geometrical modelling of tomato fruit, why and how?**
ZhiGuo li, Henan Polytechnic University, China
- 18:15-18:35 **The first study comparing the shelf-life of a highly perishable food preserved by hyperbaric storage at room temperature and refrigeration**
Jorge A Saraiva, University of Aveiro, Portugal
- 18:15-18:35 **Continuous frying improves the longevity of palm olein for processing of extruded product**
Azmil Haizam Ahmad Tarmizi, Malaysian Palm Oil Board, Malaysia

Panel Discussion

Session Adjournment

Day 2 August 11, 2015

Guggenheim Suite

Keynote Forum

- 09:00-09:25 **Osama Ibrahim**
BioInnovation, USA
- 09:25-09:50 **Mirjana Menkovska**
Ss. Cyril and Methodius University, Macedonia

Special Session on Fermented Food and Its Possible Health Consequences

Session Chair: Gabriela Riscuta, National Cancer Institute, USA

Session Co-Chair: Sharon Ross, National Cancer Institute, USA

- 09:50-09:55 **Session Introduction by Gabriela Riscuta**, National Cancer Institute, USA
- 09:55-10:15 **Fermented dairy products and their potential influences on health and disease**
Gabriela Riscuta, National Cancer Institute, USA
- 10:15-10:35 **Consumption of fermented beverages and their influences on health & disease**
Sharon Ross, National Cancer Institute, USA
- 10:35-10:55 **Fermented meats and implications in human health: The microbiome connection**
Meredith A. J. Hullar, Fred Hutchinson Cancer Research Center, USA
- 10:55-11:15 **Fermented Vegetable: Health implication**
Pamela Starke Reed, USDA, USA

Networking & Refreshment Break 11:15-11:30 @ Orwells Restaurant

- 11:30-11:50 **A mechanistic view on health-promoting effects of fermented foods**
Tom Wang, USDA, USA
- 11:50-11:55 **Conclusion by Sharon Ross**, National Cancer Institute, USA

Symposium

- 11:55-12:35 **Illusions, misperceptions and false food preferences caused by the brain**
Michael O'Mahony, University of California, USA

Workshop

- 12:35-13:15 **Folic acid (B9) fortification strategies by innovative microencapsulation**
Ozlem Tokusoglu, Celal Bayar University, Turkey

Lunch Break 13:15-13:50 @ Orwells Restaurant

Track 4: Nutrition and Nutritional Management
Track 5: Food and Public Health

Session Introduction

Session Chair: Osama O. Ibrahim, Bioinnovation, USA

Session Co-Chair: A J van der Goot, Wageningen University, Netherlands

13:50-14:10 **Towards development of plant-based alternatives for animal products**

A J van der Goot, Wageningen University, Netherlands

14:10-14:30 **Inhibitory effect of buckwheat derived bakery products on the formation of advanced glycation end products – A comparison study**

Henryk Zielinski, Institute of Animal Reproduction and Food Research of the Polish Academy of Sciences, Poland

14:30-14:50 **The nature of prebiotics and the impact of prebiotics/probiotics on gut health**

Osama O. Ibrahim, Bioinnovation, USA

14:50-15:10 **Multiple benefits of food technology collaboration in fish processing**

Arnliotur Bjarki Bergsson, Matis, Iceland

15:10-15:30 **OliV chicken: A functional chicken enriched with olive oil fatty acids and organic selenium**

Michael Nikolaou, Aggelakis S A, Greece

15:30-15:50 **Monitoring acid-catalyzed hydrolysis of sucrose through low-resolution NMR relaxometry**

Mecit Halil Oztop, Middle East Technical University, Turkey

15:50-16:10 **Biodegradable biorenewable polymeric nanocomposites for food packaging applications**

Tarek M. Madkour, The American University in Cairo, Egypt

Networking & Refreshment Break 16:10-16:25 @ Orwells Restaurant

16:25-16:45 **Study of some physicochemical properties, sensory evaluation and shelf life of freeze-dried yogurt made with skim milk, inulin and *Saccharomyces boulardii***

Hector Eduardo Martinez Flores, Michoacana University of San Nicolas Hidalgo, Mexico

16:45-17:05 **Antioxidant, anti-diabetic and other health-promoting properties of Jamaican *Rubus* berry species**

Camille S Bowen-Forbes, University of the West Indies, Jamaica

Track 7: Nutritional Deficiencies and Nutraceuticals

Track 8: Sustainable Food Security

Session Introduction

Session Chair: Michael O'Mahony, University of California, USA

Session Co-Chair: Henryk Zielinski, Institute of Animal Reproduction and Food Research PAS, Poland

13:50-14:10 **Strategies for producing food from microalgae for improved food security**

Ian Watson, University of Glasgow, United Kingdom

14:10-14:30 **Antioxidant properties of rapeseed can be modified by cultivation and biological stress**

Ryszard Amarowicz, Institute of Animal Reproduction and Food Research of the Polish Academy of Sciences, Poland

14:30-14:50 **Side effects of antioxidant quercetin over cancer therapy**

Zafer Akan, Celal Bayar University, Turkey

14:50-15:10 **The effect of fruit sorbet enriched in Yacon (*Smallanthus sonchifolius*) fructans on the total calcium blood level in growing rats**

Kinga Topolska, University of Agriculture in Krakow, Poland

15:10-15:30 **Influence of time and concentrations of glucose and sucrose on biofilm formation by strains of *Listeria monocytogenes***

Victoria Jideani, University of Ibadan, Nigeria

Young Researchers Forum

Session Introduction

Session Judges Nazanin Zand, University of Greenwich, UK

Zinnai Angela, University of Pisa, Italy

15:50-16:05 **Dry fractionation in barley processing**

Laura H G Van Donkelaar, Wageningen University, Netherlands

16:05-16:20 **Evolution of sensorial characteristics of different wines as a function of post-bottling conditions**

Xiaoguo Ying, University of Pisa, Italy

Networking & Refreshment Break 16:20-16:35 @ Orwells Restaurant

16:35-16:50 **An online NP-HPLC-DPPH method for the determination of the antioxidant activity of condensed polyphenols from different chocolate manufacturing stages**

Vasilisa Pedan, Zurich University of Applied Sciences, Switzerland

- 16:50-17:05** **Investigating oil migration in two layer chocolate systems with different hazelnut paste and cream formulations over chocolate layer by using magnetic resonance imaging (mri) technique**
Sevil Cikriki, Middle East Technical University, Turkey
- 17:05-17:20** **Effects of drying methods, solvents and extraction methods on phytochemical compounds and antioxidant capacity from Xiao tam phan (*Paramignya trimer*) root**
Van Tang Nguyen, University of Newcastle, Australia
- 17:20-17:35** **Development of diagnostic methods to identify fresh produce with the highest potential for maintaining minerals and nutrition during processing**
Mehrdad Mirzaee, University of Greenwich, United Kingdom
- 17:35-17:50** **Effects of various clarification agents on the anthocyanins and color of red grape juice from Kalecik Karasi grapes (*Vitis Vinifera L.*)**
Sevgin Diblan, Adana Science and Technology University, Turkey
- 17:50-18:05** **Effects of different sorbic acid and moisture levels on chemical and microbial qualities of sun-dried apricots during storage**
Sumeyye Alagoz, Ankara University, Turkey
- 18:05-18:20** **Betalains from *Hylocereus polyrhizus*: A potential natural red food colorant**
Ashwini Gengatharan, Monash University, Malaysia
- 18:20-18:35** **Effects of various copigments, honey and sugars on anthocyanins and color of sour cherry nectars**
Kubra Ertan, Mehmet Akif Ersoy University, Turkey
- 18:35-18:50** **Optimization of parameters for production of protein hydrolysate using edible oyster mushroom (*Pleurotus ostreatus*)**
Bhaswati Goswami, Indian Institute of Engineering Science & Technology, India
- 18:50-19:05** **Biochemical characterization of different cactus pear accessions (*Opuntia* spp.) from different regions of Morocco**
Youssef El Kharrassi, INRA-Centre Régional de la Recherche Agronomique, Morocco

Panel Discussions

Session Adjournment

Day 3 August 12, 2015

Guggenheim Suite

Workshop

- 09:00-09:45** **Cereal dietary fibre perspectives on sustainable food and nutrition**
Mirjana Menkovska, Sts. Cyril and Methodius University, Macedonia

Symposium

- 09:45-10:30** **Real time detection of bacteria for improved decontamination for the food industry**
Ian Watson, University of Glasgow, United Kingdom

Track 9: Food Nanotechnology

Track 10: Food Biotechnology

Session Introduction

Session Chair: Ralf Greiner, Max Rubner-Institut, Germany

Session Co-Chair: Ryszard Amarowicz, Institute of Animal Reproduction and Food Research of the Polish Academy of Sciences, Poland

- 10:30-10:50** **Nanotechnology in the food sector: Tiny particles, big effects**
Ralf Greiner, Max Rubner-Institut, Germany

Networking & Refreshment Break 10:50-11:05 @ Orwells Restaurant

- 11:05-11:25** **The global harmonization initiative**
Kirsten Brandt, Newcastle University, UK
- 11:25-11:45** **The application of high pressure processing in the dairy industry – A review**
Thomas Zafiriadis, State Professional Training Institution of Katerini, Greece
- 11:45-12:05** **E-food science project: Bio-functional foods**
Olga Gortzi, Technological Educational Institution of Thessaly, Greece
- 12:05-12:25** **Molecular identification of bacteria on grapes and in must from Small Carpathian wine-producing region (Slovakia)**
Tomas Kuchta, National Agricultural and Food Centre, Slovakia
- 12:25-12:45** **Occurrence, impact and biocontrol of biogenic amines in fermented soybean foods**
Jae-Hyung Mah, Korea University, Korea

12:45-13:05 **The Colombian core collection of *Solanum tuberosum*. group phureja as a source of protein and dietary fibre for breeding programs**

Carlos-Eduardo Narváez-Cuenca, Universidad Nacional de Colombia, Colombia

13:05-13:25 **Thermodynamic properties of African arrowroot lily (*Tacca involucrata*) in relation to packaging**

Bibiana Igbabul, University of Agriculture, Nigeria

Lunch Break 13:25-14:05 @ Orwells Restaurant

14:05-14:25 **Stock as unthickened liquid part of meat: Ultrasound processing effects**

Eylem Ezgi Fadiloglu, Yasar University, Turkey

14:25-14:45 **Characterization of diverserice accessions for proteincontent and its correlation with starch properties**

Maxwell Darko Asante, CSIR-Crops Research Institute, Ghana

14:45-15:05 **Effect of processing on in vitrobioaccessibility of phenolics, flavonoids and antioxidant activity of vegetables with/without yoghurt**

Esra Capanoglu, Istanbul Technical University, Turkey

15:05-15:25 **Real time and In situ monitoring of the crystallization of palm oil-based products using Focused Beam Reflectance Measurement (FBRM)**

Elina Hishamuddin, Malaysian Palm Oil Board, Malaysia

Award Ceremony & Closing Remarks



Bookmark your dates

12th International Conference and Exhibition on

Food Processing & Technology

October 24-26, 2016 Istanbul, Turkey

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