

19th International Conference on

FOOD PROCESSING & TECHNOLOGY

October 23-25, 2017 | Paris, France



Conference Series-America

One Commerce Center-1201, Orange St. #600, Wilmington, Zip 19899, Delaware, USA
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Day 1 October 23, 2017

08:00-09:00 Registrations

ROME & LONDRES

conference**series**.com 09:00-09:25

Opening Ceremony

Keynote Forum

09:25-09:30 **Introduction**

09:30-10:00 **Title: Food shelf life stability innovations in food science and technology**

Ozlem Tokusoglu, Celal Bayar University, Turkey

10:00-10:30 **Title: Recent applications of cyclodextrins as food additives and in food processing**

Giancarlo Cravotto, University of Turin, Italy

10:30-11:00 **Title: Investigation on titrable acidity and lipid peroxidation in fermented milk in production of yogurt**

Mirjana Menkovska, Ss.Cyril and Methodius University of Skopje, Macedonia

Group Photo

Networking and Refreshments Break 11:00-11:15

Workshop on

11:15-11:45 **Title: Understanding the nature, physiology, taxonomy, diagnostic and the federal compliance guidelines for food-borne pathogen *Listeria monocytogenes***

Osama O Ibrahim, Bio Innovation, USA

11:45-12:15 **Title: Green extraction of food ingredients and natural products: Moving from academia to innovative and large-scale applications**

Farid Chemat, University of Avignon, France

Sessions: Food Safety: Prevention and Control | Food Science & Technology: Tools, Techniques and Instrumentation | The Chemistry of Food Ingredients | Food Farming and Machinery | Food Marketing and Economics | Baby Food and its Future Potential

Session Chair: Ozlem Tokusoglu, Celal Bayar University, Turkey

Session Co-chair: Giancarlo Cravotto, University of Turin, Italy

Session Introduction

12:20-12:40 **Title: The safety of Asian fermented foods: Conventional and molecular genetic approaches to studying occurrence and control of biogenic amines**

Jae Hyung Mah, Korea University, Republic of Korea

12:40-13:00 **Title: Specific lipases: The pros and cons for their roles in bread making**

Abdullah Sinan Colakoglu, Kahramanmaraş Sutcu Imam University, Turkey

Lunch Break 13:00-14:00 @ Hotel Restaurants

14:00-14:20 **Title: Juice to juice adulteration detection**

Nicholas H Low, University of Saskatchewan, Canada

14:20-14:40 **Title: Effects of atmospheric argon plasma treatment on surface decontamination of carrots**

Ufuk Bagci, Trakya University, Turkey

14:40-15:00 **Title: Functional surfaces – Development of innovative products**

Aline Holder, Festo AG & Co. KG, Germany

15:00-15:20 **Title: Multiplex approach for detection of genetically modified foods**

Nelly Datukishvili, Ilia State University, Georgia

15:20-15:40 **Title: Green solvents for green extraction of biologically active compounds**

Ivana Radojic Redovnikovic, University of Zagreb, Croatia

15:40-16:00 **Title: Current development in detection of adulteration in extra virgin olive oil**
Turkan Mutlu Keceli, Cukurova University, Turkey

Networking and Refreshments Break 16:00-16:20

16:20-16:40 **Title: Development of *Spirulina* supplemented food bars for school age children**
Shahid Bashir, The University of Lahore, Pakistan

16:40-17:00 **Title: Decontamination and detoxification of hazelnut with atmospheric and low-pressure non-thermal plasmas**
Baran Onal Ulusoy, Cankiri Karatekin University, Turkey

17:00-17:20 **Title: SPME/GC-MS characterization of volatiles in whey butter**
Abdullah Sinan Colakoglu, Kahramanmaraş Sutcu Imam University, Turkey

17:20-17:40 **Title: Improvement of nutrition production by protoplast fusion techniques in *Chlorella vulgaris***
Hermin Pancasakti Kusumaningrum, Diponegoro University, Indonesia

17:40-18:00 **Title: Consideration of physicochemical characteristics, total polyphenol content and flavonoids in various Iranian commercial juices**
Mannan Hajimahmoodi, Tehran University of Medical Sciences, Iran

18:00-18:20 **Title: A comparison on the effects of polyethylene and polyamide nano-silver packaging in reduction of the mince microbial load**
Hamed Ahari, Islamic Azad University, Iran

18:20-18:40 **Title: A central composite face-centered design for optimizing in detection of *Salmonella typhi* using fluorescence nano biosensor by micro-contact method**
Hamed Ahari, Islamic Azad University, Iran

Panel Discussion

Session Adjournment

Day 2 October 24, 2017

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Keynote Forum

09:25-09:30 Introduction

9:30-10:00 **Title: What you must know about dietary supplements and its legal regulations?**
Osama O Ibrahim, Bio Innovation, USA

10:00-10:30 **Title: The future of artificial meat from cultured cells is uncertain**
Jean Francois Hocquette, INRA - VetAgro Sup, France

10:30-11:00 **Title: High voltage electrical discharge plasma in extraction processes**
Anet Rezek Jambrak, University of Zagreb, Croatia

Networking and Refreshments Break 11:00-11:15

Workshop on

11:15-11:45 **Title: Food byproduct based functional foods and powders**
Ozlem Tokusoglu, Celal Bayar University, Turkey

11:45-12:15 **The nature, sources, detection and regulation of mycotoxins that contaminate food and feed products and causing health hazards for both human and animals**
Mirjana Menkovska, Ss.Cyril and Methodius University of Skopje, Macedonia

Sessions: Food Processing, Preservation and Packaging | Food Microbes: Probiotics and Functional Foods | Medical Foods: Enteral Nutrient Solution | Food Adulteration: Laws policy and governance | Food Pathology, Disease and Diagnosis

Session Chair: Osama O Ibrahim, Bio Innovation, USA

Session Co-Chair: Mirjana Menkovska, Ss.Cyril and Methodius University of Skopje, Macedonia

Session Introduction 12:15-12:20

12:20-12:40 **Title: Investigation of using chitosan for preservation chicken and quail eggs**
Ozlem Turgay, Kahramanmaraş Sutcu Imam University, Turkey

12:40-13:00 Title: **An iconographic correlation method for optimizing a combined microwave/hot air drying of apple *Malus domestica* sp.**
Jean Claude Laguerre, UniLaSalle, France

Lunch Break 13:00-14:00 @ Hotel Restaurants

14:00-14:20 Title: **Towards a European beef eating quality model ?**
Jean Francois Hocquette, INRA-VetAgro Sup, France

14:20-14:40 Title: **Evaluation of the modified flow diagram of production of heat coagulated milk: Characterization of zero-cholesterol Qishta**
Mireille Serhan, University of Balamand, Lebanon

14:40-15:00 Title: **Effect of hot air drying on bioactive compounds of fruits and vegetables**
Inci Cinar, Kahramanmaras Sutcu Imam University, Turkey

15:00-15:20 Title: **The use of liquid smoke as flavouring agent in the milkfish nugget and its effect on texture, sensory and proximate characteristics**
Fronthea Swastawati, Diponegoro University, Indonesia

15:20-15:40 Title: **Technology for extraction of wood apple (*Feronia limonia*) juice**
Harsh Prakash Sharma, Anand Agricultural University, India

15:40-16:00 Title: **Development of cabibi/freshwater clam (*Batissa violacea*) sauce**
Cristina A Cortes, Cagayan State University, Aparri, Philippines

Networking and Refreshments Break 16:00-16:20

16:20-16:40 Title: **Salep: The name of the plant, powder, hot beverage, food ingredient**
Ozlem Turgay, Kahramanmaras Sutcu Imam University, Turkey

16:40-17:00 Title: **Osmotic dehydration technology of santol**
Charuwan Rattanasakultham, Crop Processing Research and Development Group, Thailand

17:00-17:20 Title: **Ethylene absorber paper from durian husk for prolonging the storage life of fruit**
Siriporn Tengrang, Crop Processing Research and Development Group, Thailand

17:20-17:40 Title: **Development of simple polishing sorghum machine abrasive type support for diversification of food in Lamongan**
Ana Nurhasanah, Center for Agricultural Engineering Research and Development, Indonesia

17:40-18:00 Title: **Using *Micromeria barbata* plant essential oil as natural preservative to prolong the shelf life of yogurt**
Khaled El Omari, Industrial Development & Research Alimentary Center, Lebanon

Panel Discussion

Session Adjournment

Day 3 October 25, 2017

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Sessions: Food Security: The Rising Crisis and Its Management | Food and Nutrition | Food Waste Management | Dairy Food and Its Commercial Future | Food Public Health & Hygiene | Food Industry and Health Hazard | Food Psychology

Session Chair: Mirjana Menkovska, Ss.Cyril and Methodius University of Skopje, Macedonia

Session Chair: Jean-Francois Hocquette, INRA, VetAgro Sup, France

Session Introduction 09:25-09:30

09:30-09:50 Title: **Chickpeas as a functional food ingredient for the gluten-free industry**
Sanaa Ragaee, University of Guelph, Canada

09:50-10:10 Title: **Determination of vitamin c in different types of milk**
Julijana Tomovska, University St. Kliment Ohridski, Bitola, Macedonia

10:10-10:30 Title: **Fructans powder from Shollot (*Allium ascalonicum* L.)**
Wimonwan Wattanawichit, Crop Processing Research and Development Group, Thailand

10:30-10:50 **Title: Production and marketing systems of food security crops in the Sudan: A commodity approach analysis**

Khansa Osman Mahjoub Ibrahim, University of Khartoum, Sudan

10:50-11:10 **Title: Degumming of *Nigella sativa* oil by phosphoric acid**

Yuksel Abali, Manisa Celal Bayar University, Turkey

Networking and Refreshments Break 11:10-11:25

11:25-11:45 **Title: Fortification of a traditional stapled food chipa based on yuca starch with iron fumarate and vitamins as an alternative feeding program to prevent school children anemia**

Griselda Miranda Pena, National University of Asuncion, Paraguay

11:45-12:05 **Title: *Porphyra haitanesis*-derived anti-proliferation peptides**

Xuewu Zhang, South China University of Technology, China

Young Researchers Forum

Session Judge-1: **Osama O Ibrahim**, Bio Innovation, USA

Session Judge-2: **Ozlem Tokusoglu**, Celal Bayar University, Turkey

Session Introduction 12:05-12:10

12:10-12:25 **Title: Microbiological and physicochemical changes in Turkish fermented sausages (sucuk) coated with chitosan-essential oils**

Eda Demirok Soncu, Ankara University, Turkey

12:25-12:40 **Title: Subcritical water for recovery of valuable bioactive compounds from kiwifruit processing by-products**

Hamid Kheirkhah, The University of Auckland, New Zeland

12:40-12:55 **Title: The effect of popular dietary supplements on the DHEA and cortisol levels in saliva of surveyed athletes**

Marta Stachowicz, Medical University of Gdansk, Poland

12:55-13:10 **Title: Improvement of the nutritional quality of citrus juices and valorization of citrus peels by pulsed electric field**

Sally El Kantar, Saint Joseph University, Lebanon

Lunch Break 13:10-14:00 @ Hotel restaurants

14:00-14:15 **Title: Effects of packaging methods and storage temperatures on the quality of cobia (*Rachycentron canadum*) fillets during frozen storage**

Nguyen Thi Hang, University of Iceland, Iceland

14:15-14:30 **Title: Effect of pulse electrical field on the mechanical properties of raw, blanched and fried potato strips**

Maria Botero Uribe, University of Queensland, Australia

14:30-14:45 **Title: Effects of freezing methods and storage conditions on lipid deterioration of redfish (*Sebastes marinus*) muscles during frozen storage**

Dang Thi Thu Huong, University of Iceland, Iceland

14:45-15:00 **Title: Study of antioxidant potential and functional properties of Amla (*Embllica officianalis*) pomace for functional food product development**

Ajay Patel, Indian Institute of Technology, Delhi, India

15:00-15:15 **Title: Determination of weight and color in Agraz during the storage period with near infrared spectroscopy**

Andrea Katherin Carranza Diaz, National University of Colombia, Colombia

15:15-15:30 **Title: Supercritical CO₂ extraction of anthocyanins from black carrots**

Merve Yavuz Duzgun, Istanbul Technical University, Turkey

15:30-15:45 **Title: Effect of somatic cell count on physicochemical properties of Shal breed Ewe milk**

Mina Nasiri, Islamic Azad University, Iran

15:45-16:00 **Title: Breakage behaviour of black pepper seed under compression test in cryogenic condition: Numerical analysis**

Gurveer Kaur, Indian Institute of Technology, Kharagpur, India

Networking and Refreshments Break 16:00-16:15

- 16:15-16:30 **Title: Food waste and by-product utilization, the key to world food security**
Pragyansh Mishra, Sam Higginbottom University of Agriculture, Technology and Sciences, India
- 16:30-16:45 **Title: Optimization of stevia concentration in Rasgulla (sweet syrup cheese ball) based on quantity**
Gurveer Kaur, Indian Institute of Technology Kharagpur, India
- 16:45-17:00 **Title: Heat transfer modeling of canned vegetarian khoreshteh bademjan (VKB) using computational fluid dynamics**
Vahideh Jalali, Islamic Azad University, Iran

Panel Discussion

Awards & Closing Ceremony

Day 2 Poster Presentation, Session 1-10:30-11:30

Session Judge-1: Giancarlo Cravotto, University of Turin, Italy

Session Judge-2: Jean Francois Hocquette, INRA - VetAgro Sup, France

- FTECH-101** **Title: Quality of freezed dried peach snacks: Scanning electron microscopy combined with image analysis techniques**
Valeria Messina, UNIDEF-MINDEF-CITEDEF-CONICET, Argentina
- FTECH-102** **Title: Enhanced aqueous dispersibility of alpha-lipoic acid through complex formation with octenylsuccinylated high amylose starch**
Yi Xuan Li, Korea University, Republic of Korea
- FTECH-103** **Title: Effect of mild heating and freezing treatments on microstructure and pasting properties of various starches**
Chen Zhang, Korea University, Republic of Korea
- FTECH-104** **Title: Physicochemical, oxidative and sensory changes in chitosan coated fermented Turkish sausage (Sucuk) during processing and storage**
Betul Arslan, Ankara University, Turkey
- FTECH-105** **Title: Determination of some physical properties of tray dried Arapgir purple basil (*Ocimum basilicum*)**
Ali Adnan Hayaloglu, Inonu University, Turkey
- FTECH-106** **Title: Effect on color, biochemical and sensory characteristics of Turkish fermented sausages (Sucuk) of dipping into chitosan solutions enriched with essential oils as a surface fungus inhibitor**
Eda Demirok Soncu, Ankara University, Turkey
- FTECH-107** **Title: Proteolytic, lipolytic and microbiological changes in dry-fermented chicken sausages throughout the fermentation and drying process**
Eda Demirok Soncu, Ankara University, Turkey
- FTECH-108** **Title: The effects of different production techniques on bioactive substances of vinegars**
Zeynep Banu Guzel Seydim, Suleyman Demirel University, Turkey
- FTECH-109** **Title: Use of kefir made from natural kefir grains in sour dough bread making**
Zeynep Banu Guzel Seydim, Suleyman Demirel University, Turkey
- FTECH-110** **Title: Total antioxidant capacities of world vinegars**
Zeynep Banu Guzel Seydim, Suleyman Demirel University, Turkey
- FTECH-111** **Title: Characteristics of bioactive materials in edible *Tenebrio molitor* larvae**
Il Suk Kim, Gyeongnam National University of Science and Technology, South Korea
- FTECH-112** **Title: Antioxidant activity of sour cherry juice, wine, vinegar**
Havva Nilgun Budak, Suleyman Demirel University, Turkey
- FTECH-113** **Title: Phenolic compounds of kiwi vinegar**
Havva Nilgun Budak, Suleyman Demirel University, Turkey

- FTECH-114** Title: **Production of β -galactosidase enzyme from *Kluyveromyces spp.* isolated from natural kefir**
Tugba Kok Tas, Suleyman Demirel University, Turkey
- FTECH-115** Title: **The importance of using authentic kefir grains in kefir production**
Tugba Kok Tas, Suleyman Demirel University, Turkey
- FTECH-116** Title: **Effects of high oleic acid in beef fat (Korean native beef cattle) on blood characteristics and fatty acid composition in adipose tissue of rats**
Ye Hyun Lee, Chungbuk National University, Republic of Korea
- FTECH-117** Title: **Effect of different sonication conditions on specific aminopeptidase activities of *Lactobacillus paracasei* ATCC 334 and *Lactobacillus helveticus* DPC 4571 strains**
Elif Dagdemir, Ataturk University, Turkey
- FTECH-118** Title: **Carbonated beverages, “enhanced popularity, addiction and health impacts”**
Dhawal Asthana, Harcourt Butler Technological University, India
- FTECH-119** Title: **Thermal stabilities of lycopene and β -carotene in pink grapefruit juice and tomato pulp**
Fatmagul Hamzaoglu, Ankara University, Turkey
- FTECH-120** Title: **Use of hydrogen peroxide to remove sulfur dioxide from over-sulfite dried apricots**
Fatmagul Hamzaoglu, Ankara University, Turkey

Poster Presentation, Session 2-16:00-17:00

- FTECH-121** Title: **Chances in antioxidant activity and phenolic content of pomegranate juice concentrate during storage**
Alev Bingol, Ankara University, Turkey
- FTECH-122** Title: **Possibilities for use of persimmon (*Diospyros kaki* L.) fiber in ice cream production**
Zeynep Gurbuz, Ataturk University, Turkey
- FTECH-123** Title: **cDNA cloning and expression analysis of red color-related hemocyanin gene in shrimp (*Litopenaeus vannamei*)**
Chuang Pan, Tokyo University of Marine Science and Technology, Japan
- FTECH-124** Title: **Changes in anthocyanins and color of strawberry juice concentrates during storage**
Ayse Navruz, Ankara University, Turkey
- FTECH-125** Title: **Analysis of bisphenols migrating from food packaging materials using HPLC-MS/MS**
Joung Boon Hwang, National Institute of Food and Drug Safety, South Korea
- FTECH-126** Title: **Investigation of microbial contamination levels in health functional food**
In Sun Choi, Daejeon Regional Office of Food and Drug Safety, South Korea
- FTECH-127** Title: **Migration of heavy metals and formaldehyde from polylactide food contact materials into a food simulant**
Hyun Uk Kim, Gyeongin Regional Food and Drug Administration, Republic of Korea
- FTECH-128** Title: **Antimicrobial potential of biodegradable film of soybean isolated protein and clove (*Syzygium aromaticum* L.) essential oil**
Cristiane Mengue Feniman Moritz, Maringa State University, Brazil
- FTECH-129** Title: **Change of flavor characteristics of flavor oil made using (*Sarcodon aspratus* (Berk.) S. Ito) according to extraction temperature and extraction time**
Gyeong Suk Jo, Jeollanamdo Agricultural Research & Extension Services, South Korea
- FTECH-130** Title: **Effect of vacuum ohmic evaporation on rheological characteristics of pomegranate juice concentrates**
Serdal Sabanci, Ege University, Turkey
- FTECH-131** Title: **Performance analyses for evaporation process in ohmic heating assisted vacuum system**
Serdal Sabanci, Ege University, Turkey
- FTECH-132** Title: **Concentration of apple juice by vacuum microwave evaporator and in comparison to rotary evaporator**
Hamza Bozkir, Ege University, turkey

- FTECH-133** **Title: Effect of vacuum microwave evaporation and conventional evaporation on the phenolic compounds of apple juice**
Hamza Bozkir, Ege University, turkey
- FTECH-134** **Title: Sensors for micronutrient diagnostics in resource-limited settings: A systematic review**
Anna W Waller, University of Illinois, USA
- FTECH-135** **Title: Green extraction of phenolic compounds from food by-products and their biological activity**
Manuela Panic, University of Zagreb, Croatia
- FTECH-136** **Title: *In vivo* immunostimulatory activity of chitosan oligosaccharides**
Xingchen Zhai, Harbin Institute of Technology, China
- FTECH-137** **Title: Effects of electric field strength on characteristics of pineapple juice during ohmic heating**
Hilal Ahmad Makroo, University of Surrey, UK
- FTECH-138** **Title: Evaluation of total phenol, total flavonoid and ascorbic acid in Iranian commercial orange juice**
Mannan Hajimahmoodi, Tehran University of Medical Sciences, Iran
- FTECH-139** **Title: Multi residue analysis for simultaneous determination of 75 veterinary drug residues in fishery products from domestic markets in South Korea**
Gyeongyeol Kim, Center for Food and Drug Analysis, Busan Regional Office of Food and Drug Administration, South Korea
- FTECH-140** **Title: Biogenic amine production in Gat Kimchi, a Korean traditional fermented leaf mustard**
Jae Hyung Mah, Korea University, Republic of Korea
- FTECH-141** **Title: Surface modification of commercial cellulose acetate membranes via low pressure plasma for improved reverse osmosis performance: A case study of pomegranate juice concentration**
Pelin Onsekizoglu Bagci, Trakya University, Turkey
- FTECH-142** **Title: Adsorption and concentration of antioxidants from an industrial wine making by-product using PVPP**
Christian Folch Cano, University of Concepcion, Chile
- FTECH-143** **Title: Polyphenolic composition and antioxidant capacity of red wines made with the main grape varieties grown in Uruguay by two alternative methods of wine making**
Gustavo Gonzalez Neves, University of the Republic, Uruguay
- FTECH-144** **Title: Color and pigment composition of Uruguayan red wines made by different winemaking procedures**
Gustavo Gonzalez Neves, University of the Republic, Uruguay
- FTECH-145** **Title: Possibility of *Platycodon grandiflorum* ethanol extract as cancer-preventing functional food**
Su Hyun Hong, Dongeui University College of Korean Medicine, Republic of Korea
- FTECH-146** **Title: Spring-summer dynamics in the amount of water-soluble protein in Bulgarian cheese from sheep's and cow's milk**
Galina S Dicheva, Agricultural institute-Stara Zagora, Republic of Bulgaria
- FTECH-147** **Title: Influence of length of the suckling period on the quantity and cheese quality of sheep's milk**
Daniela N Miteva, Agricultural institute-Stara Zagora, Republic of Bulgaria
- FTECH-148** **Title: Stability of encapsulated β -carotene during baking**
Nadide Seyhun, Kocaeli University, Turkey
- FTECH-149** **Title: Effect of sauces on processing and physicochemical properties of baked pizzas done employing ready-shaped frozen pizza dough with fibre from a tiger-nut (*Cyperus esculentus*) milk co-product**
Cecibel Alava Pincay, Polytechnic University of Valencia, Spain