21st International Conference on Food Technology and Processing

October 2-4, 2018 London, UK

Theme: “Emerging Trends In Food Technology Towards The Global Demand”

**For Available Speaker Slots**

foodtechnology@foodtechconferences.com
# 21st International Conference on Food Technology and Processing

**October 2-4, 2018, London, UK**

## Program at A Glance

### Day 1

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<th>Time</th>
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### Day 2

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<tr>
<td>09.15-09.45</td>
<td>Least of 3 Keynote/Plenary Talks</td>
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### Day 3

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<tr>
<td>09.00-10.40</td>
<td>Speakers (Slot Available)</td>
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<tr>
<td>10.55-12.35</td>
<td>Coffee/Tea Break</td>
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<td>10.40-10.55 (Networking)</td>
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<td>13.25-15.05</td>
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<td>15.05-15.20 (Networking)</td>
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**Awards & Closing Ceremony**
Glimpses of Food Technology Series Conferences
TOURIST DESTINATIONS IN LONDON, UK

Warner Bros Studio

London Eye

British Museum

Westminster Abbey

Madame Tussauds

Tower of London

Big Ben

Stone Henge
Major Scientific Sessions

- Food Technology
- Food Innovations
- Chemistry of Foods
- Processing of Fruits and Vegetables
- Dairy Technology
- Health and Nutrition
- Microbiology of Foods
- Food Safety
- Food Additives and its Impact
- Enzymes in Food
- Trends in Food Packaging
- Management of Food Waste
- Chemistry of Food Enzymes
- Importance of Food Safety Education
- Dairy Biotechnology

Best Poster Award

- You will be given about 5-7 minutes to present your poster including questions and answers. Judges may pose questions during the evaluation of the poster.
- Judges will even evaluate the student’s enthusiasm towards their study, interest and knowledge in the area of their research.
- The winners will be announced at the closing ceremony of the conference. The decision of the winner will be withdrawn if the winner/winners is/are not present at the time of announcement.
- Apart from the judging time you may also be present at the poster to share your research with interested delegates.

Young Researchers Forum

- Present your research through oral presentations.
- Learn about career development and the latest research tools and technologies in your field.
- This forum will give pertinent and timely information to those who conduct research and those who use and benefit from research.
- Develop a foundation for collaboration among young researchers.
- The forum will provide an opportunity for collegial interaction with other young investigators and established senior investigators across the globe.
- Interact and share ideas with both peers and mentors.

General Queries
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Conference Venue
London, UK

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America: Conference Series LLC
Euro Food 2018
2360 Corporate Circle., Suite 400 Henderson, NV 89074-7722, USA
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Email: Email:foodtechnology@foodtechconferences.com
London now has more than 60 food and beverage processing companies employing over 6,000 people and focused in baked goods, meat products, frozen desserts, spices, honey, alcoholic beverages and more. The leading reasons for attracting Agri-Food companies are convenient access to raw materials and major markets.

Easy access to Canada's agricultural farm belt; supply chain support including temperature controlled and refrigerated logistics providers, equipment maintenance, and food grade packaging suppliers; available industrial land and building infrastructure. Finally, the unique fresh water supply system certified to meet many elements of HACCP and ISO9001.
19th International Conference on

FOOD PROCESSING & TECHNOLOGY

October 23-25, 2017 | Paris, France
Day 1 October 23, 2017

Keynote Forum

Introduction

Title: Food shelf life stability innovations in food science and technology
Ozlem Tokusoglu, Celal Bayar University, Turkey

Title: Recent applications of cyclodextrins as food additives and in food processing
Giancarlo Cravotto, University of Turin, Italy

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

Workshop on

Title: Understanding the nature, physiology, taxonomy, diagnostic and the federal compliance guidelines for food-borne pathogen Listeria monocytogenes
Osama O Ibrahim, Bio Innovation, USA

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

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

Title: Specific lipases: The pros and cons for their roles in bread making
Abdullah Sinan Colakoglu, Kahramanmaras Sutcu Imam University, Turkey

Lunch Break

Title: Juice to juice adulteration detection
Nicholas H Low, University of Saskatchewan, Canada

Title: Effects of atmospheric argon plasma treatment on surface decontamination of carrots
Ufuk Bağcı, Trakya University, Turkey

Title: Functional surfaces – Development of innovative products
Aline Holder, Festo AG & Co. KG, Germany

Title: Multiplex approach for detection of genetically modified foods
Nelly Datukishvili, Ilia State University, Georgia

Title: Green solvents for green extraction of biologically active compounds
Ivana Radojeic Redovnikovic, University of Zagreb, Croatia

Title: Current development in detection of adulteration in extra virgin olive oil
Turkan Mutlu Keceli, Cukurova University, Turkey
Title: Development of Spirulina supplemented food bars for school age children  
Shahid Bashir, The University of Lahore, Pakistan

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

Title: SPME/GC-MS characterization of volatiles in whey butter  
Abdullah Sinan Colakoglu, Kahramanmaras Sutcu Imam University, Turkey

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

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

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

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
ROME & LONDRES

Keynote Forum

Introduction
Title: What you must know about dietary supplements and its legal regulations?  
Osama O Ibrahim, Bio Innovation, USA
Title: The future of artificial meat from cultured cells is uncertain  
Jean Francois Hocquette, INRA - VetAgro Sup, France
Title: High voltage electrical discharge plasma in extraction processes  
Anet Rezek Jambrak, University of Zagreb, Croatia

Panel Discussion
Session Adjournment

Workshop on

Title: Food byproduct based functional foods and powders  
Ozlem Tokusoglu, Celal Bayar University, Turkey
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 Adultration: 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

Title: Investigation of using chitosan for preservation chicken and quail eggs  
Ozlem Turgay, Kahramanmaras Sutcu Imam University, Turkey
Title: An iconographic correlation method for optimizing a combined microwave/hot air drying of apple Malus domestica sp.  
Jean Claude Laguerre, UniLaSalle, France

Session Introduction
Lunch Break
Title: Towards a European beef eating quality model?
Jean Francois Hocquette, INRA-VetAgro Sup, France

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

Title: Effect of hot air drying on bioactive compounds of fruits and vegetables
Inci Cinar, Kahramanmaras Sutcu Imam University, Turkey

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

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

Title: Development of cabibi/freshwater clam (Batissa violacea) sauce
Cristina A Cortes, Cagayan State University, Aparri, Philippines

Networking and Refreshments Break

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

Title: Osmotic dehydration technology of santol
Charuwan Rattanasakultham, Crop Processing Research and Development Group, Thailand

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

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

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
ROME & LONDRES

Sessions: Food Security: The Rising Crisis and Its Management | Food and Nutrition | Food Waste Management | Diary Food and It's 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

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

Title: Determination of vitamin C in different types of milk
Julijana Tomovska, University St. Kliment Ohridski, Bitola, Macedonia

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

Title: Production and marketing systems of food security crops in the Sudan: A commodity approach analysis
Khansa Osman Mahjoub Ibrahim, University of Khartoum, Sudan

Title: Degumming of Nigella sativa oil by phosphoric acid
Yuksel Abali, Manisa Celal Bayar University, Turkey

Networking and Refreshments Break
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  
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

Title: Microbiological and physicochemical changes in Turkish fermented sausages (sucuk) coated with chitosan-essential oils  
Eda Demirok Soncu, Ankara University, Turkey  
Title: Subcritical water for recovery of valuable bioactive compounds from kiwifruit processing by-products  
Hamid Kheirkhah, The University of Auckland, New Zealand  
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  
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

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  
Title: Effect of pulse electrical field on the mechanical properties of raw, blanched and fried potato strips  
Maria Botero Uribe, University of Queensland, Australia  
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  
Title: Study of antioxidant potential and functional properties of Amla (Emblica officinalis) pomace for functional food product development  
Ajay Patel, Indian Institute of Technology, Delhi, India  
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  
Title: Supercritical CO2 extraction of anthocyanins from black carrots  
Merve Yavuz Duzgun, Istanbul Technical University, Turkey  
Title: Effect of somatic cell count on physicochemical properties of Shal breed Ewe milk  
Mina Nasiri, Islamic Azad University, Iran  
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

Title: Food waste and by-product utilization, the key to world food security  
Pragyansh Mishra, Sam Higginbottom University of Agriculture, Technology and Sciences, India  
Title: Optimization of stevia concentration in Rasgulla (sweet syrup cheese ball) based on quantity  
Gurveer Kaur, Indian Institute of Technology Kharagpur, India  
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
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<td>FTECH-101</td>
<td>Quality of freezed dried peach snacks: Scanning electron microscopy combined with image analysis techniques</td>
<td>Valeria Messina, UNIDEF-MINDEF-CITEDEF-CONICET, Argentina</td>
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<td>FTECH-102</td>
<td>Enhanced aqueous dispersibility of alpha-lipoic acid through complex formation with octenylsuccinylated high amylose starch</td>
<td>Yi Xuan Li, Korea University, Republic of Korea</td>
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<td>FTECH-103</td>
<td>Effect of mild heating and freezing treatments on microstructure and pasting properties of various starches</td>
<td>Chen Zhang, Korea University, Republic of Korea</td>
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<td>FTECH-104</td>
<td>Physicochemical, oxidative and sensory changes in chitosan coated fermented Turkish sausage (Sucuk) during processing and storage</td>
<td>Betul Arslan, Ankara University, Turkey</td>
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<td>FTECH-105</td>
<td>Determination of some physical properties of tray dried Arapgir purple basil (Ocimum basilicum)</td>
<td>Ali Adnan Hayaloglu, Inonu University, Turkey</td>
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<td>FTECH-106</td>
<td>Effects 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</td>
<td>Eda Demirok Soncu, Ankara University, Turkey</td>
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<td>FTECH-107</td>
<td>Proteolytic, lipolytic and microbiological changes in dry-fermented chicken sausages throughout the fermentation and drying process</td>
<td>Eda Demirok Soncu, Ankara University, Turkey</td>
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<td>FTECH-108</td>
<td>The effects of different production techniques on bioactive substances of vinegars</td>
<td>Zeynep Banu Guzel Seydim, Suleyman Demirel University, Turkey</td>
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<td>FTECH-109</td>
<td>Use of kefir made from natural kefir grains in sour dough bread making</td>
<td>Zeynep Banu Guzel Seydim, Suleyman Demirel University, Turkey</td>
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<td>FTECH-110</td>
<td>Total antioxidant capacities of world vinegars</td>
<td>Zeynep Banu Guzel Seydim, Suleyman Demirel University, Turkey</td>
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<td>FTECH-111</td>
<td>Characteristics of bioactive materials in edible Tenebrio molitor larvae</td>
<td>Il Suk Kim, Gyeongnam National University of Science and Technology, South Korea</td>
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<td>FTECH-112</td>
<td>Antioxidant activity of sour cherry juice, wine, vinegar</td>
<td>Havva Nilgun Budak, Suleyman Demirel University, Turkey</td>
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<td>FTECH-113</td>
<td>Phenolic compounds of kiwi vinegar</td>
<td>Havva Nilgun Budak, Suleyman Demirel University, Turkey</td>
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<td>FTECH-114</td>
<td>Production of β-galactosidase enzyme from Kluyveromyces spp. isolated from natural kefir</td>
<td>Tugba Kok Tas, Suleyman Demirel University, Turkey</td>
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<td>FTECH-115</td>
<td>The importance of using authentic kefir grains in kefir production</td>
<td>Tugba Kok Tas, Suleyman Demirel University, Turkey</td>
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<td>FTECH-116</td>
<td>Effects of high oleic acid in beef fat (Korean native beef cattle) on blood characteristics and fatty acid composition in adipose tissue of rats</td>
<td>Ye Hyun Lee, Chungbuk National University, Republic of Korea</td>
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<td>FTECH-117</td>
<td>Effect of different sonication conditions on specific aminopeptidase activities of <em>Lactobacillus paracasei</em> ATCC 334 and <em>Lactobacillus helveticus</em> DPC 4571 strains</td>
<td>Elif Dagdemir, Ataturk University, Turkey</td>
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<td>FTECH-118</td>
<td>Carbonated beverages, “enhanced popularity, addiction and health impacts”</td>
<td>Dhawal Asthana, Harcourt Butler Technological University, India</td>
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| 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**

| 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 simulator  
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 |
Title: Evaluation of total phenol, total flavonoid and ascorbic acid in Iranian commercial orange juice
Mannan Hajimahmoodi, Tehran University of Medical Sciences, Iran

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

Title: Biogenic amine production in Gat Kimchi, a Korean traditional fermented leaf mustard
Jae Hyung Mah, Korea University, Republic of Korea

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

Title: Adsorption and concentration of antioxidants from an industrial wine making by-product using PVPP
Christian Folch Cano, University of Concepcion, Chile

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

Title: Color and pigment composition of Uruguayan red wines made by different winemaking procedures
Gustavo Gonzalez Neves, University of the Republic, Uruguay

Title: Possibility of Platycodon grandiflorum ethanol extract as cancer-preventing functional food
Su Hyun Hong, Dongeui University College of Korean Medicine, Republic of Korea

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

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

Title: Stability of encapsulated β-carotene during baking
Nadide Seyhun, Kocaeli University, Turkey

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

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October 2-4, 2018 | London, UK

E-mail: foodtechnology@foodtechconferences.com
Website: foodtechnology.conferenceseries.com
8th World Congress on Agriculture & Horticulture
and
16th Euro Global Summit on Food & Beverages

March 02-04, 2017   Amsterdam, Netherlands
### Keynote Forum

#### Introduction

**Title: Multi-stakeholder approach in reducing global food loss**

*Prasanta K Kalita*, University of Illinois, USA

**Title: Individual microbial risks evaluation: A three-dimensional model to assist consumer in their food safety decision making processes**

*Aleardo Zaccheo*, Bioethica Food Safety Engineering, Switzerland

### Group Photograph

#### Coffee Break

**Title: SAAT: Silicic acid agro technology / the use of silicic acid in agriculture**

*Henk-Maarten Laane*, ReXil Agro BV, Netherlands

**Title: Prospects of different sources of silicon in agricultural and horticultural crops**

*Prakash Nagabovanalli B*, University of Agricultural Sciences, India

### Symposium

#### Title: Bacteriophages for healthier foods: Safety by nature

*Alexander Sulakvelidze*, Intralytix Inc., USA

**Title: Bacteriophage biocontrol as a food safety measure in both human and pet foods**

*Joelle Woolston*, Intralytix Inc., USA

**Title: Stabilization of bacteriophage for military and civilian applications**

*Andre Senecal*, US Army, USA

### Oral Session 1

#### Plant Science & Soil Science | Crop Sciences & Organic Agriculture | Agricultural Extension & Education | Fertilizers & Chemicals | Poultry Farming | Greenhouse & Horticulture | Irrigation & Germplasm Conservation

**Session Chair**: *Beatrice*, Berger Leibniz Institute of Vegetable and Ornamental Crops, Germany

**Session Co-chair**: *Liang Chen*, Chinese Academy of Agricultural Sciences, China

**Title: A high density genetic map for underlying the QTLs associated with the main quality and functional components such as catechins, caffeine in tea plant (*Camellia sinensis*)**

*Liang Chen*, Chinese Academy of Agricultural Sciences, China

**Title: Managing western flower thrips by the use of biocontrol agents in conventional and solar greenhouses**

*Poonam Singh*, Assiniboine Community College, Canada

**Title: Complex compost in its function as a multiphase disperse system of different production wastes**

*Ivan S. Belyuchenko*, Kuban State Agrarian University, Russian Federation

**Title: Harnessing plant growth-promoting bacteria for sustainable agriculture**

*Beatrice Berger*, Leibniz Institute of Vegetable and Ornamental Crops, Germany

**Title: Refining and bran grinding levels of wheat flours, besides baking properties, affect tensile characteristics of derived bioplastics**

*Paolo Benincasa*, University of Perugia, Italy

**Title: Water stress estimation system Using thermography with a smartphone**

*Sosuke Mieno*, National Institute of Technology, Toba College, Japan

### Oral Session 2

#### Food & Beverages | Beverage Processing | Food Quality, Safety & Preservation | Food Supply Chain & Distribution Systems | Food Nanotechnology

**Session Chair**: *Alexander Sirotkin*, University of Constantine the Philosopher, Slovakia

**Session Co-chair**: *Jordane Jasniweski*, University of Lorraine, France
Title: A study of anthocyanin extraction methods from high anthocyanin purple corn cob hybrid: KPSC 901, and application of the extract powder
Withida Chantrapornchai, Kasetsart University, Thailand

Title: Brewing process of traditional alcoholic beverages and patterns of drinking in Nepal
Yui Sunano, Nagoya University, Japan

Coffee Break

Title: Evaluation of pinhao (Araucaria angustifolia) seed coat as source of total polyphenols, antioxidant, antimicrobial and allelochemical agents
Voltaire Santanna, University of Rio Grande do Sul, Brazil

Title: Bread incorporated with grape marc powder: Product characteristics, antioxidant and sensorial analysis
Luis Fernando Schoretter da Silva, University of Rio Grande do Sul, Brazil

Title: Antioxidant properties of phenolic extracts and muffins enriched with date fiber concentrates obtained from date fruits (Phoenix dactylifera L.) hydrothermally treated
Guillermo Rodriguez Gutierrez, Spanish National Research Council, Spain

Special Session

Title: Food, drink and medical plants can affect female reproductive functions
Alexander V. Sirotkin, Constantine the Philosopher University, Slovakia

Day 2 March 3, 2017

Keynote Forum

Title: Combination of mathematical algorithms and laser applications: A reliable way to control the food quality
Jose S. Torrecilla, Complutense University of Madrid, Spain

Title: Phage antimicrobials, Promises and challenges
Zeinab Hosseini-Doust, McMaster University, Canada

Coffee Break

Title: Biotechnology innovation in biological control of plant diseases
Ilan Chet, Hebrew University of Jerusalem, Israel

Title: Complex societal agriculture problems
Dorien De Tombe, International Research Society on Methodology of Societal Complexity, Netherlands

Special Session

Title: Nutritional quality of dried vegetables and vegetable soups
Christian Grun, Unilever, Netherlands

Special Session

Title: Chlorantraniliprole 0.4 GR – featuring a novel mode of action against grape stem borer, Celosterna scabrator
D. N. Kambrekar, University of Agricultural Sciences, India

Lunch Break

Workshop

Title: Effect of the incorporation of dried grape marc into wheat flour
Voltaire Santanna, University of Rio Grande do Sul, Brazil
Luis Fernando Schoretter da Silva, University of Rio Grande do Sul, Brazil

Oral Session 3

Food Processing | Food and Health | Bioprocess Engineering & Fermentation Technology | European Food and Beverage Sector | Food Biotechnology
Session Chair: Guillermo Rodriguez Gutierrez, Spanish National Research Council, Spain
Session Co-chair: Evzen Sarka, University of Chemistry and Technology, Czech Republic
Title: Changes in the availability of nutrients and anti nutrients with simple processing methods  
Jagriti Sharma, Talking Rain Beverage Company, USA  

Title: Development of fruit jelly containing pomegranate juice and pomegranate peel extract  
Hathairat Rimkeeree, Kasetsart University, Thailand  

Title: Slowly digestible and resistant starches in food and their role in nutrition  
Evzen Sarka, UCT Prague, Czech Republic  

Title: Novel phenolic derivatives of pectin: enzymatic synthesis and properties  
Jordane Jasniewski, University of Lorraine, France  

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<td>Sustainable Agriculture</td>
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<td>Session Chair: Ilan Chet, Hebrew University of Jerusalem, Israel</td>
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Title: Comparison of allelopathic activity of some edible mushroom and wild mushroom in Japan  
Asma Osivand, Tokyo University of Agriculture and Technology, Japan  

Title: Marker-trait association analysis for grain calcium content in global collection of finger millet genotypes  
Shambhavi Yadav, University of Agriculture and Technology, India  

Title: Organic agriculture as a form of sustainable farming and public perception  
Abdirashid Elmi, Kuwait University, Kuwait  

Title: Effects of humic acid on nitrogen contents of wheat plant  
Metin Turan, Yeditepe University, Turkey  

Title: Tolerance to combined stress of drought and salinity in Tibetan wild barley  
Feibo Wu, Zhejiang University, China  

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<td>Nutrition &amp; Nutritional Disorder Management</td>
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<td>Session Chair: Voltaire Santanna, University of Sao Paulo, Brazil</td>
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Title: Synthesis of caprylins through the esterification of glycerol with caprylic acid by using immobilized lipase  
Michele Vitolo, University of Sao Paulo, Brazil  

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| Title: Effect of maternal food restriction on the folliculogenesis and steroidogenesis in female rat offspring  
Abdel Halim Harrath, King Saud University, Saudi Arabia |
| Title: Using fish sauce as a substitute for sodium chloride in culinary sauces and effects on sensory properties  
See Wan Yan, Taylor’s University, Malaysia |

| Young Research Forum |
Title: Structure and gelation properties of casein micelles doped with curcumin under acidic conditions  
Aya N. Khanji, Université de Lorraine, France

Title: Water absorption behavior of barley seed cells is affected by ultrasonic waves  
Meisam Nazari, Georg-August University of Gottingen, Germany

Title: Protein content in common bean row seeds in relation to a* and b* dimensions of the L*a*b* color space  
Monika Vidak, University of Zagreb, Croatia

Title: Influence of stable and abusive temperatures on lipid deterioration of Atlantic herring (Clupea harengus) light and dark muscle during long-term frozen storage.  
Dang Thi Thu Huong, University of Iceland, Iceland

Title: Effect of non-thermal plasma on physico-chemical, functional and rheological properties of rice starch  
Rohit Thirumdas, Institute of Chemical Technology, India

Lunch Break

Title: A novel salt substitute containing amino acid & low-sodium processed meat  
Yu-Xia Zhu, Nanjing Agricultural University, China

Title: Fast identification of new rice and stored rice by laser-induced breakdown spectroscopy  
Xiao-Lan Yu, Zhejiang University, China

Title: Development and technofunctional-sensory characterization of virtually TFA free deep-frying fats for bakery products  
Sybille Merkle, Hamburg University of Applied Sciences, Germany

Title: Effect of different strawberry varieties on the nectar quality  
Najat Belhadj, Abdelmalek Essaâdi University, Morocco

Video Presentation

Title: Evaluation of the physicochemical properties, proximate compositions and antinutrients of bambara nut used for energy bar production  
Ngozika C. Okechukwu Ezike, Imo State University, Nigeria

Coffee Break

Closing Ceremony