

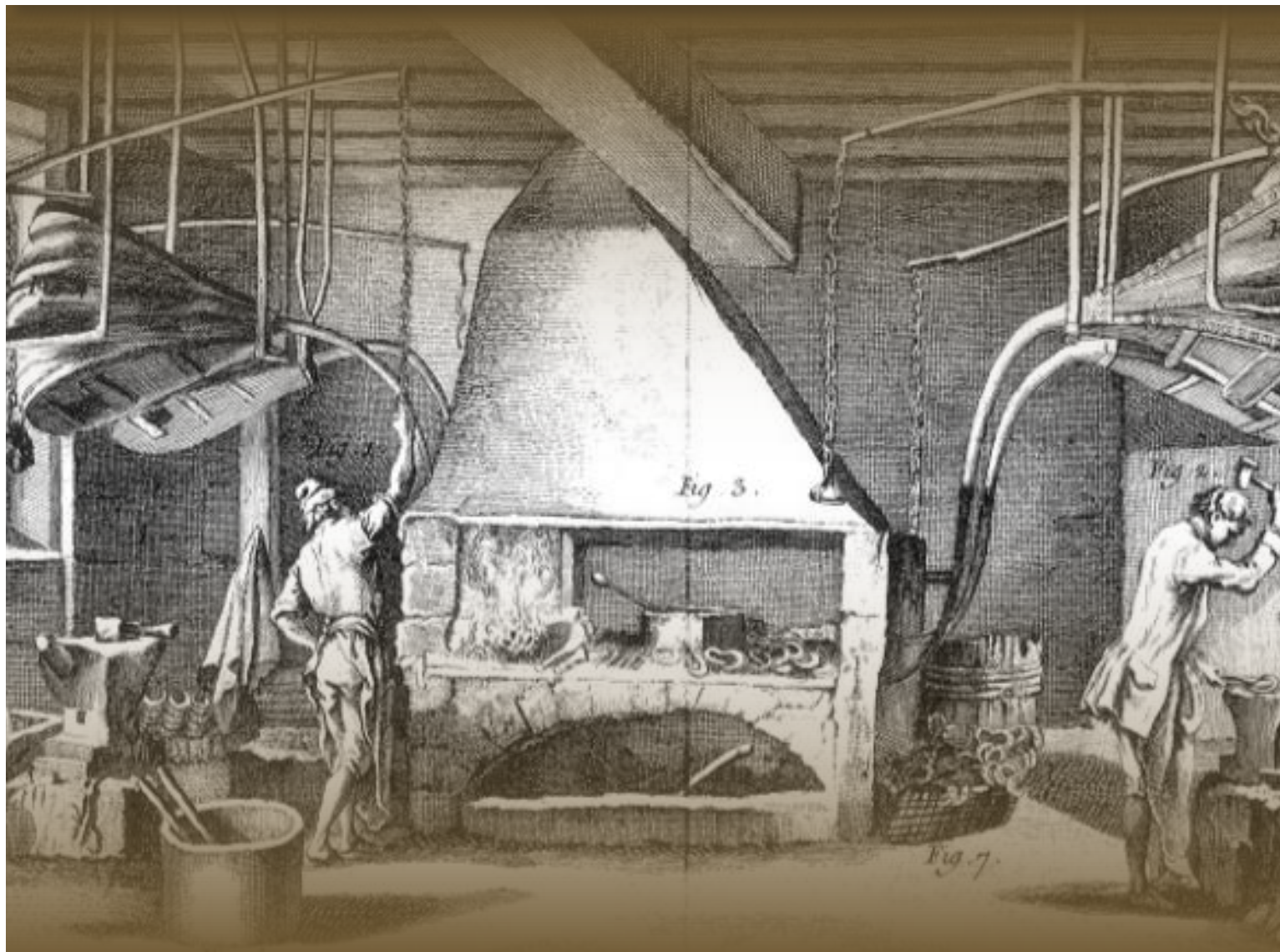
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# Tentative Program

## 21<sup>ST</sup> 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**

### Conference Secretariat

Conference Series Kemp House, 152 City Road, London EC1V 2NX

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<https://foodtechnology.conferenceseries.com/>

# 21<sup>ST</sup> INTERNATIONAL CONFERENCE ON FOOD TECHNOLOGY AND PROCESSING

October 2-4, 2018 London, UK

## Program at A Glance

Program Day 1				
Morning Sessions	Registrations @ Reception Desk	08.00-09.00 AM		
		Time	General Session	
		09.00-09.15	Inaugural Address	
	Least of 3 Keynote/Plenary Talks	09.15-09.45	Keynote/Plenary Talk 1	
		09.45-10.15	Keynote/Plenary Talk 2	
		10.15-10.45	Keynote/Plenary Talk 3	
	Panel Discussions/Group Photo			
	Coffee/Tea Break 10.45-11.00 (Networking)			
	11.00-12.40	Speakers (25 Mins each) (Slot Available)		
Evening Sessions	Lunch Break 12.40-13.30			
	13.30-15.30	Speakers (25 Mins each) (Slot Available)		
	Coffee/Tea Break 15.30-15.45 (Networking)			
	15.45-18.25	Speakers (25 Mins each) (Slot Available)		
Program Day 2				
Morning Sessions		Time	Session 1	Session 2
	Least of 3 Keynote/Plenary Talks	09.15-09.45		
		09.45-10.15		
		10.15-10.45		
	Coffee/Tea Break 10.40-10.55 (Networking)			
Evening Sessions	10.55-12.35		Speakers (Slot Available)	Speakers (Slot Available)
	Lunch Break 12.35-13.25			
	13.25-15.05		Speakers (Slot Available)	Speakers (Slot Available)
	Young Research Forum Session			
	Poster Session			
	Coffee/Tea Break 15.05-15.20 (Networking)			
	15.20-18.00		Speakers (Slot Available)	Speakers (Slot Available)
Program Day 3				
Morning Sessions		Time	Session 1	Session 2
	09.00-10.40		Speakers (Slot Available)	Speakers (Slot Available)
	Coffee/Tea Break 10.40-10.55 (Networking)			
Evening Sessions	10.55-12.35		Speakers (Slot Available)	Speakers (Slot Available)
	Lunch Break 12.35-13.25			
	13.25-15.05		Speakers (Slot Available)	Speakers (Slot Available)
	Coffee/Tea Break 15.05-15.20 (Networking)			
	Awards & Closing Ceremony			

For More Details, Visit : <https://foodtechnology.conferenceseries.com/>



## *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

**Email: [foodtechnology@foodtechconferences.com](mailto:foodtechnology@foodtechconferences.com)**

## Conference Venue

London, UK

### Contact us

**America: Conference Series LLC**

**Euro Food 2018**

2360 Corporate Circle., Suite 400 Henderson,  
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Hyderabad 500032, INDIA

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## Conference Venue London

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.



19<sup>th</sup> 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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**Conference Series-UK**

Kemp House, 152 City Road, London EC1V 2NX, UK  
Toll Free: +0-800-014-8923

Day 1 October 23, 2017

Registrations

ROME & LONDRES

conference**series**.com

## Opening Ceremony

### 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

Networking and Refreshments Break

#### 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**, Kahramanmaraş 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 Bagci**, 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 Radojic Redovnikovic**, University of Zagreb, Croatia

**Title: Current development in detection of adulteration in extra virgin olive oil**

**Turkan Mutlu Keceli**, Cukurova University, Turkey



## Networking and Refreshments Break

**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**, Kahramanmaraş 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

## Networking and Refreshments Break

## 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 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

**Title: Investigation of using chitosan for preservation chicken and quail eggs**

**Ozlem Turgay**, Kahramanmaraş 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

## 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, Kahramanmaraş 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, Kahramanmaraş 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 | 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**

**Title: Chickpeas as a functional food ingredient for the gluten-free industry**

Sanaa Ragaei, 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 staple 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

#### Session Introduction

**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 (*Embllica officianalis*) 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 CO<sub>2</sub> 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

## Day 2 Poster Presentation, Session 1

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  $\beta$ -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  $\beta$ -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 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  $\beta$ -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

**Bookmark your dates**

20<sup>th</sup> International Conference on

# FOOD PROCESSING & TECHNOLOGY

October 2-4, 2018 | London, UK

E-mail: [foodtechnology@foodtechconferences.com](mailto:foodtechnology@foodtechconferences.com)

Website: [foodtechnology.conferenceseries.com](http://foodtechnology.conferenceseries.com)



8<sup>th</sup> World Congress on  
**Agriculture & Horticulture**  
and

16<sup>th</sup> Euro Global Summit on  
**Food & Beverages**

March 02-04, 2017 Amsterdam, Netherlands



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P: 702-508-5200, F: +1-650-618-1417

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**E-mail:** [agriworld@foodtechconferences.com](mailto:agriworld@foodtechconferences.com); [Email:foodtechnology@foodtechconferences.com](mailto:Email:foodtechnology@foodtechconferences.com)

## Meeting Place 4&5

conference**series**.com

# Opening Ceremony

## 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

Lunch Break

### 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 Jasniewski**, 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

**Coffee Break**

**Poster Presentation**

**Oral Session 4**

**Sustainable Agriculture | Agro-ecology & Bioenergy | Forestry & Global Climate Change | Bio Based Materials  
| Rice Research | Types of Agriculture | Natural Resources Management**

**Session Chair: Ilan Chet**, Hebrew University of Jerusalem, Israel

**Session Co-chair: Feibo Wu**, Zhejiang University, China

**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

**Day 3 March 4, 2017**

**Oral Session 5**

**Nutrition & Nutritional Disorder Management | Recent Trends in Food & Beverages | Beverage Industry Safety  
and Ethics | IPR in Food Industry**

**Session Chair: Voltaire Santanna**, University of Sao Paulo, Brazil

**Session Co-chair: Abdel Halim Harrath**, King Saud University, Saudi Arabia

**Title: Synthesis of caprylins through the esterification of glycerol with caprylic acid by using immobilized  
lipase**

**Michele Vitolo**, University of Sao Paulo, Brazil

**Coffee Break**

**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, Universite de Lorraine, France

**Title: Water absorption behavior of barley seed cells is affected by ultrasonic waves**

Meisam Nazari, Georg-August University of Göttingen, 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**

