**For Available Speaker Slots**

foodtechnology@foodtechconferences.com

UK: Conference Series llc LTD
47 Churchfield Road, London, W3 6AY
Email: foodtechnology@foodtechconferences.com

https://foodtechnology.insightconferences.com/
### Program at A Glance

**Day 1**

<table>
<thead>
<tr>
<th>Registrations @ Reception Desk</th>
<th>08.00-09.00 AM</th>
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<tr>
<td>Time</td>
<td>General Session</td>
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<tr>
<td>09.00-09.15</td>
<td>Inaugural Address</td>
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<tr>
<td>09.15-09.45</td>
<td>Keynote/Plenary Talk 1</td>
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<td>09.45-10.15</td>
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<td>Keynote/Plenary Talk 3</td>
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<td>Least of 3 Keynote/Plenary Talks</td>
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<tr>
<td>Time</td>
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<tr>
<td>Coffee/Tea Break 10.45-11.00 (Networking)</td>
<td>11.00-12.40</td>
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<td>Lunch Break 12.40-13.30</td>
<td>Speakers (25 Mins each) (Slot Available)</td>
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<tr>
<td>Coffee/Tea Break 15.30-15.45 (Networking)</td>
<td>15.45-18.25</td>
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**Day 2**

| Time                          | Session 1       | Session 2       |
| 09.15-09.45                  |                  |                 |
| 09.45-10.15                  |                  |                 |
| 10.15-10.45                  |                  |                 |
| Coffee/Tea Break 10.40-10.55 (Networking) | 10.55-12.35 | Speakers (Slot Available) | Speakers (Slot Available) |
| Lunch Break 12.35-13.25      | Speakers (Slot Available) | Speakers (Slot Available) |
| 13.25-15.05                  |                  |                 |
| Coffee/Tea Break 15.05-15.20 (Networking) | 15.20-18.00 | Speakers (Slot Available) | Speakers (Slot Available) |

**Day 3**

| Time                          | Session 1       | Session 2       |
| 09.00-10.40                  | Speakers (Slot Available) | Speakers (Slot Available) |
| Coffee/Tea Break 10.40-10.55 (Networking) | 10.55-12.35 | Speakers (Slot Available) | Speakers (Slot Available) |
| Lunch Break 12.35-13.25      | Speakers (Slot Available) | Speakers (Slot Available) |
| 13.25-15.05                  |                  |                 |
| Coffee/Tea Break 15.05-15.20 (Networking) | 15.20-18.00 | Awards & Closing Ceremony |
Food Technology 2018

Dates – 04-06 October

Venue
Park Inn by Radisson London
Title: Food Safety Lawsuits in the United States

William (Bill) Marler  
foodborne illness lawyer  
US, America

An accomplished attorney and national expert in food safety, William (Bill) Marler has become the most prominent foodborne illness lawyer in America and a major force in food policy in the U.S. and around the world. Marler Clark, The Food Safety Law Firm, has represented thousands of individuals in claims against food companies whose contaminated products have caused life altering injury and even death.

Title: Microbial identification of bovine milk isolates compared between conventional culture, MALDI-TOF and 16S rRNA

David J. Wilson  
Utah State University, USA

Animal, Dairy and Veterinary Sciences  
Dairy Cattle Health, Dairy Goat Health, Epidemiology Associate Professor  

AWARDS  
2013 Award for Excellence in Multistate Research, 2013  
2009 Award for Excellence in Multistate Research, 2009  
NE-1028, Association of State Agricultural Experiment Station Directors

Title: Effect of heat treatment on protein profile of whey protein beverages (WPB)

Dr. Anibal Barrios  
Florida State University

Anibal Barrios his expertise in food sciences and passion for exercise sciences. He was research assistant on the department of Nutrition, Food and Exercise Sciences on Florida State University, and worked on whey protein beverages projects, and plant design experimentation on the department of Chemical % Biomedical Engineering of the same university. He sent 2 articles to the Journal of Chemical Engineering, and the Journal of Dairy Technology respectively, to achieve a honour thesis on the Universidad del Atlántico, on Barranquilla, Colombia. he was also an entrepreneur on Unreasonable labs on 2016 and on the DIA program of the OEA.
Julien Lonchamp is a Lecturer in Food Science at Queen Margaret University and a researcher at the Scottish Centre for Food Development and Innovation (SCFDI) in Edinburgh (UK). He previously held research positions at Heriot-Watt University, Edinburgh University and Strathclyde University. Julien’s research is concerned with food ingredient functionality, new product profiling and co-product optimisation. Julien currently contributes as researcher co-investigator to two Innovate UK / BBSRC grants in collaboration with a range of academic and industrial partners.

Mycoprotein fractions from the Quorn fermentation co-product as novel functional ingredients for the food industry

**Dr. Julien Lonchamp**
Queen Margaret University, United Kingdom

Faculty in Peradeniya B Navam Hettiarachchy, an IFT Fellow, earned her Ph.D. in Medical school, Sri Lanka. She was the Director of Food Biochemistry from the University of Hull, England. She was a Science Program at North Dakota State University and now a University Professor in the Department of Food Science, University of Arkansas. In recognition of sustained excellence she has been highly recognized with numerous awards for her teaching, research, and service. She has 6 patents, 3 books edited or co-edited, 20 Book Chapters, and 155 journal articles and over 380 presentations and has been serving as an editorial board member of reputed journals.

Innovative low calorie protein-rich healthy edamame snack chips with vegetables and fruits

**Navam Hettiarachchy**
Director of Food Science Program at North Dakota State University

Impact of preheating on solid-liquid food temperature distribution after Ohmic Sterilization process and multi-objective optimization

**Farshad Bolourchifard**
Politecnico di Milano, Italy

Farshad Bolourchifard has his expertise in Energy Systems and Computational Fluid Dynamics, improving the efficiency using multiobjective optimization methods. He did several simulations and experiments to improve the systems operation and also the final quality of the output. Currently, food processing techniques are using several machines and devices which needs to be considered for energy and time optimization. On the other hand, his multi objective model will consider the sterilization limits to have the acceptable final product which can be fruit, vegetable or food.
Title: Effect of calcium, citrate and urea on the stability of ultra-high temperature treated milk: a full factorial designed study

Mrs. Maria A. Karlsson
Swedish University of Agricultural Sciences (SLU), Sweden

Maria A. Karlsson is a third year PhD student at the Swedish University of Agricultural Sciences in Uppsala, Sweden, and holds a MSc in agriculture with specialization in Food Science. I currently investigate how factors related to the composition and properties of raw milk affect the stability of ultra-high temperature (UHT) milk during long time storage. My PhD project is conducted in close collaboration with Tetra Pak and Norrmejerier, a Swedish dairy cooperative.

Title: Development and characterization of active food packaging films based on low density polyethylene (LDPE) and natural antioxidant curcumin

Jasim Zia
Italian Institute Of Technology

Jasim Zia is a PhD student in the group of smart materials, at the Italian institute of technology and in the department of Informatics, Bioengineering, Robotics and system engineering (DIBRIS) at the university of Genoa, Italy. He has completed his master degree at university of Textile, Pakistan, Textile engineering Department and his under graduate degree at University of Faisalabad, Pakistan Department of textile engineering. He worked on the development of shape memory polymers composites for his master thesis.

Title: Spray dried juçara pulp and lyophilized grape pomace: Influence in the phenolic compound bioaccessibility and gut microbial grow

Carolina Beres
Brazilian Agricultural Research Corporation

Carolina Beres as a nutritionist and microbiologist focused her academic carrier on the development of new products and on alternative applications for agricultural waste. Her original country, Brazil, has agriculture as main economic income being this subject of great significance. She finished her PhD in Food Science on June 2017, and now works at Brazilian Agricultural Research Corporation – Embrapa, in a pos doctoral position.
**Title: The nixtamalization of maize grains, with infrared radiation, decreases the content of aflatoxins in tortillas**

**Arambula Villa**  
Cinvestav IPN-Queretaro Unit, Mexico

Geronimo Arambula has its expertise in the resolution of problems related to the maize dough and tortilla industry, as well as in the development of processes and analysis techniques for its preparation, conservation and innocuity in its consumption. He has contributed with basic and technological knowledge about new processes and production techniques of the maize tortilla, besides being the author of several patents among which is the process of nixtamalization with infrared radiation mentioned in this work.

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**Title: Protein extraction from seaweed in industrial scale**

**Alireza Naseri**  
PhD student DTU Food, Denmark.

Alireza Naseri is working on the extraction of bioactive compounds (mainly protein) from red seaweed in industrial scale for more than 4 years at the Technical University of Denmark. He started as a research assistant and then as a Ph.D. student under the supervision of Professor Charlotte Jacobsen. The obtained results in the lab and large scale are promising and based on the newly defined extraction method, the first patent filed as “Method of treating seaweed for extraction of carrageenan and non-carrageenan bioactive compounds”.

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**Title: Importance of Quality Assurance on Agribusiness from Tanzania**

**Petronila Mlowe**  
MCIEH FRSPH  
Senior Food Safety Auditor, UK

Petronila Mlowe MCIEH FRSPH is a Senior Food Safety Auditor in UK local Government experienced Food Safety Trainer, food regulatory role, Vice Chair of Britain Tanzania Society and Trustee for Tanzania Development Trust as well as TUHEDA. In 2014 she founded Food Safety & Quality Consultancy providing food hygiene training services to food businesses in UK and Tanzania. The aim is to enhance food safety knowledge and skills to businesses by providing understanding of principles of food safety and how to incorporate knowledge with practical to control hazards throughout food chain.
Title: Food safety and quality: Day to Day Challenges and Prevention

Rishov Sircar, is from New Delhi in country India, Pursuing his degree in B.tech Food Technology at Sam Higginbotttom University of Agriculture Technology and Sciences Allahabad, India. An internal auditor of FSMS 22000/2005. Vice President of Society of Food Engineers, he was the part of Organizing committee to organize several Invited talks, one-day seminar, an international workshop in the area of Food Processing and Technology., Currently, he is working on few researches.

Title: Food microbiology and omics approaches

Tiziana Maria Sirangelo - Educational background - 2nd year PhD in Agri-Food Sciences, Technologies and Biotechnologies (Univ. of Modena and Reggio Emilia, Italy). Master Degree in Biology– University of Calabria, Italy - 110/110 cum laude. School on Computational Analysis From Genomic Diversity to Ecosystem Structure –Univ. of Florence, 2017. Work experience – PhD work experience carried out at Microbial Biotechnologies and Fermentation technologies Laboratory –Univ. of Modena and Reggio Emilia - 2016-2018.

Title: Comparison of High Hydrostatic Pressure and Thermal processing on the nutritional and sensorial quality of vegetables

Ana Baranda

PhD, AZTI-Tecnalia, Spain

Degree in Chemistry and a PhD in Analytical Chemistry. Since 2005 working as a researcher at the Food Research Unit AZTI-Tecnalia, in the area of New Food, with the aim of assessing the nutritional impact of new technologies for conservation and stabilization of vitamins and other quality parameters. Member of AEN / CTN group 44/SC4/GT9 National Standardization Technical Committee in the field of "Vitamins and Carotenoids" CEN / TC 275/WG9. Also experience in reduction of food allergenicity and evaluation of parameters of quality of food through non-invasive technologies.
Title: Animal Feed Resources and their Management in Nepal

Netra P. Osti
National Animal Science Research Institute (NASRI), Khumaltar Lalitpur Nepal

Netra P. Osti expertise in animal nutrition, established animal nutrition laboratory in Nepal and published many papers in journals and proceedings. He holds M.Sc Animal Science degree from Tribhuvan University Nepal, and Laboratory Quality System, short training, from Texas A&M University USA. He was senior scientist in National Animal Science Research Institute (NASRI) Khumaltar Nepal in the field of animal nutrition and feeding, previously livestock development officer in Department of Livestock Services (DLS) Nepal now freelancer.

Title: FUNCTIONAL TEST OF SORTATION MACHINE / SORGHUM SEED GRADING PNEUMATIC TYPE

Ana Nurhasanah
Center for Agricultural Engineering Research and Development Serpong

Ana Nurhasanah has her expertise in design and testing of sorghum machinery. Her open and contextual evaluation based on responsive design, fabrication creates new pathways for improving sorghum machinery. She has built this model after years of experience in research, evaluation, design, testing and administration both in farmer and Agricultural Institution District. The foundation is based on ICEARD evaluation (ICEARD, 2017) which is a methodology that utilizes the previous design, testing: measurement, description and technical analysis. It allows for value-farmer. This approach is responsive to all stakeholders and sorghum farmer.

Title: In vitro antioxidant, anticancer properties and probiotic characteristics of selected lactic acid bacteria strains

M.G. Shehata
Food Technology Department, Arid Lands Cultivation Research Institute, Egypt.

Mohamed Gamal Shehata studied Food Science and Technology at the University of Alexandria (UA), Egypt, where he also received his Ph.D. Degree in Food Science. Since 2016, he is Associate Professor at City of Scientific Research and Technological Applications, Department of Food Science and Technology. Mohamed G. Shehata develop probiotic and synbiotic dairy and non-dairy products, for which they evaluate microbiological, physico-chemical, and sensory features during shelf life and their probiotic and synbiotic potential through in vitro and vivo tests.
Title: Food emulsifiers made through esterification catalysed by immobilised lipases

Nabil Miled
Higher Institute of Biotechnology
Sfax University, Tunisia

Nabil Miled is a professor of Biological engineering. His expertise domain in enzymes’ engineering: production of enzymes by molecular biology, biochemical and structural characterization of enzymes and their use as bio-catalysts in conversion reactions. He is expert of enzymes such as lipases or PI 3-kinases, that convert lipids. He was involved in determining crystal structures of active gastric lipase as well as sub-domains of PI 3-kinase. He is using immobilized lipases as biocatalysts to produce high added value esters used in industry (food and pharmaceutics) such as flavor esters, emulsifiers and dopamine esters.

Title: Application of Response Surface Methodology (RSM) for the Production and Optimization of Extrusion Parameters on Extruded Snacks from the Blends of African yam bean, sorghum and Moringa leaf powder

Nwakalor Chizoba
Nigeria

Chizoba Nwakalor has her expertise in evaluation and passion in extrusion and production. Her interest in evaluation and production creates new pathways for novel products. She has built these evaluation and production models after years of experience in research, evaluation and teaching in education institution.

Title: Antifungal efficacy of chitosan nanoparticles against phytopathogenic fungi and its effect on zearalenone production by

Ahmed Y.Gibriel
Ain Shams University
Egypt

Food Science and Technology Department, Faculty of Agriculture, Ain Shams University, Cairo, Egypt. He authored 12 papers in international journals and 6 peer-reviewed publications. As a mentor, he works with young people to achieve academic excellence and career development.
Eridiong Onyenweaku is a biochemist and nutritionist. She has her expertise in the field of public health nutrition and has a passion to ensure proper awareness of the relevance of adequate nutrition to health. She lectures in the University of Calabar – Nigeria, and also carries out relevant research in biochemistry and nutrition. She is also part of a research team which carries out nutritional assessments and evaluations. As a mentor, she works with young people to achieve academic excellence and career development.

Eridiong O. Onyenweaku
UNICAL, Nigeria

Title: Egg consumption pattern and its influence on the health status of adults

Elizabeth Farinde has her expertise in the field of Food Science and Technology with special interest in food processing and food products development. She has passion for nutritional and livelihood improvement of the rural poor. She has developed a number of fermented products from legumes for improved nutrition and health status. Many of the food products developed have been disseminated to the rural dwellers in Nigeria through the extension agents of her Institute (Institute of Agricultural Research and Training, Ibadan, Nigeria).

Elizabeth O. Farinde
Institute of Agricultural Research and Training
Ibadan, Nigeria

Title: Utilization of Lima bean (Phaseolus lunatus) for daddawa (protein rich food condiment) production in Nigeria

Dr. Gholam Hosseininia is an Associate Professor at Faculty of entrepreneurship, University of Tehran. He is also chancellor of Science – Applied Maharat Higher Education Institute. He holds a PhD in "Sustainable rangeland management: application of social network analysis. He is familiar with "food supply chain management.".

He has broadly been involved in agri-rural and development studies including 40 national projects among which he steered 19 projects. Furthermore, he has published over 30 papers amongst a series of high impact factor journals (national and international).

Gh. Hosseininia
University of Tehran. Iran

Title: Entrepreneurial opportunities in precision agriculture: (case study: Internet of things in Farm and Food)
Title: Antifungal Nature Of Bacillus Subtilis In Controlling Post Harvest Fungal Rot Of White Yam

Ifueko Oghogho Ukponmwan is a lecturer at Edo state polytechnic usen P.M.B 1104 Benin City Edo state Nigeria. he has 6 patents, 3 books edited or co-edited, 20 Book Chapters, and 155 journal articles and over 380 presentations and has been serving as an editorial board member of reputed journals.

Title: MICROSTRUCTURE AND ANTIOXIDATIVE ACTIVITIES OF NATURAL ANTIOXIDANTS IN THE PRESENCE OF DIFFERENT PROTEINS IN A FOOD MODEL.

Jumoke Olatujoye department of Food and Nutritional Sciences, The School of Chemistry, Food and Pharmacy, The University of Reading, he has built these evaluation and production models after years of experience in research, evaluation and teaching in education institution.

Title: Effect Of Defatted Soy Flour And Processing Temperature on Quality Criteria Of Pasta

Amir Ansari graduated from food technology of Tehran university science. He has 15 years experience of food technology and science and cereal science as Quality manager in Iran. He searched and produced soy pasta in Iran and distributed it for people. He researched about fortification of food with Inulin and yeast extract.
Title: Evaluation of microbial load of beef of Arsi cattle in Adama town, Oromia, Ethiopia

Arse Gebeyehu Wod was born on September 12, 1982 and studied his elementary and high school at Ethiopian Adventist Academy. He joined Mekelle University in 2002 to study animal science and got his BSc degree after four years. During his postgraduate study he studied animal production and collected his MSc degree in 2012 from Haramaya University. As a senior researcher at Adami Tulu Agricultural Research Center with over 10 years experience in meat and dairy animal research, his recent research was the microbial load of beef of Arsi Cattle.

Title: UTILIZATION OF GINGER, TURMERIC AND HERBS FOR TEA GRANULES PRODUCTION AND CONSUMPTION

Rosemarie Jadie is graduated from Bicol University Gubat Campus, she has 15 years experience of food technology and science and cereal science. She has published over 30 papers amongst a series of high impact factor journals (national and international).

Title: Performance of rice and cassava starch in the reduction of tannins from cashew apple juice

Balali Iddrisu Gadafi
Winneba College of Agriculture Education

Department of Biological Sciences Education, University of Education Winneba - Mampong
Department of Crop and Soil Sciences Education, University of Education Winneba – Mampong
Kumasi Centre for Collaborative Research in Tropical Medicine, Kwame Nkrumah University of Science and Technology, Kumasi
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

Conference Venue
London, UK
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
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 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 Radojcic 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

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

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 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

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 chip 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 (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 CO$_2$ 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

Panel Discussion

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

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 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
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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 |
| **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 |
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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16\textsuperscript{th} Euro Global Summit on \textbf{Food \& Beverages} \\
March 02-04, 2017   Amsterdam, Netherlands
## Keynote Forum

### Introduction

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<th>Title: Multi-stakeholder approach in reducing global food loss</th>
<th>Prasanta K Kalita, University of Illinois, USA</th>
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</table>

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

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<th>Aleardo Zaccheo, Bioethica Food Safety Engineering, Switzerland</th>
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### Group Photograph

### Coffee Break

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

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<tr>
<th>Title: SAAT: Silicic acid agro technology / the use of silicic acid in agriculture</th>
<th>Henk-Maarten Laane, ReXil Agro BV, Netherlands</th>
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### Title: Prospects of different sources of silicon in agricultural and horticultural crops

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<th>Prakash Nagabavanalli B, University of Agricultural Sciences, India</th>
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### Symposium

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

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<th>Alexander Sulakvelidze, Intralytix Inc., USA</th>
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### Title: Bacteriophage biocontrol as a food safety measure in both human and pet foods

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

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<th>Andre Senecal, US Army, USA</th>
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### Oral Session 1

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<th>Crop Sciences &amp; Organic Agriculture</th>
<th>Agricultural Extension &amp; Education</th>
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<th>Poultry Farming</th>
<th>Greenhouse &amp; Horticulture</th>
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### Session Chair: Beatrice, Berger Leibniz Institute of Vegetable and Ornamental Crops, Germany

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

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<tr>
<th>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)</th>
<th>Liang Chen, Chinese Academy of Agricultural Sciences, China</th>
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<th>Title: Managing western flower thrips by the use of biocontrol agents in conventional and solar greenhouses</th>
<th>Poonam Singh, Assiniboine Community College, Canada</th>
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<tr>
<th>Title: Complex compost in its function as a multiphase disperse system of different production wastes</th>
<th>Ivan S. Belyuchenko, Kuban State Agrarian University, Russian Federation</th>
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<tr>
<th>Title: Harnessing plant growth-promoting bacteria for sustainable agriculture</th>
<th>Beatrice Berger, Leibniz Institute of Vegetable and Ornamental Crops, Germany</th>
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<th>Title: Refining and bran grinding levels of wheat flours, besides baking properties, affect tensile characteristics of derived bioplastics</th>
<th>Paolo Benincasa, University of Perugia, Italy</th>
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<th>Title: Water stress estimation system Using thermography with a smartphone</th>
<th>Sosuke Mieno, National Institute of Technology, Toba College, Japan</th>
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### Oral Session 2

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<th>Beverage Processing</th>
<th>Food Quality, Safety &amp; Preservation</th>
<th>Food Supply Chain &amp; Distribution Systems</th>
<th>Food Nanotechnology</th>
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### 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 scrabrator
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

Poster Presentation

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, 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

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, Abdematek Essaâdi University, Morocco

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

Lunch Break

Video Presentation

Coffee Break

Closing Ceremony