23rd International Conference on Food Technology & Processing

October 07-08, 2019
Dublin, Ireland

SCIENTIFIC PROGRAM
### DAY 1
Monday, 07th October

<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
</tr>
</thead>
<tbody>
<tr>
<td>08:30-09:00</td>
<td>Registrations</td>
</tr>
<tr>
<td>09:00-09:30</td>
<td>Introduction</td>
</tr>
<tr>
<td>09:30-09:50</td>
<td>COFFEE BREAK</td>
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<tr>
<td>09:50-11:50</td>
<td>KEYNOTE LECTURES</td>
</tr>
<tr>
<td>11:50-13:10</td>
<td>Talks On:</td>
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<tr>
<td></td>
<td><strong>MEETING HALL 01</strong></td>
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<tr>
<td></td>
<td>Food Technology</td>
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<td></td>
<td>Health and Nutrition</td>
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<td></td>
<td>Enzymes in Food</td>
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<td>Dairy Technology</td>
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<td><strong>MEETING HALL 02</strong></td>
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<td>Talks On:</td>
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<tr>
<td></td>
<td>Food Engineering and Processing</td>
</tr>
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<td>Physical Separation of Food Components</td>
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<td>Heat and Mass Transfer</td>
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<td>Extrusion</td>
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<td>Reaction Kinetics</td>
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<td>13:10-13:15</td>
<td>GROUP PHOTO</td>
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<td>13:15-14:00</td>
<td>LUNCH BREAK</td>
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<tr>
<td>14:00-16:00</td>
<td>Talks On:</td>
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<tr>
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<td><strong>MEETING HALL 01</strong></td>
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<tr>
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<td>Chemistry of Food and Bio-processed Materials</td>
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<td>Food Additives</td>
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<td>Flavour and Color compounds</td>
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<td>Chemical Preservatives</td>
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<td><strong>MEETING HALL 02</strong></td>
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<td>Talks On:</td>
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<tr>
<td></td>
<td>Food and Dairy Technology</td>
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<td>Dairy Plant Operations and Management</td>
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<td>Dairy Plant Design and Development</td>
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<td>16:00-16:20</td>
<td>COFFEE BREAK</td>
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<td><strong>MEETING HALL 01</strong></td>
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<tr>
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<td>Young Researchers in</td>
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<td>Food Technology and Processing</td>
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<td><strong>MEETING HALL 01</strong></td>
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<td><strong>KEYNOTE LECTURES</strong></td>
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<td>10:30-10:50</td>
<td><strong>COFFEE BREAK</strong></td>
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<td>Food Microbiology</td>
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<td>Foodborne Pathogens</td>
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<td><strong>LUNCH BREAK</strong></td>
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<td>13:35-15:55</td>
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<td>Talks On:</td>
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<td></td>
<td>Food Preservation</td>
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<td>Traditional techniques</td>
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<td>Modern industrial techniques</td>
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<td>Methods of Preserving Food</td>
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<td>15:55-16:15</td>
<td><strong>COFFEE BREAK</strong></td>
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<td><strong>MEETING HALL 01</strong></td>
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<tr>
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<td>Poster Presentations</td>
</tr>
</tbody>
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https://foodtechnology.insightconferences.com/
Alireza Naseri  
DTU Food, Denmark

Amanda Naaum  
TRU-IF Ltd., Canada

Ana Nurhasanah  
Indonesian Centre for Agricultural Engineering Research and Development, Indonesia

Busra Sahin  
Cankiri Karatekin University, Turkey

Christian Hitti  
Lebanon

Estefania F Garcia  
Federal University of Paraiba, Brazil

Farshad Bolourchifard  
Politecnico di Milano, Italy

Fatema Kadhem  
Hamad Medical Corporation, Qatar

Jasim Zia  
Smart Materials - Italian Institute of Technology, Italy

Maria A Karlsson  
Swedish University of Agricultural Sciences, Sweden

Michae Mettle-Olympio  
Ghana

MOUSAIV Mahta  
UNIVERSITY OF LORRAINE, France

Najat AL-Sharshani  
Hamad Medical Corporation, Qatar

Najwa AL-Sharshani  
Hamad Medical Corporation, Qatar

Petronila Mlowe  
Britain Tanzania Society, UK

Rishov Sircar  
Sam Higginbottom Institute of Agriculture, Technology and Sciences, India

Sarah Timperley  
Solvay, UK

Shima Akhondi  
Politecnico di Milano, Italy

Sophie Moille  
Nestlé Research Centre, Switzerland

Sunday Joseph Olamide  
Nigeria

Tim Reynolds  
Niagara, Canada

Vitor Daniel Sousa  
Frulact - Agro-Food Industry S.A., Portugal

Yasir Shah  
Pakistan
Aleksandra Drozd-Rzoska,
*Polish Academy of Sciences, Poland*

Ángela Perdones,
*ITENE, Spain*

Ayal Marek,
*Sustainability Ventures, Australia*

Be-Jen Wang,
*National Chiayi University, Taiwan*

Byung I L Choi,
*Korea Research Institute of Standards and Science, South Korea*

Chyau Huiy Jang,
*National Taiwan University of Science and Technology, Taiwan*

Daniela Pentimalli,
*Orsero Group SPA, Italy*

Daniela Spandri,
*Tecnologo Alimentare, Ordine del Piemonte e Valle d’Aosta, Italy*

Dario Vallauri,
*M.I.A.C. Scpa, Italy*

Francesca Melini,
*CREA - Research Centre for Food and Nutrition, Italy*

Francesco Capecchiacci,
*University of Florence, Italy*

Ghislaine Laraki,
*Microbiotech Inc., Canada*

Gioacchino Bono,
*CNR, Italy*

Giuseppina Adiletta,
*Università di Salerno, Italy*

Guralp Ozkoc,
*Kocaeli University, Turkey*

Hong Zheng,
*Shandong Institute for Food and Drug Control, China*

Hsi-Mei Lai,
*National Taiwan University, Taiwan*

Hua Han Chen,
*National Penghu University of Science and Technology, Taiwan*

John Rost,
*Crown Cork, USA*

José Luis Vázquez,
*ITENE, Spain*

Loredana Liguori,
*University of Salerno, Italy*

Lorraine Fisher,
*Natural Resources Institute, UK*

Mansi Krishan,
*ILSI North America, USA*

Marie Bencteux,
*Orsero Group SPA, Italy*
PAST AFFILIATES

Mee Kyung Kim,
*National Institute of Food and Drug Safety Evaluation - MFDS, South Korea*

Renée Whitworth,
*Flood Creative, USA*

Richard Coles,
*Emagine Packaging Limited, UK*

Robert Elias,
*BioComposites Centre - Bangor University, UK*

Rocco Caliandro,
*Institute of Crystallography – CNR, Italy*

Semin Ozge Ozkoc,
*Kocaeli University, Turkey*

Shahrzad Ebrahiminezhad,
*Islamic Azad University, Iran*

Sylwester Roska,
*Polish Academy of Sciences, Poland*

Tanja Cirkovic Velickovic,
*Ghent University Global Campus, South Korea*

Xu Li,
*Institute of Materials Research and Engineering - A*STAR, Singapore*

Yanning Liu,
*Shandong Institute for Food and Drug Control, China*

Youngjin Cho,
*Korea Food Research Institute, Republic of Korea*

Hyun Jin Park,
*Korea University, Korea*

Marco Arlorio,
*Università del Piemonte Orientale, Italy*

Maria Margarida Cortez Vieira,
*University of Algarve, Portugal*

Anna Federica Castoldi,
*European Food Safety Authority, Italy*

Jane Muncke,
*Food Packaging Forum Foundation, Switzerland*

Maria Rubino,
*Michigan State University, USA*
DUBLIN Attractions

- Christ Church Cathedral
- DUBLIN BAY
- Ha'penny Bridge
- Dublin Castle
- The National Wax Museum Plus
- St Stephen's Green
- Phoenix Park
- Spire of Dublin
- Powerscourt Estate
Glimpses of Food Technology Conference
DAY-1
October 04, 2018
Meeting Hall: Armstrong

Registrations

Opening Ceremony

KEYNOTE FORUM

Introduction
Title: Importance of quality assurance on agribusiness from Tanzania
Petronila Mlowe, Britain Tanzania Society, UK

Title: Regulatory tools for DNA-based seafood testing in Canada: DNA barcoding and beyond
Amanda M Naaum, TRU-ID Ltd., Canada

GROUP PHOTO

Networking & Refreshments

Sessions: Food Technology | Food Safety | Food Innovations

Chair: Petronila Mlowe, Britain Tanzania Society, UK
Co-Chair: Farshad Bolourchifard, Politecnico di Milano, Italy

INTRODUCTION

Title: Protein extraction from seaweed in industrial scale
Alireza Naseri, DTU Food, Denmark

Title: Impact of preheating on solid-liquid food temperature distribution after ohmic sterilization process and multi-objective optimization
Farshad Bolourchifard, Politecnico di Milano, Italy

Title: Development and characterization of active food packaging films based on low density polyethylene and natural antioxidant curcumin
Jasim Zia, Italian Institute of Technology, Italy

Lunch Break

Title: Effect of calcium, citrate and urea on the stability of ultra-high temperature treated milk: A full factorial designed study
Maria A Karlsson, Swedish University of Agricultural Sciences, Sweden

Title: Food safety and quality: Day to day challenges and prevention
Rishov Sircar, Sam Higginbottom Institute of Agriculture, Technology and Sciences, India
Title: Identification of Lactic Acid Bacteria (LAB) in fruits using Matrix-Assisted Laser Desorption Ionization–Time Of Flight Mass Spectrometry (MALDI-TOF MS)
Estefania F Garcia, Federal University of Paraiba, Brazil

PANEL DISCUSSION

DAY-2
October 05, 2018
Meeting Hall: Armstrong

POSTER PRESENTATIONS
Poster Judge: Amanda M Naaum, TRU-ID Ltd., Canada

Awards & Closing Ceremony

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23rd International Conference on Food Technology & Processing
October 07-08, 2019 | Dublin, Ireland
E: foodtechnology@foodtechconferences.com; foodtechnology@foodspeakerexperts.org
Website: foodtechnology.insightconferences.com
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 Radojicic 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

**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 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

**Session Introduction**

**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

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

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

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

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

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

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

Networking and Refreshments Break

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

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

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

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

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

Panel Discussion
Session Adjournment

Day 3 October 25, 2017

ROME & LONDRES

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

Session Chair: Mirjana Menkovska, Ss.Cyril and Methodius University of Skopje, Macedonia
Session Chair: Jean-Francois Hocquette, INRA, VetAgro Sup, France

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

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

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

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

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

Networking and Refreshments Break
Title: Fortification of a traditional stapled food chipa based on yuca starch with iron fumarate and vitamins as an alternative feeding program to prevent school children anemia
Griselda Miranda Pena, National University of Asuncion, Paraguay

Title: Porphyra haitanensis-derived anti-proliferation peptides
Xuewu Zhang, South China University of Technology, China

Young Researchers Forum
Session Judge-1: Osama O Ibrahim, Bio Innovation, USA
Session Judge-2: Ozlem Tokusoglu, Celal Bayar University, Turkey

Title: Microbiological and physicochemical changes in Turkish fermented sausages (sucuk) coated with chitosan-essential oils
Eda Demirok Soncu, Ankara University, Turkey

Title: Subcritical water for recovery of valuable bioactive compounds from kiwifruit processing by-products
Hamid Kheirkhah, The University of Auckland, New Zealand

Title: The effect of popular dietary supplements on the DHEA and cortisol levels in saliva of surveyed athletes
Marta Stachowicz, Medical University of Gdansk, Poland

Title: Improvement of the nutritional quality of citrus juices and valorization of citrus peels by pulsed electric field
Sally El Kantar, Saint Joseph University, Lebanon

Lunch Break

Title: Effects of packaging methods and storage temperatures on the quality of cobia (Rachycentron canadum) fillets during frozen storage
Nguyen Thi Hang, University of Iceland, Iceland

Title: Effect of pulse electrical field on the mechanical properties of raw, blanched and fried potato strips
Maria Botero Uribe, University of Queensland, Australia

Title: Effects of freezing methods and storage conditions on lipid deterioration of redfish (Sebastes marinus) muscles during frozen storage
Dang Thi Thu Huong, University of Iceland, Iceland

Title: Study of antioxidant potential and functional properties of Amla (Emblica officinalis) pomace for functional food product development
Ajay Patel, Indian Institute of Technology, Delhi, India

Title: Determination of weight and color in Agraz during the storage period with near infrared spectroscopy
Andrea Katherin Carranza Diaz, National University of Colombia, Colombia

Title: Supercritical 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

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: Proteolytic, lipolytic and microbiological changes in dry-fermented chicken sausages throughout the fermentation and drying process
Eda Demirok Soncu, Ankara University, Turkey

FTECH-107
Title: The effects of different production techniques on bioactive substances of vinegars
Zeynep Banu Guzel Seydim, Suleyman Demirel University, Turkey

FTECH-108
Title: Characteristics of bioactive materials in edible Tenebrio molitor larvae
Il Suk Kim, Gyeongnam National University of Science and Technology, South Korea

FTECH-109
Title: Production of β-galactosidase enzyme from Kluyveromyces spp. isolated from natural kefir
Tugba Kok Tas, Suleyman Demirel University, Turkey

FTECH-110
Title: Use of kefir made from natural kefir grains in sour dough bread making
Zeynep Banu Guzel Seydim, Suleyman Demirel University, Turkey

FTECH-111
Title: Total antioxidant capacities of world vinegars
Zeynep Banu Guzel Seydim, Suleyman Demirel University, Turkey

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: The importance of using authentic kefir grains in kefir production
Tugba Kok Tas, Suleyman Demirel University, Turkey

FTECH-115
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-116
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-117
Title: Carbonated beverages, “enhanced popularity, addiction and health impacts”
Dhawal Asthana, Harcourt Butler Technological University, India
<table>
<thead>
<tr>
<th>Title</th>
<th>Author</th>
<th>Institution</th>
<th>Country</th>
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<tbody>
<tr>
<td>Thermal stabilities of lycopene and β-carotene in pink grapefruit juice and tomato pulp</td>
<td>Fatmagul Hamzaoglu</td>
<td>Ankara University</td>
<td>Turkey</td>
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<td>Use of hydrogen peroxide to remove sulfur dioxide from over-sulfite dried apricots</td>
<td>Fatmagul Hamzaoglu</td>
<td>Ankara University</td>
<td>Turkey</td>
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### Poster Presentation, Session 2

<table>
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<tr>
<th>Title</th>
<th>Author</th>
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<tbody>
<tr>
<td>Changes in antioxidant activity and phenolic content of pomegranate juice concentrate during storage</td>
<td>Alev Bingol</td>
<td>Ankara University</td>
<td>Turkey</td>
</tr>
<tr>
<td>Possibilities for use of persimmon (Diospyros kaki L.) fiber in ice cream production</td>
<td>Zeynep Gurbuz</td>
<td>Ataturk University</td>
<td>Turkey</td>
</tr>
<tr>
<td>cDNA cloning and expression analysis of red color–related hemocyanin gene in shrimp (Liopenaeus vannamei)</td>
<td>Chuang Pan</td>
<td>Tokyo University of Marine Science and Technology, Japan</td>
<td>Japan</td>
</tr>
<tr>
<td>Changes in anthocyanins and color of strawberry juice concentrates during storage</td>
<td>Ayse Navruz</td>
<td>Ankara University</td>
<td>Turkey</td>
</tr>
<tr>
<td>Analysis of bisphenols migrating from food packaging materials using HPLC-MS/MS</td>
<td>Joong Boon Hwang</td>
<td>National Institute of Food and Drug Safety, South Korea</td>
<td>South Korea</td>
</tr>
<tr>
<td>Investigation of microbial contamination levels in health functional food</td>
<td>In Sun Choi</td>
<td>Daejeon Regional Office of Food and Drug Safety, South Korea</td>
<td>South Korea</td>
</tr>
<tr>
<td>Migration of heavy metals and formaldehyde from polylactide food contact materials into a food simulant</td>
<td>Hyun Uk Kim</td>
<td>Gyeongin Regional Food and Drug Administration, Republic of Korea</td>
<td>South Korea</td>
</tr>
<tr>
<td>Antimicrobial potential of biodegradable film of soybean isolated protein and clove (Syzygium aromaticum L.) essential oil</td>
<td>Cristiane Mengue Feniman Moritz</td>
<td>Maringa State University, Brazil</td>
<td>Brazil</td>
</tr>
<tr>
<td>Change of flavor characteristics of flavor oil made using (Sarcodon aspratus (Berk.) S. Ito) according to extraction temperature and extraction time</td>
<td>Gyeong Suk Jo</td>
<td>Jeollanamdo Agricultural Research &amp; Extension Services, South Korea</td>
<td>South Korea</td>
</tr>
<tr>
<td>Effect of vacuum ohmic evaporation on rheological characteristics of pomegranate juice concentrates</td>
<td>Serdal Sabanci</td>
<td>Ege University, Turkey</td>
<td>Turkey</td>
</tr>
<tr>
<td>Performance analyses for evaporation process in ohmic heating assisted vacuum system</td>
<td>Serdal Sabanci</td>
<td>Ege University, Turkey</td>
<td>Turkey</td>
</tr>
<tr>
<td>Concentration of apple juice by vacuum microwave evaporator and in comparison to rotary evaporator</td>
<td>Hamza Bozkir</td>
<td>Ege University, turkey</td>
<td>Turkey</td>
</tr>
<tr>
<td>Effect of vacuum microwave evaporation and conventional evaporation on the phenolic compounds of apple juice</td>
<td>Hamza Bozkir</td>
<td>Ege University, turkey</td>
<td>Turkey</td>
</tr>
<tr>
<td>Sensors for micronutrient diagnostics in resource-limited settings: A systematic review</td>
<td>Anna W Waller</td>
<td>University of Illinois, USA</td>
<td>USA</td>
</tr>
<tr>
<td>Green extraction of phenolic compounds from food by-products and their biological activity</td>
<td>Manuela Panic</td>
<td>University of Zagreb, Croatia</td>
<td>Croatia</td>
</tr>
<tr>
<td>In vivo immunostimulatory activity of chitosan oligosaccharides</td>
<td>Xingchen Zhai</td>
<td>Harbin Institute of Technology, China</td>
<td>China</td>
</tr>
<tr>
<td>Effects of electric field strength on characteristics of pineapple juice during ohmic heating</td>
<td>Hilal Ahmad Makroo</td>
<td>University of Surrey, UK</td>
<td>UK</td>
</tr>
</tbody>
</table>
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Mannan Hajimahmoodi, Tehran University of Medical Sciences, Iran

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Gyeongyeol Kim, Center for Food and Drug Analysis, Busan Regional Office of Food and Drug Administration, South Korea

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Jae Hyung Mah, Korea University, Republic of Korea

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Pelin Onsekizoglu Bagci, Trakya University, Turkey

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Christian Folch Cano, University of Concepcion, Chile

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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

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Su Hyun Hong, Dongeui University College of Korean Medicine, Republic of Korea

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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

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Nadide Seyhun, Kocaeli University, Turkey

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