

Scientific Program

23rd International Conference on

Food Technology & Processing

October 07-08, 2019 | Dublin, Ireland

DAY-1

October 07, 2019

Meeting Hall: **Executive Boardroom**

10:00-10:30 Registrations

Opening Ceremony **10:30-10:45**

KEYNOTE FORUM

Introduction

10:45-11:25 **Title: Antioxidant interactions between polyphenols and other bioactive components of foodstuff**
Aleksandra Sentkowska, University of Warsaw, Poland

GROUP PHOTO

Networking & Refreshments 11:25-11:45 @ Foyer

11:45-12:25 **Title: Hemp (*Cannabis sativa L.*) seed oil obtained by extraction process with supercritical and liquid CO₂**
Raffaele Romano, University of Naples Federico II, Italy

12:25-13:05 **Title: Traditional fishermen in Rote Island: an alternative livelihood to illegal fishing activities in the Indonesian-Australian transboundary waters**
Fred Benu, University of Nusa Cendana, Indonesia

Lunch Break 13:05-13:45 @ Restaurant

Sessions: Food Engineering and Processing | Food Innovation and Management | Food Authentication | Global Food Security | Food Packaging | Food Preservation | Food Technology

Chair: Fred Benu, University of Nusa Cendana, Indonesia

INTRODUCTION

13:45-14:15 **Title: Dormancy and germination of brown salwood seeds from West Timor provenances: does these traits support the invasiveness of this introduce *Acacia* species?**
Mangadas Lumban Gaol, University of Nuca Cendana, Indonesia

14:15-14:45 **Title: Phytochemicals profiles of some cereal by-products**
Sayed Saad Smuda, Cairo University, Egypt

14:45-15:15 **Title: Ohmicsonication application and quality properties of some NFC fruit juices**
Tarek Gamal Abdelmaksoud, Cairo University, Egypt

SPECIAL SESSION

15:15-16:00 **Title: Fighting food waste at scale: solutions in technology**
Jamie Crummie, Too Good To Go, UK

Networking & Refreshments 16:00-16:20 @ Foyer

POSTER PRESENTATIONS @ EXECUTIVE BOARDROOM 16:20-17:10

- FT - 01** **Title: Monitoring the coffee fermentation by carbonic maceration using metagenome analysis**
Flavio Luis Schmidt, University of Campinas, Brazil
- FT - 02** **Title: Monitoring coffee fermentation by carbonic maceration process and its improve beverage quality**
Ana Valeria Ulhano Braga, University of Campinas, Brazil
- FT - 03** **Title: Effect of different texture modifier on rheological properties of apricot jam and strawberry jellies**
Beatrix Szabo-Notin, Szent Istvan University, Hungary
- FT - 04** **Title: Improvement of shelf life quality of apple using gelatin-based edible coating**
Dora Szekely, Szent Istvan University, Hungary
- FT - 05** **Title: Identification of selected tuna species in commercial products by real-time PCR**
Eliska Servusova, Veterinary Research Institute, Czech republic
- FT - 06** **Title: The possibility of edible coating application on apple pieces: case study with color changes**
Simona Jancikova, VFU Brno, Czech Republic

Panel Discussion

DAY-2

October 08, 2019

Extended Networking & Lunch Break: 12:30-13:30 @ Restaurant

Awards & Closing Ceremony