

Scientific Program



51st World Congress on

Microbiology

&

13th International Conference on

**Food Technology and
Processing**

May 24, 2022 | Webinar

May 24, 2022

Sessions will be hosted in GMT+1 (UK Timings)

Opening Ceremony

09:50-10:00

Introduction

Sessions: Antimicrobial Agents & Resistance | Food Microbiology | Veterinary Microbiology | Microbial Cytology and Microbial Physiology | Virology, Viral Pathogens and Associated Diseases | Bacteriology, Bacterial Pathogens & Associated diseases | Antimicrobial Agents & Resistance | Food Manufacturing

10:00-10:30

Title: Increasing iron oxide nanoparticles bioavailability using probiotics

Pop Oana Lelia, USAMV Cluj, Romania

10:30-11:00

Title: La resistance aux antimicrobiens : Prochaine pandémie ?

Djonkouh Yamdeu Tchoukouaha Willy, University of the Mountains, Cameroon

11:00-11:30

Title: Assessing the implementation of the national action plan against antimicrobial resistance in Cameroon in a one health perspective

Armand Namekong Fokeng, University of Buea, Cameroon

11:30-12:00

Title: Functionality of ziziphus and cardia gums on dough properties and different baked products

Abdellatif A Mohamed, King Saud University, Saudi Arabia

12:00-12:30

Title: Therapeutic and toxic effects of *Enantia chlorantha* (Annonaceae) Stem Bark extracts in *salmonella* Typhi-induced rats

Merline Namekong Djimeli, University of Dschang, Cameroon

Refreshment Break 12:30-12:40

12:40-13:10

Title: How to make a universally defined definition of 'fever' and 'hyperthermia'

K. M. Yacob, Marma Health Centre, India

13:10-13:40

Title: Rational Antibiotic Policy reduces mortality, duration of NICU stay in a SNCU of the district hospital

Damera Yadaiah, District Head Quarters Hospital, India

13:40-14:10

Title: A way to eliminate the novel coronavirus and stop the COVID-19 epidemics: The key role of bacteria in this process

Vladimir Zajac, Emeritus Researcher, Cancer Research Institute, Slovakia

Awards & Closing Ceremony