Day 1  November 05, 2018

09:30-10:15  Registrations

10:15-10:30  Opening Ceremony

Group Photo & Coffee Break 10:30-11:00 @ Foyer

Keynote Forum

Introduction

11:00-11:40  Title: Food intolerances and relationships
Cleto Corposanto, Magna Graecia University, Italy

11:40-12:20  Title: Sports Nutrition – A perspective
Rajasekhar Kali Venkata, University of Hyderabad, India


Session Chair: Cleto Corposanto, Magna Graecia University, Italy

12:20-12:50  Title: Nutritional composition of Serra Estrela cheese: A paradigm to overcome
Reis Lima MJ, Polytechnic Institute of Viseu, Portugal

13:40-14:10  Title: Potential control of Salmonella enterica serovar typhimurium in shell eggs using sous-vide pasteurisation
Thilini Piushani Keerthirathne, Flinders University, Australia

14:10-14:40  Title: Sports nutrition knowledge among professional basketball athletes and coaches in Lebanon
Jocelyne Boumosleh, Notre Dame University-Louaize, Lebanon

14:40-15:10  Title: Efficacy, safety and complexity of sports nutrition: Reference to the ultra-endurance athletes and upper respiratory tract infections
Rajasekhar Kali Venkata, University of Hyderabad, India

15:10-15:40  Title: Adolescent boys have better eating habits and physical activity patterns than the girls in Kuwait
Tasleem A Zafar, Kuwait University, Kuwait

Coffee Break : 15:40-16:00 @ Foyer

Poster Presentations @ 16:00-16:30

NUT 01  Title: Development of functional food by fish dark muscle
Ko-Liang Kuo, Fisheries Research Institute, Taiwan

NUT 02  Title: Shelf life evaluation of a ready-to-eat dolphin fish (Coryphaena hippurus) product in retort pouch
Nien-Tzu Yeh, Fisheries Research Institute, Taiwan

NUT 03  Title: Preparation of modified citrus pectin fragments by UV-catalytic hydrogen peroxide oxidation reaction and their binding ability with lectin
Zhaomei Wang & Yishuo Yang, South China University of Technology, China

Panel Discussion

Awards & Closing Ceremony
<table>
<thead>
<tr>
<th>Time</th>
<th>Title</th>
<th>Authors</th>
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<tbody>
<tr>
<td>10:00-10:30</td>
<td><strong>Title: Phytochemical, oligosaccharides, in vivo starch/protein and elemental composition of Acha-Moringa flour blend</strong></td>
<td>Ayo J A, Adedeji E O, Federal University Wukari, Nigeria</td>
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<td>10:30-11:00</td>
<td><strong>Title: The effect of turmeric in the treatment of chronic diseases</strong></td>
<td>Ayse Ozfer Ozcelik, Ankara University, Turkey</td>
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<td>11:00-11:30</td>
<td>Coffee Break</td>
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<td>11:30-12:00</td>
<td><strong>Title: Utilization of Azolla as a feed component for chicken</strong></td>
<td>Fadzlin Afiqah Bt A Samad, University Putra Malaysia, Malaysia</td>
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<td>Networking &amp; Lunch Break: 12:00-13:00 @ Public Restaurant</td>
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