

<b>21st World Congress on Nutrition and Food sciences</b>	
<b>July 09-10, 2018 at Sydney, Australia</b>	
<b>Day 1 July 09, 2018</b>	
<b>Registrations</b>	
<b>Opening Ceremony</b>	
<b>Keynote Session</b>	
<b>Title : Conjugated Linolenic Acid as a Functional Food: Studies on Its Anti-tumor and Anti-allergic Activities</b>	
<b>KN Leung, The Chinese University of Hong Kong ,China</b>	
<b>Group Photo</b>	
<b>Networking and Refreshments Break</b>	
<b>Title: Antioxidant activities of aqueous extracts edible seaweeds from the northern coast of the sea of Japan</b>	
<b>Tabaekava Oksana ,Far Eastern Federation University ,Russia</b>	
<b>Title :Evaluating the stability of betalain pigments from Basella rubra in a model beverage system during storage.</b>	
<b>Amruta Karangutkar ,Institute of Chemical Technology ,India</b>	
<b>Effects of a high-intensity interval training combined with citrulline supplementation on muscle function in obese older adults: importance of initial protein intake</b>	
<b>Mylene Aubertin Leheudre, University of Quebec in Montreal ,Canada</b>	
<b>Title: Assessment of the in vitro antibacterial and anticancer potential of crude extract and its sub-fractions prepared from Helicteres hirsuta Lour. leaves and stems</b>	
<b>Hong Ngoc Thuy Pham ,University of New Castle ,Australia</b>	
<b>Title: A quantitative method for the determination of <math>\alpha</math>-linolenic acid and linoleic acid in chia seed oil by high-performance liquid chromatography</b>	
<b>Bingbing Liu, Zhejiang University ,China</b>	
<b>Lunch Break</b>	
<b>Title: Diabetes Awareness and Dietary Habits of Non-Diabetic Females in Private Universities in Jeddah City, Saudi Arabia</b>	
<b>Noor Adel Hakim , King Abdulaziz University, Jeddah Saudi Arabia</b>	
<b>Title: Drying kinetics and mechanical strength of wet fermented cocoa beans using the microwave laboratory dryer</b>	
<b>Hiadayatullah Bin HJ Hussien, Malaysian Cocoa Board, Malaysia</b>	

<b>Title: Free Radicals Scavenging Capability from Different Fractions of Cocoa Fresh Beans Aqueous Extract</b>	
<b>Samuel Yap Kian Chee</b> ,Malaysian Cocoa Board ,Malaysia	
<b>Coffee Break</b>	
<b>Title: Effect of Pandan (Pandanus amaryllifolius) Juice Concentrations on Total Phenolic Content, Antioxidant Activity and Sensorial Quality of Cocoa Butter-Based Ice Cream</b>	
<b>Hui Han Chin</b> ,Malaysian Cocoa Board,Malaysia	
<b>Title :Physico-chemical Characterization and Fatty acid Profiling of Different Philippine Pili Nut(Canarium ovatum ,Engl.) Varieties.</b>	
<b>Cristopher G. Millena</b> , University of Santo Tomas ,Philippines	
<b>Poster Presentation</b>	
<b>Awards &amp; Closing Ceremony</b>	
<b>Day 2 July 10, 2018</b>	
<b>Networking &amp; Lunch</b>	
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