Proposals are invited for organizing Symposia/Workshops at OMICS Group Conferences or OMICS Group will sponsor small events at your universities in related areas under the title of your own. These proposals can be sent to respective conference mail ids or to symposia@omicsonline.org.
Day 1  
October 23, 2013

08:30-09:00 Registrations

International B

OMICS Group Conferences
09:00-09:25 Opening Ceremony

Keynote Forum

09:25-09:30  Introduction
Gregory Leyer
UAS Laboratories/The Probiotic Company, USA

09:30-10:00  Modern state and prospects of Bacillus bacteria as probiotics
Iryna Sorokulova, Auburn University, USA

10:00-10:30  New approaching to improve quality and functionality of probiotic fermented milks
Francesca Patrignani, University of Bologna, Italy

Coffee Break 10:30-10:50 @ Ballroom Foyer

10:50-11:20  Is hydrogen peroxide production a false lead in selecting vaginal lactobacilli for probiotic development
D. Elizabeth O'Hanlon, Johns Hopkins University, USA

11:20-11:50  Anti-oxidant-enriched fish meal production by microbial fermentation
Ananda K. Nanjundaswamy, Alcorn State University, USA

Lunch Break 13:30-14:15 @ Upper Restaurant

Track 1: Introduction to Probiotics
Track 3: Current Research and Future Perspectives on Probiotics
Track 4: Probiotics Role in Control of Diseases
Track 5: Probiotics in Gastroenterology
Track 6: Probiotics in Paediatric Nutrition

Session Chair: Iryna Sorokulova, Auburn University, USA
Session Co-Chair: Ananda K Nanjundaswamy, Alcorn State University, USA

11:50-12:15  Prebiotics, probiotics and synbiotics
Sarah Pawlowski, Sensus America Inc., USA

12:15-12:40  Protective effects of black seed (Nigella Sativa) and Garlic (Allium sativum) against fructose-induced metabolic syndrome in rats
Yieldez Bassiouuni, King Saud University Saudi Arabia

12:40-13:05  Probiotics in the prevention of antibiotic-associated and C. difficile diarrhoea in elderly in-patients: PLACIDE a randomised, controlled trial
Stephen Allen, Swansea University, UK

13:05-13:30  Synbiotic preparation of probiotic L. plantarum MCC2156 with FOS: An improved tool in the management of colorectal cancer
Siddalingaiya Gurudutt Prapulla, CSIR-Central Food Technological Research Institute, India

Coffee Break 15:55-16:15 @ Ballroom Foyer

14:15-14:40  Evidence for probiotic characteristics of Bacillus isolates: In vitro studies
Shobharrani P, CSIR-Central Food Technological Research Institute, India

14:40-15:05  Understanding the complex gut ecosystem via integrated omics approach
Shinji Fukuda, Keio University, Japan

15:30-15:55  Synbiotic preparation of probiotic L. plantarum MCC2156 with FOS: An improved tool in the management of colorectal cancer
Siddalingaiya Gurudutt Prapulla, CSIR-Central Food Technological Research Institute, India

Coffee Break 15:55-16:15 @ Ballroom Foyer

16:15-16:40  Evidence for probiotic characteristics of Bacillus isolates: In vitro studies
Shobharrani P, CSIR-Central Food Technological Research Institute, India

16:40-17:05  Understanding the complex gut ecosystem via integrated omics approach
Shinji Fukuda, Keio University, Japan
17:05-17:30 Helicobacter pylori infection: looking for a more effective therapy
Marco Manfredi, University of Parma, Italy
17:30-17:55 Probiotic survival and prebiotic delivery using an in vitro model of human digestion
Giuseppina Mandalari, University of Messina, Italy
17:55-18:20 Metabolic Syndrome and the Potential Role of Probiotics
Gregory Leyer, DuPont Nutrition & Health, USA

Day 2 October 24, 2013
International B

Keynote Forum

09:55-10:00 Introduction
10:00-10:30 Giuseppe Mele
Italian Observatory on the Health of Children and Adolescents Paidoss, Italy
10:30-11:00 Sae-Hun Kim
Korea University, South Korea

Track 8: Microbial Pathogenesis
Track 9: Health Benefits of Probiotics
Track 10: Novel Applications of Probiotics

Session Chair: Dilek Heperkan, Istanbul Technical University, Turkey
Session Co-Chair: Franco Vicariotto, San PIO X Hospital, Italy

11:20-11:45 Probiotics in traditional fermented non-alcoholic Turkish beverages
Dilek Heperkan, Istanbul Technical University, Turkey
Probiotics in the management of lactose intolerance
Byong H Lee, Jiangnan University, China

Coffee Break 11:00-11:20 @ Ballroom Foyer

Track 11: Food Technology
Track 12: Dairy Technology
Track 13: Microbial Fermentation
Track 16: Probiotics in Plants and Agri Business

Session Chair: Anthony N Mutukumira, Massey University, New Zealand
Session Co-Chair: Cristina Stewart Bittencourt Bogsan, University of Sao Paulo, Brazil
Session Introduction

09:30-09:55 Performance and consumer acceptance of probiotic yogurt made from dehydrated yogurt base
Anthony N Mutukumira, Massey University, New Zealand

09:55-10:20 Differences between fermented and unfermented Bifido milk: Technological approach changes the bioactive molecules release
Cristina Stewart Bittencourt Bogsan, University of Sao Paulo, Brazil

10:20-10:45 In vitro antibacterial mechanism of action of crude Garlic (Allium sativum) clove extract on selected probiotic Bifidobacterium species
Mapitsi S Thantsha, University of Pretoria, South Africa

Coffee Break 10:45-11:05 @ Ballroom Foyer

11:05-11:30 Probiotic lactobacilli in antioxidative defence
Marika Mikelsaar, University of Tartu, Estonia
Title: Comparative study of the effects of probiotic and commercial enzyme on growth rate, haematology and serum biochemistry of broiler chicken
Ezema Chuka, University of Nigeria, Nigeria

11:55-12:20 Sustainable local production of a functional food based on mutandabota, a traditional dairy product in Southern Africa
Augustine Mpofu, Chinhoyi University of Technology, Zimbabwe
Probioitic Potential of Traditional Fermented Foods in Zimbabwe
Felicitas Pswarayi, University of Zimbabwe, Zimbabwe

Lunch Break 12:45-13:45 @ Upper Restaurant

13:45-14:10 Bacteriocinogenic lactic acid bacteria may be the answer in control of food-borne and why not in humans diseases
Svetoslav Dimitrov Todorov, University of Sao Paulo, Brazil

Award Ceremony