



**AUGUST
06 - 07, 2018
TOKYO, JAPAN**

Joint Event

World Congress on

**BIOAVAILABILITY & BIOEQUIVALENCE:
BA/BE STUDIES SUMMIT**

&

International Conference on

FOOD & BEVERAGES

August 06, 2018

BABE & Food 2018 Agenda

Day 1

09:30-10:00

Registration

Conference Hall: Kaede

10:00-10:15

Opening Ceremony

10:15-10:20

Introduction by Moderator

10:20-10:50

Keynote Forum

Title: Biopharmaceutical differences of herbal drugs and their phytosimilars

Kateryna Zupanets, National University of Pharmacy, Ukraine

Networking & Refreshment Break 10:50-11:10 @ Foyer

11:10-11:40

Keynote Forum

Title: Effect of catechol o-methyl transferase inhibitor on anti-inflammatory activity of luteolin metabolites

InWook Choi, Korea Food Research Institute, Republic of Korea

11:40-12:10

Title: E-BABE- Understanding of pirfenidone pharmacokinetics in bioequivalence study using pbpk approach

Yuan Chen, Genentech, USA

12:10-12:40

Title: Structural and heat transfer modelling of lighter expanded polystyrene boxes

Bjorn Margeirsson, University of Iceland, Iceland

12:40-12:50

Group Photo

Lunch Break 12:50-13:45 @ California Restaurant

13:45-14:30

Workshop

Title: Qualitative factors affecting the production and consumption of milk and cheese

Elena Horská, Slovak University of Agriculture, Slovakia

Oral Session I:

Emerging Bioavailability & Bioequivalence Studies | Advances in BA&BE | Bioequivalence Protocol

Session Chair: InWook Choi, Korea Food Research Institute, Republic of Korea

Session Co-chair: Yuan Chen, Genentech, USA

14:30-14:50

Title: A bioequivalence study of two memantine hydrochloride film coated tablets formulations assessed in healthy Indonesian subjects

Yahdiana Harahap, Universitas Indonesia, Indonesia

14:50-15:10

Title: NTI (Narrow Therapeutic Index) drugs and BA/BE study-current challenges
Sumedh Gaikwad, Merck Group, Germany

15:10-15:30

Title: Bioequivalence as the basis of generic replacement in the framework of pharmaceutical care
Viktoriia Propisnova, National University of Pharmacy, Ukraine

15:30-15:50

Title: Formulation of nanocarriers composed of millet protein and tocopherols to control bioavailability of lipophilic food components
Sepideh Khorasani, Shahid Bahonar University of Kerman, Iran

15:50-16:10

Title: Paradigm shift in discovery of biosimilars via path breaking innovation Radha 108 (Receptol)
Pawan Saharan, Biomix Network Inc., India

Networking & Refreshment Break 16:10-16:30 @ Foyer

Oral Session II:

Food Processing | Food Nutrition | Fermentation Technology | Food Quality

Session Chair: **Bjorn Margeirsson**, University of Iceland, Iceland

Session Co-chair: **Aysu Tolun**, Ankara University, Turkey

16:30-16:50

Title: Traditional fermented beverages of north western Himalayan region
Somesh Sharma, Shoolini University, India

16:50-17:10

Title: Rapid identification with MALDI-TOF MS biotyper of microorganisms isolated from raw cow milk
Miroslava Kacaniova and Ludmila Nagyova, Slovak University of Agriculture, Slovakia

Session Adjournment

August 07, 2018

Day 2

Conference Hall: Kaede

10:00-10:10

Introduction by Moderator

10:10-10:40

Keynote Forum

Title: Microencapsulation of polyphenols for functional food development
Aysu Tolun, Ankara University, Turkey

10:40-11:10

Title: Wood chips: An alternative to wooden barrels for maturation of wild apricot vinegar
Somesh Sharma, Shoolini University, India

Networking & Refreshment Break 11:10-11:30 @ Foyer

11:30-12:00

Title: Nutraceutical and functional beverages
Navam Hettiarachchy, University of Arkansas, USA

Oral Session III:

Food Safety | Food Preservation | Food Packaging | Beverage Technology

Session Chair: **Bjorn Margeirsson**, University of Iceland, Iceland

Session Co-chair: **Aysu Tolun**, Ankara University, Turkey

12:00-12:20

Title: Cover-ED: Polymeric edible coatings for enhanced preservation of meat
Filipe E Antunes, University of Coimbra, Portugal

12:20-12:40

Title: External features of milk product packages as visual indicators of product quality, tradition and impulse to buy: Traditions versus creativity
Elena Horska, Slovak University of Agriculture, Slovakia

12:40-13:00

Title: Successful smallholding dairying in Bangladesh through milk vita
Mohd Abul Kalam Azad, Milk Vita, Bangladesh

Lunch Break 13:00-14:00 @ California Restaurant

14:00-14:20

Title: Innovative low calorie protein-rich healthy edamame snack chips with vegetables and fruits
Navam Hettiarachchy, University of Arkansas, USA

14:20-14:40

Title: The storage stability of polyphenols microencapsulated by spray drying using different combinations of coating materials
Aysu Tolun, Ankara University, Turkey

14:40-15:00

Video Presentation

Title: *In vitro* and *In silico* drug-food interaction: An evaluation of metformin and green tea interactions
Jacob A Kolawole, University of Jos, Nigeria

Poster Presentation 15:00-15:40

F&B -01

Title: Volume utilization and fresh fish quality during transport in different food containers
Bjorn Margeirsson, University of Iceland, Iceland

F&B -02

Title: Cloning, expression and characterization of thermostable L-asparaginase from *Bacillus amyloliquefaciens* B15
Sangeun Yim, Dankook University, South Korea

BABE- 01

Title: Some aspects of clinical endpoint bioequivalence studies
Vladyslava Chernukhi, National University of Pharmacy, Ukraine

Networking & Refreshment Break 15:40-16:00 @ Foyer

Conference Adjournment