

Euro-Global Conference on

Food Science,

Agronomy and Technology

SEPTEMBER 20-22, 2018
ROME, ITALY

*Theme: Current Trends and Future
Perspectives in the Food Sector: From novel
concepts to industrial applications*

VENUE

HOLIDAY INN ROME AURELIA
VIA AURELIA, KM 8.400, 00165
ROME, ITALY

Day 1 September 20, 2018 (Thursday) @ Olimpica 3+4

08:00-08:40 Registrations

Moderator Emerson Fachini, University of Rio Preto (UNIRP), Brazil

08:40-09:00 Introduction

Keynote Presentations

09:00-09:40 Title: [Climate-smart agriculture unpacked](#)
Michael Davidson, Davidson Consultants, USA

09:40-10:20 Title: [Large amplitude oscillatory rheology and phase transition study of binary gelatin/alginate gels](#)
Thomas Goudoulas, Technical University of Munich, Germany

10:20-11:00 Title: [Trends towards reduction of chemical use in Brazilian agriculture](#)
John N. Landers, Federacao Brasileira de Plantio Direto e Irrigacao, Brazil

11:00-11:20 **Coffee Break**

@ Foyer

Food Science & Technology | Food Safety, Security & QC | Food Analytical Methods | Agronomy & Agricultural Research | Food & Nutrition Research

Session Michael Davidson, Davidson Consultants, USA

Chairs : Yusuf Leonard Henuk, University of Sumatera Utara(USU), Indonesia

11:20-11:40 Title: [Impacts of both water deficits and seasonal influence on berry development and composition of Cabernet Sauvignon \(Vitis vinifera L.\) grown in a hot climate](#)
Nicola Cooley, Melbourne Polytechnic and CSIRO, Australia

11:40-12:00 Title: [Genetically modified crops between precaution and innovation: The European court of justice decision of 13 September 2017 and its consequences](#)
Luciano Butti, University of Padua, Italy

12:00-12:20 Title: [Risk-based quality management in the global fruit juice industry-fighting food fraud with SGF International e.v](#)
Markus Jungen, SGF International e.V, Germany

12:20-12:40 Title: [Exploring rice husk by-product as source of phenolic compounds](#)
Maria do Carmo Martins Serrano, Instituto Nacional de Investigacao Agraria e Veterinaria, Portugal

12:40-13:00 Title: [Importance of the field and new technologies to give better and enough Food](#)
Emerson Fachini, University of Rio Preto (UNIRP), Brazil

GROUP PHOTO

- 13:00-13:50 **Lunch Break** **@ Hotel Restaurant**
- 13:50-14:10 Title: Alternative microscopic methods in assessment of pesticides genotoxicity
Davor Zeljezic, Institute for Medical Research and Occupational Health, Croatia
- 14:10-14:30 Title: Climate change mitigation in sugarcane by transplanting on dry land
Wawan Sulistiono, Assesment Institute for Agriculture Technology of North Maluku, Indonesia
- 14:30-14:50 Title: Application of Coherent Anti-Stokes Raman Scattering (CARS) spectroscopy to the determination of degree of unsaturation and the authentication of edible oils
Do-Kyeong Ko, Gwangju Institute of Science & Technology, Republic of Korea
- 14:50-15:10 Title: The importance of soil yeasts in agriculture
Danka Radic, Educons University, Serbia
- 15:10-15:30 Title: Development of synbiotic yoghurt by using inulin and bifidobacterium breve
Wahab Ali Khan, University of Agriculture, Pakistan
- 15:30-15:50 Title: Growth performance, body composition and metabolic response to feeding rates in juvenile Brazilian sardine *sardinella brasiliensis*
Manecas Francisco Baloi, School of Marine and Coastal Sciences Eduardo Mondlane University, Mozambique
- 15:50-16:10 Title: Bioactive compounds and antioxidant activity in pumpkin (*Cucurbita pepo*) seed oil
Rezig Leila, High Institute of Food Industries, Tunisia
- 16:10-16:30 **Coffee Break** **@ Foyer**

16:30 - 18:00 - Poster Presentations @APPIA

- P1 Title: Bioactivity of coffee substitute
Renata Zawirska-Wojtasiak, Poznan University of Life Science, Poland
- P2 Title: Effect of addition of flours from the novel lupine variety AluProt-CGNA and flaxseed expeller on the rheological and functional properties of wheat bread
Cesar Burgos-Diaz, Agriaquaculture Nutritional Genomic Center (CGNA), Chile
- P3 Title: Synthesis and evaluation of molecularly imprinted membranes by photo-graphping polymerisation method for the multiresidue determination of beta-lactams in milk samples
Gema Paniagua Gonzalez, Universidad Nacional de Educación a Distancia (UNED), Spain
- P4 Title: Production and characterization of gellan aerogel microspheres using supercritical CO₂ drying
Juliane Vigano, University of Campinas, Brazil
- P5 Title: Antioxidant activity of phenolic extracts from wild Mediterranean edible plants before and after in vitro digestion
Sandra Goncalves, University of Algarve, Portugal

- P6 Title: Use of a mixture of vegetal (kernel meal) and animal (fish silage) by-products as protein source in shrimp diets
Hervey Rodriguez Gonzalez, Instituto Politécnico Nacional, Mexico
- P7 Title: Quantitative measurements of lead and cadmium in select street foods sold in Taft Avenue, Manila
Claire Pike Balubal, Quality and Safety Inspector At Cebu Pacific Air, Philippines
- P8 Title: Effects of ginseng extracts on nicotine dependence
Joung-Wook Seo, Korea Institute of Toxicology, Republic of Korea
- P9 Title: Natural compounds from grape by-products enhance nutritive value and reduce formation of CML in model muffins
Sylwia Mildner-Szkudlarz, Poznan University of Life Sciences, Poland
- P10 Title: Influence of oil and protein type on the stability of model infant formula emulsions
Guilherme de Figueiredo Furtado, University of Campinas, Brazil
- P11 Title: Reduction of cholesterol and phospholipids profile in ewe's milk cheese by beta cyclodextrin
Leocadio Alonso Lopez, Instituto de Productos Lácteos de Asturias (CSIC), Spain
- P12 Title: Differences in furanic and phenolic composition of Ceratonia siliqua L. liquors according to the roasting degree and variety of carob
Raquel Rodriguez Solana, University of Algarve, Portugal
- P13 Title: Phenolic compounds and antioxidant activity of exotic fruits from Cerrado
Eduardo Antonio Ferreira, University of Brasilia, Brazil
- P14 Title: Fatty acid profile of cold-pressed camellia seed oil by ¹H-NMR and GC/MS
Efren Perez Santin, Universidad Internacional de La Rioja, Spain
- P15 Title: The application of adsorption isotherms with proper fitting to interpret polyphenol bioaccessibility in vitro
Lidija Jakobek, Josip Juraj Strossmayer University of Osijek, Croatia
- P16 Title: Bioactive compounds and antioxidant activity of exotic fruits from Cerrado
Eliana Fortes Gris, University of Brasilia, Brazil
- P17 Title: Using the ellagic acid-borax fluorescence interaction with cyclodextrin in a food samples nanosensor
Jose Manuel Lopez-Nicolas, University of Murcia, Spain
- P18 Title: A safety survey on pesticide residues in tropical fruits depending on implementation of Positive List System (PLS)
Hyang-Ri Kang, GyeongGi Province Institute of Health and Environment, Republic of Korea

- P19 Title: Putgyul (unripe citrus) improved skin wrinkling and moisture content in a double-blind randomized clinic trial
Seon-A Yoon, Jeju Technopark (JTP), Republic of Korea
- P20 Title: Bioactive compounds of yellow mombin (*Spondias mombin* L.) from the Cerrado (Brazilian savannah)
Eduardo Antonio Ferreira, University of Brasilia, Brazil
- P21 Title: Investigation of whey protein-based side-streams as potential source of polar lipids-enriched dairy ingredients
Leocadio Alonso Lopez, Instituto de Productos Lácteos de Asturias (CSIC), Spain
- P22 Title: Encapsulation of bioactive compounds from *Plinia cauliflora* (jabuticaba) fruit peels extract
Eliana Fortes Gris, University of Brasilia, Brazil
- P23 Title: A study on the Methylmercury(MeHg) analysis in marine products
Shin-Hye, Kwak, GyeongGi Province Institute of Health and Environment, Republic of Korea
- P24 Title: Production of gluten-free cookies with black mulberry (*Morus nigra*) paste
Ulgen Ilknur Konak, Avrasya University, Turkey
- P25 Title: Phytochemical composition of fermented sorghum biocolor extract
Young-Min Ham, Jeju Technopark (JTP), Republic of Korea
- P26 Title: Antioxidant activity and protective effect of *Lindera glauca* Blume stem extracts on t-BHP-induced oxidative stress in vitro and in vivo
Yon-Suk Kim, Konkuk University, Republic of Korea
- P27 Title: Regulation and current status of temporary approval of novel food ingredient in the Republic of Korea
Mi-Ran Jang, Ministry of Food and Drug Safety, Republic of Korea

END OF DAY 1

Day 2 : September 21, 2018 (Friday) @ Olimpica 3+4

Moderator Marta Helena Fernandes Henriques, Polytechnic of Coimbra, Portugal

Keynote Presentations

- 09:00-09:40 Title: Using civic engagement learning model to tackle serious issues in our local communities at an HBCU/HSI College
Solomon Nfor, St. Philip's College, USA
- 09:40-10:20 Title: Organic egg production in the USA
Yusuf Leonard Henuk, University of Sumatera Utara (USU), Indonesia

10:20-11:00 Title: The rise of Indian traditional dairy products – An economic perspective
K.G. Dande, Mahatma Basweshwar College, India

11:00-11:20 **Coffee Break**

@ Foyer

Sessions on: Food Processing and Technology | Food Colloids and Polymers | Food Nanotechnology | Dairy Science and Technology | Bioactive constituents of Food | Methods & Advanced Approaches

Session Chairs : Thomas Goudoulas, Technical University of Munich, Germany
K.G. Dande, Mahatma Basweshwar College, India

11:20-11:40 Title: Food-grade pickering emulsion stabilized by protein nanoparticles obtained from a novel lupin variety (AluProt-CGNA)
Cesar Burgos-Diaz, Agriaquaculture Nutritional Genomic Center (CGNA), Chile

11:40-12:00 Title: Enological potential of wood shavings and mannoproteins for aging Portuguese red wines
Fernando Jorge Andrade Goncalves, Polytechnic Institute of Viseu, Portugal

12:00-12:20 Title: Emulsifying conditions and processing parameters optimisation of kenaf seed oil-in-water nanoemulsions stabilised by ternary emulsifier mixtures
Nyam Kar Lin, UCSI University, Malaysia

12:20-12:40 Title: The role of hydrocolloids on the functional properties of lactose-free frozen yogurts at different production scales
Marta Helena Fernandes Henriques, Polytechnic of Coimbra, Portugal

12:40-13:00 Title: Antioxidative properties Spent coffee Ground (SCG) extracted using ultrasonic-methanol assisted technique
Mohamad Khairi Zainol, Universiti Malaysia Terengganu, Malaysia

13:00-13:50 **Lunch Break**

@ Hotel Restaurant

13:50-14:10 Title: Soil available nutrients and nutritional food quality of crops
Surendra Singh, Banaras Hindu University, India

14:10-14:30 Title: Preservation methods for microorganisms in kefir grains
Firuze Ergin, Akdeniz University, Turkey

14:30-14:50 Title: Rheology of the low fat mayonnaise prepared using agar micro-gels
Isamu Kaneda, Rakuno Gakuen University, Japan

14:50-15:10 Title: Effect of Strobilanthes crispus and Centella asiatica combination with Green Tea (Camellia sinensis) against lipid peroxidation
Zamzahaila Mohd Zin, Universiti Malaysia Terengganu, Malaysia

15:10-15:30 Title: Biotechnology applications: Phenotypic & genotypic characterization of foodborne bacteria
Stalis Norma Ethica, Indonesia Forestry Institute, Indonesia

- 15:30-15:50 Title: Functionality and utilization of mulberry in Korea
Hyun-bok Kim, National Institute of Agricultural Sciences, Republic of Korea
- 15:50-16:10 **Coffee Break** @ Foyer
- 16:10-16:30 Title: Quality characteristics and antioxidant properties of bread incorporated by black carrot fiber
Hatice Pekmez, University of Gaziantep, Turkey
- 16:30-16:50 Title: Phytochemical analysis of *Cissus verticillata* berries
Andrea Goldson Barnaby, University of the West Indies, Jamaica
- 16:50-17:10 Title: Effect of preparation methods on chemical composition and aflatoxin content of peanut products
Erliana Ginting, Indonesian Legumes and Tuber Crops Research Institute (ILETRI), Indonesia
- 17:10-17:30 Title: The role of pre and post harvest technology on pod yield and quality of peanut (*Arachis hypogaea* L.) kernels
Agustina Asri Rahmianna, Indonesia Legumes and Tuber Crops Research Institute (ILETRI), Indonesia

END OF DAY 2

Day 3 September 22, 2018 (Saturday)

Extended Networking and Presentations on *Agronomy* Session @ Olimpica 2
co-located with *Plant Science and Molecular Biology Conference*

11:00-11:20 Coffee @ Foyer

13:00-14:00 Lunch @ Hotel Restaurant

15:40-16:00 Coffee @ Foyer

Notes

We wish to meet you again at

FAT-2019

2nd Edition of Euro-Global Conference on

Food Science, Agronomy and Technology

SEPTEMBER 19-21, 2019 | LONDON, UK



Questions? Contact

+1 (702) 988-2320 or

Email: foodchemistry@magnusconferences.com

More Information:

Please visit: <http://foodscienceconferences.com/>