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786th Conference

Scientific Program

15th International Conference on

Food Processing & Technology

October 27-29, 2016 Rome, Italy



Hosting Organizations: Conference Series LLC

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Scientific Program

Day 1

October 27, 2016

8:30-09:00 Registrations

OLIMPICA 2

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09:00-09:25

Opening Ceremony

Keynote Forum

09:25-09:30 Introduction

09:30-10:00 Title: Food phenolics bioactives and toxigenic bioactives: Approaches based on innovative selected food processing technologies

Ozlem Tokusoglu, Celal Bayar University, Turkey

10:00-10:30 Title: Advances in decontamination technology as a solution for improved food safety

Ian A Watson, University of Glasgow, UK

Special Session

10:30-11:15 Title: Innovation on food sterilization

Mohammed Farid, University of Auckland, New Zealand

Group Photo

Networking & Refreshments 11:15-11:30 @ Foyer

Workshop

11:30-12:15 Title: Bio-fuels versus food production: Does current bio-fuels effects food security and price

By: Osama O Ibrahim, Bio Innovation, USA

Title: Black mulberry (*Morus nigra*) phenolics and anticarcinogenity: Anti-proliferation of black mulberry powder on selected CA lines

12:15-13:00

By: Ozlem Tokusoglu, Celal Bayar University, Turkey

Lunch Break 13:00-14:00 @ Hotel restaurants

Oral Sessions: 1

Food Processing & Technology | Food Nanotechnology | Food Engineering Model: Past, Present & Future | Post Harvest & Food Packaging Technology | IPR in Food Technology

Session Chair: Ozlem Tokusoglu, Celal Bayar University, Turkey

Session Co-chair: Ian A Watson, University of Glasgow, UK

Session Introduction

14:00-14:20 Title: Electrospinning as a novel encapsulation method for food applications

Conrad Perera, University of Auckland, New Zealand

14:20-14:40 Title: A really innovative trend of the wine market: Wine with no chemicals added (only wines)

Angela Zinnai, University of Pisa, Italy

14:40-15:00 Title: Effect of the baking process on artisanal sourdough bread-making: A technological and sensory evaluation

Francesca Venturi, University of Pisa, Italy

15:00-15:20 Title: Structural changes in zein protein during dough formation for developing gluten-free formulas

Sanaa Ragae, University of Guelph, Canada

15:20-15:40 Title: Sensorial acceptability, nutritive value and microbial characteristics of aramang (*Nematopalaemon tenuipes*)-dragon fruit (*Hylocereus undatus*) flavored ice cream

Cristina A Cortes, Cagayan State University, Philippines

15:40-16:00 Title: The effects on C-phycoerythrin of different drying methods

Betul Guroy, Yalova University, Turkey

Networking & Refreshments 16:00-16:15 @ Foyer

16:15-16:35 Title: Waste heat recovery in food & drink industry

Sanjay Mukherjee, Sheffield Hallam University, UK

- 16:35-16:55 **Title: β -cyclodextrin assisted extraction of polyphenols from peach pomace**
Nada El Darra, Beirut Arab University, Lebanon
- 16:55-17:15 **Title: Effects of nisin and natamycin on microbiological and physiochemical qualities of meatball supplied from Yildizeli, Sivas**
Emre Hastaoglu, Cumhuriyet University, Turkey
- 17:15-17:35 **Title: Antioxidant activity and strength properties of sumac (*Rhus coriaria* L.) coated food contact papers**
Ahsen Ezel Bildik, Istanbul University, Turkey
- 17:35-17:55 **Title: Development of soy fortified Indian traditional snacks**
Ranjana Singh, University of Delhi, India
- 17:55-18:15 **Title: Acoustic emulsifier free emulsions and lecithin emulsions used as delivery system for coenzyme Q10 vectorization**
Messaouda kaci, Lorraine University, France

Panel Discussion @ 18:15-18:45

Session Adjournment

Day 2 October 28, 2016

OLIMPICA 2

Keynote Forum

09:25-09:30 **Introduction**

09:30-10:00 **Title: Food contamination by mycotoxins produced by *Aspergillus* species**

Mirjana Menkovska, Ss. Cyril and Methodius University in Skopje, Macedonia

10:00-10:30 **Title: Bacteriocins, A natural antimicrobial peptides for foods preservation**

Osama O Ibrahim, Bio Innovation, USA

Symposium on

New developments in the extraction of plant bioactives/ nutraceuticals

By: Giancarlo Cravotto, University of Turin, Italy and **Farooq Anwar**, Prince Sattam bin Abdulaziz University, Soudi Arabia

10:30-11:00 **Title: Enabling technologies and green processes for the production of high-value bioactives**

Giancarlo Cravotto, University of Turin, Italy

Networking & Refreshments 11:00-11:15 @ Foyer

11:15-11:45 **Title: *Moringa oleifera* L.: A Rich source of high-value nutrients and bioactives for functional foods and nutraceuticals industry**

Farooq Anwar, Prince Sattam bin Abdulaziz University, Soudi Arabia

Workshop

11:45-12:30 **Title: Mycotoxin contamination of cereals affecting technological quality of cereal-based products and health**

Mirjana Menkovska, Ss. Cyril and Methodius University in Skopje, Macedonia

Oral Sessions: 2

Food & Nutrition | Food Safety: Prevention & Control | Food Microbes: Probiotics & Functional Food | Food Industry: Edible Oils & Others | Food Marketing & Economics | Dairy Food Technology

Session Chair: Mirjana Menkovska, Ss. Cyril and Methodius University in Skopje, Macedonia

Session Co-chair: Osama O Ibrahim, Bio Innovation, USA

Session Introduction

12:30-12:50 **Title: Novel protein sources for food security**

Anne Pihlanto, Natural Resources Institute, Finland

12:50-13:10 **Title: Optimization of enzymatic hydrolysis condition of mud crab (*Scylla serrata*) meat to obtain maximum angiotensin-converting enzyme inhibitory (ACEI) activity**

Amiza Mat Amin, University Malaysia Terengganu, Malaysia

Lunch Break 13:10-14:00 @ Hotel restaurants

14:00-14:20 **Title: Mathematical modeling of the process parameters of a new decanter centrifuge generation**

Roberto Romaniello, University of Foggia, Italy

14:20-14:40 **Title: Inhibition of *Listeria monocytogenes* in hot dogs by surface application of freeze-dried bacteriocin-containing powders from lactic acid bacteria**

Gulhan Unlu, University of Idaho, USA

- 14:40-15:00** Title: **Effects of storage conditions on aflatoxin production and expression levels of some biosynthesis genes of *Aspergillus flavus* in red pepper**
Banu Soylu, Erciyes University, Turkey
- 15:00-15:20** Title: **Aerogels of enzymatically oxidized galactomannans from leguminous plants as versatile delivery systems of antimicrobial peptides and enzymes**
Tiziana Silvetti, Institute of Sciences of Food Production, Italy
- 15:20-15:40** Title: **Preliminary study of employ of an olive leaf extract on bakery products**
Rosa Palmeri, University of Catania, Italy
- 15:40-16:00** Title: **A continuous microwave system for olive paste conditioning in olive oil extraction plant**
Alessandro Leone, University of Foggia, Italy

Networking & Refreshments 16:00-16:15 @ Foyer

- 16:15-16:35** Title: **Food stuffs radio contamination by ⁹⁰Sr: Analytical methods, mean levels in food and contribution to risk assessment**
Marco Iammarino, Zooprofilattico Institute of Puglia and Basilicata of Foggia, Italy
- 16:35-16:55** Title: **Antioxidant capacities and total phenolic content of some philippine vegetables: Effect of boiling**
Rosaly V Manaois, Philippine Rice Research Institute (PhilRice), Philippines
- 16:55-17:15** Title: **Food fraud detection in commercial pomegranate molasses syrups by spectroscopic and HPLC methods**
Nada El Darra, Beirut Arab University, Lebanon
- 17:15-17:35** Title: **Implementation of a new partial destoner machine in an industrial olive oil plant: Evaluation of olive paste's rheology, olive oil yield and quality**
Antonia Tamborrino, University of Bari Aldo Moro, Italy
- 17:35-17:55** Title: **International database on commodity tolerance (IDCT)**
Emilia Griffin, JB Trini, USA
- 17:55-18:15** Title: **Effect of microwave and traditional cooking on the quality of food products**
Para Dholakia, University of Delhi, India

Panel Discussions by Experts 18:15-18:45

Session Adjournment

Day 3 October 29, 2016

OLIMPICA 2

Oral Sessions: 3

The Chemistry of Food Ingredients | Investment in Food Technology | Food & Public Health | Food Laws Policy & Governance | Food Waste Management

Session Chair: Amiza Mat Amin, University Malaysia Terengganu, Malaysia

Session Co-Chair: Robin Y Y Chiou, National Chiayi University, Taiwan

Session Introduction

- 09:30-09:50** Title: **Naturality and processing of stevia**
Ursula Wölwer-Rieck, Institute of Nutrition and Food Sciences, Germany
- 09:50-10:10** Title: **Why we need healthy new proteins with a low environmental impact**
Muyiwa Akintoye & Tim Finnigan, Quorn Foods, UK
- 10:10-10:30** Title: **Chemical and toxicological characteristics of bio-activated peanut sprout powder applied as dietary supplements to extend mouse longevity**
Robin Y Y Chiou, National Chiayi University, Taiwan
- 10:30-10:50** Title: **Transcription of a bovine collagen gene fragment in yeast (*Pichia pastoris*) cells**
Zulal Kesmen, Erciyes University, Turkey
- 10:50-11:10** Title: **Food quality, food packaging, and food waste reduction**
Gabriele Di Giacomo, University of L'Aquila, Italy

Networking & Refreshments 11:10-11:25 @ Foyer

- 11:25-11:45** Title: **Detection of aflatoxin content in *Ficus carica* L. cv. Sabz in Estahban, Fars, Iran**
Majid Rahemi, Shiraz University, Iran

- 11:45-12:05 **Title: Investigation drying kinetic, effective diffusivity coefficient and activation energy in shelled hazelnut (*Corylus avellana*) drying process**
Zahra Yousefi, Agricultural and Natural Resources Research Center of Guilan, Iran
- 12:05-12:25 **Title: Probiotic dairy products; A changing outlook from consumer and producer**
Aziz Houmayuni, Tabriz University of Medical Sciences, Iran

Young Researchers Forum

Introduction 12:25-12:30

Session Judge 1: Osama O Ibrahim, Bio Innovation, USA

Session Judge 2: Giancarlo Cravotto, University of Turin, Italy

- 12:30-12:45 **Title: New insight into processing of cooked rice through intrinsic measurement of modulus, adhesion and cohesion at the level of individual grains**
Lu Yu, The University of Queensland, Australia
- 12:45-13:00 **Title: Identification and determination of some bioactive and allergenic compounds in licorice using LC/ESI-MSMS**
Fahriye Seyma Bayraktar, Tubitak Marmara Research Center, Turkey

Lunch Break 13:00-14:00 @ Hotel restaurants

- 14:00-14:15 **Title: Characterization and classification of apple cultivars based on triterpenoids acids, phenolic constituents and bioactive properties**
Elisabeta-Irina Geana, National R&D Institute for Cryogenics and Isotopic Technologies, Romania
- 14:15-14:30 **Title: Inhibitory on cell proliferation and apoptosis induction of human breast cancer cells MCF-7 by Aqueous leaf extract of *Carica papaya* L.**
Fatma Zuhrotun Nisa, Universitas Gadjah Mada, Indonesia
- 14:30-14:45 **Title: The effect of betacyanins from red pitahaya on the physicochemical, antioxidant and sensory properties of yoghurt and ice cream**
Ashwini Gengatharan, Monash University, Malaysia
- 14:45-15:00 **Title: Development of a novel strategy for the fabrication of LLDPE-OMMT hybrid multilayer films for food packaging**
Ali Akbar Motedayen, University of Montpellier, France
- 15:00-15:15 **Title: Effect of postharvest handling operations of oil palm fruits (*Elaeis guineensis*) on quality of crude palm oil**
I H R Uthpala, University of Peradeniya, Sri Lanka
- 15:15-15:30 **Title: Diffusion modeling of heptane in polyethylene vinyl acetate**
Rachid Atmani, Hassan II University of Casablanca, Morocco

Award Ceremony & Closing Remarks 15:30-16:00

Networking & Refreshments 16:00-16:15 @ Hotel restaurants

Conference Adjournment

Day 2 October 28, 2016 Poster Presentation @ Foyer

Poster Judge 1: Mohammed Farid, University of Auckland, New Zealand

Poster Judge 2: Angela Zinnai, University of Pisa, Italy

Poster Judge 3: Francesca Venturi, University of Pisa, Italy

- FT 101 **Title: Simultaneous analysis of diuretic drugs in food and dietary supplements using LC/PDA and LC/MS/MS**
Hye Soon Kang, Gyeongin Regional Food and Drug Safety, South Korea
- FT 102 **Title: Sensory Assessment and consumer acceptability of cabibi /freshwater clam (*Batissa violacea*) sauce**
Cristina A Cortes, Cagayan State University, Philippines
- FT 103 **Title: Evaluation of total content and bioaccessible fractions of Ca, P, K, Na, Mg and Zn in different types of bovine milk**
Solange Cadore, University of Campinas, Brazil
- FT 104 **Title: Antimicrobial effects of vinegar against norovirus and *Escherichia coli* in the traditional Korean vinegar green laver (*Enteromorpha intestinalis*) salad during refrigerated storage**
Shin Young Park, Chung-Ang University, Republic of Korea
- FT 105 **Title: Effect of technological processes on the betalain profile and antioxidant capacity of red beetroot**
Tomasz Sawicki, Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland

- Title: Comparison of free and bound polyphenols profile in raw and fermented red beetroot**
 FT 106 **Wickowski Wiesław**, Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland
- Title: Change in polyphenol composition and antioxidative activity during fermentation of buckwheat flour by lactic acid bacteria**
 FT 107 **Wickowski Wiesław**, Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland
- Title: Evaluation of hardness and colour of model cakes prepared from buckwheat flour fermented by selected lactic acid bacteria**
 FT 108 **Wronkowska Małgorzata**, Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland
- Title: Broccoli leaves powder as a component of gluten-free muffins**
 FT 109 **Krupa Kozak Urszula**, Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland
- Title: The inhibitory activity of buckwheat flour fermented with selected lactic acid bacteria on the formation of advanced glycation end-products**
 FT 110 **Szawara Nowak Dorota**, Institute of Animal Reproduction and Food Research of Polish Academy of Sciences in Olsztyn, Poland
- Title: Comparison of antioxidant effects of *Platycodon grandiflorum* extract by extract processes**
 FT 111 **Suhyun Hong**, Dongeui University, South Korea
- Title: Study of the table olive processing technology in order to improve the Italian cultivar "Piantone di Mogliano" production using *Lactobacillus plantarum* 319 and SYN BIO® as innovative technique**
 FT 112 **Ambra Ariani**, University of Camerino, Italy
- Title: The effects on buttermilk taste of different spirulina forms and levels**
 FT 113 **Betul Guroy**, Yalova University, Turkey
- Title: The influence of the operating conditions adopted during the extraction on the qualitative and typical characteristics of Tuscan mono-varietal oils (Moraiole, Leccino, Frantoio)**
 FT 114 **Chiara Sanmartin**, University of Pisa, Italy
- Title: The impact of refreshments procedures adopted on the chemical and sensory quality of sourdough obtained by different raw material: Mexican pulque vs Tuscan sourdough**
 FT 115 **Isabella Taglieri**, University of Pisa, Italy
- Title: The influence of different packaging solutions on red wine evolution during storage**
 FT 116 **Xiaoguo Ying**, University of Pisa, Italy
- Title: Screening of edible mushrooms to obtain eritadenine: A hypocholesterolemic and hypotensive compound with potential food applications as functional ingredient**
 FT 117 **Diego Morales**, CIAL- Research Institute of Food Science (UAM-CSIC), Spain
- Title: Application of chitosan-based coating with *Trachyspermum ammi* essential oil in silver carp fillets**
 FT 118 **Mohammadreza Rezaeigolestani**, University of Tehran, Iran
- Title: The Biotappo: A new tool for food safety**
 FT 119 **Maria Anna Coniglio**, University of Catania, Italy
- Title: Bio-processing of tomato (*Lycopersicon esculentum*) into value-added product**
 FT 120 **W A J P Wijesinghe**, Uva Wellassa University, Sri Lanka
- Title: Influence of different starches in sensorial, physical and chemical properties of freeze dried snacks**
 FT 121 **Africa Jimenez**, Vegenat, Spain
- Title: Extraction of thyme essential oil using two different solvents and its effect to enhance shelf life and quality of masala tikki and tomato paste**
 FT 122 **Nadiya Rashid Malik**, Lovely Professional University, India
- Title: Effects of whey protein coating containing of *Zataria multiflora* Boiss essential oil on self life of silver carp during chilled storage**
 FT 123 **Mohammadreza Mohammadian**, University of Tehran, Iran
- Title: PAOT Scan® Technology: Non-destructive new method for determination oxidative stress degree of biological tissues and fluids**
 FT 124 **Smail Meziane**, Institut Européen des Antioxydants (IEA), France
- Title: Quantitative risk assessment of thermophilic *Campylobacter* related to the consumption of Doner kebab in Tlemcen, Algeria**
 FT 125 **I Benamar**, University Tlemcen, Algeria