## Scientific Program

### Day 1  October 27, 2016

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<th>Time</th>
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<td>8:30-09:00</td>
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<td>09:00-09:25</td>
<td>Opening Ceremony</td>
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<td>09:25-09:30</td>
<td>Introduction</td>
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<td>09:30-10:00</td>
<td>Keynote Forum</td>
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<td>09:30-10:00</td>
<td>Title: Food phenolics bioactives and toxigenic bioactives: Approaches based on innovative selected food processing technologies&lt;br&gt;Ozlem Tokusoglu, Celal Bayar University, Turkey</td>
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<tr>
<td>10:00-10:30</td>
<td>Special Session</td>
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<td>10:30-11:15</td>
<td>Title: Innovation on food sterilization&lt;br&gt;Mohammed Farid, University of Auckland, New Zealand</td>
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<td>11:30-12:15</td>
<td>Oral Sessions: 1</td>
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<tr>
<td>11:30-12:15</td>
<td>Title: Bio-fuels versus food production: Does current bio-fuels effects food security and price&lt;br&gt;By: Osama O Ibrahim, Bio Innovation, USA</td>
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<td>11:30-12:15</td>
<td>Title: Black mulberry (Morus nigra) phenolics and anticarcinogenity: Anti-proliferation of black mulberry powder on selected CA lines&lt;br&gt;By: Ozlem Tokusoglu, Celal Bayar University, Turkey</td>
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<td>12:15-13:00</td>
<td>Lunch Break 13:00-14:00 @ Hotel restaurants</td>
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<td>14:00-14:20</td>
<td>Oral Sessions: 1</td>
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<td>14:00-14:20</td>
<td>Title: Electrospinning as a novel encapsulation method for food applications&lt;br&gt;Conrad Perera, University of Auckland, New Zealand</td>
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<td>14:20-14:40</td>
<td>Title: A really innovative trend of the wine market: Wine with no chemicals added (only wines)&lt;br&gt;Angela Zinnai, University of Pisa, Italy</td>
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<td>14:40-15:00</td>
<td>Title: Effect of the baking process on artisanal sourdough bread-making: A technological and sensory evaluation&lt;br&gt;Francesca Venturi, University of Pisa, Italy</td>
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<td>15:00-15:20</td>
<td>Title: Structural changes in zein protein during dough formation for developing gluten-free formulas&lt;br&gt;Sanaa Ragaei, University of Guelph, Canada</td>
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<td>15:00-15:20</td>
<td>Title: Sensorial acceptability, nutritive value and microbial characteristics of aramang (Nematopalaemon tenuipes)-dragon fruit (Hylocereus undatus) flavored ice cream&lt;br&gt;Cristina A Cortes, Cagayan State University, Philippines</td>
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<td>15:40-16:00</td>
<td>Title: The effects on C-phycocyanin of different drying methods&lt;br&gt;Betul Guroy, Yalova University, Turkey</td>
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<td>16:15-16:35</td>
<td>Title: Waste heat recovery in food &amp; drink industry&lt;br&gt;Sanjay Mukherjee, Sheffield Hallam University, UK</td>
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Title: β-cyclodextrin assisted extraction of polyphenols from peach pomace
Nada El Darra, Beirut Arab University, Lebanon

Title: Effects of nisin and natamycin on microbiological and physicochemical qualities of meatball supplied from Yildizeli, Sivas
Emre Hastaoglu, Cumhuriyet University, Turkey

Title: Antioxidant activity and strength properties of sumac (Rhus coriaria L.) coated food contact papers
Ahsen Ezel Bildik, Istanbul University, Turkey

Title: Development of soy fortified Indian traditional snacks
Ranjana Singh, University of Delhi, India

Title: Acoustic emulsifier free emulsions and lecithin emulsions used as delivery system for coenzyme Q10 vectorization
Messouda 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, Saudi 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, Saudi 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
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
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

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

Title: Preliminary study of employ of an olive leaf extract on bakery products
Rosa Palmeri, University of Catania, Italy

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

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

Title: Antioxidant capacities and total phenolic content of some philippine vegetables: Effect of boiling
Rosaly V Manaois, Philippine Rice Research Institute (PhilRice), Philippines

Title: Food fraud detection in commercial pomegranate molasses syrups by spectroscopic and HPLC methods
Nada El Darra, Beirut Arab University, Lebanon

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

Title: International database on commodity tolerance (IDCT)
Emilia Griffin, JB Trini, USA

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
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

Title: Probiotic dairy products; A changing outlook from consumer and producer
Aziz Houmayuni, Tabriz University of Medical Sciences, Iran

Introduction 12:25-12:30

Session Judge 1: Osama O Ibrahim, Bio Innovation, USA
Session Judge 2: Giancarlo Cravotto, University of Turin, Italy

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

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

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

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 Moteldayen, University of Montpellier, France

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

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
Title: Comparison of free and bound polyphenols profile in raw and fermented red beetroot
Wiczkowski 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
Wiczkowski 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
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
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
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
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 SYNBIIO® as innovative technique
Ambra Ariani, University of Camerino, Italy

Title: The effects on buttermilk taste of different spirulina forms and levels
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 (Moraiolo, Leccino, Frantoio)
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
Isabella Taglieri, University of Pisa, Italy

Title: The influence of different packaging solutions on red wine evolution during storage
Xiaoguo Ying, University of Pisa, Italy

Title: Screening of edible mushrooms to obtain eritadenine: A hypcholesterolemic and hypolipidsemic compound with potential food applications as functional ingredient
Diego Morales, CIAL- Research Institute of Food Science (UAM-CSIC), Spain

Title: Application of chitosan-based coating with Trachyspernum ammi essential oil in silver carp fillets
Mohammadreza Rezaiegolestan, University of Tehran, Iran

Title: The Biotappo: A new tool for food safety
Maria Anna Coniglio, University of Catania, Italy

Title: Bio-processing of tomato (*Lycopersicon esculentum*) into value-added product
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
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
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
Mohammadreza Mohammadian, University of Tehran, Iran

Title: PAOT Scan® Technology: Non-destructive new method for determination oxidative stress degree of biological tissues and fluids
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
I Benamar, University Tlemcen, Algeria