

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

FAT 2018

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: [Green technology sustainability and cloud computing for corporate social responsibility in smart agriculture mechanization](#)
Ezendu Ariwa, Warwick University, UK

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

@ Foyer

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

11:40-12:00 Title: [Importance of the field and new technologies to give better and enough food](#)
Emerson Fachini, University of Rio Preto (UNIRP), Brazil

12:00-12:20 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

12:20-12:40 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

12:40-13:00 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

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 **Coffee Break** @ Foyer
- 15:50-16:10 Title: Soil available nutrients and nutritional food quality of crops
Surendra Singh, Banaras Hindu University, India
- 16:10-16:30 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
- 16:30-16:50 Title: Agronomic practices to increase the seed yield of chia (*Salvia hispanica* L.) crop
Anacleto Sosa Baldivia, Amway Corporation, México
- 16:50-17:10 Title: The role of pre and post harvest technology on pod yield and quality of peanut (*Arachis hypogaea* L.) kernels
Agustina Asri Rahmianna, Indonesian Legumes and Tuber Crops Research Institute (ILETRI), Indonesia
- 17:10-17:30 Title: Changes in rapeseed canopy spectral reflectance under different cultivars and nitrogen levels
Cao Hong-xin, Jiangsu Academy of Agricultural Sciences, P.R. China
- 17:30-17:50 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
- 17:50-18:10 Title: Tapping on bee resource for food and nutrition security
Grace A Asiko, National Beekeeping Institute, Kenya
- 18:10-18:30 Title: The response of some productivity and quality traits of Fodder Beet (*Beta vulgaris* L.) to organic and potassium fertilizers in Syria
Entessar AL-Jbawi, General Commission for Scientific Agricultural Research (GCSAR), Syria

15:00-16:30 - 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 macrospheres 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 bicolor* 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
- P28 Title: Use of dietary fibers to develop bitter chocolates by reducing their fat and sugar content
Elena de las Mercedes Cavieres Rebolledo, University of Santiago, Chile
- P29 Title: Impact of herbicide use on the socio-economic conditions of the population and the environment
Joseph Ipou Ipou, Universite Felix Houphouet-Boigny, Cote d'Ivoire
- P30 Title: Effects of the levels of soil water deficit, duration of soil water shortage on different rice cultivars
Ge Dao-kuo, Jiangsu Academy of Agricultural Sciences, P.R. China
- P31 Title: To be Announced
Elzbieta Wojtowicz, Poznan University of Life Science, Poland
- P32 Title: Protein-based edible coating minimizes fat-uptake during deep-fat frying
Reza Tahergorabi, NC A&T State University, USA

E-Poster Presentations

Title: Health risk assessment for peri-urban grown food crops in Kibra slum, Kenya
Mildred Nawiri, Kenyatta University, Kenya

Title: Extraction of Anthocyanins from grape skin
Zar Zar Oo, Yadanabon Univeristy, Myanmar

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 Thomas Goudoulas, Technical University of Munich, Germany
 Chairs : 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: Bioactive compounds and antioxidant activity in pumpkin (*Cucurbita pepo*) seed oil
 Rezig Leila, High Institute of Food Industries, Tunisia

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 <i>Cissus verticillata</i> berries Andrea Goldson Barnaby, University of the West Indies, Jamaica	
16:50-17:10	Title: Phytase and xylanase, individually and combination on carcass broiler fed a diet with a high level of rice bran N.G.A Mulyantini, University of Nusa Cendana, Indonesia	
17:10-17:30	Title: Local chicken production system in East Nusa Tenggara Provinve- Indonesia N.G.A Mulyantini, University of Nusa Cendana, Indonesia	
17:30-17:50	Title: Evaluation of microbial load of beef of arsi cattle in adama town, oromia, Ethiopia Arse Gebeyehu Wode, Adami Tulu Agricultural Research Center, Ethiopia	
17:50-18:10	Title: Evaluation of bioactive constituents of wild <i>dioscorea dumetorum</i> against plant pathogens Odeh, Ichiko-Chic, Benue State University, Nigeria	
18:10-18:30	Title: Spatio-temporal optimization of food crop land based on Pedo-Agroclimate at suboptimal land using multicriteria approach in Buton district, Southeast Sulawesi Indonesia Aminuddin Mane Kandari, Halu Oleo University, Indonesia	
18:30-18:50	Title: Agro-ecological analysis of the "Kalalasi" agropolitant development area, Buton district, Southeast Sulawesi Indonesia Safril Kasim, Halu Oleo University, 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

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