

**CONFERENCE**  
PROGRAM

HYBRID EVENT

JOINT EVENT ON  
**FOOD SCIENCE**  
AND  
NUTRITION RESEARCH

**11-13** SEPT, 2023 | **VALENCIA,** SPAIN

Venue:

Olympia Hotel, Events & Spa, Carrer Mestre Serrano,  
5, 46120 Alboraiá,, Valencia, Spain

## DAY 01

Monday, Sept 11  
(In-person)

08:00-08:50	Registrations
08:50-09:00	Opening Ceremony and Introduction
09:00-10:20	In-person Keynote Presentations
10:20-17:00	In-person Oral Presentations
17:00-17:40	In-person Poster Presentations

## DAY 02

Tuesday, Sept 12  
(In-person & Virtual)

08:30-09:00	AV check
09:00-09:40	In-person Keynote Presentations
09:40-15:20	In-person Oral Presentations
15:40-18:40	Virtual Oral Presentations
18:40-20:00	Virtual Keynote Presentations

## DAY 03

Wednesday, Sept 13  
(Virtual Room 1)

08:30-09:00	AV check
09:00-09:40	Virtual Keynote Presentation
09:40-10:30	Virtual Poster Presentations
10:30-14:10	Virtual Oral Presentations
14:10-14:30	Virtual Poster Presentations
14:30-15:50	Virtual Keynote Presentations

## DAY 03

Wednesday, Sept 13  
(Virtual Room 2)

08:30-09:00	AV check
09:00-10:20	Virtual Keynote Presentations
10:20-10:40	Virtual Poster Presentations
10:40-16:20	Virtual Oral Presentations

IN-PERSON

VIRTUAL

### Day 01 Break Timings

11:00-11:20	Coffee Break
13:00-14:00	Lunch Break
17:00-17:20	Coffee Break

### Day 02 Break Timings

11:00-11:20	Coffee Break
13:00-14:00	Lunch Break
15:20-15:40	Coffee Break

### Important Note

- The conference program will follow Central European Summer Time (CEST).
- Sometimes there may be small changes in the program due to technical problems or presenters not showing up. To avoid missing any presentations, all presenters are asked to be available for the entire day of their presentation.
- When the program refers to Local Timings, it means that the timing mentioned is based on the time zone of the presenter's country.

# DAY 1

IN-PERSON

## SEPTEMBER 11, 2023

Monday

### KEYNOTE PRESENTATIONS

Central European Summer Time (CEST)

08:00-08:50 | Registrations

08:50-09:00 | Opening Ceremony and Introduction

**Moderator:**

Jenni Pessi, Dsm-firmenich, Switzerland

09:00-09:40

In-Person

**Dipak P Ramji**

Cardiff University,  
United Kingdom

Title: Cardio-protective actions of nutraceuticals

09:40-10:20

In-Person

**Robert Mancini**

Roquette Canada, Canada

Title: Innovative food safety training solution using behavioral sciences to increase knowledge retention and behavioral change

### ORAL PRESENTATIONS

**Chairs:**

Dipak P Ramji, Cardiff University, United Kingdom  
Robert Mancini, Roquette Canada, Canada

10:20-10:40

In-Person

**Suparna Bhattacharya**

University of Nebraska Lincoln,  
United States

Title: Trade policies and organic food

10:40-11:00

In-Person

**Barbara Chilczuk**

University of Life Sciences,  
Poland

Title: Sea buckthorn extracts as potential food additives, assessment of their antibacterial and antioxidant properties

**Group Photo**

11:00-11:20 | Coffee Break

11:20-11:40

In-Person

**Russell Rising**

D & S Consulting Services Inc,  
United States

Title: Short duration metabolic measurements by whole room indirect calorimetry as an adjunct for obesity treatment and athletic training

11:40-12:00

In-Person

**Rebecca Williams**

Huel, United Kingdom

Title: A pilot pre and post 4 week intervention evaluating the effect of a proprietary, powdered, plant based food on micronutrient status, dietary intake, and markers of health in a healthy adult population



Central European Summer Time (CEST)

12:00-12:20 In-Person

**Maryoris Elisa Soto Lopez**  
Universidad de Córdoba,  
Colombia

Title: First report of bacteriophages for bio control of salmonella enteritidis at the north Colombian coast in typical Caribbean cheese (Queso Costeño)

12:20-12:40 In-Person

**Nouf Alshehri**  
Cardiff University,  
United Kingdom

Title: Molecular mechanisms underlying the anti-atherogenic actions of (+)-catechin

12:40-13:00 In-Person

**Paolo Lucci**  
Marche Polytechnic University,  
Italy

Title: Effect of roasting conditions on the lipid composition of Arabica and Robusta coffee beans

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13:00-14:00 | Lunch Break

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14:00-14:20 In-Person

**Carolin Edinger**  
Anton Paar ProveTec GmbH,  
Germany

Title: Screening the influence of antioxidants on food product with the rapid small scale oxidation test

14:20-14:40 In-Person

**Marzena Pabich**  
University of Life Sciences,  
Poland

Title: Stability tests of mixed extracts based on blackberry leaves during freezing and freeze-drying process and storage

14:40-15:00 In-Person

**Pasquale Massimiliano Falcone**  
Marche Polytechnic University,  
Italy

Title: Artisanal Gelato 4.0: Enhancing quality and efficiency with digitalization and artificial intelligence

15:00-15:20 In-Person

**Jenni Pessi**  
Dsm-firmenich, Switzerland

Title: Lipid matrix-based formulations for sustained release of vitamin C

15:20-15:40 In-Person

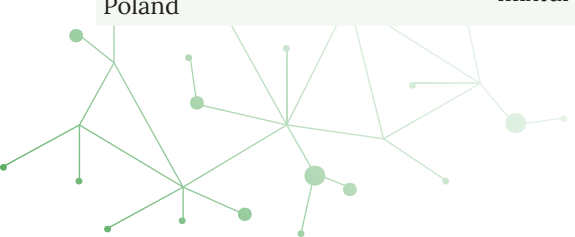
**Shoichi Inaba**  
Toyo Institute of Food  
Technology, Japan

Title: Packaging-material and surface-heat-transfer-coefficient-based tTrial calculations for the temperature distributions in container fed food products during thermal processing with packaging materials and surface heat transfer coefficient

15:40-16:00 In-Person

**Monika Staszowska-Karkut**  
University of Life Sciences,  
Poland

Title: Evaluation of the isobologram method for the assessment of mixtures based on black currant leaves





16:00-16:20 In-Person

**Paolo Lucci**  
Marche Polytechnic University,  
Italy

Title: Effect of different storage conditions on quality parameters of “Mild” extra virgin olive oil

16:20-16:40 In-Person

**Turgay Cetinkaya**  
Yalova University, Turkey

Title: Characteristic changes in functionalized polyvinyl alcohol based nanofibers after being stored with smoked salmon meat

16:40-17:00 In-Person

**Ngono Mballa Rose**  
University of Yaoundé 1,  
Cameroon

Title: Physical, chemical and microbiological quality control of soft wheat circulating in Douala and Yaoundé (Cameroon)

17:00-17:20 | Coffee Break

## (17:00-17:40) POSTER PRESENTATIONS

P1 In-Person

**Maria Antonia Hernandez Aguirre**  
Biotic Products Development  
Center of the National  
Polytechnic Institute, Mexico

Title: Effect of the addition of water on the physicochemical characteristics of a gluten-free bread based on non-conventional flour

P2 In-Person

**Maria Antonia Hernandez Aguirre**  
Biotic Products Development  
Center of the National  
Polytechnic Institute, Mexico

Title: Physicochemical characterization and sensory analysis of a gluten-free fettuccini pasta

P3 In-Person

**Theodore Munyuli**  
ISTM Bulavu, Democratic  
Republic of the Congo

Title: Interacting effects of socio-economic drivers and climate change on children nutrition and health in South-Kivu Province, eastern DR Congo

P4 In-Person

**Laribi-Habchi Hassiba**  
University of Blida 1, Algeria

Title: Study of the acaricidal effect of a biomolecule of origin environmental protection against the parasite (varroa) of the honey bee *Apis mellifera*

End of Day 1



# DAY 2

IN-PERSON & VIRTUAL

SEPTEMBER 12, 2023

Tuesday

## KEYNOTE PRESENTATION

Central European Summer Time (CEST)

08:30-09:00 CEST | AV check

**Moderators:**

Turgay Cetinkaya, Yalova University, Turkiye  
Vera Ferro Lebres, Polytechnic Institute of Braganca, Portugal

09:00-09:40 In-Person

**Surendra Singh**  
Banaras Hindu University, India

Title: Soil available nutrients and their relationship with food security and human health

**Chair:**

Surendra Singh, Banaras Hindu University, India

## ORAL PRESENTATIONS

09:40-10:00 In-Person

**Jonata Massao Ueda**  
Centro de Investigação de  
Montanha, Instituto Politécnico  
de Bragança (CIMO-IPB),  
Portugal

Title: Development of powdered products as an approach to avoid food waste: Convenience and challenges

10:00-10:20 In-Person

**Dulce Maria Diaz Montano**  
Autonomous University of  
Guadalajara, Mexico

Title: Correlation between sensory attributes and volatile compounds produced during agave tequilana weber juice fermentation by native yeasts

10:20-10:40 In-Person

**Motswapo Phoko**  
Agricultural Research Council-  
Animal Production, South Africa

Title: Effect of seriphium plumosum meal inclusion in diet on meat sensory attribute of Nguni steers

10:40-11:00 In-Person

**Pasquale Massimiliano Falcone**  
Marche Polytechnic University,  
Italy

Title: A engineering approach to preserve long term texture quality and authenticity of certified hard cheeses: The parmigiano reggiano cheese perspective

11:00-11:20 | Coffee Break

Central European Summer Time (CEST)



11:20-11:40

In-Person

**Laires Lima**

CIMO/CeDRI/CQBF/SusTEC,  
Portugal

Title: NSGA-II-based optimization on the recovery of antioxidant compounds from tangerine peels

11:40-12:00

In-Person

**Conrado Augusto Vieira**

ABC de Itaperuna Industrial de  
Detergente Ltda, Brazil

Title: Enzymatic hygiene in the storage of UHT milk - case study

12:00-12:20

In-Person

**Ahmed S Zahran**

Minaia University, Egypt

Title: Production of bio-yoghurt using soya bean protein hydrolysate

12:20-12:40

In-Person

**Iftikhar Ali Khan**

Shenzhen University, China

Title: Molecular mechanism of quinoxaline-type heterocyclic amines formation in meat and fish

12:40-13:00

In-Person

**Lesvia Sofia Meraz Torres**

Director of the Latin American  
Institute of Science in Habits and  
Ketogenic Food, Mexico

Title: Ketogenic diet for human diseases

13:00-14:00 | Lunch Break

14:00-14:20

In-Person

**Kateryna Fedosova**

Odesa National University of  
Technology, Ukraine

Title: Analyzing the impact of restaurant dish design on customer perceptions

14:20-14:40

In-Person

**Motswapo Phoko**

Agricultural Research Council-  
Animal Production, South Africa

Title: Effect of seriphium plumosum meal inclusion in a diet on carcass characteristics and meat quality of nguni steers

14:40-15:00

In-Person

**Fatma Ali**

Tianjin University of Science and  
Technology, China

Title: Nonthermal and thermal treatments impact the structure and microstructure of milk fat globule membrane

15:00-15:20

In-Person

**Seif Eldin A. Mohammed**

National Center for Research,  
Sudan

Title: Documented experience on nutraceutical and bioactive substances of Sudanese honey

15:20-15:40 | Coffee Break



## ORAL PRESENTATIONS



15:40-16:00 Virtual

**Vera Ferro Lebres**  
Polytechnic Institute of  
Braganca, Portugal

Title: Prevent- prediabetes intervention tea: Protocol and preliminary data

16:00-16:20 Virtual

**Gulsen Delikanli Akbay**  
Karadeniz Technical University,  
Turkey

Title: Sustainable nutrition and the mediterranean diet

16:20-16:40 Virtual

**Adeline Meriaux**  
University of Lorraine, France

Title: Impact of air pressure and outlet temperature on physicochemical and functional properties of spray-dried skim milk powder

16:40-17:00 Virtual

**Sinead Ryan**  
University College Dublin,  
Ireland

Title: Improving the oral delivery of food derived peptides with antihypertensive properties

17:00-17:20 Virtual

**Alexander V Oleskin**  
Moscow State University,  
Russian Federation

Title: Neurotransmitters boost the growth of microalgae used to produce food ingredients and medicines: Biotechnological implications

17:20-17:40 Virtual

**Taylor Quinn**  
Social Entrepreneur,  
United States

Title: Healthy delicious low-cost food for everyone, everywhere

17:40-18:00 Virtual

**Jagadis Chandra Tarafdar**  
ICAR-Central Arid Zone Research  
Institute, India

Title: Nanofertilizer: Key player for global food production

18:00-18:20 Virtual

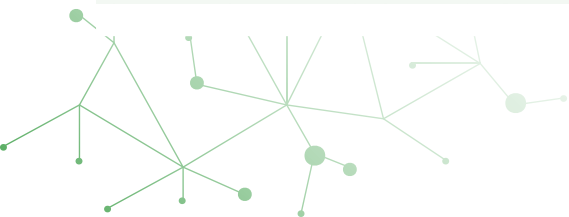
**Renee J Dufault**  
Food Ingredient and Health  
Research Institute, United States

Title: The role dietary heavy metals play in the epigenetic inheritance of Autism and Attention Deficit/ Hyperactivity Disorder (ADHD)

18:20-18:40 Virtual

**Bill Lauto**  
St Johns University, United States

Title: World's food supply: Predictions vs production solutions with probable effects on the poor





## KEYNOTE PRESENTATIONS

18:40-19:20

Virtual

**Maria Jesus Villasenor Llerena**  
Castilla- La Mancha University,  
Spain

Title: Synthesis and analytical control of nanodelivery lipid-based systems for encapsulation of nutraceuticals: Achievements and challenges

19:20-20:00

Virtual

**Pier Giorgio Righetti**  
Polytechnic University of Milan,  
Italy

Title: Harvesting biomolecules via the EVA technique

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End of Day 02

# DAY 3

VIRTUAL-Room 1

SEPTEMBER 13, 2023

Wednesday

## KEYNOTE PRESENTATION

Central European  
Summer Time  
(CEST)

Local Timings

08:30-09:00 CEST | AV check

09:00-09:40 10:00-10:40

**Sena Ardicli**

Bursa Uludag University, Turkey

Title: A2 Milk: Where are we now?

## POSTER PRESENTATIONS

09:40-09:50 10:40-10:50

**Vassilios Ganatsios**

University of Western  
Macedonia, Greece

Title: Comparative analysis of nutritional indicators in Greek goat's milk yoghurt across various producers

09:50-10:00 10:50-11:00

**Georgios Papatzimos**

University of Western  
Macedonia, Greece

Title: Comparative analysis antioxidant capacity in Greek market goat milk samples in annual basis: Effect of thermal processing and production system

10:00-10:10 11:00-11:10

**Andrei Bită**

University of Medicine and  
Pharmacy of Craiova, Romania

Title: The impact of prebiotic boron complexes on the microbiota: Diester chlorogenoborate complex

10:10-10:20 11:10-11:20

**Vassilios Ganatsios**

University of Western  
Macedonia, Greece

Title: Quality attributes of regionally-produced goat cheese: A comprehensive analysis on nutritional indices

10:20-10:30 11:20-11:30

**Georgios Papatzimos**

University of Western  
Macedonia, Greece

Title: Hemp flour as a functional ingredient for partial replacement of nitrites in burgers: Effect on nutrient composition and shelf life characteristics



## ORAL PRESENTATIONS

10:30-10:50 16:30-16:50

**Wan Rosli Wan Ishak**  
Universiti Sains Malaysia,  
Malaysia

Title: Addition of dietary fibers from selected vegetables for diabetes market

10:50-11:10 09:50-10:10

**Andreia Alexandra Ribeiro Freitas**  
INIAV, Portugal

Title: Wild mushrooms as potential pharma-nutrition products: The benefits and the risks

11:10-11:30 11:10-11:30

**Ivana Sarac**  
University of Belgrade, Serbia

Title: The role of vitamin D in reproductive health of men and women

11:30-11:50 15:00-15:20

**Pooja Nikhanj**  
Punjab Agricultural University,  
India

Title: Evaluation of edible coatings for quality maintenance of fresh cut vegetables

11:50-12:10 03:50-04:10

**Diana Catalina Castro Rodriguez**  
National Institute of Medical  
Sciences and Nutrition Salvador  
Zubiran, Mexico

Title: Probiotics as a food supplement: What are they and how do they work?

12:10-12:30 11:10-11:30

**Andreia Alexandra Ribeiro Freitas**  
INIAV, Portugal

Title: Nutrition and food safety interface: The case of honey

12:30-12:50 16:00-16:20

**Abhishek Kumar Singh**  
Banaras Hindu University, India

Title: The use of microencapsulated probiotics in Livestock production system and gut health

12:50-13:10 11:50-12:10

**Amel Alouache**  
Veterinary Superior National  
School, Algeria

Title: Risk factors for Vitamin A deficiency in pre-school children in an eastern Algerian city (Constantine)

13:10-13:30 12:10-12:30

**Sirajo Muhammad Funtua**  
Federal Polytechnic Kaura  
Namoda, Nigeria

Title: Process development for 'Foods Companion' preparation from the waste-peels of fresh tomato fruits (*Solanum lycopersicum*) and three fresh vegetables using HACCP plan





13:30-13:50 14:30-14:50

**Yasin Ozdemir**  
Utica University, Turkey

Title: Effects of high pressure processing on bioaccessibility of food components and future perspectives

13:50-14:10 15:20-15:40

**Nava Morshedzadeh**  
Kerman University of Medical  
Sciences, Iran (Islamic Republic  
of)

Title: The relationship of dietary phytochemical intake and non-alcoholic fatty liver disease

## POSTER PRESENTATIONS

14:10-14:20 05:10-05:20

**Julianna Serna Ortiz**  
Harvest Preparatory Academy,  
United States

Title: A Novel biosourced and biodegradable plastic with antimicrobial and antitranspiration functions

14:20-14:30 14:20-14:30

**Ivana Sarac**  
University of Belgrade, Serbia

Title: Restrictive eating pattern in women with Polycystic Ovary Syndrome (PCOS) and Functional Hypogonadal Oligo/Amenorrhea (FHA)

## KEYNOTE PRESENTATIONS

14:30-15:10 15:30-16:10

**Iuliana Vintila**  
University Dunarea de Jos Galati,  
Romania

Title: Harmonization principles of food nutrition labeling

15:10-15:50 16:10-16:50

**Yasin Ozdemir**  
Utica University, Turkey

Title: Effect of cheese ripening on vitamin contents and their bioavailability



# DAY 3

VIRTUAL-Room 2

SEPTEMBER 13, 2023

Wednesday

## KEYNOTE PRESENTATIONS

Central European  
Summer Time  
(CEST)

Local Timings

08:30-09:00 CEST | AV check

09:00-09:40

13:00-13:40

**Viktor Fedorovich Stukach**  
Omsk State Agrarian University,  
Russian Federation

Title: The potential of university science in the food supply of the region:  
Content analysis of assets, responses to the challenges of the time

09:40-10:20

15:40-16:20

**Peng Sun**  
Chinese Academy of Agricultural  
Sciences, China

Title: Plasma metabolic profiling reveals that chromium yeast alleviates  
the negative effects of heat stress in mid-lactation dairy cows

## POSTER PRESENTATIONS

10:20-10:30

17:20-17:30

**Miho Imamura**  
Kikkoman Corporation, Japan

Title: Flavor-based pairing of foodstuffs and seasonings in INDIA

10:30-10:40

10:30-10:40

**Parisa Rashtchi**  
Wageningen University,  
Netherlands

Title: Exploring biofilm behavior and disinfectant response in  
*Lactiplantibacillus plantarum* across static and flowing conditions

## ORAL PRESENTATIONS

10:40-11:00

16:40-17:00

**Yongkai Yuan**  
Jiangnan University, China

Title: Improving the survival of probiotics by the strategy of in situ re-  
culture



11:00-11:20 14:30-14:50

**Pardeep Kumar**

CSK, HP Agricultural University,  
India

Title: Micro additions of boron and molybdenum bring macro impacts on one health

11:20-11:40 09:20-09:40

**Pawinde Elisabeth Zida**

National Center for Scientific and  
Technological Research, Burkina  
Faso

Title: Essential oil of lippia multiflora: A potential natural fungicide against fusarium wilt of onion

11:40-12:00 15:10-15:30

**Abhishek Kushwaha**

Indian Institute of Technology,  
India

Title: Deep learning based automated In-depth quality inspection for fruits & vegetables

12:00-12:20 12:00-12:20

**Vincenzo Alfeo**

University of Perugia, Italy

Title: A sustainable valorisation of spent hops from dry-hopping

12:20-12:40 19:20-19:40

**Semuel Leunufna**

Pattimura University, Indonesia

Title: Genetic Diversity of Cultivated Banana in the Market Place of Ambon, Maluku Province, Indonesia

12:40-13:00 11:40-12:00

**Kosh-Komba Ephrem**

University of Bangui, Central  
African Republic

Title: Effect of different cropping associations based on maize legumes and mineral fertilizers on the productivity of manihot esculenta crantz in the forest zone (commune of pissa) central african republic

13:00-13:20 14:00-14:20

**Jolly Rajat**

Pwani University, Kenya

Title: Harnessing edible crops of Kaya forests

13:20-13:40 12:20-12:40

**Olumayowa Joseph Iyanda**

Afe Babalola University of Ado-  
Ekiti, Nigeria

Title: Enhancing lowland rice physiology with integrated nitrogen nutrient sources in Nigeria's derived savannah ecology

13:40-14:00 08:40-09:00

**Maria Rosana Ramirez**

Conicet, Argentina

Title: Recovery of carrot discards and evaluation of the bioactivity of isolated fibres. Example of circular economy





14:00-14:20 12:00-12:20

**Jude Dokbila Kolog**  
University of Ghana, Ghana

Title: The effect of livelihood diversification on rural farm household food security in Ghana

14:20-14:40 13:20-13:40

**Ngozi Arisa**  
Bells University of Technology,  
Nigeria

Title: Thermal, mechanical, and electrical properties of selected tropical roots and tubers crops

14:40-15:00 06:40-07:00

**Norma Angelica Santiesteban Lopez**  
Meritorious Autonomous  
University of Puebla, Mexico

Title: Importance of probiotics and their mechanism of immune action against covid-19

15:00-15:20 07:00-07:20

**Teresa Gladys Ceron Carrillo**  
Meritorious Autonomous  
University of Puebla, Mexico

Title: Sensory evaluation and characterization of supplemented pasta with carrot pomace

15:20-15:40 14:20-14:40

**Olumayowa Joseph Iyanda**  
Afe Babalola University of Ado-  
Ekiti, Nigeria

Title: Seasonal grain yield variations and poultry manure optimization for hybrid maize in a derived savanna

15:40-16:00 07:20-07:40

**Adryana Cordeiro**  
Universidad Iberoamericana,  
Mexico

Title: Vitamin D and adipose tissue dysfunction: Recent evidence

16:00-16:20 09:00-09:20

**Edwin Vera**  
Escuela Politécnica Nacional,  
Ecuador

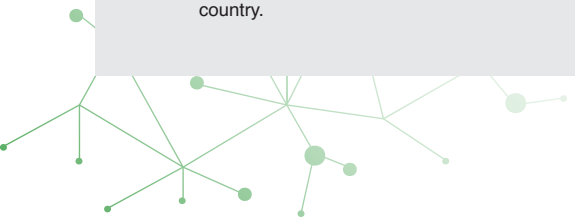
Title: Evaluation of gamma irradiation and sterilization on the enzymatic hydrolysis and antioxidant capacity of whey proteins

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**\*\*END NOTE\*\***

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- When the program refers to Local Timings, it means that the timing mentioned is based on the time zone of the presenter's country.





*We wish to meet you again at our  
upcoming events next year...*

**Questions? Contact**

Phone: 1 (702) 988 2320 | Whatsapp: +1 (779) 429-2143  
e-mail: [secretary@magnusconference.com](mailto:secretary@magnusconference.com)

