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

<table>
<thead>
<tr>
<th>Time</th>
<th>Activity</th>
<th>Presenter/Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>08:00-08:40</td>
<td>Registrations</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Moderator</td>
<td>Emerson Fachini, Universyt of Rio Preto (UNIRP), Brazil</td>
</tr>
<tr>
<td>08:40-09:00</td>
<td>Introduction</td>
<td></td>
</tr>
<tr>
<td>09:00-09:40</td>
<td>Keynote Presentations</td>
<td><strong>Title: Climate-smart agriculture unpacked</strong>&lt;br&gt;Michael Davidson, Davidson Consultants, USA</td>
</tr>
<tr>
<td>09:40-10:20</td>
<td><strong>Title: Large amplitude oscillatory rheology and phase transition study of binary gelatin/alginate gels</strong>&lt;br&gt;Thomas Goudoulas, Technical University of Munich, Germany</td>
<td></td>
</tr>
<tr>
<td>10:20-11:00</td>
<td><strong>Title: Green technology sustainability and cloud computing for corporate social responsibility in smart agriculture mechanization</strong>&lt;br&gt;Ezendu Ariwa, Warwick University, UK</td>
<td></td>
</tr>
<tr>
<td>11:00-11:20</td>
<td>Coffee Break</td>
<td>@ Foyer</td>
</tr>
<tr>
<td></td>
<td>Session Chairs:</td>
<td>Michael Davidson, Davidson Consultants, USA&lt;br&gt;Yusuf Leonard Henuk, University of Sumatera Utara (USU), Indonesia</td>
</tr>
<tr>
<td>11:20-11:40</td>
<td><strong>Title: Exploring rice husk by-product as source of phenolic compounds</strong>&lt;br&gt;Maria do Carmo Martins Serrano, Instituto Nacional de Investigacao Agraria e Veterinaria, Portugal</td>
<td></td>
</tr>
<tr>
<td>11:40-12:00</td>
<td><strong>Title: Importance of the field and new technologies to give better and enough food</strong>&lt;br&gt;Emerson Fachini, Universyt of Rio Preto (UNIRP), Brazil</td>
<td></td>
</tr>
<tr>
<td>12:00-12:20</td>
<td><strong>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</strong>&lt;br&gt;Nicola Cooley, Melbourne Polytechnic and CSIRO, Australia</td>
<td></td>
</tr>
<tr>
<td>12:20-12:40</td>
<td><strong>Title: Genetically modified crops between precaution and innovation: The European court of justice decision of 13 September 2017 and its consequences</strong>&lt;br&gt;Luciano Butti, University of Padua, Italy</td>
<td></td>
</tr>
<tr>
<td>12:40-13:00</td>
<td><strong>Title: Risk-based quality management in the global fruit juice industry-fighting food fraud with SGF International e.v</strong>&lt;br&gt;Markus Jungen, SGF International e.V, Germany</td>
<td></td>
</tr>
<tr>
<td>13:00-13:50</td>
<td>Lunch Break</td>
<td>@ Hotel Restaurant</td>
</tr>
<tr>
<td>Time</td>
<td>Title</td>
<td>Presenter and Institution</td>
</tr>
<tr>
<td>--------------</td>
<td>----------------------------------------------------------------------</td>
<td>--------------------------------------------------</td>
</tr>
<tr>
<td>13:50-14:10</td>
<td>Alternative microscopic methods in assessment of pesticides genotoxicity</td>
<td>Davor Zeljezic, Institute for Medical Research and Occupational Health, Croatia</td>
</tr>
<tr>
<td>14:10-14:30</td>
<td>Climate change mitigation in sugarcane by transplanting on dry land</td>
<td>Wawan Sulistiono, Assesment Institute for Agriculture Technology of North Maluku, Indonesia</td>
</tr>
<tr>
<td>14:30-14:50</td>
<td>Application of Coherent Anti-Stokes Raman Scattering (CARS) spectroscopy to the determination of degree of unsaturation and the authentication of edible oils</td>
<td>Do-Kyeong Ko, Gwangju Institute of Science &amp; Technology, Republic of Korea</td>
</tr>
<tr>
<td>14:50-15:10</td>
<td>The importance of soil yeasts in agriculture</td>
<td>Danka Radic, Educons University, Serbia</td>
</tr>
<tr>
<td>15:10-15:30</td>
<td>Development of synbiotic yoghurt by using inulin and <em>bifidobacterium breve</em></td>
<td>Wahab Ali Khan, University of Agriculture, Pakistan</td>
</tr>
<tr>
<td>15:30-15:50</td>
<td>Coffee Break</td>
<td></td>
</tr>
<tr>
<td>15:50-16:10</td>
<td>Soil available nutrients and nutritional food quality of crops</td>
<td>Surendra Singh, Banaras Hindu University, India</td>
</tr>
<tr>
<td>16:10-16:30</td>
<td>Growth performance, body composition and metabolic response to feeding rates in juvenile Brazilian sardine <em>sardinella brasiliensis</em></td>
<td>Manecas Francisco Baloi, School of Marine and Coastal Sciences Eduardo Mondlane University, Mozambique</td>
</tr>
<tr>
<td>16:30-16:50</td>
<td>Agronomic practices to increase the seed yield of chia (<em>Salvia hispanica L.</em>) crop</td>
<td>Anacleto Sosa Baldivia, Amway Corporation, México</td>
</tr>
<tr>
<td>16:50-17:10</td>
<td>The role of pre and post harvest technology on pod yield and quality of peanut (<em>Arachis hypogaea L.</em>) kernels</td>
<td>Agustina Asri Rahmianna, Indonesian Legumes and Tuber Crops Research Institute (ILETRI), Indonesia</td>
</tr>
<tr>
<td>17:10-17:30</td>
<td>Changes in rapeseed canopy spectral reflectance under different cultivars and nitrogen levels</td>
<td>Cao Hong-xin, Jiangsu Academy of Agricultural Sciences, P.R. China</td>
</tr>
<tr>
<td>17:30-17:50</td>
<td>Effect of preparation methods on chemical composition and aflatoxin content of peanut products</td>
<td>Erliana Ginting, Indonesian Legumes and Tuber Crops Research Institute (ILETRI), Indonesia</td>
</tr>
<tr>
<td>17:50-18:10</td>
<td>Tapping on bee resource for food and nutrition security</td>
<td>Grace A Asiko, National Beekeeping Institute, Kenya</td>
</tr>
<tr>
<td>18:10-18:30</td>
<td>The response of some productivity and quality traits of Fodder Beet (<em>Beta vulgaris L.</em>) to organic and potassium fertilizers in Syria</td>
<td>Entessar AL-Jbawi, General Commission for Scientific Agricultural Research (GCSAR), Syria</td>
</tr>
<tr>
<td>Poster</td>
<td>Title</td>
<td>Authors</td>
</tr>
<tr>
<td>--------</td>
<td>----------------------------------------------------------------------</td>
<td>------------------------------------------------------------------------</td>
</tr>
<tr>
<td>P1</td>
<td>Bioactivity of coffee substitute</td>
<td>Renata Zawirska-Wojtasiak</td>
</tr>
<tr>
<td>P2</td>
<td>Effect of addition of flours from the novel lupine variety AluProt-CGNA and flaxseed expeller on the rheological and functional properties of wheat bread</td>
<td>Cesar Burgos-Diaz</td>
</tr>
<tr>
<td>P3</td>
<td>Synthesis and evaluation of molecularly imprinted membranes by photo-grafting polymerisation method for the multiresidue determination of beta-lactams in milk samples</td>
<td>Gema Paniagua Gonzalez</td>
</tr>
<tr>
<td>P4</td>
<td>Production and characterization of gellan aerogel macrospheres using supercritical CO$_2$ drying</td>
<td>Juliane Vigano</td>
</tr>
<tr>
<td>P5</td>
<td>Antioxidant activity of phenolic extracts from wild Mediterranean edible plants before and after in vitro digestion</td>
<td>Sandra Goncalves</td>
</tr>
<tr>
<td>P6</td>
<td>Use of a mixture of vegetal (kernel meal) and animal (fish silage) by-products as protein source in shrimp diets</td>
<td>Hervey Rodriguez Gonzalez</td>
</tr>
<tr>
<td>P7</td>
<td>Quantitative measurements of lead and cadmium in select street foods sold in Taft Avenue, Manila</td>
<td>Claire Pike Balubal</td>
</tr>
<tr>
<td>P8</td>
<td>Effects of ginseng extracts on nicotine dependence</td>
<td>Joung-Wook Seo</td>
</tr>
<tr>
<td>P9</td>
<td>Natural compounds from grape by-products enhance nutritive value and reduce formation of CML in model muffins</td>
<td>Sylwia Mildner-Szkudlarz</td>
</tr>
<tr>
<td>P10</td>
<td>Influence of oil and protein type on the stability of model infant formula emulsions</td>
<td>Guilherme de Figueiredo Furtado</td>
</tr>
<tr>
<td>P11</td>
<td>Reduction of cholesterol and phospholipids profile in ewe’s milk cheese by beta cyclodextrin</td>
<td>Leocadio Alonso Lopez</td>
</tr>
<tr>
<td>P12</td>
<td>Differences in furanic and phenolic composition of <em>Ceratonia siliqua</em> L. liquors according to the roasting degree and variety of carob</td>
<td>Raquel Rodriguez Solana</td>
</tr>
</tbody>
</table>
| 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**

<table>
<thead>
<tr>
<th>Time</th>
<th>Title</th>
<th>Speaker</th>
</tr>
</thead>
<tbody>
<tr>
<td>09:00-09:40</td>
<td>Using civic engagement learning model to tackle serious issues in our local communities at an HBCU/HSI College</td>
<td>Solomon Nfor, St. Philip’s College, USA</td>
</tr>
<tr>
<td>09:40-10:20</td>
<td>Organic egg production in the USA</td>
<td>Yusuf Leonard Henuk, University of Sumatera Utara (USU), Indonesia</td>
</tr>
<tr>
<td>10:20-11:00</td>
<td>The rise of Indian traditional dairy products – An economic perspective</td>
<td>K.G. Dande, Mahatma Basweshwar College, India</td>
</tr>
</tbody>
</table>
11:00-11:20 Coffee Break

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

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
<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
</tr>
</thead>
<tbody>
<tr>
<td>15:50-16:10</td>
<td><strong>Coffee Break</strong></td>
</tr>
</tbody>
</table>
| 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: 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 Province- 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 *dioscorea dumetorum* 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
+1 (702) 988-2320 or
Email: foodchemistry@magnusconferences.com

More Information:

Please visit: http://foodscienceconferences.com/