Theme:
Optimizing new paths in food science and technology towards the global demand

Park Inn by Radisson Hotel & Conference Centre
Bath Road, Heathrow, Middlesex
UB7 0DU, London, UK

@foodscienceconf
@foodscience2019
https://food-chemistry-technology-conferences.magnusgroup.org/
Day 1, September 19, 2019 (Thursday) @ Bleriot

09:00-09:40 Welcome Coffee and Registrations
Moderator Claudia Quilesfogel-Esparza, Soil Department, Motzz Laboratory, USA
09:40-10:00 Introduction

Keynote Presentations

10:00-10:40 Title: Nitrogen fertility in potato for optimum production and environmental stewardship
Brian Marsh, University of California, USA

10:40-11:20 Title: Feeding study for the mycotoxin zearalenone in yellow mealworm (Tenebrio molitor) larvae – Investigation of biological impact and metabolic conversion
Nina Kroncke, University of Applied Sciences Bremerhaven, Germany

11:20-12:00 Title: Milk bioactive proteins and their physiological functions
Peng Sun, Chinese Academy of Agricultural Sciences, China

GROUP PHOTO

12:00-12:20 Coffee Break @ Bleriot Foyer

Oral Presentations

Sessions on: Food Science and Technology | Food Processing and Technology | Food and Environmental Science
| Food Safety and Security | Food Microbiology and Enzymology | Agronomy and Agricultural Research | Beverages, Enology and Brewing

Session Chairs:
Brian Marsh, University of California, USA
Peng Sun, Chinese Academy of Agricultural Sciences, China

12:20-12:40 Title: Soil sampling for food security
Claudia Quilesfogel-Esparza, Soil Department, Motzz Laboratory, USA

12:40-13:00 Title: A phage filter for the identification and quantification of pathogens in large volumes of liquids
Bryan A. Chin, Auburn University, USA

13:00-13:20 Title: Sensory characteristics of three different open-pollinated beetroot cultivars, Beta vulgaris L. ssp. vulgaris (conditiva), compared to two F1 hybrids
Khadijeh Yasaminshirazi, University of Hohenheim, Germany

13:20-14:20 Lunch Break @ RBG Restaurant
14:20-14:40  Title: Solid-state fermentation for Chinese liquor production  
Guangyuan Jin, Wageningen University & Research, Netherlands

14:40-15:00  Title: The use of vacuum impregnation in the traditional and innovative processing of fish products  
Alejandra Tomac, National University of Mar del Plata. CONICET, Argentina

15:00-15:20  Title: Study on high-yielding cultivation technology theory and practice of super hybrid rice in China  
Ma Guohui, Hunan Hybrid Rice Research Center, China

15:20-15:40  Title: Evaluate the appropriate fertilizer usage to narrow the rice yield gap in the major super-hybrid-rice-growing areas  
Liu Yang, Hunan Hybrid Rice Research Center, China

15:40-16:00  Title: Investigation of microbial contamination levels in meats and meat processing products  
Minyoung Bae, Ministry of Food and Drug Safety, South Korea

16:00-16:20  Title: Antibacterial activity of novel peptides purified from buffalo and bovine casein hydrolysates by proteases  
Ahmed Behdal Shazly, National Research Centre, Egypt

16:20-16:40  Title: Very promising attraction: Advanced, novel, energized, natural, sustainable and effective product without active substances, for no more needed irrigation for good agricultural yield in drought and heat condition  
Mayda Ortan, Executive director of Cora Agrohomeopathy, Slovenia

16:40-17:00  Title: Effects of heat stress in domestic birds in the climate of Iraq  
Ali Sabah Ali Al-Hasani, University of Baghdad, Iraq

17:00-17:20  Title: Advanced polymer composites for oxygen barrier and scavenging food packaging  
Xu Li, Institute of Materials Research and Engineering, Singapore

17:20-17:40  Coffee Break  @  Bleriot Foyer
### Keynote Presentations

<table>
<thead>
<tr>
<th>Time</th>
<th>Title</th>
<th>Presenter</th>
<th>Institution</th>
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<tbody>
<tr>
<td>10:00-10:40</td>
<td>The power of functional foods in reducing the burden of chronic diseases</td>
<td>Mohammed H. Moghadasian</td>
<td>University of Manitoba, Canada</td>
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<td>10:40-11:20</td>
<td>Human Milk as a model of functional foods identification of the 500 major triacylglycerol regioisomers lifts the veil</td>
<td>Heikki Kallio</td>
<td>University of Turku, Finland</td>
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<td>11:20-12:00</td>
<td>Spatial and temporal visualisation of constraints to plant root development in irrigated agriculture in eastern Australia</td>
<td>Brendan Griffiths</td>
<td>University of New England, Australia</td>
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### Oral Presentations

**Sessions On:** Food Legume Research | Food Toxicology | Food Technology and Biotechnology | Food Chemistry and Biochemistry | Advanced Research and Trends in Food Science

**Session Chairs:** Heikki Kallio, University of Turku, Finland  
Brendan Griffiths, University of New England, Australia

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<td>12:20-12:40</td>
<td>Biofortification of Zinc and manipulation of its overall quantity in mealworm (Tenebrio molitor) larvae by using Zinc-enriched substrate</td>
<td>Sebastian Demtroeder</td>
<td>University of Applied Sciences Bremerhaven, Germany</td>
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<td>12:40-13:00</td>
<td>Developmental and postnatal endocrine toxicity of tembotrione concerning plasma levels of 17β-estradiol and testosterone</td>
<td>Davor Zeljezic</td>
<td>Institute for Medical Research and Occupational Health, Croatia</td>
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<td>13:00-13:20</td>
<td>Soil available nutrients and nutritional food quality of crops</td>
<td>Surendra Singh</td>
<td>Banaras Hindu University, India</td>
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<td>13:20-14:20</td>
<td>Lunch Break</td>
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<td>14:20-14:40</td>
<td>Characterization of wheat gluten subunits by liquid chromatography – Mass spectrometry and their relationship to technological quality of wheat</td>
<td>Roya Aghaghолizadeh</td>
<td>Center of Cereal Research, Iran</td>
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14:40-15:00
Title: The drying of avocado (*Persea americana*) slices
Saheeda Mujaffar, The University of the West Indies, Trinidad and Tobago

15:00-15:20
Title: Prevalence and high incidence of sterigmatocystin in cocoa beans from three agro-ecological zones (AEZs) of Nigeria
Aroyeun Shamsideen Olusegun, Cocoa Research Institute of Nigeria, Nigeria

15:20-15:40
Title: Real-time lidar data acquisition and 3D image reconstruction for orchard canopy profile measurement
Destaw Addis, Adama Science and Technology University, Ethiopia

15:40-16:00
Title: Optimization of process parameters for mechanical extraction of banana juice using response surface methodology
Nuria Majaliwa, University of Dar es Salaam, Tanzania, United Republic of

16:00-16:20
Title: Cottonseed meal on the growth performance, dressing yield, organ development and meat composition in broiler chicken
MSK Sarker, Bangladesh Livestock Research Institute, Bangladesh

16:20-16:40  Coffee Break  @ Bleriot Foyer

**16:40-18:00 - Poster Presentations**  @ Bleriot Foyer

**FATPP-001** Title: Fractionation of essential and toxic elements in wines link toward geographical origin
Irina Karadjova, Sofia University “St Kliment Ohridski”, Bulgaria

**FATPP-002** Title: Introducing a new breed of hybridized probiotic yeast strains for the fermentation of wine and other beverages
Tah Clovis Tiku, Universita’ Politecnica Delle Marche, Italy

**FATPP-003** Title: Ammonia exposure alters genes expression of porcine uterus
Bao Yi, Chinese Academy of Agricultural Sciences, China

**FATPP-004** Title: Measuring the trans-fatty acid content of various vegetable frying oils using near infrared spectroscopy
Han Zhang, Akita Prefectural University, Japan

**FATPP-005** Title: Using near infrared spectroscopy on fried potatoes to measure the total polar compounds in frying oil
Jie Yu Chen, Akita Prefectural University, Japan

**FATPP-006** Title: Quantification of mineral elements in royal jelly samples from Bulgaria
Irina Karadjova, Sofia University “St Kliment Ohridski”, Bulgaria

**FATPP-007** Title: Promotional materials for consumers and children regarding adulterated food and food safety
Gun-Hee Kim, Duksung Women’S University, Korea, Republic Of

**FATPP-008** Title: Chemical composition and antioxidant activity of steam distilled essential oil and glycosidically bound volatiles from *Maclura tricuspidata* fruit
Min-ji Kim, Fact, Korea, Republic Of
FATPP-009 Title: Determination of chlorogenic acid and arbutin contents in fruits  
Young-Ju Choi, Gyeonggi Province Institute of Health And Environment, Korea, Republic Of

FATPP-0010 Title: A safety survey on pesticide residues in dried agricultural products  
Hyo-Kyung Lee, Gyeonggi-Do Institute of Health And Environment, Korea, Republic Of

FATPP-0011 Title: Prediction of weight loss of low temperature stored tomatoes (tiwai 250) by nondestructive firmness method  
Seong In Cho, Seoul National University, Korea, Republic Of

FATPP-0012 Title: The fluidized bed drying of watermelon (Citrullus lanatus) rind  
Saheeda Mujaffar, The University of The West Indies, Trinidad And Tobago

FATPP-0013 Title: Response of indigenous yeasts isolated from honey exposed to different conditions of growth and extracts of Persea americana seeds  
Olubunmi Olufunmi Akpomie, Delta State University, Nigeria

End Note

Day 3, September 21, 2019 (Saturday)

Extended Networking and Presentations on Agronomy Session @ Atlantis co-located with Plant Science and Molecular Biology Conference

11:00-11:20 Coffee Break @ Atlantis Foyer
13:00-14:00 Lunch Break @ RBG Restaurant
17:40-18:00 Coffee Break @ Atlantis Foyer

PS: Please be informed that there may be slight change in the program for any reasons. So, be available in the hall on whole day of your presentation
We wish to meet you again at our upcoming

3rd Edition of Euro-Global Conference on

Food Science and Technology

September 10-12, 2020 | Paris, France

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More Information:
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