

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

13:00-14:00 | Lunch Break

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

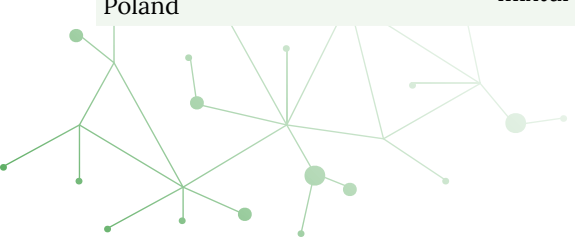
Shoichi Inaba
Toyo Institute of Food
Technology, Japan

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: Carcass and meat quality characteristics of Nguni steers fed Seriphium plumosum meal

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

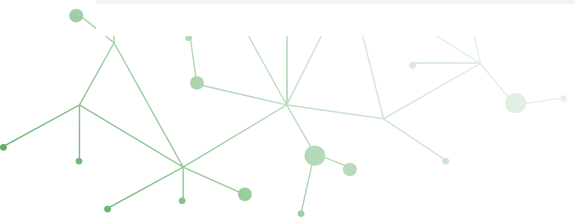
15:20-15:40 | Coffee Break



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



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 cucumber

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

Ataturk Horticultural Central
Research Institute, Türkiye

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

Ataturk Horticultural Central
Research Institute, Türkiye

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

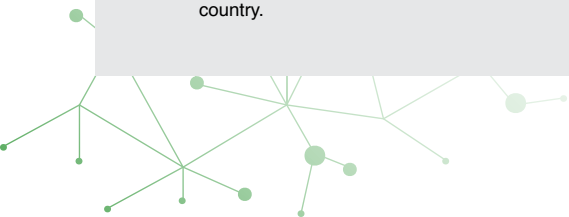
16:00-16:20 09:00-09:20

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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*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

