

**CONFERENCE**  
PROGRAM



*Joint Event*

6<sup>th</sup> Edition of Euro-Global Conference on

# **FOOD SCIENCE** **AND TECHNOLOGY &**

6<sup>th</sup> Edition of the International

# **NUTRITION RESEARCH** **CONFERENCE**

**16-18**  
September  
Rome, Italy

**CPD ACCREDITED**



 **IN-PERSON:**  
NH Villa Carpegna  
Via Pio IV, 6, 00165 Roma RM, Italy

 **VIRTUAL:**  
Central European Summer  
Time (CEST)

## DAY 01

Monday, September 16  
(In-person)

08:00-08:50	Registrations
08:50-09:00	Opening Ceremony and Introduction
09:00-11:00	In-person Keynote Presentations
11:30-16:40	In-person Oral Presentations

## DAY 02

Tuesday, September 17  
(In-Person)

08:50-09:00	Opening Note and Introduction
09:00-10:20	In-person Keynote Presentations
10:20-16:00	In-person Oral Presentations
16:00-17:00	In-person poster Presentations

## DAY 03

Wednesday, September 18  
(Virtual)

	Room 1	Room 2
08:30-09:00	AV Check and Introduction	09:30-10:00 AV Check and Introduction
09:00-11:00	Virtual Keynote Presentations	10:00-12:40, 15:20-16:40 Virtual Keynote Presentations
11:00-16:40	Virtual Oral Presentations	12:40-15:20, 16:50-17:50 Virtual Oral Presentations
		16:40-16:50 Virtual Poster Presentations

 IN-PERSON

 VIRTUAL

**Day 01  
Break Timings  
(In-person)**

Coffee Break 11:00-11:30  
Lunch Break 13:10-14:00  
Coffee Break 16:40-17:00

**Day 02  
Break Timings  
(In-person)**

Coffee Break 11:00-11:30  
Lunch Break 13:10-14:00  
Coffee Break 17:00-17:20

## Important Note

- The conference follows Central European Summer Time (CEST) for both In-person and Virtual sessions.
- When the program refers to Local Timings, it means that the timing mentioned is based on the time zone of the presenter's country
- In-person presentations will take place in the Leonardo B Room @NH Villa Carpegna and Virtual presentations will take place in Zoom meetings
- Please remain accessible in the hall or on Zoom throughout the day as there could be minor program adjustments due to technical issues or presenter no-shows.

### KEYNOTE PRESENTATIONS

Central European Summer Time (CEST)

@LEONARDO B

08:00–08:50 | Registrations

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

**Moderator:**

Agnieszka Palka, Gdynia Maritime University, Poland

09:00–09:40

In-Person

**Holly Gatzke**

University of Nevada, United States

Title: Connecting our research to improving the food system

09:40–10:20

In-Person

**Robert Mancini**

Kansas State University, Canada

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

10:20–11:00

In-Person

**Angelo Michele Carella**

Internal Medicine Department “T. Masselli–Mascia” Hospital– San Severo, Foggia, Italy

Title: Autism spectrum disorder and nutrition

Group Photo

11:00–11:30 | Coffee Break @Foyer

### ORAL PRESENTATIONS

**Chair:**

Holly Gatzke, University of Nevada, United States

11:30–11:50

In-Person

**Martino Laurenzi**

CeSEG Centro Studi Epidemiologici di Gubbio, Italy

Title: Alcohol consumption and mortality data from the first 40 years of the Gubbio population study

11:50–12:10

In-Person

**Aleksandra Wilczynska**

Gdynia Maritime University, Poland

Title: The importance of testing the quality and authenticity of food products: The example of honey

12:10–12:30

In-Person

**Joanna Newerli–Guz**

Gdynia Maritime University, Poland

Title: Possibilities of using herbs and spices in horticulture therapy

Central European Summer Time (CEST)

12:30–12:50 In-Person

**Agnieszka Palka**  
Gdynia Maritime University, Poland

Title: Quality of ice cream made from sheep, goat, camel, mare and cow milk in relation to consumer attitudes and behavior

12:50–13:10 In-Person

**Philippe Sessou**  
University of Abomey–Calavi, Benin

Title: Comparison of bacterial communities in naturally fermented dairy products from Northeastern India and West Africa

13:10–14:00 | Lunch @Restaurant

14:00–14:20 In-Person

**Norma Angélica Santiesteban López**  
Universidad Autonoma de Puebla,  
Mexico

Title: Development of a food supplement based on cricket flour with high nutritional value for older adults

14:20–14:40 In-Person

**Christian Turra**  
Self–Employed Researcher, Brazil

Title: Moringa oleífera against hunger

14:40–15:00 In-Person

**Teresa Gladys Cerón Carrillo**  
Universidad Autonoma de Puebla,  
Mexico

Title: Formulation and characterization of a beetroot (*Beta vulgaris*) waste–feed sourdough bread

15:00–15:20 In-Person

**Iftikhar Ali Khan**  
Easternalong Pharmaceutical Co.,  
Ltd, China

Title: Flavonoid derivatives formed from inhibition of harmful Maillard product formation in thermally–processed foods: Potential benefits and health risks

15:20–15:40 In-Person

**Norah BinSaeedan**  
Saudi Food & Drug Authority (SFDA),  
Saudi Arabia

Title: Characterization of engineered Titanium Dioxide Nanoparticles (TiO<sub>2</sub> –NP) in selected food products

15:40–16:00 In-Person

**Hema Kesa**  
University of Johannesburg, South  
Africa

Title: Assessing the dietary impact of COVID–19 on in–school nutrition programmes in South Africa

16:00–16:20 In-Person

**Haider Al Lawati**  
Sultan Qaboos University, Oman

Title: Chemical analysis directing strategic planning for producing high quality olive oil – Case study

16:20–16:40 In-Person

**Aboubacar Oumar Bangoura**  
Université Gamal Abdel Nasser de  
Conakry, Guinea

Title: Functional bioactive calcium chelated fibersol–2 desalted by yeast compare to calcium chelated oligopeptides

16:40–17:00 | Coffee Break @Foyer

### KEYNOTE PRESENTATIONS

Central European Summer Time (CEST)

@LEONARDO B

08:50–09:00 | Day 2 Opening Note and Introduction

**Moderator:**  
Hema Kesa, University of Johannesburg, South Africa

09:00–09:40 In-Person

**Malgorzata Mizgier**  
Poznan University of Physical  
Education, Poland

Title: Polycystic ovary syndrome in young females: Presentation of the research outcomes

09:40–10:20 In-Person

**Raffaella Conversano**  
University of Bari, Italy

Title: The dis(ease) ability theory – new step the real narration possible: Resilient reaction thrust, constant condition over time, possible development potential

### ORAL PRESENTATIONS

**Chair:**  
Raffaella Conversano, University of Bari, Italy

10:20–10:40 In-Person

**Maurizio Binacchi**  
University of Rome, Italy

Title: The dis(ease) ability theory conclusion: Is true narration possible? ... with AI... simple!!!

10:40–11:00 In-Person

**Mathieu Merlet**  
Institut Agricole Régional, Italy

Title: Milk protein polymorphisms of Aosta Valley cattle breeds

11:00–11:30 | Coffee Break @Foyer

11:30–11:50 In-Person

**Jacqueline Namusalisi**  
Sasakawa Africa Association, Uganda

Title: Assessment of hermetic technologies in managing nutrient loss of stored maize grains

11:50–12:10 In-Person

**Christian Turra**  
Self-Employed Researcher, Brazil

Title: Daily and hypertension: An overview in Brazil

12:10–12:30

In–Person

**Jan Olof Drangert**  
Linköping University, Sweden

Title: Improved healthy food security in this century while averting global environmental degradation

12:30–12:50

In–Person

**Raghvendra KV**  
Juggat Pharma, India

Title: Mulmina® mango recovery management drink: Retrospective study

12:50–13:10

In–Person

**Vidhan Chandra Roy**  
Juggat Pharma, India

Title: Mulmina®: The natural blend with clinically proven efficacy

13:10–14:00 | Lunch @Restaurant

14:00–14:20

In–Person

**Ahmed Sheku Dabo**  
National Pingtung University of  
Science and Technology, Taiwan

Title: Exploring the socio–demographic acceptance of functional foods in the Gambia

14:20–14:40

In–Person

**Ashish Sinha**  
Pt J.N.M. Medical College, India

Title: Impact of health seeking behavior on pulmonary TB care in Raipur district of Chhattisgarh province India: Community based study

14:40–15:00

In–Person

**Nkereuwem Sunday Etukudoh**  
Federal College of Medical Laboratory  
Science and Technology, Nigeria

Title: Standardization of orange flesh sweet potato juice fortified with lemon peel for vitamin A nutrition intervention among school age children: A comparative analysis

15:00–15:20

In–Person

**Anin Louise Anin Atchibri**  
University of Abobo–Adjamé, Cote  
d'Ivoire

Title: Will be updated shortly

15:20–15:40

In–Person

**Arby Aminata Diallo**  
Agence Nationale de la Sécurité  
Sanitaire des Aliments (French Food  
Safety Agency), Mali

Title: Evaluation of the sanitary quality of sesame seeds (*Sesamum indicum*) produced, processed and sold in the Ségou region and the district of Bamako from 2018 to 2020

15:40–16:00

In–Person

**Seif Eldin Abdel Rahman  
Mohammed**  
National Center for Research, Sudan

Title: Insights into the health–benefits of protein/peptides of royal jelly and honey

## (16:00-17:00) POSTER PRESENTATIONS

PP001

In-Person

**Tania Flutto and Rita Pramotton**  
Institut Agricole Régional, Italy

Title: Biochemical characterization of YoAlp®: A sheep-fermented milk obtained with autochthonous starter cultures

PP002

In-Person

**Sabina Valentini and Luca Vernetti-Prot**  
Institut Agricole Régional, Italy

Title: Proteolytic peptides as molecular markers of quality in fontina PDO cheese typically produced in Aosta Valley mountain pasture

PP003

In-Person

**Nashi Khalid Alqahtani**  
King Faisal University, Saudi Arabia

Title: Preservation and quality enhancement of fresh dates using innovative edible Gum Arabic coating

PP004

In-Person

**Malgorzata Mizgier**  
Poznan University of Physical Education, Poland

Title: Effects of AIDiet intervention to improve diet quality, immuno-metabolic health in normal and overweight PCOS girls: A pilot study

PP005

In-Person

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

Title: Application of a formulation based on a bio polymer as an acaricide against the parasite (*Varroa*) of the domestic bee *Apis mellifera*

PP006

In-Person

**Ould Brahim Insaf**  
University of Science and Technology Houari Boumediene, Algeria

Title: Cryogenic engineering: Innovating corrosion inhibitors for agri-food sector sustainability

PP007

In-Person

**Danielle Christelle Tinak Ekom**  
Institute of Agricultural Research for Development (IRAD), Cameroon

Title: Development of a biopesticide an alternative to the abusive and irrational use of chemical pesticides for the preservation of human, animal, and plant health: The case of the Cocoa tree

PP008

In-Person

**Yasser Alrujib**  
Saudi Food and Drug Authority, Saudi Arabia

Title: Determination of Aflatoxins (B1, B2, G1 and G2) in chilli powder and cumin sold at traditional stores in Riyadh City, Saudi Arabia

PP009

In-Person

**Yasser Alrujib**  
Saudi Food and Drug Authority, Saudi Arabia

Title: Occurrence and dietary risk assessment of aflatoxins in Saudi Arabia

PP010

In-Person

**Laura Thedy**  
Institut Agricole Régional, Italy

Title: Aromatic and fatty acid profile of Fontina PDO cheese produced in Aosta Valley during summer alpine pasture

PP011

In-Person

**Tougan Polycarpe Ulbad**  
University of Parakou, Benin

Title: Effect of frying oil reuse on polycyclic aromatic hydrocarbons (HAP), trans fatty acids and acrylamide contents in fried Mackerel Fish involved in the sauce "Moyo" in Benin

17:00-17:20 | Coffee Break @FOYER



### KEYNOTE PRESENTATIONS

CEST Local Timings

@VIRTUAL ROOM 01

08:30–09:00 | AV Check

**Moderator:**  
Pandey Kavita Rajesh, University of Mumbai, India

09:00–09:40 09:00–09:40

**Lars Thore Fadnes**  
University of Bergen, Norway

Title: Comparison of life expectancy gains from sustained changes from typical dietary patterns in seven countries to longevity-optimized, vegetarian, or feasible dietary patterns

09:40–10:20 10:40–11:20

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

Title: Harmonization principles of food ecolabelling and nutrition claims labelling

10:20–11:00 11:20–11:40

**Yasin Ozdemir**  
Ataturk Horticultural Central Research  
Institute, Turkey

Title: Introduction of the HOFood project and engineering approaches on the relationships between nutrition and high pressure processed foods

### ORAL PRESENTATIONS

11:00–11:20 17:00–17:20

**Weina Liu**  
East China Normal University, China

Title: Sugar-sweetened beverage consumption retarded weight gain but not induced depression and anxiety-like behaviors in Mice

11:20–11:40 17:20–17:40

**Chorong Jiang**  
The People's Hospital of Shapingba  
District, China

Title: Effect of *Clostridium butyricum* capsules combined with inulin-based probiotics on the gut microbiota and outcomes of irritable bowel syndrome with predominant Diarrhea

11:40–12:00 17:40–18:00

**Hemavathy Subramaiam**  
International Medical University  
(IMU), Malaysia

Title: Supplementation of spirulina (= *Arthrospira*) platensis induces immunosuppression through increasing T-regulatory cells in a syngeneic mouse model of breast cancer

12:00–12:20 12:00–12:20

**Federico Bianchi**  
University of Verona, Italy

Title: Red chicory by-product as a functional ingredient for fresh pasta fortification: Effects on technological features and of bioactive compounds bio-accessibility

12:20–12:40

12:20–12:40

**Kamil Makosza**

Medical University of Silesia in  
Katowice, Poland

Title: Coordinated care program in polish primary care: New opportunities for nutrition education

12:40–13:00

12:40–13:00

**Babak Ghajavand**

Linköping University Hospital,  
Sweden

Title: Unlocking the potential of Brewers' spent grain: A sustainable model to use beer for better outcome in chronic kidney disease

13:00–13:20

12:00–12:20

**Alouache Amel**

ENSV Ecole Nationale Supérieure  
Vétérinaire–El Alia–Rue Issad Abbes  
El Alia–Algiers, Algeria

Title: Nutritional and vitamin A status of preschool children in Constantine (East Algerian)

13:20–13:40

15:20–15:40

**Hanaa Amiirah Sohawon–Soreefan**

Private Practice, Mauritius

Title: Dietary guidelines and meal planning for the diabetic patient during Ramadan

13:40–14:00

13:40–14:00

**Ivana Sarac**

University of Belgrade, Serbia

Title: The potential role of nutrition and gut microbiota in pathophysiology and clinical course of Autism Spectrum Disorder (ASD) and Attention–Deficit and/ or Hyperactivity Disorder (ADHD) in children: Current status of knowledge and therapeutic implications

14:00–14:20

14:00–14:20

**Kamil Makosza**

Medical University of Silesia in  
Katowice, Poland

Title: Prohealth nutritional strategies as tertiary prevention in colorectal cancer patients

14:20–14:40

17:50–18:10

**Pandey Kavita Rajesh**

University of Mumbai, India

Title: Implications of metabolites derived from gut microbiota on obesity

14:40–15:00

13:40–14:00

**Jamal Ayour**

Ibn Zohr University, Morocco

Title: Characterization of apricot bioactive compounds and their health benefits

15:00–15:20

15:00–15:20

**Maria Concetta Scuto**

University of Catania, Italy

Title: Hormetic nutrition with mushrooms: Redoxomics and lipidomics approaches in clinic

15:20–15:40

14:20–14:40

**Ngono Mballa Epse Abondo**

University of Yaoundé 1, Cameroon

Title: Physicochemical and microbiological quality control of nutricosmetics used as curve enhancers by women in Yaoundé

15:40–16:00

08:40–09:00

**Shireen Punjabi**

Texas A&M School of Medicine,  
United States

Title: Dietary risk factors for lung cancer in never smokers

16:00–16:20

08:00–08:20

**Diana Catalina Castro Rodraguez**

National Institute of Medical Sciences  
and Nutrition Salvador Zubiran,  
Mexico

Title: Beneficial effects of probiotics in the different stages of life: From gestation to aging

16:20–16:40

07:20–07:40

**Jeffrey Anshel**

Corporate Vision Consulting, United  
States

Title: Nutrition for vision: A primer for eye health

### KEYNOTE PRESENTATIONS

CEST Local Timings

@VIRTUAL ROOM 02

09:30–10:00 | AV Check

**Moderator:**  
D Esposito Lourdes, Alimentos y Tecnología Médica, Argentina

10:00–10:40 10:00–10:40

**Paolo Lucci**  
Polytechnic University of Marche, Italy  
Title: Molecularly imprinted polymers for mycotoxins analysis in foods

10:40–11:20 10:40–11:20

**Maria Jesus Villasenor Llerena**  
University of Castilla–La Mancha,  
Spain  
Title: Chitosan/ $\gamma$ -cyclodextrin–graphene quantum dots composite as a high–performance electrochemical sensing platform for global estimation of fluoroquinolones in food products from animal source

11:20–12:00 14:50–15:30

**Suriyavathana Muthukrishnan**  
Periyar University, India  
Title: Green synthesis, biochemical characterization and antibacterial activity from *Dioscorea pentaphylla*

12:00–12:40 15:30–16:10

**Surendra Singh**  
Banaras Hindu University, India  
Title: Soil, food security and human health

### ORAL PRESENTATIONS

12:40–13:00 11:40–12:00

**Tim Ambler**  
London Business School, United  
Kingdom  
Title: Direct medical costs of obesity in the United States and the most populous states

13:00–13:20 13:00–13:20

**Laia Martí Melero**  
AB Biotek Human Nutrition & Health,  
Spain  
Title: *Kluyveromyces marxinaus* ABB S7: A technological revolution in the production of bakery products for people with sensitivity to FODMAPs

13:20–13:40 13:20–13:40

**Davide Frumento**  
Università degli Studi di Genova, Italy  
Title: Fortification of a *Lactobacillus acidophilus* fermented milk with *Vitis vinifera* marc flour

13:40–14:00 17:10–17:30

**Rubrinder Singh Sandhu**  
Ch. Devi Lal State Institute of  
Engineering & Technology (CDLSIET),  
India  
Title: Advancements in 3D printing technology for applications in the food industry

14:00–14:20

09:00–09:20

**D Esposito Lourdes and Garofalo Luciana**  
Alimentos y Tecnología Médica,  
Argentina

Title: 2023 integral monitoring plan: It's implementation process and relevance analysis

14:20–14:40

13:20–13:40

**Oumarou Diadie Halima**  
Abdou Moumouni University of  
Niamey, Niger

Title: Evaluation of the nutritional potential of *Manihot esculenta* (cassava) leaves in Baleyara, Niger Republic

14:40–15:00

13:40–14:00

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

Title: Nutrient composition, acceptability and microbiological characteristics of cakes produced with refined shea butter and avocado mesocarps

15:00–15:20

16:30–16:50

**Maryam Mousivand**  
Agricultural Biotechnology Research  
Institute of Iran, Iran

Title: Aptamer discovery using evolutionary mimicking algorithm: A smart approach toward food safety biosensing

## KEYNOTE PRESENTATIONS

15:20–16:00

08:20–09:00

**Shashi Bhushan Vemuri**  
Food Hygiene Bureau of Jamaica,  
Jamaica

Title: Impacts of climate change on agriculture and food security

16:00–16:40

09:00–09:40

**Kasiviswanathan Muthukumarappan**  
South Dakota State University, United  
States

Title: Effectiveness of atmospheric cold plasma in inactivating microorganisms

## POSTER PRESENTATIONS

16:40–16:50

16:40–16:50

**Paulina Średnicka**  
Prof. Wacław Dabrowski Institute of  
Agricultural and Food Biotechnology  
– State Research Institute, Poland

Title: Influence of bisphenol A and its analogues on human gut microbiota composition and metabolic activity in an in vivo model

## ORAL PRESENTATIONS

16:50–17:10

10:50–11:10

**Dominique Rinaldo**  
INRAE Centre Antilles Guyane,  
Guadeloupe

Title: Browning susceptibility due to cutting and cooking in new hybrids of water yam (*Dioscorea alata*) as related to their total phenolic content, phenolic profile and polyphenol oxidase activity

17:10–17:30

17:10–17:30

**Veerle Vanheusden**

Directorate General Health and Food  
Safety, Belgium

Title: Recent and future developments of EU legislation on mineral oil hydrocarbons in food

17:30–17:50

08:30–08:50

**Most Tahera Naznin**

University of Nevada, United States

Title: Towards urban nutrition security: The impact of various light spectrum on antioxidant-rich fresh food production in the city

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**END NOTE**

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## NOTES

## NOTES





*We wish to meet you again at our  
upcoming events*

7<sup>th</sup> Edition of Euro-Global Conference on

**Food Science and Technology**

September 08-10, 2025 | Valencia, Spain and Online

<https://food-chemistry-technology-conferences.magnusgroup.org/>

8<sup>th</sup> Edition of

**the International Nutrition Research Conference**

September 08-10, 2025 | Valencia, Spain and Online

<https://magnusconferences.com/nutrition-research/>

**Questions? Contact**

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