

CONFERENCE
PROGRAM

Joint Event

6th Edition of Euro-Global Conference on

FOOD SCIENCE AND TECHNOLOGY &

6th 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)

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

Day 02 Break Timings (In-person)

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

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.

DAY 1

IN-PERSON

SEPTEMBER 16, 2024

Monday

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 (TiO₂ –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

17:00–17:20

In-Person

Salifou Chakirath Folake Arike,
Benin

Title: Evaluation of physico-chemical and sensory attributes of cheese Wagashi
Gasire produced in various agroecological regions in Benin

End of Day 1

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 (<i>Sesamum indicum</i>) 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	<p>Tania Flutto and Rita Pramotton Institut Agricole Régional, Italy</p> <p>Title: Biochemical characterization of YoAlp®: A sheep-fermented milk obtained with autochthonous starter cultures</p>
PP002	In-Person	<p>Sabina Valentini and Luca Vernetti-Prot Institut Agricole Régional, Italy</p> <p>Title: Proteolytic peptides as molecular markers of quality in fontina PDO cheese typically produced in Aosta Valley mountain pasture</p>
PP003	In-Person	<p>Nashi Khalid Alqahtani King Faisal University, Saudi Arabia</p> <p>Title: Preservation and quality enhancement of fresh dates using innovative edible Gum Arabic coating</p>
PP004	In-Person	<p>Malgorzata Mizgier Poznan University of Physical Education, Poland</p> <p>Title: Effects of AIDiet intervention to improve diet quality, immuno-metabolic health in normal and overweight PCOS girls: A pilot study</p>
PP005	In-Person	<p>Laribi –Habchi Hassiba University of SAAD Dahlab Blida 1, Algeria</p> <p>Title: Application of a formulation based on a bio polymer as an acaricide against the parasite (Varroa) of the domestic bee <i>Apis mellifera</i></p>
PP006	In-Person	<p>Ould Brahim Insaf University of Science and Technology Houari Boumediene, Algeria</p> <p>Title: Cryogenic engineering: Innovating corrosion inhibitors for agri-food sector sustainability</p>
PP007	In-Person	<p>Danielle Christelle Tinak Ekom Institute of Agricultural Research for Development (IRAD), Cameroon</p> <p>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</p>
PP008	In-Person	<p>Yasser Alrujib Saudi Food and Drug Authority, Saudi Arabia</p> <p>Title: Determination of Aflatoxins (B1,B2,G1 and G2) in chilli powder and cumin sold at traditional stores in Riyadh City, Saudi Arabia</p>
PP009	In-Person	<p>Yasser Alrujib Saudi Food and Drug Authority, Saudi Arabia</p> <p>Title: Occurrence and dietary risk assessment of aflatoxins in Saudi Arabia</p>

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 Subramaiaam
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

CEST	Local Timings		
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 Abbès 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/γ-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

Rubinder 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 Dąbrowski 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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NOTES

NOTES



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

7th 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/>

8th 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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