FOOD SCIENCE AND NUTRITION RESEARCH

11-13 Sept, 2023 | Valencia, Spain

Venue:
Olympia Hotel, Events & Spa, Carrer Mestre Serrano, 5, 46120 Alboraia, Valencia, Spain
### Day 01
**Monday, Sept 11**
*(In-person)*

<table>
<thead>
<tr>
<th>Time</th>
<th>Activity</th>
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</thead>
<tbody>
<tr>
<td>08:00-08:50</td>
<td>Registrations</td>
</tr>
<tr>
<td>08:50-09:00</td>
<td>Opening Ceremony and Introduction</td>
</tr>
<tr>
<td>09:00-10:20</td>
<td>In-person Keynote Presentations</td>
</tr>
<tr>
<td>10:20-17:00</td>
<td>In-person Oral Presentations</td>
</tr>
<tr>
<td>17:00-17:40</td>
<td>In-person Poster Presentations</td>
</tr>
</tbody>
</table>

### Day 02
**Tuesday, Sept 12**
*(In-person & Virtual)*

<table>
<thead>
<tr>
<th>Time</th>
<th>Activity</th>
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</thead>
<tbody>
<tr>
<td>08:30-09:00</td>
<td>AV check</td>
</tr>
<tr>
<td>09:00-09:40</td>
<td>In-person Keynote Presentations</td>
</tr>
<tr>
<td>09:40-15:20</td>
<td>In-person Oral Presentations</td>
</tr>
<tr>
<td>15:40-18:40</td>
<td>Virtual Oral Presentations</td>
</tr>
<tr>
<td>18:40-20:00</td>
<td>Virtual Keynote Presentations</td>
</tr>
</tbody>
</table>

### Day 03
**Wednesday, Sept 13**
*(Virtual Room 1)*

<table>
<thead>
<tr>
<th>Time</th>
<th>Activity</th>
</tr>
</thead>
<tbody>
<tr>
<td>08:30-09:00</td>
<td>AV check</td>
</tr>
<tr>
<td>09:00-10:20</td>
<td>Virtual Keynote Presentations</td>
</tr>
<tr>
<td>09:40-10:30</td>
<td>Virtual Poster Presentations</td>
</tr>
<tr>
<td>10:20-16:20</td>
<td>Virtual Oral Presentations</td>
</tr>
</tbody>
</table>

**Wednesday, Sept 13**
*(Virtual Room 2)*

<table>
<thead>
<tr>
<th>Time</th>
<th>Activity</th>
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</thead>
<tbody>
<tr>
<td>08:30-09:00</td>
<td>AV check</td>
</tr>
<tr>
<td>09:00-10:20</td>
<td>Virtual Keynote Presentations</td>
</tr>
<tr>
<td>09:40-10:30</td>
<td>Virtual Poster Presentations</td>
</tr>
<tr>
<td>10:20-16:20</td>
<td>Virtual Oral Presentations</td>
</tr>
</tbody>
</table>

### 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.
## KEYNOTE PRESENTATIONS

Central European Summer Time (CEST)

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
<th>Speaker/Location</th>
<th>Title</th>
</tr>
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<tbody>
<tr>
<td>08:00-08:50</td>
<td>Registrations</td>
<td></td>
<td></td>
</tr>
<tr>
<td>08:50-09:00</td>
<td>Opening Ceremony and Introduction</td>
<td></td>
<td></td>
</tr>
<tr>
<td>09:00-09:40</td>
<td>In-Person</td>
<td>Dipak P Ramji, Cardiff University, United Kingdom</td>
<td>Cardio-protective actions of nutraceuticals</td>
</tr>
<tr>
<td>09:40-10:20</td>
<td>In-Person</td>
<td>Robert Mancini, Roquette Canada, Canada</td>
<td>Innovative food safety training solution using behavioral sciences to increase knowledge retention and behavioral change</td>
</tr>
</tbody>
</table>

## ORAL PRESENTATIONS

<table>
<thead>
<tr>
<th>Time</th>
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<th>Speaker/Location</th>
<th>Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>10:20-10:40</td>
<td>In-Person</td>
<td>Suparna Bhattacharya, University of Nebraska Lincoln, United States</td>
<td>Trade policies and organic food</td>
</tr>
<tr>
<td>10:40-11:00</td>
<td>In-Person</td>
<td>Barbara Chilczuk, University of Life Sciences, Poland</td>
<td>Sea buckthorn extracts as potential food additives, assessment of their antibacterial and antioxidant properties</td>
</tr>
<tr>
<td>11:00-11:20</td>
<td>Coffee Break</td>
<td></td>
<td></td>
</tr>
<tr>
<td>11:20-11:40</td>
<td>In-Person</td>
<td>Russell Rising, D &amp; S Consulting Services Inc, United States</td>
<td>Short duration metabolic measurements by whole room indirect calorimetry as an adjunct for obesity treatment and athletic training</td>
</tr>
<tr>
<td>11:40-12:00</td>
<td>In-Person</td>
<td>Rebecca Williams, Huel, United Kingdom</td>
<td>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</td>
</tr>
</tbody>
</table>
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 trial 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
Central European Summer Time (CEST)

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 polyvinly alcohol based nanofibers after being stored with smoked salmon meat

16:40-17:00  In-Person
Ngono Mbala 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
KEYNOTE PRESENTATION
Central European Summer Time (CEST)

08:30–09:00 CEST | AV check

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

Moderators:
Turgay Cetinkaya, Yalova University, Turkey
Vera Ferro Lebres, Polytechnic Institute of Braganca, Portugal

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
<table>
<thead>
<tr>
<th>Time</th>
<th>Session Type</th>
<th>Speaker</th>
<th>Affiliation</th>
<th>Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>11:20-11:40</td>
<td>In-Person</td>
<td>Laires Lima</td>
<td>CIMO/CeDRI/CQBF/SusTEC, Portugal</td>
<td>Title: NSGA-II-based optimization on the recovery of antioxidant compounds from tangerine peels</td>
</tr>
<tr>
<td>11:40-12:00</td>
<td>In-Person</td>
<td>Conrado Augusto Vieira</td>
<td>ABC de Itaperuna Industrial de Detergente Ltda, Brazil</td>
<td>Title: Enzymatic hygiene in the storage of UHT milk - case study</td>
</tr>
<tr>
<td>12:00-12:20</td>
<td>In-Person</td>
<td>Ahmed S Zahran</td>
<td>Minaia University, Egypt</td>
<td>Title: Production of bio-yoghurt using soya bean protein hydrolysate</td>
</tr>
<tr>
<td>12:20-12:40</td>
<td>In-Person</td>
<td>Iftikhar Ali Khan</td>
<td>Shenzhen University, China</td>
<td>Title: Molecular mechanism of quinoxaline-type heterocyclic amines formation in meat and fish</td>
</tr>
<tr>
<td>12:40-13:00</td>
<td>In-Person</td>
<td>Lesvia Sofia Meraz Torres</td>
<td>Director of the Latin American Institute of Science in Habits and Ketogenic Food, Mexico</td>
<td>Title: Ketogenic diet for human diseases</td>
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<td>13:00-14:00</td>
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<tr>
<td>14:00-14:20</td>
<td>In-Person</td>
<td>Kateryna Fedosova</td>
<td>Odesa National University of Technology, Ukraine</td>
<td>Title: Analyzing the impact of restaurant dish design on customer perceptions</td>
</tr>
<tr>
<td>14:20-14:40</td>
<td>In-Person</td>
<td>Motswapo Phoko</td>
<td>Agricultural Research Council-Animal Production, South Africa</td>
<td>Title: Effect of seriphium plumosum meal inclusion in a diet on carcass characteristics and meat quality of nguni steers</td>
</tr>
<tr>
<td>14:40-15:00</td>
<td>In-Person</td>
<td>Fatma Ali</td>
<td>Tianjin University of Science and Technology, China</td>
<td>Title: Nonthermal and thermal treatments impact the structure and microstructure of milk fat globule membrane</td>
</tr>
<tr>
<td>15:00-15:20</td>
<td>In-Person</td>
<td>Seif Eldin A. Mohammed</td>
<td>National Center for Research, Sudan</td>
<td>Title: Documented experience on natraceutical and bioactive substances of Sudanese honey</td>
</tr>
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## ORAL PRESENTATIONS

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<tr>
<td>15:40-16:00</td>
<td>Vera Ferro Lebres</td>
<td>Polytechnic Institute of Braganca, Portugal</td>
<td>Prevent- prediabetes intervention tea: Protocol and preliminary data</td>
</tr>
<tr>
<td>16:00-16:20</td>
<td>Gulsen Delikanli Akbay</td>
<td>Karadeniz Technical University, Turkey</td>
<td>Sustainable nutrition and the mediterranean diet</td>
</tr>
<tr>
<td>16:20-16:40</td>
<td>Adeline Meriaux</td>
<td>University of Lorraine, France</td>
<td>Impact of air pressure and outlet temperature on physicochemical and functional properties of spray-dried skim milk powder</td>
</tr>
<tr>
<td>16:40-17:00</td>
<td>Sinead Ryan</td>
<td>University College Dublin, Ireland</td>
<td>Improving the oral delivery of food derived peptides with antihypertensive properties</td>
</tr>
<tr>
<td>17:00-17:20</td>
<td>Alexander V Oleskin</td>
<td>Moscow State University, Russian Federation</td>
<td>Neurotransmitters boost the growth of microalgae used to produce food ingredients and medicines: Biotechnological implications</td>
</tr>
<tr>
<td>17:20-17:40</td>
<td>Taylor Quinn</td>
<td>Social Entrepreneur, United States</td>
<td>Healthy delicious low-cost food for everyone, everywhere</td>
</tr>
<tr>
<td>17:40-18:00</td>
<td>Jagadis Chandra Tarafdar</td>
<td>ICAR-Central Arid Zone Research Institute, India</td>
<td>Nanofertilizer: Key player for global food production</td>
</tr>
<tr>
<td>18:00-18:20</td>
<td>Renee J Dufault</td>
<td>Food Ingredient and Health Research Institute, United States</td>
<td>The role dietary heavy metals play in the epigenetic inheritance of Autism and Attention Deficit/ Hyperactivity Disorder (ADHD)</td>
</tr>
<tr>
<td>18:20-18:40</td>
<td>Bill Lauto</td>
<td>St Johns University, United States</td>
<td>World's food supply: Predictions vs production solutions with probable effects on the poor</td>
</tr>
</tbody>
</table>
## KEYNOTE PRESENTATIONS

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<tbody>
<tr>
<td>18:40–19:20</td>
<td>Maria Jesus Villasenor Llerena</td>
<td>Castilla- La Mancha University, Spain</td>
<td>Synthesis and analytical control of nanodelivery lipid-based systems for encapsulation of nutraceuticals: Achievements and challenges</td>
</tr>
<tr>
<td>19:20–20:00</td>
<td>Pier Giorgio Righetti</td>
<td>Polytechnic University of Milan, Italy</td>
<td>Harvesting biomolecules via the EVA technique</td>
</tr>
</tbody>
</table>
KEYNOTE PRESENTATION

08:30–09:00 CEST | AV check

09:00–09:40

Sena Ardicli
Bursa Uludag University, Turkey
Title: A2 Milk: Where are we now?

POSTER PRESENTATIONS

09:40–10:00

Vassilios Ganatsios
University of Western Macedonia, Greece
Title: Comparative analysis of nutritional indicators in Greek goat’s milk yoghurt across various producers

10:00–10:20

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

10:10–10:30

Andrei Bita
University of Medicine and Pharmacy of Craiova, Romania
Title: The impact of prebiotic boron complexes on the microbiota: Diester chlorogenoborate complex

10:20–10:40

Vassilios Ganatsios
University of Western Macedonia, Greece
Title: Quality attributes of regionally-produced goat cheese: A comprehensive analysis on nutritional indices

10:40–11:00

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 diabesity 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 vegetables

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
Yasin Ozdemir  
Utica University, Turkey  
Title: Effects of high pressure processing on bioaccessibility of food components and future perspectives

13:50-14:10  
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  
Julianna Serna Ortiz  
Harvest Preparatory Academy, United States  
Title: A Novel biosourced and biodegradable plastic with antimicrobial and antitranspiration functions

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  
Iuliana Vintila  
University Dunarea de Jos Galati, Romania  
Title: Harmonization principles of food nutrition labeling

15:10-15:50  
Yasin Ozdemir  
Utica University, Turkey  
Title: Effect of cheese ripening on vitamin contents and their bioavailability
KEYNOTE PRESENTATIONS

**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

**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

**Miho Imamura**  
Kikkoman Corporation, Japan  
**Title:** Flavor-based pairing of foodstuffs and seasonings in INDIA

**Parisa Rashtchi**  
Wageningen University, Netherlands  
**Title:** Exploring biofilm behavior and disinfectant response in Lactiplantibacillus plantarum across static and flowing conditions

ORAL PRESENTATIONS

**Yongkai Yuan**  
Jiangnan University, China  
**Title:** Improving the survival of probiotics by the strategy of in situ re-culture
<table>
<thead>
<tr>
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<th>Affiliation</th>
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<tbody>
<tr>
<td>11:00-11:20</td>
<td>Pardeep Kumar</td>
<td>Micro additions of boron and molybdenum bring macro impacts on one health</td>
<td>CSK, HP Agricultural University, India</td>
</tr>
<tr>
<td>11:20-11:40</td>
<td>Pawinde Elisabeth Zida</td>
<td>Essential oil of lippia multiflora: A potential natural fungicide against fusarium wilt of onion</td>
<td>National Center for Scientific and Technological Research, Burkina Faso</td>
</tr>
<tr>
<td>11:40-12:00</td>
<td>Abhishek Kushwaha</td>
<td>Deep learning based automated In-depth quality inspection for fruits &amp; vegetables</td>
<td>Indian Institute of Technology, India</td>
</tr>
<tr>
<td>12:00-12:20</td>
<td>Vincenzo Alfeo</td>
<td>A sustainable valorisation of spent hops from dry-hopping</td>
<td>University of Perugia, Italy</td>
</tr>
<tr>
<td>12:20-12:40</td>
<td>Semuel Leunufna</td>
<td>Genetic Diversity of Cultivated Banana in the Market Place of Ambon, Maluku Province, Indonesia</td>
<td>Pattimura University, Indonesia</td>
</tr>
<tr>
<td>12:40-13:00</td>
<td>Kosh-Komba Ephrem</td>
<td>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</td>
<td>University of Bangui, Central African Republic</td>
</tr>
<tr>
<td>13:00-13:20</td>
<td>Jolly Rajat</td>
<td>Harnessing edible crops of Kaya forests</td>
<td>Pwani University, Kenya</td>
</tr>
<tr>
<td>13:40-14:00</td>
<td>Maria Rosana Ramirez</td>
<td>Recovery of carrot discards and evaluation of the bioactivity of isolated fibres. Example of circular economy</td>
<td>Conicet, Argentina</td>
</tr>
</tbody>
</table>
Central European Summer Time (CEST)  Local Timings

14:00-14:20  12:00-12:20  Jude Dokbil 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

**END NOTE**

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- When the program refers to Local Timings, it means that the timing mentioned is based on the time zone of the presenter’s country.
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