

3<sup>rd</sup> Edition of Euro Global Conference on

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

September 10-12, 2020 | Paris, France



# **FAT 2020**

Theme: Foreground for Advanced Researches in Food Science and Technology

## Keynote Presentations

Title: The Dis (ease) Ability Theory - New Step The real Narration possible: resilient reaction thrust, constant condition over time, potential development potential

**Raffaella Conversano**, *University of Bari Aldo Moro, Italy*

Title: Food Sustainability and Governance in the Digital Age: Intersections, Tensions and Challenges

**Miao-ling Hasenkamp**, *Leibniz Institute of Agricultural Development in Transition Economies, Germany*

Title: Impact Of Phytochemicals In The Diet On The Gut Health, Egg Quality Of Laying Hens And Broilers Chicken Meat

**Elias Salvador Tasayco**, *San Luis Gonzaga National University - Peru*

Title: Green Technology and Agriculture-Food Science Mechanization Sustainability: The Global Perspective

**Ezendu Ariwa**, *Warwick University, United Kingdom*

Title: Prospects for the Use of Interactive Consulting Systems for Advanced Researches in Food Science

**Tetyana Kalna-Dubinyuk**, *University of Life and Environmental Sciences of Ukraine*

Title: Advanced biomass System for value addition of farm produce

**Vivekkumar Khambalkar**, *Dr. Panjabrao Deshmukh Agricultural Vidyapeeth, India*

## Oral Presentations

Title: Importance of fragility concept in food powder industry

**Marina Dupas-Langlet**, *Nestlé Research, Switzerland*

Title: Influence Of Various Factors On Adhesion Of Yeast Candida spp. And Pichia spp. To Stainless Steel Surfaces

**Ruzica Tomicic**, *Faculty Of Technology, University of Novi Sad, Republic of Serbia*

Title : How temperature during fermentation affects volatile compounds and flavor in cocoa liquor

**Angie Nathalia Lizarazo Román**, *Universidad Industrial de Santander, Colombia*

Title : Embracing the Next-Gen technology in food industry

**Daniela Silva**, *ALS Controlvet, Portugal*

Title: Challenges of food security in Tunisia: econometric analysis

**Houcine Jeder**, *Regional Researches Center on Horticulture and Organic Agriculture, Tunisia*

Title: Probiotic yeast *Saccharomyces boulardii* (nom. nud.) modulates adhesive properties of *Candida glabrata*s

**Zorica Tomacic**, *Institute Of Food Technology, University Of Novi Sad, Republic of Serbia*

Title: Analysis and prediction method for core temperature during thermal processing of packaged foods with ATS program

**Shoichi Inaba**, *Packaging And Heat Sterilization Of Toyo Institute Of Food Technology, Japan*

Title: Morphological Characterization and Yield Potential of Elite Quinoa Germplasm

**Muhammad Zubair Akram**, *Omer Halisdemir University, Turkey*

Title: Evaluation of Sodium Alginate and Fish Gelatin Blend for the Encapsulation of Virgin Coconut Oil

**Fan Hui Yin**, *Universiti Malaysia Sabah, Malaysia*

Title: Impact of lime, bio-fertilizer and nitrogen management on pulses productivity and their protein grain quality in an acidic upland soil

**Surendra Singh**, *Banaras Hindu University, India*

Title: Treatment of Mulberry Methanolic Leaf Extractive (MMLE) For Hypercholesterolemia in Rat, *Rattus norvegicus* (L).

**Vitthalrao Khyade**, *Savitribai Phule Pune University, India*

Title : Efficient use and management of conventional and non-conventional water resources through smart technologies applied to improve the quality and safety of Agriculture in semi-arid areas

**Richa Amina**, *Djilali Bounaama Khemis Miliana University, Algeria*

Title : Negative Pressure Extraction of Essential Oil From Lavender: Kinetics And Modelling

**Shafat Khan**, *Islamic University of Science and Technology, Inida*

Title : Low Wealth Quantile Predispose Under Five Children To Stunting In Ethiopia: Meta-Analysis

**Mesfin Kassaw**, *Woldia University, Ethiopia*

**Speaker Slots Available**

## Poster Presentations

Title: Nanovehicles for phenolic extract of *Mentha x piperita* L with antioxidant properties

**Alejandra Medrano**, *Universidad de la República, Uruguay*

Title: Polyphenols content and antioxidant activity of some extracts obtained from industry waste by-products

**Georgeta Stefan**, *University of Agronomic Sciences and Veterinary Medicine of Bucharest, Romania*

Title: The parsnip-fermented juice and grape marc extract influence on the shelf life of smoked pork frankfurters

**Camelia Papuc**, *University of Agronomic Sciences and Veterinary Medicine of Bucharest, Romania*

Title: The influence of some black forest fruits on yogurt physicochemical and sensory properties

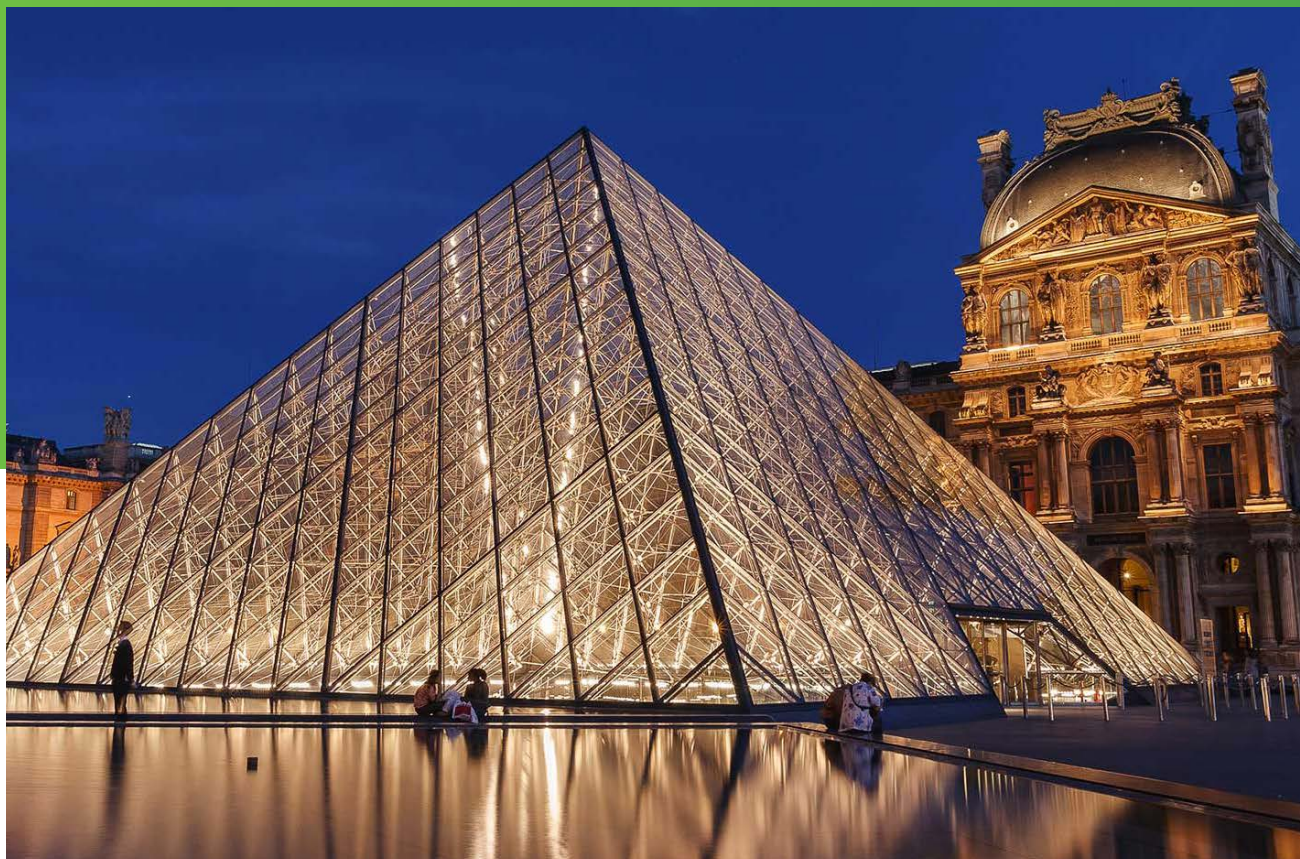
**Predescu Corina**, *University of Agronomic Sciences and Veterinary Medicine of Bucharest, Romania*

Title: NPhysico Chemical, Functional and Sensory Properties of Biscuit made from Beniseed, Trifoliolate Yam and Wheat Flour Blends

**Aminat Olabisi Adelekan**, *Bells University of technology, Nigeria*

**Poster Slots Available!!!!**

*We wish to see you at  
Paris, France*



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