II INTERNATIONAL CONFERENCE ON

FOOD CHEMISTRY AND TECHNOLOGY

Date
November 14-16, 2016

Venue
Hampton Inn Tropicana and Event Center
Las Vegas, NV, USA
08:15-08:45  Registrations

08:45-09:00  Inauguration of FCT-2016 by Prof. Jung, Editor-in-Chief, Journal of Food Chemistry and Nanotechnology

09:00-12:15  Keynote Session-I

09:00 09:30  Plenary Speaker

Optimizing the design of preservation processes
Dennis Heldman, The Ohio State University, USA

Antibiotic activities of food-compatible compounds and plant extracts against nonresistant and antibiotic-resistant foodborne pathogens
Mendel Friedman, USDA, Agricultural Research Service, USA

In vitro models for cost-effective screening of the bioaccessibility and bioavailability of health promoting compounds from foods and ingredients
Mark Failla, The Ohio State University, USA

10:30-10:45  Coffee Break

10:45-11:15  A new era for prebiotics: Improving activation of bioactive food components by the microbiome
Elizabeth H. Jeffery, University of Illinois, USA

11:15-12:15  Lunch Break

12:15-13:00  Involvement of the interfacial layer and protein partition on oxidation of oil-in-water emulsions
John Khouryieh, Western Kentucky University, USA

13:00-13:20  The unknown nutrient: Discovery of the health benefits of dietary nitrate
Nathan S. Bryan, Baylor College of Medicine, USA

13:20-13:40  Determination of the authenticity of food products by infrared and fluorescence spectroscopies coupled with chemometric tools
Romdhane Karoui, Artois University and Charles Violette Institute, France

14:00-14:20  The biological activities and phenolic profiles of Salvia steminea and Salvia krononburgei from Anatolia
Isil Gazioglu, U. S. Food and Drug Administration, USA

14:20-14:40  Plasmalogens. Neglected nutrients with crucial biological role
Sarkisyan Varuzhan, Federal Research Centre of Nutrition and Biotechnology, Russia

14:40-15:00  Microwave-assisted extraction of pectin from pequi (Caryocar brasiliense Camb.) fruit by-product
Leandro S. Oliveira, Federal University of Minas Gerais, Brazil

15:00-15:15  Coffee Break
Application of dispersive liquid-liquid microextraction to analyses of arsenic and antibiotic residues in food matrices
Guoying Chen, USDA, Agricultural Research Service, USA
16:45-17:05

Bioactive compounds and antioxidant capacity of green and processed leaves of guayusa (*Ilex paraguariensis* Loes)
Almudena García Ruiz, National Polytechnic School, Ecuador
17:05-17:25

Molecular fingerprint of the volatile profile of the aroma of typical Italian foods: digital database, authenticity and shelf life
Teresa Cecchi, ITT MONTANI, Italy
17:25-17:45

Detection of multiple adulterants in roasted and ground coffee by FTIR employing data fusion
Adriana Franca, Federal University of Minas Gerais, Brazil
17:45-18:05

Unveiling the nature of binding between selected flavours to Canola and Pea proteins and effect of chemical modification of proteins on flavour delivery
Kun Wang, University of Manitoba, Canada
18:05-18:25

Welcome Drinks
18:30-19:30

**WORK SHOP on “Advanced food technologies: Thermal and non-thermal”**
Chair: Wenjie Liu, General Mills, USA
Speakers: Josip Simunovic, North Carolina State University, USA
Alvin Lee, Institute for Food Safety and Health, USA

10:00-10:20 Standoff Raman technique for rapid detection of EMA in olive oil and honey
Anup Sharma, Alabama A&M University, USA

10:20-10:40 Improving nutritional and functional properties of pseudo-cereals by germination
Naofumi Morita, Toyo College of Food Technology, Japan

10:40-10:55 Coffee Break

**Day-2**

**November -15, 2016**

09:00-10:00 **Keynote Session-II**

09:00-09:30 Glass-transition boundary curve for shelf-life prediction
Martin Buehler, Decagon Devices, Inc, USA

09:30-10:00 Reduction of cancer risk related to the consumption of red meat
Isabel M.P.L.V.O. Ferreira, University of Porto, Portugal

**Scientific Session - II**

Session Chairs: Concettina La Motta, University of Pisa, Italy
Abha Chauhan, NYS Institute for Basic Research in Developmental Disabilities, USA

10:00-10:20 Standoff Raman technique for rapid detection of EMA in olive oil and honey
Anup Sharma, Alabama A&M University, USA

10:20-10:40 Improving nutritional and functional properties of pseudo-cereals by germination
Naofumi Morita, Toyo College of Food Technology, Japan

10:40-10:55 Coffee Break
10:55-11:15  Beneficial effects of a diet with walnuts in Alzheimer’s disease
Abha Chauhan, NYS Institute for Basic Research in Developmental Disabilities, USA

11:15-11:35  The use of Saccharomyces cerevisiae co-products to reduce aflatoxin M1 in milk
Carlos Humberto Corassin, University of Sao Paula, Brazil

11:35-11:55  Feasibility of post-frying vacuum application in improving the performance of frying oil and product quality
Azmil Haizam Ahmad Tarmizi, Malaysian Palm Oil Board, Malaysia

11:55-12:15  Effect of red wine pomace and storage on carcinogens formation in barbecued beef patties
Olga Viegas, University of Porto, Portugal

12:15-12:35  Effects of Microcystin-LR and Cylindrospermopsin on the mineral content of lettuce grown hydroponically
Edgar Pinto, University of Porto, Portugal

12:35-12:55  Mitigation of neo-contaminant formation in Chilean bread: Effect of phenolic compounds from tara (Caesalpinia spinosa) extract
Franco Pedreschi Plasencia, Pontificia Catholic University of Chile, Chile

12:55-13:00 Lunch Break  @ Coral

13:00-13:15  Activity of natural carotenoid preparations against the thermal autoxidation of oil-in-water emulsions
Sotirios Kiokias, National Technical University of Athens, Greece

13:15-13:30  Towards the development of bioactive packaging
Zvi Hayouka, The Hebrew University of Jerusalem, Israel

13:30-13:45  Biocontrol of Staphylococcus aureus and Pectobacterium carotovorum on fresh-cut produce by treatment with bacteriocins and bacteriophages
Eunjung Roh, National Institute of Agricultural Sciences, South Korea

13:45-14:00  The characteristics of alcohol fermentation and aroma compounds in winemaking using different treatment methods on mulberry juice
Felix Narku Engmann, Kumasi Polytechnic, Ghana

14:00-14:15  Corn-based synbiotic beverages developed with Bifidobacterium isolates from dairy beverages and pharmaceutical sources identified using a multi-gene approach during phylogenetic analysis
Richard Nyanzi, Tshwane University of Technology, South Africa

14:15-14:30  Coffee Break  @ Event Center Foyer
16:05-16:15  
Green sustainable supercritical carbon dioxide for biocatalized synthesis of diacylglycerols & monoacylglycerols  
Nazanin Vafaei, University of Manitoba, Canada

16:15-16:25  
Metabolomic profiling and enzyme assisted extraction of bioactive compounds from Kakadu plum (Terminalia ferdinandiana) - a native plant of Australia  
Mridusmita Chaliha, The University of Queensland, Australia

16:25-16:35  
Tracing the pathway of oxidation using hydrophobic and hydrophilic natural antioxidants in an oil in water emulsion food system  
Sara Chorbani Corji, University of Queensland, Australia

16:35-16:45  
Deacidification of cranberry juice by electrodialysis: Impact of membrane types and configurations on acid migration and juice physicochemical characteristics  
Serre Elodie, Laval University, Canada

16:45-16:55  
Essential oil based Nano formulation for pest control in grain storage system – a step towards food safety  
Prachi Singh, IIT Delhi, India

16:55-17:05  
Validation of analysis method and monitoring on organic acids in liquors  
Jong-Min Park, Chungnam National University, South Korea

17:05-17:15  
Validation of analysis method and monitoring on diacetyl in liquors  
Hyeon-Hwa Lee, Chungnam National University, South Korea

17:15-17:25  
Are glucose and surfactant essential nutrients for the production of biomass and bacteriocin in Lactobacillus plantarum B21?  
Elnina Parlindungan, RMIT University, Australia

17:25-17:35  
Antioxidant activity, total phenolic content and physicochemical properties of carbonated Erica arborea herbal tea beverage  
Gulsah Ozcan Sinir, Uludag University, Turkey

17:35-17:45  
Phenolic compound and antioxidant activity of Peruvian propolis  
Eulalia Vargas Tapia, University of Campinas (UNICAMP), Brazil

17:45-18:30  
Poster Presentations  
@ Bora - Bora
10:00-10:20  Enzymatic synthesis of amphiphilic acyl ascorbate and its suppressive effect on lipid oxidation  
Yoshiyuki Watanabe, Kindai University, Japan

10:20-10:40  Encapsulation of active compounds for increasing shelf life of fresh products  
Silvia Matiacevich, University of Santiago, Chile

10:40-11:00  Effect of solvent type and ratio on Betacyanins and antioxidant activity of extracts from *Hylocereus polyrhizus* flesh and peel by supercritical fluid extraction and solvent extraction  
Farahnaz Fathordoobady, University Putra Malaysia, Malaysia

11:00-11:20  A clear view on transparency: And how it builds consumer trust  
JJ Jones, The Center for Food Integrity, USA

11:20-11:40  Coffee Break  
@ Event Center Foyer

11:40-12:00  Matrix effects on release of strawberry flavour volatiles from Tannia (*Xanthosoma sagittifolium*) Gels  
Patricia Gyaa Owusu-Darko, Kumasi Technical University, Ghana

12:00-12:20  Extraction technologies of bioactive compounds from plant materials  
Sabiha Achat, University of Bejaia, Algeria

12:20-12:40  Thermal properties of cooked carrot puree: Experimental and simulating study of water immersion cooling of canned carrot puree  
Acheheb Hakima, University of Blida, Algeria

12:40-13:00  Hypoglycemic, antioxidant and hypolipidemic effects of protein isolate from *Parkia biglobosa* in streptozotocin induced diabetic rats  
Idiat Bolajokio Ogunyinka, University of Zululand, South Africa

13:00-  Lunch & Departures  
@ Coral
**Poster Presentations : Day-2 (Nov-15, 2016)**

**P - 01**  
Biosynthesis of red cabbage extract directed Ag NPs and their effect on the loss of antioxidant activity  
Ayse Demirbas, University of Florida, USA

**P - 02**  
Biotransformation of Limonene by the fungi *Aspergillus flavus*, *A. niger* and *Cunninghamella elegans*  
Isil Caziloglu, U. S. Food and Drug Administration, USA

**P - 03**  
Development of navy bean-soybean milk substitute and evaluation of its nutritional and physical properties  
Sean Liu, USDA, ARS, USA

**P - 04**  
Optimization of Cranberry juice deacidification by electrodialysis with bipolar membrane: Impact of pulsed electric field conditions  
Stephanie Pelletier, Laval University, Canada

**P - 05**  
Investigation of the biochemical pathways of antidiabetic chromium(III) supplements  
Mohammed Kabir Uddin, Murdoch University, Australia

**P - 06**  
Evaluation of bioactive compounds and dietary fiber in skin and bagasse of kiwi fruit (*Actinidia deliciosa*)  
Sabrina Sauthier Monteiro, Federal University of Amazonas, Brazil

**P - 07**  
Sapoto-do-Solimoes (*Quararibea cordata*): physical characterization of the whole fruit and chemical characterization of the pulp  
Sabrina Sauthier Monteiro, Federal University of Amazonas, Brazil

**P - 08**  
Soybean paste development enriched with calcium and Fructooligosaccharides (FOS)  
Luciana Cardoso Nogueira, Federal Institute of Rio de Janeiro, Brazil

**P - 09**  
Potential of data fusion and chemometrics for discrimination of regional provenance of coffees produced in Minas Gerais State, Brazil  
Adriana Franca, Federal University of Minas Gerais, Brazil

**P - 10**  
Characterization of the antioxidant dietary fiber fraction of coffee production by-products  
Leandro S. Oliveira, Federal University of Minas Gerais, Brazil

**P - 11**  
Chemical indicators of heat treatment applied to UHT milk  
Paulo Henrique Fonseca da Silva, Federal University of Juiz de Fora, Brazil

**P - 12**  
Measurement of calcium partition in “Minas Padrao” soft cheese by flame atomic absorption spectrometry and ion-selective electrode potentiometry  
Paulo Henrique Fonseca da Silva, Federal University of Juiz de Fora, Brazil

**P - 13**  
Effect of processing on the nutritional properties of Ibyer-I-Angen: A traditional cereal gruel made from pearl millet (*Pennisetum Glaucum*)  
Bridget Dooshima Igbetar, University of Leeds, UK

**P - 14**  
Development of novel earthworm dietary supplements using pressure treatment  
Shin-ichi Akazawa, National Institute of Technology, Nagaoka College, Japan

**P - 15**  
Differential effects of Vanillin and syringaldehyde from seed of Japanese apricot on 3T3-L1 adipogenesis  
Yoshiharu Okuno, Wakayama College, Japan
Analysis of biogenic amines and biogenic amine-producing bacteria in Gochujang and Cheonggukjang, Korean traditional fermented soybean pastes
Jae-Hyung Mah, Korea University, South Korea

Analysis of biogenic amines and biogenic amine-producing bacteria in Baechukimchi and Kkakdugi, Korean traditional fermented vegetable products
Jae-Hyung Mah, Korea University, South Korea

Quality characteristics of low-malt beer produced by the addition of sweet potato paste
Dong Seong Choi, Woosuk University, South Korea

Antimicrobial activity and deodorization effect of the extracts of mulberry leaves
Eun-Bi Oh, Woosuk University, South Korea

Quantitative analysis of 2- and 4-methylimidazole in cola and dark beer by Gas Chromatography triple quadrupole tandem mass spectrometry
Sol Ji Choi, Woosuk University, South Korea

Characterization and quantification of isoflavones in soybean products by high performance liquid chromatography-electrospray ionization-quadrupole-time of flight-mass spectrometry (HPLC-ESI-QTOF-MS)
Ju Hui Kang, Woosuk University, South Korea

Comparative protective effect of gallic acid on the oxidation of vegetable oils during high temperature heating with synthetic antioxidants
Min Kyoung Lee, Woosuk University, South Korea

Ultra-high performance liquid chromatography-tandem mass spectrometry in multiple reaction monitoring mode for the multi-residue pesticide analysis in rice
Je Young Shin, Woosuk University, South Korea

Effects of methanolic extract of clove and its fraction on the thermal oxidation of oils at 180°C
Ji Su Park, Korea Food Research Institute, South Korea

Antioxidant properties of fermented cactus plant (Opuntia humifusa) with fruit peel wastes
So-Jin Yang, Sunchon National University, South Korea

Evaluation of phytosterol and vitamin contents in Opuntia humifusa grown in South Korea
So-Hyeong Oh, Sunchon National University, South Korea

Vitamin B12 analysis for pork cuts widely consumed in South Korea
Venus Quines, Sunchon National University, South Korea
Simultaneous quantitative analytical method for sweeteners in fatty food
Jang-Hyuk Ahn, Fore Front Test, South Korea

Xanthohumol evaluation in Hop Gun dry hopping techniques
Armindo Melo, University of Porto, Portugal

Impact of elderberry addition in sensory profile of bread
Olivia Pinho, University of Porto, Portugal

Diet effect on contaminants bioaccessibility after in vitro digestion
Miguel Faria, University of Porto, Portugal

Evaluation of antioxidant capacity of phenolic compounds of cactus purple pear (Opuntia Ficus-indica) cultivated in Peru
Silvia Pilco Quesada, Peruvian Union University, Peru

Activity of flavonoids and β-carotene during the auto-oxidative deterioration of food based o/w emulsions
Sotirios Kiokias, Technological Educational Institute of Kalamata, Greece

Preparation and characterization of non heme and heme iron microparticles
Carolina Valenzuela Venegas, University of Chile, Chile

Effect of atmospheric cold plasma on quality and shelf life of mackerels (Pneumatophorus japonicus)
Jing Chen, Zhejiang Ocean University, China

Effect of super-high pressure and ε-Poly-L-Lysine treatment on skipjack Tuna’s microorganisms and color during cold storage
Jiancong Huo, Zhejiang Ocean University, China

Optimization of assisted ultrasound osmotic dehydration of strawberries slices in sucrose solutions using response surface methodology
Ali Ferradi, High National school of Agronomy, Algeria
We wish to see you at FCT-2017