

*TENTATIVE PROGRAM



III International Conference on FOOD CHEMISTRY AND TECHNOLOGY

FCT-2017

November 02-04, 2017 | Baltimore, USA

VENUE & HOSPITALITY

The DoubleTree by Hilton Baltimore-BWI Airport
890 Elkridge Landing Road - Linthicum, MD 21090
United States

November 02, 2017 (Day-1) - THURSDAY

Registrations

Inauguration FCT-2017

Keynote Session

Richard E Goodman, University of Nebraska-Lincoln, USA

Scientifically sound evaluation of potential risks of food allergy and celiac disease of GMOs and novel foods

Melissa Fitzgerald, University of Queensland, Australia

Harnessing new sciences to improve the consumer experience of eating food

Catherine Bennetau-Pelissero, University of Bordeaux, France

Isoflavones in modern soy-food: how to take the best part of them

Coffee Break

Mun Yhung Jung, Woosuk University, South Korea

Direct derivatization combined with GC-MS/MS for the analysis of 2- and 4-methylimidazole in cola and beer

Sherry A. Tanumihardjo, University of Wisconsin-Madison, USA

Retention of carotenoids after household cooking of beta-cryptoxanthin biofortified maize flour and eggs

E. Elias Hakalehto, Finnoflag Oy, Finland

Microbial proactive processing of food during digestion supports health functions and balanced microbiome

Lunch Break

Scientific Sessions - I

Chemical analysis of food: Techniques and applications

Bioactive constituents, micronutrients, food additives and ingredients

Food safety, security and control

Role of probiotics & prebiotics

Session Chairs: TBD

Ronald Fritz, PepsiCo, Inc., USA

A case study of whole kernel contamination of grain: How its occurrence in gluten-free labelled oats complicates gluten assessment affecting marketplace compliance

Guoying Chen , United States Department of Agriculture (USDA), USA
<i>Determination of inorganic arsenic in rice by hydride generation, cryogenic trapping, and atomic fluorescence spectrometry</i>
Pei Chen , United States Department of Agriculture (USDA), USA
<i>FlavonQ--An automated data processing tool for profiling flavonoids</i>
Hans Marvin , RIKILT Wageningen University & Research, The Netherlands
<i>Development of predictive models for food safety</i>
Abani Pradhan , University of Maryland, USA
<i>Innovative modeling approaches for the quality and microbial safety of leafy greens</i>
Shirley Micallef , University of Maryland, USA
<i>Exometabolomics of tomato fruit and identification of fatty acids that impair Salmonella growth</i>
Jasreen Sekhon , Drexel University, USA
<i>Effect of cold plasma treatment on cuticle and microbial load in kale (Brassica oleracea var. sabellica)</i>
Maria J. Jordan , IMIDA (Murcia Institute of Agri-Food Research and Development), Spain
<i>Grazing on mediterranean shrubland and Salvia lavandulifolia Vahl. byproducts: A good combination for improving lamb welfare and meat quality</i>
Coffee Break
Zvi Hayouka , The Hebrew University of Jerusalem, Israel
<i>Designing novel technologies to improve food safety and shelf life</i>
Katia Flavia Fernandes , Federal University of Goias, Brazil
<i>Hardened beans - One man's trash, another man's treasure</i>
Svetoslav Todorov , Federal University of Viçosa, Brazil
<i>Bacteriocinogenic LAB. Critical points in application as tools for food safety</i>
Franco Pedreschi Plasencia , Pontifical Catholic University of Chile, Chile
<i>Acrylamide mitigation in Chilean bread "hallulla" by using asparaginase treatments: Effect on its sensorial attributes</i>
Nurcan Degirmencioglu , Bandirma Onyedi Eylul University, Turkey
<i>In-vitro digestion of the bioactive compounds of fermented vegetable juice</i>
Xiaoying Zhang , Northwest Agriculture and Forestry University, China
<i>Detection of antibiotic residues in animal-derived food based on immunoassays</i>
Daniela Daniel , IQ-USP / Agilent Technologies, inc; Brazil
<i>Detection of coffee adulteration using the monosaccharides profile by capillary electrophoresis-tandem mass spectrometry</i>

Nilesh Prakash Nirmal , The University of Queensland, Australia
<i>Australian indigenous herbal infusions: Bioactive compounds and functional characteristics</i>
November 03, 2017 (Day-2) - FRIDAY
Scientific Sessions - II
Food oxidants and antioxidants
Dairy science and technology
Food: Structure, flavor and quality
Authenticity and integrity of food
Nutrition & functional foods
Nutraceuticals & dietary supplements
Session Chairs: TBD
Martin Buehler , Decagon Devices, Inc; USA
<i>Detecting the lactose content of skim milk powder using Dielectric Spectroscopy</i>
Virginia Artegoitia , USDA, Agricultural Research Service, USA
<i>Metabolomics: a new comprehensive approach to food science and animal nutrition research</i>
Samuel Melaku Abegaz , Columbus State University, USA
<i>Antioxidant and in vitro apoptosis of human hepatocellular carcinoma cell lines (HepG2) of Ethiopian monofloral honeys</i>
Raquel Bridi , Pontifical Catholic University of Chile, Chile
<i>Chilean honey: botanical origin related to their antioxidant and antibacterial activities</i>
Kerry M. Loomes , University of Auckland, New Zealand
<i>Manuka honey: the hunt for unique chemical markers to determine authenticity</i>
Mildred Nawiri , Kenyatta University, Kenya
<i>Sunflower and palm oils retain beta carotene extracted from indigenous vegetables</i>
Coffee Break
Timea Polgar , Envision Biotechnology, USA
<i>An integrated database enabled with scientific intelligence</i>
Ido Braslavsky , The Hebrew University of Jerusalem, Israel
<i>Controlling ice recrystallization with ice-binding proteins</i>
Danke Xu , Nanjing University, China
<i>Visual microarray for multiplexed antibiotic residue detection</i>
Ozan Gurbuz , Uludag University, Turkey
<i>Phenolics, antioxidant capacity and bioaccessibility of chicory varieties (Cichorium spp.) grown in Turkey</i>
Lunch Break
Carlos Humberto Corassin , University of Sao Paulo, Brazil

<i>The use of Saccharomyces cerevisiae co-products to reduce aflatoxin M1 in milk</i>
Ferradji Ali , High National School of Agronomy Algiers , Algeria
<i>Functional proprieties and adsorption isotherms of commercial carrots fibers incorporated in foods industries</i>
Harry S. Paris , Agricultural Research Organization, Israel
<i>Enhancing the carotenoid content of Spaghetti squash ten-fold and more</i>
Metin Guldaz , Uludag University, Turkey
<i>Spirulina platensis as food supplement and its health benefits</i>
Yasemin Sahan , Uludag University, Turkey
<i>Antioxidant poperties of baby foods containing fruit in Turkey</i>
Shigeru Katayama , Shinshu University, Japan
<i>Long-term dietary intake of kale extract attenuates cognitive impairment in senescence-accelerated mouse prone 8</i>
Catriona Lakemond , Wageningen University & Research, The Netherlands
<i>Insects as a new protein food source</i>
Coffee Break
Speaker Slots Available
Young Researchers Forum
Mohamed Ziyaina , Washington State University, USA
<i>Correlation of volatile compound concentrations with microbial counts in whole pasteurized milk under various storage conditions</i>
Rachel Capouya , The Ohio State University, USA
<i>Microbial community analysis of green coffee beans across growing regions and qualities</i>
Danxia Shi , Montclair State University, USA
<i>Lipophilic green tea polyphenol (P-EGCG, and EGCG-S) as potential food preservatives</i>
Oluwakemi Odueke , Royal Agricultural University, UK
<i>Enhancing the shelf-life of fluid milk using gamma irradiation and pasteurization</i>
Tibebelessie Seyoum Keflie , University of Hohenheim, Germany
<i>Effects of sun treatment on the quantities of vitamin D and minerals in oyster mushroom (Pleurotus ostreatus) cultivated in Ethiopia</i>
Elif Yildiz , Uludag University, Turkey
<i>Functional properties of crackers supplemented with turmeric (Curcuma Longa L) and mahaleb (Prunus Mahaleb L) powders</i>
Estefania Brito Bazan , National Autonomous University of Mexico (UNAM)

<i>Automation and control of a high pressure processing (hpp) machine for the non-thermal production of food emulsions</i>
Nhu-Y-Nguyen Ho , National Kaohsiung University of Applied Sciences, Taiwan
<i>A grey forecasting model of rainfall in Vietnam</i>
Anup K Roy , The University of Sydney, Australia
<i>Metal nanoparticle decorated graphene fiber: non-enzymetic glucose sensor for food products</i>
Poster Presentations
Young Researchers Slots Available
November 04, 2017 (Day-3) - SATURDAY
<i>Session Chair: TBD</i>
Scientific Sessions - III
Food processing & packaging technologies
Food rheology and shelf life
Food nanotechnology & its applications
Agriculture biotechnology
New trends in food science & technology
Food marketing and economy: Global issues and challenges
Food management and applications in food industry
Debabrata Biswas , University of Maryland, USA
<i>Alternative for antibiotic uses in farm animal production to mitigate the antibiotic resistance and make sustainable farming</i>
Sebastiano Porretta , SSICA, Experimental Station for the Food Preserving Industry, Italy
<i>Early phases in consumer-driven food product development</i>
Jose Domingos Fontana , Federal University of Technology – Parana, Brazil
<i>Insights on bacterial nano cellulose for novel food and non-food applications</i>
Mojca Skerget , University of Maribor, Slovenia
<i>Subcritical Water - An alternative green media for biomass processing: Influence of process conditions on hydro thermal reactions of biomass constituents</i>
Coffee Break
Zelimir Kurtanjek , University of Zagreb, Croatia
<i>Big Data analytics in food technology</i>
Ismail Bulent Gurbuz , Uludag University, Turkey
<i>Rural management; Wild edible mushrooms as a healthy alternative to meat</i>
Elham Lashkari , Rutgers University, USA
TBA

P.S. Vijaya Kumar , Institute of Nanoscience and Technology, India
<i>Nano shield formed around the wheat with the modified zein protein complex to protect against pathogenic infection</i>
Sami Bulut , Trakya University, Turkey
<i>Inactivation of Escherichia coli and Salmonella typhimurium in milk by high pressure processing at subzero temperatures</i>
Jose Fernando Solanilla Duque , University of Cauca, Colombia
<i>Study of physical and mechanical properties on films of chitosan-sodium alginate with carnauba wax</i>
Echereobia Christopher Ogbuji , University of Technology Owerri, Nigeria
<i>Potential of microwave irradiation on the postharvest control of cowpea weevil and proximate composition of cowpea Seeds</i>
Lunch Break
Speaker Slots Available
Poster Presentations: Day-2 (Nov-03, 2017) FRIDAY
Huihua Huang , South China University of Technology, China
<i>Pineapple peel carboxymethyl cellulose/polyvinyl alcohol/mesoporous silica SBA-15 hydrogel composites for papain immobilization</i>
Hongjie Dai , South China University of Technology, China
<i>Isolation of nanocellulose from pineapple peel and its application in gellan gum based film</i>
Ibrahim Saleh , National Research Centre (NRC), Egypt
<i>Microwave-assisted extraction as an alternative green technology for extraction of chlorogenic acid from Cynara scolymus leaves</i>
Miguel Angel Quispe Solano , National University of the Center of Peru, Peru
<i>Kinetics of color degradation during storage of hard candies with addition of coloring of mastuerzo flower (Tropaeolum majus L.)</i>
Clara Raquel Espinoza Silva , National University of the Center of Peru, Peru
<i>Evaluation of the viability of lactobacilli encapsulated in maltodextrin as a probiotic in Aguaymanto juice</i>
Jenna Wang , PepsiCo, Inc., USA
<i>Modeling on the solubility of sorbic acid in beverage</i>
Nicole Ciuppa , Montclair State University, USA
<i>The antioxidant potential of cacao beans across different geographies</i>
Stephanie Chun , Cornell University, Sangchon Food Co, USA
<i>Lipogenesis inhibition of soy sauce in a novel obesity model Rhodosporidium toruloides</i>

Vishal Manjunatha , Drexel University, USA
<i>Isolation of Ursolic acid from apple peels and the effect of heat treatment on Ursolic acid in applesauce formulation</i>
Nymisha S Ravindranath , Drexel University, USA
<i>The effect of heat treatment on the total and individual polyphenol compounds in apple flesh and peels</i>
Shigeru Katayama , Shinshu University, Japan
<i>Long-term dietary intake of kale cultivar with high content of glucoraphanin suppresses skin aging in senescence-accelerated mouse prone 1</i>
Kanako Matsumoto , Shinshu University, Japan
<i>Enzymatic synthesis of novel rutinoid using rutinase and its functional properties</i>
Saki Ichikawa , Shinshu University, Japan
TBA
Henry M. Corpuz , Shinshu University, Japan
<i>Protective effects of amazake peptides against H₂O₂-induced oxidative stress in SK-N-SH cells</i>
Kong Shun Ah-Hen , Austral University of Chile, Chile
<i>Effect of freeze-drying on encapsulated maqui extract</i>
Cristian Javier Patino Vidal , University of Santiago de Chile, Chile
<i>Development of titanium dioxide nanotubes by combination of electrospinning and atomic layer deposition</i>
Cristina Alejandra Munoz Shuguli , University of Santiago de Chile, Chile
<i>Development and characterization of low-density polyethylene nanocomposites</i>
Antonella Luciana Grosso , National University of Cordoba, Argentina
<i>Preservation of walnut oil using walnuts' polyphenols as antioxidants</i>
Adel Rezaeimotlagh , University of New South Wales, Australia
<i>Modelling the inactivation of Escherichia coli by radio frequency electric fields in cranberry juice: Impact of energy input and temperature</i>
Nancy Paola Grajeda Nieto , Autonomous University of Chihuahua, Mexico
<i>Obtaining and characterization of acetylated rice starch films and Nopal (Opuntia ficus-indica) mucilage</i>
Yessica Escobedo , Autonomous University of Chihuahua, Mexico
<i>Development and optimization of supercritical carbon dioxide extraction of antioxidants from oats</i>
Maylem Zileny Rodriguez , Autonomous University of Chihuahua, Mexico
<i>Stabilization of extracts of aloe vera Gel (Aloe barbadensis Miller) by ultraviolet radiation</i>
Amritpal Kaur , Guru Nanak Dev University, India
<i>Biosynthesis of pigment in red and orange carrots during development stages</i>

Harpreet Kaur , Guru Nanak Dev University, India
<i>In vitro digestibility, physicochemical, structural, pasting and crystalline properties of starches from different cereals</i>
Sukriti Singh , Guru Nanak Dev University, India
<i>Physicochemical, functional and antioxidant properties of flour from different Indian oat (Avena sativa) cultivars</i>
Gurpinder Kaur , Guru Nanak Dev University, India
<i>Influence of different storage temperature on quality attributes of different strawberry cultivars</i>
Nur Cebi , Yildiz Technical University, Turkey
<i>Detection of l-Cysteine in wheat flour by Raman microspectroscopy combined chemometrics of HCA and PCA</i>
Lim Swee Ling , University Putra Malaysia, Malaysia
<i>Morinda citrifolia edible leaf extract enhanced immune response against lung cancer</i>
Reshma Singh , Agriculture and Agri-Food Canada, Canada
<i>Identification and quantification of flavor compounds in cooked beef by Stir Bar Sorptive Extraction and GC-MS</i>
Kunle Oni , Federal University Oye Ekiti, Nigeria
<i>Thermo-physical properties and cooking performance evaluation of briquettes from rice (Oryza sativa L.) hull, groundnut (Arachishypogea L.) shell and corncob (Zea mays) blends</i>
Slots Available
For Speaker/Poster/Delegate slots , please register here: https://unitedscientificgroup.com/conferences/food-chemistry-and-technology/registration_form
For Abstract Submission , PS: https://unitedscientificgroup.com/conferences/food-chemistry-and-technology/Abstract_Submission
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