

International Conference on Food Processing & Technology

September 17-19 2018, Paris, France

Tentative Program

Keynote Forum: Yet to be Confirmed

Accepted Abstracts

Sessions: Food Safety, Food Preservation and Quality Standard; Current and Future Applications of Probiotic Science; Nutrition and Nutritional Management; Food and Nutrition; Agricultural Biotechnology

Title: Effect of storage temperature on injured salmonella bacteria on apples treated with antimicrobial and cold plasma combination

ERRC-ARS-USDA, USA

Title: Repurposing plant virus nanoparticles

Kathleen Hefferon, Cornell University, USA

Title: : Investigation of a physicochemical association between various saccharide and nanoparticles during freeze-drying

Seitaro Kamiya, Nagasaki International University, Japan

Title: The Green Tea Amino Acid Theanine for Brain Health

Yukio Yoneda, Kanazawa University, Japan

Title: Distribution of amatoxins and phallotoxins in different tissues and development stages of Amanita subpallidorozea

Shuo Zhang, China National Center for Food Safety Risk Assessment, China

Title: Dysphagia in hospital: building and implementation of a clinical pathway.

Jennifer Piazzoni, Pope John XXIII Hospital, Italy

Title: Species- specific detection of animal meals in feed by molecular spectroscopy

Luisa Mandrile, National Institute for metrological Research, Italy

Title: Using egg replacers in cake producing

Mehmet Sertac OZER, Cukurova University, Turkey

Title: Protective Effects and Prebiotic Potentials of Winter Melon (*Benicia hispida*) aqueous extract

Wan Rosli Wan Ishak, University Sains Malaysia, Malaysia

Title: <i>Saccharomyces cerevisiae</i> , Non- <i>Saccharomyces</i> Yeasts and Lactic Acid Bacteria in Sequential Fermentations: Effect on Phenolics and Sensory Attributes of South African Syrah Wines
Phillipe Minnaar, Agricultural Research Council, South Africa
Title: Natural preservative ϵ -polylysine from Marine bacteria for storage of raw milk and phycobiliproteins
Sourish Bhattacharya, CSIR, India
Title: Preparation of milk protein-vitamin A complexes and their evaluation for vitamin A binding ability
Chitra Gupta, College of Dairy Technology, India
Title: Mutagenesis or genetic transformation?
Evgenia Dor, Newe Ya'ar Research Center, Israel
Title: The prevalence of malnutrition and its associated risk factors among women of reproductive age in Ziway Dugda district
Abebe Ferede, Arsi University, South Africa
Speaker Slots are Available
Sessions: Dairy Food and its Commercial Future; Industrial Application of Food Technology; Food, Public Health & Hygiene
Accepted Abstracts
Title: Coupling of cation and anion resins to reduce ethyl carbamate contents in distilled beverages
Sergio Bruno, Ministry of Agriculture, Brazil
Title: The colon connection to wellness, health and disease or the Hippocratic aphorism that "all disease begins in the intestine".
Carlos-Augusto Gonzalez-Correa, University of Caldas, Colombia
Title: Lactic Acid Bacteria as Markers for the Authentication of Swiss Cheeses
Ueli Von Ah, Agro scope, Switzerland
Title: Isolation, identification and differentiation of <i>Campylobacter</i> spp. using multiplex PCR assay from goats in Khartoum State, Sudan.
Atif Elbrissi, Sudan
Speaker Slots are Available
Sessions: Food Waste Management ; Frontiers in Food Science ; Food Physical Chemistry ; Food Security and Food Policy
Accepted Abstracts
Title: Membrane Technology contribution to the Sustainability of Traditional Goat Cheese Production

Elizabeth Duarte, University of Lisbon, Portugal
Title: Quantification of whole ultra-high temperature UHT milk waste as a function of packages type and design
Igor Rosa Meurer, Federal University of Juiz de Fora, Brazil
Title: Prediction of bitterness and alcoholic strength in beer using an electronic tongue
Carlos A. Blanco, Spain
Title: Detection and Quantification of Heavy Metals in Water Bodies by Label-Free Optical Biosensors
Giorgi Shtenberg, The Volcani Center, Israel
Title: A study on the integration of food technology applications with the slow food movement: functional traditional foods
Ruhan ASKIN UZEL, Yasar University, Turkey
Title: The water binding capacity of frozen mandarin fish with its by-products hydrolysates
Ying Li, Jiangsu Academy of Agricultural Science, China
Title: DFT Calculations and Structure-Antioxidant Activity Relationships of Anthocyanins and Anthocyanidins
Hussein M. Ali, Ain Shams University, Egypt

Title: Evaluation of composting vegetable waste and physic-chemical properties for compost maturity
Abdihakim M.A. Ksheem, University of Tripoli , Libya

Speaker Slots are Available

