

2ND EDITION OF EURO-GLOBAL CONFERENCE ON

FOOD SCIENCE AND TECHNOLOGY

SEPTEMBER 19-21, 2019
LONDON, UK

Theme:
Optimizing new paths in food science and
technology towards the global demand

Park Inn by Radisson Hotel & Conference Centre
Bath Road, Heathrow, Middlesex
UB7 0DU, London, UK



@foodscienceconf



@foodscience2019



<https://food-chemistry-technology-conferences.magnusgroup.org/>

Day 1, September 19, 2019 (Thursday) @ Bleriot

09:00-09:40 Welcome Coffee and Registrations

Moderator Claudia Quilesfogel-Esparza, Soil Department, Motzz Laboratory, USA

09:40-10:00 Introduction

Keynote Presentations

10:00-10:40 Title: Nitrogen fertility in potato for optimum production and environmental stewardship
Brian Marsh, University of California, USA

10:40-11:20 Title: Feeding study for the mycotoxin zearalenone in yellow mealworm (*Tenebrio molitor*) larvae – Investigation of biological impact and metabolic conversion
Nina Kroncke, University of Applied Sciences Bremerhaven, Germany

11:20-12:00 Title: Milk bioactive proteins and their physiological functions
Peng Sun, Chinese Academy of Agricultural Sciences, China

GROUP PHOTO

12:00-12:20 **Coffee Break**

@ Bleriot Foyer

Oral Presentations

Sessions on: Food Science and Technology | Food Processing and Technology | Food and Environmental Science
| Food Safety and Security | Food Microbiology and Enzymology | Agronomy and Agricultural
Research | Beverages, Enology and Brewing

Session Brian Marsh, University of California, USA
Chairs : Peng Sun, Chinese Academy of Agricultural Sciences, China

12:20-12:40 Title: Soil sampling for food security
Claudia Quilesfogel-Esparza, Soil Department, Motzz Laboratory, USA

12:40-13:00 Title: A phage filter for the identification and quantification of pathogens in large volumes of liquids
Bryan A. Chin, Auburn University, USA

13:00-13:20 Title: Sensory characteristics of three different open-pollinated beetroot cultivars, *Beta vulgaris* L. ssp. *vulgaris* (conditiva), compared to two F1 hybrids
Khadijeh Yasaminshirazi, University of Hohenheim, Germany

13:20-14:20 **Lunch Break**

@ RBG Restaurant

- 14:20-14:40 Title: Solid-state fermentation for Chinese liquor production
Guangyuan Jin, Wageningen University & Research, Netherlands
- 14:40-15:00 Title: The use of vacuum impregnation in the traditional and innovative processing of fish products
Alejandra Tomac, National Univertisty of Mar del Plata. CONICET, Argentina
- 15:00-15:20 Title: Study on high-yielding cultivation technology theory and practice of super hybrid rice in China
Ma Guohui, Hunan Hybrid Rice Research Center, China
- 15:20-15:40 Title: Evaluate the appropriate fertilizer usage to narrow the rice yield gap in the major super-hybrid-rice-growing areas
Liu Yang, Hunan Hybrid Rice Research Center, China
- 15:40-16:00 Title: Investigation of microbial contamination levels in meats and meat processing products
Minyoung Bae, Ministry of food and drug safety, South Korea
- 16:00-16:20 Title: Antibacterial activity of novel peptides purified from buffalo and bovine casein hydrolysates by proteases
Ahmed Behdal Shazly, National Research Centre, Egypt
- 16:20-16:40 Title: Very promising attraction: Advanced, novel, energized, natural, sustainable and effective product without active substances, for no more needed irrigation for good agricultural yield in drought and heat condition
Mayda Ortan, Executive director of Cora agrohhomeopathie, Slovenia
- 16:40-17:00 Title: Effects of heat stress in domestic birds in the climate of Iraq
Ali Sabah Ali Al-Hasani, University of Baghdad, Iraq
- 17:00-17:20 Title: Advanced polymer composites for oxygen barrier and scavenging food packaging
Xu LI, Institute of Materials Research and Engineering, Singapore
- 17:20-17:40 **Coffee Break** @ Bleriot Foyer

END OF DAY 1

Day 2, September 20, 2019 (Friday) @ Bleriot

09:30-10:00 Welcome Coffee @ Bleriot Foyer

Moderator Sebastian Demtroeder, University of Applied Sciences Bremerhaven, Germany

Keynote Presentations

- 10:00-10:40 Title: The power of functional foods in reducing the burden of chronic diseases
Mohammed H. Moghadasian, University of Manitoba, Canada
- 10:40-11:20 Title: Human Milk as a model of functional foods identification of the 500 major Triacylglycerol Regioisomers lifts the veil
Heikki Kallio, University of Turku, Finland
- 11:20-12:00 Title: Spatial and temporal visualisation of constraints to plant root development in irrigated agriculture in eastern Australia
Brendan Griffiths, University of New England, Australia
- 12:00-12:20 **Coffee Break** @ Bleriot Foyer

Oral Presentations

Sessions On: Food Legume Research | Food Toxicology | Food Technology and Biotechnology | Food Chemistry and Biochemistry | Advanced Research and Trends in Food Science

Session Heikki Kallio, University of Turku, Finland
Chairs : Brendan Griffiths, University of New England, Australia

- 12:20-12:40 Title: Biofortification of Zinc and manipulation of its overall quantity in mealworm (*Tenebrio molitor*) larvae by using Zinc-enriched substrate
Sebastian Demtroeder, University of Applied Sciences Bremerhaven, Germany
- 12:40-13:00 Title: Developmental and postnatal endocrine toxicity of tembotrione concerning plasma levels of 17 β -estradiol and testosterone
Davor Zeljezic, Institute for Medical Research and Occupational Health, Croatia
- 13:00-13:20 Title: Soil available nutrients and nutritional food quality of crops
Surendra Singh, Banaras Hindu University, India
- 13:20-14:20 **Lunch Break** @ RBG Restaurant
- 14:20-14:40 Title: Characterization of wheat gluten subunits by liquid chromatography – Mass spectrometry and their relationship to technological quality of wheat
Roya Aghagholizadeh, Center of Cereal Research, Iran

- 14:40-15:00 Title: The drying of avocado (*Persea americana*) slices
Saheeda Mujaffar, The University of the West Indies, Trinidad and Tobago
- 15:00-15:20 Title: Prevalence and high incidence of sterigmatocystin in cocoa beans from three agro-Ecological zones (AEZs) of Nigeria
Aroyeun Shamsideen Olusegun, Cocoa Research Institute of Nigeria, Nigeria
- 15:20-15:40 Title: Real-time lidar data acquisition and 3D image reconstruction for orchard canopy profile measurement
Destaw Addis, Adama Science and Technology University, Ethiopia
- 15:40-16:00 Title: Optimization of process parameters for mechanical extraction of banana juice using response surface methodology
Nuria Majaliwa, University of Dar es Salaam, Tanzania, United Republic of
- 16:00-16:20 Title: Cottonseed meal on the growth performance, dressing yield, organ development and meat composition in broiler chicken
MSK Sarker, Bangladesh Livestock Research Institute, Bangladesh
- 16:20-16:40 **Coffee Break** @ Bleriot Foyer

16:40-18:00 - Poster Presentations

@ Bleriot Foyer

- FATPP-001 Title: Fractionation of essential and toxic elements in wines link toward geographical origin
Irina Karadjova, Sofia University "St Kliment Ohridski", Bulgaria
- FATPP-002 Title: Introducing a new breed of hybridized probiotic yeast strains for the fermentation of wine and other beverages
Tah Clovis Tiku, Universita' Politecnica Delle Marche, Italy
- FATPP-003 Title: Ammonia exposure alters genes expression of porcine uterus
Bao Yi, Chinese Academy of Agricultural Sciences, China
- FATPP-004 Title: Measuring the trans-fatty acid content of various vegetable frying oils using near infrared spectroscopy
Han Zhang, Akita Prefectural University, Japan
- FATPP-005 Title: Using near infrared spectroscopy on fried potatoes to measure the total polar compounds in frying oil
Jie Yu Chen, Akita Prefectural University, Japan
- FATPP-006 Title: Quantification of mineral elements in royal jelly samples from Bulgaria
Irina Karadjova, Sofia University "St Kliment Ohridski", Bulgaria
- FATPP-007 Title: Promotional materials for consumers and children regarding adulterated food and food safety
Gun-Hee Kim, Duksung Women's University, Korea, Republic Of
- FATPP-008 Title: Chemical composition and antioxidant activity of steam distilled essential oil and glycosidically bound volatiles from *Maclura tricuspidata* fruit
Min-ji Kim, Fact, Korea, Republic Of

FATPP-009	Title: Determination of chlorogenic acid and arbutin contents in fruits Young-Ju Choi, Gyeonggi Province Institute of Health And Environment, Korea, Republic Of
FATPP-0010	Title: A safety survey on pesticide residues in dried agricultural products Hyo-Kyung Lee, Gyeonggi-Do Institute of Health And Environment, Korea, Republic Of
FATPP-0011	Title: Prediction of weight loss of low temperature stored tomatoes (tiwai 250) by nondestructive firmness method Seong In Cho, Seoul National University, Korea, Republic Of
FATPP-0012	Title: The fluidized bed drying of watermelon (<i>Citrullus lanatus</i>) rind Saheeda Mujaffar, The University of The West Indies, Trinidad And Tobago
FATPP-0013	Title: Response of indigenous yeasts isolated from honey exposed to different conditions of growth and extracts of <i>Persea americana</i> seeds Olubunmi Olufunmi Akpomie, Delta State University, Nigeria

End Note

Day 3, September 21, 2019 (Saturday)

Extended Networking and Presentations on Agronomy Session @ Atlantis co-located with Plant Science and Molecular Biology Conference

11:00-11:20	Coffee Break	@ Atlantis Foyer
13:00-14:00	Lunch Break	@ RBG Restaurant
17:40-18:00	Coffee Break	@ Atlantis Foyer

We wish to meet you again at our upcoming

3rd Edition of Euro-Global Conference on
Food Science and Technology

September 10-12, 2020 | Paris, France

<https://food-chemistry-technology-conferences.magnusgroup.org/>

Email: foodchemistry@magnusconferences.com



Questions? Contact

+1 (702) 988-2320 or

Email: foodchemistry@magnusconferences.com

More Information:

Please visit:

<https://food-chemistry-technology-conferences.magnusgroup.org/>