



**UNITED** Scientific Group

FCT-2015

## Program

*International Conference on*  
**Food Chemistry & Technology**

**November 16-18, 2015**

DoubleTree by Hilton  
San Francisco Airport Hotel  
*San Francisco, USA*

*Exploring the recent trends, innovation, & emerging technologies for food research and development*



# Program at Glance

## November 16, 2015

08:00-09:00	Registrations
09:00-09:20	Introduction of FCT-2015
09:20-12:10	Keynote Session
12:10-18:10	Scientific Session I
18:00-19:00	Poster Session I

## November 17, 2015

09:00-18:25	Scientific Session II
18:00-19:00	Poster Session II

## November 18, 2015

09:00-17:45	Scientific Session III
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09:20 - 09:50



**Mun Yhung Jung**

Woosuk University, South Korea

*Presentation on: Simple and Fast Gas Chromatography-Tandem Mass Spectrometry for the Analysis of Policosanols in Various Vegetable oils and Green Tea Leaves*

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Dr. Mun Yhung Jung is a professor of the Department of Food Science and Biotechnology in Graduate School, Woosuk University, Korea, and a Director of the Agricultural and Food Product Analysis Center. He received his Ph. D. in Food Science and Nutrition from the Ohio State University at Columbus, Ohio, USA. He was a Research Associate in Food Protein R&D Center, Texas A&M University, College Station, TX, USA, and a visiting scholar at McGill University, Montreal, Canada. Currently, he is an editor, associate editor, or editorial board member of several reputable journals in food science field.

09:50 - 10:20



**Romdhane Karoui**

Artois University, France

*Presentation on: Use of Rapid Analytical Methods for Determination of the Quality of Food Products*

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Dr. Romdhane Karoui obtained his Ph.D. in Food Science in 2004 from Blaise Pascal University (Clermont-Ferrand, France) and his accreditation to supervise research in 2009. From 2009-2010, he was the senior research scientist at Gembloux Agro-Bio Tech (University of Liège). He has a long-term scientific experience in the fields of spectroscopic methods (VIS, NIR, MIR, fluorescence) coupled with multivariate statistical methods for the determination of the quality of a wide range of agricultural products. He is the author of 70 peer-reviewed scientific papers and more than 80 proceedings, book contributions and reviews. He is serving as an editorial member of several journals in food science. He is currently Professor at the Artois University and head of the research team Food Quality and Security Site-Artois of Charles Viollette Institute.



10:20 - 10:50



**Naofumi Morita**

Toyo College of Food Technology, Japan

*Presentation on: Germination and Graded Polishing of Cereal and Pseudo-Cereal Improves Nutritional and Functional Properties*



Dr. Naofumi Morita is currently a member of the (Trustee of) Toyo College of Food Technology after his retirement of Osaka Prefecture University. He is a former president of the Japanese Society for Cereal Scientists, and now is vice president of the Bread Society of Japan. His specializations are in Cereal Chemistry and Food Processing.

11:10 - 11:40



**Shasha Zheng**

California Baptist University, USA

*Presentation on: Phytonutrients and Antioxidant Activity in Traditional, Native American Edible Plants from Southern California*



Dr. Shasha Zheng has completed her Ph.D. from University of Illinois at Urbana-Champaign and postdoctoral studies from Yale University School of Medicine. She is an Assistant Professor of nutrition at California Baptist University. She has published 9 first-author papers in top-reputed journals in the areas of nutrition and diseases.

*Coffee Break 10:50 - 11:10*



11:40 - 12:10



**Massimo Cecaro**

Italian Medical Press Association, Italy

*Presentation on: Massi-Care: A New Model to Prevent Foodborne Illness and to Improve Healthy Food Culture*



Dr Massimo Cecaro graduated in Veterinary Medicine and he specialized in Animal Health. At the age of 24 he obtained a qualification to practice as Journalist. He became member of the Italian Association of Medical Press (ASMI) and he currently hold the position of General Secretary. He is Resident Member of MJA Medical Journalists' Association (London) and Member of EFSA's Expert Database. He is actively involved in International projects aiming to improve the role of mass-media in medical sciences.



Antioxidants and lipid oxidation in foods	Analytical methods for food components
Enzymatic reactions in foods	Food contamination and toxic components
Bioactive constituents, micronutrients, food additives and ingredients	

**Session Chairs:** *Mun Yhung Jung, Woosuk University, South Korea*  
*Hanee M. Al-Dmoor, Al-Balqa Applied University, Jordan*

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- 12:10-12:30



**Presentation on:** *Lipid Oxidation in Foods: Natural Solutions*  
**Poulson Joseph**, Kalsec, Inc., Kalamazoo, MI, USA
  - 12:30-12:50



**Presentation on:** *Understanding Phenolic Extraction through the Physical Properties of Wine Grapes from California*  
**Hend Letaief**, California State University Fresno, USA
  - 12:50-13:10



**Presentation on:** *Salvia officinalis Extracts – A Rich Source of Vitamin E*  
**Jozef Kula**, Lodz University of Technology, Poland

**Lunch Break 13:10 - 13:50 @ Tiburon-Sausalito**

- 13:50-14:10



**Presentation on:** *Detection of GM Soybean Pollen in Mexican Honey by Digital PCR*  
**Amanda Galvez**, National Autonomous University of Mexico, Mexico
- 14:10-14:30



**Presentation on:** *Involvement of the Interfacial Layer and Protein Partition on Oxidation of Oil-In-Water Emulsions*  
**Claude Genot**, INRA UR1268 Biopolymères Interactions Assemblages, France
- 14:30-14:50



**Presentation on:** *Effects of Phenolic Compounds on Myofibrillar Proteins Oxidation Induced By Peroxyl Radicals*  
**Raquel Bridi**, Pontifical Catholic University of Chile, Chile
- 14:50-15:10

**Presentation on:** *Antioxidant, Antimicrobial and Anti-Tyrosinase Activities of Phenolic Extracts from Chilean Berries and Leaves*  
**Ana Carolina Lopez de Dicastillo**, University of Santiago, Chile

15:10-15:30



**Presentation on:** *Role of 18- $\beta$  Glycyrrhetic Acid on Cisplatin Induced Hepatotoxicity: Plausible Role of ROS, Inflammation and Apoptosis in Wistar Rats*

**Sarwat Sultana**, Hamdard University, India

15:30-15:50



**Presentation on:** *Contamination of Soy for Food and Feed by Intended Use of Herbicides: The Case of Roundup Ready GM Soy*

**Thomas Bohn**, Genok - Center for Biosafety, Norway

15:50-16:10



**Presentation on:** *Rutin Bioconjugates/Cyclodextrin Supramolecular System with Improved Antioxidant Activity and Enhanced Bioavailability*

**Iulia Andreea Pinzaru**, University of Medicine and Pharmacy Timisoara, Romania

## Coffee Break : 16:10 - 16:30

16:30-16:50



**Presentation on:** *Australian Native Food Extracts Inhibits Endogenous and Exogenous Advanced Glycation End Products*

**Permal Deo**, University of South Australia, Australia

16:50-17:10



**Presentation on:** *Novel Nanocomposite Films Based on Poly (Lactic Acid) and Thymol for Active Packaging*

**Marina Ramos**, University of Alicante, Spain

17:10-17:30



**Presentation on:** *Microwave-Assisted Extraction of Phenolic Compounds from Almond Skin Byproducts (*Prunus amygdalus*): A Multivariate Analysis*

**Arantzazu Valdes**, University of Alicante, Spain

17:30-17:50



**Presentation on:** *Effect of Processing on the Bioactive Constituents, Antioxidant Potential and Estimated Glycemic Index of Early Maturing Potato Varieties*

**Reena Grittle Pinhero**, University of Guelph, Canada

17:50-18:10



**Presentation on:** *Cake Flour Chlorination and Alternative Treatments (Review)*

**Hane M. Al-Dmoor**, Al-Balqa Applied University, Jordan

**Poster Session I (P-01 to P-29): 18:00-19:00 @ Tiburon-Sausalito**

**Reception: 18:00-19:00**

Functional foods and functionality	Food public health and food policy
Food supplements and food labels	Food quality and management
Foodborne infections and diseases	Nutrition & nutritional management
Food safety and control	Food biochemistry and food microbiology

**Session Chairs:** *Sebnem Tellioglu Harsa, Izmir Institute of Technology, Turkey*  
*Fabrice Gascons Viladomat, Ederna S.A.S, France*

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- 09:00-09:20**  **Presentation on:** *Model System Points to Strategies for the Fortification of Tea with Iron*  
**Elisa McGee**, University of Toronto, Canada
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- 09:20-09:40**  **Presentation on:** *Development of Novel Enrichment Media and Methods of Trace Food Volatiles*  
**Zhuomin Zhang**, Sun Yat-sen University, China
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- 09:40-10:00**  **Presentation on:** *Extraction and Identification of Novel Antioxidative and Anti-Diabetic Peptides from Basil Seed*  
**Gan Chee Yuen**, Universiti Sains Malaysia, Malaysia
- 
- 10:00-10:20**  **Presentation on:** *Evaluation of Microbial Quality and Antibacterial Activity of Common Herbs in the United Arab Emirates*  
**Haleama Al Sabbah**, Zayed University, Dubai, UAE

**Coffee Break : 10:20 - 10:40**

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- 10:40-11:00**  **Presentation on:** *Inorganic contaminants and composition analysis of commercial feed grade mineral compounds available in Costa Rica*  
**Fabio Granados Chinchilla**, University of Costa Rica, Costa Rica
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- 11:00-11:20**  **Presentation on:** *Food Safety and Non allergic Food Hypersensitivity*  
**Claus Muss**, International Research Group for Applied Preventive Medicine (I-GAP), Austria
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- 11:20-11:40**  **Presentation on:** *Use of Date Palm (*Phoenix dactylifera*) to Develop a Medium for Cultivation of *Lactobacillus reuteri**  
**Salam A. Ibrahim**, North Carolina A&T State University, USA



11:40-12:00



**Presentation on:** *Considerations in Protein Ingredient Use: The Impact of Modification, Molecular Structure and Interactions*  
**Baraem Ismail**, University of Minnesota, USA

12:00-12:20



**Presentation on:** *Effect of Variety, Treatment and Storage Conditions on the Allergenic Potential of Fresh Fruit*  
**Michaela Schmitz**, Bonn Rhein Sieg University of Applied Science, Germany

12:20-12:40



**Presentation on:** *Nutrition Early in Life and Breast Cancer*  
**Magda Johanna Vandeloo**, European Cancer Prevention Organisation (ECP), Belgium

12:40-13:00



**Presentation on:** *Bacteriophages Use for Biocontrol of Listeria monocytogenes in Soft Cheese*  
**Regina Celia Santos Mendonça**, Federal University of Vicosa, Brazil

### *Lunch Break 13:00 - 13:45 @ Tiburon-Sausalito*

13:45-14:05



**Presentation on:** *Microencapsulation as an Alternative to Ensure the Viability of Saccharomyces boulardii in Gastrointestinal Tract*  
**Hector E. Martinez Flores**, Michoacana University of San Nicolas Hidalgo, Mexico

14:05-14:25



**Presentation on:** *Developing Innovative Healthy Food: Vacuum Impregnation of Apple Slices with Aloe Vera (Aloe barbadensis Mill.) Gels*  
**Antonio Derossi**, University of Foggia, Italy

14:25-14:45



**Presentation on:** *Innovations in Underutilized Cereals and Legume Products to Support Current Trends in the Functional Food Industry*  
**Shirani Gamlath**, Deakin University, Australia

14:45-15:05



**Presentation on:** *Functional Food Ingredients for Gut Health*  
**Sebnem Tellioglu Harsa**, Izmir Institute of Technology, Turkey

15:05-15:25



**Presentation on:** *Safety Evaluation of Substances Proposed for Use as Food Additives or Nutrient Sources in the European Union (EU)*  
**Ana Maria Rincon**, European Food Safety Authority (EFSA), Italy

15:25-15:45



**Presentation on:** *Effect of Storage Temperature on Bacterial Growth Rates and Community Structure in Fresh Retail Sushi*  
**Sunniva Hoel**, Sor-Trondelag University College, Norway



15:45-16:05



**Presentation on:** *The Influence of Some Minerals from Terasi on the Sensory Attributes of Sambal Terasi, the Traditional Chili Sauce from Indonesia*  
**Mery Tambaria Damanik Ambarita**, Ghent University, Belgium

## Coffee Break : 16:05 - 16:25

16:25-16:45



**Presentation on:** *Generation of Stable Nano-Vesicular Systems Designed for Hyperantioxidative Macromolecular Cargo*  
**Zahur Zee Haque**, Mississippi State University, USA

16:45-17:05



**Presentation on:** *Utility of Microarray Technology as a Detection System for Potential Contaminants*  
**Jennifer Catalano**, United States International Trade Commission, USA

17:05-17:25



**Presentation on:** *A Novel Nonthermal Process for the Concentration of Liquid Foods*  
**Fabrice Gascons Viladomat**, Ederna S.A.S, France

17:25-17:45



**Presentation on:** *Comparison of Different Methods for Extraction from Medicinal Plants: Yield, Chemical Composition and Biological Activities*  
**Jalloul Bouajila**, University of Paul Sabatier, France

17:45-18:05



**Presentation on:** *Efficacy of Cinnamon and Qysoom Essential Oils, Alone and in Combination, to Retard Lipid Oxidation in Frozen Beef-Burger Model*  
**Saddam Sh Awaisheh**, Al-Balqa' Applied University, Jordan

18:05-18:25

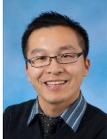


**Presentation on:** *Synthetic Analogues of Flavonoids as Novel Prototypes of Food Supplements*  
**Concettina La Motta**, University of Pisa, Italy

## Poster Session II (P- 30 to P-58): 18:00-19:00 @ Tiburon-Sausalito

Food technology	Food nanotechnology
Food processing & packaging technologies	Industrial applications of food technology
Food and bioprocess technology	Tools and techniques in food technology
Agriculture biotechnology	

**Session Chairs:** *Carla Severini, University of Foggia, Italy*  
*Ayman Hafiz M. Amer Eissa, King Faisal University, Saudi Arabia*

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- 09:00-09:20**  **Presentation on:** *Changes in Chemical Attributes and Aromatic Profile of Espresso Coffee as Affected by Variables under the Control of the Barista*  
**Carla Severini, University of Foggia, Italy**
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- 09:20-09:40**  **Presentation on:** *Application of Isoelectric Solubilization/ Precipitation in Recovery of Proteins from Seafood Processing By-products*  
**Reza Tahergorabi, North Carolina Agricultural and Technical State University, USA**
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- 09:40-10:00**  **Presentation on:** *Binding Fat + Water in Hot Dogs: Capillarity or Emulsion?*  
**Wenjie Liu, North Carolina State University, USA & General Mills, USA**
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- 10:00-10:20**  **Presentation on:** *Antibacterial Activity Produced by Enterococcus spp. Isolated from an Artisanal Mexican Dairy Product, Cotija Cheese*  
**Maricarmen Quirasco Baruch, National Autonomous University of Mexico, Mexico**

**Coffee Break 10:20 - 10:40**

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- 10:40-11:00**  **Presentation on:** *Impact of Soyasaponin I on TLR2 and TLR4 Induced Inflammation in the MUTZ-3-Cell Model*  
**Daniela Fussbroich, University of Applied Science Fulda, Germany**
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- 11:00-11:20**  **Presentation on:** *Efficient Image Analysis Method to Evaluate Ripening Process of Fruits and Correlating with Physicochemical and Microscopy Techniques*  
**Stefany Cardenas-Perez, National School of Biological Sciences, Mexico**
- 
- 11:20-11:40**  **Presentation on:** *Effect of Ultra - Violet (UV) Irradiation on the Postharvest Control of Cowpea Weevil and the Proximate Composition of Cowpea Seeds*  
**Christopher Echereobia, Federal University of Technology, Nigeria**
- 
- 11:40-12:00**  **Presentation on:** *Proximate Analysis, Functional Properties and Amino Acids Composition of Citrullus lanantus Seed (Melon) Protein Isolate*  
**Idiat Bolajoko Ogunyinka, University of Zululand, South Africa**

12:00-12:20



**Presentation on:** *Evaluation of Foods on Obesity & Atopic Dermatitis using Animal Models*  
**Na-Hyung Kim**, Wonkwang University, Korea

12:20-12:40



**Presentation on:** *Assessment of Indigenous Raw Cow Milk and Selected Milk Products in Ibadan, Nigeria: Bacterial Contaminants from the Environment*  
**Olusoji Ishola Adeyosoye**, Obafemi Awolowo University, Nigeria

12:40-13:00



**Presentation on:** *Assessment of the Quality Losses of Fruits and Vegetables During Transportation*  
**Ayman Hafiz M. Amer Eissa**, King Faisal University, Saudi Arabia

### *Lunch Break 13:00 - 13:45 @ Tiburon-Sausalito*

13:45-14:05



**Presentation on:** *Directly Filleted Atlantic Salmon - Effect of Rinsing Regime on Color and Stability of Carotenoids in Fillet Surface*  
**Jorgen Lerfall**, Sor-Trondelag University College, Norway

14:05-14:25



**Presentation on:** *Soluble Gas Stabilization (SGS) Process to Inhibit Microbial Growth Of Non-Respiring Food*  
**Alcilene Rodrigues Monteiro Fritz**, Federal University of Santa Catarina, UFSC, Brazil

14:25-14:45



**Presentation on:** *Preservation of Highbush Blueberry Fruit (*Vaccinium corymbosum* L) Using Novel Ultrasound Assisted Drying Techniques*  
**Karolina Siucinska**, Research Institute of Horticulture, Poland

14:45-15:05



**Presentation on:** *Comprehensive Extraction of Oil and Lignocellulose from Soy Sauce Residue*  
**Pengfei Chen**, Sichuan University, China

15:05-15:25



**Presentation on:** *Varietal Thiols in Wine: A Review on their Aromatic Contribution and their Liberation Mechanism from the Precursors Present in Grapes and Musts*  
**Remi Schneider**, French Institute of Vine and Wine (IFV), France

15:25-15:45



**Presentation on:** *Effect of Drying and Frying Conditions on Physical and Chemical Characteristics of Fish Maw from Swim Bladder of Seabass (*Lates calcarifer*)*  
**Sittichoke Sinthusamran**, Prince of Songkla University, Thailand

15:45-16:05



**Presentation on:** *Impact of Starter Culture on the Aroma Profile and Sensory Attributes of Barley Malt Beverages Produced by Lactic Acid Fermentation*  
**Sorelle Nsongning Dongmo**, Technical University Of Munich, Germany

### *Coffee Break 16:05 - 16:25*



16:25-16:45



**Presentation on:** *Physicochemical Parameters and Anthocyanins Kinetic Degradation Modelling from Blood Orange Juice as Affected by Ascorbic Acid Fortification during Pasteurisation*  
**Sabiha Achat**, University of Bejaia, Algeria

16:45-17:05



**Presentation on:** *Effect of Different Cooking Oils on Carotenoids Retention in Green Leafy Vegetables-India*  
**Sreenivasa RJ**, National Institute of Nutrition (NIN), India

17:05-17:25



**Presentation on:** *An Investigation on the Causes of Escherichia coli and Coliform Contamination of Cheddar Cheese and How to Reduce the Problem (A Case Study at a Cheese Manufacturing Firm in Harare, Zimbabwe)*  
**Perkins Muredzi**, Harare Institute of Technology, Zimbabwe

17:25-17:45



**Presentation on:** *Complex Coacervation as a Novel Encapsulation Method for Probiotics*  
**Bosnea Loulouda**, Aristotle University of Thessaloniki, Greece

- P - 01**      **Presentation on:** *Sorption Isotherms of Microcapsules of Betalains Using Modified QPM Starch as Wall Materials by Spray Drying*  
**Amira Daniela Calvo Lopez**, CINVESTAV-Unidad Queretaro, Mexico
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- P - 02**      **Presentation on:** *Acetylated Starches as Shell Materials for Encapsulation of Folic Acid and Ferrous Sulfate by Spray Drying and Its Functionality in Nixtamalized Maize Flours and Tortillas*  
**Fernando Martínez Bustos**, CINVESTAV-Unidad Queretaro, Mexico
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- P - 03**      **Presentation on:** *Extraction of Betalains from Pitaya (*Stenocereus Prunosus*) Fruit and their Encapsulation by Spray Drying Using Modified Potato Starch*  
**Lilia Vargas Campos**, Chapingo Autonomous University, Mexico
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- P - 04**      **Presentation on:** *Determination of Heavy Metals Concentration in Commonly Consumed Traditional Herbs in the United Arab Emirates*  
**Rania Dghaim**, Zayed University, Dubai, UAE
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- P - 05**      **Presentation on:** *Shelf Life of Standardized and Pasteurized Sugarcane Juice*  
**Rodrigo Petrus**, University of Sao Paulo, Brazil
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- P - 06**      **Presentation on:** *Microbiological Evaluation of a Small Scale Processing for Sugarcane Juice*  
**Rodrigo Petrus**, University of Sao Paulo, Brazil
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- P - 07**      **Presentation on:** *Development of an Isotonic Drink with Ricotta Cheese Whey*  
**Rodrigo Petrus**, University of Sao Paulo, Brazil
- 
- P - 08**      **Presentation on:** *Selective Identification and Quantification of Saccharin by Liquid Chromatography and Fluorescence Detection*  
**Sergio Nicolau Freire Bruno**, Ministry of Agriculture, Livestock and Supply, Brazil
- 
- P - 09**      **Presentation on:** *Solubility of CO<sub>2</sub> in Lamb Meat and Minas Fresh Cheese by Manometric Method*  
**Alcilene Rodrigues Monteiro Fritz**, Federal University of Santa Catarina, UFSC, Brazil
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- P - 10**      **Presentation on:** *Proteomic Approach of Phage Infection in *E. coli* O157:H7*  
**Regina Celia Santos Mendonca**, Federal University of Vicosa, Brazil
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- P - 11**      **Presentation on:** *Comparison between Two Extraction Methods for Obtaining Olive Leaf Extract Rich in Oleuropein*  
**Cintia B. Goncalves**, Universidade of Sao Paulo – FZEA/USP, Brazil
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- P - 12**      **Presentation on:** *Computational Performance of Two Convergence Methods Applied to the Estimation of Viscosities for Essential Oils Industry*  
**Cintia B. Goncalves**, Universidade of Sao Paulo – FZEA/USP, Brazil
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- P - 13**      **Presentation on:** *Calculation of Viscosities of Blends Formed by Triacylglycerols, Fatty Acids and Short Chain Alcohols*  
**Priscila Missano Florido**, Universidade of Sao Paulo – FZEA/USP, Brazil
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- P - 14**      **Presentation on:** *Effect of Stevia Sweetener Consumption as Low Calorie Sweetening on Overweight and Obesity in Female Rats*  
**Nasser Ibrahim Abo Elnaga**, Alexandria University, Egypt
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- P - 15**      **Presentation on:** *Determination of Copper Chlorophyll in Processed Food by HPLC*  
**Jang-Hyuk Ahn**, KOTITI Testing & Research Institute, South Korea
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- P - 16**      **Presentation on:** *Antimutagenic and Antioxidative Effects of Compound IH-901*  
**Jeong-Seob Park**, Daedoo Foods Co., LTD, South Korea
- 
- P - 17**      **Presentation on:** *Antimutagenic Activity of Falcarinol Isolated from *Eleutherococcus senticosus* Maxim. Cultivated in South Korea*  
**Dong-Seong Choi**, Woosuk University, South Korea
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- P - 18**      **Presentation on:** *Antioxidative and Antimutagenic effects of Proso millet*  
**Eun-Bi Oh**, Woosuk University, South Korea
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- P - 19**      **Presentation on:** *Fast Gas Chromatography-Tandem Mass Spectrometry in Multiple Reaction Monitoring Mode for the Multi Residue Pesticide Analysis in Agricultural Products and Foods*  
**Sol Ji Choi**, Woosuk University, South Korea
- 
- P - 20**      **Presentation on:** *Simultaneous Qualification and Quantification of Isoflavones in Soybeans and Soybean Products by a HPLC-ESI-TOF-Mass Spectrometry*  
**Ju Yeon Lee**, Woosuk University, South Korea
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- P - 21**      **Presentation on:** *Genotoxicity Evaluation of Oryeong-san Water Extract Using In vitro and In vivo Tests*  
**Hyeun-Kyoo Shin**, Korea Institute of Oriental Medicine, South Korea
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- P - 22**      **Presentation on:** *Contents and Composition of Chlorogenic Acids in Korean Sweet Potato Varieties: Correlation with their Antioxidative Activities*  
**Ji Su Park**, Korea Food Research Institute, South Korea
- 
- P - 23**      **Presentation on:** *Functional Properties of Reduced Sugar Chocolates Produced with Natural Sweeteners*  
**Drazenka Komes**, University of Zagreb, Croatia
- 
- P - 24**      **Presentation on:** *Exposure Assessment of Food Preservative in the Total Diet in Taiwan*  
**Min-Pei Ling**, China Medical University, Taiwan
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- P - 25**      **Presentation on:** *Improvement of the Method for the Determination of Ki-Value by Using Amorphous Freeze-Dried Enzymes*  
**Hiroko Seki**, Tokyo University of marine science and technology, Japan
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- P - 26**      **Presentation on:** *The Type II Rip Aralin from *Aralia Elata* is Preferentially Incorporated into Tumor Cells via the High Density Lipoprotein-Binding Protein-Dependent Endocytosis and Induces Cell Death*  
**Hiroko Otsuka**, Tokyo University of Science, Japan
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- P - 27**      **Presentation on:** *Simultaneous Determination of Ten Photoinitiators in Milk by Solid-Phase Microextraction Coupled with Gas Chromatography/Mass Spectrometry*  
**Pengyan Liu**, Hebei University, China
- 
- P - 28**      **Presentation on:** *Three Bioactive Compounds in Citrus aurantifolia Peel Inhibits Adipogenesis with Different Degree of Potencies, A Potential Source for Anti-Obesity Therapeutics*  
**Asyifah Rashid**, Nanyang Technological University, Singapore
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- P - 29**      **Presentation on:** *The Effect of Storage Temperature on the Crystalline and Resistant Starch Properties of White Bread*  
**William Sullivan**, Royal Melbourne Institute of Technology (RMIT) University, Australia
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- P - 30**      **Presentation on:** *The Influence of Heat Treatments on Cereal Starches*  
**Sana Subzwari**, Royal Melbourne Institute of Technology (RMIT) University, Australia
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- P - 31**      **Presentation on:** *Microbial and Biochemical Assessment of Fresh Date (Phoenix dactylifera L.) Fruits*  
**Fahad Al-Asmari**, The University of Queensland, Australia
- 
- P - 32**      **Presentation on:** *Characterization of Poly (Propylene Carbonate), Sustainable Polymer for Food Packaging Applications*  
**Bahareh Bahramian**, University of Sydney, Australia
- 
- P - 33**      **Presentation on:** *Effect of Different Drying Methods on Sweetener Capacity and Chemical Composition of Stevia Rebaudiana Leaves*  
**Antonio Vega-Galvez**, University of La Serena, Chile
- 
- P - 34**      **Presentation on:** *Different Drying Methods to Murta (Ugni molinae Turcz) Fruit Berries: Changes in Phenolic Compounds and Antioxidant Activity*  
**Antonio Vega-Galvez**, University of La Serena, Chile
- 
- P - 35**      **Presentation on:** *Effect of a Commercial Enzyme on the Diacetyl Content during the Fermentation and Maturation of Lager Beer*  
**Fernando Salazar**, Pontifical Catholic University of Valparaíso, Chile
- 
- P - 36**      **Presentation on:** *Active Bio-packaging with Propolis as Active Agent*  
**Pablo Ulloa Fuentes**, Pontifical Catholic University of Valparaíso, Chile
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- P - 37**      **Presentation on:** *Monitoring Peroxides Generation during Model Wine Fermentation by FOX-1 Assay*  
**Raquel Bridi**, Pontifical Catholic University of Chile, Chile
- 
- P - 38**      **Presentation on:** *Multilayer Oil-in-Water (O/W) Emulsion System Increases the Retention of Volatile Flavors during Spray-Drying*  
**Cesar Burgos**, Agriaquaculture Nutritional Genomic Center (CGNA), Chile
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- P - 39**      **Presentation on:** *The Effect of Prickly Pear By-Products on the Oxidation Stability of Margarine*  
**Chougui Nadia**, University of Bejaia, Algeria
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- P - 40**      **Presentation on:** *Effects of Juice Processing on Flavonoids and Carotenoids of Apricot*  
**Barkat Malika**, Laboratory of Biotechnology and Food Quality (BIOQUAL), Algeria
- 
- P - 41**      **Presentation on:** *Date Stone as Source of Phenolic Antioxidants Extracted by Microwaves: Optimization Study*  
**Hayate Haddadi-Guemghar**, University of Bejaia, Algeria
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- P - 42**      **Presentation on:** *Influence of the Thermal Processing on the Physico-Chemical Properties and the Antioxidant Activity of a Solanaceae Vegetable: Eggplant*  
**Lila Boulekbache-Makhlouf**, University of Bejaia, Algeria
- 
- P - 43**      **Presentation on:** *Alleviating Obesity and Associated Complications with Supplementation of Phyllanthin, a Lignan from Phyllanthus Species*  
**Sneha Jagtap**, National Institute of Pharmaceutical Education and Research (NIPER), India
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- P - 44**      **Presentation on:** *Development of Peptide Inhibitors against Plasmin by Using Phage Display Library*  
**Nurdan Ersoz**, Hacettepe University, Turkey
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- P - 45**      **Presentation on:** *Effect of Mineral Salts Addition of Rennet-Induced Coagulation of Camel/Cow's Milk on the Rheological Properties and Molecular Structure Determined by Front-Face Fluorescence Spectroscopy*  
**Romdhane Karoui**, Artois University, France
- 
- P - 46**      **Presentation on:** *Functionality of Active Films Based on PCL with Alfa-Tocopherol Loaded in Functionalized Mesoporous Silica*  
**Marina Ramos**, University of Alicante, Spain
- 
- P - 47**      **Presentation on:** *Heavy Metals Contents in Some Spices from Different Origins*  
**Jae-Young Shim**, Center for Food & Drug Analysis, South Korea
- 
- P - 48**      **Presentation on:** *Evaluation of Extractions Conditions of Quinoa (Chenopodium quinoa Willd.) Protein from a Selected Chilean Ecotype*  
**Adrian Gonzalez Munoz**, University of Santiago, Chile
- 
- P - 49**      **Presentation on:** *Evaluation of Extractions Conditions of Quinoa (Chenopodium quinoa Willd.) Protein from a Selected Chilean Ecotype*  
**Fatemeh Mahmoodani**, University of Auckland, New Zealand
- 
- P - 50**      **Presentation on:** *Characterization of Phenolic Compounds as Potential Markers for the Floral Origin of New Zealand Unifloral Honeys*  
**Zahra Zolfaghari**, University of Otago, New Zealand
-

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- P - 51**      **Presentation on:** *Cyclodextrin-Based Nanosponges: A Versatile Vehicle Exploitable for Foodstuff Fortification*  
Vito Coviello, University of Pisa, Italy
- 
- P - 52**      **Presentation on:** *Application of Ascorbic and Lactic Acids as a Potential Antimicrobial Agent on Quality of Freshcut Jackfruit (*Artocarpus heterophyllus*)*  
Roden D. Troyo, Visayas State University, Philippines
- 
- P - 53**      **Presentation on:** *Effects of Calcium Ascorbate and Calcium Lactate Treatments on Quality of Freshcut Pineapple (*Ananas comosus*)*  
Roden D. Troyo, Visayas State University, Philippines
- 
- P - 54**      **Presentation on:** *Direct Analysis of Some Fatty Acids in Edible Oils Using UPLC-MS/MS*  
Ahmad M AlAmmari, King Saud University, Saudi Arabia
- 
- P - 55**      **Presentation on:** *The Relationship Between the Exposure to Non-thermal 2.45GHz Radiofrequency and Packaging Shape of H<sub>2</sub>O–NaCl Containers and Its Effects on the 17O NMR and Crystallization Mode of H<sub>2</sub>O–NaCl*  
Maher Abdelaleem Abdelrazik Abdelsamie, University of Putra, Malaysia
- 
- P - 56**      **Presentation on:** *Microstructural Study of Nutshells Using Different Microscopy Techniques and Image Processing*  
Jesus Nicolas-Bermudez, Instituto Politécnico Nacional, Mexico
- 
- P - 57**      **Presentation on:** *Sweet Potatoes as a Basic Component in Developing a Medium for the Cultivation of Lactobacilli*  
Abolghasem Shahbazi, North Carolina A&T State University, USA
- 
- P - 58**      **Presentation on:** *Decontamination of Escherichia coli O157:H7 from the Surface of Kale Using Copper and Ascorbic Acid in Combination with Lactic Acid*  
Sulaiman O. Aljaloud, King Saud University, Saudi Arabia
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## *Departures*

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# Notes



*We wish to meet you again*

*at*

*F&C-2016*



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