



**UNITED**

A non-profit scientific organization

**Scientific  
Group**



5<sup>th</sup> *International Conference on*  
**FOOD CHEMISTRY  
AND TECHNOLOGY**

**NOVEMBER 4-6, 2019**

**Venue**

**Four Points by Sheraton  
Los Angeles International Airport**  
9750 Airport Boulevard  
Los Angeles, CA 90045  
United States

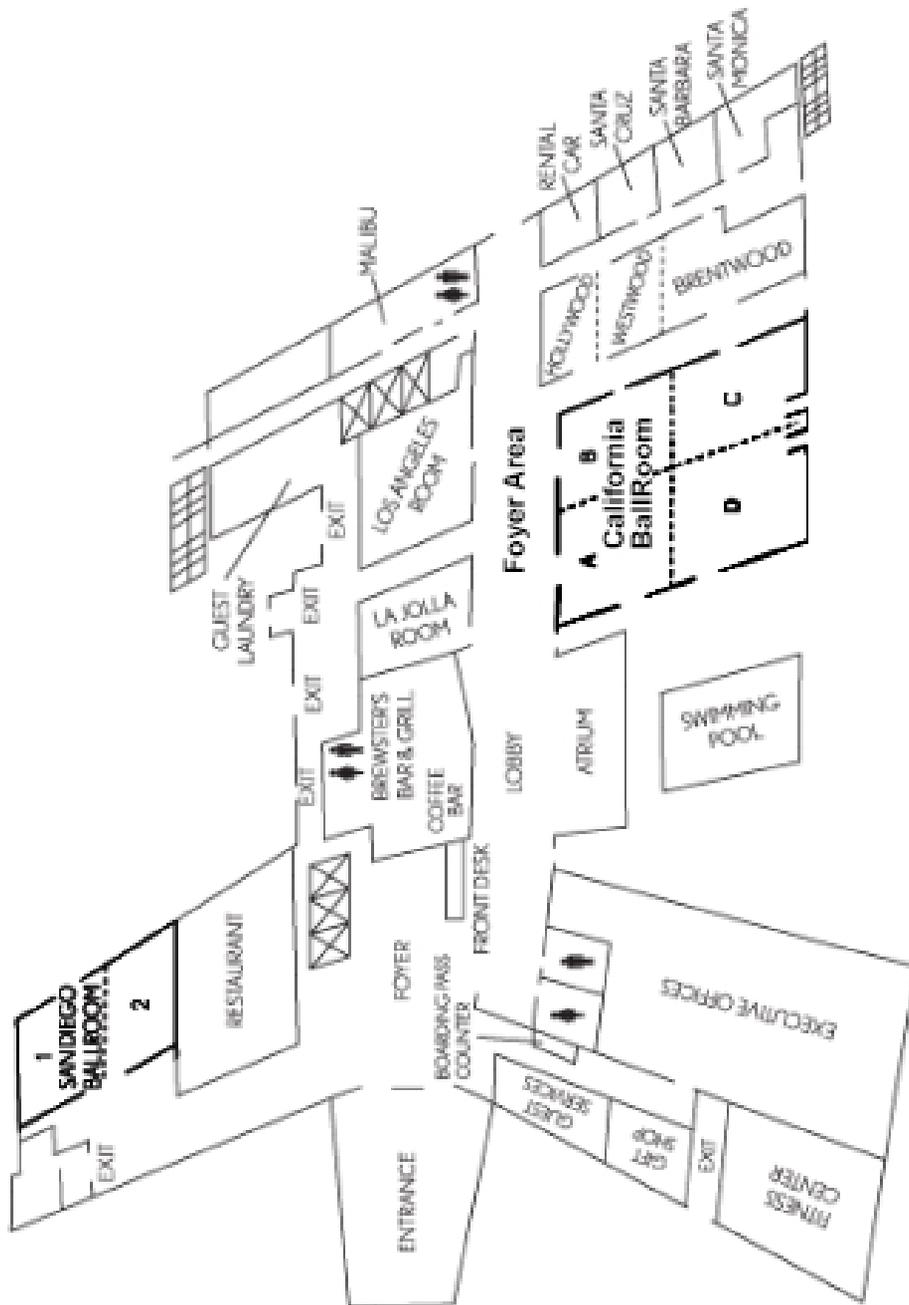


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The event invitation code is: **fctyi**

# Venue Floor Plan



**Wi-Fi Details:**  
Login – United Scientific  
Password – unitedscientific

07:30 FCT-2019 Registrations @ California Foyer

08:00 Inauguration FCT-2019 by Prof. Mun Yhung Jung, Editor-in-Chief (JFCN) & Conference Chairman

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**Keynotes****@ California A & D**

08:10 **Favoring the Formation of Desirable Flavour while Mitigating Food-borne Contaminants**  
**Imre Blank**, Zhejiang Yiming Food Co., Ltd, China

08:50 **Food Contamination from Food Packaging**  
**Eberhardt Kuhn**, Shimadzu Scientific Instruments, Columbia, MD

09:30 **Red, White and... Orange? A New Look into an Old Style of Wine**  
**Rosalía García-Torres**, California State University Northridge, CA

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**10:10 Coffee Break****@ California Salon B**

10:20 **Functional and Technological Use of Lactobacilli as Producers of Butyric Acid in Fermented Milk**  
**Raffaele Romano**, University of Naples Federico II, Italy

11:00 **Influence of Food Processing Technology on Nutritional Security**  
**Bhimanagouda S. Patil**, Texas A&M University, TX

11:40 **Finding New Uses for Low Value Agricultural Products and Waste: Applications and Advances in Phytochemical Compositional Analysis**  
**Mark Berhow**, USDA, ARS, NCAUR, MD

12:20 **An Ultra-High Throughput Analytical Strategy Based on UHPLC-DAD in Combination with Syringe Filtration for the Quantification of 9 Synthetic Colorants in Beverages: Comparison with UHPLC-MS/MS**  
**Mun Yhung Jung**, Woosuk University, South Korea

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**13:00 Lunch Break****@ San Diego Ballroom**

13:55 **Current Megatrends in Food Production Related to Microbes**  
**Elias Hakalehto**, Finnoflag Oy, Finland

14:35 **Effect of Flaxseed on the Choroid–Sclera Complex Thickness and LDL Oxidation in the Sclera, Choroid and Retina - A Potential Prevention for Age Related Macular Degeneration**  
**Rogil José de Almeida Torres**, Botucatu University - Sao Paulo - Brazil

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**15:15 Coffee Break****@ California Salon B**

15:25 **Determination of Polyphenolic Composition of Colombian Yacon (*Smallanthus sonchifolius* Poepp. and Endl) Tuber by HPLC-DAD-ESI-MS/MS**  
**Gloria Astrid Garzon**, National University of Colombia, Bogota, Colombia

16:05 **The Use of Microbiological Methods to Reduce Aflatoxin M1 Contamination in Dairy Products**  
**Carlos Humberto Corassin**, University of Sao Paulo, Brazil

## Session-1 | Food Technology, Packaging and Nutrition Research

@ California A &amp; D

Chairs: Mun Yhung Jung, Woosuk University, South Korea  
Bhimanagouda S. Patil, Texas A&M University, TX

- 08:00 **Effects of Breast Feeding or Replacing Formula on the Bacteriological Intestinal Balance and the Gut Microbiome**  
E. Elias Hakalehto and Jouni Pesola, University of Helsinki, University of Eastern Finland, Finnflag Oy, Finland KuopioUniversity Hospital, University of Eastern Finland, Finland
- 08:30 **Enzymatic Hydrolysis of Food By-product Proteins: Mechanisms, Kinetics and Mathematical Modeling**  
Pedro Valencia, Technical University Federico Santa María, Chile
- 09:00 **Textural and Rheological Properties of Alaska Pollock Surimi Gel Fortified with Fish Oil under Ohmic Heating**  
Van T. Nguyen, Tokyo University of Marine Science and Technology, Japan
- 09:30 **Effects of pH Variation on the Properties of Protein-based Films from Lizardfish (*Saurida wanieso*) Viscera**  
Ha Thi Nhu Nguyen, Tokyo University of Marine Science and Technology, Japan

10:00 Coffee Break

@ California Salon B

## Session-2 | Food Chemistry

@ California A &amp; D

Chairs: Imre Blank, Zhejiang Yiming Food Co., Ltd, China  
Mark Berhow, USDA, ARS, NCAUR, FFR, MD

- 10:10 **Synthesis of Diketopiperazines from Free Amino Acids by Using Only Water ~ Potential of Water in Chemical Reaction**  
Seiichiro Yoshida, Hokkaido Research Organization, Japan
- 10:40 **Anti-Helicobacter Pylori and Immunomodulatory Effect of Ethyl Acetate Fraction from *Persea americana* (Avocado) Seeds**  
Rita de Cassia R. Goncalves, Federal University of Espirito Santo, Brazil
- 11:10 **Evaluation of Non-Conventional Extraction Methods and GRAS Solvents on Anthocyanin Extraction from Colombian Bilberry (*Vaccinium meridionale S.*) Pomace**  
Gloria Astrid Garzon, National University of Colombia, Bogota, Colombia
- 11:40 **Evaluation of the Technical Feasibility of Developing a Drink Based on Quinoa (*Chenopodium quinoa*: Blanca Junin Variety) and Avocado (*Persea americana* Mill: Hass Variety) for Endurance Athletes**  
C. Gutierrez Paz, National University of Colombia, Colombia

**12:10 Characterisation and Comparison the Protein from Lupin and Soybean Milk Using Two-Dimensional Gel Electrophoresis and Mass Spectrometry**  
Nadia Al-Saedi, Murdoch University, Australia

**12:40 Hydration Shells of Carbohydrate Polymers Studied by Calorimetry and Terahertz Spectroscopy**  
Jose Antonio Morales-Hernandez, Center for Research and Assistance in Technology and Design of the State of Jalisco AC, Mexico

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**13:10 Lunch Break** @ San Diego Ballroom

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**13:50 Herbicide and Pesticide Residues in Beverages**  
Eberhardt Kuhn, Shimadzu Scientific Instruments, Columbia, MD

**14:20 The Higher Utilization of Cereals and Pseudo-Cereals to Obtain Fortification Food**  
Romina Alina (Vlaic) Marc, University of Agricultural Sciences and Veterinary Cluj Napoca, Romania

**14:50 Exposure Estimates for FD&C Colour Additives for School Children**  
Mohammed Asif Ahmed, King Saud University, Riyadh, Saudi Arabia

**15:20 Sustainably Sourced Light Blocking Technologies for Shelf Life Extension of Light Sensitive Food**  
Emily Olson, Iowa State University, IA

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**15:50 Coffee Break** @ California Salon B

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**16:00-17:00 Poster Session** @ California Salon C

**FCT-01 Determining Authenticity of Eco-Friendly Cultivated Rice (*Oryza sativa L.*) Using Stable Isotope Ratio: Four Years Case Study in Korea**  
Seung-Hyun Kim, Konkuk University, Republic of Korea

**FCT-02 New Method for Analysis of Free Xanthophylls and Xanthophyll Esters Using UPLC-ESI-MS/MS**  
Calen McKenzie, New Mexico State University, NM

**FCT-03 Discrimination of Geographical Origin for Lentinula Edodes Using Stable Isotope Ratios of Abundant Bioelements between Korean and China**  
Seung-Hyun Kim, Konkuk University, Republic of Korea

**FCT-04 Encapsulation of Annatto Seed Extracts by Internal and External Ionic Gelation Mechanisms, Optimized by a Response Surface Methodology**  
Gelmy Luz Ciro-Gómez, University of Antioquia, Colombia

**FCT-05 Optimization of pH and Temperature Conditions of Kluyveromyces Lactis  $\beta$ -Galactosidase Functionality for Lactose Hydrolysis by Response Surface**  
Emma Gloria Ramos-Ramírez, CINVESTAV-IPN, Mexico

**FCT-06 Impact of Heat Type, Temperature and Heating Time on the Conversion of Gingerols to Shogaols in Ginger**  
Mun Yhung Jung, Woosuk University, South Korea

- FCT-07 Physical Properties of Sweet Potato Starches Obtained from 12 Different Cultivars Grown in Rice Field in Korea**  
**Mun Yhung Jung**, Woosuk University, South Korea
- FCT-08 Squalene Contents in the Hexane Extracts of the Green Tea (*Camellia sinensis*) Leave Collected at Different Seasons**  
**Mun Yhung Jung**, Woosuk University, South Korea
- FCT-09 Colorimetric Determination of Food Colourants Using Transparent Polymer Optode**  
**Anna Dudkina**, National Research Tomsk Polytechnic University, Russia
- FCT-10 Quantitative Analysis of Aloin A and B in Finished Products by High-Performance Liquid Chromatography UV Photometric Detector**  
**Jang-Hyuk Ahn** and **Min Hee Kim**, Fore Front TEST, Republic of Korea
- FCT-11 Statistical Comparison of Some Guidelines for Sampling Method to Inspect Mycotoxins in Foods**  
**Jang-Hyuk Ahn**, Fore Front TEST, Republic of Korea
- FCT-12 Effect of Protease Hydrolysis on Antioxidant Properties of Brewers' Spent Grain Protein**  
**Ranithri Abeynayake**, University of Alberta, Canada

@ California A & D

- 08:30 **Biorefinery Upgrade, Reuse and Hygienization of Food-Derived Side Streams**  
Elias Hakalehto, Finnflag Oy, Finland
- 09:00 **The Role of Esters and Thiols on Tropical Fruit Aromas in White Wines**  
Angelica de Castro Iobbi, Oregon State University, OR
- 09:30 **Lipidomic Profiling of Pinot Noir Wines from Different Regions**  
Quynh Phan, Oregon State University, OR

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10:00 **Coffee Break**

@ California Salon B

- 10:15 **Effect of Ultrasounds on the Extraction Yield, Physicochemical and Functional Properties of Proteins Obtained from Quinoa, Black Beans, and Lentils**  
Julián Quintero Quiroz, University of Antioquia, Colombia
- 10:45 **Design of a Mixed Alcoholic Beverage from Açai (*Euterpe precatoria* Mart.) and Cupuaçu (*Theobroma grandiflorum*)**  
William Quintero Mendoza, National University of Colombia, Colombia
- 11:15 **Potential of Microwave Irradiation on the Postharvest Control of Cowpea Bruchid *Echereobia christopher* Ogbuji**, Federal University of Technology Owerri, Nigeria
- 11:45 **Effects of Matrix Composition on Perception of Strawberry Flavour in Model Dairy Gels**  
Patricia G. Owusu-Darko, Kumasi Technical University, Ghana, W. Africa
- 12:15 **Gene Analysis and Structure Prediction for the Cold-Adaption Mechanism of Trypsin from the Krill, *Euphausia superba* (Dana, 1852)**  
Tingting Zhou, Shanghai Ocean University, China

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12:45 **Lunch & Departures**

@ San Diego Ballroom



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We wish to see you

at

FCT-2020

# 8105, Rasor Blvd - Suite #112, PLANO, TX 75024, USA

**Ph:** +1-408-426-4832/33; **Toll Free:** +1-844-395-4102; **Fax:** +1-408-426-4869

**Email:** [foodchem@uniscigroup.org](mailto:foodchem@uniscigroup.org); [foodchem.nano@uniscigroup.org](mailto:foodchem.nano@uniscigroup.org)

**Web:** <https://unitedscientificgroup.com/conferences/food-chemistry-and-technology/>