

PROGRAM



6th International Conference on

Food Chemistry & Technology

(A Virtual Conference)

October 05-06, 2020

Timezone: Central European Summer Time (CEST)

October 05, 2020 | Monday
10:45 - 18:30 (CEST)

October 06, 2020 | Tuesday
12:00 - 17:10 (CEST)

 **UNITED** Scientific
Group
A non-profit organization



10:45 - 11:00 Zoom Joining & AV Check

11:00 - 11:10 Welcome & Introduction to FCT-2020

Technology of Beverages

11:10 - 11:30 **Ofelia Anjos**, Polytechnic Institute of Castelo Branco, Portugal
Discrimination of Honey and Wine Spirit Quality by FT RAMAN

Keynote Talks

Chair: **Ofelia Anjos**, Polytechnic Institute of Castelo Branco, Portugal

11:30 - 12:00 **Ronald de Vries**, Westerdijk Fungal Biodiversity Institute, Netherlands
The Potential of Fungal Cell Factories for the Production of Food Ingredients

12:00 - 12:30 **Elias Hakalehto**, CEO, Finnflag Oy, Finland
Food Components as Prophylactic Protection against Infections and Epidemics

12:30 - 13:00 **Eberhardt Kuhn**, Shimadzu Scientific Instruments, MD, United States
Is this the Real Deal? A closer look at Food Fraud

13:00 - 13:30 **Vijaya Raghavan**, Bioresource Engineering, McGill University, Canada
Why Protein Molecular Modeling Can be a Useful Tool in Food Processing to Ensure Food Safety and Quality

13:30 - 14:00 Lunch Break

Food Chemistry I

Chair: **Eberhardt Kuhn**, Shimadzu Scientific Instruments, MD, United States

14:00 - 14:20 **Laura Martin-Pedraza**, Complutense University of Madrid, Spain
2S Albumins and NSLTP are Involved in Anaphylaxis to Pizza Sauce Ige Recognition Before and After Allergen Processing

14:20 - 14:40 **Ivana Cavoski**, Mediterranean Agronomic Institute of Bari, Italy
Cornelian Cherry from Korneia to the Contemporaneity

14:40 - 15:00 **Emmanuel Hatzakis**, Ohio State University, United States
NMR in Food Analysis

15:00 - 15:20 **Pilar Buera**, University of Buenos Aires, Argentina
Selected Herbs and Spices as Sources of Inhibitors of Foods Spoilage Reactions, with Particular Reference to the Relationship between Antioxidant and Antiglycant Actions

15:20 - 15:40 **Jianghao Sun**, Ohio University, United States
GLS-Finder: A Platform for Fast Profiling of Glucosinolates in Brassica Vegetables

15:40 - 16:00 Break

Food and Nutrition

Chair: **Maya Davidovich-Pinhas**, Technion-Israel Institute of Technology, Israel

16:00 - 16:20 **Luc Saulnier**, French National Institute of Agronomic Research, France
Arabinoxylan as a Predictor of Dietary Fiber Content in Wheat Based Foods

16:20 - 16:40 **Maya Davidovich-Pinhas**, Technion-Israel Institute of Technology, Israel
Food Architecture as a Way to Improve Food Nutrition

- 16:40 - 17:00** **Charlotte Sørensen**, Arla Foods Ingredients Group, Viby, Denmark
Dairy Partnerships for Development - Reducing Malnutrition and Improving Livelihoods in Developing Nations
- 17:00 - 17:20** **Christina Vafeiadi**, Nestlé Research, Switzerland
Generating Healthful Carbohydrates Using Enzymes
- 17:20 - 17:40** **Greg Curtzwiler**, Iowa State University, United States
Significance of Perfluoroalkyl Substances (Pfas) in Food Packaging
- 17:40 - 18:00** **Celina de Almeida Lamas**, University of Campinas, Brazil
Jaboticaba Peel Extract Prevents Premalignant Prostatic Lesion by Downregulating TGFβ1-Smads Pathway
- 18:00 - 18:10** **Closing Remarks**

FCT-2020 Program

Day 2
6-October-2020 | Tuesday

- 12:00 - 12:15** Zoom Joining & AV Check
- 12:15 - 12:20** Welcome & Introduction to **FCT-2020**

Food Technology (Dairy, Meat, Beverages, and Others)

- Chair:** **Cristina Lopez-Moreno**, Universidad de Málaga, Spain
- 12:20 - 12:40** **Isabel de Sousa**, Instituto Superior de Agronomia, Portugal
New Alternatives to Milk from Pulses: Digestibility and Bioactivity
- 12:40 - 13:00** **Paulina Andrea Freire Vázquez**, Universitat Autònoma de Barcelona, Spain
Effect of Milk Heat Treatment on Acid Whey: Front-Face Fluorescence Response and Undenatured Whey Proteins
- 13:00 - 13:20** **Cristina Lopez-Moreno**, Universidad de Málaga, Spain
Interaction Effects of Fermentation Time and Sourdough Content on the Size and Acidity in Bread
- 13:20 - 13:40** **Trini Perez Palacios**, University of Extremadura, Spain
Potential Functional Meat Product by Adding Fish Oil Microcapsules: Bioaccessibility, Enrichment and Quality Characteristics
- 13:40 - 14:00** **Jose Enrique Herbert Pucheta**, Mexican Ministry of Science and Technology (CONACyT), Mexico
Novel Liquid- and Solid-State Nuclear Magnetic Resonance Applications in Food Sciences
- 14:00 - 14:20** **Iza Fernanda Perez Ramirez**, Autonomous University of Queretaro, Mexico
Development of Berry Fruit Beverages Enriched with Polyphenols Extracted from the By-Products Produced during the Beverage Processing
- 14:20 - 14:35** **Monica Macaluso**, University of Pisa, Italy
Increasing of Healthy Nutraceutical Compounds in Olive Oil by Addition during Olive Pressing of Citrus Leaves
- 14:35 - 14:50** **Hasim Munawar**, Indonesian Research Centre for Veterinary Science, Indonesia
Development of Molecularly Imprinted Polymer for Mycotoxins Determination: Sample Preparation and Analysis

14:50 - 15:00 Break

Food Chemistry II

Chair: Georgia Lytra, Bordeaux Sciences Agro, France

15:00 - 15:20 **Guy Mechrez**, Volcani Center, ARO, Israel
Pickering Emulsions and Janus Particles for Food and Agriculture

15:20 - 15:40 **Georgia Lytra**, Bordeaux Sciences Agro, France
Impact of Malolactic Fermentation and Must Yeast-Assimilable Nitrogen Content on Fruity Aroma Perception in Red Wine Effect on Substituted Ester and Acid Formation

15:40 - 16:00 **Priscila Zaczuk Bassinello**, EMBRAPA Rice and Beans, Brazil
Phenolic and Saponin Profile in Grains of Carioca Beans During Storage

16:00 - 16:15 **María del Carmen Villegas-Aguilar**, University of Granada, Spain
Evaluation of Dietary Antioxidant Compounds on Human Health by an Innovative Top- Down Approach

16:15 - 16:30 **Ali Zein Alabiden Tlais**, Free University of Bolzano, Italy
Lactic Acid Fermentation Enriches the Profile of Biogenic Fatty Acid Derivatives of Avocado Fruit (*Persea Americana* Mill.)

16:30 - 16:45 **Ana Carolina Almeida Goncalves**, University of Beira Interior, Portugal
Physical, Phytochemical Composition and Biological Potential of Portuguese Sweet Cherries

16:45 - 17:00 **Jesus Lozano**, University of Granada, Spain
Bioactive Compounds from Cassia Grandis: A Preliminary Study to Recover Phenolic Compounds from Carao Tree Seeds

17:00 - 17:15 **Muvhango Rasalanavho**, University of KwaZulu-Natal, South Africa
Chemical Constituents of the Wild Growing Mushroom, *Termitomyces sagittiformis* Fruiting Bodies: Nutritional and Mineral Intake Analysis, Structural Elucidation of Mycochemical Compounds

17:15 - 17:30 **Prashant Sahni**, Punjab Agricultural University, India
Improvement in the Techno-Biofunctional Behavior of Alfalfa Protein Isolate via Modification by Intervention of Processing of Seeds

17:30 - 17:40 **Concluding Remarks**