UNITED Scientific Group

FCT-2018

4th International Conference on

FOOD CHEMISTRY AND TECHNOLOGY

November 5-7, 2018
Berlin, Germany

Venue

Sheraton Berlin Grand Hotel Esplanade
Luetzowufer 15, Berlin
0785, Germany

The event invitation code is: **foolt**

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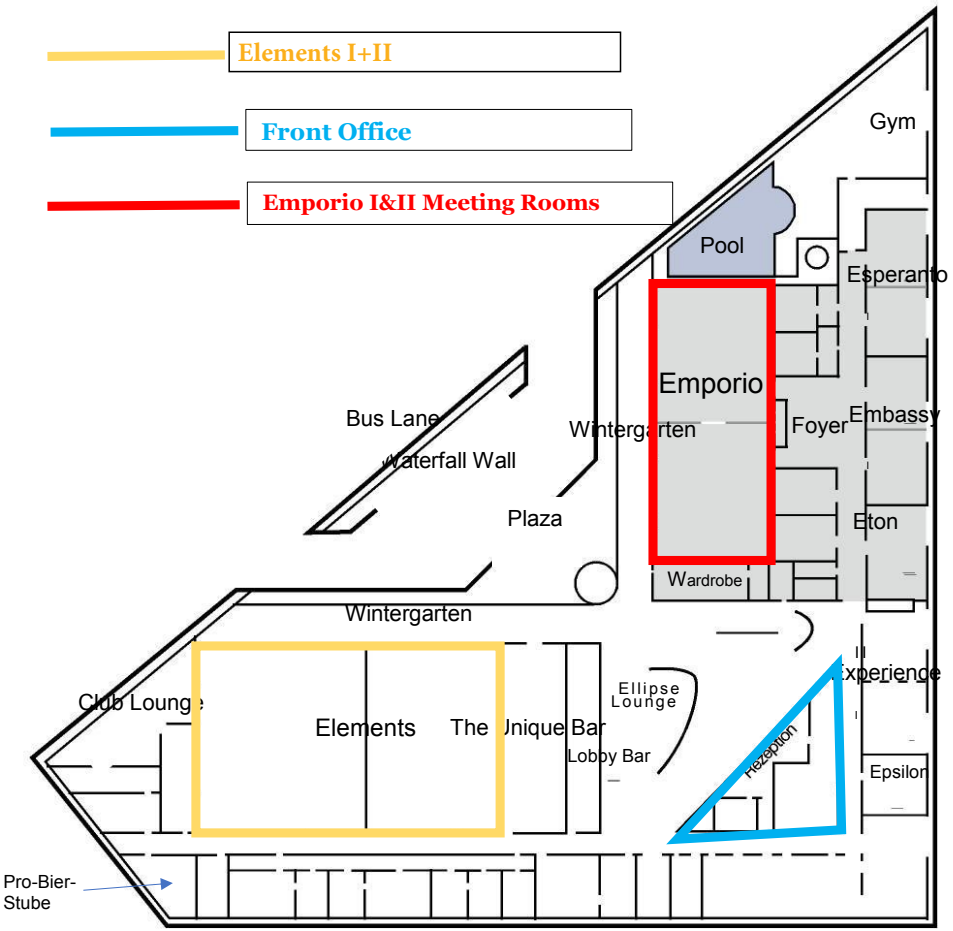
Highlights

- Creative Speakers & Panel Discussions
- Interactive Poster Session
- Emerging Researcher Forum
- Networking & Collaboration
- Full-length Manuscript Submissions

PROGRAM

Venue Floor Plan

Sheraton
BERLIN
GRAND HOTEL ESPLANADE



Wi-Fi Details:

Network SSID – ICID2018_CONFERENCE

Access code – FCT2018

FCT 2018

Keynote Speakers

Imre Blank
Head of R&D Networks Nestle
Fellow – Food Chemistry & Flavours
Switzerland

John O'Brien
The Food Observatory
UK

Markus Fischer
Director, Hamburg School
of Food Science(HSFS), University
of Hamburg, Germany

Dieter Schrenk
Head of the Dept. of Food Chemistry
and Toxicology, Technical University
of Kaiserslautern, Germany

Michael Rychlik
Chair of Analytical Food Chemistry
(Head), Technical University of
Munich, Germany

Mun Yhung Jung
Director, Agricultural and
Food Product Analysis
Center, Woosuk University
South Korea

E. Elias Hakalehto
CEO, Finnoflag Oy
Finland

Eckhard Flöter
Chair of Food Process Engineering,
Dept. of Food Technology and Food
Chemistry, TU Berlin, Germany

Share your ideas to the world

Scientific Topics

Chemistry of Food

Chemical composition of food
Food biochemistry and food processing
Analytical methods for food components
Bioactive constituents, micronutrients, food additives and ingredients
Antioxidants and lipid oxidation in foods
Food structure, flavor and quality
Role of chemical engineering in food industry
Meat, poultry and marine foods
Functional foods and functionality

Analysis of Food and Nutrition

Food and drug analysis
Food safety, security and control
Authenticity and integrity of food
Chemistry and biochemistry of nutrition
Probiotics and prebiotics in food, nutrition and health
Nutraceuticals & dietary supplements
Shelf life of food and it's factors
Food microbiology and fermentation technology
Food preservation, packaging and labelling

Food Technology

Dairy science and technology
Food nanotechnology
Postharvest technology
Biocatalysis and agricultural biotechnology
Food and bioprocessing engineering
New trends in food science & technology
Industrial biotechnology in food industry
Food management and applications in food industry
Economy of world food marketing and agri-business: Report, global issues and challenges

FCT 2018

Day 1 — Monday 5 Nov, 2018

08:30 **Registrations**

09:00 **Inauguration FCT-2018 by Prof. Mun Yhung Jung**
Editor-in-Chief (JFCN) & Conference Chairman

Keynote Session @ Emporio I

Time	Speaker	Presentation Title
09:15	**Imre Blank** Nestle Research Centre, Nestle S.A, Switzerland	**Major Trends in Flavor Research**
09:50	**John O'Brien** The Food Observatory, Weybridge, UK	**21st Century Challenges and Opportunities in Food Risk Assessment**
10:25	**Markus Fischer** University of Hamburg, Germany	**Food Authentication**
11:00	**Coffee Break**	**@ Wintergarten B + Foyer**
11:15	**Dieter Schrenk** Technical University of Kaiserslautern, Germany	**Risk on the Table?-Perspectives in Chemical Food Safety**
11:50	**Michael Rychlik** Technical University of Munich, Germany	**Foods High in Folate Vitamins – Analytical Confirmation and Biofortification**
12:25	**Eckhard Floter** TU Berlin, Germany	**Reduction of Saturated Fatty Acids in Structured Lipid Phases**
13:00	**Networking & Lunch**	**@ Elements I+II**

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Day 1 — Monday 5 Nov, 2018

Keynote Session @ Emporio I

13:55 **Mun Yhung Jung**
Woosuk University, South Korea
Chemistry of Singlet Oxygen Inducted Oxidation in Foods

14:30 **E. Elias Hakalehto** and **Jouni Pesola**
University of Helsinki, University of Eastern Finland, Finnoflag Oy, Finland
Kuopio University Hospital, University of Eastern Finland, Finland
Food, Microbiome and Nutrition - Causal Links Influencing the Health of Patients

Special Talks @ Emporio I

15:05 **Idoya Fernandez-Pan**
Basque Culinary Center, Spain
Hazelnut Non-dairy Beverage: Additive-free Stabilization and Culinary Application

15:30 **Idoya Fernandez-Pan**
Basque Culinary Center, Spain
Nanoclays and Carvacrol to Improve and Lengthen the Antimicrobial Activity of Chitosan Edible Films

15:55 **Coffee Break** **@ Wintergarten B + Foyer**

16:10 **Concettina La Motta**
University of Pisa, Italy
Hemp (*Cannabis sativa* L.) Flour: An Active Ingredient for the Formulation of Nutritious, Flavorful and Affordable Foods

16:35 **Ronald de Vries**
Westerdijk Fungal Biodiversity Institute, Netherlands
Discovery of Novel Fungal Enzymes for Food Applications

17:00 **Berta Spasova**
Fraunhofer Institute for Interfacial Engineering and Biotechnology IGB, Germany
Current Developments on Emerging Technologies for Food Industry

Day 2 — Tuesday 6 Nov, 2018

Session - I: Chemistry of Food @ Emporio I

Chairs: **Inge S. Fomsgaard,** Aarhus University, Denmark
Isabel. M.P.L.V.O. Ferreira, University of Porto, Portugal

Time	Speaker	Presentation Title
08:00	**Inge S. Fomsgaard** Aarhus University, Denmark	**Potentially Health-Promoting Phytochemicals of the Benzoxazinoid Group, Abundant in Cereal Grains and Food Products**
08:25	**Maria Anastassiadou** European Food Safety Authority (EFSA), Italy	**Chemically Defined Flavouring Substances in Food: The EFSA Evaluation Procedure and its Status**
08:50	**Trine Kastrup Dalsgaard** Aarhus University, Denmark	**Extraction of High Quality Protein from Green Biomass**
09:15	**Van Den Houwe Kathy** Scientific Institute for Public Health, Belgium	**Analytical Strategies to Study the Migration of Selected Chemical Contaminants into Dry Foodstuffs**
09:40	**Iramaia Angelica Numa** and **Glaucia Maria Pastore** UNICAMP, Brazil	**Small Brazilian Wild Fruits: Nutrients, Bioactive Compounds, Health-Promotion Properties and Impact in Food Industries**
10:05	**Coffee Break**	**@ Wintergarten B + Foyer**
10:20	**Vania Margaret Flosi Paschoalin** Federal University of Rio de Janeiro, Brazil	**Beetroot Supplementation and the Effects of its Bioactive Compounds in Health and Disease**
10:45	**Rui-Min Han** Renmin University of China, China	**Molecular Mechanism of Radical Scavenging for Metal-Flavonoid Complexes as Antioxidants**
11:10	**Maria Teresa Seabra dos Reis Gomes** University of Aveiro, Portugal	**Using Chemical Sensors to Detect Fraud, Contaminants, or Changes in Rheological Properties during Food Processing**
11:35	**Isabel. M.P.L.V.O. Ferreira** University of Porto, Portugal	**Influence of Diet Pattern on Bioacessibility and Absorption of Heterocyclic Aromatic Amines and Polycyclic Aromatic Hydrocarbons**
12:00	**Olivia Maria de Castro Pinho** University of Porto, Portugal	**Impact of Wheat Bread Fortified with Fibre Enriched Extracts on Mineral Composition and Bioaccessibility**

Day 2 — Tuesday 6 Nov, 2018

12:25	**Miguel A. Faria** University of Porto, Portugal	**Antiproliferative Interactions Between Anthocyanins, Phenolic Acids and Flavonols in Gastric and Intestinal Cancer Cells *in vitro***
12:50	**Lunch Break**	**@ Elements I+II**
13:35	**Gloria Astrid Garzon** Universidad Nacional de Colombia, Colombia	**Vaccinium Meridionale Pomace as Ingredient for the Development of Functional Greek Yogurt**
14:00	**Mahmut Dogan** Erciyes University, Turkey	**Effect of the Particle Size on the Technological Properties of Apple Dietary Insoluble Fiber Obtained by using Different Drying and Milling Techniques**
14:25	**Feng Feng** Chinese Academy of Inspection and Quarantine, China	**Simultaneous Determination of 20 Monosaccharides using High Performance Anion-Exchange Chromatography coupled with Pulsed Amperometric Detection**
14:50	**Xuan Zhu** Zhejiang Gongshang University, China	**Effects of Cobalamin on Inflammatory Bowel Disease and the Intestinal Microbiota Composition in Mice**
15:15	**Pedro Valencia** Universidad Tecnica Federico Santa Maria, Chile	**Mathematical Index to Evaluate the Proteolytic Susceptibility of Food Proteins**
15:40	**Juliana da Silveira Espindola** Federal University of Rio Grande (FURG), Brazil	**Raman Spectroscopy for Carotenoids Analysis in *Bunchosia glandulifera* Pulps**
16:05	**Mahmut Dogan** Erciyes University, Turkey	**Optimization of the Production of Liquid Coffee Creamer by using Different Ingredient: Taguchi Methodology**
16:30	**Coffee Break**	**@ Wintergarten B + Foyer**

16:30-17:30 Poster Presentations @ Wintergarten B

Day 2 — Tuesday 6 Nov, 2018

Poster Presentations @ Wintergarten B

Time	Name	Presentation Title
FCT-01	**Geana Elisabeta-Irina** ICSI Rm. Valcea, Romania	NMR Profiles and UHPLC-ESI/MS Analysis of Phenolic Compounds Coupled with the Chemometric Approach for Botanical Origin Classification of Romanian Honey
FCT-02	**Mircea Oroian** Stefan cel Mare University of Suceava, Romania	Honey Rheological Parameters Prediction using Artificial Neural Networks
FCT-03	**Maria Kaltenbrunner** Austrian Agency for Health and Food Safety (AGES), Austria	Detection of Food Adulteration – Differentiation Between Wild Boar and Domestic Pig by Targeting Two Gene Loci by Real-Time PCR
FCT-04	**Meltem Turkyilmaz** Ankara University, Turkey	Changes in Organic Acids of Dried Apricots Containing SO_2 at Various Concentrations during Storage
FCT-05	**Meltem Turkyilmaz** Ankara University, Turkey	Effect of SO_2 Concentration on Maillard Indicators in Sulfured-Dried Apricots during Storage
FCT-06	**Mehmet Ozkan** Ankara University, Turkey	Changes in Anthocyanins in Black Carrot Juice Concentrate Stored at Various Temperatures
FCT-07	**Mehmet Ozkan** Ankara University, Turkey	Exposure of Oversulfated Dried Apricots to Hot-Air Flow for the Removal of Sulfur Dioxide
FCT-08	**Ayla Soyer** Ankara University, Turkey	Changes in Physicochemical, Biochemical, Microbiological and Sensory Characteristics of Fermented Sausages as Affected by Starter Cultures during Ripening
FCT-09	**Ayla Soyer** Ankara University, Turkey	Antibacterial Activity of Blueberry Extract on Meatball during Cold Storage
FCT-10	**Mahmut Dogan** Erciyes University, Turkey	Comparison of Quality Parameters of Sugar Beet Pectin Produced by Classical and Ultrasonic Treatment by using Taguchi Method
FCT-11	**Carolina Astudillo-Castro** Pontifical Catholic University of Valparaiso, Chile	Antimicrobial Activity of Phenolic Compounds Obtained from Spent Coffee Ground
FCT-12	**Pavel Divis** Brno University of Technology, Czech Republic	Determination of Mercury in Fish Sauces using DGT Technique and TD-AAS

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FCT-13	**Jaromir Porizka** Brno University of Technology, Czech Republic	**Influence of Filtration and Pasteurization on the Content of Vitamins B in Beer**
FCT-14	**Yu-Wei Chang** and **Fenny Crista Panjaitan** National Taiwan Ocean University, Taiwan	**Identification of ACE-I and DPP-IV Inhibitory Peptides from Giant Grouper (*Epinephelus lanceolatus*) Roe Protein using Combined Proteomics and *In silico* Technique**
FCT-15	**Pedro Valencia** Universidad Tecnica Federico Santa Maria, Chile	**Effect of Physical and Chemical Pre-Treatments on the Enzymatic Hydrolysis of Keratin Feathers**
FCT-16	**Naoki Yamahata** Ritsumeikan University, Japan	**Brewing Whey Beverages using *Kluyveromyces spp.* and Sake Brewing Yeast**
FCT-17	**Shun Hattori** Ritsumeikan University, Japan	**A Study on Brewing Method of a New Liquid Seasoning, Lact-sho**
FCT-18	**Shinnosuke Ishiyama** Ritsumeikan University, Japan	**A New Type of Liquor Made from Whey - Selections of *Aspergillus spp.* and Raw Materials for Mold, and Determination of Brewing Conditions**
FCT-19	**Makoto Furukawa** Ritsumeikan University, Japan	**Screening of Lactic acid Bacteria Highly Producing L-Asparaginase for Acrylamide Reduction in Food and Characterization of Recombinant L-Asparaginase**
FCT-20	**Shotaro Yamamoto** Ritsumeikan University, Japan	**Cloning and Characterization of Chitinase Derived from *Streptomyces thermodiastaticus* HF3-3 Strain**
FCT-21	**Yuma Tanaka** Ritsumeikan University, Japan	**Study of Enzyme Associate with Antioxidant Stress Derived from Acetic Acid Bacteria (*Komagataeibacter xylinus*)**
FCT-22	**Masaki Nose** Ritsumeikan University, Japan	**Development of New Fermented Seasonings using Degreased Rapeseed as Raw Material**
FCT-23	**Seiji Hatta** Ritsumeikan University, Japan	**Effects on the Activity and Stability of the C-Terminal Region of γ-glutamyl Transpeptidase Derived from *Pseudomonas aeruginosa* PAO1**
FCT-24	**Atsuya Onishi** Ritsumeikan University, Japan	**Improvement of Val-Gly Synthesis Method using L-Amino Acid Esterase**
FCT-25	**Yo Kato** Ritsumeikan University, Japan	**Breeding of *Kluyveromyces lactis* with Metabolic Engineering**

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FCT-26	**Aoi Fukase** Ritsumeikan University, Japan	**Study of Synthesis of β-Aspartyl Compounds by β-Aspartyl Transpeptidase**
FCT-27	**Malgorzata Wronkowska** Polish Academy of Sciences, Poland	**Oat-Buckwheat Breads – Technological Quality, Staling and Sensory properties**
FCT-28	**Wenxiao Jiao** China Agricultural University, China	**Induced Resistance Against *Penicillium expansum* in Peach Fruit by Chlorogenic Acid via Activating the Salicylic Acid Signaling Pathway**
FCT-29	**Saleha Akter** The University of Queensland, Australia	**Safety Assessment of *Terminalia ferdinandiana* Fruits using Four Different Cell Lines**
FCT-30	**Oana-Crina Bujor** University of Agronomic Sciences and Veterinary Medicine of Bucharest, Romania	**Effect of Drying Treatments on Carotenoid Composition in Organic Carrots**
FCT-31	**Elzbieta Gujska** University of Warmia and Mazury, Poland	**Minerals and Phenolic Compounds in Seeds of Different Buckwheat Cultivars and Species**
FCT-32	**Blanka Tobolkova** National Agricultural and Food Centre, Slovak Republic	**Assessment of Fruit Juices Authenticity using Spectroscopic and Chromatographic Techniques**
FCT-33	**Jana Sadecka** National Agricultural and Food Centre, Slovak Republic	**Multi-Experimental Characterisation of Costa Rican Pineapple Juice**
FCT-34	**Do-Yeon Lee** Fore Front TEST, South Korea	**The Research of Green Test for Qualitative Analysis of Preservatives**
FCT-35	**Jang-Hyuk Ahn** Fore Front TEST, South Korea	**A Research for Improving of Qualitative & Quantitative Analysis of Turmeric Oleoresin in Foods**
FCT-36	**Franziska Grzegorzewski** Agricultural Research Organization, Volcani Center, Israel	**Functional CNT/Silica Nanohybrid Spheres from Pickering Emulsion Templating and their Potential as Gas Sensors in Food and Agriculture**
FCT-37	**Eygenia Stamatelopoulou** Technological Educational Institute of Peloponnese, Greece	**2,5-Diketopiperazines in the Wine: Chemical Synthesis and Identification of Isomers**
FCT-38	**Pedro Alves Martins** University of Brasilia, Brazil	**Characterization of Native Lipases Produced by a Novel Isolated Bacterium Cultivated in Wheat Bran by Solid-State Fermentation**

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FCT-39	**Diana Alexandra Torres Sanchez** Universidad de Pamplona, Colombia	**Physicochemical Properties of Melipona Honeys Living in the Indigenous Reservation La Ceiba, Guainia, Colombia**
FCT-40	**Yaneth Cardona Rodriguez** Universidad de Pamplona, Colombia	**Multivariate Analysis of Physicochemical Properties of Colombian Stingless Bee Honey**
FCT-41	**Da Eun Lee** Woosuk University, South Korea	**Development of HPLC-MS/MS Method for the Simultaneous Quantitation of Toxic Compounds of 4-Hydroxy-2-Hexenal, 4-Hydroxy-2-Nonenal, 4-Oxo-2-Nonenal and Malondialdehyde in French Fries**
FCT-42	**Yoon Young Hwang** Woosuk University, South Korea	**Simultaneous Characterization and Quantitation of C8 volatiles in Shiitake Mushrooms**
FCT-43	**Seon Hye Baek** Woosuk University, South Korea	**Starch Contents and Antioxidant Activities and of 5 Different Sweet Potatoes Cultivars**
FCT-44	**Eunhye Lee** Busan Regional Office of Food and Drug Safety, Ministry of Food and Drug Safety, South Korea	**Multiresidue Analysis and Monitoring of 69 Veterinary Drugs in Fishery Products with LC-MS/MS**
FCT-45	**Sungho Woo** Ministry of Food and Drug Safety, South Korea	**Quantitative Real Time PCR Based Method Validation for GM Cotton GHB119 and GHB614**
FCT-46	**Anita Vakula** University of Novi Sad, Serbia	**Textural Properties of Convective, Vacuum and Freeze-dried Seedless Black Raisins**
FCT-47	**Cristina Ghinea** Stefan cel Mare University of Suceava, Romania	**Color and Anthocyanins Determination of Red Wines from Three Different Romanian Vineyards**
FCT-48	**Ana Leahu** Stefan cel Mare University of Suceava, Romania	**Influence of Osmotic Dehydration on the Colour and Chemical Characteristics of Some Fruits**
FCT-49	**Sorina Ropciuc** Stefan cel Mare University of Suceava, Romania	**Rheological and Textural Characterization of Dough with Added Rosehip and Inulin Powder**
FCT-50	**Buruleanu Claudia Lavinia** Valahia University of Targoviste, Romania	**Fruit Juices as Probiotic Carrier**
FCT-51	**Marcin Kidon** Poznan University of Life Sciences, Poland	**Impact of Vacuum Impregnation on Quality Parameters of Apple Cubes**

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FCT-52	**Elena Bogatova** Tomsk Polytechnic University, Russian Federation	**Non-Invasive Monitoring of Red Beet Leaf Senescence for Agriculture**
FCT-53	**Chougui Nadia** University of Bejaia, Algeria	**Preservation of Margarine by Pomegranate Peel Extract (*Punica granatum* L.)**
FCT-54	**Yun Ling** Chinese Academy of Inspection and Quarantine, China	**Simultaneous Determination of 16 Macrolide Antibiotics and 4 Metabolites in Milk by using Quick, Easy, Cheap, Effective, Rugged, and Safe Extraction (QuECHERS) and HPLC-MS/MS**
FCT-55	**Rui Miguel Vieira Ferreira** Universidade da Madeira, Portugal	**Characterization of Marine Oils from Fish Transforming Industry by-Products - A Comprehensive Approach**

Day 3 — Wednesday 7 Nov, 2018

Sessions - II: Analysis of Food and Nutrition | Food Technology **@ Emporio I**

Chairs: **Margit Cichna-Markl,** University of Vienna, Austria
Zvi Hayouka, The Hebrew University, Israel

Time	Speaker	Presentation Title
08:00	**Geana Elisabeta-Irina** ICSI Rm. Valcea, Romania	The Influence of Honey Adulteration with Sugar Syrups on the Honey Bioactive Compounds and Biochemical Properties
08:25	**Margit Cichna-Markl** University of Vienna, Austria	Differentiation of Berry Species in Foods by DNA Barcoding and High Resolution Melting (HRM) Analysis
08:50	**Oren Tirosh** The Hebrew University of Jerusalem, Israel	S-Nitroso-N-Acetylcysteine as a Nitrite Replacement Additive in Meat Products
09:15	**Amiza Mat Amin** Universiti Malaysia Terengganu, Malaysia	Optimization of Enzymatic Protein Hydrolysis Condition of Edible Bird's Nest using Alcalase® to Obtain Maximum Degree of Hydrolysis
09:40	**Zvi Hayouka** The Hebrew University, Israel	Inactivation of *Listeria monocytogenes* on Paperboard using 410 nm Light Emitting Diodes
10:05	**Coffee Break**	**@ Wintergarten B + Foyer**
10:20	**Trine Kastrup Dalsgaard** Aarhus University, Denmark	Novel Sorbitol Ester of Norbixin Disperses Bixin in Aqueous Solution Through a Nanostructure Complex that Shows Higher Storage Stability than Norbixin at Moderate Temperature
10:45	**Guy Mechrez** Agricultural Research Organization (ARO), Israel	Synthesis of New Inorganic Janus particles: Self-assembly, Nanostructuring and Applications
11:10	**Chitta Ranjan Deb** Nagaland University, India	Ethnic Fermented Food Products of Nagaland, India
11:35	**Yu Zhang** Zhejiang University, China	*In vivo* Exposure Spectrum Analyses of Acrylamide and Related Chemoprotective Sites of Action Based on Metabonomics
12:00	**Tarek Mohamed Khadir** Badji Mokhtar University, Algeria	Advantages of Model Predictive Control in Food Industry: Case Study on Pasteurisation Temperature Control
12:25	**Jelena Golubovic** Jozef Stefan Institute, Slovenia	Phytoestrogen Content in Organically- and Conventionally Produced Beer and Hops
12:50	**Networking & Lunch**	**@ Elements I+II**

Day 3 — Wednesday 7 Nov, 2018

Young Researchers Forum @ Emporio I

Chair: **Mun Yhung Jung,** Woosuk University, South Korea

Time	Name	Presentation Title
13:30	**Raffaele Andrea Abbate** The Leibniz Institute for Polymer Research, Germany	**Cross-linking of Caseins with Microbial Transglutaminase: A Comprehensive Analysis using Asymmetrical Flow Field Flow Fractionation**
13:40	**Ana Augusto** Polytechnic Institute of Leiria, Portugal	**A New Biodegradable Active Food Packaging Film with Seaweed Extracts for Frozen Salmon**
13:50	**Stefanie Dobrovolny** Austrian Agency for Health and Food Safety (AGES), Austria	**DNA Metabarcoding of 28 Meat Species to Detect Food Adulteration**
14:00	**Jutarat Wattanakul** University of Nottingham, UK	**Effect of Steam Treatment on the Nutrient Stability of Chloroplast-Rich Fraction Derived from Post-Harvest, Pea Vine Field Residue**
14:10	**Syamila Mansor** University of Nottingham, UK	**Effect of Temperature, Oxygen, and Light on the Degradation of Micronutrients in Spray-Dried Spinach Juice Powder during Storage**
14:20	**Beyza Sukran Isik** Istanbul Technical University, Turkey	**Antioxidants and their Behavior After Processing and Digestion**
14:30	**Ezgi Evcan** Izmir Institute of Technology, Turkey	**Importance of Molecular Nutrition on Functional Food Designing: Physiological Functionality of Iron Mineral for the Development of Edible Natural Iron Supplements Against Anemia**
14:40	**Merve (Pelvan) Akgun** Izmir Institute of Technology, Turkey	**Effect of Sublethal Temperature and UV-LED Irradiation on the Inactivation of *E. coli* K12 in Cloudy Apple Juice**
14:50	**Zehra Kaya** Izmir Institute of Technology, Turkey	**Quality Properties of Freeze-Dried Verjuice Powder as Affected by Maltodextrin Concentration**
15:00	**Betul Arslan** Ankara University, Turkey	**Effect of Blueberry Extract on Oxidative, Microbiological and Sensory Quality of Meatballs during Frozen Storage**
15:10	**Baqia Al-Mughairy** Sultan Qaboos University, Oman	**Novel Mixing Approach for Enhancing Chemiluminescence Intensity using Nanodroplets Mixing in a Microfluidic Platform for Estimating the Total Phenolic Content in Honey and Pomegranate Samples**

Day 3 — Wednesday 7 Nov, 2018

15:20	**Sin-Ting Shie** National Taiwan Ocean University, Taiwan	**Antioxidant and Antihypertensive Activities of an Enzymatic Hydrolysate from Commercial Gelatins**
15:30	**Emma Ghrejyan** Center for Ecological Noosphere Studies (CENS), Armenia	**Carcinogenic Risk Assessment of Heavy Metals in Fruits and Vegetables Consumed in Syunik, Armenia**
15:40	**Wei Jia** Zhejiang University, China	**Quantification of Mercapturic Acid Metabolites from Dietary 3-MCPD and Glycidol for Evaluation of Toxicokinetics in Rats and Daily Internal Exposure in Humans**
15:50	**Zeynep Aksoylu Ozbek** Manisa Celal Bayar University, Turkey	**Effects of Wall Materials Composition on Physical Structure of Pumpkin Seed Oil-in-water Emulsions**
16:00	**Arzu Sadi Doner** Kayseri Şeker Fabrikasi A.Ş Turkey	**Comparison of Quality Parameters of Sugar Beet Pectin Produced by Classical and Ultrasonic Treatment by using Taguchi Method**
16:10	**Seda Yildirim-Elikoglu** Hacettepe University, Turkey	**Evaluation of Polyphenols as Milk Plasmin Inhibitors**
16:20	**Manolya Akdemir** EKTAM Mach. Industry and Trade Inc., Turkey	**Comparison of a Conventional Plate Heat Exchanger Pasteurizer and a Tunnel Pasteurizer for Beer Product in a Certain Capacity**

16:30- Departures

JOURNAL OF FOOD CHEMISTRY & NANOTECHNOLOGY

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Journal of Food Chemistry & Nanotechnology (JFCN)

is an international peer-review, quarterly, open access journal focuses on publishing high-quality papers. Researchers/scholars with significant new research findings and technologies, and technological improvements in the fields of food chemistry and food nanotechnology are encouraged to publish their original research and technical articles relating to current high-impact research results in the fields of food science.

Aims and Scope

The journal aim is to publish articles that contribute significant new knowledge to our current understanding about all aspects of food chemistry and food nanotechnology. Journal considers all the manuscripts which deals with food science related and some of the research fields of interest include:

- Micronutrients
- Antioxidants
- Food Toxicology
- Food-Packaging
- Functional Food
- Food Properties
- Nanofiltration
- Nanoencapsulation
- Food Safety

Key Features

Journal ensures a rigorous, high-quality and unbiased peer-review process for all manuscripts submitted to JFCN. The decision of article acceptance is judged by a panel of expert reviewers and/or editors emphasizing whether the findings and/or conclusions are novel and make useful contributions to the field.

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For more details about the journal please visit: **http://foodchemistryjournal.com/** or email to us at **jfcn.editor@uniscigroup.com**
For manuscripts submissions: **http://www.edmgr.com/usg/**

Notes

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We wish to see you at FCT-2019

UNITED Scientific Group

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