

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

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**FCT-2018**

November 5-7, 2018 Berlin, Germany

Venue

Sheraton Berlin Grand Hotel Esplanade  
Luetzowufer 15, Berlin, 10785, Germany



# DAY 1 – MONDAY

NOVEMBER 5, 2018

Inauguration **FCT-2018** by **Prof. Jung**, Editor-in-Chief (JFCN) & Conference Chairman

## Keynote Session

### Major Trends in Flavor Research

**Imre Blank**, Nestle Research Centre, Nestle S.A, Switzerland

### 21<sup>st</sup> Century Challenges and Opportunities in Food Risk Assessment

**John O'Brien**, Nestle Research Centre, Nestle S.A, Switzerland

### Food Authentication

**Markus Fischer**, University of Hamburg, Germany

### Coffee Break-I

### Risk on the Table?-Perspectives in Chemical Food Safety

**Dieter Schrenk**, Technical University of Kaiserslautern, Germany

### Synergy and Molecular Targets of Dietary Bioactive Components for Cancer Prevention

**Rui Hai Liu**, Cornell University, USA

### Optical Process Analyzers for The Supervision and Control Of Food

**Bernd Hitzmann**, University Hohenheim, Germany

### Networking & Lunch

### Bioflavor Production with Basidiomycetes: Potential in Developing Novel Non-Alcoholic Beverages

**Yanyan Zhang**, University Hohenheim, Germany

### Advancing Food Chemistry: From Chemistry to Food

**Pingfan Rao**, Chinese Institute of Food Science and Technology, China

### TBA

**Eckhard Floter**, TU Berlin, Germany

### Coffee Break-II

### TBA

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

### TBA

**E. Elias Hakalehto**, Finnoflag Oy, Finland

### TBA

**Tsimidou Maria**, Aristotle University of Thessaloniki, Greece

## Workshop

### Ion Chromatography in Food Analysis

Chair: **Edward Muntean**, University of Agricultural Sciences and Veterinary Medicine of Cluj-Napoca, Romania

**Scientific Session - I | Chemistry of Food**

**Potentially Health-Promoting Phytochemicals of the Benzoxazinoid Group, Abundant in Cereal Grains and Food Products**

**Inge S. Fomsgaard**, Aarhus University, Denmark

**Chemically Defined Flavouring Substances in Food: The EFSA Evaluation Procedure and its Status**

**Maria Anastassiadou**, European Food Safety Authority (EFSA), Italy

**Vitamin D3 - Stabilizing Effect of three Different Raw Milk Protein Fractions**

**Trine Kastrup Dalsgaard**, Aarhus University, Denmark

**Novel Applications of Mycoprotein Extracts from the Quorn Fermentation Co-Product as Oil-Reducing Agents in Emulsions and Partial Egg White Replacers**

**Lonchamp**, Queen Margaret University, UK

**Small Brazilian Wild Fruits: Nutrients, Bioactive Compounds, Health-Promotion Properties and Impact in Food Industries**

**Glaucia Maria Pastore**, UNICAMP, Brazil

**Beetroot Supplementation and the Effects of its Bioactive Compounds in Health and Disease**

**Vania Margaret Flosi Paschoalin**, Federal University of Rio de Janeiro, Brazil

**Coffee Break-I**

**Physical and Oxidative Stability of High-Fat Fish-Oil Emulsions with Added Algae-Based Stabilizers from Saccharina Latissima**

**Ditte Baun Hermund**, Technical University of Denmark, Denmark

**TBA**

**Berta Spasova**, Fraunhofer Institute for Interfacial Engineering and Biotechnology IGB, Germany

**Using Chemical Sensors to Detect fraud, Contaminants, or Changes in Rheological Properties During Food Processing**

**Maria Teresa Seabra dos Reis Gomes**, University of Aveiro, Portugal

**Vaccinium Meridionale Pomace as Ingredient for the Development of Functional Greek Yogurt**

**Gloria Astrid Garzon**, Universidad Nacional de Colombia, Colombia

**Effect of the Particle Size on the Technological Properties of Apple Dietary Insoluble Fiber Obtained by using Different Drying and Milling Techniques**

**Mahmut Dogan**, Erciyes University, Turkey

**Effects of Cobalamin on Inflammatory Bowel Disease and the Intestinal Microbiota Composition in Mice**

**Xuan Zhu**, Zhejiang Gongshang University, China

**Networking & Lunch**

**Optimization of the Production of Liquid Coffee Creamer by using Different Ingredient: Taguchi Methodology**

**Mahmut Dogan**, Erciyes University, Turkey

**Mathematical Index to Evaluate the Proteolytic Susceptibility of Food Proteins**

**Pedro Valencia**, Universidad Tecnica Federico Santa Maria, Chile

**Effect of Physical and Chemical Pre-Treatments on the Enzymatic Hydrolysis of Keratin Feathers**

**Pedro Valencia**, Universidad Tecnica Federico Santa Maria, Chile

**Effect of Floral Origin and Late Harvest on Honey Quality and Antibacterial Properties. Comparison with Manuka Honey**

**Charalampos Proestos**, University of Athens Zografou, Greece

**Analytical Strategies to Study the Migration of Selected Chemical Contaminants into Dry Foodstuffs**

**Van Den Houwe Kathy**, Scientific Institute for Public Health, Belgium

**Simultaneous Determination of 20 Monosaccharides using High Performance Anion-Exchange Chromatography Coupled with Pulsed Amperometric Detection**

**Feng Feng**, Chinese Academy of Inspection and Quarantine, China

**Coffee Break-II**

**2,5-Diketopiperazines in the Wine. Chemical Synthesis and Identification of Isomers**

**Eygenia Stamatelopoulou**, Technological Educational Institute of Peloponnese, Greece

**Raman Spectroscopy for Carotenoids Analysis in Bunchosia Glandulifera Pulps**

**Juliana da Silveira Espindola**, Federal University of Rio Grande (FURG), Brazil

**Analysis of Edible Wild Plants with Health Promotion Benefits**

**Thozama Mandindi**, Walter Sisulu University, South Africa

**Reducing Sugar, Salt and Fat Content in Food: Can We Still Preserve Taste?**

**Thierry Thomas-Danguin**, CSGA – INRA, France

**Development of Food Sample Pretreatment mMethods and Application to Chemical Pollutant Determination**

**Guoliang Li**, Shaanxi University of Science and Technology, China

**Poster Presentations**



## DAY 3 – WEDNESDAY

NOVEMBER 7, 2018

### Scientific Sessions - II | Analysis of Food and Nutrition \* Food Technology

**The Influence of Honey Adulteration with Sugar Syrups on the Honey Bioactive Compounds and Biochemical Properties**

**Geana Elisabeta-Irina**, ICSI Rm. Valcea, Romania

**Differentiation of Berry Species in Foods by DNA Barcoding and High Resolution Melting (HRM) Analysis**

**Margit Cichna-Markl**, Austrian Agency for Health and Food Safety (AGES), Austria

**Discovery of Novel Fungal Enzymes for Food Applications**

**Ronald de Vries**, Westerdijk Fungal Biodiversity Institute, Netherlands

**Fighting Foodborne Bacteria using Peptides**

**Zvi Hayouka**, The Hebrew University, Israel

**Novel Sorbitol Ester of Norbixin Disperses Bixin in Aqueous Solution Through a Nanostructure Complex that Shows Higher Storage Stability than Norbixin at Moderate Temperatures**

**Trine Kastrup Dalsgaard**, Aarhus University, Denmark

**Development of Dispersion Product of Snakehead Fish (*Channa striata*) Extract as Food Supplement**

**Meta Mahendradatta**, Hasanuddin University, Indonesia

#### Coffee Break

**Synthesis of New Inorganic Janus Particles: Self-assembly, Nanostructuring and Applications**

**Guy Mechrez**, Agricultural Research Organization (ARO), Israel

**Advantages of Model Predictive Control in Food Industry: Case Study on Pasteurisation Temperature control**

**Tarek Mohamed Khadir**, Badji Mokhtar University, Algeria

**Enhancing Vitamin B12 Content in Co-Fermented Soy-Milk via a Lotka Volterra Model**

**Shiyi Tian**, Zhejiang Gongshang University, China

**Comparative Analysis of Traditional Fermentation Furu for Presence of Microbiome and Vitamin B12 Content**

**Jianzhong Han**, Zhejiang Gongshang University, China

**Fragmentation Pathway of Harmful Chemicals in Soft Ionization Mode and its Application in Novel Analogue Screening**

**Zhangfeng**, Chinese Academy of Inspection and Quarantine, China

#### Networking & Lunch

**Simulation Model of Heat and Mass Transfer for Anna Apples Cold Storage**

**Ayman Hafiz Amer Eissa**, Menoufia University, Egypt

**Vacuum Cooling and Microbial Safety of Foods**

**Harun Kemal Ozturk**, Pamukkale University, Turkey

**Physical Chemical and Microbiological Evaluation of Raw Milk Commercialized in Sao Patricio's and Ceres Cities**

**Márcio Ramatiz Lima dos Santos**, Instituto Federal Goiano Campus Ceres, Brazil

## Young Researchers Forum

### **Cross-Linking of Caseins with Microbial Transglutaminase: a Comprehensive Analysis using Asymmetrical Flow field Flow Fractionation**

**Raffaele Andrea Abbate**, The Leibniz Institute for Polymer Research, Germany

### **Fractionation of Mono- and Disaccharides Via Nanofiltration**

**Christian Schmidt**, University of Hohenheim, Germany

### **A New Biodegradable Active Food Packaging Film with Seaweed Extracts for Frozen Salmon**

**Ana Augusto**, Polytechnic Institute of Leiria, Portugal

### **DNA Metabarcoding of 28 Meat Species to Detect Food Adulteration**

**Stefanie Dobrovlny**, Austrian Agency for Health and Food Safety (AGES), Austria

### **Effect of Steam Treatment on the Nutrient Stability of Chloroplast-Rich Fraction Derived from Post-Harvest, Pea Vine Field Residue**

**Jutarat Wattanakul**, University of Nottingham, UK

### **Effect of Temperature, Oxygen, and Light on the Degradation of Micronutrients in Spray-Dried Spinach Juice Powder During Storage**

**Syamila Mansor**, University of Nottingham, UK

### **Antioxidants and their Behavior after Processing and Digestion**

**Beyza Sukran Isik**, Istanbul Technical University, Turkey

### **Importance of Molecular Nutrition on Functional Food Designing: Physiological Functionality of Iron Mineral for the Development of Edible Natural Iron Supplements Against Anemia**

**Ezgi Evcan**, Izmir Institute of Technology, Turkey

### **Effect of Sublethal Temperature and UV-LED Irradiation on the Inactivation of E. coli K12 in Cloudy Apple Juice**

**Merve (Pelvan) Akgun**, Izmir Institute of Technology, Turkey

### **Quality Properties of Freeze-dried Verjuice Powder as Affected by Maltodextrin Concentration**

**Zehra Kaya**, Izmir Institute of Technology, Turkey

### **Effect of Blueberry Extract on Oxidative, Microbiological and Sensory Quality of Meatballs During Frozen Storage**

**Betul Arslan**, Ankara University, Turkey

### **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**

**Baqia Al-Mughairy**, Sultan Qaboos University, Oman

### **Identification of ACE-I and DPP-IV Inhibitory Peptides from Giant Grouper (*Epinephelus lanceolatus*) Roe Protein using Combined Proteomics and *in silico* Technique**

**Fenny Crista Panjaitan**, National Taiwan Ocean University, Taiwan

### **Antioxidant and Antihypertensive Activities of an Enzymatic Hydrolysate from Commercial Gelatins**

**Sin-Ting Shie**, National Taiwan Ocean University, Taiwan

## Poster Presentations: Day-2 (Nov 6, 2018) TUESDAY

- P01** **Bioflavor Generation by Basidiomycetes: Enhancing Flavor Attributes of Soy Drink**  
Ann-Kathrin Nedele, University of Hohenheim, Germany
- P02** **Migration of Flavor Property of Green tea by Fermentation with Basidiomycetes**  
Marina Rigling, University of Hohenheim, Germany
- P03** **NMR Profiles and UHPLC-ESI/MS Analysis of Phenolic Compounds Coupled with the Chemometric Approach for Botanical Origin Classification of Romanian Honey**  
Geana Elisabeta-Irina, ICSI Rm. Valcea, Romania
- P04** **Extraction of High Quality Protein from Green Biomass**  
Trine Kastrup Dalsgaard, Aarhus University, Denmark
- P05** **Detection of Food Adulteration – Differentiation Between Wild Boar and Domestic Pig by Targeting Two Gene Loci by Real-Time PCR**  
Maria Kaltenbrunner, Austrian Agency for Health and Food Safety (AGES), Austria
- P06** **Changes in Organic Acids of Dried Apricots Containing SO<sub>2</sub> at Various Concentrations During Storage**  
Meltem Turkyilmaz, Ankara University, Turkey
- P07** **Effect of SO<sub>2</sub> Concentration on Maillard Indicators in Sulfured-dried Apricots During Storage**  
Meltem Turkyilmaz, Ankara University, Turkey
- P08** **Changes in Anthocyanins in Black Carrot Juice Concentrate Stored at Various Temperatures**  
Mehmet Ozkan, Ankara University, Turkey
- P09** **Exposure of Oversulfated Dried Apricots to Hot-air Flow for the Removal of Sulfur Dioxide**  
Mehmet Ozkan, Ankara University, Turkey
- P10** **Changes in Physicochemical, Biochemical, Microbiological and Sensory Characteristics of Fermented Sausages as Affected by Starter Cultures During Ripening**  
Ayla Soyer, Ankara University, Turkey
- P11** **Antibacterial Activity of Blueberry Extract on Meatball During Cold Storage**  
Ayla Soyer, Ankara University, Turkey
- P12** **Comparison of Quality Parameters of Sugar Beet Pectin Produced by Classical and Ultrasonic Treatment by using Taguchi Method**  
Mahmut Dogan, Erciyes University, Turkey
- P13** **Antimicrobial Activity of Phenolic Compounds Obtained from Spent Coffee Ground**  
Carolina Astudillo-Castro, Pontifical Catholic University of Valparaiso, Chile
- P14** **Determination of Mercury in Fish Sauces using DGT Technique and TD-AAS**  
Pavel Divis, Brno University of Technology, Czech Republic
- P15** **Influence of Filtration and Pasteurization on the Content of Vitamins B in Beer**  
Jaromir Porizka, Brno University of Technology, Czech Republic

- P16** TBA  
**Ladislava Rydlova**, University of Chemistry and Technology, Prague, Czech Republic
- P17** **Brewing whey Beverages using Kluyveromyces spp. and Sake Brewing Yeast**  
**Naoki Yamahata**, Ritsumeikan University, Japan
- P18** **A Study on Brewing Method of a New Liquid Seasoning, Lact-sho**  
**Shun Hattori**, Ritsumeikan University, Japan
- P19** **A new type of liquor made from whey - selections of Aspergillus spp. and raw materials for mold, and determination of brewing conditions**  
**Shinnosuke Ishiyama**, Ritsumeikan University, Japan
- P20** **Screening of Lactic Acid Bacteria Highly Producing L-asparaginase for Acrylamide Reduction in Food and Characterization of Recombinant L-asparaginase**  
**Makoto Furukawa**, Ritsumeikan University, Japan
- P21** **Cloning and Characterization of Chitinase Derived from Streptomyces Thermodiastaticus HF3-3 strain**  
**Shotaro Yamamoto**, Ritsumeikan University, Japan
- P22** **Study of Enzyme Associate with Antioxidant Stress Derived from Acetic Acid Bacteria (Komagataeibacter xylinus)**  
**Yuma Tanaka**, Ritsumeikan University, Japan
- P23** **Development of New Fermented Seasonings using Degreased Rapeseed as Raw Material**  
**Masaki Nose**, Ritsumeikan University, Japan
- P24** **Effects on the Activity and Stability of the C-terminal Region of  $\gamma$ -glutamyl Transpeptidase Derived from Pseudomonas Aeruginosa PAO1**  
**Seiji Hatta**, Ritsumeikan University, Japan
- P25** **Improvement of Val-Gly Synthesis Method using L-amino Acid Esterase**  
**Atsuya Onishi**, Ritsumeikan University, Japan
- P26** **Breeding of Kluyveromyces Lactis with Metabolic Engineering**  
**Yo Kato**, Ritsumeikan University, Japan
- P27** **Study of Synthesis of  $\beta$ -aspartyl Compounds by  $\beta$ -aspartyl Transpeptidase**  
**Aoi Fukase**, Ritsumeikan University, Japan
- P28** **Determination of Folates in Icelandic Edible Seaweeds**  
**Yuetuan Zhang**, University of Iceland, Iceland
- P29** **Oat-buckwheat Breads – Technological Quality, Staling and Sensory Properties**  
**Maagorzata Wronkowska**, Polish Academy of Sciences, Poland
- P30** **Physicochemical Properties of Melipona Honeys Living in the Indigenous Reservation La Ceiba, Guainia, Colombia**  
**Daniel Alexander Mendez Reyes**, Universidad de Pamplona, Colombia
- P31** **Wettability of Dextran and Pectin Coating Formulation on Fruits**  
**Diana Cristina Moncayo Martinez**, Fundacion Universitaria Agraria de Colombia, Colombia



- P32** **Improving Gluten-free Bread Quality by Enzymatically Modified Egg White**  
**Wanlop Chanasattru**, National Science and Technology Development Agency, Thailand
- P33** **Antioxidants Properties of Protein Hydrolysates from Chicken Meat in Emulsion Model Food Systems**  
**Wilailuk Chaiyasit**, Thammasat University, Thailand
- P34** **TBD**  
**Yu-Wei Chang**, National Taiwan Ocean University, Taiwan

*All slots are available (Speaker, Delegate and Poster)*

For Abstract Submission, PS:

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*“Let us meet in Berlin”*

***NOTE: \*This is a Tentative program and subjected to change***



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