

Tentative Program

4th International Conference on
**FOOD CHEMISTRY AND
TECHNOLOGY**

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

21st Century Challenges and Opportunities in Food Risk Assessment

John O'Brien, The Food Observatory, Weybridge, UK

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

Foods High in Folate Vitamins – Analytical Confirmation and Biofortification

Michael Rychlik, Technical University of Munich, Germany

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

Yanyan Zhang, University Hohenheim, Germany

TBA

Eckhard Floter, TU Berlin, Germany

Advancing Food Chemistry: From Chemistry to Food

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

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

TBA

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

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

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

Carbohydrate Structure and Glycemic Response: designing α -glucan Structures for Slow Glucose Release

Lisa M. Lamothe, Nestle Research Center, Switzerland

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

Phytoestrogen Content in Organically- and Conventionally Produced Beer and Hops

Jelena Golubovic, Jozef Stefan Institute, Slovenia

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

Networking & Lunch

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

Evaluation of Polyphenols as Milk Plasmin Inhibitors

Seda Yildirim-Elikoglu, Hacettepe University, Turkey

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 in Tensity 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

Carcinogenic Risk Assessment of Heavy Metals in Fruits and Vegetables Consumed in Syunik, Armenia

Emma Ghrejian, Center for Ecological Noosphere Studies (CENS), Armenia

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

- P-01 Bioflavor Generation by Basidiomycetes: Enhancing Flavor Attributes of Soy Drink**
Ann-Kathrin Nedele, University of Hohenheim, Germany
- P-02 Migration of Flavor Property of Green tea by Fermentation with Basidiomycetes**
Marina Rigling, University of Hohenheim, Germany
- P-03 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
- P-04 Extraction of High Quality Protein from Green Biomass**
Trine Kastrup Dalsgaard, Aarhus University, Denmark
- P-05 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
- P-06 Changes in Organic Acids of Dried Apricots Containing SO₂ at Various Concentrations During Storage**
Meltem Turkyilmaz, Ankara University, Turkey
- P-07 Effect of SO₂ Concentration on Maillard Indicators in Sulfured-dried Apricots During Storage**
Meltem Turkyilmaz, Ankara University, Turkey
- P-08 Changes in Anthocyanins in Black Carrot Juice Concentrate Stored at Various Temperatures**
Mehmet Ozkan, Ankara University, Turkey
- P-09 Exposure of Oversulfated Dried Apricots to Hot-air Flow for the Removal of Sulfur Dioxide**
Mehmet Ozkan, Ankara University, Turkey
- P-10 Changes in Physicochemical, Biochemical, Microbiological and Sensory Characteristics of Fermented Sausages as Affected by Starter Cultures During Ripening**
Ayla Soyer, Ankara University, Turkey
- P-11 Antibacterial Activity of Blueberry Extract on Meatball During Cold Storage**
Ayla Soyer, Ankara University, Turkey
- P-12 Comparison of Quality Parameters of Sugar Beet Pectin Produced by Classical and Ultrasonic Treatment by using Taguchi Method**
Mahmut Dogan, Erciyes University, Turkey
- P-13 Antimicrobial Activity of Phenolic Compounds Obtained from Spent Coffee Ground**
Carolina Astudillo-Castro, Pontifical Catholic University of Valparaiso, Chile
- P-14 Determination of Mercury in Fish Sauces using DGT Technique and TD-AAS**
Pavel Divis, Brno University of Technology, Czech Republic
- P-15 Influence of Filtration and Pasteurization on the Content of Vitamins B in Beer**
Jaromir Porizka, Brno University of Technology, Czech Republic

- P-16** TBA
Ladislava Rydlova, University of Chemistry and Technology, Prague, Czech Republic
- P-17** Brewing whey Beverages using *Kluyveromyces* spp. and Sake Brewing Yeast
Naoki Yamahata, Ritsumeikan University, Japan
- P-18** A Study on Brewing Method of a New Liquid Seasoning, Lact-sho
Shun Hattori, Ritsumeikan University, Japan
- P-19** 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
- P-20** 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
- P-21** Cloning and Characterization of Chitinase Derived from *Streptomyces Thermodiastaticus* HF3-3 strain
Shotaro Yamamoto, Ritsumeikan University, Japan
- P-22** Study of Enzyme Associate with Antioxidant Stress Derived from Acetic Acid Bacteria (*Komagataeibacter xylinus*)
Yuma Tanaka, Ritsumeikan University, Japan
- P-23** Development of New Fermented Seasonings using Degreased Rapeseed as Raw Material
Masaki Nose, Ritsumeikan University, Japan
- P-24** Effects on the Activity and Stability of the C-terminal Region of γ -glutamyl Transpeptidase Derived from *Pseudomonas Aeruginosa* PAO1
Seiji Hatta, Ritsumeikan University, Japan
- P-25** Improvement of Val-Gly Synthesis Method using L-amino Acid Esterase
Atsuya Onishi, Ritsumeikan University, Japan
- P-26** Breeding of *Kluyveromyces Lactis* with Metabolic Engineering
Yo Kato, Ritsumeikan University, Japan
- P-27** Study of Synthesis of β -aspartyl Compounds by β -aspartyl Transpeptidase
Aoi Fukase, Ritsumeikan University, Japan
- P-28** Oat-buckwheat Breads – Technological Quality, Staling and Sensory Properties
Maagorzata Wronkowska, Polish Academy of Sciences, Poland
- P-29** Induced Resistance Against *Penicillium expansum* in Peach Fruit by Chlorogenic Acid Via Activating the Salicylic Acid Signaling Pathway
Wenxiao Jiao, China Agricultural University, China
- P-30** Safety Assessment of *Terminalia ferdinandiana* Fruits using Four Different Cell Lines
Saleha Akter, The University of Queensland, Australia
- P-31** Effect of Drying Treatments on Carotenoid Composition in Organic Carrots
Oana-Crina Bujor, University of Agronomic Sciences and Veterinary Medicine of Bucharest, Romania

- P-32** **Improving Gluten-free Bread Quality by Enzymatically Modified Egg White**
Wanlop Chanasattru, National Science and Technology Development Agency, Thailand
- P-33** **Antioxidants Properties of Protein Hydrolysates from Chicken Meat in Emulsion Model Food Systems**
Wilailuk Chaiyasit, Thammasat University, Thailand
- P-34** **TBD**
Yu-Wei Chang, National Taiwan Ocean University, Taiwan
- P-35** **Physicochemical Properties of Melipona Honeyes Living in the Indigenous Reservation La Ceiba, Guainia, Colombia**
Daniel Alexander Mendez Reyes, Universidad de Pamplona, Colombia
- P-36** **Wettability of Dextran and Pectin Coating Formulation on Fruits**
Diana Cristina Moncayo Martinez, Fundacion Universitaria Agraria de Colombia, Colombia

All slots are available (Speaker, Delegate and Poster)

For Abstract Submission, PS:

https://unitedscientificgroup.com/conferences/food-chemistry-and-technology/Abstract_Submission

For Speaker/Poster/Delegate participation, please register here:

https://unitedscientificgroup.com/conferences/food-chemistry-and-technology/registration_form

“Let us meet in Berlin”

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



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