

187th OMICS Group Conference

Scientific Program



3rd International Conference and Exhibition on

Food Processing & Technology

July 21-23, 2014 Hampton Inn Tropicana, Las Vegas, USA



“Organize your Events at OMICS Group Conferences”

Proposals are invited for organizing Symposia/Workshops at OMICS Group Conferences or OMICS Group will sponsor small events at your universities in related areas under the title of your own. These proposals can be sent to respective conference mail ids or to symposia@omicsonline.org

OMICS Group Conferences

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08:00-08:30 Registrations

Hampton Events Center A



08:30-09:00

Opening Ceremony

09:00-09:05 **Introduction**

Keynote Workshop

09:05-10:05 **Daniel Y C Fung**
Kansas State University, USA

Keynote Forum

10:05-10:30 **Ozlem Tokusoglu**
Celal Bayar University, Turkey

10:30-10:55 **Gabriela Riscuta**
National Cancer Institute, USA

10:55-11:20 **Alison Burton Shepherd**
King's College London, UK

Group Photo

Coffee Break 11:20-11:35 @ Foyer

11:35-12:00 **Osama Ibrahim**
BioInnovation, USA

12:00-12:25 **Claus Muss**
International Research Group of Applied Preventive Medicine, Austria

Symposium on

Biocontrol & antimicrobials for sustainable control of food-borne pathogens - Are we there yet?

12:25-12:45 **Inactivation of bacteria in apple juice: A combination treatment of UV-light and radio frequency electrical fields processing**
Dike O Ukuku, FSIT-ERRC-ARS-USDA, USA

12:45-13:05 **Progress on the bio-control of food-borne pathogens on leafy greens with non-pathogenic microbes**
Modesto Olanya, FSIT-ERRC-ARS-USDA, USA

13:05-13:25 **The impact of non-thermal processes on food quality and safety**
Lamin S Kassama, Alabama A&M University, USA

Lunch Break 13:25-14:10 @ Coral B

14:10-14:30 **Bacterial cell surface charge, attachment and decontamination on melon rind surfaces**
Dike O Ukuku, FSIT-ERRC-ARS-USDA, USA

14:30-14:50 **Potential for bio-control of food-borne pathogens with *Bacteriovorax* species and implications for food safety**
Modesto Olanya, FSIT-ERRC-ARS-USDA, USA

Track 1: Frontiers in Food Science

Track 2: Breaking Innovations in Food and Beverage

Track 3: Food Safety, Food Preservation, Quality Standard and Food Systems Management

Track 4: Food Physical Chemistry

Track 7: Nutrition and Nutritional Management

Session Introduction

Session Chair: Osama Ibrahim, BioInnovation, USA

Session Co-Chair: Modesto Olanya, FSIT-ERRC-ARS-USDA, USA

14:50-15:10 **Oligosaccharides: An overview of beneficial sweeteners for food products**
Osama Ibrahim, BioInnovation, USA

15:10-15:30 **Glycomacropeptide extraction**
Annette C Bentley, American Celiac Society, USA

15:30-15:50 **Food analysis to check quality, safety and authenticity by full-automated 1H-NMR**
Markus Link, Bruker BioSpin GmbH Rheinstetten, Germany

15:50-16:10 **Food and globalization: How trying to preserve food healthiness with an easy communication**
Massimo Cecaro, EIC, National Council of Italian Medical Press Association, Italy

Coffee Break 16:10-16:25 @ Foyer

- 16:25-16:45 **Pseudomonas and salad vegetables: Myth or menace?**
Megan H Hargreaves, Queensland University of Technology, Australia
Title: Storage of foods under mild pressure (hyperbaric storage) at variable (uncontrolled) room: A possible new preservation concept and an alternative to refrigeration?
- 16:45-17:05 **Ripening stage effect on nutritional value of low fat pastry filled with sweet cherries (*P. avium*, cv *Ferrovia*)**
Jorge A Saraiva, University of Aveiro, Portugal
- 17:05-17:25 **Efficiency of different sources of *Saccharomyces cerevisiae* for decontamination of aflatoxin B1 in phosphate buffer saline solution**
Teresa De Pilli, University of Foggia, Italy
- 17:25-17:45 **Elucidating the link between environment, nutrition, host immunity, AIDS and cancer as informed by selected studies in Kenya and beyond**
Carlos Corassin, University of Sao Paulo, Brazil
- 17:45-18:05 **The binding of bile acids by biscuits with bioactive substances during *in vitro* digestion**
Charles F L Mbakaya, Kenya Medical Research Institute, Kenya
- 18:05-18:25 **Polyphenol content and antioxidant activity of potato tubers with colored flesh: Their potential role in acrylamide formation in french fries**
Krzysztof Dziedzic, Poznan University of Life Sciences, Poland
- 18:25-18:45 **Diganta Kalita, Colorado State University, USA**

Panel Discussions

- 18:45-19:30 Cocktails sponsored by **Journal of Food Processing & Technology @ Foyer**

Day 2 July 22, 2014

Hampton Events Center A

Symposium

- 09:00-09:45 **Combining technologies for food decontamination and extending the shelf life of fruit and vegetables**
Ian Watson, University of Glasgow, UK

Workshop on Functional and innovative food quality & processing

- 09:45-10:30 **Bioactive phenolics quality, uncommon mycotoxigenics and allergens in foods by cold processing technologies**
Ozlem Tokusoglu, Celal Bayar University, Turkey

- Track 5: Food Processing and Packaging Technologies
Track 6: Current and Future Applications of Probiotic Science
Track 8: Food and Public Health

Session Introduction

- Session Chair: Mirjana Menkovska, Sts. Cyril and Methodius University, Macedonia
Session Co-Chair: Alison Burton Shepherd, King's College London, UK

- 10:30-10:50 **Development of gluten-free/milk-free french bread**
Annette C Bentley, American Celiac Society, USA
- 10:50-11:10 **The healthy beverage of kombucha-A key for the eternal health and the remedy for the whole body**
Mirjana Menkovska, Sts. Cyril and Methodius University, Macedonia
- 11:10-11:30 **Excellence in grains, seeds, and beans sorting for development of novel food products and for rapid inspection with the QSorter Explorer Robot**
Francesco Dell'Endice, QualySense AG, Switzerland

Coffee Break 11:30-11:45 @ Foyer

- 11:45-12:05 **Antimicrobial effects of capsaicinoids and lecithin on the growth of food borne pathogenic bacteria**
Etienne Dako, Université de Moncton, Canada
- 12:05-12:25 **Pentose sugars as a fermentation substrate: From waste to plate**
Megan H Hargreaves, Queensland University of Technology, Australia
- 12:25-12:45 **Food, agriculture and livestock productivity in Manisa, Turkey: The profile study**
Hasan Cebi, Manisa City Directory of Food, Agriculture & Livestock, Turkey
- 12:45-13:05 **Polyphenolic rich foods on oxidative stress and inflammatory mediated insulin resistance (IR) in humans**
Indika Edirisinghe, Illinois Institute of Technology, USA
- 13:05-13:25 **Can we really trust genetically modified foods?**
Alison Burton Shepherd, King's College London, UK

Lunch Break 13:25-14:10 @ Coral B

- 14:10-14:30 **The less oil uptake strategies in deep fat frying**
Ozlem Tokusoglu, Celal Bayar University, Turkey
- 14:30-14:50 **Non-thermal processing technologies to inactivate foodborne viruses**
Alvin Lee, Illinois Institute of Technology, USA
- 14:50-15:10 **Sugar alcohols: An overview of manufacturing as nutritive sweeteners**
Osama Ibrahim, BioInnovation, USA
- 15:10-15:30 **Use of Oxyrase® enzyme for rapid enumeration of coliforms in conjunction with TEMPO® (bioMerieux) automated system**
Yousef S Alsaadi, Kansas State University, USA
- 15:30-15:50 **Utilization of mango peels as source of pectin**
Ma Cristina B Gragasín, Philippine Center for Postharvest Development and Mechanization, Philippines
- 15:50-16:10 **Antimicrobial and strength properties of curcuma (*Curcuma longa*) and henna (*Lawsonia inermis*) coated food contact papers**
Ahsen Ezel Bildik, Istanbul University, Turkey

Coffee Break 16:10-16:25 @ Foyer

- 16:25-16:45 **Novel approach to intensify the formation of the bioactive sulforaphane in cooked *Brassica* vegetables**
Sameer Khalil Ghawi, University of Reading, UK

Workshop

16:45-17:30 **Antimicrobial activity of lactic acid bacteria on pathogens in foods**
Dilek Heperkan, Istanbul Technical University, Turkey

15:00-17:00 **Poster Presentations @ Foyer**

Tahiti

Track 9: Industrial Application of Food Technology

Track 10: Nutritional Deficiencies and Nutraceuticals

Track 12: Instrumentation in Food Technology

Session Introduction

Session Chair: John Tsaknis, Technological Educational Institution of Athens, Greece

Session Co-Chair: Claus Muss, International Research Group of Applied Preventive Medicine, Austria

14:10-14:30 **European and Turkish dairy sector: Traditional dairy products at a glance**

Harun Rasit Uysal, Ege University, Turkey

14:30-14:50 **Antioxidant and antimicrobial activity of Chios mastic gum fractions (neutral, acidic) before and after encapsulation in liposomes**

John Tsaknis, Technological Educational Institution of Athens, Greece

14:50-15:10 **Stool parameters improving evidence in clinical research for food intestinal malabsorption of micronutrients**

Claus Muss, International Research Group of Applied Preventive Medicine, Austria

15:10-15:30 **Conversion of processed citrus wastes into nutritional components**

Gamal A El-Sharnouby, King Faisal University, Saudi Arabia

15:30-15:50 **The effect of different processing methods on the nutritional quality and microbiological status of cat fish (*Clarias lezera*)**

Mojisola Adenike Oyarekua, Federal university, Nigeria

15:50-16:10 **Phytic acid content and antioxidants relationships in bread and durum wheat**

Gordana Surlan-Momirovic, University of Belgrade, Serbia

Coffee Break 16:10-16:25 @ Foyer

Young Research Forum

Session Introduction

Session Judges: Dike O Ukuku, FSIT-ERRC-ARS-USDA, USA

Annette C Bentley, American Celiac Society, USA

Modesto Olanya, FSIT-ERRC-ARS-USDA, USA

Ozlem Tokusoglu, Celal Bayar University, Turkey

16:25-16:40 **Utilization of cellobiose 2-epimerases for epilactose production in milk**

Manuel Krewinkel, University of Hohenheim, Germany

16:40-16:55 **Does bitter melon (*Momordica charantia*) have antibacterial property?**

Debolina Ghosh, Hathaway Brown School, USA

16:55-17:10 **Release of retiny acetate from electrospun nanofibers of poly (vinyl alcohol) and inclusion complex formed by β -cyclodextrin**

Solomon Mengistu Lemma, Free University of Bolzano, Italy

17:10-17:25 **Effect of short exposure to sunlight and of heating on carotenoids content of crude palm oil**

Dongho Dongmo Fabrice Fabien, University of Douala, Cameroon

17:25-17:40 **Pressurized water extraction of soybean isoflavones**

Moras Benjamin, Université de Toulouse, France

17:40-17:55 **Modeling the drying and sorption behavior of yam (*Dioscoreaceae rotundata*)**

Emmanuel Amankwah Amankwah, Wageningen University, The Netherlands

17:55-18:10 **Investigation of the effects of rennet proteins and peptides on the astringency of red wine**

Jumoke B Olatujoye, University of Reading, UK

18:10-18:25 **Comparison of phenol content of native Texas wild indigo root and Asian indigowoad root**

Wai Kun Chan, National I-Lan University, Taiwan

18:25-18:40 **Determination of essential fatty acids and long chain polyunsaturated fatty acids in complimentary infant foods in the UK**

Emma Loughrill, University of Greenwich, UK

18:40-18:55 **Performance evaluation of an electronic storage chamber for tomato crop**

Akinola Olubunmi, Federal University of Agriculture Abeokuta, Nigeria

Panel Discussions

18:55-19:30 Cocktails sponsored by **Journal of Fermentation Technology @ Foyer**

Day 3 July 23, 2014

Hampton Events Center A

Symposium

09:00-09:45 **Wheat technological quality in relation with the composition of gluten proteins-gliadins and HMW glutenins**

Mirjana Menkovska, Sts. Cyril and Methodius University, Macedonia

Symposium

09:45-10:30 **Microalgae as a sustainable food source**

Ian Watson, University of Glasgow, UK

Track 11: Food Regulatory Affairs and Sensory Analysis

Track 13: Current Trends in Food Technology

Track 14: Food Security and Food Policy

Track 15: Agricultural Biotechnology

Track 16: Fermentation Technology, Bioprocess and Cell Culture

Session Introduction

Session Chair: Tong Zhao, University of Georgia, USA

Session Co-Chair: Angela Zinnai, University of Pisa, Italy

10:30-10:50 **Efficacy of a novel bactericide for elimination of biofilm in food processing facilities**

Tong Zhao, University of Georgia, USA

10:50-11:10 **A new tank for the production of high quality wines without using any chemical additives**
Zinnai Angela, University of Pisa, Italy

Coffee Break 11:10-11:25 @ Foyer

11:25-11:45 **The utilization of solid carbon dioxide in the extraction of extravirgin olive oil**
Venturi Francesca, University of Pisa, Italy

11:45-12:05 **Catalysts for consumers' choice of organic foods - A choice experiment analysis**
Ole Bonnichsen, University of Copenhagen, Denmark

12:05-12:25 **Ensuring safe food production by providing guidance as an authority on hygienic engineering and design for food manufactured in or imported into Europe**

Hein A Timmerman, Sealed Air, Belgium

12:25-12:45 **Development of improved compact corn mill**

Michael A Gragasin, Philippine Center for Postharvest Development and Mechanization, Philippines

12:45-13:05 **Chemical composition of single cell protein produced from date syrup (Dips)**

Fahad M Bin Jasass, King Abdulaziz City for Science and Technology, Saudi Arabia

13:05-13:25 **New trends in extraction methods of liquid sugar from date palm (*Phoenix dactylifera* L.) fruits**

Gamal A El-Sharnouby, King Faisal University, Saudi Arabia

Lunch Break 13:25-14:10 @ Coral B

14:10-15:00 Award Ceremony

Poster Presentations

Day 2

July 22, 2014

Foyer

15:00-16:00 Poster No. P-011 to P-024 @ Foyer

16:00-17:00 Poster No. P-025 to P-052 @ Foyer

P-011	Evaluation of cytotoxicity of buckwheat grains and buckwheat products to HT29 cells in an <i>in vitro</i> environment Danuta Gorecka, Poznan University of Life Sciences, Poland
P-012	Evaluation of potato varieties for their yield and food value in the central part of Tigray region, Ethiopia Haileslasie Gebremedhn Etay, Tigray Bureau of Agriculture and Natural Resource, Ethiopia
P-013	The inhibition of foodborne pathogens found in beef using lactic acid James B Stukes, South Carolina State University, USA
P-014	Applications of spectrophotometric methods as rapid tools in food technology and food microbiology Dilek Heperkan, Istanbul Technical University, Turkey
P-015	Effect of antioxidants on lipid oxidation and changes in nutritive value of protein in frozen-stored meat products Marzanna Hes, Poznan University of Life Sciences, Poland
P-016	Mechanism and kinetics for singlet oxygen quenching activities of six different catechins in the methylene blue sensitized photo oxidation of linoleic acid Mun Yhung Jung, Woosuk University, Republic of Korea
P-017	Detoxification of Ochratoxin A, by lactic acid bacteria Merih Kivanc, Anadolu University, Turkey
P-018	Screening of lactic acid bacteria for antifungal activity against fungi Merih Kivanc, Anadolu University, Turkey
P-019	Molecular detection and characterization of shiga toxigenic <i>Escherichia coli</i> associated with dairy product Mohammad I Al-Hazmi, King Saud University, Saudi Arabia
P-020	Intervention technologies for food safety on minimally processed produce: Perspectives on foodborne and plant pathogens Modesto Olanya, FSIT-ERRC-ARS-USDA, USA
P-021	Inhibition of food-borne pathogens in beef and poultry by acetic acid Nazimuddin Mohammed, South Carolina State University, USA
P-022	High Hand hygiene compliance and associated factors among health care providers in Gondar University Hospital, Gondar, North West Ethiopia Nura Muhammed, Gondar University Hospital, Ethiopia
P-023	Physicochemical characterization of liposomes encapsulating total fraction of Chios mastic gum Olga Gortzi, Technological Educational Institute (TEI) of Thessaly, Greece
P-024	Triticale (<i>Triticosecale wittmack</i>) lines identification to malt use with physiochemical analysis Patricia Lopez-Perea, Universidad Autonoma del Estado de Mexico, Mexico
P-025	Influence of protein substrate treatment on kinetics of enzymatic hydrolysis of whey proteins Renata V Tonon, Embrapa Food Technology, Brazil
P-026	Effect of convective drying on the bioactive compounds content of pinot noir grape pomace Renata V Tonon, Embrapa Food Technology, Brazil
P-027	Title:Antioxidant activity of Lion Fish (<i>Pterois volitans</i> L.) muscle protein hydrolysates Santiago Gallegos-Tintore, Autonomous University of Yucatan, Mexico
P-028	Antioxidant and chelating activity of <i>Jatropha curcas</i> L. protein hydrolysates Santiago Gallegos-Tintore, Autonomous University of Yucatan, Mexico
P-029	Nutritional value characterization of leaves and herbal tea from <i>Moringa oleifera</i> Lam. Tree cultivated in Greece Stavros Lalas, Technological Educational Institute of Thessaly, Greece
P-030	Vegetable salami with high nutritional and functional properties Roma Giuliani, University of Foggia, Italy
P-031	Thermal stability and structural change of the sweet-tasting protein brazzein Hyun-Joo Jo, Chung-Ang University, Korea
P-032	Title:Effect of various salts on inosinic acid-degrading enzyme in the white and dark muscle of saury Hiroko Seki, Tokyo University of Marine Science and Technology, Japan

P-033	High level secretory expression of brazzein in yeast Jinkyung Lim, Chung-Ang University, Korea
P-034	Effect of pulsed electric field processing on the physicochemical, flavor quality, and functional properties of cherry fruit chunks in solution Kristine Ann G Sotelo, AUT University, New Zealand
P-035	Effect of rice flour particle size on gluten-free rice bread quality Tae-Young Kang, Sejong University, Korea
P-036	Development various kinds of tomato extracts encapsulation Saecheon Kim, Sejong University, Korea
P-037	Chinese consumers' attitude toward genetically modified foods: Taking genetically modified soybean oil as an example Xia Ming, Zhejiang Chinese Medical University, China
P-038	Using microorganisms to increase efficiency of biodiesel production Hasan Karadurmus, Istanbul Technical University, Turkey Gunduz Sinem Kocabas, Montana State University, USA
P-039	Effect of water content and steaming steps on quality characteristics of steamed rice cake Eunhye Choi, Sejong University, Korea
P-040	Preparation of model food samples for elderly and their physicochemical properties Hye young Jo, Sejong University, Korea
P-041	The new nanostructured water desorption sensor for measurements of water activity and food quality Ana Valeria Ulhano Braga, Center for Information Technology Renato Archer, Brazil
P-042	Optimization of allicin extraction method from welsh onion Hye Won Kim, Sejong University, Korea
P-043	Functional properties of hydrocolloids mixture systems of flamboyant gum with protein concentrates hydrolisates of legumes Wilbert Jose Rodriguez Canto, Autonomous University of Yucatan, Mexico
P-044	Impact of heating on fatty acid content of formula milk products in the UK Emma Loughrill, University of Greenwich, UK
P-045	Effect of various bread-making processes on phytochemical content and antioxidant capacity of whole grain breads Seham Sahli, University of Guelph, Canada
P-046	Influence of a combined lecithin and pluronic F-127 surfactant on photochemical stability against UV light of lutein-loaded zein nanoparticles Thanida Chuacharoen, Louisiana State University, USA
P-047	Protein extraction of soybean, cowpea and fishmeal with different agitation speed Taehoon Kim, Texas A&M University, USA
P-048	Increasing the bioactivity of red cabbage vegetables via optimizing myrosinase activity Salah Abukhabta, University of Reading, UK
P-049	Evaluation of the prevalence of genes producing biofilm (fmbB, clfaA, icaC, icaB) in S.aureus strain isolated from raw milk in sanandaj province Mahsa Shojaei, Islamic Azad University, Iran
P-050	Optimizing by the response surface methodology the enzymatic elimination of clogging of a microfiltration membrane by Syrah grape cake Ana Paola Echavarria Velez, University of Lleida, Spain
P-051	Tomato juice with turmeric (<i>Curcuma longa</i>) as antioxidant agent Ana Paola Echavarria Velez, University of Lleida, Spain
P-052	Studies on the effects of <i>Moringa oleifera</i> Lam. leaves on insulin metabolism in rabbits Chinwe Christy Isitua, Universidad Tecnica de Machala, Ecuador

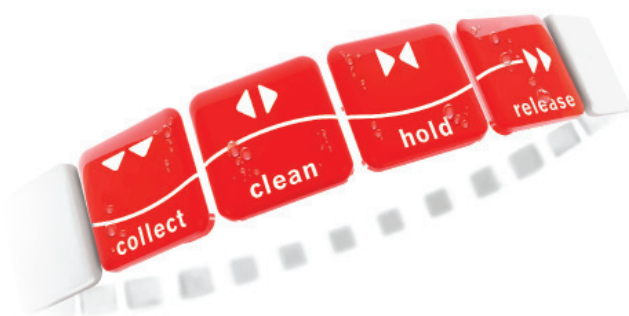


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ACO addresses the increasing importance of hygienic design

Food consumption preferences are changing. Consumers require fresh food, with less preservatives and with little or no heat treatment. This creates pressure for food safety with hygienic design being more important than ever.

- ACO addresses those trends with the focus on hygienic performance. We implement the requirements of the food industry into our product designs and development to meet the sector's needs on a risk reduction basis. ACO products reduce the risk of food contamination and optimize cleaning costs. Our solutions are designed with no compromise for food safety but with cost efficiency in mind.
- We apply design rules reserved for food contact surfaces to our product design to minimize the areas where harmful bacteria can grow.
- Installation features are optimized to improve the drainage systems integration into the surrounding environment.
- All drainage systems can be easily maintained, in turn reducing associated cleaning costs. Cleaning procedures for our drainage are developed together with world leading cleaning agent suppliers.

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