

# FOODTECHMEET2022

August 19, 20 2022 | Edinburgh, Scotland

**Final Program**



## **ALBEDO MEETINGS**

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Hills, Kavuri Hills, Madhapur Hyderabad,  
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## Friday, August 19, 2022

08:30-09:00		<b>Registrations</b>
09:00-09:30		<b>Introduction and Opening Ceremony</b>
<b>Plenary Session</b>		
09:30-10:15	<b>P</b>	<b>Title: Free-air CO<sub>2</sub> Enrichment of a Commercial Almond Orchard.</b> <i>Brian Marsh, County Director/Agronomy Advisor, USA</i>
10:15-11:00	<b>P</b>	<b>Title: Digital Health, Nutrition and Healthy Ageing</b> <i>David Wortley, International Society of Digital Medicine, UK</i>
11:00-11:15		<b>Refreshment Breaks</b>
<b>Keynote Session</b>		
11:15-11:50	<b>K</b>	<b>Title: Impact of Sesame Cake on Physicochemical and Sensorial Characteristics of Wheat Breads</b> <i>Athina Lazaridou, Aristotle University of Thessaloniki, Greece</i>
11:50-12:25	<b>K</b>	<b>Title: Toxicogenic Moulds and Mycotoxins in Traditional Dry-Cured Meat Products</b> <i>Jelka Pleadin, Croatian Veterinary Institute, Croatia</i>
12:25-13:00	<b>K</b>	<b>Title: Natural Deep Eutectic Solvents and their Potential Application in Food Industry</b> <i>Nemanja Teslic, University of Novi Sad, Serbia</i>
13:00-13:15		<b>Group Photo</b>
13:15-14:00		<b>Lunch</b>
14:00-14:45	<b>P</b>	<b>Title: Consumer Behaviors for Food Consumption and Safety During the Covid-19 Pandemic in Turkey</b> <i>Irfan Erol, Sabri Ulker Foundation, Turkey</i>
<b>Invited Session</b>		
14:45-15:10	<b>I</b>	<b>Title: Development of Powder Products using Health Functional Food Ingredients for Improvement of Immunity, Bowel Movement, and Blood Cholesterol Targeting the Elderly Target Consumers</b> <i>Heegu Jin, CHA University, Republic of Korea</i>
15:10-15:35	<b>I</b>	<b>Title: Lactic Acid Fermentation of Beetroot: Physicochemical Properties of Beetroot Leaven and Fermented Beetroot Tissue</b> <i>Izabela Staniszevska, University of Warmia and Mazury, Poland</i>
15:35-16:00	<b>I</b>	<b>Title: Microwave-Assisted Drying of Fermented Beetroot</b> <i>Magdalena Zielinska, University of Warmia and Mazury, Poland</i>
16:00-16:15		<b>Refreshment Breaks</b>
16:15-16:40	<b>I</b>	<b>Title: Near Infrared Spectroscopy as a Quick Tool to Identify Adulteration in Coriander (Coriandrum Sativum L.) Powder</b> <i>Uma Kamboj, Lovely Professional University, India</i>

<b>16:40-17:05</b>		<b>Title: Characterization and In-vitro Antagonistic Potential of Rhizospheric Trichoderma Species against some Pathogenic Fusarium Species</b> <i>Olumayowa Mary Olowe, North-West University, South Africa</i>
<b>17:05-17:30</b>		<b>Title: Advances in mycotoxin detection and control in food and feed</b> <i>Zhaowei Zhang, Oil Crops Research Institute, China</i>
<b>17:30-17:55</b>		<b>Title: Improvement of Physicochemical Properties of Pea Fermented by Lactobacillus rhamnosus L08 and Saccharomyces cerevisiae</b> <i>Libo Liu, Northeast Agricultural University, China</i>
<b>End of the Physical Conference</b>		

## Saturday, August 20, 2022

### Virtual Presentations China

(Beijing Time Zone) GMT+8

<b>10:00-10:25</b>		<b>Title: Application of Lipidomics in Lipid Profiles in Meat.</b> <i>Mengmeng Li, Liaocheng University, China</i>
<b>10:25-10:50</b>		<b>Title: Complexation and Conjugation of Gallic Acid onto Pectin by Ultrasound Frequency Intermedia.</b> <i>Luis Alberto Condezo Hoyos, Universidad Nacional Agraria La Molina, Peru</i>
<b>10:50-11:15</b>		<b>Title: The Importance of Food Source Natural Flavonoid Compound in Obesity related Inflammation</b> <i>Xiujing Feng, Shandong First Medical University, China</i>
<b>11:15-11:40</b>		<b>Title: Active Edible Coatings to Enhance Quality and Storability of Food Products</b> <i>Elena Poverenov, Volcani Institute, Israel</i>
<b>11:40-12:05</b>		<b>Title: Saccharomycopsis Fibuligera Proved as an Aroma-Enhancing Strain in Sweet Rice Wine Fermentation by Headspace Solid-Phase Microextraction/GC-MS (HS-SPME/GC-MS) and Transcriptomic Analysis</b> <i>Yurong Yang, Central South University of Forestry and Technology, China</i>
<b>12:05-12:30</b>		<b>Title: Ingredients Functionality of Gluten-Free Bread on Ohmic Baking</b> <i>Elok waziroh, University of Natural Resources and Life Sciences, Austria</i>
<b>12:30-12:55</b>		<b>Title: Novel and Sustainable Approaches for Extraction of Bio Active Components from Citrus Peel</b> <i>Anupama Singh, National Institute of Food Technology Entrepreneurship and Management (NIFTEM), India</i>
<b>12:55-13:20</b>		<b>Title: Biomimetic Surfaces from Vegetable Leaves and their Performance in Early-stage Biofouling Prevention</b> <i>Luciana Gomes, University of Porto, Portugal</i>
<b>13:20-13:45</b>		<b>Title: NMR Methods in Food Fraud Detection</b> <i>R. Consonni, National Research Council of Milan, SCITEC Italy</i>

<b>13:45-14:10</b>		<b>Title: The Ability of Dietary Fibres from Selected vegetables and Fruits in Lowering the Glycemic Index of Processed Foods</b> <i>Wan Rosli Wan Ishak, Universiti Sains Malaysia, Malaysia</i>
<b>14:10-14:35</b>		<b>Title: Effect of Different Wood Materials on Smoked Fish Patty Produced using Industrial tuna (Thunnus Albacares) Offcuts</b> <i>Sandun Abeyrathne, Uva Wellassa University, srilanka</i>
<b>14:35-15:00</b>		<b>Title: Biological activities of comestible plants from the Brazilian Cerrado</b> <i>Renata Trentin Perdomo, Federal University of Mato Grosso do Sul, Brazil</i>
<b>15:00-15:25</b>		<b>Title: Power Ultrasound and Its Applications in Food Processing</b> <i>Gulcin Yildiz, Igdir University, Turkey</i>
<b>15:25-15:50</b>		<b>Title: The Determinants of Entrepreneurial Success in Pastry and Bakery Companies: How to Manage Crises? "</b> <i>Amina Omrane, University of Sfax, Tunisia</i>
<b>15:50-16:15</b>		<b>Title: Effect of the Interaction of Phytophenolics with Pea Protein on the Physicochemical Properties</b> <i>Chun Li, Northeast Agricultural University, China</i>
<b>16:15-16:40</b>		<b>Title: The Bioactive Molecule Content of Fermented Fruit drink</b> <i>Andri Frediansyah, National Research and Innovation Agency (BRIN), Indonesia</i>
<b>16:40-17:05</b>		<b>Title: Will be updated soon</b> <i>Cristian M.O. Lepori, University of Cordoba, Argentina</i>
<b>17:05-17:30</b>		<b>Title: Probiotics: A Promising Approach to Control Mycotoxigenic Fungi and Mycotoxins in Cereals</b> <i>M. Y. Sreenivasa, University of Mysore, India</i>

***End of the Virtual Conference***

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AUGUST 17-19, 2023 | VANCOUVER, CANADA

2<sup>nd</sup> International Meet on Food Science and Technology

<https://www.albedomeetings.com/2023/foodtechmeet>