

**The Annual Conference on
Food Science & Technology
(Virtual)
July 12-13, 2021**

*Meeting Time Zone (BST)
United Kingdom (GMT+1)*

SPONSOR



Monday,
July 12, 2021

Day 1

07:00
07:15

Join the meeting (AV Check)
Opening Remarks and Introduction

Keynote talks

Chair: Mohammed Mehdi Farid, The University of Auckland, New Zealand

07:20

Monitoring Nanomaterials in Food: Perspectives and Challenges
Angel Rios, University of Castilla – La Mancha, Spain

08:00

A Colorful Road to Innovation: Increasing the Color Expression and Stability of Anthocyanins
Monica Giusti, The Ohio State University, USA

08:40

The Role of Science and Technology in Delivering a Food System Based on the Principles of Integrity
Christopher Elliott, Queen's University Belfast, UK

Food Quality, Safety, Regulations and Public health

09:20

Public Healths Microbiology's Use of the Maldi Biotyper for Surveillance and Outbreak Investigation In Queensland
Brett Heron, Queensland Health, Australia

09:40

Material and Information Flow Mapping in a Food Traceability System of Bangladeshi Shrimp Farm
Samantha Islam, University of Cambridge, UK

10:00

Acrylamide Mitigation and 2,4-Decadienal Elimination in Potato-Crisps Using L-Proline Accompanied by Modified Processing
Anupama Bose, Jadavpur University, India

Agricultural Food Science, Technology and Sustainable Food System

10:20

Growth and Mineral Nutrient Enhancement of Soybean by New Rhizobium Species and Mycorrhizal Fungi Under Drought Conditions
Nicholas Igiehon, North-West University, South Africa

10:40

Water-Related Energy Consumption of the Food System: An Overview of Nexus Studies
K M Nazmul Islam, The University of Queensland, Australia

- 11:00** **Towards Addressing Rapid Rancidity of Rice Bran**
Haritha Bollinedi, Indian Agricultural Research Institute, India
- 11:20** **Worldwide Mycotoxins Contamination in the ASIAN Region and The Development of ASIAN Mycotoxin Research Network**
Awanwee Petchkongkaew, Thammasat University, Thailand
- 11:40** **Beneficial Microbial Structure of Sunflower Rhizosphere Grown at Sheila and Kraaipan**
Blessing Chidinma Nwachukwu, North-West University, South Africa
- 12:00** **Birds on a Wire: Growth Rates for Broiler Production in Latin America 1961-2019**
Gregory J Scott, Pontifical Catholic University of Peru, Peru
- 12:20** **Bran Separation from Fine Bulgur by Using Electrostatic Field**
Sema Nur Kayiran, University of Gaziantep, Turkey

12:40 *Break*

Pre-Probiotics, Functional Food and Nutraceuticals

- Chair: Awanwee Petchkongkaew**, Thammasat University, Thailand
- 12:50** **Ultrasonic Synthesis of Edible Microcapsules for Enhancing the Nutritional Values of Common Food Products**
Haiyan Zhu, The University of Melbourne, Australia
- 13:10** **Effects of Freeze-Drying Temperatures on the Structural Stability of an Apo-Lactoferrin Whey Protein Complex: Molecular Dynamics**
Kevion Darmawan, RMIT University, Australia
- 13:30** **Pre- and Probiotics – Market Trends and High Throughput Methods for Assessing Health Benefits**
Jan Willem Van Der Kamp, TNO Healthy Living , The Netherlands
- 13:50** **Dietary Antioxidants: A Health Booster for Consumers**
Muthu Kumaran, GITAM University, India
- 14:10** **Encapsulation of Probiotics in Gastro Protective Microgels Improves Probiotics Viability Under Stressed Conditions**
Muhammad Afzaal, Government College University Faisalabad, Pakistan
- 14:30** **Development and Analysis of Functional Milk-immunobooster Milk for COVID-19 Patients**
S.P Malarkannan, Arul Anandar College, India

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Tuesday,
July 13, 2021

Day 2

07:00
07:15

Join the meeting (AV Check)
Opening Remarks and Introduction

Food Preservation, Processing and Packaging
Food Process, Preservation, Analysis & Traceability

07:20

Service Temperature Preservation: An Approach for Food Safety
Annalisa Ricci, University of Parma, Italy

07:40

Supercritical Fluid Extraction of Chebulagic Acid from Terminalia Bellirica
Mrudula Guggilla, Monash University Malaysia, Malaysia

08:00

NIR and Machine learning-Based Methods in Detection of SDBS in Milk
Elahesadat Hosseini, Islamic Azad University, Iran

08:20

Au-Black Phosphorus Hybrid-Based Immunochromatographic Strip for Rapid Detection of Bisphenol A In Food Samples
Yang Lu, Tianjin University of Science and Technology, China

08:40

Production of Bioactive Elastin Peptide Powder from Poultry By-Products
Salma Mohamad Yusop, Universiti Kebangsaan Malaysia, Malaysia

E-Posters

09:00

Method AOAC OMA 2017.09 -Confirmation and Identification of Salmonella Spp., Cronobacter spp., and Other Gram-Negative Organisms by the Maldi Biotyper: Collaborative Study
Thien Tran, Bruker Pty Ltd, Australia

09:10

Observation of the Biofilm Formation Ability of Lactic Acid Bacteria Isolated from a Variety of Food Sources
Huong Thi My HO, Curtin University, Australia

09:20

Understanding Kefir Production
Faisal Alraddadi, University of Tasmania, Australia

09:30 **Grape Seed Oil as an Oil Phase For Food Emulsions Stabilized with Milk Proteins**
Mayumi Silva, RMIT University, Australia

09:40 **Break**

Food as a Preventive Medicine & Nutrition Science
Food Quality, Safety, Regulations and Public health

09:50 **How to Personalize Messages to Promote the Mediterranean Diet**
Andela Jelic, Catholic University Milan, Italy

10:10 **Aflatoxin Contamination in Ingredients of Complementary Foods and the Risk of its Exposure to Infants and Young Children in Kongwa, Tanzania**
Clara Mollay, The Nelson Mandela African Institution of Science and Technology, Tanzania

10:30 **Food Applications and Nutritional Composition of Soybean (Glycine Max) Oil**
Muhammad Imran, Government College University Faisalabad, Pakistan

10:50 **Identification of Deterioration (Himsima) During Tempering Process in Bulgur Production**
Betul Bay Yilmaz, University of Gaziantep, Turkey

11:10 **Biochemical Characterization and Total Phenols of Raw and Fermented Garlic**
Farhan Saeed, Government College University Faisalabad, Pakistan

11:30 **The Inhibitory Mechanism of Tangeretin in Citrus Peel against Esophageal Squamous Carcinoma via Targeted-inhibiting the Transcription of ROR α**
Guliang Yang, Central South University of Forestry and Technology, China

11:50 **Malaysian Acceptance Towards Ready-To-Drink Apple Cider Vinegar (ACVD) and the Factors Influencing its Marketability**
Nurul Alyani Zainol Abidin, Universiti Tun Hussein Onn Malaysia, Malaysia

E-Posters

12:10 **Performance Evaluation of DIPSTTM (Detect Immediately by Probe System) – A Rapid Probe System-Based Detection Kit for Salmonella**
Susan A. Sedano, BIOTECH - UPLB College, Philippines

12:20 **Optimization of Beef Patty Formulation with Hydrocolloids for People with Dysphagia: A Mixture Design Approach**
Nelum Pematilleke, RMIT University, Australia

12:30 **Multiresidue Matrix Solid-Phase Dispersion (MSPD) Extraction for Analysis of Plasticizers in Shrimp Samples**
Rosa M^a Garcinuño Martínez, National Distance Education University (UNED), Spain

12:40 **Optimization of Enzymatic Hydrolysis and Antioxidant Activity of Pea Protein Peptide by Extrusion**
Qingpeng Xu, Heilongjiang Bayi Agricultural University

- 12:50** **Effects of Soaking and Microwave Treatments on Cultivability of three kinds of Sorghums**
Peng Jiang, Heilongjiang Bayi Agricultural University, China
- 13:00** **Quality Assessment of Borneo Stingless Bee Honeys from Different Botanical Sources**
Wei Chean Chuah & Fook Yee Chye, Universiti Malaysia Sabah, Malaysia
- 13:10** **Phytochemical Profile and Ehtnomedical Senerio Of Carrot Pomace**
Ali Ikram, Government College University Faisalabad, Pakistan
- 13:20** **Lutein Inhibits Hyperglycemia-induced Human Hepatocellular Carcinoma (HepG2) Cell Proliferation by Suppressing ROS-mediated P38 Activation**
Tehreem Maradgi, CSIR-Central Food Technological Research Institute, India
- 13:30** **Study of pH/Sweet Lime Leaf/Time Combination on Inhibition/Growth of Listeria monocytogenes With Heat Treatment of 55°C**
Hugo Minor Pérez, Tecnológico de Estudios Superiores de Ecatepec, Mexico
- 13:40** **Encapsulating Probiotics in Novel Electrospun Combinatorial Polymer Matrices**
Lee Sie Huey, Institute of Chemical and Engineering Sciences, Singapore
- 13:50** **Study of Mandarin By-products: Peel, Bagasse and Seed as a Source of Compounds With Antioxidant and Antimicrobial Activity**
Hugo Minor Pérez, Tecnológico de Estudios Superiores de Ecatepec, Mexico
- 14:00** **In Silico Discovery of Anti-COVID-19 Peptides from Edible Insects and Seeds**
Joe-Hui Ong & Jiun-An Koh, Universiti Tunku Abdul Rahman, Malaysia
- 14:10** **Influence of Thyme Essential Oil on Microbiological Stability of Kashkaval Cheese During Ripening**
Elémer Lajos Simon, University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca, Romania
- 14:20** **Study on Modification of Glycosylation Assisted by Black Beans**
Wang Haoyu, Heilongjiang Bayi Agricultural University, China
- 14:30** **Volatile Compounds and Sensory Characteristics of Vegetable Oils upon Thermal Treatment**
Nur Azwani Ab Karim, Sime Darby Plantation Sdn Bhd, Malaysia
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