

# 2<sup>nd</sup> Conference on Innovation In Food Science & Human Nutrition

**Thursday**

**Sept 12, 2019**

## Scientific Program

**Hall: Madison**

**08:30-09:15 Registrations**

**09:15-09:30 Opening Ceremony & Welcome Speech**

**Moderator: Sofi Sipsa, Revolupin UK**

TIME	TOPIC	SPEAKERS
<b>Keynote Forum</b>		
<b>09:30-10:00</b>	Modulation of the GAD system activity as a strategy to inactivate pathogens under acidic conditions	<b>Kimon Andreas Karatzas,</b> <i>University of Reading, UK</i>
<b>10:00-10:30</b>	Ancient Whole Grain Gluten-Free Flatbreads, Pasta and Snacks	<b>Talwinder S Kahlon,</b> <i>USDA-ARS, USA</i>
<b>Coffee Break 10:30 -10:45 @ Foyer</b>		
<b>Sessions: Food and Nutritional Science</b>		
<b>Session Chair:</b>		
<b>Talwinder S Kahlon, USDA-ARS, USA</b>		
<b>10:45-11:05</b>	Serve Size and Estimated Energy and Protein Contents of Meals Prepared by 'Meals on Wheels' South Australia Inc.: Findings from a Meal Audit Study	<b>Natalie Luscombe-Marsh,</b> <i>Health and Biosecurity Business Unit, Commonwealth Scientific Industrial Research Organization (CSIRO),Australia</i>
<b>11:05-11:25</b>	socio-demographic and clinical profile of 386 severely malnourished anorexia nervosa patients hospitalized in a clinical nutrition unit	<b>Marie Guinhut,</b> <i>Raymond Poincaré Hospital, France</i>
<b>11:25-11:45</b>	Innovative extruded cereal breakfast by using an unconventional gluten-free cereal, Eragrostis tef	<b>Rossella Caporizzi,</b> <i>University of Foggia, Italy</i>
<b>11:45 -12:05</b>	The effect of medium chain triglycerides intake and proper vitamin D dose on the nutritional status of pediatric patients with Kasai portoenterostomy : Single center study	<b>Nehal El Koofy,</b> <i>Department of Pediatrics, Cairo University, Egypt</i>
<b>12:05-12:25</b>	Relation between sensory properties and fat ingredients of lipsticks	<b>Helene de Clermont-Gallerande,</b> <i>Chanel Parfums Beauté, France</i>
<b>Session Ends</b>		

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### Sessions:

**Functional Foods, Nutrition, Nutraceuticals & Bioactives  
Chemistry and Bio Chemistry of Foods and Bioactive Constituents**

### Session Chairs:

**Maria Jose Oruna-Concha, *University of Reading, UK***

**Ragnar Jóhannsson, *Marine and Freshwater Research Institute, Iceland***

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|--------------------|---|---|
| <b>12:25-12:45</b> | Lupins, Food for the Future: Opportunities and Challenges | <b>Sofi Sipsa,</b><br><i>Revolupin UK</i>   |
| <b>12:45-13:05</b> | Marine Sources of Furan Fatty Acids                       | <b>Ragnar Jóhannsson,</b><br><i>Marine and Freshwater Research Institute, Iceland</i> |

### Group Photo

### Lunch Break 13:05 -14:00 @ Orwell's Brasserie Restaurant

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|--------------------|---|--|
| <b>14:00-14:20</b> | Valorisation of by-products from the corn industry: challenges and opportunities  | <b>Maria Jose Oruna-Concha,</b><br><i>University of Reading, UK</i>                                      |
| <b>14:20-14:40</b> | Functional meat product with hypolipidemic action   | <b>Elena Kotenkova,</b><br><i>V. M. Gorbatov Federal Research Center for Food Systems of RAS, Russia</i> |
| <b>14:40-15:00</b> | Bean's naturally-occurring bioactive peptides   | <b>Kátia F. Fernandes,</b><br><i>Federal University of Goiás, Brazil</i>                                 |
| <b>15:00-15:20</b> | Synthesis of structured diacylglycerol ethers possessing pure EPA or DHA along with saturated fatty acids   | <b>Gudmundur G. Haraldsson,</b><br><i>University of Iceland, Iceland</i>                                 |
| <b>15:20-15:40</b> | Valorisation of phenolic compounds from olive waste   | <b>Valérie Tomao,</b><br><i>University of Avignon, France</i>  |
| <b>15:40-16:00</b> | A new strategy for the encapsulation of chlorogenic acid for use as an antioxidant in food :coupling lipase-catalyzed acylation and complexation with amylose | <b>Gaëlle Pencreach,</b><br><i>Le Mans Université, France</i>  |
| <b>16:00-16:20</b> | Cross-linked casein micelle hydrogel as carrier for jaboticaba ( <i>Myrciaria cauliflora</i> ) polyphenolic extract   | <b>Federico Casanova,</b><br><i>Technical University Of Denmark, Denmark</i>                             |

### Coffee Break 16:20 -16:40 @ Foyer

### Extended Q&A

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**Hall: Madison**

**Moderator: Joanne Wai-Yee Kam, *Universiti Putra Malaysia, Malaysia***

### Keynote Talks

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|--------------------|---|--|
| <b>09:30-10:00</b> | Improved food engagement as a means of improving dietary choices: the We Value Food project | <b>Paul Brereton,</b><br><i>Queen's University Belfast, United Kingdom</i> |
| <b>10:00-10:30</b> | Human Milk Oligosaccharides (HMOs): Nature's Prebiotics for a Healthy Infant Microbiome     | <b>Stefan Jennewein,</b><br><i>Jennewein Biotechnologie GmbH, Germany</i>  |

### Sessions:

**Functional Food, Nutrition | Nutraceuticals & Bioactives  
Novel Processing | Packaging Technologies**

### Session Chairs:

**Susanne U. Mertens-Talcott, *Texas A&M University, USA***  
**Agata Czyżowska, *Lodz University of Technology, Poland***

- |  |   |  |
|--|---|--|
| <b>10:30-10:50</b>                       | Body Mass Index as a Determinant of Systemic Exposure to Gallotannin Metabolites during 6-Week Consumption of Mango ( <i>Mangifera indica</i> L.) and Modulation of Intestinal Microbiota in Lean and Obese | <b>Susanne U. Mertens-Talcott,</b><br><i>Texas A&amp;M University, USA</i>                     |
| <b>10:50-11:10</b>                       | Probiotic lactic acid bacteria as a starter cultures in fruit products  | <b>Agata Czyżowska,</b><br><i>Lodz University of Technology, Poland</i>                        |
| <b>Coffee Break 11:10 -11:25 @ Foyer</b> |   |  |
| <b>11:25-11:55</b>                       | Changes in functional food products in shelves, what are consumer demands to industry. Case Mexico  | <b>Sara Esther Valdés Martínez,</b><br><i>Universidad Nacional Autónoma de México, Mexico</i>  |
| <b>11:55-12:15</b>                       | Chicken protein-based edible coating: a product-friendly material to reduce fat-uptake  | <b>Reza Tahergorabi,</b><br><i>NCA&amp;T State University, USA</i>                             |
| <b>12:15-12:35</b>                       | Comparing Processing Effects On Bioaccessibility Of Bioactives In Maqui And Murta Berries   | <b>Kong Shun Ah-Hen,</b><br><i>Universidad Austral de Chile, Chile</i>                         |
| <b>12:35-12:55</b>                       | Electroporation as a tool for selective pasteurization  | <b>Arunas Stirke,</b><br><i>Center for Physical Sciences and Technology Vilnius, Lithuania</i> |
| <b>12:55-13:15</b>                       | Antioxidant activity enhancement of biodegradable film as active packaging utilizing crude extract from durian leaf waste   | <b>Joanne Wai-Yee Kam,</b><br><i>Universiti Putra Malaysia, Malaysia</i>                       |

**Lunch Break 13:15 -14:15 @ Orwell's Brasserie Restaurant**

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### Poster Presentations 14:15 -15:00 @ Foyer

<b>IFHN- 001</b>	Association of antioxidant nutraceuticals and acetaminophen ( <i>paracetamol</i> ): Friend or foe?	<b>Paola Minosi,</b> <i>La Sapienza University of Rome, Italy</i>
<b>IFHN- 002</b>	Barriers to Food Security and Community Identified Solutions	<b>Keilah A. Jacques,</b> <i>University of North Texas, USA</i>
<b>IFHN- 003</b>	Smart solvents – A novel method for extracting phospholipids from dairy by-products	<b>Kaavya Rathnakumar,</b> <i>South Dakota State University, USA</i>
<b>IFHN- 004</b>	Cricket food	<b>Helena Pastell,</b> <i>Finnish Food Authority, Finland</i>
<b>IFHN- 005</b>	Pesticides, inhalation toxicity and risk for operators	<b>Mario Ciccotti,</b> <i>Sapienza University of Rome, Italy</i>
<b>IFHN- 006</b>	Flavonoid-statins interactions	<b>Paola Aiello,</b> <i>La Sapienza University of Rome, Italy</i>
<b>IFHN- 007</b>	Sources for Anthraquinone Findings In Indian Tea	<b>Anna Romanotto,</b> <i>PiCA GmbH Berlin, Germany</i>
<b>IFHN- 008</b>	Anti-angiogenic potential of açai-derived polyphenols: an in vitro approach	<b>Maria Raquel Martins da Costa,</b> <i>University of Porto, Portugal</i>
<b>IFHN-009</b>	Angiotensin I-converting enzyme inhibitory and antioxidant activity of snacks from wonderful kola ( <i>buchholzia coriacea</i> ) and moringa seed flour	<b>Jumoke B. Adeloje,</b> <i>Federal University of Technology Akure, Nigeria</i>

### Sessions:

**Food Systems and Environmental Sustainability**  
**Diet and diseases**

### Session Chairs:

**Wajahat Z. Mehal,** *Yale Medical School, CT, USA*  
**Kong Shun Ah-Hen,** *Universidad Austral de Chile, Chile*

**15:00-15:20**

Barriers to Food Security and Community Identified Solutions

**Constance Lacy,**  
*University of North Texas, USA*

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**15:20-15:40**

A leukocyte activation test identifies food items which induce release of DNA by innate immune peripheral blood leucocytes

**Wajahat Z. Mehal,**  
*Yale Medical School, USA*

**15:40-16:00**

Diet-derived Xanthohumol ameliorate diabetic-associated metabolic dysfunctions and vascular complications in mice

**Raquel Ângela Silva Soares Lino,**  
*University of Porto, Portugal*

**16:00-16:20**

Sources for Nicotine Findings In Indian Tea

**Anna Romanotto,**  
*PiCA GmbH Berlin, Germany*

**Coffee Break 16:20 -16:40 @ Foyer**

**Extended Q & A**

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**Saturday**

**Sept 14, 2019**

**Hall: Madison**

## Scientific Program

### Session Chairs:

**Gowri Ramanah**, *Government Analyst's Department, Sri Lanka*

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|---|---|---|
| <b>09:50 - 10:10</b>                      | Dietary supplementation of vitamin B <sub>12</sub> increased sensory evoked neural activity in healthy rats                 | <b>Ying Zheng</b> ,<br><i>University of Reading, UK</i>   |
| <b>10:10-10:30</b>                        | The Biocentre in Modra – turnkey innovation as a model of effective support for producers of food                           | <b>Stanislav Baxa</b> ,<br><i>National Agriculture and Food Centre (NPPC) - Food Research Institute, Slovakia</i> |
| <b>10:30-10:50</b>                        | Responses in the crucian carp exposed to 17 $\alpha$ -ethinylestradiol based on metabolomics                                | <b>Haipu Li</b> ,<br><i>Central South University, China</i>   |
| <b>10:50-11:10</b>                        | Ganglioside content of human gastric epithelial cell membrane decreases <i>Helicobacter pylori</i> adhesion                 | <b>Irma Magaly Rivas-Serna</b> ,<br><i>University of Alberta, Canada</i>  |
| <b>11:10-11:30</b>                        | Phosphatideacylhydrolases: Priority Role In Digestion And A New Application For The Detection Of Pancreatitis               | <b>Natalia M.Litvinko</b> ,<br><i>National Academy of Science of Belarus, Belarus</i>                             |
| <b>Coffee Break 11:30 - 11:50 @ Foyer</b> |   |   |
| <b>11:50-12:10</b>                        | Fate of Glyphosate during Production and Processing of Glyphosate-Resistant Sugar Beet ( <i>Beta vulgaris</i> )             | <b>Abigail Barker</b> ,<br><i>Colorado State University, USA</i>  |
| <b>12:10-12:30</b>                        | Traffic light labelling system for food in Sri Lanka  | <b>Gowri Ramanah</b> ,<br><i>Government Analyst's Department, Sri Lanka</i>                                       |
| <b>12:30-12:50</b>                        | Social Changes through food and cookware as part of the material culture. The Case of the New Kingdom of Granada (Colombia) | <b>Diana Vernot</b> ,<br><i>Universidad de La Sabana, Colombia</i>  |
| <b>12:50-13:10</b>                        | Lipase-Catalyzed Production Of Lysophospholipids  | <b>Mohamad Ali Dalal</b> ,<br><i>Le Mans University, France</i>   |
| <b>13:10-13:30</b>                        | Determinants and nutritional assessment value of hand grip strength in patients hospitalized with cancer                    | <b>Han-ping Shi</b> ,<br><i>Beijing Shijitan Hospital, China</i>  |

### Closing Remarks

**Lunch Break 13:30 - 14:50 @ Orwell's Brasserie Restaurant**