



**5<sup>TH</sup> INTERNATIONAL CONFERENCE ON**

# **FOOD SCIENCE AND TECHNOLOGY**

**AUGUST 09-10, 2023 LONDON, UK**

Hosting Organization:

Inovine Meetings LLC, 2C Pecan Hill Drive Clinton Mississippi, 39056 USA  
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# Day 1

## Scientific Program

August 09, 2023

08:30-08:50 @ **Registration**

08:50-09:00 @ **Opening Ceremony**

### Keynote Forum



09:00-09:30

**Title: Practical Aspects of Digital Transformation through MES**

**Syed Farhat Raza**, IT Projects Champion Aquascot Limited, UK



09:30-10:00

**Title: Trends in food science: by-products recycling as sustainable approach to prolong food shelf life**

**Amalia Conte**, University of Foggia, Italy



10:00-10:30

**Title: Food Security and Global Concerns**

**Upali Karunaratna**, President/CEO – Spire USA

### Group Photo & Networking & Refreshments @ 10:30-10:50

#### Special session on



10:50-11:20

**Title: The hierarchy of sustainable foods and how labs are changing the pyramid**

**Chantal Cooke**, PASSION for the PLANET, UK

#### Workshop on



11:20-11:50

**Title: PLANET - Projecting Livestock, Agriculture, Nature, Ecology and Technologies**

**Peer Ederer**, Global Food and Agriculture Network, Switzerland

Food science & technology | Food Microbiology | Food Chemistry and biochemistry | Food safety and standards | Food microbiology | Nutraceutical and functional food sector | Sustainability in agriculture and food global food chain | Food safety, quality control and management systems | Advanced research and trends in food sciences | Food safety and standards | Recent food trends and future foods and clean eating | Novel food processing technologies

**Session Chair: Syed Farhat Raza**, IT Projects Champion Aquascot Limited, UK

**Session Co-Chair: Amalia Conte**, University of Foggia, Italy





11:50:12:10

**Title : Plant-Based Alternatives: Technological, Nutritional Profile, and Environmental, Challenges and Opportunities**

**Teo Hao Xin**, Universiti Sains Malaysia, Malaysia

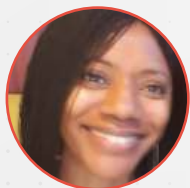


12:10:12:30

**Title: Optimization of the separation conditions of antioxidant peptides from red tilapia (*Oreochromis spp.*) viscera on cross-flow filtration ceramic membranes**

**José Edgar Zapata Montoya**, University of Antioquia, Medellin, Antioquia, Colombia

## **Lunch @ 12:30-13:30**



13:30:13:50

**Title: Technologies and Practices Adopted by Black Soldier Fly Entrepreneurs in SW Nigeria: Future Prospects**

**Louise Abayomi**, University of Greenwich , UK



13:50:14:10

**Title: The Role Of Nutrigenomics In Obesity Management**

**Anutr Samriti Juneja**, University Of Aberdeen, Scotland, United Kingdom



14:10:14:30

**Title: The use of hemp flour in breadmaking**

**Eleonora Carini**, University of Parma, Italy



14:30:14:50

**Title: Reduction in added sugar contents of foods fed to children: sugar contents of children foods products available across major supermarkets recipes within cookbooks used by parents: a UK perspective.**

**Kehinde Olorunnisola**, Cardiff Metropolitan University, UK.



14:50:15:10

**Title: Audits, Auditors and the Food Industry (Friend or Foe?)**

**M.S. Edgardo Carrillo Cabrera**, Food Quality and Safety Consultant FQ&SM, UK



15:10:15:30

**Title: Can Organic Soil Management Enhance the Production of Anti-carcinogenic Phytochemicals in Sugarcane (*Saccharum officinarum*)?**

**P.I. Yapa** , Sabaragamuwa University, Sri Lanka

## **Networking & Refreshments @ 15:30-16:00**



16:00:16:20

**Title: Biochemical Profiling and Sensory Evaluation of Tea Concentrate: Perspective of Production of Instant Tea**

**Iftekhar Ahmad**, Shahjalal University of Science and Technology, Sylhet, Bangladesh

## Session Adjournment

### Day 1 Poster Presentations @16:00-16:30



FST-001

**Title: Anti-diabetic Effect of Natural Minerals in Obese Mice**

**Yun Hee Shon**, Bio-Medical Research Institute, Kyungpook National University Hospital, Republic of Korea



FST-002

**Title: Optimization of the separation conditions of antioxidant peptides from red tilapia (*Oreochromis spp.*) viscera on cross-flow filtration ceramic membranes**

**José Edgar Zapata Montoya**, University of Antioquia, Medellin, Antioquia, COLOMBIA



FST-003

**Title : Glutamate Detection in Food Products Using LC-MS, FS/CV, and Fluorometric Detection**

**Kirsten M. Goldner**, American University, USA



FST-004

**Title : Physicochemical, structural and functional properties of huauzontle (*Chenopodium nuttalliae* Saff.) protein**

**C. Lobato-Callerosa, J**, Chapingo Autonomous University, Mexico



FST-005

**Title : Biological activities of bioactive peptides from chichatana ant (*Atta mexicana*)**

**E. Aguirre-Mandujano**, Chapingo Autonomous University, Mexico



FST-006

**Title : Risk Assessment of Benzoic Acid**

**Bayan Altoaimi**, Saudi Food & Drug Authority, Riyadh, Kingdom of Saudi Arabia

## Panel Discussion

## Awards & Closing Ceremony

# Day 2

August 10, 2023

## Day 2 Virtual Zoom Meeting | Time zone in London (GMT +1 )

### 08:50-09:00 @ Opening Ceremony



09:00-09:20

**Title : Development of texturized mung bean protein as a sustainable protein food**

**Fatema Hossain Brishti**, Universiti Putra Malaysia, Malaysia



09:20-09:40

**Title: The partial replacement of butter with larvae fat in pastries and its consumers' acceptability**

**Dima El Janoudi** , Lebanese International University, Beirut, Lebanon



09:40-10:00

**Title: Evaluation of Food Safety Knowledge and Hygienic Practices in restaurants in Muscat, Oman**

**Maryam Mohammed Al-Ghazali** , Food Science specialist /Sultan Qaboos University Oman



10:00-10:20

**Title: Gastronomy Tourism and Local Communities**

**Maria Athanasopoulou**, Founder of Respond On Demand tourism marketing company and Chairwoman of the World Food Travel Association, Greece



10:20-10:40

**Title: Cascade recovery of high-added value compounds from spent coffee grounds and applications in active food packaging**

**Margherita Pettinato** University of Genoa, Italy



10:40-11:00

**Title: Techno-functional properties, cheese and butter making abilities of milk from indigenous cows breeds of Benin reared on natural pasture**

**Tougan Polycarpe Ulbad** , University of Parakou, Benin



11:00-11:20

**Title : Application of Lyophilization for the Processing of Bee Drone Larvae**

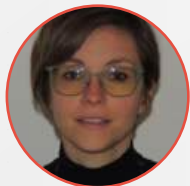
**Iveta Rutka**, Latvia University of Life Sciences and Technologies, Latvia



11:20-11:40

**Title: Application of membrane permeabilizers for biofortification of Brassica microgreens by interspecific transfer of metabolites**

**Ivana Šola**, University of Zagreb, Croatia



11:40-12:00

**Title: Enzymatic mixture designed cocktail for the extraction of carotenoids and betalains**

**Ilaria Benucci**, Tuscia University, Viterbo, Italy



12:00-12:20

**Title : Research & Development of innovative food product: Chicken Boost from A to Zinc**

**Vasileios Pappas**, Research Development & Innovation Consultant. R & D Manager at Condito Foods, Greece



12:20-12:40

**Title : The Behavior of a Melon New Variety Under Introgression and Environmental Effects: Gene Expression and Aroma Volatiles.**

**Mohamed Zarid**, Universidad Politécnica de Cartagena, Spain



12:40-13:00

**Title : The performance and production of the carp (Cyprinus Carpio L.) is influenced by the addition of Moringa oleifera seeds**

**Firas A. Mizory** , University of Duhok, Iraq.



13:00-13:20

**Title: Milk Extracellular Vesicles Changes During Dairy Fermentation Process**

**Cristina Bogsan**, Harvard Medicine School – Initiative for RNA Medicine, USA; Universidade de São Paulo, Brazil



13:20-13:40

**Title : Crop Genome Editing Innovations and Current Status On Global Regulatory Landscape**

**Balaji Vasudevan**, AgroBioscience Chief Scientist , UM6P Ventures , USA

## Panel Discussion

## Awards, Thanks giving & Closing Ceremony



