

FCT-2016

Program



II INTERNATIONAL CONFERENCE ON  
FOOD CHEMISTRY AND  
TECHNOLOGY

Date

November 14-16, 2016

Venue

Hampton Inn Tropicana and Event Center  
Las Vegas, NV, USA



**UNITED**

Scientific  
Group

- 08:15-08:45 Registrations
- 08:45-09:00 Inauguration of FCT-2016 by Prof. Jung, Editor-in-Chief, Journal of Food Chemistry and Nanotechnology
- 09:00-12:15 **Keynote Session-I** @ Salon A
- 09:00-09:30 **Plenary Speaker**
- Optimizing the design of preservation processes**  
Dennis Heldman, The Ohio State University, USA
- 09:30-10:00 **Antibiotic activities of food-compatible compounds and plant extracts against nonresistant and antibiotic-resistant foodborne pathogens**  
Mendel Friedman, USDA, Agricultural Research Service, USA
- 10:00-10:30 **In vitro models for cost-effective screening of the bioaccessibility and bioavailability of health promoting compounds from foods and ingredients**  
Mark Failla, The Ohio State University, USA
- 10:30-10:45 **Coffee Break** @ Event Center Foyer
- 10:45-11:15 **Changes of soybean biochemical components and food quality as affected by post-harvest storage conditions**  
Sam K. C. Chang, Mississippi State University, USA
- 11:15-11:45 **A new era for prebiotics: Improving activation of bioactive food components by the microbiome**  
Elizabeth H. Jeffery, University of Illinois, USA
- 11:45-12:15 **A novel highly-sensitive inorganic arsenic speciation in rice by a gas chromatography coupled to tandem mass spectrometry in combination with one step derivatization technique**  
Mun Yhung Jung, Woosuk University, South Korea
- 12:15-13:00 **Lunch Break** @ Coral

## Scientific Session - I

## Chemistry of Food

- Session Chairs:** Dennis Heldman, *The Ohio State University, USA*  
Mun Yhung Jung, *Woosuk University, South Korea*
- 13:00-13:20 **Involvement of the interfacial layer and protein partition on oxidation of oil-in-water emulsions**  
John Khouryieh, Western Kentucky University, USA
- 13:20-13:40 **The unknown nutrient: Discovery of the health benefits of dietary nitrate**  
Nathan S. Bryan, Baylor College of Medicine, USA
- 13:40-14:00 **Determination of the authenticity of food products by infrared and fluorescence spectroscopies coupled with chemometric tools**  
Romdhane Karoui, Artois University and Charles Viollette Institute, France
- 14:00-14:20 **The biological activities and phenolic profiles of *Salvia steminea* and *Salvia krononburgei* from Anatolia**  
Isil Gazioglu, U. S. Food and Drug Administration, USA
- 14:20-14:40 **Plasmalogens. Neglected nutrients with crucial biological role**  
Sarkisyan Varuzhan, Federal Research Centre of Nutrition and Biotechnology, Russia
- 14:40-15:00 **Microwave-assisted extraction of pectin from pequi (*Caryocar brasiliense* Camb.) fruit by-product**  
Leandro S. Oliveira, Federal University of Minas Gerais, Brazil
- 15:00-15:15 **Coffee Break** @ Event Center Foyer

15:15-16:45

### WORK SHOP on "Advanced food technologies: Thermal and non-thermal"

Chair: Wenjie Liu, General Mills, USA

Speakers: Josip Simunovic, North Carolina State University, USA  
Alvin Lee, Institute for Food Safety and Health, USA

- 16:45-17:05 Application of dispersive liquid-liquid microextraction to analyses of arsenic and antibiotic residues in food matrices  
*Guoying Chen, USDA, Agricultural Research Service, USA*
- 17:05-17:25 Bioactive compounds and antioxidant capacity of green and processed leaves of guayusa (*Ilex paraguariensis* Loes)  
*Almudena Garcia Ruiz, National Polytechnic School, Ecuador*
- 17:25-17:45 Molecular fingerprint of the volatile profile of the aroma of typical Italian foods: digital database, authenticity and shelf life  
*Teresa Cecchi, ITT MONTANI, Italy*
- 17:45-18:05 Detection of multiple adulterants in roasted and ground coffee by FTIR employing data fusion  
*Adriana Franca, Federal University of Minas Gerais, Brazil*
- 18:05-18:25 Unveiling the nature of binding between selected flavours to Canola and Pea proteins and effect of chemical modification of proteins on flavour delivery  
*Kun Wang, University of Manitoba, Canada*
- 18:30-19:30 **Welcome Drinks** @ Event Center Foyer

Day-2

November -15, 2016

- 09:00-10:00 **Keynote Session-II** @ Salon A
- 09:00-09:30 Glass-transition boundary curve for shelf-life prediction  
*Martin Buehler, Decagon Devices, Inc, USA*
- 09:30-10:00 Reduction of cancer risk related to the consumption of red meat  
*Isabel M.P.L.V.O. Ferreira, University of Porto, Portugal*

Scientific Session - II

Analysis of Food

Session Chairs: **Concettina La Motta**, *University of Pisa, Italy*  
**Abha Chauhan**, *NYS Institute for Basic Research in Developmental Disabilities, USA*

- 10:00-10:20 Standoff Raman technique for rapid detection of EMA in olive oil and honey  
*Anup Sharma, Alabama A&M University, USA*
- 10:20-10:40 Improving nutritional and functional properties of pseudo-cereals by germination  
*Naofumi Morita, Toyo College of Food Technology, Japan*
- 10:40-10:55 **Coffee Break** @ Event Center Foyer

- 10:55-11:15 **Beneficial effects of a diet with walnuts in Alzheimer's disease**  
*Abha Chauhan, NYS Institute for Basic Research in Developmental Disabilities, USA*
- 11:15-11:35 **The use of *Saccharomyces cerevisiae* co-products to reduce aflatoxin M1 in milk**  
*Carlos Humberto Corassin, University of Sao Paulo, Brazil*
- 11:35-11:55 **Feasibility of post-frying vacuum application in improving the performance of frying oil and product quality**  
*Azmil Haizam Ahmad Tarmizi, Malaysian Palm Oil Board, Malaysia*
- 11:55-12:15 **Effect of red wine pomace and storage on carcinogens formation in barbecued beef patties**  
*Olga Viegas, University of Porto, Portugal*
- 12:15-12:35 **Effects of Microcystin-LR and Cylindrospermopsin on the mineral content of lettuce grown hydroponically**  
*Edgar Pinto, University of Porto, Portugal*
- 12:35-12:55 **Mitigation of neo-contaminant formation in Chilean bread: Effect of phenolic compounds from tara (*Caesalpinia spinosa*) extract**  
*Franco Pedreschi Plasencia, Pontifical Catholic University of Chile, Chile*
- 12:55-13:50 **Lunch Break** @ Coral
- 13:50-14:10 **Functional efficacy of food components and non-nutrient bioactives: A case study: *Phaseolus vulgaris* L.**  
*Concettina La Motta, University of Pisa, Italy*
- 14:10-14:30 **Activity of natural carotenoid preparations against the thermal autoxidation of oil-in-water emulsions**  
*Sotirios Kiokias, National Technical University of Athens, Greece*
- 14:30-14:50 **Towards the development of bioactive packaging**  
*Zvi Hayouka, The Hebrew University of Jerusalem, Israel*
- 14:50-15:10 **Biocontrol of *Staphylococcus aureus* and *Pectobacterium carotovorum* on fresh-cut produce by treatment with bacteriocins and bacteriophages**  
*Eunjung Roh, National Institute of Agricultural Sciences, South Korea*
- 15:10-15:30 **The characteristics of alcohol fermentation and aroma compounds in winemaking using different treatment methods on mulberry juice**  
*Felix Narku Engmann, Kumasi Polytechnic, Ghana*
- 15:30-15:50 **Corn-based synbiotic beverages developed with *Bifidobacterium* isolates from dairy beverages and pharmaceutical sources identified using a multi-gene approach during phylogenetic analysis**  
*Richard Nyanzi, Tshwane University of Technology, South Africa*
- 15:50-16:05 **Coffee Break** @ Event Center Foyer

16:05-17:45

Young Researchers Forum

Session Chair: **Mun Yhung Jung**, *Woosuk University, South Korea*

- 16:05-16:15 **Green sustainable supercritical carbon dioxide for biocatalized synthesis of diacylglycerols & monoacylglycerols**  
*Nazanin Vafaei, University of Manitoba, Canada*
- 16:15-16:25 **Metabolomic profiling and enzyme assisted extraction of bioactive compounds from Kakadu plum (*Terminalia ferdinandiana*) - a native plant of Australia**  
*Mridusmita Chaliha, The University of Queensland, Australia*
- 16:25-16:35 **Tracing the pathway of oxidation using hydrophobic and hydrophilic natural antioxidants in an oil in water emulsion food system**  
*Sara Ghorbani Gorji, University of Queensland, Australia*
- 16:35-16:45 **Deacidification of cranberry juice by electro dialysis : Impact of membrane types and configurations on acid migration and juice physicochemical characteristics**  
*Serre Elodie, Laval University, Canada*
- 16:45-16:55 **Essential oil based Nano formulation for pest control in grain storage system - a step towards food safety**  
*Prachi Singh, IIT Delhi, India*
- 16:55-17:05 **Validation of analysis method and monitoring on organic acids in liquors**  
*Jong-Min Park, Chungnam National University, South Korea*
- 17:05-17:15 **Validation of analysis method and monitoring on diacetyl in liquors**  
*Hyeon-Hwa Lee, Chungnam National University, South Korea*
- 17:15-17:25 **Are glucose and surfactant essential nutrients for the production of biomass and bacteriocin in *Lactobacillus plantarum* B21?**  
*Elvina Parlindungan, RMIT University, Australia*
- 17:25-17:35 **Antioxidant activity, total phenolic content and physicochemical properties of carbonated *Erica arborea* herbal tea beverage**  
*Culsah Ozcan Sini, Uludag University, Turkey*
- 17:35-17:45 **Phenolic compound and antioxidant activity of Peruvian propolis**  
*Eulalia Vargas Tapia, University of Campinas (UNICAMP), Brazil*

17:45-18:30

Poster Presentations

@ Bora - Bora

**@ Salon A**

- 10:00-10:20 **Enzymatic synthesis of amphiphilic acyl ascorbate and its suppressive effect on lipid oxidation**  
*Yoshiyuki Watanabe, Kindai University, Japan*
- 10:20-10:40 **Encapsulation of active compounds for increasing shelf life of fresh products**  
*Silvia Matiacevich, University of Santiago, Chile*
- 10:40-11:00 **Effect of solvent type and ratio on Betacyanins and antioxidant activity of extracts from *Hylocereus polyrhizus* flesh and peel by supercritical fluid extraction and solvent extraction**  
*Farahnaz Fathordoobady, University Putra Malaysia, Malaysia*
- 11:00-11:20 **A clear view on transparency: And how it builds consumer trust**  
*JJ Jones, The Center for Food Integrity, USA*
- 11:20-11:40 **Coffee Break** **@ Event Center Foyer**
- 11:40-12:00 **Matrix effects on release of strawberry flavour volatiles from Tannia (*Xanthosoma sagittifolium*) Gels**  
*Patricia Gyaa Owusu-Darko, Kumasi Technical University, Ghana*
- 12:00-12:20 **Extraction technologies of bioactive compounds from plant materials**  
*Sabiha Achat, University of Bejaia, Algeria*
- 12:20-12:40 **Thermal properties of cooked carrot puree: Experimental and simulating study of water immersion cooling of canned carrot puree**  
*Acheheb Hakima, University of Blida, Algeria*
- 12:40-13:00 **Hypoglycemic, antioxidant and hypolipidemic effects of protein isolate from *Parkia biglobosa* in streptozotocin induced diabetic rats**  
*Idiat Bolajokjo Ogunyinka, University of Zululand, South Africa*
- 13:00- **Lunch & Departures** **@ Coral**

## Poster Presentations : Day-2 (Nov-15, 2016)

@ Bora - Bora

- P - 01 **Biosynthesis of red cabbage extract directed Ag NPs and their effect on the loss of antioxidant activity**  
*Ayşe Demirbas, University of Florida, USA*
- P - 02 **Biotransformation of Limonene by the fungi *Aspergillus flavus*, *A. niger* and *Cunninghamella elegans***  
*Isil Gazioglu, U. S. Food and Drug Administration, USA*
- P - 03 **Development of navy bean-soybean milk substitute and evaluation of its nutritional and physical properties**  
*Sean Liu, USDA, ARS, USA*
- P - 04 **Optimization of Cranberry juice deacidification by electrodialysis with bipolar membrane: Impact of pulsed electric field conditions**  
*Stephanie Pelletier, Laval University, Canada*
- P - 05 **Investigation of the biochemical pathways of antidiabetic chromium(III) supplements**  
*Mohammed Kabir Uddin, Murdoch University, Australia*
- P - 06 **Evaluation of bioactive compounds and dietary fiber in skin and bagasse of kiwi fruit (*Actinidia deliciosa*)**  
*Sabrina Sauthier Monteiro, Federal University of Amazonas, Brazil*
- P - 07 **Sapota-do-Solimoes (*Quararibea cordata*): physical characterization of the whole fruit and chemical characterization of the pulp**  
*Sabrina Sauthier Monteiro, Federal University of Amazonas, Brazil*
- P - 08 **Soybean paste development enriched with calcium and Fructooligosaccharides (FOS)**  
*Luciana Cardoso Nogueira, Federal Institute of Rio de Janeiro, Brazil*
- P - 09 **Potential of data fusion and chemometrics for discrimination of regional provenance of coffees produced in Minas Gerais State, Brazil**  
*Adriana Franca, Federal University of Minas Gerais, Brazil*
- P - 10 **Characterization of the antioxidant dietary fiber fraction of coffee production by-products**  
*Leandro S. Oliveira, Federal University of Minas Gerais, Brazil*
- P - 11 **Chemical indicators of heat treatment applied to UHT milk**  
*Paulo Henrique Fonseca da Silva, Federal University of Juiz de Fora, Brazil*
- P - 12 **Measurement of calcium partition in "Minas Padrao" soft cheese by flame atomic absorption spectrometry and ion-selective electrode potentiometry**  
*Paulo Henrique Fonseca da Silva, Federal University of Juiz de Fora, Brazil*
- P - 13 **Effect of processing on the nutritional properties of lbyer-l-angen: A traditional cereal gruel made from pearl millet (*Pennisetum glaucum*)**  
*Bridget Dooshima Igbetar, University of Leeds, UK*
- P - 14 **Development of novel earthworm dietary supplements using pressure treatment**  
*Shin-ichi Akazawa, National Institute of Technology, Nagaoka College, Japan*
- P - 15 **Differential effects of Vanillin and syringaldehyde from seed of Japanese apricot on 3T3-L1 adipogenesis**  
*Yoshiharu Okuno, Wakayama College, Japan*

- P - 16 **Apoptosis-including components from pickled Prunus mume Sieb.et Zucc**  
*Wada Honoka, Wakayama College, Japan*
- P - 17 **Antiobesity compounds from Citrus jabara**  
*Shiho Ohta, Wakayama College, Japan*
- P - 18 **Evaluation of  $\beta$ -carotene contents of selected blanched vegetables commonly consumed in South Korea**  
*Jung-Ah Shin, Chungnam National University, South Korea*
- P - 19 **Analysis of biogenic amines and biogenic amine-producing bacteria in Gochujang and Cheonggukjang, Korean traditional fermented soybean pastes**  
*Jae-Hyung Mah, Korea University, South Korea*
- P - 20 **Analysis of biogenic amines and biogenic amine-producing bacteria in Baechukimchi and Kkakdugi, Korean traditional fermented vegetable products**  
*Jae-Hyung Mah, Korea University, South Korea*
- P - 21 **Quality characteristics of low-malt beer produced by the addition of sweet potato paste**  
*Dong Seong Choi, Woosuk University, South Korea*
- P - 22 **Antimicrobial activity and deodorization effect of the extracts of mulberry leaves**  
*Eun-Bi Oh, Woosuk University, South Korea*
- P - 23 **Quantitative analysis of 2- and 4-methylimidazole in cola and dark beer by Gas Chromatography triple quadrupole tandem mass spectrometry**  
*Sol Ji Choi, Woosuk University, South Korea*
- P - 24 **Characterization and quantification of isoflavones in soybean products by high performance liquid chromatography-electrospray ionization-quadrupole-time of flight-mass spectrometry (HPLC-ESI/QTOF-MS)**  
*Ju Hui Kang, Woosuk University, South Korea*
- P - 25 **Comparative protective effect of gallic acid on the oxidation of vegetable oils during high temperature heating with synthetic antioxidants**  
*Min Kyoung Lee, Woosuk University, South Korea*
- P - 26 **Ultra-high performance liquid chromatography-tandem mass spectrometry in multiple reaction monitoring mode for the multi-residue pesticide analysis in rice**  
*Je Young Shin, Woosuk University, South Korea*
- P - 27 **Effects of methanolic extract of clove and its fraction on the thermal oxidation of oils at 180°C**  
*Ji Su Park, Korea Food Research Institute, South Korea*
- P - 28 **Antioxidant properties of fermented cactus plant (*Opuntia humifusa*) with fruit peel wastes**  
*So-jin Yong, Suncheon National University, South Korea*
- P - 29 **Evaluation of phytosterol and vitamin contents in *Opuntia humifusa* grown in South Korea**  
*So-Hyeong Oh, Suncheon National University, South Korea*
- P - 30 **Vitamin B12 analysis for pork cuts widely consumed in South Korea**  
*Venus Quines, Suncheon National University, South Korea*



- P - 31 **Simultaneous quantitative analytical method for sweeteners in fatty food**  
*Jang-Hyuk Ahn, Fore Front Test, South Korea*
- P - 32 **Xanthohumol evaluation in Hop Gun dry hopping techniques**  
*Armindo Melo, University of Porto, Portugal*
- P - 33 **Impact of elderberry addition in sensory profile of bread**  
*Olivia Pinho, University of Porto, Portugal*
- P - 34 **Diet effect on contaminants bioaccessibility after in vitro digestion**  
*Miguel Faria, University of Porto, Portugal*
- P - 35 **Evaluation of antioxidant capacity of phenolic compounds of cactus purple pear (*Opuntia Ficus-indica*) cultivated in Peru**  
*Silvia Pilco Quesada, Peruvian Union University, Peru*
- P - 36 **Activity of flavonoids and  $\beta$ -carotene during the auto-oxidative deterioration of food based o/w emulsions**  
*Sotirios Kiokias, Technological Educational Institute of Kalamata, Greece*
- P - 37 **Preparation and characterization of non heme and heme iron microparticles**  
*Carolina Valenzuela Venegas, University of Chile, Chile*
- P - 38 **Effect of atmospheric cold plasma on quality and shelf life of mackerels (*Pneumatophorus japonicus*)**  
*Jing Chen, Zhejiang Ocean University, China*
- P - 39 **Effect of super-high pressure and  $\epsilon$ -Poly-L-Lysine treatment on skipjack Tuna's microorganisms and color during cold storage**  
*Jiancong Huo, Zhejiang Ocean University, China*
- P - 40 **Optimization of assisted ultrasound osmotic dehydration of strawberries slices in sucrose solutions using response surface methodology**  
*Ali Ferradji, High National school of Agronomy, Algeria*

## Notes

## Notes

*We wish to see you at FCT-2017*



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