



October 23-27, 2018, Mumbai, India

**Detailed
Congress
Programme**

(October 23-27, 2018)

Version 5.0

[With Poster Schedules and Titles]

DAY 1 -- TUESDAY, 23rd October 2018 -- WORKSHOP DAY	
08:30 – 17:30: CONGRESS REGISTRATION	
WORKSHOP DETAILS	
08:30: Workshop Registration	
09:30 – 09:50: Opening Ceremony in Auditorium	
10:00 – 16:00: Pre-Conference Workshop	
01. Exploiting Internet Potential for Professional Development in Food Science and Technology Daryl Lund, Don Mercer & Team	Venue: Hall 01
02. The Global Food Safety and Regulatory Developments and Food Safety Validation and Verification Purnendu C. Vasavada, Larry Keener, Alvin Lee & Team	Venue: Hall 02
03. Nutritionals and Nutraceuticals – Scientific Basis for Value Addition to Healthy Food Products Dilip Ghosh, Smarta, R.B. & Team	Venue: Hall 03
04. Food Engineering Paradigms for Positive Health Functionality and Impact Niranjan, K., Paul Singh, Anantheswaran, R. & Team	Venue: Hall 04

DAY 2 -- WEDNESDAY, 24th October 2018 -- INAUGURAL DAY

10:00 – 12:00

**Opening of 19th IUFoST World Congress of FST
[inclusive Keynote & Chief Guest Addresses]**

11:30 – 11:55 | Opening of Poster Session

(Minute to Minute under Finalization)

Keynote Address; Distinguished Lecture and Plenary Talks

Wednesday, October 24, 2018

Keynote Address : **Event Opening Venue (10.00 am)**
Dr. R.A. Mashelkar; FRS, National Research Professor , India
"Mind to market place through game changing ASSURED Innovations"

Plenary Talk 01: **In Auditorium (12.05 pm)**
Dr. Yongjing Li; Regional President, Asia Pacific, DuPont Nutrition
& Health, China
"Macro trends boosting food innovation in Asia"

Thursday, October 25, 2018

Distinguished Lecture: **Academy Session in Auditorium (8.30 am)**
Prof. Dr. -Ing Erich Josef Windhab; Full Professor, Food Process
Engineering, Swiss Federal Institute of Technology Zurich (ETH
Zurich), Switzerland
"Trends and Food Quality Challenges in the Global Food System met by
Physiology Guided Functional Food Structure Design and Tailored
Processing"

Plenary Talk 02: **In Auditorium (5.40 pm)**
Prof. Dr. -Ing Stefan Palzer; Chief Technical Officer, Nestle Research
Center, Switzerland
"The Food Revolution: Trends and Technologies Transforming the
Global Food Business"

Friday, October 26, 2018

Plenary Talk 03: **In Auditorium (5.40 pm)**
'Nutan Mumbai Tiffin Box Suppliers' (Dabbawallas) Charity Trust',
India
"Reach-out of noon meals from home to office (home food)"

Plenary Talk 04: **In Auditorium (6.05 pm)**
'Akshayapatra Foundation', India
"Reach-out of noon meals from mechanized kitchen to (network and
chain across the country) school children – 120 million a day!"

Programme Overview

DAY 2 -- WEDNESDAY, 24th October 2018 -- INAUGURAL DAY						
10:00 – 12:00						
Opening of 19th IUFoST World Congress of FST [inclusive Keynotes & Chief Guest Addresses]						
Video Message [07 min]: Prof. M.S. Swaminathan – “Who Will Feed India in the Future?”						
Keynote Address: Dr. R.A. Mashelkar, FRS – “Mind to market place through game changing ASSURED Innovations”						
11:30 – 11:55 Opening of Poster Session						
12:05 to 12:35: Plenary Talk 01 - Dr. Yongjing Li; “Macro trends boosting food innovation in Asia”						
12:45 – 13:20 Lunch						
13:25 – 13:55						
Hall 1	Hall 2	Hall 3	Hall 4	Hall 5	Hall 6	Poster Hall
Spl. Ads. 01	Spl. Ads. 02	Spl. Ads. 03	Spl. Ads. 04	Spl. Ads. 05	Spl. Ads. 06	14:00 – 16:00 Poster Session 01
Dietrich Knorr	Vijay Gupta, M.	Trilochan Mohapatra	Lucia Anelich	Rickey Y. Yada	Anders Henriksson	
14:00 – 15:30						
Sci. Ses. 01	Sci. Ses. 02	Sci. Ses. 03	Sci. Ses. 04	Sci. Ses. 05	Sci. Ses. 06	14:00 – 16:00 Poster Session 01
Challenges for Sustainable Future Food Chains	Innovative Approaches in Fishery Science and Technologies for Desirable Health Attributes	Post-Harvest Food Loss Reduction for Food Security and Sustainable Development in Africa and other Developing Countries	ICMSF – Useful Testing for Microbiological Food Safety	Nutrition, Food and Technology and Health	Power and Promise of Probiotics	
15:30 – 15:50 Bio Break						
16:00 - 17:30						
Sci. Ses. 07	Sci. Ses. 08	Sci. Ses. 09	Sci. Ses. 10	Sci. Ses. 11	Sci. Ses. 12	14:00 – 16:00 Poster Session 01
Traditional, Ethnic and Indigenous Foods	Networking of NGOs, Academia and Industrial Institutions	Food Processing in the Context of Globally Advanced Sciences	Hot Topics in Food Packaging	Chemistry and Biochemistry of Foods - 01	Food Innovations – Understanding the Mechanisms	
17:30 Onwards: Inauguration & Welcome Reception followed by Dinner (Open to All Registered Delegates, Spouses & Dignitaries)						

Colour codes for the sessions are provided to distinguish presentation venues of the respective sessions slotted hall-wise

Special address sessions are depicted with a different colour shade for easy distinguishing from scientific sessions

DAY 3 -- THURSDAY, 25th October 2018 -- ACADEMY DAY						
08:30 – 10:00 IAFoST Plenary Session						
Distinguished Lecture: Prof. Dr. -Ing Erich J. Windhab – “Trends and Food Quality Challenges in the Global Food System met by Physiology Guided Functional Food Structure Design and Tailored Processing”						
10:00 – 10:20 Bio Break						
10:25 – 10:55						
Hall 1	Hall 2	Hall 3	Hall 4	Hall 5	Hall 6	Poster Hall
Spl. Ads. 07	Spl. Ads. 08	Spl. Ads. 09	Spl. Ads. 10	Spl. Ads. 11	Spl. Ads. 12	
Ashok Vaidya	Venkatesh Mannar, M.G.	Zhou Guanghong	Manfred Ruthsatz	Panjab Singh	Huub Lelieveld	
11:00 – 12:30						
Sci. Ses. 13	Sci. Ses. 14	Sci. Ses. 15	Sci. Ses. 16	Sci. Ses. 17	Sci. Ses. 18	10:00 – 12:00
Traditional Foods Knowledge, Wisdom Practices, Informatics and Digitization - 01	Food Fortification in a Globalized World	ILSI India - Data Requirements and Analytical Challenges in Ensuring Food Safety and Quality	Ensuring a Safe Food Supply: Regulations and Practice	Sustainable Agri Products with Value Addition in the Wellness Food Chain	Management of Food Losses and Wastes	Poster Session 02
12:30 – 13:20 Lunch						
13:25 - 13:55						
Spl. Ads. 13	Spl. Ads. 14	Spl. Ads. 15	Spl. Ads. 16	Spl. Ads. 17	Spl. Ads. 18	
Katiyar, C.K.	Daryl Lund	Krishan Lal	Mary Schmidl	Fereidoon Shahidi	Kenneth Peterson	
14:00 – 15:30						
Sci. Ses. 19	Sci. Ses. 20	Sci. Ses. 21	Sci. Ses. 22	Sci. Ses. 23	Sci. Ses. 24	14:30 – 16:30
Traditional Foods Knowledge, Wisdom Practices, Informatics and Digitization - 02	Food Engineering and Novel Non-Thermal Processing Innovations	Food & Nutrition Security and Agriculture	How the 'High Protein' Trend is Driving Growth and Innovation in the Indian Food and Beverage Industry?	ISNFF-Functional Food Ingredients and Natural Antioxidants in Food Preservation and/or Health Promotion	How to Conduct Effective Information Searches in the Science and Technology of Food	Poster Session 03
15:30 – 15:50 Bio Break						
16:00 - 17:30						
Sci. Ses. 25	Sci. Ses. 26	Sci. Ses. 27	Sci. Ses. 28	Sci. Ses. 29	Sci. Ses. 30	
Innovative Technologies for Expanding Soybean Utilization	Food, Nutrition and Health – Linking with Tradition and Culture	ISFANS – Nanoscience Phenomenon in Food Processing	ALACCTA-Latin American Food Regulatory Environment and its Implications on Processed Foods	Chemistry and Biochemistry of Foods - 02	GHI - Science Based Approach Towards Regulatory Issues Practice	
13:30: IUFoST New Product Development and Rose Spiess Video Competitions						
16:30: Elevator Pitch Contest (EPC) of GAIN						
17:40: Plenary Talk 02 - Prof. Dr. -Ing Stefan Palzer; “The Food Revolution: Trends and Technologies Transforming the Global Food Business”						
18:30 Onwards: Fellows Dinner (Ticketed Event) by Invitation from IUFoST and IAFoST						

DAY 4 -- FRIDAY, 26 th October 2018 -- HEALTHY MEAL DAY						
08:30 – 10:00						
Hall 1	Hall 2	Hall 3	Hall 4	Hall 5	Hall 6	Poster Hall
Sci. Ses. 31	Sci. Ses. 32	Sci. Ses. 33	Sci. Ses. 34	Sci. Ses. 35	Sci. Ses. 36	10:00 – 12:00 Poster Session 04
Natural Flavour Ingredients: Applications in Food and Health	Food Engineering: A radical vision for the XXI Century	Food & Agri Business / Technologies in Relation to Geographical Agri-Diversity & Innovative Food Technologies	Advances in Molecular Biology as Relevant to Food Technology	Food Science Frontier Researches in China	Food Engineering and Thermal Process Innovations	
10:00 – 10:20 Bio Break						
10:25 – 10:55						
Spl. Ads. 19	Spl. Ads. 20	Spl. Ads. 21	Spl. Ads. 22	Spl. Ads. 23	Spl. Ads. 24	10:00 – 12:00 Poster Session 04
Pingfan Rao	Singh, R.B.	Nigel Sunley	Mahtab S. Bamji	Larry Keener	Yadav, G.D.	
11:00 – 12:30						
Sci. Ses. 37	Sci. Ses. 38	Sci. Ses. 39	Sci. Ses. 40	Sci. Ses. 41	Sci. Ses. 42	10:00 – 12:00 Poster Session 04
Recent Innovations that Deliver Taste and Benefit Health and Sustainability	Meat and Poultry Processing – Global Perspectives and Approaches	Innovations in Dairy Foods and Animal Feed	New Packaging Materials to Address Sustainability	Health and Wellness Through Functional Foods: Food Components with Special Health Benefits & Traditional Distilled Wisdom	Catalyzing Innovations in Foods for Health Research Through Centre of Excellence	
12:30 – 13:20 Lunch						
13:25 - 13:55						
Spl. Ads. 25	Spl. Ads. 26	Spl. Ads. 27	Spl. Ads. 28	Spl. Ads. 29	Spl. Ads. 30	14:30 – 16:30 Poster Session 05
Prabodh Halde	Klaus Kraemer	Narayana, D.B.A.	Pawan Agarwal	Lekh Juneja	Paul Singh	
14:00 – 15:30						
Sci. Ses. 43	Sci. Ses. 44	Sci. Ses. 45	Sci. Ses. 46	Sci. Ses. 47	Sci. Ses. 48	14:30 – 16:30 Poster Session 05
ILSI's Food Safety Potpourri: Approaches to Optimize Food Quality	Last Mile Nutrition in India ----- EPC Award Presentation	Health and Wellness Through Daily Dose of Nuts	Building Regulatory Capacity to Ensure Safe & Nutritious Food in Domestic Markets from Farm to Folk	ISNFF-Bioactive Proteins and Peptides in Foods for Disease Risk Reduction	Industry – Academia: Needs and Strategies for Joint Training Activities	
15:30 – 15:50 Bio Break						
16:00 - 17:30						
Sci. Ses. 49	Sci. Ses. 50	Sci. Ses. 51	Sci. Ses. 52	Sci. Ses. 53	Sci. Ses. 54	14:30 – 16:30 Poster Session 05
Traditional Chinese Medicine and its Linkage to Food Habits	Agri-Food Science Interface in Value Addition	Emerging Approaches and Technologies for Sustainable Food Supply (ECSS - IAFoST)	Nutrition in Health and Disease Management: Learnings from Regulatory Science to Enable Innovation	Chemistry and Biochemistry of Foods – 03	Innovations in traditional, functional and healthy food products – Scientific Challenges	
17:40: Plenary Talk 03: Nutan Mumbai Tiffin Box Suppliers' (Dabbawallas) Charity Trust "Reach-out of noon meals from home for office-(home food)"						
18:05: Plenary Talk 04: Akshayapatra Foundation "Reach-out of noon meals from mechanized kitchen to (network and chain across country) for school children – 120 million a day!"						
18:45 Onwards: Gala Dinner (Ticketed Event)						

DAY 5 -- SATURDAY, 27 th October 2018 -- VALEDICTORY DAY						
08:30 – 10:00						
Hall 1	Hall 2	Hall 3	Hall 4	Hall 5	Hall 6	Poster Hall
Sci. Ses. 55	Sci. Ses. 56	Sci. Ses. 57	Sci. Ses. 58	Sci. Ses. 59	Sci. Ses. 60	
Innovative Approaches in Food Processing with Benchmark of Quality and Safety	ISOPOW - Water in Foods – Conservation in Processing and Sustainability	Promoting Sustainable Food and Nutrition Security – Innovative Approaches to Traditional Food Systems	Rice Bran Oil for Nutrition, Health and Wellness	Health Through Spices, Herbs, Condiments and Nutraceuticals <u>Spl. Address:</u> <i>Bhushan Patwardhan</i> <i>UGC, India</i> "Traditional wisdom in today's functional foods"	Engineering Dynamics in Food Processing and Preservation	09:00 – 11:00 Poster Session 06
10:00 – 10:20 Bio Break						
10:30 – 12:00						
Sci. Ses. 61	Sci. Ses. 62	Sci. Ses. 63	Sci. Ses. 64	Sci. Ses. 65	Sci. Ses. 66	
Explore: New Business Opportunities Through Partnership in India	Effective Methods to Provide Quality and Safe Food Chain	Innovative Unit Operations in Value Addition to Food Chain by Research and Educational Approaches	Relevance of Molecular Analysis in Food Chain	Methods to Evaluate Nutritional Status, Quality and Safety in Food Chain	Understanding the Mechanisms Underlying Biological Interactions	
12:00 – 12:40 Lunch						
VALEDICTORY SESSIONS						
12:45 - 13:30 IUFOST Valedictory						
13:30 - 14:15 TEAM INDIA FUNCTION & CLOSING CEREMONY						
14:30 -15:00 HIGH TEA AND Bye!						

SPECIAL ADDRESSES (In Parallel Sessions)

[All Special Addresses are related to theme Tracks and may not necessarily represent the respective sessions after Special Addresses]

Day 2 – Wednesday, October 24, 2018 – Inaugural Day

Spl. Address: 01

Time: 13:25-13:55
Venue: Hall 01

*Dietrich Knorr; Berlin University of Technology,
Germany*

Title: Responsibilities and critical issues for
food processing

Spl. Address: 04

Time: 13:25-13:55
Venue: Hall 04

Lucia Anelich; Anelich Consulting, South Africa

Title: The listeriosis outbreak in South Africa:
Lessons learnt

Spl. Address: 02

Time: 13:25-13:55
Venue: Hall 02

Vijay Gupta, M.; World Food Laureate, India

Title: Technical innovations and policy
interventions needed for increasing
contribution of fish to nutritional security

Spl. Address: 05

Time: 13:25-13:55
Venue: Hall 05

*Rickey Y. Yada; University of British Columbia,
Canada*

Title: Application of biomimicry: Possible
sustainable solutions to food, nutrition
and human health

Spl. Address: 03

Time: 13:25-13:55
Venue: Hall 03

*Trilochan Mohapatra; Secretary, Dept. of
Agricultural Research & Education & Director
General, Indian Council of Agricultural
Research, India*

Title: Sustaining India's food and nutritional
security: Challenges and opportunities

Spl. Address: 06

Time: 13:25-13:55
Venue: Hall 06

*Anders Henriksson; DuPont Nutrition & Health,
Australia*

Title: Recent Advances in the world of probiotics

Day 3 – Thursday, October 25, 2018 – Academy Day

<p>Spl. Address: 07 Time: 10:25-10:55 Venue: Hall 01</p> <p><i>Ashoka D.B. Vaidya; Kasturba Health Society Medical Research Centre, India</i> Title: Integrative food sciences and nutrition: Lessons from <i>Rishis</i></p>	<p>Spl. Address: 13 Time: 13:25-13:55 Venue: Hall 01</p> <p><i>Katiyar, C.K.; Emami Ltd. India</i> Title: Ayurvedic science of <i>Aahar</i> (Diet) for health promotion and longevity</p>
<p>Spl. Address: 08 Time: 10:25-10:55 Venue: Hall 02</p> <p><i>Venkatesh Mannar, M.G.; University of Toronto, Canada</i> Title: Public/Private partnerships for improved nutrition through food fortification</p>	<p>Spl. Address: 14 Time: 13:25-13:55 Venue: Hall 02</p> <p><i>Daryl Lund; University of Wisconsin – Madison, USA</i> Title: Conflict of interest and scientific integrity: How can science overcome the current environment of public distrust</p>
<p>Spl. Address: 09 Time: 10:25-10:55 Venue: Hall 03</p> <p><i>Zhou Guanghong; Chinese Institute of Food Science and Technology, China</i> Title: Current situation of China's food industry as science and technology development</p>	<p>Spl. Address: 15 Time: 13:25-13:55 Venue: Hall 03</p> <p><i>Krishan Lal; Global Network of Science Academy, India</i> Title: Food and nutrition security and agriculture: Challenges</p>
<p>Spl. Address: 10 Time: 10:25-10:55 Venue: Hall 04</p> <p><i>Manfred Ruthsatz; Global Nestle Health Sciences, Switzerland</i> Title: From population varied based to personalized nutrition in health and disease management – Citizen benefits and regulatory challenges</p>	<p>Spl. Address: 16 Time: 13:25-13:55 Venue: Hall 04</p> <p><i>Mary Schmidl; University of Minnesota, USA</i> Title: Food security challenges across the globe</p>
<p>Spl. Address: 11 Time: 10:25-10:55 Venue: Hall 05</p> <p><i>Panjab Singh; National Academy of Agricultural Sciences, India</i> Title: Food for future</p>	<p>Spl. Address: 17 Time: 13:25-13:55 Venue: Hall 05</p> <p><i>Fereidoon Shahidi; Memorial University of Newfoundland, Canada</i> Title: Functional foods and nutraceuticals: Learnings from the past in mapping the future</p>
<p>Spl. Address: 12 Time: 10:25-10:55 Venue: Hall 06</p> <p><i>Huub Lelieveld; Global Harmonization Initiative (GHI), The Netherlands</i> Title: Removing barriers to enable 25 billion nutritious meals a day by 2025</p>	<p>Spl. Address: 18 Time: 13:25-13:55 Venue: Hall 06</p> <p><i>Kenneth Petersen, OSI Group, LLC, USA</i> Title: Thoughts on food safety standards, inspection and food manufacturing: What works and what to consider</p>

Day 4 – Friday, October 26, 2018 – Healthy Meal Day

<p>Spl. Address: 19 Time: 10:25-10:55 Venue: Hall 01</p> <p><i>Pingfan Rao; Zhejiang Gongshang University, China</i> Title: Treating sugar, salt and fat the food science way</p>	<p>Spl. Address: 25 Time: 13:25-13:55 Venue: Hall 01</p> <p><i>Prabodh Halde; Marico Ltd., India</i> Title: Nutraceuticals and food processing in India</p>
<p>Spl. Address: 20 Time: 10:25-10:55 Venue: Hall 02</p> <p><i>Singh, R.B.; Formerly of Central Agricultural University, India</i> Title: Transforming agriculture and food systems to build a zero hunger new India</p>	<p>Spl. Address: 26 Time: 13:25-13:55 Venue: Hall 02</p> <p><i>Klaus Kraemer, Sight & Life, USA and Gurvinder Ahluwalia; Digital Twins Labs, USA</i> Title: Good food is good business: Opportunities for driving the future of affordable nutrition</p>
<p>Spl. Address: 21 Time: 10:25-10:55 Venue: Hall 03</p> <p><i>Nigel Sunley; Sunley Consulting, South Africa</i> Title: Practicality vs idealism – The challenge of instilling food science-based realism into nutrition activists</p>	<p>Spl. Address: 27 Time: 13:25-13:55 Venue: Hall 03</p> <p><i>Narayana, D.B.A.; Ayurvedye Trust, India</i> Title: Need for new approaches for botanicals used in nutraceuticals and food products to look beyond organic marker compounds for consumer guarantee</p>
<p>Spl. Address: 22 Time: 10:25-10:55 Venue: Hall 04</p> <p><i>Mahtab S. Bamji; Formerly of National Institute of Nutrition, India</i> Title: Women's diet, nutrition, health and empowerment are bedrock of national development</p>	<p>Spl. Address: 28 Time: 13:25-13:55 Venue: Hall 04</p> <p><i>Pawan Agarwal; Food Safety and Standards Authority of India, India</i> Title: Food safety in India: A viable model for low- and middle-income countries</p>
<p>Spl. Address: 23 Time: 10:25-10:55 Venue: Hall 05</p> <p><i>Larry Keener; International Product Safety Consultants, Inc., USA</i> Title: Innovation and validation: Essential tools for ensuring food safety and regulatory compliance</p>	<p>Spl. Address: 29 Time: 13:25-13:55 Venue: Hall 05</p> <p><i>Lekh Juneja; Rohto Pharmaceutical Co., Japan</i> Title: Challenges and innovations in pharma in relation to food chain</p>
<p>Spl. Address: 24 Time: 10:25-10:55 Venue: Hall 06</p> <p><i>Yadav, G.D.; Institute of Chemical Technology, India</i> Title: Engineering challenges and opportunities for valorization agri-food industries waste in pursuit of zero-waste society</p>	<p>Spl. Address: 30 Time: 13:25-13:55 Venue: Hall 06</p> <p><i>Paul Singh, R.; University of California, USA</i> Title: Grand challenges in food science and engineering – Research and education</p>

DETAILS OF CHAIRS, SPEAKERS; & TITLES OF TALKS

Day 2 – Wednesday, October 24, 2018 – Inaugural Day

Sci. Session: 01

Date: 24-10-2018

Time: 14:00-15:30

Venue: Hall 01

Title: Challenges for Sustainable Future Food Chains

Chairs:

Dietrich Knorr; Berlin University of Technology, Germany

Walter E.L. Spiess; Karlsruhe Institute of Technology Institut für Bio –und Lebensmitteltechnik, Germany

Speakers & Titles

1. *Mary Ann Augustin; The Commonwealth Scientific and Industrial Research Organization, Australia*
Strategies to feed the global populations
2. *Tushar Gaware; S4S Technologies, India*
Agricultural production – Challenges of the future
3. *Alexander Mathys; Swiss Federal Institute of Technology Zurich (ETH Zurich), Switzerland*
Algae and insects – New types of protein sources from production to downstream processing
4. *Navin K. Rastogi; Central Food Technological Research Institute, India*
Role of emerging technologies in designing future foods

Interactive Discussion – 10 min

Track Theme: Sustainable Food Security, Prevention of Food Losses & Wastes and Future Foods

Sci. Session: 02

Date: 24-10-2018

Time: 14:00-15:30

Venue: Hall 02

Title: Innovative Approaches in Fishery Science and Technologies for Desirable Health Attributes

Chairs:

Vijay Gupta, M.; World Food Laureate, India

Kazuo Miyashita; Hokkaido University, Japan

Speakers & Titles

1. *Shikha Ojha; Teagasc Food Research Centre, Ireland**
Sustainable cleaning and disinfection technology for fish processing industries
2. *Kazuo Miyashita; Hokkaido University, Japan*
Nutritional importance of marine products in the prevention of non-communicable diseases
3. *Ravishankar, C.N.; ICAR-CIFT, India*
Mainstreaming fisheries in global health and nourishment – Research directions and sustainability challenges
4. *Srinivasa Gopal, T.K.; Kerala University of Fisheries and Ocean Studies, India*
Value addition and nutraceuticals from fish and shell fish
5. *Shamasundar B.A.; College of Fisheries, India*
Bioactive peptides from fish protein hydrolysates

Interactive Discussion – 10 min

Track Theme: Food Composition, Nutrition, Health and Wellness

***IUFoST 2018 Young Scientist Competition Excellence Awardee**

Sci. Session: 03

Date: 24-10-2018

Time: 14:00-15:30

Venue: Hall 03

Title: Post-Harvest Food Loss Reduction for Food Security and Sustainable Development in Africa

Chairs:

Ogugua Charles Aworh; University of Ibadan, Nigeria

John N. Kinyuru; University of Agriculture and Technology, Kenya

Speakers & Titles

1. *John H. Muyonga; Makerere University, Uganda*
Effectiveness of improved maize post-harvest handling in loss reduction and quality improvement under small holder farmer conditions in Uganda
2. *Kenneth S. Marsh; Woodstock Institute for Science & the Humanities, USA*
We could feed the world if we recover 16.5% of food now lost – And we already know how!
3. *John N. Kinyuru; University of Agriculture and Technology, Kenya*
Reducing losses and utilization of nutritious unconventional sources of food for food security and sustainable development in Africa
4. *Ogugua Charles Aworh; University of Ibadan, Nigeria*
Post-harvest food loss reduction for food security and sustainable development in Africa

Interactive Discussion – 10 min

Track Theme: Sustainable Food Security, Prevention of Food Losses & Wastes and Future Foods

Sci. Session: 04

Date: 24-10-2018

Time: 14:00-15:30

Venue: Hall 04

Title: ICMSF – Useful Testing for Microbiological Food Safety

Chairs:

Lucia Anelich; Anelich, Consulting, South Africa

Kiran Bhilegaonkar; ICAR-IVRI, India

Speakers & Titles

1. *Leon Gorris; Unilever, The Netherlands*
Introduction to ICMSF's approach to useful sampling and testing
2. *Lucia Anelich; Anelich Consulting, South Africa*
Useful microbiological testing of vegetable products for safety
3. *Kiran Bhilegaonkar; Indian Veterinary Research Institute, India*
Useful microbiological testing of meat and poultry
4. *Leon Gorris; Unilever, The Netherlands*
The contribution of indicator organisms to food safety

Interactive Discussion – 10 min

Track Theme: Food Analysis, Food Quality and Food Safety

Sci. Session: 05

Date: 24-10-2018

Time: 14:00-15:30

Venue: Hall 05

Title: Nutrition, Food Technology and Health

Chairs:

Mary K. Schmidl; University of Minnesota, USA

Speakers & Titles

1. *Jamuna Prakash; Formerly of University of Mysore, India*
Processing effects on nutrients and bioactive compounds
2. *Ding Gangqiang; National Institute for Nutrition and Health, China*
Development of food, nutrition and health in China
3. *Xiaonan Sui; North East Agricultural University, China*
Beyond antioxidants: Unravelling the potential health effects of anthocyanins in bakery products
4. *Mary K. Schmidl; University of Minnesota, USA*
War on weight – Current concepts

Interactive Discussion – 10 min

Track Theme: Food Composition, Nutrition, Health and Wellness

Sci. Session: 06

Date: 24-10-2018
Time: 14:00-15:30
Venue: Hall 06

Title: Power and Promise of Probiotics

Panel Discussion

Chair:

Yongjing Li; Asia Pacific, DuPont Nutrition & Health, China

Moderator:

Murali, T.S.R.; Urjita Food Business Consultants, India

Panelists

1. *Prateek Nag; DuPont Nutrition and Health, India*
2. *Shriram Balasubramaniam; Zuventus Healthcare, India*
3. *Shuja Shekh; Raw Pressery, India*
4. *Moina Oberoi; MO's Superfoods, India*
5. *Rohan Siroya; LifeZen Healthcare Pvt. Ltd., India*

Track Theme: Food Composition, Nutrition, Health and Wellness

Sci. Session: 07

Date: 24-10-2018

Time: 16:00-17:30

Venue: Hall 01

Title: Traditional, Ethnic and Indigenous Foods

Chairs:

Luu Dzuan; Saigon Technology University, Vietnam

Pingfan Rao; Zhejiang Gongshang University, China

Speakers & Titles

1. *Pingfan Rao; Zhejiang Gongshang University, China*
Harvesting functional nanoparticles from fresh water clam soup
2. *Kenji Sato; Kyoto University, Japan*
Health-promoting activities of small peptides in alcohol -and salt – containing Japanese fermented foods
3. *Chin-Kun Wang; Chung Shan Medical University, Taiwan*
Heart protection of tradition ethnic and indigenous roselle drink – a human clinical trial
4. *Preeya Dat-Arun; Food Science Technology Association, Thailand*
Thai traditional foods – Delivering taste and health functions – a southern Thailand case study

Interactive Discussion – 10 min

Track Theme: Traditional, Indigenous and Ethnic Foods

Sci. Session: 08

Date: 24-10-2018

Time: 16:00-17:30

Venue: Hall 02

Title: Networking of NGOs, Academia and Industrial Institutions

Chairs:

Daryl Lund; University of Wisconsin – Madison, USA

Aman Wirakartakusumah; Bogor Agricultural University, Indonesia

Speakers & Titles

1. *Varadaraj, M.C.; Formerly of Central Food Technological Research Institute, India*
Industry support for Food Science & Technology – Academia: Two decades of sustainable interface in India
2. *Donald G. Mercer; University of Guelph, Canada*
Role of universities in professional development for industry and NGOs
3. *Aman Wirakartakusumah; Bogor Agricultural University, Indonesia*
Academic curriculum to meet industry and academy needs
4. *Daryl Lund; University of Wisconsin – Madison, USA*
Scientific integrity in the era of fake news and distrust of scientists

Interactive Discussion – 10 min

Track Theme: Capacity Building & Leadership, Training, Informatics and Networking

Sci. Session: 09

Date: 24-10-2018

Time: 16:00-17:30

Venue: Hall 03

Title: Food Processing in the Context of Globally Advanced Sciences

Chairs:

Ken Buckle; The University of New South Wales, Australia

Brijesh Tiwari; Teagasc Food Research Centre, Ireland

Speakers & Titles

1. *Geoffrey Smithers; Geoffrey Smithers Food Industry Consulting Services Inc., Australia*
Key challenges for the food industry – 2050 and beyond
2. *Carmen Moraru; Cornell University, USA*
Food processing advances can help address the challenges of the new millennium
3. *Tara McHugh; ARS-USDA, USA*
Innovative food processing for health and sustainability
4. *Brijesh Tiwari; Teagasc Food Research Centre, Ireland*
Role of novel technologies for resilient food production systems

Interactive Discussion – 10 min

Track Theme: Value Addition to Agri Materials Through Innovative Food Processing for Cost Effective Food Products

Sci. Session: 10

Date: 24-10-2018

Time: 16:00-17:30

Venue: Hall 04

Title: Hot Topics in Food Packaging

Chairs:

Srinivasa Gopal, T.K.; Kerala University of Fisheries and Ocean Studies, India

Saha, N.C.; Indian Institute of Packaging, India

Speakers & Titles

- 1. Pramod Mahajan; Leibniz Institute for Agricultural Engineering and Bioeconomy, Germany*
Modelling MAP of fruits and vegetables: Remaining challenges
- 2. Sunil Mangalassary; California State University, USA*
Antimicrobial packaging – Performance versus promises
- 3. Jane Muncke; Food Packaging Forum, Switzerland*
Chemical migration from food contact articles: Current issues and scientific challenges

Interactive Discussion – 10 min

Track Theme: Food Chain Logistics and Food Packaging

Sci. Session: 11

Date: 24-10-2018

Time: 16:00-17:30

Venue: Hall 05

Title: Chemistry and Biochemistry of Foods - 01

Chairs:

Rui Hai Liu; Cornell University, USA

Madhavan Nair; Formerly of National Institute of Nutrition, India

Speakers & Titles

1. *Azis Boing Sitanggang; Bogor Agricultural University, Indonesia**
Downscaled enzymatic membrane reactor: A high throughput tool for enzyme-catalysed prebiotic synthesis
2. *Jose Miguel Aguilera; University of Católica de Chile, Chile*
The food matrix: Implications in food processing and nutrition
3. *Madhavan Nair; Formerly of National Institute of Nutrition, India*
Biochemical fortification of micronutrients: Advantages over simple addition of micronutrients
4. *Bimlesh Mann; National Dairy Research Institute, India*
Application of milk proteins in the development of encapsulated bioactive components for functional foods
5. *Muralikrishna G.; Formerly of Central Food Technological Research Institute, India*
Dietary fibre components and their degradation products as nutraceuticals

Interactive Discussion – 10 min

Track Theme: Chemistry and Biochemistry of Foods

***IUFoST 2018 Young Scientist Competition Excellence Awardee**

Sci. Session: 12

Date: 24-10-2018

Time: 16:00-17:30

Venue: Hall 06

Title: Food Innovations - Understanding the Mechanisms

Chairs:

Rosemary Maguire, SAAFoST, South Africa

Darunee Edwards, FoSTAT, Thailand

Speakers & Titles

1. *Anandharamakrishnan, C.; Indian Institute of Food Processing Technology, India*
Gastrointestinal digestion of cooked rice in a dynamic human digestive model
2. *Zhongxiu Chen; Zhejiang Gongshang University, China*
Modulation of the catalytic efficiency of pancreatic lipase and fatty acid transport by macro molecular crowding
3. *Conrad Perera; University of Auckland, New Zealand*
Electrospinning as an encapsulation method for food applications
4. *Jay Kant Yadav; Central University, India*
Designing future food for amyloid related human diseases with special emphasis to the patients of visceral amyloidosis and Alzheimer & Parkinson diseases

Interactive Discussion – 10 min

Track Theme: Value Addition to Agri Materials Through Innovative Food Processing for Cost Effective Food Products

Day 3 – Thursday, October 25, 2018 – Academy Day

Sci. Session: 13

Date: 25-10-2018

Time: 11:00-12:30

Venue: Hall 01

Title: Traditional Foods Knowledge, Wisdom Practices, Informatics and Digitization - 01

Chairs:

Ashok D.B. Vaidya; Kasturba Health Society, India

Rajkumar Hirwani; CSIR-Unit for Research and Development of Information Products, India

Speakers & Titles

1. *Narayana, D.B.A.; Ayurvedic Trust, India*
New product R&D in nutraceuticals from ayurvedic heritage
2. *Rama A. Vaidya; Kasturba Health Society, India*
Initiatives for integrative antenatal nutritional care
3. *Shobha Udipi; Kasturba Health Society, India*
Ayurvedic seasonal health foods: Ayurvedic seasonal health foods – R&D challenges to reverse nutraceuticals
4. *Rajkumar Hirwani; CSIR-URDIP, India*
Traditional knowledge: Documentation, new product development and IP protection

Interactive Discussion – 10 min

Track Theme: Traditional, Indigenous and Ethnic Foods

Sci. Session: 14

Date: 25-10-2018

Time: 11:00-12:30

Venue: Hall 02

Title: Food Fortification in a Globalized World

Chairs:

Venkatesh Mannar, M.G., University of Toronto, Canada

Richard Hurrell, Federal Institute of Technology (ETH), Switzerland

Speakers & Titles

1. *Richard Hurrell, ETH, Switzerland*
Status of food fortification, challenges and opportunities
2. *Levente Diosady, Univ. of Toronto, Canada*
Multiple fortification of salt
3. *Parveen Bhalla; Consultancy in Health & Nutrition Sector, India*
Global progress in fortification of cereals with essential nutrients
4. *Venkatesh Mannar, M.G., University of Toronto, Canada*
Food fortification: The way forward

Interactive Discussion – 10 min

Track Theme: Food Composition, Nutrition, Health and Wellness

Sci. Session: 15

Date: 25-10-2018

Time: 11:00-12:30

Venue: Hall 03

Title: ILSI - Data Requirements and Analytical Challenges in Ensuring Food Safety and Quality

Chairs:

*Seth, P.K.; Formerly of CSIR-Industrial Toxicology Research Centre, India
Rekha Sinha; ILSI, India*

Speakers & Titles

1. *Seth, P.K.; Formerly of CSIR-ITRC, India*
Address by Chair
2. *Sushil Kumar Saxena; Export Inspection Council, India*
Analytical challenges in ensuring compliance with international practices
3. *Tewari, G.M.; NABL Assessor, India*
Laboratory Accreditation: Beneficial requirement to ensure credibility of data generated
4. *Rekha Sinha; ILSI, India*
Concluding remarks of session

Interactive Discussion – 10 min

Track Theme: Food Analysis, Food Quality and Food Safety

Sci. Session: 16

Date: 25-10-2018

Time: 11:00-12:30

Venue: Hall 04

Title: Ensuring a Safe Food Supply: Regulations and Practice

Chairs:

Manfred Ruthsatz; Global Nestle Health Science, Switzerland

Sanjay Dave; Formerly of Food Safety & Standards Authority of India, India

Speakers & Titles

1. *Sanjay Dave; Formerly of FSSAI, India*
End-to-End management for an effective food control system
2. *Raymond Ellard; Food Safety Authority, Ireland*
Ensuring a safe food supply: Regulations and practice
3. *Pankaja Panda; U.S. Food and Drug Administration, India*
U.S. FDA's Food Safety Modernization Act (FSMA): Training, Technical assistance and Guidance documents

Interactive Discussion – 10 min

Track Theme: Food Analysis, Food Quality and Food Safety

Sci. Session: 17

Date: 25-10-2018

Time: 11:00-12:30

Venue: Hall 05

Title: Sustainable Agri Products with Value Addition in the Wellness Food Chain

Chairs:

Panjab Singh; National Academy of Agricultural Sciences, India

Shamasundar, B.A.; College of Fisheries, India

Speakers & Titles

1. *Min-Jeong Kim; National University of Singapore, Singapore**
Photodynamic inactivation by 405 nm light emitting diode against foodborne pathogens on ready-to-eat foods and its antibacterial mechanism
2. *Nagendran Balasundram; Malaysian Palm Oil Board, India*
Palm oil – Towards meeting food security and functionality needs
3. *Matthew D. Moore; University of Massachusetts, USA**
Novel methods in the investigation, detection and control of foodborne viruses

Interactive Discussion – 10 min

Track Theme: Sustainable Food Security, Prevention of Food Losses & Wastes and Future Foods

*IUFoST 2018 Young Scientist Competition Excellence Awardee

Sci. Session: 18

Date: 25-10-2018

Time: 11:00-12:30

Venue: Hall 06

Title: Management of Food Losses and Wastes

Chairs:

Dietrich Knorr; Berlin University of Technology, Germany

*Mary Ann Augustin; The Commonwealth Scientific and Industrial Research
Organization, Australia*

Speakers & Titles

1. *Martin Cole; CSIRO, Australia*
The science of food security
2. *Mary Ann Augustin; CSIRO, Australia*
Reducing food loss and waste: A transdisciplinary approach
3. *Alexander Mathys; Swiss Federal Institute of Technology Zurich
(ETH Zurich), Switzerland*
Emerging food and water stabilization techniques for improved
resource efficiency
4. *Navin K. Rastogi; Central Food Technological Research Institute, India*
Utilization of by-products from food industry

Interactive Discussion – 10 min

Track Theme: Sustainable Food Security, Prevention of Food Losses & Wastes and Future Foods

01. IUFoST Competition Session**Date: 25-10-2018****Time: 13:30-16:15****Venue: Art Gallery Conclave (Hall No.7)**

IUFoST Global Students Fighting Hunger New Product Development Award Competition and IUFoST Rose Spiess Video Award for Sustainable Food Supply

Global Students New Product Development Finalists

Title	Product	Team & Affiliation
1. Super Energy	Energy Eggs	<i>Zixi Hong & team</i> Jiangnan University, China
2. We are Young	Marvel Quinoa Chips	<i>Chang Feng Dong & team</i> Jiangnan University, China
3. Intercef	SuaVita	<i>Melissa Vanersa P Santana & team</i> Universidad de La Sababa, Colombia
4. Annapurna	Khichdi Noodles incorporated with Barnyard Millets	<i>Udayvir Singh & team</i> National Institute of Food Technology Entrepreneurship and Management, India
5. Nabu	Nabu	<i>Alfisah Nur Annisa & team</i> Brawijaya University, Indonesia
6. Yuki	Yuki	<i>Afidatul Lutfita & team</i> Brawijaya University, Indonesia
7. Hungry Hippos	Super-Kai	<i>Anna Worthington & team</i> University of Auckland, New Zealand
8. Cool Bananas	Nutri-Fuel	<i>Nicole-Tan & team</i> University of Auckland, New Zealand
9. Jas Booster	Jack Bang	<i>Angeline Goh-Tse Ning</i> Nanyang Polytechnic, Singapore

02. Rose Spiess Video Award Finalists

Team	Team & Affiliation
1. Team CR	<i>Maripaz Moya Vargas & team</i> University of Costa Rica, Costa Rica
2. Team Food Challenger	<i>Isfari Dinika & team</i> Universitas Padiadjaran, Indonesia
3. Team Padjadjaran Food Research	<i>Isfari Dinika & team</i> Universitas Padiadjaran, Indonesia
4. Team Tempeh	<i>Amadeus Driando Ahnan & team</i> Atma Jaya Catholic University of Indonesia, Indonesia
5. Team Tofu Waste	<i>Afifah Iswara Aji & team</i> Sebelas Maret University, Indonesia

Sci. Session: 19

Date: 25-10-2018

Time: 14:00-15:30

Venue: Hall 01

Title: Traditional Foods Knowledge, Wisdom Practices, Informatics and Digitization - 02

Chairs:

Katiyar, C.K.; Emami Ltd., India

Shriram S. Savrikar; R.A. Podar Medical College, India

Speakers & Titles

1. *Shriram S. Savrikar; R.A. Podar Medical College, India*
Your diet, your road to health through Ayurved
2. *Narender S. Bhatt; CRIA Consultants Pvt. Ltd., India*
Title: Translational research opportunities of therapeutic nutrition in Ayurved
3. *Sharma, S.K.; Member – Food Safety and Standards Authority of India, India*
Application of ayurvedic concepts – Food and dietetics in today's nutraceutical and health supplements

Interactive Discussion – 10 min

Track Theme: Traditional, Indigenous and Ethnic Foods

Sci. Session: 20

Date: 25-10-2018

Time: 14:00-15:30

Venue: Hall 02

Title: Food Engineering and Novel Non-Thermal Processing Innovations

Chairs:

Hosahalli Ramaswamy; McGill University, Canada

*Vasudevappa, C.; National Institute of Food Technology Entrepreneurship
and Management, India*

Speakers & Titles

1. *Mukund Karwe; Rutgers University, USA*
Cold plasma application in foods
2. *Hosahalli Ramaswamy; McGill University, Canada*
High pressure processing: Overview and highlights of some current research
on high pressure impregnation
3. *Donghong Liu; Fuli Institute of Food Science Zhejiang University, China*
Power ultrasound application in food processing
4. *Piyush Jha; ONIRIS, France*
Freezing under static and oscillating electromagnetic fields: Overview and
recent advances
5. *Rakesh Singh; University of Georgia, USA*
Heat transfer and quality during baking of selected food products in a pilot-
scale radiant wall oven

Interactive Discussion – 10 min

Track Theme: Food Engineering

Sci. Session: 21

Date: 25-10-2018

Time: 14:00-15:30

Venue: Hall 03

Title: Food & Nutrition Security and Agriculture

Chairs:

Krishan Lal; Global Network of Science Academy, India

Volker ter Meulen; European Academies Science Advisory Council, Germany

Speakers & Titles

1. *Robin Fears; EASAC, Germany*
Opportunities and challenges for food and nutrition security: The perspective from EASAC
2. *Michael Granvogl; Technical University of Munich, Germany*
Consumer expectations on food of 21st century: Healthy and flavourful and industrial challenges
3. *John H. Muyonga; Makerere University, Uganda*
Opportunities and challenges for research on food and nutrition security and agriculture in Africa

Interactive Discussion – 10 min

Track Theme: Sustainable Food Security, Prevention of Food Losses & Wastes and Future Foods

Sci. Session: 22

Date: 25-10-2018

Time: 14:00-15:30

Venue: Hall 04

Title: How the 'High Protein' Trend is Driving Growth and Innovation in the Indian Food and Beverage Industry

Panel Discussion

Moderator:

Jean M. Heggie; DuPont Nutrition & Health, USA

Panelists

1. *Tony Andrew; DuPont Nutrition & Health, USA*
2. *Manoj Pareek; GSK Consumer Healthcare, India*
3. *Vijay Uttarwar; Naturell India Pvt. Ltd, India*
4. *Rohit Bhagat; Life Health Food, India*
5. *Ashok Bhave; Raptakos, Brett & Co. Ltd., India*

Track Theme: Nutritionals, Nutraceuticals and Functional Foods

Sci. Session: 23

Date: 25-10-2018

Time: 14:00-15:30

Venue: Hall 05

Title: ISNFF-Functional Food Ingredients and Natural Antioxidants in Food Preservation and/or Health Promotion

Chairs:

Fereidoon Shahidi; Memorial University of Newfoundland, Canada

Debasis Bagchi; Cepham Pharma, USA

Speakers & Titles

1. *Fereidoon Shahidi; Memorial University of Newfoundland, Canada*
Food phenolics as antioxidants: Recent advances and prospects
2. *Rong Tsao; Agriculture and Agri-Food, Canada*
Antioxidants: Bioaccessibility, bioavailability and anti-inflammatory effects of food bioactives
3. *Chin-Kun Wang; Chung Shan Medical University, Taiwan*
The improvement effect of phytochemicals on the function of brain and intestine
4. *Debasis Bagchi; Cepham Pharma, USA*
Efficacy and safety of selected novel nutraceuticals and functional foods and healthy weight management

Interactive Discussion – 10 min

Track Theme: Nutritionals, Nutraceuticals and Functional Foods

Sci. Session: 24

Date: 25-10-2018

Time: 14:00-15:30

Venue: Hall 06

Title: How to Conduct Effective Information Searches in the Science and Technology of Food

Panel Discussion

Chairs:

Colin Dennis; IFIS Publishing, UK

Jonathan Griffin; IFIS Publishing, UK

Panelists

1. *Jonathan Griffin; IFIS Publishing, UK*

2. *Colin Dennis; IFIS Publishing, UK*

3. *Gunnar Sigge; Stellenbosch University, South Africa*

4. *Matthew D. Moore; University of Massachusetts, USA*

Track Theme: Capacity Building & Leadership, Training, Informatics and Networking

Sci. Session: 25

Date: 25-10-2018

Time: 16:00-17:30

Venue: Hall 01

Title: Innovative Technologies for Expanding Soybean Utilization

Chairs:

Keshun Liu; ARS – USDA, USA

Murali Krishna, M.; Formerly of Association of Food Scientists & Technologists (India), Hyderabad Chapter and Formerly of Solae - E.I. DuPont, India

Special Address Remarks:

Vijayanand, P.E.; USSEC, India

Speakers & Titles

- 1. Murali Krishna, M.; Formerly of AFST(I), Hyderabad Chapter and Formerly of Solae - E.I. DuPont, India*
Soybean – An ideal food source for bridging the protein / pulses gap in South Asia
- 2. Andreas Altemueller; U.S. Soybean Export Council (USSEC) and United Soybean Board (USB), USA*
High oleic soybean oil - Development, features and applications
- 3. Keshun Liu; ARS – USDA, USA*
Historical developments, current status and challenges of processing soybeans through aqueous extraction
- 4. Na Zhang; Harbin University of Commerce, China*
Progress in science and technology for traditional Chinese fermented soy foods

Interactive Discussion – 10 min

Track Theme: Food Composition, Nutrition, Health and Wellness

Sci. Session: 26

Date: 25-10-2018

Time: 16:00-17:30

Venue: Hall 02

Title: Food, Nutrition and Health – Linking with Tradition and Culture

Chairs:

Jamuna Prakash; Formerly of University of Mysore, India

Hitesh Vyas; Sunny Crunch Food Ltd., Canada

Speakers & Titles

1. *Hyun-Sook Kim; Sookmyung Women's University, Republic of Korea*
Story, culture and Korean food
2. *Sheetal Gupta; Food Safety & Standards Authority of India, India*
Indian traditional dietary practices, food related rituals and their influence on health and nutrition
3. *Shirin Adel Pilerood; Modern Healthcare Clinic, Iran*
Traditional food beliefs of Iran and relationship to health
4. *Lijing Ke; Zhejiang Gongshang University, China*
Micro/nano-particles of heat stable polyphenol oxidase activity is an important component in black tea infusion

Interactive Discussion – 10 min

Track Theme: Food Composition, Nutrition, Health and Wellness

Sci. Session: 27

Date: 25-10-2018

Time: 16:00-17:30

Venue: Hall 03

Title: ISFANS - Nanoscience Phenomenon in Food Processing

Chairs:

Hongda Chen; USDA, USA

Hyun Jin Park, Korea University, Republic of Korea

Speakers & Titles

1. *Hyun Jin Park; Korea University, Republic of Korea*
Potential migration of silver nanoparticles from polymeric films and products
2. *Cristina Sabliov; Louisiana State University, USA*
Nanoparticles uptake and translocation in hydroponically grown sugarcane plants
3. *Ralf Greiner; Max Rubner Institut, Germany*
Interaction of inorganic nanoparticles with the food matrix: Whey proteins as an example
4. *Jianwu Zhou; Gonshang University, China*
Direct interaction of food micro/nanoparticles with oral macrophages

Interactive Discussion – 10 min

Track Theme: Chemistry and Biochemistry of Foods

Sci. Session: 28

Date: 25-10-2018

Time: 16:00-17:30

Venue: Hall 04

Title: ALACCTA-Latin American Food Regulatory Environment and its Implications on Processed Foods

Chairs:

Sara Esther Valdés Martínez; Universidad Nacional Autónoma de México, Mexico
Susana Socolovsky; Argentine Nutrition Society, Argentina

Speakers & Titles

1. *Susana Socolovsky; Argentine Nutrition Society, Argentina*
Overview: The Latin American food regulatory environment and its implications on processed foods
2. *Suzana Caetano da Silva Lannes; University of Sao Paulo, Brazil*
Main updates on food regulation in Brazil with focus on nutritional factors
3. *Gisela Kopper, M.S.; Food and Agriculture Consultancies, Costa Rica*
Latin America's challenge: The urgent need for a harmonized global food labelling regulation
4. *Sara Esther Valdés Martínez; Universidad Nacional Autónoma de México, Mexico*
Food labelling: Are we achieving the goals to inform the consumer to choose healthy food, using the information in the label?

Interactive Discussion – 10 min

Track Theme: Food Analysis, Food Quality and Food Safety

Sci. Session: 29

Date: 25-10-2018

Time: 16:00-17:30

Venue: Hall 05

Title: Chemistry and Biochemistry of Foods - 02

Chairs:

Mariusz Piskula; Institute of Animal Reproduction and Food Research, Poland

Declan Troy; Teagasc Food Research Centre, Ireland

Speakers & Titles

1. *Christine Morand; French National Institute for Agricultural Research, France*
Inter-individual variation in the bio-efficacy of dietary plant food bioactives in humans
2. *Henryk Jelen; Poznan University of Life Sciences, Poland*
Brassica vegetables flavor: From chemistry to perception
3. *Vasilis Valdramidis; University of Malta, Malta*
Applications of nanoparticles in post-harvest intervention strategies
4. *Brijesh K. Tiwari; Teagasc Food Research Centre, Ireland*
Impact of non-thermal technologies in food proteins and lipids
5. *Janusz Kapusniak; Jan Dlugosz University, Poland*
Enzyme resistant preparations from potato starch for beverage industry

Interactive Discussion – 10 min

Track Theme: Chemistry and Biochemistry of Foods

Sci. Session: 30

Date: 25-10-2018

Time: 16:00-17:30

Venue: Hall 06

Title: GHI-Science Based Approach Towards Regulatory Issues

Chairs:

Huub Lelieveld; Global Harmonization Initiative, The Netherlands

Viduranga Y. Waisundara; Rajarata University of Sri Lanka, Sri Lanka

Speakers & Titles

1. *An-I Yeh; National Taiwan University, Taiwan*
Where and how is the use of new nanoparticles in food processing regulated
2. *Dominique Taeymans; FoodREG Consult, Switzerland; Heidi Kotilainen & Nicolas Meneses; Buhler AG, Switzerland*
New food safety preservation technologies push for international harmonization
3. *Janitha Liyanage, Sabaragamuwa University of Sri Lanka, Sri Lanka*
Identification of food safety issues and a framework for hygiene practices of street-vended food - A Sri Lankan example
4. *Purabi Bose; Landing Together, India and Bernd van der Meulen; GHI Board, The Netherlands*
Film "TARA – Alpinia Nigra", a Landing Together Film

Interactive Discussion – 10 min

Track Theme: Food Analysis, Food Quality and Food Safety

Elevator Pitch Contest**Date: 25-10-2018****Time: 16:30 – 17:30****Venue: Business Conclave Hall****Elevator Pitch Contest by Global Alliance for Improved Nutrition (GAIN)**

The Elevator Pitch Contest (EPC) by Global Alliance for Improved Nutrition (GAIN), in collaboration with Sight and Life, Mars Incorporated and Postharvest Loss Alliance for Nutrition (PLAN), is seeking disruptive ideas from students and young professionals who can design a cutting edge product, service, technology, application or approach reducing or eliminating exposure to aflatoxin-contaminated foods and feed

Moderator:

Klaus Kraemer; Sight and Life, USA

Contest Title:

“Disruptive ideas for an aflatoxin free food system”

Six Finalists short listed from a pool of more than 50 entries from students and young professionals will pitch their ideas at this EPC

Day 4 – Friday, October 26, 2018 – Healthy Meal Day

Sci. Session: 31

Date: 26-10-2018

Time: 08:30-10:00

Venue: Hall 01

Title: Natural Flavour Ingredients: Applications in Food and Health

Chairs:

Jamuna Prakash; Formerly of University of Mysore, India

Snigdha Misra; International Medical University, Malaysia

Speakers & Titles

1. *Jamuna Prakash; Formerly of University of Mysore, India*
Efficacy of monosodium glutamate in salt reduction: Experience with Indian cuisine
2. *Snigdha Misra; International Medical University, Malaysia*
Umami application promotes appetite, improves dietary intake and reduces dietary sodium among elderly
3. *Mallick, H.N.; All India Institute of Medical Sciences, India*
Physiological fate of dietary glutamate
4. *Prabhavathi, S.N.; University of Mysore, India*
Free glutamic acid in selected vegetables and organoleptic quality of monosodium glutamate added vegetable-based products

Interactive Discussion – 10 min

Track Theme: Value Addition to Agri Materials Through Innovative Food Processing for Cost Effective Food Products

Sci. Session: 32

Date: 26-10-2018

Time: 08:30-10:00

Venue: Hall 02

Title: Food Engineering: A radical vision for the XXI Century

Chairs:

Swamy Anantheswaran; The Pennsylvania State University, USA

Keshavan Niranjana; University of Reading, UK

Speakers & Titles

1. Keshavan Niranjana; University of Reading, UK

Re-engineering food engineering curriculum to meet XXI century business challenges

2. Paul Singh, R.; University of California, USA

Innovative learning methods for food engineering courses

3. Ashim Datta; Cornell University, USA

Modelling as an enabler in food education, research and manufacturing: Strategies for resource development

4. Swamy Anantheswaran; The Pennsylvania State University, USA

On-line courses for the XXI century food industry personnel

Interactive Discussion – 10 min

Track Theme: Capacity Building & Leadership, Training, Informatics and Networking

Sci. Session: 33

Date: 26-10-2018

Time: 08:30-10:00

Venue: Hall 03

Title: Food and Agri Business / Technologies in Relation to Geographical Agri-Diversity and Innovative Food Technologies

Chairs:

Been-Huang Chiang; National Taiwan University, Taiwan

Ly Nguyen Binh; Cantho University, Vietnam

Speakers & Titles

1. *Stefan Hubert; Friedrich-Alexander-Universität, Germany**
Virtualization of food production system: A case study on breweries
2. *Emmanuel Hatzakis, Ohio State University, USA***
Producing value added products from food waste: Bioplastic precursor from spent coffee grounds and natural colourant from avocado seeds
3. *Ter-Fung Tsao; Standards Foods Corporation, Taiwan*
The technology advancement in rice industry and benefits of parboiling
4. *Been-Huang Chiang; National Taiwan University, Taiwan*
Rethinking cane sugar refining and a processing protocol for manufacturing non-centrifugal sugar with health benefit

Interactive Discussion – 10 min

Track Theme: Value Addition to Agri Materials Through Innovative Food Processing for Cost Effective Food Products

*IUFoST 2018 Young Scientist Competition Excellence Awardee

**IUFoST 2018 Food Ingredients Awardee

Sci. Session: 34

Date: 26-10-2018

Time: 08:30-10:00

Venue: Hall 04

Title: Advances in Molecular Biology as Relevant to Food Technology

Chairs:

Michael S. Knowles; Food Science Consultant, UK

*Andrew F. Roberts; International Life Science Institute
Research Foundation, USA*

Speakers & Titles

1. *Andrew F. Roberts; ILSI Research Foundation, USA*
History and context for food safety assessment of food derived from genetically engineered plants
2. *Vibha Ahuja; Biotech Consortium, India*
Food safety assessment for genetically engineered plants in South Asia
3. *Lalitha R. Gowda, Formerly of Central Food Technological Research
Institute, India*
Methods for the detection, identification and quantification of GM material in food

Interactive Discussion – 10 min

Track Theme: Molecular Biology, Biotechnology and Microbiology of Foods

Sci. Session: 35

Date: 26-10-2018

Time: 08:30-10:00

Venue: Hall 05

Title: Food Science Frontier Researches in China

Chairs:

Pingfan Rao; Zhejiang Gongshang University, China

Jianshe Chen; Zhejiang Gongshang University, China

Speakers & Titles

1. *Lijing Ke; Zhejiang Gongshang University, China*
Antioxidant activity of soup micro/nano-particles is microstructure dependent
2. *Jianshe Chen; Zhejiang Gongshang University, China*
The current status of food science and nutrition research in China
3. *Xinmiao Wang; Zhejiang Gongshang University, China*
Food oral processing, development and challenges
4. *Yumei Qin; Zhejiang Gongshang University, China*
Chlorogenic acid affect intestinal stem cell function in different segments of the mouse intestine
5. *Xuan Zhu; Zhejiang Gongshang University, China*
Impact of cyanocobalamin and methylcobalamin in inflammatory bowel diseases and the intestinal microbiota composition in mice

Interactive Discussion – 10 min

Track Theme: Nutritionals, Nutraceuticals and Functional Foods

Sci. Session: 36

Date: 26-10-2018

Time: 08:30-10:00

Venue: Hall 06

Title: Food Engineering and Thermal Process Innovation

Chairs:

Daryl Lund; University of Wisconsin - Madison, USA

Anandharamakrishnan, C.; Indian Institute of Food Processing Technology, India

Speakers & Titles

1. *Hosahalli Ramaswamy; McGill University, Canada*
Food sterilization from Appert to Pascal
2. *Sudhir Sastry; Ohio State University, USA*
Recent advances in electro-technologies for food processing
3. *Mishra, H.N.; Indian Institute of Technology - Kharagpur, India*
Innovative extrusion processes to produce novel foods

Interactive Discussion – 10 min

Track Theme: Food Engineering

Sci. Session: 37

Date: 26-10-2018

Time: 11:00-12:30

Venue: Hall 01

Title: Recent Innovations that Deliver Taste and Benefit Health and Sustainability

Chairs:

Ashok Sinha; Formerly of Ministry of Food Processing Industries, India

Priscilla Samuel; PureCircle Stevia Institute, USA

Speakers & Titles

1. *Srideep Kesavan; Coca-Cola India Pvt. Ltd., India*
Global and Indian beverage landscape – Portfolio transformation
2. *Siddhartha Purkayastha; PureCircle, USA*
Advances in *Stevia* science, technology and safety that support the use of this natural sweetener for all ages
3. *Sunil Adsule; Coca-Cola India Pvt. Ltd., India*
State of technology innovations to improve productivity, safety and stability of beverages
4. *Asim Parekh; Coca-Cola India Pvt. Ltd., India*
Fruit circular economy – Project Unnati – involving community in sustainable agriculture practices to improve yield
5. *Navneet Singh; PureCircle, India*
Stevia sustainability and recent agricultural development | India and beyond
6. *Siddhartha Purkayastha; PureCircle, USA*
Recent *Stevia* innovations that enable the formulation of great tasting reduced/zero calorie foods and beverages

Interactive Discussion – 10 min

Track Theme: Food Composition, Nutrition, Health and Wellness

Sci. Session: 38

Date: 26-10-2018

Time: 11:00-12:30

Venue: Hall 02

Title: Meat and Poultry Processing – Global Perspectives and Approaches

Chairs:

George Ooko Abong; University of Nairobi, Kenya

Obadina Adewale; Federal University of Agriculture, Nigeria

Speakers & Titles

1. *Fidel Toldra; Instituto de Agroquímica y Tecnología de Alimentos (CSIC), Spain*

Role of muscle peptidases in the generation of bioactive peptides in dry cured meats

2. *Colm O'Donnell; University College Dublin, Ireland*

Development and application of process analytical technology tools in meat processing

3. *Obadina Adewale; Federal University of Agriculture, Nigeria*

Newer approaches in biotechnology as relevant to meat and poultry science

Interactive Discussion – 10 min

Track Theme: Value Addition to Agri Materials Through Innovative Food Processing for Cost Effective Food Products

Sci. Session: 39

Date: 26-10-2018

Time: 11:00-12:30

Venue: Hall 03

Title: Innovations in Dairy Foods and Animal Feed

Chairs:

Richard Ipsen; University of Copenhagen, Denmark

Bikash Ghosh, National Dairy Research Institute, India

Speakers & Titles

1. *Harjinder Singh; Massey University, New Zealand*
Recent innovations in dairy products and ingredients: New Zealand dairy industry story
2. *Richard Ipsen; University of Copenhagen, Denmark*
Opportunities for producing dairy products from camel milk
3. *Bikash Ghosh, National Dairy Research Institute, India*
Functional dairy foods: Potential role of milk constituents and their health benefits

Interactive Discussion – 10 min

Track Theme: Value Addition to Agri Materials Through Innovative Food Processing for Cost Effective Food Products

Sci. Session: 40

Date: 26-10-2018

Time: 11:00-12:30

Venue: Hall 04

Title: New Packaging Materials to Address Sustainability

Chairs:

Claire Koelsch Sand; Stillwater, USA

Ravishankar, C.N; Central Institute of Fisheries Technology, India

Speakers & Titles

1. *Tara McHugh; ARS-USDA, USA*
Eat the package first – Trends in edible films and coatings
2. *Fabio Licciardello; University of Modena and Reggio Emilia, Italy*
Packaging and its diverse contributions to food sustainability
3. *Claire Koelsch Sand; Stillwater, USA*
Sustainable packaging and its role in reducing food waste

Interactive Discussion – 10 min

Track Theme: Food Chain Logistics and Food Packaging

Sci. Session: 41

Date: 26-10-2018

Time: 11:00-12:30

Venue: Hall 05

**Title: Health and Wellness Through Functional Foods:
Food Components with Special Health Benefits and
Traditional Distilled Wisdom**

Chairs:

*Alastair Hicks; International Academy of Food Science & Technology, Thailand
Lucy Sun Hwang; National Taiwan University, Taiwan*

Speakers & Titles

1. *Mariusz Piskula; Institute of Animal Reproduction and Food Research, Poland*
Onion and its dry skin – Potential health promoters
2. *Dzuan Luu; Saigon Technology University, Vietnam*
Traditional functional foods of Vietnam – Science based commercialization reach out
3. *Lucy Sun Hwang; National Taiwan University, Taiwan*
Health effects of Longan flower
4. *Le Nguyen Doan Duy; Ho Chi Minh City University of Technology, Vietnam*
Antibacterial and antioxidant activity of extract from some green vegetable leaf in Vietnam and its application in food product

Interactive Discussion – 10 min

Track Theme: Nutritionals, Nutraceuticals and Functional Foods

Sci. Session: 42

Date: 26-10-2018

Time: 11:00-12:30

Venue: Hall 06

Title: Catalyzing Innovations in Foods for Health Research through Centers of Excellence

Chairs:

Harjinder Singh; Massey University, New Zealand

Paul Singh, R.; University of California, USA

Speakers & Titles

1. *Manohar Garg; University of Newcastle, Australia*
Exploring the food structure and nutrition interface: Cross-Tasman collaborations
2. *Warren McNabb; Massey University, New Zealand*
Catalyzing innovations in foods for health research through centers of excellence
3. *Paul Singh, R.; University of California, USA*
Research unravelling gastric digestion – Cross Pacific collaborations of foods
4. *Rao, P.G.; Council of Scientific & Industrial Research, India*
Networking of research, academy and industry for catalyzing innovations in food science and technology – Sharing Indian experience

Interactive Discussion – 10 min

Track Theme: Capacity Building & Leadership, Training, Informatics and Networking

Sci. Session: 43

Date: 26-10-2018

Time: 14:00-15:30

Venue: Hall 01

Title: ILSI's Food Safety Potpourri: Approaches to Optimize Food Quality

Chairs:

Daryl Lund; University of Wisconsin-Madison, USA

Peter Gerner Smidt; Centers for Disease Control & Prevention, USA

Speakers & Titles

1. *Monica Ponder; Virginia Tech, USA*

Survival of *Salmonella enterica* and a surrogate microorganism on whole black pepper corns and cumin seeds subjected to ethylene oxide fumigation or vacuum assisted steam pasteurization

2. *Peter Gerner Smidt; Centers for Disease Control & Prevention, USA*

The use of next generation sequencing for improving food safety

3. *Sue O'Hagan; Pepsico, USA*

New approaches to exposure assessment of process related contaminants in food by biomarkers monitoring

Interactive Discussion – 10 min

Track Theme: Food Analysis, Food Quality and Safety

Sci. Session: 44

Date: 26-10-2018

Time: 14:00-15:30

Venue: Hall 02

Title: Last Mile Nutrition in India

Panel Discussion

Chair

Klaus Kraemer; Sight and Life, Switzerland

Panelists

1. *Kalpana Beesabathuni; Sight and Life, India*
2. *Gurvinder Ahluwalia; Digital Twins Labs, USA*
3. *Raghvesh Ranjan; IPE Global Limited, India*
4. *Rajan Sankar; Tata Trusts, India*
5. *Ruchira Jaitly; DSM, India*

15:30 - 15:45

EPC Award Presentation Ceremony

Track Theme: Food Composition, Nutrition, Health and Wellness

Sci. Session: 45

Date: 26-10-2018

Time: 14:00-15:30

Venue: Hall 03

Title: Health and Wellness Through 'Daily Dose of Nuts'

Chairs:

Guangwei Huang; Almond Board of California, USA

Smarta, R.B.; Interlink Marketing Consultancy Pvt Ltd., India

Speakers & Titles

1. *Saha, N.C.; Indian Institute of Packaging, India*
The latest of packaging of nuts – 'Fresh for Ever' Concept
2. *Guangwei Huang; Almond Board of California, USA*
Maximizing nutrition values of almonds: Substantiated health benefits and quality preservation
3. *Harbinder Maan; Almond Board of California, USA*
Innovation in new almond product introduction: New opportunities in snacking
4. *Smarta, R.B.; Interlink Marketing Consultancy Pvt Ltd., India*
Bioactives and nuts – *A peep into future marketing*

Interactive Discussion – 10 min

Track Theme: Food Composition, Nutrition, Health and Wellness

Sci. Session: 46

Date: 26-10-2018

Time: 14:00-15:30

Venue: Hall 04

Title: Building Regulatory Capacity to Ensure Safe and Nutritious Food in Domestic Markets from Farm to Folk

Chairs:

Pawan Agarwal, Food Safety & Standards Authority of India, India

Lystra N. Antoine; Global Food Safety Partnership, World Bank Group (Agriculture), USA

Panelists

1. *Sudhir Sitapati; Hindustan Unilever Ltd., India*

2. *Paul B. Young; Water Corporation*

3. *Delia Grace Randolph; International Livestock Research Institute*

4. *Aing Hoksrun; Ministry of Health, Govt. of Cambodia, Cambodia*

5. *Gantogtokh Togoo; Ministry of Food, Agriculture and Light Industry, Govt. of Mongolia, Mongolia*

Track Theme: Food Analysis, Food Quality and Safety

Sci. Session: 47

Date: 26-10-2018

Time: 14:00-15:30

Venue: Hall 05

Title: ISNFF-Bioactive Proteins and Peptides in Foods for Disease Risk Reduction

Chairs:

Rotimi Aluko; University of Manitoba, Canada

Jianping Wu; University of Alberta, Canada

Speakers & Titles

1. *Rotimi Aluko; University of Manitoba, Canada*
Pea protein – derived peptides as protease inhibitors: Potential ingredients for formulation of functional foods
2. *Jianping Wu; University of Alberta, Canada*
Perspectives on the potential of bioactive peptides against metabolic syndrome
3. *Chibuikwe Udenigwe; University of Ottawa, Canada*
Influence of processing – induced structural modification on peptide bioactivity
4. *Anoma P. Chandrasekara; Wayamba University, Sri Lanka*
Cereal and legume blends in functional foods to promote health

Interactive Discussion – 10 min

Track Theme: Nutritionals, Nutraceuticals and Functional Foods

Sci. Session: 48

Date: 26-10-2018

Time: 14:00-15:30

Venue: Hall 06

Title: Industry–Academia: Needs and Strategies for Joint Training Activities

Chairs:

Cristina L. Silva; Universidade Católica Portuguesa, Portugal

Gerhard Schleining; University of Natural Resources and Life Sciences, Austria

Speakers & Titles

1. *Paola Pittia; University of Teramo, Italy*
Skills and knowledge to widen food sector related open innovation, optimization and development
2. *Rui Costa; Instituto Politécnico de Coimbra, Portugal*
Green Skills in the food sector
3. *Gerhard Schleining; University of Natural Resources and Life Sciences, Austria*
International capacity building experiences
4. *Alastair Hicks; International Academy of Food Science and Technology, Thailand*
Poverty reduction and empowerment of vulnerable groups through enterprise skills development in village level processing

Interactive Discussion – 10 min

Track Theme: Capacity Building & Leadership, Training, Informatics and Networking

Sci. Session: 49

Date: 26-10-2018

Time: 16:00-17:30

Venue: Hall 01

Title: Traditional Chinese Medicine and its Linkage to Food Habits

Chairs:

Lee-Yan Sheen; National Taiwan University, Taiwan

Lijing Ke; Zhejiang Gongshang University, China

Speakers & Titles

1. *Lee-Yan Sheen; National Taiwan University, Taiwan*
Physiological signals of dietary therapy in traditional Chinese medicine: Ancient wisdom as preventive medicine
2. *Chin-Kun Wang; Chung Shan Medical University, China*
The lineage of Si Wu Tang to foods and its function
3. *Zicai Wang; Sun Yat-Sen University, China*
1H NMR-based metabolomic profiling in shanxi aged vinegar obtained from different aging years
4. *Huaiyu Gu; Sun Yat-Sen University, China*
Anti-diabetes effect of the combination of *Pericarpium citri reticulatae* and Fuzhuan brick tea

Interactive Discussion – 10 min

Track Theme: Traditional, Indigenous and Ethnic Foods

Sci. Session: 50

Date: 26-10-2018

Time: 16:00-17:30

Venue: Hall 02

Title: Agri-Food Science Interface in Value Addition

Chairs:

Singh, R.B.; Formerly of Central Agricultural University, India

Ravishankar, G.A.; Dayananda Sagar Educational Institutions, India

Speakers & Titles

1. *Tamang, J.P.; Sikkim University, India*
Recent developments in microbiome and health benefits of selected fermented foods
2. *Shutao Liu; Fuzhou University, China*
In vivo bioactivity of oral administration of superoxide dismutase and its possible mechanism
3. *Ravishankar, G.A.; Dayananda Sagar Educational Institutions, India*
Global trends in research on algal biomass production, coupled to its commercial utilization as a sustainable source of bioactive compounds for health food applications
4. *Koushik Adhikari; University of Georgia, USA*
Effect of light roasting, packaging, storage temperature and long-term storage on quality changes in peanuts

Interactive Discussion – 10 min

Track Theme: Value Addition to Agri Materials Through Innovation Food Processing for Cost Effective Food Products

Sci. Session: 51

Date: 26-10-2018

Time: 16:00-17:30

Venue: Hall 03

**Title: Emerging Approaches and Technologies for Sustainable Food Supply
(ECSS - IAFoST)**

Chairs:

George O. Abong; University of Nairobi, Kenya

*Alexander Mathys; Swiss Federal Institute of Technology Zurich
(ETH Zurich), Switzerland*

Speakers & Titles

1. *Alexander Mathys; Swiss Federal Institute of Technology Zurich
(ETH Zurich), Switzerland*

Integrated sustainability assessment of national food systems through nutritional, environmental and social indicators

2. *Miguel Cerqueira; International Iberian Nanotechnology Laboratory, Portugal*
Use of nanotechnology on the development of bio-based coatings and films for food applications

3. *Chibuike Udenigwe; University of Ottawa, Canada*
Bioinformatics aided approaches to the production of peptide-based functional foods

4. *George O. Abong; University of Nairobi, Kenya*
Opportunities and challenges of forming and sustaining food science and technology associations in Africa

Interactive Discussion – 10 min

Track Theme: Sustainable Food Security, Prevention of Food Losses & wastes and Future Foods

Sci. Session: 52

Date: 26-10-2018

Time: 16:00-17:30

Venue: Hall 04

Title: Nutrition in Health and Disease Management: Learnings from Regulatory Science to Enable Innovation

Chairs:

Manfred Ruthsatz; Global Nestle Health Science, Switzerland

Sushil Kumar Saxena; Export Inspection Council, India

Speakers & Titles

- 1. Sushil Kumar Saxena; Export Inspection Council, India*
Hurdles and opportunities to import and export value added foods in India
- 2. Ruth E. Timme and Eric Stevens; U.S. Food and Drug Administration, USA*
Genome Trakr database: Global WGS network for foodborne pathogenic traceback
- 3. Bernd Haber; Global Regulatory & External Affairs, DE*
The importance of food supplements for public health and well-being – Scientific, regulatory and access matters

Interactive Discussion – 10 min

Track Theme: Food Analysis, Food Quality and Safety

Sci. Session: 53

Date: 26-10-2018

Time: 16:00-17:30

Venue: Hall 05

Title: Chemistry and Biochemistry of Foods – 03

Chairs:

Sangsuk Oh; Ewha Womans University, Republic of Korea

Sung-Joon Lee; Korea University, Republic of Korea

Speakers & Titles

1. *Markus Fischer; Institut für Lebensmittelchemie, Germany*
The global food value chain – Systemic strategies for food authentication
2. *Rui Hai Liu; Cornell University, USA*
Chemistry of nutrients and bio-compounds
3. *Leif H. Skibsted; University of Copenhagen, Denmark*
Carotenoid / polyphenol interaction and food quality
4. *Sung-Joon Lee; Korea University, Republic of Korea*
Azelaic acid activates ectopic olfactory receptor and regulates cellular lipid metabolism and adiposity
5. *Pallu Reddanna; University of Hyderabad, India*
Recent advances in omega-3 and -6 polyunsaturated fatty acids (PUFAs)

Interactive Discussion – 10 min

Track Theme: Chemistry and Biochemistry of Foods

Sci. Session: 54

Date: 26-10-2018

Time: 16:00-17:30

Venue: Hall 06

**Title: Innovations in Traditional, Functional and Healthy Food Products
– Scientific Challenges**

Chairs:

Weibiao Zhou; National University of Singapore, Singapore

Lekh Juneja; Rohto Pharmaceutical Co., Japan

Speakers & Titles

1. *Lekh Juneja; Rohto Pharmaceutical Co., Japan*
Antiaging innovations and perspectives of longevity – The 100 year Age life
2. *Weibiao Zhou; National University of Singapore, Singapore*
Opportunities and scientific challenges in developing modern functional bakery products
3. *Kasturi Sen Ray; Tata Institute of Social Sciences, India*
Challenges for the innovations in functional food products: Role of nutritionists and dieticians
4. *Prabhavathi, S.N.; University of Mysore, India*
Acceptability profile of cereal based traditional dishes prepared by incorporating a flavor enhancer
5. *Sinija, V.R.; Indian Institute of Food Processing Technology, India*
Nutritional aspects of pomegranate (*Punica granatum*) waste from juice industry and its effect on new product development

Interactive Discussion – 10 min

**Track Theme: Value Addition to Agri Materials Through Innovation Food Processing for
Cost Effective Food Products**

Day 5 – Saturday, October 27, 2018 – Valedictory Day

Sci. Session: 55

Date: 27-10-2018

Time: 08:30-10:00

Venue: Hall 01

Title: Innovative Approaches in Food Processing with Benchmark of Quality and Safety

Chairs:

Marcus Volkert; GNT Europa Gmbh, Germany

Vasudeva Singh; Guwahati University Institute of Science and Technology, India

Speakers & Titles

1. *Marcus Volkert; GNT Europa Gmbh, Germany*
Colouring foods and beyond – Simple but effective ingredient solutions from fruits and vegetables
2. *Purnendu C. Vasavada; University of Wisconsin – River Falls, USA*
Verification and validation: Essential tools for ensuring food safety and regulatory compliance
3. *Vasudeva Singh; Guwahati University Institute of Science and Technology, India*
Whole grain red rice pasta: Development and quality characteristics with respect to cooking, sensory, nutrient and nutraceutical properties
4. *Kalpanadevi, C.; Central Food Technological Research Institute, India*
Rice bran proteins for combatting acute protein malnutrition

Interactive Discussion – 10 min

Track Theme: Value Addition to Agri Materials Through Innovation Food Processing for Cost Effective Food Products

Sci. Session: 56

Date: 27-10-2018

Time: 08:30-10:00

Venue: Hall 02

Title: ISOPOW - Water in Foods – Conservation in Processing and Sustainability

Chairs:

Yrjö H. Roos: University College, Ireland

Lilia Ahrne, University of Copenhagen, Denmark

Speakers & Titles

1. *Bhesh Bhandari; University of Queensland, Australia*
Water mobility of structured water in model water-in-oil dispersions
2. *Lilia Ahrne; University of Copenhagen, Denmark*
Stable milk concentrates as dairy ingredients
3. *Dominique Champion; AgroSup, France*
Identification of complex glass transition phenomena by DSC in composite food materials: Impact of plasticization by water and sucrose
4. *Yrjö H. Roos: University College, Ireland*
Enhanced sustainability using materials science principles in food freezing

Interactive Discussion – 10 min

Track Theme: Value Addition to Agri Materials Through Innovation Food Processing for Cost Effective Food Products

Sci. Session: 57

Date: 27-10-2018

Time: 08:30-10:00

Venue: Hall 03

Title: Promoting Sustainable Food and Nutrition Security - Innovative Approaches to Traditional Food Systems

Chairs:

Bola Osinowo; Nigerian Institute of Food Science and Technology, Nigeria

Judith Meech; Canada

Speakers & Titles

1. *Tonna A. Anyasi, University of Venda, South Africa**
Effects of hydrothermal modification on native and lintnerised starch obtained from unripe banana cultivars
2. *Paul Amuna; Primary Health Care Corporation, Qatar*
Food consumption pattern, energy intake and obesity in adult Sikh males in Kent, United Kingdom
3. *Emmanuel Ohene Afoakwa; University of Ghana, Ghana*
Promoting value addition and commercialization of African traditional foods through innovative food science and emerging technologies
4. *Ogugua Charles Aworh; University of Ibadan, Nigeria*
West African traditional processed foods: An overview of technology safety and nutritional value

Interactive Discussion – 10 min

Track Theme: Food Composition, Nutrition, Health and Wellness

*IUFoST 2018 Young Scientist Competition Excellence Awardee

Sci. Session: 58

Date: 27-10-2018

Time: 08:30-10:00

Venue: Hall 04

Title: Rice Bran Oil for Nutrition, Health and Wellness

Chairs:

Prasad, R.B.N.; Indian Institute of Chemical Technology, India

Appu Rao, A.G.; Formerly of Central Food Technological Research Institute, India

Speakers & Titles

1. *Sudhakar Mhaskar; Marico Ltd., India*
Integration of traditional edible oils with rice bran oil for enhancing their nutritive value
2. *Xuebing Xu; Wilmar Global Research and Development Center, China*
Production of quality rice bran oil for nutrition, health and wellness in China
3. *Appu Rao, A.G.; Formerly of CFTRI, India*
Rice bran: Sustainable source of protein and bioactive peptides
4. *Prasad, R.B.N.; IICT, India*
Value added products from rice bran oil processing industry

Interactive Discussion – 10 min

Track Theme: Food Composition, Nutrition, Health and Wellness

Sci. Session: 59

Date: 27-10-2018

Time: 08:30-10:30

Venue: Hall 05

Spl. Address:

08:30-09:00

Bhushan Patwardhan; University Grants Commission, India

Title: Traditional wisdom in Today's functional foods

09:00 – 10:30

Title: Health Through Spices, Herbs, Condiments and Nutraceuticals

Chairs:

Sanjay Kumar; Institute of Himalayan Bioresources Technology, India

Dhanakumar, V.G.; Indian Institute of Plantation Management, India

Speakers & Titles

1. *Sanjay Kumar; IHBT, India*
Himalayan bioresource based technologies for health and wellness
2. *Dhanakumar, V.G.; Indian Institute of Plantation Management, India*
Strategic sourcing from plants and marines: Process and design for innovation and business management
3. *Amit Agarwal; Natural Remedies, India*
Detection of adulteration in *Withania somnifera* root extracts with the extracts of its leaf
4. *Tan Hau Vo; Food Industry Research Institute, Vietnam*
Polyphenols from Avocado seeds: Extraction, optimization and effect of encapsulating agents on physical – chemical characteristics of polyphenolic rich microparticles

Interactive Discussion – 10 min

Track Theme: Nutritionals, Nutraceuticals and Functional Foods

Sci. Session: 60

Date: 27-10-2018

Time: 08:30-10:00

Venue: Hall 06

Title: Engineering Dynamics in Food Processing and Preservation

Chairs:

Smitha Lele; Institute of Chemical Technology, India

Nambudiri, D.D.; Association of Food Scientists & Technologists (India), India

Speakers & Titles

1. *Smitha Lele; Institute of Chemical Technology, India*
ICT – The buzz word among Educational Institutions
2. *Jagdish Patankar; MM Activ, India*
Engineering start-ups with innovative concepts
3. *Mahendran, R.; Indian Institute of Food Processing Technology, India*
Influence of cold plasma bubbling on nutritional and microbial changes in coconut *neera*
4. *Garcia-Vaquero, M.; University College Dublin, Ireland*
Exploring ultrasound-assisted extraction to recover high valuable polysaccharides from brown microalgae and its related antioxidant activities
5. *Bruno Pereira de Oliveira; University of Sao Paulo, Brazil*
UV decontamination of washing water of the broccoli in the closed-loop system with convergent reactor in semi-industrial scale
6. *Ananthanarayanan, T.R.; Central Institute of Fisheries Technology, India*
Inactivation of *Vibrio parahaemolyticus* ATCC 17802 in yellowfin tuna (*Thunnus albacares*) using pulsed light technology
7. *Kaliramesh Siliveru; Kansas State University, USA*
Simulating the phosphine distribution during fumigation

Interactive Discussion – 10 min

Track Theme: Food Engineering

Sci. Session: 61

Date: 27-10-2018

Time: 10:30-12:00

Venue: Hall 01

Title: Explore: New Business Opportunities Through Partnership in India

Panel Discussion

Moderator:

Dilip Ghosh; Nutriconnect, Australia

Panel Members

1. *Smarta, R.B.; Interlink Marketing Consultancy Pvt Ltd., India*
2. *David Gill; Enzo Nutraceutical, New Zealand*
3. *Debasis Bagchi; Cepham, USA*
4. *Jerzy Zawistowski; University of British Columbia, Canada*
5. *Pradip Chakraborty; Formerly of FSSAI, India*

Theme: Nutritionals, Nutraceuticals and Functional Foods

Sci. Session: 62

Date: 27-10-2018

Time: 10:30-12:00

Venue: Hall 02

Title: Effective Methods to Provide Quality and Safe Food Chain

Chairs:

Rekha Singhal; Institute of Chemical Technology, India

Purva Medhi; K.J. Somaiya College of Science and Commerce, India

Speakers & Titles

1. *Rekha Singhal; Institute of Chemical Technology, India*
Traceability to control and monitor safety and quality throughout the food chain
2. *Purva Medhi; K.J. Somaiya College of Science and Commerce, India*
Safety contemplation of nutraceutical
3. *Feyisola Ajayi; Federal University of Agriculture, Nigeria*
Some quality attributes of crackers from cassava starch and defatted groundnut flour
4. *Ammu Dinakaran; Central Institute of Fisheries Technology, India*
Development of ready-to-eat combination meal from cassava (*Manihot esculenta* crantz) and sardine (*Sardinella longiceps*)
5. *Pedro Dinis Gaspar; University of Beira Interior, Portugal*
Peach chilling injury for different conservation conditions – A review
6. *Maria Eduardo; Universidade Eduardo Mondlane, Mozambique*
Clarification of pumpkin seeds and coconut oil mixtures

Interactive Discussion – 10 min

Track Theme: Food Analysis, Food Quality and Safety

Sci. Session: 63

Date: 27-10-2018

Time: 10:30-12:00

Venue: Hall 03

Title: Innovative Unit Operations in Value Addition to Food Chain by Research and Education based approaches

Chairs:

Govind Kadambi; Ramaiah University of Applied Sciences, India

Purnendu C. Vasavada; University of Wisconsin – River Falls, USA

Speakers & Titles

1. *Lin Zhao; National University of Singapore, Singapore**
Treatment with low concentration acidic electrolyzed water combined with levulinic acid to sanitize fresh organic lettuce (*Lactuca sativa* var. *crispa* L)
2. *Elena S. Inguglia; Teagasc Food Research Center, Ireland**
Effect of ultrasound assisted brining on the microbiological and quality parameters of pork meat in the presence of salt and salt substitute
3. *Giang Thuy Minh; Hoa Sen University, Vietnam*
Healthy food choices for young generations – An education based promotional approach
4. *Varuna Rao; Tata Institute of Social Sciences, India*
Role of food label and other factors affecting the buying pattern of health foods by Indian consumers
5. *Dolapo, A.Oladiran; University of Pretoria, South Africa*
Nutritional, oral processing properties and satiety promoting potential of extruded cassava-soy porridge with wheat bran
6. *Chauhan, O.P.; DRDO-Defence Food Research Laboratory, India*
High pressure processing – Opportunities and challenges in Indian scenario

Interactive Discussion – 10 min

Track Theme: Value Addition to Agri Materials Through Innovative Food Processing for Better Products

*IUFoST 2018 Food Safety Without Borders Student Paper Competition Finalists

Sci. Session: 64

Date: 27-10-2018

Time: 10:30-12:00

Venue: Hall 04

Title: Relevance of Molecular Analysis in Food Chain

Chairs:

Anne D. Perera; Food and Nutrition Consultancy Service, New Zealand
Muralikrishna, G.; Formerly of Central Food Technological Research
Institute, India

Speakers & Titles

1. *Shridhar Sathe; Florida State University, USA*
Murine monoclonal antibody (mAb) cross-reactivity between select rosaceae seed proteins
2. *Changqi Liu; San Diego State University, USA*
Immunoreactivity and cross-reactivity of charoli (*Buchanania lanzan*) seed proteins
3. *Xianming Shi; Shanghai Jiaotong University, China*
Comprehensive analysis reveals two distinct evolution patterns of *Salmonella* flagellin gene clusters
4. *Abani K. Pradhan; University of Maryland, USA*
Risk evaluation of *Toxoplasma gondii* infection from consumption of meat products

Interactive Discussion – 10 min

Track Theme: Molecular Biology, Biotechnology and Microbiology of Foods

Sci. Session: 65

Date: 27-10-2018

Time: 10:30-12:00

Venue: Hall 05

**Title: Methods to Evaluate Nutritional Status, Quality and Safety
in Food Chain**

Chairs:

Kenneth Petersen, OSI Group, LLC, USA

Atef Idriss; MEFoSA, Lebanon

Speakers & Titles

1. *Aurelien Briffaz; CIRAD – Agricultural Research for Development, France*
A novel mechanistic modelling approach describing the convection effects of water transport on amylose transfer together with grain swelling and surface erosion during rice cooking
2. *Joyce Agyei-Amponsah; University of Pretoria, South Africa*
Sensory, tribological and rheological properties of maize starch modified with stearic acid and monoglyceride
3. *Adetola Olugbile; Federal University of Agriculture, Nigeria*
Approach for improving the utilization of millet for food processing in Africa that maximizes nutritional benefits to sustainable rural livelihoods
4. *Alisyn Nedoma; University of Auckland, New Zealand*
Printable radio frequency antennas for non-destructively testing the ripeness of kiwifruit
5. *Reshma, M.V.; CSIR-National Institute for Interdisciplinary Science
and Technology, India*
Value addition of raw banana for health benefits
6. *Kadam, P.S.; MITCFT, India*
Food as medicine

Interactive Discussion – 10 min

Track Theme: Food Composition, Nutrition, Health and Wellness

Sci. Session: 66

Date: 27-10-2018

Time: 10:30-12:00

Venue: Hall 06

Title: Understanding the Mechanisms Underlying Biological Interactions

Chairs:

Mishra, H.N.; Indian Institute of Technology - Kharagpur, India

Jyoti D. Vora; Dhirang Consultants, India

Badgajar, P.M.; CSIR-Central Food Technological Research Institute, India

Speakers & Titles

1. *Oliver Gmach; Technical University of Munich, Germany*
Impact of different vegetable oils and milieu conditions on the oil droplet size of emulsions stabilized by egg yolk fractions
2. *Yang Qin; State Key Laboratory of Food Science and Technology, China*
Sulforaphane pretreatment protects against PM2.5-induced oxidative stress in human bronchial epithelial cells
3. *Ashish Dangi; National Institute of Pharmaceutical Education and Research, India*
Carnosic acid as a selective antioxidant for preventing paclitaxel induced neurotoxicity without altering cytotoxic activity
4. *Eugenie Kayitesi; University of Johannesburg, South Africa*
Effects of cooking and drying on the phenolic compounds and antioxidant activity of *Cleome gynandra* (spider plant)
5. *Xiaolong Li; Tokyo University of Marine Science and Technology, Japan*
Computer simulation of protein denaturation of kuruma prawn (*Marsupenaeus japonicas*) during water bath treatment
6. *Brijesh Srivastava; Tejpur University, India*
Ohmic heating assisted enzymes inactivation in food

Interactive Discussion – 10 min

Track Theme: Chemistry and Biochemistry of Foods

**Schedule of Poster Sessions with
Abstract Numbers, Titles & Affiliation of
Presenting Authors Under Different
Subject Themes**
[Oct. 24 – 27, 2018]

Poster Sessions

GUIDELINES FOR POSTER PRESENTATION

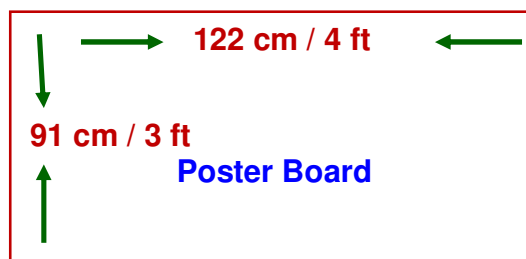
Approved Poster Abstracts by Scientific Review Committee of those Registered Presenters / Authors (as of Aug. 31, 2018) are categorized into 11 subject themes (Tracks) hosted earlier in the IUFoST 2018 website and these themes are as follows:

1. **Nutritionals, Nutraceuticals and Functional Foods - NNFF**
2. **Food Engineering – FDEG**
3. **Traditional, Indigenous and Ethnic Foods – TIEF**
4. **Food Chain, Logistics and Food Packaging – FCLP**
5. **Food Analysis, Food Quality and Safety – FAQs**
6. **Chemistry and Biochemistry of Foods – CABF**
7. **Molecular Biology, Biotechnology and Microbiology of Foods – MBBM**
8. **Food Composition, Nutrition, Health and Wellness – FNHW**
9. **Value Addition to Agri Materials Through Innovative Food Processing for Better Products – VAIP**
10. **Sustainable Food Security, Food Losses & Wastes and Future Foods – SLWF**
11. **Capacity Building & Leadership, Training and Informatics - CBLI**

PRESENTATION FORMAT

❖ Each poster session is of 2 hours duration. However, specific time slots for the Presenting Authors to be present at their respective posters will be informed in the respective poster sessions.

❖ The dimension of Poster Board provided to affix the **coloured Print-Out of Poster** is 122 cm / 4 ft wide and 91 cm / 3 ft tall (Height), which would diagrammatically appear as shown across:



The Poster Presentation should include the following:

- ❖ Title of Presentation [this should be the same as in the earlier submitted abstract], Author's team with the Presenting Author's name being underlined and correct affiliation
- ❖ The submitted abstract
- ❖ Brief & precise introduction along with meaningful objective(s) of the study
- ❖ Descriptive Materials & Methods / Experimental Design with clarity in presentation and ease to understand
- ❖ Results specific to experimental methods and very precise discussion that would highlight the purpose and significance of study
- ❖ Final conclusion and any benefits to society from the viewpoint of food science & technology

- ❖ Kindly use simple and popular font type that is easy to view and read. The font point size should enable viewing & reading possible from a distance of 122 cm / 4 ft, with emphasis to clearly distinguish main title, sub-titles, running text or matter and Tables.
- ❖ Additionally, the poster presentation in PowerPoint is to be submitted to IUFoST 2018 at the earliest. The final PPT is to be uploaded to mcvraj14@yahoo.com with a copy marked to gerard.bhagwantharaj@mmactiv.com
Kindly note that Poster Presentation at the Congress is by affixing coloured Print-Out of Poster as described previously
- ❖ The poster abstract numbers are shown under respective subject themes spread across the six sessions scheduled during the Congress.
- ❖ Since there could be some overlapping numbers generated during uploading, several abstracts are given the *prefix of numbers as internal reference for the committee*. Presenting Authors of prefixed numbered abstracts will be communicated individually about their identification of abstract number in due course of time.
- ❖ To enable the presenting authors to be sure of their submitted abstract, very shortly the abstract no. and title will also be hosted, so that the authors can be doubly sure of their abstract for presentation at the Congress.

Kindly Note:

- ❖ Poster Abstract submission guidelines had mentioned that one Registered Participant can submit only TWO poster abstracts as Presenting Authors.
- ❖ Accordingly, participants who have submitted more than two abstracts as Presenting Authors will have only the first two numbered abstracts of theirs included in the schedule of presentations. However, they can be co-authors in other poster abstracts of registered participants with their name in the team.

Schedule of Poster Sessions

[Please check for your Abstract No.; Title and Name of Presenting Author, Institution / Organization & Country under respective sessions in page nos. 87 – 116]

Wednesday 24th October 2018

Poster Session: 01

Time: 14:00-16:00
Venue: Poster Hall

Subject Themes	Abstract Nos.
Nutritionals, Nutraceuticals and Functional Foods (NFFF) and Traditional, Indigenous and Ethnic Foods (TIEF)	09, 15, 23, 76, 80, 83, 04-137, 05-142, 594, 61, 107, 148, 182, 547
Food Engineering (FDEG) and Food Chain Logistics and Food Packaging (FCLP)	29, 50, 85, 103, 105, 106, 120, 129, 139, 140, 04-130, 95, 159
Food Analysis, Food Quality and Food Safety (FAQS)	40, 57, 90, 92, 94, 100, 110, 121, 131, 626, 749, 787, 01-20, 02-56, 671, 68, 93, 301
Chemistry and Biochemistry of Foods (CABF)	35, 37, 77, 81, 91, 104, 111, 117, 05-25, 05-258, 748
Molecular Biology, Biotechnology and Microbiology of Foods (MBBM)	72, 116, 122, 154, 162, 164, 199, 672, 330
Food Composition, Nutrition, Health and Wellness (FNHW)	39, 63, 109, 150, 394, 01-10, 518, 09-398, 413
Value Addition to Agri Materials Through Innovative Food Processing for Cost Effective Food Products (VAIP); Sustainable Food Security, Prevention of Food Losses & Wastes and Future Foods (SLWF) and Capacity Building & Leadership, Training, Informatics and Networking (CBLI)	08, 96, 245, 382, 127, 135, 807, 04-139, 03-81, 525, 497

Thursday 25th October 2018

Poster Session: 02

Time: 10:00-12:00
Venue: Poster Hall

Subject Themes	Abstract Nos.
Nutritionals, Nutraceuticals and Functional Foods (NNFF) and Traditional, Indigenous and Ethnic Foods (TIEF)	84, 119, 123, 146, 198, 206, 04-143, 05-223, 149, 817, 475, 320, 790, 299, 588, 346, 486
Food Engineering (FDEG) and Food Chain Logistics and Food Packaging (FCLP)	153, 169, 173, 174, 176, 194, 195, 215, 229, 04-155, 224, 05-251, 09-483, 04-166, 04-180
Food Analysis, Food Quality and Food Safety (FAQS)	137, 151, 160, 161, 175, 179, 218, 220, 292, 336, 350, 444, 04-148, 04-156, 04-163, 05-268, 654
Chemistry and Biochemistry of Foods (CABF)	41, 118, 125, 134, 141, 177, 178, 181, 204, 02-46, 73, 05-249
Molecular Biology, Biotechnology and Microbiology of Foods (MBBM)	170, 209, 233, 249, 273, 332, 432, 472, 04-116, 454
Food Composition, Nutrition, Health and Wellness (FNHW)	44, 180, 188, 207, 270, 321, 352, 01-16, 04-105
Value Addition to Agri Materials Through Innovative Food Processing for Cost Effective Food Products (VAIP); Sustainable Food Security, Prevention of Food Losses & Wastes and Future Foods (SLWF) and Capacity Building & Leadership, Training, Informatics and Networking (CBLI)	389, 480, 487, 145, 172, 166, 634, 680, 04-152, 05-212, 05-204

Thursday 25th October 2018

Poster Session: 03

Time: 14:30-16:30
Venue: Poster Hall

Subject Themes	Abstract Nos.
Nutritionals, Nutraceuticals and Functional Foods (NNFF) and Traditional, Indigenous and Ethnic Foods (TIEF)	10, 222, 252, 262, 271, 323, 326, 340, 04-184, 05-242, 272, 08-388; 09-403, 04-171, 366, 578
Food Engineering (FDEG) and Food Chain Logistics and Food Packaging (FCLP)	236, 238, 291, 306, 316, 322, 356, 374, 426, 433, 04-175, 293, 361, 09-484, 05-344
Food Analysis, Food Quality and Food Safety (FAQS)	359, 386, 409, 415, 424, 427, 435, 445, 450, 524, 04-165, 04-196, 04-198, 04-199, 587, 638
Chemistry and Biochemistry of Foods (CABF)	237, 264, 294, 325, 348, 371, 376, 377, 04-144, 04-149, 06-347, 650
Molecular Biology, Biotechnology and Microbiology of Foods (MBBM)	372, 373, 383, 396, 412, 441, 474, 736, 52, 05-214
Food Composition, Nutrition, Health and Wellness (FNHW)	56, 196, 395, 411, 443, 471, 484, 496, 04-111, 04-125, 157, 223, 232, 297
Value Addition to Agri Materials Through Innovative Food Processing for Cost Effective Food Products (VAIP); Sustainable Food Security, Prevention of Food Losses & Wastes and Future Foods (SLWF) and Capacity Building & Leadership, Training, Informatics and Networking (CBLI)	491, 511, 519, 385, 418, 259, 616, 05-209, 05-215, 05-292, 448, 304

Friday 26th October 2018

Poster Session: 04

Time: 10:00-12:00
Venue: Poster Hall

Subject Themes	Abstract Nos.
Nutritionals, Nutraceuticals and Functional Foods (NNFF) and Traditional, Indigenous and Ethnic Foods (TIEF)	360, 393, 398, 399, 407, 419, 05-294, 05-320, 310, 313, 364, 09-488, 09-446
Food Engineering (FDEG) and Food Chain Logistics and Food Packaging (FCLP)	75, 449, 461, 467, 468, 469, 476, 495, 503, 537, 556, 05-206, 508, 522, 19, 05-238, 186
Food Analysis, Food Quality and Food Safety (FAQS)	500, 501, 521, 532, 550, 561, 566, 625, 762, 04-177; 05-224, 05-269, 05-272, 423, 274, 257
Chemistry and Biochemistry of Foods (CABF)	378, 388, 404, 406, 417, 434, 455, 485, 489, 05-239, 05-244, 589
Molecular Biology, Biotechnology and Microbiology of Foods (MBBM)	45, 483, 502, 504, 539, 554, 569, 580, 09-457, 712
Food Composition, Nutrition, Health and Wellness (FNHW)	168, 583, 614, 643, 662, 678, 700, 705, 05-221, 05-318, 648, 759
Value Addition to Agri Materials Through Innovative Food Processing for Cost Effective Food Products (VAIP); Sustainable Food Security, Prevention of Food Losses & Wastes and Future Foods (SLWF) and Capacity Building & Leadership, Training, Informatics and Networking (CBLI)	227, 552, 568, 584, 457, 509, 368, 644, 32, 333, 429, 351

Friday 26th October 2018

Poster Session: 05

Time: 14:30-16:30
Venue: Poster Hall

Subject Themes	Abstract Nos.
Nutritionals, Nutraceuticals and Functional Foods (NNFF) and Traditional, Indigenous and Ethnic Foods (TIEF)	431, 438, 482, 526, 534, 535, 545, 05-346, 08-391, 470, 414, 510, 633, 706
Food Engineering (FDEG) and Food Chain Logistics and Food Packaging (FCLP)	546, 570, 674, 704, 708, 713, 719, 722, 744, 761, 05-235, 702, 727, 742, 513
Food Analysis, Food Quality and Food Safety (FAQS)	598, 599, 603, 627, 631, 660, 695, 701, 05-279, 01-13, 05-293, 08-390, 09-504, 786, 515, 05-216
Chemistry and Biochemistry of Foods (CABF)	345, 492, 520, 523, 542, 548, 567, 641, 647, 664, 767, 458, 04-121
Molecular Biology, Biotechnology and Microbiology of Foods (MBBM)	581, 582, 619, 635, 637, 659, 682, 716, 723
Food Composition, Nutrition, Health and Wellness (FNHW)	709, 715, 717, 718, 741, 746, 05-202, 05-225, 05-273, 282
Value Addition to Agri Materials Through Innovative Food Processing for Cost Effective Food Products (VAIP); Sustainable Food Security, Prevention of Food Losses & Wastes and Future Foods (SLWF) and Capacity Building & Leadership, Training, Informatics and Networking (CBLI)	623, 665, 697, 735, 533, 593, 440, 05-243, 05-274, 05-226, 296

Saturday 27th October 2018

Poster Session: 06

Time: 09:00-11:00
Venue: Poster Hall

Subject Themes	Abstract Nos.
Nutritionals, Nutraceuticals and Functional Foods (NNFF) and Traditional, Indigenous and Ethnic Foods (TIEF)	576, 595, 596, 693, 698, 739, 778, 788, 08-467, 714, 745, 782, 793, 816, 420
Food Engineering (FDEG) and Food Chain Logistics and Food Packaging (FCLP)	171, 747, 780, 785, 794, 796, 09-402, 755, 760, 225, 04-168, 289, 466
Food Analysis, Food Quality and Food Safety (FAQS)	611, 703, 732, 733, 737, 750, 752, 758, 781, 805, 09-404, 09-463, 193, 283
Chemistry and Biochemistry of Foods (CABF)	126, 668, 679, 683, 699, 707, 720, 751, 757, 06-355
Molecular Biology, Biotechnology and Microbiology of Foods (MBBM)	743, 756, 768, 770, 774
Food Composition, Nutrition, Health and Wellness (FNHW)	754, 783, 784, 792, 800, 815, 05-288, 09-393, 308, 06-357
Value Addition to Agri Materials Through Innovative Food Processing for Cost Effective Food Products (VAIP); Sustainable Food Security, Prevention of Food Losses & Wastes and Future Foods (SLWF) and Capacity Building & Leadership, Training, Informatics and Networking (CBLI)	765, 600, 09-464, 09-486, 04-161, 295, 04-191

Identity of Poster Abstracts

Presenting Authors check for your Poster Abstract No., Name, Title and Affiliation Session-wise (6 Poster Sessions)

Identity of Poster Abstracts

Poster Session 01

Abs No.	Poster Details
Subject	Theme: Nutritionals, Nutraceuticals and Functional Foods and Traditional, Indigenous and Ethnic Foods
09	The potential of germinated and fermented pigeon pea flour as food ingredients - <i>Chiemela Enyinnaya Chinma</i> ; Federal University of Technology, Nigeria
15	Encapsulation of resveratrol into Ca-alginate submicron particles - <i>Natasa Poklar Ulrih</i> ; University of Ljubljana, Serbia
23	The Japanese fermented food natto inhibits sucrose-dependent biofilm formation by cariogenic streptococci; <i>Naoki Narisawa</i> ; Nihon University, Japan
76	Nanoencapsulation of resveratrol using zein nanofibers and its effect on controlled release - <i>Maria Leena, M.</i> ; Indian Institute of Food Processing Technology, India
80	Targeting microsomal prostaglandin e2 synthase-1 (pge-1): Role of abeitic acid in rheumatoid arthritis (RA) - <i>Basveshwar Gawali</i> ; National Institute of Pharmaceutical Education and Research (NIPER), India
83	Encapsulation of bioactives from prickly pear fruit (<i>Opuntia ficus indica</i>) for healthier food applications: Improvement of bioaccessibility and bioactivity - <i>Pilar Cano, M.</i> ; Instituto de Investigación en Ciencias de la Alimentación (CIAL) (CSIC-UAM), Spain
04-137	The enhancement of functional properties of Indonesian fermented rice bran - <i>Ardy Ardiansyah</i> ; Universitas Bakrie, Indonesia
05-142	Antioxidant and anti-acetylcholinesterase activity of fruit extract from <i>Scolopia crenata</i> (Wight & Arn) Clos. (Flacourtiaceae), an endemic species of Peninsular India - <i>Gomathi Rajkumar</i> ; Sri Sarada College for Women (Autonomous), India
594	Electrosprayed whey protein isolate-based nanocapsules for bioactive compounds encapsulation – <i>Miguel A. Cerqueira</i> ; University of Minho, Portugal
61	Formulation of nutritionally acceptable traditional weaning foods – <i>Shyamala, B.N.</i> ; University of Mysore, India
107	Flow behavior and desirable sensory properties of rice-sago: Dispersion to develop traditional rice crispies - <i>Roopa B.S.</i> ; CSIR-Central Food Technological Research Institute, India
148	Tracing of volatile organic compounds in various production stages of Tokaj Furmint Wines using Spme-Gcxcg-Hrtf-Ms - <i>Ivan Špánik</i> ; Slovak University of Technology, Slovakia
182	Physicochemical changes of <i>gulbi</i> , dried <i>yellow Corvina</i> with Doengjang sauce added with Wasabi Paste and sugared Yuzu - <i>Jong-Bang Eun</i> ; Chonnam National University, Republic of Korea
547	Effect of papaya leaves extract (<i>Carica papaya</i> L.) on TLR 7, TLR 9 and COX-2 in rats induced DMBA (7,12-Dimetilbenz(a)antrasen) – <i>Fatma Zuhrotun Nisa</i> ; Jl. Farmako Sekip Utara, Indonesia

Abs No.	Poster Details
Subject Theme: Food Engineering and Food Chain, Logistics and Food Packaging	
29	Adjusting the thermomelting of temperature-sensitive gelatin film using a high-pressure homogenization emulsion - <i>Hui-Huang Chen</i> ; National Ilan University, Taiwan
50	Analysis of shrinkage of kuruma prawn (<i>Marsupenaeus japonicas</i>) during water bath treatment – Experimental and computer simulation - <i>Xiaolong Li</i> ; Tokyo University of Marine Science and Technology, Japan
85	Computational modeling of hydration kinetics of paddy to develop protocols for industrial applications - <i>Sayantani Dutta</i> ; Indian Institute of Food Processing Technology, India
103	Ohmic thawing of frozen scallops at 20 khz and analysis of electrical conductivity at low and high frequencies - <i>Yvan Llave</i> ; Tokyo University of Marine Science and Technology, Japan
105	Application of radio frequency technique for disinfestation of paddy and rice - <i>Shanmugasundaram S.</i> ; Indian Institute of Food Processing Technology, India
106	Multiphase porous media model during cake baking - <i>Ravula Sudharshan Reddy</i> Indian Institute of Technology Kharagpur, India
120	Effect of chemical and ultrasonic pretreatment on the drying characteristics of pineapple slices - <i>Poonam Rani</i> ; Indian Institute of Technology Kharagpur, India
129	Effects of high hydrostatic pressure on pumpkin (<i>Cucurbita pepo</i>) lignocellulose degradation - <i>Tao Ma</i> ; China Agricultural University, China
139	Time reduction of freeze-drying processing by CO ₂ -Lase: Micro-Perforation of a food model - <i>Sergio Almonacid</i> ; Universidad Técnica Federico Santa María, Chile
140	Electric field (EF) as pre-treatment during the freeze drying of Uchuvas (<i>Physalis peruviana</i> L.) – <i>Luis Segura-Ponce</i> ; Universidad del Bio-Bio, Chile
04-130	Enzyme inactivation in fruit-based beverages during thermal assisted high-pressure processing - <i>Pavuluri Srinivasa Rao</i> ; Indian Institute of Technology, Kharagpur, India
95	Antimicrobial effect of bioactive gelatin-chitosan films containing Boldo extract on sliced Prato cheese - <i>Jeannine Bonilla</i> ; University of São Paulo, Brazil
159	Modelling concept for water vapour evolution in packages containing strawberries - <i>Grazielle Grossi Bovi</i> ; Leibniz Institute for Agricultural Engineering and Bioeconomy, Germany
Subject Theme: Food Analysis, Food Quality and Safety	
40	Developing a method of pMetMb-sandwich-ELISA to rapidly detect pork quality - <i>Jin Bang-Quan</i> ; Nanjing Normal University, China
57	Hermetic technology for spices: scalable approach to minimize quantitative and qualitative storage losses - <i>Jeyan Arthur Moses</i> ; Indian Institute of Food Processing Technology, India
90	Effect of drying on the nutritional and texture quality of <i>Moringa oleifera</i> leaves - <i>Ngwekazi Mehlomakulu</i> ; University of Pretoria, South Africa
92	Aflatoxin B ₁ contamination of corn in selected corn-grown areas in the district of Anuradhapura, Sri Lanka - <i>Viduranga Y. Waisundara</i> ; Formerly of Rajarata University of Sri Lanka, Sri Lanka
94	Artificial saliva-induced structural characterization of rice gels by instrumental stimulation of oral breakdown - <i>Suyong Lee</i> ; Sejong University, Republic of Korea
100	Enantioselective analysis of volatile organic compounds present in Slovak Tokaj Specialty Wines - <i>Ivan Spanik</i> ; Institute of Analytical Chemistry, Slovakia

Abs No.	Poster Details
Subject Theme: Food Analysis, Food Quality and Safety (cont'd)	
110	Pseudo-cereal - An untapped resource for Indian RTC / RTE processed food industry - <i>Aswathanarayana Ushadevi</i> ; CSIR-Central Food Technological Research Institute, India
121	One dimensional lateral flow paper-based optical biosensor for detection of phenolic compounds in foods - <i>Dipali Rakesh Mohan Kestwal</i> ; National Taiwan University, Taiwan
131	Structural changes in protein of microwave roasted flakes: FTIR study - <i>Poonam Rani</i> ; Indian Institute of Technology, Kharagpur, India
626	Concentrations and risks of polycyclic aromatic hydrocarbons in smoke-cured fish products in Nigeria – <i>Francisca I. Bassey</i> ; Delta State University, Nigeria
749	Impedance measurements for shelf life assessment of refrigerated European squid (<i>Loligo vulgaris</i>) – <i>Sandra Zavadlav</i> ; Karlovac University of Applied Sciences, Croatia
787	It's a maze: effect of natural sweeteners on shelf stability of dairy dessert (Rasgulla) during refrigerated storage - <i>Gurveer Kaur</i> ; Indian Institute of Technology Kharagpur, India
01-20	Occurrence of bacteria in fermented foods from selected market outlets in Nigeria - <i>Adewale Obadina</i> ; Federal University of Agriculture, Nigeria
02-56	Small strain dynamic rheological properties of commercially important fish species with reference to the setting temperatures and durations – <i>Supreetha, B.U.</i> ; College of Fisheries, India
671	Study of the efficacy of <i>Cymbopogon citratus</i> (lemon grass) extract in an alginate based edible coating on shelf life of chicken – <i>Ankita Mukherjee</i> ; College of Home Science, India
68	Effect of spice treatment on the quality characteristics of dried Malabar tongue sole – <i>Murthy, L.N.</i> ; ICAR-Central Institute of Fisheries Technology – Mumbai Centre, India
93	Shelf life study of a gluten free nutritious product – Triscuits – <i>Gauri Bhisale</i> ; BMN College of Home Science, India
301	Shelf life study of Health-Shot chocolates – <i>Sampada Shinde</i> ; BMN College of Home Science, India
Subject Theme: Chemistry and Biochemistry of Foods	
35	Brown rice cookie improved hepatic glucose metabolism mediated through insulin signaling pathway and lipid metabolism in Db/Db obese mice - <i>Yeong Ok Song</i> ; Pusan National University, Republic of Korea
37	Inhibitory activity of vanadium binding proteins purified from the Sea Squirt (<i>Halocynthia roretzi</i>) on adipogenesis in 3T3-L1 adipocytes - <i>Sang Moo Kim</i> ; Gangneung-Wonju National University, Republic of Korea
77	Influence of surfactant concentration on foaming of Espresso coffee - <i>Shweta Madhukar Deotale</i> ; Indian Institute of Food Processing Technology, India
81	Germination and fermentation effects on nutrients and fatty acid profile of wheat and finger millet from organic and conventional sources - <i>Rajesh Deviseti</i> ; University of Mysore, India
91	Effect of extrusion on protein quality, anti-nutritional factors and digestibility of complementary diet from quality protein maize and soybean - <i>Omolola Omosebi</i> ; Mountain Top University, Nigeria
104	Survey of enzymatic activity in Huauzontle (<i>Chenopodium berlandieri</i> ssp. <i>nutalliae</i>) - <i>Aurora del Rocío Carreón Ponce</i> ; Instituto Politécnico Nacional, Mexico

Abs No.	Poster Details
Subject Theme: Chemistry and Biochemistry of Foods (cont'd)	
111	<i>Euryale ferox</i> seeds: Carbohydrate profiling, functional properties and extrusion to noodles for application in ready-to-cook <i>Kheer - Seema Bajaj</i> ; Institute of Chemical Technology, India
117	Optimization of operations condition in enzymatic hydrolysis of visceral proteins of Rainbow Trout (<i>Oncorhynchus mykiss</i>) - José Edgar Zapata Montoya; Universidad de Antioquia, Colombia
05-25	Modelling of endogenous cowpea alpha-galactosidase enzyme activity to optimize cowpea soaking-cooking process - Fanny Coffigniez; CIRAD, France
05-258	The effects of long chain monounsaturated fatty acid positional isomers on lipid accumulation and fatty acid composition in 3T3-L1 cells – Samanthika Senarath; Wayamba University of Sri Lanka, Sri Lanka
748	The structural changes of myoglobin during heating – Chunbao Li; Nanjing Agricultural University, China
Subject Theme: Molecular Biology, Biotechnology and Microbiology of Foods	
72	Association analysis of methicillin resistant <i>Staphylococcus aureus</i> isolated from seafood, Peter Chi-Keung Cheung; The Chinese University of Hon, Hong Kong, China
116	Investigation of volatile profile of botrytised grapes using two-dimensional gas chromatography - Ivan Špánik; Slovak University of Technology, Slovakia
122	Impact of carvacrol and cinnamaldehyde loaded oil-in-water emulsions stabilized with starch octenylsuccinate on foodborne pathogens - Irshaan Syed; National Institute of Technology Rourkela, India
154	The reduction of mycotoxins during fermentation of whole grain (WG) sorghum into WG-ting - Oluwafemi Adebo; University of Johannesburg, South Africa
162	Enhancing foam retention of kumquat beer - Jeng-Jung Shyr; National Ilan University, Taiwan
164	Computational and experimental studies on the absorption of iron supplements through human divalent metal transporter - Madhura Janve; Institute of Chemical Technology, India
199	Vegetable juice based fermented health beverage: Formulation and optimization - Vasudha Sharma; Jamia Hamdard (Hamdard University), India
672	Development of gluten-free beer using rice malt – Shubhankar Wadke; College of Home Science, India
330	Screening of wild yeast habituated in vineyard as microbial pesticide candidates against grape gray mold disease – Hudagula; Rakuno Gakuen University, Japan
Subject Theme: Food Composition, Nutrition, Health and Wellness	
39	Influence of different household processes on anti-nutritional factors and iron and zinc contents in common bean (<i>Phaseolus vulgaris</i> L) - Ralf Greiner; Max Rubner-Institut, Germany
63	Thermal processing of Amaranth flour fractions improves nutritional and antioxidant properties - Divya Ramesh; University of Mysore, India
109	Effect of Okra (Ladies Finger) on blood sugar level in Diabetes Mellitus patients – Hemalatha, M.S.; Karnataka State Open University, India
150	Nutrition education for reducing sugar intake led to increase the consumption of nutrient dense food in pre-school children - Youn-Ok Cho; Duksung women's university, Republic of Korea
394	Macadamia nuts (<i>Macadamia ternifolia</i> F) in health – Salazar-Pressler, A.; Universidad Autonoma Metropolitana-X, Mexico
01-10	Nutrient loss as a function of packaging, processing and food waste for tomatoes, Peaches, kidney beans and spinach - Claire Sand; Stillwater, USA

Abs No.	Poster Details
Subject Theme: Food Composition, Nutrition, Health and Wellness (cont'd)	
518	Assessing the food safety and related practices associated with the National Schools Nutritional Programme in the Lejweleputswa Goldfields area of South Africa – <i>Tsolo, T.P.</i> ; Central University of Technology Free State, South Africa
09-398	Nutritional status and food consumption pattern Autistic children in Mumbai – <i>Misbah Samir</i> ; SNDT Women's University, India
413	Modified baked buckwheat cake for celiac patients – <i>Bindhya Babu</i> ; BMN College of Home Science, India
Subject Theme: Value Addition to Agri Materials Through Innovative Food Processing for Better Products, Sustainable Food Security, Food Losses & Wastes and Future Foods and Capacity Building & Leadership, Training and Informatics	
08	Development of pasta using locally available raw material to meet Nigeria's eating habits - <i>Joseph Oneh Abu</i> ; Federal University of Agriculture, Nigeria
96	Effect of fibre inclusion on nutritional, rheological and sensory properties of high fibre bread - <i>Promise Ogbonna</i> ; National Agency for Food & Drug Administration and Control, Nigeria
245	Exploring the feasibility of bitterness reduction in young shoot of Palmyrah for its effective utilization - <i>Thivya Perumal</i> ; Indian Institute of Food Processing and Technology, India
382	Development of jam from <i>Phoenix sylvestris</i> and <i>Hippophae rhamnoides</i> - <i>Rubeka, I</i> ; Jamia Hamdard (Hamdard University), India
127	A method for encapsulated phenolic compound production from industrial potato peel wastes - <i>Igor Sepelevs</i> ; Latvia University of Agriculture, Latvia
135	Encouraging consumers to switch to purchasing community-based certified organic food - <i>Van Anh Truong</i> ; The University of Auckland, New Zealand
807	Protective activity versus antibiotic resistance of lactobacilli: Selection of Protective starters for meat products – <i>Fraqueza, M.J.</i> ; University of Lisbon, Portugal
04-139	By-product valorization from horticulture and food processing: Recovery of polyphenol using sub-critical water extraction - <i>Saeid Baroutian</i> ; The University of Auckland, New Zealand
03-81	Raw chicken meat handling practices and safety knowledge of South African consumers: A web-based survey - <i>Wendy Katiyo</i> ; University of Pretoria, South Africa
497	A modified food product: Methi soya sticks with tomato chutney – <i>Amal Khan</i> ; BMN College of Home Science, India

Poster Session 02

Abs No.	Poster Details
Subject	Theme: Nutritionals, Nutraceuticals and Functional Foods and Traditional, Indigenous and Ethnic Foods
84	Use of ultrasounds to improve the extraction of bioactive (phenolics and betalains) compounds from prickly pear (<i>Opuntia ficus-indica</i>) by-Products - <i>Pilar Cano M.</i> ; Instituto de Investigación en Ciencias de la Alimentación (CIAL) (CSIC-UAM), Spain
119	Anti-inflammatory effect of non-dairy probiotic formulation on TNBS-induced colon mucosal inflammation in zebra fish (<i>Danio rerio</i>) - <i>Srijita Sireswar</i> ; Kalinga Institute of Industrial Technology, India
123	The effect of heating on the activity of antioxidant peptides isolated from Ham bones by-products - <i>Milagro Reig</i> ; Universitat Politècnica de Valencia de Valencia, Spain
146	Nutritional and pharmacological important bioactives of Indian brown marine algae, <i>Padina tetrastratica</i> - <i>Priya Sharma</i> ; CSIR-Central Food Technological Research Institute, India
198	Extraction of β -carotene and β -sitosterol from Sea Buckthorn (<i>Hippophae rhamnoides</i>) pomace by use of different organic solvents and emulsions - <i>Battsetseg Tsogtoo</i> ; University of Tsukuba, Tsukuba, Japan
206	Structural modification of catechin for enhanced functionality - <i>Sandesh Marathe</i> ; Institute of Chemical Technology, India
04-143	Camellia oil (<i>Camellia oleifera</i> Abel.) modulates the gut microbiota and relieves the ulcerative colitis induced by acetic acid in rats - <i>Gow-Chin Yen</i> ; National Chung Hsing University, Taiwan
05-223	Functional properties and application of beta glucan extracted from BSG - <i>Shrutika Kadam</i> ; D.Y. Patil School of Biotechnology & Bioinformatics, India
149	Characterization of voc profile of grapes and grape must used for production of Tokaj wines using Spme-Gcxcg-Hrtf-Ms - <i>Andrea Machyňáková</i> ; Slovak University of Technology, Slovakia
817	Traditional uses of <i>Diospyros melanoxylon</i> (Tendu) fruit – <i>Zeba Jamil</i> ; Amity University, India
475	Re-engineering amino acid profile of traditional wadi chunks – <i>Radhika Jain</i> ; Lady Irwin College, India
320	Gluten free pasta incorporated with cabbage (<i>Brassica oleracea</i> var. <i>capitata</i>) outer leaves flour and <i>Spirulina</i> sp. – <i>Andréa de Souza Carneiro Pinho</i> ; Federal University of Bahia, Brazil
790	Evaluation of nutritional profile, microbiological quality and storability of pearl millet based traditional fermented dairy food (<i>Rabadi</i>) using advanced food safety tools – <i>Tejpal Dhewa</i> ; Central University of Haryana, India
299	Development of antioxidant rich Nutri-Pockets – <i>Aaditi Sonaware</i> ; BMN College of Home Science, India
588	Traditional fermented yoghurt production in Lebanon and food security – <i>Youmna Iskandarani</i> ; Lebanon
346	Influences of Emulsification on Colloidal Microstructures and Antioxidant Activities of Porcine Bone Soup – <i>Huiqin Wang</i> ; Food Nutrition Center of Zhejiang Gongshang University, Hangzhou, China
486	Effects of Freshwater Clam Colloidal Nanoparticles on Peritoneal Macrophages – <i>Guanzhen Gao</i> ; Food Nutrition Sciences Centre, Zhejiang Gongshang University, Hangzhou, China

Abs No.	Poster Details
Subject Theme: Food Engineering and Food Chain, Logistics and Food Packaging	
153	Computational modelling of mass transfer and optimization of process parameters during hybrid solar drying of paddy (var. Satabdi) - <i>Aprajeeta Jha</i> ; Indian Institute of Technology, Kharagpur, India
169	Exploring infrared heating in a radiant wall oven for blanching large and small runner peanuts, <i>Koushik Adhikari</i> ; University of Georgia, USA
173	Incorporation of whole genome sequencing data for modeling the virulence and stress-response profiles of <i>Salmonella</i> spp. isolated from chicken - <i>Abani Pradhan</i> ; University of Maryland, USA
174	Quality evaluation of refractance window (RW) dried banana leather - <i>Deependra Rajoriya</i> ; CSIR-Central Food Technological Research Institute, India
176	Dehumidified air drying of Rosemary (<i>Rosemary officinalis</i>): Studies on mass transfer and energy requirements - <i>Sandhya Shewale</i> ; CSIR-Central Food Technological Research Institute India
194	Modelling studies of heat and mass transfer during solar drying of paddy kernel - <i>Deeksha Rastogi</i> ; Indian Institute of Technology Kharagpur, India
195	Spray drying technology for the production of savorizing powders from seaweed (<i>d. antarctica l.</i>) - <i>Soledad Cabrera</i> ; Pontificia Universidad Católica De Chile, Chile
215	Ultrafiltration of sugarcane juice: Membrane characterization and product quality analysis - <i>Chirasmitta Panigrahi</i> ; Indian Institute of Technology Kharagpur, India
229	Food grade enzyme applied as pressure process indicator – <i>Ormando, P.</i> ; Instituto Nacional de Tecnologia Agropecuaria, Argentina
04-155	Effects of CO ₂ -assisted high pressure processing on microorganism and low-acid Juice processing - <i>Liang Zhao</i> ; Beijing Advanced Innovation Center for Food Nutrition and Human Health, China
224	Study on biodegradable food packaging technologies – Patents perspective - <i>Venkataraman Parthasarathy</i> ; CSIR-Unit for Research and Development of Information Product (URDIP), India
05-251	Consumer behaviour with regard to their use of nutrition messages on food labels on Ready-To –Eat pre-packaged foods, <i>Manisha Parelkar</i> ; Shreemati Nathibai Damodar Thackersey Women’s University, India
09-483	The effect of temperature and microwave power on the quality of hot air convective dried and microwave vacuum dried cranberries – <i>Magdalena Zielinska</i> ; University of Warmia and Mazury in Olsztyn, Poland
04-166	High pressure assisted infusion of calcium in fruits and vegetables: Influence of processing parameters and food microstructure – <i>Noopur Gosavi</i> ; Rutgers University, USA
04-180	Non-invasive inspection of <i>Tenebrio molitor</i> larvae cluster using watershed algorithm and neural net to determine the rearing progress – <i>Andreas Baur</i> ; Friedrich Alexander University of Erlangen-Nuremberg, Germany
Subject Theme: Food Analysis, Food Quality and Safety	
137	The effect of storage temperature on quality of immature fruit of <i>Cucurbita moschata</i> - <i>Rosa Chávez-Jáuregui</i> ; University of Puerto Rico Mayagüez, Puerto Rico
151	Microbial contamination level in simple processing seafood from domestic market in South Korea - <i>Hyeon-Jeong Kim</i> ; Gangneung-Wonju National University, Republic of Korea
160	Mycotoxin reduction of Dawadawa (a fermented condiment) from Bambara groundnut (<i>Vigna subterranea</i>) - <i>Janet Adebisi</i> ; University of Johannesburg, South Africa
161	Gas Chromatography High Resolution Time of Flight Mass Spectrometry (Gc-

	Hrtof-Ms) untargeted metabolomics of <i>Ting</i> (a sorghum fermented food product) - <i>Oluwafemi Adebo</i> ; University of Johannesburg, South Africa
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Abs No.	Poster Details
Subject Theme: Food Analysis, Food Quality and Safety (cont'd)	
175	Real-Time dynamic quality monitoring system of fresh eggs using IoT (Internet of Things) - <i>Byeong-Sam Kim</i> ; Korea Food Research Institute, Republic of Korea
179	Monitoring of microbial hazards from fishery products at fishery auction market in South Korea - <i>Ji-Min Lee</i> ; Gangneung-Wonju National University, Republic of Korea
218	Effect of drying methods on proximate composition, total phenol content and antioxidant capacity of fresh and cured betel leaf (<i>Piper betle</i> L.) - <i>Mitali Madhumita</i> ; Indian Institute of Technology, Kharagpur, India
220	Enhancement of the shelf life of tomato sauce in a Pizza vending machine - <i>Fabio Licciardello</i> , University of Modena and Reggio Emilia, Italy
292	Effect of seasons on the proximate composition of <i>Laminaria hyperborea</i> from Irish Atlantic coast - <i>Marco Garcia-Vaquero</i> ; University College Dublin, Ireland
336	Quality assessment of biscuit made from defatted walnut / wheat flour - <i>Oni Eniola</i> ; Federal University of Agriculture, Nigeria
350	Application of DNA techniques in food fraud analysis: A two-year long surveillance study on Haleem samples – <i>Vishnuraj, M.R.</i> ; ICAR-National Research Centre on Meat, India
444	Accelerated shelf life estimation of fresh produce at different storage conditions – <i>Nitya Sharma</i> ; Centre of Innovative and Applied Bioprocessing, India
04-148	Comparative physicochemical profiling of alkaline and acid pretreated Cassava (<i>Manihot esculenta</i> Crantz) flour from South African landraces - <i>Elohor Udoro</i> ; University of Venda, South Africa
04-156	Microbiological, proximate, mineral and heavy metal composition of smoked frog meat (<i>Rana esculanta</i>) consumed In Ilorin, North Central, Nigeria - <i>Beatrice Oganah</i> ; College of Education, Nigeria
04-163	Texturometry, rheology, and quantitative descriptive analysis to identify relevant instrumental methods to measure the slimy texture of okra sauce - <i>Timoty Savouré</i> ; CIRAD, France
05-268	Effect of washing treatment on the heavy metal and microbial contamination of grapes and starfruit – <i>Giyatmi</i> ; Sahid University, Indonesia
654	Endogenous formaldehyde contents in some important food fishes and its implication in fixation of the permissible limit – <i>Arabinda Mahanty</i> ; ICAR-Central Inland Fisheries Research Institute, India
Subject Theme: Chemistry and Biochemistry of Foods	
41	Structural information elucidation of a new metmyoglobin reductase purified from porcine myocardium - <i>Bang-Quan Jin</i> ; Nanjing Normal University, China
118	Preparation of oil-In-water emulsions using a new natural emulsifier: Argan oil press-cake extract (<i>Argania spinosa</i>) – <i>NoamaneTaarji</i> ; University of Tsukuba, Japan
125	Effects of treatment with electromagnetic fields in concentrate protein emulsions of whey - <i>Victor Manuel Gelvez Ordoñez</i> ; Universidad de Pamplona, Colombia
134	The effect of the degree hydrolysis of protein isolate extract obtained from defatted rapeseed meal on the antiproliferative activity on Mcf-7 Cells and cytotoxicity on human fibroblast cells - <i>Maria Elvira Zuñiga Hansen</i> ; Pontificia Universidad Catolica De Valparaiso, Chile
141	Evaluation of the use of starch of native Arracacha (<i>Arracacia xanthorrhiza</i>) in meat emulsions treated with ultrasound and magnetic field - <i>Hector Seijas</i> ; Universidad de Pamplona, Colombia

177	Extraction of surface-active compounds and microfibrillated cellulose from Argan (<i>Argania spinosa</i> L. Skeels) shell powder: Preparation and evaluation of its emulsifying capability – <i>Meryem Bouhoute</i> ; University of Tsukuba, Japan
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Abs No.	Poster Details
Subject Theme: Chemistry and Biochemistry of Foods (cont'd)	
178	Study on the correlations with resistant starch (RS) formation and the changes in whiteness value (L*) during heat moisture treatment (HMT) of yam starch – <i>Sreejani Barua</i> ; Indian Institute of Technology, Kharagpur, India
181	Characterization of volatile compounds, amino acids, organic acids and sugar contents of green tea extracts using ultra-sonication and agitation extraction techniques - a comparative study - <i>Jong-Bang Eun</i> ; Chonnam National University, Republic of Korea
204	Understanding amylolytic hydrolysis kinetics of high crystalline parboiled rice starch using digestibility ratio and catalytic efficiency – <i>Soumya Ranjan Purohit</i> ; Indian Institute of Technology Kharagpur, India
02-46	<i>In vitro</i> binding of Mmutagens, 2-amino-1-methyl-6-phenylimidazo [4,5-B] pyridine (PHIP) and benzo alphapyrene (BaP) to wheat and marine dietary fibre fractions - <i>Maya Raman</i> ; Indian Institute of Technology Madras, India
73	Morphological characterization of fish sausage incorporated with seaweed dietary fibre – <i>Laly, S.J.</i> ; ICAR-Central Institute of Fisheries Technology, India
05-249	Effect of gamma irradiation, malting and enzymatic treatment on the ACE inhibitory activity of finger millet-soybean synbiotic formulations – <i>Minelly Rodrigues</i> ; Nirmala Niketan College of Home Science, India
Subject Theme: Molecular Biology, Biotechnology and Microbiology of Foods	
170	Synbiotic Manuka Honey: Probiotic growth and fermentation metabolites - <i>Anand Mohan</i> ; University of Auckland, Auckland, New Zealand
209	Characterization of protease from <i>Staphylococcus</i> sp. W18 isolated from fermented fish sauce and effect of high-pressure treatment - <i>Shin Abe</i> ; Nihon University, Japan
233	Recovery of <i>Staphylococcus aureus</i> 25923 in high pressure treated milk during storage – <i>Ruta Galoburda</i> ; Atvia University of Agriculture, Latvia
249	Effect of antimicrobials from turmeric and ginger on the growth and survival of <i>Escherichia coli</i> in apple juice - <i>Vasudha Sharma</i> , Jamia Hamdard, India
273	Use of whey proteins and probiotics in value added jellies - <i>Priya Arjun</i> ; M.S. Ramaiah University of Applied Sciences, India
332	Soybean lectin immunodetection using mouse monoclonal antibody(mAb) 5A5 - <i>Tengfei Li</i> ; Florida State University, USA
432	Insects, indigenous and traditional food for the Popoloca Ethnic group of San Felipe, Otlaltepec, Puebla - <i>Virginia Melo-Ruiz</i> ; Universidad Autonoma Metropolitana-X, Mexico
472	Identification and control of black colour speck fungal formation in virgin coconut oil – <i>H.N. Fernando</i> ; University of Sri Jayawardenepura, Sri Lanka
04-116	Exploring the fermented milk (buttermilk) of Northern India for their lactic acid bacteria content – <i>Joshitalamba</i> ; Lady Irwin College, India
454	State of the art on the offer and the safety of street food in Brazil, 2000 to 2014 – <i>Ryzia Cassia Vieira Cardoso</i> ; Federal University of Bahia, Brazil
Subject Theme: Food Composition, Nutrition, Health and Wellness	
44	Calcium iodate supplemented diets lead to iodine accumulation in Tenebrio Molitor Larvae - <i>Ralf Greiner</i> ; Max Rubner-Institut, Germany
180	Fortein jelly: Simple food to fight hunger - <i>Daniel Christopher Alianto</i> ; Elisa Evelyn, Indonesia International Institute for Life Sciences, Indonesia

188	Effect of supplementing wheat grass juice on the blood glucose level of diabetic patients - <i>Anitha C.</i> ; Karnataka State Open University, India
207	Efficacy of <i>Moringa oleifera</i> in treating iron deficiency anaemia among adolescents - <i>Sushma B.V.</i> ; JSS University, India

Abs No.	Poster Details
Subject Theme: Food Composition, Nutrition, Health and Wellness (cont'd)	
270	Gluten – free / low gluten bakery products - Food for special medical purpose (FSMP) - <i>Sreekanth N.</i> ; M.S. Ramaiah University of Applied Sciences, India
321	Production of <i>Nata De Aronia</i> and its anti-inflammatory effects on intestinal epithelium like Caco-2 cells - <i>Akihiro Yamaguchi</i> ; Rakuno Gakuen University, Japan
352	Integration of traditional Indian food therapy system with modern science: Nutritional and functional property of cereal and herb based anti-diabetic food formulation - <i>Arpita Das</i> ; CSIR-Central Food Technological Research Institute, India
01-16	Millet sour dough products: A healthy, nutritious and safe foods – <i>Adewale Obadina</i> ; Federal University of Agriculture, Nigeria
04-105	Potentials of extruded quality protein maize-soybean protein concentrate complementary meal in the treatment of protein-energy malnutrition - <i>Omolola Omosebi</i> ; Mountain Top University, Nigeria
Subject Theme: Value Addition to Agri Materials Through Innovative Food Processing for Better Products, Sustainable Food Security, Food Losses & Wastes and Future Foods and Capacity Building & Leadership, Training and Informatics	
389	Development and characterization of gluten free bread made from unripe banana flour using sourdough fermentation - <i>Joelle Ilunga Kongolo</i> ; Tshwane University of Technology, South Africa
480	Effect of using non-malted adjuncts on rheological properties of beer wort - <i>Suzana Caetano da Silva Lannes</i> ; University of Sao Paulo Brazil
487	Stability and structural characteristics of modified foxtail millet starches – <i>Ayenampudi Surendra Babu</i> ; Indian Institute of Food Processing Technology, India
145	Development of a novel alcoholic beverage produced from Amazonia native Acai (<i>Euterpe precatoria</i>) as a tool to sustainable livelihoods – <i>Lúcia Schuch Boeira</i> ; Institute Federal of Education, Science and Technology of Amazon (IFAM), Brazil
172	The Kinetics of volatiles and biopolymer changes and mineral distribution during cooking of Canadian wonder common beans: A scientific basis for the development of future sustainable food systems - <i>Claire Chigwedere</i> ; KU Leuven, Belgium
166	Engaging SME's and entrepreneurs in food science and technology training - <i>Donald Mercer</i> ; University of Guelph, Canada
634	Upcycling eco-design of food waste as value-added strategy for agri-food products: Outcomes of alternative food production - <i>Sergiy Smetana</i> ; German Institute of Food technologies – DIL e.V., Germany
680	Nutrition knowledge, attitudes and behavior (KAB) of young adults in tertiary educational institutes – <i>Neel Chandrasekara</i> ; Wayamba University of Sri Lanka, Sri Lanka
04-152	Nutritional, functional, textural and rheological and particle size characteristics of biscuits made from composite flours containing sprouted and malted ingredients, <i>Dipika Agrahar Murugkar</i> ; ICAR-Central institute of Agricultural Engineering, India
05-212	Value addition to Canola industry by-product proteins: Nanotechnological modifications in developing bio-based materials – <i>Nandika Bandara</i> ; University of Alberta, Canada

05-204	Computational tool to support decision-making in the management of energy sources used in agri-food industries – <i>Pedro D. Gasper</i> ; University of Beira Interior, Portugal
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Poster Session 03

Abs No.	Poster Details
Subject	Theme: Nutritionals, Nutraceuticals and Functional Foods and Traditional, Indigenous and Ethnic Foods
10	Effect of organic acid pretreatment on the physical, functional and antioxidant properties of flour from three yam varieties from Nigeria - <i>Chiemela Enyinnaya Chinma</i> ; Federal University of Technology, Nigeria
222	Determination of antioxidant and antimicrobial properties of Pecan shell bioactives – <i>Achyut Adhikari</i> ; Louisiana State University Agricultural Center, USA
252	Physicochemical characterization and oxidative stability of microencapsulated Sachainchi seed oil by spray drying - <i>Gabriela Gallardo</i> ; Instituto Nacional de Tecnología Industrial, Argentina
262	Root bark of <i>Morus alba</i> L. extract as neuroprotective antioxidants - <i>Gun-Hee Kim</i> ; Plant Resources Research Institute, Republic of Korea
271	Healthy bakery products using <i>Persea americana</i> (Makhanpal) - <i>Sridhar Krishnan</i> ; M.S. Ramaiah University of Applied Sciences, India
323	Phenolic compounds variability of avocado Hass (<i>Persea Americana</i> Mill.): The size matters - <i>Igor Trujillo-Mayol</i> ; Universidad del BioBio, Chile
326	Astaxanthin from shrimp waste and its anti-angiogenic property <i>in silico</i> – <i>Janani Rajasekar</i> ; CSIR-Central Food Technological Research Institute, India
340	Chitosan-oleic acid-sodium alginate nanocarrier for improved bioavailability of macular carotenoid lutein – <i>Veeresh Toragall</i> , CSIR-Central Food Technological Research Institute, India
04-184	Multifunctional benefits of lentil flour in meat products – <i>Janitha Wanasundara</i> ; University of Saskatchewan, Canada
05-242	Forefront research on the encapsulation of bioactives and antimicrobial compounds from natural sources foreseeing food applications - <i>Marcos Neves</i> ; University of Tsukuba, Tsukuba, Japan
272	Novel spicy adjunct for traditional foods enriched with drumstick leaves (<i>Moringa oleifera</i> L) – <i>Nagarekha Palli</i> ; M.S. Ramaiah University of Applied Sciences, India
08-388	Quantification of anticarcinogenic compounds from minor fruit juice through membrane filtration – <i>Payel Ghosh</i> ; Bundelkhand University, India
09-403	Safety concerns of a major African staple: Cassava (<i>Manihot esculenta</i> Crantz) – <i>Elohor Udoro</i> ; University of Venda, South Africa
04-171	Technology for probiotic products at extreme cold conditions – <i>Ramakrishna, A.</i> ; Formerly of DRDO-Defence Food Research Laboratory, India
366	Capillary Zone Electrophoresis Separation and Quantification of Nanoparticles from Freshwater Clam Soup - <i>Yang Duoqia</i> ; SIBS-Zhejiang Gongshang University, Hangzhou, China
578	Reversible color changes and agglomeration in black tea infusion at different pH - <i>Huan Han</i> ; Food Nutrition Sciences Centre, Zhe Jiang Gong Shang University, Hangzhou, China
Subject	Theme: Food Engineering and Food Chain, Logistics and Food Packaging
236	Production of high moisture texturized soybean protein by an indigenous single screw extruder - <i>Jenshinn Lin</i> ; University of Pretoria, Pretoria, South Africa
238	Effects of different maltodextrin amount on the composition, rheological,

	morphological and colour properties of white-brined cheese emulsion - <i>Nurcan Koca</i> ; Ege University, Turkey
291	Automatic Mysore bonda making machine by using solar energy - <i>Pasumarthi Giridhar</i> , Vignan's University, India
306	Emulsification and microencapsulation properties of starch – protein blends for stable PUFA rich edible oil - <i>Mousumi Ghosh</i> ; Indian Institute of Technology Kharagpur, India
316	Milk fat enrichment, fractionation and functional modification – Need for value addition, <i>Maneesha Mohan</i> ; Teagasc Food Research Centre, Ireland

Abs No.	Poster Details
Subject Theme: Food Engineering and Food Chain, Logistics and Food Packaging (cont'd)	
322	Process optimization of Sohiong fruit juice extraction with better quality using RSM - <i>Kambhampati Vivek</i> ; National Institute of Technology Rourkela, India
356	Effect of Die opening size on the extruder operating parameters, cooking and structural properties of fortified rice kernels (FRK) - <i>Chandrakant Dalbhagat</i> ; Indian Institute of Technology Kharagpur, India
374	Insights into the nanofiltration separation mechanism of monosaccharides by molecular dynamics simulation - <i>Liming Zhao</i> ; State Key Laboratory of Bioreactor Engineering, East China
426	A Study on qualitative influence of microwave assisted steam parboiling of paddy and process optimization - <i>Brajesh Kumar Panda</i> ; Indian Institute of Technology Kharagpur, India
433	High pressure structure engineering of high concentration food protein systems - <i>Shaun Sim</i> ; Cornell University, USA
04-175	Reusable and cost-effective electrochemical probe based on a novel nanomaterial-gum hybrid matrix for fast glucose testing in beverages - <i>Dipali Rakesh Mohan Kestwal</i> ; National Taiwan University, Taiwan
293	Formulation of corn starch and carrageenan in making bioplastic using response surface methodology – <i>Giyatmi</i> ; Sahid University, Indonesia
361	Sago starch and guar gum composite films: Optimization of physical and optical properties using Box-Behnken design and its characterization - <i>Preetam Sarkar</i> ; National Institute of Technology Rourkela, India
09-484	Future aspects of bio-materials as food packaging - <i>Dhawal Asthana</i> ; Harcourt Butler Technical University, India
05-344	Innovative approaches for modified atmosphere and humidity packaging of strawberries - <i>Grazielle Grossi Bovi</i> ; Leibniz Institute for Agricultural Engineering and Bioeconomy, Germany
Subject Theme: Food Analysis, Food Quality and Safety	
359	Physicochemical properties of mango kernel oil as a potential ingredient of Trans-fat free margarine - <i>Kgothatso Tlhapi</i> ; Tshwane University of Technology, South Africa
386	Effect of radio frequency on sterilization and physico-chemical properties of liquid egg - <i>Jinyu Zhu</i> ; Shanghai Jiao Tong University, China
409	Photodynamic inactivation of <i>Escherichia coli</i> in fruit juices using blue light and exogenous photosensitizer - <i>Bhavya, M.L.</i> ; CSIR-Central Food Technological Research Institute, India
415	Assessing compliance with food safety legislation in Northern Railways - <i>Shikha Gautam</i> ; Northern Railways Headquarters, India
424	Rheological, cooking and sensory properties of amino acid balanced “Nutri Lentil” - <i>Jayshree Majumdar</i> ; Indian Institute of Technology Kharagpur, India

427	Microwave-assisted ultra-violet treatment for disinfection of <i>Rhizopertha dominica</i> in stored wheat grains, <i>Gayatri Mishra</i> ; Indian Institute of Technology Kharagpur, India
435	Identification of aroma compounds of mango juices and analysis of the effect of processing methods on aroma compounds - <i>Jihong Wu</i> ; China Agricultural University, China
445	Shelf-life evaluation of thermally processed Foxtail millet porridge - <i>Nitya Sharma</i> , Centre of Innovative and Applied Bioprocessing, Mohali, Punjab, India
450	Instant verification of shelf life using QR code – <i>Jagadesh, K.</i> ; Indian Institute of Packaging, India

Abs No.	Poster Details
Subject Theme: Food Analysis, Food Quality and Safety (cont'd)	
524	Evaluation of locally produced surface coatings on shelf life and quality of two tomato varieties – <i>Gloria Essilfie</i> ; University of Ghana, Ghana
04-165	Measurement and discrimination of dairy powder dispersibility and rehydration quality testing - <i>Irina Boiarkina</i> ; University of Auckland, New Zealand
04-196	Arsenic – A hidden hazard in your rice - <i>Hema Singh</i> ; Lady Irwin College, India
04-198	Risk assessment for pathogenic bacteria in leafy greens using innovative supply chain and system modelling approaches - <i>Abani Pradhan</i> ; University of Maryland, USA
04-199	Understanding the state and phase transitions induced ice recrystallization in potatoes (<i>Solanum tuberosum L. var russet brown</i>) - <i>Pavitra Krishna Kumar</i> ; Washington State University, USA
587	Rapid tests and Liquid Chromatography-Tandem Mass Spectrometry (LC-MS/MS) as complementary approaches for an effective control of veterinary drug residues in food – <i>Alexandre Panchaud</i> ; Nestlé Research Centre, Switzerland
638	The microbiological quality of food contact surfaces of the school feeding programmes in Mpumalanga Province, South Africa – <i>July J. Sibanyoni</i> ; University of South Africa
Subject Theme: Chemistry and Biochemistry of Foods	
237	Effect of oil recovery method on quality and quantity extracted lipids of Red Tilapia (<i>Oreochromis sp.</i>) viscera - <i>José Edgar Zapata Montoya</i> ; Universidad de Antioquia, Colombia
264	Establishment of <i>in vitro</i> culture of muscle satellite cells originated from different muscles - <i>Sungkwon Park</i> ; Sejong University, Republic of Korea
294	Effect of the temperature of extrusion on the amino acids content of the flour mixtures of rice, barley and defatted soybean - <i>Hugo Lastarria</i> ; Universidad Nacional de San Agustín, Peru
325	Effect of milk protein composition on physico-chemical properties and volatile profile of an oil-in-water nanoemulsion - <i>Chia Chun Loi</i> ; University of Otago, New Zealand
348	Protective effect of solid-state fermented <i>Ganoderma lucidum</i> product against oxidation stress and β -amyloid peptide-induced damage in human neuron cells - <i>Guo-Jane Tsai</i> ; National Taiwan Ocean University, Taiwan
371	Resistant starch from five Himalayan rice cultivars and Horse chestnut: Extraction and characterization - <i>Gazala Akhtar</i> ; University of Kashmir, India
376	Study of chitooligosaccharides absorption and transport mechanism based on Everted Gut Sac Model - <i>Zhen Qin</i> ; ECUST-Long Dragon Biotechnology Chitooligosaccharide Research Institute, China
377	The effect of molecular structure of starch depolymerisation products obtained by controlled microwave heating on their <i>in vitro</i> enzyme resistance - <i>Kamila Kapusniak</i> ; Lodz University of Technology, Poland

04-144	Isolation and characterization of amylose-lipid nanomaterials from maize starches modified with stearic acid - <i>Naushad Emmambux</i> ; University of Pretoria, South Africa
04-149	Anti-inflammatory properties of fermented pine (<i>Pinus morrisonicola</i> Hay) needle on lipopolysaccharide (LPS)-induced inflammation in RAW 264.7 macrophage cells - <i>Kamesh Venkatakrishnan</i> ; Chung Shan Medical University, Taichung, Taiwan

Abs No.	Poster Details
Subject Theme: Chemistry and Biochemistry of Foods (cont'd)	
06-347	Flaxseed proteome as a source of antidiabetic peptides: An <i>in silico</i> study - <i>Dominic Agyei</i> ; University of Otago, New Zealand
650	Texture and phenolic content changes of a halophyte species (<i>Salicornia ramosissima</i>) during blanching treatments – <i>Margarida Cortez Vieira</i> ; University of Algarve, Portugal
Subject Theme: Molecular Biology, Biotechnology and Microbiology of Foods	
372	The small RNA DsrA influences the oxidative tolerance of <i>Salmonella enteric</i> serovar Typhimurium - <i>Rui Dong</i> ; Tong University, China
373	Quantitative proteomics provides new insights into the stress response of <i>Salmonella enterica</i> serovar Enteritidis to egg white - <i>Xiaojie Qin</i> ; State Key Laboratory of Microbial Metabolism, China
383	Antimicrobial resistance and molecular characterization of <i>Salmonella enterica</i> serovar Enteritidis from retail chicken products in Shanghai, China - <i>Xiujuan Zhou</i> ; Shanghai Jiao Tong University, China
396	Advances in rapid detection based on functional nucleic acids - <i>Yunbo Luo</i> ; China Agricultural University, China
412	Aromatic components and microflora in Kumiss - <i>Soichiro Takahashi</i> ; Rakuno Gakuen University, Japan
441	Effect of papaya peel extract on shelf life of chicken meat in chilled storage - <i>Shobita Rao Muppalla</i> ; Bhabha Atomic Research Centre, India
474	Transcriptional sequencing uncovers mechanisms of <i>Salmonella enterica</i> serovar Enteritidis survival in the egg white antibacterial environment - <i>Xiaozhen Huang</i> ; Shanghai Jiao Tong University, China
736	Impact of atmospheric cold plasma treatment on the safety and quality of ready-to-eat ham – <i>Barun Yadav</i> ; University of Alberta, Canada
52	Isolation of <i>Vibrio harveyi</i> from aquatic environment in Kerala shrimp hatchery – <i>Abhay Kumar</i> ; ICAR-Central Institute of Fisheries Technology, India
05-214	An increased insight into metabolite changes during maceration of pulsed electric field pre-treated grapes: A food fingerprinting approach – <i>Biniyam Kebede</i> ; University of Otago, New Zealand
Subject Theme: Food Composition, Nutrition, Health and Wellness	
56	Formulation and analysis of healthy bars for nutritional, antioxidant and sensory properties - <i>Shyamala B.N.</i> ; University of Mysore, India
395	Effect of location in production and nutrient composition of Cuetlas larvae (<i>Arsenura polyodonta</i> C) edible insect consume in Mexico - <i>Virginia Melo-Ruiz</i> ; Universidad Autonoma Metropolitana-X, Mexico
411	Development and properties of post-fermented green tea with reduced caffeine - <i>Kieko Saito</i> ; University of Shizuoka, Japan
443	Development of nutritionally enriched <i>Quinoa</i> based pasta supplemented with <i>Chia</i> Seeds - <i>Anurag Singh</i> ; National Institute of Food Technology Entrepreneurship and Management, India

471	Studies on milling of Buckwheat - <i>Shaba Noore</i> ; Sam Higginbottom University of Agriculture Technology & Sciences, India
484	Proximate, mineral, lipid and amino acid profiling of Fonio millet (<i>Digitaria exilis</i>) flour and bread as influenced by sourdough fermentation - <i>Adetola Olubanke Olugbile</i> ; Federal University of Agriculture, Nigeria
496	Effect of UV-C irradiation on peak viscosity of wheat flour in correlation with oxidoreductive process - <i>Amit Kumar</i> ; Indian Institute of Technology Kharagpur, India
04-111	Effect of chickpea-sesame based ready to use food on malnourished HIV Positive Children – <i>Hemalatha, M.S.</i> ; Karnataka State Open University, India

Abs No.	Poster Details
Subject Theme: Food Composition, Nutrition, Health and Wellness (cont'd)	
04-125	Efficacy of micronutrient fortified foods (Ready-to-Cook and Ready-to-Eat supplementary food) and Take-Home Ration (THR) in children with Moderate Acute Malnutrition (MAM) using community-based approach - <i>Narendra Shah</i> ; Indian Institute of Technology Bombay, India
157	Effect of amylose rich nutritional supplement on patients undergoing gastrointestinal surgery – <i>Pooja Thacker</i> ; Nirmala Niketan College of Home Science, India
223	Effect of modified food product on the blood glucose level of type 2 diabetes mellitus – <i>Tamsil Khan</i> ; BMN College of Home Science, India
232	Development of calcium rich snack for children – <i>Khan Kainat</i> ; BMN College of Home Science, India
297	Development of diet purple chips – <i>Nandini Jagtap</i> ; BMN College of Home Science, India
196	Fiber-added gel microparticles as texture-modified foods for the elderly – <i>Alicia M. Leon</i> ; Pontificia Universidad Católica de Chile, Chile
Subject Theme: Value Addition to Agri Materials Through Innovative Food Processing for Better Products, Sustainable Food Security, Food Losses & Wastes and Future Foods and Capacity Building & Leadership, Training and Informatics	
491	Color, antioxidation and texture of dough and Chinese steamed bread enriched with pitaya peel powder - <i>Sy-Yu Shiau</i> ; Tajen University, Taiwan
511	Descriptive analysis and product optimization of margarines produced from blended oils - <i>Nicole Sharon Affrifah</i> ; University of Ghana, Ghana
519	Improvement of dietary fiber content and antioxidant properties in Indian bread (<i>Chapathi</i>) with the incorporation of <i>Solanum tuberosum</i> peel powder - <i>Mohit Kumar</i> ; National Institute of Food Technology Entrepreneurship and Management, India
385	Building networks for creating our business case for reducing vegetable wastage: A case study - <i>Debra Krause</i> ; CSIRO Agriculture & Food, Australia
418	Influence of the hydrothermal processes on antioxidant potential of the barley brewers spent - <i>Michał Adam Janiak</i> ; Polish Academy of Sciences, Poland
259	Impact on nutrition education on nutrient adequacy of selected urban children – An exploratory study - <i>Deepa Prakash</i> ; University of Mysore, India
616	Effects of fermentation technology on antioxidative properties of agro waste consortia – <i>Mandira Kapri</i> ; Indian Institute of Technology Delhi, India
05-209	Conversion of food court waste to gaseous fuel via air gasification in a tubular reactor - <i>Dorin Boldor</i> ; Louisiana State University Agricultural Center, USA
05-215	Exploring industrial lime peel waste into production of pectin: Optimization of conditions in acid extraction method using Box–Behnken design for augmentation of yield - <i>Sangheetha Sriskandarajah</i> ; University College of Jaffna, Sri Lanka

05-292	Legume pulses production, consumption and utilization in Nigeria within a regional and global context: Achieving nutritional security in Nigeria – <i>Akah, N.P.</i> ; University of Nairobi, Nigeria
448	Novel technologies for ethylene removal in post-harvest supply chain of fruit and vegetables – <i>Namrata Pathak & Pramod V. Mahajan</i> ; Leibniz Institute for Agricultural Engineering and Bioeconomy, Germany
304	Green tea and watermelon popsicle – <i>Fatema Dholkwala</i> ; BMN College of Home Science, India

Poster Session 04

Abs No.	Poster Details
Subject	Theme: Nutritionals, Nutraceuticals and Functional Foods and Traditional, Indigenous and Ethnic Foods
360	Evaluation of phytochemical properties of ultrasonic assisted Thankuni leaves extract (<i>Centella asiatica</i>) - <i>Rajni Kant</i> ; Indian Institute of Technology Kharagur, India
393	Macadamia nuts (<i>Macadamia ternifolia</i> F) source of vitamin E natural antioxidant - <i>Alejandro Salazar-Pressler</i> ; Universidad Autonoma Metropolitana-X, Mexico
398	Nutraceutical color wheat: Understanding potential health benefits - <i>Saloni Sharma</i> ; National Agri-Food Biotechnology Institute, India
399	Effect of solvent polarity on extraction of Ellagi tannins from pomegranate peel - <i>Madhulekha Rakshit</i> ; Indian Institute of Technology Kharagpur, India
407	Effect of high-pressure homogenization on physico-chemical properties of pulse protein nanoemulsions - <i>Gipsy Tabilo-Munizaga</i> ; Universidad del Bío-Bío, Chile
419	Extraction solvent and hydrothermal process as the factors modulating the antioxidant activity of the wheat bran extracts - <i>Michał Adam Janiak</i> , Polish Academy of Sciences, Poland
05-294	Encapsulation of resveratrol into Ca-alginate submicron particles - <i>Natasa Poklar Urlih</i> ; University of Ljubljana, Slovenia
05-320	Antioxidant and anti-acetylcholinesterase activity of fruit extract from <i>Scolopia crenata</i> (Wight & Arn) Clos. (Flacourtiaceae), an endemic species of Peninsular India - <i>Rajkumar Iomathi</i> ; Sri Sarada College for Women (Autonomous), India
310	Sattu-based complimentary food for malnourished children - <i>Sumit Pathak</i> ; National Institute of Technology Rourkela, India
313	Nutritional, antioxidant and sensory evaluation of innovatively processed cowpea seeds and husk - <i>Shweta Suri</i> ; G.B. Pant University of Agriculture and Technology, India
364	Extruded collet as second generation snacks from millets using twin screw extrusion - <i>Abhishek Gaurav</i> ; National Institute of Technology Rourkela, India
09-488	Optimization of processing parameters for the preparation of <i>Puran</i> (stuffing for <i>Puran Poli</i> - an Indian traditional food) – <i>Nilesh B. Kardile</i> ; National Institute of Food Technology Entrepreneurship and Management, India
09-446	Structural and bioactive characterization of basil (<i>Ocimum basilicum</i>) seed mucilage – <i>Sadaf Nazir</i> ; University of Kashmir, India
Subject	Theme: Food Engineering and Food Chain, Logistics and Food Packaging
75	Refractance window drying: A novel approach to manufacture green leafy vegetable powders - <i>Kathiravan Tamilselvan</i> ; Indian Institute of Food Processing

	Technology, India
449	Effect of microwave-vacuum treatment on physico-chemical properties of microencapsulated vegetable oil powder - <i>Monalisha Pattnaik</i> ; Indian Institute of Technology Kharagpur, India
461	Effect of feed particle size and solvent flow rate on soybean oil extraction - <i>Deepali Shejawale</i> ; CSIR-Central Food Technological Research Institute, India
467	Performance studies on modified pedal operated millet dehuller - <i>Mohd Shakeb</i> ; CSIR–Central Food Technological Research Institute, India

Abs No.	Poster Details
Subject Theme: Food Engineering and Food Chain, Logistics and Food Packaging (cont'd)	
468	Studies on temperature rise during rice polishing and effect on broken content – <i>Srinivas, A.</i> ; CSIR–Central Food Technological Research Institute, India
469	Engineering properties and milling of brown top millet - <i>Gaurav Dixit</i> ; CSIR–Central Food Technological Research Institute, India
476	Study of the functional properties of potato peel flour – <i>Ashish Rawson</i> ; Indian Institute of Food Processing Technology, India
495	Influence of different drying methods on textural variation of black pepper (<i>Piper nigrum</i> L) - <i>Anu S Raj</i> ; Indian Institute of Technology Kharagpur, India
503	Stabilization of sugarcane juice against enzymatic degradation by ultrafiltration in combination with UV-C treatment - <i>Amit Kumar</i> ; Indian Institute of Technology Kharagpur, India
537	Radio frequency assisted extraction of pectin from jackfruit by-product - <i>Jagan Mohan</i> ; Indian Institute of Food Processing Technology, India
556	High pressure processing for shelf life extension of fish mince – <i>Shikha Ojha</i> ; Teagasc Food Research Centre, Ireland
05-206	Effect of high-pressure homogenization on physicochemical properties of pulse protein nanoemulsions - <i>Gipsy Tabilo-Munizaga</i> ; Universidad del Bío-Bío, Chile
508	Self-heating packaged food - <i>Akshay Singh Sengar</i> ; A.K.S University, India
522	Alternative to sulphur staining in canned foods - <i>Vinit Kaushal</i> ; A.K.S University, India
19	Opportunities and challenges in application of forward osmosis in food processing – <i>Navin K. Rastogi</i> ; CSIR-Central Food Technological Research Institute, India
05-238	An innovative baking oven concept for SME-enterprises based on volumetric ceramic burner technology – <i>Vojislav Jovicic</i> ; Friedrich Alexander University of Erlangen-Nuremberg, Germany
186	Development and fundamental characteristics of microchannel homogenization for producing water-in-oil emulsions with narrow droplet size distributions – <i>Isao Kobayashi</i> ; Food Research Institute, Japan
Subject Theme: Food Analysis, Food Quality and Safety	
500	Formulation of an energy drink powder premix using linear programming - <i>Anjali Thakur</i> ; Indian Institute of Technology Kharagpur, India
501	Quality increasing of chips of cassava (<i>Manihot utilissima</i>) and sweet potatoes (<i>Ipomoea batatas</i> L.) using soaking in calcium chloride and edible coating - <i>Dedin Rosida</i> ; Universitas Pembangunan Nasional Veteran Jawa Timur, Indonesia
521	Rapid detection of ochratoxin in grape juice using ATR-FTIR Spectroscopy - <i>Anjan Borah</i> ; ICAR-Indian Agricultural Research Institute, India
532	Quality comparison of rough rice stored in bamboo reinforced concrete (BRC) silo and Conventional polypropylene bags - <i>Lakshmi E Jayachandran</i> ; Indian Institute of Technology Kharagpur, India
550	Impacts of ultrasound assisted marination on the quality of sodium reduced

	chicken breast - <i>Elena S. Inguglia</i> ; University College Cork, Ireland
561	Formation mechanism of white powder on the surface of dried persimmon during frozen storage - <i>Jia xiwu</i> ; Gifu University, Japan
566	The impact of blanching treatments on peroxidase and color in a halophyte species (<i>Salicornia ramosissima</i>) - <i>Rui Cruz</i> ; University of Algarve, Portugal
625	Fatty acid composition of donkey (<i>Equus asinus</i>) meat – <i>Salazar Pressler, F.</i> ; Universidad Autonoma Metropolitana-X, Mexico
762	Production of olive oil organogels: Influence of carnauba wax concentration on physico-chemical properties – <i>Martins, A.</i> ; University of Minho, Portugal
04-177	Effect of repeated usage on the vitamins and natural antioxidants of vegetable oils used for deep-fat frying – <i>Babajide Elemo</i> ; Iagos State University, Nigeria

Abs No.	Poster Details
Subject Theme: Food Analysis, Food Quality and Safety (cont'd)	
05-224	Radioactivity in selected foodstuff and annual committed effective dosage from Gamma-Emitting radionuclides to an adult in Pulmoddai, Sri Lanka - <i>Jayasinghe, C.V.L.</i> ; Sri Lanka Atomic Energy Board, Sri Lanka
05-269	Bioaccessibility of double emulsions with different rheological properties - <i>Mariel Farfan</i> ; Pontificia Univerisdad Catolica de Chile, Chile
05-272	The effect of ultraviolet light on the mold decontamination and the quality of yoghurt - <i>Nurcan Koca</i> ; Ege University, Turkey
423	Detection of paneer spoilage using frequency based sensor – <i>Subhradeep Samadder</i> ; Indian Institute of Technology Kharagpur, India
274	Quality of fumigated or irradiated sweet cherries air freighted from U.S. to Vietnam – <i>Prakash, A.</i> ; Chapman University, USA
257	A shelf life study of Chinese dates, <i>Murabba</i> – <i>Siddiqui Samreen Mansoob</i> ; Dr. Bhanuben Mahendra Nanavati College of Home Science, India
Subject Theme: Chemistry and Biochemistry of Foods	
378	Fermented Cupuassu almonds protein hydrolysates as sources of angiotensin-converting enzyme peptide inhibitors - <i>Sabrina Grizzi Oliveira</i> ; University of São Paulo, Brazil
388	Ultra High Temperature (UHT) stability of casein-whey protein mixtures: Heat-induced protein interactions - <i>Jaspal Singh</i> ; The University of Queensland, Australia
404	The mechanism of chitooligosaccharides inhibited HepG2 cells proliferation - <i>Liming Zhao</i> ; East China University of Science and Technology, China
406	Chitooligosaccharide plays essential role in regulating proline metabolism and cold stress tolerance in rice seedlings - <i>Yang Zhang</i> ; East China University of Science and Technology, China
417	Spectroscopic investigation of chemical and thermal denaturation-induced Black Gram (<i>Vigna mungo</i>) phaseolin unfolding and refolding - <i>Maithili Deshpande</i> ; Cornell University, USA
434	Physical, mechanical and transport properties of cross-linked alginate-soybean oil based nanoemulsified films - <i>Camilo Gutierrez-Jara</i> ; Universidad del Bio-Bio, Chile
455	Peptides human 3hydroxy3 methylglutaryl CoA reductase interaction cholesterol homeostasis in Hepg2 cells - <i>Varun Kumar</i> , CSIR-Central Food Technological Research Institute, India
485	Effect of processing methods on nutritional quality of sorghum (<i>Sorghum bicolor</i> L. Moench) flour – <i>Tamilselvan, T.</i> ; Govind Ballabh Pant University of Agriculture and Technology, India
489	Biochemical comparison of select oilseed legumin proteins - <i>Sahil Gupta</i> ; Florida State University, USA
05-239	Elucidating the effect of macronutrient interaction on starch hydrolysis of

	breakfast mixes - <i>Yogita Bhatt</i> ; CSIR-Central Food Technological Research Institute, India
05-244	Promotive effect of selected spices on the digestibility of nutrients in supplementary food mixes - <i>Aishwarya Jaiswal</i> ; CSIR-Central Food Technological Research Institute, India
589	Novel analytical approaches to measure proteins in food matrices – <i>Alexandre Panchaud</i> ; Nestle Research Centre, Switzerland

Abs No.	Poster Details
Subject Theme: Molecular Biology, Biotechnology and Microbiology of Foods	
45	Fermentation of gherkins using iodized salt - <i>Ralf Greiner</i> ; Max Rubner-Institut, Germany
483	Volatile compounds of <i>Etilingera pavieana</i> (Zingiberaceae) essential oil as a natural source of antimicrobials for food preservation - <i>Porawan Naksang</i> ; Kasetsart University, Thailand
502	Effect fermentation of physico-chemical properties of Cocoyams (<i>Xanthosoma sagittifolium</i>) flour used <i>Lactobacillus plantarum</i> bacteria - <i>Dedin Rosida</i> ; Universitas Pembangunan Nasional Veteran Jawa Timur, Indonesia
504	Encapsulation of γ -amino butyric acid (GABA) and lactic acid bacteria (LAB) using exopolysaccharides (EPS) as a coating agent - <i>Pooja Pandey</i> ; Indian Institute of Technology Kharagpur, India
539	Confirmation of ELISA results of milk allergen using LC-MS/MS method - <i>Sooyeon Kim</i> ; Ewha Womans University, Republic of Korea
554	Improving mannoprotein release from <i>Saccharomyces cerevisiae</i> during aging on the lees of Grenache wine by pulsed electric field - <i>Javier Raso</i> ; University of Zaragoza, Spain
569	Exploration of nanoemulsions of Indian spices essential oils and their major components as antibacterial and antibiofilm agents against common foodborne pathogens - <i>Anand Prakash</i> ; SASTRA Deemed University, India
580	Assessment of soil and irrigation water quality on microbial load in Lettuce: A case study of urban vegetable growers in Accra, Ghana - <i>Gloria Essilfie</i> ; University of Ghana, Ghana
09-457	Mechanism of inactivation of <i>Bacillus subtilis</i> spores by high pressure CO ₂ at high temperature - <i>XiaoJun Liao</i> , China Agricultural University, China
712	Synergistic effect of high hydrostatic pressure and nisin loaded pectin nanoparticles on the extension of a fermented meat product shelf life – <i>Ana Borges</i> ; University of Lisbon, Portugal
Subject Theme: Food Composition, Nutrition, Health and Wellness	
168	Nutrition and health claims on Ready-to-Eat breakfast cereals and their relationship to price - <i>Donald Mercer</i> ; University of Guelph, Guelph, Canada
583	Improvement of texture modified chicken meat on Dysphagia diet for elderly - <i>Hsin-Yun Hsu</i> ; Tunghai University, Taiwan
614	Study on structure and anti-digestion characteristics of rice starch-lipid complexes - <i>Yuexi Yang</i> ; Zhejiang Gongshang University, China
643	Heavy metals in breast milk: A prospective study - <i>Sonia Sangwan</i> ; National Dairy Research Institute, India
662	Proximate composition of extruded Ready-To-Eat sweet potato-bambara nut breakfast meal - <i>Tolulope Oresanya</i> ; Yaba College of Technology, Nigeria
678	Energy balance and body composition of national level athletes in Sri Lanka - <i>Anoma Chandrasekara</i> ; Wayamba University of Sri Lanka, Sri Lanka

700	Incorporation of fucoidan into bread and its impact on dough development, bread quality, antioxidant activity and anticancer activity - <i>Hui Si Audrey Koh</i> ; National University of Singapore, Singapore
705	Efficacy of nanoencapsulated supercritical carbon dioxide extract of small cardamom seeds in combating type-II diabetes: <i>In vitro</i> characterization and <i>in vivo</i> rat model study – <i>Kaninika Paul</i> ; Jadavpur University, India
05-221	Assessment of dietary patterns in toddlers between age group of (3-5 years) in Mumbai - <i>Jinal Patel</i> ; Dr. BMN College of Home Science, India
05-318	Efficacy of a standardized combination of Huperzine A (CogniUp™), <i>Convolvulus pluricaulis</i> and <i>Celastrus paniculatus</i> seed extract to boost cognitive health – <i>Manashi Bagchi</i> ; Dr. Hebs LLC, USA

Abs No.	Poster Details
Subject Theme: Food Composition, Nutrition, Health and Wellness (cont'd)	
648	Correlates of nutritional status and dietary pattern on health outcomes among children with reference to autism spectrum disorder – <i>Rithika, P.H.</i> ; JSS Academy of Higher Education and Research, India
759	Fish based dietary recommendation to fight vitamin A and iron deficiencies – <i>Tandrima Mitra</i> ; ICAR-Central Inland Fisheries Research Institute, India
Abs No.	Poster Details
Subject Theme: Value Addition to Agri Materials Through Innovative Food Processing for Better Products, Sustainable Food Security, Food Losses & Wastes and Future Foods and Capacity Building & Leadership, Training and Informatics	
227	Impact of UV-C radiation on melon peel – <i>Cristina L.M. Silva</i> ; Universidade Católica Portuguesa/Porto, Portugal
552	Effect of variable drying temperature and freezing prior to vacuum frying on quality of papaya chips - <i>Pandey, A.K.</i> ; DRDO-Defence Food Research Laboratory, India
568	Application of ultrasonication to extract total phenolics and flavonoids from Giloy (<i>Tinospora cordifolia</i>) leaves and stem powder - <i>Salam Maheshkumar Singh</i> ; Indian Institute of Technology Kharagpur, India
584	Unraveling the potential benefits of Malabar spinach fruits: A food technology perspective - <i>Sravan Kumar, S.</i> ; CSIR-Central Food Technological Research Institute, India
457	Losses of fruits and vegetables in supply centers in Salvador, Brazil: Analysis of determinants, volumes and reduction strategies - <i>Sidione Santos</i> ; Federal University of Bahia, Brazil
509	Valorization of apple processing waste: Tailoring pectin production - A response surface methodology approach - <i>Farah Naqash</i> ; Islamic University of Science and Technology, India
368	Engaging with consumers to improve confidence and trust - <i>Ting Lu</i> ; University College Dublin, Ireland
644	Life cycle analysis of bio-waste treatment technologies: comparative environment impact assessment of industrial potato peels management with insects, pigs and anaerobic fermentation - <i>Shashank Goyal</i> ; German Institute of Food technologies – DIL e.V., Germany
32	Effect of tomato flour inclusion on nutritional, functional and microbial qualities of bread – <i>Oludare Olumuyiwa Adekoyeni</i> ; Federal University Gashua, Nigeria
333	Guilt free biscuits made from banana pseudostem – <i>Unmesha Patil</i> ; BMN College of Home Science, India
429	Evaluation of the <i>Saccharomyces cerevisiae</i> diet supplementation on the dairy cows performances – <i>Marinela Enculescu</i> ; Research and Development Institute for Bovine Balotesti, Romania

351	Improving glycemic control with foxtail millet foods and how to get them in market place – <i>Qun Shen</i> ; China Agricultural University, China
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Poster Session 05

Abs No.	Poster Details
Subject	Theme: Nutritionals, Nutraceuticals and Functional Foods and Traditional, Indigenous and Ethnic Foods
431	Microencapsulation of <i>sacha inchi</i> (<i>Plukenetia huayllabambana</i>) oil with antioxidant extract from Andean Peruvian potato skin by spray drying: Morphology and physico-chemical characterization - <i>Nancy Chasquibol</i> ; Universidad de Lima, Perú
438	Assessment of phytochemical content and antioxidant potential of extract of betel leaf (<i>Piper betle</i> L.) petioles with solvents of varying polarity - <i>Sujosh Nandi</i> ; Indian Institute of Technology Kharagpur, India
482	Dark chocolate with high oleic peanut oil – <i>Suzana Caetano da Silva Lannes</i> ; University of São Paulo, Brazil
526	Hypoglycaemic capacity of aqueous extracts of <i>Cucurbita ficifolia</i> Bouché fruits from two stages of development thermally processed - <i>María Guadalupe Juárez Pérez</i> ; Autonomous Metropolitan University-Iztapalapa, Mexico
534	Development of low-cost nutritional product as functional food, <i>Sadaf Parvez</i> ; Hamdard University, India
535	Nutra-fortification of <i>Trigonella foenum Graecum</i> and <i>Centella asiatica</i> for enhanced iron and active principle content by adopting a novel patented technology - <i>Anuradha Maniyam</i> ; Rishi Foundation, India
545	Aromatization of olive oil with rosemary during malaxation increase antioxidant properties of Empeltre olive oil - <i>Ana Cristina Sánchez- Gimeno</i> ; Universidad de Zaragoza, Zaragoza, Spain
05-346	Multifarious health and nutritional benefits of traditionally fermented garlic - <i>Shashi Binani</i> ; M.S. Ramaiah University of Applied Sciences, India
08-391	Unveiling the mechanism of drying-based microencapsulation technique for bioactive compounds - <i>Siew Young Quek</i> ; University of Auckland, New
470	Effect of different drying methods on acmella (<i>Acmella oleracea</i> L.) flower pod extracts on phytochemical screening and <i>in vitro</i> antimicrobial activity analysis – <i>T.G.G. Uthpala</i> ; University of Sri Jayewardenepura, Sri Lanka
414	Production and properties of traditional fermented horse milk (airag) in the Mongolian nomads - <i>Satomi Ishii</i> , Rakuno Gakuen University, Japan
510	Nutritious and low cost extrudates of rice and bhimkol (<i>Musa balbisiana</i> , Abb) formulated through Linear Programming - <i>Anjan Borah</i> ; ICAR-Indian Agricultural Research Institute, India
633	Indigenous and ethnic sweets from Maharashtra: An overview - <i>Sumit Sudhir</i> National Institute of Technology Rourkela, India
706	A gastronomic study of bahia's cuisine of the 20 th century presented in jorge amado's work - <i>Denise Bastos Costa</i> ; UNIFACS, Brasil
Subject Theme: Food Engineering and Food Chain, Logistics and	

Food Packaging	
546	Influence of malaxation time on the improvement of olive oil extraction by pulsed electric field treatment at industrial scale - <i>Ana Cristina Sánchez-Gimeno</i> ; University of Zaragoza, Spain
570	Mathematical modelling of thin layer drying kinetics of Moringa leaves - <i>Cinu Varghese</i> ; Indian Institute of Technology Kharagpur, India
674	Thermal properties determination of ice cream using appropriate empirical models - <i>Awani Shrivastav</i> ; Indian Institute of Technology Kharagpur, India

Abs No.	Poster Details
Subject Theme: Food Engineering and Food Chain, Logistics and Food Packaging (cont'd)	
704	Forward osmosis for the concentration of pomegranate (<i>Punica granatum</i>) juice - <i>Das Trishitman</i> ; CSIR-Central Food Technological Research Institute, India
708	Development of extruded snacks using cocoyam (<i>Xanthosoma</i> spp.) corm flour from the Nazareno cultivar - <i>Rico Mayagüez</i> , University of Puerto, Puerto Rico
713	Drying of tamarind seeds for quality improvement - <i>Swarna Haldar</i> , CIIRC-Jyothy Institute of Technology, India
719	Drying kinetics and mathematical modelling of Radio Frequency (RF) drying of green tea - <i>Ashutosh Chavan</i> ; Indian Institute of Technology Kharagpur, India
722	Same ingredients but different stabilities - Physical behaviour of Maltodextrin-sodium chloride mixtures - <i>Xin Yi See</i> ; National University of Singapore, Singapore
744	Evaluation and optimization of physical properties of snacks from sorghum-cowpea flour blends and process conditions during extrusion cooking - <i>Chinwendu Eze</i> ; University of Nigeria, Nigeria
761	Comparison study of conventional hot water and microwave blanching on amla (<i>Phyllanthus emblica</i>) - <i>Shubham Mandliya</i> ; Indian Institute of Technology Kharagpur, India
05-235	Response surface methodology to optimize added sugar, pectin and drying temperature on quality attributes of mango leather - <i>Deepika Shende</i> Indian Institute of Technology Kharagpur, India
702	Gamma-Irradiation of yellow corn (<i>Zea mays</i>) kernels post packaging enhances lutein content and shelf life - <i>Soumi Chakraborty</i> ; Jadavpur University, India
727	Effect of different plasticizer on mechanical and moisture barrier properties of edible hydroxypropyl methylcellulose (HPMC) film - <i>Gulshan Kumar Malik</i> ; Indian Institute of Technology Kharagpur, India
742	A comparative study on biodegradation of synthetic polymers (LDPE, HIPS and NYLON 6) using the edible mushroom (<i>Pleurotus florida</i>) - <i>Aprajeeta Jha</i> ; Indian Institute of Technology Kharagpur, India
513	Study of nisin adsorption on plasma-treated polymer surfaces for setting up innovative antimicrobial packaging to improve the safety, quality and shelf-life of foods – <i>Karam Layal</i> ; Notre Dame University, Lebanon
Subject Theme: Food Analysis, Food Quality and Safety	
598	A non-destructive approach to differentiate organic and conventionally grown vegetable – <i>Anjali Khuntia</i> ; Indian Institute of Technology Kharagpur, India
599	Study on colour and viscoelastic nature of Solanum nigrum leaf based formulated functional soup mix using D-Optimal Mixture Design - <i>Jagan Karthik, S.</i> ; Indian Institute of Technology Kharagpur, India
603	Food adulteration: from vulnerability assessment to new analytical developments - <i>Rakesh Kumar</i> ; Nestlé Research & Development Centre India Pvt. Ltd., India

627	The concentrations and associated health risk of 16 polycyclic aromatic hydrocarbons in three commercially available fish species, <i>Chrysichthys nigrodigitatus</i> , <i>Cynoglossus senegalensis</i> and <i>Polydactylus quadratifilis</i> from river systems in Eastern Niger Delta, Nigeria – <i>Francisca I. Basse</i> ; University of Calabar, Nigeria
631	Textural modification of 3D printed dark chocolate by varying internal infill structure - <i>Sylvester Mantihal</i> ; The University of Queensland, Australia
660	Proximate composition of cookies produced from wheat flour blended with whole coconut flour - <i>Abiodun Adebayo-Oyetero</i> ; Yaba College of Technology, Nigeria

Abs No.	Poster Details
Subject Theme: Food Analysis, Food Quality and Safety (cont'd)	
695	Sensory characteristics of donkey (<i>Equus asinus</i>) muscle meat in relation with chemical composition - <i>Fernando Salazar-Pressler</i> ; Universidad Autónoma Metropolitana-X, México
701	Comparison of fragrance patterns of irradiated dried green onion during storage and identification of detection markers using electronic nose - <i>Namhyeok Chung</i> ; Kyungpook National University, South Korea
05-279	Quality characteristics of gluten-free rice bread produced from ten special rice cultivars of Vietnam - <i>Loan Le</i> ; Tien Giang University, Vietnam
01-13	Quantitative detection of engineered nanomaterials in foods: Meeting the needs of the regulations within the European Union? - <i>Ralf Greiner</i> ; Max Rubner-Institut, Germany
05-293	Determination of the optical properties and stability of fruit juices and their characterization by Photon Density Wave Spectroscopy - <i>Anne Hartwig</i> ; University of Potsdam, Germany
08-390	Effect of storage conditions on quality of jaggery - <i>Pankaj Verma</i> ; Indian Institute of Technology Bombay, India
09-504	Assessment of smell identification ability for healthy young adults – <i>Ai Che Yap</i> ; National University of Singapore, Singapore
786	Effect of concentration of coconut sap on physico-chemical and sensory characteristics of dairy dessert (<i>Rasgulla</i>) – <i>Gurveer Kaur</i> ; Indian Institute of Technology Kharagpur, India
515	Comparative consumer acceptance of creamed-fleshed and biofortified orange-fleshed sweet potato – <i>Muthulisi Siwela</i> ; University of KwaZulu-Natal, South Africa
05-216	Effect of electron beam irradiation on the quality of vacuum packed peeled vannamei (<i>Litopenaeus vannamei</i>) during chilled storage – <i>Jeyakumari, A.</i> ; ICAR-Central Institute of Fisheries Technology, Mumbai Centre, India
Subject Theme: Chemistry and Biochemistry of Foods	
345	Generation of free amino acids and dipeptides and its contribution to taste in dry-cured ham – <i>Fidel Toldra</i> ; Instituto de Agrouimica y Tecnologia de Alimentos, Spain
492	Studies on physico-chemical properties of Muberry Raisin - <i>Shweta Parida</i> ; Sambalpur University, India
520	Feasibility of using hyperspectral imaging to predict gastric juice diffusion into solid food structures during gastric digestion - <i>Geeshani Somaratne</i> ; Massey University, New Zealand
523	Exploring the inter-relationship between food structure, oral processing behaviour and sensory perception - <i>Aiqian Ye</i> ; Massey University, New Zealand
542	Administration of wheat gliadin deamidated by cation-exchange resins induces oral tolerance in a mouse model of wheat allergy - <i>Yusuke Yamaguchi</i> ; Nihon University, Japan

548	Chemical kinetics of lipid auto-oxidation in precooked horse gram under dry model system - <i>Rahul Vashishth</i> ; DRDO-Defence Food Research Laboratory, India
567	Digestion of beta-carotene loaded oleogels transepithelial transport: <i>In vitro</i> study – <i>Artur J. Martins</i> ; University of Minho, Portugal
641	Purification of free radical scavenging peptides from naked oats glutelin by enzymatic hydrolysis - <i>Meili Zhang</i> ; Inner Mongolia Agricultural University, China
647	Effect of beer on formation of polycyclic aromatic hydrocarbons in charcoal-grilled chicken wings - <i>Chong Wang</i> ; Nanjing Agricultural University, China

Abs No.	Poster Details
Subject Theme: Chemistry and Biochemistry of Foods (cont'd)	
664	The manufacture of lipid-modified, starch-based fat replacer and its functionality in low calorie mayonnaise-type emulsion - <i>Humbulani Nekhudzhiga</i> ; University of Pretoria, South Africa
767	Beta-cyclodextrin-based nanosponges to encapsulate piperine - <i>Mónica Rubilar</i> ; Universidad de La Frontera, Chile
458	Peptide(s) – human 3-hydroxy-3-methylglutaryl COA reductase interaction: Cholesterol homeostasis in HepG2 cells – <i>Varun Kumar</i> ; CSIR-Central Food Technological Research Institute, India
04-121	Diabetes with micro-vascular complications: Oxidative stress and antioxidant enzyme status – <i>Anagha V. Palekar</i> ; Tata Institute of Social Science, India
Subject Theme: Molecular Biology, Biotechnology and Microbiology of Foods	
581	Potentials of lemon juice Ogi-Steep liquor mixtures in reducing the growth of aflatoxigenic fungi during processing and storage of yam flakes - <i>Titilayo Ajayeoba</i> ; Durban University of Technology, South Africa
582	Effect of ultrasound assisted brining on the microbiological and quality parameters of pork meat in the presence of salt and salt substitute - <i>Elena S Inguglia</i> ; Teagasc Food Research Centre, Ireland
619	Probiotic formulations for the Indian gut - <i>Renitta Jobby</i> ; Amity University, India
635	A droplet digital PCR combined with propidium monoazide for detecting viable but nonculturable state <i>Escherichia coli</i> O157:H7 - <i>Hanxu Pan</i> ; China Agricultural University, China
637	Simultaneous detection of beef and buffalo tallow using Multiplex Real Time PCR – <i>Vishnuraj, M.R.</i> ; ICAR-National Research Centre on Meat, India
659	Mutagenicity, cytotoxicity and anti-inflammatory potential of a natural supplement evaluated by Ames Salmonella test and a Murine Model - <i>Édira Gonçalves</i> ; Federal University of Rio de Janeiro State - UNIRIO, Brazil
682	Antimicrobial potential of <i>Sargassum fusiforme</i> and <i>Ulva lactuca</i> from western coast of India - <i>Surbhi Agarwal</i> ; National Institute of Food Technology Entrepreneurship and Management, India
716	Mechanistic understanding of light-driven active internalization of bacteria into leafy greens - <i>Ashim K. Datta</i> ; Cornell University, USA
723	The effect of a non-thermal plasma jet system on selected dried food ingredients – <i>Clémentine M.G. Charoux</i> ; Teagasc Food Research Centre, Ireland
Subject Theme: Food Composition, Nutrition, Health and Wellness	
709	Association of dietary patterns with allergic diseases in Korean adults - <i>Hyojee Joung</i> ; Seoul National University, Republic of Korea
715	Impact of soaking, germination and hot air drying on horse gram microstructure and protein content - <i>Soumitra Banerjee</i> ; CIIRC-Jyothy Institute of Technology, India

717	Sweetness in lactose-free probiotic strained yogurt - <i>Amália Bernardes Borssato</i> ; University of Campinas, Brazil
718	Development of instant drink powder from beetroot - <i>Devanshi Chawla</i> ; National Institute of Food Technology Entrepreneurship and Management, India
741	Chemical characterization and formulation of soup mixes with reduced starch digestibility - <i>Pooja Anudhar</i> ; CSIR-Central Food Technological Research Institute, India
746	Carotenoids contents in pumpkins (<i>Cucurbita moschata</i>) cooked in different cooking styles - <i>Lucia Maria De Carvalho</i> ; Rio de Janeiro Federal University, Brazil

Abs No.	Poster Details
Subject Theme: Food Composition, Nutrition, Health and Wellness (cont'd)	
05-202	Nutritional, antioxidant and sensory evaluation of innovatively processed cowpea seeds and husk – <i>Shweta Suri</i> ; G.B. Pant University of Agriculture and Technology, India
05-225	Changes of fatty acid composition and tocopherol content in fish cooked in coconut milk and fried in coconut oil - <i>Chandravathany Devadason</i> ; Eastern University, Sri Lanka
05-273	Functional instant porridge for diabetes mellitus - <i>Fauzan Azima</i> ; Andalas University, Indonesia
282	Study of gluten-free heart-friendly crackers – <i>Khadija Mogal</i> ; BMN College of Home Science, India
Subject Theme: Value Addition to Agri Materials Through Innovative Food Processing for Better Products, Sustainable Food Security, Food Losses & Wastes and Future Foods and Capacity Building & Leadership, Training and Informatics	
623	Sand roasting of chickpea: A value addition - <i>Tanu Malhotra</i> ; National Institute of Food Technology Entrepreneurship & Management, India
665	Development of Moringa containing, <i>Gulkand</i> flavoured, sweet potato flour cookies - <i>Rajat Goel</i> ; National Institute of Food Technology Entrepreneurship & Management, India
697	Effect of edible coatings on Pan-Bread during storage: Application stage and type of coating - <i>Swathi Sirisha Nallan Chakravartula</i> ; University of Bologna, Italy
735	Optimization of fermentation conditions for carotenoids production by <i>Rhodotorula mucilaginosa</i> by using cheap food industry wastes - <i>Rajan Sharma</i> ; Panjab University, India
533	The food loss bank: Towards improved food sustainability - <i>Mary Ann Augustin</i> ; CSIRO, Australia
593	Comparison of silica recovered from rice husk ash through base and alkali treatments - <i>Puja Priyadarshini Nayak</i> ; Indian Institute of Technology Kharagpur, India
440	Consumer perception of the safety and quality of raw chicken meat in South Africa: A web-based survey - <i>Wendy Katiyo</i> ; University of Pretoria, South Africa
05-243	Development of betacyanin preparation process from Dragon fruit as industrial ingredients - <i>Fitri Hasanah</i> ; Center for Agro Based Industry, Indonesia
05-274	Processing, textural and sensory quality evaluation of chevon patties fortified with algal DHA oil and microencapsulated DHA powder - <i>Dinesh Krofa</i> ; CSK Himachal Pradesh Agricultural University, India
05-226	Valorization of industrial fruit peels: To utilize as functional ingredient in food industry - <i>Chamila Jayasinghe</i> ; Post Graduate Institute of Science, Sri Lanka
296	Fudge chocolate brownie protein bar – <i>Namrata Sonavane</i> ; Dr. Bhanuben

Mahendra Nanavati College of Home Science, India
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Poster Session 06

Abs No.	Poster Details
Subject	Theme: Nutritionals, Nutraceuticals and Functional Foods and Traditional, Indigenous and Ethnic Foods
576	Antioxidant, antimicrobial and antiglycation properties of <i>Stevia</i> for use in functional food – <i>Pamela Jha</i> ; Amity University, India
595	The antibacterial and antioxidant activity of <i>Centella asiatica</i> extract-loaded Plga nanoparticles - <i>Patchanee Yasurin</i> ; Assumption University, Thailand
596	Anti-obesity efficacy of isoflavones Daidzein and Genistein and their derivatives <i>in vitro</i> and <i>in vivo</i> - <i>Yen-Chen Tung</i> ; Institute of Food Science and Technology, Taiwan
693	Chemical characterization and anti-hyperglycemic effect of a fermented juice of <i>Cucurbita ficifolia</i> Bouché by <i>Lactobacillus plantarum</i> - <i>Guadalupe Juárez</i> ; Autonomous Metropolitan University-Iztapalapa, Mexico
698	Vmp35, a novel nutraceutical supplement, enhances cyto-protection against anaemia and chronic diseases - <i>Bernard William Downs</i> ; Victory Nutrition International, USA
739	Soluble and insoluble phenolics in pulses: Antioxidant and anti-Inflammatory effects and potential benefits to gut health - <i>Rong Tsao</i> ; Agriculture & Agri-Food Canada, Canada
778	Refractance window drying of curd: A novel method for production probiotic powder - <i>Pintu Choudhary</i> ; Indian Institute of Food Processing Technology, India
788	Fatty acid profiling of microalgae from North East region for nutraceutical and bio-diesel applications - <i>Sonal Tiwari</i> ; CSIR-Central Food Technological Research Institute, India
08-467	Biofortification as sustainable strategy for nutrient improvement: Story of nutraceutical colored wheat - <i>Monika Garg</i> ; National Agri-Food Biotechnology Institute, India
714	Standardization and characterization of Arabian grape juice – Traditional Ready-to-Serve beverage from black grapes - <i>Epari Sragvee</i> ; National Institute of Food Technology Entrepreneurship and Management, India
745	Characterization of Jussai (<i>Euterpe edulis</i>) cultivated at Rio De Janeiro - <i>Lucia Maria De Carvalho</i> ; Rio de Janeiro Federal University, Brazil
782	Taro (<i>Colocasia esculanta</i>) tuber: An age-old functional crop for value addition towards entrepreneurship - <i>Pushpa Bharati</i> ; University of Agricultural Sciences, India
793	Antibacterial activity of smoke condensates and residual polycyclic aromatic hydrocarbons in chouriço, a traditional cured meat product - <i>Maria João Fraqueza</i> ; CECAV University of Trás-os-Montes e Alto Douro, Portugal
816	“Khillang Paat”, an indigenously prepared smoke tea of the Moran and Chutia

	community of Barekuri area of Tinsukia district - <i>Dhritiman Deka</i> ; Tea Board of India, India
420	Extraction optimization of mucilage from basil (<i>Ocimum basilicum</i> L.) seeds using response surface methodology – <i>Sadaf Nazir</i> ; University of Kashmir, India

Abs No.	Poster Details
Subject Theme: Food Engineering and Food Chain, Logistics and Food Packaging	
171	The glass transition phenomenon plays a crucial role in the development of cooking defects of Canadian wonder common bean seeds – <i>Claire M. Chigwedere</i> ; Leuven Food Science and Nutrition Research Center (LFoRCe), Belgium
747	Microencapsulation of chia oil and fish oil by varying spraying conditions: A comparative study – <i>Lavanya, M.N.</i> ; Indian Institute of Food Processing Technology, India
780	Ultrasonic assisted high-pressure extraction of soymilk and its characterization - <i>Rahul Kumar</i> ; Indian Institute of Technology Kharagpur, India
785	Decontamination of salad vegetables using non-thermal technologies - <i>Saranya Pouunraj</i> ; CSIR-Central Food Technological Research Institute, India
794	Effect of microwave pre-heating on hot air drying of water chestnut - <i>Prashant Gaikar</i> ; JNKVV, India
796	Influence of ultrasonication and processing parameters on stability of carvacrol loaded emulsions - <i>Syed Irshaan</i> ; National Institute of Technology Rourkela, India
09-402	Safe storage of peanuts (<i>Arachis hypogaea</i> L.) using combination treatment of microwaves and gamma irradiation - <i>Harshala Patil</i> ; Indian Institute of Technology Bombay, India
755	Electrospun nanofibers as a novel encapsulation vehicle for Felix O1 bacteriophage for new food packaging applications - <i>Maria J. Costa</i> ; INL-International Iberian Nanotechnology Laboratory, Portugal
760	Methylation of guar gum: An approach to improve thermal and barrier properties of guar gum based films - <i>Jyoti Tripathi</i> ; Bhabha Atomic Research Centre, India
225	The transition of food packaging from a necessity to an experience - <i>Karanika Mahindra</i> ; Mount Carmel College, India
04-168	Construction and use of polydimethylsioxane (PDMS) micromodels to study the isothermal drying of vegetable tissue – <i>Luis Segura-Ponce</i> ; Universidad del BioBio, Chile
289	Modified atmosphere packaging of fresh cut tender jackfruit for extended shelf life – <i>Sandeep Singh Rana</i> ; National Institute of Technology Rourkela, India
466	Process optimization for development of quick cooking red lentils (<i>Lens culinaris</i>) – <i>Sasmita Pradhan</i> ; Indian Institute of Technology Kharagpur, India
Subject Theme: Food Analysis, Food Quality and Safety	
611	Consumer study: Butter flavoured microwave popcorn – <i>Borssato, A.B.</i> ; University of Campinas, Brazil
703	Phytosanitary irradiation impact on the physicochemical quality characteristics of different traded citrus fruits - <i>Joong-Ho Kwon</i> ; National University, South Korea
732	Formulation of malted milk foods and its composition analysis using near infrared NIR Spectroscopy - <i>Jayant Kumar</i> ; Indian Institute of Technology Kharagpur,

	India
733	Quality characteristics and storage stability of vegetable - pulses based meat analogues - <i>Divya P</i> ; Indian Institute of Food Processing Technology, India
737	Moisture dependent physical properties of small cardamom (<i>Elettaria cardamomum</i>) capsule - <i>Sushreesmita Mishra</i> ; Indian Institute of Technology Delhi, India
750	A multi class, multi residue method for analysis of veterinary drugs in chicken by UHPLC-MS/MS - <i>Yadvinder Kumar</i> , PerkinElmer India Pvt Ltd., India
752	Sensory profiles and preferences of five different types of mangoes grown in Indonesia - <i>Hanny Wijaya C.</i> ; Bogor Agricultural University, Indonesia

Abs No.	Poster Details
Subject Theme: Food Analysis, Food Quality and Safety (cont'd)	
758	Evaluation on Good Manufacturing Practices (GMP) and Sanitation Standard Operating Procedures (SSOP) on chicken slaughter house in Bogor - <i>Winiati P Rahayu</i> ; Bogor Agricultural University, Indonesia
781	Efficacy of chemical treatments for removal of microbial and pesticide contaminants from tomato and cucumber - <i>Tanmayee Bhilwadikar</i> ; CSIR-Central Food Technological Research Institute, India
805	Optimization of the smoking process to control polycyclic aromatic hydrocarbons in a dry-cured meat sausage - <i>Fernandes, M.J.</i> ; University of Lisbon, Portugal
09-404	Development and characterization of encapsulated fish oil emulsions using chitosan nanoparticles – <i>Liyanage, J.</i> ; Sabaragamuwa University of Sri Lanka, Sri Lanka
09-463	Assessment of the cyanide content of ready-to-eat cassava root products sold in Afikpo-Unwana, Ebonyi State, Nigeria - <i>Elohor Udoro</i> ; Federal Polytechnic, Nigeria
193	Quality and shelf life evaluation of Bombay duck (<i>Harpodon nehereus</i>) fish stored under slurry ice and flake ice – <i>Jeyakumari, A.</i> ; ICAR-Central Institute of Fisheries Technology – Mumbai Research Centre, India
283	Shelf life study of sugar free dates bar – <i>Shaikh Suraiya</i> ; BMN College of Home Science, India
04-199	Understanding the state and phase transitions induced ice recrystallization in potatoes (<i>Solanum tuberosum</i> L.) var. russet brown – <i>Pavitra Krishna Kumar</i> ; Washington State University; USA
Subject Theme: Chemistry and Biochemistry of Foods	
126	Effects of treatment with electromagnetic fields in isolated protein emulsions of soy – <i>Victor Manuel Gelvez, O.</i> ; Universidad de Pamplona, Colombia
668	Resistant starch from five Himalayan rice cultivars and horse chestnut: Extraction method optimization and characterization - <i>Adil Gani</i> ; University of Kashmir, India
679	Pressure assisted enzymatic hydrolysis of fish waste protein and functionalities of the hydrolysates - <i>Ashutosh Kumar Hemker</i> , Asian Institute of Technology, Thailand
683	Oral bioaccessibility of heavy metals in raw and cooked green leafy vegetables using an <i>in vitro</i> gastrointestinal model - <i>Thilini Kananke</i> ; Sabaragamuwa University of Sri Lanka, Sri Lanka
699	Nanocomplex of quercetin with high-intensity ultrasound treated soy protein isolate: Improved <i>in vitro</i> bioaccessibility of quercetin - <i>Jing Lin</i> ; National University of Singapore, Singapore
707	Metabolic profile of <i>dawadawa</i> (a fermented condiment) from bambara groundnut (<i>Vigna subterranean</i>) using Gas Chromatography-High Resolution Time-of-Flight Mass Spectrometry (GC-HRTOF-MS) – <i>Janet Adeyinka Adebisi</i> ; University of Johannesburg, South Africa

720	Preparation and physico-chemical characteristics of sweet potato resistant starch under heat-moisture treatment - <i>Qunyu Gao</i> ; South China University of Technology, China
751	Colloidal control for texture modification and controlled release of flavor and bioactive substances - <i>Katsuyoshi Nishinari</i> ; Hubei University of Technology, China
757	Characterization of milk protein ingredients - <i>Subheesh Kandar Veettil</i> ; Abbott Laboratories, Singapore
06-355	Intermediate chaffing: A natural method to improve the quality of baked bread economically - <i>Ujjwal Tripathi</i> ; V.M. Salgaocar Institute of International Hospitality Education, India

Abs No.	Poster Details
Subject Theme: Molecular Biology, Biotechnology and Microbiology of Foods	
743	Antibacterial mechanism of low energy x-ray irradiation against planktonic and biofilm cells of <i>Pseudomonas fluorescens</i> - <i>Hongfei Zhang</i> ; National University of Singapore, Singapore
756	Detection of Salmonella typhimurium and Salmonella enteritidis in chicken carcasses using multiplex polymerase chain reaction-based method - <i>Siti Nurjanah</i> ; Bogor Agricultural University, Indonesia
768	Evaluating the behaviour of probiotic <i>Lactobacillus plantarum</i> 299v in non-dairy oat-based yogurt using different packaging materials - <i>Divya Mohan</i> ; Probi AB, Sweden
770	Effect of xylitol concentrations on viability <i>Lactobacillus rhamnosus</i> and <i>Lactobacillus plantarum</i> encapsulated by spray drying with chia seed (<i>Salvia hispanica</i> L.) mucilage - <i>Mariela Bustamante</i> ; Universidad de La Frontera, Chile
774	Detection of stress and virulence-related genes in local isolates of <i>Cronobacter sakazakii</i> - <i>Ratih Dewanti-Hariyadi</i> ; Bogor Agricultural University, Indonesia
Subject Theme: Food Composition, Nutrition, Health and Wellness	
754	Development of Ready-To-Eat protein rich dessert formulated with roasted Bengal Gram flour (<i>Sattu</i>) - <i>Vaibhav Sharma</i> ; National Institute of Food Technology Entrepreneurship and Management, India
783	<i>Chlorella</i> : An alternate source for bio-available vitamin B ₁₂ – <i>Madhubalaji, C.K.</i> ; CSIR-Central Food Technological Research Institute, India
784	Assessment of sensory, nutritional properties and bioactive compounds in barley enriched multigrain unleavened flatbread - <i>Sonali Gaikwad</i> ; Institute of Chemical Technology, India
792	Knowledge and attitudes connection to nutrition - Representative nutritional knowledge study in Hungary - <i>Emese Antal</i> ; TET Platform, Hungary
800	Bioaccessibility of iron and zinc from sorghum genotype - <i>Hemalatha S.</i> ; University of Agricultural Sciences, India
815	Optimized descriptive profile of breads made with different genotypes of sorghum (<i>Sorghum bicolor</i> L.) Moench flour - <i>Lorena Aguiar</i> ; University of Brazilia, Brazil
05-288	Dietary exposure to penicillin residues through red meat and meat products consumption in Lebanon - <i>Christelle Bou-Mitri</i> ; Notre Dame University, Lebanon
09-393	Nutritional status of 5-18 year old Cerebral Palsy children in Mumbai – <i>Priyanka Prajapati</i> ; SNDT Women's University, India
308	Food choices and food consumption of young adults going to gymnasium and not going to gymnasium – <i>Hetal Bhanushali</i> ; BMN College of Home Science, India
06-357	Role of diet in depression – <i>Chandni Chopra</i> ; Nirmala Niketan College of Home Science, India

Subject Theme: Value Addition to Agri Materials Through Innovative Food Processing for Better Products, Sustainable Food Security, Food Losses & Wastes and Future Foods and Capacity Building & Leadership, Training and Informatics	
765	Shelf life estimation of preconditioned brown rice (unpolished rice) for its microwave puffing - <i>Ajay Kumar Swarnakar</i> ; Indian Institute of Technology Kharagpur, India
600	Screening procedure for descriptive trained panel from visually impaired people - <i>Aussama Soontrunnarudrungsri</i> ; Assumption University, Thailand
09-464	Foldable grain storage technology - A new generation storage system for grain, legume, pulses, etc. by BMH Transmotion - <i>Ravindra Dekate</i> ; BMH Transmotion Inc, India

Abs No.	Poster Details
Subject Theme: Value Addition to Agri Materials Through Innovative Food Processing for Better Products, Sustainable Food Security, Food Losses & Wastes and Future Foods and Capacity Building & Leadership, Training and Informatics (cont'd)	
09-486	Attitude and consumers' representations towards foods elaborated with edible insects in Brazilian Northeast region - <i>Narendra Narain, Gomathi Rajkumar</i> ; Federal University of Sergipa, Brazil
04-161	Development of vitamin B ₁₂ enriched food products – <i>Priyanka Lulla</i> ; College of Home Science, India
295	Innovative and shelf life study on a protein rich produce named RAJMA BITE – <i>Hitisha Kothari</i> ; BMN College of Home Science, India
04-191	A review of occurrence of glycoalkaloids in potato and potato products – <i>Duke Gekonge Omayio</i> ; University of Nairobi, Kenya

