

# GSFST2022

Global Summit on Food Science and Technology

**March 17, 2022**

**Virtual**

**FINAL PROGRAM**



**The Scientistt**

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## Virtual Presentations

THURSDAY March 17, 2022

Starts@ London Time Zone(GMT)

### Introduction

09:20-09:50	<b>Title:</b> From Monitoring Heavy Metal Soil Data to Human Health Risk Assessments: A Review and Insight <b>Chee Kong Yap</b> , Universiti Putra Malaysia, Malaysia	K
9:50-10:15	<b>Title:</b> Immunomodulatory Effects of Isochrysis Galbana on Red Hybrid Tilapia(Oreochromis Sp.) lucidated by Metabolomics Approach <b>Intan Safinar Ismail</b> , Universiti Putra Malaysia, Malaysia	I
10:15-10:40	<b>Title:</b> Chemometric-Assisted on Extraction of Halal Meat Tenderiser from Malaysian Plants <b>Mohammad Norazmi Ahmad</b> , International Islamic University Malaysia, Malaysia	I
10:40-11:05	<b>Title:</b> The Identification of Rz1 Gene in E. coli, E. Colistrain STEC and Shigella Sonnei Carriers of the Stx Gene <b>Tessa Sjahriani</b> , Universitas Malahayati, Indonesia	I
11:05-11:35	<b>Title:</b> Sustainable Agriculture: Achieving Food, Energy and Environmental Security <b>Jozsef Popp</b> , Hungarian National Bank—Research Center, John von Neumann University, Kecskemét, Hungary <b>Judit Oláh</b> , Faculty of Economics and Business, University of Debrecen, Hungary	K
11:35-12:00	<b>Title:</b> Prevention is Possible: The Science of Early Allergen Exposure in Infants <b>Wendy Sue Swanson</b> , MD, MBE, FAAP & Chief Medical Officer, SpoonfulONE	I
12:00-12:40	<b>Title:</b> Competition Between Roots and Microorganisms For Nitrogen in Soil: Mechanisms and Ecological Relevance <b>Yakov Kuzyakov</b> , University of Gottingen, Germany	P
12:40-13:05	<b>Title:</b> Food4Seniors co-create with all Customer Groups Listen what the Customers have to say about your Innovation Ideas! The User Centered Design Must be at the Core of the Development of Innovative and Sustainable Food Products <b>Monique Epstein</b> , Association E-Seniors Paris, France	P
13:05-13:45	<b>Title:</b> The Mosaic of Autoimmunity; The Role of Genetics and Environmental Factors and Especially Diet <b>Yehuda Shoenfeld</b> , Tel-Aviv University, Israel	P
13:45-14:15	<b>Title:</b> In Vitro Models to Study the Connection Between Food Chemistry and Disease Prevention <b>Isabel Maria Pinto Leite Viegas Oliveira Ferreira</b> , University of Porto, Portugal	K
14:15-14:45	<b>Title:</b> Battling the Obesity Epidemic with a School-Based Intervention: Long-Term Effects of a Quasi-Experimental Study <b>Onno van Schayck</b> , Maastricht University, Netherlands	K

<b>14:45-15:10</b>	<b>Title:</b> Fat Composition of Meals and their Impact on Atherogenicity and Thrombogenicity <b>Olivia Pinho</b> , University of Porto, Portugal	
<b>15:10-15:35</b>	<b>Title:</b> Challenges in Detecting Allergenic Foods by DNA-Based Methods <b>Isabel Mafra</b> , University of Porto, Portugal	
<b>15:35-16:00</b>	<b>Title:</b> Protein Allergenicity as Affected by Food Processing and Matrix <b>Joana Costa</b> , University of Porto, Portugal	
<b>16:00-16:25</b>	<b>Title:</b> Potential Health Benefits of a Vegetal Invader <b>Lea Pogačnik</b> , University of Ljubljana, Slovenia <b>Rui Fernando Marques da Silva</b> , University of Lisbon, Portugal	
<b>16:25-16:50</b>	<b>Title:</b> Complementary Feeding in Kongwa, Tanzania: Findings to Inform a Mycotoxin Mitigation Trial <b>Clara Mollay</b> , Nelson Mandela African Institution of Science and Technology, Tanzania	
<b>16:50-17:15</b>	<b>Title:</b> Quantifying Viable <i>Listeria Monocytogenes</i> in a Ready-To-Eat Salad: Combining Propidium Monoazide and Quantitative PCR <b>Ana Rita Henriques</b> , University of Lisbon, Portugal	
<b>17:15-17:40</b>	<b>Title:</b> BPA as Environmental Food Contaminant – Effect on Taxonomic and Metabolomic Profiles of Human Gut Microbiota <b>Paulina Średnicka</b> , Waclaw Dąbrowski Institute of Agricultural and Food Biotechnology, Poland	
<b>17:40-18:05</b>	<b>Title:</b> Recovery of Bioactive Compounds from Corn ( <i>Zea mays</i> L.) Wastes <b>Adele Papetti</b> , University of Pavia, Italy	
<b>18:05-18:30</b>	<b>Title:</b> Frozen Foods Storage Temperatures Assessment in Industrial Cold Storage Facilities <b>Ana Rita Henriques</b> : University of Lisbon, Portugal	Poster
<b>18:30-18:55</b>	<b>Title:</b> N-3 Fatty Acids and its Benefit Effect on Senescence in Rats <b>Tamara Popović</b> : University of Belgrade, Serbia	
<b>18:55-19:20</b>	<b>Title:</b> Associations between Children's Breakfast Behaviour, other Lifestyle Habits and Cognition <b>Alina Drozdowska</b> : Ruhr University Bochum, Germany	



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