

The Scientistt
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GSFST2023

2nd Global Summit on Food Science and Technology

March 23-25, 2023

Rome, Italy

FINAL PROGRAM



The Scientistt

Bangalore, India

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Thursday, March 23, 2023 | Day-1

09:00-09:20 Registrations

09:20-09:30 Opening Ceremony

Conference Chair: Prof. Isabel Maria Pinto Leite Viegas Oliveira Ferreira, University of Porto, Portugal

Conference Co-Chair: Prof. Antonella Amato, University of Palermo, Italy

Plenary Session

09:30-10:10 **Title:** Unveiling Food Contaminants Exposome from Different Dietary Patterns Based on Scientific Data Mining and Mathematical Modelling
Isabel Maria Pinto Leite Viegas Oliveira Ferreira, University of Porto, Portugal **P**

10:10-10:50 **Title:** Different Type of Different Long Term Diets on Fatty Acids Profiles in Different Animal Models
Tamara B. Popović, University of Belgrade, Serbia **P**

10:50-11:05 **Coffee Break**

Keynote Session

11:05-11:35 **Title:** High-Throughput Phenotyping of Postharvest Storage Performance of Navel Oranges for Implementation of an Intelligent Logistic Management System
Ron Porat, ARO, The Volcani Institute, Israel **K**

11:35-12:05 **Title:** The Anti-Inflammatory Properties of the Black Soldier Fly Larvae (BSFL) Oil
Betty Schwartz, The Hebrew University of Jerusalem, Israel **K**

12:05-12:35 **Title:** Cucumber Fruit Skin Reticulation Affects Post-Harvest Traits
Hagai Cohen, Agricultural Research Organization (ARO), Volcani Center, Israel **K**

Invited Session

Session1 Food Technology and Food Chemistry

Session Chair: Ruperto Bermejo Román, University of Jaén, Spain

12:35-13:00 **Title:** Functional Foods Based on Extra Virgin Olive Oil Enriched with Carotenoids
Ruperto Bermejo Román, University of Jaén, Spain **I**

13:00-13:05 **Group Photo**

13:05-13:50 **Lunch Break**

13:50-14:15 **Title:** Innovative Approaches to Recycling and Valorizing OliveOil Mill by-Products
Antonella De Leonardis, University of Molise, Italy **I**

14:15-14:40 **Title:** Bio-valorization of Traditional Food Products and ByProducts Produced in the Adamaoua Region (Cameroon)
MBAWALA Augustin, University of Ngaoundéré, Cameroon **I**

14:40-15:05 **Title:** Tailor-Made Concept for Food Production “ Sustainable Way for Development of New Foods
Georgi Kostov, University of Food Technology - Plovdiv, Bulgaria **I**

15:05-15:30	Title: Development of a LAMP Paper-Based Biosensor for the Prediction of Food Shelf Life Evgeni Eltzov , Agricultural Research Organization - the Volcani Institute, Israel	
15:30-15:55	Title: Possible Correlation Between Chemical Composition and Anti-Inflammatory Activity of Polyphenols in Extra Virgin Olive Oil Extracts Pasquale Crupi , University Aldo Moro Bari, Italy	
15:55-16:10	Coffee Break	
16:10-16:35	Title: Chemical and Functional Characterization of New Functional Ingredients with Potential Neuroprotective Properties Gerardo Alvarez , National Research Council of Spain (CSIC), Spain	
16:35-17:00	Title: Isolation and Characterization of Exopolysaccharides from Fermented Milks Alessia Fazio , University of Calabria, Italy	
17:00-17:25	Title: Characteristics and Quality of Chilean Abalone Undergoing Different Drying Emerging Technologies Mario Perez Won , University of Bío-Bío, Chile	
17:25-17:50	Title: Influence of Processing Parameters on Food Snack Printability in Fused Deposition Modeling Mislav Tujmer , University of Zagreb, Croatia	
17:50-18:15	Title: Effect of Fursaium Culmorum on Tunisian Durum Wheat Grain and Pasta Quality Zarroug Youkabed , National Institute of Agronomic Research of Tunisia (INRAT), Tunisia	
18:15-18:40	Title: Enzymatic Hydrolysis of an Apple Juice Enriched with Apple Bagasse to Enhance its Hypoglycemic and Holesterolemic Effect Alina Manthei , Universitat de Lleida, Spain	
End of Day-1		
Friday, March 24, 2023 Day-2		
Plenary Session		
09:00-09:40	Title: Rhizosphere Microbiome: From Structure to Functions Yakov Kuzyakov , University of Goettingen, Germany	P
09:40-10:20	Title: Microbiome in the Food System: Challenges and Opportunities Luca Cocolin , University of Torino, Italy	P
10:20-11:00	Title: Foodomics Study of Natural Compounds against Alzheimer Alejandro Cifuentes , National Research Council of Spain(CSIC), Spain	P
11:00-11:15	Coffee Break	
Keynote Session		
11:15-11:45	Title: Current Situation and Prospects of China's Fruit Processing Industry Houjiu Wu , Southwest University, China	K
11:45-12:15	Title: Targeting Natural Antioxidants and Functional Properties of Traditional Fermented Foods Adriana Maria Descalzo , Institute of Science and Technology for Sustainable Food Systems, INTA-CONICET, Argentina	K

12:15-12:45	Title: Microalgae: Novel sustainable Ingredients for the Functional Foods Industry Francisco Gabriel Acien Fernandez , University of Almería, Spain	K
12:45-12:50	Group Photo	
12:50-13:30	Lunch Break	
Invited Session		
Session2	Food safety, security and sustainability	
Session Chair: Simona Fabroni, Council for Agricultural Research and Economics (CREA), Italy		
13:30-13:55	Title: Recent Advances of New Mild Technologies for Sustainable, Safe and Nutritious Foods with Fresh-like Quality Simona Fabroni , Council for Agricultural Research and Economics (CREA), Italy	I
13:55-14:20	Title: New Analytical Approaches for the Traceability of Food Matrices Ana Isabel Novo de Barros , CITAB/UTAD/Mesosystem, Portugal	I
14:20-14:45	Title: Near-Infrared Spectroscopy and Machine Learning-Based Technique to Predict Quality-Related Parameters in Cannabis and Basil Jakob Shimshoni , Agricultural Research Organization, Volcani Center, Israel	I
14:45-15:10	Title: Concentrate Supplementation Improves Reproductive Performance of Beef Cows Edy Rianto , Universitas Diponegoro, Indonesia	I
15:10-15:35	Title: Browning Susceptibility of Yam (<i>Dioscorea</i> spp.) Depending on Genotype and Location, as Related to Processing Ability Dominique Rinaldo , INRAE, France	I
15:35-16:00	Title: Chemical Profile of Tropical Red Wines from the Submiddle São Francisco Valley, Brazil Carlos Artur Nascimento Alves , UNINTA - Centro Universitário, Brazil	I
16:00-16:15	Coffee Break	
16:15-16:40	Title: Exploring the Attitudes and Concerns of Meat Consumers: Argentina as a Case Study Gabriela Grigioni , Argentinian National Institute for Agricultural Technology, Argentina	I
16:40-17:05	Title: Carbon Footprint Assessment of Pecorino Cheese Produced in Central Italy Lydia Lanzoni , University of Teramo, Italy	I
17:05-17:30	Title: Optimization of Starch Based Biodegradable Films Manufactured with Montmorillonite, Focusing on Mechanical, Barrier and Physicochemical Properties Theofilos Frangopoulos , International Hellenic University, Greece	I
17:30-17:55	Title: Novel PCR-Based Approaches for the Detection of Allergenic Sesame in Foods Joana Costa , University of Porto, Portugal	I
17:55-18:20	Title: A Novel Real-Time PCR Method to Detect Yellow Mealworm (<i>Tenebrio molitor</i>) Flour as a Potential Allergenic Food Isabel Mafra , University of Porto, Portugal	I

Poster Presentations

P-001	Title: The Comparison of the Occurrence of Technological Defects in Slaughtered Cattle, Pigs, Sheep and Goats Vladimir Vecerek , University of Veterinary Sciences Brno, Czech Republic
P-002	Title: The Occurrence of Technological Defects in Poultry, Rabbits and Ostriches Slaughtered at Slaughterhouses Eva Voslarova , University of Veterinary Sciences Brno, Czech Republic
P-003	Title: Effects of the Germinated Glycine Max and Angelica Gigas Nakai Mixture on Serum Lipid and Bone Formation in Ovariectomized Rats Jungkee Kwon , Chonbuk National University, South Korea
P-004	Title: The Inclusiveness Of The 'Future Food' Visions: Public Perceptions Of Algae, Crickets, Halophytes, Jellyfishes And Urban Production Madita Amoneit , Freie Universitaet Berlin, Germany
P-005	Title: Effect of Milk Fortification with Protein Preparations on Quality of Yoghurts Marika Bielecka , University of Warmia and Mazury, Poland
P-006	Title: Allergenicity, Protein Structural Properties and Digestibility of Bovine Serum Albumin (BSA) Treated by Pulsed Electric Fields, Ultrasound and High Pressure Yamira Cepero Betancourt , Universidad del Bío-Bío, Chile
P-007	Title: Effects of Seasoning with Annatto (Bixa orellana L.) Seeds on the Formation of Polycyclic Aromatic Hydrocarbons in Barbecued Beef Patties Thaís de Moura Neves-Gonçalves , Universidade Federal de São Paulo, Brasil

End of Day-2

Saturday, March 25, 2023 | Day-3

Session 3 Nutrition and Health

Session Chair: Vitali Čepo Dubravka, University of Zagreb, Croatia

09:00-09:25	Title: Aphanizomenon Flos Aquae (AFA) Extract Improves and Prevents the Obesity Related Dismetabolism in Obese Mice Antonella Amato , University of Palermo, Italy	
09:25-09:50	Title: Neuroprotective Effect of Indicaxanthin Against Neuronal Damage in Mice Fed a High-Fat Diet Simona Terzo , University of Palermo, Italy	
09:50-10:15	Title: Use of Essential Oils to Restore Colon Physiology and Gut Homeostasis Maria Chiara Valerii , University of Bologna, Italy	
10:15-10:40	Title: Possibilities of Nutritional Intervention with Alpha-Lipoic Acid in Patients Diagnosed with Low Grade Squamous Intraepithelial Lesion (LSIL) Vitali Čepo Dubravka , University of Zagreb, Croatia	
10:40-11:05	Title: Bacillus Mojavensis as Resistance Inducer of Soursop Fruits (Annona Muricata) Pedro Ulises Bautista Rosales , University of Nayarit, Mexico	
11:05-11:20	Coffee Break	
11:20-11:45	Title: Natural Food Ingredients: Microencapsulation Strategies to Increase Stability for Use as Colorants Cristina Vergara Hinostroza , Instituto de Investigaciones Agropecuarias, Chile	
11:45-12:10	Title: Application of Metagenomics to Study the Microbiome of White Brined Cheeses Konstantinos Papadimitriou , Agricultural University of Athens, Greece	

12:10-12:35	Title: Functional Yogurt Fortified with Honey Produced by Feeding Bees Natural Plant Extracts for Controlling Human Blood Sugar Level Csaba Olah , Borsod County Teaching Hospital, Hungary	
12:35-13:00	Title: The Influence of Dysmetabolism and Nutrient Intake on Neurogenesis and Brain Function Virve Cavallucci , Università Cattolica del Sacro Cuore, Italy	
13:00-13:40	Lunch Break	
13:40-14:05	Title: Isolation and Characterization of Extracellular Vesicles from Pomegranate Juice Rosalia Battaglia , University of Catania, Italy	
14:05-14:30	Title: Will be Updated Soon Elaine Guaraldo , USCS, Brazil	
Session5	Animal Nutrition	
	Session Chair: Irena Barukcic Jurina, University of Zagreb, Croatia	
14:30-14:55	Title: Potentially Postbiotic-Containing Preservative to Extend the Use-By Date of Raw Chicken Sausages and Semifinished Chicken Products Carlos Alberto Guerra , BRC Ingredients, Brazil	
14:55-15:20	Title: A Natural Technology for Vacuum-Packaged Cooked Sausage Preservation with Potentially Postbiotic-Containing Preservative Lucas Marques Costa , BRC Ingredients, Brazil	
15:20-15:45	Title: Development of Functional Dairy Products Enriched with Plant Extracts Obtained from Food Industry Waste Irena Barukcic Jurina , University of Zagreb, Croatia	
15:45-16:10	Title: Application of Predictive Microbiology in Milk Processing – Case Study of <i>Listeria Monocytogenes</i> in Ripened Raw Milk Cheese Adriana Lobacz , University of Warmia and Mazury in Olsztyn, Poland	
16:10-16:35	Title: Membrane Fractionation in Food Industry – Opportunities and Limitations Justyna Zulewska , University of Warmia and Mazury in Olsztyn, Poland	
16:35-17:00	Title: Valorization of <i>Castanea Sativa</i> Mill. Flowers and Eucalyptus <i>Globulus L.</i> leaves as a Source of Bioactive Compounds with Potential to Inhibit Grape Pathogens Ítala Maria Gouveia Marx , Centro de Investigação de Montanha (CIMO), Portugal	
17:00-17:25	Title: Plant Extracts: A study on the Chemical Characterization and Bioactive Potential to Inhibit Grape Pathogens Elizandra Ardohain , Centro de Investigação de Montanha (CIMO), Portugal	
17:25-17:50	Title: Formulation of Candied Chestnuts with Reduced-Calories Content Maria Grazia Volpe , National Research Council, Italy	
17:50-18:15	Title: The Nutritional Potential of Lipids from the <i>Strychnos</i> <i>Madagascariensis</i> Fruit Maria Grazia Volpe , Universidade Eduardo Mondlane, Mozambique	
	Poster Presentations	
P-008	Title: Steviol Glycosides Attenuate Histological Alterations in Liver of Diabetic Rats fed High-Fat Diet Jakub Kurek , Poznań University of Life Sciences, Poland	

P-009 **Title:** Co-Supplementary Steviol Glycosides, L-Arginine and Cr(III) Improve Blood Antioxidant Status Biomarkers in Mildly Diabetic Rats Fed High-Fat Diet
Zbigniew Krejpcio, Poznań University of Life Sciences, Poland

P-010 **Title:** Technology for the Production of Active Coatings for the Preservation of Fish -Impact on the Quality of Carp (Cyprinus carpio) Fillets
Joanna Tkaczewska, University of Agriculture in Krakow, Poland

P-011 **Title:** Kinetic Study of Cells Proliferation of Yeast Strains Isolated from the Region of Peloponnese
John Kopolos, University of the Peloponnese, Greece

P-012 **Title:** Fruit Leather With Addition of FOS Sources – As A Functional Foods Dedicated To Children
Paulina Nowicka, Wrocław University of Environmental and Life Sciences, Poland

P-013 **Title:** Characteristics of Yoghurt with Milk Protein Hydrolysates
Maria Baranowska, University of Warmia and Mazury in Olsztyn, Poland

P-014 **Title:** Nutrient Adequacy of Nfuma, the Flour from Strychnos Madagascariensis Fruit
Olívia Pinho, Universidade do Porto, Portugal

End Of The Conference



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