

VIRTUAL EVENT
FINAL PROGRAM



2nd Virtual Conference on
**Food Science &
Technology**

Webinar
Online Event

February 23-24, 2022
10:00 - 20:00 IST

Inovine MEETINGS LLC
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Mississippi, 39056 USA

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Conference Sessions & Tracks

- Food Science & Technology
- Food Nutrition & Health
- Malnutrition
- Human Nutrition
- Nutrition & Diabetes
- Food Microbiology & Food Toxicology
- Food Engineering & Processing
- Food Chemistry & Biochemistry
- Food Nutrition & Sensory Analysis
- Food Safety, Security and Control
- Food Preservation
- Food Packaging & Sustainable Food Manufacturing
- Product Design & Development
- Food Colloids and Polymer
- Junk Food and Diabetes
- Clinical and Pediatric Nutrition
- Agri Food Technology
- Diet & Obesity
- Sports & Nutrition
- Food Allergies
- Food Consumer Science
- COVID-19 and Food Security Challenges
- Enzymology in Food Processing & Technology
- Nutraceuticals & Nutrition Supplements
- Global Food Security
- Global Food Losses and Food Waste
- Food Biotechnology
- Nutrition and Diet Management
- Novel Food Processing Technologies
- Genetically Modified Foods
- Food Additives, Food Analysis, Safety and Health
- Agriculture & Food Security
- Sea Food Handling and Sustainability

Speaker Presentations



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EDT Timings Local Timings

10:10-10:30 Opening Ceremony

Keynote Forum



10:30-11:00

Title: Dietary melatonin attenuates chromium-induced lung injury via activating the Sirt1/Pgc-1 α /Nrf2 pathway

Zhigang Zhang, Northeast Agricultural University, China



11:00-11:30

Title: The influence of temperature on the rheological behavior of orange honey

Ioana Stanciu, University of Bucharest, Faculty of Chemistry, Romania

Oral Presentation



11:30-11:55

Title: Sulforaphane prevents chromium-induced lung injury in rats via activation of the Akt/GSK-3 β /Fyn pathway

Lu Yu, Northeast Agricultural University, China



11:55-12:20

Title: Biosynthesis of silver nanoparticles (Ag-NPs) and their effect on pathogenic fungus and parasitic nematode

Masudulla Khan, Aligarh Muslim University, India



12:20-12:45

Title: Characterization of hop varieties grown in central of Italy: multi volatile fingerprints and bitter acids content

Roberta Foligni, Università Politecnica delle Marche, Italy



12:45-13:10

Title: Natural food coloring additives produced by freeze-drying

Renata Rozylo, University of Life Sciences in Lublin, Poland

Break-13:10-13:30

Keynote Forum



13:30-14:00

Title: Tackling hunger and ensuring sustainable livelihoods through organic food processing methods Among poultry farmers in Cameroon

Ikechi Kelechi AGBUGBA, Professor of Food Science & Agricultural, Marketing/Agribusiness Activist, Nigeria

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14:00-14:30

Title: Unravelling the Polyphenolic Content of Complex in Food and Natural Products by Comprehensive two-dimensional liquid chromatography

Francesco Cacciola, University of Messina, Messina, Italy

Video Presentation



14:30-14:55

Title: Single cell protein production through food waste fermentation

Alessia Tropea, Department of Research and Internationalization, Via Consolato del Mare, Messina

Oral Presentation



14:55-15:20

Title: Recovery by solid-liquid multivariable extractor (SoLVE) of bioactive compounds from an industrial residue of coffee production

Margherita Pettinato, University of Genoa, Italy



15:20-15:45

Title: High performance liquid chromatography coupled to mass spectrometry for the analysis of h. Sabdariffa bioactive compounds in simulated human digestion model

Yassine Oulad El Majdoub, University of Messina, Messina, Italy



15:45-16:10

Title: Mapping and determinants of inadequate minimum dietary diversity(MDD) among children age 6—23 months in 33 Sub-Saharan Africa countries.

Bayuh Asmamaw Hailu, Wollo University, Ethiopia

Break-16:10-16:30



16:30-16:55

Title: Ozone Generation and Its Chemistry with Horticultural Produce

R. Pandiselvam, ICAR-Central Plantation Crops Research Institute, India



16:55-17:20

Title: Enzymatic engineering of microbial lipases and phospholipases and their use biocatalysts for food applications

Zied ZARAI, University of Sfax, Tunisia.



17:20-17:45

Title: Virgin Olive Oil Phenolic Compounds: Insights on Their Occurrence, Valuable Nutrients, Drugs and Functional Bioactive molecules

Mohamed BOUAZIZ, Université de Sfax, Tunisia.

Day 01 - 23 February 2022

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17:45-18:10

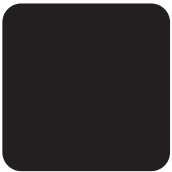
Title: Quality control and traceability of olive oil from Tunisian and foreign cultivars

Boutheina Gargouri, Université de Sfax, Tunisia



15:00-15:20

Title: TBA




15:00-15:20

Title: TBA

Speaker slots available

B2B Meetings & Panel Discussions
Awards & Closing Ceremony

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