

DAY 1 JULY 15, 2019

Olimpica 3

08:30–09:00 – Registrations

09:00–09:30 – Opening Ceremony

KEYNOTE FORUM

09:30–10:10

Title: Olive Bioactives: Biophenol Secoiridoid Dynamics in Olive Oil, Table Olives & Olive Leave Extracts

Nicola Antonio Uccella, IRESMO Foundation Calabria University, Italy



10:10–10:50

Title: Bacteriophage Applications in Food Production and Processing

Alexander Sulakvelidze, Intralytix, Inc., USA



GROUP PHOTO

Networking and Refreshments Break: 10:50–11:05

WORKSHOP

11:05–11:45

Title: Nanocarriers in Food Packaging for Food Safety

Keriman Arserim-Uçar, Bingöl University, Turkey

SESSIONS

Food Science and Technology | Food Public Health & Hygiene | Probiotics | Food Packaging | Current Advances in Nutrition & Food Sciences

Session Chair: **Nicola Antonio Uccella**, IRESMO Foundation, Italy

Session Co-Chair: **Alexander Sulakvelidze**, Intralytix, Inc., USA

11:45–12:10

Title: Modeling of protein hydrolysis, a predictive tool to improve cat food palatability

Jean-Baptiste Jentzer, Diana Pet Food, France

12:10–12:35

Title: Antioxidant potential of sweet pepper extract and its combination with other plant extracts

Małgorzata Materska, University of Life Sciences, Poland

12:35–13:00

Title: Phage Cocktail Effectively Extending Shelf-Life Of Chilled Fish

Andrey Aleshkin, LLC "CBO Microecology, Russia

Lunch Break: 13:00–14:00

14:00–14:25

Title: Glycemic Profile And Brain Derived Neurotrophic Factor In Vegetarian Adults

Carolina Vieira de Mello Barros Pimentel, Paulista University, Brazil

14:25–14:50

Title: Learn4Health: New Innovative Approaches for Teaching Children about Food, Nutrition and Health

Anna Marie Fisker, Aalborg University, Denmark

14:50–15:15

Title: Emotions induced by different food tastes and the perspectives associated with the computer-based diagnostic method of depressive disorder

Elena Bartkiene, Lithuanian University of Health Sciences, Lithuania

15:15–15:40	Title: Applicability of E-sensing techniques as an alternative to standard PSL screening methods for irradiated spices (nutmeg, clove, black pepper) <i>Minji Choi, Health – Kyungpook National University, South Korea</i>
15:40–16:05	Title : Exopolysaccharide-Producing Bifidobacterium adolescentis Strains with Similar Adhesion Property Induce Differential Regulation of Inflammatory Immune Response in Treg/Th17 <i>Rui Yu, China Agricultural University, China</i>

Panel Discussion

DAY 2 JULY 16, 2019

Olimpica 3

KEYNOTE FORUM

09:30–10:10

Title: Brain-Gut Axis: Can Bioactive Food Compounds Affect Bi-directional Signalling between the Gastrointestinal Tract and the Brain?

Aaron Tan, London, UK



10:10–10:50

Title: : Long-chain polyunsaturated fatty acids n-3 (fish oil) have ambiguous effects in animal model on selected risk factor of cardiovascular diseases

Tomas Komprda, Mendel University in Brno, Czech Republic



SYMPOSIUM

11:05–11:45	Title: Features of Polymer Packaging Use in Food Industry <i>Yakov G Verkhivker, Odessa National Academy of Food Technologies, Ukraine</i>
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SESSIONS

Food Rheology | Food Public Health & Hygiene | Food Safety, Quality and Policy | Food Analysis and Quality Control | Current Advances in Nutrition & Food Sciences

Session Chair: **Tomas Komprda**, Mendel University in Brno, Czech Republic

11:45– 12:10	Title: Nutritional Status And Circulating Brain Derived Neurotrophic Factor Levels in Vegetarians <i>Carolina Vieira de Mello Barros Pimentel, Paulista University, Brazil</i>
12:10–12:35	Title: Developing of trilobatin dihydrochalcone as a new-style of phytochemical agent <i>Mwafaq Ibdah, NeweYaar Research Center, Israel</i>
12:35–13:00	Title: In vitro assessment of antioxidant, antimicrobial and anticancer properties of lactic acid bacteria <i>Shehata M. G, Arid Lands Cultivation Research Institute, Egypt</i>

Lunch Break: 13:00-14:00

POSTER PRESENTATIONS: 14:00-15:30 @ CATULLO

WFST101	Title: Beef traditional food: consumer before purchase preferences based on quality <i>Cecilia Silvestri, University of Tuscia, Italy</i>
WFST102	Title: Rheological Properties of Insoluble-Polyelectrolytes Complex Coacervates <i>Hugo Espinosa-Andrews, CIATEJ, A.C. Mexico</i>

WFST103	Title: Study of the Biochemical Transformation of Seeds to Cocoa (Theobroma Cacao) Beans through Spontaneous Fermentation and using Chemical Catalysts: Contributions for Quality Control of the Process <i>Margareth Santandera, Centro de Investigación Tibaitatá– Mosquera, Colombia</i>
WFST104	Title: Effect of storage temperature on the quality of soybean-based fermented products <i>Myunghye Kim, Yeungnam University, Korea</i>
WFST105	Title: Application of the Reach Effectiveness-Adoption Implementation Maintenance (RE-AIM) Framework to Evaluate an Innovative Food and Nutrition Program in Early Childhood <i>Ruby Natale, University of Miami, USA</i>
WFST106	Title: Influence of the way of plant extracts preparation on their antioxidative potential <i>Barbara Chilczuk, University of Life Sciences, Poland</i>
WFST107	Title: Replacement of sucrose by non-cariogenic and low glycaemic sweeteners (isomaltulose and oligofructose) in biscuits <i>María Dolores Ortolá, UPV. Valencia, Spain</i>
WFST108	Title: Interfacial properties and foaming behavior of saponin extract from Saponaria officinalis for dispersed food systems <i>Patricia Jurado Gonzalez, Harvard University, Spain</i>
WFST109	Title: Short Food Supply Chains (SFSC): What was published in the Web of Science? <i>Rosângela Oliveira Soares, University of Trás-os-Montes and Alto Douro, Portugal</i>
WFST110	Title: Validation of irradiated dried green onion with gamma ray, E-beam and X-ray using electronic nose and tongue <i>Namhyeok Chung, Kyungpook National University, Korea</i>

B2B Networking & Panel Discussion

Awards & Closing Ceremony

DAY 3 JULY 17, 2019

Networking & Lunch