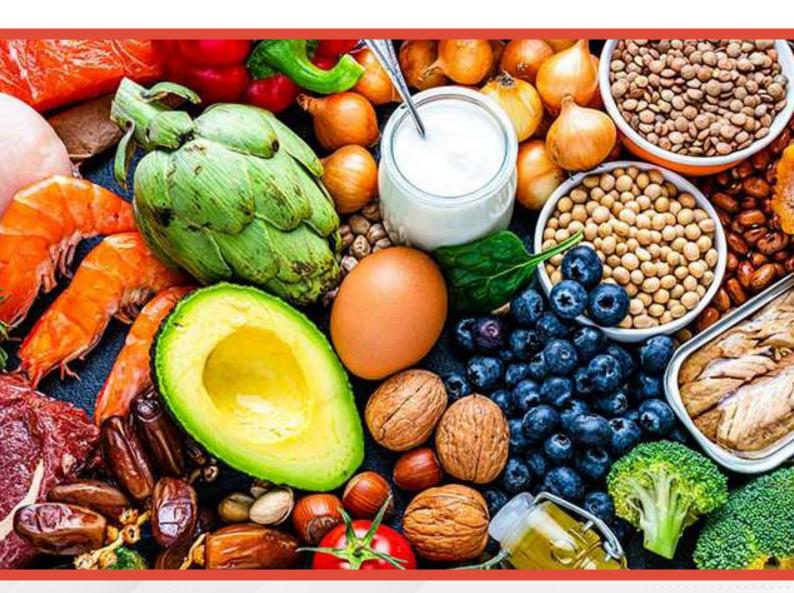




5th International Conference on

FOOD SCIENCE AND TECHNOLOGY

August 09-10, 2023 | London, UK



Hosting Organization:Inovine Meetings LLC, 2C Pecan Hill Drive Clinton Mississippi, 39056 USA Phone: +1-408-648-2233, WhatsApp :+14424441812E-mail: contact@inovineconferences.com

Day 1

August 09,2023

Scientific Progarm

08:30-08:50 @ Registration

08:50-09:00 @ Opening Ceremony

Keynote Forum



09:00-09:30

Title: Practical Aspects of Digital Transformation through MES

Syed Farhat Raza, IT Projects Champion Aquascot Limited, UK



09:30:10:00

Title: Trends in food science: by-products recycling as sustainable approach to prolong food shelf life

Amalia Conte, University of Foggia, Italy



10:00:10:30

Title: Food Security and Global Concerns

Upali Karunaratna, President/CEO – Spire USA

Group Photo & Networking & Refreshments @ 10:30-10:50

Special session on



10:50-11:20

Title: The hierarchy of sustainable foods and how labs are changing the pyramid

Chantal Cooke, PASSION for the PLANET, UK

Workshop on



11:20-11:50

Title: PLANET - Projecting Livestock, Agriculture, Nature, Ecology and Technologies

Peer Ederer, Global Food and Agriculture Network, Switzerland

Food science & technology | Food Microbiology | Food Chemistry and biochemistry | Food safety and standards | Food microbiology | Nutraceutical and functional food sector | Sustainability in agriculture and food global food chain | Food safety, quality control and management systems | Advanced research and trends in food sciences | Food safety and standards | Recent food trends and future foods and clean eating | Novel food processing technologies

Session Chair: Syed Farhat Raza, IT Projects Champion Aquascot Limited, UK

Session Co-Chair: Amalia Conte, University of Foggia, Italy



11:50:12:10

Title: Plant-Based Alternatives: Technological, Nutritional Profile, and Environmental, Challenges and Opportunities

Teo Hao Xin, Universiti Sains Malaysia, Malaysia



12:10:12:30

Title: Optimization of the separation conditions of antioxidant peptides from red tilapia (Oreochromis spp.) viscera on cross-flow filtration ceramic membranes

José Edgar Zapata Montoya, University of Antioquia, Medellin, Antioquia, Colombia

Lunch @ 12:30-13:30



13:30:13:50

Title: Technologies and Practices Adopted by Black Soldier Fly Entrepreneurs in SW Nigeria: Future Prospects

Louise Abayomi, University of Greenwich, UK



13:50:14:10

Title: The Role Of Nutrigenomics In Obesity Management

Anutr Samriti Juneja, University Of Aberdeen, Scotland, United Kingdom



14:10:14:30

Title: The use of hemp flour in breadmaking

Eleonora Carini, University of Parma, Italy



14:30:14:50

Title:Reduction in added sugar contents of foods fed to children: sugar contents of children foods products available across major supermarkets recipes within cookbooks used by parents: a UK perspective.

Kehinde Olorunnisola, Cardiff Metropolitan University, UK.



14:50:15:10

Title: Audits, Auditors and the Food Industry (Friend or Foe?)

M.S. Edgardo Carrillo Cabrera, Food Quality and Safety Consultant FQ&SM,UK



15:10:15:30

Title: Can Organic Soil Management Enhance the Production of Anticarcinogenic Phytochemicals in Sugarcane (Saccharum officinarum)?

P.I.Yapa, Sabaragamuwa University, Sri Lanka

Networking & Refreshments @ 15:30-16:00



16:00:16:20

Title: Biochemical Profiling and Sensory Evaluation of Tea Concentrate: Perspective of Production of Instant Tea

Iftekhar Ahmad, Shahjalal University of Science and Technology, Sylhet, Bangladesh

Session Adjournment

Day 1 Poster Presentations @16:00-16:30

Title: Anti-diabetic Effect of Natural Minerals in Obese Mice

FST-001

Yun Hee Shon, Bio-Medical Research Institute, Kyungpook National University Hospital, Republic of Korea



FST-002

Title: Optimization of the separation conditions of antioxidant peptides from red tilapia (Oreochromis spp.) viscera on cross-flow filtration ceramic membranes

José Edgar Zapata Montoya, University of Antioquia, Medellin, Antioquia, COLOMBIA

Title: Glutamate Detection in Food Products Using LC-MS, FS/CV, and



FST-003

Kirsten M. Goldner, American University, USA

Fluorometric Detection



FST-004

Title: Physicochemical, structural and functional properties of huauzontle (Chenopodium nuttalliae Saff.) protein

C. Lobato-Callerosa, J, Chapingo Autonomous University, Mexico



FST-005

Title: Biological activities of bioactive peptides from chicatana ant (Atta mexicana)

E. Aguirre-Mandujano, Chapingo Autonomous University, Mexico



FST-006

Bayan Altoaimi, Saudi Food & Drug Authority, Riyadh, Kingdom of Saudi Arabia

Panel Discussion

Title: Risk Assessment of Benzoic Acid

Awards & Closing Ceremony

Day 2

August 10, 2023

Day 2 Virtual Zoom Meeting | Time zone in London (GMT +1)

08:50-09:00 @ Opening Ceremony



09:00-09:20

Title: Development of texturized mung bean protein as a sustainable protein food

Fatema Hossain Brishti, Universiti Putra Malaysia, Malaysia



09:20-09:40

Title: The partial replacement of butter with larvae fat in pastries and its consumers' acceptability

Dima El Janoudi, Lebanese International University, Beirut, Lebanon



09:40:10:00

Title: Evaluation of Food Safety Knowledge and Hygienic Practices in restaurants in Muscat, Oman

Maryam Mohammed Al-Ghazali , Food Science specialist /Sultan Qaboos University Oman



10:00-10:20

Title: Gastronomy Tourism and Local Communities

Maria Athanasopoulou, Founder of Respond On Demand tourism marketing company and Chairwoman of the World Food Travel Association, Greece



10:20-10:40

Title:Cascade recovery of high-added value compounds from spent coffee grounds and applications in active food packaging





10:40-11:00

Title: Techno-functional properties, cheese and butter making abilities of milk from indigenous cows breeds of Benin reared on natural pasture

Tougan Polycarpe Ulbad, University of Parakou, Benin



11:00-11:20

Title: Application of Lyophilization for the Processing of Bee Drone Larvae

Iveta Rutka, Latvia University of Life Sciences and Technologies, Latvia



11:20-11:40

Title: Application of membrane permeabilizers for biofortification of Brassica microgreens by interspecific transfer of metabolites

Ivana Šola, University of Zagreb, Croatia



11:40-12:00

Title: Enzymatic mixture designed cocktail for the extraction of carotenoids and betalains

Ilaria Benucci, Tuscia University, Viterbo, Italy

12:00-12:20

Title: Research & Development of innovative food product: Chicken **Boost from A to Zinc**

Vasileios Pappas, Research Development & Innovation Consultant. R & D Manager at Condito Foods, Greece

Title: The Behavior of a Melon New Variety Under Introgression and **Environmental Effects: Gene Expression and Aroma Volatiles.**

Mohamed Zarid, Universidad Politécnica de Cartagena, Spain

Title: The performance and production of the carp (Cyprinus Carpio L. is influenced by the addition of Moringa oleifera seeds

Firas A. Mizory, University of Duhok, Iraq.

Title: Milk Extracellular Vesicles Changes During Dairy Fermentation **Process**

Cristina Bogsan, Harvard Medicine School – Initiative for RNA Medicine, USA; Universidade de São Paulo, Brazil

Title: Crop Genome Editing Innovations and Current Status On Global Regulatory Landscape

Balaji Vasudevan, AgroBioscience Chief Scientist, UM6P Ventures, USA



13:20-13:40

12:40-13:00

13:00-13:20

Panel Discussion

Awards, Thanks giving & Closing Ceremony