

6<sup>th</sup> World Congress on

# **FOOD SCIENCE & TECHNOLOGY**

June 24-25, 2024 | Valencia, Spain



# Day 1

June 20, 2024 | Manises

## Scientific Program

08:00-08:45 @ **Registration**

08:45-09:00 @ **Opening Ceremony**

### Keynote Forum



09:00-09:40

**Title : Title: Valorisation of by-products from fruit industry: isolating carotenoids from mango peel, evaluation of process, efficiency and stability**

**Jenny Ruales**, Department of Food Science and Biotechnology, Escuela Politécnica Nacional, Ecuador



09:40-10:20

**Title : The concentration of potentially toxic elements in milk fortified with minerals and Young Child Formula in Brazil: A child health risk assessment**

**Tatiana Dillenburg Saint Pierrea**, Pontifical Catholic University of Rio de Janeiro (PUC-Rio), Brazil

### Session Introduction

**Food science & technology | Food processing and technology | Food safety, quality control and management systems | Food chemistry and biochemistry | Fermented foods and beverages technology**

**Session Chair: Jenny Ruales**, Department of Food Science and Biotechnology, Escuela Politécnica Nacional, Ecuador



10:20-10:45

**Title : Eco-sustainable formulations based on biosurfactants and biopolymers for agriculture and food processing**

**Irene Russo Krauss**, University of Naples Federico II, Naples, Italy

### Group Photo | Networking & Refreshments 10:45-11:05 @ Foyer



11:05-11:30

**Title : Navigating Short Food Supply Chains for Urban Food System Transformation**

**Laura Fernández Casal**, Fundación CARTIF, Parque Tecnológico de Boecillo, Spain



11:30-11:55

**Title : Mitigating extreme environment in poultry houses**

**Hanan Al-Khalaifah**, Kuwait Institute for Scientific Research, Kuwait



11:55-12:20

**Title : Effect of water activity on quality deterioration in thermal processing roasted peanut at different particle sizes**

**Shahriar Islam**, Sichuan Agricultural University, China



12:20-12:45

**Title : The Impact of Artificial Intelligence on Molecular Pest Detection Software for Quarantine**

**Niloufar Mahmoudi**, Agriculture biotechnology from RUDN university  
.Moscow, Russia

## Lunch Break 12:45-13:45 @Restaurant

## Poster Presentations @ 13:45-16:20



13:45-14:05

**Title : Microencapsulation of sulforaphane with gum arabic as wall material for incorporation into a blackberry yogurt**

**Yipsy Arozarena Sariol**, Doctorate Program Student in Food Science and Technology, University of Santiago Chile, Chile



14:05-14:25

**Title : Antioxidant and iron-chelating properties of protein hydrolysates from Sacha inchi (*Plukenetia volubilis*) concentrates obtained via alkaline solubilization isoelectric precipitation and assisted by ultrasound**

**Rosana Chirinos**, Instituto de Biotecnología, Universidad Nacional Agraria La Molina (UNALM), Peru



14:25-14:45

**Title : Characterization of the essential oil of Cedroncillo (*Aloysia herrerae* Moldenke) and Pampa muña (*Hedeoma mandoniana* Wedd.) obtained by microwave heating technology**

**Ana Aguilar-Galvez**, Instituto de Biotecnología, Universidad Nacional Agraria La Molina, Peru



14:45-15:05

**Title : Huauzontle (*Chenopodium nuttalliae* Saff.) Starch: Physicochemical Properties and In Vitro Digestibility**

**Consuelo Lobato-Calleros**, Departamento de Preparatoria Agrícola, Universidad Autónoma Chapingo, México



15:05-15:25

**Title : Cacahuacintle maize starch: Physicochemical, structural and techno-functional properties**

**E. Aguirre-Mandujano**, Posgrado en Ciencia y Tecnología Agroalimentaria, Departamento de Ingeniería Agroindustrial, Universidad Autónoma Chapingo, México

## Networking & Refreshments 15:25-15:35 @ Foyer



15:35-15:55

**Title : Effect of some parameters influencing phenolic content of peel from Algerian purple skinned sweet potato (*Ipomea batatas* L.)**

**Meriem Bensmira**, State Key Laboratory of Food Science and Technology, Jiangnan University, China



15:55-16:15

**Title : Distributed groundwater recharge potentials assessment based on GIS model and its dynamics: Qatar case study**

**Adel Zhibi**, Hamad Bin Khalifa University, Qatar



16:15-16:35

**Title : The Impact of Artificial Intelligence on Molecular Pest Detection Software for Quarantine**

**Yousef Naserzadeh**, Agriculture biotechnology from RUDN university .Moscow, Russia

**Panel Discussion & Certificate Falcitation**

**Day -1 Ends**

# Day 2

June 25, 2024

**Virtual mode zoom meeting | (GMT+2) | Time in Valencia, Spain**



09:00-09:20

**Title : The Impact Of Nutrition Education On The Dietary Habits Of Female**

**Rupali yadav**, Bundelkhand University Jhansi UP, India



09:20-09:40

**Title : Development of cellulose microfiber from Guinea grass seed to reinforce starch-based biodegradable film**

**Dharmesh Chandra Saxena**, Sant Longowal Institute of Engg. & Technology, Longowal, India



09:40-10:00

**Title : OmanFunctionality Of Edible Coating in food product**

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



10:00-10:20

**Title : Optimization Of The Extraction Of Bioactive Compounds From Prunus Fruit**

**KANTAOUI Aicha**, Faculty of Natural and Life Sciences, University of Bejaia, Algeria



10:20-10:40

**Title : A novel microbiological approach to impact the aromatic composition of sour loquat beer**

**Antonella Porrell**, Department of Biological, Chemical and Pharmaceutical Sciences and Technologies, University of Palermo, Italy



10:40-11:00

**Title : Effect Of Different Storage Conditions On The Stability And Functionality Of Dairy Powders: A Case Study With Labneh Production**

**Dilara GURKAYNAK**, Pinar Arabia, Abu Dhabi, United Arab Emirates



11:00-11:20

**Title : Food Safety and sustainability**

Iman ElBorolos, Mansoura University, Egypt



11:20-11:40

**Title : Evaluation of the seed oil quality properties of rapeseed contributed to drought stress**

Maryam Salami, Department of Plant Production and Genetics, School of Agriculture, Shiraz University, Iran



11:40-12:00

**Title : Optimization Of Conditions For Bacterial And Stepped Fermentation Of Bee Pollen**

Vaida Damulienė, Instrumental Analysis Open Access Centre, Vytautas Magnus University, Lithuania



12:00-12:20

**Title : Species and temperature-dependent fermentative aptitudes of Mrakia genus for innovative brewing**

Vincenzo Alfeo, Italian Brewing Research Centre, University of Perugia, Italy



12:20-12:40

**Title : Agrifoodtech Investment Landscape and Innovations to Combat Climate Change and Global Food Insecurity**

Balaji Vasudevan, Venture Partner at Loading Fund, USA

## Panel Discussion

## Awards, Thanks giving & Closing Ceremony

