

3rd Edition of Food science and Nutrition Technology

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V-FSNT2022

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Webinar
Timings

Speakers
Timings

07:00 – 07:10

Introduction



Keynote Sessions

07:10 – 07:45

16:10 – 16:45

Title: Health space model using deep learning and ordinal information

Taesung Park, Seoul National University, Korea.

07:45 – 08:20

09:45 – 10:20

Title: New functional ingredients from agricultural by-products: the cases of decoction from pomegranate peel and pâté as olive mill by-product

Nadia Mulinacci, University of Florence, Italy.

08:20 – 08:55

09:20 – 09:55

Title: Electrochemical immunosensors for food allergen analysis

Henri Nouws, Instituto Superior de Engenharia do Porto, Portugal.

08:55 – 09:30

16:55 – 17:30

Title: Malaysian seaweeds as potential functional ingredients in health food food

Patricia Matanjun, Universiti Malaysia Sabah, Malaysia.

09:30 – 10:05

10:30 – 11:05

Title: Sechium edule peel extract as additive for developing active edible composite films based on potato starch and fibers from chestnut shells

Elsa Marisa Ferreira Vieira, Requimte/Laqv/Isep-Ipp, Portugal.

10:05 – 10:10

Refreshment/ Break

10:10 – 10:45

12:10 – 12:45

Title: Screening of Egyptian obese children for insertion/deletion (I/D) polymorphism in angiotensin converting enzyme gene

Zeinab Anwar El-Kabbany, Ain Shams University, Egypt.

10:45 – 11:20

16:15 – 16:50

Title: Grain Processing in general and rice technology in specific

Vasudeva singh, Gauhati University, India.

11:20 – 11:55

13:20 – 13:55

Title: Nature has the answers: Discovering and validating natural bioactives for human health

Martin Kussmann, German Entrepreneurship, United States of America.



Invited Sessions

11:55 – 12:15

20:55 – 21:15

Title: Modifiable Host Factors to Prevent COVID-19 Pandemic: Diet and Lifestyle

Hibino Sawako, Osaka University, Japan.

12:15 – 12:35

07:15 – 07:35

Title: Preliminary Characterization of a Spray-Dried Hydrocolloid from a High Andean Algae (*Nostoc sphaericum*)

Antonieta Mojo Quisani, Universidad Nacional de San Antonio Abad del Cusco, Peru.

12:35 – 12:55

07:35 – 07:55

Title: Halophytes as a model of plant-microorganism interaction in desert areas: *Salicornia bigelovii* and interaction with plant growth promoting bacteria as a case

Edgar Omar Rueda Puente, Universidad de Sonora, Mexico.

12:55 – 13:05

14:55 – 15:05

Title: Investigation on bamboo shoot shelf-life: evolution of volatile compounds and bioactives

Monica Rosa Loizzo, University of Calabria, Italy.

End of the Day 1

07:00 – 07:10

Introduction



Invited Sessions

07:10 – 07:30

17:10 – 17:30

Title: Exome-informed protein balancing for maximizing efficiency of essential amino acid bioavailability in food

Minoli Aponso, Monash University, Australia.

07:30 – 07:50

15:30 – 15:50

Title: Therapeutic target of melatonin in chromium (VI)-induced lung injury

Biqi Han, Northeast Agricultural University, China.

07:50 – 08:10

15:50 – 16:10

Title: Therapeutic Potential of Organic Selenium as a Feed Supplement on Poultry Bio-Safety under Pyrethroid Pesticide Exposure

Jiayi Li, Northeast Agricultural University, China.



Keynote Sessions

08:10 – 08:45

10:10 – 10:45

Title: Testing food components bioaccessibility: in vitro strategies

Adele Papetti, Department of Drug Sciences, University of Pavia, Italy.

08:45 – 09:20

09:45 – 10:20

Title: Natural Molecules – their role in human health

Claudia Botelho, University of Minho, Portugal.

09:20 – 09:55

14:50 – 15:25

Title: Intervention of Viable Technologies for Food, Health, Livelihood and Nutrition Security

Vijaya Khader, Acharya N. G. Ranga Agricultural University, India.

09:55 – 10:30

05:55 – 06:30

Title: Swallowing trust, international food law from farm to kitchen

Christine L Blackledge, Swallowing Trust, USA.

10:30 – 11:05

05:30 – 06:05

Title: Positive effects of nutritional intervention with probiotics during critical windows of development, gestation and lactation

Diana Catalina Castro Rodríguez, Instituto Nacional de Ciencias Médicas y Nutrición Salvador Zubirán, Mexico.



Poster Presentation

11:05 – 11:15

13:05 – 13:15

Title: Chemical and sensorial characterization of Cuban wines elaborated with different raw materials

María de los Ángeles Varo Santos, University of Córdoba, Spain.

End of the Day 2
&
Closing Ceremony