

2nd Edition of Food Science & Technology Virtual

April 15, 16 | 07:00 – 12:00 GMT

V-Food2022



07:00 – 07:10

Introduction



Keynote Sessions

Webinar
Time Zone

Speakers
Time Zone

07:10 – 07:45

15:10 – 15:45

Title: Effects of Addition of Seaweed (*Kappaphycus alvarezii*) on the Quality of Reduced Salt Chicken Patties

Wolyna Pindi, University of Malaysia Sabah, Malaysia.

07:45 – 08:20

15:45 – 16:20

Title: Food innovation on local delicacies (“kuih”) Ready- Made Frozen Food (RMFF): Consumer’s Perspectives

Norfezah Md Nor, Universiti Teknologi MARA, Malaysia.

08:20 – 08:55

17:20 – 17:55

Title: Rapid and synchronized dormancy breaking to enhance medicinal properties of seeds and bulbs

Toshihiro Ona, Kyushu University, Japan.

08:55 – 09:30

16:55 – 17:30

Title: Organic versus non-organic soybeans and their fermentation

Ismail Intan Safinar, Universiti Putra, Malaysia.

09:30 – 10:05

12:30 – 13:05

Title: Natural deep eutectic solvents for extraction of antimicrobial, antioxidant and antiageing agents from medicinal plants

Vassya Bankova, Bulgarian Academy of Sciences, Bulgaria.

10:05 – 10:10

Networking and Refreshments Break

10:10 – 10:45

12:10 – 12:45

Title: In vitro static current methodologies simulating food digestion

Adele Papetti, University of Pavia, Italy.

10:45 – 11:20

18:45 – 19:20

Title: Effect of fermentation time on nutritional quality of black garlic

Lee Suan Chua, Universiti Teknologi Malaysia, Malaysia.

11:20 – 11:55

16:50 – 17:25

Title: Optimization of extraction parameters for anthocyanin stability

Anupama Singh, National Institute of Food Technology Entrepreneurship and Management, India



e-poster Sessions

11:55 – 12:05

13:55 – 14:05

Title: Incorporation of spray-dried emulsions rich in omega-3 fatty acids and buttermilk into yogurt: effect of ultra-high pressure homogenization (UHPH) treatment on feeding emulsions

Fatemeh Aghababaei, Universitat Autònoma de Barcelona, Spain.



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Title: The Effect of Maturity Stages on Antioxidant Activity of Mulberry (*Morus Alba*) Fruits and Leaves

Nor Qhairul Izzreen, University Malaysia Sabah, Malaysia.

07:45 – 08:20

09:45 – 10:20

Title: Cooking and sprouting influence on antioxidant content in two legume species of food interest

Simonetta Muccifora, University of Siena, Italy.

08:20 – 08:55

10:20 – 10:55

Title: Isolation of recombinant domain antibodies against ovomucoid (Gal d 1) for egg detection in foods

Aina García-García, Complutense University of Madrid, Spain.

08:55 – 09:30

11:55 – 12:30

Title: Biogenic succinic acid encapsulated in bio-polymeric matrices for technological stability and nutritional effectiveness

Laura Mitrea, University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca, Romania.

09:30 – 10:05

11:30 – 12:05

Title: Will Update Soon....

fahim shaltout, Benha University, Egypt.

10:05 – 10:10

Networking and Refreshments Break

10:10 – 10:45

11:10 – 11:45

Title: Natural Dye Encapsulation In Pseudocereal Non Gluten Proteins

Hind Mokrane, Ecole Normale Supérieure Kouba Alger Algiers, Algeria.

10:45 – 11:20

06:45 – 07:20

Title: The Importance of Food Safety Research and Education

Chyer Kim, Virginia State University, USA.



Invited Sessions

11:20 – 11:40

16:50 – 17:10

Title: Technology for fresh cut fruits and vegetables

Pooja Nikhanj, Punjab Agricultural University, India.

11:40 – 12:00

17:10 – 17:30

Title: Monascus based Biocolorant production and characterization

Priya Katyal, Punjab Agricultural University, India.



e-poster Sessions

12:00 – 12:10

15:00 – 15:10

Title: Dehydrated sauerkraut juice in food applications

Liene Jansone, Latvia University of Life Sciences and Technologies, Latvia.

Closing Ceremony