



# WORLD CONFERENCE ON FOOD SCIENCE & TECHNOLOGY

August 21-23, 2023

Courtyard by Marriott Rome Central Park Via Giuseppe Moscati, 7 00168 – Roma, Italia

> +1 256 368 9958 foodweek@peoplemeetings.org https://foodweek.thepeopleevents.com/

### **World Conference on**

## **Food Science & Technology**

**August 21-23, 2023, Rome, Italy** 

#### **Tentative Program**

Day 1
21-Aug-23

08:00-08:30	Registrations		
	Room 1		
08:30-08:55	Opening Ceremony		
Keynote Forum			
08:55 -09:00	Introduction		
09:00-09:25	Title: Cannabis - weed, nutraceutical or pharmaceutical?		
09.00-09.25	Sean Hall, Medlab Clinical Ltd, Australia		
	Title: Oral drug delivery strategies for development of poorly water soluble drugs in pediatric patient		
09:30-09:55	populations		
	Laura Bonfili, University of Camerino, Italy		
10:00-10:25	Smart Food System		
	Marcio Barradas, 3D Essence Food SL., Spain		

#### 2 Keynote Speaking Opportunities Available

Coffee Break 10:30-10:50 @ Foyer

Lunch Break 13:15-14:00 @ Hotel Restaurants

**Track: Food Science & Engineering** 

09:00-08:20 Pagistrations

**Track: Food Sustainability** 

Track: Food, Beverages and Nutrition Processing & Technology

**Session Introduction** 

10:50-11:10	Title: Data management system for sustainable agriculture among smallholder farmers in Tanzania
11:15-11:35 11:40-12:00	Gilbert Mushi, University of Geneva, Switzerland
	Title: Pilot-Scale Protein Recovery from Cold-Pressed Rapeseed Press Cake: Influence of Solids Recirculation
	Cecilia Ahlstrom, Lund University, Sweden
	Title: Contribution of blockchain technology to sustainable food production: evaluation of real operational data
	Sanem Argin, Yeditepe University, Turkey
12:05-12:25 12:25-12:45	Title: The impact of increasing climate variability on food production in South Africa
	Mashudu Tshikovhi, Stellenbosch University, South Africa
	Title: Perceptions and practices on postharvest management investment for resilient livelihoods in Uporoto highlands of Tanzania
	Brown Gwambene, University of Iringa, Tanzania
12:50-13:10	Title: Hempseed protein – From extraction to ice-cream
	Jeanette Purhagen, Lund University, Sweden

Continued	
14:00-14:20	Title: The Wound-HealingEffect of Mango Peel Extract on Incision Wounds in a Murine Model Lesslie Espinosa, National Autonomous University of Mexico, México
14:25-14:45	Title: The effect on pressing conditions and botanical variety on protein recovery yield, emulsifying properties and presence of anti-nutritional factors in the protein-rich rapeseed sediment
	Karolina Ostbring, Lund University, Sweden
14:50-15:10	Title: Contribution of Oyster nut farming by Women to Household Income in Northern Tanzania  Philipina F. Shayo, Mbeya University of Science And Technology, Tanzania
15:15-15:35	Title: High-Pressure Pasteurization of Okara
	Amanda Helstad, Lund University, Sweden
15:40-16:00	Title: Calcium, zinc and iron in flour and solubility, swelling and pasting properties in starch of two Andean
	canihua (Chenopodium pallidicaule) varieties
	Jenny Mérida López, Lund University, Sweden
	8 Speaking Opportunities Available
	Coffee Break 16:05-16:25 @ Foyer
16:25-16:45	Title: Diversification of agriculture on food, nutrition and health security
	Vijaya Khader, N.G. Ranga Agricultural University, India
16:50-17:10	Title: Effect of Clover Sward Management on Nitrogen Fixation and Performance of Following Spring- and
	Winter Wheat Crops; Results of a 3-Year Pilot Study
	Andrew Wilkinson, Gilchesters Organics, UK

	Day 2
	22-Aug-23
08:30-09:00	Registrations
	Olimpica 2
	Keynote Forum
09:00-09:25	Title: Leading Change in Chocolate: The Case for Cocoa-Free Chocolate
	Johnny Drain, WNWN Food Labs, UK
09:30-09:55	Title: Prebiotic effect of single-cell hemoprotein (heme-SCP) in small pet dog, broiler chicken and obese
	mouse: Opportunity being a novel food
	Kim Pil, Catholic University of Korea, South Korea
10:00-10:25	Title: Will be updated soon
	Will be updated soon

**End of Day** 

#### **4 Keynote Speaking Opportunities Available**

Coffee Break 10:30-10:50 @ Foyer

Track: Nutritional Therapy & Treatments

Track: Alternative Food Products
Track: Nutrition and Food Science
Track: Food Waste Management

10:50-11:10

17:15

**Session Introduction** 

Title: Plant-Based Meat Analogues from Alternative Protein: A Systematic Literature Review

Izalin Zahari, Lund University, Sweden

11.15 11.25	Title: Impact of the Coronavirus Disease (COVID-19) Pandemic on Neonatal Nutrition: Focus on Low- and
11:15-11:35 11:40-12:00	Middle-Income Countries  Neelima Agrawal, Baylor College of Medicine, USA
	Title: Lifestyle and effects of the consumption of olive products on the inflammatory profile of university
	students: A pilot study
12:05-12:25	Paola Aiello, La Sapienza University, Italy
	Title: Influence of Seaweeds on the Quality of Pasta as a Plant-Based Innovative Food
	Jose Antonio Beltran Gracia, University of Zaragoza, Spain
12:25-12:45	Title: Exploring seaweeds and brewer's spent yeast resources towards the Iodine Deficiency Disease
	Elsa F. Vieira, The Laboratorio Associado para a Quimica Verde, Portugal
12:50-13:10	Title: Pigmented Potatoes: A Potential Panacea for Food and Nutrition Security and Health?
	Hildegard Witbooi, University of Fort Hare, South Africa  Lunch Break 13:15-14:00 @ Hotel Restaurants
	Title: Glycemic response of volunteers to the consumption of supplements and food formulas for oral
14:00-14:20	and/or enteral nutrition
	Giovanna Ruffo, Universidade de Sao Paulo, Brazil
14:25-14:45	Title: Sustainable organic waste and food management
14:25-14:45	Jan-olof Drangert, Linkoping University, Sweden
	Title: Enterococcal population and AMR Population structure and antimicrobial resistance of enterococci
14:50-15:10	across the food chain: a survey based on One Health
	Zixin Peng, China National Center for Food Safety Risk Assessment, China  Title: Impact of COVID 10 Pendemic on the Jordanian Feting and Nativitional Hebits
15:15-15:35	Title: Impact of COVID-19 Pandemic on the Jordanian Eating and Nutritional Habits  Jamal Bani-Issa, Yarmouk University, Jordan
	Title: Understanding prophetic health and cosmetic products: A brief review
15:40-16:00	Ariffin Mohd Farhan, The National University of Malaysia, Malaysia
	Coffee Break 16:05-16:25 @ Foyer
16:25-16:45	Title: Prevalence, level and health risk assessment of mycotoxins in the fried poultry eggs from Jordan
	Sharaf S. Omar, Al-Balqa Applied University, Jordan
16:50-17:10	Title: Prevalence of Schistosoma mansoni infection among fishermen in Busega district, Tanzania
	Winfrida John, National Institute for Medical Research, Tanzania
	6 Speaking Opportunities Available
17:15-18:00	Poster Presentations  Full of Days
18:00	End of Day

#### Day 3 23-Aug-23

Will be Updated Soon...

NOTE: Program Schedule is subject to change with final allotment of the speaker slots

For more Details PS: https://foodweek.thepeopleevents.com/foodweek@thepeopleevents.com | food@thepeopleevents.org