



WORLD CONFERENCE ON FOOD SCIENCE & TECHNOLOGY

August 21-23, 2023

**Courtyard by Marriott Rome Central Park
Via Giuseppe Moscati, 7
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<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?**

Sean Hall, Medlab Clinical Ltd, Australia

09:30-09:55 **Will be updated soon**

Laura Bonfili, University of Camerino, Italy

10:00-10:25 **Title: Smart Food System**

Marcio Barradas, 3D Essence Food SL., Spain

2 Keynote Speaking Opportunities Available

Coffee Break 10:30-10:50 @ Foyer

Track: Food Science & Engineering

Track: Food Sustainability

Track: Food, Beverages and Nutrition Processing & Technology

Session Introduction

10:50-11:10 **Title: Andean berry: Processing for its application in the prevention and treatment of colon cancer**
Maria Elena Maldonado, Universidad de Antioquia, Colombia

11:15-11:35 **Title: Pilot-Scale Protein Recovery from Cold-Pressed Rapeseed Press Cake: Influence of Solids Recirculation**
Cecilia Ahlstrom, Lund University, Sweden

11:40-12:00 **Title: Contribution of blockchain technology to sustainable food production: evaluation of real operational data**
Sanem Argin, Yeditepe University, Turkey

12:05-12:25 **Title: Effect of milking day period on proximal composition and physicochemical characteristics of milk**
Andrea Pissatto Peres, University Federal of Mato Grosso, Brazil

12:25-12:45 **Title: The effect of prebiotics on stress relieve, with the exemple of galactofructose**
Pascal Ronfard, Solactis Group, France

12:50-13:10 **Title: Hempseed protein – From extraction to ice-cream**
Jeanette Purhagen, Lund University, Sweden

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

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: Effect of camel milk on glucose homeostasis in patients with diabetes: A systematic review and meta-analysis of randomized controlled trials
Dana Abdelrahim, University of Sharjah, UAE
- 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

17:15

End of Day

**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, WNW 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: Nutrition therapy as medicine: The legal and sustainability issues raised due to the rise of new unlicensed professions promoting food for medical and mental health treatment
Lisa Fraley, Lisa Fraley Legal Coach LLC, USA

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

Session Introduction

- 10:50-11:10** Title: Plant-Based Meat Analogues from Alternative Protein: A Systematic Literature Review
Izalin Zahari, Lund University, Sweden
- 11:15-11:35** Title: Impact of the Coronavirus Disease (COVID-19) Pandemic on Neonatal Nutrition: Focus on Low- and Middle-Income Countries
Neelima Agrawal, Baylor College of Medicine, USA

11:40-12:00 Title: Lifestyle and effects of the consumption of olive products on the inflammatory profile of university students: A pilot study

Paola Aiello, La Sapienza University, Italy

12:05-12:25 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

14:00-14:20 Title: Glycemic response of volunteers to the consumption of supplements and food formulas for oral and/or enteral nutrition

Giovanna Ruffo, Universidade de Sao Paulo, Brazil

14:25-14:45 Title: Sustainable organic waste and food management

Jan-olof Drangert, Linkoping University, Sweden

14:50-15:10 Title: Enterococcal population and AMR Population structure and antimicrobial resistance of enterococci across the food chain: a survey based on One Health

Zixin Peng, China National Center for Food Safety Risk Assessment, China

15:15-15:35 Title: Impact of COVID-19 Pandemic on the Jordanian Eating and Nutritional Habits

Jamal Bani-Issa, Yarmouk University, Jordan

15:40-16:00 Title: Understanding prophetic health and cosmetic products: A brief review

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

18:00 End of Day

Day 3
23-Aug-23

08:30-09:00 Registrations

Olimpica 2

Keynote Forum

09:00-09:25 Title: Bacteriophage applications in food production and processing

Alexander Sulakvelidze, Intralytix, Inc., USA

09:30-09:55 Title: Tools and best practices from a food safety journey to best in class

Hugo Gutierrez, Kerry Group, USA

10:00-10:25 Title: Will be Updated Soon

Will be Updated Soon

4 Keynote Speaking Opportunities Available

Coffee Break 10:30-10:50 @ Foyer

Track: Food Processing & Biochemistry

Track: Functional Foods, Beverages and Nutrition

Track: Food Safety

- 10:50-11:10** **Title: Optimization of a school menu in Kenya through the introduction of neglected and underutilized species**
Ilaria Proieti, University of Florence, Italy
- 11:15-11:35** **Title: The challenge of reinventing the Food industry: Use of artificial intelligence in Food development**
Sofia Yasky, Not Co Global, Chile
- 11:40-12:00** **Title: Excessive sugar intakes in children**
Maria Luisa Forchielli, University of Bologna, Italy
- 12:05-12:25** **Title: Contribution of oyster nut farming by women to household income in Northern Tanzania**
Philipina F. Shayo, Mbeya University of Science and Technology, Tanzania
- 12:25-12:45** **Title: Alleviatory effects of salicylic acid on postharvest softening and cell wall degradation of 'Jinshayou' pummelo (Citrus maxima Merr.): A comparative physiological and transcriptomic analysis**
Chunpeng (Craig) Wan, Jiangxi Agricultural University, China

Panel Discussion

Lunch Break 12:55-13:40 @ Hotel Restaurants

8 Speaking Opportunities Available

17:00

End of Day

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

For more Details PS: <https://foodweek.thepeopleevents.com/>
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