

7th Edition of Innovations in FOOD SCIENCE AND HUMAN NUTRITION July 19-20, 2023 FRANKFURT, GERMANY



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Day -1: July (19, 2023)

Augsburg Hall

Registrations Open (8:00-08:45)		
Opening Ceremony (8:45-09:00)		
	Keynote Ta	lks
Prof. Hühn Tilo Zurich University of Applied Sciences (ZHAW), Switzerland	09:00-09:30	Cellular Cocoa and Chocolate
Dr. Shaodong Guo Texas A&M University, USA	09:30-10:00	Nutritional and hormonal impacts on type 2 diabetes mellitus and chronic metabolic diseases
Prof. H. P. Vasantha Rupasinghe Dalhousie University, Canada	10:00-10:30	Carvacrol-enriched herbal tea for the management of pharyngitis: Inhibition of Streptococcus pyogenes and anti-inflammatory properties
Group Photo & Refreshment Break (10:30-10:45)		
Technical Session-I		

THEMES: Food and Nutritional Science Farm to Fork: Sustainable Food Production

Session Chairs: Prof. H. P. Vasantha Rupasinghe & Prof. Shaodong Guo

Will Elrick Southern Cross University, Australia	10:45-11:05	Exploring Opportunities and Constraints of a Certification Scheme for Regenerative Agricultural Practice
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Quinton Winger Colorado State University, USA	11:05-11:25	Investigating placenta insufficiency, fetal growth and thyroid hormone in sheep using RNA interference
Elango Ayyasamy Veterinary College and Research Institute, Tamil Nadu Veterinary and Animal Sciences University, Salem,India	11:25-11:45	Postbiotics, The Dynamic Biomolecules: The Future of Gut Health
Gerrie du Rand University of Pretoria,South Africa	11:45-12:05	The South African bread market and consumers' willingness to adopt more sustainable options
Johannes Tietze Libelle Group, New Zealand	12:05-12:25	Innovation in Food Service and Nutrition at Scale to the Education Sector in New Zealand
Yuji Naito Kyoto Prefectural University of Medicine, Japan	12:25-12:45	Partially Hydrolyzed Guar Gum Suppresses the Development of Sarcopenic Obesity
Rachel Amir Tel Hai College, Israel	12:45-13:05	The biodiversity of different traits of pomegranate fruit peels from a broad collection of diverse cultivars

Lunch Break @ Vitruv Restaurant (13:05-14:00)

Technical Session-II

THEMES: Functional Foods, Nutrition, Nutraceuticals & Bioactives Nutrition and Health				
Session Chairs: Dr. Oliver Micke & Dr. Gerrie du Rand				
Oliver MickeImportance of Magnesium Status in COVID-19Franziskus Hospital14:00-14:20COVID-19				

Paola Aiello La Sapienza University of Rome, Italy	14:20-14:40	Assessment of lifestyle, metabolic status and prevalence of orthorexia nervosa in a population of Italian and Spanish university students	
Joachim M. Gerhold Icosagen Cell Factory OU, Estonia	14:40-15:00	Colostrum-derived immunoglobulins may serve as prophylactic agent against infections of the respiratory tract – SARS-CoV-2 paved the way	
Zhen-Yu Chen School of Life Sciences, Chinese University of Hong Kong, Hong Kong	15:00-15:20	Cholesterol, Heart Diseases and Functional Foods	
Massimo Zollo University Federico II of Naples, Italy	15:20-15:40	Long-chain polyphosphates impair SARS-CoV-2 infection and replication	
Mimi Tse Hong Kong Metropolitan University, Hong Kong	15:40-16:00	In managing chronic pain for older adults: does it help using a dyadic approach?	
Refreshment Break (16:00-16:	15)		
Session Chairs: Dr.Massimo Zollo & Dr.Christof Björn Steingass			
Jaijeong Choi CHA University School of Medicine, South-Korea	16:15-16:35	Experience of development and management of IPE courses. A case study of an IPE Center CHA IPE Bridge	
Shanshan Liu Northeast Agricultural University/Key Laboratory of Soybean Biology of the Chinese Education Ministry, China	16:35-16:55	Breeding of 'DND358': A New Soybean Cultivar for Processing Soy Protein Isolate with a Hypocholesterolemic Effect Similar to that of Fenofibrate	

Yingjie Al Zhongshan Hospital, China	16:55-17:15	UPLC-MS/MS-based serum metabolomics signature as biomarkers of esophagogastric variceal bleeding in patients with cirrhosis
Rong Liu China Agricultural University, China	17:15-17:35	mTOR-mediated phosphorylation of VAMP8 and SCFD1 regulates autophagosome maturation
Christof Björn Steingass Geisenheim University, Germany	17:35-17:55	Processing of berry purées under low-oxygen conditions using spiral filter press improves retention of anthocyanins
Hilal Zaid Arab American University, Palestine	17:55-18:15	Identification of Potential Druggable Targets for Antidiabetic Phytochemicals: A Combined In Silico, In Vitro and In Vivo Study
Mouwang Zhou Department of Rehabilitation Medicine, Peking University Third Hospital	18:15-18:35	Reliability and validity of the fall risk self-assessment scale for community-dwelling older people in China: a pilot study

Pannel Discussions

Day-2 (July 20, 2023)

Technical Session-III

Moderator: Mary Beth Babos Lincoln Memorial University DCOM, USA

Session Chairs: Prof. Elango Ayyasamy & Dr. Wayne M Barnes

Triantafyllos Didangelos Aristotle University of Thessaloniki, Greece	09:00-09:20	Vitamin B12 Supplementation in Diabetic Neuropathy:A 1-Year, Randomized, Double-Blind, Placebo- Controlled Trial
Julian Chen Chinese Academy of Agricultural Sciences, China	09:20-09:40	Transcriptomic and metabolomic analysis of wheat kernels in response to the feeding of orange wheat blossom midge <i>(Sitodiplosis</i> <i>mosellana)</i> in the field
Michael Keusgen Philipps-Universität Marburg, Germany	09:40-10:00	Essential Oils as Multicomponent Mixtures and Their Potential for Human Health and Well-Being
Mihaela Mihnea Orebro University, Sweden	10:00-10:20	Does panel age affect sensory perception of particulated foods? A case on broccoli purees
Mary Beth Babos Lincoln Memorial University DCOM, USA	10:20-10:40	Evaluation of herb/dietary supplement interactions with prescription medications: where is the clinician to turn?
Refreshment Break (10:40-11:00)		
Session Chairs: Samaneh Ghasemi Fard & Lucien F. Harthoorn		

Angela Conti University of Perugia, Italy	11:00-11:20	Who's there? Assessing alternative genetic markers to achieve a better identification of microbial species
Wayne M Barnes DNA Polymerase Technology, Inc. St. Louis, Missouri USA	11:20-11:40	Selection of Taq DNA polymerase mutants resistant to food, using whole bacteria as enzyme, results in improved mutant enzymes
Dariusz Kulus Bydgoszcz University of Science and Technology, Poland	11:40-12:00	Innovations in the production, breeding and conservation of fruit and vegetable crops
Lucien F. Harthoorn Clasado Biosciences Ltd., UK	12:00-12:20	Gut microbiome and the influence by nutrition
Samaneh Ghasemi Fard Nu-Mega Ingredients Pty Ltd, Brisbane, Australia	12:20-12:40	Encapsulated tuna oil Results in Higher Absorption of DHA in Toddlers
Annamaria Ranieri University of Pisa , Italy	12:40-13:00	The role of chitosan for food preservation: a valuable polysaccharide derived from fishing and insect industry waste
Lunch Break @ Vitruv Restaurant (13:00-14:00)		

Technical Session-IV

Session Chairs: Dr. Sylvester O. Oikeh & Dr. Anna Lavecchia		
Leticia Barrientos Díaz Universidad de La Frontera, Chile	14:00-14:20	Antarctic Environments as a Source of Bacterial Compounds: Cold- Active Enzymes as an Alternative to Commercial Ones
Sylvester O. Oikeh African Agricultural Technology Foundation, Kenya	14:20-14:40	Enhancing Grain Yield and Quality Using Drought- and Insect-resistant Transgenic Maize Varieties in Africa

Edgar Landines Vera		Understanding the dynamics	
Universidad de Guayaquil,	14:40-15:00	of volatile compounds during	
Ecuador		fermentation of fine flavor cacao.	
Kamal BENALI Mohammed VI Polytechnic University, Morocco	15:00-15:20	lodine analysis and distribution in phosphate rocks and their derivatives.	
Technical Session- V 15:20-16:20- Poster Viewing and Refreshment Break Included @ Foyer			
		Protective Effect of Djulis	
Hsin-Yu Kuo		(Chenopodium formosanum) Extract	
TCI Co., Ltd., Taiwan	16:20-16:40	against UV- and AGEs-Induced Skin	
		Aging via Alleviating Oxidative Stress and Collagen Degradation	
Anna Lavecchia		Identification of new candidate	
University of Bari Aldo	16:40-17:00	lipases for exocrine pancreatic	
Moro, Bari, Italy		insufficiency	
Sibongiseni Mgolozeli		Investigation of Infiltration and	
University of South Africa,	17:00-17:20	Runoff Rate on Agri-Mats Using a	
South Africa		Laboratory Rainfall Simulation Study	
Nahla O. Eltai		Investigating AMR in food-producing	
Qatar University, Qatar	17:20-17:40	animals under One Health Approach	
Zhengping Wang		Protective effect and mechanism	
Liaocheng University, Shandong, China	17:40-18:00	of D-ribose on doxorubicin- inducedcardiotoxicity	
Ghandong, Ohina			
Pannel Discussions			

Posters		
Iwona Majak Lodz University of Technology, Poland	P-1	The effect of nanoparticle fertilizer mode of application on the content of Sola I 1 and Sola I 4 allergens in tomato fruit
L.J. de Pagter-de Witte Wageningen Food Safety Research, The Netherlands	P-2	Dietary intake of protein, fat and chemicals of 12- to 36-months old children in a Dutch Total Diet Study
Bo Song Northeast Agricultural University, China	P-3	Breeding of 'DND358': A New Soybean Cultivar for Processing Soy Protein Isolate with a Hypocholesterolemic Effect Similar to that of Fenofibrate
Takayuki Yamamoto Morinaga & Co., Ltd, Japan	P-4	Effect of sucrose on amino acid absorption of whey : A randomized crossover trial
Cristiana Radulescu Valahia University of Targoviste, Romania	P-5	A new analytical approach for the determination of microplastics from branded milk
Laura Bayés García Universitat de Barcelona, Spain	P-6	Talc as crystallization promoter and polymorphic stabilizer of cocoa butter
Laura Bayés García Universitat de Barcelona, Spain	P-7	Polymorphic study of extra virgin olive oil deconstructed through dry fractionation methods
Teresa Calvet Universitat de Barcelona, Spain	P-8	The germination conditions of cacao beans explained through the cocoa butter crystallization behavior
Teresa Calvet Universitat de Barcelona, Spain	P-9	Polymorphic fingerprint of Iberian pig categories to avoid food fraud

Jorge Macridachis Universitat de Barcelona, Spain	P-10	Mixing behavior of palmitic and oleic-containing triacylglycerols: the PPP-OPO system
Jorge Macridachis Universitat de Barcelona, Spain	P-11	Molecular compound development in lipid systems based on palmitic, lauric and oleic fatty acids
Li Yunmei Jiusan Oils & Grains Industries Group Co., Ltd., China	P-12	Jiusan Oils & Grains Industries Group Co., Ltd.
Daniela Edith Rivera Tobar Universidad de Santiago de Chile, Chile	P-13	Ultrasonic compression in macro- and micro-algae-based protein matrices and its effect on thermophysical and microstructural properties
Areej Al-Khalaf University:-Princess Nourah bint Abdulrahman University, Saudi Arabia	P-14	Mycosynthesis, Characterization, and Mosquitocidal Activity of Silver Nanoparticles Fabricated by Aspergillus niger Strain

DAY-2 (July 20, 2023)Parallel Virtual Program CET- FrankfurtCET- FrankfurtCOOM Meeting ID: 847 7134 7742 Passcode: 137962							
					Wangang Zhang Nanjing Agricultural University, China	08:40-09:00	The anti-inflammatory effects of dry-curing ham derived bioactive peptides in RAW264.7 macrophage cells
					Pingping Li Chinese Academy of Medical Sciences and Peking Union Medical College, Beijing, China.	09:00-09:20	Insulin induces insulin receptor degradation in the liver through EphB4
Oana-Viorela Nistor Dunărea de Jos University of Galați, Romania	09:20-09:40	Comparison between orange sweet potato <i>(Ipomoea batatas)</i> purees treated by different types of heating					
Liezl Marinay Atienza University of the Philippines Los Banos, Philippines	09:40-10:00	Anti-inflammatory and lipid-lowering properties of Philippine indigenous berries					
Jayashree M Katra Group Co., India	10:00-10:20	Protective effect of a mixture of marigold and rosemary extracts on UV-induced photoaging in mice					
Kim-Ndor Djimadoumngar A Sapiens International, N'Djamena, Chad	10:20-10:40	Climate variables, pesticides, and population dynamics effects on root and tuber crops production in the Sahelo-Savanicole region of Chad					
Amalia Conte University of Foggia, Italy	10:40-11:00	Effects of plasma treatments applied to fresh ricotta cheese					

Lydia Bondareva Federal Scientific Center of Hygiene named after F.F. Erisman, Russia	11:00-11:20	Pesticides: behavior in Agricultural Soil and Plants
Ivana Sola University of Zagreb, Zagreb	11:20-11:40	ТВА
Kinga Gawel Medical University of Lublin, Poland	11:40-12:00	Palmatine- a new anticonvulsant drug candidate?
Justyna Jalmuzna Medical University of Lodz, Poland	12:00-12:20	Lunasin inhibits cell growth and changes the expression of DNA methyltransferase genes in human erythroleukemic K562 cells
Katharina A. Werner Berliner Hochschule for Technik, Germany	12:20-12:40	Insights into thermophilic composting of human excreta – succession of the bacterial community and antibiotic resistance
Aleksandra Twarda- Clapa Lodz University of Technology, Poland	12:40-13:00	Dietary and endogenous advanced glycation end-products (AGEs): receptors and AGE-related diseases
Rossella Vadala University of Messina, Italy	13:00-13:20	A chitosan-based, edible biofilm for food wrapping: from formulation to functionality
Antonio Rosa-Castillo University of Barcelona, Spain	13:20-13:40	Gamifiying a Dietetics and Nutrition subject via Instagram: university students' degree of satisfaction and perception of learning
Peter Rembischevski University of Brasilia, Brazil	13:40-14:00	Risk perception of food chemicals and technologies in the Midwest of Brazil: a population-based cross- sectional survey
Lady Paola Cortes Vega National University of Colombia, Colombia	14:00-14:20	Effect of the inclusion of Sacha Inchi flour <i>(by-product of the process)</i> on the quality and storage properties of bakery products

Othman Soufan St. Francis Xavier University, Canada	14:20-14:40	A novel graph mining approach to predict and evaluate food-drug interactions
Jiewen Guan Canadian Food Inspection Agency, Canada	14:40-15:00	Influence of gut microbiome on horizontal transfer of β-lactam resistance genes using a mouse model
Holly Bartholomew USDA-ARS, USA	15:00-15:20	Purging toxins: Patulin inhibits postharvest fungal pathogens while Penicillium spp. utilize active efflux for toxin resistance
Douglas Landblom North Dakota State University, USA	15:20-15:40	Performance and profitability were positively affected by frame score, grazing, and delayed feedlot entry among yearling steers originating from small- and large-framed crossbred cows in an integrated crop-livestock system
Raymond Glahn USDA-ARS, USA	15:40-16:00	Keynote Talk: Iron Biofortification of Staple Food Crops: Redefining the Approach
Amber L. Hauvermale Washington State University, USA	16:00-16:20	Evaluating the relationships between seed morphology and seed dormancy in quinoa
Erik Froyen California State Polytechnic University, Pomona, USA	16:20-16:40	The effects of fat consumption on low-density lipoprotein particle size in healthy individuals
Oscar Javier Jossa Bastidas eVida Research Group, University of Deusto, Spain	16:40-17:00	Monitoring and detection of food allergies and intolerances using the NIR-AI system, qPCR, and traditional commercial Elisa methods

Closing Remarks

We wish to see you again at

8th Conference on Innovations in NUTRITION AND FOOD SCIENCE

Sep 07 - 08, 2023 ROME, ITALY

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