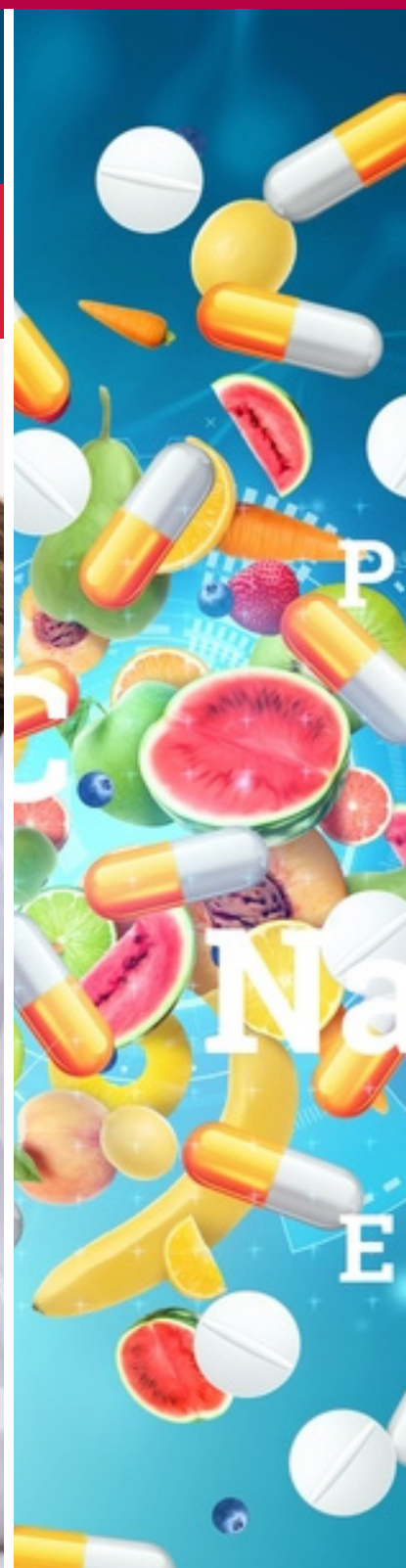


9th Edition of innovations in
**FOOD SCIENCE AND
HUMAN NUTRITION**

**June 26 - 27, 2024 at Prague,
CZECH REPUBLIC (HYBRID EVENT)**

VENUE: Hotel Duo,
Teplická 492, 190 00 Prag 9, Czech Republic



Contact us:

Email: foodscience@innovinc.org | Website: <https://foodscience-nutrition.org> | Phone: +1-408-352-1010 | Whatsapp: +1-408-352-1010

SCIENTIFIC PROGRAM

9th Edition of innovations in
**FOOD SCIENCE AND
HUMAN NUTRITION**

June 26 - 27, 2024 at Prague, Czech Republic

SCIENTIFIC PROGRAM

Day-1 (June 26, 2024)

Meeting Hall - Prague East

Moderator: Julia Bello-Bravo, *Purdue University, USA*

Registrations Open (8:00-09:00)

Welcome Remarks by Moderator (09:00-09:20)

Keynote Talks

Oliver Micke,
Franziskus Hospital,
Germany

09:20-09:50

Title:-Hypomagnesemia: biomarker,
relevance, clinical implications

M. Bajaj-Elliott,
Great Ormond Street
Hospital, University
College London, UK

09:50-10:20

Title:-Impact of Gut Microbial-
derived Metabolites on Intestinal
Epithelial and Resident Microbiome
Homeostasis in Health & Disease

Wei Zhao,
USDA-ARS, US
Horticultural Research
Laboratory, USA

10:20-10:50

Title:-A novel multiplex lateral flow
assay for rapid assessment of pectin
structural/functional properties

Group Photo & Refreshment Break (10:50-11:10)

Technical Session-I

**Themes: Food and Nutritional Science
Functional Foods, Nutrition, Nutraceuticals & Bioactives**

Session Chairs:

Prof. Oliver Micke, *Franziskus Hospital, Germany*
Prof. M. Bajaj-Elliott, *University College London, UK*

Julang Li, University of Guelph, Canada	11:10-11:30	Title:-A novel <i>Bacillus subtilis</i> -based probiotic with antipathogen and intestine protection activity
Chang Woock Lee, University of Houston- Victoria, USA	11:30-11:50	Title:-The effect of inadequate choline intake on strength and lean mass gains in older adults
Julia Bello-Bravo, Purdue University, USA	11:50-12:10	Title:-Best Practices on the Processing of <i>Wagashie Traditional</i> Cheese from Ghana
Katarzyna Tyśkiewicz, Łukasiewicz Research Network – New Chemical Syntheses Institute, Poland	12:10-12:30	Title:-Valorization of food industry waste into products with high value added
Ayşe Karadağ, Yildiz Technical University, Turkey	12:30-12:50	Title:- <i>Propolis-loaded liposomes: characterization and in vitro bioaccessibility of phenolic compounds</i>
Ippei Inoue, Suntory Global Innovation Center Ltd, Japan	12:50-13:10	Title:-Construction of 3D Fluid Pattern in Beverage using a Drawing Robot
Lunch Break @ Restaurant (13:10-14:00)		
Technical Session-II		
Themes: Food Engineering and Bioavailability Nutrition and Health Nutrition for Health and Sustainability Traditional & Future Foods		
Session Chairs: Chang Woock Lee, University of Houston-Victoria, USA Laura Hix Glickman, Adjuvia Therapeutics, Inc., USA		
Trinidad Perez-Palacios, University of Extremadura, Spain	14:00-14:20	Title:-Optimization of fish oil emulsion preparation to improve stability, efficiency and bioaccessibility of ω -3 microcapsules

Leili Afsah-Hejri, Lakeland University, USA	14:20-14:40	Title:-E-Nose Technology: from Food Safety Research to Classroom Instruction
Chihiro Minamoto, National Institute of Technology (KOSEN), Niihama College, Japan	14:40-15:00	Title:-Effects of water hardness on the flavor and antioxidant activity of Ishizuchi dark tea
Weerachet Jittanit, Kasetsart University, Thailand	15:00-15:20	Title:-The effects of applying gellan gum and trehalose with ohmic heating technique on the quality attributes of refrigerated ready-to-eat cooked brown rice
Yifei Hu, Capital Medical University, China	15:20-15:40	Title:-Insufficient fruit and vegetable intake and low potassium intake aggravate early renal damage in children: a longitudinal study
Hendrik Gideon Brink, University of Pretoria, South Africa	15:40-16:00	Title:-Simultaneous pH and EC control in hydroponics through real-time manipulation of the ammonium-to-nitrate ratio in the nutrient solution
Refreshment Break (16:00-16:15)		
Kazuhiro Takagi, General Incorporated Association Novel Compounds Exploration Research Organization (NERO) , JAPAN	16:15-16:35	Title:-Isolation of a novel endophytic <i>Bacillus</i> strain capable of transforming pentachlorophenol (PCP) and structure determination of PCP phosphate using single-crystal X-ray diffraction
Meilun Li, China Agricultural University, China	16:35-16:55	Title:-Insights into core microbes associated with key aroma formation in fermented pepper paste based on correlation analysis and validation experiments
Dai Ishikawa, Juntendo University School of Medicine, Japan	16:55-17:15	Title:-A Randomized Placebo-Controlled Trial of Combination Therapy With Post-triple-antibiotic-therapy Fecal Microbiota Transplantation and Alginate for Ulcerative Colitis
END OF THE DAY		

Day-2 (June 27, 2024)

Keynote Session

Axel Kramer,
University Medicine
Greifswald, Germany

09:00-09:30

Title:-Ethanol is indispensable for virucidal hand antisepsis and harmless – a classification of ethanol based hand rubs (EBHR) as carcinogenic, mutagenic, or reprotoxic by the European Chemicals Agency (ECHA) would be an disaster and lacks any scientific basis

Daniela Bermudez-Aguirre,
USDA ARS Eastern
Regional Research Center,
USA

09:30-10:00

Title:-Radio frequency pasteurization of eggs: an innovative technology to ensure the microbial safety and quality of eggs

Technical Session-III

Themes: Food Security and Challenges
Food Waste Tackling
Technologies for Sustainable Farming Systems
The Human Microbiome

Session Chairs:

Joël Fleurence, *Nantes University, France*

Katarzyna Tyskiewicz, *Lukasiewicz Research Network – New Chemical Syntheses Institute, Poland*

Raffaele Lamana,
ENEA SSPT-BIOAG-
PROBIO, Italy

10:00-10:20

Title:-Spatial dependence of food chemical profiles investigated by NMR: from territorial origin to precision agriculture applications

Joël Fleurence,
Nantes University, France

10:20-10:40

Title:-Biotechnology processes applied to edible seaweeds: Realities and perspectives

Refreshment Break (10:40 - 10:55)

Lloyd Baiyegunhi, University of KwaZulu-Natal, South Africa	10:55-11:15	Title:-Welfare impact of improved maize varieties adoption and crop diversification practices among smallholder maize farmers in Ogun State, Nigeria
Magnus Stoud Myhre, SINTEF Ocean, Norway	11:15-11:35	Title:-Mapping of Marine Rest Raw Materials in the Norwegian Seafood Industry: A Decade of Results
Rusen Metin Yildirim, Yildiz Technical University, Turkey	11:35-11:55	Title:-The production of lecithin enriched with phenolics from olive mill wastewater and its utilization in the food formulation
Cristina Domenech Coca EURECAT, Spain	11:55-12:15	Title:-Exploring the Relationship between Diamine Oxidase and Psychotropic Medications in Fibromyalgia Treatment, Finding No Reduction in Diamine Oxidase Levels and Activity Except with Citalopram
Laura Hix Glickman, Adjuvia Therapeutics, Inc., USA	12:15-12:35	Title:-Preclinical development of ATI-103, a proprietary astaxanthin nanoemulsion with superior bioactivity and bioavailability <i>in vitro</i> and <i>in vivo</i>
Ahlam Badreldin El Shikieri, Taibah University, Saudi Arabia	12:35- 12:55	Title:-Visceral adipose index and lipid accumulation product as cardiometabolic risk markers among postmenopausal Sudanese women
İlkay Gök, İstanbul Okan University, Turkey	12:55- 13:15	Title:-Impact of roasting degree on sensory profile of Turkish coffee and espresso assessed by Turkish and Brazilian panelists

Lunch Break @ Restaurant (13:15-14:00)

Poster presentations (14:00 - 15:00)

Technical Session- IV

Session Chairs:

Raffaele Lamana, *ENEA SSPT-BIOAG-PROBIO, Italy*
Hendrik Gideon Brink, *University of Pretoria, South Africa*

Pavla Pabišková,

Charles University –
Institute for Environmental
Studies Crop Research
Institute, Czech Republic

15:00-15:20

Title: *-Folsomia candida* as suitable
ecotoxicological models for
untarget pesticide effect in the food
production

Ayoub Al-Jawaldeh,

Regional Adviser for
Nutrition WHO- The
Regional Office fo Eastern
Mediterranean, Egypt

15:20-15:40

Title: -Reshaping Food System for
Better Health and Nutrition in the
Eastern Mediterranean Region

Alejandra Elizabeth Kun González,

Laboratorio de Acústica
Ultrasonora of the
Facultad de Ciencias-
Universidad de la
República, in Uruguay

15:40-16:00

Title: -Ultrafast Doppler imaging
combined with scanning laser
confocal microscopy leads to the
understanding and assessment
of ageing and neurodegenerative-
associated vascular changes in
murine hippocampi

Refreshment Break (16:00-16:15)

Francesca Girotto

Università degli Studi di
Milano, Italy

16:15-16:35

Title: -Exploring sustainable protein
sources for sport beverages: a focus
on sunflower press-cake upcycling

Giorgio Innocenzo Ascrizzi

Università degli Studi di
Milano, Italy

16:35-16:55

Title: -Assessing the techno-
functionality of upcycled cannabis
sativa L. meals

Pannel Discussions

Poster presentations (14:00-15:00)

Benakriche Ben Mehel,
University of Mostaganem,
Algeria

P-1

Title: Lactic acid bacteria isolated from fermented Algerian wheat and their impact on intestinal function

Zhang Meili,
Inner Mongolia Agricultural
University, Huhhot,
P.R.China

P-2

Title: Improving the adsorption characteristics and antioxidant activity of oat bran by superfine grinding

Takashi Kikuchi,
Rigaku Corporation, Japan

P-3

Title: Single-crystal X-ray analysis for facile structure determination of agrochemical metabolites: a novel metabolite of imidacloprid

Wrzesniewska-Tosik K.,
LUKASIEWICZ Research
Network-Lodz Institute of
Technology, Poland

P-4

Title: Smart hive - Improving Bee Living Conditions through Ecological Thermal Insulation and Remote Early Anomaly Detection

Jihong Wu,
China Agricultural
University, China

P-5

Title: Effects of cold plasma, high hydrostatic pressure, ultrasound, and highpressure carbon dioxide pretreatments on the quality characteristics of vacuum freeze-dried jujube slices

Justyna Wietecha,
LUKASIEWICZ Research
Network-Lodz Institute of
Technology, Poland

P-6

Title: Smart hive - Improving Bee Living Conditions through Ecological Thermal Insulation and Remote Early Anomaly Detection

Lin Yuan,
China Agricultural
University, China

P-7

Title: Effects of cold plasma, high hydrostatic pressure, ultrasound, and highpressure carbon dioxide pretreatments on the quality characteristics of vacuum freeze-dried jujube slices

Andrea Maňhová,
Czech University of Life
Sciences in Prague,
Czech republic

P-8

Title: -Respondent attitudes towards the consumption of artificial sweeteners

VIRTUAL SESSION

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Join Zoom Meeting

Meeting ID: 865 9829 9264

Pass code: 624207



Day-2 (June 27, 2024)

Time Zone: Central European Time (CET)

Xiaoyu Luo, Beijing Normal University– Hong Kong Baptist University United International College Zhuhai, China	10:00-10:20	Advances in the development of intelligent food packaging materials
Guohui Jiang, North Sichuan Medical College, China	10:20-10:40	Ketogenic diet and calorie-restricted diet attenuate ischemic brain injury via UBR4 and downstream CamkII/ TAK1/JNKsignaling
Chunping You, Dairy Research Institute, Bright Dairy & Food Co., Ltd., China	10:40-11:00	Biofilm formation risk assessment for psychrotrophic Pseudomonas in raw milk by MALDI-TOF mass spectrometry
Yu-Huei Liu, China Medical University, Taiwan	11:00-11:20	High glucose and aberrant glycosylation in pancreatic ductal adenocarcinoma progression
Valeria Iobbi, University of Genova, Italy	11:20-11:40	Characterization and sustainable applications of Ligurian ecotypes
Roberto Iorio, University of Salerno, Italy	11:40-12:00	Is paying a bribe a good idea? Corruption for innovation in middle- income countries
Giulia Querio, University of Turin, Italy	12:00-12:20	TRIMETHYLAMINE N-OXIDE (TMAO) EFFECTS IN CARDIAC AND ENDOTHELIAL CELLS
Francesca Cirillo, University of Calabria, Italy	12:20-12:40	Anticancer action of metformin in primary breast cancer cells

Giovanni Pallio, University of Messina, Italy	12:40-13:00	Positive effects of the nutraceutical association of lycopene and selenium in experimental varicocele
Rossella Vadala, University of Messina, Italy	13:00-13:20	Food waste as a sustainable source of astaxanthin through fermentation by <i>Phaffia rhodozyme</i>
Francesco Marotta, ReGenera R&D for Aging Intervention, Italy	13:20-13:40	A NOVEL MULTIMODAL FUNCTIONAL FOOD APPROACH TO NAFLD
Semanur Yildiz, Sakarya University, Turkey	13:40-14:00	Peroxidase inactivation in green peas by ultrasound-assisted blanching as an alternative to conventional thermal blanching
Andrei Glukharev, Murmansk Arctic University, Russia	14:00-14:20	Characterization of biomaterials obtained from mussel (<i>Mytilus edulis</i> L.) shells using acid and complexon treatment
Maria Luisa Andrade Mateus, Universidade de Lisboa, Portugal	14:20-14:40	DOES EATING CEREAL AND MILK INCREASE CHILDREN'S EXPOSURE TO MYCOTOXINS?
Joanna Kolodziejczyk-Czepas, University of Lodz, Poland	14:40-15:00	Rhubarb-derived substances in a context of cardiovascular health: anti-obesity and anti-inflammatory effects
Gabriela Golebiowska-Paluch, University of the National Education Commission, Krakow, Poland	15:00-15:20	2-DE-based and shotgun proteomics approach in the analysis of the seed proteome of a low phytic acid rice (<i>Oryza sativa</i> , ssp. <i>japonica</i>) mutant
Gisela Gerardi, University of Burgos, Spain	15:20-15:40	Bioavailability, redox signalling and modulation of oxidative stress by wine pomace products: from a winery by-product to a healthy product

Maria Sennye Nnyepi, University of Botswana, Botswana	15:40-16:00	Household food insecurity, poverty, and child malnutrition in Botswana
Rosa Aragão Börner, Société des Produits Nestlé SA, Switzerland	16:00-16:20	Enhancing Nutritional Value and Flavor of Plant-Based Milk Alternatives through Microbial Fermentation
Virginia Gabriela Cilia- Lopez, Universidad Autonoma de San Luis Potosi, Mexico	16:20-16:40	Environmental pollution and how it contributes to an obesogenic environment
Phuong Mai Le, National Research Council Canada, Canada	16:40-17:00	Keynote Talk:- A Power Tool of Carbon Isotope Ratio Measurement by ¹³ C-qNMR for Food Authentication: A Case of Vanillin
Jean L. Kristeller, Indiana State University, USA	17:00-17:20	Mindful eating: Connecting with the healthy self, the wise self
Feng Tao, Texas A&M University School of Dentistry, USA	17:20-17:40	Gut microbiota and pain modulation
A. Maleah Holland- Winkler, Augusta University, USA	17:40-18:00	Effects of peanut butter on blood pressure in firefighters
Joan Cook-Mills, Indiana University School of Medicine, USA	18:00-18:20	Alpha-tocopherol and gamma- tocopherol have opposing functions in regulation of allergic disease.
Urska Dobersek, University of Southern Indiana, USA	18:20-18:40	Meat Consumption and Its Relation to Positive & Negative Mental Health
Laxmi Yeruva, USDA-ARS, USA	18:40-19:00	Nutrition is medicine: key players in healthy development

Lilian Were Senger,
Chapman University, USA

19:00-19:20

Detection of Thioly-Chlorogenic
Acid Conjugates Induced by Alkaline
Conditions with Cysteine and
Glutathione

Rebecca Seguin-Fowler,
Texas A&M Institute for
Advancing Health Through
Agriculture, USA

19:20-19:40

COVID-19 related protocol
considerations and modifications
within a rural, community-engaged
health promotion randomized trial

We wish to see you again at

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