

## FOODTECHCONNECT2025

International Connect on Food Science and Technology

February 20-22, 2025 | Barcelona, Spain

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		Day 1 Thursday February 20, 2025				
Registrations: 08:30-09:00						
Introduction and Open Ceremony by Prof Selim Kermasha						
09:30-10:10	P	<b>Title:</b> Biotechnological Approach for the Use of Enzymes in the Development of Nutraceuticals and Natural Food Ingredients				
		Selim Kermasha, McGill University, Canada				
10:10-10:50	P	<b>Title:</b> Molecular Mechanisms Regulating Body and Cellular Functions through Changes in Ionic Environment Induced by Food Intake				
		Yoshinori Marunaka, Kyoto Prefectural University of Medicine, Japan				
10:50-11:05		Coffee Break				
11.05-11.45	n	Title: Personalised Diet and Nutrition Technologies				
11:05-11:45	p	David Wortley, International Society of Digital Medicine, UK				
44.45.40.05	P	Title: Bacteriophage-Based Biocontrol for Improving Food Safety				
11:45-12:25		Alexander Sulakvelidze, CEO of Intralytix, USA				
12:25-13:05	P	<b>Title</b> : Food as Implantable Biomaterials: Fighting Infection, Viruses, Inflammation and Growing Tissues				
		Thomas J. Webster, Hebei University of Technology, China				
13:05-13:10	Photo Session					
13:10-14:10	Lunch Break					
14:10-14:50	P	<b>Title</b> : Improving Type II Diabetes and Parkinson's Disease in Rats by Nanoemulsion and Byproducts Prepared from Cnamon Leaves				
		Bing-Huei Chen, Fu Jen Catholic University, Taiwan				
14:50-15:30	P	<b>Title</b> : Battling the Obesity Epidemic with a School-Based Intervention: Long-Term Effects of a Quasi-Experimental Study				
		Onno van Schayck, Maastricht University, Netherlands				
15:30-16:00	К	Title: Advanced Drying of Plant Based Food Materials				
		Azharul Karim, Queensland University of Technology (QUT), Australia				

16:00-16:15	Refereshment Break			
16:15-16:45	К	<b>Title</b> : Vegan Pet Food: A Diet Change Revolution Begins		
		Andrew Knight, Griffith University, Australia		
16:45-17:15	K	Title: Electrochemical Sensors in Food Additive Measurement		
		<b>Hassan Karimi Maleh,</b> University of Electronic Science and Technology of China, China		
17:15-17:45	К	<b>Title</b> : Current Challenges in the Use of Microalgae in Food Technology		
		Jorge Alberto Vieira Costa, Federal University of Rio Grande, Brazil		
17:45-18:00	Panel Discussion & Group Photo			
End for Day 1				

		Day 2 Friday February 21, 2025
09:30-09:55	I	<b>Title</b> : Processed Kitchen Waste as N-Fertiliser - Effects of Various Treatment on Agronomic Effectiveness in Ryegrass Cultivation
		Ksawery Kuligowski, Institute of Fluid-Flow Machinery, Poland
09:55-10:20	I	Title: Sustainable Valorization of Tomato Processing by-products through Green Extraction of Lycopene: Innovations and Applications
		Hajar EL BASETT, University Moulay Ismail, Morocco
10:20-10:45	I	<b>Title</b> : Development of Environment-Friendly Methods to Stimulate Seed Germination and Plant Growth
		<b>Sylwia Lewandowska</b> , University of Environmental and Life Sciences in Wroclaw, Poland
10:45-11:10	I	<b>Title</b> : Future of Olive Leaves in the World: Is it a Miracle or a Myth?
		Fatmagul Yoldas, Ege University, Izmir, Turkey
11:10-11:35	I	<b>Title</b> : Growth and Some Activity of Four Species of Bifidobacteria in Admixture of Soy Milk and Buffalo Milk
		Ahmed S. Zahran, University of Edinburgh, UK
11:35-12:00		Coffee Break
12:00-12:25	I	Title: Food Area in Animal Nutrition
		Lina Penuela Sierra, University of Tolima, Colombia
12:25-12:50	I	Title: Quality of Life Children with Autism Spectrum Disorder
		Zhenhuan Liu, Guangzhou University, China
12:50-13:50		Lunch Break

13:50-14:15 14:15-14:40	I	<b>Title</b> : Effect of Bee Honey on Blood Glucose Level of Sudanese Patients with Type 2 Diabetes Mellitus		
		Samia Mahdi Ahmed, Taibah University, Saudi Arabia		
		<b>Title</b> : Sustainable Food Tech Innovations for Nutrition and Health Security		
14:40-15:05	I	H N Mishra, IIT, India		
		Title: Cocoa and Chocolate		
		Leonardo Fonseca Maciel, Federal University of Bahia, Brazil		
15:05-15:30	I	Title: Will Update Soon		
13.03-13.30		Alan Roberto Costa, Sao Paulo University, Brazil		
Poster Presentations				
15:30-16:00	P1	<b>Title</b> : Control of Foodborne and Food Spoilage Pathogens and Their Biogenic Amines Using Lactic Acid Bacteria		
		Abderrezzak KHATIB, Abdelmalek Essaadi University, Morocco		
	P2	<b>Title</b> : Sensory and Proximate Composition of Meat Floss (Dambun-kaza) from Broiler Chickens Raised on Free Range System Supplemented with Wheat Sprout		
		Elisha Zhiri Jiya, Federal University of Technology, Nigeria		
16:00-18:00		Speaker Slots are Available.		
End for Day 2				
Closing Ceremony				
FEW SLOTS ARE AVAILABLE ON DAY-3 FOR SPEAKERS AND POSTER PRESENTATIONS				

Note: This is a Tentative Program, it is Subjected to Slight Changes Till Final Program