

3rd International conference on Food Properties (ICFP2018), Jan 22-24, Sharjah, UAE

DAY ONE (JAN 22, 2018) MONDAY

7.30-5.30 PM Onsite Registration and Conference Kit collection

8.30-8.50 AM Poster Session

08.50 - 09.00 Welcome Address (Conference Chair)

09.00 - 09.05 **Opening Speech**

09.05 - 09.45 Opening **Keynote Speech 1**

09.45 - 10.25 Opening **Keynote Speech 2**

10.25 - 10.35 Tea/coffee Break (Poster Session)

10.35 - 11.35 Parallel Sessions 1

11.40 - 13.00 Parallel Sessions 2

13.00- 14.00 Lunch Break

14.00 - 15.30 Parallel Sessions 3

15.30 - 15.45 Tea/coffee Brea (Poster Session)

15.45 - 17.00 Parallel Sessions 4

18.30 - 22.00 **Conference Dinner and Award Ceremony**

DAY TWO (JAN 23, 2018) TUESDAY

08..00 - 17.00 Registration

08.00 - 09.20 Parallel Sessions 1

09.20 - 10.00 2nd Day **Keynote Speech 1**

10.00 – 10.40 2nd Day **Plenary/Keynote Speech 2**

10.40 - 11.00 Tea/coffee Break

11:00 - 12.45 Parallel Sessions 2

12.45 – 14.00 Lunch Break

14.00-15.15 Parallel Sessions 3

15.15 - 15.30 Tea/Coffee Break

15.30 – 17.00 Parallel Sessions 4

17.00 Closing Remarks

"Poster (Presentation Type)" DAY ONE (Jan 22, 2018) Time: 8.30-17.00

ID	Title	Firstname	Lastname	Organization
21	Process Development and Physicochemical Characterization of Hydrothermally Treated ready to eat Komal Chawal	Elizabeth	Wahengbam	Tezpur University
24	Techno-functional and bioactive properties of camel milk protein hydrolysates	Sajid	Maqsood	UAE University, Al Ain
25	PHYSICAL AND MORPHOLOGICAL PROPERTIES OF IMITATED FRUIT PIECES: EFFECT OF SODIUM ALGINATE AND CALCIUM CHLORIDE LEVELS	Navjot	Kaur	Punjab Agricultural University
28	Comparative analysis of three date varieties for phytochemical properties	Sumaira	Khalid	PMAS Arid agriculture university
27	Emulsification and microencapsulation properties of starch – protein blends for stable PUFA rich edible oil.	Mousumi	Ghosh	Indian Institute of Technology, Kharagpur
36	Effect of Extrusion Process on System Parameters and Physico-Chemical Properties of Extruded Rice	Chandrakant Genu	Dalbhat	IIT Kharagpur
38	Rheological, Cooking, and Sensory Properties of "Nutri Lentil"	JAYSHREE	MAJUMDAR	Indian Institute of Technology Kharagpur
39	Effect of microwave treatment on drying characteristic and physico-chemical properties of microencapsulated oil powder	Monalisha	Pattnaik	Indian Institute of Technology, Kharagpur
43	Influence of variable cereal combinations on functionality and bioactivity of whole grain pasta	Savita	Sharma	
44	Effect of Soaking on the Physical Properties of Different Pulses	Sasmita	Pradhan	Indian Institute of Technology,
45	Effect of Roasting on Physico-chemical and Functional Properties of Maize (Zea mays) and Bengal gram (Cicer arietinum) Flours	Anjali	Thakur	Indian Institute of Technology Kharagpur
49	Cross-allergy between four food legumes: peanut, soya, sesame and lens	Boutebba	Aissa	Badji Mokhtar University, Annaba, Algeria
55	Phytochemical and biological potential of Artocarpus: a review	Sabera	Rahman	East West University, Bangladesh
57	STUDY ON THE INFLUENCE OF FERMENTATION TEMPERATURE AND THE AMOUNT OF STARTER CULTURE ON YOGURT QUALITY	ADRIANA	DABIJA	Stefan cel Mare University of Suceava

ID	Title	Firstname	Lastname	Organization
58	Effect of different cooking methods on antioxidant activity of selected vegetables	Sabeera	Muzzaffar	University of Kashmir, India
74	Antioxidant and antimicrobial activity of polyhydroxyl naphthoquinone pigments from New Zealand kina (<i>Evechinus chloroticus</i>) shell	Aladin	Bekhit	University of Otago, New Zealand
75	Use of pomegranate peel extract incorporated zein film with improved properties for prolonged shelf life of fresh Himalayan cheese (Kalari/kradi)	Mehvesh	Mushtaq	University of Kashmir, India
89	Inactivation of <i>Bacillus stearothermophilus</i> by pulsed electric field method	Sitesh	Kumar	IIT Kharagpur
98	Compositional Analysis, Phytochemical Stability and Health Functionality of Wild Blueberry (<i>Sideroxylon mascatense</i>) at Different Drying and Storage Conditions	Shaimaa	Al-Hasani	Sultan Qaboos University
114	Effect of <i>Origanum onites</i> and <i>Origanum vulgare</i> Essential Oil on the Antioxidant Activity in Rainbow Trout (<i>Oncorhynchus mykiss</i>)	Öznur	Diler	Süleyman Demirel Üniversitesi
115	FATTY ACID COMPOSITION OF FISH OIL SUPPLEMENTS IN TURKEY	Şenay Burçin	Alkan	Necmettin Erbakan University
117	Antibacterial Activity of <i>Origanum minutiflorum</i> and <i>Artemisia absinthium</i> Essential Oil Against Fish Pathogens	Öznur	Görmez	Süleyman Demirel Üniversitesi
118	Development of functional cookies and biscuits by incorporation of freshly cultivated mushroom powder	Nazia	Nissar	Skaust agricultural University
123	Assessment of Genetic Divergence in Brinjal under temperate conditions	Azra	Lateef	SKUAST- K
124	NATURAL COLD PRESS OILS and HEALTH	Şenay Burçin	Alkan	University of Applied Sciences Osnabrueck
132	Microwave Permittivity as a Tool for Rapid Moisture Measurement on Wheat powder	Ludger	Figura	University of Applied Sciences Osnabrueck
133	Optimization of centrifugal cryoconcentration with a filter by response surface methodology	Patricio	Orellana-Palma	Universidad del Bío-Bío
135	Effect of ferrous salts addition from gluconate and lactate forms on wheat flour dough rheological properties	Sorina	Ropciuc	Stefan cel Mare University

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DAY ONE MONDAY 22nd Jan. 2018, SESSION 1 ROOM 1 10.35 - 11.35 AM

"Food Properties Predictions, Modeling and Control"

ID	Title	Firstname	Lastname	Organization
62	Appraising the competence of Fourier transform infrared spectroscopy in tandem with multi-variant analysis to predict poultry meat spoilage	Amna	Sahar	University of Agriculture, Faisalabad Pakistan
31	A study of fractal dimension as a quality indicator of hairtail (<i>Trichiurus Haumela</i>) samples during frozen storage	Lanlan	Luan	Zhejiang University
79	¹ H NMR-Based Metabolomics and ¹³ C Isotopic Ratio Evaluation to Differentiate Conventional and Organic Soy sauce	Ghulam Mustafa	Kamal	Government College University Faisalabad Pakistan
81	Exploring the effect of different vegetables on the physicochemical, microbial and sensorial properties of yogurt	Muhammad	Afzaal	Government College University Faisalabad, Pakistan
86	Effect of High pressure processing on polyphenoloxidase (PPO), peroxidase (POD) and aloin content in aloe vera (<i>Aloe barbadensis</i> Miller) juice	Nishant	Swami Hulle	Tezpur University

DAY ONE MONDAY 22nd Jan. 2018, SESSION 1 ROOM 2 10.35 -11.35 AM

"Food Structure and Sensory Properties"

ID	Title	Firstname	Lastname	Organization
3	Structural, gelatinisation and rheological profiles of tropical tuber starches.	Narayana	Moorthy	Central Tuber Crops Research Institute (Ex)
33	Effect of processing methods and roselle varieties on physico-chemical properties and sensory acceptability of Hibiscus sabdariffa (roselle) fruit drinks	Subuola	Fasoyiro	Institute of Agricultural Research and Training, Obafemi Awolowo University
59	The role of fat in lubrication and textural properties of reduced-fat cream cheese	Dian Widya	Ningtyas	The University of Queensland
69	A comprehensive review on scope, characteristics and applications of instant starches in food products.	Natasha	Butt	University Of Karachi
77	Impact of combined pre-drying and microwave-assisted vacuum frying to the oil uptake and quality analysis of fried banana chips	Prakash Kumar	Nayak	CENTRAL INSTITUTE OF TECHNOLOGY, ASSAM

DAY ONE MONDAY 22nd Jan. 2018, SESSION 2 ROOM 1 11.40 -13.00

"Food Properties Predictions, Modeling and Control"

ID	Title	Firstname	Lastname	Organization
5	Sonication based rapid isolation, characterization and utilization of amaranth starch in development of edible films for dairy applications	Narender Kumar	Chandla	Guru Angad Dev Veterinary and Animal Sciences University
17	Effect of Storage on Cooking & Pasting Attributes of Methyl Cellulose Coated Iron Fortified Basmati Rice	Waqas	Ahmed	UNIVERSITY OF VETERINARY & ANIMAL SCIENCES, LAHORE
19	Improvement in desirable properties of micronutrient fortified re-fabricated rice by optimization of extrusion parameters	Baljit	Singh	Punjab Agricultural University
20	UTILIZING THE WHEAT STRAW AGAINST DIFFERENT MALADIES; A WASTE-BASED THERAPY OF 21ST CENTURY	TABUSSAM	TUFAIL	GCUF
64	Moisture sorption characteristics and total phenolic content of red rice based extrudate during storage	duyi	samyor	tezpur university
32	Process Development of Acid Hydrolysis of Starch Isolated from Moth Bean-An Underutilized Crop	Harinder	Singh	Motilal Nehru National Institute of Technology Allahabad
37	Characterization and Process Optimization for Production of Iron Fortified Rice (IFR) Using Twin Screw Extruder	Hari Niwas	Mishra	Indian Institute of Technology, Kharagpur

DAY ONE MONDAY 22nd Jan. 2018, SESSION 2 ROOM 2 11.40 -13.00

"Food Properties Predictions, Modeling and Control"

ID	Title	Firstname	Lastname	Organization
87	In-situ Measurement of Food Properties Under High Pressure	Sudhir	Sastry	The Ohio State University
92	Effect of drying on functional and structural properties of resistant starch enriched green banana flour	Rawan	Khashawi	Kuwait Institute for Scientific Research
112	Modelling the effective thermal conductivity of cranberries (<i>Vaccinium macrocarpon</i>)	Magdalena	Zielinska	UWM
119	Antimicrobial active nano-composite films: IHCN starch (<i>Aesculus indica</i> Colebr.) and TiO ₂ nanoparticles	Umar	Zahoor	Amity University
126	Influence of Germination Condition on the Techno-functional Properties of Amaranth flour	Antima	Gupta	Punjab Agricultural University
130	Statistical Process Control and Quality Assurance of Solar Crystal Salt Industry in Sri Lanka: An Application of I-MR Charts as an Instrument	Hasini	Attanayake	Wayamba University of Sri Lanka

13.00- 14.00 LUNCH BREAK

DAY ONE MONDAY 22nd Jan. 2018, SESSION 3 ROOM 1 14.00 – 15.30

"Food Structure and Sensory Properties"

ID	Title	Firstname	Lastname	Organization
103	Characteristics of Sugar Crystals in Date Fruit Syrup using XRD, NMR and Microscopy: Effects of Crystallization Temperature	Nasser	Al-Habsi	Sultan Qaboos University
46	The Effect of Spray Drying Conditions on Physico-Chemical Properties of Encapsulated Oil Blend Powder	Rakesh Kumar	Raigar	Indian Institute
127	Influence of variable cereal combinations on Functionality and bioactivity of whole grain pasta	Antima	Gupta	Punjab Agricultural University
128	Viscosity, microstructure and sensory characteristics of pizza cheese:	Aysha	Sameen	National Institute of Food Science & Technology

	Influenced by Mozzarella and Cheddar cheese blending			University of Agriculture Faisalabad
12	Novel processing of soybean to produce milk	SIMRAN	BEDI	Thapar university, Patiala , Punjab. INDIA
134	Quality, Functionality and Sensory Acceptability of Buffalo Milk Cheddar Cheese as Influenced by Green Tea Polyphenols	Mian Anjum	Murtaza	University of Sargodha, Pakistan

DAY ONE MONDAY 22nd Jan. 2018, SESSION 3 ROOM 2 14.00 – 15.30

"Health and Wellness"

ID	Title	Firstname	Lastname	Organization
6	Probiotics microencapsulated by spray drying with RS3: Survival under simulated gastrointestinal conditions, adverse heat treatments and storage	Bilal	Ashwar	University of Kashmir, India
7	In vitro release of caffeine loaded in polysaccharide based delivery systems	Adil	Gani	University of Kashmir, India
8	Encapsulation of probiotics in β -glucan matrix- an enteric delivery vehicle	Asima	Shah	University of Kashmir, India
22	Micro-encapsulation of saffron anthocyanins: Microcapsule characterization, release behavior and antioxidant potential in GI tract conditions	Mudasir	Ahmad	University of Kashmir, India
34	Food Hygiene Knowledge and Practices among Food Handlers at Selected Restaurants in Muscat Governorate	Maryam	AL-Ghazali	SQU
65	Standardization of protocol for production of Germinated Brown Rice (GBR) as functional dietary staple.	Vijayalaxmi	Kamaraddi	University of Agricultural Sciences, Bangaluru
67	Textural and Rheological Characteristics of Food Influencing Nutrient availability During Digestion	Gopirajah	Rajamanickam	Cornell University

15.30-15.45 Tea/Coffee Break

DAY ONE MONDAY 22nd Jan. 2018, SESSION 4 ROOM 1 15.45 - 17.00

"Thermal Properties" and "Morphological Properties"

ID	Title	Firstname	Lastname	Organization
2	The influence of porosity on thermal diffusivity of foods	James	Carson	University of Waikato
9	Improved Prediction of thermal conductivity of frozen foods	James	Carson	University of Waikato
30	State Diagram of Date-Fruit Syrup: Freezing Curve, Glass Transition, Crystal-Melting and Maximal-Freeze-Concentration Condition	Kutaila	AL-Farsi	Sultan Qaboos University
68	Effects of gums on microstructure and starch digestibility of dried-natural fermented rice noodles	Khongsak	Srikaeo	Pibulsongkram Rajabhat University
80	EFFECT OF DIFFERENT THERMAL TECHNIQUES ON HYDROGEN CYANIDE CONTENTS IN LINUM USITATISSIMUM	Bushra	Niaz	Government College University Faisalabad-Pakistan
100	Temperature Dependent Rheological Properties of Indian Cow Milk (Desi) Ghee	J.K.	SAHU	Indian Institute of Technology Delhi

DAY ONE MONDAY 22nd Jan. 2018, SESSION 4 ROOM 2 15.45 - 17.00

"Mass-volume-area related Properties" & Mechanical Properties"

ID	Title	Firstname	Lastname	Organization
15	Studies on Physical Properties and Proximate Composition of Bee Pollen from Indian origin	mamta	thakur	Sant Longowal Institute of Food Engineering and Technology (SLIET), Longowal (Punjab)
99	Changes in engineering properties of shallot onion during curing by different methods	Sinija	V R	INDIAN INSTITUTE OF FOOD PROCESSING TECHNOLOGY
95	Tailoring properties of compression molded polylactide films by nanoparticles and cinnamon essential oil incorporation and its potential application in chicken meat packaging	Yasir	Arfat	Kuwait Institute for Scientific Research

ID	Title	Firstname	Lastname	Organization
101	Determination of mechanical properties of potato and sweet potato by using Fourier transform infrared (FT-IR) microspectroscopy	Wenhao	Su	

18.30-22.00 AWARD DINER

DAY TWO TUESDAY 23 rd Jan. 2018, SESSION1 ROOM 1 8.00- 9.20				
<i>"Health and Wellness" and "Medicinal Properties"</i>				
ID	Title	Firstname	Lastname	Organization
107	Arsenic – A hidden hazard in 'Brown Rice marketed as Health Food'	HEMA	SINGH	LADY IRWIN COLLEGE
109	Use of Lactic acid bacteria as protective and probiotic cultures for fresh meat emulsions and their products	Sajad	Ahmad	Department of food science & technology, university of kashmir
131	Development of food products with health and functional benefits	Jasim	Ahmed	Kuwait Institute for Scientific Research
4	Biochemical and Health Properties of Omani Propolis in relation to Colon Cancer Prevention	Mostafa	Waly	Department of Food Science and Nutrition, College of Agricultural and Marine Sciences, Sultan Qaboos University, Muscat, Sultanate of Oman
10	Identification and quantification of phenolic compounds from bran extracts of traditional rice (<i>Oryza sativa</i> L.) cultivars by LC-MS and study of their in-vitro anti-oxidative properties	Farhan	Bhat	University
108	Destruction kinetics of <i>Saccharomyces cerevisiae</i> during microwave irradiation of pomegranate juice	Sinija	V R	INDIAN INSTITUTE OF FOOD PROCESSING TECHNOLOGY

DAY TWO TUESDAY 23rd Jan. 2018, SESSION1 ROOM 2 8.00- 9.20

"Rheological Properties"

ID	Title	Firstname	Lastname	Organization
23	Properties of bread as affected by surface active agents	Asif	Ahmad	PMAS-Arid Agriculture University Rawalpindi
40	Studies regarding the fortification of white wheat flour dough with calcium ions on dough rheological properties	Georgiana Gabriela	Codina	Stefan cel Mare University
78	Influence of cranberries powder addition on yogurt properties	MIRCEA ADRIAN	OROIAN	Stefan cel Mare University of Suceava
88	Rheology of freeze-dried and spray-dried sweetened yoghurt	Dibyakanta	Seth	Tezpur University, Tezpur
93	Effect of high pressure treatment on physicochemical, functional, and rheological properties of kidney bean protein isolate	Noor	Al-Ruwaih	Kuwait Institute for Scientific Research
94	Effect of high-pressure treatment on structure and rheology of gelatin extracted from Hamur fish (<i>Epinephelus diacanthus</i>) skin	Mohammed	Ejaz	Kuwait Institute for Scientific Research
96	Functional, rheological and structural properties of kidney bean starch dispersions as influenced by high pressure treatment	Linu	Thomas	Kuwait Institute for Scientific Research

DAY TWO TUESDAY 23rd Jan. 2018, SESSION2 ROOM 1 11.00- 12.45

"Nutritional Properties"

ID	Title	Firstname	Lastname	Organization
13	Characterization of wild bush (<i>Plectranthus rugosus</i>) honey produced in Kashmir valley based on physicochemical parameters, antioxidant properties and volatile compounds	Vikas	Nanda	Sant Longowal Institute of engg and tech
16	BIOCHEMICAL CHARACTERIZATION OF WHEAT STRAW WITH SPECIAL REFERENCE TO BIOACTIVE PROFILE	Farhan	Saeed	Government College University Faisalabad-Pakistan
18	Relationships between polishing degree of brown rice grain and in vitro starch digestibility of its cooked material	Yukiharu	Ogawa	Chiba University

ID	Title	Firstname	Lastname	Organization
26	Nutritional Properties of Rabbit Meat Produced Through Dietary Supplementation of Oat in Feed	Muhammad Issa	Khan	National Institute of Food Science & Technology University of Agriculture Faisalabad
47	Flax-Chapattis: A Potential Source of Antioxidants and n-3 Polyunsaturated Fatty Acids	Imran	Pasha	Food Science, University of Agriculture, Faisalabad- Pakistan
53	Influence of different processing variables on nutritional and antioxidant properties of tomato enriched finger millet vermicelli	Jamuna	Prakash	Department of Food Science and Nutrition, University of Mysore.
110	Preservation and quality improvement of low fat meat emulsions during refrigerated storage by use of xanthan gum	Sajad	Ahmad	Department of food science & technology, university of kashmir
111	Preservation and quality improvement of low fat meat emulsions during refrigerated storage by use of xanthan gum	rehana	akhter	
116	Comparison of lipid, fatty acid, fillet yield and sensory properties of aqua-cultured sea bass farmed in Eastern Mediterranean and Aegean Sea	Abdullah	ÖKSÜZ	Necmettin Erbakan University
122	Characterization of Germinated Brown Rice (GBR) as Functional dietary staple for ensuring Food, Nutrition and Health security	Vijayalaxmi	Kamaraddi	University of Agricultural Sciences, Bangaluru

DAY TWO TUESDAY 23rd Jan. 2018, SESSION2 ROOM 2 11.00- 12.45				
<i>"Nutritional Properties"</i>				
61	Evaluation of proximate, essential oil and amino acid of African mango (<i>Irvingia wombolu</i>) pulp and peel	Abosede	Oduntan	National Horticultural Research Institute
73	Structural, thermal, antioxidant, antiproliferative, immunomodulatory, antimicrobial and functional properties of wild mushroom β -glucan extracted as affected by γ -irradiation treatment	Asma	Khan	University of Kashmir
83	Biochemical Profiling of Pakistani Sorghum and Millet Varieties with Special Reference to Anthocyanins and Condensed Tannins Content	Farah	Ahmad	NIFSAT, UAF
54	Effect of processing on nutritional composition and antioxidant activity of organic and conventionally grown tomato	Jamuna	Prakash	Department of Food Science and Nutrition, University of Mysore.
97	Sheep milk compared to cow milk consumption enhances physical bone properties in a rat model	Aladin	Bekhit	

DAY TWO TUESDAY 23rd Jan. 2018, SESSION3 ROOM 1 14.00-15.15				
<i>"Physico-Chemical Constants"</i>				
ID	Title	Firstname	Lastname	Organization
14	Accelerated storage studies of freeze dried sprouted onion powder packaged in different packaging materials	Ishrat	Majid	SLIET
29	Stability of Vitamin C in Broccoli during Storage as a Function of Temperature (5-120 C)	Sithara	Suresh	Sultan Qaboos University
52	Effect of disaccharides and hydrocolloids on linalool and eugenol retention during storage	Mirela	Kopjar	Faculty of Food Technology
70	Rice starch citrates and lactates: A comparative study on cold water and hot water soluble starches	Natasha	Butt	University Of Karachi
84	Effect of Tannase (<i>Aspergillus ficcum</i>) on Physicochemical properties of clarified Jamun juice	Rama chandra	Pradhan	National Institute of Technology (NIT), Rourkela, Odisha, India

DAY TWO TUESDAY 23rd Jan. 2018, SESSION3 ROOM 2 14.00-15.15

"Quality Kinetics"

ID	Title	Firstname	Lastname	Organization
48	Kinetic modeling of Colour and Textural Properties of Stored Rohu (Labeo rohita) Fish	Pramod K	Prabhakar	National Institute of Food Technology Entrepreneurship and Management (NIFTEM)
76	Effect of microwave pre-treatments on the color kinetics of dehydrated radish leaves (Raphanus sativus)	RADHA KRISHNAN	KESAVAN	CIT KOKRAJHAR
104	Curcumin: An Efficacious Functional Additive in Soybean Oil	Divya	Puri	Manav Rachna International University
120	K value: As a quality determination index for fresh fish	Abdullah	ÖKSÜZ	Necmettin Erbakan University
125	Effects of Modified Atmosphere Packaging (MAP) on The Quality of Rainbow Trout	Abdullah	DİLER	Suleyman Demirel University