

FOOD SCIENCE 2021



Webinar on

Food Science & Food Safety

Scientific Program

April 05, 2021 | 13:00 to 20:30 (IST)

INOVINE MEETINGS LLC

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Day 1: April 05, 2021

Keynote Forum

- 13:00-13:10** Introduction & Opening Ceremony
Title: Chinese Dietary Therapy in the Treatment of Chronic Diarrhea
13:10-13:40 Huang Wei Ling, Medical Acupuncture and Pain Management, Sao Paulo, Brazil
Title: Abstract for Toxin-Free Cooking
13:40-14:10 Judith B. Viado, Co-Founder & Brand Owner of Nutricraft, Australia

Plenary Session Forum

- 14:10-14:30** **Title: Overview of Total quality management in Food Enrichment: An NPD and Nutraceutical approach**
 Jyothi D.Vora, Certified Functional Foods Scientist, India
14:30-14:50 **Title: Turmeric as a natural lipid lowering nutritional supplement in subjects with hyperlipidemia**
 Mudher Khudhur Mohammed, Department of Pharmacy, Al – Manara College of Medical Science, Iraq

14:50-15:00 Eye Relaxation Break

- 15:00-15:20** **Title: Bioinformatic profiling of antifungal activity of novel lectin protein C-25 present in Cicer arietinum against Candida albicans**
 Aayushi Velingkar, India
15:20-15:40 **Title: Risk Assessment Of Parasites In Turbot Farmed In Southern Italy: Preliminary Data**
 Giorgio Smaldone, Department of Agricultural Sciences, University of Naples, Italy
15:40-16:00 **Title: High pressure assisted infusion of antioxidants in pineapple slices**
 Jincy M. George, Assistant Professor (Food Engineering), School of Biosciences, MACFAST, India

Keynote Forum

- 16:00-16:30** **Title: Mushrooms: Key Nutrient Sources for Sustainable Eating Practices**
 Garduno-Diaz SD, Food and Nutrition Consultant, UK
16:30-17:00 **Title: Chinese Dietary Therapy in the Prevention of Seizure Syndrome**
 Huang Wei Ling, Medical Acupuncture and Pain Management Clinic, Franca, Sao Paulo, Brazil.

Plenary Session Forum

- 17:00-17:20** **Title: The effect of pre-treatment and over drying temperatures on the Nutritional, Anti-Nutritional values and colour properties of the fruits of Solanum Torvum**
 Amankwah, Adu Emmanuel, Department of Food Science and Technology, Kwame Nkrumah University of Science and Technology, Kumasi, Ghana

17:20-17:30 Eye Relaxation Break

- 17:30-17:50** **Title: Development of Nutrition Standards for Hospital Diets in India**
 Parmeet Kaur, Chief Dietician, Department of Dietetics, All India Institute of Medical Sciences, India
17:50-18:10 **Title: Development of Analytical Methods to Assess the Shelf Stability of UHT Milk with Special Reference to Proteolytic Activity**
 Suvartan Ranvir, Dairy Chemistry Division, Warner College of Dairy Technology, SHUATS, India
18:10-18:30 **Title: Chemistry, nutritional properties and application of mare's milk**
 Shaikh Adil, Ph.D Scholar, SMC College of Dairy Science, India
18:30-18:50 **Title: Evaluation of Nutritional Composition of Nepalese Finger Millet (Elusine coracana L.)**
 Kunjal Shrestha, Central Campus of Technology, Tribhuvan University, Nepal
18:50-19:10 **Title: Enhanced functional properties and shelf stability of muffins by fortification of kinnow derived phytochemicals and residues**
 Mudasir Yaqoob, 1Department of Food Science and Technology, Punjab Agricultural University, India
19:10-19:30 **Title: Selective Colorimetric Sensor For Sensitive Quantification Of Hg++ In Milk Using Gold Nanoparticles**
 Pranali Nikam, Dairy Chemistry Division, National Dairy Research Institute, Karnal, Haryana, India