

**INFS-2023**



8<sup>th</sup> Conference on Innovations in  
**NUTRITION AND  
FOOD SCIENCE**

**Sep 07 - 08, 2023 at Rome, Italy**



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**INTERNET** <https://nutrition-foodscience.org/>

## Day-1 (September 07, 2023)

**HALL : PARIOLI 3 + 4**

**Moderator:**  
**Kwadernica C. Rhea,**  
*Louisiana State University, USA*

**Registrations Open (09:00-09:40)**

**Opening Ceremony (09:40-09:50)**

### Keynote Talks

**Robert H. Lustig,**  
*University of California,  
USA*

**09:50-10:25**

The metabolic matrix: re-engineering  
ultraprocessed food for health

**Robert van Merkestein,**  
*Calix Limited, Australia*

**10:25-11:00**

Novel mesoporous magnesium oxide  
- potential to mitigate antimicrobial  
resistance and improve food  
production sustainability

**Group Photo & Refreshment Break (11:00-11:20)**

### Technical Session-I

**THEMES: Nutrition and Health  
Nutritional Biochemistry, Nutrigenomics and Metabolomics**

**Session Chairs:**  
**Robert van Merkestein,** *Calix Limited, Australia*  
**Nicolas Radomski,** *IZSAM, Italy*

**Kwadernica C. Rhea,**  
*Louisiana State University,  
USA*

**11:20-11:40**

Development and validation of the  
Eating and Food Literacy Behaviors  
Questionnaire with young adult  
university students

<b>Nicolaus Dahlmann,</b> <i>Universitätsklinikum Schleswig-Holstein, Germany</i>	<b>11:40-12:00</b>	The Dahlmann-Body-Analysis system to estimate body composition: Comparison with a bioelectrical impedance consumer device in consideration of the skeleton frame
<b>Claudia Crosio,</b> <i>University of Sassari, Italy</i>	<b>12:00-12:20</b>	Cyanotoxins and Neurodegeneration
<b>Lada Timotijevic,</b> <i>University of Surrey, UK</i>	<b>12:20-12:40</b>	Open Community for Food Consumer Science (COMFOCUS)
<b>Jaijeong Choi,</b> <i>CHA University School of Medicine, South Korea</i>	<b>12:40-13:00</b>	Experience of development and management of IPE courses. A case study of an IPE Center CHA IPE Bridge

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

### Technical Session-II

**Session Chairs:**  
**Eric T. Boie, Mayo Clinic, USA**  
**Tafirenyika Mafugu, University of the Free State, South Africa**

<b>Eric T. Boie,</b> <i>Mayo Clinic, USA</i>	<b>14:00-14:20</b>	Survival after self-poisoning with sodium nitrite: A case report
<b>Adiba M. Matin,</b> <i>Mayo Clinic, USA</i>	<b>14:20-14:40</b>	Food-related toxic ingestions
<b>Nicolas Radomski,</b> <i>IZSAM, Italy</i>	<b>14:40-15:00</b>	Highly precise cgMLST typing of <i>Listeria monocytogenes</i>
<b>José A. Cano-Buendía,</b> <i>UNAM, Mexico</i>	<b>15:00-15:20</b>	Evaluation of the microbiological quality, physicochemical characteristics and sensory profile of strawberries treated with Neutral Electrolyzed Water

**Ruiqi Chu,**  
*University of Leeds, UK*

**15:20-15:40**

Exploring Consumer Perspectives on Packaging for Portion Control and Value-Driven Portion Decisions: A Photo-Elicitation Study

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**Tafirenyika Mafugu,**  
*University of the Free State, South Africa*

**15:40-16:00**

Challenges encountered in the school nutrition programme in South Africa

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**Refreshment Break (16:00-16:20)**

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**Pannel Discussions**

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**Day-2 (September 08, 2023)**

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**Technical Session-III**

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**HALL : PARIOLI 3 + 4**

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**Session Chairs:**

**Paolo Formaggioni,** *University of Parma, Italy*  
**Roberto Cannataro,** *University of Calabria, Italy*

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**Kieran F. Scott,**  
*Western Sydney University, Australia*

**09:00-09:20**

Anti-cancer potential of synergistic phytochemical combinations are influenced by the genetic profiles of prostate cancer cell lines.

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**M. Catherine DeSoto,**  
*University of Northern Iowa, USA*

**09:20-09:40**

Is heritability for nutritional effects becoming more important due to the uniformity of COVID social stress?

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**Antonio Domenico Marsico,**  
*CREA-VE, Italy*

**09:40-10:00**

Native vineyard non-saccharomyces yeasts used for biological control of botrytis cinerea in stored table grape

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<b>Paolo Formaggioni,</b> <i>University of Parma, Italy</i>	<b>10:00-10:20</b>	Composition and physico-chemical properties of milk from indoor feeding versus pasture at different altitudes in the production of Formaggella della Valle di Scalve cheese in Bergamo province
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<b>Michael Prophet,</b> <i>University of Northern Iowa, USA</i>	<b>10:20-10:40</b>	Optimal Pricing for Promoted Health-food Products
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**Refreshment Break (10:40-11:00)**

<b>Flores Naselli,</b> <i>Università di Palermo, Italy</i>	<b>11:00-11:20</b>	Nutrigenomic potentials of food molecules: the fifteen years-experience of our lab
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<b>Minsun Kim,</b> <i>Sejong University, South Korea</i>	<b>11:20-11:40</b>	An analysis of the panel’s perceptions on cooking in “Metaverse Kitchen”
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<b>Roberto Cannataro,</b> <i>University of Calabria, Italy</i>	<b>11:40-12:00</b>	AGEs determination in nutritional bars
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**Technical Session- IV  
12:00-13:00 - Poster Viewing**

**Posters**  
**Judge: Kieran F. Scott, Western Sydney University, Australia**

<b>Yui Kuramochi,</b> <i>Yokohama University of Pharmacy, Yokohama, Japan</i>	<b>P-1</b>	A change-point regression approach for estimating no observed adverse effect level from a systematic review
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<b>Kohsuke Hayamizu,</b> <i>Yokohama University of Pharmacy, Yokohama, Japan</i>	<b>P-2</b>	Application of weighted change-point regression approach for evaluating food function.
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<b>Nuria Martínez Navarrete,</b> <i>Universitat Politècnica de València, Spain</i>	<b>P-3</b>	Nutritional profile, total bioactive compounds content and antioxidant capacity of fava bean ( <i>Vicia Faba L.</i> ) pod
<b>Nuria Martínez Navarrete,</b> <i>Universitat Politècnica de València, Spain</i>	<b>P-4</b>	Free and bound phenolic content of fava bean ( <i>Vicia faba L.</i> ) pod. their contribution to the antioxidant capacity
<b>Priscila Claudino de Almeida,</b> <i>University of Brasília, Brazil</i>	<b>P-5</b>	Food neophobia in Brazilian children with autistic spectrum disorder
<b>Cristiane Batista Salgado,</b> <i>Federal Institute of Brasília, Brazil</i>	<b>P-6</b>	Antimicrobial coating based on Tahiti lemon essential oil and green banana flour to preserve the internal quality of quail eggs
<b>Vinícius Machado dos Santos,</b> <i>Federal Institute of Brasília, Brazil</i>	<b>P-7</b>	Rice flour coating plus rosemary essential oil: an edible antimicrobial coating to preserve the internal quality of quail eggs

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

# VIRTUAL PROGRAM

(CET- ROME - ITALY)



**Join Zoom Meeting**

**Meeting ID: 861 3316 9918**

**Pass code: 198293**

**Virtual Session Sep 08-2023**  
**CET- ROME - ITALY**

**ZOOM Meeting**

ID: 861 3316 9918

Passcode: 198293

<p><b>Ran Li,</b> <i>The Second Affiliated Hospital of Chongqing Medical University, China</i></p>	<p><b>14:00-14:20</b></p>	<p>The Nursing Effect of Individualized Management on Patients With Diabetes Mellitus Type 2 and Hypertension</p>
<p><b>Takuji Miyamoto,</b> <i>Niigata University, Japan</i></p>	<p><b>14:20-14:40</b></p>	<p>Reducing the amount of nitrogen fertilizer applied as top-dressing to rice plants enhances steamed rice digestion and alcohol fermentation in sake brewing</p>
<p><b>Laily Rinda Ardani,</b> <i>Andalas University, Indonesia</i></p>	<p><b>14:40-15:00</b></p>	<p>Lactic acid bacteria and yeast strains isolated from fermented fish (Budu) identified as candidate ruminant probiotics based on in vitro rumen fermentation characteristics</p>
<p><b>Georgios A. Fragkiadakis,</b> <i>Hellenic Mediterranean University, Greece</i></p>	<p><b>15:00-15:20</b></p>	<p>Promotional actions for higher consumption of carob products: Greek- consumers' views</p>
<p><b>Katharina Willenbücher,</b> <i>Max Rubner-Institut, Germany</i></p>	<p><b>15:20-15:40</b></p>	<p>Phage Genome Diversity in a Biogas-Producing Microbiome Analyzed by Illumina and Nanopore GridION Sequencing</p>
<p><b>Emanuele Batistela Dos Santos,</b> <i>University of Brasília, Brazil</i></p>	<p><b>15:40-16:00</b></p>	<p>Sustainability assessment instrument for school food services: evaluation of interobserver reproducibility</p>
<p><b>Nancy Hock,</b> <i>Western Michigan University, USA</i></p>	<p><b>16:00-16:20</b></p>	<p>Pinch force required for adults over 50 years of age to open several types of food containers</p>



**Liborija Lugovic-Mihic,**  
*University Hospital Centre  
Sestre Milosrdnice, Croatia*

**16:20-16:40**

Altered gut microbiota composition  
in patients in patients with chronic  
urticaria

**Closing Remarks**

*We wish to  
see you again at*

**10<sup>th</sup> Conference on Innovations in  
NUTRITION AND  
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**Sept 16-17, 2024 at Berlin, Germany**

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