Keynote Forum
March 07, 2019

Food Safety 2019
Food Science 2019





2nd International Conference on
Food Safety and Hygiene
&
7th International Conference on on
Nutrition, Food Science and Technology
March 07-09, 2019 | London, UK

Joint Event
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Paola Cane, J Food Technol Pres, Volume 3
DOI: 10.4066/2591-796X-C1-004

Paola Cane

Mia Solutions, Italy

Leadership, timeliness, lucidity and responsibility: How to manage a food recall from theory to practice

Food recalls can have very serious aftermath from many points of view: starting from the outbreak consequences on public health, on company's reputation, sell-out, finance, up to putting at risk the survival of the firm itself. From a formal point of view, a product harm crisis presents similarities with other emergency situations: both of them consist in unpredictable events, often due to unknown or undervalued causes, which can significantly alter normal business and compromise the safety of the company, of its employees and customers.

Given the potential damage resulting from a dangerous product crisis, it is surprising that in the food industry alongside mere procedures (often reducible to botched manuals compiled solely because their presence reassures auditors and authorities), there is still little attention to an approach based on a method. Formal corporate procedures (manuals and crisis management plans) are important but can cause a false sense of security and preparedness, if executives do not possess an adequate crisis management culture, which depends, as well as on experience and training, also on the ability to assume the correct behavioural posture, and which involves psychological, organizational and communicational skills that cannot be undervalued. The purpose of this article is to provide a practical approach based on the experience of crisis management (applied in emergency situations by health professionals, armed forces and civil protection) useful to support food industry during a food recall, in order to avoid the most classic errors that can undermine speed of reaction, corrective measures effectiveness and leadership, in the one most delicate moment for a company life. If it is true the way a firm manages the recall affects its impact, it is necessary to assess the fundamental factors to be observed at such times: timeliness, lucidity, responsibility, leadership.

Speaker Biography

Paola Cane has worked internationally for numerous brands, taking care of regulatory and compliance with EU regulations on food and feed, constantly collaborating as author of numerous specialized magazines and scientific journals. Her experience also includes extensive practice in responding and managing varied hazard and product crises in the food and feed area, providing best practice guidance for recall response plans. Over the course of his career, Paola has spoken at many conferences, including, in the last year: Novi Sad (RS), October 2018, FECH Congress Food and feed research: innovation matters; Bologna (IT), Sana, 30° International Exhibition of Organic and natural products, September 2018; Gjion, Oviedo (ES), September 2018, III Congreso Español de Sociología de la Alimentación; Shanghai (PRC), Pet Food Forum China, August 2018; Torino (IT), Camera di Commercio, may 2018; Torino (IT), Torre Monaci, April 2018 "New sanctionatory frame over the food labelling regulation: profiles of supply chain responsibility"; Lucca (IT), April 2018 "Consumptions and regulation of the "free from" foods"; Bologna (IT), 29° International Exhibition of Organic and natural products.

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Sima Hamadeh, J Food Technol Pres, Volume 3
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Sima Hamadeh

Haigazian University, Lebanon

Nutri -Food Technology and the making of modern consumer culture

Food issues have assumed a greater public profile in recent years and nutrition, alternative food networks and technologies encompassing everything from issues of taste and food freshness to environmental sustainability, are increasingly incorporated in reflexive negotiations of everyday life, mainstream public discourse, and policy formulation. In today's modern eating culture, food decisions are driven by availability, wants and whims, aspirations, health and ethics. They are strengthened by the rapid technological changes which affect both the producers and the consumers. These factors are taken into account by the food technology and molecular gastronomy sectors, which are at the highest peak of success nowadays affecting the activity of production, promoting and trading of food products. Our culture is changing, and so is how we eat. This study will address the importance of culture's impact on emerging alternative food networks and technologies that has not sufficiently recognized in the nutrition existing data. Besides, this research highlights the relation between the cultural and the political, and the food networks and applications. Nutrition economics concepts, and the moral, aesthetic and ecological features of a food economy are also considered. Finally, these modern features of food technologies, alternative food networks and the dominant food culture derived from the global agro-food industry mark an attempt to build an alternative economy of food that grounds economic relations in particular social and cultural contexts, lived out through everyday practices.

Speaker Biography

Sima Hamadeh is an associate Professor of Public Health Nutrition and Program Coordinator of Nutrition and Dietetic Sciences at Haigazian University, and a senior lecturer in the Nutrition Master program at Saint Joseph University. She received her Master and PhD from University of Montreal-Canada, which were awarded respectively the "Emerald Literati Network Awards for Excellence" and the "Prix d'Excellence Scientifique Franco-Libanais" from the Société des Membres de la Légion d'Honneur au Liban & the French Embassy in Lebanon. She works closely with different ministries, organizations, and Intl institutions. She has several publications related to public health nutrition and policies, food marketing, and nutrition communication strategies. She has provided many talks in national and Intl scientific congress. She is also a former member of several executive Intl scientific committees and associations, and a reviewer for distinguished scientific peer-reviewed journals.

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Nurul Samiul Aman, J Food Technol Pres, Volume 3
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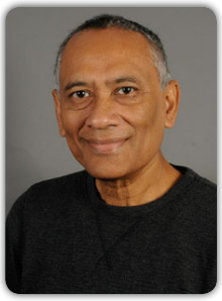

Nurul Samiul Aman

University of Massachusetts, USA

Global Food Sustainability: An integrated policy approach to eliminate the hunger of over 815 million people by 2030

This research paper presentation is to bring the awareness of the biggest challenges in eliminating the world hunger of 815 million people. The focus is to explain existing challenges faced by 500 million small farms depending on the mercy of rain and related natural blessings to make their ends meet from traditional farming methods. The issues of vulnerability of these farms in facing frequent natural calamities are further aggravated by climate change caused by increasing global warming. The study indicates that seventy five percent of crop diversity were lost in these farms mainly attributed to resource constraints to protect the crops and frequent natural calamities. The study also found that over 4 billion people in the world still do not have access to clean water for drinking and irrigation, with no access to electricity either, most of them living in rural areas depending their livelihood on traditional farming methods. The increasing rate of water and energy poverty are found in those 500 million small farms, mostly in Southern Asia and Sub-Saharan Africa, which have further aggravated the growing problems of hunger and malnutrition among all ages of 815 million people. UN reports indicate that in 2016-2017, 281 million people in Southern Asia and 23 percent population in entire Sub-Saharan Africa suffer from undernourishment. The same reports added that 45% of child mortality under age 5 worldwide are caused by malnutrition, which is about over 3 million deaths per year, of which 66 million children in developing nations go to schools hungry. In order to achieve food sustainability by achieving zero hunger policy initiative by the UN sustainable development goals by 2030, this research study has explored an integrated approach of policy strategy to provide adequate technological, financial and management resources to these 500 million small farms.

Speaker Biography

Nurul Samiul Aman is a senior lecturer at the University of Massachusetts Boston, USA with specialization in financial economics and sustainable development with over 28 years of teaching experience at major colleges in Boston, USA. He is an author of Macroeconomics Principles Textbook published in 2018. He earned his PhD from Capella University, Minneapolis, USA; MA in Economics and MBA in Finance from Northeastern University, Boston. He serves as a member of the editorial board of Asian Journal of Inclusive Education (AJIE), a peer reviewed journal for inclusive education and development. He teaches overseas as a visiting professor at different universities in China. He also organises and hosts international conferences on sustainable development goals at the Harvard University in collaboration with government of Bangladesh. He previously worked as a business control manager of Information Technology departments in high technology companies including IBM.

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Claude Billeaud, J Food Technol Pres, Volume 3
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Claude Billeaud

Association Européenne de l'Education, France

Evolution of essential fatty acid composition of French breast milk from 1997 to 2014 Multi-year observational study on fatty acid composition of breast milk as a reflection of omega-3 consumption in France

Objectives: To assess the evolution of fatty acid composition in French breastmilk over 17 years as a marker of dietary habit modifications. Their content in human milk (HM) varies with the mother's diet.

Methods: Samples of mature HM were collected in the morning between 1- and 3-months post-partum across 3 clinical trials conducted in 1997 (n = 16), 2007 (n = 142) and 2014 (n = 80). The FA composition of HM was determined by direct transesterification and analyzed by GC-FID.

Results: The data acquired in France between 1997 and 2014 showed that the rate of ALA increased by 84% and those in LA were decreased by 25%. These changes induced a 60% decrease in the ratio LA / ALA. DHA rate improved by 13% between 2007 and 2014, whereas the ARA rate is stable. The rates of trans FAs have fallen by 50% since 1997 thanks to the modification of French margarine formulations.

Conclusions: Over 17 years, French milk lipid composition was modified, certainly due to the modification of French dietary behavior, closer to the nutritional recommendations. Indeed, we assist to an evolution of lipid consumption over the last decades in favor of rapeseed oil (three times higher in 2012 than in 2001) and of "health" margarine rich in ALA. Finally, the reduction of trans fatty acid levels (TFA) could be explained by an improvement, in France, of the composition of the margarine with a very low level of TFA. The studies conducted since 1997 have shown a modification of the content of n-3 and n-6 of the HM, reflecting changes in feeding habits, closer to the current recommendations. In this context, it should be promoted firstly to reduce the ratio LA / ALA to 5 by the consumption of oil or margarine rich in ALA to optimize biosynthesis of ALA to DHA and secondly to provide directly the DHA rate by the consumption of fatty fish.

Speaker Biography

Claude Billeaud received his MD degree from the Medical University of Bordeaux (France) in 1979 after a graduation in human cytogenetics (1976). He then studied pediatrics and has been the Clinical Assistant Director of Bordeaux University in the departments of Pediatrics, Neonatology and Intensive Care since 1983. He currently serves as a pediatrician in the neonatal unit at the Children's Hospital of Bordeaux, as a scientific manager of Bordeaux-Marmande human milk bank, as a lecturer and head of research in neonatal nutrition at the Medical University of Bordeaux. His particular interest in research led him to graduate in Biology and Health (1988, Bordeaux), be awarded a master in statistics applied to clinical research (1991, Montreal) and complete a PhD in nutrition and food science (2000, Bordeaux). Along his career he has often been invited as a guest professor specialized in nutrition and neonatology in various universities abroad (Montreal, Corrientes in Argentina). Over the last 35 years, he has been an active member of different scientific organizations, either French, European or American, specialized in perinatal medicine (neonatology, pediatrics and nutrition). In this instance, he has served as the President of the Association for Pediatric Education in Europe (A.P.E.E) since 2008. He has also been very involved in the French human milk banking association (ADLF) for more than 10 years, sharing his academic knowledge focused in nutrition and his long clinical experience in neonatology. He is currently carrying out several researches on the composition of human milk. As an expert in nutrition and perinatal medicine, he is also the author and co-author of numerous scientific publications.

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Notes:

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Gillian Weaver, J Food Technol Pres, Volume 3
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Gillian Weaver

Hearts Milk Bank, UK

Global and European perspectives on the Banking of Human Milk

Opportunities to increase breastfeeding rates are sought globally. The recent scientific advances in knowledge of breastmilk have added to the imperative to work towards a world in which all infants are breastfed. The availability of safe, donated human milk offers the opportunity to fill the gap that arises when babies are unable to receive their own mother's milk. The availability and appropriate use of processed, screened, donated human milk has been shown to support maternal lactation and breastfeeding of preterm and sick infants on neonatal units as well as help to prevent infant morbidities including necrotising enterocolitis.

The banking of human milk for donation to unrelated infants is increasing globally. In 2018, the total number of human milk banks has grown to more than 650. These are sited in over 60 different countries and include newly established milk banks in Asia and Africa as well as throughout Europe. In addition, innovative models have recently been introduced to Australia, India and within Europe. A comparison of approaches to the provision of human milk for infants whose mothers are unable to breastfeed will be presented. This presentation will provide a global overview of the changing patterns within human milk banking and look closely at the processes and practices that are in common usage and what can be expected to become integrated into milk banking in the future.

Speaker Biography

Gillian Weaver has specialised in the field of human milk banking and breastfeeding for thirty years. She managed the longest continually operating milk bank in the world at Queen Charlotte's and Chelsea Hospital in West London and oversaw its growth in activity and influence between 1989 and 2015. In 1996 Gillian proposed and co-founded the UK Association for Milk Banking (UKAMB – www.ukamb.org) and ten years later was instrumental in the foundation of the European Milk Bank Association (EMBA – www.europeanmilkbanking.com). As the Chair / Forum lead of UKAMB and the President (2012-2015) / Board Member of EMBA she led the organisation of many international conferences and was a key member in the development of internationally recognized guidelines, including the NICE Clinical Guideline 93 (Donor Milk Banks; Service Operation). Since January 2016, Gillian has combined two roles. As an international human milk banking consultant she provides advice and recommendations to aid the establishment of human milk banks globally including in Australia, India, Kenya and Vietnam. Together with Dr Natalie Shenker she is co-founder and director of the Hearts Milk Bank (HMB) providing assured supplies of donor human milk to hospital NNUs throughout the South and East of England and to babies at home. The HMB was recently recognized by NESTA and the Observer newspaper as one of 50 'New Radicals' for 2018, described as changing the UK for the better by developing creative ways of tackling society's biggest challenges. Gillian lectures widely, writes on human milk banking and actively contributes to projects of global importance related to the strengthening of human milk banking models. She was a member of the ICCBBA Technical Advisory Group that agreed the ISBT128 coding system for human milk to facilitate consistency in coding and recently acted as an expert panel member within the EU's Horizon2020 programme.

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Pierluigi Plastina, J Food Technol Pres, Volume 3
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Pierluigi Plastina

University of Calabria, Italy

Quality and safety in olive oil production

Quality and safety of extra virgin olive oil (EVOO) are defined by the European Legislation (EC 61/2011), International Olive Council (IOC) and the Codex Alimentarius. They rely on markers describing the possible alterations and the genuineness of the oil. By contrary, the sensory and healthy quality of the oil are not taken into account. These properties of EVOO are strongly related to the amount of unsaturated fatty acids, phenolic and volatile components. Olive oil contains lipophilic phenolic compounds as well as hydrophilic phenolics, such as secoiridoids, that are exclusive of the olive plant (*Olea europaea*) and are responsible of the bitter and pungent taste of EVOO. EVOO flavor depends on the volatile components, including saturated and unsaturated short chain aldehydes, alcohols and esters, whose formation is due to the catalytic activity of lipoxygenase (LOX). The concentration of fatty acids, phenolic and volatile compounds is dramatically affected by different factors, such as olive cultivar, olive tree cultivation and the operations of olive picking, storage and processing, including oil extraction conditions during crushing, malaxation and EVOO separation. In this lecture the recent approaches and innovations introduced in the oil extraction process to obtain high-quality extra virgin olive oils are reported and discussed.

Speaker Biography

Pierluigi Plastina obtained his Ph.D. in 2005 from University of Calabria, Italy. In 2007-2008 he was post-doctoral fellow at the division of human nutrition of the Wageningen University, the Netherlands, where he spent also other periods in 2012 and 2013 as visiting scientist. From 2016 he is permanent researcher and adjunct professor at the department of pharmacy, health and nutritional sciences at the University of Calabria. His main research interests are devoted to the preparation of structured lipids with potential anti-inflammatory, and anticancer properties and to the investigation of their occurrence in food. He has been serving as an editorial board member of reputed Journals, such as Food Quality and Safety and current research in Nutrition and Food Science.

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