Organize your Events at OMICS Group Conferences

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Phone: +1-650-268-9744, Fax: +1-650-618-1414, Toll free: +1-800-216-6499
Email: probiotics2014@omicsgroup.us
Day 1  
September 23, 2014

08:00-09:00  Registrations

09:00-09:25  Opening Ceremony

09:25-09:40  Introduction
Franco Viccaritto  
San Pio X Nursing Home, Italy

09:40-10:10  Track 1: Introduction to Probiotics
Antonello Santini  
University of Napoli “Federico II”, Italy

11:25-11:45  Kefir administration reduced progression of renal injury in STZ-diabetic rats
Cristina Stewart Bogsan, University of Sao Paulo, Brazil

11:45-12:05  Potential clinical applications of probiotics
Vikas Kumar, Indian Institute of Technology, India

12:05-12:25  Lactobacillus Paracasei CBA L74 prevents entrance of undigested gliadin peptides and rotavirus in Caco-2 cells
Maria Vittoria Barone, University of Naples Federico II, Italy

12:25-12:45  Characterization of the intestinal microbiome of Hirschsprung’s disease with and without enterocolitis
Li Hong, Shanghai Children’s Medical Center, China

13:35-13:55  Probiotic beverage from black carrot juice fermented with Lactobacillus casei
Nihat Akin, Selcuk University, Turkey

13:55-14:15  Exopolysaccharide production of Lactic Acid Bacteria: Genetic background and future perspectives
Enes Dertli, Selcuk University, Turkey

14:15-14:35  In Vitro Selection of vaginal Lactobacilli for urogenital application
Svetla Trifonova Danova, The Stephan Angeloff Institute of Microbiology associated with the Institute Pasteur International Network, Bulgaria

14:35-14:55  Track 4: Probiotics Role in Control of Disease
Iryna Sorokulova, Auburn University, USA

14:55-15:15  Efficacy of ready-to-eat probiotic artichokes in modulating faecal microbial parameters in healthy subjects and patients with functional constipation
Paola Lavermicocca, National Research Council, Italy

Keynote Forum

10:55-11:25  Giuseppe Mele  
Paidoss-Osservatorio Italiano Sull’Infanzia E L’Adolescenza, Italy

Track 2: Probiotics, Functional Foods in Economy and Business
Track 3: Current Research and Future Research Perspectives on Probiotics

Session Chair: Cristina Stewart Bogsan, University of Sao Paulo, Brazil
Session Co-Chair: Svetla T Danova, The Stephan Angeloff Institute of Microbiology associated with the Institute Pasteur International Network, Bulgaria

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Track 5: Probiotics in Gastroenterology

Session Chair: Iryna Sorokulova, Auburn University, USA

14:35-14:55  Probiotics for mitigation of heat stress-related complications
Iryna Sorokulova, Auburn University, USA

14:55-15:15  Efficacy of ready-to-eat probiotic artichokes in modulating faecal microbial parameters in healthy subjects and patients with functional constipation
Paola Lavermicocca, National Research Council, Italy

Lunch Break 12:45-13:35

Coffee Break 10:40-10:55
<table>
<thead>
<tr>
<th>Time</th>
<th>Session Title</th>
<th>Speaker/Institution</th>
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<tbody>
<tr>
<td>15:15-15:35</td>
<td>Immunohematopoietic modulation by the alga Chlorella in obese mice</td>
<td>Mary de Souza Queiroz, State University of Campinas, Brazil</td>
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<td>15:35-15:55</td>
<td>Research and development new symbiotic product and its clinical effect</td>
<td>Almagul Kushugulova, Nazarbayev University, Kazakhstan</td>
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<td>15:55-16:10</td>
<td>Coffee Break</td>
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<td>16:10-16:40</td>
<td>Symposium: Bacteriophages for Healthy Living</td>
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<td>16:40-17:10</td>
<td>Bacteriophages: Gently modifying food microflora</td>
<td>Joelle Woolston, Intralytix Inc., USA</td>
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<td>17:10-17:40</td>
<td>Bacteriophages as probiotics: The veterinary perspective</td>
<td>Lawrence D Goodridge, Intralytix Inc., USA</td>
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<td>17:40-18:00</td>
<td>Coffee Break</td>
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<td>18:00-18:20</td>
<td>Day 2: September 24, 2014 Mirabilis Keynote Forum</td>
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<tr>
<td>10:00-10:30</td>
<td>S K Dash</td>
<td>DD Innovations, USA</td>
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<td></td>
<td>Session Introduction</td>
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<td>Session Chair: Antonello Santini, University of Naples Federico II, Italy</td>
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<tr>
<td>10:30-10:50</td>
<td>Anti-proliferative bacteriocins active against MRSA from coagulase negative</td>
<td>Tengku Haziyamin, International Islamic University, Malaysia</td>
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<td>Ent. mundtii strain C4L10 isolated from non-broiler chicken</td>
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<td>10:50-11:10</td>
<td>Safety aspects of application of Lactic Acid Bacteria</td>
<td>Svetoslav Dimirov Todorov, University of Sao Paulo, Brazil</td>
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<tr>
<td>11:10-11:30</td>
<td>Cytokine analysis to differentiate immunomodulatory properties of Lactobacillus</td>
<td>Angelo Sisto, National Research Council, Italy</td>
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<td>paracasei strains and for the identification of potentially unsafe strains</td>
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<td>11:30-11:50</td>
<td>Physician perceptions on probiotics: Results of a multinational survey</td>
<td>Annalisa Passariello, University of Naples Federico II, Italy</td>
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<td>12:00-12:25</td>
<td>Probiotic vegetable foods containing health promoting molecules</td>
<td>Francesca Valerio, National Research Council, Italy</td>
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<td>12:25-12:45</td>
<td>Anti microbial agents in milk and dairy products</td>
<td>Hussein Azzaz Murad, National Research Center, Egypt</td>
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<td>12:45-13:05</td>
<td>Impact of natural antioxidant on reduction of oxidative stress in hyperglycemic</td>
<td>Nneka Uchegbu, Institute of Management and Technology Enugu State, Nigeria</td>
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<td>rat fed germinated pigeon pea diet</td>
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<td>13:05-13:25</td>
<td>Lunch Break</td>
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<td>13:55-14:15</td>
<td>Effect of Bacillus subtilis spore (Gallipro) nutrients equivalency value on</td>
<td>Mojtaba Zaghari, University of Tehran, Iran</td>
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<td>broiler chicken performance</td>
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<td>14:15-14:35</td>
<td>Probiotics effects of Saccharomyces cerevisiae on pullets fed palm kernel</td>
<td>Chuka Ezema, University of Nigeria, Nsukka</td>
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<td>cake-based diets</td>
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<td>14:35-14:55</td>
<td>Carbohydrate-enzyme interaction increases stability and reusability of maltase</td>
<td>Shah Ali Ul Qader, University of Karachi, Pakistan</td>
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<td>in entrapped environment</td>
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<td>14:55-15:15</td>
<td>The chemistry and applications of antimicrobial polymers</td>
<td>El-Refaie Kenawy, University of Tanta, Egypt</td>
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Annurca apple (M. Pumila miller cv annurca): A campania region (southern Italy) food excellence with antioxidant and hypolipidemic potential

Gian Carlo Tenore, University of Naples Federico II, Italy

Probiotics in food: Recent developments and future challenges

Shahzad Z Iqbal, Universiti Putra Malaysia, Malaysia

Determination of biochemical changes of low oil cured beef after drying and storage period

Cem Baltacioglu, Selcuk University, Turkey

The effects of various milk bi-products on microbial properties of beef patties

Cemalettin Saricoban, Selcuk University, Turkey

Physico-chemical, microbiological and sensory characteristics of stirred yoghurt supplemented with myrtle berries

Aysun Orac, Selcuk University, Turkey

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Poster Presentations

Survival of Lactobacillus on gastrointestinal tract in rats fed with normal and high cholesterol diet: Dose-response effect of L. casei strain Shirota

Ferlando Lima Santos, Federal University of Recôncavo da Bahia-UFRB, Brazil

Studies on the acid-tolerance of probiotic Lactobacillus casei strain

Se-Hoon Park, Korea Yakult Co., Ltd., Korea

Lactobacillus paraparalatum 698 suppresses IgE production and induces Foxp3+ cells ex vivo

So Lim Park, Korea Food Research Institute, Republic of Korea

A preventive effect of Pediococcus pentosaceus 159 on atopic dermatitis induced by mite in BALB/c mice

So-Young Lee, Korea Food Research Institute, Republic of Korea

Analysis of keumiss microbiome in Akmola region

Kozhakhmetov Samat, Center for Life Sciences, Republic of Kazakhstan

Presence of rocket salad (Eruca sativa) in the medium might affect the growth of Lactobacillus acidophilus and its biological properties

Filomena Nazzaro, ISA - National Research Council, Italy

Colonization and persistence of S. salivarius 24 SMBc in human rhinopharynx

Maria Santagati, University of Catania, Italy

Titled: Sensory acceptance and survival of probiotic bacteria in ice cream produced with diet fibers sources

Ahmet Ayar, Sakarya University, Turkey

Bifidobacterium longum alleviates dextran sulfate sodium-induced colitis by suppressing IL-17A response: Involvement of intestinal epithelial co-stimulatory molecules

Junki Miyamoto, Hiroshima University, Japan

Beliefs on milk and breast-feeding in the ancient world

Giulia Pedrucci, University of Bologna, Italy

Comparison of amino acid profile, antioxidant, soluble phenolic acid, cytotoxicity and immunomodulation of fermented mung bean and soybean

Kamariah Long, Malaysian Agricultural Research and Development Institute (MARDI), Malaysia

The effect of probiotics on the prevention of the common cold: A meta-analysis of randomized controlled trial studies

Seung-Hwa Lee, Ajou University School of Medicine, Republic of Korea

Utilization of plant extracts combinations as anti-Helicobacter pylori food supplement and therapeutic nutrition for baby milk

Gamal M Hamad, City of Scientific Research and Technological Applications (SRTA- CITY), Egypt

The effect of the probiotic n-butyrate on inflammatory responses in a hepatocyte-Kupffer cell co-culture model

Anna Kulcsar, SzentIstvan University, Hungary

Probiotics strains L. rhamnosus LA68 and L. plantarum WCFS1 improve hypercholesterolemia and hepatic steatosis in mice with diet-induced non-alcoholic fatty liver disease

Nevena Ivanovic, University of Belgrade, Serbia

The repertoire of natural anti-glycan antibodies during first year of life

N R Khasbiullina, Russian Academy of Sciences, Russia

Effect of enrichment with immature wheat flour on microbiological properties of tarhana during fermentation period

Talha Demirci, Selcuk University, Turkey

Mozzarella di bufala campana DOP*: A dietary source of antioxidant peptides

Emanuela D’Urso, University of Naples Federico II, Italy

White tea as a source of nutraceuticals with potential effects on metabolic parameters

Roberto Ciampaglia, University of Naples Federico II, Italy

Isomaltooligosaccharides synthesis using dextranase from Bacillus licheniformis KIBGE IB25

Rashida Rahmat Zohra, University of Karachi, Pakistan

Lactobacillus diversity isolated from normal human population in Iran

Mohammad Pourshafie, Pasteur Institute of Iran, Iran

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Award Ceremony
Young Researcher Forum

Panel Judges: S K Dash, DD Innovations, USA
Antonello Santini, University of Naples Federico II, Italy

Session Introduction

17:10-17:30
Hasan Ibrahim Kozan, University of Selcuk, Turkey
Effect of various milk bi-products on microbial properties of beef patties

17:30-17:50
Cigdem Konak Goktepe, University of Selcuk, Turkey
Production of oat boza powder enriched with whey powder

17:50-18:10
Emin Mercan, University of Selcuk, Turkey
Effects of honey on quality characteristics of set-type yoghurt during cold storage

Day 3
September 25, 2014
Auditorium

Keynote Forum

09:00-09:30
Gabriele Riccardi
University of Naples Federico II, Italy

Track 6: Probiotics in Paediatric nutrition
Track 7: Probiotics in Obesity and Weight Management
Track 8: Microbial Pathogenesis

Session Chair: Franco Scaldaferri, Università Cattolica del Sacro Cuore, Italy
Session Co-Chair: Lorenzo Morelli, University of Bologna, Italy

09:30-09:50
Ruggiero Francavilla, University of Bari, Italy
Which role for Probiotics in celiac disease

09:50-10:10
Simon M Cutting, University of London, UK
Bacterial spores as probiotics: Mode of action

10:10-10:30
Salvatore Cucchiara, University of Rome, Italy
Interactions between gut microbiota and intestinal epithelium

Coffee Break 10:30-10:45

10:45-11:05
Will be Updated Soon
Lorenzo Morelli, University of Bologna, Italy

11:05-11:25
Franco Scaldaferri, Università Cattolica del Sacro Cuore, Italy
The Probiotics age: From E. Metchnikoff to the human microbiome project Inflammations, infections, functional diseases

11:25-11:45
Alberto Ritieni, University of Naples Federico II, Italy
Nutraceutical potential of artichoke (Cynara scolymus) edible and waste portions

11:45-12:05
Roberto Berni Canani, University of Naples Federico II, Italy
Titele: Lactobacillus rhamnosus GG expands gut immunoregulatory bacteria in children with cow's milk allergy

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November 03-05, 2015 Valencia, Spain

4th International Conference and Exhibition on Probiotics, Functional & Baby Foods
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International Conference on
Live Stock Nutrition

July 20-22, 2015   Brisbane, Australia
International Conference on
Aquaculture & Fisheries

August 03-05, 2015   Florida, USA
American Global Summit and Expo on
Food & Beverages

August 10-12, 2015   London, UK
4th International Conference and Exhibition on
Food Processing & Technology

August 17-19, 2015   Birmingham, UK
International Conference on
Food Safety & Regulatory Measures

October 19-21, 2015   Bangalore, India
Indo Global Summit and Expo on
Food & Beverages
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Hotel Royal Continental

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  8. Management
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  10. Pharmaceutical Sciences

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4th International Conference and Exhibition on
Probiotics, Functional & Baby Foods
November 03-05, 2015   Valencia, Spain