

Webinar on
**NUTRACEUTICALS
AND PROBIOTICS**

AUGUST 20-21, 2020 | EASTERN DAYLIGHT TIME

Coalesce Research Group
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Scientific Program

Webinar on Nutraceuticals and Probiotics

Thursday
Aug 20, 2020

Day 1 - August 20, 2020

11:00 - 11:20 Introduction

11:20 - 12:00 Temporal drivers of liking based on functional data analysis for Multi-Attribute Time-Intensity (MATI) data of fruit chews
Carla Kuesten, Amway, USA

12:00 - 12:40 The system of individual monitoring of the impact on the human body of food products, dietary supplements and drugs based on the Akabane test
Valery Muzhikov, Med Byte Ltd, Russia

12:40 - 13:20 High-fat diets rich in different oils affect lipids profiles and gut microbiota
Liu Hechun, Southeast University, China

Lunch (13:20 - 14:00)

14:00 - 14:40 Comparative study of encapsulation methods for the viability preservation of *Bifidobacterium animalis subsp. Lactis* BB-12 and incorporation of encapsulated BB-12 into yogurt
Georgia Frakolaki, National Technical University of Athens, Greece

14:40 - 15:20 Effect of lateral single bar knee orthoses in correction of genu varum in nutritional rickets
Ameya Deepak Joshi, AIIPMR, India

15:20 - 16:00 Preservation of *Pisum sativum L* food seeds by clove (*Syzygium aromaticum*) oil
Narendra Kumar, Amity Institute of Biotechnology, India

End of Day 1 Sessions

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Friday
Aug 21, 2020

Day 2 - August 21, 2020

11:00 - 11:10 Introduction

11:10 - 11:50 Isolation and characterization of new strains of potential probiotics from ethnic fermented food of Indian Himalayas

Nivedita Sharma, Dr Y S Parmar University of Horticulture and Forestry, India

11:50 - 12:30 Isolation of bacteriocin producing isolate from seed flour of *Aesculus indica* (Tatwakhar) and to study its antagonistic potential against deadly food pathogens

Neha Gautam, St. Bede's College, India

12:30 - 12:50 Comparative studies of compositional, sensory, biochemical and textural characteristics of cow and buffalo milk feta type cheese

Sanjeev Kumar, Bihar Animal Sciences University (BASU), India

12:50 - 13:30 COVID-19 and Inflammation: The polar lipid link

Ioannis Zabetakis, University of Limerick, Ireland

End of Day 2 Sessions

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