11TH DUBAI INTERNATIONAL FOOD SAETY CONFERNECE

**POSTER PRESENTATION PROGRAM AND GUIDELINES**

**PRESENTATION SCHEDULE**

Poster presenters must be at their poster during scheduled presentation slot as per the date and timing provided in the Program.

Posters should be set up 30 minutes before the scheduled display time and must be removed no later than 30 minutes after the scheduled display time ends.

**Sunday, November 19, 2017**

*Poster Set up Time: 8:00 AM to 8:30 AM*

*Presentation time: 8:30 AM to 5:00 PM*

**Monday, November 20, 2017**

*Poster Set up Time: 8:00 AM to 8:30 AM*

*Presentation time: 8:30 AM to 5:00 PM*

**Presenters are encouraged to be near the posters during the break times and the evaluation time.**

**REGISTRATION**

Register yourself as a Presenter for the Dubai International Food Safety Conference 2017 on or before 12 November 2017 for confirming your participation. Please use the Presenter voucher code for registering at our website: [www.foodsafetydubai.com](http://www.foodsafetydubai.com).

 After you sign up in the website, click on registration and provide necessary details, when prompted click on the ‘new conference registration’, choose “Presenter’ and use the complimentary code issued to you via email.

**PRESENTATION AREA**

All posters will be displayed in the Sheikh Rashid Hall F (Exhibit Hall) at the World Trade Center.

***POSTER SIZE AND FORMAT***Poster size should be a maximum of **1.20 M Height** and **2.00 M Width**

**Posters must be pinned on the wall and pins shall be provided.**

**POSTER COMPETITION**

**The competition categories are:**

* **3 Winners from National Presentations**
* **3 Winners from International Presentations**
* **3 Winners from Student Presentations**

**POSTER JUDGEMENT**

**The posters will be judged based on:**

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| ***CRITERIA*** | ***POINTS*** |
| *Abstract (Clarity, Comprehensiveness, Conciseness)*  | *10* |
| *Organization (Clarity of introduction, Objectives, Methods)* | *10* |
| *Quality of visuals* | *10* |
| *Quality and poise of presentation, ability to answer questions, knowledge of subject.*  | *15* |
| *Adequacy of experimental design* | *10* |
| *Extent objectives were met* | *5* |
| *Difficulty/Depth of Research* | *10* |
| *Validity of conclusions based upon data* | *10* |
| *Technical merit, Contribution to Science.*  | *10* |
| *Judge`s Discretion* | *10* |
| ***TOTAL*** | ***100*** |

**POSTER PRESENTATION SCHEDULE:**

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| ***POSTER NUMBER*** | ***TITLE OF PAPER*** | ***AUTHORS*** | ***INSTITUTION*** | ***PRESENTATION DATE*** |
| 1 | Isolation and Identification of *Cogulase Negative* *Staphylococcus* Species from Homemade Mayonnaise in Modern Restaurants - Omdurman Locality  | Azza Abdalaziz; Tawfeeg Mohammed  | Khartoum University, Sudan | 19 Nov 2017 |
| 2 | Detection of Beta Lactam Resistant Bacteria Isolated from Poultry Samples in Dubai | Haleama Al Sabbah | Zayed University  | 19 Nov 2017 |
| 3 | Prevalence of *Salmonella* Species in Raw Milk Collected from Selected Cites of Southern Punjab- Pakistan |  Saeed Akhtar  Aftab Qamar | Bahauddin Zakariya University Multan Pakistan | 19 Nov 2017 |
| 4 | Antibacterial Control Techniques with Antimicrobial Substances Conveyed with Food Films  | Claudio Gallottini; ESI Srl; Giancarlo Barraco; Grazia Lupoli  | ESI - Euroservizi Impresa Srl, University of Perugia, Faculty of Dentistry | 19 Nov 2017 |
| 5 | Controlling *Salmonella* in Tahini Using RT-PCR in Compliance with US-FDAL/FSMA  | Fatima Kobaissi; Atef W Idriss; Rima Al Sakka  | MEFOSA - MENA Food Safety Associates SARL  | 19 Nov 2017 |
| 6 | Automated Ribotyping of *Listeria Monocytogenes* Isolates using Ecori and Pvuii Enzymes. | Dr Mazin Matloob | Dubai Municipality | 19 Nov 2017 |
| 7 | Green Food Safety Education  | Amona Yousif Hamed | TSI Quality Services  | 19 Nov 2017 |
| 8 | Assessment of Microbial Quality of Organic and Conventional Fresh Leafy Vegetables Consumed in the United Arab Emirates | Fayeza Hasan; Hera Rahman; Hadil Saeed; Aysha Zowayed; Riham Ahmad; Tareq M Osaili; Reyad RS Obaid | University of Sharjah | 19 Nov 2017 |
| 9 | Effect of Storage Temperatures and Stresses on The Survival of *Salmonella Spp* in Halva  | Tareq M Osaili, Anas A Al-Nabulsi; Dima S Nazzal; Reyad S Obaid | University of Sharjah | 19 Nov 2017 |
| 10 | Pre-Requisite Program in Milk Preparation Room of Neonatal Intensive Care Unit | Mahirah Mohamad; Shareena Ishak; Rohana Jaafar; Norrakiah Abdullah Sani | University of Kebangsaan, Malaysia | 19 Nov 2017 |
| 11 | Australian Vacuum-Packed Chilled Lamb Exceeds 90 Days Shelf Life in a Gulf Supply Chain | John Sumner; Mandeep Kaur; Ian Jenson | Meat & Livestock Australia | 19 Nov 2017 |
| 12 | Food Safety in Fast Food Restaurants: Knowledge, Attitude and Practice of Working Staff | Bahareh H Moghaddas; Shaikha Eisa Alnaqb; Aisha Ahmed Alsalami; Aaesha Hasan Alshehhi; Samara Nabil Al Sharif; Reim Saif Obaid | University of Sharjah | 19 Nov 2017 |
| 13 | Bacterial Contamination of Drinking Water in Some Poultry Farms in Khartoum State  | Selma KA Elshiekh; Tawfig E Mohamed | Central Veterinary Research Laboratory(CVRL) | 19 Nov 2017 |
| 14 | Pathology of Broiler Chicks Naturally Infected with Salmonella *Enteritidis* & *Salmonella* *Typhimurium* During an Outbreak in Sudan | EA Muna; Manal H Salih; AM Zakia; MO Halima; AM Abeer; MM Ameera; Huda O Ali; Sowsan B Idris | Central Veterinary Research Laboratory(CVRL) | 19 Nov 2017 |
| 15 | Acrylamide Toxicity in Our Daily Meal | Ashish Dev; Jithin C Mohan |  TUV Nord | 19 Nov 2017 |
| 16 | Assessment of Antibiotic Residues in Milk from Smallholder Farms in Khartoum State, Sudan  | A Akud; Ishraga Ibrahim; H Osman | Khartoum State, Sudan | 19 Nov 2017 |
| 17 | Evaluation of Immunochromatographic Assay for Serodiagnosis Of Bovine Brucellosis in Gezira State, Sudan | AM El-Eragi; Manal H Salih; Mihad FEM Alawad; KB Mohammed | Gezira State, Sudan  | 19 Nov 2017 |
| 18 | The Application of *Lactic Acid Bacteria* with Antifungal Properties for Fusarium Mycotoxin Reduction in Malting Wheat Grains Using Cheese Whey Permeate | Dalia Cizeikiene; Grazina Juodeikiene; Elena Bartkiene; Darius Cernauskas; Daiva Zadeike; Vita Krungleviciute; Vadims Bartkevics | Kaunas University of Technology | 19 Nov 2017 |
| 18A | Process Optimization of Deep Fat Fried Sweet Potato Crisps from Different Varieties  | Sururah Adeola Nasir; GO Olatunde; AA Adebowale; IOO Aiyelaagbe | Federal University of Agriculture, Abeokuta | 19 Nov 2017 |
| 19 | Investigation of *Campylobacter* Presence in Minced Meat at Butchery Shops in Karary Locality, Sudan. | Belal Abdallah A. Adam; Mohammed AM Siddig; Ahmed M Hussein; Lymia Elsayed Elhag Mohmmed | Shendi University  | 19 Nov 2017 |
| 20 | Detection of Oxytetracycline Residues in Table Eggs in Khartoum State | Hind E A Osman; KM Ishraga; G Ibrahim; Sabiel YA | Central Veterinary Research Laboratory/University of Khartoum | 19 Nov 2017 |
| 21 | Energy Drink Consumption is Associated with Reduced Sleep Quality Among University Students: A Cross-Sectional Study | Ammar Abdulrahamn Jairoun | Dubai Municipality | 19 Nov 2017 |
| 22 | Heavy Metal Content of Herbal Health Supplement Products in Dubai, UAE | Naseem Mohammed Abdulla; Balazs Adam; Iain Blair; Abderrahim Oulhaj | Dubai Municipality | 19 Nov 2017 |
| 23 | Management of Aflatoxin Contamination of Groundnut In Sudan | Nafisa E Ahmed; Ibtihag B Eltom | Agricultural Research Corporation, Sudan. Standards and Measurements Organization, Sudan  | 19 Nov 2017 |
| 24 | Quality Assessment of Various Bottled Water Brands in The UAE  | Eman Alshaikh; Sandra Knuteson; Mohamed Y Abouleish  | American University of Sharjah | 19 Nov 2017 |
| 25 | Bio Preservative Agents: Antimicrobial Activities of New Probiotics Isolated from Camel Milk in UAE | Dr Mutamed Ayyash; Aisha Abushelaibi; Prof Nagendra Shah | UAE University | 19 Nov 2017 |

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| 26 | The prevalence of complications in Type II Diabetics in Diabetes Centers, Dubai.  | Haleama Al Sabbah; Moza Alketbi  | Zayed University, UAE | 20 Nov 2017 |
| 27 | Waterpipe smoking among university students: Prevalence, Knowledge, Attitudes, Practice and Dependence  | Haleama Al Sabbah; Elias Dabeet  | Zayed University  | 20 Nov 2017 |
| 28 | The local authority’s implication in accelerating food safety implementation | Joelle Makdessi | GWR Consulting  | 20 Nov 2017 |
| 29 | Trainee Dietitian`s knowledge, attitude and training experiences regarding the provision of Food Safety Information for people living with HIV in Lebanon | Ellen W Evans; Vicky J Gould; Elizabeth C Redmond; Nisreen Alwan; Laura Hjeij | Zero to Five Food Industry Center | 20 Nov 2017 |
| 30 | Organoleptic characteristics of camel and donkey milk - A new opportunity for human people intolerant to milk | Claudio Gallottini; ESI Srl; Franco Rapetti; Andrea Piunno | ESI - Euroservizi Impresa Srl | 20 Nov 2017 |
| 31 | Monitoring the quality of the foods with real-time sensors for the detection of pathogenic bacteria  | Grazia Lupoli; Danila Mosconi; Stanislao Maria Di Amato; Giancarlo Barraco; Claudio Gallottini  | ITA Corporation | 20 Nov 2017 |
| 32 | Water status monitoring of the Lebanese households and fast-food restaurants  | Fatima Kobaissi; Rima Al Sakka | MEFOSA - MENA Food Safety Associates SARL  | 20 Nov 2017 |
| 33 | Halal Certification | Nasser Zeidan Mohammed;Fatma AbdulRahman Ahmed | Dubai Central Laboratory | 20 Nov 2017 |
| 34 | Storage stability of optimized sweet potato crisps in different packaging materials  | Sururah Adeola Nasir; GO Olatunde; AA Adebowale; IOO Aiyelaagbe | Federal University of Agriculture, Abeokuta | 20 Nov 2017 |
| 35 | Effect of vacuum condition and Starch modification on some quality attributes of fried cassava starch-gluten based snack | Oladipupo C Oginni; OP Sobukola | Federal University of Agriculture  | 20 Nov 2017 |
| 36 | Quality assessments of palm oil from selected Nigerian markets  | Henry Peters; Christine Ikpeme  |   | 20 Nov 2017 |
| 37 | Halal-graded camel skin gelatin extracted under optimization conditions | Aysha Alsenaani; Ahlam Abuibaid; Sajid Maqsood | UAE University | 20 Nov 2017 |
| 38 | Health risk assessment of selected fruits and vegetables in the United Arab Emirates  | Fatin Samara; Lameez Luqman; Sandra Knuteson  | American University of Sharjah | 20 Nov 2017 |
| 39 | The relationship of perceived body image, body mass index and physical activity with weight status among students at the University of Sharjah  | Hiba Khalid; Leen Al Fityani; Haneen Ismat; Rawand Mohd; Hala Hakim; Alzahra Ayman  | University of Sharjah | 20 Nov 2017 |
| 40 | Studies on chufa flour and germinated chufa flour used in sweet biscuits for slim people | Nadia Assem | Food Technology Research Institute  | 20 Nov 2017 |
| 41 | Influence of pies supplemented with mushroom and *nigella sativa* on the blood picture and immunity of the experimental rats  | Nadia Abdelmotaleb  | Food Technology Research Institute  | 20 Nov 2017 |
| 42 | The development of a pyrene-based chemical sensor for melamine | Sana E Zahra Mohammad Murtaza; Dr Mohammad Al-Sayah | American University of Sharjah | 20 Nov 2017 |
| 43 | Marine Bioactives: A combat kit to cardiovascular diseases  | Tabussam Tufail; Huma Bader-Ul-Ain; Farhan Saeed; M Umair Arshad  | Government College, University of Faisalabad, Pakistan | 20 Nov 2017 |
| 44 | Knowledge, Beliefs and Attitude of college students regarding the role of dietary and lifestyle behaviors in cancer prevention: A cross-sectional study | Moez Al-Islam Faris; Mona Hashim; Afrah Sulaiman; Eman Al Sharafi; Kawthar Agha; Liqaa Alaa; Ne’ma Awad; Hani Hamad | University of Sharjah  | 20 Nov 2017 |
| 45 | High throughput Analysis for processed meat species authentication. | Héla Gargouri; Nizar Moalla; Riadh Ben Marzoug; Ahmed Rebai; Hassen Hadj Kacem |   | 20 Nov 2017 |
| 46 | Association between vending machine use and prevalence of overweight/obesity among students of the University of Sharjah | Moez al-Islam Faris; Haydar A Hasan; Rama Hakim; Tala Kayali; Dina Jamal; Rama Al-Beik; Abrar Alshaer | University of Sharjah | 20 Nov 2017 |
| 47 | Yogurt containing specific egg yolk Immunoglobulin to suppress *Helicobacte*r *pylori* in humans | Adham M Abdou B; K Horie A; T Horie A; Mujo Kim  | Research Department, Pharma Foods International Company, Ltd. Kyoto 615-8245, Japan.  | 20 Nov 2017 |
| 48 | A Novel approach to apply long acting Photocatalytic Disinfection on Food contact surfaces using Nano Titanium Dioxide | Adham M. Abdou B; K Horie A; T Horie A, Mujo Kim  | Department of Food Control, Faculty of Veterinary Medicine, Benha University, Moshtohor  | 20 Nov 2017 |
| 49 | Risk factors of Protein- energy Malnutrition among children under five years at Musi, Nyla Locality, South Darfur state  | Ahmed Hussein Salih | Shandi University, Sudan | 20 Nov 2017 |
| 50 | Microbiological quality of Dubai water during 2017 summer | Dr. Hamid Mohamed Ibrahim; Ahmed Dawood; Shaima Ali Al Blooshi;Badria Ali Hagi | Dubai Central Laboratory | 20 Nov 2017 |
| 51 | Detection of Meat Adulteration using Enzyme Linked Immunosorbent Assay(ELISA-Technique) | Asma AlMulla, Hessa Al Falasi, Abu baker Kamal, Mazin Matloob | Dubai Central Laboratory | 20 Nov 2017 |
| 52 | Detection of *Salmonella* spp. by Molecular Detection System Technique | Yousef Al Madhani, Fatma Kadham Radhi and Nouf AlHammadi  | Dubai Central Laboratory  | 20 Nov 2017 |

Thank you in advance for your participation in DIFSC 2017. If you have questions, please feel free to contact us at

Email: info@foodsafetydubai.com
Helpline: +971 503302470