

Oman Hall (1): Field Of Food Safety		
Theme (1): Food Safety Strategies and Safety and Quality of Foods in GCC Markets and their Health Implications		
First Session		
Chair: H.E Dr. Mohammed bin Saif al-Hosni Undersecretary of Ministry of Health for Health Affairs, Ministry of Health		
Time	Paper title	Speaker
10:30 – 10:35	<b>Session Opening</b>	<b>Chair</b>
10:35 – 10:55	Seafood safety associated with harmful algal blooms and cyanotoxin contamination	“Keynote Speaker” Prof Gilles J. Guillemin
10:55 – 11:10	Prevalence of <i>Cysticercus tenuicollis metacestode (Taenia hydatigena cysticerci)</i> in slaughtered food animals in Sultanate of Oman	Dr. Fadiyha Abdullah Al-Kittani
11:10 – 11:25	The EU Rapid Alert System for Food and Feed: relevance to Sultanate of Oman and the GCC	Dr.Aideen Mc Kevitt
11:25 – 11:40	The importance of parasitological studies to ensure safe eating of the giant squid <i>Sthenoteuthis oualaniensis</i> , caught in the waters of Oman	Dr. Volodymyr Konstantinovich Machkevskiy
11:40 – 11:55	Panel Discussion	
11:55 – 12:05	Break	
Second Session		
Chair: Dr. Mohammed Khalfan Al-Khusaibi Assistant Professor, College of Agriculture & Marine Sciences - Sultan Qaboos University		
12:05 – 12:10	<b>Session Opening</b>	<b>Chair</b>
12:10 – 12:30	Food Safety: A Global Perspective of Issues and Strategies	“Keynote Speaker” Prof. Venket Rao
12:30 – 12:45	The Maillard reaction; Implications for infant formula and other dairy products	Prof. Hilton Clement Deeth
12:45 – 13:00	Fungi isolated from Omani <i>Ziziphus</i> and <i>Acacia</i> honey samples	Dr. Aliya Ali Mohamed Sajwani
13:00 – 13:15	Implementation strategies and technology to improve food safety and quality	Prof. Fahad Mohammed Bin Jasass
13:15 – 13:30	Panel Discussion	
13:30 – 13:40	Break	
Theme (2): Emerging Risks in Food Safety		
Chair : H.E Hamad bin Sulaiman al-Gharibi Undersecretary of the Ministry of Regional Municipalities and Water Resources for Regional Municipalities Affairs Ministry of Regional Municipalities & water Recourses		
13:40 – 13:45	<b>Session Opening</b>	<b>Chair</b>
13:45 – 14:05	An overview of the epidemiological status of foodborne diseases in Sultanate of Oman	“Keynote Speaker” Dr. Idris Saleh Ali Al-Ubaidani
14:05 – 14:20	Bioactive Peptides Liberation and their Health & Antimicrobial Functionalities: A Case Study on Bioactive Properties of Kilka Fish Protein Hydrolysates	Prof. Mohammad Bagher Najafi
14:20 – 14:35	Toxic concerns of endogenic and exogenic allelochemicals in native root crops and extraneous chemicals used during their processing	Dr. Subramoney Narayana Moorthy
14:35 – 14:50	The Effect of Carvacrol on Expression of Virulence Genes in <i>Salmonella enterica</i> serovar Typhimurium	Ms. Niloufar Eslami
14:50 – 15:05	Characterization of mesophiles from traditional curd and sour cream for bacteriocins activity to control <i>Listeria monocytogenes</i>	Dr.Mian Anjum Murtaza
15:05 – 15:20	Panel Discussion	
15:20	Break and Poster Session	

□ Oman Hall (1): Field Of Food Safety □		
Theme (3): Media, Awareness, Food Security, Consumer Behavior and Food Safety		
First Session Chair : H.E Dr. Ahmed bin Naser Al-Bakri Under-Secretary of Agriculture Affairs, Ministry of Agriculture & Fisheries□		
Time	Paper title	Speaker
08:30 – 08:40	<b>Session Opening</b>	<b>Chair</b>
08:40 – 09:00	Consumer food safety knowledge and practices in Sultanate of Oman	“Keynote Speaker” Dr. Mohammed Khalfan Al-Khusaibi
09:00 – 09:15	Science-based Strategies to Improve Food Safety in Developed Countries	Dr. Malik Altaf Hussain
09:15 – 09:30	Segmentation of Oman Consumers based on Food Safety Attitudes	Dr. Kabaly Pitchakannu Subramanian
09:30 – 9:45	Food Safety Risks related to Ready to Eat Foods of School Canteens in Northern Greece	Prof. Ioannis Savvaidis
09:45 – 10:00	The Impact of Mass Media in Food Safety and Health Care Change	Ms. Carla Wartanian
10:00 – 10:15	Food Insecurity and Food Safety Initiatives in Global Sustainable Campuses: Web Content Analysis	Dr. Zulkifli Bin Hamisan
10:15 – 10:45	Panel Discussion	
10:45 – 11:30	Break and Poster Session□	
Second Session Chair : H.E Dr.Hamad bin Said Al-Oufi Under-Secretary of Fisheries Affairs, Ministry of Agriculture & Fisheries□		
11:30 – 11:40	<b>Session Opening</b>	<b>Chair</b>
11:40 – 12:00	Traditional Foods and Tourism: Results from a food safety stakeholder survey and their implications for tourism development in Sultanate of Oman	“Keynote Speaker” Dr. Debra Jean Enzenbacher
12:00 – 12:15	Consumption of fast foods: health implications and risk of non-communicable diseases	Dr. Amanat Ali
12:15 – 12:30	Community Partnership to study and raise the level of awareness of food safety among students at the elementary educational stages in Dhofar Governorate	Mrs. Maryam Jama Reer Omar
12:30 – 12:45	How the Media Impacts Food Safety and Risk Communication	Mrs. Robyn Tolhurst
12:45 – 13:00	Food Hygiene Knowledge and Practices among Food Handlers at Selected Restaurants in Muscat Governorate	Ms. Maryam Mohammed Hamed Al-Ghazali
13:00 – 13:30 13:30	Panel Discussion Launch	

Oman Hall Field Of Food Safety		
Theme (4): Novel Technologies Food Safety		
First Session Chair : Prof. Saif bin Hamoud Al-Bahri Director of Oil & Gas Research Center Sultan Qaboos University		
08:30 – 08:40	Session Opening	Chair
08:40 – 09:00	Active-Smart Packaging with Antimicrobial and Spoilage Indicator for Managing Food safety and Quality	“Keynote Speaker” Prof. Ida Idayu Binti Muhamad
09:00 – 09:15	Fast and reliable quantification of <i>Legionella spp.</i> and <i>L. pneumophila</i> with simultaneous detection of <i>L. pneumophila</i> serogroup 1 in water by real-time PCR including live/dead discrimination	Dr. Ivo Meier-Wedenbach
09:15 – 09:30	Detoxification of aflatoxins by medicinal plant extracts	Dr. Velazhahan Rethinasamy
09:30 – 9:45	Development of Recombinant Antibodies for the Detection of Allergens in Mice Feed for Multiplex ELISA	Dr.Qazi Anwar Hamid
9:45 – 10:15	Panel Discussion	
10:15 – 11:15	Break and Poster Session	
Second Session Chair : Dr. Saud bin Hamoud Al-Habsi Director of Oman Aquaculture Development Company		
11:15 – 11:25	Session Opening	Chair
11:25 – 11:45	Applications of Artificial Sensors for Food Quality (Safety and Sensory) Assessment: Past, Present and Future	“Keynote Speaker” Prof. Mohammad Shafiur Rahman
11:45 – 12:00	Bio-preservative Agents: Antimicrobial Activities of New Probiotics Isolated from Camel Milk	Dr. Mutamed Mohammad Ibrahim Ayyash
12:00 – 12:15	Potentiality of rapid analytical methods based on fluorescence and infrared to detect fraud in food products	Dr. Romdhane Karoui
12:15 – 12:30	The use of whole genome sequencing to track bacterial pathogens in food production facilities	Prof. Francis Paul Butler
12:30 – 12:45	Multiplex one-step RT-PCR detection of Norovirus, Hepatitis A virus, and MS2 phage in food samples	Dr. Ivo Meier-Wedenbach
12:45 – 13:15	Panel Discussion	
13:15 – 13:30	Break	
13:30 – 14:30	Recommendations and Closing Remarks	
14:30	Lunch	