

78th OMICS Group Conference

Scientific Program



International Conference and Exhibition on

Probiotics

November 19-21, 2012 Hilton San Antonio Airport, USA



Lactobacillus



Bacillus



Vibrio

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OMICS Group Conferences

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08:30-09:00

Opening Ceremony

Keynote Forum

09:00-09:05 Introduction

09:05-09:35 **S.K. Dash**

South Dakota State University, USA

09:35-10:10 **Min-Tze Liong**

Universiti Sains Malaysia, Malaysia

Coffee Break 10:10-10:20

Track 1: Molecular Nutrition

Track 2: Types of Probiotics

Chair: S.K. Dash, South Dakota State University, USA

Session Introduction

Title: Current challenges on probiotics for food and health/disease

10:20-10:40 **Byong H. Lee**, McGill University, Canada
Jiangnan University, China

Title: Probiotics modulate intestinal absorption of ions and nutrients

10:40-11:00 **Alip Borthakur**, University of Illinois at Chicago, USA

Title: Probiotic-derived bioactive components as modulators of host health: one size does not fit all

11:00-11:20 **Vatsala Maitin**, Texas State University, USATitle: Novel probiotic *Lactobacillus plantarum* is-10506 and zinc supplementation enhance humoral immune response and nutritional status of children younger than two11:20-11:40 **Ingrid S. Surono**, SEAMEO RECFON University of Indonesia, Indonesia

Title: Evaluation of the prebiotic effect of different commercial sources of carbohydrates on probiotic bacteria isolated from commercial products

11:40-12:00 **Mariano Garcia-Garibay**, Metropolitan Autonomous University, MexicoTitle: Progress in food grade vector development of *Bifidobacterium*12:00-12:20 **Myeong Soo Park**, Yeonsung University, Korea

Title: Design of a multispecies probiotic product improving the intestinal barrier

12:20-12:40 **Saskia van Hemert**, Winclove BV, The Netherlands

Title: Gastrin-mediated regulation of gastric acid secretion by lactobacilli and a possible role of probiotics in the control of GERD

12:40-13:00 **Yasuhiro Koga**, Tokai University, Japan

Lunch Break 13:00-13:30

Keynote Forum

13:30-14:00 **Wilhelm Holzapfel**

Handong Global University, South Korea

14:00-14:30 **Liubov Sichel**

VP Research and Development for Pure Research Products, USA

Track 4: Current Research and Future Perspectives on Probiotics

Chair: Shinji Fukuda, Keio University, Japan

Session Introduction

- 14:30-14:50 **Title: Multiple omics approach identified acetate produced by probiotic bifidobacteria to protect host from enteropathogenic infection**
Shinji Fukuda, Keio University, Japan
- 14:50-15:10 **Title: Overcoming hurdles in the development of probiotic food products**
Susana Marta Isay Saad, Universidade de Sao Paulo, Brazil
- 15:10-15:30 **Title: Probiotics in Clinical Practice**
Lawrence J Hoberman, Health by Design, USA
- 15:30-15:50 **Title: Differences in mucosal morphology and immunity promoted by fermented or unfermented Bifido milk intake**
Cristina Stewart Bittencourt Bogsan, University of Sao Paulo, Brazil
- 15:50-16:10 **Title: New perspective to improve Lactobacillus paracasei functionality in cheese**
Francesca Patrignani, University of Bologna, Italy

Coffee Break 16:10-16:20

Track 3: Applications of Probiotics

Chair: Min-Tze Liong, Universiti Sains Malaysia, Malaysia

Co-Chair: Gregory Leyer, DuPont Nutrition & Health, USA

Session Introduction

- 16:20-16:40 **Title: Probiotic Specificity – Impact of Dose, Strain, and Targeted Condition on Product Efficacy**
Gregory Leyer, DuPont Nutrition & Health, USA
- 16:40-17:00 **Title: The proprems randomized trial investigating the effects of probiotics on late onset sepsis in very preterm infants**
Suzanne Garland, The Royal Womens Hospital, Australia
- 17:00-17:20 **Title: Traditional fermented food products, a promising source of probiotic and bacteriocinogenic lactic acid bacteria**
Svetoslav Dimitrov Todorov, University of Sao Paulo, Brazil
- 17:20-17:40 **Title: Evidence for cardiovascular benefits of probiotics**
Mohammed H. Moghadasian, University of Manitoba, Canadian Centre for Agri-food Research in Health and Medicine, Canada
- 17:40-18:00 **Title: Lactobacillus mediated immunomodulation of cellular response**
Jana Jass, Orebro University, Sweden
- 18:00-18:20 **Title: Improvement of subjective well-being during Helicobacter pylori eradication by using probiotics**
Marco Manfredi, Azienda USL Reggio Emilia, Italy
- 18:20-18:40 **Title: Laser acupuncture and probiotics in school age children with asthma: A randomised, placebo controlled pilot study of therapy guided by principles of Traditional Chinese Medicine**
Karin Stockert, Medical University Vienna, Austria
- 18:40-19:00 **Title: Primary prevention of allergic diseases in infants by administration of bifidobacteria to prenatal mothers and infants and effects on fecal microbiota**
Toshitaka Odamaki, Morinaga Milk Industry Co., Ltd, Japan
- 19:00-19:20 **Title: Use of Probiotics in Sub-clinical Inflammatory Conditions: Review of Evidence**
Shaun Louie B. Sabico, King Saud University, Saudi Arabia

19:00-20:00 Cocktails Sponsored by Journal of Food Processing & Technology

Day 2

November 20, 2012

Young Scientist Challenge Trophy Competition

Session Introduction

- 09:00-09:20 **Title: Kinetics and modeling of Lactic acid production by Lactobacillus plantarum NCDC 414 in vegetable juice for production of probiotic vegetable beverage**
Vasudha Sharma, Indian Institute of Technology, India
- 09:20-09:30 **Questions and Answers**
- 09:30-09:50 **Title: Detection, identification and quantification of different Probiotic Strains in food by using a multiplex qPCR method**
Stefan R. Herbel, Free University, Berlin
- 09:50-10:00 **Questions and Answers**
- 10:00-10:20 **Title: Compositional and functional alterations of fecal microbiota from a chronic colitis model induced by dextran sulfate sodium in the rat**
Yaping Li, University of Macau, China

10:20-10:30 Questions and Answers

10:30-10:50 **Title: Study of osteogenesis differentiation of HASCs in bacterial cellulose**

Shanshan Zang, Huazhong University, China

10:50-11:00 Questions and Answers

Coffee Break 11:00-11:15

11:15-11:35 **Title: Selection of best probiotics combination against diseases causing *Aeromonas hydrophila* in Aquaculture – As a Bioremedeing measures**

Parthasarathy Raghunathan, Government Arts College, India

11:35-11:45 Questions and Answers

11:45-12:00 Jury Remarks

Track 5: Health Benefits of Probiotics

Track 7: Probiotics in Aquaculture Practices

Track 8: Microbial Fermentation

Chair: Wilhelm Holzapfel, Handong Global University, South Korea

Session Introduction

12:00-12:20 **Title: Role of probiotics in changing structure of world population: bringing benefits for increasing populatuin of elderlies, cancer patients and premature born babies worldwide**

Yuichiro Yamashiro, Juntendo University, Japan

12:20-12:40 **Title: Bile acid is a host factor that regulates the composition of the cecal microbiota in rats**

Satoru Fukiya, Hokkaido University, Japan

Lunch Break 12:40-13:10

13:10-13:30 **Title: The proteomic signature of *Streptococcus thermophilus* in the digestive environment provides clues to lactic acid bacteria/host interactions**

Francoise Rul, National Institute for Agricultural Research, France

13:30-13:50 **Title: Multifunctional intestinal *Lactobacillus rhamnosus* for human health**

Seema Nair.P, Sree Buddha college of Engineering, India

13:50-14:10 **Title: Prospective kinetic-measures (D(acid)-, D(bile)-, z(acid)-, and z(bile)-values) for evaluating survival of probiotics in the human gastrointestinal tract**

Nditange Shigwedha, University of Namibia, Namibia

14:10-14:30 **Title: Comparative study of selected probiotics on *Aeromonas hydrophila* at fishery farms – As a biocontrol agent**

Ravi Doraisamy, Government Arts College, India

14:30-14:50 **Title: Thermophile-fermented compost as a functional fertilizer and feed additive, and isolation of potential valuable plant symbiotic and probiotic thermophiles from the compost**

Hirokuni Miyamoto, Chiba University, Japan

14:50-15:10 **Title: Evaluation of immobilized *Lactobacillus casei* ATCC 393 on whey protein as starter culture in probiotic Feta-type cheese production**

Panagiotis Kandyliis, University of Patras, Greece

15:10-15:30 **Title: Gut microbiota is key to understanding the holistic actions of chinese medicine in traditional oral use: An example from pharmacokinetic Study of Calycosin-7-O-b-D-glycoside and Astragaloside IV from Astragali Radix**

Ru Yan, University of Macau, China

Coffee Break 15:30-15:45

15:45-18:00 Poster Presentations

Title: Incorporation of plant based gelling agents as the stabilizer to replace gelatine in set-yoghurt

N.K. Jayasinghe, University of Peradeniya, Sri Lanka

Title: The effect of environmental stresses on biofilm formation by *Bifidobacterium* spp.

Nasim Farahmand, London Metropolitan University, London

Title: Suppression subtractive hybridization (SSH) identifies strain-specific sequences in bacterial genomes that are possibly involved in modulation of Th1/Th2 immune responses to staphylococcal enterotoxin A (SEA) superantigen in human peripheral blood mononuclear cells (PBMCs)

Darab Ghadimi, Max Rubner-Institute, Germany

Title: Antibacterial activity in vitro of probiotics on the growth of *Serratia marcescens*, *Enterobacter cloacae* and *Salmonella* spp.

Maria Porfiria Barron Gonzalez, Universidad Autonoma de Nuevo Leon, Mexico

Title: Inhibition in vitro of the growth and encystation of *Entamoeba histolytica* by probiotics

Maria Porfiria Gonzalez, Universidad Autonoma de Nuevo Leon, Mexico

Title: Encapsulation of probiotic microorganisms in biopolymeric submicron fibers by centrifugal spinning

Marian Urban, Food Research Institute Prague, Czech Republic

Title: Evaluation of the effects of age and diet on the gut ecosystem via multiple omics

Chiharu Ishii, Keio University, Japan

Title: Effect of different food matrices on the survival of *Lactobacillus acidophilus* LA-5 and *Bifidobacterium animalis* subsp. *lactis* BB-12 under in vitro gastrointestinal simulated resistance assay

Marina Padilha, University of Sao Paulo, Brazil

Title: Effect of *Lactobacillus amylovorus* DSM 16698, galactooligosaccharides, and *Bifidobacterium animalis* Bb-12 on metabolite production in TIM-2 using human and pig microbiota

Rafael Chacon Ruiz Martinez, Universidade of Sao Paulo, Brazil

Title: Control of *Listeria monocytogenes* in a dairy spread by *Lactobacillus sakei* subsp. *sakei* 2a, a bacteriocinogenic and potentially probiotic strain

Rafael Chacon Ruiz Martinez, University of Sao Paulo, Brazil

Title: Impact of a probiotic soy yogurt supplemented with inulin and okara on cardiovascular risk markers of healthy adults

Raquel Bedani, University of Sao Paulo, Brazil

Title: Influence of incorporation of fruit pulps in a soy yogurt on survival of *Lactobacillus acidophilus* La-5 and *Bifidobacterium animalis* Bb-12 to in vitro gastrointestinal stresses

Raquel Bedani, University of Sao Paulo, Brazil

Title: Healthy fermented milk base on the Bulgarian yoghurt technology

Kalinka Pashova Baltova, LB Bulgaricum Plc, Bulgaria

Title: Effect of different levels of supplemental probiotic on performance indices and serum biomarkers of broiler chickens

Aluwong T, Ahmadu Bello University, Nigeria

18:00-19:00 Cocktails Sponsored by Journal of Microbial & Biochemical Technology

Day 3

November 21, 2012

Track 9: Food Technology & Dairy Technology

Track 10: Microbial Pathogenesis

Track 11: Microbes as Probiotics

Chair: Svetoslav Dimitrov Todorov, University of Sao Paulo, Brazil

Session Introduction

09:00-09:20 Title: Antithrombotic and angiotensin-converting enzyme inhibitory properties of peptides released from bovine casein by *Lactobacillus casei* Shirota

Mariano Garcia-Garibay, Metropolitan Autonomous University, Mexico

09:20-09:40 Title: The Effect of date syrup (dips) on growth and survival of probiotic bacteria in milk

Farag Ali Saleh, King Faisal University, Saudi Arabia

09:40-10:00 Title: Effect of various levels of probiotics (*Lactobacillus acidophilus* and *Bifidobacterium bifidum*) on physico-chemical, microbiological and sensory characteristics of ice cream

Imran Javed, University of Veterinary and Animal Sciences, Pakistan

10:00-10:20 Title: Human probiotic lactobacilli as supplementation to antibiotic treatment of Bacterial vaginosis for long lasting cure

Per Goran Larsson, University of Orebro, Sweden

10:20-10:40 Title: Killing of *Salmonella Typhimurium* by cell-cell contact with human faecal bacteria

Gaspar Avendano-Perez, Institute of Food Research, Norwich, UK

Coffee Break 10:40-11:00

11:00-11:20 Title: Biotransformation of anthocyanins to bioavailable phenolic compounds by probiotics

Winai Suthanthangjai, The University of Auckland, New Zealand

11:20-11:40 Title: Antibiotic resistance and molecular characterization of *Lactobacillus* and *Streptococcus thermophilus* strains isolated from retail yoghurt in China

Fengqin Li, China National Centre for Food Safety Risk Assessment, China

11:40-12:00 Title: *In Vitro* assessment of the *Bifidobacterium* spp. for antimicrobial activities

Shahram Naghizadeh Raeisi, Islamic Azad University, Iran

12:00-12:20 Title: Use of probiotics and plants for improvement of broiler meat quality

MSK Sarker, Bangladesh Livestock Research Institute, Bangladesh

12:20-12:40 Title: Is hydrogen peroxide production a false lead in selecting vaginal lactobacilli for probiotic development?

Elizabeth O'Hanlon, Johns Hopkins University, USA

Lunch Break 12:40-13:10

13:10-13:30 Title: Probiotic *E. coli* Nissle1917 as a potential therapeutic candidate for treatment against Enterohemorrhagic *E. coli* infections

Mashkoor Mohsin Gilani, Alexander von Humboldt, Foundation, Germany
Free University, Germany

13:30-13:50 Title: Characterisation of set-yogurts made from dehydrated yoghurt bases containing *L. acidophilus* NCFM A. N. Mutukumira, Massey University, New Zealand

13:50-14:00 Panel Discussion

14:00-14:15 Poster Award Competition Winner Announcement

14:15-14:30 Young Scientist Challenge Trophy Winner Announcement

Vote of Thanks by Dr. Min-Tze Liong

Bookmark your dates



2nd International Conference and Exhibition on

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October 23-25, 2013 Florida, USA



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