

2013 APCBEES MOSCOW, RUSSIA CONFERENCES SCHEDULE

2013 2nd International Conference on Biological and Life Sciences (ICBLS 2013)
2013 2nd International Conference on Nutrition and Food Sciences (ICNFS 2013)
2013 3rd International Conference on Asia Agriculture and Animal (ICAAA 2013)

MOSCOW, RUSSIA

SK ROYAL HOTEL

July 27-28, 2013

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July 27, 2013 (Saturday)

SK ROYAL HOTEL

10: 00 – 12: 30 13: 30 – 17: 00	Arrival and Registration
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Note: (1) You can also register at any time during the conference.

(2) The organizer doesn't provide accommodation, and we suggest you make an early reservation.

(3) One Excellent Paper will be selected from each oral session. The Certificate for Excellent Papers and will be awarded in the Closing Ceremony on July 28, 2013.

Instructions for Oral Presentations

Devices Provided by the Conference Organizer:

Laptops (with MS-Office & Adobe Reader)

Projectors & Screen

Laser Sticks

Materials Provided by the Presenters:

PowerPoint or PDF files (Files shall be copied to the Conference Computer at the beginning of each Session)

Duration of each Presentation (Tentatively):

Regular Oral Session: about 7 Minutes of Presentation 3 Minutes of Q&A

Keynote Speech: 30 Minutes of Presentation 5 Minutes of Q&A

Conference website and Secretariat Contact:

ICBLS 2013: www.icbls.org icbls@cbees.org

ICNFS 2013: www.icnfs.org icnfs@cbees.org

ICAAA 2013: www.icaaa.org icaaa@cbees.org

Morning, July 28, 2013 (Sunday)

Venue: Ruby

08:40-08:50	Opening Remarks Saji Baby Environmental Manager (Research and Consultation) & Principal Scientist, GEO Environmental Consultation, Kuwait
08:50-09:30	Keynote Speaker I Byoung Ryong Jeong Department of Horticulture, College of Agriculture & Life Science, Gyeongsang National University, Korea "Tissue culture as an efficient tool for mass propagation and research of ornamental and medicinal plants"
09:30 – 10:10	Keynote Speaker II Saji Baby Environmental Manager (Research and Consultation) & Principal Scientist, GEO Environmental Consultation, Kuwait "Ecological Risk Studies on the Survival of Marine Biotic Organisms During Dredging and Reclamation"
10:10-10:30	Taking Photo and Coffee Break

Morning, July 28, 2013 (Sunday)

SESSION – 1 (ICAAA)

Venue: Ruby

Session Chair: Byoung Ryong Jeong

Time: 10:30 – 12:00

T013	Effects of Abortion and Stage of Lactation on Chemical Composition and Mineral Content of Goat Milk from Mixed-Breed Goat on Rangeland M. Mellado and J. E. Garcia <i>Abstract</i> —The objective of this study was to analyze the chemical and mineral composition of aborted goats as well as goats with normal kidding for an entire lactation (five months; rainy season under range conditions), and the effect of stage of lactation on various raw milk components. Thirty one multiparous goats of mixed-breed goats were used, 16 carried their pregnancy to term and 15 aborted about the fourth month of pregnancy. Percentage of milk fat fluctuated greatly ($P < 0.01$) throughout lactation with no differences between aborted and non-aborted goats (5.0 vs. 4.8 g/100 g). Percentage protein was higher ($P < 0.05$) in aborted goats compared to non-aborted goats (4.7 vs. 4.5 g/100 g). During the early stage of lactation, milk contained higher ($P < 0.01$) lactose levels which then decreased gradually towards the end of lactation. No difference in this milk component was detected between groups of goats (4.6 vs. 4.5 g/100 g). Both magnesium and manganese in goat milk were higher in aborted than non-aborted goats. It was concluded that some milk components are increased in milk from goats whose lactation initiate with abortion, compared with milk from goats whose lactation derive from normal kidding.
T018	Serum Calcium, Potassium, Phosphorus and Cobalt Levels of Awassi Ewes Maintained at Village Conditions during Lactation Period Gönül GÜRSU and Turgut AYGÜ

	<p><i>Abstract</i>—In this study, it is aimed to be determined blood serum calcium (Ca), potassium (K), phosphorus (P), and cobalt (Co) levels of Awassi ewes maintained at village conditions. Totally, 63 Awassi ewes with 2 and 3 years old were used as animal material.</p> <p>In the beginning (April), the middle (May), and the end (June) of lactation period, it were determined that means of Ca, K, P, and Co concentrations in blood serum were 1.2806 mg/l, 3.3888 mg/l, 5.0706 mg/dl and 0.037608 mg/l for April; 1.1805 mg/l, 3.4088 mg/l, 5.1286 mg/dl and 0.0176 mg/l for May; 1.7801 mg/l, 3.6048 mg/l, 4.8919 mg/dl and 0.0223 mg/l for June, respectively.</p> <p>As a result, the findings suggested that Ca, K, P, and Co levels of blood serum in Awassi sheep were within normal range for rural conditions.</p>
T026	<p>Effect of Cutting Interval and Cutting Height on Yield and Chemical Composition of King Napier grass (<i>Pennisetum purpureum x Pennisetum americanum</i>)</p> <p>Pipat Lounglawan, Wassana Lounglawan and Wisitiporn Suksombat</p> <p><i>Abstract</i>—The experiment was conducted to determine the effects of cutting interval and cutting height on the yield and nutrient composition of King Napier grass (<i>Pennisetum purpureum x Pennisetum americanum</i>) when grown on a sandy soil in the Northeast of Thailand. The cutting intervals were 30, 45 and 60 days between harvests and the cutting heights were 5, 10 and 15 cm above ground level. The experiment was a 3×3 factorial layout in a randomized complete block design with 4 replications-giving a total of 36 plots each 3×3 m². Harvested plant material was weighed, dried and the ground subsamples taken for analyses of crude protein (CP), crude fiber (CF), ash, ether extract (EE), acid detergent fiber (ADF), neutral detergent fiber (NDF), acid detergent lignin (ADL), Hemicellulose and Cellulose. Results showed that increasing the cutting interval (i.e. advancing age of maturity) increased dry matter and nutrient yields significantly. In terms of nutrient content, it also increased the crude fiber, acid detergent fiber (ADF), neutral detergent fiber (NDF) and acid detergent lignin (ADL) percent in the plant. However, crude protein and ash percent was markedly decreased as the cutting interval increased. Increasing cutting height had no effect on dry matter yield and yields of nutrients, but in terms of nutrient content, it decreased crude fiber content. The percent EE, NDF, ADF, Hemicellulose and Cellulose in the plant was unaffected by cutting height. From the results presented it is clear that cutting a stand of King Napier grass every 45 to 60 days will achieve greater dry matter and nutrient yields than cutting more frequently, at 30 days. The cutting height at harvest, whether 5, 10 or 15 cm above ground level had no effect on dry matter or nutrient yields of King Napier grass.</p>
T10007	<p>Utilization of <i>Vetiveria zizanioides</i> (L.) Nash Leaves in <i>Ganoderma lucidum</i> Cultivated</p> <p>R. Sornprasert and S. Aroonsrimorakot</p> <p><i>Abstract</i>—The aim of this reserch were investigate the substitution of sawdust with <i>Vetiveria zizanioides</i> (L.)Nash, Sri Langka cultivar on the media in mycelia growth of <i>Ganoderma lucidum</i> in plastic bag. The suitable three media from eleven formulas with different weight ratio of sawdust and <i>V. zizanioides</i> leaves at 100:0, 0:100 and 20:80 are selected in this research and gave the biological efficiency with 42.72, 00.00 and 40.71% respectively. This results show the opportunity for substitution of sawdust with <i>V. zizanioides</i> leaves which can reduce the production cost of <i>G. lucidum</i>. Nutrition analysis of fruiting body of mushroom are cultivated on different type of the substrates, particularly sawdust 100:0 in plastic bag, found more protein than cultivated in sawdust 20:80 with 10.29 and 8.45 mg/100 g dry weight in <i>G. lucidum</i> respectively. In amount of essential amino acid and non-essential amino acid of <i>G. lucidum</i> cultivated sawdust 100:0 gave more amino acid than 20:80.</p>
T10010	<p>Effects of Feeding <i>Mentha pulegium</i> L. as an Alternative to Antibiotics on Performance of Broilers</p> <p>Majid Goodarzi and Shahram Nanekarani</p> <p><i>Abstract</i>—This experiment was conducted to evaluate the effects of different levels of powdered <i>Mentha pulegium</i>L. (pennyroyal; medicinal plant) obtained from its dried aerial part on performance and carcass</p>

	<p>traits, of broilers. 200 broiler chicks (Ross 308) were used in a completely randomized design in five treatments and four replicates (10 birds per replicate) for 42 days. The treatment groups consisted of a control group (C) with no pennyroyal and Antibiotic supplementation, (A) with no pennyroyal and contain 300mg/Kg antibiotic virginiamicin and B, D and E experimental groups with different levels of pennyroyal (1, 2 and 3%, respectively). There were significant differences between treatments on performance and carcass traits of broilers ($p < 0.05$). The lowest amount of daily weight gain (43.50 g) and the highest feed conversion (1.75) were observed in the control group, whereas the highest amount of daily weight gain (49.9 g), the lowest feed conversion (1.62), and the highest breast percent (23.08) were observed in Group A. There was no significant difference between Groups A and D in the yield trait. The overall results showed that the use of 2% of pennyroyal medicinal plant in the diets of broilers has positive effects on their performance and carcass traits.</p>
T10011	<p>Use of Grape Seed Flour in Feed for Lambs and Effects on Performance and Meat Quality Ragni M., Vicenti A., Melodia L. and Marsico G. <i>Abstract</i>—Production performance was measured on lambs fed with feed containing grape seed flour; weight gain, feed consumption and slaughtering parameters were recorded. 24 "Gentile di Puglia" lambs were divided into four homogeneous groups as regards weight; from the age of 50 days they were fed for a further 63 days on complete feeds in pellet form. The feeds contained 0, 10, 20 or 30% grape seed flour. The feeds containing this by-product gave productive responses comparable to, or even better than, those obtained without by-product. A content of 10% grape seed meal in the feed produced weight gains and final live weights greater ($P < 0.05$) than those produced by the control feed (261 g/d vs. 222 g/d and 34.016 kg vs. 31.533 kg). The use of up to 20% grape seed meal gave feed conversion indexes similar to those obtained using the control feed. Slaughtering data, pH measurements, dissection data and meat chemical composition were not influenced by the type of feed. Interesting findings were obtained from the fatty acid composition, which showed that increasing levels of inclusion of grape seed flour in the feed decreased saturated fatty acids, increased unsaturated fatty acids and improved dietary characteristics of the meat with the best indices of atherogenicity and thrombogenicity.</p>
T10012	<p>Analysis of Polymorphism of Callipyge Gene in Lori Sheep by PCR-RFLP Method Shahram Nanekarani, majid Goodarzi, Morteza Mahdavi <i>Abstract</i>—The callipyge locus has been localized in the telomeric region on ovine chromosome 18, within a cluster of imprinted genes. In this study were collected blood samples from 124 Lori sheep. Genomic DNA was extracted from blood sample. Gel monitoring and spectrophotometer methods were used to determination quality and quantity of DNA. <i>FaqI</i> enzyme was used for restricting of PCR products. Digested products were separated by electrophoresis on 2% agarose gel and visualized after staining with ethidium bromide on UV transillumination. The PCR product (426 bp) was digested by restriction endonucleases <i>FaqI</i>. The <i>FaqI</i> digestion of the PCR products produced digestion fragments of 395, 278, 117 and 31 bp. Data analysis was done using PopGen32 software. There was no difference between digestion patterns and all sampled animals displayed AA genotype. As such, three 278, 117 and 31 bp amplified fragments from enzyme digestion were observed for all animals, indicating that the total population of sheep was monomorphic for CLPG gene.</p>
T10013	<p>Water Use Efficiency, Irrigation Management and Nitrogen Utilization in Rice Production in the North of Iran Majid Ashouri <i>Abstract</i>—Iran with nearly 165 million hectare of land area and amount of rainfall equal to 300mm in 67%</p>

	<p>of its territorial land, is considered as a semi-dry region in the world. Rice production in Iran needs to be increased to feed a growing population, whereas water for irrigation is getting scarce. One way to decrease water consumption in paddy field is the change of irrigation regime and replacement of continuous submergence to alternate submergence. In order to investigate the effect of different regimes of irrigation and nitrogen fertilizer on yield of hybrid rice, an experiment was conducted at the Rice Research Institute of Iran during crop season 2008. The experiment was arranged in split plot based on completely randomized block design with 3 replications in which water regimes were main factor included continuous submergence and alternately submergence (irrigation intervals of 5, 8 and 11days) and nitrogen fertilizer levels were sub factor included 0, 90, 120 and 150 kg/ha. Grain yield, water use efficiency, relative water content, total nitrogen, grain nitrogen and nitrogen harvest index were statistically the same under continuous submergence and irrigation interval of 5 and 8 days and were lowest in 11- day interval. total nitrogen, grain nitrogen and nitrogen harvest index decreased with the increment of nitrogen. we concluded that 8- day interval could reduce water consumption in paddy fields in the North of Iran.</p>
T30001	<p>Herbicide Doses and Application Times in Weed Suppression on Different Red Bean Varieties Meisam Zargar, Elena N Pakina and Elena V Romanova</p> <p><i>Abstract</i>—This study was conducted to evaluate the effect of different application times and doses of bentazon on weeds growth in different red bean (<i>Phaseolus calcaratus</i>) cultivars. Three factors were studied in split factorial in the form of a randomized complete block design with three replications. The main factor was red bean cultivar (Naz and Derakhshan), the sub factor was time of herbicide application (one sprayed at the third trifoliolate stage and another sprayed 15 days after the first spray), and the sub-sub factor was herbicide application dose (1.5, 2.5, 3 and 3.5 li/ha). Results indicated that the treatments significantly affected most of the measured traits. The best weed control was obtained in Naz cultivar. Spraying 3.5 li/ha bentazon at the third trifoliolate stage was the most effective herbicide treatment which reduced weeds infestation and increased red bean yield and yield components.</p>
T30004	<p>Foliar Application of Humic Acid on Plant Height in Canola Behzad Sani</p> <p><i>Abstract</i>—Humic acid is a principal component of humic substances, which are the major organic constituents of soil. In order to the foliar application of humic acid on plant height in canola spring cultivar (RGS-003 cul.), this experiment was conducted in 2012 at Islamic Azad University Shahr-e-Qods Branch in Tehran by a completely randomized design with four replications. The factors studied included foliar application of humic acid (Control, 0.5, 1, 1.5 and 2%) that sprayed in three stages (stem elongation, flowering stage and silique formation stage). The results showed that foliar application of humic acid significantly affected plant height and highest this parameter was achieved under 2% foliar application of humic acid and the lowest plant height was obtained under control conditions. Also, means comparison showed that plant height under 0.5% foliar application of humic acid and 1% foliar application of humic acid were in a similar statistical group. The results showed that foliar application of humic acid decreased nitrogen application in soil that can be the most important for the non-pollution of soil by nitrogenous fertilizers.</p>
T30005	<p>The Grazing of Pampangan Buffaloes at Non Tidal Swamp in South Sumatra of Indonesia Ali A.I.M, S Sandi, Muhakka, Riswandi and D Budianta</p> <p><i>Abstract</i>—The grazing of Pampangan buffaloes at non tidal (lebak) swamp in South Sumatra of Indonesia is one of effort to enhance farmer income in South Sumatra. This research is aimed to investigate the characteristics of Lebak swamp used as a grazing land of Pampangan Buffaloes included soil physical and chemical properties, water quality, land use in Lebak swamp, and high of flooding; to find out botanical compotion and vegetation consumed by Buffaloes, nutrition value of forage and productivity of</p>

	<p>Pampangan Buffaloes. It was concluded that water quality and soil fertility found are low level with highest flooding occurred in March 2012, and lowest flooding taken placed in June and July; existence of rice and vegetables cultivation are shown in low flooding season, as well as for palm oil plantation encourages emergence the interest conflict between buffalo farming and crop cultivate activities; amounting to 23 species of vegetation are identified, 14 specieses are consumed by Buffaloes with the chemical composition varies among species; high content of fiber fraction, low crude protein content will be resulting low productivity of Pampangan Buffaloes.</p>
T30006	<p>Application of Ammoniation-Fermentation Technology Based on Palm Plantation Waste for Increasing Productivity of Pampangan Buffalo</p> <p>Riswandi, A. I. M. Ali, S. Sandi and Muhakka</p> <p><i>Abstract</i>—This research aimed to study the ammoniation-fermentation technology based on palm plantations waste in increasing productivity of Pampangan Buffalo. Research used a Latin Square Design (RBSL) 4 X 4. The treatment consists of A = Grass+Concentrates, B = Grass+Palm Fiber+Concentrates, C = Grass+Ammoniation Palm Fiber+Concentrates, D = Grass+Ammoniation-Fermentation Palm Fiber+Concentrate. The observed variables were consumption of dry matter, crude protein, TDN, digestibility of (dry matters, organic matter, crude protein, and crude fiber), and body weights. The research showed that treatment using ammoniation-fermentation technology (EM-4 and urea) not significantly effected ($P>0.05$) consumption of dry matter, crude protein, TDN, digestibility of (dry matters, organic matter, and crude fiber), and body weights, but significantly effected ($P< 0.05$) digestibility of crude protein. It was concluded that the addition of urea and EM-4 through the amoniation-fermentation process were relatively equal over the consumption, digestibility, and body weight gain of Pampangan Buffalo.</p>

12:00 – 13:30	Lunch
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Afternoon, July 28, 2013 (Sunday)

SESSION – 2 (ICBLS&ICNFS)

Venue: Ruby

Session Chair: Saji Baby

Time: 13:30 – 15:30

B30006	<p>The Study of the Physical Properties of Poplar's Wood-Polymer Multi Composite</p> <p>Afshin Veisi and Hooman Abbasi</p> <p><i>Abstract</i>—the aim of this research was to provide Poplar's Wood-polymer Multi Composite in order to improve its physical characteristics and its practical use in industry. In order to reach such a goal, a sample test is done with Monomer Styrene with the method of filled cell saturation and then heating in the iron machine to be polymerized. After providing Poplar's Wood-polymer Multi Composite, the physical characteristics of Poplar wood (such as porosity, special mass, contraction and expansion) were analyzed. The results taken from one-way variance shoed that the changes mostly were not significant. In temperature changes, only the percentage of polymer establishment was significant and in time changes no percentage was significant. In the analysis of factorial variance, the dependent effect of temperature and time, the only significant one was percentage of polymer establishment. Moreover, because of the mutual effect of time and temperature, only the percentage of polymer establishment was significant and other</p>
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	characteristics were not significant.
B30011	<p>Assessment of Mercury Intake through Consumption of Yellowfin Seabream (<i>Acanthopagrus latus</i>) from Musa Estuary</p> <p>Alireza Safahieh, Sedigheh Babadi, Seyed Mohammad Bagher Nabavi, Kamal Ghanemi, and Mohammad Taghi Ronagh</p> <p><i>Abstract</i>—Fish constitute a major part of people diet in southern Iranian cities due to the neighborhood of those cities to the Persian Gulf. Previous studies have demonstrated that Musa Estuary is polluted by mercury. Yellow sea bream is well distributed in this water body. To evaluate mercury level in this economically important fish a total number of 50 Yellowfin seabream were caught from 5 different creeks in Musa estuary including Zangi, Jafari, Petroshimi, Ghazaleh and Majidieh. The muscle tissues of the fish were digested and their Hg content was analyzed using atomic absorption spectrophotometer equipped with cold vapor system. Hg concentration in samples ranged from 0.44 to 1.46 mg/kg. In more than 88% of cases Hg concentration in fish exceeded the FAO/WHO permissible limit. The weekly mercury intake via fish consumption was estimated as 4.87 to 12.07 and 1.01 to 2.50 µg/kg body weight for children and adults respectively. The Estimated Weekly Intake (EWI) of mercury was higher than the Provisional Tolerable Weekly Intake (PTWI) for children. In addition, the calculated consumption limits of Yellowfin seabream for children and adults were 3 and 15 times per year respectively.</p>
B30016 Poster	<p>The Ecological and Sytematic Mean of Hair Measurements of European Hares (<i>Lepus europaeus</i> Pallas, 1778) from Anatolia, Europe, NorthIsrael, as well as of Cape hares (<i>L. capensis</i> L.,1758) from South Israel</p> <p>Hakan SERT, Ali ERDOĞAN, Franz SUCHENTRUNK, and Ülk üG ül KURT</p> <p><i>Abstract</i>—In this study we studied the following questions: How meaningful are data on hair morphology and fur phenotypes for the systematics of hares (<i>Lepus europaeus</i> Pallas 1778)? Do hair characteristis refelct phylogeographic or ecogeographic variation? DA results indicate that macro measurements are concordant with taxonomic considerations; obviously they are affected more from ecological environment. On the other hand, instead of color zones and hair lengths, micro measurements are more significant datum for taxonomic (with support other datum) and ecologic studies. After the discriminant function analysis with the hair diameters, Anatolia, south-east Anatolia, north Israel and south Israel groups are very distinctive but Europe specimens are scattered on Israel and Anatolian populations. On the other hand, mean width of the hair cross section diameter is closely related with the annual ambient temperature.</p>
B30017 Poster	<p>Parasites: Disease Causing Fungi</p> <p>Hacer Sert</p> <p><i>Abstract</i>—Plant parasitic fungi are the most common pathogens encountered in plant disease problems. Fungal pathogens can cause leaf spots, blights, cankers, vascular wilts, and root rots, inter alia, in all types of plants including trees, flowers, shrubs, turf and groundcovers. This study aims to identify the species of parasite fungi found on flowering plants in the city of Kaş (Antalya/Turkey). The infected plant samples were collected in between February 2011- May 2013 (especially between March-November). From a total of around 560 infected samples, 82 were found to be infected by fungi. The results of the studies carried out on the host plant species in the area reveal a total of 56 parasite fungi species belong to Oomycetes, Ascomycetes, Basidiomycetes and Deuteromycetes.</p>
F0006	<p>Influence of Variety on Some Qualitative Aspects in the Forced Chicory Plants (<i>Cichorium intybus</i> L.) Grown in Peat</p> <p>Janez Hribar, Rajko Vidrih, Dragan Žnidarčič, Lea Demšar and Lovro Sinkovič</p>

	<p><i>Abstract</i>—Major yield parameters and some bioactive compounds in five cultivars of chicory (‘Treviso’, ‘Verona’, ‘Castelfranco’, autochthonous ‘Anivip’ and ‘Monivip’) commonly produced in Slovenia, have been investigated. The forcing method for developed roots was followed the traditional cultivation practice in peat. The total phenol content in chicory roots ranged from 50 to 150 mg GAE/100 g fresh weight, total flavonoid content from 2 to 11 mg QE/100 fresh weight and the antioxidative potential from 0.2 to 0.6 mg TE/g fresh weight. The fatty acids analysis revealed content of C16:0, C18:0, C18:1, C18:2 and C18:3. The total fatty acid content in chicory roots ranged from 180 to 230 mg/100 g fresh weight. The highest ratio (up to 50 %) is represented by α-linolenic acid, followed by linoleic (30 %), palmitic (16 %), oleic (4 %) and stearic (2 %).</p>
F0008	<p>The influence of Jerusalem artichoke as nutritional value increaser on microbiological parameters of confectionery products</p> <p>Maija Kronberga, Ilgā Gedrovica, Daina Karklina</p> <p><i>Abstract</i>—The confectionery industry is one of the fastest growing segments in the global food market. Unfortunately, confectionery products, including marmalade and cakes, have low nutrition value and high energetic value, which does not respond the rules of healthy diet. Jerusalem artichoke syrup and Jerusalem artichoke powder made from Jerusalem artichoke roots also are valuable products, rich in inulin, as well as vitamins and minerals, and can be used for fortification of marmalades and cakes. Concerning to new products consumers today demand high-quality products that are safe for health, but food production companies willing to produce new food products whom storage time is not less than of traditional food products, to find out this information is necessary to determine the microbiological parameters of freshly prepared new products and during storage. The objective of this work was to evaluate microbiological parameters of sugar confectionery and pastry, also and the changes during storage time if one of ingredient is partly replaced by product made of Jerusalem artichoke. The results of this research show, that sugar it possible to replace with Jerusalem artichoke syrup up to 40% of total amount of sugar, and so increase nutrition value of marmalades, taking into account the condition that after the clotting marmalades need to leave to dry. The study indicates that Jerusalem artichoke powder can be used for enrichment of cakes also to prolonging the storage time.</p>
F0009 poster	<p>Preparation and Some Properties of Protein Hydrolysate from Broiler Esophagus</p> <p>Manee Vittayanont, Preecha Tang and Pijittra Sumpuchanee</p> <p><i>Abstract</i>—The production of protein hydrolysate from esophagus of broiler from poultry processing waste was studied. The esophagus is composed of 13.91% protein, 82.77% moisture, 0.85% fat, 2.15% carbohydrate and 0.32% ash. The pigment and fat removal by washing for 15 minutes with 0.3, 0.5 and 0.7% sodium bicarbonate (NaHCO₃) solution compared with water (control) showed that when the NaHCO₃ concentration increased the redness (a*) and fat content of chicken esophagus decreased. The redness of sample washed by 0.3 and 0.5% NaHCO₃ was not significantly different while a significant (p<0.05) higher fat reduction was observed at 0.5%NaHCO₃. Therefore washing with 0.5% NaHCO₃ solution was adopted as raw material preparation for hydrolysis study using Alcalase and Papain at 55 and 65°C for 1 h. At the same concentration (0.1-0.9% w/w) Papain exhibited higher efficiency than Alcalase. Alcalase of 0.3% was selected to study the effect of hydrolysis time on degree of hydrolysis (DH). The results suggested that digestion for 17, 50 and 85 min resulted in the protein hydrolysis with DH of 6, 14 and 22% respectively. The compositions of all three DH level hydrolysates were 78.75-86.85% protein, 6.46-7.45% moisture, 0.76-0.84% fat and 3.16-3.99% ash. The higher DH caused the higher solubility but lower emulsifying activity index, emulsion stability index, foaming capacity and foaming stability of protein hydrolysate from broiler esophagus.</p>
F0012	Effects of Low Glycemic Index Sweeteners on Coconut Milk Ice Cream Qualities

poster	<p>Kongkarn Kijroongrojana <i>Abstract</i>—The development of a low glycemic index (GI) coconut milk ice cream by replacing 12% sucrose with xylitol, erythritol or inulin (DP= 2-5) at the same sweetness was carried out. The use of inulin led to the most pronounced increase of consistency coefficient and the highest hardness, but the lowest melting rate and overrun ($p<0.05$). GI of the control had the highest value, whereas those of samples with xylitol, erythritol and inulin were 59%, 75% and 79% lower than that of the control, respectively. Acceptance test revealed that among all sucrose substitution samples, the ice cream with erythritol obtained the highest overall liking scores ($p<0.05$). However, this sample (6.77 ± 1.01) had lower scores than the control (7.50 ± 0.86) ($p<0.05$).</p>
F0014	<p>Comparative Evaluation of Agricultural Residues in the Production of Dietary Fibers Daniela P. Leão, Jean C.S. Melo, Adriana S. Franca and Leandro S. Oliveira <i>Abstract</i>—The well-established health benefits associated with dietary fibers have not only increased consumer interest in fiber rich products, but also research interest in new fiber sources. In this study, we compared the potential of three agricultural residues, pequi peels, coffee husks and wheat bran, as substrates for the production of fiber rich powders. Dietary fiber contents ranged from 39.8 to 66.9g/100g, with the lowest and highest values corresponding to pequi peels and coffee husks, respectively. The amount of soluble fibers was higher for pequi peels and coffee husks in comparison to wheat bran, thus both pequi peels and coffee husks are probably more versatile in terms of applications, given the enhancement of hydration properties. Even though coffee husks presented high contents of phenolic compounds, the concentration in pequi peels was significantly higher. All fibers presented high antioxidant activity, with direct correlation to the amount of phenolics.</p>
F0020	<p>Evaluation of Physicochemical Properties of Iranian Mango Seed Kernel Oil Maryam Fahimdanesh, Mohammad Erfan Bahrami <i>Abstract</i>—Mango (<i>Mangifera indica</i> Linn.) is one of the most important tropical fruits in the world. During processing of mango, by-products such as peel and kernel are generated. The oil of mango seed kernel was extracted using Soxhlet apparatus and fatty acid composition shows that mango seed kernel oil consist of about 44–48% saturated fatty acids and 52–56% unsaturated. Stearic acid (37.73%) was the main saturated fatty acid, while oleic acid (46.22%) was the major unsaturated fatty acid in mango seed kernel oil. The specific gravity (0.9 at 40°C, refractive index (1.443 at 40°C, peroxide value (1.2 meq/kg), unsaponifiable matter (2.9%), free fatty acid (1.5%), saponification number (195), iodine number (55), melting point (30°C, and total lavibond colour (25) for mango seed kernel oil was determined. Result shows that mango seed kernel oil is more stable than many other vegetable oils rich in unsaturated fatty acids. Such oils seem to be suitable for blending with vegetable oils, stearin manufacturing, confectionery industry or/and in the soap industry.</p>
F1006	<p>Roman Snail's (<i>Helix Pomatia</i>) Meat Quality in Latvia Daina Ikauniece, Aleksandrs Jemeljanovs, Vita Strazdina <i>Abstract</i>—The meat of Roman Snails (<i>Helix pomatia</i>) as a foodstuff enjoying popularity in many European countries, in Latvia has so far retained a status of a rare delicacy however the interest of local consumers in it is gradually growing. In 2011, the Research Institute of Biotechnology and Veterinary Medicine „Sigra”, of Latvia University of Agriculture LLU, performed studies in its own trial facility for snails with an aim of establishing the biochemical indicators for the meat of wild Roman Snails found in Latvia versus meat of Roman snails cultivated and fed with different diets. The following indicators were measured both, for pedal mass and visceral mass of Roman Snails: dry matter, crude protein, crude fat, pH and minerals (crude ash, calcium and phosphorous). The dry matter content in pedal mass versus visceral mass of Roman Snails was essentially different ($p<0.05$). The crude protein amount established was equal both for</p>

	wild snails and cultivated snails having received special diets (13.41). Neither in pedal mass nor in the visceral mass the pH level exceeded 7.29. In visceral mass the amount of crude ash was significantly higher than in pedal mass ($p < 0.05$). The calcium level in the control group was essentially higher ($p < 0.05$) than that established for wild snails.

15:30 – 15:50

Coffee Break

Afternoon, July 28, 2013 (Sunday)

SESSION – 3 (ICNFS)

Venue: Ruby

Session Chair: Ilga Gedrovica

Time: 15:50 – 18:00

F1011 poster	<p>Screening of Gelatinolytic Enzyme Producing Bacteria for Production of Hydrolysate with Antioxidative Activity</p> <p>Samart Sai-Ut, Sootawat Benjakul and Punnanee Sumpavapon</p> <p><i>Abstract</i>—Over 500 different bacterial strains were isolated from 30 samples e.g., fish, containers and equipment from fish dock by swabbing technique. From the primary screening, twenty-five isolates capable of producing gelatinolytic enzymes higher than 5 U/mg were selected. Those possessed different morphologies. Based on activity tested at 45 °C, five isolates (D10, G02, H11, K12, and S13) were finally selected. Gelatinolytic activity ranged from 45.58 to 61.88 U/mg. When gelatin hydrolysates were produced by the enzyme from the selected isolates, DH of 4.70-6.22% was obtained. Hydrolysate exhibited varying antioxidative activities when tested by DPPH and ABTS radical scavenging assays. Among all hydrolysates, that produced from strain K12 showed the highest DPPH and ABTS radical scavenging activities (2.43 ± 0.12 and 133.70 ± 0.91 $\mu\text{mole TE/g protein}$). Gelatinolytic enzymes from selected isolates were able to hydrolyze gelatin, thereby producing antioxidative peptides, which could be used as natural antioxidant or functional food.</p>
F1013	<p>Identification of fresh shrimp and frozen-thawed shrimp by Vis/NIR spectroscopy</p> <p>Anhong Zhang, Fang Cheng</p> <p><i>Abstract</i>—Shrimp is an important breeding and export aquatic product in china. It is of great significance to do the identification of fresh shrimp and frozen-thawed shrimp. Vis/NIR spectral analysis technology combined with chemometrics methods have been applied in this study. Discriminant Analysis (DA), Discriminant partial least-squares (DPLS), Least Squares-Support Vector Machine (LS-SVM), three different pattern discrimination methods combined with different spectral preprocessing methods were used to establish qualitative models for differentiating these two kinds of shrimps. The result shows that spectra collected on the first and the third point after Savizky-Golay 19 point smoothing, DA model can realize correct classification of all samples. DPLS combined with Savizky-Golay 7 point smoothing can realize correct classification of all samples.</p>
F1014 poster	<p>Moisture Sorption Isotherm and Glass Transition of Palm Sugar Cake as Affected by Storage Temperature</p> <p>Mutita Meenune and Phisut Naknean</p> <p><i>Abstract</i>—The aim of this study was to determine the effect of storage temperature (20 °C and 30 °C) on moisture sorption isotherm (MSI) characteristic, equilibrium moisture content (EMC) and glass transition temperature (T_g) of palm sugar cake that produced from palm sugar syrup with either using an open pan or a vacuum evaporator. It was found that MSI of all palm sugar cake samples that stored under both</p>

	<p>storage temperatures was shown Type-III isotherms. This type can be found in a crystalline product. However, storage temperature did not effect on EMC when a sample stored under 11-75% of RH ($P \geq 0.05$). The EMC of all samples that stored under 20oC was higher than those stored under 30 °C and 85% of RH ($P < 0.05$). In addition, higher EMC was found in a sample that produced from palm sugar syrup with using an open pan when compared to samples that produced from palm sugar syrup with using a vacuum evaporator ($P < 0.05$). Storage temperature did not effect on the Tg of a samples. There was no significant difference in Tg of a sample that stored under 11-51% RH ($P \geq 0.05$). However, the Tg of a sample decreased with increasing RH in a range of 75-85%. Palm sugar cake that produced from palm sugar syrup with using a vacuum evaporator presented a higher Tg than that produced from palm sugar syrup with using an open pan ($P < 0.05$).</p>
F1015	<p>Big Breakfast Rich In Protein Improved Glycemic Control And Satiety Feeling In Adults With Type 2 Diabetes.</p> <p>Rabinovitz H, Boaz M, Ganz T, Wainstein J, Madar Z</p> <p><i>Abstract</i>-The present study was designed to evaluate the effect of breakfast size and composition on glycemic control, and its association with hormone profile in adults with type 2 diabetes. The present study is a randomized-controlled, open, clinical trial, including overweight/obese, non-insulin-dependent adults with type 2 diabetes. Participants were randomized to balanced hypocaloric diabetic diets with big breakfast (BB) or small breakfast (SB), (33% vs. 12.5% of total daily energy intake). The BB diet included higher percentage of protein and fat. Anthropometric measures were assessed every 2 weeks. Fasting adipokines and hormones, proinflammatory cytokines and lipid profile were performed at baseline and after a follow-up period (Week 13). Results: Of the 59 enrolled participants, 47 completed the study. At end of follow-up, in the BB than SB group there were greater HgA1c reduction (-4.62% vs. -1.46 %, $p=0.047$) and greater systolic blood pressure reduction (-9.58 vs. -2.43 mmHg; $p=0.04$). Additionally, in the BB group was greater dose reductions in DM medications (31% vs. 0%; $p=0.002$) while in the SB group there was greater dose increases (16.7% vs. 3.4%; $p=0.002$). Hunger scores were lower in the BB group and greater improvements in fasting glucose were observed in the BB group comparison to the SB group. Conclusions: A simple dietary manipulation of BB diet rich in protein and fat appears to have additional benefits when compared to a conventional diabetic's low-calorie diet in individuals suffering from type 2 diabetes.</p>
F1018	<p>Nutrition Value of Deer, Wild Boar and Beaver Meat Hunted in Latvia</p> <p>Vita Strazdina, Aleksandrs Jemeljanovs, Vita Sterna, Daina Ikauniece</p> <p><i>Abstract</i>—A game animals – deer (<i>Cervus elaphus</i>), wild boar (<i>Sus scrofa scrofa</i>) or beaver (<i>Castor fiber</i>) - every autumn and winter period provide an excellent investment, diversification of many consumer meals. In last year's consumption and assortment of game meat products significantly increase. Investigations about biochemical composition of game meat are not very much. The meat of wild animals is more favorable for human health because it has lower saturated fatty acids content, but higher content of protein. Investigations were carried out in wild animals different regions of Latvia. In the studied samples protein, intramuscular fat, fatty acids, cholesterol and microelement content were determined. The results of the conducted research suggest, that game meat samples have higher protein and essential fatty acid content in comparison with domestic animals. The amount of fat in all analyzed samples does not differ greatly, although the fatty acid composition in wild game meat differs significantly. It was calculated the ratio of total saturated fatty acids, ω-6 and ω-3. When evaluating the microelement content of the meat there is a great difference in iron and manganese.</p>
F1020	<p>The Evaluation of the Suitability of Fish Wastes as a Source of Collagen</p> <p>Samantha Pang, Ying Ping Chang and Kwan Kit Woo</p>

	<p><i>Abstract</i>—Fish wastes such as skin, scales, bones and fins are major by-products in the fishery and aquaculture industries which have high collagen content. Therefore, an investigation into making more effective use of under-utilized resources, acid-solubilized collagen (ASC) was extracted from fish skin, scales bones and fins. As a result, the yields of skin, scales, bones and fins collagens are 70.67%, 13.03%, 38.03% and 40%, respectively. SDS-PAGE pattern showed that ASCs of fish skin, scales, bones and fins are all type I collagen, which are composed β, α_1 and α_2 chains. The molecular weight of fish skin, scale and fin α_1, α_2 and β chains are 132.044kDa, 120.065kDa and 220.673kDa, whereas the molecular weight of fish bone α_1, α_2 and β chains are 139.798kDa, 124.72kDa and 229.229kDa. Denaturation temperatures (T_d) of ASCs from skin, scales, bones and fins were 32.4°C, 35.8°C, 37.8°C and 32°C, respectively. Fourier transform infrared spectroscopy proved that ASCs are integrated and native. The results suggest that collagen of fish waste skin, scales, bones and fins have the potential to be an alternative source of collagen for various application in the future</p>
F1023 poster	<p>Physico-Chemical Properties of Gelatin Films Incorporated with Different Hydrocolloids Thummanoon Prodpran, Soottawat Benjakul, Manee Vittayanont and Sitthipong Nalinanon</p> <p><i>Abstract</i>—Effect of different hydrocolloids (chitosan, rice flour, soy protein isolate and curdlan) at different ratios (gelatin/hydrocolloid = 10/0, 8/2, 6/4, and 5/5 (w/w)) on some properties of fish gelatin film was investigated. Incorporation of chitosan at the ratio of 8/2 yielded the blend film with higher tensile strength (TS) and elongation at break (EAB), compared to the control gelatin film ($p < 0.05$). However, incorporation of chitosan at other ratios as well as addition of other hydrocolloids at all ratios studied resulted in decreased TS of the resulting blend film as the amount of hydrocolloids increased ($p < 0.05$). Among blend films tested, incorporation of chitosan rendered the blend films with better mechanical properties, compared to those added with other hydrocolloids of the same ratio. Moreover, all gelatin-based blend films added with all types of hydrocolloids of all ratios exhibited lower water vapor permeability (WVP) than did the control gelatin film without hydrocolloid addition ($p < 0.05$). Nevertheless, blend films added with all types and ratios of hydrocolloids studied were more yellowish (higher b^*-value) and less transparent than the control gelatin film, especially for those incorporated with soy protein isolate. Therefore, incorporation of appropriate type and amount of hydrocolloid (i.e. chitosan at 8/2 in this study) could improve water vapor barrier and mechanical properties of gelatin-based film.</p>
F2003	<p>Microbiology and safety of bran from Latvia Vitalijs Radenkovs, Dace Klava, Karina Juhnevic</p> <p><i>Abstract</i>—Scientific work was undertaken to establish the microbiological status of Latvian wheat (<i>Triticum aestivum</i> L) and rye (<i>Secale cereal</i> L) bran the prevalence of microorganisms in the four bran samples. Bran's was obtained from industrial mills Stock Company "Rigas dzirnavnieks", SC "Jelgavas dzirnavnieks" and SC "Dobeles dzirnavnieks", harvested period was summer of 2012. The highest microbial contaminations with yeasts on the bran samples were found in wheat bran with large particle size "Dobeles dzirnavnieks" (WLSR), its approximate contamination is $10 \ln \text{CFU g}^{-1}$, in the second place are wheat bran with large particle size "Rigas dzirnavnieks" (WLSR) - $8 \ln \text{CFU g}^{-1}$. Assessing microbial contaminations with moulds it's possible to conclude that the more polluted bran is (WLSR) - $8 \ln \text{CFU g}^{-1}$. Investigated bacterial impurity of bran, it can be stated that there are not significant differences between the samples ($p > 0.05$), bacterial impurity ranged from 8 to $10 \ln \text{CFU g}^{-1}$.</p>
F2004	<p>Micronutrient quality of two selected indigenous African leafy vegetables and their potential in reducing hidden hunger in rural South Africa George Grace, Gqaza Mandisa Bomikazi, Njume Collise and Goduka Nomalungelo</p> <p><i>Abstract</i>—Micronutrient quality of two indigenous leafy vegetables (ILVs) <i>Chenopodium album</i> (<i>C album</i>) and <i>Solanum nigrum</i> (<i>S nigrum</i>) commonly used in the rural African Xhosa diet were evaluated</p>

	<p>using standard laboratory methods. Both leaves were found to have calcium, potassium, Magnesium, sodium and iron as major elements and substantial quantities of zinc and selenium. The results of this study indicate that <i>Solanum nigrum</i> and <i>Chenopodium album</i> have the potential to serve as good sources of these elements and alleviate some micronutrient deficiencies in the South African population.</p>
F2005	<p>Nutritional Assessment of <i>Chenopodium album</i> L. (<i>Imbikicane</i>) Young Shoots and Mature Plant-Leaves Consumed in the Eastern Cape Province of South Africa</p> <p>Bomkazi M Gqaza, Collise Njume, Nomalungelo I Goduka and Grace George</p> <p><i>Abstract</i>—The aim of this study was to determine the nutritional content of <i>Chenopodium album</i> young shoots and mature plant-leaves locally consumed in the Eastern Cape Province of South Africa. Young shoots and mature plant-leaves of <i>C. album</i> were analysed for proximate, vitamins and mineral composition according to AOAC standard analytical procedures. The mean values for carbohydrates, protein and fibre in the young shoots were 4.0, 32.2 and 37.0 (g/100g) while those for the mature plants were 7.0, 29.2 and 36.5 (g/100g) respectively. The calcium, potassium and magnesium content of young shoots was 12991, 45799 and 7982 (mg/1000g) while those for the mature plants were 18213.2, 49028.6 and 13821.5 (mg/1000g) respectively. Sodium was 48.8 and 68.0 (mg/100g) in young shoots and mature plants respectively. The microelements of Fe, Zn, Cu in the young shoots were 218.1, 26.2 and 14.0 (mg/1000g) while for the mature plant, they were 120.4, 23.0 and 9.1 (mg/1000g) respectively. Arsenic was 1.8mg/1000g, Sb and Sn measured <0.05mg/1000g and Cr measured 0.9mg/L in both young shoots and mature plants. The measurements for vitamin C were 5.6 and 5.2(mg/100g) while β-carotene measured 46 and 68 (μg/100g) in young shoots and mature plants respectively. Generally, the nutrient content of young shoots and mature plant-leaves were similar ($P>0.05$). These results indicate that <i>C. album</i> young shoots and mature plants could serve as potential sources of important dietary nutrients for the alleviation of problems associated with malnutrition in South Africa.</p>
F2006	<p>The proximate composition of <i>S. nigrum</i> plant-leaves consumed in the Eastern Cape Province of South Africa</p> <p>Bomkazi M Gqaza, Collise Njume, Nomalungelo I Goduka, Grace George</p> <p><i>Abstract</i>—The aim of this study was to determine the proximate composition of <i>S. nigrum</i> plant-leaves locally consumed in the Eastern Cape Province of South Africa. Plant-leaves of <i>S. nigrum</i> were analysed for proximate composition according to AOAC standard procedures. The moisture content was determined gravimetrically by oven-drying of samples at 105⁰C. Ash content was determined gravimetrically by igniting the sample in a muffle furnace at 550⁰C for 5 hours. Fibre was determined gravimetrically after gelatinisation of the sample with heat stable α-amylase, which was followed by the enzymatic digestion with protease and amyloglucosidase to remove protein and starch, respectively. Fat and fatty acids were extracted by hydrolytic method which was followed by methylation of fatty acids and their subsequent quantification by capillary gas chromatography with flame ionization detection. Proteins were analysed by Dumas method of combustion. Carbohydrates and energy were calculated by deference. The mean values for carbohydrates, protein, fibre, fat, ash and moisture were 20.0, 32.3, 26.9, 1.8, 12.4 and 6.6 (g/100g), respectively. Amounts of soluble sugars such as sucrose, maltose, glucose, and fructose were 0.4, 4.1, 5.1 and <0.1 g/100g, respectively. These results indicate that <i>S. nigrum</i> could serve as potential source of important dietary nutrients for the alleviation of problems associated with malnutrition in South Africa.</p>

July 28, 2013 19:00

Dinner and Closing Ceremony

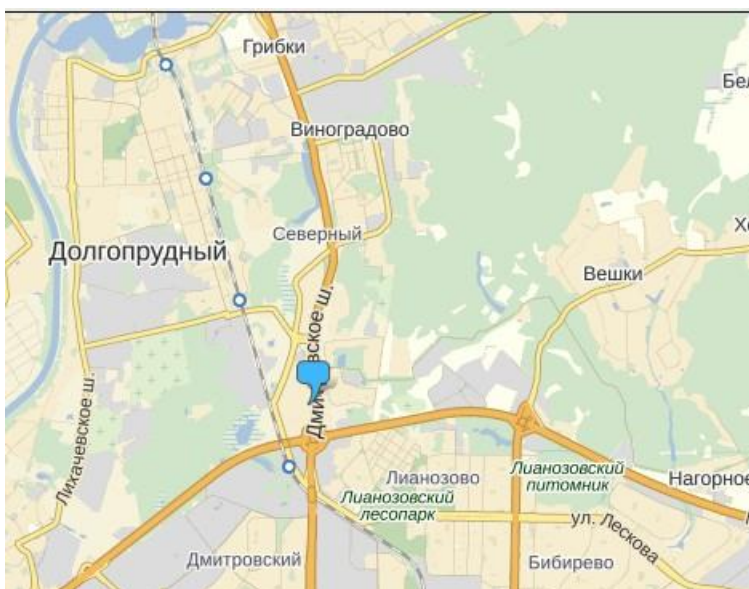
Conference Venue

SK ROYAL HOTEL

<http://www.sk-royal.ru/>

Contact person: Zhanna Igityan;

E-mail address: reservation@sk-royal.ru; **Tel:** 8 (495) 988-54-85



PS: Please mention the conference name when you reserve the hotel room.



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All papers of ICPPE 2014 will be published in the International Journal of Materials Science and Engineering (IJMSE, ISSN: 2315-4527), and all papers will be included in the Engineering & Technology Digital Library, and indexed by Ulrich's Periodicals Directory, Google Scholar, EBSCO, Electronic Journals Digital Library and sent to be reviewed by EI Compendex and ISI Proceedings

Important Date

Paper submission (Full Paper)	Before October 25, 2013
Notification of acceptance	On November 15, 2013
Authors' Registration	Before December 5, 2013
Final paper submission	Before December 5, 2013
ICPPE 2014 Conference Dates	January 24-25, 2014

SUBMISSION METHODS:

Conference Template ([DOC](#))

Conference Website: www.icppe.org

1. <https://www.easychair.org/account/signin.cgi?conf=icppe2014> ; (.pdf)

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ICCBE 2014 Conference Dates	January 24-25, 2014

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Important Date

Paper submission (Full Paper)	Before January 11, 2014
Notification of acceptance	On January 31, 2014
Authors' Registration	Before February 20, 2014
Final paper submission	Before February 20, 2014
ICCUE 2014 Conference Dates	March 29-30, 2014

SUBMISSION METHODS:

Conference Template: ([DOC](#))

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The 2014 International Conference on Food Security and Nutrition (ICFSN 2014) is the premier forum for the presentation of technological advances and research results in the fields of Food Security and Nutrition. ICFSN 2014 will bring together leading engineers and scientists in Food Security and Nutrition from around the world.

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Final paper submission	Before February 20, 2014
ICFSN 2014 Conference Dates	March 29-30, 2014

SUBMISSION METHODS:

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SUBMISSION METHODS:

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