

## Past conference report of 4<sup>th</sup> Global Summit on Food science and Healthcare Nutrition

Osama O Ibrahim



The conference 4<sup>th</sup> Global summit on Food science and Healthcare Nutrition has been completed on March 11-12, 2020 at Zurich, Switzerland. The scientists, researchers, principal scientist and scholars has been gathered at Zurich & Rumlang Hotel .

The scientific event has been organized by eminent organizing committee members in the theme of "Foreground for Advanced Food science, Nutrition and diet".

We heartily thankful to all attendees like keynote speakers, OCM, Plenary Speakers, Moderator, Young Research Forum and delegates who contributed their work which made the event more successful.

The conference has been conducted under various sessions for presentations. They are

- Food science and technology
- Food chemistry and Microbiology
- Food Nutrition and Dietary supplement
- Food Fraud and quality
- Food and Dairy Technology
- Healthcare and Nutrition
- Food safety and defence
- Functional Food and Food innovation
- Medical Foods and Nutraceuticals
- Pregnancy and Pre pregnancy nutrition
- Food addiction and eating disorder
- Agriculture and plant science
- Food and Beverages
- Diet and Nutrients
- Prebiotics and Probiotics food
- Food-borne illness and allergies
- Clinical Nutrition
- Foodomics
- Paediatric and Child Nutrition
- Sports Nutrition
- Nutrigenomics
- Case Studies

Food science 2020 extend its honour to the below mentioned participants

- Osama O Ibrahim, USA
- Majda Ortan, Slovenia
- Russel Cersosimo, USA
- Linda Bruetsch, Switzerland

- Omaima Nasir, KSA
- Luisina Luz Zanuttini, Argentina
- Mariana Soledad Biasoli, Argentina
- Leena Raje, India
- Amrita Behel, India
- Roberto Cannataro, Italy
- Nasrin Nasimi, Iran
- Waggwa Joram Andrew, Uganda
- Sohair Shommo, Sudan

Let us we meet again @ Food science 2021

### BIOGRAPHY

Osama O Ibrahim is a highly-experienced principal research scientist with particular expertise in the field of microbiology, cell biology and bioprocessing for both bio pharmaceuticals and food bio-ingredients. He is knowledgeable in microbial screening, culture improvement, molecular biology, genetic engineering, fermentation research (antibiotics, enzymes, therapeutic proteins, organic acids), biochemistry

(metabolic pathways, enzymes kinetics, enzymes immobilization, bioconversion) and analytical biochemistry. He received his B.S. in Biochemistry with honour and two M.S. degrees in Industrial fermentation and in Microbial physiology. He received his Ph.D. in Basic Medical Science (Microbiology, Immunology and Molecular biology) from New York Medical College.

### PUBLICATIONS

Identified emerging technology in microbiology, enzymology and molecular biology and established the potential ones for Kraft foods business.

Initiated external researchers projects with several Universities and Provided technical support and evaluation for these projects.

Maintained literature surveillance / expertise in emerging Bio-technologies for biotechnolgy industries

Provided microbial support, HACCP plan evaluation, and raw materials specifications for food manufacturing

Evaluated emerging rapid microbial detections and diagnostics for food safety.

Developed food bio-preservation systems for several Kraft food products, and evaluated several emerging physical preservation technologies.

4<sup>th</sup> Global Summit on Food science and Healthcare Nutrition, Zurich | March 11-12, 2020