

Fourth International Conference on Food Studies

20-21 OCTOBER 2014 | MONASH UNIVERSITY PRATO CENTRE | PRATO, ITALY | FOOD-STUDIES.COM



FOURTH INTERNATIONAL CONFERENCE ON FOOD STUDIES

MONASH UNIVERSITY PRATO CENTRE
PRATO, ITALY

20-21 OCTOBER 2014

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 COMMON
GROUND

INTERNATIONAL CONFERENCE ON FOOD STUDIES

www.food-studies.com

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THE INTERNATIONAL ADVISORY BOARD FOR THE FOOD STUDIES COMMUNITY

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Wesley M. Jarrell, University of Illinois at Urbana-Champaign, Urbana-Champaign, USA

TUESDAY, 21 OCTOBER

12:50-14:30	PARALLEL SESSIONS
Sala Grollo	<p>Eating Habits</p> <p>"Good" Food as Family Medicine: Problems of Dualist and Absolutist Approaches to "Healthy" Family Foodways Dr Julie Parsons, <i>School of Government & Society Faculty of Business, Plymouth University, Plymouth, UK</i> <i>Overview:</i> A commitment to healthy foodways is a means of demonstrating responsible individualism and self-care. What are the consequences for maternal identity when forced to feed the family "unhealthy" food? <i>Theme: Food, Nutrition and Health</i></p> <p>Tackling "Wicked" Food Issues: Applying the Wicked Problems Approach in Higher Education to Promote Healthy Eating Habits in American School Children Anne Marie Fauvel, <i>Liberal Studies and Biology Departments, Grand Valley State University, Allendale, USA</i> Danielle Lake, <i>Liberal Studies Department, Grand Valley State University, Allendale, USA</i> <i>Overview:</i> Applying Wicked Problem scholarship and an interdisciplinary system's approach, university students – working with local stakeholders – tackled the task of promoting healthy eating habits in American school children. <i>Theme: Food, Nutrition and Health</i></p> <p>Nutritional Adjuvant Therapies in Diabetic Foot Ulcers: A Systematic Review Achamma Joseph, <i>Townsville Community Health Services, Queensland Health, Townsville, Australia</i> Anne Paul Anthikkat, <i>Brisbane, Australia</i> <i>Overview:</i> This is a review of certain nutritional adjuvant therapies usage in diabetic foot ulcers showing promise as a cost effective supplement in reducing wound size, healing time and limb salvage. <i>Theme: Food, Nutrition and Health</i></p> <p>A Clean Body is a Healthy Body: Natural Medicine in Mexico City Kimberly Renée Sigmund, <i>Department of Social Anthropology School of Social and Political Science, University of Edinburgh, Edinburgh, UK</i> <i>Overview:</i> This is a discussion of the prescription of a vegetarian diet by natural healers to both heal and alter patient's perceptions of what a "healthy" and a "clean" body are. <i>Theme: Food, Nutrition and Health</i></p>
Sala Toscana	<p>Biologies and Organisms 2</p> <p>A Study on Microorganisms Responsible for the Spoilage of Pumpkin Leaves and Seeds in Enugu Eastern Nigeria Obiageli Annastesia Ogbonna, <i>Science Laboratory Technology Department Environmental Biology option, Institute of Management and Technology, Enugu, Nigeria., Enugu, Nigeria</i> <i>Overview:</i> This study sought to determine the microorganisms responsible for the spoilage of pumpkin leaves and seeds (<i>Telfairia occidentalis</i>). Result from the study revealed different fungal and bacterial isolates. <i>Theme: Food, Nutrition and Health</i></p> <p>Antimicrobial Activities of Wild and Domesticated Honey Mrs Bolanle Stella Jude-Ojei, <i>Department of Nutrition and Dietetics, Rufus Giwa Polytechnic, Owo, Nigeria</i> Adenike Solape Oladapo, <i>Nutrition and Dietetics, Rufus Giwa Polytechnic, Owo, Nigeria</i> Lola Ajala, <i>Department of Food Science and Technology, Ladoke Akintola University of Technology, Owo, Nigeria</i> <i>Overview:</i> Wild and domesticated honeys were investigated for antimicrobial activities. Domesticated honey may not be suitable for wound infection treatment because of high sugar content which will support microbial growth. <i>Theme: Food, Nutrition and Health</i></p> <p>Functional and Compositional Characteristics of Conventionally, Organically and Naturally Grown Cabbage and Carrots Dr. Kaoru Yoshida, <i>FRL, Sony Computer Science Laboratories, Inc., Shinagawa-ku, Japan</i> Dr. Yuki Shimizu-Yoshida, <i>FRL, Sony Computer Science Laboratories, Inc., Shinagawa-ku, Japan</i> Dr. Masatoshi Funabashi, <i>FRL, Sony Computer Science Laboratories, Inc., Shinagawa-ku, Japan</i> <i>Overview:</i> Functional and compositional characteristics of conventionally, organically and naturally grown cabbages and carrots, which were elucidated through absorption spectroscopy and metabolome analysis, are presented. <i>Theme: Food, Nutrition and Health</i></p> <p>Functional Properties of Protein Hydrolysates from Thailand Sangyod Broken Rice Dr. Vilailak Klompong, <i>Department of Food Science and Technology, Thaksin University, Thaksin University, Thailand</i> <i>Overview:</i> Functional properties of protein hydrolysate from Sangyod broken rice were governed by the DH, enzyme types employed and the pH of system and could be supplemented in food for functionality. <i>Theme: Food, Nutrition and Health</i></p>

TUESDAY, 21 OCTOBER

14:40-15:55	PARALLEL SESSIONS
Sala delle Torre	<p>Eating and Place</p> <p>Ethnic Restaurants and Intercultural Expectations: The Italian Case Sofia Orellana, <i>Sociology and Applied Social Sciences, University of Rome 'La Sapienza', Rome, Italy</i> <i>Overview:</i> This is a study of Italians' approach to other cultures through an analysis of their social and aesthetic expectations and experiences when eating out at non-Italian ethnic restaurants in Rome. <i>Theme: Food Policies, Politics and Cultures</i></p> <p>Changing Cooking Practices and Skills among the Lakandón Maya Petra Panenka, <i>Department of Ethnology part of: Faculty of Humanities and Social Sciences, University of Luzern, Luzern, Switzerland</i> <i>Overview:</i> Based on ethnographic data this qualitative study investigates the socio-cultural changes in food pattern through cooking practices and skills among Lakandón Maya women. <i>Theme: Food Policies, Politics and Cultures</i></p> <p>Sociability, Family and Food: The Case of Turkish Breakfasts Aysegul Kesimoglu, <i>Department of Culture & Creative Industries, City University London, London, UK</i> <i>Overview:</i> This paper examines breakfasting, challenging its ordinary and informal nature, by considering the case of Sunday breakfasts in Turkey, which can be formal occasions for the family. <i>Theme: Food Policies, Politics and Cultures</i></p>
Sala Grollo	<p>Health, Diets, and Food</p> <p>Dietary Patterns and Metabolic Syndrome in the Czech Republic, Russia, and Poland: Cross-Sectional Findings from the HAPIEE Study Peijue Huangfu, <i>Research Department of Epidemiology and Public Health, Institute of Epidemiology and Health Care, University College London, London, UK</i> Dr. Hynek Pikhart, <i>Research Department of Epidemiology and Public Health, Institute of Epidemiology and Health Care, University College London, London, UK</i> Dr. Anne Peasey, <i>Research Department of Epidemiology & Public Health, Institute of Epidemiology and Health Care, University College London, London, UK</i> <i>Overview:</i> This study investigates the association between adherence to healthy diet indicator and metabolic syndrome risk in a large Eastern European population. <i>Theme: Food, Nutrition and Health</i></p> <p>New Foods: A Case Study of Portuguese "Serra da Estrela" Cheese Incorporated with Chestnuts Flowers Dr. Márcio Caroch, <i>Mountain Research Center (CIMO), Polytechnic Institute of Bragança. Student, Faculty of Pharmacy, Department of Nutrition and Bromatology II, Complutense University of Madrid, Bragança, Portugal</i> Dr. Amílcar L. Antonio, <i>Mountain Research Center (CIMO), Polytechnic Institute of Bragança, Mountain Research Center, Bragança, Portugal</i> Dr. Patricia Morales, <i>Department of Nutrition and Bromatology II, Faculty of Pharmacy, Complutense University of Madrid, Complutense University of Madrid, Madrid, Spain</i> Dr. Isabel C.F.R. Ferreira, <i>Mountain Research Center (CIMO), Polytechnic Institute of Bragança, Polytechnic Institute of Bragança, Bragança, Portugal</i> <i>Overview:</i> The nutritional profile of the Portuguese "Serra da Estrela" cheese incorporated with chestnut flowers is reported, along with the benefits of consumption of these natural ingredients. <i>Theme: Food, Nutrition and Health</i></p> <p>Diet Information Tracking System: A Multi-purpose Tool Dr. Chiu-Fui Joyce Mok, <i>Natural Sciences and Science Education, National Institute of Education, Nanyang Technological University, Singapore, Singapore</i> Mary M. Stevenson-Yong, <i>Natural Sciences Science Education, National Institute of Education, Singapore, Nanyang Technological University, Singapore, Singapore</i> <i>Overview:</i> The Diet Tracking Information System is a powerful tool developed to teach nutrition at the middle school levels and has since been used effectively for research applications. <i>Theme: Food, Nutrition and Health</i></p>

New Foods: A Case Study of Portuguese “Serra da Estrela” Cheese Incorporated with Chestnuts Flowers

By: [Dr. Márcio Carochó](#), [Dr. Amilcar L. Antonio](#), [Dr. Patricia Morales](#), [Dr. Isabel C.F.R. Ferreira](#)

Add a Paper

The “Serra da Estrela” is the most well-known Portuguese cheese, made from ewe’s milk for centuries, granted a Protected Designation of Origin (PDO) in 1996 by the European Union. To this date, not many studies have been carried out regarding the nutritional profile of this cheese. Chestnut flowers are usually leftovers of the nut harvest, and, being a very interesting flower in terms of antioxidants and antimicrobials, the incorporation of this by-product into the cheese may be of interest to both the farmers and food industry. For one, it could become an additional source of income for the agrarian, while being a natural antimicrobial and antioxidant, reducing the need of chemical conservatives, which is a growing concern among the food industries. Herein, nutritional profiles of three samples are reported: control cheese, cheese incorporated with lyophilized powdered flower and cheese incorporated with lyophilized flower decoction. The main differences regarding macronutrients composition and energetic value will be assessed, along with an overview of individual free sugars, tocopherols and fatty acids.

Keywords: Cheese, Functional Foods, Chestnut Flowers, Natural Ingredients, Nutritional Profile

Stream: Food, Nutrition and Health

Presentation Type: Paper Presentation in a Themed Session in English

Paper: *A paper has not yet been submitted.*

Dr. Márcio Carochó

Research fellow, Mountain Research Center (CIMO), Polytechnic Institute of Bragança.

Student, Faculty of Pharmacy, Department of Nutrition and Bromatology II, Complutense University of Madrid Bragança, Bragança, Portugal

Marcio Carochó got his bachelor degree in Biotechnologic Engineering in 2009 and a Master degree in Biotechnology in 2011, both by the Polytechnic Institute of Bragança, Portugal. He is now in the first year of a PhD program in Pharmacy, working in the Department of Nutrition and Bromatology II at the Complutense University of Madrid. He has worked with mushrooms, alternative treatments for chestnut conservation and is now focused on alternatives to chemical conservatives for dairy products. He is an author of 12 scientific articles, within the Food Science and Technology section of ISI Web of Knowledge.

Dr. Amilcar L. Antonio

Professor, Mountain Research Center (CIMO), Polytechnic Institute of Bragança, Mountain Research Center Bragança, Bragança, Portugal

Amilcar Antonio has a bachelor in Physics by the University of Aveiro, Portugal, a Master in Physics by the University of Minho, Portugal and is now a PhD student in Physics at the University of Salamanca, Spain. He is an assistant Professor in Physics at the Polytechnic Institute of Bragança, Portugal. He’s research interests are focused on food engineering, food irradiation and dosimetry. He has written 2 book chapters referring to food irradiation, authored 22 papers and participated in 7 research projects.

Dr. Patricia Morales

Professor,

Department of Nutrition and Bromatology II, Faculty of Pharmacy, Complutense University of Madrid,

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Accreditation in Food Science and Technology – Chemistry (ANECA, 2011), European PhD in Pharmaceutical Sciences (2011) at Complutense University of Madrid (UCM, Spain), Master in Pharmaceutical Sciences (UCM, 2008), Degree in Pharmacy (UCM, 2007). From 2009-2011, Professor in postgraduate studies at Valencian International University (VIU). Since 2012, Professor at Department of Nutrition and Bromatology II (Faculty of Pharmacy, UCM), in Degree and Master on Pharmacy, Food Science and Technology, as well as in Nutrition and Dietetics. Currently investigator in ALIMNOVA research group, belongs to Campus of International Excellence CIE-Moncloa (UCM-951505). Supervisor of PhD, master and under-graduated students; Awarded by University Computense of Madrid (Spain) with an extraordinary prize for her PhD thesis (2011). Author and reviewer of ISI publications in Food Science and Technology and Agronomy areas. Researcher ID: L-9267-2013

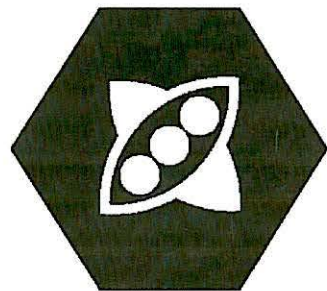
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