

THE FIRST NATIONAL WEBINAR

CHEMISTRY IN THE SERVICE OF FOOD TECHNOLOGIES

03 JULY 2024

Drawing on its extensive experience, the Higher School of Food Sciences and Agri-food Industries (ESSAIA) is organizing through its research laboratory

"Food, Transformation, Control and Valorization of Agri-resources" for the first time, a Webinar which will take place **on July 3rd, 2024** under the unifying theme: "Chemistry for the benefit of Agri-food Technology"

This scientific event brings together national researchers and offers a space to exchange on the knowledge and experiences acquired in terms of food additives use, control of materials for food use, and their impact on foods, formulations, and processing in food technology.

SESSION 1 : POLYMERS AND FOOD PRESERVATION MATERIALS

- Synthesis of biosourced polymers and biodegradable packaging
- Synthesis of edible packagings
- Synthesis of functional packagings
- Impact on food quality (organoleptic, biochemical, microbiological, etc)
- Environmental impact of food packagings

SESSION 2 : FOOD ADDITIVES AND CHEMICAL PREPARATION IN FOOD PRODUCTION AND PROCESSING

- Synthesis of food additives
- Formulation of chemical preparations
- Risks linked to the use of additives and chemical preparations
- Impact on food quality (organoleptic, biochemical, microbiological, etc)
- Nutritional impact of additives
- Environmental impact

IMPORTANT DATES

SUBMISSION DEADLINE: 12 JUNE 2024

NOTIFICATION OF ACCEPTANCE 24 JUNE 2024

PARTICIPATION FEES :

Participation is totally free

NOTE: Only one communication per participant is accepted

Link to the participation form for session 1 :

<https://docs.google.com/forms/d/e/1FAIpQLSePDAIM13jzQeELbS8BTKxNUo6WLFsB1Nzf0oh2w0WijDapGA/viewform>



Link to the participation form for session 2 :

https://docs.google.com/forms/d/e/1FAIpQLSfQTvrl0cVfKmwIhbx_WfquKpzWct1qnXCucQMZAZp0LVCTOQ/viewform



Link to abstract and poster template :

https://drive.google.com/drive/folders/1qbC1omoMiVHZgnXs6rjH84X3rLf1FGZi?usp=drive_link



Honorary President

Pr DJAZOULI Zahr-Eddine

**Director of Higher School of Food Science and
Agri-Food Industry Algiers**

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| • Mme BELALOUI Djahida | |
| • M. KHERAT M. | |

The First National Webinar on “Chemistry in the Service of Food Technologies” – ESSAIA July 3th, 2024 –

09h00 - 09h05	Welcome word Pr. DJAZOULI Zahreddine
09h05 - 09h15	Welcome word and short presentation of ESSAIA Dr. AZZOUZ Latifa
Session 1	
Polymers And Food Preservation Materials	
Oral Communications	
Moderators : Dr. Kherat Mohammed and Dr. Barama Ibtihadje	
Google Meet link : https://meet.google.com/pyx-zpit-cjt	
09h15 - 09h30	OC1.Étude des propriétés physico-chimiques de bioplastiques à base de déchets alimentaires renforcés par des fibres de <i>Ceratonia siliqua</i> . GUEMMOUR Hind
09h30 - 09h45	OC2.Elaboration et caractérisation des films d'emballage alimentaire antibactériens et biodégradables à base de PLA et d'extrait d' <i>Olea europaea</i> MENICHE Amel
09h45 - 10h00	OC3. Production de bioplastique alimentaire à partir de l' <i>Aloe vera</i> REMIL Asma
10h00 - 10h15	OC4.Compatibilization of poly (3-hydroxybutyrate-co-3-hydroxyvalerate) (PHBV)/ polylactide (PLA) blends reinforced with <i>Diss</i> fibers (<i>Amplodesmos Mauritanicus</i>) REMILA Brahim
10h15 - 10h30	OC5. Synthesis of ZnO-based nano-reinforcement for smart food packaging BENCHERIK Rebiha
10h30 - 10h45	Break
10h45 - 11h00	OC6.Caractérisation de biofilms à base d'une huile essentielle végétale BENNACER Siham
11h00- 11h15	OC7.Nanotechnologie : mise en balance des avantages et des risques pour la santé publique et l'environnement BENATMANE Saadiya
11h15 - 11h30	OC8.Synthesis of biodegradable packaging from agricultural by-products TEMAGOULT Asma
11h30 - 12h00	Debate
12h00 - 13h00	Lunch break
Posters	
Moderators : Dr. Chentir Imene and Dr. Kherat Mohammed	
Google Meet link : https://meet.google.com/ane-xgmd-ezy	
	P1. Effects of chemical modification on the physico-mechanical properties of biocomposites based on plant fibers

Début à 13h00	YAHIAOUI Atmane
	P2. Valorisation des déchets de fibres ligno-cellulosiques pour la préparation de nouveaux matériaux polymères SAHI Samira
	P3. Galactomannan edible biofilm from <i>Retama raetam</i> seeds: A comprehensive analysis of bioactivity and physico-chemical properties TEDJANI Aicha
	P4. Comparative analysis of polyhydroxyalkanoates (PHA) production in two bacterial isolates CHEBAHI Asma
	P5. Study of the migration of di-octyl-phthalate (dop), PVC plastic to some of solvents REZZAK Soumaya
	P6. Development of a nanocomposite material based on PCL/Zeolite-supported silver nanoparticles for active food packaging LOUNIS Feriel Meriem
	P7. Characterization study and development of new biodegradable materials based on Polylactic acid/ epoxidized sunflower oil. BOUTIKAR Khadidja
	Break
	P8. Observation de l'influence de l'alcalin sur le taux de rendement et de délignification dans la procédure d'extraction de la nanocellulose utilisée comme renfort pour un emballage alimentaire BOUMEDINE Titem Liza
	P9. Edible coating based on locust bean gum "strawberries as an example of application" BOUDERMINE Yasser
	P10. Synthesis of new hybrid films clay - microcrystalline cellulose for food packaging BAGHDAD Karima
	P11. Analyse de l'efficacité de l'ajout des nanocharges comme agent de renforcement pour améliorer les propriétés d'emballage du film nanobiocomposite PLA. BOUZOUIA FATIHA
	P12. L'utilisation d'un matériau composite à base de cellulose comme emballage alimentaire BAIRA Faycal
	P13. Valorisation et activation des bio matériaux et leurs utilisations TAGHEURBIT Karima
	P14. Physicochemical Characterization of <i>Lepidium sativum</i> Gum BOURARA Hana
	P15. Functionalized fish gelatin-based films: characterization and application for fresh-cut apple packaging CHENTIR Imene

Session 2

Food Additives And Chemical Preparation In Food Production And Processing

Oral communications (Part 1)

Moderatos : Dr. Dahmani Kheira and Dr. Yesli Abdenour

Google Meet link : <https://meet.google.com/xbe-fmst-eup>

09h15 - 09h30	OC1. <i>Lepidium Sativum</i> seeds gum functional properties and its potential application in food formulations ACHAT Yasmine
09h30 - 09h45	OC2. Utilisation des métabolites des lactobacilles, comme additifs, dans la conservation des aliments BAHRI Fathia
09h45 - 10h00	OC3. Carotenoids derived from chili by-product as additive in soybean oil: Study of Impact on oxidative stability BEDDAR Siham
10h00 - 10h15	OC4. Suivi de la fermentation probiotique dans une boisson à base de caroube CHENAH May
10h15 - 10h30	OC5. Synthèse des additifs alimentaires à partir des composés bioactifs des grignons d'olives GUERBOUB Lynda
10h30 - 10h45	Break
10h45 - 11h00	OC6. Production et valorisation de la biomasse microalgale et sa valeur nutritive IAZZOURENE Ghania
11h00 - 11h15	OC7. Effects of food additives on consumer health: Study of hematological parameters and oxidative stress ISSAADI Ouarda
11h15 - 11h30	OC8. Formulation d'un prémix pour l'élaboration d'une crème glacée de type Sundae allégée en sucre et sans matière grasse AZZOUZ Latifa
11h30 - 12h00	Debate
12h00 - 13h00	Lunch break

Oral communications (Part 2)

Moderatos : Dr. Guendez Ramila, Dr. Zouaidia Hanene, Dr. Bekka Selma

Google Meet link : <https://meet.google.com/rmo-jemf-whp>

13h00 - 13h15	OC9. The impact of aqueous extract <i>Opuntia ficus indica</i> on raw ground beef's microbial growth and quality parametres KELLIL Dalia
13h15- 13h30	OC10. Coccal lactic acid bacteria-produced exopolysaccharides enhancing food quality as additives KERSANI Imène
13h30 - 13h45	OC 11. Exopolysaccharides of extremophilic bacteria : Applications in the food industry MOUMENE Nadjette
13h45 - 14h00	OC12. Les crocines du safran:des colorants naturels d'intérêt fonctionnel BOUSSIOUD Hadria
14h00 - 14h15	OC13. Amélioration des propriétés organoleptiques et de la survie des ferments lactiques dans le yaourt additionné de galactomannanes des graines de caroube. SADOUD Meryem

14h15 - 14h30	OC14. Sourdough: A Biological Additive for Optimizing Bread TAINSA Marwa
14h30 - 14h45	OC15. Degradation of additive food dyes by biosynthesis ZnO nanoparticles from <i>Periploca laevigata</i> L. leaves FELLAH Khadidja
14h45 – 15h00	OC16. Propriétés nutritionnelles des pelures de melon KACI Cilya
15h00 - 15h30	Debate

Posters

Moderators : Dr. Youyou Soraya and Dr. Aissiou Yahia

Google Meet link : <https://meet.google.com/fyp-nhoh-fwc>

Début à 13h00	P1. Impact de l'incorporation de la spiruline sur la formulation d'un jus fonctionnel KENNAS Abderrezak
	P2. Eco-extraction and evaluation of antioxidant, antibacterial, and antidiabetic activities of olive leaf extracts for functional food formulation KADDOUR Taous
	P3. Impact of arsenic in algerian farmed tilapia on human food quality KHELLAF Boubker
	P4. Effects of fermentation-derived additives on the nutritional and bioactive properties of <i>Capparis spinosa</i> buds in food processing. LAKHDARI Chafika
	P5. Élaboration du Sirop de Caroube et son Intégration dans la Conception d'une Confiserie AIT ABBAS Yasmine
	P6. Food additives and their health effects: preservative benzoic acid BARBARI Karima
	P7. Physicochemical properties and storage stability of margarine containing Moringa oleifera leaves extract as a natural antioxidant for the replacement of synthetic tocopheryl acetate OUAHRANI Sara
	P8. Effet de l'incorporation de la farine de caroube comme additif alimentaire sur la qualité organoleptique d'un yaourt fermenté KERKOUR Hocine
	Break
	P9. Formulation d'une mayonnaise stable en utilisant un émulsifiant microbien DERGUINE Louiza
	P10. Etude de l'addition de la menthe dans le fromage fondu LEFKIR Samia
	P11. Sensorial and textural properties of gluten-free bread enriched with Graviola fruit powder (<i>Annona muricata</i>) BOUREKOUA Hayat
	P12. Synthesis of glucose oleate using maize seed lipase as a biocatalyst SELAIMIA Ouassila
	P13. Synthesis of glucose stéarate using maize seed lipase as a biocatalyst FERDJANI Salim
	P14. Bioactive polyphenols from <i>Pistacia lentiscus</i> L. byproduct: a value-added functional ingredient OUATMANI Toufik

	P15. Formulations nutraceutiques prêtes à l'emploi à base des Parties comestibles et des déchets des artichauts d'algerie BOUGRIOU Nada
	P16. Etude de stabilité d'une émulsion mayonnaise additionnée de curcuma. YOUYOU Soraya
	P17. Impact des hydrocolloïdes sur les propriétés rhéologiques d'une farine à faible gluten YESLI Abdenour
	P18. Formulation of new spirulina-enriched juice BOUGUEROUA Mouna