



First International Conference on Food Safety in the Mediterranean Region

Promote collaboration and cooperation to improve the quality of food products, reduce environmental impacts and respond to changing consumer needs.

**FACULTY OF SCIENCES
IBN TOFAIL UNIVERSITY**
Kenitra, Morocco

**28-29
NOVEMBER
2023**



Programme

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Union pour la Méditerranée
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FoSaMed est cofinancé par le programme Erasmus+ de l'Union européenne pendant la période janvier 2021 - janvier 2024

Day 1, November 28, 2023
FS Kénitra, Morocco

09:00 – 9:30	Registration
09:30 – 10:00	<p>Opening Ceremony</p> <p>Marta Laranjo (MED & CHANGE – UÉvora, Coordinator of the FoSaMed Project)</p> <p>Mohamed Larbi Kerkeb (President at University Ibn Tofaïl, Kénitra)</p> <p>Adil Echchelh (Vice President at University Ibn Tofaïl, Kénitra)</p> <p>Mohamed Ebn Touhami (Dean of Faculty of Sciences, University Ibn Tofaïl, Kénitra)</p> <p>Wail Benjelloun (UNIMED Honorary President)</p> <p>Abdelaziz Chaouch (Chair, University Ibn Tofaïl, Host Institution)</p> <p>El Mahjoub Aouane (Chair, University Ibn Tofaïl, Host Institution)</p>
10:00 – 10:10	<p>Fosamed Project and Master</p> <p>Marta Laranjo (MED & CHANGE – UÉvora, Coordinator of the FoSaMed Project)</p>
10:10 – 10:50	<p>Keynote Lecture</p> <p>El Mahjoub Aouane (UIT, Kénitra) and Keltoum Rahali (EST, Salé)</p> <p><i>L'intelligence artificielle au service de la sécurité des aliments en Méditerranée: la communication comme clé de voûte</i></p>
10:50 – 11:15	Coffee Break
11:15 – 13:00	<p>Parallel Sessions</p> <p>Session 1-A (Auditorium) and Session 1-B (Room)</p> <p><i>Comparative Analyses of Food Products and Perspectives on Quality and Sustainability</i></p>
13:00 – 14:30	Lunch Break
14:30 – 15:15	<p>Keynote Lecture</p> <p>Thaer Yaseen (Regional Officer for Plant Protection and Production, FAO)</p> <p><i>Bio-based control of plant pests and diseases, risks and benefits</i></p>
15:15 – 16:30	<p>Session 2-A (Auditorium)</p> <p><i>Diet and Health</i></p>
16:30 – 16:45	Coffee Break
16:45 – 18:00	<p>Session 2-B (Auditorium)</p> <p><i>Diet and Health</i></p>



Day 2, November 29, 2023 FS Kénitra, Morocco

09:30 – 10:15	<p style="text-align: center;">Keynote Lecture Joan Romanyà (Soil Science Professor, University of Barcelona)</p> <p style="text-align: center;"><i>Feeding the Microbiome of Mediterranean Agricultural Soils to Improve Soil Health and Vegetable Quality while Maintaining Yields</i></p>
10h15-10h45	<p style="text-align: center;">Nuno Pedroso, Susana Filipe, Marta Laranjo MED & CHANGE – University of Évora</p> <p style="text-align: center;"><i>Contributing to sustainable food production and food safety through responsible research applied to public policy areas and society</i></p>
10:45 - 11:15	<p>Coffee Break</p>
11:15 – 12:35	<p style="text-align: center;">Parallel Sessions Session 3-A (Auditorium) and Session 3-B (Room)</p> <p style="text-align: center;"><i>Medicinal Plants, Nutrition, and Health</i></p>
12:35 – 14:00	<p>Lunch Break</p>
14:00 –14:45	<p style="text-align: center;">Keynote Lecture Hamid Felloun (Director of FENAGRI – Fédération Nationale de l'Agroalimentaire)</p> <p style="text-align: center;"><i>L'industrie Agroalimentaire au Maroc et les Défis de la Sécurité Alimentaire</i></p>
14:45 –16:00	<p style="text-align: center;">Session 4-A (Auditorium)</p> <p style="text-align: center;"><i>Valorization of Products, Food Preservation, and Environmental Protection</i></p>
16:00 –16:15	<p>Coffee Break</p>
16:15 –17:30	<p style="text-align: center;">Session 4-B (Auditorium)</p> <p style="text-align: center;"><i>Valorization of Products, Food Preservation, and Environmental Protection</i></p>
17:30 - 18:30	<p>Closing session and signing of Cooperation Agreements</p>

Session Programme

Date Session Hours 11:15-12:55	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="2">Day 1 – November 28</td></tr> <tr> <td colspan="2"> Session 1-A (Room) <i>Comparative Analyses of Food Products and Perspectives on Quality and Sustainability</i> </td></tr> <tr> <th style="text-align: center;">Authors</th><th style="text-align: center;">Communication title</th></tr> <tr> <td style="padding: 5px;"> Omar Ait El Alia, Yassine Zine-Eddine, Fouzia Kzaiber, Oussama Abdelkhalek, Khalid Boutoial </td><td style="padding: 5px;"> Physico-chemical and sensory characterization of camel milk yogurt enriched with persimmon (<i>diospyros kaki</i>) fruit </td></tr> <tr> <td style="padding: 5px;"> Fatima-Zahra Yassif, Douae Benloughmari, Youssef Aboussaleh </td><td style="padding: 5px;"> Innovative approaches for improving the quality and safety of Moroccan traditional goat dairy products </td></tr> <tr> <td style="padding: 5px;"> Miguel Elias, Sara Ricardo-Rodrigues, Ana Cristina Agulheiro-Santos, Marta Laranjo, Maria Eduarda Potes </td><td style="padding: 5px;"> Assessing the tenderness threshold of beef by instrumental and consumer sensory evaluation. Cachena meat tenderness </td></tr> <tr> <td style="padding: 5px;"> Maria Cristina Queiroga, Sara Conceição, Guilhermina Pias, Maria Eduarda Potes, Marta Laranjo </td><td style="padding: 5px;"> Exploring the microbial diversity of kombucha </td></tr> <tr> <td colspan="2" style="text-align: center; padding: 5px;"> Poster session </td></tr> <tr> <td style="padding: 5px;"> Ansong Dhaud Odei, Mohammed Cherigui, Najib Al Idrissi, Salsabil Hamdi, Hassan Ghazal, Bakkali Fadil </td><td style="padding: 5px;"> Assessing the prevalence of foodborne pathogens in cooked food samples in Morocco </td></tr> <tr> <td style="padding: 5px;"> Hajar Esserghini, Nadia Ziyate, Sami Derkaoui, Hamdi Salsabil, Najib Alidrissi, Adnane Benmoussa, Hassan Ghazal, Fadil Bakkali </td><td style="padding: 5px;"> <i>Salmonella</i> spp. prevalence in animal-origin food products: a food safety challenge in Morocco </td></tr> <tr> <td style="padding: 5px;"> Fatima Zahraa Lhsaini, Saadia Zrira, Jihane Oumato, Hanaa Abdelmoumen </td><td style="padding: 5px;"> Contribution to the evaluation of chemical quality of some Moroccan herbs and spices </td></tr> <tr> <td style="padding: 5px;"> Sofia Trindade, Ana Cristina Agulheiro-Santos </td><td style="padding: 5px;"> <i>Opuntia ficus-indica</i> fruits: Storage and nutritional value </td></tr> </table>		Day 1 – November 28		Session 1-A (Room) <i>Comparative Analyses of Food Products and Perspectives on Quality and Sustainability</i>		Authors	Communication title	Omar Ait El Alia, Yassine Zine-Eddine, Fouzia Kzaiber, Oussama Abdelkhalek, Khalid Boutoial	Physico-chemical and sensory characterization of camel milk yogurt enriched with persimmon (<i>diospyros kaki</i>) fruit	Fatima-Zahra Yassif, Douae Benloughmari, Youssef Aboussaleh	Innovative approaches for improving the quality and safety of Moroccan traditional goat dairy products	Miguel Elias, Sara Ricardo-Rodrigues, Ana Cristina Agulheiro-Santos, Marta Laranjo, Maria Eduarda Potes	Assessing the tenderness threshold of beef by instrumental and consumer sensory evaluation. Cachena meat tenderness	Maria Cristina Queiroga, Sara Conceição, Guilhermina Pias, Maria Eduarda Potes, Marta Laranjo	Exploring the microbial diversity of kombucha	Poster session		Ansong Dhaud Odei, Mohammed Cherigui, Najib Al Idrissi, Salsabil Hamdi, Hassan Ghazal, Bakkali Fadil	Assessing the prevalence of foodborne pathogens in cooked food samples in Morocco	Hajar Esserghini, Nadia Ziyate, Sami Derkaoui, Hamdi Salsabil, Najib Alidrissi, Adnane Benmoussa, Hassan Ghazal, Fadil Bakkali	<i>Salmonella</i> spp. prevalence in animal-origin food products: a food safety challenge in Morocco	Fatima Zahraa Lhsaini, Saadia Zrira, Jihane Oumato, Hanaa Abdelmoumen	Contribution to the evaluation of chemical quality of some Moroccan herbs and spices	Sofia Trindade, Ana Cristina Agulheiro-Santos	<i>Opuntia ficus-indica</i> fruits: Storage and nutritional value
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Date	Day 1 – November 28	
Session	Session 2-A (Auditorium) <i>Diet and Health</i>	
Hours	Authors	Communication title
15:15 –16:30	M'hammed Elouark, Samah Ourras, Karima Selmaoui, Amina Ouazzani Touhami, Allal Douira	Food control and monitoring in Morocco: who does what?
	Fatima Zahrae El-Mossaid, Romina Paula Monasterio, Irene Serrano-García, Lucía Olmo-García, Hanaa Abdelmoumen, Alegría Carrasco-Pancorbo, Aadil Bajoub	Striking the impact of olive growing system and varietal origin on Moroccan virgin olive oil features by the shape analysis of its quality, sensory and bioactive profiles
	H. Dhaidhi, E.A. Ajal, S. Ennahli, H. Abdelmoumen, A. Bajoub	Exploring the potential of olive oil by-products valorization in northern Morocco: a step forward with accurate estimation and physicochemical characterization of biomass generated by the Meknes virgin olive oil industry
	Poster session	
	Authors	Communication title
	Rabab Zaki, Aouane El Mahjoub	Etude des leviers et freins nutritionnel et diététique à la diminution de la consommation de viande au Maroc
	Oumaima El Aaboudi, Samir Bikri, Youssef Aboussaleh	Nutritional determinants and risk assessment and hypercholesterolemia in Kénitra
	Meriem Sadoune, Yassine Chaib, Rachid El Zanati, El Mahjoub Aouane, Zouhair Sadoune, Abdelaziz Chaouch	Epidemiological study of nosocomial infections and nutritional status of patients in the Kénitra traumatology department during the period of covid-19
	B. Tarmidi, O. Hajji, A. Khadmaoui	Hyperactivité et alimentation : à la recherche d'un équilibre

Session Programme

Date	Day 1 – November 28	
Session	Session 2-B (Auditorium) <i>Diet and Health</i>	
Hours	Authors	Communication title
	Zakia Hindi, Chaimaa Belfakira, Amina Lafram, Asmaa Benayad, Samir Bikri, Susanne Gjedsted Bügel, Hamid El Bilali, Lilliana Stefanovic, Youssef Aboussaleh	Out of Home Eating (OHE) patterns of the population of Kenitra, Morocco
	Leila Ibouyen, El Mahjoub Aouane, Keltoum Rahali	Carence en riboflavine dans l'alimentation de la population marocaine et son impact sur l'apparition du kératocône
	Marta Laranjo, Vittorio Capozzi, Juana Frias, Effie Tsakalidou, Photis Papademas, Michail Syrpas, Smilja Todorovic, Guy Vergères, Marie Champomier-Vergès, Antonio Del Casale, Zuzana Ciesarova, Christophe Chassard	Promoting innovation of fermented foods(pimento) - cost action Ca20128
Poster session		
16:45 –18:00	Authors	Communication title
	Meriem Sadoune, Rachid El Zanati, El Mahjoub Aouane, Zouhair Sadoune, Abdelaziz Chaouch	Malnutrition as a risk factor of nosocomial infections (case of the orthopedic trauma department of Kenitra,Morocco)
	Mohamed Belkhaoud, Amine Rkhaila, Yassine Younes, Amar Habsaoui	Optimizing athletic performance through advanced sports nutrition strategies
	Alba Tor-Roca, Alex Sanchez-Pla, Aniko Korosi, Mercè Pallas, Paul J Lucassen, Pol Castellano-Escuder, Ludwig Aigner, Raúl González-Domínguez, Claudine Manach, Francisco Carmona, Esteban Vegas, Catherine Helmer, Catherine Feart, Sophie Lefèvre-Arbogast, Jeanne Neuffer, Hyunah Lee, Cristina Andres-Lacueva, Cécilia Samieri, Mireia Urpi-Sarda	A Mediterranean diet-based metabolomic score is inversely associated with cognitive decline in community-dwelling older adults

Session Programme

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Session	Session 3-A (Auditorium) <i>Medicinal Plants, Nutrition, and Health</i>	
Hours	Authors	Communication title
11:15 - 12:30	S. Annemer, A. Ez-zoubi, Y. Ez zoubi, B. Satrani, H. Stambouli, T. Bouayoun, N. Fettoukh, A. Farah	Nanoencapsulation of <i>salvia rosmarinus</i> speen essential oil in gum Arabic: optimization and antioxidant activity
	M'hammed Elouark, Samah Ourras, Karima Selmaoui, Amina Ouazzani Touhami, Allal Douira	Olive oil quality control and fraud detection
	Soukaina Ait Haddou, Houda Elyacoubi, Ghizlane Ait Koukoute, Yousra Elhassani, Atmane Rochdi	Effet antifongique <i>in vitro</i> des extraits aqueux de quelques plantes marocaines
	Poster session	
Hours	Authors	Communication title
	Safaa Rhaimi, Sara Brikat, Mouloud Lamtai, Mohammed Ouhssine	Extraction and effects of <i>s. Officinalis</i> essential oil on depressive-like performance in female wistar rats
	L. Koursaoui, B. Satrani, M. Ghanmi, A. Chibani, N. Chahboun, E.M.Aouane, A. Chaouch, A. Zarrouk	Potentiel antimicrobien et antioxydant de l'huile essentielle extraite des feuilles de trois espèces d'eucalyptus issues de la forêt maâmora: e. <i>Maidenii</i> , e. <i>Grandis</i> et e. <i>Gomphocephala</i>
	M. Abourabile, E. Hurtado-Fernández, E.A. Ajal, A. Haddioui, Carrasco- Pancorbo Alegría, Bajoub Aadil	Unlocking quality and nutritional traits of the Moroccan pomegranate variety "sefri" through morpho-pomological characterization and lc-ms profiling

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Jamila Lyadini, El Amine Ajal, Said Ennahli, Hanaa Abdelmoumen, Aadil Bajoub	In-depth analysis of fermentable sugars and phenolics in Moroccan brewers' spent grains for subsequent recovery and valorization											
Ghizlane Ait Koukoute, Houda El Yacoubi, Soukaina Ait Haddou, YousraElhassani, Atmane Rochdi	Effets de l'extrait aqueux de quelques plantes aromatiques et médicinales marocaines sur la croissance de champignons phytopathogènes											
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Session/	Session 4-A (Auditorium) <i>Valorization of Products, Food Preservation, and Environmental Protection</i>	
Hours	Authors	Communication title
	Khaoula Faiz and Bouchra Louasté	Valorisation des margines par extraction des polyphénols et leur application dans la conservation des aliments
	Meryeme Azagouagh, Amina Amine, Bouchra Tazi	Evaluation of antioxidant effect and the chemical composition of the phenolic extracts of two aromatic and medicinal plants: <i>Salvia officinalis</i> and <i>Papaver rhoeas</i>
	Mehdi-Saireddine Fahmi, El Khammar Fahmi, Hamza Boulika, El Mahjoub Aouane, Abdelaziz Chaouch, Noureddine Idrissi Kandri	Les interrelations entre l'eau et la sécurité sanitaire des aliments
16:15 –17:30	Poster session	
	Authors	Communication title
	Omar Ait El Alia, Wafaa Bouzir, Yassine Zine-Eddine, Oussama Abdelkhalek, Fouzia Kzaiber, Khalid Boutoial	Towards the improvement of camel milk consumption in Morocco
	Azelmad, Amar Habsaoui, Radouan Saadi	Stable isotopes (^{15}N and ^{13}C) as perfect tools for determination of the geographical origin of processed spices
	Idriss Moumen, Jaafar Abouchabaka, Najat Rafalia	Smart farming: predictive modeling for crop selection using machine learning