



Food Chemistry

http://foodchemistry.euroscicon.com/

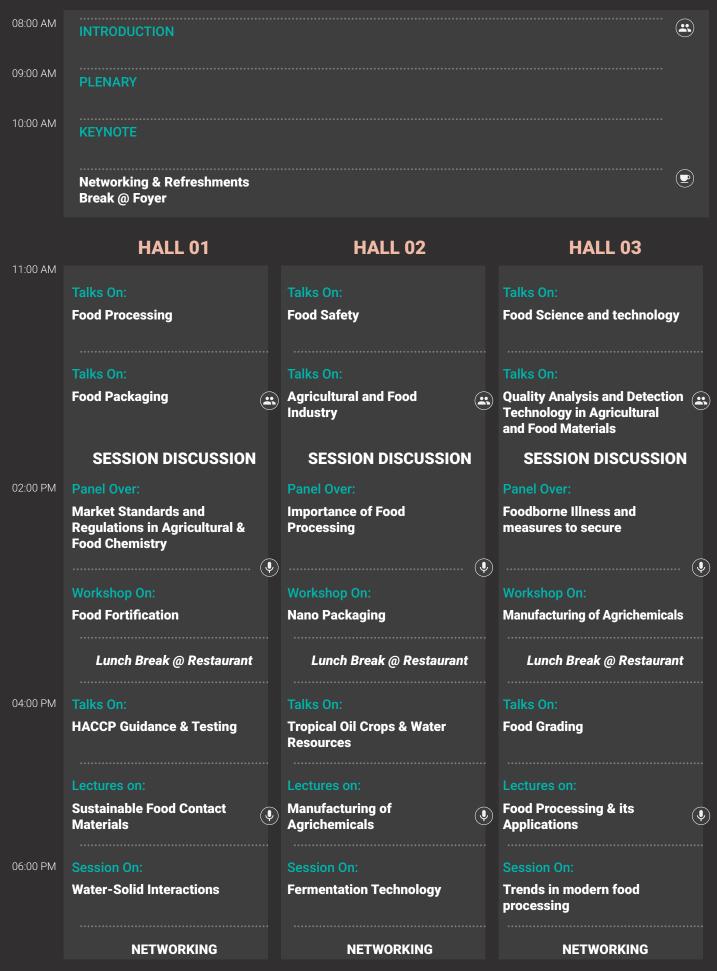
Day 1, Rome

General Session

08:00 AM	INTRODUCTION		\(\frac{\frac{1}{3}}{3}\)
09:00 AM	PLENARY		
10:00 AM	KEYNOTE		
	Networking & Refreshments Break @ Foyer		
	HALL 01	HALL 02	HALL 03
11:00 AM	T. II O	Till a Occ	T-11 O
	Talks On: Agricultural and Food	Talks On: Agricultural Chemical	Talks On: Agronomy
	Chemistry	Science and Engineering	Agronomy
	Talks On:	Talks On:	Talks On:
	Agricultural and Food Biotechnology and Nanotechnology	Food Bioactives, Nutrition and Health	Food Chemistry
	SESSION DISCUSSION	SESSION DISCUSSION	SESSION DISCUSSION
02:00 PM	Panel Over:	Panel Over:	Panel Over:
	Food Engineering	Horticulture	Satellite Remote Sensing for Resource Assessment
) (•)	
	Workshop On:	Workshop On:	Workshop On:
	Involvement Of Inorganic Chemistry	Agrophysics	Genetic Transformation & Crop Improvement
	Lunch Break @ Restaurant	Lunch Break @ Restaurant	Lunch Break @ Restaurant
04:00 PM	Talks On:	Talks On:	Talks On:
	Green Revolution	Genetic Transformation and Crop Improvement	Food Science of Animal Resources
	Lectures on:	Lectures on:	Lectures on:
	Flavour Chemistry	Foodomics	Advanced Mass Transfer in Foods
06:00 PM	Session On:	Session On:	Session On:
	Involvement of Materials	Developments in Food	Development of Sensors for
	Science	Technology	Variable Rate Application of Pesticides & Farm Automation
	NETWORKING	NETWORKING	NETWORKING

Day 2, Rome

General Session



ORGANIZING COMMITTEE MEMBERS



Nacer Bellaloui
US Agricultural Research
Services, USA



Angela Anandappa Jniversity of Nebraska, USA



Jung Y KwonOregon State University, USA



Salwa Karboune cGill University, Canada



Peiqiang YuUniversity of Saskatchewan
Canada



Ana Carolina
Maisonnave Arisi
Federal University of Santa
Catarina Brazil



Yongping Bao Norwich Medical Schoo University, UK



Pasquale Ferranti Unversity of Naples, Italy



Daniele De WrachienUniversity of Milan, Italy



Daniela Fracassetti University of Milan, Italy



Adele Maria Muscolo University Mediterranea di Reggio Calabria, Italy



Maria Gudjonsdottir



Eva Falch

Norwegian University of Science
and technology, Norway



Dwight RobinsonThe University of the West Indies, Jamaica



Noureddine Benkeblia
The University of the West
Indies Jamaica



Faruk Toklu Cukurova University, Turkey

ORGANIZING COMMITTEE MEMBERS



Aida Bani Agricultural University of Tirana, Albania



Evan Rroco gricultural University of Tirana. Albania



Ferdi Brahushi Agricultural University of Tirana, Albania



Hitesh Motwani Stockholm University, Sweden



Eleni P. Kalogianni
Alexander Technological
Educational Institution of

For detailed sessions, please visit:

https://foodchemistry.euroscicon.com/call-for-abstracts

Submit your abstract online at:

https://foodchemistry.euroscicon.com/abstract-submission

Register online:

https://foodchemistry.euroscicon.com/registration

Renowned Speakers



Madhav P Yadav

JS Agricultural Research

Services, USA



Ock K Chun

niversity of Connecticut

USA



Ahmed E Yousef
The Ohio State University, USA



Elizabeth P Ryan olorado State University, USA



Kathleen HefferonCornell University, USA



April EnglishbeyTexas Tech University, USA



Sarah Bloch Pivot Bio, USA



Joe BarneMesa Southern Well Servicing, USA



Judith Tisdall



Melissa Fitzgerald

The University of Queensland

Australia



Laura BardiCouncil for Agricultural
Research and Economics,
Italy



Carmela Anna MiglioriCouncil for Agricultural
Research and Economics,
Italy



Abdeen Mustafa OmerEnergy Research Institute,
Linited Kingdom



Kukali Edlira Agriculture University o Tirana, Albania



Anne Pihlanto
Natural Resources Institute
Finland



Clara Lizarazo University of Helsinki, Finland



Stephanie Jeske University College Cork, Ireland



María Pilar Almajano
Technical University of
Catalonia Spain



Tolga KarakoyUniversity of Cumhuriyet
Turkey



Kathy Van Den Houwe Scientific Institute for Public Health. Belgium

Renowned Speakers



Chen ChenChina Agricultural University,
China



Ying LiJiangsu Academy of
Agricultural Science, China



Maria Ines Bruno Tavares
Federal University of Rio de
Janeiro Brazil



Silva Norman Azucena
National Autonomous University of
Mexico Mexico



Taihua MuChinese Academy of
Agricultural Sciences, China



Fengjiao FanHarbin Institute of
Technology, China



Yanping CaoBeijing Business and Technology
University, China



Yangling Wan
China Agricultural University
China



Hyun No KimEnvironmental Policy Research
Group, South Korea



MonthanaWeerawatanakorn
Naresuan University,
Thailand



Jonghan KoChonnam National
University, South Korea



Ekaterina VladislavlevaDataStories International,
Belgium



Iramaia Angelica Neri NumaJniversity of Campinas. Brazil



Maria Dolores Lopez
Belchi
University of Concepcion,
Chile



Maria Eugenia Romero Roman University of Concepcion,



Felipe NoriegaJniversity of Concepcion,

Chile



Sameh S Abd EllatifMoscow State University of
Food Production, Russia



Claudio FrezzaSapienza University of Rome
Italy



Manuela Oliverio
University Magna Graecia o
Catanzaro, Italy



García
IFAPA Center La Mojonera,
Spain

Renowned Speakers



Juliana Villasante
Dueñas
Polytechnic University of



Feng Tang
International Centre for
Bamboo and Rattan, China



Xi Yao nternational Centre for Bamboo and Rattan, China



Hang XunInternational Centre for Bamboo
and Rattan, China



Cheng Kuang Hsu National Chiayi University



Chia Jui WengTainan University of
Technology, Taiwan



Revathy BaskaranCentral Food Technological
Research Institute, India



Rajiv Arora Shaheed Bhagat Singh State Technica Campus, India



Chandravathany DevadasonEastern University, Sri Lanka



Abdelmoneim K Abdalla South Valley University, Egypt



Zienab F R Ahmed South Valley University Faypt

Soybean seed quality and nutrition: Effects of environment and genetics

Nacer Bellaloui, US Agricultural Research Services, USA

Production and applications of soluble and insoluble functional food ingredients from agricultural biomass

Madhav P Yadav, US Agricultural Research Services, USA

Biological nitrogen fixation for advances crop nutrition

Sarah Bloch, Pivot Bio, USA

Bioplastic formulations for the delivery of beneficial microbes to control agricultural pests

Hamed K Abbas, US Agricultural Research Services, USA

Age-related bone loss: Possible protection or delay by blackcurrants

Ock K Chun, University of Connecticut, USA

Discovery of potent antimicrobial peptides as alternative natural food preservatives: in silico and in vitro approaches

Ahmed E Yousef, The Ohio State University, USA

Dietary supplementation with rice bran and navy beans for gut health and disease prevention across the lifespan

Elizabeth P Ryan, Colorado State University, USA

Speaker slots are available

Plant virus nanoparticles: New applications for developing countries

Kathleen Hefferon, Cornell University, USA

Influences of yeast product addition and fermentation temperature on changes in lipid compositions of pinot noir wines

Quynh Phan, Oregon State University, USA

Leadership and modeling behavioral based safety: Toothpaste or balloons?

Joe Barne, Mesa Southern Well Servicing, USA

The association of hot red chili pepper consumption and mortality: A large population-based cohort study

Mustafa Chopan, University of Vermont, USA

Dissemination and the fate of foodborne pathogens and indicators on produce post irrigation with surface water: An intervention trial

April Englishbey, Texas Tech University, USA

Accelerating formulation discovery & innovation with predictive AI

Ekaterina Vladislavleva, DataStories International, Belgium

Analytical strategies to study the migration of selected chemical contaminants into dry foodstuffs

Kathy Van Den Houwe, Scientific Institute for Public Health, Belgium

Native Brazilian fruits: Bioactive compounds health-promotion properties and commercial interest

Iramaia Angelica Neri Numa, University of Campinas, Brazil

NMR relaxometry applied to food characterization

Maria Ines Bruno Tavares, Federal University of Rio de Janeiro, Brazil

Effect of the solar dehydration on the antioxidant capacity and the content of phenolic compounds of the blackberry

Silva Norman Azucena, National Autonomous University of Mexico, Mexico

Sprouts, microgreens and baby leaf: Improving the nutritional quality in vegetables

Maria Dolores Lopez Belchi, University of Concepcion, Chile

Calafate (Berberis microphylla G. Forst) the chilean berry: Unveiling its potential

Maria Eugenia Romero Roman, University of Concepcion, Chile

Comparision of phenolic composition and antioxidant capacity in fruits of the white strawberry (Fragaria chiloensis spp. Chiloensis form chiloensis) of two chilean localities

Felipe Noriega, University of Concepcion, Chile

Effect addition of vegetable oils and antioxidant supplementation on milk fat as a product

Sameh S Abd Ellatif, Moscow State University of Food Production, Russia

Keep Phytophora out of your orchard

Judith Tisdall, La Trobe University, Australia

Speaker slots are available

Combining metabolomics and genomics to dissect rice quality, and provide robust and trait-relevant tools to rice breeders

Melissa Fitzgerald, The University of Queensland, Australia

The photo-oxidative mechanisms occurring in white wine

Daniela Fracassetti, University of Milan, Italy

Agricultural wastes pelletized with elemental sulfur and bentonite increase health benefiting phytonutrients in red onion

Adele Maria Muscolo, University Mediterranea di Reggio Calabria, Italy

Use of rhizosferic microorganisms to improve plant response to drought stress and produce quality

Laura Bardi, Council for Agricultural Research and Economics, Italy

Influence of mycorrhizal fungi and rhizobacterial consortium inoculation on quality of waterstressed hot pepper fruits

Carmela Anna Migliori, Council for Agricultural Research and Economics, Italy

The nutraceutical importance of lamiaceae species and its correlation with phytochemistry

Claudio Frezza, Sapienza University of Rome, Italy

Green chemical modification of oleuropein for food applications

Manuela Oliverio, University Magna Graecia of Catanzaro, Italy

Application of green houses for sustainable food production

Abdeen Mustafa Omer, Energy Research Institute, United Kingdom

Interactions between isothiocyanates and selenium in the up-regulation of antioxidant enzymes

Yongping Bao, University of East Anglia, United Kingdom

Influence of nutrients on the performance of grasses and legumes in mixture stands

Evan Rroco, Agricultural University of Tirana, Albania

Analysis of beebread quality from serpentine areas in Albania and Bulgaria

Aida Bani, Agriculture University of Tirana, Albania

The potential risk of heavy metals on food chain in an albanian serpentine site

Aida Bani, Agriculture University of Tirana, Albania

Features of some albanian grape cultivars

Kukali Edlira, Agriculture University of Tirana, Albania

Ni availability in agricultural soils in albanian serpentine area

Besmira Xhaferri, Agriculture University of Tirana, Albania

Bioactivities in rising alternative proteins for food applications

Anne Pihlanto, Natural Resources Institute, Finland

Influence of foliar-applied micronutrients on the essential oil and fatty acid composition of caraway

Clara Lizarazo, University of Helsinki, Finland

Biotechnology for increased utilization of marine rest raw materials

Eva Falch, Norwegian University of Science and Technology, Norway

Speaker slots are available

Past, present and future: The strength of plant-based dairy substitutes based on gluten-free raw materials

Stephanie Jeske, University College Cork, Ireland

Modern approaches in risk assessment of potential food carcinogens occurring as maillard reaction products

Hitesh V Motwani, Stockholm University, Sweden

Quality characterization of traditional, italian and conical pepper cultivars

María del Carmen García-García, IFAPA Center La Mojonera, Spain

A global view of natural antioxidants and characterization

Maria Pilar Almajano, Technical University of Catalonia, Spain

Evaluation of extrusion effects on antioxidant activity and total phenolics compounds in the shell walnut

Juliana Villasante Dueñas, Polytechnic University of Catalonia, Spain

Micronutrient compound of grain legumes-biofortification approaches

Faruk Toklu, Cukurova University, Turkey

Evaluation of mutant cotton lines in M9 generation for several agro-morphological and fiber quality characteristics

Petek Toklu, Cukurova University, Turkey

Evaluation of some common bean genotypes for seed mineral cocentrations

Tolga Karakoy, University of Cumhuriyet, Turkey

Evaluation of some leonardite sources in turkey for biologic humic production via biotechnological method for organic farming usage

Nurgül Kıtır, Yeditepe University, Turkey

Comparative study of starches from 5 different sources on the rheological properties of gluten and gluten-free model doughs

Taihua Mu, Chinese Academy of Agricultural Sciences, China

Isolation and characterization of lactoferrin peptides with stimulatory effect on osteoblast proliferation

Fengjiao Fan, Harbin Institute of Technology, China

Influence of unadsorbed emulsifiers on the rheological properties and structure of heteroaggregate of whey protein isolate coated droplets and flaxseed gum coated droplets

Yanping Cao, Beijing Business and Technology University, China

Disaggregation and re-formation of fibrils from soy protein isolate: Effects of pH

Yangling Wan, China Agricultural University, China

Analysis on the bitterness and astringency of soymilk processed from different soybean cultivars

Chen Chen, China Agricultural University, China

Speaker slots are available

The water binding capacity of frozen mandarin fish with its by-products hydrolysates

Ying Li, Jiangsu Academy of Agricultural Science, China

Mechanism of repellent action and contact toxicity of the essential oil extracted from chinese chive against Plutella xylostella larvae

Feng Tang, International Centre for Bamboo and Rattan, China

Application of ionic liquids in the microwave-assisted extraction of isoorientin form

Xi Yao, International Centre for Bamboo and Rattan, China

Chemical constituents and antibacterial properties of Indocalamus latifolius McClure leaves, the Packaging Material for Zongzi

Hang Xun, International Centre for Bamboo and Rattan, China

Influence of pH, temperature and salt content on the activities of protease and amylase derived from soybean koji

Cheng Kuang Hsu, National Chiayi University, Taiwan

Anti-aging effects of two agricultural plant extracts and their underlying mechanism

Chia Jui Weng, Tainan University of Technology, Taiwan

Characteristics of red wine fermented by saccharomyces cerevisiae mutant with ability of over-expression mannoproteins

Yun Chin Chung, Providence University, Taiwan

Simulation of carbon fluxes and evapotranspiration in rice fields

Jonghan Ko, Chonnam National University, South Korea

Geospatial projections of paddy productivity in Korea using a crop model incorporated with satellite imageries

Jonghan Ko, Chonnam National University, South Korea

Analysis of the economic impact of government's endogenous measures for promoting low-fat pork consumption: A korean case study

Hyun No Kim, Environmental Policy Research Group, South Korea

By-products from rice bran oil processing as rich source of functional ingredients

Monthana Weerawatanakorn, Naresuan University, Thailand

Implications of thermal processing on bitterness development in custard apple (Annona squamosa L) fruit pulp: Biochemical and sensory characteristics

Revathy Baskaran, Central Food Technological Research Institute, India

Production of low cost nutrient from rice bran

Rajiv Arora, Shaheed Bhagat Singh State Technical Campus, India

Effects of fish consumption on cardiovascular risk factors: An experimental study from healthy individuals

Chandravathany Devadason, Eastern University, Sri Lanka

Some physicochemical properties of skim milk powder

Abdelmoneim K. Abdalla, South Valley University, Egypt

Banana and plantain fruit and flour physiochemical and functional properties and the potential of produce value added product

Zienab F R Ahmed, South Valley University, Egypt

Speaker slots are available

Huub Lelieveld Global Harmonization Initiative, Austria	Rachaba Devkota Unversity of Guelph, Canada	Dominik Szwajgier University of Life Sciences in Lublin, Poland
V A Shiva Ayyadurai CytoSolve, Inc, USA	Marc van der Sterren Farming Africa, The Netherlands	Nicolas Sauvageot Luxembourg Institute of Health Luxembourg
Shahram Emami University of Saskatchewan, Canada	Baboo ALI Canakkale Onsekiz Mart University, Turkey	Luisa Brito Universidade de Lisboa, Portugal
Andrea Steck Bruker BioSpin GmbH, Germany	Elizabeth Devi Wahengbam Queens University Belfast, UK	Rim Aly University of Manchester, United Kingdom
Rana Mustafa University of Saskatchewan, Canada	Julcemar Bruno Zilli UPF Passo Fundo, Brazil	Luka Levata University of Lübeck, Germany
J K Sekhon Drexel University, USA	Hayford Mensah Ayerakwa Lund University, Sweden	Pollyanna F Patriota UNIFESP, Brazil
Maria Teresa Jiménez Munguía UDLAP, Mexico	Tiziana Panzavolta University of Florence, Italy	Andrea Filgueiras UNIFESP, Brazil
Silvia Matiacevich University of Santiago, Chile	Idris Abd Ghani UKM, Malaysia	Aubrey F Mendonca Lowa State University, USA
Martin JT Reaney University of Saskatchewan, Canada	Raju Adhikari CSIRO Manufacturing, Australia	Lubos Zabransky University of South Bohemia, Czech Republic
Jianmei Yu North Carolina Agricultural &Technical State University, USA	Abdul Khalil Gardezi Chapingo Autonomous University, Mexico	Aura Daraba Lowa State University USA
Xiu Min Chen University of British Columbia, Canada	David Andrés Ramirez Gonzalez Universidad Nacional de Colombia, Colombia	Radhakrishna Shetty Technical University of Denmark, Denmark
Bernhard Wagner FH-JOANNEUM, Austria	Neil Hamilton VP of Business Development, UK	Ogemdi F Eze University of Reading, UK
Miriam M Ehrnhoefer Ressler FH JOANNEUM, Austria	Abdeen Omer Energy Research Institute, United Kingdom	Martin Appelt Canadian Food Inspection Agency, Canada

Kaiwen Mu

University of British Columbia,

Abdelbagi Mohamedelnour

Iliyan Staykov

Suphat Phongthai

Juan Jose Filgueira Duarte

Granada, Colombia

Sumeet Gullaiya

Toronto Research Chemicals, Canada

Charmaine K W Koo

Ana María Castagnino

CRESCA FAA UNCPBA Argentina

Carlton W FarleyIII

Sana Subzwari

Birgit Steininger

University College for Agrarian and Environmental Pedagogy

James B Stukes

S.C. State University, USA

Juveria Siddiqui

University of Toronto, Canada

Amarah Batool

University of Tasmania, Australia

Mulatua Hailu Metaferia

Fatemeh Mahmoodani

University of Auckland, New Zealand Ege University, Turkey

Funda Yoldas

Diane G Newell

Foodborne Zoonoses Consultancy, UK

Ningjian Liang

University of British Columbia,

Giovani Brito

Corporation, Brazil

Jasmeet Kaur

Zaijing Sun

Shashi Sharma

Adebimpe Oyeneye

University of Saskatchewan, Canada PepsiCo Global R&D, USA

Cuie Yan

Scott Crerar

Iuliia Dudnyk

Ecole Polytechnique Federale de Lausanne, Switzerland

Cornelia M Witthöft

Catherine Rees

Edgar E Martinez Soberanes

Rachel Wicklund

Tate & Lyle, USA

Leen Van Campenhout

Yingxue Hu

Harmit Singh

University, USA

Santiago Benito

Cheryl Chung

University of Massachusetts

Elisa June Teresa McGee

Jean-Christophe Meile

CIRAD UMR Qualisud Réunion. France

http://foodchemistry.euroscicon.com/

Yue He University of Saskatchewan, Canada	Weichang Liu Tate & Lyle, USA	Herbert W Ockerman The Ohio State Univeristy, USA
Shuyu Shang University of Saskatchewan, Canada	Joseph C Hannon University College Dublin, Ireland	Guzin Kaban University of Atatürk, Turkey
Viktor Balabanov Russian State Agrarian University, Russian Federation	Genaro G Amador Instituto Politecnico Nacional, Mexico	Cauré B Portugal University of Sao Paulo, Brazil
Scott A Shearer The Ohio State University, USA	Roeb Garcia Arrazola UNAM, Mexico	Adele Silbande University of Antilles, Martinique
Ulrich Zeller Humboldt-Universität zu Berlin, Germany	Kukali Edlira Agricultural University of Tirana, Albania	Syed Shahzad Shah University of Tasmania, Australia
Rainer Roehe Scotlands Rural College, United Kingdom	John Tsaknis Technological Educational Institute of Athens, Greece	Camila Andrea Bernal Castro Universidad Nacional de Colombia, Colombia
Thomas Göttert Humboldt Universität zu Berlin, Germany	Carolin Hauser Fraunhofer Institute for Process Engineering and Packaging IVV, Germany	Maarit Mäki Natural Resources Institute Finland, Finland
Juan A. Morales-Ramos US Department of Agriculture, USA	Fernando Dourado University of Minho, Portugal	Edwina Romanens ETH Zurich, Switzerland
Raghavan Sampathkumar Food & Agribusiness Consultant, Singapore	Dimitra P Houhoula Technological Educational Institute of Athens, Greece	Carlos Eduardo National Autonomous University of Mexico, Mexico
Thamer Alshuwaili Murdoch University, Australia	Andrea Gomez Zavaglia Center for Research and Development in Food Cryotechnology, Argentina	Myrna Olvera-García National Autonomous University of Mexico, Mexico
Karina Balestrasse Fauba, Conicet, Argentina	Sarah Nasser INRA, France	Njah Alonazi Dublin Institute of Technology, Ireland
Nizam A Husen University of Hohenheim, Germany	Muhammad A Jawad Orlando Regional Medical Center USA	Amal Alenezi Dublin Institute Of Technology, Ireland
Mohsen Mohammadi Purdue University USA	Robert Buist BioCeuticals Sydney Australia	Chimya Gundiri University of Nottingham UK

Siti Khadijah Mohd Rais Sime Darby Plantation Sdn Bhd, Malaysia	Isabel M Perez de Vargas Sansalvador University of Granada, Spain	Madiha El Awamie Nottingham University School of Biosciences, UK
Carmela Lamacchia University of Foggia, Italy	Jose S Torrecilla Complutense University of Madrid, Spain	Amanda Terol Pardo University of Genova, Italy
Juan A Gallego Juarez Consejo Superior de Investigaciones Científicas, Spain	Gema Nieto University of Murcia, Spain	Oya Bozdag Dundar Ankara University, Turkey
Vincenzo Longo Institute of Agricultural Biology and Biotechnology, Italy	Eugene Dillon Food for Health Ireland, Ireland	Vladimiro Cardenia University of Bologna, Italy
Jose Ignacio Lombrana University of Basque Country, Spain	Erkan Karacabey Suleyman Demirel University, Turkey	Ana Maria Gomez Caravaca Universidad de Granada, Spain
Emma Feeney Food for Health Ireland, Ireland	Carmen Bueno Ferrer Dublin Institute of Technology, Ireland	Alicia Gil Ramirez Universidad Autónoma de Madrid, Spain
Oscar González Recio National Institute for Agricultural and Food Research, Spain	Cem Baltacioglu Nigde University, Turkey	Claudio Santucci University of Florence, Italy
Massimo Cecaro Italian Medical Press Association, Italy	Ruben Lopez Nicolas University of Muricia, Spain	Ana Marta Munoz Colmenero University of Oviedo, Spain
Maria E Escuderos IFAPA, Spain	Darin Detwiler Northeastern University, USA	El Sayed M Abdel Aal Guelph Research and development Centre, Canada
Yanni Papanikolaou Nutritional Strategies Inc, France	Angel A Carbonell Barrachina Universidad Miguel Hernandez de Elche, Spain	Lawrence D Goodridge McGill University, Canada
Ruben Lopez Nicolas University of Murcia, Spain	Mariarosaria Marotta Food for Health Ireland, Ireland	Alexander Sulakvelidze Intralytix Inc, USA
Ester Betoret Universita di Bologna, Italy	H P Vasantha Rupasinghe Dalhousie University, Canada	Joelle Woolston Intralytix Inc, USA

PLAN A TRIP TO Rome: DESTINATION OF Food Chemistry 2018

Rome, Italy's capital, is a sprawling, cosmopolitan city with nearly 3,000 years of globally influential art, architecture and culture on display. Ancient ruins such as the Forum and the Colosseum evoke the power of the former Roman Empire. Vatican City, headquarters of the Roman Catholic Church, has St. Peter's Basilica and the Vatican Museums, which house masterpieces such as Michelangelo's Sistine Chapel frescoes.

Rome's history spans more than 2,500 years. While Roman mythology dates the founding of Rome at around 753 BC, the site has been inhabited for much longer, making it one of the oldest continuously occupied sites in Europe. The city's early population originated from a mix of Latins, Etruscans and Sabines. Eventually, the city successively became the capital of the Roman Kingdom, the Roman Republic and the Roman Empire, and is regarded as one of the birthplaces of Western civilization and by some as the first ever metropolis. It was first called The Eternal city by the Roman poet Tibullus in the 1st century BC, and the expression was also taken up by Ovid, Virgil, and Livy. Rome is also called the Caput Mundi (Capital of the World).

City Attractions









City Attractions







