ICFST 2013

The 10th International Conference on Food Science and Technology

第十届国际食品科学与技术交流会

会

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May 30-31, 2013 Wuxi, China

2013年5月30-31日 中国 · 无锡

## Program Schedule

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| **Date** | **Time** | **Content** | **Venue** |
| 5.29 | 09:00-22:00 | Registration | Hotel Lobby |
| 5.30 | 08:30-09:00 | Opening Ceremony | Liangxi Hall (3rd Floor) |
| 09:00-09:15 | Photographing | Hotel Lobby |
| 09:30-12:15 | Dairy Science & Technology | Baihe HallⅠ (2nd Floor) |
| Seafood Science & Technology | Ruyi Hall (2nd Floor) |
| Food & Human Nutrition | Liangxi Hall (3rd Floor) |
| Food Nanotechnology | Shuixiu Hall (3rd Floor) |
| Foodomics | Lihu Hall (3rd Floor) |
| 12:15-13:30 | Lunch | |
| 14:00-17:45 | Food Proteins & Peptides | Baihe HallⅠ (2nd Floor) |
| Cereal Science & Technology | Ruyi Hall (2nd Floor) |
| Global Food Science Higher Education Forum (13:30-17:45) | Shuixiu Hall (3rd Floor) |
| Food Safety & Analysis | Lihu Hall (3rd Floor) |
| 18:00-20:00 | Banquet | |
| 5.31 | 08:30-12:00 | Probiotics & Gut Health | Baihe HallⅠ (2nd Floor) |
| Food Processing & Engineering | Ruyi Hall (2nd Floor) |
| Food Hydrocolloid | Shuixiu Hall (3rd Floor)) |
| Professor Zhang Wang Memorial Symposium | Lihu Hall (3rd Floor)) |
| 12:00-13:30 | Lunch | |
| 14:00-17:00 | Food Biotechnology | Lihu Hall (3rd Floor) |
| Scientific Writing & Publication | Shuixiu Hall (3rd Floor)) |
| Young Scientist Forum | Ruyi Hall (2nd Floor) |
| Graduate Student Forum | Baihe HallⅠ (2nd Floor) |

## Opening Ceremony

2012年5月30日 8:30-9:00

无锡山明水秀大饭店梁溪厅

主持人：徐岩 教授 江南大学副校长

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| **序号** | **内 容** |
| 1 | 江南大学校长陈坚教授致欢迎辞 |
| 2 | 中粮集团总工程师岳国君教授致辞 |
| 3 | 科技部农村科技司王喆副司长致辞 |
| 4 | 中国食品科学技术学会理事长孟素荷教授致辞 |
| 5 | 国家外国专家局 致辞 |
| 6 | 美国加州大学戴维斯分校副校长William Lacy致辞 |
| 7 | 合影 |
| 8 | 各专题开始 |

联络人：李兆丰 13771048318 程力 13921171119 代卉 13912487169

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**Session: Dairy Science & Technology** (Morning, May 30; Baihe Hall I)

**Sponsors/Co-organizers:**

Bright Dairy & Food Co. , Ltd.

State Key Laboratory of Dairy Biotechnology

**Moderators:**

Dr. Stephanie Clark, Iowa State University, USA.

Dr. Lloyd Metzger, South Dakota State University, USA.

**Titles/Speakers:**

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| --- | --- |
| **Time** | **Presentation Titles & Speakers** |
| 09:30-09:55 | *Nanostructured casein micelles in milk powders*.  **Dr. Bhesh Bhandari**, Editor of *Journal of Food Engineering*, Professor, School of Agriculture and Food Sciences, University of Queensland, Australia. |
| 09:55-10:20 | *Process Cheese: Strategies to control functionality and develop least cost formulations*.  **Dr. Lloyd Metzger**, Member of Editor Board of *Journal of Dairy Science*, Director of Midwest Dairy Foods Research Center, Professor & Alfred Chair in Dairy Education at Department of Dairy Science, South Dakota State University, USA. |
| 10:20-10:45 | *Antiproliferative effect of cell fraction from Lactobacillus strain on colon cancer line caco.*  **Dr. Yanfeng Tuo**, Scientist, Bright Dairy & Food Co., Ltd, China |
| 10:45-11:00 | **Coffee Break** |
| 11:00-11:25 | *Formation and stability of milk foams formed in hot beverages.*  **Dr. Keshavan Niranjan**, Editor of *Journal of Food Engineering*; Professor, Department of Food Bioscience, University of Reading, UK. |
| 11:25-11:50 | *Issues surrounding sodium in cheese.*  **Dr. Stephanie Clark**, Associate Editor of *Journal of Dairy Science*; Associate Professor, Department of Food Science & Human Nutrition, Iowa State University, USA. |
| 11:50-12:15 | *Application of fluorescence spectroscopy in quality and safety control of dairy products*.  **Dr. Xiaoming Liu**, Associate Professor, School of Food Science & Technology, Jiangnan University, China |

联络人：刘小鸣 13812501690 [liuxm@jiangnan.edu.cn](http://mail.jiangnan.edu.cn/coremail/XJS/pab/view.jsp?sid=BATXYXNNjPQrsgbhsqNNaYulEDbhMaWa&totalCount=16&view_no=7&puid=42&gid=2)

志愿者：周颖喆18352512003尹义敏18352512132付璐璐18352512173**Session: Food Nanotechnology** (Morning, May 30; Shuixiu Hall)

**Sponsors/Co-organizers:**

COFCO Nutrition ＆ Health Research Institute

COFCO Biochemical (Anhui) Co., Ltd

**Moderators:**

Dr. Hongda Chen, United States Department of Agriculture, USA.

Dr. Cheng Yang, Jiangnan University, China

**Titles/Speakers:**

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| **Time** | **Presentation Titles & Speakers** |
| 09:30-09:55 | *Impact of Nanostructures on the Oxidation of Lipids*  **Dr. Eric Decker**, Professor & Department Head, Department of Food Science, University of Massachusetts, USA. |
| 09:55-10:15 | *Use of nanomaterials in food safety and the study about their toxicity*.  **Dr. Mengshi Lin**, Associate Professor, Division of Food Science, University of Missouri, USA. |
| 10:15-10:35 | *Starch nanocrystals: A candidate for stabilizing food-grade pickering emulsions*  **Dr. Cheng Yang**, Professor , Key Laboratory of Food Colloids and Biotechnology, Ministry of Education, School of Chemical and Material Engineering, Jiangnan University, China |
| 10:35-10:50 | **Coffee Break** |
| 10:50-11:15 | *Advances of Nanotechnology R&D in Food and Agriculture Systems*  **Dr. Hongda Chen**, National Program Leader, Bioprocess Engineering/Nanotechnology, United States Department of Agriculture, USA. |
| 11:15-11:35 | *Amorphous cellulose – another Versatile Functional Material for Food Applications*  **Dr. Tao Wu**, Associate Professor, Department of Food Safety and Quality, College of Food Science and Technology, Nanjing Agricultural University,China |
| 11:35-11:55 | *Electrochemical Detection of Arsenic(III) Based on Hollow gold nanospheres*  **Dr. Suiping Wang**, Associate Professor, Department of Food and Bioengineering, College of Chemical Engineering, Xiangtan University, China |
| 11:55-12:15 | *Rational Design of Nano-structured Delivery Systems for Dietary Supplements*  **Dr. Shuqin Xia**, Associate Professor, School of Food Science & Technology, Jiangnan University, China |

联络人：马小媛 18706177206 maxy@jiangnan.edu.cn

志愿者：郝丽玲18706179501刘颖18912476191

**Session: Food & Human Nutrition** (Morning, May 30; Liangxi Hall)

**Sponsors/Co-organizers:**

National Engineering Research Center of Functional Foods

**Moderators:**

Dr. Fereidoon Shahidi, Memorial University of Newfoundland, Canada

Dr. Liangli Yu, Shanghai Jiao Tong University, China

**Titles/Speakers:**

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| **Time** | **Presentation Titles & Speakers** |
| 09:30-09:55 | *Lipids and Modified Lipids in Food, Nutrition and Health*  **Dr.** **Fereidoon Shahidi**, Editor-in-Chief of *Journal of Functional Foods*, Editor of *Food Chemistry*; Professor, Department of Biochemistry, Memorial University of Newfoundland, Canada |
| 09:55-10:20 | *Chromatographic and Mass Spectrometry Flow-Injection Fingerprints in Detecting Food Adulterations*  **Dr.** **Liangli Yu**, Associate Editor of *Journal of Agricultural & Food Chemistry* and *LWT-Food Science and Technology*, Professor and Dean, School of Agriculture & Biology, Shanghai Jiao Tong University, China |
| 10:20-10:40 | *Gut microbiome: a key factor in health-promoting effects of dietary flavonoids*.  **Dr. Hang Xiao**, Member of Editorial Board of *Critical Reviews in Nutrition & Food Research* and *Food Bioscience*, Associate Professor at Department of Food Science, University of Massachusetts, USA. |
| 10:40-10:55 | **Coffee Break** |
| 10:55-11:20 | *Dietary Polyunsaturated Fatty Acids Affect AKT Signaling and Prostate Cancer Growth*  **Dr. Yongquan Chen**, Professor & Director, Research Center of Bioactive Lipid & Human Health, School of Food Science & Technology, Jiangnan University, China |
| 11:20-11:45 | *Gel coating of edible Brasenia schreberi leaves lowers plasma cholesterol in hamsters*  **Dr. Wallace Yokoyama**, Research Chemist, United States Department of Agriculture, USA. |
| 11:45-12:05 | *Dietary Polyphenols: New Roles in Food and Human Health Management.*  **Dr.** **Mingfu Wang**, Associate Editor of *Journal of Functional Foods*; Associate Professor, School of Biological Sciences, the University of Hong Kong, China. |
| 12:05-12:25 | *A new view of starch digestion: starch sources influence glucose generation at mucosal alpha-glucosidase level.*  **Dr. (Amy) Hui-Mei Lin**, Research Assistant Professor, Department of Food Science, Purdue University, USA |

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志愿者：孙林杰15006181025李雅迪18762673762 赵琪 18912474137

**Session: Seafood Science & Technology** (Morning, May 30; Ruyi Hall)

**Sponsors/Co-organizers:**

Fujian Anjoy Foods Co., Ltd

**Moderators:**

Dr. Joe M. Regenstein, Cornell University, USA.

Dr. Changhu Xue, Ocean University of China, China

**Titles/Speakers:**

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| **Time** | **Presentation Titles & Speakers** |
| 09:30-09:55 | *Studies on the sulfated polysaccharides from sea cucumber*  **Dr. Changhu Xue**, Professor & Dean, College of Food Science and Engineering, Ocean University of China, China. |
| 09:55-10:15 | *Discoloration of mollusk and crustacean: Impact on quality and its prevention*.  **Dr. Soottawat Benjakul**, Associate Editor of *International Aquatic Research*, Professor, Department of Food Technology, Prince of Songkla University, Thailand. |
| 10:15-10:35 | *Identification of a novel gelatinolytic metalloproteinase (GMP) in the body wall of sea cucumber (stichopusjaponicus) and its involvement in collagen degradation*  **Dr. Minjie Cao**, Professor & Dean, College of Bio-tech Engineering, Jimei University, China. |
| 10:35-10:50 | **Coffee Break** |
| 10:50-11:15 | *Gelatin: Analytical pitfalls and challenges*.  **Dr. Joe M. Regenstein**, Co-Editor-in-Chief of *Food Bioscience*, Professor, Department of Food Science, Cornell University, USA. |
| 11:15-11:35 | *Research advances on storage, processing and safety control of Seafood*  **Dr. Jianrong Li**, Professor & Vice President, Bohai University, China. |
| 11:35--11:55 | *Preparation of bioactive peptides from marine food protein*.  **Dr. Jiaoyan Ren**, Professor, College of Light Industry & Food Sciences, South China University of Technology, China. |
| 11:55-12:15 | *Seasonal difference in the properties of collagen and gelatin extracted from freshwater fish byproducts*  **Dr. Rui Duan**, Associate Professor, Department of Food Science and Technology, Huaihai Institute of Technology, China. |

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志愿者：杨方15861592438刘晓丽18851572885

**Session: Foodomics** (Morning, May 30; Lihu Hall)

**Sponsors/Co-organizers:**

State Key Laboratory of Food Science and Technology

**Moderators:**

Dr. Yoshinori Mine, University of Guelph, Canada.

Dr. Zhenyu Chen, The Chinese University of Hong Kong, China.

**Titles/Speakers:**

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| **Time** | **Presentation Titles & Speakers** |
| 09:30-10:00 | *Detecting the Genetic and Endocrine Factors of Human Obesity and Diabetes by Challenging the Energy Metabolic System.*  **Dr. Guang Sun**, Professor, Department of medicine, Faculty of medicine, Memorial University, Canada. |
| 10:00-10:30 | *Application of Nutraceuticals and Functional Foods in Regulation of Blood Cholesterol*.  **Dr. Zhen-Yu Chen**, Associate Editor of *Journal of Agricultural and Food Chemistry*, Professor, Food & Nutritional Sciences Programme, School of Life Sciences, The Chinese University of Hong Kong, China. |
| 10:30-11:00 | *Functional Food Factors Against Obesity-induced Inflammation and Pathologies*.  **Dr. Rina Yu**, Professor, Department of Food Science and Nutrition, University of Ulsan, South Korea |
| 11:00-11:15 | **Coffee Break** |
| 11:15-11:45 | *Food Bioactives and Chronic Inflammation: What Foodomics Can Elucidate?*  **Dr. Yoshinori Mine**, Associate Editor of *Journal of Agricultural and Food Chemistry*, Department of Food Science, University of Guelph, Canada. |
| 11:45-12:15 | *Innovations and Market place- Impact of Nutrigenomics and Proteomics.*  **Dr. Lekh R. Juneja**, Executive Vice President, Taiyo Kagaku Co., Ltd., Japan |

联络人：陈业明 13921135687 [chenyeming19821213@gmail.com](http://mail.jiangnan.edu.cn/coremail/XJS/pab/view.jsp?sid=BATXYXNNjPQrsgbhsqNNaYulEDbhMaWa&totalCount=16&view_no=0&puid=54&gid=2)

志愿者：曹艳芸18262272505 赵路苹18262272058

**Global Food Science Higher Education Forum** (Afternoon, May 30; Shuixiu Hall)

**Sponsors/Co-organizers:**

COFCO Nutrition ＆ Health Research Institute; COFCO Biochemical (Anhui) Co., Ltd

**Chairs:**

Dr. Jian Chen, Jiangnan University, China

Dr. William Lacy, University of California, Davis, USA

**Titles/Speakers:**

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| **Time** | **Presentation Titles & Speakers** |
| 13:30-13:50 | *International Food Science Program Approval and Certified Food Scientist*  **Ms. Kristy Nelson**, Director for Special Projects, Institute of Food Technologists (IFT), USA |
| 13:50-14:10 | *Food Engineering Education & Certification System in China*  **Dr. Mingyong Zeng**, Secretary General of Food Engineering Division, Chinese Engineering Education Accreditation Association; Professor, Ocean University of China, China |
| 14:10-14:30 | *Graduate Education at the University of Massachusetts*  **Dr. Eric Decker**, Professor & Department Head, Department of Food Science, University of Massachusetts, USA |
| 14:30-14:50 | *The academic degree system and graduate cultivation of food science in China*  **Dr. Mingyong Xie**, Member of Food Science & Engineering Division, Academic Degrees Committee of the State Council; Professor & Vice President, Nanchang University, China |
| 14:50-15:10 | *Food Science Undergraduate Education: an example curriculum from UC Davis and perspectives on future developments*  **Dr. Michael J. McCarthy**, Professor & Head, Department of Food Science & Technology, University of California at Davis, USA |
| 15:10-15:30 | **Coffee Break** |
| 15:30-15:50 | *International engagement in food science education*  **Dr. Keshavan Niranjan**, Professor & Director for International Collaboration, Department of Food Bioscience, University of Reading, UK |
| 15:50-16:10 | *The Development of the Higher Education of Food Science and Engineering in China*  **Dr. Zhengyu Jin**, Chair of Food Science & Engineering Subcommittee, Education Steering Committee, Ministry of Education of China; Professor & Vice President of Jiangnan University, China |
| 16:10-16:30 | *Undergraduate and post-graduate education in Australia in Food Science and Technology discipline.*  **Dr. Bhesh Bhandari**, Professor, School of [Agriculture and Food Sciences](http://www.uq.edu.au/uqresearchers/unit/afs.html), University of Queensland, Australia |
| 16:30-16:50 | *Challenges of higher education in the 21st Century: comparison of undergraduate programs in China and US*  **Dr. Feng Chen**, Professor, Department of Food, Nutrition, and Packaging Sciences, Clemson University, USA. |
| 16:50-17:10 | *Food science education and “Certified Food Professional” initiative in Thailand*  **Dr. Tanaboon Sajjaanantakul**, Associate Professor & Dean, School of Agricultural Industry, Kasetsart University., Thailand. |
| 17:10-17:45 | *Concluding Remarks and Discussion* |

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志愿者：王丽云15861458278 刘意骁15161516737 朱波15861448508 顾沁18352512133 李曼 15261562523（娄在祥负责）**Session: Food Proteins and Peptides** (Afternoon, May 30; Baihe Hall I)

**Sponsors/Co-organizers:**

Jiangsu Yurun Meat Industry Co., Ltd

State Key Laboratory of Meat Processing and Quality Control

**Moderators:**

Dr. Youling Xiong, University of Kentucky, USA.

Dr. Wangang Zhang, Nanjing Agricultural University, China.

**Titles/Speakers:**

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| **Time** | **Presentation Titles & Speakers** |
| 14:00-14:30 | *Controlled aggregation of whey protein to form meso-structures for specific functional applications.*  **Dr. E. Allen Foegeding**, Editor-in-Chief of *Journal of Food Science*; William Neal Reynolds Distinguished Professor, Department of Food, Bioprocessing & Nutrition Sciences, North Carolina State University, USA. |
| 14:30-15:00 | *Biophysics of ice structuring proteins and peptides in food applications*.  **Dr. Srinivasan Damodaran**, Editor of the book *Fennema’s Food Chemistry*; Professor, Department of Food Science, University of Wisconsin, USA. |
| 15:00-15:30 | *Protein degradation is different in RFN and PSE pork during postmortem aging*.  **Dr. Wangang Zhang**, Professor, National Center of Meat Quality and Safety Control, College of Food Science and Technology, Nanjing Agricultural University, China. |
| 15:30-15:45 | **Coffee Break** |
| 15:45-16:15 | *Regulation of muscle protein functionality through oxidative/antioxidative Approaches*.  **Dr. Youling Xiong**, Scientific Editor of *Journal of Food Science*; Professor at Department of Animal and Food Science, University of Kentucky, USA. |
| 16:15-16:45 | *Functionality of coacervates stabilized by soy proteins.*  **Dr. Yufei Hua**, Professor, School of Food Science and Technology, Jiangnan University, China. |
| 16:45-17:15 | *Physicochemical and functional properties of fish protein isolate prepared by acid and alkali solubilization processes.*  **Dr. Soottawat Benjakul**, Associate Editor of *International Aquatic Research*; Professor, Department of Food Technology, Prince of Songkla University, Thailand. |

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志愿者：林全全15006187730林叶18352512163

**Session: Food Safety & Analysis** (Afternoon, May 30; Lihu Hall)

**Sponsors/Co-organizers:**

Food Safety & Nutrition Co-Innovation Center

**Moderators:**

Dr. Mengshi Lin, University of Missouri, USA.

Dr. Zhouping Wang, Jiangnan University, China

**Titles/Speakers:**

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| **Time** | **Presentation Titles & Speakers** |
| 14:00-14:25 | *Food Safety Regulations and How US Extension System Helps Food Producers Meet the Regulations*  **Dr. Jean Weese**, Professor at Department of Poultry & Food Science, Auburn University, USA. |
| 14:25-14:50 | *Chemical indicators of Olive Oil Quantity*.  **Dr. Charles Shoemaker,** Professor, Department of Food Science & Technology, University of California at Davis, USA. |
| 14:50-15:15 | *Focusing on Improving Food Quality for the New Chinese Consumer: Safe, Nutritious and Smart*  **Dr. Mark Lyons**, Vice President, Alltech, USA. |
| 15:15-15:40 | *Aptamer-based novel detection method for foodborne pathogen and mycotoxin*.  **Dr. Zhouping Wang**, Professor & Associate Dean, School of Food Science & Technology, Jiangnan University, China |
| 15:40-15:55 | **Coffee Break** |
| 15:55-16:20 | *Applying Recombinant Proteins for Food Safety Improvement*  **Dr. Tungshi Huang**, Professor, Department of Poultry & Food Science, Auburn University, USA. |
| 16:20-16:45 | *Analyses of Restricted and Prohibited Residual Drugs in Food Products with Surface Enhanced Raman Spectroscopy*  **Dr. Yiqun Huang**, Professor, School of Food Science, Shanghai Ocean University, China |
| 16:45-17:10 | *Novel sensing techniques for detection of chemical and biological contaminants in foods*.  **Dr. Mengshi Lin**, Associate Professor, Division of Food Science, University of Missouri, USA. |
| 17:10-17:35 | *Study on the Residual Metabolic Rule and Toxic Effect of Phoxim in Crucian Carp*  **Dr. Xiaoyu Liu**, Professor, College of Food science and Technology, Huazhong Agricultural University; Key Laboratory of Environment Correlative Dietology, Ministry of Education, China |

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志愿者：李海伟 18262272472夏晓凤18352512085

**Session: Cereal Science & Technology** (Afternoon, May 30; Ruyi Hall)

**Sponsors/Co-organizers:**

COFCO Nutrition ＆ Health Research Institute

COFCO Biochemical (Anhui) Co., Ltd

**Moderators:**

Dr. Yongcheng Shi, Kansas State University, USA

Dr. Zhengbiao Gu, Jiangnan University, China

**Titles/Speakers:**

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| **Time** | **Presentation Titles & Speakers** |
| 14:00-14:25 | *The importance of fine structural features in starch in affecting the digestibility of food.*  **Dr. Robert Gilbert**, Member of Editorial Boards of *Biomacromolecules*; Professor, Centre for Nutrition and Food Sciences, University of Queensland, Australia |
| 14:25-14:50 | *Unraveling roles of enzymes and oxidants as potassium bromate replacers in frozen bread dough systems.*  **Dr. Jon Faubion**, Senior Editor of *Cereal Chemistry*, Executive Editor of *Journal of the Science of Food and Agriculture*, Singleton Endowed Professor, Department of Grain Science, Kansas State University, USA. |
| 14:50-15:15 | *The effects of oxidation of corn starch on acetylation*.  **Dr. Zhengbiao Gu**, Professor in the School of Food Science & Technology, Jiangnan University, China |
| 15:15-15:40 | *Opportunities and challenges for development of whole wheat product*.  **Dr. Weizu Yu**, Principle Scientist of COFCO, China |
| 15:40-15:55 | **Coffee Break** |
| 15:55-16:20 | *Unique properties, modifications, and applications of waxy wheat flour and starch*.  **Dr. Yong-Cheng Shi**, Associate Editor of *Cereal Chemistry*, Professor, Department of Grain Science, Kansas State University, USA. |
| 16:20-16:45 | *Preparation and characterization of crystalline starch nano-blocklets*  **Dr. Seung-Taik Lim**, Professor, School of Life Sciences and Biotechnology, Korea University, South Korea |
| 16:45-17:10 | *Effect of resistant starch structure on short-chain fatty acids production by human gut microbiota fermentation in vitro*.  **Dr. Zhongkai Zhou**, Professor, School of Food Engineering and Biotechnology, Tianjin University of Science and Technology, China |
| 17:10-17:35 | *Postprandial Glycemic Response to Starch Affected by Tea Polyphenols*  **Dr. Genyi Zhang**, Professor, School of Food Science & Technology, Jiangnan University, China |

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志愿者：李奕璇18762651639龙杰18352520952赵艳艳18262272511

**Session: Probiotics & Gut Health** (Morning, May 31; Baihe Hall)

**Sponsors/Co-organizers:**

DuPont Nutrition & Health

**Moderators:**

Dr. Arjan Narbad, Institute of Food Research, UK

Dr. Wei Chen, Jiangnan University, China

**Titles/Speakers:**

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| **Time** | **Presentation Titles & Speakers** |
| 08:30-09:00 | *Exploiting the gut as a source of novel bioactives*.  **Dr. Colin Hill**, Member of the Royal Irish Academy, Professor of the Department of Microbiology, University College Cork, Ireland |
| 09:00-09:30 | *Protective effects of Lactobacillus plantarum against heavy metal toxicity in mice.*  **Dr. Wei Chen**, Member of Editorial Board of *Journal of Dairy Science* and *Food Control*, Professor & Dean, School of Food Science & Technology, Jiangnan University, China |
| 09:30-10:00 | *CRISPR/Cas, the immune system of Bacteria*  **Dr. Yuejian Mao**, Scientist, Genomics and Ecology of Microbes, DuPont Nutrition & Health |
| 10:00-10:30 | *Modulating the structure and function of the human gut microbiota through diet - a metagenomics insight*.  **Dr. Kieran Tuohy**, Associate Editor of *International Journal of Food Sciences and Nutrition*, Group leader of the Nutrition and Nutrigenomics Group, Research and Innovation Centre, Italy. |
| 10:30-10:45 | **Coffee Break** |
| 10:45-11:15 | *Mechanism of Lactobacillus colonisation and engineering SMART probiotics for pathogen control.*  **Dr. Arjan Narbad**, Research Leader of the Gut Health and Food Safety Program, Institute of Food Research, UK. |
| 11:15-11:45 | *A short-chain fatty acid-producing core gut microbiota of healthy young Chinese cohorts across geography, lifestyles, and ethnicities.*  **Dr. Heping Zhang**, Professor & Director, Key Laboratory of Dairy Biotechnology and Bioengineer of Education Ministry of China, Inner Mongolia Agricultural University, China. |
| 11:45-12:15 | *Metagenomic insight into probiotics and their novel biocatalysts on applications*.  **Dr. Byong Lee**, Professor, School of Biotechnology, Jiangnan University, China; and Adjunct Professor, Department of Microbiology/Immunology, McGill University, Canada |

联络人：张秋香 13814228495 [zhangqx@jiangnan.edu.cn](http://mail.jiangnan.edu.cn/coremail/XJS/pab/view.jsp?sid=BATXYXNNjPQrsgbhsqNNaYulEDbhMaWa&totalCount=16&view_no=14&puid=47&gid=2)

志愿者：邢家溧18262272141龚雪18352511967史瑛15261599276

**Session: Food Processing & Engineering** (Morning, May 31; Ruyi Hall)

**Sponsors/Co-organizers:**

Shanghai Precise Packaging Co., Ltd

**Moderators:**

Dr. Bhesh Bhandari, University of Queensland, Australia.

Dr. Fanbin Kong, University of Georgia, USA.

**Titles/Speakers:**

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| --- | --- |
| **Time** | **Presentation Titles & Speakers** |
| 08:30-09:00 | *Some Aspects of Sustainability in Food Production: the Role of Peer-reviewed Science.*  **Dr. James Seiber**, Editor-in-Chief of *Journal of Agricultural and Food Chemistry*, Professor in the Department of Food Science & Technology, University of California at Davis, USA. |
| 09:00-09:30 | *Comtemporary challenges in food engineering*  **Dr. Keshavan Niranjan**, Editor of *Journal of Food Engineering*; Professor, Department of Food Bioscience, University of Reading, UK. |
| 09:30-09:55 | *Development of in vitro gastrointestinal models for food digestion study*.  **Dr. Fanbin Kong**, Assistant Professor, Department of Food Science & Technology, University of Georgia, USA. |
| 09:55-10:10 | **Coffee Break** |
| 10:10-10:40 | *Measuring Food Quality using NMR and MRI*  **Dr. Michael J. McCarthy,** Professor & Chair in the Department of Food Science & Technology, University of California at Davis, USA. |
| 10:40-11:05 | *Influence of Fat Content and Storage Duration on Oxidation and Physicochemical Changes in Frozen Pork Dumpling Filler*  **Dr. Baohua Kong**, Professor, College of Food Science, Northeast Agricultural University, China |
| 11:05-11:30 | *Soft structures made by corn protein and the applications*  **Dr. Yi Wang**, Assistant Professor, Department of Applied Biology and Chemical Technology, Hong Kong Polytechnic University, China |
| 11:30-11:55 | *Recent Advances in the Action of Pulsed Electric Fields on Proteins: Enzymes and Food Component Proteins*  **Dr. Wei Zhao**, Associate Professor, School of Food Science & Technology, Jiangnan University, China |

联络人：刘睿杰15995287126 [liuruijie163@163.com](http://mail.jiangnan.edu.cn/coremail/XJS/pab/view.jsp?sid=BATXYXNNjPQrsgbhsqNNaYulEDbhMaWa&totalCount=16&view_no=8&puid=49&gid=2)

志愿者：闫媛媛15006181065 李晓丹15861668515

**Session: Food Hydrocolloid** (Morning, May 31; Shuixiu Hall)

**Sponsors/Co-organizers:**

The Key Laboratory of Food Colloids and Biotechnology, Ministry of Education

**Moderators:**

Dr. Steve Cui, Guelph Food Research Centre, Agriculture and Agri-Food, Canada.

Dr. Fang Zhong, Jiangnan University, China

**Titles/Speakers:**

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| --- | --- |
| **Time** | **Presentation Titles & Speakers** |
| 08:30-08:55 | *Unveiling gum Ghatti’s structure relationship to its excellent emulsification capacities.*  **Dr. Steve Cui**, Editor-in-Chief of *Bioactive Carbohydrates & Dietary Fiber*, Editor of *Food Research International*, Senior Research Scientist at Guelph Food Research Centre of Agriculture and Agri-Food Canada, Canada. |
| 08:55-09:15 | *Food gels and emulsions prepared with complex biopolymer*  **Dr. Xiaoquan Yang**, Professor, School of Light Industry & Food Sciences, South China University of Technology, China. |
| 09:15-09:35 | *The core carbohydrate structure of Acacia seyal var. seyal (Gum arabic).*  **Dr. Shaoping Nie**, Professor, School of Life Sciences & Food Engineering, Nanchang University, China |
| 09:35-09:55 | *Binding and gelation of polyuronates with calcium ions*  **Dr. Yapeng Fang**, Associate Professor, Glyn O. Phillips Hydrocolloid Research Centre, Hubei University of Technology, China |
| 09:55-10:15 | *Potential interaction between amylose and beta-cyclodextrin for retarding starch retrogradation.*  **Dr. Yaoqi Tian**, Associate Professor, State Key Lab of Food Science & Technology, Jiangnan University, China |
| 10:15-10:30 | **Coffee Break** |
| 10:30-10:55 | *Texture control and flavour release by hydrocolloids*  **Dr. Katsuyoshi Nishinari**, Professor, Department of Food and Pharmaceutical Engineering, Hubei University of Technology, China |
| 10:55-11:15 | *Improving Storage Stability of β-carotene through Spray-dried Nanoemulsions* *Stabilized by Modified Starches*  **Dr. Fang Zhong**, Professor, School of Food Science & Technology, Jiangnan University, China |
| 11:15-11:35 | *Structure and bioactivity of cereal beta glucans*.  **Dr. Xinzhong Hu**, Associate Professor, College of Food Engineering & Nutritional Science, Shanxi Normal University, China |
| 11:35-11:55 | *Rheological properties of alkaline extracted polysaccharide from seeds of Plantago asiatica L.*  **Dr. Junyi Yin**, Associate Professor, School of Life Sciences & Food Engineering, Nanchang University, China |

联络人：廖红梅 13606197026 [hmeiliao@163.com](http://mail.jiangnan.edu.cn/coremail/XJS/pab/view.jsp?sid=BATXYXNNjPQrsgbhsqNNaYulEDbhMaWa&totalCount=16&view_no=6&puid=43&gid=2)

志愿者：朱波15861448508李开放18262272478

**Professor Zhang Wang Memorial Symposium** (Morning, May 31; Lihu Hall)

**Sponsors/Co-organizers:**

School of Food Science & Technology, Jiangnan University

**Moderators:**

Dr. Hongda Chen, USDA, USA

Dr. Sharon Shoemaker, University of California, Davis, USA

Dr. Fengqing Feng, Zhejiang University, China

Dr. Ruijin Yang, Jiangnan University, China

**Titles/Speakers:**

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| --- | --- |
| **Time** | **Presentation Titles & Speakers** |
| 08:30-08:50 | *Open speech: The Candle is Burning*  **Dr. Bo Jiang**, Professor & Executive Deputy Director, State Key Lab of Food Science & Technology, Jiangnan University, China |
| 08:50-09:10 | *Protein Biochemistry, Nanobiotechnology, and Ample Space in Between*  **Dr. Hongda Chen**, National Program Leader, Bioprocess Engineering/Nanotechnology, United States Department of Agriculture, USA. |
| 09:10-09:30 | *Related Sensory Spectrum to Consumer Appreciation*  **Dr. Fang Zhong**, Director of International Office, Professor, School of Food Science & Technology, Jiangnan University, China |
| 09:30-09:50 | *Trend of Aseptic Beverage Processing Technology*  **Dr. Yingchang Han**, Nestle , USA |
| 09:50-10:05 | **Coffee Break** |
| 10:05-10:25 | *Comparative Study on Surface Active Properties and Antimicrobial Activities of Disaccharides Monoesters*  **Dr. Fengqin Feng,** Professor, Department of Food Science and Nutrition , Zhejiang University, China |
| 10:25-10:45 | *Microbial Diversity in Fujian Hongqu Glutinous Rice Wine Brewing System*  **Dr. Li Ni**, Professor & Associate Dean, Collage of Biological Science & Technology, Fuzhou University, China |
| 10:45-11:05 | *Application of Rapid Detection Methods in Food Safety*  **Dr. Fei Xu**, Professor & Associate Dean, School of Medical Instrument & Food Engineering, University of Shanghai for Science & Technology, China |
| 11:05-11:25 | *Study on Structure–Activity Relationships of Antioxidant Oligopeptide*  **Dr.Yunhui Cheng**, Professor & Executive Associate Dean, School of Chemical and Biological Engineering, Changsha University of Science & Technology, China |
| 11:25-11:45 | *Soybean Protein and its interaction with Hydrocolloid gum in Emulsion System*  **Dr. Jie Chen**, Professor & Deputy Director, State Key Lab of Food Science & Technology, Jiangnan University, China |
| 11:45-12:05 | *A conventional PCR for the detection of DNA from wheat, rye and barley allergen in food*  **Dr. Yu Ge**, Professor, Shanghai Institute of Quality Inspection and Technical Research, China |

联络人：华霄 15961813010 [shawaxe@gmail.com](http://mail.jiangnan.edu.cn/coremail/XJS/pab/view.jsp?sid=BATXYXNNjPQrsgbhsqNNaYulEDbhMaWa&totalCount=16&view_no=4&puid=44&gid=2)

志愿者：康佳琪 15006182501 田莉娟15006181037

**Session: Food Biotechnology** (Afternoon, May 31; Lihu Hall)

**Sponsors/Co-organizers:**

National Engineering Laboratory for Cereal Fermentation Technology

**Moderators:**

Dr. Dominic Wong, Western Regional Research Center, USDA-ARS, USA.

Dr. Ruijin Yang, Jiangnan University, China

**Titles/Speakers:**

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| **Time** | **Presentation Titles & Speakers** |
| 14:00-14:30 | *From metagenomic gene discovery to enzymatic breakdown of crosslinks in plant cell wall biopolymers*  **Dr. Dominic Wong**, Research Scientist, Western Regional Research Center, USDA-ARS, USA |
| 14:30-14:50 | *The inhibitory effect of Bacillus megaterium on aflatoxin biosynthetic pathway gene expression in Aspergillus flavus*  **Dr. Qing Kong**, Lecture, School of Food Science and Engineering, Ocean University of China, China |
| 14:50-15:10 | *Enzymatic Synthesis of Lactulose: Current State and Perspectives*  **Dr. Xiao Hua**, Associate Professor, School of Food Science & Technology, Jiangnan University, China |
| 15:10-15:25 | **Coffee Break** |
| 15:25-15:45 | *Highly efficient and regioselective acylation of pharmacologically interesting cordycepin catalyzed by lipase in the eco-friendly solvent 2-methyltetrahydrofuran*  **Dr. Zhigang Chen**, Associate Professor, College of Food Science & Technology, Nanjing Agricultural University, China |
| 15:45-16:05 | *Utilize Traditional Chinese-style Cookery to Produce Aroma Development Flavorings from Shrimp Head (Pandalus borealis) Hydrolysate*  **Dr. Wancui Xie**, Associate Professor, Guangdong Provincial Key Laboratory of Aquatic Product Processing & Safety, College of Food Science &Technology, Guangdong Ocean University, China |
| 16:05-16:25 | *Purification and Characterization of A Novel Cold-adapted β-Galactosidase from A Newly Isolated Strain of Erwinia rhapontici.*  **Dr. Yu Xia**, Associate Professor, School of Food Science & Technology, Jiangnan University, China |

联络人：夏 雨 13771183873 [yuxia@jiangnan.edu.cn](http://mail.jiangnan.edu.cn/coremail/XJS/pab/view.jsp?sid=BATXYXNNjPQrsgbhsqNNaYulEDbhMaWa&totalCount=16&view_no=11&puid=50&gid=2)

志愿者：张维潇18352512235 师雯 15006186132

**Session: Scientific Writing & Publication** (Afternoon, May 31; Shuixiu Hall)

**Sponsors/Co-organizers:**

School of Food Science & Technology, Jiangnan University

**Moderators:**

Dr. Youling Xiong, University of Kentucky, USA.

Dr. Joe Regenstein, Cornell University, USA.

**Titles/Speakers:**

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| --- | --- |
| **Time** | **Presentation Titles & Speakers** |
| 14:00-14:25 | *Publishing Ethics and Author Responsibilities – Avoiding Potential Submission Disasters*  **Ms. Wendy Hurp**, Executive Publisher, Food Science, Elsevier Ltd, UK |
| 14:25-14:50 | *Food Bioscience: A new international food science journal*  **Dr.** **Bo Jiang**, Receiving Editor of *Food Bioscience*, Executive Editor of *Journal of the Science of Food and Agriculture*, Professor, State Key Lab of Food Science & Technology, Jiangnan University, China. |
| 14:50-15:15 | *Advantages Of Publishing Research In Leading International Peer-Reviewed Journals—Perspectives From The Journal of Agricultural And Food Chemistry*  **Dr. James Seiber**, Editor-in-Chief of *Journal of Agricultural and Food Chemistry*, Professor, Department of Food Science & Technology, University of California at Davis, USA. |
| 15:15-15:30 | **Coffee Break** |
| 15:30-15:55 | *Publishing In Refereed Journals: From Hypothesis To Article*  **Dr. E. Allen Foegeding**, Editor-in-Chief of *Journal of Food Science*, William Neal Reynolds Distinguished Professor, Department of Food, Bioprocessing & Nutrition Sciences, North Carolina State University, USA. |
| 15:55-16:20 | *How to Prepare and Successfully Publish your Research Work: Food Chemistry & Functional Foods*  **Dr.** **Fereidoon Shahidi**, Editor-in-Chief of *Journal of Functional Foods*, Editor of *Food Chemistry*, Department of Biochemistry, Memorial University of Newfoundland, Canada |

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志愿者：张捷15861584998李滟波15006183908

**Young Scientist Forum** (Afternoon, May 31; Ruyi Hall)

**Moderators:**

Dr. Li Liang, Jiangnan University, China

Dr. Jingwen Zhou, Jiangnan University, China

**Titles/Speakers:**

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| --- | --- |
| **Time** | **Presentation Titles & Speakers** |
| 14:00-14:20 | *The effects of exopolysaccharide from rice lactic acid fermentation on mice intestinal flora and peristalsis of gastrointestinal tract*  **Dr. Yong Yang**, Associate Professor, College of standardization,China Jiliang University, China |
| 14:20-14:40 | *Physicochemical properties of modified maize starches in relation to addition order of reagents and catalyst*  **Dr. Zhongquan Sui**, Associate Professor, Department of Food Science and Engineering, School of Agriculture and Biology, Shanghai Jiao Tong University, China. |
| 14:40-15:00 | *Designing Food Colloids with Controlled Structure and Functionality*  **Dr. Yuan Li**, Associate Professor, College of life science and technology, Beijing University of chemical engineering, China |
| 15:00-15:15 | **Coffee Break** |
| 15:15-15:35 | *Antioxidant Activity of Xanthan Oligosaccharides Derivatives with Similar Substituting Degrees*  **Dr. Tao Sun**, Associate Professor, College of Food Science & Technology, Shanghai Ocean University, China |
| 15:35-15:55 | *Chemoprevention of anthocyanins on GI tract cancer cells*  **Dr. Pu Jing**, Associate Professor,Department of Food Science and Engineering, Shanghai Jiao Tong University, China |
| 15:55-16:15 | *Exploring novel bioactive compounds from litchi tissues*  **Dr. Bao Yang**, Associate Professor,Key Laboratory of Plant Resources Conservation and Sustainable Utilization, South China Botanical Garden, Chinese Academy of Sciences, China |

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志愿者：耿温馨15861417889 周卫林18352512032

**Graduate Student Forum** (Afternoon, May 31; Baihe Hall)

**Moderators:**

Ms. Tianyi Yang, Jiangnan University, China

**Titles/Speakers:**

|  |  |
| --- | --- |
| **Time** | **Presentation Titles & Speakers** |
| 14:00-14:15 | *ROS are Involved in Regulation of COX-2 by Nonylphenol in Sertoli TM4 Cells via an Activation* *of the NF-κB Pathway*  **Xiaozhen Liu,** State Key Lab of Food Science &Technology, Nanchang University, China |
| 14:15-14:30 | *Isolation, Identification and Characterization of Human Intestinal Bacteria with the Ability to Utilize Chloramphenicol as the Sole Source of Carbon and Energy*  **Xin Zhao**, School of Food Science and Technology, Jiangnan University, China |
| 14:30-14:45 | *Characteristics and Antioxidant Activity of Bovine Serum Albumin and Quercetin Interaction in Different Solvent Systems*  **Xueyan Dong**, College of Food Science & Nutritional Engineering, China Agricultural University, China |
| 14:45-15:00 | *Effect of Protein Supplementation and Microfluidization on Rheological Characteristics, Microstructure and Sensory Properties of Soy Yogurt*  **Yonggang Lei**, Department of Food Science, South China University of Technology, China |
| 15:00-15:15 | *Controlling Nonenzymatic Browning Reactions by Selected Dietary Polyphenols in Chemical and Food Models*  **Xinchen Zhang**, School of Biological Sciences, University of Hong Kong, China |
| 15:15-15:30 | *Effect of Sugar Structures on Glycation of β-Lactoglobulin*  **Yingjia Chen**, State Key Lab of Food Science and Technology, Jiangnan University, China |
| 15:30-15:45 | **Coffee Break** |
| 15:45-16:00 | *Surface Modification and Application of Graphene-based Magnetic Nanoparticles*  **Shan Yan**, Key Laboratory of Environment Correlative Dietology (Ministry of Education), College of Food Science & Technology, Huazhong Agricultural University, China |
| 16:00-16:15 | *Enhancement of Oxidative Stability and Water-holding Capacity Of Fresh and Prefrozen Chicken Meat From Oxidatively Stressed Broilers Through Dietary Antioxidant Regimens*  **Rebecca M. Delles**, Department of Animal and Food Sciences, University of Kentucky, USA |
| 16:15-16:30 | *Developing Allium Mongolicum Regel Sauce by Combination Sensory Evaluation and Fingerprint Technology*  **Junkui Wang**，College of Food science & Technology, Shanghai Ocean University, China |
| 16:30-16:45 | *Characterization and Destabilization of the Emulsion Formed during Aqueous Extraction of Peanut Oil*  **Yanna Chi**, School of Food Science and Technology, Jiangnan University, China |
| 16:45-17:00 | *Isoelectric Solubilization/Precipitation (ISP) Extracting Protein from Antarctic Krill (Euphausia Superba) and Fluoride Removal with Multi-stage Countercurrent Technology*  **E Liao**, College of Food Science & Engineering, Ocean University of China, China |
| 17:00-17:15 | *Temperature Effect on Sensory attributes, Volatile compounds and Antioxidant activity of Maillard reaction products from Sunflower hydrolysate*  **E. Karangwa**, School of Food Science & Technology, Jiangnan University, China |
| 17:15-17:30 | **Announcement of Graduate Student Competition Award** |

联络人：丁寅翼 18762650953 [dyy-198655@163.com](mailto:dyy-198655@163.com)

Poster Program

**1. Program**

|  |  |  |
| --- | --- | --- |
| **Date** | **Content** | |
| 5.30 | Food Chemistry | Food & Human Nutrition |
| 5.31 | Food Biotechnology | Food Processing & Engineering |

**2.** **Venue**

Baihe Hall Ⅲ (2nd Floor)

**3. Notice**

* Please make sure the detailed poster time according to the program table；
* Please fix the poster at 8:00 am in the day and get it back at 17:30 pm in the day;
* Please participate in poster session during the Coffee break and lunch time.
* 请做墙报展示的相关参会代表对应各自墙报所属领域，按照规定时间进行展示交流。
* 请参加墙报展示的参会代表在当天8:00按照编号将墙报张贴到固定位置，并于当天17:30将墙报取回。
* 墙报交流时间为每天会议的茶歇及午餐期间，请参加墙报展示的参会代表在此期间在各自墙报前展示交流。

**4. Poster Arrangement**

(FN- Food & Human Nutrition, FC- Food Chemistry, FP- Food Processing & Engineering, FB- Food Biotechnology**)**

联络人：王金鹏 15961768136 wangjinpeng1984@126.com

志愿者：陈煌莉18352512160陶晗18352512070吴梨15261505751

注意事项

1. 会场设施准备

两套投影、幕布（酒店提供）

笔记本电脑、U盘、激光笔（学院准备）

报告人PPT（分会场负责人提前准备及调试）

席卡（只需做**Moderator**和**Speaker**两种席卡，李兆丰负责做）

2. 所需确认信息

**Moderators**和**Speakers**是否能准时到场。

背景板和门口展架是否正确。

**Moderators**和**Speakers**的座位安排，**Moderators**是否需要在讲台上有主持席。

会场设施是否能正常工作。

是否需要紧急安排听众等。