

# Food Industry Forum

by the University Consortium of Food Science and Nutrition

17-18 November 2017, Hangzhou, China

## 食品工业论坛





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Prof. Beiwei Zhu	Academician, Zhejiang Gongshang University, China	To be confirmed
Dr. Juliet Ansell	Zespri, New Zealand	Incorporation of fresh whole plants in our diets for digestive comfort; the Zespri kiwifruit story
Dr. Ofir Benjamin	Tel Hai College, Israel	On the frontier of food sensory research using electronic tongue
Prof. Kees de Graaf	Head of Nutrition, Wageningen University, the Netherlands	Energy intake rate; a measure for the obesogenic capacity of a food?
Prof. Edith Feskens	Chair of Global Nutrition, Wageningen University, the Netherlands	Global Nutrition: opportunities and perspectives
Dr. Kelly Fourtouni	Associate Principal Scientist, Mondelèz International Research Centre, UK	Nutritional challenges in the food industry: well-being aspects
Prof. Manohar Garg	Massey University, New Zealand	Food Structure and Metabolic Health
Prof. Francisco Goycoolea	Food Chemistry and Biochemistry group leader, The University of Leeds, UK	Chitosan Biopolymers in Food: Where are we standing?
Dr. Mian Li	Research director, Huakang, China	
Prof. Alan Mackie	Head of School, The University of Leeds, UK	What is the role of dietary fibre in glycaemic response?

Prof. Brent Murray	Food Colloids group leader, The University of Leeds, UK	Colloid and biopolymer complexes for delivery functionality in foods
Dr. Roberto Reniero	R&D Director, Nestle, China	Materials science as enabler for enhanced nutrition without compromising taste
Dr. Christos Ritzoulis	Zhejiang Gongshang University, China	Okra hydrocolloid rheology: from industrial application to oral processing
Dr. Ronald Skiff	Director of Beverage Innovation and Design, Firmenich, USA	Consumer insight based on tea innovation
Dr. Elena Simone	The University of Leeds	Characterization, monitoring and control of the manufacturing of crystalline materials and particulate products in the food industry
Prof. Harjinder Singh	Head of School, Massey University, New Zealand	Designing Food Structures for optimal delivery of nutrients
Dr. Markus Stieger	Wageningen University, the Netherlands	Food oral processing through the life span: Interplay between food structure, sensory perception and pleasure

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