

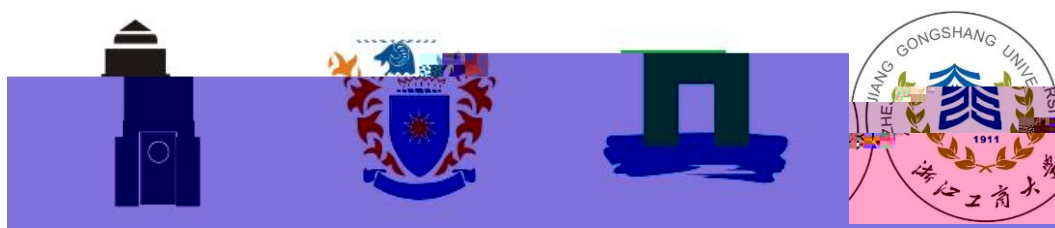
# Food Industry Forum

by the University Consortium of Food Science and Nutrition

食品科学与营养四校联盟

## 食品工业论坛

(第三轮通知)





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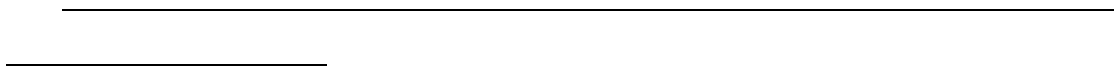
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附件一

## 会议日程 Food Industry Forum

Time	Speaker and Affiliation	Presentation Title
<b>Thursday, 16 November, 2017, Whole day</b>		
<b>Registration</b>		
9:00~20:00	VEEGLE HOTEL HANGZHOU	
<b>Friday, 17 November, 2017, Morning</b>		
<b>Forum opening</b>		<b>Chair: Prof. Jianshe Chen</b>
8:30~8:45	Opening introduction, Prof. Jianshe Chen	
8:45~9:00	Welcome speech, Prof. Shoucan Chen (the President of Zhejiang Gongshang University)	
9:00-9:10	Photo together	
<b>Session 1. Theme 1: Food soft matter, structure and material properties</b>		<b>Chair: Prof. Pingfan Rao</b>
9:10~9:35	Dr. Mark Malone (Research Director, Fonterra, New Zealand)	The benefits and challenges of protein fortified beverages
9:35~10:00	Prof. Brent Murray (Food Colloids Group leader, University of Leeds, UK)	Colloid and biopolymer complexes for delivery functionality in foods



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<b>Time</b>	<b>Speaker and Affiliation</b>	<b>Presentation Title</b>
10:00~10:30	Tea break	
<b>Session 2. Theme 1: Food soft matter, structure and material properties</b>		<b>Chair: Prof. Harjinder Singh</b>
10:30~10:55	Prof. Francisco Goycoolea (Food Chemistry Group leader, University of Leeds, UK)	Chitosan Biopolymers in Food: Where are we standing
10:55~11:20	Prof. Christos Ritzoulis (Zhejiang Gongshang University, China)	Okra hydrocolloid rheology: from industrial application to oral processing
11:20~11:45	Dr. Elena Simone (University of Leeds, UK)	Characterization, monitoring and control of the manufacturing of crystalline materials and particulate products in the food industry
11:45~12:10	Dr. Marie Wong (Massey University, New Zealand)	New methods to monitor cell integrity during cold-pressed avocado oil extraction
12:10~13:15	Lunch and Break	

**Friday, 17 November, 2017, Afternoon**

<b>Session 3. Theme 2: Food oral processing, sensory, consumer preference</b>		<b>Chair: Prof. Kees de Graaf</b>
13:15~13:40	Dr. Ronald Skiff (Director of Beverage Innovation and Design, Firmenich, Switzerland)	Consumer insight based on tea innovation
13:40~14:05	Dr. Markus Stieger (Wageningen University, the Netherlands)	Food oral processing through the life span: Interplay between food structure, sensory perception and pleasure
14:05~14:30	Dr. Aiqian Ye (Massey University, New Zealand)	Exploring the inter-relationship between food structure, oral processing behaviour and sensory perception



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<b>Time</b>	<b>Speaker and Affiliation</b>	<b>Presentation Title</b>
14:30-14:55	Dr. Ofir Benjamin (Tel Hai College, Israel)	On the frontier of food sensory research using electronic tongue
14:55-15:10	Dr. Yumei Qin (Zhejiang Gongshang University, China)	Type II taste bud M cells may function in oral immune surveillance
15:10~15:40	Tea break	
<b>Session 4. Theme 2: Food oral processing, sensory, consumer preference</b>		<b>Chair: Dr. Markus Stieger</b>
15:40~16:05	Dr. Chih-Kang Lo (Vice President in Food Safety, Central R&D Institute, Tingyi Holding Corp, China)	Study on the taste and consumer preference of packaging drinking water
16:05~16:30	Prof. Peter Wilde (Group leader, Quadram Institute Bioscience, Norwich, UK)	Colloidal mechanisms underpinning the perception and digestion of emulsified fats
16:30-18:00	<b>Poster presentations and academic-industry discussion</b>	

**Saturday, 18 November, 2017, Morning**

<b>Session 5. Theme 3: Food digestion and nutrition</b>		<b>Chair: Prof. Manohar Garg</b>
8:30~8:55	Dr. Juliet Ansell (Innovation Leader-Health & Nutrition, Zespri, New Zealand)	Incorporation of fresh whole plants in our diets for digestive comfort; the Zespri kiwifruit story
8:55~9:20	Prof. Alan Mackie (Head of the School of Food Science and Nutrition, University of Leeds, UK)	What is the role of dietary fibre in glycaemic response?





Time	Speaker and Affiliation	Presentation Title
9:20~9:55	Prof. Kees de Graaf (Head of Nutrition, Wageningen University, The Netherlands)	Energy intake rate; a measure for the obesogenic capacity of a food?
9:55~10:20	Ms Kelly Fourtouni (Principal Scientist, Mondelez Research, Reading, UK)	Nutritional challenges in the food industry: well-being aspects
10:20~10:50	Tea break	
<b>Session 6. Theme 3: Food digestion and nutrition</b>		<b>Chair: Prof. Brent Murray</b>
10:50-11:15	Dr. Roberto Reniero (R&D Director, Nestle Research Centre (Beijing), China)	Materials science as enabler for enhanced nutrition without compromising taste
11:15-11:40	Prof. Harjinder Singh (Head of the School of Food Science and Nutrition, Massey University, New Zealand)	Designing food structures for optimal delivery of nutrients
11:40-12:05	Prof. Edith Feskens (Chair of Global Nutrition, Wageningen University, The Netherlands)	Global Nutrition: opportunities and perspectives
12:05-12:20	Dr. Yuexi Yang (Zhejiang Gongshang University, China)	The effects of resistant starch on the blood glucose, intestinal flora and short-chain fatty acids in colon of diabetic mice
12:20~13:20	Lunch and Break	

**Saturday, 18 November, 2017, Afternoon**

**Session 7. Theme 4: Functional food and food functionalities**

**Chair: Prof. Alan Mackie**

13:20-13:45	Dr. Zhenhua Wei	Study on submerged fermentation and bioactivities of medicinal higher fungi
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<b>Time</b>	<b>Speaker and Affiliation</b>	<b>Presentation Title</b>
	(Research Director, Institute of Food Science, Hangzhou Wahaha Group Co., Ltd., China)	
13:45-14:10	Dr. Jean-Paul Vincken (Chair of Food Chemistry, Wageningen University, The Netherlands)	Multifaceted BioActivity of prenylated (iso)flavonoids
14:10-14:35	Prof. Dayong Zhou (Dalian Polytechnic University, China)	Health effects of marine phospholipids carrying omega-3 long-chain polyunsaturated fatty acids
14:35-15:00	Dr. Mian Li (Principal Scientist, Zhejiang Huakang Pharmaceutical Company, China)	Production and applications of prebiotics from lignocellulosic biomass
15:00-15:15	Dr. Xuan Zhu (Zhejiang Gongshang University, China)	Effect of cobalamin and analogues on gut microbiomes and microbial digestion
15:15~15:40	Tea break	
<b>Session 9. Plenary Session</b>		<b>Chair: Prof. Jianshe Chen</b>
15:40~16:10	Prof. Manohar Garg (Massey University, New Zealand)	Food Structure and Metabolic Health
16:10-16:40	Prof. Pingfan Rao (Zhejiang Gongshang University, China)	Facing challenges of processed food
16:40~16:50	<b>Closure</b>	<b>Chair: Prof. Jianshe Chen</b>

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