



徐献忠

博士，教授，1983年毕业于郑州工学院，2000年在英国里丁大学工程系获得博士学位，2006年1月加入郑州大学力学与工程科学学院，主要致力于食品质感学基础理论、咀嚼生物力学、固体流变学、生物复合材料力学的研究。

Xu Xianzhong, Professor, got his Ph. D. in the Department of Engineering, The University of Reading, UK. in 2000. He is working in the School of Mechanics and Engineering Science, Zhengzhou University, China since beginning of 2006. Current research fields include: (i) the fundamental theory of food texture; (ii) the chewing biomechanics; (iii) the rheology of solid materials and (iv) the mechanics of biocomposite.

Deanna Britton is a Speech-Language Pathologist at the University of Washington Medical Center (UWMC) and Lecturer in the Department of Speech and Hearing Sciences at the University of Washington, Seattle. She is Board Certified in Neurogenic Communication Disorders in Adults by the Academy of Neurological Communication Disorders and Sciences (ANCDS). She has published and presented on topics related to dysphagia, dysarthria, respiratory support for speech and swallowing, motor neuron disease, and spinal cord injury. Dr. Britton's research interests include respiratory support for swallowing and cough effectiveness.



Deanna Britton



窦祖林

30 余年来，一直从事临床医疗、教学与科研工作。在功能性吞咽障碍的评估与治疗、肉毒毒素注射治疗肌痉挛、脑损伤后的运动及认知障碍康复等方面经验丰富，特别在神经性吞咽障碍领域的诊治水平在国内处于领导地位，在国际上享有盛誉。作为中国吞咽障碍领域首席专家，多次应邀赴美国、日本、欧洲、韩国、台湾等国家和地区进行学术交流。其所领导的科研团队先后获得国家自然科学基金 14 项，国家科技部国际合作课题，国家科技部科技支撑计划项目，广东省自然科学基金，广东省教育部产学研项目，广州市重大科研项目等课题 60 余项；获发明专利实用新型专利 10 余项；《导管球囊扩张术在吞咽障碍中的应用》获 2014 年广东省政府科学技术奖励三等奖；主编专著 8 部，参编专著、教材 20 余部。在国内外专业杂志以第一作者或通讯作者发表论文 70 余篇，其中 SCI 收录全文 8 篇，摘要收录 12 篇。现任中山大学附属第三医院康复医学科主任，中山大学康复治疗学系副主任，中国康复医学会脑血管病专业委员会副主任委员，中国医师协会康复医师分会常务委员；广东省康复医学会副会长；广东省康复医师分会常务委员；中华物理医学与康复杂志等国内 3 种核心期刊副总编辑、常务编委或编辑委员。曾任中华物理医学与康复学会常务委员；广东省医学会物理医学与康复学分会主任委员。

Professor Dou Zulin is chairman director of department of rehabilitation medicine, 3rd affiliated hospital Sun Yat-sen University, graduated from Department of Rehabilitation Sciences, The Hong Kong Polytechnic University as PhD in 2006. His clinical researches and interests include functional dysphagia, muscle spasticity and cognitive deficits assessment and treatment. He has extensive experiences in using modified catheter dilatation treating cricopharyngeal achalasia and ultrasound guided Botox injection treating spasticity. More than 80 publications in total, including 7 books as editor-in-chief. 60 refereed papers (published and accepted for publish), 13 papers covered by the SCI or SSCI. 20 conference refereed presentations and poster and other publications, 35 presentations in international and local invited lecture and plenary sessions. 2 computer softwares, and website for public communication (www.zssykfk.com) and service. There are more than 10 projects in research which are aided financially by country, Guangdong province and Sun Yat-sen university respectively, including international cooperation research between China and Finland, The national natural science foundation of China etc. Professor Dou is associate editor-in-chief of Journal of Chinese Physical Medicine & Rehabilitation; vice-president of Rehabilitation Medicine Association of Guangdong Province; Associate president of neurorehabilitation committee of Chinese Rehabilitation Medicine Association; etc.



付 萍

付萍，中国疾病预防控制中心营养与健康所研究员，硕士生导师。现任中国老年学学会理事、中国老年学学会老年营养与食品专业委员会主任委员、中国营养学会老年分会委员、卫生部保健食品评审委员。长期从事老年人群营养状况、营养与慢性病关系研究。曾在中央人民广播电台、CCTV2，CCTV10、BJTV7 宣传营养知识，作为北京市科学进社区活动演讲嘉宾每年在北京各社区进行数十次科普讲座，传播营养与疾病防治知识。发表科研论文 40 余篇，为各种报刊杂志撰写科普文章 100 多篇。主编科普书《糖尿病自我监控手册》、《老年人吃什么》、《老年人营养配餐》和《老年营养餐系列丛书》。参编专著及科普书 15 册。

张坚，博士，研究员，博士研究生导师；中国疾控中心营养与食品安全所老年与临床营养室主任；中国营养学会老年营养分会主任委员；中国老年医学研究会老年营养保健分会主任委员。研究方向为：膳食营养与慢性疾病预防；动物性食物摄入的健康获益及潜在风险评估。作为负责人完成多项国际合作和国家及科研项目。2006 年获中国营养学会科学技术进步一等奖、2009 年中国预防医学会科学技术进步一等奖、2011 年中华预防医学会科学技术进步二等奖。作为第一作者或责任作者在国内外核心学术期刊发表论文 40 余篇。



张 坚



Kazuhiro Hori

Kazuhiro Hori D.D.S., Ph. D

2004 Assistant Professor of Osaka University Graduate School of Dentistry

2009 Associate Professor of Niigata University Graduate School of Medical and Dental Sciences

Main research area: dentistry, dysphagia rehabilitation, maxillofacial prosthodontics

I am a dentist who specializes in dysphagia rehabilitation and maxillofacial prosthodontics.

I have a lot of enthusiasm for the dental treatment and research for patients after surgery of oral tumor.

Main research theme is tongue pressure measurement during swallowing, mastication and squeezing.

Selcuk Yildirim is a food scientist. After his bachelor studies at the Middle East Technical University in Turkey and master studies at the Technical University of Hamburg Harburg in Germany he did his PhD at the Swiss Federal Institute of Technology (ETH) in Zurich. He continued his academic career as a post doc and group leader at the same university. Afterwards he continued research at a packaging company and worked at the European Research and Development Center of Alcan Packaging in Switzerland. In 2010 he returned back to the academia to build up a research group for food packaging research at the Zurich University of Applied Sciences in Switzerland. He is now professor and head of the Center for Technology and Packaging at this university. He is the founder and leading research partner of the Packaging Innovation Network, Switzerland. His research focus is mainly food packaging and his group have participated several industrial, national and European research projects in this field.



Selcuk Yildirim



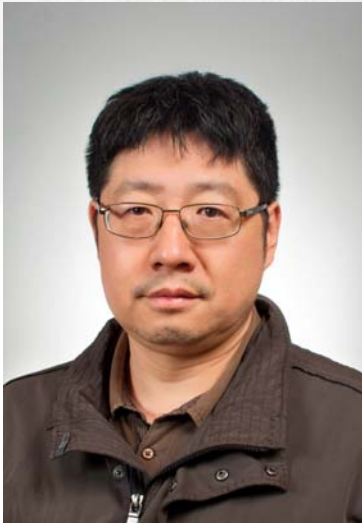
Anwasha Sarkar

Dr. Anwasha Sarkar is a lecturer of Food colloids at the School of Food Science and Nutrition at University of Leeds, UK. She joined Leeds in September 2014 and serves as a Principal Investigator of EU FP7 funded project OPTIFEL to assess the eating capability and food texture design aiming for food provision for elderly. She leads a portfolio of research projects partly funded by industries, and also a co-Investigator in the EPSRC Soft matter and Functional Interfaces. Her research interest sits at the intersect of designing innovative colloidal microstructure and the mechanisms of their oral breakdown as well as gastrointestinal restructuring. Before joining University of Leeds, Dr Sarkar worked as a Scientist at Nestlé Research Centre in the area of soft matter design and has co-authored 4 patents. She was promoted as a Global Innovation Project Leader at Nestlé Headquarters, Switzerland and led many technology-driven projects in collaboration with academic institutions. Dr. Sarkar has co-authored 20 peer-reviewed journal articles, book chapters and conference papers. She earned a PhD in Food Technology from the Massey University at New Zealand. She had received the prestigious Elsevier Young Scientist Award in 2009 and Nestlé Discovery Award in 2011.

Currently working as a specially appointed professor at Glyn O Phillips Hydrocolloids Research Centre, Department of Food and Pharmaceutical Engineering, Hubei University. After graduation from the University of Tokyo, he joined National Food Research Institute (Japan), then became a professor at School of Human Life Sciences of Osaka City University. He moved to the present laboratory in 2013. He has many international friends and elected as a fellow of IUFOST and awarded by CIFST for friendship. He is still the president of JSFST although he is a fulltime professor at HBUT in Wuhan. He has been working in food hydrocolloids, rheology and their application to the dysphagia problems. He wishes to activate the communication between food scientists, medical doctors, nurses, nutritionists to improve the quality of life for persons with difficulty in mastication and deglutition to make a stronger network collaboration.



Katsuyoshi Nishinari



杨晓泉

华南理工大学教授，小麦与玉米深加工国家工程实验室副主任，淀粉与植物蛋白教育部工程研究中心副主任。研究方向为：功能性植物蛋白配料的研制；蛋白复合凝胶与乳液体系构建及蛋白质基输送载体构建。目前的研究兴趣：1) 结合物理加工技术与生物转化技术，建立食品专用功能性蛋白基料制备关键技术集成；2) 利用蛋白质与多糖、多酚等小分子的相互作用，制备食品复合凝胶、复合乳液，营养物质输送载体，理性设计食品结构从而控制食品功能特性。发表 SCI 收录论文 90 多篇。

Prof. Xiao-Quan Yang is a professor at South China University of Technology, Guangzhou and a leader of Research and Development Center of Food Proteins at this university. He completed his PhD in Biochemistry in 1995 from the Sun Yat-Sen University, China. He is the author of over 80 scientific publications. His research interests now focus on utilization of functional plant Protein and fabrication of colloidal microstructure based on edible biopolymers for the application in food ingredients.

Kaoru Kohyama

Graduated from Department of Chemistry, Faculty of Science,
Ochanomizu University

1985: Researcher of National Food Research Institute

1995: Senior Researcher

2002: Head of Food Physics Laboratory

2004: Encouragement Award from the Japanese Society for
Food Science and Technology

April 2011-: Research Leader

2012: Technology Award from the Iijima Memorial Foundation
for the Promotion of Food Science and Technology



Kaoru Kohyama



孙建琴

复旦大学附属华东医院临床营养中心主任、教授、博士生导师。担任国家卫计委营养标准专家委员会委员、中国保健食品评审专家、中国营养学会常务理事、老年营养分会前任主任委员、上海市营养学会副理事长兼临床营养主任委员，中华医学会 CDS 教育与管理学组委员、中国老年医学研究会缓和医疗分会常务理事。

长期从事医学营养医-教-研工作，主持国家自然科学基金、卫生部、上海市科委、卫生局、国际和国内合作项目多项。作为第一完成人获教育部科学技术进步奖二等奖，上海市医学科技成果三等奖、上海市科学技术三等奖。国内外学术杂志发表论文 80 多篇，编写营养学专著和教材 12 本，担任多本学术杂志的编委。

浙江大学医学院附属第二医院临床营养科主任、主任医师；中国营养学会理事，中国营养学会临床营养学分会副主任委员；中华医学会肠外肠内营养学分会委员；浙江省营养学会副理事长兼秘书长、浙江省营养学会临床营养专业委员会主任委员；浙江省临床营养中心常务副主任；浙江省医学会肠外肠内营养学分会副主任委员；浙江省抗癌协会肿瘤康复与姑息委员会副主任委员。《肿瘤代谢与营养》杂志副主编，《肠外与肠内营养》、《医学参考报营养学频道》等杂志编委。主要从事营养学基础与临床研究，对病人营养支持治疗以及肥胖、消瘦等诊断与治疗有较深的造诣。主持或参与国家科技支撑计划、国家行业基金、省重大专项、省科技创新团队自主科研项目等 20 余项课题；发表论文 30 余篇（其中 SCI 论文 4 篇）；主编、参编营养学著作 21 本。主持承担国家继续教育项目“临床营养诊断与治疗进展”、“代谢综合征防治分层递进式营养干预进展”等。先后获中国营养学会与北京大学联合颁发俞锡璇教授基金奖、中国营养学会先进个人、中国营养学会科学传播奖、浙江省医药卫生科技创新三等奖、浙江省优秀科技工作者、浙江大学先进工作者等。



张片红



刘新旗

1996 年博士毕业于东京农工大学，先后在日本国立食品综合研究所担任日本国科技部特别研究员，日本国立日本原子力研究所担任日本国科技部博士研究员，日本不二制油株式会社食品研究所担任首席研究员、副所长。2011 年由中组部“千人计划”引进回国，并担任中粮营养健康研究院首席科学家。2014 年就职于北京工商大学，主持开展蛋白质资源开发与功能食品的相关研究。在国外期间先后主持或参与多项日本国家级重点项目，开展了若干开拓性研究。回国后，先后主持了北京市科技计划项目、国家 863 计划项目等项目的研究工作。现从事蛋白质资源开发与功能食品的研究，着重于食品加工，老年人健康与成人病的营养干预，特殊膳食食品的开发，植物提取物中功能成分的研究与开发。在国际重要的学术期刊如 *Ultramicroscopy*, *J. Protein Chemistry*, *J. Agric. Food Chem.*, *J. Funct. Foods* 等杂志上发表学术论文 50 余篇，申请专利 10 余项。

Xinqi Liu, graduated from Tokyo University of Agriculture and Technology in 1996, and served as postdoctor of ministry of science and technology in Japan National Food Research Institute, PhD researcher of ministry of science and technology in Japan Atomic Energy Agency, and lead researcher, deputy director of food research institute in Fu Ji oil. He returned to China by The Recruitment Program of Global Experts in 2011 and served as chief scientist in COFCO Nutrition and Health Research Institute. He worked at Beijing Technology and Business University since 2014, and carried out research on developing protein resources and functional foods. Professor Liu presided over or participated in several national major projects of Japan during his stay abroad, and implemented many pioneering studies. He has presided over several projects from Beijing Science and Technology Project and National High Technology Research and Development Program of China (863 Program) after returning to China. Professor Liu now engaged in the study of developing protein resources and functional foods, focusing on food processing, nutritional intervention for elderly people and adult diseases, and development of foods for special dietary uses and functional components in plants. Over fifty articles have been published in *Ultramicroscopy*, *J. Protein Chemistry*, *J. Agric. Food Chem.*, *J. Funct. Foods* et al, and more than ten patents have been applied.



Lisa Duizer

Lisa Duizer is an Associate Professor in the Department of Food Science at the University of Guelph. She has an undergraduate degree in nutrition and a Master's degree in Food Science from the University of Guelph as well as a PhD in Food Technology from Massey University, New Zealand. Lisa's research interests focus primarily on sensory aspects of food, an area she has worked in for over 20 years. Since beginning her employment at the University of Guelph, she has been a member of the Agri-Food for Healthy Aging research group, a group of researchers working with the Schlegel-UW Research Institute for Aging based in Waterloo Canada. This group consists of nutrition, dietetics and food science researchers dedicated to improving the dining experiences of older adults. Her projects in this area involve characterizing pureed foods for individuals with dysphagia with the aim of finding strategies to improve their sensory and nutritional properties. She is also a co-PI on a project investigating how to improve the nutritional quality of foods served to older adults in long term care without compromising on the taste of the food. Lisa's and her students focus projects associated with aging and how to optimize the mealtime dining experience of older adults.

NGUYEN-THE Christophe got his PhD in 1985 from the "Institut National Agronomique Paris Grignon" on "the post-harvest fungal disease of peach fruits *Rhizopus stolonifer*". He has worked at INRA, the French national research institute in food, agriculture and the environment since 1985 and is now "research director" in a research unit on "safety and quality of foods of plant origin". He has got experience in foreign countries by working for 2 years in the "Agricultural University" in Lome, Togo and for 1 year and in the "Institute of Food Research" in Norwich, UK. His research activities have successively addressed: post-harvest spoilage of fruits; microbiological spoilage of fresh cut vegetables; the microbiological safety of fresh and processed vegetables, considering the pathogens *Listeria monocytogens*, *Clostridium botulinum* and *Bacillus cereus*. He is currently working on the adaptation of the foodborne pathogen *Bacillus cereus* to stress caused by the food production chain, with application to the safety of cooked chilled vegetables based foods. Beside research activities, Christophe NGUYEN-THE has been teaching microbiological food safety in masters in Avignon University and Marseille University. He has also been a member of expert panels and working groups on food safety in France, in the European Union and in FAO/WHO. He is currently member of the editorial boards of "Journal of Food Protection" "Food Microbiology" and "Frontiers Microbiology".



Christophe Nguyen



Claire Sulmont-Rossé

Dr Claire Sulmont-Rossé is a senior scientist at the 'Center for Taste and Feeding Behaviour' from INRA (Dijon, France), with 15 years of research activity on sensory perception and consumer science. Since 8 years she has initiated works on strategies to improve meal enjoyment and food intake in elderly people. She has 10 years of experience in national (e.g. ANR AUPALESENS as WP leader, ANR RENESSENS as deputy) and international funding projects (e.g. ESN ROBUSTNESS as coordinator, FP7-TRUEFOOD as contributor). She has strong relationships with stakeholders including healthcare professionals (e.g. geriatrician, caregivers, nursing homes) and private companies (e.g. food industries, catering services). She has thus developed a strong experience in managing inter-disciplinary / multi-location national projects, with academic and non-academic industrial partners, as well in participating to EU projects. She is very active in the dissemination of research results toward scientists (~20 scientific papers; 4 book chapters; ~50 communications), stakeholders (e.g. chairman of a workshop to disseminate the results of AUPALESENS project) and to the wider public (e.g. TED conference on elderly malnutrition in Milan 2015 Universal Exposition). She belongs to the research committee of the European Sensory Network (ESN) which aims to promote highly innovative research projects including both public and private partners.



陈 炯

现任帝斯曼营养产品部中国研究中心总监及区域创新负责人。他带领下的研究中心具有营养研发的综合能力，包括有机合成，天然产物提取，化学分析，和营养产品研发等专业。陈博士曾服务于多间跨国机构，在加入帝斯曼之前，他在美国曾任职于葛兰素史克和辉瑞等药企。他毕业于复旦大学，而后在美国密西根大学获得有机化学博士学位。

Dr. Jack Chen is the director of China Research Center, DSM Nutritional Products(DNP) and regional innovation head. He has built up the center with expertise of organic synthesis, analytics, natural product, and nutrition product development. Jack has broad experience in multi-national companies. Prior to joining DSM, he has been working in USA for GlaxoSmithKline and Pfizer. He received his Ph.D. in organic chemistry from the University of Michigan, and a BSc in chemistry from Fudan University.



Julie Cichero

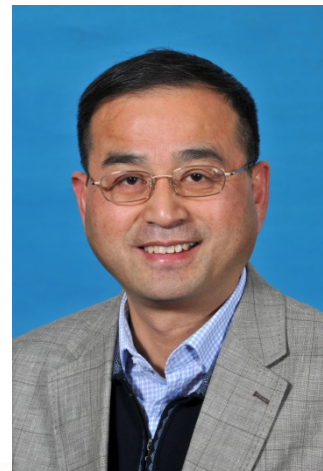
Dr Julie Cichero is a speech pathologist and dedicated specialist of feeding and swallowing disorders. She has a Doctor of Philosophy in dysphagia (swallowing disorders), and provides specialist lectures for the University of Queensland, Griffith University, the University of Gothenburg (Sweden) Speech Pathology Australia. She is an Honorary Senior Fellow with the School of Pharmacy, The University of Queensland, Australia, an acute care clinician with the Wesley Hospital, Brisbane, consultant to industry and provider of private postgraduate continuing education courses. She has been working clinically with fragile populations at risk of malnutrition and dehydration for more than 24 years and conducted research into dysphagia from infancy to old age. She has worked in a range of public and private health care settings. Julie has been a lecturer and researcher affiliated with The University of Queensland since 1996 and currently provides specialist lectures for Griffith University and The University of Gothenburg (Sweden). Julie's research interests lie in objective analysis of thickened liquids and texture modified foods for people with dysphagia; swallow-respiratory coordination including cervical auscultation; medication swallowing issues; and picky eating in children. She is an invited national and international speaker in the area of dysphagia, and reviewer for 19 international journals in the areas of medicine, nursing, nutrition, speech pathology, chemical engineering, food texture and allied health. She has published more than 30 journal articles and co-authored four books. Julie is currently co-chair for the International Dysphagia Diet Standardisation Initiative (www.iddsi.org).



Peter Lam

Peter is the Co-Chair of the International Dysphagia Diet Standardisation Initiative (IDDSI). Working with a team international experts, the International Dysphagia Diet Standardisation Initiative has developed an international standardised framework for texture modified foods and thickened liquids. Prior to IDDSI, Peter was the lead of the Dysphagia Diet Terminology Standardization Project in Canada. He is the co-author of the Dietitians of Canada Dysphagia Online course and the Knowledge and Skills paper for Registered Dietitians in Dysphagia Practice. Peter Lam is a Registered Dietitian and a Credentialed Foodservice Executive in Vancouver, BC, Canada. In his practice, he provides consultation to healthcare, foodservice and the hospitality industry. Peter is a past national president of the Canadian Association of Foodservice Professionals and was chairperson of the DC Dysphagia Assessment & Treatment Network with Dietitians of Canada. He has served as Chairperson and Board member with the College of Dietitians of British Columbia and is an appointed clinical instructor at the University of British Columbia.

浙江工商大学特聘教授，英国利兹大学荣誉教授，英国食品科技学院院士，皇家化学学院食品委员会理事，长期从事食品质构、食品胶体、和食品物理学的教学和研究，在国际上率先开创了食品口腔加工的多学科交叉研究，发起组织了国际食品口腔加工学术研讨会，并是该国际会议科学委员会的召集人。陈建设教授近年来将食品口腔加工的研究应用于特殊人群（如老年人，医院病人，婴幼儿等）的食品需要，致力使膳食的质构设计符合这些特殊人群的饮食能力，是国际吞咽障碍者膳食标准化行动委员会的创始成员。陈建设教授是食品质构杂志（*Journal of Texture Studies*）的主编和多家食品杂志的编委，并已多次被邀请在国际会议上作专题报告。



陈建设