会 议 日 程

**Food Science and Nutrition Forum**

| **时间****Time** | **报告人****Speaker** | **报告题目及单位****Presentation Title and Affiliation** |
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| **Friday, 11 November 2016 , Whole day** |
| **报到、注册 Registration** |
| 8:30~22:30 | 杭州歌江维嘉大酒店 VEEGLE HOTEL HANGZHOU |
| **Saturday, 12 November, 2016, Morning** |
| **Opening Ceremony Chair: Prof. Jianshe Chen** |
| 8:30~9:10 | Conference opening and welcome speeches |
| 9:10~9:30 | Sign of consortium MOU (Prof. Mike Morgan, Prof. Harjinder Singh, Prof. Kees de Graaf, and Prof. Jianzhong Han) |
| **Session 1. Theme 1: Food structure and material properties Chair: Prof. Pinfan Rao** |
| 9:30~9:55 | Prof. Harjinder Singh | Recent Advances in Food Structure and Digestion PropertiesMassey University, New Zealand |
| 9:55~10:10 | Prof. Weichun Pan | Salting-in effect on muscle protein extracted from giant squid (Dosidicus gigas)Zhejiang Gongshang University, China |
| 10:10~10:35 | Dr. Melvin Holmes | Examples of mathematical modelling in food systemsThe University of Leeds, UK |
| 10:35~10:45 |  Group photo |
| 10:45~11:15 |  Tea break |
| **Session 2. Theme 1: Food structure and material properties Chair: Prof. Matt Golding** |
| 11:15~11:40 | Prof. Matt Golding | Enzymatic Synthesis of Polar Lipids and Application in Structured EmulsionsMassey University, New Zealand |
| 11:40~11:55 | Prof. Zhongxiu Chen | Controllable Self-assembly of Food-Related Amphiphilic Molecules: Vesicles Construction and Interfacial CatalysisZhejiang Gongshang University, China |
| 11:55~12:10 | Prof. Alan Mackie | The role of food structure in lowering risk factors for metabolic diseaseThe University of Leeds, UK |
| 12:10~13:15 |  Lunch and Break |
| **Saturday, 12 November, 2016, Afternoon** |
| **Session 3. Theme 2: Food oral processing, sensory, eating behaviour, consumer preference Chair: Dr. Maarten Jongsma** |
| 13:15~13:40 | Prof. Kees de Graaf  | Role of oral processing, texture and protein in nutrition and healthWageningen University, the Netherlands |
| 13:40~14:05 | Dr. Ian Fisk | Current approaches to salt reduction and how to tackle challenging food systemsThe University of Nottingham, UK |
| 14:05~14:20 | Prof. Jianshe Chen | Food for elderly, assessment of the eating capability and texture standarisationZhejiang Gongshang University, China |
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| **Session 4. Theme 2: Food oral processing, sensory, eating behaviour, consumer preference Chair: Prof. Kees de Graaf** |
| 14:20~14:45 | Dr. Maarten Jongsma | Development of tongue, nose and gut on a chip technology for food researchWageningen University, The Netherlands |
| 14:45~15:10 | Dr. Nicole Yang | Flavour Management – Case StudiesThe University of Nottingham, UK |
| 15:10~15:40 |  Tea break |  |
| **Session 5. Theme 3: Food digestion and nutrition Chair: Prof. Alan Mackie** |
| 15:40~16:05 | Dr. Anja Janssen | Towards mechanistic understanding of gastric digestion of structured proteinsWageningen University, The Netherlands |
| 16:05~16:30 | Dr. Caroline Orfila | Factors affecting the digestion of starchThe University of Leeds, UK |
| **Sunday, 13 November, 2016, Morning** |
| **Session 6. Theme 3: Food digestion and nutrition Chair: Prof. Harjinder Singh** |
| 8:30~8:55 | Dr. Aiqian Ye | Role of Microstructure in the Breakdown and Digestion of Emulsion GelsMassey University, New Zealand |
| 8:55~9:20 | Dr. Anwesha Sarkar | Designing food grade Pickering emulsions – Impact on delayed lipid digestionThe University of Leeds, UK |
| 9:20~9:35 | Dr. Lijing Ke | Heat-induced self-assembly of food micro/nano particles scavenge intracellular ROS on digestive tract musocal cellsZhejiang Gongshang University, China |
| 9:35~10:00 | Dr. Cathryn Conlon | Early Life NutritionMassey University, New Zealand |
| 10:00~10:30 |  Tea break |  |
| **Session 7. Theme 4: Functional food, pre- and pro-biotics Chair: Prof. Mike Morgan** |
| 10:30~10:55 | Prof. Harry Gruppen | Monitoring and modulating the carbohydrate breakdown during intestinal fermentationWageningen University, The Netherlands |
| 10:55~11:10 | Prof. Qing Gu  | Bacteriocins from lactic acid bacteriaZhejiang Gongshang University, China  |
| 11:10~11:35 | Prof. Manohar Garg | Bioactive Foods for Metabolic HealthMassey University, New Zealand |
| 11:35~12:00 | **Closing Ceremony**  **Chair: Prof. Jianshe Chen** |
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