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 Properties  Massey 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 systems  The 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 Emulsions  Massey University, New Zealand | | |
| 11:40~11:55 | | Prof. Zhongxiu Chen | Controllable Self-assembly of Food-Related Amphiphilic Molecules: Vesicles Construction and Interfacial Catalysis  Zhejiang Gongshang University, China | | |
| 11:55~12:10 | | Prof. Alan Mackie | The role of food structure in lowering risk factors for metabolic disease  The 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 health  Wageningen University, the Netherlands | | |
| 13:40~14:05 | | Dr. Ian Fisk | Current approaches to salt reduction and how to tackle challenging food systems  The University of Nottingham, UK | | |
| 14:05~14:20 | | Prof. Jianshe Chen | Food for elderly, assessment of the eating capability and texture standarisation  Zhejiang 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 research  Wageningen University, The Netherlands | | |
| 14:45~15:10 | | Dr. Nicole Yang | Flavour Management – Case Studies  The 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 proteins  Wageningen University, The Netherlands | | |
| 16:05~16:30 | | Dr. Caroline Orfila | Factors affecting the digestion of starch  The 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 Gels  Massey University, New Zealand |
| 8:55~9:20 | Dr. Anwesha Sarkar | | | Designing food grade Pickering emulsions – Impact on delayed lipid digestion  The 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 cells  Zhejiang Gongshang University, China | |
| 9:35~10:00 | Dr. Cathryn Conlon | | | Early Life Nutrition  Massey 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 fermentation  Wageningen University, The Netherlands | | |
| 10:55~11:10 | | Prof. Qing Gu | Bacteriocins from lactic acid bacteria  Zhejiang Gongshang University, China | | |
| 11:10~11:35 | | Prof. Manohar Garg | Bioactive Foods for Metabolic Health  Massey University, New Zealand | | |
| 11:35~12:00 | | **Closing Ceremony**  **Chair: Prof. Jianshe Chen** | | | |
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