

Conference Presentations

Following is a list of presentations by invitation, which covers part or full costs of travels, accommodations, conference registration fees, food, etc.

Date	Conference	Location	Title
10-11 November,2017	钱江营养论坛, 浙江省营养学会年会	中国杭州	营养的食物载体: 结构与功能
26-28 May,2017	International Symposium on Food Nutrition and Health	中国大连	Tribological principles of oral texture Sensation
20-23 April,2017	第十三届全国摩擦学大会	中国南京	食品质构感官的“口腔”摩擦学原理与分析
12-13 November,2016	四校联盟食品科学与营养研讨会	中国杭州	Food for elderly, assessment of the eating capability and texture standardization
9-10 November,2016	中国食品科学技术学会第十三届年会	中国北京	老年食品及特殊膳食的研究方向及未来
13 October,2016	The 1 st International Symposium of Research Center of Food Safety and Nutraceutical Science	Kagawa University	The two dominating mechanisms of eating sensory perception
12 September,2016	Division of Dispersion and Surface Properties, The Society of Rheology	Kyoto, Japan	The two dominating regimes of eating and sensory perception

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9 September,2016	a Symposium of Division of Food Structure and Functionality, The 55 th Annual Meeting of the Japan Oil Chemists' Society	Nara, Japan	Oral destabilizationof food emulsions: mechanisms and implications
17-19 August,2016	The Annual Meeting and International Conference of Korean Society of Food Science and Technology	Daegu, Korea	Food-saliva interactions: mechanisms and implications
1-4 July,2016	The 4 th Interaction conference on Food Oral Processing	Lausanne, Switzerland	Manipulating oral behavior of food emulsions by using different emulsifiers
18-19 June,2016	Annual Conference of Chinese International Speech-language and Hearing Association	中国广州佛山	IDDSI 标准的解读与分析
15-17 May,2016	SenseAsia 2016, The 2 nd Asian Sensory and Consumer Research Symposium	Shanghai, China	Food oral processing, fundamental principles
11 May,2016	Invited seminar, School of Bioscience	University of Nottingham	Food for Elderly: Texture Design and Standardization
27 March,2016	粤港合作老年专科护士培训班	中国广州	适老功能食品与食物质构的标准化
15-17 October,2015	老年特殊膳食国际研讨会, conference chair	中国杭州	老年食品质构测评的理论与方法
25 September,2015	全国医养结合与成功老龄化研讨会	中国上海	老年食品设计的理论与应用

Date	Conference	Location	Title
23-29 August,2015	Research Institute of Food Science and Technology, Mashhad, Iran	Mashhad	Food oral processing: principles and applications
23 May,2015	第四届中国吞咽障碍高峰论坛	中国广州	吞咽能力的测定与食物质构的标准化
7 May,2015	第十二届全国营养 科学大会	中国北京	饮食与吞咽过程中的口腔生理学与食品物理学原理以及对老年食品设计的思考
16 April,2015	International Conference on Trends in Food Flavor	Nottingham	Eating and food oral destruction: mechanisms and implications
4 February,2015	Invited seminar	DSM R&D,上海	The controlling physical and physiological principles of eating and bolus swallowing: understanding and implications
4 December,2014	Invited seminar	P&G R&D, 北京	“Oral” tribology studies: fundamentals and applications
29 June-2 July,2014	3 rd International Conference on Food Oral Processing: Physics, Physiology and Psychology of Eating	The Netherlands	Dynamics and controlling mechanisms of bolus formation and swallowing (session chair)
11-14 May,2014	1 st SenseAsia Conference	Singapore	Rheology and tribology: two distinctive regimes of oral texture sensation
18 April,2014	Invited research seminar	湖北工业大学	Eating and food oral destruction: mechanisms and implications

Date	Conference	Location	Title
14 April,2014	浙江工商大学百家论坛	浙江工商大学	Eating and food oral destruction: mechanisms and implications
30 March-2 April,2014	Food Structure and Functionality Forum Symposium	Amsterdam, Netherlands	Eating and food oral destruction: mechanisms and implications
9 October,2013	Biomouth Annual Conference	Dunedin, New Zealand	Oral capability in food handing and bolus swallowing
5-9 August,2012	16 th World Congress of Food Science and Technology	Iguassu, Brazil	Food oral processing: some fundamental principles unpinning eating and sensory perception
1-5 July,2012	The 2 nd International conference on “Food Oral Processing: Physics, Physiology and Psychology of Eating”	Beaune, France	Session chair “Food structure and texture perception”
7-8 June,2012	The 3 rd International Course on Oropharyngeal Dysphagia	Toronto, Canada	Session chair and discussant
17 December,2011	R&D Symposium, Wilmar Biotech	中国上海	Colloidal aspects of eating and sensory perception
30 November,2011	School of Chemistry, Seminar series	Hull University	Colloidal aspects of eating and sensory perception
1 July,2011	Food Hydrocolloids forum, San-EiGen	Wageningen, Netherlands	Rheology and tribology: the two distinctive regimes of oral texture sensation

Date	Conference	Location	Title
8 December,2010	ZDS International Chocolate Technology	Cologne, Germany	Surface energy analysis of chocolate de-moulding
16 June,2010	AGM, South Korea Society of Food Science and Technology	Seoul, South Korea	Studies of food oral processing: progresses and challenges
9 June,2010	Nestle Networking	Nestle, York, UK	Food texture studies in relation to oral sensation
14 September,2009	中国计量大学	中国杭州	Food oral processing: food physics and oral physiologyapproaches
15 May,2008	江南大学	中国无锡	Food texture studies, recent development and challenges
13 May,2008	Harbin University of Commerce, China	中国哈尔滨	Food texture studies, recent development and challenges
12 May,2008	Zhejiang University of Science & Technology	中国杭州	Food texture studies, recent development and challenges
20 December,2007	中国计量大学	中国杭州	Studies of food texture: physiology, rheology and sensory
17 December,2007	江苏大学	中国镇江	Studies of food texture: physiology, rheology and sensory

Date	Conference	Location	Title
14 December,2007	South China University of Technology	中国广州	Studies of food texture: physiology, rheology and sensory
22 December,2005	Tianjin University of Science & Technology	中国天津	Perception and characterization of food texture
19December,2005	浙江工商大学	中国杭州	Surface texture of protein particle gels

Supervision of Research Staff

Date	Name	Affiliation	Project Title
Jan. 2013-Feb. 2013	Dr. Sangeeta Prakash	School of Agriculture & Food Sciences, University of Queensland, Australia	
Nov. 2011-Nov. 2012	Mr. Zhenyu Liu	Heilongjiang Academy of Agricultural Sciences, Harbin, China	
Oct. 2011-Dec. 2011	Niharika Khandelwal		Critical criteria in triggering bolus swallowing and bolus properties
Nov. 2008-Nov. 2009	Dr. Limin Hao	Beijing Research Institute of Food and Fermentation, Beijing, China	
Dec.2005-Dec. 2006	Dr. Haiyang Yang	Xinjiang Agricultural University, Xinjiang, China	
Dec. 2004-Mar. 2005	Dr. Xihong Li	Tianjin University of Science and Technology, Tianjin, China	

Supervision of Postdoctoral Researchers

Date	Name	Project Title
May,2017-May,2020	Dr. Karthik Pothiyappan	Manipulating oral behavior of food emulsions by using different food emulsifiers
May,2017-April,2020	Dr. Mehraj Ahmad	Natural hydrocolloid mucilage based oral moisturizer for potential use as saliva substitutes in patients with xerostomia
April 2017-April 2020	Dr. Enrico Hadde	Texture-Modification and Characterization of Foods for Elderly Consumption
Nov. 2016-Nov.2018	Dr. Chong Hanley	Understanding the sweet aftertaste and/or freshness mouthfeel of tea
Jan. 2015-Dec.2017	Dr. Rujuta Upadhyay	Oral tribology study for food texture sensation and mouthfeel
Jan.2015-Dec.2017	Dr. Carol Mosca	Psychophysical principles of human sensory scaling
Sep.2013-Aug. 2016	Dr. Laguna Cruanes	Optimised food for elderly (EU FP7 project)

Supervision of Ph.D. Students

Date	Name	Funding	Project Title	Completion
Sept.2017	符琼			
Sept. 2017	Urooj Chaudhry			
Sept. 2016	Miodrag Glumac		Human oral perception of oil/fat	
Sept. 2015	Solange Sanahuja (visiting PHD)	Technical University of Munich, German Government		
Sept. 2015	Pere More (visiting PHD)	Spanish Government, Institute of Agrochemistry and Food Technology (IATA-CSIC)		
Sept. 2014	胡霞			
Sept. 2014	Natalia Brossard	Chilean Government Pontifical Catholic University of Chile School of Agriculture - Department of Enology		
Oct.2012	Tugba Aktar	Turkish Government		
Mar. 2011	Woroud Alsanei	Saudi Government		
Sept. 2010	Regiane Scharf	Potato council (2 nd supervisor)		Yes

Date	Name	Funding	Project Title	Completion
Sept.2009	Alison Tasker	EPSRC, Henkel (primary supervisor)		Yes
Jan. 2008	Lin Chen (visiting PHD)	South China University of Technology		Yes
Feb. 2007	Yadira Gonzalez	Mexican government		Yes
Oct.2005	Esther Keijbets	BBSRC, Nestle (primary supervisor)		Yes
Sept.2005	Paula Varela (visiting PHD)	Instituto de groquímica y Tecnología de Alimentos, Spain		Yes
Mar.2005-Aug.2005	Kooshan Nayebzadeh (visiting PHD)	University of Tehran, Iran		Yes
Oct.2003	Philip Shiu-Kin Chan	EPSRC, National Starch and Chemical (primary supervisor)		Yes
Oct.2003	Peggy Courtois	EPSRC, ICI (2 nd supervisor)		Yes
2000	Eve Jokl	EPSRC, Masterfoods		Yes
Jan. 2005	Catjrine Karlsson(MRes)	Stable Microsystems, UK (co-supervisor)		Yes

Supervision of Master Students

Date	Name	Project Title	Completion
Sept. 2017	王兴群		
Sept. 2017	章一帆		
Sept. 2017	陈伟		
Sept. 2016	覃兰茜	中国人群唾液分泌及成分对饮食行为的影响调查	
Sept. 2016	莫琳怡	口腔摩擦对质构感官的影响及方法研究	
Sept. 2016	刘欢	中国老年人口腔生理特征和唾液流变学特性及对饮食行为的影响调查研究	
Sept. 2016	刘婷	人的咀嚼效率测试方法的优化以及影响因素分析	
Sept. 2015	苏明松	老年特殊膳食质构等级测评与临床应用研究	Yes
Sept. 2015	袁博	秋葵多糖的提取与性能研究：从流变特性到口腔行为	Yes
Sept. 2015	吕聪	辣椒素对口腔生理和食品质构感官评价的影响研究	Yes
Sept. 2014	吕治宏	剪切流变和拉伸流变在吞咽过程中的控制作用研究	Yes
Sept. 2014	蔡慧芳		Yes
Sept. 2014	郑钢英		Yes

Research Grant Income

Date	Project Title	Funding Source	Amount
2017	风味感知与喜好的口腔加工因素与心理物理学机制	科技部国家重点项目	48 months, RMB700k
2016	Protein alternative source from edible insects – from rearing to processing as new export agriculture field in Israel	Tel Hai College, Israel	36 months, Euros36k
2016	comparing the difference of oral food processing and all biomarkers in saliva between senior population and younger population	Roquette (Shanghai)	12 months, RMB600k
2016	老年吞咽障碍者特殊膳食的质构调整和等级测评	中国营养学会 营养科研基金	21 个月, RMB150k
2015	Understanding the Sweet After-taste and/or Freshness Mouthfeel of Tea	Firmenich (Shanghai)	24 months, RMB847k
2015	Segmentation of consumers based on texture-flavour interactions during oral processing	Plant and Food Research Institute, New Zealand	6 months, 5k NZ dollar
2015	A framework strategy for cross-national collaboration on food oral processing. – Chilli perception: a case study - Mouthfeel of oral care products	重中之重	24 months, RMB 130k
2014	Optimised food products for elderly populations	P&G, Beijing	12 months, RMB 21K
2013	EMG characterisation of eating and sensory perception of confectionaries	EU, FP7 (311754)	34 months, €305k
2011	Critical criteria in triggering bolus swallowing and bolus properties	Leatherhead Food International	1 month, £6k

Date	Project Title	Funding Source	Amount
2011	Investigating the mechanical strength of potato and bruising	Gen Foundation	3 months
2010	Mass transfer and the dehydration of thin biopolymer films	Potato council	3years PHD project, £50k
2009	Surface sticking and demoulding of chocolate	EPSRC and Henkel	3.5 years PhD project, £65k
2005	Development of a new experimental method for mass transfer and stress monitoring of a drying film	BBSRC and Nestle	3 years PHD project, £50
2005	Surface texture of aggregated protein gels	Faraday Food Processing	One year project, £3k
2004	Extraction and functionality studies of tea proteins	Faraday Food processing	One year project, £3k
2004	Shear and extensional rheology of biopolymer fluids and coating applications	Zhejiang provincial government, China	3 years project, international travelling costs, £10k
2003	Numerical studies of heterogeneous systems by random walk methods	EPSRC, National Starch and Chemical	3 years PhD project, £50k
2003	Melting behaviour of butter on the toast	EPSRC and ICI	3 years PhD studentship, £50k
2003	The surface texture of composite foods	Arla Foods	3 months, £6k
2002	Structural polymers for adhesives	Faraday Food Processing	1 year, £2k
2001		BBSRC and Masterfoods	3 years PhD project, £50k

External Duties

Date	Description of Duty
May 2016	Scientific committee, 2 nd SenseAsia International conference, May 2016, Shanghai
Apr. 2016	Scientific committee, Fruit and Vegetable Processing International Conference, Avignon, France, 4-6 April 2016.
Dec. 2015	PhD examiner, "Modelling food breakdown and bolus formation during mastication" (Eli Mark Gray-Stuart), Massey University, New Zealand
Oct. 2014	PhD examiner, Thesis title "The oral processing of semi-solid and soft-solid foods" (Hongyan Yao), Massey University, Albany, New Zealand
Jan. 2014	PhD examiner, Thesis title "Characterising the kinetics of high temperature browning in foods" (Sureewan Rajchasom), Massey University, New Zealand
2014	Editor-in-chief, Journal of Texture Studies (Wiley)
Nov. 2013	PhD examiner, Thesis title "The effects of casein-to-whey protein ratio on the texture, rheology and flavour release of stirred yoghurt" (David Kian Seng Chua), The University of Queensland, Australia.
July 2013	PhD examiner, Thesis title "Role of salivary films in assessing astringent compounds" (Hannah Louise Gibbins), King's College London, UK
2013-	Scientific committee member of "Food Structure & Functionality Forum Symposium"
2013-	Scientific committee member of "International Conference of Food Properties"

Date	Description of Duty
9 th June, 2012	Expert panel member on a task force workshop “International standardised terminology for dysphagia diets (texture modified foods and thickened liquids”, Nestle Nutrition Institute, Toronto, Canada.
Apr. 2012	PhD external examiner, Thesis title “The particle size distribution of solid foods after human mastication” (Christine Flynn), Massey University, New Zealand
Feb.2012	PhD external examiner, thesis title “Rheological characterisation of commercially available thickeners for patients with dysphagia” (Claire Payne), University of Reading
Sept.2011-Dec.2015	Subject External Examiner for BA (Hons) Food Management, BA (Hons) Food Technology, MSc Food Technology, Hollings faculty, Manchester Metropolitan University
Sept.2011	External REF reviewer of research outputs, Department of Food and Nutritional Science, University of Reading,
2013	Editorial board, “Current Opinion in Food Science and Technology” (Elsevier)
2013-	Editorial board, “Food Structure” (Elsevier)
2013-	Editorial board, “Food Science and Human Wellness” (Elsevier)
2010-	Editor of “Journal of Texture Studies” (Wiley)
2009-	Editorial board of newly launched journal “Food Digestion” (Springer)
2009-	Chair the Scientific Committee and Local Organising Committee for the international conference on Food Oral Processing — Physics, Physiology and Psychology of Eating

Date	Description of Duty
Dec. 2009	Committee member of course re-validation, "Foundation degree in Food manufacture, Foundation Degree in Food, Nutrition and Health", CAFRE (College of Agriculture, Food and Rural Enterprise), Loughry campus, Ulster University, Northern Ireland.
May 2009	Committee member of course validation, "BSc food technology, Food Design, Food Management", CAFRE (College of Agriculture, Food and Rural Enterprise), Loughry campus, Ulster University, Northern Ireland.
Sept.2009	MRes external examiner, thesis title "Measuring the dynamics of odorant binding to OBP in a physiological model system", University of Nottingham.
Mar.2009	PhD external examiner, thesis title "Crystallisation and rheology of low trans shortenings containing palm fractions", University of Reading.
2008-	Committee member of IFST North England branch.
2007	Visiting Professor, China Jiliang University, China
July 2006	PhD external examiner, thesis title "Characterisation of the functional properties of heated egg proteins", Herriot-Watt University, Scotland.
July 2006	Organiser, UK Food Science Postgraduate Conference (Royal Society of Chemistry Food Group), Leeds
2005-	Visiting professor, Tianjin University of Science and Technology, China
2005-	Committee member of the Royal Society of Chemistry Food Group
