

# Food Science Frontier Research Forum

International University Consortium of Food Science and Nutrition

17-19<sup>th</sup> October, 2019, Hangzhou, China

## Program

时间 Time	报告人及单位 Speaker and Affiliation	报告题目 Presentation Title
<b>Thursday, 17<sup>th</sup> October 2019</b>		
<b>报到、注册</b> Registration whole day 杭州歌江维嘉大酒店 VEEGLE HOTEL HANGZHOU		
4:00 – 6:00 pm Consortium partners annual meeting (Consortium partners only)		
<b>Friday, 18<sup>th</sup> October 2019, Morning</b>		
会议 地点 Conference Place, Lecture Hall in Library		
<b>Opening session</b> Chair: Prof. Jianshe Chen (Zhejiang Gongshang University, China)		
8:30~8:40	Opening introduction, Prof. Jianshe Chen	
8:40~8:50	Welcome speech, Prof. Mike Morgan (University of Leeds, UK)	
8:50~9:00	Welcome speech, Prof. Weihua Su (Vice President, Zhejiang Gongshang University)	
9:00~9:05	Plate unveiling “International University Consortium of Food Science and Nutrition” “International Postdoctoral Innovation Centre”	
9:05~9:15	Photo together	
<b>Session 1. Consortium introduction</b> Chair: Prof. Mike Morgan (University of Leeds, UK)		
9:15~9:55	Research introduction of consortium partners	University of Leeds Massey University Kyoto University Guelph University University of Massachusetts Zhejiang Gongshang University
9:55~10:30	Tea break / Networking	

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<b>Session 2. Theme 1: Novel (bio)processing towards food with enhanced health properties</b> <b>Chair: Prof. Yasuki Matsumura (Kyoto University, Japan)</b>		
10:30~11:05 (Plenary)	Prof. Douglas Goff (Guelph University, Canada)	Hydrocolloids as food stabilizers and dietary fibre: relating physical functionality to physiological functionality
11:05~11:30	Dr. Toya Ishii (Kyoto University, Japan)	Can plant oil bodies be an effective emulsifier for stabilization of oil-in-water emulsion? – relations between colloidal, interfacial, and emulsifying properties
11:30~11:55	Dr. Benjamin Bohrer (Guelph University, Canada)	An investigation into the formulation and nutritional composition of modern meat analogue products
11:55~13:15	<b>Lunch break</b>	
<b>Friday, 18<sup>th</sup> October 2019, Afternoon</b>		
<b>Session 3. Theme 2: Oral food processing, food quality and quality of life</b> <b>Chair: Dr. Anant Dave (Massey University, New Zealand)</b>		
13:15~13:50 (Plenary)	Prof. Yasuki Matsumura (Kyoto University, Japan)	New functions of soybean: “Kokumi” taste and prevention of diabetic nephropathy progression
13:50~14:15	Prof. Hilber van der Glas (Zhejiang Gongshang University, China)	A simple 2D-3D transformation of scanned chewing outcomes to characterize particle size distributions by volume
14:15~14:40	Dr. Alissa Nolden (University of Massachusetts, USA)	Taste receptor expression: an important factor in individual variability in taste perception
14:40~15:00	Dr. Xinmiao Wang (Zhejiang Gongshang University, China)	Oral tribological studies and their implications on food sensory perception
<b>Theme 4: Changing consumer behaviour in food consumption</b>		
15:00~15:25	Dr. Hannah Ensaff (University of Leeds, UK)	Understanding food choice: opportunities for change
15:25~16:00	<b>Tea break / networking and Poster session</b>	
<b>Session 4. Theme 3: Food structure, digestion and health outcome</b> <b>Chair: Dr. David Sela (University of Massachusetts, USA)</b>		
16:00~16:25	Dr. Matthew Campbell (University of Leeds, UK)	Emerging opportunities across food science and nutrition for improved diabetes care

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16:25~16:50	Dr. Zhigao Niu (Massey University, New Zealand)	Overcoming absorptive barriers of nutraceuticals using food-grade delivery systems
16:50~17:10	Dr. Fuge Niu (Zhejiang Gongshang University, China)	Protein/polysaccharide particle: characterization and regulation of surface adsorption
17:10~17:30	Dr. Jue Zhou (Zhejiang Gongshang University, China)	An atractylodes macrocephala koidz extract alleviates hyperandrogenism of polycystic ovarian syndrome
17:30~18:30	<b>Poster presentations and networking</b>	

**Saturday, 19<sup>th</sup> October, 2019, Morning**

**Session 5. Theme 3: Food structure, digestion and health outcome**

**Chair: Prof. Zhongxiu Chen (Zhejiang Gongshang University, China)**

8:30~9:05 (Plenary)	Prof. Alan Mackie (University of Leeds, UK)	Simulating digestion to understand lipid bioavailability
9:05~9:30	Dr. Anant Dave (Massey University, New Zealand)	Insights into the in vitro gastric digestion of plant-based milks using a human gastric simulator
9:30~9:55	Dr. Jay Kant Yadav (Central University of Rajasthan, India)	Nutritional considerations for healthy aging with special reference to the patients of Alzheimer's disease
9:55~10:30	<b>Tea break / Networking</b>	

**Session 6. Theme 3: Food structure, digestion and health outcome**

**Chair: Prof. Alan Mackie (University of Leeds, UK)**

10:30~10:50	Dr. Mengxin Hu (Zhejiang Gongshang University, China)	Stable probiotics: Application in fermented milk production
10:50~11:15	Dr. Natasha Nayak (Massey University, New Zealand)	The effect of gel structure on the in vitro gastric digestion of protein-polysaccharide emulsion gels
11:15~11:40	Dr. David Sela (University of Massachusetts, USA)	Human milk bioactive drive the early establishment and function of the nursing infant gut microbiome
11:40~11:45	Prof. Mike Morgan (University of Leeds, UK)	Concluding remarks
11:45	<b>Closure and departure</b>	