

Food Science Frontier Research Forum

International University Consortium of Food Science and Nutrition

17-19th October, 2019, Hangzhou, China

Program

时间 Time	报告人及单位 Speaker and Affiliation	报告题目 Presentation Title
Thursday, 17th October 2019		
报到、注册 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)		
Friday, 18th October 2019, Morning		
会议 地点 Conference Place, Lecture Hall in Library		
Opening session Chair: Prof. Jianshe Chen (Zhejiang Gongshang University, China)		
8:30~8:35	Opening introduction, Prof. Jianshe Chen	
8:35~8:45	Welcome speech, Prof. Mike Morgan (University of Leeds, UK)	
8:45~8:55	Welcome speech, Prof. Weihua Su (Vice President, Zhejiang Gongshang University)	
8:55~9:00	Welcome speech, Education of Zhejiang Province	
9:00~9:05	Plate unveiling “International University Consortium of Food Science and Nutrition” “International Postdoctoral Innovation Centre”	
9:05~9:15	Photo together	
Session 1. Consortium introduction Chair: Prof. Mike Morgan (University of Leeds, UK)		
9:15~9:55	Research introduction of consortium partners	University of Leeds Massey University Kyoto University University of Guelph University of Massachusetts Zhejiang Gongshang University

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9:55~10:30	Tea break / Networking	
Session 2. Theme 1: Novel (bio)processing towards food with enhanced health properties		
Chair: Prof. Yasuki Matsumura (Kyoto University, Japan)		
10:30~11:05 (Plenary)	Prof. Douglas Goff (University of Guelph, 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
Theme 4: Changing consumer behaviour in food consumption		
11:30~11:55	Dr. Hannah Ensaff (University of Leeds, UK)	Understanding food choice: opportunities for change
11:55~13:15	Lunch break	
Friday, 18th October 2019, Afternoon		
Session 3. Theme 2: Oral food processing, food quality and quality of life		
Chair: Dr. Anant Dave (Massey University, New Zealand)		
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
15:00~15:45	Tea break / networking and Poster session	
Session 4. Theme 3: Food structure, digestion and health outcome		
Chair: Dr. David Sela (University of Massachusetts, USA)		
15:45~16:10	Dr. Matthew Campbell (University of Leeds, UK)	Emerging opportunities across food science and nutrition for improved diabetes care
16:10~16:35	Dr. Zhigao Niu (Massey University, New Zealand)	Overcoming absorptive barriers of nutraceuticals using food-grade delivery systems

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16:35~16:55	Dr. Fuge Niu (Zhejiang Gongshang University, China)	Protein/polysaccharide particle: characterization and regulation of surface adsorption
16:55~17:15	Dr. Jue Zhou (Zhejiang Gongshang University, China)	The extract of <i>Atractylodes macrocephala</i> Koidz alleviates the hyperandrogenism of polycystic ovarian syndrome rats by regulating the expression of FSHR and AQP-9
17:15~18:15	Poster presentations and networking	

Saturday, 19th 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. David Sela (University of Massachusetts, USA)	Human milk bioactive drive the early establishment and function of the nursing infant gut microbiome
9:30~9:55	Dr. Anant Dave (Massey University, New Zealand)	Insights into the in vitro gastric digestion of plant-based milks using a human gastric simulator
9:55~10:30	Tea break / Networking	

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. Jay Kant Yadav (Central University of Rajasthan, India)	Nutritional considerations for healthy aging with special reference to the patients of Alzheimer's disease
11:40~11:45	Prof. Mike Morgan (University of Leeds, UK)	Concluding remarks
11:45	Closure and departure	