

Daily Schedule

时间 Time	报告人及单位 Speaker and Affiliation	报告题目 Presentation Title
Friday, 8 th November 2019		
报到、注册 Registration		
14:00~18:00	浙江工商大学食品与生物工程学院 School of Food Science and Biotechnology, Zhejiang Gongshang University	
会议 地点	Conference Place, Lecture Hall in Library	
Saturday, 9 th November 2019, Morning		
Opening session		
8:30~8:35	Welcome speech, Prof. Jianshe Chen (Associate Dean of the School of Food Science and Biotechnology, Zhejiang Gongshang University, China)	
8:35~8:40	Certificate of distinguished professor	
8:40~8:50	Photo together	
Session 1. Chair: Prof. Zhongxiu Chen (Zhejiang Gongshang University, China)		
8:50~9:25	Prof. Peter Wilde (Quadram Institute Bioscience, UK)	Food Structure: Role of cell walls on lipid and protein availability
9:25~9:50	Prof. Yue Zhang (Zhejiang Gongshang University, China)	Development of oral sustained-release drug delivery system using cereal prolamin composite nanoparticles
9:50~10:15	Prof. Liqiang Zou (Nanchang University, China)	Fabrication of novel food emulsion delivery systems and nutrient bioavailability
10:15~10:45	Tea break	
Session 2. Chair: Prof. Yue Zhang (Zhejiang Gongshang University, China)		
10:45~11:20	Prof. Christos Ritzoulis (International Hellenic University, Greece)	Perceived thickness, easiness in swallowing, and foaming during the oral processing of soft foods
11:20~11:45	Prof. Yan Li (Huazhong Agricultural University, China)	Application of interfacial interaction of flavor aldehyde/stabilizer in emulsion-based delivery systems
11:45~12:10	Prof. Fuguo Liu (Northwest A&F University, China)	Delivery of synergistic polyphenol combinations using biopolymer-based systems: Advances in physicochemical properties, stability and bioavailability



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12:10~13:20	Lunch and Break	
Saturday, 9 th November 2019, Afternoon		

Session 3. Chair: Prof. Yuecheng Meng (Zhejiang Gongshang University, China)

13:20~13:55	Prof. Aiqian Ye (Massey University, New Zealand)	Interfacial structures and functional performance of droplet-stabilized emulsions formed with protein particles
13:55~14:20	Prof. Yaoguang Chang (Ocean University of China, China)	Study on the Multi-Hierarchy Structures and Structure-Function Relationship of Sea Cucumber Fucoidan
14:20~14:45	Dr. Biao Yuan (China Pharmaceutical University, China)	Microfluidic-aided fabrication of pectin-chitosan-zinc acetate microparticle for food bioactive compound delivery application
14:45~15:10	Dr. Mingfei Yao (Zhejiang University, China)	Microencapsulation of probiotics for enhanced storage viability and targeted delivery to gut microbiota
15:10-15:40	Tea break	

Session 4. Chair: Prof. Jianshe Chen (Zhejiang Gongshang University, China)

15:40-16:30	Prof. David Julian McClements (University of Massachusetts, USA)	Future foods: How modern science is transforming the way we eat
16:30	Closure	