

POSTER SESSIONS (Updated as of 25 October 2022)**Best Posters Award (6 Awards) Supported by International Life Science Institute (ILSI) - Commonwealth Scientific and Industrial Research Organisation (CSIRO)****Day 1 (31 Oct 2022)**

S/n (Poster Board No)	Author Name	Abstract Title	Categories
1	Sajid Maqsood	Novel probiotic Lactobacillus Reuteri fortified camel milk infant formula: Effect of encapsulation, digestion and storage on probiotic cells viability	Food Processing and Engineering
2	Javier Parada	Anti-Alzheimer's disease potential of seaweed Durvillaea incurvata extract obtained by ultrasound-assisted extraction (UAE)	Food Processing and Engineering
3	Chi Nhan Tran	Factors affecting hydrolysis conditions of partially hydrolyzed milk for allergy	Food Processing and Engineering
4	Zun Wang	Chitosan nanoparticles enhance the performance of cellulose-based edible coatings applied to achieve defined quality attributes of deep-fried meatballs	Food Processing and Engineering
5	Lee Suyeon	Analysis of physiochemical characteristics and structures of pulverized oyster shell thermal processed and citric acid added for food grade applications	Food Processing and Engineering
6	Erich J. Windhab	Advanced Tailoring of textural and nutritional characteristics for plant protein-based meat alternatives by novel HMEC Micro-foam Processing	Food Processing and Engineering
7	Phunsiri Suthiluk	Bioactive compounds in pineapple juice as affected by high hydrostatic pressure (HHP)	Food Processing and Engineering
8	Maribeth A. Saporas	Development and marketability of a spray-dried young coconut water with young coconut meat	Food Processing and Engineering
9	Yujia Liu	Daylight-driven photodynamic activity of food-grade colorants for reducing food spoilage	Food Processing and Engineering
10	Chou, Yu-Jou	Reaction mechanism of atmospheric cold plasma on seed germination and increase γ -Aminobutyric acid	Food Processing and Engineering
11	Jian-Yong Chua	Soy (tofu) whey as a novel source of fermentation substrate for alcoholic fermentation	Food Processing and Engineering

12	Ricco Tindjau	Evaluation of potential of probiotic <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> to valorize tofu (soy) whey: Growth, survival, and metabolic activities	Food Processing and Engineering
13	Sofía Belén González Lezana	Formulation of emulgel systems based on defatted potato starch/laccase gum with encapsulated astaxanthin	Food Processing and Engineering
14	Heng Hui Gan	A novel taste of Asian	Food Processing and Engineering
15	Setya Budi Muhammad Abduh	Effect of pulsed electric fields processing on potato: starch granule properties and kinetic of colour development during frying	Food Processing and Engineering
16	Manoj Ramkrishna Sawale	<i>E. faecium</i> as a surrogate organism for the microbiological validation of popcorn popping in commercial manufacturing	Food Processing and Engineering
17	Bhesh Bhandari	Non-conventional application of membrane technology for emulsification and nano-bubble generation	Food Processing and Engineering
18	Fabrizio Sarghini	Microencapsulated secoiridoids of <i>Gentiana lutea</i> root extract in ethylcellulose: effect of processing parameters in gastric resistance and controlled release	Food Processing and Engineering
19	Elisa Julianti	Chemical and functional properties of nanocrystal starch from purple sweet potato var. Ayamurasaki	Food Processing and Engineering
20	Vinayak Ghate	A comparison of germination methods to sensitise <i>Bacillus amyloliquefaciens</i> endospores to high pressure processing	Food Processing and Engineering
21	Moo-Yeol Baik	Effect of insoluble glucans on preparation and physicochemical properties of short chain glucan aggregates (SCGAs)	Food Processing and Engineering
22	Rakesh Singh	Improving aflatoxin detoxification efficiency of UV treatment in contaminated peanuts by selected wavelength or additional free radical source	Food Processing and Engineering
23	Chunsen Wang	Improvement of OH pasteurization processes of liquid eggs by computer simulation models including reaction kinetic and flow analysis	Food Processing and Engineering
24	Wen Guo	Ohmic cooking of salmon fillets at high frequencies - Analysis of the muscle tissue arrangement on the electrical behavior	Food Processing and Engineering
25	Lee Hye Won	Microbial decontamination of mixed vegetables by cold plasma-hydrogen peroxide in-package treatment	Food Processing and Engineering

26	Maduebibisi Ofo Iwe	Functional properties and nitrogen solubility indices of extrudates from Ighu and broad bean (<i>Vicia faba</i>)	Food Processing and Engineering
27	Laras Cempaka	The use of backslope culture in the laboratory scale cocoa bean fermentation process	Food Processing and Engineering
28	Hidefumi Yoshii	Flavor retention in the emulsified d-limonene powder during spray drying	Food Processing and Engineering
29	Miguel Angel Ballesteros Martinez	Computational-aided investigation of multiphase flow inside spray-drying atomizers to surpass nozzle limitations in powder production and encapsulation	Food Processing and Engineering
30	Dr Valerie Louise Pietsch	High moisture extrusion of plant-based meat: A small-scale approach to analyze the technological properties of plant proteins	Food Processing and Engineering
31	Sebastian Hoehne	Encapsulation of oil droplets by spray-drying: opportunities of process intensification for the production of oily powder products	Food Processing and Engineering
32	Sneha R Iyer	Agitated thin film drying of non-centrifugal sugars: Impact of processing parameters on the crystallinity and powder quality	Food Processing and Engineering
33	Zhongli Pan	Energy consumption and product quality of off-ground harvested almonds under hot air drying	Food Processing and Engineering
34	Jaroslav Kowalik	Effect of cold microfiltration process on physicochemical properties of milk	Food Processing and Engineering
35	Jaroslav Kowalik	Effect of protein addition to milk on the development of probiotic bacteria <i>Lactobacillus acidophilus</i> LA-5	Food Processing and Engineering
36	Jeon-Uk Kang	Enhancing turanose yield by site-directed mutagenic engineering of amylosucrase from <i>Bifidobacterium thermophilum</i>	Food Processing and Engineering
37	Lucia Schuch Boeira	Development of biscuit with Amazonian fruits	Food Processing and Engineering
38	Lucia Schuch Boeira	Development of wine from native mapati (<i>Pourouma cecropiifolia</i> Martius) - fruit known as the Amazon grape	Food Processing and Engineering
39	Maturada Jinorose	Influence of assumed shape of droplet on its evolutions of mass, volume and density during anti-solvent drying	Food Processing and Engineering
40	Masakaze Imamura	Effect of the combination of high hydrostatic pressure and food emulsifiers on the reduction of heat resistance of bacterial spores	Food Processing and Engineering

41	Cristina L. M. Silva	Impact of thermosonication on kiwi juice quality	Food Processing and Engineering
42	Cristina L. M. Silva	Influence of processing temperature on quality and drying kinetics of a mixed fruit leather	Food Processing and Engineering
43	Tomochika Sogabe	Effect of gelation on the physical properties of freeze-dried soup products	Food Processing and Engineering
44	Yun Jo Jung	Quality characteristics of korean traditional rice beverage with rice type	Food Processing and Engineering
45	Jang Keun Son	Quality characteristics of bread made from korean wheat flour with sowing time and cultivar	Food Processing and Engineering
46	Sang-Beom Park, Seung-Hyeon Cha, Se-Lim Bak, Shangle Jiang, Keum-Il Jang	Quality characteristics and antioxidant activities of water spinach (<i>Ipomoea aquatica</i> Forsk.) by various cooking methods.	Food Processing and Engineering
47	Seung-Hyeon Cha	Functional characteristic of white and black soybean powders prepared under drying conditions after soaking	Food Processing and Engineering
48	Changheon LEE	Effect of Inulin as prebiotics, on encapsulation of lactic acid bacteria derived from kelp kimchi	Food Processing and Engineering
49	Eunsong Cha	Encapsulation of lactic acid bacteria derived from sea tangle kimchi with tragacanth gum by spray drying	Food Processing and Engineering
50	Vasiliki Oikonomopoulou	Ultrasonic assisted extraction of plant proteins from lupin and split pea	Food Processing and Engineering
51	Karen Louise Lacey	Effect of high-pressure processing and thermal treatments on colour and viscosity in strawberry nectar	Food Processing and Engineering
52	Carolina Herrera-Lavados	Development of bean protein emulsion gels for 3D printing applications	Food Processing and Engineering
53	Eduardo Morales	Effect of alginate/shellac combination as wall material on the encapsulation efficiency of oil by ionic gelation using co-extrusion	Food Processing and Engineering
54	Nikolaos Prinos	Proteins recovery from breweries spent grains by microwave and coupled microwave-ultrasound assisted extractions using deep eutectic solvents and alkaline medium	Food Processing and Engineering
55	Kuan-Chen Hsieh	Utilizing atmospheric cold plasma treatment to reduce peanut allergen by inducing structural changes	Food Processing and Engineering
56	Yunjiao Liu	Spent coffee grounds-derived beverage by biotransformation with non-	Food Processing and Engineering

		Saccharomyces yeasts and <i>Oenococcus oeni</i>	
57	Zhou Yinglan	Potential of biotransforming salted soy whey into a soy sauce-like condiment using wine yeast <i>Torulasporea delbrueckii</i> and soy sauce yeasts <i>Zygosaccharomyces rouxii</i> and <i>Candida versatilis</i>	Food Processing and Engineering
58	Chen Shuoyu	Flavour impact on fermented wheat-gluten sauce by the single inoculation of <i>Lactobacillus sakei</i> , <i>Pichia kluyveri</i> or <i>Saccharomyces boulardii</i>	Food Processing and Engineering
59	Chen Shuoyu	Co-inoculation of <i>Lactobacillus sakei</i> with <i>Pichia kluyveri</i> or <i>Saccharomyces boulardii</i> improves flavor profile of salt-free fermented wheat-gluten	Food Processing and Engineering
60	Pei-Ju Chung	Enhancement of polyphenolic compounds from cold-brewed Biluochun green tea by cold plasma pretreatment	Food Processing and Engineering
61	Anet Režek Jambrak	Sustainable ultrasound processing of tomatoes in development of functional products	Food Processing and Engineering
62	Adam Glowacki	The effect of process factors on the dehydration rate of the black-currant extracts by means of the forward osmosis	Food Processing and Engineering
63	Mehrsa Emkani	How fermentation with lactic acid bacteria impact pea protein extraction	Food Processing and Engineering
64	Keum-Il Jang	Quality and storage characteristics of green juice supplemented with <i>Centella asiatica</i> powder	Food Processing and Engineering
65	Eunice Ngozi Ezembu	Proximate, micronutrients and sensory properties of breakfast flakes from OFSP-cocoyam composite flour sweetened with date palms.	Food Processing and Engineering
66	Kim Anh Hoang	Effect of the addition of germinated mungbean in sausage with fat reduction on the physicochemical and sensory properties	Food Processing and Engineering
67	Ngo Trinh Tac Dat	Study on cellulase assisted extraction polyphenol from watermelon rinds	Food Processing and Engineering
68	Min Young Kwak	Microbial decontamination of Vienna sausages using in-package ultraviolet-C-light emitting diode treatment	Food Processing and Engineering / Food Safety & Regulatory Science
69	Xiaowei Lou	Metabolic and protein expression responses of <i>Shewanella baltica</i> in fish broth extracted from golden pomfret (<i>Trachinotus blochii</i>) to slightly acidic electrolysed water	Food Processing and Engineering / Food Safety & Regulatory Science

70	Rama Chandra Pradhan	Impact of consolidated stresses on wall friction behavior of processed Kodo (<i>Paspalum scrobiculatum</i>) millet flour	Food Processing and Engineering / Future of Food Manufacturing
71	Linyuting	Effect of cold plasma pre-treatment on green tea drying	Food Processing and Engineering / Future of Food Manufacturing
72	Edwin Hlangwani	An AI-hybrid bioprocessing approach for the production of high-quality umqombothi (South African sorghum beer)	Food Processing and Engineering / Future of Food Manufacturing
73	Andrea Gomez-Maqueo	Up-to-date progress in applying high-pressure processing to foods for improving health conditions in clinical studies	Food Processing and Engineering / Nutrition & Health
74	Kuan-Chen Cheng	Fermented <i>Chenopodium formosatum</i> sprout polar-solvent extraction attenuates PM2.5-induced alveolar macrophages inflammation	Food Processing and Engineering / Nutrition & Health
75	Pin-Xuan Yu	Ameliorative effects of phosphatidylserine-strontium citrate composite (PS-SrC) on osteoarthritis in obese male rats	Food Processing and Engineering / Nutrition & Health
76	Pei-Yu Wang	Effects of zinc-chelating sturgeon collagen peptide on osteoarthritis induced by anterior cruciate ligament transection and medial meniscectomy obese male rats	Food Processing and Engineering / Nutrition & Health
77	Daiva Leskauskaitė	Development of foods for elderlies with swallowing disorders using 3D printing technology	Food Processing and Engineering / Nutrition & Health
78	Daiva Leskauskaitė	Powdered vitamins and minerals loaded double emulsions with control release of nutrients during digestion	Food Processing and Engineering / Nutrition & Health
79	Jihun Jang	Whey protein isolate fermented with <i>Lactobacillus gasseri</i> IM13 Prevent dexamethasone-induced muscle atrophy in C2C12 muscle cell	Food Processing and Engineering / Nutrition & Health
80	Dr. Mahesh Gupta	Study the effect of soluble dietary fiber incorporated in pea protein on physicochemical, textural and rheological properties of gel matrix	Food Processing and Engineering / Nutrition & Health
81	Maria Leonora dL. Francisco	A Consumer Analysis on the Knowledge, Attitude, and Perceptions of Filipinos towards Food Irradiation	Food Processing and Engineering / Sensory & Consumer Science

82	Madhuresh Dwivedi	Development of non-destructive method for the assessment of storage quality of small onion (<i>A. ascalonicum</i>)	Food Processing and Engineering / Supply Chain Management
83	Mahsa Majzooobi	Tackling the global issue of food waste and loss; Strategies to reduce grain waste	Food Processing and Engineering / Supply Chain Management
84	Karol Banaś	Agar in oleogelation	Food Processing and Engineering / Traditional & Future Food
85	Alexandra Mari	Optimization of gentle processing methods for the development of innovative blueberry products with increased shelf-life and superior quality characteristics	Food Processing and Engineering / Traditional & Future Food
86	Yusuf Olamide Kewuyemi	Comparable proximate composition and improved structural properties of 3D printed biscuits from biomodified wholegrain edible inks	Food Processing and Engineering / Traditional & Future Food
87	Karin Schroen	Micro- and nanotechnology for sustainable food production	Food Processing and Engineering / Traditional & Future Food
88	Syazana Abdullah Lim	Effects of modified atmosphere packaging on storage qualities of fresh-cut fruits using low-cost and commercially available films: a practical case study on Arusâc™ Muskmelon (<i>Cucumis melo</i> L.)	Food Packaging & Material Science
89	Ronald B. Pegg	Inshell versus shelled storage of almonds for shelf-life extension	Food Packaging & Material Science
90	Lotta Kuuliala	Cross-disciplinary communication in intelligent packaging technology development	Food Packaging & Material Science
91	Nandan Sit	Modification of potato starch by annealing and heat-moisture treatment and the effect of native and modified starches on properties of prepared films	Food Packaging & Material Science
92	Horman San	Biodegradable film of poly (lactic acid) based incorporated with triethyl citrate and orange peel essential oil for food packaging	Food Packaging & Material Science
93	Khwanchat Promhuad	Characterization of ethyl maltol incorporated biodegradable films for functional active food packaging	Food Packaging & Material Science
94	Shammi U. Hettiarachchi	Characterization of polymer structure and evaluation of techno-functional properties of bioplastic films from red seaweed (<i>Kappaphycus alvarezii</i>)	Food Packaging & Material Science

95	Yeyen Laorenza	Comparison of ginger and lime peel oil loaded in biodegradable packaging and application on chilled pacific white shrimp	Food Packaging & Material Science
96	Priyanka Chakraborty	Nanocomposite food packaging films from banana flour/cellulose nanoparticles/betel leaf extract	Food Packaging & Material Science
97	Preetam Sarkar	Fabrication of jackfruit seed starch/tamarind kernel xyloglucan/zinc oxide nanoparticles-based biodegradable films for food packaging applications	Food Packaging & Material Science
98	Thilini Dissanayake	Improving hydrophobic properties of canola protein-based food packaging films using oleic acid conjugated nanocrystalline cellulose	Food Packaging & Material Science
99	Ho Hyun Chun	Combined effect of nano-foamed structure film packaging and supercooled storage on shelf life extension of Korean cabbage (<i>Brassica pekinensis</i> L.) kimchi	Food Packaging & Material Science
100	Teoh Ru Wei	Migration of rosemary from gellan gum/zein-based active food packaging film into food stimulants	Food Packaging & Material Science
101	Ang Wei Min	A focus study on migration of harmful chemical contaminants from reusable bamboo fibre cups	Food Packaging & Material Science
102	Ruben Aldaco Garcia	Sustainable packaging solutions for fish and seafood	Food Packaging & Material Science
103	Pui Liew Phing	Development of chitosan-sodium caseinate composite edible film incorporated with probiotic <i>Lactobacillus fermentum</i> for food packaging application	Food Packaging & Material Science
104	Patthare Inthamat	Coating of Kraft paper with an active chitosan-based coating to enhancing the functional properties	Food Packaging & Material Science
105	Nayeong Kim	Deodorization of kimchi in bottles using a low-density polyethylene lid film incorporating zinc oxide and zeolite	Food Packaging & Material Science
106	Rita Pinheiro	Effect of different preservation and packaging methods on industrial bread dough texture, color and microbiological properties during storage time	Food Packaging & Material Science
107	Joseph Merillyn Vonnice	Physicochemical characterization of eggshell-orange peel blend film as a low-cost biosorbent	Food Packaging & Material Science
108	Sera Im	Development of zeolite-based antibacterial materials	Food Packaging & Material Science / Food Safety & Regulatory Science

109	Pedro Dinis Gaspar	Computational tool to support the sustainable selection of films and/or packaging for fruits	Food Packaging & Material Science / Supply Chain Management
110	Shin-Ping Lin	Production of foam bacterial cellulose with different additives and its material property analysis	Future of Food Manufacturing / Food Packaging & Material Science
111	Hyun Woo Kim, Jung A Ko, Byung Chan Cho, Hyun Jin Park	Production of plant-based meat analogs with muscle fiber structure using coaxial 3D food printing	Future of Food Manufacturing / Traditional & Future Food
113	Suyong Lee	Machine learning classification of wheat flour varieties based on their physicochemical features over the past two decades	Future of Food Manufacturing
114	Sushree Titikshya	Novel techniques for extraction of natural food pigment from floral wastes: sustainable zero waste management	Future of Food Manufacturing
115	Lakshmishri Roy	Bioremediation of edible oil mill effluent for contributing towards a sustainable circular bioeconomy while addressing global waste management issues	Future of Food Manufacturing
116	Lana Chung	A study on consumer perception and behavioral of sustainable protein intake	Sensory & Consumer Science
117	Susana Mendes	Attitudes and determinants of purchase, consumption and risk perception regarding bivalve consumption	Sensory & Consumer Science
118	Susana Mendes	Consumer perception towards innovative healthier food products using marine-based ingredients as alternative salt source	Sensory & Consumer Science
119	Yue He	Aerosol as an alternative mechanism of flavor diffusion and retro-nasal sensation during food oral processing	Sensory & Consumer Science
120	Syazana Abdullah Lim	Learning from COVID-19 experience: Developing efficient and cost-effective alternative methods for sensory evaluation	Sensory & Consumer Science
121	Sangeeta Prakash	Consumer perception of 3D printed food constructs	Sensory & Consumer Science
122	Casiana Blanca J. Villarino	Effect of heating temperature on the perception of aroma and flavor attributes of selected Philippine virgin coconut oil (VCO)	Sensory & Consumer Science
123	Yeji Kwon	Evaluation of physicochemical and sensory properties of honey from different origins	Sensory & Consumer Science

124	Maria Manuel Gil	Pasta consumer behaviour: identification and evaluation of consumption determinants based on consumers' dietary pattern	Sensory & Consumer Science
125	Maria Manuel Gil	Consumer perception of food products with an expiration date close to the end	Sensory & Consumer Science
126	Won-Seok Choi	Differences in texture sensitivity for cooked rice by age	Sensory & Consumer Science
127	Anna Zulkifli	Is palm oil the most hated?: Understanding consumer knowledge, perception and preference for edible oils in Malaysia	Sensory & Consumer Science
128	Poornima Vijayan	Fish fingers or fishless fingers a comparative consumer study and physicochemical analysis	Sensory & Consumer Science
129	Nur Hafizah Mohamed Yusri	Acceptance of novel staple foods by adult diabetics in Singapore	Sensory & Consumer Science
130	Shashya Diyapaththugama	Knowledge, attitude and behavior on functional food among young adults	Sensory & Consumer Science
131	Shashya Diyapaththugama	Knowledge, attitudes and behavior (KAB) on consumption of tuber crops by Sri Lankan young adults; an online survey	Sensory & Consumer Science
132	Lana Chung	Quantitative descriptive analysis and principal component analysis for sensory characterization of Wanja	Sensory & Consumer Science
133	Balamurugan Krishnaswamy	Importance of neuronal receptors on selecting aroma and taste of food- A study implemented in the model organism, <i>Caenorhabditis elegans</i>	Sensory & Consumer Science
134	Doan Nguyen Thuy Quynh	Application of check-all-that-apply (cCATA) questions for learn about diet cake profiling for consumers aged 18 – 25 in Ho Chi Minh city	Sensory & Consumer Science
135	H.G. Wanigasinghe	Synbiotic microencapsulation of corncob xylooligosaccharide and in vitro study for bioactivity & stability upon digestion & storage	Food Processing and Engineering
136	Marbie Alpos, Sze Ying Leong and Indrawati Oey	Pulsed electric field (PEF) treatment enhanced uptake of calcium in cooked black beans: effect on texture, in vivo mastication behaviour, and in vitro starch and protein digestibility	Food Processing and Engineering

Day 2 (1 Nov 2022)

S/n (Poster Board No)	Author Name	Abstract Title	Categories
1	Mónica Rubilar	Effect of the oleogelation process between vegetable oils and beeswax/shellac mixtures on texture and oxidative stability	Food Chemistry & Ingredients
2	Ralf Greiner	Characterization of the food additive calcium carbonate (E 170)	Food Chemistry & Ingredients
3	Natsuko Tsurudome	Use of fisetin and mulberry leaves as nutraceuticals to prevent vascular abnormal contraction	Food Chemistry & Ingredients
4	Dr Jessica Pahl	Easily distributable, rapid analysis tool to indicate anthocyanin content in plums	Food Chemistry & Ingredients
5	Achala Gupta	Fermentation kinetics and physiochemical composition of reduced alcohol Madhuca Longifolia (Mahua) based nutra-beverage fermented with Saccharomyces cerevisiae	Food Chemistry & Ingredients
6	Lijing Ke	Maillard reaction products in baguette crust and crumb exhibited different antioxidant activity and modulated proinflammatory cytokines in RAW264.7 macrophages	Food Chemistry & Ingredients
7	Lim Su Hui	Colon-targeted microcarriers that promote daidzein bioaccessibility	Food Chemistry & Ingredients
8	Anna Iwaniak	BIOPEP-UWM database - a tool for prediction of the potential of food proteins as the sources of biopeptides	Food Chemistry & Ingredients
9	Jannelle D. Cruz	Protein-saccharide complexation: Effects on functional properties of lupin protein isolates	Food Chemistry & Ingredients
10	Petras Rimantas Venskutonis	Phytochemical composition, antioxidant and enzyme inhibitory activities of <i>Dioscorea caucasica</i> leaves and tubers	Food Chemistry & Ingredients
11	Zuzana Sediva	Gas hydrates used as blowing agent for matrices based on biomass waste streams	Food Chemistry & Ingredients
12	Jong-Bang Eun	Combined effect of sulfuric acid and ethanol to retain polysaccharide from Burdock (<i>Arctium lappa L.</i>) root	Food Chemistry & Ingredients
13	Eunsu Song	Wound healing and skin protective effects of <i>Xanthium Strumarium L.</i> fruit extract.	Food Chemistry & Ingredients
14	Shweta Malik	Isolation and characterisation of milk-derived amyloid-like protein aggregates (MAPA) from cottage cheese	Food Chemistry & Ingredients

15	Zuzana Sediva	Novel gas hydrates technology for upcycling matrices based on biomass waste streams	Food Chemistry & Ingredients
16	Nursabrina Binti Mohd Hayat@Ahmad	Red palm oil: the lesser known nutritious oil	Food Chemistry & Ingredients
17	Christos Soukoulis	Impact of anionic (<i>Linum usitatissimum</i> L.) and non-ionic (<i>Medicago sativa</i> L.) mucilages on the microstructural and physicochemical changes of milk proteins under in-vitro digestion conditions	Food Chemistry & Ingredients
18	Shwu Fun Kua	Supercritical fluid chromatography-based lipidomic profiling of cold pressed palm oil enriched with phytonutrients and antioxidant properties	Food Chemistry & Ingredients
19	Artur Martins	Effect of phytosterols on the microstructure, physical stability, and texture of an edible monostearate-polymeric fat-mimetic bigel system	Food Chemistry & Ingredients
20	Elizabeth H. Arenas	Effects of steeping time and temperature on the antioxidant activity and phenolics of pili (<i>Canarium ovatum</i> Engl.) pomace brew	Food Chemistry & Ingredients
21	Xiaojuan Xu, Qi Xuan Yeo, Serena Wong Mun Rui, Weibiao Zhou	Identification, purification and bioactivity of betacyanins from red dragon fruit peel	Food Chemistry & Ingredients
22	Bernice Neo Hui Yi	Evaluation of textural properties and microstructure of novel dried, low-starch noodles made using spent brewer's grains.	Food Chemistry & Ingredients
23	Chih Yao Hou	Utilization of response surface methodology in optimization of extracting the chitosan from cuttlefish bone	Food Chemistry & Ingredients
24	Mona Elena Popa	Screening of valuable compounds from organic apple processing by-products	Food Chemistry & Ingredients
25	Hee-Won Ahn	Synthesis of resveratrol glucosides using thermostable O-glycosylase	Food Chemistry & Ingredients
26	Wenyan Huang	Citrus junos Tanaka wastes (by-products) attenuate PM10-induced inflammatory response by augmenting AKT, ERK, JNK, and NF expression in BALB/C mice	Food Chemistry & Ingredients
27	Johannes Magpusao	Health-promoting properties of microalgae <i>Arthrospira</i> sp. and <i>Nannochloropsis</i> sp. treated with high pressure homogenisation	Food Chemistry & Ingredients

28	Lorraine Jane Sanchez	Effect of storage on the metabolite composition of goat whole milk powder using 1H-NMR fingerprinting	Food Chemistry & Ingredients
29	Ojo Tolulope Ibukun	The development of a thermo-resistant chocolate partially substituting the cocoa solids with roasted (whole and defatted) african walnut (<i>Tetracarpidium conophorum</i>) flour	Food Chemistry & Ingredients
30	Lee Fong Siow	Effect of selected alternative sweeteners on the physicochemical and sensory properties of dark compound chocolate	Food Chemistry & Ingredients
31	Ulfah Najamuddin Ambo Rappe	Effect of pH, temperature, and extraction time on the extractability, nutritional, and antioxidant properties of rice bran protein	Food Chemistry & Ingredients
32	Wong Keat Yi	Effect of inulin and polydextrose on the moisture sorption behavior and thermal properties of sucrose replacer mixture	Food Chemistry & Ingredients
33	Rowena Grace R. Sanchez	Nutritional, phytochemical components and antioxidant capacity of Philippine sweet potato varieties	Food Chemistry & Ingredients
34	Cai Ling Ang	New generation clean-label™ starch and its potential in food applications	Food Chemistry & Ingredients
35	Anne Katrine Laursen	Non-melting cheese - understanding the effect of acidification temperature on the structure of heat and acid induced milk gels	Food Chemistry & Ingredients
36	Siyao Liu	Alginate-based microspheres alter metabolic fate of encapsulated quercetin, promote SCFA production and modulate gut microbiota	Food Chemistry & Ingredients
37	Huiling Huang	Comparing methods to assess water holding capacity of fresh pork	Food Chemistry & Ingredients
38	Marie Bless B. Galang	Assessment of anthocyanin content and antioxidant capacity of flours from Philippine purple sweet-potato hybrid varieties	Food Chemistry & Ingredients
39	Xu Chunyuhang	HPLC method development for quantification of the active compounds in <i>Antrodia cinnamomea</i> and related food supplements	Food Chemistry & Ingredients
40	Lee Hui Wen	Carotenoids, tocopherols and phylloquinone content of 26 green leafy vegetables commonly consumed in Southeast Asia	Food Chemistry & Ingredients
41	Conrad O. Perera	Stability of added vitamin D3 in whole milk powder	Food Chemistry & Ingredients

42	Young-Bo Song	Production of different structures of highly branched α -limit dextrins by various microbial sources of glycogen branching enzymes	Food Chemistry & Ingredients
43	Suzana Caetano da Silva Lannes	Mayonnaises with high protein content and natural preservatives	Food Chemistry & Ingredients
44	Keono Kim	Relationship between flavor attributes and chemical composition of different apple cultivars	Food Chemistry & Ingredients
45	Samuel Park	Flavonoid composition and antioxidant properties of different types of apple juices	Food Chemistry & Ingredients
46	Oni Yuliarti	Hydrocolloid-starch composites to delay the in vitro glucose release of starch: rheological and textural study	Food Chemistry & Ingredients
47	Suzana Caetano da Silva Lannes	Fortified chocolate by iron and nutritional oil	Food Chemistry & Ingredients
48	Michael Murkovic	Characterization of hydrophobic cyclic peptides in linseed oil	Food Chemistry & Ingredients
49	Suzana Caetano da Silva Lannes	Production of microcapsules with obtained and characterized nutritional oil	Food Chemistry & Ingredients
50	Alicia Theng	Effects of reducing sugars on the flavour volatiles of yeast hydrolysates developed after Maillard reaction	Food Chemistry & Ingredients
51	Eunsu Song	Anti-oxidant activity and hyaluronic acid production of <i>Xanthium Strumarium L.</i> fruit extract.	Food Chemistry & Ingredients
52	Wang Rong	Investigation of Cracking in Frozen Steamed Pau	Food Chemistry & Ingredients
53	Alexandra Obenewaa Kwakye	Effects of Rare Sugar D-Allulose on the Physical Properties of Starches from Different Botanical Sources	Food Chemistry & Ingredients
54	Sarafhana Dollah	Trans-free shortenings from palm-based fat formulations	Food Chemistry & Ingredients
55	Sang Hoon Lee	Active compound and anti-inflammatory activity of the sword bean (<i>Canavalia gladiata</i> (Jacq.) DC.) pod extract in ovalbumin-induced lung inflammation	Food Chemistry & Ingredients
56	Saurel	Does globulin composition influence surface properties of pea proteins?	Food Chemistry & Ingredients
57	Saurel	Colloidal interactions between pea globulins and purified egg white proteins	Food Chemistry & Ingredients
58	Clarence D. Sabocojan	Comparison of ABTS and DPPH Assays in Estimating the Total Antioxidant Capacity of Lemongrass (<i>Cymbopogon citratus</i>) Leaves	Food Chemistry & Ingredients

59	Jung A Ko	Analysis of compositional changes in Katsuoobushi during the smoking process using FT-IR, NIR spectroscopy and chemometrics	Food Chemistry & Ingredients
60	Pattarasuda Rawiwan	Potential of selenium-enriched radish leaf protein as an alternative protein	Food Chemistry & Ingredients
61	Heeyoon Shin	Effect of roasting on the bioactive compounds and antioxidant activity of chicory root	Food Chemistry & Ingredients
62	Heeyoon Shin	Effect of blanching on water-soluble vitamins, bioactive compounds, and antioxidant activity of commonly consumed edible mushrooms in Korea	Food Chemistry & Ingredients
63	Mingeun Jin	Effects of domestic cooking on biotin content in agricultural products in Korea	Food Chemistry & Ingredients
64	Hyo Su Choi	Purification and identification of antioxidant peptides derived from milk casein fermented with <i>Lactobacillus gasser</i> KML39	Food Chemistry & Ingredients
65	Jin Hwan Kim	Screening of isolated potential probiotic lactic acid bacteria for bioavailability of dietary phenolic compounds	Food Chemistry & Ingredients
66	Gilda Melanie O. Babaran	Biocompounds and antioxidant attributes of bignay [<i>Antidesma bunius</i> (L.) Spreng] pomace as affected by drying methods	Food Chemistry & Ingredients
67	Wang Xiang	Structure-activity relationship (SAR) of flavones on their anti-inflammatory activity	Food Chemistry & Ingredients
68	Hang Liu	Protective effects of lutein against widescreen phone light-induced damages in 3D retinal pigment epithelial model	Food Chemistry & Ingredients
69	Cao Yujia	Assay-guided elucidation of anti-inflammatory compounds and their action mechanisms of papaya leaves	Food Chemistry & Ingredients
70	Yi Lin	Pancreatic lipase inhibition activity and resin glycoside profiles in the morning glory family plants analyzed by LC-Q-TOF-MS(n) spectra	Food Chemistry & Ingredients
71	Joanne Yi Hui Toy	Resin glycosides in aerial parts of <i>Ipomoea batatas</i> are potent pancreatic lipase inhibitors: potential upcycling of sweet potato by-products to combat obesity	Food Chemistry & Ingredients
72	Gaceu Liviu	Research on the use of <i>Saccharina latissima</i> seaweed as a functional ingredient in bakery industry	Food Chemistry & Ingredients

73	Hyun-Joon Cho	Production and secretion of a trehalose synthase in <i>Bacillus subtilis</i> using YwbN signal sequence	Food Chemistry & Ingredients
74	Wenyan Huang	Anti-inflammatory effects and metabolite analysis of hot water extract of immature sword bean (<i>Canavalia gladiata</i> (Jacq.) DC.) pod in OVA-induced mouse model	Food Chemistry & Ingredients
75	Lusani Vhangani	Anti-browning properties of betacyclodextrin assisted extracts of green rooibos	Food Chemistry & Ingredients
76	Hui-Min David Wang	<i>Cordyceps militaris</i> reduces oxidative stress and regulates immune T cells to inhibit metastatic melanoma invasion	Food Chemistry & Ingredients
77	Quang Hieu Tran	Preparation of curcumin nano-emulsion by phase inversion temperature method and product development by spray drying method	Food Chemistry & Ingredients
78	Kim Anh Hoang, Minh Hai Nguyen, Quoc An Le Ta, Thi My Thuong To, Khac Huy Le	Chemical composition, physicochemical and functional properties of flour from different Vietnamese rice (<i>O. sativa</i> L) varieties	Food Chemistry & Ingredients
79	Joseph Robert Nastasi	Natural products extracted using glycerol and their application as a novel plasticiser in the fabrication of pectin films	Food Chemistry & Ingredients / Food Packaging & Material Science
80	Thewika Keeratiburana,	Impact of ultrasonic and annealing treatments on physicochemical properties of green banana flour	Food Chemistry & Ingredients / Food Processing and Engineering
81	Mark Turner	Exploring lactic acid bacteria for novel fermentations of plant-based dairy alternatives	Food Chemistry & Ingredients / Food Processing and Engineering
82	Xianglu Zhu	Investigation of acoustic and hydrodynamic cavitation assisted polysaccharide extraction from Irish brown seaweed	Food Chemistry & Ingredients / Food Processing and Engineering
83	Sainan Zhao	Molecular size variations of xylo-polysaccharides and xylo-oligosaccharides produced by controlling autohydrolysis severities determine gut microbiota responses and metabolic fates	Food Chemistry & Ingredients / Food Processing and Engineering
84	Yui Saito	Novel procedure for salt reduction of surimi gel using combined water immersion and setting	Food Chemistry & Ingredients / Food Processing and Engineering

85	Sukritta Anantawittayanon	Effect of starch on the water sorption, glass transition, and caking properties of freeze-dried mango powder	Food Chemistry & Ingredients / Food Processing and Engineering
86	Okeke, Udodinma Jude	Modelling the prediction of rice cooking and eating qualities as a function of total amylose content (TAC)	Food Chemistry & Ingredients / Food Processing and Engineering
87	Soohwan Lee	Exploring additives to improve the processability of propolis extract.	Food Chemistry & Ingredients / Food Processing and Engineering
88	Ladie Anne Conde	Impact of high hydrostatic pressure and hydration level on the starch related properties of cassava flour	Food Chemistry & Ingredients / Food Processing and Engineering
89	Gilda Melanie Babaran	Effect of drying conditions on the phenolic profile of bignay [<i>Antidesma bunius</i> (L.) Spreng] pomace extracts	Food Chemistry & Ingredients / Food Processing and Engineering
90	TeckAnn Ong	In vitro digestibility of heat-moisture treated wheat starch and low-methoxyl pectin complexes	Food Chemistry & Ingredients / Food Processing and Engineering
91	Jong-Bang Eun	Effect of UV irradiation on physicochemical characteristics and antioxidant activities of cold brewed coffee	Food Chemistry & Ingredients / Food Processing and Engineering"]
92	Jong-Bang Eun	Changes in physicochemical characteristics of two types of ramen sauces during storage at different temperatures	Food Chemistry & Ingredients / Food Processing and Engineering
93	Joanna Kobus-Cisowska	Effect of the addition of sunflower sprouts (<i>Helianthus annuus</i> L.) on the quality of vegan sausages in alginate casings	Food Chemistry & Ingredients / Food Processing and Engineering
94	Wiphada Mitbumrung	Coalescence stability of emulsions and nanoemulsions studied by a new methodology using fluorescence microscopy	Food Chemistry & Ingredients / Food Processing and Engineering
95	Sarah Giovani	Extraction and functional properties of gelatin from yellowfin tuna (<i>Thunnus Albacares</i>) skin and its application in ice cream	Food Chemistry & Ingredients / Food Processing and Engineering

96	Gourab Chatterjee	Comparative study on process optimization of super-critical CO ₂ extracted <i>Nigella sativa</i> L. seed oil using a linguistic response surface methodology and interval type 2 fuzzy logic system and characterization of its thymoquinone by GC-MS/MS	Food Chemistry & Ingredients / Food Processing and Engineering
97	Georgia Frakolaki	Encapsulation of omega-3 fatty acids in biopolymer matrices through electrospinning or spray-drying	Food Chemistry & Ingredients / Food Processing and Engineering
98	Arianna Ortali	Soaking water properties and pea (<i>Pisum sativum</i>) evaluation	Food Chemistry & Ingredients / Food Processing and Engineering
99	Zhao-Liang Weng	Optimized emulsifying ability and allergenicity of limited enzymatic hydrolyzed casein by non-thermal pretreatment	Food Chemistry & Ingredients / Food Processing and Engineering
100	Ioannis Mourtziinos	Green extraction solvents of tomato carotenoids and encapsulation of extracts in alginate beads	Food Chemistry & Ingredients / Food Processing and Engineering
101	Amy Hui-Mei Lin	Modification of pea starch digestibility through complexation with gallic acid via high-pressure homogenization	Food Chemistry & Ingredients / Food Processing and Engineering
102	Wen-Chang Chang	Effect of high pressure and enzyme treatments on physicochemical properties of pumpkin starch	Food Chemistry & Ingredients / Food Processing and Engineering
103	Jenshinn Lin	Study on the development of puffed rice snack by Tatar buckwheat	Food Chemistry & Ingredients / Food Processing and Engineering
104	Xuan Dong	Hemp protein isolate: The influence of thermal and non-thermal drying techniques on its physicochemical and functional properties	Food Chemistry & Ingredients / Food Processing and Engineering
105	Gabriela Răpeanu	Functionalization of food by strategic combinations of probiotics and bioactives from underutilized by-products into new composites	Food Chemistry & Ingredients / Food Processing and Engineering
106	Sohyeon Im	Formation of WPI/pectin particles by thermal treatment: Influence of high-pressure treatment	Food Chemistry & Ingredients / Food Processing and Engineering
107	Abdul-Rasaq A. Adebawale	Characterization of the functional, pasting and microstructural profile of mung bean starch	Food Chemistry & Ingredients / Food Processing and Engineering

108	Jong-Bang Eun	Thermo-oxidative stability of different multi-element oleogels of carnauba wax, l-sitosterol / lecithin and ethyl cellulose	Food Chemistry & Ingredients / Food Safety & Regulatory Science
109	Gita Addelia Nevara	Characterization of dietary fibre from kenaf seed by-products	Food Chemistry & Ingredients / Future of Food Manufacturing
110	Hong Sung Hoon	Recombinase RecT improves stress tolerance effect against electroporation and Cas9 mediated DNA double-strand break	Food Chemistry & Ingredients / Future of Food Manufacturing
111	Deirdre Mikkelsen	Enzymatic arabinose depletion of wheat arabinoxylan regulates in vitro fermentation profiles and potential microbial degraders	Food Chemistry & Ingredients / Nutrition & Health
112	Masaru Ochiai	Study on the nutritional and physiological functional characteristics of migratory locust, a representative edible insect	Food Chemistry & Ingredients / Nutrition & Health
113	Eunyoung Oh	The enhanced functional properties of tofu developed from <i>Tenebrio molitor</i> larvae	Food Chemistry & Ingredients / Nutrition & Health
114	Geonhee Kim	Prebiotic Effects of Dextran from <i>Leuconostoc mesenteroides</i> on the Human Gut Microbial Ecosystem	Food Chemistry & Ingredients / Nutrition & Health
115	Rena Nobuoka	Anti-inflammatory effect of black pepper ethanol extract on adipocytes	Food Chemistry & Ingredients / Nutrition & Health
116	Ricardo Villalobos-Carvajal	Multilayer double emulsion to protect <i>Lactobacillus reuteri</i> : stability during thermal treatment, in vitro gastrointestinal digestion and storage	Food Chemistry & Ingredients / Nutrition & Health
117	Sean Jun Leong Ou	Interactions of black rice anthocyanin and food matrices, and their combined effects on starch digestibility.	Food Chemistry & Ingredients / Nutrition & Health
118	Mayu Yoshii	Anti-degranulation activity of black vinegar produced by traditional fermentation methods	Food Chemistry & Ingredients / Nutrition & Health
119	Melindee Hastie	Consumer and chemical characterisation of the flavour profile of wet and dry aged mutton.	Food Chemistry & Ingredients / Sensory & Consumer Science
120	Ardiansyah	The volatile compounds and sensory properties of Indonesian pigmented rice bran	Food Chemistry & Ingredients / Sensory & Consumer Science
121	Koh Hui Si Audrey	Fucoidan as a functional ingredient: instrumental and sensory evaluation of fucoidan-fortified baked bread	Food Chemistry & Ingredients / Sensory & Consumer Science

122	Meta Mahendradatta	Development of analog rice using pumpkin flour and purple yam flour as source of bioactive compound	Food Chemistry & Ingredients / Traditional & Future Food
123	Nikita Sanwal	Valorisation and flavour enhancement of sea buckthorn (<i>Hippophae</i> sp.) leaves through novel kombucha tea processing	Food Chemistry & Ingredients / Traditional & Future Food
124	Joseph Oneh Abu	Effect of short-term germination on the chemical composition, antinutritional and antioxidant properties of pigeon pea flour	Food Chemistry & Ingredients / Traditional & Future Food
125	Zijian Liang	Changes in polyphenol profile of green tea-flavoured wine processed by pulsed electric fields	Food Chemistry & Ingredients / Traditional & Future Food
126	Chih Yao Hou	Effect of anti-fat accumulation and anti-obesity of resveratrol butyrate esters in 3T3-L1 cells and animal models	Food Chemistry & Ingredients / Traditional & Future Food
127	Qurrata Ayuni	"Soto" Indonesian traditional soup legacy: richness of natural flavor and bioactive properties of artisanal cuisine	Food Chemistry & Ingredients / Traditional & Future Food
128	Vusi Mshayisa	Structural properties of native and conjugated black soldier fly (<i>Hermetia illucens</i>) larvae protein via Maillard reaction and classification by SIMCA	Food Chemistry & Ingredients / Traditional & Future Food"]
129	Venkatesh T	Energy analysis & technological interventions for traditional non-centrifugal sugars an attempt for rejuvenation of traditional sweeteners & healthy carbs promotion	Food Chemistry & Ingredients / Traditional & Future Food
130	Edwin Hlangwani	The nutritional profile of optimally processed umqombothi (South Africa's indigenous beer)	Food Chemistry & Ingredients / Traditional & Future Food
131	L.A.D.S. De Silva	Experimental evaluation of physicochemical characteristics of chili: Sri Lankan variety MI2 (<i>Capsicum annum</i> L.)	Food Chemistry & Ingredients / Food Processing and Engineering
132	Felicia Peh	Functional properties of native starch blends in Asian steamed foods	Food Chemistry & Ingredients

Day 3 (2 Nov 2022)

S/n (Poster Board No)	Author Name	Abstract Title	Categories
1	Tong Thi Anh Ngoc	Occurrence, antimicrobial resistance, and genetic diversity of <i>Listeria monocytogenes</i> at fish-processing plants in Vietnam	Agri and Aqua-Technology
2	Yusa Nakamura	Deep-sea aging of greater amberjack (<i>Seriola dumerili</i>) at depths of 4,000 and 6,000 m for sustainable utilization of marine resources	Agri and Aqua-Technology
3	Pedro Dinis Gaspar	Delay of fruits ripening by gases inhibition/activation - A review of techniques, methods, and devices	Agri and Aqua-Technology
4	Huijin Heo	Phytochemical contents of various wheat (<i>Triticum aestivum</i> L.) cultivars grown in Korea	Agri and Aqua-Technology
5	Roshini Devi Mohan	Identification and antibiotic-susceptibility profiling of <i>Aeromonas</i> species in seafood products along the food chain in Singapore	Agri and Aqua-Technology
6	Liu Zifei	Effects of carvacrol combined with chitosan coating on fresh-cut jackfruit	Agri and Aqua-Technology
7	Song Shuang	Sowing seeds for the future: The application of genome-wide association in genomics-assisted breeding of kale for indoor farming	Agri and Aqua-Technology
8	Chengchu Liu	Off-flavor compounds in finfish grown in recirculating aquaculture system	Agri and Aqua-Technology
9	Chengchu Liu	Capacity building for future smart sustainable shellfish aquaculture management	Agri and Aqua-Technology
10	Nikkie D. Francisco	Valorization of mature coconut water (MCW) as beverage: a review	Agri and Aqua-Technology
11	Dorin Boldor	Improved drying of wood fibers via microwave methods	Agri and Aqua-Technology
12	Yaowen Hai	Nano-emulsified essential oils-based edible coatings inhibit <i>Pseudomonas weihenstephanensis</i> on tilapia fillets (<i>Oreochromis niloticus</i>) via disturbing the metabolic energy and amino acid pathways	Agri and Aqua-Technology

13	E.I. Kiprushkina	Influence of the immune modulator as a feed additive for bees on the honey quality and biosafety	Agri and Aqua-Technology
14	Huei Hong Lee	Free amino acids profile of protein enriched mushroom (<i>Pleurotus ostreatus</i>) grown on oil palm-based substrate	Agri and Aqua-Technology / Food Chemistry & Ingredients
15	Meihan Tao	Optimized droplet delivery of novel antimicrobial carriers to plant leaf surfaces	Agri and Aqua-Technology / Food Chemistry & Ingredients
16	Ricardo Villalobos-Carvajal	Influence of the nano-emulsion coating application method on the postharvest quality of cherry tomatoes	Agri and Aqua-Technology / Food Packaging & Material Science
17	Liling Zhang	Boosting leafy crop growth and harvests: Scalable, tunable biodegradable microgel formulations designed for effective release of nutrients and moisture in soil	Agri and Aqua-Technology / Food Processing and Engineering
18	Shanshan Liu	Bio-inspired Carrier Systems and Improved the UV-stability of Bacteriophage	Agri and Aqua-Technology / Food Processing and Engineering
19	Zhang Xing	A Response-Surface-Methodology-Assisted Study of the Enzymatic Hydrolysis of Minced Chicken Carcass	Agri and Aqua-Technology / Food Processing and Engineering
20	Sebnem Kurhan	Method to track carbamazepine and its metabolites in rabbit tissues, blood, and excrete at different sample volumes	Agri and Aqua-Technology / Food Safety & Regulatory Science
21	Carelene Lakhan	Evaluation of food safety knowledge, practices and risk-perception among diabetic patients in chronic disease clinics in Trinidad and Tobago, West Indies	Food Safety & Regulatory Science
22	Yi-Yuh Huang	Protective effects of <i>Vitellaria paradoxa</i> nut extract toward cytotoxicity and osteoarthritis by polystyrene microplastics in male rats	Food Safety & Regulatory Science
23	Chuan-Liang Hsu	Extending the reactive species of plasma-activated water and enhances its long-term bactericidal properties through pH adjustment	Food Safety & Regulatory Science

24	Muthubharathi Balasubramanian Chellammal	Impact of metabolites isolated from food borne pathogen, <i>Cronobacter sakazakii</i> on the chemotaxis behaviour of model organism, <i>Caenorhabditis elegans</i>	Food Safety & Regulatory Science
25	Maria Leonora dL. Francisco	Assessment of skim milk powders available in Philippine market	Food Safety & Regulatory Science
26	Sio Yang Yie	Allergenicity risk assessment of novel insect-based food proteins	Food Safety & Regulatory Science
27	Seinn Lann Aung	Development of encapsulated form of Salmonella phages to increase their stability and efficacy in controlling Salmonella	Food Safety & Regulatory Science
28	Abigail S. Rustia	Defining risk: Hepatitis A virus in Philippine shellfish (oyster and mussels)	Food Safety & Regulatory Science
29	Abiodun Adebayo-Oyetero	Food safety assessment of roasted meat (suya) spices from Yaba Area of Lagos State, Nigeria	Food Safety & Regulatory Science
30	Phatho Matsheketsheke	Microbial quality of ready-to-eat food in Thohoyandou, Limpopo province, South Africa	Food Safety & Regulatory Science
31	Jonina Marie J. Tengco	Subchronic oral toxicity evaluation of Philippine Bignay (<i>Antidesma bunius</i> (L.) Spreng cv. Kalabaw™) fruits in ICR mice	Food Safety & Regulatory Science
32	Obadina Adewale Olusegun	Fresh produce value chain in Africa: transmission of antimicrobial-resistant bacteria	Food Safety & Regulatory Science
33	Cheng-Jou Shen	Effect of food processing on the thermal-stability of mollusk tropomyosin	Food Safety & Regulatory Science
34	Max Rubner-Institut	Challenges in transferring microplastic analysis to nanoplastics	Food Safety & Regulatory Science
35	Harleen Kaur Dhaliwal	Efficacy of plasma activated water microbubbles on inactivation of biofilms on polystyrene surfaces	Food Safety & Regulatory Science
36	Lim Hui Yi	Non-targeted Analysis Strategy: Development and Applications	Food Safety & Regulatory Science
37	Sri Harminda Hartantyo	Antimicrobial resistance characterisation of food-associated <i>Klebsiella pneumoniae</i>	Food Safety & Regulatory Science
38	Wang Yanwen	Quantification of meat proportions in processed meat products	Food Safety & Regulatory Science

39	Haiyan LI	Micro-/Nanoplastics (MPs/NPs) in Food: Analytical Developments and Challenges	Food Safety & Regulatory Science
40	Bay Lian Jie	The simultaneous detection of multiple food allergens via LC-MS/MS technique	Food Safety & Regulatory Science
41	Ivan Ng	A Survey of Inorganic Arsenic in Infant Cereal Products	Food Safety & Regulatory Science
42	Teo Guat Shing	Monitoring illegal antibiotics in honey on Singapore market to safeguard public health	Food Safety & Regulatory Science
43	Chin Kek Foo	Sensitive detection of Ethylene-thiourea (ETU) and Propylene-thiourea (PTU) in fruits and vegetables	Food Safety & Regulatory Science
44	Raymond Shi Rong Sheng	Sensitive detection of food processing contaminants-heterocyclic aromatic amines (HAAs) in cooked food	Food Safety & Regulatory Science
45	Pang Jia Hao	Are phytotoxins potential food safety concerns? A market survey of phytotoxins in food from Singapore market.	Food Safety & Regulatory Science
46	Hyun-Gyun Yuk	Antifungal effect of 405 nm light emitting-diodes in combination with riboflavin against <i>Penicillium italicum</i> and <i>Penicillium digitatum</i>	Food Safety & Regulatory Science
47	Hyun-Gyun Yuk	Evaluation of anti-listeria activity of lactic acid bacteria isolated from Korean fermented foods and their application on smoked salmon	Food Safety & Regulatory Science
48	Ong Jun Xiang	A Study on the background radioactivity levels in domestic food produce in Singapore	Food Safety & Regulatory Science
49	Alina Lim	Efficacy studies on UV system on contact surfaces in public	Food Safety & Regulatory Science
50	Ngaru Millicent N	Food safety standards and trade: Enhancing compliance in the informal sector in Kenya	Food Safety & Regulatory Science
51	Xin Wang	Modelling gastric digestion behavior of oat milk and an oat milk bovine skim milk blend	Nutrition & Health
52	Promise Ogbonna	Comparing the micronutrient profile of a homemade ready to use therapeutic food (Rutf) in an edible package with imported Rutf	Nutrition & Health

53	Chieh-Chun Wang	The mixture of chitosan-silica nanoparticle encapsulate echinacea extracts and garcinia cambogia extracts alleviate periodontal disease through modulating the macrophages	Nutrition & Health
54	Siah Xiu Qing Jamie	Effect of butterfly pea flower extract and hydrocolloids on the in vitro digestion of glutinous rice	Nutrition & Health
55	Yit Tao Loo	Effects of sugarcane flavones and fiber on short-chain fatty acids production and gut microbiota profile during in vitro pig fecal fermentation	Nutrition & Health
56	Yeon Jae Jo	Antioxidant and skin whitening activities of sub- and super critical water treated rutin	Nutrition & Health
57	Lee Yi En Jayne	Mixed animal and plant protein gels made suitable for dysphagia patients via modifications in physical and sensorial properties	Nutrition & Health
58	Kai-Huei, Chuang	Electrospun lutein nanofiber bilayer as mucoadhesive buccal delivery system	Nutrition & Health
59	Cindy Bermudez	Individual nut consumption affects in vitro nut fermentation	Nutrition & Health
60	Mapitsi S. Thantsha	The impact of multi-stress adaptation and subsequent long-term freezing on morphological and functional properties of <i>Lactiplantibacillus plantarum</i> B411	Nutrition & Health
61	Nguyen Nhat Minh Phuong	In vitro studies of rambutan (<i>Nephelium lappaceum</i> L.) peel phenolics as inhibitors of digestive and angiotensin converting enzymes	Nutrition & Health
62	Osundahunsi, Oluwatooyin Faramade	Characterisation of bioactive compounds and nutraceutical activities of <i>Justicia secunda</i> (Vahl.) leaf extract	Nutrition & Health
63	Oyewale, Mary Bose Remi	Molecular docking analysis of the bioactive compounds and erythropoietic effect of <i>Justicia seunda</i> (Vahl.) Leaf Extract	Nutrition & Health
64	Xiaoyu Bao	Egg white protein ovotransferrin-derived IRW (Ile-Arg-Trp) inhibits LPS-induced barrier integrity damage and inflammation in Caco-2 cells	Nutrition & Health

65	Zihan Wang	Food-derived peptides IKW (Ile-Lys-Trp) and RIY (Arg-Ile-Tyr) are the novel activators of Angiotensin converting enzyme 2 (ACE2)	Nutrition & Health
66	Janusz Kapusniak	Evaluation of the effect of soluble dextrin fiber from potato starch on the growth of the main bacteria living in the human colon	Nutrition & Health
67	Małgorzata Darewicz	Angiotensin I-converting enzyme inhibitory and antioxidant peptides from in vitro digests of raw and cooked trout meat proteins	Nutrition & Health
68	Małgorzata Darewicz	Enzyme inhibitory and antioxidant peptides released via INFOGEST method from of MCC and SPC proteins	Nutrition & Health
69	Ye Jin Kim	Rottlerin decline lipid accumulation by inhibiting adipogenesis and de novo lipogenesis via LRP6 degradation and mTOR signaling pathway in 3T3-L1 adipocytes	Nutrition & Health
70	Sainan Zhao	Effect of undigested plant proteins on human gut microbiota responses: an in vitro study simulating a wheat-based diet	Nutrition & Health
71	Eulália Domingos Uaila	Total polyphenols content in four native fruits collected in Mozambique	Nutrition & Health
72	Jakub Michał Kurek, Joanna Mikołajczyk-Stecyna, Zbigniew Krejpcio	Steviol glycosides from <i>Stevia rebaudiana</i> Bertoni normalise lipid metabolism by modulating selected gene expression in diabetic rats	Nutrition & Health
73	Jakub Michał Kurek	Stevia-derived compounds improve glucose uptake and alleviate insulin resistance in the 3T3-L1 adipocytes	Nutrition & Health
74	Li-Yin Pang	<i>Ophiocordyceps sinensis</i> improves healthspan in <i>Caenorhabditis elegans</i>	Nutrition & Health
75	Takuya Sugahara	Anti-allergy effect of passion fruit seed ethanol extract and identification of the active substances	Nutrition & Health
76	Minjoo Gu	Biological activities of the calyx of <i>Diospyros kaki</i> using cell-based assays	Nutrition & Health
77	Sun Young Kong	Synergistic anti-inflammatory effects of kale juice fermented with <i>Limosilactobacillus reuteri</i> EFEL 6901	Nutrition & Health

78	Soo Hwi Yang	In vitro anti-inflammatory activity of soybean germ postbiotics fermented with <i>Lacticaseibacillus</i> B1	Nutrition & Health
79	Yesol Jeon	Anti-diabetic and anti-hypertensive activities of selected cereal grains and legumes	Nutrition & Health
80	Mirae Hong	Protective activity of major triterpenes in <i>Centella asiatica</i> against UVB induced damage in human fibroblasts	Nutrition & Health
81	Minju An	Antioxidant and cytoprotective activities of garlic (<i>Allium sativum</i>) sprouts	Nutrition & Health
82	Zbigniew Krejpcio	Effects of supplementary steviol glycosides in combination with L-arginine and chromium(III) on tissular trace mineral contents in mildly diabetic rats	Nutrition & Health
83	Jakub Michał Kurek	Supplementary steviol glycosides in combination with L-arginine and chromium(III) improve selected nutritional indices in mildly diabetic rats	Nutrition & Health
84	Elizabeth H. Arenas	Pili (<i>Canarium ovatum</i> , Engl) pomace in beef patties: impact on quality and acceptability	Nutrition & Health
85	Nam Su Oh	Peptides produced by fermentation of <i>Cudrania tricuspidata</i> leaf extract-supplemented milk ameliorated stress-induced brain disorders and anxiety-like behaviors in mice	Nutrition & Health
86	Sofia Papadaki	Development of beverages using functional food ingredients derived from marine invasive alien species in Mediterranean basin	Nutrition & Health
87	Chin-Kun Wang	Remission of knee osteoarthritis by the intake of glucosamine and Guilu Erxian Jiao blended drink	Nutrition & Health
88	Stefan Camps	Metabolic phenotyping following a low and high GI meal using continuous glucose monitoring and whole body calorimetry	Nutrition & Health
89	Weili Hu	Effect of intake of xanthophyll-rich food and supplements on visual outcomes: A systematic review and meta-analysis of randomized controlled trials	Nutrition & Health

90	Heng Chin Wee	Short-term study on the effects of chrononutrition on postprandial glycemic response using different Asian mixed meals™ macro-composition	Nutrition & Health
91	I-Chen Li	<i>Sanghuangporus sanghuang</i> mycelia promotes development of brown adipocyte-like phenotype in 3T3-L1 adipocytes	Nutrition & Health
92	Tsung-Ju Li	Hispidin-enriched <i>Sanghuangporus sanghuang</i> mycelia supplementation ameliorate sarcopenia symptom while sustaining muscle endurance in vivo	Nutrition & Health
93	Lim Jun Jie	Association between increased dietary fat intake, amount, and frequency with increased presentation, persistency, and severity of atopic dermatitis in young chinese adults in Singapore and Malaysia	Nutrition & Health
94	Hadia Nawaz	Efficacy of ginkgo biloba extract on cognitive function in the elderly: a systematic review and meta-analysis	Nutrition & Health
95	Seungjoo Baik	Synergy effect between <i>Centella asiatica</i> and <i>Agastache rugosa</i> in protective activity against UVB-irradiated damage in human fibroblasts	Nutrition & Health
96	Huirim Park	Cytoprotection of <i>Andrographis paniculata</i> against oxidative stress in C2C12 cells	Nutrition & Health
97	Yi-Yuh Huang	The effects of probiotic on alleviating microplastics - induced disorder of intestinal microbiota and reproductive system damaging in male rats	Nutrition & Health / Food Safety & Regulatory Science
98	Siew Young Quek	Phenolics and bioactivities of selenium-rich <i>Malus hupehensis</i>	Nutrition & Health / Traditional & Future Food
99	Joseph Oneh Abu	Quality of maize ogi enriched with bambaranut and soybean flours and protein isolates	Nutrition & Health / Traditional & Future Food
100	Li-Yin Pang	Use of <i>Ophiocordyceps sinensis</i> for overactive bladder	Nutrition & Health / Traditional & Future Food

101	Shu-Ling Hsieh	Anti-obesity effects of lemon peel essential oil in high-calorie diet-induced obese rats	Nutrition & Health / Traditional & Future Food
102	Yang Dimeng	Effects of noodles fortified with okra (<i>Abelmoschus esculentus</i> (L.) Moench) seed powder on postprandial glucose, insulin and satiety in healthy human volunteers	Nutrition & Health / Traditional & Future Food
103	Sungkwon Park	Spirulina improves anti-oxidant activity with increased levels of protein and minerals in alternative protein.	Traditional & Future Food
104	Oluwatoyin Onipe	Processing levels of sub-Saharan African plant foods	Traditional & Future Food
105	Ramashia Shonisani	Malting of finger millet (<i>Eleusine coracana</i>) grains/ flours and their utilisation in the formulation of gluten-free products	Traditional & Future Food
106	Ardiansyah	The effect of household scale heating on sensory profile and volatile compounds of Kenikir (<i>Cosmos caudatus</i>)	Traditional & Future Food
107	Agnieszka Orkusz	Edible insects as a meat alternative	Traditional & Future Food
108	Seul-Ah Kim	Development of DNA-Free genome editing technology for knock-out dextranucrase gene in <i>Leuconostoc citreum</i> Using CRISPR-Cas9 System	Traditional & Future Food
109	Heng Hui Gan	A functional & sustainable solution for ageing consumers all-in-one plant-based ready-to-drink	Traditional & Future Food
110	Abdul-Rasaq A. Adebowale	Status of roots and tubers drying in West Africa	Traditional & Future Food
111	Anne Perera	Capacity building and empowerment through volunteering in Tanzania	Traditional & Future Food
112	Joanna Harasym	Physiochemical and microbiological characteristics of artisanal cheeses may offer a new solution for industrial starters	Traditional & Future Food
113	Kong Yan	Functional composite microbeads for cell-based meat culture	Traditional & Future Food
114	Carlos Pereira	Sheep's butter and buttermilk produced with cream matured by different microbial cultures	Traditional & Future Food

115	Carlos Pereira	Integrated actions envisaging the reduction of preservatives and other food additives in traditional portuguese sausages: Chouri Tradicional; Alheira and Morcela da Beira	Traditional & Future Food
116	Agnieszka Orkusz	Tradition and modernity - dumplings with the addition of edible insects in Polish and Italian cuisine	Traditional & Future Food
117	Chen Dai	Research and development of refrigerated probiotic beer from lab-scale to industrial-scale fermentation	Traditional & Future Food
118	Mpho Edward Mashau	Effect of fermentation on the physicochemical and antioxidant properties of finger millet porridges	Traditional & Future Food
119	Ruben Aldaco Garcia	Superfoods: Environmentally friendly and regionally?	Traditional & Future Food
120	Chi Nhan Tran	Improvement of the quality and the storage stability of fresh rice noodles a Vietnamese traditional product	Traditional & Future Food / Food Chemistry & Ingredients
121	Deepak Choudhury	Plant-based edible scaffolds for cultured meat production	Traditional & Future Food / Future of Food Manufacturing
122	Yao Olive Li	Microbial safety assessment on fresh orange pomace and its derivative from drying and refining as an innovative ingredient	Traditional & Future Food / Food Safety & Regulatory Science
123	Neela Badrie	Risky food choices by residents in Trinidad and Tobago	Sensory & Consumer Science / Food Safety & Regulatory Science
124	Yufeng Zhang	Structure-function relationship of saliva alpha-amylase activity in the presence of mucin	Sensory & Consumer Science / Nutrition & Health
125	Mapitsi S. Thantsha	The impact of multi-stress adaptation and subsequent long-term freezing on morphological and functional properties of Lactiplantibacillus plantarum B411	Nutrition & Health
126	Chathudina J. Liyanage	An Internet of Things (IoT)-based real time monitoring and	Supply Chain Management

		notification system for food safety and traceability applications	
127	Karen Codling	The role of food science and technology in the success of mandatory food fortification as an effective public health strategy	Nutrition & Health
128	Ailbhe McGurrin	Screening the antimicrobial activity against E. coli of polysaccharide-rich extracts from the Irish seaweed <i>Alaria esculenta</i>	Food Chemistry & Ingredients
129	Jihyo Lee	Formation of whey protein isolate aggregates by thermal treatment: effect of high-pressure treatment	Food Chemistry & Ingredients , Food Processing and Engineering
130	Mingeun Jin	Optimizing the polyphenol extraction from mandarin peel using response surface methodology	Food Chemistry & Ingredients
131	Rose Otema Baah	Nutritional And Functional Properties Of Infrared And Microwave Heat Moisture Treated Sorghum Meal	Food Processing and Engineering
132	Dr. Anand Mohan	Authentication of <i>Hibiscus sabdariffa</i> L. using Near Infrared Spectroscopy	Food Safety & Regulatory Science
133	Prof. Dr. Daiva Leskauskaitė	Comparative analysis of yeast extract mixtures for improving the sensory profile of meat analogues	Food Chemistry & Ingredients, Sensory & Consumer Science
134	Nicoleta Stănciuc, Gabriela Elena Bahrim and Gabriela Râpeanu	Postbiotication and Paraprobiotication: New paradigms for food grade ingredients and food functionalization	Food Chemistry & Ingredients, Food Processing and Engineering
135	Dr. Anand Mohan	Valorization of popcorn fines for the development of low-calorie snack	Food Processing and Engineering
136	Yu Wen Ting	Making of butylated hydroxyanisole loaded zein film by electrospinning	Food Packaging & Material Science
137	Zhao Qianzhu	Development of bio-based thermal insulation food packaging	Food Packaging & Material Science
138	Zhang Mo Lan	Purification and characterisation of a C-S lyase in seeds of <i>Parkia speciosa</i> Hassk	Food Chemistry & Ingredients
139	Dr Mark Richards	Rapid and accurate mud crab quality grading	Agri and Aqua-Technology

140	Dr Mark Richards	Overcoming Technical and Cost Hurdles in the Cultured Meat Industry	Traditional & Future Food
141	Dr Jeffrey Seng	Rapid Development of Autogenous Vaccine for Sustainable Aquaculture.	Agri and Aqua-Technology
142	Caleb Ong Kian Seng	Comparing the gastrointestinal fates of commercial real meat and plant-based products catered to the Asian market	Food Chemistry & Ingredients, Nutrition & Health
143	Xiaohong Sun	Identification of peptides from defatted wheat germ proteins with dual functionality: Emulsifying activity and anti-adhesive activity against <i>Helicobacter pylori</i>	Food Chemistry & Ingredients
144	Yue-Jia Lee	Effectiveness of proteolytic treatments on the control of <i>Listeria monocytogenes</i> biofilms	Food Safety & Regulatory Science