



附件一

会议日程 Food Industry Forum

时间 Time	报告人及单位 Speaker and Affiliation	报告题目 Presentation Title
Thursday, 16 November, 2017, Whole day		
报到、注册 Registration		
9:00~20:00	杭州歌江维嘉大酒店 VEEGLE HOTEL HANGZHOU	
Friday, 17 November, 2017, Morning		
Forum opening		Chair: Prof. Jianshe Chen
8:30~8:45	Opening introduction, Prof. Jianshe Chen	
8:45~9:00	Welcome speech, Prof. Shoucan Chen (the President of Zhejiang Gongshang University)	
9:00-9:10	Photo together	
Session 1. Theme 1: Food soft matter, structure and material properties		Chair: Prof. Pingfan Rao
9:10~9:35	Dr. Mark Malone (Research Director, Fonterra, New Zealand)	The benefits and challenges of protein fortified beverages
9:35~10:00	Prof. Brent Murray (Food Colloids Group leader, University of Leeds, UK)	Colloid and biopolymer complexes for delivery functionality in foods



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10:00~10:30	Tea break	
Session 2. Theme 1: Food soft matter, structure and material properties		Chair: Prof. Harjinder Singh
10:30~10:55	Prof. Francisco Goycoolea (Food Chemistry Group leader, University of Leeds, UK)	Chitosan Biopolymers in Food: Where are we standing
10:55~11:20	Prof. Christos Ritzoulis (Zhejiang Gongshang University, China)	Okra hydrocolloid rheology: from industrial application to oral processing
11:20~11:45	Dr. Elena Simone (University of Leeds, UK)	Characterization, monitoring and control of the manufacturing of crystalline materials and particulate products in the food industry
11:45~12:10	Dr. Marie Wong (Massey University, New Zealand)	New methods to monitor cell integrity during cold-pressed avocado oil extraction
12:10~13:15	Lunch and Break	
Friday, 17 November, 2017, Afternoon		
Session 3. Theme 2: Food oral processing, sensory, consumer preference		Chair: Prof. Kees de Graaf
13:15~13:40	Dr. Ronald Skiff (Director of Beverage Innovation and Design, Firmenich, Switzerland)	Consumer insight based on tea innovation
13:40~14:05	Dr. Markus Stieger (Wageningen University, the Netherlands)	Food oral processing through the life span: Interplay between food structure, sensory perception and pleasure
14:05~14:30	Dr. Aiqian Ye (Massey University, New Zealand)	Exploring the inter-relationship between food structure, oral processing behaviour and sensory perception



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14:30-14:55	Dr. Ofir Benjamin (Tel Hai College, Israel)	On the frontier of food sensory research using electronic tongue
14:55-15:10	Dr. Yumei Qin (Zhejiang Gongshang University, China)	Type II taste bud M cells may function in oral immune surveillance
15:10~15:40	Tea break	
Session 4. Theme 2: Food oral processing, sensory, consumer preference		Chair: Dr. Markus Stieger
15:40~16:05	Dr. Chih-Kang Lo (Vice President in Food Safety, Central R&D Institute, Tingyi Holding Corp, China)	Study on the taste and consumer preference of packaging drinking water
16:05~16:30	Prof. Peter Wilde (Group leader, Quadram Institute Bioscience, Norwich, UK)	Colloidal mechanisms underpinning the perception and digestion of emulsified fats
16:30-18:00	Poster presentations and academic-industry discussion	

Saturday, 18 November, 2017, Morning

Session 5. Theme 3: Food digestion and nutrition

Chair: Prof. Manohar Garg

8:30~8:55	Dr. Juliet Ansell (Innovation Leader-Health & Nutrition, Zespri, New Zealand)	Incorporation of fresh whole plants in our diets for digestive comfort; the Zespri kiwifruit story
8:55~9:20	Prof. Alan Mackie (Head of the School of Food Science and Nutrition, University of Leeds, UK)	What is the role of dietary fibre in glycaemic response?



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9:20~9:55	Prof. Kees de Graaf (Head of Nutrition, Wageningen University, The Netherlands)	Energy intake rate; a measure for the obesogenic capacity of a food?
9:55~10:20	Ms Kelly Fourtouni (Principal Scientist, Mondelez Research, Reading, UK)	Nutritional challenges in the food industry: well-being aspects
10:20~10:50	Tea break	
Session 6. Theme 3: Food digestion and nutrition		Chair: Prof. Brent Murray
10:50-11:15	Dr. Roberto Reniero (R&D Director, Nestle Research Centre (Beijing), China)	Materials science as enabler for enhanced nutrition without compromising taste
11:15-11:40	Prof. Harjinder Singh (Head of the School of Food Science and Nutrition, Massey University, New Zealand)	Designing food structures for optimal delivery of nutrients
11:40-12:05	Prof. Edith Feskens (Chair of Global Nutrition, Wageningen University, The Netherlands)	Global Nutrition: opportunities and perspectives
12:05-12:20	Dr. Yuexi Yang (Zhejiang Gongshang University, China)	The effects of resistant starch on the blood glucose, intestinal flora and short-chain fatty acids in colon of diabetic mice
12:20~13:20	Lunch and Break	

Saturday, 18 November, 2017, Afternoon

Session 7. Theme 4: Functional food and food functionalities

Chair: Prof. Alan Mackie

13:20-13:45 Dr. Zhenhua Wei

Study on submerged fermentation and bioactivities of medicinal higher fungi



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	(Research Director, Institute of Food Science, Hangzhou Wahaha Group Co., Ltd., China)	
13:45-14:10	Dr. Jean-Paul Vincken (Chair of Food Chemistry, Wageningen University, The Netherlands)	Multifaceted BioActivity of prenylated (iso)flavonoids
14:10-14:35	Prof. Dayong Zhou (Dalian Polytechnic University, China)	Health effects of marine phospholipids carrying omega-3 long-chain polyunsaturated fatty acids
14:35-15:00	Dr. Mian Li (Principal Scientist, Zhejiang Huakang Pharmaceutical Company, China)	Production and applications of prebiotics from lignocellulosic biomass
15:00-15:15	Dr. Xuan Zhu (Zhejiang Gongshang University, China)	Effect of cobalamin and analogues on gut microbiomes and microbial digestion
15:15~15:40	Tea break	
Session 9. Plenary Session		Chair: Prof. Jianshe Chen
15:40~16:10	Prof. Manohar Garg (Massey University, New Zealand)	Food Structure and Metabolic Health
16:10-16:40	Prof. Pingfan Rao (Zhejiang Gongshang University, China)	Facing challenges of processed food
16:40~16:50	Closure	Chair: Prof. Jianshe Chen