

IUFoST WORLD FOOD CONGRESS 2026 : HONG KONG

POSTER PRESENTATION SESSIONS

POSTER PRESENTATIONS

Theme : FOOD PROCESS AND ENGINEERING

Date 26.10.2026

Time : 0830 - 1600 hrs

Venue : Hall 5

*(Please note : Installation: 17:00-1800hrs (5:00 p.m.–6:00 p.m.) on 25 Oct 2026
Removal: 16:00-17:00hrs (4.00pm-5.00pm) on 26 Oct 2026)*

Advanced Food Preservation and Processing Technologies

1. **#7 EFFECTS OF PROCESS CONDITIONS ON THE PHYSICOCHEMICAL AND SENSORY PROPERTIES OF AN HEIRLOOM RICE (ORYZA SATIVA L.) SOYBEAN (GLYCINE MAX) BLEND BEVERAGE**

Abbie Padrones * , Maricar Albao, Gyle Tampil, Jordan Vincent Tiama, Junimer Lala

Food and Nutrition Research Institute-Department of Science and Technology, Bicutan, Taguig City, Metro Manila, Philippines

2. **#49 HIGH HUMIDITY THERMAL STRESS FOR STORABILITY ENHANCEMENT OF SWEETPOTATO**

Yong Hoon Kim * , Bal Geum Kim, Chun Wan Park

Department of Agricultural Engineering, National institute of Agricultural sciences

3. **#56 EVALUATION OF TERMINALIA ARJUNA LEAF MUCILAGE AS A NATURAL GELATIN SUBSTITUTE IN SET YOGURT FORMULATION**

Hasitha Senarathna, Thilini Kananke *

Department of Food Science and Technology, Faculty of Applied Sciences, Sabaragamuwa University of Sri Lanka, Belihuloya, Sri Lanka

4. **#82 SYNERGISTIC EFFECTS OF PULSED LIGHT TREATMENT IN CONTROLLING AFLATOXIN B1 CONTAMINATION IN RICE**

Gaurav Meena * , JATINDRA K SAHU INDIAN INSTITUTE OF TECHNOLOGY DELHI, CENTRE FOR RURAL DEVELOPMENT AND TECHNOLOGY,NEW DELHI , INDIA

5. #150 MICROBIAL SAFETY OF ULTRA-SHEAR TECHNOLOGY FOR LIQUID FOOD PROCESSING

Hetian Hu * , V. M. Balasubramaniam

University of Georgia, Department of Food Science and Technology, Griffin GA, USA

6. #187 EFFECT OF TECHNOLOGICAL PROCESSES ON OROTIC ACID CONTENT IN MILK AND DAIRY PRODUCTS

Tomasz Sawicki * ¹, Monika Jabłońska¹, Marika Bielecka², Katarzyna Przybyłowicz¹

Department of Human Nutrition, Faculty of Food Sciences, University of Warmia and Mazury in Olsztyn, Poland ² Department of Dairy Science and Quality Management, Faculty of Food Science, University of Warmia and Mazury in Olsztyn, Poland

7. #198 CHALLENGES IN ISOCHORIC FREEZING: EXPERIMENTAL INSIGHTS INTO THE ICE FORMATION MECHANISMS AND APPLICATION TO SEAFOOD PRESERVATION

Yijun Yang * ¹, Nicholas P.L. Tuckey², Sravani Gupta³, Siew-Young Quek⁴, Meng Wai Woo¹

Department of Chemical & Materials Engineering, Faculty of Engineering, The University of Auckland, Auckland, New Zealand ² New Zealand Institute for Bioeconomy Science Limited, Nelson, New Zealand ³ New Zealand Institute for Bioeconomy Science Limited, Auckland, New Zealand ⁴ Food Science Programme, School of Chemistry, Faculty of Science, The University of Auckland, Auckland, New Zealand

8. #199 MECHANISMS UNDERLYING THE ENHANCED PHYSICAL STABILITY OF ALMOND MILK BY PROTEIN-GLUTAMINASE

Toya Ishii * ¹, Yasuki Matsumura², Kiyota Sakai³, Keita Okuda³, Shotaro Yamaguchi³

Faculty of Agriculture, Kagawa University, Kagawa, Japan ² Research Institute for Sustainable Humanosphere, Kyoto University, Kyoto, Japan ³ Innovation Center, Amano Enzyme Inc., Gifu, Japan

9. #220 CELL WALL REMODELING AND SOFTENING SUPPRESSION IN FROZEN BROCCOLI VIA POSTHARVEST WATER CURING

Chotika VIRIYARATTANASAK * ¹, Tomoko Hashimoto², Yuji Takemura¹, Yu Horiuchi¹
¹ Central Research Laboratory, Tokyo Innovation Center, Nissui Corporation, ¹⁻³²⁻³ Nanakuni, Hachioji, Tokyo 192-0991, Japan ² Food Safety Research

Department, Tokyo Innovation Center, Nissui Corporation, ¹⁻³²⁻³ Nanakuni, Hachioji, Tokyo 192-0991, Japan

10. #258 ATMOSPHERIC COLD PLASMA PRETREATMENT ENHANCES PLANT-BASED PROTEIN PRODUCTION FROM PEANUT MEAL THROUGH IMPROVED EXTRACTION, FUNCTIONALITY, AND REDUCED ALLERGENICITY

Kuan-Chen Hsieh * , Yuwen Ting

Institute of Food science and Technology, National Taiwan University

11. #274 POST-HARVEST PROCESSING UNDER EXTREME CONSTRAINTS: REQUIREMENTS AND CONCEPTUAL DESIGN FOR CEREAL-BASED FOOD PRODUCTION IN CLOSED HABITATS

Cecilia Ricci *

Department of Mechanical and Aerospace Engineering, Politecnico di Torino, Turin, Italy

- 12. #296 PHYSICOCHEMICAL CHARACTERIZATION OF A LOW-ABSORPTION STRUCTURED LIPID OBTAINED BY INTERESTERIFICATION FOR APPLICATION IN BISCUIT FILLINGS**

Valdecir Luccas * ¹, Carla Lea de Camargo Vianna¹, Gabriela Alves Macedo², Vanessa Alves², Lara Lima Cornejo^{1 1} Food Technology

Institute – Ital, Cereal and Chocolate Technology Center – Cereal Chocotec ² State University of Campinas – UNICAMP, School of Food Engineering – FEA

- 13. #309 OPTIMIZATION AND CHARACTERIZATION OF READY-TO-COOK RICE-SHAPED KERNELS MADE FROM WHITE CORN GRITS**

Charlie Adona, Jayson Tagaroma, Francesca Louise Garcia * , Herlyn Villamento

Food and Nutrition Research Institute, Department of Science and Technology, Taguig City, Philippines

- 14. #325 IMPACT OF ADDITIVE INCORPORATION ON THE FRYING PERFORMANCE AND STABILITY OF PALM OLEIN**

Yih Phing Khor * , Huey Fang Teh, Nur Azwani Ab Karim, Norliza Saparin Downstream Research, SD Guthrie Technology Centre, Ground Floor, Block A, UPM-MTDC III Technology Centre, Lebuhr Silikon, 43400 Serdang, Selangor, Malaysia.

- 15. #344 STEAM AGGLOMERATION OF BEAN PROTEIN FLOUR ENRICHED WITH FREEZE-DRIED MANGO POWDER**

Kaciane Andreola¹, Edson Ribeiro Junior¹, Fernanda Vissotto², Mitie Sadahira³, Maria Teresa Bertoldo-Pacheco * ^{1 1} Food Technology

Institute, Food Science and Quality Center, São Paulo, Brazil ² Food Technology Institute, Cereal and Chocolate Technology Center, São Paulo, Brazil ³ Food Technology Institute, Fruit and Vegetable Technology Center, São Paulo, Brazil

- 16. #345 EXTRUSION PROCESSING OF DIRECT-EXPANDED SNACKS FROM PROTEIN RICH BEAN STARCH ENRICHED WITH DRUM-DRIED MANGO PULP**

Edson Ribeiro Junior¹, Kaciane Andreola¹, Bruno Costa², Roseli Aparecida Ferrari¹, Maria Teresa Bertoldo-Pacheco * ^{1 1} Food Technology

Institute, Food Science and Quality Center, São Paulo, Brazil ² Food Technology Institute, Fruit and Vegetable Technology Center, São Paulo, Brazil

- 17. #357 DATA-DRIVEN DOUGH MATURATION CONTROL, FOR TRADITIONAL FRIED SNACKS UNDER WHEAT FLOUR VARIABILITY: A CASE STUDY AT SAEHAN GRAIN**

Hyorim Seo * ¹, Minju Son², Chunggil Lee³, Junkyu Park³, Sanghyun Lee²

Department of Smart Food and Drug, Inje University, Korea ² Department of Food technology and Nutrition, Inje University, Korea ³ Saehangrain Co., Ltd.

- 18. #366 IMPROVED STORAGE STABILITY AND LONG-TERM VIABILITY OF LEUCONOSTOC MESENTEROIDES VIA STARCH-BASED W1/O/W2 DOUBLE EMULSIONS**

Ye won Kim * ¹, Sung Hee Park², Yun-Jeong Choi², Mi-Jung Choi³, Mi-Ai Lee^{2 1} Sustainable Distribution Research Group World

Institute of Kimchi, Gwangju, South Korea , Department of Food Science and Biotechnology of Animal Resources, Konkuk University, Seoul, South Korea ² Sustainable Distribution Research Group World Institute of Kimchi, Gwangju, South Korea ³ Major of Food Engineering, School of Animal & Food Sciences and Marketing, Konkuk University, Seoul, South Korea

19. #401 COMPARATIVE CHARACTERISATION OF ULTRASOUND-EXTRACTED PROTEINS FROM RED SEAWEED AND SUNFLOWER MEAL

Yuchen Ban * ¹, Gaoya Dong¹, Da-Wen Sun², Brijesh Tiwari^{1 1}

Department of Food Chemistry and Technology, Teagasc Food Research Centre, Ashdown, Dublin, Ireland ² Food Refrigeration and Computerized Food Technology (FRCFT), Agriculture and Food Science Centre, University College Dublin, National University of Ireland, Belfield, Dublin ⁴, Ireland

20. #448 PRESERVING FRESH EGGS VIA A RECYCLABLE AND IMPACT-RESISTANT GELATIN HYDROGEL

Xin Wang * , Shahriar Islam, Shuxiang Liu Sichuan Agricultural University

21. #517 ENGINEERING OLEIC ACID-LOADED SPRAY-DRIED POWDERS: EFFECTS OF PROTEIN SOURCE, DENATURATION, AND SURFACTANT TYPE ON MICROSTRUCTURE AND REHYDRATION STABILITY

Heeyeon Choi * , Han-Gyeol Gwon, Yeon-Ji Jo

Department of Food Processing and Distribution, Kangwon National University, Korea

22. #531 TAILORING THE STRUCTURE AND FOOD FUNCTIONALITY OF MICROALGAE AUXENOCHLORELLA PROTOTHECOIDES PROTEIN BY SUPERCRITICAL CARBON DIOXIDE AND SUBCRITICAL WATER TREATMENT

Dingsong Lin * ¹, Jingyuan Wang¹, Jiewen Fu¹, Sreenivasa Reddy Puniredd², Dejian Huang^{1 1}

*Department of Food Science and Technology, National University of Singapore ² Singapore Institute of Food and Biotechnology Innovation (SIFBI), Agency for Science, Technology and Research (A*STAR)*

23. #564 THERMAL PROCESSING OF READY-TO-EAT CHOCOLATE RICE PORRIDGE: ADVANCING SHELF STABILITY, SAFETY, AND SENSORY EVALUATION

Donnalyn Imbas * ¹, Maria Christina Ramos², Jadess Lorraine Vista², Mark Winston Ladrillo², Anthony Sales^{1 1}

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24. #583 EFFECT OF 4-A-GLUCANOTRANSFERASE ADDITION ON THE STORAGE STABILITY OF RICE FLOUR BREAD

Chihiro Tagami * ¹, Nakako Katsuno^{2 1} Gifu

University, Graduate School of Natural Science and Technology, Gifu, Japan ² Gifu University, Faculty of Applied Biological Sciences, Gifu, Japan

25. #584 CHANGES IN LIGNAN CONTENT DURING THE PROCESSING OF SESAME PRODUCTS

Miku Terazawa * ¹, Makoto Fujimura², Nakako Katsuno³ ¹ Gifu

University, Graduate School of Natural Science and Technology, Gifu, Japan ² SHINSEI Co., Ltd., Kita-Nagoya, Japan ³ Gifu University, Faculty of Applied Biological Sciences, Gifu, Japan

26. #600 ADVANCED ULTRASOUND PROCESSING FOR SUSTAINABLE INSECT PROTEIN ISOLATION: YIELD, FUNCTIONALITY, AND BIOACTIVITY

Lamia L'Hocine * , Allaoua Achouri, Delphine Martineau-Côté, Mélanie Pitre, Stéphane Sirois

Agriculture and Agri-Food Canada, Saint-Hyacinthe Research and Development Centre, Saint-Hyacinthe, QC, Canada

27. #608 OPTICAL PROPERTIES OF CARBON QUANTUM DOTS SYNTHESIZED FROM COMMON BUCKWHEAT HULLS USING HYDROTHERMAL AND MICROWAVE-ASSISTED METHODS

Jimin Kim * , Seong-Ae Lee, Jaecheol Kim

Department of Food and Nutrition, Sungshin Women's University, Seoul, Republic of Korea

28. #609 OPTIMIZATION OF HYDROTHERMAL SYNTHESIS CONDITIONS FOR MAXIMIZING THE QUANTUM YIELD OF CARBON QUANTUM DOTS DERIVED FROM COMMON BUCKWHEAT HULLS USING RESPONSE SURFACE METHODOLOGY

Seong-Ae Lee * , Jimin Kim, Jaecheol Kim

Department of Food and Nutrition, Sungshin Women's University, Seoul, Republic of Korea

29. #610 OPTIMIZATION OF MICROWAVE-ASSISTED PROCESSING CONDITIONS AFFECTING SULFORAPHANE CONTENT IN BROCCOLI SPROUTS USING RESPONSE SURFACE METHODOLOGY AND AN ARTIFICIAL NEURAL NETWORK COUPLED WITH A GENETIC ALGORITHM

Minjung Park * , Jaecheol Kim

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30. #611 DUAL MODELING FOR OPTIMIZATION OF COROSOLIC ACID EXTRACTION CONDITIONS FROM LAGERSTROEMIA SPECIOSA LEAVES USING RESPONSE SURFACE METHODOLOGY AND AN ARTIFICIAL NEURAL NETWORK COUPLED WITH A GENETIC ALGORITHM

Seoyeon Yu * , Jaecheol Kim

Department of Food and Nutrition, Sungshin Women's University, Seoul, Republic of Korea

31. #640 REAL-TIME REPLENISHING EMBEDDING SYSTEM FOR STRUCTURAL REPLICATION OF SEVEN-BAND GROUPER VIA 3D FOOD PRINTING

Su Hyun Lee * ¹, Jiyoung Yu², Hyun Woo Kim^{1 1} Korea

University ² Jeonju University

32. #655 EFFECT OF ANTICAKING AGENT ADDITION ON THE PHYSICOCHEMICAL AND FUNCTIONAL PROPERTIES OF PARTIALLY SUBSTITUTED SPRAY DRIED SALT

Vidushi Kapoor * ¹, Raja Vijayakumar², Mahalakshmi Lakshmanan², Mahsa Majzoobi³, Benu Adhikari³, Anandharamakrishnan Chinnaswamy⁴
¹

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33. #739 MILLING AS A PRE-TREATMENT STRATEGY FOR IMPROVING PROTEIN ENRICHMENT EFFICIENCY DURING DRY FRACTIONATION OF CHICKPEA

Prashant Kumar * , P. Srinivasa Rao Indian

Institute of Technology Kharagpur, India

34. #750 HORDEIN MICROBEADS DERIVED FROM BREWER'S SPENT GRAIN FOR CULTIVATED MEAT CULTURING

Xianjian Zeng * ¹, Linzhi Jing², Dejian Huang^{1 1}

Department of Food Science and Technology, National University of Singapore, ² Science Drive ², 117542, Singapore, Bezos Centre for Sustainable Protein, Faculty of Science, National University of Singapore, ² Science Drive ², 117542, Singapore, National U ² Department of Food Science and Technology, National University of Singapore, ² Science Drive ², 117542, Singapore, Bezos Centre for Sustainable Protein, Faculty of Science, National University of Singapore, ² Science Drive ², 117542, Singapore

35. #781 PRODUCTION AND NUTRITIONAL ASSESSMENT OF COCOA (THEOBROMA CACAO) POWDER BEVERAGE USING DATE PALM FRUIT (PHOENIX DACTYLIFERA) AS SWEETENER

IJEOMA PRINCEWILL-OGBONNA * , Ginika Akubuobi, Obinna Agwo

Department of Food Science and Technology, Michael Okpara University of Agriculture, Umudike, Umuahia, Abia State, Nigeria

36. #783 INFLUENCE OF ATMOSPHERIC PRESSURE PLASMA JET PROCESSING PARAMETERS ON TOTAL PLASMA-GENERATED REACTIVE OXYGEN SPECIES IN AQUEOUS PHASE AND ITS QUANTIFICATION USING IODINE AND STARCH

Josephine Shu Fen Phang * , Weibiao Zhou

Department of Food Science and Technology, National University of Singapore, ² Science Drive ², 117542, Singapore

37. #867 EFFECT OF BLEEDING METHODS ON MICROBIOLOGICAL QUALITY, TEXTURAL PROPERTY AND OXIDATIVE STABILITY OF REFRIGERATED ASIAN SEABASS SLICES

Balamanikandan Vijayakumar * ¹, Soottawat Benjakul¹, Kigen Takahashi²
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University, Hat Yai, Songkhla 90110, Thailand ² Department of Food Science and Technology, Tokyo University of Marine Science and Technology, Konan ^{4,5-7}, Minato-Ku, Tokyo, Japan

- 38. #875 SPRAY DRYING AND EVALUATION OF PHYSICOCHEMICAL AND RECONSTITUTION PROPERTIES OF PINEAPPLE (ANANAS COMOSUS VAR. SMOOTH CAYENNE) JUICE POWDER**

Wendell Lee * , Adeliza Dorado

University of the Philippines Los Banos (UPLB), Institute of Food Science and Technology (IFST)

- 39. #877 THE PROPERTIES OF PROTEIN HYDROLYSATE FROM NORTH PACIFIC KRILL (EUPHAUSIA PACIFICA) AS INFLUENCED BY MAILLARD REACTION**

Thom Van Nguyen * ¹, Jie-Ting Geng¹, Thuy Thi Minh Le², Ha Thi Nhu Nguyen², Kazufumi Osako^{1 1}

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- 40. #880 INTERNET OF THINGS (IOT) ULTRASOUND EXTRACTION OF PROTEINS FROM SUGAR BEET LEAVES**

Anet Režek Jambrak * ¹, Anita Slavica¹, Mojca Čakić Semenčić¹, Josipa Dukić¹, Filip Jukić^{2 1} Faculty of Food Technology and Biotechnology,

University of Zagreb ² University of Zagreb, Faculty of Electrical Engineering and Computing, Zagreb, Croatia

- 41. #940 MICROWAVE-ASSISTED ENZYMATIC HYDROLYSIS PROCESSING MODULATED ALLERGENIC POTENTIAL AND FUNCTIONAL PROPERTIES OF COW MILK CASEIN**

Tao Wang * ¹, Vijaya Raghavan², Jin Wang^{1 1}

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- 42. #959 CURRENT ASPECTS OF QUALITY AND SAFETY ASSURANCE IN RADIATION PROCESSING OF LOW-MOISTURE FOODS**

VLADIMIR RUSAKOV * , ESAULOVA OLGA

Federal Scientific Center of Hygiene named after F.F Erisman of Rospotrebnadzor

- 43. #974 ULTRASONICATION-ASSISTED OSMOTIC MEMBRANE DISTILLATION OF ORANGE JUICE: FLUX BEHAVIOR AND ITS QUALITY EVALUATION**

Yumnam Nandan * , Akula Deepchander, Sairam Sandeep, Nilesh Choudhary, KSMS Raghavarao Indian

Institute of Technology Tirupati

44. **#979 ULTRASOUND-ASSISTED SALT EXTRACTION OF FUNCTIONAL PROTEINS FROM OILSEED PRESS CAKES FOR SUSTAINABLE FOOD INGREDIENT DEVELOPMENT**
Savindi Wanninayake * , Joonas Koskinen, Marjo Pöysä, Samuel Perez-Vega
Department of Separation Science, LUT School of Engineering Sciences, Lappeenranta-Lahti University of Technology LUT, Kauppalankatu ¹³, FI-45100 Kouvola, Finland
45. **#983 EFFECT OF ULTRASOUND PROCESSING ON GERMINATION, NUTRITIONAL QUALITY AND ENZYME ACTIVITY IN MUNG BEAN SPROUTS**
Taniya M. Nanayakkara * , Marleny D. A. Saldaña
Department of Agricultural, Food and Nutritional Science, University of Alberta, Edmonton, AB, Canada
46. **#985 DIELECTRIC BARRIER DISCHARGE COLD PLASMA-INDUCED STRUCTURAL MODIFICATION OF HAZELNUT PROTEINS TO REDUCE IMMUNOREACTIVITY AND ENHANCE DIGESTIBILITY AND FUNCTIONAL PROPERTIES**
Xin Wang * , Mukeshimana Camus-Ela, Jin Wang Key Laboratory of Environmental Medicine and Engineering, Ministry of Education, and
Department of Nutrition and Food Hygiene, School of Public Health, Southeast University, Nanjing, China
47. **#987 APPLICATION OF DIELECTRIC BARRIER DISCHARGE PLASMA: A TECHNIQUE FOR REDUCING MICROORGANISMS, IMPROVING ANTIOXIDANT CAPACITY, AND INHIBITING SOFTENING OF WINTER JUJUBE**
Xinxue Zhang * , Jing Qian, Jin Wang Key Laboratory of Environmental Medicine and Engineering, Ministry of Education, and
Department of Nutrition and Food Hygiene, School of Public Health, Southeast University, Nanjing, China
48. **#989 SEQUENTIAL APPLICATION OF COLD PLASMA IN CHICKEN BREAST: IMPROVEMENT OF MEAT TENDERNESS AND BACTERICIDAL MECHANISM AGAINST HISTAMINE-PRODUCING RAOULTELLA SP.**
Xinxue Zhang * , Jing Qian, Jin Wang Key Laboratory of Environmental Medicine and Engineering, Ministry of Education, and
Department of Nutrition and Food Hygiene, School of Public Health, Southeast University, Nanjing, China
49. **#994 OPTIMIZATION OF MIXING RATIO FOR TEXTURED VEGETABLE PROTEIN USING SOYBEAN AND SESAME PROTEIN ISOLATES ENRICHED WITH METHIONINE AND ARGININE**
Junsu Park * ¹, Yeon Jae Jo², Yun Jo Jung¹, Ga On Park¹, Heon Sang Jeong^{1 1}
Department of Food Science and Biotechnology, Chungbuk National University ² Korea Testing & Research Institute
50. **#996 EVALUATION OF UV ENERGY TRANSFER AND ENERGY EFFICIENCY IN FLOW-THROUGH SYSTEMS FOR LIQUID FOOD TREATMENT**

Ralf Greiner * , Jonas Colberg, Volker Gräf, Volker Gaukel, Mario Stahl
Innovation Centre for Food and Process Technologies, Max Rubner-Institut, Haid-und-Neu-Straße ⁹, 76131 Karlsruhe, Germany

51. #997 RESEARCH PROGRESS ON THE APPLICATION OF EMERGING FOOD TECHNOLOGIES IN THE FIELD OF FOOD ALLERGY

JIN WANG * , XIN WANG, Qiaoyun Wei, Xinxue Zhang, Wenjing Chen
Department of Nutrition and Food Hygiene, School of Public Health, Southeast University, Nanjing, China

52. #998 ICE-BINDING PROTEINS FROM WHEATGRASS FOR THE APPLICATION IN YEAST DOUGH

Ralf Greiner * , David Grijalva Garces, Volker Gaukel
Innovation Centre for Food and Process Technologies, Max Rubner-Institut, Haid-und-Neu-Straße ⁹, 76131 Karlsruhe, Germany

53. #1005 CHARACTERIZATION OF THE PHYSICOCHEMICAL PROPERTIES OF THE CARRIER AGENT-OPTIMIZED MICROENCAPSULATED SAPINIT POWDER

Antonio Jr Palomeno * , Casiana Blanca Villarino
Department of Food Science and Nutrition, College of Home Economics, University of the Philippines Diliman, Quezon City 1101, Philippines

54. #1054 INTEGRATED SURVEILLANCE AND COLD PLASMA CONTROL OF MAIZE-BORNE FUNGI AND MYCOTOXINS

Qiaoyun Wei * ¹, Jianhao Zhang², Jin Wang¹
School of Public Health, Southeast University, Nanjing, China ² College of Food Science and Technology, Nanjing Agricultural University, Nanjing, China

55. #1085 COMPARATIVE EFFECTS OF ADVANCED MICROWAVE AND SOUS VIDE PROCESSING ON MEAT IN-VITRO PROTEIN DIGESTIBILITY: INSIGHTS FROM MOLECULAR STRUCTURE ANALYSIS AND PEPTIDOMICS

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56. #1086 COLD ATMOSPHERIC PLASMA- UNLOCKING NEW APPROACHES FOR CONTAMINATION CONTROL IN CELLULAR AGRICULTURE

Steffi Thomas * ¹, Sravani Gupta², Graham C. Fletcher², Phil Bremer³, Gale Brightwell⁴
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57. #1087 OPTIMISING COLD PLASMA-ACTIVATED MEDIA FOR MICROBIAL CONTROL

Steffi Thomas * ¹, Sravani Gupta², Jonghyun Choi³, Graham C. Fletcher², Phil Bremer⁴ ¹

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- 58. #1111 BIOPRESERVATIVE ACTIVITY OF EXOPOLYSACCHARIDES PRODUCED BY LACTIC ACID BACTERIA FROM INDIGENEOUS FERMENTED FOODS ON THE SHELF LIFE OF CHERRY TOMATOES**

AFOLABI OLUWATOYIN REBECCA *

Department of Microbiology, College of Biosciences, Federal Univesity of Agriculture, Abeokuta, Nigeria.

- 59. #1123 EXTENDING THE SHELF LIFE OF UNCURED FRESH SAUSAGE USING HERBAL EXTRACTS AND COLD PLASMA**

Wieslaw Kopec * ¹, Ewa Grzybowska¹, Anna Pudlo², Martyna Piesyk¹, Katarzyna Huras¹ ¹

Cedrob S.A. Poland ² Wrocław University of Environmental and Life Sciences, Poland

- 60. #1136 DEVELOPMENT OF A MICROWAVE-ASSISTED CONTINUOUS VIBRO-FLUIDIZED BED DRYING SYSTEM FOR HIGH-VALUE SPICES**

Ashish Bidkar * ¹, JK Sahu² ¹ Food and Bioprocess Engineering Group, Center for Rural Development and Technology, Indian

Institute of Technology Delhi ² Indian Institute of Technology Delhi

- 61. #1156 CONSUMER ACCEPTANCE AND SAFETY OF 3DPRINTED CONFECTIONERY: INSIGHTS INTO MICROBIAL RISKS AND FUNCTIONAL–NUTRITIONAL QUALITY**

Elohor O. Oisaemi * ¹, Taiwo Esther Adewole¹, Tonna Ashim Anyasi², Kelechi Ojini³, Oluwafemi Aina³ ¹ London Metropolitan

University, England, United Kingdom ² University of Greenwich, United Kingdom ³ Trinity University Yaba, Lagos, Nigeria

- 62. #1173 COMPARATIVE ANALYSIS OF CLASSICAL VS. CELL PELLETING INOCULATION ON PHYSICOCHEMICAL STABILITY AND MICROBIAL GROWTH IN KUMQUAT FERMENTATION**

Turkan UZLASIR * ¹, Pınar KADIROGLU², Gökay DİŞKEN², Hasim KELEBEK² ¹ Alanya

University ² Adana Alparslan Türkeş Science and Technology University

- 63. #1270 COMPARISON OF TWO PRETREATMENT STRATEGIES FOR MANNITOL FRACTIONATION FROM HIGH-ASH SEAWEED EXTRACTS USING SEQUENTIAL ION-EXCHANGE PURIFICATION**

zhihang zhang * ¹, Eugenia Mazzara¹, Yueying Xie², Brijesh Tiwari¹ ¹

Department of Food Chemistry & Technology, Teagasc Food Research Centre, Ashtown, Dublin, Ireland ² University College Dublin

- 64. #1288 APPLICATION OF ULTRASONIC-ASSISTED DEEP FRYING AS AN ALTERNATIVE TO TRADITIONAL DEEP FRYING IN THE PRODUCTION OF STRAW MUSHROOM (VOLVARIELLA VOLVACEA) CHIPS**

Colleen Fuyoc * , Dennis Cantre

University of the Philippines Los Baños

- 65. #1298 ESTABLISHING A PROCESSING WINDOW FOR HIGHIRRADIANCE 405NM LIGHT TREATMENT IN PAPRIKA POWDER USING ENTEROCOCCUS FAECIUM AS A SALMONELLA SURROGATE**

Luis Sabillon * , Minor Minor, Sergio Martínez-Monteagudo New Mexico State

University

- 66. #1308 COMPARATIVE EVALUATION OF HYBRID DRYING TECHNIQUES FOR ORANGE FLESHED SWEET POTATO: DRYING KINETICS, QUALITY, THERMODYNAMIC ANALYSIS, AND COMPUTATIONAL FLUID DYNAMICS**

Khuthadzo Mugodo * ¹, Tilahun Seyoum Workneh¹, Naushad Emmambux², Sunette Laurie^{3 1}

University of KwaZulu-Natal ² University of Pretoria ³ Agricultural Research Council

- 67. #1310 HIGH-HYDROSTATIC PRESSURE FOR MICROBIAL INACTIVATION AND SHELF-LIFE EXTENSION OF SOUS-VIDE BARRAMUNDI MEATS**

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- 68. #1311 ENHANCEMENT OF SHELF LIFE AND MICROBIAL SAFETY IN READY-TO-EAT SOY-SAUCE-MARINATED RAW CRAB THROUGH HIGH-PRESSURE PROCESSING**

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- 69. #1327 EFFECTS OF ULTRASONIC-ASSISTED AND CONVENTIONAL SOAKING ON HYDRATION KINETICS, NUTRITIONAL QUALITY, METABOLOMIC PROFILE, AND DEVELOPMENT OF GLUTEN FREE MUFFINS FROM SOYBEAN FLOUR**

Narpinder Singh * , Akanksha Negi, Deepika Kathuria Graphic Era Deemed to be

University

- 70. #1354 VIABILITY EVALUATION OF LYOPHILIZED PURE CULTURES OF ACETIC ACID BACTERIA PRODUCING PHILIPPINE NATA DE COCO**

Manuel Viktor Madrid, Richard Navarro *

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- 71. #1375 INNOVATION IN THE METHOD OF HIGH-EFFICIENCY AND LOW-DAMAGE PHYSICAL MUTAGENESIS OF ACTIVE BIOMATERIAL MICROBIAL STRAINS**

Haile Ma * Jinangsu

University

72. **#1380 ANTIMICROBIAL SCREENING OF NEPHROLEPIS EXALTATA EXTRACT AND ALGinate FORMULATION FOR NATURAL FOOD PRESERVATION**
Doruk Gunduz * , Nisanur Cirak
Goztepe Ihsan Kursunoglu High School
73. **#1398 DEVELOPMENT OF INNOVATIVE PRODUCTS FOR THE PRODUCTION PROCESS OF FRUIT FILLINGS AND GELS**
Marijana Blazic * ¹, Darko Glad², Darko Trkulja², Mario Bozic³, Ines Cindric^{1 1} Karlovac
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74. **#1400 APPLICATION OF GOLDEN CHLORELLA–STARCH INKS FOR 3D PRINTED DYSPHAGIA FOODS**
Su Hyun Lee * , Aram Kim, Song Yi Koo
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75. **#1412 MICROWAVE ASSISTED EXTRACTION OF SESAME MEAL PROTEIN: INFLUENCE OF CONVENTIONAL AND GREEN EXTRACTION METHODS ON STRUCTURAL AND TECHNO-FUNCTIONAL PROPERTIES.**
Thamanna Yousaf * , Sajad Sofi, Sajid Maqsood
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76. **#1479 COMPARATIVE EFFECTS OF THERMAL AND NON-THERMAL PROCESSING ON THE QUALITY, ANTHOCYANINS, AND VOLATILE PROFILE OF BLACK MULBERRY JUICE**
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77. **#1485 FUNCTIONAL NUTRITIONAL INTERVENTIONS DIFFERENTIALLY MODULATE ADIPOSE REMODELING AND METABOLIC HEALT**
HSiyng Tu * , Shan Xu, Xiaoyu Hao, Hui Xia, Liao Wang, Shaokang Wang, Guiju Sun
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78. **#1510 ALTERNATIVE PROTEIN SOURCE: OPTIMIZATION OF PIGEON PEA (CAJANUS CAJAN) PROTEIN EXTRACTION USING RESPONSE SURFACE METHODOLOGY**
Annabelle Flores, Stanly Adams Jocson * , Norli Aidasani, Maribeth Encarnacion
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79. **#1512 EXTRACTION, CHARACTERIZATION, AND ANTIOXIDANT EVALUATION OF PROTEIN FROM CHENOPODIUM ALBUM L. LEAVES USING ULTRASOUND-ASSISTED TRI-PHASIC PARTITIONING TECHNIQUE**

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- 80. #1513 TITLE: ADVANCEMENTS IN FOOD PROCESSING AND TECHNOLOGY: ENSURING SAFETY, QUALITY, AND SUSTAINABILITY IN MODERN FOOD SYSTEMS**

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Process Innovation and Delivery Systems

- 81. #145 ENHANCED STABILITY AND BIOACCESSIBILITY OF MINOR GINSENOSES VIA NANOEMULSION AND MICROENCAPSULATION**

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- 82. #152 NUTRITIONAL AND POTENTIAL HEALTH BENEFITS OF LACTOSE-FREE AND CITRUS-WASTE DIETARY FIBRE FORTIFIED ICE CREAM**

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- 83. #156 ELECTROSPINNING OF PROTEINS FROM FABA BEAN LEAVES (VICIA FABA L.) AND RED BETROOT LEAVES (BETA VULGARIS L.) AFTER INTERNET OF THINGS (IOT) ULTRASOUND EXTRACTION**

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- 84. #240 PALM OIL-FREE STRUCTURED LIPID BASES ANALOGOUS TO PALM SHORTENING FOR MARGARINE FORMULATIONS**

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- 85. #362 EFFECT OF AUXENOCHLORELLA PROTOTHECOIDES INCORPORATION ON COOKING BEHAVIOUR, TEXTURE, AND COLOUR OF WHEAT NOODLES**

Rong Wang * , Shao Quan Liu National

University of Singapore

- 86. #516 STRUCTURE–FUNCTION RELATIONSHIPS IN LACTOSE–PROTEIN POWDERS: EFFECTS OF PROTEIN SOURCE AND**

MOISTURE-INDUCED PHYSICAL STATE ON INTERFACIAL FUNCTIONALITY

Han-Gyeol Gwon * , Heeyeon Choi, Yeon-Ji Jo

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- 87. #551 ENHANCING DIFFUSION-ASSISTED FORTIFICATION IN RICE THROUGH MICRO-PERFORATION: A KINETIC AND MASS TRANSFER STUDY**

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- 88. #658 ENGINEERING POROUS STARCH FROM CASSAVA AND FABA BEAN TO ENHANCE ENCAPSULATION CAPACITY: CURCUMIN AS A MODEL BIOACTIVE COMPOUND**

Mayang Pawitra * , Peter J. Torley, Asgar Farahnaky, Mahsa Majzoobi RMIT

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- 89. #762 ULTRASOUND-MODIFIED TARWI (LUPINUS MUTABILIS) PROTEIN AS A SUSTAINABLE WALL MATERIAL FOR IRON MICROENCAPSULATION**

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- 90. #814 INFLUENCE OF OAK AGING ON THE SENSORY PROFILE AND TEMPORAL PERCEPTION OF 80% COCOA BEAN-TO-BAR CHOCOLATE**

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- 91. #828 MICROENCAPSULATION OF PHENOLIC-RICH EXTRACT FROM DEFECTIVE COFFEE BEANS BY IONIC GELATION**

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- 92. #851 ENHANCING AGRO-ECOLOGICAL RESILIENCE THROUGH ORGANIC PESTICIDE TRAINING AND DIGITAL INTEGRATION: A CASE STUDY OF WOMEN FARMERS IN GWAGWALADA, NIGERIA**

Michael Oke * Michael Adedotun Oke Foundation / Federal Capital Territory Agricultural Development Programme

- 93. #864 RHEOLOGICAL, TRIBOLOGICAL, AND SPREADABILITY PROPERTIES OF CAROTENOID-ENRICHED BIGELS**

Caroline Ramos-Souza¹, Jorge Vieira², Veridiana de Rosso * ¹, Ana Cristina Pinheiro², Antônio Vicente^{2 1}

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94. **#986 FABRICATION OF AN INNOVATIVE GELATIN/POLYVINYL ALCOHOL/VANILLIN AEROGEL CONTAINING D-LIMONENE NANOSTRUCTURED LIPID CARRIERS AND ITS PRESERVATION EFFECTS ON STRAWBERRIES**

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Department of Nutrition and Food Hygiene, School of Public Health, Southeast University, Nanjing, China

95. **#1031 BIPHASIC CO-ENCAPSULATION OF PIPERINE AND CURCUMIN IN O/W EMULSIONS STABILIZED BY 4-A-GLUCANOTRANSFERASE-MODIFIED POTATO STARCH FOR ENHANCED BIOACCESSIBILITY AND DYSPHAGIA-ORIENTED DELIVERY**

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96. **#1092 CORE-SHELL GEL STRATEGIES USING CELLULOSES AS A PROBIOTIC DELIVERY SYSTEM FOR ENHANCED GASTROINTESTINAL STABILITY**

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97. **#1121 EFFECTS OF PRE-PROCESSING ON THE DRY MILLING FRACTIONATION OF PEARL MILLET AND COWPEA: CHALLENGES IN PROTEIN SEPARATION**

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98. **#1211 MICROWAVE TREATMENT AND PHENOLIC COMPOUND INCORPORATION AS COMPLEMENTARY STRATEGIES TO TAILOR THE FUNCTIONALITY OF MAIZE STARCH**

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99. **#1281 PH-RESPONSIVE ALGINATE HYDROGELS DERIVED FROM FERMENTED UNDARIA PINNATIFIDA BY-PRODUCTS FOR CONTROLLED INTESTINAL DELIVERY OF BIOACTIVE COMPOUNDS**

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100. #1370 IMPROVING PROCESS FOR EXTRACTING OLEOSOMES FROM PUMPKIN SEEDS: PHYSICAL STABILITY THROUGH HIGH-PRESSURE HOMOGENIZATION

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101. #1371 DRY FRACTIONATION AS A SUSTAINABLE ALTERNATIVE FOR PROTEIN CONCENTRATES PRODUCTION

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102. #1421 REDISPERSIBLE CASEIN-ZEIN NANOCARRIERS ENABLE SELECTIVE LOADING OF SAPONIN RD FROM CRUDE EXTRACTS FOR IMPROVED THERAPY OF ACUTE ALCOHOLIC LIVER INJURY

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Scaling Up Traditional Technologies

103. #74 SCALING UP TRADITIONAL FISH SALTING AND DRYING: A COMMUNITY-BASED PROCESS CONTROL FRAMEWORK FOR ARTISANAL SYSTEMS

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104. #428 DEVELOPMENT OF LOW-COST PROCESSING TECHNOLOGIES FOR THE PRODUCTION OF NUTRIENT-DENSE PUPURU WITH IMPROVED SAFETY AND QUALITY

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105. #566 LIQUID-LIQUID PHASE SEPARATION FOR FOOD SYSTEM

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106. #845 REFORMULATING TRADITIONAL PHUTU PAP BY PARTIALLY REPLACING NORMAL MAIZE WITH NIXTAMALIZED MAIZE.

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- 107. #887 SCALING UP TRADITIONAL DETARIUM SENEGALENSE FRUIT PROCESSING THROUGH THE LICKA'S PULPER-REFINER TECHNOLOGY**

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- 108. #1353 INTEGRATED DESIGN AND MONITORING OF 3D-PRINTED SOFT FOOD STRUCTURES FOR ORALLY INTERACTIVE APPLICATIONS**

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Bio transformation and Functional Fermentation for Health

- 109. #50 FERMENTATION-DERIVED DIHYDROFERULIC ACID FROM RICE BRAN ATTENUATES DEXAMETHASONE-INDUCED MUSCLE DYSFUNCTION AND EXHIBITS DOSE-DEPENDENT NEURONAL DIFFERENTIATION RESPONSES**

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- 110. #231 BEYOND TRADITIONAL TEMPEH: SYNERGISTIC EFFECTS OF R. ORYZAE AND R. BABJEVAE ON BIOACTIVE COMPOUNDS**

Laura Castaneda * , Volkmar Passoth, Su-Lin L. Leong, Maud Langton, William Newson

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- 111. #255 MONITORING CELL GROWTH AND KINETIC BEHAVIOR OF SACCHAROMYCES CEREVISIAE DURING FERMENTATION IN A BIOFLO/CELLIGEN 115 BIOREACTOR**

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- 112. #312 RICE BRAN HYDROLYSATES AS A LOW-COST, BY-PRODUCT DERIVED SUBSTRATE FOR SINGLE-CELL PROTEIN PRODUCTION VIA MICROALGAE-YEAST CO-CULTIVATION**

Janna Patricia Tungol * , Justin Godfred Peralta

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- 113. #414 OAT SOLID-STATE FERMENTATION METABOLITE MODULATION: INSIGHTS FROM UNTARGETED 1H-NMR METABOLOMICS**

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114. #420 DISCOVERY OF FOOD-RELEVANT MICROORGANISMS CAPABLE OF ACTIVE VITAMIN B12 BIOSYNTHESIS

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115. #644 EVALUATION OF S-ADENOSYLMETHIONINE (SAM) AND RELATED METABOLITES IN SAKE KASU PRODUCED BY DIFFERENT YEAST STRAINS

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116. #666 BIOCHEMICAL PROPERTIES OF BETA-GLUCOSIDASE FROM COMMERCIAL ENZYME FOR THE PRODUCTION OF PHYLLODULCIN AND HYDRANGENOL

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117. #668 ENZYMATIC SYNTHESIS OF O-METHYLATED EGCGS USING CAFFEYOYL-COA O-METHYLTRANSFERASE TO ENHANCE OXIDATIVE STABILITY

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118. #676 EFFECTS OF MOISTURE AND SALT CONCENTRATION ON AMINO ACID LEVELS DURING MISO-LIKE FERMENTATION OF TRADITIONAL FLINT CORN

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119. #1126 INVESTIGATING THE EVOLUTION OF GEL NETWORK INTERACTIONS DURING RIPENING AND THEIR IMPACT ON THE PROPERTIES OF A FERMENTED FABA BEAN PROTEIN-BASED CHEESE ANALOGUE

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120. #1139 DEVELOPMENT OF PROBIOTIC MEAD USING THE MICROBIOTA OF FRIESEOMELITTA VARIA POLLEN

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121. #1147 PRODUCTION OF VOLATILE COMPOUNDS BY SACCHAROMYCES CEREVISIAE FROM A LIPID MEDIUM

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122. #1149 SUBMERGED FERMENTATION OF TROPICAL FRUIT RESIDUES AS A PLATFORM FOR BIOAROMA AND CAROTENOID PRODUCTION

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123. #1183 MICROSTRUCTURAL CHANGES DURING SOLID-STATE FERMENTATION OF OATS DRIVE NUTRIENT DIGESTIBILITY AND BIOACTIVE RELEASE

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124. #1381 MICROBIOME MODULATION OF SOURDOUGH BREAD PRODUCED WITH LEVILACTOBACILLUS BREVIS ED25 AND LIMOSILACTOBACILLUS REUTERI E81 AS POTENTIAL STARTER CULTURES

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Traditional Foods for future applications

125. #21 DEVELOPMENT AND CHARACTERIZATION OF A PROTEIN-FORTIFIED PLANT-BASED BEVERAGE FROM BAMBARA GROUNDNUT (VIGNA SUBTERRANEA): IMPACT OF VARIETY AND ENZYMATIC HYDROLYSIS

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126. #51 STARCH FUNCTIONALITY-DRIVEN STANDARDIZATION OF TRADITIONAL KOREAN BUGAK USING THERMALLY PROCESSED RICE FLOURS

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127. #132 SEASONAL VARIATION AND MULTI-TARGET BIOLOGICAL ACTIVITIES OF ROSMARINUS OFFICINALIS L. EXTRACTS: PHENOLIC PROFILE, ANTIOXIDANT

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128. #174 MARIGOLD FLOWER PROTEIN AS A SUSTAINABLE FOOD INGREDIENT FOR FUTURE FOOD APPLICATIONS

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129. #391 NUTRITIONAL ASPECTS AND NATURAL RADIOACTIVITY IN BRAZILIAN NUTS

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130. #392 DEVELOPMENT AND NUTRITIONAL EVALUATION OF GLUTEN-FREE PASTA ENRICHED WITH MUSHROOM FLOUR FOR INDIVIDUALS WITH CELIAC DISEASE

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131. #394 EVALUATION OF THE SENSORY DIFFERENCE BETWEEN FRESH, FROZEN AND ULTRA-FROZEN JAPANESE RICE BALLS (ONIGIRI)

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132. #395 DEVELOPMENT AND PROXIMATE CHARACTERIZATION OF GLUTEN-FREE PASTA FORMULATED WITH ARROWROOT FLOUR AND TAIOPA RHIZOME

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Sul-São Caetano do Sul-Brazil

133. #412 SUSTAINABLE UPCYCLING OF CHEESE WHEY VIA SYMBIOTIC FERMENTATION FOR FUNCTIONAL METABOLITE GENERATION

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134. #476 EFFECT OF DRYING TIME AND TEMPERATURE ON THE PHYSICO-CHEMICAL AND CONSUMER ACCEPTABILITY OF CARROT-BASED JERKY STRIPS

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135. #547 PRODUCTION AND QUALITY EVALUATION OF AN OAT WHEAT COMPOSITE BREAD ENRICHED WITH RICE BRAN AND BANANA EXTRACTS

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136. #567 REPOSITIONING INDIGENOUS FOODS AND TRADITIONAL KNOWLEDGE FOR FUTURE FOOD SYSTEMS IN SUB-SAHARAN AFRICA: A SCOPING REVIEW

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137. #646 COMPARATIVE EVALUATION OF MINERAL COMPOSITION, MICROBIOLOGICAL SAFETY, AND YOGURT APPLICATION OF COCONUT SAP SUGAR FROM DIFFERENT REGIONS OF THE PHILIPPINES

**Mylene Ross Arcena * , Russell Caesar Enoc, Era Puti-an, Mary
Antonette Pardilla, Anthony Sales**

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138. #754 HIMALAYAN WILD BLUEBERRY (VACCINIUM GLAUCOALBUM): CHEMICAL COMPOSITION AND FUNCTIONAL POTENTIAL

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139. #822 FUNCTIONAL PROPERTIES OF BIOACTIVE POLYSACCHARIDES EDIBLE FLOWERS

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140. #899 CHARACTERIZATION AND SENSORY QUALITY OF AIR FRIED SNACKS FROM ORANGE FLESHED SWEET POTATO AND PALM WEEVIL LARVA COMPOSITE FLOURS

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141. #903 FUNCTIONAL MODIFICATION OF TRADITIONAL WARANKASHI CHEESE: EFFECTS OF SOURSOP JUICE ON COMPOSITION AND ANTIOXIDANT ACTIVITY.

Oladeinde Olatunde Ogundipe * ¹, Hannah Temitayo Olaleye¹, Femi Fidelis Akinwande¹, Olaitan Odukumaju², Simbiat Olaide Dawodu^{2 1}

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142. #1044 GENOTYPIC CHARACTERIZATION OF THE MICROBIOTA OF TENGBA

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143. #1072 FROM TRADITIONAL YAM TO FUNCTIONAL FLOUR: MAXIMIZING RESISTANT STARCH IN PHILIPPINE YAM FLOUR USING RESPONSE SURFACE METHODOLOGY

Arianna Denise O. Cedo * , Prince Joseph V. Gaban, Jonina Marie J. Tengco, John Andrew D. Del Mar, Florencio C. Reginio Jr. Institute of Food Science and Technology, College of Agriculture and Food Science,

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144. #1193 PHYSICOCHEMICAL AND MICROBIOLOGICAL CHANGES IN BREAD ENRICHED WITH FRESH, BLACK, AND ENCAPSULATED GARLIC DURING STORAGE

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145. #1233 INTEGRATED TAXONOMIC AND PREDICTIVE FUNCTIONAL PROFILING OF THE TENGBA MICROBIOME

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- 146. #1280 ISOLATION AND CHARACTERIZATION OF AMYLOID-LIKE PROTEIN AGGREGATES FROM WHITE BREAD FOR THEIR INTERACTION WITH PATHOGENIC AMYLOIDS**
ABHISHEK SINGH YADAV * , JAY KANT YADAV
 CENTRAL UNIVERSITY OF RAJASTHAN, DEPARTMENT OF BIOTECHNOLOGY, AJMER, INDIA
- 147. #1344 CHEMICAL COMPOSITION AND PHYTOCHEMICAL CHARACTERIZATION OF HIMALAYAN WILD BLUEBERRY (VACCINIUM GLAUCOALBUM): A TRADITIONALLY CONSUMED FRUIT OF ARUNACHAL PRADESH, INDIA**
Mridusmita Barman * , Dr. Poonam Mishra
 Department of Food Engineering & Technology, Tezpur University, Assam, India
- 148. #1355 LEVILACTOBACILLUS BREVIS ED25 AND LIMOSILACTOBACILLUS REUTERI E81 IMPROVE THE TECHNOLOGICAL AND NUTRITIONAL QUALITY OF SOURDOUGH BREAD**
Mukadder Aksoy¹, Zuhail Alkay¹, Tekmile Cankurtaran-Kömürcü¹, Stephen R. Lindemann², Enes Dertli³, Yunus Emre Tuncil * ^{1 1} Food Engineering
 Department, Necmettin Erbakan University, Konya, Türkiye ² Food Science Department, Purdue University, West Lafayette, IN, USA ³ Food Engineering Department, Istanbul Technical University, Istanbul, Türkiye
- 149. #1376 PROXIMATE COMPOSITION AND SENSORY ACCEPTABILITY OF PLANT-BASED YOGHURT ANALOGUES FROM MIXTURES OF SOYMILK AND PIGEON PEA MILK**
Dorothy Arukwe * , Blessing Offia Olua, Ijeoma Okereke Michael Okpara
 University of Agriculture, Umudike
- 150. #1377 FERMENTATION OF TRADITIONAL TURKISH COFFEE WITH KOMBUCHA**
Ayşe Muslu Aykoc * Alanya
 University Art and Design Faculty Gastronomy and Culinary Arts
- 151. #1401 HIGH-PRESSURE PROCESSING OF HYDROLYZED SESAME PROTEIN: GELATION FOR NEXT-GENERATION PROTEIN-RICH FOODS**
Beatriz Lederman Valente * ¹ , Giang Vu², Osvaldo Campanella², Marcelo Cristianini^{1 1}
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- 152. #1404 VALORISATION OF FARMED AUSTRALIAN SALTWATER CROCODILE (CROCODYLUS POROSUS) CARCASS MATERIAL AS A NOVEL SOURCE OF BIOACTIVE COLLAGEN PEPTIDES**
Rina Wong¹, Pdraig Strappe * ^{2 1} Faculty of Health, Curtin Medical Research Institute, Curtin
 University, Perth, WA 6102, Australia ² Charles Darwin University-Menzies Medical Program, Darwin, NT 0810, Australia

153. #1413 ENRICHMENT OF GABA IN SOYBEANS THROUGH LACTOCOCCUS LACTIS AND LACTOBACILLUS PLANTARUM FERMENTATION AND ITS APPLICATION IN COOKIE PRODUCTION

Yan Liu * , Xin Chen, Zhenjia Chen, Perry Ng
Michigan State University

154. #1414 PH-DEPENDENT STRUCTURAL MODIFICATIONS OF LUPIN PROTEINS INDUCED BY HIGH-PRESSURE HOMOGENIZATION

MArcelo Cristianini * , Priscilla Barbosa André
State University of Campinas

155. #1467 NUTRITIONAL AND BIOACTIVE POTENTIAL OF CHEKA AND BORDE: TRADITIONAL ETHIOPIAN FERMENTED BEVERAGES

Endale Amare Kifle * ¹, Tesfaye Legesse Bedada¹, Cristina Martínez-Villaluenga², Masresha Tessema¹, Elena Penas^{2 1}

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156. #1474 INTEGRATED MULTI-ANALYTICAL CHARACTERIZATION OF INDIAN HIMALAYAN SEA BUCKTHORN FOR TRADITIONAL FOOD INNOVATION AND FUTURE APPLICATIONS

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157. #1480 CHARACTERIZATION OF PHYSICOCHEMICAL PROPERTIES, FATTY ACIDS, FLAVOR VOLATILES AND PHENOLIC COMPOUNDS OF AVOCADO VARIETIES

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POSTER PRESENTATIONS

Theme : FOOD ATTRIBUTES : CHEMISTRY AND SENSORY

Date 27.10.2026

Time : 0830 - 1600

Venue : Hall 5

(Please note : Installation: 17:00-1800hrs (5.00pm-6.00pm) on 26 Oct 2026
Removal: 16:00-17:00hrs (4.00pm-5.00pm) on 27 Oct 2026)

Food and Analytical Chemistry

1. #11 PROXIMATE, AND FUNCTIONAL PROPERTIES OF DOUGH MEAL FROM CARROT AND ORANGE-FLESHED SWEET POTATOES

Abiodun Adebayo-Oyetoro * , Adejumo Salau, Mary Ayodele, Magdalene Monday, Emmanuel Alake, Izuchukwu Mbonu

Yaba College of Technology, Department of Food Science and Technology, Yaba, Lagos, Nigeria

2. #178 QUANTIFICATION OF TOTAL RESIN GLYCOSIDES IN SWEET POTATO AND RAPID IDENTIFICATION OF SWEET POTATO CULTIVARS WITH HIGH RG CONTENTS FROM LARGE SAMPLE POOLS

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3. #189 URCHIN-SHAPED COFS EMPOWER DUAL-MODE SENSOR INTEGRATING MULTIPLE SIGNAL AMPLIFICATION FOR ULTRASENSITIVE NUCLEIC ACID DETECTION

Xinxue Zhang * ¹, Geoffrey Waterhouse², Jin Wang¹

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University, Nanjing, China ² School of Chemical Sciences, The University of Auckland, Auckland 1142, New Zealand

4. **#192 GLUCOSINOLATES IN DIFFERENT ORGANS OF CHOY SUM (BRASSICA RAPA VAR. PARACHINENSIS) AND INDOOR FAR-RED LIGHT STRATEGY TO INCREASE THEIR CONTENTS**

Jim Junhui Huang * , Yufeng Xue, Qian Zeng, Li Zou, Weibiao Zhou*

Department of Food Science & Technology, National University of Singapore

5. **#286 EFFECT OF CONTINUOUS AND CYCLIC HYDROTHERMAL ANNEALING ON THE PASTING AND THERMAL PROPERTIES OF CASSAVA STARCH**

Tayla Danieli Lopes Dias¹, Michelle de Paula Cardozo², Ivo Mottin Demiate¹, Luiz Gustavo Lacerda *

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6. **#308 IMPACT OF CITRIC ACID ON THE MAILLARD REACTION IN THE PRODUCTION OF INSTANTIZED IRON-FORTIFIED RICE USING HIGH-TEMPERATURE HIGH-PRESSURE EXTRUSION**

Charlie Adona * , Jayson Tagaroma, Francesca Louise Garcia, Herlyn Villamento, Maricar Albao

Food and Nutrition Research Institute, Department of Science and Technology, Taguig City, Philippines

7. **#319 METHOD VALIDATION FOR THE DETERMINATION OF 31 PER- AND POLYFLUOROALKYL SUBSTANCES IN ANCHOVY USING LIQUID CHROMATOGRAPHY–TANDEM MASS SPECTROMETRY**

Youngbin Jang¹, Haejin Kwon¹, Yebeen Kang¹, Cho-il Kim², Hyun-Mee Park *

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8. **#334 FOOD GRADE SYNTHESIS OF FLAVONE DIMER LIBRARY AND SCREENING OF THEIR ANTIBACTERIAL ACTIVITY**

Chuyi Wang * , Dejian Huang, Siyu Chen

Department of Food Science and Technology, National University of Singapore

9. **#341 PHYSICOCHEMICAL AND SPECTRAL CHARACTERIZATION OF PORK AND BEEF CUTS USING HYPERSPECTRAL IMAGING AND FOOD SCANNER ANALYSIS**

Ji Yoon Cha * , Min Kyung Park, Yun-Sang Choi Korea Food Research Institute

10. **#446 GREEN EXTRACTION OF BIOACTIVE COMPOUNDS FROM COFFEA ARABICA SIDESTREAMS WITH AQUEOUS DEEP EUTECTIC SOLVENT AND THEIR APPLICATION IN MAYONNAISE AS ANTIOXIDANT AGENTS**

Gaston Adoyo * ¹, Willis Owino¹, Elizabeth Wafula¹, Søren Engelsen², George Abong³

¹ Jomo Kenyatta University of Agriculture and Technology ² University of Copenhagen

³ University of Nairobi

11. #507 LIGNAN COMPOSITION AND ANTIOXIDANT ACTIVITY OF SAFFLOWER SEEDS FROM DIFFERENT REGIONS OF KOREA

Gajin Kim * , Jinseo Lee, Sujong Park, Seulbi Seo, Younghwa Kim

Department of Food Science and Biotechnology, BB21plus Project Team, Kyungsoong University, Busan, Republic of Korea

12. #509 CHANGES IN LIGNAN AND FLAVONOID METABOLISM AND ANTIOXIDANT ACTIVITY DURING SESAME GERMINATION AND ASSOCIATED METABOLIC PATHWAYS

Jinseo Lee * , Yoonjeong Kim, Daeyoon Kang, Gajin Kim, Younghwa Kim

Department of Food Science and Biotechnology, BB21plus Project Team, Kyungsoong University, Busan, Republic of Korea

13. #579 NEW INSIGHTS INTO VOLATILE PHENOL-DRIVEN OFF-FLAVOR IN SOY (1) CONTRIBUTION OF STRUCTURALLY RELATED VOLATILE PHENOLS TO THE BEANY OFF-FLAVOR IN SOYMILK

Naomichi Nakagawa * , Misato Baba, Kenichi Tomi

Fuji Oil Co., Ltd., Osaka, Japan

14. #580 NEW INSIGHTS INTO VOLATILE PHENOL-DRIVEN OFF-FLAVOR IN SOY (2) REGULATION OF OFF-FLAVOR CONTRIBUTING VOLATILE PHENOLS IN SOYMILK USING LACCASE

Misato Baba * , Naomichi Nakagawa, Kenichi Tomi

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15. #586 EFFECT OF ELICITORS ON LIGNAN ACCUMULATION DURING SAFFLOWER SEED GERMINATION

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16. #590 DETERMINATION OF TOTAL PHENOLIC AND FLAVONOID CONTENT WITH ANTIOXIDANT ACTIVITY IN VACUUM FREEZE-DRIED BREWED LIBERICA COFFEE (COFFEA LIBERICA VAR LIBERICA)

Maria Christiana Sobreviñas * , Dennis Cantre, Adeliza Dorado, Jelynn Tamayo, Bernadeth Balonga

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17. #612 FAGOPYRIN F CONTENT IN EXTRACTS FROM COMMON AND TARTARY BUCKWHEAT HULLS UNDER DIFFERENT EXTRACTION CONDITIONS

Youngseo Yoon * , Minjung Park, Jaecheol Kim

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18. #631 UNRAVELING IRON–STARCH COORDINATION IN FORTIFIED RICE FLOUR SYSTEMS VIA VIBRATIONAL SPECTROSCOPY

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19. #641 ESTABLISHMENT OF OPTIMAL EXTRACTION CONDITIONS FOR PLATYCODON GRANDIFLORUS ROOT USING BBD-RSM

SEONG-JOON CHO * , Dong-Min Kang, Woo-Jin Jeong, Yu Bin Lee, Mi-Jeong Ahn

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20. #714 CHEMICAL AND TECHNO-FUNCTIONAL CHARACTERIZATION OF AVOCADO, MAIZE, AND AGAVE BY-PRODUCTS FOR CLEAN-LABEL APPLICATIONS

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21. #725 TEMPERATURE-DRIVEN MOLECULAR INTERACTIONS GOVERNING STABILITY OF FUNCTIONAL MILK BEVERAGES ENRICHED WITH AUSTRALIAN NATIVE FRUIT AND HERBAL PIGMENTS

Dilema Wijegunawardhana * , Mayumi Silva, Jayani Chandrapala

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22. #727 WEAK-BASE SYNCHRONOUS MEMBRANE SEPARATION: A GREEN STRATEGY FOR ENHANCING EMULSIFICATION STABILITY OF SOY PROTEIN ISOLATE BY REGULATING INTERFACIAL FLEXIBILITY

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23. **#734 MOLECULAR MECHANISM OF TRANSMEMBRANE TRANSPORT AND HIGH-EFFICIENCY STABLE DELIVERY OF CAROTENOIDS INDUCED BY THE INTERFACE OF NATURAL FLAXSEED OIL BODIES AS A CARRIER**
shan zhang * , yashu chen, qianchun deng Oil Crops Research
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24. **#735 FOOD SAFETY AND AGRICULTURAL PRACTICES: A STUDY OF FRESH LOCAL PRODUCE IN THE SULTANATE OF OMAN**
Khalid Al Zuhaibi *
Ministry of Agriculture, Fisheries, and Water Resources_ Food Safety and Quality Center
25. **#740 PEPTIDE-BASED QUANTITATIVE ANALYSIS OF RAPESEED STORAGE PROTEINS AND THEIR ISOFORMS BY TARGETED LC-MS/MS**
Kasper Engholm-Keller * , Peter Fog Lihme, Poul-Erik Jensen, Marianne Nissen Lund
Department of Food Science - University of Copenhagen
26. **#789 VARIABILITY IN THE PUN1 LOCUS IN CAPSICUM GERMPLASM**
Paulo Sergio Lourenco Freitas * Freitas P.S.L,Teixeira M.L.D.B, Polli B.S.M, Contiero R. L., Gonela A.
27. **#803 IDENTIFICATION OF CONGENERS IN IRISH WHISKEY MATURING IN DIFFERENT TYPES OF CASKS**
Tereza W. Ng'ambi * ¹, Maria Kyraleou², Kieran N. Kilcawley³, Christine O'Connor⁴
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28. **#819 VOLATILE PROFILE AND SENSORY CHARACTERISATION OF MANIPUEIRA SELVAGEM, AN EMERGING BRAZILIAN WILD-FERMENTED CASSAVA BEER**
Amanda Felipe Reitenbach * ¹, Ana Carolina Broch¹, Luciane Effting², Grace Ferreira Ghesti¹
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29. **#842 VERIFICATION OF THE ANALYTICAL METHOD FOR 14 TYPES OF PHTHALATES IN FOOD USING GC-MS**
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30. #876 EVALUATING THE FUNCTIONALITY OF A RAPID ON SITE COLORMETRIC DEVICE FOR DETECTION OF SUDAN IV DYE ADULTRATION IN PALM OIL

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31. #896 POLYCYCLIC AROMATIC HYDROCARBONS IN CACAO PRODUCTS: PROFILES AND ASSOCIATED HEALTH RISKS

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32. #931 EFFECTS OF PRETREATMENTS ON THE PHYSICOCHEMICAL PROPERTIES AND PROXIMATE COMPOSITION OF VACUUM FREEZE-DRIED MAKAPUNO COCONUT (COCOS NUCIFERA VAR. MAKAPUNO))

Rei Chelsey Eusebio * , Dennis Cantre, Adeliza Dorado, Bernadeth Balonga, Hannah Mae Cauilan

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33. #955 DETERMINATION OF BIOTIN CONTENT IN VEGETABLES AND MUSHROOMS COMMONLY CONSUMED IN KOREA

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34. #958 INFLUENCE OF CONTINUOUS AND CYCLIC HYDROTHERMAL ANNEALING ON THE THERMAL, PASTING, MORPHOLOGICAL, AND STRUCTURAL PROPERTIES OF BEAN STARCH

Tayla Danieli Lopes Dias¹, Michelle de Paula Cardozo¹, Ivo Mottin Demiate¹, Meng Wai Woo², Luiz Gustavo Lacerda *

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35. #999 ANALYSIS OF PROTEINACEOUS COMPONENTS AND BIOACTIVITIES IN THE BOILED EXTRACT OF SKIPJACK TUNA SAWDUST

China Minoshima * ¹, Megumi Hosokawa¹, Mami Yamazaki¹, Ryo Sawada², Yasutaka Shigemura³

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36. **#1037 RATIONAL DESIGN AND AI-DUIDED EVOLUTIONARY ENGINEERING OF CAS12J-8 FOR RAPID FLUORESCENCE DETECTION OF CRONOBACTER SAKAZAKII IN DAIRY PRODUCTS**

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37. **#1061 AN INTEGRATED AUTOMATED DISPERSIVE LIQUID-LIQUID MICROEXTRACTION WORKFLOW FOR VOLATILE ANALYSIS OF JAPANESE MANDARIN JUICES**

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38. **#1135 CHEMICAL DIVERSITY OF NATIVE BRAZILIAN VANILLA SPECIES AND THEIR DIFFERENTIATION FROM COMMERCIAL VANILLA VARIETIES**

Clara Katharina Vaz da Silva * ¹, Diego Coelho Barroso dos Santos¹, Amanda Felipe Reitenbach¹, Talita Souza Carmo², Grace Ferreira Ghesti¹

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39. **#1151 BOTANIC ASPECTS OF THE LEAVES AND CHEMICAL CONSTITUENTS IN THE ESSENTIAL OIL FROM TWO VARIETIES OF BASIL (OCIMUM SPP) GROWN IN BRAZIL**

Robinson Luiz Contiero * , Paulo Sérgio Lourenço de Freitas, Roberto Kenji Nakamura Cuman

Universidade Estadual de Maringá

40. **#1153 QUALITY OF OLIVE OILS AND OLIVE BAGASSE OIL AND THEIR USE IN THERMAL PROCESSES**

Robinson Contiero * , Cassia Inês Lourenzi Franco Rosa

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41. **#1180 ORANGE JUICE ENRICHED WITH DEFECTIVE COFFEE EXTRACT AND THE EFFECT OF PASTEURIZATION**

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42. **#1186 TWO-STAGE MIXED-DYE-BASED ISOTHERMAL AMPLIFICATION WITH RIBONUCLEASE-CLEAVABLE ENHANCED PROBES FOR DUAL-VISUALIZATION DETECTION OF SARS-COV-2 VARIANTS OF INTEREST**

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43. #1187 RNASE H2-MEDIATED ISOTHERMAL AMPLIFICATION COUPLED WITH CRISPR-CAS12B FOR RAPID DETECTION OF COMMON AQUACULTURE VIRUSES

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44. #1200 OPTIMIZATION OF PROLINE–CITRIC ACID NATURAL DEEP EUTECTIC SOLVENT FOR ULTRASOUND-ASSISTED RECOVERY OF FLAVANONES FROM ORANGE PEEL WASTE

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45. #1283 DEVELOPMENT OF A NATIONAL VITAMIN B6 DATABASE THROUGH COMPREHENSIVE ANALYSIS OF PYRIDOXINE, PYRIDOXAL, AND PYRIDOXAMINE IN KOREAN FOODS

Minyoung Je * , Soyeon Joo, Jun-Yeol Park, Chae-Ryeong Kang, Jiyeon Chun

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46. #1324 AROMA CHARACTERISTICS OF GRILLED SQUID EXTRACTS OBTAINED BY SUPERCRITICAL CARBON DIOXIDE AND SUBCRITICAL WATER EXTRACTION METHODS

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47. #1361 AN ULTRASENSITIVE STRATEGY FOR MILK ALLERGEN MONITORING BY INTEGRATING MAGNETIC ENRICHMENT AND DNAZYME-ASSISTED ELECTROCHEMICAL

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48. #1367 AN ULTRASENSITIVE STRATEGY FOR MILK ALLERGEN MONITORING BY INTEGRATING MAGNETIC ENRICHMENT AND DNAZYME-ASSISTED ELECTROCHEMICAL

YAJIE TANG *

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- 49. #1373 RATIOMETRIC SELF-CALIBRATING CONDUCTIVE HYDROGEN-BONDED ORGANIC FRAMEWORK FOR RELIABLE ARA H 1 BIOSENSING**

Maojie Hu * , Youfa Wang

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- 50. #1423 OPTIMIZATION OF EXTRACTION CONDITIONS FOR BIOACTIVE COMPOUNDS FROM PLATYCODON GRANDIFLORUS ROOT USING BBD-RSM**

Yu Bin Lee * , Seong-Joon Cho, Dong-Min Kang, Woo-Jin Jeong, Mi-Jeong Ahn

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- 51. #1437 INTEGRATED METABOLOMICS AND LIPIDOMICS ENABLE AUTHENTICATION OF ORGANIC LEAFY VEGETABLES ACROSS CULTIVATION SYSTEMS**

KA YI MAN * ¹, Francesco Capozzi², Kevin Wing-Hin Kwok³, Daniel Kam-Wah Mok¹, Ka-Hing Wong³

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- 52. #1482 PHYTOCHEMICAL CHARACTERIZATION AND BIOACTIVE POTENTIAL OF THE ENDEMIC BROWN MACROALGAE FUCUS VIRSOIDES**

Krunoslav Aladić * ¹, Marta Lores², Aly Castillo², Snježana Keleković¹, Kristina Perišić¹, Stela Jokić¹

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Flavor Chemistry and Sensory Science

- 53. #18 SENSORY CHARACTERIZATION AND STABILITY OF IRON-FORTIFIED SPICED COCONUT (COCOS NUCIFERA) WATER VINEGAR IN DIFFERENT STORAGE TIMES AND PACKAGING MATERIALS**

Abbie Padrones, Gyle Tampil * , Maricar Albao, Cyrho Sumera, Trinidad Il Arcangel

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54. **#133 A METHOD TO GENERATE ANIMAL-BASED BROTH-LIKE FLAVORS FROM SOY PROTEIN VIA COMBINED PROTEASE AND MAILLARD REACTIONS**

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55. **#217 SOFTENING TRADITIONS: SENSORY PROFILING OF TEXTURED MODIFIED PULUT HITAM DESSERT**

Christine Hui Qin Goh * , Xiaoqing Lin, Mei Yin Wang, Jorry Dharmawan, Verena Ming Hui Tan Singapore

Institute of Technology

56. **#222 AROMA CHARACTERISTICS OF GRILLED SQUID EXTRACTS OBTAINED BY SUPERCRITICAL CARBON DIOXIDE AND SUBCRITICAL WATER EXTRACTION**

Yuka Mori * , Risa Ishizuka, Akimasa Hatanaka

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57. **#333 CONSUMER PREFERENCES TOWARDS THE EUROPEAN FLAT OYSTER (OSTREA EDULIS) FROM INTEGRATED MULTI-TROPHIC AQUACULTURE (IMTA)**

Elena Dujmić¹, Nada Vahčić², Jelka Pleadin³, Snježana Zrnčić⁴, Greta Kresic *

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58. **#407 FROM CONSUMER IDEAL TO SWEET POTENCY DETERMINATION: SWEETNESS OPTIMIZATION OF NATURAL SWEETENERS IN A CHOCOLATE-FLAVORED TARWI (LUPINUS MUTABILIS) BEVERAGE**

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59. **#660 EXPLORING CONSUMER PERCEPTION ACROSS ITALY AND JAPAN: A CROSS-CULTURAL STUDY ON FUNCTIONAL PASTA**

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60. **#723 BITTERNESS AND METALLIC AFTERTASTE REDUCTION IN LOW SODIUM POTASSIUM CHLORIDE SEASONING USING YEAST EXTRACT AND PEPTIDE RICH INGREDIENTS**

HYEONGJUN KIM, YOSEPH CHO * , JUYONG SIM, HYEONJI SIM, SANGHYUN LEE

Department of Food Nutrition and Engineering, Inje University

- 61. #894 STEERING COFFEE FLAVOR BEFORE ROASTING: IMPACT OF HIGH-PRESSURE TREATMENT ON CHEMICAL COMPOSITION AND VOLATILE PROFILES**

Teppei Imaizumi * , Nisa Vinka Nurul Hayati, Manami Yamada, Takahisa Nishizu *Gifu University*

- 62. #1171 CAROTENOID DEGRADATION AND DERIVED VOLATILE FORMATION DURING LONG-TERM TEA AGING**

Li Ni * , Wen Zhang, Wangxin Liu *Fuzhou University*

- 63. #1256 CHARACTERIZATION OF THE TEMPORAL SENSORY PERCEPTION OF FERMENTED AND UNFERMENTED RUBUS ROSIFOLIUS SM. USING TEMPORAL DOMINANCE OF SENSATIONS**

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- 64. #1405 CONSUMER SEGMENTS, AWARENESS, AND BARRIERS TO SOY YOGURT ADOPTION IN NORTHERN VIETNAM**

Quyen Nguyen Thi * ¹, Phuong Tang Nam², Kim Moens¹, Koen Dewettinck¹, Dinh Tran Thi²

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- 65. #1406 TURN IT DOWN TO EAT MORE HEALTHILY**

Shucheng Cao, Lei Zheng * Macau

University of Science and Technology

- 66. #1419 CHEMICAL BASIS OF FLAVOR VARIATION AMONG DIFFERENT COMMERCIAL BRANDS OF TROTTER SOUP REVEALED BY INTEGRATED AROMA, TASTE, AND SENSORY ANALYSES**

Fangkun Yu, Dequan Zhang, Hong Chen, Caiyan Huang *

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- 67. #1427 DEVELOPMENT OF PLANT-BASED SEAFOOD ALTERNATIVES USING HIGH MOISTURE EXTRUSION AND SECOND-STAGE PROCESSING**

Shang-Wen Chung * , Chung-I Hung, Li-Wei Lin, Jenshinn Lin

Department of Food Science, National Pingtung University of Science and Technology, Pingtung County, Taiwan

- 68. #1509 CUTTING SALT WITHOUT LOSING FLAVOR: HOW SEAWEED-DERIVED UMAMI CAN IMPROVE HEALTHIER FOODS**

VANNIZSA RAMAS, FRANKIE LYCURGUS AVORQUE, CZARLYN APRIL JOY MENDOZA-CELA * , CARISSA SALDAÑA-TANDA, ALLEN JASPER DIÑO, KRISTINE NACIONALES, FILOTEO PONTE

DOST-Food and Nutrition Research Institute, Bicutan, Taguig City, Metromanila, Philippines 1630

Color and Pigments in Food Systems

- 69. #245 IDENTIFICATION OF THE BETALAIN PROFILE IN PITAYA (STENOCEREUS SP.) AND EVALUATION OF ITS STABILITY UNDER THE EFFECT OF TEMPERATURE**

Clara Cervantes-Arista * ¹, Daniel Trujillo-Ramírez¹, María Guadalupe Bustos-Vázquez¹, Angélica Román-Guerrero², Gloria Trejo-Aguilar²

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- 70. #793 PIGMENTS FROM RHODOTORULA MUCILAGINOSA TO INCREASE QUALITY AND FUNCTIONALITY OF FERMENTED CHICKPEA BASED HUMMUS**

Francesca Patrignani * , Sona Hajiyeva, Lorenzo Siroli, Davide Gottardi, Rosalba Lanciotti

Alma Mater Studiorum-University of Bologna, Department of Agricultural and food Sciences

- 71. #932 THE TOXIC GLOW: SCREENING FOR ILLEGAL COLOUR ADULTERATION IN COMMERCIAL TURMERIC POWDER WITHIN THE SRI LANKAN MARKET**

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- 72. #1004 EVALUATION OF THE EFFECT OF DIFFERENT PROCESSING METHODS ON COLOR CHARACTERISTICS AND PHYTOCHEMICAL PROPERTIES OF SAPINIT**

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- 73. #1143 TECHNOLOGICAL PROSPECTION OF MICROBIAL CAROTENOID PRODUCTION FROM CRUDE GLYCEROL FOR NATURAL FOOD COLORANTS**

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² ¹ University of Brasília, Chemistry Institute - Brasília, Brazil. ² University of Brasília, Institute of Biological Sciences — Brasília, Brazil.

- 74. #1468 CAROTENOID DIVERSITY IN ETHIOPIAN PLANT FOODS: EXPANDING FOOD COMPOSITION DATA FOR NUTRITION AND FOOD SYSTEMS**

Endale Amare Kifle * ¹, Nigat Ashenafi¹, Getachew Tollera¹, Alex McAlvay², Masresha Tessema¹

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Texture, Rheology, and Material Properties of Foods

75. #87 AQUEOUS EXTRACTION OPTIMISATION OF OKRA (ABELMOSCHUS ESCULENTUS) MUCILAGE FOR FOOD PROCESSING APPLICATIONS: RHEOLOGICAL, FTIR, AND TGA CHARACTERISATION

Nelly Virginia Nkosi * ¹, Prof. Frederick Tabit²

¹ PhD student ² Supervisor

76. #155 MODULATING STARCH RETROGRADATION IN FRESH RICE-BASED NOODLES: EFFECTS OF HYDROCOLLOIDS AND EMULSIFIERS ON TEXTURAL STABILITY DURING STORAGE

Evelyn Goh * , Tan Yu An, Candy, Janit Thapa Magar, Timothy Lim Hong Le Temasek Polytechnic

77. #201 LOW-ACYL GELLAN GUM FOR STRUCTURING GLUCONO-Δ-LACTONE TRIGGERED COLD-SET EMULSION GELS

Tan-Ying Wang * ¹, Canice Chun-Yin Yiu¹, Carol Yan², Yong Wang¹, Cordelia Selomulya¹

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78. #371 THREE-DIMENSIONAL PRINTED SWEET POTATO TEETHING SNACKS: TUNING TEXTURE WITH HYDROXYPROPYL METHYLCELLULOSE

Myra Aslam Qureshi * , Haosong ZHONG, Cuiyun YANG, Mitch Guijun Li

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79. #409 REGULATORY EFFECTS OF ULTRASONICATED POLYSACCHARIDES ON FISH PROTEIN CONFORMATION AND FUNCTIONAL PROPERTIES

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80. #457 EFFECT OF GELLING AGENT COMPOSITION ON RHEOLOGICAL PROPERTIES AND EXTRUDABILITY OF JELLY INKS FOR THREE-DIMENSIONAL FOOD PRINTING

Wonyeong Park * ¹, Hae Jin Park¹, Jin-Kyu Rhee², Jieun Oh³

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81. #555 3D-PRINTED CHOCOLATE FOR DYSPHAGIA: HYDROCOLLOID-ENHANCED RHEOLOGY, TEXTURE AND PRINTABILITY

Arianna Dick * , Carolyn Mejares, Sandra Kai Chin Low, Wan Rou Leow

School of Science, RMIT University, Melbourne, Australia

82. #573 SALT REDUCTION, IMPROVING PALATABILITY, BOLUS RHEOLOGY AND SAFE SWALLOWING

Katsuyoshi Nishinari¹, Zhiming Gao², Nan Yang², Lei Su³, Yapeng Fang⁴, Ke Zhang², Yanlei Li * ^{2 1} SHARPS & Hubei

University of Technology ² Hubei University of Technology ³ SHARPS ⁴ Shanghai Jiao Tong University

83. #632 COMPOSITION AND THERMAL PROPERTIES OF PHILIPPINE CACAO-BASED DARK CHOCOLATE ENRICHED WITH LACTIPLANTIBACILLUS PLANTARUM

Czarina Corine Topacio * , Romeo Jamey Yaquin Jr., Florabelle Querubin, Maria Carmen Tan, Aldrin Bonto De La Salle

University

84. #653 A NOVEL GREEN AND EFFICIENT METHOD FOR CHIA SEED MUCILAGE EXTRACTION: PHYSICOCHEMICAL PROPERTIES AND FUNCTIONAL CHARACTERISTICS

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Department of Food Science & Technology, National University of Singapore, ² Science Drive 2, Singapore 117542, Singapore

85. #662 EFFECT OF SWEETENER TYPE AND PROTEIN COMPOSITION ON THE QUALITY CHARACTERISTICS OF HIGH-PROTEIN BAR” EMPHASIS ON PROTEIN-SWEETENER INTERACTIONS

Jihee Choo * ¹, Hae Jin Park¹, Sehyun Joo¹, Wonyeong Park¹, Jieun Oh²

¹ Department of Nutritional Science and Food Management, Ewha Womans University, Korea ² College of Science & Industry Convergence, Ewha Womans University, Korea

86. #708 PHYSICAL, RHEOLOGICAL AND MICROSTRUCTURAL PROPERTIES OF GRAPE POMACE-BASED EMULSION GELS FOR THE DEVELOPMENT OF REDUCED-FAT FOOD SYSTEMS

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87. #710 OPTIMISING EMULSION STABILITY IN POTATO PROTEIN SYSTEMS: ROLES OF POLYSACCHARIDES IN INTERFACIAL AND RHEOLOGICAL BEHAVIOURS

Tianqi Shang * ¹, Meng Wai Woo², Siew-Young Quek¹

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88. #925 LOW METHOXYL PECTIN GELATIN SCAFFOLDS FOR ANIMAL FAT TISSUE MIMICS

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89. #982 INTERCONNECTED PLANT-BASED MEAT AND FAT ANALOGUES VIA DOUBLE-NETWORK EMULSION GELS

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90. #1090 UPCYCLED INSOLUBLE FIBROUS POLLOCK SKIN POWDER AS A NOVEL REINFORCING FILLER FOR SOY PROTEIN ISOLATE-BASED THREE-DIMENSIONAL FOOD PRINTING INKS

Haran Jo * ¹, Ju Young Kim¹, Sin-Won Park¹, Ji-Eun Bae², Sang Gil Lee³

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91. #1164 ENHANCING THE EMULSIFYING PROPERTIES OF MEALWORM (TENEBRIO MOLITOR) PROTEIN THROUGH ENZYMATIC HYDROLYSIS

Yu Ji Ye, Min Hyeock Lee *

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92. #1274 PREPARING CASSAVA STARCH-WHEY PROTEIN COMPOSITES THROUGH GENIPIN CROSSLINKING, AND THERMAL PROCESSING: STRUCTURAL AND FUNCTIONAL IMPLICATIONS

Haleh Harati * , Stefan Kasapis, Asgar Farahnaky

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93. **#1290 FLUENCE-DEPENDENT EFFECTS OF PULSED LIGHT ON FUNCTIONAL PROPERTIES OF AIR-CLASSIFIED NAVY BEAN PROTEIN CONCENTRATES**
Rania Marie Buenavista * , Yonghui Li, Sajid Alavi, Kaliramesh Siliveru
Department of Grain and Food Science, Kansas State University, Manhattan, Kansas, USA
94. **#1291 A STUDY OF THE INCORPORATION OF FOXTAIL MILLET INTO THE BROWN-RICE PUFFED SNACKS**
Qandeel Zahra, Jenshinn Lin * National Pingtung
University of Science and Technology
95. **#1320 CHALLENGES OF RECOMBINANT MILK PROTEINS: THE IMPORTANCE OF CASEIN PHOSPHORYLATION**
Fatemeh Mirpoor * ¹, Julia Maldonado-Valderrama², Afroditi Chatzifragkou¹, Dimitris Charalampopoulos¹
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96. **#1335 INTERACTION BETWEEN TEXTURE, TASTE AND AROMA**
Katsuyoshi Nishinari * ¹, Zhiming Gao², Nan Yang², Ke Zhang², Lei Su³, Yapeng Fang⁴
¹ SHARPS & Hubei University of Technology ² Hubei University of Technology ³ SHARPS ⁴ Shanghai Jiao Tong University
97. **#1473 STUDY ON THE TWIN-SCREW EXTRUSION OF EDAMAME FLOUR, SOY PROTEIN ISOLATE, AND CORN STARCH FOR A HIGH-MOISTURE MEAT ANALOG**
Sri Oktavia, Jenshinn Lin * National Pingtung
University of Science and Technology

POSTER PRESENTATIONS

Theme : FOOD SAFETY , QUALITY, AND RISK COMMUNICATION

Date 27.10.2026

Time : 0830 - 1600

Venue : Hall 5

(Please note : Installation: 17:00-1800hrs (5.00pm-6.00pm) on 26 Oct 2026
Removal: 16:00-17:00hrs (4.00pm-5.00pm) on 27 Oct 2026)

Food-Born Pathogens and Prevention Strategies

- 98. #36 IMPROVE THE HYGIENE STATUS OF WASHER/WAXER BRUSH ROLLERS IN A CUSTOM-MADE PEACH PACKING LINE PROTOTYPE**

Jinru Chen * , Yaxi Dai, Vondel Reyes Ortega, Kevin Mis Solval The
University of Georgia

- 99. #37 FATE OF SALMONELLA ENTERICA IN SPROUTED PEANUT AND ALMOND BUTTER AFFECTED BY THE USE OF ELLAGITANNINS FROM AQUEOUS AND ETHANOLIC EXTRACTS OF POMEGRANATE PEELS**

Jinru Chen * , Weifan Wu, Kevin Mis Solval The
University of Georgia

- 100. #101 THE CHALLENGES OF FOOD SAFETY AND EMERGING CONTAMINANTS IN NIGERIA**

Gregory Onwuka * Michael Okpara
University of Agriculture, Umudike, Abia State, Nigeria

- 101. #115 MULTI-OMICS INSIGHTS INTO SALMONELLA THERMAL RESISTANCE AT DIFFERENT WATER ACTIVITIES AND TEMPERATURES AND EVALUATION OF E. FAECIUM NRRL B-2354 AS A SURROGATE**

Azka Batool, Xin Wang, Shuxiang Liu * College of Food Science,
Sichuan Agricultural
University

- 102. #279 COLD PLASMA-MEDIATED INACTIVATION OF BACILLUS IN MILLET FLOUR: KINETICS, MECHANISMS, AND QUALITY IMPACTS**

Jaspreet Kaur * , Dibakar Saha, Kanishka Bhunia
Agricultural and Food Engineering Department, Indian Institute of Technology Kharagpur, Kharagpur, West Bengal, India

- 103. #453 COMPARATIVE EVALUATION OF PHAGE COCKTAILS AGAINST A BROAD RANGE OF FOODBORNE PATHOGENS**

Xi Liu * , Yuechong Liu, Song Zhang, Tian Ding, Juhee Ahn Future Food Laboratory, Innovation Center of Yangtze River Delta, Zhejiang

University, Jiaxing, Zhejiang 314100, China

104. #461 ENVIRONMENTAL STRESS ADAPTATION AND PHENOTYPIC HETEROGENEITY IN SHRIMP-BORNE VIBRIO PARAHAEMOLYTICUS

Xiaoyu Wang * , Jiayi Zhang, Tian Ding, Xinyu Liao, Juhee Ahn Future Food Laboratory, Innovation Center of Yangtze River Delta, Zhejiang

University, Jiaxing, Zhejiang 314100, China

105. #535 FOOD-GRADE SYNTHESIZED BIFLAVONOIDS AS PROMISING ANTIMICROBIALS AGAINST METHICILLIN-RESISTANT STAPHYLOCOCCUS AUREUS

Siyu Chen * ¹, Chuyi Wang¹, Qiao Yuan², Shu-Sin Chng³, Dejian Huang¹ ¹

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106. #543 EVALUATION OF THE BACTERICIDAL EFFECTS OF OZONE ULTRAFINE BUBBLE WATER IN MODEL SYSTEMS AND FRESH VEGETABLES FOR APPLICATION IN JAPANESE PICKLES PRODUCTION

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107. #591 IDENTIFICATION AND DETECTION OF VIBRIO CHOLERAEE IN GREEN MUSSELS (PERNA VIRIDIS) FROM IDENTIFIED GROWING AREAS IN LUZON (PANGASINAN AND CAVITE) USING POLYMERASE CHAIN REACTION

Patricia Mae M. Lagazon * ¹, Abigail S. Rustia¹, Crisanto M. Lopez², Erniel B. Barrios³, Leslie Michelle M. Dalmacio⁴ ¹

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108. #595 BEYOND THE LAB: INTEGRATING ENVIRONMENTAL AND COMMUNITY DATA FOR ADAPTIVE MANAGEMENT OF VIBRIO PARAHAEMOLYTICUS AND VIBRIO CHOLERAEE IN PHILIPPINE GREEN MUSSELS

Patricia Mae M. Lagazon * ¹, Abigail S. Rustia¹, Crisanto M. Lopez², Erniel B. Barrios³, Leslie Michelle M. Dalmacio⁴ ¹

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109. **#623 APPLICATION OF PLASMA CHILL SPRAY TECHNOLOGY FOR INACTIVATION OF ESCHERICHIA COLI BIOFILMS ON STAINLESS STEEL SURFACES**
 Roopesh Mohandas Syamaladevi * ¹, Negar Ravash¹, Xianqin Yang^{2 1}
University of Alberta, Edmonton, Canada ² Agriculture and Agri-Food Canada
110. **#638 CHASING MICROBIAL FOOTPRINTS**
 Sherlyn Ardison, Amanda Liyanage, Daniel A. Dias, Snehal R. Jadhav *
ARC Training Centre for Hyphenated Analytical Separation Technologies (HyTECH), Deakin Centre for Advanced Food Sciences, School of Exercise and Nutrition Sciences, Deakin University, 221 Burwood Highway, Burwood, VIC 3125 Australia
111. **#695 GRAS BIOCONTROL FOR CULTURED MEAT: SELECTIVE ACTIVITY OF ANTIMICROBIAL FATTY ACIDS**
 Steven Leonardi * , Johnson Esua, Vinayak Ghatе, Weibiao Zhou
Department of Food Science and Technology, National University of Singapore
112. **#971 DIVERGENT COEVOLUTIONARY FATES OF ENVIRONMENTAL PHAGES AND ESCHERICHIA COLI: IMPLICATIONS FOR PHAGE-BASED BIOCONTROL IN FOOD SAFETY**
 Yiming LUO * , Lin CHEN Nanyang Technological University
113. **#995 RATIONAL DESIGN AND AI-GUIDED EVOLUTIONARY ENGINEERING OF CAS12J-8 FOR RAPID FLUORESCENCE DETECTION OF CRONOBACTER SAKAZAKII IN DAIRY PRODUCTS**
 Yunpeng Jiang * , Xiong Ding Key Laboratory of Environmental Medicine and Engineering, Ministry of Education, and
Department of Nutrition and Food Hygiene, School of Public Health, Southeast University, Nanjing, China
114. **#1332 ENVIRONMENTAL STRESS ADAPTATION AND PHENOTYPIC HETEROGENEITY IN SHRIMP-BORNE VIBRIO PARAHAEMOLYTICUS**
 Xiaoyu Wang * , Jiayi Zhang, Tian Ding, Xinyu Liao, Juhee Ahn Innovation Center of Yangtze River Delta, Zhejiang University

Safety Regulations & Global Harmonization

115. **#36 IMPROVE THE HYGIENE STATUS OF WASHER/WAXER BRUSH ROLLERS IN A CUSTOM-MADE PEACH PACKING LINE PROTOTYPE**
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116. **#37 FATE OF SALMONELLA ENTERICA IN SPROUTED PEANUT AND ALMOND BUTTER AFFECTED BY THE USE OF**

ELLAGITANNINS FROM AQUEOUS AND ETHANOLIC EXTRACTS OF POMEGRANATE PEELS

Jinru Chen * , Weifan Wu, Kevin Mis Solval The

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117. #101 THE CHALLENGES OF FOOD SAFETY AND EMERGING CONTAMINANTS IN NIGERIA

Gregory Onwuka * Michael Okpara

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118. #115 MULTI-OMICS INSIGHTS INTO SALMONELLA THERMAL RESISTANCE AT DIFFERENT WATER ACTIVITIES AND TEMPERATURES AND EVALUATION OF E. FAECIUM NRRL B-2354 AS A SURROGATE

Azka Batool, Xin Wang, Shuxiang Liu * College of Food Science, Sichuan Agricultural

University

119. #279 COLD PLASMA-MEDIATED INACTIVATION OF BACILLUS IN MILLET FLOUR: KINETICS, MECHANISMS, AND QUALITY IMPACTS

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120. #453 COMPARATIVE EVALUATION OF PHAGE COCKTAILS AGAINST A BROAD RANGE OF FOODBORNE PATHOGENS

Xi Liu * , Yuechong Liu, Song Zhang, Tian Ding, Juhee Ahn Future Food Laboratory, Innovation Center of Yangtze River Delta, Zhejiang

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121. #461 ENVIRONMENTAL STRESS ADAPTATION AND PHENOTYPIC HETEROGENEITY IN SHRIMP-BORNE VIBRIO PARAHAEMOLYTICUS

Xiaoyu Wang * , Jiayi Zhang, Tian Ding, Xinyu Liao, Juhee Ahn Future Food Laboratory, Innovation Center of Yangtze River Delta, Zhejiang

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122. #535 FOOD-GRADE SYNTHESIZED BIFLAVONOIDS AS PROMISING ANTIMICROBIALS AGAINST METHICILLIN-RESISTANT STAPHYLOCOCCUS AUREUS

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123. #543 EVALUATION OF THE BACTERICIDAL EFFECTS OF OZONE ULTRAFINE BUBBLE WATER IN MODEL SYSTEMS AND FRESH VEGETABLES FOR APPLICATION IN JAPANESE PICKLES PRODUCTION

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124. #591 IDENTIFICATION AND DETECTION OF VIBRIO CHOLERAЕ IN GREEN MUSSELS (PERNA VIRIDIS) FROM IDENTIFIED GROWING AREAS IN LUZON (PANGASINAN AND CAVITE) USING POLYMERASE CHAIN REACTION

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125. #595 BEYOND THE LAB: INTEGRATING ENVIRONMENTAL AND COMMUNITY DATA FOR ADAPTIVE MANAGEMENT OF VIBRIO PARAHAEMOLYTICUS AND VIBRIO CHOLERAЕ IN PHILIPPINE GREEN MUSSELS

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126. #623 APPLICATION OF PLASMA CHILL SPRAY TECHNOLOGY FOR INACTIVATION OF ESCHERICHIA COLI BIOFILMS ON STAINLESS STEEL SURFACES

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127. #638 CHASING MICROBIAL FOOTPRINTS

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128. #695 GRAS BIOCONTROL FOR CULTURED MEAT: SELECTIVE ACTIVITY OF ANTIMICROBIAL FATTY ACIDS

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129. #971 DIVERGENT COEVOLUTIONARY FATES OF ENVIRONMENTAL PHAGES AND ESCHERICHIA COLI: IMPLICATIONS FOR PHAGE-BASED BIOCONTROL IN FOOD SAFETY

Yiming LUO *, Lin CHEN Nanyang Technological

University

130. **#995 RATIONAL DESIGN AND AI-GUIDED EVOLUTIONARY ENGINEERING OF CAS12J-8 FOR RAPID FLUORESCENCE DETECTION OF CRONOBACTER SAKAZAKII IN DAIRY PRODUCTS**

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131. **#1332 ENVIRONMENTAL STRESS ADAPTATION AND PHENOTYPIC HETEROGENEITY IN SHRIMP-BORNE VIBRIO PARAHAEMOLYTICUS**

Xiaoyu Wang * , Jiayi Zhang, Tian Ding, Xinyu Liao, Juhee Ahn Innovation Center of Yangtze River Delta, Zhejiang

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132. **#1407 REGULATORY CONSIDERATIONS OF RECENTLY INDIVIDUALLY RECOGNIZED KOREAN HEALTH FUNCTIONAL FOOD INGREDIENTS WITH BIOAVAILABILITY-ENHANCING PROCESSING TECHNOLOGIES**

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133. **#1527 ESTABLISHING CHEMICAL AND MICROBIOLOGICAL SAFETY AND QUALITY PARAMETERS FOR PHILIPPINE PEANUT BUTTER**

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Risk Perceptions and Communication in Education

134. **#64 PHILIPPINE FOODBORNE DISEASE OUTBREAKS (2018-2024): EPIDEMIOLOGICAL TRENDS AND FOOD SAFETY IMPLICATIONS**

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135. **#1305 DEVELOPMENT, OPTIMIZATION, AND VALIDATION OF LATERAL FLOW APTAMER-BASED RAPID ANALYTICAL FOOD TESTING KITS FOR DETECTION OF FOLIC ACID IN FORTIFIED FOODS**

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136. #1407 REGULATORY CONSIDERATIONS OF RECENTLY INDIVIDUALLY RECOGNIZED KOREAN HEALTH FUNCTIONAL FOOD INGREDIENTS WITH BIOAVAILABILITY-ENHANCING PROCESSING TECHNOLOGIES

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137. #883 ASSESSMENT OF ALLERGEN CROSS-CONTACT FROM REUSED COOKING MEDIA IN RETAIL AND FOODSERVICE

Xingyi Jiang * , Ben Remington, Stefano Luccioli, Laurie Williams, Veronica Moore, Lauren Jackson

USFDA

138. #1015 BACTERIAL SAFETY OF STREET-VENDED READY-TO-EAT FRUITS AND FOOD SAFETY KNOWLEDGE, ATTITUDES, AND PRACTICES OF VENDORS IN MANILA: A CORRELATIONAL STUDY

Iliana Cashmere Cruz, A²Z Cada * , Gracielle Danette Delos Angeles, Elaine Marie Catoy, Lourminette Dela Cruz, Denise Kristel Cruz, Canellie Canlas-Ocsona, Clarenz Sarit Concepcion, Richmon Cuatico

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POSTER PRESENTATIONS

Theme : FUNCTIONAL FOODS, BIO ACTIVES AND HEALTH PROMOTION

Date 28.10.2026

Time : 0830-1600

Venue : Hall 5

(Please note : Installation: 1700-1800hrs (5:00 pm–6:00 pm) on 27 Oct 2026
Removal: 1600–1700 hrs (4:00 pm–5:00 pm) on 28 Oct 2026)

Functional Foods and Supplements: Safety & Health Outcomes

1. **#15 COMPARATIVE STUDIES ON THE FUNCTIONAL GROUPS AND SELECTED FUNCTIONAL PROPERTIES OF PROTEIN CONCENTRATES OBTAINED FROM DIFFERENTLY DRIED SENECIO BIAFRAE LEAFY VEGETABLE**

Akinsola Famuwagun * , Oluseye Abiona, Clement Adebooye

Osun State University, Osogbo Nigeria

2. **#20 DEVELOPMENT OF LOW-GLYCEMIC INDEX MEAL REPLACEMENT BARS USING NATIVE AND PREGELATINIZED GREEN BANANA FLOUR**

Thammarat Kaewmanee * ¹, Acharaporn Issuriya², Surasak Limsuwan³, Sasitorn Chusri⁴, Damiya Semmad¹

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3. **#72 BIOTECHNOLOGICAL UPCYCLING OF GRAPE POMACE: ENHANCING ANTIOXIDANT POTENCY AND PHENOLIC DIVERSITY VIA SELECTIVE ENZYMATIC HYDROLYSIS**

Rosangela Bergamasco * , Denise Silva Aquino, Marsilvio Lima de Moraes Filho, Beatriz Cervejeira Bolanho Barros, Natália Ueda Yamaguchi

State University of Maringá

4. **#73 EVALUATION OF THE GLYCEMIC INDEX OF COMPOSITE BREADS FORMULATED BY SUBSTITUTING 30% OF WHEAT FLOUR WITH YAM FLOUR RICH IN RESISTANT STARCH**

Olivier Kouadio Kouadio * ¹, Charlemagne Nindjin¹, Kouakou Nestor Kouassi², Bassirou Bonfoh³, Georges N'guessan Amani²

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and Technology ³ Centre Suisse de Recherches Scientifiques en Côte d'Ivoire-
Department of Sustainable Agriculture and Nutrition

5. #92 PHYTOCHEMICAL PROFILING OF NTURUKPA (PTEROCARPUS SANTALINOIDES) LEAVES: IMPLICATIONS FOR FOOD SECURITY AND NUTRACEUTICAL DEVELOPMENT

Nkiruka David-Chukwu * ¹, Philippa Ojmelukwe², Fabian Ugwuona², Chinasa Okorie¹, Chinechendu Ubadire-Agua²

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6. #98 PHENOLIC PROFILING AND MECHANISTIC INSIGHTS INTO THE ANTIOXIDANT POTENTIAL OF AUSTRALIAN SORGHUM BRAN PHENOLICS

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7. #103 MICROENCAPSULATION OF IRON-RICH AMARANTHUS GANGETICUS L. LEAF EXTRACT AND VITAMIN C USING SPRAY- DRYING AND FREEZE- DRYING TECHNIQUES

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8. #179 ENHANCED EXTRACTION OF ASHWAGANDHA ANTIOXIDANTS USING RESPONSE SURFACE METHODOLOGY AND THEIR STABILIZATION IN O/W EMULSIONS: A STUDY WITH REFERENCE TO GLUCOSE MODULATION

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9. #186 ANTI-INFLAMMATORY EFFECT OF LACTIC ACID BACTERIA-FERMENTED SOY MILK

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10. #190 RASPBERRY KETONE MODULATES GLIAL INFLAMMATION AND LIPID METABOLISM IN MICE

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11. #194 THE MAGIC OF STARCH – A SCIENTIFIC JOURNEY WITH STARCH FOR FOOD APPLICATIONS

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12. #211 DEVELOPMENT OF A REDUCED-FAT CAKE BAR USING JUTE (CORCHORUS OLITORIUS L.) MUCILAGE AS A FUNCTIONAL FOOD INGREDIENT

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13. #267 INTERGRATED EXTRACTION, PAPAIN HYDROLYSIS, AND ULTRAFILTRATION OF SOYBEAN, BLACK SOYBEAN, AND PEA FOR MULTIFUNCTIONAL BIOACTIVE PEPTIDE FRACTIONS

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14. #270 UPCYCLING WHEAT BRAN THROUGH LACTIC ACID FERMENTATION TO ENHANCE SOLUBLE DIETARY FIBER, FREE FERULIC ACID, AND ANTIOXIDANT ACTIVITY

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15. #271 INTEGRATED PROCESS DEVELOPMENT OF A FUNCTIONAL RICE BRAN INGREDIENT USING OPTIMIZED ALLIUM HOOKERI EXTRACT, ENZYMATIC PRETREATMENT, AND LACTIC FERMENTATION

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16. #293 SUSTAINABLE STARCH MODIFICATION FOR CLEAN-LABEL, FIBRE-ENRICHED FOOD INGREDIENTS

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17. #337 EFFECT OF MICROWAVE SEED TREATMENT ON SILYMARIN CONTENT IN MILK THISTLE (SILYBUM MARIANUM (L.) GAERTN.) SPROUTS DETERMINED BY INFRARED SPECTROSCOPY

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18. #346 EVALUATING CULTIVAR SPECIFIC BIOPROTECTIVE RESPONSES OF PEF ENHANCED CARROT PURÉES AGAINST OXIDATIVE STRESS USING A HUMAN CELL LINE MODEL

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19. #359 MASLINIC ACID PROMOTES HAIR GROWTH AND MODULATES PIGMENTATION THROUGH ASSOCIATED SIGNALING PATHWAYS ACROSS IN VIVO, 2D, AND 3D MODELS

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20. #372 DEVELOPMENT OF A SCREENING FRAMEWORK FOR FUNCTIONAL EVALUATION OF CRUCIFEROUS VEGETABLE GERMPASM

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21. #377 FROM BEAN TO BIOACTIVE PEPTIDES: OPTIMIZATION OF MUNG BEAN (VIGNA RADIATA L.) PROTEIN HYDROLYSATE AND EVALUATION OF SIZE-FRACTIONATED ANTIOXIDANT AND ANTI-INFLAMMATORY POTENTIAL

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22. **#389 EXTRACTION, NUTRITIONAL, TECHNO-FUNCTIONAL AND SAFETY ASSESSMENT OF ALTERNATIVE PROTEINS FROM WATERWEED, ELODEA NUTTALLII.**

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23. **#466 ENZYMATIC HYDROLYSATES OF BEER BREWING BY-PRODUCTS AS POTENT AGENTS AGAINST ULTRAVIOLET B-INDUCED PHOTOAGING IN HUMAN DERMAL FIBROBLASTS**

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24. **#467 IDENTIFICATION OF NOVEL DPP-IV INHIBITORY PEPTIDES FROM PERILLA SEED MEAL BASED ON MACHINE LEARNING AND EXPERIMENTAL VALIDATION**

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25. **#468 PHYSICOCHEMICAL PROPERTIES AND IN VITRO DIGESTIBILITY OF SORGHUM POLYPHENOL-POTATO STARCH COMPLEXES FOR GLYCEMIC MANAGEMENT**

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26. **#469 SYNERGISTIC PROTECTIVE EFFECTS OF BLACK SOYBEAN AND BLACKBERRY EXTRACTS AGAINST DIHYDROTESTOSTERONE-INDUCED OXIDATIVE STRESS IN HUMAN DERMAL PAPILLA CELLS**

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27. **#472 PROTECTIVE EFFECTS OF GARLIC SPROUT AND DIALLYL TRISULFIDE AGAINST PALMITATE-INDUCED ATROPHY IN C2C12 MYOTUBES**

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28. **#473 ENHANCEMENT OF BIOACTIVE COMPOUNDS AND BIOLOGICAL ACTIVITIES IN CENTELLA ASIATICA LEAVES BY COMBINED TREATMENT OF MELATONIN AND ULTRASOUND**

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29. #492 EFFECT OF PROCESSING ON ENDOCANNABINOIDS IN COCOA

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30. #501 FOOD ORIGINATED POLYAMINES AS METHYLGLYOXAL-TRAPPING AGENTS: ANTI GLYCATION ACTIVITY AND STRUCTURAL CHARACTERIZATION OF REACTION ADDUCTS

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31. #519 DEVELOPMENT AND CHARACTERIZATION OF CINNAMON-INFUSED INSTANT BLACK TEA FOR INSTANT FUNCTIONAL BEVERAGE APPLICATION

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32. #521 ISORHAMNETIN AS A DIETARY FLAVONOID: EXPLORING ITS MULTITARGET ACTIVITY ACROSS DIVERSE BIOLOGICAL SYSTEMS

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33. #541 DEVELOPMENT OF GLUTEN-FREE DRIED RICE NOODLES INCORPORATED WITH RED SEAWEED, KAPPAPHYCUS ALVAREZII

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34. #553 CONSUMER BEHAVIOUR TOWARDS FUNCTIONAL FOODS, DIETARY SUPPLEMENTS AND NUTRIENT AWARENESS: A COMPARATIVE STUDY ACROSS FIVE EUROPEAN COUNTRIES

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35. #558 ANTI-INFLAMMATORY EFFECTS OF PECAN-DERIVED PHENOLICS AND THEIR POTENTIAL AS FUNCTIONAL FOOD INGREDIENTS

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36. #559 MULTISCALE PROBING OF CHOLESTEROL-LOWERING EFFECT FROM DIETARY BIOACTIVES

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37. #582 DEVELOPMENT OF FUNCTIONAL READY-TO-DRINK BEVERAGE FROM CALABASH (CRESCENTIA CUJETE) FRUIT

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38. #597 COMPARATIVE EVALUATION OF ANTIOXIDANT ACTIVITY AND ANTI-MUSCLE ATROPHY EFFECTS OF MEJU SUPPLEMENTED WITH MEALWORM AND OKARA

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39. #606 LION'S MANE MUSHROOM AS A FUNCTIONAL INGREDIENT IN OAT-BASED DESSERTS FOR DYSPHAGIA AND HEALTHY AGEING

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40. #645 PILOT-SCALE EXTRUSION AND SENSORY EVALUATION OF A MULTI-NUTRIENT RICE KERNELS FOR MATERNAL HEALTH

Abbie L. Padrones * , Trinidad Il T. Arcangel, Charlie E. Adona, Marcela C. Saises

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41. #652 PHOTOPROTECTIVE EFFECTS OF FLAVONES ARE HIGHLY SENSITIVE TO THE NUMBER AND POSITION OF PHENOLIC GROUPS

Guo Chen * , Dejian Huang

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42. #656 EFFECT OF HIGH-PRESSURE HOMOGENISATION ON THE STRUCTURE AND FUNCTIONAL PROPERTIES OF MICRO ALGAE GOLDEN CHLORELLA (AUXENOCHLORELLA PROTOTHECOIDES)

Mayang Pawitra¹, Billy Lo * ¹, Asgar Farahnaky¹, Roman Buckow², Yakindra Timilsena², Mahsa Majzoubi¹

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43. #687 EVALUATION OF AMINO ACID PROFILE OF COMMERCIALLY AVAILABLE “PLANT-BASED” OR “VEGAN” COLLAGEN PEPTIDES

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44. #696 INVESTIGATION OF PHYSICOCHEMICAL, STRUCTURAL, NUTRITIONAL, BIOACTIVE, AND DIGESTIVE PROPERTIES OF MALTED MILK POWDER ENRICHED WITH GERMINATED CEREALS AND PULSES

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45. #716 PROTEIN DIGESTIBILITY, PEPTIDOMIC PROFILES, AND PUTATIVE ALLERGENICITY OF NEW ZEALAND-SOURCED LOCUSTA MIGRATORIA: FOLLOWING SIMULATED GASTROINTESTINAL DIGESTION

Caiyan Ye * , Duncan McGillivray, Siew-Young Quek

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46. #751 PRODUCT DEVELOPMENT OF INSTANT ULTRA-LOW GLYCEMIC INDEX RICE PORRIDGE

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47. #847 NOVEL W/O/W DOUBLE EMULSION-BASED GELLED PROBIOTIC MICROCAPSULES FOR NON-DAIRY CHEESE APPLICATION

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48. #854 SUSTAINABLE UNDERUTILIZED PLANT RESOURCES FOR GUT MICROBIOTA TARGETED PREBIOTIC DEVELOPMENT

Choshani Dalukdeniya * , Goobiha Arunthavarajah, Hashini Perera Sabaragamuwa

University of Sri Lanka

49. #906 ANTIOXIDANT PEPTIDES FROM FERMENTED WHEY: SCREENING, PEPTIDOMICS, AND IN SILICO INSIGHTS

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50. #969 APPLICATION OF BIOACTIVE MUNG BEAN PROTEIN HYDROLYSATE IN A HIGH-PROTEIN VEGAN SOUP

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51. #972 DIGESTIVE HEALTH AS A DRIVER OF PLANT-BASED DAIRY ALTERNATIVE CONSUMPTION: EVIDENCE FROM MULTI COUNTRIES SURVEYS

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52. #975 EFFECT OF GRAIN COMPOSITION ON GROWTH AND CORDYCEPIN PRODUCTION OF CORDYCEPS MILITARIS CULTIVATED ON VARIOUS FOOD CROPS

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53. **#1029 APPLICATION OF HYBRID TEXTURED VEGETABLE PROTEIN WITH COCONUT DIETARY FIBER IN PLANT-BASED SAUSAGE: A PRELIMINARY STUDY**
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54. **#1059 DIGESTIVE STABILITY, ANTI-INFLAMMATORY ACTIVITY, AND GUT MICROBIOTA MODULATION OF SORGHUM 3-DEOXYANTHOCYANIDINS**
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55. **#1069 ENHANCEMENT OF ANTIOXIDANT AND ANTI-INFLAMMATORY PROPERTIES OF SOYBEAN MEJU SUPPLEMENTED WITH OKARA AND DEFATTED MEALWORM POWDER**
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Department of Human Ecology, Graduate School, Korea University, Seoul, Republic of Korea² Department of Biochemistry, College of Medicine, Chung-Ang University, Seoul, Republic of Korea³ Department of Home Economics Education, Graduate School, Korea University, Seoul, Republic of Korea
56. **#1102 OAT BETA-GLUCAN AS ADJUNCTIVE NUTRITIONAL THERAPY IN ACTIVE ULCERATIVE COLITIS: CLINICAL AND INFLAMMATORY OUTCOMES OF A 28-DAY INTERVENTION**
Joanna Harasym *¹, Alicja Zalecińska², Łukasz Kopiasz³, Katarzyna Dziendzikowska³, Joanna Gromadzka-Ostrowska³
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57. **#1152 UNLOCKING THE ANTIDIABETIC POTENTIAL OF VIBURNUM OPULUS (EUROPEAN CRANBERRYBUSH) BARK: IMPACT OF EXTRACTION STRATEGIES ON ENZYME INHIBITORY ACTIVITY**
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58. **#1201 EFFECT OF A MANGO- AND CHIA-BASED BEVERAGE ON GUT MICROBIOTA IN CHILDREN WITH EXCESS WEIGHT: STUDY DESIGN AND IMPLEMENTATION PROGRESS**

Walter Sandoval, Guiomar Viveros, Julieta Mendez, Gladys Estigarribia * , Gloria Gonzalez Universidad Nacional de Caaguazu, Facultad de Ciencias de la Salud

59. **#1223 BRIDGING THE FIBRE GAP: WHERE DID WE GO WRONG?**

Sushil Dhital *

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60. **#1234 QUALITY AND FUNCTIONAL CHARACTERISTICS OF DAIRY PRODUCTS SUPPLEMENTED WITH FERMENTED PHILIPPINE INDIGENOUS FRUITS: RUBUS ROSIFOLIUS AND MUNTINGIA CALABURA**

Dana Sophia Ysabel A. Fernandez, Bhea Patrice D. Aquino, John Joshua R. Javier, Dandro L. Sosa, Rona Camille Lizardo-Agustin *

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61. **#1251 BEYOND ANTIOXIDANT: UNLOCKING THE FULL POTENTIAL OF A-TOCOPHEROL FOR HUMAN HEALTH AND PLANT ADAPTATION TO ENVIRONMENTAL STRESSES**

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62. **#1284 FERMENTATION OF TRADITIONAL TURKISH COFFEE WITH SCOBY**

Ayşe Muslu Aykoc *

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63. **#1330 AVOTASTIC OAT BUNS: THE DEVELOPMENT AND SENSORY ACCEPTABILITY OF HEART-FRIENDLY SNACK BUNS INTENDED FOR ADULTS (20-59 YEARS OLD) WITH HYPERTENSION AND DYSLIPIDEMIA**

Clariza Angela Arbiló *, Adrienne Gylle Alexie S. Fernandez, Ma. Camille R. Quiapos, Claire Anne Y. Santiago, Stephanie Reign T. Villanueva

University of Santo Tomas

64. **#1349 VALORIZATION OF SOYBEAN HULLS THROUGH THE DEVELOPMENT OF FOOD-GRADE PECTIN-ALGINATE HYDROGELS**

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65. **#1360 COMPARATIVE EFFECTIVENESS OF FERROUS SULFATE VERSUS FERROUS FUMARATE IN YINGYANGBAO FOR IMPROVING ANEMIA IN INFANTS**

Lijuan Wang * , Yifan Xu, Yanbin Tang, Mengyao Zhang, Jian Huang

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66. **#1382 HESPERETIN AMELIORATES BRAIN AGING BY RESTORING CIRCADIAN GENE EXPRESSION AND ATTENUATING NEUROINFLAMMATION IN D-GALACTOSE-INDUCED AGING MICE**

Minkyong Lee, Suhyeon Lee, Yumin Sim, Eunju Kim *

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67. **#1387 EFFECTS OF BAICALIN ON MITOCHONDRIAL FUNCTION AND CIRCADIAN REGULATION IN DEXAMETHASONE-INDUCED SKELETAL MUSCLE ATROPHY**

Suhyeon Lee * , Yumin Sim, Minkyong Lee, Eunju Kim

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68. **#1391 SYNTHESIS OF TRIBUTYRIN AND TRIPROPIONIN AND THEIR ALLEVIATIVE EFFECTS ON COLITIS AND GUT MICROBIOTA IN MICE**

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69. **#1408 FUCOIDAN REGULATES THE ABSORPTION AND METABOLISM OF NICOTINAMIDE RIBOSIDE WHEN SUPPLEMENTED IN A FUNCTIONAL RICE FLOUR**

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70. **#1417 FEEDING THE CLOCK: HOW CHRONONUTRITION FIGHTS JET LAG, CIRCADIAN DISRUPTION, AND NEURODEGENERATION**

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University

71. **#1431 DIGESTION AND FECAL FERMENTATION BEHAVIOR OF AMPELOPSIS GROSSEDENTATA POLYSACCHARIDE AND ITS MODULATION ON HUMAN GUT MICROBIOME**

Lu Xu * , Kailin Li, Tim-fat Shum, Jiachi Chiou The Hong Kong Polytechnic

University

72. **#1436 POMEGRANATE ELLAGITANNIN-RICH EXTRACT IMPROVES CHOLESTEROL METABOLISM THROUGH GUT MICROBIOTA-MEDIATED BILE ACID REMODELING**

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73. #1460 MOLECULAR INTERACTIONS GOVERNING THE PHYSICOCHEMICAL, NUTRITIONAL AND SENSORIAL PROPERTIES OF MILK-TEA SYSTEMS

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74. #400 EFFECTS OF CELL DISRUPTION ON THE BIOACCESSIBILITY OF FRACTIONATED AUXENOCHLORELLA PROTOTHECOIDES DURING IN VITRO DIGESTION

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75. #458 COMPARATIVE GENOMIC ANALYSIS REVEALING DISTINCT ACID TOLERANCE MECHANISMS IN LACTIPLANTIBACILLUS PLANTARUM TMA126 AND KCCP 11859

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76. #523 ENHANCING PROBIOTIC FUNCTIONALITY USING A PEACH KERNEL OIL-BASED DOUBLE EMULSION SYSTEM

Anand Kumar Sethukali * , Ling Zhi Cheong, Said Ajlouni, Senaka Chandima Ranadheera

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77. #1014 WHEN FOOD GOES BAD: STUDYING BIOFILM FORMATION TO REDUCE FOOD SPOILAGE AND EXTEND SHELF LIFE

Xue Zhao * ¹, John Harold Nataño¹, Laura Nolan^{1,2} ¹ Singapore Centre for Environmental Life Sciences Engineering, Nanyang Technological

University, Singapore ² *School of Biological Sciences, Nanyang Technological University, Singapore*

78. **#1204 CHOLESTEROL-LOWERING EFFECTS OF BIFIDOBACTERIUM BREVE IDCC 4401(BBR 4401): INTEGRATED PRECLINICAL AND CLINICAL EVIDENCE**
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Department of Microbiology, College of Medicine, Dongguk University, 123-Dongdaero, Gyeongju, 38066, Republic of Korea
79. **#1476 HEAT-INACTIVATED BIFIDOBACTERIUM BREVE 207-1 PREVENTS GLUCOSE METABOLISM DETERIORATION IN PATIENTS WITH TYPE 2 DIABETES MELLITUS: A RANDOMIZED CONTROLLED TRIAL**
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80. **#1471 LUTEOLIN STABILIZES EPHX1 AND ENGAGES AN ARACHIDONIC ACID-PPAR-ACSL4 AXIS ASSOCIATED WITH LIPID PEROXIDATION AND MLKL SIGNALING IN GASTRIC CANCER**
Huan Zhang * , Ke Tao, Guiju Sun, Shaokang Wang
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81. **#1472 MULTI-OMICS INSIGHTS INTO THE PROTECTIVE EFFECTS OF SALIDROSIDE AGAINST HYPERURICEMIA-ASSOCIATED LIVER-KIDNEY METABOLIC DYSFUNCTION IN RATS**
Wenqian Tang * , Haojing Chang, Shaokang Wang, Guiju Sun
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82. **#1481 WHEN FOOD SYNERGY BREAKS: FAILURE-MODE MAPPING AND A STAGE-GATED EVIDENCE PIPELINE FOR FUNCTIONAL FOOD BIOACTIVE COMBINATIONS**
Chang Hyung Lee *
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83. **#1483 QUALITY AND FUNCTIONAL CHARACTERISTICS OF DAIRY PRODUCTS SUPPLEMENTED WITH FERMENTED PHILIPPINE INDIGENOUS FRUITS: RUBUS ROSIFOLIUS AND MUNTINGIA CALABURA**
Rona Camille Lizardo-Agustin * , Dana Sophia Ysabel Fernandez, Bhea Patrice Aquino, John Joshua Javier, Dandro Sosa
Institute of Food Science and Technology, College of Agriculture and Food Science, University of the Philippines Los Baños, College, 4031 Laguna, Philippines
84. **#1484 FUNCTIONAL NUTRITIONAL INTERVENTIONS ATTENUATE MUSCLE DECLINE AND MODULATE GUT MICROBIOTA DURING AGING**

Siying Tu * , Xiaoyu Hao, Shan xu, Hui Xia, Liao Wang, Shaokang Wang, Guiju Sun

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85. #1485 FUNCTIONAL NUTRITIONAL INTERVENTIONS DIFFERENTIALLY MODULATE ADIPOSE REMODELING AND METABOLIC HEALTH

HSiying Tu * , Shan Xu, Xiaoyu Hao, Hui Xia, Liao Wang, Shaokang Wang, Guiju Sun

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86. #1504 HEAT-INACTIVATED BIFIDOBACTERIUM BREVE 207-1 IMPROVES GLUCOSE METABOLISM IN TYPE 2 DIABETES MELLITUS PATIENTS: A RANDOMIZED CONTROLLED TRIAL

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87. #1505 A-LINOLENIC ACID-RICH PERILLA OIL IMPROVES SARCOPENIC OBESITY IN MICE AT DIFFERENT LIFE STAGES VIA MODULATING ENERGY SUBSTRATE UTILIZATION

Tianyu Wu * , Cui Huang, Jiongnan Wang, Wang Liao, Guiju Sun

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88. #1506 PROTEIN CONTENT AND AMINO ACID COMPOSITION OF A HIGH-PROTEIN BEVERAGE MADE FROM DIFFERENT PROTEIN POWDERS FOR OLDER ADULTS

Vannizsa Ramas * , Carissa Saldaña-Tanda, Czarlyn April Joy Mendoza-Cela, Anna Katrina Loberiano, Gyle Tampil, John Lester Ramirez, Francesca Louise Garcia

Department of Science and Technology - Food and Nutrition Research Institute

89. #1507 COCONUT-BASED CEREAL MIX AS SUPPLEMENTAL FEEDING ALTERNATIVE FOR SCHOOL-AGE CHILDREN

Vannizsa Ramas * , Carissa Saldaña-Tanda

Department of Science and Technology - Food and Nutrition Research Institute

90. #1508 NUTRITIONAL PROFILE AND BIOLOGICAL VALUE OF A BEVERAGE POWDER MIX FOR OLDER ADULTS

Vannizsa Ramas * , Carissa Saldaña-Tanda, Czarlyn April Joy Mendoza-Cela, Gyle Tampil, John Lester Ramirez

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91. #1514 EFFECTS OF PHYTOSTEROLS WITH PHOSPHOLIPIDS ON BLOOD LIPIDS IN OVERWEIGHT ADULTS WITH DYSLIPIDEMIA: A RANDOMIZED CONTROLLED TRIAL

Wei Yan * , Ligang Yang, Guiju Sun

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92. #1515 PENTADECANOIC ACID REGULATES MICROBIOTA-METABOLISM AXIS AGAINST CHRONIC HEPATIC FIBROSIS

Peixuan Tian * 1, Hui Xia¹, Jing Sui¹, Evan Yi-Wen Evan Yi-Wen², Yating Chen²

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93. #1516 GANODERMA LUCIDUM-DERIVED EXTRACELLULAR VESICLES AMELIORATE CHRONIC OBSTRUCTIVE PULMONARY DISEASE BY SUPPRESSING INFLAMMATORY RESPONSES

Peixuan Tian * , Hui Xia, Jing Sui

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94. #1517 HIGH-INTENSITY ULTRASOUND FUNCTIONALIZATION OF BROCCOLI BY-PRODUCT PROTEIN CONCENTRATE FOR DEVELOPMENT OF A PROTEIN-RICH INSTANT SOUP MIX

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POSTER PRESENTATIONS

Theme : SUSTAINABLE FOOD SYSTEMS AND GLOBAL FOOD SECURITY

Date 28.10.2026

Time : 0830-1600

Venue : Hall 5

(Please note : Installation: 1700-1800hrs (5:00 pm–6:00 pm) on 27 Oct 2026
Removal: 1600–1700 hrs (4:00 pm–5:00 pm) on 28 Oct 2026)

Food Systems and Climate Change

**95. #219 CELL AND MATERIAL DESIGN FOR CELL BASED FOODS:
PRINCIPLES AND PLATFORM TECHNOLOGIES**

Sungkwon Park * , Bosung Kim

Department of Food Science and Biotechnology, Sejong University

**96. #244 THE BITTER TRUTH: PROP TASTER STATUS, NEOPHOBIA,
AND PREFERENCE IN RELATION TO ATTITUDE TOWARD
ALTERNATIVE FOODS**

**Airisse Rae Basinang, Mary Michelle Velasquez * , Casiana Blanca
Villarino**

*Food Application and Sensory Laboratory, Department of Food Science and Nutrition,
College of Home Economics, University of the Philippines Diliman*

**97. #486 PRODUCTION-SIDE VULNERABILITY AND CONSTRAINED
RESILIENCE UNDER DROUGHT STRESS IN CHINA'S GRAIN
SYSTEM**

Jie Luo * , Tracy Bradfield, Thia Hennessy, Mary McCarthy

Cork University Business School, University College Cork, Cork, Ireland

**98. #520 ENVIRONMENTAL INFLUENCE ON THE NUTRITIONAL
COMPOSITION, ANTIOXIDANT ACTIVITY, AND CONSUMER
ACCEPTABILITY OF HYDROPONIC SWEET BASIL (OCIMUM
BASILICUM L.): A HIGHLAND-LOWLAND COMPARISON**

**Sook Wah Chan * ¹, Yu Xin Fong Siow², Lye Yee Chew¹, Yen Teng Wong²,
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**99. #637 NUTRITION-ORIENTED LIFE CYCLE ASSESSMENT OF
MUNG BEAN AND LENTIL PROTEINS**

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100. #755 LIFE CYCLE ASSESSMENT OF PLANT PROTEINS USING PROTEIN QUALITY-RELATED FUNCTIONAL UNITS

Yuchen Ma * ¹, Qiming Wu², Yi Lin³, Caili Fu⁴, Dejian Huang⁵

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101. #1046 DEVELOPMENT OF A LOW-COST CULTURE MEDIUM FOR THE COMMERCIAL PRODUCTION OF PORPHYRIDIUM CRUENTUM AS A SOURCE OF PHYCOERYTHRIN

Florencia Belén Cáceres-Ferroni * , María Salinas-García, Gabriel Acién, Emanuele Viviano, Tomás Lafarga

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Circular Economy and Zero waste Approaches

102. #38 ZERO-WASTE VIRGIN COCONUT OIL (VCO) PROCESSING WASTE THROUGH UPCYCLING (VCØ-UP): A FRAMEWORK FOR BIOCIRCULAR FOOD SYSTEM

Casiana Blanca Villarino *

Food Application and Sensory Laboratory, Department of Food Science and Nutrition, College of Home Economics, University of the Philippines-Diliman

103. #39 A ZERO-WASTE APPROACH TO SNACK BAR FORMULATION: UTILISING DRY-FRACTIONATED DEFATTED CAKE FROM DURUM WHEAT MILLING BY-PRODUCTS

Antonella Pasqualone * , Vittoria Latrofa, Francesca Vurro, Davide De Angelis, Francesco Caponio

University of Bari, Department of Soil, Plant and Food Science, Bari, Italy

104. #45 UPCYCLING COCONUT RESIDUE VIA HOT WATER EXTRACTION: TECHNO-FUNCTIONAL DIETARY FIBER FOR FOOD APPLICATIONS

Mary Michelle Velasquez, Casiana Blanca Villarino * , Jin Mark Pagulayan

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105. #243 VALORIZATION OF PHILIPPINE SQUASH (CUCURBITA MOSCHATA DUCHESNE) BY-PRODUCTS FOR FUNCTIONAL COMPOSITE FLOUR DEVELOPMENT: A REVIEW

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106. #259 ATMOSPHERIC COLD PLASMA TREATMENTS ON AQUAPONIC WASTEWATER FOR ENHANCED MICROALGAL GROWTH

Kuan-Chen Hsieh * ¹, Jen-Yi Huang²

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107. #264 IMPROVING FOOD WASTE RECYCLING WITH BLACK SOLDIER FLY LARVAE

Adrian Fuhrmann¹, Moritz Gold¹, Nalini Puniamoorthy², Alexander Mathys *

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108. #268 VALORIZATION OF BLUE SWIMMING CRAB (PORTUNUS PELAGICUS) SHELL WASTE FOR CHITOSAN EXTRACTION

Aleeya Mari Garcia * , Jelynn Tamayo, Ara Fatima Carbonera, Anna Rina Evangelista-Albacea

Institute of Food Science and Technology, University of the Philippines Los Baños

109. #369 EVALUATING SPENT TEA AND PEANUT SKIN BLENDS AS SUSTAINABLE SUBSTRATES FOR PEARL OYSTER MUSHROOM PRODUCTION

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110. #370 AGRO-INDUSTRIAL VALORISATION OF PEANUT SKIN AND MOROMI ON PLEUROTUS OSTERATUS MYCELIAL COLONISATION

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Singapore, Bezos Centre for Sustainable Proteins, Science Drive 2, Singapore, 117542, Singapore

111. #411 UPCYCLING OF SHIITAKE (LENTINULA EDODES) RESIDUES VIA KOMBUCHA-TYPE MIXED FERMENTATION: A SUSTAINABLE STRATEGY TO ENHANCE BIOACTIVE COMPOUNDS AND ANTIOXIDANT POTENTIAL

Bruna Samiri Barbosa Maciano¹, Jaqueline Ferreira Silva², Jessyca Caroline Rocha Ribas * ², Fernando Antônio Anjo³, Paula Toshimi Matumoto Pintro²

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112. #417 ENHANCING POLYPHENOL RECOVERY AND ANTIOXIDANT ACTIVITY FROM PILI (CANARIUM OVATUM, ENGL.) FRUIT POMACE THROUGH OPTIMIZED MICROWAVE – ASSISTED EXTRACTION

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113. #465 CIRCULAR BIOPROCESSING: A CASE STUDY OF SPENT MEDIA AND SPENT MICROBIAL BIOMASS RECYCLING IN A ZERO-WASTE FERMENTATION PROCESSES WITH UMBELOPSIS ISABELLINA

Kah Yin Lee * , Christian Hermansen, Khanijou Jasmeet Kaur, Yoganathan Kanagasundaram, Sreenivasa Reddy Puniredd Singapore

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114. #506 EFFECT OF ROASTING TEMPERATURE AND TIME ON THE PHYSICOCHEMICAL PROPERTIES AND CONSUMER ACCEPTABILITY OF CAFFEINE-FREE COFFEE SUBSTITUTE FROM COCONUT RESIDUE

Mary Antonette Cuachon * , Jin Mark Pagulayan, Mary Michelle Velasquez, Casiana Blanca Villarino

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115. #515 EFFECT OF COCONUT FLOUR AND WHEAT FLOUR FORMULATIONS ON THE PHYSICO-CHEMICAL AND CONSUMER ACCEPTABILITY OF KABABAYAN BREAD (FILIPINO MUFFINS)

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- 116. #761 FUNCTIONAL CHARACTERISTICS OF UPCYCLED AVOCADO SEED STARCH AND ITS EFFECTS ON PHYSICOCHEMICAL AND STORAGE PROPERTIES OF SET-TYPE YOGHURT**
Winnie Nyonje * ¹, Elizabeth Wafula¹, Esmanur Ilhan², Willis Owino¹, Mecit Oztop²
Jomo Kenyatta University of Agriculture and Technology ² *Middle East Technical University (METU)*
- 117. #784 INTEGRATION OF EMERGING TECHNOLOGIES FOR THE PRODUCTION OF DEHYDRATED EDIBLE JELLYFISH IN A ZERO-WASTE BIOREFINERY FRAMEWORK**
Oliver Schlueter * , Nader Marzban, Holger Kuehnhold, Luma Rossi Ribeiro, Marios Psarianos
Leibniz Institute for Agricultural Engineering and Bioeconomy (ATB)
- 118. #788 ADVANCING SUSTAINABLE FOOD SYSTEMS WITH MOBILE FRUIT PROCESSING: A FEASIBILITY STUDY ON UPCYCLING UNDERUTILIZED PRODUCE IN GEORGIA**
Yi Li * , James P. Gratzek, Joseph G. Usack
Department of Food Science & Technology, University of Georgia
- 119. #805 UPCYCLING COFFEE CASCARA INTO INSTANT BEVERAGE INGREDIENTS: A SUSTAINABLE APPROACH FOR BY-PRODUCT VALORIZATION**
Marileusa D. Chiarello * ¹, Aryane Ribeiro Oliveira¹, Amanda Felipe Reitenback¹, Livia de Lacerda de Oliveira²
University of Brasília, Department of Pharmacy, Brasília, Brazil ² *University of Brasília, Department of Nutrition, Brasília, Brazil*
- 120. #839 GRAPE POMACE FLOUR AS A SOURCE OF NUTRIENTS AND PHENOLIC COMPOUNDS**
Tatiane de Oliveira Xavier Machado * ¹, Faezeh Fathi², Maria Beatriz P. P. Oliveira², Cláudio Dariva³, Eliana B. Souto⁴
Department of Agroindustry, Federal Institute of Sertão Pernambucano, Petrolina, Brazil ² *REQUIMTE/LAQV, Department of Chemical Sciences, Faculty of Pharmacy, University of Porto, Porto, Portugal* ³ *Process Engineering Program, University of Tiradentes, Farolândia, Sergipe, Brazil.* ⁴ *School of Chemical and Bioprocess Engineering, University College Dublin, Belfield, Dublin, Ireland*
- 121. #976 A-MAIZE-ING WASTE: A BIOCIRCULAR ECONOMY FRAMEWORK FOR THE PHILIPPINE CORN INDUSTRY**
Gerieka Anapi * ¹, Elaine Sanieel², Casiana Blanca Villarino¹
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- 122. #978 OPTIMIZATION OF SOLVENT-BASED OIL EXTRACTION FROM MIXTURES OF GRAPE AND MAQUI BIOWASTE PRETREATED WITH HIGH HYDROSTATIC PRESSURE**

Jose Miguel Bastias Montes * ¹, Monserrat Toloza Mora², Jaime Ortiz Viedma³, Horacio Fraguera Meissimilly¹, Yarleicy Mercado Murillo⁴

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123. #1007 INDUSTRY MOTIVATIONS AND FUTURE PATHWAYS FOR HIGHER-VALUE UTILISATION OF PELAGIC FISH PROCESSING SIDE-STREAMS IN FRANCE, NORWAY AND POLAND

Tomasz Kulikowski * ¹, Olga Szulecka¹, Ida-Johanne Jensen², Eva Falch²

National Marine Fisheries Research Institute Department of Fisheries Economics ² Norwegian University of Science and Technology Department of Biotechnology and Food Science

124. #1359 MICROALGAE AS PROTEIN-RICH FOOD BIOMASS – CHALLENGES AND OPPORTUNITIES

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125. #1428 DEVELOPMENT OF SUSTAINABLE TREATMENT METHODS TO INCREASE RESISTANT STARCH CONTENT IN THE FABA BEAN STARCH FRACTION

Niina Kelanne * , Tuija Peltomäki, Taru Kariniemi, Martin Ramos Diaz, Sari Mäkinen

Natural Resources Institute Finland

126. #1492 BERRY POMACE AS AN UPCYCLED FUNCTIONAL INGREDIENT IN BAKERY PRODUCTS: A RAPID STRUCTURED REVIEW OF NUTRITIONAL AND TECHNOLOGICAL EFFECTS

Albina Oblitsova *

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POSTER PRESENTATIONS

Theme : NUTRITION, POLICY, CLASSIFICATION AND PUBLIC HEALTH

Date 28.10.2026

Time : 0830-1600

Venue : Hall 5

(Please note : Installation: 1700-1800hrs (5:00 pm–6:00 pm) on 27 Oct 2026
Removal: 1600–1700 hrs (4:00 pm–5:00 pm) on 28 Oct 2026)

Dietary Guidelines and Public Health Nutrition

127. #301 THE ROLE OF MASTICATION IN SHAPING MOOD AND COGNITIVE PERFORMANCE

YINYING LIU * ¹, Jianshe Chen², Weibiao Zhou^{3 1} a.

176. *Department of Food Science and Technology, National University of Singapore, ² Science Drive 2, Singapore 117543, b. Singapore Institute of Food and Biotechnology Innovation (SIFBI), Agency for Science, Technology and Research (A*STAR), ³¹ Biopolis Way ² Singapore Institute of Food and Biotechnology Innovation (SIFBI), Agency for Science, Technology and Research (A*STAR), ³¹ Biopolis Way, #04-01 Nanos, Singapore 138669 ³ Department of Food Science and Technology, National University of Singapore, ² Science Drive 2, Singapore 117543*

177. #743 TOWARDS SUSTAINABLE DIETS ACROSS DIVERSE POPULATION GROUPS

Claudia Lazarte * , Ellen Trolle National Food

Institute, Technical University of Denmark (DTU), Kongens Lyngby, Denmark

178. #852 TITLE: ENHANCING CHILD NUTRITION AND FOOD SAFETY IN THE CHILD AND YOUTH CARE CENTRES (CYCCS): POST-IMPLEMENTATION INSIGHTS FROM KWAZULU-NATAL, SOUTH AFRICA

Mumsy Chibe *

University of South Africa

180. #1094 THE ASSOCIATIONS OF DIETARY PATTERNS WITH MUSCLE HEALTH AND FUNCTIONAL FITNESS IN THE HONG KONG HEALTHSPAN PROJECT

Yu Nan Chen * , Lai Ling Hui

Department of Food Science and Nutrition, The Hong Kong Polytechnic University, Hong Kong SAR, China.

182. #1210 NUTRITIONAL QUALITY OF FOODS FEATURING CHILD-DIRECTED MARKETING STRATEGIES BEFORE AND AFTER THE IMPLEMENTATION OF BRAZILIAN FRONT-OF-PACKAGE LABELING REGULATIONS

Sarah Polezi, Gabriela Barreiro Bergamin, Luiza Ximenez, Veridiana de Rosso * Federal

University of São Paulo

184. #1352 PAST, PRESENT AND THE FUTURE OF LARGE-SCALE FOOD FORTIFICATION IN NIGERIA

Salisu Maiwada Abubakar *

Nutrition and Dietetics Unit, Department of Biochemistry and Africa Center of Excellence for Population Health and Policy (ACEPHAP), Bayero University, Kano - Nigeria.

186. **#1399 INFLUENCE OF TIMED AND TARGETED COUNSELLING ON MATERNAL HEALTH SERVICES AND PRACTICES IN UGANDA**

Faith Namayengo Muyonga * ¹, Joweria Namboozee², Daniel Hendry Ruma², James Kimmula³

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187. **#1402 ASSOCIATION BETWEEN PROTEIN INTAKE ADEQUACY AND PREDIABETIC GLYCEMIC INDICATORS AMONG KOREAN ADULTS**

Yechan Lee, Meeyoung Kim, Eunju Kim * , Je-Hyuk Lee

Department of Food and Nutrition, Kongju National University, Yesan, Korea

188. **#1403 CHARACTERISTICS OF DIETARY PROTEIN SOURCES AND GLYCEMIC METABOLIC RISK IN KOREAN ADULTS**

Yechan Lee, Eunju Kim * , Meeyoung Kim, Je-Hyuk Lee

Department of Food and Nutrition, Kongju National University, Yesan, Korea

R&D Support for Nutrition and Function-related labeling and claims and Food Classification Systems for health and safety communication

190. **#779 STARCH-EGCG COMPLEX ALLEVIATES GLYCOGEN FRAGILITY IN DB/DB MICE VIA GUT MICROBIOTA-MEDIATED BILE ACID METABOLISM AND THE FXR-GBE/GYS PATHWAY**

Xinyi Deng * , Cheng Li

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Global Nutrition, Food Security, and Policy

194. **#667 EXPLORING UNDERUTILIZED LEGUMES AS SUSTAINABLE PROTEIN SOURCES FOR STRUCTURALLY AND NUTRITIONALLY OPTIMIZED PLANT-BASED MEAT ANALOGUES**

Malsha Dinali * ¹, Isuru Wijesekara², Rumesh Liyanage³, Benu Adhikari¹, Lisa Newman¹, Mayumi Silva¹, Jayani Chandrapala¹

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195. **#937 IMPACT OF PROP TASTER STATUS ON FOOD PREFERENCES AND NEOPHOBIA TOWARD ALTERNATIVE PROTEINS OF FILIPINO ADULTS: INITIAL FINDINGS**

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198. **#1199 KNOWLEDGE, ATTITUDES, AND PRACTICES OF FOOD INDUSTRY PROFESSIONALS TOWARD RABBIT MEAT UTILIZATION IN FILIPINO CUISINE: IMPLICATIONS FOR SUSTAINABLE PROTEIN DIVERSIFICATION**

Adrian Paul Basilio * ¹, Ephraimuel Jose Abellana²

Instructor, Department of Food Science and Nutrition, University of the Philippines, Diliman ² Cluster Dean, Undergraduate and Graduate Studies School of Tourism School of Hospitality Management School of Food Science and Technology Philippine Women's University, Manila City

199. **#1309 A PLACE BASED DIETARY BIOMARKERS TO INFORM THE NUTRITION POLICY**

Manik Puranik * ¹, Gunter Kuhnle², Carol Wagstaff²

Dr ² Prof

Clean label initiatives and supply chain regulation and regulatory adaptation under the One Health framework

200. **#65 ORGANIC ACID PRE-TREATMENT AS A CLEAN-LABEL ALTERNATIVE TO SULFITE IN OSMOTICALLY DEHYDRATED PHILIPPINE CARABAO MANGO (MANGIFERA INDICA L.)**

Gerieka Anapi * ¹, Ma. Patricia Azanza¹, Guiller Dartin Canapi², Ezra Gabrielle Cacayan², Gina Abrera²

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201. **#1154 ORGANIC ACID PRE-TREATMENT AS A CLEAN-LABEL ALTERNATIVE TO SULFITE IN OSMOTICALLY DEHYDRATED PHILIPPINE CARABAO MANGO (MANGIFERA INDICA L.)**

Gerieka Anapi * ¹, Ezra Gabrielle Cacayan², Guiller Dartin Canapi², Ma. Patricia Azanza¹, Gina Abrera²

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POSTER PRESENTATIONS

***Theme : FOOD PACKAGING INNOVATIONS AND
ENVIRONMENTAL IMPACT***

Date 28.10.2026

Time : 0830-1600

Venue : Hall 5

*(Please note : Installation: 1700-1800hrs (5:00 pm–6:00 pm) on 27 Oct 2026
Removal: 1600–1700 hrs (4:00 pm–5:00 pm) on 28 Oct 2026)*

Intelligent and Smart Packaging

203. **#280 WIRELESS RADIO-FREQUENCY IDENTIFICATION (RFID) SYSTEM FOR SMART POST-HVEST ETHYLENE GAS DETECTION**
Dibakar Saha *, Jaspreet Kaur, Kanishka Bhunia
Agricultural and Food Engineering Department, Indian Institute of Technology Kharagpur, Kharagpur, West Bengal, India
205. **#1144 CAROTENOIDS IN ACTIVE AND INTELLIGENT FOOD PACKAGING: A TECHNOLOGICAL PROSPECTION OF SUSTAINABLE INNOVATIONS**
Maria Lua dos Reis Bento ¹, Giovanna Esperidião dos Santos Pereira ¹, Talita Souza Carmo * ²
University of Brasília, Chemistry Institute — Brasília, 70910-900, Brazil. ² University of Brasília, Institute of Biological Sciences — Brasília, 70910-900, Brazil

Biodegradable and Sustainable Packaging Materials

207. **#291 DEVELOPMENT OF ACTIVE FILM FROM CHITOSAN INCORPORATED WITH HERBAL EXTRACTS FOR EXTENDING THE SHELF LIFE OF MEAT**
P.W.M.N. Fernando *, O.D.N.A. Perera
Department of Food Science and Technology, Faculty of Livestock, Fisheries and Nutrition, Wayamba University of Sri Lanka, Makandura, Gonawila, 60170, Sri Lanka
211. **#464 BIODEGRADABLE STARCH FILMS WITH FINGER LIME PEEL ANTIOXIDANT EXTRACTS**
Thaiza Serrano Pinheiro de Souza * ¹, Ziming Liu ², Alberto Baldelli ³
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212. **#489 PREPARATION OF NANO-CHITOSAN LOADED WITH ELDERBERRY ANTHOCYANINS: CHARACTERIZATION OF ADSORPTION KINETICS AND PHYSICOCHEMICAL PROPERTIES FOR SUSTAINABLE PACKAGING**
Haoze Ren *, Xiaoyu Luo
Beijing Normal-Hong Kong Baptist University, Zhuhai, 519087, China
215. **#549 HIGH YIELD BACTERIAL CELLULOSE FROM WASTE DERIVED CULTURE MEDIA FOR SUSTAINABLE FOOD PACKAGING**
Madara Jayanetti * ¹, Mauro Mocerino ², Wei Shan Cassandra Chong ², Weeraya Karnpanit ², Ranil Coorey ²

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216. **#562 PRODUCTION OF BIOPOLYMERS FROM FOOD WASTE: THE CASE OF ECUADOR**

Carlos Jadán Piedra * ¹, Francisco Demera Lucas ¹, Caroline Loor Moreira ¹, Felipe Jadán Piedra ², Nathaly Giler Intrigo ³

Escuela Superior Politécnica Agropecuaria de Manabí Manuel Félix López, Production Engineering Program, Calceta, 130350, Ecuador. ² *Universidad Técnica de Manabí, Department of Food Chemistry and Biotechnology, Faculty of Engineering and Applied Sciences, Portoviejo, 130105, Ecuador.* ³ *Universidad Técnica de Manabí, Department of Chemistry, Faculty of Basic Sciences, Portoviejo, 130105, Ecuador.*

217. **#801 SUSTAINABILITY GAPS IN INTELLIGENT AND ACTIVE FOOD PACKAGING: A GLOBAL PATENT LANDSCAPE ANALYSIS**

Frederico Ramaiana Carreno Ribeiro, Fernanda Gonsalves de Andrade, Natália Lima de Oliveira, Marileusa D. Chiarello *

University of Brasília, PROFNIT, Brasília, 70910-900, Brazil

218. **#991 BEYOND BIODEGRADATION: NATURAL DEEP EUTECTIC SOLVENT RECONSTITUTION OF MANDARIN PEEL PECTIN AND POLYMETHOXYFLAVONES INTO WATER-REPROCESSABLE ACTIVE PACKAGING FILMS**

Hongwei Wu * , Guomin Xiao

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221. **#1088 CELLULOSE BIOFILLERS FROM FRUIT PEELS FOR REINFORCING ALGINATE-BASED BIODEGRADABLE FILMS FOR FRESH-CUT VEGETABLE PACKAGING**

Yeon Ju Lee * , Young Hoon Jung

School of Food Science and Biotechnology, Kyungpook National University, Daegu, 41566, Republic of Korea

222. **#1177 DEVELOPMENT OF FLAT-DIE EXTRUDED POLYCAPROLACTONE (PCL)-CARRAGEENAN COMPOSITE FILMS AS A SCALABLE APPROACH FOR MARINE BIOPOLYMER-BASED FOOD PACKAGING.**

Harikrishnan manikyaparambil * ¹, Carlos Álvarez García ², Swarna Jaiswal ³, Amit K. Jaiswal ³, Shivani Pathania ¹

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223. **#1208 DEVELOPMENT OF CARBOXYMETHYL CHITOSAN/PULLULAN COMPOSITE EDIBLE FILMS INCORPORATED WITH ERICA MANIPULIFLORA EXTRACT FOR FOOD PRESERVATION**

Ümran İp ¹, Dilara Baz ², Arif Mermer * ³, Ronayi Coskun ²

*University of Health Sciences, Department of Biotechnology, İstanbul, 34668, Türkiye*² *University of Health Sciences, Faculty of Pharmacy, İstanbul, 34668, Türkiye*³ *University of Health Sciences, Department of Biomaterials, İstanbul, 34668, Türkiye*

224. **#1304 DEVELOPMENT OF ACTIVE FOOD PACKAGING BASED ON A CHITOSAN MATRIX REINFORCED WITH POLYPHENOL EXTRACT FROM THE TROPICAL RED MACROALGAE**

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POSTER PRESENTATIONS

Theme : AI, DATA SCIENCE AND DIGITAL TRANSFORMATION IN FOOD SYSTEMS

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Foodomics and Multi-Omics Approaches

226. #561 TRANSLATING BULK PROTEIN INTO BIOACTIVE POTENTIAL: A MULTI-SCALE EXPLORATION BASED ON HEMPSEED

Xuan Dong * ¹, Siew-Young Quek^{2 1} Food Science,

School of Chemical Sciences, The University of Auckland, Auckland, 1010, New Zealand ² Food Science, School of Chemical Sciences, The University of Auckland, Auckland, 1010, New Zealand; Riddet Institute, Centre of Research Excellence for Food Research, Palmerston North 4474, New Zealand

227. #626 OVERPRODUCTION OF A TRUNCATED CYCLOISOMALTOOLIGOSACCHARIDE GLUCANOTRANSFERASE FROM THERMOANAEROBACTER THERMOCOPRIAE IN ESCHERICHIA COLI

Jeong-Min Lee * ¹, Young-Min Kim², Young-Wan Kim^{1 1}

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228. #679 COMPUTATIONAL SCREENING OF LEVAN FRUCTOTRANSFERASE BASED ON ACTIVE SITE STRUCTURE SIMILARITY

Hyeon-Seok Jeong * , Young-Wan Kim

Department of Food and Biotechnology, Korea University, Sejong, South Korea

229. #721 A GENOMIC APPROACH TO THE BIOLOGICAL MINING OF THE INDIGENOUS NEW ZEALAND MUSHROOM HERICIUM NOVAE-ZEALANDIAE

Yuan Wen¹, Xuan Dong * ¹, Siew Young Quek^{2 1} Food Science,

School of Chemical Sciences, The University of Auckland, Auckland 1010, New Zealand ² *Food Science, School of Chemical Sciences, The University of Auckland, Auckland 1010, New Zealand, Riddet Institute, Centre of Research Excellence for Food Research, Palmerston North 4474, New Zealand*

230. #1068 IDENTIFICATION OF DIAGNOSTIC INDICATORS USING GENOMIC TOOLS TO SUPPORT DECISION-MAKING IN CHEDDAR CHEESE RIPENING

Élisabeth Robert * ¹, Marie-Hélène Lessard¹, Julien Chamberland¹, Marie-Claude Gentès², Steve Labrie¹ ¹ *Université Laval, Departement of food science, Quebec, Qc, Canada* ² *Saint-Hyacinthe Research and Development Centre, Agriculture and Agri-Food Canada, Saint-Hyacinthe, Qc, Canada*

231. #1110 ANTIOXIDANT AND ANTI-INFLAMMATORY POTENTIAL OF MYAGROPSIS MYAGROIDES: AN INTEGRATED STUDY OF EXTRACTION DIVERGENCE, UNTARGETED DUAL-MODE UPLC-MS/MS, AND NETWORK PHARMACOLOGY

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Artificial Intelligence for sensory and quality prediction

236. #332 A COLORIMETRIC AND PHOTOTHERMAL DUAL-MODE NANOZYME PLATFORM: MULTIMODAL MACHINE LEARNING GUIDED REAL-TIME FRESHNESS SENSING AND PREDICTING OF AQUATIC PRODUCTS UNDER CHALLENGING LIGHTING CONDITIONS

Jingqi Shen * , Weijia Zhang, Miaolin Duan, Zunying Liu, Fei Jia

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237. #406 DECODING THE UMAMI PROFILE OF TRADITIONAL FERMENTED SUFU: A HIGH-THROUGHPUT PREDICTION STRATEGY INTEGRATING PEPTIDOMICS, MACHINE LEARNING, AND VIRTUAL SCREENING

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239. #702 MACHINE LEARNING-BASED SENSORY QUALITY PREDICTION AND FLAVOR DRIVER IDENTIFICATION IN FERMENTED EDIBLE INSECT SEASONINGS

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240. #858 ENHANCING PORK FRESHNESS PREDICTION VIA RGB-TO-HYPERSPECTRAL RECONSTRUCTION UNDER VARYING LED ILLUMINATIONS

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242. #1418 A DUAL-RESPONSE COLORIMETRIC SENSOR ARRAY INTEGRATED WITH DEEP LEARNING FOR MOBILE INTELLIGENT FRESHNESS ASSESSMENT OF AQUATIC PRODUCTS

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243. #1526 CHEMOMETRIC AND MACHINE-LEARNING APPLICATIONS FOR FOOD CHARACTERISATION AND AUTHENTICATION

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AI driven analysis of food consumption and innovation

244. #59 FOOD INFORMATICS: LEVERAGING DATA AND KNOWLEDGE TO ADVANCE FOOD SYSTEMS

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245. #294 MACHINE LEARNING-BASED CLASSIFICATION OF WHEAT CULTIVARS UTILIZING MULTI-INSTRUMENTAL PHYSICOCHEMICAL ANALYSIS

Chanmin Sagong, Suyong Lee * Sejong University

247. #815 DIGITAL AND SPECTROSCOPIC INNOVATIONS FOR SUSTAINABLE FOOD QUALITY CONTROL UNDER FOOD INDUSTRY 4.0

Chyngyz Erkinbaev * , Yinka Sikiru

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248. #1036 DECODING CONSUMER SENTIMENT TOWARD EDIBLE INSECTS USING AI APPROACHING

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249. #1511 ARTIFICIAL INTELLIGENCE-GENERATED SENSORY RESPONSES TO NON-TRADITIONAL FLAVOR INGREDIENTS IN CHOCOLATE BROWNIES

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POSTER PRESENTATIONS

***Theme : EDUCATION, CAPACITY BUILDING AND WORK FORCE
TRANSFORMATION***

Date 28.10.2026

Time : 0830-1600

Venue : Hall 5

(Please note : Installation: 1700-1800hrs (5:00 pm–6:00 pm) on 27 Oct 2026
Removal: 1600–1700 hrs (4:00 pm–5:00 pm) on 28 Oct 2026)

Education, Capacity Building, and Workforce Transformation