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 INSTITITUTE 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 Jabłońska[1], Marika Bielecka[2], Katarzyna Przybyłowicz[1] [1]

   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. Tuckey[2], Sravani Gupta[3], Siew-Young Quek[4], Meng Wai Woo[1] [1]

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 Matsumura[2], Kiyota Sakai[3], Keita Okuda[3], Shotaro Yamaguchi[3] [1] 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 Hashimoto[2], Yuji Takemura[1], Yu Horiuchi[1] [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 Vianna[1], Gabriela Alves Macedo[2], Vanessa Alves[2], 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, Lebuh Silikon, 43400 Serdang, Selangor, Malaysia.

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

Kaciane Andreola[1], Edson Ribeiro Junior[1], Fernanda Vissotto[2], Mitie Sadahira[3], 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 Junior[1], Kaciane Andreola[1], Bruno Costa[2], Roseli Aparecida Ferrari[1], 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 Son[2], Chunggil Lee[3], Junkyu Park[3], Sanghyun Lee[2] [1]

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 Park[2], Yun-Jeong Choi[2], Mi-Jung Choi[3], 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 Dong[1], Da-Wen Sun[2], Brijesh Tiwari[1] [1]

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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 Wang[1], Jiewen Fu[1], Sreenivasa Reddy Puniredd[2], Dejian Huang[1] [1]

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

Donnalyn Imbas * [1], Maria Christina Ramos[2], Jadess Lorraine Vista[2], Mark Winston Ladrillo[2], 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 Fujimura[2], Nakako Katsuno[3] [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

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

30. **#611 DUAL MODELING FOR OPTIMIZATION OF COROSOLIC ACID EXTRACTION CONDITIONS FROM LAGERSTROEMIA SPECIOSA LEAVES USING RESPONSE SURFACE METHODOLORY 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 Yu[2], 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 Vijayakumar[2], Mahalakshmi Lakshmanan[2], Mahsa Majzoobi[3], Benu Adhikari[3], Anandharamakrishnan Chinnaswamy[4] [1]

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Thiruvananthapuram, 695019, Kerala, India, Academy of Scientific and Innovative Research (AcSIR), Ghaziabad, 201002, India

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 Jing[2], Dejian Huang[1] [1]

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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 nd 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 Benjakul[1], Kigen Takahashi[2] [1] International Center of Excellence in Seafood Science and Innovation (ICE-SSI), Faculty of Agro-Industry, Prince of Songkla

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 MAIILARD REACTION

Thom Van Nguyen * [1], Jie-Ting Geng[1], Thuy Thi Minh Le[2], Ha Thi Nhu Nguyen[2], 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 Slavica[1], Mojca Čakić Semenčić[1], Josipa Dukić[1], 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 Raghavan[2], Jin Wang[1] [1]

Department of Nutrition and Food Hygiene, School of Public Health, Southeast University, Nanjing 210009, China [2] Department of Bioresource Engineering, Faculty of Agricultural and Environmental Sciences, McGill University, 21111 Lakeshore Rd, Sainte-Anne-de-Bellevue, $H^9X^3V^9$, QC, Canada

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

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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 Jo[2], Yun Jo Jung[1], Ga On Park[1], Heon Sang Jeong[1] [1]

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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

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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

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

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

Qiaoyun Wei * [1], Jianhao Zhang[2], Jin Wang[1] [1]

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

Mariero Gawat * [1], Lovedeep Kaur[2], Jaspreet Singh[2], Mike Boland[2] [1]

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56. #1087 OPTIMISING COLD PLASMA-ACTIVATED MEDIA FOR MICROBIAL CONTROL

Steffi Thomas * [1], Sravani Gupta[2], Jonghyun Choi[3], Graham C. Fletcher[2], Phil Bremer[4] [1]

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57. #1111 BIOPRESERVATIVE ACTIVITY OF EXOPOLYSACCHARIDES PRODUCED BY LACTIC ACID BACTERIA FROM INDIGENEOUS FERMENTED FOODS ON THE SHELF LIFE OF CHERRY TOMATOES

AFOLABI OLUWATOYIN REBECCA *

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58. #1123 EXTENDING THE SHELF LIFE OF UNCURED FRESH SAUSAGE USING HERBAL EXTRACTS AND COLD PLASMA

Wieslaw Kopec * [1], Ewa Grzybowska[1], Anna Pudlo[2], Martyna Piesyk[1], Katarzyna Huras[1] [1]

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

59. #1136 DEVELOPMENT OF A MICROWAVE-ASSISTED CONTINUOUS VIBRO-FLUIDIZED BED DRYING SYSTEM FOR HIGH-VALUE SPICES

Ashish Bidkar * [1], JK Sahu[2] [1] Food and Bioprocess Engineering Group, Center for Rural Development and Technology, Indian

Institute of Technology Delhi [2] Indian Institute of Technology Delhi

60. #1156 CONSUMER ACCEPTANCE AND SAFETY OF 3DPRINTED CONFECTIONERY: INSIGHTS INTO MICROBIAL RISKS AND FUNCTIONAL–NUTRITIONAL QUALITY

Elohor O. Oisaemi * [1], Taiwo Esther Adewole[1], Tonna Ashim Anyasi[2], Kelechi Ojini[3], Oluwafemi Aina[3] [1] London Metropolitan

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

61. #1173 COMPARATIVE ANALYSIS OF CLASSICAL VS. CELL PELLETING INOCULATION ON PHYSICOCHEMICAL STABILITY AND MICROBIAL GROWTH IN KUMQUAT FERMENTATION

Turkan UZLASIR * [1], Pınar KADIROGLU[2], Gökay DİŞKEN[2], Hasim KELEBEK[2] [1] Alanya

University [2] Adana Alparslan Türkeş Science and Technology University

62. #1270 COMPARISON OF TWO PRETREATMENT STRATEGIES FOR MANNITOL FRACTIONATION FROM HIGH-ASH SEAWEED EXTRACTS USING SEQUENTIAL ION-EXCHANGE PURIFICATION

zhihang zhang * [1], Eugenia Mazzara[1], Yueying Xie[2], Brijesh Tiwari[1] [1]

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63. #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

64. #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

65. #1308 COMPARATIVE EVALUATION OF HYBRID DRYING TECHNIQUES FOR ORANGE FLESHED SWEET POTATO: DRYING KINETICS, QUALITY, THERMODYNAMIC ANALYSIS, AND COMPUTATIONAL FLUID DYNAMICS

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66. #1310 HIGH-HYDROSTATIC PRESSURE FOR MICROBIAL INACTIVATION AND SHELF-LIFE EXTENSION OF SOUS-VIDE BARRAMUNDI MEATS

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67. #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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68. **#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

69. **#1354 VIABILITY EVALUATION OF LYOPHILIZED PURE CULTURES OF ACETIC ACID BACTERIA PRODUCING PHILIPPINE NATA DE COCO**

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70. **#1375 INNOVATION IN THE METHOD OF HIGH-EFFICIENCY AND LOW-DAMAGE PHYSICAL MUTAGENESIS OF ACTIVE BIOMATERIAL MICROBIAL STRAINS**

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71. **#1380 ANTIMICROBIAL SCREENING OF NEPHROLEPIS EXALTATA EXTRACT AND ALGINATE FORMULATION FOR NATURAL FOOD PRESERVATION**

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72. **#1398 DEVELOPMENT OF INNOVATIVE PRODUCTS FOR THE PRODUCTION PROCESS OF FRUIT FILLINGS AND GELS**

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73. **#1400 APPLICATION OF GOLDEN CHLORELLA–STARCH INKS FOR 3D PRINTED DYSPHAGIA FOODS**

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74. **#1412 MICROWAVE ASSISTED EXTRACTION OF SESAME MEAL PROTEIN: INFLUENCE OF CONVENTIONAL AND GREEN EXTRACTION METHODS ON STRUCTURAL AND TECHNO-FUNCTIONAL PROPERTIES.**

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75. **#1479 COMPARATIVE EFFECTS OF THERMAL AND NON-THERMAL PROCESSING ON THE QUALITY, ANTHOCYANINS, AND VOLATILE PROFILE OF BLACK MULBERRY JUICE**

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76. #1485 FUNCTIONAL NUTRITIONAL INTERVENTIONS DIFFERENTIALLY MODULATE ADIPOSE REMODELING AND METABOLIC HEALT

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77. #1510 ALTERNATIVE PROTEIN SOURCE: OPTIMIZATION OF PIGEON PEA (CAJANUS CAJAN) PROTEIN EXTRACTION USING RESPONSE SURFACE METHODOLOGY

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78. #1512 EXTRACTION, CHARACTERIZATION, AND ANTIOXIDANT EVALUATION OF PROTEIN FROM CHENOPODIUM ALBUM L. LEAVES USING ULTRASOUND-ASSISTED TRI-PHASIC PARTITIONING TECHNIQUE

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79. #1513 TITLE: ADVANCEMENTS IN FOOD PROCESSING AND TECHNOLOGY: ENSURING SAFETY, QUALITY, AND SUSTAINABILITY IN MODERN FOOD SYSTEMS

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80. #831 INTEGRATED PRESSURIZED FLUID PROCESSING WITH ULTRASOUND FOR VALUE-ADDED PRODUCTS OF AGRI/FOOD BY-PRODUCTS

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81. #1541 INNOVATING THE FUTURE OF FOOD SCIENCE

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Process Innovation and Delivery Systems

82. #145 ENHANCED STABILITY AND BIOACCESSIBILITY OF MINOR GINSENOSIDES VIA NANOEMULSION AND MICROENCAPSULATION

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83. #152 NUTRITIONAL AND POTENTIAL HEALTH BENEFITS OF LACTOSE-FREE AND CITRUS-WASTE DIETARY FIBRE FORTIFIED ICE CREAM

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84. #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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85. #240 PALM OIL-FREE STRUCTURED LIPID BASES ANALOGOUS TO PALM SHORTENING FOR MARGARINE FORMULATIONS

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86. #362 EFFECT OF AUXENOCHLORELLA PROTOTHECOIDES INCORPORATION ON COOKING BEHAVIOUR, TEXTURE, AND COLOUR OF WHEAT NOODLES

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87. #516 STRUCTURE–FUNCTION RELATIONSHIPS IN LACTOSE–PROTEIN POWDERS: EFFECTS OF PROTEIN SOURCE AND MOISTURE-INDUCED PHYSICAL STATE ON INTERFACIAL FUNCTIONALITY

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88. #551 ENHANCING DIFFUSION-ASSISTED FORTIFICATION IN RICE THROUGH MICRO-PERFORATION: A KINETIC AND MASS TRANSFER STUDY

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89. #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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90. #762 ULTRASOUND-MODIFIED TARWI (LUPINUS MUTABILIS) PROTEIN AS A SUSTAINABLE WALL MATERIAL FOR IRON MICROENCAPSULATION

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91. #814 INFLUENCE OF OAK AGING ON THE SENSORY PROFILE AND TEMPORAL PERCEPTION OF 80% COCOA BEAN-TO-BAR CHOCOLATE

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92. #828 MICROENCAPSULATION OF PHENOLIC-RICH EXTRACT FROM DEFECTIVE COFFEE BEANS BY IONIC GELATION

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93. #851 ENHANCING AGRO-ECOLOGICAL RESILIENCE THROUGH ORGANIC PESTICIDE TRAINING AND DIGITAL INTEGRATION: A CASE STUDY OF WOMEN FARMERS IN GWAGWALADA, NIGERIA

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94. #864 RHEOLOGICAL, TRIBOLOGICAL, AND SPREADABILITY PROPERTIES OF CAROTENOID-ENRICHED BIGELS

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95. #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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96. #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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University [2] Hankyong National University

97. #1092 CORE-SHELL GEL STRATEGIES USING CELLULOSES AS A PROBIOTIC DELIVERY SYSTEM FOR ENHANCED GASTROINTESTINAL STABILITY

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98. #1121 EFFECTS OF PRE-PROCESSING ON THE DRY MILLING FRACTIONATION OF PEARL MILLET AND COWPEA: CHALLENGES IN PROTEIN SEPARATION

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99. #1211 MICROWAVE TREATMENT AND PHENOLIC COMPOUND INCORPORATION AS COMPLEMENTARY STRATEGIES TO TAILOR THE FUNCTIONALITY OF MAIZE STARCH

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100. #1281 pH-RESPONSIVE ALGINATE HYDROGELS DERIVED FROM FERMENTED UNDARIA PINNATIFIDA BY-PRODUCTS FOR CONTROLLED INTESTINAL DELIVERY OF BIOACTIVE COMPOUNDS

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101. #1370 IMPROVING PROCESS FOR EXTRACTING OLEOSOMES FROM PUMPKIN SEEDS: PHYSICAL STABILITY THROUGH HIGH-PRESSURE HOMOGENIZATION

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102. #1371 DRY FRACTIONATION AS A SUSTAINABLE ALTERNATIVE FOR PROTEIN CONCENTRATES PRODUCTION

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103. #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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104. #1548 A POROUS HYDROGEL-BIOFILM DELIVERY SYSTEM FOR ENHANCED INTESTINAL COLONIZATION OF PROBIOTICS AND TARGETED AMELIORATION OF AFLATOXIN B1-INDUCED ENTEROHEPATIC INJURY

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105. MUSHROOM β-GLUCAN-RESVERATROL NANOCARRIERS TARGET MICROGLIAL MITOCHONDRIA TO ATTENUATE NEUROINFLAMMATION VIA IMMUNOMETABOLIC REPROGRAMMING.

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106. #421 PRINT PARAMETERS SHAPE TEXTURE AND QUALITY IN 3D PRINTED CHICKPEA PROTEIN DYSPHAGIA FOODS

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Scaling Up Traditional Technologies

107. #74 SCALING UP TRADITIONAL FISH SALTING AND DRYING: A COMMUNITY-BASED PROCESS CONTROL FRAMEWORK FOR ARTISANAL SYSTEMS

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108. #428 DEVELOPMENT OF LOW-COST PROCESSING TECHNOLOGIES FOR THE PRODUCTION OF NUTRIENT-DENSE PUPURU WITH IMPROVED SAFETY AND QUALITY

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109. #566 LIQUID-LIQUID PHASE SEPARATION FOR FOOD SYSTEM

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110. #845 REFORMULATING TRADITIONAL PHUTU PAP BY PARTIALLY REPLACING NORMAL MAIZE WITH NIXTAMALIZED MAIZE.

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111. #887 SCALING UP TRADITIONAL DETARIUM SENEGALENSE FRUIT PROCESSING THROUGH THE LICKA'S PULPER-REFINER TECHNOLOGY

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Bio transformation and Functional Fermentation for Health

112. #50 FERMENTATION-DERIVED DIHYDROFERULIC ACID FROM RICE BRAN ATTENUATES DEXAMETHASONE-INDUCED MUSCLE DYSFUNCTION AND EXHIBITS DOSE-DEPENDENT NEURONAL DIFFERENTIATION RESPONSES

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113. #231 BEYOND TRADITIONAL TEMPEH: SYNERGISTIC EFFECTS OF R. ORYZAE AND R. BABJEVAE ON BIOACTIVE COMPOUNDS

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114. #312 RICE BRAN HYDROLYSATES AS A LOW-COST, BY-PRODUCT DERIVED SUBSTRATE FOR SINGLE-CELL PROTEIN PRODUCTION VIA MICROALGAE-YEAST CO-CULTIVATION

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115. #414 OAT SOLID-STATE FERMENTATION METABOLITE MODULATION: INSIGHTS FROM UNTARGETED 1H-NMR METABOLOMICS

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116. #420 DISCOVERY OF FOOD-RELEVANT MICROORGANISMS CAPABLE OF ACTIVE VITAMIN B12 BIOSYNTHESIS

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117. #644 EVALUATION OF S-ADENOSYLMETHIONINE (SAM) AND RELATED METABOLITES IN SAKE KASU PRODUCED BY DIFFERENT YEAST STRAINS

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118. #666 BIOCHEMICAL PROPERTIES OF BETA-GLUCOSIDASE FROM COMMERCIAL ENZYME FOR THE PRODUCTION OF PHYLLODULCIN AND HYDRANGENOL

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119. #668 ENZYMATIC SYNTHESIS OF O-METHYLATED EGCGS USING CAFFEOYL-COA O-METHYLTRANSFERASE TO ENHANCE OXIDATIVE STABILITY

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120. #676 EFFECTS OF MOISTURE AND SALT CONCENTRATION ON AMINO ACID LEVELS DURING MISO-LIKE FERMENTATION OF TRADITIONAL FLINT CORN

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121. #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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122. #1139 DEVELOPMENT OF PROBIOTIC MEAD USING THE MICROBIOTA OF FRIESEOMELITTA VARIA POLLEN

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123. #1147 PRODUCTION OF VOLATILE COMPOUNDS BY SACCHAROMYCES CEREVISIAE FROM A LIPID MÉDIUM

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124. #1149 SUBMERGED FERMENTATION OF TROPICAL FRUIT RESIDUES AS A PLATFORM FOR BIOAROMA AND CAROTENOID PRODUCTION

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125. #1183 MICROSTRUCTURAL CHANGES DURING SOLID-STATE FERMENTATION OF OATS DRIVE NUTRIENT DIGESTIBILITY AND BIOACTIVE RELEASE

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126. #1381 MICROBIOME MODULATION OF SOURDOUGH BREAD PRODUCED WITH LAVILACTOBACILLUS BREVIS ED25 AND LIMOSILACTOBACILLUS REUTERI E81 AS POTENTIAL STARTER CULTURES

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127. #427 FERMENTATION-BASED BIOTRANSFORMATION OF NATIVE PLANT MATRICES INTO FUNCTIONAL FOOD BASES: A SCALABLE MODEL FOR SUSTAINABLE FOOD SYSTEMS

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Microbiome Interactions and Physiological Impact

128. 1537 DIETARY CHOLESTEROL IMPAIRS COGNITION VIA GUT MICROBIOTA-DERIVED DEOZYCHOLIC ACID IN OBESE MICE

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129. #1536 DOREA LONGICATENA AND ITS EXTRACELLULAR VISICLES ATTENUATE OVALBUMIN-INDUCED FOOD ALLERGY IN MICE

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Traditional Foods for future applications

130. #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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131. #51 STARCH FUNCTIONALITY-DRIVEN STANDARDIZATION OF TRADITIONAL KOREAN BUGAK USING THERMALLY PROCESSED RICE FLOURS

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

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133. #174 MARIGOLD FLOWER PROTEIN AS A SUSTAINABLE FOOD INGREDIENT FOR FUTURE FOOD APPLICATIONS

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134. #391 NUTRITIONAL ASPECTS AND NATURAL RADIOACTIVITY IN BRAZILIAN NUTS

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135. #392 DEVELOPMENT AND NUTRITIONAL EVALUATION OF GLUTEN-FREE PASTA ENRICHED WITH MUSHROOM FLOUR FOR INDIVIDUALS WITH CELIAC DISEASE

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136. #394 EVALUATION OF THE SENSORY DIFFERENCE BETWEEN FRESH, FROZEN AND ULTRA-FROZEN JAPANESE RICE BALLS (ONIGIRI)

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137. #395 DEVELOPMENT AND PROXIMATE CHARACTERIZATION OF GLUTEN-FREE PASTA FORMULATED WITH ARROWROOT FLOUR AND TAIOBA RHIZOME

Mariana Del Ben Mayer * [1], Beatriz de Luca Silva[1], Heloiza de Oliveira Trindade[1], Vanessa Bernardo Uehara[1], Sandra Emi Kitahara[2] [1]

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138. #412 SUSTAINABLE UPCYCLING OF CHEESE WHEY VIA SYMBIOTIC FERMENTATION FOR FUNCTIONAL METABOLITE GENERATION

Paula Toshimi Matumoto-Pintro * [1], Jessyca Caroline Rocha Ribas[1], Leandra da Silva Florentino[1], Hélène Tormo[2] [1]

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139. #476 EFFECT OF DRYING TIME AND TEMPERATURE ON THE PHYSICO-CHEMICAL AND CONSUMER ACCEPTABILITY OF CARROT-BASED JERKY STRIPS

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140. #547 PRODUCTION AND QUALITY EVALUATION OF AN OAT WHEAT COMPOSITE BREAD ENRICHED WITH RICE BRAN AND BANANA EXTRACTS

Ofoedum A.F. * [1], Olawuni I.A.[1], Njoku N.E.[1], Odimegu E.N.[1], Anaeke E.J.[1], Ofoedum S.L.[2] [1]

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141. #567 REPOSITIONING INDIGENOUS FOODS AND TRADITIONAL KNOWLEDGE FOR FUTURE FOOD SYSTEMS IN SUB-SAHARAN AFRICA: A SCOPING REVIEW

Sheila Kilonzi * [1], Lydiah Asiko-Omondi[2], Anselimo Makokha[1] [1]

Jomo Kenyatta University of Agriculture and Technology, Department of Food Science, Nairobi-Kenya [2] Karatina University, Department of Food Science and Nutrition, Karatina-Kenya

142. #646 COMPARATIVE EVALUATION OF MINERAL COMPOSITION, MICROBIOLOGICAL SAFETY, AND YOGURT APPLICATION OF COCONUT SAP SUGAR FROM DIFFERENT REGIONS OF THE PHILIPPINES

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143. #754 HIMALAYAN WILD BLUEBERRY (VACCINIUM GLAUCOALBUM): CHEMICAL COMPOSITION AND FUNCTIONAL POTENTIAL

Mridusmita Barman * , Dr. Poonam Mishra

Department of Food Engineering & Technology, Tezpur University

144. #1103 PROFILING OF BIOACTIVE COMPONENTS AND IN VITRO EVALUATION OF THE ANTIOXIDANT ACTIVITY OF ARATILES (MUNTINGIA CALABURA L.) FRUIT AS AFFECTED BY HEAT TREATMENT

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145. #822 FUNCTIONAL PROPERTIES OF BIOACTIVE POLYSACCHARIDES EDIBLE FLOWERS

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146. #899 CHARACTERIZATION AND SENSORY QUALITY OF AIR FRIED SNACKS FROM ORANGE FLESHED SWEET POTATO AND PALM WEEVIL LARVA COMPOSITE FLOURS

Tolulope Oresanya * [1], Hannah Olaleye[2], Oladeinde Ogundipe[2], Bolatito Sofolahan[2], Dota Odimegwu[2] [1] Food Science

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147. #903 FUNCTIONAL MODIFICATION OF TRADITIONAL WARANKASHI CHEESE: EFFECTS OF SOURSOP JUICE ON COMPOSITION AND ANTIOXIDANT ACTIVITY.

Oladeinde Olatunde Ogundipe * [1], Hannah Temitayo Olaleye[1], Femi Fidelis Akinwande[1], Olaitan Odukumoju[2], Simbiat Olaide Dawodu[2] [1]

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148. #1044 GENOTYPIC CHARACTERIZATION OF THE MICROBIOTA OF TENGBA

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149. #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,

University of the Philippines Los Baños, 4031 Laguna, Philippines

150. #1193 PHYSICOCHEMICAL AND MICROBIOLOGICAL CHANGES IN BREAD ENRICHED WITH FRESH, BLACK, AND ENCAPSULATED GARLIC DURING STORAGE

Hatice Kubra SASMAZ[1], Turkan UZLASIR * [2], Pınar KADİROGLU[1], Mehmet Sertaç ÖZER[3], Serkan SELLİ[3], Hasim KELEBEK[1] [1]

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151. #1233 INTEGRATED TAXONOMIC AND PREDICTIVE FUNCTIONAL PROFILING OF THE TENGBA MICROBIOME

Ryan Christopher Quiambao[1], Liezel Shine Mananquil[1], Andrew Montecillo[2], Richard Navarro * [1] [1] Institute of Food Science and Technology, College of Agriculture and Food Science,

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152. #1280 ISOLATION AND CHARACTERIZATION OF AMYLOID-LIKE PROTEIN AGGREGATES FROM WHITE BREAD FOR THEIR INTERACTION WITH PATHOGENIC AMYLOIDS

ABHISHEK SINGH YADAV * , JAY KANT YADAV

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153. #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

154. #1355 LEVILACTOBACILLUS BREVIS ED25 AND LIMOSILACTOBACILLUS REUTERI E81 IMPROVE THE TECHNOLOGICAL AND NUTRITIONAL QUALITY OF SOURDOUGH BREAD

Mukadder Aksoy[1], Zuhal Alkay[1], Tekmile Cankurtaran-Kömürcü[1], Stephen R. Lindemann[2], Enes Dertli[3], 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, İstanbul Technical University, İstanbul, Türkiye

155. #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

156. #1377 FERMENTATION OF TRADITIONAL TURKISH COFFEE WITH KOMBUCHA

Ayse Muslu Aykoc * Alanya

University Art and Design Faculty Gastronomy and Culinary Arts

157. #1401 HIGH-PRESSURE PROCESSING OF HYDROLYZED SESAME PROTEIN: GELATION FOR NEXT-GENERATION PROTEIN-RICH FOODS

Beatriz Lederman Valente * [1], Giang Vu[2], Osvaldo Campanella[2], Marcelo Cristianini[1] [1]

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158. #1404 VALORISATION OF FARMED AUSTRALIAN SALTWATER CROCODILE (CROCODYLUS POROSUS) CARCASS MATERIAL AS A NOVEL SOURCE OF BIOACTIVE COLLAGEN PEPTIDES

Rina Wong[1], Padraig 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

159. #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

160. #1414 PH-DEPENDENT STRUCTURAL MODIFICATIONS OF LUPIN PROTEINS INDUCED BY HIGH-PRESSURE HOMOGENIZATION

MArcelo Cristianini * , Priscilla Barbosa André State

University of Campinas

161. #1467 NUTRITIONAL AND BIOACTIVE POTENTIAL OF CHEKA AND BORDE: TRADITIONAL ETHIOPIAN FERMENTED BEVERAGES

Endale Amare Kifle * [1], Tesfaye Legesse Bedada[1], Cristina Martínez-Villaluenga[2], Masresha Tessema[1], Elena Penas[2] [1]

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162. #1474 INTEGRATED MULTI-ANALYTICAL CHARACTERIZATION OF INDIAN HIMALAYAN SEA BUCKTHORN FOR TRADITIONAL FOOD INNOVATION AND FUTURE APPLICATIONS

Sunil Meena * , Prakash Rai, Raj Duary

Department of Dairy Science and Food Technology, Institute of Agricultural Sciences, Banaras Hindu University, Varanasi - 221005

163. #1480 CHARACTERIZATION OF PHYSICOCHEMICAL PROPERTIES, FATTY ACIDS, FLAVOR VOLATILES AND PHENOLIC COMPOUNDS OF AVOCADO VARIETIES

Jiating Chen *

School of Chemical Sciences, The University of Auckland, Auckland, New Zealand

164. #349 FROM INDIGENOUS FARMS TO FUNCTIONAL FLOURS: EFFECTS OF PRETREATMENT ON THERMAL AND PASTING PROPERTIES OF PHILIPPINE PURPLE YAM (DIOSCOREA ALATA)

Edward Peter De Guzman1, Airisse Rae Basinang * 1, Emily Soriano2, Casiana Blanca Villarino1

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2Regional Field Office III, Department of Agriculture, San Fernando, Pampanga, Philippines

165. #**1227 IMPACT OF REGULAR GRAPE CONSUMPTION ON EYE HEALTH AND THE REGULATION OF ADVANCED GLYCATION END PRODUCTS**

Marcus Ting,[1] **Jessie Jya Yin Ang,**[1] **May Yoke Yeo,**[1] **Gregory Chung Tsing Chan**[2], **Jung Eun Kim**[3]

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[3]Department of Food Science & Technology, Bezos Centre for Sustainable Protein, National University of Singapore

166. **#1560** T**HE EFFECT OF MICROWAVE, OVEN, AND FREEZE DRYING ON EDIBLE INSECTS SPHENARIUM PURPURASCENS AND ATTA MEXICANA'S DRYING KINETICS, NUTRITIONAL CONTENT, AND BIOACTIVITY**

Mario Peña-Alvarado[1] **Julio E. González-Pérez**[1] **Celeste C. Ibarra-Herrera***[1]

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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 * , Adejumoke 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**
   Qingtong Xie * [1], Yi Lin[1], Qiuyu Zhang[1], Tiange Liu[2], Dejian Huang[3]
   [1] Department of Food Science & Technology, National University of Singapore, Singapore [2] National University of Singapore (Suzhou) Research Institute, Suzhou, Jiangsu, China. [3] Department of Food Science & Technology, National University of Singapore, Singapore, National University of Singapore (Suzhou) Research Institute, Suzhou, Jiangsu, China.
3. **#189 URCHIN-SHAPED COFS EMPOWER DUAL-MODE SENSOR INTEGRATING MULTIPLE SIGNAL AMPLIFICATION FOR ULTRASENSITIVE NUCLEIC ACID DETECTION**
   Xinxue Zhang * [1], Geoffrey Waterhouse[2], Jin Wang[1]
   [1] 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 [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 Dias[1], Michelle de Paula Cardozo[2], Ivo Mottin Demiate[1], 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 Jang[1], Haejin Kwon[1], Yebeen Kang[1], Cho-il Kim[2], 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. **#196 DE NOVO PEPTIDE SEQUENCING BY N-TERMINAL COUMARIN DERIVATIZATION AIDED LIQUID CHROMATOGRAPHY-TRAPPED ION MOBILITY SPECTROMETRY-QUADRUPOLE TIME-OF-FLIGHT MASS SPECTROMETRY AND ITS APPLICATION IN PEPTIDOMICS**

Hui Luan[1], Yumiko Toyama[2], Fumiya Honda[1], Ryotaro Asai[1], Risa Katagihara[1], Yizhi Xiao[1], Saya Nakamura[1], Toshiro Matsui[3], Mitsuru Tanaka[3]

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11. **#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 Owino[1], Elizabeth Wafula[1], Søren Engelsen[2], George Abong[3]
[1] Jomo Kenyatta University of Agriculture and Technology [2] University of Copenhagen [3] University of Nairobi

12. **#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, Kyungsung University, Busan, Republic of Korea

13. **#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, Kyungsung University, Busan, Republic of Korea

14. **#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

15. **#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
Fuji Oil Co., Ltd., Osaka, Japan

16. **#586 EFFECT OF ELICITORS ON LIGNAN ACCUMULATION DURING SAFFLOWER SEED GERMINATION**
Yoonjeong Kim * , Jinseo Lee, Gajin Kim, Daeyoon Kang, Younghwa Kim
Department of Food Science and Biotechnology, BB21plus Project Team, Kyungsung University, Busan, Republic of Korea

17. **#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, Jelynne Tamayo, Bernadeth Balonga
Institute of Food Science and Technology, University of the Philippines Los Banos, Laguna, Philippines

18. **#612 FAGOPYRIN F CONTENT IN EXTRACTS FROM COMMON AND TARTARY BUCKWHEAT HULLS UNDER DIFFERENT EXTRACTION CONDITIONS**
Youngseo Yoon * , Minjung Park, Jaecheol Kim
Department of Food and Nutrition, College of Natural Science, Sungshin Women's University, Seoul, Republic of Korea

19. **#631 UNRAVELING IRON–STARCH COORDINATION IN FORTIFIED RICE FLOUR SYSTEMS VIA VIBRATIONAL SPECTROSCOPY**

Guiller Sarmenta * [1], Kathrina Lois Taaca[2], Glenn Vincent Ong[3], Nese Sreenivasulu[3], Aldrin Bonto[4]

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20. **#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

College of Pharmacy and Research Institute of Pharmaceutical Sciences, Gyeongsang National University, Jinju 52828, Korea

21. **#714 CHEMICAL AND TECHNO-FUNCTIONAL CHARACTERIZATION OF AVOCADO, MAIZE, AND AGAVE BY-PRODUCTS FOR CLEAN-LABEL APPLICATIONS**

Fabio Macías-Gallardo[1], Cesar Ozuna[1], Amparo Quiles[2], Isabel Hernando *

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22. **#725 TEMPERATURE-DRIVEN MOLECULAR INTERACTIONS GOVERNING STABILITY OF FUNCTIONAL MILK BEVERAGES ENRICHED WITH AUSTRALIAN NATIVE FRUIT AND HERBAL PIGMENTS**

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23. **#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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24. **#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**

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25. **#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.

26. #803 IDENTIFICATION OF CONGENERS IN IRISH WHISKEY MATURING IN DIFFERENT TYPES OF CASKS

Tereza W. Ng'ambi * [1], Maria Kyraleou[2], Kieran N. Kilcawley[3], Christine O'Connor[4]

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27. #819 VOLATILE PROFILE AND SENSORY CHARACTERISATION OF MANIPUEIRA SELVAGEM, AN EMERGING BRAZILIAN WILD-FERMENTED CASSAVA BEER

Amanda Felipe Reitenbach * [1], Ana Carolina Broch[1], Luciane Effting[2], Grace Ferreira Ghesti[1]

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28. #842 VERIFICATION OF THE ANALYTICAL METHOD FOR 14 TYPES OF PHTHALATES IN FOOD USING GC-MS

min jeong seo * [1], Ji-hyun Lee[1], Ji-yeon Lee[2], Sung-Ok Kwon[3], Gae-ho Lee[1]

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29. #876 EVALUATING THE FUNCTIONALITY OF A RAPID ON SITE COLORMETRIC DEVICE FOR DETECTION OF SUDAN IV DYE ADULTRATION IN PALM OIL

Promise Ogbonna *

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30. #896 POLYCYCLIC AROMATIC HYDROCARBONS IN CACAO PRODUCTS: PROFILES AND ASSOCIATED HEALTH RISKS

Jannelle Cristobal * [1], Jonah Bondoc[1], Charita Kwan[1], Benelyn Dumelod[2]

[1] Natural Sciences Research Institute, University of the Philippines Diliman, Diliman, Quezon City 1101, Philippines [2] Department of Food Science and Nutrition, College of Home Economics, University of the Philippines Diliman, Diliman, Quezon City 1101, Philippines

31. #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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32. #955 DETERMINATION OF BIOTIN CONTENT IN VEGETABLES AND MUSHROOMS COMMONLY CONSUMED IN KOREA

Daeyoon Kang * , Sujong Park, Seulbi Seo, Younghwa Kim

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33. #958 INFLUENCE OF CONTINUOUS AND CYCLIC HYDROTHERMAL ANNEALING ON THE THERMAL, PASTING, MORPHOLOGICAL, AND STRUCTURAL PROPERTIES OF BEAN STARCH

Tayla Danieli Lopes Dias[1], Michelle de Paula Cardozo[1], Ivo Mottin Demiate[1], Meng Wai Woo[2], Luiz Gustavo Lacerda *

[1] State University of Ponta Grossa, Food Engineering Department, Ponta Grossa, Brazil. [2] University of Auckland, Department of Chemical & Materials Engineering, Auckland, New Zealand.

34. #999 ANALYSIS OF PROTEINACEOUS COMPONENTS AND BIOACTIVITIES IN THE BOILED EXTRACT OF SKIPJACK TUNA SAWDUST

China Minoshima * [1], Megumi Hosokawa[1], Mami Yamazaki[1], Ryo Sawada[2], Yasutaka Shigemura[3]

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35. #1037 RATIONAL DESIGN AND AI-DUIDED EVOLUTIONARY ENGINEERING OF CAS12J-8 FOR RAPID FLUORESCENCE DETECTION OF CRONOBACTER SAKAZAKII IN DAIRY PRODUCTS

Yunpeng Jiang * , Xiong Ding

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36. #1061 AN INTEGRATED AUTOMATED DISPERSIVE LIQUID-LIQUID MICROEXTRACTION WORKFLOW FOR VOLATILE ANALYSIS OF JAPANESE MANDARIN JUICES

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37. #1135 CHEMICAL DIVERSITY OF NATIVE BRAZILIAN VANILLA SPECIES AND THEIR DIFFERENTIATION FROM COMMERCIAL VANILLA VARIETIES

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38. **#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

39. **#1153 QUALITY OF OLIVE OILS AND OLIVE BAGASSE OIL AND THEIR USE IN THERMAL PROCESSES**

Robinson Contiero * , Cassia Inês Lourenzi Franco Rosa

Universidade Estadual de Maringá

40. **#1180 ORANGE JUICE ENRICHED WITH DEFECTIVE COFFEE EXTRACT AND THE EFFECT OF PASTEURIZATION**

Sarah de Medeiros Pinheiro Souza * [1], Lidiane Bataglia Silva[2], Gisele Anne Camargo[2], Juliana Alves Macedo[1]

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41. **#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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42. **#1187 RNASE H2-MEDIATED ISOTHERMAL AMPLIFICATION COUPLED WITH CRISPR-CAS12B FOR RAPID DETECTION OF COMMON AQUACULTURE VIRUSES**

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43. **#1200 OPTIMIZATION OF PROLINE–CITRIC ACID NATURAL DEEP EUTECTIC SOLVENT FOR ULTRASOUND-ASSISTED RECOVERY OF FLAVANONES FROM ORANGE PEEL WASTE**

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44. **#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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45. #1324 AROMA CHARACTERISTICS OF GRILLED SQUID EXTRACTS OBTAINED BY SUPERCRITICAL CARBON DIOXIDE AND SUBCRITICAL WATER EXTRACTION METHODS

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46. #1361 AN ULTRASENSITIVE STRATEGY FOR MILK ALLERGEN MONITORING BY INTEGRATING MAGNETIC ENRICHMENT AND DNAZYME-ASSISTED ELECTROCHEMICAL

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47. #1367 AN ULTRASENSITIVE STRATEGY FOR MILK ALLERGEN MONITORING BY INTEGRATING MAGNETIC ENRICHMENT AND DNAZYME-ASSISTED ELECTROCHEMICAL

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48. #1373 RATIOMETRIC SELF-CALIBRATING CONDUCTIVE HYDROGEN-BONDED ORGANIC FRAMEWORK FOR RELIABLE ARA H 1 BIOSENSING

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49. #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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50. #1437 INTEGRATED METABOLOMICS AND LIPIDOMICS ENABLE AUTHENTICATION OF ORGANIC LEAFY VEGETABLES ACROSS CULTIVATION SYSTEMS

KA YI MAN * [1], Francesco Capozzi[2], Kevin Wing-Hin Kwok[3], Daniel Kam-Wah Mok[1], Ka-Hing Wong[3]

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51. #1530 REGIONAL AND SEASONAL VARIATION IN PHYSICOCHEMICAL CHARACTERISTICS OF PHILIPPINE

CALAMANSI JUICE: AN EXPLORATORY PRINCIPAL COMPONENT ANALYSIS

Michelle Evaristo, Stanly Adams Jocson, Christian Niamey Cortado, Carmelita Umali

Department of Science and Technology, Industrial Technology Development Institute,

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

Krunoslav Aladić * [1], Marta Lores[2], Aly Castillo[2], Snježana Keleković[1], Kristina Perišić[1], Stela Jokić[1]

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53. #1562 **MILPA TORTILLAS: BIOACTIVE COMPOUNDS AND ANTIOXIDANT EFFECT IN OVARIECTOMIZED FEMALE C57BL/6 MICE**

Román Cardona-Herrera*[1] Esther Pérez-Carrillo[2] Elena Franco-Robles[1] César Ozuna[1]

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54. **#1221 PHYSICOCHEMICAL CHARACTERISTICS OF NANOVESICLES DERIVED FROM WHITE ROSE FLOWER ACCORDING TO PRETREATMENT CONDITIONS**

DO YOUNG AN * 1, Heon Sang Jeong1, Yun Bae Kim2, Yun Jo Jung1, Ga On Park1

Department of Food Science and Biotechnology, Chungbuk National University, Republic of Korea

Flavor Chemistry and Sensory Science

55. **#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 II Arcangel

Food and Nutrition Research Institute, Department of Science and Technology, Taguig City, National Capital Region, 1630 Philippines

56. **#133 A METHOD TO GENERATE ANIMAL-BASED BROTH-LIKE FLAVORS FROM SOY PROTEIN VIA COMBINED PROTEASE AND MAILLARD REACTIONS**

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57. **#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

58. **#222 AROMA CHARACTERISTICS OF GRILLED SQUID EXTRACTS OBTAINED BY SUPERCRITICAL CARBON DIOXIDE AND SUBCRITICAL WATER EXTRACTION**
Yuka Mori * , Risa Ishizuka, Akimasa Hatanaka
Central Research Laboratory, Tokyo Innovation Center, Nissui Corporation, 1-32-3, Nanakuni, Hachioji-shi, Tokyo 192-0991, Japan

59. **#333 CONSUMER PREFERENCES TOWARDS THE EUROPEAN FLAT OYSTER (OSTREA EDULIS) FROM INTEGRATED MULTI-TROPHIC AQUACULTURE (IMTA)**
Elena Dujmić[1], Nada Vahčić[2], Jelka Pleadin[3], Snježana Zrnčić[4], Greta Kresic *
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60. **#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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61. **#660 EXPLORING CONSUMER PERCEPTION ACROSS ITALY AND JAPAN: A CROSS-CULTURAL STUDY ON FUNCTIONAL PASTA**
Francesca Sileoni[1], Francesca Pompei * [2], Matteo Bonfini[1], Masaki Ohno[3], Elena Vittadini[1]
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62. **#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

63. **#1171 CAROTENOID DEGRADATION AND DERIVED VOLATILE FORMATION DURING LONG-TERM TEA AGING**
Li Ni * , Wen Zhang, Wangxin Liu
Fuzhou University

64. #1256 CHARACTERIZATION OF THE TEMPORAL SENSORY PERCEPTION OF FERMENTED AND UNFERMENTED RUBUS ROSIFOLIUS SM. USING TEMPORAL DOMINANCE OF SENSATIONS

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65. #1405 CONSUMER SEGMENTS, AWARENESS, AND BARRIERS TO SOY YOGURT ADOPTION IN NORTHERN VIETNAM

Quyen Nguyen Thi * [1], Phuong Tang Nam[2], Kim Moens[1], Koen Dewettinck[1], Dinh Tran Thi[2]
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66. #1406 TURN IT DOWN TO EAT MORE HEALTHILY

Shucheng Cao, Lei Zheng * Macau
University of Science and Technology

67. #1419 CHEMICAL BASIS OF FLAVOR VARIATION AMONG DIFFERENT COMMERCIAL BRANDS OF TROTTER SOUP REVEALED BY INTEGRATED AROMA, TASTE, AND SENSORY ANALYSES

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68. #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

69. #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
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Color and Pigments in Food Systems

70. #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-Ramírez[1], María Guadalupe Bustos-Vázquez[1], Angélica Román-Guerrero[2], Gloria Trejo-Aguilar[2]

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71. #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

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72. #932 THE TOXIC GLOW: SCREENING FOR ILLEGAL COLOUR ADULTERATION IN COMMERCIAL TURMERIC POWDER WITHIN THE SRI LANKAN MARKET

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73. #1004 EVALUATION OF THE EFFECT OF DIFFERENT PROCESSING METHODS ON COLOR CHARACTERISTICS AND PHYTOCHEMICAL PROPERTIES OF SAPINIT

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74. #1143 TECHNOLOGICAL PROSPECTION OF MICROBIAL CAROTENOID PRODUCTION FROM CRUDE GLYCEROL FOR NATURAL FOOD COLORANTS

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75. #1468 CAROTENOID DIVERSITY IN ETHIOPIAN PLANT FOODS: EXPANDING FOOD COMPOSITION DATA FOR NUTRITION AND FOOD SYSTEMS

Endale Amare Kifle * [1], Nigat Ashenafi[1], Getachew Tollera[1], Alex McAlvay[2], Masresha Tessema[1]

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Texture, Rheology, and Material Properties of Foods

76. #87 AQUEOUS EXTRACTION OPTIMISATION OF OKRA (ABELMOSCHUS ESCULENTUS) MUCILAGE FOR FOOD

PROCESSING APPLICATIONS: RHEOLOGICAL, FTIR, AND TGA CHARACTERISATION

Nelly Virginia Nkosi * [1], Prof. Frederick Tabit[2]

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77. **#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

78. **#201 LOW-ACYL GELLAN GUM FOR STRUCTURING GLUCONO-Δ-LACTONE TRIGGERED COLD-SET EMULSION GELS**

Tan-Ying Wang * [1], Canice Chun-Yin Yiu[1], Carol Yan[2], Yong Wang[1], Cordelia Selomulya[1]

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79. **#371 THREE-DIMENSIONAL PRINTED SWEET POTATO TEETHING SNACKS: TUNING TEXTURE WITH HYDROXYPROPYL METHYLCELLULOSE**

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80. **#409 REGULATORY EFFECTS OF ULTRASONICATED POLYSACCHARIDES ON FISH PROTEIN CONFORMATION AND FUNCTIONAL PROPERTIES**

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81. **#457 EFFECT OF GELLING AGENT COMPOSITION ON RHEOLOGICAL PROPERTIES AND EXTRUDABILITY OF JELLY INKS FOR THREE-DIMENSIONAL FOOD PRINTING**

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82. **#555 3D-PRINTED CHOCOLATE FOR DYSPHAGIA: HYDROCOLLOID-ENHANCED RHEOLOGY, TEXTURE AND PRINTABILITY**

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

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

Samuel Rodríguez[1], Teresa Sanz[2], Amparo Quiles[1], Isabel Hernando *
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87. #710 OPTIMISING EMULSION STABILITY IN POTATO PROTEIN SYSTEMS: ROLES OF POLYSACCHARIDES IN INTERFACIAL AND RHEOLOGICAL BEHAVIOURS

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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

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

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

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93. #1290 FLUENCE-DEPENDENT EFFECTS OF PULSED LIGHT ON FUNCTIONAL PROPERTIES OF AIR-CLASSIFIED NAVY BEAN PROTEIN CONCENTRATES

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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-Valderrama[2], Afroditi Chatzifragkou[1], Dimitris Charalampopoulos[1]

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96. #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

97. #232 Olive Leaf Water Extract Enhances the Physical Properties of Pea Protein Gels through Covalent Crosslinking

Lillah Zuhrotul Ukhro * 1, Toya Ishii2, Masahiro Ogawa2
University of Science and Technology

98. #1561 EFFECT OF PECTIN ON EMULSIFYING PROPERTIES OF SOY PROTEIN ISOLATE: TAILORING EMULSION GEL INKS FOR 3D-PRINTED FOOD SYSTEM

Muhammad Muntaqeem Arain* [1] **Fengxia Liu**[1]
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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)

Foodborne Pathogens and Prevention Strategies

99. #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, USA

100. #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, USA

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

Gregory Onwuka * Michael Okpara

University of Agriculture, Umudike, Abia State, Nigeria

102. #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

103. #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

104. #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

105. #461 ENVIRONMENTAL STRESS ADAPTATION AND PHENOTYPIC HETEROGENEITY IN SHRIMP-BORNE VIBRIO PARAHAEMOLYTICUS

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University, Jiaxing, Zhejiang 314100, China

106. #535 FOOD-GRADE SYNTHESIZED BIFLAVONOIDS AS PROMISING ANTIMICROBIALS AGAINST METHICILLIN-RESISTANT STAPHYLOCOCCUS AUREUS

Siyu Chen * [1], Chuyi Wang[1], Qiao Yuan[2], Shu-Sin Chng[3], Dejian Huang[1] [1]

Department of Food Science and Technology, National University of Singapore, Singapore, Singapore [2] School of Chemistry, Chemical Engineering and Biotechnology (CCEB), Nanyang Technological University, Singapore, Singapore [3] Department of Chemistry, National University of Singapore, Singapore, Singapore

107. #543 EVALUATION OF THE BACTERICIDAL EFFECTS OF OZONE ULTRAFINE BUBBLE WATER IN MODEL SYSTEMS AND FRESH VEGETABLES FOR APPLICATION IN JAPANESE PICKLES PRODUCTION

Satomi TSUTSUURA * [1], Natsumi MITA[1], Tomoko YAMAGUCHI[2], Yutaka TERAO[3] [1] Faculty of Agriculture, Niigata

University, Niigata, Japan [2] Faculty of Agriculture, Niigata University, Faculty of Education, Niigata University, Niigata, Japan [3] Division of Microbiology and Infectious Diseases, Niigata University Graduate School of Medicine, Dentistry and Health Sciences, Niigata, Japan

108. #591 IDENTIFICATION AND DETECTION OF VIBRIO CHOLERAE 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. Rustia[1], Crisanto M. Lopez[2], Erniel B. Barrios[3], Leslie Michelle M. Dalmacio[4] [1]

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109. #595 BEYOND THE LAB: INTEGRATING ENVIRONMENTAL AND COMMUNITY DATA FOR ADAPTIVE MANAGEMENT OF VIBRIO PARAHAEMOLYTICUS AND VIBRIO CHOLERAE IN PHILIPPINE GREEN MUSSELS

Patricia Mae M. Lagazon * [1], Abigail S. Rustia[1], Crisanto M. Lopez[2], Erniel B. Barrios[3], Leslie Michelle M. Dalmacio[4] [1]

Department of Food Science and Nutrition, College of Home Economics, University of the Philippines Diliman, Quezon City, Metro Manila 1101 Philippines [2] Department of Biology, School of Science and Engineering, Ateneo de Manila University, Quezon City, Metro Manila 1108 Philippines [3] School of Business, Monash University Malaysia, Selangor, 47500 Bandar Sunway Selangor Darul Ehsan, Malaysia [4] College of Medicine, University of the Philippines Manila, Manila, Metro Manila 1000 Philippines

110. #623 APPLICATION OF PLASMA CHILL SPRAY TECHNOLOGY FOR INACTIVATION OF ESCHERICHIA COLI BIOFILMS ON STAINLESS STEEL SURFACES

Roopesh Mohandas Syamaladevi * [1], Negar Ravash[1], Xianqin Yang[2] [1]

University of Alberta, Edmonton, Canada [2] Agriculture and Agri-Food Canada

111. #638 CHASING MICROBIAL FOOTPRINTS

Sherlyn Ardison, Amanda Liyanage, Daniel A. Dias, Snehal R. Jadhav *

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112. #695 GRAS BIOCONTROL FOR CULTURED MEAT: SELECTIVE ACTIVITY OF ANTIMICROBIAL FATTY ACIDS

Steven Leonardi * , Johnson Esua, Vinayak Ghate, Weibiao Zhou

Department of Food Science and Technology, National University of Singapore

113. #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, China

114. #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*

115. #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

116. #1547 INTEGRATED TRANSCRIPTOME AND REGULATORY NETWORK OF PSEUDOMONAS PLECOGLOSSICIDA REVEALS ADAPTIVE STRATEGIES AND CONSERVED VULNERABILITIES UNDER ENVIRONMENTAL CONDITIONS

Zhe Xie, Yibei Zhang, Qiyao Wang

State Key Laboratory of Bioreactor Engineering, East China University of Science and Technology, China

117. 1546 BACTERIAL ANTI-TOXIN HIGA REGULATES HOST INTESTINAL SEROTONIN HOMEOSTASIS IN A T6SS-DEPENDENT MANNER

Chunli Li

State Key Laboratory of Bioreactor Engineering, East China University of Science and Technology, China

118. #1542 MECHANISTIC INSIGHTS INTO SOLUTE-DEPENDENT SALMONELLA GROWTH KINETICS UNDER WATER ACTIVITY STRESS VIA WATER STATE CHARACTERIZATION AND TRANSCRIPTOMIC ANALYSIS

Zheneng Sun*, Mohan Li, Shuxiang Liu

College of Food Science, Sichuan Agricultural University, China

119. #1538 SOUS VIDA PROCESSING AND SAFETY VALIDATION OF CHICKEN ADOBO AND BEEF RANDANG

Monica Manalo, Maria Clarissa Manabat, Flores Bienvendio Jr.

Food Processing Division, Industrial Technology Development Institute, Department of Science and Technology, Philippines

120. #585 SUPPLY CHAIN VULNERABILITY ASSESSMENT FOR HEPATITIS A VIRUS IN PHILIPPINE OYSTERS AND MUSSELS: INFORMING RESILIENCE-BUILDING THROUGH MULTI-CRITERIA DECISION ANALYSIS

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121. #1559 DIRECTED SENSING OF HOST FERRIC IRON BY AN ARCHETYPE HISTIDINE KINASE MEDIATES VIRULENCE OF AN ENTRIC PATHOGEN

Yibei Zhang*[1], Qiyao Wang[1], Xiaohui Zhou[2]

[1] East China University of Science and Technology, China

[2] Southern University of Science and Technology, China

122. #1322 QUANTITATIVE FLOW-CYTOMETRIC EVIDENCE OF DIVERGENCE BETWEEN CULTURABILITY AND PHYSIOLOGICAL VIABILITY IN HIGH-PRESSURE-TREATED LISTERIA MONOCYTOGENES

Anna Zadernowska*[1], Wioleta Chajęcka-Wierzchowska[1], Patryk Wiśniewski[1], Arkadiusz Zakrzewski[1]

[1]Department of Food Microbiology, Meat Technology and Chemistry. Faculty of Food Science. University of Warmia and Mazury in Olsztyn, Poland

123. #846 BIOFILM SURVIVAL OF LISTERIA MONOCYTOGENES AFTER HIGH-PRESSURE PROCESSING: IMPLICATIONS FOR FOOD SAFETY

Anna Zadernowska*[1], Wioleta Chajęcka-Wierzchowska[1], Patryk Wiśniewski[1], Arkadiusz Zakrzewski[1]

[1]Department of Food Microbiology, Meat Technology and Chemistry. Faculty of Food Science. University of Warmia and Mazury in Olsztyn, Poland

Safety Regulations & Global Harmonization

124. #1407 REGULATORY CONSIDERATIONS OF RECENTLY INDIVIDUALLY RECOGNIZED KOREAN HEALTH FUNCTIONAL FOOD INGREDIENTS WITH BIOAVAILABILITY-ENHANCING PROCESSING TECHNOLOGIES

Gyoung-Deuck Kim[1] Hae-yeon Lee[1] Eunju Kim[1]

[1]International Life Sciences Institute Korea, Seoul, Republic of Korea

125. #1527 ESTABLISHING CHEMICAL AND MICROBIOLOGICAL SAFETY AND QUALITY PARAMETERS FOR PHILIPPINE PEANUT BUTTER

Maria Clarissa Manabat * , Una Grace Dollete, Charles Feb Palla, Ana Rose Boqueo, Anna Katrina Loberiano

Industrial Technology Development Institute (ITDI), Department of Science and Technology (DOST), Bicutan, Taguig City 1631, Philippines

126. #557 OSMOTIC STRESS ENHANCES ANTIBIOTIC RESISTANCE AND BIOFILM FORMATION OF LISTERIA MONOCYTOGENES IN DAIRY PROCESSING ENVIRONMENTS

Wioleta Chajęcka-Wierzchowska * , Patryk Wiśniewski, Patryk Adamski, Anna Zadernowska

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127. #1148 FROM WASTE TO WELLNESS: BLACKCURRANT POMACE s A SOURCE OF BIOACTIVE INGREDIENTS FOR SKIN CARE APPLICATIONS

Milda Pukalskienė*[1,] Laura Augustinaitytė[1,] Gabriela Kowalska[2,] Joanna Oracz[2,] Susana Cardoso[3]

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128. #1328 BEYOND FOOD PRESERVATION: TECHNOLOGICAL STRESSES AS DRIVERS OF ANTIMICROBIAL RESISTANCE AND VIRULENCE IN FOODBORNE STAPHYLOCOCCI

Wioleta Chajęcka-Wierzchowska*, **Joanna Gajewska**[1], **Zuzanna Byczkowska-Roztkowska**[1], **Anna Zadernowska**[1]

[1]Department of Food Microbiology, Meat Technology and Chemistry, Faculty of Food Science, University of Warmia and Mazury in Olsztyn, Poland

Risk Perceptions and Communication in Education

129. #64 PHILIPPINE FOODBORNE DISEASE OUTBREAKS (2018-2024): EPIDEMIOLOGICAL TRENDS AND FOOD SAFETY IMPLICATIONS

Gerieka Anapi * , Dominic Panaligan

Laboratory of Food Microbiology and Hygiene, Department of Food Science and Nutrition, College of Home Economics, University of the Philippines Diliman

130. #1305 DEVELOPMENT, OPTIMIZATION, AND VALIDATION OF LATERAL FLOW APTAMER-BASED RAPID ANALYTICAL FOOD TESTING KITS FOR DETECTION OF FOLIC ACID IN FORTIFIED FOODS

Sabia Luthra * [1], Hariprasad .P[1], Jatindra K Sahu[2] [1]

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131. #1407 REGULATORY CONSIDERATIONS OF RECENTLY INDIVIDUALLY RECOGNIZED KOREAN HEALTH FUNCTIONAL FOOD INGREDIENTS WITH BIOAVAILABILITY-ENHANCING PROCESSING TECHNOLOGIES

Gyoung-Deuck Kim * , Hae-yeon Lee, Eunju Kim International Life Sciences Institute Korea, Seoul, Republic of Korea

132. #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

133. #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 B. Cada * , Gracielle Danette Delos Angeles, Elaine Marie Catoy, Lourminette Dela Cruz, Denise Kristel Cruz, Canellie Canlas-Ocsona, Clarenz Sarit Concepcion, Richmon Cuatico

Department of Medical Technology, Faculty of Pharmacy, University of Santo Tomas, Manila, Philippines

134. #511 FACTORS AFFECTING WILLINGNESS OF FILIPINOS TO CONSUME CELL-BASED FISH MEAT (PRELIMINARY ANALYSIS)

Rowena Grace Rumbaoa-Sanchez * 1, John Rinno Sanchez1, Lerrie Ann Ipulan-Colet2

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Microplastics and nanomaterials in food systems

135. #302 PROTECTIVE EFFECTS OF ERINACINE A-ENRICHED HERICIUM ERINACEUS MYCELIUM AGAINST REPRODUCTIVE DAMAGE INDUCED BY POLYSTYRENE MICROPLASTICS IN MALE RATS

Yi-Yuh Hwang * 1, Sabri Sudirman2, En-Yu Wei1, Deng-Fwu Hwang1, ZWE-LING KONG1

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2Department of Fisheries Product Technology, Faculty of Agriculture, Universitas Sriwijaya

POSTER PRESENTATIONS

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

Date 27.10.2026 Time : 0830-1600 Venue : Hall 5

(Please note : Installation: 1700-1800hrs (5:00 pm–6:00 pm) on 26 Oct 2026
Removal: 1600–1700 hrs (4:00 pm–5:00 pm) on 27 Oct 2026)

Foodomics and Multi-Omics Approaches

136. #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

137. #626 OVERPRODUCTION OF A TRUNCATED CYCLOISOMALTOOLIGOSACCHARIDE GLUCANOTRANSFERASE FROM THERMOANAEROBACTER THERMOCOPRIAE IN ESCHERICHIA COLI

Jeong-Min Lee * [1], Young-Min Kim[2], Young-Wan Kim[1] [1]

Department of Food and Biotechnology, Korea University, Sejong, Korea [2] Department of Food Science and Technology, Chonnam National University, Gwangju, South Korea

138. #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

139. #721 A GENOMIC APPROACH TO THE BIOLOGICAL MINING OF THE INDIGENOUS NEW ZEALAND MUSHROOM HERICIUM NOVAE-ZEALANDIAE

Yuan Wen[1], 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

140. #1068 IDENTIFICATION OF DIAGNOSTIC INDICATORS USING GENOMIC TOOLS TO SUPPORT DECISION-MAKING IN CHEDDAR CHEESE RIPENING

Élisabeth Robert * [1], Marie-Hélène Lessard[1], Julien Chamberland[1], Marie-Claude Gentès[2], Steve Labrie[1] [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

141. #1110 ANTIOXIDANT AND ANTI-INFLAMMATORY POTENTIAL OF MYAGROPSIS MYAGROIDES: AN INTEGRATED STUDY OF EXTRACTION DIVERGENCE, UNTARGETED DUAL-MODE UPLC-MS/MS, AND NETWORK PHARMACOLOGY

Sari Suhendriani * [1], Su Hyeon Baek[2], Lei Cao[3], Sanggil Lee[4] [1]

Department of Smart Green Technology Engineering, Pukyong National University, Busan 48513, Republic of Korea [2] Department of Food Science and Nutrition, Pukyong National University, Busan 48513, Republic of Korea [3] Ocean and Fisheries Development International Cooperation Institute, Pukyong National University, Busan 48513, Republic of Korea [4] Department of Smart Green Technology Engineering, Pukyong National University, Busan 48513, Republic of Korea. Department of Food Science and Nutrition, Pukyong National University, Busan 48513, Republic of Korea

142. #1549 INSIGHT INTO THE MEAT QUALITY DIFFERENCES OF TIBETAN SHEEP FROM DIFFERENT ALTITUDES BASED ON METABOLOMICS

Li Chen* 1, Ruisi Liu[1], **Jianing Fu**[1] **Dequan Zhang**[1] *[1]Institute of Food Science and Technology, CAAS, China*

Artificial Intelligence for sensory and quality prediction

143. #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

College of Food Science and Engineering, Ocean University of China, 266003, Qingdao, China

144. #406 DECODING THE UMAMI PROFILE OF TRADITIONAL FERMENTED SUFU: A HIGH-THROUGHPUT PREDICTION STRATEGY INTEGRATING PEPTIDOMICS, MACHINE LEARNING, AND VIRTUAL SCREENING

Jieqi Mao * [1], Yinying Liu[1], Dongna Ma[2], Zhilei Zhou[2] [1]

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145. #702 MACHINE LEARNING-BASED SENSORY QUALITY PREDICTION AND FLAVOR DRIVER IDENTIFICATION IN FERMENTED EDIBLE INSECT SEASONINGS

Euijae Lee * , Yookyung* Kim

Department of Human Ecology, Graduate School, Korea University, Seoul, Republic of Korea

146. #858 ENHANCING PORK FRESHNESS PREDICTION VIA RGB-TO-HYPERSPECTRAL RECONSTRUCTION UNDER VARYING LED ILLUMINATIONS

Ji Ma * [1], Shan Huang[1], Jia-Huan Qu[2], Zhong Han[1] [1]

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147. #1418 A DUAL-RESPONSE COLORIMETRIC SENSOR ARRAY INTEGRATED WITH DEEP LEARNING FOR MOBILE INTELLIGENT FRESHNESS ASSESSMENT OF AQUATIC PRODUCTS

Qi Yu * [1], Min Zhang[1], Chung Lim Law[2] [1] Jiangnan University, Wuxi, China [2] Taylor's University, Selangor, Malaysia

148. #1526 CHEMOMETRIC AND MACHINE-LEARNING APPLICATIONS FOR FOOD CHARACTERISATION AND AUTHENTICATION

Alessandra Biancolillo * , Lorenzo Marsili, Angelo Antonio D'Archivio

Department of Physical and Chemical Sciences, University of L'Aquila, Via Vetoio, 67100, Coppito, L'Aquila, Italy

149. #269 PREDICTION OF MOISTURE CONTENT IN CUT APPLES DURING HOT-AIR DRYING USING DEEP NEURAL NETWORK WITH FINE TUNING

Yosuke Matsuo * 1, Satoshi Kawamura2, Daisuke Kurata3, Takahiro Orikasa[4], Shoji Koide[4] [1]

Graduate School of Arts and Sciences, Iwate University, [3-18-8] Ueda, Morioka, Iwate 020-8550, Japan [2] Super Computing and Information Sciences Center, Iwate University, [3-18-8] Ueda, Morioka, Iwate 020-8550, Japan [3] AI & Data Science, Moneytree KK, Castalia 2F, [13-3] Nishiazabu [2], Minato, Tokyo 106-0031, Japan [4] Faculty of Agriculture, Iwate University, Iwate University, 3-18-8 Ueda, Morioka, Iwate 020-8550, Japan

AI driven analysis of food consumption and innovation

150. #59 FOOD INFORMATICS: LEVERAGING DATA AND KNOWLEDGE TO ADVANCE FOOD SYSTEMS

Mabel Zitong Leow, Dachuan Zhang *

Department of Food Science and Technology, Faculty of Science, National University of Singapore, [2] Science Drive [2], Singapore 117542, Singapore.

151. #294 MACHINE LEARNING-BASED CLASSIFICATION OF WHEAT CULTIVARS UTILIZING MULTI-INSTRUMENTAL PHYSICOCHEMICAL ANALYSIS

Chanmin Sagong, Suyong Lee * Sejong University

152. #815 DIGITAL AND SPECTROSCOPIC INNOVATIONS FOR SUSTAINABLE FOOD QUALITY CONTROL UNDER FOOD INDUSTRY 4.0

Chyngyz Erkinbaev * , Yinka Sikiru

University of Manitoba

153. #1036 DECODING CONSUMER SENTIMENT TOWARD EDIBLE INSECTS USING AI APPROACHING

Kyungmo Kang *

Department of Food Science and Technology, Hoseo University, [79] Hoseo-Ro, Baebang-Eup, Asan, 31499, Republic of Korea

154. #1511 ARTIFICIAL INTELLIGENCE-GENERATED SENSORY RESPONSES TO NON-TRADITIONAL FLAVOR INGREDIENTS IN CHOCOLATE BROWNIES

Stacie Yee Sing Tan * , Damir Torrico

University of Illinois-Urbana Champaign, Chicago, USA

POSTER PRESENTATIONS

Theme : EDUCATION, CAPACITY BUILDING AND WORK FORCE TRANSFORMATION

Date 27.10.2026 Time : 0830-1600 Venue : Hall 5

(Please note : Installation: 1700-1800hrs (5:00 pm–6:00 pm) on 26 Oct 2026
Removal: 1600–1700 hrs (4:00 pm–5:00 pm) on 27 Oct 2026)

Education, Capacity Building, and Workforce Transformation

155. #588 DEVELOPING A TRAINING COURSE ON FOOD SAFETY RISK PROFILING FOR CHEMICAL AND MICROBIOLOGICAL HAZARDS IN THE PHILIPPINES: TEACHING AND COMMUNICATING RISK TO REGULATORY AGENCIES

Abigail Rustia * 1, Deon Mahoney2

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2Produce Marketing Association Australia–New Zealand Ltd., Docklands, Victoria 3008 Australia

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 Issuriya[2], Surasak Limsuwan[3], Sasitorn Chusri[4], Damiya Semmad[1]
   Department of Food Science and Nutrition, Faculty of Science and Technology, Prince of Songkla University, Muang, Pattani 94000, Thailand [2] Division of Health and Applied Sciences, Faculty of Science, Prince of Songkla University, Hat Yai, Songkhla, 90110, Thailand [3] Traditional Thai Medical Research and Innovation Center, Faculty of Traditional Thai Medicine, Prince of Songkla University, Hat Yai 90110, Thailand [4] Biomedical Technology Research Group for Vulnerable Populations and School of Health Science, Mae Fah Luang University, Muang, Chiang Rai 57100, Thailand.
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, Brazil
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 Nindjin[1], Kouakou Nestor Kouassi[2], Bassirou Bonfoh[3], Georges N'guessan Amani[2]
   University Nangui Abrogoua-Department of Food Science and Technology, Centre Suisse de Recherches Scientifiques en Côte d'Ivoire-Department of Sustainable Agriculture and Nutrition [2] University Nangui Abrogoua-Department of Food Science

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 Ojimelukwe[2], Fabian Ugwuona[2], Chinasa Okorie[1], Chinechendu Ubadire-Agua[2]

Abia State Polytechnic, Aba, Abia State, Nigeria [2] Michael Okpara University of Agriculture, Umudike, Abia State, Nigeria

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

Xuefu Zhou * [1], Pangzhen Zhang[1], Danyang Ying[2], Zhongxiang Fang[1]

School of Agriculture, Food and Ecosystem Sciences, Faculty of Sciences, University of Melbourne, Parkville, VIC 3010, Australia [2] CSIRO Agriculture & Food, Werribee, VIC 3030, Australia

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 INTEGRATED 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 GERMPLASM**

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

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36. #582 DEVELOPMENT OF FUNCTIONAL READY-TO-DRINK BEVERAGE FROM CALABASH (CRESCENTIA CUJETE) FRUIT

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37. #597 COMPARATIVE EVALUATION OF ANTIOXIDANT ACTIVITY AND ANTI-MUSCLE ATROPHY EFFECTS OF MEJU SUPPLEMENTED WITH MEALWORM AND OKARA

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38. #606 LION'S MANE MUSHROOM AS A FUNCTIONAL INGREDIENT IN OAT-BASED DESSERTS FOR DYSPHAGIA AND HEALTHY AGEING

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39. #645 PILOT-SCALE EXTRUSION AND SENSORY EVALUATION OF A MULTI-NUTRIENT RICE KERNELS FOR MATERNAL HEALTH

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40. #652 PHOTOPROTECTIVE EFFECTS OF FLAVONES ARE HIGHLY SENSITIVE TO THE NUMBER AND POSITION OF PHENOLIC GROUPS

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41. #656 EFFECT OF HIGH-PRESSURE HOMOGENISATION ON THE STRUCTURE AND FUNCTIONAL PROPERTIES OF MICRO ALGAE GOLDEN CHLORELLA (AUXENOCHLORELLA PROTOTHECOIDES)

Mayang Pawitra[1], Billy Lo * [1], Asgar Farahnaky[1], Roman Buckow[2], Yakindra Timilsena[2], Mahsa Majzoobi[1]

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42. #687 EVALUATION OF AMINO ACID PROFILE OF COMMERCIALLY AVAILABLE "PLANT-BASED" OR "VEGAN" COLLAGEN PEPTIDES

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43. #696 INVESTIGATION OF PHYSICOCHEMICAL, STRUCTURAL, NUTRITIONAL, BIOACTIVE, AND DIGESTIVE PROPERTIES OF

MALTED MILK POWDER ENRICHED WITH GERMINATED CEREALS AND PULSES

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44. **#716 PROTEIN DIGESTIBILITY, PEPTIDOMIC PROFILES, AND PUTATIVE ALLERGENICITY OF NEW ZEALAND-SOURCED LOCUSTA MIGRATORIA: FOLLOWING SIMULATED GASTROINTESTINAL DIGESTION**

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45. **#751 PRODUCT DEVELOPMENT OF INSTANT ULTRA-LOW GLYCEMIC INDEX RICE PORRIDGE**

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46. **#847 NOVEL W/O/W DOUBLE EMULSION-BASED GELLED PROBIOTIC MICROCAPSULES FOR NON-DAIRY CHEESE APPLICATION**

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47. **#854 SUSTAINABLE UNDERUTILIZED PLANT RESOURCES FOR GUT MICROBIOTA TARGETED PREBIOTIC DEVELOPMENT**

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48. **#906 ANTIOXIDANT PEPTIDES FROM FERMENTED WHEY: SCREENING, PEPTIDOMICS, AND IN SILICO INSIGHTS**

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49. #969 APPLICATION OF BIOACTIVE MUNG BEAN PROTEIN HYDROLYSATE IN A HIGH-PROTEIN VEGAN SOUP

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50. #972 DIGESTIVE HEALTH AS A DRIVER OF PLANT-BASED DAIRY ALTERNATIVE CONSUMPTION: EVIDENCE FROM MULTI COUNTRIES SURVEYS

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51. #975 EFFECT OF GRAIN COMPOSITION ON GROWTH AND CORDYCEPIN PRODUCTION OF CORDYCEPS MILITARIS CULTIVATED ON VARIOUS FOOD CROPS

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52. #1029 APPLICATION OF HYBRID TEXTURED VEGETABLE PROTEIN WITH COCONUT DIETARY FIBER IN PLANT-BASED SAUSAGE: A PRELIMINARY STUDY

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53. #1059 DIGESTIVE STABILITY, ANTI-INFLAMMATORY ACTIVITY, AND GUT MICROBIOTA MODULATION OF SORGHUM 3-DEOXYANTHOCYANIDINS

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54. #1102 OAT BETA-GLUCAN AS ADJUNCTIVE NUTRITIONAL THERAPY IN ACTIVE ULCERATIVE COLITIS: CLINICAL AND INFLAMMATORY OUTCOMES OF A 28-DAY INTERVENTION

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55. **#1152 UNLOCKING THE ANTIDIABETIC POTENTIAL OF VIBURNUM OPULUS (EUROPEAN CRANBERRYBUSH) BARK: IMPACT OF EXTRACTION STRATEGIES ON ENZYME INHIBITORY ACTIVITY**
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56. **#1201 EFFECT OF A MANGO- AND CHIA-BASED BEVERAGE ON GUT MICROBIOTA IN CHILDREN WITH EXCESS WEIGHT: STUDY DESIGN AND IMPLEMENTATION PROGRESS**
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57. **#1223 BRIDGING THE FIBRE GAP: WHERE DID WE GO WRONG?**
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58. **#1234 QUALITY AND FUNCTIONAL CHARACTERISTICS OF DAIRY PRODUCTS SUPPLEMENTED WITH FERMENTED PHILIPPINE INDIGENOUS FRUITS: RUBUS ROSIFOLIUS AND MUNTINGIA CALABURA**
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59. **#1251 BEYOND ANTIOXIDANT: UNLOCKING THE FULL POTENTIAL OF A-TOCOPHEROL FOR HUMAN HEALTH AND PLANT ADAPTATION TO ENVIRONMENTAL STRESSES**
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60. **#1284 FERMENTATION OF TRADITIONAL TURKISH COFFEE WITH SCOBY**
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61. **#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 Arbilo * , Adrienne Gylle Alexie S. Fernandez, Ma. Camille R. Quiapos, Claire Anne Y. Santiago, Stephanie Reign T. Villanueva
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62. **#1349 VALORIZATION OF SOYBEAN HULLS THROUGH THE DEVELOPMENT OF FOOD-GRADE PECTIN–ALGINATE HYDROGELS**
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63. **#1360 COMPARATIVE EFFECTIVENESS OF FERROUS SULFATE VERSUS FERROUS FUMARATE IN YINGYANGBAO FOR IMPROVING ANEMIA IN INFANTS**

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64. **#1382 HESPERETIN AMELIORATES BRAIN AGING BY RESTORING CIRCADIAN GENE EXPRESSION AND ATTENUATING NEUROINFLAMMATION IN D-GALACTOSE-INDUCED AGING MICE**

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65. **#1387 EFFECTS OF BAICALIN ON MITOCHONDRIAL FUNCTION AND CIRCADIAN REGULATION IN DEXAMETHASONE-INDUCED SKELETAL MUSCLE ATROPHY**

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66. **#1391 SYNTHESIS OF TRIBUTYRIN AND TRIPROPIONIN AND THEIR ALLEVIATIVE EFFECTS ON COLITIS AND GUT MICROBIOTA IN MICE**

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67. **#1408 FUCOIDAN REGULATES THE ABSORPTION AND METABOLISM OF NICOTINAMIDE RIBOSIDE WHEN SUPPLEMENTED IN A FUNCTIONAL RICE FLOUR**

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68. **#1417 FEEDING THE CLOCK: HOW CHRONONUTRITION FIGHTS JET LAG, CIRCADIAN DISRUPTION, AND NEURODEGENERATION**

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69. **#1431 DIGESTION AND FECAL FERMENTATION BEHAVIOR OF AMPELOPSIS GROSSEDENTATA POLYSACCHARIDE AND ITS MODULATION ON HUMAN GUT MICROBIOME**

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70. **#1436 POMEGRANATE ELLAGITANNIN-RICH EXTRACT IMPROVES CHOLESTEROL METABOLISM THROUGH GUT MICROBIOTA-MEDIATED BILE ACID REMODELING**

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71. #1460 MOLECULAR INTERACTIONS GOVERNING THE PHYSICOCHEMICAL, NUTRITIONAL AND SENSORIAL PROPERTIES OF MILK–TEA SYSTEMS

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72. #400 EFFECTS OF CELL DISRUPTION ON THE BIOACCESSIBILITY OF FRACTIONATED AUXENOCHLORELLA PROTOTHECOIDES DURING IN VITRO DIGESTION

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73. #458 COMPARATIVE GENOMIC ANALYSIS REVEALING DISTINCT ACID TOLERANCE MECHANISMS IN LACTIPLANTIBACILLUS PLANTARUM TMA126 AND KCCP 11859

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74. #523 ENHANCING PROBIOTIC FUNCTIONALITY USING A PEACH KERNEL OIL-BASED DOUBLE EMULSION SYSTEM

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75. #1014 WHEN FOOD GOES BAD: STUDYING BIOFILM FORMATION TO REDUCE FOOD SPOILAGE AND EXTEND SHELF LIFE

Xue Zhao * [1], John Harold Nataño[1], Laura Nolan[1,2] [1] Singapore Centre for Environmental Life Sciences Engineering, Nanyang Technological

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76. #1204 CHOLESTEROL-LOWERING EFFECTS OF BIFIDOBACTERIUM BREVE IDCC 4401(BBR 4401): INTEGRATED PRECLINICAL AND CLINICAL EVIDENCE

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77. #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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78. #1471 LUTEOLIN STABILIZES EPHX1 AND ENGAGES AN ARACHIDONIC ACID–PPARD–ACSL4 AXIS ASSOCIATED WITH LIPID PEROXIDATION AND MLKL SIGNALING IN GASTRIC CANCER

Huan Zhang * , Ke Tao, Guiju Sun, Shaokang Wang

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79. #1472 MULTI-OMICS INSIGHTS INTO THE PROTECTIVE EFFECTS OF SALIDROSIDE AGAINST HYPERURICEMIA-ASSOCIATED LIVER–KIDNEY METABOLIC DYSFUNCTION IN RATS

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80. #1481 WHEN FOOD SYNERGY BREAKS: FAILURE-MODE MAPPING AND A STAGE-GATED EVIDENCE PIPELINE FOR FUNCTIONAL FOOD BIOACTIVE COMBINATIONS

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81. #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

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82. #1484 FUNCTIONAL NUTRITIONAL INTERVENTIONS ATTENUATE MUSCLE DECLINE AND MODULATE GUT MICROBIOTA DURING AGING

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83. #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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84. #1504 HEAT-INACTIVATED BIFIDOBACTERIUM BREVE 207-1 IMPROVES GLUCOSE METABOLISM IN TYPE 2 DIABETES MELLITUS PATIENTS: A RANDOMIZED CONTROLLED TRIAL

Yanyan Tian * , Ligang Yang, Guiju Sun, Shaokang Wang, Wang Liao

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85. #1505 A-LINOLENIC ACID-RICH PERILLA OIL IMPROVES SARCOPENIC OBESITY IN MICE AT DIFFERENT LIFE STAGES VIA MODULATING ENERGY SUBSTRATE UTILIZATION

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86. #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

87. #1507 COCONUT-BASED CEREAL MIX AS SUPPLEMENTAL FEEDING ALTERNATIVE FOR SCHOOL-AGE CHILDREN

Vannizsa Ramas * , Carissa Saldaña-Tanda

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88. #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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89. #1514 EFFECTS OF PHYTOSTEROLS WITH PHOSPHOLIPIDS ON BLOOD LIPIDS IN OVERWEIGHT ADULTS WITH DYSLIPIDEMIA: A RANDOMIZED CONTROLLED TRIAL

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90. #1515 PENTADECANOIC ACID REGULATES MICROBIOTA-METABOLISM AXIS AGAINST CHRONIC HEPATIC FIBROSIS

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91. #1516 GANODERMA LUCIDUM-DERIVED EXTRACELLULAR VESICLES AMELIORATE CHRONIC OBSTRUCTIVE PULMONARY DISEASE BY SUPPRESSING INFLAMMATORY RESPONSES

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92. #1517 HIGH-INTENSITY ULTRASOUND FUNCTIONALIZATION OF BROCCOLI BY-PRODUCT PROTEIN CONCENTRATE FOR DEVELOPMENT OF A PROTEIN-RICH INSTANT SOUP MIX

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93. #278 ANTI-CANCER EFFECTS OF FLAVONE DIMER ZHL10 AGAINST OVARIAN CLEAR CELL CARCINOMA

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94. #619 MICROBIAL RISK IN BLENDERIZED TUBE FEEDING: IMPLICATIONS FOR DECENTRALIZED PREPARATION

Cecile Klaudine Cabigas * [1], Myrna Benita Luna[1], Isa Terese Santos[1]

[1]Department of Food Science and Nutrition, College of Home Economics, University of the Philippines Diliman

95. #148 DIETARY CYCLIC ORGANOSULFIDES AS H2S DONORS: MODULATING NF-KB SIGNALING PATHWAY TO EXERT ANTI-INFLAMMATORY ACTIVITY IN RAW264.7 MACROPHAGE

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96. #1093 PROTECTIVE EFFECTS OF HEAT-KILLED LACTICASEIBACILLUS PARACASEI HY7017 ON GUT MICROBIOTA AND IMMUNE FUNCTION IN CYCLOPHOSPHAMIDE-INDUCED IMMUNOSUPPRESSED MICE

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2Department of Food Regulatory Science, Korea University, Sejong 30019, South Korea
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97. #358 EFFECT OF A WHEY PROTEIN NUTRITIONAL COMBINATION ON MUSCLE RECOVERY

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98. #1543 STRUCTURE-DEPENDENT TRIGLYCERIDE PROTECTION OF FREEZE-DRIED LACTIPLANTIBACILLUS PLANTARUM STORAGE PROTECTION WINDOW, LIPID OXIDATION, AND STRESS ADAPTATION

Zhneug Sun, Nan Zhang, Shuxiang Liu
College of Food Science, Sichuan Agricultural University, China

99. #1532 MECHANISMS OF PROTOCATECHUIC ACID IN ALLEVIATING STREPTOZOTOXIN-INDUCED DIABETES IN MICE

Huafang Ding, Shouhe Huang, Yuting Su, Hanyue Zhu, Zhen-Yu Chen
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100. #603 SHELF-LIFE DETERMINATION OF MULBERRY (MORUS NIGRA L.), SOURSOP (ANNONA MURICATA), AND CRANBERRY (VACCINIUM MACROCARPON) JUICE BLEND USING ACCELERATED SHELF-LIFE TESTING

Jan Clarisse Credo * , Katherine Ann Castillo-Israel, Sheba Mae Duque, Romel Felismino, Jan Irish Estanislao
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101. #1550 PRODUCT DEVELOPMENT OF GUYABANO (Annona muricata), MULBERRY (Morus spp.), AND CRANBERRY (Vaccinium macrocarpon) FREEZE DRIED POWDER MIX

Thelma Lauriane Julian*[1] Katherine Ann Castillo-Israel[1], Sheba Mae Duque Duque[1] , Romel Felismino[1] , Jan Irish Estanislao[1]
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102. #1564 INVESTIGATION OF SEAWEED-DERIVED BIOCHEMICAL COMPOUNDS FOR TYPE 2 DIABETES MANAGEMENT

Nancy Maina*[1], **Agus Suyanto**[1]
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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

103. #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

104. #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, Philippines

105. #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

106. #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 Siow[2], Lye Yee Chew[1], Yen Teng Wong[2], Ziwei Cai[3]
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107. #637 NUTRITION-ORIENTED LIFE CYCLE ASSESSMENT OF MUNG BEAN AND LENTIL PROTEINS

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108. #755 LIFE CYCLE ASSESSMENT OF PLANT PROTEINS USING PROTEIN QUALITY-RELATED FUNCTIONAL UNITS

Yuchen Ma * [1], Qiming Wu[2], Yi Lin[3], Caili Fu[4], Dejian Huang[5]

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109. #1533 HEALTH AND ENVIRONMENTAL EVIDENCE, CHALLENGES, AND SUSTAINABLE STRATEGIES OF PLANETARY HEALTH DIET: A MIXED-METHODS REVIEW

Jia Wang, Lau Jiang, Jin Wang

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110. 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

CIESOL-Solar Energy Research Centre, University of Almeria, Almeria, Spain

Circular Economy and Zero Waste Approaches

111. #38 ZERO-WASTE VIRGIN COCONUT OIL (VCO) PROCESSING WASTE THROUGH UPCYLING (VCØ-UP): A FRAMEWORK FOR BIOCIRCULAR FOOD SYSTEM

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112. #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
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113. #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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114. #243 VALORIZATION OF PHILIPPINE SQUASH (CUCURBITA MOSCHATA DUCHESNE) BY-PRODUCTS FOR FUNCTIONAL COMPOSITE FLOUR DEVELOPMENT: A REVIEW

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115. #259 ATMOSPHERIC COLD PLASMA TREATMENTS ON AQUAPONIC WASTEWATER FOR ENHANCED MICROALGAL GROWTH

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116. #264 IMPROVING FOOD WASTE RECYCLING WITH BLACK SOLDIER FLY LARVAE

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117. #268 VALORIZATION OF BLUE SWIMMING CRAB (PORTUNUS PELAGICUS) SHELL WASTE FOR CHITOSAN EXTRACTION

Aleeya Mari Garcia * , Jelynne Tamayo, Ara Fatima Carbonera, Anna Rina Evangelista-Albacea
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118. #369 EVALUATING SPENT TEA AND PEANUT SKIN BLENDS AS SUSTAINABLE SUBSTRATES FOR PEARL OYSTER MUSHROOM PRODUCTION

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119. #370 AGRO-INDUSTRIAL VALORISATION OF PEANUT SKIN AND MOROMI ON PLEUROTUS OSTERATUS MYCELIAL COLONISATION

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120. #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 Maciano[1], Jaqueline Ferreira Silva[2], Jessyca Caroline Rocha Ribas * [2], Fernando Antônio Anjo[3], Paula Toshimi Matumoto Pintro[2]

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121. #417 ENHANCING POLYPHENOL RECOVERY AND ANTIOXIDANT ACTIVITY FROM PILI (CANARIUM OVATUM, ENGL.) FRUIT POMACE THROUGH OPTIMIZED MICROWAVE – ASSISTED EXTRACTION

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122. #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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123. #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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124. #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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125. #761 FUNCTIONAL CHARACTERISTICS OF UPCYCLED AVOCADO SEED STARCH AND ITS EFFECTS ON PHYSICOCHEMICAL AND STORAGE PROPERTIES OF SET-TYPE YOGHURT

Winnie Nyonje * [1], Elizabeth Wafula[1], Esmanur Ilhan[2], Willis Owino[1], Mecit Oztop[2]

Jomo Kenyatta University of Agriculture and Technology [2] Middle East Technical University (METU)

126. #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

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127. #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

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128. #805 UPCYCLING COFFEE CASCARA INTO INSTANT BEVERAGE INGREDIENTS: A SUSTAINABLE APPROACH FOR BY-PRODUCT VALORIZATION

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129. #839 GRAPE POMACE FLOUR AS A SOURCE OF NUTRIENTS AND PHENOLIC COMPOUNDS

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130. #976 A-MAIZE-ING WASTE: A BIOCIRCULAR ECONOMY FRAMEWORK FOR THE PHILIPPINE CORN INDUSTRY

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131. #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 Mora[2], Jaime Ortíz Viedma[3], Horacio Fraguela Meissimilly[1], Yarleicy Mercado Murillo[4]

Universidad del Bío-Bío, Department of Food Engineering, Chillán, Chile [2] Universidad del Bío-Bío, Department of Food Engineering, Chillán, Chile. Universidad Católica del Maule, School of Nutrition and Dietetics, Curicó, Chile [3] Universidad de Chile, Department of Chemistry and Food Sciences, Santiago, Chile [4] Universidad de Antioquia, Medellín, Colombia.

132. #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 Szulecka[1], Ida-Johanne Jensen[2], Eva Falch[2]

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

133. #1359 MICROALGAE AS PROTEIN-RICH FOOD BIOMASS – CHALLENGES AND OPPORTUNITIES

Shao Quan Liu *

Department of Food Science and Technology, National University of Singapore; Bezos Centre for Sustainable Protein @NUS

134. #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

135. #1492 BERRY POMACE AS AN UPCYCLED FUNCTIONAL INGREDIENT IN BAKERY PRODUCTS: A RAPID STRUCTURED REVIEW OF NUTRITIONAL AND TECHNOLOGICAL EFFECTS

Albina Oblitsova *

Advanced Engineering School "Institute of Biotechnology, Bioengineering and Food Systems", Far Eastern Federal University, Vladivostok, Russia

136. #827 MICROBIAL FERMENTATION OF WHEY PERMEATE AS A CIRCULAR APPROACH FOR VALUE GENERATION AND METAL RECOVERY

Marleny D.A. Saldaña * [1], Rayelle C. Silva[1], Juliana S. Ferreira[2]

[1]University of Alberta, [2]Federal University of Uberlândia

137. #711 UTILIZATION OF SPENT COFFEE (COFFEA ARABICA) GROUNDS IN THE DEVELOPMENT OF A HIGH-PROTEIN AND HIGH-FIBER SNACK BAR

Abigail Riogelon[1] Raphael Marquez[2] Czarina Mejia[2] Maitreya Onalan[2] Nicole Anne Serafico[2] Samantha Terrado[2] Dianne Jane Sunico*[3]

[1]University of Santo Tomas - Department of Food Technology, Manila City, Philippines; University of the Philippines - Los Baños - Institute of Food Science and Technology, Laguna, Philippines
[2]University of Santo Tomas - Department of Food Technology, Manila City, Philippines

Emergency and humanitarian food systems

138. #1357 STRENGTHENING FOOD SAFETY SYSTEM IN INDONESIA'S NATIONAL FREE NUTRITION MEAL PROGRAM (MBG)

Wisnu Samuel Atmaja Triwarsita * [1], Aditya Dian Pratiwi[2]
[1]University of Auckland; [2]Yayasan Cakrawala Maju Sejahtera

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

139. #301 THE ROLE OF MASTICATION IN SHAPING MOOD AND COGNITIVE PERFORMANCE

YINYING LIU * [1], Jianshe Chen[2], Weibiao Zhou[3 1] a.

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140. #743 TOWARDS SUSTAINABLE DIETS ACROSS DIVERSE POPULATION GROUPS

Claudia Lazarte * , Ellen Trolle

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

141. #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

142. #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.

143. #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

144. #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.

145. #1399 INFLUENCE OF TIMED AND TARGETED COUNSELLING ON MATERNAL HEALTH SERVICES AND PRACTICES IN UGANDA

Faith Namayengo Muyonga * [1], Joweria Nambooze[2], Daniel Hendry Ruma[2], James Kimmula[3]

Department of Nutritional Science and Dietetics, School of Vocational Studies, Kyambogo University. [2] Kyambogo University [3] World Vision

146. #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

147. #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

148. #1534 HUMAN MILK-DERIVED EXTRACELLULAR VESICLES ALLEVIATE FOOD ALLERGY BY RESTORING INTESTINAL BARRIER FUNCTION AND IMMUNE HOMEOSTASIS

Wenjing Chen, YiYi Wang

Key Laboratory of Environmental Medicine and Engineering, Ministry of Education, and Department of Nutrition and Food Hygiene, School of Public Health, Southeast University, China

149. #1424 INTAKE EVALUATION OF DIETARY SATURATED FATTY ACIDS IN CHINESE CHILDREN AND ADOLESCENTS

Fanglei Zhao[1], Feng Pan[1], Tongwei Zhang[1], Jianwen Li[1], Weifeng Mao[1]

[1]China National Center for Food Safety Risk Assessment, China

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

150. #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

Food & Nutritional Sciences Programme, School of Life Sciences, The Chinese University of Hong Kong, Shatin 999077, Hong Kong, China

Global Nutrition, Food Security, and Policy

151. #667 EXPLORING UNDERUTILIZED LEGUMES AS SUSTAINABLE PROTEIN SOURCES FOR STRUCTURALLY AND NUTRITIONALLY OPTIMIZED PLANT-BASED MEAT ANALOGUES

Malsha Dinali * [1], Isuru Wijesekara[2], Rumesh Liyanage[3], Benu Adhikari[1], Lisa Newman[1], Mayumi Silva[1], Jayani Chandrapala[1]

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152. #937 IMPACT OF PROP TASTER STATUS ON FOOD PREFERENCES AND NEOPHOBIA TOWARD ALTERNATIVE PROTEINS OF FILIPINO ADULTS: INITIAL FINDINGS

Airisse Rae Basinang * [1], Mary Michelle Velasquez[2], Casiana Blanca Villarino[2]

School of Statistics, University of the Philippines Diliman; Department of Food Science and Nutrition College of Home Economics University of the Philippines Diliman [2] Department of Food Science and Nutrition College of Home Economics University of the Philippines Diliman

153. #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 Abellana[2]

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

154. #1309 A PLACE BASED DIETARY BIOMARKERS TO INFORM THE NUTRITION POLICY

Manik Puranik * [1], Gunter Kuhnle[2], Carol Wagstaff[2]

Dr [2] Prof

155. #806 SURVEY of COMMERCIAL COCOA QUALITY USING MAILLARD REACTION PARAMETERS

Salome Martinez-Morales[1]*, Álvaro Ferreira-Lazarte[1], Guillermo Fernández[1], **Ana Muñoz-Labrador**[1], **Amalia Molina-Chaux**[1] , **María del Mar Villamiel**[1]

[1]*Institute of Food Science Research (CIAL), CSIC-UAM, Madrid, Spain*

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

156. #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 Azanza[1], Guiller Dartin Canapi[2], Ezra Gabrielle Cacayan[2], Gina Abrera[2]

Department of Food Science and Nutrition, College of Home Economics, University of the Philippines Diliman [2] Microbiological Research and Service Laboratory, Atomic Research Division, Philippine Nuclear Research Institute

157. #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 Cacayan[2], Guiller Dartin Canapi[2], Ma. Patricia Azanza[1], Gina Abrera[2]

Department of Food Science and Nutrition, College of Home Economics, University of the Philippines Diliman [2] Biomedical Research Section, Atomic Research Division, Philippine Nuclear Research Institute, Department of Science & Technology

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

158. #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

159. #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

160. #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

161. #464 BIODEGRADABLE STARCH FILMS WITH FINGER LIME PEEL ANTIOXIDANT EXTRACTS

Thaiza Serrano Pinheiro de Souza * [1], Ziming Liu [2], Alberto Baldelli [3]
School of Agriculture and Food Sustainability (AGFS), The University of Queensland, St Lucia, 4072, Queensland, Australia; Food and Beverage Accelerator (FaBA), The University of Queensland, St Lucia, 4072, Brisbane, Queensland, Australia [2] School of Agriculture and Food Sustainability (AGFS), The University of Queensland, St Lucia, 4072, Queensland, Australia [3] School of Agriculture and Food Sustainability (AGFS), The University of Queensland, St Lucia, 4072, Queensland, Australia; The Queensland

Alliance for Agriculture and Food Innovation (QAAFI), The University of Queensland, St Lucia, 4072, Brisbane Queensland, 4072, Australia

162. #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

163. #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]

School of Molecular and Life Sciences, Curtin University, Bentley, Western Australia, 6102, Australia, Department of Applied Sciences, Sri Lanka Institute of Information Technology (SLIIT), Malabe, 10115, Sri Lanka [2] School of Molecular and Life Sciences, Curtin University, Bentley, Western Australia, 6102, Australia

164. #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 Intriago [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.

165. #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

166. #991 BEYOND BIODEGRADATION: NATURAL DEEP EUTECTIC SOLVENT RECONSTITUTION OF MANDARIN PEEL PECTIN AND POLYMETHOXYFLAVONES INTO WATER-REPROCESSABLE ACTIVE PACKAGING FILMS

Hongwei Wu * , Guomin Xiao

School of chemistry and chemical engineering, Southeast University, Nanjing, 211189, China

167. #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

168. #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]

Food Industry Development Department, Teagasc Food Research Centre, Ashtown, D15DY05, Dublin, Ireland [2] Dept of Animal Production and Food Quality. University of Zaragoza. ARAID -IA2, 50009, Spain [3] Centre for Sustainable Packaging & Bioproducts (CSPB), School of Food Science and Environmental Health, Technological University Dublin-City Campus, Central Quad, Grangegorman, Dublin, D07 ADY7, Ireland

169. #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

170. #1304 DEVELOPMENT OF ACTIVE FOOD PACKAGING BASED ON A CHITOSAN MATRIX REINFORCED WITH POLYPHENOL EXTRACT FROM THE TROPICAL RED MACROALGAE

Quynh Nhu Pham * [1], Hoang Thao Linh Nguyen [2], Minh Vuong Phan [2], Tuyen Truong [1], Yunus Khatri [3]

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171. #1529 SUSTAINABLE GELLAN GUM-BASED BIOPOLYMER COATINGS REINFORCED WITH NFC AND ZEIN FOR PAPER FOOD PACKAGING

Joey Ng[1], Adeline Su Yien Ting[1], Siang Yin Lee [2], Yin Yin Thoo[1]

[1] *Monash University, Malaysia [2.] Malaysian Rubber Board, Malaysia*

172. # 1079 3-Decen-2-one Loaded Zein-Hydroxypropyl Methylcellulose Coating to Delay Sprouting and Greening in Potato Tubers

Yuyang Zhang[1], Jeannine Bonilla[2] Caihua Shi[3] Iris J. Joye[2] Loong- Tak Lim[2]

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POSTER PRESENTATIONS

Theme : FOOD PROCESS AND ENGINEERING

Date 28.10.2026 Time : 0830 - 1600 hrs Venue : Hall 5

(Please note : Installation: 17:00-1800hrs (5:00 p.m.–6:00 p.m.) on 27 Oct 2026
Removal: 16:00-17:00hrs (4.00pm-5.00pm) on 28 Oct 2026)

Biotransformation and Functional Fermentation for Health

173. #255 MONITORING CELL GROWTH AND KINETIC BEHAVIOR OF SACCHAROMYCES CEREVISIAE DURING FERMENTATION IN A BIOFLO/CELLIGEN 115 BIOREACTOR

Rosangela Bergamasco * [1], Regina Santiago Campos Nascimento[2], Juliete Pedreira Nogueira[2], Maria Terezinha Santos Leite Neta[2], Narendra Narain[2] [1]

Chemistry Engineer Department, State University of Maringá [2] Laboratory of Flavor and Chromatographic Analysis, Federal University of Sergipe

174. #1395 SYNTHESIS OF PANOSE-TYPE OLIGOSACCHARIDES DERIVED FROM FOUR DISACCHARIDES WITH DIFFERENT GLYCOSIDIC LINKAGES AND ITS APPLICATION

Bo-Hwa Kim[1], Seong-Jin Hong[2], Young-Min Kim[1]

1 Department of Integrative Food, Bioscience, and Technology, Chonnam National University, Korea; [2] Research Institute of Agricultural Science and Technology, Chonnam National University, Korea

175. #322 SHEAR-INDUCED ALIGNMENT AND PH-RESPONSIVE PHASE TRANSITIONS IN 3D-PRINTED LIPID MESOPHASES FOR PRECISION DELIVERY

Yuxuan Zheng*[1] Yuanheng Zhang[1] Yier Xu[1] Tingting Cui[2] Fanghui Fan[1]

[1]Department of Food Science and Engineering, College of Chemistry and Environmental Engineering, Shenzhen University; [2]School of Materials Science and Engineering, South China University of Technology

Additional posters

Integration of Food science, nutrition, pharmacology, biotechnology and toxicology

176. #747 UNLOCKING COMMERCIALLY PRODUCED MARINE MICROALGAE FROM SOUTHERN BRAZIL FOR FUTURE FOODS: AN INTEGRATED CHARACTERIZATION

Jusciele Nicolladelli[1] Carlen B. Bianchini[1] Ângelo P. Matos[2] Fábio F. Neves[2] Giustino Tribuzi[1]

[1]Department of Food Science and Technology, Federal University of Santa Catarina (UFSC), Florianópolis, Brazil; [2]Department of Fisheries Engineering and Biological Sciences, Santa Catarina State University (CERES/UDESC), Laguna, Brazil

Biodegradable and sustainable packaging materials

177. # 147 Innovative Biodegradable Antimicrobial Nanocomposite Packaging for Sustainable Food Systems and Food Loss Reduction.

Indrasheel .[1] Vidusha Singh[2] Amritesh Chandra Shukla[1]

[1]Department of Botany, University of Lucknow, Lucknow, Uttar Pradesh, India

[2]Department of Chemistry, Udai Pratap College (An Autonomous Institution) Varanasi, Uttar Pradesh, India

Functional foods and supplements: safety and health outcomes

178. #218 N-Glycosylation Modulates the Digestion, Absorption, and Immunological properties of Lactoferrin

Zhang Lina * 1, Dong Yu1, Xu Xinyi1, Hettinga Kasper2, Zhou Peng1
1School of Food Science and Technology, Jiangnan University, Wuxi City, Jiangsu Province, China, 214122
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Microplastics and nanomaterials in food systems

179. #657 PHOTONIC CRYSTAL ASSISTED FLUORESCENCE ENERGY TRANSFER FOR ULTRASENSITIVE DETECTION OF EPIGALLOCATECHIN GALLATE

Juan WEI * 1, Yue ZHANG1, Dejian HUANG1

1National University of Singapore (Suzhou) Research Institute

Intelligent and smart packaging

180. #1566 A HUMIDITY-COMPENSATED FLUORESCENT SMART LABEL COUPLED WITH DEEP LEARNING FOR SIMULTANEOUS FRESHNESS AND HUMIDITY MONITORING OF FRESH PRODUCE

Min Li * 1, Min Zhang1, Arun S. Mujumdar2, Qibing Zhu3

1State Key Laboratory of Food Science and Resources, Jiangnan University

2Department of Bioresource Engineering, McGill University

3Key Laboratory of Advanced Process Control for Light Industry, Jiangnan University

Functional foods and supplements: Synthetic biology and food biotechnology innovation

181. #410 CO-FERMENTATION OF OLIVE LEAVES FOR HIGH-VALUE BIOACTIVE PRODUCTION: A SUSTAINABLE APPROACH FOR MEAT ANALOGUES

Jessyca Caroline Rocha Ribas * 1, Jaqueline Ferreira Silva1, Gabriela Bussi de oliveira2, Carla Forte Maiolino Molento2, Paula Toshimi Matumoto Pintro1

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2Cellular Animal Science Laboratory, Federal University of Paraná, Curitiba, Brazil

Herbal food / Microbiota heal

182. #664 SUSTAINABLE VALORISATION OF DAIRY PROCESSING SIDE-STREAMS: ENGINEERING YEAST CELL FACTORIES TO PRODUCE CAROTENOIDS FROM WHEY

RÓISE FLAHERTY * 1, ARUN RAJKUMAR2, VIJAI GUPTA3, OLIVIA MCAULIFFE4

1teagasc Food Research Centre, Moorepark, Fermoy, Cork, Ireland, School Of Biotechnology, Dublin City University, Dublin 9, Ireland

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3school Of Biotechnology, Dublin City University, Dublin 9, Ireland

4teagasc Food Research Centre, Moorepark, Fermoy, Cork, Ireland, Teagasc Climate Centre, Moorepark, Fermoy, Cork, Ireland

183. #621 THE EFFECT OF IN VITRO DIGESTION AND FECAL FERMENTATION OF STARCH-POLYPHENOL COMPLEXES ON STARCH CHAIN LENGTH

Xueqi TANG * 1, Cheng LI1

1Food & Nutritional Sciences Programme, School of Life Sciences, The Chinese University of Hong Kong

Herbal food / Microbiota heal

184. #973 IMMUNOSTIMULATORY POTENTIAL OF HONEY, BEESWAX, AND PROPOLIS FROM THREE STINGLESS BEE SPECIES ON HUMAN PERIPHERAL BLOOD MONONUCLEAR CELLS (PBMCS)

Chutha Takahashi * 1, Vatcharee Seechamnanturakit1, Suwannabhorn Boonpeng1

1Faculty of Agro-Industry, Prince of Songkla University, Thailand

Texture, rheology and material properties of foods

185. #654 RHEOLOGICAL CHARACTERIZATION AND OPTIMIZATION OF CHOCOLATE INK FORMULATION FOR 3D FOOD PRINTING

Anuja Dattatraya Divate * 1, Jeyan Arthur Moses1, Sinija V R1, Anandakumar S2, V Hema3

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AI-driven analysis of food consumption and innovation

186. #1027 Influence of Processing Methods on the Technological, Bioactive, and Digestibility Properties of Babassu Mesocarp Flour

Graciele R. Passos1, Julia S. Paixão1, Yves Souza-Santos1, Rosemary A. Carvalho1, Fernanda M. Vanin1

[1]Universidade de São Paulo

187. #733 PHENOLIC PROFILE OF BRS VIOLETA GRAPE POMACE EXTRACTS OBTAINED VIA PRESSURIZED LIQUID EXTRACTION

Tatiane de Oliveira Xavier Machado * 1, Andrea Susana Vargas-Trinidad2, Zeng Liming2, Marcos dos Santos Lima3, Benoit Bach2

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2Department of Enology, Haute Ecole de Viticulture et Oenologie-CHANGINS, Nyon, Switzerland.

3Department of Food Technology, Federal Institute of Education, Science and Technology of Sertão Pernambucano, Petrolina, Brazil

188. #1242 THREE-DIMENSIONAL LIVER EXTRACELLULAR MATRIX SCAFFOLDS AS A PLATFORM TO STUDY CANCER METABOLISM AND NUTRITION-RELATED MODULATION

Yiping Wang * 1, Phil Dash1

1University of Reading

Intelligent and smart packaging

189. #159 A NOVEL SUNFLOWER-DERIVED BIOACTIVE PEPTIDE AS A FUNCTIONAL FOOD INGREDIENT FOR MANAGING HYPERTENSION AND DIABETES

Antonio Sanchez-McSweeney * 1, Anwar Sunna1, Alfonso Garcia-Bennett1

1ARC Industrial Transformation Training Centre for Facilitated Advancement of Australia's Bioactives (FAAB), Sydney, Australia

Functional foods and supplements: safety and health outcomes

190. #809 Effect of Xanthan Gum–Micellar Casein Aeroform Systems on Protein Digestibility, Bioavailability, and Physiological Parameters in Rats Fed a Western Diet

Marek ALJEWICZ * 1, Agata Dąbkowska1

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Advanced food preservation and processing technologies

191. #1440 EVALUATION OF RADIO FREQUENCY HEATING CHARACTERISTICS AND DISINFESTATION EFFICACY IN WHEAT FLOUR

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192. #1478 APPLICATION OF HOT AIR-ASSISTED RADIO FREQUENCY DRYING TO A HERICIUM ERINACEUS SOLID-STATE FERMENTED PRODUCT

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AI-driven analysis of food consumption and innovation

193. #812 DIGITAL SERVICES INTEGRATED WITH FOOD PRODUCTS – A MARKET READINESS ASSESSMENT: THE CASE OF THE DAIRY INDUSTRY

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Scaling up traditional technologies

194. #1444 DESIGN OF SMARTPHONE AUTOMATION FOR COUNTING AND LIVE/DEAD DISCRIMINATION OF STORED PRODUCT PESTS

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