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Rose-Spiess-Foundation 2024- IUFoST Video Competition

September, 2024



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Awards

September, 2024

Grand Prize winner

**Mission: Possible -
Restoring Peatlands and
preserving local wisdom
with food technology**

Mahasiswa PL

Marcellus Arnold and
Yoanda Victoria
Rajagukguk



September, 2024



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IUFoST Rose Spiess Video Competition 2024



Mission: Possible

Restoring peatlands and preserving local wisdom with food technology

Marcellus Arnold and Yolanda Victoria Rajagukguk
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Innovative solution with high quality

This video combines an innovative solution with high technical quality and effectively integrates local knowledge with food science, providing a clear and practical response to a relevant problem



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Integration of local fish knowledge with food engineering techniques, such as designing a device to extract albumins from fish heads. This combination underscores how food science can address local issues by utilizing traditional practices.



Valorization of the protein obtained for multiple applications, from food to supplements



developed a powdered albumin supplement using these locally sourced ingredients.

Runner-Up

Future of Food: A Worm story

Taylor's Duckies

Ariel Chin Bei Yi





TAYLOR'S
UNIVERSITY

Wisdom · Integrity · Excellence

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THE FUTURE OF FOOD:
A WORM STORY



We all need proteins but do we need this type?

**There is a great variety of
other sources!**

**Think of Leguminosae
and.....**

Insects:

**An important Protein Source
of the Future!**

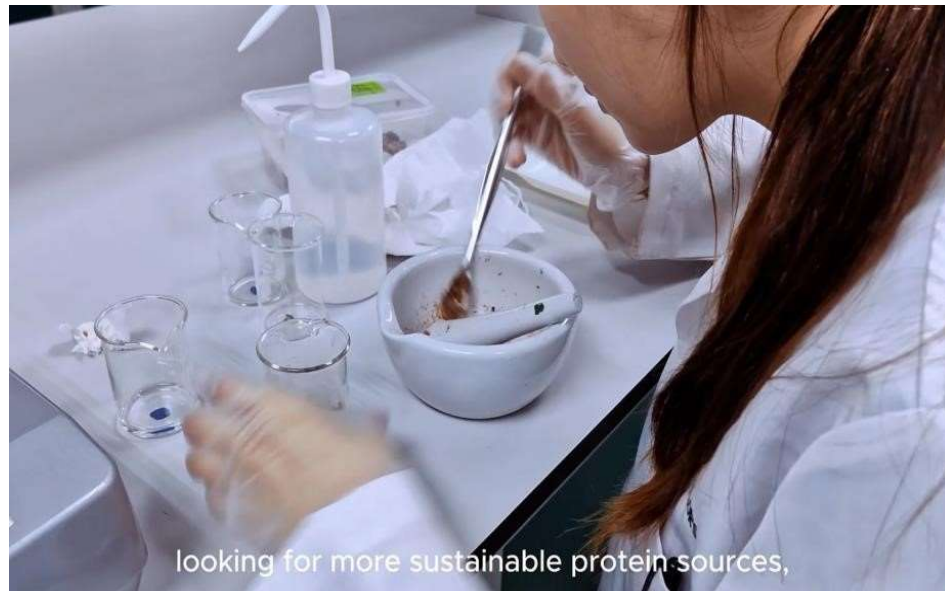
**The video presents an
interesting approach to
provide high quality
proteins in an economic
and sustainable way of
production!**



So as you can see, the farming of Black Soldier Fly Larvae

Farming Larvae makes Fun!

Transferring the Insect-Protein into edible Food!

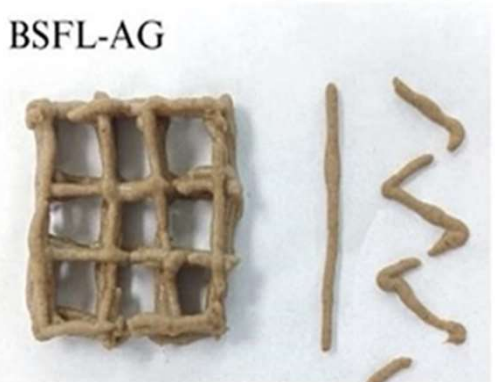
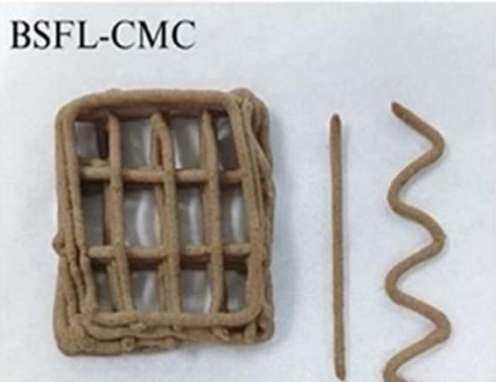
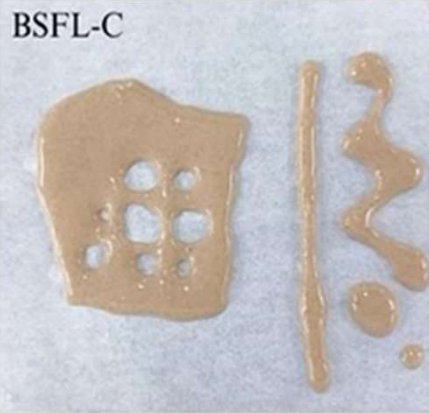


looking for more sustainable protein sources,



Further posing a challenge to adopt BSFL in our local food chain.

**With Technology
and Fantasy
from Worm to
Table!!**



Bronze medalist

The World With(out) Food Science and
Technology

Food Fit Four Fight

Tassanee Supattrapan



FOOD FIT FOUR FIGHT

We're proudly present

"The world with(out) food science & technology"

**Well balanced nutrition
is important
to maintain good
health!
Healthy Nutrition
is not
self understood!**

**It needs Advice
and Consultation!**



As an example!
A problem around
the Globe :
Obesity!
Way out:
Food with low
Glycemic index!
Example
Rice dishes with
appetizing sauce!



Interview | Health Art & Culture

#Fish sauce mixed with Saton vegetable juice #Saton vegetable

Fish sauce mixed with vegetables Innovative salty seasoning from Thai wisdom.

Published: 15 August 2023

Thank you for the information from Mahidol University

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A highly developed Food Science and Technology are the guarantee for the provision a healthy global food supply!

Entering Science World

The Relationship between taster status and chronic conditions in South Asian Immigrants.

Celina Ghosh and Ankita Vaishampayan



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September, 2024

**Health is
Wealth!
Make your
Health a
Priority!**

**Says young
Celina Ghosh**



The Relationship Between Taster Status and Chronic Conditions in South Asian Immigrants

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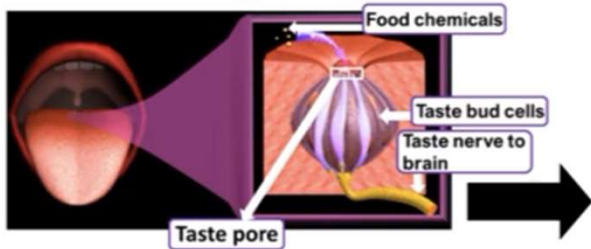
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VISUAL ABSTRACT

Taste bud location



Basic taste perceptions



Bitter taste receptor

T2R38

Greater Salt Intake



Overeating Practice



Hypertension



Diabetes



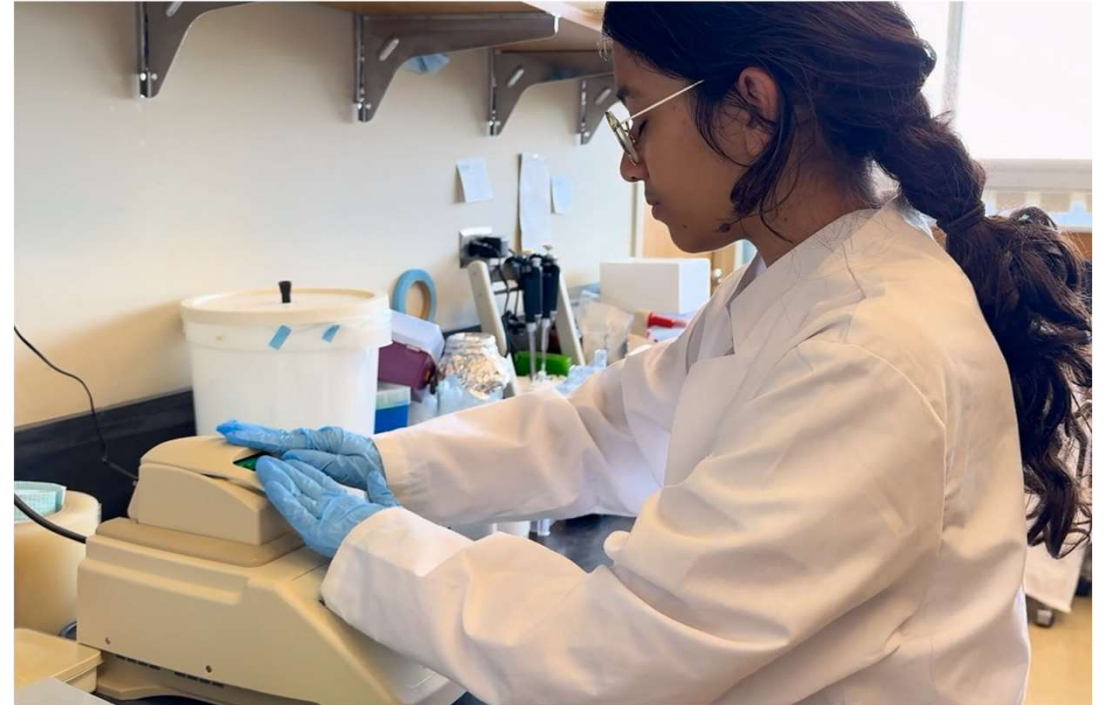
Follow the Arrows!





Testing the Taste!

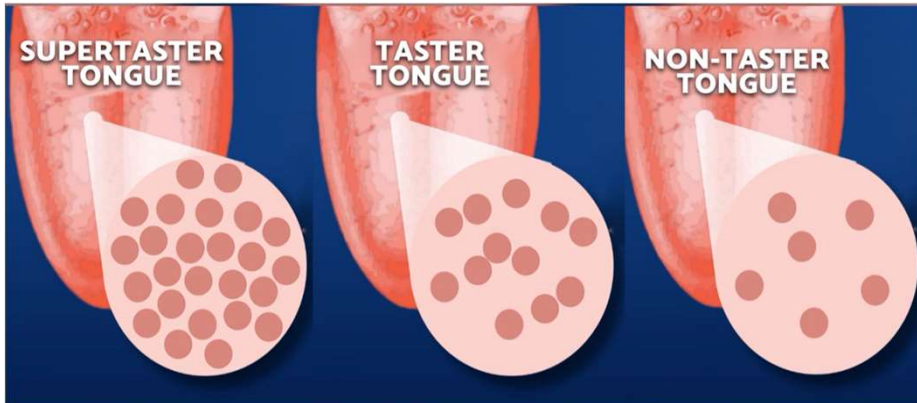
Testing the Taster!



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Where taste sensitivity is located!

Table 1. Questionnaire results on participants' background, health condition, behavioral, and nutritional factors and their distribution according to taster status (supertaster, taster, or non-taster).

	Total	Supertaster	Taster	Non-taster
Taster status based on PTC strip	(N=61)	(N=9)	(N=39)	(N=13)
Age (Years)*	35.6 (20, 62)	35.3 (27, 53)	38.3 (25, 56)	27.6 (20, 62)
Sex - n (%) male	35 (57%)	3 (9%)	25 (71%)	7 (20%)
Weight (lb) ^c	153 (114, 229)	151 (123, 183)	151 (132, 176)	161 (114, 229)
Height (cm) ⁻	167.1 (153.7, 182.9)	164.7 (153.7, 182.9)	167.1 (160.0, 177.8)	168.8 (154.9, 180.3)
Weight status ^d - n (%)				
Healthy weight (BMI score: 18.5 - 24.9)	32 (53%)	6 (67%)	20 (51%)	6 (46%)
Overweight (BMI score: 25.0 - 29.9)	27 (44%)	3 (33%)	19 (49%)	5 (39%)
Obesity (BMI score: 30.0 and above)	2 (3%)	-	-	2 (15%)
Overall health - n (%)				
Excellent/very good	50 (82%)	9 (100%)	33 (85%)	8 (62%)
Good	9 (15%)	-	6 (15%)	3 (23%)
Fair	2 (3%)	-	-	2 (15%)
Prevalence of chronic condition: hypertension - n (%)				
Yes	20 (32%)	3 (33%)	14 (36%)	3 (23%)
No	41 (67%)	6 (67%)	25 (64%)	10 (77%)
Prevalence of chronic condition: diabetes - n (%)				
Yes	15 (25%)	1 (11%)	13 (33%)	1 (8%)
No	46 (75%)	8 (89%)	26 (67%)	12 (92%)
Alcohol consumption - n (%) 3 times a month or less	55 (90%)	9 (100%)	33 (85%)	13 (100%)
Taken snack before bedtime - n (%) no	42 (69%)	9 (100%)	26 (67%)	7 (54%)
Ate not being hungry - n (%) yes	23 (38%)	3 (33%)	13 (33%)	7 (54%)
Overeating practice - n (%) yes	28 (46%)	3 (33%)	19 (49%)	6 (46%)
Perception of weight - n (%) average weight	46 (75%)	9 (100%)	27 (69%)	10 (77%)
Actions to be in better shape - n (%) yes	46 (75%)	9 (100%)	26 (67%)	11 (85%)
Bitter - n (%) prefer bitter food/drinks	41 (67%)	6 (67%)	33 (85%)	5 (39%)
Sour - n (%) prefer sour food	31 (51%)	9 (100%)	26 (67%)	5 (39%)
Salt - n (%) prefer salty food	30 (49%)	6 (67%)	20 (51%)	4 (31%)
Sweet - n (%) prefer sweet food/drinks	58 (95%)	6 (67%)	39 (100%)	13 (100%)
Taster status based on DNA results at the lab ^e A1-E3	(N=22)	-	(N=11)	-

*Years at the time of survey reported as average (min, max).

^cWeight was reported as average (min, max).

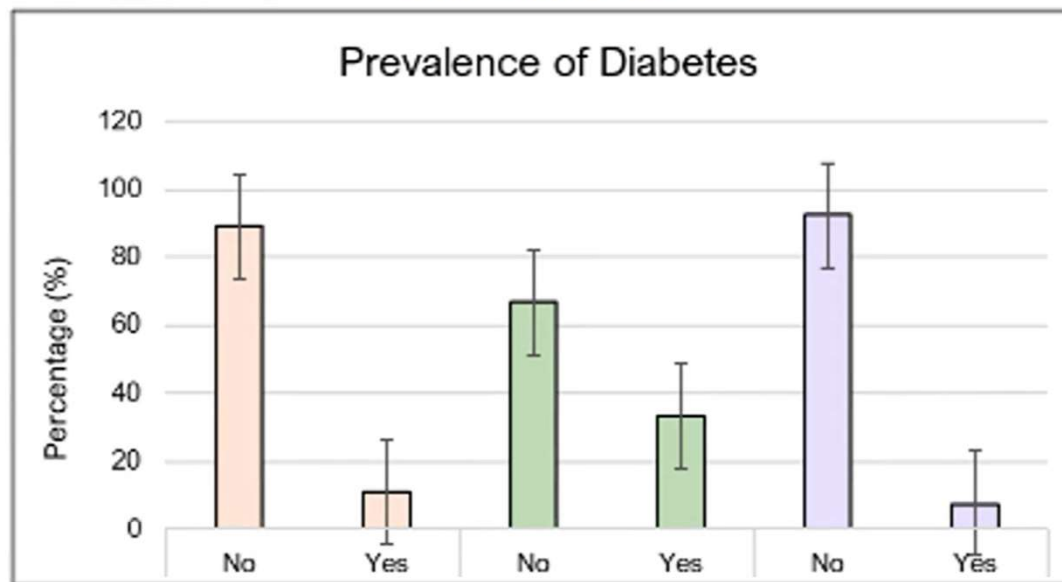
⁻Height was reported as average (min, max).

^dWeight status was determined by BMI as calculated based on respondent's weight and height.

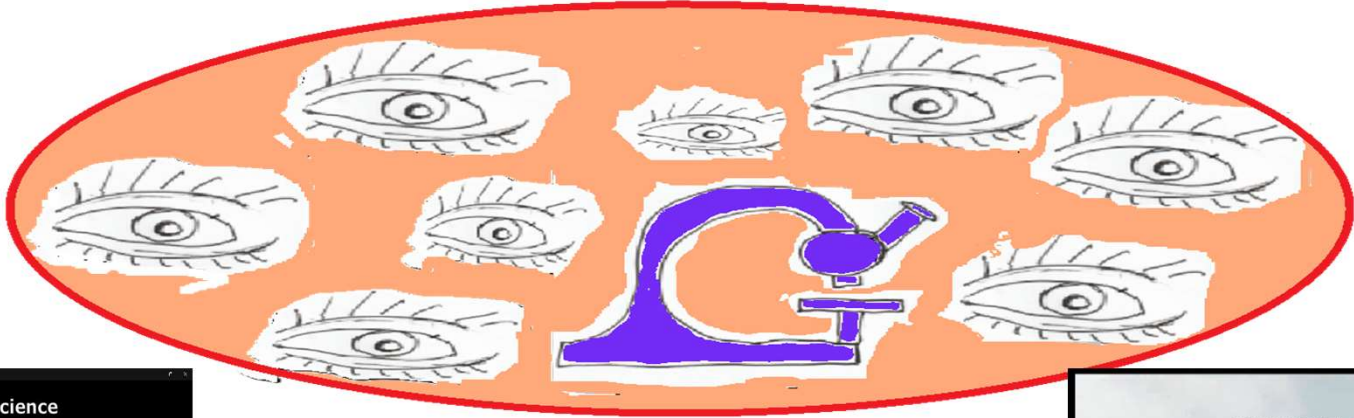
^eThe taster status of 11 of the saliva samples could not be determined due to lack of DNA concentration in the samples.

And here are the results!

Figure 5. Relationship between taster status and diabetes



Non-tasters are more likely to have diabetes compared to supertasters and tasters.



A Journey Into Food Science

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The Journey of Food Waste: Awareness and Action

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Honorable Mention!

EMPOWERING YOUTH: THE ROLE OF FOOD SCIENCE AND HEALTHY CHOICES IN COMBATING NON-COMMUNICABLE DISEASES

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Facing Aging: How Food Science and Technology Play a Key Role?

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Food Security in Singapore

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