

## 2021 Global Food Science Student Virtual Competition Agenda

Date: October 19, 2021

Location: Online

Host: Bo Jiang

Fang Zhong

Beijing, China: Tue, Oct 19, 2021 7:30 CST - 15:30 CST

| Time      | NO. | Activity  | Speaker/Finalist   |
|-----------|-----|---|--|
| 7:30 A.M. |     | <b>Introduction</b>   | Host: Bo Jiang<br>Dr. Xiaomei Ye<br>Director of International Cooperation Department, JAAS<br>Dr. Peng Zhou<br>Director of International Office, Jiangnan University<br>Dr. Liwei Gu, President of NAJUA<br>Publisher Lisa Li, Elsevier<br>Introduction of Jury members<br>Prof. Fang Zhong will chair the competition |
| 7:40 A.M. | 1   | Investigating the antioxidant potential and bioactivities of underexplored tropical fruits and their by-products<br><i>Memorial University of Newfoundland</i>          | Renan Danielski  |
| 7:50 A.M. | 2   | Exploitation of pulses in the production of extruded snacks<br><i>Università degli Studi di Milano</i>  | Andrea Bresciani   |
| 8:00 A.M. | 3   | Insecticidal potentials of some GRAS essential oils against maize weevil in organic corn grains during storage<br><i>North Carolina A&amp;T State University</i>        | Sawo Eesiah  |
| 8:10 A.M. | 4   | Selecting effective drying strategies for small-scale hop growers: aroma and quality considerations<br><i>Virginia Tech</i>   | Xueqian Su   |
| 8:20 A.M. | 5   | Development of a complementary frequency-shifting strategy to improve microwave heating performance on foods in a solid-state system<br><i>University of Tennessee</i>  | Ran Yang   |
| 8:30 A.M. | 6   | Oxidation and Degradation of (epi)gallocatechin gallate (EGCG/GCG) and (epi)catechin gallate (ECG/CG) in alkali solutions<br><i>Memorial University of Newfoundland</i> | Han Peng   |
| 8:40 A.M. | 7   | Comparative evaluation of volatile profiles and microbial communities in the traditional production of Hongqu rice wine fermented with Wuyi Qu and                      | Gui-Mei Chen   |

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|            |              | Gutian Qu<br><i>Fuzhou University</i>  |                  |
| 8:50 A.M.  | <b>BREAK</b> |  |                  |
| 9:10 A.M.  | 8            | Bioinformatics analysis of the mechanisms of aloe polysaccharides on mitigating ulcerative colitis in mice via gut metabolism and Nrf2/HO-1 signaling pathway<br><i>Jiangnan University</i>  | Chang Liu        |
| 9:20 A.M.  | 9            | Adoption of 3D printing technology and formulation design for pureed meat products<br><i>The University of Queensland</i>  | Arianna Dick     |
| 9:30 A.M.  | 10           | One-pot production of maltoheptaose from starch by sequential addition of cyclodextrin glucotransferase and cyclomaltodextrinase<br><sup>1</sup> <i>University of El Imam El Mahadi</i><br><sup>2</sup> <i>Jiangnan University</i> | Mohammed Abdalla |
| 9:40 A.M.  | 11           | Separation and purification of aglycone soy isoflavones from soy sauce residue by MIL-100(Fe)<br><i>Changsha University of Science &amp; Technology</i>  | Shihua Luo       |
| 9:50 A.M.  | 12           | Synergistic effect of combined oyster peptide and ginseng extracts on anti-fatigue and promotion of sexual interest activity in male mice<br><i>Zhejiang University</i>  | Xianliang Luo    |
| 10:00 A.M. | <b>BREAK</b> |  |                  |
| 13:00 P.M. | 13           | Determination of volatile compounds in three different Mozzarella cheeses by GC-MS and GC-IMS<br><i>Beijing Technology and Business University</i>   | Zhijie Yang      |
| 13:10 P.M. | 14           | A novel fluorescent biosensor for lead (II) detection based on peptide-oligonucleotide conjugate recognition<br><i>University of Shanghai for Science and Technology</i>   | Kaimin Peng      |

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| 13:20 P.M. | 15           | Reaction mechanism of atmospheric cold plasma (ACP) on seed germination and increase $\gamma$ -aminobutyric acid<br><i>NTU</i>  | Yu-Jou Chou         |
| 13:30 P.M. | 16           | Polysaccharide-protein complexes extracted from peanut meal: molecular properties, interfacial adsorption and emulsion characteristics<br><i>Jiangnan University</i>  | Jianfen Ye          |
| 13:40 P.M. | 17           | Improvement of Gac fruit aril oil on eyes and skin<br><i>Chung Shan Medical University</i>  | Yi-Hsiu Wu          |
| 13:50 P.M. | 18           | Polyphenols from Fu brick tea reduces obesity via modulation of gut microbiota and gut microbiota-related intestinal oxidative stress and barrier function<br><i>Hunan Agricultural University</i>                                    | Fang Zhou           |
| 14:00 P.M. | <b>BREAK</b> |   |                     |
| 14:30 P.M. | 19           | Untargeted LC-QTOF-MS/MS based metabolomics approach coupled with in vitro bioactivity assays to discover postbiotics and substantiate functionalities of probiotic fermented coffee brews<br><i>National University of Singapore</i> | Mei Zhi Alcine Chan |
| 14:40 P.M. | 20           | Developing high-quality sweet dumplings by germination treatment of glutinous brown rice flour<br><i>Zhengzhou University of Light Industry</i>   | Jing Zhang          |
| 14:50 P.M. | 21           | Wet-mixing improved reconstitution of powdered cocoa malted beverage<br><i>National University of Singapore</i>   | Ruo Xin Chan        |
| 15:00 P.M. | 22           | Polysaccharide from <i>Flammulina velutipes</i> attenuates markers of metabolic syndrome by modulating the gut microbiota and lipid metabolism in high fat diet-fed mice<br><i>Nanjing Agricultural University</i>                    | Ruiqiu Zhao         |
| 15:10 P.M. | 23           | Exploitation of pulses in the production of extruded snacks   | Andrea Bresciani    |

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|                   |           | <i>Università degli Studi di Milano</i>   |                 |
| <b>15:20 P.M.</b> | <b>24</b> | Bioconservation of ready-to-eat salmon<br>fish using <i>Thymus zygis</i> subsp. <i>gracilis</i><br>essential oil<br><sup>1</sup> <i>Moulay Ismail University</i><br><sup>2</sup> <i>University of Messina</i> | Aziz Bouymajane |