

PROGRAM AT-A-GLANCE

<p>SUNDAY September 20, 2015 <i>Registration (Hotel Lobby, 10:00 am – 10:00 pm)</i> <i>Buffet Dinner (Camphor, 6:00 – 9:00 pm)</i></p>		
<p>MONDAY September 21, 2015 <i>Opening Ceremony (Lan Ballroom, 08:00 – 08:30 am)</i></p>		
<p>Plenary Session I (Lan Ballroom) (08:30 – 10:00 am)</p>		
<p>Group Photo (Standing in the lawn out of Lan Ballroom) (10:00 – 10:15 am)</p>		
<p>Nutrition Break and Poster Viewing (10:15 – 10:30 am)</p>		
Meeting Room 8	Meeting Room D1	Meeting Room D2
<p><u>Session 1:</u> Importance of Locational Release of Nutrients in the Gastrointestinal Tract for Health 10:30 am – 12:50 pm</p>	<p><u>Session 2:</u> Functional Food Ingredients, Bioactives and Products 10:30 am – 12:50 pm</p>	<p><u>Session 3:</u> Antioxidant Polyphenols 10:30 am – 12:30 pm</p>
<p>Lunch Break (Box Lunch) and Poster Viewing (Camphor, 12:30 – 1:30 pm)</p>		
<p><u>Session 4:</u> Tools for Targeted Delivery of Bioactives in the Gastrointestinal Tract 1:30 – 3:30 pm</p>	<p><u>Session 5:</u> Bioactive Peptides and Functional Proteins 1:30 – 3:40 pm</p>	<p><u>Session 6:</u> Antioxidant and Bioactivities of Phytochemicals 1:30 – 3:30 pm</p>
<p>Nutrition Break and Poster Viewing (3:30 – 4:00 pm)</p>		
<p><u>Session 7:</u> Asian Functional Foods, Herbal Products and Medicinals 4:00 – 5:40 pm</p>	<p><u>Session 8:</u> Collagen Peptides, Skin Health and Cosmeceuticals 4:00 – 6:20 pm</p>	<p><u>Session 9:</u> Tree Nuts, Peanuts and Flax in Health Promotion 4:00 – 6:30 pm</p>
<p>Gala Dinner (Ticketed Event) (Lan Ballroom, 6:30 – 9:00 pm)</p>		

Poster – Meeting Room 17

Exhibition – Meeting Room 18

TUESDAY		
September 22, 2015		
Plenary Session II (Lan Ballroom) (08:00 – 10:00 am)		
Nutrition Break and Poster Viewing (10:00 – 10:30 am)		
Meeting Room 8	Meeting Room D1	Meeting Room D2
<u>Session 10:</u> Polyphenols and Health - I 10:30 am – 12:30 pm	<u>Session 11:</u> Food Science to Functional Foods and Health – Honor Prof Ding, Xiaolin on his 80 th Birthday 10:30 am – 12:30 pm	<u>Session 12:</u> Functional Food Polymers 10:30 am – 12:30 pm
Lunch Break (Box Lunch) and Poster Viewing (Camphor, 12:30 – 1:30 pm) Journal of Functional Foods Editorial Board Meeting Annual General Meeting		
<u>Session 13:</u> Polyphenols and Health - II 1:30 – 3:10 pm	<u>Session 14:</u> Roadmap for Scientific Journal Publications 1:30 – 2:50 pm	<u>Session 15:</u> Obesity and Metabolic Syndrome: Challenges of the Millenium 1:30 – 3:30 pm
Nutrition Break and Poster Viewing (3:30-4:00 pm)		
<u>Session 16:</u> Functional Food Ingredients: Immunology, Alzheimer and Beyond 4:00 – 6:00 pm	<u>Session 17:</u> Student Competition Presentations 4:00 – 6:10 pm	<u>Session 18:</u> Cereal Grains and Legume as Functional Foods 4:00 – 6:00 pm
Buffet Dinner (Camphor and Tianxiang Palace, 6:00 – 8:00 pm)		

Poster – Meeting Room 17

Exhibition – Meeting Room 18

WEDNESDAY		
September 23, 2015		
Plenary Session III (Lan Ballroom)		
(08:30 – 10:00 am)		
Nutrition Break and Poster Viewing		
(10:00 – 10:30 am)		
Meeting Room 8	Meeting Room D1	Meeting Room D2
<u>Session 19:</u> Bio-manufacturing of Functional Food Ingredients 10:30 am – 12:50 pm	<u>Session 20:</u> Curcumin and Resveratrol in Focus 10:30 am – 12:50 pm	<u>Session 21:</u> Functional Foods in Cancer Amelioration 10:30 am – 12:30 pm
Lunch Break (Box Lunch) and Poster Viewing		
(Camphor, 12:30 – 1:30 pm)		
<u>Session 22:</u> Marine Functional Foods and their Bioactives 1:10 – 3:30 pm	<u>Session 23:</u> Phytochemicals: Production and Bioactivity 1:30 – 3:30 pm	<u>Session 24:</u> Functional Food Ingredients, Bioactives and Health 1:30 – 3:30 pm
Nutrition Break		
(3:30 – 3:40 pm)		
<u>Session 25:</u> Cholesterol and Other Factors in Cardiohealth 3:40 – 5:20 pm	<u>Session 26:</u> Functional Dairy Ingredients and Products 3:40 – 5:20 pm	<u>Session 27:</u> Bioproduction and Analysis of Functional Foods 3:40 – 5:20 pm
Student Award Presentations and Closing Remarks		
(Meeting Room 8, 5:20 – 6:00 pm)		
Buffet Dinner		
(Camphor, 6:00 – 8:00 pm)		

Poster – Meeting Room 17

Exhibition – Meeting Room 18

ORAL PROGRAM

September 20, 2015

Registration: Hotel Lobby, 10:00 am – 10:00 pm

Buffet Dinner: Camphor, 6:00 – 9:00 pm

September 21, 2015

Opening Ceremony and Introductory Remarks (Lan Ballroom, 8:00 – 8:30 am)
Fereidoon Shahidi and Bo Jiang

Plenary I (Lan Ballroom, 8:30 – 10:00 am)

Moderators: Robert Gilbert (Australia) and Zhengyu Jin (China)

PL1. Functional foods, nutraceuticals and natural health products: Achievements and hurdles
Fereidoon Shahidi – Memorial University (Canada)
8:30 – 9:00 am

PL2. Effects of fat on cancer progression
Yong Quan Chen – Jiangnan University (China)
9:00 – 9:30 am

PL3. Anti-inflammatory, proresolving and chemopreventive effects of docosahexaenoic acid and some of its metabolites
Young-Joon Surh – Seoul University (Korea)
9:30 – 10:00 am

Group Photo: Lawn out of Lan Ballroom, 10:10 – 10:15 am

Nutrition Break and Poster Viewing: 10:15 – 10:30 am

Session 1: Importance of Locational Release of Nutrients in the Gastrointestinal Tract for Health

Moderators/Organizers: Bruce Hamaker (USA) and Ming-Chang Wu (Taiwan)

Meeting Room 8, 10:30 am – 12:50 pm

- O1. Location of delivery of carbohydrate nutrients in the upper and lower gastrointestinal tract – its relevance to health
Bruce R. Hamaker – Purdue University (USA)
10:30 – 10:50 am
- O2. Physiological impact of locality of carbohydrate deposition in the GI tract
Genyi Zhang – Jiangnan University (China)
10:50 – 11:10 am
- O3. Role of viscosity and rheological factors on food motility
Osvaldo Campanella – Purdue University (USA)
11:10 – 11:30 am
- O4. Using *in vitro* and *in vivo* models to evaluate the oral bioavailability of nutraceuticals in various emulsion systems
Qingrong Huang – Rutgers University (USA)
11:30 – 11:50 am
- O5. The impact of moisture content on the properties of dairy based powders
Jason Li – Asia-Pacific, Abbott Nutrition Research & Development (Singapore)
11:50 am – 12:10 pm
- O6. Potential health benefits and enzymatic production of maltooligosaccharides from starch
Sihui Pan – Jiangnan University (China)
12:10 – 12:30 pm
- O7. Arabinoxylan structure and interactions related to viscosity
Ligang Zhang – Northeast Agricultural University (China)
12:30 – 12:50 pm

Session 2: Functional Food Ingredients, Bioactives and Products

Moderators: Leon Zhou (USA) and Lianzhou Jiang (China)

Meeting Room D1, 10:30 am – 12:50 pm

- O8. Development of sterol-enriched functional instant tea and its health effects
Cesarettin Alasalvar – TÜBİTAK MAM Food Institute (Turkey)
10:30 – 10:50 am
- O9. Black chokeberry (*Aronia melanocarpa*) Marc – An excellent source of functional ingredients
Petras Rimantas Venskutonis, Milda Pukalskiene, Lina Grunovaite, Audrius Pukalskas, Vaida Kitryte – Kaunas University of Technology (Lithuania)
10:50 – 11:10 am
- O10. Efficient bioconversion of D-fructose to D-psicose by microbial D-psicose 3-epimerase

Bo Jiang – Jiangnan University (China)

11:10 – 11:30 am

- O11. Tartary buckwheat low-GI foods development and nutrition intervention to pre-diabetes populations

Tingjun Ma, Fang Shan, Yunlong Li – Beijing University of Agriculture (China)

11:30 – 11:50 am

- O12. Designing self-nanoemulsifying delivery systems to enhance bioaccessibility of hydrophobic bioactives (nobiletin)

Yan Li – Huazhong Agricultural University (China)

11:50 am – 12:10 pm

- O13. Nutritional values of deep sea drinking water for health

Samihah Zura binti Mohd Nani, A. Bakar bin Jaafar, Fadzilah Adibah binti Abdul Majid, Zuraini binti Ahmad, Azran Azhim bin Noor Azmi, Md Nor bin Musa – Universiti Teknologi Malaysia (Malaysia)

12:10 – 12:30 pm

- O14. Process, nutritional, and functional, consumer perception - differentiation between yellow pea and soy protein

Xiaonan Sui, Lianzhou Jiang – Northeast Agricultural University (China)

12:30 – 12:50 pm

Session 3: Antioxidant Polyphenols (Sources, products, measurements, mechanisms of action, and health effects)

Moderators/Organizers: Anca Miron (Romania) and Jianbo Xiao (Macau)

Meeting Room D2, 10:30 am – 12:30 pm

- O15. Conifer bark as source of bioactive polyphenols

Anca Miron – University of Medicine and Pharmacy (Romania)

10:30 – 10:50 am

- O16. The effect of food processing on the content and bioavailability of polyphenols

Esra Capanoglu – Istanbul Technical University (Turkey)

10:50 – 11:10 am

- O17. Dietary polyphenols and diabetes

Jianbo Xiao – University of Macau (Macau)

11:10 – 11:30 am

- O18. Stilbenoids-protein interaction

Hui Cao – Central South University (China & Germany)

11:30 – 11:50 am

- O19. Polyphenols content, health benefits, and toxicology of common edible flowers: A review (2000-2015)
Baiyi Lu – Zhejiang University (China)
11:50 am – 12:10 pm
- O20. Procyanidins inhibit inflammation by suppressing inflammasome activation in human vascular endothelial cells
Haixia Yang – Xi'an Jiaotong University (China)
12:10 – 12:30 pm

Lunch Break and Poster Viewing: Camphor, 12:30 - 1:30 pm

Session 4: Tools for Targeted Delivery of Bioactives in the Gastrointestinal Tract

Moderators: Lin Li (China) and Hyun Jin Park (Korea)

Meeting Room 8, 1:30 – 3:30 pm

- O21. Targeting delivery nutrients to the specific location in the GI tract using starch-based carriers
Xiaoxi Li – South China University of Technology (China)
1:30 – 1:50 pm
- O22. Ordered biopolymer systems as host materials of bioactive compounds
Srinivas Janaswamy – Purdue University (USA)
1:50 – 2:10 pm
- O23. Modification method and evaluation of starch
Yan Hong – Jiangnan University (China)
2:10 – 2:30 pm
- O24. Macromolecular assemblies for delivery of nutraceuticals
Owen Jones – Purdue University (USA)
2:30 – 2:50 pm
- O25. Multi-wavelength spectrophotometry for the measurement of amylose, amylopectin and LR-CD contents
Jinpeng Wang – Jiangnan University (China)
2:50 – 3:10 pm
- O26. Nano delivery in nutraceutical foods system
Hyun Jin Park – Korea University (Korea)
3:10 – 3:30 pm

Session 5: Bioactive Peptides and Functional Proteins

Moderators/Organizers: Rotimi Aluko (Canada) and Jianping Wu (Canada)

Meeting Room D1, 1:30 – 3:40 pm

- O27. Poly-L-lysine can modulate intestinal mucosal inflammation via calcium-sensing receptor activation
Yoshinori Mine - University of Guelph (Canada)
1:30 – 1: 50 pm
- O28. Antihypertensive properties and enzyme inhibition kinetics of giant land snail *Archachatina marginata* protein hydrolysate and their ultrafiltration membrane fractions
Abraham Girgih – Federal University of Agriculture (Nigeria)
1:50 – 2:10 pm
- O29. Transcriptome analysis of rat mesenteric arteries treated with ovotransferrin-derived tripeptide IQW
Jianping Wu – University of Alberta (Canada)
2:10 – 2:30 pm
- O30. Hepatoprotective effects of amino acid in garlic with arginine/ornithine
Makoto Akao – Nihon University (Japan)
2:30 – 2:50 pm
- O31. Structure and function of hemp seed protein-derived acetylcholinesterase inhibitors
Rotimi Aluko – University of Manitoba (Canada)
2:50 – 3:10 pm
- O32. Novel walnut peptide - selenium hybrids with enhanced anticancer synergism: facile synthesis and mechanistic investigation of anticancer activity
Jiaoyan Ren – South China University of Technology (China)
3:10 – 3:30 pm
- O33. Identification of potential antioxidant collagenous polypeptides with different molecular weight from shark cartilage and their tolerance effect in human cell lines
Jeevithan Elango, Wu Wen Hui, Jingyi Zhang, Shanqiao Chen – Shanghai Ocean University (China)
3:30 – 3:40 pm

Session 6: Antioxidant and Bioactivities of Phytochemicals

Moderators/Organizers: Rong Tsao (Canada) and Zeyuan Deng (China)

Meeting Room D2, 1:30 – 3:30 pm

- O34. Bioaccessibility, antioxidant and anti-inflammatory effects of phytochemicals of pulse grains and quinoa seeds
Rong Tsao – Agriculture & Agri-Food Canada (Canada)

1:30 – 1:50 pm

- O35. The qualitative and quantitative comparison of procyanidins from lotus seedpod, mangosteen pericarp and camellia flower
Zeyuan Deng – Nanchang University (China)
1:50 – 2:10 pm
- O36. Polyphenols content and antioxidant activity of pasteurized *Aloe vera* gel
A. Femeni, V. M. Rodríguez-González, R. F. González-Laredo, R. Minjares-Fuentes, V. Eim, J. A. Gallegos-Infante, M.G. Candelas-Cadillo – Universitat de les Illes Balears, (Spain)
2:10 – 2:30 pm
- O37. The antioxidant synergistic effects of the individual and combined selenium, VE, and anthocyanins
Hongyan Li – Nanchang University (China)
2:30 – 2:50 pm
- O38. Esterification Enhanced Intestinal Absorption of Ginsenoside Rh2 in Caco-2 Cells and its anti-tumor activity
Bing Zhang – Nanchang University (China)
2:50 – 3:10 pm
- O39. Antioxidant and radioprotective activity of polysaccharides separated from Mesona Blueas gum
Haining Zhuang, Tao Feng – Institute of Edible Fungi (China)
3:10 – 3:30 pm

Nutrition Break and Poster Viewing: 3:30 – 4:00 pm

Session 7: Asian Functional Foods, Herbal Products and Medicinals

Moderators: Dejian Huang (Singapore), Chin-Kun Wang (Taiwan) and Charles Chun Hu (USA)

Meeting Room 8, 4:00 – 5:40 pm

- O40. Asian vegetables that are rich in organosulfides: Emerging functional foods for heart health due to their hydrogen sulfide donation activity?
Dejian Huang – National University of Singapore (Singapore)
4:00 – 4:20 pm
- O41. Physical antioxidant and antiaging from herbs
Chin-Kun Wang – Chung Shan Medical University (Taiwan)
4:20 – 4:40 pm

- O42. Discussion about using DNA barcoding in TCM herbal materials identification
Tony Dong, Skye Song, Teric Li – Amway (China)
4:40 – 5:00 pm
- O43. Qualitative evaluation of supplement grade drynaria fortune extracts for authenticity
Bo Li, Tingzhao Li, Yao Zhang – Amway (China) R&D Center (China)
5:00 – 5:20 pm
- O44. An eatable carotenoid, Lycogen™, from *Rhodobacter sphaeroides* fermentation extract
Hui-Min Wang – Kaohsiung Medical University (Taiwan)
5:20 – 5:40 pm

Session 8: Collagen Peptides, Skin Health and Cosmoceuticals

Moderators/Organizers: Kenji Sato (Japan) and Mingfu Wang (Hong Kong)

Meeting Room D1, 4:00 – 6:20 pm

- O45. Presence of food-derived and endogenous collagen peptides in blood and wound healing site and their biological functions
Kenji Sato – Kyoto University (Japan)
4:00 – 4:20 pm
- O46. Chicken collagen hydrolysates differentially mediate protective effects on human dermal fibroblasts
Marina Offengenden, Subhadeep Chakrabarti, Jianping Wu – University of Alberta (Canada)
4:20 – 4:40 pm
- O47. Impact of supplementation of collagen peptide on skin and joint health and wounded healing: Double-blind, placebo-controlled studies
Naoki Inoue – Nitta Gelatin Inc. (Japan)
4:40 – 5:00 pm
- O48. Effects of collagen peptides ingestion on the skin and immune status
Kazunoni Mizuno – Nippi Inc. (Japan)
5:00 – 5:20 pm
- O49. The development of novel natural skin lightening agents with multiple action mechanism
Mingfu Wang – The University of Hong Kong (Hong Kong)
5:20 – 5:40 pm
- O50. Enzymatically synthesized glycogen protects UVB-induced cellular damage in normal human epidermal keratinocytes
Hitoshi Ashida, Yasukiyo Toshioka, Takakazu Mitani, Takashi Furuyashiki – Kobe University (Japan)
5:40 – 6:00 pm
- O51. Modified arabino xylan for application in cosmetic and personal care

Yanli Li, Jing Liu, Yuanbo Zhu, Yandan Guo, Cheng Yang – Jiangnan University (China)
6:00 – 6:20 pm

Session 9: Tree Nuts, Peanuts and Flax in Health Promotion

Moderators/Organizers: Ronald Pegg (USA) and Guangwei Huang (USA)
Meeting Room D2, 4:00 – 6:30 pm

- O52. Overview and update on the health benefits of tree nut consumption
Bradley Bolling – University of Wisconsin (USA)
4:00 – 4:20 pm
- O53. Similarities in the nutrient and bioactive profiles of US pecans and Chinese hickory
Randy D. Hudson – US Pecan Growers Council (USA)
4:20 – 4:40 pm
- O54. The nutrients, bioactives, and health benefits of US pecan
Yi Gong – The University of Georgia (USA)
4:40 – 5:00 pm
- O55. Nutritional characteristics, bioactives, and health benefits of hazelnuts
Cesarettin Alasalvar – Tubituk MAM Food Institute (Turkey)
5:00 – 5:20 pm
- O56. The nutrients, bioactives and health benefits of consuming peanuts
Ronald B. Pegg – The University of Georgia (USA)
5:20 – 5:40 pm
- O57. Role of almond texture on appetite and satiety
Guangwei Huang – Almond Board of California (USA)
5:40 – 6:00 pm
- O58. Walnuts and cardiovascular disease health outcomes: What the science says
Roberta Holt – University of California (USA)
6:00 – 6:10 pm
- O59. Flaxseed: Health benefits and food application
Kelley Fitzpatrick – Flax Council of Canada (Canada)
6:10 – 6:30 pm

Gala Dinner (Ticketed Event): Lan Ballroom, 6:30 – 9:00 pm

September 22, 2015

Plenary II (Lan Ballroom, 8:00 – 10:00 am)

Moderators: Lucy Sun Huang (Taiwan) and Colin Barrow (Australia)

- PL4. Modulation of gut microbiome to improve human
Liping Zhao – Shanghai Jiao Tong University (China)
8:30 – 8:30 am
- PL5. Effect of processing and *in-vivo* metabolism on functional food bioactivities
Chi-Tang Ho – Rutgers University (USA)
8:30 – 9:00 am
- PL6. Real-time monitoring of antioxidant reaction on the mucosa layer along the alimentary tract
Pingfan Rao – Zhejiang Gongshang University (China)
9:00 – 9:30 am
- PL7. Omega-3 biotechnology: Looking back and thinking forward
Colin Barrow – Deakin University (Australia)
9:30 – 10:00 am

Nutrition Break and Poster Viewing: 10:00 – 10:30 am

Session 10: Polyphenols and Health – I

Moderators/Organizers: Wallace Yokoyama (USA) and Hyunsook Kim (Korea)

Meeting Room 8, 10:30 am – 12:30 pm

- O60. Gut metabolites of polyphenols
Andrew Waterhouse – University of California, Davis (USA)
10:30 – 10:50 am
- O61. The eyes have it: Role for polyphenols in age-related macular degeneration (AMD)
Bruce Daggy – Shaklee Corp. (USA)
10:50 – 11:10 am
- O62. Controlled release antioxidant properties of edible films containing tea polyphenol nanoparticles
Yue Li – Jiangnan University (China)
11:10 – 11:30 am
- O63. Procyanidins B2 attenuates photooxidation-induced apoptosis in ARPE-19 cells and activates unfolded protein response

Yun Jiang, Zhao Zhao, Xiangjun J. Sun – Shanghai Jiao Tong University (China)
11:30 – 11:50 am

O64. Varietal whole grape seed flours as food ingredients that improve metabolic health.
Wallace Yokoyama – USDA-WRRC (USA)
11:50 am – 12:10 pm

O65. Hepatoprotective effects of lychee pulp phenolics against high-fat diet induced obesity via attenuate miR-33 and miR-122 level in the liver of mice
Dongxiao Su, Ruifeng Zhang, Jianwei Chi, Lei Liu, Yuanyuan, DengZhencheng Wei, Yan Zhang, Xiaojun Tang, Mingwei Zhang – Yangtze University (China)
12:10 – 12:30 pm

Session 11: Food Science to Functional Foods and Health –

A Symposium to Honor Professor Ding, Xiaolin on his 80th Birthday

Organizers: Charles Chun Hu (USA), Jianping Wu (Canada) and Xiaochun Wan (China)
Meeting Room D1, 10:30 am – 12:10 pm

O66. Professor DING, Xiaolin, a pioneer in the field of food science and technology
Zhengyu Jin – Jiangnan University (China)
10:30 – 10:50 am

O67. Physiological functions of *hericium erinaceus*
Chin-Chu Chen, James Swi-Bae Wu – Grape King Bio, Ltd. (Taiwan)
10:50 – 11:10 am

O68. Investigation of various Maillard reaction-derived hazards in coffee and its products
Ying Zhang – Zhejiang University (China)
11:10 – 11:30 am

O69. The applications of traditional Chinese medicinal ingredients in functional health foods in China – A review of 2003-2014 approved products
Charles Chun Hu – Amway (USA)
11:30 am – 11:50 am

O70. What can we learn from three decades of research on ACE inhibitory peptides?
Jianping Wu – University of Alberta (Canada)
11:50 am – 12:10 pm

Session 12: Functional Food Polymers

Moderators: Liangli (Lucy) Yu (USA) and Mingyong Xie (China)
Meeting Room D2, 10:30 am – 12:30 pm

O71. Immunomodulatory effect and underlying mechanism of *Ganoderma atrum* polysaccharide
Mingyong Xie, Qiang Yu, Shaoping Nie – Nanchang University (China)

10:30 – 10:50 am

- O72. Antioxidant peptides derived from plant proteins
Lingyun Chen, Fatemeh Bameded Tian – University of Alberta (Canada)
10:50 – 11:10 am
- O73. Physiological effects of HPMC, a nonfermentable polysaccharide, in hamsters on high fat diets
Wallace Yokoyama – US Department of Agriculture (USA)
11:10 – 11:30 am
- O74. Food polymers in delivering dietary bioactives
Liangli (Lucy) Yu – University of Maryland (USA)
11:30 – 11:50 am
- O75. Hypoglycemic effect of pasteurized *Aloe vera* gel
Jos éRafael Minjares Fuentes – University of the Balearic Islands (Spain)
11:50 am – 12:10 pm
- O76. Antioxidative Mechanism of Feruloyl oligosaccharides via Nrf2-dependent pathway
Jing Wang – Beijing Technology and Business University (China)
12:10 – 12:30 pm

Lunch Break and Poster Viewing: Camphor, 12:30 – 1:30 pm

**Journal of Functional Foods Editorial Board Meeting
Annual General Meeting**

Session 13: Polyphenols and Health – II

Moderators/Organizers: Sharon Shoemaker (USA) and Jianrong Li (China)

Meeting Room 8, 1:30 – 3:10 pm

- O77. Cocoa flavanols and vascular health
Carl L. Keen – University of California, Davis (USA)
1:30 – 1:50 pm
- O78. The relationship between plasma epoxides and microvascular function after short-term walnut intake
Roberta Holt – University of California (USA)
1:50 – 2:10 pm
- O79. Tea polyphenols in bone protection: a translational research approach

Chwan-Li (Leslie) Shen – Texas Tech University Health Sciences Center (USA)
2:10 – 2:30 pm

O80. Global trends in polyphenols and health
Sharon P. Shoemaker, California Institute of Food and Agricultural Research (CIFAR) –
University of California, Davis (USA)
2:30 – 2:50 pm

O81. Interactive panel discussion: Where is this going?
Panelists: Carl Keen, Andrew Waterhouse, Pingfan Rao and Wallace Yokoyama will give a
short perspective, followed by Q&A from moderators and session participants.
2:50 – 3:10 pm

Session 14: A Roadmap for Scientific Journal Publications

Moderators/Organizers: Bernhard Hennig (USA) and Yoshinori Mine (Canada)
Meeting Room D1, 1:30 – 2:50 pm

Scope:

The purpose of this special session is to highlight the key points and procedures involved in the preparation, submission, and peer review of manuscripts for publication in scientific journals. A team of editors from several world-premium scientific journals will present and discuss important elements that are expected for high-quality, acceptable manuscripts.

O82. How to prepare and successfully publish your research work with consideration of ethical issues
Fereidoon Shahidi – Memorial University (Canada)
1:30 – 1:50 pm

O83. Advice for the preparation of successful manuscripts
Bernhard Hennig – University of Kentucky (USA)
1:50 – 2:10 pm

O84. Criteria for acceptance and rejection of a manuscript
Zhen-Yu Chen – Chinese University of Hong Kong (Hong Kong)
2:10 – 2:30 pm

O85. Navigating the publication process
Andrew Waterhouse – University of California–Davis (USA)
2:30 – 2:50 pm

Session 15: Obesity and Metabolic Syndrome: Challenges of the Millenium

Moderators/Organizers: Debasis Bagchi (USA) and Amand Swaroop (USA)

Meeting Room D2, 1:30 – 3:30 pm

- O86. Lowering circulating glucose levels that are in the non-diabetic range is important for long-term optimal health
Harry G. Preuss – Georgetown University Medical (USA)
1:30 – 1:50 pm
- O87. *Trigonella foenum graeceum*-derived furostanolic saponins: The new generation supplement for regulating diabetes
Anand Swaroop – Cepham Research Center (USA)
1:50 – 2:10 pm
- O88. Genomic imprinting disorders in obesity
Debasis Bagchi – University of Houston College of Pharmacy (USA)
2:10 – 2:30 pm
- O89. Safety and efficacy of a novel green coffee bean extract (GCB-70) in weight management and metabolic syndrome
Manashi Bagchi – Dr. Herbs LLC (USA)
2:30 – 2:50 pm
- O90. Cyanidin glycan and cyanidin-rich berries inhibit monocyte adhesion and vascular injury induced by diabetes-associated metabolic disorders
Garry X. Shen – University of Manitoba (Canada)
2:50 – 3:10 pm
- O91. Impact of fucoxanthin on metabolic disorders
Kazuo Miyashita – Hokkaido University (Japan)
3:10 – 3:30 pm

Nutrition Break and Poster Viewing: 3:30 – 4:00 pm

Session 16: Functional Food Ingredients: Immunology, Alzheimer and Beyond

Moderator/Organizer: Soo-Wan Chae (Korea) and Yong Quan Chen (China)

Meeting Room 8, 4:00 – 6:00 pm

- O92. Alzheimer disease and its treatment
Hee-Sul Lee – Nutragen Co., Ltd. (Korea)
4:00 – 4:20 pm
- O93. Acid modulates gene expression specifically upon an inflammatory stimulus

Fabio Virgili – Food and Nutrition Research Centre (Italy)

4:20 – 4:40 pm

O94. Pre-clinical and clinical trial of natural materials of Korea-Cordyceps, *Gastrodia elata* Blume, and red ginseng

Soo-Wan Chae – Chonbuk National University Hospital (Korea)

4:40 – 5:00 pm

O95. Managing and situation of Chinese cancer

Guangchun Jin – Binzhou Medical University (China)

5:00 – 5:20 pm

O96. Nutrigenomic study on immunomodulatory and antifatigue effects of the mycelium extract cordyceps (*Paecilomyces hepialid*, CBG-CS-2) in mice

Shin Nakamura – ITL Inc (Japan)

5:20 – 5:40 pm

O97. Anti-fatigue effect of *Cistache tubulosa* extract *in vitro* – Mitochondrial-related mechanisms

Minjie Li, Min Gui, Feng Tian – Amway (China) R&D Center (China)

5:40 – 6:00 pm

Session 17: Student Competition Presentations

Moderators: Cesarettin Alasalvar (Turkey) and Steven Feng Chen (China)

Meeting Room D1, 4:00 – 6:10 pm

SO1. Construction and application of the single-double stranded complex: a novel molecule improves the precision of DGGE analysis

Fang Chen – Fuzhou University (China)

4:00 – 4:10 pm

SO2. A ROS-mediated lysosomal-mitochondrial pathway is induced by ginsenoside Rh2 in hepatoma HepG2 cells

Fang Chen – Nanchang University (China)

4:10 – 4:20 pm

SO3. Virtual screening for angiotensin I converting enzyme inhibitory peptides from food

Xujun Chen – East China University of Science and Technology (China)

4:20 – 4:30 pm

SO4. Blood proteins as a source of antihypertensive and health beneficial peptides including DPP-IV inhibitors

Tomas Lafarga – Teagasc-the Irish Agricultural and Food Development Authority (Ireland)

4:30 – 4:40 pm

- SO5. Purification, chemical characterization and immunomodulatory activity of naturally acetylated polysaccharides from bamboo shavings
Juqing Huang – Zhejiang University (China)
4:40 – 4:50 pm
- SO6. Closing in to discovery of novel food-grade organogelators
Yaqi Lan – Rutgers University (USA)
4:50 – 5:00 pm
- SO7. Aguamiel concentrate from *Agave salmiana* and its extracted saponins prevented obesity, hepatic steatosis and microbiota dysbiosis in a C57BL6 mice diet-induced obesity model
Ana María Leal-Díaz – Mexico Tecnológico de Monterrey (Mexico)
5:00 – 5:10 pm
- SO8. Plasma triacylglycerol-lowering activity of Citrus polymethoxylated flavones is mediated by modulating the genes in lipid metabolism in Hamsters
Lin Lei – the Chinese University of Hong Kong (Hong Kong)
5:10 – 5:20 pm
- SO9. Ultrasonic extraction of walnut (*Juglans regia* L.) kernel and evaluation of the antioxidant property of the extract
Xiaoxiao Li – Jiangnan University (China)
5:20 – 5:30 pm
- SO10. Subcritical water extraction of the anti-diabetic corosolic acid from dry loquat (*Eriobotrya japonica*) leaves
Erasto Mlyuka – Jiangnan University (China)
5:30 – 5:40 pm
- SO11. Improved antimicrobial effect of ginseng extract by heat-transformed processing through disrupting the cytomembrane
Peng Xue – Chinese Academy of Agricultural Sciences (China)
5:40 – 5:50 pm
- SO12. Absorbed water content changes of egg white antioxidant peptide powder (Ewapp) determined by LF-NMR
Shuailing YANG – Jilin University (China)
5:50 – 6:00 pm
- SO13. Enhancement of antioxidant properties of tea extract and cellular uptake of tea flavonoids by lactic acid bacterial fermentation
Danyue Zhao – the University of Hong Kong (Hong Kong)
6:00 – 6:10 pm

Session 18: Cereal Grains and Legume as Functional Foods

Moderators/Organizers: Trust Beta (Canada) and Jinsong Bao (China)

Meeting Room D2, 4:00 – 5:40 pm

- O98. Enhancing phenolic contents and antioxidant activities of whole grain rice
Jinsong Bao – Zhejiang University (China)
4:00 – 4:20 pm
- O99. Nutritive and nutraceutical value of aleurone layer of cereal grains
Trust Beta – University of Manitoba (Canada)
4:20 – 4:40 pm
- O100. Strong positive interaction of combined cereal-legume polyphenols against oxidative stress and inflammation
Joseph Awika – Texas A & M University (USA)
4:40 – 5:00 pm
- O101. Comparison of the polyphenol profiles of common buckwheat and tartary buckwheat and health implications
Qin Liu – Nanjing University of Finance & Economics (China)
5:00 – 5:20 pm
- O102. Impact of germination on the nutritional value and mineral bioavailability of wrinkled lentils in fermented kefir – An innovative approach to generating value from waste
Farah Hosseinian – Carleton University (Canada)
5:20 – 5:40 pm

Buffet Dinner: Camphor and Tianxiang Palace, 6:00 – 8:00 pm

September 23, 2015

Plenary III (Lan Ballroom, 8:30 – 10:00 am)

Moderators: Bernhard Hennig (USA) and Zhengbiao Gu (China)

- PL8. Starch as a functional food as well as a functional food ingredient
Robert Gilbert – University of Queensland (Australia)
8:30 – 9:00 am
- PL9. Antidiabetic effect of flavonoids
Hitoshi Ashida – Kobe University (Japan)
9:00 – 9:30 am
- PL10. *Trans*-fatty acids: Culprits of Alzheimer's disease and its prevention
Lucy Sun Hwang – Taiwan University (Taiwan)
9:30 – 10:00 am

Nutrition Break and Poster Viewing: 10:00 – 10:30 am

Session 19: Bio-Manufacturing of Functional Food Ingredients

Moderators: Seon-Won Kim (Korea) and Long Liu (China)

Meeting Room 8, 10:30 am – 12:50 pm

- O103. Novel and functional products from microalgal biotechnology
Steven Feng Chen – Peking University (China)
10:30 – 10:50 am
- O104. Redesign of *E. coli* as a platform strain for isoprenoids production
Seon-Won Kim – Gyeongsang National University (Korea)
10:50 – 11:10 am
- O105. Truffle fermentation: Its feasibility, potentiality and commercial value
Ya-Jie Tang – Hubei University of Technology (China)
11:10 – 11:30 am
- O106. Metabolic engineering of *Agrobacterium* sp. for curdlan production
Rachel R. Chen – Georgia Institute of Technology (USA)
11:30 – 11:50 am
- O107. Construction of lycopene overproducing *Saccharomyces cerevisiae* by combing directed evolution and metabolic engineering
Hong-Wei Yu – Zhejiang University (China)
11:50 am – 12:10 pm

- O108. Novel synthetic RNA regulators for pathway optimization
Gyoo Yeol Jung – POSTECH (Korea)
12:10 – 12:30 pm
- O109. Systems metabolic engineering of *Bacillus subtilis* for production of *N*-acetylglucosamine
Long Liu – Jiangnan University (China)
12:30 – 12:50 pm

Session 20: Curcumin, Resveratrol and Other Bioactives in Focus

Moderators: Tadashi Hashimoto (Japan) and Duo Li (China)

Meeting Room D1, 10:30 am – 12:50 pm

- O110. Effect of different pressure and carbon dioxide treatments on the resveratrol content in grapes
Wan-Ting Wu, Ming-Chang Wu – Pingtung University of Science and Technology (Taiwan)
10:30 – 10:50 am
- O111. Binding, stability and antioxidant activity of curcumin in liposome microencapsulation
Xiaoyong Wang – East China University of Science and Technology (China)
10:50 – 11:10 am
- O112. Safety and efficacy of a novel *Prunus domestica* extract (CR002) on testosterone-induced benign prostatic hyperplasia (BPH) in male Wistar rats
Debasis Bagchi – University of Houston College of Pharmacy (USA)
11:10 – 11:30 am
- O113. The functional properties of “Cajuputs Candy” as an oral care product
C. Hanny Wijaya – Bogor Agricultural University (Indonesia)
11:30 – 11:50 am
- O114. Clinical application of highly bioavailable curcumin for patients with cancer
Masashi Kanai – Kyoto University (Japan)
11:50 am – 12:10 pm
- O115. Theracurmin 2; Short-term effects of highly-bioavailable curcumin for treating early and advanced knee osteoarthritis in human
Yasuaki Nakagawa, Shogo Mukai, Shigeru Yamada, Tadashi Hashimoto, Atsushi Imaizumi, Jun Nishihira, Takashi Nakamura – Kyoto Medical Center (Japan)
12:10 – 12:30 pm
- O116. Theracurmin 3: Highly available curcumin and its development and clinical application
T. Takahashi, A. Imaizumi – Theravalue Corporation (Japan)
12:30 – 12:50 pm

Session 21: Functional Foods in Cancer Amelioration

Moderators: Gow-Chin Yen (Taiwan) and Jie Chen (China)

Meeting Room D2, 10:30 am – 12:30 pm

- O117. Ginsenocide compound K suppresses insulin-induced colorectal cancer cell proliferation and metastatic effects
Gow-Chin Yen – Chung Hsing University (Taiwan)
10:30 – 10:50 am
- O118. Anticancer and preventive effect of oral hypoglycemic metformin targeting metabolic pathway in epithelial ovarian cancer
Yong-Sang Song – Seoul National University (Korea)
10:50 – 11:10 am
- O119. Novel bioactive compounds in litchi and their anticancer cell proliferation activities
Bao Yang – Chinese Academy of Sciences (China)
11:10 – 11:30 am
- O120. Therapeutic intervention of a novel *Trigonella foenum-graecum* seed extract in polycystic ovary syndrome (PCOS)
Manashi Bagchi – Cepham Research Center (USA)
11:30 – 11:50 am
- O121. *In vitro* anti-colon cancer effect of Ganoderma triterpenoids and the target identification
Qinchang Zhu, Koichiro Ohnuki, Takashi Sawai, Kuniyoshi Shimizu – Kyushu University (Japan)
11:50 am – 12:10 pm
- O122. Therapeutical effect of masson pine pollen extract on benign prostate hypertrophy mice and metabolomics analyses
Yu Ma, Fengxia Sun, Jianyun Lv, Yue Geng, Changjun Yang, Tong Wang – Shandong Normal University (China)
12:10 – 12:30 pm

Lunch Break and Poster Viewing: Camphor, 12:30 – 1:30 pm

Session 22: Marine Functional Foods and their Bioactives

Moderators: Kazuo Miyashita (Japan) and Se-Kwon Kim (Korea)

Meeting Room 8, 1:10 – 3:30 pm

- O123. Development and applications of bioactives and pharmaceuticals from marine bioresources
Se-Kwon Kim – Pukyong National University (Korea)
1:10 – 1:30 pm

- O124. Omega-3 polyunsaturated fatty acids and non-communicable diseases: Meta-analysis based systematic review
Duo Li – Zhejiang University (China)
1:30 – 1:50 pm
- O125. Osteogenic activities and distribution of uronic acid-containing polysaccharides in marine shellfishes
Shuang Song, Hanman Liu, Jiaojiao Lu, Jiuling Cao, Lu Huang, Beiwei Zhu – Dalian Polytechnic University (China)
1:50 – 2:10 pm
- O126. Fish oil oxidation monitoring: Challenges and feasibility by ¹H NMR
Zhuliang Tan, Weerasinghe Indrasena, Erick Suarez, Jaroslav Kralovec – DSM Nutritional Products (Canada)
2:10 – 2:30 pm
- O127. Antarctic krill (*Euphausia superba*) protein hydrolysate stimulates cholecystokinin release in STC-1 cells and its signaling mechanism
Dayong Zhou, Jun Zhao, Yinghuan Fu, Ting Zhang, Beiwei Zhu – Dalian Polytechnic University (China)
2:30 – 2:50 pm
- O128. Sulfation pattern of fucose branches effect on the anti-hyperlipidemic activities of fucosylated chondroitin sulfate
Junhui Li, Nian Wu, Shan Li, Xingqian Ye, Yaqin Hu, Shiguo Chen – Zhejiang University (China)
2:50 – 3:10 pm
- O129. Purification and antioxidant activity of proteo-polysaccharides from gonad of abalone (*Haliotis discus* Hannai Ino)
Liming Sun, Miao Yu, Xu Kan, Ting Wang, Xiaotong Ji, Ling Wang, Beiwei Zhu – Dalian Polytechnic University (China)
3:10 – 3:30 pm

Press Conference to Meeting Room 17

Session 23: Phytochemicals: Production and Bioactivity

Moderators: Rui Hai Liu (USA) and Yitao Wang (Macau)

Meeting Room D1, 1:30 – 3:30 pm

- O130. Development of functional foods from traditional Chinese medicine
Yitao Wang – University of Macau (Macau)
1:30 – 1:50 pm

- O131. Toward healthy aging: Whole food approach
Rui Hai Liu – Cornell University (USA)
1:50 – 2:10 pm
- O132. Clinical evidence on potential health benefits of berries
Baoru Yang – Turku University (Finland)
2:10 – 2:30 pm
- O133. Resveratrol, one star compound in food industry or not?
Aiqun Jia – Nanjing University of Science and Technology (China)
2:30 – 2:50 pm
- O134. Rat pancreas homogenates induce lycopene geometrical isomerization
Bodi Hui – Beijing Union University (China)
2:50 – 3:10 pm
- O135. Lycopene: Isomerization and bioavailability improvement
Lianfu Zhang – Jiangnan University (China)
3:10 – 3:30 pm

Session 24: Functional Food Ingredients, Bioactives and Health

Moderators: Zhuliang Tan (Canada) and Bo Jiang (China)

Meeting Room D2, 1:30 – 3:30 pm

- O136. Health benefits of soy-based gluten-free foods enhanced by processing methods
Yook Yung Kim – Korean University (Korea)
1:30 – 1:50 pm
- O137. Anti-melanogenic and antioxidant activities of mixture containing soy peptide, collagen peptide and aqueous extract of *Chrysanthemum morifolium*: *In vitro*, *in vivo* and clinical tests
Min Gui, Jun Du, Hongmei Sun, Rong Luo, Yinbei Chen, Minjie Li – Amway (China)
Research and Development Center (China)
1:50 – 2:10 pm
- O138. Vasorelaxation of small peptides in intracellular Ca²⁺-contraction signaling pathways
Toshiro Matsui – Kyushu University (Japan)
2:10 – 2:30 pm
- O139. Impact of processing and food matrix on the digestibility and allergenicity of legume proteins by a dynamic *in vitro* digestion system
Lamia L'Hocine – Agriculture and Agri-Food Canada (Canada)
2:30 – 2:50 pm

- O140. Anti-inflammatory effects of gastroprotective potential of infusions from *Buddleja scordioides*
J.O. Diaz-Rivas, E. Herrera-Carrera, N.E. Rocha-Guzman, M.R. Moreno-Jiminez, J.A. Gallegos-Infante, C.I. Gamboa-Gomez, R.F. Gonzalez-Laredo – Instituto Tecnológico de Durango (Mexico)
2:50 – 3:10 pm
- O141. Protective effects of *Lactobacillus plantarum* PS128 against corticosterone-induced neurotoxicity
Yen-Wenn Liu– Yang-Ming University (Taiwan)
3:10 – 3:30 pm

Nutrition Break: 3:30 – 3:40 pm

Session 25: Cholesterol and Other Factors in Cardiohealth

Moderators: Zhen-Yu Chen (Hong Kong) and Bernhard Hennig (USA)
Meeting Room 8, 3:40 – 5:20 pm

- O142. Cholesteryl ester species differentially elevate plasma cholesterol
Zhen-Yu Chen, Rui Jiao – Chinese University of Hong Kong (Hong Kong)
3:40 – 4:00 pm
- O143. Nutritional modulation of the toxicity of environmental pollutants: Implications in atherosclerosis
Bernhard Hennig, Michael Petriello – University of Kentucky (USA)
4:00 – 4:20 pm
- O144. Cholesterol-lowering mechanism of peptides from rice bran proteins
Huijuan Zhang – Beijing Technical Business University (China)
4:20 – 4:40 pm
- O145. Plasma and hepatic cholesterol-lowering effects of tomato pomace, tomato seed oil and defatted tomato seed in hamsters fed with high-fat diets
Dongyan Shao, Glenn E. Bartley, Wallace Yokoyama, Zhongli Pan, Huijuan Zhang, Ang Zhang – Northwestern Polytechnical University (China)
4:40 – 5:00 pm
- O146. Corn fractions differentially modify cardiovascular risk factors in LDL receptor knockout mice
Trust Beta, Mohammed Moghadasian – University of Manitoba (Canada)
5:00 – 5:20 pm

Session 26: Functional Dairy Ingredients and Products

Moderators/Organizers: Peng Zhou (China) and Bhesh Bhandari (Australia)

Meeting Room D1, 3:40 – 5:20 pm

- O147. Functionalisation and encapsulation of milk proteins
Bhesh Bhandari – University of Queensland (Australia)
3:40 – 4:00 pm
- O148. Fortifying or chelating calcium in milk systems: Effects on the casein micelle structure and industrial applications
Yacine Hemar – University of Auckland (New Zealand)
4:00 – 4:20 pm
- O149. Milk oligosaccharides: Purification, characterisation and functionality
Don Otter – University of Auckland (New Zealand)
4:20 – 4:40 pm
- O150. Stability of functional dairy proteins and peptides in solid or semi-solid food matrix
Peng Zhou – Jiangnan University (China)
4:40 – 5:00 pm
- O151. The impact of moisture content on dairy powder caking and oxidation
Li Xiang, Wenpu Chen, Chiang Poh Leong, YiChao Liang – Abbott Nutrition Research and Development (Singapore)
5:00 – 5:20 pm

Session 27: Bioproduction and Analysis of Functional Foods

Moderators: Robert K. Ernst (USA) and Yanyan Li (China)

Meeting Room D2, 3:40 – 5:20 pm

- O152. One pot green synthesis of 2',4'-dihydroxychalcone derivatives and their antityrosinase and antibrowning activities
Xue Dong, Zongping Zheng – Jiangnan University (China)
3:40 – 4:00 pm
- O153. Comparison of the antioxidant activity of proteins isolated from teosinte, QPM and white hybrid maize
Margarita Ortiz-Martinez, Jorge L. Diaz-Gomez, Silverio Garcia-Lara, Jose T. Otero-Pappatheodorou, Alejandra Vela-Elizondo – Tecnologico de Monterrey (Mexico)
4:00 – 4:20 pm
- O154. Performance of three cyclodextrins in the formation of inclusion complexes with curcumin
Cuie Guang – Jiangnan University (China)
4:20 – 4:40 pm

O155. Enhancing pentose phosphate pathway in *Corynebacterium glutamicum* to improve L-isoleucine production

Wenjian Ma, Yanyan Li, Xiaoyuan Wang – Jiangnan University (China)

4:40 – 5:00 pm

O156. Recent advances in trehalose bio-production

Xue Cai – Jiangnan University (China)

5:00 – 5:20 pm

Closing Remarks and Student Award Presentations: Meeting Room 8, 5:20 - 6:00 pm

Buffet Dinner: Camphor, 6:00 – 8:00 pm

POSTER PROGRAM

Chair: Bo Jiang – Jiangnan University (China)

September 21, 2015

Posters should be posted by 8:30 am, September 21st and removed by 1:30 pm, September 21st.

- P1** Phase behavior, microstructural transition, antimicrobial and antioxidant activities of a water-dilutable thymol microemulsion
Author(s): Lingli DENG, Maierhaba TAXIPALATI, Hui ZHANG
Institution: College of Biosystems Engineering and Food Science, Zhejiang University, China
- P2** Influence of heating on structure and gel properties of myofibril proteins from abalone
Author(s): Yan LI, Xiuping DONG, Liang SONG, Xinxin FU, Yang WANG, Shushuang SHAO, Xinru FAN
Institution: Dalian Polytechnic University, China
- P3** Effect of steam cooking on the texture and structure of turbot (*Scophthalmus maximus*) muscle
Author(s): Qiong WU, Xiuping DONG, Jinfeng PAN, Yao WANG, Dongni WANG, Yinxue ZU, Deyang LI
Institution: Dalian Polytechnic University, China
- P4** Changes of secondary structure of peptide treated by PEF
Author(s): Jie XING, Mingdi ZHANG, Songyi LIN
Institution: Laboratory of Nutrition and Functional Food, Jilin University, China
- P5** Identification of potential antioxidant collagenous polypeptides with different molecular weight from shark cartilage
Author(s): Jeevithan ELANGO, Wen Hui WU, Bin BAO, Shanqiao CHEN
Institution: Department of Marine pharmacology Shanghai Ocean University, China
- P6** Analysis of acrylamide and 5-hydroxymethylfurfural in heat-processed seafoods by QuEChERS sample preparation methods
Author(s): Xu-Song WANG, Shuai HAO, Bao-Shang FU, Rui SUN, Lei QIN
Institution: School of Food Science and Technology, Dalian Polytechnic University; National Engineering Research Center of Seafood, China
- P7** Subcritical water extraction of antioxidants from *Salvia officinalis* by-products
Author(s): Branimir PAVLIĆ, Senka VIDOVIĆ, Jelena VLADIĆ, Robert RADOSAVLJEVIĆ, Zoran ZEKOVIĆ
Institution: Department of Biotechnology and Pharmaceutical Engineering, Faculty of Technology, University of Novi Sad, Serbia

- P8** Chromatographic fingerprints of polysaccharides from *G. lucidum* mycelia based on immunocompetence and effect of fermentation conditions
Author(s): Haiyan WANG, Jun DAI, Shangwei CHEN, Song ZHU
 Institution: State Key Laboratory of Food Science and Technology, Jiangnan University, China
- P9** Effects of chitosan coating on the physicochemical, microbiological and sensory attributes of grass carp (*Ctenopharyngodon idellus*) fillets during storage at 4±1 °C
Author(s): Dawei YU, Wenshui XIA, Qixing JIANG, Yanshun WU
 Institution: School of Food Science and Technology, Jiangnan University, China
- P10** Synthesis and antioxidant properties of chitosan and carboxymethyl chitosan-stabilized selenium nanoparticles
Author(s): Wanwen CHEN, Yanfang LI, Shuo YANG, Lin YUE, Qixing JIANG, Wenshui XIA
 Institution: School of Food Science and Technology, Jiangnan University, China
- P11** The character impact flavor compounds of Chinese traditional fermented fish (suan yu)
Author(s): Pei GAO, Wenshui XIA, Yanshun XU, Qixing JIANG
 Institution: School of Food Science and Technology, Jiangnan University, China
- P12** Study on the fermentation techniques of jujube ferment beverage
Author(s): Guang-yuan ZHAO, Xiao-tong LIANG
 Institution: School of Food and Biological Engineering, Zhengzhou University of Light Industry, China
- P13** Structural characterization of phenolic compounds and antioxidant activity of the phenolic-rich fraction from defatted adlay (*Coix lachryma-jobi* L. var. ma-yuen)
Author(s): Lifeng WANG, Chao CHEN, Anxiang SU, Yiyi ZHANG, Jian YUAN
 Institution: College of Food Science and Engineering/Collaborative Innovation Center for Modern Grain Circulation and Safety/Key Laboratory of Grains and Oils Quality Control and Processing, Nanjing University of Finance and Economics, China
- P14** Optimization of vacuum microwave drying and pretreatment methods of *Polygonum cuspidatum* using an orthogonal experimental design
Author(s): Wanxiu XU, Zhenfeng LI, Feihu SONG, Hongjie PU, Jing LI
 Institution: Jiangsu Key Laboratory of Advanced Food Manufacturing Equipment and Technology, Jiangsu, China
- P15** Identification of potential antioxidant collagenous polypeptides with different molecular weight from shark cartilage and their tolerance effect in human cell lines
Author(s): Jeevithan ELANGO, Wu Wen HUI, Jingyi ZHANG, Shanqiao CHEN
 Institution: Department of Marine pharmacology, Shanghai Ocean University, China
- P16** Murein hydrolase activity of surface layer proteins from two *Lactobacillus acidophilus* strains against *Escherichia coli*
Author(s): Jun MENG, Rong-rong LU
 Institution: School of Food Science and Technology, Jiangnan University, China

- P17** Reduction of the particle size of microparticulated egg white protein by response surface methodology
Author(s): Zhaojie TIAN, Min ZHANG, Rui LIU
 Institution: Key Laboratory of Food Nutrition and Safety, Tianjin University of Science & Technology, China
- P18** Antibacterial activity and mechanism of allinase
Author(s): Ning CHEN, Min ZHANG, Rui LIU
 Institution: Key Laboratory of Food Nutrition and Safety, Tianjin University of Science & Technology, China
- P19** Development of method for extraction of extracellular DNA from mouse intestine mucus
Author(s): Y LI, PP WANG, YH SHI, GW LE, J SUN
 Institution: Food Nutrition and Functional Factors Research Center, School of Food Science and Technology, Jiangnan University, China
- P20** Peyer's patch symbiotic bacteria modulate the diversity of fecal microbiota in rats
Author(s): PP WANG, Y LI, YH SHI, GW LE, J SUN
 Institution: Food Nutrition and Functional Factors Research Center, School of Food Science and Technology, Jiangnan University, China
- P21** Effect of partial replacement of whey protein isolate with inulin on microencapsulation properties of fish and peppermint oil mixture
Author(s): Amr Mohamed Bakry IBRAHIM, Yingzhou NI, Hao CHENG, Mohamed Y. ABOUELWAFI, Li LIANG
 Institution: State Key Laboratory of Food Science and Technology, School of Food Science and Technology, Jiangnan University, China
- P22** Structure requirements for antibacterial activity of flavonoids against *Escherichia coli*
Author(s): Yajing FANG, Xixi ZANG, Ting WU, Yulin LU, Xiaojuan QI, Xiaoyun XU
 Institution: College of food science and technology, Huazhong Agricultural University, China
- P23** Isolation, purification of four individual theaflavins from black tea and the analysis of their interactions with bovine serum albumin
Author(s): Shicheng LEI, Xiaoxiong ZENG
 Institution: College of Food Science and Technology, Nanjing Agricultural University, China
- P24** Physicochemical and bioactive properties of soluble dietary fibers from blasting extrusion processing (BEP)-extruded carrot residues
Author(s): Ang GAO, Ye CHEN
 Institution: Key Laboratory of Food Nutrition and Safety, Ministry of Education, College of Food Engineering and Biotechnology, China
- P25** Dietary litchi polysaccharides modulate intestinal and systemic immune response in cyclophosphamide-induced mice

Author(s): Fei HUANG, Ruifen ZHANG, Juan XIAO, Mingwei ZHANG

Institution: Sericultural & Agri-food Research Institute Guangdong Academy of Agricultural Sciences, Key Laboratory of Functional Foods, Ministry of Agriculture, Guangdong Key Laboratory of Agricultural Products Processing, China

P26 Organic selenium supplementation improves the appearance and oxidative stability of pork longissimus muscle

Author(s): Xinyue TANG

Institution: Food Science and Technology, Jiangnan University, China

P27 24 weeks exposure to oxidized tyrosine (O-Tyr) induces hepatic fibrosis involving activation of the MAPK/TGF β 1 signaling pathway in Sprague-Dawley rats model

Author(s): Zhuqing LI

Institution: Food Science and Technology, Jiangnan University, Jiangsu, China

P28 Effects and antioxidant mechanism of ferulic acid on diabetes mellitus by keap1-Nrf2-ARE signaling pathway

Author(s): Luona WEN, Yuan SONG, Jianxia SUN, Weibin BAI, Shiyi OU

Institution: Department of Food Science and Engineering, Department of Developmental, Jinan University, China

P29 Baking increased extractable phenolic acids of oat and thus its antioxidant capacity

Author(s): Xia ZHAO, Wenbin ZHANG, Ruijin YANG, Xiao HUA, Wei ZHAO

Institution: State Key Laboratory of Food Science and Technology, Synergetic Innovation Center of Food Safety and Nutrition, and School of Food Science and Technology, Jiangnan University, China

P30 Constructing peptides-based nanoemulsions for alga oil delivery by the complex of zein hydrolysate and tannic acid

Author(s): Yong-hui WANG, Zhi-li WAN, Xiao-Quan YANG, Jin-Mei WANG, Jian GUO, Yuan LIN

Institution: Research and Development Center of Food Proteins, Department of Food Science and Technology, South China University of Technology, China

P31 Rat pancreatic juice induces the geometrical isomerisation of lycopene *in vitro*

Author(s): J LI, P GONG, B HUI

Institution: Department of Food Science, College of Applied Arts & Science, Beijing Union University, P. R. China

P32 Safety concerns about functional foods and nutraceuticals

Author(s): Muhammad SHOAIB, Aamir SHEHZAD, Zhouping WANG, Husnain. RAZA, Mukhama OMAR, Azam SHAKEEL, Hafiz Khuram Wasim ASLAM, Hafiz Arbab SIKANDAR

Institution: State Key Laboratory of Food Science and Technology, Synergetic Innovation Center of Food Safety and Nutrition, School of Food Science and Technology, Jiangnan University, China

P33 Antilipidemic effect of 6-gingerol in high-fat diet-fed sprague dawley rats

Author(s): Muhammad SHOAIB, Aamir SHEHZAD, Zhouping WANG, Husnain. RAZA,

Mukhama OMAR, Azam SHAKEEL, Hafiz Khuram Wasim ASLAM, Hafiz Arbab SIKANDAR
Institution: State Key Laboratory of Food Science and Technology, Synergetic Innovation Center of Food Safety and Nutrition, School of Food Science and Technology, Jiangnan University, China

- P34** Biosynthesis and characterisation of a series of behenic acid- based amphiphilic lipids for preparation of surfactant-free solid lipid nanoparticles
Author(s): W. WEI, B. PEREZ, M. DONG, F. FENG, Z. GUO
Institution: Department of Food Science and Nutrition, Zhejiang University, China; Department of Engineering, Aarhus University, Denmark.
- P35** Flavonoid profiles, antioxidant potential, and acetylcholinesterase inhibition activity of the extract from archegoniophore of *Marchantia polymorpha*
Author(s): Xin WANG, Yuhuan WU, Jianguo CAO, Quanxi WANG, Jianbo XIAO
Institution: Institute of Applied Ecology, Chinese Academy of Sciences, China
- P36** Effects of enzymatic model on the antigenicity of whey hydrolysates and hydrolysis fractions
Author(s): Meng TAN, Fengqin FENG
Institution: College of Biosystems Engineering and Food Science, Zhejiang University, China
- P37** Preparation and properties of bovine lactoferrin peptides with osteoblast proliferation activity
Author(s): Fengjiao FAN, Jian YANG, Meng LIU, Maolin TU, Pujie SHI, Yun WANG, Ming DU
Institution: Department of Food Science and Engineering, Harbin Institute of Technology, China
- P38** Trehalose bio-production by a novel trehalose synthase from *Arthrobacter chlorophenolicus* SK33.001
Author(s): Xue CAI, Wanmeng MU, Tao ZHANG, Bo JIANG
Institution: State Key Laboratory of Food Science and Technology, Jiangnan University, China
- P39** Effect of processing technology on the bioactive compounds of nutraceutical and functional foods
Author(s): Md Ramim Tanver RAHMAN, Zaixiang LOU, Hongxin WANG
Institution: State Key Laboratory of Food Science & Technology, Research Center of Food Nutrition and Functional Factors, Jiangnan University, China
- P40** The concept and build process of the bioactive peptides fingerprint
Author(s): Shiwei SU, Shuntang GUO
Institution: College of Food Science and Nutritional Engineering, China Agricultural University, China
- P41** Secretory expression and enzymatic properties of a maltooligosaccharide-forming amylase
Author(s): Sihui PAN, Junyan REN, Ke LI, Ning DING, Caiming LI, Zhengbiao GU, Zhaofeng LI
Institution: Food Science and Technology School, Jiangnan University, China
- P42** Differences of the function between polysaccharide from artificial liquid cultured and wild *Nostoc* flagelliforme cells
Author(s): Huiyan WANG, Peipei HAN, Shiru JIA
Institution: Tianjin University of Science & Technology, China

- P43** Effects of superchilling and ice-storage on physicochemical properties and cathepsin activities of grass carp (*Ctenopharyngodon idella*) fillets
Author(s): Lihong GE, Yanshun XU, Wenshui XIA
 Institution: School of Food Science and Technology, Jiangnan University, China
- P44** Physical properties and antioxidant activity of thymol in Tween 80 micelle
Author(s): Lingli DENG, Maierhaba TAXIPALATI, Hui ZHANG
 Institution: College of Biosystems Engineering and Food Science, Zhejiang University, China
- P45** Comparison of polysaccharides in *Haliotis discus hannai* and *Volutharpa ampullacea perryi* by analyzing mono- and di-saccharides in acid hydrolysates
Author(s): Haiman LIU, Hongxu WANG, Jun ZHAO, Dongmei LI, Chengrong WEN, Shuang SONG, Beiwei ZHU
 Institution: School of Food Science and Technology, Dalian Polytechnic University, China
- P46** Dietary dihydrocholesterol lower plasma cholesterol via stimulating neutral sterol excretion in hypercholesterolemic hamster
Author(s): Xiaobo WANG, Yuwei LIU, Lin LEI, Lijun WANG, Ka Ying MA, Zhen-Yu CHEN
 Institution: CUHK Shenzhen Research Institute, China; School of Life Sciences, The Chinese University of Hong Kong, Hong Kong
- P47** Cranberry anthocyanin extract prolongs the lifespan of fruit flies
Author(s): Lijun WANG, Zhen- Yu CHEN
 Institution: The Chinese University of Hong Kong Shenzhen Research Institute, China. School of Life Sciences, The Chinese University of Hong Kong, Hong Kong
- P48** Dietary *Cordyceps sobolifera* extracts ameliorate dry eye symptoms and the quality of tear in a mouse UVB-induced photokeratitis model
Author(s): Li-yun LIN, Tung-Yu LIN, Yu-Jun TANG, De-ying CHEN, Chen-Feng SUE, Hsueh-Lin LU, Han-Hsin CHANG, David Pei-Cheng LIN
 Institution: School of Medical Laboratory and Biotechnology, Chung Shan Medical University, Taiwan
- P49** Effects of chitosan coating on the protein changes of grass carp (*Ctenopharyngodon idellus*) fillets during refrigerated storage
Author(s): Dawei YU, Wenshui XIA, Qixing JIANG, Yanshun XU, Peipei YU
 Institution: School of Food Science and Technology, Jiangnan University, China
- P50** Lipolysis and lipid oxidation of *Staphylococcus xylosum* 135 and *Saccharomyces cerevisiae* 31 isolated from Suan yu, a traditional Chinese low salt fermented fish
Author(s): Pei GAO, Wenshui XIA, Yanshun XU, Qixing JIANG
 Institution: School of Food Science and Technology, Jiangnan University, China

September 21, 2015

Posters should be posted by 2:00 pm, September 21st and removed by 6:00 pm, September 21st.

- P51** Effect of hydrolysis by endogenous lysosomal enzymes on acid-induced aggregation and gel properties of myofibrillar proteins from silver carp
Author(s): Fang YANG, Rustad TURID, Yanshun XU, Qixing JIANG
Institution: School of Food Science and technology, Jiangnan University, China
- P52** Analysis on internal moisture changes of *Benincasa hispida* during hot air drying process using low-field NMR
Author(s): Yu Li, Na LI
Institution: Henan Agricultural University, Henan, China
- P53** The roles of thyroid hormone function on lipid metabolism through microRNAs and improved by resveratrol and quercetin in mice fed high fat diet
Author(s): Liyue HAO, XiaoMei DUAN, Shufang XIA, Guowei LE, Yonghui SHI
Institution: School of Food Sci.and tech, Jiangnan University, China
- P54** Effect of power ultrasounds on the bioactive polymer acemannan present in *Aloe vera* gel
Author(s): R. MINJARES-FUENTES, A. FEMENIA, F. COMAS-SERRA, C. ROSSELLÓ, S. SIMAL, V.M. RODR ÍGUEZ-GONZÁLEZ, R.F. GONZÁLEZ-LAREDO
Institution: Department of Chemistry, University of the Balearic Islands, Spain
- P55** Functional properties of pasteurized *Aloe vera* juice treated with power ultrasounds
Author(s): G. ALVARADO-MORALES, R. MINJARES-FUENTES, F. A. CHÁVEZ-CAMACHO, A. FEMENIA, J. C: CONTRERAS-ESQUIVEL, J. A. MEZA-VELÁZQUEZ, J. C. MONTAÑEZ-SÁENZ, R. E. BELMARES-CERDA
Institution: Food Research Department, School of Chemistry, Universidad Autónoma de Coahuila, México
- P56** Effect of the application of an *Aloe vera*-alginate edible film on the polyphenol content and antioxidant capacity of figs (*Ficus carica*) with during storage at low temperature
Author(s): F. A. CHÁVEZ-CAMACHO, R. MINJARES FUENTES, G. ALVARADO MORALES, A. FEMENIA, J. C. CONTRERAS-ESQUIVEL, J. A. MEZA VELÁZQUEZ, J. C. MONTAÑEZ-SÁENZ, Z. SANDOVAL-ARRELLANO, C. NOÉ-AGUILAR
Institution: Food Research Department, School of Chemistry, Universidad Autónoma de Coahuila, México
- P57** Bioactive components and antioxidant activity of both *Pueraria lobata* (Willd.) Ohwi and *P. thomsonii* Benth during different growing periods
Author(s): Xin LI, Junxian PAN, Shiguo CHEN, Xingqian YE
Institution: College of Biosystems and Food Science, Zhejiang University, China

- P58** Chemical composition and antioxidant activity of both *Pueraria lobata* (Willd.) Ohwi and *P. thomsonii* Benth
Author(s): Xin LI, Junxian PAN, Shiguo CHEN, Xingqian YE
 Institution: College of Biosystems and Food Science, Zhejiang University, China
- P59** Textural properties, water-holding capacity and chemical interactions of surimi gels prepared with blends of calcium and potassium chloride as partial substitutes for sodium chloride
Author(s): Nannan YU
 Institution: State Key Laboratory of Food Science and Technology, School of Food Science and Technology, Jiangnan University, Jiangsu, China
- P60** Comparison of gel filtration chromatography for the determination of molecular weight of collagen peptides
Author(s): Yunjun LU, Jiaoyan REN, Ting LAI, Zehua LIN, Rong ZHANG
 Institution: College of Light Industry and Food Sciences, South China University of Technology, China
- P61** The preparation and *in vitro* digestive stability of lyophilized powder of black rice bran anthocyanins liposome
Author(s): Xi-yun ZHOU, Qin LIU
 Institution: School of Food Science and Engineering, Nanjing University of Finance and Economics, Jiangsu, China
- P62** Optimization of oil extraction from *Antarctic krill* processing by-product
Author(s): Yang XU
 Institution: School of Food Science and Technology, Jiangnan University, China
- P63** Isolation and identification of lactic acid bacteria and quantification of predominated species in traditional fermented dairy products in Baotou and Bayannur in Inner Mongolia
Author(s): Dan WANG, Wenjun LIU, Bilige MENGHE, Heping ZHANG
 Institution: Key Laboratory of Dairy Biotechnology and Engineering, Ministry of Education, College of Food Science and Engineering, Inner Mongolia Agricultural University, Inner Mongolia, China
- P64** Oxidation kinetic study of anthocyanins with different structures under different solvents
Author(s): Suolan FENG, Qin LIU
 Institution: Food Science and Engineering, Nanjing University of Finance and Economics, Jiangsu, China
- P65** Antioxidant activity of three *Lactobacillus* strains
Author(s): Chen SONG, Wei SONG, Xian-fan WU, Li Li, Pan-pan HU
 Institution: Department of Food Science and Engineering, Harbin Institute of Technology, China
- P66** Metabolomic study of the protective effects of Radix Scutellariae on diabetic rats using ultra-performance liquid chromatography coupled with quadrupole time-of-flight mass spectrometry
Author(s): Lihui MEN, Yuan ZHOU, Mengying WEI, Yuanyuan LIU, Yinghui MA, Zifeng PI, Zhongying LIU
 Institution: College of Pharmacy, Jilin University, China

- P67** Influence of Light-Emitting Diodes on the carotenoids, chlorophylls, total phenolic, total flavonoid and antioxidant activity in pea and grasspea sprouts
Author(s): Yayun CHEN, Hongkai LIU, Tingting HU, Shujie ZHANG, Yufan KANG
 Institution: College of Agriculture and Biotechnology, China Agricultural University, China
- P68** Study on the active components and hypoglycemic mechanism in fenugreek
Author(s): Jiaqi WANG, Lin ZHANG, Xin ZHAO, Yu WANG, Lihui MEN, Wenyue JIANG, Zhongying LIU
 Institution: College of Pharmacy, Jilin University, China
- P69** Antioxidant activities of proanthocyanidins from Chinese bayberry (*Myrica rubra* Sieb. et Zucc.) leaves during different extractive stages in lard oil
Author(s): Junxian PAN, Shiguo CHEN, Xingqian YE
 Institution: Food Science and Nutrition, Zhejiang University, China
- P70** Encapsulation and protection of multiple bioactive nutrients based on β -lactoglobulin-pectin system
Author(s): Hao CHENG, Li LIANG
 Institution: State Key Lab of Food Science and Technology, School of Food Science and Technology, Jiangnan University, China
- P71** Development and application of an analysis method for procyanidins by using HPLC coupled with a fluorescence detector
Author(s): Liuqing WANG, Yoko YAMASHITA, Hitoshi ASHIDA
 Institution: Department of Agrobioscience, Graduate School of Agricultural Science, Kobe University, Japan
- P72** Characterization of principal compositions in the traditional Chinese medicine *Corydalis yanhusuo* by UPLC-ESI-MSⁿ
Author(s): Yu WANG, Muxin ZHANG, Xin ZHAO, Lin ZHANG, Jiaqi WANG, Zhongying LIU
 Institution: College of Pharmacy, Jilin University, China
- P73** Study on the xanthine oxidase inhibitory activities of extracts from *Acanthopanax senticosus* by using ultra-high performance liquid chromatography and triple quadrupole mass spectrometry
Author(s): Xin ZHAO, Yu WANG, Jiaqi WANG, Lin ZHANG, Xing FAN, Shu LIU, Zhongying LIU
 Institution: College of Pharmacy, Jilin University, China
- P74** Study on antioxidant activities of flavonoid in *Gancaofuzi decoction*
Author(s): Mengying WEI, Yuanyuan LIU, Yuan ZHOU, Hong KAN, Lihui MEN, Zhongying LIU
 Institution: College of Pharmacy, Jilin University, China
- P75** Study on effects of flavonoids and saponins to pharmacodynamics of alkaloids in *Gancaofuzi decoction*
Author(s): Yuanyuan LIU, Mengying WEI, Yuan ZHOU, Lihui MEN, Yinghui MA, Zhongying LIU
 Institution: College of Pharmacy, Jilin University, China

- P76** Structure characterization of a novel heteropolysaccharide from *Platyclusus orientalis* (L.) Franco and its immuno-stimulating and antiviral activities
Author(s): Zehua LIN, Wenzhen LIAO, Jiaoyan REN
Institution: College of Light Industry and Food Sciences, South China University of Technology, China
- P77** Protection of resveratrol against the decomposition of folic acid and the decomposition-induced- β -lactoglobulin structural change
Author(s): Wusgal LI, Lülin HU, Li LIANG
Institution: State Key Lab of Food Science and Technology, School of Food Science and Technology, Jiangnan University, Jiangsu, China
- P78** Modulation of the carotenoid bioaccessibility through nanoliposomal delivery system
Author(s): Li LIU, Chen TAN, Xiaoming ZHANG, Shuqin XIA
Institution: State Key Laboratory of Food Science and Technology, School of Food Science and Technology, Jiangnan University, China
- P79** Study on percutaneous absorption in vitro of berberine hydrochloride in compound puffball powder
Author(s): Lin ZHANG, Jiaqi WANG, Yu WANG, Xin ZHAO
Institution: College of Pharmacy, Jilin University, China
- P80** Rheological and gel properties of kudzu starch-xanthan mixed system
Author(s): Xin LI, Shiguo CHEN, Xingqian YE
Institution: College of Biosystems and Food Science, Zhejiang University, China
- P81** Characterization of an epilactose-producing cellobiose 2-epimerase from *Caldicellulosiruptor obsidiansis*
Author(s): Qiuming CHEN, Wanmeng MU, Bo JIANG
Institution: State Key Lab of Food Science and Technology, Jiangnan University, China
- P82** Simultaneous detection of food borne pathogenic bacteria (*E. Coli* O157:H7 and *Staphylococcus aureus*) by using electrochemical genosensor
Author(s): Mandour ABDALHAI, Xiulan SUN
Institution: School of Food Science and Technology, Jiangnan University, China
- P83** Effect of ultrasonic treatment on total phenolic extraction from *Lavandula pubescens* and its application in palm olein oil industry
Author(s): Marwan M. A. RASHED, Qunyi TONG, Mandour H. ABDELHAI, Mohammed A.A. GASMALLA, Jean B. NDAYISHIMIYE, Long CHEN, Fei REN
Institution: Food
- P84** Feed-induced variation in the carotenoid composition of brine shrimp from the Gulf of Chihli, P. R. China
Author(s): P Gong, R ZHU, B HUI
Institution: Department of Food Science, College of Applied Arts and Science, Beijing Union University, Beijing, China

- P85** Enhanced colloidal stability and photostability of vitamin D₃ by preparation of water-soluble corn protein hydrolysate-based vitamin D₃ nanoparticles
Author(s): Yuan LIN, Yong-Hui WANG, Xiao-Quan YANG
 Institution: Department of Food Science and Technology, South China University of Technology, China
- P86** Separation and purification of steviol glycosides (Rebaudioside A) from *Stevia rebaudiana* bertonii
Author(s): Mohammed Abdalbasit A. GASMALLA, Ruijin YANG, Wenbin ZHANG, Wei ZHAO, Habtamu ADMASSU, Waleed ABOSHORA, Abubakr MUSA
 Institution: School of Food Science and Technology, Jiangnan University, China
- P87** Calcium fortification of fresh-cut pear slices by flowing Ca²⁺-solution combined with rotating magnetic field
Author(s): Yamei JIN, Na YANG, Xueming XU, Zhengyu JIN
 Institution: School of Food Science and Technology, Jiangnan University, China
- P88** Effect of acidic degradation and β-elimination on some bioactivities of the polysaccharide conjugate from abalone *Haliotis Discus* Hannai Ino
Author(s): Ting WANG, Yan-jie ZHANG, Miao YU, Ying MA, Xu KAN, Li-ming SUN, Bei-wei ZHU
 Institution: National Engineering Research Center of Seafood, Dalian Polytechnic University, China
- P89** Bioactivities of fermented rhynchosia nulubilis in dietary obese rats
Author(s): Gui Joeng BAE, Bae Jin HA
 Institution: Biotechnology, Silla University, Korea
- P90** Biological renewal activities of cladosiphon okamuranus
Author(s): Gui Joeng BAE, Bae Jin HA
 Institution: Biotechnology, Silla University, Korea
- P91** Antioxidant and hepatoprotective effects of anthocyanins in purple sweet potato
Author(s): Man ZHANG
 Institution: School of Food Science and Technology, Jiangnan University, China
- P92** *In vitro* and *in vivo* immunomodulating activities of polysaccharide conjugate from gonad of abalone (*Haliotis discus* Hannai Ino)
Author(s): Ying MA, Miao YU, Ting WANG, Xu KAN, Li-ming SUN, Bei-wei ZHU
 Institution: National Engineering Research Center of Seafood, Dalian Polytechnic University, China
- P93** Changes of reverse micelles sizes after extraction of peanut protein and their forward extraction rates
Author(s): Limin WANG
 Institution: College of Food Science and Technology, Henan University of Technology, China
- P94** Enhancement of biological activities of fermented sargassum siliquestrum using isolated lactic acid bacteria
Author(s): Sol-ji LEE, Sang-hyeon LEE, Dong-geun LEE, Seong-hwan PARK, Mihyang KIM,

Chang-suk KONG, Yuck-young KIM

Institution: Bioscience, Silla University, Korea

- P95** β -Agarase from an isolated sgarolytic marine bacterium *Simiduia* sp. SH-1
Author(s): Sol-ji LEE, Sang-hyeon LEE, Soo-jeong OH, Dong-geun LEE
Institution: Bioscience, Silla University, Korea
- P96** β -Agarase from an isolated marine bacterium *Maribacter* sp. SH-1
Author(s): Sol-ji Lee, Sang-hyeon LEE, Soo-jeong OH, Dong-geun LEE
Institution: Bioscience, Silla University, Korea
- P97** Purification and identification of an ACE inhibitory peptide from walnut protein
Author(s): Meng Liu, Fengjiao FAN, Pujie SHI, Maolin TU, Ming DU
Institution: Department of Food Science and Engineering, School of Chemical Engineering and Technology, Harbin Institute of Technology, China
- P98** Extraction and α -glucosidase inhibitory activity of Huidouba polysaccharides (HDBP)
Author(s): Xin ZHOU, Zhiqiang WU, Bing LI, Lin LI
Institution: College of Light Industry and Food Science, South China University of Technology, China
- P99** Complexation of curcumin with monoammonium glycyrrhizinate and its implicationson solubility and stability of curcumin
Author(s): Ying-en SUN, Xiaoquan YANG
Institution: College of Light Industry and Food Sciences, South China University of Technology, China
- P100** Isolation, quantification and antioxidant activity of the bioactive constituents of the flower of *Bombax malabaricum* DC.
Author(s): Qiong Ma, Jianye WANG, Chao DU, Haiyan XU, Chaomei MA
Institution: School of Life Sciences, Inner Mongolia University, China

September 22, 2015

Posters should be posted by 8:30 pm, September 22nd and removed by 1:30 pm, September 22nd.

- P101** Enzymatic synthesis of caffeoyl glycerol in solvent-free medium using a commercial microbial lipase
Author(s): Lili JI
Institution: College of Light Industry and Food Science, South China University of Technology, China
- P102** α -Agarase from an isolated agar-degrading bacterium *Alteromonas* sp. SH-1
Author(s): Jeong-gwon JO, Sang-hyeon LEE, Da-young SHIN, Sol-ji LEE, Dong-geun LEE
Institution: Bioscience, Silla University, Korea
- P103** β -Agarase of an agar-degrading bacterium *Simiduia* sp. SH-4
Author(s): Jeong-gwon JO, Sang-hyeon LEE, Jae-deog KIM, Sol-ji LEE, Dong-geun LEE
Institution: Bioscience, Silla University, Korea

- P104** Purification and characterization of a new α -L-rhamnosidase-producing strain, *Alternaria alternate* SK37
Author(s): Wenbo YUAN, Tao ZHANG, Bo JIANG
 Institution: State Key Laboratory of Food Science and Technology, Jiangnan University, China
- P105** Characterization of a novel agarase from marine bacterium *Marinomonas* sp. SH-2
Author(s): Jeong-Gwon JO, Sang-Hyeon LEE, Sol-Ji LEE, Dong-Geun LEE
 Institution: Bioscience, Silla university, Korea
- P106** Anti-oxidability of Fu-rong Plum in different picking period
Author(s): Jiangduo FENG, Wen ZHANG, Zhibin LIU, Li NI
 Institution: Institute of Food Science and Technology, College of Biological Science and Technology, Fuzhou University, China
- P107** Biopolymer particle for lutein encapsulation
Author(s): Bertrand MUHOZA
 Institution: School of Food Science and Technology, Jiangnan University, China
- P108** Screening of thermotolerant *Lactobacillus acidophilus* strain by UV mutation and high temperature acclimation
Author(s): Tiantian RAO, Zhibin LIU, Wen ZHANG, Li NI
 Institution: Institute of Food Science and Technology, College of Biological Science and Technology, Fuzhou University, China
- P109** Study on extraction process and anti-oxidation property of honeysuckle yellow rice wine
Author(s): Qing CHEN, Zhibin LIU, Li NI
 Institution: Institute of Food Science and Technology, College of Biological Science and Technology, Fuzhou University, China
- P110** Wheat germ peptide (RVF) attenuate hydrogen peroxide-induced mitochondrial apoptosis in SH-SY5Y cultured cells via the NF- κ B pathway
Author(s): Yunhui CHENG, Xia LIU, Zhaoliang LV, Maolong CHENG, Zhou XU
 Institution: Changsha University of Science & Technology, China
- P111** Effect of fermented *Sargassum thunbergii* with *Kimchi*-derived Lactic acid bacteria on LPS-stimulated inflammatory response
Author(s): Ok-Ju MUN, Seul-Gi LEE, Mihyang KIM, Sang-Hyeon LEE, Yuck Yong KIM, Ki Hwan YU, Chang-Suk KONG
 Institution: Department of Food and Nutrition, College of Medical and Life Science, Silla University, Korea; Department of Bioscience, College of Medical and Life Science, Silla University, Korea; ISAAC F&B Co., Marine Bio-industry Department Center, Korea
- P112** *Limonium tetragonum* extract attenuates adipocyte differentiation in 3T3L1 preadipocyte and D1 mesenchymal cells
Author(s): Myeong Sook KWON, Fatih KARADENIZ, Chang-Suk KONG

Institution: Department of Food and Nutrition, College of Medical and Life Science, Silla University, Korea; Marine Biotechnology Center for Pharmaceuticals and Foods, Silla University, Korea

- P113** Physicochemical properties of fish-meat gel from aquacultured fishes
Author(s): Hyung Kwang KIM, Myeong Sook KWON, Ya GAO, Min-Joo BAE, Byeong Guen JANG, Jun Mo JUNG, Seo yeon KIM, Chang-Suk KONG
Institution: EverBlueSea Co., Ltd. Janglim-1 Dong, Saha-Gu, Korea; Department of Food and Nutrition, College of Medical and Life Science, Silla University, Korea
- P114** Photoprotective effect of solvent extracts from *corydalis heterocarpa* on UV-B induced damage in human keratinocyte cells
Author(s): Min-Joo BAE, Seul-Gi LEE, Youngwan SEO, Chang-Suk KONG
Institution: Department of Food and Nutrition, College of Medical and Life Science, Silla University, Korea; Division of Marine Bioscience, Korea Maritime & Ocean University, Korea; Ocean Science & Technology School, Korea Maritime & Ocean University, Korea
- P115** Effect of solvent extracts from *Limonium tetragonum* on MMP expression in PMA-stimulated human fibrosarcoma cells
Author(s): Min-Joo BAE, Seul-Gi LEE, Youngwan SEO, Chang-Suk KONG
Institution: Department of Food and Nutrition, College of Medical and Life Science, Silla University, Korea; Division of Marine Bioscience, Korea Maritime & Ocean University, Korea; Ocean Science & Technology School, Korea Maritime & Ocean University, Korea
- P116** Prenylated phenolic compounds from the leaves of glycyrrhiza uralensis and their antioxidant and α -glucosidase inhibitory activities
Author(s): Yeri GU, Chao-Mei MA
Institution: School of Life Sciences, Inner Mongolia University, China
- P117** Biological properties of *lactobacillus* virulent phage phiP8
Author(s): Yu XI Zhengyu WANG, Wenru WU, Mengru FAN, Heping ZHANG, Xia CHEN
Institution: Key Laboratory of Dairy Biotechnology and Engineering, Ministry of Education, Inner Mongolia Agricultural University, China
- P118** Selective partition of α -lactalbumin and β -lactoglobulin in eco-friendly Polyvinylpyrrolidone-trisodium citrate aqueous two-phase systems
Author(s): Xiaopeng WANG, Mouming ZHAO, Xiaoling LIU, Enchuang NING, Hongrui JIANG
Institution: College of Light Industry and Food Engineering, Guangxi University, China
- P119** *Aspergillus oryzae* lipase L03-catalyzed acidolysis to produce 1,3-dioleoyl-2-palmitoylglycerol (OPO)
Author(s): Siyun GU
Institution: School of Food Science and Technology, Jiangnan University, China
- P120** Outdoor large-scale cultivation of *Nostoc flagelliforme* cells
Author(s): Huiyan WANG, Peipei HAN, Shiru JIA
Institution: Tianjin University Of Science&technology, China

- P121** Screening, purification and characterization of a novel extracellular lipase from *Aureobasidium pullulans*
Author(s): Yang LI, Haiying CAI, Minjie ZHAO, Fengqin FENG
Institution: College of Biosystems Engineering and Food Science, Fuli Institute of Food Science, Zhejiang Key Laboratory for Agro-Food Processing, Zhejiang R & D Center for Food Technology and Equipment, Zhejiang University, China
- P122** Calcium sulfate-induced soybean protein tofu-type gels: influence of denaturation and particle size
Author(s): Haibo ZHAO, Weiwei LI, Fang QIN, Jie CHEN
Institution: State Key Laboratory of Food Science and Technology, Jiangnan University, China
- P123** Structural characterization and kinetic modeling of oligosaccharide synthesis by glucansucrase from *Lactobacillus reuteri* SK24.003
Author(s): Yajun MA, Ming MIAO, Bo JIANG
Institution: State Key Laboratory of Food Science & Technology, Jiangnan University, China
- P124** Thermal stability of insoluble collagen fibril and pepsin-solubilized collagen from *Rhopilema esculentum* Fimbria
Author(s): Xusong WANG, Qifu YANG, Yuying ZHANG, Rui SUN, Dongmei LI, Xiuping DONG, Lei QIN
Institution: Food Science and Technology, National Engineering Research Center of Seafood, Dalian Polytechnic University, China; School of Food Science and Technology, Dalian Polytechnic University, China; National Engineering Research Center of Seafood, China; School of Food Science and Technology, Dalian Polytechnic University, China; National Engineering Research Center of Seafood, China
- P125** Selenium-conjugated compound induce autophagic cell death through modulating PCDH17 expression by epigenetic regulation in HT-29 human colon cancer cell line
Author(s): Jia-Ching WU, Vladimir BADMAEY, Chi-Tang HO, Ying-Jan WANG, Min-Hsiung PAN
Institution: Department of Environmental and Occupational Health, Cheng Kung University Medical College, Taiwan; American Medical Holdings Inc., USA; Department of Food Science, Rutgers University, USA; Institute of Food Science and Technology, Taiwan University, Taiwan
- P126** Rapid isomerization of astaxanthin, purification and characterization of *cis*-astaxanthin
Author(s): Cheng YANG, Jing LI, Qingrui SUN, Lianfu ZHANG
Institution: School of Food Science and Technology, Jiangnan University, China; State Key Laboratory of Food Science and Technology, School of Food Science and Technology, Jiangnan University, China
- P127** Production of mannitol from high concentration glucose by *Candida parapsilosis* SK26.001
Author(s): Qing MENG, Tao ZHANG
Institution: State Key Laboratory of Food Science and Technology, Jiangnan University, China
- P128** Improved xylitol production of a newly isolated *Candida tropicalis* strain mutagenized by ARTP
Author(s): Chao ZHANG
Institution: School of Food science and technology, Jiangnan University, China

- P129** Identification of a recombinant inulinfructotransferase (DFA III-forming) from *Arthrobacter* sp. SJCon with remarkable thermostability
Author(s): Xiao WANG, Bo JIANG, Wanmeng MU
 Institution: School of Food science and technology, Jiangnan University, China
- P130** High-level expression of D-mannose isomerase from *Escherichia coli* BL21 in *Bacillus subtilis*
Author(s): Xing HU, Peng ZHANG, Ming MIAO, Tao ZHANG, Bo JIANG
 Institution: State Key Laboratory of Food Science and Technology, Jiangnan University, China; Key Laboratory of Industrial Biotechnology, Jiangnan University, China
- P131** Functional characterization of mogrosides biosynthetic genes from *Siraitia grosvenorii*
Author(s): Longhai DAI, Jiangsheng ZHANG, Yuanxia SUN
 Institution: National Engineering Laboratory for Industrial Enzymes, Tianjin Institute of Industrial Biotechnology, Chinese Academy of Sciences, China
- P132** Expression of the *Bacillus cereus* collagenase in *Escherichia coli* and study on collagen peptide
Author(s): Xingshuo LI, Yueming ZHU, Yuping GUAN, Yuanxia SUN
 Institution: National Engineering Laboratory for Industrial Enzymes, Tianjin Institute of Industrial Biotechnology, China
- P133** Effects of three permeases on arginine utilization in *Saccharomyces cerevisiae*
Author(s): Peng ZHANG, Guocheng DU, Huijun ZOU, Jian CHEN, Zhongping SHI, Jingwen ZHOU
 Institution: Synergetic Innovation Center of Food Safety and Nutrition, Jiangnan University, China; Zhejiang Guyuelongshan Shaoxing Wine Company, China
- P134** Effects of degree of carboxymethylation on physicochemical and biological properties of *Cyclocarya paliurus* polysaccharides
Author(s): Jian-Hua XIE, Zhi-Jun WANG, Ming-Yong XIE
 Institution: State Key Laboratory of Food Science and Technology, Nanchang University, China
- P135** Effect of dairy food on gut microbiome and weight regulation
Author(s): Ziyao DING, Nan WANG, Xulong WU, Liubai LI
 Institution: Peking University Health Science Center, China
- P136** Double promoters expression of D-psicose 3-epimerase from *Clostridium boltea* ATCC BAA-613 in *Bacillus subtilis*
Author(s): Yuwei WEN, Bo JIANG, Wanmeng MU, Tao ZHANG
 Institution: State key laboratory of food science & technology, Jiangnan University, China
- P137** Improving the thermostability and catalytic efficiency of the D-psicose 3-epimerase from *Clostridium boltea* ATCC BAA-613 using site-directed mutagenesis
Author(s): Wenli ZHANG, Min JIA, Tao ZHANG, Bo JIANG
 Institution: State Key Laboratory of Food Science and Technology, Jiangnan University, China

- P138** Arginase from *Rummeliibacillus pycnus* SK31.001: Purification, characteristics, and implications for L-ornithine biosynthesis
Author(s): Kai HUANG, Tao ZHANG
 Institution: State Key Laboratory of Food Science and Technology, Jiangnan University, China
- P139** Construction of a food grade recombinant *Bacillus subtilis* based on replicative plasmids with an auxotrophic marker for biotransformation of D-fructose to D-psicose
Author(s): Weiwei HE, Wanmeng MU, Bo JIANG, Xin YAN, Tao ZHANG, Min JIA
 Institution: State Key Laboratory of Food Science and Technology, Jiangnan University, China; Department of Microbiology, College of Life Sciences, Key Laboratory for Microbiological Engineering of Agricultural Environment of Ministry of Agriculture, Nanjing Agricultural University, China
- P140** Lactosucrose production by a newly isolated bacterium *Arthrobacter chlorophenolicus* SK33.001
Author(s): Wenjing LI, Tao ZHANG, Bo JIANG, Wanmeng MU
 Institution: State Key Laboratory Food Science and Technology, Jiangnan University, China

September 22, 2015

Posters should be posted by 2:00 pm, September 22nd and removed by 6:00 pm, September 22nd.

- P141** Encapsulate artocarpanone and ascorbic acid in O/W microemulsions: Preparation, characterization, and antibrowning effects on apple juices
Author(s): Zongping ZHENG, Jie CHEN
 Institution: State Key Laboratory of Food Science and Technology, Jiangnan University, China
- P142** Prepared seafood flavor from the enzymatic hydrolysis of protein by-products of *Undaria Pinnatifida* sporophyll
Author(s): Yu-bo LI, Xiao-lin JI, Lei QIN, Hang QI
 Institution: School of Food Science and Technology, Dalian Polytechnic University, China; National Engineering Research Center of Seafood, China
- P143** Oxide stress involved in sea cucumber *Stichopus japonicus* photo-damage under UVA irradiation
Author(s): Xiu-fang DONG, Hui FU, Ding-ding FENG, Nan LI, Hang QI
 Institution: School of Food Science and Technology, Dalian Polytechnic University; National Engineering Research Center of Seafood, China
- P144** Development and hypolipidemic activity evaluation of polysaccharide material from the sporophyll of *Undaria pinnatifida*
Author(s): Shan LIU, Xiao-lin JI, Zhe XU, Heng-ji ZHU, Nan LI, Hui FU, Hang QI
 Institution: School of Food Science and Technology, Dalian Polytechnic University, National Engineering Research Center of Seafood, China
- P145** Effects of methionine hydroxy analogue on intestinal function and oxidative status in broiler chickens
Author(s): Xue TANG, Yan ZHAO, Ruiying ZHAO, Yonghui SHI, Guowei LE
 Institution: State Key Laboratory of Food Science and Technology, Jiangnan University, China /School of

Food Science and Technology, Jiangnan University, China

- P146** Food grade pickering emulsion: a review
Author(s): Haiming LI, Fengqing FENG, Hui ZHANG
Institution: College of Biosystems Engineering and Food Science, Zhejiang University, China
- P147** Dextrin-uricase conjugate: preparation, characterization, properties
Author(s): Xiuting HU, Chengmei LIU, Yaoqi TIAN, Zhengyu JIN
Institution: School of Food Science and Technology, Nanchang University, China
- P148** The shelf-life extension of sailfin sandfish hatching enzyme via the activation and stabilization using various effectors
Author(s): Nuntinee RITTHIBUT, Sang Moo KIM
Institution: Department of Marine Food Science and Technology, Gangneung-Wonju National University, Korea
- P149** The antioxidant and anti-inflammatory activities of the novel pyranoanthocyanins and other polyphenols from sumac using Caco-2 cell models
Author(s): You Peng, Hua ZHANG, Ronghua LIU, Yoshinori MINE, Jason McCallum, Rong TSAO
Institution: Department of Chemistry and Environment Engineering, Jiujiang University, China
- P150** Phytochemical, antioxidant activity and the effect of *Oxalis barrelieri* juice on blood glucose and lipid profile in normal and STZ-induced diabetic male Sprague-dawley rats
Author(s): N.A. Norfarizan-Hanoon, H. NURRAIHANA, Y.L. LIM, Y.C. TEH, W.I. WAN ROSLI
Institution: Nutrition Programme, School of Health Sciences, University Sains Malaysia, Malaysia
- P151** Spirulina, a promising functional food for human: review of pharmacological activities and safety evaluation
Author(s): Qinghua WU, Dan WAN, Kamil KUČA
Institution: College of Life Science, Yangtze University, China; Center for Basic and Applied Research, Faculty of Informatics and Management, University of Hradec Kralove, Czech Republic
- P152** Screening of phosphodiesterase 4 inhibitors from selected Chinese medicine *Saposhnikovia divaricata*, *Smilax glabra*, *Pueraria lobata* and *Carthamus tinctorius* by ultrafiltration LC-ESI-MSⁿ
Author(s): Anqi Zhao, Li LI, Bo LI
Institution: The College of Chemistry, Changchun Normal University, China
- P153** Industrial preparation of α -amylase inhibitor with relatively high purity from white kidney bean
Author(s): Yifeng RANG, Wei ZHAO, Ruijin YANG
Institution: School of Food Science and Technology, Jiangnan University, China
- P154** Obesity prevention of synthetic polysaccharides in high-fat diet fed mice
Author(s): Haisong WANG, Yonghui SHI, Guowei LE
Institution: School of Food Science and Technology, Jiangnan University, China

- P155** The growth pattern of microwave-induced radicals in rice protein
Author(s): Daming FAN, Bo HU, Lufen LIN, Luelue HUANG, Huizhang LIAN, Jianxin ZHAO, Hao ZHANG, Wei CHEN
 Institution: School of Food Science and Technology, Jiangnan University, China
- P156** Effect of the use of an alginate-chitosan bilayer edible film on the polyphenol content and antioxidant capacity of figs (*Ficus carica*)
Author(s): M.C. Reyes-AVALOS, J.C. CONTRERAS-ESQUIVEL, C.N. AGUILAR-GONZÁLEZ, J.A. MEZA-VELÁZQUEZ, R. MINJARES-FUENTES, V. EIM, A. FEMENIA
 Institution: Food Research Department, School of Chemistry, Universidad Autónoma de Coahuila, México
- P157** Enrichment of EPA and DHA in fish oil using supercritical extraction and urea inclusion
Author(s): Lijuan CHEN, Jianyun WANG, Xin ZHOU, Jia YIN, Zhou ZHONG
 Institution: Institute of Biomedicine and Biotechnology, Shenzhen Institutes of Advanced Technology, China
- P158** Processing stability of antioxidant protein hydrolysates extracted from degreased walnut meal
Author(s): Ting LAI, Jiaoyan REN
 Institution: College of Light Industry and Food Science, South China University of Technology, China
- P159** A Silibinin-Ferulic acid ester obtained after studies into selective silibinin esterification shows neuroprotection that is absent for silibinin and ferulic acid
Author(s): Guozheng HUANG, Beata KLING, Jörg HEILMANN, Michael DECKER
 Institution: College of Life and Environmental Sciences, Shanghai Normal University, China
- P160** Fatty acids and phospholipid composition of roe lipid from large yellow croaker (*Pseudosciaena crocea*)
Author(s): Peng LIANG, Yanping XU, Lijiao CHEN, Xinwei CHENG, Wenjian CHENG
 Institution: Department of Food Science, School of Food Science, Fujian Agriculture and Forestry University, China
- P161** Resistance of *L. Monocytogenes* planktonic and sessile cells to the antibacterial peptide Apep10-loaded liposomes
Author(s): Wenting TANG, Chuanfen PU
 Institution: School of Food Science and Engineering, Qingdao Agricultural University, China
- P162** The carotenoids, chlorophylls, total phenolic, total flavonoid and antioxidant activity in legumes seeds and sprouts
Author(s): Hongkai LIU, Yayun CHEN, Shujie ZHANG, Guiqin ZHANG, Yufan KANG
 Institution: College of Food Science & Nutritional Engineering, China; Agricultural University, China
- P163** Extractable and non-extractable polyphenols from blueberries modulate expression of iNOS and COX-2 in LPS-induced RAW264.7 macrophages via NF- κ B signaling pathway
Author(s): Anwei CHENG, Caijing HAN, Xiangyan CHEN, Jinyue SUN, Fachun WAN
 Institution: Institute of Agro-food Science and Technology, Shandong Academy of Agricultural Sciences, China

China

- P164** The antioxidant capacity of ethanol extract of *Nelumbo nucifera* leaves *in vitro* study
Author(s): Juan XIAO, Ruifen ZHANG, Lei LIU, Zhencheng WEI, Mingwei ZHANG
Institution: Key Laboratory of Functional Foods, Ministry of Agriculture / Guangdong Key Laboratory of Agricultural Products Processing, Sericultural & Agri-Food Research Institute Guangdong Academy of Agricultural Sciences, Guangdong, China
- P165** Study of the correlation between water activity in starch and water distribution and flow state by low field nuclear magnetic resonance (LF-NMR)
Author(s): Yishu GAO, Daming FAN, Liyun WANG, Huijie SHEN, Huizhang LIAN, Jianxin ZHAO, Hao ZHANG, Wei CHEN
Institution: School of Food Science and Technology, Jiangnan University, China
- P166** Acid formulation and preparation of *Tilapia* scale collagen and its physicochemical properties
Author(s): Chen YE, Zhe WANG
Institution: Shenzhen Institutes of Advanced Technology, China Academy of Sciences, China
- P167** Preparative separation of lipase-catalyzed synthesis of acetylated EGCG using high-speed counter-current chromatography and preparative high-performance liquid chromatography
Author(s): Song ZHU, Chao-yang MA, Shang-wei CHEN, Jun DAI, Hong-xin WANG
Institution: State Key Laboratory of Food Science and Technology, Jiangnan University, China
- P168** Physical characterization and antimicrobial evaluation of glycerol monolaurate organogel
Author(s): Haoxue ZHENG
Institution: College of Biosystems Engineering and Food Science, Zhejiang University, China
- P169** Bioavailability, pharmacokinetics, and excretion of 2,4,5-trimethoxybenzaldehyde
Author(s): Fannie C. F. KUO, Yi-Kai WU
Institution: Department of Food Science, Nutrition, and Nutraceutical Biotechnology, Shih Chien University, Taiwan
- P170** Anti-inflammatory activity of *Aralia continentalis* ethanol extracts on LPS-stimulated PMA differentiated THP-1 human monocyte cells
Author(s): Taekl EOM, Inyong KIM, Yoonhwa JEONG
Institution: Marine Bio Research Center, Chosun University, Korea
- P171** Anti-cancer effects of marine brown algae *Sargassum thunbergii* polysaccharide in HT-29 human colon cancer cells
Author(s): Taekil EOM, Juhee PARK, Jeongeun HONG, Taeoh CHO
Institution: Marine Bio Research Center, Chosun University, Korea
- P172** Anti-cancer effects of *Dendropanax moribifera* leaf ethanol extracts in human colon cancer cells
Author(s): Taekil EOM, Inyong KIM, Yoonhwa JEONG
Institution: Marine Bio Research Center, Chosun University, Korea

- P173** *In vitro* hyperglycemic activity of the fruit of emblica (*Phyllanthus emblica* L.)
Author(s): chungpeng WAN
 Institution: Jiangxi Key Laboratory for Postharvest Technology and Non-destructive Testing of Fruits & Vegetables, College of Agronomy, Jiangxi Agricultural University, China
- P174** Assessment of crocetin ester composition from gardenia yellow by HPLC-PDA-ESI-MS-MS
Author(s): B Hui, P GONG
 Institution: Department of Food Science, College of Applied Arts and Science, Beijing Union University, China
- P175** Lowering glycemic index effect and usage of α -amylase inhibitor from white kidney bean
Author(s): Yifeng Rang, Wei ZHAO, Ruijin YANG
 Institution: School of Food Science and Technology, Jiangnan University, China
- P176** Dietary lactose alleviates inflammatory responses in a mouse model of experimental acute pancreatitis and associated lung injury
Author(s): Yuanyuan DENG, Madhav BHATIA, Jia SUN
 Institution: State Key Laboratory of Food Science and Technology, the Synergetic Innovation Center of Food Safety and Nutrition, School of Food Science and Technology, Jiangnan University, China
- P177** Preparation of Antarctic krill oil microencapsulation
Author(s): Shasha BAO, Liang SONG, Dayong ZHOU, Fawen YIN
 Institution: Dalian Polytechnic University, National Engineering Research Center of Seafood, China
- P178** Studies on the structural changes of collagen extracted from sea cucumber (*Apostichopus japonicus*) During the Heating Treatment Process
Author(s): Jingran BI, Xiuping DONG, Xusong WANG, Lei QIN
 Institution: Dalian Polytechnic University, National Engineering Research Center of Seafood, China
- P179** Preparation and evaluation of *Acanthopanax senticosus* lyophilized orally disintegrating tablets
Author(s): Yong LI, Xiuhua ZHAO, Yuangang ZU, Mingqian TAN, Liang SONG
 Institution: National Engineering Research Center of Seafood, Dalian Polytechnic University, China
- P180** Systematic review about green tea, its polyphenols and their therapeutic activity
Author(s): Farah ZAABOUL
 Institution: Center for Oil and Plant Proteins School of Food Science and Technology, Jiangnan University, China
- P181** Nondestructive and fast identification of oyster quality based on low field nuclear magnetic resonance (LF-NMR)
Author(s): Shasha CHENG, Mingqian TAN, Liang SONG, Yong LI, Haitao LI
 Institution: Food Science and Technology Department, Dalian Polytechnic University, China
- P182** Effects of orange pomace and rice ratios on physicochemical properties of extrudates
Author(s): Weijing FANG, Yulian LIN, Jenshinn LIN

Institution: Department of Food Science, Pingtung University of Science and Technology, Taiwan

- P183** Pickering emulsion gels prepared by hydrogen-bonded Zein/Tannic Acid complex colloidal particles
Author(s): Yuan Zou, Jian GUO, Shou-Wei YIN, Jin-Mei WANG, Xiao-Quan YANG
Institution: Food Protein Research and Development Center, Department of Food Science and Technology, South China University of Technology, China
- P184** Effect of *Colpomenia sinuosa* extracts on antioxidant activity and differentiation of osteoblastic MC3T3-E1 cells
Author(s): Juyeong Lee, Jihyeon CHEON, Jihye KIM, Mi-Hwa PARK, Kyungha CHOI, Mihyang KIM
Institution: Department of Food and Nutrition, Silla University, Korea
- P185** Effect of alkaloid T on 3T3-L1 preadipocytes and adipocytes in leptin metabolic pathway
Author(s): In-Ho KIM, Taewon HAN, Daeseok HAN
Institution: Division of Functional Food Research, Korea Food Research Institute, Korea
- P186** Effect of *Backhousia citriodora* extracts on bone formation
Author(s): Ji-Hyeon CHEON, Juyeong LEE, Jihye KIM, Mi-Hwa PARK, Kyungha CHOI, Sujin KIM, Mihyang KIM
Institution: Department of Food and Nutrition, Silla University, Korea
- P187** Effects of jaceosidin on the proliferation and differentiation of MC3T3-E1 osteoblastic cells under oxidative stress induced by hydrogen peroxide
Author(s): Choi kyungha, Mihyang KIM, Mi Hwa PARK, Ji-Sook HAN
Institution: Department food and nutrition, Silla university, Korea
- P188** 3-Acetyl grass hopper ketone from *Padina arborescens* extract stimulates glucose uptake through the insulin signaling pathway in 3T3-L1 adipocytes
Author(s): Mi Hwa PARK, Seung-Hong LEE, You-Jin JEON, Ji-Sook HAN
Institution: Department of Food and Nutrition, Silla University, Korea
- P189** Effects of *Artemisia annua* extract on osteoblast proliferation and osteoclast differentiation
Author(s): Jihye KIM, Jihyeon CHEON, Juyeong LEE, Mi-Hwa PARK, Kyungha CHOI, Mihyang KIM
Institution: Department of Food and Nutrition, Silla University, Korea
- P190** Industrial hemp (*Cannabis sativa*) extracts rich in nonpsychotropic bioactive cannabinoids: their isolation methods and *in vitro* assessment of antioxidant capacity
Author(s): Dovyda BAGDONAITĖ, Vaida KITRYTĖ, Henry VINCENTY, Petras Rimantas VENSKUTONIS
Institution: Department of Food Science and Technology, Kaunas University of Technology, Lithuania
- P191** Optimization of the extraction of *Acer tegmentosum* for the maximum antioxidant capacity
Author(s): Inyong KIM, Taekil EOM, Yoonhwa JUNG

Institution: Department of Food Science and Nutrition, Dankook University, Korea

- P192** Controlling volatiles release in phytosterols structured flavoring emulsion via modulation of Oil/Water interfacial microstructure
Author(s): Xiao-Wei CHEN, Jian GUO, Jin-Mei WANG, Shou-Wei YIN, Xiao-Quan YANG
Institution: Research and Development Center of Food Proteins, College of Light Industry and Food Sciences, South China University of Technology, China
- P193** Optimization of extraction condition for antioxidant components from *Opuntia humifusa* using response surface methodology
Author(s): Inyong KIM, Taekil EOM, Yoonwha JEONG
Institution: Department of Food Science and Nutrition, Dankook University, Korea
- P194** Anti-inflammatory activity of eggshell membrane hydrolysates in intestinal epithelial cells
Author(s): Yaning SHI, Prithy RUPA, Bo JIANG, Yoshinori MINE
Institution: College of Food Science and Technology, Nanjing Agricultural University, China
- P195** Alkaline extraction and fractionation of the major rice proteins with biological activities
Author(s): Yun-Hui CHENG, Wen-Juan TANG, Mao-Long CHEN, Yi-Wei LI, Zhou XU
Institution: College of Chemistry and Biological Engineering, Changsha University of Science & Technology, China
- P196** Apoptosis activities of pectin enzyme treated pectin on human lung cancer cells
Author(s): Cian-Song HUANG, Yuh-Tai WANG, Ming-Chang WU
Institution: Department of Food Science, Pingtung University of Science and Technology, Taiwan
- P197** Functional genomics on efficacy and safety of functional foods, traditional medicines, their derivative, and new-produced compounds (nano materials) in both of *in vitro* and *in vivo* preclinical studies
Author(s): Shin NAKAMURA, Fusako MITSUNAGA
Institution: Intelligence and Technology Lab Inc., Japan, Biomedical Institute, NPO Primate Agora, Japan
- P198** Starch hydrolyzing enzymes for retarding the staling of rice noodle
Author(s): Yunhui CHENG, Xiali WANG, Maolong CHENG, Zhou XU
Institution: Changsha University of Science & Technology, China
- P199** Co-inoculation of *Rhizopus* and lactic acid bacteria on the development of bioactive soy tempeh
Author(s): Diana Lo, C. Hanny WIJAYA, Yuh-Tai WANG, Ming-Chang WU
Institution: Department of Food Science, Pingtung University of Science and Technology, Taiwan
- P200** Rapid characterization of flavonoids in *Tetragonia hemsleyana* before and after metabolism and their pro-apoptosis effect on HepG2 cells
Author(s): Yong SUN, Hongyan LI, Bing ZHANG, Zeyuan DENG
Institution: State Key Laboratory of Food Science and Technology, Nanchang University, China

September 23, 2015

Posters should be posted by 8:30 pm, September 23rd and removed by 1:30 pm, September 23rd.

- P201** Different oil extraction techniques affect the quality of edible rapeseed oils with significant difference on health
Author(s): Liang Zhang, Xiaoyan YU, Peirang CAO, Yuanfa LIU
Institution: School of Food Science and Technology, Jiangnan University, China
- P202** The role of dietary calcium and phosphorus in bone health
Author(s): Nan Wang
Institution: School of Public Health, Peking University Health Science Center, China
- P203** The special effects of prebiotics and probiotics on obesity
Author(s): Xulong WU
Institution: School of Public Health, Peking University Health Science Center, China
- P204** Phenyllactic acid: A novel functional component found in Northeast sauerkraut (Chinese)
Author(s): Xingfeng LI, Aihong YAN, Tongyue YU, Yawei NING, Zhixin WANG, Yingmin JIA
Institution: College of Bioscience and Bioengineering, Hebei University of Science and Technology, China
- P205** Postharvest application of oxyresveratrol microemulsion for extending the shelf life of lotus root slices
Author(s): Jianfei HE, Zongping ZHENG
Institution: State Key Laboratory of Food Science and Technology, Jiangnan University, China
- P206** Kinetic study of astaxanthin degradation in antarctic krill oil during storage and vacuum desolventizing process
Author(s): Liang SONG, Yukun SONG, Dayong ZHOU, Shasha BAO
Institution: National Engineering Research Center of Seafood, Dalian Polytechnic University, China
- P207** Effects of anthocyanins from purple sweet potato (*Ipomoea batatas* L. cultivar Eshu No.8) on serum uric acid level and xanthine oxidase activity
Author(s): Jiu-liang ZHANG, Zi-cheng ZHANG
Institution: College of Food Science and Technology, Huazhong Agricultural University, China
- P208** Functional properties of cuttlefish (*Sepia pharaonis*) skin gelatin: Film forming ability, storage stability and its effectiveness for shelf-life extension of oil enriched foods
Author(s): Md. Sazedul HOQUE, Soottawat BENJAKUL, Thummanoon PRODPRAN
Institution: Department of Fisheries Technology, Patuakhali Science and Technology University, Bangladesh
- P209** The application of edible film on food preservation
Author(s): Zhe WANG, Chen YE, Hao BoO PAN, Huai Yu WANG
Institution: Shenzhen Institutes of Advanced Technology, Chinese Academy of Sciences, China

- P210** Estimation of phenolic acids from wheat bran by HPLC
Author(s): Nayab Batool RIZVI
Institution: Institute of Chemistry, University of the Punjab, Pakistan
- P211** Preparation of α -amylase inhibitor with high safety from white kidney bean
Author(s): Yifeng RANG, Wei ZHAO, Ruijin YANG
Institution: School of Food Science and Technology, Jiangnan University, China
- P212** The *in vitro* antioxidant activity of Ligustrum robustum (Roxb.) Blume extracts
Author(s): Zhilong YU, Weicai ZENG
Institution: College of Light Industry, Textile and Food Engineering, Sichuan University, China
- P213** The value and impact of Professor Ding's support of global exchange and research collaboration
Author(s): Sharon P. SHOEMAKER, Charles F. SHOEMAKER
Institution: Department of Food Science and Technology, University of California, Davis, USA
- P214** Strategies in function food development in the prevention and control of non-communicable chronic diseases
Author(s): Liubai LI
Institution: Division of Nutrition, Institute of Child and Adolescent Health, School of Public Health, Peking University Health Science Center, China
- P215** Preparation of brown rice fermented soybean milk and its technological conditions
Author(s): Xue LIN, Bingxuan LU, Bo WANG, Lijie ZHU, Tao MA
Institution: Benxi Zhaixiang Ecological Agriculture co., LTD, China; College of Food Science and Technology, Bohai University, China; Food Safety Key Lab of Liaoning Province, China; National and Local Joint Engineering Research Center of Storage, China; Processing and Safety Control Technology, China.
- P216** Molecular mechanism underlying chemoprotective effects of Ganoderma atrum polysaccharide incyclophosphamide-induced immunosuppressed mice
Author(s): Qiang YU, Shaoping NIE, Mingyong XIE
Institution: State Key Laboratory of Food Science and Technology, Nanchang University, China
- P217** Microbial short-chain fatty acid production and extracellular enzymes activities during *in vitro* fermentation of polysaccharides from the seeds of Plantago asiatica L. treated with microwave irradiation
Author(s): Jie-Lun HU, Shao-Ping NIE, Chang LI, Zhi-Hong FU, Ming-Yong XIE
Institution: State Key Laboratory of Food Science and Technology, Nanchang University, China
- P218** Differential effects of thymoquinone on ovarian cancer tumor microenvironment
Author(s): Danny N. DHANASEKARAN, Ji Hee HA, Ranagasudhgar RADHAKRISHNAN
Institution: Stephenson Cancer Center, Oklahoma, USA
- P219** Vegetable-based organosulfides from as hydrogen sulfide (H₂S) donors
Author(s): Dejian HUANG, Dong LIANG, Restituto TOCMO, Chenhui WANG, Haixia WU

Institution: National University of Singapore (Suzhou) Research Institute, China; Food Science and Technology Programme, National University of Singapore, Singapore

- P220** The effects of resistant starch from maize on colon flora of Kunming mice
Author(s): Yuexi YANG, Jiandong FANG, Zhenyu GU
Institution: School of food science and biotechnology, Zhejiang Gongshang University, China
- P221** The effects of co-administration of butter on the absorption, metabolism and excretion of catechins in rats after oral administration of tea polyphenols
Author(s): Liang ZHANG, Yuhui HAN, Xiaochun WAN
Institution: Anhui Agricultural University, China
- P222** Intragastric gelation between the soybean protein isolate and negatively charged polysaccharides delayed the gastric digestion of the protein
Author(s): Bing HU, Qing CHEN, Yun FAN, Qimeng CAI
Institution: Department of Food Science and Technology, Nanjing Agricultural University, China
- P223** Encapsulation of citral with a soy protein-soy polysaccharide Maillard reaction product for delivery to small intestine
Author(s): Yuexi YANG, Steve CUI, Joshua GONG, Qi WANG, Yufei HUA
Institution: School of food science and biotechnology, Zhejiang Gongshang University, China; Guelph Food Research Centre, Agriculture and Agri-Food Canada, Canada
- P224** Chitosan/b-lactoglobulin nanoparticles as oral carriers for epigallocatechin gallate and their formation and controlled release mechanisms
Author(s): Liang JIN
Institution: State Key Laboratory of Tea Plant Biology and Utilization Anhui Agricultural University, China
- P225** Antimicrobial resistant gene transfer of Lactobacilli from fermented foods
Author(s): Qinqin MA, Yu FU, Qun SUN
Institution: College of life sciences, Sichuan normal university, China
- P226** Studies on shelf-life of cooled rice treated by vacuum cooling method
Author(s): Xiao GUAN, Jing LIU
Institution: School of Medical Instrument and Food Engineering, University of Shanghai for Science and Technology, China; College of Information Engineering, Shanghai Maritime University, China
- P227** Structural characterization of assembled product of casein non phosphorylated peptides and soybean peptides
Author(s): Na ZHANG, Yanguo SHI, Qingqi GUO, Lijie LIU, Yanying WANG
Institution: Key Laboratory of Food Science and Engineering of Heilongjiang Province, the college of Food Science and Engineering, Harbin University of Commerce, China; Forestry School, Northeast Forestry University, China; Department of Gastroenterology, Shanghai East Hospital, China

- P228** Physicochemical Characteristics and Antioxidant Activity of Sea Buckthorn (*Hippophaë rhamnoides*) Seed and Pulp Oil
Author(s): Xixi ZANG, Qianchun DENG, Fenghong HUANG
 Institution: Oil Crops Research Institute, Chinese Academy of Agricultural Sciences, China
- P229** Nutritional composition, phenolic contents and antioxidant activities of nine buck wheat varieties in China
Author(s): Fei HAN, Wenlong DI, Aike LI, Zixian LU, Xi CHEN
 Institution: Academy of State Administration of Grain, China
- P230** Microbiological and biochemical changes in surimi-based products(made from freshwater surimi) with two kinds of heat treatments (fry and boil) based on 16S rDNA nested PCR-DGGE(denaturing gradient gel electrophoresis)
Author(s): Ying WEI, Meilan YUAN, Lili CHEN, Li ZHAO, Chunqing BAI, Yong JIANG
 Institution: Jiangxi Science and Technology Normal University, China
- P231** Inverse relationship between elemental selenium nanoparticle size and inhibition of cancer cell growth *in vitro* and *in vivo*
Author(s): Yijun WANG, Pingping CHEN, Daxiang LI, Xiaochun WAN, Jinsong ZHANG
 Institution: State Key Laboratory of Tea Plant Biology and Utilization, Anhui Agricultural University, China
- P232** Intelligent assessment of meat freshness based on particle swarm optimization and support vector machine model
Author(s): Jing LIU, Xiao GUAN
 Institution: College of Information Engineering, Shanghai Maritime University, China; School of Medical Instrument and Food Engineering, University of Shanghai for Science and Technology, China
- P233** Evaluation of bacterial contamination in infant formula using single molecule, real-time sequencing technology
Author(s): Xiaoxia XI, Yi ZHENG, Zhihong SUN, Tiansong SUN, Heping ZHANG
 Institution: Key Laboratory of Dairy Biotechnology and Engineering, Ministry of Education, Inner Mongolia Agricultural University, China
- P234** Antioxidant activity of faba bean seed extract and its fractions
Author(s): Ryszard AMAROWICZ, Fereidoon SHAHIDI
 Institution: Department of Chemical and Physical Properties of Food, Institute of Animal Reproduction and Food Research, Polish Academy of Sciences, Poland; Department of Biochemistry, Memorial University, Canada
- P235** A polysaccharide isolated from *Lactobacillus brevis*-fermented *Ecklonia cava* protects splenocytes against oxidative stress caused by gamma ray irradiation.
Author(s): WonWoo LEE, Ji-Hyeok LEE, Ju-Young KO, You-Jin JEON
 Institution: Department of Marine Life Sciences, Jeju National University, Korea
- P236** EGCG alleviates inflammation in vascular smooth muscle cells

Author(s): Daxiang LI, Mingxin GU, Enle LI, Xiaohui WANG, Jialing ZHANG, Zhongwen XIE
Institution: State Key laboratory of Tea Plant Biology and Utilization, Anhui Agricultural University, China

P237 Efficiently Isolation of Eckol from *Ecklonia cava* via Centrifugal Partition Chromatography (CPC) and Characterization of its Anti-Inflammatory Activity

Author(s): Yoon Taek KIM, Ji-Hyeok LEE, Ju-Young KO, Wonwoo LEE, Jae-Young OH, Hyung-Ho KIM, You-Jin JEON

Institution: Department of Marine Life Sciences, Jeju National University, Korea

P238 Potential anti-diabetes effect of a famous edible marine red alga *Pyropia yezoensis* through AKT and AMPK pathways

Author(s): Ji-Hyeok LEE, Eun-A KIM, Hyung-Ho KIM, Wonwoo LEE, Institution: Jae-Young OH, Yoon-Taek KIM, You-Jin JEON

Department of Marine Life Sciences, Jeju National University, Korea

P239 Rapid preparation of functional polysaccharides from famous edible red alga by a microwave assistant rapid enzyme digest system

Author(s): Ji-Hyeok LEE, Ju-Young KO, Hyung-Ho KIM, Jae-Young OH, Yoon-Taek KIM, You-Jin JEON

Institution: Department of Marine Life Sciences, Jeju National University, Korea

P240 Protective effect of marine brown algal polyphenols against oxidatively stressed zebrafish with high glucose

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P241 Enhancement of non-specific immunity of Olive Flounder (*Paralichthys olivaceus*) fed with fermented garlic acid solution

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P242 Optimization of enzymatic preparation of feruloyl oligosaccharides and isolation and preparation of feruloyl oligosaccharides and arabinose xylooligosaccharides from black-grained wheat

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P243 Anti-inflammatory and anti-cancer effects of *Spirogyra* sp. collected in summer season and identification of its functional compounds

Author(s): Hyung-Ho KIM, Ji-Hyeok LEE, Ju-Young KO, Jae-Young OH, Yoon-Taek KIM, You-Jin JEON

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- P244** Acute and chronic effects of finger millet porridge (FMP) consumption on total antioxidant power of healthy human volunteers
Author(s): Disna KUMARI, Anoma CHANDRASEKARA , Fereidoon SHAHIDI
 Institution: Department of Applied Nutrition, Wayamba University of Sri Lanka, Sri Lanka; Department of Biochemistry, Memorial University of Newfoundland, Canada
- P245** Elucidating structural characteristics and *in vitro* fermentability of bioengineered (1→3)(1→6)- α -D-glucan
Author(s): Ming MIAO, Bo JIANG, Xue JIA
 Institution: State Key Laboratory of Food Science & Technology, Jiangnan University, China
- P246** Pea starch structure, digestive health and its film forming properties and applications
Author(s): Ming MIAO
 Institution: Jiangnan University, China
- P247** Preparative separation of flavonoids in plant extract of *Morus alba* L. by high performance counter-current
Author(s): Anqi ZHAO, Li LI
 Institution: The College of Chemistry, Changchun Normal University, China
- P248** Extraction, Purification, and Characterization of polysaccharide from *Fomitopsis pinicola* and Its immunocompetence
Author(s): Huiqun PENG, Jun DAI, Song ZHU, Shangwei CHEN
 Institution: State Key Laboratory of Food Science and Technology, Jiangnan University, China
- P249** Determination and enhancement of glutathione level in semi-dry Chinese rice wine
Author(s): Xiaole XIA, Qingwen ZHANG, Yang HUANG, Wu WANG
 Institution: The Key Laboratory of Industrial Biotechnology of Ministry of Education, Jiangnan University, China
- P250** Genomics evidences on *in vivo* effect of a natural inulin-containing product, "Kikuimo-extract": Actions on intestinal microbes, liver and adipose tissue in Menopause monkeys
Author(s): Shigeo NAKAYAMA, Fusako MITSUNAGA, Akira MAEDA, Shin NAKAMURA
 Institution: Nihontounyoushoken Co. Ltd., Japan
- P251** Comparison of physicochemical composition, carotenoid profiles and antioxidant capacity in traditional orange maize variety grown in different locations
Author(s): Taeyoung HWANG, Trust BETA
 Institution: Department of Food Science and Industry, Jungwon University, Korea
- P252** The relationship of aronia polyphenols bioavailability and metabolism to the cholesterol-lowering activity in former smokers
Author(s): Bradley W. BOLLING, Liyang XIE, Terrence VANCE, Sang Gil LEE, Patrice HUBERT, Ying WANG, Bohkyung KIM, Ji-Young LEE, Ock CHUN
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