



Zhengzhou, China

2023.11.8-10

3rd ICC Asia-Pacific Grain Conference (APGC)

Grain Science and Technology Empowering a Better Life: From the Asia-Pacific to the World

Conference Guide



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Theme

***Grain Science and Technology Empowering a Better Life:
From the Asia-Pacific to the World***

Co-organizers

International Association for Cereal Science and Technology (ICC)

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Sponsors

Anhui Jiexun Optoelectronic Technology Co., Ltd.

Zhejiang Bethlehem Apparatus Co., Ltd.

Conference Chairs

Jingbo Lu, CCOA President, China

Chengwei Li, Director of the National Engineering Research Center for Deep Processing
of Wheat and Corn, China

Gerhard Schleining, ICC President, Austria

Scientific Committee

Co-chairs

Ke Bian, ICC National delegate, HAUT, China

Gerhard Schleining, ICC President, Austria

Brennan Charles, ICC former President, RMIT, Australia

Members

Köksel Hamit, Istinye University, Turkey

Marti Alessandra, University of Milan, Italy

Rosell Cristina, University of Manitoba, Canada

Fengcheng Wang, ICC EC member, HAUT, China

Wenping Ding, ICC TC member, WHPU, China

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Bin Tan, member of ICC whole grain working group, ANFSRA, China

Rui Liu, member of Working group on ICC membership, IFND-MARA, China

Xinzhong Hu, Professor, SNNU, China

Lianzhou Jiang, Professor, NEAU, China



Qinlu Lin, Professor, CSUFT, China

Yuanfa Liu, Professor, Jiangnan University, China

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Dianxuan Wang, Professor, HAUT, China

Weiguo Wang, Professor, HAUT, China

Xiaoxi Wang, Professor, HAUT, China

Xingguo Wang, Professor, Jiangnan University, China

Yimin Wei, Research Scientist, CAAS, China

Wenfu Wu, Professor, Jilin University, China

Chuanlai Xu, Professor, Jiangnan University, China

Xuebing Xu, Professor, Wilmar International, Denmark

Wentong Xue, Professor, CAU, China

Organizing Committee

Co-chairs

Chengzhi Zhang, CCOA Vice President and Secretary General, China

Renyong Zhao, Director of Science and Technology Department, HAUT, China

Veronika Haslinger, ICC Secretary General, Austria

Members

Amornpan Tungarat, Events, Communications and Project Manager, Austria

Sabine Gratzner, ICC Administration, Austria

Yanxia Yu, CCOA Deputy Secretary General, China

Ke Bian, President of CCOA Noodle Products Branch, China

Fusheng Gong, President of CCOA Storage Branch, China

Zhengbiao Gu, President of CCOA Corn Deep Processing Branch, China

Xiaoming Hao, President of CCOA Nutrition Branch, China

Dongping He, President of CCOA Oil Branch, China

Yongqing Hou, CCOA Vice President, WHPU, China

Guocang Li, Director of Grain Innovation and Development Center, HAUT, China

Hongjun Liu, Director of HAUT President's Office, China

Kunlun Liu, Dean of the College of Cereals, Oils and Foodstuffs, the College of Grain and Material Reserves, HAUT, China

Taihua Mu, President of CCOA Potatoes Branch, China

Weifen Qiu, CCOA Vice President, NUFE, China

Xiaoming Tan, President of CCOA Intelligent Equipment Branch, China

Qiang Wang, President of CCOA Peanut Food Branch, China

Shengwei Wang, President of CCOA Rice Products Branch, China

Weiguo Wang, President of CCOA Feed Branch, China

Yaopeng Wang, President of CCOA Quality Inspection Research Branch, China

Tao Xiong, President of CCOA Fermented Flour Foods Branch, China

Junbo Yu, President of CCOA Marketing Technology Branch, China

Yuan Zhang, President of CCOA Information and Automation Branch, China

Jianhua Zhang, President of CCOA Food Branch, China

Yongyi Zhang, President of CCOA Grain Logistics Branch, China

Organizing Secretariat

Fang Li, Director of The Communication Department, CCOA, China

Youna Shan, Engineer of the Communication Department, CCOA, China

Erqi Guan, Professor, HAUT, China

Xiaowei Chen, Associate professor, HAUT, China



Jingnan Chen, Associate professor, HAUT, China

Ruinan Yang, Lecturer, HAUT, China

Ruiqi Wu, Lecturer, HAUT, China

Conference Overview

Date	Time		Content	Venue
November 7	All day	09:00-21:00	Onsite Registration	Lobby, Crowne Plaza
			Exhibition Booths Arraying	Jingming Square, HAUT
	Afternoon	16:00-17:00	3 rd APGC Organizing and Academic Committee Meeting	D204
	Evening	18:00-20:00	Dinner	Lobby, Crowne Plaza/Zhengshang Garden Hotel
November 8	Morning	09:00-10:00	Opening Ceremony and Invited Lecture	D303
		10:00-12:30	3 rd APGC Invited Lecture	D303
	Noon	12:30-14:00	Lunch	Zhiwei Restaurant, HAUT
	Afternoon	14:00-18:30	3 rd APGC Invited Lecture	D303
	Evening	19:00-21:00	Dinner	Zhengshang Garden Hotel
November 9	Morning	08:30-12:30	Session 1: Grain Protein and Product Quality	D303
			Session 2: Whole Grain Foods and Human Health	D102
			Session 3: Oil Contaminants and Safety Control	D203
			Session 4: Mycotoxin Contamination in Grain & Oil and Prevention & Control throughout Entire Industry Chain	D204
			Session 5: Green Intelligent Prevention and Control of Post-Production Pests in Grain and Industrial Development	D205
			Session 6: Grain Quality and Related Standard	8527
	Noon	12:30-14:00	Lunch	Zhiwei Restaurant, HAUT



	Afternoon	14:00-18:20	Session 7: Gluten-free Foods and Allergen Control Session 8: Processing and Health of Edible Vegetable Oil Session 9: High Efficient and Sustainable Utilization Technologies of Cereal Resource Used For animal Feed Session 10: Future Cereals and Oils Technology Session 11: Grain Storage and Preservation Session 12: Wheat Processing and Practice	D102 D303 D203 D204 D205 8527
	Evening	18:30-21:00	Dinner	Zhiwei Restaurant, HAUT
November 10	Morning	08:30-12:30	Session 13: Foundation of Smart Grain Session 14: Food Safety and Detection Session 15: Nonstaple Grain Products and Processing Equipment Session 16: Development of Rice Food Processing Technology Session 17: Functional Lipids and Lipid Biotechnology	D102 D203 D204 D205 8527
	Noon	12:30-14:00	Lunch	Zhiwei Restaurant, HAUT
	Afternoon	14:00-16:00	Graduate Student Forum (1)	D203
			Graduate Student Forum (2)	D204
			Graduate Student Forum (3)	D205
		14:00-16:00	Technical Tour in HAUT	Grain Museum, National Engineering Research Center, Grain, oil and food Training Center
	16:30-17:30	Award & Closing Ceremony	D303	
Evening	18:00-20:00	Dinner	Zhiwei Restaurant, HAUT	

Pre-Conference Program

Onsite Registration

Time: 09:00-21:00, November 7

09:00-21:00, November 8

Venue: Lobby, 1st floor, Crowne Plaza, Zhengzhou Hi-Tech Zone

Exhibition

Time: 09:00-21:00, November 7

Venue: Jingming Square, HAUT

3rd APGC Organizing and Academic Committee Meeting

Time: 16:00-17:00, November 7

Venue: Academic Conference Center D204, HAUT

Participants: Organizing and academic committee members and invited guests



Conference Agenda

Main Venues——Opening Ceremony and Plenary Lectures

Time: 09:00-12:30, November 8, 2023

Place: Academic Conference Center D303, HAUT

Host: Zhang Chengzhi, Vice President and Secretary General of CCOA;

Ke Bian, Professor, Henan University of Technology; Gerhard Schleining, ICC Chairman

Time	Topic	Speaker
09:00-10:00	Opening Ceremony	
10:00-10:30	Implement the "big food concept" and ask for protein from plants, microorganisms, and animals	Prof. Jian Chen, Academician, Jiangnan University, China
10:30-11:00	Research on sustainable cereal crops with improved nutritional properties	Prof. Hamit Koxsel, Istinye University, Turkey
11:00-11:30	Prospects for Mycotoxin Contamination and Intelligent Detection of Grain and Oil	Prof. Peiwu Li, Academician, Institute of Oil Crops, Chinese Academy of Agricultural Sciences, China
11:30-12:00	How to increase consumption of whole grain products-challenges and lessons learned (Online)	Prof. Jan Willem van der Kamp, Senior adviser, TNO, the Netherlands
12:00-12:30	Truths and myths about starch digestibility	Prof. Yongcheng Shi, Kansas State University, United States

Time: 14:00-18:30, November 8, 2023

Place: Academic Conference Center D303, HAUT

Host: Xuebing Xu, Professor/Chief Scientist, Yihai Kerry

Veronika Haslinger, Secretary General of ICC

Time	Topic	Speaker
14:00-14:30	Effect of superheated steam treatment on quality of wheat and its products	Prof. Ke Bian, Henan University of Technology, China
14:30-15:00	Intelligent sensing technology in food supply chain security detection, prevention and control	Prof. Lei Zheng, President of Hefei University of Technology, China
15:00-15:30	Health care cost savings associated with recommended whole grain intake: a nutrition economics approach	Prof. Sara Grafenauer, Faculty of Medicine, UNSW Sydney, Australia
15:30-16:00	Development of new starch resources	Prof. Zhengbiao Gu, Vice President of Jiangnan University, China
16:00-16:30	Break	
16:30-17:00	Emerging trends in lipid research: Insights from the 2023 lipid conference, recent journal articles, and new industry standards	Prof. Zhuohong Xie, Principal Scientist, US Pharmacopeia, United States
17:00-17:30	The safety of feed and grain in China and the national food circulation industry-food and feed industry safety development strategy research	Prof. Aike Li, Academy of State Administration of Grain, China

17:30-18:00	Food safety challenges and mitigations for the north american milling industry	Dr. Gang Guo, Director of Grain Research and Quality, Ardent Mills, United States
18:00-18:30	Changes of dietary structure and health status of Chinese residents	Prof. Gangqiang Ding, National Institute of Nutrition and Health, Chinese Center for Disease Control and Prevention, China



Session 1: Grain Protein and Product Quality

Time: 08:30-12:20, November 9, 2023

Place: Academic Conference Center D303, HAUT

Host: Yimin Wei, Professor, Institute of Food Science and Technology CAAS

Qun Shen, Professor, China Agricultural University

Time	Content	Speaker
08:30-08:50	Developing functionally enhanced pea proteins as innovative food ingredients	Prof. Yonghui Li, Kansas State University, United States
08:50-09:10	Effect of protein on the pasting properties and eating quality of foxtail millet	Prof. Qun Shen, China Agricultural University, China
09:10-09:30	Effects of HMW-GS encoded at Glu-D1 locus on Chinese traditional staple foods based on near-isogenic lines of Xiaoyan 22	Associate Prof. Yingquan Zhang, Institute of Food Science and Technology CAAS, China
09:30-09:50	Revealing the regulation mechanism of arabinoxylan on the heat-induced polymerization behavior of wheat gluten proteins based on the targeted tailored arabinoxylan	Associate Prof. Pei Wang, Nanjing Agricultural University, China
09:50-10:10	Technologies applied to improve the technological and nutritional quality of Brazilian grains (Online)	Prof. Rosana Colussi, Universidade Federal De Pelotas, Brazil
10:10-10:20	Break	
10:20-10:40	Gluten protein and the quality of flour products	Prof. Yimin Wei, Institute of Food Science and Technology CAAS, China
10:40-11:00	Effect of hydrocolloids on the rheology of yeast raised dough	Prof. Katalin Badakné Kerti, Hungarian University of Agriculture and Life Sciences, Hungary
11:00-11:20	Effects of high hydrostatic pressure combined with steaming on the structure and allergenicity of wheat protein	Prof. Huijing Li, Hebei Agricultural University, China
11:20-11:40	Quantitative study on the texture and digestion kinetics of noodles with protein and amylose content	Associate Prof. Ming Li, Institute of Food Science and Technology CAAS, China
11:40-12:00	The effect of phosphate salts on the overall quality and gluten network structure of dough sheets	Associate Prof. Changrui Xing, Nanjing University of Finance and Economics, China
12:00-12:20	Crosslinking patterns of gluten proteins in low-moisture dough system mediated by wheat flour lipids	Associate Prof. Tingjing Zhang, Henan University of Technology, China

Session 2: Whole Grain Foods and Human Health

Time: 08:30-12:20, November 9, 2023

Place: Academic Conference Center D102, HAUT

Host: Jing Wang, Professor, Beijing Technology and Business University

Qingbin Guo, Professor, Tianjin University of Science and Technology

Time	Content	Speaker
08:30-08:50	Cholesterol-lowering nutraceuticals and functional foods	Prof. Zhenyu Chen, The Chinese University of Hong Kong, China
08:50-09:10	Dietary fiber and precision nutrition	Prof. Qingbin Guo, Tianjin University of Science and Technology, China
09:10-09:30	The impact of gut microbiota on oat avenanthramide metabotype (Online)	Prof. Shengmin Sang, North Carolina Agricultural and Technical State University, United States
09:30-09:50	The strategies to modulate colonic fermentation rate and metabolite profiles of resistant starch	Prof. Bin Zhang, South China University of Technology, China
09:50-10:10	Whole grain quality improvement & product development	Prof. Yong Fang, Nanjing University of Finance and Economics University, China
10:10-10:20	Break	
10:20-10:40	Whole grain and health (Online)	Prof. Rikard Landberg, Chalmers University of Technology, Sweden
10:40-11:00	Polyphenols in tartary buckwheat and glycemic control	Prof. Min Wang, Northwest A&F University, China
11:00-11:20	Development of microcapsules with advanced health benefits for the food and nutraceutical sector	Prof. András Koris, Hungarian University of Agriculture and Life Sciences, Hungary
11:20-11:40	Synergistic effects of cereal polyphenols and dietary fiber on gut microbiota and glucose and lipid metabolism	Associate Prof. Yong Wang, Academy of National Food and Strategic Reserves Administration, China
11:40-12:00	Effect of β -glucanase on the baking quality and starch digestion of highland barley whole grain bread	Prof. Liya Liu, Chinese Academy of Agricultural Sciences, China
12:00-12:20	The mechanism of glucose metabolism modulation by specific functional components of whole grain wheat	Associate Prof. Jie Liu, Beijing Technology and Business University, China



Session 3: Oil Contaminants and Safety Control

Time: 08:30-12:00, November 9, 2023

Place: Academic Conference Center D203, HAUT

Host: Xuebing Xu, Professor, Chief Scientist of Wilmar China/Yihai Kerry
Yulan Liu, Professor, Henan University of Technology

Time	Content	Speaker
08:30-08:50	An overview of contaminants in oils and fats: an updated version	Prof. Xuebing Xu, Chief Scientist of Wilmar China/Yihai Kerry, Denmark
08:50-09:10	From waste to biomolecules: Ideas for valorization of waste from edible oil production	Prof. Derya Kahveci Karıncaoğlu, Istanbul Technical University, Turkey
09:10-09:30	Construction of molecularly imprinted sensor and its application in the detection of grease hazards such as 3-MCPDs	Prof. Guoqin Liu, South China University of Technology, China
09:30-09:50	Biodegradation of mycotoxins	Prof. Fuguo Xing, Institute of Food Science and Technology CAAS, China
09:50-10:10	Structure of edible fat and low-saturated healthy fat products	Prof. Zong Meng, Jiangnan University, China
10:10-10:20	Break	
10:20-10:40	Food safety aspects of oils and fats: Some case studies	Prof. Ram Chandra Reddy Jala, CSIR-Indian Institute of Chemical Technology, India
10:40-11:00	Control of polycyclic aromatic hydrocarbons and plasticizers in oils	Prof. Yulan Liu, Henan University of Technology, China
11:00-11:20	Research progress on the safety of small molecule aldehydes by oxidative decomposition during frying oil	Assistant Prof. Gangcheng Wu, Jiangnan University, China
11:20-11:40	Research and development of key technologies for the processing of fragrant Camellia seed oil and its by-products	Assistant Prof. Pan Gao, Wuhan Polytechnic University, China
11:40-12:00	Questioning	

Session 4: Mycotoxin Contamination in Grain & Oil and Prevention & Control throughout Entire Industry Chain

Time: 08:30-12:00, November 9, 2023

Place: Academic Conference Center D204, HAUT

Host: Changpo Sun, Chief engineer of National Food and Strategic Reserves Administration
Xiulan Sun, Professor, Jiangnan University

Time	Content	Speaker
08:30-08:50	RNA reducing aspergillus flavus infection and aflatoxin contamination in maize before and post-harvest through RNA interference (online)	Prof. Zhiyuan Chen, Louisiana State University, United States
08:50-09:10	Fhb7-mediated resistance to wheat blast disease and mechanism of detoxification by glutathionylation	Prof. Lingrang Kong, Shandong Agricultural University, China
09:10-09:30	Mycotoxin surveillance in foods and oils and guidance for standard setting	Prof. Dajin Yang, China National Center for Food Safety Risk Assessment, China
09:30-09:50	Risk assessment and management of fusarium toxin in grain	Prof. Jianhong Xu, Jiangsu Academy of Agricultural Sciences, China
09:50-10:10	Mycotoxins during bulk grain processing reduction technology and its equipment	Prof. Xiaohu Luo, Ningbo University, China
10:10-10:20	Break	
10:20-10:40	Food security new health threats from toxins	Prof. Xiulan Sun, Jiangnan University, China
10:40-11:00	Zearalenone disturbs the reproductive-immune axis in Pigs: The role of gut microbial metabolites	Assistant Prof. Shujin Wang, Chong Qing Medical University, China
11:00-11:20	Advances on the mycotoxins hazard control and bio-degradation technology for feedgrains safety	Prof. Qiugang Ma, China Agricultural University, China
11:20-11:40	Aflatoxin B ₁ degrading enzyme gene mining and recombinant enzyme characterization	Prof. Yanli Xie, Henan University of Technology, China
11:40-12:00	Pollution and prevention of mycotoxin in grain and oil	Prof. Changpo Sun, Standards and Quality Center of National Food and Strategic Reserves Administration, China



Session 5: Green Intelligent Management of Insect Pests in Post-Harvest and Industry Development

Time: 08:30-12:00, November 9, 2023

Place: Academic Conference Center D205, HAUT

Host: Dianxuan Wang, Professor, HAUT

Fuji Jian, Professor, University of Manitoba

Time	Content	Speaker
08:30-08:50	Digitizing fumigations, insect resistance and the “sweet spot”: the good, the bad and the ugly in phosphine use	Christos G. Athanassiou, Professor, University of Thessaly, Greece
08:50-09:10	Researches and demonstration of intelligent monitoring system for insect killing effect on fumigation and controlled atmosphere in grain storage	Prof. Dianxuan Wang, Henan University of Technology, China
09:10-09:30	Characteristics of trap counts of <i>Cryptolestes pusillus</i> (Oliver) adults and relationship between trap counts and insect density in paddy bulks under different storage conditions	Prof. Jiangtao Li, Beijing University of Posts and Telecommunications, China
09:30-09:50	Method for establishing image dataset for grain surface pests based on dome camera	Dandan Li, Senior Engineer, Sinograin Chengdu Storage Research Institute Co. Ltd., China
09:50-10:10	Research on detection and recognition of stored-grain pests based on dynamic attention graph	Dr. Haiying Yang, Beijing University of Posts and Telecommunications, China
10:10-10:20	Break	
10:20-10:40	Characterization of pore structure and airflow resistance of bulk wheat mixed with different percentages and sizes of dockage	Prof. Fuji Jian, University of Manitoba, Canada
10:40-11:00	High and low temperature acclimation enhances extreme temperature adaptability and its molecular mechanisms of <i>Cryptolestes ferrugineus</i>	Associate Prof. Erhu Chen, Nanjing University of Finance and Economics, China
11:00-11:20	Diffusion and distribution characteristics of phosphine during fumigations in cylindrical grain silos	Chao Guo, Senior Engineer, Guangdong Institute for Cereal Science Research, China
11:20-11:40	Research on the application of AI multi-model technology in the prevention and control of stored grain pests	Zhuang Zhang, Deputy General Manager of Inspur Digital Grain Storage Technology Co., Ltd., China
11:40-12:00	Questioning	

Session 6: Grain Quality and Related Standard

Time: 08:30-11:40, November 9, 2023

Place: HAUT School of Food Science and Technology Academic Conference Center 8527

Host: Hui Sun, Chief engineer of National Food and Strategic Reserves Administration

Wenxing Ding, Chair of Basic Standardization Institute, China Institute of Standardization

Time	Content	Speaker
08:30-08:50	Standardization in cereals scope in Europe and France (Online)	Dr. Marc PROVOT, Manager of Laboragro, France, former Chairman of the Technical Committee on Cereals of the European Committee for Standardization, France
08:50-09:10	Protein content in relation to dough properties, monomeric proteins and insoluble glutenin: seven protein aggregates from single variety AAC Brandon of Canada Western Red Spring Wheat (Online)	Dr. Binxiao Fu, Program Manager, Grain Research Laboratory of Canadian Grain Commission (CGC)
09:10-09:30	Current status and outlook of cereals and pulses standards in international organization for standardization	Associate Prof. Yan Zhang, Director of the International Division of the Standard Quality Center of the National Food and Strategic Reserves Administration and Project manager of ISO TC34/SC4, China
09:30-09:50	Overview and development trends of rice variety quality in china	Associate Prof. Xiaoliang Duan, Academy of National Food and Strategic Reserves Administration, Beijing, China
09:50-10:10	Wheat classification in australia (Online)	Ken Quail, General Manager Research & Services, Australian Grain Export Association AEGIC, Australia
10:10-10:20	Break	
10:20-10:40	Rice quality standards and evaluation methods in japan (Online)	Motonobu Kawano, SATAKE Corporation, Japan
10:40-11:00	Interlaboratory collaborative experiment and its applications	Prof. Wenxing Ding, Institute of Basic Standardization, China National Institute of Standardization, China
11:00-11:20	Quality evaluation and specific wheat flour standard of hand-made alkaline noodles	Associate Prof. Rui Liu, Institute of Food and Nutrition Development, Ministry of Agriculture and Rural Affairs, China
11:20-11:40	Solution of quality control of whole wheat flour	Junlan Zhao, Application Engineer, KPM analytics (Beijing) Co. Ltd, China



Session 7: Gluten Free Foods and Allergen Control

Time: 14:00-18:20, November 9, 2023

Place: Academic Conference Center D102, HAUT

Host: Wentong Xue, Professor, China Agricultural University

Linglin Fu, Professor, Zhejiang Gongshang University

Time	Content	Speaker
14:00-14:20	Grains in the context of gluten free: Crafting acceptable and nutritious rich foods	Prof. Cristina Molina Rossell, University of Manitoba, Canada
14:20-14:40	Biological strategies for nutritional improvement on a gluten-free diet: Lactic acid bacteria fermentation	Prof. Shuo Wang, Nankai University, China
14:40-15:00	Research progress on food allergy and gluten-free foods	Prof. Wentong Xue, China Agricultural University, China
15:00-15:20	Comparative analysis of immunological properties of potato and wheat allergens	Prof. Taihua Mu, Chinese Academy of Agriculture Sciences, China
15:20-15:40	Wheat allergy and buckwheat allergy	Prof. Jinlv Sun, Peking Union Medical College Hospital, China
15:40-16:00	Challenges and practices of immunological detection methods for wheat allergens	Prof. Zhenxing Li, Ocean University of China, China
16:00-16:20	Break	
16:20-16:40	Gluten free products – Trade, Codex and EU requirements	Prof. Roland Ernest Poms, IU International University of Applied Sciences, Germany
16:40-17:00	Improvement effect and the underlying mechanism of amylolytic enzymes on the quality of gluten-free bread	Prof. Zhaofeng Li, Jiangnan University, China
17:00-17:20	Application of novel gluten-free ingredients and their quality-improvement strategies	Prof. Linglin Fu, Zhejiang Gongshang University, China
17:20-17:40	Impacts of gluten allergen interactions with other substances on food allergy control	Prof. Huilian Che, China Agricultural University, China
17:40-18:00	Improvement of corn dough swelling performance by lactic acid bacteria and development of gluten free products	Prof. Feng Wang, Beijing Union University, China
18:00-18:20	Anti-allergic effects and associated mechanism of natural active substances	Associate Prof. Fangyu Long, Northwest A & F University, China

Session 8: Processing and Health of Edible Vegetable Oil

Time: 14:00-18:00, November 9, 2023

Place: Academic Conference Center D303, HAUT

Host: Xingguo Wang, Professor, HAUT

Yong Wang, Professor, Jinan University

Time	Content	Speaker
14:00-14:20	Recent randomized controlled trials and prospective cohort studies of omega-3 support lower risk of cardiovascular disease (CVD) (Online)	Prof. Thomas J. Brenna, University of Texas at Austin, United States
14:20-14:40	Accelerating the development of functional oils and greeting the new era of special medical foods	Prof. Xingguo Wang, Jiangnan University, China
14:40-15:00	Revolutionizing the food industry: turning tofu processing waste (Aquaforté) into a sustainable egg substitute	Prof. Martin Reaney, University of Saskatchewan, Canada
15:00-15:20	Fats and oils innovation moving beyond functionality	Prof. Xuebing Xu, Chief Scientist of Wilmar China/Yihai Kerry, Denmark
15:20-15:40	Coordination polymer supported lipase and its catalytic performance	Prof. Nanjing Zhong, Guangdong Pharmaceutical University, China
15:40-16:00	The precise detection of sesame allergen and its regulatory mechanism of sensitization.	Prof. Jiukai Zhang, Chinese Academy of Inspection and Quarantine, China
16:00-16:20	Break	
16:20-16:40	Tocopherols and triglycerides in soybean oil and deodorizer distillate: A study on processing impact	Prof. Sarfaraz Ahmed Mahesar, University of Sindh, Pakistan
16:40-17:00	Study on oil composition and low temperature crystallization characteristics of mature and immature soybean	Prof. Yanlan Bi, Henan University of Technology, China
17:00-17:20	Enzymatic preparation of diacylglycerols for the application as healthy specialty fat	Prof. Yong Wang, Jinan University, China
17:20-17:40	Effect of lipids with varied triacylglycerol and fatty acid composition on serum lipid and gut microbiota of rats	Assistant Prof. Tingwei Zhu, Henan University of Technology, China
17:40-18:00	Key technology system and industrialization of soybean oil processing with green and flexible performance	Prof. Xiangyu Wang, COFCO Nutrition & Health Research Institute, China



Session 9: High Efficient and Sustainable Utilization Technologies of Cereal Resource Used For animal Feed

Time: 14:00-17:40, November 9, 2023

Place: Academic Conference Center D203, HAUT

Host: Weiguo Wang, Professor, Feed club president

Jinrong Wang, Professor, HAUT

Time	Content	Speaker
14:00-14:20	Advancement of smart control technologies for feed processing and their benefits	Dr. Philipp Fritschi, Food Technical Director, Buhler Cereals, Switzerland
14:20-14:40	Nutritional and processing properties of germinated wheat and precautions for use in feed	Prof. Weiguo Wang, Henan University of Technology, China
14:40-15:00	Study on the preparation of resistant starch in <i>Cyperus Esculentus</i> meal and its probiotic properties	Prof. Jinrong Wang, Henan University of Technology, China
15:00-15:20	Using thermal processing technology to improve sustainability and efficiency in animal feed production	Mark D. Belanger, Director of granulation equipment, Fengshang American Design & Engineering, United States
15:20-15:40	Research progress on industrialization integration technology of value-added utilization of miscellaneous meals	Assistant Prof. Yongwei Wang, Academy of National Food and Strategic Reserves Administration, China
15:40-16:00	Questioning	
16:00-16:20	Break	
16:20-16:40	Physicochemical properties of starch sources and Influence mechanism on forming characteristics of low-starch extruded feed	Assistant Prof. Jie Yang, Chinese Academy of Agricultural Science, China
16:40-17:00	Improve the feed energy utilization rate	Steven Goh., Director/Managing Director, DelstAsia, Malaysia, Malaysia
17:00-17:20	Analysis on antioxidant activity mechanism of feruloyl arabinose with structural and its quantum chemical parameters	Assistant Prof. Wenhong Zhao, Henan University of Technology, China
17:20-17:40	Questioning	

Session 10: Future Cereals and Oils Technology

Time: 14:00-18:20, November 9, 2023

Place: Academic Conference Center D204, HAUT

Host: Yuanfa Liu, Professor, Jiangnan University
Baoru Yang, Professor, Academy of Finland

Time	Content	Speaker
14:00-14:20	Low temperature plasma for food processing	Prof. Hongjie An, Griffith University, Australia
14:20-14:40	Principle and technology innovation of plant-based food processing	Prof. Shuntang Guo, China Agricultural University, China
14:40-15:00	Nutritional characteristics and moderate processing of typical edible oil	Prof. Yuanfa Liu, Jiangnan University, China
15:00-15:20	Biosynthesis, structure, and digestion of high amylose starch	Prof. Yuyue Zhong, Max Planck Institute of Colloids and Interfaces, Germany
15:20-15:40	The health effect of marine oil and its utilization	Prof. Jie Xu, Ocean University of China, China
15:40-16:00	Key technology and industrialization of macromolecular mass structure reorganization of grain and oil	Prof. Zhigang Xiao, Shenyang Normal University, China
16:00-16:20	break	
16:20-16:40	Characterization of soy protein-based meat analogues using sound waves: Linking mechanical properties to textural and nutritional quality attributes (Online)	Prof. Havva Filiz Koxsel Ustundag, University of Manitoba, Canada
16:40-17:00	Method development and application of lipid molecular structure analysis based on mass spectrometry technology	Prof. Fang Wei, Chinese Academy of Agriculture science, China
17:00-17:20	Biotransformation of starch to value-added products	Assistant Prof. Yi Zheng, Kansas State University, United States
17:20-17:40	Development of key technologies for plant-based fermented food	Prof. He Liu, Bohai University, China
17:40-18:00	Study on the fibrillar self-assembly of soy protein isolate and their encapsulation capacities of curcumin	Prof. Zhi Zheng, Hefei University of Technology, China
18:00-18:20	Mechanism of influence of starch-based gel structure on their 3D printing shape accuracy	Dr. Fan Yang, Doctor, Nanjing University of Finance & Economics, China



Session 11: Grain Storage and Preservation

Time: 14:00-18:20, November 9, 2023

Place: Academic Conference Center D205, HAUT

Host: Chenling Qu, Professor, HAUT

Pengcheng Fu, Chief Expert of SINOGRAIN Chengdu Storage Research Institute Co. Ltd

Time	Content	Speaker
14:00-14:20	Further study on improvement of stability and digestibility of LC3PUFA oil nanoemulsion (Online)	Prof. Weili Li, University of Chester, United Kingdom
14:20-14:40	Application of loss reduction technology of grain storage in China	Prof. Pengcheng Fu, Chief Expert, SINOGRAIN Chengdu Storage Research Institute Co. Ltd, China
14:40-15:00	The role of digital technologies in managing stored grain (Online)	Prof. Qiang Zhang, University of Manitoba, Canada
15:00-15:20	Research and application of intelligent photovoltaic air conditioning temperature control and grain storage technology	Anping Wan, Engineer, Guangzhou Grain Intelligent Technology Co., Ltd., China
15:20-15:40	Low temperature cooling wall technology solves the key problem of cold core and hot skin in tall bungalow	Prof. Chao Ding, Nanjing University of Finance & Economics, China
15:40-16:00	Research on paddy storage technology and equipment with low-temperature	Associate Prof. Tianyu Shi, Academy of National Food and Strategic Reserves Administration, China
16:00-16:20	Break	
16:20-16:40	Green pest management on phosphine resistant stored grain insects (Online)	Prof. Xin Du, Murdoch University, Australia
16:40-17:00	Interaction of cereal dietary fiber and gut microbiota impacting the human metabolism	Associate Prof. Zhengxiao Zhang, Jimei University, China
17:00-17:20	Fabricating ultrahigh oxygen-scavenging nanofibrous film applied in storage and preservation of food grain and essential oils	Associate Prof. Weiqiao Yang, Academy of National Food and Strategic Reserves Administration, China
17:20-17:40	The effect of storage temperature history on the quality of high-quality Indica rice	Prof. Wei Zhang, Wuhan Polytechnic University, China
17:40-18:00	Delayed lipid metabolism in rice during low-temperature and nitrogen-rich storage	Dr. Xue Dong, Nanjing University of Finance & Economics, China
18:00-18:20	Study on the mechanism of influencing the quality of stored rice based on omics technology	Dr. Qian Wang, Academy of National Food and Strategic Reserves Administration, China

Session 12: Wheat Processing and Practice

Time: 14:00-18:00, November 9, 2023

Place: HAUT School of Food Science and Technology Academic Conference Center 8527

Host: Xiaoxi Wang, Professor, HAUT

Boli Guo, Professor, Chinese Academy of Agricultural Sciences

Time	Content	Speaker
14:00-14:20	Department of grain science at K-State: Strategic partnership opportunities	Prof. Hulya Dogan, Kansas State University, United States
14:20-14:40	Breeding, processing and utilization of functional wheat (color wheat)	Prof. Daowen Wang, Henan Agricultural University, China
14:40-15:00	Anti-inflammatory effect of korean variety wheat sprout extracts against intestinal inflammation	Prof. Young Jun Kim, Korea University, Korea
15:00-15:20	Tempering and flour quality in wheat milling process	Dr. Xiaojian Wang, Shandong Luhua Flour Food Co., Ltd., China
15:20-15:40	Current situation and development trend of wheat starch processing	Prof. Xueling Zheng, Henan University of Technology, China
15:40-16:00	Break	
16:00-16:20	How to effectively apply solvent retention capacity (SRC) testing for predicting and controlling wheat flour quality in the milling and baking industry?	Prof. Meera Kweon, Pusan National University, Korea
16:20-16:40	Technical progress of wheat cleaning process and equipment in China	Prof. Fengcheng Wang, Henan University of Technology, China
16:40-17:00	Transformations in wheat processing industry	Dr. Philipp Fritschi, Food Technical Director, Buhler Cereals, Switzerland
17:00-17:20	Precise modification of Mettenfood fiber for improving intestinal function	Prof. Wangyang Shen, Wuhan Polytechnic University, China
17:20-17:40	Advanced development of pre-made cereal products industry and the key production technologies	Prof. Boli Guo, Chinese Academy of Agricultural Sciences, China
17:40-18:00	Research on key techniques for quality improvement of fermented dried Noodles	Associate Prof. Chong Liu, Henan University of Technology, China



Session 13: Foundation of Smart Grain

Time: 08:30-12:00, November 10, 2023

Place: Academic Conference Center D102, HAUT

Host: Wenfu Wu, Professor, Jilin University

Fei Shen, Professor, Nanjing University of Finance and Economics

Time	Content	Speaker
08:30-08:50	Multi-dimensional trust technology and application of food supply chain	Prof. Chuanzhen Zang, Beijing University of Technology, China
08:50-09:10	Research on intelligent detection and control technology for mycotoxin contamination in grains	Prof. Fei Shen, Nanjing University of Finance and Economics, China
09:10-09:30	New technology of intelligent detection of grain key parameters ensuring the safety of grain storage	Associate Prof. Yao Qin, Henan University of Technology, China
09:30-09:50	Development and application of key technology for network real-time monitoring of grain inventory quantity	Associate Prof. Qikeng Xu, Henan University of Technology, China
09:50-10:10	Current status of monitoring and warning technology for grain storage quality and safety	Associate Prof. Fang Tang, Academy of National Food and Strategic Reserves Administration, China
10:10-10:20	Break	
10:20-10:40	Research on the change law for paddy fatty acid value based on stored-grain condition data	Associate Prof. Jun Yin, Academy of National Food and Strategic Reserves Administration
10:40-11:00	Construction of smart food information platform	Associate Prof. Yanhui Lu, Jilin University, China
11:00-11:20	Construction of "digital twin" simulation system of grain drying	Dr. Zhe Liu, Lecturer, Jilin University, China
11:20-11:40	Paddy storage quality change and prediction model based on the multi-field coupling theory	Prof. Yujie Lu, Jiangsu University of Science and Technology, China
11:40-12:00	Questioning	

Session 14: Food Safety and Detection

Time: 08:30-12:40, November 10, 2023

Place: Academic Conference Center D203, HAUT

Host: Chuanlai Xu, Professor, Jiangnan University

Yongtan Yang, Professor, Academy of National Food and Strategic Reserves Administration

Time	Content	Speaker
08:30-08:50	The role of hygienic design in the cereal sector: guidelines on dry material handling and a new ehedg guideline for bakeries	Prof. Gerhard Schleining, ICC President, Austria
08:50-09:10	Determination and risk assessment of pops in raw grain	Prof. Yongtan Yang, Academy of National Food and Strategic Reserves Administration, China
09:10-09:30	Development of immunochemical techniques to control and prevent environmental contamination of grain-based food products by technogenic toxicants	Prof. Sergei Eremin, Moscow State University, Russia
09:30-09:50	The current state of quality and safety of grain and edible oil in china and its new trends towards green development	Prof. Gang Xie, Academy of National Food and Strategic Reserves Administration, China
09:50-10:10	Research and application of portable grain quality rapid	Associate Prof. Zhuopin Xu, Hefei Institute of Physical Sciences, Chinese Academy of Sciences, China
10:10-10:20	Break	
10:20-10:40	FeCo/NC bimetal single-atom nanozyme for sensitive detection of aflatoxin B1	Prof. Xu Zhou, Changsha University of Science & Technology, China
10:40-11:00	Novel foodborne pathogens immunoassay based on specific antigen identification	Associate Prof. Wenbin Wang, Jiangsu Ocean University, China
11:00-11:20	Synthesis of ultrabright aggregation-induced emission fluorescent nanoparticles and its application	Associate Prof. Juan Peng, Nanchang University, China
11:20-11:40	Risk assessment of nutrition and health function of corn fructose	Prof. Wentao Qi, Academy of National Food and Strategic Reserves Administration, China
11:40-12:00	Immunological rapid quantitative detection technology for food safety	Associate Prof. Lingling Guo, Jiangnan University, China
12:00-12:20	Study on the effect of crushing treatment on near infrared hyperspectral analysis model of DON contamination in wheat	Prof. Guanghui Shen, Jiangsu Academy of Agricultural Sciences, China
12:20-12:40	High-throughput microfluidic preparation of multifunctional biomimetic ordered porous photonic microsphere biochip and their application in the detection of multiplex mycotoxins in grain	Prof. Jianlin Li, Nanjing Normal University, China



Session 15: Nonstaple Grain Products and Processing Equipment

Time: 08:30-12:20, November 10, 2023

Place: Academic Conference Center D204, HAUT

Host: Xinzhong Hu, Professor, Shaanxi Normal University

Fankui Zeng, Researcher, Lanzhou Institute of Chemical Physics of Chinese Academy of Sciences

Time	Content	Speaker
08:30-08:50	Functional properties, isolation, and application of potato protein	Prof. Fankui Zeng, Lanzhou Institute of Chemical Physics of the Chinese Academy of Sciences, China
08:50-09:10	Application and innovation of pulses in plant-based milk	Prof. Sumei Zhou, Beijing Technology and Business University, China
09:10-09:30	Quality evaluation and processing technology research of highland barley	Prof. Xijuan Yang, Qinghai University, China
09:30-09:50	Exploration and consideration on functional properties of Tartary buckwheat Baijiu and Huangjiu	Prof. Yunlong Li, Shanxi Agricultural University, China
09:50-10:10	Effect of modification treatment on the starch multi-scale structures, physicochemical and processing properties of quinoa	Associate Prof. Peiyou Qin, Chinese Academy of Agriculture Sciences, China
10:10-10:20	Break	
10:20-10:40	Millet starch vs. major cereal starch: Exploring potential and possibilities	Associate Prof. Sanju Bala, Chaudhary Devi Lal University, India
10:40-11:00	Properties of buckwheat flour and quality improvements of hele	Associate Prof. Xiaoping Li, Shaanxi Normal University, China
11:00-11:20	Application of superheated steam technology in improving the quality of different coarse grains	Associate Prof. Ju Qiu, China Agricultural University, China
11:20-11:40	Pulse resistant starch: Structural characterization and physiological properties	Associate Prof. Zhen Ma, Shaanxi Normal University, China
11:40-12:00	A systematic study on the improvement of glucose metabolism by millet and its key components	Dr. Qingyu Zhao, China Agricultural University, China
12:00-12:20	Identification of dominant spoilage bacteria in fresh wet Dousi and the preservation research	Dr. Lei Chen, Wuhan Polytechnic University, China

Session 16: Development of Rice Food Processing Technology

Time: 08:30-12:20, November 10, 2023

Place: Academic Conference Center D205, HAUT

Host: Qinlu Lin, Professor, Central South Forestry University of Forestry

Xiaoquan Yang, Professor, South China University of Technology

Time	Content	Speaker
08:30-08:50	Global warming changes the molecular structure of rice starch, affecting its suitability for processing and eating quality (Online)	Dr. Toshinari Igarashi, Hokkaido Research Organization Agricultural Research Department, Japan
08:50-09:10	Structure of rice starch and oral perception	Prof. Xiaoquan Yang, South China University of Technology, China
09:10-09:30	Key technologies and applications for high value utilization of rice protein	Prof. Yunhui Cheng, Changsha University of Science and Technology, China
09:30-09:50	Study on the production of specific rice species for rice noodles	Prof. Siming Zhao, Huazhong Agricultural University, China
09:50-10:10	Study on the milling process and quality of germ-remained japonica rice within the reasonably well milled range	Prof. Hongzhou An, Henan University of Technology, China
10:10-10:20	Break	
10:20-10:40	Study on the quality evaluation and intensive processing technology of rice	Prof. Li Wang, Jiangnan University, China
10:40-11:00	The material basis and relevant mechanism of rice bran in health care efficiency	Prof. Ying Liang, Central South University of Forestry and Technology, China
11:00-11:20	Milling performance of rice based on the three-dimensional characterization method of bran degree	Associate Prof. Jie Liu, Henan University of Technology, China
11:20-11:40	Study on the synergistic regulation of DSS induced colitis in mice by rice bran and ferulic acid esterase producing	Prof. Yingjian Lu, Nanjing University of Finance and Economics, China
11:40-12:00	Study on the precise construction of hierarchical structures of food proteins based on in situ toughening strategy	Associate Prof. Tao Wang, Jiangnan University, China
12:00-12:20	Study on foaming properties and mechanism of rice bran protein-sodium caseinate complex protein	Associate Prof. Yanpeng Zhang, Wuhan Polytechnic University, China



Session 17: Functional Lipids and Lipid Biotechnology

Time: 08:30-12:20, November 10, 2023

Place: HAUT School of Food Science and Technology Academic Conference Center 8527

Host: Yingyao Wang, Researcher, Chinese Nutrition Society;
Xuebing Xu, Chief Scientist of Yihai Kerry

Time	Content	Speaker
08:30-08:50	Dietary lipids: research progress in chronic diseases and latest reference intake of DRIs	Prof. Guiju Sun, School of Public Health, Southeast University
08:50-09:10	Biological function and clinical application practice of MLCT	Prof. Yinghua Liu, Chinese PLA General Hospital, China
09:10-09:30	Recent nutritional research on OPL as a structural ester of infant formula	Prof. Hong Zhang, Yihai Kerry R&D Center
09:30-09:50	Lipid nutrition in infants	Prof. Yingyao Wang, Chinese Nutrition Society, China
09:50-10:10	Functional lipids from edible insects	Dr. Worawan Panpipat, Walailak University, Thailand
10:10-10:20	Break	
10:20-10:40	Analysis of phospholipid regioisomers of grains using state-of-art chromatography-mass spectrometry and machine learning technology	Prof. Baoru Yang, University of Turku, Finland, Finland
10:40-11:00	New progress in nutritional and technical research of diglycerides	Prof. Yonghua Wang, South China University of Technology, China
11:00-11:20	Understanding of the nutritional function of tea oil	Prof. Xiuzhu Yu, Northwest A&F University, China
11:20-11:40	The gastrointestinal tract journey of rice	Xiaoqiong Li, Researcher, Zhejiang Academy of Agricultural Sciences, China
11:40-12:00	Application, challenges and opportunities of biotechnology in rice bran oil processing	Associate Prof. Xiaoyang Sun, Henan University of Animal Husbandry and Economy, China
12:00-12:20	Opportunities and challenges in whole-cell synthesis of OPO	Associate Prof. Lishang Zhang, Henan University of Technology, China

Graduate Student Forum (1)

Time: 14:00-16:00, November 10, 2023

Place: Academic Conference Center D203, HAUT

Host: Kunlun Liu, Professor, HAUT; Sen Ma, Professor, HAUT

Time	Content
14:00-14:50	Study on the mechanism of alleviating gluten allergy by lactobacillus paracasei AH2 Chen Chen, China Agricultural University
	Effect of protein and lipid on starch structure and its gradient mechanism in extrusion field Xiaoshuai Yu, Shenyang Normal University
	Effects of rice bran rancidity on interfacial properties of rice bran protein fibril aggregate and stability of high internal phase pickering emulsions Mengmeng Zhao, Central South University of Forestry and Technology
	Research and application prospects on the regulatory mechanism of carnitine metabolism in brown adipose tissue of aging mice Kuiliang Zhang, Jiangnan University
	Determination of key aroma compounds in cooked rice by GC-O-MS combined with odor activity value and aroma recombination Lina Guan, Beijing Technology and Business University
	Preparation of pH-responsive hydrogels and their embedding of hydrophilic active substances Xinxin Liu, National Engineering Research Center for Deep Processing of Rice and By-products
	A review of the effect of wheat flour pretreatment on the structure and properties of wheat gluten Wenjing Zhang, CAAS
14:50-15:00	Questioning
15:00-15:50	Novel egg substitute using upcycling technology in Tofu manufacturing Hwang, MY, YY Shim, YJ Kim, MT, Reaney
	Effect of enzymatic hydrolysis pretreatment on the structural characteristics of high-moisture plant-protein extrudates Huihui Dai, Henan University of Technology
	Exploring the potential mechanism of anti-inflammatory and antioxidant action of cold-pressed rapeseed oil based on network pharmacology and molecular docking Jin Fu, Southwest University
	Effects of low-molecular-weight glutenin subunit encoded by glu-A3 on gluten and chinese fresh noodle quality Hongwei Zhou, Institute of Food Science and Technology CAAS
	Effect of particle size distribution of wheat bran dietary fiber on its interaction with wheat starch Lina Xu, Wuhan Polytechnic University
	Optimization of production process and quality analysis of oat plant-based yogurt



	Kaiyang Ma, Shaanxi Normal University
	A Review of the Effects of Temperature, pH, and NaCl on the Aggregation and Gelation Morphology of Soybean Protein Isolates Ang Meng, Chinese Academy of Agricultural Sciences
	Protective effect and mechanism of Rice bran oil on the cognitive function in D-galactose-Induced Aging Mice Yadan Zhang, Central South University of Forestry and Technology
15:50-16:00	Questioning

Graduate Student Forum (2)

Time: 14:00-16:00, November 10, 2023

Place: Academic Conference Center D203, HAUT

Host: Shangde Sun, Professor, HAUT; Min Wei, Professor, HAUT

Time	Content
14:00-14:50	Study on ultrastructure of the valve of <i>Fructus sativus</i> Ning Yang, Nanjing University of Finance and Economics
	Risk assessment of food products' thermal stability based on machine learning Fangliang Song, Central South University of Forestry and Technology
	Organic nitrogen sources for enhancement of ZEN detoxification enzyme expression in <i>pichia pastoris</i> and investigation of mechanism Shenyutong Feng, Academy of National Food and Strategic Reserves Administration
	Studies on the effect of dominant fungi on wheat quality during storage of Wheat Jinqi Zhao, Henan University of Technology
	Effects of zinc oxide nanoparticles on cell and physiology of maize during storage Mengyao Li, Henan University of Technology
	Effect Of Drying Method On The Physicochemical And Adsorption Properties Of Porous Starch Prepared By Composite Enzymatic Le Li, Central South University of Forestry & Technology
	Exploratory Design and Development of Lipid Components in Foods for Special Medical Purposes for Inflammatory Bowel Disease Yiwen Guo, Jiangnan University
14:50-15:00	Questioning
15:00-15:50	Effects Of Dephenolization On The Digestive Properties Of Rice Bran Protein Under Different Degrees Of Rancidity Helin Li, Central South University of Forestry Science and Technology
	Study on Nutrient Quality and Storage Characteristics of Huangjingqing Rice During Storage Min Zhang, Henan University of Technology
	Transcriptome Analysis Different Hypoxia Tolerance of <i>Tribolium castaneum</i> Shengyuan Sun, Nanjing University of Finance and Economics
	Changes in the Quality of Maize During Artificial Accelerated Aging Process Wenjing Liang, Henan University of Technology
	The additive effect of 2 to 8% CO₂ supplementing to low O₂ on mortality, pupation, and emergence of <i>Plodia interpunctella</i> (Lepidoptera: Pyralidae) Yilin Huang, Henan University of Technology
Study on the change rule of nutrients in wheat during storage Zeqian Lv, Henan University of Technology	



	Scanning electron microscope observation on the ultrastructure of the spiracle of tribolium castaneum Dehong Sun, Nanjing University of Finance and Economics
15:50-16:00	Questioning

Graduate Student Forum (3)

Time: 14:00-16:00 November 10, 2023

Place: Academic Conference Center D205, HAUT

Host: Erqi Guan, Professor, HAUT; Jun Xi, Professor, HAUT

Time	Content
14:00-14:50	Quality Analysis and Evaluation of Brewer Sorghum Produced in Chongqing Rui He, Southwest University
	Analysis on the Differences in Water Status of Noodles made by Wheat varieties Wenhan Feng, Northwest A&F University
	Study on the degradation effect of multi-wavelength ultraviolet radiation on Deoxynivalenol Ruihu Wang, Henan University of Technology
	Preparation and antioxidant activity of genipin crosslinked activated rice husk carbon@EGCG nanomicelles Sijie Shan, Central South University of Forestry and Technology
	Effect of mung bean powder on the digestion characteristics of oat noodles <i>in vitro</i> Weifeng Zhang, Henan Agricultural University
	Preparation and characterization of oat hull nanocellulose Xia Wang, Shaanxi Normal University
	Removal of patulin in apple juice by integrated adsorption-photocatalysis technology using graphene@TiO₂ hydrogel Shengqing Lian, Academy of National Food and Strategic Reserves Administration
	Changes in Composition of Sprouting Oats Ze Qiu, Shaanxi Normal University
14:50-15:00	Questioning
15:00-15:50	Effect of specific mechanical energy (SME) on molecular structure transformation and migration of main components in extrusion composites Lishuang Wang, Shenyang Normal University
	Effects of grinding intensity and protein components on the quality of yam noodle Xiujuan Ren, Henan Agricultural University
	Evaluation of variety quality stability based on variation coefficient of wheat grain quality index in many years Bohui Zhao, Chinese Academy of Agricultural Sciences
	Prebiotic potential of benzoxazolinones: A novel bioactive phytochemical in whole wheat Ruoyan Yang, Beijing Technology and Business University
	Effect of different beans and transglutaminase on the quality and digestive characteristics of semi-dry rice noodles Fan Qiao, Central South University of Forestry and Technology
	Fabrication and characterization of dry rice noodles with low glycemic index by formulating with three soluble dietary fibers Chunmin Guan, Central South University of Forestry and Technology
Impacts of milling degree on the eating quality and aroma characteristics of aromatic rice produced in chongqing Yi Zhao, Southwest University	
15:50-16:00	Questioning



Afternoon On November 10

Award & Closing Ceremony

Time: 16:30-17:30

Venue: Academic Conference Center D303, HAUT

Host: Guixiang Chen, Vice President, HAUT

16:30 **Award Ceremony**

1. Outstanding Organization Award
2. Best Youth Report
3. Best Posted Paper Award

17:00 **Conference Summary**

1. Gerhard Schleining, ICC President, Austria
2. Chengwei Li, Director of the National Engineering Research Center for Deep Processing of Wheat and Corn, China

17:30 **Closing Ceremony**

Technical Tour

Time: 14:00, According to the registration, gather in batches at the entrance of the Academic Report Center, HAUT

Venue: Grain Museum

National Engineering Research Center

Grain, Oil and Food Training Center

Note: Delegates who are interested in participating in this technical visit should register at the registration desk on November 7.

Poster Presentation

Posting time: November 7, 17:30-18:00

Presentation time: November 8-10, 08:30-17:30

Retraction time: November 10, 17:30

Venue: Academic Conference Center 3rd floor, HAUT

Poster

<p>P1. Effect of Lactic Acid Bacteria Fermentation Assisted with Enzyme on Whole Wheat Dough Sheet and Its Product</p> <p>Jing Hong, Xiaohui Liang, Shuqing Zhang, Peixia Chen, Chong Liu, Xueling Zheng</p>
<p>P2. Effects and regulatory mechanisms of wheat dietary fiber on glucose metabolism</p> <p>Xinguo Liu, Fang Wei, Aoxiang Li, Wentao Qi</p>
<p>P3. Preparation of Multi-grain Flour with High Content of Resistant Starch and the Mechanism Underlying the Improved Digestion Resistance</p> <p>Qianying Ma, Xiaolong Wang, Xiaoyang Zou, Xinyu Zhang, Liang Zou, Xinzhong Hu</p>
<p>P4. Analysis of the Change Pattern of Aroma Substances in Cooked Rice During Cooking by Two Comprehensive Dimensional Gas Chromatography/Time-of-Flight Mass Spectrometry</p> <p>Lina Guan, Guodong Ye, Min Zhang, Sixuan Li</p>
<p>P5. Study of Protein Digestion Characteristics in Wheat Flour with Varied Processing Accuracy</p> <p>Lingfang Zhang, Suqi Lu, Xiaoxi Wang</p>
<p>P6. Study on the Difference of Pyrolysis Characteristics of On-line Flour Flow Based on Thermogravimetric Analysis</p> <p>Zhenzhen Ma, Binghua Sun, Xiaoxi Wang</p>
<p>P7. Study on Broken Condition of Wheat Flour Particles by Different Milling Methods</p> <p>Shuzhen Yang, Siyu Ma, Binghua Sun</p>
<p>P8. Effect of Lipids with Varied Triacylglycerol and Fatty Acid Composition on Serum Lipid and Gut Microbiota of Rats</p> <p>Tingwei Zhu, Xingfeng Guo, Fusheng Chen, Bing Li</p>
<p>P9. Maximizing the Benefits of Secoisolariciresinol Diglucoside in Flaxseed: Extraction and Polymer Enhancement</p> <p>Sang Hoon Lee, Youn Young Shim, Yingxue Hu, Bok Kyung Han, Jae Kyeom Kim, Young Jun Kim, Martin John Reaney</p>



<p>P10. Simultaneous determination of 3-MCPD esters and glycidyl esters in edible oils by gas chromatography-mass spectrometry</p> <p>Yao Liu, Gao Tong, Yang Qiao, Sun Shangde, Chen Xiaowei</p>
<p>P11. Converting Edible Vegetable Oil into Structural Fats by Restricted Enzymatic Glycerolysis with Plasticity Enhancement</p> <p>Jia Jia, Mengmeng Zhu, Wanrong Song, Yonghao Wang, Shangde Sun, Xiaowei Chen</p>
<p>P12. Application of near infrared detection technology in wheat variety purity identification</p> <p>Hongjuan Ma, Hanshu Lu, Qi Wang, Zhuopin Xu, Maobin Gong, Minxin Wang</p>
<p>P13. A Comprehensive Assessment of Visible and Invisible Food Losses and Their Health Implications in China</p> <p>Shuyao Li</p>
<p>P14. Study on the Preservation Effect of Silkworm Chrysalis Chitosan Composite on Rice</p> <p>Kexin Yi, Yujie Lu, Shiyuan Miao</p>
<p>P15. Degradation of deoxynivalenol by a mixed bacteria with lanthanum chloride as a growth factor</p> <p>Chaoyue Cui, Haoxin Lv, Yan Zhao</p>
<p>P16. Application Evaluation on Control of Storage Moth Pests by <i>Habrobracon hebetor</i> Say</p> <p>Mengting He, Chao Guo, Jianhua Lv, Zhiying Wang, Chunqi Bai, Chuanzhong Lao, Yong Huang</p>
<p>P17. The Bioactive Volatile Organic Compounds from Two Peanut Varieties Elicited the Antennal Responses of <i>Plodia interpunctella</i> (Hübner)</p> <p>Chen Wang, Dianxuan Wang</p>
<p>P18. RNA-seq analysis of the pupae-adults metamorphosis of <i>Cryptolestes ferrugineus</i></p> <p>Dan-Rong Shen, Jialin Dong, Pei-an Tang, Er-Hu Chen</p>
<p>P19. Research on the improvement of silage characteristics of corn inoculated with dandelion and functional lactic acid bacteria</p> <p>Linna Guo, Junjun Guan, Yaoming Cui, Min Zhang, Zhenhong Guo, Hao Dang</p>
<p>P20. Modification of Oat Bran and Its Application in Oat Grain Beverages</p> <p>Su Zhao, Ping Jiang, Ming Liu, Fei Ren, Yanxiang Liu, Bin Tan</p>
<p>P21. Multiomics Analysis Revealed the Mechanism of the Anti-Diabetic Effect of Salecan</p> <p>Liyang Yuan, Jialiang Zhao, Jiachen Shi, Yongjiang Xu, Yuanfa Liu</p>

P22. Synergistic fabrication and characterization of high-protein and fat-reduced vegetarian mayonnaise stabilized by natural *Quillaja* saponin and soybean protein isolate

Mengmeng Zhu, Wenjun Yin, Shangde Sun, Xiaowei Chen

P23. Acidic emulsion gels stabilized by wheat gluten solely: Preparation, characterization and applications as plant-based mayonnaise

Tian-Ge Wang, Meng-Meng Zhu, Xue-Ting Zhou, Shang-De Sun, Xiao-Wei Chen

P24. Protective effects of Korean variety wheat sprout extracts on dexamethasone-induced skeletal muscle atrophy

Hyunsun Jo, Mi Jeong Kim, Myoung-Goo Choi, Young Jun Kim

P25. Developing staple Mediterranean-Foods valorizing their healthiness by using innovative raw materials

Hamit Koksel



Exhibition

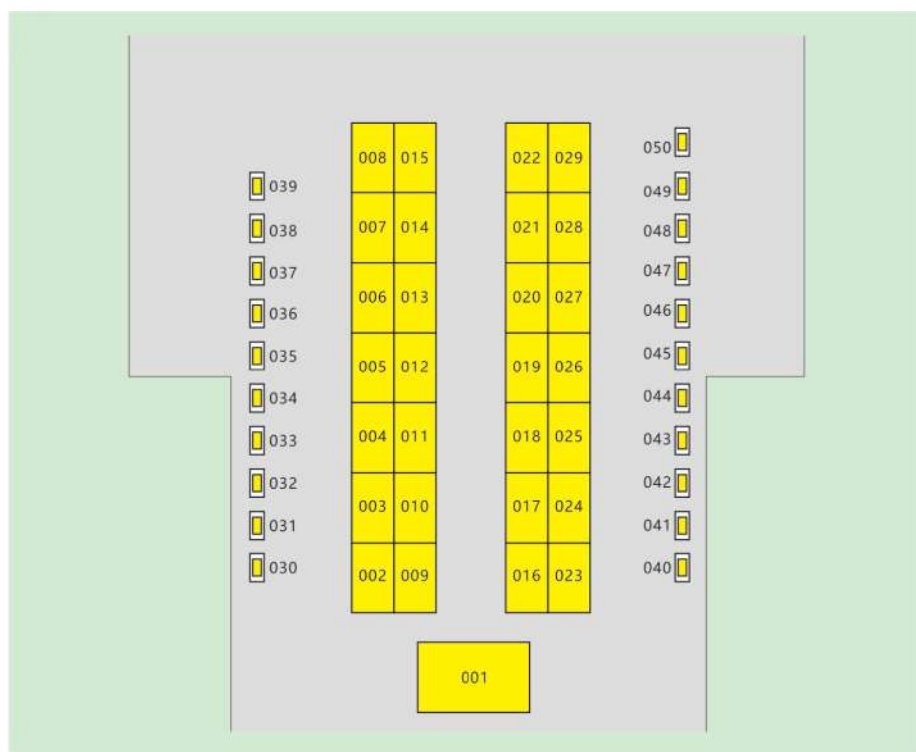
Exhibition Move-in: November 7, 09:00

Open Time: November 9-10, 08:30-17:30

Exhibition Move-out: November 10, 17:30

Venue: Jingming Square, HAUT

The Sketch Map of Exhibition



The Exhibitors List - Booth

1	Anhui Jiexun Optoelectronic Technology Co., Ltd.	fuqiang@hfjiexun.com	001
2	Zhejiang Bethlehem Apparatus.Co., Ltd.	1714719996@qq.com	002
3	Yunnan Dianxue Grain & Oil., Ltd.	1136293629@qq.com	003
4	Brabender Gmbh & Co.KG	weiyejia@melchers.com.cn	004
5	Henan Huatai Intelligent Equipment Group Co., Ltd.	hxljc@hxljc.com	005
6	Shangdong Juwei Can Manufacturing Co., Ltd.	453809615@qq.com	006
7	Henan Subcritical Machinery Equipment Co., Ltd.	w66168@163.com	007
8	Xiamen Lotun Instrument & Equipment Co.,Ltd	z01@lotun.com	008
9	GSS Systems (Suzhou) Co.,Ltd.	sales@gssag.com	009, 010
10	Famsun Co.,Ltd.	tiangq@famsungroup.com	011, 012
11	Nanjing Tengsen Analytical Instruments Co., Ltd.	yqsales@tengya.com	013
12	Guang Dong Spectrastar Instruments Co., Ltd.	wancheng@spectrastar.com.cn	014
13	Endress+Hauser (China) Automation Co., Ltd.	info.cn.sc@endress.com	015
14	Myande Group Co., Ltd.	ct@myande.cn	016, 017
15	Qingdao Pribolab Biotech Co., Ltd.	info@pribolab.cn	018
16	KPM Analytics	info.china@kpmanalytics.com	019
17	Shandong Chemsta Machinery Manufacturing Co., Ltd.	sales@sdchemsta.com	020
18	CMVC International GmbH	chuyihong@cmvc.de	021
19	Zhejiang Yunpeng Technology Co., Ltd.	zhihan.lou@yunpengai.com	022
20	Henan University of Technology	ICC@haut.edu.cn	023
21	Erkaya Instruments	ertanl@erkayagida.com.tr	024
22	Yunnan Morre Garden Biotechnology Development Co., Ltd.	1450824027@qq.com	025
23	Shandong Xingquan Oil Co., Ltd.	sdxqyzgs@126.com	026
24	Perkinelmer	xuqian.jia@perkinelmer.com	027
25	Sinograin Chengdu Storage Research Institute Co., Ltd.	182444468@qq.com	028
26	Qingdao Hicoca Intelligent Technology Co., Ltd.	hicoca@haikejia.com	029



The Exhibitors List -Table Top

1	Wuxi Sui Bang Technology Co., Ltd.	387254130@qq.com	030
2	Wuhan Polytechnic University	chenleij921@sina.com	031
3	Jiangxi Chunsi Foods Company Limited	2289157615@qq.com	032
4	Jiangnan University	chenglichocolate@163.com	033
5	Wuxi Determine Bio-Tech Co., Ltd.	sales@wxdtm.com	034
6	Wuhan Shian Biotechnology Co., Ltd.	1149216723@qq.com	035
7	Jiangyin Fuxin Machinery Co., Ltd. Jiangsu, China	Web@jyfuxin.com	036
8	International Trade Food Science Research Institute	hezhang@cofco.com	037
9	Shimadzu (China) Co., Ltd.	383727920@qq.com	038
10	Henan High Power Special Equipment Enginrring Co.,Ltd.	1904929622@qq.com	039
11	Changsha Kaiyuan Hocent Technology Co., Ltd.	2505438152@qq.com	040
12	Shanghai Fuweixiang Grease Foodstuff Co., Ltd.	tanghao@flavor.com.tw	041
13	Hefei Yanzhuang Edible Oil Co., Ltd.	zhangy43@haday.cn	042
14	Shandong Xiwang Foodstuffs Co., Ltd.	sunpeng@xiwang639.com	043
15	Standard Investment (China) Co., Ltd.	qiangjia@sfworldwide.com.cn	044
16	Angel Yeast Co., Ltd.	fuzz@angelyeast.com	045
17	Changshouhua Food Co., Ltd.	changshouhua1006@126.com	046
18	Anhui Victory Star Food Machinery Co., Ltd.	hongxin@hongxinpack.com.cn	047
19	Shanghai Flytest Technology Co., Ltd.	wanyangang@femdetection.com	048
20	International Association For Cereal Science And Technology (ICC)	office@icc.or.at	049
21	Baosheng Industrial Development Co., Ltd.	1871829091@qq.com	050

Profiles of Invited Experts



Jian Chen, an academician of the Chinese Academy of Engineering, a professor and chief scientist at Future Food Science Center of Jiangnan University. He is also the convener of the Light Industry Technology and Engineering Discipline Evaluation Team of the State Council's Degree Committee, the executive deputy director of the Agricultural and Forestry Department of the Ministry of Education, the vice chairman of the Chinese Society of Biological Engineering, and the chief scientist of the National Engineering Research Center of Grain Fermentation and Food and Biological Manufacturing. He was awarded two Second Class Prize of the State Technological Invention Award, one Second Class Prize of the National Scientific and Technological Progress Award, 6 provincial-level First Class Prize including Natural Sciences, Technical Inventions, and Scientific and Technological Progress, as well as HLHL Foundational Scientific and Technological Innovation Award and China Patent Award. He is also a chief scientist of the National "973" project, a winner of the National Outstanding Youth Fund, a Leading Talent of the National High-level Talents Special Support Program (Ten-Thousands Talents Program), a tutor of the National TOP 100 Excellent Doctoral Degree Dissertation, a winner of National Labor Medal, the leader of the National Huang Danian-style Faculty Team.



Hamit Koxsel, the former president of the International Association for Cereal Science and Technology (ICC), a professor at the Food Engineering Department of Hastepa University, Türkiye. He is currently the leader of the cereal research group at the Food Engineering Department of Hastepa University, the Turkish national representative of the Food Chemistry Department of the European Association of Chemistry and Molecular Sciences, a member of the International Committee of the International Association of Cereal Chemists in the United States, serves as the Turkish Science and Research Council and Hastepa University, and is the PI of several scientific research projects funded by the University of Palestine Research Fund. He published more than 110 SCI academic publications, presented more than 150 reports at international academic conferences, gave more than 60 reports at domestic academic conferences, served as a reviewer for more than 20 international academic journals, and served as associate editor-in-chief of the Journal of Crop and Food Quality Assurance and Safety.



Peiwu Li, born in November 1961, is originally from Chengwu, Shandong. In 2019, he was elected as an academicien of the Chinese Academy of Engineering. He graduated from the Agricultural Department of Nanjing Agricultural University in 1986 and received a master's degree in agriculture. In 2007, he graduated from Huazhong Agricultural University and received a doctorate in Horticulture and Forestry. He is currently the director of the National Agricultural Testing Benchmark Laboratory (Biotoxins) and the Oil Products Quality and Safety Risk Assessment Laboratory of the Ministry of

Agriculture and Rural Affairs, directors of international organizations such as FAO/WHO JECFA, ISM, and GCIRC, and an editorial board member of international academic journals such as TOXINS.

He has long been engaged in research on the quality and safety of agricultural products and has achieved important results in the detection and control of biotoxins in grains and oils. The highly sensitive aflatoxin detection technology created has reached the international leading level and has improved the level of China's grain and oil mycotoxin monitoring technology; the biotoxin glucosinolate and specific nutritional component detection methods created have been adopted as national or industry standards, solving the difficulties in testing specific quality of oil crops; the creation of a full-process quality control technology and standard system for double-low rapeseed has played an important leading role in the standardized production of double-low rapeseed and improved the quality control level of rapeseed products; the results of the grain and oil quality and safety risk assessment research he presided over were approved by relevant departments of the State Council Adoption and has enhanced China's initiative in international trade of grain and oil and international voice. He has presided over the completion of more than 30 scientific research projects of various types; authorized 70 China's invention patents and 19 foreign patents from Europe, the United States and Japan, formulated and promulgated 41 national and industry standards; developed 29 kinds of test kits and 5 kinds of detectors; published 324 papers as the first, corresponding and co-corresponding authors, of which 155 are indexed by SCI, and edited or co-edited 16 books. He was awarded 3 Second Prizes of National Technology Invention Award and National Scientific and Technological Progress Award, 1 First Prize of Hubei Provincial Invention Award, the China Agricultural Talent Award by the Ministry of Agriculture and Rural Affairs in 2018. His team was awarded the China Agricultural Scientific and Technological Outstanding Innovation Team Award.



Jan Willem van der Kamp, after his chemistry study and positions in applied food research in Unilever, joined the Netherlands Organization (TNO) for Applied Scientific Research in 1985 and served as the director of cereal research. He served as the president of ICC, the International Association for Cereal Science and Technology and in a range of other boards. He was and is involved in EU and other international projects and conferences in the cereal science, dietary fiber and the gut microbiome area. As senior adviser of TNO and ICC, he is chairing the Global Working Group on Definitions of the ICC-based Whole Grain Initiative and co-authored publications on definitions of whole grains such as the global consensus definitions paper published this year: <https://doi.org/10.3390/nu14010138>.



Yongcheng Shi is a professor in the Department of Grain Science and Industry at Kansas State University (Manhattan, Kansas, USA). He received his B.E. in Chemical Engineering from Zhejiang University (Hangzhou, China), and MS and Ph.D. in Grain Science from Kansas State University. He worked for National Starch Food Innovation (Bridgewater, New Jersey, USA) from 1994 to 2005. He has 17 granted US patents and more than 100 publications. He co-edited a book with Dr. C. C. Maningat on *Resistant Starch: Sources, Application and Health Benefits* in 2013. He was an Associate Editor of *Cereal Chemistry* from 2006 to 2013 and currently sits on the Editorial Board of *Carbohydrate Polymers* and the Advisory Board of *Starch*. Dr. Shi was the Belfort Lecturer at the Whistler Center for Carbohydrate Research, Purdue University in 2015. He received Phil Williams Applied Research Award from AACCI International (AACCI) (now Cereal & Grains Association) and was named AACCI Fellow in 2016. In 2021, he was awarded the Alsberg-French-Schoch Memorial Lectureship Award from the Cereals & Grains Association.



Ke Bian, the former president of Henan University of Technology, is a doctoral supervisor; the president of the Noodle Products Branch of the Chinese Cereals and Oils Association; is awarded the State Council Special Allowance Expert, the academician of the International Association for Cereal Science and Technology Research Institute, and the Central Plains Scholar. He has long been engaged in teaching, scientific research and management of agricultural product storage and processing. He has published more than 50 academic papers and 5 books. He has completed 13 provincial- or ministerial-level scientific research projects as PI or co-PI, including 1 project funded by the National Natural Science Foundation of China, 1 "Seventh Five-Year Plan" National Key Scientific and Technological Research project, and 3 "Ninth Five-Year Plan" National Key Scientific and Technological Research sub-projects, and 3 "Tenth Five-Year Plan" National Key Scientific and Technological Research projects.



Lei Zheng, is the president of Hefei University of Technology, a professor and doctoral supervisor. He is mainly engaged in research work in the intersection of food nutrition and safety and physical science and life science. He is the project leader of the "Research on Hazardous Substance Identification and Prevention and Control Technology in the Grain and Oil Food Supply Chain" of the National Key R&D Program Food Safety Key Technologies, presides over more than 20 National Key R&D projects and National Natural Science Foundation of China. He was awarded the

First-Class Prize of the Second Anhui Provincial Innovation Medal, the First-Class Prize of the Eighth Chinese Overseas Chinese Community Contribution Award, and the First-Class Prize of the Natural Science Award of Anhui Province. He is currently a member of the Special Committee of the Science and Technology Committee of the Ministry of Education, a director of the Chinese Institute of Food Science and Technology, a chairman of the expert committee of the Food Safety Committee of Anhui Province, the chairman of the Chromatography Society of Anhui Province, the leader of the "115" industrial innovation team of Anhui Province, and the Editorial board member of journals such as Science & Technology Review, Food Science, and Food Industry Science and Technology.



Sara Grafenauer is the discipline leader for the Nutrition, Dietetics and Food Innovation at UNSW, Sydney, Australia. She is a Fellow of Dietitians Australia and is a qualified Accredited Practising Dietitian and author. She is a member of the Governing Board, of the Global Whole Grain Initiative and a Member of the Oat Council of Australia.



Zhengbiao Gu is a professor in School of Food science and Technology, Jiangnan University, China. He received a Ph.D. in Cereal Science and Engineering from Wuxi University of Light Industry. His expertise is starch chemistry and technology and he currently serves as a vice president of the Association of Starch Industry of China and the Chair of Modified Starch Division. He is also a vice president of Chinese Cereals and Oils Association and the leader of Corn Deep-processing Division. In 2017, he was awarded with Special Allowance Expert of the State Council and

worked as Scientist of Corn Division of China Agriculture Research System, China. As General Secretary of National Technical Committee 552 on Starch and Starch Derivatives of Standardization Administration of China (SAC/TC552), he has made or revised more than 50 national standards (GB) on starch quality, analytical methods, safety in starch and starch derivatives.



Zhuohong Xie is a principal scientist at US Pharmacopeia focusing on Foods, Dietary Supplements and Herbal Medicines, and Excipients. He has a bachelor's degree in biological science from Nankai University, a Ph.D. in nutrition and food science, and an MBA from the University of Maryland. He has worked as a staff scientist at International Chemistry Testing and as a scientific liaison, senior scientific liaison, and principal scientist at USP. He is in a leadership role in several top food journals and trade organizations in food science and nutrition.



Aike Li, a chief researcher and director of the Key Laboratory of Grain and Oil Biotechnology of National Food and Strategic Reserves Administration. He received PhD degree from China Agricultural University, majored in Animal Nutrition and Feed in March 1991. He has been an expert with special government allowance since 1999. Since the national "Sixth Five-Year Plan" science and technology research, he has hosted and participated in more than 60 national, provincial and ministerial research projects.

He was the chief editor of more than 10 books, and the chief editor of the monographs "Chinese Protein Feed Resources" and "Feed Antibiotic Substitute Products" funded by the National Publishing Fund. He has published more than 200 papers, including more than 50 SCI papers. The "protein feed resource development and utilization technology and application" project he hosted won the second prize of National Science and Technology Progress Award in 2009. The "development and utilization of feed antibiotics and alternatives key technology" project he hosted won the first prize of the 2011 DBN Science and Technology Award. The "development and utilization of fermented feed industrialization key technology" project won the first prize of the 2017 China Grain and Oil Society Science and Technology Award.



Gang Guo, as the highest ranked subject matter expert (SME) of wheat and a senior business leader, has been working at Ardent Mills – the biggest milling company in North America – and leading four teams at Ardent Mills Innovation Center since 2012 to serve company’s forty-five facilities, including Instrumentation, Experimental Milling, Analytical Laboratory, and Baking Laboratory. Many years ago, Dr. Guo graduated from Zheng Zhou Grain College (now part of Henan University of Technology) with an MS in Grain Storage. Then he worked at the Cereal and Oil Chemistry Research Institute for ten years. Dr. Guo went to the U.S. in 1997, then got his PhD in Food Science and Technology from University of Nebraska-Lincoln (UNL); he has been working in the milling industry since then. Dr. Guo is a member of many professional associations, such as the International Association of Operative Millers (IAOM), Cereals and Grains Association (CGA, previous AACCI), Institute of Food Technologists (IFT), and American Chemical Society (ACS). He actively participates in and directs the associations’ activities, such as being an elite member of the Industry Leadership Allies for the CGA and a board member of the Milling and Baking Division, and a board director of the Ontario Cereal Industry Research Council (OCIRC).



Gangqiang Ding, chief physician, Doctor of Medicine, Doctoral Advisor. He is the member of the National Expert Committee on Healthy Diet Initiative, the member of National Food and Nutrition Advisory Committee, the director of National Nutrition and Health Expert Committee, the chairman of Nutrition Standard Sub-Committee of Health Standard Committee of National Health Commission, the vice-chairman of the Professional Committee on Nutrition and Special Dietary Food of National Food Safety Standards Review Committee.

Speaker Profiles

Session 1: Grain Protein and Product Quality



Yonghui Li, associate professor in Grain Chemistry and the director in the Wheat Quality Lab from Kansas State University (KSU). Dr. Li's research focuses on the structure, chemistry, modification, and functionality of grain proteins and bioactive peptides with the aim of developing high-quality, functional grain-based foods, ingredients, and nutraceuticals. He and his team have combined the wet chemistry, engineering principles, computational simulation and applied machine learning in order to deepen the knowledge and promote the research on proteins and peptides. Dr. Li has published more than 110 articles, 3 book chapters, and 2 patents and given 130 presentations. He is an associate editor for the Journal of Food Science and Cereal Chemistry, and serves on the editorial boards of several international journals.



Qun Shen, professor and doctoral supervisor at the college of Food Science and Nutritional Engineering, China Agricultural University, the director of the National Cereal Industry Technology Innovation Center for Barley Processing, Leading Talents of Qinghai Thousand Talents Plan. Her research focus on the evaluation of the suitability of grain processing and functional properties of grain components, and the denaturation mechanism and application of starch and modified starch. She has published more than 260 papers and applied for more than 20 national invention patents.



Yingquan Zhang, associate researcher at the Comprehensive Key Laboratory of Agricultural Product Processing in the Institute of Food Science and Technology CAAS. Dr. Zhang research focuses on the quality evaluation, control and process technology of wheat products. He has presided over more than 10 scientific research projects; published more than 30 articles as the first or corresponding author; participated in the publication of 8 books; obtained 11 authorised national invention patents and 9 registered software copyrights; won 2 provincial and ministerial scientific research awards, 4 Social Power Awards, and 1 Patent Excellence Award.



Pei Wang, associate professor and assistant to the dean at the College of Food Science and Technology in Nanjing Agricultural University. His research is focused on the processing and quality control of novel cereal food. He has presided over the projects of National Key R&D Programme, National Natural Science Foundation of China, Natural Science Foundation of Jiangsu Province, Key R&D Programme of Hainan Province, and Central Guided Local Funds. He has published 40 SCI papers and authorised 8 national invention patents. He has been awarded the Young Science and Technology Talents Supporting Project of China Association for Science and Technology, Outstanding Youth Science Fund Project of Natural Science Foundation of Jiangsu Province, excellent doctoral dissertation from Jiangsu provincial department of education, Young Science and Technology Talents Supporting Project of Jiangsu Association for Science and Technology, and serves as the special commissioner of science and technology talents of the National Food and Strategic Reserves Administration.



Rosana Colussi, professor at the Federal University of Pelotas, Brazil, with a period at Massey University, New Zealand, and a postdoctoral at the Federal University of Pelotas. Currently, she is an adjunct professor at the Federal University of Pelotas and coordinator of a Postgraduate course in Food Science. She has experience in Food Science and Technology, focusing on post-harvest operations, quality control, technological processes, bakery products, and starch modification. She has published more than 40 papers in reputed journals, 13 book chapters, and more than 100 papers presented at conferences. She is a reviewer for more than 30 renowned journals and has international research partnerships with 5 countries.



Yimin Wei, professor at the Institute of Food Science and Technology CAAS, deputy director of the State Food and Nutrition Consultant Committee, and a member of the 'National Outstanding Agricultural Talents'. He received his bachelor's degree in agronomy from the Northwest A&F University in 1982, and his Ph.D. in agronomy from University of Giessen in 1990. In 1991, he was awarded a post-doctoral certificate in agricultural project management in the University of Kassel. He has served as the professor and the Vice-President at the Northwest A&F University, and the director and deputy party secretary at the Institute of Food Science and Technology CAAS. Dr. Wei's research focuses on the grain chemistry and processing technology, development of industrialised technology and equipment for traditional flour products, and drying and energy-saving technology for flour products.



Katalin Badak-Kerti, associate professor and director of the Department of Grain and Industrial Plant Processing at the Hungarian University of Agriculture and Life Sciences. Her research interests range from the science of cereals to the potential for developing confectionery products and processes. She worked as a research technologist at a large confectionery firm after completing her PhD on Characterization of cocoa butter substitutes. After some time, the University extended an invitation to her to join as an assistant professor, and she has been employed there ever since. She oversees the scientific curriculum for the Food Engineering, BSc degree in the specialities of Bakery and Pasta Technologies and Confectionery and Edible Fat Production Technologies as a lecturer. She was a consultant of many BSc, MSc and PhD theses and took part in many research activities as a project leader.



Huijing Li, professor at Hebei Agricultural University, an expert in the post-production processing and food development of wheat in the modern agricultural industry technology system of Hebei Province, and a member of the Senior Expert Group on the Construction of Strong Gluten Wheat Industry Cluster in Hebei Province. In recent years, she has led and mainly participated in research on more than ten projects, including sub-tasks of the 13th Five Year Plan national key research and development projects, the National Natural Science Foundation Project, and provincial-level science and technology plan projects; obtained the first prize for scientific and technological progress in Hebei Province, the third prize for scientific and technological progress in Hebei Province, and the third prize for natural science in Hebei Province.



Ming Li, associate professor and key member of the Innovative Team for Grain Processing and Quality Control at the Institute of Agricultural Products Processing. Her research focuses on the theory of quality formation and modulation during cereal processing. Dr. Li has been awarded National Natural Science Foundation Youth Fund and one National Natural Science Foundation of China (General Program). She has also led three industrial research projects with a total funding of 1.2 million RMB. Dr. Li has published over 40 SCI papers and has supervised 6 doctoral and master students.



Changrui Xing, associate professor at the College of Food Science & Engineering in Nanjing University of Finance & Economics. Dr. Xing's research focuses on grain quality control and testing technology. He has presided more than 4 projects of National Natural Science Foundation of China and sub-projects of the National key research and development plan. He has awarded the Second Prize for Science & technology of the Ministry of Education, and participated in the formulation of national and industrial standards for 5 times.



Tingjing Zhang, associate professor at the college of Food Science and Technology in Henan University of Technology. Her research focus on the rheological property and its control technology of wheat dough during the noodles and steamed bread processing; Isolation, purification, and identification of wheat flour intrinsic lipids and their molecular mechanisms for regulating the quality of steamed bread and noodles; Quality improvement and anti-freezing mechanism of

frozen steamed bread dough; Extraction, purification, enzymatic characteristics and applications of biological enzymes from wheat flour. She has published more than 10 papers, including 8 TOP journals, applied for/authorised nearly 10 national invention patents and participated in 5 projects at provincial and ministerial levels.

Session 2: Whole Grain Foods and Human Health



Zhenyu Chen, Chair Professor at the college of Life Sciences in the Chinese University of Hong Kong, chairman of the Expert Committee on Food Safety of the Hong Kong Special Administrative Region, member of the National Expert Committee on Nutrition and Health, member of the National Expert Committee on Food Safety Risk Assessment. He obtained his BSc from Henan Normal University and his PhD degree in Food and Nutrition from the University of Massachusetts at Amherst, USA. Professor Chen has published more than 260 papers with a total citation of >19000 times and an H-index

of 76. He was the associate editor of Journal of Agricultural and Food Chemistry, and has served as the editorial board member of Journal of Functional Foods, Food & Function, Food Science and Human Wellness, Biomedical and Environmental Sciences, Acta Nutrimenta Sinica, and Recent Patents on Food, Nutrition & Agriculture, Food Science. He has received the Research Award in Agricultural and Food Chemistry from the American Chemical Society, the Fellowship Award from the Division of Agriculture and Food of the American Chemical Society, the Fellowship Award from the Royal Society of Chemistry, the Second Prize in Natural Science from the Ministry of Education twice, and the Outstanding Research Award from the Chinese University of Hong Kong.



Qingbin Guo, Professor at Tianjin University of Science & Technology. He received Ph.D. degree from University of Guelph in the spring of 2013. Since then, He had a three-year postdoctoral experience with the Department of Food Science, University of Guelph (Canada) and one-year Research Associate experience in the Department of Grain Science and Industry, Kansas State University (USA). His research interests mainly focus on the structure & function relationships of plant polysaccharides, dietary fiber and value-added application of agricultural by-products. Dr. Guo is the associate Editor-in-Chief of the *Bioactive Carbohydrates and Dietary Fibre*, and Editorial Board Member of *Food Hydrocolloids for health, Science and Technology of Food Industry*, *Food Research and Development*, and *Journal of Food Science and Biotechnology*. He had published over 100 peer-reviewed SCI papers in well-recognized journals as well as 7 book chapters and 1 book. The papers were cited more than 2,500 times, and the h-index was 29. He had applied 13 patents, of which 5 have been authorized. As a conference secretary and session chair, he organized 13th IHC, 1st IHS, and 3st IHS conference in Guelph, Canada and Tianjin, China, respectively. He had led 2 research projects supported by the National Natural Science Foundation of China, and 20 projects from the provincial projects.



Shengmin Sang, distinguished professor of Functional Foods and Human Health at North Carolina Agricultural and Technical State University/North Carolina Research Campus. He also serves as the Associate Editor of *Journal of Agricultural and Food Chemistry*, and the editorial board member of *Molecular Nutrition and Food Research*, *Journal of Functional Foods*. Dr. Sang's lab has interest to identify bioactive components from functional foods and herbal medicine and to further study their bioavailability, biotransformation, and preventive effects on gut health and metabolic diseases using in vitro and in vivo models, as well as human trials. He has published over 300 peer-reviewed SCI articles, conference abstracts, and book chapters. He has also received nine U.S. patents. Dr. Sang's research has been supported by research grants from NIH, USDA, NCBC, private foundations as well as private companies. He has received several professional awards, such as the Advancement of Application of Agricultural and Food Chemistry Award, the Fellow Award, and the Young Scientist Award of the Agricultural and Food Chemistry Division of the American Chemical Society, the Matthew Suffness Young Investigator Award of the American Society of Pharmacognosy, and the Research Article of the Year Award of the *Journal of Agricultural and Food Chemistry*.



Bin Zhang, Professor of Carbohydrate Nutrition at South China University of Technology (SCUT), China. Before joining SCUT in 2016, he was trained in food nutrition (PhD) at the University of Queensland, and worked as a postdoctoral research fellow at Purdue University and Hong Kong Polytechnic University. He was selected as National Young Talent Scholar, High-level Talent in Guangdong Province, Zhujiang Nova Star and Hong Kong Scholar. His current research directions are: 1. Carbohydrate chemistry, including the structural and functional properties of starch, human milk oligosaccharides, dietary fiber; 2. Carbohydrate nutrition, mainly involving the digestion models of starch in vitro and in vivo small intestine, the fermentation performance of human milk oligosaccharides and dietary fiber in the large intestine and their regulation of gut microbiota; 3. Maternal and infant microbial ecology, including evaluation and regulation of infant-microbial-ecology related health function, and the design of infant formula. He published more than 120 peer-reviewed papers with 5500+ citations (H index=46), including more than 60 SCI papers (all JCR Q1) as the first author (or corresponding author), including Chemical Engineering Journal, Molecular Nutrition & Food Research, ACS Applied Materials & Interfaces, Biomacromolecules. He currently serves on the editorial board of Carbohydrate Polymers, and the chair of the Carbohydrate Working Group of INFOGEST.



Yong Fang, has received his Bachelor of Engineering and Doctor Degree in Food Science and Engineering from Nanjing Agricultural University in 2005 and 2010, respectively. From Sep. 2008 to Sep. 2009, he studied in University of Cincinnati/North America Agilent Metalomics Research Center. At present, he is Director of Scientific Research Department, Nanjing University of Finance and Economics University, the Collaborative Innovation Center for Modern Grain Circulation and Safety (Jiangsu), and the Industrial College of Modern Grain Engineering, Nutrition and Health (Jiangsu). Regarding other social duties, he is the council member of the National Agricultural Science and Technology Innovation Alliance and Quality Inspection Branch of Chinese Cereals and Oils Association, the National Innovation Alliance for Functional Agriculture Science & Technology, the Technological Innovation Strategy in Rice Deep Processing Industry, and the staff scientist in rice storage and processing post of Jiangsu Modern Agricultural Industrial System. In aspects related to publications, he has published more than 250 academic papers (more than 84 SCI papers) and obtained 22 authorized national invention patents. He is also the co-editor in chief of “eFood”, the associated editor of “Food Frontiers”, and the (Young) editorial board member of “Food Science”. His research interests lie in the nutritional properties and functionalities of selenium, safety control technology and standardization for grain and oil, quality evaluation and high value utilization of grain. In recent years, he has been chairing the national and provincial-level projects including one National key Research and Development project (Approval Fund: 40 million yuan), five projects funded by the National Natural Science Foundation of China, two sub-projects of National Key Research and Development Program, special projects by Public Welfare Industry of Ministry of Agriculture and Rural Affairs, Major Special Projects of National Agricultural Product Quality and Safety Risk Assessment, along with two Grain Industry Standard Projects and two National Standard Material Development Projects. Moreover, he has received four provincial and ministerial awards, including the second prize of Ministry of Education Science and Technology Award as the

first recipient, and the first prize of Jiangsu Province Teaching Achievement Award as the second recipient. Besides, he has been selected for a number of national or provincial talent training projects such as Young Scholars of the Yangtse River Scholars Program of China, National Top Young-talent in the Grain Industry, Leaders of the Outstanding Teaching Team and Young Academic Leaders of the “Blue Project” in Jiangsu Province and “333” High-level Talent Project of Jiangsu Province.



Rikard Landberg, the head of Division of Food and Nutrition Science at Chalmers University of Technology, Sweden. He is a member of the Royal Swedish Academy of Engineering Science and of the National Committee for Nutrition and Food Science at the Royal Swedish Academy of Sciences. Landberg is the PI of several RCTs on the role of plant-based foods in appetite and body weight regulation and on cardiometabolic risk. Professor Landberg has authored ~205 papers, ~10 book chapters, delivered ~30 invited/keynote lectures. He has an H-index of 42 according to Scopus.



Min Wang, professor at College of Food Science and Engineering in Northwest A&F University, head of Department of Food Nutrition and Health, also serves as an expert of the nutrition and processing team of the Yan buckwheat industry system of the Ministry of Agriculture and Rural Affairs, a scientist of the processing post of the Shaanxi small grains industry system, vice-chairman of the China Functional Food Industry Alliance, a director of the Whole Grain Branch of the Chinese Society of Food Science and Technology, a vice-president of the Shaanxi Agricultural Economics Association, a director of the Shaanxi Physiological Science Association, and a vice-president of the Shaanxi Dietary and Nutritional Association. Her research involved in the functional components of the functional role and molecular mechanisms for buckwheat, barley, jujube and other specialty foods, the health effects of whole grain foods and the mechanism of action and related nutrition and health food research and development. She has presided and participated in more than 20 national, provincial and ministerial level and horizontal scientific research projects such as the National Research Institute Public Welfare Fund, the National Modern agricultural industrial technology system project, the Key R & D Plan, the national "863 Plan" project, the Shaanxi Natural Science Fund, and the Shaanxi Science and Technology Overall Innovation Project. She developed 9 key technologies for functional processing and comprehensive utilization of coarse grains, obtained 7 national invention patents, contributed to the compilation of 8 monographs related to coarse grains, played a role in formulating more than 10 national, industrial, and local standards. She has published over 120 relevant research papers in important food academic journals and cultivated more than 80 doctoral and master's degree students. The buckwheat series of new products that she developed have been successfully applied by nearly ten enterprises in Shaanxi. This development has greatly promoted the growth of several key leading enterprises involved in agricultural industrialization, and two famous trademarks as well as brand products from Shaanxi have been cultivated under her guidance. For these achievements, Professor Wang was awarded with the second prize for Science and Technology Progress by Shaanxi Province authorities.



András Koris, professor at the Institute of Food Science and Technology from the Department of Food Engineering in the Hungarian University of Agriculture and Life Sciences. His current research fields are the process development of membrane emulsification, micro-encapsulation and bioactive peptide production from plant and mammalian sourced proteins, as well the product development of healthy-oil loaded microcapsules and vegetable or dairy based foods with reduced protein allergenicity. As University professor Dr. Koris active in the teaching of the subject Unit Operation (BSc), Plant and Process Design (MSc), Advanced Processes in Food Engineering (MSc), Mass and Energy Transfer Processes (MSc), Process Measurement and Optimization (PhD).



Yong Wang, Ph.D., an associate professor in the Academy of National Food and Strategic Reserves Administration. He received his Ph.D. degree from College of Food Science & Nutritional Engineering, China Agricultural University, and also as a joint Ph.D. Student in Columbia University Medical Center. His research field is the grain nutrition and health, especially focus on the protective effects of phytochemicals against retinal damage, the effect of functional components in cereals on preventing chronic diseases (eg. obesity and diabetes), and impact of whole grains on the gut microbiota. He has got over 8 grants funded by the National Natural Science Foundation of China and the National Key Research and Development Program of China. He has published over 50 peer-reviewed papers at international journals and 5 patents. Dr. Wang is master supervisor of University of Shanghai for Science and Technology and Central South University of Forestry and Technology. He is the member of the board of Chinese Cereals and Oils Association and the board of Chinese Institute of Food Science and Technology. Dr. Wang is an editorial board member of Journal of Future Foods, Food Science and Human Wellness, and Science and Technology of Food Industry. He was selected into the first Young Elite Scientists of National Food and Strategic Reserves Administration. Also, he was chosen into the fifth Young Elite Scientists Sponsorship Program by the China Association for Science and Technology.



Liya Liu, researcher at the Institute of Food Science and Technology CAAS, master supervisor, the core team members of the food nutrition and functional food innovation team. Her research focuses on the fundamental understanding of the molecular structure and functional properties of biopolymers with a specific interest in food proteins and polysaccharides from plant resources. This fundamental knowledge has led to a systematic approach to developing new protein and polysaccharide applications in food areas. Her present research mainly includes: 1) interactions between protein and polysaccharides in the food system; 2) wholegrain food processing and health; 3) developing innovative knowledge and technologies relating to the quality and utilization of proteins derived from cereal and pulses for food, and functional ingredients applications.



Jie Liu, associate professor at Food Science and Health in Beijing technology and Business University. He served as Executive Deputy Director of the National Center of Technology Innovation for Grain Industry (Comprehensive Utilization of Edible by-products) and Deputy Director of China-Canada Joint Lab of Food Nutrition and Health (Beijing). Dr. Liu's research has interest to identify bioactive components from cereal and to further study their preventive effects on many metabolic diseases using in vitro and in vivo models. He has published over 60 peer-reviewed SCI articles (H index=27), 3 book chapters, and received 11 Chinese patents. Dr. Liu's research has been supported by research grants from NSFC, China's Ministry of Science and Technology and private companies. He has received several awards, such as Science and Technology Progress Award of Ministry of Education and 23rd Chinese patent award of excellence.

Session 3: Oil Contaminants and Safety Control



Xuebing Xu, Chief Scientist of Wilmar China/Yihai Kerry. Adjunct professors in a few universities. Former professor in agro-biotechnology science in Aarhus University, Denmark. Research interests: lipid technology, enzyme technology, food functionality, and food safety. Awards received: European Lipid Technology Award, AOCS Fellow, AOCS Stephen Chang Award, International Award for Rice Bran Oil Research, Life Time Achievement Award, CCOA Excellence Awards, etc.



Derya Kahveci Karıncaoğlu, assistant professor at a Food Engineering department in the Istanbul Technical University. She received the B.S. and M.S. degrees from the Department of Food Engineering in Istanbul Technical University, and the Ph.D. degree from the research team of Prof. Xuebing Xu in the Aarhus University. She transferred to her home university. Her research interests include food waste valorization, application of enzymatic processes for food production, and functional food development. She has published 21 papers, 4 monographs and 1 patent application.



Guoqin Liu, a professor and doctoral supervisor of South China University of Technology (SCUT). Her research field includes grain, oil and vegetable protein engineering, involving the new technology of edible oil processing, the key technology of functional oil preparation, and the detection, production mechanism and regulation of harmful substances in oil processing. She have undertook and participated more than 30 National and Provincial projects, including National key Research and Development plan projects; National High Technology Research and Development Program (863 Program); Key projects of the National Natural Science Foundation; Public welfare industry



(Agriculture) research projects, Guangdong Province key research and development projects; More than 260 papers and 15 national invention patents have been published, including more than 100 papers indexed by SCI, and published 5 professional works. She is also the Executive Director and Deputy Secretary China Grain and Oil Society Branch of oils and fats; Vice President of the Chinese Branch of the American Association of Oil and fat Chemists.



Fuguo Xing, researcher and doctoral supervisor of the Institute of Agricultural Products Processing, Chinese Academy of Agricultural Sciences (CAAS), leading talent of Class C Agricultural Talent of CAAS, chief scientist of "Agricultural Products Biotoxins and Allergens Prevention and Control Innovation Team", engaged in the research of agricultural products biotoxins and allergens prevention and control. In the past 5 years, he has presided over 1 project of National Key Research and Development Program, 3 projects of National Natural Science Foundation of China (NSFC), 2 projects of Ministry of Agriculture (MOA)

for the formulation and revision of industrial standards, 1 project of Public Welfare Industry (Agricultural) Scientific Research Special Project, 1 sub-project of the National "973" Program and 2 projects of Beijing Municipal Natural Science Foundation, and he has published more than 110 papers, edited or participated in the editing of 4 books and was authorized to obtain 33 national invention patents, and has been appointed as a member of editorial boards of Toxins, Frontiers in Microbiology, Frontiers in Nutrition, and Biotech Bulletin.



Zong Meng, professor and doctoral supervisor of Food College in Jiangnan University. He has been selected as 'Young Top Talent for National High-level Talent Special Support Program' 'Jiangsu Distinguished Professor' 'National Outstanding Scientific and Technical Worker in Cereals and Oils' 'Excellent Youth Scholars of Ministry of Education of China for Qinglan Project', Distinguished Professor at Jiangnan University and Young Scholar of Jiangnan University. He is a member of Chinese Cereals and Oils Association (CCOA), and a editorial member of the Chinese Journal 'China Oils and Fat'. His research focuses on the structure-function basis of edible

fats, healthy fat product development and food application. He has presided over more than 10 related projects including 4 National Natural Science Foundation of China, and has been honored with the Second Prize of the National Science and Technology Progress (Rank 2, 2020), the First Prize of the Scientific and Technological Progress of the China Light Industry Federation (Rank 2, 2019), and the Second Prize of the Scientific and Technological Progress of the Ministry of Education (Rank 4, 2019; Row 3, 2014), the First Prize of Scientific and Technological Progress of China Society of Cereals and Oils (Rank 2, 2014), the 'Youth Science and Technology Award' of China Society of Cereals and Oils (Rank 1, 2022) and other national, provincial and ministerial awards. He has published 84 papers including 56 SCI papers, applied for 37 national patents and 3 international patents, and has formulated a national standard for 'Shortening'. He is the deputy chief editor of the monograph 'Special Oil and Fats for Food Industry'.



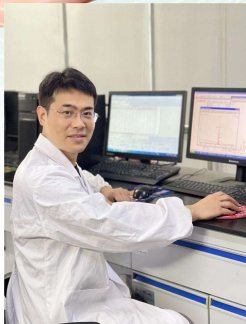
Ram Chandra Reddy Jala, M.Sc. in Organic Chemistry from the University of Osmania and Ph.D. in Organic Chemistry and Oleoresin Science from the University of Osmania and the Indian Institute of Chemical Technology. He has carried out his Postdoctoral Research [2009-2011] at Aarhus University, Denmark and Wilmar Global R & D Centre, Shanghai, China. He joined CSIR-IICT as a Scientist in 2011, Currently he is working as a Principal Scientist in Dept. of Oils, Lipid

Science & Technology, CSIR-IICT, Hyderabad, India. His research interests covered various aspects such as enzymatic and chemical modification of lipids, lipid derivatives as excipients, lecithin modification and processing for possible nutraceutical and industrial applications, biodiesel preparation, screening of lesser/unknown tree-borne oilseeds for edible and non-edible applications, food grade lipid based emulsifiers, synthesis of bioactive lipids such as heterocyclic-FA hybrids, phospholipids, glycolipids/glycolipid mimics for a wide range of biological applications. Further, he worked on food safety aspects of oils and fats through projects related to pesticide, metal contaminant, 3-mcpd detection in oils and fats. He published over 60 Publications in reputed national and international journals.



Yulan Liu, professor at the College of Food Science and Technology in Henan University of Technology, and she is the member of the Chinese Society of Cereals and Oils, deputy secretary-general of the Oils and Fats Branch, vice president of the Peanut Food Branch, member of the National Cereals and Standards Committee, vice chairman of the Oils and Fats Sub-Technical Committee, deputy chairman of the Oils and Fats Technical Committee of the Chinese Society of Cereals and Oils Group Standard,

and editorial board member of the Chinese Journal of Cereals and Oils and Chinese Oils and Fats Journals. She has presided more than 10 scientific research projects at national and provincial levels; has been honored with 1 grand prize, 7 first prizes, 7 second prizes, 7 third prizes and 7 first prizes for scientific and technological achievements at the provincial and ministerial levels; has presided more than 50 formulations of national and industrial standards and group standards. She has published 16 books and teaching materials, more than 100 publishes including more than 30 SCI/EI papers, 5 national invention patents. She has undertaken more than 50 domestic large-scale oil engineering projects, process design, new technology promotion and application projects, and more than 20 horizontal scientific research co-operation projects with domestic famous oil enterprises. She was honored with the Sixth National Outstanding Science and Technology Worker, the Second and Third National Outstanding Science and Technology Worker in Cereals and Oils, the Second National Most Beautiful Science and Technology Worker in Cereals and Oils, the First Hundred Woman Science and Technology Leaders of Henan Province, the 38 Red Flag Pioneer of Henan Province, the Outstanding Teacher of the Education System of Henan Province, the Teacher Virtue Advanced Individual of Henan Province, the Outstanding Allies of the Democratic League of Henan Province, the Outstanding Teacher of Zhengzhou Municipality, the Outstanding Individual of Zhengzhou Municipality for Social Practices, the Advanced Science and Technology Worker of Henan Polytechnic University, the Outstanding Graduate Student Mentor and the Excellent Teacher.



Gangcheng Wu, associated professor and master supervisor at Jiangnan University, and his main research area includes frying oil, the nutrition and processing of fat and oil. He was supported by four provincial and ministerial projects including the National Natural Science Foundation (Youth) and the National 14th Five-Year Plan key research and development sub-projects. He has published more than 80 SCI papers, including more than 50 first or corresponding publications, and applied for 15 domestic invention patents and 1 international patent as the first inventor, of which 5 were authorized. The research won the first prize of the Ningxia Autonomous Region Science and Technology Progress Award in 2022 (ranked second), and he was selected as the "World's Top 2% Scientists" in the field of food science in 2022.



Pan Gao, lecturer and master supervisor at the college of Food Science and Engineering in Wuhan Polytechnic University, also a member of the oil & fat branch of Chinese Cereals and Oils Association (CCOA), and a editorial board member of 'China Oils and Fats'. Her research focuses on the investigations of oil & fat. She is familiar with the technological process of fats and proteins processing and deep processing. She has presided over 2 national projects and participated in 2 provincial and ministerial research projects; won 2 provincial and ministerial awards; formulated/revised 5 industry standards; authorized 3 invention patents; published more than 50 academic papers, including 22 SCI/EI papers; and participated in the editing of 3 books.

Session 4: Mycotoxin Contamination in Grain & Oil and Prevention & Control throughout Entire Industry Chain



Zhiyuan Chen is a Professor in the Department of Plant Pathology and Crop Physiology, Louisiana State University Agricultural Center. He received his B. S and M. S degrees from Peking University, P. R. China in 1988 and 1991, respectively. He received his Ph D degree from Department of Plant Biology, Louisiana State University in late 1996. After graduation, he started working on reducing aflatoxin contamination in corn through identifying host resistance related proteins and genes using proteomics and through RNA interference (RNAi) at Southern Regional Research Center, USDA-ARS in New Orleans as a post-doctorate before taking the faculty position at LSU Agricultural Center. His current research interests focus on reducing aflatoxin contamination in transgenic corn lines through an RNAi based Host Induced Gene Silencing (HIGS) and on developing aflatoxin resistant elite inbred corn lines through breeding. He has published over 80 peer-reviewed journal articles and book chapters. He has served or been serving as guest editors, or members of editorial boards for several journals, chair and vice chair of the American Phytopathological Society (APS) Host Resistance and Mycotoxicology subcommittees. He has secured over \$4.6 million of federal, state, and industry funding to support his research programs. He also served as a member on several USDA-NIFA, USDA-SBRI, and NSF grant panels.



Lingrang Kong, Professor of National Key Lab of Wheat Improvement, Shandong Agricultural University. He obtained his Ph.D. degree at Chinese Academy of Agricultural Sciences with Prof. Yuchen Dong. After that, he worked as a research geneticist at Purdue University in the USA from 2000 to 2007. His research interests are focused on map-based cloning and characterization of the resistance genes to scab, rust and powdery mildew in wheat. He has developed national and international research on several areas including wheat stress resistance gene mining, germplasm innovation and new variety breeding.



Dajin Yang, Researcher, the Deputy chief expert for food safety risk monitoring at CFSA. Director of the division I, department of risk surveillance, PhD, professor, and Master's Supervisor. Since 1988, he has been engaged in food physicochemical analysis technology and national food safety risk monitoring at CFSA and its predecessor. The national food pollutant and harmful factor surveillance system which he established has become an important fundamental source of information in the field of food safety in China. The accumulated 32 million monitoring data has become an important resource for conducting food safety risk assessment, formulating and revising standards, and identifying food safety risk hidden dangers. In the past decade, he has won 4 second prizes and 5 third prizes of provincial and ministerial level scientific and technological progress awards, 7 monographs by the chief editor, 3 works by the deputy chief editor and co-editor, and 183 published papers, including 36 SCI paper and 20 national standards.



Jianhong Xu, Researcher and Doctoral Supervisor, the director of Key Laboratory of the Ministry of Agriculture and Rural Affairs, deputy director of the Institute of Food Safety and Nutrition, Jiangsu Academy of Agricultural Sciences, Head of the Grain and Oil Crops Safety and Nutrition Team. She has long been engaged in the monitoring, risk assessment and integrated management of Fusarium mycotoxins in cereals. she has presided over 30 provincial and ministerial-level projects, published more than 100 papers, authorized 21 national invention patents, won 5 provincial and ministerial science and technology awards, including 2 First Prize in Science and Technology of Jiangsu Province.



Xiaohu Luo , professor in College of Food and Pharmaceutical Sciences, Ningbo University, Doctoral Supervisor , young top-notch talent in the national food industry, director of Chinese Cereals and Oils Association. He mainly engaged in theoretical and applied research on food quality and safety, high-quality grain storage, and deep grain processing. He has hosted over 20 scientific research projects, including National Natural Science Foundation of China (NSFC) program 、 general program, Key Special Projects and Sub Projects of "the 13th Five-Year" National Key R&D Plan, Agricultural Technology Experimental Demonstration (Agricultural Product Processing) Project of the Ministry of Agriculture and Rural Affairs, national, ministry-level and provincial projects like the Key Project of Zhejiang Natural Science Foundation. He has published over 100 papers (more than 60 SCI papers) on domestic and foreign important academic journals such as *Food Control*, *Food Hydrocolloids*, *Food Chemistry*, *Food Science*, *Journal of the Chinese Cereals and Oils Association*, which are quoted for over 1,300 times and an H index over 20. He gave academic presentations at the 2014 1st International Symposium on Mycotoxins, the 2016 1st China Symposium on Mycotoxins, the 2018 2nd China Symposium on Mycotoxins and the 2022 2nd International Symposium of Grain Storage, Handling and Security.



Xiulan Sun is a professor and deputy dean in the School of Food Science at Jiangnan University. She has been funded by the National Outstanding Youth Science Fund Project of National Natural Science Foundation of China. She is a member of the Professional Committee of the Chinese Society for Microbial Toxins, and a first-class scientist of the National Quality and Safety Risk Assessment of Grain and Oil Products. Her research interests include the establishment of efficient analytical methods, risk assessments, and health interventions of contaminants such as pathogenic microorganisms and mycotoxins during food processing.

Focused on the crucial events such as the changes of toxic effects, specific biological proteins, metabolic biomarkers, her lab has established a technical system for active control and exposure intervention from the source of toxigenic bacteria to known biotoxins. Her research achievements have won the first prize in Science and Technology of Jiangsu Province and the first prize in Technical Invention of the Scientific Research Outstanding Achievement Award of the MOE of China.



Shujin Wang, Associate Professor in Institute of Life Sciences , Chongqing Medical University , associate professor ; Graduated from Maastricht University and Wageningen University & Research (Human/Animal) , Netherlands. Research interests: i) Lipid Metabolism of Metabolic Disease and Intestinal Immunity ; ii) Metabolism & Toxicology and Regulation of Mycotoxins. Relevant research papers published in *Microbiome*, *Mol Metab*,

Appl Microbiol Biotechnol, etc. After returning home in 2021, Responsible for 5 national/provincial scientific research projects.



Qiugang Ma, Ph.D, Professor and doctoral supervisor of China Agricultural University(CAU), Position Researcher in Modern Agro-industry Technology Research System of China.He was selected in the New Century Talents of Education Ministry of China. He is serving as Director of Society of Animal Nutrition in Chinese Association of Animal and Veterinary medicine. He is also serving as the editorial board member of *Toxins*, *Journal of Animal Physiology and Animal Nutrition*, and *International Journal of Molecular Sciences*. The major research interest includes poultry nutrition, feed safety, and mycotoxins biodegradation. He earned 1 national prize, 3 ministerial prizes and 5 provincial prizes for his academic achievements in relevant fields. He obtained 29 authorized invention patents, published 2 monographs as the chief editor and 3 as the deputy chief editor, and published 103 peer-review papers in international journals.



Yanli Xie, Female, Professor/Doctor, Doctoral Supervisor, Distinguished Professor of Henan Province, Director of Henan Key Laboratory of Grain, Oil and Food Safety Testing and Control, leader of Henan University Science and Technology Innovation team, visiting scholar of the State University of New Jersey, USA. Director of Food Branch of China Association of Grain and Oil, Director of Nutrition Branch, member of American Chemical Society (ACS). Her main research direction is food safety and nutrition, and she has presided over two National Natural Science Foundation projects, Henan Province key research and development projects, Henan Province University Science and Technology innovation Team in 2020, Zhengzhou City major science and technology innovation projects in 2020, Key Science and Technology Research Projects in Henan Province and More than 10 items in total. She had participated in two national key research and development projects in the 13th Five-Year Plan. She has published more than 150 academic papers as the first author or corresponding author, including more than 50 SCI papers, and obtained 8 national invention patents. Chief editor and editor of 5 textbooks; She won the second prize of Science and Technology Achievement Award of Henan Provincial Department of Education and the second prize of Science and Technology Award of China Institute of Grain and Oil.



Changpo Sun, Researcher and Doctoral Supervisor, chief engineer of Standards and Quality Center of National Food and Strategic Reserves Administration. He has been dedicated to research and management in the field of grain and oil quality & safety control for decades. He has published over 78 peer-reviewed journal articles, such as *Microbiome*, *Applied Catalysis B: Environment, Food Chemistry*. Some papers are highly cited papers by ESI, with a total of over 900 citations. He applied 27 patents applied and 18 authorizations were granted. 3 standards have been formulated and revised. 5 standard samples of fungal toxins were prepared. He awarded the “Youth Scientists Research Prize” in 14th ICC Cereal and Bread Congress and Forum on Fats & Oils.



Session 5: Green Intelligent Prevention and Control of Post-Production

Pests in Grain and Industrial Development



Christos Athanassiou is a Full Professor of Entomology at the University of Thessaly, Greece, since 2010. After receiving his Ph.D. in 1999, he has worked in different research institutes in US and Europe, while between 2007 and 2010, he served as a Research Entomologist at the United States Department of Agriculture (USDA-ARS), Center for Grain and Animal Health Research, in Manhattan KS, USA. His research focuses on insect biology and detection, and implementation strategies of chemical and non-chemical control in pest management programs for field, stored-product protection, forest pests, but also on edible insects.



Dianxuan Wang, Ph.D, Professor, Doctoral Supervisor in Henan university of Technology, Zhengzhou, Henan, China, Head of National Grain Industry (Storage Insect Pest Control) Technology Innovation Center. His research interests are focused on stored product insect and pest management. He has been working on this field for near 41 years. He is a well-known expert in grain storage industry and pest control. He has presided and accomplished many five-year plans of China Key Research programs and international projects.



Jiangtao Li, a postdoctoral researcher at the School of Artificial Intelligence, Beijing University of Posts and Telecommunications. She graduated from Beijing University of Posts and Telecommunications in 2023. Her research focus on pattern recognition and computer vision, specifically conducting in-depth research on the application of artificial intelligence technology in the intelligent monitoring of stored-grain pests. She has published 11 papers, including 4 SCI papers as the first author, and participated as a principal researcher in several research projects in the grain storage industry.



Dandan Li is a senior engineer, senior grain and oil quality inspector, and committee member of the Academic Committee at Chengdu Storage Research Institute Co., Ltd. She obtained the BE degree in from Huazhong Agricultural University and the ME degree in food science from Nanjing Agricultural University. Her research interests are grain pest investigation and identification, specimen collection and preparation, pest monitoring and early warning, and pest control. She has published twenty academic papers and obtained eight patents and eight software copyrights.



Haiying Yang, Doctor of Engineering in Control Science and Engineering, School of Automation, Beijing University of Posts and Telecommunications. Her research interests include artificial intelligence, computer vision, and machine learning. She has published several papers in national and international journals. She is currently working on auto-identification of stored grain pests and image acquisition.



Fuji Jian is a professional engineer and a professor in the Department of Biosystems Engineering at the University of Manitoba. Dr. Jian received his MSc at Henan University of Technology (ZhengZhou Grain College), China in 1992; Master of Engineer at University of Greenwich, UK in 1996; and PhD at the University of Manitoba, Canada in 2003. Excellence of his Ph.D. studies was awarded as “Governor General’s Gold Medal for outstanding graduate studies academic achievement in Canada” and the “CSAE/SCGR 2004 Ph.D. Thesis Award”. After working for a grain management company (OPI System, Calgary, Canada) for 5 years, he returned to academia in 2010. He is the recipient of the prestigious 2019 John Clark Award of CSBE/SCGAB, and the Merit awards in the category of research, scholarly work and creative activities, University of Manitoba, 2020. He is the two-time winner of John Ogilvie Research Innervation Award, CSBE/SCGAB. Fuji’s research interests are in the area of post-harvest grain quality, stored-product protection, sensor development, and stored product insect control with the sole purpose to enhance food safety and security. He is the leading authors in 76 of 123 referred journal papers, two book chapters, two books, and authorized and co-authored more than 50 conference papers. He is the associate editor of the Biosystems Engineering, and editor board member of the Journal of Stored Products Research and Biosystems Engineering.



Erhu Chen, male, associate professor at Nanjing University of Finance and Economics, Mainly engaged in research on grain and oil storage, comprehensive management of stored grain pests, etc. Undertaking or participating in 5 research projects, including national key research and development plan projects and the National Natural Science Foundation of China (NSFC). Published over 20 papers in high-level domestic and international journals, such as Pest Management Science, Pesticide Biochemistry and Physiology, and Chinese Agricultural Science.



Chao Guo, Male, born in March 1982, senior engineer in Grain Storage. He is Deputy Director of Laboratory of Grain Storage and Pest Control and Secretary of the Technical Committee of Guangdong Institute for Cereal Science Research. In 2015, he was Ranked as new star of Science and Technology of Guangzhou, highly skilled talent of Grain and material reserve industry in Guangdong Province in 2021 and was selected as Skill Master of Grain and material reserve in China in 2023.



Zhuang Zhang currently serves as the Vice General Manager and Chief Technical Expert of Inspur Digital Grain Storage Technology Co., Ltd. He is responsible for overseeing product research and development. He is in charge of developing the Inspur Digital Grain Storage series of products, including the Smart Grain Depot, Grain Monitoring Cloud, and Grain Enterprise Cloud. He has served as the research and development leader for several national ministries, central enterprises, and provincial-level major projects. He has also participated in the revision of industry standards such as the "Technical Specification for Grain Data Interconnection" and has been involved in three provincial-level and above scientific research projects. He has obtained more than 10 patents for inventions.

Session 6: Grain Quality and Related Standard



Marc PROVOT, 1981-Agricultural engineer Institut Supérieur Agricole de Beauvais (ISAB); 1982-Postgraduate diploma in Ecology of continental water Université Claude Bernard-Lyon 1-Animal Biology Department Professional. His work experience includes: 1979-Trainee laboratory assistant; Moulins de Lozanne (69380)-Replacement of laboratory assistant during summer vacation period; 1983-Agricultural sales technician; VOR S.A. at L'Union (31240)-Manufacture and marketing of sewerage equipment; August 1984 to August 2000-Managing director Laboratory LABOVAL at Bourg les Valence (26500)-Analytical laboratory for agricultural products and food products, specialising in flours, cereals and oilseed. Since September 2000-Laboratory manager Laboratory LABORAGRO at La Grande Paroisse (77130)-Analytical laboratory for grains (cereals, oilseeds, pulses)



Binxiao Fu is a research scientist and the Program Manager for Bread Wheat and Durum Research at the Grain Research Laboratory of the Canadian Grain Commission (CGC). The overall goal of his program is to provide scientific support for the Canadian bread wheat and durum quality assurance system. Before joining CGC, he was head of Noodle Technology and Asian Products at the Canadian International Grains Institute. Dr. Fu is an adjunct professor at Food and Human Nutritional Sciences. He currently co-supervises two PhD students.



Yan Zhang, Ph.D, Associate Research Fellow, Division Director of the Standards and Quality Center of National Food and Strategic Reserves Administration. Concurrently serves as the committee manager of ISO/TC 34/SC 4 Cereals and Pulses, Member of Food Product Committee of 2nd Food Safety National Standards Review Committee, Member of 9th Council of China Cereals and Oils Association, Member of 4th Editorial Board of Science and Technology of Cereals, Oils and Foods. Mainly engages in technical management of international standardization for grains.



Xiaoliang Duan is a Ph.D. in Crop Genetics and Breeding, Associate Researcher, currently serving as the Deputy Director (Fully lead the work) of the Institute of Grain Quality and Nutrition at the Academy of National Food and Strategic Reserves Administration. He is a member of the Agricultural Science and Technology Professional Committee of the 6th China Youth Science and Technology Workers Association. He mainly engages in the construction of grain quality and nutritional resource databases, grain processing and quality evaluation, and research on grain and oil standard systems. He has undertaken 6 National Key R&D Program and special funding projects from the Ministry of Finance, formulated and revised over 20 National/Industry standards, and published over 30 papers.



Kawano Motonobu graduated from Kyoto University in Japan in 1990 and received a doctorate in agriculture. In the same year, He entered Satake Corporation, engaged in research and development of rice processing technology. Currently, He is the head of Innovation Research Office of Advance Technology Division, and the deputy representative of China Operations of Satake Corporation. He also is a councilor of the Japanese Society of Agricultural Machinery and Food Engineers, and a part time lecturer at Faculty of Agriculture, Kobe University of Japan.



Wenxing Ding was Graduated from the Academy of Mathematics and System Science, Chinese Academy of Sciences in 2005, and his research subject was sampling survey and quality management. Now, he is mainly engaged in the research on application and standardization of statistical methods related to the quality control in enterprises and laboratories. As the chairman of ISO/TC69/SC7 (Application of statistical and related techniques in the implementation of Six Sigma), He has developed and published 2 international standards Since 2007. More than 50 China national standards have been developed by him as project leader or participator. He won the first prize of the Technology Innovation Awards for AQSIQ in 2013, and he has been won second prizes for two times and third prize for one time on the Awards of Innovation and Contribution for Chinese standards.



Rui Liu is now an associate professor of Institute of Food and Nutrition Development, Ministry of Agriculture and Rural Affairs, China, Wheat Chief Analyst of Agricultural Products Market analysis and Early Warning Team, Ministry of Agriculture and Rural Affairs, China. He is also the director of Cereal Industrial Technology Academy, Jinshahe Flour and Noodle Group (China), secretary-general of Green Agriculture and Food Nutrition Professional Committee, China Green Food Association, and secretary-general of Chinese Food Industrialization Committee, World Federation Chinese Catering Industry.



Junlan Zhao, Application Engineer of KPM Analytics. She graduated and obtained Master degree of engineering from College of Food Science and Engineering, Henan University of Technology, China in 2014. After graduation, she has been engaged in the research of grain quality inspection in KPM Analysis. She has accumulated a lot of experience in the experimental purpose, idea design, test standards, test process, data analysis, result report, and finished food product verification in the grain industry. She has been to KPM French factory for many times to study and make academic exchange. She has been

maintaining close contact and communication with the relevant industry elites in the fields of wheat breeding, storage, flour, food processing and other aspects, helped many top grain industry users to find and solve the problems of grain quality rheology, and won the praise and recognition of many users

Session 7: Gluten-free Foods and Allergen Control



Cristina M Rosell is Head of Department of Food and Human Nutritional Sciences in the University of Manitoba and Adjunct Professor in the Institute of Agrochemistry and Food Technology (IATA) that belongs to the Spanish Council for Scientific Research (CSIC). She was appointed Vicedirector (2011-2015) and Director of IATA (2015-2019), leading one of the top 5 institutes dedicated to food research and innovation in Spain. She is member of the

Advisory Board of World Sustainable Urban Food Centre of València (CEMAS). She has been involved in numerous National (Spanish Ministry of Science and Technology), European and International research projects related to cereals, grains and baked goods. She has been President of Spanish Association of Cereal Science and Technology (AETC) (2011-2019), member on the board of Spanish Foundation for the Celiac Disease (2008-2015), Spanish representative in the International Standardization Organization (ISO) and European Standardization Committee (CEN) for Cereals and derivatives (2008-2022). She has more than three hundred international peer reviewed scientific publications and book chapters on the cereals topic. Main research topics include: to enhance the marketability and healthfulness of cereals and grains commodities and processed products to meet consumer and producer demands, biochemistry, rheology, quality and nutritional attributes, and consumer preferences.



Shuo Wang is a Distinguished Professor and Doctoral Supervisor of Nankai University. He is an academician of the International Academy of Food Sciences, a recipient of the National Outstanding Youth Foundation, a recipient of the National Outstanding Youth Foundation, a recipient of Changjiang Scholars Program. He is a member of the "New Century Outstanding Talents Support Plan" of the Ministry of Education and Millions of Talent Projects National candidate who enjoys the state council special government allowance. He is an editorial board member of Journal of Agricultural and Food Chemistry, LWT-Food Science and Technology and Food Science. He has published more than 550 papers, with more than 15,000 total cites (H index: 37). He has applied 175 patents and compiled 9 books.



Wentong Xue is a professor and doctoral supervisor of the College of Food Science and Nutrition Engineering, China Agricultural University. He is an expert of the Expert Committee on Agricultural Products Processing and the Committee of Processing Industry Standardization of Agriculture and Rural Affairs of the People's Republic of China. To date, he has hosted or participated in 6 national key research and Development Program projects such as "Research on risk assessment technology of food allergy labeling", 6 projects of National Natural Science Foundation of China, and 23 other provincial and ministerial research projects. He has published more than 260 papers in academic journals and has been authorized 16 national invention patents, compiled 14 works, and won 8 science and technology awards at the provincial and ministerial level.



Taihua Mu, Second-level researcher, PhD supervisor. Mainly engaged in the research and application of emerging processing and comprehensive utilization technologies of root and tuber crops. Currently serving as Senior Chief Scientist of Root and Tuber Crops Food Science and Technology Innovation Team of Chinese Academy of Agricultural Sciences, Vice President of China Starch Industry Association, President of Sweet Potato Starch Branch of China Starch Industry Association, Vice President of Green Manufacturing Branch of China Starch Industry Association, and Chairman of the Potato Standards Committee of Inner

Mongolia, etc.



Jinglv Sun, Deputy Director/Professor, Chief Physician, and PhD Supervisor of the Department of Allergy, Peking Union Medical College Hospital, Chinese Academy of Medical Sciences. He has long been engaged in clinical and basic research of allergic diseases, especially dust mite allergy, pollen allergy, food allergy, and other severe allergic reactions. He is also a member of the Committee on Environment and Health Standards of the National Health Commission and a member of the Chinese Research Hospital Association. He has presided over and completed a number of general projects funded by the Beijing Natural Science Foundation and the National Natural Science Foundation,

obtained 2 authorized national invention patents, published more than 50 international scientific articles and more than 40 articles in Chinese core journals. He has also won the second prize of the Beijing Science and Technology Progress Award and other awards.



Zhenxing Li, Associate Dean/Professor, School of Food Science and Engineering, Ocean University of China. Mainly interesting fields are food safety and quality control. Especially carried out research and industrial application related to identification, detection, and targeted control of food allergens. He presided over 6 National Natural Science Foundation of China Projects, published more than 100 SCI papers, authorized more than 10 patents, 2 scientific research awards, and was selected as Shennong Young Talents of the Ministry of Agriculture and

Rural Affairs, Mount Taishan Scholar Distinguished Expert of Shandong Province, etc.



Roland Ernest Poms, full professor at the IU International University of Applied Sciences <https://www.iu.de/en/>, the largest online University in Europe, based in Germany. As a food safety expert, he is part of the Nutrition and Food Science, where he teaches Food Technology, Quality Management, Novel Foods and Hygiene and Toxicology. Dr. Poms is part of various research projects and working groups in international organizations. Formerly he was Secretary General of ICC and MoniQA.



Zhaofeng Li has been engaged in starch biotechnology research for a long time. He has received the National Natural Science Foundation Excellent Youth Fund and has been selected as a Jiangsu Distinguished Professor. He also serves as the Vice Chairman of the Youth Work Committee of the Chinese Cereals and Oils Association, the Secretary-General of the Corn Deep Processing Branch of the Chinese Cereals and Oils Association, and the Vice President of the Jiangsu Cereals and Oils Association. In the past five years, he has presided over 10 scientific research projects as the project leader, including the National Key R&D Program of China for the 14th Five-Year Plan, and the National Natural Science Foundation. He has published 65 SCI papers. He has been authorized 26 national invention patents of China and 5 international invention patents. His research achievements have won 6 scientific and technological awards, including the second prize of National Technological Invention Award.



Linglin Fu is a professor and doctoral supervisor in the School of Food Science and Biological engineering, Zhejiang Gongshang University. She is a senior visiting scholar at the University of Cambridge and is awarded by Young scholars under Yangtze River Scholar Programs by the Ministry of Education of the People's Republic of China. Up to now, she has presided over 17 national or provincial projects, compiled 6 works, and has been authorized 44 national invention patents. She has also formulated or revised 12 national standards and published more than 120 academic papers, with over 3200 total cites. In addition, she has won the 18th Higher Education Youth Science Award of the Fok Ying Tung Foundation, the first Zhejiang Youth Science and Technology Talent Award, Youth May Fourth Medal of Zhejiang Province, and the title of National "Women Making Achievements" Pacesetter by the All-China Women's Federation.



Huilian Che, Professor and Doctoral Supervisor, School of Food Science and Nutritional Engineering, China Agricultural University (CAU), Director of Special Foods Research Centre, CAU, Secretary General of the National Expert Group on School Food Safety and Nutritional Health of the Ministry of Education (MOE), and Deputy Director of Agricultural Products Quality Supervision, Inspection and Testing Centre of the Ministry of Agriculture (Beijing), has been committed to research in the field of food allergy for a long time. "He

has long been devoted to research in the field of food allergy and has been undertaking key special projects of the Ministry of Science and Technology on food allergy since the 11th Five-Year Plan, and has achieved a series of advanced scientific research results.



Feng Wang, a researcher fellow and doctoral supervisor of College of Biochemical Engineering, Beijing Union University, has served as deputy director of the National Agricultural Product Processing Technology Research and Development Center, Deputy director and director of grain and oil Processing Research Office. He has been engaged in research on food processing and quality safety, process control theory and technology, comprehensive utilization technology of processing by-products, extraction and preparation technology of functional ingredients, creation of new products by fermentation and safety control of anti-nutrition factors during processing. He has presided over more than 30 provincial and ministerial projects, published more than 30 academic papers, and has been authorized more than 20 patents and 2 software copyrights, and has formulated 23 standards, compiled 9 books, and won 1 provincial and ministerial first prize and 3 second prizes.



Fangyu Long, associate professor and doctoral supervisor of College of Food Science and Engineering, Northwest Agriculture & Forestry University. She is an expert on popular science in China of the China Association for Science and Technology, a senior inspector of the National Organic Food Certification, a member of the International Food Nutrition and Safety Association, and a director of the non-thermal Processing Technology Branch of the China Society of Food Science and Technology. She is also associate editor of Food Frontiers and guest editor of Foods, Frontiers in Nutrition. She has

presided over more than 20 projects such as the National Natural Science Foundation, published more than 30 articles, and has been authorized 3 patents.

Session 8: Processing and Health of Edible Vegetable Oil



Thomas Brenna is a professor at Department of Pediatrics, University of Texas at Austin. Brenna's research couples nutrition and chemistry in a broadly interdisciplinary program. His research group is concerned with three areas: requirements for polyunsaturated fatty acids in the perinatal period; development of advanced analytical chemical instrumentation, particularly mass spectrometry, for biomedical applications; and development of high-precision isotope ratio mass spectrometry for anti-doping applications. Brenna has served on numerous national and international advisory panels on human nutrition. He was a member of the 2015 Dietary Guidelines Advisory Committee appointed by the U.S. secretaries of Health and Human Services and of Agriculture. He is currently past president of the International Society for the Study of Fatty Acids and Lipids, a board member of Seafood Nutrition Partnership and on the scientific advisory board for the Institute for Food, Brain and Behavior. Additionally, he is the deputy editor of the British Journal of Nutrition and on the editorial board for Rapid Communications in Mass Spectrometry. Brenna is the fourth person to have received both the Osborne and Mendel Award (2017) for outstanding basic research and the Robert Herman Memorial Award (2013) for important contributions to clinical nutrition research from the American Society for Nutrition.



Xingguo Wang mainly focuses on the development of processing of vegetable oil-based products and quality control of vegetable oil-based products. He is an internationally recognized expert on fat and oil refining and modification. Now he also focuses his research on the human milk fat and its substitute, deep-fat frying and nutritional evaluation of edible oils. He has received 25 research projects, mainly including the National Key Technology R&D Program in the 11th Five Year Plan of China, the National High Technology Research and Development Program (863 Program) of China, the National Natural Science Foundation of China, and the Key Grant Project of Chinese Ministry of Education. He is the director of Strategic Alliance of Edible Vegetable Oil Industry Technology Innovation, standing director of Chinese Cereals and Oils Association (CCOA), vice-standing president of Oils Commission and vice-president of Nutrition Sub-association in CCOA, member of China Standardization Committee, deputy director of Oil and Oil Seed Subcommittee in National Food Standardization Technical Committee.



Martin J.T. Reaney is a distinguished professor at the College of Agriculture and Bioresources at the University of Saskatchewan. He holds the Saskatchewan Ministry of Agriculture (SMA) Chair of Lipid Quality and Utilization and is also a Visiting Professor at Jinan University's Department of Food Science and Engineering, and the Department of Food and Biotechnology at Korea University. Prof. Reaney's research is focused on exploring the potential of orbitides compounds in natural health products, pharmaceuticals, and cosmetics, and developing technology to bring these compounds to the market for a broad range of applications. He collaborates with industry partners and has worked with Agriculture and Agri-Food Canada. Prof. Reaney has published over 190 papers in peer-reviewed journals, including book chapters, and presented over 350 papers at conferences. His work has resulted in 30 US and 8 world patents, several of which have been commercialized, earning him numerous accolades, including Innovation Awards in both the US and Canada. Prof. Reaney is also recognized as a High-End Foreign Expert in China and serves as the World Kimchi Ambassador for the World Kimchi Institute.



Xuebing Xu, Chief Scientist of Wilmar China/Yihai Kerry. Adjunct professors in a few universities. Former professor in agro-biotechnology science in Aarhus University, Denmark. Research interests: lipid technology, enzyme technology, food functionality, and food safety. Awards received: European Lipid Technology Award, AOCS Fellow, AOCS Stephen Chang Award, International Award for Rice Bran Oil Research, Life Time Achievement Award, CCOA Excellence Awards, etc..



Nanjing Zhong, PhD, professor and vice-dean of School of Food Science, Guangdong Pharmaceutical University. His current research interests are in the area of enzymatic biocatalysis, devoting particular attention to the enzymatic selective catalysis for oils and fats modification. He has published over 20 international peer-reviewed papers (as the first author or corresponding author) with h-index 15. He has participated in the compilation of one English monographs (AOCS published) and obtained authorized 2 invention patents. He has conducted and completed 15 scientific research projects, including National Natural Science Foundation of China (NSFC), Guangdong Provincial Science and Technology Plan Project, et al. He is the Outstanding Young Teachers Training Targets in Guangdong Province. He has been appointed as the reviewers for quite some international journals.



Jiukai Zhang, a researcher fellow of the China Academy of Inspection and Quarantine, the young top talents of the State Administration for Market Regulation, the "Young Talents" of the China Academy of Inspection and Quarantine, and the deputy director of the Agricultural Products Center. His research direction is food allergen detection and sensitization reduction regulation, and food authenticity identification and quality identification. In the past 5 years, he has presided over 5 national and provincial projects, participated in more than 20 projects, published more than 100 papers, and applied for 35 national invention patents, 11 of which were authorized. He has also formulated 31 food safety standards, participated in the preparation of 6 books, and won the first prize of the 2020 Market Supervision Scientific Research Achievement Award, the 2022 China Academy of Food Science and Technology Innovation Award and other 5 awards.



Sarfaraz Ahmed Mahesar, Associate Professor, University of Sindh. 2013 Post doctorate (Food Engineering), Middle East Technical University, Turkey. 2011 Ph.D. (Analytical Chemistry), National Centre of Excellence in Analytical Chemistry, University of Sindh, Jamshoro, Pakistan 2004 M. Sc. (Analytical Chemistry), University of Sindh, Jamshoro, Pakistan. 2008 to date: Associate Professor (BPS-20) in the National Centre of Excellence in Analytical Chemistry, University of Sindh, Jamshoro, Pakistan; 2005-2011: Ph.D. Research Fellow in National Center of Excellence in Analytical Chemistry, university of Sindh, Jamshoro, Pakistan. He focuses on the Analytical Chemistry; Infrared Spectroscopy; Method development; Food Chemistry: especially Lipids Chemistry, Fatty acid composition, Oilseeds and Edible Oil Processing; Encapsulation. Reviewer of many scientific journals. Managing Editor Pak J Anal Environ Chem; Academic Editor J Spectrosc, Grain & Oil Sci Technol.



Yanlan Bi, a doctoral supervisor, is an executive member of the oil & fat branch of Chinese Cereals and Oils Association (CCOA), and a 4th National Outstanding Scientist in Cereals and Oils She is also a chief scientist of Zhongyuan Food Laboratory and distinguished professor of He'nan University of Technology. Prof. Bi is mainly engaged in the research and teaching of chemistry and quality analysis for oils & fats. She is familiar with the technological process of oil & fat processing and deep processing, and has a solid theoretical foundation and research experience in the related quality testing and analysis, oxidation and antioxidation, modification of oils & fats. She has presided 3 projects of National Natural Science Foundation of China (General Program), 4 provincial and ministerial level projects and more than 30 enterprise commissioned projects. She has been awarded with 3 provincial and ministerial level awards. She has made/revised 5 national or grain industrial standards. She has authorized 5 invention patents; published more than 100 academic papers, with more than 40 of these papers indexed by SCI/EI; edited one textbook *Oil Chemistry* and participated in the editing (translation) of 5 books.



Yong Wang is a professor in Food Science and Engineering, the Principal Investigator of the Oilseeds Biorefinery and Nutrition Innovation team, and the Dean of the International School at Jinan University (Guangzhou, China). Currently he is also a vice president of Oils and Fats Sub-Association of Chinese Cereals and Oils Association. He was the nominee for the winners of the “National Top 100 Doctoral Thesis”. He was elected for the Program for New Century Excellent Talents by the Ministry of Education of China, the Program for High-Level Talents of Guangzhou city, and the Program for Outstanding Talents of Jinan University. His major research interests include 1) oils and fats bioprocessing and functional lipids, 2) green extraction and value-added processing of oilseeds byproducts, and 3) edible emulsions and highly efficient delivery system. Professor Wang is the principal investigator of more than 30 national and provincial projects, including one Key International (Regional) Cooperation and Exchange Research Project supported by the National Natural Science Foundation of China and one Research and Development Project in Key Areas of Guangdong Province. Professor Wang has published 190 SCI papers with more than 5100 citations and a h-index of 39. He, as the first inventor, has applied 41 Chinese patent and 3 PCT, and 20 patents have been transferred and licensed for commercialization. He has received the second prize of National Scientific and Technological Progress Award of China, and the first prize of Scientific and Technological Award from the Chinese Cereals and Oils Association. He is currently the head the Guangdong Joint International Research Center of Oilseeds Biorefinery, Nutrition and Safety.



Tingwei Zhu is a master's supervisor at the School of Cereals, Oils and Foodstuffs, Henan University of Technology. She mainly engages in research on the development and utilization of plant protein resources, including functional oil quality control and nutrition, the construction of steady-state systems, and the development of new semi solid fat substitutes. Currently, she has presided over 5 scientific and technological research projects in Henan Province, participated in 2 sub-projects of the "14th Five Year Plan" national key research and development plan, and published over 30 papers.



Xiangyu Wang, Ph.D., is the head of the Oil Research and Development Center of COFCO Nutrition and Health Research Institute. He has participated in four national key research and development plans of the 14th and 13th Five Year Plans of the Ministry of Science and Technology, including one project as the project leader and has led or participated in nearly 40 research and development projects of COFCO Group; Published 58 articles, applied for 28 patents, granted 7 authorizations, won 1 "Zhongliang Hundred Battles Award" from COFCO Group, and 1 first prize of Science and Technology Award from China Grain and Oil Society.

Session 9: High Efficient and Sustainable Utilization Technologies of Cereal Resource Used For animal Feed



Philipp Fritschi, Nationality: Swiss. Born in Nov. 5, 1983 in Switzerland. He earned a Science degree in Flour Milling of the Swiss milling School in Switzerland. He obtained an MBA of the Buhler group. He is currently serving as the Director, GF Food Technology Asia for Buhler Group. In this role, Philipp is responsible for driving technology and innovation for the Grains and Food Business of Asia that includes customer collaboration, new product development and technical services. He has 20 years of Working Experience in factory management and technology development in Flour Milling Industry, feed industry. Prior to becoming Chief Engineer in China, Philipp worked as Flour Milling Technology Manager and focused on growing China's Domestic Demand and technical leadership position. Prior to China, Philipp worked in a number of leadership positions for Buhler Group and Flour Milling Operation Companies in Europe.



Weiguo Wang, the main funder of feed discipling of Henan university of technology, engaged in feed science and technology research and teaching from 1980. Current president of Feed Branch of Chinese Cereal and Oil Association (CCOA), member of standing committee of CCOA, member of national feed evaluating committee, member of national feed machinery standardization technical committee, member of national feed industry standardization technical committee (1996-2016). His main research area is feed processing technology and feed safety. He won one second prize of the National Science and Technology Progress Award and three 1st prizes of Provincial Science and Technology Progress Awards. He published more than 160 academic papers and finished 20 research projects from provincial and ministry level. Ministry level excellent teacher. He finished 1 ISO standard and 14 national and industry standards of feed processing and machinery.



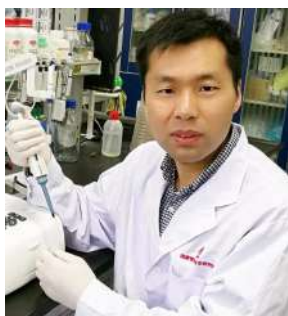
Jinrong Wang is a professor and PhD supervisor at Henan University of Technology. The main research field is feed safety and nutrition evaluation. She is Member of the National Feed Industry Standardization Technical Committee, director of China Grain and Oil Society and other academic part-time. She has published more than 140 academic papers and 2 dissertations. She has completed more than 10 national and provincial projects such as the National Key R & D Program of China.



Mark Belanger, director of pellet mills of Famsun USA Design and Engineering, Inc. He graduated from mechanical design specialty of Keane State College in 1992 with a Bachelor of Science in Industrial Technology and an Associate of Management. He worked years in CPM Company in the United States, as a senior engineering/product manager, responsible for the design of pelleting system equipment. He served as a senior designer of laser cutting and welding technology at Detroit Center Tool/Utility laser cutting system, and was recognized for achieving equipment cost reduction. He also worked at Invio Automation Company. Mr. Mark Belanger has 31 years of experience in mechanical design, particularly in the design and processing management of feed pelleting systems, automation, and process improvement design.



Jie Yang, Associate Professor, Innovation team of feed processing, Institute of Feed Research of Chinese Academy of Agricultural Sciences. Mainly focus on the study of processing characteristics of feed ingredients, feed processing technology, feed quality evaluation and so on. The principal investigator of several projects including the project in the National Key Research and Development Program of China, Beijing Natural Science Foundation, sub-project in the National Key Research and Development Program of China, the Fundamental Research Funds for the Central Universities, etc. Participated in Key Projects in the National Science & Technology Pillar Program during the Twelfth Five-year Plan Period, Agro-scientific Research in the Public Interest of the Ministry of Agriculture, Beijing Poultry Innovation Team of Modern Agricultural Industrial Technology System project, ect. Published more than 70 papers, and participated in 3 books. Awarded several prizes including one Second Award of National Science and Technology Progress, one First Award of Agricultural Science and Technology Progress of Ministry of Agriculture.



Yongwei Wang, Ph.D, Associate professor, Academy of National Food and Strategic Reserves Administration, and as the director of the Feed Branch of Chinese Cereals and Oils Association (CCOA). He mainly engages in the development and application of feed resources from grain and oil processing by-products. He has hosted two sub-projects of 13th and 14th National Key Research and Development Program of China, and participated in many research projects, such as the Beijing Natural Science Foundation and the 12th national Research and Development Program of China. He has published more than 30 academic articles, applied and authorized 10 patents for invention, participated in the compilation of 2 academic works, and won the first prize of Chinese Cereals and Oils Association (CCOA).



Steven Goh, Executive Director, general manager and research director for Delstasia, Malasia. He graduated from the University of Sheffield in the UK with an honorary degree in Food Science. Since 1983, he has been working in the grain and feed industries. He spent about 15 years researching the influencing factors and detection and control technologies of the quality of pellet feed processing. He innovatively combined feed imaging with chemical analysis to establish a "forensic feed science" method for judging the quality of pellet feed by observing the color and structural characteristics of the surface or cross-section of pellet feed through microscopic images. This has promoted the more comprehensive understanding of the relationship among thermal feed processing, feed imaging, feed nutrition, animal health and performance. By improving feed processing technology to enhance the energy and nutrient utilization value of feed is of great significance for feed industry and animal husbandry.



Wenhong Zhao, D.M in nutrition and food hygiene, the director of the department of food safety and nutrition at Henan University of Technology. Professor Zhao focuses on food processing and nutrition science and has completed 5 national and provincial projects in recently years. Meanwhile, she has participated in other projects including National Key Research and Development Program for Special Project. She holds 3 authorized patents as the first inventor and co-authored in 5 books such as "Food Nutrition and Hygiene" and "Funcational Food Technology" and so on.

Session 10: Future Cereals and Oils Technology



Hongjie An is currently a Senior Lecturer/ARC Future Fellow in Queensland Micro- and Nanotechnology Centre, Griffith University. He received the PhD degree in Biomedical Engineering at Shanghai Jiao Tong University in 2006. He has been a postdoctoral research fellow in the University of Adelaide, and ANU. After that, he joined in the cavitation lab in Nanyang Technology University as a Senior Research Fellow to study the properties of liquids and bubbles at the nanoscale. He joined in Griffith University as ARC Future Fellowship and study fundamentals and applications of nanobubbles. He has diverse interdisciplinary research experience at the intersection of biology, physics, and the interfacial and material sciences. He has been specialized in developing advanced microscopy techniques towards a variety of research problems in physical and biological sciences. Research interests: single-molecule imaging and nano-manipulation, cytotoxicity, nanomaterials including nanobubbles/nanodroplets, catalysis at the interface of gas/liquids, nanomedicines, and renewable energy.



Shuntang Guo, professor of China Agricultural University and an expert of the Special Allowance from the State Council. He is also the director of the Beijing Key Laboratory of Plant Protein and Cereal Processing, the vice president of the plant-based food branch of Chinese Institute of Food Science and technology. For many years, Prof. Guo has been engaged in the processing theory and technology of plant protein, soybean food and traditional cereal food. He has chaired and participated over 60 scientific research projects and enterprise cooperation projects. As the first drafter, he presided over the release of the group standards for 《Plant-Based Meat Products》 and 《General Principle for Plant-Based Foods》. Prof. Guo has received many awards and published more scientific research papers.



Yuanfa Liu, professor/doctoral supervisor, executive deputy director of the State Key Laboratory of Food Science and Resource Mining of Jiangnan University. He was selected by the National Talents Program of the Ministry of Education, the National Special Support Program for High-level Talents, and the Young and Middle-aged Leading Talents Program of the Ministry of Science and Technology. He served as the vice chairman of the Oil Branch of China Cereals and Oils Association, the member of the National Standardization Technical Committee for Food Quality Control and Management, and the vice chairman of China Baked Food and Sugar Products Industry Association. In recent years, he has presided over 16 national, ministerial, provincial and enterprise projects, such as the National Key R&D Plan projects in the 13th Five-Year Plan and the 14th Five-Year Plan, the National Science and Technology Support Plan projects in the 12th Five-Year Plan, the National 863 plan key projects, the national natural science foundation and enterprise cooperation projects. At present, he has published more than 200 academic papers, applied for more than 70 invention patents at home and abroad, and edited/co-edited 5 textbooks and monographs such as Special Oils for Food, Principles of Oil Science, Development Strategy of Science and Technology Innovation in Food Industry, and Future Food Science and Technology. He once won one second prize of national technological invention and three second prizes of national scientific and technological progress with the first or main finisher.



Yuyue Zhong, postdoc researcher at the Max Planck Institute for Colloids and Interfaces, in Germany. He mainly engages in the synthesis, structure, and functional study of starch, with a current focus on the development of biomimetic materials based on starch and high-amylose starch materials. He has published 40 academic papers as the first/corresponding author in top international journals such as *Trends in Food Science & Technology*, *Food Hydrocolloids*, *Carbohydrate Polymers*, and *Food Chemistry* (21 of which are in top-tier journals in the Chinese Academy of Sciences I category). He has attended several international starch roundtable conferences and presented posters and oral reports. He is on the Young Editorial Committee of *Grain and Oil Science and Technology*.

He obtained his Master's degree in Crop Breeding from Northwest A&F University in 2018, mentored by Professor Guo Dongwei. In May 2021, he earned his Ph.D. in Biotechnology from the University of Copenhagen, Denmark, under the guidance of Professors Andreas Blennow and Staffan Persson. From June 2021 to December 2022, he served as a Postdoc at the University of Copenhagen. In January 2023, he joined the Max Planck Institute for Colloids and Interfaces as a Postdoc, mentored by Professor Silvia Vignolini, the Director of the Department of Sustainable and Bio-inspired Materials. He maintains long-term collaborations with several international research institutions, including the University of Cambridge, Purdue University, the University of Guelph, and the French National Centre for Scientific Research.



Jie Xu is a professor and doctoral supervisor at Ocean University of China. She studied in Kyoto University (Japan) and Georgia Institute of Technology (USA) as visiting scholars. She is currently core members of "Changjiang Scholars Innovation Team" and "National University Huang Danian Teaching Team" belonging to the Ministry of Education, and "Taishan Scholars" of Shandong Province. Additionally, she is a director of Qingdao Analysis and Testing Society. Her research interests are marine bioactive lipids and lipidomics, focusing on the investigation and exploitation of novel functional lipids of marine origin, including the studies of lipidomics

analysis methods, the preparation technology, and the structure-activity relationship. She has participated in more than 30 research projects, such as the key project of the National Natural Science Foundation of China, the National Science and Technology Support Program, and the National High-Tech R&D Program of China. She played the leading role in the projects of Youth Fund and General Fund of Natural Science Foundation of China, the sub-projects of National Key R&D Program of China. In academic achievements, she has published more than 200 academic papers, among which more than 90 papers cited by SCI or EI were published as the first author or corresponding author. Furthermore, she participated in the writing of 4 academic books and has gotten more than 20 authorized national invention patents. She has won the first prize of Science and Technology Progress Award of Shandong Province.



Zhigang Xiao, the founding president of College of Grain Science and Technology, academic leader of food science and technology, distinguished professor of Liaoning Province, academic geese in Grain engineering field, doctoral supervisor, winner of the third and fourth National Grain Industry Outstanding Scientific and Technological Workers. Professor Xiao studied and worked in Zhengzhou Grain College (undergraduate), Northeast Agricultural University (master degree and doctoral degree), Huazhong Agricultural University (postdoctoral degree), and Kansas State University (visiting scholar) successively. He also serves as Vice President of Food Branch of China Grain and Oil Society, Deputy Director of Expert Committee of Rice Branch of China Grain Industry Association, and member of State Grain Standard Committee. He is famous in the field of extrusion processing and bio-manufacturing of grain and oil macromolecular (e.g. starch and protein), and some progress has been made around the research of technical basic theory and product development. In recent years, Professor Xiao presided 42 projects (including international cooperation and the National Natural Science Foundation etc.), and his 6 scientific and technological achievements reached international advance level. He has published 300 thesis and 11 treatise and textbook. Moreover, he has authorized 36 invention patents (including 2 international patents) and won 12 science and technology awards. Up to now, Professor Xiao has participated in international academic conferences and delivered more than 10 special reports, and cultivated 137 foreign high-end scholars, including master and doctoral students and postdocs.



Filiz Koksel, associate Professor of Food Processing, Food and Human Nutritional Sciences, Faculty of Agricultural and Food Sciences. Filiz Koksel is a food scientist with expertise in food processing and non-destructive assessments of food quality. Her research program aims to tackle issues related to an ever-increasing demand for sustainable high quality plant-based foods at the interface between food processing and materials science. To bring Canadian crops from the field to our tables, Dr. Koksel's program looks at several unit process operations involved - such as milling, mixing, baking, texturization and extrusion - in transforming these crops into foods with superb palatability and nutritional value.



Fang Wei, doctoral Supervisor, Oil crop Research Institute, Chinese Academy of Agricultural Sciences, Executive Chief of Oil quality Chemistry and processing and Utilization team. Her current research is mainly focused on the development of lipidomics profiling methods and their applications. She has made significant progress in developing high-throughput analytical approaches of complex biological lipids based on mass spectrometry and achieved high sensitive qualitative and quantitative analysis of trace lipids in biological samples, thus providing efficient analytical tools and comprehensive data for metabolism and nutrition research of oilseed-derived lipids. As a principle investigator, Prof. Wei has conducted more than 10 national and ministerial competitive scientific research projects (including 3 NSFC) and she has also participated in and accomplished projects funded by the Major Research Plan of the National Natural Science Foundation of China, National Science and Technology Support Program, National High-tech R&D Program, etc. Prof. Wei has published 100 peer-reviewed papers on the prestigious journals, including 80 papers cited by SCI (with a highest IF 16) and has gotten 12 authorized national invention patents and 3 software copyrights. Participate in 5 monographs (2 English monographs). Serve as the deputy editor of Human Nutrition & Metabolism. She has won the Youth Science and Technology Innovation Award of Chinese Academy of Agricultural Sciences and the First Prize of Hubei Technical Innovation Award in 2018. She has been selected as Second Level Candidates for High Level Talents in the New Century of Hubei Province in 2012 and Academic Candidates for Cultivation Project of “The Young Talents Program” under Chinese Academy of Agricultural Sciences and the "3551 Optical Valley Talent Program" candidates. She has won 100 outstanding female scientific and technological innovation talents in Hubei Province in 2020.



Yi Zheng is an Associate Professor of Biomanufacturing and Graduate Program Chair in the Department of Grain Science and Industry, Kansas State University (KSU). Dr. Zheng achieved his Ph.D. degree in Biosystems Engineering from the University of California, Davis (UCDavis) and bachelor's degree in Chemical Engineering from Fuzhou University, China. He joined the Department of Environmental Engineering and Earth Sciences, Clemson University in 2013 as an Assistant Professor and moved to KSU in 2018. Dr. Zheng is interested in the development of advanced biotechnologies and bioprocesses for converting biomass into renewable fuels, chemicals, and materials to support circular bioeconomy and sustainability. His current research focuses on biomanufacturing for nutraceuticals, natural anticancer compounds, energy harvesting, biosensor, and wastewater treatment. Dr. Zheng has published more than 110 papers and book chapters. His research has been funded by USDA, DOE, NASA, NSF, and industry. Dr. Zheng received NSF CAREER Award in 2019.



He Liu, professor, Vice President of Bohai University, a leading talent in scientific and technological innovation in Liaoning Province (distinguished professor, Liaoning Province), a hundred-level candidate in Liaoning Province's "Hundred Million Talents Project" and "Top Ten Talents" in Liaoning Youth Science and Technology Award. He is currently the head of the Key Laboratory of Agricultural Products Processing, Emission Reduction, Efficiency Enhancement and Comprehensive Utilization of Resources in Liaoning Province, and the director of the Bioefficient Transformation Engineering Research Center of Grain and Cereals in Liaoning Province. He mainly engaged in bio-efficient transformation of cereals, deep processing of soybeans, high-value utilization of by-products, and functional evaluation of products. He has won the second prize of scientific and technological progress of the Ministry of Education, the third prize of scientific and technological progress of Liaoning Province and the third prize of scientific and technological innovation award of Chinese Institute of Food Science and Technology. At present, he has conducted one general project of the National Natural Science Foundation, one project of "Revealing the List" in Liaoning Province and many other national and provincial projects. He has published more than 200 papers in SCI, EI and core database by the first author or correspondent, applied for 37 national invention patents and authorized 19.



Zhi Zheng, deputy dean of the School of Food and Biological Engineering, Hefei University of Technology. He obtained a doctorate degree from Hefei University of Technology, and then he studied as a visiting scholar at the University of Nebraska-Lincoln in the United States for one year. He did numerous works about food science, main research areas include grain chemistry and modern processing technology, vegetable protein processing technology, and food fermentation technology. His main achievements behave on papers and patents: more than 60 high-quality papers and authorized 20 invention patents in the field of grain chemistry and technology.



Fan Yang, engaged in the research of agricultural products processing since he was a doctor. He mainly research focus on the food processing, the analysis of food macromolecular structure and advanced manufacturing technology, and has made outstanding achievements in the research and development and application of 3D printed foods such as cereals, fruits and vegetables. At present, he is in charge of many public projects, such as the National Natural Science Foundation, the Natural Science Foundation of Jiangsu Province and the Natural Science Foundation of Jiangsu Universities. He published 13 papers , including hot papers, highly cited papers and free cover papers. Reviewers of many Top SCI journals such as Carbohydrate Polymers, Food Hydrocolloids, International Journal of Biological Macromolecules, Food Bioscience and Food Research International. He applied 5 invention patents, among which 3 were authorized. His technologies have been applied in cooperation and demonstration in many enterprises, and has achieved fruitful results in Industry-University-Research.

Session 11: Grain Storage and Preservation



Weili Li is an active food professional with academic and industrial experience. Weili has been leading the functional food research centre at University of Chester since Aug, 2017. She is delivering research projects and supervising MPhil and PhD students, along with teaching postgraduate courses. Her research interests focus on characterization of bioactive components of foods and incorporating them into food products for adding health claims/benefits. Currently she is working on (1) Extraction and characterization of structure and bioactivity of food components. (2) Development, incorporation and bioavailability improvement of bioactive liposomes. (3) Functional food development for health and nutrition claims.



Pengcheng Fu is a researcher, a leading talent in the grain industry, as well as an expert who receives special government subsidies under the State Council. He has been devoted to researching and developing green storage technology and equipment for grains and oils for a long time. His achievements include several pioneering results that have been widely applied within China. Additionally, he has won the Science and Technology Award from the Chinese Cereals and Oils Association eight times, including four first prizes; these accolades have significantly contributed to advancing China's grain and oil storage technology.



Qiang Zhang is a professor and former dean of biosystems engineering Department of Manitoba University, and also a professional registered engineer in Manitoba Province. Dr. Qiang Zhang received his bachelor's degree in mechanical engineering from Hefei University of Technology in China, and his master's and doctor's degrees in agricultural engineering from Pennsylvania State University in the United States. He has been engaged in research on

animal production environment and grain storage ecosystem, involving air quality of animal production facilities, aerosol transmission of animal diseases and health and welfare of sows during pregnancy. He has published more than 100 papers (CSI and EI). Dr. Qiang Zhang is a member of several professional societies, including the Canadian Society of Bioengineering (CSBE) and the American Society of Agricultural and Bioengineers (ASABE). He was the chairman of CSBE and the deputy editor of the journal of ASAE and biosystems engineering.



Anping Wan, founder and senior project management engineer of Guangzhou Grain Intelligent Technology Co., Ltd., graduated from Zhengzhou Grain College in 1998. He is engaged in grain storage, photovoltaic power generation, air conditioning refrigeration design and project management, familiar with software and hardware development, air conditioning refrigeration, photovoltaic power generation technology engineering, and project development management processes. He has rich enterprise management experience, excellent team leadership, and teamwork ability.



Chao Ding, vice dean of the School of Food Science and Engineering, Nanjing University of Finance and Economics, deputy director of Science and Technology Department of Xuzhou University of Technology, Associate Professor. Young talents of China National Association of Grain, and the high-level talent of six talent peaks in Jiangsu Province. He has published more than 60 papers, and has won the first and second prizes of science and technology of Chinese Cereals and Oils Association as principle researcher and the Youth Science and Technology Award of Chinese Cereals and Oils

Association.



Tianyu Shi, PhD, Associate Researcher; Executive director of the Storage Branch of Chinese Cereals and Oils Association, Committee member of the Storage and logistics Subcommittee of National Grain and Oil Standardization Technical Committee. The main research field is grain storage technology, including grain storage ventilation and intelligent ventilation technology, air condition and fumigation process, low-temperature grain storage technologies. He has published more than 20 academic papers as the first and corresponding author, established 7 national and industry standards.



Zhang received his Ph.D. from Manchester Metropolitan University and worked as a postdoctoral fellow at the University of Manitoba and the University of Alberta. His research focuses to gain a mechanistic understanding of food nutrition influences on host-microbial interactions in human metabolic health and immune function to develop precision medicine and nutrition therapeutic strategies. Recently, Dr. Zhang has published numerous research works in notable journals such as *Nature Medicine*, *Microbiome*, *Gastroenterology* and *Cell Host & Microbe*.



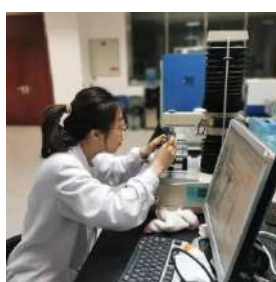
Weiqiao Yang, Academy of National Food and Strategic Reserves Administration, engages in the research and development of novel functional materials for food packaging to extend the shelf life of food, maintain food quality, and ensure food safety by fabricating green, safe, and efficient biodegradable films with broad-spectrum antibacterial or antioxidant biodegradable film, etc. As the project leader, Weiqiao Yang has been granted by six projects such as the National Science Foundation, the National Key R&D Program Subprojects, the Special Fund of Chinese Central Government for Basic Scientific Research Operations in Commonwealth Research Institutes, published more than ten academic papers, authorized 15 patents, and as the main completion person, received seven science and technological rewards in provincial and ministerial level.



Wei Zhang, professor, now works in College of Food Science and Engineering of Wuhan Polytechnic University. He is the principal investigator (PI) of Innovative Research Team of Storage, Quality Inspection, and Circulation techniques of Grain & Oil of the university. His research interest focuses on the storage and processing techniques of grains & oils. As a program PI, He has completed one research program of Natural Science Foundation of China (NSFC) and a sub-project of National Key R&D Program of China. As a co-researcher, he participates in the eight research projects, including NSFC and Natural Science Foundation of Hubei programs. He has published more than forty papers, in which more than twenty have been indexed by SCIE. He is the young editorial member of journal Grain & Oil Science and Technology. He serves as the peer reviewer of journal Food Hydrocolloids, Food Chemistry, and International Journal of Biological Macromolecules. He has filed more than ten patent applications and participated in setting two standards of Chinese Cereals and Oils Association (CCOA). He has been awarded the first prize in Science and Technology Award of CCOA.



Xue Dong obtained her Ph.D from Murdoch University in Australia and is currently holds a position at the School of Food Science and Engineering, Nanjing University of Finance and Economics. the School of Food Science and Engineering at Nanjing University of Finance and Economics. Her main research focuses on critical issues related to grain and oil storage, preservation, and the effective control of pests in stored grain. She has been involved in more than four research projects at international, national and provincial levels, including the National Natural Science foundation of China, Australian Joint Key Laboratory Research and Development Program. Additionally, she has published eight papers in high-impact journals, applied for one invention patent, and also serves as a reviewer for international journals such as Journal of Stored Products Research.



Wang is a Ph.D. in food science, a postdoctoral fellow in crop genetics and breeding, currently serving as an assistant researcher at Academy of National Food and Strategic Reserves Administration. Dr. Wang is mainly engaged in research on the formation mechanism of rice protein and starch and their impact on taste quality. She has participated in sub projects of the National Key R&D Program and the General projects of the National Natural Science Foundation of China. She has published 9 SCI papers as the first author.

Session 12: Wheat Processing and Practice



Daowen Wang is a recipient of the National Science Fund for Distinguished Young Scholars, an expert of the special government allowances of the State Council, and a national candidate of the New Century Ten Million Talents Project. He is currently the academic vice President of Henan Agricultural University and Dean of the College of Agronomy. His main research interests are plant molecular biology as well as wheat genomics and genetic improvement. Since 1991, He has published more than 70 papers on *Nature*, *Science*, *Nature Genetics*, *Science Advances*, *PNAS*, *Plant Cell*, *New Phytologist*, *Plant Biotechnology Journal*, *Plant Journal*, *Journal of Integrative Plant Biology*, *Theoretical and Applied Genetics*, etc. as first or corresponding author. He has also won the first prize of China Agricultural Science and Technology Award (second finisher).



Young Jun Kim is currently the Dean of the College of Science and Technology, and a professor of the Department of Food & Biotechnology and Food Regulatory Sciences at Korea University. He also served for the university as vice president of general affairs and vice president of the academy and industry relations. He obtained a B.S. degree in Food Biotechnology and M.Sc. in Food Science and Technology from Korea University (Korea), and a Ph.D. degree in Food Science from Cornell University (NA, USA) in 2001. After 3 years of post-doctoral training at Boyce Thompson Institute (NY, USA) and Cornell University in human health and food science, respectively. Currently, he is the chief manager of the assistant consortium for small and medium size entrepreneurs in Sejong city, the administrative capital of Korea. He was the former president of the Korean professor society of food science major and executive president of the academic society, Korean Society of Food Science and Nutrition. He has also been actively involved in the research project in collaboration with food industries such as Lotte Co. Ltd., and the Korea Food & Drug Administration, the Ministry of Food and Drug Safety for the development of value-added food products and food regulatory research based on data science. He has published over 150 papers in peer-reviewed journals, including book chapters, and has presented over 280 papers at conferences. 20 patents have been granted as results of his research, and several of these have been commercialized or transferred to industry. His current research interests include edible natural supplements for exercise capacity, anti-obesity, and anti-stress, and enhancing the bioavailability of food ingredients by nano-emulsification by using an intestine-mimicking 3D cell culture model.



Xiaojian Wang graduated from Zhengzhou Grain College in 1995, majoring in grain engineering. He has been engaged in the pulverizing and food processing industry for 28 years. He is the director of flour and noodle technical operation in the large production management center of Shandong Luhua Company. He previously hosted many research projects such as Henan Province major project —500,000 t Flour and 150,000 t Dry Noodles Project, Microfermented Active Noodle Processing Main Technology, Fermented Flavor Dry noodles Research and Development, and so on. In general, it promotes the progress of

the Food industry.



Xueling Zheng, professor of Henan University of Technology, doctoral supervisor, distinguished professor of Henan Province, scientist of post-harvest processing technology of national wheat industrial technology system and director of processing research office. She has won the honors of national outstanding scientific and technology, national outstanding scientific and technological scientist of grain and oil, outstanding talents of the Ministry of Education in the new century, special allowance experts of Henan provincial government, outstanding young scientific and technological experts of Henan province, outstanding teachers of Henan province, and "Top Ten Scientific and Technological Women" in Zhengzhou. She served as deputy director of the Standardization Committee of Grain and Products of the State Grain and Material Reserve Bureau, executive director of China Cereals and Oils Society, executive director of Chinese Institute of Food Science and Technology Noodle Products Branch, deputy secretary-general of China Cereals and Oils Society Food Branch, deputy secretary-general of China Cereals and Oils Society Noodle Branch, and director of the Grain, Oils and Foodstuffs Engineering Technology Center of the State Grain Administration. Since started working, She have been engaged in teaching and scientific research on post-harvest processing and utilization of grain, focusing on the national food security strategy and the construction of grain core areas in Henan Province. She has undertaken more than 20 national and provincial-level scientific research projects in the field of wheat and its products processing, and won 9 national and provincial-level scientific and technological progress awards for project research results; She has authorized 10 invention patent, presided over the revision of 6 standards (including 1 international standard, 2 industry standards and 3 group standards). She has written 7 books and published more than 200 academic papers, including more than 50 in SCI/EI.



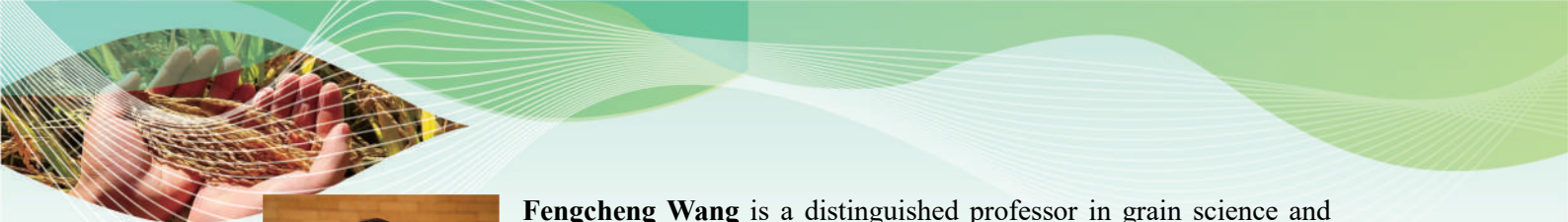
Boli Guo, is a professor and chair of the Cereal processing & Quality control innovation group. She currently works at the Institute of Food Science and Technology, CAAS. Meanwhile, she served as a member of the Whole Grains Council of CIFST, member of Noodle Products Council of CIFST, member of Food Authentication and Traceability Council of CIFST, member of the Beijing Food Association, and member of the Agricultural Products E-commerce Committee of China Agriculture Exhibition Association, etc. Main research interests: Prof. Dr. Boli Guo

works in the area of Cereal processing & Quality control along the cereal production chain. Her main research topics are listed as follows: 1) evaluation of the substance basis of cereal and its processing suitability; 2) the underlying mechanism of the quality formation of cereal products and key processing technology; 3) cereal nutrition and innovation of individualization products. Prof. Dr. Boli Guo was involved and worked as leadership in more than 20 projects including National Key R&D Projects, Program of National Natural Science Foundation of China, Agricultural Finance Projects of the Ministry of Agriculture and Scientific & Technology Consulting Projects of the Chinese Academy of Engineering. She is the author of more than 100 publications. Besides, she published five academic monographs and obtained 20 invention patent licenses as well as 30 computer software copyrights. Additionally, she won the first-class prize for the Science & Technology Progress Award of the Chinese Institute of Food Science and Technology (CIFST), the second-class prize for the Science & Technology Progress Award of Shanxi Province as well as the Outstanding Scientific & Technological Innovation Prize for Science & Technology Achievement Award of Chinese Academy of Agricultural Sciences (CAAS).



Meera Kweon is a professor in the Department of Food Science and Nutrition at Pusan National University (PNU), Korea. She has over 30 years of experience in academic, governmental, and industrial research. She holds BS, MS, and Ph.D. degrees from the Department of Food Science and Nutrition at Seoul National University, Korea. Prior to her career at PNU, she worked as a scientist at Campbell Soup/Pepperidge Farm, USDA-ARS, and Kraft/Nabisco Foods Company. Over the past 25 years, she has conducted both basic and applied research to enhance

diagnostic tools for evaluating the milling and end-use quality of soft wheat, explore the functionalities of ingredients for end-use applications, and improve the quality of various wheat-based products by optimizing ingredients and processing conditions. The research results have been published in numerous peer-reviewed academic journals, including *Cereal Chemistry*, *LWT-Food Science and Technology*, *Foods*, *Journal of Food Science*, and *Critical Reviews in Food Science and Nutrition*. Her expertise lies in researching modified starches such as resistant starch, cationic and amphoteric starches, high-pressure treatment of starches, sugar functionality in cookies and cakes, and the functionality of soft and hard wheat related to cookies, crackers, cakes, pancakes, noodles, and bread.



Fengcheng Wang is a distinguished professor in grain science and technology at Henan University of Technology, and a director of National Engineering Technology Research Center for Grain Processing Equipment, China. He received his B.S. degree in Grain Machinery from Zhengzhou Grain College, China in 1983 and M.S. in Biological and Agricultural Engineering and Ph.D. in Grain Science both from Kansas State University, USA in 1997 and 2001, respectively. He has been undertaking research and development work focused on grain processing technology, and received more

than ten awards for contributions to the Chinese grain processing industry as well as thirty Chinese national standards and patents. He is the author/co-author of one hundred papers in national and international publications on grain science and technology. Dr. Wang has played an active role in the International Association for Cereal Science and Technology (ICC) as President for 2015-2016 and Academy Fellow since 2020. More recently, he was appointed as Chair of ISO/TC 293 Feed Machinery for 2021-2026.



Chong Liu is an associate professor in the College of Food Science and Engineering at Henan University of Technology (HAUT), China. He graduated from Guangxi University with an BS and MS degree in food science and technology, then got his PhD in South China University of Technology (SCUT). His research interests include cereal chemistry, cereal quality, and development of traditional Chinese cereal food such as dried noodle, steam bread. He has published over 50 academic papers, including 30 papers indexed by SCI/EI. He is the guest editor of International Journal of Food

Science and Technology. He previously hosted 8 research projects such as National Natural Science Foundation project, Henan Province Science and Technology Research Project, and so on.



Wangyang Shen, Ph.D, Professor, Doctoral Supervisor. Director of the Academic Affairs Office of Wuhan Polytechnic University. Enjoying a high reputation of top young talents in the national food industry, young and middle-aged experts with outstanding contributions in Hubei Province, and advanced individuals in Hubei Province teachers' ethics. He graduated from School of Food Science and Engineerin of Jiangnan University, majoring in grain, oil and vegetable protein engineering. He is mainly engaged in the research on the industrialization of grain food and staple food, the full benefit of grain resources, the macro characteristics, microstructure and

structure-activity relationship of grain starch. At present, he has presided over 2 national research projects, 2 provincial and ministerial research projects, and participated in 15 national and provincial projects. Shen has published more than 50 papers (22 included in SCI/EI/ISTP), participated in the compilation of 2 English and 2 Chinese professional books; 7 provincial scientific and technological achievements appraisal, 1 second class of Hubei province science and technology progress, 1 third prize of science and technology of China Grain and Oil Society, and 10 authorized invention patents.

Session 13: Foundation of Smart Grain



Chuanzhen Zang, researcher of School of Software Engineering, Beijing University of Technology; Informatization expert of National Food and Strategic Reserves Administration; Expert in the preparation of the "14th Five-Year" informatization plan for the national food and strategic reserves industry; Standing director of the food intelligent equipment branch of Chinese Cereals and Oils Association; Chuanzhen Zang is one of the pioneers in food IoT industry. As a core staff, he assisted the former National Grain Administration in planning and promoting the informatization

development---He took the lead in undertaking 12 major national scientific research projects in the field of food informatization; Meanwhile, he leads the design and development of the first "digital grain depot system" in China; What's more, Dr. Zang declared and completed the first national IoT demonstration project, as well as the first national informatization pilot project and so on.



Fei Shen, Ph.D., Professor, Vice President of the School of Food Science and Engineering, host of the Young Scientist Project of the "14th Five-Year Plan" National Key Research and Development Program, young top talent of National Grain Reserves, young editorial board member of Journal of Future Foods, mainly engaged in research on rapid detection and control technology and equipment of food quality and safety. As the second finisher, he won the second prize of the Science and Technology Progress Award of the Ministry of Education's Scientific Research Outstanding Achievement Award in 2022.



Yao Qin, Ph.D., Associate Professor, Vice Dean of the School of Information Science and Engineering at Henan University of Technology, Visiting Scholar at the University of Houston in the United States, Young Key Teacher of the Henan Provincial Department of Education, Secretary General of the Henan New Generation Information Technology Industry Education Integration Alliance, and Director of the Henan Electronic Society. Have successively presided over 2 National Natural Science Foundation projects, 3 provincial and ministerial level projects, 13 prefecture level and various projects, won

1 third prize of Henan Province Science and Technology Progress Award, 1 third prize of China Grain and Oil Society, 4 Science and Technology Progress Awards of Henan Provincial Department of Education, authorized 6 invention patents, and published over 30 papers indexed by SCI and EI.



Qikeng Xu, born in February 1981, associate professor and doctoral supervisor. He is currently the director of the Civil Engineering Experimental Center of Henan University of Technology and a member of the Henan Provincial Professional Standardization Technical Committee. He mainly engaged in the research of storage structure and engineering structure on earthquake resistance, grain bulk dynamics, storage intelligence and intelligent equipment, civil engineering test technology and so on. In recent years, he has presided

over 1 provincial-level project, 4 prefectural-level projects and 10 horizontal scientific research projects. As a key member, he participated in 3 projects of the National Natural Fund and 1 key research and development project of the 13th Five-Year Plan. He participated in the compilation of 1 national planning textbook and 1 provincial planning tutorial. He won the first prize of Science and Technology Award of China Cereals and Oils Society, the second prize of Henan Science and Technology Progress Award and the third prize, published more than 70 academic papers, obtained 16 authorized invention patents and 50 utility model patents.



Fang Tang, Associate Researcher, Director of Grain Microbiology at the Institute of Grain Storage and Transportation, and Expert and Secretary of the Group Standard Storage and Circulation Subcommittee of the China Grain and Oil Society. Fang Tang has 16 national key research and development projects, formulated four standards such as "Safe Storage of Water in Food", and compiled textbooks such as "China's Food Fungi Archives" and "Food and Food Microbiology". She had received 1 second prize for scientific and

technological progress from the China Grain and Oil Society, and published over 50 papers, and authorized 8 invention patents.



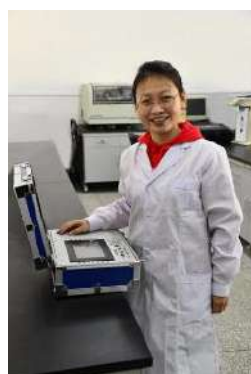
Jun Yin, Female, born in 1981, associate research fellow. She holds a Doctorate in Agricultural Electrification and Automation from Jilin University. By now, she reserves as Director at the Grain Drying Technology & Equipment Research and Development Team from Institute of Grain Storage and Logistics under the Academy of National Food and Strategic Reserves Administration. Additionally she is primarily involved in theoretical research, technical equipment development, and standards development & revision in the areas of grain drying, stored grain multi-field coupling and so on. She has undertaken and participated in more than in 10 projects,

such as national key R&D Program of China in the 13th the Five Year Plan, the National Natural Science Fund in China and Grain Industry Public Welfare Research Special Subject of China. Meanwhile she has presided and participated in over than 10 achievements transformation and technical service projects. Furthermore, she has published over 20 related academic papers, obtained 3 invention patents and 3 copyrights. And she has chaired and participated in the development and revision of 5 national / industry standards and 1 code, involved in 2 literature, received two the first and two the second awards from provincial and

ministerial organizations. Then she serves as master tutor in Henan University of Technology, Jilin Agricultural University, Wuhan Polytechnic University and the others.



Yanhui Lu, associate professor, Jilin University. His research focuses on the analysis and information technology of grain storage and transportation systems. He has undertaken one key research and development project of the 13th Five Year Plan of the Ministry of Science and Technology, and participated in multiple national and provincial level projects. Dr. Lu has published over 10 papers, holds 5 authorized invention patents, and has received two second prizes for provincial and ministerial-level scientific and technological progress.



and ministerial levels.

Zhe Liu, Jilin University, lecturer, doctoral supervisor, D-class talent in Jilin Province. Mainly engaged in research on agricultural product equipment, informatization, and system management. In recent years, She had undertaken one National Natural Science Foundation Youth Fund project, one key research and development project of the 13th Five Year Plan of the Ministry of Science and Technology, and participated in multiple national and provincial level projects; Published over 10 papers, including 8 SCI searches; More than 20 authorized invention patents; Received 3 first prizes at the provincial



Yujie Lu, professor, doctoral supervisor; Member of Jiusan Society; Currently the dean and academic leader of the School of Grain Science and Technology of Jiangsu University of Science and Technology; She is also the deputy secretary-general of Jiangsu Grain and Oil Society and the executive director of the Storage Branch of China Grain and Oil Society. She has been awarded the "March 8" red flag bearer of Henan Province, excellent teacher of Henan Province, excellent master thesis advisor of Henan Province, excellent innovation and Entrepreneurship advisor of Henan University, excellent teacher of Henan University of Technology, and special professor of Henan Province. Edited more than 3 textbooks and books such as "Storage Entomology" and participated in the compilation of 6 monographs and textbooks; She has applied for 13 national invention patents. In recent years, she has published more than 150 papers, including 20 SCI and EI papers. She is the chief editor of the journal Grain and Oil Science and Engineering, and the reviewer of several well-known journals in the field of grain industry and entomology at home and abroad. At present, she has presided over and completed 5 projects of the National Natural Science Foundation, presided over more than 10 projects above the provincial and ministerial level, such as the special research projects of the food public welfare industry, the national 13th Five-Year key research and development projects and sub-projects, and presided over more



than 10 horizontal cooperation projects of enterprises. She has won the second prize of Science and Technology Award of China Grain and Oil Society, the second prize of Science and Technology Achievement of Jiangsu Province, and the third prize of Science and Technology Progress Award of Hubei Province and many other provincial and ministerial level awards and industry associations. Over the years, she has been committed to the research of food storage and quality control, storage pest monitoring and green control. For food safety risk factors in the process of food storage, she has continued to study the efficient trapping technology based on food source attractants and insect pheromones over the years, and has established a variety of pests and intelligent monitoring and early warning decision-making systems. At the same time, the green prevention and control technology of pests and molds in the process of grain storage has been carried out, and the green ecological food storage and pest control technology has been studied, and the prevention and control of risk factors such as pests and molds in the process of grain storage and the control of factors affecting food quality have been carried out.

Session 14: Food Safety and Detection



the 13th Five-Year Plan period.

Yongtan Yang, male, doctor, researcher, deputy director of the Grain and Oil Quality and Safety Research Institute of the Academy of Science of the State Administration of Grain and Materials Reserve (presiding over the work), mainly engaged in research and technology development of grain quality, grain and food safety, and the project leader of the "Integration and Demonstration of Grain and Oil Quality and Safety Process Assurance and Tracing Technology" (2019-2022), a national key research and development plan for food safety during



immunoanalytical techniques for food safety and environmental control. He prepared immunoreagents and developed a fluorescence polarization immunoassay (FPIA) for detection of pesticides, mycotoxins, veterinary drugs, endocrine disruptors and other small molecule organic compounds. He is author of 279 papers in peer-reviewed journals and participated in several international projects covering different aspects of food safety and food-related risks.

Sergei A. Eremin obtained his PhD degree in 2005 in Analytical Chemistry from M.V. Lomonosov Moscow State University. He is leading researcher in A.N. Bakh Institute of Biochemistry of Russian Academy of Science and leading researcher of the Department of Chemical Enzymology, Faculty of Chemistry, M.V. Lomonosov Moscow State University. His scientific interests lie in the field of



Gang Xie is the Professor of Academy of State Administration of Grain, director of in section and testing center for grain and oil quality, deputy general manager of Beijing Oriental Food Technology Development Co., Ltd. Mr. Xie has been engaged in the detection, prevention, control and risk analysis of food contaminants like fungi, and mycotoxin in cereals. He has a background in microbiology and a PhD in risk assessment of mycotoxins. He has over 20 years of experience, of which 18 at ASAG, in the field of grain safety analysis, survey, risk assessment of mycotoxins, and fungus. He hosted and participated in 20 national projects. He has also published more than 40 papers in core periodicals in recent years, has established three national standards, and has been awarded with the second prize of Science and Technology Award from Chinese Cereals and Oils Association and so on. In addition, he is co-editor of the book *Food Safety Chemistry: Toxicant Occurrence, Analysis and Mitigation*. He is also the co-editor of the other 4 books at food safety.



Zhuoping Xu, Ph.D., Assistant Researcher, graduated from the Department of Biophysics, University of Science and Technology of China. He is engaged in research on rapid detection technology and equipment for agricultural product quality based on spectral technology and has developed several new chemometric algorithms suitable for spectral analysis. He published more than 10 papers in mainstream journals such as *Talanta* and *Analytica Chimica Acta*, and granted 3 invention patents.



Zhou Xu, researcher, doctoral supervisor, Recipients of Hunan Outstanding Youth Science Foundation. He is currently the deputy director of the Hunan Provincial Key Laboratory of Cytochemistry and the vice president of the School of Food Science and Bioengineering at Changsha University of Science & Technology. In recent years, he has presided over more than 10 major projects such as National Natural Science Foundation projects and focussed on research on key technologies for food safety rapid detection. Many of his papers have been selected as ESI hot papers and highly cited papers. He has won several scientific and technological awards, including the second prize of Hunan Science and Technology Progress and the special prize of Science and Technology Award of China National Food Industry Association.



Wenbin Wang is an associate professor and master's supervisor in the School of Marine Food and Bioengineering of Jiangsu Ocean University. He is the cultivation object of outstanding young University teachers in the "Qing Lan Project" in Jiangsu Province. He has been a visiting Scholar in Department of Food Science and Engineering, University of California, Davis. His research area is food microbiology analysis and safety control. He has led the National Natural Science Foundation Youth Fund and general projects, as well as the Jiangsu Provincial Natural Science Foundation Youth Fund. He has published more than 20 SCI papers, 7 Chinese core journal papers, and 10 authorized invention patents.



Juan Peng, associate professor, Master's supervisor, School of Food Science, Nanchang University, and young scholar in Ganjiang, graduated from Jiangnan University, majoring in food science and Engineering. Her research direction is monoclonal antibody preparation and rapid detection technology of food safety immunoassay. She has presided over 4 national and provincial level projects, 1 enterprise horizontal project, published more than 30 SCI papers.



Wentao Qi is the associate director of Institute of Food Quality and Nutrition, Academy of National Food and Strategic Reserves Administration. He mainly focuses on the research of the nutrition and safety of grain, the stabilization, enrichment and controlled release of functional factors. He has presided over and completed more than 10 projects, and participated in more than 10 projects. Professor Qi has published over 80 academic papers; authorized 4 invention patents; Received 2 provincial and ministerial level awards; Cultivate Cultivated over 20 graduate students with master's and doctoral degrees.



Lingling Guo, associate researcher, School of Food Science and Technology, Jiangnan University. Her research interests food safety rapid detection theory and technology application, including accurate identification of food hazard factors, intelligent analysis and monitoring, rapid quantitative detection technology and product development. She has published 18 research papers such as *Advanced Materials*, *Small*, *Nano Research*, *Food Chemistry*, *Food Bioscience*, *Foods*, etc., and obtained 7 China's invention patents. She participated in the establishment of national standards and grain industry standards. She also serves on the editorial board of the international journal *Emergency Management Science and Technology*.



Guanghui Shen, Assistant Researcher, Jiangsu Academy of Agricultural Sciences, mainly engaged in research on near-infrared spectroscopy and imaging technology in agricultural product quality, food adulteration, origin tracing, and hazardous substance identification, etc., published 28 academic papers, including 10 first author papers, authorized 5 national invention patents, and 7 computer software copyrights.



Jianlin Li, Professor of Food and Pharmaceutical Engineering at Nanjing Normal University, Ph.D., Doctoral Supervisor, postdoctoral researcher in the Department of Chemistry and Biochemistry at the University of California, San Diego, Fellow of the International Association for Advanced Materials (IAAM), recipient of the 2023 IAAM Scientist Medal, currently leading one project of National Key R&D Program, four projects of National Natural Science Foundation, Natural Science Foundation of Jiangsu Province, Independent Innovation of Agricultural Industry in Jiangsu Province, and the "Six Talent Peaks" project in Jiangsu Province. He has participated in two national 863 projects. As the first author or corresponding author, he has published more than 80 SCI research papers in journals such as *Analytical Chemistry*, *Biosensors and Bioelectronics*, and *Journal of Agricultural and Food Chemistry*. He has applied for 33 Chinese invention patents and obtained 15 authorized invention patents. He is also a member of the Expert Committee for Food Safety in Jiangsu Province, a member of the Council of Microbiology Society in Jiangsu Province, and the Deputy Director of the Prepared Food Committee of Cold Chain Society in Jiangsu Province.

Session 15: Nonstaple Grain Products and Processing

Equipment



Fankui Zeng, Ph.D., Researcher of Lanzhou Institute of Chemical Physics, Chinese Academy of Sciences, Leader of the Research Group on Materials and Separation Analysis, doctoral supervisor. In 2013, he was selected into the "Light of the West" talent training program of the Chinese Academy of Sciences, a visiting scholar of Massey University (New Zealand) (2019.4-202.4), and in 2022, he was selected as a scientist on the post of "Quality Safety and Nutrition Quality Assessment" of the national potato industry technology system.



Sumei Zhou, PhD in Food Science, second level professor and doctoral supervisor at the School of Food and Health, Beijing Technology and Business University (since July 2020). She was the former Director of the Edible Bean Processing Office of the modern technology system of agricultural industry, research professor and the director of the Research Office at the Institute of Agricultural Products Processing, Chinese Academy of Agricultural Sciences (July 2003-July 2020), Chief Scientist of the Grain Processing and Quality Control Innovation Team of the National Agricultural Science and Technology Innovation Project (July 2016- July 2020). Meanwhile, she serves as a member of the Agricultural

Products Processing Expert Committee of the Ministry of Agriculture and Rural Affairs, a monitoring and warning expert in the grain processing industry et al. She conducted long-term researches on grain processing, new nutritional and health products development based on Chinese bulk and minor grain crops. She has undertaken 30 provincial and ministerial level projects, awarded 9 provincial and ministerial level scientific and technological progress, granted more than 20 national invention patents, published over 260 papers, and developed more than 20 new products over these years.



Xijuan Yang, a researcher and doctoral supervisor at the Academy of Agriculture and Forestry Sciences, Qinghai University, is the director of the Qinghai Tibetan Plateau Key Laboratory of Agricultural Product Processing and the academic leader for natural sciences in Qinghai Province. The main focus of her work was on the evaluation of quality functions and research into advanced processing technologies for agricultural products in high-altitude regions. She has overseen three national projects and fourteen provincial and ministerial projects, earning her the third prize for scientific and technological progress in

Qinghai Province. Additionally, she has published over 80 papers, obtained eight national invention patents, and formulated three local standards.



Yunlong Li is a researcher of Shanxi Functional Food Research Institute of Shanxi Agricultural University. He is now the deputy chief of the national oat buckwheat industry technology system (member of the executive expert group), the deputy chief of the grain industry technology system in Shanxi Province, the young talents of the ' Sanjin Dynasty Talent ' support plan in Shanxi Province, the national secondary nutritionist and the first-level wine taster ; he is also the Deputy Secretary-General of the Working Committee of the Coarse Grain Industry of the China Food Industry Association, the Deputy Chairman

of the Shanxi Provincial Society of Food Science and Technology, and the Deputy Chairman of the Shanxi Provincial Crop Society.



Peiyou Qin is an Associate Professor in Institute of Crop Sciences, Chinese Academy of Agricultural Sciences (ICS-CAAS). He also holds a title of Youth Reserve Talent (A) in ICS-CAAS. He is a council member of Quinoa Committee and Oat & Buckwheat Committee of the Crop Science Society of China (CSSC). His area of expertise is quality evaluation of crop germplasm resources, understanding of the nutritional and functional properties of minor grains including quinoa, buckwheat, etc. as well as related products development. He has hosted more than 10 research programs, including subject and sub-subjects of the National Key R & D Plan, National Natural Science Foundation of China, etc. Dr. Qin has published over 50 papers in Carbohydrate Polymers, Food Hydrocolloids, Food Chemistry, etc. and is Guest Editor of Frontiers in Nutrition, and Life-Basel.



Sanju Bala Dhull is presently working as Associate Professor in the Department of Food Science and Technology, Chaudhary Devi Lal University, Sirsa, having more than 15 years of teaching and research experience. Her area of interests includes characterization and modification of biomolecules such as starch and gums, preparation and application of edible films, hydrogels, nanoparticles, nanoemulsions and new product development. She has published 5 books, more than 50 research/review papers in different journals and 25 chapters in books of national and international repute. She presented more than 20 research papers in various national and international conferences. She is life member of the Association of Food Scientists and Technologists (India) and the Association of Microbiologists of India. She is the Academic Editor of Journal of Food Processing and Preservation (Hindawi), a member in the Editorial Board of Grain & Oil Science and Technology (Elsevier), Editorial Board of Journal of Herbal Medicine (Elsevier), and Editorial Board of Legume Science (Wiley). She also served as Guest Editor for the international journals Foods (MDPI) and Beverages (MDPI). She is a reviewer of several national and international journals.



Xiaoping Li, PhD, associate professor, College of Food Engineering and Nutrition Science, Shaanxi Normal University. Research work is mainly engaged in the extraction and functional evaluation of bioactive ingredients in buckwheat, oats and other grains, and the basic theory of traditional characteristic coarse cereals and flour products, nutrition evaluation and product development. In recent years, relevant research has been conducted on the enrichment, extraction, product development, interaction between polyphenols and starch, and the impact of processing methods on their properties. Led 6 projects including the National Natural Science Foundation of China, Key Research and Development Program of Shaanxi Province of China, Agricultural Science and Technology Project of Xi'an City of China, and participated in multiple national and provincial level scientific research projects such as the National Natural Science Foundation of China, the National Oat and Buckwheat Industry Technology System Project of the Ministry of Agriculture, and the Key Research and Development Program of Shaanxi Province of China.



As the main participants of the project, 3 scientific research awards have been awarded. In recent years, as the first or corresponding author, more than 30 academic papers have been published, including more than 10 papers in SCI journal.



Ju Qiu is associate professor and doctoral supervisor of China Agricultural University. She is a scientist on oats and buckwheat industry technology of China Agriculture Research System, an expert commissioner of the Whole Grain Branch in Chinese Institute of Food Science and Technology, as well as the Oats and Buckwheat Professional Committee in Crop Science Society of China, and the Medical and Food Homologous Branch in China Information Association of Traditional Chinese Medicine. She has been engaged in scientific research on the health benefit of whole grains and their by-products, as well as the research and development of processing technologies for improving food quality. It has been focused on the field of oats and buckwheat, especially the development of low GI foods using them as materials. Many new products such as low GI oatmeal, whole oat bread, and tartary buckwheat noodles have been developed and transformed into commercial products. Currently, she is responsible for 5 national and provincial projects, including the National Natural Science Foundation of China, the National Key R&D Plan Key Special Project, and the Jiangxi Provincial Science and Technology Special Project, as well as 8 enterprise technical service projects. The relevant achievements are as follow, published over 60 academic articles (29 SCI papers as the first or corresponding author); 1 book as the chief editor and other 6 deputy chief editors; 2 industry standards; 1 special prize of the National Business Science and Technology Progress Award (second finisher).



Zhen Ma has received her Ph.D. degree from McGill University, Canada, after that she did her postdoctoral research work at Food Research Development Center, Agriculture and Agri-Food Canada. Her research interests include the structural characterization and physiological functionality of complex carbohydrates from pulses. Dr. Ma is currently working as an Associate Professor in the College of Food Engineering & Nutritional Science in Shaanxi Normal University. Until now, she has about 40 scientific research papers (including 3 cover articles and 2 ESI Top 1% Highly Cited Paper) published in peer-reviewed research journals including Journal of Agricultural and Food Chemistry, Critical Reviews in Food Science and Nutrition, Food & Function, Food Hydrocolloids, Food Chemistry, and International Journal of Biological Macromolecules. Dr. Ma has contributed to several book chapters in edited books published by top ranked publishers including Elsevier, Springer, Wiley-Blackwell, and Science Press of China. Dr. Ma is currently the principal investigator of a number of research projects including National Natural Science Foundation of China, and Scientific Research Foundation for the Returned Overseas Chinese Scholars, State Education Ministry, etc. She is also on the editorial board of Frontiers in Nutrition and Legume Science (Wiley), the Guest Editor of the special issue in Foods and has been served as a reviewer of more than 20 international research journals.



Qingyu Zhao is a lecturer and postdoctoral fellow at China Agricultural University, and a director of the Whole Grain Food Industry-University-Research Alliance. He is mainly engaged in the evaluation of nutritional functions of whole grains, structural and functional analysis of plant protein-derived peptides, and grain storage theory and processing technology. Currently, he has presided 5 projects, including the National Natural Science Foundation and the China Postdoctoral Science Foundation. He has published 20 papers as the first author or corresponding author in important journals in the field, including 13 SCI papers (One ESI Highly Cited Papers), and holds 15 national invention patents. Additionally, he has served as the associate editor for one Chinese monograph and has received multiple provincial and ministerial-level awards with the research results.



Lei Chen, Ph.D., Lecturer, Deputy Director of the Food Science and Engineering Department in School of Food Science and Technology, Wuhan Polytechnic University, and Science and Technology Specialist in Hubei Province. His main research areas are green modification of starch and research on food quality. He has hosted 5 projects, including Natural Science Foundation of Hubei Province, Knowledge Innovation Dusk Plan of Wuhan City, Open Research Projects of Key Laboratories, and Enterprise Hypotheses Projects. As the first or corresponding author, he has published 16 SCI/EI papers, applied for and approved 4 national patents. He participated in the development of one national standard.

Session 16: Development of Rice Food Processing Technology



Toshinari Igarashi is the Director of Paddy Agriculture, Hokkaido Research Organization Agricultural Research Department Central Agricultural experiment station, and a part-time lecturer in environmental science at Hokkaido Junior College, Takushoku University. He received the Japanese Crop Science Society Technology Award and the Japanese Society of Applied Glycoscience Encouragement Award. He worked on rice cultivation techniques, rice quality and taste, and he is one of the people who led Hokkaido to become the number one production area in Japan. He is a member and secretary general of the Japan Society for Rice Quality and Palatability. He also serves as vice president of the Hokkaido branch of the Japanese Society of Applied Glycoscience. He is a member of the Hokkaido Rice Brand Formation Council and the Hokkaido High-Grade Rice Production and Shipping Cooperative Promotion Association. He has contributed to many Hokkaido rice projects and contributed to the development of guidance techniques for Hokkaido agricultural producers. In addition to developing rice cultivation techniques, he took on the challenge of analyzing the taste of rice from the molecular structure of starch and developed new taste evaluation methods and analysis equipment. He is working to improve



the value of Hokkaido rice using a wide range of approaches, including biochemistry, soil and fertilizer science, and agricultural meteorology.



Xiaoquan Yang, Professor/Doctoral Supervisor, School of Food Science and Engineering, South China University of Technology. Academic appointments include Director of the Food Branch of the China Oil and Fat Association, Executive Director of the Functional Food and Soybean Food Branches of the China Food Technology Society, and Executive Director of the Guangdong Nutrition Society. He mainly engages in the research of deep processing of plant protein.

In this field, he has led a number of national scientific research projects such as the National "863" Program, Science and Technology Support Program, and National Natural Science Foundation. In the past ten years, he has published over 180 SCI papers, which have been cited over 1600 times. He has also been continuously included in the list of "Highly Cited Chinese Researchers" by Elsevier from 2020 to 2022. He was selected as one of the 2022 Clarivate's Highly Cited Scientists. In terms of industrialization, he has obtained 15 authorized patents related to plant protein, and his research achievements have won the second prize of the National Science and Technology Progress Award in 2011 and 2015 (both ranked second), and won the title of "Taishan Industry Leading Talent" in 2019.



Yunhui Cheng, Head of School of Food Science and Bioengineering, Changsha University of Science and Technology, China. Doctor, level 2 professor, doctoral supervisor, deputy secretary-general of the Food Science and Engineering Teaching Committee of the Ministry of Education, "Mount Taishan Industrial Leading Talent" of Shandong Province, vice-chairman of the Hunan Agriculture, Forestry, and Food Science Teaching Committee, vice-chairman of the Hunan Food Safety Risk Assessment Expert Committee. Her research interest is development of functional food, deep processing and high-value utilization of grain by-products. In recent years, her research has been focused on the modification of grain protein for improving its

functional properties, efficient preparation of active peptides, structure-activity relationships and activity mechanisms study. She has led and completed more than 20 national and provincial scientific research projects, including the National Natural Science Foundation of China, National Science and Technology Support and Key R&D Plan sub projects, and has published more than 110 papers. Besides, she has 15 national invention patents and 2 Japanese invention patents. She has won 1 second-rank National Science and Technology Progress Award, and a total number of 4 prizes of first-, second-, and third-rank of Hunan Province Science and Technology Progress Award, and 1 special award of Science and Technology Award of China Food Industry Association.



Siming Zhao, born in December 1963. Professor and doctoral supervisor at the College of Food Science and Technology, Huazhong Agricultural University, a director of the Chinese Society of Cereals and Oils, and vice president of the Rice Products Branch. She is mainly engaged in theoretical and practical research on grain, oil and food processing science, cereal macromolecular structure and functional properties, and food information engineering.



Hongzhou An, male, doctor, professor, doctoral supervisor. Director of Quality Inspection Center of Henan University of Technology, and executive vice president of Rice Products Branch of China Grain and Oil Association. He has long been focused on rice processing and extrusion technology research, and has successively hosted national "Ninth Five-Year" and "Thirteenth Five-Year" projects, and won 3 provincial and ministerial-level second-level awards and above, and was awarded the title of National Outstanding Grain and Oil Science and Technology Worker.



Li Wang serves as a professor and doctoral supervisor, while also occupying the role of the Deputy Director at National Engineering Research Center of Cereal Fermentation and Food Biomanufacturing. She is a recipient of the National High-level Talents Special Support Program and "Agricultural Scientific research Outstanding talents" of the Ministry of Agriculture and Rural Affairs. She has been recognized as one of the first young top talent in the food industry, the top ten young scientific and technological outstanding talents in the agricultural product processing industry. She is a member of Expert Committee of Rice Branch of China Food Society and serves as the director of Food Branch of China Grain and Oil Society, and Deputy Secretary-General of the Whole Grain Branch of the Chinese Institute of Food Science and Technology. She mainly engaged in the research of grain intensive processing and high value of grain resources. She has presided over 15 national and ministerial-level projects including the National Natural Science Foundation Project and the national 13th Five-Year, 14th Five-Year key research and development projects, as well as 11 enterprise and institutional cross-cutting projects. In recent years, she has published over 80 SCI papers and acquired more than 40 authorized national invention patents. As the first complete person, she has received several accolades, including the first prize of Science and Technology Progress of China Light Industry Federation and the second prize of Science and Technology of Jiangsu Province.



Ying Liang, a full professor and doctoral advisor in College of Food Science and Engineering, Central South Forestry University of Forestry. She is a Visiting Researcher at the National Institute of Health, one of the Leading Talents of Science and Technology in Hunan Province and Huxiang Youth Talents, a receiver of the Hunan Outstanding Youth Fund, a Youth Furong Scholar, a Distinguished Professor of "Young Talents of Shuren Scholars," and the Vice Chairman of the Youth Committee of Hunan Food Science and Technology Society. Her primary research emphasis centers on the raw

materials of rice byproducts, food and medicine homologs, and distinctive agricultural products of Hunan, meticulously probing components with physiologically beneficial functions such as antioxidants, regulation of intestinal microecology, and improvement of glucolipid metabolism, with an aim to evaluate their dynamic mechanisms of action. In recent years, she has presided over 18 national and provincial research projects, culminating in the publication of over 90 scientific research papers, 62 of which were SCI papers and she was the first or corresponding author. Her scholarly contributions also encompass the publication of 2 monographs and filing for 10 national invention patents as the first inventor. As a testament to her groundbreaking work, she has been conferred with the first prize of the Hunan Provincial Scientific and Technological Progress Award.



Jie Liu is an associate professor in Henan University of Technology and was awarded the Young Backbone Teacher in Colleges and Universities in Henan Province. She is mainly engaged in education and research in the field of rice processing. She presided over and participated in more than 20 national, provincial and ministerial projects, won 6 provincial and ministerial education and scientific research awards, published more than 80 academic papers, and authorized 5 invention patents.



Yingjian Lu, deputy director of the Research Office in Nanjing University of Finance and Economics, Professor/doctoral supervisor, holds a PhD in Nutrition and Food Science from the University of Maryland, USA. Chief of the National Key R&D Program, Jiangsu Distinguished Professor, Deputy Editor-in-Chief of "Food Science & Nutrition" (IF=3.90). He Mainly engaged in basic research on mining functional factors of cereals and preventing metabolic syndrome with probiotics. Hosted more than 10 national, provincial and ministerial-level and horizontal enterprise commissioned projects

including national key R&D plan projects; published more than 90 articles as the first author or corresponding author (more than ten high-level papers with 15-point impact factor, highly cited or cover articles). He has applied for or been authorized more than 10 national invention patents, edited two English textbooks, and edited 2 national planning textbooks for the 14th Five-Year Plan. He has been awarded the Outstanding Youth Best Team Award at the China Biotechnology Innovation Conference of the Ministry of Science and Technology, Jiangsu Youth "May 4th Medal" Nomination Award, etc. He concurrently serves as a member of the

editorial committee of the Chinese Society of Microbiology, a director of the Jiangsu Society of Microbiology, and director of the Youth Committee.



Tao Wang is an associate professor and Ph.D. supervisor in Jiangnan University. He obtained Excellent Youth Foundation of Jiangsu province and Zhishan Young Scholar of Jiangnan University. His research interests focus on the on-demand design of food protein structures with tailored functionalities. Based on this topic, he, as the first or corresponding author, has published 40 high-impact papers including *Advanced Functional Materials*, *ACS Nano*, *Biomaterials*, etc. He obtained several financial supports from Natural Science Foundation of China and Natural Science Foundation of Jiangsu province. He also, as one of the major contributors, obtained the Second prize of Science and Technology Progress of Ministry of Education of China.



Yanpeng Zhang, Ph.D., Associate Professor of Wuhan Polytechnic University, Master's Degree Supervisor; Deputy Director of the Department of Oil Engineering. The Main research areas include (1) the creation of functional food ingredients: research and development of functional emulsions, emulsion gels and oil powder; (2) high-value deep processing of oilseed: mainly dedicated to the research and development of new oilseeds and plant protein processing technology, investigating the use of physical field and enzyme processing of modified plant proteins to expand its application in emulsion system and foaming food. Currently he has presided over and participated in the completion of two Hubei Provincial natural science foundation, two scientific and technological projects of the Hubei provincial department of education, two the national natural science foundation of china, two National innovative methods work special project and one national key point research and invention program of the thirteenth. He has received two Hubei provincial science and technology awards, published a number of SCI/EI articles, completed three provincial-level achievements appraisal and obtained six authorized invention patents.



Session 17: Functional Lipids and Lipid Biotechnology



Guiju Sun, Professor, is currently the Executive Director of the Chinese Nutrition Society, Deputy Director of the Nutrition and Health Food Branch of the Chinese Nutrition Society, and Vice Chairman of the Jiangsu Nutrition Society. She graduated from Fudan University in 2001 with a medical doctorate, and has served as a visiting scholar at Texas Tech University, the German Federal Institute for Food and Nutrition Research, and Johns Hopkins University. Her main research interests include nutrition and chronic diseases, food safety, and food efficacy. In recent years, she has led or participated in research projects including National Natural Science Foundation projects, National Key R&D Program, and research funds from the Chinese Nutrition Society. She has published over 300 scientific papers in domestic and foreign journals, including over 100 SCI-indexed papers.



Yinghua Liu, head of the nutrition department of the First Medical Center of the Chinese PLA General Hospital, is an attending physician, professor, and doctoral supervisor. She is also the Deputy Director of the Clinical Nutrition Branch of the Chinese Nutrition Society and the President of the Clinical Nutrition and Health Branch of the Chinese Health Management Association. Since taking on the role of head of the nutrition department in 2016, she has been a pioneer in promoting the concept of "SMART nutrition" in China. She has also obtained many "new services and technologies" such as "dynamic measurement and analysis of human metabolism", "determination of blood concentrations of nine types of vitamin", and "comprehensive analysis of enteric dysfunction". At the same time, she has led her team to carry out many characteristic diagnosis and treatment projects such as nutritional risk screening and analysis, weight loss nutritional intervention (winning the title of "Top 10 Weight Loss Clinic" in China), and maternal nutrition regulation. She has extensive experience in the diagnosis and treatment of critical/perioperative cases and elderly nutrition health care, with standardized management pathways. As the principal investigator, she has undertaken sub-projects of major special projects of the Ministry of Science and Technology, National Natural Science Foundation projects, military key health care projects, evaluation standards and technical specifications related to national food hygiene and safety, and group standards. She has published 13 SCI papers with a highest impact factor of 17.8. She has also edited and published two textbooks for the People's Health Publishing House and nine popular science books. She has received one third-class merit, two outstanding position allowances for the military, and multiple outstanding grassroots cadres awards.



Hong Zhang graduated from the Technical University of Denmark in 2004 with a Ph.D. degree in engineering. She studied and worked for 16 years at the Technical University of Denmark, Novozymes Biotech Co., LTD., Aarhus University and Arla Food. She joined Wilmar Global R&D Center (Yihai Kerry Group - China) in 2011 and is currently a Wilmar Fellow in R&D Center. She has also been employed as an adjunct professor and master supervisor at Henan University of Technology. She has long been engaged in research field of oil and food, focusing on the solution of production problems of related enterprises and the development of new products. She has published nearly 40 SCI papers, participated in the preparation of 6 English books, authorized a number of invention patents, and has been the reviewer of 5 SCI journals.



Yingyao Wang, PhD, Deputy Secretary General of the Chinese Nutrition Society, Executive Vice President of Zhongyinghui Nutrition and Health Research Institute, has long been engaged in research and dissemination of food and nutrition. She has presided over and participated in more than 20 international cooperation projects, national key research and development plans, national science and technology support, and national 863 plan projects, and has presided over and completed more than 10 national platform construction projects and technology transformation projects. She has published more than 70 academic papers as the first author or corresponding author in important academic journals at home and abroad. She has participated in the preparation of several monographs as a member of the editorial board. She has been granted 4 invention patents and 6 provincial and ministerial awards.



Worawan Panpipat earned a bachelor's and master's degree in Food Technology from Suranaree University of Technology in Thailand. She received her PhD in Biological and Chemical Engineering from Aarhus University in Denmark. She is now a lecturer in the Department of Food Industry, School of Agricultural Technology and Food Industry, Walailak University in Thailand. Her research interests include functional food ingredients, notably functional lipids. She now has 92 research publications in SCOPUS with an H-index of 20.



Baoru Yang, professor, Academician of the Finnish Academy of Sciences, Deputy Dean and Head of the Department of Food Chemistry and Food Development at the School of Science and Engineering, University of Turku, Finland. He has long been engaged in research on food chemical composition, bioactivity and health effects, particularly on food development research based on sustainable utilization of land, forest and marine natural resources. Professor Yang has published more than 200 SCI papers in high-level academic journals in the field of food. He has led and participated in multiple EU and transnational projects, as well as projects funded by the Finnish Academy of Sciences and the Finnish National Innovation Agency. Currently, he serves as a member of the board and Secretary of the International Seaweed Association, Coordinator of the Finland-China Food Quality and Safety Excellent Network, and Director of the Finland-China Berry Research Center.



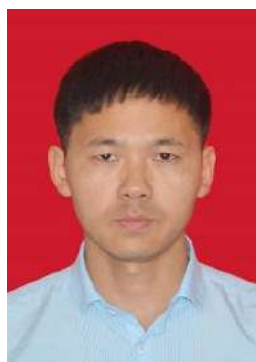
Yonghua Wang, PhD, enzyme engineering and oil and fat engineering expert, National "Special Support Plan" Science and Technology Innovation Leading Talent, National Outstanding Young Scholar, Changjiang Scholar, currently Vice Dean and Professor of School of Food Science and Engineering, South China University of Technology. Mainly engaged in interdisciplinary research on enzyme engineering and lipid engineering. Emphasis includes lipid nutrition and metabolism, lipid resource exploration, safety and functional evaluation, novel enzyme discovery, structural and functional relationships, and catalytic lipid research, as well as the industrialization of functional lipid technology research and demonstration. He has presided over multiple projects including national 14th Five-Year Plan and 13th Five-Year Plan key research projects, National Natural Science Foundation of China key projects, etc., and won the First Prize of China Invention Association Entrepreneurship Achievement Award. His research results have been published in more than 170 international well-known journals such as *Progress in Lipid Research*, applied for more than 120 Chinese invention patents, obtained 80 patents (including PCT patents), received awards including the Second Prize of Guangdong Province Science and Technology Progress Award, the Excellent Award of National Invention Patent, the Gold Award of Guangdong Province Invention Patent, and the First Prize of China Invention Association Invention and Innovation Award. He is currently a member of the Standing Committee of Guangdong Nutrition Society, and serves as the Deputy Editor-in-Chief of *FFJ* magazine. He has won the "China Council for the Promotion of Cooperation between Industry, Education and Research Innovation and Promotion Award (Individual)", "National March 8th Red Flag Finger", "Guangdong Province May Day Labor Award", "Advanced Women Workers in Guangdong Province" and other honorary titles.



Xiuzhu Yu, professor and doctoral supervisor, is currently the vice dean of the Food Science and Engineering of Northwest A&F University, member of the expert group of the Fat Branch of the Chinese Cereals and Oils Society, Executive Director of Shaanxi Food Science and Technology Society, and editorial board member of China Oils and Fats, is mainly engaged in research on functional oils and their safety detection. In recent years, he has presided 4 projects of the National Natural Science Foundation of China and more than 10 provincial and ministerial projects; Chief editor of 2 textbooks; Participated in the preparation of 9 books and textbooks, including 1 monograph in English; He has published more than 260 papers, including more than 130 SCI/EI papers by the first author or corresponding author; Won 2 first prizes of scientific and technological progress of China Cereals and Oils Association; He has won 15 national invention patents and 1 utility model patent of the first inventor.



Xiaoyang Sun, PhD, as a teacher at Henan University of Animal Husbandry and Economy, being focused on the bioprocessing fundamentals and application innovation of oil and fat, as well as the development and application of functional food ingredients. Ever worked at VV Grain and Oil, Wilmar R&D Center, and Novozymes, engaged in oil production, quality control, product R&D, and lipase application, and promoted the industrialization of rice bran oil enzymatic degumming, enzymatic preparation of human milk fat substitutes, and enzymatic concentration of vitamin E. Participated in the publication of two professional book, and 10 research papers as the first author, including 6 papers from Q1.



Linshang Zhang, associate professor, obtained his doctorate from South China University of Technology. He specializes in the field of food biotechnology, microbial lipids, lipid chemistry and quality. Currently, he is leading three vertical research projects and has also contributed to the "Research and Development and Demonstration of New High-Value Oil Products for the Food Industry," a key research and development program under the "14th Five-Year Plan." Over the past five years, he has authored eight papers published in renowned journals such as the Journal of Agricultural and Food Chemistry and Food Bioscience, where he served as the first author. Additionally, he has secured five national invention patents. Furthermore, he has actively participated in five horizontal scientific research projects, accumulating a total fund of 4.45 million yuan.



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