

5th Joint Symposium on Food Science and Technology between NUS and TUMSAT

Room 101, Building 7, Shinagawa Campus
Tokyo University of Marine Science and Technology
3-4 December 2012

3 December 2012 (Mon)

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| 10:00 – 10:10 | Opening Remarks |
| 10:10 – 10:35 | 1 Colour changes in fish during grilling process
Dr. Yvan Llave
<i>Postdoctoral fellow, TUMSAT</i> |
| 10:35 – 11:00 | 2 Characterization of acid soluble collagen from horse mackerel scale and lizard fish scale in Japan and Vietnam
Ms. Le Thi Minh Thuy
<i>PhD student, TUMSAT</i> |
| 11:00 – 11:20 | 3 Objective evaluation of spicy salted Alaska pollock roe (Karashi mentaiko)
Mr. Chen Chaoping
<i>MS student, TUMSAT</i> |
| 11:20 – 11:50 | 4 Overview of foodborne diseases in Singapore and microbiological quality of local foods
Dr. Yuk Hyun-Gyun
<i>Assistant Professor, NUS</i> |
| 11:50 – 13:10 | (LUNCH BREAK) |
| 13:10 – 13:35 | 5 The interference of glucose oxidase/peroxidase assay
Ms. Wong Ik Chian
<i>PhD student, NUS</i> |
| 13:35 – 14:00 | 6 Studies on the production process of acetic acid-induced gel
Dr. Shuji Abe
<i>Postdoctoral fellow, TUMSAT</i> |
| 14:00 – 14:25 | 7 Active proteinase during the production of acid-induced kamaboko gel from squid mantle muscle meat
Dr. Bodin Techaratanakrai
<i>Postdoctoral fellow, TUMSAT</i> |
| 14:25 – 14:50 | 8 Synthesis of flavor esters from coconut oil through lipase-mediated biocatalysis
Ms. Sun Jingcan
<i>PhD student, NUS</i> |
| 14:50 – 15:10 | (BREAK) |
| 15:10 – 15:35 | 9 Study on the endogenous proteinase on recovered protein from North Pacific krill via isoelectric solubilization/precipitation
Mr. Sun Le-Chang
<i>PhD student, TUMSAT</i> |
| 15:35 – 16:05 | 10 Wanted: Alive (probiotics)
Dr. Liu Shao Quan,
<i>Assistant Professor, NUS</i> |
| 16:05 – 16:30 | 11 Assessment of chemical profiles of Asian coffees
Ms. Cheong Mun Wai
<i>PhD student, NUS</i> |
| 16:30 – 17:00 | 12 Relationship between recrystallization of ice crystals and water mobility in freeze-concentrated matrix
Dr. Tomoaki Hagiwara
<i>Associate Professor, TUMSAT</i> |
| 18:00 – | RECEPTION |

4 December 2012 (Tue)

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| 10:00 – 10:20 | 13 | Edible film of porphyrin from laver <i>Porphyra</i> spp.
Mr. Hiroki Maki
<i>MS student, TUMSAT</i> |
| 10:20 – 10:40 | 14 | Influence of organic salts on the properties of surimi-based films prepared from Alaska pollack frozen surimi
Mr. Ryo Suzuki
<i>MS student, TUMSAT</i> |
| 10:40 – 11:05 | 15 | Thermal degradation of two cyanidin-based anthocyanins in aqueous system at high temperatures and its impact on antioxidant capacities
Mr. Sui Xiaonan
<i>PhD student, NUS</i> |
| 11:05 – 11:35 | 16 | Green tea catechins for safeguarding biscuits made with vegetable oils
Dr. Zhou Weibiao
<i>Professor, NUS</i> |
| 11:35 – 12:00 | 17 | Relationship between mobility of lecithin and emulsion stability studied by NMR
Mr. Natdanai Fafaungwithayakul
<i>PhD student, TUMSAT</i> |
| 12:00 – 13:20 | | (LUNCH BREAK) |
| 13:20 – 13:40 | 18 | Effect of thermal aggregation of whey proteins on their adhesion to stainless steel surface
Mr. Eiki Kaneko
<i>MS student, TUMSAT</i> |
| 13:40 – 14:10 | 19 | NMR studies for food gels
Dr. Shingo Matsukawa
<i>Associate Professor, TUMSAT</i> |
| 14:10 – 14:35 | 20 | Heat and mass transfer of green tea extract fortified steamed bread
Ms. Victoria Kristina Ananingsih
<i>PhD student, NUS</i> |
| 14:35 – 15:00 | 21 | An enhanced computational model for simulating temperature distributions during microwave heating
Dr. Shi-Xiong Liu
<i>Postdoctoral fellow, TUMSAT</i> |
| 15:00 – | | Closing Remarks |